Mrs. Carroll Broils the flame. She said it is necessary to to become too hot before starting cook-Bluefish and Bakes Set of Burners.

"Your broiled fish tooks fine and is:

That was the comment of one of the cooking expert demonstrator and lecturer who is conducting the Evening Labour. cooking school for Philadelphia women at Herticultural Hall, Broad street below

"Any of you can broll fish as well as I can. You must remember that it is not I, but the gas range that does the brolling. All you have to do is prepare the fish as I have suggested and place it in the oven. Then watch it closely and soon you have it nicely cooked and ready for garnishing."

Greater interest is being shown in the cooking school every day and the audiences are growng rapidly. Today was a special day. Mrs. Carroll's lecture | Do not allow the oven of the gas range

BETTER TO BROW, FISH. "I would never think of frying shad," Cakes With Only One she said, "because it is too oily, Steak cod is very good when broiled, though mest people think it cannot be broiled so as to be tasty. It is far better broiled

than when fried. delicious, but you know very few people talk was that relative to weights and measures. She said that the housewife That was the comment of one of the should have scales in her home as a suddiors to Mrs. Anna A. Carroll, the part of her equipment for efficient management, but not in a spirit of suspicion. She said the scales should be used occa-

she said the scales should be used occa-sionally in order to be sure that proper weights were being received.

She recited numerous experiences of the Bureau of Weights and Measures, and outlined the procedure of the bureau. Wemen who find that they are not get-ting full weights, she amounced, should compiain to the bureau and an investi-gation and, if necessary, prosecution, will be carried on without giving the housewife publicity.

NOTES FROM THE LECTURE. Animal fats are not so good as vege-table fats for cooking.

Avoid frying whenever possible.
Always mix cakes with a small wooden spoon and always work with light uten-

outrer, I tablespoon flour, 1 saltspoon

efficiency-the

of the Fortune.

A hitchen clock is of far greater value tunn a thermometer on the range. Cook

by time.

Take care of the milk bottles. The life of the average milk bottle is only five or mix weeks. You can help keep flown the price of milk by preventing breakage. When using milk always wipe the mouth of the bottle before pouring.

MENU FOR MONDAY AFTERNOON.

TODAY'S RECIPES.

You Roast in Half the Time

with this maker of kitchen

FORTUNE

Gas Range

"Made in Philadelphia"

Heat spreaders in the

broiler that give the quick

redhot surface so necessary

for successful roasting are

another exclusive feature

On sale at all

U. G. I. Offices

pint milk, I eggs, I dash grated nutmes, level teaspoon salt, I wineglass sherry f desired). Simmer vidney until tender and chop soft batter. Always use butter to grease pans for

into small pieces, removing fat and mem-brane. Hard boil the eggs and chop into small pieces. Make white sauce of flour, butter and milk and add kidney, eggs and seasoning. Serve on teast or in patty

TOAST WITH TOMATOES AND DATE SANDWICH-Wash dates in

and cut in triangles. Combine figs and pecans, or faisins and almonds in the

cream, stand over hot water until mixture is thick, press the yelks through a
sleve into a bowl, rub to a paste, adding
gradually the hot sauce, a tablespoonful
at a time, add sait, pepper, nutmeg and
locator and stand over hot water until
cream whipped very dry and stiff may

MOCK TERRAPIN - One beef kndney tablespoons butter, 3 tablespoons flour

Always use butter to grease pans for cake baking, even if you have to use shortening in the cake. Bacon fat is good for greasing the buttom of pans for other cooking. Sait pork is very good for greasing pans for fish. Never sait vegetables which grow under ground, it toughens them. They should be saited after cooking.

Cooking in the oven saves gas and prevents spinshing of grease.

