

# Observer's Kitchen Chautauqua Opens Tuesday At 2:00

## COOKING SCHOOL WILL BEGIN FOUR DAY SERIES HERE

Miss Alice Gray, Noted Home Economist, to Conduct Demonstrations at the Sacajawea Inn.

At 2 o'clock tomorrow afternoon, the Observer presents to its women readers what promises to be one of the most interesting and colorful events in its history ever staged here.

From her "happy kitchen" on the stage, Miss Gray will present more than a score of new and different recipes on each of the four afternoons—Tuesday, Wednesday, Thursday and Friday.

Each one will be fully prepared and made ready for serving right before the eyes of attending women and each operation will be explained step by step.

This well-known economist has advised the Observer that she will welcome questions from her audience, so make a list of all your little kitchen worries and let Miss Gray straighten them out for you.

"I do not feel," she says, "as though I were teaching or lecturing, but rather I like to feel as though I am talking to you. The women coming to the cooking school as guests and that we were working out the program together."

Among other things, Miss Gray will dispel all the old worries about pastry and cake-making. "The making of pastry that is delicious and beautiful is really quite simple," says Miss Gray.

And she will proceed, step by step, to show just how it should be done—simply and successfully. Miss Gray believes that the housewife should apply to some sort of modern methods to her kitchen and home-making that the average business man applies to his business.

Officers are now arranged to use a large number of simple, time-saving and labor-saving devices—most housewives can arrange their kitchens in this same way. "And," says Miss Gray, "cooking becomes the simplest thing in the world when you have everything set just in the shape and order in which it is to be used. The keynotes in the morning planning what you are going to have for every meal that day."

This is just one of the famous home economist's tips for making cooking real fun, instead of drudgery. You won't want to miss a single program while she is here. Plan to be at the Sacajawea ballroom early tomorrow to get a good seat. The program starts promptly at 2 o'clock.

## UNION BLOSSOM SHOW HELD; LIST OF PRIZES GIVEN

(Continued From Page One)

ous entries. Other flowers grouped on separate tables were the asters and dahlias and a long list of snapdragons and odd entries. Flowers that attracted the attention of most everyone and that were given special mention by the judges were a bowl of large apple blossoms, and vases of Chinese woodflowers and farrot feathers, all entered by Mrs. S. E. Miller. A Commander Kitch, a bouquet raised from a number six bullet by Mead Ballard also was given special mention by the judges.

Children in Parade. The children's parade, organized at the school, passed down Main street and disbanded at the Methodist church where they were treated to chocolate popovers. The business people of the town and candy donated by Herb Browning, of La Grande, Mrs. P. N. Fox, and the Misses Gracia Haggerty and Lorna Gemmel distributed the treats. Children in costumes, some with decorated doll carriages and others with pets made up an attractive and interesting group.

Prizes awarded for the flower exhibits by Mrs. W. H. Leiseman and Mrs. R. F. Murphy, of La Grande, and Mrs. Logan Anderson, of Cove, as judges, were as follows:

Show dahlias, single specimens: first, Dick Benson; second, Mrs. W. J. Green; third, Mrs. C. E. Kuhn. Dahlias grouped in twos and threes: first, Dick Benson; second, Mrs. T. J. Cook; third, Mrs. S. E. Miller. Dahlias in vases: first, Mrs. W. J. Green; second and third, Mrs. S. E. Miller.

Basket large pom pom dahlias: first, Mrs. S. E. Miller. Basket small pom pos dahlias: Mrs. W. J. Green.

Gladiolus: single specimens, lavender, first Dick Benson; second, Doris Busick; third, Doris Busick. Pink, first, Mead Ballard; second, Mrs. E. Kuhn; third, Mrs. W. J. Green. Betty Nuthall, leyyow, first, Mead Ballard; second, Mrs. C. E. Kuhn; third, Doris Busick. Red, first, Doris Busick; second and third, Mrs. Ed Miles. White, first, Mrs. Ed Miles; second, Doris Busick. Groups of two and three, first, Doris Busick; second, Mrs. W. J. Green; third, Mrs. Ed Miles. Groups in baskets, first, Mrs. W. J. Green; second, Mrs. W. J. Green; third, Mrs. W. J. Green.

