

Women Declared as Interested as Ever in Homes--But They Want New Fashions

WIDE EXPERIENCE
OF EXPERT SHOWS
"NEGLECT" FALSEWives Obtain Newest Style
In Cooking at Free
3-Day Armory
Sessions.

Alarmists who declare the modern woman is neglecting her home, abandoning her kitchen and living off of the delicatessen or restaurant are contradicted by Miss Irene Cameron, conducting the News-Review's free cooking school at the armory.

The demonstrator, who has seen thousands of women following her lectures and demonstrations, believes that women are as much interested in their homes now as they ever were.

Want New Methods
Her faith appeared justified as this afternoon's session of the school opened before a large and enthusiastic group of Douglas county housewives.

"Women do not want to come out of the kitchen," Miss Cameron said, "they merely do not want to be tied to the kitchen so that they can't do anything else. If they are given modern methods to supplant the old-fashioned drudgery, they are just as enthusiastic about housework as were their grandmothers."

Real "Style Show"
From her experience in conducting a score of cooking schools, the kitchen expert concludes that the modern housewife is most interested in "the little touches that add charm to the old dishes," in the "beefsteak and gravy" courses, in party cookery, and in their specific problems such as "why cakes crack" and "why meringues fall."

"My purpose," she said, "is not

OREGON TAKES
LEAD IN USE
OF HOME AID

The first electric cooking was done at the Crystal Palace in London in 1899 as a remarkable experiment.

Today millions of meals are prepared electrically every day in this country alone, not to speak of the electrical cookery that is becoming common in almost every other civilized nation in the world. Here in Southern Oregon and northern California electric cooking is being used to marked degree.

Figures obtained from the local power company show that more than four thousand families, or one out of every four customers on the Copco system use electricity for cooking.

to teach women to cook, but to give them inspiration in their housework, to bring them the newest fashions in food, a sort of style show of the kitchen, and to point out "wife savers," those many short-cuts which give her freedom for other interests."

PHILCO RADIO WILL
CHEER UP THE HOME

Music—in kitchen, dining room or living room—morning, noon or night—is the present trend.

The Philco radio, handled in Roseburg by Taylor's Battery and Electric Service station, is favored by many housewives. A Philco will entertain local women for a half-hour before each day's cooking school program this week at the armory. Come early and hear its marvelous music—without distortion.

Peel Visitor Here—Joe Steinmetz, of Peel, transacted business in Roseburg for a short time yesterday.

DINNER OF MEAT
LOAF TASTY, ALSO
EASY TO PREPARECooking School Instructor
Gives Batch of Recipes
Certain to Please
When Tested.

A meat loaf dinner is not only easy to prepare, but is extremely tasty as well, according to Miss Cameron, in charge of the News-Review's free cooking school at the armory. She gives the following suggestions for the meal:

Meat loaf. Buttered onions. Scalloped potatoes. Carrots. Peas. Coconut rice pudding.

Bake one and one-half hours at 375 degrees or two hours at 350 degrees.

1. Try baking meat loaf in the form of a ring or in a ring mold. Serve with carrots and peas poured in the center and the buttered onions and sprigs of parsley garnishing the outside.

2. Tomato soup—undiluted—used in place of the usual milk in meat loaf gives a delicious unusual flavor.

3. Carrots may be cubed or cut in strips. If canned peas are used, the juice off the peas will be sufficient liquid; otherwise, use about two-thirds cup of liquid. Add a bit of butter. Covered until for both this dish and the onions. Use small onions or cut large ones in fourths.

Coconut Rice Pudding
Four cups milk. One tablespoon butter. Three tablespoons rice, uncooked. One-half cup coconut. One-half cup brown sugar. One-half teaspoon almond. One-fourth teaspoon salt. Flavoring. Wash rice, put it in flat pudding dish with brown sugar, salt, butter and milk. Add coconut and almond flavoring upon removing from oven. Bake at 375 degrees for one and one-half hours.

