

PRACTICAL BAKING LESSONS

PAPER BAG COOKERY



Cooking in Paper Bags, for meat, vegetables and pastries is becoming so popular that recipes for this method are greatly in demand. Many articles are greatly improved by using paper bags. One can buy the especially prepared bags at all grocers in assorted sizes at a very small cost. Below I will give you a few recipes which I have found are much finer in the bags than baked in the open oven.

Nevada Briggs

Apple Dumplings

Paper Bagged
2 cups sifted pastry flour, 1/2 teaspoonful salt, 2 level teaspoonfuls K C Baking Powder. About 1/2 to 1 cup milk, 1/4 cup shortening, Cinnamon or nutmeg, Sugar.
Sift together, three times, the flour, baking powder and salt; work in the shortening and mix to a dough with milk as needed; roll into a square sheet one-third inch thick and cut into four pieces. Lay a core of pared apple on each piece, fill the center with sugar and cinnamon, then draw up the dough to cover the apple; make smooth and place in a well-buttered paper bag, giving plenty of space in the bag for the dumplings to rise. In using the bag, cut the outer and inner surface, have the seam side up and pin mouth of the bag securely. Place the bag on a shallow pan. Have a slow oven when the bag is placed in the oven and increase heat later. I find the most frequent mistake in using bags is to have the oven too hot. It takes much less heat to bake in a paper bag than in the open oven. To determine when the apple dumpling is baked, make a small hole in the top of the bag and test with a fork. You will find apple dumplings baked in bags are delicious, the pastry being very light and soft. No often apple dumplings baked in the old way in the open oven have a very hard crust. Serve dumplings with cream or Hard Sauce.

Hard Sauce

Beat half a cup of butter to a cream, gradually beat in one cup of sugar and press into a dom shape on a glass or china plate. Grate a little nutmeg over the top.

Beef Roll in Paper Bags

3 cups flour, 1 teaspoonful salt, 1/2 cup shortening, Sweet milk, 2 beaten eggs, Grating of onion, 3 level teaspoonfuls K C Baking Powder, 1 cup each, chopped cooked beef and ham, 1 teaspoonful mixed mustard, 1/2 teaspoonful each, salt and pepper, Broth or water.
Mix a biscuit dough of the flour, salt, baking powder, shortening and milk, and roll into a sheet half an inch thick, having the ends even. Mix the other ingredients by themselves, using liquid as needed to make a paste. Spread the paste over the dough and roll like a jelly roll.
Other cooked meats may be used in the same way. Often we have several different kinds of cold meats left, with not enough of any one kind for a particular purpose. One can use these several kinds putting them through the food chopper, using two cups of this chopped meat, seasoning as desired. For baking in the paper bag prepare the bag as for apple dumplings and bake by same rules. Serve with a brown gravy.

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NOTICE

So many requests are being made for lessons that have been missed, that we have had the complete series of lessons durably bound and will send it free on request.

If you have missed any of the lessons, or would like to have them in convenient form for future use, or if you have a friend to whom they might be helpful, drop us a postal and a bound set will be promptly mailed FREE.

K C BAKING POWDER MFGS., 16th and Canal Sts., Chicago, Ill.

LETTERS FROM OUR COUNTRY CORRESPONDENTS

Country Clippings

Miss Hazel Fleming has been visiting her aunt, Mrs Maud Grimes, a few days this week.

Mrs R C Pepperling spent Sunday with her sister-in-law, Mrs Frank Linderman.

Edgar Brown, Z J Clark and son Glen left last Thursday for Portland to attend the Rose festival.

Jim Brown and wife were Stayton shoppers Thursday.

Mrs E Wendt and daughters, Mrs Anna Rartlett and Miss Nelda Wendt visited Mrs Jim Brown over Sunday.

Arthur Leffler and wife of Mill City are visiting the latter's parents, Rev S B Cole and wife.

Mrs Z J Clark and daughter, Miss Lulu visited Mrs Bert Hollis Sunday.

Wilbur Fleming and Miss Oda Clark attended the Bohemian picnic and report a jolly time.

It has been noticed that since J E Simanek graded the road in the upper part of the Scio district most of the people of Bilyeu Den travel the north side of Thomas creek. Mr Simanek would be

pleased if a number of these farmers would open their hearts and donate a few loads of gravel to finish the grade in first class condition. As the daily mail accommodates one as much as another, let us all turn out and help. We are quite sure our mail carrier will not object to the filling of the mud holes.

Miss Bessie Chatfield of Crabtree is assisting in the house work for Aunt Ollie Shelton.

J D Grimes and wife spent Sunday with the former's sister, Mrs Anna Agee and family.

Mr Landwehr and family of Minnesota are visiting the former's sister, Mrs Wm Gorgor of Bilyeu Den, this week.

Mr and Mrs J A Bilyeu and Mrs J N Weddle of Scio visited aunt Ollie Shelton Sunday.

Merle Frost and Carl Smith called on Conard Westenhous Sunday.

Grandma Mc Coy left last Thursday for a few weeks visit with her son John of Lebanon.

Conard Westenhous, John Neal, Lulu Clark and Lola and Laura Westenhous attended the Lebanon strawberry fair last week.

Henry Neal made a business trip to Scio last Thursday.

