

# Feeble Minded Home Visited

County Grand Jury Makes Official Tour of Investigation

The grand jury was reconvened by Judge Kelly and spent yesterday morning at the state institution for the feeble-minded making an investigation of the charges made by Mrs. Isabel Reif of Eugene against the administration. Mrs. Reif alleged that the authorities at the institution were guilty of criminal negligence at the time of the illness of her daughter Georgia Marshall who died in Eugene after having been taken from the institution while ill.

Witnesses were examined Tuesday and again Wednesday afternoon. Further examination will be made by the grand jury today. It may be that the examination may be extended to include other state institutions, although no charges like the Marshall case have been advanced respecting any of the other institutions.

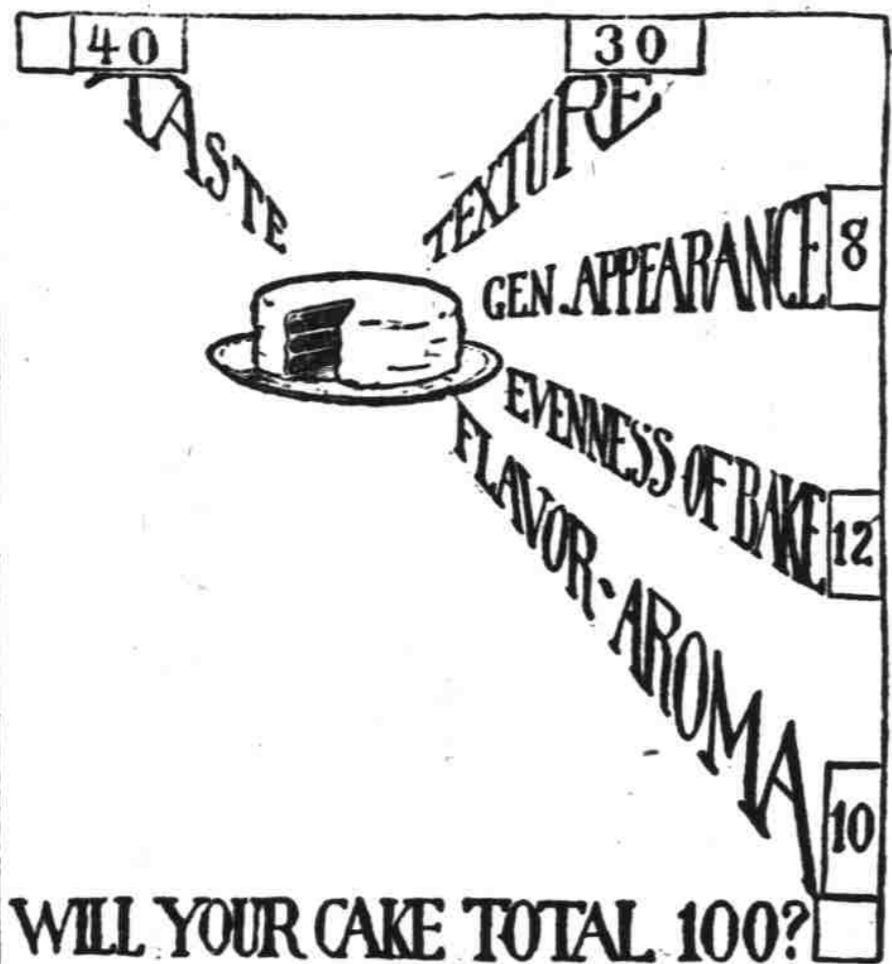
Dr. C. B. Neal of Eugene was a witness, also Mrs. Eva Dix Page, of Eugene, who assisted Mrs. Reif in the removal of the girl to Eugene. Dr. Neal's death certificate described the cause of the death as cerebral thrombosis with fracture of the skull and epilepsy as contributing causes. Other witnesses examined were Dr. J. N. Smith, superintendent of the institution, Dr. J. O. Matthis, physician, and Mr. Tandy, of the commissary department of the institution.

While no disclosures of the testimony were made reports were to the effect that evidence failed to substantiate the grave charges of Mrs. Reif. Allowance was made for the alleged overwrought condition of Mrs. Reif after the death of her daughter. The grand jury is not limiting its examination to the particular case, but is extending its inquiry to cover the general administration of the school with respect to the care and attention given to inmates.

