

Cook's Tour

By Jeanne Lesem



NEW YORK (UPI) — Money-maker menus that also please the palate are in demand this time of year by women's groups seeking to raise funds for churches, youth clubs, libraries and other civic organizations.

Here's a ready-planned menu for 24 servings that will cost about 38 cents per serving for the entire meal — main course, salad, dessert and coffee.

The figure is based on an average of food costs in various parts of the country, and may vary slightly with the season and the community. The recipes were developed and tested by the National Macaroni Institute.

For noodles stroganoff, cook 3 pounds of medium egg noodles as package labels direct. You may use one or more pots, allowing 4 to 6 quarts of rapidly boiling water and 2 tablespoons of salt to each pound of noodles.

For sauce, brown 4 1/2 pounds of ground beef, 1 cup each of chopped green pepper and chopped onion over medium heat in frying pan lighted coated with cooking oil. In a mixing bowl, blend 3 (8 ounce) packages of cream cheese, softened, with 3 (10 1/2 ounce) cans of condensed cream of mushroom soup, 1 quart of milk, 1 tablespoon of salt, and 3/4 teaspoon of ground black pepper. Add 2 (6 ounce) cans of mushrooms with liquid, and ground beef mixture. Mix well. Divide cooked, drained noodles among three 2-quart casseroles and top with meat sauce. Bake about 25 minutes in preheated 350-degree oven.

Layered celery-carrot salad is easy to make. Dissolve 2 (6 ounce) packages of orange flavor gelatin with 1/2 teaspoon of salt in 1 quart of boiling water. Stir in 1 quart of cold water and 2 tablespoons of vinegar. Chill until slightly thickened. Fold 1-3 cups of gelatin mixture into 1-3 cups of mayonnaise until well blended. Add 2 cups of diced celery and pour into individual molds or a 2 quart ring mold. Chill until set but not firm. Sprinkle 3 cups of finely grated raw carrots with 1/2 teaspoon of salt. Fold into remaining slightly thickened gelatin mixture and pour over set gelatin. Chill until firm. Unmold and serve on lettuce with additional mayonnaise.

Cranberry upside-down cake is picture-pretty. Combine 1 pound 14 ounces (1 1/2 quarts) of cranberries, finely ground, with 3 cups of sugar and 1 cup of orange juice. Bring to a boil

and simmer 7 minutes. Pour into 2 greased baking pans that measure 16 1/2 to 10 1/2 by 2 1/2 inches.

Sift 2 1/4 cups of cake flour with 2 1/2 teaspoons of baking powder three times. Beat 7 eggs (1-1 1/3 cups) until very thick and light. Add 2 1/2 cups of sugar gradually, beating until well blended. Add 4 teaspoons of lemon juice. Fold in flour mixture gradually.

Add 1 cup of hot milk and mix quickly until batter is smooth. Pour batter over berry mixture. Bake about 50 minutes in preheated 350-degree oven. Let stand 5 minutes before inverting onto plates.

New 'People' Furniture Now on Market

MIDDLETOWN, Conn. (UPI) — Sit in her lap and the lady won't raise an eyebrow.

The reason? The "lady" is a chair, a creation of John Risley, associate professor of art at Wesleyan University here. Risley's "people" furniture is now on the market.

The lady has a beau, created as she is with a body of black steel wire with a corduroy cushion. The beau and the lady go together in the form of a love seat with the mustachioed beau's arm about her shoulder.

Or, the lady serves as an arm chair, side chair, a bar or counter stool.

"I think I was just drawing one day," explained Risley, 43, "and I found the drawing resembled a chair, and there it was."

"It seems like black magic to me that you can take cold, hard steel, melt it and join it, and make it stick," he said. "The chairs are a three dimensional line drawing, thin and delicate." Risley has been working with steel wire for years. "I like people," he said.

Of the success of his "people" furniture he said: "They're the kind of thing that real people, whether they have training and background in art or not, seem to like. When people who don't know and people who do know both like something you do, it's a wonderful thing."

You wear the newest dickerie one of four turnabout ways—as a button turtleneck, plain fronted, open collared, or switched front to back for a cowl effect. The all-wool split personality wardrobe item comes in 34 colors, reports the manufacturer, Lassio Imports Incorporated.



You will skim through a day's heavy schedule in a pleasant frame of mind if you are wearing Pendleton's new little Skimmer dress with matching Club Jacket, both in new holiday line by Pendleton. Wear your skimmer slim-lined without its matching belt or snug it in, either way you are in style. Extended shoulder line gives new look to this sleeveless dress. Switch from skimmer to skirt, continue to wear your club jacket and you have another outfit. Dress and jacket come in lovely colors, timely fabrics with a timeless look.

Guild to Hear Three Chairmen

Three diocesan chairmen will speak on the subject "Women's Work in the Church" at the regular meeting of St. Catherine's Guild on Monday, November 11, at 8 p.m. in St. Mark's parish hall.

Mrs. Helen Snodgrass will talk about the United Thank Offering, Mrs. Robert Dames about worship and Mrs. Leo Hoag, Christian education. They will be presented by Mrs. Sam Janes, vice president.

Hostesses for the evening will be Mrs. Thomas Tinsley, Mrs. Fred Morlan and Mrs. Gary King.

