NTM

AGE Two
THE WEEKLY CHRONICLE
 SEE ouv new haris-

The D. L. Houle Shop



## ODT Discontinues Burkett Author $\begin{array}{ll}\text { Temporary "T" } & \text { Of Insurance } \\ \text { Rations For Cars } & \text { Restriction Bill }\end{array}$

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Friday, April 9, 1943


USO Does About Face As WAAC's Come Into Town
Old Age Pension
Qecipients List Is Announced

## How to handle the War



II you take good care of your modern gas
range, it can feed your family for years and COUN I your food values on the Yardstick Diet, for a well-fed family in spite of war limitations. In fact, England has found that the people are much better fed on wartime rations, than they were before! The U. S. Army and Navy count their vitamins. They serve balanced meals, cooked scientifically, as you could see by inspecting the men's dinner trays.

Then Hold On to the Vitamins Vitamins have to be handled with kid gloves, or they vanish in thin air. Get FRESH fonds; guard them with gas refrigeration; and cook ONLY until done. Overcooking will cut down the nourishment.

## Good-tasting Meat

Combinations
Serve pork with grits. Ham, with rice. Beef, with spaghetti. And have you ever cooked a hambone with black-eyed peas or dried beans? It years. It has those simmer-burners, for flawbaks vegetables, thermostat-control, for correct ball-bearing roasting; a smokeless broiler op fuicen for sizzling foods in their own
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## Beef Shortcake

li. cubed beef
1 can condensed
mushroom soup c. sliced onion musthoom soup
Salt, pepper
8 pastry suarea cook seasoned beef in very little water in
tightly covered pan. While pastry tightly covered pan. While pastry cakes are
baking in hot oven, brown the cooked greased frying pan, add the conions beef greased frying pan, add the onions to cook
tender. Then add the condensed soup, and the peas, to heat through. Taste, to be sure it's seasoned enough. Serv, with the hot pastry
 makes a masterpiece.



