

Dressings in Variety for Spring

Salad time is coming on, and a variation of dressing for the salad will add interest to the fare. Try some mayonnaise variations, using your regular recipe, or a prepared mayonnaise.

BANANA CREAM DRESSING
(For fruit, salads)
1/2 ripe banana, mashed
1/2 teaspoon salt
1/2 cup whipping cream, whipped
1/2 cup mayonnaise

Fold mashed banana into whipped cream. Add mayonnaise and salt. Makes about 1 cup.

BANANA-PEANUT BUTTER MAYONNAISE
1 ripe banana, mashed
1/2 cup mayonnaise
2 tablespoons peanut butter

Mix together mashed banana, mayonnaise and peanut butter. If too thick, thin it with a little light sweet cream. Makes about 1 cup.

CHEESE MAYONNAISE
Add 1/2 cup grated American cheese and 1 pimiento, chopped.

JAM MAYONNAISE
Combine 2 tablespoons black raspberry jam and 1/2 cup mayonnaise; fold in 1/2 cup heavy cream, whipped. Serve with fruit salads.

MAYONNAISE FOR COLD MEAT
Add 2 teaspoons prepared mustard, 1 teaspoon bottled horseradish, and 1/2 cup chopped sweet pickles.

Using this basic recipe for French dressing, make many other dressings.

BASIC FRENCH DRESSING
4-5 tablespoons vinegar or lemon juice
1/2 cup oil
1/2 teaspoon paprika
1/2 teaspoon pepper
1 teaspoon sugar

Mix the vinegar with oil; add rest of ingredients. Beat well or shake in a covered glass jar until mixed; chill.

VARIATIONS
Add to basic French dressing any one of the following:

2 to 3 tablespoons tomato catsup or chili sauce.
1/2 cup chutney, chopped.
2 tablespoons capers and 2 tablespoons minced ripe or stuffed olives.

2 to 4 tablespoons chives.
2 tablespoons India relish.
Dash curry powder.
2 drops tabasco sauce.

Dinner Attire



Waffle-weave multi-colored plaid dinner dress which halters over a softly shirred, high busted silk jersey bodice is modeled by Carole Landis, United Artists player. Matching Jersey jacket softly shirred on to a deep, round yoke, is held by a deep, snug waistband and trimmed with multi-colored wooden buttons.

1/2 teaspoon Worcestershire sauce.
1 tablespoon prepared horseradish.

Canadian Bacon Is Fruited

Canadian bacon takes on extra style when prepared in this way with fruit.

CANADIAN SLICES—FRUITED

6 slices Canadian style bacon
6 slices pineapple
1 cup raisins
1 cup pineapple juice
1 cup water
6 tablespoons cornstarch
1/2 teaspoon salt
Have bacon sliced one-half inch thick. Place in dripping pan. Place slice of pineapple over each piece of bacon. Simmer raisins in pineapple juice and water for 10 minutes. Thicken with a paste of cornstarch, salt and a small amount of water, stirring until cornstarch is cooked. Pour sauce over the bacon and pineapple. Cook in a moderate oven (350 degrees) for 1 hour and 15 minutes. Serves 6.

Pudding Includes Preserves

For those enthusiasts for cornstarch pudding, make this delightful variation of the popular dessert.

STRAWBERRY CREAM
2 tablespoons cornstarch
1/2 teaspoon salt
1/2 cup cold milk
1 1/2 cups milk, scalded
1/2 teaspoon grated orange rind
1 egg white, unbeaten
1/2 cup strawberry preserves

Mix cornstarch, salt, and cold milk. Stir into milk in top of double boiler and cook until thickened and smooth, stirring constantly. Cover and cook 10 minutes longer, stirring occasionally. Strain; add orange rind. Place egg white and preserves in bowl. Beat with rotary beater until stiff and creamy. Fold in milk mixture. Chill. Serve with or without whipped cream. Yield: 6 portions.

Sauce Makes Food Better

Good sauce, carefully prepared, will make a good vegetable even better. Here is one for French asparagus, so abundant in markets right now.

ASPARAGUS BRETON
2 yolks
1/2 cup thick sour cream
1 tablespoon tarragon vinegar or lemon
1/2 tablespoon minced parsley
1/2 teaspoon paprika
1/2 teaspoon salt

Combine yolks and cream in double boiler, beat well, add vinegar, cook and stir until it begins to thicken, remove from heat, add remaining ingredients and serve over cooked asparagus immediately before it separates.

