

FOR FAMILY CELEBRATION

A FAMILY CELEBRATION
Decoration day is a favorite time for family "get togethers." Usually a combination meal is served and the picnic style is quite popular.

PICNIC MENU FOR TWELVE

- Cold Pork Tenderloins
- Neapolitan Salad
- Baked Beans (Hot or Cold)
- Brown Bread Sandwiches
- Tuna Salad Sandwiches
- Cream Cheese and Olive Sandwiches

- Radishes
- Pickled Beets
- Raspberry Sherbet (Packed in Dry Ice)
- Old-Fashioned Chocolate Cake
- Hot Coffee

COLD PORK TENDERLOINS

- 4 pounds pork tenderloins
 - 1/2 cup flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 teaspoon celery salt
 - 4 tablespoons fat
 - 1-3 cup boiling water
- Flatten tenderloins with a meat pounder or mallet. Cut into two-inch pieces. Sprinkle with flour, salt, pepper and celery salt. Melt fat in frying pan, add and quickly brown the pork. Lower fire, add lid and cook 10 minutes. Add water and cook 15 minutes. Turn frequently to allow even cooking.

NEAPOLITAN SALAD

- 8 cups chopped cabbage
 - 3 cups diced pineapple
 - 2 cups diced marshmallows
 - 1 teaspoon salt
 - 1/4 teaspoon paprika
 - 1 1/2 cups mayonnaise
- Mix and chill pineapple and marshmallows. Cabbage should also be chilled. Add to the mayonnaise to all the rest of the ingredients. Place in bowl or jar lined with cabbage or lettuce leaves. Carry the extra mayonnaise in small jar and place on top salad when served.

TUNA SALAD FILLING

- 2-3 cup tuna
 - 1/2 cup finely chopped celery
 - 1-3 cup diced cucumbers
 - 2 hard-cooked eggs, sliced
 - 1/4 teaspoon salt
 - 1/4 teaspoon paprika
 - 1 tablespoon chopped sweet pickles
 - 1 teaspoon lemon juice
 - 4 tablespoons mayonnaise
- Mix ingredients with fork, use as filling for buttered white bread slices.

Sour Cream Chocolate Cake

- 1/2 cup fat
 - 1 1/2 cups dark brown sugar
 - 1 teaspoon vanilla
 - 2 eggs
 - 2 squares chocolate, melted
 - 1 cup sour cream
 - 1-3 cups flour
 - 1 teaspoon soda
 - 1 teaspoon baking powder
- Cream fat and sugar. Add rest of ingredients and beat two minutes. Pour into two layer cake pans lined with waxed paper and bake 25 minutes in moderate oven. Cool and frost.

WHITE FROSTING

- 2 cups sugar
 - 2 teaspoons vinegar
 - 1 cup water
 - 2 egg whites, beaten
 - 1 teaspoon vanilla
 - 1/2 teaspoon almond extract
- Boil, without stirring, the sugar, vinegar and water. When thread forms when portion is poured from spoon, slowly pour into whites and beat until thick and cold. Add extracts and frost cake.

Pecan Nut Rolls

- 1 cake compressed yeast
 - 1 cup lukewarm water
 - 4 tablespoons sugar
 - 2 tablespoons fat, melted
 - 1 cup lukewarm milk
 - 2 eggs, beaten
 - 1/2 cup flour
 - 1 teaspoon salt
- Crumble yeast in large bowl, add water and sugar. Let stand five minutes. Add two cups flour and rest of ingredients. Beat two minutes. Add remaining flour, cover and place in room of moderate temperature. This will require about four hours. Roll out dough until 1-3 inch, spread with filling and roll up like a jelly roll 1 1/2 inches thick. Cut off one inch slices and place in buttered muffin pans. Let rise until doubled in bulk (about three hours). Bake 15 minutes in moderate oven. Turn out, pecan sides up.

