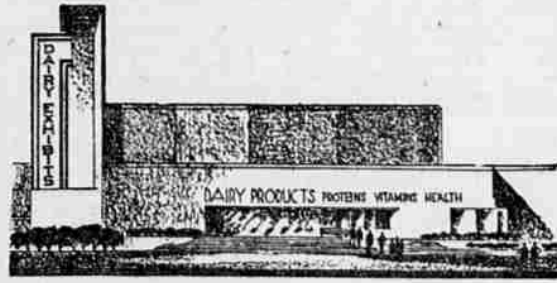


Free Movies at 1:30 Preceed School; Attendant for Children

Captivates Housewives Here



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



The Nation's Dairy

THE dairy industry of the entire United States will be represented at the Century of Progress International Exposition at Chicago this year. So important is the story and progress of this industry considered that a separate Dairy Industry Building is being erected. The exhibit will illustrate graphically the tremendous contribution of science to the modern dairy industry and hence to human well-being. It will present dramatically the vast progress of the industry in its methods of manufacture from the primitive home hand methods of butter and cheese making and neighborhood distribution of one hundred years ago to the great organized factory industry and world-wide distribution of 1933; its applications of science, bacteriology, pasteurization, refrigeration and quality control from producer to consumer. Upon entering the building the visitor will be at once confronted by a huge cycloramic wall, two stories high and eighty feet long. On this immense circular back ground will be projected by lights color and silhouette the romantic story of the dairy cow and her products. In its industry Hall will be shown the magnitude and diversity of the dairy industry and in its Commodity Hall whole milk, butter, cheese, dry milk, evaporated milk and other dairy products will each be featured separately. There has been an increase of more than 50% in the consumption of evaporated milk in the United States since 1920, and it is now shipped to all parts of the world. The building will also contain a large auditorium, a club room, a library and a dairy cafe.

Many tourists pass through the city, and 70 autos stopped at the free auto camp last night.

Fishing in Rogue river hurt by weather conditions.

Dr. J. J. Emmens, who was precariously ill, continues to improve, and his recovery now seems assured.

TWENTY YEARS AGO TODAY
June 1, 1913.
(It was Sunday)
With a temperature of 96 the first torrid spell of the year culminated in an electrical storm Sunday afternoon about 4 o'clock, which brought heavy downpours at Ashland, Trail and other mountain sections. A horse belonging to Mrs. Lillie D. Blackwood of Phoenix, hitched on a Jacksonville street, was killed by lightning, and Mrs. W. S. Weston, who was walking with her children nearby, was badly shocked, being dazed for several minutes. W. E. Gieves, who lives near the scene, took Mrs. Blackwood and Mrs. Hoxie back to Phoenix in his auto and this morning buried the dead animal.

Gov. West uses the militia to close redlight resorts at The Dalles.

Rudy Scholz, the popular and efficient second baseman of the Med-

Nationally Known Products Feature Of Cooking School

The following nationally known products are being especially featured at the Mail Tribune's Free Cooking School this week at the Craterian Theatre:
Crawford Ranges
Frigidaire Refrigerators
Kelvinator Refrigerators
L and H Ranges
Majestic Ranges
Norge Refrigerators
Pillsbury Flour
K. C. Baking Powder
Pen Jel
Ghirardelli Chocolate
India Tea
White Star Tuna
Schroeder Chemical Co
Krispy Crackers
White King Soap

ford baseball team, is sought by the Chicago Cubs.

Pantages vaudeville at the Page theater.

