

THREE DAYS MORE OF COOKING SCHOOL

SAVORY MENU IS OFFERED BY COOK'S SCHOOL

Pecan muffins, date loaf, an orange juice cake, a ginger ale salad and maple rolls are but a few of the appetizing dishes which Irene Clara Kerr will prepare at the second demonstration class of the Capital Journal's free electric cooking school which will be conducted from 2 to 4:30 o'clock Thursday afternoon at the Madison theater. The ice box dough which Mrs. Kerr mixed Tuesday and placed in the refrigerator will also be kneaded, rolled out and baked.

Salem women who attended the first cooking class Tuesday received many valuable hints for time and labor saving and efficiency in cooking from Mrs. Kerr, attractive young home economist who conducted the Capital Journal's school last year and is again in charge.

Pecan Muffins
Small Date Loaf
Orange Rolls
Orange Butter Icing
Orange Juice Cake
and
Orange Icing
Ginger Ale Salad
Cocanut Maple Rolls

PECAN MUFFINS

Cream 1-3 cup butter, cream 1/2 cup sugar, 1 cup milk and 1 egg beaten together, 2 cups flour and 4 teaspoons B. P. Mix thoroughly. Add 1/2 cup chopped pecans. Makes 12 muffins.

Cold oven method—top element medium and bottom on high.

Bake 15 to 17 minutes for first pan and reduce heat for second pans.

SMALL DATE LOAF

Wash and stone dates to make 1/2 cup. Add 1/2 teaspoon soda and 1/2 cup boiling water. Cool. Cream 1/2 cup butter. Add 1-3 cup sugar. Add 1 beaten egg. Add date mixture. 1 1/2 cups sifted flour to which has been added a pinch of salt and 1/4 teaspoon B. P. Mix thoroughly. Beat well. If oven is to be preheated use 325° F. and rest to 350° F. Bake 45 minutes.

If oven is at 500 or 550 degrees loaf may be baked entirely on stored heat.

ORANGE ROLLS

One yeast cake, 1/2 cup lukewarm water, 1 egg, 2 tablespoons fat, 1/2 teaspoon salt, 2 tablespoons sugar, 1/2 cup orange juice, 3 cups flour.

Dissolve yeast cake in lukewarm water. Add beaten egg, fat, salt, sugar, orange juice and rind, then flour. Beat until smooth, adding more flour if necessary. Knead until smooth and elastic and let rise 1 hour. Knead again and shape into rolls, like Parkerhouse. Place either 1/2 section of orange or a teaspoon orange marmalade in center of each roll. Let rise until double in bulk. Preheat to 425°, rest to 450°. Bake 25 minutes. While hot spread with orange butter icing.

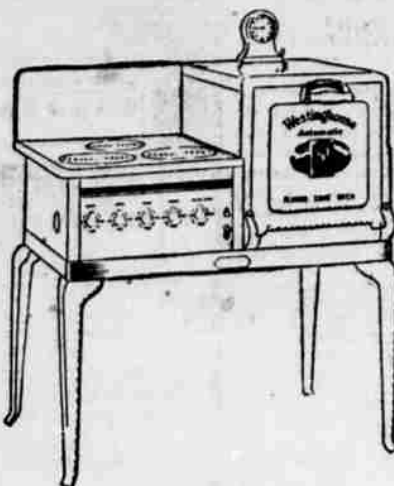
ORANGE BUTTER ICING

1 1/2 cups sifted powdered sugar, 1 tablespoon melted butter, 4-8 tablespoons orange juice.

Add orange juice to powdered sugar slowly. Add melted butter then more orange juice to make the consistency needed.

ORANGE JUICE CAKE

Three-fourths cup butter, 1 1/2 cups sugar, 3 eggs, grated rind of 1 orange, 2 tablespoons lemon juice. Add alternately 1/2 cup orange juice, 2 1/2 cups sifted cake flour, 1/2 teaspoon soda and 2 teaspoons B. P. Add pinch of salt to egg



Grand Prize

This Westinghouse full automatic Grey Enamel Range will be given as the Grand Prize for the best cake of all three divisions. The winner of this prize, however, will not be eligible to win a first prize in her respective division. This brand new range, one of the first to come from the factory was modeled after the popular Westinghouse Console Range of previous years, and is even better adapted to the requirements of the family of five or six for which it is designed. The range is being donated by the Westinghouse manufacturing company and is sold in Salem by the Portland Electric Power Co. and Gahlsdorf's.

\$152.50

White House Functions

Inaugural Balls and Social Events in the Executive Mansion

Vice-President John Tyler, Virginia democrat and violin player, was playing "knuckles" with his children at his home in Williamsburg when a messenger who had made the journey from Washington by mailboat notified him of the death of President Harrison.

Borrowing money for the trip, Tyler sped to Washington to take the oath of office April 6, 1841, without inaugural ceremony or festivity of any kind.

Tyler retained the Whig cabinet of his predecessor and tried to conciliate the national leaders. His home establishment was loosely run and poorly disciplined, however.

