Oregon, Friday Morning, April 18, 1930 The OREGON STATESMAN, Salem,

3 Squares

Easter is always a time for happiness and joy and the wise housewife plans her work so that she may attend the morning church service and yet serve an attractive dinner to her family. By careful planning much of the work of preparing a meal may be done in advance and there need not be the last minute rush that sends mother to the table in a state of exhaustion.

Roast lamb has long been a favorite dish for Easter dinner but too often a leg of lamb is so expensive as to be prohibitive so why not use a less expensive cut prepared in this way:

Stuffed Boned Lamb 14 lb. shoulder of lamb feaspoon salt

14 teaspoon paprika 4 tablespoons flour

1 cup water Have bones removed from lamb and have it sewed up, leaving a packet for dressing. Sprinkle meat with salt, paprika and flour. Place in a roaster and add water. Bake 20 minutes in hot oven. Cover and roast two hours in a moderately slow oven. Baste frequently.

2 cups bread crumbs 2 tablespoons chopped onlons 2 tablespoons chopped celery

teaspoon salt teaspoon paprika 3 tablespoons butter, melted

2 tablespoons hot water Mix ingredients with fork. Stuff pocket in the roast of lamb.

New peas, asparagus or spinach makes an excellent vegetable accompaniment for this dish and with an attractive salad and potatees baked in the oven with the lamb, either escalloped or plain baked, the meal is complete.

Much of the attractiveness of salad is in the dressing and a wide variety of flavors may be obrained. As a dressing for either fruit or vegetable salad try this:

Lemon Salad Dressing 1 egg or 2 egg yolks 2 tablespoons flour

5 tablespoons sugar teaspoon salt 14 teaspoon paprika

teaspoon dry mustard 4 tablespoons lemon juice

cup vinegar 42 cup water

12 cup whipped cream seat egg and add Hour, sugar salt, paprika, and mustard, Mix well and add lemon juice, vinegar and water. Cook in a double boiler until thick and creamy. Stir frequently to prevent lumping. Beat two minutes and cool. Beat in whipped cream. Chill.

Picnic days are drawing near and we are on the lookout for new and attractive dishes suitable for the picnic lunch. Our old friend peanut butter is much more appetizing in this form.

Peanut Butter Relish Filing (For 8 Sandwiches) 1-3 cup peanut butter 3 tablespoons salad dressing 4 cup chopped celery

34 cup chopped pimiento

Cream peanut butter with fork. Add rest of ingredients. Spread on thinly cut slices of white bread.

CONGRESSMAN SICK WASHINGTON, April 16. -(AP)-The condition of Rep. Lee cas, Mrs. Mary McCloud, Frank of Texas, democrat, who has been McCloud, Mrs. Dell Fawk and a short time, was taken to Hutch-in a hospital here for the past Wees and Viola Jepson all of insons hospital at Oregon City four weeks, was said tonight to Portland were recent guests of Saturday in a very serious con-Mr. and Mrs. S. D. Manning. be extremely serious.

THE GOLD

HAIL! QUEEN OF MAY



Guiding

Your Child

HANDICAPPED

By MRS. AGNES LYNE

crippled or mentally defective.

mother's personal tragedy.

she is a difficult, unhappy child.

the hand that life has dealt them,

childish, petulant and undisci-

plined, handicap their children in

A child who is lame or endowed

PORTLANDERS AT GERVAIS

Mrs. L. L. Jepson and children,

Donald Manning, Mrs. Ione Dor-

GERVAIS, April 17-Mr. and

and development.

capped.

remely

|| FEDERAL BUREAU AIDS HOUSEWIVES

Miss Emily

Schielinger,

of Mount

has been

elected Queen

May Day

celebration at

Westhampton

College,

The celebra-

tion will take

place on the

first Saturday

in May.

The housewife who wishes to We think of handicapped chil- keep abreast of the times in her dren as those who are physically knowledge of pure foods and drugs can use to advantage a We forget that much larger group of children who are as booklet just issued by the Foodtruly, if less obviously, handi- Drug and Insecticide Administration, U. S. Department of Agri-Julie, for instance, is an exculture. The booklet gives the healthy and intelligent little girl. When she was a little schedule of talks that experts of mit it's a bit harder to carve. baby her father left her mother the administration are now broadwith herself and a brother two casting weekly. The talks deal years older to take care of. All with various phases of food and her short life Julie has been subdrug control. The booklet names jected to the reverberations of her stations and gives the times of broadcast.