Asters, sunshin in vases, first, Mrs. Ed Miles; second, Mrs. J. H. Jacobs; third, Mrs. Fred Brown. Mixed, single and sunshin, first, Mrs. C. E. Kuhn. Yellow aster in vases, first, Mrs. Ed Miles; second, Mrs. Ellis Hees; third, Mrs. R. H. Jackson. In baskets, first, Mrs. W. J. Green; second, Mrs. J. H. Jacobs; third, Mrs. R. H. Jackson. Octriet asters in vases, first, Mrs. C. E. Kuhn; second, Mrs. Walter Cook; third, Mrs. Fred Brown. Heart of France (red), Mrs. C. E. Kuhn.

Roses, bouquets, first, Mrs. W. J. Green; second, Mrs. Ed Miles. Single, first, Mrs. W. J. Green; second, Mrs. Walter Cook; third, Mrs. Ed Miles. Group of twos and threes, first, Mrs. Walter Cook; second, Mrs. W. J. Green.

Zinnias, first, Mrs. S. E. Miller; second, Robert Terrall. Pom pom zinnias, first, Mrs. S. E. Miller. Panties, first, J. H. Jacobs.

Sweet peas, first, Mrs. Ellis Hees; second, Mrs. R. H. Jackson; third, Mrs. L. Z. Terrall. Marigolds, African, first, Mrs. S. E. Miller. French, first, Mrs. R. H. Jackson.

## MISS ALICE GRAY



Miss Alice Gray (Irene Clara Kerr), noted home economist, will conduct the four-day Observer Kitchen/Chautauqua which will begin tomorrow afternoon at 2 o'clock at the Sacajawea Inn ballroom.

son; second, Mrs. S. E. Miller. Single entries, stocks, Mrs. S. E. Miller; cosmos, Mrs. R. H. Bonney; salpiglossis, Mrs. Cecil Van Heusen; apple blossoms, Mrs. S. E. Miller; scabiosa, Mrs. Walter Cook; souble sunflower, Jean Richards; pinks, Mrs. Whit Langford; canna, Mrs. R. H. Bonney; parrot feather, Chinese wool feather and salvia, Mrs. S. E. Miller. Snappers, first, Mrs. C. E. Kuhn; second, Mrs. S. E. Miller. Large decorative baskets, first, Mrs. Walter Cook; second and third, Mrs. R. H. Bonney. Mixed bouquets, first, Eleanor Richards; second, Mrs. R. H. Jackson; third, Mrs. W. H. Vogel. Hostesses for the afternoon tea served in connection with the flower show were Mesdames P. M. Little, Alex. Stair and Viola Parker assisted by Mesdames Ward, Burwell, Fox, Cross, Jackson and Graham.

## LA GRANDE WINS FIRST IN CONTEST

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derson and Arthur Huff. D. D. Hale, of Portland, state president, and Mr. Conor, state vice president, of Pendleton, both attended the meeting, and Mr. Hale was the principal speaker at a joint meeting in the afternoon. La Grande and Baker officers put on the ritual in the afternoon, and Pendleton furnished the drill team. The keynote of the entire convention was the Eagle program for the relief of the unemployed. Music was furnished by the Baker Wranglers. A banquet was served at noon at a Baker hotel, and after the afternoon session ice cream and wafers were served at the hall. The La Grande delegation were guests of Mrs. Elizabeth Hiatt, Hazel Seward, Minnie Colby, of San Diego, Cal., Anna Closser, and Mrs. Marvilyn George. Harry Giltner, E. O. Morris, C. E. Happerrett, Joe Kellogg and others.

The Eagles and the auxiliary held separate meetings in the morning in which Mrs. Myrtle Anderson, past madame president; Mrs. Alice Patterson, president; and Mrs. Leona See, chaplain, took part. Other auxiliary officers were Mrs. Ed Miles, Mrs. Ed Miles, secretary and Mrs. Winifred Cass, musician.

## OFFICERS OF 3 STATES ON WATCH TODAY

(Continued from Page One)

a prisoner into the county jail about an hour after the prisoners had been transferred from the bullpen. Officer Howard said that everything appeared to be all right at that time. He believes Moore probably was hiding on top of the cage.

Officers were not sure what clothing Moore was wearing, although they had a description of the clothes he was wearing while in jail. Moore is five feet six inches tall, medium slim, has blue eyes, blonde hair, a slight complexion and weighs 123 pounds. He was wearing a blue suit, followed by the sailor and lumber trade, and was arrested in Seattle Aug. 11 in connection with the pawing of a watch identified as belonging to Mr. Smith.

He is regarded as a desperate character by the officers following his escape, as he has "everything to win and nothing to lose."

