

Chiffon Mince Pie Is Easy to Make, Delicious



To the recent bride, cooking each meal is an exciting adventure carefully concocted each step of the way and the results anxiously awaited. Usually armed with favorite recipes from her mother-in-law, she purposely hews to the tried and true. But after a while as her

Fudge Pie Offers Something Different For Special Dessert

Looking for something a bit different for dessert? Try this fudge pie:

Fudge Pie
4 sq. (4 oz.) unsweetened chocolate
½ cup butter or margarine
2 cups sugar
2 teaspoons vanilla extract
½ cup sifted all-purpose flour
4 eggs

Grease a 10-inch pie pan, start your oven at 325 F. or slow. Melt the chocolate over hot water. Work butter or margarine to the creamy stage, add sugar gradually, working it in thoroughly (mixture will still look rather sugary, but don't be alarmed). Stir in melted chocolate, vanilla extract and sifted flour, beating until smooth. Separate egg yolks slightly and whites until they hold a peak. Stir yolks into the batter and last of all mix whites in very gently until all white patches disappear. Pour into greased pan and bake 50 to 55 minutes. Pie looks and tastes like an outside brownie. Serve very, very cold with lots of whipped cream to 4 or more.

Unflavored Gelatin User in Many Ways

Unflavored gelatin has the magic of making other foods, as well as the very art of cooking, more dramatic. There are three simple and basic rules for using unflavored gelatin. First, soften in cold liquid. Second, dissolve thoroughly in a hot liquid or over hot water. Third, season or flavor, and if desired, add solid ingredients such as diced fruit, vegetables, meat, etc. One envelope of unflavored gelatin will "gel" up to two cups of liquid. If sugar is used in the recipe, it is counted as part of that liquid because it goes into solution. Up to two cups of solids may be added per envelope of gelatin.

Quickie, clear gelatin desserts or salads can be enjoyed a whole lifetime and with the fruit or vegetable flavor an individual prefers. These can be two-ingredient simple with just an envelope of the gelatin and two cups of fresh, frozen or canned fruit or vegetable juice.

Snow desserts are the clear basic gelatin, slightly thickened by cooling, whipped until light and foamy and with egg whites added.

Then come more elaborate chiffon and Spanish cream dishes with unflavored gelatin, milk and eggs as the basic ingredients. The final result differs from the familiar custard in that the texture is light and fluffy. For chiffon main dish loaves, mayonnaise or salad dressing may be substituted for the eggs.

Finally there are mousses, charlottes and Bavarian creams. These call for the addition of whipped cream or whipped evaporated milk to the clear basic gelatin or to a gelatin, egg and milk base. Main dish mousses may have meat stock or bouillon for the liquid. Diced chicken, tongue, ham, fish or seafood may be added to these beautiful-of-design main dishes.

Unflavored gelatin is all protein... no sugar or artificial flavoring has been added. It has long been recognized by the medical profession for its ease of digestion, low sodium content, and ability to neutralize gastric acidity. Its use is recommended on reducing diets, on low sodium, diabetic, peptic ulcer and other liquid and soft diets in order to maintain the protein intake.

Peach Gel-Salad
1 No. 2½ can cling peach halves
2 envelopes unflavored gelatin
6 tablespoons lemon juice
2 tablespoons grated lemon rind
½ cup sugar
1 8-ounce package cream-style cottage cheese.
Drain peaches thoroughly.

Reserve syrup; add water to measure 3 cups. Soften gelatin in 1 cup of the cold liquid; heat remaining liquid. Add softened gelatin, lemon juice, lemon rind and sugar; stir until dissolved. Pour into 7 x 11½ x 2 inch glass dish. Chill until consistency of unbeaten egg white. Place 8 peach halves in gelatin, 4 on each side of dish. Gelatin mixture will cover peaches slightly. Put a scoop of cottage cheese in the center of each peach half. Chill until firm. To serve, cut gelatin into 8 squares with a filled peach half in center of each. Remove from dish with pancake turner and place on salad greens. If desired, garnish with a slice of stuffed olive.

Pointers on Clock Control on Range

The other day one of our favorite editors asked us for suggestions as to how he and his wife could make best use of their new automatic range with clock control; suggested that other readers might be interested. A very good idea! So we turned to Dr. Gladys Stevenson, Professor of Home Economics, Whitier college, who did a book a while back. We learned much of interest along these lines.

