

Capacity Craterian Crowds Enjoy Mail Tribune Cooking Classes

TYPING PARTY IS SPUR FOR PUPILS AT HIGH SCHOOL

Contributed.
Brilliance at the bridge table is rather common in this period of "Culbertsonites," but how would you like to manipulate a typewriter instead of a deck of cards at your favorite afternoon pastime?

This was the experience of approximately 160 typing enthusiasts who attended a progressive typing party recently to which Mrs. Elizabeth Jerome, instructor in the senior high school, played hostess. Of the many dramatic methods employed by instructors to keep pupils interested in school work during the warm, spring days, one of the most successful has been the progressive typing party given by Mrs. Jerome for the student typists in her various classes.

Invitations, programs, flowers, decorations and even refreshments were a few of the embellishments which added to the festive spirit of the party and aided in arousing enthusiasm of the weary students whose appetites for typing had become slightly jaded after months of strenuous and consistent work. The happy combination of work and play were so achieved as to awaken the interest of even the most indifferent members.

As for the arrangements, the party was held in the typing room at the senior high school. The tables and machines were placed in groups of four, facing each other so that the four contestants also faced one another like the players in a bridge game. Six typing classes of 22 members each, participated in the party and for every class a total of 9 accuracy tests, lasting over a period of two days, were conducted. Thus every contestant was given 9 separate tests of 5 minutes each, and winners were chosen on the basis of lowest gross number of errors made throughout the two days of competition. Evelyn Leonard won first prize in the girls' division and Phil Quisenberry in the boys' division. Both were presented with handsome pen and pencil sets by Mrs. Jerome.

In the course of the party a test period of five minutes would be held, then each typist would add his score to that of his partner. Winning couples then progressed toward the head table, while the losers remained. Two Royal and two Underwood machines were placed in the same group, and as the typists progressed from table to table they were required to work on both types of machines alternately.

"Remarkable improvement was shown by the majority of the students as a result of the party," stated Mrs. Jerome who originated this unique plan of maintaining and stimulating student interest in this difficult course.



Kitchen Information

EVERY once in a while we are asked how many cupfuls there are in a can. That is because a modern kitchen would seem an anomaly without several shelves of canned foods ready to heat and serve, or to combine in recipes with other foods. But the trouble is that there are several sizes of cans and many more than two hundred varieties of canned foods.

What to do? We scratched our editorial head, and finally concluded that we could give the information anyway about one of the most popular of canned foods—tomatoes. Clip it out and paste it in the fly-leaf of your cook book or on the door of your kitchen cupboard. There you can refer to it readily, and order a No. 2 1/2 when your recipe calls for about three and a half cupfuls of tomatoes. And, incidentally, this same table is practically accurate for other vegetables and cans of fruit as well.

| Cans | Average Net Weight | Average Cupfuls |
|------------------------|--------------------|-----------------|
| 8 oz. | 8 oz. | 1 |
| Picnic (No. 1 Eastern) | 11 " | 1 1/3 |
| No. 2 Tall | 16 " | 2 |
| No. 2 | 20 " | 2 1/2 |
| No. 2 1/2 | 28 " | 3 1/2 |
| No. 3 | 33 " | 4 |
| No. 10 | 6 lbs. 10 " | 13 |

platform and the midshipmen roared a "navy" for him.
"Remember to cultivate the friendship of the people," Mr. Roosevelt told the graduates, "not alone in your own class or profession, but the average run of folks, the same folks you would have known and liked and affiliated with had you not been chosen to enter and to graduate from a highly specialized institution of higher education."
The graduates include:
Oregon—Frederick W. Sheppard of Portland; IRVIN L. DEW, MEDFORD; Karl F. Neupert, Portland; Elmer F. Glenn, La Grande.
Ivan L. Dew, known to his Medford friends as Lowell Dew, is the son of Mr. and Mrs. I. A. Dew of the Jacksonville highway. He was graduated from Medford high school in 1928. Ensign Dew was a visitor in this city last summer, spending about six weeks here. He is expected to return to his home here about June 10.
After a lapse of 50 years the people of Kew, England, revived this year the custom of beating the bounds, in which officials solemnly march along the boundaries of the city.
Negroes found recently in a remote part of the Caucasus are believed to be descendants of slaves who escaped from an ancient galleon wrecked in the Black Sea.
More than 54,000 dwellings were erected by the National Low-Priced Homes association of Belgium last year.

