

(This strip should run with Ad. No. 340)

## In the Kitchen with 6 Famous Cooks

Expert Pacific Coast Cooks Give Choice Recipes for Unusual Desserts

(Editor's Note: This is one of a series of cooking articles contributed to this paper by six famous cooks.)

There never was a woman who kept house who didn't want her cooking to have an individual touch. And the making of desserts offers

MRS. BELLE DEGRAF plenty of opportunity for expressing this individuality.

Recipes for several delicious desserts are given in this article by Mrs. Belle DeGraf, San Francisco, home economics counsellor, and Mrs. Kate Brew Vaughn, domestic science director, Los Angeles.

**Santa Clara Dumplings**  
"For a quickly made dessert, I recommend Santa Clara Apricot Dumplings," says Mrs. DeGraf. "It takes less than half an hour to prepare them."

Here is Mrs. DeGraf's recipe:  
1 cup sifted flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
3 tablespoons shortening  
1/2 cup milk  
1 cup strained, stewed apricots

Sift dry ingredients together. Rub in shortening, then gradually add milk, mixing with a flat knife. Turn on to a slightly floured board. Roll out in rectangular shape about 4 inches wide and 8 inches long. Cover top of dough with apricot puree, then roll up like a jelly roll. Cut off slices an inch thick, and place cut side down in greased baking dish. Bake in a hot oven about 15 minutes. Serve with lemon sauce.

Make the lemon sauce by mixing 1/2 cup brown sugar, 1/2 cup white sugar, 1 tablespoon flour, juice and grated rind of one lemon, and 1 tablespoon butter. Bring to boil, and cook for five minutes. Dumplings and sauce should be served hot.



### With Oranges

Another interesting fruit dessert for which Mrs. DeGraf provides the recipe is Orange Custard Pudding.

1 cup sifted bread crumbs  
1/2 cup milk  
1 cup orange rind  
3 eggs separated  
1/2 cup sugar

Add the grated rind of 1 orange to the juice. Use soft bread crumbs. Sift through a coarse strainer. Add milk and orange juice. Beat eggs separately. Add sugar to yolks and then add to the custard. Mix well, then fold in stiffly beaten egg whites. Pour in pudding dish. Set dish in a pan of hot water and bake until firm in center, about 30 minutes, in a moderate oven, 350 degrees Fahrenheit.



### Pineapple, Too

Hawaiian Pineapple Pudding is a simple dessert which is very pretty. Mrs. DeGraf makes it with one cup rice, 1 cup grated pineapple, 2 cups whipped cream, and 1/2 cup powdered sugar.

Wash rice well. Add 2 cups of cold water. Cover closely and set over a low flame, cooking for about 30 minutes, or until all the water is absorbed. When cooked, remove from fire, sprinkle with salt, replace cover and let steam five minutes. Turn into a bowl and set aside to cool.

## TOXAWAY LAKE TO BE REBUILT

The purchase of 6,000 acres in the heart of the Jennings Estate in Transylvania county, including the site of the once famous Lake Toxaway, by a group of Asheville men who guarantee to rebuild the dam destroyed by flood in 1916 and thus recreate Lake Toxaway and rejuvenate this entire mountain resort, was announced last night. The financial consideration was stated as \$1,500,000, making one of the largest, if not the largest real estate deals on record in Western North Carolina.

The new owners are the Toxaway Company, Inc., of which R. Lee Ellis is president, Holmes Bryson, vice president; H. G. Barnes, secretary and Charles Arbutnot, III, of Pittsburgh, treasurer. The board of directors includes the foregoing officers and Charles E. Waddell, Fred L. Sales, Gray Gorham and Dr. J. A. Sinclair.

Engineers employed by the Toxaway Company, Inc., are already at work on plans for a new concrete dam, the cost of which is estimated at \$150,000. In addition to bringing back to life Lake Toxaway by rebuilding dam across Toxaway river,

cool. Just before turning to serve, add remaining ingredients. Pile in sherbet cups and serve.

