

Attendance Grows at Second Session

COUNTY CLUB WORK CARRIED ON BY WOMEN

Home demonstration club work in the county is progressing nicely, according to Mrs. C. R. Roberson of the Bell community, who is the president of the Bell Community Club and president of the county-wide Home Demonstration Council. "As well as we can without a home demonstration agent," she added.

Meetings of the different clubs are held at the homes of members or at club rooms once or twice each month. Four-H Girls Clubs meet twice a month also.

Among active members of the council are: Mrs. C. F. Landrum of Fluvanna, vice president; Mrs. Edgar Smith of Fluvanna, secretary-treasurer; Mrs. J. L. Carrell of Union, reporter; Mrs. George Anderson of Ennis Creek, Mrs. Will Caffey of Bell, Mrs. L. P. Sterling of Canyon, Mrs. Laverne Lemons of Crowder, and Mmes. J. W. Brown and B. D. Durham of Dunn.

Council Meets Monthly.

Council meetings are held on fourth Saturdays. At the last session, plans for a basket picnic for club members and their husbands were introduced, and a committee composed of Mmes. Carrell, Lemons and Smith will work out the details.

The picnic will be had at some central place the latter part of this month or the first of July. Miss Lida Cooper will be invited to be honored guest, and she will judge the clothing in a style revue following the picnic.

Plans are being made to send several from the county clubs to the A. & M. Short Course the last week in July. Four county women and one Four-H girl from Scurry County attended the week's sessions last year. Mmes. F. M. Miller, L. P. Sterling, Luther Vaughn and C. R. Roberson were representatives last year.

Three Study Courses.

Study for county women during the past year is divided into three parts—food preservation, sewing and landscaping. Under food preservation the clubs study gardening, the laying of garden tile, making hot-beds and cold frames, canning and the making of American cheese.

Building clothes closets, making foundation patterns and variation of the foundation garment, adding hat racks and shoe racks to closets, as well as making clothing, are studied under sewing.

The kinds of flowers suitable for this climate and grouping flowers attractively are studied in landscaping in addition to adding walks, ponds, and other improvements.

Valuable assistance is being given the home demonstration clubs by W. R. Lace, county agent.

FAMILY FOOD GUIDE

Every meal—Milk for children, bread for all.

Every day—Cereal in porridge or pudding, potatoes, tomatoes (or oranges) for children, a green or yellow vegetable, a fruit or additional vegetable, milk for all.

Two to four times a week—Tomatoes for all, dried beans and peas or peanuts, eggs (especially for children), lean meat, fish or poultry, or cheese.

(This food guide is suggested by the Bureau of Home Economics, U. S. Department of Agriculture).

Miss Hogue Combines Wit and Wisdom to Win Women

Miss Hogue has been a constant source of information and merriment to women who attended the Times Free Cooking School.

Her lively wit, her ability to say sprightly things at unexpected moments, her voice that spread to all corners of the Palace, and her winning personality have made her the favorite of women from many Scurry County and adjoining communities.

Tuesday's hints were interesting, just as Monday's were interesting. They ran something like this:

Before baking potatoes, boil them nine minutes, dash 'em into cold water until they are cool, and bake 'em. They'll be good.

To fry Irish potatoes, peel, cut and put into water four minutes. Dry them and fry in Mrs. Tucker's shortening.



As the last day of the school approaches, Miss Hogue is livelier than ever. "The last day is always the best," she says. "We'll all enjoy it."

When she poured a whole package of salt into a panful of potatoes, the crowd laughed and looked on in astonishment . . . but the Times force can certify that the potatoes were plenty good eating.

Wash a Winesap apple and place it in your vegetable soup if you want a richer, finer flavor.

To keep the odor of cabbage from pervading the house, place a biscuit over it to absorb the odor.

Before boiling onions, stick holes in them with toothpicks, and the center will not pop out.

To peel onions, put roots next to the palm of the hand to eliminate shedding of tears.

The women say over and over, "This is the coolest spot in town." It is true, too, with the Palace air-conditioning apparatus going.

Meals Outlined for Preparation During Hot Summer Days

The problem of summer meals is well solved if the diet is so planned as to enable those dependent upon it to come through the hot season with strength and vitality well retained, and improved, if possible.

To accomplish this requires skill and knowledge; especially when appetites are keen, when the digestive processes are slack and easily impaired, and when, at the same time, summer lassitude tempts us to out less energy into every activity, even into that of preparation of food.

Need for protein food is constant. Animal foods are the best sources. The following is a summary of hot weather suggestions: Use fresh fruits and vegetables for emergencies or impromptu use, most freely. Keep on hand a variety of canned and package foods. Use fried or other fatty foods sparingly, but do not omit fats. Do not use concentrated foods too freely.

Do not omit meats but use them with discretion. Keep up the protein content of the diet. When warm and fatigued, eat sparingly and of easily digested foods. Indulge more freely when rested.

Lastly, do not combine too many iced and frozen foods in the same meal. Excessive use of chilled food and iced beverages are conducive to indigestion. It is always well to eat frozen foods slowly.

Folks Eat Gingerbread.

A number of business men and women, and several other visitors, accepted Miss Hogue's invitation to eat gingerbread and drink coffee in her "kitchen" Tuesday morning between 9:00 and 10:00 o'clock. "It was larrupin'," one visitor said. The recipe for the bread was given in the afternoon school.

At the Palace Tonight.

"A Night at the Ritz," plus musical comedy and novelty, is offered at the Palace Theatre tonight (Tuesday) and tomorrow night. "Florentine Dagger" will be Thursday and Friday nights' featured show, with comedy, musical and Paramount news.

The kitchen is a country in which there are always discoveries to be made.

Percy Jones Buys Kent County Ranch

It was announced in Abilene last Thursday that Percy Jones, Abilene capitalist, has purchased the 30,000-acre ranch in Kent County from A. C. Carnes of Liverpool, England. The ranch is to remain under lease to the Chicago Livestock Loan Company.

The purchase price was not announced, but it is reported to be about \$275,000.

The ranch is well known in this section, a portion of it being just across the Scurry County line. It is one of the largest ranches in West Texas that remains in one large unit.

Did You Miss Your Copy?

In the rush of getting these three daily editions to the women of Scurry County, several will of course be missed. If you or your neighbor missed either of the three copies, you may have the vacancy filled by calling at the Times office. Several women have expressed the opinion that the many household suggestions and other ideas in the issues make them worthy of being saved.

Pins and needles will not rust in a cushion filled with coffee grounds. Rinse the grounds in cold water, spread on a sheet of paper to dry thoroughly, and then stuff the cushion.



MAGGIE STOGGE WHO HAS BEEN READIN' UP ON ETIQUETTE SEZ NEVER TO BREAK BREAD OR ROLL IN YOUR SOUP.

Special Services Are Being Featured in Methodist Revival

Tuesday is a very special night at the Methodist revival, which Rev. C. A. Bickley of Big Spring is conducting. Fathers and sons will be seated together on one side of the auditorium, mothers and daughters on the other side. The evangelist will bring a special message appropriate for the occasion.

Wednesday night the subject is to be "If I Knew I'd Live Just Another Year." The Monday night sermon, which attracted a large crowd, was "What Kind of God Is Ruling This Universe?" The pastor, Rev. H. C. Gordon, and the visiting preacher, are very well pleased with the response to the series of services. The morning sermon is slated each day at 10:00 o'clock, and special cottage prayer services are held each afternoon at 4:30 o'clock. Special prayer groups gather each evening just prior to the preaching hour.

W. T. Vick Drowns After Polar Storm

A wind and rain storm that invaded the Polar community late Monday afternoon brought death by drowning to W. T. Vick, long-time farmer and former mail carrier of the Kent County settlement.

The body of the 50-year-old man was found in a small creek about 9:30 o'clock by Maurice Brownfield of Snyder, who, with Polar neighbors, went searching for Mr. Vick when he failed to return to his home from a field in which he was plowing a mile away.

It is believed that Mr. Vick rode into the swollen stream horseback and that he fell off his horse and drowned before he could reach the bank. The water of the small creek, swollen by the afternoon's cloudburst, had subsided when the searching party reached the scene of the tragedy, and the body was visible about 100 yards below the crossing usually used.

Funeral rites were held at the Dermott school Tuesday afternoon, 4:00 o'clock. Burial was in the Dermott cemetery.

The widow, and two daughters, Aletha, 14, who resided with her parents, and Mrs. Gladys Clanton, who also resided in the Polar community, survive.

VISITOR WELL PLEASED WITH TIMES SCHOOL

Tuesday's attendance at the Times Free Cooking School increased sharply over the 400 or more women who heard Miss Jessie Hogue Monday.

The nationally known lecturer and home economics expert said she is highly pleased with crowds of the first two days, and that an even larger group is sure to be out for the last session of the three-day school Wednesday afternoon.

The recipes given Tuesday were even more interesting to most of the visitors than those given Monday.

Here is the line-up suggested by Miss Hogue, given slowly so many of the women could record them in their notebooks:

- Filled squash.
- Red and White lima beans.
- Admiration marlow.
- Coca-Cola salad.
- Rice mold.
- Roasted roast.
- Pineapple, apple and cabbage salad.
- Gingerbread.
- K C cake.
- Ribbon pie.
- Southern scrapple.
- Preserved oranges.

The final session will feature Miss Hogue's usual household hints. "And," she says, "you may come expecting to get some of the most attractive recipes I give. I am making great plans for a glorious climax to my pleasant and profitable visit to Snyder."

Mrs. Richter Comes in.

One of the out-of-town visitors who attended the cooking school Monday was Mrs. Henry Richter, who came in from Knapp, 20 miles southeast. "I wish I could come every day," she said.

"Thanks for the Papers."

"Thank you for giving us such good service on your daily papers," a Hermligh woman told the Times Tuesday morning. "Several Hermligh women are attending the school and we certainly enjoy it."

Traffic Is Detoured.

Traffic is being detoured for a block on the east highway while workmen are building a new bridge five blocks east of the square. The construction gang is just outside the city limits on Highway No. 7-83.

Marriage is not necessarily a failure, although it is often a compromise.

If the brine or vinegar is too strong or too much sugar is used sweet cucumber pickles will shrivel.

Don't Forget That Box for Questions

As you come to the school Tuesday, you will have the opportunity of leaving questions (written on the special slips printed for the purpose) in the box near the entrance.

Miss Hogue will answer them from the platform. Tuesday is the principal question-answering day, but of course if you have questions for the following day, they too, will be answered.

Ask anything about kitchen or household. Miss Hogue can answer you—or tell you a good reason why she can't.

"The Question Box" is yours. We invite you to use it.

Invisible Undies! Well, Well, Inez!

