

Kiss Me Cake Wins Cash for Californian

NEW YORK.—An orange "Kiss Me Cake" turned into a Broadway hit in baking to win national honor and \$25,000 for Mrs. Peter Wuebel of Redwood City, Calif., in Pillsbury's bake-off at the Waldorf.

A baker's wife, Mrs. Wuebel was revealed as the winner by the Duchess of Windsor, who presented her with a check for \$25,000 signed by Philip W. Pillsbury, president of the flour milling company, at an award luncheon at the Waldorf today.

Winner of first prize and \$5,000 in the junior division of the contest with her "Cherry Winks" is a 17-year old mother of two, Mrs. Bernard Deroussau from Rice Lake, Wis. Cured of a polio attack four years ago by personal treatment from Sister Kenny, Mrs. Deroussau was accompanied to New York by her husband, a laundry route salesman.

The grand prize winning recipe is as follows:

ORANGE KISS ME CAKE
 2 cups flour, sifted
 1 tsp. soda
 1 tsp. salt
 1/2 cup shortening
 1 cup sugar
 2 eggs
 1 large orange (reserve juice for topping; grind rind and pulp with raisins)
 1 cup raisins, ground
 1 cup milk

Topping
 1/2 cup sugar
 1 tsp. cinnamon
 1/4 cup walnuts, chopped
 Sift together flour, soda and salt. Cream shortening and sugar. Blend in eggs, one at a time. Add ground orange and raisins. Add milk and dry ingredients alternately to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition (With electric mixer use low speed.) Pour into well-greased and lightly-floured 13x9-1/2-inch pan. Bake in moderate oven (350°F.) 30 to 35 minutes. Drip orange juice (about 1/4 cup) over warm cake. Sprinkle with sugar, cinnamon and nut topping. Decorate with orange slices.

Women's Society Entertained

Pedee — The Christmas meeting of the Women's Society of World Service was held at the home of Mrs. Ivan Blankenbaker with tree and exchange of gifts in charge of Mrs. Sara Madoux and Nola Womer. Mrs. R. J. Smith gave the lesson on "learning to pray" and Christmas lesson by Mrs. Frank Sheythe. Mrs. C. L. Burbank and Miss Womer began a study on the Near East and Mrs. Gus Jahn conducted the prayer circle. The secretary, Mrs. Francis Dyer, reported five three dollar Friendship packages to needy overseas children had been sent and that 12 Bibles and eight packages sent by members to the Red Bird Mission in Kentucky.

Mrs. Robert Jahn, Mrs. Charles O'Neal and Mrs. Louie Potter were accepted as new members. Other members present were Mrs. Mollie Lacey, Mrs. Rufus Dodge, Mrs. Thera Womer, Mrs. H. B. Vickers, Mrs. Fain Simpson, Mrs. J. W. McCormick, Mrs. Rittie Kerber, Mrs. Jack Wells, Mrs. Sidney Howard, Mrs. S. J. Yates. Guests were Mrs. Margaret Hilburn and Jeanne of Coquille, Mrs. Maud Burbank, Mrs. A. L. Burbank, Mrs. J. Jongeling and Johnny and Linda Jahn, Pedee.

Grand Ronde — Mr. and Mrs. A. M. Gill were hosts to the Neighborhood Nine Pinochle club when the club entertained their families. Mr. and Mrs. Clint Church won high, and Fred Harrison and Mrs. Don Gill won consolation. Attending were Mr. and Mrs. William Mehlfhoff, Mr. and Mrs. John Talbot, Mr. and Mrs. Church, Mr. and Mrs. Don Gill of McMinnville, Mr. and Mrs. Joe Mode, Mr. and Mrs. John Van Sinderen, Jimmie Patterson, Mr. and Mrs. Fred Harrison and the hosts.

Grand Ronde — Miss Marjorie Harper was honored at a bridal shower, given by Miss Linda Riley and Mrs. Adaline Moore. She was married December 21 to William Black. Guests were Mrs. James, Mrs. Lloyd Harper, Mrs. Marvin Harper, Ella Powers, Venieta Mehlfhoff, Camille and Patti Howard, Mrs. Louis Jerabek, Mrs. Paul Barker, Dorothy Landis, Mrs. Orville Harper, Joann Weaver, Mrs. Earl Harper and Nina Hines.

