Hot Snacks For Cold Evenings

By CAROLINE B. KING

Culinary expert and lecturer on household science.

Tomato Cheese Souffle

Melt two tablespoonfuls butter and add two tablespoonfuls of flour, cook together to a smooth paste, then add a cup of strained tomato juice and simmer, stirring all the time, until thick. Season with salt, pepper and paprika to taste. Remove from the fire and beat in a cupful of grated cheese and the well-beaten yolks of two eggs. Finally fold in the whites of the eggs whipped to a stiff dry froth. Turn into a buttered baking dish, place in a dripping pan and surround with warm water. Set the pan in the oven and bake twenty minutes. Serve at once, in the baking dish.

Piquant Prunes

Wash, soak and steam large meaty prunes. Through slits in the sides remove stones and insert small stuffed olives. Then wrap each prune in a very thin slice of bacon, fasten with a toothpick and bake in a hot oven or broil until the bacon is crisp. Serve on triangles of toast.

Tortillas

Cook a cupful of yellow cornmeal in three cupfuls of boiling water for fifteen minutes, add a cupful of grated cheese and a teaspoonful of baking powder. Beat well, and pour into a well-greased dripping pan. Bake like cornbread and cut in squares before serving.

Hot Potato Salad

Cook four large or six small potatoes in their skins, cool, peel and chop coarsely. Place in frying pan, sprinkle with salt and pepper, and one tablespoonful each of chopped onion and parsley. Beat together one-half cupful of olive oil, four tablespoonfuls of vinegar, and one-half teaspoonful dry mustard. Pour over the potatoes, stir well and heat through. Serve in a salad bowl garnished with broiled sardines.

Prune Croquettes

Soak one pound of prunes in a quart of cold water, simmer till tender, cool, drain, pit and chop pulp very fine. Add bread crumbs to make quite stiff, two tablespoonfuls of lemon juice, a pinch of cinnamon and a tablespoonful of sugar. Form into balls the size of walnuts, roll in beaten egg, then in flour, and fry a golden brown in hot fat.

Creole Rice

Cut four slices of bacon into small pieces and cook till crisp, to the fat in the pan add a tablespoonful of chopped onion, one green pepper cut in strips, and half a pimento shredded. Cook till the onion is brown, then add one and one-half cupfuls of boiled rice, and the same quantity of strained tomato juice. Season with salt, pepper and butter and sprinkle when serving with paprika.

Cheese Dreams

Grate enough cheese to make two cups, or run it through the chopper, making it quite soft. To the cheese add one well beaten egg, half a teaspoonful of salt, one-quarter teaspoonful of paprika, wash each of black and white pepper and a tablespoonful of Worcestershire sauce. Spread the mixture on pieces of bread cut as for toast, on each lay a slice of bacon and put in a hot oven; cook till bread toasts and the cheese melts and puffs and bacon cooks a light brown. Serve hot.

TABLE TALKS

by Jeanette Beyer

HOME SERVICE DEPARTMENT—ROYAL MILLING COMPANY

How to Make Bread

Dear Jeanette Beyer: I read your helps on pie crusts, and the right temperatures for baking and it has improved my pies so much.

Now, I wonder if it would be asking too much if you would send me some of your bread methods? For the last few months I have failed to have good bread. I even changed flour, but cannot find out where my trouble is. Thanking you for your kindness. Yours very truly, MISS CLARA R.

My dear Miss R.—Both the Oregon Statesman and I are glad that the Table Talks helped you solve some of your pie problems, and that you have come to us concerning bread. We'll certainly do our best to warrant your confidence.

Since you haven't told me what your poor bread was like, I can not suggest any specific remedies, but will tell you what I can about general methods of mixing and baking, and perhaps from the discussion you can pick out the faults which have caused your troubles. In other words, wherever the she fits, why put it on!

