

Sentinel

COQUILLE, OREGON.

APRIL 13, 1950.

SERVE SPRING FRUITS OFTEN

Now Is The Time Of Crisp Pink Stalks Of Rhubarb To Spice Up Spring Menu

The first crisp pink stalks of rhubarb bring a breath of spring into April meals. Rhubarb's tart-sweet flavor hits the spot after months of heavy, starchy foods. Although oranges and apples, lemons, bananas and winter pears have been available all winter, they take on a new spring freshness with the appearance of early spring fruits.

It is important that everyone eat at least one serving of citrus fruit each day. Fruits are our best sources of Vitamin C—and this vitamin is necessary for strong healthy teeth and gums, good digestion, firm bones and normal growth. Vitamin C is also necessary for the utilization of calcium in the body, which is supplied in the milk we drink.

Wise homemakers will include fruits in their family menus often—not only for breakfasts, but in desserts and salads, too. Oranges, for example, are one delicious fruit which are apt to become buried in the breakfast routine. If this has happened to your menu planning, you don't know what you are missing! Orange desserts are something extra special—both in flavor and vitamin C value.

One of our favorites is Orange Ambrosia with Custard Sauce. The creamy custard sauce adds richness and flavor to the sweet, fresh combination of oranges and coconut.

ORANGE AMBROSIA WITH CUSTARD SAUCE

(Serves 6)

4 large oranges or 6 medium
1 cup shredded coconut
1½ cups milk
2 eggs slightly beaten
3 Tbsp. sugar
¼ tsp. salt
½ to 1 tsp. vanilla

Remove peelings and white membrane from oranges. Cut into thin slices and arrange on six dessert plates or on sherbet glasses. Sprinkle coconut over top; meanwhile scald milk in top of double boiler. Beat eggs slightly, add sugar, salt, and blend. Slowly add hot milk, while stirring constantly. Return to double boiler and cook about seven minutes over hot, not boiling water, until mixture coats a spoon. Remove immediately from heat; chill and add vanilla. Serve over sliced oranges.

Rhubarb Crisp is a perfect ending for a Sunday dinner in spring. The buttery crisp topping is a perfect complement to the tart fruit flavor.

RHUBARB CRISP

(Serves 6)

4 cups rhubarb
½ cup butter
1 cup flour
1 tsp. cinnamon
1 cup sugar
Dash of salt

Wash and dice rhubarb. Combine with ½ cup sugar, place in greased baking dish. Work other ingredients together with fork until consistency of meal. Pack over rhubarb and bake in hot oven, 425 degrees, for about 50 minutes or until rhubarb is tender. Serve with whipped cream.

Steele-Byers Rites Solemnized Sat.

The marriage of Circa Byers, daughter of Mr. and Mrs. Clay Byers of Coquille and Joe Steele, son of Mrs. Goldie Steele of Marionville, Missouri, was solemnized Saturday, April 8, at the Coquille Christian church. Rev. I. M. Nelson officiated at the double ring ceremony.

The bride, given in marriage by her father, was gowned in white taffeta and carried a bouquet of red roses. Her sister, Miss Margaret Byers, was maid of honor and bridesmaids were Mavis Newton and Marian Johnson. The three attendants wore pastel formals and carried posies of carnations and roses.

Best man was John Harding and ushers were James Byers and Gene Johnson.

Mrs. Grace Nelson sang "The Lord's Prayer."

The newly-weds plan a wedding trip to the groom's former home in Missouri at a later date.

District Meeting Report Given

Mrs. James Richmond gave a report of the sub-district meeting of Gardiner at a meeting of the Women's Society of Christian Service of Pioneer Methodist church, held in the church parlours on Thursday.

Final preparations for the luncheon to be served during the Job's Daughter convention were discussed.

Devotions lead by Mrs. Zoe Fugelson were followed by a film "It's Your Life" conducted by Rev. Lawrence Guderian. Mrs. Guderian lead the program, the theme of which was "Youth—Our Partners in Kingdom Building."

Luncheon was served by the Belle Circle.

The next business-program meeting was set for May 11. The regular meeting date has been changed because the state conference is being held in Corvallis May 4 and 5. All members who wish to attend the conference are urged to contact the president, Mrs. George Taylor.

Extension Unit Will Meet Tuesday

The Coquille Extension Unit will meet in the kitchen of the Coquille Community building on Tuesday, April 18, at 10:30 a. m.

The project will be "Making a Lampshade." Members are asked to bring two dozen clamp clothes pins, a nail file with a pointed end, assorted needles, thimble, two-thirds yard 36 inch material, and a pair of scissors.

Each lady is asked to bring a gift valued at 25 cents for the grab bag at the fair.

SON BORN AT McAULEY HOSPITAL

A son, Daniel Arthur, was born Wednesday, March 24, at McAuley hospital, Coos Bay, to Mr. and Mrs. Ernest Dettelsen of Coquille.

Wrinkles by Winkels

By Ella Winkels



Thornton's Home Economist Coos Bay, Coquille, and Myrtle Point

"Whoever you are, there is always someone who is looking up to you."

Did you know that you can restore honey that has granulated by heating it over a pan of warm water?

To soften dry peanut butter, add honey. This will restore its smooth consistency and add a new flavor.

