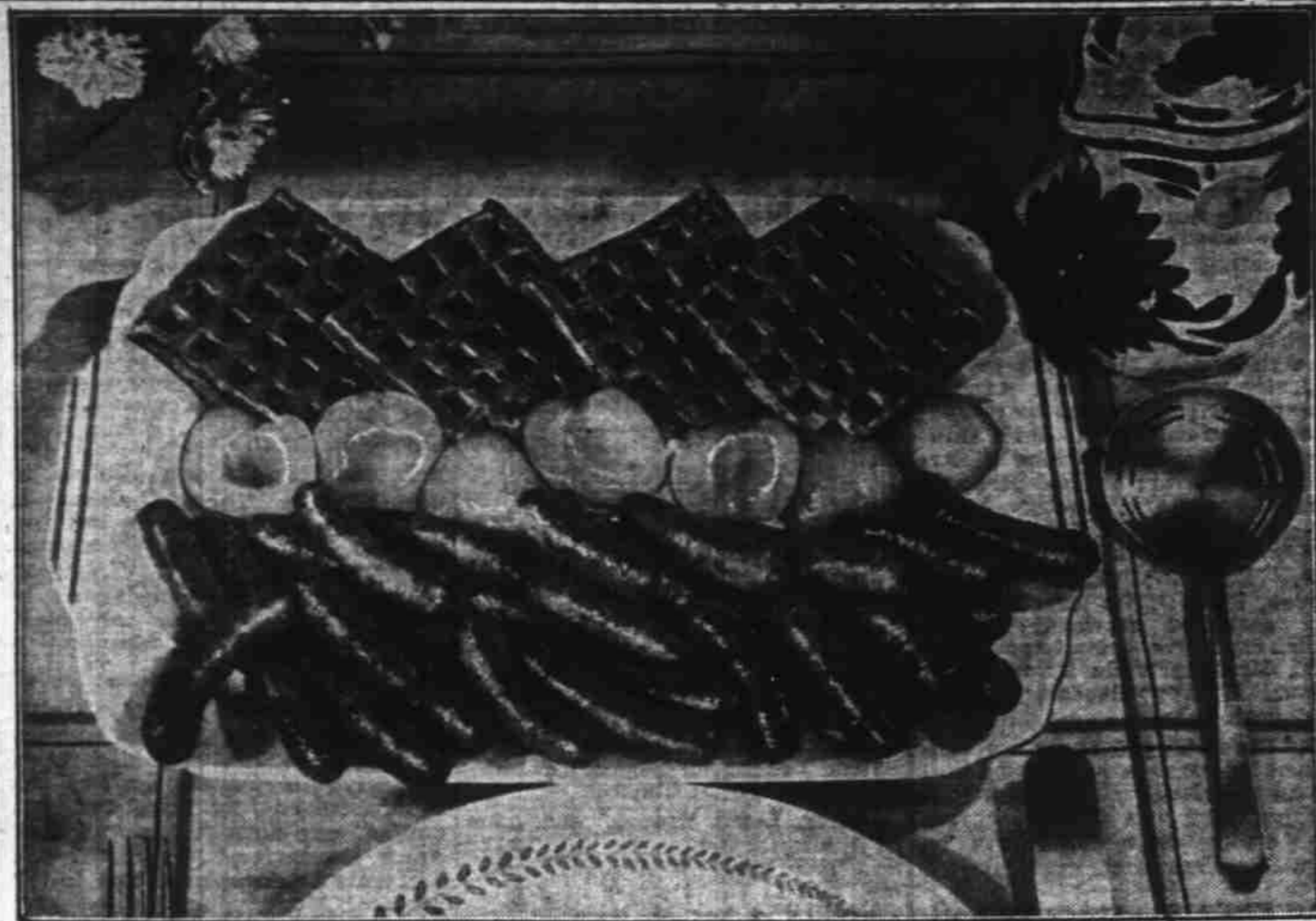


Apple Dessert Is Good

Zwieback has other uses than to satisfy Baby's taste for toast, it goes into desserts to take the place of and improve on, bread crumbs.

