

Further Breadbaking Activities Finally Produce Tiny, but Good Loaf

By MAXINE BUREN Statesman, Woman's Editor

Writers expound excitedly on the "adventures of cooking" and cheerfully tell readers they can have fun cooking if they wish. Now we believe that we are pretty well "adventured" out on one recipe—salt rising bread.

We have known many hopes and heartbreaks. Have been thrilled with success and shattered by failure—anyway we finally made it!

Once years ago following a recipe for salt rising bread, we began with milk and cornmeal, left it in a warm place to ferment. We kept the mixture, hopeful of success. But when others, sniffing around, looked for something reminiscent of what Denmark is often accused of, we poured the batter down the sink.

HEROIC RECIPE

Our next effort was more successful. Following the recipe we added more liquid here and more flour there and so on for many days, until all available utensils were filled with salt rising bread dough and our hearts filled with consternation. Eventually the bread was done, but having no army close at hand to benefit by our wholesale supply we felt somewhat overburdened with bread.

Last week with our usual hopefulness, we started out fresh, with a new recipe, new ingredients and new hope we began. "Into 1 cup scalded milk, put 1 tablespoon sugar and 1 1/2 teaspoons salt, put into a fruit jar and keep at 120 degrees for 6 to 7 hours or until it has fermented." Recalling our past misadventures in salt rising bread-making, we weren't going to be caught making a hotel-sized recipe, so we halved the thing. Anyway, slyly measuring just half the recipe we waited our 6 or 7 hours, then two or three days—no fermentation. Our batter was as sweet as honey. Then all of a sudden just one week late, the batter fermented and bubbled in great style. We continued the recipe and ended up with a sweetest miniature loaf of salt rising bread about the size of a French roll. But it was good and we felt encouraged enough to start the recipe again with high hopes for a speedy and generous completion of the ritual.

Well, girls, we waited the 6 or 7 hours, and after that, settled down to relax for another 6 days. Anyway we know the recipe works. Try it, for whether it takes 6 hours or 6 days or even 6 weeks—it's a wonderful feeling to have conquered even such a plebeian undertaking as a recipe for salt rising bread.

SALT RISING BREAD

Scald 1 cup rich milk and stir into it 1 tablespoon granulated sugar and 1 1/2 teaspoons salt and about 1/2 cup white cornmeal. Mix thoroughly and turn into a two-quart fruit jar or pitcher. Cover it and set jar into hot water (120 degrees). Let mixture stand, still in the hot water, for 6 to 7 hours until it has fermented.

When the gas escapes freely, stir in 1 cup lukewarm water (100 degrees) mixed with 1 tablespoon granulated sugar. Stir in slowly 2 cups sifted bread flour and beat thoroughly. Return the jar to the hot water bath and let the sponge rise until it is light and full of bubbles. Turn the sponge at once into a warm mixing bowl and gradually stir in 2 1/2 cups sifted white flour, or enough to make a stiff dough. Divide the dough on half, shape into loaves and place in bread pans generously greased.

So far, no shortening has been used. Brush loaves with 2 tablespoons melted shortening, cover with a cloth and let rise in a warm place until dough is 2 1/2 times the original bulk. Bake for 10 minutes at 375 and reduce heat to 350, continue baking for another 25 minutes.

Sponge of salt rising bread requires a higher temperature than yeast dough. After the rising the temperature of 120 degrees should be maintained as closely as possible. Homemade salt rising bread is not so light as yeast bread but moist and crumbly.

Juniors Plan Sale and Dance

At the Monday night business meeting of the Salem Junior Woman's Club, Mrs. Fred Joehnk, chairman, announced that the annual rummage sale would be held at 339 North High Street, January 23. Assisting Mrs. Joehnk will be Mrs. Earl Hampton, co-chairman, Mrs. Gordon Graber, Mrs. Tim Barry, Mrs. Derl J. Currie, and Mrs. Raymond Randall. It was voted to make up a box for the rummage contributed to aid the Korean orphans.

February 6 is the date for the formal Valentine dance which will be held at the American Legion Club. Those making plans for the event are Mrs. Ted Tibbutt, chairman, Mrs. Andrew Foster, co-chairman, Mrs. Clinton Ault, Mrs. Richard Jennings, Mrs. Richard Lankow, Mrs. Frank Ward, Mrs. Richard Klover, Mrs. Floyd Brodhagen, Mrs. Francis Waser, Mrs. Donald Griswold, and Mrs. Donald Dougherty. The dance is a benefit with all proceeds going to the Philanthropic fund.

