

Variations in Mayonnaise Dressing

Mayonnaise is one of the most popular of salad dressings. It is excellent in its simplest form, and there are unlimited variations.

In making mayonnaise the whole egg or two egg yolks are used, with one and one-half cups of oil. Break the egg into a deep round bottom bowl, and add to it a teaspoonful of sugar, salt, a little mustard, paprika and a dash of pepper. Beat these thoroughly and add the oil slowly, and as the mixture thickens add the acid alternately with the oil. About six teaspoonfuls of acid is required. The mayonnaise should be kept in a cool place, but should not freeze.

Variations

1. To the plain dressing add chopped hard cooked eggs.
2. Add either relish or Piccalilli to plain dressing.
3. Left-over vegetables such as peas, carrots and chopped pickles added to the plain dressing.
4. White mayonnaise—Use two egg whites instead of one whole egg. For special occasions this may be tinted any desired color.
5. Thousand Island—To 1 cup mayonnaise add 4 tablespoons

Chili Sauce, 2 tablespoons catsup, 1 tablespoon chopped pimentos, 1 hard cooked egg and 1/2 cup whipped cream.

6. Small amounts of chopped American Cheese and chopped meat added to the mayonnaise.

7. Add 1 cup whipped cream to 1/2 cup mayonnaise to serve on fruit salads if an oil dressing is preferred.

8. Add 1/2 cup of canned pimento cut in small pieces to 1 cup of mayonnaise. This is nice to serve on plain lettuce or for a sandwich spread.

Menus for Church Suppers

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|-----------------------------|---------------|
| Scalloped Chicpep | Gravy |
| Mashed Potatoes | Buttered Peas |
| Cabbage and Pineapple Salad | Hot Biscuits |
| Ice Cream | Butter Cake |
| Coffee | |
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| Scalloped Corn | Celery |
| Perfection Salad | Rolls |
| Butterscotch Pie | Creole Spaghetti |
| Coffee | |
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| Scalloped Potatoes with Ham | Buttered Carrots and Peas (Cooked together) |
| Jellied Pear Salad | Pickles |
| Ice Cream | Cake |
| Coffee | |
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| Scalloped Oysters | Baked Beans |
| Celery | Hot Biscuits |
| Butter | Fruit Jelly with Whipped Cream |
| Cake | Coffee |

RECIPES

Creole Spaghetti
Serves 50

3 quarts canned tomatoes.
1 1/2 cups shortening
3 cups chopped onions
3/4 cup flour
3 lbs. Hamburg Steak
1 tsp. salt
1/2 tsp. pepper
2 1/2 qts. cooked spaghetti
Heat tomatoes and strain.
Brown onion slightly in 1 cup shortening, add flour and mix well until smooth. Add hot tomato and bring to boiling point, stirring constantly. Brown hamburger steak slightly in 1/2 cup shortening, stirring occasionally and add to sauce. Add salt and pepper and cook over hot water 20 minutes. If desired, 3 shredded green peppers may be browned with meat. 2 1/2 cups grated cheese may also be added a few minutes before serving.

Scalloped Oysters

Serves 50

3 cups melted shortening.
6 1/2 cups cracker crumbs.
3 1/2 cups bread crumbs.
6 quarts oysters.
1 1/2 tsp. salt.
1 tsp. pepper.
2 cups liquid from oysters.
1/2 cup cream.

Melt shortening and stir in crumbs. Grease dripping pans or baking dishes and put in a layer of crumbs, then a layer of oysters, after removing all particles of shell. Sprinkle with salt and pepper. Add another layer of crumbs and another of oysters. Sprinkle top with crumbs and pour liquid and cream over tops of finished dishes. Never put more than two layers of oysters in dish. Bake in moderate oven (350 degrees F.) 15 minutes, reducing temperature to 300 degrees for 15 to 20 minutes longer.

Scalloped Corn

Serves 50

7 cans corn.
1 cup butter.
3 cups milk.
2 1/2 tsp. salt.
1/2 tsp. pepper.
2 quarts crumbs.
Mix the crumbs with the melted butter, add milk and seasonings to corn. Put into 6 baking dishes in layers with the buttered crumbs. Bake in moderate oven 30 minutes.

