

STATESMAN SATURDAY MORNING MARKET PAGE FOR OUR BUSY HOUSEHOLDS

ENTERTAINING AT HOME

The growing tendency of young couples to do all entertaining outside of the home, at a restaurant or club, is to be deplored. It is most expensive in the first place and it also fails to provide the young wife with the experiences she needs in the art of being a hostess.

If the young home manager can cook and serve a meal without the help of a maid, a dinner is rather a formidable undertaking, although with a little practice it is quite possible.

You have no doubt dined at many tables where a dinner consisting of soup, meat and two vegetables, followed by salad, dessert and coffee, was perfectly cooked and daintily served by the hostess herself.

For her first entertaining the bride would do well to confine herself to an easier meal, say a Sunday evening supper. Here is always something rather informal about this meal. As most people dine in the early afternoon hours on Sunday, supper may be served later than usual, and it may follow music or some entertainment suitable to the occasion.

The meal may properly consist of only one hot dish which can be easily popped into the oven or made in a chafing dish on the table. Aside from this, dainty sandwiches or tea biscuits may be served, and a salad of canned fruits and small cakes make excellent dessert.

HOUSE CLEANING SUGGESTIONS

To Remove Stains and Discolorations—Methods recommended for cleaning discolored silver are: boiling in soda or in water containing soda, sal soda, alum, cream of tartar, borax or lye, or rubbing with dry salt, whitening, grated potatoes, or solutions of sulphuric acid, chloride of lime, alum, or cream of tartar.

A Clean, Easy Way to Wash the Table Silver—Is to put it in a wire draining basket, having a handle. Then immerse it in a pan of scalding hot suds and scrub the silver with a hand mop. When washed, lift the basket from the pan and place it in the sink. Pour a kettle of boiling water over it and let drain. Very little labor is required to dry it with a soft cloth.

A little milk, added to the water in which the silver is washed, will help to keep it bright.

To Clean Drain Pipes and Disinfect Them—dissolve copperas and lye in your drain pipes.

You will find that a half-worn whisk broom makes a good scrubbing brush for enameled ware. When your whisk brooms become worn, take them and trim them to a stub. Then scald with soapy water, then with clear water and finally rinse with cold water. When washing enameled ware, if the food sticks, you will find that a few strokes with one of these brooms will remove it without injury to the cooking utensils.

To Freshen Carpets.—Before sweeping, scatter dry salt over the carpet. It brightens the colors and checks the ravages of moths.

To Clean Ivory.—Ivory ornaments, brooches, card cases, bracelets, carvings, piano keys and the like may be cleaned by painting them over with spirits of turpentine and when possible exposing them for 2 or 3 days to sunshine. Or articles that can be taken out of doors may be bleached by simply moistening them with water and exposing them to direct sunshine.

To Clean Marble.—Mix 2 ounces of common soda, 1 ounce of pumice stone, and 1 ounce of fine common salt, and dilute with water to the consistency of cream. Pour the mixture over the marble and let stand until all the stains are removed. Afterwards wash the marble with salt and water, rinse, and wipe dry.

To Clean Mica in Stoves—wash with vinegar and water.

To Dry-Clean Shirts.—Put 4 ounces of cornmeal into a 24-pound flour sack or a pillow slip. Put the waist into this, and rub or knead gently so that the meal will come in contact with all parts of the fabric. Leave it there for a day or two, then shake and dust thoroughly, and press with a hot iron.