The Flour

You have mentioned flour. Good bread, since it is about 60 per cent flour, requires a good brand of bread flour. By bread flour is meant a flour which is rich in a high quality gluten. Flour contains two main ingredients, gluten and starch, and it is the gluten which absorbs water, and which gives bread dough elasticity and strength, and power to expand with even heat. A good bread flour, then, is one which absorbs a relatively large amount of water, which makes an elastic, almost sticky dough, and which gives loaves of good volume and fine flavor. The better flour you use the less you will need to use of it, and thereby good flour is an economy.

Since wheat varies in its protein content, so flour varies in the amount and quality of its gluten. I would suggest, then, that you use a brand of flour which is "kitchen tested," and which is guaranteed to give uniform baking results.

The Yeast

Do you know why good bread is like the sun? Because it rises in the yeast and sets in the vest! Ranking in importance with the flour, I would place yeast. To realize the fascination of bread making, one must understand that yeast is a very tiny one-celled plant which grows in the bread dough. It is alive, and like other plants, must have the right conditions in order to grow well.

First of all, the yeast plant must have food. This is furnished by the starch of the flour and by the sugar which is usually added to bread. Second, the yeast plant needs moisture, supplied by water or milk. Third, yeast must have oxygen of the air. Therefore it is well to sift the flour before using it, and to fold the dough as one kneads it. It is better not to grease the top of the dough too heavily as the bread is rising, since the dough must breathe and of course the dough is never put into an airtight can to rise.

Lastly, yeast requires a certain amount of warmth to grow its best, which is around 80 degrees F. This is not very warm, in fact it would probably feel a little cool to your hand, although that depends on how warm-handed you are. The little plant is delicate. If the liquid which you use is hot, the yeast will be killed. If it is cold, the yeast will not grow. So the right temperature, which is about luke warm, is very important to get. That yeast does not grow when it is cold, we make use of in the ice box rolls which are nice for summertime cooking.

Many women, in their endeavor to have the dough warm enough, have it too warm, and this causes bread of coarse texture, gray color and often bad flavor. A room which is comfortable for you to sit in will be comfortable for the yeast.

Two Kinds of Yeast

And while we are talking about yeast, we must explain the two kinds of yeast. The compressed yeast is my favorite, because it is not necessary to be long about making bread. It is fresh and active, the yeast cells are fairly bursting to grow, and as soon as they are unwrapped from their tin foil prison, are given air, food, moisture and warmth, they become very lively and increase rapidly.

However, one st not always able to get fresh compressed yeast—and it MUST be fresh. The dry yeast, then, can well be used. But more time must be allowed since the yeast plant is not active, but is in spore state, rather like seeds, and must be awakened before it is ready to grow luxuriantly Therefore, with the dry yeast, we must make a sponge the night before. The next morning we may mix the dough stiff and proceed exactly as for the compressed yeast.

Let's Mix Together

Suppose now, that we are mixing bread dough together. We have dissolved the yeast in the liquid which is luke warm, then we dissolve the sugar and the salt. By the way, we'll not add too much, we'll kill the yeast plant entirely, and our bread will be heavy. Then the melted shortening cann be added to the liquid. Next we'll add the flour, and perhaps, to your surprise you'll find that you can measure your flour accurately. Beware of adding too much flour, or you'll have dry, crumbly bread which will not keep well. The less flour you can use, and still handle your dough, the moister and whiter your bread will be.

When you have added all the flour which you think is necessary, and that should be a little less than necessary, turn the dough out on a floured board and knead it well. Let the dough be soft and do not worry if it is slightly sticky. Do the best you can. Then put it to rise in a greased bowl and put in a rather warm place.

Gas Balloons

What happens while it is rising? Briefly, the little yeast plant is growing on the sugar and starch. As it grows it forms two things, carbon dioxide gas and alcohol. Since the yeast is distributed all through the dough, there will be gas all through the dough, and we have little gas balloons or sacks forming. The elastic gluten of the flour is forming the walls of the little balloons, and the more gas, the more the balloons expand. If we do not punch the dough down, the balloons will stretch as much as they can and then burst, so when the dough has about doubled in height, we punch it down to distribute the gas and break up the sacks, and prevent the gluten losing its elastic power.

