

Society . . Clubs | News and Features of Interest to Women

Homemaking Styles . . Food

Miss Engel Bride of Sunday at Church Rite

An interesting wedding solemnized in Portland Sunday at 12:30 o'clock was that of Miss Margaret Engel, daughter of Mr. and Mrs. Adam Engel of Portland, formerly of Salem, and Mr. Carl Lenchitsky, son of Mr. and Mrs. Joseph Lenchitsky of Scranton, Pa. The vows were exchanged at the All Saints church with Father Monsignor Lane officiating in the presence of relatives and close friends.

The altar was banked with bouquet of white gladioli and other fall blooms arranged with many lighted white tapers. The bride who was given away in marriage by her father, wore a handsome gown of white satin fashioned princess style with full train. The long sleeves were fitted at the shoulders and the bodice was tight fitting. Her finger-tip length tulle veil fell from a cap caught with a cluster of bouvardia and gardenia. She carried a white prayer book and gardenias from which extended streamers of bouvardia.

Miss Helen Engel of Los Angeles was maid of honor for her sister. She wore a frock of mauve velvet made in princess lines with short puffed sleeves and matching hat. She carried a colonial bouquet of roses, chrysanthemums and gladioli. Bridesmaids were Miss Dorothy Engel, another sister, Miss Margaret Burdette, a former Salem girl. They wore identical frocks of royal blue velvet with matching hats and carried colonial bouquets.

Wedding Breakfast Mr. Melvin Engel was best man for Mr. Lenchitsky and ushers were Mr. Wayne Harn, Mr. Don Matolia and Mr. Jack Lyons.

A wedding breakfast for a few close friends and members of the family was held at Henry Thiele's following the ceremony.

The couple left for a wedding trip to southern California and for travelling the bride chose a green wool suit with matching hat and brown accessories. Her corsage was of orchids.

Mr. Lenchitsky is well known in the capital attending Salem schools and later Oregon State College where she was a member of Kappa Kappa Gamma. She also was a member of the Spinners. Mr. Lenchitsky attended Oregon State college and is a member of Beta Pi. The couple will reside in Portland where Mr. Lenchitsky is in business. Mr. and Mrs. Glenn Wilbur, Miss Isabel George of Salem, and Mr. and Mrs. William Bodner of Corvallis were among the out-of-town guests at the wedding.

Town and Country Club To Be Feted Wednesday

Mrs. William McGilchrist, Jr., will entertain members of the Town and Country Club at the first gathering of the fall season at her North Summer street home Wednesday afternoon. A luncheon will be served by the hostess followed by an afternoon of cards.

Members of the club are Mrs. Romeo Goulet, Mrs. E. L. Livesey, Mrs. Frederick Lampert, Mrs. Homer Goulet, Sr., Mrs. Earl Snell, Mrs. Arch Jerman, Mrs. Margaret LeFury, Mrs. Homer H. Smith, Sr., Mrs. George A. White, Mrs. Clarence Keene and Mrs. Jack Curry of Silverton and Mrs. William McGilchrist.

Mrs. W. W. Eddy of Everett, Wash., who has been the house guest of her brother-in-law and sister, Mr. and Mrs. Charles E. Wagner, for the past fortnight, has left for her home in the north last weekend Mrs. Wagner, Mrs. Margaret Wagner and Mrs. Eddy enjoyed a trip down the coast to Marshfield and visited at the Oregon Caves.

Mrs. Frank H. Spears will entertain members of the St. Cecilia guild of St. Paul's Episcopal church tonight at her Chemeketa street home for a 6:30 o'clock dinner. This will be the first meeting of the season for the group and plans will be outlined for the winter.

The Home Builders' class of the Calvary Baptist church will entertain with a progressive dinner party tonight at the home of Mrs. Wilmer Wells on North Winter. Mrs. Leslie White on Saginaw and Rev. and Mrs. Arno Q. Weniger on Fir. A program will follow the dinner. Covers will be placed for 36 guests.

Mr. and Mrs. Ralph Cooley, Margaret Cooley, Mr. and Mrs. A. L. Adolphson and son, Tommy, spent Sunday along the Oregon coast and at the Dorchester house.

