

TABLE TALKS

Jeanette Beyer

HOME SERVICE DEPARTMENT—ROYAL MILLING COMPANY

Muffins
My grandfather was a Scotchman. Sometimes I like to imagine I am visiting my great-grandmother in Scotland. On a cold rainy, Londonish, drizzly afternoon, slipping my Grannie's amber-colored tea which she made from water boiled in a quaint iron tea pot, she should tell me how my grandfather behaved when he was a little boy. And as I listen, and watch the rosy light from her hearth brighten her old face, I would be munching fresh brown muffins which she had made for me in her brick oven.

You see I can't tell you a great deal about it, because I've never been in Scotland yet, but I'm very certain of grannie, the tea, the iron kettle, the hearth, the brick oven and the muffins. When I really go, I shall tell you about it much better than this.

I wonder why muffins don't appear oftener on our bill-of-fares. Usually when mother has forgotten to order bread, or "hasn't baked this week," and we are reduced to either crackers or pan-cakes, someone will have the happy thought of muffins. I should be glad to see them crisp and glowing, every day.

Like the proverbial bean porridge, hot and cold, muffins are good in almost any way. I like them old, too, but probably three days would be enough. Then they are heat sliced down several times, toasted, buttered and the slices put back together again to look like ordinary muffins, but with what a difference!

Following is a rule for muffins which is satisfyingly elastic:

Muffins
2 cups Rex flour.
4 tsp. baking powder.
1/2 tsp. salt.
1 tsp. sugar.
1 cup milk.

1 tbs. melted fat.
1 egg.
The conventional "muffin method of mixing," which phrase you strike so often in cook books, is nothing more than sifting the dry ingredients together, putting the wet ingredients together and then combining the two, wet and dry. If you are using cream of tartar baking powder, twenty siftings will be enough to combine your ingredients. If you use more mixing than that the muffins will be small, heavy and compact on the inside of the tins.

However, if you are using the alum baking powder, the amount of stirring will not make a great deal of difference. Sometimes with the cream of tartar baking powder, I leave it out until last, add then add it just before the muffins go into the pans, using only a few strokes to put it in. Grease the muffin tins well, so that the muffins will come out cleanly.

The temperature of the oven does not make so much difference with muffins. From 350 degrees to 400, or a moderate oven will be right. They will need from twenty minutes to half an hour, depending on their size.

The elasticity of this muffin recipe comes in the ingredients. If you like a richer muffin, and personally, I believe that I do, you can increase the shortening to as much as three tablespoons of shortening, very satisfactorily. For a sweeter muffin you can use up to three tablespoons of sugar. When using both three tablespoons of sugar and three tablespoons of fat, the muffins taste like cake, and I would suggest this recipe if you are looking for an economical cake to use in cottage pudding, baking it in a sheet instead of muffin tins.

FIGURES SOUGHT ON INCINERATOR

SALESMEN HERE INVESTIGATING CITY'S NEEDS

Structure Will Probably Be Erected Soon, Result of Bond Issue Vote

City run garbage, trash, dead animals and waste paper accumulating in Salem will soon be disposed of in a modern way if hopes and plans of incinerator salesmen are fulfilled. A group of them were in the city recorder's office yesterday seeking enlightenment on specifications for the proposed disposal plant here. Bids are to be opened at the city council meeting next Tuesday evening.

Funds for the incinerator were voted at a special election last June, following a concerted campaign to provide some means of sanitary disposal. Efforts on the part of city officials to establish a dump here, or a dump there, met with vigorous protest, and citizens were badly disgruntled at the situation.

Evidence that the people were unitedly behind the project for an incinerator was shown in the large vote which was given the \$40,000 measure in the election. Specifications call for a two-story concrete, brick and steel structure to house the furnace and accessories of the incinerator, the stack, and all concrete or brick work of the ramps or rail-ways. The work is to be completed 160 days after the contract has been let.

The incinerator committee of which Alderman Dancy is chairman has not yet announced where the plant will be located. All other plans are being withheld until the bids are announced.

Silverton Schools Open September 19

Robert Goetz Again in Charge as Superintendent

SILVERTON, Ore., Sept. 2.—(Special.)—Silverton public schools will open September 19. Robert Goetz, who has been superintendent for the past three years, will again be in charge. Edwin Tingstad is re-elected high school principal. Other high school teachers are Lilo Ault, English; Alfred Beattie, science; Clarissa Brager, English; Warren Crabtree, Smith-Hughes; Violet Crowfoot, commercial; Ines Darling, commercial; William Gates, mechanical; Bessie Goetz, librarian; Jerome Gunther, history and athletics; Mary Lewis, English; Louisa Medler, mathematics and girls' athletics; Fay Sparks, languages and music; Martha Whitaker, science; Dorothy Hubbs, domestic science.

