...iety, Women's Organizations

...LUB SEWS ... QUILTS

...of the Moose sewing club ...e Moose Hall Monday ...d sewed on baby quilts. ...owing members were ...Mrs. William Stansfield, ... L. Wood, Mrs. Jack ... Mrs. Jewel Mann, Mrs. ...ane, Mrs. Lewis A. God-... John Grandahl, Mrs. ...llett, Mrs. Kitty Elspas, ... Sylvers, Mrs. Lee Bo-...s. Owen Thomas, Mrs. ...ent, Mrs. George Shultz, ...h Redding, Mrs. Elmer ...rs. Forrest Patch, Mrs. ...vertsen, Mrs. M. Parks, ...C. T. Bresler.

...ments were served, with Mrs. Forrest Patch and Mrs. Owen Thomas as hostesses.

Card Party Scores

At the card party held Monday afternoon by Women of the Moose, those winning high and low scores were: Pinochle, high, Mrs. Ivan Westrope Parks; low, Mrs. E. E. Hiltibrand; bridge, high, Mrs. Quinton Rogers; low, Mrs. T. A. Fuerst, Mrs. Forrest Patch, Moose-heart chairman, was card party hostess.

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October Is Sausage Month

For a hearty open-faced dinner sandwich of October, serve two slices of toast with spicily-seasoned sausage patties on one, fried pple rings on the other.

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CHECKING TICKETS and reservations for the annual Fall Bridge Benefit which Re-Active Club will have October 14 at the Masonic Temple are committee members from the club. Left to right, they are: Seated, Mrs. Duane Mellum, Mrs. Phil Koke, ticket chairman, Mrs. Elmer Gustafson; standing, Mrs. Murnard England, general chairman and hostess to the group.

Recipe

Pumpkin Pie

2/3 cup sugar
1 teaspoon flour
1 teaspoon cinnamon
1 teaspoon ginger
1/8 teaspoon cloves
½ teaspoon salt
1/3 cup unsulphured molasses
2 cups mashed pumpkin
1 cup undiluted evaporated milk
3 eggs
9-inch unbaked pie crust.

Turn heat on oven and set regulator at 400° F. (hot). Combine first six ingredients. Add molasses and pumpkin. Beat in eggs. Add milk; mix well and pour into 9-inch pan, lined with unbaked pastry. Bake 50 minutes in hot oven (400° F.). Yield: One 9-inch pie.

Creamed Dried Beef with Curry
(Serves 6)

½ lb. dried beef (1 cup)
2 tablespoons minced onion
2½ cups medium cream sauce, unsalted.
1 teaspoon curry powder
2 teaspoons minced parsley

Rince dried beef in boiling water; drain. Saute onions in butter when making cream sauce. When cream sauce is done, stir in curry powder, minced parsley and dried beef. Heat through and serve over browned rice. To brown rice, melt 3 tablespoons butter in skillet, add ¾ cup of washed, drained rice and cook until golden brown, stirring occasionally. Gradually add 3½ cups boiling water and 1½ teaspoons salt. Cover and simmer 25 to 30 minutes without stirring, until rice is flaky and has absorbed moisture. Makes about 3½ cups.

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Tailored to Fit

If ever a bread was tailored to fit a meat, big round sandwich buns are suited to serve with slices of bologna. A good sandwich for lunch-boxes consists of a slice of bologna in a sandwich bun with slices of sweet or dill pickle for accent.

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Hamburgers a la—!

Hamburgers have a novel touch when your favorite mayonnaise or salad dressing is added. Use about ½ cup for 1½ pounds of meat.

VFW AUXILIARY TO HAVE CARD PARTY

Auxiliary to the Veterans of Foreign Wars will have a card party Wednesday evening at Veterans Memorial Hall, at eight o'clock. Friends are invited to attend.

Party proceeds are to be used toward payment for dishes purchased for the building.

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Have a Ham Roll!

Ham with a new flavor results in a rolled ham slice with apple stuffing. Have ham slice cut ½ inch thick and remove bone. Spread with mixture of 1 teaspoon dry mustard and 1 tablespoon vinegar, then top with 2 apples thinly sliced. Roll, with the fat side in, and skewer together. Then bake, covered, about 45 minutes.

Foot Sufferers

Relax in a hot, sudsy Resinol Soap foot bath. Then relieve dry, itching burning skin with soothing Resinol. Begin today this helpful foot care.

