

HOUSEWIVES TURNING TO KITCHENEERS

"Kitcheneering," written about, read about and talked about for weeks, became a happy reality today for many local housewives who left the Sackajawa ballroom at the conclusion of the first day's program with well-filled notebooks and well-thrilled hearts. For who, whether housewives who see and hear or husbands or families who dine, wouldn't be thrilled by the array of dishes deftly demonstrated today by Mrs. Spencer for the Safeway Stores Homemakers' Bureau?

It was the further delight of the dispersing audience that there are still two more days of "Kitcheneering" to be heard, and if the "ohs" and "ahs" that were reflected in the crowd comments following the first day's demonstrations are to be taken as indicative of the interest at the sessions tomorrow and Friday then "come early and avoid the rush" should be a more than sufficient word to the wise. Doors, by the way, are opened very promptly at 1 o'clock.

Julia Lee Wright, as national director of the Homemakers' Bureau and Kitcheneer-in-Chief in the planning of the program has, if one may be forgiven for the utmost simplicity of expression, "done a swell job." And if we were a man, which we sometimes wish that we were, we'd take off our hat, in appreciation both of the dishes described and the manner of their description.

One can well imagine, for example, that men will be less dignified, though none the less enthusiastic, in their approval of an English Heefsteak Pie that was lifted bodily out of ancient English history by the Homemakers' Bureau, given a few deft touches of modernization and offered from the stage here as a fascinating culmination to the explanation of a brand new way of mixing pastry.

And then there was a real, genuine, identifiable and flavorful graham cracker crust. Bane of many a housewife's existence, particularly when the children are denied the richer pastries, graham cracker crust was revealed by Mrs. Spencer as the subject thousands of inquiries received by the bureau, inquiries which resulted in many hours of patient testing and experimentation in the bureau kitchen to develop and perfect the recipe which she demonstrated. "The beauty of this crust," Mrs. Spencer commented to the reporters' interrogation, "is that it shouldn't ever fail if directions are followed, and the directions are certainly simple." It can, she pointed out, be used on just about any kind of pie.

Those to whom a good meringue has been more of a mirage than a meringue, and there are plenty of us, were given a real ray of light by Mrs. Spencer in her demonstration of ways and means to prevent the singeing of the meringue's theme song, "Why I Fall For You." The elimination of watery meringues was accomplished at the same time, and for the tips given many a grateful homemaker must have called down blessings upon Mrs. Spencer and upon the work done by the bureau in perfecting meringue-making.

Another fascinating revelation brought by the first day of "Kitcheneering" was the peculiar affinity of a standard and highly perfected blancet recipe to a variety of delicious, featured among them being dumplings glazed with maple syrup and served with a maple hard sauce.

Beans Bermuda proved to be an alliance of beans and onions, and one of the hits of the day was a simple cabbage salad involving carrots, apples, raisins, pineapple and mayonnaise in addition to a husky head of cabbage.

Those who like continued stories were satisfied, too, for the course introduced the first chapter in the making of peanut butter ice cream as a juvenile joy with an adult appeal, more about it being promised for chapter two which will be revealed tomorrow.

Motherly wives, dessert problems for children is one of variety combined with healthfulness were reported to be in eager anticipation of the completed product.

Then, to top off the program in a way that whetted every appetite for more, Mrs. Spencer demonstrated the preparation of a complete meal on a single broiler, interesting not only because of its simplicity of preparation but because it does things in a major way for those housewives who don't mind washing broilers alone, but so dislike finding a used broiler forgotten on the stove after all of the other pots and pans have been scoured thin.

All in all, the opinion of those present seemed to be that "Kitcheneering" might well be called by the name that Julia Lee Wright has given to the cook-book which has added to her fame as a home economist, *Recipes You'll Enjoy*. For today's recipes were enjoyable, and will undoubtedly be enjoyed for a long, long time to come in local homes. After the program hundreds of women filed past the tables on which the finished products were displayed. What they saw must indeed have inspired many of them to determine upon special treats for the home table at the earliest opportunity, and it is quite likely that many a local dinner of festivity, thanks to Mrs. Spencer's effective demonstrations, which will be continued starting at 2 o'clock tomorrow.

The program for the second day will feature a touch of frivolity without loss of every-day value, for party dishes which may also be used for the family will provide the principal features which will be demonstrated.

Eat With Fingers?
Proper, Sometimes

Fingers, of course, were used before forks or spoons were invented. Now there's less for fingers to do at the table. But there are some things properly eaten with the fingers—artichokes, corn on the cob, firm cheese, strawberries (when served with hulls), small, firm sandwiches, julienne strips, potato chips, cherries (with stems), and crisp cakes.

