

that you have heard

Mrs. Beth Bailey McLean--

eminent Domestic Science authority explains all about the superior quality of Calumet Baking Powder at the free cooking school -- why it produces better results -- more delicious and healthful foods and have actually seen with your own eyes the light, tempting and evenly raised baking it produces.

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Strawberry Prices Down; So Are String Beans, Peas

PORTLAND, April 8.—(AP)—Supplies of string beans are heavier than the demand at the prevailing prices so considerable reductions are being made by most dealers. Sales are being made at \$3.50 @ 4 per hamper. Some are oversupplied with green peas, also and there is a

wide range of prices from 12 @ 17c per pound. Strawberries are slightly lower at \$2.50 per crate. Buyers are not keen for high priced luxuries during the cool weather. Oregon asparagus is coming very slowly. Few receipts were around Arlington bring \$3 per dozen bunches or 25c per pound in comparison with California stock at 15 @ 17c.

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"WHERE A DOLLAR DOES ITS DUTY"

### The Family Dinner

Planked Steak      Potato Roses  
Stuffed Onions      Cinnamon Apples  
Buttered Green String Beans  
Graham Rolls  
Head Lettuce      Thousand Island Dressing  
Ice Box Dessert  
Coffee

### 1. Ice Box Dessert

1/2 lb. sweet chocolate      Cook to a paste and add  
3 tbs. powdered sugar      4 egg yolks beaten in one  
3 tbs. water      at a time.

When cold fold in 4 egg whites beaten stiff. Fold in 1 cup cut marshmallows and nuts. Line a mold with lady fingers (split open). Pour in the chocolate mixture and let set 24 hours. Serve with whipped cream.

### 2. Baked Halibut with Tomatoes

Put 1 1/2 lb. slice of halibut in a buttered baking pan. Sprinkle with salt and pepper. Put on top 5 three-fourth inch slices of tomato. Then sprinkle with thin strips of green pepper. Bake in a hot oven 25 minutes basting 4 times with melted butter.

### 3. Ham Loaf--for Six

2 lbs. fresh pork      1 lb. smoked ham  
1 c. milk      1 c. cracker crumbs  
1 egg      Salt

Mix well. Press into a loaf, shape in a dripping pan. Pour over the loaf one can of tomato soup. Bake in a slow oven 2 hours.

### 4. Apple Dessert

3 big apples chopped      1 c. sugar  
1/2 c. Fisher's Blend flour      2 tsp. Calumet bak. pwd.  
1 tsp. melted butter      1/2 tsp. salt  
1 tsp. vanilla      1 egg  
1 c. nuts, raisins, dates or coconut.

Mix in the order given. Turn into a buttered square cake pan. Bake in a moderate oven 40 minutes. Serve hot or cold with whipped cream.

### 5. Chocolate Jelly Roll

4 eggs      1/2 c. cold water  
1 c. sugar      1 1/4 c. pastry flour  
1 tsp. Calumet bak. pwd.      1 tsp. salt  
1/4 c. cocoa

Beat eggs till light. Add cold water, sugar and cocoa. Beat. Then salt, baking powder and flour. Pour into a 6x10 pan lined with oiled paper. Bake 15 minutes in a moderate oven. Turn onto a sugared cloth. Remove paper. Spread with orange marmalade or marshmallow filling. Roll up at once in the cloth.

### 6. Marshmallow Filling

1/4 lb. marshmallows melted over hot water  
1 c. sugar      1/4 cup water

Boil sugar and water till it spins a thread. Pour over 2 beaten egg whites. Beat in the melted marshmallows. Beat till cold.

### 7. Favorite Dessert

2 c. whipped cream      1 box raspberries  
1/2 c. sugar      1 c. walnuts

Freeze 3 hours in a mold.

### The Party Luncheon

PINK AND LAVENDER

Strawberries au Natural  
Creamed Sweetbreads and Mushrooms in Creamed Puff Cases  
Parsley Potato Balls      Petite Peas  
Hot Parker House Rolls      Blackberry Preserves  
Molded Grape Gelatin Salad  
Open Sandwiches  
Angel Square with Cherry Sherbet  
Topped with Whipped Cream and Lavender Coconut  
Candies      Nuts

### Recipes

### 1. Cream Puff Cases

1/2 c. butter      1 c. Fisher's Blend flour  
1 c. boiling water      4 eggs

In a sauce pan melt the butter in the water. Add the flour. Remove the pan from the fire. Beat well. Place over the fire and stir until the paste comes away from the pan. Don't over-cook. This takes but two or three minutes. Remove from the fire. Add the eggs one at a time. Beat vigorously. Drop by spoonfuls onto a buttered baking sheet. Bake 25 minutes in a hot oven--with the heat coming from the bottom. Open the door and let the puffs dry out well or they will fall.

