

Electrical Appliance Cooking School Slated Here Next Week

Local Dealers Arrange Event

"Home of Tomorrow" to Be Given in Armory June 6, 7 and 8

Skewis & Judson, dealers for Stewart-Warner electrical appliances, yesterday announced as the dates for their "Home of Tomorrow" cooking school Thursday, Friday and Saturday, June 6, 7 and 8. The school will be held at Salem armory and will be conducted by Miss Anne Hunt, nationally known home economist and Stewart-Warner factory representative.

During the three-day school there will be five classes, which will be conducted at 2 p. m. and 7:30 p. m. Thursday and Friday and on Saturday at 2 p. m. class only. Miss Hunt, one of the most successful and experienced cooking school demonstrators in the country, will feature dishes within the reach of the pocket-book and pantry of the average housewife.

Miss Hunt will use a new model Stewart-Warner electric range exclusively during the three days and states, "Stewart-Warner has spent thousands of dollars and years of time in research to make their appliances cost far less, do far more, with an ease of operation that heretofore has not been known in the electrical appliance field."

In conjunction with the classes, there will be 15 separate booths in the armory demonstrating and displaying various merchandise by local merchants. Additional entertainment has been obtained to complete the program.

Justice of Peace Denies Indictment

COQUILLE, May 29 - (AP) - A grand jury indictment charging breach of public funds was denied in court by Justice of the Peace John J. Bell of Powers. He pleaded innocent to a secret indictment which Sheriff William F. Howell said was returned several months ago. Service of the warrant was delayed by Bell's illness. District Attorney Ben Vixel said the charge alleged a \$68 shortage in the turnover of receipts to the county. No trial date was set.

Conducts School



ANNE HUNT

SP Workers Pick Exposition Queen

With 11 candidates to choose from, Southern Pacific employees of the railroad's Portland division are finding it no easy task to select a "queen" for the Southern Pacific fair celebration at the San Francisco exposition June 30, according to Otto Reifschneider, division chairman.

The young women who are contesting for the title of "Miss Cascade" are Reba F. Wilcox, Leola Bond, Hila Trefren, Victoria Medill Kirby, Ruth Filley, Jean Van Fossen, Ruth Rhodes, Rosebud Dupuis, Edith Demmon, Sara C. Godfrey, Marjoline Folsom. All are employees or wives and daughters of employees.

The winner will be given a valuable prize and an all-expense trip to San Francisco to compete with "queens" of nine other divisions for the title of "Miss Southern Pacific." Final judging will be part of the company's annual Homecoming day program June 29, and the winner will be the guest of honor at the SP day party on Treasure Island the following day, Reifschneider said.

Color Photos of West Distributed

Series of Scenic Views to Be Given to Motorists by Oil Company

"Nine million color reproductions of outstanding western scenic views will be distributed free, to western motorists and families in the next few months by Standard Oil company of California," W. A. McAfee of the company announced here yesterday.

"This is the greatest single printing of scenic pictures ever undertaken in the west, and probably in the United States," McAfee said.

All pictures will be distributed through service stations and garages handling Standard Oil products to motorists calling at the stations and requesting them. No one is required to buy anything. Pictures available in each locality will be of scenes within reasonable driving distance. The first picture in the series, a brilliant full-color reproduction of the Columbia river gorge, is now being distributed by local Standard service men.

The enterprise has the endorsement and support of national park service officials. To obtain the finest possible pictures of each western scene, more than 4,000 color negatives, submitted by about 800 professional and amateur photographers, were examined by a group of art critics. Where-as happened in several instances—none of the pictures submitted measured up to the high standards set for the project, special trips were made to get satisfactory views.

Veteran of Bonneville Project Gets Promotion

PORTLAND, Ore., May 30 - (AP) - Uric J. Glendron, identified with the Bonneville project since its inception as PWA project No. 28 in 1935, was Wednesday named assistant administrator.

Interior Secretary Ickes made the appointment. Glendron served as executive assistant under the late J. R. Ross and continued in the post under Administrator Paul J. Raver until congress created the new post.

Explains Cooker



HARRY J. APPLING

Pressure Cooker Use Demonstrated

Demonstrating what he terms "the housewife's dream," Harry J. Appling, food authority and skilled home economist of the National Cooking school, is conducting cooking demonstrations daily at the local Montgomery Ward store. The demonstrations are conducted at 11 a. m., 2 p. m. and 4 p. m. and will continue through Saturday with a special feature demonstration to be held at 7 p. m. Saturday.

