

Cheese Appears In Any Course During Day

Consider the fine qualities of American cheese, and its place as the universal friend of the housewife. Remember the pleasures that have been found in its frequent use, and consider the many possibilities of cheese, as a frequent ingredient in menus to come.

Any course, any meal, even between meals, cheese bestows its personality on the widest variety of dishes. It takes the center of the stage, or sits back merely adding background for some other performer. Although it blends graciously with fruits, vegetables, meats and fish, cheese really adorns starchy foods such as macaroni or rice to the best advantage.

Many familiar combinations are among the most popular to appear on American dining tables; macaroni, tomato and cheese; rice, bacon, tomato and cheese; spaghetti, meat, onion, mushrooms and cheese; rice croquettes with cheese and crumbs; baked potatoes and cheese.

One combination that has a fancy name but is a homey dish to serve is:

MEXICAN RICE TIMBALES
Wash and drain 1/2 cup of raw rice. In skillet brown rice in 3 tablespoons butter. Place in top of double boiler, add small amount of water and steam until rice is tender. Add 1 tablespoon chopped onion, seasoning. Pack into buttered custard cups. Melt 1 package sharp cheese in double boiler. Add 1-3 cup evaporated milk gradually, stirring. Unmold rice timbales on platter, pour hot cheese sauce over each. Serve with spinach garnished with pimento.

Or macaroni and cheese may even become a party special when it's combined with a few fancier ingredients.

PARTY MACARONI
Cook the macaroni in boiling salted water, blanch in cold water and drain. Pour the scalding milk over the bread crumbs, add the butter, pimento, parsley, onion, grated cheese and seasonings.

Stage Star Weds Leading Man



Shortly before leaving Jasper, Ala., on their honeymoon to a cottage in Connecticut, Mr. and Mrs. John Emery, stage and screen notables, posed for this picture, the first after their surprise wedding at the home of Speaker of the House William B. Bankhead, father of the bride, the former Tallulah Bankhead.

Then add the well-beaten eggs. Put the macaroni in a thickly buttered loaf pan and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven, 325 degrees, or until the loaf is firm and will hold its shape when turned out on a platter. Serve with mushroom sauce.

GRAPE CATSUP
5 pounds (about 1 basket) grapes
4 cups sugar
2 cups vinegar
1 tablespoon each cinnamon, cloves, allspice
1 teaspoon pepper
Boil grapes to a pulp and sieve. Add remaining ingredients and boil 2 hours. Seal in glass jars.

APPLE CATSUP
Wash and slice 12 sour apples, simmer with a little water until tender, rub through a sieve. To each quart of pulp add 1 cup sugar, 1 teaspoon each pepper, cloves and mustard, 2 teaspoons cinnamon, 1 teaspoon salt. Add finely chopped onions and 2 cups cider vinegar. Simmer 1 hour, pour into sterilized jars and seal.

and seasonings, and when thick add the mushrooms.

Two Good Catsups on Canning List

Just as soon as Concord grapes come in canning quantities, several interesting recipes will be tried in home kitchens. Here are two catsup recipes to add to the list.

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Vegetables Combine to Interest Dinners

Carrots combine well to make interesting dishes for family meals. Shredded cabbage cooked with carrots gives variety to the menu; carrots and beets are colorful vegetables to combine; green peppers and celery sautéed together in butter, covered and allowed to steam awhile until done make a good dinner dish.

Turnips when shredded fine and mixed with shredded carrots are more attractive in color than when served plain; they taste good, too. Corn and green peppers, corn and celery, corn and tomatoes all combine to make excellent flavored vegetable dishes.

Today's Menu

Friday fish, and today there is a hot crab dish on the menu. Carrot-raw beet salad
Curried crab on rice
Spinach mold
Hot deviled eggs
Assorted cheese plate

Shred carrots and mix with a generous amount of sour cream dressing, put in a sauce dish and over the top grated beets.

