RECIPES ADVANCED AT COOKING SCHOOL

tablespoons brown sugar

Cooked appricots and prunes

Cream butter, add sugar gradu-

baking powder and salt; add alter-

Filling: Cream butter add sugar

and spread bottom and sides of

pan with mixture. Cover bottom

of pan with apricots. Pour in bat-

Place in cold oven with oven meal

Studies Labor

Preston Hotchkis, chairman of the

labor relations committee of the

California State Chamber of Com-

merce, who will be one of the prin-

cipal figures at the coming state

convention in Los Angeles.

tablespoons butter

1/2 teaspoon salt

Filling:

ter mixture.

OVEN MEAL Baked broiler with rice dressing Spanish string beans. Caramel-Pecan rolls. Apricot-Prune downside-up cake.

BAKED BROILERS

Prepare broilers for roasting. Fill cavity with dressing. Cover broilers with a thin mixture of butter and paprika. Place in an open pan for roasting and put on lower shelf of cold electric oven. Set temperature to 375 degrees, turn the switch to the position for baking and bake with oven meal 11/2 hours.

RICE LRESSING

1 cup cooked rice. 2 tablespoons chopped parsley.

4 teaspoon poultry seasoning. 36 cup butter. 1 medium sized chopped onion,

1 small stalk chopped celery 2 teaspoons salt Fry onions in butter until slightly prowned. Add seasonings and rice:

mix well; and use to stuff broilers. CARAMEL PECAN ROLLS

2 cups boiling water. to 1-3 cup sugar

1 tablespoon salt 1-3 cup lard or fat

2 cakes yeast cup lukewarm water

teaspoon sugar 8 cups flour

Mix first four ingredients. Cool o lukewarm. Combine mixture and gs and four cups flour. Beat oroughly. Then add 4 cups more lour. Do not knead, Cover and put n refrigerator.

For pecan rolls use 1/2 recipe of refrigerator rolls. Roll ¼ inch thick and sprinkle with brown sugar and cinnamon and cut about 14 inches thick. Put into square aluminum cake pan on bottom of which is 4 cup brown sugar and 4 cup of white sugar, the sugars mixed together. Dot with about 1-3 tablespoon of butter and 1-3 cup pecans. Let rise 1/2 hour or longer. Place in cold oven with oven meal and bake 11/2 hours at 375 degrees or if baking alone bake at 40 or 45

APRICOT PRUNE DOWNSIDE-UP CAKE

¼ cup butter 2-3 cup sugar 1 egg, well beaten

hours or if in the oven alone bake 2¼ cups flour 4 teaspoons baking powder

SPANISH STRING BEANS

1/2 green pepper diced

1 small enion finely chopped 2 tablespoons butter 4 teaspoon salt

can condensed tomate soup 1 lb. string beans, cooked or 2

ally, and egg; mix and sift flour, No. 2 cans. Simmer all for 25 minutes on nately with milk to first mixture. LOW heat with oven meal in a covered pan.

BAKED CHILI BEANS

2 pounds kidney beans 6 large onions

4 cups canned tomatoes 2 tablespoons salt

2 tablespoons sugar 3 tablespoons chili powder

teaspoon papper pound salt pork 6 cups water.

Place washed beans and all ingredients in Thrift Cooker. Turn switch to LOW and cook eight to ten hours, or over night if convenient.

DREAM BARS

11/2 cups sifted flour cup light brown sugar

4 cup butter Blend flour and sugar together. Add butter and mix to a crumbly mass. Pat into a pan 12x16 inches and bake 15 minutes at 375 degrees in a preheated oven. Remove from oven and spread with the following:

2nd Part:

2 eggs 1 cup light brown sugar

2 tablespoons flour 1 teaspoon vanilla

teaspoon baking powder teaspoon salt

11/2 cups cocoanut

1 cup nut meats. Beat eggs, add sugar and vanilla. Sift flour, baking powder and salt together and mix with nuts and cocoanut. Add to the egg mixture and blend thoroughly. Spread over previously baked crust and return to oven. Bake 20 minutes at 375

degrees. Cool slightly. Cut in bars

BAKED BEANS 1 lb. navy beans 1 teaspoon salt

or squares. Makes 2 dozen.

2 tablespoons molasses 4 tablespoons sugar

16 lb. salt pork

4 cups water. Wash beans and pick over carefully. Mix dry beans with all ingredients in the Thrift Cooker kettle. Cover, Turn switch to LOW heat and cook overnight or 12 hours. If baking 2 lbs. beans, use only cups water. Catsup or tomato juice may be used for 1 cup of

GRIDDLE CAKES

cuo milk

cups flour teaspoons baking powder

tablespoons sugar 3-3 teaspoons salt. Beat egg until light: add milk and melter butter. Sift dry ingredients together and beat into liquid ingredients. Preheat griddle 5 minutes on HIGH heat, using giant unit. Switch to LOW heat, grease

lightly and cook griddle cakes. FROZEN FRUIT SALAD

cup lemon juice 4 cup pineapple juice

3 egg volks

-3 cup sugar 1 tablespoon flour

pint whipping cream 3 egg whites

6 halves pears diced 1 cup diced pineapple

cup white cherries 4 cup maraschino cherries

cup chopped almonds 1 dozen marshmallows

Make a dressing of the lemon and ineapple juice, egg yolks, sugar and lour cooking until thickened, Fold in stiffly beaten egg whites. Cool. Fold in stiffly beaten cream. Add fruits and nuts and freeze rapidly without stirring.

