

Successful Homemakers' Bureau Cooking School Closes Today

CONVENIENCES OF MODERN KITCHEN EMANCIPATE WIFE

"The modern housewife demands a vacation from her job. She refuses to keep house in the old-fashioned, back-breaking, slave-to-the-kitchen way. She fills her day brim full with interesting activity, so she wants modern conveniences which do not require attention," said O. O. Alenderfer, of the People Electric store, local distributors of General Electric Refrigerators in a recent interview.

"Manufacturers are sensing this more and more, and The General Electric Company filled this need when they built the General Electric Refrigerator.

"They wanted to be sure they were on the right path so they called in women to advise them in the designing of the refrigerator. The women who were to assist in the designing of the unit told expert engineers of the General Electric Company that women would want a refrigerator which was simple. One which was spacious. One which would not require adjustment and oiling and which would be lasting and economical.

"After experimenting fifteen years with many models, the engineers of the General Electric Company accomplished all this and more.

"They built a refrigerator which was a new departure and an outstanding accomplishment of electrical science. The refrigerator was built without pipes, belts, fans, or stuffing box. All the moving parts were enclosed in a hermetically sealed unit. Some were exposed. They made the machine almost as portable as a bridge lamp. All that is necessary is to plug it into any electric light outlet and the machine starts. No fuss of installation whatsoever.

"Then, too, the General Electric Refrigerator never needs oiling. One never needs to touch it—in fact a permanent supply of oil is sealed in the unit at the factory so that one never needs to oil or touch the mechanism. Some of the first experimental models built many years ago are still in perfect condition, the original supply of oil having never been replenished.

"Women are getting their vacations," concluded Mr. Alenderfer. "They are making enterprising manufacturers give it to them."

Sterling

STERLING, June 17.—(Sp)—Mr. and Mrs. H. L. Knapp are thinning fruit in the valley.

Harvey Dutton and family of Medford visited on Sterling creek Sunday.

Dan Pierce and family visited friends in Medford recently.

Mrs. F. P. Dutton spent a few days in Medford with friends.

Alton Brownlee is on the sick list.

Mrs. Alton Brownlee and baby daughter visited Grandpa French one day this week.

E. A. Harris visited W. K. Davis on business recently.

The Peasley's, Opp. Holly Theater. Crystalglow—Kodak glass supreme.

Homemakers' Bureau Staff



Julia Lee Wright's capable staff of home economic experts associated with the Safeway Stores' popular Homemakers' Bureau.

Pineapple Recipes

Pineapple Meat Garnish

1 No. 2 1/2 can Libby's Sliced Pineapple
Grape Jelly
Arrange 5 slices of Libby's Pineapple on large plate. Cut grape jelly into diamond shapes and place one in center of each pineapple slice. Dice remaining slices of pineapple, toss together with cubed mint jelly and pile in center of plate.

Pineapple and Shrimp Salad

16 shrimps
1 cup French dressing
Lettuce
1 No. 2 1/2 can Libby's Sliced Pineapple
1 1/2 cups celery
2 hard cooked eggs
Mayonnaise
Clean shrimps and let stand in French dressing for one hour. Drain. On each serving of lettuce place slice of Libby's Pineapple. Add sliced celery and quartered hard cooked eggs to shrimps. Serve with mayonnaise.
Amount—Serves eight.

May Flower Salad

1 pint cottage cheese
1/2 teaspoon salt
4 small green peppers
1 No. 2 1/2 can Libby's Sliced Pineapple
1 hard cooked egg yolk
French dressing
Lettuce
Season cottage cheese. Cut tops from green peppers, remove seeds and pith and pack tightly with cheese. Wrap in waxed paper and place in refrigerator to chill. Drain Libby's Sliced Pineapple and save juices for gelatin dessert. Arrange slices of pineapple on each serving of lettuce. Slice chilled peppers and arrange 2 slices, overlapping each other, on each pineapple slice. Sprinkle center of cheese slices with sliced egg yolk to complete may flowers. Serve with French dressing.
Amount—Serves eight.

