



A butter-rich crunchy nut topping makes these neat individual pumpkin pies something out of this world. The topping for the pecan pumpkin tarts takes brown sugar and butter, along with the nuts. Walnuts make a good topping too. Nice thing about the individual pies is that you can make the shells ahead of time and freeze them, to be filled and baked with ease the day of the big dinner.

Nutty Tarts

Individual pumpkin pies with a nutty butter topping will add style to any meal—especially Thanksgiving dinner. The handy thing about the individual tarts is that the cook may make the shells ahead of time, freeze them and put in the filling the last day. Or if preferred, she may bake the shells, making the pumpkin filling in the double boiler and pouring it in while hot. The broiler will finish it off.

With pumpkin pecan tarts the trick is to mix together in a saucepan and melt over low heat 2 tablespoons of dark brown sugar and 2 tablespoons butter. Add about 1/2 cup pecan meats. Stir until the filling is baked in the tarts, about 10 to 12 minutes before the tarts are cooked place the pecan mixture on top of each. If cooked filling is used, place pecans on top of each filled tart. Place in moderate oven, 350 degrees, about 10 minutes. Serve cold, with whipped cream.

Use your own pumpkin pie recipe or this one:

PUMPKIN PECAN TARTS
 2 teaspoons cinnamon
 1/4 teaspoon ginger
 1/4 teaspoon mace
 1/4 teaspoon nutmeg
 1/4 teaspoon powdered cloves, if desired
 1/2 cup boiling water
 1/2 cup sugar
 1 slightly rounded cup of pumpkin
 1/2 teaspoon salt
 2 eggs, unbeaten
 1 tall can (1 and 1/2 cups) undiluted evaporated milk

Mix the spices together in a custard cup or small bowl and stir the boiling water in slowly. Set aside. Combine the sugar, salt, pumpkin and eggs and mix well. Gradually stir in the undiluted evaporated milk, then add the spice mixture. When well blended, pour into unbaked tart shells placed on a cookie sheet for easy handling, and bake in a hot oven, 450 degrees, for about 10 minutes. Reduce heat to 300 degrees, a moderately slow oven, and bake until the filling is almost set, 25 to 30 minutes likely. Cool to serve.

This filling may be baked in a nine-inch pie dish and will take about 45 minutes to finish baking after the 450 degree start. The number of tarts this recipe will make depends upon the size of pans used. Any filling left over may be baked as cup custards. If cooked over hot water in the top of the double boiler, filling should be stirred often and remember it thickens as it cools. If overcooked, it will get watery. When cool, put into baked shells.

Noodle Loaf is Handy for Fall

This casserole-cooked dish, like many others similar, is welcome food when appetites are good. Noodles are the filling portion. The sauce gives it style.

HARVEST NOODLE LOAF
 4 bunches broad noodles
 1/2 cup butter or margarine
 1/2 cup chopped celery
 1/2 cup chopped onion
 1/2 cup enriched flour
 1 teaspoon salt
 1 1/2 cups milk
 2 eggs

1 cup cooked, chopped spinach
 Golden Egg Sauce
 Cook noodles in boiling salted water until tender (about 8 minutes). Drain and rinse. While noodles are cooking, melt butter or margarine in saucepan. Add celery and onion and brown lightly. Stir in flour and salt. Add milk and cook until thickened, stirring constantly. Add cheese and heat thoroughly. Serve over Harvest Noodle Loaf.

GOLDEN EGG SAUCE
 2 tablespoons butter or

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margarine
 2 tablespoons enriched flour
 1/2 teaspoon salt
 1 cup milk
 1/2 cup shredded nippy cheese
 3 hard cooked chopped eggs

While Harvest Noodle Loaf is baking, melt butter or margarine in saucepan. Stir in flour and salt. Add milk and cook until thickened, stirring constantly. Add cheese and stir until melted. Add eggs and heat thoroughly. Serve over Harvest Noodle Loaf.

Broiler-Cooked

Broiler sandwiches make quick and easy luncheon fare, especially if there are just two people. Cover bread with a mixture of cheddar cheese, grated onion, chopped ripe olives and sufficient mustard-mayonnaise to moisten. Place under broiler until cheese begins to melt. Wonderful with a steaming hot cup of coffee.

Old World Idea

Rich meals can well dispense with sweet desserts or may follow the European custom of serving fruit and cheese. Comice pears, beautiful with their blush of deep rose, are coming into market together with Roquefort or blue cheese, they make a grand conclusion for a meal.

TURKEY DAY

Add a new fillip to an old idea by serving creamed turkey in toast cups rather than over toast slices. Use a can of condensed cream of mushroom soup in place of the standard white sauce base if you are in a hurry. Thin the soup to desired thickness by using about 1/2 cup of milk. Add chopped turkey and minced pimiento and bring the whole to a boil. Pour the hot turkey mixture into toast cups and serve immediately.

NOTES FROM THE BEET SUGAR KITCHEN



Plan now to make candy for holiday treats and welcome gifts. Send for "Candy—And How"—free, 30-page booklet—ideal recipes and secrets for candy success every time. And here's an extra winner to start on.

Amber Nut Brittle

2 (7-oz.) cans mixed salted nuts or
 3 cups whole nutmeats
 2 tablespoons butter or margarine
 1/2 cup water
 1/4 cup dark corn syrup
 2 cups Beet Sugar

... with a heavy, 10-inch iron skillet for this gift-minded candy. The broad surface permits quicker cooking—and the heavy bottom discourages burning.

