

### Modern Rural Home Shown



Farm housewives are right up in front when it comes to remodeling and keeping up with current trends. Here are two model farm kitchens in farm homes near Hillsboro.

Mrs. John W. Kamms, route 3, box 114, Hillsboro, has in her new kitchen an electric range, electric refrigerator, electric mixer and electric water heater. She is shown in her kitchen, above.

Below, Mrs. Fred Groner at R. Scholts, route 2, is shown with H. R. Easter of Peppo's Hillsboro office, who sold her the equipment which includes in addition to the usual electrical appliances, a ventilating system for exhausting cooking odors, a built-in refrigerator unit and an electric dishwasher built into the sink assembly.

Peppo has a staff of home economics experts and draftsmen whose services are free in aiding in re-designing and planning modern kitchens, says W. M. Hamilton, Salem Portland General Electric division manager.

### SUNDAY IN MAY MEALS

#### Breakfast

- Chilled Assorted Fruit
  - Waffles
  - Broiled Bacon
  - Honey
  - Coffee
- DINNER**
- Stewed Beef Salad
  - Roast Beef
  - Broiled Sweet Potatoes
  - Buttered Cauliflower
  - Rolls
  - Current Jelly
  - Fruited Angel Food Cake
  - Coffee (iced or Cold)
- SUPPER FOR COMPANY**
- Crab-Lobster Salad
  - Cheese Crackers
  - Pineapple Sherbet
  - Coffee

#### FRUITED ANGEL FOOD CAKE

- 8 egg whites, beaten
  - 1 cup granulated sugar
  - 1 cup flour
  - 1 teaspoon cream of tartar
  - 1 teaspoon vanilla
  - 1 teaspoon almond extract
  - 1/2 teaspoon lemon
  - 1/2 teaspoon salt
  - 1/2 cup chopped candied cherries
  - 1/2 cup chopped candied pineapple
- Beat egg whites until fluffy. Add cream of tartar and beat until stiff but not dry. Slowly add sugar and beat until creamy. Add rest of the ingredients and mix lightly. Pour into ungreased angel food cake pan. Bake 50 minutes in a slow oven. Cover with frothy frosting.

#### FROTHY FROSTING

- 1 cup granulated sugar
  - 1/2 cup water
  - 1/2 cup vanilla
  - 1/2 teaspoon almond extract
  - 1 egg white, beaten
  - 1/2 cup coconut
- Boil, without stirring, the sugar, vinegar and water. When a fine thread forms as a portion of the hot syrup is poured from a spoon, slowly pour into the egg white. Beat until very light and the frosting is cool. Add extracts. Frost cake and sprinkle with coconut.

#### CRAB-LOBSTER SALAD

- 2 cups crabmeat
  - 1/2 cup lobster
  - 1 cup diced celery
  - 3 hard cooked eggs, diced
  - 2 tablespoons minced pimientos
  - 2 tablespoons lemon juice
  - 1/2 teaspoon salt
  - 1/2 teaspoon paprika
  - 2/3 cup stiff mayonnaise
- Mix half the mayonnaise with the rest of the ingredients and chill. Serve on lettuce and top

### HINTS TO THE WISE

Now's the time to store winter clothes and bedding. Clean and air them thoroughly in the sun. Next pack them securely in newspapers. Then place them in boxes that are covered tightly. Label each box carefully and store those that may be needed in convenient places. Blankets, especially, are often necessary during cool spells.

Save the yolks of the eggs you use in angel-food cakes for making Spanish cream. Then serve the two together as a dessert for luncheon or dinner.

Liquid left over from mustard pickles is excellent to mix with chopped meat or fish and use in sandwich fillings.

If coconut seems too dry, soak it in milk for five minutes. Then drain it for use in cookies, cakes, frostings or puddings.

To clean chintz draperies or furniture covers, brush them with a clean, stiff brush that is dipped frequently in cold water. The work should be done quickly.

The cocktail hour calls for cheeses with a tang while those that have a milder flavor may be served during the tea hour.

Sugar, added in the proportion of a fourth of a teaspoon to two cups of vegetable, will improve the flavor of cooked peas, corn, lima beans or beets. The sugar should be added just before the vegetable is served.

Cheese sauce poured over buttered shrimps or tuna fish makes a tasty luncheon, supper or light dinner fish.

**BAKED LIMA BEANS**

Try baking lima beans the next time you plan a baked bean and brown bread supper.

With the rest of the mayonnaise. This serves 8.

### BUFFET TABLE SUGGESTIONS

#### The Menu

- Jellied Ham Rolls
- Vegetable Salad
- Rolls
- Ripe Olives
- Strawberry Ice-Box Dessert
- Butter Balls
- Radishes
- Coffee

#### JELLIED HAM ROLLS

- 12 six-inch squares of sliced ham
  - 1/2 cup white cream cheese
  - 1/2 tablespoon horseradish
  - 1/2 tablespoon prepared mustard
  - 2 tablespoons finely-chopped green peppers
  - 2 tablespoons minced parsley
- Arrange the ham slices on a flat surface and spread with the rest of the ingredients, combined. Roll up each slice and insert in the half-coagulated gelatin mixture. Chill until firm. Unmold on crisp lettuce. Garnish with the vegetable salad.

#### GELATIN MIXTURE

- 3 tablespoons granulated gelatin
  - 1 cup cold water
  - 1/2 cup lemon juice
  - 1/2 cup granulated sugar
  - 1/2 tablespoon grated lemon rind
  - 1/2 teaspoon salt
  - 3 cups boiling water
- Soak gelatin 5 minutes in cold water. Add rest of the ingredients and stir until dissolved. Cool. Pour

into a round loaf-shaped mold. Chill until partially firm. Insert the filled ham slices.

