

## FISH PREPARED IN NOVEL WAY

Rhubarb, Tapioca and Harvard Beets Complete Tempting Meal

"Remember, oven dinners save both your head and your heels, you'll have time for a bit of a nap before dinner—and what a cheery hostess you'll be," is the happy suggestion of Miss Goodwin who is conducting the Statesman's free cooking school this week. "Fish Oven Dinner" is a feature of oven cookery which exploits its fuel advantages and the recipe for this is given below.

**Fish Oven Dinner**  
(375 degrees for 1 1/4 hours)  
Hollandaise Halibut  
Scalloped potatoes with cheese—

Harvard beets  
Rhubarb Tapioca  
We like to add a crispy lettuce salad of some sort, and perhaps a water or two, or a slice of cake to end the meal.  
Hollandaise Halibut  
Arrange six thin slices fat salt pork two and one-half inches square in a dripping pan. Cover with one small onion, thinly sliced, and add a bit of bay leaf. Wipe a two-pound piece of chicken halibut and place over pork and onion. Mask with three tablespoons butter creamed and mixed with three tablespoons flour. Cover with three-fourth cup buttered cracker crumbs and arrange thin strips of fat salt pork over crumbs. Cover with buttered paper and bake 50 minutes in a moderate oven, removing paper during the last 15 minutes of the cooking. Sprinkle crumbs. Remove to hot serving dish and garnish with slices of lemon cut in fancy shapes sprinkled with finely chopped parsley and paprika. Serve with white sauce, using fat in pan in place of butter.  
Diced cucumbers in whipped cream is a delicious fish accompaniment.  
Scalloped potato with Cheese & Pimento  
Prepare and dice or slice potatoes to the amount of four cups. Put in saucpan and par-boil 5 minutes. Drain, uncover and shake dry. Add 1 bell pepper and 2 pimentos chopped fine. Salt and pepper to taste. Cover with cheese sauce made by blending 2 tablespoons butter, two tablespoons flour, 1 cup milk, 1 teaspoon salt, dash of pepper. When hot and well blended, add 1/2 cup diced cheese. Stir until smooth. If other foods are in the oven, cover potatoes, if not, and dish is desired brown, bake in uncovered oven. This may be cooked in 40 minutes at 400 degrees.  
Harvard Beets  
6 beets  
1/4 teaspoon salt  
1/4 teaspoon white pepper  
1/2 cup vinegar  
2 tablespoons butter  
3 tablespoons flour  
2 tablespoons sugar  
1/2 cup water  
Wash beets and cook in boiling water only until skins loosen. Drain, and dip in cold water. Remove skins and dice beets. Place in baking dish. Mix together and pour over the beets the remainder of the ingredients. Bake 1 1/4 hours in a 375 degree oven.  
Rhubarb Tapioca  
1/2 cup minute tapioca  
2 cups boiling water  
1/2 teaspoon salt  
1 tablespoon butter  
1/2 cup sugar.  
Add tapioca slowly to boiling water in saucpan, cook a few minutes, add the rhubarb chopped in small pieces, sugar and salt. Serve cold with cream. Bake at 350 or 375 degrees for about an hour or a little more. (This is very accommodating and adjusts itself nicely to various menus).

## Liberty School has 2 Sets of Twins in Its Seventh Grade

LIBERTY, Oct. 1.—The Plank children entered the school Monday. Liberty now has two pairs of twins in the school and both are in the seventh grade.  
They are Lucille and Lacyette Plank and Minnie and Winnie Miller. The latter are newcomers to the community. They are the daughters of Mr. and Mrs. John Miller, and are here from Pearidge, Arkansas.

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## REVEALS SECRETS OF CAKE BAKING

Good Ingredients, Careful Measuring, Even Temperature Necessary

Are you acquainted with the real Sponge Cake—a great golden piece of lusciousness that crumbles in your hand and bounces up with surprising alacrity, that melts its way down to its digestive haven and leaves you with memories of home and childhood days? Cake-baking is an art—successfully known to a few. But there are no secrets—not one! Given good ingredients, careful measuring and mixing, and a bit more than a speaking acquaintance with one's oven—and anyone can produce concoctions fit for the gods!  
Baking means much in the life history and peculiarities of cakes. One sudden spurt of heat and that promising young devil's food resembles Mt. Shasta at midnight!  
On the average, layer cakes may be said to require 375 degrees of heat for 20 to 30 minutes, depending upon size of the pans and the richness of the mixture. Cake baked in long sheet pan uses 50 degrees oven for 35 to 45 minutes. The same mixture baked in a loaf or tube pan takes about an hour at the same temperature. Cupcakes require a quick oven—400 to 425 degrees for fifteen to twenty minutes depending again upon the size.

