COLONIAL TEA NOVEL EVENT

A COLONIAL TEA
On Washington's Birthday
(Serving 20 guests)

Assorted Sandwiches Stuffed Celery
Strawberry Puffs
Cherry Sherbet Angel Food Cake
Coconut Balls Tea Coffee

SHRIMP SANDWICHES

24 slices white bread, buttered
½ cup chopped shrimp
⅓ cup diced celery
1 tablespoon chopped pickle
⅓ cup mayannoise
1 teaspoon lemon juice

Arrange bread slices in pairs, spread with rest of ingredients, combined. Arrange sandwich fashion and cut off crusts.

CRESS ROLLS

24 thin slices fresh bread
5 tablespoons soft butter
1 teaspoon cream
⅛ teaspoon salt
⅛ teaspoon celery salt
½ cup chopped cress

Remove crusts from bread, spread bread with butter, cream, salt and celery salt combined. Lightly spread ends of each roll and dip in the cress. This gaves green tips for the assorted sandwich tray

OPEN FACED CIRCLES

24 1½-inch rounds brown bread
½ cup white cream cheese
3 tablespoons soft butter
Pimiento strips
Chopped raisins

Mix cheese with butter and spread on bread. Decorate with rest of ingredients.

STRAWBERRY PUFFS
(Use fresh or preserved berries)

2 cups pastry flour
4 teaspoons baking powder
¼ teaspoon salt
4 tablespoons butter
2-3 cup milk
24 berries
1½ cups whipped cream
1 teaspoon vanilla
⅓ cup sugar

Mix flour, baking powder and salt. Cut in fat with knife. Mixing with knife, slowly add milk When soft dough forms, pat it our until ¾ inch thick. Cut out one-inch rounds and bake 5 minutes in moderate oven. While warm, split and spread with cream mixed with vanilla and sugar. Replace tops and spread with thin layer of cream mixture. Top with berries.

Prune Lemon Pudding Unique

1 cup bread crumbs
1 cup prune juice
1 cup seeded cooked prunes
1-3 cup sugar
1 tablespoon lemon juice
¼ teaspoon grated lemon rind
½ teaspoon salt
2 eggs or 4 yolks

Mix all ingredients and bake 20 minutes in moderate oven. Serve warm with sauce.

SPICY SAUCE

2-3 cup sugar
2 tablespoons flour
⅛ teaspoon salt
⅛ teaspoon cinnamon
⅛ teaspoon cloves
2 tablespoons butter
1 1-3 cups water
1 tablespoon lemon juice

Blend sugar, flour, salt and spices. Add rest of ingredients and cook slowly until mixture thickens. Serve warm.

Browned Liver

1 pound liver (beef)
⅓ cup flour
2 tablespoons fat
½ teaspoon salt
¼ teaspoon paprika

Cover liver for 5 minutes with boiling water. Drain and wipe with soft paper. Sprinkle with flour and brown in fat melted in frying pan, add seasonings and cover. Cook slowly 10 minutes, or until very tender when tested with fork.

If fresh beef liver is selected, it is as tender and tasty as calve's and less expensive.

Apricot Souffle

1 cup cooked apricots
½ cup sugar
2 egg yolks
⅓ cup flour
1 teaspoon baking powder
½ teaspoon lemon extract
⅛ teaspoon salt
2 egg whites, beaten

Cook apricots and sugar 3 minutes, cool and add rest of ingredients. Pour into buttered baking dish and bake 30 minutes in slow oven. Serve warm or cold.

Broiled Chops

4 loin chops
¼ teaspoon salt
⅛ teaspoon pepper

Have chops cut 2-2 inch thick. Place in frying pan and broil six inches below flame for 7 minutes, turn and brown other sides. Add seasonings and serve.

Potato Surprises

4 baked potatoes
½ cup chopped meat
1 teaspoon chopped onion
¼ teaspoon chopped, celery
⅛ teaspoon salt
⅛ teaspoon paprika
3 tablespoons cream or gravy

Remove pulp from baked potatoes, add to rest of ingredients and beat thoroughly. Refill potato cases, bake 20 minutes in moderate oven.

