

Manufacturers' Recipes

Appropriate to the season is this recipe, sent from the experimental kitchen of a well known food manufacturer.

CHERRY SAUCE

- 1 tablespoon Nucco
- 1/2 cup sugar
- 1 1/2 tablespoons cornstarch
- 1 1/2 cup cold water
- 1/2 teaspoon almond extract
- 1 cup juice from cherries
- 1 cup cherries

Bring cherry juice to a boil. Combine cornstarch, sugar and cold water and add to hot juice. Stir constantly until sauce boils. Remove from heat and add nucco, almond extract and cherries.

And here's an ice cream to use the sauce on.

COFFEE CARAMEL ICE CREAM

- 1/2 cup sugar
- 1 cup strong Hills Bros. coffee
- 2 cups milk
- 1 package unflavored ice cream powder
- 1 cup heavy cream

Caramelize sugar until golden brown. Add coffee gradually and stir until dissolved. Add milk very gradually to ice cream powder, stirring until dissolved; then add cream and coffee-caramel mixture. Freeze in freezer. Makes 1 1/2 quarts ice cream.

A few minutes a day spent in washing window sills, window frames, baseboards, and other dust-catching wooden surfaces with soap and water are worth hours of work crowded into a single day. Keeping things clean rather than making them clean is one of the secrets of an orderly, well-run home.

Hair Do, Salem Women, Decides How You Wear Hat



Top left, large woven grass hat; below, felt hat with pie-crust brim; right, chapeau with matching bib.

This season the relation between the new hats and the hair arrangement are closer than ever. The position you wear your hat on your head will depend largely on how you do your hair. It's entirely up to you whether you should wear your chapeau forward, behind the pompadour, or straight on your head. The large hat, top left, is called "Jungle Reed," and is woven of native South American grass in natural color. It may

be worn either off the face or level, depending upon your whim or your hair. Below, a perfect example of the new sailor which is worn level. It is made of green felt with a violet band and the new pie-crust brim that is so popular this year. The third hat, right, is the "necklace" type, which focuses interest on a well-molded chin. It is made of pink dotted Swiss, has a soft, pointed brim, and its matching bib is attached with tiny self bows.

Mystery Set At Silverton

"Clutching Claw" Is Spine Thriller Slated Tonight

SILVERTON—Silverton high school will give a three-act mystery play, "The Clutch of the Claw," at the high school auditorium Friday night, under the direction of Guy DeLay.

Taking part are Henry Ulvin, Fred Mehl, Marion Baller, Mary Lou Weisner, Betty Heindstrom, Jean McClanathan, Florence Lee, Betty Towe, Lorraine Wik, Jack Eastman, Irving Kuenzi, Bob Neal and Don McIntosh.

Committees include make-up, Alice Cunningham, Vera Janik, Joan Leonard; stage manager, Bob Dickman; electrician, Richard Nelson; stage carpenter, Neil McNeill; sound effects, George Habberly; properties, Betty and Dorothy Towe; set, Beulah Sullivan, Helen Walker, John Day, Jack Morgan; costumes, Beverly Conrad, Lois Wampole, Mary Scymanski; house, Louis Barhke and Jean Miller; advertising, Bill Davis, Pat Stinger and Colleen Roberts; properties, Juanita Wickert, Geneva Jordan; call girls, Marjorie Weatherill and Grace Olson.

Daughter Is Ill At Auburn Home

AUBURN—Sharon Laverty, little daughter of Mr. and Mrs. G. F. Laverty, has been quite ill at her home on Monroe avenue. A. C. Adams, early pioneer of Auburn, is reported to have died at his home in Auburn, Wash.

SEE BASIL RATHBONE AND ELLEN DREW IN "A DATE WITH DESTINY," A PARAMOUNT PICTURE

"You can't make a bad cup of coffee with M.J.B."



said Basil Rathbone to Ellen Drew on the set

MAN: Doing tricks with the coffee-pot again, Basil?
WOMAN: Yes—you liked that strong coffee I made yesterday so well I thought I might enjoy trying it this way today.

MAN: It looks weak, but it certainly doesn't taste weak. It's delicious!

WOMAN: Of course! You can't make a bad cup of M. J. B.

WHY YOU WON'T MAKE A BAD CUP OF M. J. B.

...Make your coffee with the right kind and in the same way you have in the past. Two exclusive M. J. B. features—arabian-roast and double blending—will give you the finest cup of coffee you ever tasted.

