CHURCHES

FIRST BAPTIST—Marion and N. Liberty Sts. Rev. Irving A. Fox, D.D., minister. Bible school 9:45 a.m. Fred Broer, supt. Worship at 11, theme: Greatness Through Service. Senior, high school BYPU and Volunteers at 6:15 p.m. Pre-prayer service at 7 in Fidelis class room. Gospel service at 7:30; topic: The Gospel in Home. Prayer meeting Wednesday 7:30 p.m.

HAYESVILLE FIRST BAPTIST — One mile north on Portland highway. Bible school 9:45 a.m. Dewey Davis, supt. BYPU at 6:15 p.m. Mr. and Mrs. Frederick Broer, Jr., advisors.

FOUR CORNERS FIRST BAPTIST—In Auburn schoolhouse. Bible school at 9:45 a.m. Leon Lambert, supt.

ENGLEWOOD UNITED BRETHREN IN CHRIST—N. 17th and Nebraska St. Rev. C. O. Goodman, pastor. Sunday school 9:45 a.m. Worship at 11, sermon: Profit and Loss. Christian Endeavor at 6:30 p.m. Worship 7:30; sermon: The Inevitable Harvest. Prayer and Bible study Thursday 8 p.m.

LESLIE METHODIST—S. Commercial at Myers. Joseph Knotts, minister. Sunday school 9:45 a.m. Worship at 11, sermon theme: Determinate Women. Intermediate, high school and college age groups of young people at 6:30 p.m. Worship 7:30; theme: Lot's Valleys and Abraham's Hills. Prayer meeting Thursday 7:30 p.m.

WESLEYAN METHODIST—Mill at 15th. Lowell Gilger, pastor. Sunday school 9:45 a.m. Preaching at 11 a.m. and 7:30 p.m. Young people's service 6:45. Prayer meeting Wednesday evening at 8.

FIRST CHRISTIAN—Center St. at High. Guy L. Drill, minister. Bible school at 9:30 a.m. Communion and worship service at 10:45, message: From the Abstract to the Concrete. Children's church at 10:45, message by Mrs. Drill: We Seek Truth. Christian Endeavor meetings at 6:15 p.m. Evangelistic service 7:30, Rev. Howard C. Cole of Portland, guest speaker; message theme: The Hem of His Garment.

CHRIST LUTHERAN (ALC)—State St. at 18th. F. H. Theuer, B.D., pastor. Sunday school 10 a.m. Otto Gronke, supt. Divine services at 11, sermon: The Door that Will Be Shut. German service at 9. Brotherhood Wednesday 7:30 p.m. Choir Thursday 7:45 p.m. Confirmation class Saturday at 9 a.m.

CHRISTIAN AND MISSIONARY ALLIANCE—Gaines St. at 5th. H. E. Snavely, pastor. Sunday school at 9:45 a.m., worship at 11. Young people's prayer service 6:30 p.m. Evangelistic service at 7:30, subject: Second Coming of Christ. Tuesday, missionary band at 2 p.m. Bible study and prayer Wednesday 7:30. Sunday school convention starts Thursday at 9 a.m. with special speakers.

KNIGHT MEMORIAL CONGREGATIONAL—Ferry and 19th Sts. Howard C. Stover, minister. Sunday school at 10 a.m. Lloyd Arnold, supt. Worship at 11, sermon: The House of Mercy; anthem: Praise the Lord, O Jerusalem; solo by Mrs. Richard Smart: The House by the Side of the Road. Young people meet at 6:30 p.m. Evening services at 7:30; sermon: Isaiah, Who Saw Christ's Glory.

PRESBYTERIAN—Chemeketa and N. Winter Sts. W. Irvin Williams, pastor. Church school 9:45 a.m., J. J. Fitzsimons, supt. Services at 10:55. Sermon: Necessities. College and YP groups at 5:30 p.m. High school and intermediate C.E. 6:30. Services 7:30, special music by choir; sermon: Responsibilities. Boy Scouts Monday 7:30 p.m. Bible seminar for S.S. teachers, Dr. James Millar speaker, Monday through Friday. Choir practice Wednesday evening 7:30. Camp Fire Girls Wednesday at 4.

PENTECOSTAL LIGHTHOUSE—420 State St. Sunday school 10 a.m. Worship at 11. Evangelistic service 7:30 p.m. Prayer services Wednesday and Friday 7:30 p.m. Cottage prayer services other week nights. G. M. Ends, pastor.

HIGHLAND FRIENDS — Highland avenue at Church St. Herman H. Macy, minister. Sunday school at 10 a.m. Morning worship 11, with Rev. Edward Mott of Portland, speaker. Jr., Sr. Christian Endeavor meetings 6:30 p.m. Evangelistic services at 7:30. Rev. Mott will preach each evening next week at 7:30.

