

COUNTY NEWS

Notes from all parts of Linn County

Shelburn News

SHELBY, Ore., March 22.—Frank Kula made a business trip to Salem Friday.

Venus Tindall, was a Scio visitor Thursday.

Tally Gibbons was taken from the hospital Thursday. He is slowly recovering from his illness.

Mrs. J. W. Miller is also recovering to this writing.

Mr. and Mrs. C. M. Tindall were Albany visitors Monday.

Mildred Kula suffered from a light attack of tonsillitis.

Jim Trolinger, who was working in a saw mill suffered the loss of his right hand Friday.

John Boss is still quite ill with the flu.

May Stoddard, who is attending Scio high school spent the week end with home folks.

Mr. and Mrs. W. H. McLain were Scio visitors Wednesday.

Bessie Gooch spent the week end with home folks.

Mrs. Charles Ransom and son, Wayne, of Aumsville visited John Ransom and family this week.

Earl Gooch has been visiting relatives this week.

A Shanks is quite ill at this writing.

Sweet Home Siftings

We are glad the sick are all on the mend.

Frank Coulter moved his family into their new home across the river last Thursday.

Mr. and Mrs. Dave Dorpher and family returned home after spending three weeks with their parents during their siege of the flu.

Mrs. Johnny Orchard is quite ill at this writing.

Jim Morehead purchased the team of horses his father used to own and which was sold at auction some time ago to Mr. Coryell. It seems good to see animals come back to their old stalls again.

The rains of the past few days will be fine on the grain, if we don't get too much.

Miss Mary Phillippi is still confined to her bed. This makes the fourth week.

Mrs. Phillippi's sister is staying with them now, as Mrs. Pound had to

go home.
Mrs. Devoe has been suffering with neuralgia.
We are glad to see Miss Leora Nye out again.
Grandma Story has been quite sick the past week.—Lebanon Express.

Home Cookery Aids For Busy Home-Makers

By Hester Conklin and Pauline Parridge, of the Del Monte Cookery Service

Pies With A Backed Crust.

Any good bread or pastry flour may be used in making pastry, or either cornstarch or corn meal may be used in combination with it. Any good solid fat may be used. Have it well chilled and use cold water. Keep pastry cold, handle as little as possible and roll lightly on one side only.

Add water slowly and avoid using too much—not more than just enough to hold the mixture together. The lightness of pastry depends upon the amount of air enclosed and the expansion of that air in baking. The flakiness depends upon the kind and amount of fat used. The fat should not be cut in very fine if a flaky crust is desired. The tenderness depends upon the care used in mixing and handling. Avoid using flour on the board when rolling pies. It is not necessary to grease the pan used for baking.

Pastry

1 cup flour, 1 teaspoon salt, 4 tablespoons fat Cold water.
Mix and sift the flour and salt. Cut in the fat with a knife till thoroughly mixed. Add water slowly till mixture holds together in a ball. Roll out and place on the bottom of an inverted pie pan. Trim the edge allowing as much as possible, as crust will shrink. Pierce with a fork in several places in order to avoid the formation of bubbles. Bake in a hot oven till brown. When cooked remove carefully and set the crust inside the pan. It is then ready for the filling.

Pineapple Pie

1 can grated pineapple, 5 tablespoons cornstarch, 1-2 cup sugar, 2 egg yolks, 1 tablespoon lemon juice 2 egg whites.
Drain the juice from the grated pineapple and if there is not 1-2 cups at least add hot water to make that amount. Heat the liquid and

pour onto the sugar and cornstarch which have been thoroughly mixed. Bring to the boiling point stirring constantly. Cook in a double boiler 35 minutes. Pour onto beaten egg yolks, add pineapple and cook till yolks thicken, stirring constantly. Remove from fire, add lemon juice and cool. Prepare the meringue by beating the egg whites till stiff, and adding 2 tablespoons of powdered sugar. Pour filling into backed crust, spread with meringue and brown in a hot oven.

