

Women Highly Pleased With Miss Warner's First Cooking Lesson

Menus to be Used Wednesday by Miss Warner in Her Lesson

Wednesday's lesson will be on "Hurry-up Dinners."

You no doubt often wonder just how you are going to manage that bridge affair, do your afternoon shopping or make your afternoon calls and have, at the same time, a good dinner ready to get on the table at 6 o'clock? Miss Warner will tell you how these things and a quick dinner may work out together so that neither is slighted tomorrow afternoon. Here are some of the recipes Miss Warner will use Wednesday:

Cherry or Cranberry Puffs

Two cups pastry flour, 4 teaspoons baking powder, three-fourths teaspoon salt, 3 table-spoons butter or lard, 2 eggs yolk, fourth cup sugar, about half cup milk, 1 cup cranberries or cherries.
Sift flour, baking powder and salt together. Work in fat as in making biscuits. Mix milk, egg yolks and sugar together stirring until sugar is dissolved. If cranberries are large cut them in half and then stir them into the dry ingredients. Gradually add liquid mixture to dry materials, working it in lightly with a fork. Drop portions of the dough into greased muffin pans and bake at 450 degrees (very hot oven) for 15 to 20 minutes. Serve hot with strained cranberry sauce. A little more milk may be necessary than is given in the recipe. Cherries may be used in place of cranberries and cherry juice, thickened with cornstarch used as a sauce.

Coffee Cake and Rice Rolls

One cake compressed yeast, 3/4 cup lukewarm water, 2 teaspoons salt, 1/2 cup butter or substitute, 1 cup sugar, 1 pint scalding milk, 2 eggs or 2 yolks, 6 to 8 cups bread flour, raisins or nuts, if desired.
Dissolve yeast cake in lukewarm water, adding one teaspoon of the sugar in recipe. Measure 2 tablespoons of sugar, the salt and fat into mixing bowl and pour on scalding milk. When this mixture is lukewarm, add dissolved yeast cake and mix well.

Roll a second portion of dough out about two-thirds of an inch thick and into an oblong shape. Spread with fig jam, date or prune filling. Fold dough over in thirds and place in baking pan in a horseshoe shape—brush over with melted butter and let rise until double in bulk, light and puffy. Bake as usual and when cool cover top with an icing made of powdered sugar and water with chopped peanuts added.

Minted Pineapple

Prepare a rather thick syrup of sugar and water. Add a few drops of spearmint or peppermint flavoring and color syrup a rich green. Place slices of pineapple in syrup a few at a time and cook slowly, turning occasionally until pineapple absorbs color. Drain and use for a garnish. If possible allow pineapple to stand in syrup over night.

Miss Warner Was Pleased With Attendance Today

Miss Victoria Warner, who is conducting the free open air cooking school, sponsored by the Southern Oregon Gas corporation and the Mail Tribune, at the children's playground, across the Bear creek bridge, was pleased with the attendance the first day and delighted to get back to Medford, because everyone was so nice to her and there were so many at the school today that she had met last year when here.

The Wednesday program will be concerning "Hurry-Up Recipes," which will include different foods that can be prepared in a few minutes, making it possible to complete a meal in 15 minutes. This will include hamburger cakes with bacon rings, fruit puffs, broiled tomatoes and braised potatoes. A number of salad suggestions will also be given by Miss Warner, as well as instructions on how to make coffee cakes and rich rolls.

Banana shortcake de luxe, apricot gooey, upside-down lemon pudding and ginger apple cobbler are the dishes Miss Warner taught the members of the class how to prepare today. Miss Warner stated that although she suggested and used certain fruits in the dishes she prepared, others could be substituted just as well. A gas refrigerator and two Tappan 238 stoves are among the equipment used at the school.

Miss Warner is a graduate of the home economics department of the Wisconsin university, and is here in the interests of the Tappan Stove company of Mansfield, Ohio. She made a very pleasing talk to the ladies of southern Oregon over KXED last night.

Children Cry for Fletcher's CASTORIA
A BABY REMEDY APPROVED BY DOCTORS FOR COLIC, CONSTIPATION, DIARRHEA

Cooking School Special!

