

WOMEN BRAVE DRIZZLE TO HEAR EXPERT IN EVENING LEDGER SCHOOL OF COOKING; SOCIAL WORKERS SEE GREAT BENEFITS

Housewives Make Voluminous Notes as Mrs. Carroll Teaches Oven Economy and Proves Principles.

When there is opportunity to learn something about cooking in a school, women of Philadelphia are quick to take advantage of it. The cold drizzle continued throughout yesterday afternoon, a large audience assembled at the Horticultural Hall, Broad street below Locust, and listened to Mrs. Annia A. Carroll deliver her second lecture on "Domestic Science" in the Evening Ledger Cooking School.

That the cooking school is a matter of great interest to women was proved by the attendance of yesterday in spite of the weather and is further shown by the number of inquiries that have been sent to the Cooking Contest Editor of the Evening Ledger.

On Tuesday a number of women who attended the opening lecture on Tuesday, indicating that these addresses possess great value and interest. Nearly all the women that attended yesterday took notes on the lecturer's remarks and the same interest and undivided attention was displayed as on the opening day. There was less restraint on the part of the audience. Many times during the lecture questions were asked and Mrs. Carroll stopped to answer them and set her students right.

ON DOUBLE-OVEN RANGE.

The menu of yesterday was cooked on a double-oven gas range, which is commonly referred to as a standard type. Mrs. Carroll remarked that many women were disappointed on attending cooking lectures to find that only the finest types of gas ranges were being used. She said she realized that thousands of Philadelphia homes are equipped with the double-oven type and that she was giving her demonstration on this type of range to show that it would give an satisfactory result for all classes of cooking as the finer types of ranges.

ONLY TWO BURNERS USED.

As in her previous lecture, Mrs. Carroll prepared practically the entire menu and she used only two burners in the broiling oven. She does nearly all of her broiling over the top burner, while broiling meats or doing other cooking in the broiling oven. She says that in preparing the average small meal it is seldom necessary for the housewife to waste gas by turning on the top burner, as the vegetables, meaty bread, fruits and other dishes may be cooked thoroughly and as fast as a matter in the baking oven as on the top burner.

MUST MEASURE CAREFULLY.

The value of measuring was another point of interest. Mrs. Carroll impressed upon her audience that perfect results in cooking and entirely satisfactory food could not be attained without careful measuring.

She recommended that cups with markings for quarter, half and three-quarter cupfuls be used. She suggested that ten tin pans and other new cooking utensils should be placed in the oven for 10 or 15 minutes before being used, as the bright metal surfaces throw the heat off and prevent the food from browning properly. On being asked how and when milk, baking powder and other ingredients should be added, she went into this subject thoroughly, instructing her audience regarding the proper time of the operation to insure maximum results in order to gain the desired results.

At the conclusion of the lecture a great

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

Cabinet Gas Range, valued at \$35, all made by Philadelphia manufacturers, will be given as first prize, as follows:

- A \$35 Quality Cabinet Gas Range, offered by the Roberts & Mander Stove Company, for the best sponge cake.
- A \$35 Fortune Cabinet Gas Range, offered by Thomas, Roberts, Stevenson Company, for the best bread.
- A \$35 Cookeasy Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best cookies.
- A \$35 Imperial Excelsior Cabinet Gas Range, offered by Isaac A. Sheppard & Co., for the best biscuit.

Other suitable prizes will be announced later.

TOMORROW'S MENU.

The menu for tomorrow, Friday, June 4:

- Broiled Blue Fish
- Parisienne Potatoes
- Stuffed Tomatoes
- Cucumber Salad
- French Dressing
- Apple Meringue Pudding
- Gold Cake

When Mrs. Carroll removed her cake from the oven it was noticed that it had risen well. One of the elderly housekeepers asked her how it was that the cake did not fall, as she had opened the oven while it was cooking in order that the audience might get the points of her lecture.

As the heat is entering the oven all the time in a gas range it makes little difference in the temperature if the doors are opened frequently, as the air is constantly passing around the ovens, which with coal ranges the air does not circulate so freely and the cake is disturbed by the opening of the door, "was her answer.

