

Cooking School Opens In La Grande This Afternoon

MARGARET COATES CONDUCTING CLASS AT SACAJAWEA INN

New ideas are old-fashioned ideas, she says, paradoxical as it may sound — Smart to use old-fashioned ideas if results obtained in modern way.

New ideas are old-fashioned ideas. Paradoxical but true, nevertheless, as brought out by Miss Coates in her first day's program of cookery at the Safeway cooking school this afternoon at the Sacajawea ballroom attended by a record crowd.

In the second cooking school session Miss Coates will feature the buffet supper and the proper foods for informal entertaining. She will open the session with a demonstration of the famous white cake which has won prizes in many of the cooking schools conducted by Julia Lee Wright, national director of the Safeway homemakers' bureau.

Disregard all rules and regulations and put rice on in cold water and boil for 15 minutes to make each grain stand out by itself. That children adore eating gelatin if it is colored and served in cubes of different hues. That glazed apples are merely baked apples in a new dress and given that professional appearance noted in restaurants. That a very new open-faced egg sandwich and a banana salad make complete luncheon when served with a cup of tea. That bread pudding may be made so that it isn't dry if housewives follow the bread pudding recipe of Julia Lee Wright's mother as demonstrated at the cooking school. That mangle cream pie with meringue is just the thing to serve on special occasions. That the graham cracker roll is suitable when the simple desert is desired.

Miss Coates also demonstrated proper ways of making coffee and prepared before the very eyes of the large audience of homemakers such interesting dishes as pastry twigs, standard biscuits, a delicious meat roll, which can be made from left overs and served in almost any emergency. She also prepared a platter meal using that old favorite—corned beef—and garnished with spiced dried prunes.

She told her audience at this first

REVEALS COOKING SECRETS



Miss Margaret Coates, who opened the Safeway cooking school this afternoon at the Sacajawea Inn at 2 o'clock.

150 WEED SEEDS FOUND IN FOUND OF OATS

AMES, Iowa (AP) — It is not uncommon, says an Iowa State college plant pathologist, to find 150 weed seeds in each pound of seed oats.

This means 43,200 weeds an acre, if conditions are favorable, or one noxious plant to nearly one square foot.

Five live weed seeds per gram of alfalfa seed, or 2,250 per pound, may result in 33,750 weeds to an acre.

Dr. R. H. Foster, the pathologist, concludes that farmers should test seed for purity and viability and that, since it costs no more to plant good seed than poor, farmers should avoid this possibility of low production.

RABBIT ROPING AT RODEO
ODESSA, Tex. (AP) — One of the features of an American Legion rodeo here May 30 and 31 will be a jack-rabbit roping contest. Many sections of West Texas are overrun with rabbits this season.

A ONE-ARMED PAPER HANGER IN SOUTH DAKOTA

SIoux FALLS, S. D. (AP) — There really is a one-armed paper hanger—but, unlike the hero of the time-worn simile that starts "as busy as"—he has never had the hives!

Charles Wenham of Sioux Falls has been hanging paper for 30 of his 67 years. Originally a farmer he lost an arm in a corn-shredder and, defying fate and the joke-smith, set out to become a paperhanger.

He learned the trade in Pennsylvania and moved here five years ago.

The Garden

SPADES AND SPADING FORK TECHNIQUE

Some veteran gardeners will not consider the garden as properly dug unless it is dug with a spade. Others will never think of using any tool but a spading fork. The spade is the better tool for clean digging where the gardener wishes to follow straight lines. It also will turn the soil more completely and thoroughly and if the trench and fill method is used the spade is indispensable because the soil

will remain in the spade to be tossed into the waiting trench. A portion of it is bound to fall through the tines of the fork.

Heavy soil is more easily penetrated with a fork. It is more easily turned with a spade so there is no argument on the better tool right there. A spade in the long run will be found the more efficient tool for digging heavy soil. The tines of the fork, due to the prying to lift heavy soil, are very likely to be bent out of alignment in working heavy and clayey soils.

