

Southern Oregon Women to be Guests at Free Cooking School

ART OF COOKING MADE EASIER BY AUTOMATIC OVEN

One of the oldest culinary arts, one that is known to nearly every nation, regardless of racial background, is that of baking.

The woman who is a mistress of the baking art, cooks all-in-the-oven meals with a little time and effort—she puts her meal in her automatically regulated oven, sets time and temperature controls and forgets about her dinner until it is time to set the table and serve the dishes.

Miss Hester Heath, whose appearance in Medford will draw hundreds of local housewives to The Mail Tribune "Kitchen Chautauque" March 30, 31 and April 1, at the Holly theater, declares, "There is more magic in the oven than in any other kitchen article—and the elements of time and temperature regulation are the two 'magicians'."

"The automatic oven is one of the best time-savers and wife-savers in any kitchen," Miss Heath declares.

The culinary expert finds her cooking schools immeasurably easier when she uses one of the modern-type ranges with the automatic oven.

In fact she says she could hardly put on a cooking school without this modern appliance, because she has innumerable things to do on her platform at once, and simply must have the assistance of the automatic oven range.

She declares that any housewife is at a great disadvantage without it. Miss Heath will give practical demonstrations of her recipes in connection with her lecture on baking, the most intricate and at the same time the most fascinating branch of cookery.

Every housewife should make it a point that regardless of whether or not she is able to attend each of the four lectures, that she be present to see and hear Miss Heath's baking demonstration.

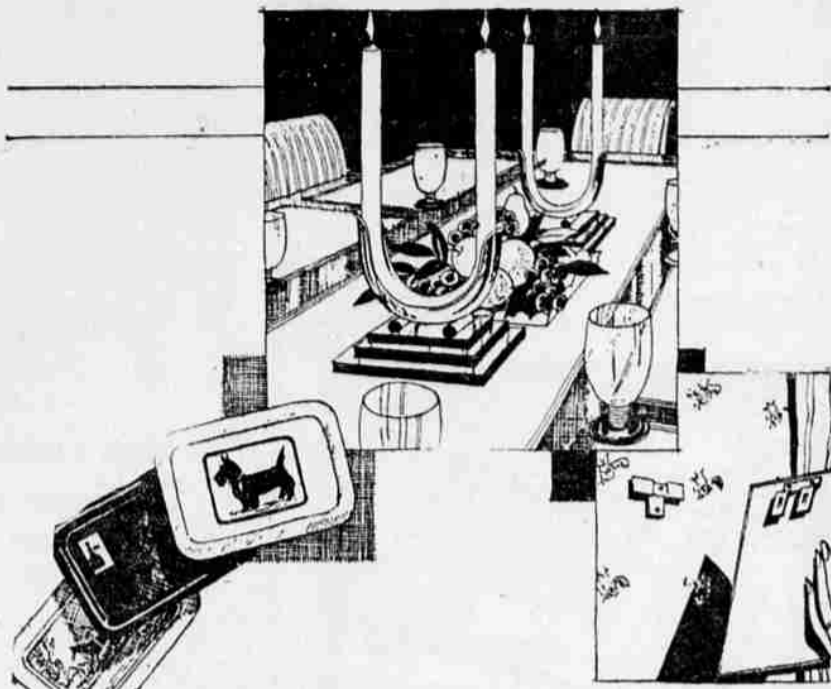
Biscuits, cakes, pastry, pies, cookies—all come in for a share of the talks and demonstrations.

"In baking, the element of time must be double-checked," declares Miss Heath. "A matter of minutes may mean the difference between a culinary masterpiece and almost undigested indigestion."

"I have seen too many beautiful cakes or biscuits almost cremated when a housewife makes a miscalculation in just a few moments in baking time. That is just another reason why I am so enthusiastic about the subject of the automatically regulated oven."

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U-Shaped "Cradle" Candles Set New Note



Novelties range from Scotties on trays to picture hangers.

By MARGERY TAYLOR Interior Decoration Editor, McCall's Magazine. Written for Mail Tribune.

Have you seen the new gadgets for hanging pictures without wire or cord? The U-shaped candle holder and the Mexican glassware?

The new cradle candle holder is now to have a special kind of wax candle. The cradle candle is U-shaped and comes in red, black, ivory, green and yellow.

The latest candle holder consists of a base made of three rectangular plates piled on each other—a chromium plate between the two black

ones. The cradle itself is supported on two horizontal cylinders in chromium. With one of the new candles and a square, silvered tray of fruit, you have a table centerpiece which is different enough to make pork-and-beans look like a banquet.

After all these years someone has invented a way of hanging pictures so they'll hang close to the wall and stay straight. It's on the hook-and-eye method. A metal band is fastened to the wall, and into it is inserted the flathook attached to the back of the picture. Two of them are used for a large picture.

For the good housewife who will not stop entertaining this summer, but who prefers the informal for a number of reasons, there are the new social supper trays. There is the Scotty series of trays; there are, for the early American room, trays with coaches or hunting prints, and flower prints in trays in the spirit of the Eighteenth Century room.

Mexico is the latest inspiration in decoration. There are, particularly, the coarse green Mexican glassware and the unsophisticated pottery and the pig and cow banks—all real, not "tourist souvenirs."

KITCHEN LIGHTING IMPORTANT PHASE

A survey made recently throughout the nation shows that the lighting in the average kitchen is entirely inadequate. It is reported that more than three-fourths of all kitchens are poorly lighted, causing eye strain and headaches and making work hard and disagreeable.

