

# CULINARY CRAFT....

By Estella Dorgan, Director, Home Service, The California Oregon Power Company

## THE FRIENDLY APPLE

This "friendly" apple isn't a new variety; it is just your old favorite fruit, which seems to me to be just about the most common single piece of fruit in common circulation. A nice big, juicy apple can satisfy one's hunger very nicely for quite a little while taken just "plain," and can also be used in a hundred different combinations and be delicious in every one.

### SALADS

I  
 1 1/2 cup diced apples.  
 1/4 cup chopped dates.  
 1/2 cup quartered marshmallows.  
 1/2 cup chopped nut meats.  
 1 cup whipped cream.  
 1/2 cup boiled salad dressing.  
 Combine fruits and sprinkle very lightly with sugar. Chill. Fold the salad dressing into the whipped cream and add to the chilled fruit just before serving. Pile on shredded lettuce and sprinkle with chopped maraschino cherries.

II  
 2 cups diced apple.  
 1 cup shredded pineapple.  
 1/2 cup diced celery.  
 1/2 cup shrimp.  
 Combine chilled ingredients and serve on lettuce with boiled dressing. Sprinkle with paprika.

III  
 3 large apples (red).  
 1 tablespoon chopped chives (or Bermuda onion).  
 1 cup shredded lettuce.  
 1/2 cup mayonnaise.  
 Dice the apples, leaving the peeling on, and combine the shredded lettuce and mayonnaise (which contains the chopped chives or grated onion). Serve on lettuce leaf and decorate with topping of plain mayonnaise.

### Breakfast Coffee Cake

Biscuit dough (regular 2-cup recipe).  
 4 tablespoons butter.  
 1/2 cup sugar.  
 1/2 teaspoon cinnamon.  
 3 apples (sliced).  
 Place the dough in greased pan, arranging the dough higher on edges than in the center. Place the apple sections around on top of this and cover the apples with the combined butter, sugar and cinnamon. Bake at 425 degrees for 30 minutes.

### Baked Apples

Do not peel apples. Use one for each helping. Core and fill with brown sugar and a piece of butter. Butter a pan and place the apples on it, adding one-half cup of water and one-half cup of brown sugar. Bake 30 minutes at 400 degrees. Serve with the sauce they were baked in and sprinkle with chopped nut meats.

### Apple Roll

6 apples, sliced.

1/2 cup water.  
 1/2 cup sugar.  
 3 tablespoons butter.  
 1/2 cup brown sugar.  
 1/2 teaspoon cinnamon.  
 Biscuit dough.  
 Cook the sliced apples in the water and sugar until tender. Cool and spread in the rolled dough and sprinkle with cinnamon and sugar. Dot with butter and roll like jelly-roll. Slice and bake like biscuits.

### Apples in Wine

4 apples.  
 4 tablespoons butter.  
 1/2 cup powdered sugar.  
 1/2 cup white wine.  
 1/2 cup grated lemon peel.  
 Peel and quarter the apples. Place in saucepan and add butter and sugar. Cook on low heat for three minutes then add wine and cover. Cook for 15 minutes, continuing low heat so as to absorb the wine. Serve with cheese and toasted cracker.

### Upside Down Cake

Use plain layer cake recipe (2 to 2 1/2 cups flour).  
 4 apples.  
 1 cup brown sugar.  
 1/2 cup chopped nut meats.  
 1 teaspoon cinnamon.  
 Butter the pan generously (use loaf pan). Sprinkle with sugar, cinnamon and nuts. Pour in the cake batter and bake at 350 degrees for 45 minutes. Serve hot plain or with whipped cream.

### Apple Fritters

1 cup flour.  
 2 teaspoons baking powder.  
 2 teaspoons sugar.  
 1/2 cup milk.  
 1 egg.  
 2 apples.  
 Mix and sift dry ingredients. Add milk and beaten egg, then sliced

## EXTORTIONIST TO SERVE 10 YEARS

DETROIT, Oct. 19.—(AP)—A great-fallen youth who muttered to himself as he left the courtroom that "Ten years is a long, long time," awaited transfer to Leavenworth prison today to begin his sentence for a childlike plot to extort \$3,000 from Etsel B. Ford.

Edward Lickwala's air of braggadocio was unshaken while the machinery of federal law was moving to indict, arraign and sentence him after his confession yesterday, but sharp words of Judge Edward J. Moinet, the sentencing judge, finally broke through his bravado.

"Your letter was not a joke," spoke the judge to Lickwala, 20, who had said he "only meant to scare" the 41-year-old president of the Ford Motor Co.

"It seems to be in the air for upstarts in this country to commit acts to arouse the country and that apparently is what you had in mind."

PORTLAND, Oct. 19.—(AP)—William Falke, 50, a street cleaner, was fatally injured last night when he was struck by an automobile. Witnesses said Falke jumped out of the path of one car and was struck by another driven by Ran Cruzen.

