

# Surprises in Store for Guests at Cooking School on Final Day

## CULINARY CRAFT

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

Refrigeration as You Designed It. If you were asked the qualities you desire in a refrigerator for your home I'm sure you would list them about as follows:

- Adjustable setting for quick freezing.
- Automatic control.
- Easy to keep clean.
- Safety.
- Economy in current consumption.
- Convenience in arrangement and space.
- Quietness in operation.
- Neatness in outside appearance.

These requirements have all been anticipated in designing the modern electric refrigerator. In fact many of the features have been incorporated in direct response to the desires expressed by American housewives throughout the country.

Of course, in order to enjoy the greatest efficiency in your refrigerator there are a few rules you should observe. These are the thoughts we shall consider today so that the coming warm weather may find you getting a great deal of pleasure and service from your electric refrigerator.

Defrosting should not be neglected because the unit which is heavily frosted is not efficient. It is working against the blanket of frost which corresponds to the coat of snow which keeps the ground warm in winter. Naturally, this condition calls for more current, so the machine is forced to be extravagant in its effort to maintain the desired temperature. A quick and simple way to defrost the machine is to set a pan of very hot water in the freezing compartment.

Turn the switch to the "off" position during the defrosting time and be sure that the tray is placed directly under the freezer to catch the moisture. When completely defrosted, wipe the freezing compartment with a solution of soda and water and return the trays filled with clean water. Turn the switch to "on" and the machine is ready for efficient operation.

Crowding of materials on the shelves is a very common mistake. This cuts off the circulation of air and interferes with the cooling process. Just a little space should be left around each article to allow the cool air to pass over it and on to the top to be re-chilled. Transparent bags are good used as food containers since they are inexpensive and provide excellent protection for the food while allowing it to be in plain sight for quick service.

Generally, bananas should not be stored in the refrigerator. The cold temperature stops the ripening of the fruit which is usually green (yellow when purchased and a cold, green banana is anything but flavorful or desirable as food. Vegetables, of course, should be cleaned and trimmed for actual use before being placed in the cabinet. The excess bulk would only take up valuable space.

The newer method of freezing smooth ices is to freeze the foundation to a mush consistency, then add the chilled fruit, beaten egg whites or whipped cream, combining thor-

## Table Ensemble Now Includes Matching China, Silver, Glass



There's No Monotonous Effect Here

By MARGERY TAYLOR

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Matching silver and china is by no means an old idea, yet along comes fashion with the further edict that the effect is not exactly right without glassware in the same design.

Nor is the effect monotonous, for there is an infinite number of ways in which the design may be varied as applied to the three uses.

For informal tables china with a little nosogay in the center is excellent, and practical, because it will go with almost any color scheme. More elaborately, the same idea is worked out entirely in silver lustre, in which the glassware has a floral shape like the chalice of a flower.

Placing of material in the cabinet is usually decided by convenience. However, the fact that the air circulates downward from the freezing chamber to the bottom of the machine, then upward to the top on the opposite side, should guide us in locating highly flavored foods or those that give off a decided odor in the machine. They are best placed either very close to the freezing compartment or at the top position so that their flavor or odor is not transferred to other material.

This column usually contains recipes, so to live up to its reputation, we offer these two new salad suggestions:

### Cheese and Apple Layer Salad.

- 1 pkg. lemon gelatine
- 1 cup hot water
- 1 cup cold water
- 2 tablespoons lemon juice
- 1 red apple, diced
- 1 teaspoon sugar
- 3 oz. cream cheese (1 pkg.)
- 1 teaspoon salt
- 1/4 cup chopped nuts.

Dissolve the gelatine in hot water, add the cold water, 1 teaspoon lemon juice and salt. Combine apple, sugar

and remaining lemon juice and chill. Fold apples into one-half the gelatine mixture and chill until solid. Beat the remaining gelatine with a rotary beater until light and fluffy then fold in cheese and nuts. Pour over the first layer and chill for 1 1/2 hours. Serve on crisp lettuce and top with mayonnaise.

