

Free Movies at 1:30 Precede School; Public Cordially Invited

Tasty Rumford Recipes

Special Spice Cookies
 1 cup butter
 1 cup sugar
 4 eggs
 1/4 cups flour
 3 tablespoons Rumford Baking Powder
 1/2 teaspoon salt
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/2 teaspoon cloves
 1 pound raisins
 1/2 pound nuts

Method: Cream butter, add sugar and beat until creamy and light. Add the eggs well beaten, and mix thoroughly. Mix and sift the flour, baking powder, salt and spices. Add to the first mixture. Dust the currents and-chopped nuts with a little flour and add. Mix thoroughly. The batter should be very stiff. Drop from a spoon onto a greased baking sheet and bake about ten minutes in a moderate oven.

Plain Dumplings
 1 1/2 cups flour
 1-3 teaspoon salt
 1 1/2 teaspoons Rumford Baking Powder

Method: Sift together the flour, salt and baking powder. Add the milk and then pat or roll the dough on a floured board. Cut into small squares or drop by the spoonful into the boiling stew. Be sure that the dumplings rest on the meat and vegetables and do not settle into the liquid. Cover the kettle closely and cook for fifteen minutes without lifting the cover. This recipe will make about eight dumplings.

Apple Custard Pie
 3 large tart apples
 1/2 cup sugar
 2 eggs
 1/2 pint milk

Method: Peel, core and stew the apples with just enough water to prevent burning. Rub through a sieve, and add the sugar and spice. Beat the eggs-yolks and whites separately. Add the yolks to the milk and stir into the flavored apple mixture. Then fold in the stiffly beaten egg whites. Put strips of pastry, lattice fashion, over the top of the pie. Crinkle the edge of the crust with the tines of a fork. Bake in a moderate oven, 350 degrees, for about an hour.

Prune Fritters
 Large size prunes
 Blanched almonds
 1-3 cups flour
 1/4 teaspoon salt
 1 1/2 teaspoons Rumford Baking Powder

Method: Cook the largest size prunes slowly until tender. Cool, drain, and then remove pits and replace with blanched almonds. Prepare fritter batter by sifting flour, salt and baking powder. Beat egg, add milk and combine with dry ingredients. Dip the stuffed prunes in this batter and fry in deep, hot fat. Serve with powdered sugar.

Prune Graham Bread
 2 cups graham flour
 3 cups white flour
 1/2 cup sugar
 2 eggs
 4 teaspoons Rumford Baking Powder

Method: Mix and sift the dry ingredients together. Add the beaten egg mixed with the milk. Add the prunes and mix thoroughly. Put into well greased loaf pans and bake one hour in a moderate oven, 350 degrees. This will make two medium-sized loaves.

Orange and Black Cake
 1/2 cup shortening
 1 cup sugar
 2 eggs
 1 teaspoon vanilla extract
 2 cups flour, scant
 1/4 teaspoon salt
 2 teaspoons Rumford Baking Powder

Method: Cream the shortening. Add the sugar slowly. Then add the well beaten egg yolks and flavoring. Sift the flour. Then measure and sift again with the salt and baking powder and add—alternately with the milk—to the first mixture. Fold in the egg whites. Divide this batter into two parts. Color one a bright orange with a vegetable coloring. To the other half, add the chocolate melted. Use either an angel cake pan with a funnel center or a loaf pan. Drop in the batter by alternate spoonfuls, one orange, one black, black, one orange, one black and so on. Bake in a moderate oven, 350 degrees for about forty-five minutes.

Whites of three eggs
 1 lb. granulated sugar
 1 teaspoon vanilla
 1 teaspoon Rumford Baking Powder

Method: Beat the whites of the eggs to a stiff froth, gradually whipping the sugar into them. Turn the mixture into the upper part of a double boiler, having cold water in the lower part of the pan. Continue heating until the water boils. Remove from the fire, add the Rumford Baking Powder, cool quickly, and beat in the vanilla. This makes an icing that is light and sets beautifully.

Liver Patties
 1 lb. beef liver
 1 teaspoon Rumford Baking Powder
 1 cup breadcrumbs
 Salt and pepper
 Tomato puree

Method: Drop the liver into boiling water to which a little Rumford Baking Powder has been added, and set it at the back of the stove, or over a low flame, for about five minutes. This will take away some of the rather pronounced flavor of the beef liver and make it much more tender. Remove the liver from the water, cool, and cut off all the skin and tough portions. Put through a meat chopper. With the chopped meat mix a teaspoonful of Rumford, a cup of bread crumbs, salt and pepper, and enough tomato puree to hold the mixture together. Form into patties, dot generously with butter, and bake in a greased pan in a moderate oven.

