

Variety Here For Family Cooks

There's always a demand for recipes, and it doesn't make much difference what kind, just so they are good. Here's a miscellany of recipes which have been brought on various occasions to the desk of this writer. They'll provide opportunity for the family cook to try a few new ideas.

PEAR MALT PUDDING SAUCE
3 tablespoons malted milk (dry)
5 tablespoons soft (not melted) butter
2 tablespoons flour
1 cup granulated sugar
Few grains salt
1 cup pear nectar (canned)
8 to 10 maraschino cherries
Combine malted milk, butter, flour, sugar and salt in a saucepan and stir until well blended. Add nectar and beat. Bring to a boil and cook 3 or 4 minutes stirring continuously. Remove from heat and add cherries that have been finely chopped. Serve over plum or steamed pudding; also suitable for lighter puddings of the cottage or bread type. For variation, use apricot, plum, peach or peach-nectarine nectar of the whole-fruit variety.
Sufficient for 6 to 8 servings.

ORIENTA ASPARAGUS SALAD

1/2 cup elder vinegar
1/2 cup granulated sugar
1/2 teaspoon salt
1 teaspoon prepared mustard
1 teaspoon celery salt
1 tablespoon lemon juice
5 tablespoons plain gelatin
1/2 cup cold water
1 egg
1/2 cup mayonnaise
1 1/2 cups sliced ripe olives
2 tablespoons chopped onion
1/2 cup diced pimiento
2 cups cubed asparagus
1 cup whipping cream
Lettuce
Whole ripe olives
Mayonnaise
Lemon wedges
Combine vinegar, sugar, salt, mustard, celery salt, and lemon juice, and bring to a boil, stirring to blend thoroughly. Add gelatin that has been moistened in cold water and melted over hot water, and stir until well blended. Pour over beaten eggs, stirring briskly to prevent eggs from curdling; cool, but do not set. Add mayonnaise, olives, onion, pimiento, asparagus, and stiffly beaten cream, and blend. Pour into mold or pan and let chill until firm. Stir once after mixture begins to set to keep ingredients evenly distributed. Invert onto serving plate garnished with lettuce, whole ripe olives, and wedges of lemon. Garnish with mayonnaise.
Serves 6 to 8.

CRANBERRY SALAD
1 cup unsweetened cranberry sauce (strained)
1/2 cup sugar
1 cup ginger ale
1 package gelatin
1 cup crushed pineapple
1 cup celery, diced
2 tablespoons lemon juice
1/2 cup chopped walnuts
Dissolve gelatin and sugar in hot cranberry sauce. When cool add lemon juice, ginger ale and pineapple. When slightly congealed stir in chopped celery and nut meats. Turn into molds till firm. Unmold on lettuce and serve with mayonnaise, to which a teaspoon of horseradish may be added for piquancy.

Fruity Salad Is Holiday Fare

The accompanying holiday salad illustrates how effectively the green-surfaced avocado can be utilized, peeled or unpeeled, to fit into various holiday menus. In small half-shells this recipe serves as an appetizer for more formal menus; in any size it's splendid buffet fare, while luncheon salads built along this idea are tops in popularity.

AVOCADO HOLIDAY SALAD
4 avocado half-shells
Lemon juice
Salt
1/2 cup cream cheese
1/2 teaspoon prepared mustard
4 tablespoons pickle relish
8 maraschino cherries
Lettuce

To prepare fruit half-shells, cut into halves lengthwise, remove seed and sprinkle cut portions with lemon juice and salt. Combine cream, mustard, pickle relish and salt to taste; blend well and use to refill centers of half-shells. Decorate tops with sliced cherries; chill. Serve on lettuce-garnished salad plates.
Serves 4.

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WARM CHEER—for holidays is hot spiced lemon punch made with a carbonated beverage for extra sparkle to give the touch of good fellowship appropriate to the season. To two quarts of cold water add one cup sugar, one teaspoonful each of whole cloves and all-spice and one stick cinnamon. Bring slowly to boil, simmer five minutes, remove and strain. Add juice of eight lemons and bring to boil again. Just before serving add two quarts unchilled ginger ale. Garnish with lemon slices. Serves 20 to 25.

Manufacturers' Recipes

From the testing kitchen of two manufacturers come recipes for mince-cake cookies and banana Brazil cake.