B. A. Newman, manager of the local Ward store, yesterday extended a cordial invitation to all who are interested in cooking and canning to come in and attend these demonstrations.

Actual meals are cooking each day at the demonstration hours designed to bring out the many attractive features of the cooker.

Educator Sun Han-Pin Is Killed at Chungking

CHUNGKING, May 30 - (AP) - The well known writer and educator, Sun Han-Pin, dean of Fuh-tan university and a graduate of Washington and Harvard universities, was among those killed when bombs destroyed the campus during a Japanese air raid on Chungking Tuesday.

Liverwurst Is Handy Meat

Liverwurst or liver sausage has several names, but by any name are good foods to use in summertime when speed as well as interest is needed in cooking.

LIVERWURST BALLS: 2-1/2 inch slices liver sausage, 1/2 cup chopped salted nuts, 1/2 teaspoon Worcestershire sauce, 1 teaspoon lemon juice, 1 egg (well beaten). Mash liver sausage, add chopped nuts, Worcestershire sauce and lemon juice. Shape into 12 small balls. Dip in egg and crumbs. Fry in deep fat until golden brown. Serve on toothpicks.

LIVERWURST DEVILED EGGS: 3 hard cooked eggs, 1/2 inch slice liver sausage, 1/2 teaspoon salt, cayenne pepper, 1/2 teaspoon dry mustard, 1/2 teaspoon Worcestershire sauce, 1 teaspoon lemon juice, mayonnaise. Cut eggs in two crosswise. Remove yolks and mash with sausage; add remaining ingredients. Mix to a smooth paste. Fill egg whites. Garnish with small pieces of pimiento.

LIVERWURST STUFFED MUSHROOMS: 12 small mushrooms, 4 tablespoons liver sausage, 1 teaspoon lemon juice, 1/2 teaspoon Worcestershire sauce. Peel and remove stems from mushrooms. Mash liver sausage, add lemon juice and Worcestershire sauce. Fill mushroom caps with the mixture. Saute in butter slowly for ten minutes. Serve on toothpicks.

LIVERWURST STUFFED CELERY: 2-1/2 inch slices liver sausage, 1 teaspoon lemon juice, 1/2 teaspoon Worcestershire sauce, 2 pimientos (chopped). Mash liver sausage and combine all ingredients; add mayonnaise to moisten. Fill six celery stalks and sprinkle with chopped parsley.

LIVER SAUSAGE CANAPE SPREAD: 1 inch slice liver sausage, 1 teaspoon lemon juice, 1/2 teaspoon Worcestershire sauce, 2 tablespoons finely chopped celery, mayonnaise. Mash liver sausage and mix with remaining ingredients. Spread on small pieces of toasted bread or crackers. Garnish with bits of pimiento, paprika, tiny pearl onions or chopped parsley.

Salad Toast Is Innovation

Salad toast is a novel dish for summertime company or for family enjoyment.

Frequent Salad Toast

1/2 cup butter
1 clove garlic, cut in half
1/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons prepared mustard
Bread

Place butter, garlic, salt and pepper in bowl. Cream thoroughly. Add mustard, 1 tablespoon at a time, creaming after each addition. Let stand at least 30 minutes. Remove garlic. Cut bread in 1/4-inch slices, remove crusts and cut in squares, rounds, rectangles or diamonds of desired size. Spread both sides with butter mixture. Place under broiler until lightly browned on both sides. Serve hot with vegetable, meat, fish or cottage cheese salad. Approximate yield: 12 slices toast.

White Smart In Gloves, Shoes

We suggest, just by way of style ideas, that—

In all lengths, white gloves are important. In warmer weather, wear them with white shoes.

White is always smart, always appropriate, so fresh-looking and easy to keep fresh by whisking through lukewarm soda.

Many who haven't worn cottons for years will wear them this year because the new feminine theme is making cottons prettier. The "Gone With the Wind"

and similar influences are making cottons more desirable, because "cotton is southern," cotton is cool, and cotton is the most comfortable thing to wear when it's hot, because it is absorbent. Then there's always the practical side, cotton is easy to wash and keep fresh.

Battiste is a favorite this season. It's "feminine" and dainty and its pretty prints and patterns are flattering and smart. Look especially for white battiste trimmed with Val lace.

Hand-made and machine-made refer, in underwear, to seaming. But there are important advantages hand-made slips and undies have over machine-made lingerie. They are tailored better, fit beautifully, look smarter and have that very desirable quality look.