CANSE AT CONFERENCE

President of Kimball School De-livers Address

PORTLAND, SEPT. 2.—(AP)—Educational matters were considered today at a joint meeting of ministers and laymen of the 20th annual session of the Pacific Swedish mission conference of Methodist Episcopal church. Dr.

LISTEN IN

9:00-10:30—KXL (230). Morning music.
10:00-11:30—KGW (492). Household help and music.
SATURDAY
12:00—KPEC (214). Weather reports.
3:00-4:00—KQIN. News, music.
4:00-5:00—KPEC. Music.
SATURDAY NIGHT
6:00-6:30—KEX (240). News reports.
6:30-7:00—KWJ (229). Twilight hour.
6:00-7:00—KGW (429). Dinner concert.
6:00-7:00—KTBR (285). Music and A. A. road report.
7:00-8:00—KEX. Entertainment and travelog.
8:00-9:00—KGW. NBC program, "Sunday Night Review."
8:00-9:00—KTBR. Studio program.
9:00-10:00—KWBS (200). Classical concert.
10:00-11:00—KGW. Kenin's dance orchestra.
NBC—KW, KOMO, KGO, KFI, KFO, KFOA. "Saturday Night Review."
KMG—Tacoma (254). 6, trio; 9, dance music.
KGO—Oakland (284). 6, dance orchestra; 7, 8, NBC program; 9, 10, band and soloists.
KFI—Los Angeles (468). 6:15, 6:30, 7:30, music; 8, NBC program; 9, 10, 11, folk.
KPO—San Francisco (422). 6, 6:30, orchestra; 8, NBC program; 9, dance orchestra; 11, dance orchestra.
KNX—Los Angeles (337). 6, orchestra; 6:30, orchestra; 7, 7:30, 10, orchestra; 11, dance orchestra; 12, dance orchestra.
KPOA—Seattle (447). 6, 8, NBC program.
KFW—San Francisco (247). 6, 7, 7:15, 8, vocal selections; 9, dance orchestra; 11, hour of music.
KOMO—Seattle (306). 6, 6:15, orchestra; 7, trio and orchestra; 8, NBC program; 9, orchestra; 10, 10:30, 10:45, dance orchestra.

NOTICE OF FINAL SETTLEMENT

Notice is hereby given that the undersigned has filed in the County Court of the State of Oregon, for the County of Marion, his duly verified final account, as administrator of the estate of Barbara J. Leslie, Deceased, and that said court has fixed Monday, the 2nd day of October, 1927, at the hour of ten o'clock A. M. of said day, as the time, and the County Court Room in the County Court Building at Salem, Marion County, Oregon, as the place for hearing said final account and all objections thereto.

Dated at Salem, Oregon, this 2nd day of September, 1927.

ELLIOTT E. LESLIE
Administrator of the Estate of Barbara J. Leslie, Deceased.
RONALD E. GLOVER
Attorney for Administrator.
Salem, Oregon. 9-10-17-14-0-1

EAST MARION FAIR PROMISES SUCCESS

Bigger and Better Displays Foreseen in Several of Departments

SILVERTON, Ore., Sept. 2.—(Special.)—The Fourth annual community fair to be held at Silverton promises to be even greater than those preceding. All roads leading to Silverton carry advertisements of the fair. Booklets have been issued showing the departments and those in charge.

Two of the most popular departments bids fair to be better than ever. These are textile and floral. The farm community exhibits will also contain a larger number. It is also understood that a great many more entries will be made in the livestock department.

The general committee consists of Harry Carson, George Hubbs, Dr. A. W. Simmons. Other committees are:

Live stock, M. G. Gunderson, Harry Riches, Carl Loe and Leonard Thomas; general farm products committee, Oscar Loe, Norris Ames, Alfred Jensen, Albert Muller and James Bonner; individual farm displays, F. H. Patty and O. G. Olsen; poultry, O. S. Shattuck, Michael Olsen and John Sletton;

What Price Babies?

\$1,000 is the price each baby is worth to the community. Lieutenant-Colonel P. E. Fremantle so informed the Maternity and Child Welfare Conference in London recently. Approximately \$50,000,000 is thus lost to the community through the 50,000 babies lost each year who should be saved.

IRRIGATION HALTED WHILE WATER MOVED AT INTAKE

SILVERTON, Ore., Sept. 2.—(Special.)—Silvertonians have been asked not to irrigate for six days beginning September 4. During this time the water commission is going to move the water out of the Abiqua intake. The dam is breaking away and must be repaired at this time.

Unless all of the citizens comply with this request of the commission pressure will not be enough to combat fires nor will residents on the East Hill and Liberty Hill have sufficient water for individual use.

What Price Babies?

\$1,000 is the price each baby is worth to the community. Lieutenant-Colonel P. E. Fremantle so informed the Maternity and Child Welfare Conference in London recently. Approximately \$50,000,000 is thus lost to the community through the 50,000 babies lost each year who should be saved.

