

Ham Steaks in Summertime Menus

By MARTHA LOGAN
The tantalizing odor of broiled ham steaks is appetizing at any season of the year and now that modern methods of smoking have cut the cooking time away down ham becomes a summer meat.

One-half inch slices of tender ham may be broiled or pan-broiled until well browned, then turned and cooked slowly until done, about 15 minutes.

One-inch slices may be pan-broiled, covered and braised by adding a small quantity of water for 20 minutes per pound. Or the braising may be done in a slow oven with a little water. A covering of brown sugar, pureed fruit, or slices of pineapple may be used over the ham slices. Orange marmalade, peach preserves, rhubarb conserve, strawberry jam, or apple butter are other glazes to use.

The table-ready hams now on the market shorten even more the cooking periods. If slices of one of the cooked bone-in or boned hams are used, half-inch slices are ready to serve when browned, which usually is in about five or six minutes. Inch slices need time to brown and to heat through (15 to 20 minutes).

FRUITED BRAISED HAM SLICES

Brown a 1/4-inch slice of tender ham on both sides. Cover with 1 cup crushed pineapple, peaches, or apricots. Add 1/2 cup water. Cover and simmer slowly about 15 minutes. Remove the cover. Sprinkle with spice-flavored brown or white sugar. Serve on hot platter with buttered green vegetables.

A HAM BOILER COMBINATION

Place 1/4-inch slices of table-ready ham on broiler rack. Arrange halved fresh apricots, peaches, or slices of green apples around it. Sprinkle with sugar. Buttered fresh mushroom caps may be used, too. In the broiler pan place fresh cooked lima beans, peas, or green beans. Broil with top of ham about 3 inches from source of heat in a hot broiling oven. Turn ham to brown. The time required will be about 10 minutes.

Fresh Fruit Fare Is Often Varied

Most families stick by their favorite, biscuit type shortcake, but an occasional variance will not be unappreciated. Here is one that makes for variety in the shortcake fare, and can be used with peaches and apricots as well as berries.

SPECIAL BERRY SHORTCAKE

2 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
1 tablespoon sugar
4 tablespoons shortening
2 eggs
1/2 cup orange juice
1/2 teaspoon lemon extract
Sift flour, baking powder, salt and sugar together. Cut in shortening. Beat 1 whole egg and 1 egg yolk, reserving 1 white for the top. Add orange juice and flavoring 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 1/4 inch thick. Cut. Brush tops with white of egg and sprinkle with sugar. Bake on ungreased baking sheet in moderately hot oven (425 degrees) 12 to 15 minutes. Yield: 10 to 12 individual shortcakes. Split hot shortcakes, butter and fill with crushed sweetened fruit. Replace top and pour strawberries over top, serve with whipped cream.

A ring mold adds more variety to the fresh fruit fare.

FRUIT-FILLED RING MOLD

1/2 cup shortening
1 cup sugar
1 egg
2 cups sifted flour
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon flavoring
1 cup milk
Cream shortening and sugar until fluffy and light. Add egg and beat well. Sift flour, baking powder and salt together. Add flour and milk alternately to the creamed mixture. Add flavoring. Pour into a greased ring mold and bake 40 minutes in a moderately hot oven (375 degrees). Serve filled with sweetened, chilled fruit and whipped cream.

Canning Expert at Gas Company

A demonstration particularly timely during this, the early part of the canning season, is being given today at 2 o'clock in the Portland Gas and Coke company office by Miss Bernice Redington, home economist for the Ball Fruit Jar company.

Assisting Miss Redington will be Mrs. Rita Calhoun, director of home service for the Portland Gas and Coke company. Miss Redington plans to make the sensational gumdrop jam that includes apricots, the scalded strawberry preserves which appeared recently in these columns, a chutney and a canned pea pressure cooker. All women



Bernice Redington, canning expert, who will give a free demonstration at the Gas company today at 2 o'clock.

present will receive copies of the Ball canning book.
Mrs. Calhoun will prepare a standing prime rib of beef by the practical new slow cooking method.

Miss Redington was known throughout the northwest as "Prudence Penny," writing a daily column for the Seattle Post-Intelligencer for 13 years. She was one of the pioneers in home economics radio programs, and gave a daily broadcast for over 10 years.

Of special interest in this community is the fact that Miss Redington's parents and grandparents were residents of this vicinity. She is the granddaughter of Alfred McEacham, once commissioner of Indian affairs, who lived with his family here

Lace Gloves Shaken To Launder

When the saleswoman assured you that her filmy looking lace gloves are washable, take her word for it and try this new way of washing them. Put the gloves in a milk bottle with lukewarm suds and shake the bottle well. Work a little of the mild soap fibres into the stubborn spots with your fingers before putting the gloves in the bottle.

On the property that is now the YWCA. Her mother, Nellie Redington, came frequently to the Willamette valley to give cooking demonstrations.

In the Valley Social Realm

SILVERTON—Mrs. I. O. Jacobsen, national president of the Lutheran Daughters of the Reformation, will be honored at a tea Sunday at Trinity church from 2 to 5. Miss Patience Moberg, vice president of the local group is official hostess in the absence of the president, Miss Eunice Fuhr. Vernice Tollefson is chairman of the program committee, Evelyn Torvold refreshment chairman, Miss Ruth Thompson, general chairman.

Other guests of the local order will be Mrs. Ralph Boddling of Gresham, district president, and members of the Woodburn, Canby, Monitor and Portland LDR groups. Mothers of the local group will also be special guests.

DETROIT—The Woman's club is staging a benefit entertainment and cakewalk at the schoolhouse tonight. Proceeds will go to defray expenses of the Art club newly organized here by teachers from the Salem Art Center.

