

Beans Make Salad for Picnic Dinner

Although you may be one of those conventional cooks who raises her eyebrows to canned beans, you may find them handy to fall back on in case of a picnic emergency.

Canned beans can appear as a very nice salad, and many like the combination of new white bread, spread liberally with butter as a correct flavor combination with the beans.

PICNICO SALAD

1 can pork and beans (16-ounce size)

¾ cup diced celery

2 hard cooked eggs, chopped

4 sweet pickles, chopped

2 teaspoons catsup

2 tablespoons mayonnaise or salad dressing

Mix all of the ingredients together. Then serve on lettuce. Garnish with watercress, tomato slices or pickled beets. Serves 5.

In the Valley Social Realm

SILVERTON—Mrs. A. J. Titus, outgoing president of the Woman's club, wound up a successful year Wednesday when the Woman's club gave its annual tea at the gardens of Mrs. S. Ames and her daughter, Mrs. Reber Allen.

Pouring during the afternoon were Mrs. C. M. Wray and Mrs. Chauncey H. Whitman. Tables were placed about the gardens. One table was arranged in red, white and blue flowers, in keeping with flag day.

Calling during the afternoon were Mrs. A. J. Titus, Mrs. A. P. Solle, Mrs. Clay Allen, Mrs. Whitman, Mrs. G. E. Hornbeck, Mrs. Burns Rensvick, Mrs. Hans Steen, Mrs. Frank A. Moore, Mrs. H. J. Winter, Mrs. W. R. Tomison, Mrs. George Jaeschke, Mrs. Jonas Byberg, Mrs. H. N. Klev, Mrs. C. E. Jorgenson, Mrs. Ida Dedrick, Mrs. W. Olaf Bachman, Mrs. Glen McDonald, Mrs. George Custer, Mrs. Floyd Ellefson, Mrs. S. A. Gay, Mrs. E. E. Taylor, Mrs. W. C. Larson, Mrs. C. C. Libby, Mrs. G. E. Weatherill, Mrs. O. Olson, Mrs. S. D. Lorenzen.

Style-Smiles --- by Gretchen



"I couldn't reach my back so I scrubbed my chest twice!"

And the small diplomat's mother has made herself twice as charming through the flattering lines of her frock. High fashion points include the cluster draping at the V neckline, which molds the figure softly, and the unpressed pleats in the front of the skirt. The material is navy blue silk, printed in a wheat-spray design of white—one of those dainty patterns that you'll enjoy wearing a long time.

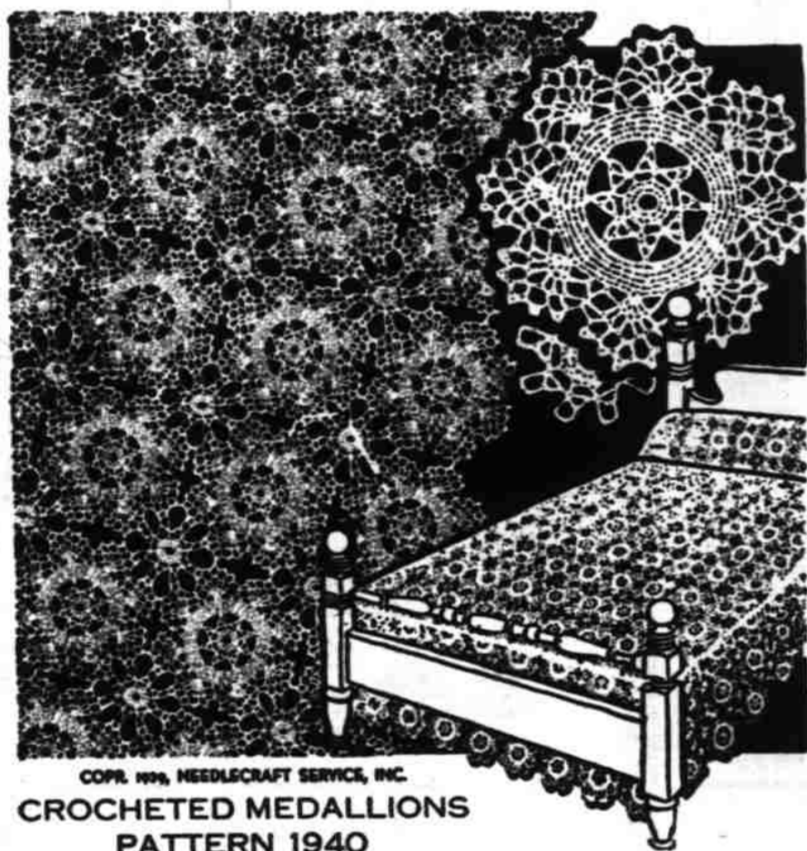
One-Act Plays Will Win Awards

The Berkeley Playmakers, the nationally-known Little Theatre of Berkeley, Calif., are offering \$300 in cash and other awards for the best short plays submitted in their 16th annual one-act play-writing contest, which closes September 30, 1939.

