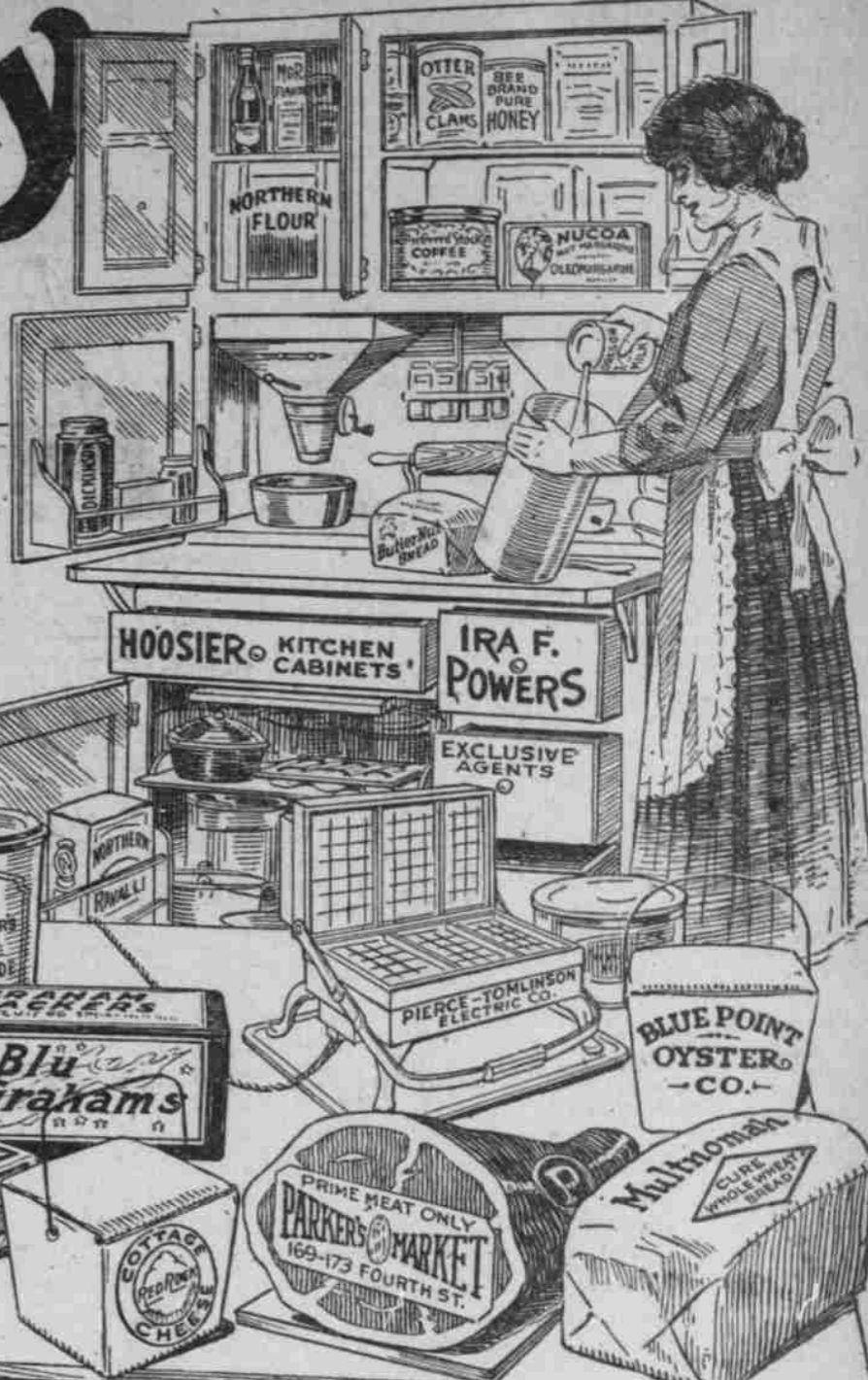


A Feature Page to Be Published Ten Consecutive Saturdays.

PORTLAND PLUMBING & HEATING CO. 867 SANDY BLVD.



DEVOTED TO FOODS, FOOD COMBINATIONS AND HOUSEHOLD CONVENIENCES



Some Interesting Historical Facts About Butter

Butter is one of the oldest as well as one of the most universal articles of commerce...

