

PAROCHIAL PUPILS PRESENT PROGRAM

Washington Birthday Made Occasion for Music and Recitations

STAYTON, Feb. 22 — Pupils of the parochial school and the music pupils of Sister M. Mercedes put on a fine program at the school this morning in commemoration of George Washington's birthday.

The program opened with members of the 4-H club, who after singing their club song, gave cooking demonstrations. Leo and Ed Lambrecht, instructed by Clotus Boedighelmer, made biscuits; Loretta Kiedel, instructed by Ellen Pleser, made cookies; George Fery, instructed by Fred Linderman, made a sandwich and Lavina Kiedel, instructed by Rita Gehlen, prepared a deviled egg. Members of the club are Mable Boyer, president; Loretta Kiedel, secretary; Leonard Lambrecht, Clotus Boedighelmer, Matthieu Forrette, George Fery, Rita Gehlen, Bernadine Forrette, Ellen Pleser, Fred Linderman, John Walz, John Brandt, and Lavina Kiedel. The club is under the direction of Sister Alicia.

Each member had prepared a lunch and at the close of the meeting, these were judged by Mesdames F. Van Ermen, Ed Kerber and K. Boedighelmer. The six best were Matthieu Forrette, first; Ellen Pleser, second; Fred Linderman, third; Clotus Boedighelmer, fourth; Bernadine Forrette, fifth and John Walz, sixth. All received prizes.

Following the appearance of the 4-H club a group of the music pupils sang "Flag of Freedom." George Fery next gave an address on the life of George Washington, pupils of the higher grades then sang "Father of the Land We Love." Little Miss Paula Smith sang "When Mother Sang Hush a Bye." She was accompanied by Miss Norma Clarke. Next was a dialogue by the small children, "The Father of His Country." Also another number "Little George Washington." Matthieu Forrette gave a recitation, "The Five Pointed Star" and the closing dialogue was "George Washington's Surprise," which was presented by the 4-H club.

The following pupils of Sister M. Mercedes presented piano solos between the above numbers: Alma Hassler, Ellen Pleser, Eleanor Etsel, Benita Hassler, Agnes Bietel, Lela Mae Bell, Bernard Van Handel, Betty Korinek, Theresa Wolf, Paula Smith, Isabell Reisterer, Madlyn Adams, John Zuber, Lois Pounds, Rosella Bell, John Zuber and Norma Clarke.

At the close of the program parents and a few friends of the club members were invited by the club to partake of a fine lunch which they had prepared and which was served in one of the upstairs rooms in the school.

SPRANGER HONORED AT BIRTHDAY PARTY

BETHEL, Feb. 22 — Mrs. A. C. Spranger entertained Thursday night in compliment to her husband on his birthday anniversary. The party took place at the home of his father and mother, Mr. and Mrs. John Spranger. Cards were in play at six tables. High score honors going to Mrs. Frank Clark and Cass Nichols.

Those present were Mr. and Mrs. A. I. Eoff, Mr. and Mrs. Lorenz Schueller, Mr. and Mrs. E. W. Kitchen, Mrs. Fenton, and Don Fenton, Mr. and Mrs. Cass Nichols and family, Mr. and Mrs. J. G. Lauderback, Mr. and Mrs. J. A. Hain and Jean, Mr. and Mrs. W. L. Creech, Mr. and Mrs. Frank Clark, Mr. and Mrs. Roy Marchand, Mr. and Mrs. H. H. Boles, Mr. and Mrs. John Spranger, the honor guest, A. C. Spranger, Mr. Spranger and Minalee.

CROISSANT FUNERAL SCHEDULED TODAY

STAYTON, Feb. 22 — William Croissant died at the home of his son in Hubbard, on Sunday. He had been in ill health for some time, following a paralytic stroke. He was born in Illinois, February 11, 1847. He is survived by his widow, to whom he was united in marriage, October 13, 1871.

For more than 50 years they had made their home on McCully Mountain, near Lyons, in Linn county. The past two years they had made their home with a son

FEAR KIDNAP



Following a mysterious warning note, three-year-old Jane Bannister, daughter of Ann Harding, film star, is being closely guarded by detectives in her Hollywood, Cal., home. The girl, shown with mother, is believed to be the objective of a kidnaping gang.

INSURANCE CREDIT BUREAU PROPOSED

Agents Will Prevent Abuse of 30-day Privilege; Plans Discussed

At a meeting of the Salem Insurance Agents' union, held Saturday noon at the Rose cafe, the recent ruling of the insurance companies, requiring the payment of premiums within 30 days, came in for much discussion. The discussion resulted in a resolution, which will establish a credit bureau among the agents belonging to the union.

