

Buying for Your Home

Function, Design Improve in New Automatic Dishwashers for Home

By SUE GARDNER

Automatic dishwashers first appeared on the market in this country about 50 years ago. They were not generally accepted because early models had many faults. They didn't clean dishes well enough for fastidious housewives. But in the years following World War II, when sudsless cleansers in the form of new detergents appeared, more families became interested in these appliances. Many other improvements, especially in the mechanical workings of the washers, stimulate sales which ran over 260,000 last year alone. Space-saving designs have also popularized these washers.

There is still room for improvement. Many housewives would like automatic washers that clean pots and pans as well as dishes. However, a great many more of these washers are appearing in moderate-priced homes and in small families where they lighten the three-times-a-day dish-washing chore.

The front opening models are most in demand because the housewife can use the top of the unit as a working surface. Most women tend to stack things on the cover of models opening at the top and effort is wasted clearing it off when they want to use the washer.

A new group of automatic dishwashers features a circular upper rack which turns freely with the water motion and gives every face of each dish a thorough cleaning. An electric heating unit in these washers raises the temperature of the water during the cycle to insure a quick drying action after the washing. This unit is shown in dishwasher-sink combinations, in a free standing unit and in an under-counter model, all with front opening.

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Betrothals Are Revealed by Two Couples

To Mr. and Mrs. Arthur Hunt go felicitations on the birth of a daughter, Kathy Ann, on Tuesday at the Salem General Hospital. The little girl weighed seven pounds, five and a half ounces. The grandparents are Mr. and Mrs. E. N. Cato and Mr. and Mrs. J. B. Hunt of St. Louis, Mo.

The Salem Begonia Society will meet Thursday night at the YMCA at 8 o'clock. There will be a plant sale, with plants to be donated by members. Don Smith will be the guest speaker. All interested persons are invited to attend.



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Mr. and Mrs. Darr Lee Goss (Barbara Hastings) whose marriage was an event of September in Reno. The bride is the daughter of Mr. and Mrs. Claude Hastings of Stayton and the groom is the son of Mr. and Mrs. Larry Goss of West Stayton. The newlyweds are now at home in Eugene at 250 Cheshire St.

Mrs. Stewart Wins Fish Recipe Award

Mrs. L. J. Stewart, 1122 Park Avenue, has received a \$25 cash award from Field and Stream for a recipe appearing in the October issue.

SALMON WITH CURRY SAUCE

1/4 cup butter
1/4 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped apples
1 1/2 teaspoons curry powder
2 1/2 cups bouillon
3/4 teaspoon ground ginger
2 egg yolks
1/2 cup cream
1 cup flaked fresh salmon
2 cups cooked rice
1/2 cup buttered bread crumbs
salt, pepper

Melt butter over low heat; add onion, apples and celery. Cook for 5 minutes. Blend in curry powder and ginger. Add 2 cups of bouillon and simmer 15 minutes. Blend in flour with remaining bouillon, stir into sauce. Cook, stirring constantly, until thick. Stir a little of the hot sauce into the slightly beaten egg yolks; add to remaining sauce. Cook over low heat for 2 minutes. Add cream and season with salt and pepper to taste. Arrange layers of rice and flaked salmon in a greased casserole. Add curry sauce. Top with buttered crumbs and a dash of paprika. Bake in a 375-degree oven for 25 minutes. Serves six.

Guild Will Hear League Panel

A panel from the League of Women Voters will explain election issues to members of the Westminster Guild and their guests at the guild's first fall meeting today at 1 o'clock in the Presbyterian Church. Mrs. Eugene Crothers will lead devotions and Mrs. Howard Anderson is chairman of the dessert committee.

Special feature of the program will be brief anecdotes of guild past presidents. Included among past presidents honored will be Mrs. James Morgan, Mrs. William Crothers, Mrs. Charles Layport, Mrs. P. H. Brydon, Mrs. Hal DeSart, Mrs. John Taylor, Mrs. Charles Campbell, Mrs. John Jelders, Mrs. Willard Bartlett, Mrs. Marion Lamb, Mrs. Russell Pratt, Mrs. Harold Dunsnoor, Mrs. R. L. Elstrom, and Mrs. Elmer Berg.

A free nursery has been arranged by the chairman, Mrs. Francis Allen. Mrs. Stanley Hammer will announce final plans for the all-Church bazaar to be held Thursday, Nov. 6.

Ainsworth Chapter, Order of the Eastern Star will celebrate its second birthday at 8 o'clock at the Scottish Rite Temple Thursday night. Invited are members of Ada chapter, Independence.