2 eggs
 1-3 cup butter
 2 teaspoons Rumford Baking Powder
 2 cups flour
 1/2 cup sugar
 1 cup raisins
 1/2 teaspoon vanilla
 1 cup milk
 1/4 teaspoon salt

Method: Cream the butter and add sugar gradually; then add the eggs, well beaten. Save out a little of the flour and dredge the raisins with it. Sift the remaining flour with the baking powder and salt, and add alternately with the milk to the egg mixture. Stir flavoring and raisins into the batter. Fill greased individual baking cups half full, cover with waxed paper, and steam about thirty-five minutes. Serve hot with cream or soft custard.

A small steamed pudding cooks quite well in the top of a double boiler. Grease thoroughly the top part of the pan and turn the pudding batter into that. Set it over boiling water in the lower part and cover tightly. Cook about one hour.

Electric Cookery Ends Scouring of Kitchen Utensils

Hundreds of interested women have been attending the demonstrations of modern cookery being conducted by Hester Heath, well known economist at the Medford Mail Tribune cooking school, this week.

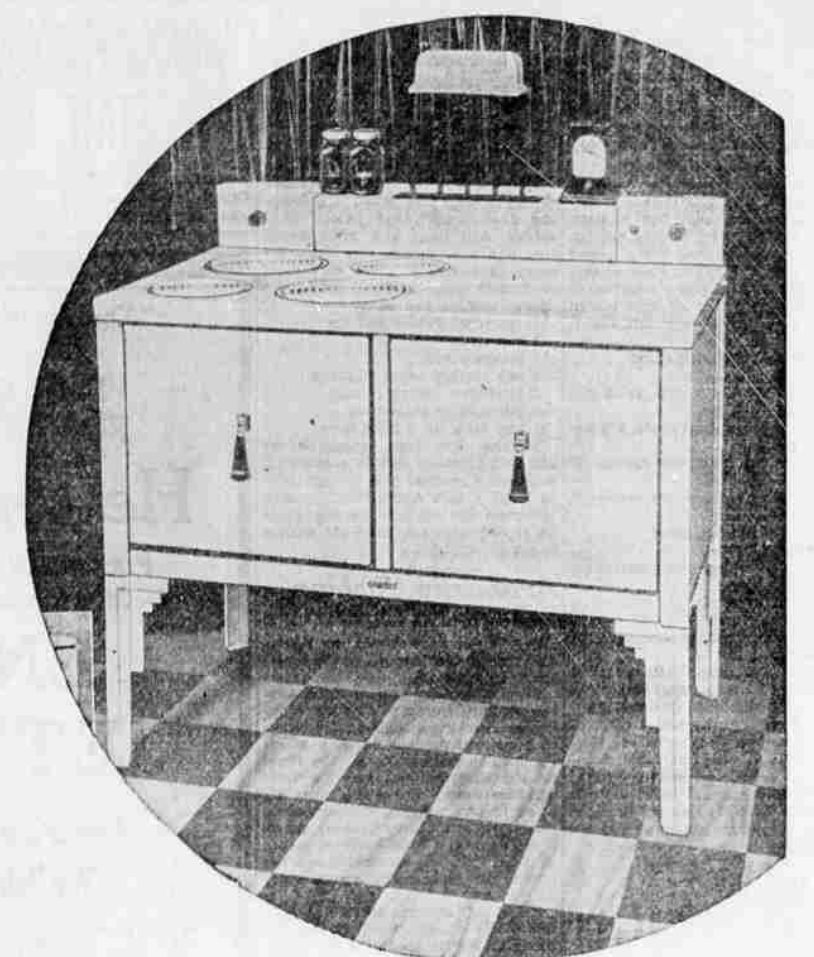
One of the outstanding advantages of electric cookery is the absolute lack of smoke, soot and greasy steam to cause hours of scrubbing and scouring to keep utensils, range and kitchen walls, woodwork and drapes clean.

"Heat as clean as sunlight," is the slogan of the electric range campaign being conducted this Fall by local dealers and The California Oregon Power company.

The new ranges which are on display at the cooking school are attracting no little attention on account of their beauty of design and the many novel features which make cooking a delightful pleasure instead of a disagreeable duty.

GUNS Repaired and Cleaned. Expert work. Medford Cycle 23 N. Fir

Feature Gift at Mail Tribune Cooking School



This smart electric range, "The Range of Tomorrow," will be among the valuable gifts awarded at the Mail Tribune's free cooking school this week. This very modern and attractive model is being especially featured by The California Oregon Power company in Medford.

