

Cooking School Comes To Close This Afternoon

TASTY DISHES ARE PREPARED BY MISS COATES

Second Session of School Held Yesterday at Sacajawea Inn With Many Women Attending.

Attractive ways of preparing the same old three meals a day were demonstrated in the second day of the homemakers' bureau cooking school sponsored by La Grande Safeway Stores yesterday afternoon at the Sacajawea Inn, at 2 o'clock. The closing session of the school is being held this afternoon. About 250 attended Thursday. Miss Margaret Coates, petite in a pretty, simple little home dress, is the demonstrator who is bringing to the women of La Grande many hints on serving food, making it attractive and tasty.

every assistance possible in solving all household problems, Miss Coates states. **Prize Cake Prepared** Among the dishes which she prepared yesterday were the prize white layer cake, seven minute white icing, minted ground chocolate frosting, canapés and hors d'oeuvres, sandwiches supreme, baked potato stuffed with crab meat, macaroni, mousses, maple frango, pineapple marshmallow ice box cake, cream puffs, timbales and salad bowl. An unusual cheese mixture which Miss Coates prepared and described as delicious requires one package of cream cheese, one of pimento cheese, one triangle of Roquefort cheese, and Worcestershire sauce to taste. The cheeses were warmed slightly and mixed thoroughly with the sauce, after which they were shaped into a ball and served with crackers. Canapés and hors d'oeuvres, appetizers in individual form to be served before dinner or during the first course, Miss Coates also included in her collection of recipes yesterday. Canapés are simply made and when served at dinner add an air to the meal. Hors d'oeuvres, or olives Italiane, were made by rubbing a bowl with a garlic clove before emptying it, draining can of olives into the bowl and covering with a mixture of olive liquor and sajad or olive oil and a clove or garlic. Chill the mixture for several hours, stirring occasionally, after which they may be served in a compartment dish with radish roses, stuffed celery, very small sweet gher-

kins, pickled onions and so forth. In olives, also moistened with mayonnaise. Place a white slice on top, and spread a thin coating of cream cheese over the entire sandwich. Miss Coates also suggested other fillings for the sandwich including sweet pickles, olives, mixed with mayonnaise, and minced ham and pimiento or chopped hard-cooked eggs completing the sandwich. With any filling they make a dainty and delicious substantial dish for a bridge luncheon, especially interesting because they have the appearance of a white frosted cake. **Suggests Luncheon Entree** As an entree for a luncheon or supper, Miss Coates suggested baked potato stuffed with crab meat. The potato is baked and then cut either lengthwise or in any other fashion desired, and the inside is scraped out, leaving only a thin shell. Mash the potato over a heated surface, and season with milk, butter, salt and pepper and beat until soft and fluffy, after which as much crab meat as mashed potato is folded into the crab meat, the mixture is stuffed into the potato roughly, and the entire shell potato is sprinkled with paprika and browned in the oven. Baked potato stuffed with crab meat should, when used as an entree, be accompanied by some sharp salad, she states. Sandwiches supreme, which offer an intriguing mixture and appeal to the appetite are made in three layers, using both white and graham bread. The first slice of the sandwich is spread a thin coating of cream cheese, then mayonnaise and well seasoned. Over that a slice of buttered graham bread is placed and spread with a filling of chopped nuts and

and returned on Monday. Mrs. Edward Eben came in by train Monday from Portland where she has spent the past ten days with her son, Maurice. Mrs. Lige Donley, of Divide, and Mrs. C. P. Ragsdale were guests Monday of Mrs. J. L. Searcy. Max Sprague cut his hand quite badly Monday while cutting wood. About 90 quilts were exhibited at the quilt show Tuesday afternoon in the community hall. Some were very old—50, 60 and 75 and even 100 year old. First prize for the best quilted old quilt was awarded to Mrs. McKinley. It had been pieced 60 years ago and quilted by Mr. McKinley's mother, Mrs. Mollie Mays received first on a finished quilt "Rose of Sharon." Mrs. Gauke received first on a pieced quilt "Grandmother's Flower Garden." The show was a success and greatly enjoyed by all. Several women from Enterprise attended the affair. Refreshments of waters and punch were served. Mrs. F. D. McCully, Mrs. Mollie Mays and Mrs. George Gray were the judges. Mrs. Asa Eggleston, of Enterprise, was a guest of Mrs. J. L. Searcy Tuesday. Mrs. Bengta Miller is now very much improved from her recent illness.

