

Capacity Craterian Crowds Enjoy Mail Tribune Cooking Classes

Crisco Hints for Housewives

Secrets of Success in Biscuit Making
Work the Crisco into the flour mixture finely. Add liquid gradually, using just enough to make a stiff dough.

Knead the dough for a fine, smooth textured biscuit. Handle lightly for a fluffy biscuit. Always bake biscuits in a hot oven.

Baking Powder Biscuits

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
4 to 6 tablespoons Crisco
3/4 cup milk or water
Sift dry ingredients, work in Crisco. (Five grains of Crisco, the fluffiest, digestible shortening). Add liquid and mix to a soft dough. Toss on slightly floured board, pat into shape and cut with biscuit cutter. Bake 15 minutes in a hot oven (425 degrees Fahrenheit).

Orange Tea Biscuits

Cut biscuits with small cutter. After placing in pan, brush tops with orange juice and sprinkle with granulated sugar or dip loaf sugar in orange juice and press one-half lump into each biscuit. Crisco orange rind may be added to the dough, if desired.

Raspberry Tea Biscuits: Roll biscuit dough to a thin sheet (1/4 inch). Cut in rounds. In the center of one-half of the rounds put a teaspoon of raspberry jam. Cover with the remaining rounds.

Cheese Biscuits: Reduce amount of Crisco to 2 tablespoons and add 1/4 cup grated cheese to dry ingredients. **Short Cake:** Add 2 tablespoons sugar to the dry ingredients and mix 1 egg with the milk.

Use double decker biscuits with melted Crisco between them.
Pecan Rolls: Roll biscuit dough to 1/4 inch in thickness. Spread with 2 tablespoons Crisco and sprinkle with 1/4 cup chopped pecans and 1/4 cup brown sugar. Roll up like a jelly roll. Cut slices 1 inch wide and place cut side down in a baking dish which has been spread with a

LECTURER

paste made of 2 tablespoons Crisco and 4 tablespoons brown sugar. Bake in a moderately hot oven (375 degrees Fahrenheit) for 20 to 25 minutes.

Soda Biscuits

2 cups flour
1/4 teaspoon soda
1 teaspoon salt
3/4 cup thick sour milk or buttermilk
4 tablespoons Crisco
Sift together flour, soda, and salt. Work in Crisco. (Crisco makes light, digestible biscuits). Add milk gradually, mixing to a stiff dough. It may not be necessary to use all the milk. Place on a floured board. Knead until smooth. Roll to 1/4 inch thickness. Cut with a small round cutter, brush tops with Crisco, and bake in a hot oven (450 degrees Fahrenheit) 12 to 15 minutes.

Secrets of Success for Waffles

Add liquid gradually to flour—make a well in the center and stir out toward edges.
Batter should be thin enough to pour easily. Add more liquid if necessary.
Sour milk can be used in place of sweet. Omit baking powder and add 1 teaspoon soda.
Be sure to have iron hot enough or waffles will stick.

Plain Waffles

2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 1/2 cups milk
4 tablespoons melted Crisco
Sift flour with baking powder and salt. Beat eggs until light. Blend with milk. Stir liquid into dry mixture. Add melted Crisco (the vegetable shortening that is so wholesome). Pour on to hot waffle iron and cook until brown and crisp. Makes 6 average sized waffles.

Variations

Cornmeal Waffles: Add 1/4 cup cornmeal just before pouring to the griddle.
Nut Waffles: Add 1/4 cup finely ground nuts and 1 tablespoon sugar.
Bacon Waffles: Sprinkle chopped bacon (partially cooked) over hot iron just before adding batter. Or place bacon strips over top of batter just before putting top of iron down.
Cornmeal: Substitute 1 cup cornmeal for 1 cup flour. Use sour milk or buttermilk in place of sweet milk.
Chocolate: Add 1/4 cup cocoa and 4 tablespoons sugar to the dry ingredients.



Crowds in attendance at the Mail Tribune's cooking school this week have been long in their praises of the charming little demonstrator, Hester Heath. Miss Heath, in everyday life Mrs. Sexton, demonstrated why she is considered one of the most capable home economists in the west. Miss Heath lives in Portland and is associated with the Western Feature Enterprises of San Francisco.