Meat Mold

1½ cups chopped cooked meat
3 tablespoons chopped onions
1 tablespoon chopped celery
2 egg yolks
¼ teaspoon salt
⅛ teaspoon pepper
½ cup cracker or toast crumbs
½ cup milk

Mix ingredients and pour into buttered pan or mold. Bake 30 minutes in moderate oven. Unmold and surround with creamed carrots and garnish with peaches.

SPORTS BOOTS

London (AP)—High kid boots with front lacings and flat heels are a Paris sports wear craze becoming popular here.

A cake stays fresh longer, thanks to the Cream Tartar in
Schilling Baking Powder

Proof of the Pudding

This column is for the benefit of Capital Journal readers. Contributions or recipes will be gladly accepted and any queries as to recipes, party plans or menus should be addressed to Rovena Eyre Food Page Editor, Capital Journal.

Dear Miss Eyre: Will you please print, as soon as possible, a recipe for preparing Curried Crab and Oysters. I find your food page very beneficial. Mrs. H.S., Salem.

Ans.: **Curried Crab and Oysters:** Melt four ounces of butter and fry in it four young onions and a clove of garlic, chopped. Add the juice of two limes. Stir into this one tablespoonful of curry powder and one-half cup of cream with salt, pepper and cayenne. Stir this rapidly over the fire until very thick Thin with milk until it is the proper consistency, then add two large cupfuls of picked crab meat and as many oysters.

Dear Food Page Editor: Will you kindly tell me how to prepare scrambled eggs in the proper fashion. My daughter has young folk for breakfast many times and I would appreciate having a good recipe. Thank you. Mrs. G.W., Corvallis.

Ans.: **Scrambled Eggs:** Add salt and pepper to egg yolks, beat well, then add to egg whites which have been beaten slightly. Melt butter in the top of a double boiler or in a skillet set in a larger pan containing boiling water. Add one tablespoon of cream for each egg. Pour in eggs and cook until slightly thick. Scrambled eggs should be moist and golden when taken from the fire.

Miss Eyre: Is it at all possible to make chicken Chow Mein at home? If so, would you tell me how it is done? Thank you. M.B., Albany.

Ans.: **Chicken Chow Mein:** One-half cup bamboo shoots sliced in very thin strips. Three-fourths cup water chestnuts peeled and sliced very thin. One cup celery, cut fine. One-fourth pound blanched almonds. One cup dry mushrooms, soaked and diced. One-half cup diced chicken. Two cups chicken stock and three cups boiled rice.

Place one cup of the stock, one cup celery, one cup mushrooms, one cup bamboo shoots in a large frying pan and cook for ten minutes. Add chicken and water chestnuts and pour over this the other cup of stock and one tablespoonful of cornstarch and a teaspoonful of salt. Season to taste and let the mixture cook five minutes longer. Just before serving stir almonds in the mixture. Half fill very hot and deep individual bowls with rice packed down hard, pour the cooked mixture over the rice and cover with heated covers and serve at once or else stand in the boiling water of a bain-marie. Water chestnuts, bamboo shoots, etc., can be bought in cans.

Food Page Editor: I have always wanted a good recipe for making sour cream pancakes. Do you have a rule that you would print in Thursday's paper? Thank you. Mrs. T.W.C., Salem.

Ans.: **Sour Cream Pancakes:** One pint thick sour cream, one teaspoon soda in a tablespoon of hot water, one-quarter teaspoon salt, two eggs, yolks and whites beaten separately. Add salt and egg yolks to sour cream. Sift flour in slowly, mixing constantly, then add soda. Fold in beaten egg whites, working quickly and with as few motions as possible so as to retain all the lightness. Cook until evenly brown on both sides on a hot griddle with plenty of butter. Serve with soft maple sugar.

Baked Bean Soup

Left-over baked bean soup is an affliction in some homes. Yet it can be among the most inspiring contributions to a wholesome dinner menu. If you happen to belong to a family with confirmed baked bean habits, it is a redeeming experience to sit down on a cold evening to a dish of rich, odorous, keenly flavored essence of baked beans.

Put about one and a half cups of the left-over beans into four cups of good chicken stock or chicken consomme. The canned variety will do well enough. Then slice in three shallots, and some bits of left-over celery, and let it all simmer on a slow fire for two or three hours.