Butterless cakes—those depending upon eggs alone for the leavening, require a slow oven—meaning 275 degrees to 325 degrees and not a bit over. One hour is the average time for angel food and sponge mixture, the usual procedure being to bake them at about 275 degrees for the first 45 minutes and then raise the heat to 300 or 325 degrees for the remaining 15 or 20 minutes. These cakes should always be allowed to "hang" from the pan and never be removed while hot.

## Drift Creek Bridge Soon To be in use

WALDO HILLS, Oct. 1. Forms have been removed from the new Drift Creek bridge. The structure is very fine looking and Waldo Hills people are looking forward to using it. Road work leading up to it seems to be moving right along and the road master thinks probably the bridge will be in use by the middle of October if weather permits work. Saturday the men worked in the rain until about 10 o'clock when it became so muddy they had to lay off. Machinery was put in motion Monday clearing the ditches on the new right of way and when this is finished the travelling can be begun.

Juneau, third and present capital of Alaska, was named for Joe Juneau who discovered gold there.

## MANY CO-OPERATE IN COOKING SCHOOL

Local and National Concerns Join Statesman in Aiding School

The Oregon Statesman, in presenting its annual electric cooking school at the Armory this week, is pleased to have associated with it many manufacturers and dealers in foodstuffs, kitchen equipment and other goods for the American home.  
The following is a list of the co-operating concerns:  
Southern Cotton Oil Co.  
A. Schilling & Bro.  
D. Ghirardelli & Co.  
Fisher Flouring Mills Co.  
Leslie Salt Co.  
Willamette Grocery Co.  
Miller Mercantile Co.  
Shipley's.  
Portland General Electric Co.  
Mead Honey.  
Capitol Dairies.  
Doughton & Sherwin hardware.  
C. F. Brethaupt.  
Perry Drug Store.  
Irish Cash Store.  
Roth Grocery.  
Wm. Gahlsdorf.  
Capital City Laundry.  
The Spa.  
Marion Creamery.  
Mesher Plumbing Co.  
Cherry City Baking Co.  
Stiff Furniture Co.

MISS ALDRICH TO SPEAK BRUSH COLLEGE, Oct. 1—As a special feature of the Brush College grand Friday night, October 3, Miss Maude Aldrich will give a talk on the moving picture industry. Miss Aldrich is a member of the Federation of Motion Council of America with headquarters at Washington, D. C., and lectures all over the United States.

## STOP the PAIN and heal the BURN

with Rex-Salvine  
A soothing salve for burns, cuts, and chapped hands

### 50c tube

MISS GOODWIN RECOMMENDS

a well stocked medicine cabinet for every home. She plays safe and uses one of our first aid kits at the cooking school.

## PERRY'S DRUG STORE

The REXALL Store  
115 S. Commercial St.

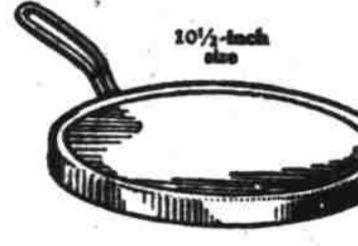
## "Wear-Ever" Aluminum At SPECIAL Prices 5-quart Pot Roast Kettle



Rich, tasty, delicious meals! That's what you get when you use this kettle, because the thick, hard, sheet aluminum heats evenly and the kettle is self-heating.

Special price **\$1.59**  
Regular price \$2.20

## "Wear-Ever" THICK Sheet Griddle



The griddle that makes rich, sticky browned hot cakes easy. No grease—no smoke—no bother. Recipe and instructions with every griddle.

Special price **\$1.29**  
Regular price \$1.95

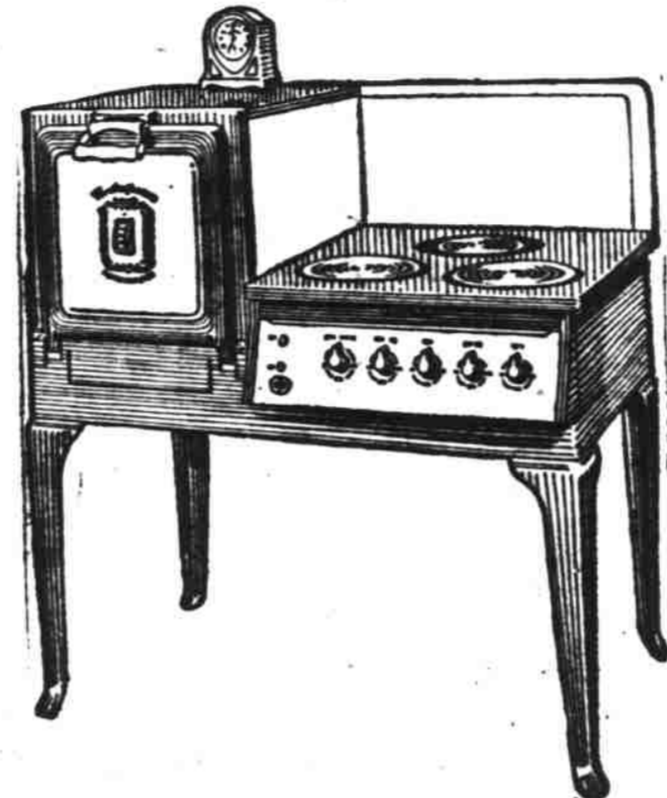
MISS HELEN GOODWIN, cooking expert, always uses utensils of "Wear-Ever." She finds them the longest-lasting and the best all-around ware that any housewife can buy. Don't fail to take advantage of these special offers!

