



MEAL-TIME MAGIC

By Adelaide Kerr

FOOD RESEARCH CONSULTANT,
HOME-MAKER'S CLUB, INC.

KIDNEY STEW

The kidneys of beef, veal, mutton and lamb are used. To prepare for cooking, wash in cold water, scald and remove skin. If beef or mutton, soak in salted water, one teaspoonful to one quart of water, two to three hours. Cut the kidneys in pieces, season and roll in flour. Sauté a light brown, cover with water and simmer ten minutes. Mushrooms may be added to the stew and strained tomato instead of part of the water. Thicken gravy with more flour if necessary. Serve with a border of vegetables garnished with parsley.

BACON

Using kitchen shears, trim off rind and inner smoked edge from thin slices. Place in a hot pan and cook one minute longer. Serve at once. Another good way to broil bacon is under the broiler. Place thin strips of bacon on the broiler rack with the heat high. Turn the bacon every minute until brown. Pieces of cooked bacon are appetizing in scrambled eggs or omelet.

GRAVY

Make the gravy in the same pan in which the meat was roasted. Measure the fat. Place the pan over the fire, and when the fat is hot add an equal amount of flour. Blend well and stir until a light brown. Add three-eighths of a cupful of cold water for each tablespoonful of fat. Boil until perfectly smooth stirring constantly. The gravy may be colored with a little very dark caramel.

BAKED CORNED BEEF HASH

3 cupfuls cooked corned beef, chopped
1 medium-sized onion
6 medium-sized potatoes
2 tablespoonfuls fat
1½ cupfuls milk
2 teaspoonfuls salt
½ teaspoonful pepper
Grease a casserole, place in the bottom the chopped meat, add the onion minced, then slice on top the raw potatoes, repeat seasoning each layer of potatoes with fat, salt and pepper. Pour milk over all. Cover and bake at 400°F. until milk is absorbed and potatoes are tender. Serves six.

CREAMED MINCED HAM WITH MUSHROOMS

6 tablespoonfuls butter
1 pound mushrooms
6 tablespoonfuls flour
3 cupfuls milk
1½ cupfuls minced cooked ham

Salt and pepper
Clean and slice the mushrooms. Melt the butter, add the mushrooms and cook three minutes. Add flour and stir until smooth. Add milk and cooked ham and boil one minute. Season to taste and serve at once. Serves six.

HAM MOUSSE

1 cupful chopped cooked ham, ground very fine
1 cupful ham-stock
3 egg-yolks
1 tablespoonful granulated gelatine
¼ teaspoonful salt
Few grains paprika
½ pint cream, whipped
Beat the yolks of the eggs and stir lightly into the ham-stock, add seasonings and cook in a double boiler like a custard. Just before removing from the fire, add the gelatine which has been allowed to soften in a little cold ham-stock. Pour this custard over the ham and stir over ice water till it begins to set, then fold in the whipped cream, turn the mixture into a mold, let stiffen, and serve garnished with parsley. Serves four to six.

MARBLED TONGUE

1 pound boiled tongue
2 pounds cooked veal
½ cupful melted butter
Salt
Pepper
Chop veal and tongue separately until fine; add salt and pepper to taste. Pour over the veal the melted butter, mix thoroughly; then put alternate layers of each in a pan and put under a press or weight. Serve in slices with lemon or a garnish of green pepper. This will serve ten to twelve persons.

MEAT PIE

Cut remnants of cold broiled steak or roast beef or any cooked meat in one inch cubes. Cover with boiling water, add one-half onion, and cook slowly one hour. Remove onion, thicken gravy with flour diluted with cold water, and season with salt and pepper. Add potatoes cut in one-fourth-inch slices, which have been par-boiled eight minutes in boiling salted water. Put in a greased pudding dish, cool, cover with hot mashed potatoes, baking-powder biscuit mixture or pie crust. Bake in a hot oven of 450°F. for thirty minutes. If covered with pie crust, make several incisions in crust that gases may escape.
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SELMA NEWS ITEMS

(Mrs. Fritz Krauss)

Mrs. Audrey Trautfether was hostess for the Homemaker's meeting Thursday. Mrs. Ella Henderson, A.C.W.W. chairman, gave the lesson on Denmark and the luncheon committee served Danish dishes.

Mrs. Lorena Weiss installed the following officers for the coming year. Chairman, Thelma Blue; vice-chairman, Flora Sandell; secretary, Katherine Hyden and treasurer, Flossie Hamilton.

Mrs. Grace Gudmunson, a former Slemait, came out for the meeting and spent the night with Mrs. Trautnether, returning to her home in Grants Pass Friday.

