

### Family Is Won By Hot Breads

At Breakfast, Lunch or Dinner They Score

Hot breads for breakfast, lunch or dinner—and nothing else matters—much. On cool days hot biscuits or muffins seem almost necessary—at least once a day. How good they taste for breakfast with some of the strawberry jam mother made in June, or orange marmalade, if you prefer. Ever try hot biscuit with plenty of nice sweet butter and maple syrup? You just can't get enough. It isn't possible!

Of course, there is just one drawback to all this. Once you have started, there is no place to stop. The family will demand more and more. You may just as well invest in a large sized sack of flour and look up all the old and new hot bread recipes—and proceed to bread yourself.

Muffins always make a hit, too, and you can add almost any kind of fruit or berries for variety. Serve the meat any meal. With bacon and coffee you have all the breakfast you want. Berry muffins make a grand dessert served with a good liquid pudding sauce.

**Heavy Muffins**  
 2 cups flour  
 1 cup sugar  
 2 tps. baking powder  
 2 tps. butter  
 1 cup milk (scant)  
 1/2 tsp. salt  
 Mix and sift dry ingredients twice; work in butter with tips of fingers, add milk and berries. Bake in greased muffin pans 25 minutes in hot oven (400 degrees F.).

Richard Halliburton once swam from the Atlantic to the Pacific through the Panama Canal; he paid the government 36 cents for toll charges, based on his tonnage, and it was necessary to put the great lock of the canal in operation for him.

### Cake Baked Beautifully . . . What Then?

Icing, of Course, to Give Masterpiece Final Touch

Assuming the cake has been beautifully baked. What then? Why icing, of course, to give the final touch to your masterpiece. There are many varieties, of course, and among them the Safeway Stores Homemakers' bureau recommends these as simple, attractive and delicious:

**Creamy Butter Icing**  
 1 cup butter  
 2 cups powdered sugar  
 Top milk or cream  
 1 tsp. vanilla  
 Cream butter until soft, add sugar and blend thoroughly. Add



vanilla and sufficient cream to make a spreading consistency. Add cream gradually. It will require from 1 to 1 1/2 cup.  
**VARIATIONS—CREAMY BUTTER ICING LEMON OR ORANGE**  
 —Use juice of lemon or orange in place of the cream, and add a few grains of the rind.  
**MOCHA:** Use coffee instead of cream.  
**MAPLE:** Moistened with Maple

### Zeppelin Returns From Ocean Trip

**FRIEDRICHSHAFEN, Germany, June 5.**—The Graf Zeppelin, completing a flight from South Africa in 77 hours, reached its station here at 6 a. m. today. The big ship brought 18 passengers and 300 pounds of

flavoring syrup.  
**CHOCOLATE:** Add 2 tablespoons ground chocolate or cocoa to sugar before adding cream or coffee.  
**FRUIT:** Add chopped raisins, dates, figs or cherries.  
**NUT OR COCOANUT:** Add to icing or scatter over the top.  
**SPICE:** Add a few grains of mace to Creamy Butter Icing.  
**Chocolate Seven-Minute Icing**  
 1 cup sugar  
 1/2 cup cream of tartar  
 1/2 cup cold water  
 1 tsp. salt  
 1 egg white

looks fluffy and will stand in peaks when beater is pulled out quickly. When done, remove from water instantly. Add vanilla and stir occasionally until cool, or nearly cold. Add chocolate which has been melted over hot water, or low heat. **THIS IS IMPORTANT.** Do not stir too much after adding chocolate—just enough to mix it through the frosting. **DO NOT** add the chocolate until the frosting is nearly cold, otherwise the fat of the chocolate will "break down" the frosting and it will become thin.  
 If ground chocolate is used,



blend 1/2 cup of chocolate with 3 tablespoons of hot water and add when the frosting is cool, stirring as for cake chocolate.  
**Caramel Frosting**  
 Substitute brown sugar for all or half of the white sugar in the regular Chocolate Seven-Minute Icing. Omit the chocolate, and otherwise follow directions as given above.

### Child Drowned in Willamette River

**OREGON CITY, June 5.**—James Anderson, 12, of Bolton,

### Glazed Ham Easily Made

Result Should Be Enticing As in Pictures

When we see the luscious baked ham that are used in advertisements, our mouths water. But we think, "That's only a picture, for no one could bake a ham that would look like that!" But—that is just where you are wrong, for it is the easiest thing in the world to bake a ham that looks as attractive as any picture you ever saw, and that tastes even better than it looks. Best of all, it is almost as easy to prepare it for 20 as for two people, so it makes an ideal meat for any type of dinner.

Prepare smoked ham in usual way, by broiling in water till tender. Skin, place in baking pan, stick whole cloves in top and place in moderate oven (350 degrees F.) until heated thoroughly. During last half hour of cooking, pour on enough syrup to coat ham, add water in bottom of pan to prevent caramelizing and continue baking, basting occasionally. Small canned hams or slices of ham may also be glazed in this way.

**Horseradish Cream Sauce**  
 Blend equal parts of prepared ground horseradish and slightly sweetened whipped cream. Serve in tiny lettuce cups which come from innest leaves of head. Sprinkle with paprika and serve one lettuce cup full of the sauce on each plate.



**WASH WITH SALT**  
 Sinks and drains can be kept clean from grease and disagreeable odors by pouring hot salt brine through them once a week. To restore to their original whiteness, enameled bathtubs and washbowls which have become yellow, wash them with salt and turpentine.

Argentina has about 186,000 acres of forest land, nearly one-fourth of the area of the country.

### BLY GRANGE VOTES SCHOOL PROTEST

Action of the Klamath county Pomona grange in endorsing the county unit system was protested by Bly grange at its meeting June 1. The Bly grangers indicated their approval of the county unit as a system, but object to the appointment rather than election, of a superintendent.

