

FOOD & MARKET PAGE

BREAD CRUMBS USED IN CREAM CHEESE CAKE

Bread crumbs, and nothing to do with them? Never say that, when recipes for two such diversified foods as a cream cheese cake or a chocolate pudding call for bread crumbs. The recipes follow.

Cream Cheese Cake
1 1/2 cups toast crumbs
2 tablespoons butter
2 tablespoons sugar
4 eggs
1/2 pint cream
1 pound cream cheese
1 cup sugar
2 tablespoons flour
Pinch of salt
1 teaspoon vanilla

Roll toast into crumbs and add to the butter and 2 tablespoons sugar previously creamed together. Rub this mixture until the ingredients are thoroughly blended. Put in the bottom of a baking pan and press down even all around. Beat yolks one at a time, then add remaining ingredients. Lastly, add egg whites beaten until stiff and fold into the mixture. Pour this mixture into the baking pan on top of the crumbs. Bake 1 hour, with oven at a temperature of 325 degree F.

Chocolate Pudding and Hard Sauce
2 cups crisp, dry bread crumbs
4 cups scalded milk
3 squares unsweetened chocolate
2-3 cup sugar
4 eggs
1/2 teaspoon salt
1 teaspoon vanilla

Soak bread in milk one-half hour. Melt chocolate in saucepan placed over hot water. To the chocolate, add one-half of the sugar and enough milk taken from the bread and milk to make it of a consistency to pour. Add the chocolate mixture to the bread and milk. Also add the remaining sugar, the salt, vanilla, and eggs slightly beaten. Stir and turn into buttered baking dish, and bake in moderate oven about one hour, until knife thrust in center shows no liquid. Serve with hard sauce.

Hard Sauce
1/2 cup butter
1/2 cup powdered sugar or 1/2 cup granulated sugar
1/2 teaspoon vanilla
1/2 teaspoon grated nutmeg or few drops lemon juice

Cream together the butter and sugar, add vanilla and nutmeg or lemon juice. The secret of creamy hard sauce lies in long beating. Chill before serving. For variety substitute brown sugar and flavor with grated rind of an orange.

SUBLIMITY PLAYERS FIND PACKED HOUSE

Staying away from the hall at Sublimity, on account of a packed house witnessing the fourth of a series of plays presented by the Sublimity Dramatic club—"The Girl from Out Yonder". The success that former plays had as to presentation has advertised this troupe to such an extent that the hall is not large enough to take care of the crowd.

The Knights of Columbus band under direction of their instructor, Irwin H. Klotzman of Corvallis gave a concert prior to the raising of the curtain and played between acts. Following the play, a free dance was given, music being furnished by the Nightingale orchestra, an orchestra composed of some members of the K. of C. band.

Mike Benedict and Edw. J. Bell, members of the former Sublimity Dramatic club assisted the troupe in their presentation. A neat sum was realized from the performance which will go to defraying the expenses of the Sublimity baseball team during the coming season.

TAKES OVER STATION
Jefferson-Walter Berg of Monier has taken charge of the Shell service station near the north city limits formerly owned by E. L. Wilson.

Birthdays
Mrs. A. C. Nelson was given a birthday surprise at her home on Second street Tuesday evening when her sons and daughters, arrived laden with a birthday dinner

Hubbard School
The commercial department of the school visited the Benke-Walker business college in Portland Tuesday. One of the larger banking institutions in Portland was also visited. In the student group taking the commercial course are Ruth Coleman, Irene Higginbotham, Betty Brown, Mildred Ott, Dorothy Scholl, Helen Paulsen, Marjorie Wolter, Leah Kromling, Mary Hartzer, Melvin Trout and Max Smolobsky.

Hubbard School
Mrs. Nellie Cornell is the instructor. Cars for the event were furnished by Mrs. Cornell, Mrs. W. F. Brown and Thomas Haganbotham.

Hubbard School
Only one representative of the school will be sent to the Marion county declamatory contest in Silvertown April 23. This is Stanley Loney of the first grade who will take part in the primary division of the contest. His selection is "Poor Old Jonathan Bug."

Hubbard School
Betty Brown and Mildred Ott will take part in the state typing contest in Corvallis April 23. Betty made the highest score of any student in the recent Marion county contest held at Salem.

