### Special Guests at Eastern Star Meeting

Chadwick Chapter No. 37, Or-der of the Eastern S'ar held a regular business meeting at the Masonic Temple Tuesday night with Mrs. Belle Niles Brown, worthy mairon and Harold Phillippi, worthy patron presiding. Special honors were paid William Merriott, junior past patron, who gave a very interesting talk "The History of Electa". Other members and visitors who spoke briefly were Mr. and Mrs. Rex Davis, members of Barzalia Chapter, Albany, M. 1. Grace Hatch and W. J. Mills, members of Forest Grove Chapter, C. A. Radcliffe who recently returned from spending the winter in Cal-ifornia, and Albert Gragg, a new

The members are looking forward to the district meeting which will be held in Independence Tuesday, March 8, with the chapters of Fall City, Dallas and Independence participating in the work, the initiatory work to be put on by Chadwick Chapter. Mrs. Hazel Ingram, worthy grand matron will make her official visit at this time. An invitation has been extended members of the chapters at Falls City, Dallas and Independence to be the guests of Chadwick Chapter at their next regular meeting March 15. Memorial services were held for Oliver P. Coshow, past worthy patron and Madelene Conkling, past grand worthy ma-

Following the business meeting Walter Lansing, worshipful master of Pacific lodge No. 50, A.F. and A.M. gave a very interesting talk.

#### Dancers to Appear in Eugene Friday

One of the foremost schools of modern dance will be demonstrated in Eugene Friday night when Doris Humphrey and Charles Weidman appear with their supporting group of dancers in Gerlinger hall on the university cam-

The group is appearing as a feature of a two-day dance symposlum, which will be attended by girls and instructors from schools all over the northwest.

Known wherever modern dance is known, Humphrey and Weidman and their group are outstanding exponents of a new and radically different style of dance presentation. They are recognized as leaders in their field, having appeared in many well-known productions in the east, such as "Americana," "As Thousands Cheer," and the current "I'd Rather Be Right."

The program of the group includes explanation as well as pre- Berean Members sentation, in order thatthe audience may fully understand the

Taking in a survey of their work in the modern dance from the preliminary statement of beliefs, through body training and technique, to the completed dance composition, Humphrey and Weidman give audiences an insight into the meaning of the modern

The performance is scheduled to begin at 8:00 p.m. Orders for tickets may be placed at the educational activities office, University of Oregon, Eugene.

#### Bowens Surprised on Wedding Anniversary

Mr. and Mrs. C. F. Bowen were pleasantly surprised on the occasion of their silver wedding anniversary Tuesday night when Mrs. Dorothy McDowell entertained with a no-host dinner at her Ferry street home in compliment to the couple. Daffodils and spring flowers decorated the followed the dinner.

Those honoring Mr. and Mrs. Bowen were Mr. and Mrs. E. J. Reasor, Mr. and Mrs. Will Kerns, Rev. and Mrs. Guy L. Drill, Mr. and Mrs. Albert Noth, Mr. and Mrs. Dean Schomaker, Mr. and Mrs. Curtis Cole, Mr. and Mrs. T. L. Lind, Mr. and Mrs. Louis Priem, Oren McDowell, jr. and Mrs. Dorothy McDowell.

### Mrs. Brownson Will Be Luncheon Hostess

of chain luncheons 'his after- garet' Brown, Miss Margaret Church street, The luncheons are Henriette White and Miss Marto raise money to send delegates garet Wagner. to the national YWCA convention in April,

H. G. Maison, Mrs. Karl Becke, Mrs. William J. Busick, Mrs. Music Teachers David Bennett Hill, Mrs. Ira L. Darby, Mrs. E. B. Daugherty, Mrs. Carl Guenther, Miss Helen Bocker and Mrs. Brownson.

Word has been received in Sacille H. Porter formerly of Salem and William Misselhorn of St. Connell Jessie, state president of Louis, Mo., which took place in the Oregon Music Teacher's asso-Los Angeles, December 26. The ciation. She told of the coming 238 17th street, Santa Monica, and 17 and the program which

The Zonta Treasury party will se held tonight at the home of Mrs. Margaret Rosecrans, 1270 parties to be given by the Veter-Chemeketa street with Miss Lil- ans of Foreign Wars auxiliary will lian McDonald assisting the hos-