The recipes for the menu today:

- To Broil Soft-shell Crabs.**—Lift the shell and remove the spongy fingers or gills from both sides. Then put the thumb nail under the point of the apron and pull it off. Thoroughly wash, wipe and place in a pan under the broiler flame, with melted butter spread over them. Cook about ten minutes and season.
- Tartare Sauce.**—Add two olives, one small onion, one tablespoonful of capers, one tablespoonful of parsley, chopped fine, to one-half pint of mayonnaise dressing.
- Requetort on Toast.**—Trim and wash. Cut from the butt ends the woody hard portion; pare off the outside nearly to the heads and boil in salt water for 30 minutes. Serve on toast with melted butter.
- Requetort Dressing.**—To three-fourths cup of French dressing add three tablespoonfuls of finely mashed Requetort. Beat and blend and use as a dressing on the Romeins salad.
- Strawberry Whip.**—Three whites of eggs beaten stiff, a quarter cup of sugar, one cup of crushed strawberries, a little vanilla. Serve with plain cream.
- Gingerbread.**—Four cups of flour, one cup of sugar, one tablespoonful of ginger, one teaspoonful of cinnamon, pinch of nutmeg and pepper, one cup of sour milk, one cup of molasses, one-half cup shortening, two eggs, two teaspoonfuls of baking soda. Mix dry ingredients, then add the rest in the order named and bake 30 minutes. If in large pans, with less than half heat, or if it cooked in gem pans.

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 cakes, according to the recipes used in the public cooking schools, or in the schools from which contestants are registered.
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 9, 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 being 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 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 center.
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 \$35. 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.

Water Heaters Added to Prize Lists—12-Year-Old Girl First Contestant.

Final arrangements were made this morning for the remaining second prizes to be given in the Evening Ledger cooking contest for children of the Philadelphia Cooking School classes.

The Philadelphia Stove Company has donated a Clover Triumph gas circulating water heater, which, with fuel in connection and installed in the home of the winner, will be worth approximately \$15. The Ruud Water Heater Company has donated a No. 25 Ruud gas-circulating water heater with fuel connection, which is of about the same value. The other second prizes, which were announced in the Evening Ledger yesterday, will be a barrel of King Midas flour and a barrel of Millbourne flour. The second prizes will be given as follows:

Clover Triumph gas circulating water heater for the second best biscuits.

12-YEAR-OLD COOK ENTERS.

The first entry blank to reach the Contest Editor was that of Elvira Marx, of 428 D street, Olney. She mailed her blank last Thursday night. The first entrant is 12 years old. She attends the McKinley School, at which Miss Gilliland is the instructor. She will compete in the bread baking contest.

From the entries that have reached the editor so far, the indications are that the number of competitors in the bread baking contest will be much larger than in either of the other divisions. This announcement will be of value and will be encouraging to children hesitating about entering the cookie baking, biscuit baking and sponge cake baking contests.

Interviews with many of the leaders in the movements for the improvement of living conditions and for the advancement of child welfare lay special stress upon the value of the Evening Ledger's cooking contest. Almost every one engaged in this sort of philanthropic and public work has paid pleasing compliments and nearly all have urged that mothers be encouraged to have their daughters, those registered in the cooking classes of the city, enter the competitions.

JUDGE GORMAN'S APPROVAL.

Judge Gorman, who has learned much about children and about the home by his experiences in the Juvenile Court, was asked for some opinions on the cooking contest.

"The best answer I can give you on that subject," said Judge Gorman, when he was asked about the advisability of the EVENING LEDGER cooking lectures, "is the old couplet: 'We can live without rain, we can live without books, But no civilized man can live without cooks.'"

This genial response was the epitome of all Judge Gorman's comment. "You see," he said, "conditions are very different from those of a few years back. It was a pleasure for the mistress of the house and her daughters to attend to the cooking and to make their homes as happy as possible. But nowadays economic conditions make this happiness almost impossible. Men are underpaid; they have large families; their daughters expect too much or are unwilling to take their share of the household responsibilities. There was no dependency in the old days. Girls want to get out these days. They have a natural liking for out-of-doors, they want a great deal of freedom.

"It is this seeming freedom that fills our Juvenile Courts. Girls are sent forth enough of their homes that is the reason. Our woman judges are doing much toward correcting this. Their work is splendid. I tell you, it is not a great thing for dyspepsia causes a great deal of crime. If your cooking classes will lessen the prevalence of dyspepsia and will take the youngsters and their equally inefficient mothers in hand and teach them the principles of scientific management, I can heartily assure you that it is a great thing. For dyspepsia causes as much crime as degeneracy."

