SCHOOL GIRLS PROVE GOOD COOKS

Students at Washington High Furnish Good Dinner for Ten People on One Dollar.



LL, four-course meal and first-class

That is what it costs to dine with domestic science class of the Washington High School. And the young hostesses, or caterers, or whatever they might be called, not only prepare and serve a meal for 10 cents, but break even the deal. Stringent rules prohibit their spending more, for the pay is collected in advance, and they are allowed not a penny more for each person.

The entire class in domestic science is

given at least two opportunities during the term to market and prepare a meal. Two girls are selected at a time and in-Two girls are selected at a time and invited to sell 10 plates for 10 cents each. Out of the dollar collected, 10 cents goes to the high school to cover the cost of fuel and other incidentals. The remaining 30 cents the girls have the liberty of spending to suit themselves, but 10 hungry persons must be well (ed. The standard is one-third of a day's rations. The food must also pass inspection by the instructors and undergo a complete senalysis of the nutriment each portion contains.

Menu Is Here.

Here is the menu served 10 patrons of Washington High School dining Tomato Begillen.
Crackers.

Cold Silved Mest.
Bread

Description Scalloped Potatoes.

Bread

Description States Butter.

Fruit Salad.

The analysis of the portions showed that there was sufficient food for 12 ipersons instead of 10.

These and many other interesting details of what the class in domestic science of the high schools of the city are doing, came to light last Thursday, at the annual exhibition of the domestic science class of the Washington High School. All day the kitchen and dining from were crowded and more than one swother left the building asking herself. ther left the building, asking herself: Can I take lessons from my daughter

In household economy?

The art of cooking was illustrated all the way from soup to the most delicate pastry. The most striking feature of pastry. The most striking feature of the display was the abundance of whole-some, substantial food. To the surprise of spectators, ples and puddings and cakes were given secondary considera-tion to meat, potatoes and bread by the

Two Are Breadwinners.

Miss Ethel Green, 15 years old, and Mias Helen O'Rourke, 17, won prizes for baking the finest loaves of bread. The only difference in the two loaves was the shape. One was long and the other square. Both looked like the "bread mother used to bake."

In addition to learning to cook, so as so appeal to and please the appetite and still not touch the bocketbook, the young women of the domestic science class are also learning to sew and make their own garments. Each miss in the sewing class is allowed to study and admire the class is allowed to study and admire the fashion plates but she must draw her own designs and cut and fit the garment herself. The dresses on display Thursday were made by Misses Laura Steinlick, Olive Wilson, Anna Hickok, Myrtle Baker, Elsie Simmons and Lillah Beckett. To better prove her ability with the needle and scissors, little Miss Beckett were a neat-fitting dress she cut out and made for herself.

Delicate fancy work was also displayed, but this branch of the course of practical household training is reserved till the last. No girl is allowed to give her time to fancy work till she has completed the work mapped out for her, which

the work mapped out for her, which means "clothes."

Class Has Fifty Members.

The class in the Washington High School that is learning to cook is comgoeed of 50 members, and half that numther are learning to make their own clothes. Some take both branches while cliers have served their first year over the range and are now learning to sew. The exhibit was the third given by the The exhibit was the third given by the gooking class and the first by the sewing class. The contemplated complete course takes four years, to tally with the course in regular high school studies. The first year is spent in learning the rudiments of cooking and preparing all kinds of foods in the most tasteful manner, as well as learning to buy. The second year is devoted to sewing plain garments. Then comes five garments and the course is finished with a return to the kitchen. is finished with a return to the kitchen. By that time the young women will have finished chemistry and kindred subjects, and then they will be required to give the food problem technical study.

The frend of the complete course is what has been taught the three years previous, and rounds out the duties of a practical and econom-ical housekeeper. That satisfactory results are being accomplished in the modern departure from the old school





1-Exhibit of Cooking Class.

