
olden wedding anniversary at an open house Sunday daughter, Mr. and Mrs. William Pfau at Brooks- Friend of the couple are being invited through the press to call
between 1 and 5 oclock. (Kennell-Ellis Studio).

Autumn Projec
Yeast Breads, Doughnuts Make Morning Project for Housewives By Maxing buren
statesman woman's Editor
A nip in , the aif, and women feel the inspiration to make
yeast breads. We know just how they feel, for we get the bug, oo, every year. So when an invitation came to attend the West
alem home extension unit's break-making meeting Tuesday we accepted with alacrity. The meeting was at the home o
Mrs. Roy Smith, Kingwood Drive, and Mrs. Jack Henningsen, ransplanted from Marion county, (but a member of the Poll
隹
A number of kinds of rolls were made from the one basie
ecipe-part of the Polk county extension winter project series rs. Henningson thrown in as a bonus. UUTTERMILK DOUGHNUT
 baskoons double acing powder
$1 / 4$ cup sugar
1 teaspoon vanill 1.teaspoon soda
teaspoon nutmeg cup buttermilk
tablespoons shorte
Sift dry ingredients together. Beat the eggs, add sugar
vand and vanilla together until eggs are light. tur in the route miik, meited shortiening and child. Stir in the dry ingredients
Turn onto lighty floured board and roll to to $/ 4$ inch thickness.
Dry at 365 degrees until golden brown. Here let me suggest that if you are go ou should use a thermometer, which may be found in the Mrs. Henningson handles her dough as little as possible
after mixing, too much handling makes a tough doughnut she says. the yeast dough, the following recipe was used for
Then
Tharious rolls: basic sweet dough recipe

$$
\left.\begin{array}{ll}
1 \text { cake yeast or } \\
\text { 1 p peckage granular yeast } \\
3,4 \text { cup warm water }
\end{array} \quad \begin{array}{l}
\text { 3/8 to } 1 / 4 \text { cup sugar } \\
1 \text { teaspon salt } \\
1 \\
\text { egr beaten }
\end{array}\right)
$$

$\qquad$ $1 / 6$ to $1 / 4$ cup batter or
other shortening $\quad \begin{aligned} & \text { white flour or use half } \\ & \text { wholewheat flour }\end{aligned}$ Mix yeast with water. See page 2 for temperature. Scald
milk; add butter, sugar, and salt. Cool milk mixture to lukeAdd sotineded yeast and beaten egg. Beat the mixture thor nore flour untiri lough is too stifp to sloten. Geliradually stir in our gradually until dough is smooth, and tends anding more ough around in a lightly greased bowl to mrease the to with moderately warm water. Let dough rise until double uik. Shape according to directions on pages 8-8. Let rolls
tise to double in size. Bake according to directions. Using this basic dough, the women made clover leats, French specialty, and other variations. brioche FOR CLOVERS, shape pieces of the dough into balls only
arge enough to fill up muffin tin halfway when placed in clusters of three. Roll in melted fat, placing three in eace
cutfin cup. When doubled, in buik, bake at 400 degrees about
mut FOR THE BUTTERSCOTCH $\begin{gathered}\text { ROLLS: } \\ \text { Prepare muffin } \\ \text { Into each muffm cup put }\end{gathered}$ bout $1 / 2$ teaspoon butter or other fat, 1 teaspoon white or
orown sugar, nad nuts. .f disesired Sprinkle with 1 teaspoo ater. (If a baking pan is used instead of muffin pans, pre Pare botom, using similar proportions. Prepare rolls as for
cinnamon rolls. place rolls in pans. Let rise until doubte. Sake at 350 to 375 degrees:
SWEDSH TEA RING:
Sweet roll dough and ingredients as for cinnamon rolls. Follow same dircetions through rotling
in a strip. Form dough into a ring on a large, well-greased aking pan, With scissors cut through ring large, weti-grease in sices about inch inick, turning each section sidewise, and
lap over previous section. Let rise until doubled. Bake in
moderate oven 350 to 375 degres

Province Officer To Visit Friday
 be in Salem Friday to meet with St., at 7 . 7 po p.m. Mrst. Lestet Car

the Salem Alumnaeot Gamma Phi dessert supper wissising hostess. | the Sal |
| :--- |
| Beta. |

## (9) (ex)

(y). Women Who use VANO $=$ Liquid Starch Save time (5) Get $\square$ Perfect Starching No Fuss... No Muss! If you're not using VANO you'te working too hard

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 girls fought to a tie with Lorraine
Ellis and Judy Bone cheering the tros while Joy Jone Randaelin, wing the
Bone and Jerry Hunsaker support.
Bit ed so Music majers have an unusual
accompaniment to their practices
this year-that of hamere
 saws as the new John Stark Evans
Music Building slowly materializes
on campus. The on campus. The long awaited
building will accomodate the many
music majors at building will accomodate the many
music majors at Lewis and Clark.
Sorority Sorority rushing completed, the
five local fraternities have been engaged in rush activities for the
last week. Sophomore will Bone. a member of Dema Tau Rho, was
one of the many fraternity mem eers participating.

Miss Moore Honored at Shower




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