The CHERRER BIER STREAM PRANE PRANE WALLES THE MENT OF A STREAM PRANE PARTY AND A STREAM PRANE PARTY AND A STREAM PRANE PARTY AND A STREAM PARTY A

The OREGON STATESMAN, Salem, Oregon, Friday Morning, February 8, 1940

ST. 1 87 1254 19.75 19.85

ill at his home on Garden road

is reported to be some better this

Wednesday. Other members of

Baker, Mr. Otis Dawes.

Adams to Head

Sausage Has Many Uses Menu

Mention 'country sausage" and one's mind goes back to spicy cakes of fresh ground pork, cooked to a brown turn and served with mlk white gravy and hash browned potatoes. That is, it does if you've ever eaten pork sausage on a farm.

But modern sausage, bought from a reliable meat man will bring new recipes to the mind of an enterprising cook who finds pleasure in surprising the family at dinnertime.

Here then is a favorite old meat, in interesting dishes, each with an old-fashioned taste. PORK SAUSAGE SCRAPPLE

Add bulk fresh pork sausage to rapidly boiling mush using one pound of sausage to two cups of cornmeal and four cups water. Season slightly with salt, pepper and extra sage if desired. Rinse a loaf pan with cold water, pack in the hot scrapple fixture. Cover with wax paper to prevent a crust forming. Chill horoughly. When ready to use Nice and pan fry in fat until well browned on both sides. Serve with hot spiced applesauce, crushed pineapple or cranberry sance.

SOUTHERN STYLE HOMINY AND SAUSAGE

1 pound pure pork sausage patties

8 cups cooked hominy

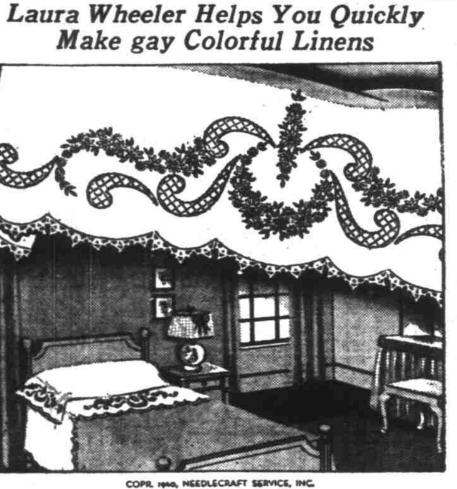
mato soup Lightly pan fry pure pork Ham Mold sausage patties. Put the hominy in a buttered baking dish. Sprinkle lightly with grated cheese. Top with sausage patties, cover with the tomato puree.

degrees) about 25 minutes. Serve luncheon dish. with coleslaw, tossed green vegetable salad, or orange salad. SAUSAGE TIMBALES 1 pound bulk fresh pork sausage 2 eggs % cup milk

1 tablespoon sausage drippings 1/4 cup crumbs teaspoon salt

Chopped parsley Brown sausage and drain off well-buttered ring mold. Bake in excess fat. Scald milk, and grad- a slow oven (300 degrees) for sally to beaten eggs. Add saus- 11/2 hours. Turn onto hot platsausage. Butter custard cups, and sweetbreads. Serves 8. prinkle with chopped parsley,

then fill with the timbale mixture. Set the cups on several thicknesses of paper in a shallow pan, Surround with hot water and bake in a moderate oven (350 degrees) about 40 minutes or until firm. Unmold on platter. Serve with horseradish sauce. Tart accompaniments are particularly in order with this as to-



Here's easy stitchery that will for crochet; illustrations replenish your linen supply of bed of stitches; materials required. linens - towels - scarfs. Pattern pattern to The Oregon Statesman,

2446 contains a transfer pattern Needlecraft Dept. Write plainly cover tops and sides of two 9of a motif 51/1 x20 1/2 inches, 2 mo- PATTERN NUMBER, your NAME tifs 4%x13 ½ inches; directions and ADDRESS.

ring.

utes in water to which one tea-

spoon of salt and one tablespoon

of vinegar have been added for

each quart. Drain and plunge

into cold water. Detach any mem-

mushrooms in butter. Stir in 6

tablespoons flour. Add milk,

. . .