- ZWIEBACK APPLE TORTE**
- 3 apples, peeled and sliced
- 1 1/2 cups sugar
- 2 tablespoons butter
- 1/2 cup water
- 1 1/2 cups evaporated milk
- 4 eggs
- 1 1/2 teaspoons vanilla
- 1/2 teaspoon salt
- Grated rind of 1/2 lemon
- 18 zwieback
- 1/2 cup sugar
- 1/2 cup butter
- 1 teaspoon cinnamon
- Whipped cream
- Cherries

Cook apples slowly with 1 cup sugar, butter and water until tender. Combine milk, eggs and 1/2 cup sugar and add to apples. Cook slowly, stirring constantly, until of custard consistency. Add flavoring, salt and lemon rind. Finely crush zwieback and mix with remaining ingredients. Put half the mixture in a well-buttered 9-inch spring form. Add the apple custard and cover with remaining zwieback crumbs. Bake in a moderate oven (325 degrees) for 45 minutes. Cool and chill. Garnish with whipped cream and cherries. Yield: 10-12 portions.



Carefully cooked pork sausages make a perfect looking and fine tasting dish. Preliminary cooking in a little water, then slow browning is the secret revealed by Martha Logan, cookery expert who suggests them as a breakfast dish.

Manufacturers' Recipes

An impressive array of recipes comes today from the testing kitchens of nationally known foods.

BEAN SUPPER SNACK

- 2 cups Van Camp's pork and beans
- 1/2 cup peanut butter
- 1/2 cup catsup
- 10 thin slices cooked or canned corned beef

Drain beans. To the liquid blend in peanut butter and catsup. Fold in beans. Chill and serve between slices of cold corned beef on lettuce with mayonnaise. Serves 6.

ORANGE WAFFLES

- 2 cups sifted Fishers cake flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 4 tablespoons sugar
- 1 1/2 teaspoons grated orange rind
- 2 egg yolks, well beaten
- 1/2 cup milk
- 6 tablespoons melted butter
- 2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt and sugar, and sift again. Add orange rind and mix well. Combine eggs, milk and shortening; add to flour, stirring only enough to dampen all flour. Bake in greased muffin pans in hot oven (425 degrees) 25 minutes, or until done. Makes 12 waffles.

GREEN PEPPERS STUFFED WITH H-O

- 1 cup H-O Oats
- 2 cups water
- 1/2 teaspoon salt
- 6 green peppers
- 3/4 pound mushrooms
- 3 tablespoons butter

Cook H-O in boiling salted water three minutes and while still hot add mushrooms that have been sauted in butter. Cut a slice from top of each pepper, remove seeds and parboil in salted water ten minutes. Fill peppers with H-O and mushroom mixture and bake in moderate oven about fifteen minutes.

CARAMEL FROSTING

- 1 1/2 cups brown sugar, firmly packed
- 1 1/2 cups White Satin granulated sugar
- 1 1/2 cups milk
- 2 tablespoons butter

Combine sugars and milk and

bring to a boil, stirring constantly. Then boil, without stirring, until a small amount of mixture forms a very soft ball in cold water (232 degrees). Add butter, cool, and beat.

CORN MUFFINS

- 1 1/2 cups sifted Pillsbury flour
- 2 1/2 teaspoons baking powder
- 2 tablespoons sugar
- 3/4 teaspoon salt
- 3/2 cup corn meal
- 2 eggs, well beaten
- 1 cup milk
- 4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar and salt, and mix well. Combine eggs, milk and shortening; add to flour, stirring only enough to dampen all flour. Bake in greased muffin pans in hot oven (425 degrees) 25 minutes, or until done. Makes 12 muffins.

In the Valley Social Realm

ALBANY—At a double wedding ceremony in St. Mary's Catholic church on Thanksgiving morning at 9 o'clock, Father John Waters presided at nuptial mass when Miss Theresa Miller became the bride of Glenn Mollett of Albany, and her sister Margaret became the bride of Richard Marrow of Corvallis. The brides are daughters of Mr. and Mrs. M. C. Miller of North Albany.

Bridesmaids were Miss Viola Miller and Mrs. Carl Doty of Corvallis. Best men were Roy Miller and Carl Doty of Corvallis. Ushers were Harvey Miller of Corvallis and Joseph Tancher, Leo Dooley and Raymond Barrett of Albany, and altar boys were Albert Miller and Bob Neuman. Clement Miller played the wedding march and the recessional, and Mrs. J. P. Aylward sang "Ave Maria."