**VEGETABLE SALAD**

- 12 lettuce cups
- 2 cups sliced cucumbers
- 12 slices tomato
- 2 tablespoons minced green pepper
- 1 cup cooked lima beans
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 12 onion slices
- 1/2 cup French dressing
- 1/2 cup mayonnaise

Mix French dressing with rest of the ingredients except lettuce. Chill.

**STRAWBERRY ICE-BOX CAKE**

- 1 large angel food cake
- 1 1/2 quarts berries, hulled
- 1 cup granulated sugar
- 2 cups whipped cream
- 1 quart vanilla ice cream

Remove center from cake. Fill with berries mixed with sugar. Fill with whipped and ice cream.

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### IT'S A HONEY!

Lives there a man who does not have a sweet tooth? In our Diogenes-like search we failed to find one. But we did find that principal among the sweets which people with sweet-tooths prefer, comes that liquid-gold food, honey.

Honey is a fascinating food to learn about. Even those of us who are not apiarists know that the flavor and odor of honey are governed by the crop on which the bees work. If their chief food is buckwheat, the honey is dark. Alfalfa honey is mild in flavor, with a slight mint taste, and is a light golden color. White clover honey is mild, orange blossom is aromatic, as is the wild honey from Cuba, Mexico and the southernmost part of the western United States.

The kind of honey which we were brought up on probably is the kind which we prefer, but all epicures are curious, so we should try each type. We hope, of course, that we don't pick out some rare and expensive kind of honey to be most fond of! Honey tricks are many; store it where it is warm and dry or it will crystallize; "drizzle" it on your cream-to-eat cereal and serve with cream and fruit; use it on all bran griddle cakes in place of syrup; use it to

- 1/2 cup honey
  - 2 eggs
  - 1/2 cup orange marmalade
  - 1/2 cup all bran
  - 1/2 cup flour
  - 1/2 teaspoon baking powder
  - 1 teaspoon salt
  - 2 1/2 cups chopped salted almonds
- Cream fat and honey together. Add eggs and beat well. Add marmalade and all bran. Sift flour with baking powder and salt; add in first mixture with nut meats; mix well. Bake in square pan with waxed paper in bottom, in moderate oven (375 degrees F.) about 25 minutes. While warm, cut into squares and roll in powdered sugar.
- Yield: 2 dozen squares (1 1/2 x 1 1/2 inches in diameter) in 8 1/2 x 8 1/2 inch pan.
- PINEAPPLE HONEY BREAD**
- 2 tablespoons fat
  - 1 cup honey
  - 1 egg
  - 2 1/2 cups flour
  - 1 tablespoon baking powder
  - 1/2 teaspoon salt
  - 1 cup all bran
  - 1 cup unsweetened pineapple juice
  - 1/2 cup chopped nut meats
- Cream fat and honey; add egg and beat with rotary beater until creamy. Sift flour with baking powder and salt. Stir about one-half of dry ingredients into first mixture. Add all bran and pineapple juice and mix well. Add remainder of dry ingredients with nut meats and stir only until flour disappears. Bake in greased loaf pan lined in bottom with waxed paper, in moderate oven (350 degrees F.) about 1 1/2 hours.
- Yield: 1 loaf (4 1/2 x 8 1/2 inch pan).
- HONEY ORANGE SQUARES**
- 2 tablespoons fat

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### BUSICK Super Markets

Kingwood Marion Street Court Street

Circus or no Circus these Markets are all dressed up for this week-end those of you with a few minutes to spare will find visiting either market to be time well spent—right before your eyes you'll see the finest foods in the land paraded before you, so to speak.

### Turkeys Fresh Vegetables FEATURES

We were very fortunate in being able to get one of the nicest lots of young Turkeys we've seen this season...

These birds are all freshly dressed, not a storage one in the lot. While we have a goodly number of these nice birds, we cannot guarantee to supply all demands. The price being lower than meat prices of course will cause them to go like hot cakes, so order your's early. Take your choice at

**18 1/2c** Per Lb.

Spencer's Standard Quality **Tomatoes** No. 2 1/2 Size Cans, **3 for 25c**

ARMOUR'S **PORK and BEANS** No. 2 1/2 Size, **2 Cans 23c**

PURE WHITE COMB **Honey 15c** Per Frame

At Your Favorite Market... Kingwood, Marion Street or Court Street

**Lettuce** NOW YOU MAY OR MAY NOT BE GETTING TIRED OF EATING **Green Peas 'n New Potatoes** BUT WE AREN'T

What a difference there is in the quality of lettuce! Now for Saturday we've selected, after looking over the best offerings, a lettuce while not as large as some we've seen, yet with more edible, solid, crisp leaves than a lot of the larger heads. We're displaying it without peeling the outer leaves, assuring you a strictly fresh, crisp inner leaves. And you get two of these nice heads for only

**9c** WHITE STAR **TUNA 4 Pounds 19c**

Half size **15c** Two for **29c**

**ALASKA SALMON** No. 1 Tall **10c** Two for **19c**

**JELLO** Nice size, clean and bright, 6 POUNDS FOR **13c** About **Strawberries...** We'd like to be able to tell you what the price will be for Saturday. There are several reasons why we can't... one reason — a good one, too — is that we don't know what the price will be or how many we'll be able to get, but rest assured we'll have them if there's any to be had. And of course, we'll have a low price.