(Continued from page 12)

range the meat on broiler rack,

Combination Is

% cups grated cheese 1% cups tomato pures or to- Company Likes

The very best company is none brane. Break into small pieces. too good for this elegant concoc- Brown the ham, green pepper, tion of ham, sweetbreads and pimientoes and well drained Bake in a moderate oven (350 noodles, especially suited as a COTTAGE CHEESE RING 1 cup cottage cheese 1/4 pound medium noodles

1 cup sour cream 1 egg 1/2 teaspoon salt 1/8 teaspoon pepper cup melted butter Cook noodles in boiling salted Found Good water until tender, about 15 min- Found Good utes. Drain. Add other ingredients and mix well. Pour into

allowing about three inches between the surface of the meat age drippings, crumbs, salt and ter and fill with creamed ham and the source of the heat. Broil about five minutes or until CREAMED HAM AND SWEETBREADS sweetbreads 1 pound diced smoked ham 1/2 cup chopped green pepper 2 chopped pimientoes can mushrooms tablespoons butter 6 tablespoons flour 2 cups milk Salt and pepper

Manufacturers' Recipes		In the Valley	Woman's Club Has
Let's look at recipes from the testing kitchens of manufacturers,	ly-brewed Hills Bros. coffee 1% cup sugar	Social Realm	Meeting, Swegle
FISHER'S ONE-EGG CAKE 2 cups sifted cake flour 2 teaspoons baking powder 3 teaspoon salt 4 tablespoons butter or other shortening 1 cup sugar 1 egg, unbeaten 3 cup milk 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream but- ter thoroughly, add sugar grad-	2 egg whites. Sprinkle gelatine on cold wa- ter, add 1 cup hot coffee, stir until gelatine dissolves. Add re- maining coffee and sugar, stir until sugar dissolves. Pour into bowl which has been rinsed with cold wtaer; chill until sirupy. Beat with rotary beater until frothy. Fold in stiffly beaten egg whites. Serves 6. PINEAPPLE MOLDS 1 ½ cups H-O oats (quick)	winter formal sponsored by Jes- sica Todd hall students, Oregon College of education, will be held Saturday night. Miss Dorothy Brown, Portland, is general chairman. A theme of Hawaii will be featured, with leis and palm trees as part of the atmos- phere. Committee heads assist- ing with decorations, programs and reception include: Evelyn Leahy, Atoria; Louise Davis, Monroe; Alma Penrod, Klamath Falls; Joy Thompson, Portland;	SWEGLE—Tuesday afternoon the Ladies' club met at the home of Mrs. Otis Dawes with 12 mem- bers and two visitors, Mrs. L. C. Marshall and Mrs. Roy Theodor- son present. The new calendars for the year were presented by Mrs. Charles Bortoff. Mrs. Elmer Lake was assisting hostess. Friday night the regular meet- ing of the community club was held at the school. A musical
ually, and cream together well. Add egg and beat very thorough- ly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanifla. Bake in two greased 8-inch layer pans in mod- erate oven (375 degrees) 25 min- utes. Spread with your favorite chocolate frosting.	 2 cups pineapple juice and water 1 cup crushed pineapple 2 tablespoons sugar Juice of half a lemon Pinch of salt 1 cup cream, whipped. Drain juice from can of pine- apple. Add enough water to juice to make two cups liquid. Bring to bolling point, add salt and H-O and cook three minutes. Remove 	Elizabeth Grant, Salem; Jerry H. aton, Hood River; Norma Kim- ball, Milwaukle; Alma J. Wat- kins, Wasco; Vivian Hesse, Hills- boro. Patrons and patronesses: Miss Hilda Swenson, Miss Helen Anderson, Dr. and Mrs. C. A. Howard, Mr. and Mrs. D. R. Dewey, Dr. J. N. Carls, Mr. and Mrs. Oscar Christensen.	program was given by Herman Domogalla and Swegle girls quar- tette. Mr. Marian West was chairman of program committee and Mr. Clifford Yost of re- freshments with the young men of community assisting. Saturday Miss Olive Swigle re- turned to her home at Spokane, Wash., after a month's visit at the home of her parents, Mr. and Mrs. Walter A. Swigle.
2 egg whites, unbeaten 1 ½ cups Spreckle's Honey-Dew	from stove, add sugar and when cold stir in pineapple and lemon juice. Fold in whipped cream put	and Mrs. Jack Tyson were host- esses Monday night at the home	Guests of Mr. and Mrs. Ros- coe West over the week end were Mr. and Mrs. Lloyd Towne from

Cream of Salmon

Mashed potato border

Buttered spinach

Youngberry pie

sugar

tablespoons water

2 tablespoons lemon juice ¼ teaspoon grated lemon rind. Combine egg whites, sugar, wa- attractive dessert.

ter, and lemon juice. Cook as for seven-minute frosting, adding lemon rind before spreading on cake. Makes enough frosting to inch layers. . . . de resistance.

