For the New Taste In Brownies

Semi-Sweet Chocolate gives fudgy chewiness to your old love "Brownies"

From the Test Kitchen of that famous chocolate manufacturer, who gave you TOLL HOUSE COOKIES, QUICK FUDGE and CONGO SQUARES, comes a Semi-Sweet adaptation of the old, loved Brownie recipe. The use of Semi-Sweet Chocolate instead of the old fashioned cooking chocolate adds an intriguingly different fudginess to these old time favorites. Since Semi-Sweet Brownies retain their moisture longer than the old time Brownies, they keep better—provided, that is, you hide them away from the eager hands and mouths of your family! Try the easy recipe herewith and learn "How to do them up Brownie."

Sift together and set aside:
½ c. sifted flour
½ tsp. baking powder
¼ tsp. salt

Melt over hot water, mix well until smooth and set aside:
1 pkg. Semi-Sweet Chocolate Morsels
1/3 c. shortening

Beat until thick and lemon-colored:
2 eggs with
½ c. sugar

Add:
Flour mixture

Stir in:
Chocolate mixture
1 tsp. vanilla

Pour in 8" square greased, waxed-paper lined pan. Sprinkle (optional) one cup chopped nutmeats on top and press lightly into batter.
BAKE AT: 375°F. TIME: 25 Min. YIELD: 16 squares
When cool, cut into squares (2" x 2").

Want to Keep Youngsters Busy Hallowe'en? Here's "Treat" Idea

Miniatue spooks and goblins will be coming out of hiding October 31. Wherever these fun loving figures gather, there's sure to be a joint demand for "tricks or treats."

For a treat in Hallowe'en party refreshment, serve spicy barbecued ground beef over big hamburger buns, suggests Reba Staggs, home economist, These tasty burgers are easily matched with potato chips and a cabbage salad. Hot cider, also, will brighten the witches table that is appropriately decorated with mad-eyed pumpkins and wiry black cats.

An easily served dessert to complete the bewitching menu is gingerbread baked as plump muffins topped with grated orange rind. Make up your favorite gingerbread recipe, bake the batter in greased muffin pans, then sprinkle orange rind over the top.

Or still another way to carry out October's colors in dessert is with chocolate cake. Bake the batter in cup cake form, then brilliantly cap each cake with orange-tinted confectioners' sugar icing. Chocolate chips may be used to make realistic faces on the top of the little cakes.

Here is the recipe for the barbecued beef.

Barbcued Ground Beef
1 pound ground beef
1 tablespoon lard or drippings
1 cup finely chopped onion
1 cup finely chopped green pepper
1 tablespoon sugar
2 tablespoons prepared mustard
1 tablespoon vinegar
1 teaspoon salt
1 cup catchup
½ teaspoon ground cloves

Brown meat slowly until crumbly but not hard. Combine remaining ingredients and add to the meat. Cover and simmer about 30 minutes. Serve on teasted split buns. Serves 6 to 8.

OLD-FASHIONED POTATO SOUP
8 slices bacon, diced
4 medium potatoes, diced
1 large onion, diced
½ cup diced celery
1¼ cups water
3 cups milk
1 tablespoon salt
¼ teaspoon pepper
2 tablespoons minced parsley

Combine diced vegetables and water. Cover and simmer 45 minutes or until done. Rice vegetables, or put through a coarse sieve, and return to the water in which they were cooked Add milk, salt and pepper. Reheat. Cook bacon until crisp. Just before serving, float parsley and crisp bacon on soup. 6 servings.

Baked Winter Pears

Cut 3 fresh winter pears in halves and remove cores. Place in oiled pan or baking dish, sprinkle lightly with sugar, and put a few whole cloves in the hollow of each pear. And enough water to cover bottom of pan. Bake, uncovered, in moderate oven, along with the pork chops. Allow about 40 minutes.

SPARERIBS WITH APPLES AND DRESSING
2 to 3 pounds spareribs
Bread dressing
4 medium - sized apples, prepared for baking
Salt and pepper to season
⅓ cup sugar
2 tablespoons butter or margarine

Spread the bread dressing on rack in roasting pan, leaving space at one end for the four apples. Place spareribs on top of dressing, and sprinkle with salt and pepper. Cover roasting pan: bake in 350 degrees oven allowing 1½ hours. Put a small amount of sugar and butter or margarine in the centers. When meat and dressing have cooked about 1 hour, add apples and continue baking until meat and apples are done. Arrange spareribs on top of dressing on hot platter.
Serve apples warm with meat.

