

Free Movies at 1:30 Preceed School; Attendant for Children

DESSERT PLANNED TO PLEASE YOUNG GOOD FOR ELDERS

Let's think about some desserts to please the young members of the family. They look forward to dessert as the best part of the meal, so it ought to be worth while to plan and prepare foods worthy of such appreciation. And, while we are about it, we might as well make them sufficiently interesting to appeal to everyone—kill two birds with one stone, so to speak. After a good meal, grownups will feel a lot better, and be more pleasing to live with too, if dessert is the kind that would agree with children. So, for the good of all, light and tasty desserts are suggested today.

Delicious Fruit Whips.
1 cup drained, cooked fruit
1 tablespoon lemon juice
Sugar to sweeten
2 egg whites
4 tablespoons powdered sugar
1 cup whipping cream.
Mix the sweetened fruit and lemon juice and chill. Beat the egg whites stiff and fold in the powdered sugar, beating until smooth. Fold in the chilled fruit then the whipped cream. Serve in parfait glasses with plain cookies.

Orange Cream Custard.
2 Tablespoons cornstarch
1/2 cup cold milk
2 cups scalded milk
2 eggs
2 tablespoons sugar
1/4 teaspoon salt
1/4 teaspoon orange extract
Orange sections.
Meringue—
2 egg whites
1/4 teaspoon salt
1/4 teaspoon baking powder
2 Tablespoons powdered sugar.
Mix cornstarch with cold milk and add to scalded milk, then cook in double boiler about 15 minutes, stirring until it thickens. Slowly add beaten yolks with sugar and salt. Cook three minutes, stirring continuously. Cool. Cut orange sections into bottom of casserole and cover with cool custard which has been flavored with extract. Cover with egg whites, beaten with salt, powdered sugar and baking powder. Bake at 325 for 10 minutes or until light brown.

Date Butterscotch Tapioca.
3 cups milk
1 cup brown sugar
1/4 teaspoon salt
4 tablespoons minute tapioca
1 egg, beaten
1 tablespoon butter
1/4 cup cut dates
1/4 teaspoon vanilla
1/4 teaspoon orange flavoring.
Heat the milk to scalding, add sugar and salt and stir until dissolved then add the tapioca and cook until clear, stirring occasionally. Pour some of the hot mixture slowly into the beaten egg and return to double boiler for three minutes. Remove from range and add butter, dates and flavoring. Mold and chill. Serve with thin custard sauce, fruit or cream.

Rice Parfait.
2 cups hot boiled rice
1 1/2 cups milk
1 cup cream
1 cup sugar
1 cup nut meats
1 teaspoon vanilla
1/4 teaspoon salt
1 Tablespoon gelatine.
Soak gelatine in milk about five minutes and dissolve in hot rice. Add sugar (white or brown), and salt and cool. Fold in whipped cream then nut meats and flavoring. Mold and chill. Serve in layers or plain with chocolate or fruit sauce.

Cream Puffs.
1 cup hot water

Captivates Housewives Here



HESTER HEATH.

Never before has a home economist delighted southern Oregon women at a cooking school more than Hester Heath is now pleasing guests at the Holly. Her personality and helpful cooking tips made a decided hit with housewives who thronged the Holly yesterday and this afternoon. Those who remember Miss Heath as Clara Miller Sexton, who conducted The Mail Tribune cooking school here in 1928, were especially anxious to attend and renew acquaintances with the capable and charming little cookery expert.

1/4 teaspoon salt
1/2 cup butter
1 cup flour
4 eggs
Cream filling—
3/4 cups sugar
1 tablespoon butter
1/4 cup flour
1 teaspoon vanilla
1 tablespoon cornstarch
1/4 teaspoon salt
2 cups scalded milk
1 cup whipped cream.
To make paste, melt butter in

After the Cooking School

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MORRIS B. LEONARD

boiling, salted water, add flour all at one time and stir until it leaves the side of the pan. Remove from range and cool until you may rest your hand against the outside of the pan without burning. Add the eggs, one at a time, and beat each one in well. Drop by teaspoonful on greased pan and bake 45 minutes at 350 degrees. Fill with whipped cream, mock cream filling or fresh sweetened fruit.

Auto glass installed while you wait. Prices right. Brill Sheet Metal Works. Real Estate or Insurance—Leave it to Jones. Phone 798.

REFRIGERATOR GIVES MORE FREEDOM FOR WEEK-END HOLIDAYS

With the approach of longer and more pleasant days everyone is looking forward to weekends, drives, vacations. For many years the bugaboo

of short trips was the condition the house was in after the return.

Commenting on modern efforts for less worry, more efficiency and more leisure, Mrs. Estella Dorgan, Copco home service director said, "with this electrical refrigeration in the home there is no need for worry, as far as the food and refrigeration are concerned. When you leave your home you know that while you are gone there will be constant, unwavering temperature, and that the food left behind will be kept in safe condition.

"This time of the year," she continued, "the kiddies are apt to be

more active, and want more light between-meal bites. It is a comfort to know that there is always something in the refrigerator that will be in fit condition for them to eat.

"Longer, warmer days mean more salads, cold drinks, more varying menus to feed the lagging appetites. Electrical refrigeration offers the means for all these."

Argentina Halts Immigrants.

Buenos Aires—(AP)—Immigration into Argentina in 1931 totalled 56,323, compared with a 10-year average of 140,000, and accomplished the object of preventing unemploy-

ment as emigration for the year amounted to 53,777, leaving the nation with a net increase of only 2,546.

