

MILITARY ACADEMY GOVERNORS MEET

A general meeting of board of governors and faculty of the Rogue River Valley Military Academy at Jacksonville, Oregon, will be held at the administration building of the academy on the evening of June 8th. There will be an escort of National guard present and arrangements are being made for a good musical programme by one of the local bands.

There will be a light banquet after the meeting at which many of the friends of the new institution now organizing will be present. An enthusiastic affair is anticipated as a general interest is being manifested in this undertaking.

The board of governors consists of the following gentlemen: Hon. W. S. Crowell, Hon. F. L. Tou Velle, Mr. John S. Orth, Col. H. H. Sargent, Hon. E. E. Kelly and Mr. E. V. Carter. There are still three vacancies on the board which will hold their first meeting on this occasion and elect and install the president and other officers and appoint standing committees.

Jeffrey Thanks Friends

To the Editor:

Through your paper I wish to thank my friends in Jackson county for their contributions to the large primary vote which I received for the office of attorney general of Oregon at the late election. I cannot thank them for all their favors in the past, but I naturally and highly appreciate the start given me at my old home 20 years ago by the voters of Jackson county.

As attorney general I shall endeavor to enforce the law so as to protect the rights of the state and to guarantee the same kind of justice to all men, regardless of nationality or the means by which they earn their living. Very truly yours,

JOHN A. JEFFREY.

TO AUTO OWNERS

AND MEDFORD SPORTS

C. E. Whiteman has arranged to receive complete telegraphic reports of the Indianapolis 500 mile auto race Saturday, May 30. Reports will be posted on bulletin board in front of Alco cigar store as the races progress, which lasts six hours.

Better Food and Cooking Makes Better Homes Says Miss Peet



Miss Florence M. Peet

The special session of the Mail Tribune Home Economics School held last night was the best one yet. All who had had an opportunity of hearing and enjoying Miss Peet seemed to have advertised the delightful time they have had, for a large crowd attended the Tuesday night's session. When Miss Peet announced yesterday afternoon that she would serve baked ice cream at the evening meeting, and that she did this baking without melting the ice cream, many women thought there was some "catch" in this proposition. They found out last night however that Miss Peet does whatever she claims she can do. She actually put the

ice cream into the oven and baked a nice brown coat on it, and when this was cut and served to her audience, it was found that inside the ice cream was still frozen and unmelted. It was a most dainty and delicious dessert and one not difficult to prepare and ice cream dressed up in this way will doubtless be a part of many feasts in Medford homes hereafter. The ice cream used was White's famous Velvet.

St. Mark's hall was again filled this afternoon with every class of housewife and cook and many young women are taking advantage of this opportunity to learn the best and most up-to-date housekeeping methods, and some who make no secret of the fact that they are going to begin housekeeping operations for

themselves and one other before very long and are learning how to do it right. Many women who have a well earned reputation for being excellent housekeepers and fine cooks, are attending the school and heartily approve of Miss Peet and her methods. Club women who are deeply interested in household economics are also attending the school, and feel that it is one of the best things that has come to Medford for a long time.

Miss Peet discussed food values in her practical helpful talk this afternoon and showed how a little knowledge along this line is very valuable to the woman who desires to furnish her table economically and at the same time provide nourishing foods for her family. She

has some charts showing the relative value of certain food elements and she explained these in a manner so interesting and entertaining that many of her guests remained after the lecture-demonstration to have another look at these charts and ask more questions about them. Miss Peet is most generous about answering questions. She never considers it too much trouble to explain everything fully and show just exactly how she proceeds in every part of her menu.

This afternoon Miss Peet in her interesting cookery lesson prepared the following dishes:

French Fried Potatoes, Currant Tea Ring, Lemon Tarts, Maccodoine Salad, Salad Dressing.

The French fried potatoes were another demonstration of the method of frying that Miss Peet has brought to the attention of her audience each day. This is a smokeless method and Miss Peet says it is no longer necessary to eliminate fried foods from the family bill of fare because the wife does not want her immaculate kitchen smoked up nor the smell of frying to permeate the whole house.

