

Cooking School To Demonstrate Economy In Food Preparation With The

How To Have Fun AT Your Own Party

WOMAN WHO DOES OWN WORK CAN PLAN AHEAD

When you must be maid and hostess, too, there's only one way to make sure that you will enjoy your own party. Plan ahead, and choose a menu that will require little last-minute fuss and preparation. The

hostess we all admire and envy too, is the one who can greet her guests in a calm, unruffled fashion, secure in the knowledge that every tiny detail has been attended to, that linen, silver, and china are ready to use; that dainty and delicious food needs only a few last-minute touches; that garnishes are arranged, and that there's no chance for anything to go wrong!

Angle Food Cake is probably "tops" in party foods. The oven in your modern electric range maintains the low, even heat required for the tender, delicate, and moist Angle Food we like, so why not make one for your next party?

Prize Angel Food Cake
Fruit filled Angle Food is particularly delicious for a party. To make it, bake your favorite Angle Food and when the cake has cooled, separate into 2 layers, using a fork. Spread with Whipped Cream: Fruit Filling and put layers together again. Frost with remaining Whipped Cream Fruit Filling.

Whipped Cream Fruit Filling
½ pint heavy cream
2 tablespoons sugar
½ cup fruit (crushed)
Whip the cream until stiff, then fold in sugar and fruit.

Rhubarb-Pineapple Conserve
6 cups rhubarb 7 cups sugar
2 cups pineapple

Cut unpeeled rhubarb into ¼ inch slices, and pineapple in small pieces before measuring. If fresh pineapple is used, cook until tender in just enough water to prevent sticking. Combine rhubarb and pineapple with sugar and boil rapidly until

If whipping cream refuses to whip, place the bowl containing the cream in a larger bowl filled with cracked ice. Then whip as usual.



If lettuce leaves for your party salad just won't "cup," this will help. Take two leaves of head lettuce and with a pair of scissors or a sharp knife, cut a V-shaped piece from the stem end of each. Then fit one V-shaped cut into the other. Spread the slices to form a fan.

Use the deep-well cooker on your modern electric range for heating rolls. They will require no watching and when you're ready to serve them they'll be tender and moist, as well as warm!

To prevent flower holders or "frogs" from slipping, pour a little melted paraffin in the bottom of the flower bowl and press holder in the paraffin.

BROIL THE BREAKFAST—BUT NOT THE COOK!

"Broiler breakfasts" are beloved by men and they are popular with home-makers.

too, when there's a modern electric range to do the broiling. There's no danger of foods catching fire, no disagreeable smoke to make you start the day wrong. "Broiler breakfasts" economize on time and dishes, too. Here's a sample menu, with everything but the coffee prepared in the broiler on your modern electric range.

thick. Pour, boiling hot into hot jars; seal at once.

A taste sensation that is sure to leave everyone begging for more is a Ham Mousse Salad Plate. Serve it soon and see what a tongue tempting dish it makes.

Crisp Bacon Slices
Toasted English Muffins or Rolls
To make the crisp bacon slices, dip strips of bacon in cream, then roll in flour. Place on rack of smokeless broiler pan in your modern electric range. Turn switch to "broil." Broil, turning once, until bacon is crisp and brown.

When beating up a cake or using the chopping bowl, place the bowl on a towel or a paper. This saves time in scouring black marks from the enamel table top.

To wash glass from which milk has been poured, plunge into cold water before putting into warm water. Rinse egg dishes with cold water. This dissolves the egg left on dish or spoon, but hot water makes it stick.

—Cooking School Fri. - Sat.—
Desserts that call for beaten egg whites are made lighter and of an even texture if part of the sugar—1 tablespoon for each egg—is beaten into the egg whites, making a meringue to fold in. The sugar helps to hold in the air beaten into the egg whites.

Correct Use Of Latest Type Of Electric Appliances

Nyssa members of the Electrical Equipment Sales Association have joined forces with the Nyssa Journal to make the All-electrical Cooking School and Demonstration a success, offering a \$10 cash prize for the woman's club or organization that registers the largest percentage of its membership for the two days, and three door prizes for the lucky individuals whose registration cards will be picked from an electrical washer. These three prizes have a total cash value of \$34.85, and includes, as first prize an electrical roaster complete with stand and dishes, an electric waffle iron and a pressing iron.

The school will be held on Friday and Saturday of this week, begins at 2 p. m. each day, will be devoted to demonstrating the most economical method of preparing food with electricity, and answering any problem that a housewife might have encountered in the use of her electrical appliances. Miss Katherine Peterson, home economist, who will conduct the school, announced that she has asked Miss Sylvia Hodgins to assist her during the two days, in order that the school and demonstration will move along at an interesting pace. Printed programs for the two days will also include the receipts for many of the dishes that the two home economists will prepare during the two day school.

Those dealers who are cooperating are:

- Eder Hardware Company
- Nyssa Implement Company
- Golden Rule Store
- Gamble Store Agency
- Wilson Brothers

Remember--- Thur. July 24 NYSSA PIONEER CELEBRATION

Program

Saturday, July 19

Cooker Pot Meal

VEAL BIRDS

CARROTS

HONEY CUSTARD

Beat 3 eggs lightly—not to a foam; add ¼ cup of honey, 2 cups of scalded milk, dash of cinnamon and ½ teaspoon salt. Pour into buttered pan. Cover or wrap with wax paper.

