



ASPIC JELLY

Aspic jelly is not the "high falutin'" thing it sounds when one sees the word printed in cook books or magazine articles. Aspic—the name does sound rather strange, perhaps hard to make and high uphish, as though it should appear only on French cafe menus and not on the bill of fares of such ordinary tables as ours.

Yet like almost everything, when you're once acquainted with it you'll find it's simple and easy after all. But that doesn't say it isn't good; some easy things, you know, are delicious and this is one of them. If you are serving a party luncheon during hot weather, you'll certainly want to have something in aspic jelly. Perhaps it will be the meat—chicken or tongue or even fish. It may be the vegetables which you'll wish to put in aspic, or it may even be the salad.

Surrounding your meat or vegetables with this jelly will insure your guests of a cool and beautiful luncheon dish as well as an unusual and tasty one. It also gives you, as the hostess, a chance to prepare the main dish of the meal far ahead of time so that you can be as cool and delightful as the jelly itself.

Aspic jelly is always made with meat juice or stock which has been thickened with gelatine. This is poured around whatever you wish to serve in it, allowed to set in a cold place. Just before serving it is turned out of the dish and one has a mold of clear sparkling aspic jelly around the meat or vegetables, making a gorgeous unusual dish, out of ordinary materials.

Either broth from chicken can be used or broth from beef. In the recipe which I have below, both white and brown stock is called for:

- 2 tbsp. carrot
- 2 tbsp. onion
- 2 tbsp. celery
- 2 sprigs parsley
- 1 sprig savory
- 2 cloves
- 2 sprigs thyme
- 1 bay leaf
- 3 cup white stock
- 4 tbsp. granulated gelatine
- 1/2 qt. white stock
- 1/2 qt. brown stock
- 3 eggs white

Put vegetables, seasonings, and 1 cup stock in a sauce pan; cook twenty minutes and strain, reserving liquid. Add gelatine to stock, then add lemon juice and strained liquid. Season with salt and cayenne and add white of egg slightly beaten. Add slowly to remaining mixture, stirring constantly until boiling point is reached. Take from fire and let stand thirty minutes. Strain through a double thickness of cloth.

Of course all white or brown stock can be used. The white is safest for vegetables and white meat and the brown stock for dark meat. Be sure to taste the liquid after it is made to see that the seasonings are right. It should be highly seasoned and also very clear. The purpose of the egg whites is to clear it.

Many times one doesn't have meat stock on hand and it is too much trouble to make it. The following recipe with bouillon cubes, I find very satisfactory on short notice.

Quick Aspic Jelly

Dissolve 1/2 cup chicken bouillon cubes in 3-4 cups boiling water. Add 1 1/2 tsp. salt, and 1/2 cup cold water and juice of 1 lemon and salt and pepper to taste. Strain through a double thickness of cloth.

In extremely hot weather it is safest to use more gelatine than the recipe calls for in order to be certain that the jelly will not suddenly melt before the dish can be gotten to the table. And oftentimes when one cannot prepare it many hours ahead, the gelatine can be increased to save one's peace of mind as to whether it will be set in time. However, if the day is not hot, the recipe is all right as it is.

As I have said any kind of meat or vegetables may be molded in aspic. Of course, they must be cooked beforehand. Following are three delightful luncheon dishes in aspic.

TONGUE IN ASPIC

Cook tongue until tender in boiling water to cover, with six slices carrot, two stalks celery, one onion stuck with six cloves, one-half teaspoon peppercorns, and one-half tablespoon salt; let cool in water in which it is cooked and peel the next day if possible. Curl the tongue around in a good shape or slice it. Cover the bottom of a round pan with aspic and when firm decorate with cooked carrot, turnip, beet cut in fancy shapes and parsley. Cover with aspic jelly mixture, adding it by spoonfuls so as not to disarrange vegetables. When this layer of mixture is firm, put in tongue, adding the rest of the aspic jelly. Let stand until firm. Chill thoroughly, turn on serving dish and garnish with parsley and lettuce.

TOMATOES IN ASPIC

Peel and remove pulp from small firm tomatoes. Fill with vegetable or chicken salad. Cover with mayonnaise and garnish

with sliced pickles. Place a pan in ice water, cover bottom with aspic jelly mixture; and let stand until jelly is firm. Arrange tomatoes on jelly, top side down. Add more aspic jelly mixture, let stand until firm, then add all of jelly. Chill thoroughly, turn on a serving dish and garnish around base with jelly.

JELLIED VEGETABLES

Soak one tablespoon granulated gelatine in one-fourth cup cold water, and dissolve in one cup boiling water; then add one-fourth cup, each sugar and vinegar, two tablespoons lemon juice and one teaspoon salt. Strain cool and cup celery cut in small pieces, one-half cup finely shredded cabbage and one and one-half canned pimientos cut in small pieces. Turn into a mould and chill. Remove from mould and arrange around jelly thin slices of cold cooked meat overlaying one another. Garnish with celery tips.

