

Statesman Cooking School

Menu for Thursday Afternoon

1. Broiled Lamb Chops—
Hawaiian Style
2. Russian Roll
3. Chou Paste—Variations
a—Cream Puffs—English
Pastry Cream
b—Savory Rosettes
c—Cheese Puffs
d—French Crullers
4. Noodle Ring
5. Salmon Salad Filling
6. Biscuit Tortoni

BROILED CHOPS
Place a piece of pineapple brushed with butter under each T-bone lamb chop and broil in the Hotpoint Oven according to previous directions. Garnish with parsley and paprika.

RUSSIAN ROLL
1 1/4 cups egg whites
1/4 teaspoon salt
1 1/4 cups granulated sugar
1 teaspoon vanilla
1 teaspoon cream of tartar
1 cup flour T 2 T
1/2 teaspoon lemon extract

Add salt to egg whites when half beaten, sift in cream of tartar, continue to beat and when stiff spoon in the sugar, add flavoring and last fold in the flour (which has been sifted four times). Rinse angel food pan with cold water. Preheat oven to 275 degrees, lower unit only, rack on seventh space. Bake at 275 degrees for 30 minutes, reset to 325 degrees for last 30 minutes. Invert and cool. When cool split and put between layers and on top the following icing:

2 tablespoons gelatine 1/4 teaspoon salt
2 cups scalded milk 1 teaspoon vanilla
Yolks of 3 eggs 1 cup whipped cream
1/4 cup sugar

Dissolve gelatine in cold water. Add scalded milk, salt and sugar. Pour mixture on the beaten egg yolks. Cook in double boiler 10 minutes. Remove from fire and cool. When it begins to set, fold in the cream whipped stiff. Allow to stiffen. Put between and on top of Russian Roll. Cover with shelled pecans and maraschino cherries.

CHOU PASTE
1 cup hot water 1/4 teaspoon salt
1/2 cup butter or butter subst. 1 cup flour
tute 3 or 4 eggs

Melt butter in hot water, bring to brisk boil, add flour and salt, and stir the mixture until it becomes smooth and velvety and cleans the side of the pan. Cool. Add eggs one at a time, beating to a smooth consistency between the addition of each egg.

CREAM PUFFS
Shape chou paste in small rounds, either with spoon or by means of pastry tube. Bake at 450 degrees for 10 minutes, rack on ninth space, then decrease heat to 375 degrees for next 10 or 15 minutes. Cool and fill.

ENGLISH PASTRY CREAM
2 cups hot milk 1/4 teaspoon salt
1/4 cup flour 1/2 teaspoon vanilla, almond or
1/2 cup sugar 1/2 lemon extract

2 whole eggs or 3 yolks

Sift flour and sugar, add a portion of the milk, then add rest of milk and cook over hot water until thick. Beat the eggs, adding to them 2 additional tablespoons of sugar and pour the hot mixture over them. Stir well and cook over hot water two or three minutes. Cool, flavor and place in cooled puffs.

SAVORY ROSETTES
Shape chou paste in eclair shapes with pastry bag and fill the following while hot for a luncheon or supper main dish.
Season a rich thick white sauce (1 cup) with paprika and salt, cook to a smooth paste and add half a chopped pimiento, remove from fire and stir in 1/2 teaspoon lemon juice and 1 tablespoon grated cheese.

CHEESE PUFFS
Add to 1/4 chou paste recipe, 1/4 cup grated cheese and 1/4 teaspoon paprika, beat the mixture well and shape with a star tube into little cakes not more than an inch across. Brush with an egg and with mixture made by beating up 1 egg and adding to the 2 tablespoons milk. Bake same as cream puffs and serve either hot or cold as an accompaniment to a salad, or as a tea cake for afternoon tea.

FRENCH CRULLERS
Prepare the chou paste as usual, adding to it 1 tablespoon powdered sugar and grated rind from half a lemon. Make the crullers by forcing rings on a greased paper cut to fit the top of the frying kettle. Let the crullers remain on the paper for a few minutes to become slightly crusted, then invert the paper into hot deep fat. Let the crullers, which will soon detach themselves from the paper, cook thoroughly. Drain them on paper and dip them in vanilla or chocolate icing, or sprinkle powdered sugar over the top.

