

## Machinery for Bread Making

This modern baking plant utilizes the latest machinery for bread-making—not only because this machinery "holds down" the cost to you but also because it provides absolutely satisfactory bread, untouched by hands.

# American-Maid Bread

is one of the superior products of our splendidly equipped plant—one that has won the greatest admiration from every visitor, as a modern food making establishment.

AMERICAN-MAID BREAD

On Every Table

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Rice and Cheese—That cheap and nutritious but flat and unpalatable supper dish, may be given a fascinating change by shaking powdered mustard and paprika over each layer of

**BANQUET BETTER BUTTER**

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"BANQUET BETTER BUTTER"

is particularly made for the finest trade.

Nelson-Ricks Creamery Co.

OGDEN SALT LAKE

## Splendid Recipes Used at Cooking School

Demonstrating different methods of preparing hot breads, including both biscuits and muffins, Miss Gertrude L. Woodruff and Miss Veda L. Hunsaker, cooking experts at the Standard-Examiner Cooking school used the following splendid recipes yesterday:

### BERRY MUFFINS.

1-4 cup butter.  
1-3 cup sugar.  
1 egg.  
2-3 cups flour.  
4 teaspoons baking powder.  
1-2 teaspoon salt.  
1 cup milk.  
1 cup berries.  
Cream butter, add sugar gradually and egg, well beaten. Mix and sift flour, baking powder and salt, reserving 1-2 cup of flour to mix with berries and add last, the remaining alternately with milk.

### TWIN MOUNTAIN MUFFINS.

1-4 cup butter.  
1-4 cup sugar.  
1 egg.  
1 cup milk.  
1-2 teaspoon salt.  
2 cups bread flour.  
5 teaspoons baking powder.  
Cream butter, add sugar and egg, well beaten, sift baking powder and flour and add to first mixture alternating with milk. Bake in buttered gem pans for 25 minutes.

### HOMINY A LA PIERCE.

1 1-2 cups Pierce's hominy.  
2 teaspoons chopped onion.  
1-2 teaspoon salt.  
1 bay leaf.  
1 can Pierce's tomato soup (undiluted).  
1-2 teaspoon pepper.  
3 thin slices bacon.  
Pinch of soda.  
Heat soup, add soda salt, pepper and onion. Cook slowly five

minutes. Pour over hominy and bake in moderate oven for 15 minutes, serve as supper or luncheon dish instead of meat.

### FOR BREAKFAST—Cook as above, let cool, cut in thin slices, roll in egg and cracker crumbs and fry.

### HOMINY EN CASSEROLE.

To one can of Pierce's Hominy add a well beaten egg, 1-2 cup cream or milk, 1-2 tablespoon butter, 1-2 teaspoon salt, 1-2 teaspoon pepper. Place in casserole and cover top with thin slices of bacon. Bake in hot oven 20 minutes.

### BAKING POWDER BISCUITS.

2 cups flour.  
1-2 teaspoon salt.  
4 teaspoons baking powder.  
4 tablespoons butter.  
3-4 cup milk or water.  
Mix dry ingredients, then work fast into the mixture with tips of fingers or cut it in thoroughly well with a knife. With a knife mix the liquid with dry ingredients.

The mixture is of proper consistency when it may be dropped from the spoon without spreading. Drop by spoonfuls on oiled pan or into oiled muffin tins. Bake in hot oven 12 to 15 minutes.

### CREAM PUFFS.

1-2 cup flour.  
1 cup boiling water.  
4 eggs.  
1 cup flour.

Pour water and butter into sauce pan and place on fire. As soon as boiling point is reached add flour all at once, stir vigorously, remove from fire as soon as mixed and add unbeaten eggs one at a time, beating until thoroughly mixed between addition of each egg. Drop by spoonfuls on buttered sheet 1 1-2 inch apart, shaping with handle of spoon as nearly circular as possible. Bake 30 minutes in moderate oven. Fill with whipped cream or cream filling.

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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.

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## QUITS BATH SUIT CRUSADE TO DRIVE DEVIL OUT OF CITY

The Rev. Mr. Kopfman, One Time New York "Shimmy" Expert, Tells Parents to "Take Back the Night Key," and Keep Children Home

NEW YORK, Sept. 29.—The Rev. Frederick Kopfman, one-time "shimmy" expert and dancing professor in this city, and the proud possessor of the title, "Blondie, the daredevil dancer"—the Rev. Frederick Kopfman, recently known to fame for his crusade against the modern bathing suit and the emphasized feminine knee in Washington's Crossing, N. J., under leave of absence, and at the Old John Street church fired the opening gun in a campaign to clean up New York.

