

Hundreds Attend Opening of School

MAGIC OF FOOD IN IMAGINATION OF COOK SAYS SNYDER'S GUEST

Says Food Itself Catches Power to Awaken and Delight Those Who Look and Eat.

By Miss Jessie Hogue.

There is a magic something about food—a quality that, conceived in the imagination of the cook, is in subtle and devious ways expressed until food itself catches the power to awaken and delight in those who look and partake. To sit down to a dinner bereft of it is indeed a sad proceeding. Unnecessary, too, cultivating the thousand and one tricks that make food tempting is the smart housewife's delight, her play to the gallery, so to speak.

Making some meat and fish—everyday ordinary varieties—appealing and appetizing is what I call "putting on the parsley." For parsley is the most widely used garnish there is. However, a sprig of parsley for every drab dish is not the whole story. Food must be brought to its delicious point of discrimination and ingenuity. No parsley, early, fresh and green though it may be, ever made for an ill-cooked roast.

Consider Such a Dinner!

Just consider two effects a dinner of this fare can give—pot roast, potatoes, carrots and bread and butter. Picture it first with no interest taken in it except as sustenance and you will find it rather dreary.

But, if you sear the pot roast to a dark brown with slices of onion and a fraction of a clove or garlic in the pan, then boil it slowly for hours in a small amount of water to which the juice of canned tomato is added to flavor, it will take on entirely different aspect. Just try it sometime. Then serve it on your very best platter, if it is silver, all the better, and pour part of this rich gravy around it. Top the meat with parsley and serve the extra sauce separately.

There is nothing quite so good with a pot roast as a baked potato, sprinkled with a bit of paprika, done to a turn, popped open and butter. The carrots, if cut in lattice shape with the wiggly cutter that does it so quickly, or in slender strips, are pleasantly dressy. A compote of watermelon pickle, a dish of celery curl and ripe olives, bread sticks and butter balls bring to the dinner table an air of festivity.

Good Eats—Well Prepared.

No good cook will allow expensive cuts of meat to come to the table in mediocre fashion. A crackling brown is the fundamental decoration for roasts, steaks, chops. This crispy brown may be enhanced, but

Gingerbread to Be Served Merchants

There'll be old-fashioned gingerbread, with trimmings, for business men of Snyder who go to the Palace Theatre Tuesday morning between 9:00 and 10:00 o'clock.

"Tell the men they'll have a big time if they'll come down for a few minutes," Miss Hogue told The Times.

So you business men come on down any time between the designated hours, grab yourself a few bites and a bit of sociability, and get acquainted with this woman who is overflowing with good ideas about good eats.

Many Folks Out to Hear Bird Sextette

The Armstrong Bird-Brand Cowboy Band entertained hundreds of folks in this trade area Thursday afternoon. The six musicians, who were headed by Tex Armstrong, played at five local stores and one Hermleigh store.

Popular numbers and the "break-down" tunes made popular by the Cowboy Band and other radio entertainers were featured by the entertainers.

Fargason Brothers featured the band at Hermleigh. In Snyder they played at Brown & Son, N. M. Harpole, Edd Dodds, Piggly-Wiggly and Pick & Pay.

LOCAL AND PERSONAL

A. P. Morris, local business man, is spending the week in San Antonio.

Miss Genevieve Jarratt is visiting relatives and friends in Roscoe and Loraine this week.

Mr. and Mrs. W. C. Hamilton and children of Memphis, formerly of Snyder, are guests of Mr. and Mrs. J. S. Bradbury and other friends here this week.

Mrs. Bob Warren of Post, a former resident of Snyder, visited relatives and friends here this week. Mrs. Warren's parents, Mr. and Mrs. R. L. Merrill, live here.

Mrs. N. B. Sisk and Orna Sisk of Maypearl were guests last week of their son and brother, Noa B. Sisk, and family. The two spent from Saturday until Thursday here.

Mr. and Mrs. Joe Graham and daughter, Helen Jo, visited with Mrs. Graham's sister, Mrs. Charles Taylor Jr., in Colorado last Sunday. Mrs. Taylor is the former Miss Mary Ellen Martin.

Earl Johnson and sons of San Antonio were week-end guests of their parents and grandparents, Mr. and Mrs. S. L. Johnson. Mr. Johnson returned home the first of the week, but his two sons will visit with Scurry County relatives and friends all during the summer.

Mmes. H. G. Towle and Pearl Shannon and Miss Mary Margaret Towle were in Colorado last Friday to attend a tea given by Mrs. J. H. Greene and Miss Nelle Harper Greene. The two Snyder women assisted their sister, Mrs. Greene, in receiving 150 guests during the afternoon, and Mary Margaret assisted her cousin and her friends in serving the guests.

not made up for, by parsley. For the sake of variety on different occasions, use water cress, mushrooms, triangles of toast or strips of pepper.

As important as making the most of meat dishes are the touches the clever chef has for the fish. Wedged shaped pieces of lemon and parsley are necessities if you wish to astonish and please your guests with a bit of broiled fish. Hard-boiled eggs and paprika give zest to a cream sauce served with the kinds of fish that are broiled, such as cod, salmon, haddock, and red snapper.

A creamed fish becomes more unusual when served in French scallop shells topped with buttered bread crumbs.

Makes Hit at First Session



She made a decided hit with the women of this area Monday afternoon—this vivacious Miss Jessie Hogue, who has conducted successful cooking schools from Canada to the Gulf of Mexico.

If you weren't there Monday—or if you were—won't you accept a cordial invitation from this, our distinguished and friendly guest for a half week? And from The Times publishers?

MANY NEARBY COMMUNITIES REPRESENTED

Women from many surrounding communities joined with several hundreds Snyderites Monday afternoon to greet Miss Jessie Hogue, renowned foods expert and home economist, in the opening program of her three-day School of Cookery.

The air-conditioned Palace Theatre was filled almost to capacity when the school opened at 2:00 o'clock.

Miss Hogue won the plaudits and admiration of those who attended the opening day. Close attention was given all demonstrations, and the lecturer's constant stream of suggestions were happily received. "The Question Box" and awarding of prizes were features of the day.

To Snyder From Athens.

The cooking school leader came to Snyder direct from Athens, where she concluded a school Saturday. Only a few days before she had been in Colorado.

"I am here to help the women of this section with their kitchen and household problems," she said, "and I want all of them to know that they can find me ready to help at any time while I am in Snyder."

She repeated this invitation, with emphasis, in the opening session. "This is your cooking school," she said, "and I will be disappointed if you do not use it."

Miss Hogue was introduced by Mrs. A. C. Preull of Snyder, who welcomed her in behalf of housewives of Snyder and surrounding trade area.

Cooks "Meal in One."

Among recipes and demonstrations brought by the visitor Monday was a "meal in one." Two beef chops were seared in a tablespoon of Mrs. Tucker's shortening, and one teaspoon of Morton's salt was added for each pound of meat. Green peppers, filled with cooked rice, were placed on the chops in the skillet in which they were seared. The expert added a finely chopped small onion, two tablespoons of celery and one medium sized can of tomatoes. The mixture was then simmered for two and one-half hours. "Serve the 'meal in one' with lettuce, topped with 1000 island dressing, a drink and a slice of bread, and the body will be vitamin fed," Miss Hogue told her class.

An asparagus-tip wheel was also featured by the visitor on the first day. Other demonstrations included veal olives, sour-sweet string beans, Morton's health potatoes, mystery cake, Admiration pie, fruit salad, cheese combination salad, CCC cheese and pineapple sherbet.

"Question Box" Featured.

"The Question Box" and decorative dishes will be featured Tuesday at the cooking school hours, 2:00 to 4:00 o'clock.

Visitors are urged to drop questions in the box at the entrance to the Palace Theatre. They will be answered out of Miss Hogue's wide experience and constant study of kitchen and household problems.

"There will be nothing dry in this cooking school," Miss Hogue said in substance during Monday's program. And she proved it, to the delight of hundreds of women.

Remember, you will be carried to and from the cooking school, if you live within the city limits, provided you call 47—the Times office—before 1:00 o'clock. And watch for tomorrow's issue of The Times—the third consecutive daily published in connection with the school.

ONION BREATH EASILY CURED

You need not worry about "onion breath" if you follow Miss Hogue's suggestion at the Monday afternoon session. "After eating fresh onions," she said, "sip a glass of sweet milk from Scurryland Dairy and remove the odor from the breath."

Other suggestions she gave were: Grease molds with Mrs. Tucker's shortening before filling them with jello or gelatin.

When removing fudge from the stove add a teaspoonful of K C baking powder and it will be much lighter.

Place a tablespoonful of Morton's salt in the lower part of a double boiler and the upper part will be 15 degrees hotter.

Place a teaspoonful of Admiration coffee in gravy and it will be much tastier.

Suggestions on How To Enjoy 3 Sessions

Here are a few pertinent suggestions about the cooking school:

Turn all holds loose these three days and really enjoy this pleasant interlude.

Don't forget "The Question Box." Miss Hogue wants and expects you to use it.

Use your "Question Box" blanks for note-taking if you like—and don't forget your pencil.

When you trade with merchants who are cooperating in making the cooking school successful, tell them you appreciate their interest in bringing such an outstanding personality as Miss Hogue to Snyder.

WHO'S WHO IN TIMES SCHOOL

Edgar Taylor's grocery products will be featured in Tuesday's session. Edd Dodds will furnish the meats, as he is doing all three days. A Frigidaire, sold locally by King & Brown, will be featured on the stage and used by Miss Hogue.

Piggly-Wiggly furnished Monday food products, and an Electrolux, sold here by Community Natural Gas Company, was used.

The visitor is a guest of the Manhattan Hotel, and takes her meals at Leath's Cafe. Her beauty work is being done by Every Woman's Beauty Shop, owned and operated by Mrs. Woodie Scarborough.

Products featured exclusively in the school are as follows: Nellie Don house dresses (worn by Miss Hogue), Ware's Bakery bread, Scurryland Dairy milk and cream, Red and White flour, Edd Dodds meats, K C baking powder, Red and White canned goods, Morton's salt, Admiration coffee, Mrs. Tucker's shortening.

Elvergn McFarland Takes B. A. Degree

Miss Elvergn McFarland, daughter of Mr. and Mrs. W. R. McFarland, returned to her home here early last week after having received her bachelor's degree from Hardin-Simmons University, Abilene, last Thursday.

Miss McFarland attended Mary Hardin-Baylor College in Belton one year before going to the Abilene school. Her major is business administration.

MANY HELP TO MAKE SCHOOL A BIG SUCCESS

The following merchants or products, in addition to those listed on the first page of this issue, are participating in the Times Free Cooking School:

- Bell's Flower Shop.
- Community Natural Gas Co.
- Piggly-Wiggly.
- Snyder Steam Laundry.
- Graham and Martin.
- Pick and Pay Store.
- Great West Mill and Elevator Company (Amaryllis flour).
- E. J. Bradbury's Service Station.
- Snyder Bakery.
- Basement Coffee Shop.
- Snyder Tailoring Company.
- H. G. Towle Jewelry Company.
- Snyder National Bank.
- Texas Coca-Cola Bottling Company.
- Louder Motor Company.
- J. C. Penney Company.
- The Fair Store.
- Economy Dry Goods Company.
- Snyder Hardware and Implement Company.
- All-American Pressure Cookers.
- Bell's Flower Shop.
- Hollywood Shop.
- Hande-Dande.
- Harless and Carr.
- Myrl's Beauty Shop.
- Stinson Drug Company.

Soap as a Substitute.

A good substitute for dressmaker's chalk in sewing is a piece of soap. A cake of soap that is worn down to a thin piece usually has a fine, sharp edge, or a piece may be cut off a new cake and sharpened. Lay your dress pattern, quilt pattern, or any other pattern on the material and mark around it with the soap. The line will be fine and clear, especially if the material is of dark color, and there will be no chalk dust to scatter. Little leftover pieces of laundry or toilet soap may be used this way.

A Homemade Cleaner.

A vinegar and salt solution is an aid in cleaning. Make a paste by moistening one-third cupful of salt with one-fourth cupful of vinegar. Apply on a soft cloth to stained or streaked porcelain or enamel tabletops, breakfast tables or plain wooden tops of tables. With a little rubbing the articles will be cleaned.

Clear as a Crystal.

When a glass, a water cruet, or a vase apparently has been ruined by allowing hard water to stand in it, fill with sour milk and let stand 24 hours. When washed all stain will have been removed.

Kitchen lights should be placed so that the worker's shadow will not fall on her work at the sink, stove, or worktable.



Peas With Trimmings

THERE is no better canned vegetable than a can of peas served just as it comes from the can, but peas with trimmings are also delicious, and serve to vary your menus. Peas and cheese, for instance.

Peas au Gratin: Heat the contents of a No. 2 can of peas in their own liquor until it is almost entirely absorbed, then spread the peas out in a buttered glass pie plate or shallow baking dish. Sprinkle with salt and pepper, and pour over six tablespoons cream. Cover with one-half cup grated cheese, and dust with paprika. Place under broiler flame or in a very hot oven until the cheese melts and browns and the cream bubbles. Serve from the dish in which baked. Serves five to six.

A New Pea Salad

Pea and Beet Sandwich Salad: Dissolve one package lemon gelatin in one cup boiling water, and add one-half teaspoon salt. Add two tablespoons of this mixture to two packages of cream cheese, mashed. Now divide the remaining gelatin into two equal parts. To part one add one tablespoon vinegar, two teaspoons horseradish, seven tablespoons liquor from canned beets and one-half cup of the beets. To part two add one tablespoon vinegar, one tablespoon India relish, seven tablespoons canned pea liquor and one-half cup of the peas. Pour part one into six individual wet molds, and let harden in refrigerator. Then add the cheese mixture, spreading it evenly over the hardened gelatin, and let chill again. Then pour in part two, and finish hardening. Serve unmolded onto lettuce, and garnish with mayonnaise. Serves six.*

To Prevent Crumbs in Icing.

Lightly rub away all crumbs that will come off, then sift over with confectioner's sugar, smoothing it gently with the hand to help adhere. You will have a neat cake devoid of those objectionable little brown specks. And the icing may be applied smoothly.