## SINCLAIR'S DREAM DRAWING JOBLESS LIKE GOLD RUSH

Over 100 Flocking Into California Daily Checking Station Report Shows—Dunsmuir Traffic Heavy.

SACRAMENTO, Cal., Oct. 19.—(AP)—The California migration is on again—at half the daily rate of the gold rush days—statistics of the state division of motor vehicles indicated today.

More than 100 out-of-state residents, mostly unemployed, are pouring into California every day, Motor Vehicle Registrar Russell Bevans declared his check station records show.

And Bevans says the modern invaders are drawn, like the gold mad hordes of the late 40s and 50s by dreams of prosperity—the prosperity to come if a political upheaval in the November 6 election seats Upton Sinclair in the governor's chair.

Answers to questionnaires submitted at two of the seven checking stations during the first ten days of October, he said, revealed that an average of 88 unemployed men and

women passed through the two stations daily. Most came from Oklahoma and Texas.

Here's Bevans' summary of the answers:  
 "1—All base hopes of relief on election of Sinclair.  
 "2—Plenty for all if Sinclair elected.  
 "3—Dunsmuir (checking station) estimates 90 per cent are indigent.  
 "4—Coming to California because all have heard how easy it will be in California after first of 1935. Everybody will be taken care of, work or no work."  
 The majority named Los Angeles or other southern California points as their destinations. Most described themselves as laborers.  
 At Dunsmuir, clerks termed the traffic during the last three months as "the heaviest in the history of the station."

Use Mail Tribune want ads

## Commodity Prices Take Higher Level

NEW YORK, Oct. 19.—(AP)—Dun & Bradstreet's daily commodity index rose from 114.81 on October 8 to 116.24 October 18, an increase of 1.2 per cent. The current index shows a gain of 21.8 per cent over the 95.46 level of a year ago.

## JACKSON PAYS TAX TO STATE IN FULL

SALEM, Oct. 19.—(AP)—Douglas county today paid its last quarter taxes to the state treasurer, amounting to \$23,118. These taxes are due January 1.  
 Three other counties have paid in full—Clackamas, Gilliam and Jackson—while Multnomah county has paid part.

**GO with Carnation Wheat**  
 For youngsters, grown-ups!

# PIGGY WIGGLY

Super attractive features for Saturday, October 20th and Monday, October 22nd. Orders delivered to your car free. Four city deliveries daily. Shop at your Home Owned Piggy Wiggly Store and bank the savings. 210 E. Main. Phone No. 9

- SHORTENING** ARMOUR'S WHITE CLOUD in bulk. Our supply at this price is limited. Get yours now. **3 lbs. 30c**
- FIG BARS**, fresh baked, white or whole wheat **2 lbs. 25c**
- FLOUR** PIGGY WIGGLY Hard Wheat 49-lb. sack **\$1.89** DRIFTED SNOW 49-lb. sack **\$2.05** FISHER'S 49-lb. sack **\$2.10**
- PUMPKIN**, H-D solid pack, No. 2 1/2 tins **2 for 25c**
- SUGAR** C. & H. Fine Granulated 10-lb. cloth bags **57c** 25-lb. cloth bags **\$1.40**
- SOAP CHIPS**, Clean Quick, large five-pound boxes, each **29c**
- MILK** MT. VERNON. A milk of quality and richness, packed by the makers of Carnation. Case **\$2.71** Tall cans **3 for 17c**
- PRUNES**, new crop Italians. In cellophane **3 lbs. 25c**
- OLEO** TROCO. Made by Durkee's Famous Foods Co., which insures its quality. **2 lbs. 25c**
- BROOMS**, a good four-tie broom well worth the money, each **39c**
- CRACKERS** AMERICAN. Fresh baked Grahams or Sodas. In 2-lb. cartons, **25c**
- CHILI CON CARNE**, IXL brand. fine for cold weather lunches, No. 1 tins **10c**

<b>DEL MONTE FRUIT COCKTAIL</b> Selected assorted fruits. No. 1 tall tins, <b>15c</b>	<b>DEL MONTE PEAS</b> Tender, sweet and tasty. No. 2 tins <b>2 for 35c</b>	<b>DEL MONTE TOMATO JUICE</b> Made from the best tomatoes obtainable. An exceptional buy at this low price. Large No. 2 tins, <b>3 for 28c</b>	<b>DEL MONTE CATSUP</b> Unexcelled for quality and richness. 14-oz. bottle <b>15c</b>
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- SOUP** CAMPBELL'S. All varieties **3 for 25c**
- CORN MEAL**, Alber's, white or yellow, 5 lb. bags **19c**
- OATS** ALBERS' PEACOCK, quick or minute. A sensible cereal for cold weather breakfasts. 9-lb. bags **43c**
- SOAP BOB WHITE**, a dandy all purpose soap **10 for 19c**
- PEELS** New pack Orange, Lemon or Citron. Pound **35c**
- PORK and BEANS**, Van Camps, large 27 oz. tins **9c**
- HONEY** PARKER'S. New crop strained. 5-lb. pails **45c**
- WALNUTS**, new crop soft shelled No. 1, pound **25c**