Bread Dressing
4 to 6 cups soft bread crumbs
½ cup onion, chopped
1 tablespoon parsley, chopped
1 tablespoon salt
⅛ teaspoon pepper
1 tablespoon poultry seasoning
4 to 6 tablespoons melted drippings
Water or Soup stock to moisten slightly

Combine all ingredients. Add water or soup stock. Mix lightly.

BREADED PORK CHOPS AND BAKED WINTER PEARS
6 pork chops
Fine bread crumbs
Salt and Pepper
1 egg, slightly beaten
2 tablespoons water
1 tablespoon drippings
Baked winter pears

Dip pork chops in bread crumbs mixed with salt and pepper. Then dip in egg, diluted with water, and again in crumbs. Brown the chops on both sides, slowly, in drippings. Cover and bake in moderate oven (350 degrees F.) for 45 minutes to 1 hour, or until done. Serve on hot platter with baked pears. 6 servings.

News in Review at Hilt

By Phyllis Alphonse

Mr. and Mrs. Raymond Coleman and daughters, Jenny and Barbara, who are visiting his parents, Mr. and Mrs. Orson Coleman in Hornbrook, were calling on friends here, Tuesday. They were accompanied by Mrs. Orson Coleman and grandaughter, Gerry Goodwin.

Ms. Gwen Alphonse and children Kathy and Jeffery and her mother Mrs. Sylvia Darby, from Oxnard, California, were visiting here with Louis Alphonse and daughters. Gwen Alphonse is Louis Alphonse's daughter-in-law.

Martin Lentsch, daughter, Vivian and sons, Martin Jr. and Clarence are leaving for Fort Dodge, Iowa, their former home, where they will reside. Mrs. Lentsch returned to Iowa several weeks ago, on account of ill health.

C. A. Baumgartner drove to Ashland Saturday night where he attended the joint meeting of the Grand Officers of Oregon and California of Royal Arch Masons. They met with Siskiyou Chapter No. 21 Royal Arch Mason. The meeting was preceded by a six thirty dinner.

The Hilt Recreation Center Card Club met on Thursday, Oct. 6, and had a very enjoyable evening in spite of the fact that the power was off and card games were played by the light of gasoline lanterns. Holding high score was Louise Hord of Hornbrook, and low was Ray Elliott of Hilt. Others present were Mr. and Mrs. Gus Goldpenny, James Bowen, Sandy Milbrandt, Marge Taylor, Vallee Goldpenny, Roy Hord, and Bob Lee. Mrs. Hord and Mrs. Milbrandt were hostesses and served a dessert of Jello, fruit, cookies and coffee.

Hilt Girl Scouts elected troop officers recently. Officers of Patrol are: patrol leader Alva Jean Reese, assistant, Janice Taylor, Scribe Mima Mills, and treasurer, Gwen Robinson. Of Patrol, No. 2 Lavona Taylor is patrol leader, assistant; Rosalie Graves; scribe, Sharon Bowen; and treasurer, Bobbie Jean Anderson. Patrol '1" is under the leadership of Mrs. Stella King and Patrol No. 2 is under Mrs. M. T. Robinson.

The Hilt Jets Baseball team enjoyed a fried chicken dinner at the Spot in Yreka. The Hilt Jets came in 4th place this year in the Northern California League.

Those who received trophies at the dinner were players: Gino Trinca, Everett Laustalot, Loren Cummins, Joe Pizzuto, Robert Trinca, Tony Marin, Jere Brooks, Remo Trinca, Charles Vieira, M. T. Robinson, Robert Lee, Harvey Smith and Bat Boy Jimmy Smith, John Barbera, President of the League, and Joe Silva, Vice President of the League. Those who received trophies, but were unable to come were Gino Michelon, D. E. Jones of Ashland and George Vieira Score Keeper. Guest of honor were Mr. and Mrs. Herman Baumman, Mr. and Mrs. Fred Baylis, Mr. and Mrs. O. Bernheisel, Mr. and Mrs. Gib Ellis, Mr. Ray Elliott and Mis Nancy Harris, and all the players wives.

4-H, FFA, Vets Get Chance To Buy Heifers

4-H and FFA members, and World War II veterans will be exclusive bidders at a combined auction sale of purebred registered Guernsey heifers, which will be held at 1 p.m., Saturday, October 22nd, at the Oregon State Fair Grounds. This sale is sponsored by the Oregon Guernsey Breeders' Association, and is the fourth such sale to be held in the state in an effort to make available to the future breeders good foundation animals which they can add to their projects in order to build quality Guernsey herds.

A total of 32 head of heifers, ranging in age from 6 months to 2 year-olds, some of which are bred and some of which have already freshened, are to be consigned to the sale. 24 of the heifers will be open to bidding by 4-H and FFA members only, 8 head will be open to bidding World War II veterans only. Lunch will be available at the sale pavilion at noon.