

Moore Concert Tickets Still Available

Mail order sale of seats for the Grace Moore concert scheduled for next Friday night at the Paramount theater in Portland is still open for out of town concert goers and is receiving prompt attention at the theater.

Although Grace Moore seemingly became famous overnight, when she made her debut at the Metropolitan opera house, New York, in 1928, she actually reached the heights by climbing what seemed to her an interminable number of steps.

She was acclaimed in concerts, sometimes alone, sometimes as co-star with a more famous artist. There were her musical comedy triumphs in "Hitchy Koo," "Up in the Clouds," and in Irving Berlin's "Music Box Review." There were appearances with obscure opera companies abroad, so that she might perfect herself in various roles.

Mrs. Janz Fetes Scout Cubs at Party

Mrs. Saul Janz, cub den mother of troop 12, Jason Lee church, entertained at a delightful party Wednesday afternoon at her home in honor of Jimmy Loder, who has graduated into scouting and for William Angus Irwin, who has been den chief for the past year.

The afternoon hours were spent informally and the hostess was assisted by Mrs. C. W. McCabe and Mrs. Solon Shinkle. Refreshments were served by the hostesses at a late hour.

Bridge Luncheon Today At Eggstaff Home

Mrs. Ralph Eggstaff has bidden members of her club to a 1 o'clock luncheon this afternoon at her D street home. Mrs. J. Deane Patterson will be an additional guest. Several hours of cards will follow the luncheon hour.

Members are Mrs. Stanley Krueger, Mrs. Dwight Lear, Mrs. Herbert Bailey, Mrs. James McFarland, Mrs. Elmer Berg, Mrs. Herman Hille, Mrs. John Bagley and Mrs. Ralph Eggstaff.

Shad Fish That's Good Flavor, Many Bones

Shad is a delightfully good fish for flavor but avoided in some households because of the many bones which, seemingly without system, are found throughout the flesh. But like everything else, the things that are best must be worked for and so it is with shad. An expert at eating shad finds that the bones are located in definite layers, though even the best will work to get them out.

By having the fishman split your treasure down the back and remove the head and tail, many of the bones can be removed by cutting lengthwise with a sharp knife along the edge of the backbone.

Lay the fish skin-side down in a well oiled pan on coarse celery leaves if possible. The celery imparts a good flavor to the fish and keeps it from sticking. Dot the fish with butter or other shortening and season with salt and pepper. Broil for 20 to 25 minutes according to the size of the fish. A glass platter or tray that can be brought to the table without disturbing the fish will make it easier to serve. Garnish with sprigs of parsley and some celery.

Shad tries nicely too, when allowed to stand overnight or for several hours sprinkled with salt, then cut in serving-sized pieces, with as much of the backbone removed as possible, dipped in yellow cornmeal and fried in a skillet with butter or other fat.

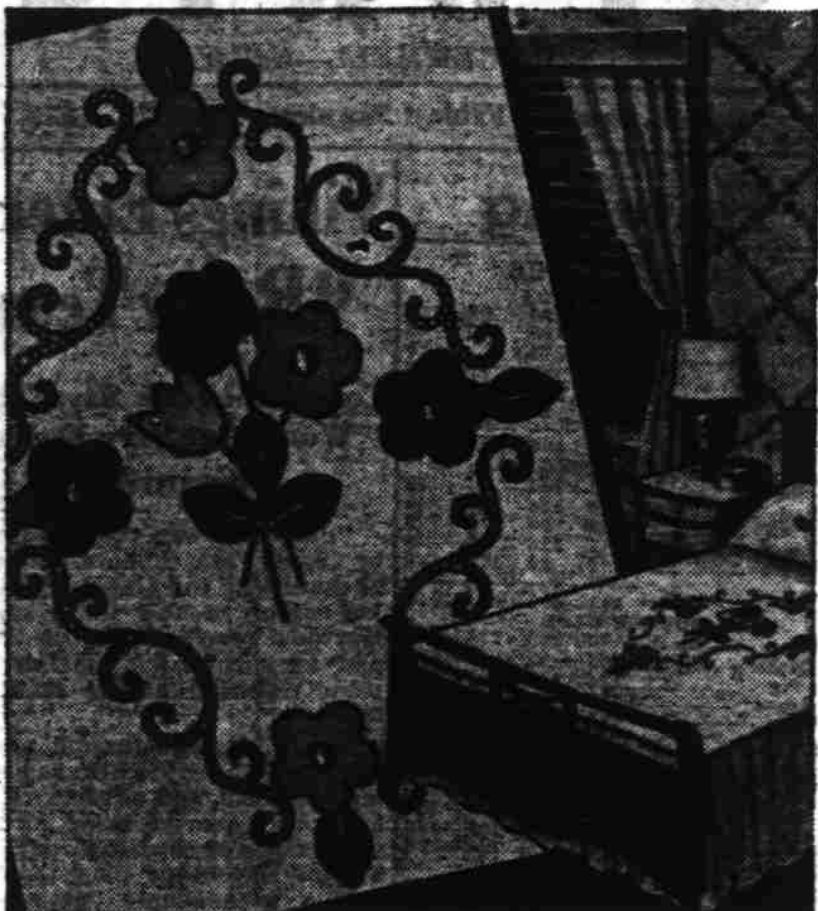
Shad roe is a delicacy which is either found in the fish or bought separately. If cooked with the fish, parboil then brown the roe, add cream sauce and spread over the fish that has been broiled. Sprinkle with crumbs and return to the oven to brown.

