

Society News and Club Affairs

OLIVE M. DOAK, Society Editor

Salem Artists are Placed Well in Art Exhibit

In the Oregon art exhibit this year Salem may well hold its head with pride for she has a goodly number of excellent artists to show for the excellent work of her local artists.

The art work was divided into nine departments, of which professional oil was the first. In this Salem was represented by the beautiful work of Andrew Vincent, Anna M. Junk and Jolly Andrews.

In the amateur oils the following entries show Salem to be possessed of no little talent; Ella Hathaway, Walter Pritchard, Dr. Mary Purvine, C. F. Osterman, Agnes Wadsworth Booth of Turner, Joy Turner Moses, and Sally Lansing.

Mr. Vincent and Anna M. Junk also entered in the professional water color class, as did Mrs. Trover.

Among Salem's amateur painters who entered were Mrs. Jennie Utley, Marie Statesman and Joy Turner Moses.

Ralph Kintner, Anna M. Junk, Mrs. C. F. Osterman, Mrs. Marie Flint, McCall, Jolly Andrews, Maurice Hudkins, and Mary Evelyn Minkiewicz each entered works representing the pastel paintings.

Some wonderful exhibits of professional china painting were exhibited by Mrs. F. Erixon, Mrs. D. Trover also exhibited.

In the arts and crafts department which represented all manner of artistic work such as hammered metal, model machinery, clay modeling and so forth many entries were made and some excellent work in this class were those entering in this class were Maxine Buren, H. G. Roland, Marie Flint, McCall, Nellie Roland, Greene, J. C. Clark, H. D. Trover, Mrs. Charles Baudell, Paul Franklin, and Mrs. W. C. Buren.

Those entering monochromes were Mrs. C. F. Osterman, Mrs. Marie Flint, McCall, and Mary Evelyn Minkiewicz.

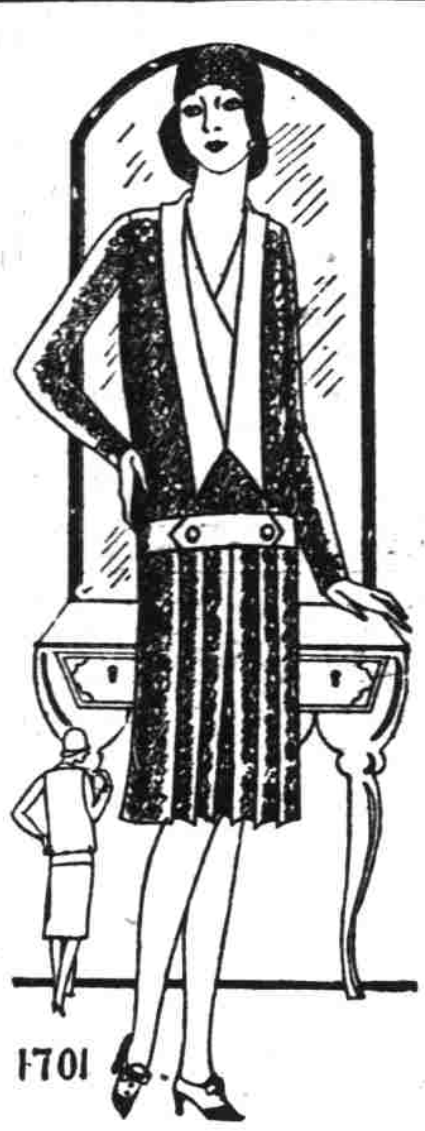
Miscellaneous entries were made by Andrew Vincent, Blanch Reece and Dr. Mary Roland. And some special entries were made by Mrs. W. N. Pennington and Nellie Roland Greene.

Bernice L. Bledsoe, F. C. DeLong, Joy Turner Moses, and Eva L. Fisher made entries under the name of student class.

To wander through these lovely productions and realize that Salem is so interested in such work made thoughtful observers realize that Salem needs an art exhibit room.

Prof. R. W. Hans Seltz was the judge for the state fair art exhibit this year.

For Fall Wear



PATTERN 1701
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The long pointed vestee and collar, the close front pleats and the trim, tailored sleeves all tend to slenderize and lengthen the figure, a feature welcomed by the woman who is no longer slender. Design 1701 may be made of several kinds of fabrics for equally good results.

