

Miss Coates Will Demonstrate Informal Dinner Menues Friday

EUROPE REQUIRES U. S. AID IN ILLS SAYS M'DONALD

Lausanne Conference of Nations Told Now Is Time for Bold Proposals—World Faces Ominous Crisis

LAUSANNE, Switzerland, June 17.—(AP)—Europe cannot act alone but must have the help of the United States in solving the world's economic troubles, Prime Minister Ramsay MacDonald of Great Britain asserted today as the delegates of thirteen nations opened a conference on reparations and war debts here.

"This is a time for bold proposals," he said. "The United States has encouraged us to believe it will cooperate in some of the wider problems and join us in devising a policy for the encouragement of trade and the enrichment of nations."

World Faces Worst Crisis

His address, after his election as chairman of the conference, was the only one of major importance in a session which lasted a little over an hour. The continuing economic crisis, he said, is the worst with which the world has ever been afflicted. It amounts to a "world catastrophe."

"We meet under the shadow of the most ominous economic crisis which ever afflicted the world in time of peace," Mr. MacDonald said. "The whole world looks to us as it never has looked to an international conference before."

"In these times there is no Italy, no Germany, no America, no Britain apart from the rest of the nations. There is nothing smaller than a world, nothing less than a system which is crumbling around our feet. None of us can stay out of the miseries which are gathering about us."

Given Close Attention

As the prime minister spoke the delegates listened closely. On his right sat Premier Herriot of France. On his left was Franz von Papen, the new German chancellor. Beside him sat Sir Herbert Samuel, the British home secretary.

Around the table were other delegates of the fourteen nations represented, including Great Britain, Italy, France, Germany, Japan, Belgium, Jugoslavia and Czechoslovakia, Rumania, Greece, Poland, Portugal, Bulgaria and Hungary, with representatives also from Canada, Australia, South Africa and New Zealand.

Opposes Debt Repudiation

Mr. MacDonald expressed himself clearly in opposition to repudiation of Germany of war reparations.

"One principle is very definitely before the conference," he said, "engagements solemnly entered into cannot be set aside by one party's repudiation."

"That principle is not challenged by anybody here, but it carries with it a corollary: if default is to be avoided, engagements which have been proved incapable of fulfillment should be revised by agreement. Both sides in all agreements must always be ready to face the facts."

Conducting Cooking Classes



Margaret Lenore Coates, a member of the Safeway Stores' Homemakers' Bureau, is conducting the cookery classes at the Fox Rialto theater this week, sponsored by the Safeway organization. Miss Coates, a former Oregon State girl, has many friends in this city who were classmates at O. S. C.

SOUTHERN DISHES SHOWN IN FOLDER

At the Safeway Cooking School, the manufacturers of Pancrust will give each housewife attending a recipe folder entitled: "When Old Virginia Came to Meals." This little booklet contains many old fashioned southern dishes.

For example, you will learn how to make Southern beaten biscuit which will be quite a change and husband and children are sure to like them.

Also, you will learn how to make Pancrust special drop biscuit. No better biscuit can be made than drop biscuit and they are untouched by hand and made in a "jiffy."

Pecan Pie

This will be a delicious diversion from the usual apple and lemon pies and you will find a recipe in the Old Virginia recipe book telling how to make pecan pie.

Virginia Soft Corn Bread

Here is something that the whole family will delight in.

Fried Egg Plant—Southern Style

ELECTRICITY SOLVES MEAL PROBLEMS FOR MODERN HOUSEWIVES

"Mother, come out of the kitchen!" That is electricity's clarion call to the housewife, for electricity has taken the drudgery out of housework and has made it possible for mother to enjoy rest, relaxation and pleasure and still perform the same amount of household duties as her grandmother.

Long ago men learned that labor or time saving devices were economical. It required a longer time for women to discover that fact, but once they did they became eager to welcome each newcomer in the field of improved household appliances.

First, electricity brought electric lights, then it was turned to other household tasks—ironing, sweeping, refrigerating, heating and cooking. "The average woman without electrical appliances, according to government figures, spends some 51 hours a week in the kitchen," says Miss Estella Dorgan, home service director of the California Oregon Power company. "But the woman whose house is equipped with electrical aids, spends much less time in the kitchen. The electric refrigerator keeps foodstuffs wholesome and aids her in making many dishes while the electric range, with its automatic timer, enables her to place her dinner in the oven, set the timer and relax while it cooks and dinner, unattended, is ready to be served. The electric iron speeds her ironing while other electrical tools help her and save her time."