Mrs Jake Weidman visited at Aunt Nancy Bilyeu's Sunday.

Country Jake

Moving picture show Sunday evening at Wesely-Cain Hall.

SHELburn ITEMS.

Gertrude and Clair McLain are visiting their uncles in Benton county this week.

Mrs Stanley Taylor and 2 children are visiting her parents at Medford this week.

Howard Shelley is taking the teachers examination at Albany.

Mr and Mrs Sweink of Dundee spent last Sunday with the latter's sister, Mrs A P Hiron and family. They went to Silver Creek Monday to visit Mrs Swink's old home, their daughter Mable remaining for a longer visit.

Mr Brant had the misfortune to lose his saw mill by fire Monday night.

Mr Steidel is in a very critical condition with cancer of the liver. He was brought home Monday morning.

Earl Russell and wife are at Scio this week helping to care for him.

Rev Knapp, pastor of the Presbyterian church will preach here next Sunday.

Mr Bounds and wife spent Wednesday with Rev McLain and family.

Mrs Russell of Macleay is spending a few days with Mr Steidel and family.

Mr and Mrs A P Hiron made a business trip to Albany Monday.

Mr and Mrs Shelley took in the town of Stayton Tuesday.

SANTIAM FARM TOPICS.

Johnny Smallman of Astoria, a former resident of Scio is here visiting relatives and friends for a month, and is occasionally casting sheep's eyes at the widows whom he thinks are looking for a partner.

Mrs Rebecca Morris of Albany returned home Tuesday with a fine supply of berries for winter use.

Miss Bertha Smith is staying with Mrs Eda Bilyeu for a few weeks.

Geo Elyeu and wife pulled out Tuesday morning for the Breitenbush Hot Springs for a month for their health. Cecil Crumes and wife are taking care of their things.

Mrs Martha Smith went over to Albany for her first trip in 18 years. It was quite a sight to her to see such a change in the city improvements.

Clabe Stewart of Albany was over Tuesday collecting relics, such as part of the first house built in the forks of the Santiam, owned by Newton Crabtree, and built in 1844 by Mr Packwood, which he, Mr Stewart wishes to exhibit at the pioneer meeting at Brownsville. Mr Stewart is writing a history of Linn county from 1840 to 1860.

The Pie Eater and Mr Fillpott have been out perusing the crops and pronounce hay a poor half crop and spring grain poor without several nice showers, as it most all looks sickly.

Santiam Farm will furnish strawberries from the 16th on, at 12 1/2c on the vine, and gathered reasonable, as they are getting scarce. Currants after the 24th, 20c on the bushes, picked and delivered at 25c per gallon.

Two of Geo Glass' daughters, of Gaass Valley, former residents of Scio, are down visiting their grandmother, Mrs Phoebe Turner for a week. They are both robust eastern Oregon girls. The eldest is married and the younger would not object if a favorable opportunity offered.

At our school meeting Monday G L Sutherland was elected clerk and Thos Small director.

The Santiam Farm has had fine success in selling his crop of strawberries as he has had calls for them as fast as ready to pick. He now has currants, rhubarb and vegetables to supply his customers with and will make up all his surplus berries into berry juice and wine which the old man keeps to treat his friends on.

Can some one inform the Pie Eater how to prevent or keep the pesky rob-

FREE SHOW!

at Scio Opera House
Mon. Eve June 23

THE WARING-LESLIE VAUDEVILLE COMPANY

Singing, Dancing, Music, comedy, Magic. Fun for Everyone.

HERE ALL WEEK

Free Monday Night Only

Children not admitted unless accompanied by parent or guardian.

Bring them with you.

University of Oregon Summer School June 23--August 1, 1913

Twenty five instructors—Fifty courses. Distinguished Eastern Educators added to regular faculty.

University Dormitories open. Board and room at \$3.50 per week. Reduced railroad rates. For complete illustrated catalogue, address

The Registrar

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FRESH PAINT!

How long since this sign hung on your house?

Now just stop and think. Hasn't it been a long time? But what has the weather been doing in the meanwhile? That's the point to consider. When the elements attack the wood your house is on the down grade fast. Soon the loss from depreciation is a whole lot more than the cost of a good coat of paint.

Sure, painting costs money. So the thing to do is to buy the paint that lasts longest, and the answer is Here's the reason: Bass-Hueter Paints are made on the Pacific coast for this climate with its many days of sunshine and seasonal rainy spells.

Just as they have been for years, Bass-Hueter Paints today are the most durable for the Pacific coast climate. Get the painter to give you an estimate, but insist that he use Bass-Hueter Paints and the repainting will not be necessary for a long, long time.

We sell Bass-Hueter Paints because we know them to be most durable for the Pacific coast climate—know it by practical experience and severe test.

BLATCHFORD BROS. SHELburn, OREGON

ins from eating up his crop of cherries without breaking the rules of the new law made to protect such a destructive bird, as they are the most thieving birds of the state, such a law prevents the farmers from protecting his crop of fruit and leaves it all to the mercy of the robins.

PIE EATER.

Farmers attention—Let us print your return card on envelopes. We will furnish a good grade of stock and print your name and address, and name of farm, if desired, 100 for 50c, at the News office.

Ladies Calling Cards printed or blank for sale at this office.