FOOD & MARKET PAGE

TASTY LITTLE PARTY CAKES FUN TO MAKE

A little fancy work in the kitchen is relished now and then by all of us, no matter how practical. We welcome the chance to feel somewhat like an artist as well as a cook. Making attractive and tasty little cakes for parties will give you just such a chance—and at the same time add to your reputation with your friends. These four recipes have been found particularly popular:

COCONUT JELLY BALLS

¾ cup sifted cake flour
¾ teaspoon combination baking powder
¼ teaspoon salt
1 tablespoon butter or other shortening
½ cup sugar
1 egg, unbeaten
1 can moist, sweetened coconut
¼ cup milk
½ teaspoon vanilla
½ cup tart jelly

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat well; then add ½ of coconut. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add Vanilla. Pour into greased cup-cake pans, filling them two -thirds full, and bake in moderate oven (350 degrees F.) 20 to 25 minutes. Beat jelly with fork until of right consistency to spread. When cakes are cool, spread top and sides with jelly and roll in remaining coconut. Makes eight small cakes.

COCONUT DROP COOKIES

¾ cup sifted cake flour
1 teaspoon combination baking powder
⅛ teaspoon salt
2 tablespoons butter or other shortening
4 tablespoons sugar
1 egg, well beaten
1 tablespoon milk
1 cup shredded coconut

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, mixing well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add coconut. Drop from teaspoon onto greased baking sheet. Bake in hot oven (400 degrees F.) 4 to 5 minutes. Makes two dozen cookies.

COCONUT MACAROONS

5 tablespoons sugar
2 egg whites, stiffly beaten
⅓ can moist, sweetened coconut, chopped
¼ teaspoon almond extract

Beat sugar into egg whites and continue beating until mixture stiffens again. Beat in coconut and almond extract. Drop from teaspoon onto waxed paper on baking sheet. Bake in slow oven (325 degrees F.) 20 minuts, or until done. Cool slightly, brush cold water on under side of paper on which macaroons were baked, and remove macaroons with spatula. Makes 18 macaroons.

CHOCOLATE COCONUT SQUARES

1 cup sifted cake flour
¼ teaspoon soda
¼ teaspoon salt
6 tablespoons butter or other shortening
½ cup sugar
1 egg, well beaten
1 square unsweetened chocolate, melted
2 tablespoons milk
⅓ can moist, sweetened coconut

Sift flour once, measure, add soda and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add coconut. Spread as thin as possible on greased baking sheet. Bake in moderate oven (375 degrees F.) 8 to 10 minutes, or until crisp. Remove from oven and cut into squares immediately. Makes 3½ dozen squares.

MENUS of the DAY

By MRS. ALEXANDER GEORGE

PRUNE BREAD FOR DINNER

The Dinner Menu
Eggs Au Gratin
Baked Squash
Prune Bread Butter
Vegetable Salad Salad Dressing
Cottage Pudding Chocolate Sauce
Coffee

EGGS AU GRATIN
(Serving 4)

4 hard cooked eggs, sliced
4 tablespoons butter
4 tablespoons flour
2½ cups milk
½ teaspoon salt
¼ teaspoon paprika
¼ teaspoon onion salt
¼ teaspoon celery salt
1 tablespoon chopped celery
1-3 cup grated cheese

Melt butter and add flour. Blend well and add milk and cook until creamy sauce forms. Add eggs and seasonings. Pour into buttered baking dish and sprinkle with cheese. Bake 20 minutes in moderate oven.

PRUNE BREAD
(Serve warm or cold)

2 cups flour
1½ cups graham flour
1 teaspoon soda
2 teaspoons baking powder
2-3 teaspoon salt
1 cup chopped prunes
½ cup nuts
1 egg
1½ cups sour milk
½ cup sugar
2 tablespoons fat, melted

Mix all ingredients and pour into greased loaf pan. Let rise 15 minutes. Bake one hour in moderately slow oven.

VEGETABLE SALAD

1 cup cooked peas
½ cup cooked carrots
2 tablespoons chopped celery
1 tablespoon chopped onion
¼ cup diced cooked beets
2 tablespoons chopped pickles
1-3 teaspoon salt
¼ teaspoon paprika
1-3 cup French dressing

Lightly mix ingredients with fork. Serve on crisp cabbage or lettuce leaves.

