

# The Beaverton Enterprise COOKING SCHOOL

## ASPARAGUS — VELVEETA SAUCE

1/2 lb. Kraft Velveeta  
1/2 cup milk  
Hot cooked asparagus

Slowly heat with Velveeta and milk in the top of a double boiler, stirring occasionally until Velveeta is melted. Serve a generous amount of this hot sauce over each portion of asparagus.

## BANANA FRITTERS

**Fritter Batter**  
1 cup sifted Pillsbury's Best Flour.  
1/4 cup sugar  
1 1/2 teaspoons salt  
2 teaspoons baking powder  
1 egg, well beaten  
3/4 cup milk  
2 teaspoons melted Spry

Sift together the flour, sugar, salt and baking powder. Combining egg and milk, and add gradually to dry ingredients stirring until batter is smooth. Then stir in Spry. This is a stiff batter.

## POTATO SALAD

4 cups sliced cooked potatoes  
2 cups diced celery  
1/4 cup capers  
Salt, pepper  
Miracle Whip Salad Dressing  
Lettuce  
Boiled or baked ham  
Stuffed olives

Toss together the potatoes, celery, capers, seasoning to taste, and salad dressing to moisten well. On a round chop plate place a border of crisp lettuce. Add a row of sliced ham, then fill the center of the plate with potato salad so that the ham slices outline the mound of salad. Cut additional slices of ham into Julienne strips and sprinkle them over the top of the salad. Garnish the plate with stuffed olives.

## AUNT JEMIMA WAFFLES

1. Measure 2 cups Aunt Jemima Ready-Mix for Pancakes into mixing bowl. In another bowl beat 1 egg and combine with 2 cups milk or water. Pour liquid and 2 tablespoons melted Spry into flour. Beat smooth. This makes six waffles.
2. Have waffle iron hot enough to bake a waffle perfectly in three minutes.
3. Grease iron lightly. An electric iron requires no greasing after paraffin has been brushed lightly on it before its original use.
4. Serve waffle as soon as done. Never stack. Stacking spoils crispness.

## HOT TEA

The best way to make hot tea is as follows: Use an earthenware or crockery teapot, rinse the teapot with boiling water. A teaspoonful of Lipton's Tea for each cup and one for the pot is sufficient for most tastes, although some like it stronger. Pour on freshly boiling water (it must be boiling hot), let steep from 3 to 5 minutes and pour off. Add sugar and milk or lemon to taste.

## MODERN HOME LAUNDERING

**Cottons and Linens**  
White cottons and linens will come from your week's wash at least five shades whiter, and will last two or three times longer if you follow these hints.

Sprinkle Rinso into tub. Add lukewarm water and stir a few seconds. You will be delighted with the lively lathering. After using once or twice, you can easily estimate how much soap is needed (it's really very little) for rich lasting suds in hard or soft water.

While clothes should be soaked an hour or two or overnight, if you soak your white clothes even ten minutes in Rinso suds, the results will be amazing. If there are badly soiled spots, sprinkle a little dry Rinso on them, roll the garment and push it well under water.

The wash water for white cottons and linens should be as hot as is available, preferably around 140 degrees. Several loads of clothes may often be washed without changing the water in the machine. When the suds die down, the cleansing power of the soap is spent. Either add more Rinso—or if the suds have become very dirty, make a fresh solution.

The more completely the dirty suds are wrung or spun out of the clothes the easier the rinsing is, and the less hot water is required. Have water for the first rinse as hot as the wash water. In the second or third rinse use as hot water as convenient.

In washing machine or tub, Rinso and lukewarm water washes colored cottons and linens so they keep bright as new. To avoid fading and streaking, never use hot water, harsh bar, chipped or powdered soaps. Never soak colored clothes longer than 20 minutes, and then only provided they are color fast.

Shake Rinso into tubs and add lukewarm water. Sprinkle dry Rinso on soiled spots, roll garments and push well under water.

Wash in lukewarm Rinso suds. Rinse in lukewarm to cool water.

## SALAD BOWL

Lettuce  
Cooked peas  
Cooked cauliflower  
Cooked green beans  
Cooked carrots  
Radishes  
Tomatoes  
Watercress  
Miracle Whip Salad Dressing

Line a salad bowl with crisp lettuce. Then in separate lettuce cups put generous portions of peas, cauliflower flowerets, Julienne green beans, Julienne carrots, sliced radishes and sliced tomatoes. Place these filled lettuce cups around the rim of the bowl, and fill the center with watercress. Serve with Miracle Whip Salad Dressing.

## PANCAKES

1. Mix milk or water with an equal amount of Aunt Jemima Ready-Mix for Pancakes. In a twinkling the batter is ready.
2. Have griddle or skillet just hot enough. To test, put a drop of water on griddle. If it goes right up in a puff of steam then it is too hot. If it bounces around a second before evaporating, griddle is just right.
3. Grease griddle very lightly. Don't pour grease on griddle. Spread it thinly with pad.
4. Pour batter onto griddle. Let each side bake until a golden brown. Never pat cakes.