COFFEE WHIP 1 tablespoon unflavored gelatine

1/4 cup cold water 2 cups double-strength, fresh-

Beef Dish Served At Dinner

sweetbreads and seasonings. Cook Begin a meal with fruit salad each end put buttered spinach. until thick, stirring constantly. that includes fresh and canned fruits, topped with maraschino Silverton to Have Serve in cottage cheese noodle

mode the whole main course when vegetables are added, and serve rice pudding for dessert. BEEF A LA MODE

8 pound beef, chuck or shoulder 1 cup carrots 6 onions

1 cup peas 6 potatoes Brown meat in a Dutch oven,

cook over low flame without add- and of the Junior Woman's club ing water for 11/2 hours with will assist in the sale. Making the brown, then turn. Brush bananas tight lid on. Cook vegetables tags, which are replicas of the with butter, sprinkle with salt separately, place meat on a plat- Finnish flag, were Thelma Burr, and place on rack. Continue broil- ter, surround with vegetables and LaVonne Anderson, Marjory Tuging about five minutes or until cover meat with gravy made from gle, Patricia Rice, Catherine Johnson and Gail Jackson bananas are tender, Serves 4. drippings in pan.

Schlador.

juice. Fold in whipped cream, put of Mrs. Clinton Hart in south in individual molds, set in ice Jefferson, honoring Mrs. Leon box and serve very cold. Topping Boyer. After various games and each mold with whipped cream contests, Mrs. William Houfek asand candied cherries makes an sisted the hostesses in serving re-

Ruby, Mrs. Leonard Marcus, Mrs. A dressy dish of salmon, potato and spinach will be today's piece Shredded lettuce with onion ring

Smith, Mrs. Minnie Vasek, Mrs. F ancis Grenz, Mrs. Hugh Bilyeu, Mrs. Keithel Hart, Mrs. Ralph Nelson, the honor guest, Mrs.

Boyer and the hostess. SILVERTON-In honor of their daughter's Evelyn, birthday CREAM SALMON PLATTER Arrange a border of mashed anniversary, Mr. and Mrs. Alvin potatoes on a heat resisting plat-Hemingsen served a Sunday night ter, brown lightly on top. In the supper to the honor guest, Mr. center put creamed salmon, and at and Mrs. Syvert Funrue, Mrs.

Finnish Tag Day SILVERTON-Finnish Tag day James Pate were hosts at a will be observed here Saturday bridge party Saturday night at under the sponsorship of the may- their home north of Jefferson. or's committee, composed of Miss | Honors were won by Mr. and Mrs. Helvie Silver, Miss Olga Johnson, Rex Hartley. Mrs. Amos Wagoner Edward Ekman and Mayor Zetta | Morris of Juneau, Alaska.

Miss LaForrest McDonald, Mrs. Members of the Girls Reserve

Vega Milller of Salem, Mr. and Mrs. Raymond Kellis, Robert and Janet Kellis and Lester Heming-. . . JEFFERSON-Mr. and Mrs.

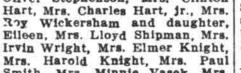
of Sparta, NC., and Mrs. T. F.





freshments. Present were Mrs. Harry Marcum and daughter, Today's Menu

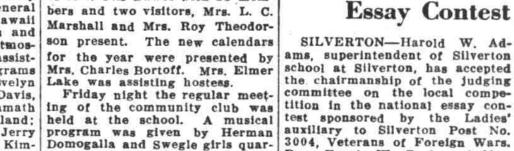
Oliver Stephenson, Mrs. Clinton Hart, Mrs. Charles Hart, jr., Mrs. Roy Wickersham and daughter, Eileen, Mrs. Lloyd Shipman, Mrs. Irvin Wright, Mrs. Elmer Knight,



Houser, Idaho, and the sister of from Nampa, Idaho. Mr. and Mrs. Roscoe West of Klamath Falls, were also guests at the parental

West home this past week. On Monday Mrs. Clifford Yost Returns From South was taken to the hospital at LIBERTY-Ed Dencer Miller.

Mr. Clyde Simpson who is very as Phoenix.



Meeting, Swegle the community ill, are Mrs. Charles McCullah, Mr. Jesse

3004, Veterans of Foreign Wars. Rev. Frank W. Zook and Mrs. tette. Mr. Marian West was chairman of program committee Chauncey Whitman are the other sses: and Mr. Clifford Yost of re- members of the committee.

The contest subject is "The Benefits of Democracy." Students Saturday Miss Olive Swigle re- in the freshman, sophomore, junturned to her home at Spokane, lor and senior classes of high Wash., after a month's visit at school, of comparable grades in the home of her parents, Mr. parochial schools are all eligible.

Essays entered must be in the Guests of Mr. and Mrs. Ros- hands of the local judges by February 22. The paper chosen Mr. and Mrs. Lloyd Towne from as the best from Silverton will be forwarded to the state contest Mrs. Towne, Mrs. Cora Smith committee. Local prizes are \$5. \$2 and \$1 cash. Two state contest medals will be awarded.

Silverton for observation and turned home early this week from after leaving hospital will be at a seven weeks' trip to the south. the home of her mother, Mrs. He visited various cities in California and Arizona going as far







