

# Inexpensive, Delicious Halloween Pie Recipes

(By Bureau of Home Economics, U. S. Department of Agriculture.)

Pies are so good that we often forget how cheap they can be made. Here is the itemized bill for one pie that will yield six generous slices: Less than 2 cents for flour, a fraction of 1 cent for lard, a little water, which costs nothing, for 2 1/2 cents, you have the makings of a pie-crust. Five cents worth of pumpkin, 2 cents worth of butter, a little over 3 cents for milk, 2 cents for an egg—something less than 2 cents for sugar and spice—add these figures to the cost of the crust and you have for 15 cents the makings of a pumpkin pie for supper on Halloween.

Still cheaper and scarcely less appropriate or festive for Halloween would be cranberry pie—and if you put some very thin slices of cheese (or grated cheese) over the top just before you take this pie out of the oven, and leave it long enough to melt the cheese, you have an extraordinarily tempting pie to serve hot—and hot fruit pies are super-good.

At this time of year there is another pie pie—a green tomato pie—which should be very cheap in any part of the country where tomatoes are plentiful.

To be at their best, pies should, of course, be served in a right combination with other foods, according to the particular kind of pie. For one thing, the rest of the meal should not be too heavy with starch and fat, for you have both of those food materials in the pie crust. If you are following the suggestions of the bureau of home economics for a low-cost balanced diet, you would serve a green vegetable or a yellow one every day. But you would not serve pumpkin pie the day you serve carrots or Hubbard squash or sweet potato for dinner. The pumpkin is not only like the squash and sweetpotato in texture and color, but is also a source of vitamin A, for which all three of the yellow vegetables are useful. With pumpkin pie baked white potatoes would be good, with shredded raw cabbage for crispness and for its vitamin C. Or a curry of lamb or veal in a rice ring, after a tomato cocktail, which you would serve for its vitamin C as well as its flavor.

There are good substitutes for pumpkin pie, by the way, and they are sweetpotato pie or squash pie, made by almost the same recipe as the pumpkin pie. Sweetpotatoes have much more starch than either pumpkin or squash, however, and sweetpotato pie would be best in a meal with, say, pan-fried cabbage or baked or boiled onions, or snap beans. But the sweetpotato or the squash pie might be, in some parts of the country, cheaper than the pumpkin pie.

With apple pie, sweetpotatoes or baked squash would be excellent, giving you some vitamin A and some vitamin C. A stew or a chowder would be good, and such a dish, with the pie, would make a full meal and a cheap one.

What is true of fruit pies is true also of dumplings, cobblers and shortcakes, and these may be cheap or expensive according to the kind of fruit, the amount of sugar, and the kind of sauce. But none is cheaper, probably, than apples dumplings, or peach dumplings (using canned or dried peaches), and many people think that, for taste or cost, there is no sauce better than brown sugar sauce.

Shortcakes can be made with any kind of fruit, including canned or dried fruits. A prune shortcake, for instance—why not? Or dried apricots? Or bananas? Then there are fried pies—turnovers filled with dried apples or peaches, or apricots, or prunes, and fried in an skillet—to be served hot, of course.

- MENU FOR ONE DAY**  
Breakfast.  
Fried Mush Sorghum  
Tomato Juice for youngest child  
Coffee (adults) Milk (children)
- Lunch  
Creamed Fried Chipped Beef  
Boiled or Fried Potatoes  
Spiced Prunes
- Dinner  
Hot Tea (adults) Milk (children)  
Baked Beans Whole Wheat Bread  
Carrot Sticks  
Green Tomato Pie  
Milk for All.

## RECIPES

Apple Pie With Melted Cheese.  
4 to 6 tart apples (more if small; double if small green apples)

Pastry  
1/4 cup sugar  
1/4 teaspoon cinnamon  
1/4 teaspoon salt  
2 tablespoons butter

Pare, core and slice the apples. Line a deep pie pan with pastry, spread a layer of apples over the bottom, sprinkle with a mixture of the sugar, cinnamon and salt, dot with butter, and repeat until all are used. Add the top sheet of pastry. Put the pie in a moderately hot oven (400 deg. F.) for 10 minutes, lower the temperature to more moderate heat (375 deg. F.), and bake the pie for 30 to 35 minutes, or until the apples are tender and the crust is golden brown.