BETHEL BAPTIST—N. Cottage and D Sts. J. P. Olthoff, D.D., pastor. Bible school 9:45 a.m. Arnold Frey, supt. Worship at 11, sermon: Lost and Found. Youth hour 6:30 p.m. Services at 7:30, sermon: The Better Way. Prayer meeting Wednesday evening at 7:45; choir practice Thursday at 8.

FIRST EVANGELICAL—Marion and Summer Sts. Rev. Paul P. Petticord, minister. Sunday school 9:45 a.m. Wilson Launer, supt. Worship at 11, sermon: The Light of the World. Youth groups meet at 6:30 p.m. Evangelistic service at 7:30, sermon: How Can We Prove the Bible to be Genuine? Bible study and prayer Thursday 7:30 p.m.

SOUTH SALEM FRIENDS—S. Commercial at Washington St. Dillon W. Mills, pastor. Sunday school 10 a.m. Worship at 11, Christian Endeavor at 6:45 p.m. Services 7:30 with Evang. Edward F. Harmon will speak morning and evening. Prayer meeting Thursday evening at 7:30.

ST. JOHN'S LUTHERAN—16th and A Sts. Rev. H. W. Gross, pastor. Sunday school 9 a.m. Services at 10. Lutheran radio hour Sunday 1 p.m.

AMERICAN LUTHERAN—N. Church St. between Chemeketa and Center. Frank S. Beistel, D.S., pastor. Sunday Services at 11, sermon: Biblical Teachings Concerning the Eend of the World; this service broadcast. Luther league 6:30 p.m. Church council 8 p.m. Monday. Confirmation class Saturday at 10:30 a.m.

COURT ST. CHRISTIAN—Court at 17th. W. H. Lyman, minister. Bible school 9:45 a.m. Worship with communion 10:50, sermon: In Need of Nothing. Christian Endeavor meetings at 6:30 p.m. Services 7:30; guest speaker, Alger Fitch of Eugene. Midweek service Thursday 7:30 p.m.

FIRST METHODIST—State St. at Church. Dr. J. C. Harrison, minister. Church school 9:45 a.m. Nursery at 11. Worship 10:50, sermon: Anchors of the Soul in Stormy Times. Choir anthem: All Ye that Cried Unto the Lord; solo by Jewell Minier: Come Ye Blessed. Youth fellowships and university vespers at 6:30 p.m. Worship 7:45 with installation of officers of W.S.C.S. Miss Jean Carkin and Miss Mary Margaret Livesay will sing: Thy Peace, Oh Lord.

FIRST CHURCH OF CHRIST, SCIENTIST—Chemeketa and Liberty Sts. Sunday school 11 a.m. Services at 11 a.m. and 8 p.m. Lesson-sermon: Soul and Body. Wednesday evening meeting at 8 includes testimonies of healing through Christian Science. Reading room 305 Masonic bldg. open daily except Sunday, 11 a.m. to 9 p.m. Wednesday to 7:30 p.m.

CHURCH OF GOD—940 S. 22nd St. Sunday school 9:45 a.m. Services at 11. Revival meetings each evening at 7:30. Rev. Mary Pauls of Fresno, Calif., preaching. Rev. Cleo Watts, pastor.

FIRST SPIRITUALIST—Meet at 248 N. Commercial. Services at 2:30 and 7:30 p.m. Trance lecture by Rev. Lulu Mittleteadt.

Gervais

PRESBYTERIAN—Rev. James Aiken Smith. Services at 11 a.m., theme: The Church, the Radiating Center of Helpful Influences. C. E. meeting at 7 p.m. Special program, song and story at 8.

Pratum

EMMANUEL MENNONITE—Daniel J. Unruh, pastor. Sunday school 10 a.m. Homer Welty, supt. Worship at 11. Sermon: The Men that Willingly Offered Themselves. At 7 p.m. a young men's quartette and illustrated message by Rev. Jesse W. Baker. Prayer meeting Wednesday 7:30 p.m., Junior choir practice 8:30.

Dallas Churches

FALLS CITY FREE METHODIST—George G. Edwards, pastor. Sunday school 10 a.m. Services morning and evening. Prayer service Thursday.

FIRST PRESBYTERIAN—Ralph P. Waggoner, minister. Sunday school 10 a.m. Worship at 10:55. Young people's meeting 6:30 p.m.