Little Carol Ann Seifert celebrated her 4th birthday last Thursday afternoon, May 11, with a party given by her mother, Mrs. T. Seifert, Jr. The rooms were decorated with pastel color crepe paper streamers, dogwood and apple blossoms, and the table centerpiece was a maypole.

The children played games with Willa Ann Krauss and John Holmes winning prizes. Gay colored horns for the guests added a festive touch to the occasion.

Ice cream and cake were served to the following guests: Katherine Karlson, Willa Ann Krauss, Margaret Ann Nelsoson, Linda and Charles Versteeg, Craig Savage, Barry Kolscheen, Johnny Holmes, Teddy Glidden, Bobby Henderson, Richard Bordman, Donald Little, David Lynn Wheeler and the mothers, Mrs. Walter Karlson, Mrs. Henry Krauss, Mrs. Al Nelson, Mrs. Art Savage, Mrs. Ray Kolscheen, Mrs. John Holmes, Mrs. Caroline Bordman, Mrs. Carl Stengel and Mrs. Leslie Weiss. Mrs. Weiss took moving pictures of the party.

Mr. and Mrs. Floyd Breedlove recently sold their place and have moved to Kerby.

The new owners of the Breedlove property, Mrs. Edith Matthews, her daughter Mrs. Murie Hanna and her twin daughters Myrtle and Mavis Hanna of Los Angeles, are living here now.

Mr. and Mrs. Clarence Rainey are back in Selma after spending the winter in Wichita, Kansas.

Mr. and Mrs. Impson Jones have returned to Selma after spending several months in Arkansas.

Mrs. Anna Miller visited recently with her daughter and family Mr. and Mrs. Bud Mandie in Stockton, Calif., and other relatives and friends in San Francisco.

Final Arrangements Made For Valley Flower Show

Final arrangements for the Illinois Valley Garden Club Flower Show, to be held May 27 and 28, will be made at the regular meeting of the group set for Wednesday, May 24, at the O'Brien Women's clubhouse. All members are urged to attend.

The event will consist of a wild flower exhibit and a non-competitive flower show to be held in the Kerby school auditorium. Anyone is invited to participate, and may enter flowers or arrangements in the classes named.

Besides displays by local seedmen and commercial growers, there will be the following schedule of classes: corsages, antique containers, miniatures (three inches), free standing, shadow box, tea table arrangements, "As you like it," twin arrangements and movie titles, the latter to be shown by the Young Women's Garden club. There will also be classes for named varieties of peony and iris.

The public is cordially invited to attend, and the admission is free.



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Located at Highway Junction
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SHOW REVUE

SATURDAY

"Frontier Gal" is the familiar Western story, embellished by Technicolor and liberally sprinkled with song and comedy. Under Charles Lamont's direction, it rises far above the standard of its class.

As in all Westerns, a group of evildoers are taught the stern lesson that villainy does not pay. Teacher of that dogma in this one is Rod Cameron. Moving against crime, he rides into the village of Red Horse Gulch, where Yvonne De Carlo is the warbling boss of the town saloon. First he tangles with her, then, because of his ignorance of local customs, commits himself to marrying her; an end Miss De Carlo obtains through some gun-toting persuasion.

Andy Devine and Fuzzy Knight in supporting roles enhance the original screenplay written and produced by Michael Fessier and Ernest Pagano.

SUNDAY AND MONDAY

The gallant story of one of the most courageous figures in the world of sport is "The Stratton Story," M-G-M's new film based on the spectacular and dramatic career of Monty Stratton, who came from the sandlots of Texas to win fame as a pitching star with the Chicago White Sox.

While backgrounded with the thrills of big league ball park scenes, the sports angle of the narrative is subservient to the true-to-life story of Monty Stratton who, after two seasons that put him on the verge of all-time greatness, suffered a hunting accident that caused the amputation of his right leg. How he came back, eight years later, to resume a pitching career in the game he loved and to be named the "Most Courageous Athlete of the Year" in 1946, makes for a story that will leave few onlookers untouched.

June Allyson also deserves a big hand for her role as the wife who stands by her husband's side when he seems a broken man and who quietly and self-effacingly guides him on the path of renewed hope and courage.

Other excellent performances are given by Frank Morgan, Agnes Moorehead and Bill Williams.

TUESDAY AND WEDNESDAY

"Rimfire" is the story of a government secret-service man who is sent into a town to find the whereabouts of stolen gold bricks. While there he becomes involved in a series of mysterious killings, all identified by the spade marks. These are attributed to the ghost of a gambler who was innocently hanged for crooked playing. However, the killer turns out to be someone no one suspects, and when he is uncovered, the gold bricks are found.