NOODLE RING
1 package noodles 3 eggs
1 cup milk Salt and pepper
1 tablespoon butter

Boil noodles in salted water, drain in colander, and pour cold water over for several minutes. Drain, beat eggs slightly, add salt, pepper, melted butter, milk and noodles. Place in a buttered ring mold, set in Thrift Cooker and steam for 1 hour on "medium."

SALMON SALAD-FILLING
1 can salmon 1-2 cups white sauce
1 can peas Salt and pepper

Mix salmon and peas, both drained from juice, add white sauce, salt and pepper to taste. Fill center of noodle ring and garnish with olives, eggs and parsley.

BISCUIT TORTONI
8 macaroons 1/2 cup top milk
1/4 cup sugar f. g. salt
1/4 pint whipping cream 1/2 teaspoon vanilla
1/4 teaspoon almond

Roll and pound into pieces 1/4 cup macaroons. Add 1/4 cup of the macaroons to the milk, add sugar and salt, stir, let soak 1 hour. Beat cream and beat into the macaroon mixture, add flavoring. Fill paper cases, cover with remainder macaroon crumbs and freeze in refrigerator 3 or 4 hours. Decorate with colored whipped cream put through pastry bag.

Commissioner's Court

The following is the official publication for the record of claims before the Marion county commissioner term, 1928, with the amount misioners court for the Octo- allowed, bills contained, etc., according to the records in the office of the county clerk.

ROADS, AND HIGHWAYS

Road District No. 1
Owens, C. E., grader tongue, etc. 8.15
Pond, J. W., cutting brush... 6.38
Snyder, E. J., do. 6.38

Road District No. 2
Jones, Grant, patrolman... 14.96

Road District No. 3
Miller, Vernon, grading, etc. 13.57
Miller, J. H., patrolman... 19.70

Road District No. 6
Ferschweiler, Joseph, cutting brush... 3.19
Grohs, Chris, team work... 5.99
Fahy, J. W., patrolman... 3.99

Road District No. 7
O'Neill, William L., cutting brush, etc. 6.37
Jensen, P. E., patrolman... 17.96

Road District No. 8
Gentemann, A., gravel... 14.00
Nathman, J. F., spikes... 1.49
King, W. R., foreman... 126.46

Road District No. 25
Eder John, scraping... 5.99
Eder, George, do. 3.19
Orr, Donald, do. 9.18
Brock, John, do. 3.19
Snavens, Joe, Jr., do. 3.19
Eder, Henry, do. 3.19
Dart, J. W., patrolman... 14.76

Road District No. 8 1/2
Livesley-Withers Lumber Yard, lumber... 16.71
Sowa, Paul, grader wheels... 3.50
Krebs, Wm., repairing culvert... 2.39
Wengenroth, Gail, cutting brush... 12.76
Wells Wm., cutting grass... 17.97
Choquette, F. A., repairing bridge... 2.39
Siegmond, A., clearing road... 11.96
McCormick, James, patrolman... 2.90

Road District No. 9
Genteman, Arthur, gravel... 371.00
Hansen, Chris, repairing bridge... 6.38
Nealon, A. K., lumber... 45.83
Vah Cleave, Howard J., repairing bridge... 6.38
Van Cleave, Joseph A., patrolman... 21.94

Road District No. 11
Gentemann, A., hauling gravel... 358.06
Klein, F. J., checking gravel... 12.95

Road District No. 12
Johnson, Chas., welding, etc. 3.75
Smith, Fred, use of engine... 100.00
Magee, Glenn, digging rock... 29.50
Shepherd, Carl, working at crusher... 72.56
Shepherd, Louis, do. 58.20
Shepherd, Glenn, do. 56.61
De Jardin, Reuben, do. 12.76
Scharher, Louie, do. 35.87
Dunagan, Averitt, working at crusher... 39.06
Biersack, Jake, do. 63.79
Shepherd, Franklin, do. 45.44
Semolke, Tony, do. 71.41
Dorgan, M., do. 42.25
Lawrence, J. B., do. 3.19
Magee, Hugh, cutting brush... 12.76
Waibel, Herbert, working at crusher... 12.76
Magee, Dale, do. 31.89
Shepherd, Newton, do. 57.41
Shepherd, Floyd, do. 28.71
Hogg, W. T., patrolman... 107.76

