

Tuesday's Recipes in Cooking Course

For her opening lesson Miss Warner will discuss "New Fashioned Desserts from Old Fashioned Recipes."

Apricot Goody

Soak a half pound of dried apricots over night. Cook them in the same water with one-third cup of sugar, leaving as little liquid when finished as possible. When done rub through a sieve. Make a rich biscuit dough. Roll it out in a rectangular shape to about one-third inch thick. Spread it over with one-half the apricot pulp. Sprinkle with one or two table-spoons of sugar and roll it up. Place it on a shallow baking pan in a horseshoe shape. Bake about 25 minutes at 425 degrees (hot oven). Remove to a serving dish and spread one-half of remaining pulp over it. Reserve the rest for serving over individual portions. Cranberries or peaches may be used instead of apricots.

Banana Shortcake DeLuxe

Cake Batter: One-quarter cup of butter or substitute, 2 1/2 cups sugar, 1 egg beaten whole, 1 teaspoon lemon extract, 1/2 cup milk or water, 1 1/2 cups pastry flour, 2 1/2 teaspoons baking powder, 1/2 teaspoon salt. Cream butter and sugar together, add beaten egg and work mixture into a creamy mass. Add dry and liquid ingredients alternately to the creamed mixture beginning with dry ingredients. Add flavoring, beat well and bake in a shallow loaf pan or deep square layer cake pan 25 or 30 minutes in 375 degrees. When done cool and place on an inverted pan. Place peeled bananas cut in halves lengthwise then crosswise on top of cake. Cover bananas with a thick lemon filling similar to that used for a lemon pie, or a lemon cake filling. Cover over entire top of cake with meringue and brown lightly in a slow oven (325 degrees). Jelly may be used in place of lemon filling.

Lemon Filling

One cup sugar, 1/2 teaspoon salt, 4 tablespoons corn starch, 1 1/2 cups boiling water, grated rind and juice of one lemon, 1/4 cup orange juice, 1 tablespoon butter, yolks of 2 eggs. Mix dry ingredients together, gradually add them to the boiling water in the double boiler. Stir and cook until mixture is smooth and corn starch is thoroughly cooked. Add egg yolks and fruit juices, cooking two or three minutes longer. Remove from fire, add butter and cool before pouring over bananas. The yolk only can be used for the cake, leaving the whites for the meringue.

Upside Down Lemon Pudding

Use the same cake batter as for the banana shortcake with only 1/4 cup of sugar and melting the fat or using liquid fat of some kind. Mix dry ingredients together, gradually add them to the boiling water in the double boiler. Stir and cook until mixture is smooth and corn starch is thoroughly cooked. Add egg yolks and fruit juices, cooking two or three minutes longer. Remove from fire, add butter and cool before pouring over bananas. The yolk only can be used for the cake, leaving the whites for the meringue.

Pudding Sauce

One cup sugar, 1 1/2 cups boiling water, 2 1/2 tablespoons corn starch, juice of 1 lemon, 1/4 teaspoon salt. Grate nutmeg if desired, 2 or 3 tablespoons butter.

OPEN AIR COOKING SCHOOL BEGINS IN MEDFORD TUESDAY

All in a readiness for a table, staged to display a model kitchen on the platform erected at the play ground. Coincident with all the significant propaganda broadcasted these days on the subject of health and foods, the reporter was all too anxious to know what a woman actor could do practically, thinks of the relation of diet to health.



Miss Victoria Warner

Southern Oregon and with the arrangements made for the course, attend and instruction of those who attend, promises to be a successful affair.

Miss Victoria Warner, who pleased the ladies so much last year, arrived in Medford today. Miss Warner is the cooking expert and nutrition worker who will have charge of these classes in practical cooking.

A representative of this paper found her this morning in the midst of pots and pans which she was stirring away for use this week in the white kitchen cabinet placed together with a Tappan stove and white top.

water, 2 1/2 tablespoons corn starch, juice of 1 lemon, 1/4 teaspoon salt. Grate nutmeg if desired, 2 or 3 tablespoons butter.

Mix sugar and corn starch to a thick, and water gradually stirring constantly; boil five minutes.

remove from fire, add butter, and lemon juice and rind.

CONGREGATION FINDS ANGEL OUTSIDE FLOCK

JAY, Okla. (AP)—In Robert Suth-land, wealthy Kansas City banker, the congregation of Jay's Pentecostal Baptist church has found the answer to its prayers for a new edifice.

