

SCIENTIFIC COOKING NOT DRUDGERY IS DEMONSTRATED BY MISS PEET

Opening Day Sees Large Attendance —Doughnuts Made Today, Baked Ice Cream Tuesday Night—Chocolate Doughnuts Friday.

The Mail Tribune Home Economics School opened most auspiciously in St. Mark's hall this afternoon. Medford housewives in large numbers were on hand to give Miss Peet a hearty welcome this afternoon. Her reputation as a lecturer and expert cook has preceded her and made a strong impression on the progressive women here. Many Medford housewives said in greeting Miss Peet today: "We have heard of your splendid work in other cities and have often wished we might have you here."

Miss Peet made some of her famous doughnuts this afternoon in her initial cooking lesson and the results were so pleasing that she was voted the champion doughnut maker. She explained without any egotism, just why her doughnuts are better than any other kind, and said that this lies largely in the frying fat she uses. Miss Peet makes a specialty of frying and says she will prove that this much abused method of cooking when properly done, is a wholesome one. She said that foods should be immersed in deep fat hot enough to at once form a crust through which the fat will not saturate and be absorbed by the foods that are being fried.

Special Session Tomorrow Night

Miss Peet aroused no little incredulity by announcing that she will make even better doughnuts at the evening session of the school on Tuesday. Those who ate the products of Miss Peet's frying method this afternoon felt that these could not be improved upon but Miss Peet says that she has another, new kind of doughnut that she will make and serve on Friday. At this Friday session she will also demonstrate other fried dishes which she is quite sure the cooking classes will enjoy.

Discussed Scientific Housekeeping

Miss Peet introduced many new and interesting features in her lecture and cooking demonstration this afternoon and promises more of the same kind tomorrow. She gave out a number of recipes and to every member of her big cooking class she gave a little booklet containing a collection of her favorite recipes. To the women who came early in order to greet Miss Peet personally, she gave two new recipes which will not be given out any other time during the continuation of the Mail Tribune Home Economics School. Miss Peet promises to do this same thing every afternoon before 2:30. Note books and pencils were quite busy throughout the cooking demonstration. Medford women put a high value on home making and housekeeping, and are eager to learn anything new which will make for efficiency and for ease. Miss Peet believes that women should be trained home makers and housekeepers. She said, "Woman attain highest ideals by being partners in the home instead of merely visitors, as some are inclined to be." She said that housekeeping is a business not to be undertaken lightly and that women should enjoy the privilege of sharing the home responsibility as well as the home comforts and pleasures. Miss Peet suggested many ways that women may do their housekeeping more easily and save miles of steps each year by planning their tasks thoughtfully and intelligently. She quoted Emerson in saying, "There is a right way and a wrong way to do everything even to cooking an egg." She said that cooking is not drudgery and it certainly is not, in Miss Peet's hands.

Stand up for Home.

Of course you want to, then smoke Governor Johnson cigars only.

Works Easily

Everything she did was accomplished with the greatest ease and without the slightest trouble or confusion. Miss Peet said cooking is not dependent on luck as women sometimes seem to think but that it is a matter of certainties. She said that by the use of level measurements and right materials and their proper combination, good results should be attained every time. Besides the doughnuts with which Miss Peet demonstrated her remarks on cooking this afternoon, she made orange sticks which were a most delightful kind of pastry, with orange filling, some delicious cinnamon cakes and a simple and pleasing dessert called banana compote. She explained that other fruits could be used in preparing such a dessert as this.

At the Mail Tribune Home Economics School tomorrow afternoon Miss Peet will discuss "Varied Menus" and will make helpful suggestions in regard to the eternal and ever present question, "What shall we have for dinner?" At her evening lesson tomorrow she will serve baked ice

cream, mocha cake and muffins. All three of these items are interesting and delicious, but none more so than baked ice cream. It is worth going a long way to see Miss Peet put ice cream in the oven and bake it and not melt it, and to taste this concoction! Words fail!

Her menu will consist of: Saragota chips, lemon-cocoanut cake, pastry strips, walnut soufflé.

Receipts—Coffee Bread

Three-quarters cupful milk, 1/2 cupful melted butter, 1/2 cake compressed yeast, 1 teaspoonful salt, 2 eggs, 1 cupful sugar, 1 teaspoonful lemon extract, 1/4 cupful chopped English walnut meats, flour.

