

# CULINARY CRAFT....

By Estella Dorgan, Director, Home Service, the California Oregon Power Company

## INTERESTING FALL VEGETABLES

There is such a generous amount of food on the market at this season that we often take the line of less resistance and use only those things which we are familiar with.



Estella Dorgan

of interesting variation of dishes now and then. Here are some timely suggestions:

### Fried Eggplant

Pare the eggplant and cut in slices one-half inch thick. Dry with a towel then dip in slightly beaten egg, thinned with one tablespoon of water. Season and fry in hot fat until brown. Sprinkle with paprika, garnish with parsley or celery curls and serve at once.

### Eggplant Au Gratin

- 1 eggplant, sliced.
- 2 eggs, beaten.
- 1 can mushroom sauce.
- 1 lb. cheese, grated.
- Salt and pepper.

Pare the eggplant and cut in fourth inch slices. Dry and fry until brown in butter then place a layer in buttered casserole and cover bottom with beaten egg and grated cheese. Season, then place a second layer of eggplant and repeat the beaten egg and grated cheese. Over the top pour the mushroom sauce and sprinkle with cheese. Cover and bake 35 minutes at 350 degrees. Serve at once.

### Squash en Casserole

Pare the squash and cut into squares. Place in well buttered casserole with alternate layers of brown paper, sliced apples and dots of butter. Cover and bake at 400 degrees for 30 minutes.

### Creamed Celery and Green Peppers

- 1 1/2 cups diced celery.
- 1 small green pepper.
- 3 tablespoons butter.
- 3 tablespoons flour.
- 1 1/2 cups milk.
- Salt and pepper.

Boil celery until tender in small amount of water and add the green pepper (core and seeds removed). Make sauce of butter, flour and milk in usual way, seasoning to taste. Sprinkle with paprika.

### Fried Onions With Apples

- 4 onions.
- 3 tart apples.
- 1/2 cup water.
- 1/2 teaspoon salt.

Heat frying pan with 2 tablespoons butter and slice onions into it. Cook until tender then add sliced apples, water and salt. Cover and cook until apples are soft then remove cover and fry until mixture is quite golden and brown color. Serve at once. Garnish with chopped parsley.

### Escalloped Carrots and Celery

- 3 sliced cooked carrots.
- 1 1/2 cup sliced cooked celery.
- 1/2 cup bread crumbs.
- 2 cups medium white sauce.
- 1/2 cup grated cheese.

Combine white sauce and cooked vegetables. Put a layer in a buttered baking dish and sprinkle with bread crumbs and cheese. Repeat. Cover and bake at 375 degrees for 30 minutes.

### Roasted Tomatoes

Slice tomatoes leaving pedicels on. Sprinkle with chopped onion, green pepper and grated cheese. Bake at 400 degrees in the oven until slightly brown (about 7 minutes). Serve on rounds of toast and garnish with parsley.

### Cabbage Au Gratin

- 1/2 head cabbage, sliced.
- (or 1 small cabbage).
- 2 cups white sauce, thin.
- 1/2 cup buttered crumbs.

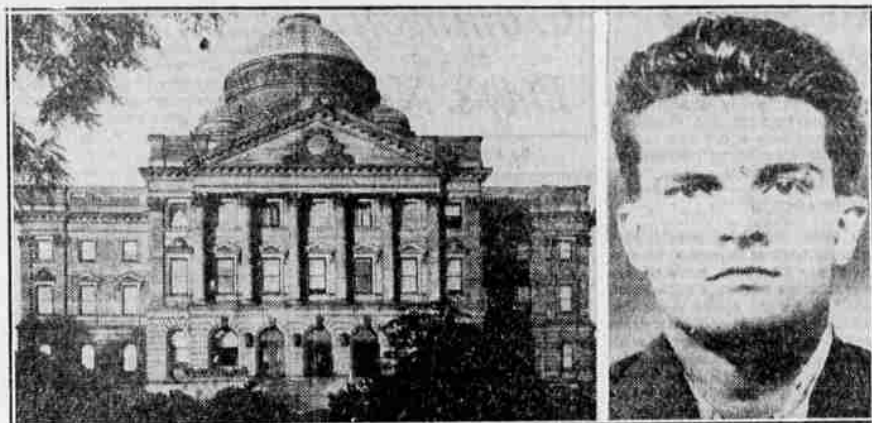
Shred the cabbage and parboil in salted water 10 minutes. Drain and place a layer of white sauce, another layer of cabbage, more white sauce and then the buttered crumbs. Sprinkle with a little paprika. Cover and bake one-half hour at 375 degrees.

### Oven Short Cakes

- 2 cups onions.
- 2 tablespoons butter.
- 1/2 cup sour cream.
- 1 egg.
- Salt and pepper.

