

### Grass Valley

By Mrs. A. F. Balzer

The American Legion auxiliary met at the home of Mrs. Bob Tatum at her home in Kent Wednesday afternoon. Mrs. Donald von Borstel, past president, conducted the meeting. Plans were made for the Thanksgiving dinner to be held at the Kent Legion hall Sunday November 20 at 2 p. m. for Legion and auxiliary members of post No. 49 and their families and all those eligible. Turkey and coffee will be furnished by the auxiliary and the rest pot luck.

Mrs. Earl Lyons, president, resigned as she has moved to The Dalles and Mrs. Donald Clodfelter was elected president. They voted \$10 to child welfare and hospital Christmas cheer; \$5 for "Gifts for the Yanks" and \$5 for the Mae E. Whitcomb memorial scholarship fund. Refreshments were served at the close by the hostess. The next meeting will be held Wednesday December 14 at the home of Mrs. Donald von Borstel at 2 p. m.

About twenty-five attended the stork shower for Mrs. Ted Carlson held at the Kent Legion hall Thursday November 10 at 2 p. m. Hostesses for the occasion were Mrs. J. E. Norton, Mrs. Robert Tatum, Mrs. Carl Watkins, Mrs. Frank Sayers and Mrs. Jay McKay. The hall was decorated with bouquets of chrysanthemums in pastel shades and lines of tiny clothes were also used as decorations. After several games were played Mrs. Carlson opened the many lovely gift packages. Refreshments were served buffet style a cake baked and decorated by Mrs. Frank Sayers centering the buffet table was served with jello, punch and coffee.

Mrs. Max Brown entertained the bridge club at her home Thursday with a 1:30 dessert followed by bridge at two tables. Mrs. Donald Clodfelter held high score. Mrs. Brown second and Mrs. Alfred Kock low. Others present were Mrs. Eben Kee, Mrs. Herman Peters, Mrs. Art Bibby and Mrs. A. F. Balzer.

Donald Marsh brought Mrs. Marsh and sons up from Hood River last Tuesday to visit her parents, Mr. and Mrs. Donald Clodfelter. Mr. Marsh came Friday and took his family home Saturday.

Mr. and Mrs. Herman Peters Jr. of Hood River were overnight guests Thursday of his parents, Mr. and Mrs. Herman Peters.

Mr. and Mrs. Everett Cantrall and family left Friday for Alturas California where they were overnight guests of his uncle and aunt, Mr. and Mrs. Perry Cantrall. Saturday they drove back to Klamath Falls for the Moro-Malin football game.

Mr. and Mrs. John Rust drove to Longview, Wn., Thursday evening to visit their son in law and daughter, Mr. and Mrs. Oran Raven and son. They returned home Sunday accompanied by Mrs. Raven and son who will spend a week with them.

Fred von Borstel went to Portland Sunday on business for a few days.

Members of Sherman chapter No. 132 OES attending friendship night at Bethlehem chapter in Moro Thursday night were Mrs. Owen Eakin, Mrs. Vernon Eakin, Mr. and Mrs. D. L. Reynolds, Mrs. A. A. Dunlap, Mrs. Jennie Martin

and Mrs. Ernest Esinger. Mr. and Mrs. Frank T. Bayer returned home Saturday night from Carlton, Wn., where they spent a few days visiting Mr. and Mrs. Guy Vinton.

Mr. and Mrs. Bill Alsip and family were dinner guests Sunday at the J. W. Blagg home.

Mr. and Mrs. Carl von Borstel are the parents of a daughter, Karen Ann, weighing 7 lbs. 10 1/2 oz. at The Dalles hospital Monday, November 14.

Mr. and Mrs. Bernard Martin and Deanna and Earl Griggs drove to Klamath Falls Saturday to the Moro-Malin football game.

Arden Peters, a student at OTI in Klamath Falls, came home Friday and spent the weekend with his parents, Mr and Mrs. Herman Peters.

The Jolly Cooks met at the home of Mrs. H. N. Riggs Saturday at 2 p. m. The girls made hot chocolate which was served later with marshmallows. Those present were Peggy and Marjorie Riggs, Patty Brown and Patricia Alsip. Due to the bad weather the other girls were unable to come. Patty Brown is the news reporter for the Jolly Cooks.

Mr. and Mrs. Wallace May were visitors in The Dalles Friday.

Mr. and Mrs. Alfred Payne and Frank Payne were business visitors in The Dalles Monday.

Mr. and Mrs. Frank T. Bayer and Mr. and Mrs. Claud Bayer were business visitors in The Dalles Monday.

The Lutheran church of Grass Valley will have its regular worship service this Sunday afternoon at 3 p. m. in the home of Mrs. Jacob Wassenmiller. The Rev. H. Albert Mann, pastor, will speak.

#### PIE RECIPES

During the holidays your thoughts naturally turn to good food beautifully served. Familiar foods bring back delicious memories of days gone by. There's buttery and creamy oyster stew, the traditional roast stuffed turkey, potatoes mashed to fluffy whiteness, smooth hot brown gravy, creamed onions, and bright-tasting cranberry sauce. To top off such a festive feast only pie, the all-time favorite, will do. Before we explore some new versions of these old-fashioned delights, let's talk for a moment about crusts.