FIRST METHODIST—Ellsworth M. Tilton, pastor. Sunday school 9:45 a.m. Mrs. Paul Kitzmiller, supt. Worship at 11, missionary message. Epworth League 6:30 p.m. evening worship at 7:30. Thursday 7:30 p.m. midweek service. Quarterly conference conducted by Dr. J. Edgar Purdy, Nov. 26.

FIRST CHRISTIAN—W. C. Rhea, minister. Sunday school 9:45 a.m. Worship at 10:45. Young people's C.E. 6:30 p.m. Services 7:30. Church night, Wednesdya, 7:30.

ST. HILDA'S EPISCOPAL MISSION—Francis H. Ball, vicar, Monmouth. Holy communion 9:15 a.m. Evening prayer 4:30 p.m. fourth Sunday.

BRIDGEPORT—Sunday school 10 a.m. Sol Warkentine, supt.

ST. PHILIPS CATHOLIC—Father Dets, pastor. Sunday masses 8:30 a.m.

MENNONITE BRETHREN—Jacob J. Toews, pastor. Bible school 9:45 a.m. Worship at 10:45, Rev. H. D. Wiebe in charge. Y.P. fellowship 7 p.m. Christian Endeavor 7:45. Wednesday 7:45 p.m. prayer meeting.

SALT CREEK BAPTIST—Rev. Otto Nallinger, pastor. Sunday school 9:45 a.m. Worship at 11, sermon: Significant Salutation. Jr. Young people and Seniors 7:30 p.m.

ANTIOCH—Sunday school 2 p.m. Primary, intermediate, junior, young people and adults.

CHRISTIAN AND MISSIONARY ALLIANCE—Ernest Evers, pastor. Sunday school 9:45 a.m. Worship at 11. Young people's services 6:45 p.m. Services at 7:45. Choir rehearsal Friday evening at 7:30.

FIRST EVANGELICAL — Rev. J. Kenneth Wishart, minister. Church school 9:45, worship and junior church at 11; sermon: Our Task. Youth leagues at 6:30 p.m., worship at 7:30; sermon: Christ, the Binding Influence. Mrs. J. Kenneth Wishart in charge of junior church.

ASSEMBLY OF GOD—Rev. R. H. Gregory, pastor. Sunday school 10 a.m., worship at 11, evangelistic service 7:45 p.m. Friday evening service 7:45.

FREE METHODIST—Mary Griffith, pastor. Sunday school 2 p.m. Preaching at 3. Prayer service Thursday 7:30.

CHRISTIAN SCIENCE—410 Mill St. Services at 11 a.m. Sunday school 9:45. Wednesday meeting 8 p.m. Reading room 410 Mill open Tuesday 7 to 9 p.m., Thursday 2 to 4. Subject of lesson sermon: Soul and Body.

EMMANUEL LIGHTHOUSE PENTECOSTAL—Sunday school 10 a.m. Services at 11, young people's 7:30 p.m. evening praise at 8. Mid-week service Thursday 8 p.m.

APOSTOLIC FAITH—Sunday school 9:30 a.m. Worship at 10:45, evangelistic 7:45 p.m. Tuesday and Thursday 8 p.m. Sacred concert Sunday 7:45 p.m.

GRACE MENNONITE—Homer Leisy, pastor. Sunday school 10 a.m. Worship at 11, message: Dare to Do the Right; special music. Young people half-hour program at 7:30. Illustrated talk at 8; message: Straightened Out. Annual business meeting Monday.

Woodburn Churches

ST. LUKE'S CATHOLIC—Rev. V. L. Moffenbier, pastor. Rev. J. J. McGrenra, assistant. Sunday masses at 7, 8:30 and 10 (high mass) followed by benediction. Week-day 8:15 a.m.

CHRISTIAN—Sunday school 10 a.m. Worship at 11. Christian Endeavor 6:45 p.m., services 7:45.

CHRISTIAN SCIENCE—Garfield at 2nd St. Services at 11 a.m.

FULL GOSPEL—Lora Sorensen, pastor. Sunday school 10 a.m. Worship at 11. Young people's service at 3 p.m. Children's church 7:15 p.m. Services 7:45. Prayer meeting Wednesday 7:45 p.m. Bible study Friday 7:45 p.m.

FREE METHODIST—Rev. V. M. Abbott, pastor. Sunday school 9:45 a.m. Mrs. Florence Sprouse, supt. Worship at 11. Young people's hour 6:30 p.m. Evangelistic service 7:30. Prayer services Wednesday evening 7:30.

IMMANUEL LUTHERAN — Sunday school 10 a.m. Divine worship at 11. Devotional meeting Tuesday evening. Confirmant class Saturday at 10. Luther league Sunday evening at 7:30. Ladies Aid Nov. 27 at 2 p.m.