Place the butter in frying pan and, when melted, add the sliced onions. Cook until clear but not brown, sea-

## FIGURE IN 'AMERICAN TRAGEDY' MURDER TRIAL



Acquittal will be asked for Robert Edwards (upper right), engineer and amateur thespian, accused of the murder of Freda McKechnie, an expectant mother, in order that he might wed Margaret Grain, teacher of Aurora, N. Y. Trial of the case, likened to Theodore Dreiser's story, "An American Tragedy," opened at Wilkes-Barre, Pa., home of the slain girl and the accused. The Luzerne county courthouse, scene of the trial, is shown above. Below, left to right, are F. A. McGuigan, chief defense counsel; Judge W. A. Valentine, presiding at the trial; and District Attorney Thomas M. Lewis, who will demand a death penalty for the boy. (Associated Press Photos—McGuigan and Lewis photos copyright by Dembrach)

son with salt and pepper to taste. Roll out ordinary biscuit dough to one-half inch thickness in baking pan. Four the onions over this. Add the sour cream with beaten egg. Place in hot oven and bake like biscuits (475 degrees).

## TEACHERS' BLANKS NOW OBTAINABLE

Teachers seeking employment through the relief project recently adopted for teachers throughout the state, may obtain application blanks either at the city superintendent's office or at the county superintendent's office. It was announced by City Superintendent C. G. Smith. Teachers must have a specific adult employment in mind and must be capable of handling the work before making application. Smith said. Applicants are certified through the Jackson county relief office.

### Baked Hash

- 1 cup chopped cooked meat
- 1/2 cup chopped potatoes
- 2 tablespoons chopped green peppers
- 1 tablespoon chopped onion
- 1 tablespoon chopped celery
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- 1/2 cup gravy or milk

Mix ingredients, pour into shallow pan. Bake 30 minutes in moderate oven. If milk is used, add 2 tablespoons butter to give flavor.

### Baked Sweet Potatoes

- 3 cooked sweet potatoes
- 3 tablespoons fat
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 2 tablespoons water

Melt in frying pan. Add and quickly brown potatoes. Add rest of ingredients. Cover and bake 15 minutes in moderate oven.

### Vegetable Salad

- 2-3 cup sliced carrots
- 1-3 cup cooked peas
- 1/4 cup sliced cooked green beans
- 1 tablespoon chopped pimiento
- 1 tablespoon chopped onion
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 4 tablespoons salad dressing

Mix and chill ingredients. Serve on lettuce.

### Baked Date Puddings

- (Served Warm or Cold)
- 1 cup chopped dates
- 1/2 cup broken nuts
- 1/2 cup flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 2 tablespoons cream

Mix ingredients. Fill buttered custard cups. Set in pan in hot water and bake 30 minutes in moderate oven. Unmold and serve with cream or lemon sauce.



"Heads, another cup of Schilling. Tails, I'll catch the 8:15. I hope it's heads."

Good coffee is no gamble. Not if you start right. Start by buying a coffee prepared for the method you use (Drip or Percolator). Here's why. In a Drip Maker, boiling water drips only once through a coffee prepared to yield its flavor quickly. In a Percolator, water passes many times through a coffee prepared to yield its flavor slowly. No coffee should try to serve both methods. "A Jack of all trades is master of none." There are two Schilling Coffees—one for Drip—one for Percolator.

# Two Schilling Coffees



## JACKSON COUNTY TAX COLLECTIONS SHOW GOOD GAIN

Tax collections in Jackson county up to October 1, show substantial gain over the previous year, according to Chief Deputy Gertrude Martin of the Tax department of the sheriff's office.

Collection of 1934 taxes shows approximately a seven per cent increase and collection of delinquent taxes also shows a gain.

To date \$719,154 has been paid on the 1934 total tax of \$1,408,012.76. This is a bit more than 50 per cent of the total. The collectible balance is \$688,154.

In 1932, when citizens were urged "don't pay your taxes," the per centage was around 40 per cent; last year it was about 43 per cent.

Delinquent tax collections as follows:	
1932 taxes collected	\$208,079
1931 taxes collected	124,484
1930 taxes collected	64,280
1929 taxes collected	15,000

The first six months of this year many taxpayers paid in full, to get the benefits of rebates, under the new tax law. Others used the half and quarterly payment plans for the same reason.

## Sardine Creek

SARDINE CREEK, Oct. 5.—(Sp.)—Mr. and Mrs. Haberman of Grants Pass were Sunday afternoon callers at the home of Mr. and Mrs. Earl Croft.

Mrs. E. C. Fiene received word this week of the serious illness of her nephew, Matt O'Hallahan, in Portland. Mr. O'Hallahan and wife spent several months here last winter with their aunt, Mrs. Fiene, while he was employed in a meat market in Medford.