**REVEALS DISCOVERY.**  
The Rev. Mr. Kopfman has spent a week investigating New York. He has entered untold dens of iniquity. He has stood beneath the white lights at midnight and observed many of mankind's wicked ways. He has found that "the devil is at his best in New York."

"I could be hanged for what I know about New York," he thundered. "She is living as if she did not have a soul. It is time for some one to sound a trumpet call and bring this city back to righteousness. I know what is going on. During my days as a dancing professor in this town I went through it all. In this mixed audience I cannot tell even a small part of what I know. But I'll say the womanhood and manhood of this town are in a pretty bad way."

"The dancing in New York is making moral pervers of our young men and women. Sensual plays, immoral movies, indecent dress and automobile joy rides are sending our girls to hell. Let me tell you just a few of the things I have seen."

**TELLS OF CABARETS.**  
Here the Rev. Mr. Kopfman gave a short description of three or four of New York's most popular cabarets and amusement houses.  
"From these places," he continued, "I have brought a message written in tears and prayers and drops of blood."

There is a broken heart for every life on Broadway. It is time we got back to the old ways of decent living. We must have a return of parental authority. Parents, take back the night keys!"

**VICTIM OF ATTACK.**  
He intimated that he had received warning letters advising him to mind his own business and that his life was in danger because of his determination to clean up New York.

"The other night," he said, "two men seized upon me as I was entering a wicked amusement house for purposes of investigation and attempted to shove me into a taxicab and make off with me. I beat them off and escaped, but I know they represented the amusement interests of this wicked city. Last night I was around at police headquarters and the police said, 'Kopfman, they are after you now. How long do you think you can live?' I replied that I did not fear the moral anarchists of this city."

"I intend to see that official restraints are placed in their wicked path. I intend to work with city and state authorities. I propose a scientific, medical examination of emotional, moral anarchists in order that they may be removed from society."  
When asked to state specific plans for cleaning up New York, Mr. Kopfman replied:  
"Well, I have challenged the dancing masters of the country to debate on the evils of modern dancing."  
"Won't you do something more definite than that?" he was asked.

**FUTURE PLANS.**  
"I can't state my exact plans or name the time or place of my next address because I fear violence. I have to work as a free lance. But I'm going to see that all blue laws are enforced and that section 1140 of the penal code, in reference to indecent exposure of the body in public, is carried out. I am going to get the evidence—in fact, I have it now—and I will see that the police make arrests

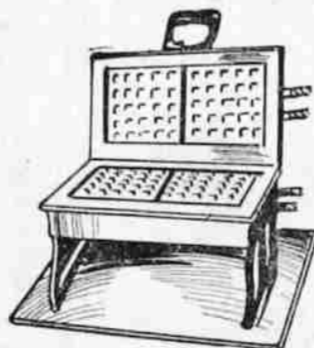
and prosecute offenders. I don't wish their sons and daughters go. I will blazon to all the city the slogan, 'Parents, take back the night key!'"  
—or—  
Mix Well one pint kerosene, one third ounce oil of paraffin, and five cents' worth oil of lavender. This amount will dampen six yards of black cheesecloth, which makes twelve dust-cloths. Dampen the cloths, hang in the air a few minutes, then put away.

# More Electric Table Appliances



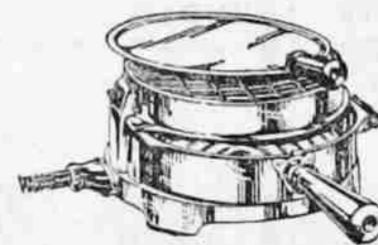
The electric Chafing Dish as a producer of tempting things to eat, is in a class by itself. Many are the delicacies that can be prepared on a moment's notice right at the table with an Electric Chafing Dish.

For instance—hot, savory soups are keenly welcomed after the theatre on a cool night. And your electric Chafing Dish is the fudge and candy maker par excellence. Other things will suggest themselves after you've seen an electric Chafing Dish at the Cooking School, or in our showrooms.



Light, flaky waffles, done to a golden brown whet appetite for more and yet more. The electric Waffle Iron turns 'em out at a pace to keep up with a pair of hungry school boys.

Waffles—so easily, quickly and conveniently right at the table—that the work of preparing breakfast is cut in half when you use an electric Waffle Iron. You will see it at the Cooking School. Also in our Eccles Building store.



The electric Grill is a fit companion to the other table appliances. With it you can fry things and serve them piping hot while sitting at the table.

Bacon, eggs or steak are cooked quickly and appetizingly and with no fuss and bother about lighting and watching a fire and running back and forth between table and kitchen. The Cooking School is giving demonstrations of the convenience of electric Grills. Go and see them, then come to our salesroom and choose one for your table.

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