To Assist in Program In cooperation with the city council, city police department and public schools, plans are being advanced for the bicycle safety program. A parade and slogans will be some of the features. Mrs. Wesley Goodrich is in charge of the program.

Mrs. William Clabaugh, chairman, announced that a tour of the new hospital wing of the Salem General Hospital will be the main feature of the January 25 social. After the tour, refreshments will be served at the home of Mrs. Richard Jennings, 1150 Evergreen Street. Mrs. Ted Jennings is in charge of refreshments, assisted by Mrs. R. Eugene Morrison and Mrs. Wallace Cowen, president.

During the program hour Mrs. Clinton Ault presented an open panel discussion and Miss Joan Culbertson played several piano selections. Mrs. F. Peter Larson assisted by Mrs. Deryl Currie and Mrs. Floyd Miles served refreshments.

Tweezers or a strawberry huller will do a good job of pulling out pin feathers from poultry.

Unit Meetings Are Announced

Marion County Home Extension unit meetings for the week of January 11-16 are listed below. Anyone interested is invited to attend. For additional information write or call the Marion County Home Extension office, 475 N. Church St.

The dates, units, time, place and projects are as follows: All units will have the project "Simple Home Repairs" during January.

January 13—Aumsville: Bethany, 10:30, with Miss Merle Bowen; Labish Center, 1820, Labish Center Church.

January 14—Pringle, 10:30, Pringle Woman's Club; Middle Grove, 10:30, with Mrs. Wilbur Wilson; Lansing Neighbors, 10:30, Grace Lutheran Church.

January 15—Clear Lake, 10:30, with Mrs. T. C. Mason; Marion, 10:30, with Mrs. Christ Schmidt.

Birthdays Honored

Mrs. Melvin Lyons was hostess to the Ford Street Birthday Club Tuesday at her home. Honor guests were Mrs. John Justis and Mrs. Grace Maring. Others present were Mrs. Ira Ralson, Mrs. Phillip Fisher, Mrs. James Johnson, Mrs. John Minifie, Mrs. George Minifie, Mrs. Henry Keehey and Mrs. Hobart Dixon.

Suzan Ball Loses Leg To Cancer

HOLLYWOOD (AP)—Suzan Ball Tuesday lost a leg in her fight against cancer. But she considered it only a temporary setback in her plans to be married and resume her acting career.

Miss Ball's right leg was amputated between the knee and hip by Dr. Francis L. Engleman Tuesday morning. He reported he was satisfied with the operation, and her nurse said the actress was resting easily.

Present at Temple Hospital was Richard Long, the young actor who has stood by her in the year long battle against cancer. They plan to marry as soon as she recovers.

Astoria Slide Help Praised By CD Head

Praise for the efficient manner in which the Red Cross, police and other agencies have handled the Astoria slide area emergency came from State Civil Defense Director Arthur M. Sheets Tuesday in Salem.

Sheets represented Gov. Paul L. Patterson in conducting an investigation of the emergency Monday. He described the work of the several agencies as "the finest example of neighbor helping neighbor."

Sheets said people there opened their homes to evacuees, police reserves worked on a 24-hour basis and volunteers performed every job they could.

"It was an example of town-hall democracy and it provided a lesson for all civil defense organizations," Sheets said. "This type of emergency might not compare in size to wartime destruction but the coordinated manner in which city and county groups functioned proves the worth of disaster planning."

"It brings out an old dimension of community life—a quality of neighborhood helpfulness."

Unemployment Tax Rates to Edge Higher

Average unemployment tax rates of approximately 17,000 covered firms will move slightly higher in 1954 for the first time in five years, according to estimates based on preliminary tabulations of the State Unemployment Compensation Commission released here Tuesday.

Commission officials said a few hundred additional concerns will share in the savings under the experience rating system. Actual reductions in assessments on this year's pay rolls will remain close to \$15,000,000, bringing the total savings since 1941 to more than \$110,000,000.

Payments into the unemployment fund will continue around \$11,000,000, probably the smallest since the experience rating system started 14 years ago, officials said. Average tax rate is estimated at 1.154 per cent, about 0.02 more than in 1953 but less than in any other year.

Of 12,273 firms which had the requisite four years employment experience to qualify under the system, 10,953 were allowed rates under the normal 2.7 per cent.

County Lists Seven Cases Of Hepatitis

Seven cases of hepatitis (disease of the liver) were reported for Marion County by the county health department during the week of Jan. 2-8.