Cottage cheese is usually made five-hundred will be in play. Res-from skim milk and therefore low servations may be made with Mrs. in fat content, making it of little McElvain at 8452 or Mrs. Ward . SILVERTON-Mr. and Mrs. E. caloric value. It yields about 495 Wolfe at 5706. calories per pound

### CLUB CALENDAR

Thursday, February 3 Capitol auxiliary No. 11, en-tertaining district convention club dinner 12 o'clock IOOF

KCKT club with Mrs. Nellie Knox, 1495 North Commercial street, 2 p.m. U. S. Grant circle, GAR, ar-

mory, 2 p.m. Hayesville community club with Mrs. M. S. Fisher, 2 p. m. Neighbors of Woodcraft Thimble club with Mrs. Hattle Kennon, 2035 McCoy avenue. No-host luncheon 1 p. m.

Kappa Alpha Theta alumnae association with Mrs. Willard Marshall, 534 Rose street, 8

Spring Valley Home Missionary society meet with Mrs. W. Pruitt, at 2 p.m. Raphaterians with Mrs. Charles Sherman, 835 D, 2:30

Woman's Benefit association regular meeting KP hall, 8 p.m. Chapter G, PEO dessert luncheon with Mrs. A. E. Robbins, 2135 South Church, 1:30

Liberty Woman's club, with Mrs. O. E. Brooks, 2 p.m. Benefit card party and dessert luncheon with Mrs. Charles South, 568 North Winter street,

1:15 p.m., for Royal Neighbors

drill team. AAUW beginners bridge class, with Mrs. Lawrence Anderson on Liberty road, reservations 3348 or 4033.

Woman's Missionary society First Christian church, 2 p. m. with Mrs. Walter Post, missionary from Borneo speaker. Maccabee Ladies club No. 122 meet Thursday with Mrs. Donald Owen, 682 North 15th

Friday, March 4 West Side circle, Jason Lee Ladies' Aid, all-day meeting and club luncheon. Neighbors of Woodcraft,

Millers hall. Unitarian Women's alliance, with Mrs. Charles South, 568 North Winter street, 2:30 p.m. World Day of Prayer, 1st Methodist church, 10 to 3:30, Salem Council of Church Wom-

Eteri class of First Baptist church St. Patrick's party at church, 8 p.m. Degree of Honor of Juveniles, KP hall for special prac-

tice, 4 p.m. Saturday, March 5 Woman's Relief Corps meet

Millers Hall, 2 p.m. Monday, March 7 Daleth Teth Gimel Mothers club at Laussane hall, 8 o'clock.

## Mrs. Broer Honors

Mrs. Fred Broer, jr. enter- initiatorial work. tained members of the Berean

The guest speaker was Mrs. Stanmodeled by four girls. Refresh- tin at 4419 or 4817.

ments were served by the hostess. Those present were Miss Margaret Stewart, Miss Florence Wallace, Miss Adean Fisk, Miss Ho. Mrs. Zimmerman Feted shie Watanabe, Miss Vera Brock, By Club Members Miss Alameda Working, Miss Susanne Esau, Miss Joy Greig, Miss Sylvia Mattson, Miss Julia Allen, Mrs. Lowell Moran, Mrs. Floyd Starkey, Mrs. Walter Chambers, Mrs. Stanley Clemes, Dr. and Mrs. Irving Fox. Mrs. rooms and an informal evening Floyd White and Mrs. Fred Bro-

### Mrs. Howard Adams Is Hostess for Bridge

Mrs. Howard Adams was a Lawrence Flathers, Mr. and Mrs. bridge hostess Tuesday night complimenting her contract club members at her apartment at the Glendora, Mrs. Louis Farnsworth, jr. of Honolulu was an additional guest. Supper was served following several hours of

Members are Mrs. Reynolds Mrs. J. A. Brownson is enter- Allen, Mrs. Clarence Hamilton, aining in the first of a series Mrs. Richard Kriesel, Miss Maron at her home on North Corey, Miss Peggy Munger, Miss

cards.

# Covers will be placed for Mrs. Mrs. Eason Entertains

Mrs. David Eason entertained the Salem Music Teacher's association at her South Church street home Tuesday night. Assisting hostesses were Mrs. Andrew Dun- Club Entertained by can and Mrs. Bruce Spaulding. A special guest was Mrs. Ella e will make their home at convention to be held June 15, 16 has been arranged.