Heat milk slightly, then add flour to make batter and yeast dissolved in little lukewarm water. Allow to rise until light, then add crisco, eggs well beaten, sugar, lemon, salt, and enough flour to make stiff dough. Knead ten minutes and let rise until light. Place in criscoed pan and let rise again. Spread with melted crisco and sprinkle with sugar, cinnamon and nuts. Bake in a hot oven half an hour. Sufficient for one large loaf.

Vegetable Pie

One-quarter cupful melted crisco, 6 potatoes, 2 carrots, 1 parsnip, 1/2 head celery, 1 cupful peas, 1 cupful sliced beans, 2 onions, 4 tomatoes, pepper and salt to taste, sufficient white vegetable stock to cover, 1 teaspoonful powdered herbs.

Peel and slice potatoes and partly boil them. Then prepare parsnip, carrots, celery and onions, and cook them for fifteen minutes. Grease large fireproof dish and place in all vegetables in layers, with herbs, crisco, salt and pepper to taste. Pour in white stock, cover with layer of sliced potatoes and bake in moderate oven for one and a half hours. Sufficient for one large savory pie.

Golden Orange Cake

One and three-quarters cupfuls sugar, 1 teaspoonful salt, 1 teaspoonful orange extract, 1 cupful milk, 5 eggs or yolks of 10 eggs, 4 cupfuls flour, 1 cupful crisco, 4 teaspoonfuls baking powder, orange icing.

For cake: Cream crisco and sugar together, add salt, eggs well beaten, orange extract and flour and baking powder alternately with milk. Mix carefully and turn into criscoed and floured cake tin and bake in moderate oven about one hour. This mixture may be baked in layers.

For icing: Boil 1 cupful water with 2 cupfuls sugar till it forms soft ball when tried in cold water, or 240 degrees F., then pour over well beaten yolks of four eggs, beat until smooth and thick, add 1 1/2 teaspoonfuls orange extract and spread at once on cake. Sufficient for one large cake.

Banana Compote

Boil 1 cupful sugar and two-thirds cupful water 10 minutes. Add the juice and grated rind of 1/2 lemon, also 1/4 teaspoonful vanilla.

Allow the above mixture to cool. Pour over 4 bananas which have been quartered lengthwise. Allow this to chill. Sprinkle with finely chopped walnut meats. Serve with whipped cream.



RAIN ASSURES GOOD GRAIN CROP

The storm that ended with the sunshine of this morning netted 1.10 inches of much-needed rainfall in the Rogue River valley. Sunday was a rainy day and kept scores of people away from hill and stream. It also kept many from taking a ride over the city reservoir extension of the Hollis street line. The rain was general all over southern Oregon.

A spell of clear and warm weather is now expected. The precipitation was worth thousands of dollars to orchardists and farmers, as it insures a good grain and hay crop, and growing stuff will receive a great growing impetus with a few days of sunshine. The danger from forest fires was decreased by the heavy fall soaking the woods. Thunder and lightning marked the first two days of the storm.

MEDFORD MASONS TO VISIT GRANTS PASS

Medford Lodge No. 102 A. F. & A. M. have accepted an invitation from Grants Pass Lodge No. 84 A. F. & A. M. to meet with them on Friday evening, May 29th, to witness the conferring of degrees. The Ashland degree staff have consented to put the work on for Grants Pass. Medford lodge has given notice for a special meeting for the conferring of degree work on this date but have postponed the same on account of this meeting at Grants Pass in order to avail themselves of the opportunity of visiting with them, it being the only Masonic lodge in the Rogue river valley that they have not visited during the winter months, and return the visit of Grants Pass lodge a short time ago.

A committee has been appointed to arrange for a special train to leave here in the evening and enable them to return as soon as the work has been conferred. Ashland will also have a special train and a very large delegation is expected to attend.

EGAN ESTABLISHES NEW RECORD FOR EUGENE GOLFERS

A most enjoyable time was had by all golfers who visited Eugene Sunday to contest with Eugene players. Despite pouring rain, the course was gone around twice during the day. The first team of Medford players met defeat at the hands of Eugene to the score of 3 to 18, Egan alone winning. Beckwith and Campbell-tying. The Medford novice team defeated the Eugene novices 6 to 2. In the foursomes, Medford won 5 to 2.

