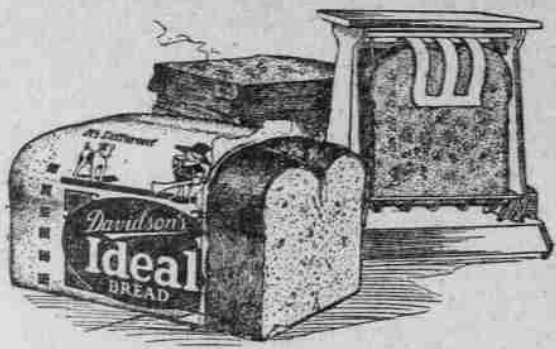


The Oregonian's Free Cooking School



Crisp, golden brown toast

buttered while hot—and coffee. That's a satisfying breakfast for these cold, misty mornings.

Davidson's
IDEAL Bread

toasted—has a delightful fragrance and an individual milk-and-butter flavor.

Davidson's "Ideal" Bread for ideal toast. "It's Different." Your grocer can supply you.

Davidson Baking Co.,
Bakers of Davidson's Honey-Health and Davidson's Whole Wheat Bread.

Another capacity audience of Portland women heard Miss Lowen's second lecture of The Oregonian electric cooking school course at the Portland Woman's Club building yesterday.

The Oregonian invites every woman who is interested in cookery to attend today's session.

You will be glad that you came. You will enjoy Miss Lowen's discussion of cookery, and you will get new and valuable ideas.

<p>THE TIME Daily from 2 to 4 P. M. Musical programme starts at 1:30 P. M.</p>	<p>THE PLACE Portland Woman's Club Building, 448 Taylor Street</p>
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Musical programme by courtesy of Sherman Clay & Co.



Cook without waste!
Electrically

Electric Cookery is Correct Cookery



MODERN cookery aims to prevent shrinkage of meats. This effort in the cause of economy is also intended to make the food more palatable and to retain all its nourishing elements. Through the development of electric cookery these objects are accomplished by the exclusive features incorporated in the

Hotpoint HUGHES
ELECTRIC RANGE

The airtight Hotpoint Hughes oven, with its heavily insulated walls, retains the juices which give flavor and special food value to roast meat and poultry. As a result, the shrinkage is insignificant.

The same economy marks every style of cooking on the Hotpoint Hughes. Frying, boiling, baking, stewing, broiling—all are performed with practically no shrinkage and with an entire preservation of food value.

With the Hotpoint Hughes there is no soot or stain deposited on cooking utensils or kitchen walls, and no radiation of heat into the room.

Inquire about our special cooking rate.

Portland Railway Light & Power Co.
Alder Near Broadway
ELECTRIC STORE



Attend

OREGONIAN'S Free Cooking School

If you want to learn how to make sure of baking success—how to eliminate all possibility of failures on bake-day—go to the Free Cooking School every day this week.

A domestic science expert is giving daily lectures on baking—telling the women of this locality why she uses Calumet exclusively—why it is the most economical—the most positive and satisfactory of all baking powders.

After you have heard these talks and witnessed these demonstrations—buy a can of Calumet and follow the domestic scientist's instructions—the results will be the same as millions of other housewives are experiencing—perfect and wholesome bakings.

CALUMET BAKING POWDER

Will Be Used Exclusively

Witness this demonstration—see the perfect results obtained and you will understand why Calumet is demanded and used by more housewives than any other brand—why the largest and most sanitary baking powder factories in the world are kept busy producing it.



FREE Cook Book

Send the slip enclosed in the pound can to the Calumet Baking Powder Company and receive the most beautiful 72-page Cook Book ever published.



THIRTY years ago, when every housewife baked and knew good flour, OLYMPIC Flour assumed its place as "Foremost in the Field."

--and for a third of a century its uniform excellence and its adaptability to every household use has maintained that leadership.

—and of course it's only natural that Miss Lowen, too, should choose OLYMPIC Flour.



Let us show you the
Thor No. 32
Electric Washer

which Miss Lowen has chosen for 1st Prize in Cake-Baking Contest.

Terms to Suit

We sell Hotpoint Hughes Ranges

Smith-McCoy Electric Co.

264 Alder Street
Between 3d and 4th

"Just Right!"

Miss Bernice Lowen Has Chosen
Golden West Coffee
for its unfailing QUALITY and its "JUST RIGHT" flavor.



Next time you order Coffee ask for Golden West—After that you'll DEMAND it.

GOLDEN WEST COFFEE

MISS BERNICE LOWEN

uses in her demonstrations

at the

Electrical Cooking School

PORTLAND-DAMASCUS MILK and CREAM

furnished by the

PORTLAND-DAMASCUS MILK COMPANY

Phone Atwater 4000

See
The Torrington Vac

which Miss Lowen has chosen for first prize in the Pie Baking Contest

E. L. KNIGHT & CO.

Washington Street, Near 12th

We have the finest display of Lighting Fixtures in the city.



She has used it now for 20 years

Carnation Milk

"From Contented Cows"

Made in Oregon Since 1902