

Many Cooperate to Make Cooking School Valuable to Housewives

REUNION OF CHURCH GROUP WILL BE 4TH

Confirmation Classes of Trinity Will Gather in Annual Session

SILVERTON, April 25.—Confirmation classes of Trinity church will hold a reunion the night of May 4. This is the first time the group has held a reunion. At the 40th anniversary of the church's organization last June the numerous confirmants of the church organized with Miss Lillie Madsen as president, Miss Althea Marie Meyer as vice president, and John Goplerd, Jr., as secretary-treasurer.

The reunion will take the nature of a covered dish supper beginning at 7:30. Miss Nettie Hattberg has charge of dining room arrangements. Tentative plans are to secure Dr. O. A. Tindelstad, president of Pacific Lutheran college, as the principal speaker. Musical numbers are also being arranged for.

The reunion has been arranged for the night before the district convention of the Luther league opens at Silvertown as many former confirmants of Trinity church may attend the convention and will have an opportunity to attend the reunion at the same time.

MOVING TIME HERE IN STAYTON HOMES

STAYTON, April 25.—Several Stayton families have been on the move the past week. The Milton Poeman family moved into the Byron Robertson house opposite the gym; the Larkins family who have been living there moved to the Algie Murphy house on the West Stayton road; the Murphy's moved to a house near their sawmill in Linn county; and the Claude Lewis family will move back into their home which has been occupied by the Yoeman family.

Ralph McCulloch and wife of Klamath Falls were here the first of the week as guests at the Dr. C. H. Brewer home. Incidentally, Mr. McCulloch underwent a tonsil operation.

Mrs. O. E. Gardner and Mrs. Byron Robertson have been spending the past 10 days with their sister, Mrs. Jim Thomas at Sards, B. C.

Charles Galloway Discusses Sales Tax For Grangers

MARION, April 25.—At the Marion Farmers Union local Friday night Charles Galloway of the state tax commission spoke on the state sales tax.

The purchasing committee of which Harley Libby is chairman was instructed to get pool prices on sodas, grass seed, salt, fly spray and brooms. The Union Women's sewing club will meet Thursday at Mrs. Alvin Spaulding's home to sew for the Carl Olson family.

Federal Taxes Show Increase

WASHINGTON, April 25.—(AP) — Beer, electrical energy, gasoline and income taxes provided the chief sources of increase in the government's revenue collections in March, when all items totaled \$242,464,334, and levies on commercial products indicated a livening in industry.

MRS. HALL VERY ILL WACONDA, April 25.—Mrs. O. M. Hall is seriously ill at her home. A granddaughter, Velle Felton, daughter of Mr. and Mrs. Frank Felton, is recovering from complications of measles.

SET RECORDS



An Olympic swimmer at 15, Ralph Flanagan has added still another laurel to his imposing wreath by dipping a second and a half from the 400-yard free style world's record at Coral Gables, Fla. He is shown after he had accomplished the feat. Flanagan was the youngest member ever to win a place on the American men's Olympic team, when he participated in the international games last Summer.

PREPARING FOR COOKING SCHOOL



Julia Lee Wright, director Safeway Stores Homemakers' bureau, discussing the cooking school program with Marjorie Black, head of the testing kitchen. The Salem cooking school will be given at the armory Wednesday, Thursday, Friday, April 26, 27, 28, from two to four p. m.

New Wool Orders Reported; Price Tendency Upward

BOSTON, April 25.—(AP) — Wool prices are showing a continuation of the rising tendency begun late last week. Up to 50 scoured basis is being reported on choice lines of 64s and finer strictly combing territory wools, and choice 12 months Texas wools. Members of the trade are much encouraged over the situation as the result of reports of the goods market showing response to strengthening wool prices. New orders on goods are reported.

Hop Mart Lively At Silvertown Over Weekend, Report

SILVERTON, April 25.—Bales of hops numbering 255 were sold at Silvertown over the week end, the price ranging from 27 1/2 to 28 cents. They were sold through the Warehouse Service corporation here.

Those selling to McNeff Brothers of Portland were John Morley, 150 bales; George Kuenzi, 57

bales; Herman Kuenzi, 42 bales; Edward Kuenzi, 32 bales; Paul Stadell, 16 bales; H. O. Jacobs, 17 bales. Selling to L. L. Hughes of Yakima was Fred Stadell, 33 bales.

Willing Workers At Mehama Sponsor Building of Walks

MEHAMA, April 25.—Dr. Allen assisted by Miss Linn, county health nurse, held a clinic for the Oakdale and Mehama public schools Monday morning. The women of the Willing Workers have bought lumber from the Parry sawmill to build new sidewalks about town. The labor will be donated by the men.

Lions to Hear of Swim Pool Plans

P. H. Fuedepohl of the Jantzen Knitting mills, and Richard Sundeleaf, architect who designed the swimming pool for the Portland Jantzen resort, will be here Thursday noon to attend the meeting of the Lions club, and to confer with the Lions relative to the community swimming pool which the club is sponsoring.