tested" flour that is purchased. According to Betty Crocker, these recipes simplify home-baking because they are scientifically made and practically tested. "Clever housewives use Gold Medal "Kitchen-tested" flour in their favorite recipes," says Betty Crocker. "They know it gives best results because it is blended, and balanced, and the texture is right. Now happy users can surprise their families with one of the new delicacies, among the easy to make recipes, enclosed in the sack." Many grocers are including Gold Medal in their local advertising, which should interest thousands of women who daily use the advertising columns of the Observer as their food buying guide. Another quality product—Gold Medal cake flour—the flour that is

labeled "Soft as silk," has helped win many prizes, according to Betty Crocker. Carl Reynolds is cousin of Valley Pioneer. Carl Reynolds, member of the Washington club in the American league, is doing quite well this season, according to numerous press dispatches, and incidentally, the Reynolds family in La Grande is watching his progress with much interest. Carl happens to be a cousin of J. E. Reynolds, of this city. Ed Reynolds, as J. E. is more familiarly known in this valley, also played ball in the early days, dating back to the early 60s, and won a \$50 prize at the old fair grounds in a "pitch below the knee" contest. He remembers the score of the first game in which he played, with ten men on each team. The winners accounted for 45 runs and the losers 36. The tenth man was a "hacker," sta-

tioned behind the catcher, and that happened to be Mr. Reynolds' position. During the game he got the most put-outs of any member of the team. Later Judge U. G. Couch and Mr. Reynolds played on a valley team. Bill Saling is the only man alive to Mr. Reynolds' knowledge who played on the team that contested in that 45-to-36 game at the fairgrounds. **Liberty... SUNDAY!** RONALD COLMAN SAMUEL GOLDWYN ARROWSMITH HELEN HAYES

JOSEPH PERSONALS

By Mrs. Malda Stevenson (Observer Correspondent) **JOSEPH (Special)** — Mr. and Mrs. Roy Daggett and children and Mr. and Mrs. Frank Keener and family went to Imnaha Sunday, fishing. The water was high and somewhat muddy, so they did not find fishing so good. Mr. and Mrs. John Searcy, Mr. and Mrs. William Warnock, Mrs. Harry Mays, Mrs. Hays and their families went to Davis creek Sunday and enjoyed a picnic. They each got enough mushrooms for dinner. A fair-sized crowd went to the lake Saturday night for the dance at the Chalet. An orchestra from Boise, Idaho, furnished the music. Mr. and Mrs. Paul Wilson, and sons, Gerald and Howard, Mr. and Mrs. Harley Hamilton and son, Layton, Mrs. Alex Hillarie and the Schilling brothers, who recently bought the farm near town known as the Joe Shiner place, had a party that spent Sunday at the lake. Mr. and Mrs. Frank Gauke returned Sunday from Big Sheep creek where they spent the last month. Mr. Gauke went down to look after things during lambing and reports a favorable lambing season and a splendid average of lambs. Mr. and Mrs. Selwyn Gauke also came out

Famous Cooking Experts Prepare Noted Recipes

Alice Bradley, principal of Farmer's School of Cookery, Boston—Sarah Field Splint, director, department of foods, McCall's magazine, Nancy Dorris, food editor, New York News, these are a few of the famous cooking experts who have assisted in compiling the 15 easiest baking and cooking recipes distributed by Betty Crocker, noted Gold Medal expert, in each sack of Gold Medal "Kitchen-

Daily Cross-Word Puzzle

ACROSS 1. Injure 7. Mark made by folding 13. Bad or malicious intention 14. Forest warden 15. Plant of the lily family: var. 16. Makes necessary 18. Together: prefix 19. Sign 21. Sea eagle 22. That which a ruminant chews 23. Makes leather 24. Prison aboard of man-of-war 25. Female horse 26. Change 28. Faithful 29. Always 32. Finished 33. Resumed 34. Units of discourse 40. Takes solid food 41. Grows drowsy 42. Before 43. Old form of three 44. Merchandise 45. Chuffy part of ground grain 46. Within 47. Liken 49. Hawkeye state: abbr. 50. Adjust the hitch again 52. Soften in temper 54. Burns forth violently 55. Not likely method

Solution of Yesterday's Puzzle: SAMISEN DEFAMED ANEMONE ADAMITE SNAP CARMELITSON HENCORES TARTANS WORSWERE CERISE SPARKLES ALERT SPINKS ARE TONE SHONE OTORE EGOPIGUS PIPIEDS REVERSES GUSSET ARES INANE COTESNORT EMU AGOIMOGENTIRIS DERIDED LEONINE SEISTETS STRANDS

1. Type measure 10. Symbol for silver 11. Safe 12. Wore away 17. Dry and barren 20. International understanding 22. One who provides and serves food 24. Prepare by steeping 25. One: prefix 27. Preceding nights 31. Swears solemnly 32. Gives another title to 33. Withdraw 34. One who acquires by labor 35. Small hamlet 37. Draws off liquid contents 38. Legislative body 41. Precious ones 44. Custom 45. Biblical kingdom 47. Drinking vessel 48. Corded fabric 51. French pronoun 52. Comparative ending

WHY Jean Arthur LAUGHS AT FAT!



Place: Miss Arthur's lovely apartment in New York City

INTERVIEWER: What a glorious figure you have, Miss Arthur! You must spend hours in gymnasiums.

