

Luncheon Is Served at Fircone

By MAXINE BUREN
Heavy clouds that suggested showers, only brought welcome coolness for the luncheon served on the tennis court at Fircone, home of the Charles McNary, yesterday afternoon.

Members of the national committee, representatives of the press and members of the official committee were present at the affair.

Huge salmon were taken from the pit by Chef Henry Thiele and his assistants. The meal was served from a long table, with guests helping themselves to the salmon, large baked potatoes and hot rolls. Sliced fillets, apple and prune puddings were also features of the meal.

Luxurious tables accommodated the 200 guests who enjoyed the leisurely and certainly ample meal.

Among the guests greeted by Mrs. Charles McNary, who appeared at the dinner in a black chiffon afternoon frock, was Miss Marion Martin, national committee chairman from Massachusetts.

Following the luncheon, a walk around the grounds, guests were taken by bus to the fairgrounds to hear the notification ceremonies.

Mrs. McNary, appearing on the platform with Senator McNary, had donned a small black hat with profusion of flowers as a front decoration. Their adopted daughter, Charlotte, wore a white dotted swiss frock, under a French hand knitted white coat and beret, decorated with embroidered peasant figures.

Business Women Picnic Hosts

At the invitation of the Salem Business and Professional Women's club the Salem, McMinnville, Corvallis and Albany clubs met at the Dallas city park for a no-host picnic Monday night.

Miss Phoebe McAdams, hospitably chairman for the Salem club, was in charge of the affair. Mrs. La Moine Clark gave a brief report on the district conference, held August 24 and 25 from which she had just returned.

In addition to members of the club there were the following special guests: Irene Hollenbeck, Hon. Robert R. Walker, Portland, Hazel Buss, Monmouth, Mabel Johnson, Monmouth, Sue Huot, Monmouth, and Ethel Carter, Catherine Hammond, Vera Smith, Edna Pitts, Mayme Yates, of Salem.

Misses Laura and May Hale and Mrs. La Moine Clark and Miss Oja Clark attended the Coos bay district Business and Professional Women's club conference at Coquille August 24 and 25 at which Miss Evangeline Phibbin, state president, presided. Miss Phibbin attended the national annual board meeting at Asheville, North Carolina, July 7 to 12.

Shower Given Miss Shipman

Mrs. L. S. Shuford and her mother, Mrs. G. H. Kite of Gridley, California, were hostesses Saturday night for a miscellaneous shower in honor of Miss Donna Shipman, bride-elect of Mr. Raymond H. Lundeen.

Present were Miss Donna Shipman, the honored guest, Mrs. C. H. Shipman, Mrs. A. H. Steward, Miss JoAnne Donaldson, Mrs. O. L. Donaldson, Miss Alice Krefl, Mrs. Eric Krefl, Mrs. Darwin Blevins and daughter Suzanne, Mrs. Cora Scott, Mrs. Clarence Munding, Mrs. Emma Kerley, Mrs. Ernest Munding, Mrs. D. E. Myatt, Misses Nadine and Elaine Wyatt, Mrs. M. H. Standifer, Miss Carolyn Lou Kite, and the hostesses, Mrs. G. H. Kite and Mrs. L. S. Shuford.

Motts to Attend Regatta

Mrs. James Mott and her daughters, Miss Frances Ann and Miss Dorothy, left Tuesday for Gearhart where they will attend the Astoria regatta and coronation ceremonies this weekend. Miss Frances Mott, past queen, will take part in the coronation.

Miss Mott entertained at luncheon yesterday for her past court and for present Queen Jean and her court at the Gearhart hotel. Mrs. Mott and her daughters will return to Salem at the end of the week.

Buffet Dinner at Lietz Home

Mrs. and Mrs. Harris Lietz will preside at a smartly arranged buffet dinner party tonight at their home on South Liberty street for a group of their friends. This is the first in a series of dinner parties Mr. and Mrs. Lietz are planning.

Guests will be seated at small tables centered with yellow gladiolus and blue asters. Contract bridge will be in play during the evening. Covers will be placed for 18 guests.

Dr. and Mrs. R. Franklin Thompson have had as their house guests this week, Dr. and Mrs. James McClintock of Madison, New Jersey. The McClintocks are Williamette university graduates and she is professor of psychology and director of personnel at Brothers college of Drew university.



