

RULES GOVERNING EVENING LEDGER COOKING SCHOOL CONTEST FOR GIRLS

1. Entries are limited to girls who are members of cooking school classes of the schools of Philadelphia. Any individual may contest in all four divisions, but may make but one entry in each division.
2. Contest is to be limited to the baking of 1-pound loaves of bread, baking powder biscuits, sugar cookies and sponge cake, according to the recipes used in the public cooking schools, or in the schools from which contestants are selected.
3. That conditions may be identical in every case as to efficiency under which work can be produced, the baking is to be done in a Gas Range oven only. (Arrangements have been made with the United Gas Improvement Company to extend their free service during the continuance of this contest, and any gas range not operating satisfactorily will be adjusted and regulated free of charge.)
4. Judging is to be done by an accredited body of judges chosen as may later be determined.
5. All entries for the contest must be presented at Horticultural Hall, Broad and Locust streets, on Wednesday, June 2, between 9 a. m. and 5 p. m.
6. On the bottom of each loaf of bread and on the side of each sponge cake entered, there must be pasted an entry blank clipped from the EVENING LEDGER, giving the contestant's name, home address, name and number of school attended, name of gas range used (its number when obtainable), and the article of food contested for. Cookies and baking powder biscuits are to be presented in wooden plates, and one entry blank, completely filled in as outlined above, in this case being pasted in the plate. Great care must be taken in this respect, because the great number of entries will make it necessary to eliminate any contestant whose blank does not accompany the exhibit.
7. A second entry blank, filled out carefully, must be mailed to the EVENING LEDGER Cooking Contest Department not later than Saturday, June 5. This blank may be cut from the EVENING LEDGER, or may be secured at your cooking school centre.
8. The exhibits will be judged on Thursday, June 10, and will be on display in the Auditorium of Horticultural Hall on Friday and Saturday, June 11 and 12. The awards will be announced at the close of the cooking school lecture on Saturday, June 12, this particular session being given over to the girls who are members of the cooking school classes.
9. The goods exhibited in the contest will be dispensed through various charitable organizations under the auspices of the Society for Organizing Charity.
10. The prizes will be as follows:
For the first prize in each class, a modern Cabinet Gas Range valued at about \$85. There will be at least a second and third prize and honorable mention in each of the four divisions. These prizes will be announced later.

ENTRY BLANK FOR COOKING CONTEST

Open to girls who are members of cooking school classes in the Philadelphia schools.

Name

Address

Name of father or mother or nearest relative

Age of contestant

Name of cooking school

Name of teacher

Name and number of gas range used

Contestant entered for prize for bread..... cookies..... biscuits..... sponge cake.....
(Place cross after article contested for.)

Clip TODAY'S blank, fill out, and send to Evening Ledger TODAY. Save tomorrow's blank to paste on your exhibit.

SCHOOL OF COOKERY OPENED TO WOMEN

Continued from Page Six

viewed this morning by a reporter from the EVENING LEDGER.

"The modern woman has come to understand what an immensely important part cooking plays in life," said Miss Wilson, who has extensive knowledge of the subject. "Brains used to be thought quite unnecessary and superfluous for culinary art, and no greater mistake could have been made, for it takes a clever woman to understand the details and the problems which confront every housewife."

"The old Southern mammy idea of cookery is dead. The new cookery is a fine art. We have to know just how many calories we must give to each dish and we have to make strange and abstruse calculations in heat units."

VOTES TO IMPROVE COOKERY

In speaking of the EVENING LEDGER contest and the lectures to be delivered at Horticultural Hall by Mrs. Carroll, Miss Wilson expressed the opinion that these will prove very beneficial.

"All competitions stimulate interest," said she, "and cooking is an important branch in a girl's education. I am a firm believer in votes for women, and when we do get the vote we shall all be better cooks and housewives for it. The old idea that votes for women would mean that every woman wished to rush from the kitchen into public life is a fallacy. When the ballot is gained, cookery and the domestic arts will gain so much in proportion. For we women will have the power to influence food laws and to do all the things and make all the improvements which for years we have yearned to undertake, but which have always been denied us."

"The art of cooking is so important that it really cannot be overestimated. It means the saving of doctors' bills; it means the building up of health, and it certainly means a great deal in matrimonial comfort. The greatest care is taken by druggists in the making up of a prescription. Women, then, should learn that the greatest care is also needed in the carrying out of a cooking recipe."

"The modern kitchen should be the last word in efficiency. I think that we are working toward that day when every kitchen in the land will be under Government inspection and when it will be the pride of every housewife in America to have her kitchen and all her culinary arrangements in as high a degree of excellence as possible."