> The first of a series of card he given at the home of Mrs. E. L. McElvain, 1980 South Church street on Friday. Pinochle and

Mr. and Mrs. Frederick Lambert the World war and auxiliary entertained the Veterans of Foreign law foot them a south-

### Bridge Benefit At Delta Phi Sorority

The alumnae of Delta Phi sororlty were hostesses for a henefit bridge party Tuesday night at the Court street chapter house. Fifteen tables were in play with honors going to Mrs. Hugh Hull and Mrs. Merrill Ohling.

The St. Patrick's motif was used in the decorations and at the supper hour. Daffodils were arranged about the guest rooms. The committee in charge included Miss Marian Bretz, Mrs. Marion Moore, Mrs. Delvin Durham, Mrs. George Rhoten, Mrs. Joseph Felton and Miss Bertha

Attending the affair were Mr. and Mrs. Allen Looney, Mr. and Mrs. Albert A. Cohen, Mr. and Mrs. Verne Bain, Mr. and Mrs. W. Rosebraugh, Mr. and Mrs. L. S. Rosebraugh, Mrs. M. C. Petteys, Mrs. W. S. Parker, Mrs. M. H. Baldwin, Mrs. E. M. Steiner, Mrs. Marion Moore, Mrs. Joseph Felton, Mrs. Kenneth Barker, Mrs. Opal Hardin, Mrs. May Scott, Mrs. William Burghardt, Mrs. Marica Smith, Mrs. Pearl Ames, Mrs. Iva "eed, Mrs. Helen Follansbee, Mrs. John Ficklin, Mrs. Clinton Standish, Mrs. Homer Schubert, Mrs. Max Page, Mrs. Leo Page, Mrs. Henry Compton, Mrs. Merrill Ohling. Mrs. Herbert Stiff, Mrs. George Croisan, Mrs. Harry Miller, Mrs. John Beakey, Mrs. Kenneth Swicker.

Mrs. George Mischler, Mrs. Hugh Hull, Mrs. Louis Lorenz, Mrs. Tyler Brown, Mrs. Delvin Durham, Mrs. David Lewis, Miss Marian Bretz. Miss Doris Unruh, Miss Colene Mennis, Miss Myrtle McClay, Miss Bessie Donaldson, Miss Rosemary Snyder, Miss Zclma Bush, Miss Irma Bolander, Miss Maxine Rankin, Miss Edna Ficklin, Miss Melba Riopelle, Miss Gwendoyqn Hunt, Miss Helen Lipps, Miss Dorothy Lipps, Miss Honora Reidy, Miss Jessie Blackburn, Miss Pauli . Johnsc., and Miss Bertha Babcock.

#### Artisans to Attend Corvallis Meeting

The Capital assembly of Artisans will not hold its regular meeting at the Fraternal temple which Mayor and Mrs. V. E. Thursday night. Salem, Eugene, Kuhn and Mr. and frs. A. A. Sweet Home, Woodburn and Silverton assembles have been invited to attend the 42nd anniversary of the founding of the Corvallis assembly of Artisans at Corvallis, dils and daphue and matching

Members who wish to motor to tapers. Corvallis are asked to be in front of the Fraternal temple not later than 7 o'clock Thursday night. held at the IOOF hall across the Scott Page, Lee Canfield and W. street from the Whiteside theatre. I. Needham, Capital assembly officers and drill team are going to put on the

chapter of the World Wide Guild are: Elizabeth Follis, Mr. and Mrs. Glenn Seeley, Mr. and Mrs. of the First Baptist church Tues- Mrs. Oscar Dencer, Mr. and Mrs. Don Madison, Mr. and Mrs. Lee day night at her home. The pres- E. A. Kyle, Mr. and Mrs. Ivan ident, Miss Joy Greig, presided at Martin, Mr. and Mrs. Earl Strausthe business meeting and the de- baugh, Mr. and Mrs. Thomas Bur- Doughton, Mr. and Mrs. U. Scott votionals were led by Miss Syl- ton, Mr. and Mrs. Gene Weathers, Page, Mr. and Mrs. T. A. Windi-Mr. and Mrs. Wiley Weathers, Mr. The theme for the meeting was and Mrs. Edgar Reay, Mr. and "Christianity versus Islum." Miss Mrs. Ed Strang, Mr. and Mrs. Florence Wallace was in charge Marshall Hammer, Ruth Kreisel, of the program. Mrs. Irving Fox Margaret Pickell, Margaret Mont- Cooley, Mr. and Mrs. A. A. Guetgave the mission magazine report. gomery, Helen Kurth, Harold Kumler, Frances Kyle, Jessica Kuhn, ley Clemes, a returned mission- Follis, Ollie Hazelwood, Mr. and ary from India. She showed sev- Mrs. John Schaffer. For further eral costumes which she had information about transportation brought with her and I ey were call Ed Reay at 88F2 or Ivan Mar-

Mrs. Enoch Zimmerman was honored at a shower given by members of her Quilting Club Thursday afternoon at the new home of Mrs. Will Morley. At the tea hour Mrs. Morley was assisted by Mrs. B. Kook and Mrs. C. M. Fuller.