Seasonal in weight as well as outstanding in the mode are printed velvets, crepes and satins. They designs on grounds of brown, black, purple or bottle green may be selected. The trimmings may be silk crepe in white, beige or flesh.

May be obtained only in sizes 36, 38, 40, 42, 44 and 46.

Size 36 requires 4 1/2 yards of 40 inch material and one yard trimming.

This model is easy to make. No dressmaking experience is necessary. Each pattern comes with the program but just what these will be has not yet been announced.

Preceding the dinner meeting there will be an executive meeting of the executive council which is called by the state president, Miss Cecilia Beyer of Astoria.

District Dinner is B. & P. W. Club Plan

The Oregon Federation of Business and Professional Women's clubs will sponsor a district dinner at the Benson Hotel in Portland, October 5. The Portland club will act as hostess. The dinner hour has been set at 7:00 o'clock. It has been requested that all members desiring to come make reservations before October 3 with Miss Abby Bland at the Benson hotel.

Frank Branch Riley, a speaker of national reputation, of Spokane will give the principal address. Vocal selections will be given by Miss Miriam Oberg and the club chorus of Portland club will sing. Other numbers will appear on the program but just what these will be has not yet been announced.

Preceding the dinner meeting there will be an executive meeting of the executive council which is called by the state president, Miss Cecilia Beyer of Astoria.

Portland Wedding Interests Silverton

SILVERTON.—The wedding of Miss Helen Tuthill to George Black, Jr., which was solemnized at Trinity church at Portland Wednesday night, was of interest to Silverton society folk. Mrs. Black was maid of honor at the wedding of Mr. and Mrs. William Ferrin (Catherine Woodard) two years ago at Silverton and at that time was a guest at many social affairs given at Silverton for Mrs. Ferrin. Mrs. Ferrin and her mother, Mrs. Myron C. Woodard, were among those who presided at the supper table at the reception following the wedding ceremony of Mr. and Mrs. Black.

The wedding Wednesday night was one of the loveliest of early autumn weddings. It was solemnized by Dr. A. A. Morrison against a background of ferns and brilliant yellow and bronze chrysanthemums.

The bride, who is the daughter of Mr. and Mrs. H. S. Tuthill, was given in marriage by her father. She wore a dress of eggshell velvet and lace, with bodice of deep lace and a hem of deep lace bordering the skirt, which dropped to the floor in the back. Her train-length veil of matching tulle fell from a close-fitting cap of real lace. It was caught at intervals with clusters of gardenias. She carried a white prayer book, with shower of lilies of the valley.

Miss Betty Tuthill and Miss Agnes Black, the bride's only attendants, wore similar frocks of velvet and tulle in autumn shades of russet and gold. They were made with tight-fitting bodices of velvet and full tulle skirts. They carried arm bouquets of Ophelia roses.

After a short wedding trip Mr. and Mrs. Black, Jr., will return to Portland, where they will make their home at the Envoy apartments after mid-October.

FIVE FLYERS REACH SPRINGFIELD PORT

SPRINGFIELD, Mo., Sept. 27.—(AP)—All of the five pilots remaining in the International Air derby between Mexico City and Kansas City landed here today. Colonel Art Goebel, the only entrant representing this country continued to lead the flyers in elapsed time, although Captain Luis Verdeja, one of the four Mexican pilots still in the race, landed here first.

Verdeja landed at 4:12 p. m., shortly thereafter, Captains Feliciano Flores and Roberto Fierros checked into the night control point. Captain Verdeja disqualified himself by failing to stop at Joplin, the control point immediately west of here.

Captains Flores and Fierros arrived together at 5:18 in a tie for second place.

Lieutenant Carlos Robinson, who left San Antonio at dawn today, far behind the main racing acrobats flew hard all day and succeeded in catching up with the flight on tonight. He arrived here at 5:25 p. m.

The racers expect to take off tomorrow morning at 9:30 o'clock on the last lap of their race to Kansas City.

Eriksen Finds Oregon And West More Cheery After Journey to East

Rev. P. W. Eriksen, pastor of the American Lutheran church has just returned from an extended trip east where he visited Minneapolis, St. Paul, Chicago and Omaha and Council Bluffs, Iowa. He was in conference with leaders of the United Lutheran Church of America.

