



MEAL-TIME MAGIC

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

POTATO AND HAM CROQUETTES

1 cupful minced cooked ham
2 cupfuls mashed potatoes
2 eggs
Dry bread-crumbs

Combine the ham and beaten egg-yolks and barley, heat while stirring constantly. Cool, make into eight small balls, and cover with the mashed potatoes. Roll in fine, dry crumbs and then in the egg-whites, slightly beaten, with one-fourth cupful cold water, then in crumbs again. Fry at 350° F. in deep fat. Serves six.

CHICKEN NEPTUNE

2 cupfuls cooked, white chicken meat, diced
2 dozen large oysters
2 dozen fresh shrimps
1 small can crab meat
1 pint cream
1½ teaspoonfuls salt
6 fresh mushrooms, sliced
½ green pepper, chopped fine
½ pimiento, chopped fine
4 tablespoonfuls butter, fat or oil
2 tablespoonfuls flour
¼ teaspoonful paprika
¼ teaspoonful pepper

Wash the shrimp and cook for twenty minutes in boiling water; shell and remove the viscera. Wash the oysters, cook slowly in their own juice until the edges curl. Carefully clean the crab meat. Combine the sliced mushrooms and green pepper, chopped, and sauté for three minutes in two tablespoonfuls of butter. Meanwhile prepare a white sauce by placing two tablespoonfuls of the butter in the top of a double boiler. When melted, add the flour gradually, stirring constantly. When smooth, add the cream slowly and the seasoning, still stirring the mixture, and cook until thoroughly blended. Then combine with the diced chicken, oysters, shrimp, crab meat, mushrooms, green pepper, and pimiento, using a fork. Heat thoroughly and serve on small slices of toast. This quantity will serve ten persons.

USES FOR LEFT-OVER TURKEY

CREOLE TURKEY

1 medium-sized white onion
2 green peppers
1 tablespoonful fat
1 can tomato soup
1 tablespoonful flour
1 teaspoonful salt
1 teaspoonful sugar
6 small skinned mushrooms
½ teaspoonful chopped parsley
½ teaspoonful chopped chives
Turkey slices

Make a sauce as follows: Slice very fine the onion and peppers. Heat thoroughly in a frying-pan with the fat and brown for three minutes. Add the tomato soup and flour. Season this with the salt and sugar. When this is all blended together, add the mushrooms sliced, chopped parsley, and chopped chives. Slice the turkey as evenly and as attractively as possible. Place a row of slices overlapping each other in a flat baking-dish, moisten with a little melted butter, and heat thoroughly. On a platter put a sauce-boat and fill with the sauce. Arrange the turkey slices around the sauce-boat, garnishing with celery leaves and pimiento strips. Serves four to six.

CHICKEN MOUSSE

1 cupful white meat of chicken, cooked and ground very fine
1 cupful chicken-broth
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 broth, 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 chicken-broth. Pour this custard over the chicken-meat 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 six.

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Favorite Recipe Corner

From Sara H. Wertz we received a rare original recipe owned by the pioneer Applegate families of Oregon. I am sure that we will all want to clip this one out for our scrapbooks.

SOUR-DOUGH

(For Biscuits or Hot-cakes)

A starter is necessary for successful sour-dough cookery. In early days this starter was passed from one household to another, and miners often shared with each other.

Today we get our starter by taking 1 cup of milk and adding to it 1½ cups flour and ¼ yeast cake dissolved in 1 teaspoon water. Add 2 teaspoons sugar. Mix and beat thoroughly. Put in an earthenware crock. Let stand until bubbly and thoroughly fermented. (10 to 12 hours.)

For biscuits for 10 people: Add 3 cups raw milk to starter. Mix with sifted flour until firm. (5 to 6 cups flour). Let this dough ferment. If you want biscuits for supper, mix the dough in the morning. Dough should rise to top of a gallon crock.

Take out 1 cup starter and put aside. You do this each time before mixing.

In the dough-jar sift ¼ cup flour, 1 teaspoon soda, 3 teaspoons baking powder, 1 teaspoon salt and 2 teaspoons sugar.

Mix thoroughly. Turn out on bread board. Have ready a large baking pan in which there is a generous amount of melted bacon fat or ham grease.

Pinch off the biscuits, thoroughly cover with melted fat while putting them in the pan. Let rise in a warm place (preferably over a pan of warm water) 20-30 minutes. Bake.

Now, don't wash the dough jar. Just put your starter in and begin again with 1 cup of milk to every 3 people. So long as you "keep the jar" going no fresh starter is necessary. Sour dough has its own characteristic odor and if off odors develop, wash jar and make fresh starter.