Mr. and Mrs. A. W. Norblad of Astoria were the weekend guests of Mr. and Mrs. William McGilchrist, Jr., and attended the state bar convention which convened here last week.

Miss Dorine Chapman attended the UCLA-Oregon football game and was a guest of Miss Dorothy Metcalf and Miss Ottilia Hofstetter at the Alpha Omicron Pi sorority house at Eugene over the weekend.

Miss Frances Virginia Melton will hold the first of her winter musicale teas at her studio at 324 North Capitol on Sunday afternoon at 4 o'clock. The interested public is invited.

Members of St. Paul's Guild will be entertained at the home of Mrs. Forrest B. Lloyd, 1425 North 5th street, Tuesday afternoon at 2:30 o'clock.

Mrs. Edd S. Byers will entertain members of the south division of the First Presbyterian church Wednesday afternoon at 8 o'clock with Mrs. H. S. Bosshard assisting.

CLUB CALENDAR

Monday, October 3  
Daleth Teth Glis Mother's club, Lausanne hall at 2 o'clock.

Auxiliary of Townsend club No. 12 meet with Mrs. Agatha Wiens, 1431 North Cottage, 2 p.m.  
Wesleyan Service Guild of Jason Lee church meet with Mrs. Glenn Frum, 1305 North North Cottage, 2 p.m.

Auxiliary to Sons of Union Veterans with Mrs. L. D. Waterman, 1307 Hines, 2 p.m.  
Sigma Nu Delphinian Study group meet in fireplace room of public library, 2 p.m.

American Legion auxiliary meet at Fraternal Temple, 3 p.m.

Salem Garden club meeting at Chamber of Commerce, 8 p.m.

Tuesday, October 4  
WCTU meeting at hall on South Commercial, 2 p.m.  
Laurel Social Club with Mrs. E. C. Weatherly, Glenn Creek Road, 2 p.m.

Dakota club meet at Episcopal Pariah house, 6:30 p.m.

Delta Zeta alumnae meet with Mrs. B. L. Bradley, Waldo Ave., 8 p.m.

Centralia Temple, Pythian Sisters social evening, 8 p.m.  
American War Mothers regular monthly business meeting at American Lutheran church, 2 p.m.

Yomarc Sunday school class of First Methodist church meet with Mrs. Harry Swafford, 190 South 17th, 2:30 p.m.

Salem Music Teachers association with Mrs. Mabel S. Powers, 1255 Court, 7:45 p.m.

Artisans Woman's club meeting with Mrs. J. E. Reay, 577 Knapp, 12:30 luncheon, business meeting to follow.

Salem General hospital auxiliary meet at Chamber of Commerce, 10 a.m.

Chanwick chapter, Eastern Star meet at Masonic Temple, 8 p.m.

Elise Ehsen Drama group meet with Mrs. W. J. Minkiewicz, 1596 Chemeketa, 2:15 p.m.

Wednesday, October 5  
Women's Missionary society of First Christian church meet at 7:30 p.m. at church.

Ladies Aid and Missionary societies of Knight Memorial church meet with Miss Alice Rice, 286 S. 18th, 12:30 covered dish luncheon, business meeting to follow.

South Division of Presbyterian church with Mrs. Edd S. Byers, 1077 South High, 2 p.m.

Ladies auxiliary to carpenters, card party at Cherry City auditorium, 8 p.m.

Woman's Home Missionary society of First Methodist church meet in Carrier Room, 2:15 p.m.

AAUM Literature group meet with Mrs. Kenneth Murdock, 379 Richmond, 7:45 p.m.

Thursday, October 6  
Pringle Pleasant Point Social club with Mrs. W. H. Grabenhorst, all day meeting.

P.L.E. and F. club meet with Mrs. Mabel Peck, 1840 North Cottage, 8 p.m.

Artisans Lodge, Capitol Assembly No. 84 meet at Fraternal temple, 8 p.m.

Unitarian Women's Alliance meet with Mrs. W. E. Anderson, 1577 Court, 2:30 p.m.

Hayesville Woman's club with Mrs. W. McCallen, 2:00 p.m.

Friday, October 7  
West Side circle, Jason Lee church, church parlors 2 p.m.

Monday, October 10  
Oregon Mothers' club no-host luncheon with Mrs. A. B. Starbuck, at 1090 Washington street, Dallas.

