

Cranberries Are Good



By BETTY BARCLAY

And they're here again, with all the full flavor and brilliant color that appetites crave in Fall meals. Gay and sturdy, this earliest American fruit has both eye and taste appeal. Cranberry Catsup is as tangy a condiment as ever complemented a baked ham, a succulent roast beef, or a tender duckling.

Originally discovered growing wild on the low marshes of Cape Cod, the cranberry has an honorable history. Tradition says that the Pilgrims learned how to use the sour wild berry from their Indian neighbors. Since then, over one hundred years of cultivation have improved the taste and nutritive content of the fruit so that it is now a food high in vitamins and minerals.

But enough of health talk. Cranberries are good to look at and good to taste and that's the best possible reason for using them in the many modern ways suggested here.

Cranberry Catsup

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| 4 pounds fresh cranberries | 2 teaspoons ground cinnamon |
| 2 cups vinegar | 1 teaspoon ground cloves |
| 2 cups water | 1 teaspoon allspice |
| 4 cups brown sugar | 1 teaspoon salt |

Cook cranberries, vinegar and water together until all the skins pop open. Put through sieve. Combine with remaining ingredients and cook together for 5 minutes. Seal in hot sterilized jars. Makes 3 1/2 quarts catsup.

Cranberry Nut Bread

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| 1 cup cranberries | 1/2 cup chopped walnuts |
| 1 cup sugar | Grated rind 1 orange |
| 3 cups flour | 1 egg |
| 4 teaspoons baking powder | 1 cup milk |
| 1 teaspoon salt | 2 tablespoons melted butter |

Put cranberries through food chopper and mix with 1/4 cup of sugar. Sift remaining sugar, flour, baking powder and salt together and add nuts and orange rind. Beat egg slightly, combine with milk and melted butter and add to first mixture. Fold in cranberries. Bake in buttered bread pan in moderate oven, 350° F., about 1 hour.

Winter Fruit Tarts

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| 2 cups fresh cranberries, halved | 2 cups sugar |
| 2 cups chopped apple | 1/2 teaspoon salt |
| 1/2 cup pineapple tidbits | 6 tart shells |
| 1/2 cup whipped cream | |

Combine cranberries, apple, pineapple, sugar and salt and let stand for 2 to 3 hours. Just before serving, fill tart shells with fruit mixture; top with whipped cream. Makes 6 tarts.

HAZELDALE

Dale Kelley of Woodland, Wn., was a guest Tuesday at the home of Mr. and Mrs. John Imlah.

Vivian Golden who has been visiting her parents, Mr. and Mrs. Elmer Golden, left Friday for Southern California, where she is attending college.

Mr. and Mrs. Claud Webber spent New Years eve with Mr. and Mrs. J. Beach at Salem.

Sunday school attendance was 51 with two birthdays celebrated.

George Sanford spent the weekend on a trip to Tacoma, Washington.

Mae, Matilda, Mary, and Edward Weaver are new pupils in school this week, from Reedville.

Mr. and Mrs. Dick Kelley entertained a group of friends with a New Years watch party Sunday evening.

Mr. and Mrs. Walter Olinger and sons, Billy and Bobby, of Vernonia, were Sunday dinner guests at the home of Mrs. Olinger's sister, Mrs. John Imlah. Eloise and Bernice Imlah returned home with them after spending several days at Vernonia.

Melvin Jack of Cascade Locks was a recent guest at the home of his mother, Mrs. Edith Jack.

Mr. and Mrs. William Hell entertained with a watch party New Years eve.

Mr. and Mrs. Richard Smurthwaite had as their guests for the holidays Mrs. Smurthwaite's father, J. D. Stall and brother, David, who drove to Southern California last week where Mr. Stall will visit relatives. David returned to attend school at Willamette university.

Happy Hour club met last Thursday at the home of Mrs. William Hell for a potluck dinner and exchange of gifts. Six baskets were prepared and given out during Christmas. A new drawing was made for the Polly Anna club. Next meeting will be with Mrs. Courtney Syverson January 11.

Bethany-Cedar Mill

Elnore Hamill and Mrs. Oscar Selander visited at the A. Sandstrom home Tuesday.

