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SEND THE EMERALD HOME

HARRY L. CASH, EX '15, VISITS U. AND TOWN

Former Student in Journalism Sails May 18 for Philippines to Teach School.

Harry L. Cash, ex-'15, who was a member of the first journalism class in the University at the time the department of journalism was installed in the fall of 1912, is in Eugene from Hood River, visiting old friends on the campus. Mr. Cash will spend a few weeks in Eugene before going to Vancouver, B. C. where he will sail May 18, on the Empress of Russia for the Philippines. He has accepted a government position. Mr. Cash says he has not yet received definite instructions regarding his teaching work. He took the civil service examinations in The Dalles and received notice a short time ago of his appointment.

"I don't know how many of the students at the University now," said Mr. Cash, "the only ones I remember are members of the present senior class; they were freshmen when I was here. In fact it is almost like coming to a new school, but it's Oregon just the same."

Mr. Cash said that many American teachers were employed in the native high school and that in general only the more practical subjects were taught.

Mr. Cash is visiting his brother, Burleigh Cash, at 755 Lawrence street.

ALUMNI NOTES

A. T. Parks, '15, was elected superintendent of schools at Pendleton last Monday.

Dean Walker, '13, refereed the big games in basketball at Ashland March 3, 4, 10 and 11.

L. R. Alderman, '08, has been re-elected superintendent of the Portland schools.

PETERSON APPOINTED

Dr. E. G. Peterson, professor of bacteriology in the University in 1910, has been appointed president of the Utah Agricultural college at Logan.

"GIVE ME OREGON."

A letter from Lyle F. Brown, '13, says the author is "very much in love with Yale and also say work." Mr. Brown is taking post graduate work in law at the New Haven institution. "As regards the climate generally and the people—well, I don't grant much—give me Oregon," he adds. "As regards the people all those I have met, I found very democratic and mighty fine."

FOR SUPERINTENDENT

Miss Fay Clark, '12 of Vale, has announced her candidacy for the office of county superintendent of schools of Malheur county, at the coming election. Miss Clark was appointed to this office at the death of A. B. C. McPherson during the early part of his term.

FAN FODDER

Washington and W. S. C. are in the midst of their annual brotherly love bouts—this time over the Frank Gotch plus Joe Stecher pastime. To show the Dietz supporters that they must cut out this roughstuff the annual track contest scheduled for May 27 was declared null as well as void and Doc Stewart signed up to provide entertainment at Corvallis on the vacated date.

Walt McCredie, the w. k. pennant trust of the Pacific Coast league, was forced to renig on his O. A. C. coaching job through the strenuous activities of Jupe Pluvius and after a few once overs in the armory at Corvallis passed the deal and returned to Portland. Heinie Loff will officiate as coach, and act as captain on the side, for the rest of the season.

Washington finally consented to being imposed upon by W. S. C. and journeyed to Pullman Saturday where it captured the state wrestling honors by taking first prize in three out of the five bouts. Capt. Van de Bogart, who was the cause of all the diplomatic warfare of the previous week, assented to wrestling the lightweight and heavyweight grapplers from Dietzville without rest between matches (said rest being the question at issue between said justly famed institutions) and after copping both tides restored matters to a friendly basis.

McCredie's training camp will provide refreshments for three Oregon diamond stars as Byron Houck returns to organized ball this spring after a two year's sojourn with the Federals. Connie Mack refused to issue transportation to any of his prodigal sons from the Fed circuit so Houck became a free agent and will attempt a comeback in a Beaver uniform.

McGill university, Canada, has given up intercollegiate activities because so many of its students are serving in Europe.

HOME SCIENCE CLUB

"Ways of Serving Leftover Meats." Economy in household management demands that the remnants of a roast, fowl or fish be not thrown away. How to serve these leftover meats so as to make them appetizing is a problem in every household. The following recipes will make tempting dishes out of such leftover meats:

Ways of Serving Leftover Beef.

Beef and rice croquettes—1 cup chopped beef, 1-3 cup cooked rice 1/2 teaspoon salt, 1/4 teaspoon pepper, cabbage, tomato sauce. Mix beef and rice, add seasoning. Cook cabbage leaves two minutes in boiling water to cover. In each leaf put three tablespoons of beef and rice mixture and fold leaf, pinning it together with toothpick. Cook slowly in tomato sauce until cabbage is tender.