Today's Menu

Baked beans are a traditional Saturday dish, but this modern menu will take the canned variety:

TODAY
Crisp cabbage salad
Sour cream caraway dressing
Baked beans
Brown bread (from cans)
Spinach in molds
Cherry pie a la mode

SUNDAY
Minted grapefruit sections
Fricassee of Lamb
Browned potatoes
Asparagus
Rhubarb tapoca
Fresh white cake

MONDAY
Pineapple juice
Veal pot pie—biscuit crust
Sliced tomatoes
Green peas
Tiny bran biscuits
Baked apple with nuts
FRICASSEE OF LAMB

Cook slowly in water pounds of lamb, cut in pieces, until tender. Remove from water, cool, sprinkle with salt and pepper and dredge with flour. Sauté in butter. Arrange on a platter and pour over it a sauce made by browning butter, adding onion, carrot slices, parsley, and the boiling stock off the meat. Garnish and serve hot.

Pattern



You'll find a whole spring-into-summer wardrobe for kiddies in Pattern #314! This practical, gay Anne Adams style makes both a playdress and a jumper ensemble.

The jumper and sun-frock are cut on identical lines, with blithely flared, one-piece easy-to-make skirts and jaunty back buttonings. The bodices form smart points wherever they meet the sturdy straps. Let the dainty blouse have a collar or gay frills and bows. Make the sleeves either pertly puffed or long and full. Then top off the jumper outfit with an elfin cap to match. Bloomers are also included in this "must have" style for your little girl.

Pattern 4314 is available in children's sizes 2, 4, 6, 8 and 10. Size 6, sundress and bloomers, takes 2 1/2 yards 35 inch fabric; jumper and cap, 1 1/2 yards 35 inch fabric; blouse, 3/4 yard contrast.

Send FIFTEEN CENTS (15c) in coins for this Anne Adams pattern. Write plainly SLE, NAME ADDRESS and STYLE NUMBER.

Are you a "problem child" as far as your figure is concerned? If you are, it's a relief to know that ANNE ADAMS FEN-FIT FOUNDATION PATTERN 4114 take the guess-work out of dressmaking. It's a "basis figure" pattern that is first fitted and adjusted to your exact measurements in tissue; then cut in muslin for a permanent record. Do all of your dress patterns to it, make the necessary changes, and the finished frock will fit with custom-made perfection! Send for a Foundation Pattern today—it costs just FIFTEEN CENTS! Send your order to The Oregon Statesman, Pattern department.

Chinese Flavor Enhances Dish

The oriental flavor of soy sauce gives this dish a good flavor:

LIVER CHOW MEIN
1 1/2 pounds sliced liver
2 tablespoons lard
1 cup diced celery
1/2 cup chopped green pepper
1 No. 2 1/2 can tomatoes
1 can Chinese vegetables
6 tablespoons cornstarch
2 tablespoons brown sauce
2 tablespoons soy sauce

Salt and pepper
Dice liver and brown in hot lard. Add celery, green pepper and tomatoes and allow to simmer for about twenty minutes. Add drained Chinese vegetables. When heated through, thicken with cornstarch blended with brown sauce and soy sauce and enough water to make pouring consistency. Season to taste. Serve on Chinese noodles.

WRC Members Go To Tillamook

Members of the Woman's Relief Corps attended the convention of the third district at Tillamook this week.

Those making the trip were: Dora Pratt, president; Bertha Loveland, present department for vice president; May Ackerman, Julia Gregroy, Edna Shepard, Susie Botta, June Wallace, Frances Hoyt, Mary Lickel, Goldie Eyle, Leila Eastrom, Eva Martin, Myrtle Walker, Jennie Jones, Mettie Schram, Hattie Cameron, Florence Shipp and Gertrude Walker.

In the Valley Social Realm

WOODBURN—St. Luke's Catholic church was the setting for the wedding of Miss Velma Prinslaw, daughter of Mr. and Mrs. Charles Prinslow and Alvin Halter, son of Mr. and Mrs. Godfried Halter, at a 7 o'clock nuptial mass with Father O'Connell officiating.

The bride wore a navy blue suit with a hat to match. She wore a corsage of sweet peas and rose buds and carried a white prayer book with streamers.

She was given in marriage by her father.

The bridesmaid, Alice Mae Prinslow, wore a blue ensemble and a corsage of sweet peas and rosebuds.

