

"New Star for your Kitchen"

BANANA TEA BREAD



A GRAND new fruit bread... packed with the fruity goodness of bananas. And this is news...the bananas actually keep the bread moist and fresh for several days.

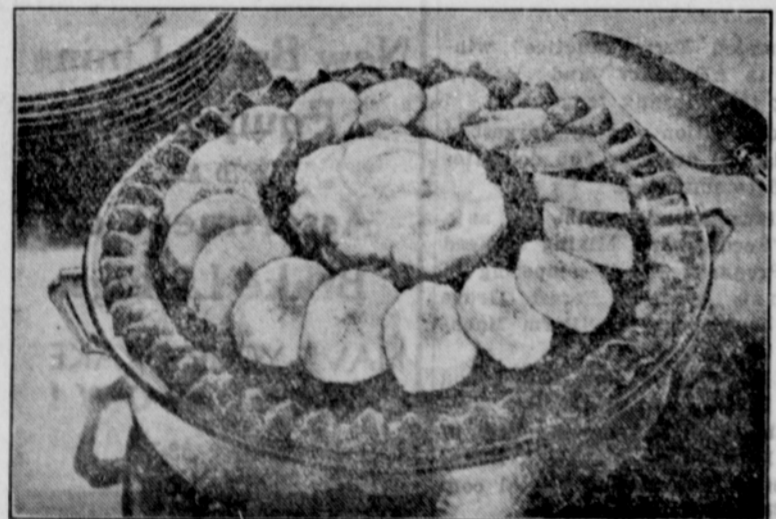
Banana Tea Bread makes excellent toast for breakfast... it's a treat at tea time, in school lunches, at church suppers. Try it for new and "different" sandwiches.

Be the first in your crowd to serve this new flavor treat. And remember, Banana Tea Bread is only one of the many new uses for bananas.

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

UNITED FRUIT BANANAS
Distributed by
FRUIT DISPATCH COMPANY

And the Bananas Go 'Round and 'Round!



Bananas round out the dessert and make a masterpiece of pie! The brown beauty pictured here is a deep dish affair guaranteed to fill the family vacuum to perfection. Read how to make it, below!

"MUSA SAPIENTUM"—fruit of the wise man—is what botanists named the banana. Alexander the Great is supposed to have been one of the first to sing the praises of the banana. Wise men, ever since, have been choosing bananas—because they look good, taste good, do you good and are always available at budget-balancing prices, the year round.

Now it's pie that bananas make still better. Not content with gracing almost every dish on the menu from the breakfast cereal to dinner's frozen dessert, bananas have found themselves at home in salads, sandwiches, cakes, desserts, milk shakes, breads—and even in meat loaves and served cooked, as a vegetable!

Banana Cream Pie
1 1/2 cups milk
1/4 cup sugar
1/4 teaspoon salt
3 tablespoons flour
1 egg yolk
1 1/2 cups butter
1/4 teaspoon vanilla extract
1/2 cup lemon extract

1 9-inch pie shell (baked pastry, corn flake or graham cracker)
4 bananas
Whipped cream or meringue

Scald one cup of the milk over hot water. Mix together the sugar, salt and flour. Add 1/4 cup of cold

IRRIGON
By MRS. W. C. ISOM

Chas. A. Rice, candidate for State Superintendent of Public Instruction, was calling at homes in this vicinity last Friday.

Mr. and Mrs. Chas. Langley, who have been living on the Chas. Benefiel place the past several months, moved near Umatilla last week where they have employment on a ranch.

Mrs. Lilly Baker returned home from Portland Wednesday.

Mr. and Mrs. John Doyle from Seattle are visiting his brother, Pat Doyle, who lives in the Leicht camp ground.

Mrs. Frank Leicht has been quite ill with the flu the past week.

The two school busses driven by Ray Lamoreaux and Roy Bedwell transported the grade and high school students to the track meet at Heppner last Friday.

Mr. and Mrs. Ralph Jones, the Misses Clark, Dusenberry, Boling and Mr. Eddy of the teaching staff, and Mrs. Ella Caldwell, Mrs. Marshall Markham, Virginia Chaney and Mrs. John Volle motored to Heppner for the track meet. Irrigon girls won first place in the relay races.

Mr. and Mrs. Robert Smith motored to Ukiah Sunday.


Mr. and Mrs. Frank Brace were Pendleton visitors Saturday.

Harvey Warner is wiring the post office this week.

Mrs. Ollie Coryell was a business

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Non-partisan Judiciary election
May 20, 1938

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visitor in The Dalles the last of the week.

Mr. and Mrs. Emmett McCoy who have been visiting relatives in Carolina and Tennessee the past two months, arrived home Sunday.

The Nimble Fingers 4-H Sewing club held their regular session Saturday afternoon at the school. All members were present.

Wayne Steward motored up from Portland Saturday. He returned Sunday. His parents, Mr. and Mrs. Chas. Steward, accompanied him home for a week's visit.

James Warner returned home from Portland last Wednesday.

Wm. Hoagland spent the week end with his parents.

Harry Smith is quite ill with an attack of flu.

Mrs. Russel McCoy entertained fourteen small guests at a party at her home Saturday afternoon, honoring her little daughter, LaVonne's third birthday anniversary.

Mr. Dudgeon of Santa Ana, Cal., was a business visitor in this vicinity Thursday.

Mrs. Arnberg was a Hermiston visitor Monday.

