

Second Day Sessions Begin 2:00 P. M. Tomorrow at Fox Rialto

DELICIOUS DISHES ARE EXPLAINED BY SAFEWAY EXPERTS

Mrs. Spencer and Miss Brown Capture Interest With Cookery Hints — Next Class 2 P. M. Thursday

Who ever heard of maple crumb pie?

Until this afternoon the correct answer, locally at least, very likely was, "your great grandmother," for it is one of those recipes from long ago that, with a few scattered exceptions, have undeservedly died out.

This afternoon, however, a record crowd of local housewives heard about maple crumb pie and more than a dozen other delicious dishes, saw them made and learned how to make them at the first day's session of the Safeway Stores Homemakers' Bureau cooking school held at Fox Rialto.

Under the skilled guidance of Mrs. Marion Spencer and Miss Helen Brown, the bureau's home economists, the first day of the three-day program rolled smoothly through two hours of fascinating demonstration of modern cookery and old-time cookery made modern, and local housewives who attended are already planning new treats for family and guests as a result of the store of knowledge passed along to them.

Old Recipe Made New.

Women who have occasional or frequent difficulties in the making of pastries, for instance, were thrilled at the demonstration of a pastry recipe, so old that it has become brand new and made practically infallible by the simple expedient of utilizing boiling hot water at the start and a thoroughly chilled mixture at the finish.

Women who find trouble in making meringue stand stiffly at attention were vastly pleased to learn the facts that all but give a written guarantee of an upright life. And even the best of coffee makers were willing to admit the merit of a drip coffee method introduced by the home economists.

Introduced, too, was a biscuit formula that won praise, not only for its normal state, but for its ability in a quick-change role. It proved itself able to produce the faintest of biscuits upon the shortest possible notice and, by the addition of a solitary egg and a bit of sugar, to acquire an affinity for a filling of sugar, cinnamon, almonds and cherries, and become, as if by magic, a dainty and unusual tea ring.

Meal in One Broiler.

Among the further treats displayed efficiently under Mrs. Spencer's and Miss Brown's expert manipulation was the act of preparing a whole meal, meat, potato and other vegetable, on a single broiler.

Chop suey with a Yankee twang replacing the customary brogue of the Orient, was still another miracle of "kitcheneering" with veal, pork, onions, celery, mushrooms and a galaxy of sauces and condiments added to translate Chinese into simple

United States, and a strange trick of making lettuce newly delicious delighted the many in attendance.

Visitors learned, too, of a golden sauce and a way to use it in creaming ham, fish, poultry and other creamable delicacies, of a fruity cocktail with a tropical atmosphere, of the easiest way to make hot chocolate, and of a delightful patty made from bread.

Profitable Afternoon.

It was, in short, a busy and highly profitable afternoon, and those who attended are planning unanimously on being present at the second of the three days' sessions, which will be held at 2:00 o'clock.

At this session, it is announced, Mrs. Spencer and Miss Brown will lead the audience along more frivolous pathways in a parade of party viands. Cakes will receive prominent attention, and salads and sandwiches will be among those whose recipes will be present and well accounted for. Two outstanding favorites will be a coffee chocolate cake with a flavor that is delightfully unfamiliar and an agel food cake that utilizes raisins to novel advantage.

The recipes demonstrated throughout the three days of the course are, according to the economists, taste-tested in the kitchen of the Safeway Stores Homemakers' Bureau, which is busy every working day of the year in developing new ideas for "kitcheneering."

Provide Unique Series.

"In this course in 'kitcheneering,' as we call it," she said, "we are trying to present a series of recipes that will prove unique in the experience of every housewife. From the expressions voiced by visitors this afternoon we feel that we have been genuinely successful. I am sincerely grateful for the cordial reception tendered me by the women of the Rogue River valley and I hope that everyone who can possibly do so will be present at the remaining days of the school."

Menus of the Day

By MRS. ALEXANDER GEORGE

Breakfast.

Cooked Wheat Cereal Cream
Poached Eggs Coffee
Graham Toast, Buttered Coffee
Luncheon.

Vegetable Soup Crackers
Prune Sauce Sugar Cookies

Tea

Dinner.

Chicken and Rice Buttered Beets
Butter

Head Lettuce Russian Dressing
Cottage Pudding Caramel Sauce

Coffee

Chicken and Rice (Serving Four).

4 tablespoons butter

4 tablespoons flour

2 cups milk

1 cup diced chicken

1 cup boiled rice

1/2 teaspoon salt

1/4 teaspoon paprika

1/4 teaspoon celery salt

2 tablespoons chopped pimiento

1 tablespoon chopped parsley

Melt butter and add flour; mix well and add milk, and cook until creamy sauce forms; stir constantly; add chicken and rice and cook 2 minutes. Add rest of ingredients; mix well and serve hot.