Communications in Home To Be HEU Project Study

Several Jackson County Home Extension Unit meetings have been listed for the week. All but two units, Howard and Medford Parents, have announced "Communications in the Family," as their project lesson.

Hillcrest
Mrs. Robert Scofield and Mrs. Glenn Clymer will present the Wednesday, November 13 lesson for Hillcrest Unit. The meeting, to open at 10:30 a.m., will be held at the home of Mrs. Robert Scofield, Route 3, Box 169, Cherry Lane. A salad luncheon is planned and members are to take table service.

Nitelighters
Mrs. Willard Herzberg and Mrs. Paul McQuade will instruct for the Nitelights Unit Tuesday, November 12 at 7:30 p.m., when members are to take articles for a December 6 bazaar. The meeting will be in the home of Mrs. Stanley Snook, 3286 Snowy Butte Road, Central Point. Mrs. Vern Parent will assist.

Eagle Point
Bazaar ideas and items are to be taken by Eagle Point Unit women to their session Wednesday, November 13 at 10:30 a.m., in the home of Mrs. Larry Wilson, Dutton Road. Mrs. David Schneider and Mrs. Delvin Elder will present the lesson. Mrs. Oscar Frei, 800 South C Street, Eagle Point, will provide child care.

Oak Grove
Mrs. Gilbert Munden will be hostess for the Oak Grove Unit Tuesday, November 12 in her home at 1600 Barnett Road. Coffee will be served at 10:15 p.m. and the meeting will open at 10:30 a.m.

Mrs. Edward C. Rackleff and Mrs. William F. Herman Jr. will give the lesson. Serving on the luncheon committee will be Mrs. Vernon Turpin, Mrs. Diane

Watson and Mrs. Charity Sander. A discussion on medical self-help will be conducted. Members are to take ideas for articles to be sold at the December bazaar.

Derby-Butte Falls
Women of the Derby and Butte Falls Units will have a joint meeting Thursday, November 14 at 10:30 a.m., in the home of Mrs. Dale Wells, Butte Falls, for their project lesson.

Project leaders will be Mrs. Wells and Mrs. James Powers. A nominal charge will be made for luncheon and child care. Each one attending is asked to take table service. Mrs. William G. Bowen will serve as secretary of the Butte Falls Unit for the year.

The business meeting for Derby Unit will begin at 9:30 a.m., in the home of Mrs. Roy Terrell. Several topics are to be discussed before the members leave for Butte Falls.

Derby members wanting child care are to contact Mrs. Terrell before Wednesday, November 13.

Willow Springs
A silent auction will be conducted by Willow Springs Unit women during their Thursday, November 14 meeting. Mrs. Edward Walter, 807 Gibbon Road, Central Point, will be hostess for the group at 10 a.m. Leaders will be Mrs. Lawrence Moody and Mrs. Lawrence Loeffler. Those who need further information or transportation may call Mrs. George Rainey, 664-2211. A noon potluck luncheon is planned.

Phoenix
Crafts and needlework will be on the afternoon program for Phoenix Unit, Thursday, November 14 when members meet in the Phoenix Presbyterian Church, Second Street. The session will open at 10 a.m., and project leaders will be Mrs. A. C. Stockstill and Mrs. Georgia Smith. A 12 noon luncheon will be served. Interested women are invited.

Howard
The Howard Unit meeting will be held in the home of Mrs. C. E. Chisum, 2669 Merriman Road at 10:30 a.m. Mrs. O. T. Davis and Mrs. Don Steinmetz will give the lesson.

A planned luncheon will be served at noon. Table service will be required. Child care will be provided at the home of Mrs. Ralph Peyton, 421 Beall Lane.

Mrs. H. W. Morrow and Mrs. Hobart A. Ditsworth will be project leaders for the Medford Parents Unit meeting Wednesday, November 13 at 10:30 a.m. Luncheon will be served at a nominal charge, and the meeting will be held in Santo hall. Those who attend are to take table service. Mrs. A. B. Iverson, 772-9170, will arrange for child care.

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Sweet and Sour Meatballs Perk Up Fall Appetites

Perk up fall appetites with a new and delightful taste appeal, Sweet and Sour Meatballs. Serving everyday foods in new ways provides a welcome change for the cook as well as for family and friends.

Dairy sour cream, chili sauce and grape jelly combine flavors to produce a distinctive and tangy sauce, transforming ordinary meatballs into gourmet fare.

High in nutritive value, this dish also is economical and easily prepared.

SWEET, SOUR MEATBALLS

One cup cubed bread; one cup milk; one-third cup finely chopped onion; one and one-half pounds ground beef; one-half pound ground pork; one

egg; one teaspoon salt; one-fourth teaspoon pepper; two (12-ounce) bottles chili sauce; one-half cup water; one (10-ounce) jar grape jelly; one cup (1/2 pint) sour cream. Soak bread cubes in milk. Combine with onion, meat, egg, salt and pepper. In large sauce pan combine chili sauce, water and grape jelly. Heat to simmering. Shape meat mixture into balls about the size of walnuts. Drop into hot sauce mixture and simmer gently about one hour. Skim off excess fat. Just before serving stir in one cup of dairy sour cream. Garnish with spoonful of additional sour cream if desired. Makes six to eight servings.



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