She has been present while her In one series of talks, entitled mother raged against her fate Uncle Sam at Your Service," a garnish nicely. and burst into paroxysms of specialist, "The Veteran Inspecfutile tears. She has heard her tor," discusses food products and mother agonize over the difficulty tells how the enforcement of the of earning their food and clothes Federal food and drugs act preand shelter. She has seen her vents frauds. older brother abviously preferred.

She has been asked time and which he encourages housewives es: Spanish Cream: Angel Sponge Julie is carrying burdens not to read the labels on packages, Slices; Black Coffee. her own and it is no wonder that and tells what information the buyer should expect to find on Parents who have not learned

to play with good sportsmanship parents who are themselves still ment of Agriculture a food or apple juice, few grains of salt. drug official talks about the work now in progress, to keep pure and heir chances for rounded growth unadulterated the foods and drugs entering into interstate and im-

port commerce. with something less than a good Copies of this booklet given the mind has, if his parents are wise chedule of talks and the stations and self disciplined, a better broadcasting them may be obchance to become an adequate, tained by writing to the Food, balanced human being than one Drug and Insecticide Administrawho is made to suffer directly and tion, U. S. Department of Agriculindirectly for their emotional imture, Washington, D. C.

MARGARET MILLER ILL

AURORA, April 17-Miss Margaret Miller who has been with her sister Mrs. Andrew Miller for

II bring

drip coffee

COME INTO THE KITCHEN

begins to freeze. More fruit and

less juice may be used and the

Soup stock from veal or chick-

en may be prepared the day be-

fore and heated when ready to

Royal Custard (day before):

Yolks 2,eggs, 1/4 teaspoon salt, 2

tablespoons milk. Beat eggs

slightly, add milk and salt, Pour

in shallow pan or in cups. Bake

at 425 deg, until firm. Cool-re-

move from mold. Cut in fancy

Serve in soup.

shapes with vegetable cutters.

Roast Leg of Lamb (B. C.-

before church). Prepare for roast-

ing. Place in oven to bake at 400

degrees for 20 minutes to the

pound. Potatoes may cook in the

oven at same time. Place in uten-sil with tightly fitting cover and

about 2-3 cup water. These will

steam instead of boiling and will

be ready to mash when arriving

Asparagus salad. (Cook aspara-

gus tips the day before). Blend

1/2 cup nat meats, 1 cup diced

home. Peas and rolls will heat in

material chilled instead of freez-

By ELLA M. LEHR

Easter-and we'll wager your | Place in pan of electric refrigernew bonnet is nothing less than a ator. Stir occasionally until juice dream. Ah-and may no headgear take the shine off our own! Of course you're having Easter ing. dinner at home this year, I cannot feature you people who do

not joy in planning a table gay in daffdils, shining silver and linen of snowy crispness. The shops are filled with the spirit of Eastertide so beautifully expressed in gay little place cards and tiny tvors-from wee fuzzy chickens to tiny little flower pots of tulips and other spring flowers. Why-once you give it a thought -you regret that there's only one

Easter to plan for! Enough for the attractive table -but we should plan that first. Food adjusts itself easily to your

pet color scheme. The first course of your dinner may be soup, cocktail of fish or fruit, or a canape, depending much upon whether you've planned three courses or more. Fruit or fish cocktails—chilled of course-are perhaps first in favor, and lends color to the table. If soup is used either as the first course or following the cock-

tail, choose one that is not heavy. Easter ushers in a new regime the hearty soup departs with winter. Consommes are good, thin cream soups are attractive as well as delicious. Serve with it little toast shapes, croutons or bread sticks. The recipe for Royal custard given below is a decidedly different accompaniment for lear soups-and introduces more

color and variety in the menu. The main course—we think first of lamb-a leg of spring lamb-properly cooked and attractively served just can't be surpassed. Shoulder of lamb is cheaper-my dears-and has a delicious flavor although I'll ad-Garnish it simply-(consider the poor carver, how he sighs!) The most clever garnishes - lemon baskets, slices and what notmay be made from the humble lemon, which add both piquancy and flavor. Parsley, our old reliable, is always good, Egg slices

We offer you an Easter dinner (in white, green and gold). Fruit Cup: Consomme with Royal Custard: Roast Leg of w. R. M. Wharton of the New toes; Buttered Peas; Dinner fork City inspection district re- | Rolls: Cabbage Relish: Gherkins: cently started another series, in Asparagus salad; Tiny Sandwich-

Preparations: Fruit Cocktail (morning) Mix together 1 cup white grapes, 1 cup orange sec-Once a month in the noonhour tions, 1 cup diced pineapple, 1 network program of the Depart- cup orange juice, 1/2 cup pine-

A Few Facts About the Home **Town Merchant**

He is a local citizen. He contributes to the support of the school, churches and charity. . . He sells you legitimate

merchandise at a fair price and gives you honest weight. He renders you a service that is not given elsewhere. Imagine your community

without him. Each needs the others support.