DEVILED-EGG SALAD IN

TOMATO ASPIC 8 hard cooked eggs chopped

cup minced celery tablespoons minced onion

teaspoon salt

teaspoon prepared mustard

teaspoons French dressing cup mayonnaise

Mix well and heap in center of mold of tomato aspic.

TOMATO ASPIC

package lemon-flavored gelatin 2-3 cups tomato juice

cup mild vinegar tablespoon lemon juice teaspoon salt

4 teaspoon paprika

teaspoon minced onion whole clove.

Heat tomato juice, onion and clove to boiling. Strain. Pour over gelatin and stir until dissolved. Add vinegar, lemon juice, salt and papri-Chill in a large ring mold or individual molds. When ready to serve, unmold on lettuce leaves.

STEAMED FISH LOAF

l large can fish cup soft bread crumbs

1 tablespoon chopped parsley

Few drops onion juice cup milk

Mix all ingredients lightly. Place

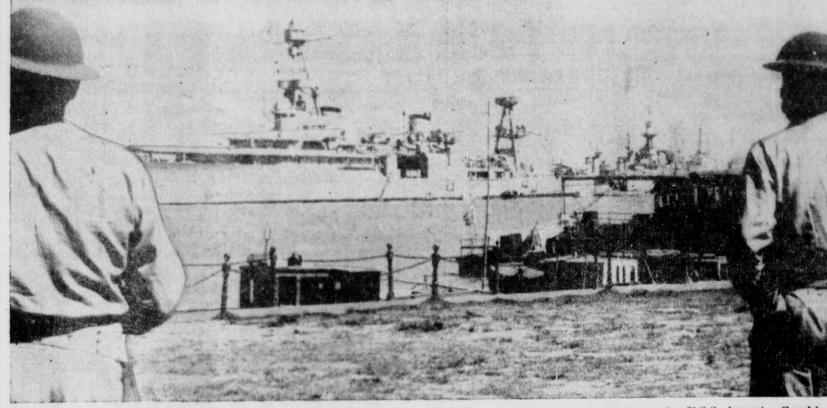
small buttered mold. Put 1 cup water in Thrift Cooker kettle with rack in place. Bring vater to boil with switch turned to HIGH heat.

Place scraped carrots, onions and string beans on rack in cooker, and mold of fish loaf on vegetables. Cover. Continue on HIGH heat until steam flows freely from the vent. Turn switch to LOW heat for 1 hour

SNOWBALL BUSH

BLOOMS 3 TIMES PAINESVILLE, O. (U.P.)-A snowball bush in the yard of Mrs. O. O. Benadum has bloomed for the third

Americans Hurt as Crossfire Rakes Battleship



One sailor and six American Marines were wounded recently when Japanese crossfire swept the decks of the U.S.S. Augusta, flagship of the United States Asiatic fleet, which was stationed in the Whangpoo fronting Shanghai. J. P. McMichael, radioman aboard the Augusta, Was the wounded sailor. Names of the injured Marines were not im mediately available. Photo shows the American flagship off the International Settlement at Shanghai, while a Marine stands guard duty at left,

FUTURE FARMERS END CONVENTION IN K. C. KANSAS CITY, Mo., Ovet. 21. (U.P.) of 143,000 boys.

their 10th annual conention paid tion of the Star Farmer award of ident.

tribute to James C. Swift, president \$500 to Robert Lee Bristow, 21 year of the American Royal livestock old youth of Saluda, Va.

youth organization from obscurity to tional officer from each year passed Colo., had the outstanding chapter the sidewalk, and a bottle of burned. Stanislaus county coroner's the present nationwide membership the gavel of authority to his succes- in the Pacific region

sor until it reached Joe H. Black

-Future Farmers of America in The occasion preceded presenta- of Sheridan, Wyo., this year's pres-The F.F.A. chapter of Stamping placed upstairs in the city jail, caught fire while she was burning Wednesday night a historical pa- Ground. Ky., won the nation chap- made a thorough search. They found a cache in a window sill Swift recalled the decade of prog- geant commemorating the 10th year achievement among the 6,000 chap- that contained tobacco, matches, a yound recognition and chicken sneds ress that had brought the farm of the F.F.A. was held. One past na- ters in the country. Fort Collins, string used to pull articles from were razed but her house was un-

PRISONER BECOMES MORE TIPSY

CAPE GIRARDEAU, Mo. (U.R)-

Southern Pacific Report Decrease

In Income Figures SAN FRANCISCO, Oct. 21. (UP) Southern Pacific today reported net railway operating income for September after depreciation totaled \$2,706,926.18 a decrease of \$902,-538.21 compared with September.

Lawyer Confirms Divorce Rumor

HOLLYWOOD, Oct. 21. (UP) Mrs. Loopold Stokowski is living at Boulder City hotel, near Las Vegas, Nev., apparently to establish residence preliminary to suing her symphony director-husband for divorce it was learned here.

Her attorney. Roger Marchetti confirmed the fact that she now is in Nevada, but declined to discuss the case further. The film studio where the bushy haired conductorrecently completed a picture said it was understood Stokowski recently left here for the East.

Rumors of marital discord be-tween the Stokowskis have been circulated in Hollywood for the past six months following Mrs. Stokowski's return from a visit to Honolulu,

WOMAN DIES

TURLOCK, Cal., Oct. 21. (UP)-Mrs. Laura Glaze, 67. prominent Turlock farm woman, was burned prisoners became drunker when this afternoon when her clothing

The woman's body was burned bedeputies are investigating the fire.



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