

Home Economics Expert Offers Many New Recipes at the News-Review School

COFFEE CAKE, YUM 'YUM OR SAUSAGES? HERE'S RECIPES

Coffee cake de luxe, maple apple rings, little pig sausages and baked yum yum were a few of the excellent recipes offered to housewives yesterday at the opening of the News-Review cooking school in the armory. In preparation of these delicious dishes, Miss Cameron gives the following recipes:

Coffee Cake de Luxe
Mix together
2 1/2 cups sifted flour
1 cup brown sugar (or
2 cup granulated sugar)
3 teaspoon nutmeg
1/2 teaspoon salt
Cut in as for pastry 2 cup shortening. Take out 1/2 cup of mix for topping. Add to remaining mixture—

1 egg, well beaten
1 cup sour milk
1/2 teaspoon soda
2 teaspoons baking powder
Mix well. Pour into well-greased pan. Add to the half cup of mixture.

1 teaspoon cinnamon
1 cup chopped nuts
Sprinkle all on top of coffee cake. Bake at 425° for 20 minutes.

Maple Apple Rings
Core and slice crosswise in 1/2 inch slices 4 or 5 apples. Arrange in baking dish with pinch of salt. Pour over all 1 cup Homemade Maple Syrup. Bake at 425° for 20 minutes or 350° for 45 minutes. The syrup may be used again.

Little Pig Sausage, Baked
Place link sausage in uncovered pan or skillet. Bake at 425° for 15 to 20 minutes. Brown under broiler if necessary.

Baked Yum-Yums
Remove seeds carefully from cooked prunes. Replace with walnut half or small square of American cheese. Wrap strip of bacon around each, fastening it together with a toothpick or arranging 2 or 3 on a skewer. Place in 425° oven and bake 15 minutes. These may be broiled or pan fried. Stuffed with olives or onions, yum-yums are delightful garnishes or appetizers. The modern method for cooking prunes is to cover them with boiling water and allow to simmer slowly one and a half to two hours.

MORTUARY ALTERED TO RECEIVE ORGAN

Workmen are busily engaged in constructing an addition to the Roseburg Undertaking parlors to accommodate the mortuary pipe organ which is soon to be installed.

The organ is due to arrive within the next few days and as the chapel did not contain sufficient room for the instrument an annex is being built. The organ comes completely enclosed in a large cabinet, and can be operated either automatically or manually.

OREGON DAIRYMEN TO MEET IN COOS FEBRUARY 25-26

(Associated Press Leased Wire)
MARSHFIELD, Ore., Feb. 5.—Oregon dairymen will have an opportunity to see cattle grazing in green meadows in February when more than 200 members of the Oregon dairy association gather in Coos county February 25 and 26 for their annual convention. Announcement of the dates for the meeting were made here this week. The program as tentatively outlined will include talks by prominent state and local dairymen, including C. C. Dixon, of Shedd; N. C. Jamison, of Marshfield; Alton Kay of Riverton, and Harvey Hale of Coquille. The program also calls for visits by the association to prominent dairy ranches in this district.

In announcing the dates here, Coos County Agent Harvey Hale said: "This should be a most interesting meeting in more ways than one. State dairymen will have a chance to see local dairy herds on green grass in February, a sight unusual in America. Many of the Coos county dairymen keep their herds grazing outside through the entire year, adding to their grazing only a moderate amount of hay and other feed."

PORTLAND MAIL CARRIER QUITS AFTER 42 YEARS

(Associated Press Leased Wire)
PORTLAND, Ore., Feb. 5.—Ernest F. Patterson, Portland's oldest mail carrier in point of service, has laid down his mailbag after 42 years and seven months of continuous service. "Pat" signed the route book for the last time in the presence of Postmaster John M. Jones and other officials of the local postoffice.

"Pat" started the business of mail carrying back in the days when 12 carriers covered the city's entire west side. East Portland was then a separate community with a separate postoffice and mail service.

FAMOUS TREES

Famous Lonesome Pine, celebrated in song and story, stands on top of Big Black mountain, near Big Stone gap, where the Trail of the Lonesome Pine connects with Kentucky.

FUTILE FLIGHT

A man who has been eight times round the world has just been married, which, the Regina Leader points out, just shows how impossible it is to escape—Toronto Globe.