For hot cakes, use only half as much flour and half as much baking powder for a runny batter. At the least add ½ cup corn-meal or whole wheat flour, 2 eggs well beaten, and 1 teaspoon soda. 1½ teaspoons baking powder, salt and sugar to taste.

New Owners Take Over Local Grocery Store

Mr. and Mrs. H. R. Lillich have purchased Richardson's Grocery on the Caves highway and took over its operation Monday, June 12.

The Lillichs were formerly in the grocery business in Klamath, California.

Mrs. Ortis Seat left Sunday for Ashland where she will spend some time in study at the normal school.



SATURDAY—JUNE 24

DOWN DAKOTA WAY

Roy Rogers and Trigger
Dale Evans
IN TRUCOLOR

SUN., MON.—JUNE 25 & 26



TUES., WED.—JUNE 27 & 28

THE WINDOW

Barbara Hale
Bobby Driscoll
Arthur Kennedy
Paul Stewart
Ruth Roman

JUNGLE GODDESS

George Reeves
Wanda McCay

THURS., FRI.—JUNE 29 & 30

ONCE MORE, MY DARLING

Robert Montgomery
Ann Blyth
Jane Cowl

Lions To Hold Meeting

The Lions Club will hold a dinner meeting at the House of Todelope at 8 p.m. Monday, June 26. All members are urged to attend.

Keep Oregon Green!

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and you've
got them all!

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SHOPSMITH is a saw, drill press, lathe, disc sander, and horizontal drill... 5 big-capacity tools in one unit! It's rugged (weighs 200 pounds), it takes less space, and it costs much less than 5 equivalent single-purpose tools. Get a SHOPSMITH... a complete workshop!

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Drills to center of 15" circle.

8" SAW (Picture above). 2½" cut depth. To 48" between blade and fence.

33" LATHE
15" swing. Speeds 800 to 3600 RPM.

HORIZONTAL DRILL
No limit to the length of work.

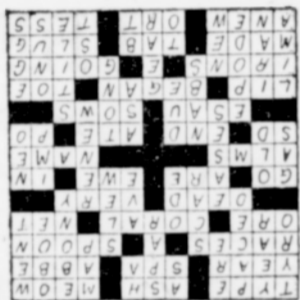
12" DISC SANDER
14" by 17" large tilting table.

See SHOPSMITH demonstrated at
Hubbard - Wray Co.
618 East 'H' Street Grants Pass

Protect Your Heritage— Help Prevent Forest Fires!

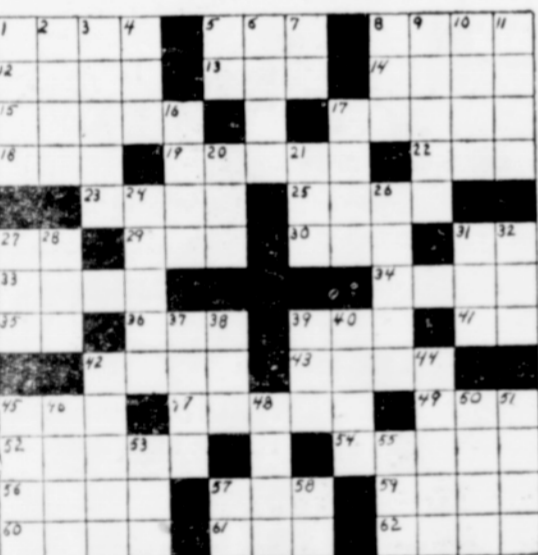
CROSSWORD PUZZLE

- HORIZONTAL**
- Kind
 - Fire residue
 - Feline sound
 - Period of time
 - Resort
 - Abbot
 - Speed contests
 - Ladle
 - Raw metals
 - Marine formation
 - Mesh
 - Lifeless
 - Extremely
 - Proceed
 - Erst
 - Female sheep
 - Within
 - Charity
 - Title
 - State (Abbr.)
 - Terminate
 - Consumed
 - Italian river
 - Biblical person
 - Plants
 - Mouth edge
 - Started
- VERTICAL**
- Novice
 - Annun
 - Marched
 - Before
 - Like
 - Rafter
 - Exclamation
 - Plan
 - Hard wood
 - Musical instrument
 - Departed
 - Wound
 - Killed
 - Lyrical poem
 - Hail
 - Relieves



THIS WEEK'S ANSWERS

- Refresh
- Aeriform substance
- Aard
- Little devil
- New (Comb. form)
- Seizes (Slang)
- Owing
- Biblical name
- Chinese society
- Lyrical poem
- Fence step
- Peruvian city
- Persia
- Equipment
- Burden
- Henfruit
- Unused
- Hop kiln
- Toward (Abbr.)
- Before time (Abbr.)



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