CURRIED CRAB

3 tablespoons butter
1 1/2 teaspoons minced onion
2 tablespoons flour
1 tablespoon curry powder
1 1/2 cups stock or water
1 1/2 cups crab meat
1 tablespoon lemon juice
1/2 teaspoon salt
Cook onion with butter, add curry powder and stir, add flour and stir to mix, then add liquid and cook until thickened. Add crab meat and the lemon juice. Heat well and serve over hot rice.

Homemakers Tell Details About Management

In a survey taken recently by the Woman's Home Companion who received answers to questions from fifteen hundred homemakers, there were revealed many interesting things on how town women manage their households. Rural homes were not included in the questionnaire.

It was found that 93 per cent of the food is purchased by women, that 88 per cent purchase their own and their children's clothing and that 73 per cent buy their husband's haberdashery. Surprising is the fact that only 22 per cent of the household furnishings are purchased by the woman of the house alone, though 78 per cent select it either alone or with their husbands.

Major equipment for the house is paid for by cash in over 65 per cent of the homes. About 50 per cent of the housewives in cities and towns do their own sewing, and 40 per cent of the husbands are dutifully occupied in doing minor or major repairs and assist around the home with furnace, gardening and other duties, the other 40 per cent prefer to do otherwise. However 12 per cent of the men do all the housework.

While 20 per cent of the homemakers in the group were found to be employed either full or part time, 32 per cent contribute to the regular income. There are 60 per cent of the homes who have a regular income.

Rice Croquettes Make Main Dish

Cheese and rice make another pleasing combination when they join to make

CHEESE AND RICE CROQUETTES
1/2 cup raw rice
1 cup grated American cheese
1/2 cup cracker crumbs
2 egg yolks
1 teaspoon Worcestershire sauce
Salt, pepper
Strawberry preserves
Cook the rice in boiling salted water; drain well. Add grated cheese, crumbs, beaten egg yolks and seasonings. Form into croquettes and make a depression in the top of each. Roll in fine dry crumbs, dip in beaten egg, roll in crumbs again, and fry in deep hot fat until golden brown. Place a spoonful of strawberry preserves in the depression in each croquette and serve at once.

Eggs Make Good Dinner Dish Possibilities

Eggs serve as a main dish very gracefully when unexpected company arrives for dinner or lunch. Eggs ala goldenrod is a simple dish that can be dressed up to be very attractive for company. Hard cook the eggs, dice or slice the whites, cream them and pour the sauce over toast points. Rice the yolks over the top, add a dash of paprika and serve very hot.

To make the plate look especially well, pour the creamed eggs in the center of the plate, arrange the toast points around the edge and garnish with parsley.

Breakfast Muffins Take Fresh Fruits

Add sliced or diced apples to the breakfast muffin batter and make a good morning quick bread. Might put apples in the bottom of muffin tins, pour the batter on top and bake as usual, sprinkling a bit of brown sugar over the apples when muffins first come from the oven. Add a little butter to the apples before cooking.

Grated pineapple well drained, fresh berries, nuts, or diced oranges make good variety in the morning muffin batter.

Plum Pie Special Fall Treat

Fresh plums or prunes give a fine flavor when baked as a pie. Slice the fruit fine, removing the skins if desired (not necessary); sprinkle with sugar, about 1 cup to a pie, which has been mixed with 2 tablespoons flour or talcum. Bake for ten minutes at 450. Reduce the heat to 350 and bake until fruit is done. Use a lattice or full top crust. Some cooks like to add a dash of cinnamon and nutmeg.

City in Darkness; Cat Causes Short

ANDERSON, Ind., Sept. 16—(AP)—An ordinary housecat left Anderson, a city of 40,000 without electric power for 15 minutes early today.

The cat became entangled in a 15,000-volt high tension circuit breaker at the power plant. It was removed alive, but was so badly burned it had to be destroyed.

Finish up Picking Of Island Elbertas

GRAND ISLAND—Harvesting of the Elberta peaches in the island orchards is nearing completion.

