

Mr. and Mrs. Peter Hoffert, who will celebrate their golden wedding anniversary at an open house Sunday, October 23 at the country home of their son-in-law and daughter, Mr. and Mrs. William Pfau, at Brooks. Friends of the couple are being invited through the press to call between 1 and 5 o'clock. (Kennell-Ellis Studio).

Autumn Project

Yeast Breads, Doughnuts Make Morning Project for Housewives

By MAXINE BUREN Statesman Woman's Editor

A nip in the air, and women feel the inspiration to make yeast breads. We know just how they feel, for we get the bug, too, every year. So when an invitation came to attend the West Salem home extension unit's break-making meeting Tuesday, we accepted with alacrity. The meeting was at the home of Mrs. Roy Smith, Kingwood Drive, and Mrs. Jack Henningsen, transplanted from Marion county (but a member of the Polk county unit) was project leader.

A number of kinds of rolls were made from the one basic recipe-part of the Polk county extension winter project series. Mrs. Henningson's own favorite recipe for buttermilk doughnuts was thrown in as a bonus.

Here's the doughnut recipe as she gave it to the ladise: **BUTTERMILK DOUGHNUTS**

	cups sifted flour teaspoons double	anting		eggs cup sugar
	teaspoons double	acting	74	cup sugar
	baking powder		1	teaspoon vanilla
1	teaspoon soda		1	cup buttermilk
1	teaspoon nutmeg	1.1	2	tablespoons shortening

Sift dry ingredients together. Beat the eggs, add sugar and vanilla together until eggs are light. Stir in the buttermilk, melted shortening and chill. Stir in the dry ingredients. Turn onto lightly floured board and roll to 1/4 inch thickness. -Dry at 365 degrees until golden brown.

Here let me suggest that if you are going to fry doughnuts. you should use a thermometer, which may be found in the housewares sections, unless you have an automatic electric deep fat frier.

Mrs. Henningson handles her dough as little as possible after mixing, too much handling makes a tough doughnut,

By ROBERTA LEE Miss Pearson Q. If a man meets a woman on the street and walks along with her, and she is carrying a number of packages, should he offer to carry the street to be accurate to the street to be accurate to be accurat

A. If the packages are of con-siderable size, he should make the offer. If, however, they are small, it is not necessary. Mr. and Mrs. Edward H. Pear-son are announcing the engage-ment of their daughter, Audrey, to D. Stephen Kelley, son of Mrs. Hazel Kelley of Portland. A sum-mer wedding is planned. Mr. and Mrs. Edward H. Pear-ferer) upon the birth of a son October 8 at the Salem General hospital. He has been named Steve Grant and weighed eight Steve Grant and eleven ounces. There

Statesman Correspondent PORTLAND — Once again the vines that cover elegant Palatine Manor are turning red, and cheers are heard from the football field as orange and clark-clad players practice. These and other indica-practice. These and other indica-tions of fell on the Lewis and Clark Manor are turning red, and cheers are heard from the football field as orange and clark-clad players practice. These and other indica-tions of fell on the Lewis and Clark Manor are turning red, and cheers are heard from the football field as orange and clark-clad players practice. These and other indica-tions of fell on the Lewis and Clark

family, the right side for the liated with Alpha Kappa Psi fraterbridegroom's family. nity. Q. Is it the duty of the person

is sophomore Joyce Fields. Shirley who is pouring the tea to put Michigan's lakeshore line of 3,121 Crothers of Salem is representing the sugar into the guest's cup? miles is the longest coastline of the junior class on the court. A. Ye Homecoming festivities begin Friday afternoon, October 21, with desired. A. Yes; but she should, of any state in the union and equal course, ask how much sugar is to the Atlantic coastline from Maine to Florida.

FIRST QUAL

SALEM, OREGON

Little Boys Are Welcomed

rie Glynn of Wakefield, Mass. Greeting their first child, a son, born Oct. 9 at the Salem General Hospital were Mr. and

Statesman, Salem, Ore., Wed., October 19, 1955-(Sec. 1)-7

Cootiettes to Hold Dinner

FOUR CORNERS — A trio of little boys have established citi-zenship in Four Corners homes. Felicitations go to Mr. and Mrs.

mon, McMinnville. Mr. and Mrs. Floyd C. Bennett

(Venita Cox) welcomed a sec-ond son born Oct. 13 at the Salem General. He has been named Craig Alan and weighed six pounds and eleven ounces. The brother is Robert Floyd and the General Hospital were Mr. and Mrs. Douglas Susmilch (Dian Farnham). The little boy has been named Douglas Linn. He weighed seven pounds and ten ounces. The grandparents are W. E. Cox, Fort Worth, Texas.

PENNEY'S

Savings for everyone!

Special in-season buys!