The following recipes are for the menu prepared by Mrs. Carroll during this afternoon's lecture:

BROILED STEAK

Broiled Steak.—Heat the oven with both burners for 15 minutes. Place the steak in an ordinary double wire broiler. Lay it on the rack in the broiling pan as close to the flame as possible. When brown on one side, turn and broil the other. If the steak is thick reduce the flame after the second side has seared so that the meat may be sufficiently cooked. The broiling oven door should be left open. When done, season with salt and pepper and butter.

MUSHROOMS WITH STEAK

Mushrooms With Steak.—Place the mushrooms, skin down, in a flat, covered saucepan, with a piece of butter the size of a pea in the centre of each. Dust lightly with salt and pepper and cook 20 minutes in baking oven. This should be done while the steak is broiling. Arrange mushrooms around the steak on the platter for serving.

Stuffed Baked Potatoes.—Bake potatoes

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

Cabinet Gas Range, valued at about \$85, all made by Philadelphia manufacturers, will be given as first prize in each division.

A \$25 Quality Cabinet Gas Range, offered by the Roberts & Mander Stove Company, for the best sponge cake.

A \$25 Fortune Cabinet Gas Range, offered by the Thomas, Roberts, Stevenson Company, for the best loaf.

A \$25 Cookeasy Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best biscuits.

A \$25 Imperial Excelsior Cabinet Gas Range, offered by the Isaac A. Sheppard Company, for the best milk.

First prize for each division: "Worcestershire" Aluminum Eco Kettle, offered by the Aluminum Cooking Utensil Company, New Kensington, Pa.

Fourth prize for each division: An "Eco-Thermal" Gas Iron, offered by the United Gas Improvement Company, Philadelphia.

Honorable mention prizes will be announced later.



QUALITY GAS RANGE FOR BEST SPONGE CAKE

ARRESTED 57TH TIME

William Edgar's Varied Police Record Further Enlarged.

Fifty-six infractions of the law are not enough to satisfy William Edgar, of 317 Winton street.

In order to make a list of 57 varieties complete, with two other men he is accused of holding up William Edgar, of 213 Van Pelt street, at Jessup and Porter streets, last night. Those credited with assisting were George McConnell, 329 Manton street, and George Reidel, 1239 Webster street.

until creamy; add the melted butter. If there is not enough sugar, add more, so it will spread easily.

Orange or lemon icing is also very good on this cake.

The menu for tomorrow, June 2:
Hamburg Steak with Macaroni, Creole Style
Eggs Baked in Tomatoes
Brown Betty
Baked Apples
Graham Muffins.

HERE IS THE

Imperial Excelsior Gas Range

"Made in Philadelphia"

This is the range selected as one of the first prizes in the Evening Ledger's Cooking Contest. It includes a box cabinet with warming closet and plate shelf. Large baking and broiling ovens.

Sold by all good dealers.



ISAAC A. SHEPPARD COMPANY PHILADELPHIA, PA.

Every Kind of Cooking And Uniform Results

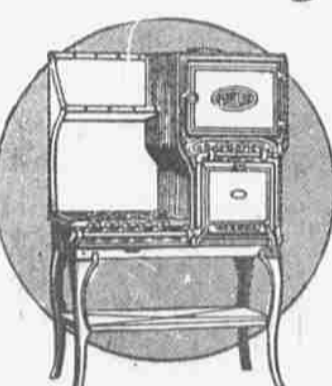
First choice with good cooks; selected by the Evening Ledger as a prize in its Cooking School Contest—the

FORTUNE Gas Range

"Made in Philadelphia"

It gives you cool kitchen-comfort during Summer's heat—saves you the dirt and discomfort of coal range drudgery.

On sale at all U. G. I. Offices



Thomas, Roberts, Stevenson Co. PHILADELPHIA

Yes, but can she bake cookies?

Your daughter has a chance to get you FRFE a fine

COOKEASY GAS RANGE

See particulars about the great Horticultural Hall Cooking Contest in this paper.

If you are moving into a new house make sure it will be a "Cookeasy" home—equipped with the Cookeasy Short Cabinet No. 1002. The very latest thing in Gas Range.

HALE AND KILBURN COMPANY
Manufacturers, Philadelphia

PINCHOT BROTHERS DENY THEY HAVE RENOUNCED ROOSEVELT

Reported Statement Vigorously Contradicted by Leaders.

Gifford Pinchot and his brother Amos have vigorously denied that they, with William Allen White, have renounced allegiance to Theodore Roosevelt and that they are "through with Perkins, too," which Amos Pinchot was reported as having declared in a speech in New York, on Sunday.

