



Artistic talent certainly has a chance when a hostess makes her dainty open-faced sandwiches. Spring's a fine time to display that talent, too. Butter forms the base for most of the fillings pictured here. There should be variety in flavor and color. Shape of the finished sandwiches is important.

Sandwiches Get Fillings, One Beginning

The sandwiches pictured on this page are distinctively different, but all begin with one basic spread — softened butter. Worcestershire, mustard and lemon juice.

TANGY BUTTER SPREAD
1 cup soft butter
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon prepared mustard
Combine all of the ingredients and beat until light and fluffy. Divide the mixture into fourths and to each part add one of the following, mixing well.

SARDINE BUTTER
1 3/4 oz. can sardines, mashed to a smooth paste.
CREOLE BUTTER
1 tablespoon stuffed olives, olives, finely chopped
1 tablespoon finely chopped sweet pickles
1 pimiento, finely chopped
1 teaspoon paprika
LIVERWURST BUTTER
2 slices smoked liverwurst, mashed
DEVILED HAM BUTTER
2 1/4 oz. can deviled ham
2 tablespoons finely chopped sweet pickle
1 teaspoon chopped onion

The shapes of the sandwiches can be many and varied. Use cookie cutter to cut from white or whole wheat bread. Cover with a butter spread, garnish with chopped parsley, olive or pickle slices or pimiento strips.

For the pinwheels with the pickle in the center slice a loaf of uncut bread lengthwise, cut off the crust, spread evenly with Liverwurst Butter. Place a pickle at the end and roll it up. Wrap the roll in waxed paper and chill in the refrigerator for several hours or overnight. When ready to serve, slice into pinwheels with a sharp knife.

The cornucopias are made from thin sliced bread from which the crust is removed. Spread slice with the filling, bring the two opposite corners of the slice of bread together and fasten with a toothpick. Strips of pimiento are added in the center for color. Brush the outside with melted butter and then place under the broiler to toast for several minutes before serving. Here's a hint to make the bread thin enough to fold nicely—flatten it with a rolling pin.

The ribbon sandwiches are made by alternating slices of whole wheat and white bread, spreading a filling in between and then cutting through.

Sandwiches may be made in advance and stored in waxed

Psychology, Rest Needed When Caring for Sick Child

By PAULINE SCHAPLOWSKY
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When small youngsters get sick, mothers find it takes much special care to keep them happy. And it takes a proper attitude. If we baby them and keep saying, "Poor child, does it hurt? I'm sorry you're sick" — we only make the child's load heavier and add to his feeling of suffering. It would be better to merely give him a smile with his medicine and say, "It's helping to make you better. After a nap you'll feel much better." Above all we should avoid looking or sounding sad — even if we are worried.

Needs Peace
It will be easier to get a sick child to take his medicine if we don't argue with him. If we just assume that he will follow orders without trouble he usually will. When a child is really ill, give him the attention he needs and then leave him alone. Quiet, peace and security are what he needs most.

A pleasant smell will soothe a restless, nervous child and help him go to sleep. A fragrant flower or twig of pine needles on his pillow where he may reach out and touch it is very comforting. The smell of food is also important. Soups should be free from the heavy odors of fat and vegetables. A heavy odor may destroy a child's appetite at the start.

A good smell is medicine for the mind and body and it does wonders for restless children. Color may be soothing and interesting. A bright picture on the wall which he can look at without making any physical effort will help. Let it be a happy picture, one that will bring a smile into the room. Should the illness be a long one, change the picture from time to time.

When He Is Better
For the child who is able to sit up in bed a small table that fits over his lap will provide a play area. The table should be high enough so the child can move his legs without upsetting the table. An aluminum tray or cookie sheet with sides is fine for holding small toys such as blocks, dominoes, clay and puzzle.

Other toys for small youngsters might include colorful picture books or a kaleidoscope. Building models of planes, trains, and

paper, plastic bags or in a cloth wrung out in cold water.

Chocolate Cake Packs Perfectly

Looking for a cake that packs well for a covered dish supper and one that won't melt frosting all over the wax paper? Here it is. Filled with raisins and nuts, this cake stays moist for days because of its surprise ingredient — applesauce.

You also might serve this rich cake as a family dessert, either plain or iced. Chocolate bits sprinkled over a simple frosting turn it into a party dessert.

