THE DAILY CAPITAL JOURNAL. SALEM. OREGON, SATURDAY, JUNE 10, 1916.

intil tender.

Mint Sherbet,

3-4 pound sugar, 1 quart water, 6 long yolks, 1 cupful cream, 3 cupfuls vine gar, 3-4 cupful crisco talks of mint, 4 lemons, To the sugar add stalks of mint and reaction in the sugar add stalks of mint add stalks ter an hour strain and freeze, adding a little green color paste us the mixin cream, mix well and let come to a boil. In another pan boil the vinegar and crisco. When boiling, pour over the egg mixture, stir well and boil un-til well mixed. Place in jars to keep ure is put in the freezer.

- Chicken Salad with Almonds. til w 1 hen, 1-2 lb. almonds blanched, 3 cool. stalks colory, cooked salad dressing

Steam or stew chicken until tendes having when ready to take from fire one quart or more of stock. Cut chicken and celery same size. Cut almonds lengthwise into two or three pieces. Mix lightly together and add enough

Apple Sauce Cake.

Salmon Cutlets. Mix equal parts of cold flaked sal-mon and hot mished potatoes. Senson with salt and pepper. Shape in form then add melted criseo, beaten yolks of errumbs again, fry in deep eriseo hot croubs again, fry in deep eriseo hot croubs a dia with salt of all, buttermilk and croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again, fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep eriseo hot sods. Add the well beaten whites of croubs again (fry in deep er

Japanese Fritters.

crambs again, fry in deep ensee not enough to brown a cube of bread in forty couts. Arrange in a circle, having autlets overlap one another on a folded napkin. Garnish with parsley.
Brown Sugar Icing.
1-2 cupful granulated sugar, 1-2 cup.
1-2 cupful granulated sugar, 1-2 cup.
1-2 cupful brown sugar, i teaspoonful crisco, 1-4 teaspoonful silt, 2 squares melted chocolate, 1 is granted sugar, 1 teaspoonful silt, 2 squares melted chocolate, 1 is cupful splice on the same part is teaspoonful crisco, 1-4 teaspoonful silt, 2 squares melted chocolate, 1 is cupful splice on the same part is cupful splice on the same part is teaspoonful crisco, 1-4 teaspoonful splice on the splice

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Boiled Salad Dressing. 1 cupful sugar, 1 tablespoonful salt, 1 teaspoonful mustard, 1 teaspoonful pepper, 1-4 teaspoonful paprika, 8 egg quite light, pour slowly over the syrup beating constantly. Use when cool en-

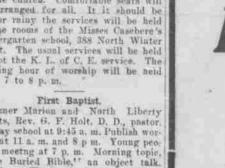
THE CHURCHES

Free Methodist. No. 1228 North Winter street. Sun-asy services: Subbath school 2:45. Preaching at 11 a. m. and 7:45 p. m. Prayer meeting Thursday 7:45 p. m. W. J. Johnston, pastor.

Apple Sauce Cake. 1-2 copful crisco, 1 1-2 cupfula sugar, 2 eggs, 2 1-2 cupfula flour, 1 teaspoon-ful affspice, 1-2 teaspoonful nutmeg, 1 teaspoonful baking powder, 1-2 teas-poonful salt, 1 cupful sour apple sauce, 1 teaspoonful soda, 1 cupful nuts, 1-2 cupful raisins. A chart will be not to illustrate the praise meeting, 3 p. m. Y. P. L., 6:15 p. m. Salvation meeting, 7:45 p. m. Week night services every night except Manday and Thursday. Cast, and Mrs. On "Dr. Righthart in Thibet," a mis-sionary story. In the evening his sub-sionary story.

I box Knox gelatine, 1-2 pint cold
water, 1-2 pint cold
water, 1-2 pint cold
and add alternating with the apple
and add alternating water with a song service, followed by Rev.
Wella, of the Nazarene church, in a
goapel message. Mr. Wella is the new
works of be Nazarene church, in a
monion on the fire, seeson to task which have been
rus through a ricer. When set fill cen-
ter in bow. Add augur until stiff
ring mish with cheese.Ment the apple
and alternating water in the apple
and and fill with
the apple
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Corner Cottage and Chemekreta, Rev. B. F. Tischer, pastor, Sunday school at 9:45 a.m. The children will present



Lutheran.

East State and Eighteenth streets, G. Kochler, pastor. Sunday school in Ger-man and English at 10 o'clock. Divine service at 10:00 n. m Subject "The Pentecostal Plan." Luther league at 7:15 p. m. Evening service in English 8 o'clock,

Court Street Christian Church.