Chicken stock may be substituted for milk and mixture may be baked in buttered casserole if desired.

Cottage Pudding.

(Serve warm or cold.)

4 tablespoons butter.

Cooking Experts in Session



Julia Lee Wright, director, Homemakers' Bureau. Marjory Black, head of testing kitchen and the cooking school instructors.

1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon salt
1 cup milk
2 cups flour
2 teaspoons baking powder
Cream the butter and sugar; add rest of ingredients and beat 2 minutes; pour into shallow pan lined with waxed paper; bake 20 minutes in moderate oven. Cut in squares.

Caramel Sauce.

2-3 cup brown sugar

2 tablespoons flour

1/2 cups water

1/2 teaspoon butter

Blend sugar and flour; add water and mix well; boil gently, stirring frequently, until mixture becomes creamy; add butter and vanilla; mix well and serve warm.

To save hands when cleaning kitchen knives, use a cork for dipping into the cleaning powder and applying to the knives.

To hasten steaming time of puddings and breads, place the filled molds in the roaster; add water and cover and bake in a moderate oven.

A Quickly Made Dessert.

Stuffed Pork Chops

Baked Sweet Potatoes Dixie

Escalloped Cabbage

Bread Butter

Fruit Salad

Graham Cracker Roll Cream

Coffee

Stuffed Pork Chops.

5 loin chops

1/2 teaspoon salt

1/4 teaspoon paprika

1-3 cup flour

1 1/2 cups water

Mix ingredients; pour into buttered baking dish; cover and bake 30 minutes in moderate oven; remove lid and bake 10 minutes to brown top.

Graham Cracker Roll.

1 pound graham crackers

1 1/2 cups diced seeded dates

1 1/2 cups diced marshmallows

1/2 cup nuts

8 tablespoons cream

Mix ingredients and knead with fingers; press into mold which has been well buttered; chill several hours; unmold and cut into thin slices and serve plain or topped with whipped cream.

If stored in cold place, roll will last for several days and it makes an easy dessert to serve for dinner or parties as it may be made some time prior to serving.

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ORANGE MARMALADE WITH TOAST

Breakfast.

Chilled Stewed Apricots

Cooked Corn Cereal Milk

Buttered Toast Orange Marmalade

Coffee

Luncheon.

Toasted Cheese Sandwiches

Tea

Chocolate Cookies Pear Sauce

Dinner.

Ham Omelet

Buttered Sultnach

Bread Plum Jam

Cabbage Salad

Cocoanut Cream Pie Coffee

Orange Marmalade.

3 large oranges

1 lemon

8 cups water

Sugar

Wash oranges and lemon; cut in thin slices, using both pulp and peel; discard seeds. A sharp knife is good to use to cut fruit into thin slices.

Add water and let stand over night. Simmer slowly 2 hours; let stand again over night; weigh and measure mixture and add equal amount of sugar; let simmer slowly until mixture thickens a little and becomes "jelly-like"; pour into sterilized jars and when cool, seal with melted paraffin.

Marmalade prepared in this manner does not have the bitter taste which is objectionable to some persons.

Ham Omelet, Serving Four.

4 egg yolks

4 tablespoons cold water

1/4 teaspoon salt

1/4 teaspoon paprika

sprinkle with salt, paprika and flour; fit into baking pan; add 1/2 water; cover and bake 40 minutes; add remaining water and bake 30 minutes; baste several times during baking. After removing chops from baking pan, make gravy by mixing 3 tablespoons of flour with 3 tablespoons of water and adding to drippings; boil 2 minutes, stirring constantly; pour around chops and garnish with parsley.

Stuffing for Chops.

3 tablespoons bacon fat

2 tablespoons chopped onions

2 chopped tablespoons chopped celery

1 1/2 cups bread crumbs

1/4 teaspoon salt

1/4 teaspoon paprika

1 tablespoon water

Heat fat in frying pan; add and brown onions and celery; mixing with a fork, add rest of ingredients; stuff chops.

Baked Sweet Potatoes Dixie.

3 cups sliced raw sweet potatoes

1/2 teaspoon salt

1/4 teaspoon paprika

1/4 teaspoon butter

1 cup water

Mix ingredients; pour into buttered baking dish; cover and bake 30 minutes in moderate oven; remove lid and bake 10 minutes to brown top.