## BEAUTY CARE FOR THE HANDS

When your hands look rough and red with washing dishes with ordinary soap switch to Lux in the dishpan. You'll be amazed at the results—your hands will grow soft and whiter—dishpan hands will disappear.

Lux doesn't dry the oil out of the skin because it has no harmful alkali which ordinary soaps may have. That's why it's like beauty care right in the dishpan. The economical big box costs surprisingly little, too.

## DANISH COFFEE CAKE

(Recipe makes 8 cakes 7x11 inches)  
Temperature 400 deg. F.  
Time: About 80 minutes

1 cake compressed yeast  
2 tablespoons lukewarm water  
1 1/2 cups milk, scalded and cooled  
1/2 cup melted Spry  
1/2 cup sugar  
1 1/2 teaspoons salt  
1 1/2 to 2—cardamom seeds, crushed  
1 1/2 teaspoons

Grated rind of 1 lemon (1 tablespoon)  
2 eggs well beaten  
6 cups Pillsbury's Best Flour  
1/2 cup butter

1. Soften yeast in lukewarm water
2. Add remaining ingredients in order given, except the last 1/2 cup butter reserved for steps 4 and 5. Mix well.
3. Place in greased bowl; cover and let rise in warm place (80 to 85 deg. F) until double in bulk (about 2 hours).
4. Turn out flour on floured board; knead until dough is smooth and elastic. Roll out 1/4 inch thick; dot with small bits of butter, using 1/4 cup.
5. Fold over one-third of dough to cover butter; dot top of this fold with remaining butter; fold un-buttered dough over this, press-edges together firmly.
6. Roll out 1/4 inch thick; fold each end to center; fold again making 4 layers of dough.
7. Pat and roll out 1/4 inch thick. Spread center or dough with cooled Fruit Filling.

## FRUIT FILLING

1 cup sliced dates  
1/2 cup currants  
1/2 cup raisins  
1/2 cup water  
1/2 cup sugar  
1 teaspoon cinnamon  
Few grains of salt

Put all ingredients together in saucepan; stir and cook until thick. Cool.

8. Fold one end of dough to center to cover filling; fold over remaining end of dough to center with edges meeting but not overlapping.
9. Pat or roll out 1/4 inch thick; cut into 8 sections. Place each in greased pan, or place side by side in large pan with melted butter brushed between the sections.

## TOPPING

1. egg white
- 1 tablespoon water
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1 cup chopped or sliced almonds.
10. Stir egg white and water together. Use to brush over top of each cake.
11. Combine sugar and cinnamon; sprinkle over dough. Sprinkle almonds on top.
12. Cover and let rise about 45 minutes. Bake in moderate oven. When cool, cut crosswise into 1/2 inch strips to serve.

## Letter B Second in the Alphabet Through Ages

The letter B, representing the voiced labial stop, has had second place in the alphabet since ancient times. The Phoenicians, credited by many scientists with inventing the group of letter-sound symbols from which our modern alphabet is derived, had a symbol for the letter B as early as the year 1200 B. C.

There also is a scientific contention that an earlier alphabet, Sinai script, was the forebear of our alphabet. There is an interesting resemblance between the symbols for the letter B of Sinai script and some of the early Phoenician and Greek alphabet symbols. Even the ancient Egyptians, whose hieroglyphic writings were made up of a combination of letter symbols and pictures, says a writer in the Chicago Tribune, had a definite symbol for the letter B. It was a picture of a crane.

The Roman letter B has come down to us unchanged, although it was a refinement of the Greek beta. The Roman B dates from pre-classical to classical times. The earliest record of the Greek beta was about 460 B. C. In any consideration of the alphabet it is interesting to note that all of the symbols of all of the alphabets were developed in the beginning from the crude pictographs of the ancients, whose method of leaving a written record was to draw a crude picture, describing an event, on a slab of stone or on a stone cave wall. Picture symbols have been used by the aborigines of modern times, including the early settlers of Australia and the American Indians. It is generally accepted by scientists that the invention of the alphabet did not consist of a sudden creation of letters representing sounds, but was a gradual transition from picture to letter symbols.

About 20 people of Multnomah attended the big Townsend meeting at Benson Tech last Sunday the 5th, seeing and hearing Dr. Francis E. Townsend. They say that about 2300 persons were present.

## After Attending

THE COOKING SCHOOL

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How one woman discovered the NEW RINSO and got whiter, brighter washes without scrubbing or boiling is dramatically shown in

"STAR IN MY KITCHEN"

