

Prize-Winning Pie Recipe



Lucille Manners prepares the Coffee Marvel Pie that won her a prize in the recent Cooking Contest for Career Women held in New York.

CAREER women are just as domestic at heart as the women who stay at home and can juggle an egg beater and a skillet with the best of them. At least that is the impression one must gather from the Amateur Cooking Contest for Career Women held recently in a famous New York City hotel.

Petite Lucille Manners, the golden-voiced soprano who is starred on the Friday night NBC Concert Hour, was one of the celebrities who turned out to have dual talents and walked off with one of the important prizes for her Coffee Marvel Pie. We just wish you all could have been there to see the judges take a look, take a taste and then burst into exclamations of delight. Delicious! Tres bon! Tres bon!

While the finished product looks like something fit to put before a king, in reality it is simplicity itself to put together. Made with plain, unflavored gelatine and utilizing that most popular of flavors—coffee—it requires no long baking or fussing. And best of all, it can always be depended upon to turn out just right and to stand up to all of the luscious height you want in a chiffon pie. Just try it for yourself.

Coffee Marvel Pie

(Filling for one 9" pie) 1 envelope plain, unflavored gelatine 2 cups cold coffee 1 cup strong hot coffee 3/4 cup sugar 1/2 teaspoon salt 3 egg yolks 2 egg whites

Soften gelatine in cold coffee and dissolve in hot coffee. Mix egg yolks, slightly beaten, with sugar and salt. Add hot coffee gradually, stirring constantly. Chill, and when starting to thicken, beat until light and foamy. Fold in egg whites, beaten until stiff. Turn into baked pie shell or crumb crust and chill until firm. Garnish with whipped cream just before serving.

While this salad didn't win a prize in this particular contest, it is a winner with Miss Manners' family every time she makes it. She says it is one of her "quickie" recipes and practically prepares itself. A few minutes mixing and then she lets the plain, unflavored gelatine and the refrigerator do the rest of the work.

Egg Salad

(Serves 6) 1 envelope plain, unflavored gelatine 1/2 cup mayonnaise 1 hard cooked egg, sliced or chopped 1/2 cup celery, chopped 2 tbsps. chopped green pepper 1/2 teaspoon salt 2 tbsps. pickle relish or chopped pickle 1 tbsp. chopped pimento 1 tbsp. lemon juice

Soften gelatine in cold water and dissolve over hot water. Cool slightly and beat into mayonnaise. Add other ingredients, mix thoroughly. Turn into loaf pan that has been rinsed in cold water, and chill. When firm, unmold and serve on lettuce. Garnish with mayonnaise, slices of tomato, hard-cooked egg, cucumbers or radish roses.

Meeting Postponed—The regular meeting date of the Modern Pioneers has been postponed until Wednesday, May 3.

Advertisement for 'Suits Cleaned and Pressed Only' for \$1. The ad features an illustration of a man in a suit and a woman in a dress, with a large '\$1' in a circle. Text includes 'Spruce up for all those spring parties and dances! Have your suits cleaned and pressed to insure your social position!' and 'Nysa Tailor Shop DELIVERY SERVICE'.

Mr. and Mrs. George Hall and Mrs. Lester Gilmore spent Friday evening Caldwell. Mr. and Mrs. Howard Hatch took their son to Boise Saturday for medical care. Evelyn Ferguson of Apple Valley spent the week end with Joyce McGinnis.

Advertisement for 'A REAL BARGAIN! WASHING MACHINE \$35'. The ad describes a machine with a Briggs-Stratton Gas Engine and Enamel Finish. It states 'THIS BARGAIN WON'T LAST LONG! Better hurry and look it over' and identifies 'GAMBLE STORES' as the authorized agency. Contact information for Geo. C. Henneman, Owner, is provided.

Society



Your Garden By MARY A. JAMISON

SILVER TEA The silver tea given by the members of St. Pauls Episcopal guild and assisted in the program by the Ladies Aid and members of the L. O. S. M. T. A. was the excuse for a large gathering of ladies from town and country at the Parish hall on Wednesday afternoon. On the program were Mrs. Bernard Eastman of Payette who sang two groups of songs with Mrs. Willard Jackson acting as accompanist, a vocal solo by Miss Wanda Ure with Mrs. Russell accompanying. The girls glee club of the high school rendered two numbers and were accompanied by Mrs. John Young, M. S. Herbert H. Fisher played a violin selection and was accompanied by Mrs. Jackson. Miss Ruth Warnock gave a reading, Miss Hornstead played a piano solo and the final number was a skit in the form of a hat parade put on by the glee club group.