Mrs. Stuart Johns, Mrs. Arthur white tapers. Stowell, Mrs. Merle Holman, Mrs. Invited guests were Ellen Morley, Mrs. N. Welch, Mrs. C. Raetz, Mrs. Edward Satter. Mrs. Rudin. Mrs. Mehung, and Mrs. Leonard Harms.

### Bridge Club Tuesday At Christenson Home

Miss Mildred Christenson honored her club members at her North Summer street home Tuesday night when she entertained with an informal evening of bridge followed by a late supper. Guests were Mrs. John Caughell, Mrs. Wallace Carson, Mrs. Vern Miller, Mrs. Edwin Keech, Mrs. Frank Deckebach, jr., Mrs. Shannon Hogue, Miss Josephine Baumgartner, Miss Mildred and Miss Marjorie Christenson.

# Mrs. Moorhead

Mrs. Virgil Moorhead enter-tained with a dessert luncheon Tuesday afternoon at her home complimenting members of her contract elub. Mrs. Donald Toombs, Mrs. Ruskin Blatchford, Mrs. Webster Ross, Mrs. James Hardie and Mrs. Virgil Moorhead.

Members of the St. Cecelia guild of St. Paul's Episcopal church met at the home of Mrs. Frank Spears on Chemeketa street

## MAXINE BUREN-Women's Editor. Style-Smiles - - - by Gretchen Be Cooked by



"-Another thing, mother-I think it's about time you recognized me

as an equal!" With her correct, though mussed, little jumper over a puffed sleeve, dotted swiss blouse, she's already mother's style squal, in juvenile form. The charm of the school day uniform is recalled in mother's crepe dress of Daytona blue. Tiny linen covered buttons file down a tab that extends beyond her pink linen vest. The short sleeves face, is best for meats cooked in

end in cuffs, too .- Copyright, 1938, Esquire Features. Inc.

### Dinner Party Tuesday at Kuhn Home

A lovely affair o' Tuesday night was the dinner party for Gueffrey were hosts at the Kuhn home. The table was centered with a spring bouquet of daffo-

Cards were in play during the evening with high scores going The meeting in Corvallis will be to Mrs. Ralph Cooley, Mrs. U.

Covers were placed for Mr. and Mrs. Van Wieder, Mr. and Those planning to make the trip Mrs. W. I. Needham, Mr. and Canfield, Mr. and Mrs. I. M. shar, Judge and Mrs. George Rossman, Mr. and Mrs. J. C. Perry, Mr. and Mrs. Ralph froy and Mr. and Mrs. V. E.

### In the Valley Social Realm

DALLAS-Mrs. H. D. Peterson entertained with a delightful affair at her home Monday night honoring Mrs. Theodore Coon of

tractive with an arrangement of oven. Club members present were rose hyacinths guarded by tall

Ralph Secor, Mrs. B. Kook, Mrs. were Mrs. Floyd Rucie of Sa- you like, they will keep. Morley, Mrs. C. M. Fuller and lem, Mrs. W. L. Pemberton, Mrs. the honor guest Mrs. Zimmerman. Eugene Hayter, Mrs. Preston Dickey, Mrs. J. T. Hughes, Mrs. Arthur May, Mrs. William Blackley, Mrs. S. Bice, Miss Zella Hughes, Mrs. Carl Kreft, Mrs. Glen Howard, Mrs. Frank Farris, Mrs. Elizabeth Seviers, Mrs. Charles Plessinger, Mrs. France Gerard, Mrs. Walter Johnson, Mrs. Harold Bird, Mrs. Lloyd Hughes, Mrs. George Loftus, Miss Georgiana Loftus, Miss Ruth Gammon, Mrs. Sidney Whitworth

and the hostess, Mrs. Peterson. LEBANON-Mrs. H. J. Whelan and Mrs. Emma Newport were hostesses to Chapter V. PEO at the Whelan home Tuesday afternoon. Election and installation of officers featured the meeting at which Mrs. Ferris Kirkpatrick was elected president; Pearl Payne, vice-president; Katherine Reeves, recording secretary; Esta Irvine, corresponding secretary; Ruth Reeves, treasurer; Pearl Clark, chaplain; Lionee Tweed, guard.

