

## COOKING SCHOOL IS READY FOR OPENING

New Oregon Statesman Host to Housewives Monday at Elsinore Theatre

(Continued from Page 1)  
So, with plans for the big school completed down to the minutest detail, the opening awaits only the arrival of the housewives of Salem and vicinity to fill every one of the nearly 1500 comfortable seats in the theatre, and to enjoy the varied and thoroughly interesting program arranged for each day.

Miss Williams and her assistants will be at the theatre early Monday morning, busy as good cooks should be in planning the menu to be demonstrated Monday afternoon. There are many little things to take care of before the actual demonstration starts. Miss Williams explains, just as in the case of a dinner party served in one's home.

**Interest Manifested**  
The Statesman and the Woman's club have received repeated manifestations of the interest housewives are taking in the school and so many of them, in fact, that a record attendance is expected. Everything possible has been done to provide a school that will be profitable to all who attend and to assure complete comfort for every guest.

Door prizes will be offered every day at the school. In addition to a large assortment of merchandise prizes to be distributed in this way, Miss Williams will award as a special door prize each day some one or more of the interesting things she cooks.

Mrs. Wallace and her Woman's club committees have the details of their participation well in hand. A committee headed by Mrs. William Fargo will serve as a hospitality group, receiving guests in the school and aiding in the many phases of the work of the session. Mrs. Fargo is assisted by Mrs. Seymour Jones, Mrs. F. G. Bowersox, Mrs. H. J. Wiedmer, Mrs. John Brophy, Mrs. Harley White and Mrs. Wallace.

**Committees Listed**  
The club committee in charge of prizes, and the group which has earned the hearty cooperation of so many Salem merchants, is headed by Mrs. W. G. Clarke, with Mrs. George Forcé and Mrs. J. H. Lauterman as aides.

The contest on prizes will work with the committee on sale in conducting the sale of entries in the big baking contest that will mark the last day of the school. The sale committee is headed by Mrs. Walter Pennington and Mrs. F. A. Elliott and Mrs. Claud Steusloff are other members.

The school will be opened promptly at 2 o'clock Monday afternoon. Brief statements will be made by Mrs. A. L. Wallace on behalf of the Salem Woman's club and by a representative of the Statesman before Miss Williams is introduced to proceed with the first day's demonstration.

Three judges to determine the quality of cakes and pies in the baking contest include Mrs. T. W. Creech and Miss Janice Latimer, with the third member of the team of judges to be brought from outside the city.

The road over Mapleton hill, one of the present routes between Mapleton and Florence, has been closed by officials of the forest service and will remain so until spring.

### MENU FOR MONDAY

- |                              |                         |
|------------------------------|-------------------------|
| 1. Steamed Stuffed Cabbage   | Cake                    |
| 2. Devil's Food Cake         | 7. Broiled Steak        |
| 3. Grapefruit Orange Muffins | 8. Lemon Butter         |
| 4. Fudge Frosting            | 9. Cream Filling        |
| 5. Tomato Sauce              | 10. Swiss Lettuce Rolls |
| 6. Graham Cracker Cream      |                         |

- STEAMED STUFFED CABBAGE**  
1 solid head cabbage  
1 lb. left-over meat  
1 cup bread crumbs  
1/2 cup milk
- CAKE**  
1 egg  
1/2 teaspoon mace  
Salt and pepper

Cut a slice off the top of the cabbage and hollow out, leaving a thin shell. Make a stuffing of the other ingredients and pack into the cabbage. Fill only three-fourths full. Tie in a cheese cloth to preserve shape. In the Thrift Cooker, add 1 cup of water, bring to the boiling point on "high." Place rack in kettle. Place cabbage in the cooker, continue on "high" ten minutes, then "low" for one hour. Serve with tomato sauce.