FILLING FOR DOUGH

- 4 tablespoons soft butter
 - 1/2 cup brown sugar
 - 1 teaspoon cinnamon
 - 1-3 cup broken pecans
- Mix ingredients and spread on soft dough.

PECAN MIXTURE FOR MUFFIN PANS

- 1 cup brown sugar
 - 2-3 cup whole pecans
- Sprinkle a tablespoon sugar in each butter muffin pan and add three pecans.

AID FOR SHINY GARMENTS

If you want to improve appearance of a shiny garment, sponge with a dash of ammonia added to the water. Always press on the reverse side.



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LEFT-OVERS RECIPES GOOD

Usually the first of the week finds the refrigerator well stocked with leftovers which a little "imagination" can convert into very tasty food combinations.

DINNER SERVING THREE OR FOUR

- Roasted Ham
- Buttered Spinach
- Plum Butter
- Peas
- Chocolate Bread Pudding
- Hard Sauce
- Coffee (Hot or Iced)
- EGGS AND HAM BENEDICT
- 4 pieces boiled ham
- 4 eggs
- 2 tablespoons butter
- 2 tablespoons flour
- 1-3 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon chopped parsley
- 1/2 teaspoon chopped onions

GLAZED BANANAS

- 4 bananas
 - 1/2 cup sugar
 - 1/2 cup water
 - 2 cups bread, cubed
 - 1 teaspoon vanilla
 - 2 cups milk
 - 1/2 teaspoon salt
 - 2 eggs or 4 yolks
- Mix sugar with chocolate, add water and cook slowly, stirring constantly until creamy sauce forms. Beat well. Add rest of ingredients. Pour into buttered shallow baking dish. Bake 30 minutes in slow oven. Cool and chill.

CHOCOLATE BREAD PUDDING

- 2 squares chocolate, grated
 - 1/2 cup sugar
 - 1 cup water
 - 2 cups bread, cubed
 - 1 teaspoon vanilla
 - 2 cups milk
 - 1/2 teaspoon salt
 - 2 eggs or 4 yolks
- Mix sugar with chocolate, add water and cook slowly, stirring constantly until creamy sauce forms. Beat well. Add rest of ingredients. Pour into buttered shallow baking dish. Bake 30 minutes in slow oven. Cool and chill.

ROYAL COIFFURE Sets New Mode

London (AP)—The Duchess of Kent, by appearing at her first public function of King Edward's reign with her curls arranged in a different way, has set a new style in coiffure.

When the Duchess opened the exhibition of British-made silk stockings she had her hair arranged at the sides in two rows of curls, which curved upwards from the cheek, exposing the ears, and meeting four rows of curls at the back. She wore pearl stud earrings.

The style, planned especially to go with her new hat, a diminutive oval shaped pill-box perched over the right eye, is finding wide favor.

MRS. JACKSON VISITS Silverton — Mrs. Frank Jackson

Slim Sheath New For Hostess Gowns

Paris (AP)—The latest design in hostess frocks is a slim clinging sheath in heavy, crepe girdled with its own material. Exotic sleeves in fine pleats fall like scarfs all the way from the shoulders to the ground.

Mehama — Mr. and Mrs. Floyd Monroe, Mrs. Menta Phillips, Harry Monroe, and Eula Montgomery attended the services given by the Colton Hosiery Singers at the First Methodist church in Salem.

Good Sandwiches

The popular hostess is one who knows how to make good sandwiches. They should be tasty and flavorful, especially if beer, highballs or ginger ale are served with them.

MEAT OR CHEESE

Cream a little dry mustard with the butter and spread this on the bread.

BAKED BEANS

Mash cold baked beans and season with 3 tablespoons chili sauce or 1 teaspoon prepared mustard. Good on any kind of bread.

TOASTED CHEESE

Apply sweet paprika liberally. A strip of bacon blends well with this.

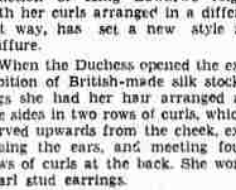
EGG

Combine chopped hard-boiled eggs with mayonnaise and paprika.