2-Instructors in Cooking and Sew-ing, Left to Right-Mrs. A. A. Sanborn, Miss Gertrude Esser, Miss Lillan Tingle, Miss Marie Williams Lillag Tingle, Miss Marie Williams,
—Left to Right—Misses Ethel Green
and Heien O'Rourke, Who Won
Prizes for Boking Bread, and
Misses Eisle Simmons, Myrile
Baker, Laura Stennick and Lillah

what their daughters have done. The work of the young seamstresses was examined by critical eyes, homs were turned over and seams examined, but no fault was found. Some of the dresses were on figures, arranged with other garments for a background, giving the display more the appearance of a well-dressed show window than an exhibit of work of students.

in the Washington school by Miss Gert-rude Esser, in the Lincoln High School by Miss Elenore Harris, in the Jef-ferson High School by Miss Lola M. Hendershott, and in the grammar de-

Answers to Correspondents

three years previous, and rounds out the cooking departments of the decoking departments of the defect over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the butter, by folding upper half of paste over the bu

Prizes for Baking Bread, and Misses Eisle Simmons, Myrtle

Baker, Laura Stennick and Liliah Beckett, Who Made Their Own Dresses.

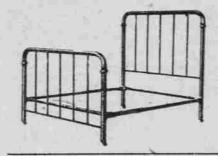
PORTLAND, Or., April 23.—About two weeks ago I requested that you give, through the Oregonian, a recipe for "French Partity." I wish to thank you for your kindness in replying to this. However, as you were good enough to suggest that I write again, it it was not what I desired. I will do so. What I wish to learn how to make are the tarration for a background, given the graments for a background, given graments for a background graments for a background grament graments for a background grament graments for a background graments for a background graments for a background graments for gram

TRADE INVIGORATORS

Sent us by our buyer who is now in the East and rushed forward to stimulate trade, are here, and we mention a few of the many surprising bargains our unequalled stock contains. Look over the items in this adv. and if you don't see what you want we have it in stock and at prices that can't be met by other dealers.

A Great Sale of Axminster Rugs at, Special \$19.75

Monday A. M. we will place on sale a very fine quality of Axminster Rugs in a splendid assortment of colorings and a variety of designs in Oriental and floral effects. These Rugs are 9 feet wide and 12 feet long and come from the best manufacturer in the U.S. This will be an opportunity for every housewife to get a floor covering for that new house or the room being done over



\$30 BRASS BED FOR \$17.25

Monday we will place on sale a very high-grade Brass Bed, satin finish, with a 2-inch continuous post and 5-8 fillers. This quality is retailed regularly at \$30.00, but we offer them as a special inducement during this week-while they last—at the low price of\$17.25

Regular \$12 Rocker, Special This Week at \$7.25

Made of fine quality selected quartered oak, all hand-rubbed, spring seat, covered with chase leather, golden finish. Sold regularly at \$12.00. Only one to

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edges even, and making square corners. Fold in three, cover, and let stand five to 15 minutes in a cold place.

The roiling and folding in three is called "one turn." Place on the board, with open edges, well pressed together, toward you and repeat the process, giving five "turns" in all. Let the pastry rest between each "turn" to chill the enclosed air and butter. The puffing of the paste depends upon the fact that you have (after five turns) something like 212 distinct layers of air, butter, and paste. The cold air expands in the oven, and the cold butter melts, forcing apart the layers of paste. If the roiling is irregularly done, or if the paste sticks to board or rolling-pin, the layers are broken and heavy greasy pastry is likely to result. Therefore keep everything cool; use a light hand in rolling; avoid excess of flour on the board; see that the paste slips slightly on the board as you roil, and lift it at the least hint of sticking. Dust the rolling-pin the rolling-pin the rolling-pin the load and served hot with good cream sauce or tomato sauce. Or they may be utilized cold, in a salad, alone or with other vegetables with French or

in a cold place. Wrap in a clean cheesecloth and keep in a covered pall. When wanted for use—say, for patties or tarts—roll evenly one-quarter inch thick and cut with a small round patty from hair the rounds. Brush the whole rounds with water; fit the direles over them, pressing lightly together. Or roll the paste one-half inch thick and out small rings half way through for lids. Brush with milk or water. Place lids. Brush with milk or water. Place on baking pan; chill thoroughly on ice; place in hot oven, protecting the tops from heat by using a sheet of paper. Give great heat at first, moderating after ten minutes or so. The shells should rise to at least three times their original height. When risen, slip an asbestos mat under the baking sheet to prevent overcooking on the lower surface and finish browning the tops.

About 25 minutes, perhaps more, will be needed for pattles. Once the knack of making and baking Once the knack of making and baking the paste is acquired, many uses will suggest themselves. Common variations are strips of paste rolled round tin or wooden cones to make "ladylocks" or "cream-horns"; or slips of paste given a half twist in the center and allowed to spread fan fashion, each leaf being decorated after baking with jelly or fancy frosting. Frobably I need not suggest fillings and decorations.