Apricot Meringue Pie

1 can apricots, 4 tablespoons cornstarch, 1-2 to 1 cup sugar, 2 egg yolks 2 egg whites, 1-4 cup shredded coconut.

Drain the apricots and bring the juice to the boiling point. Pour onto the cornstarch and sugar, which have been well mixed. Return to the fire and bring to the boiling point, stirring constantly. Then cook in a double boiler 35 minutes. Pour onto the beaten egg yolks and return to the double boiler. Cook till the egg thickens, stirring constantly. Set aside till slightly cooled. To prepare the meringue, beat the egg whites till stiff and add 2 tablespoons of powdered sugar. Put the apricots into the backed crust, pour the cooled mixture over them and spread with meringue. Sprinkle the coconut over the top and brown in a hot oven.

Rhubarb and Orange Marmalade Pie

1 cup rhubarb 1-2 cup sugar, 3 tablespoons flour, 2 egg yolks, 1 glass orange marmalade (3-4 to 1 cup) 2 egg whites.

Cut the rhubarb in short pieces and pour boiling water onto it, allow to stand 1 minute and drain. Add the sugar to the rhubarb and cook till tender. Mix a little cold water with the flour and stir till smooth, then add to the rhubarb, stirring constantly till it thickens. Cook in a double boiler 15 minutes. Add the marmalade and beaten egg yolks, cook till eggs thicken, and cool. Prepare the meringue by beating the egg whites till stiff and adding 2 tablespoons of powdered sugar. Pour the cooled mixture into the backed crust, spread with the meringue and brown in a hot oven.

There are many delicious tarts which may be made from left-over pastry, or pastry may be made just for this purpose. Suggestions and recipes for a variety of tarts will be given in a later column.

Of Interest To Women

In the recent election in Ireland forty-three women were returned to borough and city councils.

The Chamber of Commerce of Lynn Mass., has invited the women of that city to join its membership.

Jewish women in Palestine have been granted the vote and will be eligible for election to the Constituent Assembly.

The ex-Empress Eugenie is probably the only woman living who has had a planet named after her. One of the remarkable family of minor planets situated between the orbits of Jupiter and Mars was named Eugenia in her honor.

The first woman student in the Royal Academy, London, was a Miss Hereford, who, in her letter of application, signed only the initials of her first name, and as no suspicion was aroused, was formally admitted before her sex was known.

Industrial standards for women workers, including the 48-hour week, minimum wage law, prohibition of night work, and collective bargaining, will be discussed by the national convention of the Young Women's Christian Association to be held in Cleveland next month.

Mrs. Victoria J. Dewey, owner and manager of a large produce company and also actively interested in politics is mentioned as a possible delegate-at-large from Iowa to the Democratic national convention.

ARMY STORE

has just unloaded a car of

BACON

Sides at	20c lb.	Wool sox	55c
12 lb. can	\$2.75	Towels	20c
A limited amount of wool	blankets	20 gal. Galv. ash Cans	\$3.00
	\$6.00	Roast Beef 2 lb.	55c
Iodine, 6 tubes	15c	Brooms, barn	75c
Goggles	75c	Halter chains	20c
Compass	\$1.00	Barrack Bags	75c
Candy 25 for	\$1.00	Shoes, field	\$7.50
Wool underwear	\$1.00	Shoes, Marching	\$8.25

Store will open Tuesday, Thursday and Saturday to 8 p. m. so as to accommodate working people who have made special request to supply their wants. We will close the sale next Saturday.