Reta Olds, retiring president, installed the new officers. The program, "A Constitutional quiz" was led by Mrs. Maude and Mrs. Phyllis Lee of Salem. Edna Stewart poured and Annette Cowgill served at the 1 o'clock

GERVAIS - William Albright and Miss Clara King were married at a quiet ceremony at Sacred Heart church Tuesday morning at 7 o'clock, Father Wm. S. W. Garver are announcing the Walsh officiating. They were atmarriage of their daughter, Miss tended by Andrew and Anna King. Springs and California points.

Springs and California points.

Mrs. John Hunt of Los Angeles is the house guest of Mr. and Mrs. Garver at- Walter Kirk for several days.

Wars and auxiliary at a card so- Wis. Saturday, February 19, at will be at home on the groom's felieving vapors. Musterole brings relieving vapors. Musterole br

### Three Cookies for Afternoon Teas Are Simple

Cookies to be dainty and attractive need not be at all expensive. Sugar cookies, cut in tiny shapes and decorated with colored sugar or caraway comfits will provide dainty sweetness without too much richness.

gar cookie to make in tiny forms and serve at your daintiest tea. SUGAR COOKIES 1/2 cup butter

1 cup sugar 21/2 cups flour 1/2 teaspoon salt 2 teaspoons baking powder 2 tablespoons milk

2 teaspoons vanilla Cream butter and sugar, add alternately with milk, add vanil- western version of chowder. la. Roll out, cut and bake in a 400 degree oven until lightly

browned. Oatmeal cookies, when dropped in very small mounds make another form of inexpensive and thoroughly appreciated teatime dessert. This takes buttermilk.

OATMEAL COOKIES cup sugar. 1 egg 1 cup sour er buttermilk % teaspoon soda 1 teaspoon salt

2 cups flour 2 cups rolled oats 1 cup raisins 1 cup walnuts 1/2 teaspoon bloves teaspoonful nutmeg

1 teaspoon cinnamon then egg. Beat well. Sift flour. During the evening a miscel- salt and soda. Add alternately Mrs. Coon. A social itme was sins and chopped nut meats, through. enjoyed with a supper hour fol- Drop on oiled cookie sheet and lowing. The serving table was at- bake 15 minutes in 375 degree just before serving. .

More expensive is this overnight cookie, but a good one to Bread Crumbs Make Those present or sending gifts serve. Make some time ahead if BUTTERSCOTCH OVERNIGHT COOKIES

> 3 cups brown sugar cup melted shortening 3 eggs, beaten Pinch salt 6 cups flour 2 teaspoons baking powder 1 teaspoon vanilla

1 cup pecans Cream sugar and shortening, add eggs. Add flour and baking powder sifted together, add vanilla, Knead well. Shape into long roll and let stand overnight in cooler or refrigerator. Slice thin and bake in a 400 degree oven until delicately browned.

### Prunes in Pie for Family Treat

Prunes are stewed to make an attractive appearing and nice flafored pie for family use. It's nice enough for company too, and will cut down the high cost of desserts. PRUNE PUFF PIE

Cook a pound of dried prunes and when done run them through a sieve or collander. Beat three egg yolks and fold in the pulp, put in the saucepan and stir over the fire until yolks are set. Cool Kirkpatrick. Guests of the chap- and folk in the three whites. ter were Mrs. Beatrice Benison Sweeten some if desired. Put in pan lined with pastry and bake for 30 minutes.

### Don't Neglect Your Child's Cold

Don't let chest colds or croupy coughs go untreated. Rub Children's Musterole on child's throat and chest at once. This milder form of regular Musterole penetrates, warms, and stimulates local circulation. Floods the bronchial tubes with its soothing,

## All Meats Should Slow Heat

This department has for several years stressed the importance of cooking roast; at a low temperature to preserve the maximum amount of flavor and to assure the least amount of

shrinkage. Low temperature is the most important single factor in successful meat cookery for it means less shrinkage, more attractive appearance, evenness of cooking, and more tenderness and moisture. These are advantages certainly which cannot be overlooked by any housewife, for often the meat dish is the center of the meal and its success or failure may spell the difference between a dinner which is enjoyed and one which is merely accepted.

