

Homemakers' Bureau Free Cooking School to Open Wednesday

Homemakers' Bureau Experts to Conduct School at Rialto



Mrs. Marion Rogers Spencer (left), and Miss Helen Brown, members of the Homemakers' Bureau who will preside over the three-day cooking school at the Fox Rialto theatre starting tomorrow. The three delightful sessions are entirely free and are sponsored by the Safeway Stores.

Menus of the Day

- By Mrs. Alexander George
OYSTERS IN THE MENU
- Escalloped Oysters
 - Sweet Potatoes
 - Buttered Spinach
 - Bread
 - Butter
 - Golden Gate Salad
 - Date Nut Cookies
 - Coffee
- Escalloped Oysters, Serving Six
- 3 cups cracker crumbs.
 - 1/2 cup butter, melted.
 - 1/2 pint small oysters.
 - 1/2 teaspoon salt.
 - 1/2 cup paprika.
 - 3/4 cups milk.
- Mix crumbs and butter. Sprinkle layer in bottom of buttered, shallow pan. Add layer of oysters which have been carefully looked over. Add more crumbs and remaining oysters, salt and paprika, and a little more milk. Cover with remaining crumbs and milk. Bake 30 minutes in moderate oven.
- Golden Gate Salad
- 1 package orange flavored gelatin mixture.
 - 1-3 cups boiling water.
 - 1 tablespoon lemon juice.
 - 1/2 cup sliced oranges.
 - 1/2 cup sliced grapefruit.
 - 1/2 cup diced white cherries.
 - 1-3 cup salad dressing.
- Four water over gelatin mixture and stir until it has dissolved. Cool and allow to thicken a little. Fold in rest of ingredients and pour into glass mold which has been rinsed out with cold water. Set in cold place to stiffen. Unmold on lettuce.
- Salad Dressing
- 1 cup butter.
 - 2 cups dark brown sugar.
 - 3 eggs.
 - 2 tablespoons cream.
 - 1 teaspoon vanilla.
 - 1 cup chopped dates.
 - 1/4 cup nuts.
 - 1/2 cup teaspoon salt.
 - 2 teaspoons cinnamon.
 - 1 teaspoon cloves.
 - 1 teaspoon nutmeg.
 - 4 1/2 cups flour.
 - 2 teaspoons soda.
- Cream the butter and sugar. Add eggs and cream. Mix well. Add rest of ingredients. Chill dough. Break off bits and bake 12 minutes on greased baking pan.
- HAM LOAF, USES LEFTOVERS**
- Breakfast
 - Stewed Prunes, Chilled
 - Cooked Wheat Cereal
 - Cream
 - Creamed Eggs
 - Buttered Toast
 - Coffee
 - Luncheon
 - Soup
 - Crackers
 - Corn Muffins
 - Peanut Muffins
 - Tea
 - Dinner
 - Ham Loaf
 - Escalloped Oysters
 - Baked Squash
 - Bread
 - Butter
 - Celery
 - Steamed Fig Pudding
 - Lemon Sauce
 - Coffee
- Peanut Muffins (9)
- 2 cups flour.
 - 4 teaspoons baking powder.

- 1/2 teaspoon salt.
 - 4 tablespoons sugar.
 - 1 cup water.
 - 1 egg.
 - 1/2 cup shelled roasted peanuts.
 - 3 tablespoons fat, melted.
- Mix all ingredients and beat two minutes. Half fill greased muffin pans and bake 15 minutes in moderate oven. Serve warm with butter.
- Ham Loaf, Serving Six
- 2 cups chopped ham.
 - 1 cup chopped pork butta.
 - 1/2 cup bread crumbs.
 - 1/2 teaspoon salt.
 - 1/2 cup paprika.
 - 2 tablespoons chopped onions.
 - 2 tablespoons chopped celery.
 - 3 tablespoons catsup.
 - 1 egg.
 - 1/2 cup milk.
- Mix ingredients and pack into greased loaf pan. Bake 50 minutes in moderate oven. Cooked or uncooked ham may be used.
- Steamed Fig Pudding
- 1-3 cup fat.
 - 2-3 cup sugar.
 - 2 eggs.
 - 1 1/2 cups milk.
 - 2 teaspoons vanilla.
 - 1/2 teaspoon salt.
 - 1 cup chopped figs.
 - 3 1/2 cups flour.
 - 1 teaspoon soda.
 - 2 teaspoons baking powder.
- Cream the fat and sugar. All rest of ingredients and beat 2 minutes. Half fill buttered pudding molds. Cover lightly and steam two hours. Unmold and serve warm.
- Bellish Dressing
(For vegetable salads)
- 1-3 cup French Dressing.
 - 1/4 cup chopped olives.
 - 3 tablespoons pickle relish.