Road District No. 13
Womack, Fred, patrolman... 8.98

Road District No. 15
Kuenzi, H. M., patrolman... 4.99

Road District No. 16
Lester, Lawrence, cutting brush... 4.78
Lester, Louis, do. 4.78
Johnson, Nels, hauling water... 15.00
Walker, Frank, use of tractor... 37.48
Vinton, G. W., patrolman... 57.85

Road District No. 17
Aspinwall, Carl, plank... 1.78
Booster, Howard, repairing bridges... 24.48
Huntley, J. W., plank... 1.00
Hoover, C. A., patrolman... 11.97

Road District No. 29
Guenfield, Chris, hauling grader... 5.99
Kallinger, Wm. F., patrolman... 3.99

Road District No. 22
Hersch, Alfred, repairing bridge... 1.59
Hersch, Fred, patrolman... 1.99

Road District No. 23
Barrett, George, working on grade... 1.59
Barrett, Wm., do. 3.19
Hickcock, Stanley, do. 3.98
Wolf, Ralph, do. 6.38
Rabern, Albert, do. 6.38
Archabold, Wm., do. 3.19
Matheny, S. P., patrolman, etc. 154.67

FALLS ROAD
Rigdon Bros., hauling gravel... 341.70
Van Gorder, John, rock... 108.00
Alexander, Charlie, burning brush, etc. 76.57
Bailer, Abe, piling brush... 25.52
Hamill, T. W., shoveling dirt... 63.80
Heathman, F., work in rock pit... 3.19
Heathman, Jack, do. 3.19
Heirte, F. A., work on bridge... 15.96
Park, W. H., shoveling dirt, etc. 116.25
Pettersen, John, piling brush... 78.16
Strom, Clifton, burning brush, etc. 151.35
Tate, Lee, scraping... 128.78
King, Wm. R., foreman... 126.46

Road District No. 27 1/2
Oregon Grain Co., nails... 4.58
Steinkamp, William, hauling plank... 2.24
Howard, McClellan, building culvert... 3.19
Howard, W. A., do. 3.19
Collins, Paul, team on Fresno... 2.99
Steinkamp, Henry, patrolman... 5.48

Road District No. 28
Little, Charley, repairing bridge... 1.59
Turner Lbr. & Mfg. Co., lumber... 10.95
Denhem, W. Jay, patrolman... 29.95
Fabry, John, Sr., patrolman... 9.97

Road District No. 27 1/4
Taylor, C. H., spreading gravel... 7.98

Road District No. 25
Salchenberg, L. M., hauling gravel... 23.96
Bettencourt, R. J., patrolman... 33.96

Road District No. 29
Ford Lumber Co., lumber... 20.97
Harris, John, patrolman... 17.97

Road District No. 31
Davidson, H., ditching... 3.19
Chapman, H. J., do. 12.78
Doerfler, Joe, hauling gravel... 5.99
Houghton, Weston, do. 17.97
Jeffers, Bert, shoveling, etc. 9.95
Smith, Geo., ditching... 9.57
Russell, S. H., patrolman... 50.90

Road District No. 34
Carver, Norval, hauling gravel... 14.97
Taylor, E. A., do. 41.90
Carver, W. H., patrolman... 41.90

Road District No. 34
Paulson, H., checking gravel... 97.25
Case, B. A., hauling gravel... 43.42
Roda, John, do. 41.92
Shafer, Verne, do. 24.15
Smith, Claude, shoveling gravel, etc. 65.39
Roda, Selas, patrolman... 87.77
Hoyser, G. M., dragging road... 5.99
De Coester, V. M., patrolman... 9.99

Road District No. 40
Bonesteel Motor Co., hooks, etc. 15.58
Brown, Willis E., hauling rock... 69.85
Clark, G. B., ditching, etc. 9.57
Thomas & Horton, spring, etc. 4.70

Buckbee, W. O., do. 5.98
Winn, M. A., cutting brush... 14.95
Newport & Booker, gas and oil... 17.39
Newport, Roy, patrolman... 11.97