The brides entered the church one at either side of their father, who gave them in marriage. They wore identical gowns of white satin, made with full skirts and puffed sleeves. With these they

WOODBURN—St. Luke's church was the scene of a pretty wedding when Addie Kellmer of Woodburn became the wife of Arnold Halter, also of Woodburn, at a nuptial mass celebrated at 8:30 by the Rev. Daniel O'Connell of St. Lukes.

Mrs. Halter was attended by Miss Emma Halter, sister of the groom and the groom's attendant was Herbert Brack of Woodburn. Mrs. A. Hanauka and Miss Ernestine Nathman sang an Ave Maria arranged by Gounod. Sister M. Clementine of St. Benedict's school played the processional and recessional.

After the ceremony, a wedding

breakfast was served at the Woodburn Hotel.

The bride is the daughter of Mr. and Mrs. Frank Kellmer, former residents of Woodburn but now residing in Montana. The groom is the son of Mr. and Mrs. Godfrey Halter of this city. After a wedding trip to Seattle they will reside on the Bentley farm on the Pacific highway north of Woodburn.

DALLAS—The monthly meeting of the Dallas Junior Woman's club was held Monday night in Library hall with Miss Ruth Petro, president, presiding.

At the business session, plans were made to aid the senior club in the sale of Red Cross memberships in the residential district of Dallas. A discussion was also held concerning a dance which the club is planning for the near future but a definite date for this is to be set by the committee in charge of arranging for the affair.

The program for the evening had been arranged by Miss Arlene Voth. Ralph Howe of Dallas showed colored motion pictures he had taken of various scenic spots in Oregon.

A pleasant supper hour followed. Hostesses were Mrs. Joe Card, Mrs. Wayne Hawke and Miss Anne Schmitt.

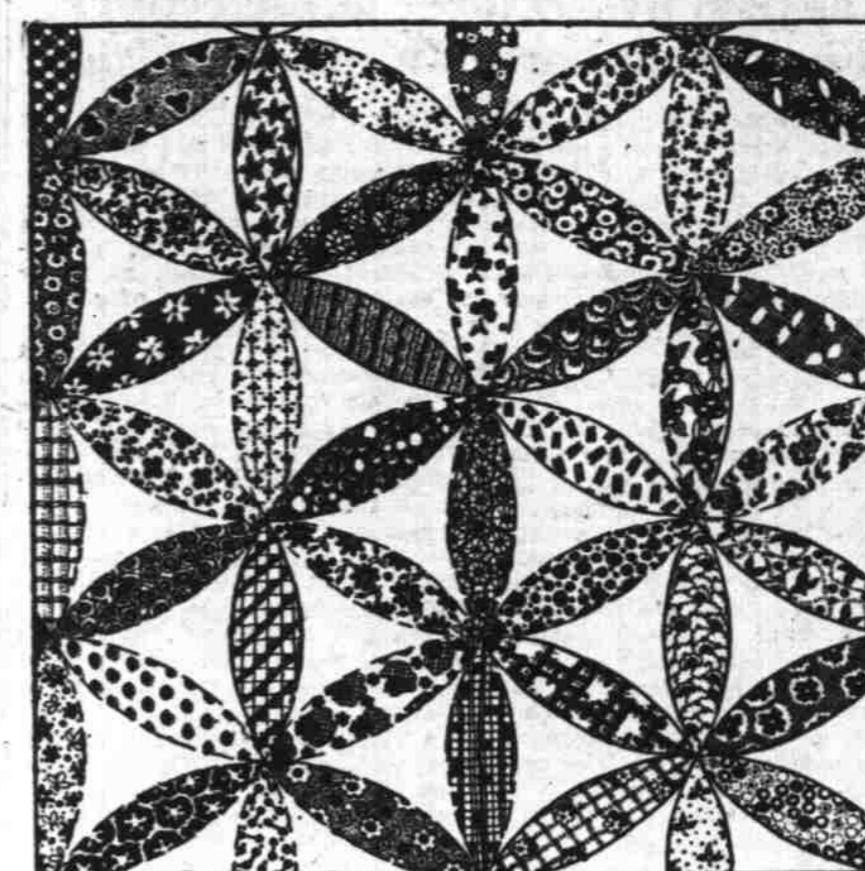
MEHAMA—A bride's shower was given for Mrs. Merle Philippi at the home of her mother, Mrs. Arthur Landers, Tuesday afternoon.