She made a currant tea ring and during this process gave many helpful suggestions about the use of yeast and flours and other ingredients.

Miss Peet has again and again during the sessions of the Home Economics School, brought up the matter of the appearance of foods. She says that women will enjoy cooking much more if they make their dishes attractive looking so the family will take greater enjoyment in eating them and this Miss Peet explained has no small effect on the digestibility of the foods. Miss Peet made some lemon tarts and explained why she made this instead of pies but she said that the process was the same and the result was more than satisfactory to the guests. Her maccodoine salad was pronounced by some of the salad experts in her audience to be one of the finest things in this line they had ever eaten and this recipe went into the note books which are being filled with good advice and excellent recipes that Miss Peet is giving.

Much regret is being felt that there are but two more sessions of the Mail Tribune Home Economics School. It is a matter of much disappointment to the management of the school as well as to the women who have helped to make it such a

great success by their hearty cooperation, that Miss Peet could not be induced to remain at least two weeks in Medford. On Thursday Miss Peet will give away some more of her fine recipes and some more of her helpful advice in regard to her housekeeping and cooking and will prepare the following substantial dishes:

Bread, Dinner Rolls, Planked Steak, Apple Fritters.

One-half package macaroni, 1/2 can tomatoes, 3 tablespoonfuls crisco, 2 onions, salt and pepper to taste, 1/2 cupful grated cheese, 1 lb round steak, 1/2 cupful broken crumbs.

Break macaroni into inch lengths and add it with 1 tablespoonful of the crisco to plenty of boiling water and boil 20 minutes, then drain. Fry steak and onions through a food chopper. Put macaroni into criscoed fireproof dish, then put in meat and onions and seasonings, tomatoes, bread crumbs and remainder of crisco melted. Bake in moderate oven one hour.

Apricot Tarts

Two cupfuls flour, 1/2 cupful crisco, 1 tablespoonful sugar, 1/2 teaspoonful salt, 1 egg, 2 teaspoonfuls vanilla extract, 1 teaspoonful baking powder, apricot jam or jelly, whipped cream, angelica, preserved cherries.

Roll crisco into flour, add salt, sugar, baking powder, break egg in and mix well with fork, then add vanilla. Roll out, cut with cutter and line criscoed tartlet tins with the rounds. Line with paper and put in some rice or peas to keep paste from rising; bake in hot oven 20 minutes. Remove rice and paper. When pastries are cold put in each one a spoonful of the jam or jelly. Fill with whipped cream and decorate with cherries and angelica. Sufficient for 30 tarts.

Silver Nut Cake

One cupful sugar, 1/2 cupful crisco, 4 whites of eggs, 1/2 teaspoonful vanilla extract, 2 cupfuls flour, 1/2 teaspoonful salt, 2 teaspoonfuls baking powder, 1 cupful chopped pecans or English walnut meats, 1/2 cupful milk.

Cream crisco and sugar. Sift dry ingredients and add to crisco mixture, alternating with the milk; add nuts and vanilla extract. Beat egg whites to stiff froth and fold in at last. Turn into criscoed and floured cake tin and bake in moderate oven 35 minutes. Sufficient for one small cake.

STRATHCONA LEFT \$23,257,000 ESTATE

LONDON, May 27.—The personal property left by Baron Strathcona and Mount Royal, former high commissioner for Canada, amounted to \$23,257,000. This was disclosed when probate was granted today.

The precise value of the real estate left by the testator, who died in London January 21, 1907, was not made public, but the fact that the duty paid amounted to \$1,189,199 indicates that his entire estate, real and personal, had a value of \$27,925,000.

The forestry department will construct a bridge across the Prentiss brook, between Detroit and Niagara.

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Mail Tribune Home Economic School

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Hawaiian Native Song.....	Quintet
Queen of the Movies.....	One Step
Old Black Joe.....	Quartet
Romance Waltz.....	Vessela's Band
Winter Song.....	Peerless Quartet
Destiny Waltz.....	Victor Band

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