



THEY WORK, TOO, the members of the Christophers, but here they have among others City Engineer Joe Kuffler and Joe Yost busy wiping and washing dishes after their spaghetti dinner. (Sentinel Photo)

Baby Shower Given Mrs. Ken Neely

A baby shower was given in honor of Mrs. Ken Neely last week at the home of Mrs. Wayne Hodge. Hostesses were Mrs. Hodge, Mrs. Gene St. Clair, and Mrs. Ken Rogers.

Guests taking part in the lovely party were Mesdames Jerry McEldowney, Jack McCracken, Darrell Williams, Wayne Van Burger, Doug Reisdorf, and Jessie Pullen and Vinnie Allen.

Sending gifts but unable to attend were Mrs. George Ecklund, Mrs. Bud Hickam, Mrs. Ken Owens and Mary Loss.

Xmas Party Held At Chouning Home

The combined groups of the W.S.C.S. met at the lovely new home of Mrs. Noble Chouning Thursday afternoon, Dec. 14th, for a Christmas party get-together. Hostesses for the affair were Mesdames P. A. Sunderland, George Taylor, Horace Beadner, Louis Fugelson, Lloyd Leatherman and Leland Petersen.

Mrs. R. E. Boober and Mrs. Lloyd Leatherman led the group in general mix-up games, which caused confusion and much laughter. After each and every one was worn out from too much activity, Christmas carols were enjoyed with Mrs. Birdie Skeels at the piano.

Surprise Christmas gifts were passed around, given by one of Santa Claus' emissaries.

As a fitting climax, cookies, carrying out the holiday motif, and coffee were served by the hostesses to more than 25 guests.

Girl Scouts Make Menu Covers

Girl Scouts of Troop 12 made one hundred menu cards to be used on Christmas Day at the Roseburg Veterans hospital. It was a new experience for everyone in the troop since they had never before done any block printing with linoleum and everyone learned a new technique.

The group is led by Mrs. Richard Lunsford and Mrs. Tom Thrift.

Extension Ladies Learn About Sauces

Mrs. Lee Collier and Mrs. Lloyd Davenport demonstrated "Meat Cookery" at a meeting of the Arago Extension unit held at the Davenport home. Some very unusual sauces were a feature of the demonstration.

Santa Claus arrived in the afternoon with gifts for members of the unit.

Members in attendance were Mrs. Jerry Hillyard, Mrs. Byron Hervey, Mrs. Woodrow Robison, Mrs. Lillie Bretzel, Mrs. E. A. Russell, Mrs. Melden Carl, Mrs. Jack Knife, Mrs. Robert King, Mrs. Graydon Anderson, Mrs. Robert McCue, Mrs. Virgil Todd, Mrs. S. J. Weybright, Mrs. Collier and Mrs. Davenport.

Christmas Seal Drive Continues

Response to the Christmas seal drive, which aids in the eradication of tuberculosis, has been good in this area, according to Mrs. Clara Stauff, chairman. Those who have not mailed their checks for the seals received in the mail are urged to do so as early as possible. Additional seals may be obtained at the desk in the Coquille Hotel or at the county treasurer's office.

The larger part of the moneys collected for seals in this area is used at home. Donations help to finance the mobile unit which visits the county each year and provides free x-ray examinations.

The local tuberculosis association, one of 3000 such organizations operating throughout the forty-eight states, in the District of Columbia, Alaska, the Canal Zone, Hawaii and Puerto Rico, is a voluntary agency devoted to public service.

Mrs. Psyche Craig of North Bend is visiting in Coquille for several days. She is a guest at the home of Mr. and Mrs. Guy Torrey.

Festive Christmas Desserts

Holiday Hostess Given Tip For Quick Luscious Christmas Dinner Desserts

Plum pudding is a traditional Christmas favorite. It tastes so spicy and good and it is a boon to the busy homemaker for it can be made ahead of time. Our plum pudding recipe is authentic and is richly flavored with butter, brown sugar, candied fruits and spices. With it a delicious Sherry Fluff Sauce is served as a variation of the usual hard sauce. This light creamy sauce may also be made ahead of time and stored in the refrigerator.

For those holiday hostesses whose time is at a premium, and the making of sauces cannot be squeezed into a full schedule, serve vanilla ice cream with plum pudding. It is a wonderful flavor combination, and its ready to serve at a moment's notice.

Plum Pudding (Serves 6)
1/2 cup butter
1 cup brown sugar, packed
2 eggs, beaten
1 cup seedless raisins
1/2 cup currants
1/2 cup sliced citron
1/2 cup diced candied pineapple
1/2 cup sliced candied cherries
1/2 cup slivered blanched almonds

1 tsp. salt
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
Cream butter, add sugar and blend. Stir in eggs and milk. Mix fruits with 1/2 cup of the flour. Sift dry ingredients, add with fruit to butter mixture, and stir to blend. Turn into a 1-quart well-oiled mold. Cover and steam 2 1/2 hours. Unmold and serve hot or cold with Sherry Fluff Sauce or vanilla ice cream.

Sherry Fluff Sauce
2 tsp. cornstarch
4 tsp. sugar
1/4 tsp. salt
2 cups milk
3 egg yolks
3 tsp. sherry flavoring

Few grains nutmeg
Combine cornstarch, sugar and salt; add milk gradually; cook over hot water stirring constantly, until slightly thickened. Beat egg yolks; add hot milk mixture slowly. Cook over hot water, stirring, until mixture coats spoon. Beat egg whites stiff, fold in custard mixture. Cool. Add flavoring and nutmeg. Makes 2 1/2 cups. Cover; store in refrigerator.