After the pie is baked, lay thin slices of cheese or grated cheese over the top, and put in a very moderate oven (375 deg. F.) until the cheese is melted. Serve at once while the cheese is warm. Either a freshly baked or a cold pie may be prepared in this way.

Pumpkin or Squash Pie.

1 1/2 cups cooked pumpkin or squash  
1 cup milk  
1/2 cup sugar  
1 teaspoon cinnamon  
1/2 teaspoon allspice  
1/2 teaspoon mace  
1/2 teaspoon salt  
1 egg  
2 tablespoons butter

Pastry  
Heat the pumpkin or squash, milk, sugar, spices and salt in a double boiler, and beat the eggs and butter, and mix well. Pour the hot filling into a deep baked pastry shell, and bake in a moderate oven (350 deg. F.) about 30 minutes, or until the filling sets.

Green Tomato Pie.

6 medium sized green tomatoes  
2 tablespoons water  
1/2 lemon, sliced  
2 tablespoons cornstarch  
1 cup sugar  
1/2 teaspoon salt  
1/2 teaspoon cinnamon

2 tablespoons butter  
2 tablespoons butter  
Pastry

Wash the tomatoes, remove stem and blossom ends, and cut into thin slices. Cook the tomato, water and lemon until the tomatoes are almost tender, and drain. When the tomato liquid has cooled add the cornstarch, which has been mixed with the sugar and salt, and cook until thickened. Add the tomatoes, cinnamon and butter, and mix together. Pour the hot mixture into a baked pastry shell, add the top sheet of dough and bake in a moderately hot oven (375 deg. F.) for about 30 minutes, or until golden brown.

## PHOENIX PRESBYTERIAN PASTOR PLANS REVIEW OF ACCOMPLISHMENTS

Next Sunday the services at the Phoenix Presbyterian church will be in the nature of a resume of things accomplished during the past year and of goals set for the future. This Sunday marks the beginning of the pastor's second year at Phoenix. In order to rethink the aims of the work of the church, the same theme and text of the sermon of one year ago will be used. There will be a reception of members at this service.

Theme of the evening worship service will be "A Christian's Use of Personal Liberty." The Young People's choir, under the leadership of Mrs. Carpenter, will sing a special number. This service begins promptly at 7:30 and ends at 8:30.

The four Christian Endeavor societies meet at 6:30 p. m. The newly-organized young people's group, though smaller than the others, promises to rival them all in accomplishing things.

Prayer meeting Wednesday evening will be devoted to a continuation of the study of Job. Bring Bibles and pencils to take notes.

## OREGON ELECTRIC OUTPUT INCREASES

WASHINGTON, Oct. 27.—(AP)—An increase of 128,926,544 kilowatts, or 15.3 per cent in the output of electricity in the state of Oregon over the period from 1927 to 1933, was indicated today in the report of the census of electrical industries.

In 1927 Oregon used 840,062,578 kilowatt hours of electrical energy, and in 1932 the amount had increased to 968,989,120 kilowatt hours. During the same period the generator capacity of plants in the state increased 71.8 per cent from 222,097 kilowatts to 382,320.

The 36 electric light and power plants shown in the 1932 report for Oregon comprised 25 commercial and 11 municipal plants, compared with 37 plants of which 26 were commercial, and 11 municipal in 1927. The decrease was caused by centralization of control.

Farrell Leaves—Ernest Farrell, representative for the Union Pacific railway, with headquarters in Eugene, left here Thursday on the Shasta for the north, having attended to business affairs here.

