

COOKING SCHOOL, JUNE 24-27

PROGRAM

This space will be taken each day during the cooking school for the program which will be offered at the Courier Free Electric Cooking School on the day following. Each day of the contest will find Miss Dangler taking up different subjects, which will include a wide variety of dishes. It is also planned to run on this page a large number of selected recipes as used by Miss Dangler in her work.

DEMONSTRATION PROGRAM

Tuesday, June 24, 1924

- Thickened Milk
- Noodle Souffle
- Cream Puffs
- Whipped Cream
- Pastry and Apple Pie
- Broiled Lamb Chops, Hawaiian Style

Wednesday, June 25, 1924

- Milk Bread
- Nut Bread
- Fruit Rolls
- Oven Dinner

Thursday, June 26, 1924

- Angel Food
- California Layer Cake
- Golden Glow Icing
- Gingerbread
- Lemon Sauce for Gingerbread
- Hotpoint Apple Snowballs

Friday, June 27, 1924

- Baked Fish Dinner
- Spiced Beets
- French Buttered Peas
- Belgian Baked Potatoes
- Lemon Sponge

Colored paper at the Courier.

COOKING ART PROGRESSES

(Continued from Page One.)

Pass is a confectionery and lunch room, with its electric range, water heater, toaster, waffle irons, coffee urn, carbonator, fans, drink mixers (six, all soft) and a Frigidaire automatic ice-cream cabinet of 40 gallons capacity—all electrically operated. Although the name of this business man is not given it is obvious that the establishment referred



Miss L. Carol Dangler

to in the above description is "Ye Cave Shoppe" which is operated by C. A. Linch of this city.

Even the Cavemen are not overlooked in this month's issue of this popular publication, inasmuch as they furnish the motif for the posterette which adorns the outside cover and also heads the story. This posterette portrays the primitive mode of cooking "as was practiced by our cave-dwelling forebears who discovered the vast improvement made in most foods by subjecting them to fire," to quote from the opening paragraph of the article.

It is predicted that much interest in the cooking school next week will result from the publication of this splendid article on the advance in the culinary art.

Baking Powder—that's the big thing in successful baking

It determines failure or success in baking, more than any other ingredient.



If you do not *always* have satisfactory bakings, change to Calumet for just one trial.

It is pure: containing only such ingredients as have been officially approved by U. S. Food Authorities.

Within the Calumet factories—the largest and most sanitary on earth—hundreds of skilled workers clad in white are busily engaged in producing the baking powder that is used by millions. Human hands never touch it. Its sale is 2½ times as much as that of any other brand. Pure in the making—pure in the baking.

A pound can of Calumet contains full 16 ounces. Some baking powders come in 12 ounce instead of 16 ounce cans. Be sure you get a pound when you want it.



BEST BY TEST

CALUMET

The Economy BAKING POWDER

THE WORLD'S GREATEST BAKING POWDER

Just Married?

DON'T PAY RENT

Build Your Own Home

Let Her Select the Plans
(We have 50 complete ones)

Let Us Do The Figuring

We Carry a Complete Line

All Kinds Building Material

Three C's Lumber Co.

Phone 59

West G St.

The Perfect Blend

Anyone can bake better bread with this flour



Get a sack and win the electric range next week.
If your grocer hasn't it, phone 123

Josephine County Flour Mill