Mrs. Eldon Ansley, leader of the Myrtle 4-H Cookery Club attended the cake baking demonstration I gave at Thornton's Myrtle Point store last Saturday. A number of her 4-H members also attended. I am going to give a similar demonstration at the Coquille Store on Saturday, April 15, 1950, from 2 to 4 P. M. Everyone is welcome to attend. Free sample of cake will be given at the conclusion of the demonstration.

Oh Yes, that recipe contest we conducted over the radio last week — according to the judges this is the winning recipe for the week ending April 8, 1950. The winner receives one of those wonderful Norge Cook Books.

Here it is:

Salmon Finger Rolls

2 cups flour
3 tablespoons lard
3 tablespoons butter
½ teaspoon baking powder
1 teaspoon salt
ice-cold water or milk
1 can salmon
seasoning
1 large grated onion
1 sweet pepper
1 teaspoon parsley
½ cup white sauce

Mix together with knives, making a soft dough from well-sifted flour, lard, butter, baking powder, and salt. Use enough ice water or milk to soften. Roll out thin and cut in strips about 5 inches long and 2½ inches wide. Fill with the salmon, seasoning, grate onion, sweet pepper cut fine, parsley, and white sauce.

Pinch the ends together and then bake until crust is done.

Recipe submitted by Mrs. F. L. Lanway, Coos Bay, Oregon.

This week the prize will be given on Molded or Frozen Salads.

Listen to "Wrinkles by Winkels" over the following stations:

KWRO—Tuesday, Thursday and Saturday 10:15 to 10:30 A. M.

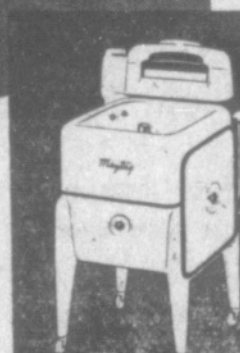
KOOS — Monday, Wednesday and Friday 10:15 to 10:30 A. M.

SEE A Maytag FIRST



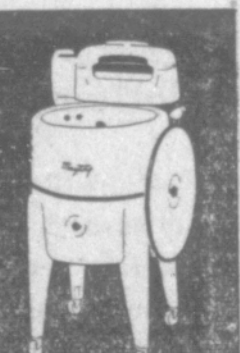
The Maytag Master—Finest Maytag ever built. Large, square, cast aluminum tub has extra capacity.

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The Maytag Commander—Big, square porcelain tub. Gyrofoam action washes extra fast, extra clean.

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The Maytag Chieftain—A genuine Maytag, priced within a few dollars of the lowest-cost washers on the market.

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BROOKS

FURNITURE—APPLIANCES

419 - 421 W. Front Coquille Phone 1192

GROCERS:

Your customers will want to use this recipe with FISHER'S BLEND FLOUR. Display this ad in your window so they'll know you sell FISHER'S BLEND.

FISHER'S NEW FLOAT DOH Angel Rolls

Float Doh Angel Rolls

Besides 3½ cups Fisher's Blend Flour, sifted and measured, you'll need:

1 cup lukewarm water	2 cakes compressed yeast or 2 envelopes dry yeast
½ cup melted shortening	¼ cup melted butter
2 teaspoons salt	1 cup sugar
1 tablespoon sugar	Grated rind of 2 oranges
1 egg	

SENSATIONAL "Float Doh" Triumph by Mary Mills



Fisher's home economist has done it again... given you a new, better-than-ever variation of treasured Old Country "Float Doh" baking. Float Doh Angel Rolls made with Fisher's Blend Flour are light as a feather from an angel's wing!

1. Sift and measure Fisher's Blend Flour.
2. Mix lukewarm water, melted shortening, salt, sugar, and yeast. Add egg and mix well. Add ½ of flour. Beat. Add rest of flour. Do not knead this dough.
3. Take a clean tea towel or food-saver plastic bag. Dip towel in cold water and wring dry. Lay it flat on table and dust with flour. Put dough in center, bring corners up and tie loosely. Leave plenty of room for dough to expand.
4. Put 3 quarts lukewarm water in large mixing bowl. Drop dough in carefully. Set aside to rise. It will float when ready. Lift dough out of water carefully and turn it into a bowl.
5. Mix sugar and grated orange rind. Cut off a piece of dough with a teaspoon and dip quickly into melted butter, then in sugar-and-orange mixture.
6. Butter bottom and sides of an angel-food cake pan. Sprinkle bottom with sugar mixture.
7. Place balls of dough in bottom leaving spaces between them by staggering them. Place second layer of balls in pan with balls covering air spaces left by the first. Continue until pan is a little more than half full. Cover and let rise until double in bulk.
8. Bake 60 minutes in 350° oven. Turn out carefully onto a cooling rack or serving plate. Serve with 2 forks to be used in breaking off the little rolls.

GUARANTEE from THE TOP O' THE MILL KITCHEN
This recipe is truly exciting! Make it with FISHER'S BLEND FLOUR and I guarantee you the surprise and delight of your life. Bake ANGEL ROLLS and write me your family's comments.
Mary Mills
FISHER FLOURING MILLS COMPANY, SEATTLE



NO BETTER FLOUR MADE FOR YOUR KITCHEN