For lighter soil, the spading fork is much the easier tool to use and it is also a faster method and less laborious. A gardener needs both a spade and a spading fork. When large holes are to be dug to set out bushes or trees, a spade must be used to do

Perfect Results Obtained By 254 In Making Cakes

Out of 256 women making pineapple coffee cake, in a recent experiment conducted in the middle west, only two failed to get perfect results the first time. The simplified recipe followed was one of the 15 easy, tested recipes distributed by Betty Crocker, Gold Medal expert, and advisor of thousands of housewives. Happy users of Gold Medal "Kitchen-tested" flour find these recipes enclosed in each sack that is purchased.

According to Betty Crocker, Gold Medal "Kitchen-tested" flour simplifies home baking because it is perfectly milled from sound wheat, blended—and constantly tested. Its texture and fine wheat flavor perfects all baking and cooking recipes calling for flour. Betty Crocker says, "In our test-kitchen at General Mills, we bake cakes in a home oven just like your own, thus we know what your baking results will be."

Clever housewives use Gold Medal "Kitchen-tested" flour in their favorite recipes because—according to Betty Crocker—they know it gives best results.

Gold Medal cake flour—the flour that's "soft as silk" has helped to win many prizes, according to happy users.

A good quick job of it. Keep the spade sharp and clean. Soil caked and rusted on the blade of the spade makes digging doubly hard.

A shovel, either long or short handled, will prove useful to throw the soil out of trenches after they have been dug with a spade or fork and also to toss it back into the trenches.

There is no garden so good that it doesn't need and won't greatly benefit by spading. From a quarter to a half of the garden should be spaded over each year thoroughly.

In spading a garden, the blade of the spade should be driven into the soil as nearly vertical as possible. The closer to vertical the blade goes into the soil, the deeper it can penetrate and the better the job of digging. It is customary to send the spade or fork into the ground at a slant. The result is that while it may look like a good job of digging when it is done, the soil has not been turned for more than six or eight inches.

Soil needs deep digging to let the air into it. This helps to make the plant food more readily available for the growing plants. The roots of the plant also must have a certain amount of air to thrive.

Churchill Urges Anglo-American Co-operation

LONDON, May 11 (AP) — Anglo-American co-operation in preparation for a world money conference was urged Tuesday by Winston Churchill in the house of commons.

"I regard international action to prevent a further drop in prices as the only method of avoiding a world crash far greater than any thing we have experienced up to now," he said.

If the United States and Great Britain would approach this subject together, he declared, France would associate herself with them the very next day.

"What's the use of holding the Lausanne conference before the presidential election in the United States?" Mr. Churchill demanded.

"We could not choose a worse time for launching any proposal for modification of debts and reparations. Reason and knowledge are very largely silent in every election time, and the American Democrats and Republicans will vie in denouncing any proposal emanating from a European conference."

"Each party will be the one to extract the last uttermost farthing. By precipitate action at Lausanne we might very easily destroy a powerful movement in favor of debt revision, which is spreading more widely all the time through all the political parties in the United States."

BORAH COMMENTS
WASHINGTON, May 11 (AP) — Commenting on Winston Churchill's statement favoring Anglo-American co-operation for a world money conference, Chairman Borah of the senate foreign relations committee, said such a conference called by the United States would be attended by every important nation.

"I haven't any doubt and never had any," Borah said of the floor, "that if the United States would assume its full responsibility in regard to the conference on the money question there would be a conference and it would be attended by every important nation."

"Necessarily some great and responsible nation must lead. We cannot get anywhere by suggesting to some other nation that it lead."

Kerr No Candidate For "Chancellor"

EUGENE, Ore., May 11 (AP) — In a statement to the Register-Guard Dr. W. J. Kerr, president of Oregon State college, was quoted "I have never been a candidate for the position of chancellor" of Oregon's consolidated system of higher learning.

The question was asked in determining Dr. Kerr's attitude toward the campaign in his behalf announced by state college alumni.

The paper said Dr. Kerr refused to comment as to whether he would accept the offer of chancellor if the position were offered him.