In line with a national effort now under way to lighten housework and improve living conditions generally, local electric dealers are featuring the new "kitchen daylight" type of

lighting fixtures. These new units are not only highly efficient but very economical to install and operate according to many modern housewives who are already enjoying the convenience and satisfaction of a properly lighted kitchen.

FIRST ELECTRIC COOKING IN 1899

The first electric cooking was done at the Crystal Palace in London in 1899 as a remarkable experiment. Today millions of meals are prepared electrically every day in this coun-

try alone, not to speak of the electrical cookery that is becoming common in almost every other civilized nation in the world. Right here in Medford, and in fact the entire Copeland territory, electric cooking is being used to a marked degree. Figures obtained from the local power company show that more than one out of every three electric customers in Medford uses electricity for cooking. This is a truly remarkable showing and speaks well for the progressive-ness of local housewives in adopting the latest modern cooking methods as well as for the reasonable electric rates which make this showing possible.

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Broken windows glazed by Trowbridge Cabinet Works.

COLOR IN KITCHEN FOUND PREFERRED OVER PLAIN WHITE

An investigation covering thousands of homes all over the country brings forth the conclusion that the average American housewife prefers a kitchen of color to the conventional white and that a large majority of them lean toward cream or buff as a base color with green as a trim.

Green in varying shades ranked as first choice for one-color kitchens, while red, at the other end of the spectrum took last place. The defenders of the green, however, almost unanimously preferred green as a trim, rather than as an all-over color. Manufacturers of enameled kitchen utensils report that the results of this survey are borne out in the preponderance of preference shown by housewives for utensils of cream or buff with green handles and beading.

Whether the results of this survey were not anticipated by General Electric stylists is not known. If not, then it is a peculiar coincidence that the new Advanced 1932 model GE Hotpoint electric range, now being featured by Palmer's Electric Store and other local dealers is to be had in cream colored vitreous enamel with cascade green trimming as well as in pure white enamel with silver wing trim.

Many new and exclusive features distinguish this new GE creation, which will be displayed at the Mail Tribune Electric Cooking school at the Holly theater this week.

Happy Kitchen Recipes

Frozen Salads

There are many kinds of refrigerators for salads—kinds that can be served for bridges and teas, and others that fill in delightfully with the dinner. And one of the joys of such a salad, is that it can be prepared several hours or even a day ahead of time. You will like these:

Chilled Roquefort Salad

- 1 lb. Roquefort cheese
 - 1/2 cup mayonnaise
 - 1 teaspoon paprika
 - 1/2 teaspoon red pepper
 - 2 tablespoons chopped olives or pickles
 - 1 cup cream
 - 1 teaspoon salt
- Mix Roquefort cheese and mayonnaise, add seasoning and chopped olives. Whip cream and fold in. Spread in freezing tray. Freeze 3 to 4 hours and serve on lettuce leaf.

Frozen Vegetable Salad

- 1 quart tomatoes

- 2 tablespoons sugar
 - 1 teaspoon onion juice
 - Salt and pepper to taste
 - 1 cup chopped cucumber and celery combined
 - 1 cup mayonnaise
 - 1 chopped green pepper
- Cook canned or fresh tomatoes with sugar, salt and onion juice and put through a sieve, rubbing through the pulp. Add finely chopped celery and cucumber and minced pepper and fold in the mayonnaise. Turn into freezing tray and freeze four to five hours. Serves 12.

Cheese Ring Salad

- 1 1/2 tablespoons gelatine
 - 1/2 cup cold water
 - 3 cups milk
 - 3 egg yolks
 - 1/2 teaspoon salt
 - 1/2 teaspoon mustard
 - 1/2 teaspoon paprika
 - 2 cups strained or grated cheese
 - 1/2 pintents
 - 3 cups vegetable salad
- Soften gelatin in cold water. Heat milk. Beat eggs with salt, mustard and paprika and stir in a little of the hot milk. Add this mixture to rest of milk and stir over hot water until it begins to thicken (when it stops foaming). Stir in cheese and when melted remove from fire and add softened gelatine. Stir until dissolved, pour into ring mould or into small moulds and chill until set. Unmould on to platter or chop plate and garnish with strips of pimento. Fill center with any mixed vegetable salad.

Shredded Cabbage Salad

Select a firm small head. Cut in half and with a sharp knife, or shredder, slice very thin. Cover with cold water and let stand half hour. Shake off water, place on shelves of refrigerator until ready to use. Dress with salad dressing and serve. Cabbage prepared in this way will be delightfully crisp.

Card of Thanks.

We wish to express our sincere appreciation to our many friends for the acts of kindness and sympathy extended to us during our recent bereavement; also for the beautiful floral offerings.

G. W. Thomas, Children and Relatives.

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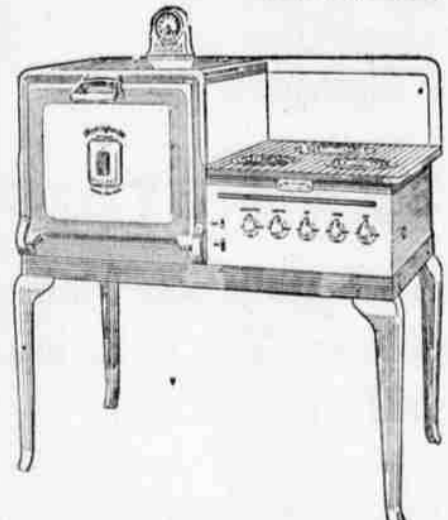
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