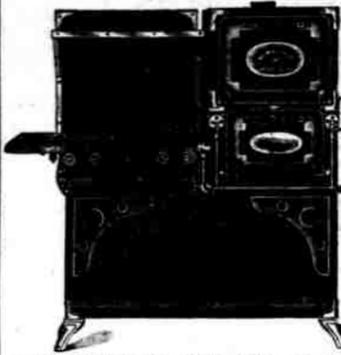


# Second Annual Cooking School of The Washington Herald This Week

## The New Method Gas Range



Differs From All Other Gas Ranges, Consumes 25 Per Cent Less Gas Than Other Ranges

THE New Method Gas Range differs radically from all other ranges; it is different in principle; different in construction; different in appearance.

THE deficiencies of the ordinary gas range have been clearly emphasized in a dozen ways—by the amount of gas they consumed, by the inefficient baking, by the danger of operation.

WE want to prove how impossible it is to explode a NEW METHOD, how evenly and quickly it bakes, how easily it is kept clean, how convenient are the movable simmering burner and the split oven doors.

**Barber & Ross**  
The Big Hardware Store  
11th and G Sts.

"BEST THINGS IN HOUSEFURNISHINGS"

## In Washington It's "Dulin & Martin Co." For "Good Housekeeping" Devices

THE experienced housekeeper, as well as the beginner, recognizes the importance of buying the home needs where the highest standard of quality is maintained. For over a quarter century our housefurnishing department has been recognized as the headquarters for cooking and housekeeping devices of the highest efficiency.

All cooking utensils and other devices used in the lectures on The Art of Cooking can be obtained in the modernly equipped culinary department of our store, or

Visit Our Exhibition at the National Rifles Hall Cooking Lectures

where, for the convenience of patrons of the lectures, we are exhibiting some of the recent productions that are foremost in the art of good cooking and good housekeeping.

## DULIN & MARTIN CO.

China, Glass, Silver, Pottery, Porcelain, &c.  
1215 F Street and 1214-18 G Street

Best Arc Lights \$1.00 Kalamazoo Lights

## G. A. MUDDIMAN & CO.

YOU WILL NOT MISS OUR EXHIBIT ALL THIS WEEK AT NATL. RIFLES ARMORY BEST GAS APPLIANCES

616 12th St. 1204 G St.

Chicago Jewel Gas Ranges Ruud Water Heaters



## WHITE CROSS MILK

Is used exclusively at the Herald Cooking School. Call at our booth and examine our country bottled milk and cream.

The White Cross Milk Company is the only dairy that bottles and pasteurizes its milk in the pure air of the country instead of the dust laden air of a great city.

Dairy: Frederick, Md.  
Office: Washington, D. C.

PHONE NORTH 1112

## FRIDAY PROGRAMME.

DOORS OPEN 12 O'CLOCK—LECTURE AT 2:30 P. M.

Chicken in Casserole Easter Salad  
Potato Doughnuts Chocolate Charlotte

"There is no comparison between actually hearing and seeing these lessons, and trying to get this kind of information out of a book," said one woman at the Cooking School. "I have learned more valuable things, time savers and fuel savers, than I had known altogether before."

### Casserole Dishes

Chicken, sweetbreads, round steak, veal, lamb, and fresh tongue are especially suited to the casserole, flavors being preserved, heat retained, and serving simplified by this method of slow, even cooking. For individual service of eggs in varied forms, and the numerous methods of reheating foods, the ramekins, cottages, and a gratin dishes serve admirably.

Both casserole and fireless cookery offer another chance to the thinking housewife for variety in her meals. Housewives often say that cooking school teachers use so many things these days that nobody else heard of, and that would be impossible to obtain in the average shop, and too expensive for the ordinary woman to dream of. Casseroles and ramekins come in this class, and so do many of the relatively unfamiliar seasonings employed during the culinary demonstrations.

Mrs. Ruggles makes doughnuts during the Friday demonstration, frying them in the same kettle of fat used for all other fried dishes made during the week, and getting a most delectable result. The addition of freshly mashed potato to the doughnut mixture makes a very moist, tender doughnut, quite distinct from the dry, choiky variety usual to amateur cooks. The doughnuts are most evenly cooked on all the outside surfaces, and the fat does not penetrate the inside beyond the thin, delicate crust that covers them.

