

HOSTESS SCHOOL SET FOR EUGENE ON NEXT TUESDAY

A day of interesting and instructive discussions on homemaking are in store for the women of this community when the Kelvinator Hostess School, under the supervision of Helen Kerr, home economist trained in the famous Kelvin Kitchen of Detroit, comes to Eugene on the tenth of April, according to an announcement made by William Thrall, manager of the Radio Service & Supply Co., under whose auspices the school will be held.

"This is not the ordinary cooking school," declared Mr. Thrall this morning, "but a school for homemakers who wish to be perfect hostesses, not only in the preparation of food, but in the entertaining and serving of the meals. It is really a post graduate course in modern home management and will bring the latest developments in practical homemaking to the women of this city." The Radio Service & Supply Co., he continued, feels very fortunate to have Helen Kerr with us at this time to conduct our school, since she is an authority on home economics and will be able to give the homemakers here the benefit of her experience in this work. Helen Kerr was trained in the famous Kelvin Kitchen in Detroit, which has one of the best trained and most capable groups of home economics experts in the country to conduct its research work and to present its Hostess School throughout the country, declared Mr. Thrall.

Helen Kerr has just returned to the coast from a survey of eastern cities, and brings with her the latest phases of meal planning and practical ideas for food economy and marketing.

The latest recipes and menus will be given during the school, and in addition, there will be detailed information on table settings, budgets, the proper use of flowers, and entertaining. An unusual feature of this school will be a brief survey of child training and diet. The fact concerning these last two subjects were obtained from national authorities on child welfare and will be an important part of the school.

Housewives' Forum

By MARIAN LOWRY
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soaked in the milk 5 minutes, add to gooseberries and stir over fire until eggs are cooked. Whip all together with egg beater until light. Pour in mold and chill. A little red coloring may be added. For a party serve with whipped cream and macaroons.

This is a very old recipe improved. Gooseberries are a typically appetizing spring fruit, though often shunned because of their acidity. In this recipe their tartness is subdued and their subtly delicate flavor retained, which lifts this dainty dessert out of the masses—a welcome spring change.

—Miss Rosetta V. Walker, Route 3, Eugene.
Combination Vegetable Salad En Aspic
1 package lime jello
Radishes
Green onions
Cooked diced carrots
Diced celery
Finely shredded raw spinach
Cooked new peas
Sliced cucumber
6 jello molds

Make jello and let cool. Pour 1/4 inch jello in each mold. Let harden. On this place a thin slice of radish, then a layer of peas, layer celery, layer green onions, slice of tomato, layer of spinach, layer carrots, slice cucumber. Pour in remainder of jello gently so as not to disturb the vegetables. Let set until cold.—Lee Ellen Breshears, 1277 Moss St., Eugene.

Banana Cream Chiffon Pie
Why not a molded gelatin pie—and for that pie "Banana Chiffon Cream"—the lightest, fluffiest, most delicious pie imaginable—an simple to make and always successful.

1 level tablespoon gelatin
1/4 cup cold water
1/2 cup boiling milk
2 bananas
4 eggs
1 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla

Soak gelatin in cold water five minutes, dissolve softened gelatin in scalded milk, dissolving thoroughly. To this mixture add four eggs slightly beaten with 1/2 cup sugar, 1/4 teaspoon salt and 1 teaspoon vanilla. Cool and when mixture begins to thicken fold in stiffly beaten egg whites and the other 1/2 cup sugar. Bake baked pie shell, cover bottom generously with sliced bananas, pour over egg mixture and chill. Just before serving spread over pie this layer whipped cream.—Mrs. Fred G. Knox, route 3, Eugene.

Ginger Cream
Cook yolks of 2 eggs in double boiler, dash salt, 1 cup milk, 1 tablespoon sugar, add 3-4 tablespoons gelatin in 2 tablespoons cold water, 1/2 cup maple syrup (substitute if you haven't any). When cold add 3-4 cup cream, whipped and 1 tablespoon crystallized ginger cut up fine.—Mrs. C. R. Clark, 2040 Agate street, Eugene.

Coffee Gales
Make 1 1/2 cups of clear hot coffee, rather stronger than for ordinary occasions. While hot, add to it 3-4 cup sugar, 1/2 cup of cream and 1 tablespoon of gelatin softened in 2 tablespoons of cold water. Beat the yolks of 3 eggs very light with 1/2 teaspoon salt, and fold them into the hot coffee mixture, adding 1 teaspoon vanilla and six macaroons crumbled coarsely. Cool and when the mixture begins to congeal fold in the stiffly whipped whites of the eggs. Pour into sherbet glasses and chill, garnish with chopped pecans and rosettes of whipped

HE'S FINEST!



If you want to know why New Yorkers call their police force "the finest", look upon the smiling features of Bernard M. Coppon (above). He is shown after a committee of four women artists had selected him as the handsomest cop in the city.

cream.—Mrs. C. L. Huffaker, 1519 Fairmount, Eugene.

Cream Fig Pudding
Dissolve a package of lemon jello in a pint of boiling water. When cold and beginning to thicken whip to the consistency of whipped cream. Then add one cup of whipped cream and one cup of chopped figs cooked to a jam. Pile in sherbet glasses or set in mold.—Gertrude Libke, 1943 Onyx street, Eugene.