Let these how prices be an invitation for you to place your next order at Damon's: Home Grown Green Onions and Radishes5c Home Grown Aspara-gus, Bunch 15c home Grown Rhu-barb, 6 lbs, for..... 25c Fancy Spinach 25c 4 lbs. Nice Lettuce and 15c Carrots, 2 for Toilet Tissue, not crepe, 4 Rolls..... 2 Solid Pack Toma-toes, Peas and Corn. 25c Rainier Malt Syrup, "Royal" Coffee famed for Mellow Blend Coffee 98c 25c, 4 lbs. 98c FRESH and SMOKED

MEATS Cooled by Frigidaire: Minced Ham, Wieners, Veal Loaf, Liver, Hamburger, Round Steak, Pork Chops, French Loaf, Metwurst, Salami, Cervelot, etc.

Monarch Super Quality Peas, Corn, Kraut, Pumpkin, etc., none better 20c at any price, per can FRIDAY AND SATURDAY

We feature Curly's Grade A

DAMON'S

HAPPY MARKET Phone 1-2-6-8 \$3.00 orders Delivered Free celery, 1 cup mayonnaise, 1/2 cup | ped cream. minced chopped olives. Serve with asparagus tips on beds of crisp

Spanish cream (day before). Scald 3 cups milk. Pour over 1 tablespoon gelatine dissolved in cold water. Add 1/4 cup sugar, Pour slowly on 3 egg yolks, slightly beaten. Cook in double boiler until thickened, stirring constantly. Remove from range, add ¼ teaspoon salt, 1 teaspoon vanilia and 3 egg whites beaten stiff. Turn into individual molds.

at our plant.

cial patron prices.

260 S. Commercial St.

Mr. Cream Producer:

Portland delivered prices.

Your check while you wait.

Courteous and efficient treatment.

We earnestly solicit your personal delivery of cream

YOU WILL RECEIVE .

Also butter, cheese and skim-milk powder at spe-

Marion Creamery

cups egg whites (9 to 11 eggs), To second part, fold in well beat-1 cup plus 2 tablespoons sugar, en egg yolks, and then the 2-3 % cup sifted pastry flour for cup sifted flour also sifted 5 white part, 2-3 cup sifted flour times. Flavor, Arrange in marble for yellow part, 1/2 teaspoon orange or lemon extract, 1 teaspoon cream of tartar, 1/2 tea-spoon salt, 6 egg yolks, 1/2 teaspoon vanilla or almond.

Beat whites with cream of tartar and salt until stiff but not dry. Fold in sugar carefully. Di-Chill. Serve with a bit of whip- vide in two parts. To one part

carefully fold in % cup of sifted Angel sponge (day before). 1% flour sifted five times. Flavor. times. Flavor, Arrange in marble effect in tube angel cake pan. Bake 60 minutes in slow oven, 300 degrees for first 45 minutes, 325 degrees for last 15 minutes. A most joyful Easter to you all.

PAGE SEVEN

RABBIT RHYMES By Jiminy Jingles

Easter comes but once a So fill it full of joy and If you'd have your dinner

Use rabbit meat-that's my advice. Make it roast or fry or stew. Any way that pleases you. No matter who your guests that day,

'Delicious' is the word they'll say. **Dressed Rabbit** Whole or by the

Pound SHAEFFER'S

RABBIT SHOP 190 S. Com'l., Tel. 2812J

Open week days except Mon

Market Grocery

THE MARKET-Marion St. at Com'l. Open every evening until 9 o'clock

When you buy from these two stores it's absolutely certain you are getting full value for every cent you spend - NOT A

CHAIN STORE.