Pineapple Pie

1 No. 2 can Libby's Crushed Pineapple
3 1/2 tablespoons cornstarch
1/2 cup sugar
2 egg yolks
2 tablespoons lemon juice
Baked pastry shell
Heat Libby's Crushed Pineapple. Mix cornstarch and sugar together thoroughly and add slightly beaten egg yolks. Stir gradually into pineapple and cook until clear and thickened. When cool, pour into baked pastry shell and top with meringue made by adding 2 tablespoons

Indians Permitted To Submit Claims

WASHINGTON, D. C., June 17.—(AP)—President Hoover today signed a bill authorizing the Coos Bay, Lower Umpqua, and Siuslaw Indian tribes of Oregon to present their claims to a court of claims.

A group of better silk dresses and ensembles greatly reduced at ETHELWYN B. HOFFMANN'S Sixth and Holly

COOKING SCHOOL GIVES HINTS FOR BUFFET SUPPERS

Buffet suppers and informal parties are in vogue these days in Medford as a result of the second day's program at the Homemakers' Bureau Cooking school where local homemakers learned all about buffet luncheon and supper dishes from Margaret Lenore Coates.

Hostesses came with pencil and note book to jot down the new ideas in recipes and entertaining methods as revealed by Miss Coates in charge of the school, who opened her afternoon's program with a demonstration of the famous "White cake," winner of many cooking school cake contests. This cake which Miss Coates describes as the one cake every woman wants to know how to make, was dressed up a bit by a seven-minute white icing brushed with minted ground chocolate.

Yesterday's audience learned something of the pitfalls of icing making and also that a drop of mint to any-

thing chocolate makes it simply melt in one's mouth.

Candies and Hors d'oeuvres, of great importance to the buffet table and in common usage today but at one time considered high-hat, were made in a variety of ways for the benefit of local hostesses.

An unusual cheese mixture, timbales and all the ways in which cream puff cases may be used, formed an interesting part of the program.

In making Maple Frango with Maple Sauce, Margaret Coates answered the problem of many housewives—how to use up egg yolks.

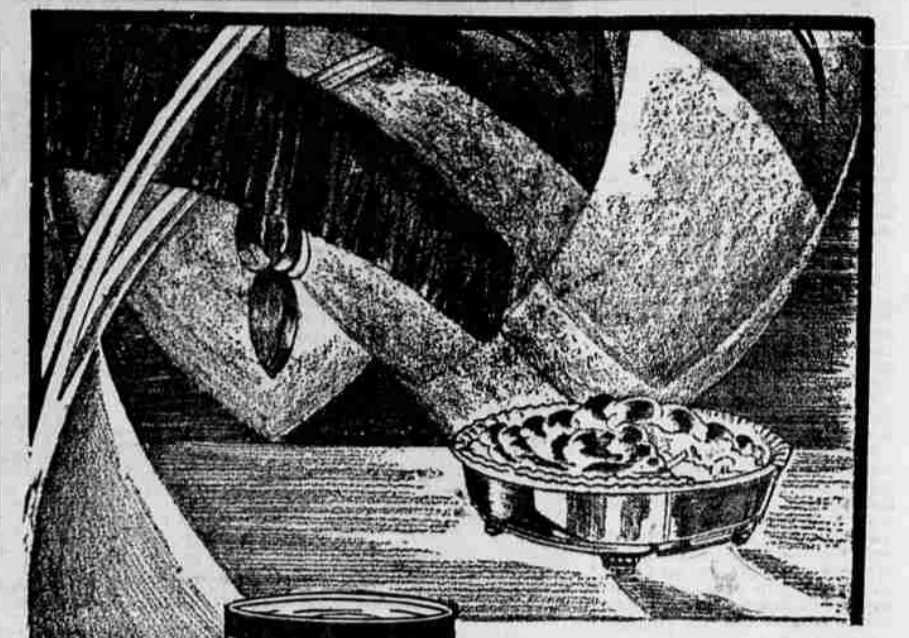
That very-difficult-to-make Pineapple Ice Box cake, was found to be extremely simple according to Miss Coates' recipe.

Salad in a bowl, adaptable to buffet and family service and macaroni and cheese, another inexpensive luncheon dish with baked potato stuffed with crab, completed the second day's program.

Electric Range Campaign Gains Wives Interest

Much interest is being shown by local housewives in the Monarch electric range campaign which is being carried on by the power company and local dealers this month. The campaign features a large, four-plate Monarch electric range in the latest

style and all-porcelain finish at a record-breaking low price. Choice of three attractive colors may be had at no additional charge. All range wiring is also furnished at no electric cost to the purchaser and easy monthly terms may be arranged if desired. Full information regarding this remarkable range offer will be found in the power company advertisement which appears on another page of this paper.



