

# Tomorrow Will Mark Climax Tribune's Most Successful School

## EXPERT REVEALS 3 FUNDAMENTALS IN GOOD COOKING

By Estella Dorgan.

It is said that to cook you need three things—good recipes, good materials and a good range. It might be added that all of these three essentials can be very easily imposed upon by well meaning cooks—the good recipes by failing to measure accurately and use good ingredients and the correct cooking method.

The good materials may be ruined and wasted by bad combinations, over or under cooking, drowning in water, over-seasoning, and so on.

And a good range certainly should have a square deal in performance. If the instructions for its use are not followed, what can be expected of it? It is almost human, but can't quite out-think the operator. About the kindest way to treat an automatic range is to follow instructions as to cooking in it and then LET IT ALONE to do its work. Don't open the door and "peek in!" Do give it a chance to do the thing you are asking of it. Just go into another room and take up the time with something which will hold your interest—and the trick is done!

Or why not place a whole meal in the oven, set the heat and time controls and go out for the afternoon? These spring days are so very delightful with everything clear and clean after the winter rains. Why not enjoy the outdoors just as much as you can now? You'll come home hungry and happy to a well-cooked hot dinner! Honestly doesn't that seem to be a good plan for the warm days of spring and summer?

Here are a few suggestions for oven dinners:

- MENU I.**  
Ham Loaf Escalloped Potatoes  
Cabbage and Pineapple Salad  
Hot Rolls Apple Crisp
- MENU II.**  
Steak Casserole Baked Potatoes  
Prune Salad Corn Fondue  
Ice Cream and Cookies
- MENU III.**  
Baked Halibut Riced Potatoes  
Egg Sauce Buttered Carrots  
Tomato and Cucumber Salad  
Hot Biscuits Coffee
- Crystalglo—Kodak glass supreme  
The Peaseys opp Holly theater

## Pillsbury's Cake Flour Recipes

**Chocolate Cream Cake.**  
2 squares chocolate  
1/2 cup milk  
1/2 cup butter  
1 1/2 cups sugar  
2 cups Pillsbury's Cake Flour  
1/2 teaspoon baking powder  
1 teaspoon baking soda  
1 cup sour cream  
3 eggs  
1 teaspoon vanilla.

Boil gently the chocolate and milk, then cool. Cream butter and sugar, then add alternately the flour, sifted with the baking powder, and the cream to which the soda has been added. Add eggs one at a time, beating mixture after each egg. Add vanilla. Fold in cooled chocolate mixture. Put in three small cake tins for a three-layer cake and bake 20 minutes in a medium oven (350 deg.).

**Cocoanut Cake.**  
1 cup sugar  
1/2 cup butter  
2 teaspoons baking powder  
2 cups Pillsbury's Cake Flour  
1 cup milk  
5 egg whites  
1 teaspoon vanilla  
1/2 teaspoon lemon extract  
Cream butter and sugar. Add alternately the milk, and the flour sifted with the baking powder. Add flavoring. Fold in stiffly beaten egg whites. Bake in two large square layer tins for 20 minutes, at 350 deg. F. Put together with boiled icing sprinkled with shredded cocoanut.

**Pound Cake.**  
1 cup butter  
1 cup sugar  
2 cups Pillsbury's Cake Flour  
3 eggs  
1 teaspoon rose extract  
1/2 teaspoon almond extract  
1/4 teaspoon salt

Sift dry ingredients together. Cream the butter, and beat in the sugar. When light and creamy, add a cup of the sifted flour and the flavorings. Beat the eggs until thick and creamy, and add these. Then beat in the remaining flour and salt. This cake should be beaten hard for a moment or two to insure a very fine grain. Turn into a tube pan lined with oiled paper, making the mixture higher at the edges than in the center. Bake in a slow oven, 325 deg. F., about an hour.

## Oldest Of D. A. R. Has Birthday Cake

NEW HAVEN, March 31.—(AP) With a large cake on a table beside her bed, Mrs. Rebecca N. Hill, believed to be the oldest member of the Daughters of the American Revolution, today celebrated her 104th birthday anniversary.

Broken windows glazed by Trowbridge Cabinet Works.

## SAVE SOUR MILK FOR BAKING USE HINT FOR WIVES

If the milk you have planned to use has become sour, do not become discouraged. Rather, you might well be pleased since such delicious foods may be prepared with sour milk, and it is not always available. It seems to me that cakes made with sour milk are especially tender, and "Sour Cream Cookies" were always the favorite in the old cookie jar of school days, and they remain so "ever after."

