

Construction Crews Hurry to Expand OSC Facilities

Construction crews are working against time to get a series of additional quonset huts, main structures and remodeling quarters ready to provide additional classroom and office space by the opening of Oregon State College this fall when 8000 students are expected. A total of 7133 enrolled last fall. Freshman Week will start Sept. 15; classes will begin a week later.

One of the Butler type "king sized" huts so high it can be fitted with a second balcony floor is going up near the agricultural engineering building to provide 3400 square feet of additional space for fish and game management and zoology departments. Beside it will be two other regular sized huts for agricultural engineering and for drawing laboratories in art and architecture.

Three Huts
South of the present agricultural building will be three huts, one 72 feet long for the psychology department, one 96 feet long to provide additional classrooms for general use, and one of equal size for additional offices for the agricultural extension service.

The first floor of Benton Hall, the old administration building, is being remodeled into laboratory and classroom space for the school of engineering, while the bacteriology facilities in agricultural hall are being enlarged to provide space for 20 additional laboratory students at a time. Space vacated by psychology will give pharmacy classes room to expand.

FWA Helps
The Federal Works Agency is moving an additional building 80 by 150 feet in size from Adair Village to be placed east of Snell Hall beside a similar one moved in last spring. The college will build a connecting front section to make a U-shaped unit matching a similar four-winged structure beside it, now named the administration building.

The new building will provide offices for the English and some other departments and will add materially to major classroom facilities. Three new chemistry laboratories have been installed in the former chemical engineering wing since that department was moved to the new industrial research building.

At Oregon State College Five Added to Staff

Expansion of work in the Oregon Forest laboratory and increase in enrollment in the school of forestry at Oregon State College has made necessary the appointment of five new staff members—three in the instructional field, Dean Paul M. Dunn, director of the laboratory and head of the school has announced.

The two additional instructors are Harry I. Nettleton, Portland, a former staff member recently with the O & C Lands Administration, and G. Lloyd Hayes, El Cerrito, Calif., with the research branch of the U. S. Forest Service since 1934.

New appointees to the laboratory staff are William G. Baker, who will become chief of the industry investigation section; Mortimer D. Macdonald and Leif D. Espenas, both to be technologists.

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Hala-Kahiki Pie

This delightfully refreshing pineapple pie brings a favor from Pacific Isles to your table. And when baked with Sperry Drifted Snow Flour, your baking results are guaranteed.

Sift flour before measuring. Use level measurements for all ingredients.

Mix together in the top part of a double boiler—

- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 2 egg yolks, unbeaten
- 1/2 cup top milk, or thin cream
- 1 1/2 cups grated canned pineapple, undrained

Cook mixture over continuously boiling water until slightly thickened, about 15 minutes, stirring occasionally. Remove from heat and add—

- 3 tablespoons butter, margarine
- 1 tablespoon granulated gelatine, softened in 2 tablespoons cold milk
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice

Stir until gelatine is dissolved. Cool, and when mixture begins to jell fold in—

- 2 egg whites, stiffly beaten

Then pour filling into—

- 1 baked and cooled 9-inch pie shell

Let pie stand in the refrigerator or a cool place until firm. When served, pie may be garnished with mounds of sweetened whipped cream topped with well-drained pineapple. 6 servings.

PASTRY

Measure into a mixing bowl—

- 1/2 cup shortening
- 2 tablespoons cold water
- 1 teaspoon salt

Blend ingredients together with a fork until shortening is creamy and absorbs part of water. Then add all at once—

- 1 1/2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour

Stir, with circular motion, until pastry holds its shape. Turn out on lightly floured board, pressing quickly into a smooth ball. Roll pastry until it will extend 1/2 inch beyond outer rim of a 9-inch pie pan. Fold pastry in half, lift quickly and place in pan. Unfold, and gently press in place so that there are no air pockets beneath pastry. Build up fluted edge, or finish edge in any way desired. Prick bottom and sides of shell liberally with a fork to allow steam formed beneath crust to escape during baking. Bake in a very hot oven, 450°, for 10-12 minutes or until nicely browned. Cool before filling. Pastry for a 9-inch pie shell.

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