Or the roe may be broiled separately after being parboiled for 15 minutes in salt water to cover.

Mrs. David Wright, princess royal of Nydia Temple, Daughters of the Nile, was in Roseburg on Tuesday and attended the Nile dinner and on Wednesday visited the Nile club at Eugene for luncheon. Mrs. Wright, Mrs. Harry Rowell, supreme queen, and the other elective officers visited these two clubs.

Mrs. Harry Scott, Mrs. George Rhoten, Mrs. R. W. Land and Mrs. Jack Putnam motored to Albany Tuesday night to attend the Lions auxiliary progressive dinner party.

Laura Wheeler Spread in Applique Is Simple to Do



Deck your spread with poses in easy applique; finish with simple stitchery! Pattern 2921 contains a transfer pattern of a motif 17 1/2 x 24 1/2 inches, a motif 5 x 20 inches and applique pattern pieces; materials required; color schemes; illustrations of stitches.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Icebox Cookies Use Nuts From Home

Filberts go into icebox cookies for afternoon tea refreshments.

FILBERT ICE BOX COOKIES
 4 cups sifted flour
 3 teaspoons double-acting baking powder
 1/2 teaspoon salt
 1 cup butter or other shortening
 2 cups granulated sugar
 1/2 cup brown sugar, firmly packed
 2 eggs, well beaten
 1 cup chopped filberts
 1 tablespoon vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter and add sugars gradually, creaming thoroughly; add eggs, nuts, and vanilla, and beat well. Add flour gradually, mixing well after each addition. Shape into rolls, 1 1/2 inches in diameter, and roll in waxed paper. Chill overnight, or until firm enough to slice. Cut in 1/4-inch slices; bake on ungreased baking sheet in hot oven (425 degrees) five minutes, or until done. Makes about seven dozen cookies.

Carrot Custard Makes Main Dish

Fresh young carrots, made into a custard act as a main dish for luncheon or to accompany a vegetable combination salad and other vegetables on a plate dinner.

CARROT CUSTARD
 1 cup diced cooked carrots
 1/2 cup mushrooms
 1 tablespoon butter
 3 eggs
 2 cups milk
 Salt and pepper

Beat eggs slightly, add other ingredients and bake at 350 degrees for 45 minutes set in a pan of water.

Today's Menu

Deviled eggs will begin the day's meal that will include red snapper and blackberry dumplings.

Deviled egg salad
 Spinach molds with cottage cheese
 Red snapper, baked in milk
 Buttered new potatoes
 Blackberry dumplings

Press cooked, hot spinach into buttered coffee cup and turn out on a serving plate, top with a dab of cottage cheese. Pour top milk over a piece of red snapper, strip with bacon, add butter or olive oil and bake in a rather hot oven until fish is browned. Serve with hot tartar sauce made from mayonnaise, chopped pickle and onion juice heated in the double boiler.

Make egg dumplings, drop in well sweetened, boiling blackberry sauce and cook for 13 minutes with the cover on. Serve with spiced cream.