"My brother was viciously misrepresented," said Gifford Pinchot in a statement issued at Milford, Pa., where he now lives. He defined his own attitude as follows:

"First, I have not renounced T. R. Very much to the contrary, I recognize him not only as the head of my party, the Progressive party, but as representing my own precise position on public questions more nearly than any other national leader of the time."

"Second, it is well known that I believe George W. Perkins to be entirely unfit to lead in any movement undertaken in the interest of the people."

"Third, I emphatically do not believe that the churches will always be found opposed to democracy in the world of industry."

"Fourth, I believe many things which are not set in the Progressive platform, but I do not propose to join the Socialists

SUBMARINE USED SAILS TO TRAP BRITISH SHIP

Dixiana's Skipper Fooled by New German Ruse.

LONDON, June 1.

Details of the sinking of the British steamship Dixiana off the French coast by a German submarine show that the commander of the raider employed a new ruse to carry out his designs.

According to the skipper of the Dixiana the submarine which sank his vessel had sails hoisted when first observed. He was led by this disguise to mistake her for a harmless sailing craft.

TAR'S LIVELY HOMECOMING

He Breaks Furniture and Has Wife and a Boarder Sent to Correction.

It isn't calculated to arouse any friendly feelings in the breast of a sailor to come home after a long cruise and find a boarder in his house wearing the best clothes, including a silk shirt, which his wife gave him for a present.

The far in this case, Herman Grindler, 23 years old, objected so strenuously that both his wife, May, and the boarder, Julius Anderson, 18 years old, were sent to the House of Correction, the woman for six months and the man for three months. Grindler came home yesterday after obtaining his discharge from the navy, and in a few moments lamp chairs and pictures were flying. Neighbors, who have for a long time complained of the noises coming from the house, sent for a detail of policemen from the 4th street and Snyder avenue station. Magistrate MacFarland dismissed Grindler.



Built on honor, scientifically correct, graceful in design, varied in size and type, "Quality" Gas Ranges are the standard for Philadelphia homes.

On display and for sale at all U. G. I. show rooms, department stores and dealers. Used in cooking demonstration at Horticultural Hall this week and next.

ROBERTS & MANDER STOVE CO., PHILADELPHIA

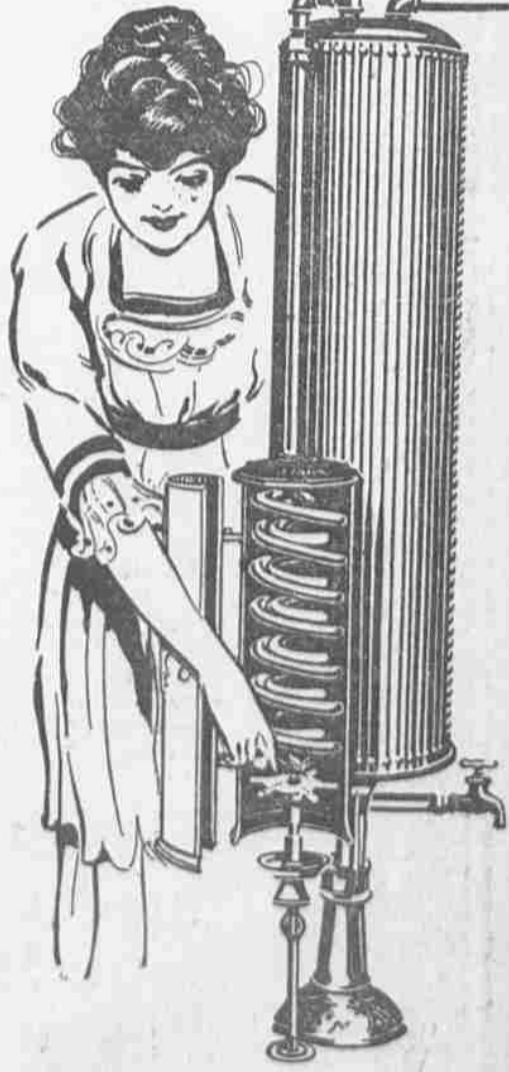


Special Notice

With prices of copper and iron soaring, we must pay more and charge more for the next lot of Gas Water Heaters.

The limited number of Water Heaters we have on hand (tank or "circulating" type) will be sold at the old price—

\$13.50 Without Flue
\$15.00 With Flue
\$1.25 First Payment and \$1.25 a Month



Price includes connection to your kitchen boiler.

We sold over 2,000 of these Water Heaters during one week in May. Our stock is going fast. Get yours now at the low price.

The United Gas Improvement Co.
At Stores or from Representatives

"I Never Knew it to Fail"

