



FOOD & MARKET PAGE



SUCCESSFUL CREAM PUFFS ARE ASSURED

"Oh, dear, I wish I could make them," is often said by the housewife when the discussion in things to eat turns to cream puffs. There seems to be some sort of magic that takes tiny bits of dough and turns them into crispy puffs. But whatever bit of magic there may be, the interested housewife can exercise it by following the following recipe for cream puffs, and observing all the cooking carefully. A recipe for a cooked filling for the puffs is also given.

Cream Puffs
 1 cup boiling water
 1 cup pastry flour
 1-2 teaspoon salt
 4 eggs

Combine the cooking oil and water in a sauce pan and bring to boiling point. Add the flour all at once, together with the salt, and stir rapidly until the mixture leaves the sides of the pan. Remove from the heat, cool for five minutes, and then beat in the eggs (unbeaten) one at a time. Then grease a baking sheet and place upon it rounds of the mixture, about two inches in diameter, leaving at least two inches between them. Bake for thirty minutes in a moderate oven (375 degrees F.) and when cold, split on the sides and fill with whipped sweetened and flavored cream, with cooked cream filling or with fresh sugared fruit.

Cooked Cream Filling
 1 cup milk
 1/2 tablespoon sugar
 1/2 tablespoon flour
 1-2 teaspoon vanilla
 1 egg
 1/2 tablespoon cooking oil
 1/2 teaspoon salt

Scald the milk and stir in the sugar and the flour, which have been thoroughly sifted together. Cook until thick, stirring constantly, then beat the egg and oil together, add the salt and a little of the hot, thick mixture. Return to the hot mixture and cook for three or four minutes longer. Then add the vanilla and chill.

CHEESE TIMBALES
 Breakfast
 Cream
 Buttered Toast
 Orange Marmalade
 Coffee
 Lunches
 Minced Ham Sandwiches
 Hot Chocolate
 Sugar Cookies
 Dinner
 Cheese Timbales
 Buttered Peas
 Bread
 Currant Jam
 Head Lettuce
 French Dressing
 Coconut Cream Pie
 Coffee

MINCED HAM FILLING
 (For 3 sandwiches)
 1/2 cup chopped cooked ham
 1 hard cooked egg
 2 tablespoons finely chopped onions
 1/2 teaspoon salt
 4 tablespoons salad dressing

Mix ingredients. Spread on buttered slices of white bread. Add bits of lettuce and cover with other buttered bread slices.

SUGAR COOKIES
 (12 dozen)
 1 cup butter
 2 cups sugar
 2 eggs
 2 tablespoons cream
 1 teaspoon nutmeg
 1 teaspoon vanilla
 1/2 teaspoon lemon extract
 1/2 teaspoon salt
 2 1/2 cups flour

Cream the butter and sugar. Add eggs and cream. Beat well. Add rest of ingredients. Chill dough. Break off bits and flatten down 3 inches apart on greased baking sheets. Bake 12 minutes in moderate oven.

CHEESE TIMBALES
 (Serves 6)
 1 cup grated cheese
 1/2 cup soft bread crumbs
 2 eggs, beaten
 1 cup milk
 1-2 teaspoon salt
 2 tablespoons butter
 2 tablespoons butter, melted
 1 tablespoon chopped parsley

Mix ingredients. Fill buttered individual molds. Set in pan of water. Bake 25 minutes in moderate oven. Unmold carefully and surround with creamed peas or mushrooms. Serve at once.

Jell-well DESSERT
Now.

8¢ for 2

Lower costs make it possible to offer you this famous prize-winning dessert at a new low price.

Just say "Jell-well" to your grocer. Serve it often.

Y. W. C. A. Leader Retires



Mrs. Robert E. Speer Mrs. Frederic M. Paist

Mrs. Robert E. Speer, for the past 16 years president of the national board of the Young Women's Christian Associations, announced her retirement at the annual meeting of the board recently. She was succeeded by Mrs. Frederic M. Paist of Wayne, Pa., who is a sister of Dr. Ray Lyman Wilbur, secretary of the interior. Both will attend the Y. W. C. A. biennial meeting at Minneapolis, May 5 to 11.

MENUS of the DAY

POCONO COFFEE BREAD
 Breakfast
 Head Cooked Ham
 Currant Jam
 Cream
 Buttered Toast

(Milk for the Children)
 Lunches
 Apple and Cherry Salad
 Pocono Coffee Bread
 Coffee
 Dinner
 (Milk for the Children)
 Shred Beef
 Hashed Browned Potatoes
 Buttered Beet Greens
 Bread
 Butter
 Head Lettuce
 Russian Dressing
 Pear Sauce
 Coconut Cake
 Tea
 (Milk for the Children)

APPLE AND CELERY SALAD
 (For 6)
 2 cups diced apples
 1 cup diced celery
 1/2 cup diced marshmallows
 1/2 teaspoon salt
 2-3 cup salad dressing
 Chill ingredients. Combine and serve on crisp lettuce.