Clover hulling is now in progress among the various farmers. Market gardeners in the district are finding themselves more than busy picking melons, tomatoes and sweet corn.

Hubbard Resident Is On Midwestern Trip

HUBBARD—Levi Welty left on Wednesday for an extended trip to the central states. His destination is Goshen, Indiana. He expects to return via California.

Miss Anne Voget who was expected to arrive at Hubbard on Monday from her extended tour in Europe and the United States has been delayed on account of sickness. While visiting friends and relatives at Forest Grove she was stung by a yellow jacket which made her quite sick. Mrs. N. Sherman Hawk is still confined to her house on account of sickness.

Changes Are Announced In Silverton Teachers

SILVERTON—Further last-minute changes are being reported in the Silverton school faculty. Teachers who resigned this week include Miss Constance

Herwick, fourth grade, to accept position at Bend; Miss Dorothy VanGroos, mathematics in Juniper, because of illness. Miss June Bratley of Waldport, a graduate of Monmouth, will fill Miss Herwick's place and Miss Jean Millican, who has a B. S. from the University of Oregon, will fill Miss VanGroos' place.

School Bells Ring For Grand Island

GRAND ISLAND—Grade children in the district closed their summer's vacation when the school opened Monday with Mrs. Grace Duren of Hopewell, principal and upper grade teacher and Miss Zella Gilliam of Monmouth, primary instructor. There were 34 children enrolled the first day, 14 in the upper grade room and 19 in the primary room.

Those in the first grade this year include Betty Harding, Kenneth Asher, Lois Rockhill, Deloris Finnicum, Barbara Will and Donna Lee Finnicum.

City Council Soon To Consider Budget

SCIO—The Scio town council soon is to take up the annual budget. E. D. Myers, city treasurer, has officiated for years as secretary of the budget committee.

C. E. Martin, who had been in declining health for a year, is reported in a convalescent condition following recent clinical observation and treatment. He has not been confined to his home much of the time during his indisposition.

Mr. and Mrs. P. F. Smith of Lyons were in Scio this week for medical attention for the former, who has been indisposed for some time, although still on duty as station agent for the S. P.

Mrs. Alvina Ziegler of Monroe, Neb., arrived Monday to spend the winter with relatives in this vicinity and at Corvallis. She is the mother of Mrs. R. S. Thurston, farmer a short distance west of Scio.



Kingwood — Marion Street — Court Street — Liberty Street Service Store

These Weekend Features Available at all These Stores

There's one feature of these markets you as a customer are no doubt aware of but do not give a second thought and that's the whole hearted desire upon the part of the boys in every department of these markets to give you the kind of service you are entitled to. Each one of them feel

it's a personal compliment to themselves when you come in the store, whether you wish to buy anything or not. Your ad writer sincerely believes that statement is true. Their success depends entirely upon the service you receive from them.

These Four Markets COFFEE WEEK

Golden West Coffee— 26c
1-pound glass jar
Golden West Coffee— 25c
1-pound tins

For those who are particular about their coffee being strictly fresh will appreciate this special

Old Golden COFFEE

No Better—None So Fresh Special Friday and Saturday

per lb. 23c
2 pounds 45c

Another good coffee priced way low this week is Mellow Blend
3 pounds 49c

Heinz Catsup— 18c
lge. size
Lux Soap 19c small pkg. 9c
Lux Toilet Soap 3 for 17c

Sunshine Cheezits— 2 for 25c per pkg.

Sunshine Bingo— 19c big pkg.

Armour's Pork and Beans— 10c big can

Heinz Tomato Juice 3 for 25c 12c cans

Hills' Brothers Coffee— 25c lb.

