

CAPACITY CROWD
AT COOKING SCHOOL
FOR LAST SESSION

(CONTINUED FROM PAGE 1)

colored, parsley, thyme and bay leaf together. Cut salt pork in little pieces and roll in seasonings. Then cut rashers in 1/4 inch deep over the pot roast and insert the seasoned pieces of salt pork. Roll meat in 1/2 cup vinegar and let stand over night or from early morning until after luncheon. Chop onion and brown in one tablespoon of shortening. Put in the roast and let brown well on all sides. Then add 4 or 5 carrots, a stalk of celery and 2 turnips and a No. 2 1/2 can of tomatoes in puree. Cover tightly and simmer for 3 hours on top of range or better in oven at 350 degrees for same length of time.

Orange Nectar Cake

1/2 cup shortening
1/2 cup sugar
3 eggs
Grated rind of one orange (1/4 cup)
1 tablespoon lemon juice
1 cup flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup water
Method: Beat shortening, sugar and eggs until light. Beat in orange rind and lemon juice. Add sifted dry ingredients alternately with water. Blend in layers cake pans in moderate heat in 350 degrees F. 35 minutes. Cool. Spread layers and outside with:

Orange Icing

1/2 cup powdered sugar
1/2 cup orange juice (about 4-5 tablespoons)
Method: Put orange rind and powdered sugar in a bowl. Add hot orange juice to stiffen. Spread on cake until consistency is reached, then melted butter and orange juice and salt. Beat until very smooth and spread on slightly warm cake.

Strawberry Velvet

1 cup strawberries—about 1-3 cup
2 tablespoons gelatin
1/2 cup cold water
1/2 cup lemon juice
1/2 cup sugar
1 cup milk
1 cup whipping cream
Method: Run strawberries through sieve. Add sugar and lemon juice. Boil in cold water and dissolve over hot water. Gradually add with stirring. Dissolve marshmallows in milk. Cool and add strawberry syrup. Freeze solid but not too hard. Combine with whipped cream and return to refrigerator until firm. This recipe requires no stirring and should be very smooth.

Centard Ice Cream

1 cup sugar
1/2 cup milk
2 tablespoons vanilla or 1/4 teaspoon vanilla and 1/4 teaspoon lemon
1 cup whipping cream
To well beaten egg yolks, add sugar and milk. Cook until the custard coats spoon (stirring constantly). Add flour and salt. Pour into freezing tray of refrigerator and freeze solid. This cream stiff and heat together the custard and whipped cream. Return to refrigerator and freeze until firm. This method for fruit ice cream and cream requires no stirring and always gives a velvety, smooth ice cream.

Chinamen Hot Tea Cake

2 cups flour
1/2 cup shortening
1/2 cup sugar
1/2 cup milk
1/2 cup oil
1/2 cup vinegar
1/2 cup baking powder
1/2 cup salt
1/2 cup nutmeg
1/2 cup sugar
1/2 cup shortening
1 egg
1/2 cup milk
Method: Sift and measure flour. Mix dry ingredients together. Chop in shortening. Add milk and beaten egg. Turn in oiled baking pan and with thumb make depressions about two inches apart. Sprinkle over the top the following mixture blended together:

Flapper Salad

6 halves canned pears
Shredded cheese
Pimento
Ripe olives
Whole olives

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TELLS OF FALL!



New evidence in the Allen Lamson murder—for which David Lamson, her husband, faces death—is offered by Mrs. Helen D. Kent.

She declares that while a visitor at the Stanford University campus house later occupied by the Lamsons, she slipped and fell in the bathtub in which Mrs. Lamson's body was found.

4 tablespoons butter
1/2 cup sugar
1 teaspoon cinnamon
Then sprinkle with sliced blanched almonds. Bake at 375-400 degrees about 25 minutes.

Pear and Pineapple Marmalade

2 cups canned diced pears
2 cups canned pineapple (broken slices)
1/2 cup juice from pears or pineapple
1/2 cup lemon juice
1 package powdered pectin
5 cups sugar

Method: Put diced pears, pineapple and fruit juices in large preserving kettle and bring to boil. Stir in one package of powdered pectin and again bring to vigorous boil. Add sugar which has been measured, and continue to cook until its desired consistency. Pour in sterilized jars and cover with hot paraffin.

Fillet of Sole or Halibut Steak

Method: Be sure fillets are clean and dry. Sprinkle with salt and pepper and roll in slightly beaten egg and finely ground dry bread crumbs or corn meal. Fry until brown in shortening heated to 350-375 degrees Fahrenheit or hot enough to brown a inch cube of bread, in 60 seconds, or saute in a hot skillet containing enough melted shortening to cover the bottom generously. Turn as soon as one side is nicely browned. When brown all over, cover and cook for a few minutes longer.

Tartar Sauce (For Fish)

1/2 cup mayonnaise
1 teaspoon onion juice
3 small sour pickles
1 teaspoon capers
Method: To half a cup of mayonnaise add the onion juice, sour pickles, finely chopped and capers if you like them. Mix thoroughly and serve.

A Bridge Luncheon Sandwich

Cut rounds from slices of white and wholewheat bread. Spread with creamed butter and make a three-deck sandwich by using a tasty egg filling on a round of wholewheat bread. Then place a round of buttered white bread on top and spread with a tuna fish spread and place another round of the wholewheat bread on top. Ice sides and top with cream cheese or pimento cheese softened to a consistency to spread with milk. Garnish with pastry tube and more cream cheese or decorate with olives, pimento, etc. This is sufficient for the main dish of a summer luncheon and is most delicious accompanied by a cold fruit salad. It should be eaten with a fork.

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Children Examined
At Deerhorn Clinic

DEERHORN, June 7.—(Special.)—Dr. Melville Jones of Springfield and Mrs. Della Fitzgerald of Eugene were present Tuesday at Deerhorn school to give the preschool age children an examination at the free clinic sponsored by the P.T.A. of Deerhorn school. Those assisting were Mrs. Earl Neer, president, Mrs. Everett Wearin and Mrs. O. L. Stacy.

Mrs. Melville Jones and daughter, Betty, accompanied Dr. Jones to the clinic Tuesday at Deerhorn school.

Mr. and Mrs. Joe Putnam and children, Alva (Buster) and Audrey, of Corvallis, Mr. and Mrs. Joe Swearingen of Goshen, Mrs. S. H. Putnam and nephew, Darrol O'Dell, of Deerhorn, were dinner guests of Mrs. Floyd Meyers and children Sunday.

Mr. and Mrs. Harry Parks and children, Irene, George, and Phyllis, of Creswell, Mrs. Elizabeth Cantrell and daughter, Barbara, of Eugene, and Iris Parks of Eugene were dinner guests of Mr. and Mrs. Ben Lefever and small son on Sunday.

Mr. and Mrs. Leland Shrode celebrated their 18th anniversary Tuesday. A chicken dinner was served.

Mrs. Everett Wearin entertained on Tuesday evening for her father, J. H. Devor, in honor of his 75th birthday at her home. A birthday dinner was a special feature with Mr. and Mrs. A. K. Jennings, Mrs. J. H. Devor, Joe Devor, Mr. and Mrs. Everett Wearin and children, Lela and Jimmie.

Lyla Wearin was a guest of her aunt and uncle, Mr. and Mrs. Seth Byers of Wendling, for several days. She was accompanied home