MONITOR NIDAROS LUTHERAN—Sunday school 10 a.m. No church services. Luther league at 2 p.m. Ladies Aid Dec. 3. Holy communion service Nov. 30 at 11 a.m.

METHODIST—Ralph E. Smith, pastor Church school mission 9:50 a.m., Cedric Scharff, supt. Freedom Sunday service at 11; junior sermon: Cup or Sieve; anthem by choir; sermon topic: The Spirit of Unity. Youth Fellowship 6:30 p.m. Inner Circle fellowship 7:45. Senior choir rehearsal at 7:30 p.m. Tuesday, junior choir 3:45 Thursday. Inspirational banquet for Youth Fellowship Friday 6:30 p.m.

CHURCH OF GOD—H. S. Fulton, pastor. Sunday school 10 a.m., worship at 11, evening 7:30. Prayer service and Bible study Wednesday evening 7:30.

FIRST PRESBYTTRIAN—George R. Cromley, minister. Sabbath school 10 a.m. Otto Jones, supt. Worship at 11. Sr. and intermediate Endeavor meetings at 7 p.m., worship 7:45. Prayer and praise service Thursday 8 p.m.

BETHEL PRESBYTERIAN—Worship at 10. Sabbath school 10:45, Mrs. Blaine Seely, supt.

FOURSQUARE GOSPEL—Rev. and Mrs. Max P. Gulick, co-pastors. Sunday school 9:45 a.m. Worship at 11. Subject: Perfecting Holiness. Revival services at 2:30 with Evang. Mills speaking. Young people's Crusader meetings 6:30 p.m. Evangelistic service 7:30. Services each evening next week at 7:30. No service Saturday.

ST. MARY'S EPISCOPAL—Services Sunday evening at 7:30.

Silverton Churches

CHRISTIAN—Russell Myers, pastor. Bible school, 9:45; Mrs. John Jordan, supt.; morning worship, 11:00; theme, "Why Not Live?" Christian Endeavor, 6:30; a Thanksgiving lesson with Pauline Neal and Geneva Jordan, co-leaders; evening worship, 7:30; theme, "A Timeless Promise"; Wednesday evening, 7:00; Junior choir rehearsal and dramatic class; Thursday evening, 7:30; third lesson in the Bible study course, "Training for Service", by E. J. Sharp; adult choir rehearsal following Bible study.

ALLIANCE—Wm. Schwab, minister. Church school at 10:00 a.m.; morning worship at 11 o'clock; subject, "Abiding". Junior church at 7:00 p.m.; an object lesson by the pastor. Evangelistic service at 7:45 p.m.; subject, "Don't Kill the Rooster". Prayer and Bible study Wednesday at 7:45. A Sunday school all-day conference at the Alliance church at Salem November 27, beginning at 9:00 a.m.; Rev. R. F. C. Schwedler from Seattle, Rev. J. H. Turnidge from Hood River and Mrs. Mary W. Fish from Spokane as speakers.

METHODIST—Edward Terry, minister. Sunday school, 9:45 a.m.; Fred Baker, general supt.; Mrs. Robert Morford, Primary supt. Morning worship at 11:00, with Ernest W. Peterson, church editor of the Oregon Journal, who will speak on "The Stewardship of Giving". Youth and young adult fellowship at 7:00 p.m. Wesleyan circle meeting in the church parlors Tuesday afternoon at 2:00. Bazaar and luncheon in the church parlors Friday, Nov. 28.

TRINITY — M.J.K. Fuhr, pastor. Sunday school and Bible classes at 10. Divine worship at 11. Sermon topic, "How Big is Your Faith?" Special music by the Trinity choir. Luther league in the evening at 7:00; a continuation of convention reports will be given by Lucille Tschatz. The topic for Luther league is a Bible study and will be discussed by the pastor. Annual Harvest festival by the Mission society will be held on Wednesday, Nov. 26, in the church parlors, beginning at 6:00 p.m. Good program, auction and refreshments. Confirmation classes on Saturday at 9:30 and 10:30 a.m. Choir rehearsal on Wednesday at 7:30. Mission festival and parsonage dedication on November 30.

CALVARY LUTHERAN—O. C. Olson, pastor. Sunday school and Bible classes, 10:00 a.m.; Miss Olga Johnson, supt. Divine worship, 11:00 a.m. Topic, "Two Examples of Faith". Luther league, 7:30 p.m.; Arthur Solberg, president. The Naomi society will meet Tuesday, 7:30 p.m., with Bessie Gregerson, Oak street. The Ladies' Aid will meet Wednesday, 2:30 p.m. in the church parlors, pot-luck lunch served. Choir rehearsal Thursday, 8:00 p.m. Oscar Satrum, director. Mid-week Bible study and prayer services Thursday, 2:00 p.m.