Mrs. Teed Honored on Birthday Friday

Mrs. James Teed was honored on the occasion of her birthday Friday night with a no-host dinner at Ma Beebes. Later the group enjoyed an evening of cards at the Teed home on South 21st street.

Covers were placed for Mr. and Mrs. James Teed, Dr. and Mrs. Burton Myers, Mr. and Mrs. E. H. Kennedy, Mr. and Mrs. Plumber York of Tacoma and Mr. and Mrs. Harris Lutz.

The Bush PTA will honor the teachers of Bush school with a reception tonight in the library room of the school at 7:30 o'clock. A special program will be given including a reading by Velma Hill, vocal solo by William Uley and a talk by Superintendent Silas Gaiser. Refreshments will be served at a late hour. The program for the year for the group will be illustrated travel talks.

Of interest to horsemen in Salem is the new acquisition of Miss Gertrude Chamberlain, the registered thoroughbred mare Irish Jury. The horse, which was imported from Canada by Miss Chamberlain, has gained quite a reputation as a performance jumper in British Columbia.

Mr. and Mrs. Plumber York of Tacoma were the weekend guests of Mr. and Mrs. E. H. Kennedy. On Sunday the guests were entertained at the Kennedy summer home on the Santiam.

Mr. and Mrs. Ralph Campbell have as their house guest, Mrs. L. B. Endicott of Chico, Calif., formerly of Salem. She will return to her home in the south this week.

Mrs. George A. White returned Saturday night from a fortnight's trip to San Francisco and Nevada. She went south with a group of Portland friends.

Mrs. James Nicholson will entertain members of her bridge club at luncheon on Wednesday afternoon at her North Summer street home.

Sororities Will Be at Home on Wednesday

Willamette university sororities will be at home on Wednesday afternoon to all freshmen girls and new co-eds on the campus this fall. This is an annual affair for the three sororities, Alpha Phi Alpha, Beta Chi and Delta Phi.

The Alpha Phi Alpha girls will be at home from 3:30 to 4:30 o'clock at their North Summer street house. Miss Jean Annamer will greet the guests at the door. Miss Betty Williams will introduce to the receiving line which will include Miss Olive M. Dahl, Mrs. William E. Kirk, Mrs. Charles O. Wilson, Dr. Helen Pearce and Miss Marjorie Jones.

Mrs. Robert Moulton Gatte and Mrs. Frederick Thompson have been asked to preside at the urns. Assisting in the serving will be Miss Esther Callison, Miss Eileen Van Eaton and Miss Margaret Mackenzie.

Delta Phi Tea The Delta Phi sorority will receive their guests from four to five o'clock at the chapter house on Court street. Miss Juanita Cross will open the door and Miss June Charboneau will introduce to the line. In this receiving line will be Miss Verna Vosper, Mrs. Fred A. Weil, Mrs. Roy S. Keene, Mrs. Franklin Thompson, Miss Marjorie Van deWalker, Miss Carolyn Hunt and Miss June Johnson.

Miss Lois Latimer and Mrs. Howard Maple will pour during the afternoon. Girls serving will be Miss Eleanor Perry, Miss Jean Bartlett, Miss June Armstrong, Miss Charlotte McKee, Miss Virginia Hubbs, Miss Barbara Young and Miss Helen Chirgwin.

Beta Chi at Home The last hour from 4:30 to 5:30 o'clock the Beta Chi sorority maids will be at home at their State street chapter house. Miss Elizabeth Williams will greet the guests at the door. The receiving line will be Miss Suzanne Curtis, Mrs. Charles McCargar, Mrs. Homer Goulet, Sr., and Mrs. Ernest C. Richards. Miss Mabel Lenz will introduce to the line.

Miss Carolyn Braden and Miss Helen Boardman will preside at the serving table during the afternoon. Co-eds assisting in the serving are Miss Patricia Schramm, Miss Janet Hinkley, Miss Mary Hensley, Miss Imogene Bowser, Miss Doris Brown, Miss Patty Otten, Miss Jewel Minler and Miss Madeline Best.

Reception for WRC Is Large Affair An outstanding occasion of the year was the reception held by the Sedgwick Woman's Relief corps auxiliary to the Grand Army of the Republic, for the department presidents, Diva Rounds, other department officers and past department presidents at Miller's hall, Saturday afternoon.

