FOOD AND MARKET BASKET PAGE

SEED DROPPED, 1835, STARTS BEARING TREE

Thonotosassa, Fla. (AP)—From a few orange seeds, cast aside during his march through Florida in 1835, there has grown a giant orange tree—living memorial to Maj. Francis Dade, West Point graduate and prominent figure in moulding the early history of the state.

The "Dade tree" stands about three miles southwest of this village, is strong and vigorous despite its 94 years, and is credited with being the largest and oldest tree of its kind in the state. It is 60 feet high, has a limb spread of 56 feet, and its trunk has a 60-inch circumference a foot above the ground.

Details concerning the aged tree and Major Dade's march through Florida were gathered by Mrs. Carlotra Fullwell, granddaughter of William Miley, who is said to have been the first white settler in this section.

According to the records Miley found the "Dade tree" in full fruit and planted many of the groves hereabouts from the seeds of the orange patriarch.

Mrs. Fullwell's study shows that Major Dade with 110 men stopped at the site of the "Dade tree" while on a relief march to Fort King, near Ocala, from Fort Brooke, which is now Tampa.

He ate luncheon at the site of the tree and dropped the seeds from Cuban oranges which took root. The giant product of the castaway seeds annually produced 10,000 oranges or about 60 boxes of fruit before the big freeze in 1895, and since the damage suffered then has produced about 9,000 oranges, or 65 boxes.

After luncheon at the site of the giant orange tree, Major Dade's small relief expedition again took up its march to reinforce comrades at Fort King against pressure of Seminole Indians under Chief Osceola. They were ambushed near the present Dade City, and all except one private was killed.

Major Dade's body found a final resting place in the national cemetery at St. Augustine, Fla. A marble shaft was raised to his memory at West Point military academy, and a city, county, and park in Florida have been named in his honor.

Meanwhile the living memorial each year adds its fruit to the local orange crop.

LINE IS EXTENDED

Gervais—The P. E. P. company of Portland is building an extension from the city power line to a line running north which will serve patrons far as Henry Eder's. There is a possibility of extending the line east which would serve users in Germantown district and meet the Mt. Angel power lines.

VISIT IN JEFFERSON

Jefferson—Mr. and Mrs. Eral Howell and daughter, and Mr. and Mrs. Leston Howell of Salem, were guests at the home of their father, E. E. Howell, Tuesday night and Wednesday.

Vacation time is here. Don't miss your Capital Journal while away from Salem. We will mail it to you, postage paid, 1 2 weeks only 25c.

Menus of the Day

CHERRY SHORTCAKE A DELICIOUS DESSERT

MENU FOR DINNER

Round steak cakes, buttered potatoes, creamed carrots, bread, peach jam, cucumber salad, cherry shortcake, coffee.

Round Steak Cakes, Serving Six

1 pound round steak, ground, ¼ cup cracker or bread crumbs, ½ cup tomatoes, ½ teaspoon salt, 2 tablespoons chili sauce, ¼ teaspoon pepper, ½ cup flour, 4 tablespoons bacon fat (other fat can be used).

Mix all the ingredients except the flour and bacon fat. Shape the meat into cakes 2 inches in diameter. Roll in the flour. Heat fat and add the meat cakes. Brown on both sides. Lower the fire and cook slowly for 15 minutes.

Cucumber Salad

1 cup thinly sliced cucumbers, 3 slices onions, 1 cup iced water, 3 tablespoons chopped green peppers, 1 teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon celery salt, 2 tablespoons vinegar, 5 tablespoons salad oil.

Mix the cucumbers, onions and iced water. Store in a cold place for several hours. Drain and add the rest of the ingredients.

Cherry Shortcake, Serving Six

2 cups flour, 4 teaspoons baking powder, 1 tablespoon sugar, 1 egg, ½ teaspoon salt, 4 tablespoons fat, ½ cup milk.

Mix the flour, baking powder, sugar and salt. Cut in the fat with a knife and add the egg and milk. Pour into a shallow pan which has been greased. Bake in a moderate oven for 15 minutes.

Cherry Mixture

2 cups seeded cherries, 1 cup sugar, 2 tablespoons flour, ½ cup water, 1 tablespoon butter, ¼ teaspoon cinnamon.

Mix the sugar and flour. Add the cherries and water and cook slowly, stirring constantly, until the mixture thickens. Add the rest of the ingredients and when mixed, serve on a shortcake.