The George Pierce Baker award of \$100 leads the list of cash prizes.

Title to plays submitted remain property of authors and there are no restrictions as to type of play, theme, subject matter, form or treatment. Anyone is eligible to compete, but rules should be obtained by writing to the contest chairman, Berkeley Playmakers, 1814 Blake street, Berkeley, Calif.

Laura Wheeler Crocheted Medallions Are Quickly Memorized



CROCHETED MEDALLIONS PATTERN 1940

Just medallions, crocheted, one at a time, of inexpensive string. Send ten cents in coin for this make this cloth and many other accessories. Pattern 1940 contains directions for making medallions; illustrations of them and of stitches; materials required; photograph of medallions. Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Milk Appears in Beverages for Summertime

There are many ways to get milk down the family other than serving it straight as a beverage. Watch the number of orders of milk shakes ordered by those around you at the soda fountain and you'll realize that this is the chief favorite as a base for beverages.

These recipes provide considerable variation and new ideas for summer use:

LEMON MILK SHAKE

2 eggs

¾ cup ice water

¾ cup milk

3 cups milk

6 tablespoons lemon juice

½ cup sugar

Beat eggs, add water, lemon juice and sugar, mixing thoroughly. Add slowly to the cold milk, stirring constantly. Serve at once. Yield: 4 or 5 glasses.

FRUIT MILK PUNCH

½ crushed banana

2 tablespoons orange juice

¼ cup pineapple juice

1 tablespoon lemon juice

Pinch salt

1 cup milk

Mash banana. Add fruit juice and salt. When ready to serve pour into cold milk and beat with egg beater. Serve immediately. Yield: 1 tall glass.

MILK AND HONEY NECTAR

½ cup mashed banana

1½ tablespoons orange juice

1½ tablespoons honey

1 drop almond extract

Pinch salt

1 cup milk

Mash banana. Add fruit juice, honey, salt and flavoring. Mix well. When ready to serve add cold milk and beat with egg beater. Garnish with whipped cream and serve immediately. Yield: 1 tall glass.

PRUNE-ADE

¾ cup prune juice

1 teaspoon lemon juice

1 cup milk

2 tablespoons sugar

Pinch salt

Dissolve the sugar and salt in the prune and lemon juice and chill. When ready to serve pour into the cold milk and mix well. Serve immediately. Yield: 1 tall glass.

APRICOT MILK SHAKE

¼ cup apricot nectar

1 teaspoon lemon juice

1 cup milk

1½ tablespoons sugar

Pinch salt

Dissolve the sugar and salt in the apricot and lemon juice and chill. When ready to serve pour into the cold milk and mix well. Serve immediately. Yield: 1 tall glass.

GRAPE BLOSSOM

½ cup grape juice

¼ teaspoon lemon juice

Pinch salt

2 tablespoons sugar

1 cup milk

Combine chilled ingredients and beat with egg beater. Serve immediately. Yield: 1 tall glass.

Buttermilk Sherbet Is Good Dessert

Summer time is just the moment to try out ice cream and sherbet recipes you've never attempted before and to recall those you liked last season. One of the latter desserts is buttermilk sherbet, that combines the flavors of the milk with pineapple to make an excellent summer dessert. Here is a recipe:

BUTTERMILK SHERBET

2 cups buttermilk

1 cup crushed pineapple

¼ cup sugar

2 egg whites

Mix pineapple, milk and sugar, freeze in tray until a mush. Put in a cold bowl and add unbeaten egg whites and vanilla. Mix well and beat until fluffy. Put back to freeze.

Thick Lamb Chops on Breakfast Menu

It feels comfortable to go a little wild at breakfast time, and close eyes to the budget, serving some delicacy at this morning's

Today's Menu

Pears and cottage cheese will begin today's fish dinner.

Pear, cottage cheese salad

Fillet of sole au gratin

Buttered potatoes

New green beans

Lemon chiffon pie

5 tablespoons butter

2 tablespoons flour

1½ cups top milk

1/3 cup Old English cheese

½ teaspoon salt

Dash of pepper

1½ teaspoons Worcester'shire sauce

¼ cup chopped dill pickles

1 large pimiento, chopped

1½ pounds fillet of sole

Melt 3 tablespoons of the butter in saucepan and stir in flour. Add milk and cheese and cook until thickened and smooth, stirring constantly. Add salt, pepper, Worcester'shire sauce, pickles and pimiento. Place fish in buttered shallow baking dish. Dot with remaining butter and salt lightly. Bake in hot oven (425 degrees) 8 to 10 minutes. Pour sauce over fish and place under hot broiler until sauce is browned and bubbling. Yield: 6-8 portions.

Cherry Season Brings Ideas For Canning

Strawberry season is anticipated for many months, but cherry time seems to creep up on us when we are busy canning and preserving berries.