RECENT BRIDE—Mrs. Otto Hunt, who was married on Friday night at the First Christian church. She is the former Mildred Rysdam. ("Cyn" Cronise photo).

Dinner at Sprague Home

A number of distinguished visitors were in the capital on Tuesday for the McNary notification ceremonies with several dinner parties arranged in their honor following the exercises.

Governor and Mrs. Charles A. Sprague were hosts for a buffet dinner at their North 14th street home in compliment to a group of out-of-town folk.

Covers were placed for Governor Harold E. Stassen of Minnesota, Mr. Joseph Martin, national chairman of the republican party, and his brother, Mr. Edward Martin of Massachusetts, Senator Townsend of Delaware, Miss Marian Martin of Maine, national vice-chairman of the party, Mrs. Spears, Mr. and Mrs. Kern Crandall, Mr. and Mrs. George T. Gerlinger, Mr. and Mrs. T. H. Banfield, Mr. and Mrs. Ralph Coker, and Mr. and Mrs. Ted Gamble of Portland, Mr. and Mrs. Frederick Lampert, Dr. and Mrs. B. F. Pound, Mr. Wallace Sprague and Governor and Mrs. Sprague.

Senator and Mrs. Douglas McKay were hosts for a dinner party at their home on Jerris avenue following the ceremonies.

Miss Strayer Is Bride of Week

Miss Jean Ann Strayer, granddaughter of Mr. and Mrs. T. A. Strayer, became the bride of Mr. Raymond Longland, son of Mr. and Mrs. R. L. Longland, Sr., of South Dakota, at a 1 o'clock ceremony on Sunday afternoon in the study of the First Christian church. Rev. Guy L. Drill officiated.

The bride wore a rose silk crepe frock with white accessories. Mr. and Mrs. L. C. Fredrickson, Mr. and Mrs. C. Fendley, Mr. and Mrs. A. L. Strayer, Cornelia and Bobby, Mr. Wayne Strayer and Mr. and Mrs. T. A. Strayer. The couple will reside in Salem at their country home.

Miss Holstein to Be Fall Bride

Miss Bernita Holstein was hostess for an informal party Monday night at which time the announcement of her engagement to Mr. Russell W. Kans of Astoria, son of Mr. and Mrs. Peter Kans of Bismarck, ND, was revealed. Miss Holstein is the daughter of Mrs. W. G. Wildig. The wedding will be an event of September 12 and the couple will make their home in Astoria.

Intimate friends bidden to hear the news were Miss Dorothy McLeod, Miss Virginia Coats, Miss Wilbur, Miss Eleanor Wagner, Miss Betty Lou Williams, Miss Beth Holcomb, Miss Claudine Gueffroy, Miss Hilda McDowell, Miss Carmela Ross, Mrs. Jessie Clark, and Mrs. Naomi Faust.

Visitors Feted At Dinner

Mr. and Mrs. Chester Olson are entertaining at their house guests, Mr. and Mrs. Willard Becker of Willard, Miss and Mrs. Bruce Merton of St. Cloud, Minn. They came west by way of San Francisco and will return to their homes through Yellowstone, National Park.

Mr. and Mrs. Olson and Dr. and Mrs. Verden E. Hockett were hosts for an informal dinner party at the latter's home on South 14th street last night in compliment to the visitors.

Dr. and Mrs. C. A. Downs entertained at their guests on Saturday. Dr. Col. and Mrs. Sydney V. Kibby of Pasadena, Calif. Dr. Kibby is with the medical corps of the United States army and was enroute to his home from Fort Lewis. Dr. Downs and Lt. Kibby were classmates at Harvard Medical school.

Mr. and Mrs. E. M. Haugen of Arlington were guests on Tuesday of Mr. and Mrs. Frank Brown. They were in the capital for the McNary notification ceremonies.

Club Picnic Held On Sunday

Members of the Harmony Ten club gathered at Dallas park Sunday and enjoyed a picnic dinner.

Covers were placed for Mr. and Mrs. H. T. Taylor and Mrs. Mary Ellen Wagner of McMinnville, Mr. and Mrs. William McKinney and children, Mr. and Mrs. Raymond Beard, Mr. and Mrs. Grover Newman and Robert, Mr. and Mrs. Melton Stewart, Mr. and Mrs. David Chiles and Virginia, Mr. and Mrs. Frank Friday and children, Floyd Beard and Joan Lindley, all of Salem.

