

Soup Tureen Reappears on Family Table

Homemaker's Bureau Gives Suggestions on Types and Their Serving

The return to good living has brought the soup tureen back to our tables, according to the Safeway Stores Homemakers' bureau, which offers a few suggestions for preparing and serving soups. Clear, light soups are always good in spring and summer, while the heavier, heartier soups are the most popular in the fall and winter. However, whether serving the lighter soup for the opening course or the heavier soup for the main course, keep in mind that the perfect soup is correctly seasoned and served

with appropriate accompaniments and attractive garnishes.

Covered Bowls Attractive
The petite marmite or small pottery covered bowls are very attractive and different for serving thick soups or chowders informally.

The soup plate is used for the more formal service at dinner. With this we have the choice of a tablespoon, dessert spoon or round bowl spoon.

The cream soup bowl has been popularized for informal dinners and with this is used the cream soup spoon. This is favored particularly for thick soups.

Appropriate to serve with soups are usual plain salted crackers, whole wheat crackers, oyster crackers, cheese wafers, bread sticks, hard rolls, thick slices of French bread, toasted, or croutons (which are just squares of rather dry bread, battered and toasted or browned in deep fat), Melba toast, and tiny meat turnovers, about three inches in diameter and filled with highly seasoned chopped meat.

Garnishes Suggested
Garnishes and accessories suggested are tiny dumplings, meat

balls, and vegetables, grated, diced or cut in thin strips.

Cereals such as rice, barley, tapioca; pastes as macaroni, noodles, vermicelli and alphabets. A slice of toast spread with cream cheese or sprinkled with grated cheese.

Mushrooms, broiled and placed in the center of cream soups, also.

For cream soups, chopped nuts, whipped cream, egg white, popcorn, or any puffed cereal, chopped parsley are appropriate additions.

POTATO AGREEMENT PLANS UNDER WAY

New potatoes may come under a national system of marketing agreements. At least, the first step has been taken in that direction, according to the O. S. C. extension service.

On May 28, the proposed marketing agreement for early Irish potatoes grown in North Carolina and the Norfolk area of Virginia was up for public hearing.

As proposed, that agreement provides that it may become a part of a national system of marketing agreements, if agreements for other areas are developed. The proposed Norfolk, Virginia, North Carolina agreement aims to bring market supplies more nearly in line with demand by regulating shipments, so as to maintain reasonable returns to growers.

Potato acreage in the early and second early areas this season is about 20 per cent more than last year. The potato market experts say that unless some way of regulating marketings is worked out the added acres may produce so many potatoes that a cycle of downward prices may result. They fear that would seriously impair the returns to growers during the next season.

Under the proposed agreement, the plan is for a control committee to decide, before October 15 of each year, the probable quantity of potatoes which the market might absorb without unduly depressing the price.

The committee would then allot to each district a part of the total advisable shipments, on the basis of the average shipments from the district during the past five years. Each producing district would also have a proration committee, which in turn would allot the supply available for shipment from that district among the handlers or growers of that district. Any excess above the advisable amount could not be shipped in interstate commerce.

MILLIONS HANDLED IN FARM PROGRAM

As the farm credit administration rounds out its first year's work Production Credit Commissioner S. M. Garwood reports that the farmers' production credit associations, which were organized last winter and began to do business in volume in April, have handled about \$44,500,000 of spring financing.

"The associations have advanced \$27,500,000 of this amount," Garwood said, "and the balance of \$17,000,000 has been allocated to the accounts of borrowers. Most of this balance goes to farmers who are getting their loans in a series of payments during the season, so they will have the money when they need it and meanwhile save on the interest charges."

"Most of the loans made this spring have been for crop produc-

tion," Garwood continued, "and while the spring seasonal demand for crop production loans has now passed its peak, the gradual increase in the size of loans indicates that farmers and stockmen are turning their attention to livestock loans and loans for general farming purposes."

"The extremely low cost of money this spring is very encouraging to new agricultural financing. The production credit associations have been able to reduce the interest rates on new loans to 5 per cent; and this factor is enabling many farmers to get loans who until now have postponed the purchase of needed work-stocks, horses, equipment, machinery, repairs and improvements."

"Such loans must be secured by first liens on sufficient livestock or equipment, owned or purchased, to secure the loan adequately."

The residents of Hawaii and Alaska, like residents of the District of Columbia, cannot vote for president and vice president of the United States. Only states have representation in the electoral college.

AGENT ANNOUNCES POTATO SHIPMENT

A total of 3,004 cars of potatoes from the 1933 crop were shipped out of the Klamath basin up to June 1, according to official figures released by the county agent's office. These figures are virtually the final report, the county agent asserted.

Malin was the heaviest shipping station during 1933, figures show, with 481 cars being inspected, and shipped from that point. Next in order in the amounts of cars shipped were: Hatfield station, 415; Adams Point, 288; Hager, 231; Stukel, 203; Henley, 179; Merrill, 178; Malone, 176; Hosley, 167, and Tulalake, 155.

