

MARY MARTHA SAYS "HIDE YOUR TROUBLES"

My dears: Christopher Morley in his "Where the Blue Begins" says: "It is all very well to wear a crown of thorns, and indeed every sensitive creature carries one in secret, but there are times when it ought to be worn cocked over one ear."

Widen your interests, O Mary-Marthas. Get away from the petty things of your lives, reach out for new ideas, fresh contacts, constructive work, study, read, think, and soon you will find that you, too, can tilt your particular crown of thorns jauntily over one ear, and go forward with new zest, new enjoyment, into a fuller more constructive life of action and happiness.

I want to include a bit of verse sent me by Z. S., which will, I think, fit in with this letter. "If you're feeling 'kinds' blue Just smile. If the world seems dark to you, Just smile. If you wear a smile always You'll be happy and be gay. You will find that it will pay. Just to smile."

ALOHA

Mrs. George Otten of Portland was taken to St. Vincent's hospital for a major operation Friday. Mrs. J. H. Neal called to see her on Tuesday. She is a niece of Mrs. Neal.

David Gregg, appointed from North Dakota on his scholastic record, without examination, was one of the graduates from West Point this June. He maintained an A- average rating through his years at West Point. He is a grand nephew of J. H. Neal.

Mrs. Herbert Yeager and three children and Mrs. Ruby Peterson of Culver City, Cal., were calling on Mrs. O. C. Mason, Wednesday morning. They were on their way to the home of Mrs. Andy Denholm in Portland. Mrs. Yeager is a daughter, and Mrs. Peterson a daughter-in-law of Mrs. Denholm.

Mr. and Mrs. B. L. Dorman and Mrs. J. G. Eddings of Vancouver, Wash., were guests of Mrs. Elmer Scott Sunday. Mr. Dorman is a brother and Mrs. Eddings a sister of Mrs. Scott. Wednesday the Scotts had as guests, a daughter, Mrs. W. C. Barnes and two children Gene and Beverly, and Mrs. J. Woodruff of Camas, Wash.

Hazeldale Items

Mr. Porter has been chosen principal of the Hazeldale school for the coming year.

Edna Webber of Shedd, Ore., is visiting Mr. and Mrs. Claude Webber for several days.

Miss Doris Peterson of Portland is visiting this week at the home of Mr. and Mrs. Lyle Taylor.

Hazeldale school district held the annual election Monday evening. Mr. Weaver was chosen as clerk, and Mr. Kenchelow was elected to the school board. Other members of the school board are Max Berger, chairman, and Clarence Walker.

On Oregon Farms

Turkeys Pay for Proper Care Albany—With turkey eggs selling for 12 to 15 cents a piece and many turkey growers vainly wishing their turkeys would commence early laying, the 175 hen flock owned by John Steen, south of Lebanon, was laying about 40 per cent late in March, and gaining every day. Mr. Steen told County Agent Floyd McMullen he credits the early laying of his hens to protection from cold driving winds, and to the good, well-balanced mash he feeds.

Find New Way of Fooling Ewes Lakeview—Two Lake county wool growers, Ed Bosbyshell, Dry Creek and S. R. Hanson, West Side, have found that bumper lambs can be grafted on ewes by rubbing kerosene on the lips and under jaw of the ewe, and on the lamb to be adopted. They recently reported to County Agent V. W. Johnson that this method is just as successful as the common one of fastening fresh pelts from dead lambs on bidders, and saves a great deal of time and energy.

Try New Seed Crop in Lane Eugene—A venture in vegetable seed production is being started this year by several farmers on the north fork of the Siuslaw river near Florence. Hara Peterson and Ralph Johnson will each have one acre of beets for seed and Elmer Johnson an acre of cabbage, and another acre of beef seed may be planted. The plantings this year are in the nature of an experiment, and if successful may lead to the establishment of a profitable new farm enterprise in western Lane county, says County Agent O. S. Fitchler.

Clackamas Farmers Sow Grass Oregon City—Among Clackamas county farmers planning on an acreage of tall meadow oat grass for seed production this year for the first time are Howard Belton, New Era; Stanley Ray, Molalla; and L. H. Hazen, Redland. Soil and climatic conditions of Clackamas county are ideal for grass seed production, according to County Agent J. J. Inskeep, who believes that many farmers of the county could profitably grow more of these crops, particularly tall meadow oat grass and chewing fescue.

The Cook's Nook

Stuffing Appears in New Guises To Make Meals That Capture Prizes

When in doubt—stuff it! If you wonder just how to prepare that dish to give it a brand new look, and a fine, full flavor, assist yourself right out of your quinary and fill it to the brim with stuffing!

Don't think the kind of stuffing we put inside our turkey and other fowl covers the field. There is a stuffing for every purpose. Vegetables, fruit, cake, steak, salad—all these and more may be stuffed with sparkling and savory results!