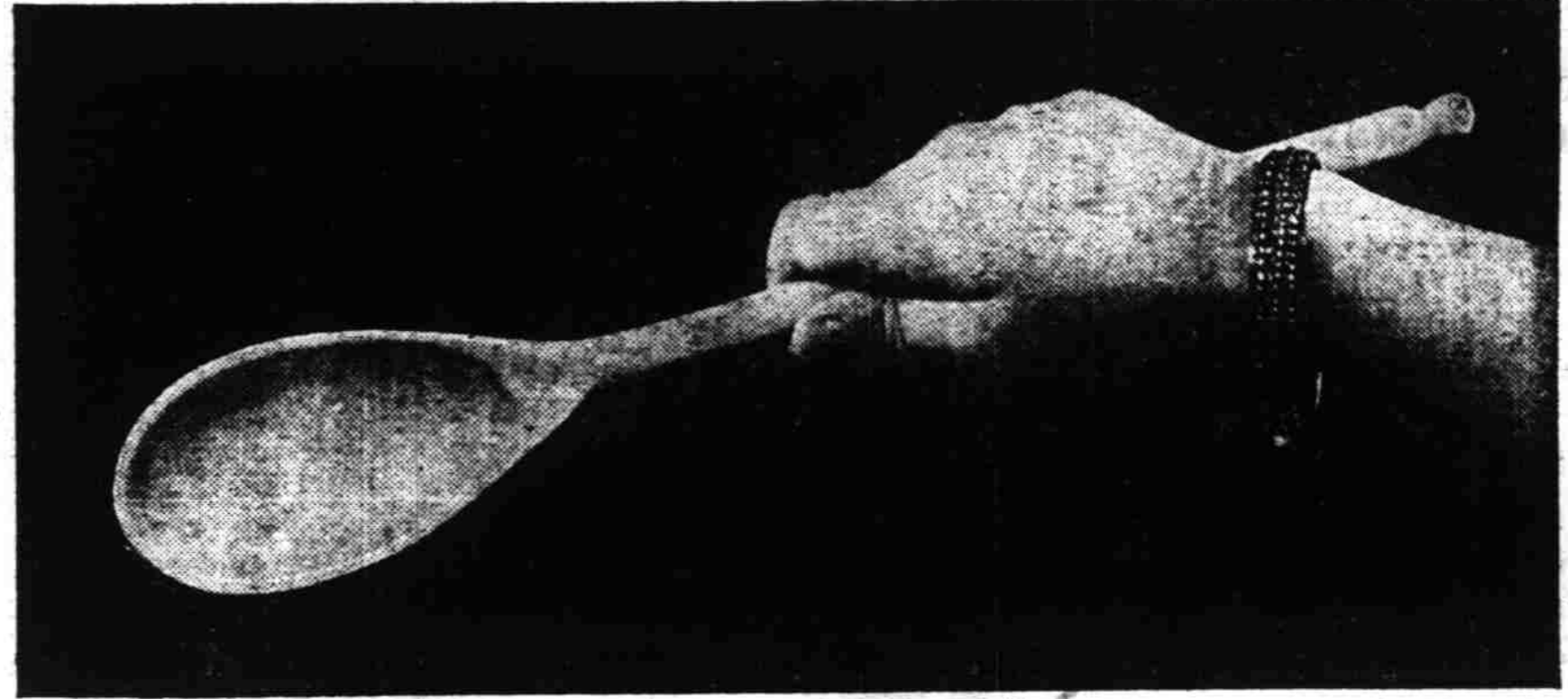
Road District No. 26
Booker, Millard, general repairing... 99.75
Knutson, Knute, do. 39.90
Miller, A., do. 6.38
Santiam Garage, tire, etc. 212.60

Welch, J. E., welding... 2.50
Work, C. H., shoveling... 17.54
Richards, E. J., patrolman... 53.36

Road District No. 33
Work, C. H., building culvert... 3.19
Richards, E. J., patrolman... 42.91

Road District No. 43
Smith, F. H., plowing... 9.97
Hitsman, Peter O., digging rock... 10.76
Kilborn, Oscar, patrolman... 16.97
(Turn to Page 10, Please.)

25c Wooden Mixing Spoon



FREE!

with Schilling Baking Powder

SATURDAY—while the supply lasts—you will receive a wooden mixing spoon—with your purchase of Schilling Baking Powder. There are no strings to this offer. Any of the stores listed below have your mixing spoon for you. If you cannot go to the store, just phone for yours.

