

# Large Crowd Attends Opening Session of Cooking School

## NEW DISHES SHOWN AT COOKING SCHOOL

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shortest possible notice and, by the addition of a solitary egg and a bit of sugar, to acquire an affinity for a filling of sugar, cinnamon, almonds and cherries and become, as if by magic, a dainty

and unusual tea ring. Among the further treats displayed efficiently under Mrs. Spencer's expert manipulation was the act of preparing a whole meal, meat, potato and other vegetable, on a single broiler. Chop soup with a yakkee twang replacing the customary broth of the Orient, was still another miracle of "kitcheneering," with veal, pork, onions, celery, mushrooms and a galaxy of sauces and condiments added to translate Chinese into simple United States, and a strange trick

of making lettuce newly delicious delighted the many in attendance. Visitors learned, too, of a golden sauce and a way to use it in crooning ham, fish, poultry and other creamable delicacies, in a fruity-cocktail with a tropical atmosphere, of the easiest way to make hot chocolate, and of a delightful patty made from bread. It was, in short, a busy and highly profitable afternoon, and those who attended are planning unanimously on being present at the second of the three days' sessions which will be held at 3 o'clock this afternoon.

At this session, it is announced, Mrs. Spencer will lead the audience along more frivolous pathways in a parade of party winks. Cakes will receive prominent attention, and salads and sandwiches will be present and well accounted for. Two outstanding features will be coffee chocolate cake with a flavor that is delightfully unfamiliar and an angel food cake that utilizes utensils to novel advantage.

The recipes demonstrated throughout the three days of the course are, according to Mrs. Spencer, taken from the kitchen of the Safeway Stores Homemakers' Bureau which is busy every working day of the year in developing new ideas for "kitcheneers."

"In this course in 'kitcheneering,' as we call it," she said, "we are trying to present to the kitchen of the Safeway Stores Homemakers' Bureau which is busy every working day of the year in developing new ideas for 'kitcheneers.'"

## DOES DAILY MARKETING



Mrs. Marian Spencer, economist who is conducting the Safeway Stores Homemakers' Bureau cooking school at the armory, is shown doing her daily marketing. The school continues this afternoon and Friday afternoon.

## Naming May Queen Postponed Until Day

DALLAS, April 26 — Naming of the girl who will rule as May

Queen at the annual May Fete on Friday, May 19, has been delayed and will not take place until the day of the affair. Three girls are still in the running: Wanda Fournier, Frances Frits and Lu-

is Finn. The name of the May Fete this year will be "In My Garden" and it will be presented by girls from all the Dallas schools under the direction of Miss Helen Hall.

### "Wholesome Milk Makes Wholesome Foods"

Mrs. Marian Spencer Chooses

## Hazel Dell Milk and Cream

FOR DEMONSTRATIONS AT THE COOKING SCHOOL

"It's Wholesome and Pure"

## "HAZEL DELL"

The Hazel Dell Dairy Farm is located four miles East of Salem on the Macleay road. Our barns, milkhouses and equipment is modern in every way and we comply with the Standard Milk Ordinance and score 100% both at the farm where a large portion of the Grade A Raw is produced and at the Pasteurizing plant which is located at 1230 State St.

We derived the name Hazel Dell from the baby in the family who is 13 years of age and is graduating from the Ricker Grammar School. She has scored 100% by Dr. Douglas of the Marion County Health Unit. That speaks well of our products. Try our Baby Special.

We have a professionally trained and experienced plant man who is consistently guarding your health at all times. To prove this we have received from the Marion County Health Unit a record score of 2500 Bacteria for the six months.

When you buy Hazel Dell Dairy Products you are buying Life Insurance for your family. Remember—the integrity of the Hazel Dell Dairy and the quality of its products is always above reproach.