Cut flowers decorated the room and tea was served from a lace cover taper lighted table at which Miss Eva Byrdell and Mrs. E. D. Norcott pooled. Several ladies from Vale attended. Noticeable were the smart new spring gowns and hats on those present.

MR. AND MRS. CLUB Mr. and Mrs. Arthur Boydell were hosts of the Mr. and Mrs. club on Wednesday evening.

A dinner was served first and then the evening spent in contract. Guest players were Mr. and Mrs. Ray Larsen.

High scores for the evening were made by Mr. George Mitchell and Mrs. Frank Hall.

WEDNESDAY EVENING CONTRACT

Mrs. E. J. Powell was hostess to the members of the Wednesday evening contract club at which Mrs. Leslie McClure, Mrs. Bert Lienkaemper and Mrs. Carlos Buchner won prizes.

STORK SHOWER

Complimenting Mrs. Raymond Seager, her mother, Mrs. W. W. Foster and Mrs. Ed Pruyn entertained with a stork shower at Mrs. Posters home last Thursday afternoon.

WEDNESDAY EVENING CLUB

Mrs. Herbert H. Fisher entertained the Wednesday evening club this week when Mrs. Aden Wilson, Mrs. Stafford and Mrs. Marie Jensen won prizes.

BIRTHDAY PARTY

Mr. and Mrs. Earl Gray entertained at their Nyssa home Sunday afternoon in honor of the birthday anniversary of Nelson P. Grover of Cairo Junction. A birthday dinner was enjoyed at 2:30 o'clock. Besides the guest of honor and his wife, those present included their daughter, Mrs. H. Anderson of Sacramento, Mr. and Mrs. Bert Huby and children of Mann's Creek, Mr. and Mrs. Don Williamson of Vale and Mr. William Stewart and children of Cairo Junction.

TUESDAY BRIDGE

Mrs. Taylor Gudmundsen was hostess for the Tuesday bridge club and invited Mrs. Ogden Kiesel and Mrs. George Sallee as guest players. High scores were made by Mrs. Sallee and Mrs. A. C. Sallee.

HOUSEHOLD SHOWER

Mrs. Nick Rudlick and Mrs. Leslie McClure were hostesses at a household shower complimenting Mrs. Lawrence Blodgett and given at the home of her mother, Mrs. Henry Fields. Mr. and Mrs. Blodgett are living in temporary quarters on their ranch while a new house is being built to replace the one recently destroyed by fire.

LOCAL NEWS

Visits Daughter—Mrs. P. A. Limbaugh of Emmett is spending this week with her daughter and family, Mrs. Earl Heaton in Cow Hollow.

Day With Relatives—Mr. and Mrs. Bill Burdell and family, Mr. and Mrs. O. E. Limbaugh and family, Bob and Wayne Limbaugh spent Sunday with the Earl Heaton's of Cow Hollow.

Kingman P. T. A. Tea—Kingman Colony P. T. A. will act as hostesses at a tea to be given on Tuesday, May 2 at 2:30 p. m. at the home of Mrs. C. C. Cotton.

The guest of honor will be Mrs. Ralph Leonnig of Haines, Ore., regional vice president of the state organization and there will be a special program of musical numbers.

The districts included for the tea include Oregon Trail, Owyhee, Wade, Big Bend and Kingman Colony and all members of the five groups are especially invited to attend.

One of the most charming attractions of the garden is the pool, whether for water lilies or goldfish. If you do not have a large sum of money to put into a pool, don't be discouraged. Get a discarded washtub, or half a barrel, or even two or three large pails and sink them in the garden. Ones with the rim level with the ground are more easily cared for, while ones with the rim slightly below the ground are more artistic. If the rim is below the ground it should be bordered with flat stones or some creeping vine to avoid muddying the water after rains or irrigation.

Groups of three or four tubs, or barrels artistically arranged are very lovely when one is used for lilies, another for gold fish and another for aquatic plants.