Bud Anderson, "Pride of Medford," to fight Leach Cross at Los Angeles

Ghirardelli Recipes

- Ghirardelli's Chocolate Cake
- 1/2 cup shortening
- 1 1/4 cups sugar
- 4 eggs
- 1 cup milk
- 1 1/2 teaspoons vanilla
- 2 1/2 cups flour
- 3 teaspoons baking powder
- 2-3 cup Ghirardelli's ground chocolate
- 1 teaspoon salt
- 3 tablespoons hot water
- Cream together shortening and sugar. Add egg yolks well beaten. Stir well. Blend chocolate with the hot water and cook until smooth. Add to first mixture and beat well. Sift together flour, baking powder, and salt. Add alternately with milk, then vanilla. Fold in stiffly beaten egg whites. Pour into oiled and floured pans, 2 if large, 3 if small, and bake at 375 degrees for about 35 minutes.
- Chocolate Cream Frosting
- 1/2 pint whipping cream
- 1/4 cup Ghirardelli's ground chocolate
- 1/4 cup powdered sugar
- Whip cream stiff. Add powdered sugar and chocolate. Spread thickly over cake when cold. Sprinkle top with ground chocolate.
- A Useful Chocolate Syrup
- 1 cup Ghirardelli's ground chocolate
- 1 teaspoon vanilla
- 2 cups granulated sugar
- Mix ingredients in a saucepan and place over a low fire. Boil very gently 5 minutes, counting the time after boiling point is reached. When cool add vanilla and pour into unsealed jars.
- Black Bottom Pie
- 2 cups milk
- 1/2 cup sugar
- 3 egg yolks
- 3 egg whites
- 1/4 cup Ghirardelli's ground chocolate
- 1 tablespoon gelatin
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 4 tablespoons milk
- Graham cracker pie shell
- Scald two cups milk in double boiler. Beat egg yolks and sugar together until creamy. Add salt and chocolate. Pour into the sugar mixture a little of the hot milk, mix well, and then add slowly to the scalded milk, stirring thoroughly. Add gelatin soaked in four tablespoons of cold milk. Cook until mixture coats a spoon. Pour over the stiffly beaten egg whites and vanilla, blend well and pour into baked graham cracker pie shell. Chill. Serve with whipped cream if desired.
- Ghirardelli's Chocolate Sauce
- 1/4 cup Ghirardelli's ground chocolate
- 1/4 cup sugar
- 1/4 teaspoon vanilla
- 1 1/4 cups hot water
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1 egg yolk (if for immediate use)
- 1 tablespoon butter
- Sift dry ingredients. Add water and bring to boiling point, stirring constantly. Cook about 5 minutes, add butter, stirring well. Cool slightly, add vanilla and serve hot or cold with pudding or ice cream. If to be used immediately an egg yolk may be added. Before adding butter mix a little of the hot sauce with the well beaten egg yolk, return this to the saucepan and cook not more than one minute.
- Variation—The above recipe with cornstarch and egg omitted may have 12 marshmallows beaten in just before serving.
- Make chocolate sauce in quart lots, store in Mason jars and use as necessary, reheating in double boiler when desiring to serve hot.

Flight 'o Time

(Medford and Jackson County History from the Files of The Mail Tribune of 20 and 10 Years Ago.)

TEN YEARS AGO TODAY
June 1, 1923.
(It was Friday)
Medford asked to nominate a lady to enter the "Venus of America" contest.

Eastern Oregon farmer visits Portland, and comes out of a hotel room poker game wiser and \$2200 poorer.

Sen. Moses of New Hampshire predicts a "depression within the next years that will leave the world better."

Budget Your Household Expense — Save a Part of Your Income



Says—
Hester Heath

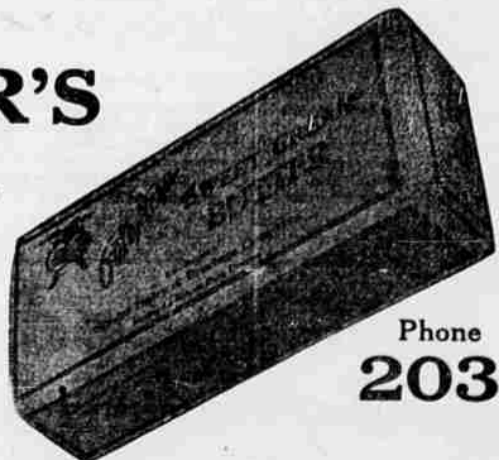
This famous dietitian and home economist offers this sound advice to southern Oregon housewives . . . If you save a portion of your income each week, regardless how small, you will be amazed at the rapidity in which it will accumulate. Open a Savings Account at once in this bank.

The First National Bank
"A Departmentized Bank"

For Best Results in Cooking Use . . .

SNIDER'S BUTTER

Snider's Butter is rich in flavor and food value. That's why Hester Heath has selected it for many of her choice recipes. See her at the Craterian Theatre May 31, June 1 and 2.