GUARANTEE Buy a pound today. Try it for a week. If it's not the best you ever tasted, return the tin to M. J. B. Coffee Co., 100 Third Street, New York, and we'll refund DOUBLE YOUR MONEY!

DEEP BREW... for drip or glass coffee makers

REGULAR BREW... for percolator or coffee pot

GOOD - ANY WAY YOU MAKE IT -



DEFENSE WORKERS EAT HEARTY!

SALEM HOUSEWIVES

praise wholesome, nourishing NUCOA, the modern margarine so delicious on bread... so flavorful in cooking! It helps balance your diet and your budget, too!

Every wife and mother knows it takes plenty of energy food for men to work on and children to grow on. That's where NUCOA wins!

Delicious NUCOA—made with pure vegetable oils churned in fresh pasteurized skim milk—furnishes as much food-energy as the most expensive spread for bread (3,300 calories per pound).

Precious VITAMIN A, too!

And NUCOA furnishes VITAMIN A! Over 7,500 precious VITAMIN A units are guaranteed in every pound. No wonder NUCOA is the Coast's most popular margarine! It is always SWEET AND FRESH—made here on the Coast, on order only, never held in storage.

NUCOA "HIGHLAND BEAUTIES"

Grand in school or job luncheons!

Cream together 1 cup Nucco and 1 cup brown sugar. To 2 1/2 cups sifted all-purpose flour add 1 teaspoon soda; sift together 3 times; then mix in 2 cups oatmeal. Add flour mixture to creamed mixture alternately with 1/2 cup sour milk, mixing well after each addition. Chill. Roll dough 1/4-inch thick on lightly floured board and cut with floured cookie cutter. Bake on well Nucco-d cookie sheet in moderate oven 8 to 10 minutes, or until done.



NUCOA GIVES FLAVOR TO BAKING WHICH ONLY A SPREAD FOR BREAD CAN GIVE—YET IT COSTS SO LITTLE TO COOK WITH NUCOA!

Eggs Provide Variety on Menus

Many persons think of eggs only in terms of breakfast food, but in Europe they're considered an important protein to serve in place of meats, or accompanying it, as entrees.

Eggs really play an important place in any course in any meal, at any time during the day. And they are nice little things to have around the house, in case of emergency, like company.

Start out as an appetizer, eggs can be stuffed and sliced, and put on tiny pieces of bread or toast for canapés, they can be chopped up, mixed with minced celery and onion and spread on round crackers for an appetizer.

Stuffed eggs or egg-stuffed celery will make salads. Hard cooked eggs of course will dress up any salad.

A fried egg sandwich can be the main course of a family meal, or may be served as late evening refreshments. You can go the limit on a fried egg sandwich, add a slice of bacon and another slice of bread, add some tomatoes and bacon and another slice of bread, add some tomatoes and slivers of cucumber and the fourth slice of bread and you have something.

One novel dish takes hard cooked eggs, wrapped in a blanket of mashed potatoes and dipped in diluted egg and then in crumbs. Drop the egg and potato coquette into deep fat and fry brown. Drain and cut in halves and serve with tomato sauce.

Fried eggs, put on fried potato patties that have been seasoned with grated cheese should be served with a tomato and onion sauce.

Omelets are handy to know about, because if you are a good omelet maker you can use them for breakfast or for the very haughtiest company at luncheon.

There are so many things for which one can use eggs for: You can bake them, with all sorts of fancy sounding sauces poured over them, you can serve them with chicken livers. Shirred eggs go with sausages, or with kidneys or with mushrooms. You can bake them in whole tomatoes, or in pimiento cups for something elegant to look at.

Creamed eggs too are versatile, use them with asparagus, with ham steaks, with crabmeat, with fresh peas put in the center, or buttered carrots.

Souffles are limitless too, conquer the technique of souffle and you are made, in a culinary way. These are only ways to use eggs in the main course, desserts are another chapter.

Will Summer Here

HAZEL GREEN—Mr. and Mrs. Reno Sharp of Craig, Colo., who spent last summer with Sharp's brother Alexander, have arrived to spend this summer. They are to rent the house on the Rodger farm, recently bought by J. A. Zielinski.

Today's Menu

Cheese souffle is to be the main dish for today's dinner, with fish as a sideline.

- Kipped salmon salad
- Cheese souffle
- Fresh peas with carrots
- Rhubarb tapoca

One simple, but important thing to remember in the preparation of a perfect souffle—one that puffs out boldly over the top of the baking dish—is that different quantities of the liquid behave differently depending on the size of the dishes in which they are baked. A large 6-egg souffle mixture should be baked in a two-quart container. The smaller 4-egg souffle performs best in a one and one-half quart baking pan or casserole.

