

COOKING SCHOOL RECIPES OF FIRST DAY ARE PUBLISHED

Hundreds of Lane county home-makers attended the opening day of the Register-Guard cooking school at the McDonald theatre Wednesday morning. The school will continue Thursday and Friday, starting at 9:30 a. m. under the direction of Miss Jane Kruse, noted home economics expert.

Following were the recipes used in the first day's demonstrations:
WEDNESDAY
Braised Short Ribs of Beef with Vegeroni
Cantaloupe a la Pineapple Marlow

Toasted Coconut Cake
Plain Pastry
Pumpkin Chiffon Filling
Brochettes of Liver, Bacon & Mushrooms
Deep Fried Oysters
Chocolate Nut Sticks
Mixed Vegetable Platter Salad
French Dressing
Quick Fudge with Nuts

Braised Short Ribs of Beef with Vegeroni
3 lbs. short ribs of beef
4 tablespoons Crisco
1 cup Fisher's Blend flour (for dredging meat)
Seasonings: salt, paprika, celery, garlic, onion salt, pepper, bay leaf
1 large chopped onion
1 clove garlic minced
1/2 cup catsup
1 cup water
1 package Vegeroni
Few drops tabasco sauce
Method: Season pieces of meat, dredge in flour, sprinkle liberally with paprika. Heat Crisco in large frying pan, sear meat on all sides. Add onion, garlic, tomato catsup and water. Cover tightly, simmer 2 1/2 to 3 hours in oven or on top of range. When about ready to serve, cook 1 package of Vegeroni in boiling salt water about 8 or 10 minutes and drain. Pile Vegeroni in center of large platter, arrange pieces of meat in border around edge. Add few drops tabasco sauce to gravy and pour over all. Garnish with parsley and serve piping hot.

Cantaloupe a la Pineapple Marlow
20 marshmallows
1 cup pasteurized milk
1 cup crushed pineapple

Few drops almond flavoring
1 cup whipping cream
Method: Dissolve marshmallows in milk in top of double boiler. Place in refrigerator tray and freeze until mushy. Whip cream not too stiffly; add pineapple, flavoring and whipped cream to frozen mixture. Beat until smooth. Return to refrigerator, freeze without stirring. Serve in small cantaloupe halves, notched around edges. (Notched out pieces may be used for cocktail with orange juice.)

Toasted Coconut Cake
1/2 cup Crisco
1 cup sugar
1 egg
2 cups Fisher's Blend flour
2 teaspoons K. C. baking powder
1/2 teaspoon salt
3/4 cup milk
1 teaspoon flavoring
Method: Cream shortening, sugar and egg together. Sift flour and measure. Add baking powder and salt to flour and sift together. Add the first mixture alternately with milk. Add flavoring. Mix into smooth batter. Bake in 8 inch square pan 30 minutes—350 degrees. Remove from oven and put on topping as follows:
Topping:
4 ounces moist coconut
1 cup brown sugar
1/2 cup butter
2 tablespoons whipped cream or evaporated milk
1 teaspoon vanilla
Method: Melt butter, add sugar, and rest of ingredients. Spread on cake and place under broiler

Brochettes of Liver, Bacon & Mushrooms
"A 25 Minute Grill for Four"
1 lb. calf's liver (cut 1/2 inch thick)
1/2 lb. bacon, sliced
8 button mushroom caps
2 zucchini squash
2 tomatoes
2 small heads cauliflower
Sugar
Pepper
Star Olive Oil
Few drops tabasco sauce
Bread
Method: Wipe liver with damp cloth, cut in 1 1/4 inch squares. Cut bacon in two inch lengths and fold. Place a mushroom cap on screwer then alternate with pieces of liver and bacon until screwer is filled. Put a mushroom on end and place on broiler rack. Cut zucchini in half lengthwise, sprinkle with salt, pepper, sugar and brush with olive oil. Cut tomatoes in half, sprinkle with salt and pepper and dot with butter. Add one drop tabasco to each half tomato. Have cauliflower par-boiled in salted water. Season and brush with butter. Arrange vegetables on broiler rack and brochettes of liver. Place about 3 inches below heat. Turn occasionally and brush squash frequently with oil. If tomatoes are tender before liver, remove from rack and keep warm. Place slices of bread over meat and toast to golden brown on both sides, cut in finger lengths and arrange on platter, placing brochettes on top of bread. Arrange vegetables around meat, garnish liver with chopped chives or small green onions.

Deep Fried Oysters
Method: Select large oysters. Clean and dry between absorbent paper. Sprinkle with salt and pepper. Dip first in Nalley's mayonnaise, then in finely ground bread crumbs made with Betsy Ross bread and fry in deep Crisco, heated to 365 degrees to 375

for about five minutes, watching closely.

Plain Pastry
2 cups Fisher's Blend flour
1/2 teaspoon K. C. Baking Powder
1/2 teaspoon salt
1/4 cup Crisco
Cold water
Method: Sift together flour, baking powder and salt. Cut in Crisco to rather a coarse meal. Add water slowly to form a soft dough. This makes a two-crust pie.