Phone 203

Snider Dairy & Produce Co.

"IF IT'S SNIDER'S—IT'S THE BEST TO BUY"

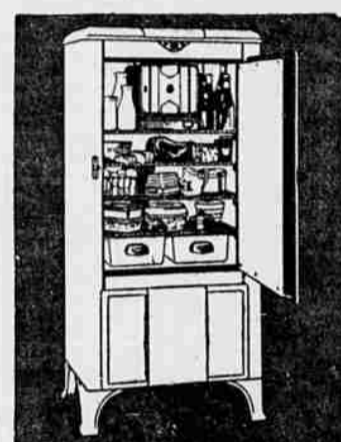
When valuable art treasures were endangered in a fire recently in the palace of the Duke of Parma in Spain, the duke, who holds two dukedoms, five marquises and seven earldoms, joined the laborers in fighting flames.

July 4. Court Hall predicts victory for Bud, "but the lad will have his hands full, as Cross is crafty, cool, clever, cunning and a conqueror."
Flying time of the London-Cape Town air mail has been cut from 11 to 10 days for the 8000-mile trip.
Veteran George Cummings is making a 1000-mile hike around Britain with beer as his only stimulant.

THE AMAZING NEW FRIGIDAIRE Operates on as Little Current as An Ordinary Lamp Bulb!

Every detail of the outstanding new Frigidaire reflects the standards that have made Frigidaire the choice of A MILLION MORE BUYERS than any other refrigerator

\$10 Down That's All You Need for a New FRIGIDAIRE



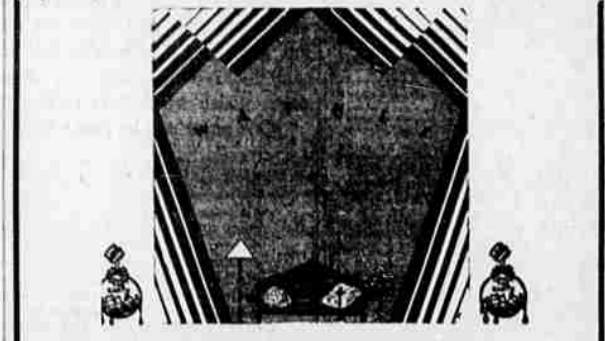
\$5.67 Monthly—

Takes Care of the Balance, Including Finance Charges

This fine new FRIGIDAIRE offers many outstanding features — Full automatic de-frosting chromium plated freezing units; center icing with added shelf space; semi-concealed hinges; acid-resisting porcelain and quick release ice trays!

Leonard Electric
Holly Theatre Bldg. Morris B. Leonard. Phone 427

SHERWIN-WILLIAMS PAINT HEADQUARTERS



HESTER HEATH Says:



COLORFUL KITCHENS are HAPPY KITCHENS

Sherwin-Williams Semi-Lustre
A semi-gloss interior wall paint for all types of surfaces. Easily washed with soap and water. Glazes successfully. For kitchens, bathrooms, etc. Per gallon.....cash, \$3.05

SWP House Paint
Lasts longer, costs less per job. Per gallon.....\$3.10
Flat Tone Interior Flat Finish Wall Paint. Per gal. 85¢

A Fast-Dri Floor Varnish
It's a pleasure to finish wood and printed 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. S-W Mar-not Fast-Dri Varnish, per qt.\$1.25
USE SHERWIN-WILLIAMS QUALITY BRUSHES FOR BEST PAINTING RESULTS

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
Main and Riverside. Phone 231

DINNER FOR 8



Dinner for eight in the "All Electric" home requires little extra effort and the hostess looks and feels as fresh and dainty as her guests. And why shouldn't she, with frozen deserts, sauces, ice cubes and a large supply of other foods and dainties always ready in her electric refrigerator; with an electric food mixer to take the

hard work out of preparing the food and a modern, automatic electric range to cook the dinner, without a soul in the kitchen. You too, can enjoy the advantages and economies of the "All Electric" home. See for yourself the advantages of electricity in the home at the Medford Mail Tribune's Happy Kitchen. One more day — Friday afternoon, June 2 at the Craterian.

THE CALIFORNIA OREGON POWER COMPANY

