

"Old Standbys" of Food Dressed Up

Suggestions Offered by Home Economist Who Will Head Cooking School Here.

"Dressing up the old standbys" is a favorite topic of Miss Barbara Miller, who will conduct the News-Review cooking school next week beginning Tuesday. The school will be held Tuesday and Wednesday, skip the holiday and end with Friday's session.

Many Roseburg housewives are no doubt familiar with Miss Miller's work as she is well-known on the Pacific coast, where she has lectured to tens of thousands of women.

"You don't have to have expensive ingredients," says Miss Miller, "to prepare a delicious and unusual dish. Just take the good 'old standbys' that are on your kitchen shelf and with a dash of ingenuity and a burst of song (don't forget the song), you can whip up a concoction fit for the gods."

Miss Barbara Miller believes that every good housewife should keep at least an eye and a half on the family budget and for that reason her lectures will be couched in most practical terms. She will show ways of combining leftovers so happily that not a soul would suspect they were left-overs.

Suggestions Offered.

Here are a few suggestions Miss Miller offers for "dressing up" everyday dishes.

The usual egg sauce served with fish can be made a new and interesting dish by adding some sliced balanced almonds and some whole Malaga grapes. It sounds impossible, I know—but just try it!

Lemon garnishes make foods look better and taste better. Fish and oysters lead a flavorless existence when served without the tartness.

Apples—their cavities stuffed with figs and a little orange rind, or raisins—and baked, are a far cry from the conventional baked apple.

"Here's an interesting way to use up left-over-baked potatoes. Slice cold-baked potatoes the long way, dust with salt and paprika and put a thin slice of cheese between each two pieces. Brush with melted butter. Put in oven and bake until brown.

Put a spoonful of creamed chicken (or left-over meat) between baking powder biscuits rolled thin. Press together and bake in a hot oven.

"Omelette A la Petite Poix"—sounds good, doesn't it? But it's nothing more than a half cup of left-over buttered or creamed peas poured into the ordinary omelette as the eggs begin to set then rolled or folded over and served on a hot platter. Garnish with a hedge of parsley or broiled, curled bacon.

The next time you order pork chops, have a pocket cut into them and stuff them with a bread dressing. Fry slowly or bake until done. You will need extra pork chops to prepare in this manner—they are delicious!

Miss Miller has prepared a most interesting program for Roseburg housewives. Plan to attend all three sessions, beginning Tuesday. The school will be conducted in the Roseburg armory from 2 to 4 o'clock each afternoon, Tuesday, Wednesday and Friday. No school will be held Thursday which is Memorial day.

Suit to Force Audit of Jobless Board Fund Lost

SALEM, May 21.—(AP)—Circuit Judge L. G. Lewelling today dismissed a suit by Ernest Rogers of Portland to compel Secretary of State Earl Suell to audit the accounts of the state unemployment compensation commission.

Judge Lewelling also announced from the bench that a companion case, in which Rogers sued the commission to force it to set up a separate reserve account for each employer, would have to be dismissed.

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In this latter case, the judge, in granting a defense motion to strike parts of the complaint, explained the case would have to be dismissed because there was little merit left in the complaint. The judge said, however, the case against the commission had not yet reached the stage where it could be dismissed.

Sentence of Death on Girl's Slayer Upheld

TALLAHASSEE, Fla., May 21.—(AP)—The Florida supreme court today affirmed the death sentence of Charles Jefferson, self-styled talk-show host who killed a Miami school girl last fall after luring her from home on promise of a movie career.

Jefferson, known also as Herbert Goodard, Thomas Cochran and Thomas Ashwell, was convicted at West Palm Beach and sentenced to die in the electric chair for killing Frances Dunn, 17.

Tooth Ulcer Postpones Nuptials; Fiance Killed

GARDINER, Mont., May 21.—(AP)—A tooth ulcer forced Mrs. Annette Scott to postpone her wedding day for a week—until next

Saturday—but that was too long. In a mine at Silver City, Nev., a John Jones, her 24-year-old fiance, was crushed to death Sunday.

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"Complete refreshment... that's a fact" - Advertisement for Coca-Cola featuring a man in a graduation cap and a bottle of Coca-Cola. Text includes: "You can experience complete refreshment with an ice-cold Coca-Cola right now. Its tingling good taste brings a happy, refreshed feeling that leaves you satisfied completely. Thirst asks nothing more." and "THE PAUSE THAT REFRESHES".



IF SHE'S A HOMEMAKER YOU CAN BET SHE WILL ATTEND THE NEWS-REVIEW

Cooking School

Particularly if she's a MODERN homemaker... for homemaking today is a truly different proposition. It's no longer just a matter of cooking and cleaning and picking up. It's a business... and a mighty important business, as scores of women will tell you! Next week brings the Cooking School... a fasci-

nating convention of homemakers. It will last for three days, under the direction of one of the country's foremost authorities on the art and science of home-making and cookery. You are cordially invited to be our guest during the four days this School will be in progress next week. You will enjoy every minute of these special occasions.

BE THERE AND MEET YOUR FRIENDS

TUESDAY May 28 WEDNESDAY May 29 FRIDAY May 31

FREE 2:30 GIFTS

Roseburg Armory

BARBARA MILLER

Conducted by this national authority, the Cooking School will bring new ideas in the absorbing art of running a home. This information comes from an authority who is experienced and sympathetic with the problems involved. These lectures will deal with many such helpful subjects as marketing, menu planning, diets, table settings, entertaining and budgets. There will be gifts, market baskets, special awards and free recipes.



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