



Orions

Orions met Oct. 14, at the home of Mrs. Gilbert Walters, for a Halloween party. Hostesses were Mrs. Gilbert Walters, Mrs. Fred Blehn, and Mrs. Preston Card. The party was held in the Walter's basement, decorated with ghosts, crepe paper streamers, and candles burning in tin cans. Those attending dressed as hoboes.

After a short business meeting at which plans for annual turkey dinner were discussed, Halloween games were played, with all members and guests joining in.

Refreshments were served in hobo bundles, which also contained individual fortunes.

Guests attending were: Mrs. Harold Shearer, Mrs. Bill McSpadden, Mrs. Lou Gillespie, Mrs. Harold Addington, Mrs. Neil McEachern. Members present were: Mrs. Chas. McFarlan, Mrs. James Barnes, Mrs. Marion Lehman, Mrs. Roland Cofer, Mrs. Gene Gross, Mrs. Herbert Faulkner, Mrs. John Heyden, Mrs. Preston Card, Mrs. G. J. Becker, Mrs. C. A. Baker, Mrs. Jack Paddock, Mrs. Charles Carlson, Mrs. Gib Walters, Mrs. Richard Teater, Mrs. Duane Baker, Mrs. Dalton Haslett, Mrs. H. E. Seideman, Mrs. Fred Blehn, Mrs. Gene Woods, Mrs. Chas. Cummings, Mrs. Samuel Thompson, and Mrs. Jack D. Johnson.

**Baked Gumbo With Rice
Something Wonderful!**

Golden circles of pineapple slices crown the sumptuous goodness of tender rice seasoned with gumbo soup in a sensationally good baked main dish.

This appetite satiation uses inexpensive rice as the base for a gumbo which has all the old-fashioned goodness of genuine Southern cooking but with new-fashioned "ready in a hurry" preparation.

INGREDIENTS

- 1 cup cooked chicken, diced
- 1 cup cooked ham, diced
- 1 1/2 ounce can condensed chicken gumbo soup
- 2 cup water
- 3 cups cooked rice
- 2 tablespoons chopped pimiento
- 6 slices pineapple
- 2 tablespoons brown sugar
- 2 tablespoons butter or margarine
- 18 whole cloves

Preparing the fluffy white rice: To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2 quart sauce-

pan and bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with a lid and leave over this low heat for 14 minutes. Do not remove lid nor stir rice while it is cooking. Turn off the heat.

Use exact measurements of uncooked rice and water. Time the cooking accurately.

Method: Combine chicken, ham, soup, water, rice and pimiento and mix well. Place mixture in greased individual casseroles or in a grease shallow baking dish. Top with the pineapple slices. On each pineapple slice sprinkle the brown sugar, dot with the butter or margarine and stick in three cloves. Bake at 375 F. for 15 minutes, or until the pineapple is glazed and the mixture is thoroughly heated. This recipe makes 6 servings.

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PINEAPPLE FILERS
A breakfast fruit that will make a hit on fall and winter mornings is this combination of dried prunes and fragrant pineapple juice. Soak the prunes for 2 or 3 hours in pineapple juice to cover, then simmer gently in the same juice until prunes are tender.

Cheese Peps Vegetables, Use Freely

Cheese does grand things for the taste of those fall vegetables in the market stands now. Spinach, onions, corn, squash, broccoli—they all take on new flavor appeal when served with cheese.

November is Cheese Festival month and there is still time to try a tasty new cheese dish on your family. This delicious airy food is always in season, though, so you can enjoy it every month.

Cheese is not only good to eat, its economical, too. Cheese equals meat in appetite-satisfying protein value, yet will stretch a long way to give more meals per pounds.

Try these harvest cheese dishes on your family. We are sure they will become year round favorites after the first serving.

Cheese-Stuffed Acorn Squash
(Serves 6)

- 3 acorn squash medium
 - 4 Tbsp. butter
 - 2-3 cup diced celery
 - 1 1/2 cups diced apples
 - 1 1/2 cups soft bread crumbs
 - 1 cup grated Cheddar Cheese
 - 1/2 tsp. salt
 - 1/2 tsp. pepper
- Wash squash, cut in half and remove seeds. Bake, cut side down in oven, 350F., about 20 to 30 minutes, until tender. Sauté celery and apples in butter about 5 minutes. Add remaining ingredients and blend. Fill partly baked squash centers with mixture. Bake 10 to 15 minutes longer or until cheese melts.

BOHEMIAN SPINACH
(Serves 6)

- 1 1/2 lb. spinach
- 6 Tbsp. butter
- 1 clove garlic
- 8 Tbsp. flour

COOL NIGHT TREAT

For a supper idea, cover slices of crisp buttered toast with sliced mushrooms. Use the broiler for the toast as you will need several pieces done at once. Over these put a poached egg, sprinkled with salt and pepper. Cover this with piping hot welsch rarebit that has been made directly over the flexible flame of the top burner. Serve immediately.

- 2 cups milk
 - 3/4 tsp. salt
 - Grated Cheddar cheese
- Wash spinach thoroughly. Cook 7 to 10 minutes, or until tender, in a small amount of boiling salted water. Drain thoroughly and cut up coarsely. Melt butter, add garlic clove cut in half and blend in flour until smooth; add milk and cook until sauce thickens, stirring constantly. Remove garlic. Add salt and spinach. Pour into a but-

- tered casserole, cover with grated cheese and brown under the broiler.
- CHEESE CORN SCALLOP**
(Serves 5)
- 1 No. 2 can cream style corn
 - 1 can chopped ripe olives
 - 1 egg
 - 1/2 tsp. grated onion
 - 1/2 tsp. salt
 - 1 tsp. pepper
 - 1 Tbsp. flour
 - 1 1/2 cups grated Cheddar cheese

Blend together corn, olives, light-ly beaten egg, onion, salt, pepper and flour. Turn into shallow baking dish and sprinkle with gr cheese. Bake at 350F., for 35 to 45 minutes.

Perfect FOR QUICK HOT MEALS!

Porter FRIL-LETS FRESH-EGG NOODLES

COOKING TIME 6 1/2 MINUTES

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