

All Southern Oregon Women are Invited to Attend the Lectures

Lecture Titles Free Open Air Cooking Course

TUESDAY, AUG. 13.
 New Fashioned Desserts from Old Fashioned Recipes
 Housewives who are looking for variety in their menus will be more than interested in how to make new and delightfully different desserts from their old fashioned recipes.
WEDNESDAY, AUG. 14
Hurry-Up Dinners.
 Can you rush home from the club or an afternoon's shopping and prepare a satisfactory meal for your hungry family in a few minutes? Every woman will be interested in the suggestions Miss Warner has to offer you on "Hurry-Up Dinners."
THURSDAY, AUG. 15.
Packing the Lunch Box.
 Also
Pies and Pastries.
 Maybe your problem is "What shall I put in a lunch box today?" Miss Warner has some real surprises for planning and packing the lunch box and all the men folks will be sure to like the double decker pie given in this lesson.
FRIDAY, AUG. 16.
New Cakes for Special Occasions.
 You will be delighted to get recipes especially appropriate for the bride's shower, the birthday party, the company dinner or the club luncheon. These are some of the recipes which will be prepared by Miss Warner on Friday afternoon.

AUGUST IS SEASON TO KEEP OUT OF KITCHEN

At this keep-out-of-the-kitchen season, the slogans are short, top-of-the-stove cookery, if any; little or no oven work; refrigerator dishes and desserts; raw fruits; substantial salads of cold fish, potato and mixed vegetables as well as of fruits and mixed greens. The early morning cookery of foods that may be put in the refrigerator and be ready to serve with a brief re-warming are a great asset, as two hours in the kitchen in the early morning is much better for the cook than one hour in the heat of the afternoon or just before dinner. Roasts of lamb, veal, or chicken, or meat loaf, accompanied by a horseradish sauce, chili sauce, or mustard, when occasionally used, should be so prepared and served cold with a hot vegetable or delicate soup, salads and cold desserts.
 If the dinner is served in the middle of the day, it should be made lighter and the evening supper more substantial. And above all, have a cold bowl and foods prepared in advance for the Sunday dinner. No one should spend Sunday morning in a hot kitchen that others may have much hot, heavy food that they would be better off without! That is a loss all around. Such management means a happier cook in the autumn and a good cook should always be cherished and well preserved, not imposed upon.
Tomato Variations
 We are featuring melons, tomatoes, corn and peaches this month because Nature does! If your family always get a slice of tomato on a piece of limp lettuce with an indifferent dressing, of course, it is a chore to eat it. But why not thin sliced cold tomatoes with no lettuce for breakfast — yes, breakfast — delicious with hot toast or biscuit, eaten with salt only; tomato juice is being chilled and used for a cocktail; it comes in tins and glass bottles for the purpose; but the juice drained from canned tomatoes, sieved, with a little pulp, seasoned with a dash of salt and Worcestershire may be used. It is most delicious with pate or oysters or toasted cheese canapes, and is a veritable vitamin tonic for everyone from grandfather to the baby. The tomato may appear as a cocktail in another form. It really is a fruit and should be treated as such part of the time.
A Prime Tomato Cocktail
 Peel, chill and cut into small pieces four firm large tomatoes, mix with one tablespoon of chopped green pepper. Chill, drain, and serve with a sauce made of one-half cup chili sauce, one tablespoon Worcestershire, one-fourth cup French dressing and one-fourth teaspoon salt. Service for six.
 Varying the dressing for the tomato salad, serve cream cheese seasoned with onion juice and paprika with it, or small balls of sharp, soft club cheese, or cut tomato, Spanish onions and cucumbers into cubes and serve mixed with a French dressing on a single leaf of lettuce. You have no idea what a new, easy-to-prepare salad this makes though the ingredients are as usual. A little mayonnaise and chili sauce, stirred into the French dressing give body and flavor, and it is not too heavy. A minced hard-cooked egg also improves the effect of French dressings for the lettuce salads.
 Tomatoes fried with cream sauce, whole tomatoes stuffed with green corn, hot and chilled and seasoned, filled tomato salad with stuffed celery, slices of tomato covered with cold-sauce mixed with mayonnaise and an anchovy or dried herring in its midst for salad or first course.

GOOD COOKING NO LONGER IS MATTER OF MERE CHANGE

Even the most experienced cook admits that it is impossible to judge oven temperatures accurately, and the poor little novice has a dreadful time of it. The time must vary if the heat is not exact, and it seldom is exact by guess.
 When a group of women begin to talk about cooking, one word which comes into frequent use is "luck." Strange to say this is seldom applied to foods cooked on top burners, but to cakes and pies and the various dishes which the oven produces.
 When the same ingredients and the same method of mixing give different results, manifestly the recipe is temperature which makes baking uncertain.
 To take the "luck" out of baking, or rather to keep it there, stove manufacturers have devised an automatic heat control of ovens. The temperature indicator may be set for any heat, which is specified in actual degrees, and the gas flow automatically adjusts to maintain it, it is never necessary to guess how hot the oven should be for cup cakes, and the result will be just as unvarying as the heat. The oven does not become

Evaporation Means That the Fire Is Too High

Evaporation of greases while frying is unnecessary. If you have ever noticed a yellow flame arising from the skillet in which you are frying, just remember that this is caused by the evaporation of greases, because they are volatile. However, if you fry too quickly there will, of course, be grease evaporation. You can fry just as quickly and just as well as you will only turn on the gas burner sufficiently to have a hot skillet. By no means burn so much gas that the flames lick up around the edges.
 Scientists, warning against the careless use of naphtha, gasoline and benzine in the home, have estimated that one gallon of naphtha mixed in proper proportions with the air, is as dangerous as 75 pounds of dynamite.
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MOLRHEIM, Ala. (AP)—Nothing that wild boars were effective enemies of caterpillars which were rapidly eating up 6,000 acres of woodland in the valley of the Brushy, farmers have turned loose fern pigs and chickens. The animals turn over the ground and eat or destroy the pupae, a more use more effective than any devised by the agricultural department experts.

WIDENWALDE, Germany (AP)—This east German spa is making a new bid for fame as the possessor of a leaning tower. The foundation of one of the ancient towers that defended the place in olden times, settled on one side, but since there seemed to be no danger of the structure's collapsing, the town council decided to let it stand as a landmark.

MOSCOW (AP)—The soviet government has assigned \$2,250,000 for construction of the first watch and clock factory in Russia. Equipment has been purchased in the United States and American experts will instruct Russians in the niceties of the craft.

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