Economically things in the middle west are no better than they are in the west, he reports. Prolonged drought and an early September frost shortened the corn crop materially in Minnesota, Iowa and Nebraska. He also visited his mother who is in her health, and his sister, Dr. Eriksen-Hill. Mr. Eriksen is glad to be back and more content with the great west, and especially Oregon, he says.

Two Congregational Groups Plan Meetings

The Missionary society of the First Congregational church will meet Wednesday afternoon at the home of Mrs. Harry Belt, 380 Leslie street. A good program has been arranged, and all women of the church and their friends are invited. The Young People's Fellowship club will meet at the church Tuesday night at 7:30 o'clock.

W. H. M. S. TO MEET

The W. H. M. S. of the First Methodist church will meet in the church parlors on Wednesday afternoon at 2:30. Mrs. Blatchford will lead the lesson discussion on "Immigrants." Miss Mary Allen of the university will furnish the special music.

Current Radio Programs From Portland

- KGW**
7:45 to 8 a. m.—Devotional services.
8 to 9 a. m.—Shell Happy Time (NBC).
9 to 9:30 a. m.—Oregonian Cooking school.
9:30 to 10:30 a. m.—Town Crier.
10:30 to 11:45 p. m.—National Farm and Home Hour.
1 to 1:15 p. m.—U. S. market report.
1:15 to 2:15 p. m.—Organ recital.
2:15 to 4 p. m.—Musical Master works.
4 to 4:30 p. m.—All American Mohawk Corp. Program.
4:30 to 5 p. m.—When Summer Is Gone (NBC).
5 to 6 p. m.—General Electric Co. program, Trans (NBC).
6 to 7 p. m.—Lucky Strike Hour, NBC.
7 to 8 p. m.—Night in Spain (NBC).
8 to 9:30 p. m.—Temple program (NBC).
9:30 to 10 p. m.—Studio.
10 to 10:30 p. m.—Dance music.
10 to 12 p. m.—Studio music.
- KOIN**
319 Meters, 540 Kays.
9 to 9:30 a. m.—Organ recital.
9:30 to 9:55 a. m.—Cooking school.
10:30 to 11:45 p. m.—Shoppers' Guide and town topics.
11:45 to 12 noon—Vocal program.
12 to 1 p. m.—Luncheon concert.
1:30 to 2 p. m.—Bible's Hawaiian.
2 to 2:15 p. m.—Orchestra.
2:15 to 3 p. m.—Orchestra and string ensemble.
3:30 to 4 p. m.—News items and music.
4 to 5:30 p. m.—Strike ensemble.
5:30 to 6 p. m.—Orchestra.
6 to 7 p. m.—Heathman Hotel pipe organ.
7 to 7:30 p. m.—The Benson Hotel orchestra.
7:30 to 8 p. m.—Novelty program.
8 to 9 p. m.—Orchestra programs.
9 to 10 p. m.—Synchropters.
10 to 11 p. m.—Synchropters.
11 to 12 midnight—Janzen Beach orchestra.
- KHQ**
582.2 Meters, 500 Kays.
7 to 7:30 a. m.—Sunrise Pep Period.
7:30 to 8 a. m.—Model Musical Kiosk.
8 to 9 a. m.—Shell Happy Time, NBC.
9 to 10 a. m.—Home Economics.
10 to 10:30 a. m.—Sunshine Liberty Organ.
10:30 to 11:15 a. m.—Nat'l. Farm & Home Hour, NBC.
11:15 to 12 noon—Farmers' Service Hour, NBC.
12 to 12:15 p. m.—Luncheon program.
12:15 to 12:30 p. m.—Jones' Musical Headlines.
12:30 to 1 p. m.—Voice of Spartan.
1 to 1:30 p. m.—Crosley Musical Review.
1:30 to 1:45 p. m.—Modern Shows in a Mode.
1:45 to 2 p. m.—Fair Facts.
2 to 2:30 p. m.—Washington Home Service, NBC.
2:30 to 4 p. m.—Paint o' Mine' period.
4 to 4:30 p. m.—The Lyric Challenger, NBC.
4:30 to 5 p. m.—Triolian string ensemble.
5 to 6 p. m.—General Electric, NBC.
6 to 7 p. m.—Lucky Strike Hour, NBC.
7 to 8 p. m.—Night in Spain, NBC.
8 to 8:30 p. m.—Temple of the Air, NBC.
8:30 to 9:30 p. m.—Golden Legends, NBC.
9 to 10 p. m.—Melodie Boys.
10 to 10:15 p. m.—Alice in Wonderland.
10:15 to 12 midnight—Davenport Hotel dance orchestra.
- KFI**
468.5 Meters, 640 Kays.
8 a. m.—Shell Happy Time from KPO.
8:30 a. m.—National Farm and Home Hour, NBC.
11:45 a. m.—French lesson by Annette Doherty.
12 noon—U. S. Dept. of Agriculture talks.
12:15 p. m.—Federal and state market reports.
2:30 p. m.—Phonomena.
4:15 p. m.—Stock market reports.
5 p. m.—The General Electric Co., NBC.
6:30 p. m.—Lucky Strike Hour, NBC.
7 p. m.—Better Business Bureau talks.