The best man was Frank Halter, brother of the groom.

After a honeymoon along the Oregon coast the young couple will reside in Woodburn.

WEST STAYTON—Mrs. Paul McClellan and Mrs. Seymour Stewart were hostesses for a bridal shower held at the Mr. and Mrs. Henry Snoddy home Wednesday afternoon honoring Mr. and Mrs. Snoddy's daughter, Mrs. Delbert Sandner of Scio. Guests present were the honor guest, Mrs. Delbert Sandner, Medames Henry Snoddy, George Sandner, John Sandner, Della Baxter, Miss Lida Sandner, Margaret Crumb, all of Scio, Hazel Berry, Arley Baker, Leon Hilton, Herman Darley, Larry Goss, Edward Hankel, Jr., Susie Nelson, Jesse Wilson, Matilda Garrison, H. L. Stewart, Howard Gilbert, Fred Dickman, William Wallace, Paul Nelkie, Marie Swoboda, W. W. Bone, Robert Goss, W. E. Shafer, Nadyne Moreland, Fred Comstock, John Tegen, Edward Hankel, Sr., Cora Sills, Ida Clark, Weston Lacy, O. O. Lacy, from McClellan, Mrs. Henry Bartels, Mrs. William Bartels, Frankie Bartels and the hostesses, Mrs. Paul McClellan and Mrs. Seymour Stewart. Light refreshments were served. Mrs. Sandner received many lovely gifts.

ALTRUISTIC CLUB
Meets at Dallas
DALLAS—Members of the Altruistic club were entertained at the home of Mrs. Loren Wilson Wednesday night with Mrs. L. H. Rowell as co-hostess.

Several tables of "500" were in play. Guest prizes were presented Mrs. Hubert Dunn and Miss Hazel Butler. Members who received prizes included Mrs. Irene Lynn and Mrs. Arthur May. Gifts were presented Mrs. A. J. Kracher, Mrs. Florence Hunter, Mrs. A. Z. Brown and Mrs. Irene Lynn, members of the club.

HUBBARD WOMEN ELECT
HUBBARD—Mrs. A. O. Soderholm was elected president of the local Women's club; Mrs. Arthur Cramer, vice president; Mrs. Max Cook, secretary, and Mrs. Edward Schor was re-elected treasurer.

MT. ANGEL—Roslyn Kronberg was hostess to the members of her club and a few extra guests for bridge Tuesday night. Prizes were awarded to Olive Klinger and Mrs. Sally Bean.

Extra guests included Mrs. Bernard Schiedler, Mrs. Raymond Terhaar, Mrs. Ted Marx and Miss Mary Adelman.

The club will meet next at the home of Mrs. Francis Schmidt.

ROBERTS—One of the largest affairs of the season was held at the grange hall April 11, and was a surprise party for Mr. and Mrs. B. D. Fiddle on their 40th wedding anniversary. About a hundred guests called.

Dancing was enjoyed during the evening after which a radio was presented to the honored couple.

Officers Elected By Dallas Group

DALLAS—Mrs. A. M. Larson and Mrs. Ralph Livesey were hostesses at a recent meeting of the XL class of the First Methodist church when officers for the coming year were elected as follows: Mrs. Wes Elliott, president; Mrs. L. H. Holt, vice president; Mrs. W. H. Weaver, secretary.

Refreshments were served the following guests: Mrs. A. W. Keeler, Mrs. Margaret Wilson, Mrs. Loren Wilson, Mrs. Cora McBe, Mrs. Wes Elliott, Mrs. C. O. Hawkins, Mrs. George Greenwell, Mrs. Milo Berger, Mrs. Guy Shreve, Mrs. George L. Hawkins, Mrs. Elmer Helms, Mrs. J. W. Hooser, Mrs. W. H. Shreve, Mrs. George L. Hawkins, Mrs. J. W. Hooser, Mrs. W. H. Weaver, Mrs. N. L. Gu, Mrs. Carl S. Graves, Mrs. Peter Berg and Mrs. L. H. Holt.

Announce Marriage Date

SILVERTON—Geraldine Gates, daughter of Mr. and Mrs. William Gates of Silverton and Eugene D. May of Seattle, will be married at Vancouver, Wash., Sunday in the presence of members of the immediate families. A reception will follow at the home of Mr. May's sister, Mrs. John Comfort at Portland. The young couple will make their home at Seattle.

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