

NOTES ABOUT CHEESE

Product Is Year Around One; Types Discussed

By BARBARA FESSLER (County Extension Agent)

Have you noticed the elaborate displays of cheese the stores are featuring now? Cheese is a year around item these days but Lenten season seems to be one time when the food industry people go "all out" to call cheese to our attention. Displays are beautifully arranged—sort of reminds us of a buffet where we can select a variety to tempt and please the tastes of our family. And, speaking of variety, the U.S.D.A. describes 400 varieties. The person who said "if you don't like cheese there's still one variety you haven't tasted" certainly made a good point. There are such differences in cheese flavors, textures and uses that anyone can find several cheeses to call "favorites."

60th Anniversary

LEBANON—Mr. and Mrs. Joe M. Dennis observed their 60th wedding anniversary at their home last week. A noon family dinner was followed by open house for relatives and neighbors from 2 to 4 p.m. Their children and several grandchildren and great grandchildren attended. The couple were wed on March 19, 1896 at Lesueur Center, Minn. They homesteaded in Wisconsin in 1904 and sold their holdings in 1925, coming to Oregon to live in the Coos Bay and Coquille sections. Their home has been in Lebanon since 1932. Mr. Dennis, 79, has been a long-time member of the IOOF lodge.

WILLAMINA—Mrs. Myrtle Fendall was honored on her birthday at two parties. Guests at a dinner party given by Mrs. Sterl Bare, were Mrs. Fendall, Mrs. Argus Pearson, Mrs. Eddith Hadley and Mrs. Max Bare and daughters. Present for another birthday cake and coffee later in the day were Mrs. Chan Mendenhall, Mrs. Ward Mendenhall, Mrs. John Carlich, and the hostesses Mrs. Eldon Fendall and Mrs. Glenn Mendenhall.

WOODBURN—Chapter J. of the P.E.O. Sisterhood will meet Thursday at 8 p.m. at the new home of Mrs. Ola Lee Thompson, 520 Grant street. The new officers will be in charge with Mrs. David Cavett presiding.

WOODBURN—Sunday guests at the home of Mr. and Mrs. H. F. Butterfield were Mr. and Mrs. William Wells of Clearwater, Florida. Mrs. Wells is a niece of Mr. Butterfield. The Wellises were returning from a trip to Hawaii. Other dinner guests were the Butterfields' son and family, Mr. and Mrs. Neal Butterfield, Annie May, Allen and Florence of Portland.

Swiss, and Cheddar. The only way to learn about cheese is to eat it. Use this season of good cheese supply to try some varieties with which you are not familiar. It's been said that some of the finest things come in small packages. So it is with most cheese. Most varieties come in one or more size packages. The small sizes are ideal for a cheese sampling spree. Retailers offer not only a variety of natural cheese but processed cheeses too. Here's a bit of classification to help in selection of different types: Natural Cheese: Ripened by certain molds, yeasts and bacteria—Cheddar, Roquefort, Blue, Swiss and Camembert are examples of natural cheese. These cheeses continue to ripen until eaten. The ripening process accounts for the mild, medium or sharp cheese we can purchase within a variety. Government standards set the maximum percent moisture content and the minimum percent fat content. Cheese should be covered well to prevent absorption of odors and loss of moisture. It should be stored in the refrigerator to prevent mold.

Pasteurized Process Cheese: May be made from one or more natural cheeses which are blended with an emulsifier and then pasteurized. The moisture content is higher and the fat content lower than in natural cheeses. Such process cheeses may have added fruits, vegetables, meats, spices or flavoring such as pimento, olive, caraway or smoke. Usually, the cheese is packaged in sizes varying from 1/2 to 5 pounds. The most recent addition is process cheese in slices. Will keep well without refrigeration until the package is opened. After opening wrap cheese tightly and store in refrigerator.

Pasteurized Process Cheese Food: Process cheeses which have a slightly higher moisture content than those already mentioned. Skim milk and/or cheese whey are added in the manufacturing process. Fifty-one percent of the finished product must be cheese. Usually this cheese is packaged in sizes varying from 1/2 to 2 pounds. Will keep well without refrigeration until the package is opened. Cold Pack Cheese or Club Cheese: May be made from one or more varieties of natural pasteurized cheese by grinding. The cheese is then packed without reheating. The moisture and fat content will be the same as for the natural cheese. May be flavored with condiments, wine, smoke flavor, etc. Usually packaged in cracker or rolls of 4 ounces to 3 pounds. Should be kept under refrigeration. Linger at the cheese counter the next time you shop. Study labels, buy a new variety or two and one or more familiar varieties and really enjoy a cheese adventure.

Annual Dinner Given

BALLSTON—Annual dinner for the Sew and Social club members, where they entertained their husbands, was at the Community hall Saturday evening. About 56 attended. Following the no-host dinner, George Gardner and several students from the Amity High school presented instrumental numbers, and children from the Ballston grade school numbers appropriate to St. Patrick's day. Ed Miller won the special prize. Visitors were present from Dallas and Amity.

Theta Rho Event

MILL CITY—Mrs. Marcella Landon, member of the Theta Rho board of control, paid her official visit to Beta Kappa, Theta Rho, No. 58, in Mill City last week. Miss Arlene Kershaw was initiated into membership in the order. Mrs. Landon was presented a corsage and potted red tulips. A large group of Rebekahs was present for the meeting. Mrs. Lillian Smith and Mrs. Dorothy Vail, advisers for the club, served buffet lunch for a table decorated with spring flowers, after the meeting.

DALLAS—Entertained at a no-host dinner Friday evening were husbands and families of Ellendale club members. Thirty-nine were present at the Veterans of Foreign Wars hall for the dinner. The dining tables were in keeping with the St. Patrick's theme with green streamers down the table and a shamrock tree. After the dinner, cards were in play. On the decorating committee were Mrs. Carlton Reischke and Mrs. Kenneth Martin.

SCOTTS MILLS—Oliver Brounger was guest speaker for the Sunset Garden club of Portland last week. On Thursday he was guest speaker at the district meeting at The Dalles. At both meetings he spoke on Oregon birds. On April 12 the Capitol district, No. 17, plans their district convention at the Marquam hall, at which time the Beauty and Utility Garden club of Scotts Mills and the Labish Meadows club will be hosts.



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