Meat croquettes—1 cup ground meat, 1/2 cup thick cream sauce, seasoning, 1 egg white, flour, bread crumbs, tomato sauce. Mix meat and add cream sauce, season to taste. Make into croquettes. Roll in flour and egg, then bread crumbs. Fry in deep fat.

Beef loaf—One and one-half pounds of lean beef chopped fine, one teacup rolled crackers, two eggs, one teaspoon salt, butter size of an egg, one and one-half cups sweet milk. Mix all well together, mold in loaf and bake one hour, basting as roast.

Reheat cold roast beef cut in thin slices in the following. Mexican sauce. Cook one onion finely chopped, in two tablespoons butter five minutes. Add one red pepper, one green pepper, and one clove of garlic, each finely chopped, and two tomatoes peeled and cut in pieces. Cook fifteen minutes, add one teaspoon Worcestershire sauce one-fourth teaspoon celery salt and salt to taste.

We are all so familiar with meat pies and creamed meats and hash that there is no need for suggestions in this line.

Ways of Serving Leftover Mutton and Lamb.

Cut remnants of cooked lamb in cubes or strips. Reheat two cups meat in two cups sauce, sauce made of one-fourth cup each of butter and flour, one cup of White Stock, and one cup of milk which has been scalded with two blades of mace. Season with salt and pepper and add on tablespoon of catsup. Garnish with large chontons, serve around green peas, or in potato border, sprinkle with finely chopped parsley.

Casserole of rice and lamb—Line a mould, slightly greased, with steamed rice. Fill the center with two cups of cold, finely chopped, cooked mutton, highly seasoned with salt, pepper, celery salt, onion juice and lemon; then add one-fourth cup cracker crumbs, one egg slightly beaten, and enough hot stock or water to moisten. Cover meat with rice, cover rice with buttered paper to keep out moisture while steaming, and steam 45 minutes. Serve on platter surrounded with tomato sauce.

Minced lamb on toast makes a dainty dish for lunch.

Ways of Serving Leftover Veal.

Prepare as minced lamb, i. e., cut in small pieces, season with salt, pepper, celery salt and heat in well buttered frying pan. Serve on small slices of buttered toast.

Veal loaf—Prepared as beef loaf.

Veal sausage—One pound finely chopped veal, one-fourth pound chopped bacon, one teaspoon salt, one-fourth teaspoon pepper. Press into flat cakes and fry in butter. Make a cream dressing or white sauce in the pan in which meat was fried. Pour over sausage and serve

Ways of Serving Leftover Poultry and Game.

Creamed chicken or turkey—1 1/2 cups cold chicken or turkey cut in dice, 1 cup white sauce, 1-3 teaspoon celery salt. Heat chicken or turkey in sauce and serve on toast.

Scalloped chicken—Butter a baking dish. Arrange alternate layers of cold, cooked, sliced chicken and boiled macaroni or rice. Pour over white, brown or tomato sauce, cover with buttered cracker crumbs and bake in hot oven until crumbs are brown.

Sahni of duck—Cut cold roast duck in small pieces for serving. Reheat in the following "Spanish sauce." Melt 1/4 cup butter, add two teaspoons finely chopped onion, a stalk of celery, two slices carrot cut in pieces, and two tablespoons finely chopped lean raw ham. Cook until butter is brown, then add 1/4 cup flour and when well brown add two cups consommé, bit of bay leaf, sprig of parsley, blade of mace, two cloves, 1/2 teaspoon salt and dash of pepper. Cook five minutes. Strain, add duck and add stoned olives and quartered mushrooms.

Scalloped salmon—Two cups minced salmon, 1 tablespoon flour, 2 tablespoons butter, 1 pint sweet milk. Make cream sauce of butter, flour and milk. Beat two eggs and stir into sauce. Add salmon. Put in buttered baking dish. Sprinkle cracker crumbs over top. Bake 40 minutes.

Halibut croquettes—To two cups cold flaked halibut or salmon add one cup thick "white sauce." Season with salt and pepper and spread on plate to cool. Shape, roll in crumbs, egg, and crumbs and fry in deep fat. Drain and arrange on hot dish for serving and garnish with parsley.

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