

# CULINARY CRAFT

By Estella Dorgan, Director, Home Service, the California Oregon Power Company

## REFRIGERATOR SALADS

Being a hostess is a lot more fun, or at least much more pleasant, if we have been sufficiently thoughtful to plan ahead so that all but the "finishing touches" are accomplished before guests arrive. Of course, using the electric refrigerator makes this quite simple as far as the food problem goes. Cake batter, dough for raised rolls, greens for garnishing, materials for various salads, cocktails or relishes are all ready and waiting and frozen, or molded salads may be actually made up and stored carefully a day or two ahead so as to give extra time for other preparations. Little waxed cups, or molds in perfect condition, they should be covered lightly with waxed paper so as to avoid evaporation, and then dipped into warm water (not hot) for just an instant when ready to unmold onto the salad dish or service platter. "Curly curls," radish roses, "tomato tulips" or just plain lettuce or parsley garnishes complete the food picture and are as good to eat as to see.

**Eggs in Mayonnaise**  
1 teaspoon gelatin.  
1 tablespoon cold water.  
1 cup mayonnaise.  
2 hard cooked eggs.  
2 tablespoons chopped cold ham.  
1 teaspoon pickle relish.  
1/2 teaspoon salt.  
Garnish.

Soak gelatin in water five minutes then dissolve over boiling water and mix with mayonnaise. Cut eggs in halves lengthwise and remove yolks. Mash the yolks, mix with ham, pickle and salt, then with enough plain mayonnaise to soften. Fill the whites with this mixture. Cover top of each egg with the stiffened dressing and garnish with a slice of olive or sprig of parsley. Chill thoroughly. Serve on a bed of crisp lettuce leaves and accompany with asparagus tips.

**Pink Lady Salad**  
4 tomatoes.  
6 pears.  
Colored mayonnaise.  
Salad greens.

Select firm pears of uniform size, not too large. Peel tomatoes and slice in 1/4-inch slices. Place two slices on a bed of salad greens and surround with pear sections filled with pink colored mayonnaise. Pour a few drops of French dressing down over the tomatoes and then top with a bit of mayonnaise and a ripe olive.

## Jellied Supper Salad

2 tablespoons gelatin.  
1/2 cup cold water.  
1 cup (or more) cold chicken.  
1 1/2 cups mixed vegetables (peas, carrots, etc.)  
2 hard cooked eggs.  
2 cups chicken broth.  
1/4 cup olives or sweet pickles.  
Soak gelatin in cold water five minutes then dissolve in hot chicken broth and cool. Dip loaf pan in cold water and cover bottom with slices of egg and sliced olives or pickles. Cover with a thin layer of chicken broth and set in refrigerator (or a pan of cracked ice) to stiffen. Arrange the chicken and vegetables in alternate layers, pouring a little broth over each layer and allowing it to stiffen before adding the next layer. Chill thoroughly before serving on beds of shredded lettuce. Garnish with mayonnaise.

**Potato Salad in Green Aspic**  
2 cups cold potatoes, diced.  
3 stalks of celery, diced.  
1 tablespoon chopped parsley.  
2 tablespoons chopped green pepper.  
2 tablespoons chopped onion.  
1 cup mayonnaise.

Mix ingredients and add dressing. Cover bottom of mold with lemon aspic and let harden, add potato salad then rest of the aspic. Set in refrigerator to harden. Serve on platter with cold cucumber slices or stuffed eggs and garnish with mayonnaise.

**Frozen Date Salad**  
2 packages of cream cheese.  
(6 ounces).  
2 cups dates.  
2 tablespoons orange juice.  
1/2 cup whipping cream (or evaporated milk).  
Steam dates until soft and cut into small pieces. Cream cheese and combine with dates, orange juice and whipped cream. Pour into freezing tray and freeze. Serve on crisp lettuce leaf with mayonnaise.

**Under-the-Sea Salad**  
1 pkg. lime gelatin.  
1/2 cup juice of canned pears.  
2 pkgs. (6 ozs.) cream cheese.  
1/4 teaspoonful salt.  
1/2 teaspoonful vinegar.  
2 cups canned pears, diced.  
1/2 teaspoonful ginger.  
1 1/2 cups boiling water.  
Dissolve gelatin in boiling water. Add pear juice, salt and vinegar. Pour one-half inch layer into loaf pan and chill until firm. Chill remaining gelatin mixture until cold and syrupy. Whip with rotary beater until thick and fluffy. Cream cheese with ginger and fold into whipped gelatin gradually then fold in pears. Pour over firm first layer of gelatin. Chill until firm and unmold on crisp lettuce and garnish with mayonnaise and radish roses.