Meat Potato Cakes Have Tom. Sauce

You'll find meat and potato combined in the recipe for cakes: **MEAT-POTATO-TOMATO CAKES**
2 cups ground, cooked beef, veal, pork or lamb
2 cups mashed potatoes
2 eggs
2 tablespoons minced onion
2 tablespoons finely chopped celery
1/2 cup tomato juice
1 teaspoon salt
4 teaspoon pepper
8 slices tomato, cut 1/2 inch thick
2 tablespoons melted butter or margarine

Combine ground meat, mashed potatoes, eggs, onion, celery, tomato juice and seasonings. Mix well and shape into 8 patties. Place patties in greased baking pan. Top each patty with a tomato slice. Brush tomato slices with melted butter or margarine. Bake in a moderate oven (350°) for 30 minutes. 6 to 8 servings.

STEADY NOW
Make sure that your electric washing machine stands level on the floor. If it is not steady, its motor may easily become overheated.

Chocolate Applesauce Cake

1 3/4 cups sifted flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon each, cinnamon and cloves
1/2 teaspoon mace
1/2 cup shortening
1 cup sugar
1 egg
1/2 cup chopped nutmeats
1/2 cup raisins
1/2 cup applesauce
1/2 package semi-sweet chocolate bits

Sift together the flour, baking soda, salt, spices and set aside. Blend the shortening and sugar, add egg and beat well. Fold in the chopped nutmeats and raisins. Add flour mixture alternately with applesauce. Add chocolate bits.

Pour into greased, waxed paper lined 10x5x3 inch pan. Sprinkle additional chocolate bits over top. Bake in 350-degree oven for 1 hour.

LONG WAY
Crumble a little crisply cooked bacon into scrambled eggs before they set. Makes a few slices of bacon go a long way.

DESSERT ITEM
Pretty and delicious dessert: Stick toasted almonds into peeled baked apples and serve with whipped cream or soft custard sauce.

Families Use More Dairy Foods

Summer ranks well ahead of winter as the season for eating most dairy foods, according to a survey of representative families conducted by Jessie V. Coles of the California experiment station. Families in the study used 16 per cent more of 22 dairy products in summer than in winter. Exceptions were butter, condensed milk and "half and half" which were used more in winter.

As would be expected, the biggest seasonal difference was in frozen desserts, mostly ice cream. Families ate twice as much of these in summer as in winter.

In summer, too, families drank more milk. The survey showed a family average of 14 quarts of fluid milk in summer compared to less than 12 quarts in winter. The difference was chiefly in the increased use of whole milk in summer.

The average use of evaporated milk was slightly higher in summer. Use of both cottage and cheddar cheese was up in summer; other cheeses varied less with the season. Families used more of all kinds of cream in summer, but more half-and-half and more butter in winter.

The ways in which families used these dairy products followed much the same pattern, summer or winter. Families used about three-fourths of their fluid milk to drink. Chief use of half-and-half was at the table — on cereal and fruits or in tea and coffee. Over a third of the evaporated milk was used at the table and about the same amount for cooking, but more was used for baby feeding in summer than in winter. The big use for cottage cheese was in salads. Over half the cheddar cheese went into sandwiches. About two-thirds of the butter used was served at the table, and about the same amount for cooking, but more was used for baby feeding in summer than in winter. The big use for cottage cheese was in salads. Over half the cheddar cheese went into sandwiches. About two-thirds of the butter used was served at the table, and about the same amount for cooking, but more was used for baby feeding in summer than in winter.