The clock control on an automatic gas range is a timing device used to start or stop oven heating or both at a predetermined time. It can be used advantageously by busy homemakers and employed women who are away from home all day or a portion of the day.

Caution: The clock minds the oven and saves worry and hurry. However, this method of oven cooking must be used with some degree of caution. Clock-controlled oven cooking can be used with no fear of food spoilage with "standing time" in oven before cooking begins, ranging from a few minutes to four or five hours... with a little discretion. Even longer "standing time" periods can be used if the food is thoroughly refrigerated, frozen or if it is acid in reaction. Fruits, tomatoes and all meats are acid in reaction. Be sure that oven is not hot from previous usage.

Omit Certain Foods: Certain foods should be omitted from this type of cookery. These are foods that become soggy... will not stay mixed... acquire off-flavors on standing... turn dark. Custards and cream fillings should be avoided. Foods containing cream sauces are not recommended for use in the clock-controlled oven meal.

Suitable Foods: These foods are food practical for including in oven meals to be cooked by clock-control: Roasts—either regular or pot, meat loaves, New England dinners, baked beans, squash, apples, tomatoes, deep dish fruit pies.

Hopewell

Hopewell—Rev. Glenn Harris, new pastor of the Hopewell E.U.B. church, occupied the pulpit Sunday morning. He and Mrs. Harris will move into the parsonage this week.

Next Sunday, installation of church and Sunday school officers will be held at the morning service.

Wednesday evening, the prayer meeting will be held at the W. O. Moddemeyer home, with S. C. Waller, adult director, in charge.

Tuesday evening, the W. S. W. S. Missionary Society held its August meeting at the home of Mr. and Mrs. Ross Rogers. The lesson was in charge of Mrs. Howard Stephens.

Miss Virginia Magness, A. C. W. W. chairman of the Hopewell Home Extension Unit, was chosen as county co-chairman with Mrs. Harold Duncan, county foreign study chairman. Other members of the Hopewell Unit who attended the picnic were Mrs. John Fuqua, Mrs. Eugene Wilson, Mrs. J. S. Gilbey, Mrs. N. O. Pearce and Mrs. Ross Rogers.

The officers' training meeting for the unit officers of the Home Extension work, will be held Thursday, August 13, all day at the 4-H building, in McMinnville. Mrs. John Fuqua, chairman, Mrs. Arthur Warnock, vice-chairman, and

Popular Filling

Popular the year 'round and especially during National Sandwich Month in August, is a sandwich spread of chopped seedless raisins and peanut butter. A proportion of one-half the amount of raisins as peanut butter makes a good combination.

KEEP CRACKERS DRY

For summer use, containers with built-in moisture absorbers are convenient for keeping such foods as crackers and potato chips dry and crisp. This type of container has a removable holder for the granulated moisture-absorbing material so that it can be heated in the oven occasionally to restore its effectiveness.

Mrs. N. O. Pearce, secretary-treasurer, are the officers of the Hopewell unit for the coming year. The first meeting will be held September 29.

James LaFollette, son of Mr. and Mrs. Roy LaFollette, who is in the Navy, and stationed at the Bethesda hospital in Washington, D.C., is ill at the hospital with gland fever, but is not in a serious condition.

Tom Kirkwood, 89, who has been in poor health for some time, has been having examinations at the Salem Memorial hospital, and his daughter, Mrs. Fred Brog of Salem, is planning to make her home with him.

Mrs. Art Reed visited her father, Mr. and Mrs. W. B. Evey in Manning for several days last week. While there her cousins, Mr. and Mrs. Ernest Evey of Lacin, Kans., and her sister, Mrs. Lloyd Brethauer of Olympia, Wash., were also house guests.

Mr. and Mrs. Gilkey have bought a new home in Forest Grove and will move into it September 1.

Mrs. Luella LaFollette, Mrs. Dorothy Olsen, Mr. and Mrs. Donald Uhlinger and Mr. and Mrs. Jess Walling of Salem, were among the out of community guests who attended a shower honoring Mr. and Mrs. James L. Gilkey of Forest Grove.

Mr. and Mrs. Lester Reed of Dalas were Sunday afternoon guests of Mr. and Mrs. Art Reed.

Mr. and Mrs. Ed Loop visited her mother, Mr. and Mrs. Charles Robertson in Sheridan on Wednesday. Their grandson, Eddie Edwards of Toledo, who spent last week with the Loops accompanied them. Eddie accompanied his aunt, Mrs. Guy Freshour of Pleasantdale to Silver Creek Falls Saturday to bring Jerry Freshour home from camp and Mr. and Mrs. Freshour took him to his home in Toledo Monday.

