

General News Briefs

Jefferson

Mr. and Mrs. L. J. Murdoch had as guests at their home Sunday Mr. and Mrs. G. S. Brown and Mr. and Mrs. C. S. Barbur of Portland, Mrs. R. S. Wittenberg of Portland, Mrs. F. F. Ford and Mrs. W. E. Tate of Wasco. Mrs. Tate is Mrs. Murdoch's mother, while the other four women are sisters. Mrs. Wittenberg, Mrs. Ford and Mrs. Tate remained until Tuesday to visit.

Mrs. H. A. Delaunay recently left for southern California to visit her children.

Mr. Thurston has been visiting relatives in Portland.

Varion Gola left Tuesday for Portland.

Robert Pendergraph and son Oswald of Doty, Wash., have been visiting Mr. and Mrs. W. F. Hart.

Mr. and Mrs. E. S. Ruggles had Mrs. Ruggles of Monmouth, Mr. and Mrs. William Daves of Independence and Mr. and Mrs. J. E. Parrish and children as guests at their home Sunday.

The Campfire Girls will give a candy sale Saturday in front of some local stores.

Mrs. Gertrude Weddle visited relatives in Portland the first of the week.

Sophia and Gladys Bruce were home from Salem Sunday.

Elizabeth Lisa is in Portland working in a hospital. She left the first of the week.

Edward Holm was home from Chehalis over the week-end.

Mrs. Hattie Sims and B. T. George were in Mill City Sunday.

Mr. and Mrs. H. H. Bosch of Nehalem motored down from Portland, where they attended an automobile convention to visit with Mrs. Bosch's mother, Mrs. B. J. Moritz.

Mrs. Bruce was in Salem Sunday to visit her daughter, Irene Bruce, who is ill with typhoid fever.

Pringle

Leslie Robins and wife of Brooks visited with Mrs. Robins of Pringle Sunday.

Ernest Clark is having the mumps.

Miss Myron Borchardt and Miss Ruth Peyton were callers at the home of T. E. Meeks Sunday evening.

Mr. Meeks has employed a man to take charge of his farm work.

Miss Genevieve DeRanleau of Portland spent the week-end with her parents.

J. M. Coburn has planted potatoes and put out some trees this week.

Mrs. A. J. Browning of Salem and G. W. Browning and family of Chemawa visited with the H. E. Stewart family Sunday.

Cloverdale

Ladies of the WCTU met last Wednesday evening with Mrs. Lydia Schiffer as hostess. There were about 14 present, and enjoyed the day visiting. The usual amount of work was accomplished and business attended to.

Mr. and Mrs. M. Townsend spent Sunday at Liberty with Mr. and Mrs. G. Hoffman.

Mr. and Mrs. W. Butsky spent Friday at North Santiam with Mr. and Mrs. George Spicer.

The last Sunday in February, the 28th, marked another milestone in the life of John Garner.

About 35 of his relatives gathered there to celebrate the event. There were grandchildren and great-grandchildren, daughters and sons; also brothers and sisters were present for the day.

Sam Drager returned home Saturday evening from Albany where he has been employed for the past year.

Mrs. J. Morris' daughter from Portland spent the week-end here.

John Garner and his daughter,

Mrs. M. Garner, spent the past week at Clear Lake with Mrs. J. Craig, and visiting with Mr. Garner's son, who is there from Idaho.

Liberty

Mrs. H. A. Wright passed away last Friday morning after a very brief illness. She seemed in perfect health the day before her death, but fell unconscious in the yard and hardly regained consciousness before her death the next day at a Salem hospital. The bereaved family have the sympathy of the entire community.

G. G. Bomer and family visited friends at Independence last Sunday.

Walter Dorman of Falls City is visiting relatives and friends here.

A number of the young people gathered at the home of Bernice Colby last Saturday night and enjoyed a pleasant evening.

The Parent-Teacher association held its regular monthly meeting at the hall Friday evening.

Mrs. W. R. Dallas presided. The meeting opened with "America," led by Mrs. R. L. Wright. There was then a talk by a health nurse, and a piano solo by Miss Dorothy Browning. After a short business meeting, members of the eighth and ninth grades, representatives of the Forensic society, spelled against an equal number of married folks in an old fashioned spelling match. The pupils won, Magdalena and Subina Schmidt and Dorothy Judd remaining when the last member of the other side went down.

Lyle Rains visited the county seat of Polk county last Sunday.