IMMANUEL LUTHERAN — J. M. Jenson, pastor. Divine service Sunday morning at 11. Bible classes and Sunday school at 10:00. Sermon Sunday morning at 11:00; "The Divine Translation". League Sunday evening at 7:30. Class meets Saturday morning at 10:00. Mid-week prayer and devotional hour Thursday afternoon at 2:00. Choir time Thursday evening at 8:00. Thanksgiving service Thanksgiving day, November 20 at 10 o'clock. Sermon, "For What Should We Be Thankful".

MARQUAM METHODIST — Pierre Smith, pastor. Sunday school at 10:00 a.m. Topic, "Prayer and Thanksgiving", Matt. 6:5-15. Mrs. J. L. Jones, supt. Worship service at 11 a.m. Bill Hobbs will bring the message. All young people in the community are invited to the hall Saturday night for a no-host supper and recreational hour. Bill Hobbs is in charge.

SEVENTH-DAY ADVENTISTS—Prayer service Friday evening. Sabbath school Saturday at 9:45 a.m. Worship at 11:00. Young people meet Sunday afternoon.

CHRISTIAN SCIENCE—So. 3rd St. Sunday school at 9:45 a.m. Worship at 11. Services Wednesday.

CALVARY PENTECOSTAL — Omar Bailey, pastor. Sunday school at 9:45 a.m. Worship at 11. Young people meet at 6:45 p.m. Evangelistic service at 8. Services Friday and Wednesday.

ST. PAUL'S CATHOLIC — Father John Green, pastor. Sunday masses at 8 and 10 a.m. and 6:30 p.m. Week days at 7:00 except Tuesday and Friday at 8:15.

LATTER DAY SAINTS—At MWA hall. Sunday school at 9:45 a.m. Adults study Book of Mormon. Young people the Life of Christ. Primary classes for children. Worship hour at 11.

CHURCH OF GOD—W. Stubblefield, pastor. Sunday school, 10:00 a.m. Devotionals at 11. Evangelistic service at 8 p.m. Prayer meeting Tuesday evening. Young people meet Saturday evening.

Nelson Reports Sales

Silverton—Alf O. Nelson of the Homeseekers agency is reporting the sale of the Clif Kelley home on West Hill to R. E. Hamlin of California; five acres of orchard near Scotts Mills of Hulda Newman to Robert T. Nelson; the C. T. Hall home on Lincoln street to C. J. Matthewson of McMinnville.

Room and Board . . . . . By Gene Ahern

Capital Camera
by Adele Say

Washington radio announcers reminded the public that it was the last day for them to invite soldiers to Thanksgiving dinner, and by the time this is printed, all the soldiers who were invited to civilian homes will be back in camp, exchanging stories about their holiday. Probably the best thing about being invited out, was that they could have an extra dessert without fighting for it!

Washington society leaders are rolling up their silk sleeves and working for charity this winter. Biggest benefit in the offing will be given at the home of Mrs. Anne Archibold, Noyember 25, for Chinese war relief.

Among those assisting in the function are Mrs. Charles L. McNary. She was present at a tea last week to stir up interest in the benefit where the American hostesses gesticulated with clipped-on lacquer fingernails. Receiving with the hostess was six-year old Charlotte McNary who stood at the door with two other little girls, all of them dressed in brocaded Chinese pajamas.

On the selection list for promotion to commander is Lieut.-Commander Wallace Wharton, U.S.N.R. Commander Wharton has been in the naval reserve since 1917. He was state tax commissioner of Oregon and one-time budget director for the state.

Working in the marble arched Library of Congress is Miss Katherine Brand, niece of Judge James T. Brand of Salem. Miss Brand is in charge of the documents of the late Woodrow Wilson.

Dr. Donald M. Erb, president of the University of Oregon, dropped in on Senator McNary's office this week. He was only in the capital for a few hours. Also visiting the office were Mr. and Mrs. James Richardson of Portland.

Senators had time to pause for the turk that refreshes on Thanksgiving, but representatives are busy right now with the struggle that is going on in the house and were not able to leave Washington. Senator Rufus Holman had his Thanksgiving in the west where he is doing special work on a senate committee, while Congressman James W. Mott spent his holiday in the capital.

S. L. Garland, ex-state senator of Oregon from Lebanon, is in the capital visiting his son, James P. Garland of the Federal Justice department.

Paying a visit to Senator Holman's office were Mr. and Mrs. C. E. Corn of Medford. While in Washington, they're staying at the Lee House.