As the detailed description of chou

As the detailed description of choupaste for eclairs is nearly as long as the above, as a recipe without details is not satisfactory for a beginner, and as there are other correspondents to be answered, I will ask you to wait until next week for the rest of your reply. next week for the rest of your reply.

Gladstone. Or., May 2.—A suggestion for housekeepers—why not can your own salmon? You can get the fish for almost nothing by going to the river for them. Or watch the sales of confiscated game and pay a penny a pound for it. After catching your fish, clean and wash it and take out the backbone. Cut in silces and fill a wide-mouthed glass far. Fill with cold water: put on cover and place in a boiler of cold water. Boil three hours. If you can lift the jar by taking hold of the cap, the fish is ready to set away for the Winter. Be sure to boil jars until the cap refuses to slip off, otherwise the fish will not keep.

The suggestion of home fish canning has been repeatedly made in these col-

has been repeatedly made in these col-umns in regard to smelts and other in-expensive sea foods. The correspond-ent's method of obtaining salmon certainly sounds attractive to economical housewives. I know of several women who utilize the spoil of sea-side vacations in a very practical way. Canned clam juice, minced clams and crab flakes come home in the family trunks.

the paste slips slightly on the board as you roil, and lift it at the least hint of sticking. Dust the roiling-pin hint of sticking the upper film of flour on your paste, this will scarcely be needed.

This paste may be kept several days in a cold place. Wrap in a clean cheesecloth and keep in a covered pall. When wanted for use—say, for patties or tarts—roil evenly one-quarter inch thick and cut with a small round patty cutter, plain or fluted. Remove centers from half the rounds. Brush the whole rounds with water; fit the circles over with heaten egg and steamed in a large baking powder can. Serve this whole or in slices, hot or cold. Use brown or tomato sauce for the hot dish, and savory jelly or mayonnaise for the cold dish. Lentils are also good baked like beans. They make excellent curry. Let me know if these general suggestions are enough or whether you want detailed recipes. I think you will find lentils very useful in reducing the amount of meat in a dietary without amount of meat in a dietary without causing a deficiency in tissue-building material.

Portland, Or. May 2.—Would you, or could you, kindly tell me what I can use for bedbugs, which will kill them, but not stain the wall paper. Have used gasolene, but find it doesn't kill. Mrs. O. H. H.

Boiling water, kerosene, naphtha corrosive sublimate solution, varnish, and insect powder are all useful in fighting these pests. Corrosive sublimate can be obtained at any drug store. It is effectual and will not usustore. It is effectual and will not usually leave stains. Remember, however, that it is a deadly poison to human beings and animals, and should not be left lying around. Pay special attention to all holes and crevices, using a sprayer, syringe, or spring-bottom oll can. There are several patent preparations on the market, but I known bothing of their effectiveness, and some of them would certainly stain wallpaper. A coat of varnish over all suspected woodwork kills the eggs, and helps to drive away adults. This can sometimes be successfully applied can sometimes be successfully applied to wall coverings. Perhaps, some reader may offer fur-ther suggestions.

MAN'S ASHES ARE STOLEN

Theif, Discovering Character of Loot, Quickly Abandons It.

BERLIN, May 7.-(Special.)-Strange objects have been left behind in public conveyances, but it is not often that deliberation or forgetfulness abandons anything more incongruous than inerary urn containing the ashes of carpenter, which was found yesterday by a conductor in the corner of a Cologne

hastened to get rid of them by leaving his burden in the tram.

An interesting revival of an old style An interesting revival of an old style in wall papering was noted this week in the guest room of an Irvington home. The pattern was in one of the quaint old rose-bud deelgns, the buds running up and down in prim little rows wide apart, and the border was a double row of the roses, with a touch of foliage and gold lines. While these old patterns are much sought after, and are charmingly employed everywhere, the new note was in ployed everywhere, the new note was in the carrying of the border around all the doorframes and just above the base-board.



For every use in preserving, purifying and beautifying the skin, scalp, hair and hands of infants, children and adults, Cuticura Soap and Cuticura Ointment have no rivals worth mentioning. For affections of the skin and scalp of young and old that torture, disfigure, itch, burn, crust and scale, they succeed when all else fails.