KITCHENEER IN CHIEF



Mrs. Marian Rogers Spencer, director of the Safeway Stores Homemakers' Bureau, who conducted the Safeway Stores course in Kitcheneering, which opened today at the Sackajawa Ballroom.

BROILED BEAN SNACKS
An excellent luncheon dish. Place slice of buttered bread on baking sheet or broiler pan. Spread with baked beans. Put a slice of American cheese over beans. Top with slices of bacon. Broil under low flame until cheese is melted and bacon crisp, about 10 minutes.

WHEN FOOD IS SALTY
When food is made too salty, it may be counteracted by adding a tablespoonful each of vinegar and sugar.

For the benefit of employees Topeka, Kas., department stores maintain a "rogues' gallery" of shoplifters.

BUREAU LISTS CHEESES AND PROPER USES

Out of the many varieties of cheese the Safeway Stores Homemakers' Bureau recommends these for appetizers, sandwiches, salads, or desserts:

American cheese is a fine, mellow cheese with a rare old-fashioned flavor. It varies both in consistency and flavor, according to its age. The New York full cream cheese, is a very sharp, strong flavored cheese, usually crumbly. American cheese is used for sandwiches, with pie, or for general use in cooking.

Cream cheese is white, soft, rich and creamy. Used for appetizers, salads and sandwiches, or served as dessert with crackers and bar-le-due or currant jelly.

Parmesan cheese is imported from Italy and is very hard and mellow; used in soups, spaghetti, macaroni, etc.

Limburger cheese is used for sandwiches or with crackers as dessert following such dishes as frankfurters and sauerkraut.

Camembert cheese is rich and ripe in flavor, served with crackers as dessert or used in salads.

Rougefort cheese is made in France. It is rich and tangy and used with crackers as dessert, following highly flavored foods, or for appetizers, salads, salad dressings, etc.

Swiss cheese is mellow and sweet. Easy to slice and is used for sandwiches, with pie, or in salads.

When a grated cheese is wanted in cooking, a hard cheese is best and Parmesan is frequently chosen. American cheese is the variety most commonly used in cookery and varies in flavor and consistency according to its age and the richness of the milk from which it is made.

Safety In Canned Goods Is Assured

Home economists are often asked if it is harmful to allow canned foods to remain in opened cans. Nowadays there is no more danger in leaving foods in cans than in any other container, if the food is covered and kept in a cool place. The new type lining eliminates danger. There is nothing about the can which will contribute to the spoilage of the food, particularly if the product is that of a reputable canner.

Two young foxes that wandered into Augusta, Ga., were caught with bare hands.

CAKE BAKED BEAUTIFULLY - - - - - WHAT THEN? ICING, OF COURSE, TO GIVE MASTERPIECE FINAL TOUCH

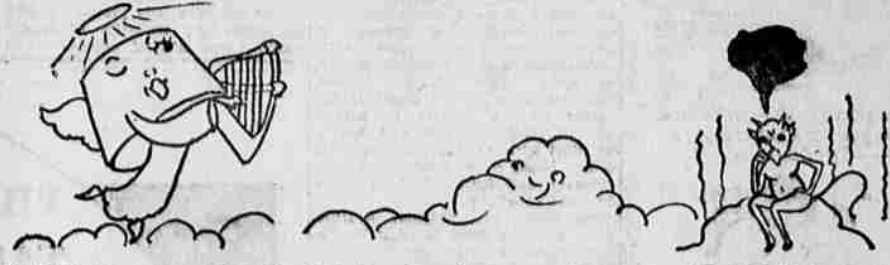
Assuming the cake has been beautifully baked. What then? Why icing, of course to give the final touch to your masterpiece. There are many varieties, of course, and among them the Safeway Stores Homemakers' Bureau recommends these as simple, attractive and delicious:

Creamy Butter Icing
1/2 cup butter
2 cups powdered sugar
Top milk or cream
1/2 teaspoon vanilla
Cream butter until soft add sugar water and salt in top part of double boiler gently boiling; place sugar mixture over water on stove and begin beating immediately with a rotary beater. Beat constantly until the mixture looks fluffy and will stand in peaks when beater is pulled out quickly. When done, remove from water instantly. Add vanilla and stir occasionally until cool, or early cold. Add chocolate which has been melted over hot water, or low heat. **THIS IS IMPORTANT!** Do not stir too much after adding chocolate—just enough to mix in through the

NUT OR CHOCOLATE: Add to icing or scatter over the top.
SPICE: Add a few grains of mace to Creamy Butter Icing.
Chocolate Seven-Minute Icing
1 cup sugar
1/2 teaspoon cream of tartar
1/4 cup cold water
1 egg white
1/2 teaspoon vanilla,
2 sq. chocolate
Put sugar, cream of tartar, cold water and salt in top part of double boiler; add unbeaten egg white. Have water in bottom of double boiler boiling. Beat mixture until frosting. DO NOT add the chocolate until the frosting is nearly cold, otherwise the fat of the chocolate will "break down" the frosting and it will become thin.