HAYES IS PLOWING PEPPERMINT UNDER

Onions to be Planted on Land; Growers May Hold Wage Level

LAKE LABISH, April 25.—Hayes Labish Farms has plowed under a major portion of its peppermint and will plant the land to onions this year. The world is still overstocked on peppermint oil, a little of which goes a long, long way, and the market price is down. Peppermint oil hit a very high mark for a period following the world war, and the inevitable result was overplanting. The Hayes company will have more than 300 acres of large onions this season. A number of tracts of heaverdam have been rented to individuals for the growing of sets which were extremely scarce last season and hence high priced. Formerly a large portion of the Hayes land was used for sets, with the remainder in peppermint, but the trend the past four years has been to the large onions.

There will be no onion weeding for three or four weeks yet. For this a little outside labor is required, but very little. Whether the scale of 25 and 30 cents an hour, which prevailed last season will hold for this season has not been decided definitely. Many are waiting to see how the shift from the gold standard will affect the purchasing power of the dollar. Thus far the 25 and 30-cent standard has been upheld.

Most growers feel that, inasmuch as huge profits were made in 1931-32 and inasmuch as most of them broke even or better this season, wage-cutting would not be creditable, despite the fact that there is an abundance of labor to be had. Most local growers have maintained that the laborer has a right to exist and have kept wages on a better plane than less fortunate farm communities.

All-Day Grangers' Session Today to Do Needed Labors

SILVERTON HILLS, April 25.—The home economics committee of the Silvertown Hills grange is making plans for an all-day session at the hall Wednesday. The women of the community will sew and quilt, with a potluck luncheon at noon.

The men will work the grounds about the clubhouse and put out flowers and shrubs.

MRS. GRACE EBY HERE ORCHARD HEIGHTS, April 25.—Mrs. Grace Eby of Missoula, Mont., is at the home of her parents, Mr. and Mrs. Frank W. Wilson, having arrived Saturday for a month's visit with relatives here and in Marion county. Mrs. Eby will be remembered here as Miss Grace Wilson.

Ham, Traditional Pal of Eggs, Showing Affinity For Pineapple Recently

Ham, the well-known affinity of eggs, may not have deserted its early love, but it shows strong leanings toward canned pineapple!

And as for lamb chops, they positively will not attend a formal dinner unaccompanied by glazed canned pineapple!

These are some of the modern trends in use of Hawaiian pineapple in cookery, it seems. New, unusual, and favorite methods of using canned pineapple in the daily menu, for every meal in the day is now being offered to women by Libby, McNeill & Libby, a leading canner of Hawaiian pineapple, whose product is used at the cooking school this week. The various kinds of Libby's pineapple in sliced, crushed, and tid-bit form make this a versatile product that can be used in many different ways. Just how versatile the mild, but succulent canned fruit has become will be shown by the wide variety of menu-uses to which it can be put. In its several forms, sliced, crushed, tid-bits, it is adaptable to the breakfast, luncheon, and dinner menu.

Pineapple has always been a prime salad favorite since its introduction in this country some 20 years ago. As a basis for the fruit salad, it is familiar to every American table. Because it lends beauty and delicacy of color to the salad, and a mild, sweet richness of flavor, this use has endeared it to American palates.

Its even wider uses, as accompaniment for meats, for dessert and breakfast specialties are not so widely known.

Beginning with its breakfast-time use, canned pineapple has three times daily menu-possibilities of irresistible charm. Originated especially for winter-weary, lagging appetites, the pineapple breakfast delight is one of the new canned pineapple uses introduced to American tables recently. This canned pineapple specialty is simplicity itself in the preparation—and a toothsome delight when it reaches the breakfast table.

PINEAPPLE BREAKFAST DELIGHT is prepared with slices of Libby's No. 2 1/2 canned pineapple. Upon each slice shape a dome from two ounces of sausage cake

meat. Bake in a shall buttered pan. Over this sprinkle a little melted butter, garnished with sprigs of parsley. Serve immediately.

Particularly agreeable for the Lenten luncheon—satisfying and luscious—is a PINEAPPLE TID-BIT TREASURE COVE. Its mild sweetness will particularly recommend it as a luncheon dish for children. The preparation of this dish is accomplished simply.

PINEAPPLE TREASURE COVE. Drain the contents from No. 2 1/2 can of Libby's pineapple tid-bits. Reduce liquid to about one third. Cut four red and four green maraschino cherries in quarters. Add to pineapple and heat all together with reduced syrup. Dish the hot fruit and syrup into the middle of a hot sweet rice ring, and serve at once. As an accompaniment to the family dinner, pineapple can be used to glorify ordinary rice in a manner quite in keeping with the sweetly romantic reputation of the Hawaiian islands which produce pineapple. This inspired every-day dish is called: PINEAPPLE GOLDEN ISLE. Heat slices of Libby's No. 2 1/2 pineapple in their own syrup. Remove slices into a slightly buttered pan, and cover them with hot steamed rice, not too compact. Cut marshmallows in slices to cover the rice and bake in a quick oven until a golden glaze appears. Serve the baked dish hot. Slices of pineapple broiled with lamb chops, with ham, with tenderloin are a favored modern mode in dining. Glazed pineapple blends so agreeably, so mildly, and yet distinctively with a variety of meat flavors. The pineapple dessert has all of the delicate beauty and flavor to commend it highly as the topping course of dinners, whether they be formal or informal, light or heavy. Pineapple desserts may be simple, or elaborate as the taste and time of the cook dictate. Two distinctive new desserts quite suitable for any dining occasion follow: SLICED PINEAPPLE STROMBOLI: Drain Libby's sliced pineapple. For each slice chop up three large macaroons. Place this on top of pineapple, peak shaped.

