

Fancy Cookies Set the Pace For Football-Themed Parties



THESE MAKE THE GOAL—Football Men, molasses footballs and pennant sandwiches are new tricks for fall refreshments.

This is the season for football-themed parties. Whether it's refreshments after the game or a Saturday night get-together for the crowd, you can make some interesting and extremely edible table decorations with gingerbread cookie mixtures. Gingerbread men take frosting helmets; soft molasses cookies sport a frosting football lacing; thin molasses cookies wave miniature school pennants. In the accompanying illustration, these cookies that cross the goal are arranged with mugs of spiced cider.

Gingerbread Football Men
 1/2 cup shortening
 1/2 cup sugar
 1/2 cup unsulphured molasses
 1 egg
 2 1/2 cups sifted all-purpose flour
 1/2 tsp. salt
 1/2 tsp. soda
 1 tsp. baking powder
 1 tsp. cloves
 1 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 Cream together shortening, sugar, and molasses. Add egg; mix well. Sift together flour, salt, soda, baking powder, and spices. Add to molasses mixture; mix well. Chill dough about 2 hours. Roll out 1/8-inch thick on lightly floured board or pastry cloth. Cut with a 6-inch gingerbread-man cutter, or cut around cardboard pattern. Bake in a moderate oven (350 degrees F.) 10 to 12 minutes. Cool; decorate with Ornamental Frosting. Yield: 1 1/2 dozen "men."

peanut butter, and remaining half with peppermint-flavored confectioners-sugar frosting. Stand pennants upright in sandwiches. Yield: Approximately 4 dozen sandwiches.

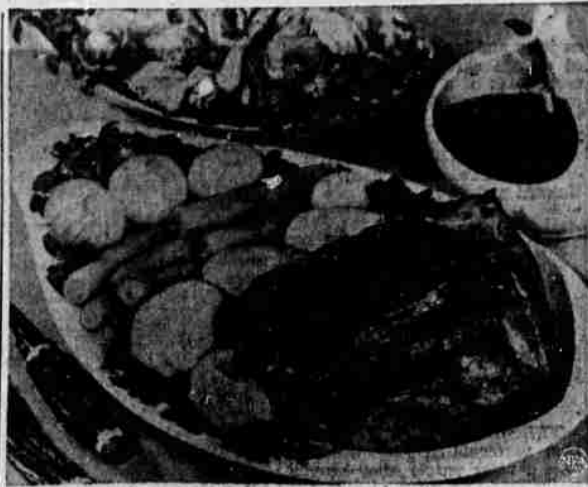
Molasses Football Cookies
 1/2 cup shortening
 1/2 cup unsulphured molasses
 2 T. sugar
 2 cups sifted all-purpose flour
 1/2 teaspoon salt
 1 tsp. soda
 1 tsp. cinnamon
 1/2 tsp. ginger
 1/2 tsp. cloves
 1 small egg
 Melt shortening in saucepan large enough for mixing cookies. Stir in molasses and sugar; cool. Sift together flour, salt, soda, and spices. Stir a small amount of dry sifted flour-spice blend into molasses mixture. Beat in egg. Add remaining flour, blending until smooth. Chill dough about 2 hours. Shape into 1 1/2-inch balls; form into oval shape. Place on baking sheets about 1 1/2 inches apart to allow cookies to spread during baking. Bake in a moderate oven (350 degrees F.) 15 to 20 minutes. Put "lace" on "football" with ornamental frosting. Yield: 2 1/2 dozen cookies.

Ornamental Frosting
 Sift together 1 cup confectioners' sugar and 1/4 teaspoon cream tartar; add 1 egg white and 1/4 teaspoon vanilla. Beat with a rotary beater until frosting holds its shape. Cover with damp cloth until ready to use.

SETTING SUN
 UNIONVILLE, Conn. (AP)—The sun, which killed Bobby Day's hen during a heat wave, made partial amends by hatching three eggs left by the dead fowl.

ENCORE
 MICHIGAN CITY, Ind. (AP)—Fred Burrus, 40, Gary, Ind., played a quick return engagement at the city jail. Released at 4 p.m. on a charge of driving without a license, he was back in jail at 4:10 p.m. on a charge of grand larceny involving the removal of an \$83 watch from the belongings of another prisoner.

