

Society . . Clubs
Music

News and Features of Interest to Women

Homemaking
Styles . . Food

"Be Yourself" Big
Thing in Styles
Of the Day

Following the crowd seems to be the thing that moderns don't do these days, and it's rather pleasant to know that you don't have to wear giddy hats if your husband doesn't like them. A big waistline is just as fashionable as a low one and your last year's worn out skirt can be replaced with one of a contrasting color and nobody will care.

Tuna Jells in Salad With
Mushroom Soup

Good old tuna rises to new heights of glory when jelled. MUSHROOM AND TUNA FISH SUPREME

Today's Menu

Oranges and apples will mix for today's salad, the complete menu is:

- Apple-orange salad
Split peas with meat balls
Spinach
Caramel custard pudding

Chop apples with skins left on, add cubes of orange, mix with shredded lettuce and marinate with French dressing.

Cook split peas after soaking them all night. Use plenty of water. A short time before ready to serve, add tiny balls of meat that have been browned in fat.

English Lamb Chops
Make DRESSY Meat Dish

English lamb chops are usually cut double thickness across the uncut loin; so an English chop is really equal to two thick loin chops. The bones are removed and the flank ends of the chops are wrapped around half a lamb's kidney. Or the kidney may be cooked separately and placed on the chop.

PLANKED ENGLISH LAMB
CHOPS

- 4 thick English lamb chops
Cooked rice
Salt and pepper
Grated cheese
Pineapple triangles

Have chops cut 1 to 2 inches thick. Boil until nearly done on broiler; rack, then transfer to center of wooden plank. Around them, arrange a ring of cooked and seasoned rice. Place pineapple triangles around edge to make design. Sprinkle rice with grated cheese and return to broiler over for long enough to finish broiling the chops and heat the rice and pineapple. Broil the kidney separately and place on the chops just before serving. Serve from plank.

FOR VARIETY

Substitute apricots, bananas, stuffed tomatoes, or cooked cauliflower flowerets, peas, carrots, and asparagus for rice and pineapple.

Pour into a mold which has been rinsed in cold water and let set in refrigerator until firm. Serve with lettuce, endive, or watercress garnish. Serves 8.

Cooking Show at
Armory Planned
Next Week

Cooking meat by the newer and simpler method will be a feature of the first day of The Statesman's cooking show being held at the armory on Wednesday, April 27, at 2 o'clock.

A complete meal will be prepared each of the three days, Wednesday, Thursday and Friday of the show. Frozen dishes, main dishes, fish cookery and desserts will be shown.

Many other features will be included on the program which promises to be full of interest every minute.

Table setting will be another feature of special note. Several short talks on economical pointers for the housewife will be given, and the showing of a one-reel film is listed among the attractions.

What's new in kitchen and laundry equipment will be on display. Experts will be on hand to explain the advantages and special points of appliances.

In short the show will be a regular "homemakers' carnival," chock full of information for every housewife who makes the keeping of a home her business. Of course the whole show is free, and everybody is welcome.

Spices Give Style to
Savory Stew

In many cases the attractiveness of a dish depends on expert seasonings. That's why cooks who take time to their culinary activities often make their meat dishes. Less expensive meat makes a fine showing in:

SAVORY STEW

- 1 1/2 pounds cubed round steak
3 tablespoons olive oil
1 quart water
1 can kernel corn
2 cups raw potatoes, diced
1 bunch onions, chopped with tops
1 tablespoon salt
1/4 teaspoon pepper
1/8 teaspoon each rice, all-spice and ground cloves
1/4 teaspoon paprika
Flour for thickening
Put olive oil in iron stew pot and when sizzling hot add the cubed meat. Cook until meat is browned on all sides. Then add quart of boiling water and let cook slowly for one hour. Add the salt, the seasonings, chopped scallions, potatoes and corn, and let simmer slowly until potatoes are cooked. Thicken the gravy with flour, diluted in a little of the liquid in the stew pot before adding.

Whole Main Course
Goes on Platter

A pile of very small potatoes that have been boiled and shaken in parsley butter take the center of the platter that holds the whole main course. On one side arrange buttered carrots, cooked whole, and on the other side veal or beef birds. Harvard beans may substitute for the carrots if cut in slices so there will be color as well as flavor contrast.

In the Valley
Social Realm

SILVERTON—Mrs. A. P. Solle was hostess at an Easter party at which a group of the younger set were guests. Egg hunts and other Easter games formed the pastimes. Easter eggs and rabbits formed the favors. Mrs. Scott McKee and Mrs. L. Devericks assisted.

Present were Reva and Lucile Devericks, Caroline Wagner, Frances Mehl, Jean Day, Carrol Lons,

MAXINE BUREN—Women's Editor
Alberta and Betty Keen, Clarice and Bernice Fierst, Yvonne Service, Frances Whitlock, Maryanne and Doris Whitlock, Norma Finlay, Lola Desart, Bonnie Jean McKee and Phyllis Haberly.
JEFFERSON—Miss Virginia Mason of Tillamook spent the week-end with her mother, Mrs. George Mason. Other guests Sunday at the Mason home were Mr.



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HAZEL GREEN—At the home of her father, N. F. Williamson, Miss Carolyn Williamson was honored guest on her birthday at a 7 o'clock dinner. Others present were Mr. and Mrs. Henry Kholer, Salem, Mr. and Mrs. Louis Bartruff and daughter, Jennette, of Everett, Wash., Miss Bertha Williamson and Mrs. Rosalie Burns and daughter, Eleanor, Salem; Glen Duerre of Yakima and Victor Williamson. Mr. and Mrs. Bartruff and daughter Jennette, have returned to Everett after a week's visit with Mrs. Bartruff's father, Mrs. Rosalie Burns, accompanied her sister to visit two weeks. Visitors at the Louis Wampler home during Easter season were his father, Marian Wampler of Klamath Falls, Mr. and Mrs. Kenneth Wampler and children of Eugene and Miss Helen Fleming, Portland. Mr. and Mrs. Joseph Zielinski and children Clarence, Gertrude, Ronald and Gladys, Charles Zielinski, Jr., and children Mildred, Charlotte and Ernest, were guests at a family gathering at their brother Edward Zielinski's home at Sheridan Easter Sunday.

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STATESMAN HOME ECONOMICS EDITOR IN CHARGE