

# FRIDAY IS FRYDAY AT THE HOME ECONOMICS SCHOOL

## TOMORROW LAST DAY FOR LECTURE DEMONSTRATIONS GIVEN AT MAIL TRIBUNE'S COOKING COURSE

Medford Women Delighted With Miss Peet—Men Also Enjoying Course—Good for Mind and Bodies at St. Mark's Hall—Special Course on the Art of Frying Is Last Lecture.

### FRIDAY IS FRYDAY

#### SPECIAL LESSONS ON THE ART OF FRYING

Morning Sessions: 9:30 to 10:30; 10:30 to 11:30  
Afternoon Session: 1 to 3 p. m.

Miss Peet will fry Fried Oysters, French Fried Potatoes, Chops, Rosettes, Doughnuts, Tinbales, Saratoga Chips.

Medford men passing St. Mark's Hall today and catching whiffs of odorous cooking which floated out through windows and over transoms smiled broadly and winked at each other. All this signifies that these men are getting some mighty good things to eat this week, and highly approve of the Mail Tribune Home Economics School. One of them was heard to remark today, apropos of the report that Miss Peet was to cook especially to please the men: "I think Medford men owe Miss Peet a vote of thanks, and I for one am going up

to that Home Economics School and shake hands with her." Another man dropped into the Mail Tribune office to say: "My wife has been going to your Home Economics School every day this week, and we're having the best dinners at our house a man ever ate, and my wife says the grocery bills are going to be less, too. Sounds too good to be true, don't it? But she insists, and I guess she knows."

**Made Hot Rolls.** Miss Peet may have had the men in mind when she made hot rolls today, but she certainly pleased the women. She said she supposed men liked her cakes: "some men are fond of cake, but one thing I'm sure of, and that is that all men like good bread. A man's test of a good cook every time is, can she make good bread, and does she know how to cook a steak?" Miss Peet showed how to do both in her cooking demonstration today, and assured every woman in her audience that they could make good bread every time if they only used accuracy and no guesswork. Miss Peet says she is not superstitious and does not believe in luck. She says the element of uncertainty can be wholly eliminated from cooking, simply by the use of level measurements, accurate following of recipes and a definite knowledge of temperature conditions.

**Planked Steak a Beauty.** The planked steak would make any man's mouth water, and the women approved of it for various reasons. In the first place, it was so perfectly beautiful as to delight any woman's artistic sense; then this steak, with vegetables, comprises a whole meal in itself, and is not only quickly prepared, but is quite economical. Everything connected with the Mail



Miss Peet, Lecturer and Demonstrator at Mail Tribune Home Economics School

Tribune Home Economics School in St. Mark's hall has pleased the feminine readers of the Mail Tribune. One woman said today that the feature which is pleasing her most, if she could approve of any one thing more than another, is the high educational quality of the school. "It is really a school," she said. "It should not, however, be called a 'cooking' school, because Miss Peet has given us instructions about a great many things beside cooking. She has given us a practical solution of many insistent household problems."

**Recipes Delight All.** Another prominent Medford woman who has attended the school every day, said when asked what had pleased her most: "The delicious food Miss Peet has given us has been an inspiration to any woman who loves to cook. She has lifted this matter of cooking quite out of the ordinary and helped us all to see what great possibilities for good lie in the selec-

tion and preparation of foods." Miss Peet's recipes are the delight of all women who read the Mail Tribune. "We all like to get hold of new things to eat," said one reader, "but so many recipes which are published are either impracticable because of the expense, or are wholly unreliable. We know that all of Miss Peet's have been thoroughly tested and can be followed without fear of failure."

**Tomorrow Is Last Day.** The menu for Friday is a fried one. Miss Peet will fry Fish Chops, Doughnuts.

It may seem an uninteresting menu, but Miss Peet has got Medford women to the point where they believe she can make any topic sparkle with interest. Miss Peet assures them, however, that this is one of her best programs. "It goes back," she says, "to the very first principles of cooking. Every housekeeper should feel that it is wholly worth while to master the simple and plain branches of cooking first, and she will find that the fancy cooking which every woman loves to do, such as making beautiful and delicious salads and desserts, will be quite easy." Miss Peet's ideas about frying are unique, and tomorrow she is going to make the frying pan and the deep frying kettle sizzle industriously, and each prove his own merits. "And though we are going to fry all afternoon," says Miss Peet, "there won't be any smoke, and I promise that there will be no indigestion following the consumption of my fried foods."