Mrs. Floyd Beard will entertain the members with a 1 o'clock luncheon at her home September 11.

Mrs. Lee Egerly and her daughters, Miss Bernice and Miss Betty, accompanied by Miss Marjorie Spence, Miss Catherine Moore of Astoria, Miss Josephine Rudy of Redwood City, California, are leaving this morning for San Mateo, California. Miss Bernice Egerly and Mrs. Egerly will return the first of the week. The other girls will remain in the south where they will attend San Mateo Junior college. Miss Rudy has been a guest at the Egerly home for the past ten days.

Miss Doris Wilkinson is leaving Friday with her uncle, Mr. C. H. Chandler, for Chicago. Mr. Chandler's home is in Chicago and Miss Wilkinson will remain in Chicago for an indefinite stay. She has made her home in Albany for the past few years.

Mrs. George A. White has returned from a fortnight's stay at Fort Lewis and has as her guests for the remainder of the week her daughter, Mrs. George Elmer Smith, Jr., and little girl, Diane.

WOMEN'S SOCIETY MUSIC The HOME

MAXINE BUREN Editor

Church Rites To Be Held Tonight

At an impressive ceremony at St. Joseph's Catholic church tonight at 8 o'clock Miss Mary Catherine Voves, daughter of Mr. Ella Voves, will become the bride of Mr. Robert C. Smith, Jr. of Sheridan, son of Mr. and Mrs. R. C. Smith. Father Frank A. Meyers of Wapetown, ND, an old family friend, will officiate.

The church altar will be banked with palms, ferns and white gladiolus flanked by tall white tapers. Mrs. W. D. Allwright is singing "Ave Maria," preceding the ceremony and Mrs. Raymond Barton will play the wedding marches.

The bride, who will enter on the arm of her brother, Mr. John Voves, will wear a floor length white slipper gown fashioned in princess style with puffed sleeves and sweetheart neckline. The dress is embellished with pearls and she will wear a strand of pearls belonging to her grandmother. Her fingertip length tulle veil will be arranged in a coronet of pearls. She will carry a bouquet of pink roses and white asters.

Miss Eileen Isaac of Sheridan will be the maid of honor and her gown will be of teal blue taffeta and she will carry pink asters. In her hair will be a wreath of white delphinium.

The bridesmaids, Miss Mary Faffney of Vancouver, Mrs. Rae of Salem and Miss Fern Kotek of McMinnville, will wear identical frocks of Spanish rayon taffeta made princess style. They will carry bouquets of white and Brunner roses and white and blue forget-me-nots. They will also wear wreaths of white delphinium in their hair.

Mr. Charles Matusch of Sheridan will serve as best man for Mr. Smith and groomsmen will be Mr. Carl Cover of Salem, Mr. Albert Krauthoefee and Mr. Walter Kaufman of Sheridan.

Grandmothers here a rose lace frock over taffeta and black accessories for her daughter's wedding. Mrs. Smith has chosen a gown of Peacock blue taffeta and white accessories. Both are wearing white and blue.

The bride's two grandmothers have come from Wapetown, ND, for the ceremony. They are Mrs. Joseph Voves, who will wear a black and white ensemble with matching accessories and Mrs. Mary Egerly, who will wear a soldier blue frock with white and black accessories.

A reception at the Voves home on North Cottage street will follow the wedding with members of the bridal party receiving the guests. The rooms will be decorated with bouquets of pink and white asters. The serving table will be centered with the bride's bouquet and white and pink tapers.

Mrs. Leo DeMytt will preside at the punch bowl and Mrs. John Karst will cut the cake. Assisting will be Mrs. L. E. Gordiner, Mrs. Paul Riffey, Miss Patty Mechoh, Mrs. Fred Gahlsdorf, Mrs. H. F. Perkins, Mrs. James Garson, Mrs. C. Duncan and Miss Catherine Gorn. Mr. Carl Cover will be in charge of the gift room.

The couple will leave for a wedding trip to British Columbia and for traveling the bride has chosen a gown of white and blue, dressmaker suit with black accessories and gardenia corsage. The couple will be "at home" after September 16 in Sheridan.