Mrs. S. Van Staaveren of McMinnville and Mr. and Mrs. Joe Strikwerda of Portland were Friday evening guests of Mr. and Mrs. W. O. Moddemeyer.

Mr. and Mrs. Earl Ellenburger and family spent Thurs-

day with Mr. and Mrs. Lloyd Luckenbill and Carl of Seio. The Luckenbills were former residents of Hopewell.

A fire escape stairway is being built on the south side of the Hopewell school.

Mr. and Mrs. Albert Terrill and family went to College Place, Wash., last Thursday, to visit her mother, Mr. and Mrs. B. H. Wilson and returned by way of the Mt. Hood Loop Saturday.

Mr. and Mrs. Ralph Thompson of Portland visited his mother, Mr. and Mrs. Stephen Tarter on Sunday.

Mrs. Joe Bealy received her bachelor degree in education at the Oregon College of Education in McMinnville August 7. She is teaching the sixth grade in the West Salem school.

Broadacres
Broadacres—Recently the farm home of Mr. and Mrs. Charles Kauffman of Broadacres was the scene of a family picnic supper. Those attending were Mrs. Tim Kauffman and three children of Nampa, Idaho; Mr. and Mrs. Fred Mittelstadt and two daughters of Oregon City; Mr. and Mrs. Wilbur Shank and family of Milwaukie; Mr. and Mrs. Freeman Kauffman and family of Barlow and Mr. and Mrs. Alex

Pollard of Hubbard. Mr. and Mrs. Gene McGrath of Broadacres attended a birthday celebration honoring their great-grandson, Jonny Jule Mack, on his first birthday. A picnic dinner was enjoyed on the lawn of his parents, Mr. and Mrs. Val Mack of Tigard. Present also were his grandparents, Mr. and Mrs. Julius Sather of Aurora, and some of Mr. Mack's relatives.

Dayton

The Young Woman's Christian guild met with Mrs. Kenneth Pomeroy Thursday evening, Aug. 6.

Mrs. Ben Asquith, Jr., had the devotional period and Mrs. Nell Trammell had the lesson study.

Refreshments were served by the hostess

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WHITE STAR TUNA Solid No. 14 **37c**

SANDWICH SPREAD Best Foods Quart **69c**

KOOL-AID All Flavors 6 for **25c**

LUNCHEON MEAT Oscar Mayer **39c**

Chili Con Carne Oscar Mayer 2 cans **49c**

Krispie Crackers 1 lb. **27c** 2 lbs. **52c**

Wonder Marshmallows 1 lb. **25c**
(Fluffy White or Assorted Colors)

CHOC. MALTED MILK Kraft 1-lb. jar **49c**

PINEAPPLE JUICE Dole 46 oz. **2 for 53c**

TOMATO JUICE Hunt's 46 oz. **4 for 95c**

REAL GOLD ORANGE 6 oz. **2 for 33c**

WELCH'S GRAPE JUICE 24 oz. **2 for 65c**

CERTO 2 bot. **49c**

M.C.P.-SURE JELL-PEN-JEL 2 for **25c**

PAROWAX Pound Pkg. **20c**

WOODBURY SHAMPOO \$1.00 Size **50c**

STOP SPOT 6 oz. **35c** 12 oz. **53c**

BON AMI Powdered 2 for **25c**

DIAL SOAP 4 Reg. **39c**

SWEETHEART SOAP Reg. Bars 4 for **29c**

SWEETHEART SOAP Bath Bars 4 for **39c**

BLU-WHITE 10c Sizes 4 for **29c**

PLAYFAIR DOG FOOD 3 cans **29c**

FRISKIES DOG FOOD 2 cans **29c**

ZEE TISSUE
4 Roll Pack **35c**

Diamond Book Matches
2 pkts. **29c**

U.S. Choice STEER BEEF ROAST
55¢ lb.
The Very Best

Armour's Star HAMS ½ or Whole
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Any Size

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2. Bright fast colors... Clorox removes fading dyes.
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4. Fresh, clean-smelling linens... Clorox deodorizes.
5. Safer linens... Clorox is the most efficient germ-killer of its kind.

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A Clorox-clean bathroom not only looks cleaner, it is cleaner. For besides removing stains and deodorizing, Clorox provides a type of non-poisonous disinfection recommended by hundreds of public health departments. See label directions for the many uses of Clorox... America's favorite!

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