Simply punch down in the center, fold over the sides, turn the dough over and let it rise again. The next time it rises it can be shaped into loaves or rolls and placed in the baking pans. Let it rise about double after it is molded, and then bake in a rather hot oven, from 350 degrees to 400 degrees F. Large loaves put in about 450 degrees and let the heat gradually decrease. The smaller loaves and rolls bake at the former temperature. A large loaf takes about an hour or more to bake, and the rolls take from 20 to 45 minutes, depending on their size and shape.

There are more things to tell you, but these are the most important, and I've used up more space than even a generous editor can allow. I will include but one bread recipe, which can be used for loaves or plain rolls. If you or any others who are interested in bread would like to have recipes for cinnamon rolls, and ice box rolls, send us a stamped self-addressed envelope in care of the Oregon Statesman. The bread story is a long one, and if I haven't told it all, please write to me again. Sincerely,

JEANETTE BEYER.

Salem Markets

FEED—	
No. 1, wheat, white	$1.20
Red, wheat, sacked	1.17
Oats, per ba. milling	.53
PORK, MUTTON AND BEEF—	
Tops hogs	.12
Sows	.09½
Top steers	.07
Cows	.05
Bulls	.03@.05
1927 lambs, under 86 lbs.	.14
Top live veal	.07@.09
Dressed veal	.16
Dressed pigs	.15
POULTRY—	
Light hens	.18@.20
Heavy hens	.21@.23
Broilers	.25@.30
Roosters	.08
EGGS, BUTTER, BUTTERFAT—	
Standards	.18
Pound	.40
Butterfat	.42
Cream butter	.41@.45
VEGETABLES—	
Vegetables, beets, sacked	.05
Onions, doz. bunches	.90
New Cabbage	.05½
Celery	2.25
California lettuce, crate	3.50
Local onions	4½@.05

General Markets

PROVISIONS

PORTLAND, April 15.—(AP)—Butter unsettled, up and down. Top cubes ½c lower. Extra cubes, city 41c; standards 40½c; prime firsts 39½c; firsts 39c, prints 44c; cartons 45c.

Bids to farmers: Milk steady; best churning cream 40c in valley; delivered Portland 43c; per pound; raw milk (4 per cent) $2.35 cwt. f. o. b. Portland.

Eggs steady; current receipts 19c; fresh medium 19c; fresh standard firsts 22c; fresh standard extras 23c.

Poultry steady; heavy hens 25@26c; light 20@21c; springs nominal; broilers 30@31c; pekin white ducks 20c; colored nominal; turkeys, live nominal; dressed 37c.

Onions steady, local 85c@5.50.

Potatoes steady $1.50@1.85 sack.

LIVESTOCK

PORTLAND, April 15.—(AP)—Cattle steady; receipts 155 through. Hogs steady, practically no early sales; receipts 80 on contract. Sheep steady; no receipts.

DAIRY EXCHANGE

PORTLAND, April 15.—(AP)—Dairy Exchange, net prices:

Butter, extras 41c; standards 40½c; prime firsts 39½c; firsts 39c.

Eggs, extras 23c; firsts 22c; pullets 19c; current receipts 19c.

HAY

PORTLAND, April 15.—(AP)—Hay buying prices: Eastern Oregon timothy $21@22, ditto valley $17@17.50; clear $14.50; alfalfa $18@18.50; oat hay $14.50; oat adn vetch $16.50; straw $8.50 per ton. Selling prices $2 a ton more.

VEGETABLES

PORTLAND, April 15.—(AP)—The market is heavily supplied with rhubarb, selling at 6@8c per pound but with prospects of dropping lower as soon as the cleanup.

The windup of the California stock is being sacrificed at any price to clean them up.

