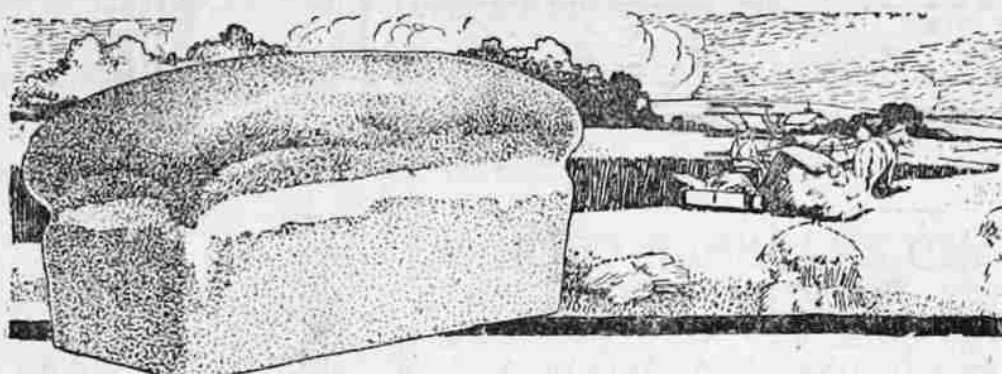


FROM THE WESTERN FIELDS TO YOUR TABLE



Ogden's Best and Velox Flours will always be found most satisfactory.



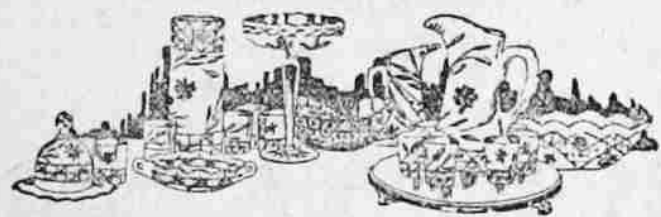
They are milled from the finest of selected wheat, properly blended, thoroughly milled.



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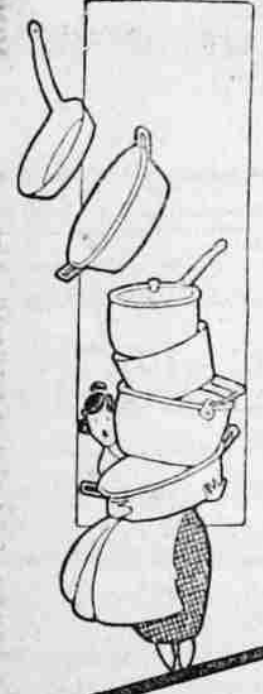
Richardson's Money Savers



CUT GLASS SPECIALS

- Handled and unhandled nappies, heavy mitre cutting. Special at **\$1.79**
- Beautiful seven-piece water set, with a combination heavy mitre cutting base and floral cutting. Special at **\$7.00**
- High grade, hand blown, eight-inch vases, with large flaring top, pretty floral cutting. Very good shape for displaying flowers attractively. Special at **69c**

Enamelware



- Gray enamel frying pan, so convenient for kitchen use. Special. **49c**
- Two-quart, rust proof, gray enamel perforated pan, with supporting feet which makes it an ideal candler. Special at **49c**

Covered Kettle

- Gray enamel covered kettle, six quart, the ideal size for the kitchen. Special at **98c**

COFFEE PRICES REDUCED

We still blend and roast our own coffee daily and give you the same high grade quality at **45c AND 50c A POUND**

Richardson-Hunt Co.

THE CROCKERY PEOPLE
A LITTLE MORE FOR A LITTLE LESS

Last year the federal treasury was increased by \$205,000,000 in tobacco taxes. In many European salt mines the men working there never come to the surface.

KENNEDY'S Cafeteria

THE PLACE TO EAT WHEN YOU DESIRE TO AVOID THE WORRY OF HOME-COOKED MEALS.
2462 WASHINGTON AVE.