For mixing your most difficult delicacies there is no substitute for the old fashioned wooden spoon. This identical spoon retails at any store for twenty-five cents. Fourteen inches long!—handy grip—capacious bowl—fine textured wood—buffed finish. It will prove one of the most convenient things in your kitchen.

- Remember—SATURDAY ONLY!! at these stores**
- | | | | |
|---------------------|--------------------|------------------------|-------------------------|
| 20th Century Stores | J. L. Busick & Son | E. A. Dane | Simpson Grocery |
| Piggly Wiggly | Carl & Bowersox | Capital Street Grocery | Skaggs Stores |
| Bailey Grocery | E. W. Cooley | R. E. McNulty | Steusloff Bros. Grocery |
| E. H. Bingenheimer | Cooley Bros. | Pickens & Haynes | Associated Stores |
- The Roth Grocery
- Any one of these stores will return your money instantly if you don't like the baking powder—[You keep both the Spoon and the Baking Powder].

Dinner Is Given Honoring West Salem Couple

HAZEL GREEN, Ore., Oct. 24.—(Special)—Mr. and Mrs. N. P. Williamson gave a dinner in honor of their son-in-law and daughter, Mr. and Mrs. Harold Burns (Ruthie Williamson) of West Salem.

Those present were Mr. and Mrs. John Heryman of St. Louis, Mr. and Mrs. J. B. Peterson and daughter Gladys of Shaw, Mr. and Mrs. McElhaney and son Walter of Shaw, Mrs. Emma Overgard and daughter Lorraine of Salem, Mr. and Mrs. Henry Kohler of West Salem, Charles Peterson.

Louis Bartruff, Miss Oline Evans, Misses Mildred and Bertha Williamson of Salem, Mr. and Mrs. William Williamson and sons, Donald and William, Jr., the honor guests and the hostess.

Christmas Sailings to the Old Country

Direct sailings this year to Cherbourg, Antwerp, Channel Islands, Southampton, Liverpool, Glasgow and Belfast aboard palatial Canadian Pacific liners from Quebec and Saint John. Special sleeping car service from Vancouver, B. C. to ship's side, assuring direct connections and shortest time to the Christmas and New Year holidays. Sailings on Nov. 28, Dec. 7, 12, 14 and 21. Get literature and details.

Canadian Pacific
Wholesale-Dept. Agent-Pastry Dept.
Good the World Over.

How Many SALEM WIVES CAN ANSWER THESE QUESTIONS

1. What grocery store always buys quality products in every line of groceries that is used in Salem homes?
2. What store is it that Salem housewives consider more and more when buying groceries?
3. What store is it whose products are an assurance of quality?
4. What store is it that keeps astep with calories and vitamins?
5. What store is it whose foods keep you well?
6. Why are certain conscientious doctors prescribing certain foods that this store sells instead of drugs?
7. What store sells "not cheap foods at a cheap price" but good food at a reasonable price??
8. What store is the choice of cooking school experts who are wise in the knowledge of what you and your family delight to put on your table and their word is final?
9. Don't Peek
10. Here's the answer:
11. We Choose

A Store of Service
Roth's
28 Years in Salem

Flowers from OLSON



"Nothing could be finer for a gift than Oregon's beautiful flowers and I find O. D. 'Frosty' Olson's shop on High and Court streets my choice," says Miss Williams cooking school expert in charge of The Statesman's school.

Stage decorations furnished by
OLSON'S FLOWER SHOP.
497 Court St. Phone 501

HILLMAN'S BUTTERNUT BREAD

The Finer Richer Loaf

Is rich as Butter
Sweet as a Nut

Is Being Used Exclusively By
MISS WILLIAMS
in the
Statesman's Free Cooking School

See for yourself the many tempting dishes that may be prepared with Hillman's rich Butternut Bread

Miss Dorothy Williams will be at the Statesman Cooking school Today and Thursday at the Elsinore theatre. She has chosen Hillman's Butternut bread for its full flavor and fine texture.

Ask Your Grocer for Hillman's Butternut Bread

Cherry City Baking Co.
Market and Broadway Telephone 1225