The purposes of this bureau will be to prevent certain abuses of credit which have become too prevalent in the business. Primarily it is intended to prevent a person whose insurance policy has been cancelled for non-payment of premium by one agent, from going to another agent for his insurance, and again refusing to pay, resulting in another cancellation. This practice, which has been the subject of a thorough investigation by the union, is expensive to everyone concerned, but agents had not realized how expensive it was for them, until the results of

at Hubbard. Surviving besides the widow are four sons, Charles of Albany, Gus and Henry of Hubbard and Albert of Banks; two daughters, Mrs. O. M. Baker, Stayton and Mrs. E. C. Gutzert, of Astoria. Funeral services will be held at the Weddie chapel here on Tuesday, at 1:30, conducted by Rev. Lyman. Interment will be in the Weisner cemetery, near Kingston.

the investigation were shown. It is not the intention or purpose of this credit bureau to prevent anyone desiring of credit for 30 days from receiving it, but only to prevent the abuse of this privilege. The resolution passed at a previous meeting, regarding the closing of insurance offices on Saturday afternoons, came in for further discussion. This discussion was necessitated by the fact that many insurance agents are also realtors, and the realtors, at a re-

cent meeting, refused to close on Saturday afternoons. While this situation will complicate matters for those belonging to both organizations, the insurance agents confirmed their previous stand, and will close their offices Saturday afternoons, beginning next month.

NEW YORK (AP) — Armor bracelets like the coat-of-mail cuffs worn by the knights in King Arthur's day are new costume re-trinkets.

"Do Your Cooking on Wash Day, Too"

says Helen Elizabeth Brown



Wash day need not be a day for hasty lunches. You can make the same delicacies, or complete dinners on that day as on any other, if you do it

THE MODERN WAY

Call one of our deliverymen and ask him to make a regular stop at your home. Remember, the Salem Laundry is reliable and is equipped to handle your clothes with the utmost of care.

WIEDER'S SALEM LAUNDRY

263 So. High Tel. 9125

SERVE SOME EXCITEMENT!



SERVE DIXIE WAFFLES! THEY'RE EASY! THEY'RE GRAND!
THANKS TO CALUMET'S DOUBLE-ACTION!

MAYBE you're a pretty swell waffler already. And maybe you can't see how any baking powder could improve your waffles. But try this recipe just once—make Dixie Waffles with Calumet, the Double-Acting Baking Powder—and you'll be a Calumet waffler for life!

For Calumet's Double-Action does something to waffles that makes them positively tantalizing. Beautifully golden and delicately crisp outside—light and fluffy, deliciously tender inside!

Calumet's Double-Action—there's the secret. That's what makes the difference. Here's how it works. In the mixing bowl, Calumet's first action begins. It starts the leavening. Then, on the hot waffle iron, Calumet's second action begins. Steadily, evenly, this new fresh rising swells through the batter and holds it light and fluffy until the waffle is perfectly baked. And the same thing happens when Calumet goes into your cakes and quick breads. Calumet's first action gets the leavening properly started. Then, in the oven, the second action gets on the job and carries your baking through to a super-delicate, delicious finish.

An added saving too!—The simple, tested recipe given here is a Calumet recipe—specially designed for the Calumet proportion—only one level teaspoon to a cup of sifted flour. That's the usual Calumet proportion and should be followed for best

results. A splendid economy for you—thanks to the perfect efficiency of Calumet's Double-Action.

Yes, Calumet is the real baking powder bargain. The real bargain—because it prevents costly failures—because it always brings top-notch success! Try it—and see why it is the world's largest-selling baking powder, too. Get Calumet at your grocer's to-day! Calumet is a product of General Foods Corporation.

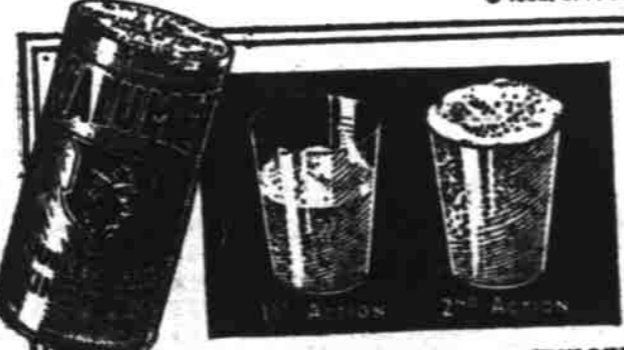
DIXIE WAFFLES

- 2 cups sifted flour
- 2 teaspoons Calumet Baking Powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 1 1/2 cups milk
- 2 egg yolks, well beaten
- 2 tablespoons melted butter
- 2 egg whites, stiffly beaten

All measurements are level. Sift flour once, measure, add baking powder, salt, and sugar, and sift together twice. Combine milk, egg yolks, and butter; add to flour. Fold in egg whites. Bake on hot waffle iron. Serve hot with butter and Log Cabin Syrup. Makes 6 four-section waffles.

Jelly, marmalade, honey, or brown sugar may be served instead of syrup. Or, waffles may be served buttered, with scrambled eggs and broiled ham, grilled tomatoes and cheese, broiled bacon, or creamed chicken.