**Hudson Sandwiches.** Two tablespoonfuls crisco, 1/2 lb. cooked meat, 6 stoned olives, 1 teaspoonful capers, 2 hard-cooked eggs, salt and pepper to taste, crisp lettuce leaves, 12 picked shrimps, parsley, brown bread.

Put through food chopper cooked meat, olives, capers and yolks of hard-cooked eggs, then add crisco and seasonings. Spread mixture on slices of buttered brown bread and stamp them out with a round cutter. Sprinkle surfaces of sandwiches with chopped whites of eggs. Dish up in circular fashion. Put lettuce in center with shrimps and a few sprigs of parsley. his sandwich quite enjoys

the trouble of making. Sufficient for twenty sandwiches.

**Pimento Cheese Sandwiches.** Two tablespoonfuls crisco, 1 cupful diced cheese, 1 teaspoonful cornstarch, 6 tablespoonfuls milk, 1 teaspoonful salt, 1 can pimentos, paprika to taste, graham bread.

Put cheese into double boiler, add crisco, cornstarch, milk, salt and paprika to taste and stir and cook until smooth, then add pimentos cut into small pieces. Spread between buttered slices of graham bread. Sufficient for twenty-five sandwiches.

**Sardine Sandwiches.** Two tablespoonfuls melted crisco, 1 dozen sardines, 1 tablespoonful of whipped cream, 1 tomato, salt, pepper and paprika to taste, lettuce leaves, slices of brown or white bread.

Bone and skin the sardines, then rub through sieve, add cream, crisco, pulp of tomato and seasonings and mix well. Spread mixture between slices of brown or white bread and butter, stamp out in rounds, in center of each round force a row of whipped cream seasoned with salt and red pepper, place small stamped-out leaves of lettuce round the cream. Sufficient for twelve sandwiches.

**Peach Delights.** One quart flour, 3 teaspoonfuls of baking powder, 2 tablespoonfuls sugar, 1/2 cupful crisco, 1/2 teaspoonful salt, milk, 1 egg, 1 teaspoonful lemon extract, peaches, fresh or canned whipped cream.

Sift flour, salt, sugar and baking powder together, then rub crisco lightly into them with finger tips; add lemon extract and enough milk to make soft dough. Drop mixture into criscoed gem pans; place a peach on each one; fill cavities with sugar and bake in hot oven twenty-five minutes. Serve with whipped and sweetened cream. Sufficient for twenty delights.

**To the Public.** Memorial Day falling on Saturday this year, all stores will remain open both day and evening for the accommodation of town and country patrons.

Respectfully,  
MEDFORD MERCHANTS ASSOCIATION.  
By EARL C. GADDIS, President.  
By JOHN H. CARKIN, Secretary.

## COUNTY BABY SHOW ATTRACTION FOR NEXT CARNIVAL

Special efforts will be made to entertain a large number of out-of-town visitors during the baseball association's carnival to be held here June 14th to 20th inclusive.

In order to interest the members of the teams of the Rogue River League, special days are to be set apart for Grants Pass, Gold Hill, Talent and Jacksonville, and the members of the various teams are to be invited here on those days. If possible games will be arranged for these days.

The carnival has been billed like a circus in the towns about the county. Large stands of paper have been used and it is certain that many visitors will come here from out of town.

The members of the baseball team are working hard on the plans for the celebration, it being their intention to raise funds for the purpose of enlarging the present league and bringing some of the crack small town teams from Northern California to play during the next season.

A county baby show is one of the features of the carnival, the event taking place on the second day, Wednesday, June 17th. Prizes will be awarded for the best decorated baby carriage; most unique decorated baby carriage; prettiest babies in classes from under one year to four years; fattest baby and prettiest pair of twins. Entries should be made at once with R. L. Ewing.

## ICEBERGS FORCE CHANGE OF ROUTES

LONDON, May 28.—The Trans-Atlantic steamship company today decided, in consequence of the amount of ice in the North Atlantic, temporarily to modify the track of their steamers, which will for the present take a more southerly route.