Midshipmen at Annapolis celebrated Thanksgiving in the "Yard" with their holiday "hop" in Bancroft hall that night. Five midshipmen, a long way from home, were Ralph Leedy, John Lindbeck, Mack Maison, Bud Moynihan and Stuart Nelson, all of Salem. Bud Moynihan will spend a few days of his Christmas leave in Washington at the home of Mrs. Dorothy Woodring.

Art week opened in Washington this week and about 2000 works of art were put on review in the departmental auditorium. Works were shipped and mailed from all parts of the country, and most of them follow the modern trend of art.

Every day from 2 to 4 p.m. in the "art action" department, exhibit painters, sculptors and printmakers will show their method of work. This is something new and gives the visitor a chance to see the inner workings, if he's the type! Some people would rather stand way off from a picture and see it as a divine inspiration!

Soldiers need reading material for their hard nights in the bunk, but they do not, they emphatically insist, want Rover Boys series or old textbooks, and the National Defense book campaign will not accept these. The campaign, which has headquarters in Washington, is financed by the American Red Cross and the USO. An army poll showed that the favorite book among the boys right now is William Shirer's "Berlin Diary."

Lamb Roast Always a Favorite

The fine flavor of roast lamb makes this meat a great favorite. The cushion style shoulder of lamb makes a delicious roast which is easily carved and the celery dressing adds variety as an accompaniment. For a thrifty lamb roast try a cushion style lamb shoulder.

Have a cushion style shoulder of lamb prepared by your meat retailer. This cut is made by removing bones from the lamb shoulder, leaving a good-sized pocket for the dressing. Season inside and out with salt and pepper. Fill loosely with celery dressing. Sew or skewer the opening. Place on a rack in an uncovered pan, fat side up, and roast, without water, in a moderate oven (300°F.) allowing 25 to 30 minutes to the pound.

Celery Dressing

1 cup finely chopped celery
1 tablespoon minced onion
1 tablespoon parsley
1 tablespoon butter
2½ cups bread crumbs
⅛ teaspoon marjoram
⅛ teaspoon celery seed
½ teaspoon salt

Water or Soup Stock

Cook celery, onion, and parsley in butter for a few minutes. Add other ingredients and enough water or soup stock to make a slightly moist dressing.

Puddings Are Ideal For Special Occasions

Just as soon as the Thanksgiving holiday is over, we begin to think about puddings and fruit cakes for the Christmas season. If we make them ourselves we usually make a quantity large enough to furnish dessert for a special occasion during the winter, as well as for the Christmas holidays. Perhaps we plan gifts for favored friends. In any case, we are almost certain to make a comparatively large quantity. Although it takes longer to prepare fruit for several puddings, we feel that as long as we are doing it we might as well make our work count. Otherwise, a simple but very good suet pudding may be in order.

The fruit may be ordered a day or two ahead and cut as you have time. The bread which is often used in plum pudding should be at least a day old so that it will be easy to crumb.

The mixing takes only a few moments and before you begin you should have your molds greased and ready. Any bowl or pan of the proper size may be used and if it has not a cover which fits well, you may use a double thickness of wax paper which should be fastened with rubber bands after the molds are filled.

If you haven't a steamer, you may place the molds on a rack in a kettle and pour water around them to not more than half the depth of the smallest mold. The kettle should be covered during the boiling which should be done over a low fire. The covers or the wax paper on the molds should be removed when the puddings are done, after which they may be recovered. They will be ready then to reheat after they have ripened for use at Christmas or at any other time.

Plum Pudding

1 loaf day-old bread.
1 tablespoon salt.
1 teaspoon nutmeg.
1½ teaspoons cinnamon.
½ teaspoon cloves.
2 cups milk, scalded.
1 cup brown sugar, firmly packed.
8 eggs, well beaten.
1 cup currants.
2 cups raisins.
1 cup cut figs.
1 cup cut dates.
¼ cup finely sliced citron.
¼ cup finely sliced candied orange rind.
1 pound ground suet.
¼ cup orange juice.

Remove crust from bread and crumb. Add salt, spices, milk and sugar. Mix well and cool. Stir in well-beaten eggs, fruit, suet and orange juice. Mix well. Pour in two greased two-quart molds, cover with lids or double thickness of waxed paper fastened with rubber bands and steam five hours. This pudding improves with age. Serve with hard sauce or any pudding sauce. Yield: two large puddings each twelve servings.

Suet Pudding

1½ cups sifted flour.
1½ teaspoons baking powder.
½ teaspoon salt.
¼ teaspoon cloves.
¾ teaspoon cinnamon.
½ cup raisins or cut figs.
½ cup ground suet.
½ cup molasses.
¾ cup milk.

