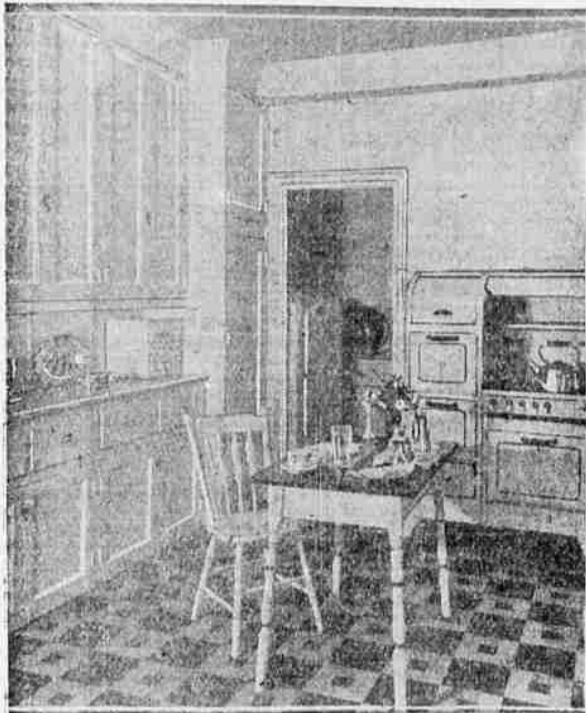


Southern Oregon Women Will Be Guests at Free Cooking School

Kitchen In Black and White



Modern Home Decoration Service

KITCHENS, as much as any room in the house, are subject to style trends and especially to color trends. After a wave of color, the present vogue is distinctly for white. Contrast of black trim is very smart, often with brilliant color accents of red or green in curtains and other accessories.

The above setting shows a kitchen which has been effectively brought to the present day style requirements by means of the paint brush. Walls, cabinet and kitchen furniture are of whitest white with table trim of black and design and

color contrast in the linoleum. It presents an immaculately fresh and spotlessly clean effect. To keep the kitchen in this perfect condition is no longer a problem as there are now available new household finishes in whitest white, made on a synthetic base, which withstand hard washing and are highly resistant to stains and knocks. Also, they do not turn yellow or grey with age but maintain the original freshness of pure white. The new household finishes, which are entirely easy to apply, are especially practical for kitchens where hard usage occurs.

CULINARY CRAFT

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

(By Estella Dorgan, director of Home Service, The California Oregon Power Company)

The Care of Electric Appliances
Electric appliances are often said to be almost human. Certainly they have a lot of human traits. If you

have ever found your electric appliance in a non-cooperative mood, more than likely a very little attention would have prevented this inconvenience and, perhaps, wasted time or change of plans at this time. Electricity in itself may be "magic" but the mediums using it are just plain earthly and subject to the weaknesses thereof. So, oiling, cleaning, keeping dry, and so on, are all part of the life of each electric servant—without which it will "die."

Let's consider some ways to keep our appliances ready to answer every demand promptly.

Range: First of all, a standard make insures a high quality of material throughout, therefore less likelihood of quick breakdown. When using the surface units, use pans large enough to contain the cooking material without boiling over. When the boiling, or frying, heat is reached turn the switch to "low," saving current as well as possible boiling over or burning. Sugar and salt are detrimental to open coils, causing them to "burn out" quicker than any other common element. Therefore, watch where you are shaking either of these when seasoning food on the range. Setting a pan which is too large for the element directly on the enamel may make it crack from intense heat if allowed to stay in this condition very long. In the oven again do not let things cook over and spill on the connections in the rear of the oven. Too much heat or too small dishes are nearly always the cause for this happening. Fruit pies sometimes are hard to judge and may easily be protected by placing a corky sheet in the lower part of the oven. We are told by general service men that carelessness as to keeping ovens clean is the greatest cause of trouble calls on range ovens. It might be well to bear this in mind.