Modern Food Inventions Help Housewives

All of the great modern food chemists today are earnestly striving to do things that will be helpful to the race...

The Delightful Dessert

While ice cream is always delightful, even when it is served plain, there is really no reason for serving it so...

Creamed Fig Sundae

Over each dish of ice cream pour a spoonful of cream...

Delicious Coffee

Coffee is coffee the world around, and more people drink it than any other beverage...

A Seasonable Menu for a Day

- Breakfast: Bacon and Apples (from Parker's Market), Waffles with Bee Brand Honey, Preferred Stock Coffee... Lunch: Porter-Scarpelli Macaroni Cakes with Cream Sauce... Dinner: Baked Finner Haddie, Outer Clam Bouillon...

Little Things Helpful

Many small articles needed to beautify the home are just like choosing the friends one wants to keep a lifetime...

How to Judge Eggs

The Pacific Co-operative's Poultry Producers gave me this bit of valuable information about eggs...

More About Oysters

This cocktail has become a favorite with Portland diners in the last few years...

Alfalfa Vitamines

The latest virtue for clover and alfalfa—good and true animal hay—is that the green juices are used in treatment of tuberculosis...

To Clean Aluminum

Aluminum utensils should be scoured with whitening, which is soft and does not scratch the metal...

Seven Rules for Making Good Coffee

- 1. Keep your coffee urn tight. 2. Measure your coffee carefully. 3. Use the correct amount of water. 4. Use the boiling water. 5. Serve immediately. 6. Pour your coffee pot. 7. Last, but not least, use good coffee.

Shorten Ironing "Day" to Ironing "Hour"

The new Thor Ironer is freeing women everywhere from the burden of hand ironing...

Get the Right Angle on Housekeeping

To some women all household tasks seem like drudgery, because they are done in an uninteresting, mechanical and spiritless manner...

Your Health Is Your Fortune

Riches, honors or position are as nothing without health. It is your duty to yourself and to your family to know that the store from which you buy your food products is clean...

A Home Necessity

Kitchen work is made a pleasure when you have Dew Drop Washing Powder on the shelf...

Cannellon of Beef

When you are racking your brains to think of something for the ladies and the line of a meat dish, try this excellent recipe...

For the Lunch Box

If there is one kind of eating that becomes tiresome it is the lunch that must be carried in a box...

Have You Tried This One?

I ran across such a delightful tidbit the other day, and I want to pass it on to you. It is something you can eat at meal time or for tea or just between times. It is delicious. Do try it!

Many Uses of Cottage Cheese

Cottage cheese is such an excellent food and the combinations are so numerous in which it can be used that it is difficult to know what to tell...

America's Universal Dish

Macaroni is almost as universally used in the United States as in Italy itself. We probably do not eat it seasoned quite as highly in this country...

Cream Sauce

Two pounds lean beef from top of round (Park's Market), one tablespoon chopped parsley, one teaspoon salt, one teaspoon of M. & R. Tru-Blu macaroni...

To Bake Potatoes

The best way to cook potatoes is to boil them in their jackets for ten minutes, and then either peel and bake them or bake them without peeling.

A Good Start

Oh, those crisp, light waffles, or those delicious brown hot cakes! A really cheerful beginning for any sort of a day. Folks just love them—the real breakfast dessert. But every one knows that they are nothing by themselves...

Famous Doctor Phishes Milk

"The people who have achieved, who have become large, strong, vigorous people, who have reduced their infant mortality, who have the best trades in the world, who have an appreciation of art, literature and music, and who are progressive in science and in every activity of the human intellect, are the people who have used milk and its products liberally..."

Honey Pinchies

1 cupful of Bee Brand honey, 3 cupfuls of brown or molasses sugar, 2 cupfuls of Fernwood milk, 2 tablespoonfuls of Gold Medal butter...

Quickly Baked Potatoes

Potatoes can be baked in half the usual time required if they are allowed first to stand in hot water for 15 minutes.

Remember.

Baker's bread has more gluten in it than any other kind. Eat lots of it. It is healthy, nutritious and wholesome. You cannot buy a better brand than Butter-Nut. One test is enough.

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