

Corps Honors Guests From Silverton

At the meeting of the Woman's Relief Corps Saturday afternoon several out of town guests were honored. They included Miss Josephine Hartman, president of the Silverton corps, Mrs. Elsie Simmeral, Mrs. Lida Usher, Mrs. Sophie Norjaard, Mrs. Ella Eggleston, and Mrs. Inez Olson.

Tillicum Club Dance Event of Thursday

The Tillicum club will entertain with a sport dance at Hazel Green Thursday night with Guy Albin's orchestra playing for dancing. A buffet supper will be served at midnight and dancing is scheduled to begin at 9 o'clock.

Mr. and Mrs. John Throne, Jr., of Marshfield are visiting in Salem as the guests of the former's parents, Mr. and Mrs. J. M. Throne.

Miss Josephine McGilchrist and Miss Dorothy Alexander have returned from a fortnight's stay in San Francisco and other points of interest in the bay region.

The Berean chapter of WWG of the First Baptist church will meet tonight at 7:30 o'clock at the home of Mrs. Beulah Moran, 1605 North Liberty street.

Sardine Sandwiches Use Brown Bread

Sardine brownies may sound something like a new kind of cookie, but in reality they're a good tasting canape that use either fresh-baked or canned brown bread. Try them on the family or as refreshment in the evening.

SARDINE BROWNIES
Drain smoked Norwegian sardines from oil. Chop and mix with lemon juice and small amount of mayonnaise. Cut Boston brown bread into rounds with cookie cutter. Place slice of cucumber on each round and put chopped sardine mixture on top.

Pattern



By ANNE ADAMS
Pep up your youngster's spring and summer fashion-program with this very delightful ensemble of dress and cape. Pattern 4065 is wonderfully versatile since the frock comes in two dainty versions! One buttons right to the hem in a self-help design that makes it easy for a child to dress herself quickly. The other has a seam instead of a front closing. Each of these merry styles may be adorned with ruffles, and gay appliques. You can get a very realistic effect by using the correct shade of red for the cherries and green for the stems. The "shrug-shoulder" cape is cute and practical too. In a blending pastel wool it can be worn with other outfits as well!

Pattern 4065 is available in children's sizes 4, 6, 8, 10 and 12. Size 6, dress, takes 2 3/4 yards 35 inch fabric and 2 3/4 yards ruffing. Send fifteen cents (15c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Society . . Music . . Food .

MAXINE BUREN—Women's Editor

Gooseberries in Recipes for Winter

An interesting book called the "Englewood Cookbook" which is in the possession of this writer, has many recipes typical of the settlement of the members of the Church of the Brethren near Elgin, Illinois. Many of the recipes are quite different than those with which we are familiar. Looking over the gooseberry situation I find this:

GOOSEBERRY COBBLER
Make a crust of 1 pint of sour milk, 1 teaspoon soda, 1/4 teaspoon salt, 2 tablespoons fat, flour to make a soft dough. Roll until a little thicker than pie crust. Spread over dough 1 quart of gooseberries sweetened to taste. Roll berries and crust together, place in a bread pan, pour 1 pint water over it, bake in a moderate oven 1/2 of an hour.

A request for jam which came over the telephone to this department produced this recipe for—

GOOSEBERRY JAM
1 pound gooseberries
2 tablespoons water
2 cups sugar
Cook the gooseberries with water until beginning to turn yellow, add sugar and cook for 5 minutes after the boiling begins. This makes about 4 cups. Good old Fannie Merritt Farmer cookbook, that standby of kitchen experts, offers two gooseberry recipes.

GOOSEBERRY CATSUP
5 pounds gooseberries
4 pounds sugar
2 cups vinegar
1 1/2 tablespoon cinnamon
1 tablespoon clove
1 tablespoon allspice
Pick over, wash and drain gooseberries. Put in kettle and add sugar, vinegar and spices. Bring to the boiling point and simmer for 2 hours. Fill bottles and seal.

And a second one for—
GOOSEBERRY RELISH
5 cups gooseberries
1 1/2 cups raisins
1 onion
1 cup brown sugar
3 tablespoons mustard
3 tablespoons ginger
3 tablespoons salt
1/2 teaspoon cayenne
1 quart vinegar
Pick over, wash and drain gooseberries, add seeded raisins, onion peeled and sliced. Chop all or force through a grinder, put in preserve kettle and add remaining ingredients. Simmer slowly for 45 minutes, strain through a coarse sieve, bottle and seal.

Consumme Makes Base For Delicacies
Modern canned soups have taken on a home-made flavor these past few years and as a result have come into their own as a practical daily cooking aid. Here are two spring soups made from canned varieties.

JELLIED CUCUMBER CONSUMME
1 can condensed consommé
3 tablespoons fresh cucumber, grated
Chopped parsley
Lemon wedges
Place the condensed consommé in the refrigerator until jellied. Then mix the grated cucumber through the jellied consommé. Serve in cups with parsley for garnish and a wedge of lemon on plate at the side of the cup.

Of course, for hot stimulants there's nothing to beat hot consommé, hot consommé madrilène

Touch of Holland in Michigan



Celebrating the tulip festival in Holland, Michigan, merry-makers of Dutch descent selected Sandra Kay Decker and Herbert Wybenga, both three-years-old, as their "Little Dutch Delegates" to rule over festivities.

or hot tomato juice, because they are spicily seasoned, and at the same time light and refreshing.

HOT TOMATO BOUILLON
2 cans condensed bouillon
1 soup can of tomato juice (10 1/2 ounces)
1 can water (using soup can for measure)
Combine the bouillon, tomato juice and water. Then heat. Serves 6-8.