MISS ARTHUR: No gymnasiums for me! The Best Foods Slenderizing Plan keeps my weight right where I want it. **INTERVIEWER:** Is that one of those "starvation" diets, Miss Arthur?

MISS ARTHUR: Starvation nothing! The Best Foods Slenderizing Plan lets you eat almost everything you want. Simply substitute two salads daily topped with Best Foods Mayonnaise, for too many heavy soups and rich fattening foods. If any woman will only stick to that simple plan she will be amazed at the way her figure will improve.

Miss Arthur, a Paramount Star, is now appearing in "The Lawyer's Secret." Her slender grace has already won for her millions of ardent admirers. So accept her advice. Rely on her plan for youth and health! Be sure that your mayonnaise is Best Foods. It contains breakfast eggs, salad oil, vinegar and rare spices. All carefully double whipped to a secret recipe. Certain mayonnaise makers have recently introduced cheap, inferior fillers in a frantic effort to lower prices. This we flatly refuse to do! So order your jar of Best Foods Mayonnaise today!

TUNE IN! Billy Jones and Ernie Hare, radio's greatest song and comedy team, every night except Saturday and Sunday over N. B. C. Blue Network at 6:45 C.S.T. Listen in for frequent Big Cash Prize Contests.



BEST FOODS MAYONNAISE

FREE OF ALL CHEAPENING INGREDIENTS

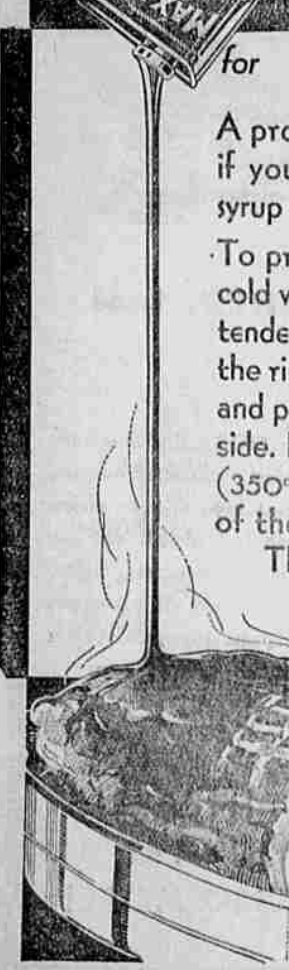
MAX-I-MUM SYRUP

for **GLAZED HAM**

A professional glaze may be had on a ham if you pour about a cupful of Max-i-mum syrup over it during the last half hour of baking. To prepare a raw ham for baking place it in cold water, heat slowly and simmer gently until tender, allowing 25 min. to the pound. Remove the rind, place the ham in an open baking pan, and pour over it enough syrup to coat the outside. Bake for about 30 min. in a medium oven (350°F.) Add just enough water in the bottom of the pan to keep the syrup from burning. This will give that beautiful glaze that every 'well-dressed' ham should wear.

Max-i-mum Syrup a blend of pure cane and maple sugars has such a variety of uses in the daily menu that we all should know more about them. Call at your nearest Safeway store for a jug or tin today.

Max-i-mum Syrup is used exclusively in recipes demonstrated at the Safeway Cooking School.



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Say "Gear-ar-delly" to your grocer . . .



"Thank you!"

TO THE WOMEN WHO HAVE SHOWN SO MUCH INTEREST THIS WEEK!

You have seen Ghirardelli's at the Cooking School, and we know you have been interested. We hope you find, as millions have, that Ghirardelli's saves time and tastes better. Why not try saying "Gear-ar-delly" to your grocer . . . right now?

GHIRARDELLI'S Ground CHOCOLATE



Made by any Method AIRWAY COFFEE

Plases

CHOOSE your own favorite method of making coffee—either a dripolator, percolator or coffee pot—and Airway Coffee will give you a rich, pleasing flavor. Made with pure Brazilian-grown Santos coffee, the most popular variety in the world, Airway is rapidly becoming a favorite with coffee drinkers all over the West. It is packed in a modern glassine-lined bag to insure its freshness. Try a pound of Airway Coffee today.

Featured at the Safeway Cooking School



AIRWAY COFFEE

A GOOD quality at a LOW price

Use this Flour

"Kitchen-tested" for every kind of baking

We recommend that you try Gold Medal "Kitchen-tested" Flour—the most popular brand we carry. For this flour is "Kitchen-tested" for every kind of baking. Cooking experts bake pies, pastries, cakes—everything—with every batch of this flour before it is allowed to enter your home. Each batch must bake out perfectly. This is why Gold Medal "Kitchen-tested" Flour cuts baking failures in half. Order a sack from us today. Use it for all your baking. We will refund your money if it does not always give uniformly perfect baking results.

Money back trial—no risk

All grocers in this territory—

are hereby authorized to refund to any purchaser, as provided above, and the manufacturer 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.

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