As a suggestion, to neutralize the acid in one cup of sour milk, use one-half teaspoon of soda. If there should be no sour milk available when you need it, an addition of one teaspoon of lemon juice or vinegar to a cup of sweet milk will make a very satisfactory substitute and again you use one-half teaspoon of soda for each cup of this soured milk.

**Sour Milk Cookies**  
2 teaspoons butter  
2 cups sugar  
2 eggs  
1 cup sour milk  
1/2 teaspoon soda  
4 cups flour  
2 teaspoon lemon extract  
Cream butter and sugar, add eggs, mix well then add remaining ingredients and chill. Roll very thin, sprinkle with sugar and press it lightly on the dough with rolling pin. Bake on cookie sheet or shallow pan in hot oven about 8 minutes. (400 degrees).

**Chocolate Cake**  
1 cup butter  
1 1/2 cups sugar  
2 squares Baker's Chocolate  
3 egg yolks  
1 cup sour milk  
1 cup pastry flour  
3 teaspoons baking powder  
1 teaspoon cinnamon  
1 teaspoon soda  
1 teaspoon vanilla  
3 egg whites, beaten.

Cream butter, add sugar gradually and cream again. Add melted chocolate and egg yolks and mix well. Sift dry ingredients together and add one-third to creamed mixture before adding sour milk with soda alternately with remaining flour combination. Add vanilla then fold in beaten egg whites. Bake in two layer pans at 350 degrees for 30 minutes.

**Sour Cream Filling No. 1**  
1 cup thick sour cream  
1 cup light brown sugar  
1 cup white sugar  
1 cup walnut meats

Cook first three ingredients to soft ball stage (350 degrees), remove from range, cool a little bit then beat until it becomes thickened, add nuts and spread on cake.

**Sour Cream Filling No. 2**  
1 cup thick sour cream  
Yolk of one egg  
2 teaspoons sugar  
1 teaspoon cornstarch  
1 teaspoon flavoring  
1 cup shopped nuts

Beat yolk lightly, add sugar and cornstarch mixed, stir in the milk and cook in double boiler until it coats the spoon, add flavoring and nuts.

**Sour Cream Salad Dressing No. 1**  
1 cup sour cream  
1/2 cup tomato catsup  
2 teaspoons olive oil  
2 teaspoons vinegar  
2 teaspoons sugar  
1 teaspoon salt

Mix the salad oil, sugar and vinegar together, then beat in the catsup and finally add the cream, beating it in gradually. (This is especially good for vegetables or for fish salads).

**Sour Cream Salad Dressing No. 2**  
1 cup sour cream  
2 tablespoons lemon juice  
2 tablespoons vinegar  
1 tablespoon sugar  
1 teaspoon salt  
1/2 teaspoon pepper  
1 teaspoon prepared mustard

Beat the cream with an egg beater until smooth, thick and light. Mix the other ingredients together and gradually add to the cream, beating all the while.

## NORGE SIMPLICITY MEANS LONG LIFE OF REFRIGERATOR

Rollator refrigerator is an exclusive feature of the handsome Norge from Pruitt's Melody Shop which is attracting so much attention at the Mail Tribune's free cooking school at the Holly theatre this week. Sid Hamilton, representative of the Sunset Electric company, Norge distributor, is in Medford to assist with the demonstrations.

Norge Rollator refrigerator is a product of Borg-Warner and its success is built around its compressor known as the Rollator with "only three moving parts," plus the perfect insulation and refined features. Norge Rollator compressor is simply a roller slowly revolving in a permanent bath of protective oil. It eliminates pistons, wrist pins, piston rings and other complicated parts.

Norge offers the services of the distinguished "Vot" family. "Water-vot" is an exclusive Norge creation

which keeps a gallon of drinking water conveniently at hand properly cooled. "Preservoir" is the term given to the storage space for frozen foods and is also usable as a hydrator.

"Icevoir," another Norge creation, makes quickly frozen bars of ice that need not be touched by hands nor wasted away by tap water when serving. Mr. Hamilton explained. National sales placed Norge from

27th to third place in 1931, so that it is now one of American housewives' most popular refrigerators. Picture frames made to order. The Peaseys opp Holly theater.

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Flame cooking means blackened pots and pans to scrub, means smudgy walls and ceilings and redecorating expense.