Pumpkin Chiffon Filling
1 cup brown sugar
3 egg yolks
1 1/2 cups pumpkin
1 1/2 cups milk
1 tablespoon gelatin
1/2 cup cold water
2 teaspoons cinnamon
1/2 teaspoon each nutmeg, allspice
1/2 teaspoon salt
1/2 teaspoon ginger
3 egg whites
Method: Mix all together and cook in double boiler until thick. (except egg white and gelatin.) When thick, add gelatin which has been soaked in 1/2 cup cold water. Beat, and cool. When mixture begins to congeal, fold in beaten egg whites to which four tablespoons sugar has been added. Serve with whipped cream if desired.

Chocolate Nut Sticks
1/2 cup Crisco
2 eggs
3/4 cup Fisher's Blend flour
1/2 teaspoon salt
1/2 teaspoon KC baking powder
1 cup sugar
1/2 cup Guiltar Old Dutch chocolate
1 cup walnuts
1/2 teaspoon vanilla
Method: Cream shortening and sugar. Add well beaten eggs. Sift dry ingredients and add to first

degrees F. or hot enough to brown an inch cube of bread in 60 seconds. Drain on paper and serve hot. Mayonnaise adds an interesting flavor.

Mixed Vegetable Platter Salad
18 asparagus tips
1 No. 2 can peas
2 cups diced cooked carrots
1 No. 2 can baby beets (drained and dried)
1/2 cup diced celery
1/2 cup diced Nalley's Wonder pickles
Chopped parsley
Diced pimiento
Chopped chives
1/2 cup Tang

French dressing
Lettuce, endive or water cress
Method: Arrange lettuce cups on large salad plate or platter. Radiate asparagus tips toward edge. In space between tips arrange a mound of carrots mixed with celery and chives, alternately with a mound of peas mixed with sweet pickles. Pile baby beets in center, surround with mayonnaise forced through pastry bag or tube. Sprinkle carrots with chopped parsley and peas with pimiento. Marinate with French dressing.

French Dressing
1 small can tomato soup
1 cup vinegar

1 cup Star olive oil
1 tablespoon salt
1/2 teaspoon pepper
1 teaspoon paprika
1 teaspoon mustard
1 clove garlic
Method: Put all ingredients to bowl and beat with egg beater. Store in refrigerator. Makes about 1 quart of dressing.

SON BORN
LEABURG, Oct. 13.—(Special) Friends of Mr. and Mrs. Lanberry will be interested to know of the arrival of a son October 1.

ARROW MESSENGER—PA

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NALLEY'S Popularity Week

During the cooking school, October 13, 14, and 15, Nalley's Foods will be featured by the well-known Home Economist, Miss Jane Kruse. During the week of October 15 to October 23, inclusive, special displays of Nalley's Foods by grocers will give the home-makers of Eugene an opportunity to become acquainted with these quality products.

Watch for Nalley's Large Advertisement in This Paper Friday, October 15.

SUPER-CREAMED CRISCO GIVES 5 MIRACLES!

1 MIRACULOUS LIGHTNESS
in cakes because new Crisco is lighter and creamier than any shortening you ever used

2 MIRACULOUS CREAMINESS
New Crisco is super-creamed to perfect fluffiness—it blends with sugar and eggs in only 30 seconds!

3 MIRACULOUS TENDERNESS
It's twice as easy to "cut-in" super-creamed Crisco—and get pastry that's meltingly tender.

4 MIRACULOUS CRISPNESS
All-vegetable Crisco gives you temptingly crisp fried foods that are as greaseless inside as if baked!

5 MIRACULOUS DIGESTIBILITY
Doctors advise Crisco, the famous all-vegetable shortening. Millions use digestible Crisco for all baking and frying.

New Crisco—Creamiest of All!
Ordinary shortenings seem old-fashioned beside super-creamed Crisco. It isn't creamed only 2 or 3 times—Crisco is creamed over and over. It is the fluffiest shortening you've ever seen!
Enjoy this new Crisco! Mix it with sugar and eggs in only 30 seconds and you'll say you never got a cake headed for the oven so fast. And when the cake is baked, you'll be amazed at its lightness and delicate goodness!
This new easy-blending Crisco makes it so easy to make tender delicious pastry that everybody praises. And Crisco, the lightest of vegetable fats, gives you fried foods that are as greaseless and mellow as if baked! Both Crisco pies and fried foods are miracles of digestibility!

IMPORTANT! Just say "Crisco" at your dealer's and you'll get new super-creamed Crisco—in the same familiar blue-and-white can. No other shortening is genuine super-creamed Crisco!

At the Register-Guard Cooking School now being conducted in McDonald Theatre Miss Jane Kruse uses and recommends Crisco, the pure, creamy, digestible vegetable shortening.

Register-Guard COOKING SCHOOL

is conducted for your benefit. It will pay you to attend Miss Jane Kruse

will discuss problems of the home and the merits of products she uses in the school. Be sure and notice the special demonstration of the double-tested, double-action

KC BAKING POWDER

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Same Price Today as 45 Years Ago

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★ Manufactured by Baking Powder Specialists who make nothing but Baking Powder—under supervision of expert chemists of national reputation.

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K. C. is economical. Because of its high leavening strength only 1 level teaspoonful to a cup of flour is sufficient for most recipes.

It is a time saver. That's due to the double action. One action in the mix and the second, a stronger action, in the oven. You can prepare dough for biscuits, muffins, etc., hours in advance, set in a cool place and bake when desired. No need for hurry when using K. C.

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