### With Any Fruit

Strawberry Meringue Does it sound like a most palatable egg-cream? Mrs. Vaughn has a simple recipe for it.

3 egg whites  
1/2 cup sugar  
1/2 teaspoon vinegar  
1/2 teaspoon vanilla

Beat egg whites stiff. Add the vinegar to the egg whites and beat. Add sugar gradually, beating it with wire whip. Drop the mixture in spoonfuls on oiled paper placed on baking sheet and bake in a moderate oven. When finished, cut the meringues through the center and fill with crushed strawberries. Serve topped with whipped cream.

Other fruits may be used in season instead of the strawberries. This makes a dainty diet to serve at parties, too.



### An Unusual Pie

Mrs. Vaughn's fig pie is an unusual change from the ordinary pie. Here are the ingredients:

1 1/2 cups boiling water  
2 tablespoons cornstarch  
2 tablespoons flour  
1/2 cup sugar  
Juice two lemons  
Grated rind one lemon  
1/2 cup finely chopped figs  
2 eggs

Sift dry ingredients into top of double boiler. Pour boiling water on them, stirring constantly. Cook for 15 minutes. Beat eggs slightly, and with figs add to cooked mixture. Let cook 3 minutes. Remove from fire and add lemon juice and rind. Turn into plate lined with pastry, wet edge. Make lattice of pastry strips across top. Bake 40 minutes at 350 degrees. Serves 6.

Everyone likes a change of cooking. These "different" desserts will please the most particular. (You'll be interested in the special cooking article on this page next week.)

### Saves "Guesswork" Baking

A device that registers the degree of heat in the oven is now on the market. It takes the "guesswork" out of baking and roasting. It is easily fitted to almost any oven door.

the new owner of the property plan to create a new lake in that section by building a dam across Indian Creek.

The Toxaway Inn, which up until 10 years ago when the dam and Lake Toxaway were destroyed, was for years one of the outstanding resort hostilities in the entire South, is included in the purchase by the Toxaway Company, Inc. Negotiations have already been opened with the new owners for the purchase of this old hotel and some 25 acres of land.

In announcing the purchase of this 6,000-acre tract, the new owners stated that they bought the property for investment purposes, with idea of first rejuvenating it as an ideal resort section by recreating Lake Toxaway and making other improvements. This \$1,500,000 deal was handled by Dr. J. A. Sinclair and Gray Gorham, representing the buyers and Charles Orr of Brevard, representing the Jennings Estate. This was the first time this property was offered for sale since the Jennings family acquired it some 30 years ago.

The Toxaway Inn was built in 1902 at a cost of \$175,000. It is a 4-story frame structure. Before the destruction of the dam the inn was surrounded on three sides by Lake Toxaway. Tourists flocked to this famous resort hostelry from all parts of the country every summer from the time it was opened until it was closed in 1916. Since it was closed it has been in charge of a caretaker and is reported by the new owners as being in good condition.

### ALLEY CONGRATULATES LATES WEAVER

The following letter of congratulations from Felix E. Alley has been mailed to Congressman Weaver: Waynesville, North Carolina, June Tenth, 1926.

Honorable Zebulon Weaver, Asheville, North Carolina. My Dear Sir:—

The tragic and untimely death of my brother on the night of June 5th has so completely overwhelmed me that I have had no earlier opportunity to extend to you my congratulations upon your decisive victory in last Saturday's primary election.

You knew my brother well, and I am sure you will agree with me that until I became a candidate for Congress he was one of your most loyal supporters.

For forty years it was his custom on each election night to carry the returns to the County site so that he might rejoice with his friends who had won and console those who had lost. This was his mission when the light of his life was snapped out; and truly may it be said of him that "Greater love hath no man than this, that a man lay down his life for his friends."

His virtues were many; and two of them were particularly outstanding, which I have sought in my small way to emulate—fidelity to friends, and unshaken faith in the ultimate triumph of Democratic principles.

