



Miss Sharon Bewley, daughter of Mr. and Mrs. Carl Bewley, whose engagement to Jerry Payne, son of Mrs. Violet Bechtel and Edwin Payne, has been revealed. No date has been set for the wedding. (Kennell-Ellis).

Mr. and Mrs. Lyman A. Johnson left for their home in Topeka, Kansas Thursday following a ten day stay in the capital with Mr. and Mrs. Alfred A. Schramm. The Johnsons came west for the wedding of their son, Lyman Preston Johnson, and Susanna Schramm on September 22.

A beginners bridge class is being organized now, to begin Tuesday, October 5 at 7:30 o'clock. Ellis Jones will be the instructor. Reservations may be made at the YWCA.

Today's Pattern



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Old Grind

Pork Sausage, Like Other Chopped Meat Makes Budget Go a Bit Farther

By Maxine Bures
Statesman Woman's Editor

The meat people always come up with high sounding ways to save on the meat budget—like serving a standing rib roast maybe—but often there are real economy ideas to be found in their publicity. Good old pork sausage comes into the limelight in a way to make the meat money go a bit farther, for sausage, like other ground meats, can be stretched a good way.

The first recipe makes a pound of meat serve four generously, along with two oranges. The second recipe uses only a pound of meat too, but it's bolstered up with an egg and some milk, and stuffed into good old potatoes to bake.

PORK PATTIES WITH ORANGE SLICES

1 pound pure pork sausage

meat.

2 oranges.

1/4 cup dark corn syrup.

Shape sausage into eight patties. Pan fry until brown (10 minutes on each side. Remove patties. Pour off drippings. Cut oranges into 8 thick slices. Pour corn syrup into skillet. Add juice squeezed from end pieces of oranges. Simmer orange slices in syrup 10 minutes. Arrange on platter and top with pork patties. Pour

syrup over all, or serve over waffles.

SAUSAGE-STUFFED POTATOES

1 pound pure pork sausage meat.
4 medium potatoes.
1/4 cup milk.
1 tablespoon butter
2 teaspoons salt.
1 egg yolk or 1 egg.
2 teaspoons finely chopped onion.

1/2 cup grated cheese (2 ounces)
Wash potatoes thoroughly. Bake in hot oven (400 degrees F.), 45 minutes or until done. Meanwhile break up pork sausage with fork and pan-fry until brown and thoroughly cooked. Drain off fat. Cut slice off top of potatoes and scoop out. Mash. Add milk, butter, salt, and egg. Beat until smooth. Stir in onion and pork sausage. Fill potato shells with mixture. Sprinkle with cheese. Place under broiler or in hot oven until cheese is melted and potato is heated through.

Delta Kappas to Meet Saturday

Delta Kappa Gamma members will hold an all day meeting on Saturday beginning at 10:30 a.m. at Silver Creek Falls lodge. A luncheon will be served at one o'clock. Miss Mathilda Gilles, president, will preside at the first fall session.

The program will include a talk on UNESCO by Mrs. Agnes Booth, county school superintendent. All members are asked to bring Christmas gifts and wrappings for boxes to be sent overseas to teachers.

The hostess committee includes Miss Helvie Silver of Silverton, Mrs. Irene Roubal and Miss Theresa Dehler, Mt. Angel.

en until cheese is melted and potato is heated through.

The Statesman, Salem, Oregon, Friday, October 1, 1948—3

Mrs. Kenneth Perry presided at a bridge luncheon Wednesday afternoon at her home on North Summer street for members of her club. Additional guests were Mrs. Raymond Bonesteel of Corvallis, a former member, Mrs. Walter Socolofsky and Mrs. Keith Brown.

Hubbard Residents Visit at LaGrande

HUBBARD—Francis Vredenburg has gone to San Francisco to seek work.

Mrs. Myrtle Kaufman is painting and having new siding put on her house.
Midge Anderson and her niece Marilyn spent the week end at LaGrande. Miss Anderson will stay with Dominicks while working at the cannery.

Silverton to Install New Lighting System

SILVERTON — Work has been started on Silverton's new lighting system authorized several months ago by the city council after recommendation of the city planning commission. Improvement will include 56 mercury vapor lights on East Main, West Main, portions of North and South Water and Oak street and in the area of the Silverton hospital.

VICTOR POINT — Mr. and Mrs. B. E. McElhaney were guests at a dinner at the home of relatives last week in Salem in honor of their 25th wedding anniversary. The McElhanays have lived here their entire married life and have one son, Walter, who with his bride of last July live on an adjoining farm.

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