By LEON GUINN

When the conservative Pathfinder asked if clothes will disappear entirely, it set in motion loud applause from a manufacturer coming out with a daring line of invisible undies, scanties, or whatever else they are. Even invisible bathing suits are announced.

In the first place, could one wear these invisibles with a run in them without fear of detection? It would seem a visible button or something should be placed on this invisible apparel, or what so proudly we did see will be no more.

Most people with a yen for natural appearance like the idea. The men assert this should be a nice stimuli for recovery; the women saying this is not necessary to get the general run of things; so there you are.

Gen. Hugh Johnson is interested to the extent of objecting a prevue modeling would create traffic hazards. Legal departments declare it would be hard to build up a case for shoplifting; the evidence being negative. A garment being invisible is no garment. On the other hand being visible was taken, visible becoming invisible, involving the constitution.

And the sidewalk setter, leering with brazen eyes at busy shoppers? There would be a crowded field! With new "jiners" traffic couldn't well bear the pressure. Even with these new amendments the constitution would still be the same!

The textile industry is interested since rayon, silk and cellulose might be used. Indications are the boys went almost the limit in panties about air cooling and streamlined effects, appearing indecent to a few; so the decent thing to do is

Piggly-Wiggly Food Used in First Day's School of Cookery

Piggly-Wiggly, which uses "Snyder's Leading Food Store" as its slogan, provided foods for the Monday session of the Times Free Cooking School. Miss Jessie Hogue, lecturer and demonstrator, said she seldom walks into a store that offers more facilities in the way of food buying.

Piggly-Wiggly stores were "All Over the World" before the local store was established. Less than seven years ago the store was opened in a small space on the north side of the square. It was moved and enlarged a few months later, not long after Maurice Brownfield, present owner and operator, and Charley Kelly, who recently moved to Odessa, took it over.

In the present location in the very heart of the Snyder trading area, Piggly-Wiggly caters to every type of grocery customer, and spreads far into adjoining counties for a lion's share of ranch trade. A modern market has been a part of the store for more than five years.

do invisibly that not possible to the casual observer to see visibly.

At the Eastman Kodak factory, laboratory workers are watching things, since acetate rayon is a by-product of film manufacture. Friends of the Du Ponts are also interested since cellulose used in cellophane might help business.

Large soap makers see a special soap, and the average person would see nothing at all. That is, these invisibles would come very near being next to nothing. And some would object to buying that not plainly outlined, having to do with things unseen.

And so the subject must be, either to just know they are being worn, or to suspect as much, or not suspect anything. Invisible undies! welladay, welladay!

Eggs, Source of Many Health Needs, Should Be Included in Diet of Child

On the very limited budget, meat and fish may be reduced to a minimum amount, but eggs are very valuable as food and should be included in the child's diet whenever possible. The iron content of egg yolk gives it an important place in the diet. It is also valuable as a source of protein, phosphorus and vitamin A, vitamin B, and vitamins D and G. It is advised that not more than one egg be used daily, but that one yolk should certainly be used three or four times daily.

Recipes for Each Meal.

Breakfast: Apple sauce, rolled oats with top milk, toast, milk to drink.

Mid-morning lunch: Orange juice, cod liver oil.

Dinner: Hildway egg, buttered onions, carrot sandwich, chocolate blanc mange, milk.

Mid-afternoon lunch: Milk, graham crackers.

Supper: Green vegetable soup, toast, pineapple bread pudding, milk.

Breakfast: Prune pulp, pettijohns with top milk, toast, milk to drink.

Mid-morning lunch: Tomato juice, cod liver oil.

Dinner: Tomato puff, baked ba-

nanas, cabbage sandwich, cinnamon apples, milk.

Mid-afternoon lunch: Milk, graham crackers.

Supper: Scalloped potatoes and celery, spinach in lemon sauce, pineapple and grapefruit compote with honey, milk.

Recipes for Above Menus.

Hildway egg: Bake potatoes. Cut hole in potato and scrape out inside. Season with salt, butter and cream. Whip until light and fluffy. Add one tablespoon of potato to the shell, spread evenly. Then add one egg and cover with potato fluff. Place in oven of moderate temperature until the egg is set.

Tomato puff: 1 cup strained tomatoes; 1 cup white sauce, 6 eggs, ½ teaspoon salt. (White sauce—One cup milk; 4 teaspoons flour; 4 teaspoons butter; one-fourth teaspoon salt). To white sauce, add egg yolks which have been well-beaten and cook 3 to 5 minutes. Heat the strained tomatoes and then salt; fold in the egg whites which have been beaten and bake at a moderate temperature until firm. Put baking dish in a pan of water and do not let the water boil.

Cinnamon apples: Two cups

Spanish Cream Recipe.

Spanish cream is a delicious dessert made from milk, eggs and gelatin. The proportion is one envelope, or two ounces, of gelatin to one quart of milk and from 2 to 5 eggs, according to the desired richness, the season for eggs, or the number available. Half a cup of sugar and a fourth of a teaspoon of salt will be needed and 1 teaspoon of vanilla or any preferred flavoring. Soak the gelatin in half a cup of cold milk for two minutes. Heat the remainder of the milk, add salt and sugar, and the dissolved gelatin. Beat the egg yolks, add, cook until the mixture is like custard, take from the fire and fold in the stiffly beaten egg whites, and add the vanilla. Pour into a mold. Serve with or without plain or whipped cream or a fruit sauce.

Grease spots on carpets and rugs can be removed by rubbing with a clean cloth dipped in hot water to which ammonia has been added. For stubborn spots, use a thin paste of fuller's earth and water. Allow to dry, then rub off with a stiff brush.

sugar; 2 cups water; 8 teaspoons cinnamon candy, 8 large apples. Make a syrup of the sugar, water and candy. As it boils, add the apples which have been pared, cored, and cut in quarters. Cook very slowly until tender.



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Good Tender Cuts	Per Lb.
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Every Family Wants a Lovely Home; Dreams and Plans May Come True

Every family wants a lovely home, yet not all people are fortunate enough to have that sense of the artistic which visualizes for them truly novel things to make their homes the admiration of all who enter. But castles in the air, or castles in Spain, are dreams which may often materialize, by the combining ingenuity and the results of thoughtful searching.

House of Floors.

Have you ever heard of a house whose interior was made entirely of flooring? We have . . . and it wasn't under the influence of old fashioned or sidecars. As a matter of fact, one of the country's most famous manufacturers of linoleums has done so much of experimentation and research, that the firm has finally evolved home decorating mediums of surpassing beauty, and great economy, from the point of view of the comparative cost of the genuine merchandise which these linoleums simulate.

The Library.

How many times have you sat enraptured by a photograph in a magazine or a scene on the screen, showing an oak panelled or walnut panelled library! And how often have you said "when we get rich that's what we'll have . . ." But you need no longer have the fortune of a financial magnate, for a type of linoleum has been so processed, as to exactly resemble the wood, as to texture, grain, and coloring, the creators going so far as to make it possible to give this material a carved effect. We have seen a library entirely panelled in this linoleum walling in a walnut grain, the floor covered in inlaid herringbone-weave linoleum in rich and varied shades of brown, with a white bear rug in front of a fire place, a deep arm chair in red leather, a desk, a desk-chair in brown leather upholstery, and a white leather side chair.

In this room, fireplace and book-cases were set into the walls, or recessed, so that they did not take away one inch of valuable floor space. A magnificent idea—yet one which home redecorators of moderate means may well afford. The ideal thing about linoleum floors and walls is the fact that they are so easy to clean, simply going over with warm water and soap, and they are as durable as they are beautiful.

Foyer.

The entrance of your home makes the first impression—and it should be a good one! Let us presume that you are either furnishing, and may be guided by a novel theme, or that you have a few pieces of Oriental character, and an Oriental embroidered wall hanging.

Can't you just picture the effect of a solid black glistening linoleum floor, with a center insert picturing a magnificent yellow dragon! And how delightful it would be to do that foyer closet as your guest closet, covering the little floor like the foyer floor, and adding linoleum walls of laquer red, hung with a mirror in a Chinese frame, all your shelves edged in the lemon yellow?

Neo-Classic.

The most obvious new trend in home decoration is that veering toward the Neo-Classic, with favor shown Empire, Victorian and modern influences in furniture, all subtly blended. Probably the room most families would be interested in completely doing over would be

the dining room, and it would be smartest to furnish it in this Neo-Classic trend.

How effective, then, would be a wedgewood blue flooring of solid color linoleum, with a Greek key pattern set in white linoleum. Such classic simplicity might grace any home, and if desired, a handsome rug might be used over the flooring, and only a little beyond the length and breadth of the dining table.

Kitchen Delight.

Show us the woman who doesn't take pride in a lovely kitchen! And linoleum is the modern answer to all her problems. Let us picture for you an ideal kitchen—one in which the entire flooring is of solid black, with inlaid designs of a frying pan, an electric iron, a toaster, and a can opener in the corners, the center motif a conventionalized group of vegetables worked out simply, in bright colors, and not too large. Instead of homely, hospital-like tile, we will have the en-

tire wainscoting of our kitchen up to about three feet of the wall length, in marbelized black and white linoleum, the rest of the wall papered in kitchen scenes design.

All our pots and pans, and other equipment, will be in red and white and black, to carry out a three-color scheme. And to keep kitchen noises in the kitchen and not all over the house, we will have our ceilings covered with a cork-like linoleum which is absorbent of sound, and also makes for a cooler kitchen. These ceiling materials may be had in colors as well as a natural cork tone.

Children Like Raisins.

Children relish raisins in their lunch, if they are wrapped in a piece of paraffin paper with the ends twisted like that in which stick candy is wrapped. They are also nice fixed in this manner for those who work and cannot go home to lunch.

Bread Crumb Muffins.

One cup bread crumbs, 1 cup of flour, ½ teaspoon salt, 2 teaspoons baking powder, 2 tablespoons fat, milk to soak crumbs and make soft dough, 1 well beaten egg (may be omitted). Soak crumbs until soft either in milk or hot water, before you are ready to add the other ingredients. Drop into hot greased muffin cups and bake in hot oven.

If it is necessary to let apples or peaches peeled for canning or cooking stand before cooking, cover them with a weak solution of salt to prevent darkening. For each quart of water used add one teaspoonful of salt.

Sheer material, as chiffon, will not pucker when it is stitched on the machine if strips of paper are placed underneath it and the stitching is done through both fabric and paper.

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OFFICIAL NEWSPAPER FOR SCURRY COUNTY AND CITY OF SNYDER

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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

SEVEN SQUIBS FOR TODAY.

The Cooking School NRA.

Talkative Tillie has suggested that the cooking school might adopt its own NRA—"New Recipes Always," "No Rushing (for the food tables) Allowed."