7:05 p. m.—Mooby's Dixieland Blue Blowers

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8 p. m.—Temple of the Air, NBC.
8:30 p. m.—KFI-KPO Earle C. Anthony program.
10 to 10:15 p. m.—Symphonette.
10:15 to 11 p. m.—NBC Troubadours.
11 to 12 midnight—Musical Musketiers, NBC.
12 to 1 a. m.—Wilt Gunzendorfer's Hotel Whitcomb dance band.
- KPO**
440.9 Meters, 680 Kays.
7 to 8 a. m.—S & W Health Exercises by Hugh Barrett Dobbs and William H. Hancock.
8 to 9 a. m.—Shell Happy Time, by Hugh Barrett Dobbs and Will Hancock.
9:30 to 10 a. m.—Dobbie's Daily Chat.
10 to 10:30 a. m.—Helpful Hints to Housewives.
10:30 to 11:15 a. m.—National Farm and Home Hour, NBC.
12 to 12:05 p. m.—Scripture, weather, announcements.
12:05 to 1 p. m.—Acolian Trio.
1 to 1:30 p. m.—Jerry Jermaine.
1:30 to 2 p. m.—Ann Warner's Home Chats.
2:30 to 2:45 p. m.—Ye Townie Crier program, Trans (NBC).
2:45 to 4:30 p. m.—Baseball broadcast.
4:30 to 4:40 p. m.—E. A. Pierce & Co's stock market quotations.
4:40 to 5 p. m.—Children's Hour, NBC.
5 to 6 p. m.—General Electric, NBC.
6 to 7 p. m.—Lucky Strike Hour, NBC.
7 to 8 p. m.—Reo Masters of Music.
8 to 8:30 p. m.—Temple Corporation, NBC.
8:30 to 9:30 p. m.—Packard program, KPO and KFI.
9:30 to 10 p. m.—Tommy Monroe and Roy Allen.
10 to 11 p. m.—Jesse Stafford's dance orchestra.
11 to 12 midnight—Musical Musketiers, NBC.
- KGO**
379.5 Meters, 790 Kays.
9:30 to 10:30 a. m.—California Home Life.
10:30 to 11:15 a. m.—National Farm and Home Hour, NBC.
11:15 to 1 p. m.—Rembrandt Trio; stocks.
1:30 to 4 p. m.—Road Information, California State Automobile association.
4 to 4:30 p. m.—The Lyric Challenger, NBC.
4:30 to 5 p. m.—When Summer Is Gone, NBC.
5 to 6 p. m.—General Electric Hour, NBC.
6 to 7 p. m.—Lucky Strike Hour, NBC.
7 to 7:30 p. m.—Night in Spain, NBC.
7:30 to 7:45 p. m.—Sports review, Al Santoro.
7:45 to 8 p. m.—Olivia Robins Dunn and Betty Kelly.
8 to 8:30 p. m.—Temple of the Air, NBC.

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Another wonder of modern growing, shipping and marketing is the great number of months that so many fresh fruits and vegetables are now "in season." The fresh fruit and vegetable season is now longer than ever and the modern canner fills all gaps with delicious full-vitamin-bearing foods. In cooking fresh vegetables, in making salad dressings, in preparing stewed fruits, in serving fresh tart fruits and berries or fruit punches—remember always that sugar is the supreme flavorer of these healthful foods. Expert cooks explain to us that sugar does more than sweeten. It develops entirely new and delightful flavors in the foods.