Hubbard School
Superintendent Chester Ward of the Hubbard schools was chosen as the speaker for the Sherwood graduation exercises May 25. He is the speaker for the Hubbard commencement also.

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QUEENS OF HEARTS



Huge Playing cards were used in outdoor bridge demonstrations in Santa Monica, Cal. The bridge problems were played for the fashionable audience on the beach. Jean Conagly is shown with the Queen of Hearts dealt her during the game.

and many gifts. Dinner was served at 7:30 and cards were in play during the evening, Mrs. Nelson winning the prize for high score. R. L. Aiken received second prize.

In the group were Mr. and Mrs. A. C. Nelson, Mr. and Mrs. Harris Nelson and Miss Ruby of Woodburn; Mr. and Mrs. James Hazel, Mr. and Mrs. R. L. Aiken, Mr. and Mrs. Arthur Clark, Mr. and Mrs. Muri Nelson, all of Portland.

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OUTLINE STEPS IN PREPARING PUFFY OMELET

Eggs being recommended as an economy food because of the prevailing low prices, omelets are found on many menus. Complete details for making a puffy omelet, a French sweet omelet which will be new to many, and a tomato and cheese omelet, are offered.

Tomato and Cheese Omelet
3 eggs
2 tablespoons milk
1 teaspoon salt
1/2 teaspoon pepper
1 pint canned tomatoes
1 tablespoon cooking oil
1 teaspoon salt
1/2 teaspoon pepper
1 teaspoon sugar
1/2 cup grated American cheese

Stew together the tomatoes, cooking oil, sugar, and the second amount of salt and pepper until the tomatoes are thick. This will take about twenty minutes of quite rapid cooking. Then separate the eggs, beating the whites until stiff and the yolks until lemon colored, stir the milk, the teaspoon of salt and the quarter teaspoon of pepper into the egg yolks, fold in the whites and turn the whole into a medium sized frying pan, in which another teaspoon of cooking oil has been heated. Cook the omelet slowly, lifting it occasionally from the bottom with a spatula or broad-bladed knife. When golden brown on the bottom, spread over half the amount of tomato and sprinkle on the cheese. Set in the oven until the cheese has been melted, fold over and cut at right angles to the handle. Slide onto a hot platter and garnish with the remaining tomato and some parsley.

Puffy Omelet
3 eggs
2 tablespoons hot water
1/2 teaspoon white pepper
1/2 teaspoon salt
1/2 teaspoon cooking oil

Separate the eggs, beat the yolks until lemon colored and the whites until stiff. Add the water and seasonings to the yolks, fold these into the egg whites and transfer the whole mixture to a frying pan, in which the cooking oil has been heated. Cook very gently, lifting the mixture occasionally with a broad bladed knife, so that the uncooked

portion may precipitate. Then allow the omelet to brown slightly on the bottom, set in the oven and when firm on the top, cut at right angles to the handle, and turn out onto a platter.

Omelet Celestine
1 pint canned apricots
Few drops lemon juice
Whipped and sweetened cream
The recipe for puffy omelet

Chop the apricots quite fine, return them to the syrup and cook them over a low heat until thick. Then add the lemon juice, and sugar to sweeten, if necessary. Prepare the recipe for Puffy Omelet and when the top has been firm, spread over the apricots, fold over the omelet, slip onto a platter, dust a little powdered sugar and garnish with whipped cream.

AUTHENTIC BOSTON BROWN BREAD TOLD

Boston Brown Bread and beans! There's a number of smart little food shops that have built fortunes just by putting these two foods out as specialties. But however one likes their beans, the Boston Brown Bread recipe that follows is as authentic as the historic city of Boston itself.

1 cup corn meal
1 cup rye flour
1 cup bran
1/2 cup molasses
1/2 cup sour milk
1 1/2 cups sweet milk

Mix and sift the dry ingredients. Mix the molasses and milk and add to the dry ingredients. Beat thoroughly and turn into well-greased mold, filling each mold about 2-3 full. Cover and steam three hours. Remove the covers and bake the bread 375 degree, long enough to dry off.