CHOCOLATE SAUCE

1½ squares chocolate
2-3 cup sugar
1 tablespoon flour
⅛ teaspoon salt
1 1-3 cups water
1 tablespoon butter
1 teaspoon vanilla

Cut chocolate into small pieces. Add to sugar, flour and salt. Blend well and add water. Boil until sauce thickens. Stir constantly. Add butter and vanilla.

By MRS. ALEXANDER GEORGE

LEG OF LAMB IN THE MENU

Menu For Dinner
Fruit Cocktail
Leg of Lamb Browned Potatoes
Brown Gravy Mint Sauce
Buttered Peas
Bread Currant Jelly
Head Lettuce Salad
Baked Peach Pudding Cream
Coffee

LEG OF LAMB

7 pound leg of lamb
4 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
1 cup water

Wash lamb and fit into baking pan. Sprinkle with flour and bake 15 minutes in hot oven. Add 1-3 the water and cover with lid. Bake one hour in moderately slow oven. Sprinkle with salt and pepper and add remaining water and bake another hour and a half. Baste lamb frequently during baking period.

After lamb has been removed from the baking pan, make gravy by adding 3 tablespoons of flour which have been mixed with 2-3 cup of cold water, to the lamb drippings. Boil 2 minutes, stirring constantly.

During last hour of baking period, potatoes may be added. They should be turned several times during cooking to brown them evenly.

BAKED PEACH PUDDING

2 cups peaches
2-3 cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla
#4 tablespoons butter
2 tablespoons flour
1½ cup speach juice or water

Mix ingredients and pour into bottom of buttered shallow baking dish. Cover with crust.

CRUST

2 cups flour
4 teaspoons baking powder
¾ teaspoon salt
4 tablespoons lard
2-3 cup milk

Mix flour, baking powder and salt. Cut in lard with knife. Mixing with knife, slowly add milk. When soft dough forms, pat it out and fit over peach mixture. Make 4 holes in top and bake 25 minutes in moderate oven. Serve plain, with cream or lemon sauce.

SUNDAY TEA MENU

Fruit Salad Nut Bread Sandwiches
Chocolate Cake Pineapple Sherbet
Coffee

By MRS. ALEXANDER GEORGE

EVENING PARTY MENU

Lobster a la Newburg Toast
Cheese Squares
Stuffed Olives Celery Hearts
Orange Sherbet
Black Walnut Cake
White Frosting
Coffee

LOBSTER A LA NEWBURG
(Serving 8)

4 tablespoons butter
6 tablespoons flour
3 cups milk
¼ teaspoon pepper
¼ teaspoon celery salt
3 cups lobster meat
2 egg yolks, beaten
8 pieces buttered toast

Melt butter and add flour. Mix well and add milk and cook until creamy sauce forms. Stir frequently. Add seasonings and lobster. Cook 2 minutes. Add yolks, mix well and serve at once, poured over toast. Garnish with parsley and serve.

BLACK WALNUT CAKE

2-3 cup fat
1½ cups sugar
1 cup milk
1 teaspoon vanilla
¼ teaspoon almond extract
¼ teaspoon salt
3 cups pastry flour
3 teaspoons baking powder
¼ cup black walnuts
4 egg whites, beaten

Cream the fat and sugar. Add milk, vanilla, almond, salt, flour and baking powder. Beat 2 minutes. Fold in nuts and egg whites. Pour into 2 layer cake pans lined with waxed papers. Bake 25 minutes in moderately slow oven. Cool and frost.

WHITE FROSTING

2 cups sugar
2 teaspoons vinegar
1 cup water
2 egg whites, beaten
1 teaspoon vanilla
¼ teaspoon almond extract

Mix sugar, vinegar and water Boil gently and without stirring until thread forms when portion is slowly poured from spoon. Slowly pour into beaten whites. Beat steadily until frosting thickens and is cold. Add extracts and frost the cake.

"Shakespeare says all men are liars. Advertiser desires to meet one who is not," read a want advertisement in a London newspaper recently.

BRAN DISHES EXCELLENT FOR OVEN DINNERS

Next time an oven dinner comes to mind, add one of these delicious treats to the menu—apple bran scallop, bran ginger cakes, bran jelly buns, or bran snaps. It's true economy to use the oven to capacity, you know.