Heavy shipments were also made from Airport, Dairy, Dehlinger, Kallina, Klamath Falls, Glene, Pine Grove, Spring Lake, Stonebridge and Texam. Heaviest shipments for the year

were made in January, when cars totaled 613.

April was the second heaviest month with 464 cars, and March was third with 373 cars.

Only 254 carloads were shipped by truck, and balance went out of the Klamath basin by rail.

Although potatoes in the whole district have been badly hit by recent frosts, the damage is not considered serious at this time, according to the county agent, because the season is not far advanced.

Preliminary indications are that apud acreage will be from 500 to 1200 acres in excess of last year. This increase is partially due to reports of drought conditions and water shortages in other potato producing districts.

Cure for Smoking Kerosene Heater

If a kerosene heater smokes or has a disagreeable odor when lighted, place it on a box about one foot from the floor. A piece of gum camphor dropped into the tank will also remove unpleasant odor and give a clearer flame. If

the lighted wick gets turned too high and cannot be turned down, throw on a handful of salt to put the flame out at once.

Teakettle Scale Easily Removed

Lime deposits in aluminum tea kettles are best removed by heating the empty kettle thoroughly over a low flame, then tapping the bottom with a wooden block or wooden potato masher to crack the coating.

Very thick scale is difficult to remove and it is best to treat the kettle as other utensils are treated, emptying it each night and allowing it to dry, and washing it inside several times a week. This will prevent the formation of scale.

Divorce cases in English law courts total up to just less than 5000 a year. In Chicago alone, the record annual crop of such cases is about 2500.

Not one single particle of a shark is wasted; the fish yield 20 commodities.



Yes, you may start sending me Lost River Grade A milk at once.

I want my children to have the very best milk obtainable, and Estelle Calkins has chosen Lost River Grade A Milk for her Safeway Cooking school. I know her judgment is good.

LOST RIVER DAIRY

Here's a marvelous new-type shortening

Julia Lee Wright is demonstrating it at the cooking school

- I It's the fastest-creaming shortening! Gives you lighter, finer-grained cakes.
- II Notice Formay's "springy" pastry dough. That's what makes flakier pie crusts!
- III Formay stands higher deep-frying temperatures without smoke or odor! Gives you crisp, more wholesome fried foods.
- IV Formay is tasteless and odorless. A really pure shortening!
- V Formay stays fresh without refrigeration.
- VI And it's as easy to digest as butter!



FORMAY

THE NEW-TYPE SHORTENING

makes you a better cook!

THE FIRST TIME YOU TASTE IT, Mrs. Wynn Terry, YOU'LL SAY...

No wonder Pacific Coast Folks Love this Salad!



Mrs. Wynn Terry of New York, who would rather make her home on the Pacific Coast than in any other section of the country.

And be sure it is made the way all Pacific Coast women know is best... with Best Foods Mayonnaise, so superbly fresh... so velvety smooth... so incomparably delicious! Sold only in sanitary sealed jars

WHEN you visit the Coast, Mrs. Terry, you'll very quickly find out why we are so famous for our salads! And here we give you the recipe for one of which we are particularly proud.

It is called the West Coast Special. And one of the reasons why it is so delicious is that it is always made with the Coast's favorite dressing... Best Foods Mayonnaise.

You can't imagine what a difference that makes! For Best Foods "does something" to salads that no other dressing equals. Naturally it gives them far finer flavor. For Best Foods, made to a famous French recipe, combines the finest quality ingredients—freshly broken eggs, choice salad oil, selected vinegar and imported spices.

Then after careful blending by expert chefs, it is double-whipped to bring out all its tempting goodness and to give it that marvelous velvety smoothness.

Extra Health Benefits, Too

Yet there is another reason, too, why intelligent women everywhere prefer this finer, purer, mayonnaise... are refusing to serve any other dressing on their salads.

For scientific research has shown that Best Foods Mayonnaise adds 6 extra health benefits to your salads... six special food elements in addition to those you get from fruits and vegetables alone.

Thus science gives you an added reason for preferring Best Foods Mayonnaise to other brands that do not promise you the same high quality delicious flavor and valuable extra health benefits.

Sealed in Sanitary Jars... Always Fresh

Best Foods Mayonnaise is made right here on the Coast in a brand new up-to-date plant—one of the finest plants of its kind in the entire world. From kitchens that are regarded as the last word in modern efficiency, this fine mayonnaise is delivered to your grocer every week, superbly fresh and delicious. And, for your health protection it is sold only in sanitary sealed crystal jars. Yet the price is so low that every woman can easily afford it. Get a jar—today.



WEST COAST SPECIAL

8 tomatoes, peeled
24 teaspoon salt
1/2 cup Best Foods Mayonnaise
Remove seeds and part of pulp of 6 tomatoes. Best Foods Mayonnaise and remaining ingredients. Pile lightly in tomatoes. Serve on tomato slices. Serves 6.

1/2 cup diced apple
1 tablespoon chopped onion
1/2 cup sliced celery

BEST FOODS

MAYONNAISE