

National Cooking and Canning School Opens At Ward's Tuesday

COOKING SCHOOL AT WARDS OPENS TUESDAY AT 2:30

H. W. Porter Will Conduct Five Day Sessions—School Second Floor Of Ward's Store—Invitation Is Extended.

Secrets of culinary art will be revealed to southern Oregon women who attend the Montgomery Ward National Cooking and Canning school at the local store beginning June 12 at 2:30 and continuing daily each afternoon until June 16 under the direction of H. W. Porter.

The idea of Ward's cooking demonstration is not to confuse the housewife with intricate recipes but to teach valuable short cuts in her kitchen and suggest economical methods of preparing menus and canning fruits and vegetables, according to C. D. Bean, manager of Ward's store in Medford.

Mr. Porter, conductor of the cooking school, has had a great deal of experience in this line, having conducted similar schools in the middle west before coming to the Pacific coast, where his classes meet with outstanding public approval. Porter will endeavor to show the audience that although there are fine points to the art of cooking, it need only be a simple job in reality, if one will understand the principles involved, apply certain formulas in the preparation of individual dishes.

A special menu has been prepared for each day's class so that in order to receive the full instructions it will be necessary to attend each of the classes.

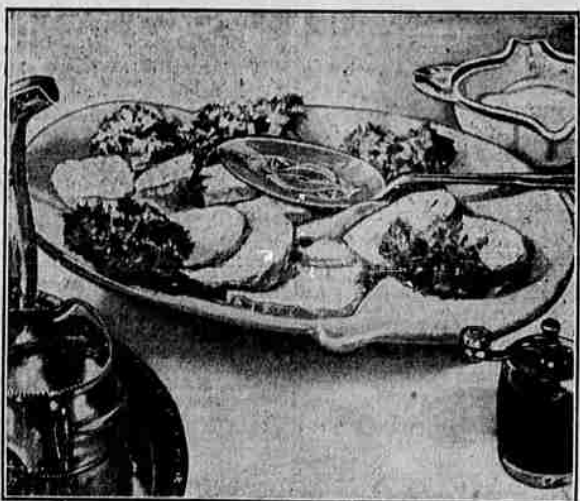
Arrangements have been made to take care of a large audience and special preparations are being made for the display and utility of everything that goes to complement the modern kitchen. C. D. Bean, manager of Ward's store, announced.

One of the features of Mr. Porter's instruction will be the canning of berries in five minutes with the aid of Ward's popular pressure cooker.

Phone 842. We'll haul away your refuse. City Sanitary Service.

A Hot Weather Menu Suggestion

By Barbara Brooks



WITH hot weather coming on apace, now is the time to begin planning for summer dishes. If they are dishes that can be served either hot or cold, so much the better. Then you are prepared for any whim of the weather. Ham loaf is just such a dish. It is delicious served hot. Chilled, it can be cut into thin slices for the cold meat platter, or for picnic sandwiches. One thing you'll notice about the recipe is that it calls for corn flakes as one of the ingredients—an example of the growing use of the ready-to-eat breakfast cereals in the preparation of many meat and other dishes.

Ham Loaf
1 pound smoked ham (ground)
¼ pound lean pork (ground)
¼ pound veal (ground)
½ teaspoon salt
2 tablespoons chopped green pepper
2 eggs (beaten slightly)
1 cup milk
2 cups corn flake crumbs
Roll or grind corn flakes fine. Combine all ingredients thoroughly. Fill a long narrow cloth bag with the mixture and boil one hour, or bake in loaf pan in a moderate oven (350°F.) one hour. Provides 8 servings.

Extends Invitation



C. D. Bean, manager of the Medford Montgomery Ward & Company store, has extended an invitation to southern Oregon housewives to attend the National Ward cooking and Canning school, which will be held at the store every afternoon for five days, beginning Tuesday, June 12.

COURT WRIT HITS BERRY BOX LAW

PORTLAND, June 9.—(AP)—Enforcement of a regulation by the state department of agriculture calling for a "standard" strawberry box for Oregon, was ordered restrained on a temporary injunction granted by Federal Judge Fee here Friday.

The Pacific States Box and Basket company of California brought suit to restrain enforcement of the regulation promulgated by Max Gehlbach, state director of agriculture. During the period of the restraining order the company's boxes may be used by dealers and producers in this state.

Certificates Issued
SALEM, Ore., June 9.—(AP)—Certificates of nominations for all successful candidates of both parties were issued today by the secretary of state and will be made upon completion of the canvass Monday.

