

# Public Cordially Invited to Enjoy Cookery Talks at Rialto

## SAFEMWAY EXPERTS PLAN ATTRACTIVE DAILY PROGRAMS

Cordial Invitation Issued by District Manager J. F. Mashburn — Souvenirs and Awards Await Guests

Tomorrow at 2:00 o'clock, the Homemakers' Bureau three-day cooking school will open at the Fox Rialto theater under the personal direction of two very capable members of Julia Lee Wright's staff. These two dietitians and home economists are Mrs. Marion Rogers Spencer and Miss Helen Brown, who will jointly preside over the school, sponsored by the Safeway Stores.

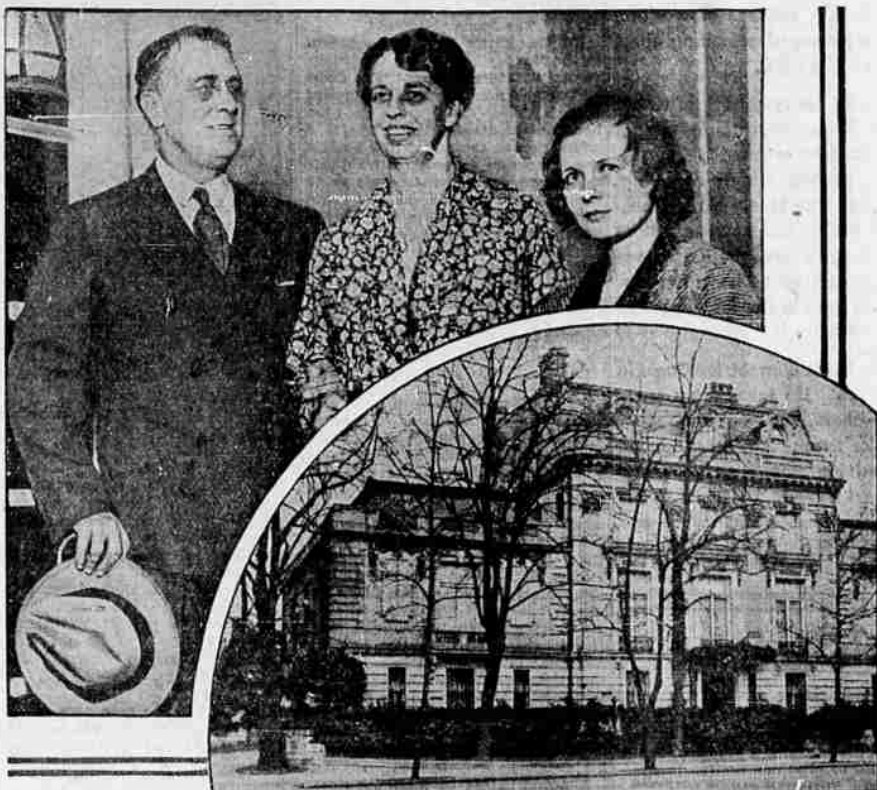
The three-day sessions are open to the public and a cordial invitation for everyone to attend has been extended by J. F. Mashburn, district manager for Safeway stores. "Don't waste time memorizing recipes. Time is too valuable. If you wish to memorize something, make it a verse from Tennyson or a paragraph from O. O. McIntyre. At least, that will give you something worth while to think about."

Such is the paradoxical, if not startling statement of Mrs. Spencer. Anyway, the famous home economist hastened to explain her announcement.

"It is far more sensible," she said, "to read your recipe directly from the cook book as you prepare the dish. Then you are sure to be accurate. What I mean is, if you misquote an author, there is no great harm done, but misquote a recipe, and what becomes of your meal?"

Each day attractive programs will be presented to those who attend with full information on various tasty dishes discussed. Other souvenirs and surprises await those who are guests of the Safeway stores at the Rialto Wednesday, Thursday and Friday of this week.