Other diseases in the county for this period included one case of dysentery, five measles, three mumps, one pneumonia, one ringworm and one tuberculosis. Salem, during the same week, had one case of measles and one case of mumps.

State institutions reported one case of venereal disease during this period.

Unander to Sign Bonds in New York

State Treasurer Sig Unander left for New York City Monday night where he will sign \$5,000,000 of Oregon veterans welfare bonds sold early in November.

Unander was accompanied by Fred H. Paulus, Deputy State Treasurer.

1953 Oregon Payrolls to Set Record

Pay rolls of more than 17,000 firms covered by Oregon's unemployment law are expected to set a new all-time high record of nearly \$1,300,000,000 for 1953, despite seasonal layoffs in the final weeks of the year, the State Unemployment Compensation Commission reported Tuesday.

Although average employment for the 12 months may not change greatly from the 332,500 figure for both 1951 and 1952, wages paid during the first three quarters of 1953 were estimated at \$970,000,000, indicating an annual total of about \$2,000,000 more than the former high of \$1,270,837,444 for 1952.

Preliminary reports from employers indicate pay rolls for the last half of the year may be slightly under the \$877,298,003 reported in the same period in 1952. Gains during the first six months are expected to more than balance the decline, however.

Committees Are Named

Salem Rebekah Lodge met Monday evening at the I.O.O.F. Temple with the new noble-grand, Mrs. Carl F. Dickson, presiding.

The standing committees appointed by Mrs. Dickson include: Finance committee; Mrs. Jennie Chalmers, Mrs. Avis Perrine, Mrs. Jack Kinney; ways and means; Mrs. Everett Soden, Mrs. Robert Laudahl, Mrs. Harold Bressler, Mrs. Gregory Schmidt, and Miss Delores Jay; Good of the order; Mrs. Clarence Kimble; Press, Mrs. Elmer J. Roth; decoration, Mrs. Lenie Irvine.

Women's council, Mrs. J. L. Batdorf; Mrs. Daisy McIntyre, Mrs. Carl F. Dickson; jewel committee, Mrs. Ividene Hubbard, Mrs. Mae Dodge, Mrs. Dora Hill, Mrs. Stella Hess, Mrs. Rhoda Nagle; education, Miss Wilda Siegmund; fraternal press, Mrs. V. A. Cochran; Theta Rho, Mrs. Elmer J. Roth, Mrs. Chris Sumpter, Mrs. Cora Van Pelt, Mrs. Charles Neubauer, and Mrs. Audrey Rohr Jr.

Lynn E. Hill announced that the encampment and L.E.A. will hold a covered dish dinner January 15 at 6:30 at the Temple and that all branches of the order are invited.

Mrs. Lawrence McClure announced that the Theta Rho Girls Club will install the officers of the Jefferson Theta Rho Thursday, January 14 at Jefferson. Miss Judy Brancroft, past president will serve as installing officer and Pat Schroyer, past president, installing marshal.

Committee Named For Centennial

SILVERTON—Plans got underway for the Silverton Woman's Club's share in the Silverton Centennial observance this year at the January club meeting held Monday at the First Christian Church.

Mrs. George Hubbs was named centennial central committee chairman and working with her will be Mrs. Reber Allen, Mrs. C. C. Geer, Mrs. R. R. Winslow, Mrs. J. C. Morley, Mrs. Thomas Bump, Mrs. W. Krenz, Mrs. George Christenson, the latter to serve as secretary of the group.

The Monday meeting opened with a 1 o'clock no-hostess luncheon with the Silverton Junior Women's Club as guests. A short business meeting was held following discussion of the centennial and a display of antiques. Show- ing the latter were Mrs. Reber Allen, Mrs. Minnie Cavender, Mrs. R. E. Kleinsorge, Mrs. P. L. Brown, Mrs. Winslow, Mrs. Glenn Briedwell, Mrs. Lenard Kephart, Mrs. F. Glenn McDonald and Mrs. Floyd Fox.

During the program hour Mrs. Kephart sang and Mrs. Fox directed the group in community singing of oldtime songs. Hostesses for the luncheon arrangements were Mrs. Briedwell, Mrs. Alf O. Nelson, Mrs. E. A. Kern, Mrs. Theodore Severson, Mrs. Emma Coberly and Mrs. S. A. Gay.

Modern Etiquette

By ROBERTA LEE

Q. Is it good form for a dinner guest to fold his napkin into its original folds when finished eating?

A. No. Inasmuch as the napkin must be laundered before using again, it should be left unfolded at the side of the plate. However, a house guest may fold his napkin, when expecting to use it again for the next meal.