Jack Newman, implicated in the killing by Moore, is still held prisoner in the county jail, also charged with murder. None of the other prisoners had an opportunity to accompany Moore in his break. District Attorney Helm announced today that the grand jury will meet on Sept. 28 and that the prosecution of Newman will continue, regardless of whether Moore is recaptured.

For the fifth consecutive year a team from New Orleans won the sixth regional baseball championship in the American Legion series.

## Tomorrow's Program

### "THE KITCHEN CHAUTAUQUA" PROGRAM

First Day—"Meal With Modern Equipment." Swedish pork chops. Twice baked pommes de terre. Carrot Souffle. Green vegetable—in season. Tomato Stanford. Marshmallow peach whip. Hong Kong Kooler. Coffee. 10 minute orange marshmallow pudding. Hot syrup sponge cake. Mrs. Whitney's Polka Dot cake. Chocolate 7-minute frosting.

Swedish Pork Chops. Select 4 lean pork chops. Place in a deep baking dish and cover with fine dry bread crumbs—sprinkle with poultry seasoning. Wash, but do not peel, 2 good-sized cooking apples, cut in quarters and place on top of chops. Peel and quarter 2 small onions and arrange on the chops. Cover and bake in moderate oven 400° F. about 45 minutes. Garnish with parsley and serve.

Twice Baked Pommes De Terre. Cut 1/2 lb. package Pimiento cheese into small pieces. Beat 1-3 cup milk in top of double boiler. Add cheese and beat with rotary beater until smooth. Cut baked potatoes in half lengthwise and scoop out centers. Mash thoroughly, add prepared cheese, salt and pepper. Beat until light and creamy and refill potato shells and bake in hot over 400° F. about ten minutes or until brown. Serve immediately.

Carrot Souffle. Press through a puree sieve enough cooked carrots to fill a cup. Add 2 tablespoons sugar. Measure 1/2 cup milk into a small bowl. Add 1/2 cup cream, 1/2 teaspoon salt and 1/4 teaspoon grated nutmeg. Mix thoroughly with the carrots and sugar. Beat the whites of 3 eggs until they form a stiff froth and fold into the mixture of other ingredients. Pour into a greased baking dish and bake at 350° F. for 1/2 hour, or until firm in center. Serve with a custard sauce made from the yolks of the eggs and flavored with lemon juice.

Tomato Stanford. Skin tomatoes—scoop out pulp from center. Sprinkle inside with salt, turn upside down and chill. Then fill with following stuffing: 12 fillets of anchovies. 1 hard boiled egg. 3 tablespoons butter. A few leaves of water cress. Chop all fine and add same pulp from the tomatoes. Bind with French

marshmallow dressing. Mash with Thousand Island dressing and serve on crisp lettuce leaves.

Marshmallow Peach Whip. Whip one pint cream. Add 1/2 cup powdered sugar, 2 1/2 cups diced peaches, ten marshmallows cut in small pieces. Line a mould with lady fingers or vanilla wafers. Fill pan with above mixture. Chill. Light and fluffy and not as rich as it might seem.

Hong Kong Kooler. Thoroughly strain juices from 1 lemon and 1 orange. Put rinds with 1/2 cup tea into tea pot. Cover with 2 cups mixed boiling water. Let stand for ten minutes, strain and cool. Pour into ice tray of automatic refrigerator and freeze. Into chilled tumblers, place 1/4 cup ice water and 1/2 cup strained juice. Sweetening may be added as desired.

10-Minute Orange Marshmallow Pudding. Whip 1 cup cream until thick, then fold in 1/2 cup sugar. Fold in 1 cup quartered marshmallows, 1 cup diced orange pulp and juice from oranges. Serve very cold.

Hot Syrup Sponge Cake. Boil to a consistency 1 1/4 cups sugar and 3/4 cup water. Beat 6 egg whites until bubbly; and 1 teaspoon cream of tartar; continue beating until stiff and add syrup. Beat yolks until thick and lemon-colored and fold into above mixture. Carefully fold in 1-3 cups sifted cake flour and pinch of salt. Pour into an aluminum tube pan and bake 1 hour at 350° F. Invert pan until cold.

Mrs. Whitney's Polka Dot Cake. Soak 1/2 cup blue poppy seed in 3/4 cup milk for 2 hours. Cream 3/4 cup shortening and 1/4 teaspoon salt and 1 1/2 cups sugar. Add bit of dry ingredients and alternate remainder with milk. Dry ingredients: 2 cups sifted bread flour, 2 teaspoons baking powder. Lastly fold in 4 stiffly beaten egg whites. Bake in 2 layers, 375° F. 30 minutes.

