## SOUTHERN OREGON MINER

## Thursday, February 24, 1944



Westinghouse Home Economist

Wartime Baking Hints I T'S patriotic to serve cakes, good for morale. But it ceases to be patriotic unless every batch of



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ing precious ingredients. These are the six important

steps in making Mrs. Kiene a perfect war-time cake, (1) find a recipe you can trust-one that's been tried and s the tested to meet wartime food-buying conditions; (2) Use good ingred-ients; (3) Measure accurately, and always sift flour once before measconditions; (2) Use good ingred-ients; (3) Measure accurately, and always sift flour once before meas-uring; (4) Mix carefully—and beat only until ingredients are thoronly until ingredients are thor-oughly blended and batter is smooth; overbeating flour coars-ens a cake; (5) Bake correctly in a preheated oven; (6) Treat your cake right after it's baked—when the company of the company of the company cake right after it's baked—when it comes from the oven, run a knife

\* \* \* \* \* \* \* \* \*

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nitions Building, Washington,

\* \* \* \* \* \* \* \* \* \* \*

D. C.

the Army can use it too.)

nity the WAC offers you!

pastry turns out a complete suc-cess. And since About pies! Don't be surprised if recipes for suct pie crust call for a little more water than crust made wartime pastries of vegetable shortening or lard, are new, and not but don't use too much. Mix flour are new, and not substitutes, here's hoping these hints will keep you, as they have me, from wast-ing precious in

MENU

Dutch Oven Dinner (round steak, carrots, polatoes, onlons, celery) Leaf Lettuce Balad Enriched White Bread - Butter • Deep Dish Rhubarb Pie

\* Deep Dish Rhubarb Pie Recipe 4 cupa rhubarb, cut ½ cup ) or in ½ inch lengths sugar ) 1½ 3 thep. taploca or ½ cup ) cup 6 thep. flour honey ) suga % cup honey } sugar

# utes.

| Suet Pastry Recipe    |                                  |
|-----------------------|----------------------------------|
| enriched flour        | % cup rendered                   |
| % teaspoon salt       | 3 thep. water                    |
| Blend flour, suct and | salt together until              |
| work until it forms a | eal. And water and smooth dough. |

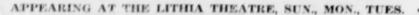
**Good Care Helps** Make Linens Last Through War

Linens like care. Making them last is one of the busy homemaker's war jobs, says Lois A. Lutz, extension specialist in home management at Oregon State College. The more linens saved, the fewer that have to be made, and more men, machines and materials are released for the vital jobs of war. Furthermore, they are mighty hard to get.

Teach family members to avoid bad practices that tend to wear linens out, suggests Miss Lutz. Marking on the cloth with a knife or fork weakens the fiber and a . hole may appear as a result. , Creases, too, are hard on household linen. Try to have as few folds as possible and avoid ironing them in. Washing can be wearing. Avoid strenuous rubbing and bleaches that cause the fibers to disintegrate.

A stitch in time will often save a piece of household linen and make it last longer. Miss Lutz advises homemakers to catch small holes before washing, to repair worn selvages and to darn small holes in the body of a towel or bath mat.

Better linens that are to be tored for the duration will keep





The Ritz Brothers with Frances Langford in "Never a Dull Moment". .a maniacal melange of mirth and melody!

### ASHLAND USO COFFEE HOUR PROVES POPULAR

Mrs. Naomi Grunewald and Mrs. Carrie Weimer were in charge of the Saturday evening coffee hour at the Ashland USO last week

The coffee hour, one of the regular institutions at the Ashland USO, is a service of coffee and cake available to the men who drop into the building anytime between the hours of 5:30 and 7:30 on Saturday, and usually about 60 men are served.

the refreshment period during the Friday by members of the Junior dance to follow, the latter usually Civic Club. consisting of punch and cakes served in the dining room. For Subscribe for The Miner today.

the coffee service the GI's go into the cozy kitchen and sit about the large table "like at home", the coffee pot in reach of an outstretched arm. Here they chin with each other in small groups, chat with the hostesses if they like, and may even wash the dishes. Among hostesses in charge,

Miss Margaret Page is one of the longest in service. Miss Ethel Reid and Mrs. Naomi Grunewald are also long-time hostesses of indefinite assignment. Each is a master coffee maker. Cookies for The coffee hour is distinct from the coffee hour are baked on

## NATIONAL SEW AND SAVE WEEK INSPIRES HOME SEWING





A Traveling Examiner of Operators and Chauffeurs is scheduled to arrive in Ashland, Monday, February 28, 1944, and will

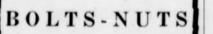


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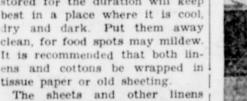


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The sheets and other linens which are used regularly are best piled so that the freshly laundered ones are at the bottom of the pile. This keeps them all wearing equally and gives them a chance to make a comeback after using, Miss Lutz adds.

Send a shell across the pond, when you buy a sure-profit War Bond!

a dry heat method for tender cuts

salt and pepper

2. Place fat side up on

3. Insert meat thermometer

4. Roast in slow oven-300° to 350° F.

5. Add no water. Do not

Roast to desired degree of doneness

cover. Do not baste

rack in open roasting pan

Many Thrifty Cuts may be Roasted

STEPS IN ROASTING

/ Season with

HIS week marks the sixth annual National Sew and Save Week. Sewing to save for victory has inspired many a girl who never sewed before to try her hand at clothes-making. The jersey blouse and aralac skirt are easy for a beginner to make, and a good style for all-occasion wear. Directions for making a matching drawstring bag with scalloped cuff may be obtained by sending a stamped, selfaddressed envelope to the Needlework Department of this paper. specifying design A 3625.

be on duty at the City Hall between the hours of 9 a.m. to 5 p.m. All those wishing permits or licenses to drive cars are asked to get in touch with the examiner during these hours.

The Committee on Food Preservation and Storage at the recent regional victory garden conference in Portland recommended that community canning centers be established in as many communities as possible, but that a qualified instructor be in charge at each center so that only correct canning procedures will be used.

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