Clean picture glass with a cloth wrung out of hot water and dipped in alcohol. Polish with a chamois cloth.



A MEAL FIT FOR A KING—low-cost pot roast and succulent fresh vegetables.

Yams, Oranges, Team in Delicious Dinner Casserole

YAMS, oranges, 22 food joy Southern Yam and Orange Casserole will be a real conversation piece as well as a delicious accompaniment to ham, turkey or chicken at your next company buffet supper. A dish of distinction, the casserole combines alternate layers of thinly sliced yams and unpeeled oranges. Each layer is dotted with butter, sprinkled with brown sugar and bathed in a honey-wine sauce. After a leisurely intermingling of the good flavors during the baking period, the casserole is ready to star at the table.

Southern Yam and Orange Casserole (Serves 8)
 3 pounds yams
 2 unpeeled oranges, sliced paper-thin
 1/2 cup butter or margarine
 1-3 cup muscatel, sweet sherry or other dessert wine
 1/4 cup strained honey
 1/4 cup fine, dry bread crumbs
 2 T. brown sugar
 1 T. melted butter or

Succulent Fresh Vegetables Team With Economy Beef

Bottom round or chuck from lean cattle is ideal for pot roasts. This grass-fed meat is now very low in cost because there is so much of it available that prices have been forced down. So take advantage of this buyers' market in beef and serve pot roasts, stews, hamburgers, many times a week.

Fresh vegetables are abundant now and at reasonable prices. Combine them with lean beef in tempting and health insuring dishes.

This basic pot roast and vegetable recipe makes a hearty meal in itself. We have added a few notes on extra tricks we use in our home.

Fresh Vegetables with Pot Roast (Yield: 6 to 8 servings)
 Four pounds bottom round or chuck roast, 1 tablespoon shortening, salt and ground black pepper, 1/2 cup water, 6 to 8 potatoes, 6 to 8 carrots, 6 to 8 onions or turnips, 1 teaspoon salt.

As fresh vegetables are abundant now and at reasonable prices, combine them with lean beef in tempting and health insuring dishes.

Another flavor and tenderizing ingredient is red wine. Use it either with the water or full strength.

TOMORROW'S DINNER: Pot roast with fresh vegetables, rye bread, butter, coffee slaw, chocolate chiffon pie, coffee, tea, milk.

NO SPECIALISTS
 HARTFORD, Conn. (AP)—The state supreme court held that a physician has to be only as good as other doctors in the area. Rejecting a malpractice suit, the court said: "A country general practitioner should not be expected to use the high degree of skill possessed by eminent physicians in large cities specializing in various branches of medicine."

EG HANDLE?
 RICHFIELD SPRINGS, N.Y. (AP)—An egg with a handle? Mrs. Stanley Phillips says her hen laid one. The egg was extremely soft, with a one-inch loop at the end.

WATERMELON ROUND
 MADARIN, Fla. (AP)—Rusty, a two-year-old German shepherd dog owned by Mrs. Robert Sommerwille, cares nothing for steak in the summer when his favorite food is cold watermelon, seeds and all.

Jam Can Be Made All Year 'Round

Frozen strawberries make excellent strawberry jam, according to a University of Illinois food specialist, Virginia Charles, who recommends this recipe:
 Use three cups of sliced frozen strawberries and 3 1/2 cups of sugar. Combine the fruit and sugar and bring to a full rolling boil. Keep the mixture boiling hard for one minute, stirring constantly. Remove the mixture from the heat and add pectin—either one-half cup of liquid pectin (1/2 bottle) or one box of powdered pectin dissolved in water. Then stir and skim by turns for five minutes. Pour into jelly glass and cover immediately with one-eighth inch of paraffin.

MISSING TURTLE BUREAU
 EAST GRAND RAPIDS, Mich. (AP)—Police in patrol cars were alerted via radio to "be on the lookout for a 12-pound California desert turtle." Seven-year-old David Hardy told police the turtle had disappeared. Later, David reported his father found the missing turtle.

VOTE NECESSARY
 GREENVILLE, N. H. (UP)—Wrestling fans have forced the local selectmen to call a special town meeting for Nov. 8. A petition demanding the meeting was signed by 200 fans after Municipal Judge John McCuddy interpreted a town law to mean that "wrestling comes under the same provisions as beans and requires a town vote to allow it."

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