Into the Fry Pan

Deep Fat Fryer Finds Frequent Use; Fritter Possibilities Given

By MAXINE BUREN
Statesman Woman's Editor

Recently we got out Mother's old deep fat fry kettle, stocked it up with fresh salad oil and are now enjoying deep fat fried foods. This type cooking is neglected in most households and deserves more attention.

Once you've supplied yourself with fat for frying, the trick is simple and the possibilities for frying unlimited. Often you can make very familiar food seem very dressy, yet they are good family fare too. The fat of course is used over and over, and with an occasional straining through cloth, will last quite a while.

DEEP AND NARROW

Ours is a small round and deep cast iron kettle with a strainer that fits inside. Many women now have electric deep fat fryers which are handier than the old fashioned ones. A deep fat thermometer helps to get fat exactly the right temperature.

Foremost among the fried foods are potatoes, which turn an everyday meal into something super. The potatoes can be peeled, sliced lengthwise and put into salted water in the morning, ready for frying at suppertime, or they can be fixed just before being cooked.

Onions are good French fried too, merely peel and slice into milk, then separate into rings and allow to stand at least half an hour and fry at 370 degrees. Or if preferred, onion circles can be dipped in a batter.

If you're a hot roll maker, next time you are working with sweet roll batter, cut some with a doughnut cutter, allow to raise and fry in deep fat.

Here's another special:

COFFEE CRULLERS

1/2 cup very strong coffee
3 tablespoons shortening
1/2 cup sugar
1/2 teaspoon salt

2 beaten eggs
2 cups sifted flour
2 teaspoons baking powder

Add shortening to coffee, then sugar and salt.

Mix well, add eggs and flour sifted with the baking powder. Mix to a smooth dough and roll out 1/4 inch thick on floured board. Cut in strips 1/2 inch thick and 9 inches long using a pie jagger if available. Twist, pinch ends of dough together and fry at 375 degrees or when fat is hot enough to fry a cube of bread in about a minute.

The greatest number of possibilities for deep fat frying is found in the batter-covered fried foods such as fish, vegetables and fruits.

One of our cookbook lists such fritters as apples, celery, cherry, clam, parsnip, tomato and corn. Most any cookbook will give you exact recipes.

Corn fritters, are excellent:

CORN FRITTERS

1 cup canned corn
1/2 cup flour
1/2 teaspoon baking powder

1/2 teaspoon salt
Few grains paprika
1 egg

Drain corn in the cream style is used. Combine with other ingredients, folding in beaten whites last. Drop by spoonfuls into hot fat (370 degrees) and fry until done.

Raw shrimps or prawns which are available at the fish market, lend themselves especially well to deep fat cooking.

FRIED SHRIMP

1 pound raw shrimp
1/2 cup milk
1/2 teaspoon paprika

1/2 teaspoon salt
Corn meal

Soak shrimp in seasoned milk for half an hour, dip in cornmeal and fry at 390 until golden brown and drain on absorbent paper. Serve with lemon.

Some women prefer to use a batter, dipping the shrimp in before frying.

Mrs. Lane Home From South

Mrs. Alfred Lane Jr. and daughters, Christy and Alana, were in Long Beach, Calif. last week to meet her Navy husband, gunners mate second class, who is aboard the USS Missouri. The ship is en route from Norfolk to the Far East.

Driving south with Mrs. Lane and the girls were Mr. Lane's sisters, Miss Donna Lane and Mrs. Gladys Hudson, and sons, Ronald, Donald and Billy, all of Salem.

After Mr. Lane's departure for Korea the Salem folk went on to San Diego, where they met Richard Thorpe, son of Jim Thorpe, who is playing varsity football for the Navy at North Island. Mr. Thorpe accompanied them to Tijuana and returned with them to his mother's home in Long Beach.

Mrs. Sphoon Files \$20,000 Damage Suit

A \$20,000 damage suit resulting from an alleged altercation between two women was filed Tuesday in Marion County Circuit Court.

Mrs. Betty Sphoon brought the suit against Mary J. (Mrs. Guido) Clerico, alleging that the latter assaulted her the night of Sept. 3, striking, choking and scratching her and causing a contusion of the left temple. The incident occurred at the Marion Hotel, where Mrs. Sphoon was on duty as a waitress. Mrs. Clerico's husband was at the time manager of the hotel.

The complaint asks \$10,000 general damages for the injuries and \$10,000 exemplary and punitive damages on the ground that the defendant "acted maliciously."



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