

# Norge Homemakers Matinee Tuesday, 2 p.m.

## ENTRY BLANK

Contestants to be eligible in this cake baking contest must purchase one or more of the following:



Fill in the entry blank and take it to your grocer when you make your purchase of any of the above articles. His signature is necessary. Then take this entry blank with your cake to Miller's Department Store, between the hours of 9 a.m. and 1:30 p.m., Tuesday, March 26. The cakes will be sold by the Women's Union of the First Congregational church. You may enter any kind of cake you wish.

Your Name .....

Your Address .....

Grocer's Signature .....

## WORLD EDUCATION PARLEY PROPOSED

Institute of International Learning to be Held at Reed College, July

Outstanding leaders for international good will will attend the Institute of International Education to be held at Reed College next summer from July 5 to July 15, according to Paul S. Elliott, field representative for the institute, who was in Salem yesterday conferring with local leaders who plan to enroll at the 10-day gathering.

"Gerald P. Nye, senator from North Dakota, who has attracted international attention with his armament investigations will attend as will Dr. Kenneth Scott LaTourrette, Yale professor, who is an authority on the Orient and conditions there," Elliott reported.

"In addition we have secured the attendance at the institute of Dr. Harnell Hart, noted religious worker, who will speak on the religious aspects of peace, as well as the attendance of Dr. Frederick J. Libby, secretary of the National Council for the Prevention of

War." William Fisher, an outstanding importer in San Francisco, will come north to the institute to discuss Pan-American relations," he said. "Fisher is active in the Pan-American society of his home city."

Elliott said the plan of the institute, one of three being held this summer on the coast and one of seven being held in the nation, was to disseminate information on international affairs to key men in the regions where it is held. A lecture will be given each morning at the institute by one of the outstanding speakers in attendance, followed by a two-hour round table where members at the institute can choose the section they wish to enter. Another general lecture will be given each evening. A nominal tuition fee will be charged for the ten-day period.

Sponsors of the institute include Reed College, the University of Oregon and the American Friends Service Committee. Norman F. Coleman of Reed College will be director of the institute.

**GETS APPOINTMENT**  
STAYTON, March 21.—Leo J. Rock has received his official appointment as carrier on route 4, Salem. This route is said to have 410 boxes and covers a distance

of about 60 miles. Mr. Rock has been carrier here for about 20 years. It is said that the Harvey Walkers will occupy his home here.

## Larson is Removed To Home; Two Boys Born at Silverton

SILVERTON, March 21.—Sons were born to Mr. and Mrs. Hess of Victor Point and to Mr. and Mrs. Frank Hein of Molalla at the Silverton hospital Thursday morning.

Merl Larson, who has been at the hospital suffering from double pneumonia for the past several weeks was sufficiently improved to be able to be removed to his home Thursday. Larson will go to Vancouver, Wash., to be at the home of his sister, Mrs. Alvin Legard, until he regains his strength sufficiently to again take up his work at Salem.

Mrs. Leo Wellman, who underwent a major operation at the Silverton hospital Wednesday morning, was reported as getting along very well. W. E. Toney is also steadily improving following a major operation.

## MODEL FOOD MARKET

275 N. High Tel. 4111

Salem's Finest Food Store

If You Would Bake An Unusually Fine Cake, Use

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SWANSDOWN CAKE FLOUR

is used in the baking of

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## We Won't Guarantee That You'll Win First Prize

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Swansdown Cake Flour and

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Steusloff Grocery

Court and Liberty Free Delivery Tel. 3163  
FREE DELIVERY — 30-DAY ACCOUNT SERVICE