These offers are for a limited time only—**Get yours here NOW**

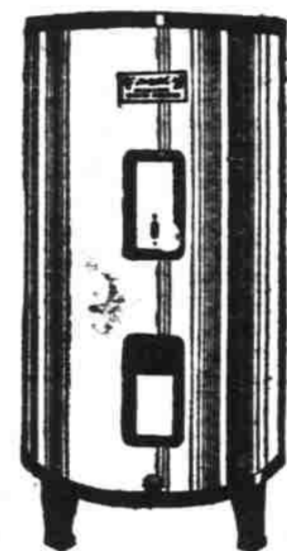
**GAHLSDORF'S**  
STORE OF HOUSEWARES  
325 COURT ST.

## Slot Machine is Nothing but, so Says Van Winkle

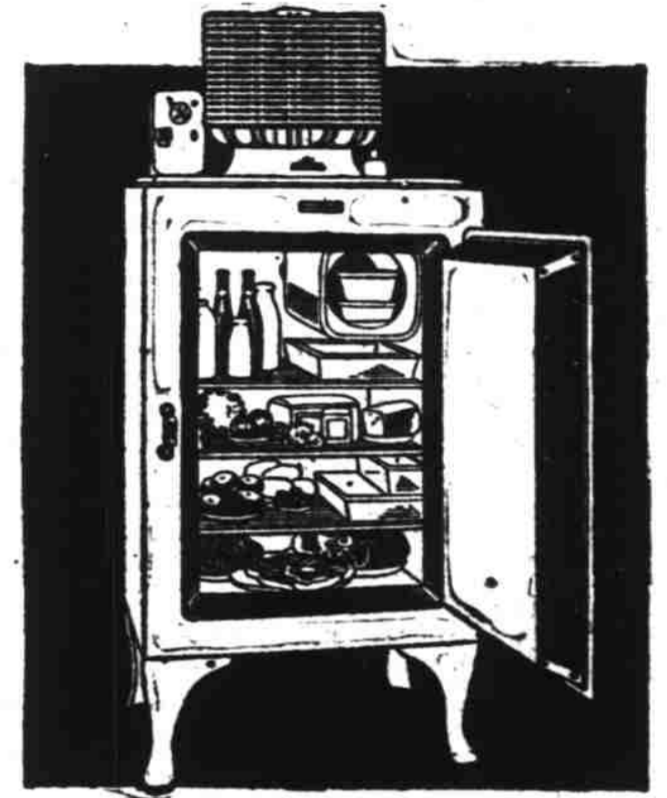
A slot machine is a slot machine regardless of where it is operated and as such is banned by the Oregon law, Attorney General Van Winkle has advised Ros Farnham of Bond, district attorney for Deschutes county. Farnham had made inquiry relative to the status of machines operated in clubs and for the use of club members only. "Crime cannot conceal itself behind the cloak of charity," the attorney general declared in an opinion to Farnham.



Electric Cooking



Electric Water-heating



Electric Refrigeration

## The Ella Lehr Cooking Schools

ENDORSE AND RECOMMEND THE

# All Electric Kitchen

SEE THE EFFICIENCY OF ITS

Three Willing Servants

COOKING WATER-HEATING REFRIGERATION

In the modern all-electric kitchen there are three vital home appliances—the automatic electric range, the electric refrigerator, and the electric water-heater.

The electric range cooks whole meals while you are away. The electric refrigerator maintains a constant cold temperature and preserves food perfectly. And the electric water-heater keeps hot water handy and convenient—for your every kitchen and household need—without any attention, worry or bother on your part!

What could be simpler, more convenient or more desirable than to have electricity performing these three important services for you in your home? More and more women are realizing that nothing

else gives such convenience, efficiency and economy in the art of home-making.