If you want a smile-endorsed pie, be sure your crust is flaky, tender and golden. Achieving a perfect crust is really not difficult. Start with a good standard recipe that you can rely on.

#### BASIC PIE CRUST

Sift together: 3/4 cup sifted enriched all-purpose or pastry flour, 1/2 teaspoon salt. Cut in until mixture forms particles size of small peas. 1/2 cup shortening or lard. Handle the dough as little as possible but still blend the flour particles together. Even distribution of water and flour is essential to good pastry. Sprinkle two tablespoons cold water lightly over the flour mixture and toss with fork until the particles begin to stick together. Press into a ball and flatten with hand into large circle. Roll out on a lightly floured board or cloth to size of pan plus 1". Ease crust into pan with extra fullness. Trim, leaving 1/2" to fold under. Tuck the excess under and flute edge. To get a professional look to your fluting

grasp edge of crust with thumb and forefinger of left hand. Place thumb and forefinger of right hand to the right and make pinch by bringing hands together. Move left hand on flute to right and continue pinching around pan. If baking as a pie shell, make fork marks over entire pan on bottom and side. Bake 450 degrees for 12 to 15 minutes. Easy? Of course it is, and with a little practice you can be an expert.

Now to pie filling—let's not mince words. Let's do something different, with mince that is. Here is a real taste "treater" that combines the richness of mince, the tartness of lemon, and the fluffy lightness of meringue—a perfect dessert for each delightful diner at your holiday table. Yes, and it's also downright elegant for snacks or those "drop in" guests.

#### LEMON MINCE PIE

Into an unbacked shell add: 2 1/2 cups cooked mincemeat or 1 jar prepared mincemeat. Then prepare 1 package lemon pie mix or 1/2 recipe of your favorite lemon pie filling. Pour over the mince. Bake in moderately hot oven 400 degrees for 25 minutes. Top with a 2 egg meringue. Brown in moderate oven 350 degrees about 7 minutes. Serve slightly warm.

Try this tasty combination also in small tart shells. Keep them on hand for unexpected guests. They can be baked and frozen. Top with meringue just before serving.

For those who enjoy a light, airy dessert try this new and nifty chiffon pie, just filled with holiday flavor. This rich, smooth, rum flavored filling is heaped high in that flaky tender pastry. Compete your party setting with a tray of fall fruits, salted nuts and a bowl of sparkling red cranberry punch.

#### EGG NOG CHIFFON PIE

1 package unflavored gelatin 1/4 cup cold water 1 1/4 cups milk 1/2 cup sugar 1/2 teaspoon salt 3 eggs separated 1/4 teaspoon cream of tartar 2 teaspoons rum extract nutmeg

Soften gelatin in water. Scald milk. Add 1/4 cup sugar and salt. Beat egg yolks. Gradually stir in scalded milk mixture. Return to heat and cook until thickened, stirring constantly. Add softened gelatin, mixing until well blended. Set aside to cool. Beat egg whites and cream of tartar until stiff, gradually beating in the remaining 1/4 cup sugar. Fold egg whites into custard mixture. Add rum extract. Pour into cooled pie shell. Sprinkle with nutmeg.

Chill until firm. Makes one 9" pie

Pies like mother used to bake? Certainly, with the same flaky crusts and with intriguing fillings that have new taste appeal. Your reward will be adoring glances from your husband and children and don't be surprised to hear a chorus of "Mumm, that's good!"

### Rufus Personals

Mrs. George Fox

The Sherman county Pomona grange met at Harlandview Saturday. A bountiful pot luck dinner was served at noon.

Master Rolland Johnson presided when grange took up after dinner. County deputy of Hood River and Mrs. Earl Moore were present. The fifth degree was given to Joe Abraham and Mr. and Mrs. Joe Morrow, all of Rufus grange. Election of officers was held with a good many officers be-

ing put back into the same station. The 1956 officers elected are: Rolland Johnson, master; Dewey Thompson, overseer; Mrs. George Fox, lecturer; Charles Wallace, steward; Atlee Wilson, assistant steward; Mrs. Earl Gentry, chaplain; Mrs. Sam Brock treasurer; Mrs. Harland McDonald, secretary; Walt Bruckert, gatekeeper; Mrs. Charles Burnet, Ceres; Mrs. Will Huck, Pomona; Mrs. Dewey Thompson, Flora; Mrs. Walt Bruckert, chairman of Home Ec. club. The executive committee is Will Huck, Dean Reynolds and Louis Sather.

Due to the extreme cold weather Saturday night there were such a few out that no prizes were awarded at the card party at Rufus grange. The parties will resume again after this bitterly cold weather lets up, said the committee.

The cold weather of the week end came as a sneak thief in the night on Friday. This community awoke to see several inches of snow and freezing temperatures Saturday. The mercury hovering around 20 degrees above until Monday night when it dropped to 2 degrees above zero. A low reading for the Rufus area which has

a 100 foot sea level. The roads are hazardous and the state highway crew is working twenty-four hours to keep them passable.

The Community card party that was to be held at Mrs. Pat Macnabs Monday was postponed until the weather cleared.

The Rufus school buses are able to make their routes, but all have chains to keep them moving.

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