Rev. Frank E. Jones, the new pastor of the church, will preach in the morning on "Dr. Righthart in Thibet," a mis-

W. C. T. C. There will be no meeting at Ramp Memorial hall Sunday on account of the lecture given at the armory by Frank Willard Emerson, at 3 o'cleck. Your Willard Emerson, at 3 o'cleck. Your Will and Emerson at 1 o'cleck. Your Will are the armory by Frank Will are the armory by Frank

We Are Not Going Out of Business and are not moving our location. BUT we are moving our goods. The Reason? --- Right Prices, Right Goods. The following list of prices are for your inspection and comparison. To Close Out the Following Pieces of Dull Finish - OF Furniture at Prices Almost Unbelievable Dull Oak Early English Finish 48-inch t





One Trial Will Convince You that

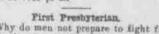
Insist on Your Grocer supplying you with Our Line

CAKES, PIES, PASTRY

Why Buy Bread Made in Portland? Our Payroll is

Nearly \$1000 Per Month-Think this over.

special selections on the pipe organ as rewards to 30 members of the Junior follows: Symphony (Allegro) Widaw; congregation who have been regular at Romance-Lemore; Offertory-Batiste; tendants since October will be a feat ure. Old and young invited. W. C. T. U. **Bural** Congregational





I denapoonful soda, I tenspoonful bak-ing powder. Cream crisco and sugar. Add beaten erg yolks, the grated rind of lemon and 2 tablespoonfuls lemon juice. Sift to-gether flour, baking powder and soda, beat into first mixture and lastly add beaten egg whites. Bake in small pans.

whites

Frost top of each cake with boiled ic-ing and sprinkle with chopped pistachio auts. This will make rifteen small cakes.

Absolutely Pure'

Made from Cream of Tartar

NOALUM-NO PHOSPHATE

LAST LESSON BEST

(Continued from Page Six.)

coa in desired quantity may be added. Nuts or shredded cocoanut may also be

If whipping cream is not available plain colfee cream may be used and then one tablespoonful of crisco and one-fourth tenspoonful salt added.

Lemon Queens. 7 tablespoonfuls crisco, 1 cupful su-gar, 4 eggs, 1 lemon, 1 14 cupfuls flour, 1 42caspoonful soda, 1 teaspoonful bak-

udded.

Escalloped Tomatoes.

Rub the contents of a can of toma-tors through a collander. Season with 2 teaspoonfuls of sugar and salt and pepper to taste. Put a layer of tomapepper to taste. In a high of toma-toes in a criscoed pudding dish, sprinkle with breaderumbs and bits of butter. Add more tomatoes, alternating with layer of crumbs until the dish is full, having criscoed crumbs for the top lay-

Place the dish in the oven cover for one-half hour, uncover and brown.

salt, 1 ounce chocolate, 1 teaspoonful cupfols flour, 2 teaspoonful salt, 3 egg

Melt granulated sugar in a succepan, and spread on cake.

Ginger Puffs.

Stablespoonfuls crisco, 1-2 cupful su-gar, 1 egg, 1-2 cupful molasses, 1-2 cupful warm water, 2 cupfuls sifted flour, 1 teaspoonful soda, 1 teaspoonful gin-

coed gem pan. on wire trivet to cool.

Made

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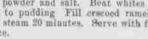
CLEAN

Butter Nut

Bread

The Best

Sold Delivered



 Boston Brown Bread.
 add vanila, milk, salt, and sugar. Lay bread strips in mixture until they have absorbed it, drain, roll in breadcrumbs and fry in deep erisco hot enough to brown a crumb of bread in forty counts are of Capital and Marion streets: Sunter of Capital and Sunt

The warm water, 2 coptule sited floor, cuptule granam floor, 1 tenspoonful sait, 2 coptule sited in forty counts I tenspoonful sola, 1 tenspoonful gin-ger, 1-2 tenspoonful salt, 1-3 cupful ohopped raisins. Cream crisco and augar, add egg beat-en light, add molasses and water. Sift dry ingredients and add to mixture. Lastly add raisins. Bake in well cris-coed gem na. Egg Cuttets. End to the steam in fireless cooker for three hours. End to the steam in t As announced by Mrs. Vaughn, the 7:30 p. m. M. Denny, pastor.

8 hard cooked eggs. Remove from can while hot and place

White Sauce for Egg Cutlets. 2 tablespoonfuls crises 4 tablespoonfuls flour. 3-1 tablespoonfuls salt.

Pepper. upful milk. Melt the crisco, add the flour, stir-ing constantly until the sauce thickens, serson, cook until sauce is of desired consistency.