Any boiled syrup can be kept from crystallizing by adding a pinch of baking soda while cooking.

Cooking School Expert Has Good Personality and Variety of Talents

Miss Jessie Hogue, who is conducting the Times Free Cooking School Monday, Tuesday and Wednesday afternoons from 2:00 to 4:00 o'clock, has one of the most pleasing personalities and versatile vocabularies the average person will contact in the course of a lifetime.

She has seen so many varied experiences in her career that it is easy to understand how she has gathered such an array of pleasing and interesting characteristics.

Born 85 miles north of Memphis, Tennessee, she was trained in early youth for a musical career. She has sung in some of the leading opera companies of the country.

Since abandoning the career of her early training, Miss Hogue has held cooking schools in many of the largest—and in a number of the smaller communities of the nation.

This master of the art of cooking and making home more livable has been accused of everything from being an old maid to being the owner of a buxom figure. It is reported that she is extremely proud of her knees and quite fond of silk hose.

Miss Hogue is business-like, and as cool as the proverbial cucumbers she uses in some of her deli-

cious salads. But withal she has a keen and highly-developed sense of humor—the women who have heard her from the stage can vouch for that.

Snyder is fortunate in having Miss Hogue as her guest for three days. The Times joins hundreds of women in expressing regret that the visitor must leave so soon.

A Little Vinegar.

No doubt many housewives who buy only sweet milk would sometimes like to make sour milk and soda corn bread or cake. This can be accomplished by adding one tablespoon of vinegar to sweet milk ten minutes before using. The same identical results will be obtained as when using buttermilk.

Ten Year's Service.

Most housewives take pride in their aluminum and experience genuine pleasure in keeping it bright. It is true that the initial cost is a little high, but considering the amount of wear that it gives, it is the most economical.

Miss Rubye Curry visited with friends and relatives in Post and Lubbock Friday.

Powdered Sugar Substitute.

If there is not quite enough powdered sugar to make the required amount of uncooked frosting, add cornstarch until the mixture is of the proper consistency. Its presence cannot be detected, and the frosting will be creamy and firm.

In El Paso



HOTEL PASO del NORTE

LOW RATES
SINGLE \$2.00-\$2.50 and \$3.00
DOUBLE \$3.50-\$4.00 and \$4.50

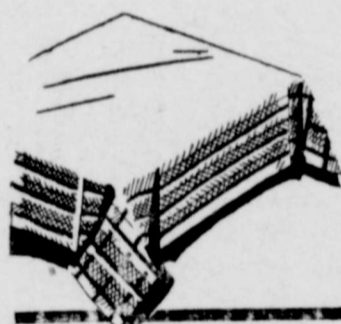
CONVENIENT HOTEL GARAGE
EXCELLENT RESTAURANTS

M. A. HARVEY, Prop. G. M. HARVEY
J. B. CHANEY, Mgr.

Table Linens

for Every Occasion are Being Shown
and Priced Specially This Week at...

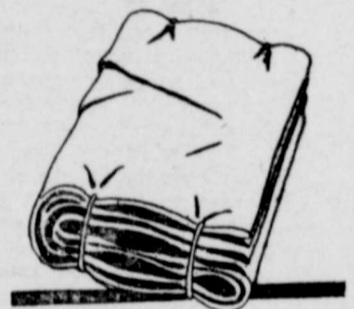
PENNEY'S



**A Value! Summer
Luncheon Cloths
Gay Plaids Part Linen!**

45c

50x50 size. Lovely pastel plaids on a neutral ground! Fresh and cool—easy to wash! Hemmed. You'll need several. Buy now!



**Lustrous Linen Finish
RAMONA
CLOTH**
For Better Table Linens!

210 yard

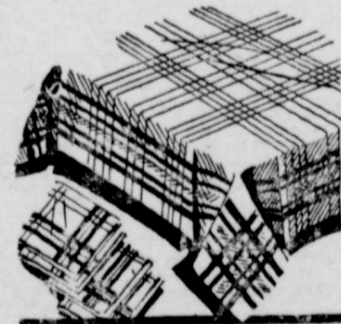
Smooth! Snowy white—it sets off your table—goes through laundering after laundering without a sign of wear! 36"!

"Ramona" Napkins

Hemmed!
6 for 29c
17 x 18—nice family size in sturdy cotton! Hemmed! White only! Buy now!

Mercerized Damask

64" Wide! only
49c yd
Attractive damask patterns! Good serviceable quality! White! A buy!



**52" x 52" Linen Crash
Luncheon Cloth**
Amazingly low priced at

69c

Your choice—a smart all-over plaid or a plain center with a rich colorful border! Why not one of each? *Linen napkins, 13 in. x 13 in. to match, 6 for 39c.*

Many Other Items

are featured during this month at your Penney Store during our Great White Way Event.

CONGRATULATIONS, TIMES!

Our Home County Paper is to be congratulated upon the progressive spirit and hard work that made this its first Free Cooking School possible. We bespeak success!

PENNEY'S

J. C. PENNEY COMPANY, Incorporated

Hotel CECIL

Where a Warm Welcome and GOOD SOLID COMFORT are always waiting for you.

700 ROOMS

\$1. to \$2.50 single
\$1.50 to \$3.50 double

Los Angeles

COFFEE SHOP FEATURES WONDERFUL FOOD

PARK YOUR CAR AT HOTEL REAR ENTRANCE SEVENTH & MAIN STREETS

RED & WHITE FLOUR NAMED BY LECTURER

Red and White flour has been selected by Miss Hogue for use in her cookery demonstrations and lectures at the Palace Theatre.

This flour, according to the millers—who are among the oldest and most experienced in Texas—is dependable for pie, cake, bread and pastries. It has been proven over and over by actual oven tests that are the same as it undergoes in your kitchen.

It is milled from choice wheats and is uniform. From tests made 90 per cent of all baking failures are attributed to the variations in flour. The rich, full wheat flavor is retained in every sack of Red and White flour, according to its millers.

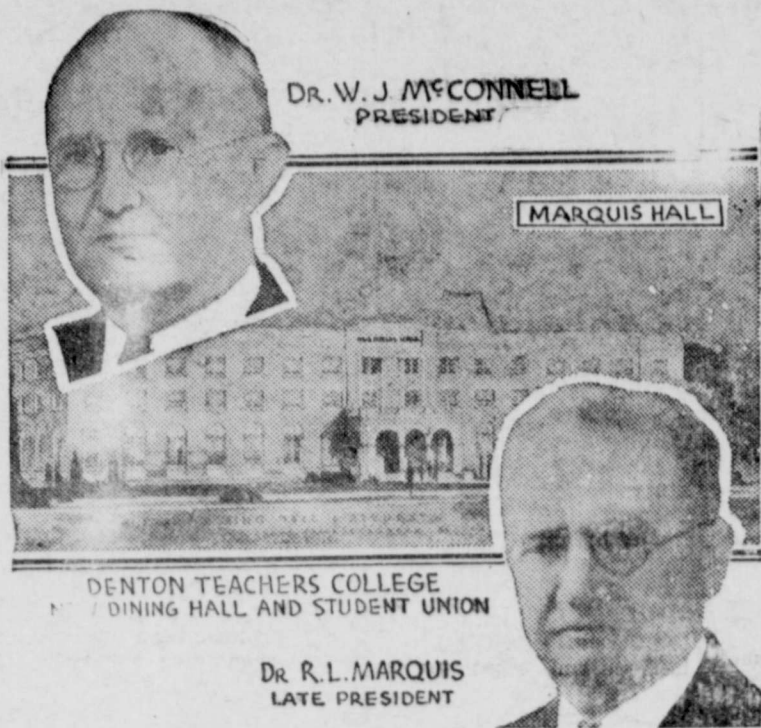
"Flour is one of the most important products I use in my scientific cookery demonstrations," says Miss Hogue. "That's why I'm always most careful in its selection. Red and White, the flour I choose for the Snyder cooking school, has proven to be the finest choice I could have possibly made in this city.

"I realize that the housewife, like myself, must have a thoroughly dependable flour. No one likes baking failures. Good flour is the best insurance against baking failures that I could possibly recommend."

To Remove Scorchs.

Wet a small rag with peroxide and place over the scorched garment, then press with the iron and all the scorch will disappear from the garment into the rag.

A head of lettuce may be kept fresh for several days by placing it in a deep bowl with the stem in fresh water and covering with a plate. The water should be changed frequently. Leaves may be removed as they are needed.



DENTON TEACHERS COLLEGE
DINING HALL AND STUDENT UNION

DR. R. L. MARQUIS
LATE PRESIDENT

Despite the numerous spring rains, work on Marquis Hall, the new PWA dormitory at North Texas State Teachers College, Denton, is progressing rapidly and the building will be completed according to

schedule. The building, which will cost \$210,000 exclusive of fixtures, will be completed in January and will be opened in February at the opening of the coming spring semester.

Virginia Will Makes Good Record at Tech

Miss Virginia Will, who was valedictorian of the May graduating class of the local high school last year, is continuing her notable scholastic record in Texas Technological College, Lubbock, this year.

The Snyder girl was one of the highest ranking freshman students in the Lubbock school the first semester, and her high average continued the second semester. She is attending summer sessions there now.

Cooking utensils that fit the size of the burners on your stove give the most satisfactory service.

Morton's Salt Used By School Lecturer

Morton's salt, long a favorite with millions of housewives in America, is a participant in the Times Free Cooking School, and is being used exclusively by Miss Jessie Hogue, lecturer and demonstrator.

The familiar round blue package filled with the tiny squares of salt is doing its part in making the cooking school menus and meals big successes, just as it does in millions of homes daily.

Use Strained Honey.

Strained honey can be used in place of sugar or molasses in making cakes. Honey has a peculiar characteristic of keeping them mellow, fresh and moist. Little or no shortening or butter is required, due to a certain acid present in all honey. Only a small amount of soda is required to be added to the dough to make a spongy, well-aerated cake or cookie. No sour milk or other acid or baking powder is needed when honey is used, and very little soda. Since the honey dough keeps almost indefinitely, you can always have a crockful of it handy in the cellar, or other cool, dry storeroom.

A sprig of mint and a maraschino cherry frozen into the ice cubes in your electric refrigerator makes the water served on the table more attractive.

Pete Gets Ideas on Using Snake Skins

Pete Benbenek, local bootmaker, who is interested in the tanning school that is being conducted here Monday and Tuesday, made some inquiries recently through the county agent in regard to tanning snake skins. He had in mind the making of shoes from the skins.

From the Department of Agriculture promptly came a reply, with a general tanning bulletin, and plenty of information about where to get snake skin tanning details.

The two-day tanning school is under direction of M. K. Thornton, Extension Service leather specialist. Farmers, ranchers and others interested in tanning and processing their own hides are invited to attend the demonstrations each day.

New Illness Insurance.

J. E. Kridler, who is making his headquarters at the Stratford Hotel, is introducing to Snyder and Scurry County people the illness protection offered by the Physicians and Bankers Indemnity Company of Dallas, a state-wide insurance organization. The plan has been endorsed by three of the practicing physicians of Snyder.

Keep a piece of paraffin in your machine drawer. Rub on stiff material that is hard to sew and your needle will pass through it smoothly and easily.

THE TIMES COOKING SCHOOL

is conducted for your benefit. It will pay you to attend

MISS JESSIE HOGUE

will discuss problems of the home and the merits of products she uses in the school. Be sure and notice the special demonstration of the double-tested, double-action

KC BAKING POWDER

ECONOMICAL AND DEPENDABLE

Same Price Today as 44 Years Ago

25 OUNCES FOR 25c

★ Manufactured by Baking Powder Specialists who make nothing but Baking Powder — under supervision of expert chemists of national reputation.

Hundreds of Thousands of women have received THE COOK'S BOOK. You can get a copy of this beautifully illustrated book—full of practical, tested recipes that will please you. Mail the certificate from a can of K C Baking Powder with your name and address and your copy will be sent postage paid.

Address **JAQUES MFG. CO.**
Dept. C. B. — Chicago, Ill.

Name _____
Address _____

K C is economical. Because of its high leavening strength only 1 level teaspoonful to a cup of flour is sufficient for most recipes.

It is a time saver. That's due to the double action. One action in the mix and the second, a stronger action, in the oven. You can prepare dough for biscuits, muffins, etc.; hours in advance, set in a cool place and bake when desired. No need for hurry when using K C.



MILLIONS OF POUNDS HAVE BEEN USED BY OUR GOVERNMENT



MISS HOGUE

Says:

One can not be too careful about the source of the family's meats. I believe you have one of the finest markets in West Texas at Edd Dodds fine store.

Edd Dodds

Sanitary Market

Here Are Some Specials for Tuesday!

Good Tender Cuts	Per Lb.
7-STEAK	15c
Fancy Quality	Per Lb.
RIB ROAST	12c
Fresh Country	Per Lb.
BUTTER	32c
Fresh Ground—Pork Added	Per Lb.
LOAF MEAT	12½c

EDD DODDS

"SCURRY COUNTY'S LOW PRICE MAKER"

OFFICIAL NEWSPAPER FOR SCURRY COUNTY AND CITY OF SNYDER

The Scurry County Times

Founded in 1887

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Any erroneous reflection upon the character of any person or firm appearing in these columns will be gladly and promptly corrected upon being brought to the attention of the management.

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SUBSCRIPTION RATES.	
In Scurry, Nolan, Fisher, Mitchell, Howard, Kent, Borden and Garza Counties—	
One Year, in advance	\$2.00
Six Months, in advance	\$1.25
Elsewhere—	
One Year, in advance	\$2.50
Six Months, in advance	\$1.50

EIGHT SQUIBS FOR TODAY.**Splits Hold the Spotlight.**

Speaking of women . . . Talkative Tillie says this split skirt rage is all right as long as it reveals only a few more inches of peach or pink slip. But it would be disastrous, she thinks, if it were to spread to other parts of women's wearing apparel.

† ◻ †

A Joke Popeye Wouldn't Like.