† ¶ †

How Do You Like the Size?

A few weekly papers have "gone tabloid," much to the delight of readers. How do you readers of The Times, especially you women, like the novel size? It's something different, at least, and you can find news and ads with greater ease.

† ¶ †

Finding Health in Foods.

Miss Hogue finds aluminum in one food, iodine in another and all sorts of vitamins in this food and that. She admits that she makes food a semi-religion, for, she says, she is making folks happy by making them healthy. "Happy, Healthy Hogue," someone said with mingled notes of humor and praise.

† ¶ †

The Coolest Spot in Town.

The women are delighted with the cool Palace. Washed air circulating through the building makes everyone comfortable, happy and good-natured. Monday was probably the warmest day of the year, yet no one inside the Palace complained of the heat—and not a single complexion has wilted down. Snyder is proud of her Palace.

† ¶ †

"It's Your Cooking School."

Miss Hogue began her demonstrations with the pointed statement that "This is your cooking school." She meant it. She is proving it by giving many extra minutes of her time to women and girls who come to her between sessions to ask advice, to get recipes, to plan budgets, and for a dozen or so other things. Yes, it's your cooking school. You can make the most of it if you will.

† ¶ †

The Men Are Peeved.

Several men of the town, especially Maurice Brownfield and Marcel Josephson, are peeved because the circulars that were distributed Saturday suggested that the school is "For Ladies Only." The implication was, really, that the attendance prizes were to be given to ladies only. Never mind . . . several men were there, and they all apparently enjoyed it to the fullest degree.

"I just play my own game and never think about the other fellow."—Horton Smith, professional golfer.

What is capitalism but the right to be thrifty and enjoy the savings of your thrift and initiative?—James W. Gerard, wartime ambassador to Germany.

"Doctor, my wife has insomnia very badly. She often remains awake until 2:00 o'clock in the morning. What shall I do for her?"
"Go home earlier."

The Herculean task of the government today is to take care that its citizens have the necessities of life. We are seeking honestly to do this, irrespective of class or group.—President Roosevelt.

The bus driver was obliged to pull up very suddenly at the street crossing, and in so doing he grazed the side of a taxi. The taxi man turned on the bus driver and gave vent to a volume of vituperation and abuse, and, as the bus man sat smiling and unresponsive, kept it up until he was exhausted and could say no more. Then the bus driver, smiling, retorted: "I thought you'd be cross."

The Third and Final Day.

Now that the third and final session of the cooking school is only a few hours away, it is proper for The Times to pause for an editorial of thanks.

Where shall we begin? The women have been gracious in coming. The merchants were wholehearted in their cooperation. Dozens of individuals have been kind enough to offer their service without charge. The Palace Theatre management could not have been more hospitable and helpful.

It has been a tremendous job. When you stop to consider the five papers of regular size are being issued from the Times plant within eight days—when only two papers are customarily issued in that period—you will realize that many hours of sleep have been lost by the publishers and their tireless employees.

But it has been worth it all. We have been well repaid in the thanks of many housewives and in the indirect words of appreciation from many others. We believe the women are satisfied, the cooperating merchants and distributors are satisfied, and the publishers are at least partially satisfied because they have given their best to a worthy program of helpfulness.

EDITORIAL OF THE DAY.

TAX PENALTY DEADLINE.

June 30 is the tax-penalty covering state and county taxes. On the first day of July the present statute permitting remission of penalties expires, and on that date the new year's penalty will be added to preceding delinquencies. Expiration of the remission law apparently has the effect of making the property owner liable for the full 10 per cent penalty for each year of delinquency. If back taxes are paid up before the expiration of this law—that is, before July 1—the property owner will have to pay but one single penalty, and that only 5 per cent on this year's taxes alone. If he waits one day after the deadline, he will incur the full penalty for every year of delinquency.

A number of county tax collectors have taken extraordinary measures to call attention of property owners to these circumstances and to recommend the advisability of clearing back taxes, before June 1. Newspaper advertisements, personal letters and circulars have been used. If the delinquent taxpayer neglects the matter and finds himself charged with a larger delinquency penalty he will not be able to plead lack of warning. This is a year when it would seem to pay to borrow to pay delinquent taxes.—Fort Worth Star-Telegram.

What Other Papers Say.

Men are much more interesting and intelligent than they were in my day.—Margaret Gorman, 103-year-old Chicago spinster.

† ¶ †

If anybody is getting out an edition of Who's Who in Germany at this time, it should be issued in loose leaf form.—Indianapolis News.

† ¶ †

An American has claimed a world's record for a delayed parachute jump, but ours will be delayed longer than that.—Indianapolis Star.

Pledge

I will think—talk—write . . . Texas Centennial in 1936! This is to be my celebration. In its achievement I may give free play to my patriotic love for Texas' heroic past; my confidence in its glories that are to be. . . .



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

*Wednesday Hande-Dande Day at
The Cooking School--- Will Inaugurate*

A **4 DAY GROCERY Event**

for **THRIFTY SHOPPERS**

*Below are only a few of the many specially
priced Grocery Items you can find every day at
Hande Dande. Trade here and save!*

Miss Hogue —

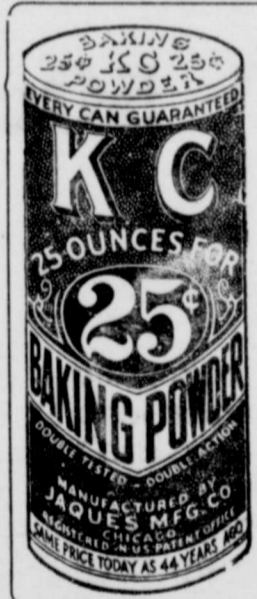


—who will use
food from Hande
Dande in demor-
strations at the
Cooking School
Wednesday.

PORK and BEANS Phillips Brand—Per Can **5c**

Syrup 100% Pure Ribbon Cane	Bucket ...55c Case\$3.25	Corn Flakes Jersey Brand— Two Packages	19c
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Tomato Juice Three Tall Cans for **25c**



**K. C.
BAKING
POWDER**

Being Used at the
Cooking School

25-oz. Can
18c

50-oz. Can
29c

Coffee Seven Day—Vacuum
Packed—1-Lb. Can **25c**

Kraut Natex Brand—
No. 2 Can—Three Cans **25c**

Vinegar Bulk—Bring Your Jug,
Per Gallon **19c**

Coffee Wilhelm's Winner—Fly
Swatter Free—1-Lb. **21c**

Salad Dressing McCarty's—Made in Abilene
Full Pint Jar **17c**

Tomatoes Sunpakt Brand Three Cans for	25c	Mackerel No. 2 Cans— Three Cans for	25c
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HANDE-DANDE

Caring for Pillows And Soiled Ticking

Stains on pillow ticking (also on mattresses) can be removed in most cases by covering with a thick paste of laundry starch mixed with soap jelly, letting this paste stay on till it becomes dry, and then brushing it off with a whisk. Repeat if necessary.

To make this soap jelly: Dissolve scraps or shavings of soap in an equal bulk of boiling water; add one teaspoonful of borax to every pint of the mixture and let cool, when it will form a jelly. Bottle to use as needed.

To wash a feather pillow boil it 15 minutes in a boilerful of water softened with one-third cup of borax and one tablespoon of ammonia (not using soap or soda). Lift out with a stick, lay on the washboard, scrub the tick with a stiff brush dipped into heavy suds, rinse in two waters, squeeze as dry as you can, shake well, and then pin the pillow to the clothesline in shade. Bring it in before the dew falls. It will take several days to dry them in this way.

To exchange ticks, rip six inches in the old tick's seam, sew to an opening of equal length in the seam of the new tick, and shake feathers from old to new case.

For Your Kitchen Range.

Save paraffin from jelly glasses, wash and tie two or three pieces in a cotton-flannel bag. Put two or three tablespoonfuls of vinegar in a small jar, or an old cup, and place the bag of wax right in the vinegar. Keep this in the warming closet, and after each washing of the kitchen range, take the bag and go over the top of the stove. It will surprise you how nice it will always look, and how easy it is to keep it so.

Buffet Luncheon Is Excellent Means of Entertaining Guests

The buffet luncheon offers an excellent means of entertaining a large number of guests where the time, space and service are limited. Such a form of service also simplifies the entertainment since grouping may be made with a view of mutual interest of the individuals.

The main-course foods are put on a large table and two friends assist by serving the meat and the salad. The guests serve themselves to other dishes. Guests are then seated at card tables in groups of four. Rolls may be served from the large table or may be passed after guests are seated.

A menu which lends itself easily to this type of service: Chicken a la king in bread cases, buttered green peas, potatoes creamed in half shells, buttered rolls, stuffed tomato salad, olives, coffee, cream, sugar, strawberry shortcake, nuts, mints.

Recipes: Chicken a la king—Cook until tender two small hens or one large hen. The time of cooking depends on the fowl; in pressure cooker only 45 minutes under 15 pounds of pressure will be necessary. Remove meat from bones and chop fine. Add this to a cream sauce. Sauce—Scald 2 cups of milk and add to a paste made by mixing 4 teaspoons of butter, 4 teaspoons of flour and 1 teaspoon of salt. Stir well and cook in a double boiler for 15 minutes. Bread cases—Two pullman loaves, cut into slices 1½-2 inches thick; outer crust trimmed away, and a well made in center of each piece. Brush with butter and toast.

A few pieces of camphor kept with silver articles will prevent them from rusting.

Pour boiling water over potatoes before baking and let them stand for 20 minutes. They will bake faster and be more mealy.

Neater Darning and Mending Is Possible

In your mending basket always keep some net. Get the kind used for windows. Whenever you dye anything, be sure to put some of the net in the dye; in this way you will have all the colors you will need to mend with. You will find the net very strong to darn over, such small stitches will have to be taken, and the net will hold its place and not be so clumsy looking as silk.

When you get new stockings, if you will put a piece at the top of them, you will find that you will have fewer runs and that the net will add to the life of them.

When you get a new silk dress, if you will put a little piece of net under the arms, the net will keep the dress from pulling out.

The fingers of cotton and silk gloves can be mended by putting a little bit on the inside of the glove. In fact, you will find yourself mending tablecloths, sheets, etc., with net. The darns look neater and hold better.

Pans which have been used for frying fish or onions frequently retain a slight odor. Swill them round with water and vinegar after scouring and the odor will disappear.

Honey which has crystallized may be made clear by setting the jar in a pan of warm water.



