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# Oregon Agricultural College Extension Service

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**BOYS' AND GIRLS' INDUSTRIAL CLUBS**  
Oregon Agricultural College, United States Department of Agriculture, and  
State Department of Education, cooperating

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## **BAKING CLUB LESSON NO. 8**

Circular No. 10

### BISCUITS AND SHORT CAKE

#### *Baking Powder Biscuits.*

- |                   |                    |
|-------------------|--------------------|
| 2 c flour         | 2 T butter or lard |
| 1/2 t salt        | About 3/4 c milk   |
| 4 t baking powder |                    |

**DISCARD**

Mix and sift the dry ingredients.  
 Cut in the shortening with two knives.  
 When well mixed, add the milk.  
 The dough should be as soft as possible to handle.  
 Toss on a floured board.

Roll 1/2 inch thick, cut with a biscuit cutter and bake 12 or 15 minutes in a hot oven.

Remember that good biscuits should be flaky and light, having more the texture of cake than bread.

In order to get this texture we are careful not to develop much gluten and so we do not handle the dough a great deal.

#### *Fruit Short Cake.*

- Add 4 T shortening to the recipe given above for biscuits.
- Mix as for biscuits.
- Roll 1/2 inch thick and fit into pie tin.
- Bake in a hot oven about 25 minutes.

If desired, the dough may be rolled thinner and 1 piece buttered and the second piece placed on top. This does away with the necessity of splitting the cakes after baking, as the two pieces will separate easily.

Canned peaches, strawberries, raspberries, apricots or prunes may be used between the layers as well as fresh berries or fruits. If canned fruit is used, the juice should be drained off and saved for use in some kind of a sauce another day.

When you have made either of these recipes once, and baked bread once, fill in the report card and mail it to the State Club Leader. Then begin working on Lesson No. 9 while instructions for Lesson No. 10 are being sent to you.

HELEN COWGILL,  
Asst. State Club Leader.

#### SETTING THE TABLE

Surely every one of my girls has set the table many times for mother, but don't you sometimes wonder just what is considered the proper way to do it? The following suggestions and rules are simple and universally used.

Place a heavy cloth on the table first. This is called a silence cloth. Then spread the tablecloth, being careful to have the center crease in the center of the table. Smooth out all creases.

Place the knife with the sharp edge in, at the right with the water glass directly above the end of it. Place the fork with tines up at the left. Place the napkin at the left of the fork and the teaspoon to the right of the knife. Lay everything neatly and stright, having the ends of the knives, forks and spoons the same distance from the edge of the table (about 1 inch).

Sugar and cream, salt, pepper, relish, jelly, and bread and butter should be placed in convenient positions. There is no set rule for their arrangement other than to have them convenient.

The simpler you can arrange the table the more pleasing will be the effect. Do not overload the center with a lot of decorations, but a small vase with a few well arranged flowers makes the table look cheerful.