BIRTHDAY PARTY!



see the weekly

FASHION

SHOW

SPECIAL PURCHASE! ALL WOOL

CELEBRATE WITH US ! ! IT'S OUR 38TH YEAR IN SALEM

MILIUM LINED FLEECES AND CHECKS

Then the yeast dough, the following recipe was used for the various rolls:

100	THAT AVMO A VILO	
	BASIC SWEET	DOUGH RECI
1	cake yeast or	1/s to 1/4 c
	package granular yeast	1 teaspoor
3/4	cup warm water	1 egg bea
.1	cup milk, scalded	31/2 or more
1/8	to ¼ cup butter or	white f
	other shortening	wholew

IPE up sugar n salt aten te cups enriched lour or use half wholewheat flour

Mix yeast with water. See page 2 for temperature. Scald milk; add butter, sugar, and salt. Cool milk mixture to lukewarm. Gradually add enough flour to make a thick batter. Add softened yeast and beaten egg. Beat the mixture thoroughly to incorporate air and develop gluten. Gradually stir in more flour until dough is too stiff to stir well with a spoon. Turn dough on a lightly floured board. Knead, adding more flour gradually until dough is smooth, and tends to hold shape when the dough stands on the board for a few minutes. Swirl dough around in a lightly greased bowl to grease the top. Cover and place bowl in a moderately warm place, or surround with moderately warm water. Let dough rise until double in bulk. Shape according to directions on pages 6-9. Let rolls rise to double in size. Bake according to directions for shape and size of rolls.

Using this basic dough, the women made clover leafs, Swedish tea ring, cinnamon rolls, butterscotch rolls, brioche, a French specialty, and other variations.

FOR CLOVERS, shape pieces of the dough into balls only large enough to fill up muffin tin halfway when placed in clusters of three. Roll in melted fat, placing three in each muffin cup. When doubled, in bulk, bake at 400 degrees about 20 minutes.

FOR THE BUTTERSCOTCH ROLLS: Prepare muffin pans or a baking pan in this way: Into each muffin cup put about 1/2 teaspoon butter or other fat, 1 teaspoon white or brown sugar, and nuts if desired. Sprinkle with 1 teaspoon water. (If a baking pan is used instead of muffin pans, prepare bottom, using similar proportions. Prepare rolls as for cinnamon rolls. Place rolls in pans. Let rise until double. Bake at 350 to 375 degrees.

SWEDISH TEA RING: Sweet roll dough and ingredients as for cinnamon rolls. Follow same directions through rolling in a strip. Form dough into a ring on a large, well-greased baking pan. With scissors cut through ring almost to center, in slices about 1 inch thick, turning each section sidewise, and lap over previous section. Let rise until doubled. Bake in moderate oven 350 to 375 degrees about 30 minutes.

1.



FEATURE! WOMEN'S

ORLON-WOOL

PLAID SKIRTS

E. Benedict, Mrs. Roy Etheridge, Mrs. E. K. Rawlings, Miss Sharon Rawlings, Mrs. James Moore Miss Elizabeth Shafer, Mrs. F. E. Shafer, Miss Sharon Beard, and the hostess. The wedding rehearsal will be held Saturday evening. October 22 at 7:30 p.m., with a dinner following for the wedding party at Shattuck's. WEST PRICE EVER **Zl**inch TELEVIE

class has invaded Lewis and Clark's traditions this year. As the

frosh boys refused to wear their

dinks, the sophomore girls consid-ered them ineligible for the annual

pushball contest and challenged

the freshmen girls instead. The girls fought to a tie with Lorraine

Ellis and Judy Bone cheering the frosh while Joyce Randall, Willard

Bone and Jerry Hunsaker support-

Music majors have an unusual

accompaniment to their practices

this year-that of hammers and saws as the new John Stark Evans

Music Building slowly materializes on campus. The long awaited

building will accomodate the many

music majors at Lewis and Clark.

Sorority rushing completed, the

five local fraternities have been

engaged in rush activities for the

last week. Sophomore Will Bone, a member of Delta Tau Rho, was

one of the many fraternity mem-bers participating.

Miss Norma Jean Moore, daughter of Mr. and Mrs. N. J. Moore, was honored at a bridal

shower on Sunday at the home of Mrs. George Gregor. Miss Moore's wedding to Michael Duff Benedict, son of Mr. and Mrs. G.

E. benedict, will be held Sunday,

October 23, at 4 p.m. at the First

Guests feting the bride-elect were Mrs. N. J. Moore, Mrs. G.

Miss Moore

Honored at

Shower

Christian Church.

ed sophomores.

RCA Vieter 21-inch Towns. Black textured finish, Model 2156052.

Just waft till you see the picture on RCA Victor's famous Oversize "All-Clear" picture tube! It's the biggest, clearest

FEATURE! WOMEN'S

COTTON BLOUSES

IMPORTED

picture in 21-inch TV! No dials or padgets break the smart, clean lines of RCA



Favored fleeces and checks take on glowing new shades, beautiful new lines in these Penney coat prizes! Full graceful silhouettes, gentle natural shoulder lines, new details-stitching collar treatments-all combine to make your coat-of-the-year an outstanding buy. Milium-lined for added warmth and comfort. Choose from many fall colors. Misses sizes 10 to 18.

SECOND FLOOR

FEATURE! MEN'S

ALL WOOL

SWEATERS

FEATURE! MEN'S

WASHABLE

WHITE CORDS



in Lipman's Cherry **Tea Room** With Joan Ross

