

# Every Housewife Is Invited to Enjoy Three-Day Cooking School

## CULINARY CRAFT....

By Estella Dorgan, Director of Home Service, California Oregon Power Co.

### Chocolate Cookery

Was there ever anything better tasting than luscious Chocolate Cake with lots of soft chocolate frosting between, on top and around in swirls of our favorite flavor? Maybe so, but the exception is rarely mentioned in this chocolate conscious and loving country. It is not at all surprising to find that the United States leads the world in the amount of cocoa beans imported since we have adopted this flavor not only for winter's most popular sweet dishes but also for the year around favorite. However it is not only flavor which makes chocolate accepted so generally. It is rich in food value and is wisely included in lunches, hiking trips, children's afternoon "snacks" and at every and all times when concentrated food value is considered. The following recipes will make good additions to your collection of chocolate varieties.

**2 cups milk**  
**1 cup sugar**  
**1-3 cup flour**  
**1-8 t salt**  
**2 squares melted chocolate**  
**3 eggs**  
**1 t vanilla**

Meringue with nut meats  
 Scald the milk in double boiler. Add the blended dry ingredients and stir until thick and smooth then add the melted chocolate and cook for 15 minutes. Separate the eggs, beat the yolks slightly and add the hot, thick sauce to them gradually and continue cooking for 5 minutes. Remove from heat, add 1/2 teaspoon of vanilla and cool. Pour into baked pastry shells and cover with a meringue made of the three egg whites beaten stiff with 6 tablespoons of sugar. A few grains of salt and one third cup of chopped nut meats. Brown slowly in oven. (15 minutes at 300 degrees).

**Chocolate Sunshine Cake**  
**1/2 cup egg whites**  
**1/4 t salt**  
**1/2 t cream of tartar**  
**1 1/4 cups granulated sugar**  
**1/2 cup egg yolks**  
**1 cup flour—minus 5 T**  
**4 T unsweetened cocoa**  
**1 t vanilla**

Beat whites with salt and cream of tartar, fold in sugar. Beat egg yolks well, fold into whites carefully then fold in the sifted flour and cocoa. Add vanilla. Bake in tube pan, which has been rinsed in cold water, for 1 hour at 325 degrees.

**Chocolate Mashed Potato Cake**  
**1 cup butter**  
**2 cups sugar**  
**4 eggs**  
**1 cup mashed potato**  
**1 1/2 cups flour**  
**1 t cocoa**  
**1 t cinnamon**  
**2 t baking powder**  
**1 cup chopped nuts**  
**1/2 cup sweet milk**  
**1 t vanilla**

Cream the butter, add sugar and cream again. Separate eggs and add yolks to the creamed mixture then add the mashed potato, warm, and blend well. Sift remaining dry ingredients and add one fourth by alternating with milk. Add flavoring and nuts. Bake at 350 degrees for 45 minutes.

**Chocolate Ice Cream**  
**2 cups cold milk**  
**2 squares unsweetened chocolate**  
**3 T Minute tapioca**  
**1/4 t salt**  
**1/2 cup sugar**  
**1/2 cup light corn syrup**  
**2 T sugar**  
**2 egg whites**  
**2 t vanilla**  
**1 cup cream, whipped**

Add chocolate to milk in double boiler. When chocolate is melted, beat until blended, add tapioca and cook 15 minutes, stirring frequently. Strain thru fine sieve (not rubbing!) onto sugar, salt and corn syrup. Stir until sugar is dissolved then cool. Add 2 T sugar to egg whites and beat until stiff then fold into cold tapioca mixture. Fold in whipped cream and vanilla. Freeze in trays 4 hours.

**Cheese Dishes are Always Good**  
 "From Soup to Nuts" is literally true, referring to the use of cheese. Cheese cubes in soup and grated cheese sprinkled over hot soup add a delicious flavor to the ordinary cream soup. Cheese balls, rolled in

chopped nuts make attractive additions to salad or pie. And steamed dried fruits, stuffed with creamed and highly seasoned cheese are very good used for salad, dessert or hors d'oeuvres. These are just a few suggestions for using cheese in interesting ways. Of course there are the substantial dinner dishes which depend largely upon cheese for their individual flavor. The recipes given today belong in that group and are selected as being especially appropriate during the Spring season. They are excellent meat substitutes for any season of the year, sharing popularity with eggs and fish but actually more versatile in possibilities.

