

## MONMOUTH GRANGE HAS NEW MEMBERS

Class of '22 Will be Obligated at Meeting in March

MONMOUTH, Feb. 18. — The February meeting of Monmouth Grange occurred Saturday, and was featured by a noon dinner served to a large attendance of members and guests. The afternoon program was largely in charge of Mrs. Cora Combs Olday, who presented several students of the Oregon Normal school and training department in entertainment numbers.

Announcement was made that 22 new members will receive the first and second degrees of membership at the regular meeting in March which will be on the second Saturday of the month. Several special meetings will be held on the fourth Thursday evening of each month, commencing with February 26. This will enable many members to participate in the work of the order at a time of year when they are not so engrossed with farm field work.

George Kurre of Dallas, worthy master, presided.

## Today's Menu

**Italian Spaghetti For Dinner**  
 Breakfast  
 Chilled Steamed Potatoes  
 Cooked Wheat Cereal and Cream  
 Graham Muffins  
 Coffee

**Luncheon**  
 Bean Salad  
 Bread  
 Gingerbread  
 Tea

**Dinner**  
 Italian Spaghetti  
 Bread  
 Head Lettuce  
 Chocolate Almond Pudding  
 Coffee

**Entered Books**  
 Peach Jam  
 French Dressing  
 Coffee

1 cup kidney beans  
 1 cup dried soyab  
 2 hard cooked eggs, sliced  
 1/2 cup chopped sweet pickles  
 1/4 teaspoon salt  
 1/4 teaspoon paprika  
 1/2 cup salad dressing

**Bean Salad, Serving 8**  
 Four beans in strainer and rinse well with cold water. When drained, add rest of ingredients. Chill. Serve on lettuce.

**Italian Spaghetti**  
 4 tablespoons olive oil  
 2 tablespoons chopped onions  
 1/4 cup chopped celery  
 2 tablespoons chopped green peppers  
 2 cups tomatoes  
 2 tablespoons tomato paste  
 2 cup cheese, cut fine  
 1/2 cup cooked spaghetti  
 1/2 teaspoon salt

Heat olive oil and add brown onions and celery. Add rest of ingredients. Mix well. Pour into buttered baking dish. Bake 20 minutes in moderately slow oven. Serve in dish in which baked.

## HOME ECONOMICS GROUP AT WORK

ANKENY BOTTOM, Feb. 18.—The home economics committee of Ankeny Grange number 540 held their regular meeting Saturday afternoon in the grange hall.

During the business period it was voted to take the money received for the quilt which was raffled off recently and buy spoons and plates for the grange. Mrs. C. F. Johnston was appointed a committee of one to purchase ten dozen tea spoons. Mrs. G. H. Marlatt and Mrs. Eva Wintermantel was appointed to purchase five dozen plates.

The grange hall was decided upon for the permanent meeting place for the committee in the future. During the afternoon the ladies washed the windows of the hall and cleaned in general. Present were: Mrs. A. E. Cole, Mrs. Helen Doty, Mrs. Frank Brown, Mrs. Robert Austin, Mrs. J. O. Farr, Mrs. C. F. Johnston, Mrs. G. H. Marlatt, Mrs. Ben Watts, Mrs. R. H. Farr, Mrs. N. F. Gilmour, Mrs. Eva Wintermantel and Mrs. William Wiederkehr.

## CENTRAL HOWELL SCHOOL IS ACTIVE

CENTRAL HOWELL, Feb. 18.—The school children had their Valentine boxes Friday. Both rooms had gayly decorated Valentine boxes into which they had slipped their Valentines to be distributed Friday.

The pupils of the advanced room enjoyed a party Friday afternoon. One half of the pupils supplied the lunch and the other half arranged the entertainment with N. J. Martin, their teacher, assisting both.

Mrs. Hilticker, the primary teacher, plans a party for her room at Easter time.

The sewing club and cooking club met Saturday afternoon with their leader, Mrs. Martin. The sewing club exhibited handkerchief cases and hot dish holders, which they had made, and Evelyn Plunkett won a prize for the best work done. The cooking club exhibited cookies and Ida Scharer received a prize for the best cookies.