Survey of Alaskan Waters Calls Boys
Woodburn-Emerson Jones, a senior in Woodburn high school, and two cousins Arthur and Harvey Jones of Eugene, left Thursday for Seattle where they will sail on one of the ships of the Coast and Geodetic survey for Alaskan waters. Captain G. C. Jones, their uncle, is captain of one of the ships. They will be employed on the ships all summer. Emerson will be given his

credits and graduation honors with the class although he will be absent at commencement.

SciO-The monthly meeting of the SciO Parent-Teacher association is to be held at the high school auditorium Thursday evening of this week. The program to be furnished by the Albany chamber of commerce. It is understood many of the numbers are to feature national music week.

Hayesville-At a recent meeting of the district school board of Hayesville, the present teachers were required for the next school term. Mrs. Hazel Marshall will be principal and have charge of the upper room grades, five to eight inclusive, while Miss Wilma Evans will have the primary room of the first four grades.

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C. & C. Ginger Ale, Quart bottles . . . 25c
(Ginger-ale users know this high class produce)

Genuine Mocha & Java Coffee lb. cn. 65c
(It's the real thing in coffee)

Nu-Wax, 125 foot roll 25c
(Have a roll on hand for wrapping lunches)

Babo, cleans enamel, porcelain 2 cans 25c
(Keeps your bowls and tubs sparkling clean)

Purex, 2 quart bottles 29c
(The Master bleacher and water softener)

Quaker Crackels, at the new price . . 10c
(Try a dish of Crackels for your breakfast)

Knight's Tomato Juice, No. 2 1/2 can 15c
(Either plain or cocktail) 3 for 43c

Meat Department
U. S. Inspected Meats.
Shoulder Pork Roast 12c
Loin Pork Roast 14c
Spare Ribs 14c
Knight's Kraut 10c

BAKERY
Delicatessen Department
Prune Cake 50c
(A Rich Fruity Cake)
Lady Baltimore 50c
A three layer white cake 40c
Large Angel Cakes

Fancy Strawberries, 2 boxes 35c
(Fine large berries from Sacramento)

New Potatoes, 4 lbs. 25c

Head Lettuce, large firm heads, 2 for 15c

Radishes, 3 bunches 10c

Rhubarb, Strawberry variety, 8 lbs. 25c

Peas, large full pods, 3 lbs. 25c

Good Local Potatoes, 100 lbs. 79c

Yakima Gems, 50 lb sack 55c

Florida Grape Fruit, 3 for 25c

California Grape Fruit, 64s 4 for . 25c
California Grape Fruit, 80s 5 for . 23c

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Money Saving Features for Friday and Saturday, April 22 and 23

Pancrust 3 Pound can **.47**
The All Vegetable Shortening
Purity Pancake Flour Large Package **.15**
None Better Made

Kellogg's PEP 2 packages **.23**
Start the day right with "Pep"
Oysters Tasty Pak 3 cans **.25**
Fresh Clean Stock

NAPHTHA Washes Clean with no Rubbing **.19**
Amazo Starch Corn or Gloss **.15**
A strictly high grade product
CAMAY Endorsed by beauty experts in many countries of the world. **.20**

Hershey's CHOCOLATE Unsweetend-Why Pay More **.15**
Half Pound CAKE
PURITY COFFEE Thousands of housewives praise this wonderful high grade coffee. A beautiful glass FREE with each 2 pounds. "You don't pay for a tin" **.57**

Hoody's Peanut Butter A high grade product at the price of a cheaper grade **.25**
2 pound glass jar
Camp-fire Marshmallows In the New 1/2 Pound Wax Pack **.25**
Package
Strawberry Preserves Pure-No pectin added. A Salem product. They're wonderful. A real value **.33**
2 pound jar

Elsinore Brands
SPINACH 2 Cans No. 1 size cans. Clean and free from gravel **19c**
PEAS Dimple 2 Cans No. 2 size cans. No equal for salads **39c**
HOMINY 2 Cans No. 2 1/2 size cans. Made from the best corn grown. It's great food **19c**

SARDINES Small Norwegian, packed in pure olive oil. A regular 10c value **.13**
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CRAB LEGS Sakhalin brand. One of the finest packs on the market **.33**
No. 1/2 Tins

Rumford Baking Powder Superior in baking quality and healthfulness **.27**
Pound Can
LIPTON'S TEA Orange Pekoe. Known all over the world. **.49**
1/2 lb. package

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