- DEVIL'S FOOD CAKE**  
6 ounces chocolate  
1 cup brown sugar  
1/2 cup sweet milk  
2 cups sifted flour  
1 teaspoon soda
- GRAPEFRUIT ORANGE MUFFINS**  
2 cups flour  
2 teaspoons baking powder  
2 tablespoons fat  
1 cup Grapefruit  
1/2 teaspoon salt

Melt chocolate and 1 cup sugar with 1/2 cup milk in top part of double boiler. Cool. Sift flour once, measure, add soda, and sift three times. Cream shortening, add sugar gradually and cream together until light and fluffy. Add egg, one at a time, and beat well. Add sifted flour and soda alternately with milk; add vanilla. Bake in layers at 325 degrees F. for 30 minutes, ice with fudge frosting.

- FUDGE FROSTING**  
2 squares chocolate  
2 cups sugar  
2 tablespoons flour  
2/3 cup milk
- TOMATO SAUCE**  
1 can tomatoes  
1 bay leaf  
1 slice onion  
1 tablespoon sugar  
1/2 cup bay leaf, onion, sugar, salt and pepper to the tomatoes and simmer for 20 minutes with unit turned to "low." Strain, removing seeds. Melt butter in sauce pan, add flour, stir together and add tomato juice, cooking the mixture for 3 or 4 minutes. Serve with stuffed cabbage.

Melt chocolate over hot water, add sugar, flour and salt. When smooth add milk slowly. Cook until it will form a soft ball in cold water (230 degrees F.) add butter and vanilla. Cool. Beat until thick enough to spread.

- GRAHAM CRACKER CREAM CAKE**  
1 1/2 cups crushed and sifted graham crackers  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 egg  
2 cups sugar (brown or white)  
1 cup chopped walnut meats  
1 teaspoon vanilla

Add the salt and baking powder to the crackers. Beat the egg yolks until thick, then stir in sugar and beat thoroughly. Add the cracker mixture, the nut meats and flavoring. Fold in the stiffly beaten egg whites. Put in greased layer tins and bake at 375 degrees F. for thirty minutes. Put layers together with cream filling. Spread whipped cream over the top and sides of the cake.

- BROILED STEAK**  
Set temperature control at 500 degrees. Turn top unit on "high." Preheat until top unit is a "cherry red" with broiler pan in oven—leaving out the rack. Place the cold meat on the cold rack and place rack on pan. Put pan in so that meat comes about one inch from the unit. Open vent wide. Leave oven door open. Broil entirely on one side, season, turn and broil on other side. Serve with lemon butter.

- LEMON BUTTER**  
2 tablespoons butter  
1 tablespoon lemon juice
- CREAM FILLING**  
1 tablespoon cornstarch  
1 cup milk  
1 egg yolk  
1 teaspoon vanilla

Cream the butter, add lemon juice and mix thoroughly. Stir in chopped parsley. Spread on the steak just before serving. Garnish the platter with parsley.

Mix the cornstarch with 2 tablespoons milk. Heat the rest of the milk in a double boiler and stir the cornstarch paste slowly into it. Cook for 15 minutes. Add the beaten yolk and cook 2 minutes longer. Remove from fire and add salt, sugar and butter. Beat well. Add flavoring. Cool before spreading on cake.

## WISCONSIN MAN TO MAKE SALEM HOME

Purchase of one of the new Thielsen homes in Alderbrook, south of Salem on the Pacific Highway, by Frank Miller, formerly of Florence, Wis., was made public Saturday by A. C. Bohrnstedt, who handled the transaction. He also announced that Mr. Miller bought the Mrs. Anna Willmot bearing fibert orchard near the state fairgrounds.

Mr. Miller, accompanied by Mrs. Miller and their five children, came to Salem recently and, after looking over this city and section carefully, decided to make his home here. The Millers will move into their new residence this week. Mr. Miller is a sawmill man with large interest in Wisconsin. He and Mrs. Miller, with her brother-in-law, Mr. Troz, of Wash., and two sisters have been visiting in Salem for some days.

## Zoning Board To Hear Complaints

All persons who are interested in the proposal of the Salem zoning commission to make certain changes with reference to that

### TOMORROW!

The Statesman's great cooking school opens promptly at 2 o'clock Monday afternoon.

