

One Little Vegetable

Celery One of Most Versatile of Many Vegetables, Year 'Round Food

By Maxine Ebers  
Statesman Woman's Editor

One of the most versatile vegetables and the least conspicuous, is celery. It is a vegetable that improves almost any dish in the main course. It makes delightful soup, is popular as a relish and is included in one of the best of all salads, Waldorf.

We grow celery in the Willamette valley in great quantities and almost all winter we find it in the market. The quality of this vegetable has changed in the past 15 or so years more than any we can think of. A few years ago all celery was bleached pale and flavorless, now it's green and meaty and good.

**Used to be White**  
We remember, not more than 15 years ago, when we asked to be sold the celery that showed a bit of green on the ends, the vegetable woman at the public market would look aghast, then sell it so fast it took our breath away. She considered that which was not completely white to be "seconds." We thought it had flavor.

Even the outside meaty stalks of the modern stalk of celery are tender, there's very little one can't eat raw. What little there is, should be stewed up.

Celery cooked alone and buttered is appreciated by some, other families like it creamed. But the best use of celery is to combine with other flavors to make both better.

We've long been a lover of celery sauteed with corn. Now we find a suggestion for frozen peas and celery. Cook the celery until almost tender, then add the frozen peas (can use drained canned ones if you like) and cook until latter are done.

We've often talked about that soup we love, made with lots of celery, a generous sprinkling of celery salt, and nice cubes of potato combined with milk and slightly thickened. Here is another soup that includes celery:

**CREAM OF OLIVE AND CELERY SOUP**

(Serves 6)

- |  |                             |
|--|-----------------------------|
| 2 cups diced celery and chopped leaves | 1 cup green olives, chopped |
| 1 small onion, minced                  | 3 tablespoons butter        |
| 1 teaspoon salt                        | 1/2 cup flour               |
|  | 3 cups milk                 |

Cook celery and onion in a small amount of salted water until tender. Cook olives in butter 2 minutes. Stir in flour, add milk, cook until thickened. Add celery and onion mixture. Reheat.

As it says in the recipe, use the leaves. They have a wealth of flavor and help along to add a goodness to the dishes.

Just glancing at one cookbook, we find listed such cooking uses for celery as, celery in tomato puree, celery braised, creamed, on fritters, salad, soup with cheese, spiced celery, stuffed and celery tops as a garnish!

The new cheese mixtures that come in glass containers make stuffing celery very simple, any of the many will do. Cream cheese used to be the standby, but now a variation of flavor can be obtained by having an assortment of the soft cheeses on hand.

Here's a last recipe, then we'll leave you to your own research in your favorite cookbook.

**CELERY AU GRATIN**

- |                |               |
|----------------|---------------|
| 1 stalk celery | Bread crumbs  |
| Butter         | Grated cheese |
| Cream sauce    |               |

Cook cut celery in salted water until done. Drain, retaining water to use in the cream sauce. Combine with the butter (about one tablespoon to each cup of chopped celery) and the cream sauce. Put into a baking dish, top with the breadcrumbs, top with more butter and sprinkle generously with cheese. Bake at 400 degrees until cheese is melted.

**Jefferson—The Talbot Woman's** club met Wednesday afternoon at the home of Mrs. R. Roger Irwin. Mrs. Harold Super spoke on the subject, "Glassware." "Beauty Jamboree" will be the topic of the March 14 meeting at the home of Mrs. Super. Present Wednesday were the Mesdames Hattie McCarty, Super, Nelson Gilmour, Gilbert Belknap, Delmer and Ad-die Davidson, Ernest Freeman, Ole Jorgenson and the hostess.

**Scotts Mills—A group of young** matrons met at the home of Mrs. Chester Helvey for an informal discussion on gardening and formed a group to be called the Garden Roundtable. Officers elected were Mrs. Maud Doolittle, president; Mrs. Helvey, vice president; Mrs. Shoentechler, secretary-treasurer. The next meeting will be April 5 at the home of Mrs. Margrette Taylor of Butte Creek Road.

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Unit Busy With Projects

Hopewell — Eight davenport cushions were completely renovated at the Home Extension meeting held at the Hopewell church under the leadership of Mrs. Esther Wood and Virginia Magness, project leaders. The March meeting will be on oven meals with Mrs. Mildred Gilkey and Mrs. Lucille Ellenburger as leaders.

The Home Extension workshop on "Basic Patterns," presented by Miss Alma Hartman, county extension agent, will be carried on this month. Attending from Hopewell are Mrs. Lucille Ellenburger, Mrs. John Fuqua, Mrs. Lenna Willson, Mrs. N. O. Pearce, Miss Virginia Magness, Mrs. Lloyd Luckenbill, Mrs. Albert Fleming, and Mrs. Esther Wood. Mrs. Wilma Clark and Mrs. Elna McKinney attended the project leaders training meeting on slipcovers March 6-7 at the 4-H building in McMinnville.

Neighbors of Woodcraft will hold formal initiation ceremonies at the Salem Woman's club Friday night at 8 o'clock. Following there will be a birthday party honoring members whose birthdays are in December, January, February and March. Mrs. Eva Craven is chairman of the affair. All Neighbors are welcome to attend the meeting.

Middle Grove—At the Mothers club meeting at the school Miss Jean Hansen, teacher of the primary grades, showed pictures of her teaching experiences in Maracalibo, Venezuela and Guatemala. Ted Hobard distributed Red Cross drive kits to the chairman, Mrs. John Schaffer and her assistants, Mrs. Emory Goode, Mrs. Leo Hammer and Mrs. Melvin Van Cleave. Mrs. Hammer was appointed to serve at the well baby clinic at Four Corners school on March 14. A cooked food sale will be held at Brambles Kitchen on March 24.

On Etiquette

By Roberta Lee

Q. When a young man takes a girl out to dinner, and she happens to know he doesn't earn much money, should she be very modest in what she orders?

A. Yes, but she must be tactful enough not to overdo it. She must realize that the young man would not have invited her if he didn't have enough money, and he might resent it if he knew she was "holding back."

Q. What is the correct acknowledgment to most introductions?

A. You can never go wrong with a sincere smile and a "How do you do?"

Q. My wife and my widowed mother have the same name. How should they be distinguished on visiting cards?

A. Your mother has "Sr." after her name.

**SPENCER CORSETS**  
Armens Felt of Spencer Support Shop in Portland will be at the Senator Hotel, Friday, March 9th. Come in or phone for appointment.

**ANNOUNCEMENT!**  
Miss Simone Lagace, Traveling Consultant for **FRANCES DENNEY**, will be at Quisenberry's Pharmacy for **THREE DAYS** beginning this morning, for personal consultation.



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