Refrigerator: In the cabinet, be sure not to crowd it so as to stop all circulation of air. This will spoil the whole process of keeping foods well in your refrigerator. Cover all things that may evaporate or cause odor in the cabinet—which means practically everything. Use waxed paper if nothing else is handy. Of course you should defrost whenever a heavy frost has formed around the freezing compartment. By heavy, I mean half an inch or more. In the conventional type of machine (having a motor which needs oiling), be sure to oil the motor according to directions. Use a good mineral oil or motor oil such as you purchase from the local service station.

Washers: Oil the motor every two months. Release the wringer rolls after each use and if you have a "dryer," lift out the basket and oil under it by removing the cap you will find there. This should be done every three or four weeks. Vacuum Cleaner: Do clean the brush often, cutting the lint and

Advice to Cake Makers

Cake making is a fine art. Approach it earnestly but not laboriously and you'll find it easy to master. Choose ingredients with a view to the greatest convenience and the best results. Cake or pastry flour makes cake more tender than bread flour. Crisco blends more easily with sugar than butter, use both for the most satisfactory results in the recipes below. Measure carefully. Use standard measuring cups and spoons. Be sure to level off the surface of baking powder, salt, sugar, and other solid ingredients. Mixing is important. Two things are especially so: (1) Blending the shortening and sugar together thoroughly—a well-creamed mixture makes for a fine textured cake. (2) Sugar and eggs can be blended directly with Crisco. No pre-creaming is necessary. Crisco is already creamed in the can. (Note: Don't keep Crisco in the refrigerator.) (3) Adding the flour and milk alternately—a little of each at a time. This keeps the creamed mixture from separating. Sift flour before measuring and again with baking powder and salt. Study the instructions on your baking powder can. If they say, "Use two teaspoons per cup of flour," follow the recipe in this chapter exactly. If they say, "Use one teaspoon per cup of flour," reduce the amount of baking powder in these recipes one-half. Egg whites for white cake should be

beaten stiff but not dry. Stop beating as soon as the egg holds its shape. Fold—do not stir—beaten whites into batter. Stirring breaks down the air cells. Follow recipe directions for baking. A cake is done when it starts to shrink from the sides of the pan, or when it springs back without leaving

an impression when pressed on top. Paper linings in pans (cut piece just to fit the bottom—not the sides) will eliminate all difficulty in removing cake. The proof is in the wear. Buy your HOSE at Ethelwyn R. Hoffmann's.

Gold Medal Goes To Nansen's Dairy
Later information on prizes awarded Medford dairymen at the Pacific International Livestock exposition now being held in Portland, shows that Nansen's Dairy of route three, was awarded the gold medal in class

one, for market raw milk. The gold medal is in addition to the silver medal won in class two market cream, raw competition, as announced yesterday. 15-oz. Blue Herringbone suttin, \$21.00, made to measure. Klein the Tailor, Uptown.

Van Dine Arrives—D. L. VanDine, who is in charge of deciduous fruit insect investigation, U. S. D. A., at Washington, D. C., arrived on the Oregonian this morning, on business. Mr. Van Dine will spend the day conferring with L. G. Gentner, local entomologist.

Mrs. Good Leaves—Mrs. Laura Good of Baker City is leaving via the Redwood highway for her home, after visiting her brother, Clarence Palmer of the Brophy Jewelry store. Mrs. Good will also take in the Pacific livestock show in Portland. Phone 542 We'll haul away your refuse City Sanitary Service