Place: The Elsinore Theatre.

Expert: Miss Dorothy Williams.

Baking Contest: Entries must be at 870 State street between 9 a. m. and 1 p. m. Thursday.

Prizes include: Hotpoint electric range; Eureka Vacuum cleaner; 23-piece waffle set; 9-cup electric urn set and many others.

Cost: Absolutely free in every respect. No fees or assessments of any kind.

Three Mission Services

The Glad Tidings Mission, 343 1/2 Court street, will hold the regular week-day services Tuesday, Thursday and Saturday nights.

## APPLICATIONS FOR WATER USE FILED

R. W. Hinkley of Wilbur, has filed with the state engineer here application for permission to appropriate water from the North Umpqua river for domestic purposes and irrigation of 20 acres of land in Douglas county. Other applications for water permits filed with the state engineer during the past week follow:

M. Dexter, Dayville, water from south fork of John Day river for irrigation of 50 acres in Grant county.

George A. Fisher, Haines, water from a spring for domestic and stock purposes and irrigation of two acres of land in Baker county.

G. S. Smith, Portland, water from Wolfers Spring for domestic, commercial

and medicinal purposes in Marion county.

H. L. Harbuck of Hood River, water from unknown spring for domestic and irrigation in Hood River county.

E. O. Sharples, Goshen, water from two ground springs for irrigation and stock watering in Lane county.

Georgia and Frank Farlock, Baker, water from Highland swamp, for stock and domestic purposes and irrigation of 40 acres.

George E. Edwards, Gold Beach, water from unnamed spring for domestic purposes in Curry county.

pointment as a member of the interstate commerce commission. Mr. Aitchison is a western man and served as a member of the Oregon public service commission for a number of years. His term on the interstate commerce commission expires December 31 of this year.

It was argued by members of the Oregon public service commission that Mr. Aitchison is familiar with conditions in the west, and should be retained in the federal service. During his incumbency as a member of the interstate commerce commission he has heard a large number of cases involving problems of the western shippers.

Feelers sent out recently indicated that Mr. Aitchison's services on the federal commission have proved very satisfactory to the various state public service commissions.

## State Board For Clyde Aitchison On Federal Body

Members of the Oregon public service commission Monday will send telegrams to the public service commissioners of a number of other states urging that they support Clyde Aitchison for reapp-

SIFT YOUR FLOUR  
The more you sift it the better the results.



# Will Be Used Exclusively at the Cooking School

Because of its unvarying high quality and because it is as good for cakes and pastry as for bread, FISHER'S BLEND FLOUR is used in more Northwest homes than any other one brand of flour—so it is not surprising that FISHER'S BLEND should be the choice of Dorothy Williams, the demonstrator at this week's Cooking School.

It will be well worth your while to attend this free cooking school.



Tune in KOMO Seattle



'BLEND'S MAH FRIEND'

Designated by Miss Williams as her official grocery for the 4-day Statesman Cooking School which starts Monday!

## "Roth's Grocery"



Miss Williams

A Store of Service **Roth's** 28 Years In Salem

# Come to the Statesman Free Electric Cooking School

## Monday, Tuesday, Wednesday and Thursday—October 22-3-4-5

each afternoon at two

Mark the days on your calendar right now—they're mighty important to the homemakers in this vicinity! You will have an unusual opportunity to learn how to make your household money go further and serve better foods.

## Miss Williams Domestic Economist

widely known for her efficiency and artistry will give a series of three lectures on better cooking. In all her classwork Miss Hubbs will use the 1929 model Hotpoint Electric Range.

Come and learn how to bake, broil, roast, stew in the most modern and approved manner. New recipes. New ways of utilizing leftovers! Come and bring your pencil!

PRIZES FOR THE BEST PIE AND CAKES  
Save Monday, Tuesday Wednesday and Thursday Afternoons October 22-3-4-5

# Elsinore Theatre