## State Street GROCERY

1312 State St. Tel. 5679

For a Prize Winning Cake

Swansdown Cake Flour

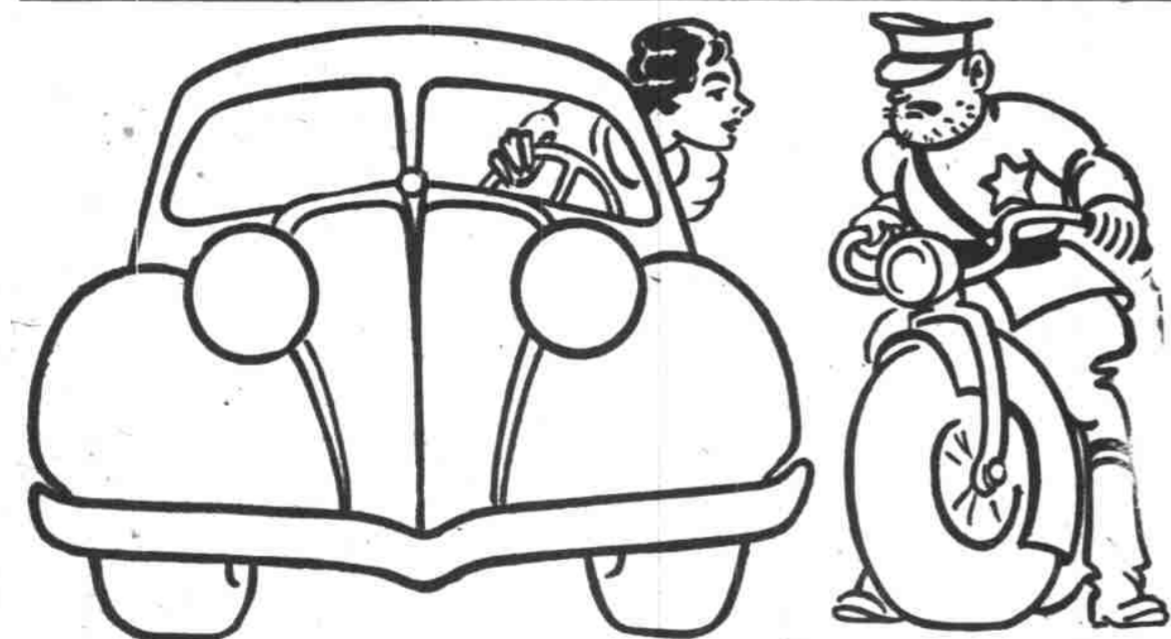
Baker's Cocoa, Chocolate or Coconut

Calumet Baking Powder

Crisco, the digestible shortening



Bake a Cake and Enter the Cake Contest Get the Cake to Miller's by 1:30 P. M. Tuesday Then Stay for the Norge Homemakers' Matinee



# Going to a fire?

No, Officer, I'm hurrying to the

## NORGE HOMEMAKERS' MATINEE

with an all-talking Moving Picture and a Cooking School . . .

- Recipes
- Meal Planning
- Interior Decorating
- Diets . . . Etiquette

One day only! FREE Matinee, featuring an unusual cooking school and a short course in Interior Decorating. Special recipe cards for all who attend. Information on diets, etiquette, meal planning and other phases of homemaking.

We invite everyone to attend this instructive and entertaining show.



Helen Kerr, noted lecturer, radio broadcaster and author of articles on home decoration, will conduct the Matinee.

Tuesday, March 26 2 p.m. Miller's Auditorium  
3RD FLOOR — TAKE THE ELEVATOR

# GEO. E. ALLEN

236 North Commercial St.

Phone 4610



# REMARKABLE SAVING

This 1-lb. can of CRISCO only 5¢



when you buy this 3-lb. can of CRISCO at regular price



This week at your Dealer's to introduce the economical 3-lb. can—Buy while supply lasts

You get a 1-lb. can of Crisco for 5¢ in this phenomenal sale if you buy the 3-lb. can of Crisco at its regular price. Two handy sizes of snowy pre-mixed Crisco for quick fluffy cakes . . . tender biscuits . . . flaky digestible pies . . . or digestible crispy fried foods.