K. C. Baking Helps

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 molasses 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.

- Always Use K. C. Baking Powder
- 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. Whites 3 eggs
 - 1 teaspoon vanilla extract.
 - K. C. Jelly Roll
 - 1 cup sifted flour (4 ozs.)
 - Scant half teaspoon salt.
 - 1 1/2 level teaspoons K. C. baking powder
 - Grated rind of 1 lemon
 - 2 eggs beaten light
 - 1 cup sugar (8 ozs.)
 - 1/2 cup hot milk
 - Glass of Jelly
 - Powdered sugar.
 - 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 3/4 cup milk.
 - Butter, strawberries, sugar and whipped cream.
 - K. C. Doughnuts (6 ozs.)
 - 1 cup sweet milk.
 - 3 tablespoons melted butter.
 - 3 cups flour (12 ozs.)
 - 1 tablespoon mace.
 - 1 teaspoon salt.
 - 2 eggs.
 - 1 1/2 cups milk.
 - 3 1/2 level teaspoons K. C. baking powder.
 - 4 tablespoons sugar (2 ozs.)
 - 3 tablespoons melted fat (1 1/2 ozs.)
- Note: Permitting the bran to soak in the milk for 1 to 3 hours before adding the other ingredients, adds greatly to its palatability. Bake 35 to 40 minutes at 350 degrees to 375 degrees.

- K. C. Corn Bread
 - 2 1/4 cups corn meal (2 1/2 ozs.)
 - 3 level teaspoons K. C. baking powder.
 - 2 eggs.
 - 1 1/2 teaspoons salt.
 - 2 cups milk.
 - 2 tablespoons melted fat (1 oz.)
 - Bake 45 to 50 minutes at 350 degrees to 375 degrees.
- K. C. German Coffee Cake
 - 2 1/2 cups sifted flour (10 ozs.)
 - 2 level teaspoons K. C. baking powder.
 - 1/2 teaspoon salt.
 - 2 tablespoon melted butter.
 - 2 tablespoons sugar (1 oz.)
 - 1 egg.
- K. C. Date Muffins
 - 1-3 cup butter (2-3 ozs.)
 - 1/2 cup sugar (2 ozs.)
 - 1 egg.
 - 1/2 cup milk.
 - 2 cups flour (8 ozs.)
 - 2 level teaspoons K. C. baking powder.
 - 1/2 teaspoon salt.
 - 1/2 lb. melted butter.
 - Whites of four eggs, beaten dry.
 - K. C. Plain Pancakes
 - 4 cups sifted flour (1 lb.)
 - 4 level teaspoons K. C. baking powder.
 - 1 teaspoon salt.

- About 3 cups sweet milk.
- 2 eggs.
- 4 tablespoons melted butter.
- The butter may be omitted. Pancake flour can be made easily with K. C. baking powder and represents a substantial saving in comparison with prepared flour.
- To Make Your Own Prepared Flour
 - 2 quarts sifted flour (8 cups or 2 lbs.)
 - 3 level teaspoons K. C. baking powder.
 - 2 level teaspoons salt.
 - or For Pancake Flour
 - 1 quart buckwheat flour (4 cups or 1 1/2 lbs.)
 - 1 quart sifted plain flour (4 cups or 1 lb.)
 - 4 level tablespoons K. C. baking powder.
 - 1/2 cup sugar (4 ozs.)

Place in Mason jars and have an efficient pancake flour for use at all times. Only milk is necessary to prepare the batter.
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