Different occasions call for different foods on your table. * The lecturer at the Cooking School sponsored by this newspaper will demonstrate the preparation and serving of the foods best suited to please your family and guests—but the perfect meal calls for a perfect cup of coffee, and to secure that you should start with oven-fresh Admiration Coffee, for the rich, winey beverage, most people prefer. * Admiration is now vacuum packed in glass jars for the most discriminating housewife and hostess. Let the lecturer at the Cooking School tell you of the many uses of the glass jar, besides that of the ideal coffee container. * The frugal buyer will get a pound of Admiration in a glass jar, preserve the jar and then buy Admiration in tin, or paper bags, at a little less per pound, keeping it fresh in her glass jar. The jars are easy to open, easy to close. * For those who prefer a mild, mellow cup, Duncan's Bright & Early Coffee in cellophane wrapped paper bags, at a few cents less per pound, makes a delicious beverage.



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

Let the Times Plant Do Your Printing

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 Gar- gan, Patricia Ellis and Allen Jenkins.

Musical Comedy and Novelty.

Bargain Days—Children 5c, Adults 15c

Thurs. and Fri., June 20-21—

"Florentine Dagger"

with Margaret Lind- say, Donald Woods, C. Aubrey Smith and Robert Barrat.

Comedy, Musical and Paramount News.

Your PALACE THEATRE

Four Bits...

... half a dollar, or fifty cents, (have it your way), will give some of you non-subscribers opportunity to buy news of this section at a real bargain price . . .

YOUR HOME COUNTY PAPER 50c
Until December 1st, 1935 . . .

You won't have to borrow your neighbor's paper with the excuse that you can't afford it, because we've put the price down where most anybody can rake up fifty cents.

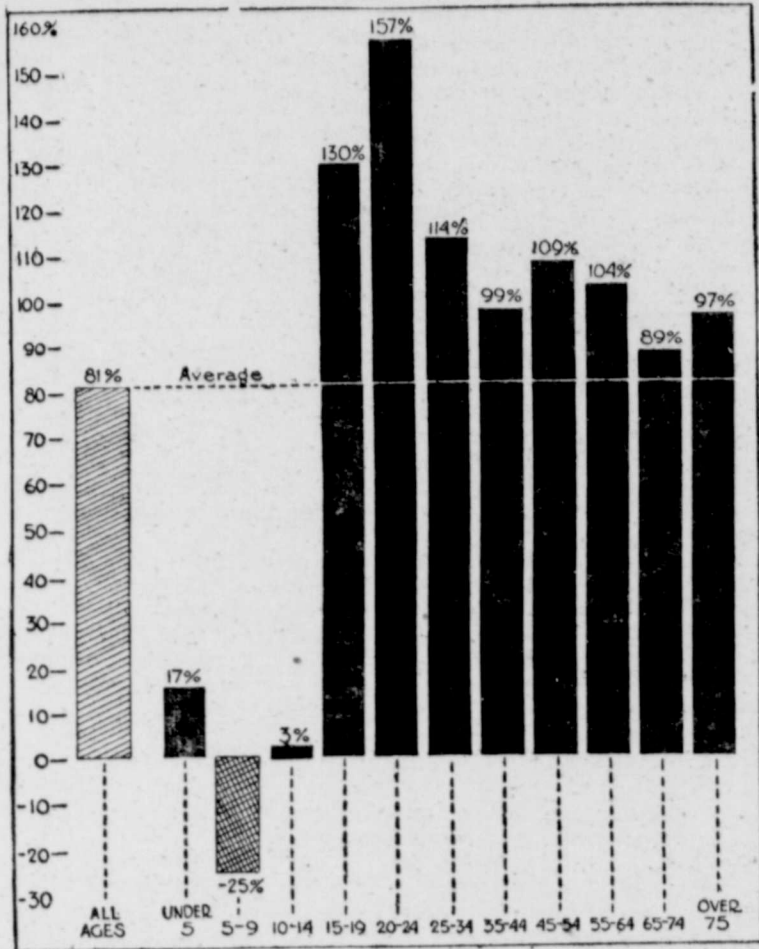
Read about your friends—general news, court news, community news, society news, and messages from business firms—each week in Your Home County Paper.

The Times . . .

Last week celebrated completion of 47 years of service to this section. Its publishers pledge their efforts to try to continue to merit a place in the life of this section.

Scurry County Times

High School and College Ages Dangerous



The value of street and highway safety education in the schools, especially in the lower grades, and the great need of it in the high school grades, are shown in the chart above. This chart, based upon findings of the Travelers Insurance Company, brings out the percentage of change in the rates of death by automobile accidents from 1922 to 1933 inclusive.

During this period when the rate of death was increasing 81 per cent for all ages combined, there was a decrease of 25 per cent in the age group of 5 to 9 years, and in the next age group of 10 to 14, the increase was only 3 per cent. Undoubtedly the great improvement in the fatal accident experience in the ages of 5 to 9 and the very small percentage gain in the ages of 10 to 14 have been the result of safety education in the schools and the protection

that has been afforded by traffic officers in the vicinity of schools.

But in the age group of 15 to 19 years, which may be regarded as the high school period, deaths from automobile accidents have increased 130 per cent, while in the age group of 20 to 24, which may be regarded as the college period, the increase has been even greater.

The bad record of deaths in these two age points to the great need of educational efforts at a time when young people are beginning to drive cars. Many high schools now are providing such courses of instruction, and as these are extended to all high schools, it may be expected that in time the adverse experience in the high school and perhaps also in the college age groups will begin to show the improvement that must be made if coming generations of automobile drivers are to become safer drivers than many present day motorists.

The size of a water-milk cooling tank should be ample to provide space for three times the volume of water there is milk to be cooled.

Low purchasing power of the farmer directly affects the entire population, as it restricts markets and reduces manufactures, and throws city population out of work.

During the past year, the number of farms owned outright by the Federal Land Bank increased less than five per cent, whereas during the calendar year of 1931, the numbers increased approximately 50 per cent, and in 1932, another 50 per cent increase was recorded.

Use string to cut cheese.

Ware's Bread Gets Hogue Compliments At Cooking School

Correcting a fallacy of long standing, Miss Jessie Hogue, cooking school demonstrator, elaborates upon the economy of buying bread, ready baked, rather than baking at home in the old-fashioned way.

She pointed out the reason for her surprising stand in view of the fact that she is an exponent of cookery. "Bread of the quality found in a modern bakery such as Ware's of Snyder, where science and even artistry are employed, cannot be duplicated by the finest cook in the world in an ordinary kitchen at twice the cost," said Miss Hogue, "and I take a chance on my reputation as a cook when I admit it, but it's so."

The visitor was high in her praise of Ware's bread. "Its texture and quality are unquestioned, and the flavor is beyond reproach." Miss Hogue has given from the stage several discussions of the high food value of bread.

Cook fruits, strain the juice, and can without sugar. Then in cold weather make jelly of this canned juice.

Leftover biscuits can be reheated by sprinkling lightly with water and placing in covered pan and then heating five minutes in moderate oven. You will be surprised how fresh the biscuits will be.

Says Frigidaire Has Become Buy-Word For Refrigeration

Frigidaire, chosen by Miss Hogue for use in her school Tuesday, has become the buy-word for electric refrigeration, according to King & Brown, local dealers. The local agency, by the way, is the pioneer distributor of mechanical refrigeration in Snyder.

Three major points are emphasized in Frigidaire selling: Preserves foods safely at temperatures below 50 degrees; freezes plenty of ice and deserts quickly; Frigidaire '35 does these things better—even in the hottest weather—because of the super freezer.

"These three features," say King & Brown, make possible a complete refrigeration service: For making ice cubes and dessert; 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.

"And there are 16 beautiful models from which to choose," the dealers conclude.

Soiled playing cards can be cleaned by rubbing with a soft cloth slightly moistened with camphor solution.

To keep eggs from popping when frying add a teaspoon of flour to the grease in which they are fried.

Nellie Don Dresses Worn During School By Cooking Expert

Miss Jessie Hogue, conductress of the Times Free Cooking School, Monday selected Nellie Don house frocks to wear and feature during the three-day event.

"Seldom have I derived as much pleasure from selecting house dresses—all-purpose dresses—as I had at Bryant-Link Company, which is the local exclusive dealer for Nellie Dons. The store has such a complete selection of the nationally-advertised and nationally-popular dresses that I delighted in choosing, and discussing them."

Miss Hogue is wearing a different Nellie Don each day—and she admits that she has more than 150 pounds of solid woman to cover, and it's sometimes a difficult job to get a fit.

"There's a world of comfort and style and summer cheer in these Nellie Dons, and I recommend them to housewives of this area," she said.

It is a wise plan to use a sharp knife rather than scissors when cutting flowers, because scissors have a tendency to squeeze the stems so that they take up less water than they should.

Potatoes will bake quicker if they are allowed to stand a few minutes in very hot water after washing and before being put in the oven.

Duties of the Modern Housewife Do Not Include Baking Bread!



WHY?

Because a Modern Housewife has a modern advantage. Her mother couldn't buy Ware's Bread, and in her time there was certainly no bread of its quality to buy ready-baked.

We have Miss Hogue's word for it . . . a loaf of bread to match the quality of Ware's fine bread can not be baked at home at twice its cost. Let Ware's do your bread baking.

WARE'S BREAD

. . . is made Fresh Daily in one of West Texas' most modern bakeries, owned and operated by Snyder residents and taxpayers.

Also Fresh Lines of Fried Pies, Rolls, Cookies, Doughnuts, Potato Chips, etc.

Ready-Sliced or Plain **BREAD** White, Rye or Whole Wheat

Ware's Bakery

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



National and Local Merchants Helping School of Cookery

Again The Times wishes to call attention of housewives to national and local advertisers who are cooperating in making the cooking school so successful.

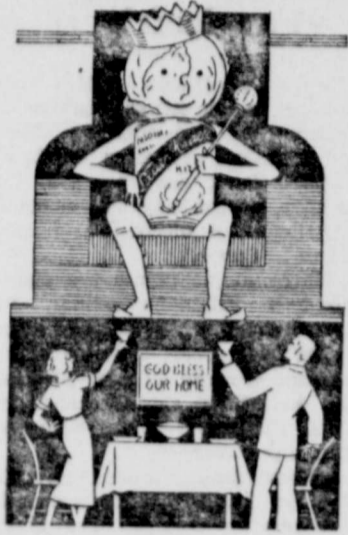
The Manhattan Hotel is entertaining Miss Hogue while she is here, and meals are being taken at Leath's Cafe. Every Woman's Beauty Shop is doing all her beauty work. Flowers are from Bell's Flower Shop.