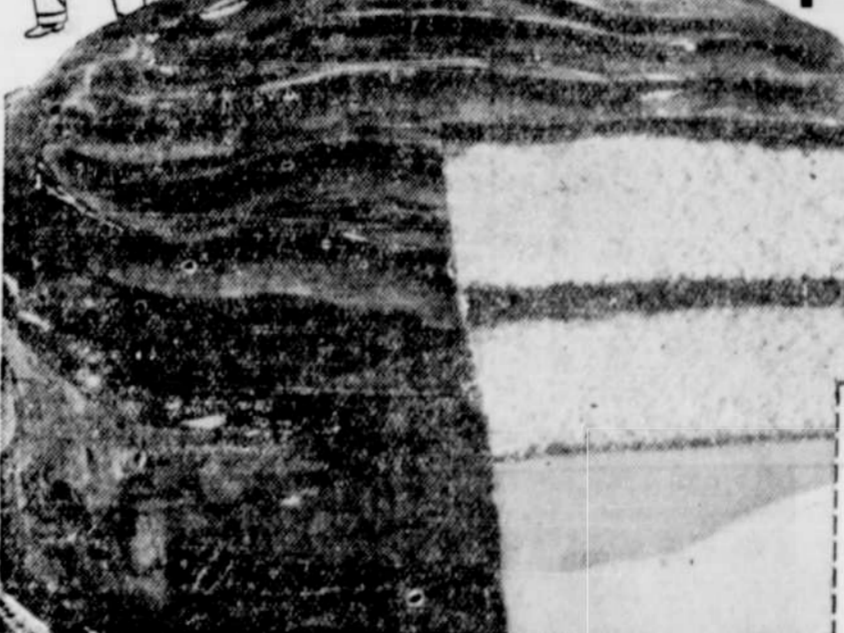
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**Come to FREE Motion Picture Cooking School**  
have a good time—learn about Spry!



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SEE WHAT LIGHT, TENDER CAKES SPRY GIVES IN HALF THE MIXING TIME. TRY THIS RECIPE



**So EASY to bake and fry with Spry**  
—foods are doubly delicious, so digestible

THERE'S a delightful new motion picture coming and it's FREE. Be sure to see "Star in my Kitchen." Watch this paper for time and place. You'll find real entertainment in it and real help, too. For it shows you a new, easier way to bake and fry—with Spry, the new ALL-vegetable shortening. Cooking experts for 281 home-making schools say Spry's the

## OLD FASHIONED CHOCOLATE LAYER CAKE

1/2 cup Spry  
1/2 teaspoon salt  
1 teaspoon vanilla (cake flavor preferred)  
1 cup sugar  
2 eggs, unbeaten  
2 cups sifted flour (cake flour preferred)  
2 1/2 teaspoons baking powder  
1/2 cup milk

Combine Spry, salt and vanilla. Add sugar gradually and cream until light and fluffy. (So quickly done with smooth, creamier Spry!) Add eggs, one at a time, beating thoroughly after each addition.

Sift flour and baking powder together 3 times. Add small amounts of flour to creamed mixture, alternately with milk, beating after each addition until smooth. Pour batter into two 8-inch layer pans greased with Spry. Bake in moderately hot oven (375° F.) 25 minutes. Spread Chocolate Frosting between layers and on top and sides of cake.

## CHOCOLATE FROSTING

2 tablespoons Spry  
1 1/2 cups sifted confectioners' sugar  
3 ounces chocolate  
5 tablespoons hot milk  
1/4 teaspoon salt

Melt Spry, butter and chocolate together over hot water. Pour hot milk over sugar and stir until sugar is dissolved. Add vanilla and salt. Add chocolate mixture and beat until smooth and thick enough to spread. Makes enough to cover tops and sides of two 8-inch layers.

(All measurements in these recipes are level)  
In 3-lb., 1-lb. cans. Also in the big 6-lb. family size.

(Clip and save this Spry recipe)

**Spry** The new, purer ALL-vegetable shortening



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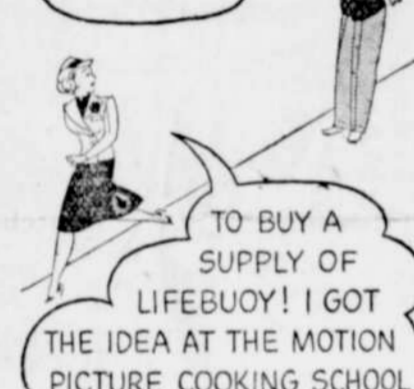
Banana Tea Bread makes excellent toast for breakfast... it's a treat at tea time, in school lunches, at church suppers. Try it for new and "different" sandwiches.

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\*Get your copy of the banana tea bread recipe and other new banana recipes when you see "Star in My Kitchen."

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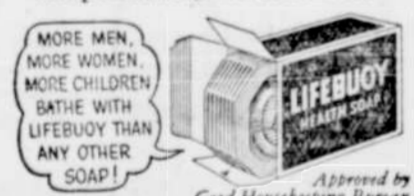


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OH, HE MAKES AN AWFUL SCENE OVER MY HOME-MADE PANCAKES. SUCH THINGS TO SAY!  
WELL, MRS. BROWN, WE CAN GUARANTEE A HAPPY ENDING TO YOUR CASE. JUST GET YOURSELF SOME OF AUNT JEMIMA'S READY MIX. MAN WHAT A MEAL!  
GOSH, THAT MAN OF MINE GOES FOR AUNT JEMIMA'S TENDER, FLUFFY HOT-CAKES! EVERYTHING IS HUNKY-DORY AROUND OUR HOUSE NOW!  
I'LL TRY IT IN THE MORNING, THANKS SO MUCH JUDGE WHITE.

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Chilled Fruit Juice  
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made from easy directions on the package  
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