Miss Voves attended Mount St. Benedict at Crookston, Minn., and is a graduate of Salem high school. Mr. Smith is in business in Sheridan and attended schools there.

Hawaii Wedding Of Interest

Of interest to his many Salem friends is the announcement of the marriage of Ensign William Clark Leedy, US navy, son of Mr. and Mrs. J. C. Leedy of Brooks, to Miss Meredith Anne Jenkins, daughter of Mr. and Mrs. Paul Jenkins of Roseburg. The ceremony was performed in Honolulu on August 3; at St. Andrew's church.

Commander A. J. Detser gave the bride away in marriage and Ensign and Mrs. Marion Buass were the only attendants.

Ensign and Mrs. Leedy will be at home at 2101-A McKinley street in Honolulu. Ensign Leedy is a graduate of Annapolis and is present on duty aboard the USS Indianapolis.

Women of the Moose will meet on Friday night at 8 o'clock at the home of Mrs. Theda Doty at 1630 North Cottage street. A meeting of committee chairmen will follow.

The Can-Do class of the Leslie Methodist church will meet tonight with Mr. and Mrs. J. E. Emmerson, 2698 South Cottage street. Mrs. A. W. Metzger and Mrs. Mason Bishop are assisting the hostess.

Miss Irene Hollenbeck of Hood River is visiting at the home of Miss Carolyn Wilson. They plan to spend a few days at Delake before Miss Hollenbeck returns to her home.

CLUB CALENDAR

Wednesday
Circle 8, Presbyterian church with Mrs. Henry Miller, 475 North Capitol street. Mrs. Leo Dean, leader. North Salem WCTU, Vinton Scott's, 744 North Capitol street, 8 p.m. Election of officers.
Ladies of Grand Army of Republic with Mrs. Jennie Martin, 1145 Saginaw, 2 to 5 p. m.
Woman's Union of First Congregational church, picnic at Silverton park at noon.

MONDAY

Pro America, Marion hotel, 8 p.m.

Exchange of Recipes Is Fun

One of the nice things about home cooking is that you find out so much, and it's especially so when cooking is concerned. A good cook usually likes to talk about recipes, and if you are a good cook too, there's bound to be an exchange of ideas.

When guests come into this writer's office they give us many or more recipe ideas than they get. Here is such a recipe, although not tried, it sounds extra good and is appropriate to this time of year. The proportion of brine is the same if the number of cucumbers is reduced.

DILLED CUCUMBERS
35 large cucumbers
2 ounces mixed spices
1 pint vinegar
1 pound salt
2 gallons cold water
Fresh dill

Select fresh cucumbers of uniform size and wash well. Into a 5 gallon crock, put layers of the cucumbers alternately with dill and slice. Mix vinegar, salt and cold water. Pour over cucumbers and cover with a plate. At first the brine barely covers the cucumbers, but later juices are drawn off. Skim every day. Keep at room temperature for two weeks or so and when transparency and crisp, and with no spots, they are cured. Then pack in sterilized jars and add 1/4 cup vinegar to each quart, fill with the brine that has been drawn off and cooled. Seal jars airtight and store in a cool place. They are easily made into sweet pickles by adding sugar.

MUSHROOM SALUCE
Use sliced Canadian bacon, 1/4 to 1/2 inch thick. Pan broil slowly until well browned. Add 1 small can of thick mushroom soup and 1/2 cup chopped nuts or 1/2 cup toasted English muffins.

CANADIAN BACON
HAWAIIAN SAUCE
Pan broil thin slices of Canadian bacon until well browned. Drain cubes, remove fat and brown in butter or margarine. Place three slices of Canadian bacon on a round of toast. Surround with pineapple. Pour a small glass of currant or mint jelly into the pan and bring down the bacon. When melted, pour about 2 tablespoons over each service of the pineapple and bacon. Serve hot with a buttered vegetable.

HONEY BACON WITH CANADIAN BACON
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Tuna Speeds up Menu Plans

When main dish ideas fall you, time is short, or your budget creates a bit, reach up to the emergency aid and bring down a can of tuna, and save the day.