Merchants and distributors participating, in addition to those featured exclusively, are as follows:

- Edgar Taylor's Grocery.
- King & Brown.
- Community Natural Gas Co.
- Piggly-Wiggly.
- Snyder Steam Laundry.
- Graham & Martin.
- Pick & Pay.
- 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 Co.
- Louder Motor Company.
- J. C. Penney Company.
- The Fair Store.
- Economy Dry Goods Company.
- Snyder Hardware and Implement Company.
- All-American Pressure Cookers.
- Hollywood Shop.
- Myrl's Beauty Shop.
- Stinson Drug Company.

If you appreciate what these participants have done in providing you with an outstanding cooking school, won't you be kind enough to tell them so when you next enter their store or have an opportunity to buy their products?

In removing lettering and colors from flour sacks much time will be saved if the sacks are hung on the line for several days, as the sun fades the colors to a marked degree. Rain does not injure the sacks, but hastens the process of fading the lettering.



Long Live Sauerkraut!

SAUERKRAUT has survived a world war and a drought. Long live sauerkraut! Can you remember when boys in khaki were kissing their girls good-bye, flags were waving, and if you wanted to go home and eat a quiet dish of sauerkraut you had a guilty conscience even if you called it by its war-time nom de plume—Liberty Cabbage?

Cabbage Carries On

And in more recent days, with the effects of the drought still with us, have you sometimes wondered how the cabbage would fare, and how you would fare without an occasional dish of sauerkraut? Well, cabbage is a sturdy vegetable, and enough of it has come through to assure us that our frankfurters will not be lonesome, nor our health diets lacking for sauerkraut. If the fit alone survive, sauerkraut is most fit.

But don't think of it as a boon companion alone for such foods as frankfurters and pig's feet. There are countless ways to serve this delicious health food, and some of them are designed to please persons who go on a much lighter diet than these meats suggest. Here is a sauerkraut dish which will make you forget wars and droughts. It is a nice luncheon main dish when served with crisp bacon slices.

Table Linens Being Shown at Penney's

A wide assortment of table linens is being featured by J. C. Penney Company this week in connection with the Times Free Cooking School. Special prices are being made on luncheon cloths, napkins, damask and other items for the summer hostess.

Miss Hogue has examined the Penney assortment of linens, and declares them to be exceedingly complete and low priced.

Penney's is also featuring wash frocks and "soap-n-water" cottons this week.

A little vinegar added to stewing prunes greatly improves the flavor and lessens the quantity of sugar required.

Plan baking days once or twice a week and include sufficient foods to serve for balance of week. This saves much energy as well as fuel.

A Tested Recipe

Creamed Sauerkraut: Sauté three tablespoons sliced onions and four tablespoons green pepper in three tablespoons fat until the onions become pale yellow. Add three tablespoons flour, and stir until smooth. Add two cups of milk slowly, stirring until thick and creamy. Season to taste with salt and pepper, add two cups canned sauerkraut and heat thoroughly. This serves six persons.*

Housekeeper Tells Of Her Curtains

I wonder if other women would not like to hear about my pretty kitchen curtains, which I have just made? As my kitchen is not very sunny I selected a yellow and lavender color scheme. I made the curtains of organdie in lavender, one long strip at each side of the window, with a short top strip (valance of organdie) between the two side lengths.

This gives me plenty of light all day. At night I pull down the Holland window shade, so it does not matter that the curtains cannot come together (because of the valance on the same rod). For contrast, I edged the lavender curtains with bands of yellow organdie. They match my breakfast set consisting of table painted in yellow with lavender bands, and four matching chairs.—Bride Housekeeper.

Coffee should be ground coarse for the old-fashioned pot, medium for the percolator and pulverized for the dripolator.

After pressing and folding trousers, clasp a clothespin on each side at the top, then catch the hems together at the bottom. This keeps the creases in, and the trousers will hold their shape nicely.

Hande-Dande Food, Norge for Last Day

Food products for Wednesday's school are to be furnished by Hande-Dande, east side of the square, and Harless & Carr will provide a Norge electric refrigerator for the demonstrator's use.

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

Egg Minstrelle.

One slice bread 2 inches thick, cut 3 inches in diameter. Remove center. Dip in cream, put on buttered plate. In breadcase put 1 tablespoon paprika sauce and break in 1 fresh egg, sprinkle with salt and white pepper. Cover with paprika sauce, sprinkle with cheese. Bake in hot oven 12 to 15 minutes. Serve with lettuce or a green salad and drink.

To polish silverware, let it stand for one hour in potato water. When it is removed, the silverware will shine like new.

A woman is clever when she can make a man think that he knows a great deal more than she does.

THE MISSIMPLICITY FOUNDATION—



In our MisSimplicity model you will find all the fine points of the superior Foundation Garment. Get in one of our models—and be sure that your form is correct and that your dresses will hang properly.

MisSimplicity Model—\$5.00

Bryant-Link Co.

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

Smart Shoppers Say



IT PAYS TO BUY YOUR FOODS FROM PIGGLY WIGGLY BECAUSE YOU GET

We Hope You Have Enjoyed The Cooking School—

We are glad to have had a part in The Times Free Cooking School. Miss Hogue has brought some fine lectures that you will long remember.

We hope you housewives won't forget, also, that you can always depend on getting—

Fine Foods at Piggly Wiggly

QUALITY

Every effort is made to secure only the highest quality foods for resale in our store.

FRESHNESS

Foods are rushed from manufacturer and producer direct to our shelves to insure freshness.

LOWEST PRICES

Our great purchasing power enables us to buy for less and, therefore, sell at lower prices.

FAMOUS BRANDS

Here you will find brands of national reputation for their goodness and high quality.

Piggly Wiggly

RECIPES GIVEN BY LECTURER

Here Are a Few of Miss Hogue's Food Suggestions

Percolated Coffee.

Measure one tablespoon of coffee ground, to each cup of water, allowing one extra tablespoon of coffee for the pot. Water may be boiling or cold. After the coffee begins to percolate, allow it to percolate from five to eight minutes depending on the strength desired.

Drip Coffee.

Measurements same as above. Put coffee in the container for it and pour boiling water through the coffee. If extra strength is desired the liquid may be poured through a second time. Keep the coffee pot over a low flame while coffee is dripping.

A Meal in One.

One tablespoon Mrs. Tucker's Shortening, 3 medium size beef chops, 1 teaspoon salt, 1-2 teaspoon pepper, 3 medium size green peppers, 1 can tomatoes, 1-2 cup water, 1 small onion, 2 tablespoons celery, 1 cup rice. Sear chops. Remove seeds from peppers and fill 2-3 full of rice and place pepper on chops, place onions, celery and tomatoes, salt around the chops. Cook on high until steam appears at vent. Then turn to low and cook 1 1-2 hours.

Stuffed Tomatoes.

Peel, scoop out center of tomato and fill with crisp bacon, cooked rice, green pepper cut fine, onion juice. Bake 20 minutes.

Mock Duck.

Cover lamb with the following and let stand over night. Button of garlic, 2 tablespoons vinegar, 4 tablespoons cooking oil, 1 teaspoon salt, 1-2 teaspoon paprika, 1-4 teaspoon red pepper and 1 tablespoon onion juice. Next morning, scrape this off, wrap duck head with bacon. Turn heat control to 500 degrees and sear, then turn control

to 450 degrees for 45 minutes then to 350 degrees and bake 2 hours and 15 minutes. Baste with fat for 2 hours, then add one cup water and 1 tablespoon butter. Remove bacon before serving. Lamb should be cooked 35 minutes to the pound.

Southern Scrapple.

Four cups boiling water with salt, 1 cup grits. Add and stir all the time. Cook 10 minutes. Add 3-4 cups of yellow corn meal, stir in smoothly. Cook very slow 20 minutes. Let set overnight or let stand 5 hours. Fry in Mrs. Tucker's Shortening. Serve with cold meat.

Asparagus Wheel.

Ten crackers, 1 1-4 cups milk, 6 eggs, 1 1-4 tablespoons salt, 1 can green asparagus tips, 1 tablespoon butter, 1 cup grated American cheese. Beat yolk of eggs to a lemon color, add milk, salt and pepper, and fold in the whites that have been beaten very stiff. Add 1-2 cup cheese, crumbled crackers and add to custard. Place in round baking dish and sprinkle the 1-2 cup of cheese over the top. Arrange asparagus on top in a wheel-like ring. Sprinkle with remaining 1-4 teaspoon salt, put butter in center. Place baking dish in pan of water, bake in hot oven until custard is set. Place a few pieces of parsley in center just before serving.

June Blossom Salad.

Sliced pineapple, grated American cheese. Add enough mayonnaise to stick, 1-4 teaspoon salt and make into balls the size of a large marble. Sprinkle with paprika. Place in center of pineapple. Quarter dates and fill with the cheese and place on pineapple in design of flower petals.

Cranberry Salad.

Cook one quart cranberries in 3 1-2 cups water for 30 minutes. Soak

2 tablespoons granulated gelatin in 1-2 cup cold water. Strain cranberry mixture over it and stir until dissolved. Let stand until cool. When cool, add one cup chopped nuts, 1 cup diced pineapple and 1 cup seeded white grapes. Chill over night. Serve on lettuce leaves with mayonnaise or boiled dressing. Garnish with parsley.

Cheese and Nut Salad.

One cup cottage cheese, 1 tablespoon melted butter, 1-2 cup sweet cream, 1-3 cup chopped nuts, 1-3 cup chopped pimento, 1-3 cup of chopped olives. Mash the cheese, then moisten with cream and melted butter. Season with salt and cayenne. Add chopped nuts, pimento and olives. Press into a mold and let stand 2 hours. Unfold. Cut in slices and serve on lettuce leaf with mayonnaise.

Orange Bread.

Soak rind of 2 oranges over night cut up fine and measure 1 cup full. Boil in 2 separate waters and drain. Mix 1 cup sugar and 1-2 cup water. Cook to a syrup. Cool, then add orange peel. Cream 1-2 cup sugar, 1 heaping tablespoon butter, 2 1-2 cups of flour, 1 tablespoon K. C. Baking Powder, 1 egg, 1 cup sweet milk, 1 cup nuts. Cook 45 minutes in a slow oven 325 degrees in a baking powder can.

A piece of rubber hose placed over the nozzle of the kitchen sink faucet prevents chipping of china and glassware.

DID YOU EVER STOP TO THINK

By Edson R. Waite

Joseph S. Stern, president of the United States Shoe Corporation, says:

"Active feet and healthy feet are synonymous, yet so few women know anything about their feet and the right type of shoes which are most essential, not alone to their graceful walking but to their continued good health.

"Your local shoe stores continually advertise orthopedic footwear in your local newspaper. This type of shoe no longer is of the clumsy variety; in fact, many manufacturers making orthopedic types exclusively are among the style leaders in what is known as the walking type of shoe.