California asparagus is plentiful at 10@11c per pound. Peas are bringing 11@12c and good string beans $18@20c.

The supply of cabbage is light and if the Mississippi crop were ready to ship now come cars might be brought from there. Texas is about cleaned up and California is not expected to be in the market for some time.

Local spinach is bring $1.25@1.75 per box according to the quality and pack. Walla Walla stock, iced, is moving at $1.35@1.50 per box.

DAIRY

PORTLAND, April 15.—(AP)—The butter market was unchanged today. Shipping orders from Los Angeles adn the north cleaned up the surplus. Receipts were 19,464 pounds, local make 16,074 pounds, and 544 pounds were stored.

Eggs were steady at former prices. Receipts were larger at 3,177 cases and 520 cases moved into storage.

Poultry and dressed meats were unchanged.

for 300 additional workers for service on the Eel foot levee was sent from Hickman today. The crest is expected Sunday or Monday and much sand bagging will be necessary if the waters are to be kept within the levees.

Records Broken

NEW ORLEANS, La., April 15.—(AP)—Warned that the flood in the Mississippi river "will be the greatest on record," residents of the lower valley were making strenuous efforts to confine the waters to the man-made barriers as the crest of the flood approached.

The river today flicked off portions of levees at Plaque Mine and workers filled the threatened breach with sand bags. Concrete facings at Port Allen slide into the stream and more sand bags were thrown into the cavity. Other crews were dispatched to strengthen weak spots.

At several points the level of the water had reached within a few inches of the top of the levee and occasional waves from passing steamers or gusts of winds licked the bottom of the sand bags. The river has almost three feet to rise before it reaches the crest forecast today.

Hartman Bros., Jewelry Store. Watches, clocks, rings, pins, diamonds, charms, cut glass, silverware. Standard goods. State at Liberty St. (*)

First National Bank, the bank of friendship and helpfulness in time of need. Interest paid on time deposits. Open an account and watch your money grow. (*)

SPLIT IN CANTONESE RANKS NOW ACTUALITY

(Continued from page 1.)

Kai-Shek, Cantonese generalissimo and came with dramatic suddenness. Resolutions of impeachment against almost a score of radical leaders of the Cantonese government at Hankow were adopted almost immediately.

Nanking to Be Capital

Word of the impeachment resolutions, received through Quo Tai-Chi, Cantonese commissioner for foreign affairs at Shanghai, indicated that General Chiang and his supporters would establish a new government at Nanking.

The resolutions demanded that certain radical leaders be arrested as "disturbers of the public order in China." Among those mentioned by name were Michael Borodin, the Russian, who has been acting as advisor to the Cantonese government; George Hsu Chien, minister of justice; Chen Tu-Hsiu, leader of the Chinese communist party; Tung Ping-Shan, minister of agriculture; Teng Yen-Ta, notorious agitator and 15 others less known.

A mass meeting at Hankow denounced General Chiang and his supporters as "counter revolutionists" and invited Feng Yu-Hsiang, once known as the "Christian general" and reputedly a radical, to join forces with the Hankow radicals to fight Chiang. Previously a mass meeting had denounced Chiang for his activities in the past few days in raiding labor headquarters in Shanghai and neighboring cities.

St. Helens—Cooperative Creamery will spend $5,000 on improvements.

GUARDS BATTLE FLOODS IN MISSISSIPPI VALLEY

(Continued from page 1.)

swirling in or about their homes.

The Arkansas river reached 36.1 feet at Fort Smith, the highest stage in 94 years. Motor traffic through the river valleys, where rain has been falling for days, is almost at a standstill, and train service has been interrupted at many points.

The White river levee at Jacksonport went out early today and a break near Clarendon was feared.

Levee Collapses

Just below Hornersville, Mo., in northeastern Arkansas, the west side of a big lake levee on the St. Francis collapsed.

More than an inch of rain fell here today, and precipitation continued steadily early tonight.