In obedience to these sentiments I am writing this letter for the purpose of tendering to you and the entire Democratic ticket my hearty support and co-operation in the coming campaign.

For the past twenty-years, in every

political contest that has been waged in his section, at my own expense, and at the sacrifice of my own time and business, I have done all I could to cause the Democratic banner to stream triumphant above the field of battle; and if my life and health shall be spared for twenty-five years longer I will continue, without reward, to fight for the triumph of the Democratic faith, because I believe that the institutions of our country can be made to endure only by the application of Democratic principles in government.

On a number of occasions since you have been running for Congress, where our speaking appointments conflicted, we have spoken from the same platform in behalf of the Democratic cause; and I suggest that we make the campaign together this fall.

It appears to me that this arrangement would have several advantages. Since we are in complete accord on the political issues of the day, we would, at the same time, present to the same audience, from the same viewpoint, the Democratic side of every question against the Republican position. The arrangement would insure us larger crowds, with less inconvenience to the public; with

less expense to us, and at the same time would demonstrate complete harmony and co-operation between us for the success of our party in the fall election.

If this suggestion meets your approval we can work out the details later on.

With best wishes for your success, and trusting that you will at all times be able to improve the opportunity for service which this nomination affords you for the good of our District and State, I am, Yours very truly,

FELIX E. ALLEY.

The summer may be a good time to plant some Sudan grass for forage and hay, think livestock workers of State College. It appears that drought may permanently injure the corn crop.

### NOTICE

This is to give notice to the public that I am not responsible for any debts made by my wife in the future. This June 15, 1926. 6 16 4L. RAYMOND GLENN.

One community in Alamance county is now shipping 9,000 gallons of milk per month from which an income of \$2,256 is being secured.

### NOTICE Entry No. 6165

NORTH CAROLINA, JACKSON COUNTY. I, Thos. Grimshawe of the County of Henderson, North Carolina, do hereby enter and claim 20 acres of land, more or less, in Cashiers Valley Township, Jackson County, N. C. on the waters of Chatooga River and bounded as follows:

Beginning at a chestnut the Southwest corner of Grant No. 324 and runs thence East with said Grant 46 poles to a stake, the Northwest corner of Grant No. 683; thence with the line of said Grant S. 15 E. 56 poles to a chestnut oak, a corner of Grant No. 1513; thence with said Grant various courses and distances as the case may be so as to include all the vacant land in that vicinity. Entered this May 10th, 1926. THOS. GRIMSHAWE, Claimant. Attest: Raymond R. Nicholson, Ex Officio Entry Taker 6 16 4L

Tom Tarheel says the \$25 brought home from the last Saturday was at his house.

### PEACHES

Good fresh Georgia Peaches per bushel crate. Much lower in 5 bushel lots. New shipping crates and Canning. Buy your summer ice cream. Wholesale quantity prices to all parts. Co., Room 429, Kinloch Hotel, Atlanta, Ga. — 5 29 26.

### Expert Watch

### Jewelry Repairing

### Raymond Glenn

### JEWELER



LEFT to right: Mrs. Sarah Tyson Rorer, Miss Rosa Michaelis, Mrs. Belle DeGraf, Mrs. Kate B. Vaughn, Miss Lucy G. Allen, and Miss Margaret Allen Hall.

# "If men did the cooking they would insist on a good stove"

Where is the woman who does not agree with Mrs. Rorer's statement? Yet why will so many women put up with an inefficient stove day after day?

MRS. RORER, famous Philadelphia cooking expert, and five other famous cooks who recently conducted a practical test of the Perfection Stove, agree that good cooking results depend to a great extent on a good stove. They agree, too, after critical, exhaustive cooking tests that the Perfection is a mighty good stove. Their comments on the Perfection's performance will give you some idea of what men would demand, and what experts do demand of a stove.