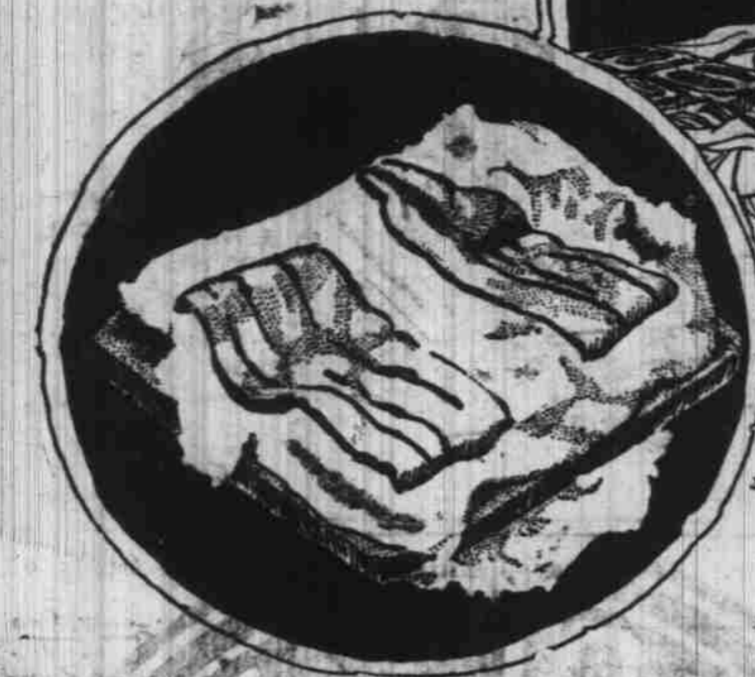
To Clean Windows—Do not use soap suds on windows. The easiest way to clean windows is with a chamolite or clean cloth and clear water. Wring out the chamolite or cloth so it is wet but not dripping, and wash the windows clean. Afterwards wring dry and go over them again. Finally polish with a dry cloth or chamolite.

To Keep Egg Yolks Fresh—When only the whites of eggs are used, place yolks in a small

Solving Your Bread Box Problem

Open Cheese and Bacon Sandwich—Escalloped Apples

WHAT can we do with the left-overs? This is the task that often confronts us. While expense plays an important part in the planning of left-overs, care should be taken not to go to extremes. "One dozen eggs, a lb. of raisins, a bottle of lemon extract, a tin of ground cinnamon and half a lb. of sugar," read the young husband from his wife's memo. "What do you want with all these things, Mary?" "I've got a stale loaf," she replied, "and I'm going to save it by working it up



Melt the butter, add flour and stir until smooth; add boiling water and sugar. Boil until thoroughly cooked. Add flavoring, strain and serve hot.

Cheese Puffs
2 egg whites, 1 cup grated American cheese, 1 tsp. paprika, 1/2 tsp. baking powder

Escalloped Apples
5 medium sized apples, 2 cups bread crumbs, 1/2 cup brown sugar, 1 tsp. cinnamon, 1/2 cup hot water

Mock Plum Pudding
2 1/2 slices of bread thickly buttered, 2 cups milk, 1/2 cup sugar, 1/2 cup raisins, 1 egg, 1/2 tsp. nutmeg, 1/2 tsp. salt, 1 tsp. cinnamon

Vanilla Sauce
2 cups boiling water, 1/2 cup sugar, 1 tsp. butter, 2 tsp. flour, 1 tsp. vanilla

into a bread pudding. I never let anything go to waste." On the other hand, do not be like Mrs. Higgins. "Teeny," she said to her cook, "I think we'll have some chicken croquettes today of that left over pork and calf's liver." "Yes'm," said Teeny. "An' we got a little bread dressing what went with the pork. Shall I make some apple sauce out'n it?"

Crumbs are one of the most useful and adaptable of the left-overs. Thick slices of bread may be cut into cubes or long narrow strips and then toasted on all sides, to be served with soup instead of crackers. The bread may also be toasted and cut into triangular pieces to be served with creamed dishes or used as a garnish for meats, eggs, and various entrees.

Open Cheese and Bacon Sandwich
Beat 2 eggs until light, add 1/2 lb. soft cheese grated or put through

1 level teaspoon salt, 4 level tablespoons shortening, 1 1/2 cups milk, Whites of 2 eggs

Sift dry ingredients together three times. Beat egg whites until stiff and fold into the milk. Add to flour gradually proceeding as for ordinary biscuits. Roll thin, brush well with milk or egg white, fold over and press dough together before cutting. Prick biscuit with a fork before placing in the oven and bake quickly at 450 degrees F. This also makes an excellent shortcake.

