

Every Housewife Is Invited to Enjoy Three-Day Cooking School

Cooking School Recipes Published Each Day for Convenience of Guests

In order to better enjoy the programs at The Mail Tribune Cooking School, it is suggested that those attending bring each day the list of recipes published the previous day in this paper.

The Happy Kitchen Program For Wednesday.
"A Simple Oven Dinner."
Veal and Pork Loaf
Stuffed Onions Baked Potatoes
Orange-Grapefruit Muffins
Pears Frozen with Gingerale
Chocolate Bread Souffle

Tea.
Veal and Pork Loaf.
Mix together thoroughly:
1 lb. chopped veal
1/2 lb. chopped pork (lean)
1 cupful soft crumbs
1 tablespoon onion
1 well-beaten egg
1 1/2 cupful stock, milk or tomato juice
1 1/2 teaspoonful salt, pepper
Floury seasoning.

Make into a loaf, place in a baking pan, cover with thin slices of salt pork or bacon. Bake about 1 hour at 350 degrees, serve hot with gravy made from the juices in the pan.

Stuffed Baked Onions.
Select 6 or 8 medium sized onions, peel and parboil about 10 minutes. Hollow to thin case (as directed in class). Mix the following stuffing and refill cases:
Chopped onion removed from cases
1/2 cup dry bread crumbs
2 tablespoons melted shortening
1/2 cup grated cheese
1/2 teaspoon prepared mustard
Salt and pepper.

Garnish with dash of paprika and bake about 1 hour at 350 degrees.
Pears Frozen with Ginger Ale.
Drain syrup from canned pears and put pears in refrigerator pan. Add to pear syrup an equal amount of ginger ale. Pour over the pears and leave 2 hours or until mushy. Place pears in nests of lettuce leaves, fill center with preserved ginger, chop-por, or with chopped nuts or with cream cheese and serve with mayonnaise dressing or omit lettuce and serve with whipped cream.

Bran Orange Muffins.
2 cups sifted flour
2 teaspoons baking powder
2 tablespoons shortening
2-3 cup sugar
2 eggs, well beaten
1/2 cup orange juice
Grated rind 1 orange
1 cup bran.
Sift flour once, measure, add baking powder and sift again. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with orange juice and rind, a small amount at a time. Beat after each addition until smooth. Cold in bran. Bake in hot, greased muffin pans in hot oven, 400 degrees, 25 minutes. Makes 25 muffins.

Chocolate Bread Souffle.
2 cups scalded milk
1 cup bread crumbs
2 egg yolks
1/2 cup sugar
1 tablespoon melted butter
1/2 cup ground chocolate
2 egg whites
1 teaspoon vanilla.
Pour milk over bread crumbs, set aside to cool. Beat egg yolks. Add

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sugar, butter and chocolate and beat until smooth. Add milk and bread crumbs. Add vanilla. Fold in stiffly beaten egg whites. Bake 1 hour in moderate oven with the baking dish in a pan of water. Serve with whipped cream or pudding sauce.

Jelly Making.
5 cups fruit juice
1 package powdered pectin
5 cups sugar.
Bring fruit juice to a boil and stir in 1 package powdered pectin until dissolved. Add sugar and cook until it jells. Sure test given in class.

Apricot Upside-Down Pudding.
Batter:
1/4 cup shortening
1/2 cup sugar
1 egg
1 1/2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 teaspoon ginger
1/2 cup apricot juice.

Caramel:
1/4 cup butter
1/2 cup brown sugar
1/2 cup almonds or walnuts
1/2 teaspoon salt
1 cup dried apricots soaked overnight in 3 cups water.
Blend shortening with sugar and egg until fluffy. Add sifted dry ingredients alternately with 1/2 cup apricot juice. Beat.

