



Fruit Meringue . . . For dessert lovers

The Heavenly Desserts

(AP Newsfeatures)
If your family and friends dote on dessert here's a heavenly new one for them—a meringue that's just a little different. The difference lies in the tiny flakes of rolled oats that are added to make a chewy, crisp texture. The meringue can be filled with whipped cream and frozen raspberries or with a whipped gelatin mixture if you like, and fresh or canned fruit added. Here's the recipe:
Heavenly Meringue
Ingredients: For Base—4 egg whites, 1/2 teaspoon vinegar, 1 teaspoon vanilla, 1/4 teaspoon salt, 1 cup sugar, 1/2 cup quick rolled oats (uncooked). For Filling — 1 pint heavy cream (whipped and sweetened), 2 cups sweetened fresh or frozen raspberries, strawberries or peaches.

Method: Add vinegar, vanilla, and salt to egg whites and beat to a stiff foam. Add sugar gradually, about a tablespoon at a time, beating well after each addition. Continue beating until mixture stands in shiny peaks. Lightly fold in rolled oats. Place in a mound on greased unglazed paper on a baking sheet. Using a spatula, hollow out the center and build up the sides to resemble a pie shell. Bake in a very slow (275F.) oven for 45 minutes to 1 hour. Cool for a few minutes then remove from paper. Cool thoroughly and fill with sweetened whipped cream into which fresh or frozen raspberries, strawberries or peaches have been added.

And more good news for dessert-lovers! A jewel of a cookbook called "Favorite Desserts" has recently come out (published by the Chicago Home Economics in Business Group, Box 453, Chicago 90, Illinois, price \$1.50 plus 15c for handling when or-

dered by mail). It contains more than 300 recipes, including luscious cakes, frostings, cookies, frozen desserts, fruit desserts, pies, puddings, dessert sauces, and refrigerator desserts. Most important of all, because this cookbook was compiled by many of the country's leading home economists, you can be sure its recipes are absolutely reliable. Each contributor had to submit her favorite dessert, and there really are some delectable treasures here. Many of them are perfect for family dinners, others are worthy of holiday entertainment, and still others are just the thing for that shower-luncheon or that bridge club meeting.

Lebanon Junior Woman's Club Meets

Lebanon—Thirty-five members of the Junior Woman's club met at the home of Mrs. Hugh Wilcox on Evans drive for the Nov. 3 meeting.
The business session, conducted by Mrs. Chet Simpson, made final plans for the annual Christmas doll event. A shower for the doll will be a feature of the December meeting and its award will be made just before Christmas. Committeewomen are Mrs. Walter Small, Mrs. Robert Bauman, Mrs. William Ouderkirck, Mrs. Regis Foss and Mrs. William Warden.

Concerning the "Build a Better Community" project, Mrs. Williams Reeves, its chairman, announced that Mrs. Curt Wilber and Mrs. Dalrymple will investigate a proposed city park, and Mrs. Robert Bauman will check on possibilities for a Carnegie library.

It was announced that several different members attend the city council meetings each week to keep the club posted on mat-

Miss Gray and Mr. Sedivy Are Wed

Lebanon — At St. Edwards church a nuptial mass on Oct. 29, united in marriage Miss Rose Virginia Gray, daughter of Mr. and Mrs. Elliott J. Gray of Lebanon, and Raymond E. Sedivy, son of Mr. and Mrs. Emil Sedivy of Tilden, Nebr.

Rev. Carl Wachter, pastor of St. Edwards Catholic church performed the ceremony. Wedding music was provided by the church choir with Mrs. Ralph Herron at the organ.

The bride was given in marriage by her father. Her gown was of white lace with full length train and fingertip veil. Her flowers were rosebuds and gardenias.

Miss Ruth Cray of Bend was maid of honor for her sister. She wore a gown of pastel rose sheer with matching lace mitts and carried pink chrysanthemums and carnations.

Franklin J. Cray was best man and Alvin Cray acted as usher. Both are brothers of the bride. Altar boys were George Cray and Dick McGroarty.

A reception was held at the country home of the bride's parents. Mrs. Bert Ferguson of Bend and Miss Marie Cray poured. Mrs. James Montgomery of Albany cut the cake and Miss Dorothy Boyd of Astoria and Miss Ruth Cray assisted with hostess duties. Mrs. A. J. Cray had charge of the gift table and Miss Betty Cray held the guest book.

