

Greatly Increased Attendance at Second Day Free Cooking Course

WOMEN FROM ALL OVER THE COUNTY ARE ATTENDING COOKING LESSONS

Seated under the large shade trees at the children's playground on East Main street this afternoon, a large crowd of women and girls—yes, and men too—enjoyed watching Miss Victoria Warner, who is conducting the Southern Oregon Gas Corporation-Mail Tribune cooking school, prepare and cook good things to eat and explain the recipes as she mixed them.

The attendance was greatly increased today and a noticeable feature was the attendance of women from all over the county. Many women remarked about how pleasant the out of door idea is for the course and the arrangements for the comfort of the guests.

Recipe sheets are given out daily to all who attend, so that they can follow the recipes closely.

One of the new Victor radio-electronics is furnished by the Palmer Music House and a short musical program is given previous to the instruction each day at 1:20 p. m.

Miss Warner prepared a number of dishes which required fresh fruits. Many questions were asked by members of the class as to how the recipes could be varied. Economy and practicality were stressed by Miss Warner in choosing and preparing the food.

In the open air kitchen are two Tappan gas ranges, a gas refrigerator, a large kitchen cabinet, two tables and other accessories. "Home at six o'clock and dinner ready" sounded like a magic formula and the women who were kept to know how it might be done were told by Miss Warner Tuesday afternoon.

A balanced diet, including meat, vegetables, salad and dessert appeared in attractive shape from under her chef's fingers almost before one realized and she still had time to give and prepare a foundation recipe for all sorts of breads and rolls.

"This thing I like about Miss Warner's recipes," declared one woman who left today, "is that she doesn't insist on one using a certain ingredient but leaves that to one's own judgment. Now for my part I like hard fat instead of oil and it's so nice to have recipes that will work out just as well with either."

Tomorrow's class will be especially interesting and Miss Warner has promised those who attend some helpful pointers on the preparing and packing the lunch box, also pies and pastries. Double-decker pies will be a feature. Her discussions are all informal and she delights in helping her "pupils" solve their particular cooking problems.

Although Miss Warner's cooking is done on gas ranges, her recipes apply to all stoves, which makes the cooking school lectures interesting to women who cook on electric and wood ranges as well as gas stoves.

A cordial invitation to all women to enjoy the final two days of the school has been extended by Miss Warner, the Mail Tribune and the Southern Oregon Gas Corporation.

There is a variety of parking space for cars that is in charge of the Red Cross.

MOTHER'S WORK REDUCED BY USE NEW APPLIANCES

"It takes a heap o' livin' in a house to make it a home."

Edgar Guest's little poem on the home touched the heart of the nation. But nothing is said in the poem about the heap of labor on Mother's part, the day-by-day grind, the heart-breaking effort to care for the needs of a growing family. It is time that the men of the nation awaken to the fact that in making the home, mother's efforts should be supplemented by every mechanical appliance that will lift labor from her shoulders.

Unlike the appliance for the office, workshop or factory, appliances for the home are comparatively inexpensive. Science has perfected them to a point where they are easy to operate and so simple to maintain that the housewife need give but little thought to the mechanical details.

ICEBOUND VESSEL ON BERING BEACH

ST. PAUL, Alaska, Aug. 14.—(AP) The crew of the schooner Elbat, damaged by ice this Saturday after being ice-bound off North Cape in Bering sea for more than a year was reported by radio here last night to be proceeding or was to proceed to East Cape, Siberia by their small boats or by the Russian steamer Starvotol which had been reported standing by the beached Elbat.

DOROTHY BUNDY HAS PARENT'S NET TALENT

NEW YORK, Aug. 14.—(AP) Another budding star of the courts has arisen to carry on the station-Bundy tradition of United States tennis.

Dorothy Bundy, 12-year-old daughter of the famous May Sutton-Bundy, made her eastern debut in a senior tennis tournament at the eastern grass court championships at Rye yesterday and acquitted herself well in eliminating Mrs. Marquis James of Rye, in straight sets.

Dorothy comes of famous tennis playing stock. Her mother, as May Sutton, won the national singles title in 1904 and the British singles championship in 1905 and 1907. Her chief tennis partner, the double partner of the California tennis champion, Marjorie J. McLaughlin.

QUARANTINE SHANGHAI ON ACCOUNT CHOLERA

SHANGHAI, China, Aug. 14.—(AP) Health authorities of the international settlement today announced that Shanghai had become "an infected port" as a result of prevalence of cholera, which has reached an epidemic stage.

Other Oriental ports have been notified and special safeguards concerning ships from Shanghai were expected to be invoked at once to prevent possible spread of the disease.

Marshfield Has Fire.

MAVISHFIELD, Ore., Aug. 14.—(AP) Fire of undetermined origin early today gutted the Taylor meat market here. The fire threatened the city before it was as the building was located in the heart of the business district.

CARE OF HEAT NECESSARY TO COOKING SUCCESS

The French have a saying, "The pot should only smile, not laugh," which accounts for much of the delicacy of flavor found in French foods. We Americans hurry everything, our foods included, and as a result our meals suffer both in taste and in nutritive value.

Without a doubt, the careful manipulation of heat is the biggest factor in producing palatable food. While some foods, such as broiled steaks, baked potatoes, or biscuits, need high heat and plenty of it, to produce perfect results, the majority of foods need more kindly treatment.

Half the cooking done on the top burners of the gas range might be more satisfactorily carried on in the simmering burner, once the boiling point has been reached. To keep the pot "similing" is the mission of this important, but often neglected, burner.