Oregon's Own and Only Sugar Salutes BAKER and Her Silvery Lakes and Treasures of "Gold"

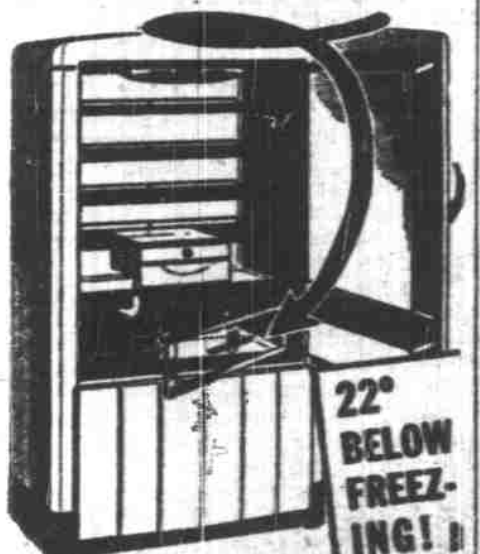


There's gold in Baker's hills... and gold in the yellow grains of her fields, and in the big timbers of her Ponderosa pine forests and in her livestock herds and her poultry flocks and her big game reserves and her "silvery" mountain lakes. For example, Anthony Lakes, only thirty-five miles away, bid fair to become a winter and summer resort where skiing is unsurpassed on any "skiway" in America. A \$180,000 ski project, including ski trails and a new lodge, is now under construction.

From Oregon's first gold "strike" in 1861, Baker county has been Oregon's leading producer of precious metals. But Baker county's "pay dirt" is not limited to precious metals, for over 15,000 tons of limestone from Lima, Oregon, is used in the refining processes of Oregon's own "White Satin" Sugar every year. Also, it produces nearly \$600,000 a year in freight revenue... a most important factor to Huntington, Baker, we salute you!

WHITE SATIN SUGAR

A BUSHEL OF ICE CUBES...
OR 50 LBS. OF FOOD!
in Big Built-In FREEZING LOCKER



STEWART WARNER Dual-Temp REFRIGERATOR

NEW! FREEZING LOCKER makes it possible to freeze foods at home! Makes most tender! Keeps "frozen foods" for months!

NEW! MOIST-COLD in every inch of the huge upper compartment keeps left-overs, cheese, oven coffee, fresh and delicious without cooking!

NEW! STERILE AIR in upper compartment keeps food longer. Apparat Sterilizer Ray kills bacteria, mold and "ice box" odors!

NEW! NO DEFROSTING! Because there are no frost-collecting coils, no natural moisture from foods.

NEW! EXTRA ROOMINESS! Nothing to cut shelves in two! Actually holds as much food as most refrigerators two times larger!

See this brand new kind of refrigerator, today at

In the Valley Social Realm

(Continued From Page 14) - was held at the home of Mrs. W. B. Shuey Tuesday with Mrs. C. A. Bruder as assisting hostess.

Those present were: Mrs. John Dawes, Mrs. Charles Gentry, Charlene Gentry, Dorothy Perry, Beulah Lewis, Naomi Chance, Edna R. Saucier, Evelyn Vaughn, Helea Hlatt, Eema Graham, Marjorie Schroeder, Grace Golden, Mrs. A. Plymale, Mrs. Curtis Cline, Mrs. Burl Davis, Mrs. Clarence Johnson, Mrs. Thomas Booth, Mrs. Floyd Fleetwood, Mrs. R. Saucier, Mrs. Floyd Bassett, Mrs. Til Raines, Mrs. Walter Lely, Mrs. Maud Davis, Mrs. W. W. Mason, Mrs. A. D. Scott, Mrs. Henry Baltimore, Mrs. J. C. Kimmel, Mrs. W. E. Bevier, Miss Daisy Hendrickson, Mrs. Herbert Schroeder, Mrs. Sig Jepsen, Mrs. Max Kelly, Mrs. Gladys Chance, Mrs. Ed Chance, Mrs. Una White and Mrs. Marietta Smith.

DALLAS—Miss Lois Ralston was feted with a handkerchief shower at the home of Mrs. Joe Card Tuesday at which time several hours of bridge were enjoyed. Miss Ralston, society editor of the Itemizer-Observer, will leave the end of the week for North Dakota, her former home for a vacation. Miss Marjorie Waters of Salem and Miss Ralston received the prizes for scores.

Bright bouquets of spring flowers were used about the guest rooms where a charming supper hour was enjoyed at a late hour. Present were Mrs. Alfred Gerlinger, Miss Waters and Miss Lucy Fisher of Salem, Miss Beatrice Miltenberger, Miss Margaret Lindahl and the hostess.

