

Chicken Fricassee Always Goes Over Big Everywhere

By MRS. GAYNOR MADDOX
In many American homes, a party always means chicken. But how shall we cook it? Chicken fricassee is always good and it makes a fowl go further. But this traditional dish deserves careful preparation. Edith Barber's Cook Book, one of the

MENU
BREAKFAST: Scrambled eggs, crisp bacon, nut muffins, jelly, coffee, milk.
DINNER: Fruit cup, roast duck, bigarade sauce, sweet potato puff, buttered broccoli, mixed spring salad, rhubarb and strawberry tarts, coffee, milk.
SUPPER: Creamed chicken on toast, fresh vegetable salad, spurge cake, stewed fruits, tea, milk.

newest and most complete guides to the American way of dining, gives this recipe very thorough instructions.
Chicken Fricassee (Serves 4 to 6)
One boiled chicken, 3 table-

spoons butter or chicken fat, 4 tablespoons flour, 2 cups chicken stock, 1 egg yolk, slightly beaten; 1 cup cream, 1 teaspoon Worcestershire sauce, 2 tablespoons chopped parsley.

Have chicken cut in pieces and boil. Keep chicken warm while making sauce. Melt fat, stir in flour and when well blended, add chicken stock slowly, stirring constantly over low heat until mixture thickens and boils. Add cream and lemon juice to slightly beaten egg yolk and stir into sauce. Reheat. Add Worcestershire sauce and salt and pepper if necessary. Arrange chicken on platter, pour sauce over it and sprinkle with parsley. Serve with hot baking powder biscuits or rice.

To boil the chicken to perfection, follow this recipe from the same book:

Boiled Chicken
One 5-pound fowl, 1 quart boiling water (about), 1 stalk celery, 1 sliced onion, 2 sprigs parsley, 1 cup chopped carrot, 1

bay leaf, 4 cloves, 4 peppercorns, 1 tablespoon salt.
Have chicken cut in pieces for serving or leave whole for use in salads or creamed dishes. Clean and place in kettle, add water to half cover, then remaining ingredients, and bring to boiling. Cover tightly and let simmer over low heat 1 1/2 to 2 hours, or until tender.
Roast duck is a good May selection for Sunday's dinner party.

Bigarade Sauce for Roast Duck
One orange rind, 4 table-

spoons duck fat, 3 tablespoons flour, 1 teaspoon salt, dash of pepper, 1 cup water, 1 cup orange juice.
Parboil orange rind in water 3 minutes. Drain, remove white portion and cut rind in very fine strips with scissors. Heat duck fat, stir in flour, salt and pepper. When well blended, add water and orange juice slowly, stirring constantly over low heat until mixture thickens and boils. Stir in orange rind and reheat.

Women of Moose to Receive Academy Award Here May 13

Mrs. Blanche Dixon, senior regent of the Women of the Moose, announced to the chapter at a recent meeting she had been notified through the grand dean of the Academy of Friendship, Mrs. Mary Hooper of Baltimore, Md., that a session of the Academy of Symposium will be held in Klamath Falls May 13. All members of the Academy throughout the state, and all candidates who have been certified to receive their awards are ex-

pected to attend the session which will be presided over by Mrs. Naomi Warren, state dean. The Academy award is bestowed on members who have achieved outstanding success in the development program of the Women of the Moose.

Mrs. Dixon further announced that Lawrence Grove of Cleveland, O., grand governor of the fraternity would attend the Academy session, coming with authority to confer the degree. Grove has been associated with the Moose lodge for the past 25 years and is greatly interested in the welfare work which has been accomplished by the order. He is an enthusiastic booster for the work of the Women of the Moose. During his visit here he will also have a conference with the pilgrims of the Moose, officers of the Legion, members of the Fellowship degree, and officers of the local lodge.

In addition to the ceremonial on this occasion, there will be a dinner held at the Willard hotel at which time an address will be given by the grand governor.

Members of the local chapter of Women of the Moose, who have been called to receive the Friendship degree, are Sadie Rand, Edna Jensen, Bell Tompkins, Maud Christensen, Blanche Dixon, Margaret Johnson, Opal Blehn, Mable Ward, LaVera McBride, Ruby Bell, Florence Pike, Kathleen Hepburn and Mildred Wilkerson.