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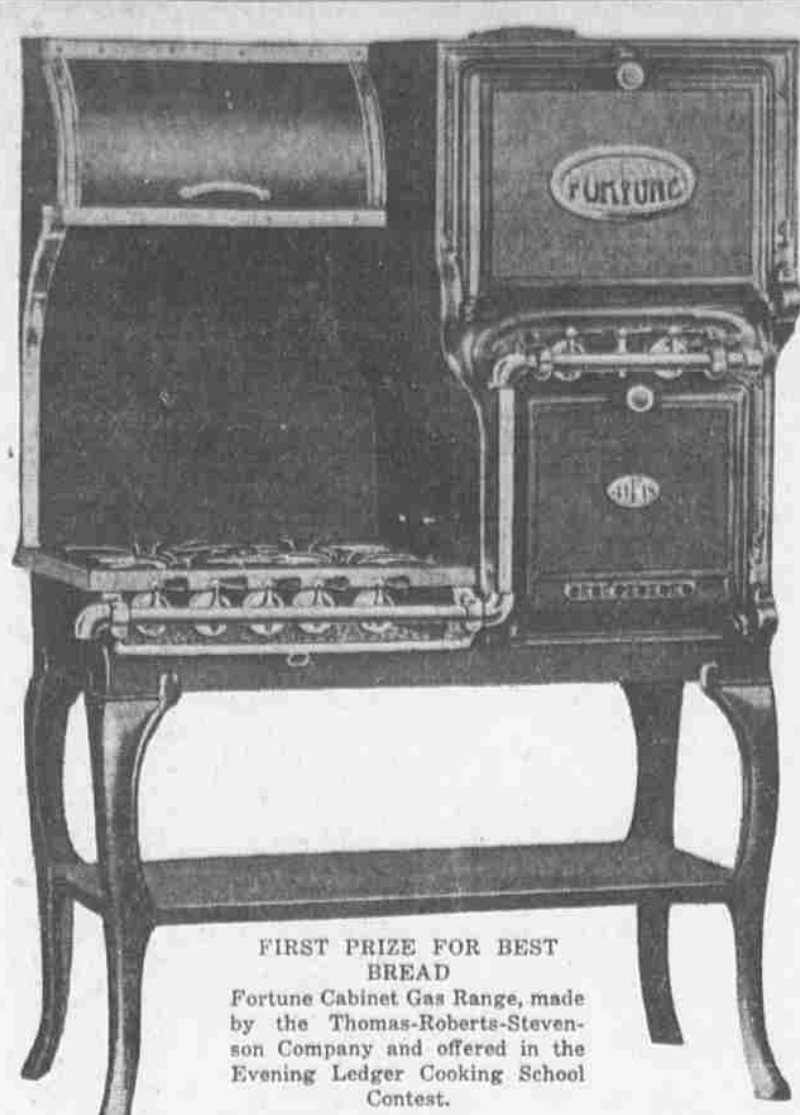
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Fortune Cabinet Gas Range, made by the Thomas-Roberts-Stevenson Company and offered in the Evening Ledger Cooking School Contest.

UNA NAVE AUSILIARIA NEMICA BOMBARDATA DAVANTI A TRIESTE

L'Altura di Montenero Conquistata dalle Forze Italiane—Un Altro Forte Austriaco di Rovereto Ridotto al Silenzio.

ROMA, 2 Giugno. Si apprende che mercoledì scorso una nave da guerra italiana attaccò e danneggiò gravemente un incrociatore ausiliario austriaco nel Golfo di Trieste ed affondò due piroscafi mercantili pure austriaci.

Il Presidente del Consiglio, on. Salandra, ha pronunciato ieri un'importante dichiarazione annunciando le accuse fatte all'Italia dal cancelliere germanico ed affermando che l'Italia combatte perché non può prendere una posizione di vassallaggio "Coi suoi" e di subire l'oppressione che le sarebbe indubbiamente toccata se avesse contribuito alla vittoria della Germania ed anche solamente l'avesse resa possibile. Nel nuovo stato di cose che invece sorgerà dalla guerra attuale la Germania si vedrà in mezzo alle altre nazioni, ma come uguale e non come potenza di egemonia sull'Europa e sul mondo.

Un telegramma da Chiasso dice che le prime granate italiane sono già cadute su Trieste e che quella città è ora assediata da un bombardamento intermittente da un punto vicino alle bocche del lago. Le forze italiane, nonostante le piogge continue, che hanno inondato le campagne e le strade, sono giunte già ai sobborghi di Monfalcone, dove hanno preso contatto con le forze austriache, ma la battaglia campale che si attendeva già da alcuni giorni non si è ancora sviluppata.

La conquista di Grado ha dato al Generale Cadorna la possibilità di iniziare un fuoco diretto contro Trieste. Il terreno è difficile, ma batterie sono state mandate da Torò alla piccola altura che domina il Golfo di Trieste, e si crede che con queste artiglierie sarà possibile tagliare la ferrovia di Monfalcone e nel tempo medesimo tenere Trieste sotto il fuoco del cannone italiano. Sono state prese tutte le precauzioni per evitare di arrecare danni alla città di Trieste, dirigendo il fuoco esclusivamente sull'arsenale, sul deposito di munizioni e sul forte.

GRADISCA EVACUATA? Teri giungeva qui notizia che la città di Gradisca era stata evacuata dagli austriaci. Se ciò è vero, significa che la chiave della difesa della frontiera del Veneto è stata abbandonata senza neppure la parvenza della difesa e che gli italiani hanno ora aperta la via che porta

L'AVANZATA SU TRIESTE.