Buttermilk Biscuits
1 cup buttermilk, 1 level teaspoon sugar, 2 1/2 cups flour, 1/2 level teaspoon salt, 2 1/2 level teaspoons Calumet baking powder, 1/2 level teaspoon soda, 4 level teaspoons lard

Sift dry ingredients together twice. Into center of flour in kneading bowl, rub in lard with tips of fingers till it "feels like meal." Then into this center of lard and flour pour gradually one cup of buttermilk, beating meanwhile with a spoon. Give the batter thus made some 50 strokes with spoon while still soft and then gradually beat in and knead



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CHILDREN'S PARTY

To the child a party means fun and frolic, with gayly colored decorations and refreshments. Just a bit of change which makes the ordinary refreshments a little different, yet still digestible is the ideal to be sought for in party foods.

Menus for Children's Parties
I Creamed Chicken, White and Nut Bread Sandwiches, Orange Ice Cream, Stick Candy, Small Fancy Iced Cakes

II Cream of Tomato Soup with Crackers, Honey Sandwiches of Graham and White Bread, Chocolate Charlotte, Molasses Chips, Cocoa

III Graham Crackers, Basket Ice Cream, Nut Bread

IV 1/2 cup evaporated 1 1/2 cups bread milk, 1/2 cup water, 1/2 cup graham flour, 1 tsp. salt, 1 cup nut meats, 2 tsp. fat, 1/2 cup sugar

Mix and sift dry ingredients, returning the bran in the sieve to the sifted ingredients. Work in the fat with the tips of fingers, then add nuts and finally milk, water and well-beaten eggs. Stir until just well mixed, and pour into an oiled pan. Let rise for 20 minutes and bake in a moderate oven about one hour.

Ivory Cream
2 cups evaporated 2 tsp. gelatin milk, 1/2 cup honey, 1/2 cup cold water, 1 cup fruit

Soften gelatin in cold water and dissolve over hot water, stir into milk and add honey. Add fruit and flavoring when it begins to stiffen. Any kind of fruit, such as dates, figs, raisins, or drained canned fruit may be used.

Honey Rice Pudding
2 cups boiled rice, 1/2 cup evaporated milk, 1/2 cup water, 1/2 cup honey, 1/2 tsp. cinnamon, 1/2 cup raisins

Mix all ingredients, but the cinnamon. Put in oiled baking dish, sprinkle with cinnamon, bake till thick and brown.

Silk handkerchiefs and ribbons should be washed in salt and water, and ironed wet, to obtain the best results.

Escalloped Macaroni With Salmon
1/2 cup evaporated 2 cups cooked milk, 1/2 cup water, Buttered crumbs, 2 cups salmon, 1 tsp. flour, 1 tsp. butter

Make a white sauce of the butter, flour, evaporated milk and water. Add salmon and macaroni and season to taste with salt and pepper. Put into a baking dish, top with crumbs, and bake in a moderate oven until crumbs are brown.

Strawberry Cheese Cake
1/2 cup water, 1/2 cup cottage cheese, 2 cups strawberries, 2 eggs, 2 cups sugar, 1/2 cup evaporated milk, 1 tsp. cornstarch, 1 tsp. nutmeg

Scalloped Cabbage
2 1/2 cups cooked cabbage, 1 cup water, 1 cup soft bread crumbs, 1 tsp. salt, 1 cup evaporated milk, 2 tsp. poultry dressing

Arrange cabbage and crumbs in layers in baking dish. Make a white sauce of butter, flour milk and water and pour over top. Bake in a moderate oven.

Macaroni Cheese Timbales
1/2 cup evaporated milk, 1/2 cup water, 1/2 cup butter, 1/2 cup macaroni, 1/2 cup grated cheese, 1/2 tsp. salt

Add half diluted milk to the cheese and heat slowly, stirring constantly until the cheese is melted and blended with the milk. Add rest of milk, eggs well beaten, and the seasonings. Break macaroni in small pieces. Divide it equally among six custard cups and fill cups with cheese mixture. Set in a pan of hot water and bake in a moderate oven until firm.

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Milk Bread, French and Rye Bread, 3 loaves 25c

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3 large cans 95c

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Vegetables

Large turnover assures fresh stocks at all times. Loads of vegetables for Saturday, Oregon Asparagus, fine Spinach, Green Peas, New Potatoes, Cucumbers, Head Lettuce, Green Onions, Radishes, Banach Carrots, Beets, Turnips, Celery, Green Peppers, Rhubarb, Cabbage, Cauliflower, Mushrooms.

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