A wonderful offer! It's extended because the makers of Crisco want new friends to try this digestible shortening and they want old Crisco friends to learn the economy of the 3-lb. size.

### CRISCO helps you cook light digestible food

Again and again Crisco users write us something like this: "I thought I never could eat pie or fried foods, until I started cooking with Crisco. But Crisco pastry is so flaky—and Crisco fried foods are absolutely free of greasiness. They don't upset my stomach. Thanks to Crisco, I can eat like a normal person again."

### CRISCO advised by many doctors

When you open a can of pure digestible Crisco, you're seeing wholesome vegetable oils after they have been treated and creamed! See how light and fluffy Crisco is! Taste it. See how sweet and fresh it is! Your eyes and your taste tell you the truth—Crisco is wholesome. Doctors know this—that's why they often advise frying foods with Crisco!

### 3-lb. can is the SAVING size

Buy Crisco regularly in the 3-lb. can—for the 3-lb. can costs less than three 1-lb. cans.

And the 3-lb. can is convenient—you've enough Crisco on hand for many cakes, pies, biscuits or fried foods.

Visit your dealer today—before his supply of special 1-lb. Crisco cans is gone.

NOTE: This offer may not have come to your locality yet, but it's on its way!

### Buy the 3-lb. size for economy

SAVE MONEY! The 3-lb. can of Crisco costs you less than you'd pay for three 1-lb. cans.

### for convenience

With a 3-lb. can, you have enough Crisco for whatever you want to make—whether it's cake, pie, biscuits or deep-fried foods.

### for deep-frying

To deep-fry correctly you need enough fat to cover the food well. So the big 3-lb. can of pure digestible Crisco is the secret of tempting, digestible French-fried foods! Crisco does not smoke at correct frying temperatures. No decomposition takes place—Crisco keeps digestible. That's why Crisco is so economical for frying. For, if you strain Crisco, you can fry in it over and over again.

### FRENCH-FRIED POTATOES the easy, digestible Crisco way:



1. Peel potatoes. Cut into sticks 1/2 inch thick. Soak in ice-cold water at least one hour. Then dry thoroughly in towel.

2. Melt enough digestible Crisco slowly to fill fat-bottomed deep saucpan 3/4 full. Bring slowly to heat that browns cube of bread in 20 seconds (355° F.).

3. Fry small batches of potatoes at a time, always raising heat for 1 minute as a new batch is put in. Fry until brown. Drain on absorbent paper. Salt before serving.

4. Strain Crisco back into its can. DO NOT mix other fats with CRISCO! Use for frying croquettes, fritters, doughnuts, onion, fish. Crisco will not give the taste of one food to another.

### CHOCOLATE PEPPERMINT CAKE

1/4 cup Crisco 1 1/4 cups flour  
1 cup sugar 1/2 teaspoon salt  
2 egg yolks 1 teaspoon soda  
2 squares unsweet. 1 cup sour milk  
and chocolate 1 teaspoon vanilla

Beat Crisco, sugar and egg yolks (no creaming needed with fluffy Crisco). Add melted chocolate. Sift flour, salt and soda. Add to Crisco mixture alternately with sour milk. Mix. Add vanilla. Pour into square (7 1/2-inch) or oblong cake pan, rubbed with Crisco. Bake in moderate oven (350° F.) 50 to 60 minutes. Cool.

Easy Frosting: Put 1 1/2 cups granulated sugar, 2 unbeaten egg whites and 1/2 cup water to cook over boiling water. Beat 4 minutes with Dover beater. Add 1/2 teaspoon peppermint flavoring. Beat until thick. Remove from boiling water. Continue beating until of spreading consistency. Spread over cake. Melt 2 squares unsweetened chocolate. Blend with 1 teaspoon Crisco. Pour over frosting, letting chocolate run down sides.

CRISCO digests quickly

# SUPPLY LIMITED act quickly