



OREGON PRODUCTS — Oregon grown filberts and Oregon pumpkin combines to make a delicious moist cake with unusual favor. This cake with care, will stay fresh for a long time.

Toasted Filberts And Pumpkin Cake

Lovely to look at but even better to taste, this Filbert Pumpkin Cake is delightfully different. A triple layer picture of perfection, it is delicately spiced and highlighted with toasty filbert morsels. The fall favorite, pumpkin, adds fascinating flavor and keeps the cake especially moist if there happens to be any left!

With the new crop of filberts just being harvested, you're assured of getting the freshest nuts possible. This larger and cultivated cousin of the hazelnut has a distinctive flavor which is enhanced by gentle toasting before adding to your favorite recipe. Use this tasty nutmeat in any recipe calling for nuts for a glamorous flavor change. For nibbling, toast whole filberts with a bit of but-

ter and salt them while still hot from the oven. Irresistible!

This week make fall come alive by serving Filbert Pumpkin Cake. Add toasted chopped filberts to your favorite butter icing and spread generously on each layer. Sprinkle sliced filberts over the top for the finale and watch your masterpiece disappear!

FILBERT PUMPKIN SPICE CAKE

- 1 cup chopped filberts, toasted
- 1/2 cup shortening
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs, beaten
- 1 cup cooked, mashed pumpkin
- 3 cups sifted flour
- 4 teaspoons baking powder

- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves
- 1/2 cup milk

To toast filberts, spread on baking sheet and toast in 275-degree oven for 20 minutes or until golden. Cream shortening, gradually add sugars. Beat in eggs and pumpkin. Sift together dry ingredients and add alternately with milk to creamed mixture. Fold in filberts. Batter will be heavy. Pour into 3 greased and floured 8-inch layer cake pans. Bake in 350-degree oven for 30 minutes. Cool 5 minutes in pans; then remove to cooling racks to cool completely. Add toasted chopped filberts to butter icing for frosting, and garnish with sliced filberts.

Wine Wisdom

Roast duck or goose calls for a glorious basting with wine. Use a burgandy laced with a bit of orange juice and finely sliced rind. Sprinkle the duck or goose with caraway seeds before serving with a mellow burgandy as the dinner beverage.

Winter vegetables are often improved by the addition of wine. One of the best flavor combinations results when about one-fourth cup of California Sherry is added to a 1 1/2-oz. can of whole onions. Two tablespoons of honey, two tablespoons of butter and a sprinkling of nutmeg complete the preparation. Bake them in a moderately hot oven (375 degrees F.) for 20 to 25 minutes until they are hot and glazed.

Want extra-good gravy? Stir chablis or sauterne into rich brown drippings left in the pan from roasting turkey. Heat and stir until loosened, then make a gravy in your usual way. You'll say, gravy never tasted better!

Wine jelly makes a pretty and potable hostess gift, especially suitable during the holiday season. Here's an easy way to make it: Put 2 cups wine (sherry, rose, port or sauterne) in top of double boiler. Add 3 cups sugar; mix well. Place over rapidly boiling water; heat 3 minutes or until all sugar is dissolved, stirring constantly. Remove from water and at once stir in 1/2 bottle fruit pectin. Pour quickly into glasses. Paraffin at once. Makes about 5 (6-oz.) glasses.

NIBBLE THESE

Enjoy these sweet nibblers with glasses of Port or Sherry wine when guests drop in. Stuff fresh California dates with wedge of very sharp cheese. Roll in finely chopped nuts. They are also welcome additions to a dinner relish tray of crisp celery, spiced fruits and olives.

Specialties in Gourmet

By RUTH KING

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City Grade School Menus

Monday, Nov. 25
Corn Pups (Extra Corn-bread and butter)
Buttered Potatoes
Cole Slaw
Dish of Apricots
Cookie (Homemade)
1/2 Pint Milk

Tuesday, Nov. 26
Turkey Dinner with all the Trimmings.

Wednesday, Nov. 27
Cook's Choice.
Nov. 28-29
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Pie A Change

- MINCE - APPLE PIE**
2 sticks pie crust mix
2 tablespoons boiling water
2 1/2 cups (1 pound 4 ounce can) pie sliced apples
2-3 cups (28 ounce jar) mince
1/2 cup light brown sugar, firmly packed
1 teaspoon cinnamon
1-3 cup finely shredded medium sharp cheddar

Prepare one stick pastry with the boiling water, according to package directions for one crust pie. Line 9 inch pie pan. Flute edge. Place pie sliced apples on bottom of unbaked pie shell. Spoon mince over apples. In a small bowl, crumble remaining stick of pastry. Add sugar, cinnamon and shredded cheese. Combine with pastry blender until well blended. Sprinkle the crumb topping over mince. Bake at 425 degrees 30 minutes.

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