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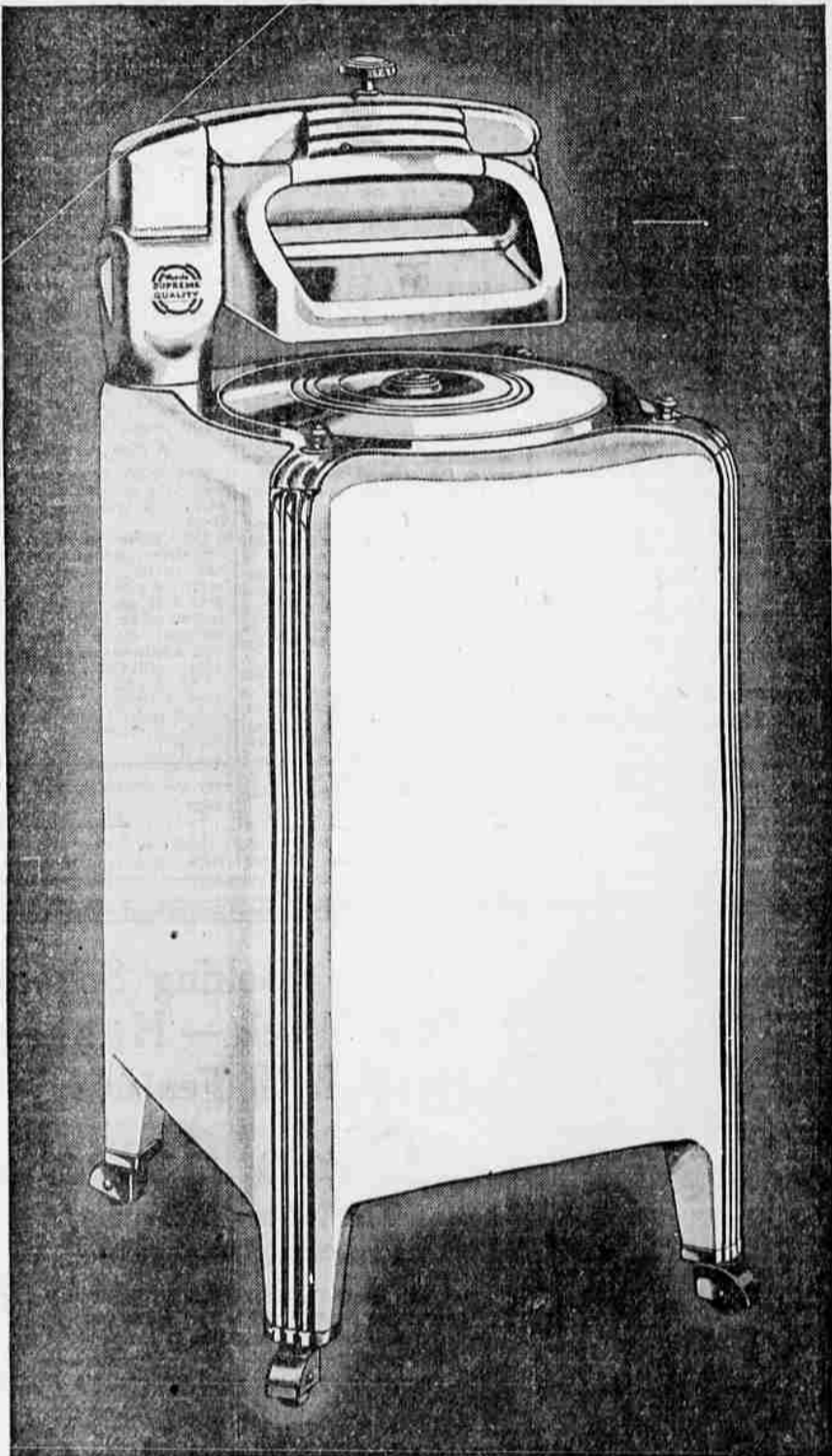
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- COME, SEE the push-button control features that, with the slightest touch, start or stop either the washer or water drain!
- COME, see the "tub inside a tub" with air-space in between to keep the water hot longer!
- COME, see the white-lacquer exterior, the gleaming chromium corner strips—all as easy to keep clean as a china dish!
- COME, see the perforated tri-vane agitator that swirls soapy water through the clothes 128 times a minute—works where sudsing-action is greatest—washes a whole tubful (8-sheet capacity) in 4 or 5 minutes!
- COME, see the new Lovell pressure wringer with forward-and-back drain—super-safe release designed expressly for Wards!
- COME, see these and the other of the 15 best improvements of the industry including those that won every test for speed and whiteness of wash, in competition with the best known washers in America!

Reasons for Wards Low Price
Washers direct from maker to Wards 489 stores—no dealer's profits, no extra handling charges. Wards use neither expensive, national advertising, nor costly high-pressure type of specialty selling organizations. Wards keep manufacturing costs down through quantity production. And Wards do not depend upon Washers alone for business volume. Consequently the price is only about half what it might be if the Supreme were not a Ward product.

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