At the end of this time, when the flavors are all thoroughly blended, strain the contents through a sieve and season with salt and pepper. For each portion to be served also add two drops of tobasco sauce, stirring it in vigorously. Every hot plateful is garnished with a plentiful contribution of crisp croutons, into whose composition, while they were in the frying pan, has gone just a trace of grated American cheese.

Orange Chiffon Pie is Perfect

1 baked pie shell
2-3 cup sugar
1-3 cup flour
⅛ teaspoon salt
2 egg yolks
1 cup orange juice
¼ cup lemon juice
2 tablespoons water
¼ teaspoon grated lemon rind
¼ teaspoon grated orange rind
1 tablespoon butter
2 egg whites, beaten

Blend sugar, flour and salt. Add yolks, fruit juices and water. Cook in double boiler until thick and creamy. Stir frequently, add rinds, butter and whites. Pour into pie shell and bake 15 minutes in moderate oven. Serve cool.

Chocolate Cookies

½ cup fat
1½ cups sugar
2 squares chocolate, melted
1 egg
½ cup cream
1 teaspoon vanilla
¼ teaspoon salt
3½ cups flour
2 teaspoons baking powder

Cream fat and sugar. Add rest of ingredients, mixing lightly. Drop portions from tip of spoon onto greased baking sheet. Flatten tops and bake 12 minutes in moderate oven. Yields two dozen.

SUGAR MIXTURE

2-3 cup brown sugar
1 teaspoon cinnamon
2 tablespoons butter
1-3 cup water

Mix ingredients and boil 1 minute Add covered apples. Bake 35 minutes in moderate oven. Serve warm with cream.

Barbecue Sandwiches

8 slices white bread, buttered
4 slices hot roast pork
⅛ teaspoon salt

Arrange bread slices in pairs, add pork and salt and spread with sauce. Serve immediately.

BARBECUE SAUCE
(For Roasts, Chops or Sandwiches)

2 tablespoons butter
2 tablespoons chopped onions
¼ cup diced celery
1 tablespoon brown sugar
2 tablespoons vinegar
½ teaspoon salt
¼ teaspoon paprika
½ cup water or meat stock
½ cup catsup

Melt butter and brown onions, add rest of ingredients. Cover and simmer 25 minutes.

Harvard Beets

2 cups diced cooked beets
2 tablespoons flour
½ teaspoon salt
¼ teaspoon paprika
½ cup sugar
⅓ cup water
¼ cup vinegar
2 tablespoons butter

Blend beets and flour, add rest of ingredients and simmer 10 minutes.

Buttons of China

London (AP)—Fine china buttons are being used on some of the new spring dresses, while a piece of rope stuck together with sealing wax might be used as a belt.

WE WOMEN IN SALEM WHO OWN WASHERS
KNOW WHAT'S NEEDED FOR WHITER CLOTHES AND FOR SAFETY TO COLORS

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AMERICA'S BIGGEST SELLING PACKAGE SOAP

MENUS FOR HOLIDAYS

February brings three important celebration dates which the alert hostess finds much to her liking, as occasions for special dinners or parties.

I. A Deep Dish Pie

CRUST

1 cup flour ¼ cup lard
½ teaspoon salt
3 tablespoons ice water

FILLING

1 No. 2½ can blackberries
½ lemon
¾ cup sugar (more if desired)
3 tablespoons cornstarch
2 tablespoons butter

Mix sugar and cornstarch, add to berries. Add butter and bring to boil. Add lemon. Place in baking dish and cover top with pastry. Crimp edges and bake for 30 minutes in a 400° F. oven. Serve like cobbler

II. A Ham Pot Pie

2 cups cubed ham
2 cups cubed cooked veal
½ cup mushrooms
1 pimiento
¼ cup ham drippings
¼ cup flour
2 cups milk
salt, pepper
Worcestershire sauce

CRUST

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

Make a gravy by melting the ham fat, stirring in the flour, then the milk. When thickened add chopped pimiento, mushrooms and cubed meat. Season to taste with salt, pepper and Worcestershire sauce. Place in round baking dish.