Sutherland, who recently built a palatial country home near Jay, learned that the church building program was on the verge of abandonment due to lack of funds. He asked the building committee for an itemized statement of the cost.

A 12-day later his workmen were busy building the much-needed church. Although not a member of the church, Sutherland donated new pews, song books and almost every item needed to furnish the building.

It's a good idea to make a lot of jelly a little at a time

The sugar may burn if you try to make too much at once. And coffee roasted in bulk varies in flavor. That's why Hills Bros. roast only a few pounds at a time by their continuous process—Controlled Roasting. No bulk-roasting method can produce flavor like it.



For the Love of a Lady by Jeffery Farnol

REYNOLDS: A ghostly vision—a mystic presence! Vision! Rockbottom falls into Tramp's arms! Helen's face, lovely, beautiful and radiant, suddenly appears before him—Rockbottom leans out his confession, drops to the ground, his head on his hands, dead. Sir Richard stands motionless. The next day another death is discovered—the following day Captain Despard is sinking rapidly. He almost goes! Lady Helen D'Arcy decides to save the captain, to save him from death.

Chapter 43 LOVE FINDS A WAY

FOR two weeks Sir Richard had worked with fiery zeal; today the hedges showed trimmed and even. Another 24 hours and this reversed piece of earth would be as it was when tried by his long-dead mother.

Though the day was hot, he was digging and toiling with a certain grim fury. Presently pausing to take a breath, he walked to the paddock, nearby, where Gregory was burning a very mountain of weeds and briars.

Gloomily, both stared at the fire. They began to speak thus: Sir Richard: I understand Captain Despard is at last out of danger.

Gregory: And was out of doors yesterday!

Sir Richard: I rejoice to know it. Gregory: Leaning—upon my lady Helen's arm!

Sir Richard: She... also nursed him, I hear.

Gregory: Samson vows she saved his life, and but for her most gentle care—

Sir Richard: And now, Gregory, now begin to tell me a new life—the which doth mind me! Go bring him the third volume of Montalger's Essays.

Gregory: Eh—here, sir?

With look of wonderment, Gregory left and presently returned with a large open volume, disclosing a thick wad of manuscript. The uppermost bore this inscription: "Hereinafter, proofs showing Captain George Despard to be the serious malefactor an highway man known as—Captain Archer."

"So you have read this?"

"I have," answered Gregory, his faint features grimly resolute.

"Then you will forget it. Give me the papers."

"Wherefore?" demanded Gregory.

"To burn 'em."

"You mean, sir... Consider, reflect—but for this man she would be thine."

"She? Nay, 'tis her fortune you mean—ha?"

"No, no, but for this one-time rogue, her heart would turn towards thee, Richard—I know it, boy!"

"Give me those papers—"

Sir Richard leapt and seizing Gregory in compelling grasp, took from him the closed volume... next moment those fatal papers were blazing in the very heart of the fire.

A flash of small brown legs, a sheen of glossy, black curls and there, stiff finger beneath pointed chin, stood little Shuri.

"Brother, here, quick!" said she and held up a somewhat grimy paper. Sir Richard lifted her high, set her upon his shoulder, opened the paper and read:

This to apprise you of a tea-dropping here, this day at four o'clock for purpose of meeting very nearly each and both of us. But what this is, come you and learn from the lips of—

Your determined friend, Helen D'Arcy.

He was yet staring at this missive when a dolorous voice hailed: "Dick!... Dick!... Oh, Richard!"

Setting little Shuri gently down, he beckoned to Gregory.

"Take her to Abigail," said he, "cakes, Greg—suckets, jellies and what not."

Then he went back into the rose garden and there beheld Mr Trampington, drooping dejectedly against the sundial.

"Alas, Dick—all's over! Hope's flickering beam expires. Dick, they've made a match on 't—"

"Who?"

"Our peerless D'Arcy and Despard!"

Sir Richard turning away and, reaching for his spade, gripped it hard, while Mr. Trampington moaned:

"Thus today, Dick, within this very hour, at four o'clock I am bid to the Most House to witness their betrothal—or some such calamity—and thither go I defect—to see another's lips mawp press—Oh, smite me dumb!"

"Amst!" growled Sir Richard: "Alas, my poor Dick, 'tis evident that, being man, thou dost love her too. I know, I know—'tis writ 't 'tis painful brow."

"So—fare thee well!"