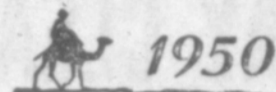
For those who prefer a lighter dessert to follow their Christmas dinner, what could be more tempting than a light delicious Eggnog Pie?

Eggnog Pie
1 envelope (1 Tbsp.) unflavored gelatin
2 cups milk
1 Tbsp. cornstarch
1/4 tsp. salt
Nutmeg
6 Tbsp. sugar
2 egg yolks
2 egg whites
2 tsp. brandy flavoring
One 9" baked pie shell
Sprinkle gelatin over one-fourth cup milk. Mix cornstarch, salt, 3 Tbsp. sugar; add remaining milk. Cook over hot water, stirring constantly until slightly thickened. Cover; cook 10 minutes. Add gelatin, stir until dissolved. Beat egg yolks; add milk mixture slowly; cook over hot water 3 minutes. Remove from heat and chill until slightly thickened. Beat egg whites stiff. Add remaining sugar gradually, beating constantly; fold into custard. Add flavoring. Pour into pie shell; chill until firm. Serve topped with whipped cream sprinkled with nutmeg.

GIRL SCOUTS CAROL
Those songs of Christmas heard on the streets of Coquille Thursday and Friday evening were sung by the Girl Scouts. Most of the troops had Christmas gift exchanges and parties after the caroling.



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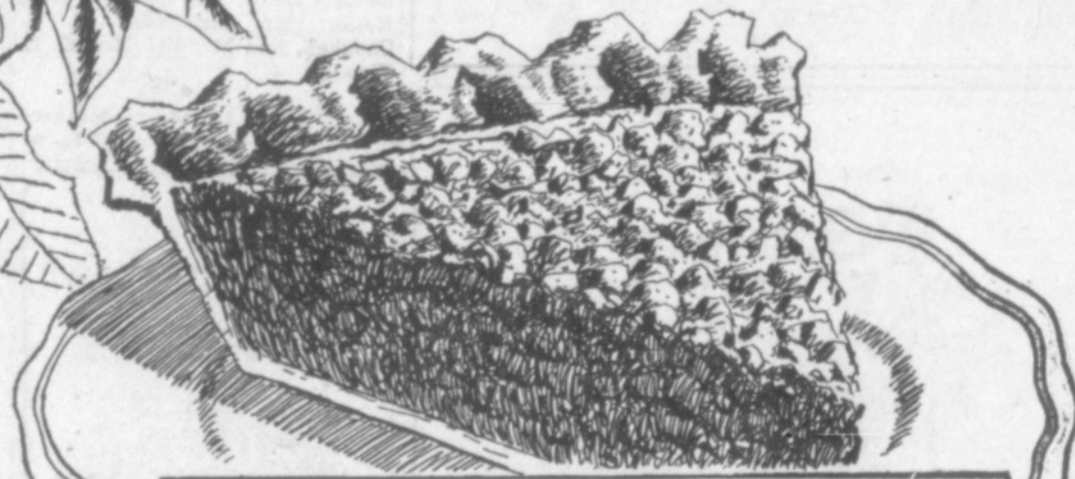
Crown's Pumpkin Nut Pie



Crown's Cook-of-the-Month

Here's a special Christmas twist for everyone's all-time favorite...spicy pumpkin pie flavored with delicious nuts for the perfect holiday dessert. Crown's Cook-of-the-Month from Coos Bay, Mrs. Stella Cutlip, always uses enriched Crown Best Patent Flour to achieve the tender, flaky, golden-brown pie crusts that mark her as one of the best cooks in the state. Mrs. Cutlip depends upon Crown Best Patent's uniform quality, feathery lightness and skillful blending to give quality performance for every baking purpose.

Remember — the best cooks in town use Crown!



PUMPKIN NUT PIE
Celia Lee Tasted Recipe
PIE CRUST (enough for 2 single crust pies)

Mix together:
2 1/2 cups sifted Crown Best Patent Flour, bleached or unbleached.
1/4 teaspoon salt.
Cut in: 1/2 cup cold shortening.
Add, a few drops at a time: 4 or 5 tablespoons cold water.
Toss with fork until particles are slightly moistened. Press into a ball, then divide in half. Roll on lightly floured board or pastry cloth. Fit loosely into 9" pie tin.

FILLING (for one 9-inch pie)
Mix together:
1 1/2 cups cooked, mashed pumpkin.
2 teaspoons pumpkin pie spice, or a mixture of cinnamon, allspice, cloves, and ginger.
1/4 teaspoon salt.
1/2 cup sugar.
1 1/2 cups milk.
2 eggs, beaten.

Pour into unbaked pie shell. Gently sprinkle over the top:
1/4 cup finely chopped nuts. 2 tablespoons brown sugar.
Bake in a very hot oven (450°) for 15 minutes. Reduce heat to moderate oven (350°) for about 30 minutes more.



MRS. STELLA CUTLIP
Coos Bay, Oregon

Crown Best Patent Flour

Bleached or Unbleached

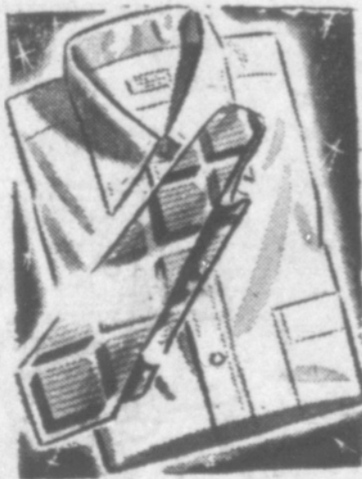


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