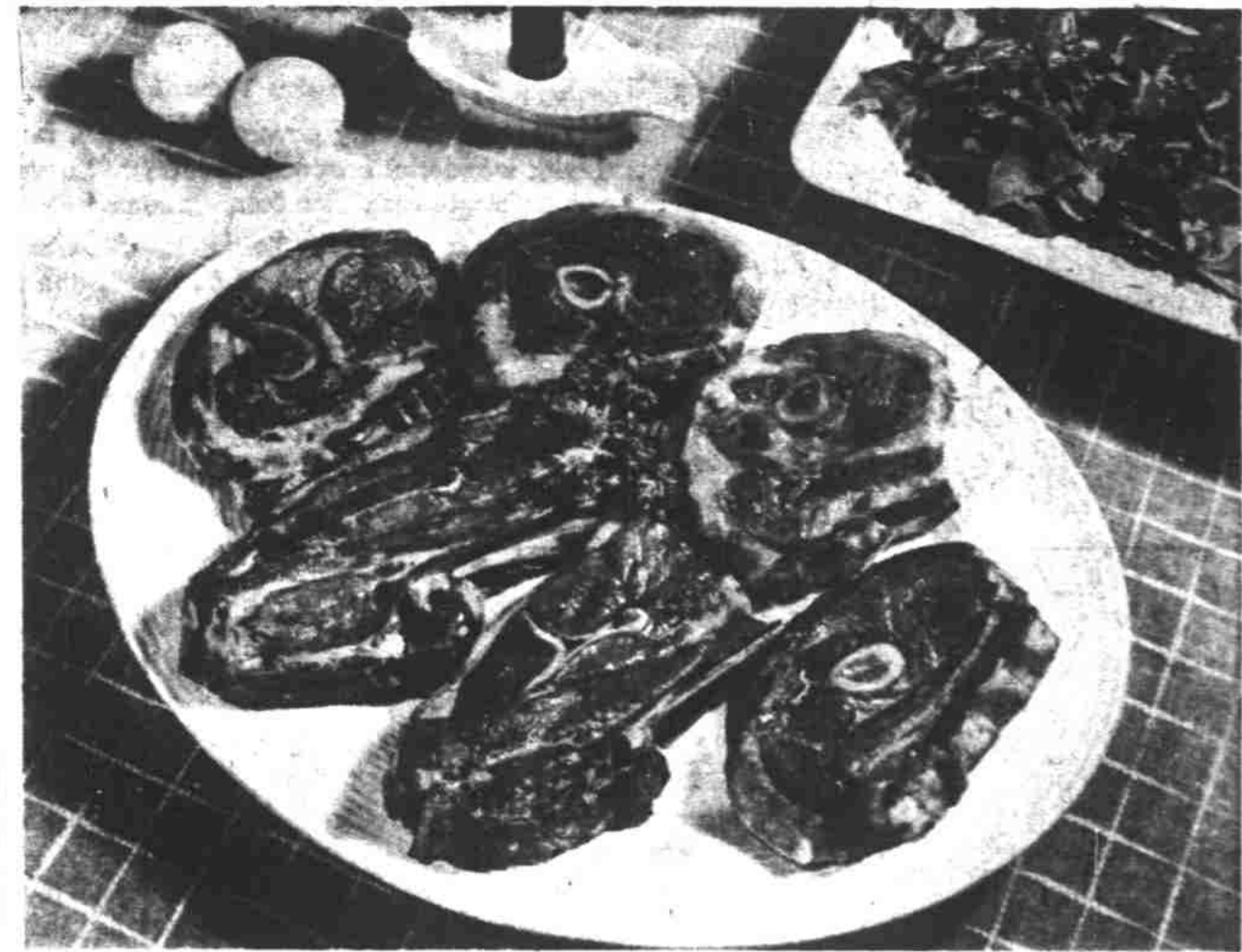
Olive-Cheese Will Fill Sandwiches

This nourishing cheese spread is a favorite sandwich filling with children. It's a combination of chopped ripe olives, finely shredded dried beef and cottage cheese.

You'll find it stays fresh until lunch time.

OLIVE CHEESE SPREAD
1/2 cup whole of 1/2 cup chopped ripe olives
1/4 cup finely-shredded dried beef
1/4 cup cottage cheese
1/4 cup mayonnaise
Dash tabasco sauce

Cut whole olives from pits into small pieces. Blend with remaining ingredients. Makes about 1 1/2 cups sandwich spread.



Broiled lamb chops are among the very best of meats, and often a good buy. Pictured are shoulder lamb chops, cut 3/4 inch thick. They should cook 3 inches from source of heat and will take 10 to 12 minutes for each side. If cut thinner, pan broil over slow heat until done.

Veal Birds Have Pineapple Filling

These veal birds have a different flavor, and it's because there is fruit included:

PINEAPPLE VEAL BIRDS
2 veal round steaks cut 1/2 inch thick
1/2 cup crushed pineapple
1/4 cup melted butter or margarine
1 teaspoon salt
1/2 teaspoon sage
2 cups soft bread crumbs
3 tablespoons lard or drippings
Salt
Pepper
1/4 cup water

Remove bone from steak and cut as shown in illustration. Drain the crushed pineapple thoroughly. Add the pineapple, melted butter or margarine, salt and sage to the bread crumbs. Mix well. Place a spoonful of the pineapple stuffing on each piece of veal, roll and fasten with wooden picks. Brown the rolls slowly in lard or drippings. Season with salt and pepper. Add water, cover and simmer for 45 minutes or until tender. 6 servings.