ELECTION SET AT ASHLAND NORMAL

SOUTHERN OREGON COLLEGE OF EDUCATION, Ashland, May 10 (Special) — The student body election all day on May 17. The following candidates have been nominated by the student council and the student body: President, Charles Sturgill of Ashland; Don Barnes of Phoenix, and Eugene Crites of Roseburg; vice president, Ralph Lamb of Eagle Point, John Childers of Talent, and Edward Cate of Ashland; secretary, Corrine Harwood, Jean Leonard, Frances Clark and Margaret Mann, all of Medford; treasurer, Leslie Segsworth of Ashland, Kenneth Thompson of Portland, Lela Henderson of Medford, and Lynn Wolfe of Phoenix, Ariz.; pep promoter, Harold Grow of Eagle Point, Buzz Roberson of Ashland, and Keith Palmerton of Rogue River; social chairman, Kenton Robbins of Ashland; editor of the Siskiyou, Harold Baughman of Ashland.

What's more embarrassing for the office boy who is caught at the ball game, after giving the old excuse, is to be caught there with the modern grandmother who insisted on coming along.

On his birthday, Hitler receives tons of scrap metal from the people, Germany having at last found a solution to the used razor blade problem.

DR. D. V. POLING COMMENCEMENT SPEAKER AT SOCE

SOUTHERN OREGON COLLEGE OF EDUCATION, Ashland, May 10 (Special) — Dr. D. V. Poling, high school visitor for the Oregon state system of higher education, will deliver the commencement address in the college gymnasium on June 4, 1940. Dr. Poling will speak on "The Ends of Life."

BRITISH ADMIT AIR POWER LAGS

WASHINGTON, May 10 (AP) — A British official admission that the allies were inferior to Germany in air power stirred expectations yesterday of a speed-up in Anglo-French orders for American-made warplanes. Aviation authorities, conversant with negotiations to date, said they were puzzled by the strange lag in allied purchases, particularly in view of reliable reports that British and French plane production had declined from pre-war levels. It has been six weeks since the last of the army's newest

military ships was released for sale abroad, yet the allied purchasing mission has announced contracts for only about 1900 planes out of a projected \$1,000,-

000,000 order for a fleet of possibly 8000.

"The allies are through re-treating," states the communi-

que. Reports on the next day's fighting indicate someone forgot to notify the troops at the front.

WE COWS CAN'T BE TOO CAREFUL ABOUT THE COMPANY THAT KEEPS US



Elsie's right — and Borden's is proud of the responsibility of bringing such good milk to Borden's plant.

Borden's is happy to evaporate and to irradiate it there.

Quick to ship it to your grocer, each can identified by the familiar Borden label. Do plan to stock up today — several cans!

For Elsie, for Borden's and for you — if the pleasure will be too-tual!

IT'S BORDEN'S IT'S GOT TO BE GOOD

A Northwest Product



C and H PURE CANE SUGAR



Is never wasted in cup bottoms It dissolves too quickly.



"Now that's what I call good coffee"



How pleasant it is after greeting your husband to hear him say, "When I left the office Mr. Jordan was still talking about the coffee you served last night. Remember what he said... 'NOW THAT'S WHAT I CALL GOOD COFFEE!'"

Hills Bros. Coffee Pleases Critical Tastes

When you take care in brewing Hills Bros. Coffee, its aroma and flavor will never "let you down." You can serve each cup with pride and confidence because every pound of Hills Bros. Coffee you buy has a matchless, uniform quality.



The Correct Grind is guaranteed to give best results by any method of coffee-making if directions are followed. Hills Bros. Coffee should never be reground. Regrinding results in a loss of flavor and aroma and the coffee loses freshness faster.

IMPORTANT: Carefully observe timing for each method. Measure 2 level tablespoons of coffee to each cup of water. Vary water slightly for exact strength desired. Keep coffee-maker clean.

DRIP METHOD: 6 to 8 minutes preferred. If less than 2/3 capacity is made, water will drip too fast, giving weak coffee.

GLASS VACUUM-MAKERS: Put upper bowl on after water boils. The coffee and water should be in contact 5 to 7 minutes.

PERCOLATOR: Start with cold or hot water. Percolate slowly 7 to 10 minutes after steady pumping starts.

COFFEEPOT: Bring coffee to boiling. Stir. Remove from fire. Add a little cold water and let stand 5 minutes to settle.

STEEPING: Pour boiling water on coffee. Stir well. Stir again in 5 minutes. Steep for a total of 10 to 15 minutes.

Hint of the week

Coffee keeps freshest in its original container. But if you do transfer it to a canister, never empty fresh coffee on top of old coffee.



ON THE SIDE of every can are directions for obtaining best results by any method of coffee-making. Write Hills Bros. Coffee, Inc., San Francisco, for free copy of "The Art of Coffee-Making."