If ground chocolate is used, blend 1/2 cup of chocolate with 3 tablespoons of hot water and add when the frosting is cool, stirring as for cake chocolate.

Caramel Frosting
Substitute brown sugar for all or half of the white sugar in the regular Chocolate Seven-Minute Icing. Omit the chocolate, and otherwise follow directions as given above.



and blend thoroughly. Add vanilla and sufficient cream to make a spreading consistency. Add cream gradually. It will require from 1/4 to 1/2 cup.

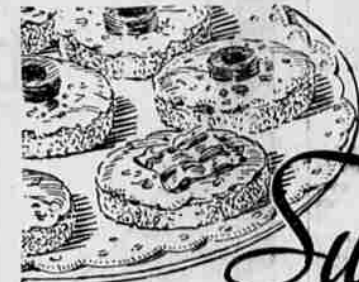
VARIATIONS—CREAMY BUTTER ICING LEMON OR ORANGE: Use juice of lemon or orange in place of the cream, and add a few gratings of the rind.

MOCHA: Use coffee instead of cream.

MAPLE: Moisten with Maple flavoring syrup.

CHOCOLATE: Add 2 tablespoons ground chocolate or cocoa to sugar before adding cream to coffee.

FRUIT: Add chopped raisins, dates, figs or cherries.



NOW IN THESE Swankyswig Glasses the delicious KRAFT CHEESE-SPREADS

Kraft Cheese-Spreads are grand for appetizers!



● You'll use these Swankyswig glasses a lot, especially for juices—tomato, pineapple and orange. Thin but sturdy fluted glasses, with gay red and black bands!

And you'll make dozens of good things with these delicious Kraft Cheese-Spreads . . . appetizers, sandwiches, salads!

Get acquainted with all five of these creamy Kraft Spreads . . . right away. There's Pineapple Cream Spread—snowy-white "Philadelphia" Brand Cream Cheese flecked with bits of pineapple. Kraft Old English—a delightfully sharp Cheddar cheese. Kraft Roquefort Cream and Pimiento Cream Spreads made from the famous "Philadelphia"—the one zesty with fine Spanish pimientos and the other blended with perfectly-ripened Roquefort. And there's Kraft Kay—cream cheese with the added dash of chopped pimientos, olives and racy pickle relish!

At the Cooking School you'll get some clever ideas for serving Kraft Spreads. And at your nearest up-to-date food store you'll find all five of them featured. Today—start collecting your set of the useful and attractive Swankyswig glasses!

On lettuce, try Roquefort Spread blended with French dressing.

A recipe to cherish
"PHILADELPHIA" SALAD LOAF!
Here is a prize recipe using that snowy-white, fresh-tasting, old favorite—"Philadelphia" Brand Cream Cheese!

Cut four lengthwise slices from a loaf of day-old bread. Trim crusts. Spread the first slice with Kraft Mayonnaise; cover with tomato slices. Spread the second slice of bread with mayonnaise and place dressing-side down on tomato. Spread top with Kraft Kay and cover with third slice of bread. Spread this slice with mayonnaise; cover with shredded lettuce. Top with fourth slice of bread spread with mayonnaise. "Frost" entire loaf with 3 packages of "Philadelphia" that has been softened with a little milk. Chill an hour before serving.

Here's a marvelous new-type shortening

Julia Lee Wright is demonstrating it at the cooking school



- I It's the fastest-creaming shortening! Gives you lighter, finer-grained cakes.
- II Notice Formay's "springy" pastry dough. That's what makes flakier pie crusts!
- III Formay stands higher deep-frying temperatures without smoke or odor! Gives you crisp, more wholesome fried foods.
- IV Formay is tasteless and odorless. A really pure shortening!
- V Formay stays fresh without refrigeration.
- VI And it's as easy to digest as butter!

FORMAY THE NEW-TYPE SHORTENING makes you a better cook!

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