107 Lyon St. J. T. CONWAY, Mgr.

THE HORSE SHOE SPECIALS
So called because they really bring good luck to those who invest wisely, by buying them.
3 EACH DAY FOR TUESDAY—
TOMATOES. "Fairplay" brand No. 2 can 10c
CRACKERS. 45c pkg., Special 35c
PUMPKIN. No. 2 1/2 Can, 2 for 25c
HAMILTONS'

HAMILTONS

SHOES

Hamiltons' Lower Price Downstairs Store

SHOES

MEN'S DRESS SHOES

Black English Bal.	\$6.19
Black English Bal.	\$8.00
Brown Calfskin English Bal.	\$6.75
Brown Calfskin Semi-English Bal.	\$7.55
Black Vici Kid Blu. Flexible sole, Rubber heel	\$9.25
Gun Metal Blucher	\$5.79
Gun Metal Blucher	\$7.00
Gun Metal Blu. Neolin Soles	\$5.98

SEMI DRESS SHOES

Black Calfskin Semi-English Blu.	\$7.50
Brown Elk Semi-English Blu.	\$8.00
Black Calfskin Blu. Double sole	\$10.25
Brown Calfskin Blu. Double Sole	\$8.25
Brown Calfskin Blu. Double Sole	\$10.00
Black Vici Kid Bal. Plain Toe wide last	\$5.87

WORK SHOES

Chocolate Veal Blucher	\$4.69
Smoked Veal Outing Bal.	\$4.35
Black Milo Blu.	\$4.19
Chocolate Blu.	\$5.25
Chocolate Blu. Sampson Upper Welt Sole Munson Last	\$6.75
Chippewa Chocolate Blu.	\$5.65 & \$6.89
Double Sole	\$7.15
Chippewa Soo Calf, welt sole	\$9.00
Chippewa Water Proof Veal	\$7.50
Chippewa Ext-pa Heavy Chrome	\$7.49
Hand-made Chippewa Chocolate Veal Wing Tip, double welt sole	\$7.19
A. A. CUTTERS Men's Re-tan Chrome Goodyear Welt Sole Chocolate and Black	\$7.69
Same as above with plain toe, no tip	\$8.00
A. A. CUTTERS 8 inch Black Chrome Kid Vamp Half double sole, pegged sole, Medium round toe last	\$8.00

LADIES' DRESS SHOES

Brown, all kid, Louis Heel	\$7.39
Black all kid, Louis Heel	\$6.48
Brown Extra Heavy alf Blucher, low heels,	\$5.89 \$6.25 & \$6.59
Brown Calfskin, Cloth top, plain toe	\$5.25
Gray Kid cloth top, Louis Heel, plain toe	\$4.95
Black Kid, low heel	\$4.95
Black kid, low heel, plain toe	\$5.89
Black Gunmetal, low heel	\$4.98
Black Gunmetal, cloth top, Low & Cuban heels	\$3.75
Black, Ash Blu., low heel	\$4.29
Brown, Extra Heavy Blu., low heel	\$4.90

WOMEN'S JULIETS

Black Kid Princess Juliets, wide widths, \$2.75 with rubber heels **\$2.85**

MISSES' SHOES

Brown Extra Heavy Calf Blucher, low heels out wears them all	\$3.79 & \$4.35
Black Gunmetal, Lace Bal. \$2.95, \$3.39 &	\$3.98
Chocolate Russia, lace bal.	\$4.59
Black Gunmetal, cloth top, button	\$2.89 & \$3.30

BOYS' DRESS SHOES

Chocolate Veal Blucher	\$4.69
Smoked Veal Outing Bal.	\$4.35
Black Milo Blu.	\$4.19
Chocolate Blu.	\$5.25
Chocolate Blu. Sampson Upper Welt Sole Munson Last	\$6.75
Chippewa Chocolate Blu.	\$5.65 & \$6.89
Double Sole	\$7.15
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BOYS' HEAVY SHOES

Chocolate Blucher Chrome Elk double sole	\$3.69
Black Chrome Blucher \$3.65, \$4.09 &	\$4.50
Heavy Chrome Blucher ..	\$5.90 & \$6.10
Chocolate Soo Calf, welt sole	\$4.85 & \$5
Brown Blucher, double sole, soft toe, Munson last outside counter, \$3.95, \$4.75 &	\$5.19

Special value in high-cut shoes.

When Comparing Prices, Don't forget QUALITY!

HAMILTONS