## SPECIAL BRAND OF CHOCOLATE LAUDED

"Modern housekeeping is a matter of finding the easiest ways of doing things," says Mrs. Fern Hubbard, who is conducting the cooking school of The Statesman, "and that is why so many people are finding Ghirardelli's Ground Chocolate of increasing importance in their household routine. Ghirardelli's Ground Chocolate is chocolate in the most convenient form." Mrs. Hubbard continued, "It does not have to be

## How Cakes are Graded



WILL YOUR CAKE TOTAL 100?

melted or specially treated before use, since, for cake-making, it may be put directly into the sifter with the other dry ingredients; and for making chocolate to drink, the dry chocolate may be added directly to the warm milk without "lumping." The ground chocolate has more cocoa-butter than cocoa, which is simply chocolate with the cocoa-butter extracted; but it has less than the other forms of chocolate. It is scientifically balanced between the two to provide the full flavor of chocolate and the convenience of cocoa's form."

### Divorce Granted By Circuit Judge As Decree Filed

Judge McMahan granted decree of divorce to Leota Clough through default of the defendant, Herbert O. E. Clough. She was permitted to resume her maiden name Leota Wilson. Order of default was signed by Judge Kelly in the case of Foster C. Cone against C. C. and Mae Russell. Application to place on October docket was made in the case of

### Today's Menu

- Statesman Cooking School, Grand theatre, 2 p. m.
- Angel Food Cake
- Orange Juice Cake
- West India Cake
- Prize Chocolate cake
- Double Cooked Icing
- Peach Salad
- Steamed Stuffed Cabbage
- White Frosting
- Quick Caramel Icing

Burnett Bros., vs. F. L. Wood. Suit was filed by Dorcas A. Brown against Raymond J. Krieger and wife on mortgage note. The suits asks for \$2435, interest and costs, and foreclosure of the mortgage.

## Atlas Book Store

465 State St., Salem, Ore.

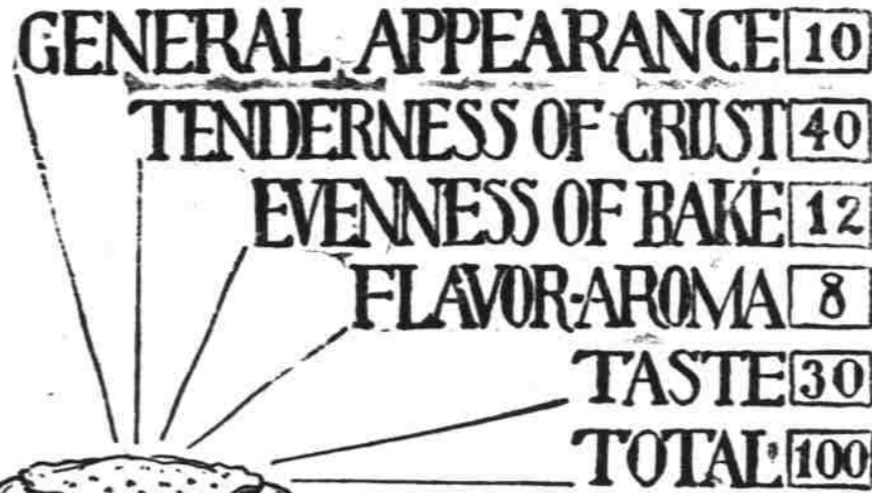
Latest designs and colors of Tallies for the Bridge Party

**Seven Minute Frosting**  
**Fresh Strawberry Icing**  
**Angel Food Cake**  
 1 1/2 cups of egg whites  
 1 1/2 cups granulated sugar  
 1 teaspoon cream of tartar  
 1 1/2 tablespoons of lemon juice  
 1 teaspoon vanilla  
 1/2 teaspoon lemon extract  
 1-3 teaspoon salt  
 Beat the egg whites stiff, add the cream of tartar when half beaten, also 1-3 teaspoon salt. When egg whites are stiff add lemon juice, then fold in the sugar one tablespoon at a time, add vanilla and lemon extract. Now fold in the flour which has been sifted seven times.  
 Preheat electric oven to 325 degrees, using lower unit only. Put the cake in the oven, turn the unit to "medium" and bake for one hour.