Willamina — Bonnie Jean Smith was honored on her 17th birthday this week by Kaye Shetterly, Carolyn Lewis, Nina Hines, Pete Reynolds, Gerald Rickard, Roy and Dick Zimbrick, Lewis Littlejohn and Ronnie Eggert.



Mr. and Mrs. Paul E. Bell (Janet Miller) who were married on November 24 at the First Congregational church. The bride is the daughter of the Carl R. Millers. The couple will live in Forest Grove. (Artz photography).

Christmas Notes From Jefferson

Jefferson — Mrs. Emma Whedbee left Tuesday by bus for Warm Springs where she spent the Christmas holiday with her daughter, Mrs. Nicholas Welter.

Arriving Saturday morning by train was Mr. and Mrs. J. O. Angell of Burlingame, Calif., to spend the Christmas weekend with his niece, Mrs. Les Shields, and Mr. Shields.

Mr. Leo Mars of Beaverton writes that her father-in-law, Hugh D. Mars, living in the Masonic home at Forest Grove, has been ill with bronchial pneumonia, but was able to spend Christmas with them. Mars is a former editor of the Review.

Mr. and Mrs. Frank Rehfeld entertained at a family dinner Christmas day with all of their children and their families.

Mr. and Mrs. Paul VanSoy were in Portland Christmas eve to be with their son-in-law and daughter, Mr. and Mrs. R. B. Pierce and children. Christmas day all were guests at dinner at the home of Mr. and Mrs. E. T. Pierce in Salem.

Mr. and Mrs. William Brown and son, Neil, drove to Yreka, Calif., where they were guests at a family dinner at the home of Mrs. Brown's brother, Harry Crutchfield. Her parents, Mr. and Mrs. W. D. Crutchfield of Fresno, joined them.

Rev. and Mrs. L. A. Peabody of Eugene were Christmas guests of their daughter, Mrs. Ralph DeWitt, and family.

Jake Gilmour left Thursday morning for Riverside, Calif., to spend Christmas with his daughter, Mrs. Clair Calavan, and family.

Guests arriving this week at the home of Mr. and Mrs. John Zehner at Sidney are their cousins, Mr. and Mrs. Erwin Morrow of Minocqua, Wis. They will remain for the winter.

Miss Doris Miller of Portland arrived Friday to spend the holidays with the Paul McKees and with her father, Chester Miller, in Albany.

Their daughters and families were home for Christmas at the E. S. Gleason home. They are Mr. and Mrs. Lee Wright and Gary of Portland and Mr. and Mrs. Sam Olson of Albany.

Mr. and Mrs. Charles Sarver spent Christmas with his aunt, Mrs. Douglas Hewitt at Sherwood. Mr. and Mrs. Eugene Finlay were hosts at the annual Christmas party and buffet dinner to members of the Salem Fox and Mink unit association. Fifteen guests were present.

Going from here to Portland for a family dinner Christmas at the home of Mr. and Mrs. Walter Redmond were Mr. and Mrs. Gilbert Belknap, Mr. and Mrs. David Wied, Ardis and Lynn Brown, Mr. and Mrs. William Knight, Nancy

and Randy and Mr. and Mrs. Eugene Finlay.

Mr. and Mrs. Oren Brandt spent Christmas with his parents, Mr. and Mrs. Ivan T. Brandt, near Redmond.

Families Gather At Auburn

Auburn — There were many homes in the Auburn community where members of the family were gathered around the Christmas dinner table.

Mr. and Mrs. Stuart Johns entertained with a family dinner on Christmas day. Covers were placed for Mr. and Mrs. George Eoude, Seattle, Mr. and Mrs. Clayton and two children, Seattle, Mr. and Mrs. Julius Hockhold of Eugene, Mr. and Mrs. Arthur Stowell and daughters, June and Hazel, Mr. and Mrs. John French, Mr. and Mrs. Jack Goldade, Mrs. John Goldade, sr., Mr. and Mrs. Willer, Fred and Dorothy, Victor Johns and Mr. and Mrs. Johns.

Mr. and Mrs. William Rantz had as their guests Mrs. Rantz's mother, Mrs. Bertha Stueve of Monticello, Calif., Mr. and Mrs. George Maske, Rae Ann, Willie, and La June Ratz, who is home from Oregon State college.