Splendid Recipes Used at Cooking School

Making of bread and rolls is considered one of the most important features of household economy. As a result there was great interest yesterday at the Standard-Examiner cooking school when Miss Gertrude L. Woodruff and Miss Veda L. Hunsaker, the baking experts, gave the recipes for making Parker House rolls, salad or dinner rolls and for bread. The following are the recipes they used.

PARKER HOUSE ROLLS.

- 2 cups scalded milk
- 2 tablespoons butter
- 2 tablespoons sugar
- 2 teaspoons salt
- 1 yeast cake dissolved in 1/2 cup lukewarm water
- Flour

All butter, sugar and salt to milk; when lukewarm, add dissolved yeast cake and 3 cups of flour. Beat thoroughly, cover and let rise until light; cut down and add enough flour to knead. (It will take about two and a half cups.) Let rise again, toss on slightly floured board, knead, pat and roll out to one-third inch thickness. Shape with biscuit cutter, first dipped in flour. Dip the handle of a case knife in flour and with it make a crease through the middle of each piece with melted butter, fold and press edges together. Place in grease pan, one inch apart, cover, let rise and bake in hot oven 12 to 15 minutes. As rolls rise they will part slightly and if hastened in rising are apt to lose their shape.

Parker House rolls may be shaped by cutting or tearing off small pieces of dough and shaping round like biscuit; place in rows on a floured board, cover and let rise fifteen minutes. With handle of large wooden spoon or toy rolling pin, roll through center of each biscuit, brush edge of loaves with melted butter, press lightly by place in buttered pan one inch apart, cover, let rise and bake.

SALAD OR DINNER ROLLS.

Use same ingredients as for Parker

House rolls, allowing 1/4 cup butter. Shape in small biscuits, place in rows on floured board, cover with cloth and pan, and let rise until light and well puffed. Flour handle of wooden spoon and make deep crease in middle of each biscuit, take up and piece edges together. Place closely in buttered pan, brushing with butter between biscuits, cover, let rise and bake twelve to fifteen minutes in hot oven. From this same mixture, crescents, braids, twists, bow knots, clover leaves and other fancy shapes may be made.

BREAD.

- Two cups milk or water (scalded)
- 2 teaspoons salt
- 2 teaspoons sugar
- 1 tablespoon fat
- 1/2 cake compressed yeast
- 1/2 cup water (lukewarm)

Bread flour, about 6 to 8 cups. Put the hot liquid, salt, sugar and fat in a bowl, stir to dissolve salt and sugar. Mix the yeast cake with lukewarm water. When the first mixture is of the same temperature add the yeast mixture to it, add flour to stand until bubbles form, keeping temperature about 90 degrees Fahrenheit (should take about half hour) add flour to make proper consistency and knead until soft and elastic. Moisten, cover and let rise until double in bulk, knead, divide into loaves, shape and put in pan for baking. Let rise again until double in bulk. Bake about 60 minutes in a moderate oven.

The precocious infant had just returned from his first day at school, registering intense ennui. The anxious family gathered around.

"Donald," asked his mother, "what did you learn today?"

"Nothing."

"What, nothing at all?"

"Nope; there was a woman there who wanted to know how to spell cat, so I told her. That's all."—The American Legion Weekly.