A birthday party was held at the home of Mr. and Mrs. Claud Stevenson last Saturday in honor of their son, Robert.

Al Brown was a week-end business visitor in Portland.

Ed Jory has returned from Newport where he has been on business.

Mrs. M. M. Coffey, who has been visiting Mr. and Mrs. J. C. Coffey, left recently for Dallas.

Mrs. Ed Tuck, who has been with her daughter in Portland for the past week, returned home last Saturday.

The Forensic society will hold its regular meeting in Mr. Hoag's room at school next Friday afternoon, March 12.

Mrs. Fred Kuebler is visiting with her son, Marion, in Portland.

Miss Louise Schmidt spent the week-end at Marion visiting relatives.

Theodore Hrubetz, who is attending school at OAC, spent the week-end with his parents.

Miss Verna Tittle of Monmouth was a recent guest at the home of Mr. and Mrs. P. J. Judd.

Little Donald Ellis, weight seven pounds, arrived March 3 from Storkland to make his home with Mr. and Mrs. L. E. Stiffler.

Mrs. Carl Gibson is now at home after spending the greater part of two months at Aumsville with her parents on account of the sickness of her father. Her father, Mr. Condit, is greatly improved.

Miss Cooley's mother, also Mrs. Hogg's mother, who have been seriously ill, are both much better at this writing. The former has been bedfast for some time, but is now able to go to her meals.

The latter was attacked about three weeks ago with the genuine flu and serious complications.

Hollywood

Is there a Hollywood near Salem? I'll say there is! The Silverton highway passes through the north end, a mile and a half east of the state fair grounds. There are 27½ acres on the north side, and about 26½ acres on the south side, between the county road on the west and the Herron and Walker estates on the east, with a depth of a mile and a quarter.

Hollywood was laid out in five-acre plots by a man from Hollywood, Cal., long before that place was made famous by the cinema artists. The first road that turns to the right, after crossing the county road, is the main road running through Hollywood, connecting the Silverton and Garden roads.

We are part of the Middle Grove school district, and always try to do our part as loyal citizens.

Now that we have introduced ourselves, we hope no one who asks for Hollywood will be told again by Salem people: "Hollywood? You must be crazy! The only Hollywood I ever heard of is in California!"

Although we have had no murders or scandals to call your attention to us, we are on the earth as much as they, and a lot nearer.

A new family has moved into the Ray house the past week.

The sick people are all recovering, we are glad to report.

Mrs. L. H. Wilcox of Medford

has returned from a visit to her sister in Portland.

Mrs. W. C. Thomas of Albany spent the week-end with Charles Thomas and family.

Fred Fisher and bride of Onawa, Iowa, are staying with W. W. Fisher's for the present.

W. W. Fisher has enlarged his parcel delivery by buying another truck, and now he will be able to take care of twice as much business.

Rosedale

A party was held at the home of Mr. and Mrs. Sims Saturday evening. All who attended had a nice time.

The Boje family has moved into the Sunnyside district.

Mr. and Mrs. Crann and family have moved into the place where Boje's lived.

Mr. and Mrs. Keino and family are moving to Albany this week.

The Rosedale Birthday club held a meeting at the home of Mr. and Mrs. Cole last Friday evening, March 5.

B. W. Cannon has shipped 15 pairs of pheasants to the state of Oklahoma.

Brooks

The spacious country home of Mr. and Mrs. John Dunlavy was the scene of one of the most enjoyable affairs of the season when on Saturday evening they entertained a group of guests with an "old-time" dance. The house was beautifully decorated with St. Patrick's decorations. At a late hour a delicious luncheon was served. Those present were Mr. and Mrs. George Ramp, Mr. and Mrs. Ralph Sturgis, Mr. and Mrs. Willard Ramp, Mr. and Mrs. Geo. Campbell, Mr. and Mrs. Clark Aspinwall, Mr. and Mrs. Will Mum per, Mr. and Mrs. Willard Gay, Mrs. Nyhart, and the Misses Ethel Aspinwall, Norma Nyhart, Hattie Ramp, Beulah Aspinwall, Marie Dunlavy and Lela Aspinwall; the Messrs. S. C. Campbell and Earl Stevenson of Woodburn, C. Murphy, Robert Aspinwall, Harry Sturgis, Francis Sturgis, Evert Ramp and John Dunlavy, Jr., and the hosts, Mr. and Mrs. John Dunlavy.