Minced Peas and Carrots

2 cups peas or fresh cooked peas.
2 cups half cooked carrots.
1 tablespoon finely cut fresh mint leaves.
2 tablespoons butter.
1/2 teaspoon salt.
1/2 teaspoon paprika.
1 teaspoon sugar.

Booklet Points Scenic Wonders Of Local Region

"What would you see in the Shasta-Cascade Wonderland?" is the title of a colorful little booklet issued by the Pacific Greyhound Lines for distribution about the country.

A large picture of Crater Lake showing Wizard Island, another showing the Phantom ship, and the third, bears at Crater Lake take up a conspicuous section of the folder. One of the new high bridges in the Shastaks, and pictures of Lassen and Shasta peaks are also included in the attractions of the "wonderland." A map of the area is contained in the book.

Film Magnate Too Ill For Quizzing

WASHINGTON, June 16.—(AP)—The senate banking committee investigating the New York stock market today sent a doctor to examine William Fox, of the Fox Film corporation, after his counsel informed the committee Fox would be unable to appear because he was confined to his hotel room here by illness.

Mount Hood—State highway department started opening McKenzie Pass and Mount Hood Loop.

Brownsville.—Brownsville theatre opened for business.

CULINARY CRAFT....

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

"PIONEER" DISHES

It seems that one dish, consisting of various foods, sufficient to satisfy the healthy appetites of outdoor workers, was a popular idea in the pioneer days. This same idea has long been a favorite in Europe and the flavors developed by a combination of vegetables and meats with long, slow cooking and individual flavorings of seasons have become the byword of housewives.

Now, in these times of economical and efficient planning, we have come back to this idea strongly, being more willing to take thought and time to reach certain results than we wished to use for this particular task some time ago. The "pot roasts" and "stews" of older days are familiar to all and are good standbys always. The suggestions today are for lighter foods but combine varieties and food values in ways that are very good but not so commonly used.

Stuffed Eggs in White Sauce

6 hard cooked eggs.
1/2 teaspoon salt.
1/2 teaspoon paprika.
2 cups white sauce.
1 teaspoon prepared mustard.
1 tablespoon salad dressing.
Remove shells from eggs and cut in halves lengthwise. Carefully remove yolks, place in a bowl with seasonings and salad dressing. Mash and whip until light and fluffy. Refill cavities in whites with this mixture. Place on hot service plate and pour over the hot white sauce. Serve immediately.

Central Point

CENTRAL POINT, June 16.—(Sp.)—Recent house guests of Mr. and Mrs. C. M. Merritt were their son, Postmaster and Mrs. E. T. Merritt and daughter, Mrs. Bork, all of Merrill, and son, John Merritt, of Montague, Cal.

Mrs. Sanden and daughter, Vivian Carol, of Jacksonville attended the canning demonstration Thursday at the Orange hall.

Mrs. Emma Gleason leaves June 20 for Corvallis as a delegate to the W. R. C. convention opening Wednesday morning and continuing three days.

H. E. C. will meet June 22 with Mrs. Leaverton on Ross Lane.

Mrs. Julia Owen is seriously ill at her daughter's, Mrs. W. J. Freeman.

Miss Fern Hathaway arrived Sunday from Visalia, Cal., where she spent the past year with her grandparents, Mr. and Mrs. S. T. Hathaway, and uncles, Will and Jay Hathaway.

1/4 teaspoon soda.
1/4 teaspoon pepper.
3 tablespoons butter.
1 tablespoon flour.
1/2 cup milk.
1-3 cup bread crumbs.

Peel onions, slit crosswise, cover with boiling water and cook until tender. Drain, cut in fourths and place in greased baking dish. Cook tomatoes, fresh or canned, slowly with seasonings for 20 minutes. Strain and add soda. Melt one tablespoon of butter, add one tablespoon of flour and when smooth add and still until boiling. Add tomato to slowly and pour all over onions. Melt remaining butter, add bread crumbs, mix well and sprinkle over top. Bake at 400 degrees for 20 minutes, or until brown.

Green Peas With Mushrooms

1/2 pound mushrooms.
2 pounds peas.
4 tablespoons shortening.
1/4 cup water.
1 teaspoon salt.

Wash and cut mushrooms in pieces. Shell peas. Melt butter, add mushrooms and saute for a few minutes. Add peas, salt, pepper and water then cover tightly and cook slowly for 30 minutes.

Cabbage and Celery Casserole

2 cups cooked cabbage.
2 cups cooked celery.
2 tablespoons butter.
1 tablespoon minced onion.
2 tablespoons flour.
1 teaspoon salt.
2 cups milk.
1 egg yolk.
1 tablespoon lemon juice.
1/4 cup dry bread crumbs.