Mrs. Goldie Kyle, president of the corps presided at the business meeting. The department president and staff, and past department presidents and national presidents were introduced in a body to the president and corps by Mrs. Justina Kildee, and a short program followed.

The Girl Scouts gave an interesting demonstration of their flag signals and flash-light signals, songs and other campfire work.

Mrs. Schram, patriot instructor, presented each girl with a gift from the president.

Mrs. Cora M. Davis, past national president, gave an account of the national convention, held in Des Moines, Iowa, Mr. Cowles, a Civil war veteran told about his trip to the GAR reunion at Gettysburg.

Guests present were Mesdames Diva Rounds, Cora M. Davis and Minnie Horseman, past national presidents, Ellenore Zeller of Portland; Florence Shippe, Salem; Dolly Brown, Corvallis; Ethel Bannard, St. Helens; Nellie Fuller, Elizabeth Olsen, Portland; Mabel Zedgwick, Corvallis; Jessie Boyes, Dolly Martyn and Ella Kelly, Newberg; Hattie Cameron, Goldie Kyle, and Bertha Ray.

Refreshments were served in the dining room which was beautifully decorated for the occasion. Mrs. Helen Southwick and Mrs. Mary Lickel poured. Mrs. Alice Adams was chairman of the refreshment committee. The table was covered with a lace cloth and decorated with silver service and fall flowers.

Mrs. Kay to Entertain Round-Up Club Today Mrs. Thomas B. Kay will be hostess to members of the Round-Up club at Godfrey's today for 1:30 o'clock luncheon. An afternoon of cards will follow at the Kay home on Fairmount Hill. Additional guests will be Mrs. Charles Gray, Mrs. Frank G. Myers and Mrs. Milton L. Myers.

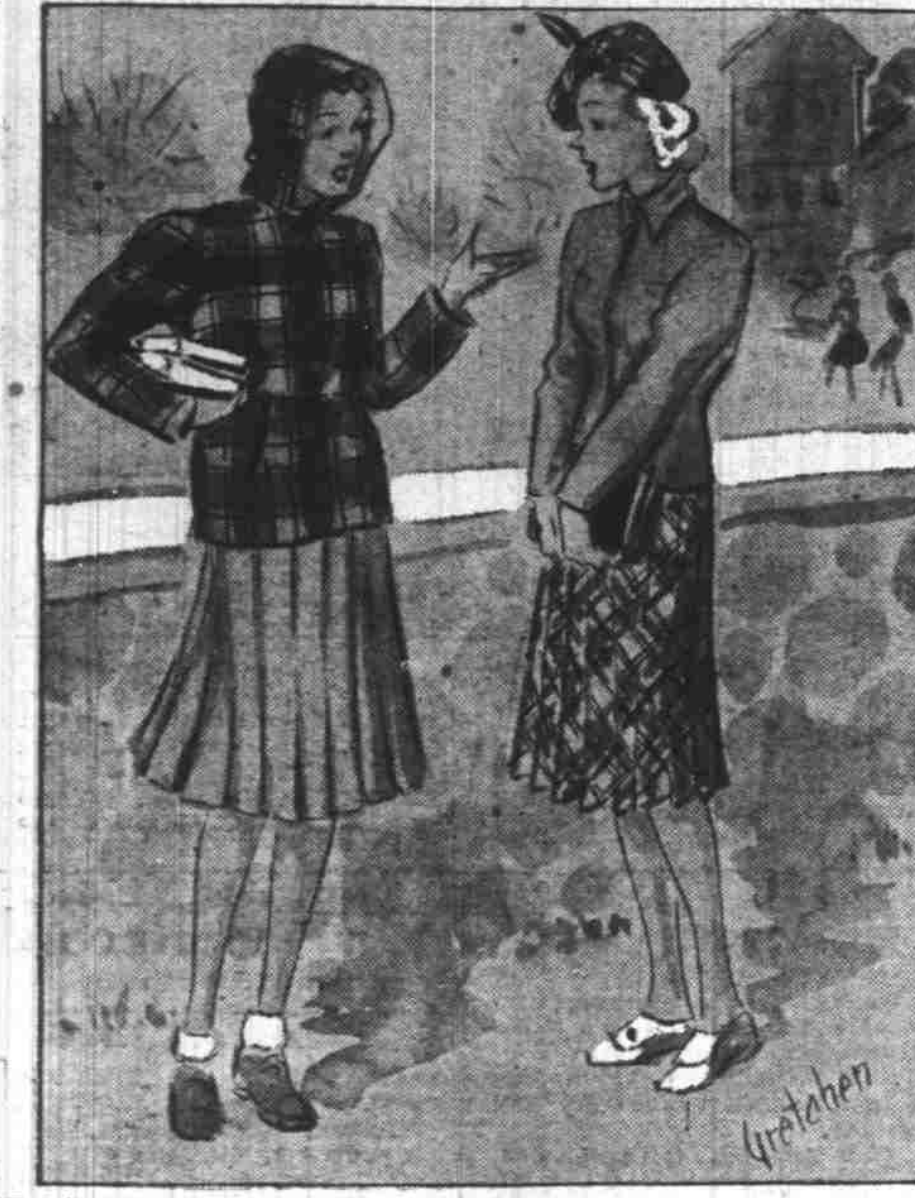
Covers will be placed for the following members: Mrs. John L. Rand, Mrs. Joseph Albert, Mrs. Percy Kelly, Mrs. Reuben P. Boise, Mrs. Frank Snedcor, Mrs. Max O. Buren, Mrs. Charles H. Robertson, Sr., Mrs. Charles K. Spaulding, Mrs. Thomas B. Kay, Mrs. J. T. Whittig and Mrs. John C. Griffith.

