

### Various "Extras" Needed, to Make the Thanksgiving Dinner Year's Best Meal

By Maxine Buren  
Statesman Woman's Editor

The Thanksgiving bird and all his associates are the subject on both women's minds just now, and we are no exception. Cranberries are among the necessities for Thanksgiving dinner but there are many other items to add style to the meal. Whether you like yours in sauce, or of clear jelly or are of the jellied sauce school, you'll still want cranberries. Here's our recipe for a compromise sauce—it's jelled but the whole berries are used.

#### JELLIED CRANBERRY SAUCE

1 pound cranberries 3 cups water  
2 cups sugar  
Add water to cranberries, cook for about 10 minutes, mashing each berry with a spoon or wire whisk. Add sugar and cook for another 10 minutes while stirring. Take off the stove and beat for 8 minutes while cooling. The sauce will thicken as it cools and produce a bright, tender but firm jelly.

One woman requested some recipes for hors d'oeuvres and dips for use when the Thanksgiving meal is to be a buffet affair. For a cream cheese dip, beat top milk into Philadelphia cream cheese and add a few drops of onion juice, finely chopped chives and garlic salt.

For another dip, combine 4 tablespoons deviled ham and 4 tablespoons horseradish, 1 tablespoon grated onion and 2 tablespoons minced chives with about 1 cup whipped cream.

For one with Roquefort flavor, soften 1/2 cup Roquefort or blue cheese, 1/4 cup cream cheese, and blend with 2 tablespoons mayonnaise, 1/4 to 1 teaspoon Worcestershire sauce, some onion and lemon juice. This is especially good for cauliflower.

Almost any of the soft cheese spreads will combine nicely with each other, and with a little lemon, Worcestershire sauce and onion juice.

Potato chips, oyster crackers, small shrimps, slices of red-skinned apples, almost any raw vegetable and cheese straws are all good for dipping.

One beautifully appointed buffet table included a half head of Savoy cabbage into which were thrust the appetizers on toothpicks.

From first course to the last, we might mention pie. Pumpkin chiffon pie which has a surprise flavor, and it's in the crust. This recipe, from the makers of ginger snaps, recommended the use of the old-time favorite as a flavorful ingredient for the crust.

**CHIFFON PUMPKIN PIE, GINGER CRUST**  
22 gingersnaps 1/4 cup sugar  
1/4 cup softened butter  
Roll ginger snaps and blend with other ingredients. Pour mixture into 9-inch pie plate and press firmly into an even layer on sides and bottom. Bake in moderate oven (375 degrees) for about 8 minutes.

For the filling:  
1 cup canned pumpkin 1/2 teaspoon ginger  
3 eggs, separated 1 teaspoon nutmeg  
1 cup sugar 1 teaspoon cinnamon  
1 cup milk 2 tablespoons melted butter  
1 cup milk 1 envelope plain gelatin  
1/2 teaspoon salt 1/4 cup cold water

Cook pumpkin in top of double boiler over boiling water 10 minutes, stirring occasionally. Mix together egg yolks, 1/2 cup sugar and milk. Add to pumpkin with salt, spices and melted butter. Stir and cook about 15 minutes until of custard consistency. Remove from heat. Soften gelatin in cold water 5 minutes and add to hot mixture, stirring until dissolved. Chill. When mixture begins to set, beat egg whites stiff, but not dry; gradually beat in remaining 1/2 cup sugar; fold into pumpkin mixture. Pour into crust and chill.

### Salem Writers Meet

Salem Writers club met at the home of Mr. and Mrs. Lloyd Smith with Miss Renka Swart as hostess. Mrs. M. E. Peck is president of the club. Mothers answered roll call with original writings were Mrs. C. W. Swigart, Perry Reigelman, Dr. M. E. Peck, Mrs. Jessie Singleton, Mrs. Ora Smith, and Mrs. Francis Anderson. Lloyd Smith gave humorous readings in Norse dialect. Selections were read from the paper, "Duffie Bag," complimenting Mr. and Mrs. Lynn Cronmiller, who were guests of the club for the evening.

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IGA MARASCHINO CHERRIES 8 oz. jar		23c
IGA FRUIT COCKTAIL 8 oz. can	2 for	23c
HERSHEY'S BAKING CHOCOLATE 1/4 lb. pkg.		37c
ELSINORE GLACED CHERRIES 7 oz. jar		33c

ELSINORE CURRANT JELLY 12 oz. Glass Pure Fruit		21c
ELSINORE GREEN OLIVES 8 oz. jar		29c
LIGHT HALVES WALNUT MEATS 1/2 lb. pkg.		59c
BETTY CROCKER CAKE MIX Pkg.		35c
BORDENS INSTANT COFFEE 2 oz. jar		57c
LIBBY SLICED PINEAPPLE 7 oz. 2 cans		29c
ELSINORE STUFFED OLIVES 8 oz. jar		33c
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MINCE MEAT Borden's 8 oz. Pkg. None Such Condensed	19c	EMPEROR GRAPES 2 lbs.	25c
PUMPKIN No. 2 1/2 can Oregon Finest	2 cans 25c	Fresh Grapefruit 5 for	29c
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Sweet Potatoes Large 2 1/2 can Elnore	25c		

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