Florence Graves, accredited Piano Teacher, Studio, 220 No. Oakdale.

## Meteorological Report

June 15, 1934.  
Forecasts.  
Medford and vicinity: Fair tonight and Saturday. Little change in temperature.  
Oregon: Fair tonight and Saturday, but generally overcast on coast. Little change in temperature.  
Local Data.  
Temperature a year ago today:  
Highest, 85; lowest, 56.

Total monthly precipitation, .39 in. Deficiency for the month .02 inch. Total precipitation since September 1, 1933, 10.56 inches.

Deficiency for the season, 6.50 inches.

Relative humidity at 5 p. m. yesterday, 20 per cent; 5 a. m. today, 81 per cent.

Sunrise, 4:05 a. m. Sunset, 7:48 p. m.

Observations Taken at 5 A. M., 120 Meridian Time

City	Part 24 Hrs	High Temp	Lowest Temp	Last Night	Wind	Direction	Force	Clouds	Remarks
Boston	72	58	32	P. Cdy.					
Cheyenne	70	50	20	Cloudy					
Chicago	78	68	44	Cloudy					
Eureka	58	52		Cloudy					
Helena	70	50	T	P. Cdy.					
Los Angeles	70	62		Cloudy					
MEDFORD	85	51		Clear					
New Orleans	90	78	T	P. Cdy.					
New York	82	64		Clear					
Omaha	82	62		Cloudy					
Phoenix	92	70		Clear					
Portland	74	56		Cloudy					
Reno	82	58		Clear					
Roseburg	82	54		Cloudy					
Salt Lake	84	60		Clear					
San Francisco	64	52		Clear					
Seattle	74	54	T	Cloudy					
Spokane	86	58		Clear					
Walla Walla	86	62		Clear					
Washington, D.C.	82	60		Clear					

Oscar Robinson, 83, mayor of Colusa, Cal., for 26 years, has been re-elected to another term.

**QUICKLY RELIEVES SAFELY REMOVES CORNS**  
**Dr. Scholl's Zino-pads**

## 40-8 PLANS WRECK FOR GRANTS PASS

Dick Singleton and Horace M. Hair of Grants Pass were visitors at the American Legion meeting Monday evening in interest of the Fourth of July celebration to be staged at the "Climate City" this year, sponsored by the Grants Pass post of the American Legion.

Dick Singleton is chef de gare of route 165, 40 et 8a and is planning on staging 40 & 8 wreck at Grants Pass on the afternoon of July 4 and is anxious for all members to get their dues paid, as this will be the

## MEDFORD AIR MAIL SHOWS INCREASE

Almost a million air mail letters passed between Medford and other Pacific coast cities on planes of United Air Lines during May, according to the company's regular monthly report issued today by L. G. Deveney, field manager.

Totals showed 24,070 pounds of mail and 24,023 pounds of air express, with the latter representing a gain of almost 3,000 pounds over the previous month. In addition, substantial loads of air travelers were carried with increases shown

as the vacation season got under way. United's planes completed 99.81 per cent of the 237,274 miles scheduled for them, scoring almost a perfect performance record on their daylight and overnight flights between Seattle, Medford and San Diego.

## MEDFORD AIR MAIL SHOWS INCREASE

Fair tonight and Saturday but generally overcast on the coast; little change in temperature; moderate northwest wind offshore; Sunday probably fair.

**Boston Invites Boston**  
BOSTON—(UP)—Citizens of Boston, Mass., have been invited to visit old Boston, in Lincolnshire, Eng., on July 21, when the hospital carnival will be held to celebrate the friendship of the two cities.


**Dug for Gold—Found Ring**  
BOURNE, Mass.—(UP)—Four-year-

## MEDFORD AIR MAIL SHOWS INCREASE

old Sammy Holt wasn't disillusioned when he played "digging for gold" in his backyard garden. He found his father's ring that was lost about 14 years ago.

