

RECREATION AIDED BY SERA PROJECTS FINISHED IN STATE

Playgrounds, Tennis Courts, Swimming Pools Constructed — Sports, Dramatics, Study Supervised

By James S. Nutter (Associated Press Staff Writer)
The depression and the New Deal have helped bring a sporting deal to Oregon.
Recreational facilities and programs have been provided for thousands.
Men, women and children who longed for expanded playgrounds, more tennis courts or free swimming pools during prosperity's peak, saw their dreams materialize only after the depression gave birth to the work relief program.
Elmer Goudy, Oregon SERA administrator, admits there has been some "boon-doggling" under the program to provide work. However he points out most of the work is economically sound and has increased the state's valuation by millions of dollars, aside from the intangible social and human values.

Klamath Socials
One of the most interesting of projects designed primarily for social values was a water recreational program for adults at Klamath Falls. Supervision was provided for skiing and skating. A men's chorus of 40 voices was started. About 200 persons from relief families engaged in a toy making project. The entire program cost only about \$200 and manpower at the peak was only two.

Music, drama, swimming, handicraft, sleep dancing and gymnasium work along with other arts were taught in a community recreation program in Multnomah county. Manpower at peak was 37 with total cost around \$4500.

In a general recreation program over the state last summer, some 207 directors supervised all manner of sports as well as dramatics, dancing, riding, story-telling, nature study and handwork. The cost to SERA was about \$19,000, with sponsors adding \$5,000.
Swimming pools, tennis courts, playgrounds, golf courses, handball courts and baseball fields by the score have been constructed or improved with practically every sizeable city in the state benefitting.

Build Pools
A pair of swimming pools were built at Salem, along with several tennis courts. At Roseburg and Astoria turf football and athletic fields with grandstands and flood lights for night play were constructed with SERA aid.

A running track, jumping pits, a tennis court and a horseshoe court were constructed at the La Grande school grounds.
Firemen at station number seven in Portland are playing handball this fall on a court constructed largely through SERA funds.
Two of the largest construction projects in Multnomah county called for about \$17,000 improvements to the West Hills municipal golf course and excavation and grading of a football field for Corbett school at around \$25,000 cost.

ENGLAND IS LARGEST APPLE, PEAR BUYER; U. S. FIRST, BANANAS

LONDON. — (UP) — The United Kingdom is by far the world's largest market for apples, pears, oranges, lemons, raisins, currants and canned fruits. It is revealed in the imperial economic committee's report on the production and trade of fruit.

Although the imports of apples into Britain have been reduced from 105,000 tons in 1932 (when the import duties began to operate) to 295,000 tons last year, Britain still takes 132,000 tons more than Germany, the next largest importer.

The empire as a whole is an importer of all the important fruits, with the exception of bananas. The United States, in recent years, has taken nearly a million tons, or more than 50 per cent of the world's bananas.



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Goodies for Hallowe'en

Hallowe'en, the night when witches are riding broomsticks and sprites are abroad, is a traditional night of revelry and informal fun-making for youngsters—and their elders, too. All the excitement of ducking for apples and playing games serves to work up a fine appetite on the part of the merry-makers, so it behooves a good hostess to have ready plenty of good things to eat.
If the young folks have been invited for dinner, a dessert called Jack-o-lantern pie will be a most timely and delicious finish to the dinner. For refreshments during the evening, you will strike the right Hallowe'en note by serving Hallowe'en cake with orange frosting, chocolate doughnuts, or old-fashioned Brownies. Here are the recipes so you can get all set for the party you are planning:

Jack-o-lantern Pie
1 package orange-flavored gelatin
1 pint warm water
Dried currants
8 halves canned apricots, drained
1 baked 9-inch pie shell
4 marshmallows, cut in squares
16 pecan halves
Dissolve gelatin in warm water. Chill. Press currants into rounded side of each apricot half to make eyes, nose, and mouth of jack-o-lantern face; arrange in pie shell face-side up. When gelatin is slightly thickened, pour over apricots, being careful not to disarrange fruit. Arrange border of alternate marshmallow quarters and pecan halves on gelatin. Chill until firm.

