

"EAT IT UP
WEAR IT OUT"



"MAKE IT OVER
ORDO WITH OUT"

Home Ec. Projects Vary

Courses in canning and jelly making by special processes were completed by all home economics students during the first weeks of school.

Pears, grapes, and apples were among the fruits used.

Home Ec. III students continued their study of cookery by learning to make dishes for special occasions.

Crocheting and knitting were taught to students of class II following their unit of food preservation.

Home Ec. I students engaged in a study of clothing and personal grooming. After this unit is completed, sewing will be their project. An apron is to be made and then dresses.

HOME EC. II CROCHETS

Striving with earnestness, home ec. II class works intensively on crocheting. Mrs. Wilson crochets with the class. Minute after minute, hour after hour this work goes on. From this continuous looping of thread, one begins to see unraveling hats, pocketbooks, and gloves. When completed, they will be seen sported around school. L.M.P.

Class Make Cookies

Girls of Home Ec. III used the following recipes for making cookies:

ORANGE CREAM CUPCAKES

3/4 cup shortening
1 1/4 cups sugar
3 beaten egg yolks
3 cups flour
1/4 teaspoon salt
4 teaspoon baking powder
1/2 cup orange juice
1/2 cup water
1 teas. vanilla extract
3 stiff-beaten egg whites

Thoroughly cream shortening and sugar; add egg yolks and beat well. Add sifted dry ingredients alternately with orange juice, water, and vanilla extract. Fold in egg whites. Bake in greased cupcake pans in moderate oven (350°) 30 minutes. Frost with Orange Butter Frosting. Makes 3 dozen cupcakes.

COCONUT KISSES

2 stiff-beaten egg whites
1 cup brown sugar
2 cups corn flakes
1/2 cup chopped nut meats
1 cup moist, shredded coconut
1/2 teaspoon vanilla extract.

Beat egg whites and sugar

Home Ec. Club To Give Halloween Carnival

Plans for a Halloween Carnival, given in the gym for the purpose of raising money for future use, are in the making by Home Ec. Club members.

Committees chosen at the last meeting to make plans are headed by Maxine Medlin, chairman of the decorating committee; Patsy Lamm, chairman of the entertainment committee; and Octavia Beard, chairman of the refreshment committee. Refreshments are to be sold.

There will be numerous side shows, as house of horrors; fishing, fortune telling, and many other features.

Fold in corn flakes, nut meats, and coconut. Add vanilla extract. Drop from teaspoon onto well-greased cookie sheet. Bake in moderate oven (350°) 15 to 20 minutes. Place pans on damp towel; remove cookies immediately with spatula. If cookies stick to pan, return to oven to soften. Granulated sugar may be substituted for brown sugar. Makes 1 1/2 dozen kisses.