Make a rich biscuit dough of "crust" ingredients and roll out on a lightly floured board to fit top of baking dish. Cut into 6 pie-shaped pieces and cover the meat mixture. Cut a small design in the center of each wedge of crust to allow escape of steam. Let bake 30 minutes in a moderate oven.

III. Jellied Ham Molds with Hearts of Beef

2 cups diced cooked Star ham
1½ tablespoons gelatin (plain)
¼ cup cold water
¾ cup boiling water
¾ cup vinegar
½ teaspoon salt
2 hard cooked eggs
1 No. 2 can beets
½ cup fine celery

Soak gelatin in cold water, then dissolve in boiling water. Add salt, vinegar and let cool. Add ham, celery and sliced eggs.

SALMON A FAVORITE

Canned salmon has long been a great American favorite—a food packed with high protein value, rich in vitamin D, iodine, calcium, and other minerals. Economical and nutritious, it deserves an even greater use on daily menus.

In fancy dress, for party salad service, canned salmon is a happy suggestion. Nothing so festive was ever more economical, or easier to prepare than a salmon mold. Made in a fish mold, the finished salad is humorously lifelike, colorful and delicately flavored as the most particular hostess could desire.

SALMON MOLD

Soak 2 tablespoons gelatin in ½ cup cold water. Then dissolve in ½ cups boiling water. Cool. Add 2 tablespoons lemon juice, the contents of one 1-pound can salmon, skinned, boned and flaked. Chill until beginning to set, then fold in 1 cup mayonnaise and bean in a damp fish mold. Chill until set, unmold on chickory and garnish with quartered tomatoes.

Other equally attractive party dishes with salmon are easily made as follows.

SALMON CLUB SANDWICHES

Slice 12 pieces bread, ¼ inch thick, to make 4 sandwiches, three tiers high. Toast bread as needed, making the 4 sandwiches at once. On first slices spread melted butter. Next a crisp lettuce leaf wiped dry. Next, slices of bacon crisply broiled. Next, dry portions of canned salmon. Next, place a slice of previously peeled red ripe tomato. Sprinkle with salt, paprika and mayonnaise. Place another slice of toast on this filling and proceed as with first filling. On top of filling No. 2 place a third slice of warm toast. Cut off crusts and protruding filling with sharp knife. Cut each sandwich in two diagonally, and serve on individual plates garnished with lettuce leaf.

SALMON A LA KING

Simmer 1 can mushrooms, drained and 1 small onion, chopped, in butter. Stir in 2 tablespoons flour. Add 1½ pints milk and 2 egg yolks. Cook slowly until thick. Add one 1-pound can of salmon, shredded. Add 1 pimento, dash of lemon juice and paprika. Serve in patty shells or on buttered toast.

SALMON AND RICE CASSERONE

Mix 3 cups cooked rice with 1 minced green pepper, 2 teaspoonfuls, salt and one pound canned salmon, boned, skinned and broken into small pieces. Mix with 2 cups thin white sauce and pour into casserole. Bake in hot oven (400 degrees F.) until brown and bubbling—about 25 minutes.

SALMON AND CORN SOUFFLE

Mix one pound canned salmon, flaked, with 2 cups thick white sauce. Add lemon juice and Worcestershire sauce and season. Fold in 2 stiffly beaten egg whites, and pour half of the mixture into a buttered baking dish. Pour in 1 cup canned corn, sauted slightly, then the rest of the mixture. Cover with buttered bread crumbs and bake in a hot oven for 15 minutes. Serve with a pickle relish.

STUFFED SALMON

Place 3 slices salt pork on bottom of flat baking pan, arrange one-half pound canned salmon on it, shaped like a steak. Cover with dressing, and then another layer of the salmon. Put three more slices of pork on top and bake ¾ of an hour. How to make dressing: 1 cup breadcrumbs, ½ cup cracker crumbs, 1 small onion, sliced, ½ teaspoon salt, ⅛ teaspoon pepper, 1 cup hot water, ¼ cup melted butter, 1 beaten egg, pinch of sage. Lightly brown the onion in the butter, add hot water, and pour this over the bread and cracker crumbs. Season, and stir in the egg. This will serve 6 persons.

