

# Southern Oregon Women to Be Guests at Free Cooking School

## HELPFUL BAKING HINTS GIVEN FOR COOKS USING K. C.

Always sift flour and K. C. Baking powder together at least three times. The more sifting, the lighter, finer texture the cakes, biscuits, etc., will be.

To mix a cake, first cream butter and sugar thoroughly, then add yolks, if used. Then alternately add moisture and flour that has been sifted with baking powder and stir until smooth and glossy, adding beaten egg whites after thoroughly mixing.

For cakes, have your oven slow to moderate at first, until the cake is fully risen; then increase heat, so as to just brown lightly.

- K. C. Everyday White Cake.**  
 1/2 cup butter (4 ozs.)  
 1 cup granulated sugar (8 ozs.)  
 1/2 cup milk  
 2 cups flour (8 ozs.)  
 2 level teaspoons K. C. Baking Powder
- Whites 3 eggs**  
 1 teaspoon vanilla extract.
- K. C. Strawberry Shortcake.**  
 2 1/2 cups sifted flour (10 ozs.)  
 2 1/2 level teaspoons K. C. Baking Powder
- 1/2 teaspoon salt**  
 1/2 cup shortening (4 ozs.)  
 About 1/2 cup milk
- Butter**  
 2 baskets strawberries  
 Between 1 and 2 cups granulated sugar
- 1 cup or more double cream**  
**K. C. Bran Muffins.**  
 2 1/2 cups uncooked bran (3 1/4 ozs.)  
 2 cups flour (8 ozs.)  
 1 1/2 teaspoons salt  
 2 eggs  
 1 1/2 cups milk  
 3/4 level teaspoon K. C. Baking Powder
- 4 tablepoons sugar (2 ozs.)**  
**3 tablepoons melted fat (1 1/4 ozs.)**
- Note: Permitting the bran to soak in the milk for 1 to 3 hours before adding the other ingredients, adds greatly to the palatability. Bake 35 to 40 minutes at 350 to 375 degrees.
- K. C. Doughnuts.**  
 1/2 cup granulated sugar (8 ozs.)  
 1 cup sweet milk  
 3 tablepoons melted butter (1 1/2 ozs.)  
 3 cups flour (12 ozs.)  
 1 teaspoon mace  
 1 teaspoon salt  
 2 eggs, the whites and yolks beaten separately
- 2 level teaspoons K. C. Baking Powder.**

Don't extend credit to Mr. New Customer until you find out from the Southern Oregon Credit Bureau how he paid the other fellows.

## CULINARY CRAFT....

By Estella Dorgan, Director of Home Service, California Oregon Power Co.

### Welcoming Picnic Weather

If ever bright, warm days and green hillsides were welcome, they are this year. Plans for getting out into the woods or country places have waited and been changed many times in the past several weeks but now, at last, they may be realized and enjoyed thoroughly. Therefore, today we are getting together a number of suitable suggestions for picnic meals remembering, meanwhile, just how hungry one can be after spending several hours out of doors usually exercising more than usual and developing an amazing appetite.

Now is the time you will enjoy your portable cooker, especially since one hot dish is so acceptable in an outdoor meal. This will be partially cooked at home, then finished on the way. Or, if it is a favorite ice cream you wish to take along, you may pack it in ice in the cooker and carry it along because the heavy insulation will keep it cold for many hours. In this case don't forget to place waxed paper around the ice cream to prevent any salt taste from the ice packing reaching your dessert.

Here are the suggestions:  
 1—For the cooker: Bear meat sections in cooker, then add a little cream or cold water—about one half cup. Place steaming rack over this and on it set a dish of scalloped potatoes with a thick layer of seasoned, canned corn on top of the potatoes. Cover and place top of cooker in position. Cook on high one-half hour before removing from heat.

2—Baked ham—what not take a can of bone-baked ham all ready to serve "as is" or to be heated in the can?

