

# Utah Food Products Have Been Selected for Cooking and Baking Studies at Cooking School

## PURITY FIRST



PURE MILK AND CREAM

Is Being Supplied for the Cooking School by

**UINTAH DAIRY**

MILK PRODUCTS COMPANY  
3667 Washington Ave.  
Phone 548  
LET US SUPPLY YOUR HOME

## ELECTRICITY IN COOKING SCHOOL

Use of Electric Household Equipment to Be Demonstrated

Display and demonstration of electrical equipment designed for bettering home conditions and lessening home work has been arranged in connection with the Standard-Examiner Cooking school, to be opened next Monday afternoon at the Ogden High school. The school classes will be held each day at 2:30 o'clock.

This equipment, selected by all the electrical dealers of Ogden, will include an electric range, which will be utilized for all the cooking and baking; electric washer, electric ironer, electric sewing machine, percolators, vacuum cleaners, toasters, grills and electric flat irons. Other useful articles of household equipment will also be shown. In practically all instances, only one style of electrical article will be shown, being utilized to demonstrate the general principles of all different styles and designs.

This phase of the cooking school, it is expected, will be of special interest to many housewives because of the constantly increasing interest in the utilization of electrical equipment in the household. Persons arranging for the display and demonstration declare that it is now practical to have a complete electrical kitchen and laundry, one that will thoroughly lift the burdens of domestic difficulties from the shoulders of those responsible for household duties.

## Pasteurizing of Milk to be Given Attention

Pasteurizing of milk, that process through which the purity of milk is absolutely assured, is one of the interesting phases of modern food preparation, taken into consideration in connection with the Standard-Examiner Cooking school this week. In the selection of Utah dairy milk and cream for use in the cooking school, arrangements have been made for the pasteurized products.

In the old days of milk distribution, it was possible to send milk direct from a small farm to a few consumers. Even the consumers knew just exactly what condition pertained at the dairy from which they purchased their milk. But, as the cities grew and new methods of distribution arose, this became an impossibility and the dairy company plan was inaugurated for the benefit of both the producer and the consumer. Then came the problem of assuring absolute uniformity of product, the purity of the milk and cream. The adoption of pasteurizing processes followed. This is a complete assurance of purity.

The milk is subjected to a high temperature, while in a closed retort. The heat kills every dangerous bacillus or germ. Then the milk is quickly reduced in temperature through use of a refrigerating system, and placed in large cold storage refrigerating rooms, bottled and sealed, ready for distribution. Closed automobile trucks are used for the distribution, every phase being such as to assure the purity. The large plant of the Uintah Milk Products company, securing its milk from the farms south of Ogden, is at Thirty-seventh street and Washington avenue.

## MILLING CENTER LOCATED HERE

Products of Holley Mills to Be Used in Cooking School

Ogden has become known as the center of the grain and flour milling industry of the intermountain states. The first of the large flour milling establishments to locate in Ogden was the Holley Milling company, the products of which will be utilized at the Standard-Examiner Cooking school. Chief among the flours made by the company are those designated as Vex and Ogden's Best. The former is a flour made from hard wheat, the latter is what is commonly termed, a "blend" flour, made of both hard and soft wheat.

So rapidly has this company's business grown that during the past summer there have been made large additions to capacity of the two larger plants, those located at Ogden and Salt Lake. The other plants are at Laramie, Wyo., and Riverside, just south of Ogden.

In building these additions and installing new equipment the company has given special attention to those devices which provide for the finest selection of wheat and for the highest type of scientific milling. Included in the plans for the Ogden mill, which have been completely carried through, was installation of a chemical laboratory in which tests are now being made of flour to assure absolute uniformity of products.

The Phoenix mill in Ogden, the central plant of the Holley chain, has been almost completely remodelled and is now operating at its increased capacity.

# AMERICAN-MAID BREAD

Most housewives have the desire to avert unnecessary home work—those tasks which sap the energy and take time that could be devoted to more pleasant duties.

If you are one of these, a test of American-Maid Bread will show you a way to avoid a task that takes much time. The purchase of

# AMERICAN-MAID BREAD

assures your home of the finest bread that can be purchased—made with scrupulous care under direction of baking experts. Only a test is necessary to prove the worth of this bread to your home, to show how much time its purchase will save you.



DELIGHTS OF HOME COOKING MINUS THE WORK  
**KENNEDY'S CAFETERIA**  
2462 Washington Avenue

# STARR

Phonographs

have been selected for the musical programs of the Standard-Examiner Cooking School. Each day a demonstration will be given, through the use of these phonographs, of the wonderful merit of these musical instruments.

We invite you to attend the school and ascertain there why Starr Phonographs always please.

**CHRISTENSEN-ASHTON CO.**

2381 Hudson Avenue

"Plays All Records Just a Little Better"

## Indian Touches on Modern Convenience

The story has been told of several Indian chiefs who visited Washington some years ago, that after their local escorts had shown them all the comforts and luxuries of a modern city, intending to impress them with the tremendous difference between their primitive surroundings and modern homes, one of them was asked what of all these wonders impressed him the most. His reply came promptly: "The way the white man draws water out of the side of his house."

A moment's reflection shows that the chief's answer was entirely justified. The thing which appealed to him was the one thing whose need he had most often felt. His whole scheme of living had been built around the location of and distance from the next "water hole."