Never blacken a gas range. Suct on a fork will entirely clean the ovens and outshire. EGGS A LA GOLDENROD-Hard boll 4 eggs; make cream sauce from I pint mills, 19 tablespoons butter and flour; add heaping cup of grated cheene, sait, papriks; cook until incited and serve paprika; cook until melted and serve on rounds of hot buttered toksi garnished with stuffed olives.

CHEESE-Tonst rounds of bread and apprend with tomatoes stewed very thick sprinkled with grated cheese and serve. and the vinegar. tepld water; dry and stone them; remove scales in the inner skin near stone, if it be tough; add an equal amount of finely chopped walnuts, and moistsn with soft butter or cream till it can be spread on slices of bread. Cover, press together

Rosst Beef. Creamed Onions. Baked Macaroni. Cinnamon Layer Cake. Chocolate Cake. EGG SANDWICH-Mince hard eggs The recipes used for today's lecture:
CRAB NEWBERG. One quart crab butter or mayonnalse; season to faste butter or mayonnalse; season to faste and spread between sliced bread.

CREAM CHEESE SANDWICH.-Cut thin rounds of rye bread, add enough rich cream to cream cheese to enable you grated nutmeg. to whip to a consistency to spread nicely, Rub butter and flour together, add adding enough English mustard to make

RULES GOVERNING EVENING LEDGER COOKING SCHOOL CONTEST FOR GIRLS 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 registered.

3. That conditions was be identical in every case as to efficiency.

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

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

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 LEIGER Cooking Contest Department not later than Saturday, June 5. This blank may be cut from the EVENING LEIGER, 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.

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.

Thomas, Roberts, Stevenson Co.

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..... Name of cooking school.... Name and number of gas range used..... Contestant entered for prize for bread...... cookies.....

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

Imperial Excelsion GasRange

"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.

For sale by U. G. I. and all their branches, and all good

ISAAC A. SHEPPARD COMPANY PHILADELPHIA, PA.

business women and women living in small apartments. Much of her cooking was done with a gas chaing dish, or was such cooking as can be done easily with such an appliance or with a

biscuits..... sponge cake..... (Place cross after article contested for.)

when Mrs. Carroll started preparation for brolling the bluefish yesterday afternoon, she said that the best utensil, especially if the fish is large, is the broiling pan from the range. This, she said, gave plenty of room for the broiling and insured that the fish would be sufficiently spread out to catch the heat properly. She put butter on the top of the fish with a small pan, remarking that she did not use a brush for spreading owing to the fact that the brush is hard to keep in a perfectly sanitary condition.

BROILS AND BAKES AT ONCE. When she placed the pan in the broiling oven she left the door open. One of the women asked her if the cake and vegetables, which she had previously placed in the baking oven to cook, would be finished. She repeated her statement of a few days ago, that the air in the even of a gas range is constantly cir-

culating, and for that reason the open-ing of the lower oven did not interfere with the heating.

After the bluefish had been placed in the oven she told her audience that fish does not need the intense heat needed for broiling steak and chops. When the fish had been seared white she turned down

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

Quality Cabinet Gas Range, of a the Roberts & Mander Blave of for the best sponge cake. Fortime Cabinet Gue Hange, of the Thomas. Roberts, streemen of the Thomas Roberts, streemen of Cookings Cabinet Gus Range, by the Hale & Elibura Campany, best cooking.

Is your daughter a good Cookie Baker?

She has a chance to get you free 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 Ranges.

Hale and Kilburn Company

Manufacturers

Philadelphia

quarter of an inch of cold boiled ham. Place a few shreds of clives over this and serve very cold and fresh. Double cream whipped very dry and stiff may be used instead of the cream cheese.