KLAMATH INDIANS GET CASH CREDIT

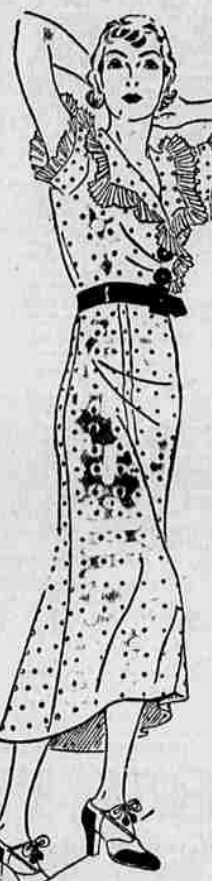
WASHINGTON, June 9.—(AP)—Tribal funds of the Klamath Indians heretofore used for construction, operation and maintenance of the irrigation system on the Klamath (Oregon) reservation, would be reimbursed from the federal treasury and placed to the credit of the tribe, under terms of a bill introduced Friday by Senator Stetler of Oregon.

30 PER CENT VOTE WENT FOR DUNNE

SALEM, Ore., June 9.—(AP)—Joe E. Dunne, Republican nominee for governor, received 30 per cent of the entire vote cast by Republicans for this office, the official canvass of the secretary of state today showed, while Sam H. Brown, second in the race of five for the honors, received 21 per cent.

SHEER! COOL!
ADORABLE!

A Brand New Shipment of
House Frocks
Has Just Arrived!



You'll be delighted with the cool, sheerness of these exquisitely fashioned frocks for home wear... every one is carefully made; distinctively different with collar and cuff trims, belts and pockets... What values they are at this price!

Specially Priced
For Cooking School Week

\$1.00

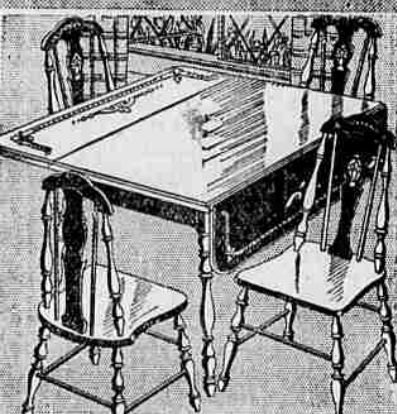
Yes sir—you must see these clever frocks to fully appreciate their values at this special price! An entirely new lot—you haven't seen them before!

MONTGOMERY WARD



Oil Range
\$36.95
\$5 down
\$5 monthly
Small carrying charge

Extra big oven, extra big top! 5 speediest wickless burners known! Wards new concealed fuel tank. Ivory and green finish.



Dinette Set
\$10.95
Five Pieces

Good-looking, isn't it? Well built, too. At Wards low price it's a big value! Come! See it!

Let's Make It A Date! Ward's National Cooking and Canning School

• BEGINS •

Tuesday, June 12

—and Continuing With Demonstrations Daily Until June 16

Daily at 2:30 P. M.

A Cordial Invitation

The five day sessions—conducted under the supervision of H. W. Porter, specialist in Home Economics—are open to everyone in southern Oregon. Mr. Porter will use the latest scientific methods in demonstrating the art of efficient cooking. The school is intensely practical and worthwhile. You are urged to attend—AT OUR STORE.



See Berries Canned in 5 Minutes

Eat what you can—
what you can't, you can!

SAVE MONEY ON WARDS CANNING SUPPLIES

PRESSURE COOKER
\$13.95
Holds 7 qt. Jars
10 qt.



"It's miraculous" we know you'll say when you examine this smart, labor-saving device! Canning is easy and safe! Jars fit compactly and the rack is easy to lift out, saving breakage and burned hands! And with it even the "greenest" bride can cook a whole dinner in one-third the usual time! Good Housekeeping approves it, and you'll approve of Wards money-saving low price! Save as you can!

ENAMELED CANNER
Imagine getting such a canner for so little! Rack holds 7 qt. jars, lifts easily.
\$1.49
22-qt.

ENAMELED KETTLE
Durable blue porcelain enamel. Tilting handle, pouring lip. Ladle is only 10c.
95c
16-qt.

Faring Knife, each 10c
Measuring Cups, sets of 4 19c
Fruit Jar Funnel, each 10c

Colander
Durable, easy to clean
Only **19c**

Strainer
Extra strong, round bottom
Only **15c**

MONTGOMERY WARD