**Easy operation.** "I like equipment which is easy to work with," said Mrs. Belle DeGraf, San Francisco, home economics counsellor. "And the Perfection certainly is. It lights at the touch of a match. And the heat is regulated by a simple turn of the wick."

**Adaptable, too.** "The Perfection proved its adaptability to me," commented Mrs. Kate B. Vaughn, Los Angeles, home economics director, "by performing many cooking operations at the same time—frying, baking, boiling, and broiling."

**Ample heat supply.** "And," said Miss Rosa Michaelis, famous New Orleans specialist, "there is no lessening

of heat, regardless of how many burners are lighted. Each is an independent unit."

**Dependable flames.** "That's true," remarked Miss Lucy G. Allen, of the Boston School of Cookery. "And the flames stay just as you set them. They do not creep."

**And clean.** "There's no soot or odor, either, when you cook on the Perfection," added Mrs. Rorer. "The efficient long chimneys burn the oil completely before the heat reaches the utensils."

**Safe and economical.** "All these points recommend the Perfection," said Miss Margaret A. Hall, Battle Creek College of Home Economics. "And, in addition, it is safe and economical in operation. What more could anyone ask of a stove?"

In other words, the Perfection meets the high standards of the six critical cooks. It will meet yours, too. See the 1926 Perfections at any dealer's. All sizes from a one-burner model at \$6.75 to a five-burner range at \$120.00. Every woman who cooks deserves a good stove.

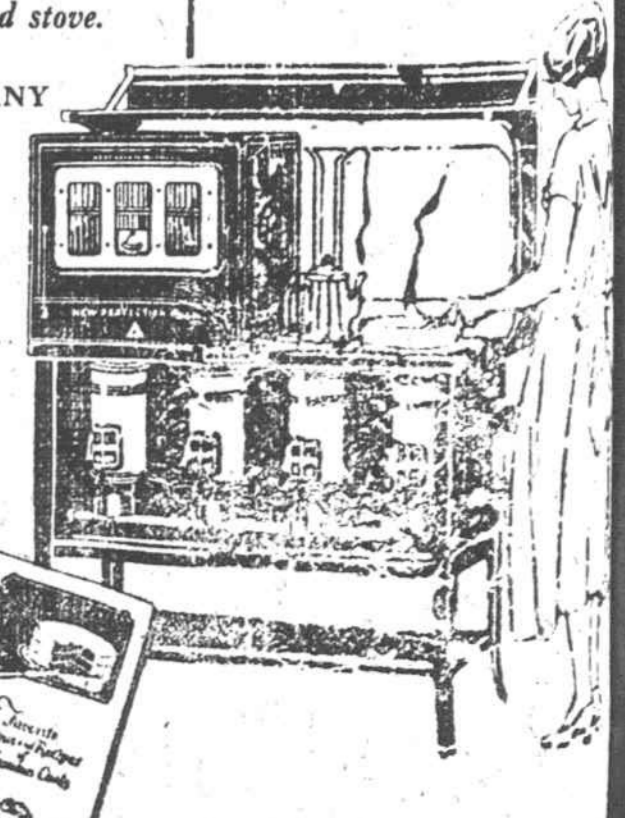
Manufactured by PERFECTION STOVE COMPANY Cleveland, Ohio

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# PERFECTION Oil Cook Stoves and Ovens

WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will cause trouble.

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The long chimneys of the Perfection burn every drop of the oil before it reaches the kettle. Thus you get clean, even cooking heat free from soot and smoke.

You can be doubly sure of the sort of heat when you use a pure water-white Kerosene. It burns cleanly, evenly and without odor. — "Standard" Kerosene is specially refined.

All impurities that might cause smoke or leave deposits of soot are removed. This assures the maximum amount of heat. By sticking to "Standard" Kerosene you are sure of best results for your Perfection. Insist on it. You can buy it anywhere.

STANDARD OIL CO. (New Jersey)

### "STANDARD" KEROSENE