Mr. and Mrs. Raymond Biles moved from Crater lake Sunday, and Monday moved into the house recently vacated by her parents, Mr. and Mrs. R. W. Dusenberry. Mr. Biles has been employed on construction work in the Crater Lake park all summer.

W. T. Newton of San Francisco, who has been on a business trip to Portland, Seattle and Vancouver, Mr. and Mrs. Theo. Neimuth left

## ROGUE RIVER

ROGUE RIVER, Oct. 5.—(Sp.)—Sept. 28 at the Methodist parsonage in Medford occurred the marriage of Victor Smith and Mildred Miller. Friends extend congratulations.

Mr. and Mrs. Dwight Horton and little daughter of Drain, Ore., spent the week-end visiting their parents, Mr. and Mrs. Cardin and Mrs. Horton.

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Several members of the Sunshine Sewing society of Medford motored out Wednesday to the home of Mrs. E. C. Fiene, where they were joined by that lady, who had prepared a bounteous chicken dinner, and they visited the House of Mystery. After getting all the thrills and spills of the Mystery House, they went up the creek farther where they enjoyed their picnic dinner, after which they gathered many beautiful autumn leaves to decorate the Lutheran church in Medford Sunday. Two of the ladies came in with some very gay red autumn leaves, which they soon discarded when informed by their hostess, Mrs. Fiene, they were poison oak. Those in attendance were Mesdames Pat Shea, Martin Westing, Sig Ash, Val Anderson, Fred Hanner, Clara Mathison, Archer Smith, John Simpson of Medford and Mrs. Fiene.

Monday by motor for San Jose, Calif., their winter home, after spending the summer at their summer home on the banks of Wards creek.

Born Sept. 27 to Mr. and Mrs. Herbert Bates at the Love maternity home.

Mrs. Leah Shepherd spent Thursday visiting Mrs. Lucas in Grants Pass.

Mr. and Mrs. Jesse Richardson of Central Point were Sunday afternoon visitors at the Tom Wilson home.

Saturday night, Mr. Miller who has built the Bridge Commissary on the highway held an open house to the people of the community, serving lunches, beer, and ice cream to the visitors.

Mr. and Mrs. Albert Kribs and Junior will leave Sunday for the north where they will make their home. They will be greatly missed from the church and groups where they have been such ardent workers.

Burwell O'Kelly is having some repair work done to the butcher shop and in the near future Warren Willis of Vancouver, Wash., will put in a restaurant and a beer counter in the room adjoining the shop.

Mrs. Frank Heath, Rogue River's new postmistress, took her office Monday. Mrs. Sandry has served since 1922 and her smiling face and pleasant cheery manner will be missed, by her many friends, from the office window.

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## HONEY MAID GRAHAMS

Help Children Grow Sturdy

Sturdy future champions in every field will get their start today in the ruddy health of children such as yours. So give your youngsters the kind of food that helps to build reserves of strength and energy. Good-tasting Honey Maid Grahams... with their vitamin B content... are such a food. Children actually crave these sweetened, golden squares, baked to a turn from selected graham flour and sweetened just enough with purest honey.

Crisp and crunchy when they reach you, Honey Maids are baked nearby in one of many Pacific Coast bakeries... their oven-freshness sealed in by special wax wrapping. Get them in the thrif-size green package—and save!



# "Uneeda Bakers" Honey Maid Grahams

NATIONAL BISCUIT COMPANY

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A tasty roll made from a sweet raised donut mix, topped with home-made jelly.

**19c DOZEN SATURDAY**

At Your Favorite Food Store or at

# Beck's BEST BAKERY

### CLEVELAND Follows Memphis

CLEVELAND (UP)—Semi-annual inspection of every Cleveland-owned automobile is made mandatory in a new ordinance drawn by Mayor Cook, assistant city law director, for presentation to city council. The ordinance is patterned after the Memphis plan, which is credited with having reduced traffic fatalities 20 per cent in the Tennessee city.

Penn State Big Enrollment

STATE COLLEGE, Pa. (UP)—The 75th anniversary of the entrance of the first students at the Pennsylvania State college found the largest freshman class ever to matriculate here. In 1859, the first year, 69 students were enrolled. The number this year is slightly in excess of 1,400.

### "GEORGE, DON'T YOU DARE SQUIRT MY SPRAY ON MY BRAND NEW WALL PAPER!"

### "DON'T WORRY DARLING - IT MURDERS INSECTS BUT WON'T STAIN WALLPAPER OR ANYTHING ELSE"

### KILLS 'EM MOSQUITOES FLIES - ROACHES MOTHS - GNATS

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Downtown Garage in Connection

Rates from \$1.50 per day without bath \$2.00 per day with bath \$3.00 per day twin beds and bath

A. B. SMITH, Lessee.