After the opening of the gifts, refreshments were served to the following women and their children: Mrs. Margaret Kinney, Mrs. Edith Philippi, Mrs. Lizzie Burdick, Mrs. Mabel Downing, Mrs. Inez Crook and son Bobbie and Clifford, Mrs. Harley Johnson, Mrs. Giles Wagner, Mrs. Russell Wilson and baby son Dana Fritz, Mrs. Chris McDonald and Aladene and Allen, Mrs. Earl Wolfkies, Mrs. Lucy Scroggin, Mrs. Ella Washburn, Mrs. Vera Smith, Mrs. Roy Philippi and Bruce, Mrs. Alys Pooler, Mrs. Dorothy Reid and Richard, Mrs. Emma Reid, Mrs. Josephine McCarley and small son, Mrs. Tex Kinsey and Terry, Mrs. Willard Johnson, Mrs. Jessie Koramann, Mrs. A. J. Kracher, Gladys Marks, Mrs. Jennie Moe and Mrs. Arthur Landers and the guest of honor, Mrs. Merle Philippi.

DALLAS—The regular monthly meeting of the Dallas Woman's club will be held on Tuesday afternoon, December 6, at Library hall with Miss Katherine Arbuthnot of the Oregon College of Education at Monmouth as the guest speaker.

Mrs. J. Paul Bollman, president of the club, will preside at the

Laura Wheeler Uses gay Scraps "Hit or Miss" in two Patch Quilt



Joseph's Coat—an appropriate name for this gay quilt—is as colorful in the multi-colored scraps used as the coat of biblical fame. Only two pattern pieces are needed! Pattern 2378 contains accurate pattern pieces; diagram of

block; instructions for making; yardages; diagram.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

MISSION GROUP Meets, Stayton

STAYTON—Mrs. Georgia Ramp entertained the Middle Grove Foreign Missionary society recently in her home. The business meeting in the morning was followed by a covered dish luncheon at noon. In the afternoon Mrs. Lena Bartruff led the devotional meeting and Mrs. Georgia Ramp, the prayer circle.

Mrs. Sarah Weddle entertained members of the Three Links club of the Rebekah lodge at her home recently. Novel games were played after which the men joined the women at the refreshment hour. Present were Mrs. Tressa Van Nuy, Mrs. Flora Mae Schuck, Mrs. Carol Harris, Mrs. Minto Boyer, Mrs. Bee Johnson, Mrs. Aida Murphy, Mrs. Eva Hilton, Mrs. Cecil Wright, Mrs. Etta Brewer, Mrs. Minnie Hamlin, Mrs. Zoma Baldwin, Mrs. Ellen Reynolds, Mrs. George Cole and the hostess, Mrs. Weddle. Mrs. George Cole will be the next hostess.

MEETING PLANS CHANGED

LABISH CENTER—Instead of the pictures originally scheduled for the community club meeting tonight, the Byberg and Elison families of Silverton will entertain with a varied program. The meeting will start at 8 o'clock in the school house.

Drama Club Will Give Three Plays

MONMOUTH—The Crimson O Dramatic club will present three one-act plays Friday night, December 1, in the Oregon College of Education's auditorium at Campbell hall.

"The Smell of Powder," a comedy by John Kirkpatrick, features Verna Muhr, St. Helens; and Glenn Anderson, Milwaukie, in leading roles.

"Escape," a drama by E. F. Parr, has a cast of four led by Patricia Roy, St. Helens; and Wynne Stewart, Portland.

"The Sister Who Walked in Silence" is a fantasy by Philip Johnson, with Jean Inlow, Monmouth; and Byron Adams, Portland, as cast highlights.

Mrs. Beulah Thornton is faculty adviser.

Normal Students Visit at Gates

GATES—Students from the Monmouth normal who spent the Thanksgiving vacation at their homes were Audrey Johnson, Phyllis Scott and Virginia Davis Miss Mertice Jones who is attending Oregon State college visited at the E. L. Davis home.

Mrs. N. J. Bradley of North Bend was a weekend visitor with the Ned Richards family.

Mrs. Ed Collins entertained Mr. and Mrs. Helmar Rue of Silverton, Mrs. Bud Collins and family and Mr. and Mrs. Claude Seillard and family of Salem.

Mr. and Mrs. Orville Hayward have moved from Idanha to make their home here.