MONMOUTH—Mrs. Guy Deming was hostess Wednesday to the Thimble club. The business session centered about plans for a booth of exhibit displays the club will enter at the Polk county fair in September. Present were: Mrs. Ed Hamar, Mrs. R. E. Derby, Mrs. C. W. Price, Mrs. W. L. Mason, Mrs. J. P. Moreland, Mrs. Charles Shipley, Mrs. William Riddell, Mrs. A. H. Craven, Mrs. E. M. Ebbert, Mrs. J. C. Stanton, and the hostess, all of Monmouth, and Mrs. F. E. Murdock, Albany, Mrs. Frances Saunders, Portland.

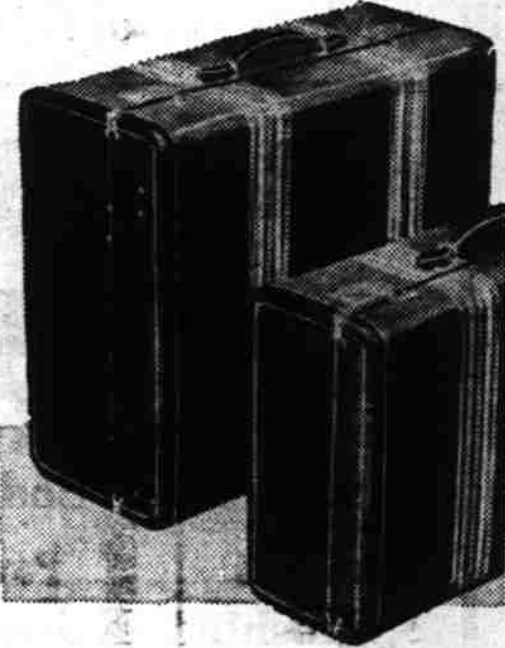
JEFFERSON—Mr. and Mrs. D. W. Porter entertained with a dinner Thursday at their home two miles southwest of here. Covers were placed for Mr. and Mrs. Ray Bostwick, Miss Catherine Beightel, Mr. and Mrs. Lloyd Porter, and Lois Porter. Mrs. Minnie Bostwick and Miss Catherine Beightel left Sunday for a visit in Tacoma and Montana before leaving for their home in Holten, Kan. Mr. and Mrs. Bostwick accompanied them to Portland.

SALE of FINE LUGGAGE

Save 1/3

Famous "Aero-Pak" "Air-Lite"

Miller's



Miller's Basement Dollar Day TODAY!

- 300 Pairs of Hand-Woven HUARACHES \$1 Pr.
- White with trims.
- Men's Oxfords \$1 Pr.
- In black and white, tan and white.
- Women's House Slippers \$1 Reg. \$1.75 values.
- Women's House Coats \$1 2 for
- Sizes 14 to 20.
- Women's Rayon Slips 2 for \$1
- Women's Rayon Frocks \$1 One lot, your choice.
- White Outing Flannel 10 yds. \$1
- LACE TABLE CLOTHS \$1
- Men's Canvas Gloves \$1 (Seconds) 10 Pairs for
- Men's Work Shirts 3 for \$1

Basement

DOLLAR Day

Clearances! **TODAY!** Clearances!

- ★ Fine Hosiery Sizes 8 1/2, 9, 10, 10 1/2 2 Prs. for \$1 Chiffons—Reg. \$1
- ★ Millinery White Straws, Felts, Fabrics 2nd Floor Choice \$1
- ★ Sweaters Blouses, Knit Frocks, Skirts Table of Close-Outs! 2nd Floor - Choice \$1
- ★ Remnants Silks, Woolens, Rayons, etc. 1 to 3-Yard Lengths! Choice \$1
- ★ Play Suits Culottes, Overalls, Slack Sweaters Odd Lot to Close Out! Choice \$1
- ★ Sandals Blue, Black, White. Broken Sizes. Values to \$5.00. Main Floor. Choice \$1
- ★ Towels Cannon Bath Towels, Green, Blue, Peach, Gold Reg. 39c Quality. 21x40 Plaids. 4 for \$1
- ★ Towels Cannon Bath Towels White with Colored Stripe Borders 5 for \$1
- ★ Pictures Framed Etchings and Florals. White and Bronze Frames. Values to \$3.00. Choice \$1
- ★ Silks Crepes, Spun Rayons, Shantung, Prints, etc. Reg. \$1.00 Yd. A Close-Out! 2 yds. for \$1
- ★ Coatings White Wool Coatings. Reg. \$2.00 Yd. To Close Out. Per Yd. \$1
- ★ Lace All-over Lace for Dressy Frocks Reg. \$1.00 Yd. \$1
- ★ Aprons Smart Organdies, Sheer Prints. Coverall and Half Apron Styles — Notions Dept. 2 for \$1
- ★ Tea Towels Hemmed, Bleached, Large Size. Notions Dept. 11 for \$1
- ★ Girls Frocks Prints, Sheers, etc. Sizes 3 to 14 Yrs. Reg. to \$1.98 \$1
- ★ Anklets Great Variety of Better Qualities 6 Pairs \$1
- ★ Men's Dress Shirts Semi-Starched Collars \$1
- ★ Pajamas Boys', Well-Known Brand, "Kaynee" Pajamas, Nearly All Sizes. \$1
- ★ Socks Men's Holeproof, Reg. 50c Quality. Close-Outs. Light Summer Shades. 4 Pairs for \$1
- ★ Wardrobe Cases Only 4 to Close Out! Holds 6 Garments for Traveling. Notion Dept. \$1

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All Charge Purchases Today Go on July Bill Payable Aug. 1st