- Fire-proof Pottery
- Baking—Mixing—Salad

Bowls

Here at last are attractive earthenware bowls that are practically indestructible. You can bake in them without fear of breaking. Sizes 4 to 10 inches. Pretty blue under-glaze design inside and outside of bowls.

Reg. \$6 Nest of 8 Bowls \$4.45

1/2 Nest of 4 Bowls \$2.45

WEM'S STUDIO
Fine Glassware and Dinnerware

USE OF GAS IN MODERN HOME

A KITCHEN OF MODERN DESIGN

The mere fact that great industries have adopted gas for the manufacture of their products which they are distributing, is an argument in its favor for use in the home.
Gas will perform the most important duty in the home—cooking quickly, efficiently, safely and without attendant dirt or noise.
Gas will supply all the hot water necessary for domestic use, instantly and economically.
Furnaces are now built so that all that is necessary to start the gas fire and have the home warm and comfortable when the family arises in the morning is to press a button on the wall.
The little tank water heater filled with copper coils, which you find in the majority of kitchens, will heat a tank of water in the minimum of time.
Step into the basement and you will see in many homes a larger appliance of much the same appearance. This is an automatic water heater, tank or instantaneous. Simply turn the water tap and the gas is automatically turned on, and hot water is immediately available. Turn off the water and it automatically turns off the gas.

The gas heated clothes drier, while comparatively new, if of untold value in the home. Many homes send laundry out which otherwise would be done in the home were it not for the difficulty of drying clothes.
The gas heated clothes mangle is another great convenience. Sheets and table cloths can be ironed quickly and without physical effort. Practically all of the laundry can be run through the mangle and be as neat in appearance as though done by a French laundry.
What is of greater interest to the housewife, she does the work while in a sitting position. With the advent of the radiant

USE OF ROOM HEATER, GAS WILL HEAT A SINGLE ROOM WITHOUT THE NECESSITY OF STARTING THE FURNACE—HEAT IS QUICKLY MAKING THE ROOM CHEERFUL AND COMFORTABLE, AND WITH A GREATER FACTOR OF SAFETY THAN WITH ANY OTHER FUEL.

A KITCHEN OF MODERN DESIGN

Queen Anne front and Mary Ann back!
Someone has said, "What doth it profit a family to have a clean parlor if they have a dirty well?"—or maybe, the most modern of living rooms with the gleam of rare mahogany, a glow of lovely old andirons, books, a radio, deep cushiony chairs, colorful drapes, oriental rugs—and a kitchen that hangs its head in shame; you know what I mean—all-polluted stove, calico curtained cupboards and a motley collection of mops and brooms and milk bottles at the back door—a typical Mary Ann back!

Now, our idea of kitchens is changed from the old days when the ugly coal range was the altar of the home; when cooking meant dragging a tired feet over a cold kitchen floor in an endless round of preparation, and a sink was an unknown quantity. We persist that we need hyacinths to feed the soul, and where better than in the kitchen—the working living room of the home maker. If we seem to philosophize it's because it's in the average American kitchen.

True, we've called American builders into planning for the smaller kitchen. Whenever we can by similar measures, or otherwise, get American plumbers to adjust the sink for the convenience of the height of the user and not the 20 inches of the plumber's religion, truly Utopia for womankind will have come.

The kitchen is primarily a place for the preparation of food and in order to do it most efficiently it should be divided into four units so to speak—nothing more than routing the equipment in a step-space, so that there is not enough saving order and the utilization of waste space in the kitchen—to, as Mark Twain said, swing a cat by the tail—provided you have the cat, of course!

Speaking of units, there should be, first, The cooking center, involving the proper placing of the stove where it will be convenient to the kitchen cabinet or work table and sink. The second unit includes the cooler or refrigerator, in which perishable supplies are kept, and a cabinet in which utensils are conveniently arranged and on which vegetables and fruit are prepared for cooking. The third unit is the serving center, located near the range and dining room. Finished dishes should then be set on the service wagon (they do save so many steps) and taken to the dining table. The fourth unit then

Leave Door Ajar to Eliminate Sweating

To eliminate oven sweating, which might tend to rust the oven lining it is only necessary to leave the oven door slightly ajar after baking. By thus allowing the oven to cool off, there will be no condensation of moisture as the hot air within the oven cools.
You can actually save gas when boiling on a gas range by pre-heating the water before the water starts to boil. It is so hot and can not be made any hotter.