Cherries are here, Royal Annes and pie cherries in all their ripeness, and dark varieties are crowding close behind. Topping the requests coming into this office are cherry olives. Here's one recipe for them:

CHERRY OLIVES

Fill washed cold jars with perfect cherries with stems left on. In the jar put 1 tablespoon salt, ¼ cup white vinegar and fill up the jars with cold water. Screw on tops, turn upside down and let stand ½ and hour, shake, turn back upright and allow to stand at least 3 weeks before using.

Cherries are sometimes canned with honey. To 1 cup water add 1 cup of honey and heat to boiling, pour over cherries and process as usual.

Although some experts still advocate the simple method of oven canning, many workers who experiment constantly suggest that the oven gives less penetrating heat than is necessary to canning correctly, hence the oxidized peaches, pears or apricots on the top of many jars. Hot water bath, pres-

sure cooker or open kettle canning are now considered the correct methods of canning fruits. For cherries allow 20 minutes in a hot water bath after the water begins to boil well around the jars. For the oven canning allow 10 minutes at 5 pounds pressure.

This method for preserving is considered a fine one:

CHERRY PRESERVES

1 quart pie cherries

¼ cup water

4 cups sugar

Put half the sugar with the water and cook until it makes a hard crack when tried in cold water. The syrup should be almost caramelized. Add the pitted cherries, the remaining sugar, and bring to a boil, let cook for 12 to 15 minutes without stirring. Let stand over night before bottling.

Jellied Chicken for Dinner Dish

Chicken is jellied in a loaf for a main dish with this recipe:

JELLED CHICKEN LOAF

1 chicken, about 4 pounds

1½ quarts boiling water

1 tablespoon salt

1 tablespoon gelatine

¼ cup cold water

Simmer fowl until tender in salted water. Concentrate broth to about 2 cups. Dice meat, add seasoned broth to which gelatine (soaked in ¼ cup cold water) has been added. Pour into a loaf mold. Chill. Serves 8.

One-fourth cup diced onion and celery may be added to broth during cooking to give added flavor.

Now---BOOTH SERVICE---5c

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ALL 5c DRINKS SERVED IN BOOTHS NO EXTRA CHARGE — ALL HOURS.

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Large variety of fabrics and colors in smart, practical wash slacks, 69c to 2.98. All Sanforized shrunk! (Fabric shrinkage will not exceed 1%.)

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Genuine bridle cowhide in whites and fancies.

Men's WHITE SHOES 2.98

Genuine Goodyear welt, all leather construction. (Also rubber soles.)

PENNEY'S

GERVAIS—Mr. and Mrs. Robert M. Harper gave a dinner and bridge party at their home Saturday night. Present were Mr. and Mrs. Donald Hendrie, Mr. and Mrs. D. S. Toomb, Mr. and Mrs. Glenn A. Lengren and Mr. and Mrs. J. A. Jelderks, all of Salem, and Mr. and Mrs. M. D. Hennings and the hosts. Mr. and Mrs. Jelderks and Mr. and Mrs. Hennings received the awards.

GERVAIS—Mrs. Sumner Stevens and Mrs. G. J. Molson went to Portland Wednesday to attend the wedding of Miss Mary Jane Ray, daughter of Mrs. F. B. Turner, which was held at the Episcopal church at 17th and Weidler streets at high noon.

GERVAIS—Mrs. L. V. Rawlings and Mrs. C. A. Phillips were joint hostesses Tuesday night for a linen and glassware shower given in honor of Mrs. Oren G. Sturges, a bride of last week.

Dr. and Mrs. Carl Emmons have had as their guests, Dr. L. L. Mayland and daughters, Miss Maxine and Miss Montana Mayland, of Great Falls, Montana. During their stay they enjoyed a trip to Timberline Lodge.

The Fideles class of Jason Lee church will meet for a soiree dinner at the church at 6:30 tonight. Business meeting and social evening will follow.

Mr. and Mrs. Carl Nelson and their children are spending the summer months at their beach home at Neokwin.

Mrs. Taylor Hawkins and her daughter, Miss Harriett Hawkins, have opened their beach home at Neokwin and will remain there for the summer.

Mr. and Mrs. Wallace Carson had as their recent guests Mr. and Mrs. E. E. Bragg of Portland.

Mrs. Lawrence Imiah was hostess to alumnae of Sigma Kappa last night at her home on North Summer street.

Mr. and Mrs. Brynman Boise and son, Evan, left yesterday for Seal Rocks where they will vacation for several days.

Mrs. F. D. Quisenberry is entertaining members of her club at luncheon and cards today at her West Lefele street home.

Today and Saturday—at Prices CLOSEOUT!

100s OF \$ PAIRS WOMEN'S DRESS SHOES

REGULARLY SOLD FROM \$6.85 TO 12.50... NOW—

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