Chocolate 7-Minute Frosting. Put following in upper part of double boiler, beat well: 2 egg whites, unbeaten. 1/2 cups sugar. 1/2 cup cream of tartar. 5 teaspoons water. Place over rapidly boiling water until frosting will stand in peaks. Remove and fold in 1/2 cup melted 3 cups ground chocolate melted and 1 teaspoon vanilla. Do not beat after chocolate is added. Cool slightly and spread on cake.

DOG RACING NEW CRAZE. SAN FRANCISCO (AP)—Night dog racing has taken California by storm, with tracks popping up all over the state to take care of a flood of fans in an old sport newly come to this section.

WANT OWN RUGBY PLAYERS. SYDNEY, Australia (AP)—Sports bodies here are considering regulations to prevent British rugby teams from buying leading Australian players. Practice of British clubs, with their greater financial resources, of combing the playing fields for the best talent is branded as unfair.

GIRL GOLFER, 18, KEEPS MOTHER'S TITLE IN HOME. SPRINGFIELD, Mo. (AP)—When Mrs. Claude Woodruff, Springfield women's golf champion for the past four years, injured a finger on the eve of the 1932 tourney her 18-year-old daughter, Betty, kept the title in the family.

BOSTON WOOD. BOSTON, Sept. 19 (AP)—The wood market today was comparatively quiet and bidding was not as aggressive as noted in recent weeks. Efforts of most houses were centered in grading and delivering woods. A small amount of wool was moved at steady prices. Receipts of domestic wool here during the week ending September 17 were estimated at 17,842,000 lbs. compared with 1,125,000 lbs. the previous week.

## Domestic Wheat Markets Decline During the Week

WASHINGTON, Sept. 19.—Domestic wheat markets declined with foreign markets during the week ending Sept. 16, under the influence of increased offerings of Canadian grain and sharply larger Russian exports, according to the weekly grain market review of the U. S. bureau of agricultural economics. Declines in security markets was a further weakening factor in the domestic wheat situation, but this was largely offset by more active export inquiry for U. S. wheat as price spread between domestic and European market would indicate. Rye remained dull, while prices of corn and oats declined to the lowest point in many years, influenced by fairly large offerings and continued limited feeder and shipping demand. Some export inquiry developed for corn at the lower prices and export sales of around 100,000 bushels were reported. Flax remained inactive. Some export inquiry developed for corn at the lower prices and export sales of around 100,000 bushels were reported. Flax remained inactive. Some export inquiry developed for corn at the lower prices and export sales of around 100,000 bushels were reported.

Developments in Canada appeared to dominate the general wheat market situation during the week under review. Canadian growers are reported marketing heavy from this season's relatively large crop and the pressure of these offerings was a weakening influence on domestic wheat prices. Canadian wheat is of good quality this season with protein tests of the dominion grain research laboratories, showing an average protein for the various grades ranging from 13.7 per cent to 14.6 per cent on Manitoba samples and 14.7 per cent to 15.8 per cent on Saskatchewan samples. At the close of the market Sept. 16 No. 1 Manitoba northern was quoted at 57 1/2c in U. S. currency and at Vancouver at 45 1/2c per bu. No. 2 Manitoba was quoted at Vancouver at 44 1/2c. No. 2 Manitoba for September sold at Manchester, England at 57 1/2c and No. 3 Manitoba at Liverpool at 55 1/2c.

Russian Shipments Reported. Shipments of over 2,000,000 bushels of Russian wheat, bringing the season total to about 3,430,000 bus. were another weakening influence in the current wheat situation. Last season however, Russia had exported over 33,500,000 bushels to this date. Shipments from other Black Sea countries were negligible and southern hemisphere exports were not large. Argentine shipments totaled 634,000 bushels and Australian shipments 1,750,000 bushels. Argentine Rosario for Oct. shipment was quoted at Liverpool Sept. 16 at 58 1/2c and Western Australian at 61 1/2c per bushel. Continental Europe markets were rather unsettled with price declines reported on native wheat in Germany and France and advances in Italian markets. Native millrace wheat was quoted at Hamburg Sept. 16 at \$1.30 1/2, at Paris at \$1.21 and at Genoa at \$1.40 1/2. German wheat was being offered CIP England at 56c per bu. Exportation of German wheat has made import certificates rather plentiful and this has improved German demand for foreign wheat, principally Manitoba. Purchases of two cargoes of U. S. wheat from gulf ports by Greece was reported during the week. At the close of the market Sept. 16 exporters were bidding 54 1/2c for No. 1 hard winter and 55 1/2c for No. 1 dark hard winter at gulf ports.