"Unquestionably there is a last made to fit your foot. Go to your shoe dealer; tell him you want healthy, happy feet and let him prescribe the type last and the height heel that is necessary for your individual comfort and your individual foot freedom.

"Get the right shoe for your foot and you will be amazed at the difference it makes in your everyday life.

"Too many women go into a shoe store just to be 'fitted' in a type of shoe that appeals to their fancy rather than to their feet.

"I have read newspaper advertisements time and again appealing to the intelligent type of women to secure, literally, a beauty treatment for her feet, and have met hundreds of women, and received letters from thousands of them, all stating that once they secured their proper lasts their foot troubles vanished forever.

"Go to your local shoe dealer; put your feet in his hands and learn what foot happiness means."

Ribbon Pie.

Flavors lime, cherry, lemon. Colors green, pink and yellow. Enough custard should be made so that each color will be almost 1-2 inch thick. My pan holds five cups of custard. Four and 1-2 cups scalded milk, 5 whole eggs, and 1-2 cup sugar. Cook until thick and add 1 tablespoon gelatin that has been soaked in 1-4 cup of water 5 minutes. Divide into 3 equal parts, add flavor and color to each. Place in baked pastry shell, place in refrigerator and let set. When set, add the lemon.

For a rich sweet dessert that is a little different, put a can of sweetened condensed milk (unopened) into the teakettle and let it boil for three hours. Cool and open the can and serve caramelized contents in slices with thin cream.

Dry hair will take on added luster if shampooed regularly every two weeks with a tar soap.

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 KC Baking Powder with your name and address and your copy will be sent postage paid.

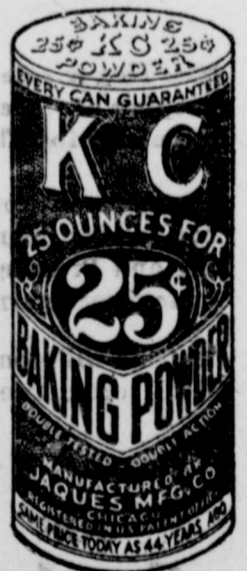
Address **JACQUES MFG. CO.** Dept. C. B. — Chicago, Ill.

Name _____

Address _____

KC 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 KC.



Hundreds of busy housewives have been using Snyder Bakery products to shorten their hours in the kitchen!



YOUNG AMERICA goes for this bread in a big way. It tastes right... it hits the spot for the whole family. In bigger sized loaves and made of health-giving, taste-satisfying ingredients by the most modern methods to insure cleanliness. Try it three times in a row this week—and you'll never serve a meal without it again.

BAKED DAILY BY
SNYDER BAKERY

MILLIONS OF POUNDS HAVE BEEN USED BY OUR GOVERNMENT

Live News From Towns of West Texas

When It Rains in West Texas.

When it does rain in West Texas it does a good job of it, farmers of the area were agreed this week as low, intermittent showers kept them out of fields that are needing work badly. Beginning Tuesday morning, the showers had amounted to one inch in Roscoe up until yesterday at noon, with no sign of a break. Forecasts indicated more rain in prospect, which, if it comes, will add still more handicaps to farming activities.—Roscoe Times.

Reducing the Relief Roll.

A. W. Williams of Oldham County, special investigator of case works department of the Texas Relief Administration, is in Canadian this week in an effort to reduce the case load of direct and work relief names. State Relief Director Adam R. Johnson has appealed to municipalities and counties of the state to aid the county administrators in reducing the Texas relief roll.—Canadian Record.

Adopt Unwritten Law.

With accidents and death upon highways mounting year by year, much thought and attention is being given to added precautions and safety measures in driving. In the state of Indiana, truck and pleasure car drivers have adopted an unwritten law to lessen the hazards of night driving. It is simply this: When a motorist wishes to pass a truck, he flickers his headlights. The truck ahead, if the way is clear, flickers its tail-light—and then moves close to the right edge of the road to permit plenty of roadway for the other to pass. Simple, safe, sane! Speaking of highway travel, that reminds of the complaint made by our county commissioners of farm tractors being driven on county roads, without the lugs having been removed from the tractor wheels. The inevitable result is that the roads are torn up, become chuggy and the county is put to added expense to maintain them in good shape.—Brady Standard.

Get carbon paper at Times office.

Colorado's Cooking School.

The county-wide cooking school conducted during Monday, Tuesday and Wednesday of this week under supervision of The Record is being acclaimed by women and girls of Colorado and rural communities as among the truly interesting and instructive institutions recalled. Capacity crowds attended each of the afternoon sessions and during the last two days many additional chairs were brought into use and then, the enthusiastic attendants were not all provided seats.—Colorado Record.

Big Spring's Building.

From the looks of things the funds for the federal building scheduled for Big Spring are not likely to come from the \$4,000,000 work relief funds. We are in receipt of the following information from the assistant director of procurement, of the treasury department: "Big Spring is on the list of places from which selections will be made by the treasury, post office committee, in formulating a public building program in the event funds therefor are provided by Congress."—Big Spring Weekly News.

Visitors at Palo Duro.

Visitors at the Palo Duro Canyon State Park during the past week did not quite reach the number for the previous week. Three hundred fifty-seven cars were registered by Jim Rose, who is in charge of the gate. Among the visitors were 45 cars from 12 states outside of Texas, representing 28 towns. Twenty-four of these came from Oklahoma, while Colorado, Kansas, Vermont, Illinois, Ohio, Indiana, Iowa, Tennessee, New Mexico, Missouri and Minnesota were the other states represented.—Canyon News.

Substitute for Paper Towels.

Sheets of old newspapers cut in the size of paper towels for kitchen use answer the purpose very nicely. Hang on a convenient nail, and pull off a sheet as needed. It is surprising how absorbent these sheets are, and how handy for handling pots and pans.

Peaches Have Been Considered Fine Food Since Time of Arabian Nights

Most children, at some time or other, have wanted to eat a peach kernel only to be told that it was poison. Peach kernels smell so much like almonds that it would seem that they, too, were edible just as they come from the stone. The reason for this similarity is a natural one, for the wild almond is the ancestor of the peach, the cultivated almond, plum and the nectarine. Just where the peach, as we now know it, was first grown, is not known. But it has been cultivated in Persia and China from time immemorial. The Arabian Nights made frequent mention of peaches along with other foods, perfumes, jewels and fabrics in which its characters delighted. Even then it could not have been the delicious fruit it is now, for through the intervening centuries the varieties have been continuously improved to their present luscious stages.

Fresh peaches are a source of vitamins A, B and C and, in mineral content, rank higher than many popular fruits.

Classifying Peaches.

Because peaches can be raised successfully in all temperate climates they are available in August in all parts of the United States. The common varieties are usually classified as white and yellow fleshed and both types are divided again into freestone and clingstone. The use to which the peach is to be put determines the choice of variety. For instance, the white clingstone peach that appears in the markets in the late summer makes the best preserves and pickles. It holds its shape and does

not cook up so readily as many of the other kinds do. Jams and marmalades, on the other hand, require varieties which do not break apart easily when cooked. The yellow freestone is usually preferred for canning and broiling.

Peaches lend themselves to such a variety of uses that they can be served three times a day and yet not be monotonous. Fresh sliced peaches for breakfast are not dependent on cream for their enjoyment. Many persons prefer them just as they are without either sugar or cream.

Natural Sweetness Enough.

The natural sweetness and flavor of the fruit is sufficient in itself to tempt the appetite. Although the flavor of a peach is not so distinctive that one needs to acquire a taste for it, yet its delicate freshness is capable of transforming a mediocre dish into something quite delectable. Sliced peaches with vanilla ice cream, peach ice or ice cream and peach mousse are not new by any means. But they gain rather than lose in popularity and favor by this very fact.

Broiled peaches are something new to many persons, but they are easy to prepare, inexpensive and are excellent when served hot with fresh or cured pork or fowl. As a dessert they may be eaten either hot or cold. Peach cobbler, shortcake, dumpling, pie and peach cream pie are five varieties of our national dessert which are economical. Peaches may be used in practically any kind of pudding which calls for fresh fruit. A particularly delicious one is peach tapioca pudding, which can even be served to the two year olds.

The commendable record maintained through several years by Colorado, insofar as finances of the city are to be considered, was continued during fiscal year ended April 30, report filed with the city secretary Monday by John Deffenbach, auditor, shows. Administration of the city's affairs has been held to a high plane for some time. That Colorado came to close of the fiscal year with \$53,134.18 in the bank is shown in the report. During the fiscal year the city operated on a net cash gain of \$6,970.01. Gross income from the water and sewer departments are listed at \$34,051.08 and from ad valorem taxes were received \$35,096.22, placing total income from those sources at \$69,147.30.—Colorado Record.



SEE THE
FRIGIDAIRE
'35
EVERY MODEL WITH THE
SUPER FREEZER



The Electric Refrigerator you buy should do two things:

1. Provide safe refrigeration below 50°. (No matter how hot the kitchen gets).
2. Freeze enough ice—fast enough—to meet all your needs.

Only the Frigidaire '35 is equipped with the Super Freezer, which maintains constant low temperatures—no matter how high the mercury soars—and keeps your food wholesome and delicious. The Super Freezer freezes more ice—faster. Every Frigidaire '35 has the Super Freezer.

Visit our Spring Parade and let us show you how the Super Freezer operates—and how it will save you money.

KING AND BROWN

Phone 18 1914 25th Street

We Satisfy--

THE MOST PARTICULAR

Men and women who are most fastidious about their personal things, as well as household linens and other pieces, use and enjoy our better service every week.

If you want care-free, worry-free laundering at no extra cost, try this deluxe service. Phone for our routeman to stop tomorrow.



SPEEDY SERVICE
COURTEOUS DELIVERY
PHONE 211

SNYDER
STEAM
LAUNDRY

H. S. Lattimore,
Manager

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

Hints for Home
Tips on How and What To Improve.

Shoe Mould.

After a building has been constructed and seasoned, a crack may develop between the baseboard and the shoe mould, or between the shoe mould and the floor. This occurs when the shoe mould is either nailed to the baseboard or to the finished floor. Such cracks can be avoided by using long finishing nails, driving them through the shoe mould at approximately a 45-degree angle so that the nails pierce neither the baseboard nor the finished floor, but go through the crack between them and into the subfloor.

Check Roof Flashing.

If flashing has deteriorated, or if a good, durable metal flashing has not been properly installed in all of the valleys of a roof, around chimneys, and around skylights, rain and snow water will leak through the roof and cause interior damage. Moisture also will cause deterioration of the roof, walls, and other structural members, which will necessitate expensive repairs. The roof should be carefully inspected in the Spring to determine Winter damage, and all defective flashing and roofing should be replaced.