Whether you eat spinach or whether you enjoy life, this little joke should appeal to you. Mother: "Now, Honeybunch, eat your spinach like a good boy." Honeybunch: "I don't like spinach." Mother: "Well, just pretend you like it." Honeybunch: "No, I'll just pretend to eat it."

† ◻ †

The Grafters Are Coming.

The Chamber of Commerce could do nothing more useful for business and professional men than to appoint a committee to investigate every fly-by-night scheme that comes to town. For as sure as you are born, the grafters will be coming thick and fast if we reap the crop that is in prospect this fall.

† ◻ †

Editions for the Women.

As best they could, Times publishers are providing news of interest to women in these special cooking school editions. Of course we are wedging in enough brain food for the men to keep them interested, but these are primarily women's editions. Even most of the editorials are written from the woman's angle. We hope you read and enjoy every page.

† ◻ †

Your Hair's All Right, Madam.

No need to worry about your hair, madam, even when you attend the cooking school every afternoon. For Snyder, as you know, is well supplied with modern beauty shops that boast modern operators. No need to go to the larger cities for even your most exacting hair work, as the case is with fastidious women who live in some towns the size of Snyder. Come to Snyder, where beauty shops are really beauty shops.

† ◻ †

The Women Could Do It.

It's up to the women. Snyder has never had a really inclusive clean-up campaign with the exception of that long ago when she was trying to secure Texas Tech. Under the guidance of the women—God bless their hearts—that love cleanliness, this town could be transformed from one of ordinary cleanliness to one of extraordinary cleanliness. The men have piddled around at cleaning up most of the time. Why not give it a trial, dear women of Snyder?

† ◻ †

Women and World Peace.

Says a painstaking exchange: "From Europe come approving reactions to Mrs. Grace Morrison Poole's declaration that world plenty can come again only in the wake of assured world peace. The President of the General Federation of Women's Clubs offers her telling words to the triennial convention at Detroit. "Food, shelter, opportunity, social security—these are all bound up in the world demand, made vocal by women, that all war shall be prevented."

† ◻ †

We Couldn't Do Without 'Em!

We just couldn't do without the women who help keep the business wheels of Snyder running from day to day. They sell you muslin or dainty underthings. They keep your books or write your business letters. They send your telegrams or write your news. They help run your county and your city. They operate beauty shops and sell women's wear. Nope, we couldn't do without 'em. We'd probably have a much better town if we had more women in our business life.

Snyder's Food Stores.

Snyder is one of the most fortunate towns in West Texas as far as her food stores are concerned.

Housewives who move to Snyder—and there have been a number of new ones in recent months—like the grocery stores and markets so much that they go out of their way to tell folks about it.

"You can always find just about anything you want in the way of food, and the prices are always in line with prices in the larger communities," say these new housewives. And the ones who have been here year in and year out know this to be true, too.

Not many years ago a grocery store was just another place to go for gossip and something to eat. Service and modern display were practically unknown. The cracker barrel was the rallying point. Tobacco juice and bulk everything. Not too much cleanliness. Just the good old staples.

What a transformation now! Walk into a Snyder grocery some day with the idea of making just such a comparison as this. Courtesy and service are combined so adroitly with modern business methods that you get your shopping done efficiently and pleasantly—without any loss of old-time friendliness.

Another interesting thing about food stores of Snyder: You can buy a variety of foods that would have cost our grandparents a young fortune—and actually save money above what staple meals once cost. Housewives from farm, ranch and town have learned that they can keep their menus balanced for health and pleasure without sacrificing their longings for "something different."

Hail to Snyder's modern grocery stores! May they never be replaced by the old-fashioned cracker-box store that was friendly enough but far from clean or helpful enough.

EDITORIAL OF THE DAY.**OUR PRIDE IS PARDONABLE.**

"When you think this country won't green up when it rains, you're crazy," remarked a long-time resident of West Texas yesterday, after making a swing through the country around Abilene and noting the riot of greenery visible on every side.

At the worst of the drouth there was talk of its taking years to get the range back into its customary good condition. Now that a month or two has passed since the rains set in, the fallacy of this belief is made manifest.

You would have to search the remotest recesses of your memory to recall a time when the countryside looked greener and prettier than it does at this moment. Perhaps you would be unable to recall such a time, especially after you have had a good look at the fields and ranges this month.

Talk of permanent ruin of once-flourishing farms as a consequence of the drouth sounds just a bit silly in light of our experience in West Texas. To be sure, in many regions fields and ranges have been badly damaged by wind erosion, but to say that most of these battered lands won't come back in due time is to defy Nature and cast experience aside.

As Nature in time repairs the ravages of war, she has a habit of covering over the scars left by elemental disturbances. Our own region suffered little damage from the duststorms—indeed, we received, in this immediate section, a large deposit of rich soil from Kansas, Nebraska and Oklahoma—and now that rain has come we have fresh evidence that West Texas can stage a comeback from drouth with startling suddenness.

It is just another demonstration that we inhabit a region with many natural endowments. Our pride in it is pardonable.—Abilene Morning News.

Diner—"Do you serve crabs here?"
Waiter—"We serve anyone; sit down."

**WHAT WOULD YOU DO IN A CASE LIKE THIS . . .**

A man comes to your door. You answer his knock, keeping the safety-latch on the door. You don't know him, and he can't identify himself as a representative of one of the established companies or stores you've come to know and trust. He's selling something you've never heard of.

QUESTION:

Would you open the door?

ANSWER:

No. Not if you're like most of the women who keep house and buy things for themselves and their families in this community.

REASON:

Experience has taught them that the greatest danger in admitting strangers is the danger of being sold something without a reputation.

RESULT:

Women, who know that a value is as much a matter of "right to exchange" and "right to demand a refund" and "known reputation" as it is a matter of dollars and cents, buy through the ads in The Times. They know they get double protection when they do—if they see it advertised in "Your Home County Paper!"

**THE SCURRY COUNTY TIMES**

. . . Introduces Values You Can Trust

Miss Hogue —



who has selected her groceries for Tuesday's demonstrations at the Cooking School from Edgar Taylor's grocery.

Tuesday's Times Cooking School

Will Feature Groceries and Supplies from Snyder's Fastest Growing Grocery

Edgar Taylor

Stock up at these LOW PRICES

Tomatoes	Nice Fresh Ones— 3 Pounds for	10c
Wesson Oil	Pint Can	24c
CORN	Primrose—Extra Fancy Country Gentleman—No. 2	15c
PEN-JEL	Double your money back if jam and jelly-making isn't easiest with Pen-Jel. Send name, address, grocer's name on empty Pen-Jel carton, to Pen-Jel Corp., Kansas City, Mo., if you're not convinced.	Two Pkgs. 25c

BAKING POWDER

K. C.

Being Used by Miss Hogue in the

10 Ounces	8c
25 Ounces	18c
50 Ounces	35c
10 Pounds	98c



Use Your Phone ..

WE DELIVER!

Tomato Juice	Campbell's— 14-oz. Size, 3 Cans	25c
Grape Juice	Church's Pure Concord—Pint	15c
Fruit Cocktail	For Salads— No. 1 Cans, 2 for	29c
Sour Pickles	Ampico Brand— Full Quart Jar	15c

HOME BOYS SERVING HOME FOLKS

EDGAR TAYLOR

PHONE 1

WE DELIVER

Snyder Study Clubs Are Among Leaders

Fourteen Groups With Membership Of More Than 250 Women Keep Busy

Snyder has possibly more women's study clubs than any other town of its size in the state. Fourteen groups with a total membership of more than 250 women have recently completed their year's work.

Four clubs in the city will continue their meetings during the summer. They include the Matrix Circle, a recently organized group of the Child Conservation League of America among local women, and three junior study clubs—Etude Et Plaisir, Cresset Junior Club and the Junior Coterie.

During the past year the study clubs have shown hearty cooperation in completing their numerous projects in the town and county. Some of the things done for civic improvement sponsored by study club women are as follows: Assisting with the county Red Cross drive in the residential sections of the town, equipping and beautifying a city park, presenting a set of valuable reference books and subscriptions to magazines to the high school library, planting flowers and shrubs around the county courthouse, and assisting with the exhibit of the works of Texas artists sponsored by the Art Guild.

Indeed, club women of Snyder have taken greater interest in civic improvement during the past year than ever before. Besides the group project mentioned, individual clubs have done excellent work in a civic way. All federated clubs cooperated in the observance of Woman's Day recently, and funds were sent to permanent headquarters at Austin.

The Altrurian Club, organized and federated in 1908, paid \$125 to per-

manent headquarters this year. To the city park the club gave a sundial, trees and shrubs and \$11.50 in cash donation, and the highway park near Dermott was beautified by Altrurian Club members under the direction of the Centennial beautification committee, which is composed of Altrurian Club members—Mmes. Lee T. Stinson, W. R. Bell and O. P. Thrane. Sixty dollars from the club scholarship fund was recently loaned to a local student. Outstanding in the social activities of the group was their re-assembly tea honoring their daughter clubs, the Altrurian Daughters and Art Guild.

The Ingleside Study Club became federated immediately following the district convention at Plainview in March of this year. Its guest day program and the luncheon completing the year's work were the social affairs of chief interest during the year. The club gave saws for the city park.

Organized in October, the Progressive Study Club has been busily engaged in building for itself a firm foundation year. The double love seat in the southwest corner of the city park was the club's part in the park equipment.

The loving cup for the best public welfare report in Seventh District this year was presented to the local Twentieth Century Club. The members have worked hard this spring on their public welfare to possibly retain the trophy another year. Although emphasis in the group is placed on the welfare work and citizenship, other phases of work are not neglected. Pecan trees and four Arizona cypress trees and a cement bench were contribut-

ed to the city park. The club's home-coming luncheon in November and its annual grandmothers' party were social events of importance this year.

That the Woman's Culture Club this year became a patron to permanent headquarters is the thing of which members of the club are proudest. Their contribution to the city park was a furnace and a cement table and seat. Their husbands' parties and the guest party had for the Progressive Study Club were enjoyable affairs, but their tenth anniversary tea held recently was outstanding in that they had Mrs. W. P. Avriett of Lamesa, district president, as their honored guest.

The Altrurian Daughters Club is the sponsor for two junior study

Clean Refrigerator Keeps Down Odors

Use and abuse of the refrigerator determine the exact amount of cleaning necessary to keep the interior sanitary but this should be done often enough to keep it odorless. Cleaning is reduced to a minimum when care is taken to keep it at a uniformly low temperature, to spill no food or milk and to leave no food there long enough to spoil.

clubs, organized during the past year. The two junior clubs—Etude Et Plaisir and Cresset Junior Club—joined with the group in honoring their mothers and members of

the Altrurian Club with a Mothers' Day tea this year. Six trees, five dollars in cash and the north walk was the Altrurian Daughters' part in the city park. Christmas cheer boxes featured the club's holiday season work.

The traditional new comers' tea is a social event of every year for the Alpha Study Club. At the affair, new comers are introduced to the women of the town. The club's husbands' banquet and its closing meeting in the form of a dinner party were also features of the year socially. A furnace of native stone and a cement table and benches were constructed with funds from the Alpha group.

A sanitary drinking fountain in

See STUDY CLUBS, Page 7

A Frigidaire will be Used in Demonstrations Tuesday in The

TIMES FREE COOKING SCHOOL

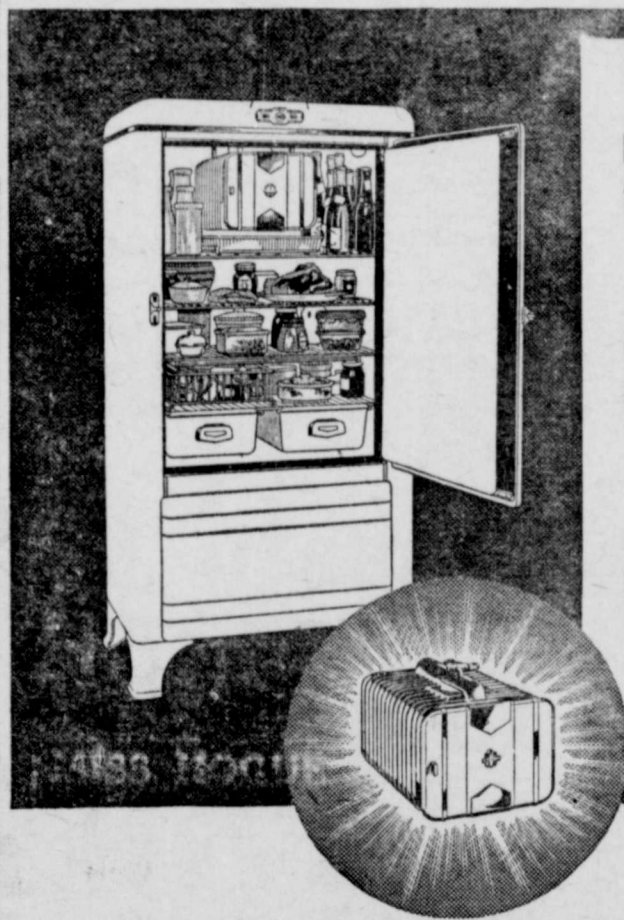
by Miss Jessie Hogue

You are invited to see and hear of its exclusive new features!

Be Sure the Name

FRIGIDAIRE

Is on the Refrigerator You Buy!

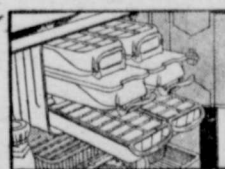


1 Preserves foods safely at temperatures below 50°

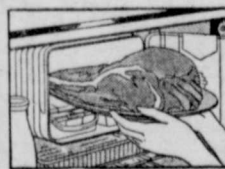
2 Freezes plenty of ice and desserts quickly

Frigidaire '35 does these things better—even in the hottest weather—because of the **SUPER FREEZER**

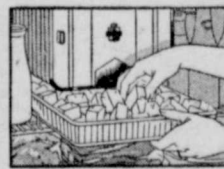
which makes possible A COMPLETE REFRIGERATION SERVICE



Fast Freezing for making ice cubes and desserts



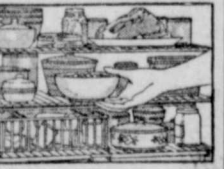
Frozen Storage for meats and ice cream



Extra Cold Storage for keeping a reserve supply of ice cubes



Moist Storage for vegetables and fruits



Normal Storage for foods requiring dry, frosty cold

16 BEAUTIFUL MODELS... ALL WITH THE SUPER FREEZER

Listen to Jack Pearl in a new show with Freddy Rich's Orchestra every Wednesday, 9:00 p. m., over Columbia Broadcasting System.