HOUSEHOLD HINTS

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Menu Hint

Here is an intriguing and unusual luncheon or supper menu. Other fruit or berries might be substituted for the elderberries. The cheese takes the place of meat, so it is a fairly hearty meal, although simple and easily prepared.

Scarlet King Salad

Cheese Straws

Elderberry Pot Pie

Iced Tea

Today's Recipes

Scarlet King Salad—Take four red beets and one cup cottage cheese with mayonnaise salad dressing, paprika. Arrange on bed of lettuce a ring of diced cooked red beets. Fill center of ring with cottage cheese, topped with mayonnaise dressing and a sprinkle of paprika.

Elderberry Pot Pie—Use one quart of canned elderberries. Heat to the boiling point, then drop in dumplings and cook ten minutes without lifting cover. Serve with cream and sugar.

Dumplings—One cup flour, two teaspoons baking powder, one-half teaspoon salt, one teaspoon shortening, cold milk. Sift flour, baking powder and salt, rub in shortening lightly with fingers add enough milk to make dough hold together. Drop by spoonfuls into the elderberries.

An Artichoke is really a flower bud. When young and tender and bottom (the center circle with the spiky top pulled off) may be eaten as a salad. Otherwise the artichokes are steamed or boiled. An average size weighs one-half pound. Choose fresh globes from which a leaf will pull easily. They may be obtained canned.

Suggestions

Oil Stains

To remove oil stains rub the material with lard and wash with warm water and soap.

New Mop

When starting a new floor mop, try brushing out the dirt with a whisk broom after each using, instead of shaking it.

Even Slices

Wrap a piece of waxed paper around the knife blade before cutting butter into squares for serving. It will make much neater pieces of butter.

Preparedness

In putting a paraffine top on



My girl friend's so dumb she thinks a la carte means on a tea wagon.

your jams and jellies first coat with a thin layer, then lay a piece of string across and finish the coating. Let the end of the string hang over the edge of the glass. When the paraffine is to be removed, pull the string and it will come off whole.

Failure of Stock Firm Causes New York Flurry

NEW YORK, Aug. 13.—(AP)—Failure of the stock exchange firm of A. L. Fuller and company today sent a hurricane of selling orders through the stock market, blowing down dozens of flimsy speculative structures which had been erected laboriously by pool operators. Prices of many issues crashed five to 25 points, wiping out hundreds of millions of dollars in quoted values, as holders of the shaky stocks stampeded for the cyclone cellars.

The collapse of the market was largely attributable to the rush of traders to get out from under. Huge blocks of stocks were thrown on the market for sale at any cost, and as prices plunged downward, hundreds of stop-loss orders were touched off, adding to the fury of the storm. Inability, or unwillingness, to meet calls for more margin resulted in many speculators being sold out on the down grade.

Announcement from the rostrum of the exchange that A. L. Fuller and company had been suspended for inability to meet their engagements spread consternation among investors and brokers. Immediately the rush to withdraw from the unstable market was on. So headlong was the retreat that the day's total transactions ran within a few thousand shares of the 3,000,000 mark, and established a new high record for the year.

Rah! Rah!

They were on their way home from the football game. He broke the silence by remarking, sadly: "Well, too bad we lost the game." "Isn't it?" agreed the girl. "But never mind, Bob; we had the best looking cheer leaders."

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Attractive Wedding Solemnized in Woodburn on Wednesday Evening

The marriage of Miss Ruth Marie Garrison and Wilbur Lloyd Jones which was solemnized at eight o'clock on Wednesday evening in the First Methodist church of Woodburn will be of interest in Salem. The service was read by Rev. Aaron J. Neufeld in the presence of one hundred relatives and friends.

The bride, who was given in marriage by her father, wore a gown of white crepe black satin and a veil of Brussels lace with cap arrangement. She carried a shower bouquet of pale yellow roses and white snap dragons.

Mrs. Paul Garrison as matron of honor wore Nile green chiffon and carried yellow roses.

The bridesmaids, Miss Kathleen Garrison and Miss Pearl Stoller, wore orchid and yellow frocks and carried snap dragons in pastel shades.

Clarence Allen acted as best man. The ushers were Rex Garrison and Charles Huddleston.

Doris May Albin of Salem was ringbearer and the little flower girls were Fay Waldorf and Alleen Thompson. Harriet Mazovet-sky of Portland carried the train.

Preceding the ceremony, Miss Marvel Larson sang "At Dawn-ning" and "I Know a Lovely Garden." The wedding march was played by Miss Florence Currie of Vancouver, Washington.

A reception was held following the ceremony. Mr. and Mrs. Jones left immediately on a ten days' wedding tour to California.

Upon their return they will be at home to their friends in their new home at Fifth and Hayes streets in Woodburn.

Salem Group at the Beach for Several Days

Mr. and Mrs. E. R. Allgood, Mrs. Stella Walrath, and Miss Mary Walrath are spending several days at Rockaway.

Dr. and Mrs. Canse Will Tour Oregon Beaches

Dr. and Mrs. John Martin Canse will leave Monday by motor on a vacation tour of the Oregon beaches. They will be away for a week.