Peanut Cookies. 14 cupful crisco. 1.2 capful sugar.

egg. cupful flour. 2 teaspoonful baking powder. 2 tablespoonfuls milk.

and waiter graduater segre in a second waites. and waiter gradually, then the brown Beat egg yolks, sugar and erisco, add sugar, crisco, sait and chocolate. Cook milk and chocolate Beat in flour, bak-to the soft ball stage. Remove from ing powder and salt. Beat whites and the fire, add vanila, beat until creamy add to pudding Fill crescoed ramekins. The parents of dry bread, 2 eggs, 1-2 dry and Flower Sunday. The parents teappoonful salt, 1 tablespoonful sugar. Cut bread 1-2inch thick, linch wide o'clock. Dr. J. D. Corby, of Portland. and steam 20 minutes. Serve with fruit and 4 inches long. Beat eggs slightly, will occupy the pulpit, sauce. add vanila, milk, salt, and sugar. Lay liberal religion invited. All friends of

First' Congregational.

James Elvis, pastor. Sunday school meets promptly at 10 o'clock. W. D. Staley, superintendent. Morning serv-ice at 11 o'clock. Music by chorus choir, Wm. McGilchrist, Sr., director. Children's day will be observed at morning and evening service.

 Corange Cake.

 1-2 cupful crisco, 1 2-3 cupfuls sugar, yolks 5 eggs, 2 1-2 cupfuls flour, 2 teaspoonfuls baking powder, 1-2 teaspoonful, sugar, 1 1-2 cupful sugar, 1 1-2 lemons, salt, 1-2 cupful cold water, 1-2 cupful nilk, 6 tablespoonfuls at.
 1 eupful white sauce, 1-2 teaspoonful on ion juice.

 Filling: 3 tablespoonfuls sugar, individual Lemon Ples.
 Filling: 3 tablespoonfuls sugar, 1 1-2 lemons, if lour, 1 teaspoonful salt.

 Cream crisco and sugar together. Add grated orange rind.
 Cream crisco, best egg yolk, add 3-4 cupful sugar to each mixture, then beat if the two together. Add juice of 1 1-2 lemons and a small quantity off the tasty fold in egg whites and bake in
 Cream crisco and sugar together. Add juice of 1 1-2 lemons and a small quantity off the tasty fold in egg whites and bake in
 Cream crisco, best egg yolk, add 3-4 cupfuls into flour untities for the two together. Add juice of 1 1-2 lemons and a small quantity off the tasty fold in egg whites and bake in
 1 eupful white sauce.
 1 eupful white sauce.

 1 useful white sauce.
 1 eupful white sauce.
 1 for the eggs, sprinkle with paprika, for the two together. Add juice of 1 1-2 lemons and a small quantity off the the grated rind. Stir milk into flour untities of the two together. Add grated rind Stir milk into flour untities of the eggs.
 1 eupful white sauce.
 1 for the eggs.
 1 for the

overybody welcome. Tuesday evening members and friends of church chorn Women's Union and Men's club will hold a picnic on the lawn-at the home of Mr. and Mrs. E. A. Miller 1500 South High street, opposite Linoin school

There will be singing, music, genacs, speeches and dinner will be served on the lawn promptly at 6:15. Thursday evening meeting at 8 o'clock. Subject "Paul Before the Council."

14 cupful sugar. 1 egg. 2 cupfuls flour. 3 tesspoonfuls baking powder. 1-2 tesspoonful salt. 3-4 cupful hinkberries or 1-4 cupful Marked raisins. Tersam trinsco and sugar, aid egg. Siti milk. Add extract. Add fruit which This makes 12 muffins. Parametrice

The fire of last Sunday afternoon damaged the United Evangelical church so budly that services cannot be held in it until repaired. At a meeting or the officials of the church this week, a building committee consisting of the following were elected: S. C. Balaton, S. S. Mumey, S. P. McCracken, Oliver

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	Regular \$20.00
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	Rockers to ma
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	special
STOP N	Regular \$7.50

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tension Dining Table, regular \$16.50 value, spl. \$6.85
Dining Chairs to match above, regular \$2.50 value, special
Dull Oak Buffet, English pattern, to match above set, regular \$18.00 value, special\$8.00

ble, Well Made, ru original price





Reading Lamps to go with tables, regular \$6.50 value,
special \$4.00
Regular \$7.50 value ,special \$5.00
Combination Writing Desk, regular \$20.00 value,
special \$13.50
Regular \$18.00 9x12 Brussels Rug, special at\$11.75

VACATION TIME

When you plan your vacation think of our store and the values in Trunks, Hand Bags and Suit Cases. See our window display.