## Hazel Dell Dairy, Inc.

1230 State Street Dial 9622  
WM. SHERIDAN, Mgr.

## 4-H COOKS OFFER P. T. A. PROGRAM

FALLS CITY, April 26—The "4-H Cooking club" furnished an interesting evening's entertainment at the regular monthly meeting of the Parent-Teachers association Monday night when they presented several demonstrations. The three clubs were assisted by their leaders, Mrs. Jack Strauss, Mrs. O. L. Frink and Sherman Foster. The grade school orchestra played.

County School Superintendent Josiah Willis, gave a talk on Club Work. He presented Mrs. O. L. Frink, leader of the second year cooking club, with a club charter. In the Boys' camp cookery biscuit contest Jimmy Russell's biscuits scored highest. At the business session a nominating committee was named: Mrs. H. Mather Smith, Mrs. D. J. Lokes and Mrs. Jess Reiber. The annual plant exchange was discussed and decided upon and placed in the hands of Mrs. Chester Benedict, Mrs. John Gilbert and Mrs. Art Silvers.

The next meeting will be the last meeting of this school year and at that time the annual potluck supper will be held with Mrs. Lizzie Treat, Mrs. Walter Clark and Mrs. Amos Pierce in charge.

## Thelma Robinson is Oratorical Winner

FALLS CITY, April 26—Winners in the W.C.T.U. oratorical contest held here Thursday were: first, Thelma Robinson; second, Mildred Wray. They will compete for higher honors at Salem next week. Judges were Mrs. Roy Russell, Miss Irma Locke and H. Mather Smith.

## Pie-Making Rediscovered Art; 'Cracker Cookery' is Saver of Time and Labor.

Now that statisticians say women are going back to the sewing machine and cook stove in increasing numbers, pie-making first born of a "forgotten" generation, threatens to become a rediscovered art, according to predictions made by home economists with the cooking school in progress at the armory this week.

"Now, thanks to the discovery of 'cracker cookery'—that new cooking method that marches crackers in gay procession right into the mixing bowl, the saucepan, the oven... pie-making need hold no fear for even the least experienced cook," says Mrs. Spencer, the economist.

Cracker pie crust is a crust that cannot fail! It's never tough. It's never soggy. It's never tasteless and dull. And it takes only five minutes to whisk one of them together, Mrs. Spencer explains. "Five minutes," you probably say to yourself, "sounds impossible." But try it... and see if it isn't an improvement over the old way, the mussy way, the way that's never sure of turning out right.

One easy method is to start by dumping the crackers into a paper bag and crushing them thoroughly with the rolling pin, so many a crumb can scatter. The next step is to mix the crumbs with a little softened butter and sugar. Now press the cracker mixture firmly against the sides and bottom of a buttered pie plate... and there! As easy as that, you have the foundation for one tender, sure-fire pie crust!

Here is a recipe for a novel but very easy pie that you can put together in a jiffy:

SHOOPLY PIE  
17 Unseeded Graham or Honey-

Maid Graham Crackers  
1/4 cup butter  
1/4 cup sugar  
1/2 cup molasses  
1 tsp. cinnamon  
1/4 tsp. cloves  
2 tbsps. vinegar  
1 egg  
Crumble crackers fine and reserve 1/4 cup. Mix the remainder with 1-3 cup butter and 1 tbsps. sugar. Press mixture in an even layer firmly against the sides and bottom of buttered pie plate. Combine the 1/4 cup of crackers with sugar, molasses, spices, vinegar and remainder of butter, melted. Beat egg and add to molasses mixture. Pour into cracker-lined plate and bake in a hot oven (425° F.) 15 minutes. One 8-inch pie.

## Funeral Services For Edwin Jones Slated on Friday

SHELBURN, April 26 — Funeral services for Edwin Jones, 77, who died at his farm home near here Tuesday morning, will be held from the Shelburn church Friday at 3 p.m. with interment in Miller cemetery.

Mr. Jones was born at Jordan, near here, and had lived in this vicinity his entire life. He suffered a paralytic stroke three years ago, and a second one several months ago.