Few dishes are easier on the budget or offer more in good food value and delightful appearance than a easy-to-prepare, good-to-eat dish:

TUNA FRANCISCO
1 6-ounce can tuna
1 tablespoon sugar
1 teaspoon salt
1/2 cup catsup
1/4 cup lime or lemon juice
1 beaten egg yolk
1 envelope plain, unflavored gelatin
1/2 cup cold water
1 tablespoon pickled horseradish

1 cup chopped or silvered celery
1/2 cup cream, or evaporated milk whipped
Combine sugar, salt and mustard in double boiler; add lemon or lime juice and egg yolk; stir to blend well. Set over hot water and, stirring constantly, cook until thick and syrup-like (requires about 5 minutes). Remove pan from boiling water, stir in gelatin that has set with cold water for 5 minutes. Add horseradish and blend well. Cool until firm (requires consistency 7-10 minutes), then add coarsely flaked tuna, celery, and fold in stiffly whipped cream or milk.

Arrange strips of pimiento and the bottom of a mold; gently pour slices of green, stuffed olives in tuna mixture and chill until firm. Unmold on cold platter covered with finely shredded lettuce. Serves for 12 six portions and is delicious with broiled or baked tomatoes.

Pork Chops Take Corn Stuffing

Besides being one of our more important crops, corn is native to America, as you know. Products of the golden grain are many; they include dextrose, golden salad oil, karo syrup, cornstarch. Ways of eating and using corn are many too; beyond corn-on-the-cob or the cob are corn pone, corn muffins, corn pudding and corn bread. Ways, indeed, like this:

PORK CHOPS WITH CORN DRESSING
4 cups soft bread crumbs
1 cup bran
1 tablespoon chopped onion
1/2 cup chopped celery
2 tablespoons fat
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon poultry seasoning
1 cup corn cut from cob
1 cup stock, liquid from corn, or milk
4 pork chops

Combine bread crumbs and bran. Cook onion and celery in fat until lightly browned; add to bread mixture with seasonings, corn and stock. Mix thoroughly. Press into baking dish, 8 inches

Handy Meat Good for Dinners

Canadian bacon is a fine-flavored, quickly prepared meat especially well suited to warm weather meals. It is cured, smoked, boneless pork loin sold in an identified cellulose casing about 3 inches in diameter.

Many persons like to bake a whole or half piece of Canadian bacon like ham in a slow oven, then serve it hot or cold sliced. But the more usual method of cooking is to pan-broil thin slices to be served like bacon with eggs, summer vegetables or cheese dishes or to use in making sandwiches.

The sweet, smoky flavor of these lean round slices of bacon add a zest to a platter service of two or three vegetables, as asparagus, green beans and new beets or buttered new cabbage, wax beans and asparagus. Such a combination is a welcome main dish for a warm summer evening.

Scrambled eggs, broiled tomato slices, broiled 3/4 inch slices of Canadian bacon is another good dinner suggestion for August. Or try serving a fluffy omelet with pan-broiled Canadian bacon and strawberries quickly glazed in the broiling oven, with a generous sprinkling of white or brown sugar. Halves of peaches covered with brown sugar and dotted with butter may be broiled at the same time as 3/4 inch slices of Canadian bacon. Turn the bacon to brown well on both sides. Serve with a buttered green vegetable.

As for sandwich suggestions, try pan-broiled slices or sliced, baked Canadian bacon with one of these—peanut butter, sliced tomatoes, American cream cheese spread, or scrambled eggs. Or for a new version of a club-house style sandwich, try broiled Canadian bacon, dried beef and sliced onion, with salad dressing and lettuce, of course.

CORN AND BACON SCALLOP
Turn 2 cups of fresh cooked corn into a shallow buttered baking dish. Stir in 2 tablespoons of minced onion and 2 tablespoons of minced green pepper. Add 1/4 cup top milk. Cover with thin slices of Canadian bacon. Bake in a hot oven about 20 minutes or until the bacon is well browned.

LUNCHEON SANDWICHES
Covered buttered slices of bread with grated aged American cheese. Broil to melt cheese. Broil thin slices of Canadian bacon until well browned on both sides. Top each sandwich with 3 slices of bacon. Accompany with sliced tomatoes on lettuce leaf.

CANADIAN BACON WITH MUSHROOM SAUCE
Use sliced Canadian bacon, 1/4 to 1/2 inch thick. Pan broil slowly until well browned. Add 1 small can of thick mushroom soup and 1/2 cup chopped nuts or 1/2 cup toasted English muffins.

