Eugene Register-Guard
LANE COUNTY'S HOME NEWSPAPER
SECTION C EUGENE, OREGON, THURSDAY, OCTOBER 21, 1954

☆ ☆ Features for Women ☆ ☆

(Wiltshire Engraving.)

PLUMP APPLE SLICES arranged in a pretty swirl make this Dutch apple pie a treat to see as well as eat. Resting in a rich filling and sprinkled with cinnamon and sugar the good fall fruit is at its flavor best in this open face pie.

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Dutch Apple Pie Makes American Family Treat

Plump juicy apple slices in a filling rich with evaporated milk and butter insure this Dutch apple pie of being a family favorite. The pie is spicy sweet with sugar and cinnamon mixed in with the filling and sprinkled over the top of the pie.

The sliced apples can be arranged in a pretty swirl pattern in the unbaked pastry shell before the filling is poured over them. This makes the open face pie look extra tempting and if the apple edges are browned a little during baking, so much the prettier.

The evaporated milk in the filling is used in partially diluted form. The whole effect of the pie is of luscious sweet richness.

Dutch Apple Pie

- 1 quart sliced peeled apples (about 1½ lbs. cooking apples)
- 1 9-inch unbaked pastry shell
- 1 cup sugar
- 5 tablespoons flour
- ¾ teaspoon salt
- ½ teaspoon cinnamon
- 1 cup evaporated milk
- ¾ cup water
- 2 tablespoons butter, melted
- 2 tablspoons sugar
- ¼ teaspoon cinnamon.

Place sliced apples in the unbaked pastry shell. Mix together in a small mixing bowl the 1 cup sugar, flour, salt, ½ teaspoon cinnamon, milk, water and butter. Pour over the apple slices. Mix the 2 tablespoons sugar and the ¼ teaspoon cinnamon and sprinkle over top of pie. Bake in a hot oven (400° F.) until apples are tender, about 55 minutes. Cool before serving.

Makes 1 9-inch pie (6 servings).

MIX WAFFLE BATTER right in a jumbo-size measuring cup, then pour the batter right from the measure onto the hot waffle iron. This trick helps to do away with kitchen clutter when you are serving waffles for breakfast.

Bake Noodles With Meat Sauce

For a cozy quick supper, bake a casserole of noodles with a can of spaghetti meat sauce. Open the can of meat sauce (1¼ cups) and mix it with 2 cups of cooked noodles (about 3 ounces, uncooked). Pile into a lightly greased casserole; sprinkle shredded cheese on top. Bake at 375°F. about 25 minutes or until cheese is lightly browned. Makes 4 servings (a generous meal for two).

In ancient times honey was used as an embalming material.

Hearty One-Dish Meals Are Good For Busy Fall Days

These busy fall days it's nice to plan a hearty dinner-in-a-dish meal at least once a week. These wonderful one-dish meals provide a rich blend of flavors that is both appetizing and appetite-satisfying. They adapt with ease to a flexible serving schedule, are wonderfully stretchable, and there's only one pot to clean when dinner's over!

Dairy foods add flavor, texture and nourishing food nutrients to one-dish meals. The rich smooth flavor of cheese, the piquant tartness of sour cream, the smooth creamy texture of cream sauce are old standbys in preparing a really good casserole.

Since October is Cheese Festival month, one of these one-dish meals is topped with a generous sprinkling of cheese.

Lamb-Tomato Casserole

(Serves 6)

- 1½ lb. cubed lamb shoulder
- ¼ cup butter
- ½ medium onion, chopped
- ¼ cup chopped green pepper
- 2 cups cooked rice
- 3 fresh tomatoes, peeled and quartered
- 2 tablespoons chopped parsley
- 1 cup milk
- 1 teaspoon salt
- ¼ teaspoon garlic salt
- Dash of oregano
- Parmesan cheese

Brown lamb in butter; add onion and green pepper. Cover; simmer 20 minutes or until tender. Add rice, tomatoes, parsley, milk and seasonings. Pour mixture into a buttered 2 quart casserole. Top with cheese. Bake at 350°F., for 30 minutes