Hallowe'en Cake
2 cups sifted cake flour
2 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
1 cup sugar
1 egg, well beaten
2 squares unswweetened chocolate, melted
3/4 cup milk
1 teaspoon vanilla
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 egg and beat well, then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, in moderate oven (325 degrees F.), 1 hour. Spread orange butter frosting on top and sides of cake.

Graham Crackers Make Fine Crust For Tasty Pies
No matter how you may have been disappointed in your pie crust achievements, there is a way, thank goodness, of making perfectly delicious, flavorful, tender pie crust every time! That's the Honey Maid Graham Cracker way, and here is a complete Hawaiian pie recipe that is one of the nicest, yet easiest pies in the world to make:

Hawaiian Pie Crust:
25 Sugar Honey Maid Graham Crackers
1/2 cup butter
2 tablespoons sugar
Filling:
1-3 cup flour
3/4 cup sugar
1/2 teaspoon salt
2 cups crushed pineapple with juice
1 tablespoon butter
2 tablespoons lemon juice
Crumble the crackers fine and mix with soft butter and 2 tablespoons

sugar. Line buttered pie plate with two thirds of the mixture, pressing firmly against bottom and sides. Reserve remainder for top crust.
Mix flour, 3/4 cup sugar and salt. Add to pineapple, cook over hot water until mixture is thick. Then add butter and lemon juice. Cool, turn into crum-lined pan and top with remainder of crust, sprinkled over top. Bake in a hot oven (425 degrees F.) 15 to 20 minutes. 6 portions.
Next time you make waffles, here's a recipe that's different, yet easy and will bring down the "oh's" and "ah's" and "HOW'S" from every guest! It uses no flour... and the secret of the delicious waffles it produces lies in the Honey Maid Graham Crackers. Better clip this recipe and paste it to your cupboard door:
Honey Maid Chocolate Waffles
30 Sugar Honey Maid Graham Crackers
1/2 teaspoon salt
4 teaspoons baking powder
3 tablespoons cocoa
3 egg yolks
1-3 cup sugar
1 cup milk
1 teaspoon vanilla

1/2 cup butter
3 egg whites
Crumble crackers fine and add dry ingredients. Mix beaten egg yolks with milk, vanilla and melted butter and add to dry ingredients. Fold in stiffly beaten egg whites and bake in hot waffle iron. 12 single waffles.
Another good idea that always makes a big hit, especially with the youngsters, is Pirate Bars, which are so quickly made and so packed with just the foods that are good for children, you'll want to make them often:
Pirate Bars
14 Sugar Honey Maid Graham Crackers
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 1/2 cups dates
1 cup chopped nut meats
3 eggs, well beaten
1 cup brown sugar
Crumble the Honey Maid Graham crackers fine and mix with salt and baking powder and add chopped pitted dates and nuts. Beat the eggs and sugar together and combine the two mixtures, mixing thoroughly. Turn into well buttered shallow pan. Bake in moderate oven (375 degrees F.) 20

to 25 minutes. Cut in bars while warm. Delicious soft cookies. This recipe makes 16 bars one inch thick. Preparation: 8 minutes.
The Awash river of Ethiopia, which is 200 feet wide and 4 feet deep in the Danakil lowlands, rises 30 or 60 feet during floods, inundating the plain for miles along its banks.
These little fruity cakes keep very well. If you like you can sprinkle them with powdered sugar while they are still warm.
The painful bite of large centipedes may on occasion endanger life.
Christianity was introduced into Ethiopia by Frumentius, who was consecrated first bishop of Ethiopia by St. Athanasius of Alexandria about 330 A. D.
The Roman hagiology contains six saints named Catherine.

1/2 cup butter
3 egg whites
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