

MAKE DAINTIES OF LEFTOVERS

Save Pastry Scraps for Edible Novelties Says the Economist

"What do you do with leftover pastry—the scraps of pie dough left after trimming the pie?—wade 'em up and throw them in the garbage can?" asks Miss Goodwin, who is conducting the Statesman's Free Cooking school this week at the Armory.

"Such a shame! Innumerable little dainties may be made from those trimmings!" If one's short of time—just the scraps may be laid on a pie tin, striped and when baked in a quick oven—oh, such delicious munchings! Sprinkled with a bit of grated cheese and paprika, they are a different touch to serve with the salad." Continuing, she gives the following suggestions for using leftover pastry:

CHEESE STRAWS are a neater form, of course. Carefully roll out the scraps, sprinkle half of the sheet with grated cheese and a bit of salt, fold over and roll again. Repeat a time or two, keeping the paste in a rectangular form. If possible, cut in strips, about five or six inches long and 1-3 inch wide. Bake in a quick oven, 500 degrees until nicely browned. Dust with paprika.

TARTS may be made by rolling the rolled out dough in varied shapes with either biscuit or cookie cutters. A hole should be cut in the second piece which is to be placed on top of the round when baked. Bake in quick oven 500 degrees. When cold put the two together with jelly or jam.

INDIVIDUAL MEAT PIES are a delightful way of using up leftover meat and vegetables and leftover gravy.

A DIFFERENT dessert is made by sprinkling a small round of pastry with sugar and cinnamon, roll up inside a half of a banana. Bake in a quick oven, serve hot with whipped cream or hot vanilla sauce.

Two Telephone Utilities Sold

According to information received by the public service commission here Friday the Columbia Utilities company with head-

quarters at Vernonia, has acquired the plant and properties of the Buite Falls and Eagle Point Telephone company at Eagle Point and the Tule Lake Telephone company in Klamath county. These properties will be continued under the name of the Columbia Utilities company.

HOTEL PLAN NOW MAKING PROGRESS

Progress made during the week by Hal D. Patton in the organization of a group of sponsors for a new community hotel here, indicates at least 30 men will soon be secured to investigate all phases of the project.

Patton yesterday had secured virtually enough backers of the plan to proceed with the investigation of all phases of hotel construction.

Included in the matters to be discussed by the group would be the location of such a hotel, the leases which would be secured, methods of securing stockholders and bond financing.

The men who have agreed to support Patton have mutually obligated themselves for the promotional expense connected with the undertaking.

COMPANY DEMANDS MILLING PRIVILEGE

Milling in transit privileges on grain shipped from eastern Oregon points to Portland mills and destined for Willamette valley points are demanded by the Kerr Gilford company, the Albers Bros. Milling company and the Crown Mills of Portland, in complaints filed with the public service commission here Friday.

An order was issued by the public service commission in 1924 providing for milling in transit but this has been rendered temporarily ineffective by an injunction suit filed by the railroads.

Evidence of three distinct American cultures, dating back 3,000 years have been unearthed in southwestern Colorado by a Field museum expedition from Chicago.

HINTS ON BAKING GIVEN AT SCHOOL

Miss Goodwin Will Make Important Suggestion Respecting Shortening

Pastry making and the use of shortening will be one of the points stressed at today's session of the Statesman's cooking school at the Armory, by Miss Goodwin, home economist in charge.

Saturday is the last day of the cooking school and all local housewives are urged to miss this final session at 2 o'clock.

Regarding shortening, Miss Goodwin says in part:

"The term shortening indicates the purpose of fat in cake and bread-making. The fat is used to make the food shorter or more tender."

"Naturally then, a fat which is all fat and contains no water or other material, will make a more tender cake or bread."

"There is a secondary purpose of shortening in cake making, and this is the introduction of air into the sugar and fat mixture to help make the cake light. It is important, therefore, that the sugar and fat should be mixed to a light airy mass."

"To this creamed mixture may be added the eggs, usually the yolks slightly beaten, leaving the whites to be stirred in at the last moment. If the cake is to be white, the liquid is added in place of yolks. Whenever milk or water is added to a creamed sugar and fat mixture, care should be taken not to break the light airy structure which stirring has built up, but add alternately a little of the liquid, then some of the flour (which should be thoroughly sifted with the salt and baking powder) until both are used up."

"When the beaten whites are added last, they should be stirred and folded in gently but completely in order to increase the lightness of the batter rather than to break it down."

Convict Found Dead in Cell

P. T. Church, 71, serving a five year term in the state prison here, was found dead in his cell Friday morning. Prison physicians pronounced the death as resulting from natural causes. Church was committed to the prison from Tillamook county July 8, 1929.