I once built a pool which was very satisfactory and the only actual cash outlay was for one sack of cement. First a hole was dug the desired size and shape. Around the edge I hollowed out a few "nests" or pockets in which I would later place the aquatic plants. Then the entire pool was lined with small rocks about the size of a walnut, placed side by side and pressed firmly into the dirt.

I then took a mixture of one part cement and two parts of good plaster sand and plastered the entire pool. This was let dry slowly for a couple of days, then it was water-proofed by painting with a mixture of pure cement and water mixed to the consistency of paint. This was let dry and then a second coat applied after which the pool was filled with water and left to "cure" for several days. The pool was then drained through a pipe, which had been placed in the bottom before plastering, and then refilled with water and left another two days before draining.

Each time the pool was drained it was thoroughly scrubbed to dislodge any particles of cement which might kill the gold fish. I was then ready to place the waterlilies and aquatic plants. For the lilies I took a box about half the size of an orange crate, which I filled three-fourths full with one part good garden soil and two parts rotted cow manure. In the little pockets around the edge of the pool I used only good garden soil.

After getting the plants put in their proper place I placed over all the soil about one half inch of clean sand. Sand is easily washed in a tub or pail. Clean sand is necessary in a fish pool if gold fish are to be visible. Aquarium owners know the fascinating gold fish habit of standing on its head and sending up whirls of sand. Sand will quickly settle again but any soil in it remains to cloud the water.

The pool was slowly filled with water and then the gold fish and snails were put in. Then came the pleasure of each day watching the development of the various plants and seeing the gold fish dart hither and yon.

I found this pool very satisfactory except for the fact that it was not deep enough. During the summer in the middle of the day, the water would get too warm and a few of the fish died before I discovered the cause. The lilies and water did well and the only change I'd make in building another pool would be to make it about 30 inches deep instead of 18 inches.

Pools built near trees should have walls at least 3 inches thick or the tree roots may penetrate and cause the pool to leak.

Some like pools made about four feet deep and then they can safely have their waterlilies and gold fish in them over winter even though the thermometer goes way below zero. Gold fish are so hardy they will survive solid freezing in ice provided they thaw slowly.

A gold fish a year or more old and with a body length of two inches or more will spawn if supplied with weathery water millfoil or feathery rooted water hyacinth on which to lay the eggs. The spawning season in most sections is May to August.

Baby gold fish are fed their first few days on the microscopic creatures that develop in a few days after boiling water is poured over chopped hay. Feeding consists in pouring an occasional cupful of water from the pan of hay into the pool.

Snails are natural scavengers and should be in every pool. They will keep that slick scum from forming on the concrete.

Water is added as needed to replace what evaporates, but there is no need to empty the pool until fall or the following spring.

Where Royal Visitors Will Be Welcomed to British Columbia



NEWELL HEIGHTS

Mr. and Mrs. S. W. Coulter of Prairie City visited Mr. and Mrs. Leo Winn Friday. Mrs. Coulter is their daughter.

Mrs. M. L. Kurtz and children took Sunday dinner with Mrs. Will Gahley of Ten Davis.

Mrs. Maurice Judd was in Ontario Friday with Mr. and Mrs. Lester Goulet.

Mr. Judd is getting ready to apply poison bait on his clover field.

He and Geo. Scheimer are having a special spreader made to distribute the poison.

The Stanley Goulet family had a waffle supper Friday evening with the Lester Goulets and then visited Tony and Firmin Zubizarreta.

Miss Juanita Zubizarreta is here from Boise and will make her home with her brother.

Mrs. Olive Judd and Mrs. H. C. Dwight and Marjorie, from Parma called on the Maurice Judds Sunday afternoon.

Mrs. Jesse Sugg accompanied Rev. and Mrs. Tetwiler to the First Baptist association Thursday evening, at New Plymouth.

The meeting of the Modern Pioneer club has been postponed until May 2.

OWYHEE

The Owyhee Community club met with Mrs. Neil Dimmick with Mrs. Donald Fox as co-hostess. Mesdames Oral Strickland, Josephine Pullen and Martha Klingback had birthday handkerchief showers. Mesdames Frank Crocker and Fred Hite were prize winners in the games. Refreshments of salads, sandwiches and coffee were served. The next meeting will be with Mrs. Ray Franklin with Mrs. Florence Kygar assisting. The new year books were given out.