No one has really eaten broiled ham until he tastes a slice of the sugar-cured variety which has been cooked in hot cider over no more heat than this tiny burner gives. The toughest and stringiest piece of beef becomes a dignified dinner dish when simmered in a dipper sauce, first being browned over a hot flame. Even the powerful pressure will maintain 29 pounds pressure, sufficient for the rapid cooking of meats and cereals.

Of the many kinds of food which are cooked over hot water, or in a double boiler, all may be handled on the simmering burner. Custards, cereals, puddings and the like, not only cook with less watching, since the water does not boil away so rapidly, and there is little danger of burning.

To cook eggs properly, pour boiling water over them and place them over the simmering burner for five or ten minutes, depending upon how soft they are desired.

LINDBERGH AND BRIDE PACIFIC COAST BISCUIT VISITING GRANDMOTHER DENIES MERGER RUMOR

CLEVELAND, O., Aug. 14.—(AP) Colonel and Mrs. Charles A. Lindbergh were visitors here today at the home of Mrs. Lindbergh's grandmother, Mrs. Charles Long Cutler.

The Lindberghs arrived here yesterday so unexpectedly that even Major John Berry, commander at the airport, was unaware of their coming until today. The purpose of their visit was not known, but Major Berry guessed that it might be because of the colonel's interest in the coming national air races.

KANSAS CITY, Mo., Aug. 14.—(AP) Knowledge of a preliminary merger negotiations, announced at Seattle, Wash., by officers of the Pacific Coast Biscuit company, was denied here today at the executive offices of the Loose-Wiles Biscuit company.

"There is no significance to the Seattle announcement as yet," officials said. The Loose-Wiles company is the second largest of biscuits and fancy crackers in the United States.



DANCE LADY, or Dream, to the music OF THE New Victor - Radio

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... Radio music—music-lovers never believed possible... recorded music, from whisper to full orchestra, never before even approached... Two supreme instruments in one small compact cabinet! Small payments if you wish.

Today—Ready for you at Palmer's Music House We Sell Happiness

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

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. Medford, 6th at Bartlett 353 E. Main, Ashland

MEDFORD MERCHANTS COOPERATING WITH THE FREE COOKING COURSE

- The following merchants of Medford are assisting in making the cooking course a success: Medford Furniture and Hardware Co., Palmer Music House, Economy Groceteria, Pierce-Allen Motor Co., Mutual Mill & Seed Co., Liberty Meat Market, Lamport's Store, Medford Ice and Cold Storage, Medford Drug Store, The Buttery, Swen's Crescent Dairy, Scott Wolf Furniture Store, Whitman Candy Company, Pluhner's Bakery, Shell Oil Company, Sneider's Dairy.

The following nationally known advertised products are being used in connection with the cooking school: Showdrift, Wesson Oil, Lendell's Salt, Chignone's Macaroni and Noodles.

Cool the Oven With Door Open

Always cool the oven with the door open. Usually the food remains in the oven for a short time after the cooking has been turned out, still cooking with the heat retained in the oven, but as soon as the food is removed the door should be open to permit the circulation of fresh air to dry it out. As a final precaution, rub the oven walls occasionally with a bit of sweet oil, preferably used or tinned oil. This treatment helps to remove rust, also, and forms and gives protection as well.

Rainier—Hudson school district approved plans of creating new school building.

You wouldn't find it Easy to French-fry whole potatoes

But what a difference when you fry a few slices at a time. That's the way Hills Bros. roast coffee—a few pounds at a time—never in bulk. And what a difference their continuous process of Controlled Roasting makes in flavor! No bulk-roasting method can produce such rich, uniform goodness.



KITCHEN IS THE HEART OF HOME

The frequent reference to better homes, and the better home movement, which appears in the daily press, has been misinterpreted by many, for better homes does not mean simply the furnishings of a home in an artistic or attractive manner, but it means more comfortable and easier to care for.

If you wish to see a furnished house, what furnishings you require for a living room, he would show you davenport, chairs, and tables, etc., for custom has designated the room where the family and friends gather after meal time as a living room. But the most important room in the home, the working-being room, is called a kitchen, a name which in no way conveys the idea of what the room really is: "The heart of the home!"

"The room, in which the housewife spends the major portion of her time, is in fact the living-room of the house, just as it was in the past.

"The house of yesterday had their big, sunny kitchens, where not only the food was prepared, but in which the family ate their meals, and sat around the open fireplace, or the kitchen stove, conversing or studying or discussing the day's activities.

It is only in recent years that the old-time parlor has been dubbed the living-room.

The up-to-date woman of today is giving more attention to the fitting of her kitchen, seeing to it that it has an attractive color scheme, efficient fittings and appliances, a honey little breakfast nook.

NARCOTIC AGENTS OF NEW YORK MAKE HAUL

NEW YORK, Aug. 14.—(AP) Federal narcotic agents were seeking for a haul of narcotic agents today of a haul of narcotic agents, which they seized in a Manhattan warehouse.

The haul, which was valued by its captors at \$100,000 wholesale or \$1,000,000 bootleg prices, was confiscated after truck drivers delivered the agents to the storage place to which they had moved it.



Fork and Spoon Salad Set FREE

With each bottle of

Vanillin Compound 29c

This vanilla will not bake out or freeze out.

Get it at MAGILL'S "Medford's oldest and newest drug store." 214 E. Main Phone 91