For roasting, a constant oven temperature of 300-350 degrees has been found to give best reshits. The time was when a roast must be seared in a hot oven until crusted and frowned. but this practice was out-moded when it was learned that searing does not seal in the juices. So now the constant low temperature is favored. Usually it produces a roast which is sufficiently browned, but if not, the temperature may be increased for a few minutes at the end of thecooking period.

Meats Simmered, Not Boiled For pot-roasts, stews, and any meats cooked in water, the same rule for low temperature in cooking holds true. The meat will be more tender and juicy if the water is never allowed to boil. A simmering temperature, the temperature at which small bubbles form underneath the surface but never reach the surwater. As the French cooks says, "The water should smile, not

Even broiling nowadays is carried on at a much lower temperature than formerly, because we have found that quick browning and almost charring is neither necessary nor desirable. A steak is better if broiled more slowly, and particularly so, the thick steaks which are the ones which give rise to epicurean delight. The temperature of broiling is governed by placing the steaks at least three inches from the source of heat. If the distance must be Here is an old fashioned su- less, the temperature should be reduced accordingly.

# Serve Clam Chowder

Sime time ago in several Seattle restaurants, the management offered both clam chowder with milk, and clam chowder with tomato. The latter type was found unbeaten egg and beat well. Sift to be far more popular than the together dry ingredients and add milk variety. This is typically a

> PUGET SOUND CLAM CHOWDER (Makes 2 quarts) pounds little neck clams 1/4 pound salt pork or bacon medium onion

1 small green pepper 2 stalks celery cup flour cups canned tomatoes 2 small potatoes

Wash clams, steam in water until shells open. Strain nectar from clams, remove clam meat from shells, Fry finely diced pork or bacon in pan, add onions, pepper and celery that have been finely diced, add flour, stir, then add tomatoes, nectar from clams, season with salt, pepper cayenne and Cream shortening, add sugar, a pinch of thyme. Dice potatoes in small cubes boil until tender in soup, add clams and a little laneous shower was given for with milk. Add rolled oats, rai- chopped parsley and allow to heat

If desired, milk may be added

# Good Hotcakes

Breadcrumb hotcakes are a re quest from a reader. Roll stale bread into coarse crumbs, set one cup to soak overnight or for several hours, in 2 cups milk. In the morning add a pinch of salt, 2 teaspoons baking powder, one well beaten egg, and enough flour to make a soft batter. Fry in small cakes on a greased griddle.

### FILM FROCKS Styled in Hollywood

EXCLUSIVE IN SALEM The Little French

Shop A. P. SPEER, MANAGER Ladies' Ready-to-Wear 175 N. High - Salem, Ore.



# Today's Menu

In Croquettes Chiffonade dressing will top

will be cooked with vegetables. Lettuce salad Chiffonade dressing Liver with tomatoes-onions Riced potatoes Quick cup cakes Canned peaches

CHIFFONADE DRESSING

1/2 cup oil 1 tablespoon terragon vinegar 2 tablespoons plain vinegar 1/2 teaspoon salt 1 hard cooked egg, chopped paprika, black pepper

shredded pimiento

chopped green pepper

Shake together and pour over

Sweets Join Spinach

Homemaking

Styles .. Food

Spinach goes into sweet potalettuce as a salad today, liver to croquettes to make an elegant dish. SWEET-POTATO AND

SPINACH CROQUETTES 3 cups mashed sweet potatoes 2 tablespoons melted butter-4 tablespoons milk, scalded Speck pepper % tenspoon salt 1 cup cooked fresh or canned

spinach Fine cracker crumbs or corn flakes

2 eggs, slightly beaten 2 tablespoons cold water

Put the boiled or baked sweet potatoes through a sieve or ricer and measure. Melt the butter in the scalded milk and add to the potatoes with the pepper and salt; mix well. Make croquettes chopped onion or cucumber cylindrical in shape, filling the center of each with a little minced spinach. Roll each in cracklettuce. Sprinkle with paperika. er crumbs, then in the beaten Brown liver well, after dip- eggs, to which the water has ping in flour, add onions and been added. Then roll again in cook until clear, then add toma- cracker crumbs; set aside to chill toes, seasonings and simmer slow- if you have the time. Fry in ly until meat and vegetables are deep hot fat. Drain on absorbent

paper. Makes & croquettes.