Any one of these dishes round out a meal beautifully. Serve them, fragrant and warm, and listen for the verdict. They offer, too, excellent ways of working bran into the diet.

APPLE BRAN SCALLOP

6 tart apples, pared and cut in ¼-inch slices
⅛ teaspoon cinnamon
1 cup sugar
Juice of 2 lemons
4 tablespoons butter
1½ cups whole bran

Arrange apples in greased baking dish. Combine cinnamon with ¾ cup sugar and sprinkle over apples. Add lemon juice. Cover tightly and bake in hot oven (425 degrees F.) 20 to 25 minutes, or until apples are tender. Cream butter, add remaining sugar, and cream together until blended. Work in whole bran evenly. Sprinkle bran mixture over apples and return to oven. Bake, uncovered, 15 minutes longer, or until topping is crusty. Serve hot or cold. Serves six.

BRAN GINGER CAKES

2½ cups sifted cake flour
2½ teaspoons combination baking powder
¼ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
¼ teaspoon cloves
4 tablespoons butter
¼ cup brown sugar, firmly packed
1 egg, well beaten
¾ cup molasses
1 cup sweet milk
1 cup whole bran

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and molasses, and beat well. Add flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add whole bran, mixing well. Bake in greased cupcake pans in moderate oven (350 degrees F.) 30 minutes, or until done. Makes 20 cakes.

BRAN JELLY BUNS

1 cup sifted flour
2 teaspoons combination baking powder
½ teaspoon salt
4 tablespoons shortening
2-3 cup milk
1 cup whole bran
Jelly or jam

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Pour milk over whole bran. Add to flour mixture and blend. Turn onto well-floured board. Knead lightly 2 to 3 minutes. Roll ½ inch thick. Cut with 1½-inch floured cutter. Make deep depression in each. Fill with 1 teaspoon jelly or jam. Place in greased pan ½ inch apart. Cover and let rise in warm place 30 minutes. Bake in hot oven (450 degrees F.) 20 minutes, or until done. Makes 16 rolls.

BRAN SNAPS

1½ cups sifted flour
2 teaspoons combination baking powder
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
⅛ teaspoon mace
½ teaspoon ginger
⅓ cup butter or other shortening
½ cup sugar
½ cup molasses
¼ cup boiling water
1 cup whole bran

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream shortening, add sugar and molasses, and cream well. Add boiling water and whole bran. Add flour and blend. Chill until dough is firm enough to roll. Roll ¼ inch thick on slightly floured board. Cut with small floured cooky cutter. Bake on ungreased baking sheet in hot oven (400 degrees F.) 10 minutes. Makes five dozen snaps.

OAK GROVE GIVEN SPLENDID PROGRAM

Independence—The Oak Grove community club members were hosts to the Independence chamber of commerce and other friends Tuesday evening with a 7 o'clock chicken dinner in the hall.

The members of the chamber of commerce sponsored a program which followed the dinner, Mr. Montgomery, chairman of the entertainment committee working in conjunction with Mr. Oliver of Rickreall in its arrangement.

Those assisting in the program were M. J. Butler, Mrs. Ellen Davis, Mrs. D. A. Hoag, G. G. Godfrey, R. M. Walker, Mrs. R. D. Elliott, D. J. Vinton Scott of Salem entertained the group with moving pictures of his own selection, showing many pictures taken on his recent visit to China and other parts of the Orient. There were about 30 present from Independence.

Mrs. Harris Honor Guest On Birthday

Brooks—Mrs. A. E. Harris was honored with a surprise party, the occasion being her birthday. The afternoon was spent socially and at the close refreshments were served to the following guests: Mrs. Luther Hutto and daughters, Ada and Martha, Mrs. John Lesher and daughter Edna, and grandchildren, DeEtta and Raymond, Blanton, Ill., Mrs. Roy Reed and son Kenneth, Mrs. Monroe Ward and daughter, Mrs. Eto Sim, and daughter Barbara Ann, Mrs. William Cattew and son Billy, Mrs. Rudolph Truschel, Mrs. Mercer Smith, Miss Ester Truschel, Mrs. Wayne Gibson, Mrs. William Schafer, Mrs. L. D. Clark, Mrs. Cecil Ashbaugh, Mrs. E. R. Clark, Mrs. S. A. Harris and the honor guest, Mrs. A. E. Harris.