QUALITY AND ECONOMY WITH SPLENDID RESULTS

Choose Pancrust shortening, if you would be sure of getting the highest quality at the lowest possible cost. . . . Pancrust is a sweet, pure vegetable shortening, scientifically blended, refined to a queen's taste, and perfectly packed . . . for flaky pie crust and pastries, fluffy biscuits and light creamy cakes—try Pancrust. You will also like it for frying.

See today's demonstration of the many uses of this fine all purpose shortening, and secure the new and unusual recipe booklet at the

SAFeway COOKING SCHOOL
PANCRUST-PLATO CO.
HOUSTON, TEXAS
W. W. SAINT CO., LTD., General Agents
SAN FRANCISCO LOS ANGELES - PORTLAND - SEATTLE

Get these LIBBY extra values*

Just the center slices!



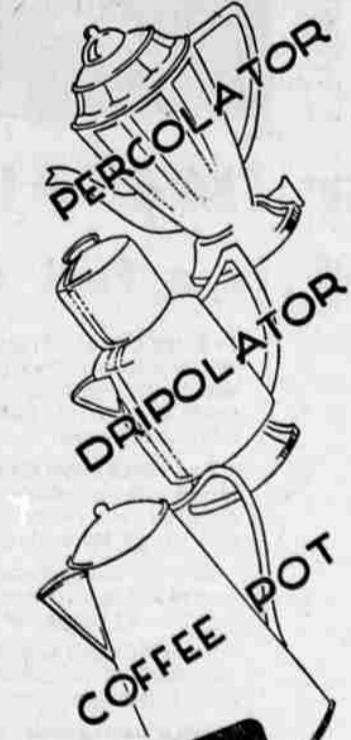
THINK of it! Libby gives you just the center slices! Just the slices that are finest in form, evenest in texture, richest in color, in fragrance, and in the tang of the full-ripe fruit. A marvelous extra value!

Ask for CRUSHED, too!



YOU'LL find this form most convenient for pies, puddings, fritters, short-cakes. And it brings you the full sweetness and luscious tang of pineapple ripened to perfection under the tropic sun.

* "THE FINEST PINEAPPLE EVER GROWN"—YET IT COSTS YOU NO MORE!



Made by any Method
AIRWAY COFFEE
Pleases

CHOOSE your own favorite method of making coffee—either a dripolator, percolator or coffee pot—and Airway Coffee will give you a rich, pleasing flavor. Made with pure Brazilian-grown Santos coffee, the most popular variety in the world, Airway is rapidly becoming a favorite with coffee drinkers all over the West. It is packed in a modern glassine-lined bag to insure its freshness. Try a pound of Airway Coffee today!

Featured at the Safeway Cooking School



AIRWAY COFFEE

A GOOD quality at a LOW price

DWIGHT EDWARDS COMPANY SAN FRANCISCO PORTLAND

MAX-I-MUM SYRUP

for GLAZED HAM

A professional glaze may be had on a ham if you pour about a cupful of Max-i-muM syrup over it during the last half hour of baking.

To prepare a raw ham for baking place it in cold water, heat slowly and simmer gently until tender, allowing 25 min. to the pound. Remove the rind, place the ham in an open baking pan, and pour over it enough syrup to coat the outside. Bake for about 30 min. in a medium oven (350°F). Add just enough water in the bottom of the pan to keep the syrup from burning.

This will give that beautiful glaze that every 'well-dressed' ham should wear.

Max-i-muM Syrup, a blend of pure cane and maple sugars, has such a variety of uses in the daily menu that we all should know more about them. Call at your nearest Safeway store for a jug or tin today.

Max-i-muM Syrup is used exclusively in recipes demonstrated at the Safeway Cooking School.

"Why Grow FAT?" ASKS Frances Williams

... Lovely New York actress describes the plan she follows to keep her figure gloriously slender

If you want to be or keep slender start this Best Foods Slenderizing Plan at once . . . as lovely Frances Williams advises. This is what you do. Substitute two delicious salads covered with Best Foods Mayonnaise every day for too many thick soups, and rich, fattening foods. Eat everything else that you want. And then see your youthful slenderness gradually return! Start the Best Foods Slenderizing Plan. Be sure to use Best Foods Mayonnaise. It contains the finest ingredients. Then double-whipped. At all grocers.



BEST FOODS MAYONNAISE