Oatmeal Cookies
Are there any sweeter memories in your kid days than those fruity squares of spiced delight—the oatmeal cookies of Grandmother's cookie jar? Or, mayhap, huge ginger cookies or sugar wafers made of sour cream? Perhaps kiddies would hurry home from school a bit faster these days with such a bait. (Of course, we really don't advocate munching between meals—but you know!)

These are so easy to make and mighty handy if there are lunch boxes to prepare. With a creamy custard, preceded by hot soup you have an ideal luncheon. Those date bars keep—hidden!

Date Bars
Beat 2 eggs until light, adding gradually one cup sugar. Sift together one cup sifted flour, 1/2 teaspoon salt and 1/2 teaspoon baking powder. Mix with the dry ingredients one cup chopped dates and one cup walnuts. Add to first mixture with one teaspoon vanilla. Spread thinly on sheet pan. Bake at 350° for about 25 minutes. Cut in strips while hot. When cool, roll in powdered sugar. Store in a box with a tight fitting cover.

Refrigerator Cookies
Cream together 1 cup shortening and 2 cups brown sugar. Add 2 eggs, unbeaten, and 1 teaspoon vanilla. Sift together 3 cups sifted flour; 1 teaspoon salt; 1 teaspoon baking powder; 1/2 teaspoon soda. Add to first mixture. Mix well and mold into 2 oblong rolls about 1 1/2 inches in diameter. Lay on greased pans, cover with oiled paper. Put in refrigerator overnight or until

thoroughly chilled. When ready to bake slice very thin. Bake on greased cookie sheet. Bake about 5 minutes at 450° (quick oven). A half walnut or pecan meat may be placed on each cookie before baking.

Convertible Tea Cakes
Beat 2 eggs until thick and fluffy, adding gradually 1 cup sugar. Beat well. Then sift together 2 cups sifted pastry flour, 2 teaspoons baking powder, 1/2 teaspoon salt. Add alternately with 2 1/2 cup milk. Stir in 1/2 cup (or less) melted shortening. Flavor. Drop by spoonful in greased muffin tins.

Variations:
1. These little cakes may be served hot with fresh or canned fruits or simple dessert.
2. Frosting may be used—either a cooked or powdered sugar frosting. These frosted cakes may be varied by using different flavors, nuts, cocoanut and the like.

3. Individual short cakes: Split the cakes, cover the bottom half with crushed fruit. Place upper portion. Cover with more fruit, top with whipped cream.
4. The cake may be baked in a sheet (350°) for about 35 minutes, split and used as short cake or cut in squares and served with a hot pudding sauce.

MANY DAINTIES
CAN BE PROVIDED
FROM LEFT-OVERS

"What do you do with leftover pastry—the scraps of pie dough left after trimming the pie?—waste it up and throw them in the garbage can?" asks Miss Cameron, who is conducting the News-Review's free cooking school this week at the armory.

"Such a shame! Innumerable little dainties may be made from those trimmings! If one's short of time—just the strips may be laid on a pie tin, pricked and when baked in a quick oven—oh, such delicious munching! Sprinkled with a bit of grated cheese and paprika, they are a different touch to serve with the salad." Continuing, she gives the following suggestions for using left-over pastry:

CHEESE STRAWS are a neater form, of course. Carefully roll out the scraps, sprinkle half of the sheet with grated cheese and a bit of salt, fold over and roll again. Repeat a time or two, keeping the paste in a rectangular form if possible. Cut in strips about five or six inches long and one-third inch wide. Bake in a quick oven 500 degrees until nicely browned. Dust with paprika.

TARTS may be made by cutting the rolled out dough in varied shapes with either biscuit or cookie cutters. A hole should be cut in the second piece which is to be placed on top of the round when baked. Bake in quick oven 500 degrees when cold put the two together with jelly or jam.

