

National Head Visits AL Auxiliary



Mrs. Willis C. Reed

Members of units of the American Legion auxiliary in the valley have received notice of the visit of the national auxiliary president, Mrs. Willis C. Reed of Vinita, Okla., on April 7 in Portland.

Several affairs are arranged for Mrs. Reed's visit. She will go to the Veterans hospital in Portland early in the day to speak to the patients. At 12:30 o'clock, a luncheon is planned in the Columbia Gorge hotel, Hood River. Mrs. Ellen Seufert of The Dalles is serving as general chairman for luncheon arrangements and reservations should be made with her not later than April 1, at 303 E. 10th, The Dalles. Chartered buses will be available for members of the Portland and valley area.

In the evening, Mrs. Reed will give an address at the Portland Women's club, 1220 S.W. Taylor at 8 o'clock, a reception to follow. This event is open to the public and members of other organizations are invited to hear Mrs. Reed.

Mrs. Reed has given more than 20 years service to local, state and national organizations of the Legion auxiliary. Among other offices held are the state department presidency of the auxiliary in Oklahoma, and chairman of the national junior activities committee. A handbook for junior members which she wrote is still in use.

SILVERTON — Tryphena Rebekah Lodge, No. 38, at the Thursday evening meeting will initiate as new members, Mrs. William Davis, Martin Hannan and Andrew Hall. No-host late refreshments will be served. Mrs. Lloyd Taylor is noble grand.

SILVERTON — Mr. and Mrs. Charles Dahlen, formerly of Silvertown and now residents of Mill City, were Sunday supper hosts for Mr. and Mrs. Paul Almquist, Mrs. Almquist's mother, Mrs. Marie Goplerud, and Mrs. Marie Riveness, guest of the Almquists, all of Silvertown.

Today's Menu

(By the Associated Press)

Guests for Dinner
First Course Salad
Baked Ham Slice
Sweet Potatoes
Curried Corn Buttered Broccoli
Bread and Butter
Marbled Prune Pie Beverage

Marbled Prune Pie
Ingredients: 1½ cups cooked prunes, 1½ cups liquid from prunes, ½ cup honey, 1 cup cubed orange, ¼ teaspoon salt, ½ teaspoon ground cloves, 4 teaspoons unflavored gelatin, ¼ cup cold water, ½ cup whipping cream, 1 baked 9-inch pastry shell.

Method: Cut prunes from pits into small pieces. Mix with prune liquid, honey, orange, salt and cloves and heat to boiling. Soften gelatin in cold water and dissolve in hot prune mixture. Chill until very thick but not firm. Whip cream stiff and fold into prune mixture, blending lightly to give a marbled appearance. Turn into baked pastry shell. Chill until firm. Serves 6 to 8.

Youngsters usually like shredded cabbage in a salad when it is combined with apples and raisins. Use red-skinned apples and do not pare them; the skin adds attractive color. The small members of the family should have a bland salad dressing for their salads; save the spicier varieties of dressing for the grownups.

Cranberries are plentiful, so put some of them away to have conveniently on hand for winter meals. Cranberries freeze successfully, either dry-packed or sirup-packed.

Frankfurters, usually made of beef and pork, are already cooked and can be eaten cold or reheated. Do not boil the frankfurters unnecessarily when reheating.

Try serving sliced beets with vinegar or lemon juice. A little chopped parsley sprinkled over the beets just before serving makes them especially attractive.

Egg, Aspic Loaf Fills Food Needs

Molded Egg and Aspic Loaf meets all the requirements of cooks harried by today's shrinking food dollars. First of all, it's good. Secondly, because unflavored gelatine's protein adds to that of the eggs, it supplies—inexpensively—the nutritional needs of a main dish. And, thirdly, because each envelope of gelatine is so carefully made and so accurately measured, this molded loaf is easy to fix and failure-proof.

Molded Egg and Aspic Loaf
Egg Layer:
1 envelope unflavored gelatine
½ cup cold water

1 teaspoon salt
2 tablespoons lemon juice
¼ teaspoon Tabasco
1 cup mayonnaise or salad dressing
1½ teaspoons grated onion
½ cup finely diced celery
¼ cup finely diced green pepper
¾ cup chopped pimiento
4 hard cooked eggs, chopped
Soften gelatine in cold water. Place over boiling water and stir until gelatine is dissolved. Add salt, lemon juice and Tabasco; cool. Gradually add gelatine mixture to mayonnaise stirring until blended; mix in remaining ingredients. Turn into loaf pan and chill until almost firm.