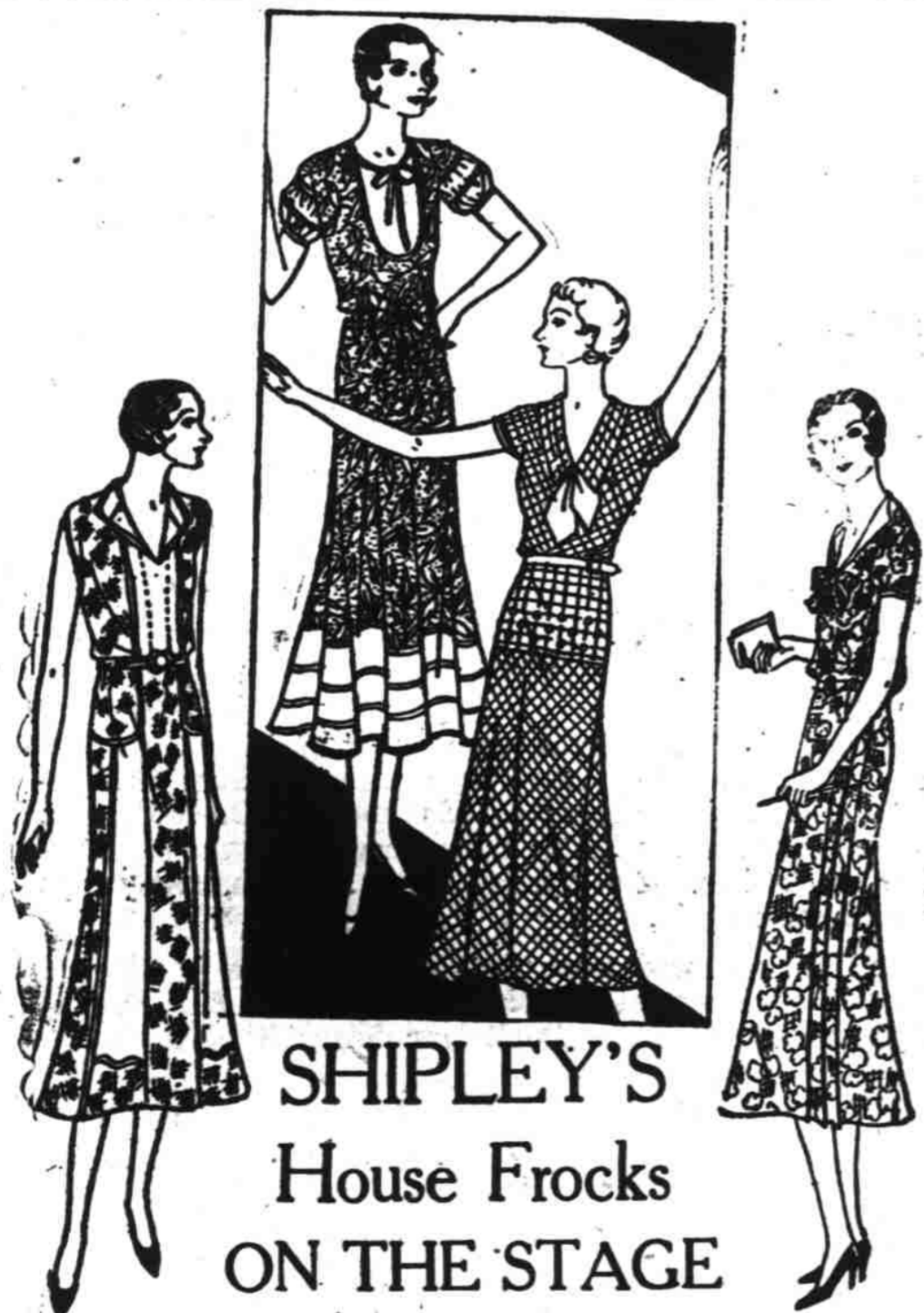
And—these electrical servants, which serve you faithfully and automatically—also serve you extremely economically. Here you find one of the most inexpensive electrical power rates in the entire country—why not take advantage of it?

Attend the Ella Lehr Cooking School this afternoon, tomorrow and Saturday—at the Armory—and learn why the All-Electric Kitchen has been received so enthusiastically by women who want the best and most modern servants. And be sure and note the water-heater used by Miss Goodwin, expert home economist—the latest addition to the popular electric time-savers for every home!

## Pacific Northwest Public Service Co.

237 North Liberty Street

Salem, Oregon



SHIPLEY'S House Frocks ON THE STAGE

Miss Goodwin Chooses Carefully

and that is why the house dresses worn on the stage of the cooking school were chosen from our stock. Other prints, challies and broadcloths are here and the price is exceptionally low for such fine quality according to Miss Goodwin.

\$1.85 \$2.95 \$3.45 \$4.95

Oh, yes, white kitchen uniforms, too—in fact most everything that is worn is found at Shipley's.

## SHIPLEY'S

QUALITY MERCHANDISE — POPULAR PRICES