Mrs. Tyler was an invalid and participated but little in the social functions at the White House. The duty of hostess at the executive mansion fell upon Mrs. Robert Tyler, wife of the eldest son, who is described by Mrs. Fremont, a society leader of that time, as "fitted in every way to be the lady of the White House."

Mrs. Fremont writes of a dinner and ball given by the President in honor of the Prince de Joinville, son of King Louis Philippe of France:

"It was said there was cabinet remonstrance against dancing in the White House as a 'want of dignity,' but Mr. Tyler rightly thought a dance would best please a young navy man and a Frenchman."

While the weather may have had a dampening effect on the inaugural fête upon the succession of James Polk to the presidency, at the same time something of a similar effect must have prevailed throughout the administration, insofar as White House functions were concerned, as Alexander George indicates:

James K. Polk, democrat of Tennessee and "Napoleon of the West," delivered his inaugural address before the greatest display of umbrellas the capital had witnessed up to his time.

A suffocating dust on Pennsylvania avenue which the day before had worried the committee on inaugural plans was converted into mud by a cold rain, which cast a clammy blanket on the enthusiasm of spectators and led to agitation for a change in the date of inauguration to April 30, the day of Washington's first induction to the presidency.

Polk rode in the parade in an open carriage. No carriages were allowed on the capitol grounds, and many fine uniforms and dresses were spoiled when the ladies and gentlemen were compelled to walk in the rain from the gates to the senate door. Polk stood for an hour with an umbrella over his head as he took the oath of office and read his inaugural address.

"Sumptuous" inaugural dinners were served for 50 cents and in the evening there were two inaugural balls. For the one at Carus's saloon tickets sold for \$10. "This was the swell affair," says a contemporary writer. For the other, at the National theater, the admission fee was \$2. This was attended by a large crowd, but was "rather badly managed."

Mrs. Polk was dignified and of a religious nature, "frowning upon cards, dances and other vanities. To the charms of a fine person, however, she united intellectual accomplishments of a high order. Sweetness of disposition, gracefulness, ease of manner and beauty of mind were highly blended in her character."

A Washington correspondent gives this description of President Polk at a reception given on Christmas eve:

"Last evening I had an opportunity of seeing the members of the royal family, together with some choice specimens of the democracy, in the circle room of the White House. It was reception night and the latch string—in the shape of a handsome negro was outside the door."

"On entering I found a comfortable room full with a little man, whom I would have taken in any other place for a Methodist parson, standing before the fire, bowing and shaking hands in the most precise and indiscriminate manner enough in conversation to prevent one from feeling that he is in direct contact with the concentrated majesty of the whole manner. He is affable and ordinary United States and territories."

NEW COOKING METHODS ARE SAID IMPROVED

Many women have made the statement that planning a menu is much worse than preparing it. With old methods of cooking that may have been true, because a woman knew that unless she planned to spend a great part of each day in the kitchen, she must arrange to have something quickly cooked and in order to plan a number of these menus and still maintain a semblance of variety, required a great deal of ingenuity.

Consciously or unconsciously a woman rebels against tying herself to the kitchen and the stove all day long. With past cooking methods that is what she did if a wholesome, inviting meal was to be prepared, roasting or long period cooking of any kind kept her in the house with no mental freedom, as the meat demanded almost constant attention, either basting, turning the fire higher, or lower, or testing to see to what stage the cooking had progressed. Naturally if there was anything to be done about the house, a matinee or bridge party planned, the housewife could not take advantage of any of these pleasures, unless the meal was quickly prepared. In those days the cooked food was less wholesome and the family impatient if dinner happened to be delayed beyond the usual hour.

But with the Westinghouse Electric range, planning a meal is a pleasure because the housewife knows that no matter how elaborate the meal, it can be prepared and placed in the oven in the morning and after leaving instructions with the clock to turn the current on and start dinner cooking at the proper time, and instructions with the thermostat to turn the current off at the proper temperature she is free to go away, stay until fifteen minutes before dinner hour, come home and all that has to be done is put the salad on the table, make the gravy and serve the meal. Of course, she doesn't walk up to the clock or the thermostat and say in so many words when they shall start and stop the cooking operations; by the setting of two small levers both these ingenious devices work at the correct moment with "clock-like" precision.

The housewife is prepared to entertain the members of the royal family, together with some choice specimens of the democracy, in the circle room of the White House. It was reception night and the latch string—in the shape of a handsome negro was outside the door.

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TABLE OF WEIGHTS AND MEASURES

3 Tsp.	1 Tl.
4 Tl.	1 C.
16 C.	1 Pt.
2 Pt.	1 Q.
8 Oz. Milk	1 C.
8 Oz. Sugar	1 C.
7 Oz. Rice	1 C.
7 Oz. Butterine	1 C.
7 Oz. Lard	1 C.
7 Oz. Cocoa	1 C.
11 Oz. Molasses	1 C.
11 Oz. Flour, Unsifted	1 C.
11 Oz. Flour, Sifted	1 C.
1 Oz. Tea	1 C.
1 Oz. Coffee	1 C.
1 Oz. Baker's Cocoa	1 Square
Juice of 1 Lemon	3 Tl.
2 Tl. Butter	1 Oz.
1 C.	1 Pt.
2 Pt.	1 Q.
2 C. Butter, Packed	1 Lb.
2 C. Meat, Chopped	1 Lb.
2 C. Gran. Sugar	1 Lb.
2-3 C. Brown Sugar	1 Lb.
2-3 C. Powdered Sugar	1 Lb.
2-3 C. Oatmeal	1 Lb.
4 C. Rolled Oats	1 Lb.
4 C. Flour (varies)	1 Lb.
1 1/2 C. Rice	1 Lb.
6 Large, 9 Medium Eggs	1 Lb.
1 C. Cream Whipped—Measured before whipping	1 C.
1 Tl. Melted Butter—Measured before melting	1 C.
1 Scant C. Filled to 1/4 inch of top	1 C.