Tomato Aspic Layer:
1 envelope unflavored gelatine
½ cup cold tomato juice
¼ cup hot tomato juice
¼ teaspoon salt
½ teaspoon pepper

Miss Rosenbalm Wed In Sheridan Church

Sheridan — Miss Erma Jean Rosenbalm, daughter of Mr. and Mrs. William Rosenbalm, and Frank Robert Abderhalden, son of Mr. and Mrs. Henry Abderhalden, were united in marriage in a double ring ceremony Friday, March 9, at 8 p.m. at the Church of Christ in Sheridan. The Rev. Frank Zook performed the ceremony.

Miss Sarah Bea Williams played the wedding music and

1 tablespoon lemon juice
Soften gelatine in cold tomato juice. Dissolve thoroughly in very hot tomato juice, stirring well. Season and flavor with salt, pepper and lemon juice. Chill until the consistency of unbeaten egg white. Turn on top of egg layer; chill until firm. Yield: 6 to 8 servings.

accompanied Frank McClure who sang. The church was decorated with pink and white carnations and white snapdragons with greens.

The bride, given in marriage by her father, wore a white satin gown and a veil of tulle, held in place with a tulle and pearl headpiece. She carried a white Bible topped with an orchid.

Mrs. Georgiann Yoder of Sheridan, matron of honor, wore a yellow gown and carried a bouquet of roses, carnations and sweet peas. Miss Edith Abderhalden, sister of the bridegroom, and Miss Sandra Emerson, cousin of the bride, were bridesmaids, and wore gowns of pink and blue.

Ed Banke of McMinnville was best man and ushers were Don Rich of Hillsboro and Willard Emerson. Lloyd and Floyd Rosenbalm, twin brothers of the bride, were candlelighters.

Capital Journal, Salem, Ore., Wednesday, March 21, 1951—7

After the ceremony, a reception was given in the church parlors. Mrs. Bryan Emerson and Mrs. Ira Rogers, both of Sheridan, served the wedding cake and Mrs. Ernest Nelson of Forest Grove served sheet cake. Mrs. Clay Rosenbalm of Hillsboro and Mrs. Bert Coleman of Newberg poured. Miss Barbara Hughey and Miss Patricia Hughey of Sheridan and Mrs. Lew Nutbrock of McMinnville had charge of the gift table, and Miss Barbara Nelson of Forest Grove passed the guest book.

For going away the bride chose a beige suit with green accessories and an orchid corsage. They are now at home at 134 S.W. Railroad street. The bride was graduated from Sheridan high school and is a stenographer for school district No. 48.

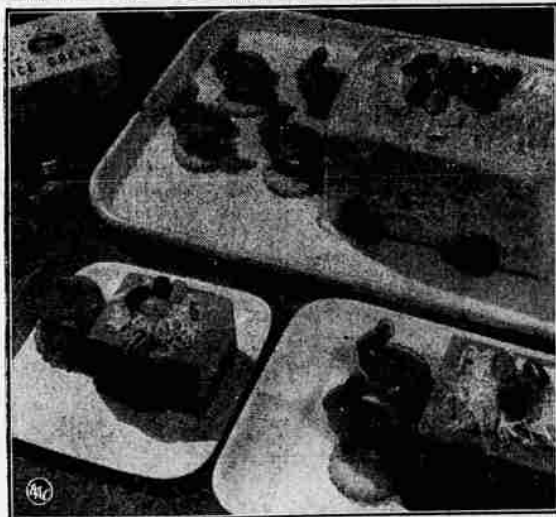
The bridegroom attended the Willamina high school and is now employed as a logger.

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It's a flavor booster! Just a little fresh black pepper does a big job of seasoning and improving the flavor of your food.

BEN-HUR SEASONS BEST

Bunny Pulls Ice Cream Cart for Easter Party



Cinderella and her pumpkin coach had nothing on today's young moderns who make an Easter egg cart out of ice cream, drawn by a team of bright-eyed bunny cookies. Perfect for making the cart is the block-shaped carton of pre-packaged ice cream so readily available in your grocery or drug store. Buy either the pint or half-gallon, depending on your family's size and appetite.

To make the Easter bunny cookies, follow directions for your favorite sugar cookie recipe. Cut half the dough with a

bunny cookie cutter, and remaining half with round cookie cutter. After baking, place bunnies upright on base in small mound of confectioners' sugar frosting.

Place block-shaped ice cream on serving platter. Mound coconut on top of ice cream to resemble Easter nest; fill nest with jelly beans. Place chocolate mint patties on sides to resemble wheels, and put bunnies in front. For individual carts, cut each pint of ice cream into 3 or 4 blocks, use two mint patties for wheels.



Dresses with an "Extra" Something...

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Miller's

FREE ADMISSION FREE PRIZES

Everyone is invited to attend the

Singer Fashion Show

to be given

Thursday, March 22 7:30 p.m.

Womens Club, 460 N. Cottage

For further details Phone 33512

SINGER SEWING CENTER

130 N. Commercial