J. L. Busick & Sons

Salem

COMMERCIAL STREET AT COURT

Phones 455-456-Free Delivery

We would like to know that every youngster will have the same opportunity of entering business for himself in the future as we have had in the past and with that thought in mind, we, when buying, give preference to independent manufacturers and producers—and will continue these stores free from alliance with any chain store trust or combine—and we have had some very flattering offers.—BUSICKS.

Delicious Healthful

Summer Packed

CANNED FOODS

at ridiculously low prices

at these two store

Lily of Valley Cut

Refuge

GREEN BEANS

No. 2 Cans

Lily of Valley Fancy

Golden Bantam

CORN

No. 2 Cans

PINEAPPLE

Large size cans

33c

Swift Premium Easter Hams Quality Supreme—Half or Whole Ham-lb. 32c

In Our Meat Markets

Prime Young Steer Beef, Young Spring Lamb, Veal Roast Chops or Steaks, Pork from Young grain fed porkers. You will find the finest meats in the west in these two sanitary markets.

Tree Tea

For a real treat |

Easter morning	Orange Pekoe	9 99
serve		2 for 33c No. 1 Cans—2 for 23c
M. J. B. Coffee	1/2 lb. 39c	Livingston Golden
It's freshly roasted	1/4 lb. 20c	CORN
1_{pound} $45c$	Green, per 33c carton, 8 oz. 33c Pound carton	No. 2 Cans
s lb. cans, 43c	1/4 Pound 17c	2 Cans29c
TAGET DD		Lily of Valley Fancy Country Gentleman
	AND FLOUR \$1.69	SWEET CORN
GOLD MED	AL FLOUR	2 Cans29c
49 Pound	\$1.95	Livingston Fancy
A Nice Lot of POTATOES		SUGAR CORN No. 2 Cans
100 Pound Sack	nice clean stock	2 for25c
		Lily of Valley Sifted Little Gem
PURE CANE SUGAR Fine Granulated. Packed in cloth sacks—		g PEAS
25 lb. net weight— \$1.33		No. 2 Cans 2 Cans33c
Per Sack	——————————————————————————————————————	No. 1 cans—2 cans25c
Snowdrift SHORTENING		
C Pound		Lily of Valley Tender
O Pails		SWEET PEAS
	RUS POWDER	Can 10¢
Large size package		Libby's Fancy Yellow Cling
Ztor	37c	PEACEPE

RINSO a large size packages IVORY SOAP FLAKES 15c 2 Cants

bby's Fancy Yellow PEACHES Large size cans Libby's Fancy Black Label Sliced

2 packages ______ 2 Large Size Packages 37c

Campfire We all like something free once in while. Well here is a can of Mall O Whip Free with one pound carton of Campfire Marshmallows, Both for

Busick's Bread Is Good

The finest ingredients and skilled bakers can produce

25c Small 25c O Loaves Whitefield's

PURE ORANGE JUICE Two Sizes 35c and 65c

WINE JELLY

Four flavors-Tall 15c Ask about this jelly-it's a new product made from real old wine Swansdown

> CAKE FLOUR Swift's Silver

LEAF LARD

8 Pound Pails 4 POUND PAILS 65e Libby's Solid Pack

TOMATOES 2 Large Cans 29c Cold Pack Fresh Summer Pack

STRAWBERRIES AND RED RASPBERRIES-35c 2 Pounds LOGANBERRIES-25c 2 Pounds

PET MILK More like fresh cream

25c 3 Cans

6 CANS Small Cans-6 for ... Sun Ripe Freshly Milled Cream ROLLED OATS 45c

No. 10 Sperry's

PANCAKE FLOUR No. 10 55c Sack Porter's Pure Semolena MACARONI

o Pound 25c 4 Package SPAGHETTI

25c 2 Pound Package

NOODLES

25c 49c 2 Pound Package

AND THE COFFEE GOLDEN WEST COFFEE MAKER, JUST POUR IN SOILING WATER

Only one dollar is the price of the GOLDEN WEST COFFEE MAKER—the perfect DRIP coffee making system. Made of lustrous aluminum (6-cup capacity)—it eliminates all the guesswork from coffee making.

Put your Golden West coffee in the Maker, your in jumping-boiling water, and let it delp. No boiling, no percolation. And the result is the most wonderful coffee you ever tasted; and each making brings the same delicious drink.

Buy the Maker through your grocer. If he is out of stock, drop a card to Closset & Devers, Portland, Oregon, giving your grocer's name, and your Maker will be sent promptly, delivered through him.

GOLDEN WEST