RESINOL OINTMENT AND SOAP

NO other rub acts faster in

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RUB ON MUSTEROLE

Style Show Part Of Bridge Benefit Of Re-Active Club

Fashions for women and girls will be shown in the style show feature at the Bridge Benefit of Re-Active Club, October 14. The show, which will be held in the evening at the Masonic Temple, is to aid the John Phetteplace Memorial Hospital.

Mrs. Lyman Palmer of The Bu-Tik will direct the style show. Lingerie style will open the show, including bridal sets and lounging clothes. Suits, sport clothes and casual dresses will follow. Cocktail and informal dinner dresses will be shown just before the models display the more formal gowns. The highlight of the show will be the wedding dress and bridesmaids dresses which will be shown just before the style show closes. Gibson Beauty Salon will style the hair for the models. Flowers used in the style show will be from Eddie's Flower Shop. Miss Fay Carlson will be the commentator and music will be played by Mrs. C. R. Hilyer.

History Given

The benefit parties of Re-Active Club are a part of its interesting history. Back in 1932, four wives of Eugene Activians attended an Active International convention at Everett, Wash., and were much impressed when they found the wives of the members of the Everett Active Club were organized into a club. Upon their return to Eugene the four organized and elected Mrs. Mildred Buchanan, wife of Edgar Buchanan, noted character actor now living in Hollywood, as the first president. At that time Edgar Buchanan was a dentist in Eugene and it was he who gave the name Re-Active to the club.

The Bridge Benefits were started early in the history of the club and have been continued annually except for a few years during the war when the members devoted their times to Red Cross, USO, and other community work.

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BAPTIST CO-WORKERS TO MEET ON FRIDAY

First Baptist Church Co-Workers will meet with Mrs. J. E. Judy, 420 Twenty-ninth Street West, Friday afternoon at two o'clock. Assistant hostesses are Mrs. Amelia Grimes, Mrs. Belle Zimmerman and Mrs. Joseph Gilbert. Miss Gladys Chase, who recently returned from a trip to Japan and China, will be guest speaker.

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Recipes

Pumpkin Puffs

1½ cups sifted enriched flour
2 teaspoons baking powder
¾ teaspoon salt
½ cup sugar
½ teaspoon cinnamon
½ teaspoon nutmeg
¼ cup shortening
1 egg, beaten
½ cup cooked pumpkin
½ cup milk
½ cup raisins
2 tablespoons sugar

Sift together flour, baking powder, salt, ½ cup sugar, cinnamon and nutmeg. Cut or rub in shortening until quite fine. Combine egg, pumpkin and milk. Add to flour mixture. Mix until flour is well-moistened. Fold in raisins. Fill greased muffin pans 2/3 full. Sprinkle ¼ teaspoon sugar over each "puff." Bake in moderately hot oven (400° F.) 15 to 20 minutes. Serve hot. Yield: 2 dozen 1½-inch puffs.

Kitchenette Doughnuts

1 package yeast, compressed or dry
¼ cup lukewarm water
1 cup milk
¼ cup sugar
½ cup melted shortening
1 teaspoon salt
2 eggs
3¼ cups sifted enriched flour (about)
½ teaspoon vanilla extract
Fat for frying

Soften yeast in lukewarm water. Scald milk. Add sugar, shortening and salt. Cool to lukewarm. Add 1 cup flour and beat well. Add vanilla extract. Mix until smooth. Cover and let rise until light and bubbly (about 1 hour). Stir down. Cover and let stand for 10 minutes while heating deep fat to moderate temperature (350° F.). Drop batter from teaspoon into hot deep fat and fry about 1½ minutes on each side until brown. Drain on paper. Toss in paper bag with sugar, or glaze by dipping in thin Confectioners Sugar Icing while still hot. Yield: About 3 dozen doughnuts.

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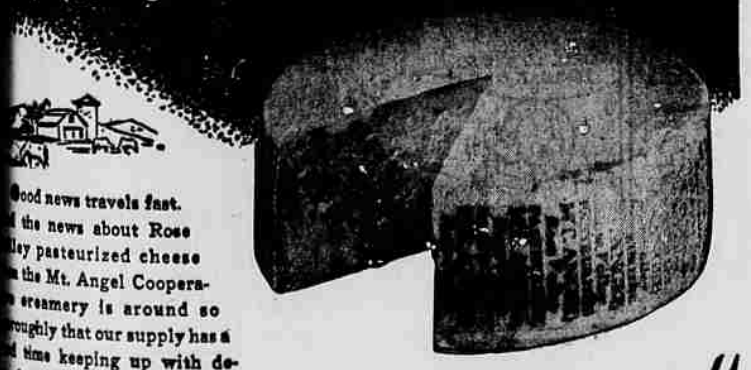

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