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1/2 cup chopped ham (cooked)

4 egg whites, beaten

1 tablespoon chopped parsley

1/4 teaspoon celery salt

2 tablespoons fat

Beats yolks and water; combine rest of ingredients excepting the fat, and add to yolks; mix lightly; heat fat in frying pan and add omelet; cook slowly until omelet has doubled in size and is dry on top; with aid of a spatula fold hal over, holding in place 2 minutes; carefully turn onto warm platter.

Cocoanut Cream Filling.

1/2 cup sugar

4 tablespoons flour

1/2 teaspoon salt

1 1/2 cups milk

2 eggs

1/4 cup cocoanut

1 teaspoon vanilla

Blend sugar, flour and salt; add milk and eggs; cook in double boiler until thick and creamy; add cocoanut and vanilla; pour into baked pie shell and cool.

PORTLAND, Feb. 1.—(P)—George

P. Eisman, 65, for 20 years a prominent merchant here, and a member of the school board for 10 years, died at his home Tuesday.

New spring dresses, \$1.95 to \$3.95. New spring shoes, \$1.25 to \$3.95. New hats amazingly low priced. "The Store that saves you money." The Band Box and Shoe Box.

Newest dresses arriving daily at \$5.95, \$12.75 and up. ETHELWYN B. HOFFMANN Sixth & Holly.



PINEAPPLE FOR HEALTH...



FOR SHEER PLEASURE OF EATING

New food research now shows Canned Pineapple to have amazing dietetic values. It contributes to health in so many different ways that authorities advise "Eat two slices or a cup of crushed daily!"

And what a delight it is to eat it daily... if the pineapple is Libby's! In Libby's Sliced Hawaiian Pineapple, every slice is a center slice. And the center slices are most perfect in form, most exquisite in flavor, evenest in texture.

While Libby's Crushed Hawaiian Pineapple is all full-ripe, delicate fruit... the choicest of its kind.

Yet these wonderful Libby values cost you no more than ordinary brands! So it is well worth while to ask specifically for Libby's. Libby, McNeill & Libby, Honolulu, Hawaii.

"Center slices" and luscious Crushed...

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

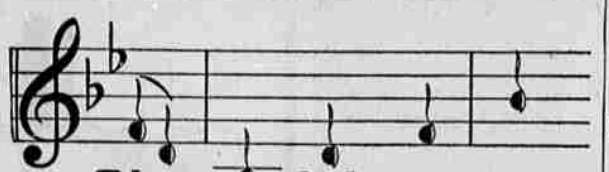
No Enrollment Necessary! in the Safeway Stores Homemakers' Bureau COURSE IN "KITCHENEERING"

Just be present at the Rialto Theater Thursday and Friday of this week at 2 p. m. and see and hear Mrs. Marion Spencer and Miss Helen Brown, Chief Kitcheneers, reveal the newest developments of modern kitchen science. It's absolutely FREE... compliments of your nearby Safeway Store. Attend tomorrow SURE!

These items are used during the Cooking School Sessions and are featured at our stores at attractive lowered prices.

SNOWFLAKE Sodas	2-lb. Caddie	25c	SHORTENING Formay	3-lb. Can	45c
EDWARDS DEPENDABLE Coffee	1-lb. Can	28c	MORTON'S PLAIN OR IODIZED Salt	2 Pkgs.	17c
BAKING POWDER Calumet	1-lb. Can	25c	MAX-I-MUM Syrup	Qt. Bottle	30c
GHIRARDELLI'S GROUND Chocolate	1-lb. Can	31c	SHREDDED Wheat	Carton	11c
BEST FOODS Mayonnaise	Pint Jar	29c	LIBBY'S SLICED Pineapple	No. 2 1/2 Can	17c
CANADA DRY Ginger Ale	12-oz. Bottle	15c	PRIME STEER BEEF Rib Roast	lb.	10c

Mrs. Marion Spencer and Miss Helen Brown Selected Beck's Butternut and Beck's Pan Dandy Bread for the Safeway Stores Course in "Kitcheneering" at the Rialto Theater



Oh, say, did you see?



Did you notice, at the Cooking School, how easy it was to make chocolate dishes when Ghirardelli's Ground Chocolate was used?

When you use Ghirardelli's no grating or melting are necessary, and your measurements are accurate without waste—for Ghirardelli's goes right into the sifter with the other dry ingredients.

Order a tin of Ghirardelli's now—say "Gear-delly" to your grocer, for

GHIRARDELLI'S THE ORIGINAL GROUND CHOCOLATE

The West's Most Famous Quality Products Are Featured at the Safeway Stores Kitcheneering Course AMONG THEM ARE SAFEWAY FLOUR \$1.09 49 lb. Bag SAFEWAY BUTTER Lb. 23c

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