KING & BROWN

PHONE 18

Come in and Inspect the New 1935 Frigidaires

DURING THE

COOKING SCHOOL

Notice How Your Comfort Has Been Taken Care of at the

Palace Theatre

Miss Hogue Says:

"I have appeared in numerous show houses of the Southwest, and I want to tell you that your Palace Theatre is one of the finest, best equipped places I have been in.

"The washed-air cooling system, which features your equipment, is seconded by fine seats built for comfort, convenient rest rooms, and the best in picture and sound apparatus."



Monday, June 17—

"Mills of the Gods"

with Fay Wray, Victor Jory and May Robson.

Musical and Comedy.

Bank Night. Bank Account \$75.00.

Tues. and Wed., June 18-19—

"A Night at the Ritz"

with William Garigan, Patricia Ellis and Allen Jenkins.

Musical Comedy and Novelty.

Bargain Days—Children 5c, Adults 15c

Thurs. and Fri., June 20-21—

"Florentine Danger"

with Margaret Lindsay, Donald Woods, C. Aubrey Smith and Robert Barrat.

Comedy, Musical and Paramount News.

Your PALACE THEATRE

Liquid Soap Better For Floor Cleaning

Anyone who has much floor scrubbing to do will be interested in the fact that the sleeping-car industry was able to effect a great saving of soap by using a solution instead of bars. It was found that 12 pounds of chip soap dissolved in 50 gallons of water, made a solution that rubbed up to a good lather. For floors stained with oil or grease, add a little lye or washing soda, but not for use on painted or varnished surfaces. For tile floors, it may be necessary to sprinkle fine sand or pumicestone as an abrasive before scrubbing. The solution is effective for cleaning Wilton carpets by spreading it on the surface and scrubbing it up to a lather with a brush. The stiff suds are then scraped off and the carpet sponged lightly. The nap dries quickly in a clean and fluffy condition.

Does Double Duty.

Use your double boiler for cooking two foods at one time, thus saving space on the stove and also the fuel of another burner. The lower part is used for cooking such foods as require boiling. The upper part is used to heat corn, peas or other foods that need only simmering.

The Marshmallow Roast.

When toasting marshmallows, have handy a cube of butter so the "toasters" can thrust their sticks or forks into it before putting the marshmallow on. This will prevent their sticking and spoiling their shape in getting them off.

When Rice Pudding Falls.

Sometimes the best rice pudding made with egg custard fails to enthrall our children, so try sprinkling the top of each individual serving with a generous spoonful of brown sugar and pecan meats. The sugar melts and gives a delightful taste similar to that of maple.

In Half the Time.

When making cookies, a great deal of time and labor can be saved after rolling them to desired thinness by cutting them in squares with a floured knife. All through at the first cutting. The same method may be successfully used when making biscuits in a hurry. Just as good in half the time.

Not the Spices at All.

Many women think the spices in tomato catsup cause the catsup to darken. It is not the spices at all, but the salt. Cook all of the seasonings except the salt, adding it just before bottling, and your catsup will always be a pretty bright red.

Vinegar drained from pickles can be used on salads and in cold slaw.

Snyder Study Clubs Among Leaders In Membership and Varied Projects

Concluded From Preceding Page

the form of an old-fashioned well, built of native stone was contributed to the city park by the Business Women's Club. Its most enjoyable social of the year was the annual May breakfast, and the presidents' evening banquet, honoring presidents of other study clubs was lovely, too.

In addition to the regular course of study, Art Guild members are required to have a project for the year, which may be craft work or painting. These projects were put on exhibition by the club at the end of the year in connection with a reception honoring former members and guests. The exhibit of the work of Texas artists sponsored by the Art Guild proved of general interest to the public this year, and the club gave eight Chinese elm trees for the beautification of the city park.

The program outlined for the Musical Coterie features four important musical treats for local people each year. They are: The presenting of out-of-town guest artists of outstanding musical ability at a tea; a Christmas cantata, given annually at one of the local churches; a sunrise Easter service in connection with ceremonies had by the Knights Templar; and their music week activities, the feature of which was this year a presentation of the opera, "Carmen," before the entire school. Mmes. A. C. Preuit, W. C. Hooks, J. E. Hardy and E. E. Spears of the local club are members of the district board, and Mrs. Spears is on the state board.

Etude et Plaisir is a federated club, even though the group has been organized less than a year. Sponsored by the Altrurian Daughters with a member, Mrs. J. D. Scott, as club sponsor, the group has not done civic work this year. However, their next year's program includes work in all fields.

Entering contests sponsored by the Texas Federation of Music Clubs and the national piano-playing tournament was the chief interest of the Junior Coterie, junior music club sponsored by the Musical Coterie. With a membership of less than 15 industrious music students of Mmes. E. E. Spears and J. E. Hardy, the group has gained recognition for their placing in various contests. The junior club also helped to furnish the program for the Art Guild reception, and its members appeared on various programs during music week. The outstanding social affair was a musical tea given for mother club members and guests.

The Matrix Circle, a member of the Child Conservation League of

America, has been organized less than two months, but their work is fast being recognized by the town as worthwhile.

The Cresset Junior Club, which is composed chiefly of business girls, is also rather young. The group was organized recently by the Altrurian Daughters and with Mrs. Max Brownfield, Altrurian Daughters president, as sponsor, the group has created interest in the town.

To Make Steak Tender.

When frying round steak that is likely to be tough, pound and season, dip into flour, then milk, and flour again, and drop into hot fat. The meat does not shrink and is as tender as veal. This method is economical, as it saves eggs, since milk is used in their place.

Chicken and Meat Loaf.

When you are stuffing a small chicken for a large number, try using your favorite meat loaf with a little sage added, instead of the usual stuffing. Allow a little longer for baking, so the meat will be done, then take the chicken broth and make dressing as usual and bake it in another pan. Serve the meat loaf with the carved fowl.

Substitute for Cake Icing.

If you have a cake made and decide you haven't time to make icing for it, put into a bowl one egg white, unbeaten, and into this put one pint glass of grape jelly; any kind may be used, but the grape flavor is especially good. With an egg beater beat until mixture is too stiff to drop out of bowl. This makes a smooth, delicious filling and can be made in less than three minutes.

Wash strawberries well and let drip and then remove hulls; there will then be no loss of flavor or juice.



Fill Your Basket at PIGGLY WIGGLY



SNOWDRIFT

6-Lb. Can.....\$1.05

3-Lb. Can.....59c

LEMONS, each.....1c

PALMOLIVE SOAP, 4 bars..19c

MACKEREL, 3 cans.....25c

Piggly Wiggly

THE FAIR STORE

Invites You to Visit Their Store While Attending The Cooking School

8:00 O'clock Frocks for the Ladies. During the School—

\$1.49

Big Lot New White Shoes and Sandals. Priced to Sell.

We Have a Beautiful Group of Ladies' Felt Hats, Which We Are to Sell for Only **\$1.95**

Let's Everyone Help to Make The Cooking School a Success

THE FAIR STORE

H. L. Davis, Proprietor

Northeast Corner Square

See Our Pretty Line of Piece Goods



Just Received a Shipment of 36-inch fast color voile; 10c per yard, only

9-4 Bleached Garza Sheeting, During the School for 31c Only—per yard

Use the Shortening Recommended at the Cooking School . . .



Mrs. Tucker's Shortening . . . made exclusively from CHOICE Cottonseed Oil, produced right here in the Southwest.

Creamy-Smooth, Factory-Fresh EASY TO DIGEST

CAUTION . . . Do not use as much Mrs. Tucker's . . . it is a Superior Shortening and GOES FARTHER!

Hear WFAA, WOAI Mon., Wed., Fri., at 12:15 Noon



SUGGESTIONS FOR CLEANING IN YOUR HOME

Housecleaning is not what it used to be. It is not a thing one has to run from in dread. With our new electrical improvements and the vogue of eliminating non-essentials has come the period of almost constant cleanliness. Of course, to be really clean our homes must "have a bath," so to speak, at least once, and sometimes twice a year. November is a good month for this and leaves one fresh to enjoy the holidays and winter months. Some good rules to follow are:

1. Begin with closets and drawers. This includes pantries. How to clean closets: (a) Hang heavy clothes and furs outdoors; (b) send soiled clothes to the cleaners; (c) give away to needy anything you will not be able to use and which will always be in the way—better some good than no good; (d) wash woodwork, floors and drawers; (e) paint woodwork, drawers and cracks in floors with turpentine. Use a regular paint brush for this. This leaves a closet absolutely clean and free from any insects.
2. Clean rooms, least used, first, so that it will not be necessary to trail through them with dirt from other rooms.
3. Plan ahead for cleaning and have plenty of rags, polishes and soaps on hand.
4. Do one or two rooms at a time where possible, to avoid overtiredness and making the whole family uncomfortable.
5. It is well to re-arrange some. Add a few of the latest touches in drapes, furniture or bric-a-brac. Put away or give away useless things so when through the rooms will breathe of hominess, cleanliness and good looks.



PEARS PAIR WELL WITH MANY FOODS

NOT pared pears but paired pears is what we have in mind in this story because pears, so sweet and juicy all by themselves, pair off wonderfully with other fruits and foods. You can make a marvelous fruit cocktail, for instance, by pairing them off with grapes. Here's the recipe for *Grapes in Nests*: Drain syrup from a can of Bartlett pears, tint a pale pink and bring to boiling. Scoop out the pear halves, making cases. Add to the syrup and simmer gently until a pale pink. Remove from the syrup and chill. Skin and seed some green grapes. Fill the pear halves with them, and squeeze over a little lemon juice. Tuck four or five salted almonds in each nest of grapes, and serve icy cold on small green glass plates.

Marvelous with Meats

Pears pair off with meats in an

equally appetizing fashion. They will even go inside them deliciously in this

Roast Chicken with Fruit Stuffing: Mix three cups dry crumbs with three-fourths teaspoon sage, three-fourths teaspoon thyme, three-fourths teaspoon summer savory and salt and pepper. Add one-third cup melted butter. Then add one-third cup apple sauce and three halves of canned pears and three halves of canned apricots, mashed. If the mixture is not moist enough with this amount, more of any of the fruits may be added. Stuff a roasting chicken with this as usual, and roast as usual. This is enough for a three to three and a half pound chicken. When making the gravy, after the chicken is cooked, use half and half milk and the combined fruit juices.

Try pork chops with panned pears, and you'll serve it often.*

Work Your Work Gloves.

If you want to wear out your old kid gloves for work gloves, as you will always wear out one first, save the good one, and from the next pair of gloves do the same thing. You will then have two good ones for one hand, and by turning one wrong side out, it will give you a pair for work that will last as long as new ones.

Take Care of Pie.

To avoid trouble in removing a meringue pie from pan after browning the meringue, use a plate instead of a pan. After cooking the shell, put on a common plate—the one in which you wish to leave the pie—add filling, top with meringue, then set in oven long enough to brown meringue. If you do this you will never have a torn-up pie.

Mrs. Tucker's Shortening Is Chosen Because It Is 100% Cottonseed Oil

Mrs. Tucker's shortening was chosen for the Times Free Cooking School primarily because it is a 100 per cent cottonseed oil product

Being made exclusively from choice cottonseed oil, Mrs. Tucker's shortening serves the Southwestern housewives in two distinct ways. First, cottonseed oil has been proven by government and scientific tests to be the best and most digestible shortening agent known. Second, every pound of cottonseed oil consumed helps the market for cotton and cottonseed produced in the Southwest.

As it takes the cottonseed from about one-tenth of an acre to produce a four-pound pail or carton of Mrs. Tucker's shortening, housewives in this section can readily understand the importance of Mrs. Tucker's shortening to the Southwest, which produces more cotton than any other section of the world its size.

The Interstate Cotton Oil Refining Company at Sherman buys the choicest cottonseed oil from all parts of the Southwest; refines it and super-refines it; then creams and triple creams it into pure, white fluffy Mrs. Tucker's shortening, which is easy to use in the kitchen and is easy to digest. The triple

creaming process appeals to housewives because it delivers Mrs. Tucker's shortening so finely textured and silky smooth that it does not have to be creamed unless the housewife desires.

Other qualities of this shortening which appeal to good cooks are the facts that its cartons are air tight inner sealed with cellophane; it will not pop nor spatter when used for frying; and it is economical because it goes farther.

Mrs. Tucker says that no matter how cheap inferior oils and fats may become, her shortening will never be adulterated—it will always be pure cottonseed oil.

Wash Oven Frequently.

Usually when smoke comes from an oven as soon as it is heated, it is because spots of fat have splashed onto the sides or onto the shelves when on some previous occasion the oven gas has been raised too high. The safest plan is to wipe out the oven with a cloth wrung out of hot soapy water each time that cooking is finished.

A new variety of flowers in the garden may give more satisfaction than a new kind of vegetable.

Better Canning Easy All-American

For canning in either tin cans or glass jars, there is no substitute for the Pressure Cooker. It is the only method recommended by our government and canning authorities for the proper canning and preserving of all fruits, vegetables and meats.

For your convenience, particularly while canning, you will find permanently imprinted on the inside of the cooker cover the number of glass jars or tin cans your pressure cooker will hold.



Miss Hogue will demonstrate the All-American Steam Pressure Cooker during The Times Free Cooking School at the Palace.



Canning does not change the food value of starches, sugars, fats, proteins or minerals. With the All-American Steam Pressure Cooker you can now have the same scientific method of canning right in your own home as is used by the large commercial canning plants, with the additional advantage of having home-cooked foods, prepared with your own favorite recipes and flavors. The high temperature required for sterilization can be obtained only in a steam pressure cooker.

