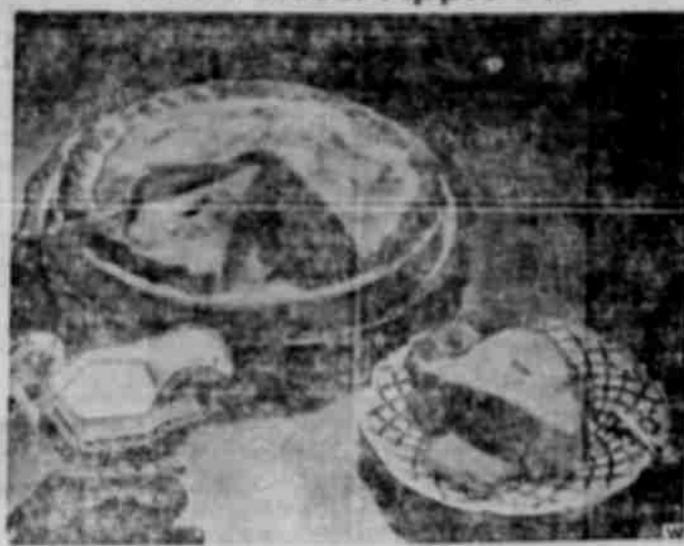


The Perfect Apple Pie



The best cooks in the land use this apple pie filling recipe. Remember to chill the dough, handle it little. The dough and filling recipes are in the new, first-ever Ladies' Home Journal Cookbook. The October Journal gives this filling goody:

- | | |
|--|--------------------------|
| Pastry for 9" two-crust pie | 1/4 teaspoon salt |
| 8 green, tart apples, peeled, cored and cut into eighths | 1 tablespoon lemon juice |
| 1 cup brown sugar or 3/4 cup white | Grated rind 1/2 lemon |
| 1/4 teaspoon nutmeg | 2 tablespoons butter |
| Dash cinnamon | Cheddar cheese (garnish) |
| | Cream (optional) |

Line the pie plate with pastry and arrange the tart, green-apple slices in layers. Sprinkle each layer lightly with a mixture of sugar, spices, salt, lemon juice and rind. Save out enough for the top. When plate is full, dot with butter and cover with top crust. Seal and crimp edges. Bake in a very hot oven, 450° F., for 15-20 minutes, then reduce heat to moderate, 350° F., for 20-30 minutes more, until the crust is brown and apples are tender. Serve hot or cold, with cheese. Serve a pitcher of cream on the side. Eight servings.

When bread is browned on bottom, turn and cook egg to desired doneness, 4 to 8 minutes. Season to taste.

GOOD THINGS COME IN SMALL PACKAGES. That saying certainly holds true for the wonderful egg. Eggs are included in the basic Four-Group Food Plan because of the food value (nutrients) which they contain:

- Protein** builds muscles and all body tissues and provides important food energy.
- Iron** builds red blood and helps promote good health.
- Vitamin A** helps give normal vision and clear, healthy skin.
- Thiamine** (vitamin B1) promotes growth, good appetite and a healthy nervous system.
- Riboflavin** (vitamin B2) promotes growth and good health.
- Vitamin D** helps calcium in building bones and teeth.

Tax Auditor Positions Open

Charles H. Mack, chairman of the Oregon State Tax Commission, has announced that tax auditor trainees are now being sought. The trainees are needed to fill existing and future vacancies in district tax offices in Salem, Portland, Bend, Eugene, Pendleton, Medford, Astoria, Roseburg, North Bend, Klamath Falls, and Ontario.

Persons selected to fill these positions will be trained in Salem prior to being permanently assigned to one of the district offices. Excellent promotional opportunities and a career in tax auditing are offered through this program.

Mack stated that all applicants must have graduated from college with at least 12 semester hours in accounting; or have had at least four years of full-cycle, double-entry accounting; or have had an equivalent combination of experience and training. The salary range is \$4320 to \$5280 per year. Applicants should contact either the State Civil Service Commission or any office of the Tax Commission for additional information.

During last weekend, Mr. and Mrs. Alex Thompson had as house guests, Mr. and Mrs. G. E. McNikander of Vancouver who were enroute to Corvallis where they will be making their home and Mr. and Mrs. Louis Pyle of Salem. The Pyles also visited with his sister, Mrs. Allen Case.

Chats With Your Home Agent

By ESTHER KIRMIS

IT'S EGGTOBER—the month of the egg, one of the most perfect foods ever invented. The egg, of course, should be honored all year round for its innate goodness and incredible versatility. To help get this idea across, EGGtober was hatched. As Miss EGGtober of 1960, Jean Landry, a 20-year-old 4-H club member will urge Americans to eat more "Eggs — A Wise and Thrifty Buy." This is the third year a 4-H club member has been selected to spearhead the annual nationwide EGGtober celebration. The Agricultural Division of Chas. Pfizer & Co., Inc. cooperates with the Poultry and Egg National Board in coordinating EGGtober activities. Miss Landry lives with her par-

ents on a farm near Ft. Atkinson, Wis., and helps them operate a poultry-dairy program when she is not busy attending the regular semester at LaCrosse State Teachers' College, LaCrosse, Wis.

Here's a Kitchen-Tested Recipe from the Poultry and Egg National Board.

BULL'S EYE EGG SANDWICH

For each sandwich:
1 slice bread
1 tablespoon butter or margarine
1 egg
salt and pepper
Sunny-Side Up: Remove center of bread slice with a cookie cutter, about 2 3/4-inch size. Brown bread slice in the butter or margarine heated moderately hot in skillet. Turn bread, break egg into center. Cover and cook egg to desired doneness, 4 to 8 minutes. Season to taste.
Over Easy: Prepare bread as above and place in skillet. Break egg immediately into center.

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