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Style-Smiles --- by Gretchen



"I failed in my exams—The darn professor wouldn't leave the room so I could think clearly!"

Naming the various class plaids will keep professor in the classroom for prolonged periods this semester. Ever so many Scottish tartans are represented in indoor and outdoor wear. At left a hood in a plaid long popular for blankets, buttons on to a matching fleecy campus coat. For a girl who prefers whittled rather than chunky lines, the fitted suede jacket, zipped up the front over a pleated plaid skirt—with a tam to match.—Copyright, 1938, Esquire Features, Inc.

Reed-Darland Wedding will Be Tonight

A wedding of interest in Salem and vicinity is that of Miss Thelma Reed, daughter of Mr. and Mrs. Roy K. Reed of Brooks, to Mr. Ray Darland also of Brooks which will be solemnized at the home of the bride's parents tonight at 8 o'clock. Rev. H. C. Stover will officiate at the ceremony to which a small group of friends and relatives have been invited.

Preceding the ceremony, Mrs. Earl Streeter will sing "Beloved" and "I Love You Truly." Mrs. Leo Reed will play the wedding march.

The bride, who will be given away by her father will be gowned in pale blue moire taffeta trimmed in silver. Silver ribbon will be entwined in the gardenias which she will wear in her hair. Miss Reed will carry a bouquet of pink sweet peas.

Mrs. Alvin Reed, wearing ruby rose, will attend the bride as matron-of-honor; she will carry a nosegay. Mr. Egan Jones will be best man for his cousin. Mrs. Reed will provide the decorative scheme about the rooms.

A dessert luncheon will be served to be followed by an afternoon of cards. Covers will be placed for 22 guests. Fall flowers will provide the decorative scheme about the rooms.

Miss Elizabeth Boylan, daughter of Mr. and Mrs. B. B. Boylan and former pupil of Miss Frances Virginia Melton who has returned to her study of the piano at Cincinnati conservatory of music, has been awarded a scholarship. Last year she wrote a string quartet which was so well received that it was repeated by request this fall.

For going away the bride has chosen a black wool tailored suit with wine accessories. Following a trip to Idaho and Washington the bridal pair will make their home near Brooks. Miss Reed is well known in Salem, having attended Salem high school.

A surprise shower was given the bride-elect in her new home on Sunday afternoon when Miss Evelyn Cain and Miss Neva Ramp acted as hostesses to the following guests: Miss Thelma Reed, Mrs. Earl Streeter, Mrs. Elton Watts, Mrs. Cecil V. Ashbaugh, Miss Kreta Ashbaugh, Miss John Lehman, Mrs. Roy Reed, Miss Bernice Lehman, Mrs. Robert Reed, Mrs. Howard Ramp, Miss Phyllis Keith, Mrs. Francis Colard, Mrs. Leo Reed, Mrs. C. B. Darland, Mrs. William Kingston, Mrs. Waldo Lowery, Mrs. Wayne McNeff, Mrs. Earl Reed, Miss Emma Reed and Mrs. Alvin Reed.