Beef and Lima Bake

(Serves 6)

- 2 tablespoons butter
- ½ cup chopped onion
- 1 lb. ground beef
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon thyme
- 1½ cups chopped celery
- 1 No. 2 can lima beans (2 cups)
- 1 10½ oz. can condensed tomato soup
- 1 cup rich milk
- 2 cups bread cubes
- 3 tablespoons melted butter

Melt 2 tablespoons butter in large heavy frying pan. Add onion and celery and cook about 5 minutes, stirring occasionally. Add beef and seasonings and continue cooking until meat is brown, separating with a fork. Add drained lima beans. Add milk to tomato soup and add to meat and lima bean mixture. Turn into a buttered 1½ quart baking dish. Top with bread cubes which have been tossed with 3 tablespoons melted butter. Make at 375°F. until mixture is bubbly and bread cubes lightly browned, about 30 minutes.

Cook Chops In Gravy

All in one skillet, simmer a flavorful combination of pork chops, rice and rich gravy. First brown 4 pork chops (about 1 pound) on both sides. Remove chops from pan and pour off excess drippings. Stir in 1 can (1¼ cups) beef gravy; ½ cup rice; ½ cup water; 2 medium carrots (sliced); and 1 medium onion (sliced). Arrange chops on top other ingredients. Cover; cook slowly about 30 minutes or until pork and vegetables are tender. Four servings.

Keep Supply Of Apples Handy For Hallowe'en

Having a Halloween party? Or getting ready for Trick or Treat callers who are sure to be ringing your doorbell on All Witches Eve? Then, since apples are always associated with Halloween, the number one item on your shopping list is probably a big bag of those crisp, broad-shouldered red Delicious apples. These flavorful, juicy apples are tops for eating, so tender you never even have to peel them. So the Delicious is a good choice to treat the youngsters and all you have to do is to wash, dry and polish these shining red beauties.

Another timely suggestion for party eats and treats are today's 10-minute apple cookies, made with oatmeal. These cookies have unusually good keeping qualities so make them in quantity and have some left over for school lunch boxes and mid-afternoon snacks.

Ten-Minute Apple Cookies

- ½ cup shortening
- 1 cup brown sugar
- 2 eggs
- ½ cup quick cooking oatmeal
- 1 cup raisins
- 1½ cup red Delicious apples, chopped
- 1 teaspoon grated lemon peel
- 2 cups flour
- ¼ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon cinnamon
- 1 cup chopped walnuts, optional

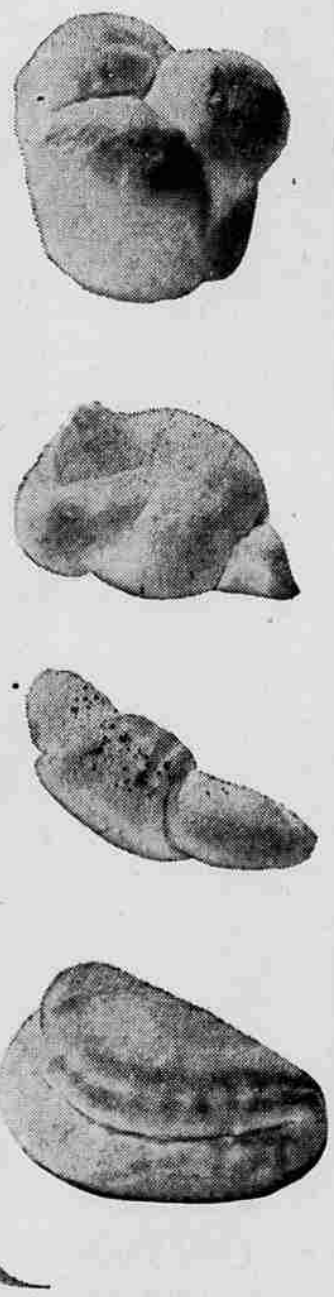
Cream shortening with sugar. Add eggs and blend well. Stir in oatmeal, raisins, chopped apples and lemon peel. Sift flour, measure and sift again with salt, baking powder, soda and cinnamon. Stir into creamed mixture. Add walnuts if desired. Drop from a teaspoon onto a greased cooky sheet. Bake in a moderately hot oven (375°F.) for 10 minutes or until lightly browned. Makes about 5 dozen cookies.

