EXTRA COOKING LECTURE.

Mrs. Ewing Gives a Lesson on Puff Paste and Flaky Pie Crust.

Monday afternoon most of the ladies who had attended the series of lectures on cookery, and many others, again assembled in the Utility hall to listen to the lecture on pastry. From the great interest manifested one would suppose this to be a most important subject. In making the statement that the most wholesome digestible as well as most palatable food, Mrs. Ewing wished to explain that the usual pastry made in the proper manner was more digestible than the average graham bread or oatmeal, and that either of the latter was not good when eaten three times a day with the bread, but if eaten occasionally, the case was different. A constant use of any one article of diet is dangerous, especially for young people. Some eminent physicians argue that every cell of every organ requires its own nutrition, hence the need of variety. The average person who is morbidly fond of pastry perhaps is little to blame.

Mrs. Ewing then prepared the flaky crust in the following manner: Take three cups of sifted flour to one cup of shortening. (The shortening consists of lard or beef and hot water, after measuring the shortening set it on to cook. Everything connected with making pastry should be perfectly cold. Both the flour and shortening for puff paste are cold. Measure as the air enters the paste as you turn it. Work as little as that the shortening separates like flakes about the size of a pea, and be water about three quarters of a cup, not colder it will harden, nor too hot, for the gluten causes you don't want to work it any more than necessary to make a combination. Do not use the water for two reasons first, it would make the shortening, and second, it would make it too flat; be sure not to run the pie crust any more than you can help, rather be a little thick than too much, for the flakes must not be destroyed. Shether a little dry flour on the board and place the pastry on, fold carefully (after that is the first part ever mentioned) in the way, then bring the other two over so you have three layers; turn so that the open ends are towards and from you and roll (never the folding, being sure it is well together, but roll it in a rectangle, but roll it in such the better it will be. If more than an hour or two before use, it will be alone. Use all the flour you need to roll the pie crust, but be careful in doing it all warm time the paste is turned over. The secret of flour pie crust lies in the rolling; and considering the fact it would be impossible to accurately tell just how to make puff paste as Mrs. Ewing makes it, one can only learn how by close observation; but a few principles of folding, turning and rolling are universal, so one can have perfect puff paste by the following recipe: One pound of flour, one pound of butter; work the butter in a wet towel until it is waxy and pliable; set aside on the ice; take one-quarter of the butter and work into the flour; take the whole of a large egg and sufficient ice water to moisten the flour; work with finger tips until it holds four in the same consistency as the butter; always work in a cool room and before an open window; place on the board and roll out just enough to cover the butter; wipe the molds; the butter and sprinkle with flour; lay butter on paste and gather the paste over the butter; pinch the edges so that the butter is joined by press with rolling pin slightly three times, first in the middle then at the sides, then roll half as much as you intend, turn over and roll the other way; leave the paste about an inch thick; this is to retain the butter, fold in three, turn over and roll the middle half as much as you intend, turn over and roll the other way; leave the paste about an inch thick; this is to retain the butter, and rolling always just the same on both sides so as to keep the butter pieces halfway between the paste; fold the paste to three, turn around, press to balance and roll. This process of rolling is done seven times and it is best to let the paste wait a few minutes between each roll; therefore if you make the paste in the morning you might work half at a time and let one part wait while the other is worked. It is much better to chill the paste between every turn. In warm weather six turns should be enough, but seven is the proper number; more might break the layers. The last time you roll the paste brush the surface with lemon juice, measure the length of your paste and be sure you fold it exactly as before. It is better make the day before wanted and if carefully packed in a dry and well aired lower will keep in a cool place for days and be as nice as when first made.

Mrs. Ewing gave some valuable hints about baking fruit, custard and cream pies; made clover straws, and described how to cut the puff paste, for patty shells. She promises the class perfect success with pastry if these instructions were followed.

YOUTHFUL FOOTPADS.

A Couple of Stranded Screwers Engage in the Hold-up Business.

Detective Morris and Officer Raleigh last night arrested two young men who are strangers in this city. The charge against them is highway robbery. At the police station they gave their names as George Hamilton and Harry Thompson, ages 20 and 21.

Disappointed in finding gambling on the south side of the Rio Grande, and finding no work, they left Salt Lake City for Ogden, where they arrived Monday morning. The young men had all his possessions—a collar button and a package of cigarettes. As soon as he was able to get away from the kings young Atkins made what in the police report is spoken of as a "bee line" for the station where he related his experience, giving a detailed description of the robbers. Morris and Raleigh at once went out in search of them and in a very short time had their prisoners in the cells charged with robbery and somewhat battered. The men were taken to the station and almost immediately after arrival Mr. Patterson, looking as somewhat the worse for wear, had been up on Third South street, near Houghton and Thompson on his usually brusque and threatening way as identified by Atkins as the men who had robbed him. Both of them are strangers here, the latter being last Thompson was "busted" in Middle Height for the city jail. He at last time confessed to Officer Raleigh, however, that he had robbed Atkins.

This afternoon the officers were taken before Justice Morris. They waived two days and were put in the Bastedy and would write home to their friends, who, Atkins said, are in some instances respectable. They posed not guilty and were held to await the action of the grand jury in bonds of $1,500 on the first charge and $500 on the second.

First Present Republicans.

The Republicans of the First precinct, in answer to a call from their local committee, met in a meeting, held in the Republican building, on Tuesday evening last, the 13th inst., for the purpose of nominating a candidate for constable in the precinct.

Barnum Still Held.

Joseph Hunter, D. F. Smith and J. L. Walker, arrested a few nights ago for Barnum swindling, were before the police court this morning on a charge of false pretenses. They plead guilty. Hunter and Smith at the request of the beating were held in $500 each to await trial in the district court. The case against Walker was dismissed at the request of the prosecution.

For Stealing Lumber.

Nels Lindren, an employee of the Rio Grande Western, plead guilty in Justice Smith's court this morning to stealing lumber from the Union Pacific. He was sentenced to twenty-five days in the city jail.

OGDEN.

OGDEN, UTAH, - Nov. 20 1894.

Notes.

The Ogden school election will be a partisan one.

Yesterday afternoon at the meeting of the Chamber of Commerce, Mr. Hunt said Ogden city for a short house in $25,000 in subscriptions to the Ogden Rio Grande Western railway, and stated that the company had gone to the south side of Ogden and had secured the right of way, and that the work would be commenced at once. The company intends to keep its shops, roundhouse and terminals here.

Mr. Hunt said that the company had secured a tract of land for a depot, and that the company would build a depot here, and that the company would build a depot here, and that the company would build a depot here