These cases may be used to hold creamed meat, fish or vegetables. Or they may be used with fresh or preserved fruit and whipped cream or filled with a frozen or gelatin dessert. To make chocolate puffs, omit 2 level tablespoons of flour from the above recipe. When the eggs are beaten in, add 1 1/2 oz. chocolate melted over hot water. When cold, cut off the top. Add a teaspoonful of strawberry or apricot marmalade, and top with sweetened whipped cream.

### Other Recipes

### 1. PORK TENDERLOIN IN BROWN SAUCE

Saute pieces of tenderloin cut and mashed flat. When brown cover and let steam 15 minutes. Add thin cream to cover the patties and simmer gently 1/2 hour. Season with salt. Remove patties. Thicken the liquid in the pan with flour. Add a little lemon juice and pour over the pieces of tenderloin.

### 2. BAKED SWEETBREADS

Parboil sweetbreads. Skin. Marinate in French dressing 1 hour. Drain. Season with salt and pepper. Roll in beaten egg and sifted cracker crumbs. The sweetbreads should be cut into individual servings before crumbing if they are not to be served by the host at the table. Place in a baking pan. Put in a strip of bacon on each piece of sweetbread. Bake 20 minutes, basting with melted fat.

### 3. HAWAIIAN SWEET POTATOES

Parboil sweet potatoes. Cut in slices 1/2 inch thick. Place in a buttered baking pan. Put a spoonful of grated pineapple on each slice of potato. Cut a half a banana in half lengthwise. Roll in butter, then in powdered sugar. Place such a piece on each piece of sweet potato. Bake about 20 minutes, basting with pineapple juice until the banana is baked.

### 4. CHEESE PIE

Cover the outside of deep gem pans with pie dough. Trim edges and prick with fork. Bake. Fill with the following mixture:

FOR SIX SHELLS--1 cup sugar, 1/4 cup butter, 1/2 cup milk, 1 cup walnuts, 1/2 teaspoon salt, 1 cup raisins, 3 egg yolks, 4 tablespoons flour, 1 teaspoon vanilla. Simmer seeded or puffed raisins in water to cover until all the water is absorbed and the raisins are puffy. Add the rest of the ingredients. Cook till thick. Fill in pie shells. Cover with a meringue made with the stiffly beaten whites of 3 eggs to which has been added 3 tablespoons brown sugar and 1/2 teaspoon vanilla. Brown in the oven.

### 5. FRENCH PASTRY

White, chocolate, angel, or sponge cake may be cut into squares then into thin layers. Put together with a butter frosting, frost the surface and decorate with butter frosting. Angel cake cut into two layers and filled with a nut custard or pecan nut filling, then cut into squares and frosted make delicious desserts. Butter frosting is made by creaming 1/2 cup butter. Add 1 egg yolk. Beat. Beat in 1 1/4 cups powdered sugar. Flavor with vanilla, chocolate, or coffee. Keep cold.

### 6. FROZEN FRUIT SALAD

1 cup stiff mayonnaise, 2 cups cream, 1 teaspoon gelatin, 2 tablespoons boiling water, 1/2 cup salad fruit. Whip the cream till stiff and combine with the mayonnaise with Wesson Oil. Dissolve the gelatin in the boiling water. Add slowly to mayonnaise. Fold in mixed diced fruit as pineapple, cherries, oranges, strawberries, bananas. Pack in a mold. Put on cover of buttered paper. Add cover of mold. Bury in tub of ice and salt using 1 part of salt to 4 parts of ice. Let stand 4 hours. Serve on lettuce with mayonnaise.

### 7. MERINGUES (12)

1 cup egg whites, 1/4 teaspoon salt, 1 cup fine white sugar, 1/2 teaspoon vanilla. Beat egg whites until stiff. Whisk in 1/2 cup sugar slowly. Beat well. Fold in 1/2 cup sugar lightly. Put a sheet of wrapping paper on the bottom of an inverted dripping pan. Drop the mixture by spoonfuls onto the paper. Set into a warm oven and let dry out rather than bake for 1 hour. Brown slightly. Remove from paper. Serve filled with whipped cream, ice cream, fruit or preserves.

### 8. HAM MOUSSE

1 tablespoon granulated gelatin, 1/2 cup hot water, 2 cups ground boiled ham, 1/2 cup heavy cream. Dissolve the gelatin in the hot water. Add to the cold ground ham. Fold in stiffly beaten cream. Turn into a mold and let stand till stiff. Chicken or veal may be used in place of ham.