Shred cabbage fine and cook for 20 minutes in boiling, salted water. Dice celery and cook 15 minutes in boiling water. Brown onion in melted butter, add flour and stir then add milk slowly. Add beaten egg yolk, salt and lemon juice. Place cabbage and celery in buttered baking dish in alternate layers. Pour over them the cream sauce and cover with crumbs. Bake at 400 degrees for 20 minutes.

Fern took a commercial course while there.

Golden Link Bible class held its monthly party at Miss Mary Maury's. Mrs. Florence Richards and baby left Saturday for their home in Modesto, Cal., after several days with Mr. and Mrs. Jesse Hamrick, parents of Mrs. Richards.

Mr. and Mrs. O. C. Purkeypile celebrated their 40th wedding anniversary June 8. Mrs. Purkeypile went to Gold Hill, where her husband has been transferred by the Southern Pacific Co.

Canning demonstration by County Agent Mrs. Mack was largely attended Thursday. About forty ladies were present.

Mr. and Mrs. V. Ritzinger, Mr. and Mrs. P. Bonney and Mr. and Mrs. Roy Jones and daughters, Vivian and Geraldine, motored to Crescent City Sunday and report an enjoyable trip with ideal weather conditions.

Mr. and Mrs. Ray Anders and family of Klamath Falls were week end guests at the E. E. Scott home.

Akron Reaches Lakehurst Shed

LAKEHURST, N. J., June 16.—(AP)—The navy dirigible Akron is back at its base after its transcontinental journey to the Pacific fleet maneuvers and back. The giant ship arrived last night.

PURE SANTOS from BRAZIL

SANTOS Coffee, from the Mountains of Brazil, has found greater favor with more coffee drinkers than any other kind grown. Smooth, mellow and rich in flavor, this variety is used 100 per cent in making Airway Coffee. Sold in a modern glassine-lined package it gives you a good quality coffee at a low price.

Featured at the Safeway Cooking School

AIRWAY COFFEE

A GOOD quality at a LOW price

DWIGHT EDWARDS COMPANY SAN FRANCISCO PORTLAND

NEW IDEAS IN TABLE-SETTING

FEATURED AT THE HOMEMAKERS' COOKING SCHOOL

Times and fashions change. Your nearby Safeway Store invites you to attend the Homemakers' Cooking School program, tomorrow at the Rialto Theater, where Margaret Lenore Coates, representing the Safeway Homemakers' Bureau conducts the sessions. She will explain and show you all the newest and most practical in cookery as well as what's new in the serving of food. Don't miss this... the opportunity of the year.

During the Cooking School Days the Following Cooking School Items Will be Featured at Our Stores at These Attractive Lowered Prices.

Gold Medal Flour	79c
Kitchen tested. 24 1/2-lb. sack	
Gold Medal Cake Flour	29c
Softasilk. PACKAGE	
Libby's Pineapple	17c
Sliced. No. 2 1/2 can	
Pancrust Shortening	49c
Pure vegetable shortening. 3-lb. can	
Airway Coffee	23c
A quality coffee at a low price. Lb.	
Snowflake Sodas	25c
Oven-fresh. 2-lb. caddy	
Maximum Syrup	39c
Pure Cane and Maple. Quart jar	

Ghirardelli's Chocolate	33c
Ground for all cooking. 1-lb. can	
Lettuce	4c
Fresh, crisp, solid local. Head	
Jello	7c
Assorted flavors. Package	
Baking Powder	27c
Calumet—Double-Acting. 1-lb. can	
Best Foods Mayonnaise	25c
Gold Medal. Pint	

SAFEGWAY STORES
DISTRIBUTION WITHOUT WASTE

33 N. Central and Main at Holly.

FRIDAY—Last Day OF THE Homemakers Bureau COOKING SCHOOL

Fox RIALTO

2 P. M. to 4 P. M.

Margaret Lenore Coates, home economist, conducting the Homemakers' Bureau Cooking School.

For the past two days Southern Oregon homemakers have received real inspiration and many new viewpoints at the Safeway Stores Cooking School, conducted by Margaret Lenore Coates, representative of Mrs. Julia Lee Wright, director of the Safeway Stores Homemakers' Bureau... Tomorrow will be about meat cookery. There is only one day left... don't miss it!

SAFEGWAY HOMEMAKERS' BUREAU most cordially invites you to write for any information you desire, be it a recipe, a budget, a party planned. Simply enclose a large self addressed stamped envelope with your request to Julia Lee Wright—Safeway Homemakers' Bureau, Care of Safeway Stores, Inc., P.O. Box 774, Oakland, California.

Grab Your Pencil and Come—2 P. M. Sharp