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GET PROOF! See Calumet act TWICE!

These pictures illustrate the famous Calumet Double-Action Test. Try it! Pull, easy directions inside every can.

CALUMET

THE DOUBLE-ACTING BAKING POWDER

SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

Replenish Your Fund of Ideas at the Statesman - Safeway COOKING SCHOOL



Helen Elizabeth Brown and Amelia Sansom, Home Economists of the Safeway Homemakers' Bureau will conduct the sessions. Don't miss this opportunity to see as well as to hear! Remember the dates: February 24, 25, 26—at the Armory. Doors open at 1 p. m. Everyone is cordially invited to attend.

FEATURES for TUESDAY and WEDNESDAY - - FEBRUARY 23rd and 24th

<h3>PINEAPPLE</h3> <p>Libby's Fancy Hawaiian fruit—rich in the tang of full-ripe fruit</p> <p>can . . . 15c</p>	<h3>Mayonnaise</h3> <p>Best Foods Gold Medal—the creamiest, most delicately flavored mayonnaise you've ever tasted.</p> <p>pt. jar 27c</p>		
<h3>PRUNES</h3> <p>Fancy Oregon grown—rich and meaty. Learn about "Spiced Prunes" at School.</p> <p>3 lbs. 10c</p>	<h3>CORNED BEEF</h3> <p>Libby's—demonstrated in "Platter Meal" recipe at School.</p> <p>12 oz. tin . . . 17c</p>	<h3>CHEESE</h3> <p>Oregon Full Cream* Aged just right</p> <p>lb. . . 15c</p>	<h3>RICE</h3> <p>Fancy Blue Rose. Learn about "Rice Cookery"</p> <p>4 lbs. 19c</p>
<h3>COFFEE</h3> <p>Max-i-mum</p> <p>"Let Your Taste Decide"—Try it. Vacuum-packed.</p> <p>lb. 29c 2 lbs. 57c</p>	<h3>PANCRUST</h3> <p>Shortening Gives uniformly good cooking results</p> <p>lb. Tin 20c 3-lb. Tin 49c</p>	<h3>FLOUR</h3> <p>Gold Medal</p> <p>Now—one flour for all your baking. "Kitchen-tested."</p> <p>To be demonstrated at Cooking school. Wait for Featured Price in Wednesday's ad.</p>	
<h3>BEANS</h3> <p>Great Northern Large whites</p> <p>5 lbs. 15c</p>	<h3>CHOCOLATE</h3> <p>Ghirardelli's Ground Has the full, fine flavor that only real chocolate can have.</p> <p>1 lb. can 33c</p>	<h3>COCOANUT</h3> <p>Franklin Baker Long shred</p> <p>6-oz. Pkgs. 10c</p>	
<h3>Eagle Milk</h3> <p>Borden's Condensed</p> <p>Ideal for making all manner of delicious desserts</p> <p>Regular size</p> <p>2 cans 39c</p>	<h3>Jell-o</h3> <p>Assorted Flavors</p> <p>3 pkgs. 25c</p>	<h3>SYRUP</h3> <p>Max-i-mum—delicious cane and maple blend.</p> <p>pt. jug 23c</p>	
<h3>ONIONS RADISHES</h3> <p>Crisp and fresh</p> <p>2 bunches 9c</p>	<h3>Spinach</h3> <p>The "iron" food</p> <p>2 lbs. 17c</p>	<h3>Lettuce</h3> <p>Solid, crisp heads</p> <p>2 heads 13c</p>	<h3>Bananas</h3> <p>Large mellow—ripe fruit</p> <p>lb. 5c</p>
<h3>CRACKERS</h3> <p>Snowflake Sodas or Honeydew Grahams</p> <p>Flaky, crispy and dainty—always Over-fresh!</p> <p>2 lb. pkg. 25c</p>		<h3>CALUMET Baking Powder</h3> <p>You need only One level teaspoon of Calumet to a cup of sifted flour!</p> <p>lb. tin . . . 26c</p>	
<h3>Choice Meats</h3> <p>Market Features</p>			
<h3>PORK STEAK</h3> <p>Cut from young pig pork—nice and lean</p> <p>2 lbs. 25c</p>		<p>Sirloin, T-Bone, Rib all cut from young beef</p> <p>lb. 15c</p>	
<h3>FANCY STEAKS</h3>		<p>Pure pork—country style</p> <p>lb. 15c</p>	
<h3>PORK SAUSAGE</h3>		<p>Dry Sugar cured fine flavor</p> <p>lb. 15c</p>	
<h3>LEAN BACON</h3>		<p>One Pound Frankfurters and One Quart Sauerkraut</p> <p>Both for . . . 25c</p>	
<p>Pure Lard or Vegetable Shortening</p> <p>your choice - 3 lbs. 25c</p>		<p>162 N. Commercial . . Phone 6169</p>	
<p>270 N. Commercial . . Phone 9432</p>			