NONE SUCH PRIZE COOKIES

(Makes about 36)
1 cup mince meat
1/2 cup water
1 cup butter or other shortening
1 1/2 cups sugar
3 eggs, well beaten
3 1/2 cups sifted Fisher's blend flour
1/2 teaspoon salt
1 teaspoon soda
Break mince meat into pieces. Add water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling 3 minutes, or until mixture is practically dry. Allow to cool. Cream butter and sugar. Add eggs and beat vigorously until smooth and creamy. Sift flour. Measure. Add salt and soda, and sift again.
Add to butter mixture gradually, beating until well mixed. Fold in cooled mince meat. Drop by teaspoonfuls on greased baking sheet a few inches apart. Bake in hot oven about 10 minutes.

BANANA-BRAZIL CAKE
1/2 cup Snowdrift
1 1/2 cups sugar
2 well-beaten eggs
1 teaspoon vanilla
1 cup banana pulp
2 cups cake flour
1 teaspoon salt
1/2 teaspoon soda
4 tablespoons sour milk or buttermilk
Cream Snowdrift and sugar thoroughly; add eggs and vanilla; beat until fluffy. Add flour, sifted with salt and soda, alternately with milk and banana pulp, beat-

ing well after each addition. Bake in a pan 8"x8"x2 inches greased with Snowdrift for 60 minutes in a 350 degree oven. When cake is cool, cover with Brazil Boiled Icing.

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Today's Menu

Deviled oysters in the shell will be the main dish for today. Watercress of lettuce salad. Deviled oysters in the shell. Baked marbled squash. Shell beans. Prune whip.

The oysters should be mixed with a light cream sauce that has been seasoned with onion, Worcestershire sauce, parsley and mustard. Put in the half shells. In scalloped shells or individual baking dishes, sprinkle with cream crumbs and bake for 15 minutes.

PRUNE WHIP

Beat 3 egg whites, add 3 tablespoons sugar, 1 teaspoon vanilla, 1 cup nuts, 1 cup prune pulp. Bake in 250 degree oven, in pudding dish set in pan of water for 1 1/2 hour.

Mrs. Sexton to Fete Club

Mrs. Virgil Sexton will honor members of her club with a dessert luncheon this afternoon at 1:30 o'clock at her new home in Ben Lomond park. Contract will be in play during the afternoon.

Mrs. Sidney Hoffman will be a special guest and members are Mrs. Charles Felke, Mrs. Bjarne Erickson, Mrs. Glenn Paxson, Mrs. Wilbur Berry, Mrs. Harold Ladd, Mrs. Clarke Starrett and Mrs. Floyd Bowers.

Banquet at Deaf School Saturday

An event of Saturday night at the state deaf school will be the dinner in honor of the founder of the first educator of the deaf, the late Thomas Hopkins Gallaudet. Covers will be placed for two hundred including the students, friends of the school, the deaf alumni and officers of the Oregon Association of the Deaf. Mr. J. Lyman Steed, head of the deaf school, will preside at the dinner. An informal evening will follow with demonstrations to be given by the students of the primary work, social science and geography departments. An address will be given by the president of the Oregon Association of the Deaf, Mr. Thomas Ulmer of Salem. A playlet will also be given by the students.

Recital Planned For Saturday

Mr. John Wallace Graham will present his students in a violin and guitar pre-Christmas recital Saturday night at 8 o'clock in the ballroom of the Billings-Armstrong School of Dancing. Both beginners and advanced students will give solo and ensemble numbers. Following the recital a Christmas party will be held for the students and parents. Games will be played and refreshments will be served by Mrs. Walter Lampkin, Mrs. M. Pekar, Mrs. Elmer Eastridge, and Mrs. Thomas Teeson. A group of students from the Billings-Armstrong studio will give several dance numbers. In the group will be Janet and Marvin Cohn, Delores Townsend, Lorraine Ray, Sandra Lee Marsh and Joan Lewis.

Friends Entertain For Miss Bloom

Miss Rachel Bloom, bride-elect of Mr. Donald Waller, was honored Tuesday evening when Miss Daisy Tooley and Mrs. Stella Bloom entertained with a miscellaneous shower at the home of the former. Mrs. Marjorie Moore and Miss Bula Lott assisted in serving. Present to honor Miss Bloom were Miss Bula Lott, Miss Dorothy Reinwald, Miss Bettie Caldwell, Miss Delvon Long, Mrs. Irma Hansen, Miss Jackie Walker, Mrs. Betty Hiett, Mrs. Fern Dieckmier, Miss Esther Hammon, Miss Lois Wilson, Mrs. Nina Lathrop, Mrs. June Kelly, Mrs. Marjorie Moore, Mrs. Dorothy Bloom, Mrs. Maxine Reid, Mrs. Stella Bloom and Miss Daisy Tooley.