Several Sizes and Prices to Choose from.

Snyder Hardware & Implement Co.



Miss Hogue Depends on

RED & WHITE FLOUR

for Better Baking

SO CAN YOU!

—Red & White is uniformly the the FINEST Flour that money can buy.

—Every mill run is laboratory tested.

—It requires LESS costly ingredients, and SAVES you money.

—Being Texas-made from choice Texas Wheat, every sack sold helps Texas.

Try Red & White and Enjoy the Difference!

Handled by All

RED & WHITE STORES

Romance of Coffee Believed to Have Originated in City of Mocha, Arabia

The exact time and circumstances marking the first use of coffee as a beverage are shrouded in mystery and legend. In fact, there are many legends about the early drinking of coffee, but perhaps the one most generally accepted runs something like this:

"A venerable doctor-priest named Omar in the city of Mocha, in Arabia, committed some indiscretions involving a lady, and for his offence the authorities banished Omar to the hills in the interior. Food was scarce and the doctor nearly starved. He once saw some wild goats eating the dried berries that had fallen from a certain kind of bush, and soon after they became frisky and gambled about like young kids.

"Omar gathered up some of the dry berries and stewed them in a pan, drinking the decoction, and immediately the pangs of hunger subsided and he felt revived.

Subsists on New Brew.

"Thereafter, he subsisted largely on the brew from the coffee berries, until a party of his friends, searching the hills for him, found him. He gave them some of the broth and they liked it. They carried a quantity of the berries back to Mocha, where they created a sensation. The rulers of the city sent out and brought Omar home under a full pardon, and when he died, it is said he was canonized as a saint.

"The gathering of the coffee berries and the drinking of the brew went on apace in the city of Mocha and spread throughout the Mohammedan areas.

"Eventually some one, possibly Helen of Troy, carried the brew to Rome; but the early Christian Church opposed its use. The drinking of coffee was condemned and it was denominated a 'devil's drink'.

"However, Pope Clementine, hearing of the beverage, decided to investigate for himself. He had some coffee served to him. He was delighted with it and is said to have exclaimed, 'Isn't it a pity the devil should have a monopoly on anything so good. We'll baptize it and make it a truly Christian drink'. And he did.

Coffee Goes to Europe.

"The consumption of coffee then spread through Austria, Germany, to England and to the Scandinavian countries. Many interesting incidents are connected with this new habit. A king's ransom was once paid in coffee. A treaty of peace was once made between Austria and one of its enemies on the basis that the victors would take coffee in payment of all indemnities.

"The Coffee House as a meeting place became a feature of the artistic and literary life of London. It was in a London Coffee House that 'The Spectator' was born and Addison, Steele, Samuel Johnson and others of their group met and discussed many matters.

"In the United States, Coffee Houses flourished in Boston, New York, Philadelphia and Baltimore, that the leaders of the early colonies gathered for discussions. And it was in these meeting places, over their cups of coffee, that the most important state papers of the colonies and the United States, such as the Declaration of Independence, the Articles of Confederation and the preliminary draft of the constitution were written.

"In 1632, a Captain Matthew DeClieu of France, on his way to a post of duty in the Island of Martinique, carried a coffee plant from the Royal Gardens in Paris. The ship was becalmed and DeClieu shared his small daily ration of water with his precious coffee plant, keeping it alive and planting it on his arrival at Martinique. From this plant came the start of the now world famous plantations in Mexico, Central America and Brazil.

"The growth of the coffee industry in the Western Hemisphere has been enormous. Nations to the south of us gather much of the revenue to maintain their governments from that industry.

"The people of the United States constitute the best and largest market for the coffee growers of those Southern neighbors, and coffee is destined to be the bond that will bind the peoples of the Western World together in firm friendship."

The Duncan Coffee Company of Houston is a good customer of many of the leading shippers and coffee merchants in South America, Central America and Mexico, and their popular brands, Admiration and Bright & Early Coffees, are made up of the finest coffees grown on carefully selected plantations in those countries. Coffee is America's favorite beverage—and Admiration and Bright & Early are Texas' favorite coffees.

Appreciating the greater food value in fresh coffee and the frequent ill effects of stale coffee, the makers of Admiration Coffee have developed a fast motor truck delivery system that puts oven fresh coffee on every grocer's shelf every seven days, and now, to keep coffee fresh longer, they are packing the coffee under vacuum in glass jars, which make the most efficient containers yet produced.

Rhubarb requires little water when cooking.

Flower Boxes Will Beautify Your Home

These warm days offer a splendid opportunity for the home owner to build attractive flower boxes in windows and sun parlors and on porches.

These may be painted a bright color to harmonize with their surroundings and then filled with rich dirt in which numerous flowering plants may be grown. Spring is an excellent time for flower-box planting because of favorable climatic conditions. Charming and beautiful effects may be obtained with flower boxes. In addition, flowers are thus made available for all occasions during the long season before winter returns.

Flower boxes built and installed as a permanent part of the house come under provision of the modernization credit plan of the Federal Housing Administration.



NATURAL BEAUTY

Is the Reflected Result of Care, Says . . .

Miss Jessie Hogue

Who is Conducting Times Cooking School

LATEST IN EQUIPMENT— BEST IN OPERATORS—

The attention to detail that marks the smartest women everywhere is but the fulfillment of one of the requirements of true beauty—proper care. This attention and care can come only from operators skilled and experienced in beauty problems, and who have at their command the most modern in equipment.

Choice of the source of service is of utmost importance! It is always best to select a shop in which the operators have made a special study of the many divisions of Beauty Service—Permanent Waving . . . Scalp Treatment . . . Hair Tinting . . . Oil Bleaching . . . Hair Setting . . . Marcelling . . . Manicuring and other services.

And then, too, there is the matter of Special Hair Dresses for the Seasons. In the cool months you like one style . . . in the warm months, well, you feel that you would like something different—a complete and refreshing change.

Our operators are all thoroughly experienced . . . they have made an extensive study of all phases of beauty service . . . and at frequent intervals take special courses in order that they may know the best and latest in beauty work.

FOR ALL BEAUTY SERVICES YOU WILL FIND THAT WE ARE SKILLED AND EQUIPPED TO SERVE YOU!

We appreciate very much the splendid patronage which has been extended to us and we welcome this opportunity to express our thanks.

We join with the other business concerns in extending to you a special invitation to attend the Times Cooking School at the Palace Theatre.

Miss Hogue selects our Beauty Shop to serve her while in Snyder!

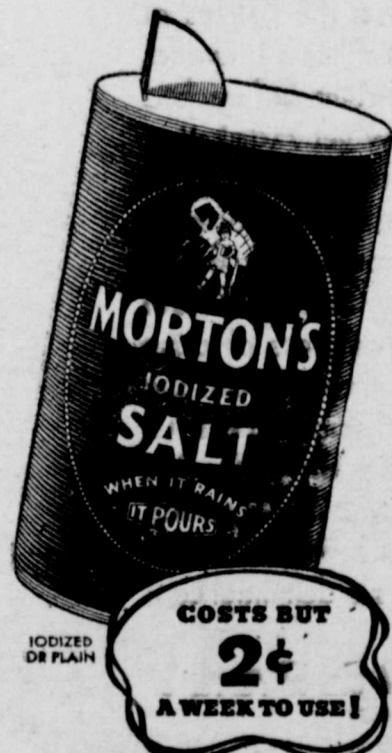


We are pleased that Miss Hogue has selected our shop to serve her while in Snyder. This, we feel, is indeed a distinct tribute to our beauty service.

Every Woman's Beauty Shop

Mrs. Woodie Scarborough

Telephone No. 2



Live News From Towns of West Texas

New Home at Seminole.

The erection of a modern residence for Judge and Mrs. W. G. Gibbs, is now under construction on his lots in the southwest part of town. This home, when completed, will be up to date in every detail and will consist of five rooms and bath. The location is a beautiful site and will add to the appearance of that street.—Seminole Sentinel.

Two Shifts Work on Highway.

The topping of the gap between McCamey and the county line on the Crane highway is scheduled to be completed by Saturday, according to the foreman of R. W. McKinney, contractor in charge of the work. Two shifts are now at work on the road, and Thursday morning approximately one-half of the road had been completed. Clayton Gunnels stated Thursday that all available common labor in the county was now at work on the highways.—McCamey News.

New Agent in Jones County.

In a move made last week, R. H. Maxwell, who has been county agricultural agent of Haskell County for the last two years, was transferred by the state Extension Service to Jones County, where he will serve as agent. He will leave June 15. No successor has been named to the position which Maxwell has held here, and for the time being the retiring Haskell County farm agent will supervise work in both counties.—Haskell Free-Press.

Sweetwater Gets 2.49 Inches.

The week's rainfall in Sweetwater amounted to 2.49 inches, bringing the total for the month to 6.80 inches and the total for the year to 21.74 inches, according to records, maintained by M. C. Manro, volunteer weather observer. The week started off with a fall of .27 of an inch for the 24 hours ending at 7:00 a. m. Wednesday, followed by .35 of an inch during the next 24-hour period, and 1.25 inches for the 24 hours ending Friday morning. Friday morning's rainfall amounted to .62 of an inch.—Sweetwater Sunday Reporter.

Plenty of Springs.

The South Llano River, which forms in Edwards County, is water flowing from 700 springs, to be found on the side of a hill.—Odessa News Times.

Short Course Next Month.

Plans are nearly completed for five days of elaborate program for the farm women of Texas at the Farmers' Short Course, July 28 through August 2, it was announced by Miss Onah Jacks, Extension specialist, and chairman of the women's program committee. Outstanding speakers, demonstrations, laboratory work and recreation will be the keynote of the women's program this year.—Extension Service News.

Completes Built-in Pantry.

A modern built-in pantry, made from a rock fireplace, has recently been completed by Mrs. Mat Johnson of the Veribest Club. The old-fashioned fireplace had been of no use for the past 16 years, and was just taking up space in the kitchen, so Mrs. Johnson chiseled out the rocks of the chimney to the desired height, which was six feet, the width, which was three feet, being sufficient. She plastered over it all, making it smooth, and added four 18-inch shelves. The pantry together with the walls and ceiling of the kitchen and dining room then was painted white.—San Angelo Standard Times.

Get Rid of Weeds, Please.

The mayor of Lamesa, W. L. Marr, is asking citizens of Lamesa to get rid of their weeds. Besides helping to make the premises look better, the town can almost be ridden of hay fever, so many people are suffering with. Recent rains have caused an unusual number of weeds all over town. If they are destroyed while young it will be easier to get rid of them. Also, the mayor is asking that where you have trees over the sidewalks that the low hanging limbs be cut so that pedestrians can travel in comfort. This is a good move and we hope the people of Lamesa will abide by the two requests the mayor is making.—Dawson County Courier.

Band Concerts Planned.

G. Ward Moody, capable director of the Odessa High School Band, announces that beginning tonight (Friday) and continuing thereafter each Friday evening during the summer months, the local high school band will play a free public concert in the newly-erected band stand on the courthouse lawn.—Odessa News Times.

Something Unreal in It.

We are not impressed by the proceedings of the conference of Midwest Republicans at Springfield, Illinois, during the first part of the week, nor by "the Republican creed" which that conference adopted. There is something unreal about the spectacle of Republicans attempting to play the role of defenders of States' rights, in view of the record of their party on that question, and it would be difficult to explain the difference between the farm program endorsed by the conference and that which the administration has been following for the past two years. Moreover, on what appears to us to be the most important and most fundamental issue facing the American people just now, that of economic nationalism versus international cooperation, the conference's "creed" is significantly silent.—The Texas Weekly.

Cowboy Reunion at Pecos.

Two full days of bronc riding, horse racing, steer roping and other events will be held here July 3-4, when the American Legion post holds their sixth annual rodeo and cowboy reunion. Pecos, already justly famous as the home of the world's first rodeo, held back in 1883, will throw open its doors to the large crowd of performers and spectators who will throng the city for the celebration.—Pecos Enterprise.

How Are Your Teeth?

We've run across all kinds of weird things which pop up in a print shop, from type lice and live snakes to hand-painted earmuffs . . . but one article, found this week while cleaning up the place, takes the all-time prize. Neatly boxed and wrapped in cotton, reposed the upper plate of a set of false teeth, apparently in good condition. The box was found under a type case which hasn't been moved for upwards of 40 years. We don't wish to compete with Doctors Magee, Lackey and Helser, but we know a place where you can purchase one-half of a set of teeth, in good condition, very, very cheap. Apply at Enterprise office.—Pecos Enterprise.

Two Draw Lake Opened.

Two Draw Lake will be formally opened Sunday, June 16, it was announced by the Post Chamber of Commerce lake committee this morning. Since the opening of the fishing season, May 1, fishing has been allowed, but no preparations had been made until this week for the opening of the bathing beach, on account of the murky water. The water is not completely cleared this week but by Sunday it is thought that it will be in excellent condition for bathing. The lake is well filled with fresh water.—The Post Dispatch.

Littlefield's CCC Camp.

Littlefield is to have a CCC camp, according to all available information. What is our responsibility as citizens of Littlefield and Lamb County toward that camp? There will be the administrative personnel and probably 200 boys. We should first make all who are members of the camp in any way feel that they are among friends . . . that we, as citizens of Littlefield and Lamb County, are interested in their projects . . . their welfare . . . and their pleasure. Littlefield and Lamb County should plan now many things in the interest of the camp and for the pleasure of those who are in any way connected with the project.—Lamb County Leader.



Every housewife has a laudable desire to be a perfect hostess. * The perfect hostess must know about foods, their selection, preparation and serving. * The Cooking School sponsored by this newspaper is a source of this knowledge * Ladies who attend the school will learn about the perfect cup of coffee, how to make it and how to serve it. * The lecturer uses and recommends Admiration Coffee, of course. That is the fine, winey blend that pleases the palates of more people than any other blend, because it is scientifically blended, of the world's choicest coffee beans, roasted just right and packed in a way to preserve its freshness. * You can now get Admiration Coffee, vacuum packed in glass jars (the most efficient commercial vacuum yet attained in any kind of container). Ask your grocer to stock Admiration packed that way if he does not have it on his shelves. * The lecturer at the Cooking School will tell you about the advantages of using coffee, vacuum packed in glass jars, and the dozens of uses of the jars that are so easy to open and easy to close, after the coffee has been used up. * For those who prefer a mild, mellow cup, Bright & Early Coffee, at a few cents less per pound, makes a delightful cup.