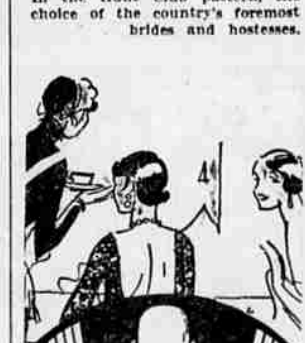
CARAMEL—Melt butter slowly in pan. Add sugar. Stir until melted. Remove from heat. Put nut meat in hollow of each apricot. Place apricots with ROUND SIDES UP on caramel. Pour in batter. Bake in moderate oven (350 degrees F.) 30 minutes. While hot, turn out upside-down on plate. Serve warm—plain or with cream.

Broiled Ham With Sliced Pineapple.
Select slices of ham cut about 1/2 inch thick, score fat around edge and place in broiler oven and broil until nicely browned. Turn and broil on other side. Then place slices of pineapple on top of ham sprinkled with brown sugar and buttered bread crumbs. Return to broiler until pineapple is heated through and crumbs are browned. Serve at once.

General broiling directions: Wipe off meat with damp cloth. Place on cold rack in broiler directly under broiler unit. Set regulator beyond 500 degrees mark so that the heat does not shut down. Leave oven door open. Allow five minutes at full heat for chops and eight to ten min-



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utes for steaks, turn quickly. After an equal period of time, turn off heat and remove broiler pan at once. Place on hot platter, sprinkle with salt and pepper. Dot with butter. Always serve broiled meats at once.

Tomato Frappe.
Cook 2 cups canned tomato, 6 peppercorns, bit of bay leaf, 2 cloves, 2 tablespoons sugar, 1 teaspoon salt and 1 slice onion for 10 minutes. Rub through a sieve and pour mixture into refrigerator pan of refrigerator. Stir several times during freezing to obtain smooth consistency.

The results are about the same whether the mixture is beaten once or twice with a rotary egg beater during the freezing or stirred every 20 minutes with a spoon. But it requires less of the housekeeper's time to use the egg beater than to do the stirring.

When ready to serve, fill small glasses 1-3 full of lettuce finely shredded and marinated with French dressing. Fill glasses with Tomato Frappe and serve with meat or fish course. This may also be served as a cocktail course.

Tea Making.
Have water rapidly boiling. Allow 1 teaspoon tea to each cup boiling water. Steep tea 5 minutes. Remove leaves.

JAMES STEVENS JOINS METROPOLITAN OPERA COMPANY IN SEATTLE

Expressing deep regret that not enough time was allowed him to bid his many local friends, and in particular, his beloved Gleemen good bye, James Stevens left last night for Seattle, where he has accepted a flattering and enticing offer from the Metropolitan Theater Opera company to appear in an extended engagement of opera.

Joining an all New York cast, many of whom are well known celebrities and friends of the local artist, Jim will go into rehearsal immediately. The company will open in "The Student Prince," in which Mr. Stevens will play the much envied "ruffian" role, a difficult characterization and one of the "fat" parts of this opera. As the company, which will use a large chorus recruited from Seattle's best singers, will not open until June 12, Mr. Stevens will leave the northern city for Monmouth June 8, where he is to be the guest artist at the annual commencement exercises. He will be joined at Monmouth by Mrs. Stevens, who has remained here to conclude arrangements for moving to Seattle.

K. C. FOR CLEANUP MAGAZINES, FILMS

PORTLAND, Ore., May 30.—(AP)—A campaign to outlaw indecent literature, periodicals and motion pictures tending to have an adverse effect on the morals of youth, was

launched by the Oregon state council of the Knights of Columbus in their 25th annual convention here Monday.

The knights also adopted a resolution urging the supreme council of the fraternity to adopt laws providing for insurance for juveniles. All state officers were re-elected. They include: George J. Wilhelm, Eugene, state deputy; John F. Dooley, Albany, secretary; Alois Keber, Mount Angel, treasurer; Edward J. Bell, Stayton, advocate; Charles R. Hasen, Pendleton, state warden.

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