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Honey Week to Be Soon

While we're concentrating on honey recipes in preparation for honey week which comes soon, let's look at some cookie recipes that gain flavor from the sweet. The National Honey Growers' organization sends:

HONEY BARS
3 eggs, well beaten
1 cup honey
1 1/2 cups flour
1 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped nuts
1 lb. chopped dates

Mix honey and well beaten eggs together. Add baking powder and flour sifted together, then the chopped nuts and dates and flange. Bake in a long, flat tin. Mixture should be 1/4 inch deep and 1/4 inch after baking. Cut in strips 1/4 inch wide and 3 inches long. Before serving roll in powdered sugar. These are fine for vacations as they can be made ahead of time and will improve in flavor.

Honey Cookies On Program

National honey week is just in the offing, so let's look at cookies that take this natural sweet for flavor. Here is one of the many good cookie recipes:

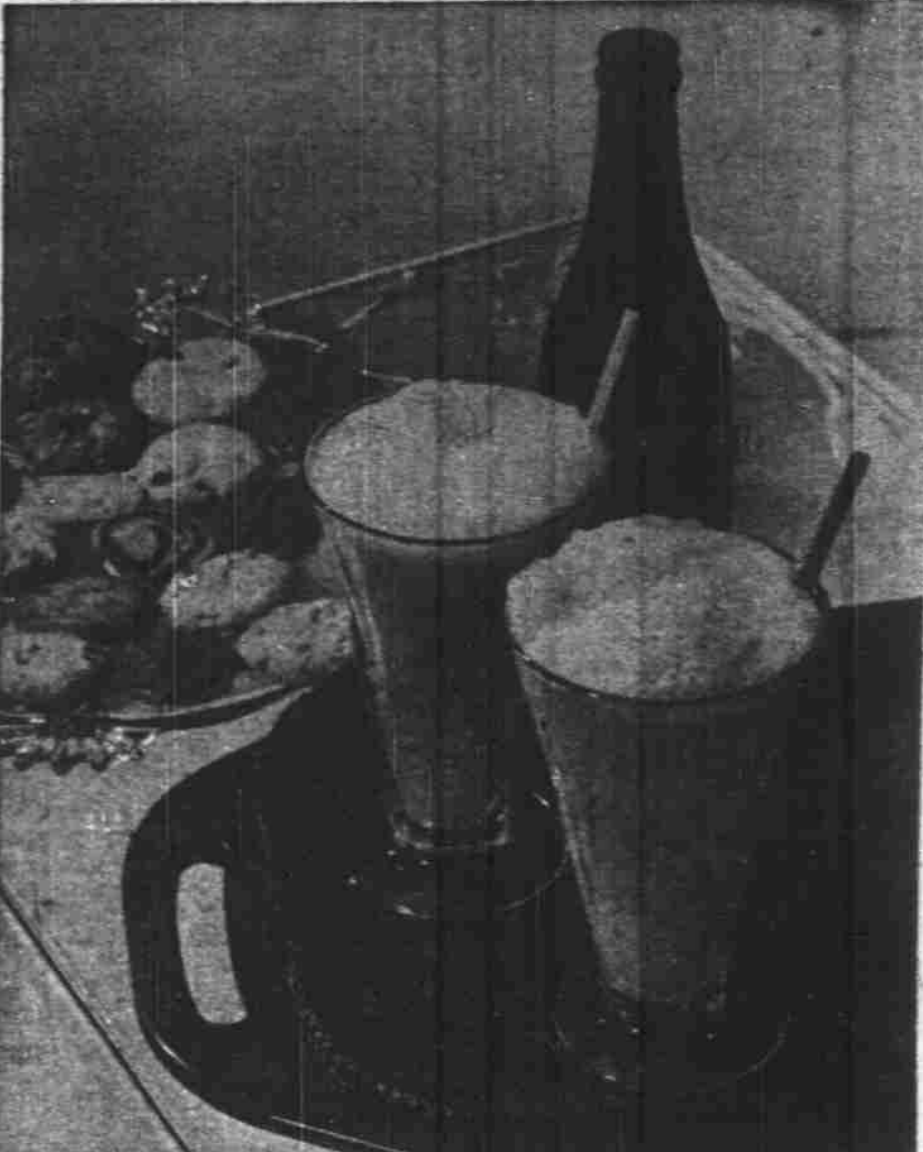
HOLIDAY COOKIES
1/2 cup butter
1/2 cup sugar
1/2 cup honey
1 egg
1/2 teaspoon soda
1/2 teaspoon baking powder
1/2 cup flour
1/2 teaspoon salt
1 cup quick cooking oats
1 cup shredded coconut
1 teaspoon vanilla
1/2 cup chopped nuts