DUNCAN . COFFEE . COMPANY
(A TEXAS INSTITUTION SERVING TEXANS)

MISS JESSIE HOGUE



Says—

If you want satisfaction in Dry Cleaning, send your clothes to

Graham and Martin

Miss Hogue selected our DRI-SHEEN PROCESS for keeping her dresses clean and fresh during her stay in Snyder for The Times Free Cooking School.

Dry Cleaning puts new life in your clothes. You can see for yourself how our method of Dry Cleaning and Pressing preserves the fabric and finish of your finest garments.

A trial will convince you that you can . . . "Send with confidence—wear with pride!"

PHONE 98

JOE JACK
Graham & Martin
Master Tailors and Cleaners

Overwork Employed As Excuse Declares Dr. John W. Brown

"One of the most maligned words in the dictionary is overwork," said Dr. Brown, state health officer. "It is employed as an excuse to avoid unattractive social engagements. It is used to impress others with one's particular importance. It is frequently mentioned as the reason for one's business failures. And it certainly is most unjustly blamed for many bodily ills.

"As a matter of fact, overwork is not nearly the hobgoblin it is painted to be. Abstractly speaking, overwork is a very decent term, behaves itself on most occasions, and does little damage to the lives of most of us. And more likely than not, where lack of health is concerned, overwork has had little if anything to do with the situation.

"Actually, work of a normal amount, or even above the average, is not prone to do one any real damage. On the other hand, certain practices associated with the work or with living are likely to be the real offenders. Those who, for example, are victims of impure air, illogical diets, auto-intoxication, worry, lack of exercise and insufficient sleep are usually the first to blame work for their sorry condition. And, no doubt, even an average amount of work can easily turn into a sense of overwork when one's capacity to do the job has been weakened by enervating habits.

"The best bulwark against ill effects from hard and sustained work is the conscientious adoption of a well-rounded and properly balanced health program. And by this suggestion is not meant a fanatical adherence to a long set of fancy rules, but only a reasonable sense of the primary duty every one owes to himself to get plenty of fresh air and some exercise, to eliminate the excessive use of stimulants, to obtain an average amount of sleep, to eat moderately; in short, to treat one's body with the respect that it demands."

Government Hopes Mississippi Starch Plant to Aid Farm

At Laurel, Mississippi, is located a starch plant the government hopes will aid agriculture. Unique in operation, this plant makes 1,750,000 pounds of starch annually from sweet potatoes, chemically treated for commercial uses.

It is a notable fact that the textile industry uses 20 per cent of the starch consumed in the United States, and from the lowly yam, chemists are trying to wrest commercial starch, with adequate funds for research.

A tuberous plant, sweet potatoes were first cultivated by Indians as an occasional dish; now a staple item in the south and southwest. Alabama Polytechnic Institute has proved potato starch will have high commercial value.

The potato is going places!
—Leon Guinn.

Use a Salt Shaker.

Often one makes more French dressing than is needed at once, and since it is hard to keep the oil and vinegar or lemon juice from separating, use a large salt shaker with large holes as a container. In this way the dressing can easily be reshaken and remixed, then sprinkled over salad. A catsup bottle with porcelain top or a tabasco bottle will do equally well.

How to Avoid Lint.

Colored linens frequently have lint on them when ironed. To prevent this, wash well by themselves and rinse through three waters. Roll in Turkish towel for an hour and a half; straighten out and dry. Press on wrong side with moderately warm iron. This advice is especially good for colored handkerchiefs.

Pin to the outside of the patch bag by a large safety pin a sample of each material placed in it. This saves time when looking for desired fabrics for patches.

Electrified Kitchens Form Part of Rapidly Approaching Electric Age

By Miss Jessie Hogue.

Electrified kitchens form a very valuable adjunct to many modern homes, and from a matter of convenience and economy, and general results obtained electrical engineers tell us they cannot be excelled; because they say that out of the illimitable future an electrical America draws nearer with each succeeding year.

Steinmetz predicted this when he talked of the electrical age and foresaw houses without chimneys and cities without fires. Franklin would appreciate this, for he was an electrical American, although America will not be fully electricalized until all things are done by electricity.

But even now we have every facility for an all-electrical kitchen; where a meal can be cooked on an electric range, using food preserved in an electrical refrigerator, and eaten in the comfortable atmosphere of electrical heat, if it happens to be the winter season; for the heating of the kitchen—indeed the whole house—electricity is the newest contribution to the all-electric home idea.

With electric heat there is no more dally running up and down cellar, nor watching the fluctuating of fuel prices. There is no money tied up in fuel at all; for the electric heat is not paid for until after it is used. Finally there is no waste of heat distribution. The electric system does not supply more heat on a mild day than is required.

This system, too, utilizes a by-product of the electrical company—idle-hour electricity—and uses it only when needed without waste of the heat-yielding elements, hence without waste of the consumer's dollars.

For cooking you now find electrical ranges which are both practical and economical, and there can hardly be any doubt but that they are cleaner and more sanitary than other forms of heat for cooking.

The next unit of importance is, of course, your electrical refrigerator, in which ice cubes are made by simply filling a shining tray with pure drinking water and setting in a place to freeze.

The growth of the electrical refrigeration industry during the last few years has few if any parallels in American business. Thousands of families each month decide on electrical refrigeration not as a pur-

chase of household equipment, but as an investment in health convenience and modern living. Your modern electrical refrigerator offers constant cold, fixed at just the right temperature for food protection; cleanliness, with everything so easily kept spick and span; economy, because electricity is one of the cheapest commodities we use; convenience because ice cubes are always ready for your table; and dependable because you do not even have to push a button to get constant service.

Next time you make an apple pie, try this. Bake pie as usual. When done, remove from oven and cover with grated cheese. Return to oven until cheese is melted and just slightly brown. Be sure not to scorch the top.

INTERESTING JOBS OPEN to men who can use a typewriter

Like to be a writer or newspaper reporter? Like to write short stories and articles on adventure, sport, science? Besides the fun, writers make good money! Perhaps you can write too. The best way to tell is with your own Remington Portable. You'll be surprised how easily typewritten words arrange themselves on paper. A big help in college or business. With a typewriter, school marks improve as much as 14%!

AMAZING BARGAIN!



Brand New REMINGTON PORTABLE

Only \$49.50 buys this brand new Model 5 Remington Portable. Not used or rebuilt. Standard four-row keyboard. Standard width carriage. Back spacer. Automatic ribbon reverse. Margin release on keyboard. Every essential feature found on standard office machines. Home typing course free. Free carrying case. Come in and see it.

PHONE 47

THE TIMES

Hints for Home Canning The modern easy way

Since this is canning time, it is the ideal time to discover the labor- and money-saving efficiency of the 1935 gas ranges.

These new gas ranges offer the utmost in flexibility—from full flame for rapid boiling in jelly-making, to a very low flame (or simmer burner) for proper cooking of preserves and jams. For oven canning, oven heat control assures just the right temperature . . . improved insulation makes possible more cooking on the same amount of gas and helps to keep kitchen cool.

This month your gas company is featuring special displays of these new ranges and offering them on the easiest kind of terms. See them and learn how you can modernize that kitchen for little money.

- Trade-in allowance!
- Extra allowance on Ranges other than Gas!
- Small down payment!
- Easy monthly terms!



Community Natural Gas Co. LONE STAR GAS SYSTEM

Times Int. . . . WFAA . . . Tuesday Mornings . . . 10:45

ICE-COLD COCA-COLA IS EVERY PLACE ELSE . . . IT BELONGS IN YOUR ICE-BOX AT HOME!

Children love to serve themselves this sparkling refreshment

Taste is the lure in ice-cold Coca-Cola. Coldness brings out all its life and sparkle. There's nothing else like it,— good things from nine sunny climes. And it comes to you in sterilized bottles.

You can always get a few bottles at a time quickly, but the best way is to order by the case (24 bottles). Chill thoroughly before serving.

COCA-COLA BOTTLING CO.

DON'T FORGET LITTLE FOLKS THIS SUMMER

Don't forget the littlest members of the family when you make up your canning budget and plan your garden to supply vegetables for the family and the canning budget.

The baby ought to have a shelf in the canned goods pantry. Nowadays, child care specialists are emphasizing the importance of the vitamins and minerals that very young children should get to build teeth, bones and good strong bodies and nervous systems.

Canning a budget of strained vegetables for the baby means regularity in feeding a proper diet, for the vegetables are always ready for use. Strained vegetables are given at the rate of one teaspoon at four months, two teaspoons at five months and tablespoon at six months, to three tablespoons at 12 months. At two years the child uses more of such foods as cereal and eggs, and so from one to three tablespoons of strained vegetable pulp are sufficient.

Miss Martha McPheters, foods and nutrition specialist, extension service, Oklahoma A. & M. College, advises that in canning the baby's budget, young, tender vegetables freshly gathered be used. They should be cooked quickly until soft, rubbed through a sieve and filled into hot, sterilized jars, without seasoning. Equal parts of pulp and water should be used for the first year's budget and thicker pulp for the second year. Extension circular 360, "Home Preservation of Fruits and Vegetables," will help in canning for the baby as well as for the grown-ups.

The baby's food should be canned in half-pint jars, so the small quantity required may be kept fresh from day to day. Tomato juice should be processed three to five minutes at 5 pounds pressure in the steam pressure cooker. Carrots need 25 minutes at 10 pounds; spinach, 45 minutes at 10 pounds; peas, 35 minutes at 10 pounds and asparagus or string beans 20 minutes at 10 pounds. String beans may substitute for asparagus in the second-

Fruit and Meat Combinations Good, Especially at This Season of Year

Dietetically, fruit and meat combinations are good, especially at this time of year. The acid of the fruit acts upon the fat particles, breaking them up and making them easier to digest. The mineral salts of the fruits are valuable in sustaining the balance of a meal rich in protein and in counteracting the effects of meat in the diet.

Here are some meat and fruit combinations: Ham and pineapple, Frenched pork tenderloins with apricots, lamb chops with orange slices, roast beef with browned pears, veal and raisin loaf with bananas, hamburger steak with broiled bananas, beef roll with apricots, and beef and raisin loaf. Fish with raisin sauce and filet of fish with pineapple sauce are even more unusual and good, too.

The simplest way to use whole fruits of any kind—bananas, pineapple slices, apricots—is to dip them in melted butter or salad oil, then in seasoned flour and broil them under a clear flame.

A delectable luncheon dish is made with bananas and bacon. Serve a crisp pendive salad and finish with individual strawberry meringue tarts.

Bananas in Blankets.

Peel well ripened bananas of good size and divide in three equal parts crosswise. Drench each piece with lemon juice, wrap with paper-thin bacon slices and broil under the flames or bake in a hot oven (425 degrees F.) until the bacon is crisp. Serve with cream sauce, sprinkle with chopped Brazil nuts and garnish with a sprig of parsley.

The next time you make a beef loaf, add 1 cup chopped seedless

year budget and vegetable mixtures, such as carrots, peas and string beans may replace some of the products mentioned.

Here are the quantities for the baby, all listed in half-pint jars:

	1st Year	2nd Year
Tomato juice	55	60
Carrots	15	35
Spinach	10	35
Peas	5	10
Asparagus	5	10

raisins to each pound and one-half of meat.

Filet of fish, Waikiki, created by Andre, chef of the Roosevelt Hotel, New York City, can be duplicated in the home kitchen. A sumptuous looking dish, it is not too difficult to prepare.

Filet of Fish, Waikiki.

Six filets of sole or any other white fish, 4 finely chopped shallots, 1 teaspoon minced parsley, ½ teaspoon mixed dried herbs, 1 cup pineapple juice (unsweetened), 1 cup boiling water, 1 bouillon cube, 2 tablespoons butter, 2 tablespoons flour, 1 egg yolk.

Tie mixed herbs in a small piece of cheesecloth. Butter a baking pan, sprinkle shallots evenly over it and place the filets of fish on the shallots. Sprinkle with pineapple juice and water with bouillon cube dissolved in it. Put the mixed herbs in the liquid, cover with buttered paper and bring to the boiling point on top of the stove. Then put into a very moderate oven (325 degrees F.) and simmer until fish is cooked.

Saute a slice of pineapple in butter and divide in six pieces. Remove fish to hot platter and on each filet put a wedge of sauted pineapple.

Melt butter, stir in flour and when bubbling add the broth from

the fish and cook, stirring constantly for five minutes. Add slightly beaten yolk of egg and bring to boiling point, but do not let boil.

Pour sauce over filets, sprinkle with parsley and garnish platter with more wedges of pineapple and slices of lemon.



MISS
JESSIE
HOGUE

Says:

... when you're busy and don't have time to do your own cooking, a good place to eat is at the Basement Coffee Shop.

BASEMENT COFFEE SHOP

Under The Fair Store—
MRS. LOIS WILSFORD, Proprietor

CANNED GOODS SPECIALS

Will be Featured on Red & White Fruits, Vegetables,
Fish and Coffee at all

RED & WHITE STORES

—Nothing is quite so convenient for jiffy meals and unexpected guests as Canned Goods on your shelves. Stock up this week while special prices are featured at your Red & White Store on Canned—

Peaches Apricots
Pears Pineapple
Tomato Juice Corn
Salmon Pimientos
Coffee



Red & White Flour

is being used by Miss Hogue for her demonstrations. You, too, can depend on its fine quality. Get it this week at—

48-lb. Sack... \$1.89

24-lb. Sack... .99c

12-lb. Sack... .55c

Miss Jessie Hogue



who is conducting The Times Free Cooking School at the Palace Theatre this week, is using Red & White Canned Good exclusively in her Demonstrations each day.