The Bly resolution follows: "We, the members of Bly grange No. 771 earnestly protest against the action of the Klamath Pomona in regard to their resolution endorsing the county unit system at its last meeting, May 12, 1934.

"While we are not opposed to the school unit system, we cannot endorse some of its features. We think the county school superintendent should be elected by the people instead of being appointed by the school unit board. The present system tends to despotic government of our schools.

"For the benefit of these counties who may be thinking of adopting this system we recommend that they look thoroughly into the matter of the appointive power of the board in reference to the superintendent.

"We not only protest against the resolution, but also protest against the manner in which it was passed.

"This protest was unanimously adopted by the Bly grange at its regular meeting June 1, 1934. A copy of this resolution to be taken to the state grange convention by our delegate, a copy to the Grange Bulletin and a copy to the press. BLY GRANGE, NO. 771, E. J. Casebeer, Master; L. D. Bailey, Secretary."

### WEATHER

The Cyclo-Stormograph at Underwood registers a cellar position for the barometric pressure. "Just can't seem to get a rise out of it," says the weather man. Consequently all indications are for continued unsettled weather. The Tycos recording thermometer registered a maximum and minimum temperature for Tuesday as follows:  
 High ..... 66  
 Low ..... 52  
 Forecast for next 24 hours: Unsettled with possible showers. The United States weather bureau reports no precipitation for the 24-hour period ending Monday at 5 p. m.; 8.00 for the season to date; 10.99 normal; 8.35 last year.

### Building Permits Reported Monday

Building permits issued at the city hall during the week from May 28 to June 4 totaled \$3,160, according to records. These permits were approved by the city council, Monday evening.

The permits included repairs to dwellings, additions to buildings and dwellings and erection of signs.

The Chinese pay \$100 a pound for hog gallstones; they use these for medicinal purposes.



Your dining table is the center of family life. Consider its value in pleasures, prestige and attractiveness. It reflects the taste and thoughtfulness of the hostess. The Marine Blue Sunburst pattern of dinnerware with its rich blue border and beautiful tracery of gold is one of the outstanding contributions to graceful dining.

This lovely dinnerware together with Fostoria glass in the quaint "Hermitage" pattern will be shown tomorrow in the lobby of the Pelican Theatre.

You will see this display as you enter the Safeway Stores Homemakers Bureau, at the Pelican Theatre, Wednesday afternoon.

## GARCELON'S

407 Main St.

# CRACKER COOKERY gives you one good surprise after another



**QUICK-AND-EASIES**  
 SOMETHING NEW FOR YOUR SUNDAY NIGHT SUPPER CROWD

**Look!**  
 THIS SNOW FLAKE SOUFFLE CALLS FOR only 2 eggs

- 10 Snow Flake soda wafers (crumbled fine)
- 1 oz. chocolate
- 1 cup milk
- 1/4 cup sugar
- 1/2 tsp. cinnamon
- 1 tsp. vanilla
- 2 egg yolks
- 2 egg whites

Crumble crackers into top of double boiler, add chocolate, milk, sugar and cinnamon and cook over hot water 10 minutes, stirring occasionally. Remove from fire and add to beaten egg yolks. Then fold in stiffly beaten egg whites and add vanilla. Turn into buttered baking dish, set in a pan of hot water and bake in moderate oven (375° F.) 45 minutes. Serve at once with peppermint sauce or cream. Preparation, 15 minutes. 6 portions.



**Make HONEY MAID MUFFINS without using flour**

- 18 Honey Maid Graham crackers (crumbled fine)
- 3 tbsps. melted shortening
- 2 tps. baking powder
- 4 tbsps. honey
- 1/2 cup milk
- 1/4 tsp. salt
- 1 egg

Mix shortening and honey and add well beaten egg. Crumble crackers and add milk, salt and baking powder. Put mixture into greased muffin pans and bake in a hot oven (425° F.) 20 minutes. 12 small muffins.

### Anchovy Special

Blend anchovy paste with an equal amount of butter. Spread on Toasted Whole Wheat Dainties and garnish with slice of stuffed olive.

### Springtime Snow Flakes

Cream butter with lemon juice and minced onion. Spread on Snow Flakes and garnish with coarsely chopped water cress.

### Frick Treats

Mix 1 tablespoon horseradish with 2 tablespoons cream cheese. Spread between Toasted Whole Wheat Dainties.

Note: Prepare garnish ahead of time, but spread on crackers at the last minute.

Did you know that such easy-to-make good things could come out of cracker packages? And there are still more to come! For instance—get a package of Snow Flakes (the family-size carton is thriftier) and see how many delicious recipes there are, right on the package!

And try crisp Toasted Whole Wheat Dainties... plain, with cheese, or with salads. Or try giving the children Honey Maid Grahams and milk when they're hungry between meals. Lots of good nourishment there!

Whether you use Honey Maids, Snow Flakes, or Toasted Whole Wheat Dainties, plain or in cookery, you will find these crackers have perfect flavor. They're oven-fresh, always. Fast delivery service from nearby bakeries promises you that.



Look over your grocer's biscuit department! See the dozens of good things the Uneeda Bakers make that are waiting you there—all oven-fresh.



NATIONAL BISCUIT COMPANY

## Uneeda Bakers



## Homemakers KNOW



Estelle Calkins, who will conduct the Safeway Homemakers course in Kitcheneering at the Pelican Theatre Wednesday, Thursday & Friday.

Miss Calkins chose the new Westinghouse Refrigerator for her demonstrations because of the "Handy-Jack" ice tray release, new operating economy, new faster freezing, new door opener, new Dulux finish and new "Handy Tray."

## Al-len Electric Store

521 Main Street Phone 171