#### September 14, 1945

#### PORTLAND INQUIRER

# " Society News By Ann Morrison and

Heleona Searcie

#### FAREWELL BREAKFAST

honored guest at a delicious waf- visitors in Portland this week. fle-breakfast last Sunday. The Bishop W. C. Brown was the guest hostess, Miss Rovnal Pierce of speaker at Zion A.M.E. church 6303 S. E. 61st Ave. served her Sunday at both the morning and guest at a lovely decorated table evening services. While here they which was attractive to the eye are the guests of Rev. and Mrs. as the delicious food to eat. Mrs. J. F. Smith, pastor of the church. McCain is returning to her home in Evanston, Ill. on Wednesday. SICK LIST She says she has realy had a good time in Portland and hopes the hospital and is improving to return again soon.

#### WELCOMES SOLDIER

Mr. and Mrs. James Johnson from an appendicitis operation. had a family dinner at their new At this writing she is improvhome which is located at 1516 ing. N. E. Couch St. last Sunday, September 9th. The families from the Barnes Hospital in Vanwhich gathered there were, Mr. couver, Wash, Pvt. and Mrs. and Mrs. J. N. Cantrell, Mr. and Lewis are house guest of Mr. Mrs. Will Johnson, Mr. and Mrs. and Mrs. Willis Reed, 57 N. Cher-John Ross, Mr. and Mrs. Carl A. ry Crt. Johnson. The entire evening was spent listening to adventures and exciting stories told by Pvt. How-ard P. Johnson of the U. S. Sig- New West Side ard P. Johnson of the U.S. Signal Corps. Pvt. Johnson is visiting his home during a 30-day furlough. He has been in many of the foreign countries including Holland, France, Germany and the Nite Life of the West Coast, brown. Drain on absorbent papmany others. His friends are glad the Club Monterey is really makto hear of his safe arrival in the ing a serious bid for the pat-States.

the sick list for the past few popular almost immediately. days. We wish her a speedy recovery.

Williams Ave. had a lovely birth- Blondie, it is attracting more both sides. Arrange clusters of day dinner for her father, Elder and more Cafe Society. Robert Searcie Saturday, Septem-Searcie of Oakland, Calif.

Rand, and Dolores Wilkerson. Master Albert Moore arrived home last week after spending two months in a summer camp. He reports a great time and lots of fun.

Bishop W. C. Brown of Los Angeles, Cal. and Rev. L. W. McCoy, of Oakland, Calif. also Presiding Mrs. Mattie McCain was the Elder of the Cascade District were

Mrs. F. J. Smith is home from nicely.

Mrs. Anna Mae Lee is in the Emanuel Hospital recovesring

Pvt. 1/c Lewis is home again

**Club Really Jumps** 

Portland's latest addition to ronage of Mr. and Mrs. Portland. Opening to the public on Friday Mother McSwain has been on night, August 31st, it became With a floor show and all the

ber 8th. Just members of the fam- Bomb, "Blondie", you would have ketchup or homemade relish in ilies and Mrs. M. Flowers and to see her to appreciate her. the center. Or serve fritters with Mrs. M. Proctor were present. Working with her partner Pee fried chicken and fried apples. A birthday cake decorated wkith Wee who is not as small as his the inscription of "HAPPY name sounds, she sings, flirts guests for luncheon or dinner, BIRTHDAY DAD" and lovely teases and winds up with a this will be quite a change from gifts helped make up the plea- "Snake Dance" that would make having the same old thing over sant afternoon. Greatly missed any self-respecting snake green and over. This is a very dainty at an occasion of this kind were with envy. During this dance dish as well as delicious. Just parsley, salt to taste and a pod of Pvt. John Sarcie of Rouen, she is usually not bothered with France and Sgt. 1/c Pathrous too many clothes to hamper her movements. In fact-well . . . !!! Not changing the subject, but, doing home canning and would Lillian entertained Mrs. Mattie in Club Monterey you bring your like to include a very good home-McCain informally at her home bottle as in any other club, BUT made relish with your canning on 6315 S. E. 62nd last Sunday. there the likeness ends, for in for the coming winter, try this Sgt. Robert Gragg son of Mr. this club you KEEP your bottle and Mrs. Roy Gragg on 4903 S. E. and mix your own drinks RIGHT 29th avenue is home on furlough AT THE TABLE. Of course, if for twenty-one days. Sgt. Gragg you do not bring your own bottle, 1 peck ripe tomatoes is a native of the Rose City so the waitress will serve you cham- 2 cups chopped onions Assisting Blondie and Pee Wee 2 qts. cider vinegar in the floor show is a chorus the Rev. and Mrs. B. C. Allen write likes of which has not been seen back of their safe arrival in Pas- in Portland before. An evening adeana, Calif, where they are at-10f fun and entertainment is sure tending the Southern California to be yours at this new West Side Nitery.

