

This is Ashland's Place To Find What It Wants To Eat Sunday

Market Basket

A Feature Page For Telling the Cooks About the Good Eatables

BETTY CROCKER CHATS

Thousands of women in all parts of the United States listen to the Home Service Talks broadcast by Betty Crocker, nationally known food specialist, from the following broadcasting stations: WEER, Boston, Mass.; WEAF, New York, N. Y.; WCAE, Pittsburgh, Pa.; WGR, Buffalo, N. Y.; WEAR, Cleveland, Ohio; WWL, Detroit, Mich.; WDAE, Kansas City, Mo.; WHT, Chicago, Ill.; WFI, Philadelphia, Pa.; KSD, St. Louis, Mo.; KFI, Los Angeles, Calif.; and WCCO, the Gold Medal Station, Minneapolis—Saint Paul. All of her recipes and discussions are based upon investigations and work of herself and her assistants in model kitchens.

By special arrangement the Ashland Daily Tidings is now able to offer its readers this service which heretofore was given out exclusively over the radio.

Some of you who are interested in a reducing diet will think I am trying to test your will power by writing about waffles today, because, as a rule, most people who have a tendency to be stout are very fond of waffles and lots of them.

Waffles are not only good to eat, but they often help you to offer hospitality on the spur of the moment. It is easy to say, "Won't you stay for supper? We'll have waffles!" knowing that you can make good waffles and that you need very little else.

Waffles are very good not only for breakfast, but for supper any night in the week. They are delicious for a special Sunday night supper during cold weather, and most acceptable to the crowd after a sleighing or skating party, or some other outing. My idea of a waffle breakfast either for the family or guests is—waffles—and very little else. This is the menu I suggest:

A Waffle Breakfast
Waffles with syrup or maple butter, fried apples with bacon and coffee. If you care to serve some other fruit besides

the fried apples, oranges or grape fruit may be served as a first course.

In our kitchen we make a waffle that is delicious if well made, and yet is economical. Here is the recipe:

2 cups flour.
2 eggs.
1 tablespoon melted butter.
1-4 teaspoon salt.
1-3-4 cups milk.
4 teaspoons baking powder.

Sift the flour once before measuring. Sift together flour, baking powder and salt. Add milk to the slightly beaten eggs. Mix well and add to dry ingredients. Add melted shortening. Bake in well-greased hot waffle iron.

You will notice that the eggs are not beaten separately in this recipe. The old method was to beat separately and fold in the whites last. We have learned by experiment that this is unnecessary and only takes more time and leaves you more dishes to wash. I sometimes vary this method just a little and add the milk to the dry ingredients and then add the beaten eggs, instead of combining them. If you prefer to use sour milk, which will always make a tender product with a good brown color, you might try this recipe with the same directions for mixing as the sweet milk waffles.

1-4 cups flour.
1-4 teaspoon salt.
1 cup thick sour milk.
2 eggs.
1-2 teaspoon soda.
3-tablespoons shortening.

You may have been accustomed to dissolving the soda in the sour milk. When this is done, gas is always formed as the soda comes in contact with the acid. We use soda in our waffles because we want that gas to leaven or lighten the batter. If you stir the soda into the sour milk before you add it to the other ingredients, most of the gas passes off into the air and is lost. For that reason the better method is to put the soda with the other dry ingredients so that any gas formed will remain in the batter and make the waffles light.

Baking Is Important
Much of your success in making waffles will depend upon

quarters of a cup of sugar, two tablespoons of flour, a cup of water, and a pinch of salt. This I spread on the cake in place of jelly and roll as usual.

When planning your marketing—Before you plan your menus for the week, read the market reports and get the market prices. This is the best way to get a good return for your money.

When making Cocoa—When cocoa is ready for the table, add four or five marshmallows, allow to stand a few moments, then beat with a Dover beater about a minute. You will find your cup of cocoa raised from the ranks of the commonplace.

Maple Butter Recipe
Jelly, jam, honey or syrup or any other sweet may be served. My suggestion for maple butter comes from old New England. It is delicious and can be made as follows:

Add 2-tablespoons boiling water to one-half pound of maple sugar. Beat slowly into one-half pound of butter. This will make a rather granular, waxy mixture, that is very rich and has the good maple sugar flavor.

When I mix my Christmas cakes and puddings or large quantities of mince meat I save a lot of time and exertion by using my bread mixer. Simply put in the ingredients and turn the handle.

For the Recipe File. When copying a recipe for my cabinet from a magazine or paper, if an illustration of the dish is shown, I paste the illustration on the card—on the reverse side of the card, if there is not room on the front. I also have two card cabinets, one for tested recipes and one for those which I have not tried.

Why not try a raisin roll instead of a jelly roll? I make a filling by cooking until thick a cup of chopped raisins, three-



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NOTICE TO CREDITORS TO PRESENT CLAIMS
NOTICE IS HEREBY GIVEN that I have been appointed by the County Court of Jackson County, Oregon, as administrator of the estate of John W. McDonough, deceased, and have qualified. All persons having claims against said estate are hereby notified to present them with proper vouchers and duly verified to me at Sams Valley, Oregon, or to M. Purdin, attorney for the estate, at Medford, Oregon, within six months from the date of his notice.

Dated and first published Dec. 11, 1925.
GEORGE McDONOUGH, Administrator.
86-5 Fri.

56

is the right number

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- Crown Mill Run, 80 Lb. Sack \$1.75
- Wheat or Cracked Corn, per Cwt. \$2.75
- Wesson Oil, Pt., .27c; Qt. .48c; 1-2 Gal. .94c
- Rose Bud Syrup (Maple Flavor) Qt.38
- 1-2 Gal. 68c; Gal. \$1.15
- Tea, Japan, Gunpowder, Black, Per. Lb.50
- White Wonder Soap, 25 Bars98
- Sunkist Naval Oranges, Lge. Size, Per. Doz. .38
- Creamery Butter (Jackson Co.) Pound53

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