Pacific coast markets were sharply lower, reflecting declines in eastern markets, lack of export inquiry and continued moderate demand from domestic sources. However, prices were somewhat heavier in Washington and Oregon and receipts at Puget Sound and Columbia river terminals totaled 930 cars. A large proportion of these shipments however, was for storage or for deliveries on earlier sales. Domestic mills provided the principal outlet but demand from this source was of only moderate volume. Export inquiry was still lacking, since Canada and Australia were under-selling American wheat in Europe and the Orient. One small special lot of 500 tons was sold to Japan by domestic exporters but no other business was reported. Local prices were near an export basis to the United Kingdom but British importers were reported holding off on account of uncertainty regarding possible import duty on American wheat. At the close of the market Sept. 16 Bluestem hard white was quoted at Portland at 88 1/2c, soft white at 80 1/2c, western white, hard winter, northern spring and western red at 49 1/2c per bu. sacked, basis No. 1. These quotations compare with 44 1/2c in U. S. currency for No. 2 Manitoba at Vancouver. Shipments of wheat and flour from Puget Sound and Columbia river terminals this season to Sept. 1 have totaled approximately 4,705,000 bus. compared with 5,841,000 bus. for the corresponding period last year.

New York university, one of two intersectional foes, will appear on Purdue's football schedule this season for the first time. Kansas Aggies are the other intersectional rivals.

## Magician Coming

La Grande people who witnessed the program of Birch, the magician, on the occasion of his appearance here two years ago under the auspices of the Eastern Oregon Normal school will be pleased to learn that



this outstanding master of magic will be here for return engagements Saturday, Sept. 24, President H. E. Inlow announces.

Birch is acknowledged to be one of the foremost magicians in the country. His previous performance here was given before a packed house and throughout the program the entire audience frequently expressed its pleasure and amusement.

Birch will again appear under the auspices of the Normal school with two performances, an afternoon matinee for school children and an evening performance for the general public.

## EDITORS SURVEY BUSINESS GAINS

(Continued from Page One)

Printers reported increasing requests for estimates, particularly in the large eastern cities. The hotel business showed some improvement and meat packers stated that consumption was maintaining a normal level.

## 72 Students At Imbler High As Term is Opened

By Mrs. Ray Wilson (Observer Correspondent)

IMBLER, Ore. (Special)—Seventy-two students have enrolled at Imbler High school. This lacks only three of equaling last year's total enrollment. A few more are expected in the near future which would swell the high school enrollment to a new record for this school. The present High school enrollment is divided as follows: freshmen—18, sophomores—20, juniors—18, seniors—19. Thirty-eight of these pupils live outside of the Imbler district and are being transported by means of two buses operating on three separate routes. The grade school enrollment has fallen off slightly over that of last year, although there are still a few who have not started as yet. The enrollment by grades follows: 1st grade 7, 2nd 8, 3rd 8, 4th 11, 5th 15, 6th 11, 7th 8, 8th 3. Total 71. Last year the total grade enrollment was 92. However a few of these were transferred and were only here a short time. All grade texts including work books are being furnished by the school district this year. Harry G. Johnson is back for his fourth year at Imbler High school, teaching science and English, after spending the summer studying the geology of the Columbia river basin. Mr. Johnson's nine-and-one-half-inch astronomical telescope will be used in science classes at the school this year, and plans are being made to extend its use to schools in nearby communities. The telescope is believed to be the largest portable instrument of its kind in the United States. Carlisle E. Cannon, home economics instructor in the Imbler High school spent her summer vacation at her home in Nashvauk, Minnesota, located in the Lake Superior iron ore region. In the spring she went home by way of South Dakota, going through the Black Hills, where she visited many places of historic and scenic interest. This fall Miss Cannon drove back to Imbler alone, making the trip, a distance of 2600 market today was comparatively

quiet and bidding was not as aggressive as noted in recent weeks. Efforts of most houses were centered in grading and delivering woods. A small amount of wool was moved at steady prices. Receipts of domestic wool here during the week ending September 17 were estimated at 17,842,000 lbs. compared with 1,125,000 lbs. the previous week.

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