PEAR SALAD

Serves 50

2 boxes granulated gelatin (or about 8 tbs.)
2 cups cold water
4 cups boiling water
4 cups pear juice
6 heads lettuce
2 cups sugar
1/2 cup lemon juice
50 halves canned pears
1/2 tablespoon salt.
Soak gelatin in cold water for about 15 minutes. Dissolve in boiling water, add sugar, salt, vinegar and fruit juice. Place pears evenly on bottom of plain square moulds and pour jelly over them. Chill. Remove pears surrounded with jelly and serve on plates garnished with lettuce leaves.

RHUBARB CONSERVE
Wash the rhubarb and cut in pieces enough to make four cups. Add 2 1/2 cups sugar, one cup of seedless raisins, the grated rind and the juice of one orange and one lemon. Mix all together, let stand for half an hour, then heat slowly to the boiling point and boil for 30 minutes or until the mixture jells as it drops from the spoon. Pour into sterilized glasses and cover with melted paraffin.

VAUDEVILLE COMES TO BLIGH THEATRE

Five Acts From Bert Levy Levy Circuit to Be Seen in Salem Today

A jovial combination of jolity, music and vocal selections and novel ideas will be seen at the

LOST-FOUND



CLASSIFIED ADS — get QUICK ACTION

Bligh theater today, in matinee and evening performances.

Heading the list with the well-known comedy producers, Grace Dale and company, in "Righto," a comedy playlet written by Johnny O'Connor of the New York World.

The cast of characters is more than adequate and the skit is brim full of comedy lines and laughable situations.

Oliver and Hayden present "Funeful Tomfoolery," a nonsensical odyssey of mirth and melody. Their well trained voices will please the music lovers to the fullest.

Carr and Morin appear in "Bits from Musical Hits," comedy songs, stories and dancing. These clever artists are recent recruits from the musical comedy world and the offering sparkles with class and versatility. Turno and Jaxon will do a novelty dancing number called "A Little Surprise." The male member offers the surprise and the little lady adds a touch of daintiness that makes it pleasing to the eye. Dell Day in "Demon-

strations of Diversity," gives character impressions of well known artists of the present day which will be recognized readily by the audience.

NATION FAULTLESS, ADOLPHUS DECLARES

Crown Prince of Sweden Is Unable to Discover Faults in American People

NEW YORK, June 4.—(By Associated Press.)—If American people have faults, the crown prince of Sweden has not been able to discover them in the nine days he has spent in America.

That is what the heir to the Swedish throne told reporters who interviewed him in the hotel plaza today.

The reporters asked if he

thought Americans had faults. "Americans are nice and frank" the crown prince said. "Undoubtedly they have faults, but I have not discovered them yet."

President and Mrs. Coolidge "impressed" him, the crown prince said. The White House, he thought, was architecturally beautiful.

"Jazz amuses me," he said, "but I prefer other forms of music."

At a luncheon to editors in the Century club the crown prince tendered thanks for the enthusiastic reception given him by American newspapers and people.

"One feels overwhelmed by the magnitude of everything in America," he told the editors. "One is overwhelmed by the size of your towns, by the height of your sky-scrapers, by the never ceasing traffic in your streets and by the number of your newspapers and reporters."

"In Sweden the press has long been called the third greatest power. I don't know the adequate figure in your case. Would the little 'second to none' be right?"

Asked by a reporter today what he would like to be if he ever had to "quit being a crown prince," the royal visitor replied:

"I might be an archeologist but I rather think I would like to have a position in one of your wonderful art museums."

Wauna channel, in the Columbia river, blasted out to a low-water depth of 33 feet.

Hood River—The Heel company ships six large apple grading machines to Africa.