There is no substitute for a real healthful glass of milk.

Therefore insist upon

SWISS CREAMERY

Raw or Pasteurized MILK

It's Guaranteed

Mrs. Marion Spencer and Miss Helen Brown recommend Swiss Creamery Milk at the SAFEWAY course in "KITCHENEERING"

Ghirardelli Will Be Used By Cooks In Safeway School

"It's always good news when you find a product which satisfactorily replaces several others," says Mrs. Marian Rogers Spencer, who is conducting the Homemakers' Bureau cooking school, referring to Ghirardelli's Ground Chocolate, which is among the useful products being demonstrated in connection with the school.

"Ghirardelli's takes the place of old-style solid chocolate, of cocoa, and of bitter chocolate," Mrs. Spencer went on, "because it is real chocolate, from which part of the fat has been removed. It is equally satisfactory for fine chocolate beverage, and for cooking and baking of all sorts."

Mrs. Spencer pointed out that Ghirardelli's Ground Chocolate has a full, fine chocolate aroma, developed from high-grade blended cacao beans, and protected by a vacuum process which seals the flavor in. Ghirardelli's need not be melted, but can be added to the other dry ingredients in cooking or baking, or it may be blended with boiling water. It does not need grating either, thereby saving many abrasions on the hands. By special courtesy of the makers of Ghirardelli's, a quantity of the famous "Sweet Sixteen" recipe packets has been supplied for distribution in connection with the Safeway school. These packets include some 30 chocolate recipes, which are disposed in convenient form on card-slips which may be placed in a card file or pasted into a cookbook.

The "Sweet Sixteen" recipe packets will be given away free of charge, while the supply lasts, at the sessions of the cooking school. Those who do not receive them may leave their names at the Mail Tribune office, and the names will be forwarded to the makers of Ghirardelli's, recipe packets being then sent by mail.

Postmaster Warner Better—Postmaster W. J. Warner, who has been confined to his home for some time with rheumatism is now able to be on the job for a short while each day.

You'll see this at the COOKING SCHOOL

You'll see the lecturer open a vacuum-sealed tin of Ghirardelli's Ground Chocolate. (Notice the hiss as air rushes in—the flavor is kept in—the air kept out—till you use it.)

You'll see the chocolate added for baking cakes, etc., along with the other dry ingredients. (Grating and melting are unnecessary when you use Ghirardelli's.)

You'll see the world's simplest way to make good chocolate to drink. (Simply add Ghirardelli's Ground Chocolate directly to the milk, and bring almost to a boil, stirring occasionally.)

And at home . . .

Try the cooking-school recipes, and taste for yourself the full, aromatic flavor of Ghirardelli's.

Order a tin of Ghirardelli's from your grocer now—Say "Gee-ar-delly."

GHIRARDELLI'S
THE ORIGINAL
CHOCOLATE

ANDREW J. MOORE, FORMER RESIDENT, PASSES IN 'FRISCO

Andrew J. Moore passed away at a hospital in San Francisco Monday evening at 7 p. m. He had been ill for over six weeks. He will be remembered by his many friends as having lived on Cherry street, this city for three years, owning a tract of five acres at that place.

Mr. Moore was born January 25, 1872 at McDonough, New York. He spent his early childhood in New York and later met Miss Carrie Skillman. They were married in New York. She passed away nine years ago. He almost immediately left New York for the west, and landed in Southern Oregon in 1924. He lived with his brother, Albert Moore of this city for about six years, and one and one-half years ago was married to Elizabeth Wilcox, well known resident of the Applegate district.

He had been in San Francisco receiving treatment for four months. Mrs. Moore being with him. They leave no children. He is survived by his widow, Elizabeth Moore, one brother, Albert Moore of 309 East Jackson street. He was a member of the Christian church.

Funeral services will be conducted from the Perl Funeral Home Thursday afternoon at 2 o'clock. Rev. William R. Baird of the Christian church officiating. Interment will take place in the Medford I. O. O. F. cemetery.

icious, greaseless fried foods it makes possible. She will use Formay, the new perfected blended product made by Swift & Company. For it, the manufacturers claim creams rapidly, saving much time in the kitchen; is tasteless, odorless and easily digestible, keeps indefinitely without refrigeration is pure white and melts absolutely water clear.