Farther upstream on the Mississippi the residents were alarmed over the prospect of 55.6 to 56 feet at Cairo, Ill. Business at Hickman was virtually at a standstill and many stores have closed and removed their stock. A call

EDITORIAL POLICY CENSORSHIP FOUGHT

Student Opinion Divided at University of Oregon Over Amendment

UNIVERSITY OF OREGON, April 15.—(Special to Statesman)—State-wide interest has been aroused over a proposed amendment to the constitution of the Associated Students of the University of Oregon which would vest in an editorial board, appointed solely by the student body president, authority to determine the editorial policies of the Oregon Daily Emerald, student publication.

The amendment, which was proposed to the student council at a meeting earlier this week, is scheduled for formal presentation at the regular student body meeting next Thursday, when it will be determined whether the measure will be placed on the ballot at the regular student body election later in the year.

It is endorsed by Hugh Biggs, student president, who declares such a measure will insure harmonious cooperation between the student administration and the Emerald staff.

Sol Abramson, editor-in-chief, declared that it would be as fair to permit the editor of the Emerald to appoint a committee who would supervise and censor the president's speeches to make them express only student opinion.

Newspapers and editors in various sections of the state are supporting Abramson in his contention that the proposed action is a serious blow at the "freedom of the press" and the right of responsible editors to express their personal opinions.

The freshman class, at a meeting last night, went on record as opposed to changing the present system of editorial management of the Emerald, and sustained campaign against continuing "time-worn traditions by force," in a resolution which denounced the wearing of green "lids" by freshmen after the first term at the University.

Any change in the present system in the editorial management of the Emerald that would restrain initiative effort, would prove detrimental to the high standing of the Emerald and the school of journalism in the opinion of the state press at large, declared Hal E. Hoss, past president of the state editorial association in an interview with an Emerald representative in Salem this afternoon.

BOMBS INJURE AVIATORS

Explode While Plane at Height of 5000 Feet; Men Escape

TOLEDO, O., April 5.—(AP)—Lieutenant C. A. Dixon and Sergeant Charles Arnold, from the Hartford, Conn., airport, narrowly escaped death tonight when fifteen aerial bombs exploded in their airplane while at an alitude of 5,000 feet, advertising a motion picture with fireworks and bombs.

The flaming plane glided two miles to the landing field, with Arnold, badly burned in the bomb explosions, tearing away burning fabric from the wings.

Both men were taken to a hospital. A bomb which exploded too near the fusilage ignited the other bombs.

Mrs. H. P. Stith, millinery. Most beautiful hats in Salem; all shapes and colors; full stock from which to make fine selections. Best quality. 333 State St. (*)

POISON THEORY DRAWS ATTACKS OF WITNESSES

(Continued from page 1)

positive proof of uremia—and I do not see how we can give serious consideration of strychnine."

Mrs. McGee tok the stand in her own behalf. She declared that her husband had suffered from kidney trouble before August 10, the day on which the state charges he suffered convulsions from poisoning.

Her testimony was in line with the general defense which emphasized the possibility of uremic poisoning and uremia convulsions as cause of the death of Dr. McGee.

AMITY FARMER PLACED IN JAIL IN THEFT CASE

(Continued from page 1.)

cery store. He then was relieved of his job as truck driver for the prison and assigned to a cell in the penitentiary "bull pen."

He was received at the prison 12 years ago to be hanged for the murder of a man named Winters in Multnomah county. The sentence later was commuted tol ife imprisonment.

Officers said that suspicion pointed toward Richardson when he offered a large quantity of groceries for sale at bargain prices. He has lived near Amity but a short time, nad was said to have three children.

L. A. Scheeler Auto Wrecking Co., oldest in the Willamette valley. New and used parts and equipment. Low prices and quality service here. 1085 N. Com'l. (*)

Mr. Used Car Buyer: Have you seen the real buys at the Capitol Motors Incorporated? See Biddy Bishop, 350 N. High St. Telephones 2125 and 2126. (*)

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