Long after Mr Trampington had sighed himself out of hearing, Sir Richard leaned motionless upon his spade, staring down at the new-turned earth.

Rousing at last, Sir Richard he took him to his labour again; he dug thus until afternoon languished to evening and evening to tender twilight. Then, casting by his spade, he sank upon that weather-worn marble seat whereon his young mother had sighed forth her gentle soul so many years ago.



Richard crushed Helen to his heart—tear-dimmed eyes bespoke her joy.

LAKE C. GRANGE DOES HONOR TO DAISY NICKELL

LAKE CREEK, Aug. 12.—(Special)—Lake Creek Grange held its regular meeting Thursday evening, August 8, with an unusually good attendance. It became the sad duty of the Grange to deplore the passing in memory of Mrs. Daisy Nickell, who passed away at the Sacred Heart hospital a few days ago.

The sympathy of the Grange and the entire community is extended to the bereaved family. Besides her husband Mrs. Nickell is survived by four children: Vikki, one son Francis, and an infant son.

The funeral was held at the 2nd funeral home at Medford Friday afternoon, interment in Brownson's cemetery with the local Grange in charge.

Because of the nature of the program planned for this meeting it was decided to postpone it until a later date. A postponed meeting had been planned, but out of respect for Mrs. Nickell, was not carried out. The lecture hour was used to give members practice in entering the hall while Grange is in session.

Gatekeeper Reed Charley gave an excellent report on a meeting held by the Pomona marketing committee, speaking of the importance of members attending marketing meetings. He also stressed the importance of attendance at the special Pomona meeting to be held in Central Point at 8 o'clock, August 19.

Gatekeeper Raymond Taggahle handed in his resignation because he expects to go away to school. Bill Morla was elected gatekeeper to serve in his place.

CRATER LAKE, Ore., Aug. 12.—Mr. and Mrs. Earl Blagden of Medford motored to Crater Lake

GREENLEAF READING KMED TOMORROW

William Lee Greenleaf, popular dramatic arts teacher and broadcaster, will give one of his interesting playlets over KMED during Grange hour tomorrow night from 9 to 10. Mr. Greenleaf will be long remembered for his presentation of The Van Winkle and Christmas Eve over Grange hour last winter. He will give the former tomorrow night.

Mr. Greenleaf will give all of the parts in his playlet, but the lecture is easily grasped into believing that a full company of several players is giving the presentation. Radio fans have not heard Mr. Greenleaf for some months, as he has been in California teaching dramatics at Santa Rosa Junior college.

Harris—Although installing additional equipment at gravel pit.

Mr. and Mrs. Hamilton Fox and two children, who reside near Medford, spent yesterday at the lake.

Mr. and Mrs. R. W. Price and Mr. and Mrs. R. C. Salinsky returned today from Portland, after a short business visit in that city.

Miss Adira Edwards of Medford was a visitor at the lake one day this week.

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Advertisement for Leslie Salt featuring a woman in a kitchen and the text: 'At the cooking school careful seasoning counts. That is why LESLIE SALT takes its place on the platform for the demonstrator's use in preparing model menus and delicious dishes. The purity, even-grain and ease of handling of this carefully refined product assures uniform seasoning for all cooking. Look for the familiar red package! Used exclusively in the M & T Tribune cooking school.'

Large advertisement for the 'You are Invited to attend as our Guest a 4 day Cooking Course' by Miss Victoria Warner. It includes details about the course, dates (Aug. 13-14-15-16), and contact information for Southern Oregon Gas Corporation.

Advertisement for The Jackson County Bank with the headline 'However HOT it is, you will find banking here enjoyable.' It lists services like 'Skilled, efficient and courteous in our service to you, banking here is as much of a pleasure on a sizzling hot day as in the midst of winter.'

Advertisement for 'COMPLAIN STEEL HEAD POACHING' with the text: 'GRANTS PASS, Ore., Aug. 12.—(AP)—Reports of wholesale poaching of steelhead at the mouth of the Rogue river by using such ingenious stream valley anglers who say they have information that tons of this game fish have been taken within the past week. Poaching is credited here with causing the delayed run of the steelhead. A ton of steel head was taken in one night from Blaine Creek creek near Grants Pass, according to Bill Gilmour, who today said other poachers had been seen at the mouth of cold water streams emptying into the lower river. Gilmour said he had telegraphed authentic information to the state fish commission, insisting upon immediate action. Grant Grove—Local school buildings being improved, repairs to opening in fall.'