## Frigidaire, Gas Range, Cleaner, and Grocery

Western Institution Has Steady Growth During Last Four Years

e largest institution of its in the country.

kind in the country.

That is the proud boast of the
Safeway Stores and Piggly Wiggly
Homemakers' Bureau, sponsor of
"Kitcheneering." From a single
office four years ago, the bureau
has grown until it has a staff of
a score of trained home econom"State single of offices and a large
testing kitchen at its Oakland

neadquarters.

Ars. Julia Lee Wright, director
of the bureau since its start, has
stressed the vractical and personal
viewpoint in its widely diversified
service. Thousands of Western
homemakers have come to regard
the bureau as a friend and part
of the household.

"Kifchenering" presented year.

of the household.

"Kitchencering," presented yearby in conjunction with the leading
newspapers of the West, is but
ope of the bureau's functions. It
offers a direct service on every
conceivable household problem,
promptly and without charge—
budgets, menus, entertaining, canning, recipes and many other subjects, all prepared by trained home
economists.

economists.

Mrs. Wright broadcasts weekly over a wide system of radio stations and is a recognized favorite of household programs.

The bureau publishes bulletins on seasonal topics of household controlled to the state of the state of the seasonal topics of household controlled to the seasonal topics of the seasonal topics

Sdieway Stores.
"The Safeway Stores Homemakers' Bureau," Mrs. Wright declares, "will be glad to help you with any household question. Just write to us, Box 660, Oakland, California."

PINEAPPLE SALAD

**CULINARY BOARD OF STRATEGY MEETS** 



Here the Safeway Stores Homemakers' Bureau Kitcheneering staff is shown in the testing kitchen at Oakland head-quarters, holding a final review of this year's program's under direction of Julia Lee Wright, who is fourth from left.

Goods Is Assured

One small can of pineapple (drained and cut into cubes), one half cup each of chopped walnuts, celery and marshmallows and one puarter-cup of red and one cup of white cherries. Mix these insred, ents and chill, Place cranberry and on lettuce leaf, fill with the prolise and one by with the can which will contribute to the spellage of the food, particularly and on lettuce leaf, fill with the prolise and only with mayon halse.

Safety In Canned CRANBERA MOED WITH Side during cooking When the Cranber salad price s

PINEAPPLE SALAD

To see quart of cranberries and two cups of boiling water and cook until the berries are tender, drain through at cleily tender. Add two one-inch pieces of stick cinnamon, one dozen of stick cinnamon, one dozen the tit boil two minutes, then add apple salad.

**Experts Give Pointers On** Pastry Art

All ingredients should be as cold as possible.

Use the "water method" for measuring shortening—that is to measure "½-cup of shortening, measure "½-cup of shortening to raise the water to the 1-cup line. Drain off the water, run a knife around the edge and the shortening will drop out, leaving the 'cup clean. Similarly, to measure 2/3-cup shortening, place 1/3-cup of water in cup and add shortening to raise water to one full cup, NOT TOO FINE.

Do not blend shortening and flour too fine. It should be coarse as pass, because these bits of shortening make the pastry flaky. Blend with two knives, a pastry blender, or wire potato masherdon to blend with your hands, unless you gre an expert, as the heat of your hands will melt the shortening and rain the crust.

Use just enough—water barely.

cannot press down, hard.

Lower crust—De not stretch the lower crust, but allow plenty of "slack," so to speak. Make the lower crust slightly thicker than the top one, so that the ple may be "skidded" onto a plate without danger of breaking the crust.

Top crust—Allow the top crust to hang over the pan and trim it to hang over the pan and trim it off to about one-inch of the pan's ovenly and not blister.

finger on each hand and point it straight out, away from the under the lower one, and thus seal rolling pin, and then you simply our pie. Now flute or furfle the cannot press down hard.

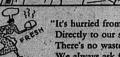
Tower crust—Do not stretch the makes the outside edge so thin as





"We've found A-Y is always good So soft and fresh and light. For it's made with the best of things





Directly to our store There's no waste baking of this bread,



We serve it to each guest, They all agree that A-Y Bread Is best in all the West."

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See A-Y demonstrated at Safeway Stores "Kitcheneering" Course.