Mix and sift flour, baking powder, salt and spices. Stir in fruits. Combine suet, molasses and milk and add sifted dry ingredients. Pour in greased one-quart mold, cover tightly with lid or double thickness of waxed paper fastened with rubber bands and steam three to four hours. Serve with lemon sauce, hard sauce, or any other pudding sauce. Yield: six servings.

Past Matrons Meet

Dayton—Eleven members attended the regular monthly meeting of the Past Matron's club of Electa chapter, No. 29, Orders of the Eastern Star of Dayton, held Tuesday afternoon at the home of Mr. and Mrs. W. S. U'Ren. Planning the annual Christmas party was the major part of the business meeting. The party will be held this year at the home of Mr. and Mrs. M. R. Cooper, the evening of December 16. Mrs. U'Ren served refreshments.

Left-Overs

Succulent morsels of turkey take on renewed glamour when added to a velvety-smooth white sauce and served over crisp toast points made from enriched bread. Pass a basket of extra toast for extra hungry people.

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Leftover meat seasoned with peppy barbeque sauce and rolled between layers of snowy biscuit dough satisfies wind-whisked appetites. Have a bowl brimming full of more of the sauce for those who enjoy racy fare.

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Line a casserole with cinnamon toast left over from breakfast, cover with sweetened stewed apricots and bake in a moderately hot oven for 15 minutes. Serve hot or cold with cream for a pudding that is deliciously different.

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Croquettes are still the popular way to serve the remains of the holiday turkey. Rolled in bread crumbs and cooked in deep fat (375° F.) until golden brown, turkey croquettes are sure to please.

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Meat and vegetable pies star on after-holiday menus. Top these all-in-one main dishes with golden crusted snowy biscuits for four-star appetite appeal.

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Sliced turkey and nippy cheese between layers of enriched bread spread with butter or margarine made delicious in-a-broiler sandwiches. They are equally flavorful grilled at the table to a savory brown.

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Instead of pan-frying turkey hash, place spoonfuls between circles of rolled biscuit dough and press the edges together with the tines of a fork. Bake at 425° F. for 12 or 15 minutes and bring to the table piping hot. This tasty biscuit and meat combination is especially nice with salads for luncheon parties.

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Small pieces of left-over fruit cake folded in sweetened whipped cream and chilled make a dessert designed to appease holiday appetites.

Hot Apple Dumplings Are Delish

By Edith M. Barber

There just isn't any better dessert in the world than hot apple dumplings. You probably all have had them baked, but not so many of you have tasted them boiled or steamed. This was the original method of preparation and of course is the reason why we use the term dumpling.

In one of my very old cook books I find a recipe for Fashionable Apple Dumplings. "These are boiled in small knitted or closely-netted cloths, which gave quite an ornamental appearance to an otherwise homely dish." No doubt these fashionable cloths were knitted by hand and we will be quite content with a homely appearance for our dumplings whether they are steamed or baked.

A rich biscuit dough is used as a basis for dumplings. It is rolled thin, cut into squares larger than the pared cored halved apples. Sugar and cinnamon or nutmeg are sprinkled liberally over the apple, half of which is then dotted with butter before the edges of the dough are pinched together around the apple. A moderate oven is used for baking in order that the fruit will be thoroughly cooked. If the apples are small, they may be used whole.

If you would like to try steamed apple dumplings, the method of preparation is the same. The dumplings should be arranged in the upper compartment of the steamer. It will take about three-quarters of an hour for the fruit to become tender.

Plain cream, a hard sauce or a lemon sauce may be chosen to serve with apple dumplings.

Apple Dumplings

3 large cooking apples
1 recipe rich biscuit dough
¼ cup sugar
1 teaspoon cinnamon
2 tablespoons butter

Pare, halve and core apples. Roll dough one-quarter inch thick on lightly floured board and cut in six squares. Place apple on squares of dough, sprinkle with sugar and cinnamon, and dot with butter. Wrap dough around apples, place on greased baking sheet, and bake in moderate oven (375 degrees F.) until apples are soft, about twenty-five minutes. Serve hot with plain or whipped cream, lemon sauce or hard sauce. Yield: Six dumplings.

Lemon Sauce

1 tablespoon corn starch
¼ cup sugar
¼ teaspoon salt
1 cup boiling water
1 teaspoon grated lemon rind
3 tablespoons lemon juice
2 tablespoons butter

Mix corn starch, sugar and salt thoroughly. Stir in boiling water gradually. Stir over low heat until the mixture thickens and boils. Boil two or three minutes, until the sauce is clear. Beat in lemond rind, lemon juice and butter. Serve hot with puddings or dumplings.