POCONO COFFEE BREAD
 (For breakfast or luncheon)
 2 cups flour
 4 teaspoons baking powder
 1-2 teaspoon salt
 5 tablespoons sugar
 4 tablespoons fat
 1 egg
 1 cup milk

Mix flour, baking powder, salt and sugar. Cut in fat with knife. Add egg and milk. Mix lightly. Pour to thickness of 1 inch in shallow, greased baking pan. Cover with topping.

TOPPING
 2-3 tablespoons butter
 1/2 cup light brown sugar
 1-2 cup shredded almonds
 4 tablespoons soft butter

Mix ingredients and press into and well cleaned.

ICINGS and CANDIES no longer grainy



C and H MENU Sugar
 melts quickly into smoothness

Women who have cooked with ordinary sugar simply marvel over the results of using fine-grained C and H MENU for icings and candies. No worrying about granulation! No endless stirring! C and H MENU dissolves three times as fast, and melts completely into creamy smoothness!

You'll want to try this new quick-dissolving granulated, not only for cooking, but for every household use. Remember, however, that you can't be sure of getting it unless you buy your sugar in the cloth bag or handy carton labeled C and H MENU. Insist on that! It's your guarantee of pure cane sugar... your protection against substitution.

C and H MENU SUGAR
 pure cane

PIE CRUST OF GRAHAM CRUMBS

Graham cracker pie is evidently a favorite with both old and young, according to the many requests being received for a recipe. Two recipes are offered, one with the custard filling, and another with an apple sauce filling.

The crunching, delectable crust of graham cracker crumbs is easily made, and except for a bit of care in removing from the pie tin, requires no special treatment. Take one small box graham crackers, crush into small crumbs; mix with one-half cup of water creamed with three-fourth cup of sugar, and mix thoroughly with hands and press three-fourths of mixture in pie tin with your hands. Save the other quarter for top. Bake this crust 10 minutes in moderate oven.

The custard filling calls for yolks of three eggs, four heaping tablespoons flour, three cups milk, pinch of salt and two-thirds cup su-

gar. Cook this mixture and add vanilla, pour custard into crust. Beat the three egg whites stiff with two tablespoons of sugar. Spread over custard, then sprinkle with the rest of the graham cracker pie mixture. This makes a large pie. Any custard filling liked may be used.

For the apple-sauce graham cracker pie, make a rich apple sauce with very little juice, sweeten, add two tablespoons butter and a little nutmeg. Roll graham crackers in well buttered pie pan (glass best), then thick layer of apple sauce, then crumbs again and press down firmly. Dot with butter. Bake 30 minutes in moderate oven. Serve cold. Ice cream or whipped cream may be served with this pie, also nuts may be added to top layer of crumbs.

ASSEMBLY DISCUSSED
 Scio—At a regular meeting of Le-one Rebekah lodge in Scio Wednesday evening, matters pertaining to the coming sessions of the state assembly at Eugene May 24 were discussed and plans made for representation of the local lodge. Nominations for the current term election also were made.

SPANISH WAR ON ILLITERACY

Madrid (AP)—The Republic has launched a determined drive to diminish illiteracy in Spain.

In spite of the urgent necessity for economizing on every side in order to balance the budget, the Cortes this year appropriated 270,000,000 pesetas for the Ministry of Public Instruction and Fine Arts, compared with 210,000,000 in 1931.

Of this appropriation, a total of 184,102,142 pesetas will be spent on primary instruction. This is the most urgent need of the country, with 45 per cent of the population illiterate.

When the Monarchy fell, there were 35,716 schools in Spain, and it was calculated that at least 27,151 were neglected. In the last 23 years of the Monarchy, the average in-

crease in the number of schools was 503 per year.

The Republic, in one year, created 7,000 schools, of which 6,280 already have been provided with teachers and are functioning. When the autumn term begins in October, 3,000 more schools will be inaugurated, making a total of 19,900 new schools in one and one-half years of Republic.

Work Day Staged
 Amity—Wednesday was "work day" at the Amity high school, and there were no classes. Teachers, students and all employees of the school donated the day's wages to the treasury fund to help defray current expenses. Students were busy rustling all kinds of jobs from delivery groceries to washing windows or cutting wood.

SMALLPOX REPORTED
 Amity—One case of smallpox has broken out in the grammar school. It is a mild form of the disease.

Sluggish Stream Becomes River As Snow Disappears

Hubbard—Pudding river is coming up rapidly. Recent rains and the melting snows from the mountains have made a genuine river out of the usually sluggish stream. The farms adjacent, those directly east of Hubbard, are partly deluged in the low places and but little plowing can be done. However some plowing is being done. A group of Hubbard girls went to call on a friend between Hubbard and Moialia and found her assisting her husband as he was plowing. She walked beside him holding a huge umbrella over his head.

Ten beautiful Irish wolfhounds, each carrying a collection box, paraded the streets of Dublin, Ireland recently, and raised funds for an animal hospital.



Lively Youngsters

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Fresh Ground from Inspected Meats

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