Serve fruits and vegetables daily. Serve milk drinks and milk desserts. Add a little sugar also in preparing meat dishes, gravies and soups, and notice the better flavor. Sugar is the supreme seasoning. Good food promotes good health. The Sugar Institute. Adv.

- Social Calendar
- Saturday
- Woman's club, business meeting 2:30 o'clock, program hour 3 o'clock, at
- Woman's clubhouse.

Mrs. S. M. Endicott Calls Meeting

Mrs. S. M. Endicott, general chairman of the institutions department of the Salem Woman's club, has announced that the first departmental meeting will take place at the Woman's clubhouse Tuesday, October 1, at 2:30 o'clock.

The business meeting will be followed by a program of music and dramatic readings given by the Girl Reserves under the direction of Mrs. Elizabeth A. Gallaher, general secretary of the Y. W. C.

The program will be followed with tea in the clubroom. All members of the department are expected to be present. Special guests for the afternoon will be club officers, department and division chairmen and committee chairmen.

The departmental meetings of the institutions department has come to be well known in the Woman's club. It has proved so successful that other department chairmen are planning on using the same plan for organized work this year on the part of their departments.

D. A. R. Hostesses For Fair Visitors

Mrs. W. H. Byrd, regent of Chemeketa chapter of the D. A. R., Mrs. John Orr, vice regent, Mrs. S. L. Minsard and Miss Lillian Applepie will be hostesses to the guests who visit the D. A. R. booth at the state fair today.

This booth has proved a happy place of meeting for visitors from D. A. R. chapters all over the state.

Mrs. Harry Wenderoth and son Henry are here from North Bend, where Henry is in school attending the state fair and visiting with Mr. Wenderoth.

Silverton P. T. A. Becomes Active

SILVERTON.—The Parent Teachers' association will open its autumn work with its first meeting on October 4th at the high school auditorium at 3 o'clock. Mrs. Martin Hannan, president of the organization, will preside.

The program committee includes Mrs. L. R. Sawyer, Hannah Olsen, Principal W. H. Dunn and Principal Jean A. Lambert.

A new method of conducting the meetings will be tried out this season. By this method a different chairman will be in charge of the general meetings of each month. On this chairman committee are Mrs. Edson Comstock, Mrs. Hugh Latham, Mrs. Lillian Hubbs, Mrs. J. Ballantyne, Mrs. I. L. Stewart, Mrs. Ernest Palmer, and Mrs. Carl Speck.

The association will give a reception for the new teachers and parents at the Eugene Field auditorium on Tuesday, October 1, at 8 o'clock. This reception is an annual event.

Woman's Club Fair Teas Are Success

Mrs. C. P. Bishop presided at the tea table in the art exhibit room of the Oregon state fair Thursday. Assisting her was Mrs. William Pennington, Mrs. H. White and Mrs. L. C. Marshall.

These afternoon teas have been a feature of the art department of the state fair each day of this fair week. Ladies of the club have taken turns acting as hostesses, and the results have been a friendly and hospitable tone to the whole art exhibit.

Class Demonstration For Violin Folk

Miss Elizabeth Levy is entertaining Tuesday afternoon at 4:30 o'clock with a class demonstration of violin work at her studio on N. Church street.

Invitations are extended to all who are interested in the musical development of children. The work has been planned so that it will be an interesting development of violin performance.

Rev. D. George Cole Attending Conference

BROOKS, Sept. 27.—Rev. D. George Cole, pastor of the Brooks union Methodist church, is attending Conference this week at the Centenary Methodist Episcopal church in Portland. The conference convenes Tuesday and will be adjourned next Monday evening. Sixty-five churches are represented. At the close of the conference appointments of the different ministers will be read.

The Oregon Statesman, The Northwest Poultry Journal, The Pacific Homestead, one full year by mail, \$3.75, order now.

MONMOUTH—The annual faculty reception to the student body of the Oregon Normal school, which has ordinarily occurred the first Saturday evening of the opening week of school, was replaced this year by a somewhat informal innovation Wednesday afternoon from 3 to 6 o'clock, on the dormitory lawns. Large colored umbrellas, seats and tables were placed on the quadrangle, making an attractive setting against the floral and shrubby background. Ladies of the faculty served. Dancing was enjoyed in the gymnasium.