## INDIAN HISTORY OF MODOC WAR

D. L. Moses of Klamath Falls was a Medford visitor Thursday securing Leland Beveridge as local agent for the Indian History of the Modoc war, written by J. C. Riddle, the son of Winema, the heroine of the Modoc war. Mr. Riddle, who is a Modoc himself, gives the Indian view of the war. The book is elaborately illustrated and complete in detail. It took ten years to collect the photographs and five years to write the book—which is remarkable in its way and of great interest to the people of Southern Oregon. A detailed review will appear later.

**NOTICE.** Notice is hereby given that the undersigned will apply to the city council of the city of Medford, Oregon, at their next regular meeting on June 2, 1914, for a license to sell spirituous, vinous and malt liquors at retail at his place of business at No. 7, North Front street, in said city, for a period of six months.  
E. G. BROWN.

## Experienced Women Advise Mother's Friend

Because it is so perfectly safe to use and has been of such great help to a host of expectant mothers, these women, experienced in this most happy period, advise by use of "Mother's Friend." Applied externally to the abdominal muscles its purpose is to relieve the undue tension upon the muscles resulting from muscular expansion. Beneath the surface is a network of fine nerve threads and the gentle, soothing embrocation, "Mother's Friend," is designed to soothe the muscular fibres as to avoid the unnecessary and continuous nagging upon this network of nerves. Applied to the breasts it affords the proper massage to prevent caking. There is scarcely a well-stocked drug store anywhere but what you can easily obtain a bottle of "Mother's Friend" and in nearly every town and village is a grandma who herself used it in earlier years. Expectant mothers are urged to try this splendid medicine. "Mother's Friend" has been prepared by Bradfield Regulator Co., 315 Lamar Bldg., Atlanta, Ga., for nearly half a century. Send for valuable little book to expectant mothers.

# Mail Tribune Home Economic School

## THE MEATS

Used by Miss Peet this week are from our market

We also sell Crisco and Drifted Snow Flour, used during the Economic School.

We have everything the housewife needs in Groceries, Fruits and Vegetables.

## Warner, Wortman & Gore

### OF COURSE

The Ice Creamed Baked by Miss Peet is

## Whites Velvet

Because domestic scientists demand the best and

VELVET is ALWAYS the BEST

## The Ladies' Toilet

Is more essential today than any part of her costume and should be properly cared for by an expert. I have made a life study of my business and guarantee perfect satisfaction.

## Mme. Dowd Jeffres

At New York Parlors, near Postoffice.

### Friday's Musical Program

Furnished by Palmer's Piano Place

- Cotton ..... Pryor's Band
- Medley of Faster Songs ..... Quartet
- Brazilian Maxixe ..... Victor Band
- "Peek-a-Boo, Mr. Moon" ..... "That Girl" Quartet
- "Sweet Genevieve" ..... Hayden Quartet
- Rigoletta, "Dearest Name" ..... Melba

ASK MISS PEET WHAT SHE THINKS OF

## SQUIBBS'

Spices, Olive Oil, Cream of Tartar and Bicarbonate of Soda. Our Squibb Line is complete.

## MEDFORD PHARMACY

Near the Postoffice.

## GOOD COOKING

In a dingy kitchen is bad. In fact, living in a house with dingy walls anywhere is bad.

Let us demonstrate how well and cheaply we can remedy this evil.

## Waters' Paint and Wall Paper Store

We Give S. & H. Green Trading Stamps

## UPRIGHT PIANOS AT DOWNRIGHT PRICES!

### VICTROLAS

Demonstrated each day at Cooking School, St. Mark's Hall.

## Palmer Piano Place

Garnett-Corey Bldg., 24 S. Grape

## You Are a Good Cook AND DESERVE RECREATION AND PLEASURE

Be as economical in your recreation as you are in your cooking and

## BUY A FORD CAR

## C. E. GATES

Sparta Building

## GAS the only FUEL

FOR EVERY PURPOSE

Gas oven temperatures can be regulated at any point between 100 and 600 degrees. You can do this with no other fuel. We make it easy for you to have a Gas Range or Water Heater.

## Oregon Gas & Electric Company