ONIONS STUFFED WITH SALMON A LA MEXICANA

10 medium sized onions; 1 tablespoon finely chopped green pepper; salt and pepper; one pound canned salmon; 1 tablespoon melted butter; 2 eggs.

Boil onions for half an hour or until tender, drain, remove centers and fill with salmon, sweet pepper, butter and seasonings. Dredge each onion slightly with flour, dip into well-beaten eggs and fry in deep fat until a golden brown. Serve with tomato sauce.

BAKED SALMON AND SWEET POTATOES

Bake 6 medium sized sweet potatoes. Mash, season with salt, pepper and butter. Add ¾ pound of finely flaked canned salmon. Mix all together. Place in buttered baking dish, spread top with melted butter, garnish with ¼ pound canned salmon. Heat 5 or 6 minutes and serve.

SALMON PIE

Chop 1 cup canned salmon fine, add 2 cups riced potatoes and ½ cup milk. Put in greased baking dish. Spread with 1 egg beaten lightly. Cover with ½ cup cracken crumbs into which 2 tablespoons butter have been melted and sprinkle with ¼ cup grated cheese. Bake until brown.

FILET OF SOLE

Put the boneless pieces of fish in a deep frying pan with a little white wine, a chopped tomato a few chopped mushrooms and some chopped chives. Use enough wine for cooking moisture. Simmer for ten minutes.

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Make Upside Down Cake for February Holiday Parties

When three holidays fall in one short month, you're pretty sure to be entertaining for at least one of them—and the problem of what to serve for dessert is no doubt in your mind. You couldn't decide on anything better than an upside down cake, I'm sure. Lives there a guest whose eyes won't glisten in anticipatory delight at the vision of a high, tender, melt-in-the-mouth cake crowned with the melting, shining goodness of a brown sugar sauce and luscious fruit?

For instance, a prune-apricot upside down cake is a delectable sight, with the bright gold and dark purple of the alternate apricots and prunes and rich, brown liquid oozing out between the fruit—a luscious covering. Here's the recipe—and a recipe for Normandy upside down cake, too.

PRUNE-APRICOT UPSIDE DOWN CAKE

1¼ cups sifted cake flour
1¼ teaspoons double-acting baking powder
½ teaspoon salt
¾ cup granulated sugar
4 tablespoons softened butter or other shortening
1 egg, well beaten
½ cup milk
1 teaspoon vanilla
4 tablespoons butter
½ cup brown sugar, firmly packed
13 cooked apricots
6 cooked prunes, halved and seeded

Sift flour once, measure, add baking powder, salt and sugar, and sift together three times. Add butter. Combine egg, milk and vanilla. Add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute.

Melt four tablespoons butter in 8x 8x2-inch pan or 8-inch skillet over low flame; add brown sugar and cook and stir until thoroughly mixed. On this arrange apricots and prunes, cut-side up, alternating an apricot with a prune half. Turn batter out on contents of pan. Bake in moderate oven, 350° F., 50 minutes, or until done. Loosen cake from sides of pan with spatula. Serve upside down on dish with fruit on top. Garnish with whipped cream, if desired.

NORMANDY UPSIDE DOWN CAKE

1¼ cups sifted cake flour
1¼ teaspoons double-acting baking powder
½ teaspoon salt
¾ cup granulated sugar
4 tablespoons softened butter or other shortening
1 egg, well beaten
½ cup milk
1 teaspoon vanilla
4 tablespoons butter
½ cup brown sugar, firmly packed
¼ teaspoon cinnamon
2 large apples, pared, thinly sliced
1 teaspoon lemon juice

Sift flour once, measure, add baking powder, salt and sugar, and sift together three times. Add butter. Combine egg, milk, and vanilla. Add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute.

Melt 4 tablespoons butter in 8x8-2-in. pan or 8-inch skillet over low flame, add brown sugar and cinnamon and cook and stir until thoroughly mixed. On this arrange overlapping slices of apple. Sprinkle with lemon juice. Turn batter out on contents of pan. Bake in moderate oven, 350° F., 50 minutes, or until done. Loosen cake from sides of pan with spatula. Serve upside down on dish with apples on top. Garnish with whipped cream, if desired.