Cake

OREGON CHOCOLATE CAKE

1½ cup sugar 1 cup cold coffee
¼ cup shortening 2 cup flour (sifted and measure)
2 eggs well beaten 1 teaspoon soda mixed with
1½ cup cocoa 1 teaspoon vanilla

1. Put cocoa into sugar and add egg mixture. 2. Cream shortening and sugar add eggs. 3. Add coffee alternately with flour. 4. Add soda and vanilla. Temperature 350

Broiling

SIRLOIN LAMB CHOPS

GRILLED PEAR HALVES

SPINACH AND CARROTS

Drain halves of canned pears and dry on paper toweling. Combine 1 tablespoon melted butter with ¼ cup fine cornflake crumbs. Dip the pears in the crumbs and sprinkle lightly with lemon juice, and arrange on rack. Brown lightly in broiler.

Refrigerator

FRESH MINT ICE

1 cup canned pineapple juice ¼ oz. fresh mint or 3 large sprays
¼ cup sugar 2 tablespoons lemon juice
¼ cup white corn syrup 1 cup crushed pineapple
Green food coloring

Cook sugar and pineapple juice for five minutes. Add corn syrup, then add the cut and bruised mint. Allow to cool slowly to get full flavor from the mint. Strain, add the lemon juice and crushed pineapple. Color pale green. Pour into freezing tray and freeze with Cold Control on No. 7. When frozen remove the bowl; whip with beater until mix becomes light and creamy. Return quickly to freezing tray and allow to finish freezing with Cold Control on No. 7.

Oven Canning

TIME CHART FOR FRUITS

| | Oven Temp. | Time in Minutes | | |
|----------|------------|-----------------|----------|----------|
| | | 1000 ft. | 2000 ft. | 4000 ft. |
| Apples | 250 | 75 | 90 | 105 |
| Apricots | 250 | 68 | 85 | 100 |
| Berries | 250 | 68 | 85 | 100 |
| Cherries | 250 | 68 | 85 | 100 |
| Currants | 250 | 68 | 85 | 100 |
| Grapes | 250 | 68 | 85 | 100 |
| Peaches | 250 | 68 | 85 | 100 |
| Pears | 250 | 75 | 90 | 105 |
| Plums | 250 | 68 | 85 | 100 |
| Rhubarb | 250 | 68 | 85 | 100 |
| Tomatoes | 250 | 75 | 90 | 105 |

Time given applies to quart jars. Time should be reduced 1/3 for pints, and increased 1/3 for half-gallons. Altitude at Nyssa, 2,186 feet.

Idaho Power Company
Nordale Furniture Company
The old theatre building, where the school is to be held will be open in the evenings on both of the two days so that the public may view the latest in electrical home appliances.

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Ham Mousse Salad Plate

1 tbs. plain gelatin
¼ cup cold water
2 cups stock bullion
½ cup mayonnaise
½ cup diced celery
¼ cup diced dill pickle
¼ cup minced pimento
1 cup chopped smoked ham.

Soak gelatin in cold water for 5 minutes. Heat stock or bullion to boiling point and add the soaked gelatin. Stir until dissolved. Chill until slightly thickened, then whip in the mayonnaise. Add remaining ingredients, pour into ring mold; chill until firm. Unmold on salad plate, garnish with salad greens and relishes. Serves six to eight.

SUGGESTIONS for Salad Plate Accompaniments for the Ham Mousse: Tomato Aspic Cubes, devilled eggs, carrot strips, canned peas marinated in French Dressing, ripe olives, celery hearts, salad greens.

—Cooking School Fri. - Sat.—

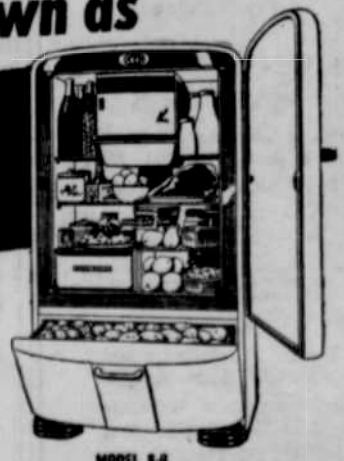
TRY POTATOES THIS WAY

Here's a grand new way to fix up our old friend the potato. The recipe is a little different from what housewives generally use, but it is easy to prepare—and easy to cook on a modern electric range. Wash and boil two pounds of potatoes (start in cold water). Put ¼ cup of butter in skillet or shallow saucepan. Cut the butter and pour over it 2 tablespoons of olive oil and grate in the rind of ½ lemon. Add 1 tablespoon of chopped parsley and one of chopped chives (one teaspoon of chopped onion may be substituted) and ¼ teaspoon of nutmeg. Then salt and pepper to taste and heat. After potatoes are boiled, cut into quarters or eights and heat in the sauce, when ready to serve, add the juice of one lemon, turning the potatoes as the juice is added.

LOOK AT THE BEAUTY - LOOK AT THE EXTRAS - LOOK AT THE PRICE

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