FREE - Frigidaire, Groceries, Other Gifts Tomorrow [Fri.]

Kitcheneering Course Makes Gala Debut

Herald - Safeway Stores Class Draws Throng At Torrance Theatre.

By ROXIE SLEETH

"Kitcheneering," written about, read about and talked about for weeks, became a happy reality yesterday for 900 local housewives who left the Torrance Theatre at the conclusion of the first day's program with well-filled notebooks and well-thrilled hearts. For who, whether housewives who see and hear or husbands or families who dine, wouldn't be thrilled by the array of dishes deftly demonstrated yesterday by Mrs. Edith Jeffers Freeman for the Safeway Stores and Piggly Wiggly Homemakers' Bureau?

It was the further delight of the dispersing audience that there are still two more days of "Kitcheneering" to be heard, and if the "ohs" and "ahs" that were reflected in the crowd comments following the first day's demonstrations are to be taken as indicative of the interest at the sessions today and tomorrow, then "come early and avoid the rush" should be a more than sufficient word to the wise. Doors, by the way, are opened very promptly at 1 o'clock.

Julia Lee Wright, as national director of the Homemakers' Bureau and kitchener-in-chief in the [illegible] "Kitcheneering" might well be called by the name that Julia Lee Wright has given to the cookbook which has added to her fame as a home economist, "Recipes You'll Enjoy." For yesterday's recipes were enjoyable, and will undoubtedly be enjoyed for a long time to come in local homes. After the program, hundreds of women filed past the tables on which the finished products were displayed. What they saw must indeed have inspired many of them to determine upon especial treats for the home table at the earliest opportunity, and it is quite likely that many a local dinner last night was given a new air of festivity, thanks to Mrs. Freeman's effective demonstrations, which will be concluded starting at 2 o'clock tomorrow.

WHEN FOOD IS TOO SALTY

When food is made too salty, it may be counteracted by adding a tablespoonful each of vinegar and sugar.

broiler forgotten on the stove after all of the other pots and pans have been scoured thin.

All in all, the opinion of those [illegible] one may be forgiven for the utmost simplicity of expression, "done a swell job." And if we were a man, which we sometimes wish that we were, we'd take off our hat, and probably loosen our belt, in appreciation both of the dishes described and the manner of their description.

MEN PLEASED

One can well imagine, for example, that men will be less dignified, though none the less enthusiastic, in their approval of an English Beefsteak Pie that was lifted bodily out of ancient English history by the Homemakers' Bureau, given a few deft touches of modernization, and offered from the stage here as a fascinating culmination to the explanation of a brand new way of mixing pastry.

And then there was a real, genuine, identifiable and flavorful graham cracker crust. Bane of many a housewife's existence, particularly when the children are denied the richer pastries, graham cracker crust was revealed by Mrs. Freeman as the subject of thousands of inquiries received by the bureau, inquires which resulted in many hours of patient testing and experimentation in the bureau kitchen to develop and perfect the recipe which she demonstrated. "The beauty of this crust," Mrs. Freeman contributed to this reporter's interrogation, "is that it shouldn't ever fail if directions are followed, and the directions are certainly simple." It can, she pointed out, be used on just about any kind of pie.

MERINGUE

Those to whom a good meringue has been more of a mirage than a meringue, and there are plenty of us, were given a real ray of light by Mrs. Freeman in her demonstration of ways and means to prevent the singing of the meringue's theme song, "Why I Fall For You." The elimination of watery meringues was accomplished at the same time, and for the tips given many a grateful homemaker must have called down blessings upon Mrs. Freeman and upon the work done by the bureau in perfecting meringue-making.

BISCUITS

Another fascinating revelation brought by the first day of "Kitcheneering" was the peculiar affinity of a standard and highly perfected biscuit recipe to a variety of delicacies, featured among them being dumplings glazed with maple syrup and served with a maple hard sauce.