U AND I sugar

IT'S FRESH CRANBERRY TIME!

Cranberry sauce or cranberry jelly add zest to the meal. Serve it often — fresh-cooked or canned. With the fresh crop of Northwest Cranberries now on the market, now is the time to plan to can.

Sperry



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Martha Meade's

EASY BUTTERMILK ROLLS

In medium saucepan heat 1 cup buttermilk until lukewarm. Remove from stove. *Add* 2 tablespoons sugar, 4 tablespoons soft shortening, 1½ teaspoons salt, ¼ teaspoon baking soda, 1 cake or package yeast (compressed or dry). Stir briskly until blended. *Add* 2¼ cups *sifted* SPERRY DRIFTED SNOW FLOUR. Mix to moderately stiff dough. Turn out on lightly floured board. Knead dough gently for few strokes. Replace in pan. Cover. Let rise 40–45 minutes. For Cloverleaf effect (shown at top), shape dough into 1 inch balls. Place 3 in each greased medium-sized muffin cup. Brush with butter. Let rise until double in size (25-30 minutes). Bake 15 minutes in preheated hot oven 425°, or until brown. Makes 1½ dozen rolls.

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Style Pizza k and Easy

t and savory oven dish e most delightful fea- the famous pizzas, but ou don't have to tackle pastry to make it. A eese topping and the gano, make this quick pizza something special d line.

sh will "fill the bill" es. It can be the main nch or for the evening ou can treat the "gang" in the evening. Try d you'll serve it many

Pizza U.S.A.

ncooked white rice old water n salt can tomato sauce oons butter or rine opped onions clove garlic, minced nned tomatoes or peeled tomatoes, well drained n salt n pepper can anchovies or a 3¼ n sardines in oil harp cheese, grated on oregano e rice, water and salt art saucepan. Bring to boil over a high heat. heat as low as possible, d cook over this low 14 minutes. Remove pan from the heat but lid on for 10 minutes. ½ cup of the tomato ress and firmly pack the a well greased 9" pie is important to pack firmly. Melt the butargarine in a saucepan. onion and garlic and the onion is yellow, tomatoes, the rest of to sauce, salt and pepk about 10 minutes or . Spread over the rice. ies are used, they may ed and sprinkled over of the tomato mixture hole filets may be arver the top. If sardines chop and sprinkle over (You may wish to use bulk sausage.) le the cheese and the over the top. Cover and l about 20 minutes being time. Then place an in a preheated 350°F. minutes or until hot and Place under the broiler y brown, if you wish. ve, cut into wedges. It allow the pizza to cool before cutting since the old together better. ecipe makes 7 to 8 serv-

Instruction ol Draws 44

TA School of Instruction d at the Eugene District ration building Monday nded by 44 local unit nd committee chairmen e County. The general and small group "buzz" under the direction of d Edwards, Lane County . Mrs. Ross Doty, state ice-president and Mrs. lers, furnished helpful s and information about publicity, child welth, recreation, and pubns between the teachrents.

coffee break and short session the meeting was d. Each local unit repret is hoped, will be able se interest in attendance gs by using the ideas rmation made available ane County Council and esentatives on the state m this area.

nor Pledges

cent meeting of the Sigpa Alumnae plans were honor the new pledges rority at a potluck din- B. E. Eaton has been airman of the dinner, l be Nov. 1 at the home ilo Marlatt.

rs present were: Mrs. nborn, Mrs. M. E. Heat- Don Nelson, Mrs. Milo Mrs. L. V. Ward, Mrs. poon, Mrs. James Robrs. G. M. Wright, Mrs. illingsley, Mrs. H. A. Mrs. Ted Merydith, ard Rose, and the host- the evening Mrs. Clark nd Mrs. M. E. Heaton.