Summer Clothes

Our methods restore new life, new color and new usefulness to your entire Summer Wardrobe.

PHONE 60

SNYDER TAILORING COMPANY

Earl Fish

Creston Fish

THE RED & WHITE STORES

Hermleigh—

Fargason Bros.

Dunn—

L. A. Scott

Ira—

B. J. Cleckler

Justiceburg—

Mrs. L. A. Pirtle

Fluvanna—

Fluvanna Merc. Co.

China Grove—

Floyd Market

Snyder—

Brown & Son

Edd Dodds

N. M. Harpole

Several Plans for Using Bread Crumbs

Do you have to plan and figure to find ways to use your pieces of dry bread?

A good plan is to dry all bread scraps out in the oven, without browning, roll with a rolling pin, and put in a tight can.

Some of the ways in which to use them are as follows: All patties, croquettes and so on are dipped in beaten egg and rolled in bread crumbs before frying in hot fat. . . Escalloped potatoes, tomatoes, and corn are arranged in the baking pan with layers of buttered bread crumbs. . . A small amount of bread crumbs may be added to omelets. . . Better cakes are made by adding bread crumbs to the milk for griddle cakes. . . Pine bread crumbs are sprinkled over the top of pumpkin pies before they are baked. . . They are added to plain custard before it is put in to bake.

A delicious pudding is made by placing alternate layers of bread crumbs and raw rhubarb, well sprinkled with sugar and cinnamon, in a baking pan, dotting the top with bits of butter, and baking until the rhubarb is tender.

Can as You Cook.

A great many cans of beans, peas, corn, greens, etc., may be put up in the course of the season if each time you prepare the vegetables for dinner you prepare an extra quart or two. Allow the vegetables being cooked to become heated through and through, then pack in jar and, after adjusting the ring and lid, place in a bucket of hot water. Have a folded cloth in the bottom of pail to keep the jar from touching bottom, and turn bucket lid upside down over top of can. (A galloñ bucket is the right size for a quart jar.) Be sure the water in bucket is kept at boiling point.

Save Your Dishes.

If you will buy a white rubber bath mat from the ten-cent store, and put it on your porcelain drain board when washing dishes, you will save many a cracked and chipped dish.

Ford Truck Demonstrators Offered



FORD dealers throughout the country are using these specially painted Ford V-8 157-inch stake-body trucks as demonstrators. They are finished in vermilion and cream. The demonstrators are loaned to business and industrial concerns for road tests with their own loads and drivers, over their own selected routes, for at least 24 hours. By the end of the year this fleet is expected to be the largest truck fleet in the world painted in one color scheme.

Bread Revealed by Science as Our Outstanding Energy-Building Food

Everyone knows that the person with lots of vitality gets ahead faster—has more fun out of life. What we eat has a great deal to do with the vitality we enjoy! Here's an interesting fact: The largest need of our diet is for endurance energy, and science now reveals that bread is our outstanding energy food.

The cooking school this week is featuring Ware's Bread exclusively. "Bread is your best food—eat more of it" is the suggestion offered by Ware's Bakery, modern home of Ware's Bread and other delicious bakery products.

Bread is economical. It furnishes necessary energy at low cost. It is such an important food that it can well supply from 25 per cent to 40 per cent of the total energy needs of the body, and still permit a well balanced diet for good nutrition.

Beauty, and the capacity to enjoy life, are not possible without

abundant energy. Bread is an important food for meeting this essential body need, efficiently. Instead of being avoided, bread should be the prominent energy food of the diet for that endurance energy so essential to vitality.

How Drab Corners May Be Brightened

Have you a drab, uninteresting place in your home that seems hopeless and out of harmony?

Try some brightly colored hangings and cushions, with perhaps a new lamp or comfortable chair.

Maybe fresh curtains and slip covers, or a bit of the lacquer so easily applied to some old piece of furniture will help.

It often takes very little to transform such a place and to make it pleasant.

Bread contains from fifty to fifty-five per cent of carbohydrates, which supply energy mainly. Bread also includes proteins, used for building muscle and helping daily repair of body tissue. Everyone needs energy food. Women, especially should remember that; for no one can enjoy the full glow of health and beauty without proper energy nourishment. The strictest program of weight control requires energy food, as does the hardest kind of physical effort—the only difference is in the quantity of energy food needed. So bread, being our outstanding energy food, should not be avoided—but should serve as the prominent energy food of the diet.

These are facts verified by noted scientists and every statement made in the foregoing remarks has been accepted by the committee on foods

San Diego Proving Mecca for Tourists On Western Coast

The California Pacific International Exposition at San Diego is proving a mecca for tourists eager to know something about the march of civilization.

For months the exposition president, Frank G. Belcher, checked work at Balboa Park to be sure 20 miles of electric cable was properly laid underground. Contractors used 180,000 pounds of nails and 8,000,000 board feet of lumber, together with 62,000 gallons of paint to make the exposition a thing of beauty.

Highlights include a \$350,000 Federal building, representing 20 departments, a miniature of Boulder Dam with 3,000 gallons of water and miniature working parts, 300 exhibits by different firms, and an art collection borrowed from all over the country.

—Leon Guinn.

Utilizing a Left-Over.

For thickening corn, try left-over rice. This is wonderfully successful and does not in any way detract from the original flavor of the corn. The quantity is not only increased, but it utilizes the rice which otherwise would have gone to the garbage.

Consideration for others is a good brand of charity.

of the American Medical Association.

See the Beautiful Norge Demonstrated Wednesday at Times



Free Cooking School

by the Famous Culinary Expert
MISS JESSIE HOGUE



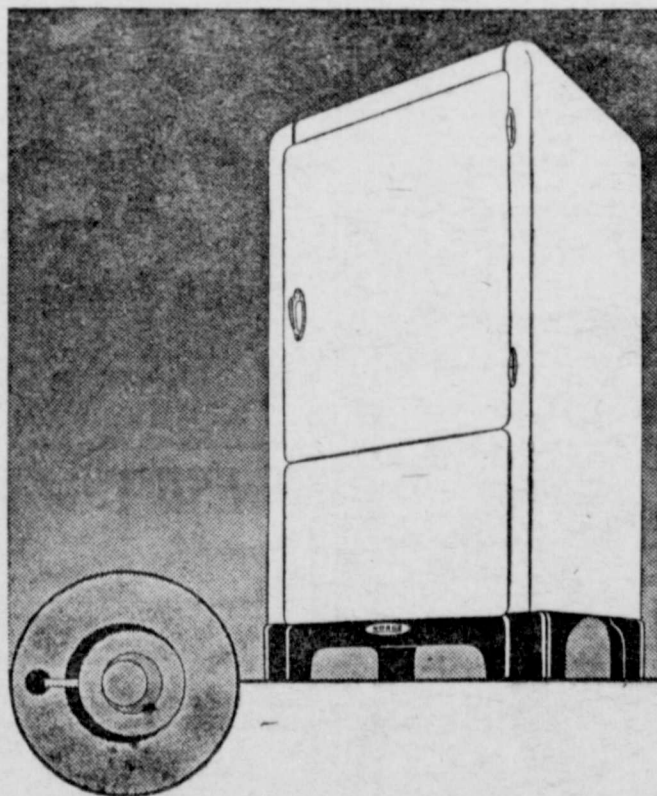
Miss Hogue...

Is Playing Safe with Her Cooking..

By using the very best Dairy Products—from Scurryland Dairy, where sanitation and cleanliness are watchwords. You, too, can get these products that are used at the Cooking School by calling . . .

PHONE 75

Scurryland Dairy



RESERVE COLD . . .

● That's the secret of the dependable performance of Norge Rollator Refrigeration. It's all a matter of power—surplus power in the Norge Rollator cold-making mechanism.

You'll never work the Rollator to its limit—no matter how hot your kitchen may get. The result is that you are always sure of all the cold you need to chill foods and to freeze ice.

Norge
Rollator
Refrigeration

Harless & Carr

Phone 394

At Burton-Lingo Company

Eddie Cantor Wonders What Fast Automobile Drivers Think About



"Ask a thousand automobile drivers—I mean those reckless ones—going 50 or more miles per hour—what they are going to do with the time they save, and see how many can give you an intelligent answer?" That's the question which Eddie Cantor raises in the booklet "Thou Shalt Not Kill," published by the Travelers Insurance Company on the automobile accident casualty record of last year.

"Believe me," he adds, "I'm not trying to be facetious when I tell you that if automobile accidents continue on the increase it will soon reach a point where people will be saying that a person killed by a speeding automobile died a natural death."

A Friend Who Knows a Friend
"It's so easy to break the speed laws, and once they're broken, there's always a friend who knows a friend who can 'fix' your ticket for speeding. Not until the time arrives when we have respect for the most important of all motorcycle cops—our own conscience—not until then can we hope for relief from the thousands upon thousands of tragedies that happen annually through reckless driving."

"Personally, I'd rather take my chances with a fellow holding a gun

pointed my way than with a drunken or reckless driver. At least you've got a chance to reason with a guy holding a gun.

"If every person drove his car as if his horn were out of order, there could never be an accident. And how much safer every individual would be if people drove with the thought that the other fellow in the other car was going to do something wrong."

Curbing Reckless Drivers

"Early in the spring, one of my radio fans sent me a little poem. If I had my way it would be handed to every applicant for a driver's license. Here it is:

Here lies the body of William Jay,
Who died maintaining his right of way.
He was right as he sped along,
But he's just as dead
As if he'd been wrong.

"Too many automobile drivers today, stop, look and listen only because there's something wrong with their engines. They should have more faith in signs. One motor vehicle authority I know recently submitted a unique and promising plan for curbing reckless driving. He would compel speedsters to sit in their automobiles, parked in a public square, with loud radio speakers broadcasting: 'Here are reckless drivers who have no respect for their own lives or anyone else's'."

"Make no mistake, it would bring desirable results. But the tragedies caused by reckless drivers have given me a thought that provides a more drastic penalty. Pass it on to the lawmakers in your community: Every person who has been given three tickets for speeding—making him a third offender—should not only have his license revoked, but he should not be permitted to drive a car again for the rest of his natural life."

"Wouldn't you feel safer?"

Gas Man Recovers Cow From Hole With Electrolux Hoister

W. F. Pearson, general shop superintendent of the Dallas Gas Company, knows that cows, while lacking much in intelligence, are the most unemotional nerveless "nationality" among animals. He also knows that members of the bovine family do peculiar things at times, and recently one presented a problem to him.

The cow was staked too close to a manhole near Turtle Creek pump station, Dallas, and fell in, head foremost. As a gas company is called upon to do almost everything, Mr. Pearson, without expressing any surprise whatsoever, proceeded to back a truck, equipped with a hoist usually used for lifting Electrolux gas refrigerators, up to the manhole.

Encircling the imprisoned bossy with leather straps, Mr. Pearson and his crew slowly raised her to the surface. The task required ten minutes.

"I wouldn't have given 10 cents for that cow after she got out of there," Mr. Pearson said, "because I was certain she'd be so badly hurt we'd have to shoot her. But she wasn't hurt a bit—at least if she was you couldn't notice it. Do you know the first thing she did when she got out? She went to eating grass without even giving us a moo of thanks."

Police, taking a report of the incident, asked Mr. Pearson what kind of a hoist he used.

"The kind we ordinarily use for Electrolux gas refrigerators—and cows," he said.

The Humble Hairpin.

Keep a package of invisible hairpins in the notion drawer of the sewing machine. When you remove buttons from worn-out articles, thread them on a hairpin, fasten, and drop in the button jar. This saves time in threading a needle, and there are no threads to tangle in the jar.

Remington Portable On Display at Times Office; Low Priced

A brand new Remington portable typewriter, for which The Times has recently acquired an agency, is on display at the office. It offers the latest developments in portable typewriter manufacture, according to the local publishers.

A new low price of \$49.50 cash has been placed on the modern machine. Or, if you prefer, monthly payments will buy it with a small carrying charge added.

Because of the low cost and the sturdy, standard build, the machine is expected to appeal to students, writers, small business offices and others who do not do typing on a large commercial scale.

A free typing course and a free carrying case are offered with the machine.

Social Stationery

PRINTED to your order ON HAMMERMILL BOND

It's Vast Business, Thing of Governing Various U. S. Units

The many units, local, state and federal that represent governing the people are so many it is difficult to realize how vast this business is. . . Of the 175,418 government units in the United States, we find 127,000 school districts, 20,000 townships, and 16,000 incorporated cities or towns. . . Further perusing this University of Minnesota report, one notes we have 3,000 counties, 8,600 items of miscellaneous nature, such as park districts, sewer districts, levee districts, etc.

Each unit has the power to tax residents of that district for its support and maintenance. It is not hard to realize why the meshing of these many units must result in some tax inequities, inherent factually in any system of government. It is striking, in passing, that our government is functioning more smoothly than any known corporation of near its size in the world.

—Leon Guinn.

Slipping Curtains on Rods.

If you have trouble in slipping delicate curtains on rods, especially flat ones, soften a little paraffin and mold it over the end of the rod, then the curtain will slip easily. Should the paraffin harden before you have finished, soften with a lighted match and slip it on another rod. For round rods, a thimble may be used. You will find this a great time-saver.

The Stickless Kind.

Take a bit of any desired shortening compound, or unsalted butter, and mix with a small portion of flour. Grease cake pan with mixture, then pour in batter. When cake is taken from the oven, let stand two minutes and turn out. If pans are properly treated in this manner, the cake will not stick.

Happy Cooks

Are Only as Happy as Their Feet Are!

—Nothing so fatigues a busy housewife as uncomfortable shoes. In fact, it has been truthfully said that improper shoes make a woman grouchy and disagreeable more than any other part of her clothes.

—Let Bryant-Link take care of your shoes problems and have "happy" feet.

We are This Week Making Special Prices on All Ladies' White Shoes



Bryant-Link Co.

1884—"Over A Half Century of Progress"—1935

Pick of the Market FOOD VALUES

MISS JESSIE HOGUE—

Who is conducting The Times Cooking School, says our Store offers the people of this section the best the markets afford.

That's another reason why . . .