**Cheese and Potato Scallop**  
 Arrange in a casserole a layer of finely cubed raw potatoes. Sprinkle with grated American cheese and bits of red pimento. Repeat until dish is three fourths full, topping with cheese, buttered crumbs and seasoning to taste. Pour over all one large can of whole evaporated milk. Bake uncovered at 375 degrees for one hour.

**Tomato and Cottage Cheese Ring**  
**1 1/2 pines cottage cheese**  
**Salt and paprika**  
**Tomato jelly**  
 Strain the cottage jelly, season well with salt and paprika and pour into the bottom of a ring mold which has been dipped in cold water. Cover with the Tomato Jelly given below. Set aside to harden and chill. Serve on a bed of shredded lettuce and decorate with hard cooked eggs cut in lengthwise sections.

**Tomato Jelly—**  
**1 No. can tomatoes**  
**6 cloves**  
**1 medium onion, minced**  
**1 bay leaf**  
**1 t salt**  
**2 T granulated gelatine**  
**1/2 cup cold water**  
**1 lemon, grated rind and juice**  
**2 T vinegar**  
**1/4 t pepper**

Boil the tomatoes, cloves, onion, bay leaf, salt, pepper and vinegar for three minutes then strain. Soften the gelatin in one half cup of cold water. Combine with hot tomato sauce and add the lemon juice and rind. When the gelatin is dissolved, strain and pour into pan to cool. When cooled, pour over the cottage cheese in ring and set aside to chill and harden.

**Macaroni, Cheese and Mushrooms**  
**2 cups macaroni**  
**1/2 t salt**  
**3 lbs. mushrooms**  
**1/2 c water**  
**2 T butter**  
**1 pimento, chopped**  
**1/4 c white sauce**  
**1/4 c grated cheese**

Cook macaroni in boiling, salted water ten minutes. Simmer mushroom stems and peelings in water to make a stock, then drain. (Or use canned mushrooms.) Slice mushroom caps and saute in butter 5 minutes. Melt cheese in white sauce and combine all ingredients, pouring into a buttered casserole and laying bacon strips on top. Bake uncovered in oven at 375 degrees for 45 minutes.

**Cheese Harebit**  
**1 T butter**  
**2 lbs cheese**  
**1/4 c milk**  
**1 egg**  
**1/2 t salt**  
**1/2 t mustard**  
**Daab of cayenne pepper**

Melt the butter in double boiler, add the cheese, broken in small bits or grated, then seasonings. When cheese is melted, add the egg, beaten with the milk, and cook one minute. Serve at once on toast, waffles or crackers.

**Puff Paste-Patty Shells**  
**Deviled Crab Patties, Mushroom Patties—Fruit Patties**  
 Puff Paste is the rich pastry used in making fancy pastries, such as "French Pastry" and Patty Shells. Many women take particular pleasure in making individual designs in this type of pastry for their parties and serve with either hot fillings in the main course or cold fillings for dessert. A good recipe and the method of blending and baking will be interesting to those who delight in the delicacy of rich pastries.

**Puff Paste**  
**1 1/2 cups bread flour**  
**1 cup washed butter**  
**Ice water**  
 Wash the butter and reserve two tablespoons of it. Shape the remainder into a circular piece about one-half inch thick and set to one side while you work the two tablespoons into the flour with finger tips. Add ice water sufficient to make flour mixture stick together then knead lightly for about five minutes. Cover with clean cloth and let stand in

the refrigerator for five minutes. Roll out to a rectangular shape about one fourth inch thick and place the butter on the lower half. Sprinkle lightly with flour then fold the other half of pastry over the butter and enclose as much as possible when pressing the edges tightly together. Cover and let stand about five minutes before rolling out. Repeat this three times, turning the pastry around on the board each time so as to roll it in a different direction each time. When rolling is finished, place in the refrigerator to chill, covering as usual.