HILLS BROS. COFFEE

COFFEE



Man up — set for a "Homer"



Honey Maid Graham Crackers always score a "hit" with active youngsters. Every golden square, sweetened with pure honey and sugar, has good, wholesome food elements for little bodies.

Fresh-from-the-ovens of a nearby National Biscuit Company bakery, in triple-sealed packages, come the Honey Maids you order from your food dealer. Keep a plentiful supply on hand for hard-to-please appetites!

Honey Maid GRAHAM CRACKERS
A PRODUCT OF NATIONAL BISCUIT COMPANY

Super Market

122 No. 9th
Phone 716

FREE Delivery

Emil's
Right Reserved to Limit Quantities

Store No. 2
1338 Ore. Ave.
Phone 158

Store No. 3
2200 So. 6th St.
Phone 2260

THE BIGGEST VALUES IN TOWN!!

Meat Specials

Saturday Only

Cottage Cheese 10¢
Assorted Red Rock Pt.
Lunch Meat 25¢
Pound
No Rind
Sliced Bacon 25¢
Pound
Sugar Cured
Bacon 16¢
Half or whole Lb.
Fresh Halibut 19¢
By the Piece Lb.
Sliced Lb. 23¢
Large Deep Sea Fresh Crab 45¢
2 for
Skinless
Wieners 35¢
2 Pounds
Pearl
Shortening 35¢
4 Pounds
• RABBITS • FRYERS
• HENS •

Produce Specials Fri. & Sat.

SPECIALS FOR MOTHER'S DAY FLOWERS

Domesticated Iris 27¢
(Will last 2 weeks) Large Bunches
Lettuce 2 for 9¢
Utah or White
Celery 12¢
Stalk
Strawberry
Rhubarb 10¢
3 Pounds
Shafter No. 1
New Potatoes 29¢
10 Pounds
Fancy Fresh
Peas 23¢
3 Pounds
Extra large sweet navel
Oranges 29¢
Dosen
Small fancy juice
Oranges 43¢
2 Dosen
Klamath No. 1
Old Potatoes 43¢
25 Pound Bag

SPECIAL COMBINATION OFFER

2 Bars of **Buds** of TOILET SOAP 15¢
GET A CREAMER, CUP AND SAUCER

Tillamook Cheese

2 lb. loaf 49¢
5 lb. loaf \$1.19

Orange Juice 19¢
O-M-I Brand
46-oz. Can

Del Monte Peas 25¢
No. 2 can
2 for

Wilshire Beer 25¢
3 Bottles
Case \$1.89 plus Bottle Deposit

Baker's Cocoa 14¢
1 Lb. Can

Peanut Butter 25¢
Irene Good
2 Lb. Jar

Flawless Beans 29¢
Fancy Salad Type
No. 2 Can 2 for

Olives 25¢
La Mirada
Med. Size. Qt. Can

Green Olives 39¢
Quart Jar

Minced Clams 15¢
Seaside, No. 1/4 can

Prunes 25¢
Ore. Italian, 3 lb. cello bag

Prune Juice 25¢
Sunsweet. Tall cans 3 for

Krispy Crackers 29¢
2 Lb. Box

Lane Co. Beans, No. 2 can
Meco Peas, No. 303 can
Meco Corn, No. 303 can
Diamond A Kraut, tall can
Douglas Tomatoes, No. 2 1/2 cans
SUGAR Pure Cane, 100 Lb. Bag \$4.98
Beet—100 Lb. Bag \$4.89

Hills Bros. Coffee 45¢
Red Can 1-lb. 23¢ 2 lbs. 45¢

Grape-nuts 2 pkgs. 25¢	Post Toasties Giant Size 2 for 19¢	Salad Oil Royal Princess 1 Gal. Can 98¢	Campbell's Soup 3 cans 25¢ Chicken or Mushroom 3 for 29¢
Honey Klamath Sweet Clover 5 Lb. Pall 39¢	Royal Club Red Sour Cherries No. 2 can 10¢	Dole Plantation Pine-apple Large No. 1/4 Can 10¢	Del Monte Fruit Cocktail Tall Cans 2 for 25¢

Rinso Giant Size Pkg. 53¢

Jergens Toilet Soap 15¢
4 Bars

Scot Towels 19¢
2 for

BY THE MAKERS OF SWIFT'S PREMIUM HAM
Maca-roon Twigs 10¢
Special Cookies 2 doz.

Pancake Flour 43¢
9.8 Lb. Bag

Waffle Syrup 27¢
Staley's 2 1/2 Lb. Can

EGGS ARE CHEAP! MAKE A CAKE!
Super SOFTASILK Cake Flour
Large Package 25¢