## ROOSEVELTS MAY LIVE IN OLD CAPITAL MANSION



President-elect Franklin D. Roosevelt and his immediate family are expected to occupy the old Townsend mansion in the Massachusetts avenue section of Washington, D. C., in the few weeks preceding his inauguration March 4. This house (lower right) was the home of the late Mrs. Richard H. Townsend, once a Washington social leader. Left to right: Mr. and Mrs. Roosevelt and their daughter-in-law, Mrs. Elliott Roosevelt. (Associated Press Photos)

**Escaloped Onions.**  
12 small onions  
4 tablespoons butter  
4 tablespoons flour  
2½ cups milk  
½ teaspoon salt  
½ teaspoon pepper  
¼ teaspoon celery salt  
2-3 cup crumbs  
4 tablespoons cheese  
2 tablespoons butter, melted  
Wash and peel onions; cover by 3 inches with cold water; bring to boiling point, drain and rinse well and cover again with 3 inches of cold water and simmer 10 minutes; drain well. Melt 4 tablespoons of butter and add flour. When blended add the milk and seasonings and cook until creamy sauce forms. Stir constantly. Add onions and pour into shallow, buttered baking dish; mix crumbs, cheese and melted butter; sprinkle over onions and bake 20 minutes in moderate oven.

**Date Nut Bread (One Loaf).**  
1½ cups dates  
1 cup boiling water  
1 teaspoon soda  
2-3 cup brown sugar  
¼ teaspoon salt  
1 egg  
1 2-3 cups flour  
1 teaspoon baking powder  
¼ cup chopped nuts  
½ teaspoon vanilla  
Mix dates and water. Cook slowly 4 minutes. Stir constantly. Add soda and rest of ingredients. Pour into greased loaf pan and bake one hour in moderately slow oven.

**Cheese Salad Dressing.**  
4 egg yolks  
3 tablespoons flour  
½ teaspoon salt  
¼ teaspoon dry mustard  
¼ teaspoon sugar  
¼ teaspoon paprika  
¼ cup vinegar  
¼ cup water  
½ cup whipped cream  
1 cup white cream cheese  
Beat yolks and add dry ingredients; add vinegar and water; cook in double boiler until dressing is thick and creamy; stir frequently during cooking; beat well and cool; cream the cheese with fork and add whipped cream; combine with dressing and chill.

### Menus of the Day

(By MRS. ALEXANDER GEORGE)  
MENU FOR SUNDAY  
Breakfast  
Griddle Cakes Maple Syrup  
Broiled Sausages  
Coffee  
Dinner  
Roast Veal and Browned Potatoes  
Escaloped Onions  
Currant Jelly  
Bread Butter  
Head Lettuce Relish Dressing  
Sponge Cake Coffee  
Supper  
Date Nut Bread Sandwiches Tea  
Plum Sauce

### REFRESHMENTS FOR PARTY

(Serving eight.)  
Tomato Jelly Salad  
Cheese Salad Dressing  
Buttered Rolls  
Olives Salted Nuts  
Date Pudding Creamy Sauce  
Tomato Jelly Salad.  
(Using tomato soup.)  
2 tablespoons granulated gelatin  
4 tablespoons cold water  
2 cups tomato soup, boiling  
1 cup boiling water  
½ teaspoon salt  
¼ teaspoon paprika

### Date Pudding.

4 egg yolks  
1 cup sugar  
1 teaspoon vanilla  
¼ teaspoon salt  
½ teaspoon baking powder  
8 tablespoons flour  
1½ cups chopped dates  
¼ cup nuts  
½ teaspoon cinnamon  
4 egg whites, beaten  
Beat yolks and sugar; add rest of ingredients, mixing lightly; pour into buttered individual cups and set in pan of hot water; bake 30 minutes in moderate oven; unmold and serve warm or cold with creamy sauce.

**Breakfast.**  
Grapefruit  
Cream  
Cooked Wheat Cereal  
Fried Eggs  
Buttered Toast  
Coffee  
Luncheon  
Fish Salad Sandwiches  
Ginger Cookies  
Dinner  
Escaloped Cauliflower and Cheese  
Baked Potatoes  
Biscuits Peach Jam  
Head Lettuce French Dressing  
Chocolate Cake Pie  
Coffee