PEANUT AND OLIVE SANDWICHES. One-eighth box peanut butter, dozen olives stoned and minced. Season

with lemon juice and sait. FRENCH DRESSING .- One-quarter teaspon vinegar: I tablespoons olive oil. Pour Ingredients Into a bottle and shake

MAYONNAISE DRESSING .- One-half teaspoon mustard: 14 reaspoon salt; cayenne; yolks I eggs; 1 cup olive oil; 2 tablespoons vinegar or lemon juice. Mix mustard, salt, cayenne until well blended. Add yolks then; add a few drops of oil, beating with a wooden spoon. When it begins to thicken add a little vinegar, then alternately the remainder of the oil

RATE OF 100 A DAY

Entries for the EVENING LEDGER'S ooking contest are reaching the Contest Editor at a rate of more than a hundred a day. The indication now is that the contest will be a big success.

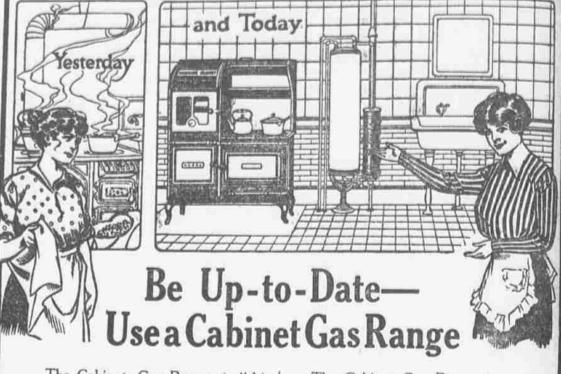
In order that the winners of the prizes and of honorable mention may have somespoon salt; % teaspoon pepper; I table- thing that will just a lifetime, the Eventwo Labour will present cups appropriately engraved, to the winners of the first, second and third prizes and a silver medal, engraved, to the winner of the fourth prize. A bronze medal will go to the winner of honorable mention. These will be in addition to the valuable gas ranges, water heaters, flour, gas frons and aluminum teakettles that will be given as prizes.

The list of judges probably will be announced next Tuesday, as several of those asked to serve already have accepted.

MAN ARRESTED AT BALL

Prisoner Accused of Theft While Dancing, evenue, held a hand as he glided own ballroom floor at Royal Hall, lth Morris streets, last night. He subper tightly as he executed a different with 13 in it, reposed. Turning, and holding the hand, he faced Albert 18 years old, of 1938 South 8th att was Gelt's hand.

There was a sudden on other youth disappeared through the a Chernow held Gelt's hand until as Policemen Hobson and Stilman, of the cook him away. Gelt was held under ball today for a further hearing on day by Magistrate Beaton, while police are looking for the other she they think is Gelt's partner and



The Cabinet Gas Range is "this year's model"-up-to-date in every feature.

Glass bake oven doors, oven heat indicator, warming closet, two large bake ovens, roomy broiler, enamel door panels, drip pans and cock handles are some of the features.

Built with legs so you may clean and sweep beneath it, no insanitary floor corners to collect dust.

The Cabinet Gas Range is every woman's choice. Recently over 1100 of them were sold in one week.

We have them in all styles from the plain standard cabinet with baking oven, broiling oven, and five top burners selling for \$21.75, up to the more expensive types equipped with all the latest features.

All ranges sold on monthly payment plan.

In the Cooking Demonstration at Horticultural Hall, this and next week, Cabinet Gas Ranges are used. They are also being given as prizes to the children in the baking contest.

Get yours now before real hot weather begins. At all of our stores or send for a representative.

THE UNITED GAS IMPROVEMENT CO.



A Pleasant Surprise For Photoplay Patrons Is in Store for Everybody on

Saturday, June 12th

Get the big supplement with the Evening Ledger entirely devoted to interesting news of the moving picture world.

A "reel" directory that you will want to use as a handy reference.

If you are not a regular subscriber, place your order now, for you will undoubtedly hear the familiar "Sold out" all along the line when you make a tardy request for a copy of that date at the newsstands.

WE BEG TO REMIND-TO REPEAT-TO REITERATE NEXT SATURDAY, JUNE 12TH BE PREPARED! BE ON THE SAFE SIDE! ORDER NOW! Evening &

ONE CENT