

Business Men Name Officers

Dr. Schierbaum President for Another Term; Talk Festival

MT. ANGEL—Annual election of officers and the coming fall festival voted for first place in the discussions of the Business Men's club meeting at the Mt. Angel hotel Monday noon.

Dr. A. F. E. Schierbaum was unanimously reelected president, Leonard Fisher, vice president and W. Douglas Harris, reelected secretary-treasurer.

T. B. Endres of the flax festival committee discussed the plans of the forthcoming celebration. He said he had received assurance from Portland that that town would be well represented here and that a float will be entered in the parade.

Program will be Full One. The present schedule for the three-day celebration calls for: Coronation ceremony and the queen's ball Friday night; the big parade, in which the Salem Cherrians, Newberg Berrians, Yamhill band, Silverton band and the Oregon City drum corps will take part, Saturday afternoon; shell fireworks and flax play Saturday night; children's parade and softball game played on bicycles, Sunday afternoon.

The Browning amusement company will have concessions on the grounds of St. Mary's school. The city council has been empowered to sell concessions to others who wish to open stands. The announcement of the winner in the queen contest will be made Wednesday, August 10.

The buttons are selling well. It was announced, and indications point to a successful festival. The Sodality dance committee will be in charge of the modern dance the night of August 12 and Fred Klein, Joseph Best, and Fred Stolle handle the oldtime dance on the same night.

Court St. Paving Job Is Awarded

The Oregon Contracting company, Portland, Tuesday, received a contract for paving 1/2 mile of Court street, Salem, on a low bid of \$20,684.

The street to be paved is a part of the Pacific highway and abuts the new state capital building on the north.

Bids for this project were opened by the state highway commission on June 22. Contractors said actual work on the project would begin within the next week. The contract provides that the work shall be completed early in September.

Guidance Session Will Begin Today

OREGON STATE COLLEGE—The third annual conference on guidance and adult education will be held at Oregon State college July 13 to 15. This immediately follows the conference on curriculum held at the University of Oregon Monday and Tuesday. These two summer session conferences have been arranged on a cooperative basis to permit those interested in these subjects to attend both events, says Carl W. Salerz, vice-dean of education at OSC, who is in charge of arrangements.

Mrs. John Ediger Of Dallas Called

DALLAS—Mrs. John S. Ediger called at the family home at Dallas at 7:40 Tuesday night. Funeral services were set for 2 p.m. Sunday, July 17, at the Dallas Bruderthal church.

Mrs. Ediger is survived by her husband, John S. Ediger of Dallas, Mrs. Tom Dalke, Mrs. Leonard Harms of Salem, Cornelius Ediger and Mrs. Nathaniel Elrich of Bakersfield, Calif., John, Sol, Henry, Linda, Pete, Frank and Herman Ediger, all of Dallas.

Pie for FDR



Cherry pie for President Roosevelt. The donor is Josephine La Franier, queen of the national cherry festival at Traverse City, Mich. Miss La Franier is shown at Grand Rapids en route to Washington to make the presentation.

Summer Opera Proves Popular



Summer operettas in Cleveland on a specially-built lake front stage prove as popular as in other cities. Here are two of the beauties in "Rio Rita", one of the productions, Henrietta Raja, left, and Betty Yeager.

Large Class Is Initiated by KC Unit at Stayton

STAYTON—An exceptionally large class of candidates was initiated here Sunday afternoon, for the Sublimity Council of the Knights of Columbus. District Deputy C. A. Suing of Salem had charge, the first two degrees being conferred by the Mt. Angel council degree team and the major degree was exemplified by the Eugene degree team under direction of Past Deputy George J. Wilhelm, assisted by George Miller. This is the first class initiation in Oregon under the leadership of State Deputy Edward J. Bell of Stayton.

Following the initiatory ceremonies, a banquet was served visiting officials and general public at Sublimity to the candidates, lic. Chris E. Neitling, grand knight of Sublimity council acted as toastmaster. Speaking were State Deputy Edward J. Bell; Past State Deputy George J. Wilhelm of Eugene; District Deputies C. A. Suing, Salem, and A. H. Abts of Hillsboro. Mike Benedict of Sublimity addressed the banquet representing the Holy Name Society of the Valley, of which he is president. Vocal and musical numbers were furnished by Mrs. Marie Hottinger, Elmer Etzel and Bernard Van Handel.

Banquet speakers were Rev. Joseph Scherbring of Sublimity, Rev. Father Costello of Hillsboro and Father Buff of Shaw. Sublimity Council of the Knights of Columbus plan another initiation in the next six months.

Suffers Stroke

UNIONVALE—Alex Sanderson, who with her husband enjoyed a visit here with her brother Clarence L. Fowler and family in June returned to her home at Norton, Kan. June 26, suffered a stroke of paralysis July 4.

Canned Prunes up, Says Trade Paper

Western Canner and Packer reports strengthening of prices on water-pack No. 10 prunes with a 20 cent increase in cash price the past month to \$2 per case. Prediction was made that the figure would advance to \$2.25 prior to completion of the new pack.

Fallure of the European crop was assigned as a possible reason for the price advancing. The Canner and Packer continues: "Firming of prices of canned pears and canned blackberries was also reported. Betterment of spot prices at point of sales and in the market generally was ascribed by a Portland broker to the fact that 'there comes a time when outlets are forced to replenish their stocks.'"