PLENTY TO EAT

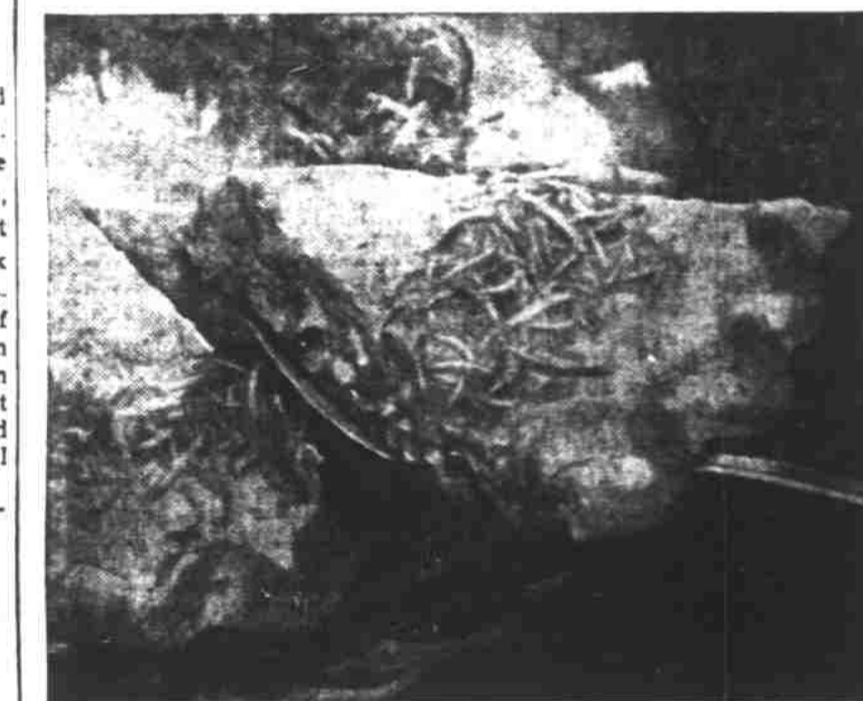
How about crispy brown pork sausage with luscious hot rings of golden pineapple for lunch? Pan-fry the sausage as usual; while it is browning, heat the pineapple in a little butter or margarine in another skillet. Serve with hot rolls and lots of coffee!

YOUNG THING

Here's a trousseau every kitchen should have: a dozen dish and glass towels, a half a dozen dish-cloths and at least four pot holders. Have two of the pot holders large and heavy; the other two can be smaller and lighter in weight.

Oregon's Newest and Best! Toasted Coconut Pie

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TOASTED COCONUT CHIFFON PIE
All measurements are level. Sift flour before measuring.
Beat together in top part of a double boiler —
1 1/2 cups table cream (or "half and half")
2 egg yolks
1/4 cup sugar
1/2 teaspoon salt
1/4 teaspoon nutmeg
Cook over boiling water, stirring occasionally, until custard thickens slightly and thinly coats the back of a spoon, about 10 minutes. Remove from heat and add —
1 tablespoon granulated gelatine, softened in 1/2 cup cold milk
2 teaspoons vanilla

Stir until gelatine dissolves. Cool until mixture begins to jell. (To hasten cooling place pan containing filling in a bowl of very cold water.)

PAstry
Measure into a mixing bowl —
1/2 cup shortening
3/4 teaspoon salt
4 tablespoons cold water

Blend ingredients together with a fork until shortening is creamy and absorbs part of water. Then add all at once —
1 1/2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour

Stir with circular motion, until pastry holds its shape. Turn out on lightly floured board, pressing quickly into a smooth ball. Roll pastry until it will extend 1/2 inch beyond outer rim of a 9-inch pie pan. Fold pastry in half, lift quickly and place in pan. Unfold, and gently press in place so there are no air pockets beneath pastry. Build up fluted edge. Prick bottom and sides of shell liberally with fork to allow steam formed beneath crust to escape during baking. Bake in a preheated very hot oven, 450°, for 10-12 minutes, or until nicely browned. Cool before filling. Pastry for a 9-inch pie shell.

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