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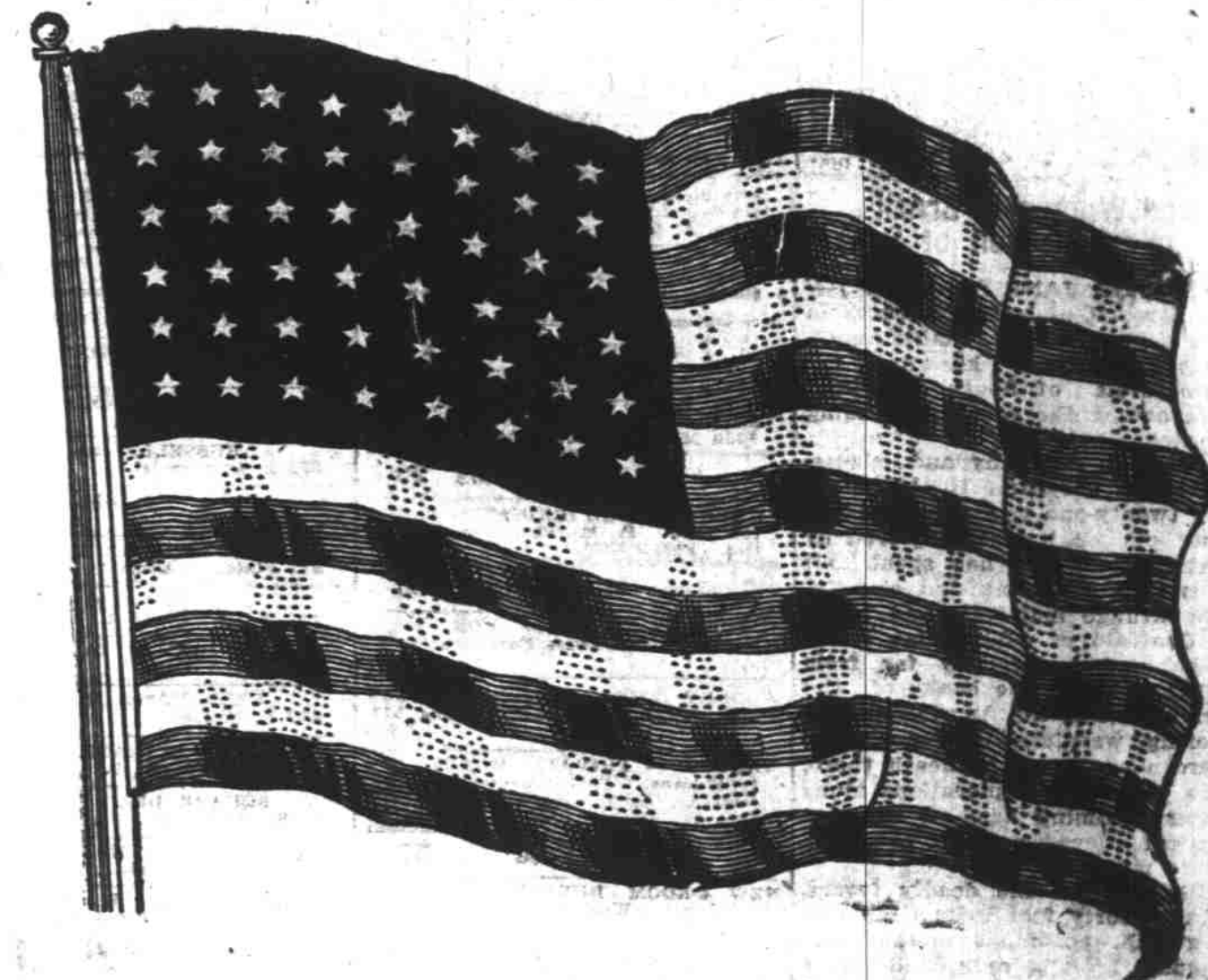
On

FLAG DAY, June 14th

and

INDEPENDENCE DAY, July Fourth

Every Reader of the Oregon Statesman Can Have a Flag



Description of Flag

This flag is 3x5 feet and is made of specially selected cotton bunting, has sewed stripes (not printed) and fast colors. The yarns used are light, strong, yet they are sufficiently light to permit the flag to float beautifully in the breeze.

How to Get Your Flag

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FLAG COUPON

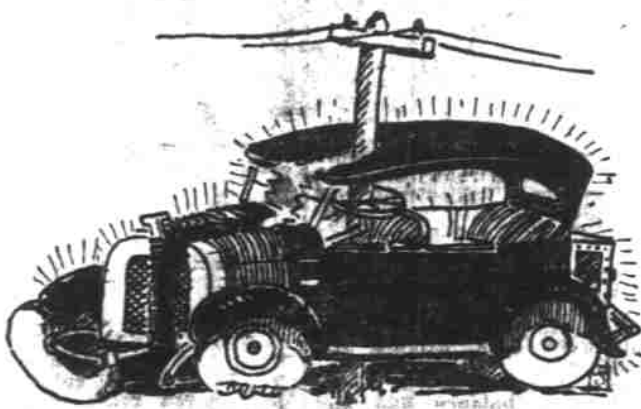
Three of these coupons and 98c when presented at or mailed to the Statesman office, 215 South Commercial St., Salem, Oregon, entitles you to a beautiful American Flag, size 5x3 feet as advertised.

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