3—Mock Chicken Legs:  
 1 lb. veal steak  
 1 lb. pork steak  
 1 egg  
 Seasonings  
 Cracker crumbs

Cut the meat in small squares, about one inch. Alternate 4 or 5 pieces of meat on each skewer. Dip in the egg and roll in crumbs. Fry until brown then add one cup of hot water, cover and bake one hour. These are delicious served cold.

4—Meat Loaf:  
 1 lb. ground round steak  
 1/2 lb. ground pork  
 1/2 c cracker crumbs  
 1 c crushed pineapple  
 Seasoning to taste  
 Combine all and make in loaf pan at 375 degrees for one hour.

5—Super Salad Loaf:  
 1 c seedless raisins  
 1 c tuna fish  
 2 c shredded raw carrots  
 1 c chopped celery  
 1/2 c lina relish  
 1 1/2 T gelatin  
 4 T cold water  
 1 pint cottage cheese  
 1 c mayonnaise

## GOLD STAR MOTHERS SAIL AGAIN



Gold star mothers from 29 states were represented in the first contingent which sailed from New York to visit the graves of their sons on the wartime battlefields of France. (Associated Press Photo)

Wash raisins and drain then combine with carrots, celery, relish and seasoning to taste. Soften the gelatin in the cold water and melt over hot water. Blend cottage cheese, mayonnaise and dissolved gelatin, then combine with first mixture. Pour into mold and chill.

6—Good Potato Salad:  
 3 c diced, cooked potatoes  
 1 T minced onion  
 2 hard cooked eggs  
 1 Pimiento, minced  
 4 T chopped pickle  
 4 T chopped cucumber  
 1 T chopped parsley  
 Season to taste

7—Casserole of Macaroni and Ham:  
 4 oz. macaroni, cook in boiling, salted water until tender, drain.  
 3 T butter, melted—add and 5 minutes  
 3 T minced onion  
 2 T minced green pepper, and  
 1 pint canned tomatoes  
 1 T sugar  
 2 c diced, cooked ham  
 Seasoning to taste.

Four combination into a casserole and bake one hour at 325 degrees.

## BEER NOW FLOWS IN OLD CHELSEA BANK

ATLANTIC CITY, N. J., May 30.—(UP)—The Chelsea branch of the Guaranty Trust company reopened today as a beer garden. The building occupied by the bank, which closed during the bank holiday, has been refitted to serve as an institution in which 32 beer is consumed. The bank's vault has been painted to serve as a backdrop for an orchestra. Foaming teins will pass across the counters once stacked with cash. Used Tires 50c and 75c. Mac. and Ted. 32 No. Front St.

ASK YOUR DEALER  
**SCHRADER'S**  
 Argentine ANT  
**POWDER**  
 SAFE—CLEAN—SURE

## TO STAY BURIED UNTIL JULY 4TH

DENVILLE, N. J., May 30.—(UP)—Ray Richard, young sporting goods salesman who has been buried alive 15 days in front of Joe Greenburg's hot dog stand here, announced last night via speaking tube that he intends to remain six feet below the ground until July Fourth.

"On Independence day," Richard said, "I will come up in a blaze of glory. Otherwise, I am feeling fine."

Richard said that he has had no more trouble with itching feet—an affliction which gave him much trouble the first few days he was in his coffin.

"The shoes I had made, lined with sandpaper," he said, "are serving me well. All I have to do is wiggle my feet when they itch, and they scratch themselves."

More than 4000 persons paid a dime today to look down a tube at Richard, who has a telephone and a radio at his side.

ETHELWYN B. HOFFMANN would enjoy the privilege of correctly correcting you in either a 1 or 2 piece garment priced as low as \$3.75. For Sale—Golden Bantam Sweet Corn at 15c per pound. Farmers Exchange Cooperative. Phone 932.