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. Hill's Red Can **55c**
- 1 lb. Schilling **55c**
- 1 lb. Hi Value **50c**
- 1 lb. Arden **45c**
- 100 lb. sugar **\$17.50**
- 10 lb. sugar **1.80**

- 1 lb. cinnamon **50c**
- 1-2 lb. cinnamon **35c**
- 1 lb. nutmegs **75c**
- 1-2 lb. nutmegs **45c**
- 1 lb. Ginger **35c**
- 1-2 lb. ginger **20c**
- 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 napha **7.95**
- 100 bars Divide quick napha **7.95**
- 120 bars Pride **\$6.75**

WESTERN MARKET

366 Twenty-fourth St. Phone 2287—2448 Wash. Phone 528
DELIVERY ON \$3.00 ORDER

ELECTRIC RANGE IS ECONOMICAL

Time and Labor of Housewife Saved, Says Power Co. Officials

That cooking with an electric range has been found to be the most economical way of preparing meals when time, labor and everything is taken into consideration, is the opinion of officials of the Utah Power & Light Company. At the cooking school this week, crowds are watching with interest the methods by which demonstrators are cooking tempting dishes with an electric range.

Electricity, for a long time recognized as one of the most efficient producers of heat in such things as the electric iron, is put to its finest work in the modern electric range. The range is so designed that practically all the heat from the electrical units is used in cooking the food. None is allowed to escape and heat up the kitchen. The ovens are designed to retain enough heat to continue the cooking process even after the current has been turned off—thus effecting a substantial saving of power.

With an electric range there is no heat to go up the chimney. No flame, no soot, no smoke, but just a clean, uniform heat which is accurately measured and regulated by automatic features. Those who have used an electric range find that roasts and other foods do not lose weight appreciably in the cooking. All the juices and flavors are retained. This makes quite a saving in food. And waste, for this reason, is kept down to the minimum.

New Homes Fitted for Electric Appliances

The necessity of providing convenient outlets in every room of the house so that electrical appliances may be attached is explained by C. C. Campbell, sales manager of the Inter-Mountain Electric company. This company wholesales every kind of electric fixture and appliance to dealers in the city and throughout the western states.

"In designing a new house," says Mr. Campbell, "architects realize the importance of including plenty of outlets in their plans. Consequently, the new, modern house is pretty well taken care of in this respect. But houses that have been built for a number of years are not, as a rule, so provided. Their owners still have to go to a lot of trouble and inconvenience, such as removing globes from the chandelier whenever they wish to attach the electric iron or the fan."

"Outlets are small, unobtrusive fixtures in the wall, or baseboard, out of sight and out of mind until needed. Then their usefulness at once becomes apparent. Any of the electrical dealers in town will be glad to quote prices on installing the necessary outlets in any home. It's a very simple job to the expert, entailing no tearing up of the home whatever. And the added convenience gained from a sufficient number of outlets amply repays the busy housewife for the small expense involved."

Of the 55,000,000,000 cigarettes manufactured in this country last year, 35,000,000,000 were consumed here.

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

HAD NARROW ESCAPE FROM CHINESE BANDITS

(By International News Service)
SAN FRANCISCO, Sept. 27.—F. Verhoff and his nineteen-year-old daughter, Marion, of New York, are glad that they missed a certain Chinese river steamer which they tried to get passage on to explore the Amur river.

The two, who arrived here recently from a tour of the world, tried at Harbin, China, to get the boat. They missed it. A passenger on the vessel Captain Walter P. James, returned from the trip and told of the bandits who killed two of the crew, seized all the food on the ship and robbed the passengers of \$100,000. Mr. Verhoff and his daughter decided not to explore the Amur.

Murphy's Hotel Utah Coffee



USED AT THE COOKING SCHOOL

Because of its superior merit this coffee has been selected for use by The Standard-Examiner at the school, where its wonderful qualities are being demonstrated to many Ogden housewives. Just ask your grocer for a package.



Good Baking

is the ideal of every housewife. The Standard-Examiner cooking school has shown what splendid results can be secured with

MOUNTAIN BRAND LARD

This shortening has been used, exclusively, at this school. It is absolutely pure and wholesome

Ogden Packing & Provision Company

Utah Manufactories Should Have Your Support

They supply high quality products, worthy of the first place in your home; they provide a market for Utah's farm products that maintains Utah's prosperity; they furnish employment for thousands of Utah people; they spend their money at home, thus helping you.

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