General Markets

GRAINS.—(By Associated Press.)—Wheat, BBB hard white, March, April \$1.48; hard white, BB, March, April \$1.48; soft white, western white, March \$1.51; April \$1.52; hard winter, northern, spring, March, April \$1.47; western red March \$1.45; April \$1.46.

Oats, No. 2, 36-pound white feed and 36-pound gray, March, April \$28.

Barley, No. 2, 36-pound, March \$28; No. 3, 36-pound, March \$28.50.

Milium, standard, March, April \$25.50.

PORTLAND DAIRY EXCHANGE.—(By Associated Press.)—Butter, extra, 42c; standards 40½c; prime firsts and firsts 40c.

Eggs, extra 25c; firsts 24c; pullets 23c; current receipts 2 1/2c.

HAY.—(By Associated Press.)—Oregon—Eastern No. 1, staple \$1.20 to \$1.22; fine and FM combing \$1.10 to \$1.15; eastern clothing \$1; valley No. 1, \$1.05.

Nohaire—Best combing 75¢ to 80¢; best carding 65¢ to 70¢.

PORTLAND, Ore., March 12.—Cattle steady; receipts, cattle 35; calves some; steers, good, \$6.00 to \$7.00; medium, \$7.25 to \$8.00; common, \$6.50 to \$7.25; heifers, good, \$7.00 to \$8.00; common and medium, \$6.50 to \$7.00; cows, good, \$6.00 to \$7.00; common and medium, \$5.50 to \$6.00; canners and culled, \$2.50 to \$3.50; hogs, good (yearlings excluded), \$4.00 to \$5.00; common to medium (canners and hogs), \$3.50 to \$4.00; culled, \$2.50 to \$3.50; culled and common, \$2.50 to \$3.50; heavy, steady; receipts, 410; heavy, good and choice, \$13.00 to \$13.50; medium weight, (200 to 250 pounds), medium good and choice, \$12.50 to \$14.00; light weight, (200 to 250 pounds), medium good and choice, \$12.50 to \$14.00; light weight, (150 to 200 pounds), common, medium, good and choice, \$12.00 to \$14.00; packing hogs (rough and smooth), \$10.00 to \$12.00; slaughter pigs, (70 to 130), medium good and choice, \$12.75 to \$13.75; feeder and flosser pigs, (70 to 130 pounds), medium good and choice, \$14.00 to \$14.75.

(Soft or cilly hogs and roasting pigs excluded in above quotation.)

Sheep, steady; receipts, none; lambs, good and choice, \$12.00 to \$12.50; \$10.75; lambs medium to good, valley, \$11.50 to \$12.50; heavyweights (92 pounds up), \$10.50 to \$12.50; all weights, culled and common, \$10.00 to \$12.00; yearling wethers, medium to choice, \$9.50 to \$11.00; ewes, common to choice, \$8.50 to \$10.50; canners and culled, \$2.50 to \$5.50.

A SPRING HARBINGER

Did you notice those lovely pink stalks of rhubarb in the market the other day? It is the most appetizing spring fruit we've seen yet.

Of course, we pay about twice as much for it now, but it will do wonders in whetting an appetite to start a breakfast, and the day off right. And made into a pie for dinner or served in the form of sauce for dessert, no one can carry a grudge after such a dish. Try it on your family. Don't wait for some one of them to suggest it. Offer it as a surprise.

Some people only know rhubarb as a stewed sauce and you may ask "Why make all this fuss over rhubarb. I never thought it was so wonderful." Well all I can say is, you don't realize its possibilities. Try it in some of these ways.

The Best Rhubarb Pie You Ever Ate

2 C. cut rhubarb.

1 C. sugar.

1 egg.

1 1/2 tbsp. flour.

1 tbsp. water.

Granted rind of one lemon.

Have the pie crust rolled and fitted into the pan. Mix together all the ingredients listed. Fill the pie pan and lattice the top with strips of dough. Place in a hot oven and then reduce the heat to thoroughly bake the filling.

Rhubarb Puffs

1 C. flour.

1 level tsp. Calumet Baking Powder.

1/4 tsp. salt.

1/4 C. sugar.

1/4 C. milk.

2 tbsp. melted fat.

1 egg beaten.

Rhubarb sauce.

Combine all the ingredients except the rhubarb in the order given and beat the mixture until it is smooth. Grease individual molds or cups, and into each put three tablespoons of rhubarb sauce, and then one tablespoon of the batter. Steam the puffs for twenty minutes and serve them warm with cream and sugar or Foaming Sauce.