**Oregon Weather.**  
Fair tonight and Saturday but generally overcast on the coast; little change in temperature; moderate northwest wind offshore; Sunday probably fair.

The flavor of fine pepper lingers long after the bite has gone.



**Pepper Schilling**

**GUARANTEED IN WRITING AGAINST EVERYTHING . . . . PRICED LOWER THAN EVER FOR FIRST QUALITY TIRES**

# New RIVERSIDES

WITH *New Precision-Built* FEATURES



EXAMPLE: SIZE 29 x 4.40-21 NOW PRICED AS LOW AS

# \$52.00

New Riversides are FIRST QUALITY in every precision-built detail—made by one of America's best-known and largest manufacturers of fine tires YET they are priced lower than ever for first quality tires!

But we don't ask you to take our word for Riverside value. Because we KNOW that the new Riversides back us up with outstanding quality, we back them with the strongest tire guarantee ever written . . . a guarantee that is your positive assurance of absolute satisfaction.

## Test Wheel Proves Resistance to Carcass Fatigue and Heat!

What a drubbing this wheel gives the new Riversides! Tire and wheel traveling at road speed under normal road load. See those big cleats . . . Bang—one of them hits the tire flexing it one way . . . Wham—another hits it flexing it the other way! Friction constantly increases tread and carcass heat. This kind of a test proves Riverside's ability to take it! Proves the new Riversides tremendous resistance to heat and carcass fatigue!

Proving Resistance to Carcass Fatigue

**TIRES MOUNTED FREE**

**NOW! CHECK THESE LOW PRICES!**

NEW RIVERSIDES	4-Ply plus 2 Cord Breakers	6-Ply plus 3 Cord Breakers
4.40-21	\$5.20	\$7.20
4.50-21	5.70	7.20
4.75-19	6.10	7.45
5.00-19	6.50	8.20
5.25-18	7.20	9.05
5.50-17	7.90	9.40
6.00-18		10.90
6.50-19		12.95

**RIVERSIDE MATE TRUCK TIRES!**  
Satisfactory Service Guaranteed!

30 x 5 (8 ply plus 2 cord breakers) . . . . \$16.00  
32 x 6 (10 ply plus 2 cord breakers) . . . . \$7.30  
6.00 x 20 (6 ply plus 2 cord breakers) . . . . 12.80

Also with Satisfactory Service Guaranteed

**RIVERSIDE RAMBLERS**  
AS LOW AS

# \$4.45

SIZE 29 x 4.40-21

Here's the lowest price at which you can buy guaranteed Riverside service and satisfaction. Good tires that will give you thousands of trouble-free miles. Other sizes priced proportionately low!

Without Limit as to Number of Months or Miles

**\*Guaranteed Against . . .**

- BLOWOUTS
- RIM CUTS
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- STONE BRUISES
- FAULTY BRAKES
- UNDER INFLATION
- WHEELS OUT OF ALIGNMENT

*Riversides must be extra quality through and through to be sold with such a broad guarantee . . . and don't forget we are right here in town to make good on this guarantee at all times . . . quickly and cheerfully!*

# SATURDAY The Last Big Day!

## WARD'S COOKING and CANNING SCHOOL

**2 Sessions TOMORROW at 2:30 and 7 P.M.**



DON'T MISS  
**H. W. Porter's**  
Interesting Cookery

# VALUABLE MERCHANDISE Given Away Each Day!

- Through the Co-Operation of These Medford Firms
- MURRAY'S BEAUTY SHOP
  - Daily—Perm. Wave
  - Finger Wave, Haircut
  - BIDEN'S SHOE SERVICE
  - Half Soles and Heels
  - MEDFORD CREAMERY
  - Ice Cream
  - Butter and Milk
  - BECK'S BAKERY
  - Bread—Cakes
  - KERR MASON GLASS CO.
  - Fruit Jars
  - LARRY SCHADE
  - Friday—Silverware
  - MONTGOMERY WARD
  - Indirect Floor Lamp
  - Occasional Chair
  - SPERRY FLOUR CO
  - Daily—Pancake Flour
  - Bisquick Flour
  - FRANKLIN'S CAFE
  - Fountain Drinks
  - Lunches
  - SAFEWAY STORES
  - Groceries
  - PEERLESS MARKET
  - Hams
  - Bacon
  - SPECIAL COOLING
  - EVERYONE WELCOME

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