Christmas day guests at the home of Mr. and Mrs. Glenn Moody were Mr. and Mrs. Gordon Black.

On Monday Mr. and Mrs. Henry Hanson were at the home of her parents, Mr. and Mrs. August Ramberg in Canby.

Mr. and Mrs. W. W. Yates from Corvallis were guests Christmas eve and Christmas day of Mr. and Mrs. Melvin Shaw.

Mr. and Mrs. Arlo McLain and sons, Arlo and Don, and Mrs. La Vonne Scott drove to Corvallis to spend Christmas at the George McLain home.

Mr. and Mrs. Virgil Britell and family were with her mother, Mrs. Fowler, at West Stayton, for Christmas dinner.

Mr. and Mrs. R. J. Becker drove to Beaverton to spend Christmas in the home of their daughter and son-in-law, Mr. and Mrs. Darroll Wilson.

Mr. and Mrs. Elvon Holman and sons, Fred and John, spent Christmas day with his parents, Mr. and Mrs. Merle Holman at Jefferson.

Willamina — The Plywood auxiliary met at the home of Thelma Stroschine this week with Hazel Rock as co-hostess for a Christmas party. Ardis Hampton was elected treasurer to fill a vacancy. The next meeting will be January 10 at the Union hall in Willamina.

Changing from the usual day of work on special projects for veterans, members of the Work Basket club met for a Christmas party in the home of Mr. and Mrs. Stuart Johns. For the program hour William Exline sang three vocal solos, a vocal duet by Mrs. Dennis Stevenson and Mrs. Fanny Bard, and group singing.

Rice Makes Easy Dish At Any Meal

Rice is a good food at any time in the meal, and every meal in the day. It's a popular breakfast cereal in some households, makes good luncheon dishes and provides party refreshments.

The rice people suggest the following method for making fluffy white rice: To make 3 cups rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt in a two-quart saucepan and cover with a tight-fitting lid. Set over a hot flame until it boils vigorously. Then reduce the heat as low as possible and steam for 14 minutes more or until all the water is absorbed, leaving the separate rice grains with their full nutritional value. This makes very first rice grains. (If you prefer more tender rice grains, add 1/2 cup more water and increase the slow cooking time 4 or 5 minutes.) Remove the lid, permit the rice to steam dry to the desired consistency and the grains will be separate and fluffy. Never stir rice; lift rice gently with a fork. Keep left-over cooked rice in the refrigerator in a covered container. You will find it convenient for making many quick and easy dishes.

One of the many possibilities for rice is this recipe for:

RICE SURPRISE CROQUETTES
 1/2 pound soft cheese
 2 cups cold cooked rice
 1 egg
 Salt and pepper
 1 beaten egg for rolling croquettes
 Fine bread crumbs or cracker meal

Add one egg, butter, salt and pepper to rice and mix well. Form cheese into small balls. Cover these with rice mixture on all sides. Dip in fine crumbs, beaten egg and again in crumbs. Fry in hot deep fat. Serve with tomato sauce (which can be bought ready to serve in 8-ounce cans). This will serve six.

RICE JAMBALAYA

1 cup uncooked rice
 2 pounds pork or chicken (cut in small pieces)
 1 bay leaf (small)
 Sprig parsley
 4 finely chopped onions
 2 tablespoons fat
 2 quarts meat stock or water
 1/4 teaspoon tabasco sauce
 1 tablespoon chili sauce
 2 teaspoons salt—or more to taste

Cut the pork or chicken into small pieces and brown in fat. Add chopped onions and cook until brown. Stir often and when meat is tender add meat stock or water, parsley, bay leaf and salt. Cook ten minutes. Shake rice slowly into boiling meat mixture. Cook over moderate heat until meat and rice are done. Stir carefully to prevent burning. Add cayenne, tabasco sauce and chili sauce. Serve hot in bowls. This will serve eight to ten.

It may be necessary to add a little more water to complete the cooking of rice and meat. The finished jambalaya should be just thin enough to serve in bowls.

Deputies Will Aid in Making Tax Returns

Marion county farmers who wish help in filling out 1950 federal income tax returns can get aid from deputy tax collectors January 2-15 at the Salem post-office.