Mrs. Elton Brown arrived home Tuesday from Arcata, Calif., where she has been visiting with friends and relatives.

Entertain Dinner Guests at Lyons

LYONS—Sunday dinner guests at the home of Mr. and Mrs. R. P. Lyons were Mr. and Mrs. Ralph Hickman of Salem, Mr. and Mrs. Jerry Lyons of Stayton, Mr. and Mrs. Wayne Ransom, Miss Ruthie Lyons, Miss Henrietta Lyons and Cyril Lyons.

Thursday dinner guests at the home of Mr. and Mrs. Arthur Vaughn were Mrs. Helen Vaughn and Fred Vaughn of Silverton and Mr. and Mrs. Alva Wise.

Miss Jo Ann Crabtree returned to Portland Sunday after spending the holidays with her parents, Mr. and Mrs. Everett Crabtree. Miss Crabtree is a student at St. Helens hall.

Berry Fritter on Dinner Menu

Cranberries remain in markets as an important food for regular menus.

CRANBERRY FRITTERS

- 2 cups thick cranberry jelly
- Flour
- Fritter batter

Cut cranberry sauce in half each slice, then a quarter each slice. Dry and dust with flour. Dip in fritter batter. Push tines of fork into each cube of cranberry sauce and lift carefully from batter. Slip off the tines into the deep hot lard (350 degrees). Fry until batter is cooked and nicely browned. Serves 6.

FRITTER BATTER

- 1 cup flour
- 1/4 cup sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 egg
- 1/2 cup milk
- 2 tablespoons melted fat

Sift flour, measure and sift again with dry ingredients. Beat eggs, combine with milk and add gradually to dry mixture. Stir until batter is smooth. Add fat.

For a dinner salad to accompany the meat course, alternate avocado sections with prepared sections of grapefruit, sliced canned peaches, or spears of green asparagus. Serve French dressing of thin, tart piquancy separately, with color introduced in the form of minced pimiento and parsley.

Community Guild Plans Christmas Party

HUBBARD—The Community Guild of the Congregational church met with Mrs. L. A. Miller Wednesday for an all day meeting. Plans were made for a cooked food, aprons and fancy work sale to be held Saturday, December 9, at Cook's grocery store. The annual Christmas party will be held Wednesday, December 14, at the home of Mrs. Walter Shrock. Mrs. Shrock will be assisted by Mrs. Charles Vredenberg and Mrs. Max Cook.

Biggest shortening discovery in 29 years!

"SURE-MIX" CRISCO makes Cakes Better-Eating

—in 3 ways!

1... HIGHER!
Let your own cake recipe show you. "Sure-Mix" Crisco cakes are higher! —up to 15% higher than cakes made with any other household shortening we know of.

2... LIGHTER!
Let your own oven show you. Cakes made with "Sure-Mix" Crisco have a new lightness and feathery grain.

3... TENDERER!
Let the first taste tell you! "Sure-Mix" Crisco cakes are tenderer, too, more delicious, better-eating!

CAKES UP TO 15% HIGHER!

FOR BETTER-EATING CAKES

It's a new type of batter that guarantees finer-eating cakes!

Higher, lighter, tenderer cakes

Before introducing this New "Sure-Mix" Crisco, hundreds of cakes were made with it. Our baking tests showed cakes baked up higher! Up to 15% higher—depending on the type of cake. And these cakes had a lighter, finer texture and a new tenderness—a "melt-in-your-mouth" deliciousness.

Let your very next cake show you! Use any favorite recipe—make only one change—just use Crisco. Expect a better cake—higher, lighter, tenderer—with a new deliciousness!

IMPORTANT!
Just ask for "Crisco" at your store—as usual. All Crisco is now "Sure-Mix." No change in hinge-top can or label—but oh, the difference in Crisco itself!

JURY OF 1,100 HOUSEWIVES FROM COAST TO COAST

Made "Blind" Test of "Sure-Mix" Crisco. Each was asked to use her own recipe and bake two cakes—one with an unlabeled shortening (it was "Sure-Mix" Crisco) and one with another shortening. Here's what the majority preference vote showed: The cakes made with "Sure-Mix" Crisco turned out 1. Higher 2. Lighter 3. Tenderer 4. Better-eating!