Hoosiers to Meet At Corvallis Park

Former Hoosiers of Indiana now living in western Oregon, will meet for their annual reunion and picnic dinner, under the spreading black walnut trees, in the Corvallis city park, Sunday, July 17. Dinner at 12:45. Dr. A. W. Marker, the president, will be on duty as usual, taking an active part in greeting old friends and meeting new ones, and seeing that everybody has a good time.

Blaze Is Quelled

SILVERTON—The Silverton fire department was called out late Monday afternoon to quell a small blaze started in the broom handle factory. No damage was done.

Variety Found In Flavor Of Ices

Because this Statesman is a refrigeration special let's chat about ice creams and frozen desserts in general. The range of flavors has increased with the popularity of this dessert, due of course to the many refrigerators found in homes these days.

Good old chocolate, vanilla and strawberry have taken a temporary backseat, when homemade ices are prepared, fruit and fancy combinations prevail.

Take a look at the well stocked shelves in the flavoring section of the grocers' and realize that there are such seasonings as pistachio, tutti frutti, black walnut, banana and custard. In fact one manufacturer lists 98 flavors, almost as many ice cream possibilities are possible. Other flavors are used too.

A sophisticated ginger ice cream may be made by adding a home-made ginger syrup to the vanilla recipe. To make the syrup, shave pieces of ginger root fine, and let it simmer in a very thin sugar-and-water syrup for an hour. Let the syrup cool, then strain out the bits of ginger root.

Another unusual but delicious flavor seldom to be found among the commercially made ice

creams, is spiced prune. The directions are simple.

SPICED PRUNE ICE CREAM
1 can evaporated milk
1 teaspoon unflavored gelatin
1 tablespoon cold water
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1/2 teaspoon salt
2 cups cooked, seeded prunes
2 tablespoons brown sugar
1 teaspoon vanilla
1 cup ground nutmeats

Scald the evaporated milk. Soften the gelatin in the tablespoon of cold water, then add to the hot milk and let it dissolve. Add the spices and the salt to this mixture, stir well and then set aside to chill.

Meantime pit the prunes which have been cooked with a small amount of sugar and cut them into tiny pieces. When the milk mixture is thoroughly chilled whip it until it is stiff. Then add the brown sugar, vanilla, prunes, and nutmeats. Mix thoroughly. Pour the entire mixture into the tray of the mechanical refrigerator. After one hour of freezing stir the mix well, then let freeze for two or three hours more.

Careful Handling of Paraffin Advised

A telephone caller reminds us to remind readers that heating paraffin is always a dangerous proceeding, because carelessness may result in flaring up and even exploding of the wax.

She reminded us that a home in Ontario was completely destroyed when paraffin being heated for jelly exploded. The wax is highly inflammable, flame should be turned to low and the container in which heated should be deep enough to guard against close proximity of flame and wax.

Winegar Sells Home
MONMOUTH—Claud Winegar has sold his house on Jackson street to V. H. Hall of Independence. A. F. Huber handled the deal.

Dixon Loses Horse
UNIONVALE — Virgil Dixon lost a valuable young work horse Saturday as results of after effects of distemper.

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Old Cookbook Is Generous With Good Ideas

(Continued from page 6)

beaten egg white and put on a sieve and sprinkle with powdered sugar allow to dry so they don't touch each other.

ORANGE PYRAMID
Cut the peel in 6 or 8 equal pieces, making incisions from the stem downward, peel each piece down halfway and bend it sharply to the right, leaving the peeled orange apparently in a cup from which it can be easily removed. File oranges thus prepared in a pyramid as a centerpiece.

Here's one for the refrigerator:

FROZEN PEACHES
Pare and divide large peaches, sprinkle with granulated sugar and freeze like ice cream, remove just before serving, sprinkling with more sugar. Canned peaches

and all berries will be nice prepared in this way.

And finally this delicious sounding mixture:

MOCK STRAWBERRIES
Cut ripe peaches and choice, well flavored apples in proportion of three peaches to one apple, into pieces about the size of a strawberry. Place in alternate layers, sprinkle the top with sugar and add pounded ice, let stand 2 hours, mix thoroughly, let stand a little longer and serve. (Note: I don't know what the crushed ice is for, perhaps just to chill, in that case use the refrigerator instead.)

Quick Freezing Secret Of Smooth Ice

Homemade ices cool you off, they provide individuality to the meal and are considered just as simple desserts now as pie or cake. But there's a knack to

home made ices and other frozen delicacies, quick freezing is one secret of good smooth ices, too much sugar slows up and sometimes entirely discourages freezing. Here's a recipe for one called

MINT ICE
1 cup sugar
1 cup white corn syrup
1 cup water
1/2 cup fresh mint, chopped
1 cup pineapple juice, unsweetened
1/2 cup orange juice
1 egg white

Cook together sugar, syrup and water to 240° (soft ball in cold water.) Remove from stove, add crushed mint leaves and cool. (If essence is used, add with fruit juices.) Strain, add fruit juices and pour into freezing tray of automatic refrigerator. Freeze for 1/2 hour and remove. Beat well and add 1 stiffly beaten egg white. Return to refrigerator and freeze until firm, stirring well every half hour. Freezing time about 4 hours. Serves 6.

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