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MICRO-SYNCHRONOUS RADIO
The beautiful new Victor Radio-Electrola is the perfect friend of your mood—any mood! At the turn of a little knob, it brings all the joy of all the music of the world... Two supreme instruments in one small compact cabinet! Small payments if you wish.

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NEW KRIST NEW KOOKIN CHINA
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Franz-Jetter Kookin China is guaranteed forever against cracking or warping in an oven.
No. 554 Marmite 3 1/2 qt. \$2.65 each
No. 564 Coffee Biggie 48 oz. \$6.00 each
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No. 517 Steak Broiler 13 1/2" x 8 1/2" \$4.00 each
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ASK YOUR DEALER
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OTHER ITEMS ON DISPLAY

Medford Furniture & Hdw. Co.
Cor. 6th & Bartlett, Medford

Miss Warner Will Demonstrate, during the cooking course, with a Variety of Meats from the

LIBERTY MEAT MARKET

"Home of GOOD Meats"

Most any good cook can easily prepare a delicious meat portion from the choicest and more expensive meat orders, but Miss Warner instructs her classes on how to buy the cheaper cuts and cook them just right. A truth to be impressed is that price is not the most important thing when housewives are buying meats—Quality is what counts.

Miss Warner's lecture on how to prepare meat menus will interest you.
We sell Swift's Government Inspected Fresh Meats, also Hams and Bacon.

E. R. Peck E. L. Daley
Main & Holly Phone 164

Economy Groceteria

The Home of Bread Like Mother Made

What Shall I Cook?

A vexing question to every housewife—day after day—three meals a day—that eternal problem of providing a varied menu without resorting to extravagance.

A vexing problem to many of course—but not to those who buy at the Groceteria. For with every shopping trip come many suggestions for variety—suggestions gained by inspection of the large variety of foods, arranged for leisurely examination, and all plainly marked, permitting all to know prices without the embarrassment of asking a clerk.

After the cooking course come in and look around—take all the time you want. No clerk will ask you what you want. Shop to suit yourself. And you, like many others, will find that shopping the Groceteria way, besides saving money for you, will enable you to set a better table.

Miss Warner bought all her supplies for these cooking lessons at the Groceteria.

Gates & Lydiard

Saving Without Self Denial

We Cooperate with the Free Cooking School

Scheduled for Four Days Under the Direction of Miss Warner

Marvel Pastry Flour

To be used by Miss Warner will be the same flour that has been selected in previous Cooking Schools in Medford.

Marvel Flour Excels

Of finest quality and gives most exacting satisfaction in results. Experts who are authorities on pastry flour unqualifiedly recommend Marvel.

Marvel flour is sold by your grocer and you make sure of best pastry when using this brand.

Mutual Mill & Seed Co.
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You are invited to attend as our Guest a 4 day Cooking Course



Valuable Information and Recipes to use in your everyday cooking

Miss Victoria Warner
HOME SERVICE BUREAU, The Tappan Stove Company.

YOU will enjoy any one, or all, of these lectures. The series of four classes offers a valuable course in cooking and baking. The instructions and recipes which you will receive will inspire enthusiasm and make cooking a more enjoyable part of your day.

CHILDREN'S PLAYGROUNDS
Just Across Bear Creek Bridge
August 13, 14, 15 and 16

Attend Each Day. We Invite You as a Guest. Come Early—No Charge

Actual cooking and baking will be in process during the classes. Copies of Recipes and Instructions will be presented to each Guest. This is an educational course—not a mere demonstration. Modern time and energy saving ways of preparing foods will be treated thoroughly.

Reserve these dates. Bring your cooking and diet problems

Southern Oregon Gas Corporation