Chimney Repair.

During the Winter moisture may have seeped into the mortar joints in the chimney capping and then frozen and expanded, causing the capping to become loosened or broken. The capping should be repaired or replaced. When doing this work it is good practice to point up all deteriorated mortar joints in the chimney for protection against further deterioration and fire.

Use Durable Nails.

When installing wooden shingles or other roofing requiring nails, it should be remembered that the roofing will last no longer than the fastenings. Hot-dipped zinc-coated, copper, or other corrosive-resistant nails should be used.

Try Common Vegetables.

A window garden that exploits the humble vegetables can be a most interesting experiment. Vegetables, with their wealth of color, can be changed from the prosaic to things of beauty. The beet is capable of charming effects, looking like some strange exotic plant with its dark bottle green leaves flecked with crimson and growing with tropical luxuriance.

Eliminating Cooking Odors.

Oftentimes one finds it difficult to keep the odors of cooking confined to the kitchen, and especially in winter when doors and windows are not always open. Just a short time before you serve dinner, put a few drops of oil of lavender in a decorative bowl containing boiling water and set in an inconspicuous place in the dining room. The air will be fresh and sweet with a very pleasing fragrance, rather than odor, for the dinners.

A Gentle Reminder.

To prevent burning the bottom of a double boiler, put a mason jar cover in the pot. When the water has boiled away to the depth of the cover, it begins to rattle around. This is a reminder to add more water.

Permanganate of potash or iodine stains can be removed from cotton and woolen materials by rubbing immediately with a cut lemon.

If oatmeal cakes are browned in the baking they will have an unpleasant bitter taste. They should be rolled into flat shapes and dried in a slow oven for about three-quarters of an hour.

Remove coffee stains by rubbing gently with a little glycerin; then rinse in tepid water. Iron with moderate iron on the wrong side until dry.

Today's Housewife Expects Cooking Utensils to Be in Step With Kitchen

The housewife of today expects her cooking utensils to be in keeping with her up-to-date kitchen. They must enhance the beauty of her workshop. They must be efficient—and, above all, they must be convenient to use. And appearance, convenience and efficiency—all are available in the cooking utensils of today.

In the Times Free Cooking School you will find utensils from Snyder Hardware & Implement Company, where today's demands are always kept uppermost.

Today's cook likes her recipes where she can find them quickly and use them easily. She likes to make her own book of favorites, clipped from this and that. She has the choice of a loose leaf book, or a box file of cards, with her recipes alphabetically arranged.

The automatic time and temperature controls on today's ranges render most important service to the cook. With a dependable temperature control she can put her food in the oven and forget about it until time to take it out. With the added convenience of the time control, cooking can go on even in her absence. Dinner put in the oven at noon can be cooked when she wishes and can be ready to serve when she returns. An added feature in temperature regulation is provided in one range. For instance, it gives a high searing temperature for meats for a certain time, then automatically gives lower temperature for the rest of the time of the cooking period.

There is a combination aluminum pot roaster and steamer that will please the most exacting cook. Utensils that serve more than one purpose are one of the latest conveniences. This one does an admirable job in any one of its several roles. Several vegetables can be cooked together in the steamer inset without their flavors mixing. No drippings from the cover fall back on the food. The lower section—the kettle itself—is excellent for all kettle needs—is for pot roasts, stews, large quantities of vegetables or whatever you wish. Its cover fits closely and is heavy enough not to dance up and down when the food is cooking.

One line of glass cooking utensils in the permanent frosted design—has appeared with a decorative note which emphasizes that these dishes are something more than cooking utensils. Always used for serving

dishes as well as for cooking, they fit that role better than ever. They keep food hot a long time after it comes out of the oven, and washing only one dish for both cooking and serving has its obvious advantages. These dishes also have the two-in-one idea, with the pie plates forming the cover for casseroles—a most practical scheme. These covered dishes may also be used for storing cake after it is baked in them with excellent results. After several days' storage the cake is almost as fresh as if just baked.

New coffee makers are always of interest, especially the new glass ones. You put water in the lower section and coffee in the top, then set the coffee-maker on the electric unit which comes with it, or, if you prefer, set it over a gas flame.

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

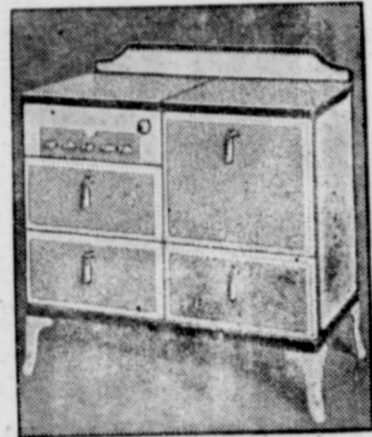
Hints for
Home Canning
The modern easy way

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 Inc. . . . WEA . . . Tuesday Mornings . . . 10:45

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

Something new for summer breakfast

He really discovered the idea that Coca-Cola is the way to start the day. Now it has been adopted at home. This pure drink is as welcome as a morning breeze—and as refreshing. Why not try it at your breakfast table this summer?

Be sure to keep the bottles in your ice-box or refrigerator. Serve with ice. Coca-Cola is at its delicious best when thoroughly chilled.

COCA-COLA BOTTLING CO.

SC-336-5

Every Woman's Is Highly Praised by Miss Jessie Hogue

Of course, a cooking school demonstrator, and especially one with the national reputation enjoyed by Miss Jessie Hogue, uses expert beauticians' services daily. That's why she chose Every Woman's Beauty Shop in which to have her beauty work done while she is in Snyder.

Mrs. Woodie Scarborough, owner of the popular shop, features a "complete service and complete satisfaction" service that has been responsible for her increasingly large clientele.

"Naturally, I'm extremely busy each day of my stay in Snyder," said Miss Hogue. "I must conserve my time.

"And, just as naturally, it is gratifying to know that at the Every

Woman's Beauty Shop I receive almost immediate attention. There are no apologies to be offered in any way for Mrs. Scarborough's work, for she and her assistants are specialists in their line."

Hints for the Sick Room.

To remove all trace of grease from soup for a fever patient, strain through thin cloth that has been dipped in ice water. To cool a fever patient, sponge lightly with cloth dampened in a pint of water in which a half cup of vinegar has been stirred. To cool the air in a sick room, wring cloths out of a 50-50 solution of household ammonia and water, and hang where the breeze will blow over them.

When you want to cut marshmallows, use a pair of scissors, which will not become "stuck up" if ducked into flour or water between cuts.

Surplus Power From Famous Rollator of Norge Refrigerator

Wednesday's session of the cooking school will find the new Norge, with its famous Rollator, being used by Miss Jessie Hogue.

C. W. Harless and Tom Carr, local distributors for the Norge, call attention to the surplus power that may be had by way of the Rollator. "All that extra power, at your very fingertips, is due to the outstanding cold-making mechanism.

"You'll never work the Rollator to the 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.

"We are especially proud of the fact that the Rollator actually improves with use. In the Norge fac-

tory a stock Rollator runs constantly. To date it has run the equivalent of 33 years in your home. And it uses less current today than it did the first year!"

For Frying Pans That Stick.

Make a small sack out of any kind of material and fill with dry salt, then take the rough frying pan and just before using it rub over with sack of salt. When this process is repeated several times, the pan will not be rough and cause foods to stick. When frying pancakes, rub skillet with bag of salt after each cake has been taken out.

Bright colored oilcloth may be used to cover kitchen chair cushions, cookbooks, worktable, shelves, and for window curtains. In this way color may be brought into the kitchen and at the same time such finishes may be easily cleaned.

Stinsons Featuring Special Beauty Line

Both Stinson stores are featuring Dorothy Perkins beauty preparations this week in connection with the Times Free Cooking School. This nationally advertised line of products has been sold here by the Stinson Drug Company for several years.

Miss Jessie Hogue, who knows quality through years of contact with women's problems, says she is ready to recommend Dorothy Perkins preparations without reservation. "They are of unquestionable high quality and absolute purity," she declares.

The American Red Cross handled 844,000 bales of cotton in 1933, carrying in from the bale to clothing. This is more cotton than was handled by any commercial firm.

For Thrifty Jiffy Meals

CANNED GOODS!

The housewife who has plenty of Canned Goods on her shelves is assured of variety in her menus—and is prepared to fix her meals on the spur of the moment. Canned Goods are handy.

MISS HOGUE CHOOSES RED & WHITE CANNED GOODS FOR HER COOKING SCHOOL DEMONSTRATIONS - - -

She has been telling the women at her daily Cooking Session of the merits of this popular brand of easily-prepared, energy-building Food. You can get these Canned Goods every day from your Red & White Store.



... And Miss Hogue Has Been Using Red & White Flour, Too, in Her Daily Food Demonstrations!

Buy your supply of this Super-Grade Flour from your Red & White Store this week at . . .

- 48-pound Sack \$1.89
- 24-pound Sack 99c
- 12-pound Sack 55c

Red & White Ginger was used in the gingerbread served Tuesday morning to the business men. Red & White Extract will be used in demonstrations Wednesday.



Special prices are being featured during this week by all the Red & White Stores in the Snyder area on the following Canned Goods—

- | | |
|--------------|-----------|
| PEACHES | APRICOTS |
| PEARS | PINEAPPLE |
| TOMATO JUICE | CORN |
| SALMON | PIMIENTOS |
| COFFEE | |

The RED & WHITE Stores

Hermleigh—Fargason Brothers Justiceburg—Mrs. L. A. Pirtle Fluvanna—Fluvanna Merc. Co. Snyder—Brown & Son
 Dunn—L. A. Scott Ira— B. J. Cleckler China Grove—Floyd Merket Edd Dodds N. M. Harpole

Miss Hogue Gives Helpful Hints for Women at School

Talking as she worked, Miss Hogue gave her audience many valuable household hints in the "style of 1935."

Gleaned from her sayings:

Remove onion from the breath by brushing the teeth with Scurry-land Dairty sweet milk and sipping sweet milk.

Tap cocconut, remove milk, place cocconut in oven at 350 F. for 20 minutes. Tap shell and the shell will fall off, leaving the meat whole.

To peel onions without shedding tears: Place onion with roots next to hand, peel down, cut across.

Polish silver, store it away in Red & White flour, and it will not tarnish.

Drink milk. Keep your feet on the floor and you will not gain. Lie down while drinking, and you will gain.

Fold baking powder into your cake dough. Do not add it to the flour.

Pack only two things: Shortening and brown sugar.

Trim small pieces from your meat throughout the week. Place these meat scraps and any small amount of vegetables in the refrigerator. Serve as a vegetable medley for Saturday night supper. The average family of five throws away \$70 worth of food a year.