O. R. Hite and Mrs. Russell Patton took the school children who took part in the music festival to Ontario Friday.

The Owyhee Sunday school is expected the Gospel team from the College of Idaho to meet with them Sunday morning at 10:30.

The Earl Patterson family of Emmett were dinner guests in the Inger Huffman and daughter Hazel were also guests.

Mr. and Mrs. Hank Sherrill and two children and Miss Lola Sherrill left Wednesday for Long Valley where they plan to make their home.

The barn and granary on the Mildred Hite ranch burned Sunday afternoon. It is thought to have ignited from a weed fire.

Milton Judd, nephew of Chas. Bradley who has been visiting here left Wednesday for a visit at Unity and plans to go on to East Lake to cook at the summer resort.

Keith Kygar and Richard McIntosh returned home Sunday from Cambridge where they had been working.

Owyhee school held their summer round up at the school house Wednesday.

Doctors Kerby and Norcott were in charge.

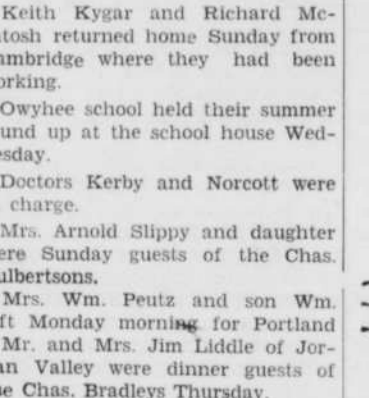
Mrs. Arnold Slippy and daughter were Sunday guests of the Chas. Culbertsons.

Mrs. Wm. Peutz and son Wm. left Monday morning for Portland.

Mr. and Mrs. Jim Liddle of Jordan Valley were dinner guests of the Chas. Bradleys Thursday.

IN Boise—

Mr. and Mrs. Keith Bailey spent Saturday visiting in Boise.



Journal Recipes

BY FRANCES LEE BARTON

HOUSEWIVES who are expert budget balancers know full well that fish is a great aid in that department of home management. But many families are blessed with members who, at the sight of fish, dig in their heels and stage a rebellion. Nine times out of ten it isn't fish they dislike, but the way it's served. I think I can safely say that smiles will adorn the faces of the anti-fish members of the family when they taste the savory goodness of this baked fish. But be careful what you serve with it—don't serve the stronger flavored vegetables.

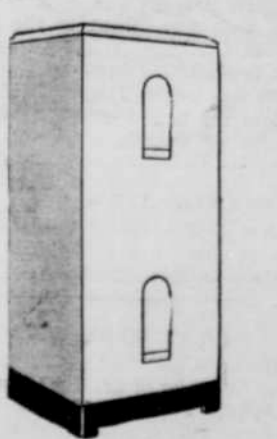
Daked Fish 2 egg yolks; 3 cups milk; 4 tablespoons quick-cooking tapioca; 2 teaspoons salt; 1/2 teaspoon pepper; 2 cups flaked cooked fish; 1/2 cup finely cut celery; 1 tablespoon chopped parsley; 1 teaspoon scraped onion; 2 egg whites, stiffly beaten; 1/2 cup bread crumbs, buttered.

Mix egg yolks with small amount of milk in top of double boiler. Add remaining milk, tapioca, salt, pepper, fish, celery, parsley, and onion. Place over rapidly boiling water and heat until scalded (allow 5 to 7 minutes after water resumes boiling); then cook 5 minutes, stirring frequently. Beat egg whites until just stiff enough to hold shape. Fold small amount tapioca mixture into egg whites; add to remaining tapioca. Turn into greased baking dish and cover with crumbs. Bake in moderate oven (325° F.) 30 minutes, or until brown. Serve hot. Serves 6.

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Low operating cost—convenient down payment and monthly terms—it's EASY TO HAVE automatic hot water in your home. Ask for details.

Advertisement for 'TENDER QUALITY MEATS' by Nysa Packing Co. The ad features a logo with a pig and the text 'Keep your energy up to par by eating plenty of body-building MEAT. Watch Our Saturday Bargain Counter'. Contact information for Nysa Packing Co. and Phone 6 is provided.

Advertisement for 'DAHO POWER' electric water heaters. The ad states 'Electrically Done So MUCH Costs So LITTLE!'.