## PHOENIX SCHOOL PLANS OPERETTA FRIDAY EVENING

Friday evening, April 1, the pupils of the lower grades of the Phoenix school will present the operetta, "The Runaway Song." Rehearsals which have been progressing for several weeks promise an exceptionally entertaining evening for those who attend the performance. The musical score is filled with tuneful numbers and the three acts of the play call for varied scenic effects and brilliant costuming. Mrs. Fish

is directing the operetta and the stage settings are being originated by Tom Swen.

Following the "Runaway Song" something new and unusual in the way of amusement is to be offered. A puppet show, entitled "The Three Wishes," will be presented by the pupils of the fifth grade. The realism of the actions of the mannikins is dependent upon the children and the manipulation of the characters requires no little skill.

This feature is directed by Mrs. Goldin and a realistic performance is assured. The shows are scheduled to begin at 8:00 in the Phoenix gym and all who are interested in children's activities are urged to attend.

## EXAMS FOR LICENSES SATURDAY, MONDAY

Ward McReynolds, examiner of operators and chauffeurs, will be in Medford Saturday and Monday, April 2 and 4, at the city hall, between the hours of 8 a. m. and 5 p. m., according to announcement released from the secretary of state's office.

All people wishing permits or licenses to drive cars are asked to get in touch with Mr. McReynolds during these hours.

**Patty Shells**  
 Roll puff paste to one fourth inch thickness and cut with large biscuit cutter. Dip cutter in flour to prevent sticking. Cut out center of half the pastry rounds with smaller cutter. Brush the large pastry rounds with water near the edges and cover with the rings, pressing together lightly. Chill very well before placing in hot oven, 475 degrees for 15 minutes. Reduce heat to 350 degrees for the remaining 30 minutes. Bake the small center pieces separately and use for garnishes or jelly tart.

**Deviled Crab Filling**  
**1 fresh crab or one can of crabmeat**  
**2 c chopped nut meats**  
**2 hard cooked eggs, diced**  
**1 pimento, cut in fine strips**  
**Seasonings**  
**2 cups white sauce with 1/4 cup catsup**  
 Break crabmeat into good sized pieces and mix with nuts, eggs and pimentos. Add catsup to hot white sauce and combine two mixtures. Pour into patty shells and top with one of the baked centers of pastry.

**Mushroom Filling**  
**1 cup mushrooms**  
**2 T butter**  
**2 T flour**  
**1 c milk or liquor from mushrooms**  
**1 t chopped parsley**  
**1/2 t onion juice**  
**1/2 c stuffed olives**  
**Seasonings**  
**Paprika**

Beat butter, add flour then, gradually the liquid stirring until smooth. Add remaining ingredients and cook until thoroughly heated. Pour into patty shells and serve immediately.

**Fruit Filling**  
 Add your favorite fruit butter or marmalade to whipped cream or stiff meringue and fill patty shells. Decorate with fruit or chopped nut meats.

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## ROSEBURG GETS HIGHWAY OFFICE

GRANTS PASS, Ores., March 29.—(Special)—The southern Oregon division headquarters of the state highway department will leave Grants Pass this week and be established in the Douglas county courthouse at Roseburg. It was announced here Saturday afternoon by E. A. Collier, newly appointed division engineer for division No. 2.

The change was ordered at the last meeting of the state highway commission.

At the same time, Collier said, a resident maintenance engineer would be named by the commission to have headquarters here in the office being vacated by the division engineer, and to take charge of the Pacific highway maintenance from Canyonville south, the Redwood highway to the California line, and the Green Springs mountain highway.

Chiloquin—About 50 additional men recently employed at Chiloquin Lumber Co. mill.

Marshfield—College Inn Cafe reopened.

Klamath Falls—Golf course at the Reames Country club opened recently.



Hester Heath Uses

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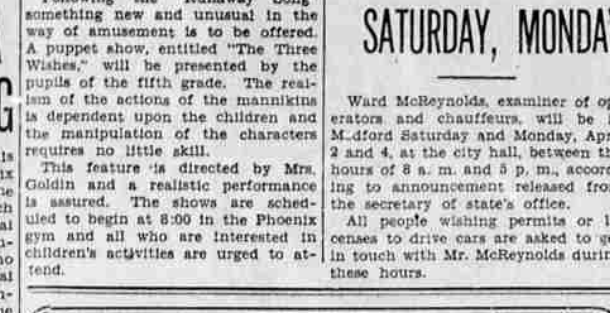
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