The feature of the day was the establishing of a new record for the course by Chandler Egan, Medford's crack player and former national champion. Egan lowered the previous record of 39 to 37 in the morning and 36 in the afternoon.

The visitors were cordially welcomed and lavishly entertained, beginning with a breakfast in the morning and a banquet in the evening. The following were the scores:

First Team Single Matches

Medford—Egan, 3; Astbury, 0; Beckwith, 0; L. Carpenter, 0; Guthrie, 0; D. Carpenter, 0; Campbell, 0; Piero, 0; Bingham, 0.

Novice Team Single Matches

Medford—Pickett, 3; Tunny, 3; Deneil, 0; Griffith, 0; Welch, 0. Total 6.

Foursomes

Medford—Egan, L. Carpenter, 3; Astbury, Beckwith, 1; Guthrie, D. Carpenter, 1; Piero, Campbell, 0. Total 5.

Eugene—Wilhelm, McCormick, 0; Carscadden, Prescott, 0; Burden, Dr. Jessey, 0; Kelly, Cellars, 2. Total 2.

M. E. Miller, one of the candidates for labor commissioner, made his campaign with pictures of factory buildings in full operation.

CATTLE STEADIER MUTTON WEAKER

PORTLAND, May 25.—Receipts for the past week have been: Cattle, 1053; calves, 95; hogs, 4188; sheep, 5099.

Livestock liquidation last week was somewhat lighter than for the same period a week ago, in all lines except hogs, which showed a considerable increase. Cattle prices were steadier and further declines were not registered. Buyers gave \$7.50 to \$7.75 for best light hay fed steers, \$6.50 to \$6.75 for good cows and all other cattle prices were equally steady. The feature of the session was one load of firm grain fed steers Monday at 8c.

Notwithstanding a liberal run of swine, prices held steady throughout. The best grades of light hogs selling at \$8.25 for tops. Outlet broader.

Mutton receipts were smaller and mostly from Willamette valley points. Top on best grade valley yearlings \$5.00. Spring lambs sold Thursday at \$5.60 but showed further weakness at close of week's business. Ewes were the firmest class in the layout selling steady \$4.00 to \$4.25.

With Medford trade in Medford made

SHIPS TO CARRY CLEARANCE PAPERS ISSUED BY REBELS

EL PASO, Tex., May 25.—All ships landing at Tampico must carry clearance papers signed by constitutionalists if they sail from ports where the Mexican insurgents have agents. This order has been issued by General Carranza, according to announcement here today. Complaint had been made by Juan Burns, insurgent consul at Galveston, that ships leaving that port had been carrying no papers, and that the Huerfano representative had left Galveston.

H. C. Myles, British vice-consul here, today notified General Carranza on behalf of the British minister at Washington that Carranza's good offices for the protection of foreign property at Tampico were appreciated.

Assurances were given here today that General Villa remained at Torreón. It was said by insurgent agents that General Carranza was on his way to Saltillo from Durango, and that, after a conference with Villa he would proceed directly to Saltillo. Probably the provisional capital will remain at Saltillo, where Carranza once served as governor, and still is the chief executive, according to insurgent claims, until his hoped-for capture of the national capital.

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Why is a Crab?

Answer. Because he is. Ask the umpire. A crab is that specimen of humanity who can say the most mean and critical things about a ball game and ball player in the least time, with the least cause and the least effect.

Who is the Biggest Crab in Medford?

The baseball association will give you a chance to vote for your favorite crab. The one who is elected "biggest crabber" will be allowed to select the lady for queen of the Base Ball Carnival to be held here June 16th to 20th.

ATTRACTIONS BY FOLEY AND BURK

If You Are a Crabber, Look Out
Be sure to vote long and much for your favorite crab. You can even vote for yourself. Nobody gets sore but a grouch.

12 Ford Cars Sold in 12 Hours

From Friday, May 15, at 1 p. m., until Saturday, May 16, at 3 p. m., making twelve working hours, I sold 12 Ford Cars.

The Best Record for Auto Sales Ever Made in Medford or the Valley

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