### An Easter Buffet Luncheon

Stuffed Baked Potatoes      Salad Sandwich Loaf      Hard Rolls  
Ripe Olives      Cucumbers  
Devil's Food Meringue  
Coffee

### Recipes For 8 Servings

### 1. Salad Sandwich Loaf

2 cups meat or fish salad cut fine  
1 sandwich loaf of bread  
2 c. Mayonnaise made with Wesson oil  
Salted almonds  
Parsley      Butter

Cut the crusts from the loaf of bread. Cut the loaf in thirds lengthwise. Spread each strip of bread with butter. On one strip of bread spread 1 cup of the salad. Put on top of this a second strip of bread. Spread on this the other cup of salad. Top with the third strip of bread. Frost the entire loaf with mayonnaise. Garnish with flowers made of salted almonds and parsley.

### 2. Devil's Food Meringue

Make a devil's food cake in a loaf pan. This recipe is suggested:

1/2 c. Snowdrift      1/4 c. boiling water  
1/2 c. brown sugar      1 egg  
1/4 tsp. salt      1 c. Fisher's Blend flour  
1/4 c. sour milk      1-3 cup cocoa  
1/2 tsp. soda      1/2 tsp. vanilla

Use the conventional cake method of mixing. Bake 20 minutes at 350 degrees. Cool thoroughly. Make an orange filling using 6 tbs. Fisher's Blend flour, 1/2 c. orange juice, 1 1/2 tbs. grated rind, 2 egg yolks, 1 tsp. butter. Combine sugar and flour. Mix with hot orange juice. Cook till clear (about 10 minutes). Add beaten egg yolks, butter and lemon juice. Bring to a boil. Cool thoroughly. Spread this orange filling over the devil's food loaf. Cover the entire loaf with a meringue made of 2 egg whites, 6 tbs. cr. sugar. Beat whites stiff. Add the sugar gradually and continue beating until dry. Bake 10 minutes at 350 degrees till browned but not tough.

### Other Recipes and Suggestions

### 1. Club House Sandwiches Using Chicken, Roast Veal or Pork

1 c. soft bread crumbs      1/2 tsp. salt  
1 c. milk      1/4 tsp. pepper  
4 tbs. butter      Whites of 2 eggs  
1 c. chopped cooked ham

Cook the bread crumbs and milk until a smooth paste. Add the butter, ham and seasoning. Fold in the stiff beaten whites of eggs. Fill a buttered mold two-thirds full. Set in a pan of hot water. Cover the mold with buttered paper. Bake in a moderate oven till firm--about 30 minutes.

### 3. Date Torte for Six

1 lb. dates      3 tbs. Fisher's Blend flour  
1 c. walnuts      1 tsp. Calumet Baking Powder  
2 eggs

Stone and cut up the dates. Chop the nuts. Beat the eggs. Combine all the ingredients and bake in a square greased cake pan 30 minutes in a moderate oven. Serve hot or cold. Cut into squares and serve with whipped cream.

### 4. Chocolate Angel Food

1 c. egg whites      1/4 tsp. salt  
1/2 c. Fisher's Blend cake flour      1/4 tsp. cream of tartar  
1/2 c. sugar      1 tsp. vanilla  
1/2 c. cocoa      1/4 tsp. cinnamon

Whip the egg whites and salt till frothy using a whisk. Add cream of tartar. Beat till stiff. Fold in the sugar (sifted once). Sift the cocoa and cinnamon with the flour four times. Fold these into the mixture. Add vanilla. Bake in an ungreased tube pan in a slow oven one hour.

### The Family Luncheon

Creamy Omelet With Asparagus  
Luncheon Rolls      Tea      Fruit Salad

### Recipes for Four

### 1. Creamy Omelet

3 eggs      1 c. medium white sauce  
1 can peas

Beat yolks. Add 1/2 c. white sauce. Fold in beaten whites. Cook in buttered frying pan over a slow fire till browned on bottom. Place the pan in a slow oven for five minutes to set the top. Remove from oven. Run a spatula around edge and underneath the omelet. Make a slight crease through the center of the omelet. Fold the omelet by tipping the pan. Serve at once with creamed asparagus.

### 2. Luncheon Rolls--1 Dozen

2 1/2 c. Fisher's Blend flour      1 tsp. salt  
2 tsp. sugar      3 tsp. Calumet Baking Powder  
4 tbs. Snowdrift

Combine as for baking powder biscuits. Add 1/2 cup milk mixed with 1 egg. Roll out to 1/4 inch thickness. Cut with biscuit cutter. Brush with butter. Fold over as Parkerhouse rolls. Bake in a quick oven.

### 3. Golden Dressing

1/4 c. pineapple juice      1/4 c. orange juice  
1/4 c. lemon juice      2 eggs  
1/2 c. sugar      1/2 c. heavy cream

Pour the hot juice over the beaten eggs and sugar. Cook till thick. Beat till cold. Fold in cream whipped stiff. May use all pineapple juice if tart fruit is used in the salad. Otherwise the dressing will be too bland.