In tal modo gli italiani hanno ripreso l'avanzata delle loro forze su Trieste sulla via di Monfalcone, avanzata che è protetta dal fuoco delle artiglierie delle navi da guerra, mentre continua l'offensiva sui sobborghi di Trieste in modo che Trieste non potesse essere minacciata quando fosse caduta nelle mani degli italiani.

Nella valle dell'Adige le forze italiane hanno ridotto al silenzio il forte di Rovereto, a nord di Ala, una delle difese estreme di Rovereto dalla parte di sud. Intanto si sa che gli austriaci stanno lavorando febbrilmente a rinforzare le loro opere di difesa a nord di Trieste e lungo la ferrovia di Nabresina.

Un telegramma che però non è ancora confermato dice che la popolazione civile di Trieste si è ribellata di nuovo all'autorità austriaca e che le truppe hanno fatto fuoco sui dimostranti, uccidendone e ferendone molti. Si dice che ben 500 persone siano state arrestate.

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COOKEASY GAS RANGE

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¶ 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 Ranges.

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"WAR POSSIBLE IF WILSON WAS JINGO," SAYS TAFT

Continued from Page One
the people of the colonies had been having experience under self-government.

And further, they had had a test of the principles stated therein in the revolution. The most radical aspect it has was the fact that it was written, and further, that it delegates exclusive powers to three departments of the Government, that is, the executive, the legislative and the judicial. Even that last part had been suggested in various colonial charters.

ANALYZES PEACE PROGRAM.

Last spring, he said, a number of men got together and discussed what would be the proper course of action to be followed when the war was over, in order to prevent a repetition of it. At the last meeting of the Century Club, as it was called, a peace club was formed to formulate a permanent peace plan which would be effective at the close of the present war.

This plan consisted of four divisions: First. A treaty of international league of peace, composed of eight or nine of the great Powers; it would not be necessary to have all of them acting together at first; this treaty should provide for a court which not only would arbitrate such questions as might come before it, but also determine its own jurisdiction; that is to say, as to whether the question was to be decided by the treaty or by the peace.

Second. A commission of conciliation which should have jurisdiction over such questions as the court of arbitration refused to handle (the object of this would be to handle questions where concessions would be necessary by both sides to keep the peace).

Third. An agreement between all the Powers under the treaty to go to the assistance of any one of them if attacked by another.

Fourth. A Congress of Nations.

"In questions between States that come up before the Supreme Court the point at issue are analogous to disputes between nations," said Mr. Taft. "The Supreme Court, when it is deciding international questions, acts like an international tribunal. Its decisions are made under rules of international law. The only difference is that States are prohibited by the Constitution from going to war."

THE NATION'S PRESENT CRISIS.

"We have got into the habit of arbitration in matters concerning Canada and Great Britain, which is quite as binding as if we had a treaty of arbitration. This is also despite the fact that our relations with Canada and Great Britain have almost reached the breaking point a number of different times, and despite the fact that there have been jingoism and hikers at those times."

"In non-justiciable issues a peace union would provide time in which the passions would cool. I do not mean to say that the present situation with Germany is not critical. If we had had a Jingo in the presidential chair, who did not realize the responsibility of plunging the country into war, a war might have been brought on." (Tremendous applause.) He repeated the sentence.

He pointed out that in the seal controversy a number of years ago the questions at issue were not justiciable, but nevertheless a peaceful treaty was signed.

"It may be considered that an agreement to combine with other nations to enforce the provisions of a peace union would be a departure from Washington's injunction against entangling alliances. But it must be remembered that we are nearer complications in the event of war than we were in Washington's time. "Pure pacification is to me impossible. We must have reasonable methods of defense." (Great applause.)

WOMAN DETECTIVE SUES LAWYER FOR \$150 FEE

Obtains Judgment in Magistrate's Court for Services in Divorce Case.

Miss Mildred L. Fogley, a detective, told Magistrate Carson in his office today that Ewan B. Lewis, a lawyer, with offices in the Land Title Building, had hired her to get evidence for a divorce suit against his wife and had refused to pay her \$150 for her services in following Mrs. Lewis around and finding out what she did.

In the absence of Lewis, who says he did not hire Miss Fogley, judgment was rendered in her favor. The lawyer has 30 days to appeal the judgment in the civil courts.

Miss Fogley said she lived at 2127 North 8th street. Lewis, she said, lived at 3720 North Bouvier street and his wife at 905 North 12th street with her 16-year-old daughter Miriam. Lewis, she said, was tired of paying his wife alimony and suspected her of improper conduct.

Miss Fogley said she spent a week at an apartment house at 1335 North 13th street because she said some one had told her that Mrs. Lewis was in the habit of visiting that place.

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