Miss Hogue Will Use Groceries From Hande Dande Wednesday

You can get prices like these every day at Hande-Hande—



FRESH TOMATOES
Per Lb. 5c

FRESH PEACHES
Peck 35c Bu. \$1.25

CANNED TOMATOES
Hand Packed—No. 2 Cans
3 cans. 25c

SOUR PICKLES
Quart Jar 15c

Pure Cane SUGAR
25-lb. Bag \$1.39

7-DAY COFFEE
New! Vacuum Packed
1-lb. can 25c

Hande - Dande

ALL-AMERICAN ASSURES BEST CANNED FOODS

The All-American pressure cooker, which is handled locally by the Snyder Hardware and Implement Company, will be used by Miss Jessie Hogue in cooking school demonstrations this week. Scientifically constructed of high grade, beautifully polished, cast aluminum, the All-American assures the very best possible results in home canning.

The cooker is distributed in Texas by J. P. Dowell of McKinney, who, with the local dealers, believes it will be especially appealing to Scurry County women because of its proven superior quality.

An entire meal may be cooked in the All-American at one time, without the flavors mixing.

"For canning in either cans or glass jars," declare the cooker manufacturers, "there is no substitute for the pressure cooker. It is the only method recommended by our government and canning authorities for the proper canning and preserving of all fruits, vegetables and meats.

"Canning does not change the food value of starches, sugars, fats, proteins or minerals. With the All-American steam pressure cooker you can now have the same scientific method of canning right in your own home as is used by the large commercial canning plants, with the additional advantage of having home-cooked foods, prepared with your own favorite recipes and flavors.

Outstanding Change In Used Car Status

One of the outstanding changes that has made itself felt in the automobile business in the past decade is the tremendous improvement in the status of the used car in the public mind. W. E. Holler, vice president and general sales manager of the Chevrolet Motor Company, called attention to this fact in an interview on the eve of the tenth anniversary of the adoption of Chevrolet's "Guaranteed OK Red Tag."

"No one who recalls the doubtful esteem in which used cars in general were held even as recently as 10 years ago will care to dispute the statement that a big advance has been made," Mr. Holler said.

Pecos Offers Annual July Fourth Rodeo

Two full days of bronc riding, horse racing, steer roping and other events will be held at Pecos July 3-4, when the American Legion post holds their sixth annual rodeo and cowboy reunion.

Pecos, already justly famous as the home of the world's first rodeo, held back in 1883, will throw open its doors to a large crowd of performers and spectators who will throng the city for the celebration.

The largest purses ever offered in this section are being posted, and the sums are already drawing some of the best talent in the Southwest. Expert ropers, daring bulldoggers and trick horse riders will give visitors the most thrilling exhibition of skill ever seen at Pecos.

To Clean the Toaster.

Everyone knows how difficult it is to keep the faithful electric toaster, which comes into use once a day at least, free of crumbs. These accumulate and are often hard to shake out from around the base of the toaster. A great little time-saver is a flat little soft paint brush with which one can reach all parts of the toaster and whisk the crumbs out each morning after breakfast in a very few seconds.

Something Different.

Next time you make an apple pie make the crust like this: Use your favorite recipe, merely adding one-fourth cup powdered sugar and one-half teaspoonful each of ground cinnamon and cloves to the flour before cutting in the shortening.

Summer Activities At Hardin-Simmons

Summer activities on the Hardin-Simmons University campus got under way last week, with a good enrollment, including many public school teachers who have not been in the university before, taking work with the 24 instructors who make up the faculty. Courses in all departments are offered.

Initial social event, to acquaint students and instructors is scheduled today, June 17, in Mary Frances Hall. Miss Mary E. Head, dean of women, has been assisted by Miss Mary Carter, Miss Nena Kate Ramsey and W. C. Ribble in arranging details.

A wire coat hanger makes a good rack for dishcloths. It is so convenient to hang them on the outside to dry, and they are ready to hang up when they are brought in.

HEALTH NEWS

From Dr. John W. Brown, State Health Officer

Wars have been lost by generals and won by epidemics of rat-borne diseases, according to Dr. Hans Zinzer in his recent book—Rats, Lice, and History. Texas has more of the disease that Dr. Zinzer has written about, typhus fever, than any other state, according to Dr. John W. Brown, state health officer.

There are two types of typhus fever—the epidemic or Old World type, and the endemic or New World type, known as Brill's disease. In the former the death rate is very high and in the latter, commonly found in Texas, it is very low. The most cases appear during the hot months. The rat and mouse are the reservoirs of this disease and it

is spread to man by fleas, lice, or ticks that have fed on an infected rat. The cycle being rat-flea-man.

The symptoms of typhus fever are very similar to those of typhoid fever, except the course of typhus is generally two weeks. The onset of the disease is usually sudden with chills, fever, headache, and general body pains. Nausea may be present. The fever rapidly rises to a maximum of 105 degrees. There is also a reddish mottling of the skin and a hacking cough is generally present.

Typhus fever could be prevented by the eradication of rats and mice. This would not only result in the prevention of much suffering but would be of great economic value, as it is estimated that the damage by rodents amounts to about 12 million dollars annually in Texas.

A paste made of salt and vinegar will clean discolored enamel ware.

Large Tray Will Be Time and Step Saver

A large-size tray which conveniently fits your kitchen cabinet shelf may be used to hold china, silverware, salt and pepper shakers, napkins, etc., for a meal.

After one meal these articles may be loaded on the tray, taken to the kitchen, soiled dishes washed and drained. Have the tray near the drainer, and as the required pieces for the next meal are dried, place back on the tray and slip the tray into the cabinet. Then your complete equipment is ready to be carried to the table again. This not only saves time and steps, but will eliminate the necessity of leaving the table after the meal is started to get some little forgotten article.

Rubbing the hands with dry salt will remove all odor left from peeling and slicing onions.

Modern Methods

IN A MODERN PLANT PRODUCE BETTER LAUNDRY.

MISS JESSIE HOGUE

Who is Conducting The Times Cooking School, Will Tell You That—



... hygienic methods safeguard your clothes. Latest ways of doing Laundry Work are used in our plant. Ironing processes used protect your clothes. In every way, we can give you a Superior Laundry Service.

Miss Hogue will tell you of the value of Efficient Laundry Service during her lectures at The Times Free Cooking School Monday, Tuesday and Wednesday at the Palace Theatre.

A SERVICE FOR EVERY HOUSEHOLD PURSE

Wet Wash—

An economical laundry service that offers you the same perfect laundry in every class. Everything washed, and returned to you damp.

3c per Pound

Thrift—

A splendid service in which everything is washed; Flat Work is ironed, and all Wearing Apparel is delivered dried but not starched.

5c per Pound

Rough Dry—

A popular Laundry Service, in which Flat Work is ironed, and all Wearing Apparel is delivered dried and completely starched.

6c per Pound

Family Finish—

A complete Laundry Service, in which everything is finished. Shirts are done up on boards. Flat work, 6c and other apparel at 16c.

6c-16c Pound

SANITARY — ECONOMICAL — TRUSTWORTHY

Snyder Steam Laundry

H. A. Lattimore, Manager

Telephone 211—We'll Call

DESERT SEEN UNLESS WEST SAVES WATER

A great American desert will reach from the Rocky Mountains to the Dakotas within two generations if water conservation steps are not taken immediately, Col. C. Douglas, one-time lecturer for the war department says.

"Trap the water where it falls. Hold it in small lakes and reservoirs. Restore as much of the land as possible to meadows. Plant trees near streams and bodies of water."

Col Douglas, president of the National Rivers and Harbours Association for nine years, cited two factors responsible for the dissipation of the water resources of the western states.

"Our networks of concrete highways, plus the habit our farmers have of plowing furrows up and down hills instead of around them, in contour fashion, are creating drainage systems carrying water from the land as rapidly as it falls. The water goes to the Mississippi River, eventually, and is carried into the seas.

"And right there is your greatest menace. The Mississippi is not the genial 'Old Man River' of poetry, with its head in the Gulf of Mexico, and its tentacles stretching over the west sucking the water out of 25 states.

"The drouth we had last summer is nothing compared to the dry spells we will have in the future, unless something is done about it," he asserted. . . .

"It's going to be worse, and I'll tell you why—90 per cent of the precipitation comes from the evaporation from lakes and plants. As it now stands, there are not enough lakes to trap and hold the water in competition with the drainage system and the plants are drying up.

Haul Drinking Water?

"Unless the situation improves, they will be hauling drinking water in tank cars to the west within two generations.

"You can't form a lake anywhere in the far west, or in Oklahoma and Kansas that won't directly benefit the rest of the country. All of our scorching winds come out of the west. When they pass over the lakes they will be cooled and moistened and their effects on the crops in the eastern areas lessened.

"This trapping of the water and building lakes and ponds is one of the most necessary things to be done in the entire west and I suggest that the citizens of every state in which the legislatures are in session can render a distinct service by calling to the attention of the legislators the necessity for holding their rainfall where it falls as possible and by urging them for immediate and sufficient action."

To Clean Silver.

Use an agateware dish and put in enough water to cover articles to be cleaned. Add one teaspoonful baking soda and 1 teaspoonful salt for each quart of water used. Put in silver and a piece of aluminum. Boil until tarnish disappears, then remove silver and wipe with a soft cloth. This is not only an easy way to remove tarnish, but, because no grit or abrasive substance is used, the plating wears much longer.

A String in Time.

When sealing jelly with paraffin, after pouring the melted paraffin on top of the filled glass, quickly lay a short length of clean cotton string across the middle, leaving a short end hanging over the side. When the paraffin hardens the cord will be firmly "frozen" in place. When ready to serve the jelly, simply lift on the cord and the paraffin top comes off easily.

Charitable is the woman who doesn't put her thoughts of other women into words.

A glass of currant or grape jelly added to one cup of hot meat stock or brown gravy makes a spicy sauce for a roast fowl.

THINK BEFORE YOU BUILD

Modern Opportunities Assure Satisfaction

There are many oversights which can be made in home building and which, though they seem trivial at the time they are made, prove annoying, inconvenient and costly in the long run. Let us take the part of the prospective home builder and make a record of the things we want to avoid, so that when we start actual plans for the building, we will know just where to cooperate with contractors and architects, even though we think that they are suggesting greater expense than we intend shouldering. These "expenses" more often prove sound investments which repay the home owner many times during the years of home ownership.

Heating.

Ask any owner of a home with outmoded heating equipment what he dreads most and he will say "the winter, and keeping his house at a comfortable temperature." Yet thanks to science and invention, it is now possible to keep a house at an even temperature morning, noon and night, the four seasons of the year.

Ventilation.

It is possible that your own ideas about the layout of a floor or a home will interfere with the architect's plans, but because "the customer is always right" you may force him to your way of thinking. Don't attempt it, however, when it comes to ventilation, for the health of the family largely depends on it. You will doubtless be told about air conditioning, but don't throw up your hands at the

immediate outlay, because it is the most economical thing imaginable. Above all, you will want air conditioning in kitchen and laundry, yet we advise it for every room in the home, particularly the nursery, for it will completely eliminate drafts, and the need for widely opened windows and ugly primitive equipment to improve ventilation. We feel safe in predicting that within five years air conditioning will be compulsory in all homes, offices and school buildings.

Sounds!

A house through whose walls every motion in another room can be heard, a house which creaks and rattles at a blow of wind, a house in which anything much over a whisper can be heard from the attic to the cellar—is a house that becomes nothing more or less than a nuisance! Yet a home builder can readily ascertain how noisy a house is going to be by carefully going over with his architect, the various types of board and sheeting to be used under the walls. Of course the type that will make a house completely sound proof will be more costly—good things always are—but how well worth while you will never know until you want to go to sleep while the youngsters have a party downstairs . . . or until you feel tired and gripy and a bustling house is going through the routine of a day's chores, vacuuming, using the electric mixer, opening and shutting doors and windows and all those other sounds which you never thought about . . . but which are infuriating when you realize they

are in your house . . . in your room . . . and you can't get rid of them!

Fire!

Is there anything more terrifying than that call of "Fire!" And all the destruction, pain and suffering it suggests! Above all, be sure that your home is properly insulated, and that it will not be possible for fire to spread from room to room, or at least, from floor to floor. You will pay for a fire-proof home, but how much better than paying in loss of life and property, for a home that was never fireproof, and therefore "cheaper." Not only can the construction of the house itself be fireproof, but you can ascertain further electrical wiring which comes under the authorization of the Fire Underwriters' Association, merely by consulting them when building.

Investment.

We have outlined for you everything that will make a home a good investment at a worthwhile initial

cost. For in a home characterized by these advantages, you can be sure of maximum comfort, convenience and happiness. Doesn't it sound well worth while?

Seven Minute Frosting.

One and one-half cups sugar, 2 unbeaten egg whites, 5 tablespoons of water, 1 teaspoon vanilla, 1-4 teaspoon cream of tartar. Mix sugar with water. Cook after boiling three minutes. Place the unbeaten egg whites and cream of tartar into the small mixer bowl, turn switch to high and immediately add the hot syrup. Continue to heat for 5

If you wish to keep cheese fresh for some time, cover it over with a thin coating of paraffin. When ready to serve remove the paraffin.

Never let a cake batter stand after it has been mixed, as this causes air bubbles to form, making the cake coarse grained.

Congratulations.

to Our

HOME COUNTY PAPER

The Times

for This Progressive Move in
Sponsoring the

Cooking School

Best Wishes to

Miss Hogue

in Her Work of Offering
Helpful Suggestions
for the

MODERN HOUSEWIFE

ECONOMY DRY GOODS CO.
"THE PRICE IS THE THING"
Henry Rosenburg, Manager South Side Square



BREAD . . .
for the Cooking
School is being
furnished by us.

MORE FOOD VALUE IN THIS BETTER BREAD

Not only are the ingredients of Ware's Bread the best the market affords, but they are blended by special process to give the utmost in nourishing food value for your family and children.

Housewives who serve this loaf assure healthier, happier meals for every one at no greater cost. Serve it three times a day for full value. Vary the diet with White or Whole Wheat.

WARE'S BAKERY
North Side Square