FAVORITE!... CHOCOLATE-FROSTED CAKE

- 1/2 cup Crisco
- 1 cup sugar
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 eggs
- 1/2 cup flour
- 1/2 cup cocoa
- 1/2 cup vanilla
- 1/2 cup baking powder

Cream together Crisco, sugar, eggs, salt and vanilla. Sift flour with baking powder twice. Add mixture alternately with milk (about 1/2 of each at a time). Pour into two "Crisco" and floured layer pans (8-inch size). Bake in moderately hot oven (375° F.) 35 minutes.

CHOCOLATE CREAM FROSTING—Cut 4 eggs, chocolate in small pieces. Mix with 1 1/2 cups brown sugar, 1/2 teaspoon salt, 1/2 cup water, 1/2 cup Crisco. Bring to a boil; boil 5 minutes. Remove from heat; cool to lukewarm. Add enough sifted confectioners sugar to spread. Beat in 1 teaspoon vanilla. Spread between layers and over cake.

All Measurements Level

"I remember when I USED TO BE AFRAID TO BAKE ROLLS"

Frankly, I couldn't afford to waste all that good material when my baking turned out poorly. And, besides, I felt ashamed of it—"

Good, sound sense! But you can be as perky as you please, —bake wonderful rolls, cakes, pastries, breads—with confidence that your flour will act the same way every time—if it's Fisher's Blend Flour!

Just see! Every different kind of wheat makes a different kind of flour. In their great grain elevators, the Fisher Mills have millions of bushels of wheat of a hundred types and specifications. They take all guesswork and worry out of flour because they blend, in exact proportions, specially chosen wheats that make Fisher's Blend a marvelous Every-Purpose flour. It's always just right and always the same.

By this exacting blending, and the most painstaking milling, Fisher's give you this unsurpassed home baking flour you can count on every time.

Five convenient sizes. Tell your grocer—



My land! Yeast Rolls light as a feather

Mary Mills calls 'em Orange Rolls. It's a delightful way to prove what difference Fisher's blending makes in flour.

Yield: 3 dozen

2 cakes compressed yeast	2 eggs, well-beaten
1/2 cup sugar	1/2 cup sugar
4-1/2 cups Fisher's Blend Flour	1 cup milk
1/2 cup melted butter	1/4 cup melted butter

Scald milk, add sugar, and cool until lukewarm. Add yeast broken into small pieces. Let this stand 15 minutes. Add 1 cup flour and beat well. Add salt, butter, and eggs, beating thoroughly. Gradually beat in remainder of flour. Let this stand until doubled in bulk and the dough holds imprint of the finger when pressed down. Keep covered during rising and in a warm place. When light, punch down and put with hand in 1/4-inch thickness. Spread Orange Filling over surface, roll up as for cinnamon rolls. Pinch edges together to seal dough and retain the juice. With a scissors cut dough in 1" slices and place in well-greased muffin pans cut side down. Let the rolls double in size. Bake at 375° about 12 minutes.

Orange Filling:

1/2 cup melted butter	2 tablespoons orange juice
1/2 cup sugar	Grated rind of 3 oranges

Cook 20 minutes. Cool before spreading.

Fisher's BLEND FLOUR

It's the Blend that makes it better

LET MARY TELL YOU—SHE KNOWS! Every Mary Mills recipe for adding Fisher's WHEAT GERM to make your baking taste better, is tested and proved. The recipes come with WHEAT GERM Handysacks.

BASTY—LISTEN TO THIS!—We wash and pour every grain of wheat used in Fisher's FARINA—the delectable Breakfast for Baby. Then we protect it in cellophane-sealed Handysacks—clean as clean can be.

LET MARY TELL YOU—SHE KNOWS! So we put Fisher's BIKET MIX in a new double-sealed carton, and her small recipe come with it. Ask your grocer for a package—today!

SPECIAL OFFER NEW (4 1/2 size) PAN by MERO the "Smoothie"

Extra Thick Hard Aluminum Seal-Tite Rim, Seal-Form Handle, Handy Cup Measurement, Easy-Clean Bottom.

This will be the busiest pan in your kitchen. Easy to clean. Built for lifetime service. Full 1 Quart capacity. It's a big volume and here you get it! Send only 25c and sales slip, cash register receipt or any other proof of purchase of Fisher's Blend Flour (any size sack) or small package of Fisher's BIKET MIX to Fisher Flouring Mills Co., Seattle, Wash. Print name and address plainly. Offer good for limited time only.