Handling the top roles are James Willican, Reed Hadley, George Cleveland and Victor Kilian.

—and—

Stephen McNally, who is big, black-haired and good-looking, burst on film audiences with a bang this season because of a concentrated release of pictures in which he has strong roles. "City Across the River" is one of these.

The story is packed with the volcanic emotions of youth and is laid against the roaring background of Brooklyn. The cast, made up chiefly of newcomers, is superb, and it is safe to say that many of them will not remain newcomers long. Such actors as Peter Fernandez, Al Ramsen and Joshua Shelley attain immediate success in their debut roles.

Stephen McNally is seen as a "moral force" in his role of community center director who tries unsuccessfully to keep Fernandez a right-thinking boy. McNally does an exceptional job in keeping his characterization human, yet forceful.

Producer-director of this picture is Maxwell Shane.

THURSDAY AND FRIDAY

Universal-International's "Yes, Sir, That's My Baby" is rated as one of the best comedies of the year.

Probably the most unbelievable song-and-dance team in film history has been brought together for it. The team is comprised of Donald O'Connor, Charles Coburn and Gloria De Haven, and the movie marks the first time Coburn has ever turned song-and-dance man in his Hollywood career.

The three get together for a rendition of the production's famous theme song, "Yes, Sir, That's My Baby," which was written shortly after the first world war.

Besides the theme song, the picture also introduces three original numbers. "They've Never Figured Out a Woman," "Men Are Little Children" and "Just Look at Me."

Playing At The Ivy Sunday



James Stewart and June Allyson play husband and wife in "The Stratton Story," based on the career of Monty Stratton former big-league baseball star.

WE WILL BE OPEN FRIDAY, MAY 19th

(PRIMARY ELECTION DAY)

For your convenience we will be open regular hours, 10 a.m. to 5 p.m. on Friday, May 19th.

We urge you to exercise your responsibility of citizenship by going to the polls.

Vote as you please . . .
but be sure to vote!

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• New Crane fixtures are now in full production and they are reaching the market in increasing quantities. There is a size and type of fixture to suit every taste as well as every budget. You'll like the fresh, modern styling of these quality plumbing fixtures, their many improvements. And you'll be pleased at the moderate prices of this up-to-the-minute equipment. Come in and see us—place your order today for earliest possible installation.

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SERVICE As Well As SAVINGS
CAVE JUNCTION

Floyd E. Ralston, Sr.

Democratic candidate for
COUNTY COMMISSIONER

54 years of age, married, has one son and resides at 913 Orchard Avenue, Grants Pass, Oregon. Was raised and educated in Oklahoma, coming to Oregon in 1939. Has been a resident of Josephine county since that time and engaged in dairy farming and also the real estate business.

Prior to coming to Oregon Mr. Ralston was engaged in the automobile business and was employed by Oklahoma County, Oklahoma, as Master Mechanic and Highway Superintendent for a period of over 18 years, having worked and been associated with some of the best known engineers in the middle West; was also employed by the Midwest Material and Construction Company as Road and Bridge Construction Foreman on State Highways.

If elected as County Commissioner, I will endeavor to not only promote a better and more economical road program, but will give fair and impartial attention and consideration to hospital, airport and the administration of any and all other County business.

Pol. adv. paid by F. E. Ralston



Believe It — Please . . .

Here's a man whose name is on the ballot and he asks:—

Do NOT VOTE

for JOHN BASTION

for County Commissioner

A change of plans (additional business) that happened AFTER filing and too late to remove name from ballot—

THAT IS THE REASON FOR THIS

SO THANK YOU

PLEASE VOTE — but DON'T VOTE for

John A. Bastian

Pol. adv. paid by John A. Bastian

THANKS

To all the Valley folks who came up to our place Sunday

And for your patience in waiting to be served, and our regrets to those we had to turn away. We sincerely hope it won't happen again. We now have plenty of fryers.

Smitty and Dorothy

When You Vote 21x

YOU VOTE FOR:— A man who knows Josephine County!
YOU VOTE FOR:— A man who asks no favors . . . expects none
YOU VOTE FOR:— A man who has served on the county court
YOU VOTE FOR:— A man who BELIEVES YOU, the citizen, should RUN the county.
YOU VOTE FOR:— A sound, solid business administration for all of the county.

YOU VOTE FOR:—

Pete Fredrickson County Judge

Paid pol. adv. by P. Fredrickson