Foaming Sauce.

2-3 C. rhubarb sauce.

1 C. sugar.

2 egg whites.

Boil the sugar and juice until the sirup threads. Pour it over the well beaten whites of the eggs, and beat the mixture until it is smooth and thick. Serve cold.

Rhubarb Pudding

1 pt. rhubarb sauce.

1-3 C. melted fat.

1 pt. bread crumbs.

Mix the fat with the crumbs. Arrange the rhubarb with the

SALEM MARKETS

GRAIN

No. 1 wheat, white \$1.39

No. 1, red, sacked \$1.33

White oats \$1.40

Gray oats \$1.42

Barley \$1.40

Top hogs \$13

Swine \$9 1/2 to 10

Broilers \$12

Top steers \$6 1/2 to 7

Cows \$2.00 to 2.50

Bulls \$2 1/2 to 3

Spring lambs under 80 lbs. \$13 1/2

Heavier \$9 to 10

POULTRY

Light hens \$17 to 18

Heavy hens \$21 to 22

Old roosters \$6 to 8

Broilers \$12

EGGS, BUTTER AND BUTTERFAT

Butterfat \$48

Butterfat \$50

Creamery butter \$2.44

Milk, cwt. \$18

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

Standard eggs \$19

crumbs in alternate layers with a layer of crumbs on top, and bake the pudding until brown in a moderate oven.

Household Hints

Put the cuffs from discarded shirts and baste together. Bind with tape around all sides and you have a serviceable holder for hot dishes and pans.

When the light is not good on the sewing machine, take a small reading glass, hold it so that the needle's eye is much magnified and readily thread the needle.

If you have no carpet beater, split a broom handle down about six or eight inches, strip a short piece of rubber hose over the split and drive a tack in each side and you have a better beater than you can buy.

Recipes

Cream of Spinach Soup

2 cups boiled spinach

2 tablespoons butter

1 quart milk

Slice of onion

Salt and pepper.

Place the milk in a double boiler and add the onion, and bring to a boil, then remove the onion. Blend the flour and butter together, then gradually stir in the scalded milk. Add the cooked spinach, which should be passed through a sieve. Stir until thoroughly mixed, then season with salt and pepper. Serve in bouillon cups with a dot of whipped cream in the center.

Shamrock Salad

Clean and remove the seeds from large green peppers and place in cold water. Mix cream cheese with a little cream; then fill the green peppers. Be sure the cheese is pressed well in the pepper. Place in ice box several hours or until firm. Cut in slices with a sharp knife and serve on a bed of lettuce with French dressing.

Mint Ice

3 oranges

3 lemons

Essence of peppermint

1 tablespoon gelatin

1 quart cold water

Mint leaves

2 cups sugar

2 egg whites

Simmer together the water, the rind of two lemons and a handful of mint leaves and the sugar. When it begins to thicken into a sirup remove the leaves and rind and add the gelatin that has been dissolved in one-half cupful cold water; add the juice of the oranges and the lemons and the essence of peppermint, using a few drops. Color a deep green with vegetable coloring. Pour into ice cream freezer and freeze until mushy; then add the stiffly beaten whites of the eggs. Pack down in sal tan ice, and let stand two or three hours.

Erin Loaf Cake

1 cup butter

2 cups sugar

3 1/2 cups flour

3 1/2 level teaspoons Calumet baking powder

6 eggs

1 cup milk

Tomato Cheese Creams

12 slices bread

6 canned tomatoes

8 slices American cheese

Salt, pepper, sugar and butter.

Butter the bread and make sandwiches, using thin slices of cheese for the filling. Saute in butter, until well browned and crisp on both sides. Heat tomatoes in their own liquid and season highly with salt, pepper and a little sugar. Serve one tomato on each sandwich.

12 slices bread

6 canned tomatoes

8 slices American cheese

Salt, pepper, sugar and butter.

Butter the bread and make sandwiches, using thin slices of cheese for the filling. Saute in butter, until well browned and crisp on both sides. Heat tomatoes in their own liquid and season highly with salt, pepper and a little sugar. Serve one tomato on each sandwich.

12 slices bread

6 canned tomatoes

8 slices American cheese

Salt, pepper, sugar and butter.

Butter the bread and make sandwiches, using thin slices of cheese for the filling. Saute in butter, until well browned and crisp on both sides. Heat tomatoes in their own liquid and season highly with salt, pepper and a little sugar. Serve one