PENDLETON, Jan. 31.—(AP)—An inch of snow fell here last night and the storm continued today. The minimum temperature here last night was 30 degrees. The snow storm was heavier in the mountain regions.

Bible Class to Meet—The Weekly Bible class will meet this evening at the Y. W. C. A. for regular session and the lesson will be devoted to the first eleven chapters of Genesis.

Calumet's DOUBLE-ACTION has made the oven a safer place for cakes

MAKE THIS TEST—See for yourself how Calumet Baking Powder acts twice to make your baking better. Put two level teaspoons of Calumet into a glass, add two teaspoons of water, stir rapidly five times and remove the spoon. The tiny, fine bubbles will rise slowly, half filling the glass. This is Calumet's first action—the action that Calumet specially provides to take place in your mixing bowl. After the mixture has entirely stopped rising, stand the glass in a pan of hot water on the stove. In a moment, a second rising will start and continue until the mixture reaches the top of the glass. This is Calumet's second action—the action that Calumet holds in reserve to take place in your oven. Make this test to-day. See Calumet's Double-Action which protects your baking from failure.

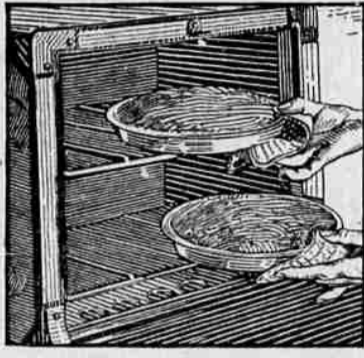


YOU will find that Calumet Baking Powder gives you the greatest possible help in preventing baking failures. For Calumet acts twice—and this double-action makes your cake come out successfully even though you may not be able to regulate your oven temperature accurately.

Calumet acts first in the mixing bowl. Then, in the oven, the second action occurs, lifts the batter right up and holds it until the cake is perfectly baked—fine-grained, fluffy, beautiful! Make a Calumet cake to-day. See why Calumet has become the most popular baking powder in the world.

Only One Level Teaspoon of Calumet to a Cup of Sifted Flour!

That's the usual Calumet proportion. Be sure to



follow it even though you may have been using nearly twice as much with other baking powders. You'll be delighted with this economy! And more than delighted with the results Calumet gives you. Perfect texture! Perfect flavor!

All baking powders are required by law to be made of pure, wholesome ingredients. But not all are alike in their action nor in the amount that should be used. And not all will give you equally fine results in your baking. Calumet is scientifically made of exactly the right ingredients, in exactly the right proportions to produce perfect leavening action—Double-Action.

Get a can of Calumet from your grocer to-day. Notice Calumet comes in full-sized 16 ounce cans.

CALUMET

The Double-Acting Baking Powder

A Product of General Foods Corporation

The West's Most Famous Quality Products

Are Featured at the Safeway Stores Kitcheneering Course

AMONG THEM ARE

SAFEWAY FLOUR

To meet the exacting qualifications of Cooking School Instructors

Flour Must Be the Best

49 lb. Bag **\$1.09**

SAFEWAY BUTTER

Fresh Creamery. We Know It's Good. Made Here at Home

Lib. **23c**

SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

Free! to every housewife IN MEDFORD a COURSE in "KITCHENEERING"

Conducted by Mrs. Marion Spencer and Miss Helen Brown, Chief Kitcheneers, direct from the Safeway Stores Homemakers' Bureau, at the Rialto Theatre commencing 2 p. m. Wednesday. Three days of Modern ideas for your kitchen and table. Compliments of your nearby Safeway Store. Plan to go

These items are used during the Cooking School Sessions and will be featured at our stores at attractive lowered prices.

SNOWFLAKE Sodas	2-lb. Caddy	25c
EDWARDS DEPENDABLE Coffee	1-lb. Can	28c
BAKING POWDER Calumet	1-lb. Can	25c
GHIRARDELLI'S GROUND Chocolate	1-lb. Can	31c
BEST FOODS Mayonnaise	Pint Jar	29c
CANADA DRY Ginger Ale	12-oz. Bottle	15c
SHORTENING Formay	3-lb. Can	45c
MORTON'S PLAIN OR IODIZED Salt	2 Pkgs.	17c
MAX-I-MUM Syrup	Qt. Bottle	30c
SHREDDED Wheat	Carton	11c
LIBBY'S SLICED Pineapple	No. 2 1/2 Can	17c
PRIME STEER BEEF Rib Roast	lb.	10c

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