Q. When a girl is attending church with a young man, is it the duty of her escort to furnish the contribution when the collection is taken?

A. No. She should contribute her own money.

Q. When a person who is walking along the street with a companion meets an acquaintance, is an introduction obligatory?

A. No; it is entirely optional.

Pattern



4651 12-20 by Anne Adams

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The mood is spring!

Especially when the dress is a filmy rayon sheer! L'Aiglou does this one with two shawl collars—the one you see is white pique. For the skirt—vertically stitched tucks all-round. Black or navy.

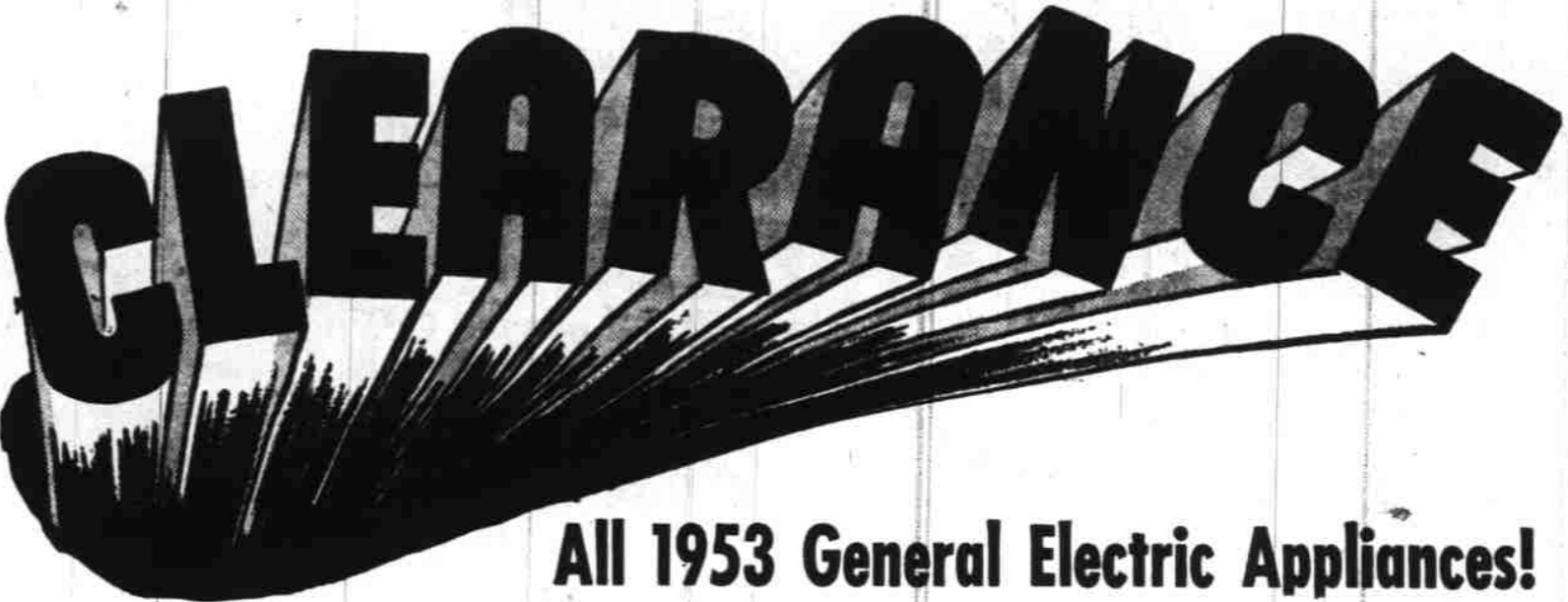
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G.E. Refrigerator. 8.7 cu. ft. Automatic Defrost, full width freezer chest. Reg. 319.95. Reduced 49.95. Yours for ONLY 270.00. Or 10.00 down; 3.25 per week.

G.E. Vacuum. Reg. 89.95. Less old Vac. 20.00. Leaves Only 69.95. Or 5.00 down; 1.25 per wk.

G.E. Automatic Cabinet Model Ironer. Reg. 181.45. 2 ONLY at 129.95. Your SAVING is 51.50. As low as 5.00 down; 2.00 per wk.

G.E. Freezer. Reg. 299.95. Reduced due to scratched finish 49.95. 1 ONLY 250.00. Or 10.00 down; 3.00 per week.

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