For her Canadian honeymoon, Mrs. Sedivy wore a blue gown and gray top coat to which was pinned a white rosebud corsage.

After Nov. 6, Mr. and Mrs. Sedivy will be at home on route 2, Lebanon.

AURORA

— An event of mid-November will be the wedding of Miss Wanda Jean Morford, daughter of Mr. and Mrs. P. J. Morford of Barlow, and Myron Milton Pursley, son of Mr. and Mrs. C. J. Pursley of Aurora. The bride-to-be, who has been employed in the bookkeeping department of the Canby bank for three years, attended Canby union high school. Her fiancé, who is engaged in farming with his father, also is a CUHS graduate.

Space Saver

If an 8 or 9 inch space is left between cabinets in your kitchen, utilize the space by installing a tray rack or towel dryer in between.

Members of local interest and to acquaint the members with the working of the city government.

Following the meeting refreshments were served by Mrs. Wilcox, assisted by Mrs. Jack Davis and Mrs. Lubert Bernetz.

The next meeting will be a card party at the home of Mrs. Regis Foss, 484 Main street, on Nov. 17.

November Is Pie Time

Any time of year is pie time, as a matter of fact, and each season has its own favorites. Come November with crisp cold days, and it's apple pie that looms large on the food horizon, or the rich, buttery pecan pie—both so good with big glasses of milk at any time of the day!

A deep dish Dutch apple pie with the rich lusciousness of warm, slowly cooked apples en-

hanced by the addition of a chilled, creamy custard, provides a new taste treat in the pie line. The combination of hot and cold is novel and delicious and since, of all flavors, apple is perhaps the favorite, this variation with its extra nutritional value supplied by the dairy foods, is sure to quickly become popular. Serve it as a hearty dessert for a meal where the meat course has been scanty; with sandwiches and milk to make a substantial lunch; or in the afternoon when neighbors drop in for coffee and conversation.

Dutch Apple Pie
Custard:
1 cup evaporated milk
1 cup hot water
1/2 cup sugar
1 tablespoon cornstarch
2 eggs
1 teaspoon vanilla

Pie:
1 1/2 cups flour
1/2 teaspoon salt
1/2 cup lard or vegetable shortening
1/2 cup ice water (approx.)
8 large tart apples
1/2 cup sugar
1/2 teaspoon cinnamon
3 tablespoons butter
Make the custard first so that it can be well chilled by the

time the pie is cooked. Heat milk and water to scalding point. Mix sugar and cornstarch, and eggs and beat until smooth. Stir in hot milk slowly, return to saucepan and stir constantly over slow fire until thick, smooth and boiling. Remove from fire, pour into a bowl, cool, add vanilla and chill thoroughly.

Pie: Sift flour and salt, rub in shortening until blended, and mix to a stiff dough with ice water. Roll out on a lightly floured board to fit top of a deep 2 quart baking dish. Fill dish with peeled, cored and sliced apples, sprinkle with sugar and cinnamon and dot with bits of butter. Place cover of pastry over apples, and bake in a moderate oven—375 degrees—until the apples are tender and transparent and the crust cooked—it will take about 45 minutes. When done, lift one side of the crust and pour in the chilled custard. Serve as soon as possible.

Butter Pecan Pie
Pastry for 10 inch one-crust pie
1 package butterscotch

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pudding
2 cups milk
2 tablespoons butter
1 1/2 cups coarsely chopped pecan nut meats
1/4 cup soft brown sugar
1/4 cup butter, melted

Make pastry as in preceding recipe and chill thoroughly. Roll out on a lightly floured board and line a 10-inch deep pie plate with pastry, fluting the edge. Prick the pastry in several places with a fork and bake in a hot oven—425 degrees—until delicately browned, or for about 15 minutes.

Put butterscotch pudding in saucepan, stir in milk and stir constantly over a low fire until thickened, smooth and boiling. Add 1/2 cup of the pecans and 2 tablespoons butter. Pour into the baked pie shell and cool slightly. Mix remaining pecans

with brown sugar and melted butter. Spread over the pie filling and bake in a slow oven—325 degrees—for 10 minutes or until the topping is crusty. Serve cold.

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