TOMATO

Season thoroughly with salt and black pepper. Spiced meats and bologna are snappy additions.

Schilling pure Vanilla



The flavor lasts

(Lillian Staiger) of Orland, Calif., is the guest of her parents, Mr. and Mrs. J. J. Staiger, at their home on the Abiqua for a fortnight's visit. Mrs. Jackson was an over-night guest of Mrs. Ray Schantz Sunday.

BEN'S GOT A BIG APPETITE. So has my mother and my daddy. We're good eaters at our house. We buy good food.

When dinner time comes round again I'm hungry as my brother Ben.

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Free Delivery — Any Amount	
Golden Bantam Tall cans	25c
3 for	25c
Cut Green Beans, Tall cans, 3 for	25c
Early June Peas, Tall cans, 2 for	25c
Chicken Broth, Tall cans, 2 for	25c
Fancy Shrimp, 2 cans	25c
Small White Beans, 5 lbs.	19c
Pork & Beans, Tall cans, 4 for	29c
Marshmallows, 1 lb. cello bag	15c

KLEEN PACK
Macaroni or Spaghetti
2 lb. cello bags **17c**

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Try Tapioca Chocolate Cream

- 1/2 cup granulated tapioca
- 1 cup water
- 2 1/2 cups milk
- 1/2 cup sugar
- 1/2 teaspoon salt
- 2 squares chocolate, melted
- 2 egg whites, beaten
- 1 teaspoon vanilla
- 1 teaspoon butter

Blend tapioca with water, let stand five minutes, add milk, sugar and salt. Add chocolate and cook 25 minutes in double boiler. Stir frequently. Add yolks and cook two minutes, cool slightly and add remaining ingredients. Chill and serve with cream.

TEACHERS ON VACATION
Mehama—The Misses Adele Zoller and Florenz Dahler, teachers at the grade school, left Tuesday for their home in Mt. Angel.

Athens, Greece, has nearly 3,000 vacant apartments.

BUSINESS — is "Picket-ing" Up
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A COFFEE NAME easy to remember

WHO SAID MIRACLES DON'T HAPPEN? By ALBERT DORNE

THOUSANDS of women wrote us — "Give us soap chips with naphtha in them." Chemists said it couldn't be done. But Fels-Naptha CHIPS are here!

AT LAST—real naphtha and golden soap are married in these brand-new wonder chips. Think of it! Active naphtha—the world's safest, speediest dirt-loosener—blended into curls of richer, golden soap.

SAY GOODBYE to high-priced "special" soaps—wash your daintiest undies and stockings with Fels-Naptha CHIPS. They're safer—because they hold gentle naphtha—the cleaner used for dry cleaning the most delicate fabrics.

EVERYBODY LOVES soft, smooth hands. And it's easier to keep hands nice with Fels-Naptha CHIPS. For these crinkly golden chips hold soothing glycerine—the beauty ingredient of many costly hand-lotions.

SNAP YOUR FINGERS AT THE CLOCK—try Fels-Naptha Soap CHIPS in your washing machine. See how much faster they do the trick. Even cuffs wash clean in a jiffy. Clothes come shining white! Sudier soap chips—full of real naphtha—that's the secret!

THEY WORK WONDERS! TRY THEM! THE FIRST AND ONLY CHIPS TO BRING YOU NAPHTHA!

YES—if you want the grandest surprise of your life—dash out to the grocer's. Fels-Naptha Soap CHIPS have come to town—the first and only naphtha chips.

Fels-Naptha Soap CHIPS are so utterly different you'll be amazed! They're fast-dissolving—for they come in the form of crinkly, delicate curls. They're faster-working—because they're richer, golden soap chockfull of active dirt-loosening naphtha!

Fels-Naptha CHIPS are boxed differently, too. Just open and shut the handy pouring-spout—and chips can't dribble out and mess up your floor! . . . Fels-Naptha CHIPS are made by the makers of the famous golden bar, Fels-Naptha Soap.

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