<b>SYRUP</b> VERMONT MAID One of the finest cane and maple sugar syrups on the market. Try it on your cakes tomorrow morning. 12-oz. Jugs <b>23c</b> 26-oz. Jugs <b>43c</b>	<b>STIDD'S TAMALES</b> A real treat. Lots of chicken. No. 1 tins <b>15c</b>	<b>LIPTON'S TEA</b> YELLOW LABEL 1/4 pounds, <b>22c</b> 1/2 pound, <b>42c</b> Pounds, <b>82c</b>
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- LIFEBUOY SOAP **3 bars 20c**
- RINSO. Large package **22c**
- MAXWELL HOUSE COFFEE Pound **32c**
- BAKER'S PREMIUM CHOCOLATE 1/2 pound **22c**
- SWANSDOWN CAKE FLOUR package **27c**
- BISQUICK For good biscuits, quick Pkg. **33c**
- H-D JELL POWDER. A dozen varieties **3 for 14c**
- SANIFLUSH **22c**
- DURKEE'S SALAD OIL Quarts **39c**
- DURKEE'S SALAD AID Pints **19c**
- WHITE STAR TUNA No. 1 1-lb. glass jar **15c**
- MILAN'S SPAGHETTI 1-lb. glass jar **15c**
- WESTINGHOUSE LIGHT GLOBES each **10c**
- TOMATOES, with Puree, No. 2 1/2 tins **2 for 23c**
- VEGETABLES FOR SALAD Nelson's, No. 1 **15c**
- ARM & HAMMER SODA 1-lb. pkgs. **2 for 15c**
- POP CORN, Golden, guaranteed **3 lbs. 29c**
- CIGARETTES **8 pkgs. 96c**
- CORN, HARVEST INN, No. 2 tins **2 for 27c**
- SPERRY'S PANCAKE FLOUR 14-oz. pkg. **10c**
- SPERRY'S PANCAKE FLOUR 28-oz. pkg. **19c**
- FIELD RIPE PEAS No. 303 tins **3 for 29c**
- ALMONDS. Soft shell. New crop Pound **15c**
- KRAFT CHEESE. All varieties 5-lb. loaf **\$1.19**
- CINDERELLA CHOCOLATE 1 lb. **21c** 3 lbs. **58c**
- KELLOGG'S CORN FLAKES Pkg. **7c**
- RED FEATHER TISSUE 3 rolls **10c**
- SALAD OIL. Pure vegetable Gallon **85c**
- CHICKEN and NOODLES 1-lb. glass **25c**
- HOODY'S PEANUT BUTTER 2 lbs. **25c**
- RED LABEL KARO No. 10 tins **69c**
- BLUE LABEL KARO No. 10 tins **59c**
- DROMEDARY CRANBERRY SAUCE 17-oz. **16c**
- MAYONNAISE  
Flavor Foods, from our sanitary dispensing containers. Save the cost of bottles.  
Pints **15c** Quarts **28c**

## FRESH FRUITS and VEGETABLES

- Potatoes, Klamath Gems, No. 2, 50-lb. bags **35c**
- Tokay Grapes, fancy **3 lbs. 14c**
- Lettuce, fancy solid heads **5c**
- Celery Hearts, bunch **10c**
- Onions, sweet Spanish, **10 lbs. 15c**
- Avacados, fancy, each **15c**

## Mandy knows why Calumet bakes "scrumptious"...costs less, too!

**"IT'S TWO BAKING POWDERS IN ONE - CALUMET ISI!"**

**A QUICK ONE** for the mixing bowl—its action set free by liquid. It starts the leavening properly.

**A SLOWER ONE** for the oven—its action set free by heat. It protects the batter or dough all through the baking!

*That's why your baking is bound to be better with Calumet's Double-Action!*

First Action—in the mixing bowl

Second Action—in the oven heat

Plantation Marble Cake... with the soft velvety texture that Calumet's Double-Action gives!

2 cups sifted Swans Down Cake Flour	1 cup sugar
2 teaspoons Calumet Baking Powder	2 eggs, well beaten
1/2 teaspoon salt	1/2 cup milk
1/2 cup butter or other shortening	1 teaspoon cinnamon
	1/2 teaspoon cloves
	1/2 teaspoon nutmeg
	2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Put by tablespoons into greased loaf pan, 8 x 4 x 3 inches, alternating the light and dark mixtures. Bake in moderate oven (350°F.) 1 hour and 15 minutes, or until done. Cut in slices for serving.

If desired, bake this cake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Spread butter, sitting on top and sides of cake. Decorate with chopped pecan meats and raisin clusters. (All measurements are level.)

**CALUMET** THE DOUBLE-ACTING BAKING POWDER  
 A product of General Foods

*Just one level teaspoon of Calumet to a cup of sifted flour. The usual thrifty proportion in Calumet recipes!*