The OREGON STATESMAN, Salem, Oregon, Friday Morning, February 20, 1931



have no refrigerator, and then may be forgotten while other work is being done. Miss Con-ner pointed out that the amount given makes a very large quan-tity and that half the amount will be sufficient for six servings.

You Name It was the title given to the first dish demonstrated by Willa Campbell, This too combines those bits of left over food that might otherwise be wasted. Here is the way she did it: 1% cups cooked rice or

cup raw rice 1 % cups dry bread erumbs

1 1/2 cups chopped leftover meat and vegetables 2 tablespoons melted drippings

1/4 teaspoon salt 1 egg of 3 yolks

1 cup milk or meat broth

pepper 1 tablespoon fine chopped onion Cook rice in a large quantity of boiling salted water until tender. Drain and if rice is sticky let cakes and party disnes will be cold water run through it. Chop meat and mix any leftover vegetables with it. A little green pepper or pimento is a pleasant ad-dition. Mix all ingredients together and pour into an oiled bread pan. Bake uncovered at 350 degrees for 45 to 60 minutes. Turn out on a warm platter and pour tomato sauce on top and around it. Garnish with parsley. Any left over meat may be used

Another one that defies analers of the territory is to be held ysis is English fruit pudding, at the school house in Turner on said to be the popular dessert Monday evening. Plans for the in a famou Cleveland restaurant. proposed cooperative cannery at Here it is: Turner will be discussed and

This can be made of a mixture those in charge have announced of leftover fruit pie or mince pie, that this will be the "last call" stale cake or cookies, leftover before starting the sign up of biscuits, or biscuit dough desstock for the new plant. sert, bits of leftover jelly or jam, canned fruit juices, leftover cookford of Salem, George Keech, exed dried fruit or canned fruit. mayor of Stayton, and a representative of Oregon State college. graham crackers, etc. Cornstarch pudding sauces may also be All growers and others interadded. ested in the project are arged to

Break up pie, cake and cookies attend.

ad. The subs shown are all tablespoons grated chaose or biscuits into small pieces, add Bake potatoes until soft. Make cuts in tops and scoop out pulp. Mash well and add milk, butter, salt and papriks. Beat two min-utes. Roughly fill potato cases, Sprinkis with cheese. Place on baking sheet and brown in modercanned fruit, leftover jelly, etc., I oday's Menu and stir in truit juices until mixture looks quite moist. Add Escallaged Oysters Baked Stuffed Potatoes brown sugar and saft to taste. A little cinnamon may be added if desired. Pour into an oiled bak-Currant Jam Samoset Dress Orange Cookies ing dish or casserole and bake ate oven. one to one and one-fourth hours Samoset Dressing Coffee at 325 degrees. Serve warm with plain or whipped cream. If fruit juice is not available, water may teaspoon salt teaspoons sugar Escalloped Oysters, Serving 6 teaspoons sugar 6 teaspoon papriks 6 teaspoon dry mustard tablespoons vinegar 6 cup mind oil tablespoons chill sauce tablespoon horseradish Mix ingredients in bottle. Cork pd shake two minutes. Chill <sup>1</sup>/<sub>2</sub> pints oysters cups rolled cracker crumbs teaspeen sait teaspeen sait teaspeen celery sait teaspeen celery sait 3 cup butter, melted cras milk be used for moistening with lemon juice or vinegar added to give sufficient acid to the pudding, a cups milk Carefully examine oysters and remove all shell particles. Mix This dessert has a rich color and excellent flavor. No proportions and shake two minutes. Chill. can be given as the amounts decrumbs, seasonings and butter. Shake well before serving. pend on the leftovers at hand. A variety of recipes including Sprinkle some of this mixture on bottom of buttered baking dish. Add layer of oysters, some milk Adams is Freed demonstrated. and some of the crumbs, Continue, alternating layers until all In Power Case ingredients have been used. The last or top layer should be crumbs. Bake 30 minutes in mod-WASHINGTON, Feb. 19. -(AP)-E. J. Adams, of Eugene, Ore., was exonerated by the federate oven.

**Baked Stuffed Potatoes** large potatoes tablespeons hot milk tablespoons butter tenspoon salt tenspoon paprika

A mass meeting of all grow-

Speakers will be Henry Craw-



**Telephone 67** 325 Court St.

The Marion county grand jury, which has been sitting most of the time since the latter part of the year, is directed to continue its work until the July, 1931, in order entered yesterday by Judge L. H. McMahan of department one of the circuit court. of the circuit court. The order came after District Attorney John Carson called at-tention of the judge to the fact that there had been no order con-tinuing the grand jury. In the order, Judge McMahan shows that on January 2 when he shows that on January 2 when he know that the grand jury was making investigations in county and state affairs, he ordered the jury continued until such time as its work could be completed. That order was not entered, and only a memorandum was made of it. Hence the judge has entered the order nume pro tune as of famous of

KEEP PHOBING

January 2. **Development** of River Topic at

#### **Meeting Tonight** The Willamette Waterways association will meet at Indepen-dence this evening at 6:30. This

association is working toward allyear transportation on the Willamette river between Eugene and Portland. Representatives from many valley towns are expected at the meeting.

Henry Crawford, president of the Salem chamber of commerce, C. E. Wilson, manager, W. W. Hanson and W. E. Chadwick will represent Salem.

P. W. Chapman intere ts of New York.





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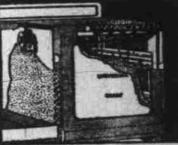


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PAGE SEVEN

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