COOKIE RECIPES BY MISS GOODWIN

Cookies That add to joy of Living are Here Suggested

Are there any sweeter memories in your kid days than those fruity squares of spiced delight—the Oatmeal cookies of grandmother's cookie jar? Or, mayhap, huge ginger cookies or sugar wafers made of sour cream? Perhaps kiddies would hurry home from school a bit faster these days with such a bait. (Of course, we really don't advocate munching between meals—but— you know!)

These are so easy to make and mighty handy if there are lunch boxes to prepare. With a creamy custard, preceded by hot soup you have an ideal luncheon. These date bars keep—if hidden!

Date Bars
Beat 2 eggs until light, adding gradually one cup sugar. Sift together one cup sifted flour, 1/2 teaspoon salt and 1/2 teaspoon baking powder. Mix with the dry ingredients one cup chopped dates and one cup walnuts. Add to first mixture with one teaspoon vanilla. Spread thinly on sheet pan. Bake at 350 degrees for about 25 minutes. Cut in strips while hot. When cool, roll in powdered sugar. Store in a box with a tight fitting cover.

Refrigerator Cookies
Cream together 1 cup shortening and 2 cups brown sugar—add 3 eggs, unbeaten and 1 teaspoon vanilla—sift together 3 cups sifted flour; 1 teaspoon salt; 1 teaspoon baking powder; 1/2 teaspoon soda. Add to first mixture. Mix well and mold into 2 oblong rolls about 1 1/2 inches in diameter. Lay on greased pans, cover with oiled paper. Put in refrigerator overnight or until thoroughly chilled. When ready to bake slice very thin. Bake on greased cookie sheet. Bake about 8 minutes at 450 degrees (quick oven). A half walnut or pecan meat may be placed on each cookie before baking.

Beat 3 eggs until thick and fluffy, adding gradually 1 cup sugar, beat well then sift together 3 cups sifted pastry flour—2 teaspoons baking powder, 1/2 teaspoon salt; add alternately with 2-3 cup milk. Stir in 1/2 cup (or less) melted shortening. Flavor. Drop by spoonful in greased muffin tins.

Variations 1. These little cakes may be served hot with fresh or canned fruits or simple dessert.

2. Frosting may be used—either a cooked or powdered sugar frosting. These frosted cakes may be varied by using different flavors, nuts, coconut and the like.

3. Individual short cakes—split the cakes, cover the bottom with crushed fruit. Place upper portion. Cover with more fruit, top with whipped cream.

4. The cake may be baked in a sheet (350 degrees) for about 35 minutes, split and used as short cake or cut in squares and served with a hot pudding sauce.

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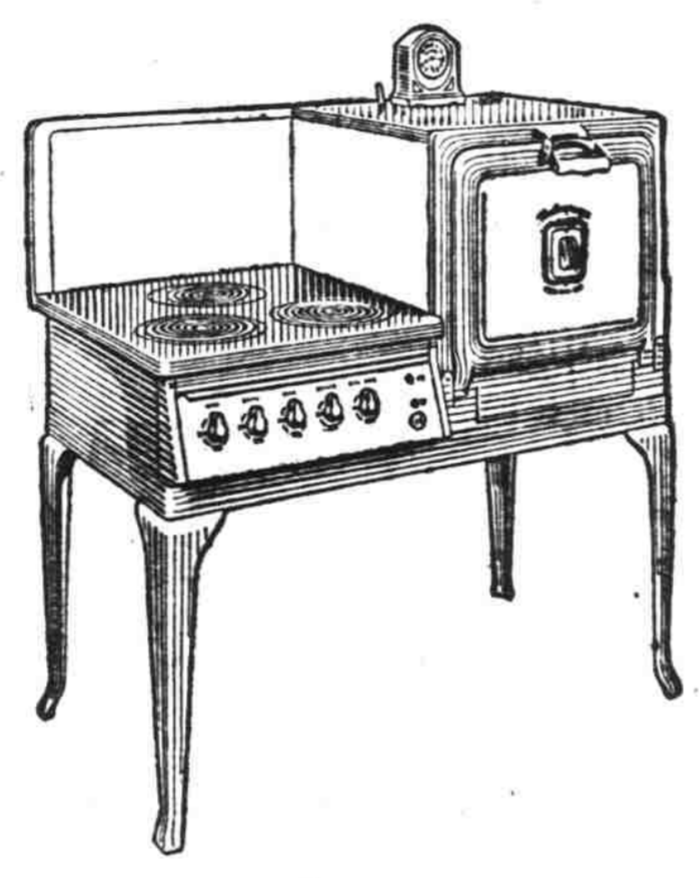
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