

# Modern Appliances for Household Labor Will Be Demonstrated By Experts at Cooking School

**Help wanted!**  
The men of America don't have to do the washing—but if they did, they would be as tired of needless laundry toil as American women are.

**The Eden**  
substitutes electric-power for man- or woman-power in the home. It substitutes science for backache. It cleans everything—blankets, linens, all clothes—by dipping them up and down through hot suds a countless number of times as gently as a woman dips a bit of lace in a basin. There's no rubbing with an Eden. It makes everything wear enough longer to much more than save its cost. It saves time, labor, hard work and wages.

**Try an Eden at home free**  
Ask us for free demonstration without obligation or expense. If you want to buy an Eden after trying one—you can pay for it the same easy time-payment way that Liberty Bonds were bought. Phone, write or visit us today.

**OGDEN ELECTRIC SUPPLY CO.**  
2430 Washington Avenue  
Phone 2

## BAKING CO. HAS WIDE TERRITORY

Local Concern Becomes One Of the Largest In State

Ogden's great baking industry, that of the Ogden Baking company, one of the most interesting of the entire state. The fact that bread baked in this great plant is used in Idaho, as far west as Shoshone, and nearly as far north as the Montana state line; used in Nevada even as far as Reno and Las Vegas, in Wyoming as far as Laramie, and throughout the entire northern part of Utah, is a demonstration of how important this business has become.

The American-Maid bread which is produced at this Ogden plant, has become known throughout this great territory. It is used in thousands of homes where women find it more convenient to buy thoroughly good bread than to bake. Baking experts declare that one of the tests of good bread is the toasting quality, and, to demonstrate this phase of the bread values, the Standard-Examiner Cooking school will prepare toast from this bread and will show other uses.

The modern bakery, such as that of the Ogden Baking company is almost automatic in its operations, though under the most careful supervision of experts, including industrial chemists as well as bakers. From the time that the flour and other bread ingredients are received at the plant until the bread is received at the homes, there is not a process in which the bread is touched by hands. Flour sifters, blenders, mixing machines, dough kneaders and other machines are used in preparing the bread for the great ovens, declared the most modern in the intermountain country. From the ovens, the bread is taken to the automatic wrapping machines where it is encased in waxed paper, ready for delivery through the various stores of Ogden or for shipment.

## Electrical Aids in Kitchen Never Tire

That electricity, to a large extent, has made possible the eight-hour day in the home is generally accepted in domestic science circles, and is being demonstrated this week by the Utah Power & Light company at the cooking school.

Electric ranges, as well as the smaller table appliances and accessories, have proved themselves capable of handling all the heavy work of the house in much less time than human hands could possibly do it.

Electrical assistants, moreover, never grow tired. They're always ready, any time of the day or night, at the summoning touch of an electric button or switch. They need direction, of course, and that is what the housewife becomes—the household director—guiding the appliances, directing their efforts, saving her strength and time for more important things than the mere keeping of a home clean and cooking for the family.

In thus shifting the work of the household to electrical appliances, every housewife who has tried it out agrees that the quality of the work is not sacrificed—that electrical "hands" in fact, do better work than the weaker human hands can accomplish.

## Home Ironer Proves Helpful Labor Saver

The home ironer electrically driven has proved itself to be one of the most helpful labor savers for the modern home that has ever appeared. No matter how big the ironing, the home ironer makes quick work of it and does a better job. It will iron 95 per cent of the family wash and do the average ironing in an hour. It will iron so easily all of those big heavy pieces, table cloths, sheets, spreads, curtains, as well as towels, napkins, underwear, pillow cases, aprons and plain dresses. It puts a fine gloss on every article while linens and embroideries are done beautifully.

With such a home ironer it is possible to restore lace curtains to their pristine crispness; after washing the curtains should be immersed in a very weak solution of sugar and water. The desired width of the curtain should be determined and a strip of cloth as long as the curtain is wide, basted across one end. This acts as a gauge and enables one to iron the curtain exactly right so that it will hang perfectly in the window for which it was intended.

A special feature of one big ironer is the wide opening shoe which drops back a full four inches from the roll. This gives easy access to the ironing surface of the shoe and because of this feature, starch accumulations can be removed with a damp cloth. Then if a cloth with a bit of beeswax on it is rubbed over the surface of the shoe while it is still warm, it will prevent rusting and keep the ironing surface in good condition.

products have measured up to every requirement that has been made officially, the company's officers and employees taking every possible progressive step in butter making.

## MURPHY'S HOTEL UTAH COFFEE

This splendid coffee, selected for demonstration at The Standard-Examiner Cooking School, is blended and roasted by Ogden experts. The finest of imported coffee is brought to Ogden for this purpose. Utah women have always found that Murphy's Hotel Utah Coffee is of superior quality.

**Your Grocer Can Supply You**

## I'll Tell You Why

MISS WOODRUFF Uses Calumet Exclusively

Here's the answer: Go to the STANDARD-EXAMINER Free Cooking School this week—see the wonderful, tempting, delicious looking bakings she makes with Calumet—listen to her remarkable lectures on baking—remember each of the expert baking pointers, then—try Calumet yourself—see the wonderful, well raised, wholesome goodies it bakes—see how it makes you an expert in baking. That's the test that tells the truth.

Visit the STANDARD-EXAMINER Demonstration MISS WOODRUFF

and many other noted Domestic Science Teachers prefer Calumet because they demand the highest quality—they demand uniformity—exceptional leavening strength, purity and economy.

**Calumet Baking Powder**

Remember these points about Calumet: It's pure in the can and pure in the baking—it's the most economical to buy—the most economical to use. Calumet contains only such ingredients as have been approved officially by the U. S. Food Authorities.