The regular monthly meeting of the Women's Missionary society of the First Christian church will be Wednesday night at 7:30 o'clock at the church parlor. Husband and wife will be special guests for this annual affair and they will provide the program. Chris Kowit will be the main speaker.

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A limited number of introductory facial treatments and personal instructions in the fascinating art of Third Dimension Make-up will also be given. A real treat is in store for you. Phone early for your appointment.

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Josef Hofman Will Play in Portland

Josef Hofman's appearance at the New York Stadium concert last summer marked two first times for the famous pianist, who will be heard here this season on the Four Star Paramount concert series at the Paramount theatre. One would think that there was no musical experience left unplumbed for the master artist, whose career has extended over 50 years and over the world. But he had never played in the open air until that concert, one of several summer events which marked the connecting link between his recently celebrated Golden Jubilee and the continuation of the career of an artist at the height of his powers.

The other "first item" caused no little amusement, as hundreds of times he has refused to speak in public, or to say a few words on the radio. But at the last moment, he was told that it was customary to announce his own encores, so after returning to the platform after a performance of the Chopin F minor concerto, he spoke.

"I shall play Beethoven's Turkish March" arranged by Rubinstein, were the first words ever to through a microphone. "Antoin," he added as an afterthought, wishing it clearly understood that it was his honoring master whom he was honoring. The vast throng of 27,000 Hofman admirers appreciated not only the encores incredibly played, but Hofman's delicious wit when he announced that he would play a "piece nobody knows" and it turned out to be the famous Prelude in C sharp minor by Rachmaninoff.

In addition to Hofman's the Paramount concert series will present three other great attractions. Gigli, the world's most famous tenor will open the series Monday, October 17, to be followed by the Mozart Boys choir, in March and Grace Moore in April. Josef Hofman's concert will be February 7th.

Season tickets for this great array of artists are now on sale at Gill's until October 10th. After that date season tickets can not be had.

Miss Skaife Honor Guest At Kitchen Shower Miss Lucille Skaife of Silverton was the honor guest Friday evening when Mrs. Joseph Morrissey and Mrs. Lyle Rains of Salem were hostesses at a kitchen shower given at the Skaife residence. The rooms were attractive with fall flowers. The evening was spent in playing games. Refreshments were served by the hostesses.

The guest list included Mrs. Hugh Small, Mrs. W. J. Krenz, Mrs. J. M. Doerfler, Mrs. Rose Amstutz, Mrs. D. O. Skaife, Mrs. John Goodknecht, Mrs. Roy Skaife, Miss Lois Riches, Miss Winnie Riches, Miss M. A. Goodknecht, Miss Phyllis Skaife, all of Silverton, Mrs. E. E. Dale of Portland, Mrs. Chester Mulkey and Warren Mulkey of Salem.

Mr. and Mrs. Stephen Mergler are receiving congratulations on the birth of a daughter, Stephanie, Monday morning at the Salem General hospital. The little girl has a sister, Lou Anne.

Mr. and Mrs. Earl Cooley were in Portland this weekend attending the Pacific International Livestock exposition.

Mr. and Mrs. Loring Schmidt, Dr. and Mrs. Harold Olinger and Mr. and Mrs. James Nicholson were among the Salem folk attending the Oregon-UCLA game at Eugene Saturday.

Fall Appetites Demand Larger Breakfasts

Come fall, with invigorating Oregon mist or crisp frosty mornings, and there's always a stepping up of appetite enthusiasm. Hasty hot foods taste mighty good when appetites are keen as the nippy autumn air; meats are relished and hot breads appreciated.

Breakfast is the meal that makes many a day start out right, a great percent of the American public counts breakfast as important, especially in cities like our own where some little leisure can be enjoyed at mealtime without fear of missing the last train to town.

Here are three hot breads intended for breakfast but good for lunch or supper; offering which replace regulation toast at frequent intervals will make breakfast a favorite meal and start off the work day with a pleasant feeling.