TURNER WOMEN PRESENT PLAY TO BIG CROWD

Turner—Approimately 300 people attended the community club meeting held in the high school auditorium with the women presenting the program. The main feature was a play, "Miss Calina Perkins' Hat Shop," written by Miss Hallie Thomas of Turner, depicting the times and costumes of 40 years ago, with plumbs and bustles very much in evidence. Miss Thomas gave an introductory of the play and various numbers to be presented.

Characters of the comedy were Mrs. Walter Miller, Miss Perkins; Miss Helen Peetz, Mary Ann; Miss Mabel Tucker, Betzy; members of Improvement club committee, Mrs. Earl S. Prather, Mrs. Do-Well, the chairman, Mrs. E. E. Ball, Mrs. Grumpy; Mrs. Thurlo W. Smith, Hannah; Mrs. L. C. Ball and Mrs. J. E. Whitehead Jr.; Mrs. Henry Barnett, Mrs. Blusterbright; Mrs. Carl Booth, Mandy; Mrs. Stanley Riches, Mr. Simon, the persistent traveling salesman; Clarissa Clark, Christy, the errand boy; Mrs. Eddie Ahrens, Mr. Blusterbright, very deaf, quite wealthy.

The second act was the benefit entertainment arranged by the Improvement club committee to finance improvement of the muddy streets, with Mrs. Do-Well announcing the following numbers: Reading by little Johnny Green, Mrs. Vester Bones; orchestra numbers by Mrs. Ivan Hadley, Florence and Rachel Garner, Mrs. George Sherman and Mrs. Maizie Garner, soloist; children's chorus, Mrs. D. B. Parkes, Ruth Clark, Helen Peetz, Mrs. John R. Cox, Mrs. Vester Bone, Fay Webb, Harriet Frederickson as Hattie, the organist; one of the naughty boys, Mrs. Parkes, left a mouse in Mrs. Do-Well's water tumbler, which was thrown upon the gossips, Mrs. Earl C. Bear, Mrs. Thurlo Smith and Katie Ahrens; recitation by little Flossie Dimple, Mrs. Llwin E. Denyer; duet by Crawfordsville, Mrs. Mayro McKinney and Helen Witzel; dialogue "Henry's Romance," with Helen Witzel as Henry, Mrs. Fay Webb, his bashful sweetheart, Johnly her younger brother, and Mrs. J. E. Whitehead Jr. as the mother and Mrs. J. S. McKinney the father. During the program Sonny Boy, Mrs. J. R. Cox, the spoiled child of Mrs. Jenkins, Mrs. Eddie Ahrens, entered often, begging for a penny, finally loosing a tooth in a neighborhood fight.

Mrs. Jay Cook announced the following program: "Geshia Girls Dance," with Mrs. Merle Hedges, Bessie Gregerson, Elaine Morris, Janette Barnes, Ruth Morris, Helen Witzel and Mabel Schifferer in Japanese costumes; vocal and piano solos by Betty Peetz; piano duet, Mrs. Ivan Hadley and Miss Bessie Gregerson; readings by Rachel Riches; guitar duet, Mrs. John R. Cox and Mrs. Ivan Hadley; numbers by grade school girls' chorus, Lois Gunning, LaVerna Whitehead, Geneva Barber, Rachel Riches, Kathleen Sparkes, Leatta Catterson, Charlotte Parr, with Mrs. Agnes Booth, directing; baby show with Mrs. Lee Barber, Mrs. Henry Barnett, Helen Peetz, Mrs. Earl S. Prather, Mabel Tucker, Harriet Frederickson, Mrs. John Cox and Mrs. Albert Givens as white babies, Mrs. George Crume, black baby which took first prize for the healthiest baby; Mrs. T. T. Palmer, negro mother, Mrs. J. S. McKinney a father and Mrs. Stella Miller, Mrs. Thurlo Smith, Mrs. E. E. Ball, Kate Ahrens, Mrs. J. E. Whitehead, Mrs. L. C. Ball as mothers. The final number, "Good Night, Men," was sung by a mixed chorus.