A SLIGHT MISTAKE HERE
DULUTH, Minn. (AP) — Curtis M. Johnson, custom collector for Duluth and Superior, Wis., received a request from an Ashland, Wis., man for a "costume" to wear at a George Washington bicentennial celebration.

Never Before Such a Cooking School



don't miss it!

A Program That Appeals to Every Practical Homemaker

TOMORROW at 2 at the Sacajawea Ballroom the women of La Grande will gather for another of the record-breaking sessions of Safeway Homemakers' Cooking School. The hall has been crowded. So it will pay to come early! Doors open at 1. This is the Cooking School of the year. Miss Coates of the Safeway Homemakers' Bureau, is presenting new and novel ideas for parties, informal home dinners. Her fund of timely recipe suggestions are the talk of the town.

The Safeway Homemakers' Bureau, under the direction of Mrs. Julia Lee Wright, is prepared to answer your questions on any phase of homemaking. Simply address Mrs. Wright, Safeway Homemakers' Bureau, Oakland, California. Listen to her broadcasts every Friday, 11:10 to 11:30, over the "Women's Magazine of the Air"—National Broadcasting Chain.



HOW TO Eat and Grow Thin



... with salads that are topped with delicious BEST FOODS Mayonnaise!

Do you want to lose weight? Do you want to maintain your slim, youthful figure? Then eat two salads daily, bountifully topped with Best Foods Mayonnaise. At noon replace your heavy main dish with an appetizing salad. At night substitute another salad for sweet desserts, heavy soups, pastries or other fattening foods.

Some Best Foods products used in the Cooking School
Best Foods Mayonnaise, that lent such delicate, tasty flavor to salads prepared by experts. And Best Foods Thousand Island Dressing, and Salad Dressing proved equally popular. Zestful Best Foods Relish Spread was served by everyone on meats, salads, and sandwiches.

prominent actresses of the stage and screen, are following this diet plan today. Adopt it yourself. Be sure to use Best Foods Mayonnaise. You can be sure it is free of cheap, inferior ingredients. Best Foods Mayonnaise contains breakfast eggs, a special oil, highest quality vinegar, and rare spices from foreign lands. Best Foods Mayonnaise is waiting for you at your grocer's. Be sure to get your jar today. You'll agree at once that it's the creamiest, most delicately flavored mayonnaise you've ever tasted.

THE BEST FOODS, INC., NEW YORK



at the Cooking School You'll see how to SAVE 3 STEPS IN BAKING

How many times have you wished you could have delicious chocolate cakes and cookies without the necessity for grating and melting the chocolate, and mixing it in afterwards, when your batter is "touchy"?

Use Ghirardelli's Ground Chocolate instead, and you can save those three steps. Ghirardelli's is in powdered form and so they are unnecessary. Just drop your Ghirardelli's into the sifter with the other dry ingredients.

Ghirardelli's has the full fine flavor that only real chocolate can have—plus convenience. That's why it's the West's favorite.

GHIRARDELLI'S Ground CHOCOLATE

Say Gear-ar-delly

Please try a sack of GOLD MEDAL "Kitchen-tested" FLOUR

at our risk
We are hereby making you a very liberal offer—and we want you to accept it. Order a sack of Gold Medal "Kitchen-tested" Flour from your grocer today.

All grocers in this territory—

are hereby authorized to refund to any purchaser, as provided above, and the manufacturers of Gold Medal Flour will reimburse for the quantity returned with customer's name, address, town and state, and with a statement by the customer giving the reason for the return.



Betty Crocker—nationally famous Gold Medal authority on baking—
and on cooking will gladly help cooking school experts—and housewives, too—with timely suggestions on any specific food problem or entire menus for economical home meals and unique party plans and dainties. Simply address Betty Crocker, General Mills, Minneapolis, Minnesota.



The best home bakers today are using Gold Medal Cake Flour for making a variety of delicious cakes.

"Betty Crocker Talks"—every Wednesday and Friday morning at 9:30 over Columbia Radio Stations.