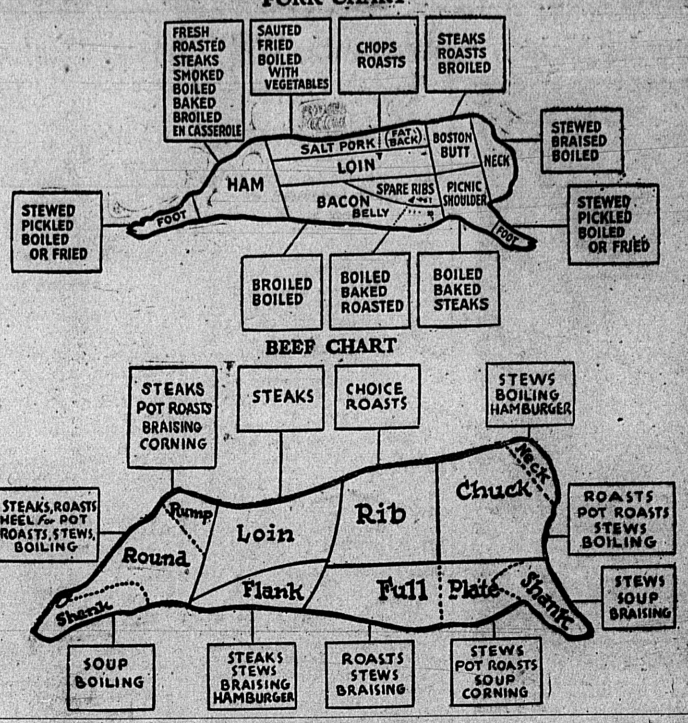
Beans Bermuda proved to be an alliance of beans and onions, and one of the hits of the day was a simple cabbage salad involving carrots, apples, raisins, pineapple and mayonnaise in addition to a husky head of cabbage.

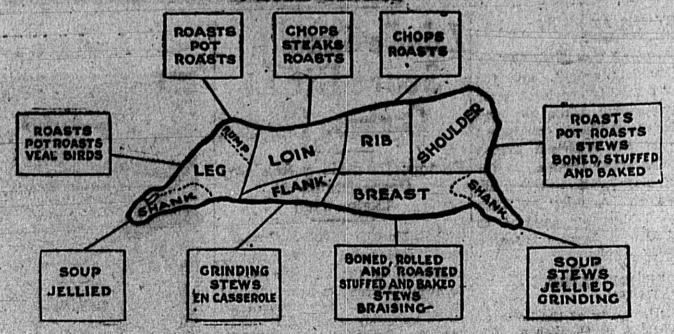
Those who like continued stories were satisfied, too, for the course introduced the first chapter in the making of peanut butter ice cream as a juvenile joy with an adult appeal, more about it being promised for chapter two which will be revealed today. Mothers whose dessert problem for children is one of variety combined with healthfulness were reported to be in eager anticipation of the completed product.

COMPLETE MEAL

Then, to top off the program in a way that whetted every appetite for more, Mrs. Freeman demonstrated the preparation of a complete meal on a single broiler, interesting not only because of its simplicity of preparation but because it does things in a major way for those housewives who don't mind washing broilers alone, but do dislike finding a used

WHERE THE CUTS COME FROM ☆☆☆ MEAT DIAGRAM ☆☆☆ AID TO THRIFTY SHOPPING





Maple Freeze New Dessert

Delicious Food Easily Made In Refrigerator

A new frozen dessert developed in the Safeway Stores and Piggly Wiggly Homemakers' Bureau is Maple Freeze. It is easily made in the freezing tray of a mechanical refrigerator. The recipe follows:

MAPLE FREEZE

2 cups milk
2 teaspoons gelatin
2 egg yolks
1 cup canned maple syrup
1 teaspoon vanilla
Few grains salt
1 cup pastry cream

Soften gelatin in ¼ cup of cold milk. Scald 1 cup milk and pour over beaten egg yolks. Cook and stir until custard coats the spoon. Remove from fire, add gelatin and stir until dissolved. Chill. Add remaining milk, maple syrup, vanilla, salt and pour into freezing tray. When mixture begins to set, stir in the cream, beaten until thick, but not stiff. Freeze. Stir several times during the freezing process.

Soup Tureen Reappears On Family Table

The return to good living has brought the soup tureen back to our tables, according to the Safeway Stores and Piggly Wiggly 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.

The petites marmites 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, buttered 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 addjtions.