**Special Free Offer**

Remarkable, complete COOK BOOK—72 pages of exclusive recipes—prepared by the most noted Cooking Experts—absolutely FREE. Beautifully illustrated in colors.

Simply take the slip found in each pound can of Calumet—mail it to the Calumet Baking Powder Company, and the Cook Book will be sent to you free, postpaid. Try Calumet on our money-back guarantee.

## New Appliances Are Useful for Kitchen

A new school of household arts has been opened in New Rochelle, N. Y., under the direction of Mrs. Mary E. Nichols, who believes firmly in the use of all modern appliances as aids to better housekeeping. Letting daughter learn by watching mother is now an obsolete method, especially as mother is often unacquainted with the use of modern appliances.

"Send daughter to me," says Mrs. Nichols, "and I will teach her electric cookery right at table, how to preside and how to serve without a maid, if necessary, how to simplify sewing by using electric sewing machine; how to

## Cooking Appliances Placed on Display

prepare an entire meal and cook it in electric fireless cooker; how to wash many dishes without wetting one's hands; how to do all of the old, tiresome tasks electrically."

Young women in the college of New Rochelle are preparing to supplement their classical or musical course of study with a practical home economics course at Mrs. Nichols' school, which is right in her own home.

One young woman in the cookery class, who made an appetizing apple pie, carried it home in triumph. Now, it also happened that cook had made an apple pie that night, for dinner, and the entire family voted in favor of daughter's pie, and cook's pie went back to the kitchen, much to that worthy's surprise. Cooks better look to their laurels!

The province of Quebec has three schools in which maple sugar making is taught.

## Sugar Making Great Industry in Utah

Sugar making is Utah's greatest food manufacturing industry. Started with an humble beginning, grew a comparatively small plant was constructed at Lehi, Utah, in 1873, the beet sugar industry today is providing a market for products of thousands of acres of Utah lands. Ogden is one of the great centers of this sugar industry.

Merits of beet and cane sugar have been frequently compared by experts, both the domestic science experts of the country, and by chemists. The results have shown that there is absolutely no difference between these two kinds of sugar. However, it was not until the time of the world war, with the increasing demand for western beet sugar that many housewives of the east began to fully acquaint themselves, through practical experience, with the facts. Naturally, beet sugar made in Utah has been decided upon as one of the home products for demonstration at the Standard-Examiner Cooking school, in conjunction with the many other food products that will be utilized and explained there.

## Time Savers Offered in Electrical Lines

Rapid in its growth has been The Light-house, one of Ogden's modern electric stores.

This store at 2444 Washington avenue has been developed by G. E. Wilson and C. G. Eklund, owners and managers of the establishment. In launching the establishment, the first arranged for complete lines of electrical equipment. As a result, the store is one of the best stocked electrical houses in Utah, carrying a line of all the leading electrical manufacturers.

"Electrical goods are being sought by many progressive housekeepers as the method of solving household problems," said C. G. Eklund of The Light-house. "For instance, there is a constantly increasing demand for electric washing machines. They are such time savers, such labor savers, such clothes savers and remove so much of the difficulties of laundering that the women of Ogden and vicinity are having them in their homes.

The vacuum cleaner is considered absolutely necessary in the modern home; it is a great labor saver. What applies to these two also applies to all other electrical equipment for the

## Butter Important Household Article

Butter making, which has become one of the important phases of Utah industrial affairs, is linked closely with the progressive methods of household economy. One of the largest of the butter-making companies in Utah is the Nelson-Ricks company, with plants scattered throughout the state and a branch establishment in Ogden. The product of this company, Banquet Butter, has been selected for demonstration at the Standard-Examiner cooking school.

Not only have such companies as the Nelson-Ricks made rapid advancement through the butter-making industry through the adoption of the latest scientific means for manufacturing this product, but the federal and state governments have given particular attention to the protection of people regarding this important food.

The Nelson-Ricks company's plant and its home. Women of Ogden who attend the cooking school will be pleasantly surprised at the possibilities of equipping their homes electrically, for their own comfort and convenience and for the eventual result of lowered household costs as well.

The best results in Baking are secured from using Old Wheat Flour.

Wheat Flour. We are featuring Idaho Falls Old Wheat Flour.

"A-No 1" Blended Wheat O. K. Brand, 2 48-lb. bags \$5.85  
Straight Turkey Red Hard Wheat—the kind that gives more loaves to the sack—one 98-lb. bag \$6.25

**COFFEE**

1 lb. M. J. B. .... 60c	1 lb. cinnamon ..... 50c
1 lb. Hill's Red Can ... 55c	1 2 lb. cinnamon ..... 35c
1 lb. Schilling ..... 55c	1 lb. nutmegs ..... 75c
1 lb. Hi Value ..... 50c	1 2 lb. nutmegs ..... 45c
1 lb. Arben ..... 45c	1 lb. Ginger ..... 35c
100 lb. sugar ..... \$17.50	1 2 lb. ginger ..... 20c
10 lb. sugar ..... 1.80	1 lb. allspice ..... 40c
	1 2 lb. allspice ..... 25c

**SPICES**

Buy your spices by the pound and save 50 per cent over the small quantity price.

1 lb. cloves ..... 50c	
1 2 lb. cloves ..... 35c	

**SOAP**

100 bars Divide white \$6.50
100 bars Divide quick naphtha
100 bars Divide quick naphtha ..... \$7.95
120 bars Pride ..... \$5.75

**WESTERN MARKET**  
366 Twenty-fourth St. Phone 2287—2448 Wash. Phone 628  
DELIVERY ON \$3.00 ORDER