An equally simple but important rule to remember in producing a perfect main-dish souffle is to cook this delicate egg and cheese mixture at a very low temperature. Let it rise slowly. Then when it is time to take this golden beauty out of the oven, it may be carried triumphantly into the dining room, and served at the peak of its goodness, with no discouraging slump in its perfection.

The preparation of a souffle has always been the mark of the true genius among cooks. But now a difficult art is reduced to a simple science. And the finished product is so beautiful and so delicious as to add true glory to the name and fame of the cook who includes it in her repertoire.

CHEESE SOUFFLE

- 4 tablespoons butter
 - 4 tablespoons flour
 - 1 1/2 cups hot milk
 - 1 teaspoon salt
 - Dash of cayenne
 - 1/2 pound "Old English" process cheddar cheese
 - 6 eggs
- Make a sauce with the butter, flour, milk and seasonings. When thickened and smooth, remove from the fire and add the sliced cheese. Stir until cheese is melted. Add beaten yolks of eggs and mix well. Cool the mixture and fold in the stiffly beaten egg whites. Pour into a two-quart casserole, and bake 1 1/2 hours in a slow oven, 300 degrees. Serve at once.

Lions Hold Meeting

SILVERTON—Thirty members of the Stayton Lions club came to Silverton, Tuesday night, giving the program at the Silverton club's 6:30 dinner meeting held at George's cafe.

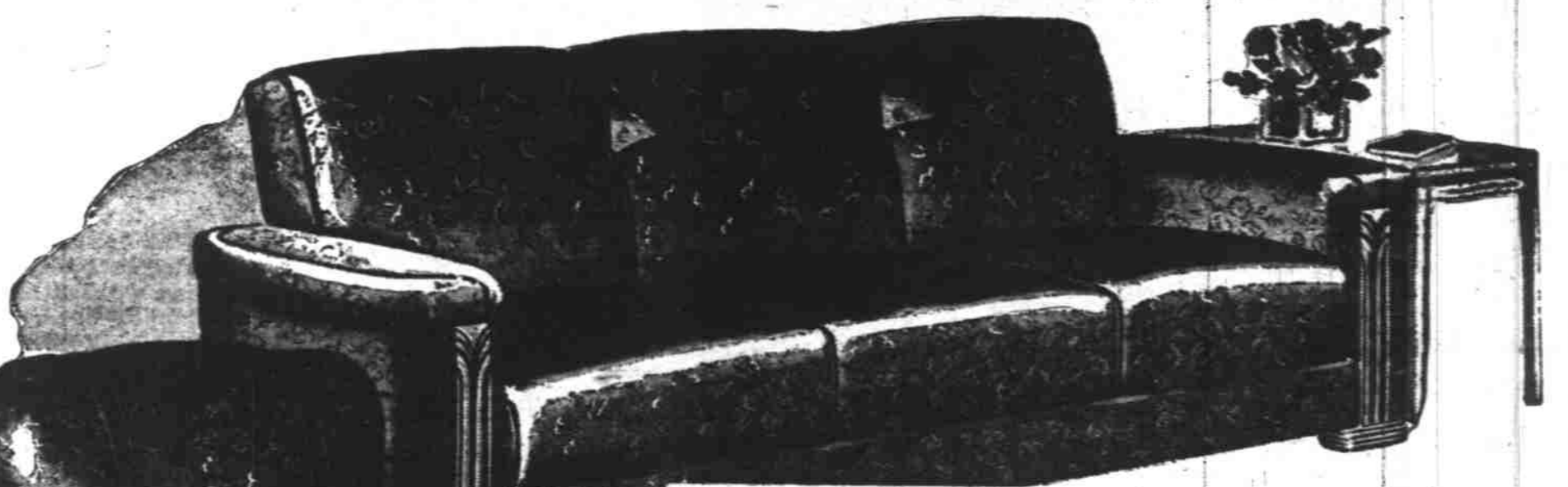
C. H. Dickerson, Silverton president, opened the meeting and turned it over to Gilbert Schautstick, Stayton president, who served as master of ceremonies.

George Imboden, met led group singing. In two weeks, the Silverton club will go to Stayton to put on a program there.

Next Tuesday night the club will hold its regular business meeting.

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Viburnum \$1.35	Fruit Trees
Carlesii	Berry Bushes
Delphiniums	A nice assortment of evergreen shrubs at . . .
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Rose Bushes 6 for \$1.00	Weeping Jap Cherry \$1.00
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