Stuffed Dates Take a stuffed date, for instance; or take two, they taste so good! Fill a plump date with cottage or cream cheese and your salad is half-made; fill them with peanut butter or American cheese for sandwiches; fill dates with nutmeats and roll them in sugar and a dessert or party-sweet is ready; stuff them with fondant or marshmallow and get confectionery!

Stuffed Bananas Allow one yellow-ripe banana for each serving. Peel, and split into halves lengthwise. Place halves on a plate, cut side up. With a silver teaspoon make a slight groove down the center of each banana half. Make a stuffing of cream cheese thoroughly blended with canned crushed pineapple. Spread the mixture on one banana half and place the other half on top. Spread the stuffed banana with a thin coating of cream mayonnaise and sprinkle with finely chopped nutmeats, preferably salted pecans. Serve on shredded lettuce or watercress as salad.

Stuffed Steak 2 cups boiled rice 2 tbsps. chopped parsley Paprika 1 1/2 lbs. round steak or flank steak 1 tsp. onion juice

Combine the rice and seasonings. Pound the steak until thin, sprinkle with salt, spread with a layer of the rice stuffing three-fourths inch thick. Roll and fasten with skewers or toothpicks; or tie with string while cooking.

Place in a deep oven dish. Add enough hot water to come up one-half inch in pan. Cover, cook in moderate oven (350° F.) about 2 hours. Remove the cover to brown.

and thicken the stock to serve as gravy. 6 servings.

Stuffed Oranges 6 oranges 1/2 cup dates 1/2 cup nut meats 1/2 cup coconut 1 egg white 1/4 cup powdered sugar

Cut a slice from the end of each orange and carefully remove the pulp. If feasible, cut edges of orange shell in scallops. Mix orange pulp, sliced dates, chopped nuts and coconut together and re-fill the orange shells. Beat the egg white until stiff, add sugar gradually and continue beating. Cover top of oranges with the meringue. Bake in a slow oven (275° F.) for 15 minutes or until the meringue is brown. Serve warm, sprinkled with coconut. 6 servings.

Stuffed Onions 6 Bermuda onions 12 salted crackers 1/4 cup ground cooked meat 2 tbsps. shortening Salt and pepper 2 cups medium white sauce 1/4 cup grated cheese

Peel and parboil onions in boiling salted water. Drain and remove centers. Chop centers and combine with crumbled crackers, meat, shortening and seasoning. Fill onions with this mixture. Place them in a buttered baking dish. Cover with medium white sauce, and sprinkle with grated cheese. Bake covered 15 minutes in a hot oven (450° F.). Uncover and brown. 6 servings.

POEMEALS

When you go to your door And guests stand there, Don't turn 'em away with sighs, With a welcoming smile And never a care Prepare a hasty surprise.

Emergency Special 1 1/2 lbs. round steak 1/2 cup fine dry bread crumbs 1 egg well beaten 1 teaspoon onion juice 1/2 teaspoon salt Pepper Milk to moisten

Put round steak or some other cut of beef through the meat chopper four or five times. Add other ingredients and mix very thoroughly. Add milk to make the right consistency to mold into small cakes about 3/4 inch thick. Fry in

hot fat until well browned. (Bacon or ham gives a good flavor.) Remove the meat cakes and make a gravy by adding flour to the fat remaining in the pan and stir until the flour is well browned. Use enough flour to make a cream sauce of medium consistency (1 cup milk, 2 tbsps. flour). Add milk until desired consistency. Return browned meat cakes to cream sauce and finish cooking cakes over a low fire. This serves about eight persons.

Mr. and Mrs. S. B. Lawrence and S. B. Jr. were dinner guests of Mr. and Mrs. Dave Fisk and Mr. and Mrs. Wiley Fisk at Multnomah on Sunday.

Mrs. James Lathrop of Raleigh is spending the week at Seaside. Mrs. Wm. Garish, Worthy Matron of Beaver Chapter O. E. S., who has been ill for the past few weeks, is much improved.

Into Spaceless Space

Take your pencil and do a little figuring. Light travels 186,000 miles a second. Multiply that by 60 seconds to the minute, then 60 minutes to the hour, and 24 hours to the day; 365 days to the year, and the big sum already by 250 millions. Now you have in the total the distance to the last west. That is the line fence off there so far as these know who study the heavens.

Then let your imagination sweep out to the east. Away west, away east. Quite a sizeable universe you say. And now turn to Psalm 103:12—"As far as the east is from the west, so far hath He removed our transgressions from us." Crossing over the line that divides between right and wrong, means that big word "transgressions." And being now counted righteous by Christ's blood, we shall be saved from wrath through Him.

And now comes a laboring man who is also a Bible student. "I think a man ought to master the whole Bible," says this man. He used to pick up a scanty living singing in the saloons and places where shame rules. A man whose songs would have landed him in Uncle Sam's Big House to serve time if he had sent them farough the mails and been caught. And this friend wishes he might forget. Friend, take out your pencil and figure how far away God puts the sins of the penitent. "Forgetting those things that are behind"—God speaking through the Apostle Paul. What God has blotted out, He forbids us to unearth and brood over.