Members of the sewing club are Evelyn Plunkett, Beulah Lichty, Josephine Wood, Florence Hanson, Emmeline and Eveline Nafziger; and those in the cooking club are: Lucille Roth, Ida Scharer, Lucille Wood, Irene and Helen Nafziger, Ruth Simmons, Jean Lauderback and Imogene Wood.

## Perrydale 4-H Clubs Organized

PERRYDALE, Feb. 18.—Mrs. Homer Earl has been secured to take charge of the 4-H club work for the coming year. She met with the club girls Friday afternoon and they elected officers for the club: President, Roberta Mitchell; vice-president,

Lumae Miller, and secretary, Marlet Houk. They formed five club projects to meet as one, and named them as follows: "The Ten Commandments of Health," "Seal 'Em Tight Canning Club," "Bake Them Browns and Slices Them Thick" for cooking, "Three Musketeers" for home beautification, and "Sewing Straight Seams and Fancy Stitches." Most of the girls who signed up are girls who have had several years' club work and they expect to finish 100 per cent.

## J. L. CLARK BUYS SILVERTON FARM

BRUSH CREEK, Feb. 18.—J. L. Clark, who has lived on the Burt farm here for some time, has purchased the A. E. Torgerson 26-acre farm east of Silverton near Miller cemetery. Mr. Clark will remain where he is for the present but will buy out strawberries on his newly acquired land.

The deal was made through the D. E. Gelsner agency of Silverton and this is Mr. Gelsner's third time to sell this particular piece of land.

**CONDITION UNCHANGED**  
 SILVERTON, Feb. 18.—L. J. Adams, who was removed to a Portland hospital several days ago following a stroke, was taken to his home here again Sunday. Mr. Adams' condition is said to be unchanged although it is thought that he is resting more easily now. He is being cared for by Miss Helga Brosten, a trained nurse.

## BRUSH CREEK HAS BIRTHDAY TREAT

BRUSH CREEK, Feb. 18.—Margery Hillman, a student at Brush Creek, celebrated her birthday in regular Brush Creek style Friday. It has become the custom at the Brush Creek school to treat the remainder of the pu-

plis at a birthday. Margery's mother appeared with a huge cake and the entire school enjoyed a birthday party. A Valentine box was also a feature of the day. Sunday Margery's parents, Mr. and Mrs. S. D. Hillman, entertained at dinner for their daughter. Out of town guests were Mr. and Mrs. Charles Collins Jr. and Virginia, from Jennings Lodge, and Mrs. Charles Collins Sr., Paul Collins, Ralph Collins, Mr. and Mrs. Clarence Collins and Dr. George Collins, all of Albany.



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### (COOKING SCHOOL NOTE)

In the cooking school conducted under the auspices of The Statesman this week, Miss Willa Campbell stressed modern methods of cooking. Naturally, then, she uses and recommends Crisco, the modern shortening.

## White Cake that's really white

A white cake that is a white cake is only possible when one uses a shortening like Crisco—pure, fresh and sweet-flavored. A shortening, too, that's so fluffy you don't need to cream it! Think how much time that saves in making cakes!

**Featherweight White Cake**  
 1/2 cup Crisco  
 1 cup sugar  
 3/4 cup milk  
 2 cups flour  
 1/2 teaspoon salt  
 2 teaspoons baking powder  
 3 egg whites  
 1 teaspoon vanilla

Blend Crisco and sugar. (Notice how easily Crisco wraps itself around every tiny grain of sugar. That's why it makes such fine textured cakes.) Stir in alternately milk and sifted dry ingredients. Fold in thoroughly stiffly beaten egg whites. Add vanilla. Turn batter into 2 greased layer cake pans. Bake in a moderate oven (350° F.). Ice with any desired icing.

(To make it into a Lady Baltimore Cake, use a filling of dates, figs and nuts moistened with lemon juice, and ice with boiled icing.)

In its new air-tight can—as fresh and sweet as the day it was made.

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