INDIVIDUAL MEAT PIES are a delightful way of using up leftover meat and vegetables and leftover gravy.

A DIFFERENT DESSERT is made by sprinkling a small round of pastry with sugar and cinnamon, roll up inside a half of a banana. Bake in a quick oven, serve hot with whipped cream or hot vanilla sauce.

Stops to Visit Short Time—Sumner C. Palmer, of Portland, stopped in Roseburg for a short time Tuesday afternoon to visit friends before going to Coquille and coast points, where he will spend several days visiting and transacting business.

SIMPLE DESSERTS
GIVEN BY EXPERT
FOR EMERGENCIES

"Desserts! Aren't they a problem sometimes? And somehow no matter how 'filling' the dinner may be, it just isn't complete without that last morsel of sweetness! 'Did you ever try these?' asks Miss Irene Cameron, home economist in charge of the News-Review's free cooking school.

Hot Gingerbread
(Topped with a cloud of whipped cream—or "company-fied" with a tart fruit frosting.)
Cream well—1 cup shortening and 1 cup sugar.

Add 1 egg, well beaten.
Sift together 1 1/2 cups sifted flour and 1/2 teaspoon ginger, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 teaspoon salt.
Place in cup; 1 teaspoon soda, 1/2 cup molasses and 1 cup hot water. Stir well.

Add alternately with the dry ingredients. Mix well. Bake in greased tin in a moderate oven (350 degrees) for 35 to 45 minutes. Cut in squares.

Tutti Fruiti Frosting
Cook to soft ball stage: 1 1/2 cups sugar, 1 tablespoon cocoa, 1 tablespoon butter, 1/2 cup milk, 1/2 cup raisins.

Add when cool 1-4 cup nuts, 1/2 teaspoon vanilla.

Beat until thick and spread on gingerbread.

LET ELECTRICITY
SAVE STRENGTH
Toasters, Ironers, vacuum sweepers, and all the rest of the modern home electrical appliances which lighten household burdens are carried for Roseburg housewives by the Roseburg Electric company.

"Electricity is one of the greatest aids to the homemaker in the world," says Miss Irene Cameron. "When you think of the energy

and time saved by electricity's use to mop the floors, sweep the kitchen, beat the rugs, mix the salad dressing, toast bread, and wash and iron clothes, it is really the best economy in the world to electricity your home, and it is really very inexpensive."

WEAR-EVER FOUND
BEST ALUMINUM

Wear-ever aluminum kitchen utensils, with their durability, easy cleanliness, and long-sustained quality, are easily the favorite in all kitchen utensils used in Miss Irene Cameron's cooking schools.

Wear-ever is handled in Roseburg by the Churchill Hardware company, which during the cooking school is making a 12 1/2 per cent reduction on all kitchenware. Be sure to see these bargains.

OREGON CONVICTS
NEAR 1,000 MARK

SALEM, Ore., Feb. 4.—Henry W. Meyers, superintendent of the state penitentiary predicted at the February meeting of the state board of control today that the prison population will reach 1000 by the end of this year.

The record register today shows the record-breaking total of 851. The normal capacity of the prison is only 500. In the new dormitory above the prison garage, recently completed outside the walls, 46 trustees are now quartered and 41 have quarters at the prison annex on the site of the old state training school.

STEAMER LANG NOW
SAID TOTAL WRECK

PORTLAND, Ore., Feb. 4.—The river steamer N. R. Lang, of the Western Transportation company, loaded with \$30,000 worth of paper from Canas, Wash., mills, lay near the Washington shore, above Vancouver, Wash., today a virtual wreck.

Caught in the path of huge ice chunks and two log rafts, the steamer, which had been icebound since January 16 in the Columbia river, was badly crushed and partially submerged near Ryan's Point late yesterday.

Six men aboard the craft escaped to the shore without injury.