MT. ANGEL—Miss Bernice Gilles was honored with a shower at the home of her parents, Mr. and Mrs. Charles Gilles, Wednesday night in compliment to her approaching marriage to Peter Bigler of Corvallis.

Hostesses included Mrs. Lena Bigler, Mrs. John Bigler, Mrs. M. A. Bigler, Miss Geraldine Gilles, Marguerite Gilles, Mrs. Charles Gilles, Mrs. John Gilles, Miss Ann Bigler, Mrs. Al Saalfeld, and Miss Leona Hoffer.

Games were played, prizes going to Miss Isabel Berning, Mrs. Francis Schmidt, and Miss Marjorie Dehler.

Gifts for the bride were placed in an inverted umbrella and presented to the bride.

Butter Icing Top For Cupcakes

Butter and coffee give flavor to this icing, good for topping cup cakes.

BROWN BUTTER ICING
2 tablespoons butter
Sifted confectioners' sugar
2 tablespoons double-strength, freshly-made coffee

1/2 teaspoon vanilla
Brown butter over low heat, and slowly stir in enough confectioners' sugar, alternately with the hot coffee, to make an icing of right spreading consistency. Mix well, while adding flavoring, and spread on any dark cake—gingerbread, spice or chocolate. Garnish with nuts, if desired. Makes enough frosting for top of 8 or 9-inch layer.

Supper Pancakes Use Ham

A snack is often needed after the good picnic lunch has been almost forgotten for the activities of the afternoon. Serve this recipe cooked quickly after your home:

SUPPER PANCAKES
2 eggs
2 1/2 cups milk
3 cups flour
2 tablespoons baking powder
15 thin slices boiled ham or cheese
1 1/2 teaspoons salt
1/2 teaspoon dry mustard
1/2 cup melted fat
1 cup bran

Beat eggs; add milk and mix well. Sift flour with baking powder and mustard; add to first mixture, stirring until flour disappears. Add melted and cooled fat, and bran. Dip ham or cheese slices in batter and bake on hot griddle, turning over once. Yield: 15 cakes (5 1/2 inches in diameter).

Summer Soup for Best Company

A light soup that is fit for best company is:

JELLED TOMATO MADRILENE
2 tablespoons unflavored gelatine
1/2 cup cold water
2 cups tomato juice
2 cups chicken stock
1 teaspoon minced onion
Pepper and salt
Butter crackers.

Soften gelatine in cold water. Combine tomato juice and chicken stock. Add onion and simmer 10 minutes. Dissolve gelatine in hot tomato sauce and stock, season to taste. Strain and chill. Break up with fork or cut in cubes and serve in bouillon cups with plenty of crisp, dainty butter crackers. 6 portions. (Canned chicken bouillon may be substituted for chicken stock.)

Today's Menu

Because crab is so good these early summer days, let's have some for today's menu. The main dish, then, will be a salad containing shellfish.

Crab Louis
Buttered peas
Creamed new potatoes
Bran muffins
Rhubarb pie

BRAN MUFFINS
2 tablespoons shortening
1/2 cup sugar
1 egg
1 cup bran
1/2 cup milk
1/2 cup flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
Blend shortening and sugar thoroughly; add egg and beat well. Add bran and milk; let soak until most of the moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderate oven (400 degrees) about 30 minutes. Yield: 8 large muffins (3 inches in diameter or 12 small 2 1/2 inches in diameter).

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Say-A-Step ELECTRIC RANGE
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Payment Plan to Suit Your Budget

You can work magic in your cooking from the very first day with this new Stewart-Warner electric range because of improvements never offered before!

It has the fastest cooking units—the most flexible, accurate heat control—the most flexible oven—the most completely automatic operation ever offered! See it—learn how little it costs to operate—today!

At Skewis & Judson, 279 N. Commercial

3 BIG DAYS

SKEWIS and JUDSON PRESENTS

Stewart-Warner's

'HOME of TOMORROW' COOKING SCHOOL

CONDUCTED BY MISS ANNE HUNT

Nationally Known Home Economist and Stewart-Warner Factory Representative

—On—

Thursday - Friday and Saturday

June 6, 7, 8

—at—

2 P. M. AND 7:30 P. M.

DOORS OPEN 1 P. M. TO 10 P. M.

THURSDAY AND FRIDAY... NO SATURDAY EVENING SCHOOL

● 15 Big Booths
● Entertainment
● Demonstrations

PLAN NOW TO ATTEND THIS BIG EVENT!

General Electric Water Heaters

Any way you figure it, you save with the handsome GE Water Heater.

—At—

Skewis & Judson
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MISS ANNE HUNT