The judges, Mr. and Mrs. George Klemson, Mrs. Lawrence Robertson, Mr. and Mrs. H. S. Bond and Ernest Robinson unanimously awarded the decision to the women in the program contest, competing with the men's program given in March. An interesting history of Turner prepared by Mrs. Stanley A. Riches to enter in the county contest was read by S. A. Riches. At the short business session, Henry Ahrens, president, presided and announced several future entertainments. Mrs. Riches was general chairman of the program committee, with Mesdames E. C. Bear, Walter Miller, L. C. Ball, Ivan Hadley, E. E. Ball, J. E. Whitehead Jr., Earl S. Prather, Jay Cook, Milton McKinney and George Crume assisting.

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We challenge anyone to produce finer chocolates. Your first box will convince you. Our personal guarantee behind every package.
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All Beef Hamburger pound **5c**
Sugar Cured Hams pound **13c**

Beef		Pork	
Choice Beef Roasts lb.	7c	Leg of Pork lb.	10c
Lean Beef Boil lb.	6c	Center Shoulder Roasts	8c
Short Rib Boil lb.	5c	Lean Pork Steak lb.	9c
R. or T-Bone Steaks lb.	12c	Small Loin Chops lb.	12c
Sirloin Steaks lb.	10c	Pig Hocks lb.	5c
Swiss Steaks lb.	12c	Spare Ribs lb.	8c

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Vegetable Specials

Asparagus—Fancy green 3 1-lb. bunches	19c	New Potatoes— 3 lbs.	19c
Fresh Peas, well filled filled pods, 3 lbs.	29c	Cauliflower—Fancy white heads, medium Large 15c	10c

LOCAL RHUBARB— 4 lbs.	19c
HOT HOUSE CUCUMBERS— Each	10c
FIRM RED TOMATOES— 2 lbs.	35c
ARTICHOKES—Large, 3 for	29c

Canned Seafood Specials		Tiny Tot Sardines— 3 cans	29c
Warrenton Minced Clams, new pack, ½s flat 19c; 1s tall	25c	Gulf Kissed Shrimp— 3 cans	29c
Minced Butter Clams— ½s flat, 2 cans	25c	Clam Broth— No. 2 cans	20c
Kippered Snacks— 7 cans	29c	White Star Tuna— ½s, 2 for	35c
North Star Sardines— 5 cans	29c	White Star Tuna— ¼s, 2 for	25c

Coffee Special
GOLDEN WEST, MAXWELL HOUSE, CHASE & SANBORN, M. J. B., S. & W., 1 lb. cans 31c
MODEL BLEND—A splendid coffee— Pound 25c

Easter Egg Dyes— Package	10c	New England Pure Maple sap syrup, qt. can	60c
Eggs, hardboiled and colored, dozen	25c	M. J. B. Rice— 2 lb. Pkg.	15c
A large assortment of fancy Easter specialties. Come in and see them.		Quaker Puffed Wheat— 3 Pkgs.	29c
		Real Egg Noodles— 2 packages	25c
Wheatalon, full size package, 3 Pkgs.	25c	(From the Opportunity Bake Shop at Portland)	

UPSTON'S
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Flour Bell Brand	Buy Now—It Will be Higher Wheat advancing Bbl. $3.40	sk. **87c**
Flour Fisher's Blend	None Better—Few its equal, Bbl. $4.90	sk. **$1.25**
Cheese Best Quality Branded Product	(Limit)	lb. **10c**
Pure Lard The Old Reliable		3 lbs. **19c**
Mazola Oil Special Low Price		½ gal. **49c**
Wheaties Ready to serve	Cereal Bowl Free With	2 pkgs. **23c**
Dill Pickles Nice Large Ones		4 for **5c**

FRUITS & VEGETABLES

ORANGES—Couldn't sack 'em fast enough last Saturday, so here is another hot special. Nice size, sweet and juicy, 3 dozen	25c
GRAPEFRUIT—Large Arizona Seedless, 6 for	25c
BANANAS— 4 lbs.	19c
LETTUCE—Solid heads, 2 for	13c
LABISH ONIONS— 25 lb. sack	17c
POTATOES—The better ones, Deschutes Netted Gems No. 2s— 50 lb. sack	53c

CEREALS
Pep—Bran Flakes
Rice Krispies—
Whole Wheat Flakes
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COFFEE
Our Best 25c lb.
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MILK—5 for 19c
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Limit 5 cans

SUGAR
The market is advancing
10 lbs. Pure Cane 45c
3 lbs. Powdered Sugar—3 lbs. Brown Sugar—Both for
29c

RIGHT TO LIMIT QUANTITIES RESERVED