SOOTHE YOURSELF
WITH A MASSAGE

There's nothing so soothing as a massage or facial or a marcel.

says Miss Irene Cameron. Here in Roseburg she finds perfect service at the Grand beauty parlor, in the Grand hotel building.

COOKING SCHOOL NEWS

White Cake
that's really white

A white cake that is a white cake is only possible when one uses a shortening like Crisco, pure, tasting like unsalted butter fresh from the churn... and white! Crisco blends quickly and thoroughly with the other ingredients and makes a cake of an even and fine-grained texture.

Featherweight White Cake

1/2 cup Crisco 1/2 teaspoon salt
1 cup sugar 2 teaspoons baking powder
1/2 cup milk 3 egg whites
2 cups flour 1 teaspoon vanilla

Cream Crisco. Add sugar gradually. Stir in alternately milk and sifted dry ingredients. Fold in thoroughly stiffly beaten egg whites. Add vanilla. Turn batter into 2 greased layer cake pans. Bake in a moderate oven (350° F.). Ice with any desired icing.

(To make it into a Lady Baltimore Cake, use a filling of dates, figs and nuts moistened with lemon juice, and ice with boiled icing.)

This recipe has been tested and approved by cooking authorities. You will get best results by using level measurements and the ingredients specified.



Crisco is the registered trade-mark of a shortening manufactured by The Procter & Gamble Co.

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A splendid opportunity to add to your never-enough supply of Turkish Bath Towels. These are double-thread terry towels and will give long service. Your choice of all-white, white with colored borders or with colored cross stripes, at our usual thrifty low prices!

18x36 inches 22x44 inches

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Seasoning...
the fine art of the kitchen

EXPERTS in culinary art know just how much salt imparts the right taste. And they

know that LESLIE SALT gives that taste surely for its purity and even-grain are kept constant through careful refining processes in modern factories. Demand the familiar easy-to-handle, red Leslie package, which gives you a full two pounds of salt.

"You use but little salt... let that little be the best."

Used exclusively in the Roseburg News-Review cooking school

LESLIE
SALT
PLAIN OR IODIZED

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ATTEND THE
Cooking School
EVERY DAY

Then investigate these

Cooking School
Specials

These special bargains will ONLY be in force during this week. Stamps will not be given during this sale.

Monarch Whole Kernel Yellow Bantam Corn. Something new in canned corn. No. 2 size	28c	S. and W. vegetable salad. Quality that will please. No. 2 size	28c
Monarch corn on cob. Try some for your next dinner. Large can	38c	S. and W. Delicious Asparagus Tips. No. 1 1/2 size	30c
Pillsbury Flour. The last word in flour. 49-lb. sack	\$2.30	Schilling Baking Powder	39c
9-lb. sack	60c	We carry a complete line of Schilling Spices and Extracts—used in the Cooking School.	
Monarch Prunes. A Douglas county product. The king of fruits. No. 2 can	27c	Morrell's Bacon. A wonderful sugar-cured bacon, per lb.	30c
Morning Milk. It will surprise you how much difference there is in milk. 3 cans	27c	Bacon Squares for seasoning and frying. Per lb.	19c
Speckled Bayo Beans. This is an exceptionally low price, per lb.	11c	Shankless Picnic Hams. Extra choice. Per lb.	24c
Comet Brown Riceflakes. Reg. 2 for 25c, sell. ing special, 3 for	33c	Yakima Netted Gem Spuds. Only 50 sacks of these on hand. Per 100 lb. sack	\$2.50
Generous sample free.			

Peoples Supply Co.

PHONE 145

Miss Cameron
Recommends

SELBY

Arch Preservers
AT THE COOKING SCHOOL

Knowing the value of all day-long comfort, Miss Cameron wears and recommends these shoes exclusively. They make possible long hours on the feet and prevent the usual foot troubles.

Selby Arch Preservers provide comfort, foot health, and correct style—they are the only shoes that adequately support and protect the delicate foot structure.

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