GET SET

Rid nuts of excess salt by shaking them in a sieve or rubbing gently between paper toweling. Lightly butter a large baking sheet. Lay out two forks.

GO!

Melt butter or margarine in skillet; add water and syrup; bring to a boil. Add sugar; stir just enough to dissolve. Boil syrup (no more stirring) rapidly to 300° F. on candy thermometer (hard-crack stage when a small amount dropped in cold water separates into hard, brittle threads). Remove from heat; add nuts at once, stirring quickly. Pour out onto greased sheet (do not scrape pan), spreading as thin as possible. Use forks to pull brittle thin. When cool, break into pieces. Store in airtight container. Makes about 2 pounds.

Nut Brittle Variation
 For Peanut Slice: Add 1 1/2 cups peanuts to cooked syrup. Pour into greased 8-inch square pan. Mark for cutting while still warm, then break apart when cold.



Combine 2 cups Beet Sugar and 1 cup water in saucepan; bring to boil; cook 5 minutes. Add 4 cups (1 lb.) fresh cranberries; boil 5 minutes or until skins pop. Remove from heat; add 4 teps. chopped, candied orange peel and 1/2 cup toasted, slivered almonds. Chill before serving. Makes about 3 1/2 cups sauce.

*Spread slivered almonds on baking sheet. Toast in moderate oven (350° F.) 10 minutes. Let cool before using. (Toasting is a good idea for all nutmeats that go into sauces or fillings. They'll have added crispness and flavor.)

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Oatmeal Muffins Breakfast Bread

Oatmeal's a good cereal for many things—morning menu, cookies, waffles and muffins. This recipe for the latter will make a hot bread for breakfast or lunch, and when varied can be used as a sweeter bread.

OATMEAL MUFFINS
 1 cup sifted flour
 1/2 cup sugar
 3 teaspoons baking powder
 1/2 teaspoon salt
 2 tablespoons shortening
 1 cup quick oats, uncooked
 1 egg, beaten
 1 cup milk

Sift together flour, sugar, baking powder and salt. Cut in shortening until mixture resembles corn meal. Add rolled oats, blending thoroughly. Add beaten egg and milk, stirring lightly. Fill greased muffin pans 3/4 full. Bake in a hot oven (425°) 15 to 25 minutes, depending on size of muffins. Makes 8 to 16.

Variations
 Fruit or Nut: Add 1/2 cup raisins, chopped dates or chopped nutmeats with rolled oats.
 Cinnamon-Topped: Combine 1/2 cup brown sugar, 1 tablespoon flour, 2 teaspoons cinnamon and 1 tablespoon melted butter.
 Buttermilk: Substitute 1 cup buttermilk for sweet milk. Decrease baking powder to 2 teaspoons; add 1/2 teaspoon soda.

WONT WARP
 Unused muffin cups may warp when you are baking with a partially filled muffin tin. Half-fill the unused cups with water to prevent warping.

The Statesman's FOOD SECTION



Cheese and crisp crackers are an ideal finale to the ample holiday meal, or they may be served between meals as an extra treat. There's nothing much simpler than a cheese snack tray. Just provide yourself with a red Edam cheese, a marbled bleu, and wedges of a yellow cheddar and pale Swiss. Serve with crisp crackers and a beverage and you've provided complete satisfaction for the guests.

Thanksgiving dinner Specials

- Swift'ning 3-lb. Can 79c With Coupon 64c
 - Biskit Mix Fisher's Lg. Pkg. 39c With Coupon 27c
 - PILLSBURY—Plus Coupon Inside
 - Pancake Flour 10-lb. Bag 59c
 - Pumpkin Standby No. 2 1/2 Can 2 for 29c
 - Sauerkraut Steinfield's 10 1/2-oz. Size 9c
 - Onion Soup Lipton's New Product 2 Pk. 33c
 - Tomato Juice Hunt's 48-oz. Cans 4 for \$1
 - Tillamook Cheese 2-lb. Loaf \$1.39
 - Orange Juice Old South Fresh Frozen 2 Cans 29c
 - Ice Cream Arden's Flavor Fresh Gal. \$1.69
 - Butter Crackers Sunshine Hi-No Pkg. 29c
 - Coffee Chase and Sanborn New Instant 3-oz. Jar 45c
 - Tomatoes Hunt's Solid Pack—2 1/2 Can 3 for 69c
 - Cranberry Sauce Ocean Spray 19c
 - Cherries Maraschino 4-oz. Jar 17c
 - Tomato Juice Hunt's 48-oz. Can 4 for \$1.00
 - Tillamook Cheese 2 Lb. \$1.39
 - Peanut Butter Swift's 20-oz. Jar 49c
- Hey Kids! A Bag of Marbles Free with Each Jar.

TURKEYS

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- U. S. GOOD AND CHOICE GRADE BEEF POT ROASTS LB. 49c
- FRESH—LEAN—MEATY SPARE RIBS LB. 49c
- PAN-READY—BAKED SIZE FRESH RABBITS LB. 39c
- FRESH TRIMMED BEEF TONGUES LB. 29c
- FRESH FROZEN SLICED SILVER SALMON LB. 35c
- RED SNAPPER 2 Lbs. 49c
- WILLAPA 15 TO 18 COUNT FRESH OYSTERS Pk. 59c

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