

COOKING DEMONSTRATION.

KATIE BREWER.

I have selected for this afternoon's demonstration a simple but delicious cake, calling for the following ingredients: One-half cup of butter, $1\frac{1}{2}$ cups of sugar, the yolks of 3 eggs, 1 cup of milk, 3 cups of flour, 3 tsp. baking powder, 1 tsp. of the extract of vanilla, and the whites of 3 eggs.

I have all these materials at hand, also the utensils I shall need—an earthen bowl, a wooden spoon, the ordinary half-pint measuring cup, a bowl for the yolks of the eggs, a teaspoon, a platter, and a wire egg-beater.

I will now measure the butter and add to it the sugar to be mixed until light and creamy. Then separate the eggs, putting the whites in the platter to be beaten stiff and the yolks in the bowl to be beaten until thick and lemon colored.

Now measure the flour, put in the baking powder and sift. The butter and sugar is now light and creamy so I will add the yolks and mix. Then put in the milk and flour alternately, being careful to always beat in the same direction, then put in the flavoring. Last of all I will fold in lightly the whites of the eggs.

I put this mixture into these four pans which have been buttered and dredged with flour and put in the oven to bake from ten to fifteen minutes. When cold spread with icing.

DEMONSTRATION—COOKING.

BELLE DILLSTROM.

It is said that three-fourths of the world's work is done before noon; if this is so, the daily breakfast is a very important meal. Some form of warm bread carefully made and served hot is

very essential to a perfect breakfast. Breakfast breads made light by the use of yeast are the best, but require starting the night before and one must rise earlier in the morning, as they require more time. The result pays for the extra work.

The dough I have here I prepared earlier in the day in the following manner: I made a sponge of two cups of scalded milk, one tablespoonful of salt, two tablespoonsful of butter, one cup of yeast and about six cups of flour. When light add flour until stiff enough to knead. I kneaded it until firm and elastic and put it to rise. It is light now as you see and ready to be shaped into rolls.

I will put it out on my floured board, knead it lightly until firm, and roll it an inch thick. I now loosen it from the board and cut it into rounds, brush them over with melted butter, fold them and put them in a buttered pan, not too close together. I again brush them over with melted butter and put them in a warm place to rise.

Here is a panful light and ready to bake. The oven must be hotter than for bread and they must bake from fifteen to twenty minutes. After they are baked I will brush them over with melted butter and send them to the table hot.

Friday evening the employes and students were at the new "gym" en masse, the occasion being the first social in the new structure. It was certainly a "house warming" event and all appeared to have a most enjoyable time. The new "gym" certainly fills a long-felt want, for it is just the right size for the needs of the school.