PRIZES AT COOKING SCHOOL
$124.50 Frigidaire and many other gifts will be awarded at closing session of Cooking School Friday.

Beef Knighted by King Hal; That's Origin of 'Sirloin'

Tradition credits merry King Henry VIII of England with the naming of sirloin of beef, his favorite roast. One evening when it was brought to him, particularly well roasted, the happy monarch asked what the joint was. Told it was loin, he arose, stood before the roast, drew his glittering sword and said: "I knight thee Sir Loin."

Another tradition says we owe the name of porterhouse to this demand in the Porter & Ale House of one Martin Morrison of New York, back in the early part of the eighteenth century.

One day his supply of steaks had been exhausted and, not wishing to disappoint his customers, he cut his sirloin roast into steaks, sawing through the bone when necessary.

The popularity of this cut for steak spread so quickly that the steaks were named after his Porter & Ale House.

When Cap of Jar Sticks Too Fast

To open a jar of fruit or vegetables which has stuck fast, place the jar upside down in a deep saucepan half full of cold water, bring it to a boil and let it boil for a few moments. The jar will then open easily. Or, try placing a hot stove lid or a warm iron on top of the cover for two minutes.

Removing Stains From Colored Goods

For fruit stains on colored fabrics, use borax and ammonia. Camphor will remove most fruit, jam or preserve stains from white goods while fresh; leave for one hour, then wash in cold water; repeat if necessary.

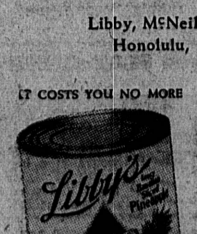
"The finest pineapple I ever tasted these *center slices*"

Charming and practical, when there are many guests, is the English country house breakfast. "Come down when you please and help yourself"

● More delicious, of course, are *center slices* of Hawaiian pineapple. They are the very choicest part of the fruit. Flawless in form. Loveliest in color. And as for flavor, theirs is the glorious ripe-pineapple tang in its fullest perfection. Libby gives you, at no extra cost, pineapple that is *exclusively center slices!* ● You'll enjoy Libby's *Crushed*, too. Delicate in texture, tart-fresh in flavor, it is just right for the Pineapple Cup which is also widely recommended for health. When buying pineapple, always specify *Libby's*. That's the way to be certain of *center slices*, and the finest Crushed.

Libby, McNeill & Libby
Honolulu, Hawaii

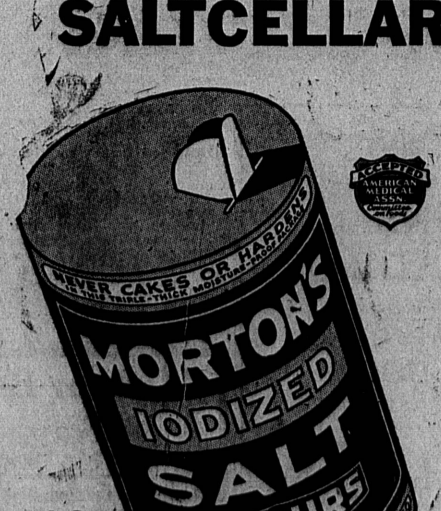
IT COSTS YOU NO MORE



FEATURED AT THE COOKING SCHOOL
Center slices, and Libby's new Pineapple Juice as well. Have you tried this tangy health drink? Not a syrup but unsweetened juice, rich in natural Esters (the flavor-carriers). It's *marvelous* for breakfast!

LIBBY GIVES YOU *just the center slices*

NO MORE CHOKED UP SALTCELLARS!



10c IODIZED OR PLAIN

Nearly two-thirds of America's housekeepers have discovered that the nuisance of clogged saltcellars can easily be avoided by changing to Morton's Salt. Made with tiny *cube-shaped* crystals, which don't stick together in damp weather like the flake crystals of ordinary table salt, it's practically impossible for it to form annoying, wasteful lumps!

Morton's is also a *full-strength* salt, and thus goes farther because you use less. It comes—either plain or iodized to prevent simple goiter—in a triple-thick moisture-proof package with a convenient hinged spout that *won't tear out!*

WHEN IT RAINS IT POURS

Don't just ask for salt—ask for Morton's Salt