Pantry Patter

New Cheese Cake Recipe

Dinner Menu

Lamb Balls with Current Jelly
Buttered Lima Beans
Creamed onions
Bread Butter
Cabbage Relish Salad
Belmont Cheese Cake Coffee

Lamb Balls with Current Jelly

2 pounds chopped lamb shoulder
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon minced parsley
¼ teaspoon minced onions
2 tablespoons cold water
4 tablespoons fat
2/3 cup currant jelly
1 tablespoon butter

Mix lamb, salt, pepper, parsley, onions and water. Shape into balls about one ½ inches in diameter. Brown in fat heated in frying pan. Cover, lower heat and cook 15 minutes. Turn several times to allow even cooking. Add rest of ingredients. Cook a minute and then turn onto heated platter and surround with buttered lima beans.

Belmont Cheese Cake

2 yolks
1 teaspoon salt
1 cup sugar
½ cup milk
2 tablespoons granulated gelatin
½ cup cold water
1 pound cottage cheese (quite dry)
2 tablespoons lemon juice
1 teaspoon grated lemon rind
1 teaspoon vanilla
2 egg whites, beaten
1 cup whipped cream

Beat yolks in upper part double boiler, add salt ,sugar and milk. Cook in lower part of boiler, one-third filled with hot water, until thick and creamy. Add gelatin soaked five minutes in cold water. Stir until gelatin has dissolved. Cool, add cheese pressed through coarse sieve juice and rind. Lightly fold in rest of ingredients and pour into crumb crust.

Crumb Crust

1 cup rolled unsweetened zwieback
2 tablespoons sugar
1 teaspoon cannimon
3 tablespoons butter, melted

Mix ingredients, reserve three tablespoonfuls and srinkle rest in a pan. Add cheese mixture, sprinkle with reserved crumbs and chill until firm.

Bethany — Recent dinner guests at the Frank Hubbs home were his daughter and son-in-law, Mr. and Mrs. Arnold Turnbull of Portland.

Anniversary Luncheon Features Delicious Devil's Food Cake

The people of the United States have built their prosperity upon agriculture and industry. The industrial revolution took food manufacture largely outside of the home and today we go to market and buy our staples in package form. The names of certain firms are associated with various products, but few have as long a history as that of a chocolate manufacturer who began to supply New England with chocolate in 1765. It was more than a century before there was countrywide distribution of this first packaged and branded food product.

At an anniversary luncheon to which food editors were invited there was a combination of the old and the new. There were old-fashioned nosegays in lace paper distributed by Les Belles Chocolatiere. There was Fish House Punch, a drink famous in this country for over two hundred years. With it were modern canapes.

For the main course there was lobster thermidor. Lobster a once common, inexpensive food, is now in the luxury class. With it was asparagus which not so long ago would have been impossible to find at this season of the year. The mixed green salad added a modern touch and the chocolate mint ice cream and devil's food cake served for dessert have a comparatively recent history. The coffee and tea would have been considered luxuries a century and three-quarters ago.

The chocolate cake, with its shining frosting and candles, deserved the ceremony with which it was brought to the table.

Devil's Food Cake

2 cups sifted cake flour.
1 teaspoon soda.
¼ teaspoon salt.
⅔ cup butter or other shortening.
1¾ cups brown sugar, firmly packed.
2 eggs or 1 egg yolks, unbeaten.
3 squares unsweetened chocolate, melted.
1 cup milk.
1 teaspoon vanilla.

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep nine-inch layer pans or three greased eight-inch layer pans in moderate oven (350 degrees F.) twenty-five to thirty minutes. Spread seven minute frosting between layers and on top and sides of cake. Double recipe for three-ten-inch layers.

Seven Minute Frosting

2 egg whites, unbeaten.
1½ cup sugar.
5 tablespoons water.
1½ teaspoon light corn syrup.
1 teaspoon vanilla.

Combine the egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook seven minutes or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting the cover tops and sides of two nine-inch layers, or top and sides of 8 x 8 x 2-inch cake (generously), or about two dozen cup cakes, or top and sides of small angel food cake. To cover top and sides of three ten-inch layers, prepare this single recipe twice.

Class Plans Bazaar

Silverton — Twenty members of the Loyal Women's class of the First Christian church of Silverton met at the home of their teacher, Mrs. William Haevernick, for an all day session, with a no-host dinner at the noon hour. The group tied two quilts and did fancywork for their bazaar to be held December 5 in the church parlors. Mrs. Minnie Preston is president and Maude Morris is secretary.

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