Board Members at Ratcliff Home

Mrs. Charles Ratcliff was hostess to board members of the Salem branch, American Association of University Women, Wednesday night at her home on Ratcliff drive. Mrs. Elmer Berg, president, presided at the business session. The rooms were festive with holly and other greens and refreshments were served by the hostess. Board members present were Mrs. Berg, Mrs. J. Lyman Steed, Miss Margaret Hogg, Miss Lorena Jack, Mrs. Vern Bain, Mrs. Phillip Barrett, Mrs. Russell Beutler, Mrs. Dwight Lear, Mrs. Chester Luther, Miss Grace Elizabeth Smith, Miss Jeanette Roberts, Mrs. Lloyd Hockett, Mrs. Milo Ramussen and Mrs. Ratcliff.

Mrs. William G. Stacey, Miss Helen Boardman and Miss Maxine Rogers were among those who attended "The Little Foxes" in Portland last night at the Mayfair. Mr. and Mrs. Charles Ratcliff will be among those attending the show tonight.

Glass Blower Is Entertaining

Pupils at Mrs. Zosel's kindergarten had the thrill of their young lives on Thursday morning when entertained with a demonstration of glass blowing by Mr. Frank Hallik. The youngsters will have a Christmas party for their mothers on December 24.

Children present at the glass blowing demonstration were: Barbara Bostrack, Judy Snipes, John Clements, Gary Smith, Bill Donaldson, Claudia Waters, Stewart Flax, Clarice Waters, Nancy Fox, Patricia Kriesel, Pierre Selne, Peter Loder, Larry Lister, Sharon Howe, Beverly Mackey, Janet Kurtz, Maralyn Mercer, Daryl Pruitt, Jeanne Rickard, Tom Patterson, John Perry, Kenneth Ramseyer, Patsy Ann Ramseyer, Dale Reed, Will Showalter and Donna Starkey.

The Past Presidents' club of the Woman's Relief Corps met at the home of Mrs. John Shipp Tuesday, December 10. A no-host dinner was served at 1 o'clock. A Christmas party and exchange of gifts followed. The business meeting was called to order by the president, Effie Dunlap.

Mrs. Beckman to Head Club

Mrs. Clara Smith entertained the Laurel Social Hour club at her home Tuesday afternoon. Election of officers was held with Mrs. Beckman named president. Other officers are Mrs. Bernard Benson, vice-president; Mrs. Jennie Willis, secretary; Mrs. Glenn Adams, treasurer.

Plans were made for the annual Christmas dinner to be held at the Adams home. Refreshments were served late in the afternoon and assisting the hostess were Mrs. Arnold Coffel and Mrs. Lillian Williams.

Members present were Mrs. Albert Beckman, Mrs. Bernard Benson, Mrs. Jennie Willis, Mrs. Glenn Adams, Mrs. Arnold Coffel, Mrs. Lillian Williams, Mrs. E. Emmett, Mrs. David Friesen, Mrs. N. Jackson, Mrs. J. M. Six, Mrs. V. White, and Mrs. Clara Smith. Guests were Mrs. Mabel Robinson and Mrs. Loretta Filler.

Children Benefit From Party

Women of the Moose, with Mrs. Verne Ostrander as chairman of the committee, sponsored a benefit card party Tuesday at the Moose hall. The proceeds will be sent to Mooseheart, Ill., to help the fatherless children. Present were Mr. and Mrs. Harvey Scheibel, Mr. and Mrs. O. W. Emmons, Mr. and Mrs. M. Ripley, Mr. and Mrs. Clifford R. Ellis, Mr. and Mrs. Olof E.

Woman's Club to Meet Saturday

The Salem Woman's club will meet on Saturday afternoon at 2:30 o'clock in the Woman's clubhouse. Dr. George Swift will be the speaker. Christmas carols will be sung by the group. On the tea committee, which is headed by Mrs. Harry V. Collins, are Mrs. Frank Myers, Mrs. George Allier, Mrs. A. G. Smith, Mrs. W. E. Kirk, Mrs. Homer Smith, sr., and Mrs. J. J. Smith.

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1/2 cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla
2 1/2 cups Fisher's Blend Flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1 square melted chocolate

Cream shortening and sugar until fluffy. Add eggs and vanilla. Sift and measure flour, resift with other dry ingredients. Add to above mixture. Divide dough in half. Add chocolate to one half and work until mixed.

Chill dough. Form 2 long strips from each half, making sides square. Brush surface with milk. Place a dark and white strip together. Place other 2 strips on top, alternating dark and

white (see illustration above). Chill overnight. Slice thin with a piece of string. Sprinkle colored sugar along seams to simulate feather stitching. Bake 10 minutes at 350 degrees.

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