NOUGAT FREEZE IS USEFUL RECIPE GIVEN BY EXPERT

A combination salad and dessert is something that every housewife welcomes, particularly when it may be easily prepared and set aside before company comes and then may be served in its delicious form at the dinner. A nougat freeze, which was demonstrated yesterday by Miss Irene Cameron at the News-Review cooking school, is one of those foods which take little time for preparation and may be placed in the refrigerator without further attention until time for serving.

It is prepared as follows:
Nougat Freeze
(A combined salad-dessert course)
Dissolve
1 tablespoon gelatine in
1 cup cold water by placing in pan of hot water.

Mix together
2 cups shredded cabbage
1 cup crushed pineapple
1 cup pineapple juice
1 tablespoon lemon juice
1 cup minced pimento
1 cup sugar
1/2 teaspoon salt
Add gelatine. Fold in
1 cup mayonnaise
1 cup cream whipped
Freeze about 3 hours in tray of electric refrigerator or in mixture

of ice and salt (4 parts ice to 1 part of salt). Cut in squares and serve on lettuce leaf with salad dressing garnish. (Serves 8.)

DRAIN NATIVE DIES IN LANE COUNTY

Funeral services were held Sunday afternoon at Junction City for Lawrence Buchanan, a native of Drain, who died Friday at his home near Ferguson, Oregon. He was born at Drain and moved to Lane county when quite small. He was 23 years of age at the time of his death. He is survived by his parents, Mr. and Mrs. E. G. Buchanan, one brother and four sisters.

OREGON NEWS

THE DALLES, Ore., Feb. 5.—A small glass phial of nitro glycerine was found by Clifford Creason, radio salesman, under the front seat of his automobile yesterday. Today he was wondering whether he was the intended victim of a practical joker or an inhabitant of Chicago where "pineapples" are common.

FOREST GROVE, Ore., Feb. 5.—The vault in the office of the Pacific university here was looted during the night but the thieves gained nothing. Authorities said Monday was supposed to have been registration day at the university but a small epidemic of smallpox caused a postponement.

Oak Creek Visitor in City—U. S. Barker, of Oak creek, spent several hours here yesterday transacting business.

MUST PROVE FITNESS

It is not fit that the public trusts should be lodged in the hands of any, till they are first proved and found fit for the business they are to be entrusted with.—Matthew Henry (1562-1714).

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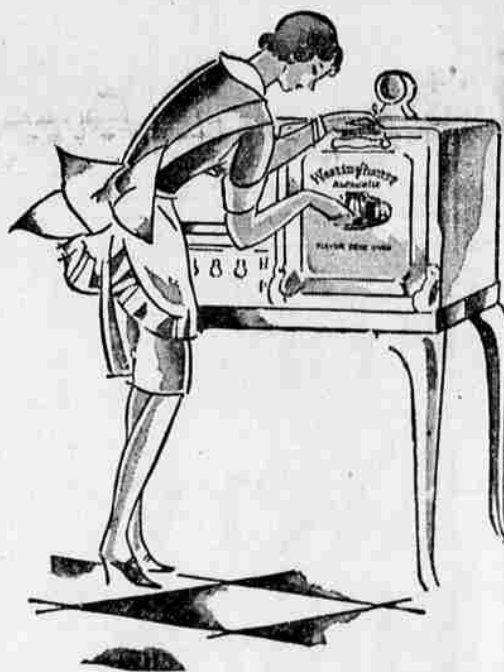
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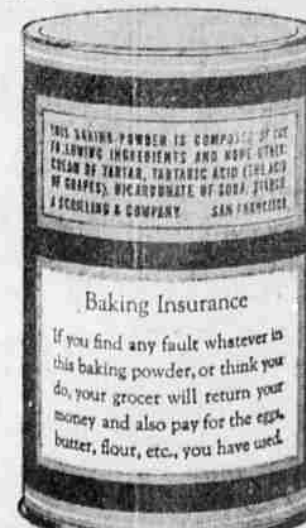
Always look on the labels. The Pure Food Laws were passed for your protection. They demand that certain vital facts regarding a product be stated on its package label. You will find them there, if you look for them. Sometimes they are important -- quite important in the case of baking powder.



LOOK for the words "Cream of Tartar" in the list of ingredients. All baking powders were originally cream of tartar products. Then cheaper substitutes appeared. These substitutes were quite acceptable to some women. But a cream of tartar baking powder is almost the unanimous choice of domestic science authorities, pure food departments, dietitians and doctors, the world over. Such a preponderance of expert opinion is the Schilling guide. The substitutes may be alright—but why compromise with anything but the finest?



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