In a similar manner, the average person, visiting a model home electrically equipped will not be so much impressed by the architectural features as by the convenient way electricity may be drawn "out of the side of the house," and its unlimited opportunities for light, heat and power, due to the development of wall and attachment plug receptacles, for standard outlets, plugs and prongs make every home the home convenient.

## Pick Coffee for Use at Cooking School

Murphy's Hotel Utah coffee which has been selected for demonstration at the Standard-Examiner Cooking school, has been established as one of the standard brands of the west and to people of Ogden and northern Utah is well known. Blending of coffee was one of the first enterprises undertaken when the Murphy Wholesale Grocery company was founded, even prior to the adoption of this name for the large Twenty-fourth street establishment.

The finest of machinery has been secured by the Murphy company for the blending, the roasting, the steel cutting and the packing of the Hotel Utah coffee and other coffees that are prepared by the company. Taking the imported green coffees of Brazil, Java and other foreign lands, the coffee experts employed by the Murphy company blend thousands of pounds of this product each week. The blended coffee is then placed in the roasters, carefully watched in its process of perfection and when declared to be at its best is withdrawn for cooling and later for steel cutting. This latter process of coffee preparation, with its removal of all chaff, has met much favor.

When the coffee has been cooled and steel cut or ground, it is packed in airtight containers and is ready for the distribution through the grocery establishments of the state. In selection of the coffee for demonstration at the Standard-Examiner Cooking school, the utilization of a blend well known for its excellence has been arranged.

**SHE SEEMED TO CARE FOR THE MAN**  
LONDON—Police court circles have had an unusual case in which a young girl, Miss Barbara Hutton, was charged with breaking into the home of her former sweetheart, Walter Beresford just to get his picture! After being remanded for a week, the girl darted across the court room and kissed Beresford.

## Dehydrated Vegetables Popular This Season

Dehydration or drying vegetables and fruits promises to be popular this season on account of the scarcity and high price of sugar that is so necessary in running and preserving. Small amounts of garden products can be successfully dried before an electric fan.

Wash and dry the wooden racks, cover wire netting with clean, white cheese cloth. Wash, pare or scrape and then cut the fruit or vegetables in cross sections about one eighth of an inch in thickness. Spread the slices in single layers on the cheese cloth. The racks for drying can be bought in any number desired but three or four is the usual number used with an electric fan.

Place the electric fan about a foot from the end of the rack and turn on the current. Leave current on until the food looks withered and feels dry. The length of time varies according to the water content of the food but the average time is about ten hours.

The most important point in regard to drying vegetables and large fruits is "steam first." Put the prepared vegetables in the upper part of a steamer and steam, allowing five minutes for the steaming of green vegetables like spinach and string beans and eight to ten minutes for steaming of root vegetables. Ears of sweet corn should be plunged in boiling water for three minutes or long enough to set the milk, then cut from cob and place on clean cheese cloth in drawer, turn on current and keep fan going continuously until kernels are dry.

At a rate of 10 cents per unit (kilowatt hour) the fan can be run from 25 to 40 hours for one dime.

Until a few centuries ago large cities had police protection only through employing special watchmen.

## GREAT TRACT IN MEXICO BOUGHT BY JAPANESE

TOKIO, Aug. 25.—(Correspondence of Associated Press).—According to the Kokusai News agency the Japan-Mexican Industrial company, organized by leading Japanese residents in California in 1912 with a capital of \$300,000 has exploited a large tract of land ex-

tending for several thousand acres in Mexico, the value of the land being estimated at over \$1,500,000, with a view to inviting Japanese emigrants to engage in agricultural work.

It is stated that the district is generally fertile and its climatic conditions is highly adapted to the cultivation of rice, vegetables and other agricultural produce. In addition to the promising conditions suited to the purpose of Japanese agricultural em-

igrants the Mexican government and the Mexicans are described as welcoming Japanese farmers who will give them the freedom of land ownership and citizenship.

The company has recently opened a branch office at Tokio, with the object of collecting a number of agricultural emigrants required for the newly exploited plantation in its possession. To those who become shareholders of the company by investing a sum of \$500 or more in the new shares, the company proposes to lease 20 acres of land free of charge.

# COOK ELECTRICALLY

To cook with electricity is to put your kitchen on a scientific basis. It means practically uniform cooking every day of the year, for you control the heat in any electrical appliance by a simple turn of the wrist—and it is the same every time. Think what that means in saved food. No waste—no disappointments.

More than 100,000 women in this country are using electric ranges in their homes every day. They find electric cooking easy, clean and economical. Easy because there's no coal to carry, no fire to kindle and watch every minute—automatic features take care of supplying the proper amount of heat right where it is needed. Electric cooking is clean—there's no soot, no smoke,

no flame. Cleanliness of food, of utensil, or air—of the the entire kitchen when you use an electric range. Economical because all the heat is used in cooking, none in heating up the kitchen. The ovens are designed on the fireless cooker principle which permits you to turn off the current after a while and cook by the stored heat. And food cooked in an electric range does not lose weight—all the juices and nutritive qualities are retained.

Then, there are small electrical cooking appliances for use right at the table. Percolators, toasters, grills, chafing dishes and others that help make the preparation of your meals appetizing, quick and convenient. All these things are being shown this week at the Cooking School. Come and see what electrical cooking holds for you.

# Utah Power & Light Co.

ECCLES BUILDING

"Efficient Public Service"

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