The Cedar Mill, Bethany and McKinley schools resumed school Tuesday after their holiday vacation. All the students were very industrious.

Miss Lorena Stoffer visited in Portland the past week with Mrs. G. Cooper.

A carnival dance was held at the Leedy grange hall last Saturday night.

Erwin Stoffer of Oregon state spent the holidays with his parents.

Mrs. Freda Hogan and daughter, Betty, are confined at home with the flu.

SCHOLLS

Miss Evelyn Derexler of Manning is making her home with Mrs. Audrey Heaton, the Scholls telephone operator, and attending Hillsboro high school. Miss Derexler is a junior.

Mr. and Mrs. R. H. McCullough of Eugene spent New Year day at the Sam Gotter home.

Mr. and Mrs. Ray Moore and sons, James and Wilbur, Mr. and Mrs. Lloyd Brown and Mrs. Annie Boge were the guests of Mr. and Mrs. Elmer McKee of Salem New Years day.

Harry Flint, well known farmer of the Scholls district, was brought home Tuesday from a Portland hospital where he had been confined from an attack of pleurisy.

Charles (Chad) Haynes, local garage man, recently returned from a visit with his uncle, John A. Adams of Gold Beach, whom he hadn't seen for 18 years.

Miss Vivian Hesse, a student at Monmouth Normal, was home over the holidays.

Miss Maribell Flint, a student at OSC, spent the holidays at the home of her parents, Mr. and Mrs. Harry Flint.

The Scholls Women's club The club ladies will serve a one o'clock potluck luncheon. Mrs. C. Phelps and Mrs. Henry Rubben are the hostesses and Mrs. Ina Sutherland and Mrs. S. P. Taylor are in charge of the program. The 50th anniversary of the general federation will be celebrated at this meeting. The club ladies are urged to come dressed in old fashioned costumes in honor of the occasion.

Will Raynard, brother of the late Jack Raynard, was a visitor at the Mrs. Grace Raynard home during the holidays.

Mr. and Mrs. Bill Herd and two children of Newberg, and Mr. and Mrs. Tom Herd and three children from Chehalis Center were visitors Sunday at the Kays home to see Mrs. M. D. Titus, the mother of the Mrs. Herds.

The P. L. Lillegards of Portland were out to the Freese Lillegard's parents.

Cake Baking at Its Best



Today's bride does not succumb to the jitters when she bakes her first cake. For the famous first of failure long credited to the new housewife has been changed to success at the initial venture. Cake baking was placed on a high plane when manufacturers came to the rescue with modern gas ranges boasting ovens engineered to bake evenly throughout every square inch of space and with an automatic heat control to regulate the burner and maintain accurate temperatures.

Barring the variable human element in measuring and mixing ingredients which differs with every individual, a child scarcely could fail. And the new spacious ovens are so roomy they will accommodate four layers, baking them uniformly. Remember this trick—when spreading the batter in the pans, make it thinner in the center than at the sides, then

RADIO-RAMBLES



AUTHOR ELAINE STERNE CARRINGTON'S PET GOAT 'ALCIBIADES' NEARLY UPSET THE ENTIRE C.B.S. NETWORK WHEN HE MADE WAY WITH THE SCRIPT OF WHEN A GIRL MARRIES AT HER BRIDGEHAMPTON L.I. HOME.



ASK-IT BASKET: STUDIO AUDIENCES IN NEW YORK INCLUDE MANY TALENTED ENTERTAINERS. JIM Mc WILLIAMS DISCOVERED THIS AGAIN WHEN HE ENLISTED HIS ASK-IT BASKET AUDIENCE TO GIVE AN HOUR OF IMPROMPTU ENTERTAINMENT AFTER A RECENT BROADCAST.

MYRT AND MARGE: MYRT OF THE MYRT AND MARGE C.B.S. SERIAL TEAM PLANNED A QUIET RESTFUL WEEK-ND ALONE AT HER SUBURBAN HOME WHEN A VERITABLE MOB OF FRIENDS DESCENDED UPON HER FOR THE THREE-DAY HOLIDAY. SO INSTEAD OF THE QUIET SHE HAD HOPED FOR SHE DID HER DUTY-A PERFECT HOUSEWIFE.

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