SILVERTON.—Miss Thelma Gordon, the daughter of Mrs. George Gordon, was married to Ralph Mulkey, the son of Mr. and Mrs. Mac Mulkey, at Salem Thursday morning, September 26. Mr. and Mrs. Mulkey will make their home in the Silver Cliff district near Silverton.

Mrs. Mulkey was graduated from the Silverton high school in 1928.

MONMOUTH.—Of interest to many folk in Salem will be the notice that Dean Jessica Todd, of the Oregon state normal school faculty, has gone east where she will be a guest of her brother, G. G. Todd in Crystal City, Missouri, for several weeks. Dean Todd and her brother plan to visit their childhood home in Pennsylvania some time in October.

SILVERTON.—Word has reached Silverton that Miss Fern Anderson, daughter of Mr. and Mrs. Roy Anderson, was recently married to Arthur Shoemaker at Portland. The Andersons are former Silverton residents and Fern was graduated from the Silverton high school with the class of 1926.

A "No Trespassing" or "No Hunting" sign may save you much loss through property damage. These signs are for sale at the Statesman office.

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The Home Kitchen

By ALICE LYNN BARRY

A Well-Baked Apple Is Worth the Effort

He isn't fussy about most foods—indeed he eats simply and sparingly. Yet each day this busy business man goes half a mile out of his way in order to lunch at an unpretentious little restaurant—"The only place in town," says he, "where they know how to bake an apple."

It seems such an easy thing to do. Put apples in a pan and let the stove do the rest. Nevertheless, many people claim to dislike baked apples, while admitting their wholesomeness, and it is often just because they don't know what a well-baked apple tastes like. It's so easy to spoil. Sometimes it's too mushy and tasteless—or just as bad, it is undercooked and in that in-between state, where it is not as hard as a raw apple and yet not soft enough for a cooked one.

The most delectable baked apples are baked just enough. They are slightly fluffy, yet hold their shape. They haven't been cooked so long that their own flavor has evaporated. And, if fine apples have been chosen in the first place, it is not necessary to alter their natural flavor by the addition of lemon juice or cinnamon—although many people do enjoy baked apples more when they are spiced up in this fashion.

For baking a large apple (about 3 inches across) is best—the yellow Gravenstein, and they need not be thoroughly ripe. Apples slightly underripe develop a marvelous flavor in baking, and they are also likely to be fluffy. Apples may be baked with the skin, but somehow they seem to have a better taste if peeled. Remove the cores with an apple corer after peeling, then put in a baking dish, lightly buttered. Fill the cov-

ers with sugar—either white or brown, or syrup, either corn or maple, and put a bit of butter atop each apple. Bake until tender, which may take anywhere from 30 to 45 minutes or more. Serve hot or cold with cream.

Baked Apple de Luxe

Peel and core apples and place in a buttered baking dish. Fill the cavities with stoned dates and blanched almonds. Grate lemon rind over the top, sprinkle with a little cinnamon, and pour in the bottom of the baking dish 1 cup of water in which 4 tablespoons of sugar have been dissolved. Baste the apples with the liquid from time to time. It may be necessary to add more liquid if it evaporates before the apples are tender. This is an elegant dessert, and is a way of adding flavor to apples if you suspect they haven't enough of their own.

Apples en Casserole

Butter a deep baking dish and sprinkle thickly with bread crumbs. Peel, core and quarter tart apples, and place in dish. Sprinkle with brown sugar, lemon juice and a half teaspoon of cinnamon. Cover with bread crumbs and bits of butter, and bake in moderate oven for about 40 minutes. Serve hot with whipped cream.

Apple sauce should be cooked quickly to prevent the evaporation of flavor. Peel, core and quarter apples, place in an enamel saucepan with a cup of boiling water and a half cup of sugar, then cover and cook over a good hot flame until tender.

Apple sauce makes a simple or elaborate dessert. Many people prefer it plain. Or, when cold and thick it may be folded in with whipped cream, mixed with a few small pieces of candied ginger and piled in sherbet glasses. Very good.