At Rockaway for Vacation

Mrs. C. W. Schroeder, Mrs. Sam Laughlin, and Irma Greene are in the Driftwood Cottage at Rockaway for several weeks.

Guest in Salem from Colorado

Miss Ida Hutchins of Denver, Colorado, is a guest of her brother-in-law and sister, Mr. and Mrs. Homer E. McWain.

Will Spend Remainder of Season at Cannon Beach

Bert Forbes Jr., is domiciled in the Athone Cottage at Cannon Beach for the remainder of the season.

On Camping Trip to Mount Hood

Mr. and Mrs. A. M. Jerman accompanied by Mr. and Mrs. John P. Hunt of Woodburn, left yesterday on a camping trip to Mount Hood.

Miss Tucker Will Study in Boston

Miss Lucile Tucker, who with her mother, Mrs. S. E. Tucker, is visiting in California at the present time, will go from there to Boston where she will enroll for the winter in the Boston School of Dramatics.

Mrs. Tucker, accompanied by her daughter, Miss Gertrude Tucker of San Jose, will return to her home in Salem the latter part of the week.

Week-end Guests From Monmouth

Mr. and Mrs. W. B. Johnston will have as their guests over the week-end, Miss Dorothy Maxwell and Miss Florence Snodgrass of Monmouth. Mr. and Mrs. Johnston will accompany their guests on their return to Monmouth Sunday evening.

Leaving Today for Rhododendron

Dr. and Mrs. Laban Steeves are leaving today for Rhododendron where they will spend the week-end as the guests of Mr. and Mrs. Ralph Watson of Portland.

Will Visit Camp Fire Girls at Bull Run

Mr. and Mrs. Roy Mills with their children, Ila and Charles, will visit their daughter, Miss Roberta Mills, who is attending the summer camp of the Portland Camp Fire girls near Bull Run. Miss Frances Lawn and Miss Claudia Buntin are also in camp.

Dr. and Mrs. Steeves at Seaside for a Fortnight

Dr. and Mrs. B. L. Steeves are spending a fortnight in their summer home, "Steevescote," at Seaside.

Mrs. Martin Entertains With Luncheon

Mrs. Dorothy Martin was hostess for an attractive luncheon on Thursday afternoon at the home of her mother, Mrs. Lena Hart.

Covers were placed at the luncheon table, centered with nasturtiums and blue tapers, for Mrs. J. F. Smith, Mrs. O. Frum, Mrs. C. F. Robinson, Mrs. A. R. Vanderhoff, Mrs. I. M. Twest, Mrs. Lena Hart, and the hostess, Mrs. Martin.

Initiation Services Held for Dallas Assembly of Rainbow Girls

The Chadwick Assembly of the Order of Rainbow Girls from Salem initiated a group of Dallas girls Monday evening. A number of the members of the Evergreen Assembly of Woodburn were also present.

Dallas girls initiated on Monday evening were: Margaret Ellis, Katherine Hawkins, Mary Himes, Ethelyn Eberting, Mary Starbuck, Margaret Stats, and Louise Fletcher.

Visiting in Spring Valley

Miss Ruth Stevenson is visiting at the home of her brother-in-law and sister, Mr. and Mrs. Carl Alderman of Spring Valley.

Dr. and Mrs. Blodgett Go to Rockaway

Dr. and Mrs. Corydon Blodgett left yesterday for Rockaway where they will join Mr. and Mrs. Arthur Utley who have been touring the northern beaches.

Picnic Sunday at Woodland Park

The Woodmen of the World and Neighbors of Woodcraft are sponsoring a picnic at Woodland Park, Sunday, August 14. Friends are invited to attend.

Needlecraft Club Will Meet

The Needlecraft Club will meet at the home of Mrs. Ruth Dennison, 1540 North Liberty street, on Tuesday, August 23.

Guests at Manzanita

Mrs. Lawrence Lewis and Miss Lois Wilson are guests at Anchor Inn, Manzanita beach.

Mr. and Mrs. McWain Now at Home at 335 Fairview Avenue

Mr. and Mrs. H. E. McWain are now at home to their friends at 335 Fairview Avenue.

At Cascadia for a Fortnight

Mr. and Mrs. H. F. Shanks have gone to Cascadia for a fortnight.

Spending the Week at Pacific City

Mrs. C. M. Lange and Miss Marshall of Baldwin, Kansas, Miss Elva Burris, the Misses Helen and Gwendolyn Hertzog, and Frederick Hertzog are spending the week at Pacific City.

Visiting in Corvallis

Miss Doris McCallister is visiting at the home of her uncle and aunt, J. G. Buchanan, near Corvallis.

Return from Short Vacation at the Beach

Mr. and Mrs. M. C. Pettes have returned after spending a short vacation in Clatter City.

Go to Newport and Taft

Mr. and Mrs. Charles Chaffee left Friday for Newport and Taft where they will remain for several days.

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For Loss of Sight of Either Eye	3,750.00	500.00	

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