

Household Talks

By Hester Conklin and Pauline Parridge of Del Monte Cookery Service.

CHOWDERS

Chowders properly served should be the main dish of a meal. They are soups that have ceased to be merely an accessory or an appetizer, and have become a satisfying food with all the stimulating qualities of a soup.

Probably the best known is our old friend, clam chowder, and it would not be out of the way to give an especially good recipe for it in this column.

Clam Chowder.

One can clams or 1 cup fresh chopped clams, 3 tablespoons fat, 1 small onion, 1 teaspoon salt, 2 cups boiling water, 3 potatoes, 1 can tomatoes, 6 crackers, finely crushed.

Melt the fat, add the onion and when it has turned yellow add the water, salt and potatoes that have been pared and sliced very thin. Cook till the potatoes are tender and add clams, tomatoes and crackers. Cook slowly 15 minutes and serve.

Vegetable Chowder.

One and a half tablespoons sugar, 4 tablespoons drippings or fat, 1 can peas, 1/2 cup chopped carrots, 1/2 cup chopped onion, 1/2 cup diced celery, 1 can tomato sauce, 6 cups boiling water, 2 teaspoons salt, 1-8 teaspoon pepper.

Caramelize the sugar by melting it in a frying pan and when a dark brown add the fat and the vegetables and cook till they are brown, shaking occasionally. Add the water, tomato sauce and seasonings, cover and cook slowly 1 hour. Each serving may be sprinkled with grated cheese.

Meat Chowder.

One slice fat salt pork, 1 onion, sliced, 2 cups potatoes, 2 cups boiling water, 1 1/2 teaspoons salt, 1/4 teaspoon pepper, 1 cup diced cooked meat, 6 crackers finely crushed, 1 can corn, 1/2 can pimientos, chopped, 2 cups milk.

Try out the fat from the pork, add the onion and cook till it is yellow. Slice the potatoes very thin and add with the boiling water and salt, to the fat and onion. Cook till the potatoes are tender and add the meat, pepper, corn, pimientos, crackers and milk. Cook slowly 10 minutes and serve.

SALADS

The following are three salads that may easily be made when green vegetables or fresh fruits are not available. A salad served with one of the chowders given above makes a very complete service for either luncheon or supper.

Hawaiian Salad.

One small can sliced pineapple, 3/4 cup dates, 1/4 cup vinegar, 1/2 cup sugar, 1/2 teaspoon mustard, 2 tablespoons flour, 1-8 teaspoon salt.

Drain the pineapple and measure the liquid, add enough water to make 3-4 cup and bring to the boiling point. Mix the dry ingredients and the vinegar and pour into the boiling liquid, stirring till it thickens. Boil 3 minutes and chill thoroughly. Wash and stone the dates and cut into quarters. Cut the pineapple in small pieces and mix with the dates. Combine with the dressing just before serving.

Creole Salad

Two cups hot boiled rice, 1/2 cup seedless raisin, 1/2 cup chopped ripe olives.

Mix the rice, olives and raisins and pack into small fancy molds. Set in a cold place till thoroughly chilled. Serve turned out on a lettuce leaf surrounded with Russian dressing, made by adding 2 tablespoons pimiento to 1 cup of thick mayonnaise.

Mock Chicken Salad.

Two hard cooked eggs, 1 can tuna, 1/2 cup chopped celery, 2 tablespoons granulated gelatine, 1/2 cup cold water, 1/2 cup boiling water, 1/2 cup weak vinegar, 1 tablespoon sugar, 1/2 teaspoon salt.

Slice the hard cooked eggs and put in the bottom of a mold that has been wet with cold water. Flake the tuna and mix with the celery. Soak the gelatin in the cold water and pour on the boiling water. Add the sugar and salt and stir till the gelatin and sugar dissolve. Set in a cold place till mixture begins to thicken slightly. Add the tuna and celery and pour into mold. When firm turn out on a serving dish. Garnish with the celery tops and serve with mayonnaise or cooked salad dressing.

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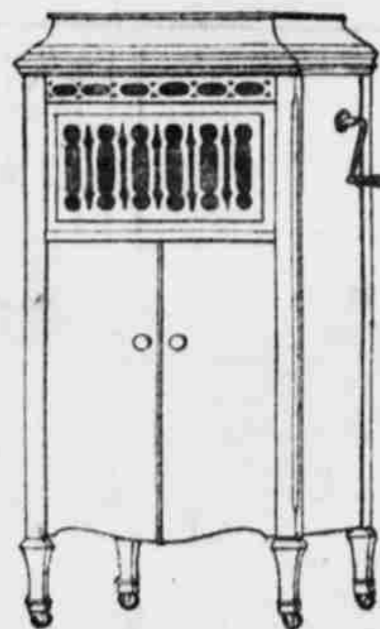
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SUMMONS

Herbert E. Walker, Plaintiff, vs. the unknown heirs of Joseph Pohorsky, deceased, also all other persons right, title, estate, lien or interest in the real estate described in the complaint herein, defendants.

To the unknown heirs of Joseph Pohorsky, deceased, and also on other persons or parties unknown claiming any right, title, estate, lien, or interest in the real estate described in the complaint herein. You and each of you are hereby summoned and required to appear and answer the complaint filed against you in the above entitled court and cause, on or before six weeks from the day of the first publication of this sum-

mons and if you fail so to appear and answer said complaint for want thereof the plaintiff will apply to the court for the relief demanded in the complaint to-wit:

For a decree adjudging that plaintiff is the owner in fee simple of the following described premises to-wit:

Commencing at a point in the center of County Road No. 95, 56 1/2 links East of a point 6.43 chains North of the 1/4 section corner on line between sections 2 and 3 of T. 18 S. R. 3 West of Willamette Meridian, thence West 10.69 chains to East line of the O. & C. railroad right-of-way, thence South 27 1/2 degrees East along said right-of-way 2.52 chains, thence East 9.71 chains to center of said County Road, thence North 4 degrees 50

minutes West 2.25 chains to place of beginning, all in Lane County, State of Oregon.

And that the defendants have not nor have either of them any right, title or interest in or to said premises or any part thereof; forever quieting the title of plaintiff in said premises against the defendants and each of them and such other and further relief as to the court may seem proper, including a judgment for costs and disbursements of suit.

This summons is published once each week for six successive weeks in The Springfield News, a weekly newspaper of general circulation published in Springfield, Lane County, Oregon, by order of the Honorable G. P. Skipworth, judge of the said

court which order is dated June 1st, 1920, and the day of the first publication of this summons is June 3rd, 1920, and the last publication July 8, 1920.

POTTER & IMMEL,

Attorneys for Plaintiff.

Residence and Postoffice address,
Eugene, Oregon.

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