VERSATILE CONS IS CITY'S BOAST

CRIMINALS BRANCH OUT INTO NEW LINES

Articles Taken Range From Pekinese Pup to Patron Wagon Stretcher

PORTLAND, Sept. 2.—(AP)—Criminals of this city are branching out into new lines of endeavor. Today a well-dressed woman entered a pet store and after securing a Pekinese puppy valued at \$50, in a fur coat, disappeared. The same woman yesterday made away with a musical canary bird from the same store in the same manner.

A real estate office was added to the list of stolen articles today. The office was in a gaudy tent on the outskirts of the city. Three chairs, an oak table and life tent removed.

And late tonight police were searching frantically for a patrol wagon stretcher which had apparently vanished in thin air. The stretcher is used in transporting the debris to cool before making a more thorough investigation.

Insurance will cover the loss it is said, and the company plans to rebuild immediately with new equipment.

Klickitat is 13 miles north of Lyle, Wash., on the Klickitat river. Approximately 200 men have been employed in the Neils company plant.

Arrested Fugitive Kills Self with Own Revolver

PORTLAND, Sept. 2.—(AP)—Captured in a downtown hotel

NEW SPEED RECORD MADE IN SHORT DISTANCE SWIM

BOLOGNA, ITALY, SEPT. 2.—(AP)—Arne Borg, the famous Swedish swimmer, today established what is claimed to be a world record for the 1500 meter swim by negotiating that distance in 15 minutes 7 1/5 seconds. Borg set this figure in winning the final in the men's contest for 1500 meters.

If Borg's figure is accepted as a record, it will displace that held by the young Australian swimmer, A. Charlton, since July 15, 1924. Charlton did 1500 meters, free style, in Paris in 20 minutes 6 6/10 seconds.

HOUSEHOLD HINTS

Menu Hint
Spanish rice is the principal dish of the dinner or supper menu below. The peach pie is made according to a housewife's recipe, which she states, pleases her family and friends very much.

Spanish Rice—Combination Salad
Creamed Carrots
Peach Pie
Coffee

Today's Recipe
Spanish Rice—One cup rice, one cup finely chopped onion, one cup tomatoes, one Spanish sweet pepper, three to four cups water or bouillon, one tablespoon sugar, one tablespoon butter. Cook the rice in boiling water or bouillon for fifteen minutes. Melt the butter in a pan and add chopped onion and pepper. Cook until light brown, then add tomatoes and sugar. Drain rice and add to the other mixture. Place rice in a baking dish and bake in a moderate oven for one-half to three-quarters of an hour. Cheese may be grated over the top to add flavor, or left over meat may be added to the dish.

Peach Pie—Find the pie tin with your favorite pie crust and fill with sliced peaches. Beat an egg well and then add a cup of sugar slowly. Pour this over the peaches. Put on upper crust and bake as usual.

Suggestions
New Apple Pie—It is usually such a chore to prepare the early small apples, that any method of preparing them which is easier is welcomed. In the making of pie one can simply quarter, core and, of course, remove any spots in the early apples. Then slice the quarters very thinly as this helps to disguise the fact that the skins are all left on. Complete the pie in your family's favored way and they will not be disappointed in the result.

Baked Cookie Frosting—Mix a tablespoon of soft butter and one of grated chocolate or cocoa and enough sugar to make mixture crumbly. Sprinkle over the rolled cookie dough and roll very lightly. Then cut out cookies as usual.

Use Magnifying Glass—It is sometimes hard to tell just what the figures are in the fractional numbers given in newspaper recipes so keep a small magnifying glass with recipe book and

Much Interest Aroused In Lutheran Convention
SILVERTON, Ore., Sept. 2.—(Special.)—A great deal of interest is being taken in the Young People's convention of the Oregon district of the Lutheran church, which opened in Immanuel church Thursday night. Saturday afternoon a particularly interesting program will be held. At this time C. Lyons of Lebanon will speak.

CHICHESTERS PILLS
Small advertisement for Chichesters Pills.

EAT MEATS
U. S. Government Inspected
STEUSLOFF BROS. MARKET
Corner Court and Liberty Phone 1525

THERE IS A REASON . . . for the sustained quality of GOLDEN WEST COFFEE. By steamer direct to our factory comes the choicest selections from the world's coffee marts, all expertly blended and roasted under the GOLDEN WEST Label. . . This care in selection, the blending and roasting in the matchless atmosphere of the Pacific Northwest, has assured the distinctive flavor of GOLDEN WEST COFFEE. . . . It is the flavor of distinction.

It is the favored brand with the people of the Pacific Northwest.

A distinctive flavor roped and tied—

Golden West Coffee

Also try GOLDEN WEST TEA Black Orange Pekoe and Green Japan