## Budget Your Household Expense — Save a Part of Your Income



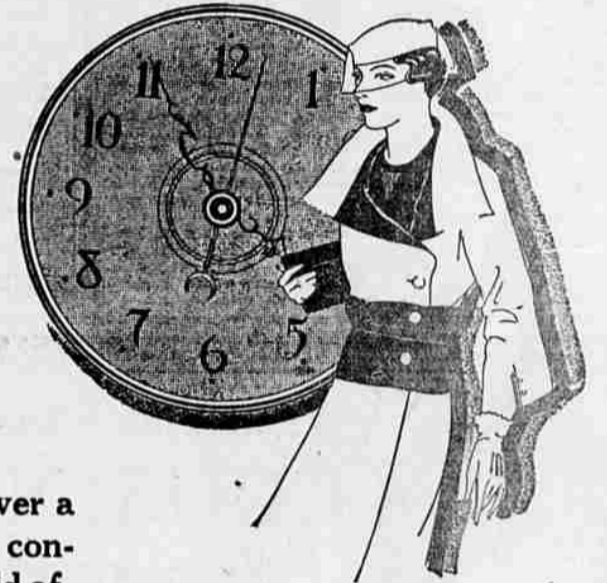
### Says— Hester Heath

This famous dietitian and home economist offers this sound advice to southern Oregon housewives . . . If you save a portion of your income each week, regardless how small, you will be amazed at the rapidity in which it will accumulate. Open a Savings Account at once in this bank.

## The First National Bank

"A Departmentized Bank"

# Lifts a Big Burden off your shoulders



**YOU WILL** turn over a new leaf in the conduct of household affairs the day a Modern Electric Range arrives in your kitchen. You can call your afternoon your own after you set the oven control. Perfectly cooked pies, cakes and roasts will come forth from the marvelous electric oven without watching, without waiting, without worrying, without tasting.

The beauty of the new electric range with its trim modern lines, its compactness and convenience will delight you but, most important of all, it will bring you day after day, year after year, greater comfort and leisure and a more healthful kitchen than you have ever known before.

Come to the MEDFORD MAIL TRIBUNE'S HAPPY KITCHEN three afternoons, starting Wednesday, May 31 and see these new, modern electric ranges in actual use.

THE CALIFORNIA OREGON POWER COMPANY

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**HESTER HEATH**  
 Prefers  
**SHERWIN-WILLIAMS SEMI-LUSTRE**

Soft attractive tints are practical, with Semi-Lustre. Rooms stay dainty and inviting because finger marks, kitchen-film and winter's grime wash off this hard, tight half-gloss finish so easily and without streaking.

S-W Semi-Lustre, per qt. **95c**

**A Fast-Dri Floor Varnish**  
 It's a pleasure to finish wood and painted linoleum with S-W MAR-NOT Fast-Dri Varnish—woodwork and furniture, too. No inconvenience because it dries rapidly—no inconvenience because Mar-not wears and wears—floors stay attractive so much longer when you use Mar-not Fast-Dri Varnish. Water will not discolor it. **\$1.25**

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**The Household Enamel of a Thousand Uses**  
 Your favorite colors on that breakfast room set—the children happy with re-finished toys and your rooms new again with fresh new enamel! Rapid Drying Enameloid will do it. So easy to apply and rapid drying for your convenience—long wearing and easy to keep clean—for your complete satisfaction! S-W Enameloid Rapid Drying, per qt. **\$1.30**

**Hubbard Bros. Inc.**  
 SINCE 1884  
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**Oh, say, did you see?**

**GHIRARDELLI'S**  
 THE ORIGINAL  
**CHOCOLATE**

Did you notice, at the Cooking School, how easy it was to make chocolate dishes when Ghirardelli's Ground Chocolate was used?

When you use Ghirardelli's no grating or melting are necessary, and your measurements are accurate without waste—for Ghirardelli's goes right into the sifter with the other dry ingredients.

Order a tin of Ghirardelli's now—say "Ghirardelli" to your grocer, for