Peanut Butter Bread Excellent

½ cup peanut butter
1 cup milk
½ cup sugar
½ teaspoon salt
1 egg
2 cups flour
2 teaspoons baking powder

Mix butter and milk until well blended. Add rest of ingredients and pour into greased loaf pan. Bake 40 minutes in moderately slow oven.

This is a good bread to use for sandwiches for the children's lunch boxes. Butter or butter mixed with a little cream cheese can be used for the filling.

Spiced Browned Peaches Peachy

4 halves canned peaches
2 tablespoons fat
½ cup peach juice
¼ cup sugar
½ teaspoon cinnamon
¼ teaspoon cloves

Melt fat in frying pan, add peaches and cook 2 minutes. Add juice and sugar, simmer 10 minutes and baste. Add spices to center of peaches and fill with the syrup in pan. Heat 3 minutes. Carefully remove to meat platter.

Salmon Salad For Four

2-3 cups salmon
½ cup diced celery
2 hard-cooked eggs, diced
2 tablespoons chopped sweet pickle
¼ teaspoon chopped parsley
1 teaspoon lemon juice
¼ teaspoon salt
¼ teaspoon pepper
½ cup salad dressing

Mix and chill ingredients and serve on crisp lettuce leaves.

Banana Meringue Pudding Delicious

2-3 cup sugar
1-3 cup flour
2 cups milk
⅛ teaspoon salt
2 egg yolks
2 egg whites
1 teaspoon vanilla
½ teaspoon lemon extract
1½ cups sliced bananas
2 tablespoons jam
⅓ cup confectioner's sugar

Blend sugar and flour, add yolks and milk. Cook until thick and creamy in double boiler. Stir frequently. Add extracts and salt. Pour into buttered, shallow baking dish. Top with bananas and jam, cover with egg whites which have been mixed with confectioner's sugar. Bake 15 minutes in slow oven. Serve cold.

Book Buttons

Paris (AP)—Book buttons lend a "highbrow" air to several new mid-season frocks. They are tiny, closed volumes of black enamel whose leaves are edged with gold.

Mrs. Flower has changed to SUNSHINE KRISPY CRACKERS

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S & W Long Grain Rice, 2 lb. Pkg. 18c
Hershey Chocolate Syrup, 3 cans 14c
Oasis Kadota Breakfast Figs, 1s, 2 cans.....25c
King Kelly Orange Marmalade, 1 lb. jar.....19c
Santiam Wild Blackberry Jam, qt. jar 39c
Fresh Frozen Strawberries, pints.....20c
Tompkins Grand Island Tomatoes, 2½s, 2 cans.....25c
Jasmine Teas (in fancy Basket), each.....60c
Kau Kauna Cheese, in pots, each.....38c
Highland Maple Syrup (pure), quarts 85c; pints.....45c
Century Large Ripe Olives, pints, 2 for.....29c
Stuffed Manzanilla Olives, 3 bottles 29c
Camay or Palm Olive Soap, 3 bars.....14c
Scotty Allen Dog Food, 4 cans.....25c
Kendal Dog Food, 2 lbs. 25c; 9 lbs.....$1.00
Edison Mazda Lamps, 15 to 60-watt, each.....15c
Libby Pineapple Juice, No. 10s. each.....49c
Libby Pineapple Juice, 2s, 3 for.....39c
Libby Sliced Beets, 2s, 3 for.....35c
Libby Pimentoes, 3 cans.....25c
Libby Apple Butter, full quart jars.....25c
Libby Small Asparagus Tips, picnic size, 3 cans.....43c
Libby Peaches, Delux Halves, 3 cans.....49c

Vegetables
Fancy White Cauliflower, Utah Celery, New Carrots, Beets, Turnips, Rutabagas, Tomatoes, Radishes, Green Onions, Pepper, Rhubarb, Artichokes, Head Lettuce, Endive, Spinach, Mustard Greens.

FRUITS
Large Arizona Grape Fruit, 3 for 10c
Rome Beauty Apples, 8 lbs. 25c
Avacadoes, each 15c
Fancy Juicy Oranges—Dozen 27c, 35c, 40c
Frozen Strawberries, pint 20c

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