### The Fireless Cooker

Economy in conserving flavor and retaining food value is secured by evenness of cooking. Meat soups and chowders, dried vegetables and fruits, the cereals and all meats which require long, slow cooking are well adapted to fireless cookery, giving a maximum of food value with a minimum of energy and expense. A cooker of the most approved type will prove truest economy in its results, both as to actual dishes prepared and years of service insured. Given a stock of herbs and spices with the different vegetables available at various seasons, the possibilities of variety in the menu are almost limitless.

For delicious desserts that may be prepared in advance the whipped cream and gelatine combinations furnish vast variety and may be very simple or ornate to weariness. The modern granulated gelatine saves much time, and insures results. If cream be unavailable, beater whites of eggs will give lightness and delicacy without richness. It is such a help to know the last course is a success before even the setting of the table is begun.

## FRANK T. KNOCK FURNITURE CO. INC.

311 Seventh St. Opposite Saks & Co.

\$1 Weekly Sole D. C. Agents for HOOSIER KITCHEN CABINETS \$1 Weekly

The Hoosier Kitchen Cabinet is a silent servant that waits on you all the time and saves you miles of steps.

Yours for \$1 Weekly

How can you afford to be without one.

Each Hoosier Cabinet Carries This Complete Equipment

- Sanitary, self-cleaning four bln. removable sifter, capacity, 65 pounds.
- "Clock-face" patented daily want list reminder.
- Roomy cupboard for cereals, dishes, &c.
- Self-feeding metal sugar bin with dust-proof lid.
- 5 crystal glass spice jars, air-tight metal lids.
- Glass tea and coffee jars, air-tight metal lids.
- Crystal glass salt box.
- Handy strainer hooks.
- Sanitary rolling pin rack.
- Improved metal bread and cake box, concealed metal lid.
- Metal cake tray.
- Cutlery drawer in three compartments.
- Large pot and kettle cupboard.
- Pan racks.



- Sliding shelf for pots and pans. Convenient cutting board.
- Patented aluminum covered table, size 48x20 inches, larger more convenient than a kitchen table.
- Adjustable copper plated door fasteners.
- Ball-bearing casters, high-grade pressed steel.
- Golden Oak outside splash, water and steam-proof.
- Ivory white inside splash in upper section.
- Size of cabinet—height, 45 inches; width, 40 inches; depth of lower section, 25 inches.

## We're Going to The Herald Cooking School to Hear the "Columbia Favorite"



This Columbia "Favorite," With 26 Selections, on 13 Double-Disc Records.

\$59.10 at \$5 a month, and on free trial.

IMPORTANT NOTICE.

All Columbia Records can be played on Victor talking machines. Likewise, all Columbia instruments will play Victor Records.

Columbia Phonograph Co., 1210 G St. Nw.

Follow the Crowd at the Cooking School TO THE BOOTH OF

Dr. Schindler's Peanut Oil Butter, White House Salted Peanuts, Sucrene Sirup, (Maple Flavor.)

Pure, wholesome, toothsome, dainty, delicious. Made in Washington's Model Food Factory by

Vegetarian Food & Nut Company.

10% Discount on Accounts Closed in 30 Days.

## Mayer's

409 to 417 Seventh Street.

### FOR KITCHEN ECONOMY USE



#### A "McDougall" Kitchen Cabinet

The "McDougall" saves time in the preparation of every meal—saves hundreds of steps, and saves a large amount of food that is ordinarily wasted.

Ten Different Styles. \$21.00 to \$41.75



#### A "Thermatic" Fireless Cooker

Food prepared in the "Thermatic" Fireless Cooker does not lose weight in cooking. The cheaper cuts of meats are rendered as delicious as the most expensive.

Nine Patterns. \$10.75 to \$35.00



#### A "Leonard" Porcelain Refrigerator

Food keeps sweet longer in the "Leonard" Refrigerator on account of its uniformly low temperature and perfect circulation of dry air. The refrigerator will last a lifetime.

Thirty-five Sizes. \$22.25 to \$100

See These Demonstrated at the Cooking School.

Mayer & Co. 409-417 Seventh St.

Good Teeth Are Essential to Good Health.



Visit Our Booth at the Cooking School. Souvenirs.

### JUST A LITTLE WORD OF ADVICE

DO NOT put off visiting the dentist at least every six months. A careful examination of your teeth at reasonable intervals may be the means of saving your health.

DO NOT wait until there is pain. This often means loss of tooth structure, and a trying ordeal with the dentist.

### HOW TO CARE FOR THE TEETH

The best health assurance is to have good teeth. Many forms of illness result from poor teeth. Think this over.

For further information on this important subject, see

## THE ORAL HYGIENE DENTIST

Northwest corner 9th and E Sts. N. W.

Entrance on E Street

PHONE M 5748