This highest quality electric range represents the greatest advancement that has ever been made in electric range design. Fully equipped with many other features that will not appear in other ranges until 1935.

Refrigeration Is Real Economy For Modern Household

It is a well known fact that families who do not have proper refrigeration are compelled to pay too much for food. There are several reasons for this, one of which is that electric refrigeration keeps perishable foods fresh almost indefinitely. Such foods may be purchased at special sales at the butcher or grocer and placed in the electric refrigerator in perfect security until they are needed.

Another big saving is the elimination of food waste by spoilage which at any season is a serious problem vitally affecting the health and cost of living of every family.

With the new easy payment plan offered by local dealers it is now possible for nearly every family to take advantage of the convenience and economy of an electric refrigerator.

FOR SALE—Klamath Netted Gem Potatoes, U. S. No. 1, per 100 lbs. \$1.25 U. S. No. 2, per 100 lbs., 90c. Free delivery. Tel. 603. Peerless Market.

Women Like the Convenience of "One Stop Service"



Says—
HESTER HEATH
 "Most women who drive their own cars do not enjoy going from place to place for service... They especially appreciate 'One Stop' service where their cars may be thoroughly checked and serviced at one stop. They appreciate, too, the courteous, prompt service always rendered by Firestone stores."

Here's What "One Stop Service" Means
 —"One Stop Service" includes the famous Firestone Specialized Lubrication, Complete Battery and Electric Service, Brake Testing, Adjusting and re-lining and Thorough Tire Service. Scores of other features are also included in this splendid, time-saving "One-stop service!"

Firestone SERVICE STORES, Inc.

BONNEVILLE DAM BECKONS INDUSTRY

PORTLAND, Ore., Oct. 11.—(AP)—A special Washington, D. C., dispatch to the Oregonian says the Bohn Aluminum and Brass company of Detroit is seeking a price quotation for hydro-electric power to be developed at Bonneville dam.

inum and its best customer is the Ford Motor company. Representatives assert the company is prepared to establish a plant on the Columbia river at a site somewhere between Vancouver and Bonneville, or any convenient location in that vicinity on navigable water so if it is necessary to import bauxite one it can do so.

HOP IMPORT CURB CALIFORNIA HOPE

WASHINGTON, Oct. 11.—(AP)—Efforts were renewed today to obtain relief for California hop growers through a marketing agreement and a curb on imports.

BUDGET... Your Household Expense
SAVE... Part of Your Income!
Says Hester Heath (Famous Economist)

THIS well known 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"

Phone 542. We'll haul away your refuse. City Sanitary Service.

AT THE MAIL TRIBUNE COOKING SCHOOL

Another Quality Achievement ... Another Ward Value!

Supreme WASHER

How Ward Ingenuity and Ward Resources Built It

- "Build the best washer that has ever been produced and price it lower than any other de luxe washer"—that was the order.
- So Wards great organization went to work. Designs—mechanical features were shown—tested—perfected! An economical mass-production cost was worked out. Weeks—months—a year went by! And now—ready at last—the Supreme—America's finest washer!
- Such quality—such startling work-saving performance, such a low price... you will marvel!

15 Great Improvements

- 15 great new features make Wards SUPREME washer really Supreme. Now you can wash a whole tubful of clothes in 4 or 5 minutes. Now you can have a "tub-inside-a-tub" to keep the water hot longer. Now you can start and stop washer or water drain with the slightest touch of the push-button control. Come and see these and all the 15 great advantages! Don't miss it.

Reasons for Wards Low Price

- Washers go 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! Be sure to come in!

Come See It!
 You'll be amazed with the 15 great improvements!

ONLY \$83.95
 \$5 Down, \$7 a Month
 Small Carrying Charge

\$5 DOWN

FONTANA'S SEMOLINA SPAGHETTI

SERVE FONTANA'S OFTEN! ... IT'S ECONOMICAL!

- Macaroni, spaghetti, and egg noodles are such economical foods that you are being economical even when you serve the choicest kinds. Fontana's comes to you clean (factory-sealed). It's made in the Fontana sunshine plant. Look for the blue-and-orange package—insist on

FONTANA'S MACARONI... SPAGHETTI EGG NOODLES
 The Choice of the Cooking School

The "Accepted" Seal denotes that Fontana's Pasta Products and advertisements are acceptable to the Committee on Foods of the American Medical Association.

MONTGOMERY WARD