HAPPY HOUR CLUB SPONSORS PROGRAM

Evergreen—The Happy Hour club have planned an interesting program to be given at the Evergreen school Friday evening. The Chama musical club will be featured on the program. Lunch will be served at the close of the entertainment.

ment. This will be the first opportunity of the club members to view the newly purchased piano.

RESUMES CLASS WORK
Independence—Prof. C. A. Thomas, teacher of agriculture in the local high school has returned to his classes after an absence of three weeks on account of illness.

to recent arrivals in the West... and others not so recent

There must be

some startling reason why

newcomers to the west marvel at the Sweet



16 Recipe Packet get yours at the Cooking School

Women recently from the East have said, "I had no idea there were so many things that could be done with chocolate... until I got 'Sweet Sixteen'... there must be some reason... perhaps it is because the recipes on the 16 cards in the 'Sweet Sixteen' packet were chosen by experts among scores of prize winners... Go to the Cooking School... a packet awaits you there, FREE... get yours today."

GHIRARDELLI'S GROUND CHOCOLATE



EOLA

Vivian Noya is making substantial improvements to his home here by adding two rooms and a large porch to his dwelling.

The following Eola people were invited to a house party at the home of Mr. and Mrs. W. Welch of Silverton: Mr. and Mrs. Loraine Pugh, Mr. and Mrs. L. A. Ferguson, Mr. and Mrs. Raymond Magee and Mrs. Walter Magee, and Mr. and Mrs. W. G. Gherke.

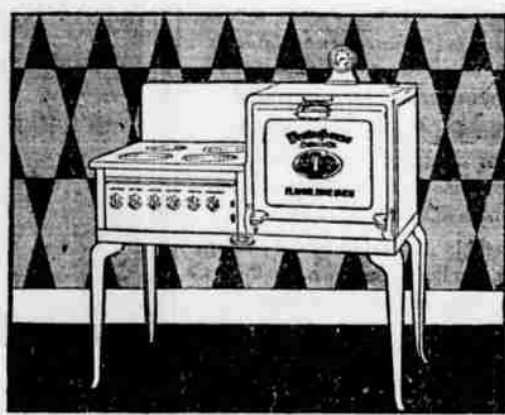
Mr. and Mrs. Wesley Antrican and son Alden were recent visitors at the paternal home of Mr. and Mrs. William Antrican.

Ervin Lachapelle, who accidentally cut his ankle quite seriously while splitting wood, is getting along nicely, being able to leave the hospital where he was taken when infection set in.

Embodied in our SUPER-SERVICE PROGRAM

for our patrons and the general public is a weekly housewife's educational demonstration, but, owing to the cooking school sponsored by the Capital Journal, which will be in session at the Elsinore theater Thursday, Friday and Saturday, we shall omit our demonstration with the hope that every woman who can will take advantage of this splendid opportunity to add to her knowledge of cookery.

Roth's Quality Groceries



THEY'RE HERE!

THE NEW WESTINGHOUSE ELECTRIC RANGES WITH THE AUTOMATIC "FLAVOR ZONE" OVEN

You never saw the equal of these new electric ranges. Except for setting the clock and the thermometer when you put the food in the oven (cold), you don't have to watch or touch a thing until cooking is completed.

No initial searing is required. No hand adjustments are necessary. No basting to do. No water to add. For "Flavor Zone" cooking is entirely automatic from start to finish and there's no guesswork about results.

\$99.50, \$127.50, \$145.00, \$150.00, \$175.00

Westinghouse

THE ELECTRIC RANGE WITH THE AUTOMATIC "FLAVOR ZONE" OVEN We carry a full line of Westinghouse Electrical Appliances

GAHLSDOFF'S, Inc. STORE OF HOUSE WARES

OUR BUDGET PLAN

MAKES IT EASY FOR YOU TO OWN ONE OF THESE NEW RANGES

It's the new electric range that everybody is talking about—the Westinghouse with its Automatic "Flavor Zone" oven—the only range that first browns and then completes cooking without any supervision.

Come in and let us show you what short work you can make of "three meals a day" by cooking this most modern way. You'll be particularly interested in the special offer we are making right now.

Westinghouse

THE ELECTRIC RANGE WITH THE AUTOMATIC "FLAVOR ZONE" OVEN

PORTLAND ELECTRIC POWER COMPANY

137 N. Liberty St.—Salem, Ore.