George N. Taylor, Beaverton, Oregon. p.d. adv.

June Salads For June Brides! Plan the Wedding Luncheon Now

By Martha Adams

WHEN the bridegroom slips the ring on the waiting finger and the bride promises to love, honor and cherish, her part in the ceremony is over. On the other hand, the family is busily concerned with the wedding luncheon or the reception, and the festivities that go on for hours.

Luckily for the bride's family, the month of June is an ideal time for a porch luncheon or out-of-doors reception. Fresh fruits and vegetables are at the height of the season. So in addition to having delicious food, the color scheme of salads and sandwiches can be as gay as the bride's spirits.

Here are two menus for both a luncheon and reception, and recipes for some of the most delicious of the foods:

Table Decoration—Red Roses (Red and White Color Scheme)

Formal Luncheon Menu

- Radish Roses Stuffed Jellyed Tomato Salads* Chicken a la King Baked Stuffed Potatoes Pickled Beets Hot Luncheon Rolls Vanilla Ice Cream Fresh Strawberry Sauce Bride's White Cake with White Frosting Red and White Mints Coffee Reception Refreshments Stuffed Celery Queen Olives Mock Pate de Foie Gras Canapes* Jellyed Strawberry Salad* Date Stars* Finger Sandwiches* Assorted Cakes Hot Chocolate Salted Nuts Coffee Candies

Jellyed Tomato Salads*

- 4 teaspoons gelatin 2 tablespoons cold water 2 cups cooked or canned tomatoes 1 teaspoon scraped onion 1/2 teaspoon salt 2 teaspoons sugar 1 teaspoon Worcestershire sauce Real mayonnaise Soak gelatin in cold water. Cook tomatoes and seasonings 10 minutes and strain off liquid. Dissolve gelatin in hot liquid. Pour into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with parsley and real mayonnaise.

Mock Pate de Foie Gras Canapes*

- 1/4 cup real mayonnaise 1 cup boiled calves liver, finely ground 1/2 cup boiled mushrooms, finely ground 1/2 teaspoon salt To real mayonnaise add remaining ingredients and blend. Spread



The Bride's Salad is a strawberry mold! And tastier than ever when served with real mayonnaise.

on canapes and serve with half slices of lemon. Makes about 1 cup spread. Use finer grinder of food chopper for liver and mushrooms.

Date Stars*

- 2 tablespoons real mayonnaise 1 package (3 ounces) cream cheese 1/2 cup dates, seeded and finely chopped Blend real mayonnaise, cream cheese and dates. Cut thin slices of bread into stars with cookie cutter and cut an equal number of circles about half the size of the stars. Butter the bread. Spread stars with date mixture and place a circle of bread on each.

Finger Sandwiches* (open face)

- 2 packages (6 ounces) cream cheese 1/2 cup real mayonnaise 2 tablespoons almonds, finely chopped 1 tablespoon maraschino cherries, drained and finely chopped Blend ingredients together thoroughly. Spread on thin slices of graham or whole wheat bread and cut in strips. Makes 1 1/4 cups of spread.

Jellyed Strawberry Salad*

- 1 package strawberry-flavored gelatin 2 cups boiling water 2 tablespoons confectioners' sugar 3 cups strawberries, quartered and hulled 1/3 cup real mayonnaise 1/3 cup cream, whipped Dissolve gelatin in boiling water. Chill. Sugar the strawberries, a soft cloth.



"AY GO HOME"—Greta Garbo, famous screen star, said "she was tired of it all" and sailed for her home in Sweden for a five months' rest.

In The WEEK'S NEWS CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



P.S. THEY GOT THE JOB—First scholarship winners of Fisher Body Craftsman's Guild to graduate from college found good jobs awaiting them. Albert Fischer, U. of Illinois, will join the research division of General Motors, and Raymond Doerr, U. of Mich., the G-M proving grounds staff. Left to right are Fischer, Guild Secretary W. S. McLean, Doerr and Guild President W. A. Fisher.



ALMA MATER HONORS SON—M. Sayle Taylor, nationally known as "The Voice of Experience," receives an honorary degree of doctor of laws from William Jewell College, Liberty, Mo., his alma mater. Dr. Taylor delivered the commencement address.



FIGURATIVELY SPEAKING—This is the figure, and figures, of Miss Sally O'Brien of Chicago, who won a city-wide contest to select a girl in whom was combined a perfectly proportioned body, health, beauty and complexion.



NOW THE "KITCHEN TROUSSEAU"—Colette d'Arville, pretty French star of the Opera Comique, is so enthusiastic about American kitchen devices, she is taking back a complete "kitchen trousseau" assembled by Hammacher Schlemmer.