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## FARM STRIKE LEADERS SEEK BUSINESS SUPPORT



As the new national farm strike was slated to begin, leaders of the National Farm Holiday association met in Omaha, with business and civic leaders. Front row, left to right: F. C. Crocker, holiday leader of Lincoln, Neb.; H. C. Parmenter, president of the Nebraska Holiday association; Milo Reno of Des Moines, president of the national association; C. N. Rogers, Des Moines holiday official. (Associated Press Photo)

## NAZARENE CHURCH SUNDAY SERVICES FOR ANNIVERSARY

The Church of the Nazarene will for the next five Sundays celebrate with appropriate programs its silver jubilee. Each of the five Sundays will be devoted to some phase of religious work.

Beginning Sunday, October 29, with a special Anniversary Day Rally in the Sunday school, at 9:45 Sunday morning. The goal for this day is 300 in Sunday school. An interesting program has been prepared by the staff and teachers, composed of numbers by the junior choir and short addresses by individuals; also presentation of the silver jubilee prize to the winning class.

At the morning service at 11 o'clock Rev. John T. LaRose, the pastor, will outline the program for the future four Sundays, closing with a "Thanksgiving Jubilee Anniversary" on November 26.

Tentative outline of the program follows: Sunday, October 29—Special Anniversary day in the Sunday school. Goals for this day: 300,000 in attendance at Nazarene Sunday schools; 50,000 attending Nazarene young people's services.

Sunday, November 5—"Church Appreciation Day." Endeavoring through emphasizing the work and doctrines of the church to bring our people to a greater appreciation for the church. Sunday, November 12—"Deeper Personal Devotion." Stressing the importance of drawing nearer to God

and the need of a closer walk with Him.

Sunday, November 19—"Missionary Thanksgiving Sunday." Placing emphasis upon the missionary work of the church.

Sunday, November 26—"Jubilee Thanksgiving Sunday." A special jubilee service is planned for the young people's society Sunday evening, October 29, from 6:30 to 7:30, presenting Paul Culbertson of Berkeley, Cal., as special speaker. The goal for this service is 100.

BALDWIN, Kans., Oct. 27.—(UP)—Mrs. L. M. Alexander, wife of a college professor here, took a few minutes off from her household duties today to admit joyously that she had won \$10,000 with her first novel.

Announcement was made in New York today that her first book, "Candy," had been awarded a \$10,000 prize offered by Pictorial Review and Dodd, Mead & Co., in a contest which attracted 2,000 manuscripts.

"I've known about it for two months, and keeping such a happy secret was almost as hard as writing the book," Mrs. Alexander said.

She will go to Chicago to receive the prize, which will be awarded her next Monday at a luncheon of the literary committee of the Century of Progress exposition.

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## CAFE EMPLOYEES GAIN JUDGMENT UNDER NRA ACT

DENVER, Oct. 27.—(AP)—Two Denver cafe employes won a judgment in district court today in what is believed to be the first case involving an employers NRA agreement.

The action was based on the agreement signed by Major Avondale, restaurant owner, and the president of the United States.

"Avondale's contract with the president was made for the benefit of third parties—his employes—and they are entitled to the full benefit under it," District Judge Frank McDonough said.

He awarded a judgment of \$107 to Kenneth Beaton for himself and for Warren T. Williams, waiters in Avondale's cafe, for wages.

The complainants do not take their case to the local NRA compliance board, but instead appealed to the district court on the grounds

they were entitled to a judgment for breach of contract. Judge McDonough held that inasmuch as Avondale had signed a contract with President Roosevelt to pay a certain scale of wages, he must abide by the contract, and that the complainants were entitled to allowances based on the contract scale of wages.

## PLAQUE PLEASES ROUNDUP CHAMP

PORTLAND, Oct. 27.—(AP)—"Boyl That's some beauty!" That was the acceptance speech delivered here last night by Everett Shaw, winner of the cowboy championship at the Pendleton roundup this year, as he was presented with the Sam Jackson plaque, significant of the world's champion.

The presentation was made by Dr. W. D. McNary, of Pendleton, president of the round-up association. The plaque is given to each winner of the championship. The Sam Jackson trophy goes to any cowboy who wins a plaque three times.

"Ah'm just as proud of that as ah'd be of a new saddle," Shaw drawled in his Oklahoma twang, as

he rubbed his fingers over the emerald silver trophy.



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