BREAKFAST

Chilled sliced oranges, wheat cereal and cream, buttered toast, coffee.

LUNCHEON

Cream cheese sandwiches, tea, canned peaches, drop cakes.

DINNER

Creamed salmon, buttered potatoes, green salad, bread, strawberry jam, chocolate pudding, cream, iced tea or coffee.

Drop Cakes

1-3 cup fat, 1 cup sugar, 2-3 cup orange juice, 1 teaspoon lemon extract, 2 eggs, ¼ teaspoon salt, 2 cups flour, 2 teaspoons baking powder.

Cream the fat and sugar. Add the rest of the ingredients and beat for 2 minutes. Half fill greased muffin pans. Bake in a moderate oven for 15 minutes.

Cream Cheese Filling for 12 Sandwiches

½ cup white cream cheese, 1 tablespoon chopped pimentos, ¼ cup chopped olives, 2 tablespoons salad dressing, ¼ teaspoon salt.

Mix the ingredients and spread upon buttered slices of white bread.

Creamed Salmon, Serving Four
(Served on toast or in patty cases)

4 tablespoons butter, 4 tablespoons flour, 3 cups milk, ½ teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon celery salt, 1 cup salmon, flaked.

Melt the butter and add the flour. Mix well and add the milk and cook until a creamy sauce forms. Add the seasonings and salmon and cook for 1 minute. Serve on toast and garnish with parsley.

Green Salad, Serving Four

1-2 cup cooked peas, ¼ cup diced cucumbers, ¼ cup chopped sweet pickles, 1 tablespoon chopped onions, 1 tablespoon chopped pimentos, ¼ teaspoon salt, 1-2 cup salad dressing.

Mix and chill the ingredients and serve on lettuce.

SUNDAY DINNER MENU

Roast lamb, browned potatoes, vegetable salad, bread, currant jelly, Kenwood strawberry tarts, coffee.

Vegetable Salad, Serving Six
(Blends with meats)

1 cup diced cucumbers, 1 cup diced cooked or canned asparagus, ½ cup diced cooked carrots, 2 tablespoons chopped green peppers, 1 tablespoon chopped onions, ¼ teaspoon salt, ¼ teaspoon paprika, ¼ teaspoon celery salt, ¼ cup salad dressing.

Mix and chill the ingredients and serve in lettuce leaves.

Kenwood Strawberry Tarts
(Other fresh fruits can be used)

½ cup lard, 1½ cup flour, ¼ teaspoon salt, 2 tablespoons cold water, 2 cups strawberries, 1-3 cup sugar, 1 pint vanilla ice cream.

Mix the flour and salt. Cut in the fat with a knife. Mixing with the knife, slowly add the water until a stiff dough forms. Divide into 6 balls and roll out each to fit into deep muffin pans. Bake in a moderate oven for 15 minutes. Mix and chill the berries and sugar. When ready to serve, place portions of the berries in the baked tart shells and top with the ice cream. Serve at once with a fork.

WEDDING BREAKFAST MENU

Chilled strawberries and sliced pineapple rings, veal and chicken patties, potato chips, heart shaped rolls, currant jelly, ice cream, fancy cakes, coffee.

To brighten gold braid on garments or hangings, springle with powdered alum and let remain for 3 days. Brush out with a stiff brush.

To loosen lime in a teakettle, boil ½ cup of vinegar and 2 cups of water. The lime will loosen so that it can be removed quickly.

A BRIDE'S LUNCHEON MENU

Chilled diced shrimps and cucumbers, cheese wafers, Washington fruit salad, buttered hot rolls, chocolate surprise, coffee, cream candies.

Washington Fruit Salad, Serving Eight
(Deliciously flavored)

2 tablespoons granulated gelatin, 4 tablespoons cold water, 1 cup salad dressing, 1 cup stiffly whipped cream, 1 cup diced pineapple, 1 cup seeded white cherries, 1 cup diced canned peaches, ¼ cup red cherries, ½ cup blanched, shredded almonds.

Soak the gelatin and cold water for 5 minutes. Dissolve over a pan of hot water. Cool and add to the salad dressing and whipped cream. Add the rest of the ingredients and pour into small moulds which have been rinsed in cold water. Set in a cold place to stiffen. Unmould and serve on lettuce leaves.