**Orange Juice Cake**  
 3-4 cup shortening  
 1 1/2 cups sugar  
 3 eggs  
 1/2 teaspoon soda  
 Grated rind of orange  
 3-4 cup of orange juice  
 2 3-4 cups flour  
 2 teaspoons baking powder  
 Cream shortening and sugar, add yolks stiffly beaten. Sift baking powder, soda and flour three times. Add orange juice and flour alternately. Lastly add grated orange rind and fold in stiffly beaten egg whites. Bake in two layers at 350 degrees for 25 minutes. When cool put together with Japanese icing flavored with grated orange peel.

**West India Cake**  
 1 1/2 cups sugar  
 3-4 cup shortening  
 2 1/2 cups flour  
 1 cup crushed bananas  
 1/2 cup crushed buttermilk  
 1/2 teaspoon soda  
 2 teaspoons baking powder  
 Cream sugar and fat, add eggs beaten light, then add crushed bananas, buttermilk and soda which have been stirred together. Now add flour and baking powder which have been sifted together several times. Bake in two layers. Put together with whipped cream and bananas. Preheat oven with top and bottom burners on highest heat control at 350 degrees. Turn top burner off when you put the cake in. Bake 30

## How Pies Are Graded



### Prize Chocolate Cake

1/2 cup shortening  
 1 1/2 cups sugar  
 4 eggs  
 1/2 cup of sweet milk  
 2 cups flour  
 2 teaspoons baking powder  
 1/2 cup boiling water  
 1 cup chocolate  
 1 teaspoon vanilla  
 Pour boiling water over chocolate, let cool, cream shortening and sugar until light, add chocolate mixture, alternate milk and flour. Bake in layers in a moderate oven (350 degrees) for 25 to 30 minutes.

**Peach Salad**  
 6 halves of peaches  
 1 package of raspberry gelatine  
 1 box fresh raspberries  
 1/2 cup mayonnaise  
 1/2 cup whipped cream  
 1/4 cup chopped almonds, toasted  
 Put the peaches upside down in muffin tins, or any good sized individual molds. Pour gelatine, which has been dissolved accord-

ing to directions on package, over them. When set unmold on a lettuce leaf and scoop out the jelly left in the center of the peach. Fill the cavity with fresh raspberries. Served with toasted nut mayonnaise, made by combining the last three ingredients of the recipe. The combined flavors of peach, raspberry and almond are delicious. You will be glad to know that either fresh or canned peaches and fresh raspberries or jam, may be used with equal success.

**Steamed Stuffed Cabbage**  
 (Directions given in class)  
**White Icing**  
 2 1/2 cups sugar  
 5 tablespoons corn syrup  
 Pinch of salt  
 1/2 cup water  
 2 egg whites  
 1 1/2 teaspoon flavoring  
 Cook together sugar, corn syrup, salt and water to 242 degrees or until it forms a medium soft ball when tested in cold water, stirring only until the sugar has dissolved and the boiling has

started. When the thermometer registers 238 degrees or just before it forms a soft ball, beat egg whites until stiff, but not dry. When syrup is entirely added, stir in flavoring, beating again until it is just right for spreading.

**Quick Caramel Icing**  
 2 tablespoons water  
 5 tablespoons brown sugar  
 3 tablespoons cream  
 Powdered sugar  
 3 tablespoons butter  
 Boil the brown sugar, cream, water, and butter for 5 minutes. Take from the stove and add powdered sugar until of a spreading consistency.

**Double Cooked Icing**  
 1 1/2 cups brown sugar  
 1/2 cup water  
 1/2 cup white sugar  
 2 egg whites  
 1 teaspoon vanilla  
 1/4 cup nuts  
 Boil the sugar and water at 238 degrees or until it spins a thread. Pour on stiffly beaten egg whites. Beat until cool. Return to range until there is a grain formed in the bottom of the pan. Stir constantly during this last beating. Beat until cool and add nut meats.

**Seven Minute Icing**  
 2 egg whites  
 1 1/2 cups granulated sugar  
 5 tablespoons cold water  
 1-8 teaspoon cream tartar  
 Place all ingredients in the top of a double boiler. Beat with a Dover beater for 7 minutes while cooking. Remove from the fire and continue beating until it holds its shape.

**Fresh Strawberry Icing**  
 1 cup powdered or granulated sugar  
 1 cup fresh strawberries

1 egg white  
 Place the above ingredients in a bowl and whip with a Dover beater until thick like cream.

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A cooking school selects only quality products with which it can do its best work. Mrs. Hubbard finds that ELSINORE products conform to her requirements and she will use them exclusively in the Statesman School.

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