He leaves his widow, Minnie, a daughter, Mrs. R. M. Russell, and a sister and two brothers, all of Melinville, Mrs. Ella Mulkey and Frank and George Jones.

# DON'T MISS THESE LAST TWO DAYS!

Hundreds will be present tomorrow for the entirely different program developed by Safeway Stores Homemakers' Bureau for the Second Day of this tremendously successful Cooking School.

Tomorrow...and one day, still different, after that...and the course for this year will be over. There are still year-round recipes to be seen and heard...still happy new ideas to be introduced.

Would you miss a minute of them? Not by a measuring-cupful!

Tomorrow we'll feature Meat Cookery and today we'll stress Pastry Foods

BRING A PENCIL AND A FRIEND  
ADMISSION FREE



Two days more For you to hear The latest news From your Kitcheneers! Hurry, ladies, Be on your way Today will only come Today.

THE SAFEWAY STORES HOME-MAKERS' BUREAU  
**COURSE in KITCHENEERING**  
Thursday, Friday  
April 27, 28  
Salem Armory

Dietetic authorities are advising: "Eat 2 slices of canned pineapple or a cup of crushed every day"

# you'll enjoy it most with Libby's

FOR your health—eat pineapple daily! That's the newest dietetic advice. And as you buy your pineapple, remember this:

In Libby's Sliced Hawaiian Pineapple you get just the slices that are loveliest in color, richest in natural flavor—the center slices. Center slices packed in a syrup of cane sugar and pure pineapple juice.

In Libby's Crushed Hawaiian Pineapple you get fruit that is the choicest of its kind, delicate in texture, superb in flavor.

And these Libby extra values cost you no more than ordinary brands! So ask your grocer for Libby's Hawaiian Pineapple—the kind you'll most enjoy. Libby, McNeill & Libby, Honolulu.



2 OF THE EXTRA VALUES IN LIBBY'S FAMOUS 100 FOODS

## Put a PUNCH in your parties

BEING a good cook is a good start toward being a good hostess, but you also need a magic touch with the beverage you serve. You need a surprise drink! And what a surprise a punch will be... if it's made with Canada Dry—The Champagne of Ginger Ales!

Canada Dry is the base of a hundred and one happy combinations. Here is ginger ale at its rarest... sparkling, zesty, delicious... ready to add dash and swing to any number of drinks. Here is balanced flavor, the real essence of Jamaica ginger. Yet it comes to you at the same price as you pay for ordinary ginger ales. Sold everywhere in two convenient sizes.

**JUST LET YOUR FRIENDS TASTE THIS!**

Canada Dry Punch into a punch bowl over a block of ice. Just before serving add two 12-oz. bottles or one large-size bottle of Canada Dry. Garnish with a few slices of orange.

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# Canada Dry

THE CHAMPAGNE OF GINGER ALES

## You'll find Variety in Energy Building Breakfasts with SHREDDED WHEAT



You'll enjoy Shredded Wheat! Not only is it delicious for breakfast, but it affords you many opportunities to create new dishes for other meals of the day. Shredded Wheat is the whole wheat, with nothing added or taken away, and contains all the bran Nature provided. When you serve your family a dish of Shredded Wheat, you are literally serving them a dish full of nourishment!... Your grocer has it. Order it now.

When you see Nisagen Pills on the package you KNOW you have SHREDDED WHEAT.

Your family will enjoy this wholesome and delightful entrée for lunch.

**SHREDDED WHEAT with Creamed Dried Beef**  
1/2 pound dried beef, chipped fine  
3 level tablespoons entire wheat flour  
3 level tablespoons butter  
1 pint hot milk  
dash cayenne  
6 Shredded Wheat Discs

Melt the butter in a saucepan, add beef, cayenne and flour, stir well and add hot milk, a little at a time, cooking until thick and smooth. Serve in Shredded Wheat baskets or on Shredded Wheat that has been dipped in hot water.

NATIONAL BISCUIT COMPANY  
"Unseeded Bakers"