# RECIPES

#### **"EXTRA GOOD EATING FOR** FALL DAYS"

A nip in the air . . . cool days ahead! Time to have fun planning interesting, different meals . . . Variety is the spice of menus too. For instance, Crystal Apple Rings with delicious Corn Fritters, golden-crisp on the outside, melting and tender inside. They are so easy to make, economical and versatile. Grand for lunch and perfect with fried chicken for dinner. See how Corn Fritters and bacon with maple syrup brings your breakfasters to the table hop and skip time! Clip the recipe for your "Three Square Meals" file.

#### CORN FRITTERS

1 cup sifted flour 1½ teaspoons baking powder 2 tablespoons sugar 1¼ teaspoons salt 1 tablespoon Spry egg, beaten 1/3 cup milk 2 cups canned whole corn kernels, drained

Sift flour, baking powder, sugar, and salt together. Cut in Spry. Combine egg and milk, add to flour mixture. Add corn and mix. Drop by tablespoons into hot pry (375 deg. F.) about 1½ inches deep and fry 4 minutes until er. This recipe will serve six.

Serve these delicious corn fritters with Crystal Apple Rings made by melting 1/4 cup Spry in skillet, adding 2 tablespoons sugar and heating and stirring util caramelized. Then add 1/2 inch trimmin's including the latest slices cut from 4 large apples Mrs. Alice Proctor of 2036 N. Bombshell to hit these parts, one and fry until golden brown on fritters and apple rings on a Speaking of this human Atomic platter with a small bowl of

When you are entertaining

# "Babes Meal Planning Corner" BY MRS. FLORA L. FAULK

## 2736 N. E. Rodney Ave.

Portland 12, Oregon

- Chili Sauce. 1 gallon tomatoes
- 2 cups onions
- 2 cups sweet red peppers
- 1 pod hot red pepper
- 1 cup sugar
- 3 tablespoons salt 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 3 tablespoons mixed spices
- 2½ cups vinegar

Skin tomatoes before chopping. Chop all vegetables before measur-

ing. Tie spices in to be no more

free liquid. Taste and add more seasoning if necessary. Pour while hot into hot, sterile jars and seal according to manufacturer's directions.

There are a number of other foods which you may not have preserved

> in other years that would now come in handy. First of all, you may want some lovely garden or orchard fresh fruit juices. For these you will

need one cup sugar to the gallon with additional sweetening when served:

#### **Canning Berry Juices.**

Blackberries, blueberries, loganberries, raspberries, etc., may be used. Wash, crush and simmer juices until soft. Strain through several layers of cheesecloth. Add one cup sugar to each gallon of juice. Reheat to simmering and pour into hot, sterile jars. Process for 30 minutes in hot water bath at simmering temperature (180 degrees). It's good to have tomato sauce handy for those meat and vegetable dishes throughout the winter. Canned? Of course:

#### Canned Tomato Sauce.

Mix 3 quarts chopped tomatoes, 1 quart sliced onions, 1 pint chopped green peppers, 1 tablespoon chopped

### RESTAURANT MEALS

("It has been suggested that restaurant patrons give red points for meat orders."-News item.)

Customer-How about a tenderloin?

Waiter-We have a very good 40 point tenderloin with french fries, or a nice 38 point T-bone with ontons

Customer-Are you kidding about this point stuff?

Waiter-No, sir. If you want meat in restaurants you gotta have red points.

Customer-If 1 had any red points would eat at home.

Waiter-How about some nice halibut:

Customer-I didn't come in here for halibut.

Waiter-My dear fellow, what you come into a restaurant for these days is of no importance. We have some very good fried clams.

Customer-We digress. Do 1 get a steak or not?

Waiter-Do I get coupons or not? Customer-You are not entitled to coupons.

Waiter-Who told you that?

Customer-Huffnagel, Apsel, Hoffman, Bernstein, Burnett and Cribbs my lawyers.

Waiter-I've been advised otherwise by Bowles, Packer, Slaughter and Chef-they're my lawyers!

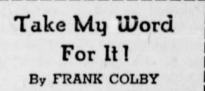
Customer-Oh, well, it looks like a dead heat. Can't we compromise? Waiter-How?