Relish Gelatin Salad

1/2 package lemon flavored gelatin mixture
2-3 cup boiling water
2 tablespoons vinegar
2 tablespoons sugar
1/4 teaspoon salt
2-3 cup chopped cabbage
1-3 cup chopped sweet pickles
1/4 cup chopped pimientos
Pour water over gelatin mixture and stir until dissolved. Add vinegar, sugar and salt. Cool and let thicken a little. Add rest of ingredients and pour into mold. Chill until stiff. Unmold on lettuce, top with dressing.

Butterscotch Ice Box Cookies

(3 dozen)
1 1/2 cups butter
1 1/2 cups brown sugar
2-3 cup sugar
3 eggs
1/2 cup cream
2 teaspoons vanilla
1/4 teaspoon salt

4 1/2 cups flour
1 teaspoon soda
1 teaspoon baking powder
2-3 cup chopped nuts
Cream butter and sugars. Add eggs and cream. Add rest of ingredients. Shape into roll 2 inches in diameter. Wrap in waxed paper and chill 24 hours or longer. Bake 2 inches apart on greased baking sheets in moderate oven, 12 minutes.
Pot Roast Recipe
Colored, unbreakable dishes lend interest to the children's lunch boxes and are quite an influence in having all the lunch consumed.
Dinner Menu
Pot Roast and Vegetables
Watermelon Pickles
Bread
Pear Salad
Cottage Pudding
Chocolate Sauce
Coffee
Pot Roast
3 1/2 pounds sirloin tip
4 tablespoons flour

6 tablespoons fat
2 tablespoons chopped onions
2 tablespoons chopped celery
1/4 teaspoon bay leaf (crushed)
1/4 teaspoon powdered cloves
1 cup water
1 teaspoon salt
Sprinkle flour over meat. Heat fat in deep pan and add and brown meat. Add rest of ingredients. Cover and cook slowly 2 hours. Add vegetables and cook 1 hour or until vegetables are tender when tested with fork.
Vegetables
6 whole carrots
6 whole potatoes
1 cup peas
1/2 cup water
1/2 teaspoon salt
Sprinkle salt over vegetables and add with water, to cooking meat.
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Mail Tribune "Cooking School"

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Menus of the Day
(By Mrs. Alexander George)
Dinner Using Leftovers
(Menu for Two)
Chicken Giblets and Rice
Battered Beets
Bread Apple Jelly
Relish Gelatin Salad
Sliced Peaches
Butterscotch Ice Box Cookies
Coffee
Chicken Giblets and Rice
Chicken giblets, cooked
4 tablespoons flour
1/2 cup mushrooms
2 tablespoons chopped celery
1 tablespoon chopped green pepper
1/4 teaspoon salt
1/4 teaspoon paprika
1 1/2 cups milk
2-3 cup boiled rice
Cut giblets into small pieces. Melt butter in frying pan, add and brown giblets and mushrooms. Cook slowly and stir constantly. Add flour and when mixed add milk and seasonings. Cook slowly until thick and creamy. Add rice and cook one minute. Serve with parsley.

You can't fool your stomach

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CHOCOLATE PINWHEELS
6 tablespoons Crisco
1/2 cup sugar
1 egg yolk
4 tablespoons milk
1 1/2 cups flour
1/4 cup Crisco
1/2 teaspoon baking powder
1 square chocolate
1 teaspoon vanilla
Blend Crisco with sugar and egg yolk. Add the milk, then the sifted dry ingredients and... ramble. Divide the mixture in half and to one-half it add the melted chocolate. Roll the white dough into a thin sheet and then roll the chocolate mixture into a sheet of the same size. Place the chocolate dough over the white and roll up like a jelly roll about 1 1/2 to 2 inches in diameter. Chill in refrigerator several hours, then cut down in thin slices and place on a cookie sheet rubbed with Crisco. Bake in a moderate hot oven (375° F.) for about 15 minutes. Very finely ground nutmeats may be sprinkled over the white dough before the chocolate dough is put in place. Makes about 4 dozen cookies.
Crisco is the registered trademark of a shortening manufactured by The Procter & Gamble Co.
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At the Mail Tribune Cooking School, conducted this week in the Craterian Theatre, Miss Hester Heath uses and recommends CRISCO, the modern, quick-digesting shortening.