### Orange Flower Salad.

- 3 large oranges
- 1 head lettuce
- Cream cheese dressing.

Peel oranges and slice in 1/4-inch slices. Place one whole slice in center of a bed of shredded lettuce. Arrange half slices around center in form of petals. Serve with:

- 1 pkg. cream cheese
- 1/2 cup salad oil
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 teaspoon white pepper.

Add oil 1 teaspoon at a time to begin, then beat with rotary beater.

Use the above recipe with these changes:

- 2 1/2 teaspoons baking powder
- 1/4 teaspoon soda
- Buttermilk from one to two days old.

### Gingerbread.

- 1 1/2 cups Pillsbury's Best Flour
- 1/4 cup sugar
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- 1/4 teaspoon ginger
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 cup sour milk
- 1/2 cup molasses
- 1/4 cup shortening
- 1 egg.

1. Mix and sift all dry ingredients. 2. Add the sour milk and molasses, the melted shortening and the egg well beaten. 3. Mix thoroughly. 4. Pour into greased baking pan and bake at 350 degrees F. for 27 minutes.

Nut Bread.

- 2 cups Pillsbury's Best Flour
- 1-3 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup nut meats
- 1 cup milk
- 2 tablespoons shortening
- 1 egg.

1. Sift dry ingredients together. 2. Add egg and milk, and shortening (melted and cooled.) 3. Break nut meats coarsely and fold into mixture. 4. Bake in deep pan, well greased, in moderate oven, 375 degrees F., for 40 to 45 minutes.

### Sugar Cookies.

- 4 cups Pillsbury's Best Flour
- 5 teaspoons baking powder
- 1/2 cup shortening
- 2-3 cup sugar
- 4 eggs—unbeaten
- 1-3 cup milk
- 1 teaspoon vanilla, or grated rind of lemon or orange and 1 tablespoon juice.

1. Sift and measure flour, add baking powder and salt and sift again. 2. Cream shortening, add sugar and cream until light and fluffy. 3. Add unbeaten eggs, one at a time. Beat vigorously after each addition. 4. Add flour mixture alternately with milk, beating until smooth after each addition. Add flavoring. 5. Chill to make handling easier. 6. Use as little flour as possible when rolling. Roll 1/4 inch thick and sprinkle with sugar. Temperature: 450 degrees F.—for crisp cookies—thickness 1/4 inch. Time: 5 min. 350 degrees F.—for soft cookies—1/4 inch thick. Time: About 8 minutes.

### Ice Box Cookies.

- 2 1/2 cups Pillsbury's Best Flour
- 1/2 teaspoon soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1/2 cup shortening—softened
- 1/2 cup sugar—either white or brown.
- 1 egg—well beaten
- 1 teaspoon vanilla.

1. Sift flour with soda, cream of tartar and salt. 2. Cream softened shortening with sugar and beat until fluffy. 3. Add unbeaten eggs one at a time, beating vigorously after each addition. 4. Add sifted dry ingredients and form into two rolls. Wrap in wax paper and chill over night. 5. Slice 1/4 inch thick and place on cookie sheet. Decorate with nuts or fruits if desired. Temperature: 400 degrees F. Time: 8-10 min. Yield: About a dozen.

### Chocolate Brownies.

- 3/4 cup Pillsbury's Best Flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup shortening
- 1 cup sugar
- 2 squares chocolate—melted
- 2 eggs—unbeaten
- 1 teaspoon vanilla
- 1/4 cup milk
- 1/2 cup chopped nuts.

1. Sift flour with baking powder and salt. 2. Cream shortening and sugar well. 3. Blend in melted chocolate. 4. Add unbeaten eggs one at a time, beating vigorously. Add vanilla. 5. Add sifted dry ingredients and milk. Beat until smooth, then beat in the nuts. 6. Spread in greased pan 8x8x2. 7. Cut in strips about one inch wide by two and a half inches long. Remove from pan and roll in powdered sugar if desired. Temperature: 350 degrees F. Time: About 25 minutes.

## Here's Something Entirely New—Smart See It at the Cooking School This Week!



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