Customer-I'll give you half the points required if you'd give me half the steak that's represented on the menu.

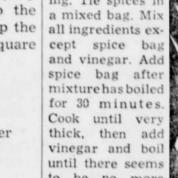
Waiter - That's easy. And I'll throw in a glass of water, too. . . .

Among the screvy proposals by various groups at the San Francisco conference is one to require five bases in baseball. The backers of the idea are satisfied that to preserve peace in the world of tomorrow places will be required for at least two good shortstops on the diamond.

On the other hand the demand for five bases may reflect a conviction, held by Private Purkey, that in the world situation for the next few years there will be more runners on bases than there are bases. (-----



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Mrs. Efie Lee and daughter,

everybody is indeed glad to have pane or beer, and real food. him back home even for a short time.

Annual Conference.

Mr. and Mrs. Roosevelt Moore and sons are leaving soon to make their home in Philadelphia, Pa. They will be missed by the many friends they have made while making their home here in Portland for nearly three years.

Dr. John R. Harris, Executive Secretary of . Race Relations of Seattle, Wash, was the guest speaker Sunday at Bethel A.M.E. church. Dr. Harris was house guest of Mr. and Mrs. Bruce Locke at 1737 N. E. Victoria St. during his stay in Portland.

Mr. E. Clayborne of Des Moines, Iowa, is a new comer to our city.

Now that the summer vacation season is drawing to a close, colleges are calling several of our younger set. Those leaving soon are, Miss Blanche Graves to Bennett for her senior year, Mr. Browning Allen Jr. to Fiske Medical School, Mr. Robert Reynolds to the University of Oregon, and Miss Helen Thomas also to the University of Oregon. Among the others college way are Misses Betty Rutherford, June

It's fun to be the happy possessor of one of those glamorously beautiful large print squares that sell in overflowing in jars and cover the scarf departments. They are tightly. Ready for table use in playing a spectacular role this sum- six weeks. This relish will be mer and the fun comes in if you try to keep up on the different ways of wearing them. Here's a new one! Give drama to your simple foundation dress by knotting a big square of gay print into the belt of the dress so that it will play the part of an apron front. The scarf must fall four-corner square by tying the two THE UNITED NEGRO COLtop straight across ends one at each LEGE FUND? side of the belt.

try it sometime.

Housewives . . . you that are recipe.

#### "TOMATO RELISH"

2 cups chopped celery 4 red peppers, chopped fine 2 cups granulated sugar 1 cup mustard seed 1/2 cup salt teaspoon black pepper teaspoon paprika

Peel and chop tomatoes and put in colander to drain, add rest of the ingredients and fill to swell to serve with your corn fritters and fried chicken dinner.

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hot red pepper. Cook slowly until thick. Then pour into sterile jars and process in a pressure cooker at 10 pounds for 35 minutes or 2 hours in a boiling water bath.

Canned Vegetable Soup. 5 quarts chopped tomatoes 2 quarts chopped green lima beans or 2 quarts green beans 2. quarts carrots

1 pint celery

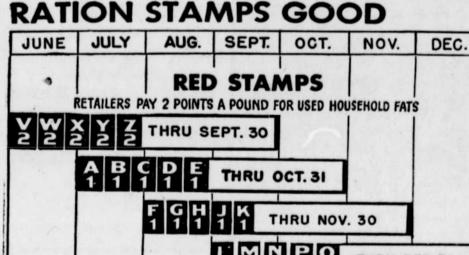
4 tablespoons salt

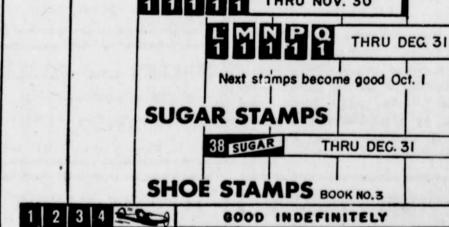
Cook tomatoes until soft, then press through sieve. Add other ingredients and simmer for 10 minutes. Pour into sterile jars and process in boiling water bath 60 minutes at 10 pounds pressure or 3 hours in a boiling water bath. Released by Western Newspaper Union.

From R. L. C., Springfield: I believe this to be the longest onesyllable word: scrunched. The longest all-vowel words are: aiaia and euouae.

From D. R. L., Anchorage: Inadequate means "not adequate," incomplete means "not complete," independent means "not dependent," but inflammable does not mean "not flammable." Why?

Answer: Also, unloosened does not mean "not loosened," and unraveled does not mean "not raveled." English is like that.





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