CARMALLOW CHOCOLATE CAKE
1/2 cup Spry
1/2 teaspoon salt
1 teaspoon vanilla
1 cup sugar
2 eggs, unbeaten
3 ounces chocolate, melted
2 teaspoons baking powder
1/2 teaspoon soda
2 cups sifted Sno-Sheen Cake Flour
1 cup milk
24 marshmallows

Combine Spry, salt and vanilla. Add sugar gradually and cream until light and fluffy.

Add eggs, one at a time, beating thoroughly after each addition. Add melted chocolate and blend well.

Add baking powder and soda to flour and sift 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 moderate oven (350° F.) 30 to 35 minutes.

Cut marshmallows in halves with scissors. Pressing cut sides against cake, arrange on top of each layer. Spread Carmallow Frosting between layers and on top and sides of cake.

AUNT JEMIMA WAFFLES

- 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.
- Have waffle iron hot enough to bake a waffle perfectly in three minutes.
- Grease iron lightly. An electric iron requires no greasing after paraffin has been brushed lightly on it before its original use.
- Serve waffles as soon as done. Never stack. Stacking spoils crispness.

BANANA CREAM
(6 Servings)
1 medium size banana
1/2 cup confectioners' sugar
1/2 cup lemon juice
1/16 teaspoon salt
1 1/2 teaspoons vanilla
1 1/2 pints coffee cream

Slice banana very thin and add to sugar. Mix well. Add lemon juice and coffee cream and pour into freezing tray and allow to freeze firm. Remove to ice-cold mixing bowl; add vanilla, and beat with electric or hand beater until mixture becomes very light. Return to freezing tray and allow to finish freezing without further agitation.


"Star In My Kitchen"
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CARMALLOW FROSTING
1/2 cup granulated sugar
1/4 cup hot water
2 tablespoons Spry
2 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon vanilla
1/2 cup caramelized sugar syrup
3/4 cup sifted confectioners' sugar
1 egg yolk, unbeaten
6 tablespoons scalded cream (about)

Place granulated sugar in skillet and stir constantly over medium heat until sugar is melted and rather dark. Remove from fire, add hot water gradually, and stir until dissolved. Combine Spry, butter, salt, vanilla, and caramelized sugar syrup and blend. (Remaining sugar can be stored for future use.) Add 1/2 cup confectioners' sugar gradually, creaming well. Add egg yolk and mix well. Add remaining sugar, alternately with cream, beating until smooth and stiff enough to spread. Add just enough cream to make a nice spreading consistency. Makes enough frosting to put between layers and on top and sides of Carmallow Chocolate Cake.

MORROW FARMERS ATTACK EROSION

HEPPNER—Gullies through summer fallow or in wheat fields used to be thought of as something that just happened, but now they are considered a reflection on the type of farming a man is doing, says Joe Belanger, county agent of Morrow county, in discussing the progress that is being made in the control of both wind and water erosion.

For the past three years farmers in this county have been holding their own erosion control meetings without any outside speakers to tell them what to do. Instead they talk over their own experiences and trade ideas on how best to keep their good top soil from blowing or washing away. The first year there were about 60 attended this meeting. The next year there were 80, while this winter about 150 turned out for it, says Belanger.

This spring farmers are watching with great interest a plan started by Frank Anderson on his 2000-acre ranch. He has planted his fall grain in strips about 10 rods wide along the contour of his land. There are as much as 40 acres in each strip, so harvesting costs need not be increased.

In order to take up the "slack" between the wheat and fallow strips, Anderson has planted a narrow strip of crested wheat grass between them averaging about a rod in width. This makes it possible to keep the strips of wheat and fallow an even width throughout the length regardless of the slope of land, thereby facilitating harvesting and other farming operations. These grass strips account for just about the normal diversion needed under the AAA program.

R. A. Thompson is making plans to go even further in changing his

old farming practices. He is seriously considering an 18-year rotation in which crested wheat grass will be kept on one-third of his wheat land for six-year periods, affording good spring and fall pasture for his livestock as well as making considerable seed yields.

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- CRACKERS - Large 2 lb. box **23c**

FLOUR All Purpose - 49 lb. sack **\$1.05**
Hard Wheat - 49 lb. sack **\$1.49**

- COFFEE - Pound pkg. **15c**
- SOAP - Soapy Sudz Pkg. **19c**
- BACON - Squares - Fine for Seasoning **19c**

Marshmallows Fluffiest 2 1 lb. pkgs. 25c	Grapefruit Arizona Seedless Sweetest of the Sweet Dozen 29c
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- PEPPER Lb. pkg. **15c**
- BROOM - Good 4-Tie Boardman **39c**
- BUTTER - Oregon Rose lb. **29c**

Catsup Large Bottle 10c	Vanilla Full Pint - Real Bargain Paring Knife FREE! 49c
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Milk
Tall Cans **6c**

OLIVES, Ripe, Large Cans **25c**

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

OLD FASHIONED CHOCOLATE LAYER CAKE
1/2 cup Spry
1/2 teaspoon salt
1 teaspoon vanilla
1 cup sugar
2 eggs, unbeaten
2 cups sifted flour (cake flour preferred)
2 1/2 teaspoons baking powder
1/4 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 1/2 cups sifted confectioners' sugar
1/4 teaspoon vanilla
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 this recipe are level)

In 3-lb., 1-lb. cans. Also in the big 6-lb. family size.

(Clip and save this Spry 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.

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