Athletic Club is Planned for Grads Mt. Angel Schools

MT. ANGEL, April 25.—At a committee meeting called by Rev. Alvin Heffel, rector of Mt. Angel Academy and Normal, Monday night it was decided to organize an athletic club among the local alumni. A meeting which all alumni of Mt. Angel Academy and Normal are invited to attend, will be held for that purpose Monday, May 1, at 7:10 p. m.

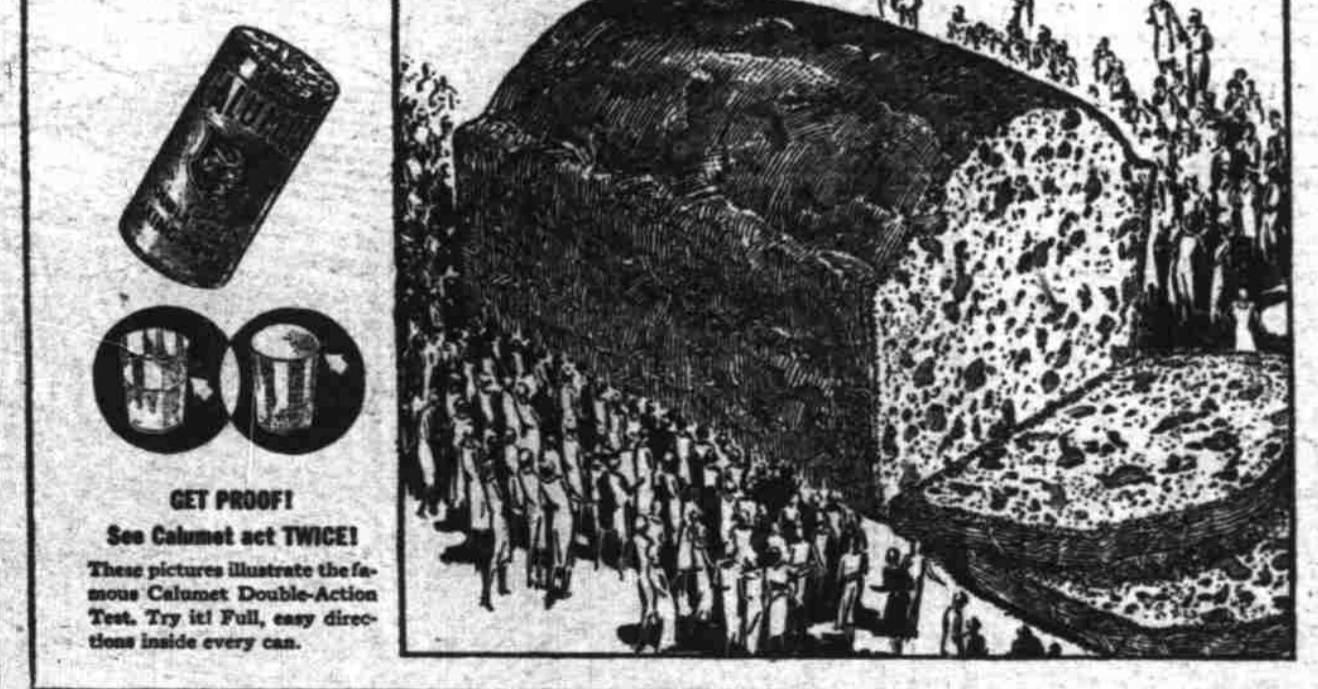
All members helping to organize at this time will be considered charter members and will be accorded privileges not extended to members joining later.



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CALUMET NUT BREAD
3 cups sifted flour 3 tablespoons butter or other shortening
3 teaspoons Calumet 1 cup sugar
Baking Powder 1 egg, well beaten
1 teaspoon salt 1 egg, well beaten
1 cup nut meats, chopped 1 1/2 cups milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add nuts, Cream shortening, add sugar; then add egg, milk, and flour. Stir only until smooth. Bake in greased loaf pan, 9x4x3 inches, in moderate oven (350° F.) 1 hour and 10 minutes. One cup raisins may be used instead of nuts.

(All measurements are level)

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| Hazel-DeL, Grade A MILK Pasteurized Qt. | 7c |
| Libby's Sliced Pineapple No. 2 1/2 Can | 15c |
| Snowflake Sodas 2-lb. Caddy | 25c |
| Edwards Dependable Coffee 1-lb. Can | 25c |
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