**Fish Salad Sandwiches**  
12 buttered slices bread  
½ cup tuna  
½ cup finely chopped celery  
2 tablespoons chopped pickles  
2 tablespoons chopped olives  
¼ teaspoon salt  
4 tablespoons salad dressing  
Arrange bread slices in pairs. Mix rest of ingredients and spread on bread. Arrange sandwich fashion and wrap in damp cloth until serving time. Other fish may be used in place of the tuna.  
Bits of shredded lettuce or cabbage may be used in the sandwiches.  
Escaloped Cauliflower and Cheese.  
4 tablespoons butter  
4 tablespoons flour  
2 cups milk  
½ teaspoon salt  
¼ teaspoon pepper  
½ cup cheese  
½ cup cooked cauliflower.  
Melt butter and add flour. When mixed, add milk and cook until creamy sauce forms. Stir constantly. Add cheese and mix until it has melted. Add rest of ingredients. Pour into buttered baking dish and bake 20 minutes in moderate oven.

**Chocolate Cake Pie.**  
1 baked pie shell  
1 cup sugar  
4 tablespoons flour  
¼ teaspoon salt  
2 egg yolks  
2 squares chocolate, melted

1½ cups milk  
1 teaspoon vanilla  
2 egg whites, beaten  
Blend sugar, flour and salt. Add yolks, chocolate and milk. Cook in double boiler until mixture thick-

ens. Add vanilla and whites and pour into pie shell. Bake 25 minutes in moderately slow oven. Cool and serve.  
To prevent woolen garments from shrinking when laundered, wash in lukewarm water and rinse in the water of the same temperature.  
Fender and body repairing. Prime right Brill Shoes Metal Works.

Dietetic authorities are advising: "Eat 2 slices of canned pineapple or a cup of crushed every day"

you'll enjoy it most with Libby's



FOR your health—eat pineapple daily! That's the newest dietetic advice. And as you buy your pineapple, remember this:

In Libby's Sliced Hawaiian Pineapple you get just the slices that are loveliest in color, richest in natural flavor—the center slices. Center slices packed in a syrup of cane sugar and pure pineapple juice.

In Libby's Crushed Hawaiian Pineapple you get fruit that is the choicest of its kind, delicate in texture, superb in flavor.

And these Libby extra values cost you no more than ordinary brands! So ask your grocer for Libby's Hawaiian Pineapple—the kind you'll most enjoy. Libby, McNeill & Libby, Honolulu.

2 OF THE EXTRA VALUES IN LIBBY'S FAMOUS 100 FOODS

# EVERYWHERE cookery experts are demonstrating

## this new-type shortening with every cooking advantage

What a shortening it is! You can see and feel and taste marked differences in Formay itself. And how it performs... in every use! Pies, cakes, biscuits, fried foods all noticeably improved.

A shortening, at last, with every advantage and no limitations. No wonder cookery experts like to demonstrate Formay.

Watch one when you get a chance. Or buy a tin today and stage your own Formay demonstration. You'll be delighted... thrilled. Otherwise your dealer will refund your money. We've told him to.

Swift & Company—Purveyors of Fine Foods



Formay's 8 advantages to help make you a better cook

- 1 FASTEST creaming of all
- 2 Makes LIGHTER cakes, FLUFFIER biscuits
- 3 Stands HIGHER deep-frying temperatures; no smoke
- 4 FLAKIER crusts from springier dough
- 5 The PUREST shortening known
- 6 TASTELESS, odorless—even when melted!
- 7 STAYS FRESH without refrigeration
- 8 EASY to digest as butter

# FORMAY

THE NEW-TYPE SHORTENING



... in 1, 2, 3, & 6 lb. tins

We Guarantee you'll like this CHOICE QUALITY COFFEE at a

Low Price

YOUR own personal satisfaction is the most important thing about the coffee you buy and use. That's why we suggest you try Edwards' Dependable. This choice quality blend is vacuum-packed and sold at a low price made possible through our efficient manufacturing methods, large volume and economical distribution.

We invite you to try this coffee on our guarantee. Buy a pound, use half of it, and if you aren't pleased and satisfied in every way with its rich, smooth, mellown flavor, return the balance and your money will be gladly refunded. This unconditional guarantee is made because we want you to know the real coffee satisfaction found in Edwards' Dependable Coffee.

★ Featured at the ★ Safeway Cooking School

Correctly ground for percolator or drip method

SAN FRANCISCO  
PORTLAND

DWIGHT EDWARDS COMPANY

LOS ANGELES  
DENVER