Special Dinner Family Style... 50¢

FISH OR MEAT ENTREE
 French Fried Potatoes
 Vegetables, Salad
 Hot Rolls, Butter and Jam
 Coffee, Tea, Milk, Buttermilk
 DESSERT
 Pudding or Fruit Cobbler A la Mode
 Spa Ice Cream or Sherbet
 Cake A la Mode, Fruit Pie or Jello

The country girl will come again and again with hot bread and coffee (all you want!)

The SPA
 382 STATE ST.

Walnuts Ingredient For Confection

A crunchy confection begins with a generous amount of walnuts and includes brown sugar for flavor.

WALNUT CRUNCHES
 1 cup light brown sugar, firmly packed
 1/2 cup water
 2 tablespoons butter
 1 cup walnuts
 1/2 teaspoon vanilla

Combine brown sugar, water, and butter in sauce-pan. Place over medium flame and stir constantly until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of syrup becomes brittle in cold water (290 degrees). Remove from fire. Add nuts and vanilla. Drop from tablespoon on greased surface, spreading with wet spatula to form 4-inch circles. Let stand until cold. Makes 3 crunches.

Grilled Cheese, Bacon On Crisp Cracker

Bacon, cheese and crackers combine to make a crisp accompaniment for cocktails that precede a company meal. Either fruit or fish cocktails will blend flavors with

GRILLED CHEESE
 On a cracker place a thin slice of soft, yellow cheese. Top with a quarter slice of bacon. Place under low broiler heat until cheese is melted and bacon crisp. Serve at once.

Manufacturers Recipes

Manufacturers send interesting and practical recipes to home departments and this week offer—

SCALLOPPED HAM AND EGGS
 1 to 2 cups cooked ham
 4 hard cooked eggs
 2 cups white sauce
 Heinz rice flakes
 Place layer of ham in baking dish, then a layer of sliced egg covered with a layer of sauce, alternating until used up. Cover with rice flakes, bake until thoroughly heated.

QUICK COFFEE NUT MUFFINS
 3 cups flour
 1/2 teaspoon baking powder
 1/2 teaspoon salt
 1 egg
 1/2 cup sugar
 1 cup double strength MJB coffee
 1/2 cup raisins, chopped
 1/2 cup nutmeats, chopped
 4 tablespoons shortening

Cool coffee quickly by placing in bowl of cracked ice. Sift flour, measure, sift again with baking powder, sugar and salt. Beat egg, combine with coffee and add to flour mixture. Mix only until ingredients are combined. Add raisins, nutmeats and shortening melted. Bake in well-greased muffin pans in a moderate oven (375 degrees) until done, and serve immediately with hot coffee.

BROWN BETTY DE LUXE
 2 cups rhubarb
 1/2 cup water
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1/2 cup light brown sugar
 10 Honey Maid graham crackers
 1 teaspoon grated lemon rind
 3 tablespoons chopped pecans
 1/2 cup butter

Cut rhubarb in half-inch pieces. Add water and cook covered until almost tender. Stir in sugar and cinnamon. Pour into buttered shallow baking dish. Sprinkle with

crumbs, sugar, rind and nuts. Dot with butter. Place in a moderately hot oven until top is brown and crusty, about 30 minutes. Serve hot or cold with whipped cream. (Six portions).

COFFEE ICE CREAM SAUCE
 1 cup double strength freshly made Hills Bros. coffee
 1/4 cup sugar
 1 tablespoon butter
 2 tablespoons cream
 1/4 teaspoon salt

Make coffee double strength, using 2 heaping tablespoons of coffee to each measuring cup of water. Boil together sugar, salt and freshly-made coffee for 5 minutes. Add butter and cream and serve on ice cream or frozen desserts.

BAKED ORANGES
 Wash whole oranges and place in kettle, cover with water and cook, covered, until a toothpick inserted in oranges goes in easily. Drain out whole oranges in halves or quarters and lay in flat baking pan. Cover syrup made in the proportion of 2 cups of White Satin sugar to 1 cup water boiled together until syrup spins a thread. Bake oranges in moderate oven, 375 degrees, until transparent around edges. Drain and serve with roast meats. If desired, the syrup may be tinted a slight red and the oranges will not lose color in the syrup.

SHORTBREAD PEANUT BUTTER
 1 1/2 cups sifted pastry flour
 1/2 cup sugar
 1/2 teaspoon Morton's salt
 1/2 cup peanut butter
 1/2 cup butter, chilled
 2 tablespoons light corn syrup

Sift flour once, measure, add sugar and salt, and sift again. Cut in peanut butter and butter with pastry blender or 2 knives until mixture looks like coarse meal. Add corn syrup, mix thoroughly. Shape in 1 1/2-inch rolls. Cut in 1/4-inch slices. Bake on greased sheets in slow oven (325 degrees) 20 minutes or until light brown. Makes 50.