White Popular Color, Careful Washing

The tremendous popularity of lingerie blouses has brought the danger of yellowing white. To avoid the discoloring of white materials use the best mild laundering soap possible, and be sure all the soil is out of the fabric, and all the soap removed before it's dried. White silk yellows in the sun, so always dry it in the shade. Use a barely warm iron. Cotton and linen will stand a commercial bleach but not silk or wool, so remember that ordinary bleaching agents will not only yellow material, but will in time rot the fabric.

Requested Recipe Is Repeated

Although the recipe for strawberry-gooseberry jam was published last week in the Oregon Statesman, several good friends of this department have requested its repetition because they missed it. So here goes:
STRAWBERRY-GOOSEBERRY JAM
1 pound strawberries
1 1/2 pounds gooseberries
2 pounds sugar
Slice berries and let stand an hour, add gooseberries and cook until the mixture jells when tried on a cold saucer. Seal.

Today's Menu

Celery, crisp and good, will replace a salad in today's meal.
Crisp celery
String beans and onions
Creamed new potatoes
Cookies and strawberries

ORANGE ROLLS
Use any good yeast roll (may use baking powder if preferred). Roll out about 1/4 inch thick (thicker if baking powder) and spread on this filling:
1/2 cup butter
1/2 cup sugar
2 tablespoons orange juice
Grated rind 3 oranges
Blend, roll for 5 minutes stirring constantly. Cool, spread on dough, roll up like a cinnamon roll, cut in 1 inch lengths, put in a greased pan and let double in bulk. Bake 15 to 20 minutes at 350 degrees.

Banana Specials Say Serve Often

Those specials on bananas inspire the family cook to include them among the foods to serve at dinnertime. Bananas always fit well into a mixed grill that makes a complete dinner course. Here is one favored combination.

BANANA MIXED GRILL
4 lamb chops, about 1 inch thick
4 canned peach halves
4 firm bananas, peeled
Melted butter
Salt
Select all-yellow or slightly green-tipped bananas. Arrange lamb chops on pre-heated broiler rack. Place about 5 inches below heat. Broil 6 to 8 minutes, or until chops are browned. Turn chops. Brush peach halves and bananas with butter and sprinkle bananas with salt. Place peaches, cut side

Traveling Light Advice Given Tourists

Attributed to Rosemary Lane, the Warner Brothers star, is the statement that any girl can see town and country on a vacation with two dresses in her bag and an ensemble on her back.

An untrimmed dress of navy sheer is a daytime thought, the star says, and can be worn with easily-washed collars and cuffs, a succession of novelty belts and costume jewelry which make as many different outfits. A little jacket or two or a printed overshirt add more variety and take only a little space. A white evening dress is possible to wash, some of the same accessories that go with the navy, can be used with this gown. A short jacket turns the evening dress into a late afternoon or dinner dress.

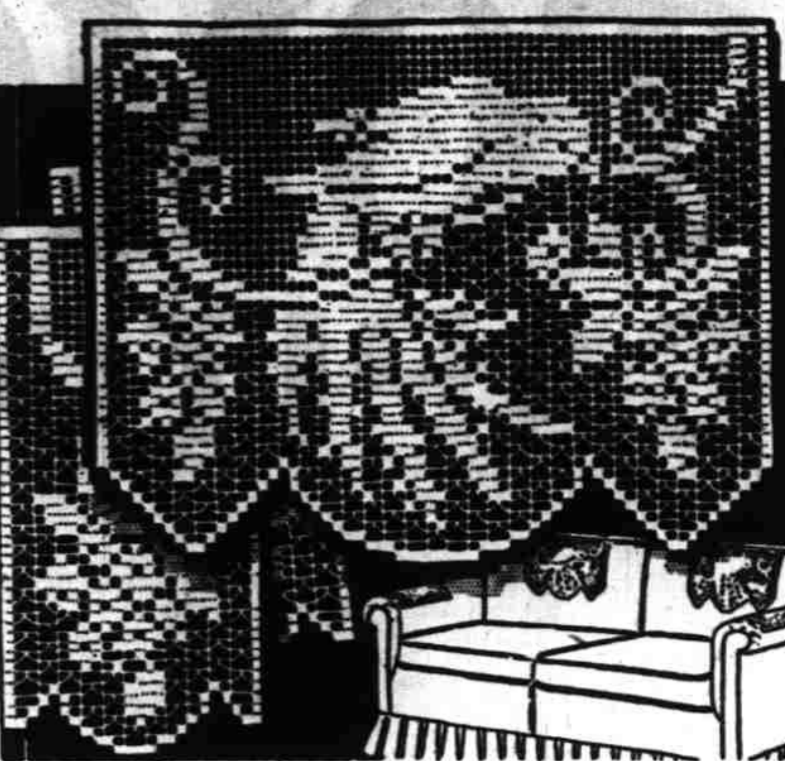
For hats, Miss Lane suggests up, and bananas on rack with chops. Continue broiling about 8 minutes longer, or until bananas are tender—easily pierced with fork. Four servings.

In the Valley Social Realm

AURORA—A luncheon was arranged by Mrs. J. W. Sadler of Gladstone for her contract bridge club of Aurora at the Barclay Tea room in Oregon City Friday afternoon. Contract bridge was enjoyed, honors going to Mrs. P. O. Ottaway, Mrs. A. W. Kiel and special gift to Mrs. E. E. Bradt.

Guests were Mrs. W. C. Grimm, Mrs. P. O. Ottaway, Mrs. E. E. Bradt, Mrs. U. Eilers, Mrs. F. C. Renfrew, Mrs. A. W. Kiel, Mrs. James Ogle, Mrs. B. W. Stoner, Mrs. W. H. Fearney, Mrs. M. H. Evans of Aurora, Miss Annette Miller, Portland, and Mrs. Livy Stipp, Oregon City and Mrs. J. W. Sadler

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