Papuan Hunt Heads.

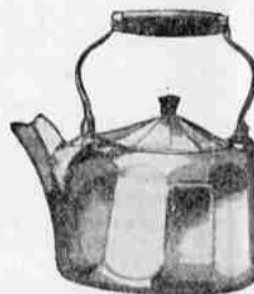
Sydney, Australia—(AP)—Sir Herbert Murray, administrator of Papua, says that savage headhunters still dash down from the mountains there and raid peaceful villages. About 50,000 of the 300,000 natives remain uncivilized.

Desirable houses always in first class condition for rent, lease or sale. Call 105.

A Phenomenal Cooking School Sale Heavy CAST Aluminum Ware

A big shipment of nationally distributed and famous brand of heavy CAST Aluminum Cooking Utensils will be offered to southern Oregon people at EXTRAORDINARY PRICE REDUCTIONS. Just think of it! HALF PRICE and LESS for these MASTERCAST MIRROR-FINISHED utensils—the same reliable quality of CAST ALUMINUM WARE demonstrated and sold from "house-to-house" at DOUBLE OR MORE THESE PRICES!—Hundreds of value-wise housekeepers will take advantage of this special sale WHILE THESE BARGAINS LAST!

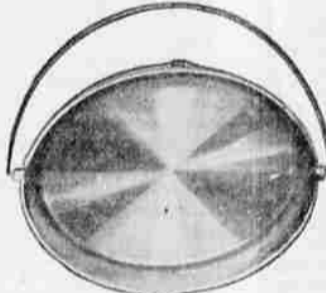
On Purchases of \$10.00 or More — \$1.00 Down, \$1.00 a Week



Tea Kettles

Note the Neat Paneled Design

Five-quart size. Made so that kettle may be filled through spout, avoiding danger of scalding. \$2.95 (House-to-house price \$9.95)



Griddles

13 1/2 in. Size, Reversible
Very handy. Use one side for broiling chops, steaks or bacon; other side for pancakes, etc. 99c (House-to-house price \$3.95)



3-Quart Sauce Pans \$1.95

With Cover
Heavy cast Sauce Pans with detachable handle and heavy cast cover; 3-qt. size. (House-to-house price \$7.00)



Covered Skillet

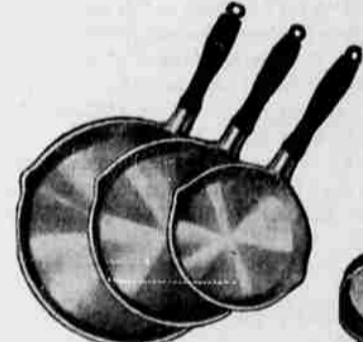
10 1/2-inch Covered Skillet—deep sides. A real value \$1.95 (House-to-house price \$9.40)

House to House Prices	SALE PRICES	ARTICLES
\$ 5.90	\$.99	10-Inch Skillets
6.00	.99	2-Qt. Saucepan and Cover
5.60	.99	3-Qt. Open Saucepan
8.95	.99	13 1/2-Inch Griddle
9.40	1.95	10 1/2-Inch Skillet and Cover
7.60	1.95	3-Qt. Saucepan and Cover
8.60	2.95	4-Qt. Saucepan and Cover
13.00	2.95	7-Qt. Kettle and Cover
12.50	2.95	5-Qt. Dutch Oven and Cover
13.05	2.95	French Roaster
8.50	2.95	Large Double Fryer
12.50	2.95	3-Qt. Casserole and Cover
10.50	2.95	12-Cup Coffee Maker
9.85	2.95	5-Qt. Tea Kettles
15.00	3.95	10 1/2-Qt. Pres. Kettle, Cover
19.95	6.29	3-Qt. replicate Set & Covers



Coffee Pots

12-Cup Size With Stand
May be used to prepare coffee by the usual boiling method. Fitted with insert for drip coffee \$2.95 (House-to-house price \$10.50)



10-Inch Skillets 99c

As Above
Heavy cast Skillet, with detachable handle. (House-to-house price \$5.00)



Casseroles

Combination Casserole and Baking Dish
Three-quart size, with cover. Suitable for preparing scalloped potatoes, baking, etc. \$2.95 (House-to-house price \$12.50)



18-Inch Oval Covered French Roaster. An exceptional buy at \$3.95 (House-to-house price \$15.00)



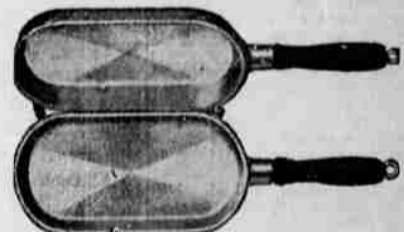
Triple Saucepans

3 Covered Pans — Each 3-Quart Size
Made with interchangeable handle. Use these pans to cook three different foods over one burner \$6.29 (House-to-house price \$19.95)



Preserving Kettles

\$2.95
7-Quart Size With Cover
Heavy cast Preserving Kettle with ball handle and heavy cast cover, 7-qt. size. (House-to-house price \$13.60)



Omelette Pans

May Be Used as Double Frying Pans
A splendid utility pan. Use it for preparing omelets or warming up foods, etc. \$2.95 (House-to-house price \$8.50)

\$1.00 Down
is all you have to pay on purchases of \$10 or more—balance, \$1. a week.

Wise Medford Housewives Patronize



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