FIVE-MINUTE MUFFINS 2 cups sifted flour 3 teaspoons baking powder 1 tablespoon sugar 1/2 teaspoon salt 1 egg 1 cup crushed pineapple 4 tablespoons melted shortening

Sift flour, baking powder, salt and sugar together. Beat egg and add pineapple and shortening. Add to flour mixture and stir just enough to moisten the flour. Fill greased muffin pans half full and bake in moderately hot oven (425 degrees) 20 to 25 minutes. Yields 16 muffins.

SCOTCH SCONES 2 cups sifted flour 3 teaspoons baking powder 1 teaspoon salt 1 tablespoon sugar 4 tablespoons shortening 2 eggs 1/2 cup milk 1/2 cup currants (optional)

Sift together flour, baking powder, salt and sugar. Cut in shortening. Add currants, if desired. Beat 1 whole egg and 1 egg yolk, reserving 1 white for the tops. Add milk to beaten eggs, and add all to dry ingredients. Stir only enough to make dough hold together. Turn out on lightly floured board and knead a half minute. Roll out in circular shape to 1/2 inch thickness. Cut into pie-shaped pieces. Brush tops with white of egg and sprinkle with sugar. Bake in moderately hot oven (425 degrees) 12 to 15 minutes. Yields 10 to 12 scones.

QUICK APPLE STRUDEL 2 cups sifted flour 3 teaspoons baking powder 1/2 teaspoon salt 2 tablespoons sugar 4 tablespoons shortening 3/4 to 1 cup milk 1 teaspoon cinnamon 1 Confectioner's sugar

Chopped nut meats Sift flour, baking powder, salt and sugar together. Cut in the shortening and add milk to make a soft dough. Turn out on floured board and knead gently. Roll out 1/4 inch thick. Brush with melted butter, cover with chopped apple. Sprinkle sugar and cinnamon over apple. Roll jelly roll fashion and form into a semi-circle on a greased baking sheet. Bake in moderately hot oven (425 degrees) 20 to 25 minutes. While warm, frost with white frosting made by beating confectioner's sugar with a little hot water until smooth and flavor with vanilla extract. Sprinkle chopped nuts over frosting. Yields 12 1-inch slices.

Mrs. Moberg to Return BRUSH CREEK—Mrs. G. E. Moberg, who has been making her home at Dallas during the summer, plans to return to her home here early next week. Mrs. Moberg has been keeping house for her relatives, the L. H. Meyer family here, for the past three years. Her daughter, Miss Pauline Moberg, is a senior in the Silverton high school.

Today's Menu

Liver and noodle loaf will taste fine as a main dish for today.

Cold slaw with tomato Liver and noodle loaf Buttered broccoli Pumpkin pie

LIVER AND NOODLE LOAF 1 pound liver 1 package noodles 3 eggs, beaten 1 cup milk 1 tablespoon melted butter 1 teaspoon salt 1 onion

Cook liver until tender (or use left-over liver). Grind or chop fine. Cook noodles until tender in boiling salted water. Beat eggs, add liver, noodles, milk and butter. Place mixture in buttered ring mold and set in pan of hot water. Bake in moderate oven (350 degrees) 45 to 50 minutes. Unmold and serve with creamed carrots and peas in center of ring.

Form Croquettes of Lamb in Cones Lamb, already cooked makes attractive looking meat cakes or can be formed into cone-shaped croquettes for a little more elaborate form of leftover meat. White sauce binds the mixture that depends on seasoning for its flavor popularity.

Lamb Croquettes 2 cups minced cold cooked lamb 1/2 cup chopped walnuts, 1/2 cup peas 1 teaspoon onion juice 1 teaspoon lemon juice 1 salt and pepper 1 cup thick white sauce, 1 egg 2 tablespoons milk

Fine dry bread crumbs. Combine finely minced cold cooked lamb with chopped walnuts and peas and season with onion juice, lemon juice, cayenne, celery salt and pepper. Moisten with thick white sauce. Shape into croquettes and chill. When firm, dip into bread crumbs, egg beaten with milk, and again in bread crumbs. Fry in deep hot lard at 350 degrees.

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WHERE: Allen Hardware Co., Salem, Exclusive Range and Stove Shop 236 N. Commercial Street

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