HALF PRICE SALE

Salem-grown Rose bushes 10c to 25c
 Fruit and Nut trees half price, 15c up
 Shade trees 1/2 off.
 Boysenberry - Youngberry - Loganberry - Blackcap tips, 5c ea.
 Flower plants of all kinds.
 Azaleas—in bloom.
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Knight Percy Nursery
 South Liberty Street, 1 1/2 Blocks South of Armory
 Open Sunday 10:30 Till 4

BE THRIFTY! BE MODERN!

CALROD TARGETS THE HEAT

Hotpoint ELECTRIC RANGE

See the 1939 Headliner

Today there are two types of ranges—two types of fuel. And most ranges are good. You must make a choice between the types of fuel as well as the kind of range. Be Thrifty! Be Modern! Learn about the great strides that have been made by Hotpoint Electric Ranges. Electricity is the last word for cooking. Buy a range that will be modern for years to come.

New 5-Speed Select-A-Heat Calrod gives you any cooking heat from High-Speed to Simmer or Warm with a turn of the switch. Improves cooking methods. Cuts costs.

Come in now and see the beautiful new 1939 Hotpoint Electric Ranges. Learn for yourself how new features, advanced improvements and low electric rates for cooking make Hotpoint the range you will eventually own.

DIRECTIONAL HEAT OVEN
 Big, roomy oven with top and bottom heat controlled by one switch. Improves baking and roasting results. Duo-Speed Broiler gives a great new flexibility and better flavor to broiled steaks, chops and fowl.

THRIFT COOKER
 Hotpoint's over-size 6-qt. kettle, installed in the top of the range. Steams, stews, boils, roasts and cooks complete assorted meals without mixing individual flavors. Costs no more to operate than the kitchen light.

THE LOW COST OF ELECTRICITY FOR COOKING

K. L. Stiff Furniture Co.
 COMPLETE HOUSE FURNISHERS

FREE Parking for Our Customers

Albany SALEM SILVERTON

"This is my tenth!"

Children's after-school appetites are satisfied the right way when you keep on hand plenty of Honey Maid Grahams. These tasty, tempting squares bring out the appealing flavor of pure honey and natural graham flour. Easily digested, they help supply the nourishment that is needed by growing children.

Just see how quickly a glass of milk disappears when plenty of these wholesome favorites are within reach!

Always oven-fresh, flavor-sealed in wax-wrapped packages, Honey Maid Grahams come to you from a nearby National Biscuit Company Bakery.

THE GRAHAM THAT'S GOOD FOR GROWING CHILDREN

Look for This Seal of Perfect Baking that Identifies Products of **NATIONAL BISCUIT COMPANY**

HEY KIDS!

100 Free THEATRE PASSES

HONEY MAID "GRAHAM SCRAMBLE" CONTEST

50 DOUBLE PASSES TO THE CAPITOL THEATRE WILL BE GIVEN TO THE FIRST 50 KIDDIES BRINGING IN THE CORRECT SENTENCE OF UNSCRAMBLED WORDS TO THE STATESMAN OFFICE. CONTEST CLOSSES AT NOON SATURDAY, APRIL 22ND, SO HURRY... HURRY... HURRY... READ ON.

Here's all you have to do to win a double pass to the Capitol...
 The words will look like this—"DOOG"—Now when this is switched around and unscrambled it spells the word "GOOD."—That's easy, isn't it? Well, when you take all of the "Graham-Scramble" words in the grocery ads and arrange them in a sentence, they will tell you how good "HONEY-MAID GRAHAM-CRACKERS" are for you and your friends. There! We've Almost Given the Sentence Away! So ACT FAST... READ THE ADS OF THE MERCHANTS LISTED BELOW AND BASH ON DOWN TO THE STATESMAN OFFICE... DON'T WAIT... DO IT NOW.

The Following Food Advertisements Carry the "Graham-Scramble" Contest Words—Read Them Carefully

Salem Columbia Market
 Schreder-Berg
 Caplans
 Fred Meyer

Western Food Market
 Piggly Wiggly
 Safeway