Cream butter, sugar and honey together until light and fluffy. Add well beaten egg, blend together. Sift flour with dry ingredients, stir well. Add oats, coconut and vanilla. Add nuts. Drop from spoon on greased baking sheets; bake in moderate oven 350 degrees. Bake about about 12 to 15 minutes. Cut in bars.

In diameter. Arrange chops on top of dressing and sprinkle with salt. Cover and bake moderately hot oven, (375 degrees) about 45 minutes; uncover and bake 15 minutes longer. Serves 4.

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A QUICK TRICK—Is this refreshing lemon float drink. Just fill tall glasses half full of chilled gingerale and add generous scoops of lemon ice or other flavored sherbets, top off with more gingerale and watch the foam! It's a fine beverage to serve company on a warm afternoon.

Today's Menu Foamy Drink Attracts, Is Good

Onion and orange salad will be the opener for the day's dinner menu.
Onion and orange salad
Danish squash-lamb cakes
Fresh stewed tomatoes

Himalaya berry dumplings
Make cakes of ground lamb and put them in halves, partially baked Danish or acorn squash. Bake until squash and meat are done.

HIMALAYA BERRY DUMPLINGS
Roll or pat baking powder biscuit dough to 3/4 inch thickness, cut in 4 inch squares and put berries an each square. Add sugar to taste, put on a piece of butter and pull up corners, pinch together until well browned on both sides. Top each sandwich with 3 slices of bacon. Accompany with sliced tomatoes on lettuce leaf.

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Sandwiches Make Hearty Dish

Crisp as an organy collar and cool as a coed's snub is this summertime salad-sandwich combination, destined to waken summer appetites. The woven straw hat, the crisp linen napkin and the novel salt and pepper shakers add to the picture—so add this plate to your own summer scene, for appetite appeal with a flair.

HEARTY SALAD SANDWICH
Spread slices of rye, white, or whole wheat bread with a mixture of two parts softened butter and one part prepared mustard. Arrange slices of smoked tongue on one slice of bread. Place in center of plate. Arrange slices of Swiss cheese on another slice of bread and cut in half diagonally. Place triangles at opposite sides of tongue sandwich. Garnish with lettuce or other salad greens. A small portion of mixed vegetable salad, wedges of peeled tomatoes, quarters of hard-cooked eggs, and fresh cucumber pickle slices. Serve with mayonnaise.

Pink Lemonade Is Dessert
A cross between a frozen dessert and a beverage is this pretty version of pink lemonade.

PINK FROST
1/2 cup sugar
1/2 cup hot water
1/4 cup white corn syrup
1/4 cup lemon juice
1/2 cup sweetened raspberry juice or loganberry juice
1 egg white

Dissolve sugar in hot water; add syrup, lemon juice and raspberry or loganberry juice. Pour into tray of automatic refrigerator; freeze until firm. Beat egg white until stiff, add the frozen mixture and beat until blended. Return quickly to freezing tray and freeze until firm. Stir once when partially frozen. Makes 4 servings.

Butter Cake
7 egg whites, 8 egg yolks, or 4 whole eggs
1 1/2 cups granulated sugar
1/2 cup shortening
1/2 cup flour
4 teaspoons baking powder
1/2 teaspoon vanilla
1/2 teaspoon salt if unsalted shortening used

Sift flour once, then measure. Put baking powder in last half cup of flour and sift three times. Cream shortening and sugar thoroughly, then add unbeaten eggs, whole, whites or yolks, alternately with the water and flour. Add vanilla, then flour with baking powder, beating very little after baking powder is added. Put in cold oven and set at 300 degrees. Bake 40 to 50 minutes. To make chocolate cake melt 2 squares of chocolate in the top of the double boiler and add to the creamed shortening and sugar. A method that is less work is to omit 1/2 cup sugar and use 1/2 cup ground chocolate. Chopped nuts or fruits may also be used in this cake, reserving a small amount of flour to dredge the fruit or nuts.

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