### Other Suggestions and Recipes

### 1. Orange Tea Biscuit

To baking powder biscuit dough made in the usual way add grated orange peel. Soak small cubes of sugar in orange juice. Press a soaked cube of sugar on top of each biscuit. Bake.

### 2. Salmon Souffle

1 lb. salmon      1/4 tsp. salt  
2 tsp. lemon juice      1/2 c. bread crumbs (soft)  
3 eggs      1/2 c. milk

Flake salmon (or other fish) and remove bones. Add seasoning. Cook bread crumbs in milk five minutes. Add salmon and beaten yolks. Fold in beaten whites. Bake in a buttered mold in a moderate oven till set--about 30 minutes. Serve at once.

### 3. Egg Cutlets

4 hard cooked eggs      1/2 c. bread crumbs  
1 tbs. melted butter      1 tbs. chopped chives or onion  
1/2 c. milk

Beat bread crumbs in milk to form paste. Add chopped eggs and seasoning. Cool. Shape in patties. Roll in beaten egg and fine crumbs. Sauté in butter. Serve with cream, tomato, or cheese sauce.

### 4. Au Gratin Fish Flakes in Potato Cases

1 c. oysters, cooked flaked fish or chopped meat may be used with 1 cup medium white sauce. In a glass baking plate make 6 nests of hot mashed potatoes. Fill the nests with the creamed mixture. Cover with buttered crumbs or grated cheese. Place in the oven to brown and melt the cheese.

### 5. Baked Rarebit--for Six

Cut stale bread in one-third inch slices. Butter. Cut into strips. Line a mold with these strips. Fill with the following mixture: 2 eggs beaten, 1 cup milk, 1 tablespoon melted butter, 1 teaspoon salt, 1/2 teaspoon mustard, 1/2 lb. cheese cut fine. Bake 30 minutes in moderate oven. Serve hot.

### 6. Baked Macaroni With Chipped Beef

Cook 3/4 cup macaroni (or rice) in boiling salted water. Drain, put a layer of the cooked macaroni in a buttered baking dish. Add a layer of dried beef. Put a layer of macaroni on top. Pour over two cups of medium white sauce. Cover with buttered crumbs. Bake till hot and browned.

### 1000 Island Dressing

Combine in the order given and drop by teaspoonsful onto greased baking sheet. Bake in a quick oven 400 degrees.

Add 1/4 c. chopped olives  
1/4 c. chopped pickles  
1/4 c. chopped celery  
1/4 c. chile sauce

A tart pickle relish may be added to the mayonnaise instead of the above suggestions.

### Chocolate Drop Cookie

1 c. sugar  
1/2 c. melted Snowdrift  
3 sq. chocolate melted  
1/2 c. milk  
2 eggs beaten  
1 tsp. soda  
1 tsp. Calumet baking powder  
2 1/2 c. Fisher's Blend flour  
1 c. raisins and nuts  
1 tsp. vanilla

### New Ice Cream Makes Appearance in Salem

Cream To Have An Appropriate Name To Be Selected Soon

We are living in an era of "new" things. We have "new" foods, and new and better processes for making all other commodities that we use, and so, to follow out a natural course of events the Western Dairy Products company, which is operating the local ice cream plant, have through their laboratories created a new ice cream. The cream will have an appropriate new name to be selected by the public and for the present will be sold only in brick form.

In this product there are the finest ingredients with a body of specially selected sweet cream from nearby dairies. They have no competition in this new field as this cream is processed by a method known only to the Western Dairy Products Company and manufacturers of Weatherly cream under the management of G. W. Weatherly. These two groups have an investment of a million dollars in plant and equipment and have one of the largest ice cream factories in the West.

Much enthusiasm is being shown over the unique way that they have decided to use in putting this new product on the market. The manufacturers are able, by this new process to include a greater amount of butter-fat in the formula without destroying the solid body of the cream, giving it a new taste and a much greater nutritive value.

### HOUSEHOLD NOTES

Pineapple Pork Roast is an appetizing, economical and decorative dish. It is made by sewing or tying together two sides of pork spareribs to form a crown, with the bones standing up. Have the butcher trim the bones clean so that they may be decorated with paper frills after roasting. The center of the crown is filled with a dressing made by chopping together one onion, one carrot, one-half cup of celery and two sprigs of parsley. These are fried in a little salad oil until the onions are tender and a pale yellow. Next add one cup of tender, boiled rice, three teaspoons of salt, one-half teaspoon of pepper, one teaspoon of parsley and one-quarter teaspoon of cloves and cook for a minute longer. Then add one-half the contents of a medium size can of drained crushed Hawaiian pineapple, one-half cup raisins and two cups of fresh bread crumbs. Stir well together and arrange in the middle of the roast and cook for two hours in a slow oven. Just before serving, slice parboiled sweet potatoes or canned sweet potatoes which are really the same thing

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