Jellied Asparagus and Salmon Salad
An especially popular spring salad.
2 tablespoons gelatin
1/2 cup cold water
1/4 cups boiling water
2 cups boiled asparagus tips
1/2 cup diced celery
1/2 small onion chopped fine
1 cup boiled salmon
1/4 cup chopped sweet pickles
4 tablespoons salad dressing
Juice of 1/2 lemon
1/2 teaspoon salt

2 hard cooked eggs sliced (may be omitted). Soak gelatin in cold water 5 minutes and dissolve in boiling water, cool and add other ingredients. Pour into mold and chill. Serve with garnish of lettuce leaves and mayonnaise dressing. Chicken may be substituted for the salmon.—Mrs. Waldemar Christensen, Route 2, Eugene.

Green Pepper and Cottage Cheese Mold
Dissolve 1 package lemon jello in one pint boiling water. Pour into a shallow pan, set aside to harden. When firm enough to hold peppers add the following which of course should be prepared in advance.

Remove seeds from green peppers and put in boiling water for 1 minute, drain and dry. Mix 3 tablespoons cream or cottage cheese with 3 tablespoons of drained pineapple, 1/4 teaspoon salt, few grains cayenne, 2 stuffed olives finely chopped and 1/2 pimiento chopped. Pack into green peppers. Chill, slice and lay on prepared jello. Cut jello in rounds with cutter, remove to bed of lettuce and serve with mayonnaise.—Mrs. Roger B. Hall, Wendling.

Pimiento Cheese Delight
Bring contents of one large can crushed pineapple to a boil. Add 1 package lemon jello. Cool. Add 1/2 lb. pimiento cheese, grated, 1 cup finely chopped nut meats, 1/2 pint cream, whipped. Pour in molds until set.—Beryl Deford, 1272 Willamette, Eugene.

Drama Department To Sponsor Three Shows in Spring

A modern Russian comedy, a Shakespearean comedy, and a puppet show! Such is the program of the University theater for the spring term as announced by Mrs. Ottilie T. Seybolt, dramatic director of the University of Oregon.

Evreinov's "The Chief Thing" will be given May 2, 4 and 5. It is a comedy in a light vein as contrasted with the somberness of the usual Russian play. Horace W. Robinson will direct the production.

A specially constructed Sylvan theater will be used for Shakespeare's "The Taming of the Shrew," which is to be presented May 23 and 24 under the direction of Mrs. Seybolt. A number of University theater players will form the nucleus for a group of actors and actresses which will include faculty and townspeople as well as university students.

"The Wizard of Oz," a marionette performance by the Cornish Puppeteers will be brought to Eugene by the University theater group. As this play is especially interesting to children, a matinee will be given for their benefit as well as a performance for adults. No definite date for the show has been announced.

Mrs. Seybolt is commenting on "The Wizard of Oz," ranked it with the puppet show of the famous Italian Teatro del Piccolo, which made a sensational success two years ago in New York. She also considers it one of the finest puppet shows which has been in the United States in the last decade.

Chinese Bandits Loot Walled City
SHANGHAI, April 6.—Laying feudal siege to the walled city of Kingyu, 300 miles north of here, 2,000 Chinese bandits scaled the walls, looted and ravaged the populace and applied the torch to the town, reports reaching here today said.

The renegade Mongolian General Liu Kwel-Tsun known as "China's most sensational bandit leader," commanded the tattered outlaw horde which scaled the walls with ladders, carrying flaming brands.

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Look them over. You'll find they're right on every score. Right in timeliness, to make your menus seasonally perfect; right in fresh goodness, for they're received fresh daily; and right in price, because our volume of business enables us to buy at big savings and share them with you! See if you are as right about foods as we are. Answer the questions listed, then read the items for the right answers.

GROCERY QUIZ?

- 1 How do ripe olives compare with green olives as regards food values?
- 2 Why does it pay to be sure you are getting fresh vegetables?
- 3 What are the two chief kinds of tea?
- 4 What is annual coffee consumption per capita in U. S.?
- 5 What is meant by "full cream" cheese?
- 6 From what is ammonia made?

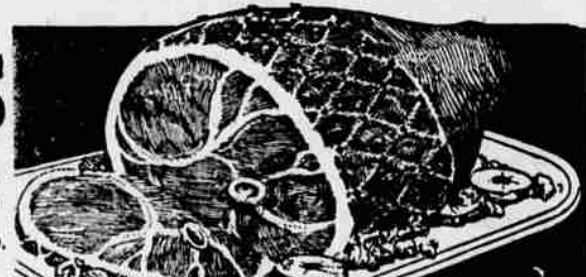
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Something different with steak.

French Fried Onions
Onions Flour
Milk

Cut large onions in 1/4-inch slices and soak in milk to cover for 30 minutes. Dredge with flour by placing in a paper sack and shaking gently. Fry in hot fat (365 degrees F.) hot enough to brown an inch cube of bread in 60 seconds. Drain and salt. For aid in household problems, menu planning, or special requests, send in your request with a self-addressed, stamped envelope to Julia Lee Wright, director, Home Makers Bureau, Safeway Stores, Inc., Box 960, Oakland, California.

FRIDAY IS FAMILY CIRCLE DAY
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AND IN THIS WEEK'S ISSUE

Story by Richard Connell

The latest Broadway and Hollywood gossip — "Parental Cooperation" by Angelo Patri — All the latest in comics — Recipe Prize Contests — All FREE to you with our compliments. Just Ask for Your Copy.