Solid Pack Tomatoes— 10c big cans

Pure Orange Juice 3 cans 25c

Freshly Made Margarine 2 lbs. 25c

Pure Shortening— 39c 4-lb. carton

Crisco— 47c 3-lb. cans

Wesson Oil qt. 37c pts. 19c

Waldorf Tissue Paper 4 rolls 17c

Scott Tissue 3 rolls 20c

Lifebuoy Soap 3 bars 17c

CRACKERS 2 lb. 17c

Van Camp's Tomato Soup 3 cans 10c

FLOUR

The flour we are now selling is made from old wheat

Kitchen Queen— \$1.25 49-lb. sack
Fisher's Blend— \$1.49 49-lb. sack

PURE CANE SUGAR

Snow Flake Brand

\$5.49 100 lb. sack

There's a 50c tax on all sugar to apply after our present stock is sold.

Silver Flake Freshly Milled Rolled Oats

No. 10 Sack 33c

Crown Pancake Flour— 39c No. 10 sack

Lima Beans 3 cans 14c

Phillip's Pork & Beans 3 cans 14c

M.J.B. Coffee— 25c lb.

Free Delivery Orders of \$3.00 or More Except Flour Specials

MEAT DEPARTMENTS

West Salem — Marion Street and Court Street Markets

Well, watcha got different? we asked our boys at the meat counters. Well, lemme see, one of 'em says. You been advertisin our fine prime Government Inspected Beef until everybody knows they can depend on gettin fine meat and the Best Prices there is goin in these parts. Why doncha mention soma these specialties like these every cook in this parta the country would be tickled to know they could get 'em all ready to serve and everything. So here's soma their specials and we must say they look nithey good.

HAM STEAKS

4-Inch Size, Seasoned Ready to Fry 5c each

MOCK CHICKEN LEGS

Tenderized CUBE STEAKS Large Size. No Waste in These Prime Beef 2 for 15c

No chance gittin' a wing or neck. They're seasoned and breaded ready for the skillet (skip the word skillet if you don't think its spelt rite). These chicken legs— 5c piece

OVEN ROASTS

Government inspected Prime Beef, well-trimmed, no waste to speak ofper pound 14c

Beef Steaks

You needn't hesitate selecting one of these Prime Beef Steaks and you get 'em for onlyper pound 19c

HAMBURGER

Just Prime Beef Ground. Nothing Else 2 lbs. 25c

You'll Be Pleased to Know That BROOKS NOW FEATURE

The STA-PREST 2 Pants Suit

24.50

The one big and important thought we want to get over is that Brooks Staprest Suits give you those things expected of much higher priced suits. Exclusive but not expensive.

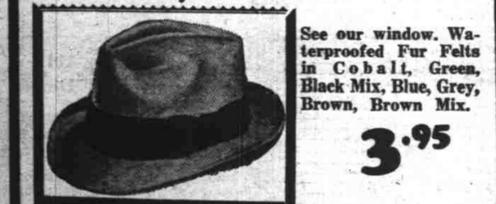
Others at

19.50 24.50

29.50 34.50



The Mystery Weather Master Hat



See our window. Waterproofed Fur Felts in Cobalt, Green, Black Mix, Blue, Grey, Brown, Brown Mix. 3.95

It's Smart to Be Seen in a Brooks Shirt... Just the Proper Background With New Stardust Weaves \$1.95

Tie Patterns Are in Multi Colored Strippings Copied From Imported Fabrics, Resilient Make— 55c 2 for 1.00

- Parka Jackets5.95
- Sweaters2.95 and 3.95
- Can't Bust 'Em Cords ...4.95
- Slacks3.95

BROOKS

456 STATE STREET

Homestead Quilt



Truly American is this enchanting "Homestead" quilt! See, but three simple patches go to make up its quaint applique pattern. Do the houses in scraps of material but keep the pine trees uniform throughout. You'll have a colorful quilt. And why not make a matching pillow of one of the 8 inch blocks? Pattern—1576 complete, simple instructions for cutting, sewing and finishing, together with yardage chart, diagram of quilt to help arrange the blocks for single and double bed size, and a diagram of block which serves as a guide for placing the patches and suggests contrasting materials. Send 10 cents in stamps or coin (coin preferred) for this pattern to The Statesman, Needlecraft Dept., Salem, Ore. Write plainly pattern number, your name and address.