Chocolate Surprise, Serving Eight

8 sponge cakes (individual), 1 pint vanilla ice cream, 1 tablespoon sugar, ¼ teaspoon vanilla, 1 cup stiffly whipped cream.

Mix the whipped cream, sugar and vanilla. Chill. Remove part of the insides of the cakes. Mix the crumbs with the whipped cream mixture and spread on top of the ice cream which has been placed in the sponge cake cases. Surround with chocolate sauce and serve at once with a fork.

Chocolate Sauce

¼ cup light brown sugar, 2 tablespoons flour, ¼ teaspoon salt, 2 squares chocolate or 4 tablespoons cocoa, 1½ cups water, 1 teaspoon vanilla.

Mix the sugar, flour and salt. Add the chocolate and water and cook, stirring constantly, until the sauce thickens. Add the vanilla and cool.

This sauce can be served on ice creams, sherbets or puddings.

To remove brown stains from tin, granite or earthenware, rub with salt applied on a cloth.

FRUIT LOAF FOR SANDWICHES

1½ cups flour, 2 cups graham flour, 1 cup dark brown sugar, 3½ teaspoons baking powder, 1 teaspoon salt, 1 egg, 1½ cups milk, 1 cup chopped raisins, 1 tablespoon butter, melted.

Mix the ingredients and pour into a greased loaf pan. Let rise for 20 minutes. Bake in a slow oven for 50 minutes. The bread should be 24 hours old before made into sandwiches.

BREAKFAST

Grapefruit, cornmeal (already cooked), milk, soft cooked eggs, buttered toast, coffee.

LUNCHEON

Vegetable salad, buttered bread, peaches, sugar cookies, milk.

DINNER

Salmon salad, creamed potatoes and peas, bread, strawberry sunshine, cocoanut cream pie, coffee.

VEGETABLE SALAD
(For the Children's Lunch)

1 cup grated chilled raw carrots, 1 cup chopped cabbage, ¼ cup diced, cooked beats, 1 tablespoon finely chopped onion, ¼ teaspoon salt, ¼ cup salad dressing.

Mix and chill the ingredients.

STRAWBERRY SUNSHINE

6 cups washed, hulled berries, 6 cups sugar.

Mix the berries and sugar in an enameled pan. Let stand for 30 minutes. Boil for 2 minutes. Pour into platters and set on a flat surface in the sun. Cover with a glass. Stir the mixture several times during the day. Bring the mixture in the house at night and return to the sun until the mixture is very thick and syrupy and the berries have become "plump". Pour into sterilized jars and when cool cover with melted paraffin.

It requires about 4 days to thicken the mixture.

COCOANUT CREAM FILLING
(For a baked pie shell)

¼ cup sugar, 4 tablespoons flour, 2 egg yolks, ¼ teaspoon salt, 1 1-3 cups milk, 1 teaspoon vanilla, 1 teaspoon butter, 1-3 cup cocoanut, 2 egg whites, stiffly beaten.

Blend the sugar and flour. Add the egg yolks, salt and milk. Cook in a double boiler, stirring frequently, until the filling becomes thick and creamy. Add the vanilla and butter. Cool. Fold in the rest of the ingredients and pour into a baked pie shell. Chill.

Before serving hot chocolate or cocoa, beat it for 1 minute with a rotary egg beater and no scum will come on top.

HOME FROM ILLINOIS

Brooks—Lee N. Scheuerman, son of Rev. and Mrs. H. H. Scheuerman of Brooks, has arrived home from Urbana, Ill. He took his master degree of science at the University of Illinois and his achelor degree at North Central college at Naperville, Ill., in the year 1928.

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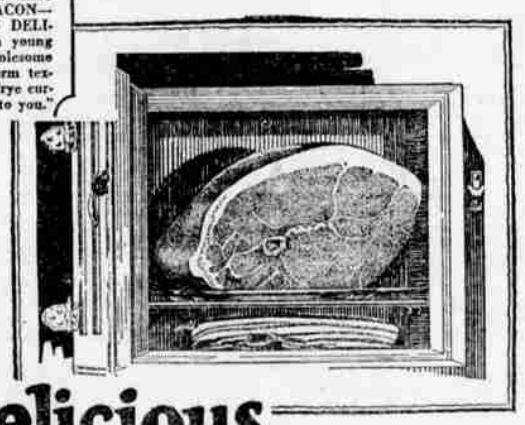

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