Collectors, who will tour the state during January, will be at Silvertown city hall January 5 and at Woodburn city hall January 9.

Other mid-Willamette valley visits scheduled include: January 4-5, Lebanon; January 8, Scio, Monmouth and Newberg; January 9-10, McMinnville; January 9-15, Albany; January 10, Independence; and January 11, Dallas.

The treasury department announced that other taxpayers will receive assistance in filling out forms at later dates.

Beware Coughs From Common Colds That HANG ON

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Bathroom Accessories, Curtains Can Be Chosen in Good Taste

By Sue Gardner
 Bathroom accessories can reflect the individuality of the homeowner if she gives a little thought to re-decorating this room. Recently, I counted five homes, just among those of my own friends, that had fish designs on the shower and window curtains, four with swans and three with identical floral and bow designs.



I had begun to think it was far better to make your own shower curtains and match those for the windows to them, when I ran across a few unusual patterns in a clever French poodle design, a monkey and organ design, and a floral pattern that was not only different but in good taste. One bathroom had

black curtains with gay patterns, an unusual accessory but too sophisticated for most homemakers.

If you cannot find a pattern that has not been "done to death" in many homes, it is better to select a solid curtain and make your other accessories the accent or highlight of your bathroom. Popular priced shower curtains are usually found in plastic and acetate taffeta, in solid colors or, in higher price brackets, in painted patterns. The most popular colors are white, gold, blue, green, black and bright red. If you do some careful shopping, you might find some modern plaid or abstract designs that venturesome stores are putting in for special calls.

An attractive bathroom can be arranged with a dark curtain, highlighted with a light pattern, and with towels, bathmat and cloths in matching tones.

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Many Holiday Visitors

Silvertown — Mr. and Mrs. Bernice Oas and children, David Steven and Diana, arrived from Corvallis where he is teaching.

Mrs. George Steelhammer spent Christmas eve with the John Steelhammers in Salem and was a Christmas day dinner guest of Mr. and Mrs. Harry V. Carson at Silvertown. Additional Christmas day guests were Miss Pat Carson, and Mr. and Mrs. Harry Carson, jr., and their two children.

Two Betrothals Are Announced

Sheridan — Mr. and Mrs. Abner Johnson of Sheridan announce the engagement and coming wedding of their daughter, Helen Jean Cacy, to Jack Parker Leonard, son of Mrs. Cleo Leonard of Canby. Miss Cacy is a 1948 graduate of Laurelwood academy and is employed at Oregon Mutual Insurance company in McMinnville. Mr. Leonard is a student at Linfield college, where he is majoring in physical education. They will be married on February 4 at the First Christian church in McMinnville.

Mr. and Mrs. Percy S. Lawrence of Junction City announce the engagement of their daughter, Betty Jean, to Robert Joseph Steward, son of Mr. and Mrs. R. O. Steward of Sheridan. No wedding date has been set.

Grand Ronde — Veda Mae Polley was honored this week on her 17th birthday at a party given by her mother, Mrs. Buford Polley. Guests included Eugene, Sharon and Ronnie Polley, Barbara Scott, Judy Ayres, Allen George, Donnie Zook, Richard Hatz, Sharon Bowles, Charles Moody, Luella Ayres, Carolyn Mehlfhoff and Janice Voutrin.

Grand Ronde — Mrs. John Johnson was honored Thursday at a bridal shower given by Mrs. Paul Danielson and Mrs. Morris Cook. Refreshments were served to Mrs. Oral Singleton, Mrs. Leonard Osterberg, Mrs. Louis Jerabek, Miss Jeanette Singleton, Mrs. Lawrence Roberts, Mrs. Frances Johnson, Jerry and Gene Jerabek, Mrs. William Talbot, Mrs. Effie Roberts, Mrs. Lawrence Osterberg and Beckie, Mrs. Don Tolson and son of Grants Pass, Mrs. Glen Magers and Linda, Miss Elms Kersavage and Mrs. Forrest Magers of Willamina.

Willamina — Mrs. M. Metcalfe was honored at a shower by Mrs. Paul Kom. Mrs. Metcalfe is the wife of the pastor of the Seventh Day Adventist church. Later in the day a second shower was given which 36 attended.

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