Scrape bananas and dip in lemon juice or vinegar before using.

Grease molds with olive oil before adding jello or gelatin. The molds then retain shape and slip easily from the containers.

Chenille curtains should never be rubbed or squeezed when washed. They should be dipped up and down in a warm lather made from soap flakes, and left in the water for a few hours. Rinse in warm, slightly soapy water and hang out wet. Press while still damp.

It Is Important to Select a Reliable Laundry, Where Sanitation Reigns

This is essentially an age of science—and probably in no branch of industry has science made more strides than in the laundry, which has grown by leaps and bounds from a virtually hand-operated affair to a great plant in which gas, electricity and labor-saving devices play a conspicuous part.

Snyder Steam Laundry, which offers Scurry County women the very latest developments in equipment and service, is keeping in step with this trend of the day.

No matter where you live, in the interests of sanitation, alone, it is important to select a reliable laundry. You will be able to find one reasonably-priced, and you will find this the more hygienic, the more satisfactory way of having your laundry done.

Laundry Is Economical.

Take economy, for instance. With the modern laundry's reasonably priced, finished service, it is cheaper and more satisfactory in the long run to have your family washing done by such a concern.

Take hygiene. The main points that make the modern laundry outstanding in this respect are the completeness of its equipment, the up-to-dateness of its methods, the cleanliness of its plant and the number of skilled workers it employs.

Take service. A courteous drive-salesman calls for your bundle on the hour you desire. Your laundry is washed separately; the bed and table linens are ironed and neatly folded. The wearing apparel is starched where necessary. No ink marks are placed on any article. Everything is returned promptly at a given time, ready to wear or to put away.

And you will have the satisfaction of knowing that your possessions

have been laundered in the most wear-avoiding, most sanitary way.

Take satisfaction, which is the final test of all laundry service. Your modern laundry, if it is worthy of its name, will insist that you must not only be pleased, but delighted. It is only when you open your bundle, filled with your sweet crisply-clean linens and garments that you will realize how completely and utterly satisfactory modern laundry service can be.

And the story of your laundry service, briefly, is one of unlimited quantities of filtered rainsoft water, plenty of pure soap and scientific knowledge of how to use amazingly gentle equipment. Your clothes are washed without rubbing, and are rinsed in many baths, until every particle of loosened dirt is definitely removed from the fabric.

Laundry Formulas Good.

There is a pronounced difference between professional and domestic laundering—a difference that very strongly emphasizes the fact that laundry-washed clothes must be cleaner, sweeter and longer wearing. Every laundry formula is worked out with prescription-like exactness—nothing is left to chance and it is such methods that protect your garments and your linens, and deliver them to you just as you would like to have them.

Modern laundries offer a variety

of services to suit every family need. All ironed work, partially ironed work, and work which returns your clothes damp for ironing, are but a few of the many individualized services available at laundries today. If you will consult them by phone or in person they will help you decide just which one of their services is best suited to your needs.

Canned Goods for Cooking School Are From Red & White

Miss Jessie Hogue, demonstrator for the Times Free Cooking School, chose Red and White canned goods for her use here because she feels that they are superior products. "If I have Red and White canned goods for a school, I know its success is practically assured," she declares.

Featured items in the Red and White line, which is distributed locally by H. O. Wooten Grocer Company, are: Peaches, pears, tomato juice, salmon, apricots, pineapple, corn, pimientos and coffee.

These stores in the Snyder area handle Red and White canned goods and other Red and White products:

Hermleigh, Fargason Brothers; Dunn, L. A. Scott; Ira, B. J. Cleckler; Justiceburg, Mrs. L. A. Pirtle; Fluvanna, Fluvanna Mercantile Company; China Grove, Floyd Market; Snyder, Brown & Son, N. M. Harpole, Edd Dodds.

Add pinch of salt to cream for perfect whipping.

Edgar Taylor Says Snyder Has Treated Him With Good Biz

Snyder has treated Edgar Taylor with kind consideration—and with good business—since the former Ira citizen established a grocery store here a few months ago. "And I plan to keep on growing, along with the town," Edgar said yesterday.

Today (Tuesday) is set aside as Edgar Taylor's food-furnishing day at the cooking school. Miss Hogue went a-shopping at the town's newest grocery this morning, and found, she said, just about what she was looking for.

"You can tell Times readers," the genial groceryman said, "that we are proud of the part we are playing in the cooking school, and we think it's a fine thing from every standpoint."

And Lloyd Holley, who operates the meat market in connection with Edgar's store, adds a hearty amen.

Washing Day Helps.

If the mother makes a rule in the family that each member must take everything out of pockets and turn shirts and socks wrong side out, take out all pins and belts, on wash day the clothes are all ready to go right into the machine or to the laundry. This saves so much time and gives the children those little duties that help them to be more thoughtful of mother.

If soup is too salty, drop in a peeled Irish potato.

The Women of This Section are Invited to Attend

The Times Free Cooking School

Monday, Tuesday and Wednesday



"I Wouldn't Be Without My Bank Account"

—"After years of trying to keep track of receipted bills and cash expenditures I can't begin to tell you what a convenience my bank account is! Now check stubs and canceled checks are all the record I have to save in order to tell where each hard-earned dollar goes, and it's much easier to keep within the household budget.

—"I wouldn't be without my bank account, and I want to thank you for suggesting that I open one. It's a great help!"

SNYDER NATIONAL BANK

More Than a Quarter of Century of Complete Banking Service

See the Beautiful Norge Demonstrated Wednesday at Times



Free Cooking School

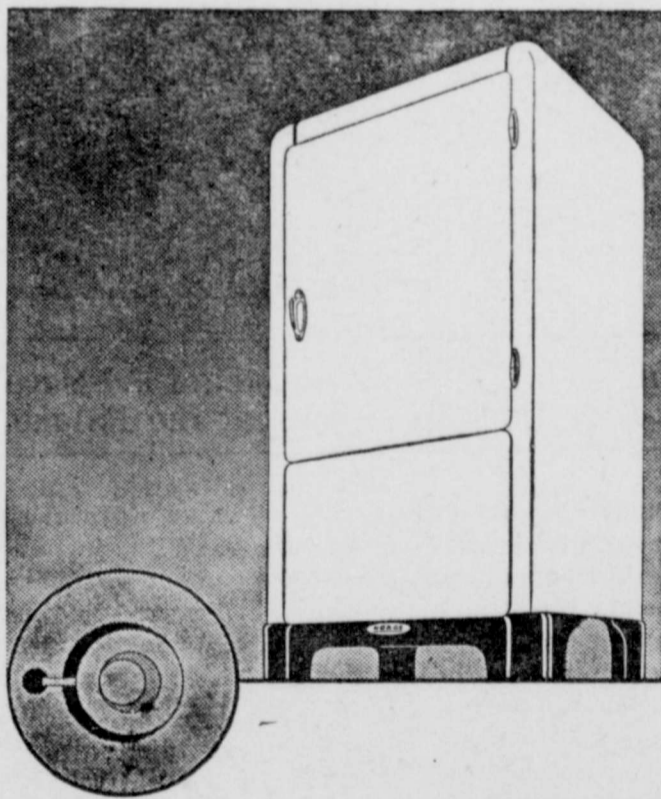
by the Famous Culinary Expert
MISS JESSIE HOGUE

BY ACTUAL TEST

The Norge Rollator
Cold-Making Mechanism
Improves With Use!

In the Norge factory a stock Rollator runs constantly. To date it has run equivalent of 33 years in your home. And uses less current today than it did the first year!

SEE THE NORGE BEFORE YOU BUY!



Norge
Rollator
Refrigeration

Harless & Carr

Phone 394

At Burton-Lingo Company

Senator Collie Takes Leading Role In Passing Anti-Crime Legislation

"The robber, hijacker and kidnapper have enjoyed facilities of escape afforded by good roads, automobiles and airplanes without being seriously molested by the old disorganized system of the state's constabulary," say the Texas Tax Journal in its June issue. The Austin magazine proceeds to tell how Senator Wilbourne B. Collie of this district took a leading hand in legislation that promises to change this picture of crime.

"The facilities, however, that aided criminals will be met in the future with modern facilities of government that will, in our opinion, clear Texas to a great extent of its

criminal element, and be a deterrent to those whose minds run along criminal lines," the Journal continues.

"The crime investigating committee, headed by Senator J. W. E. H. Beck of DeKalb, with Senator Wilbourne B. Collie, secretary, gave to the 44th Legislature a bill that was passed and approved by the governor, that guarantees a short life to the activities of criminals. While the bill is rather lengthy, we print it in full for the reason it should be studied, for crime costs more than our highways, schools, and all other departments of our government combined.

"Senators Beck and Collie and their co-workers deserve the highest praise in presenting such a workable and comprehensive bill."

Senator Collie, who resides at Eastland, is an uncle of Earl and Walla Fish of Snyder.

He has received wide publicity in state papers because of his hard work, ability and accomplishments.

Haven't you been annoyed and worried about the way your candles drip on your best tablecloth and candlesticks? Put your candles in the refrigerator for at least 12 hours before using.

If soup is too salty, put a few slices of raw potato into the pot. In a few minutes they will absorb enough of the salt to make the soup palatable.

Custard that has curdled will be improved if it is put when hot into a clean, cold basin and stirred in one direction until it cools.

Try baking apples in a covered dish in a slightly more than medium hot oven. They will be sweeter and more flavorful.

DOES GOOD JOB



State Senator Wilbourne B. Collie has been doing a good job down at Austin, according to the Texas Tax Journal for June, and numerous state papers that commented on his record. He particularly performed a lasting service when he, with Senator J. W. E. H. Beck of DeKalb, gave to the 44th Legislature a bill that was passed and approved by the governor that guarantees a short life to the activities of criminals.

Colorado Women Here.

From Colorado, where a cooking school was conducted two weeks ago by Miss Hogue came several women to the opening day of the Times Cooking School. They are mighty welcome. We are expecting several out-of-county visitors during the three days of fascinating lectures and demonstrations.

Put a pinch of salt, not enough to taste, in your fudge. The fudge will be very smooth when poured out and cooled.

SOME "SHORT CUTS" IN THE HOME

Put a lump of paraffin in your starch to prevent sticking.

A small pinch of soda added to salad dressing will prevent its curdling.

Boil all linens used in a sick room, rinse and hang in the sun and frost if possible.

Dip the ends of matches in paraffin and moisture will not prevent their lighting.

To remove fruit stains from the hands, rub them with salt moistened with vinegar.

Rub your iron with a piece of paraffin to keep it smooth and to keep it from rusting.

All custards are much richer when made with yolks of eggs alone than with both yolks and whites.

Raisins will not stick to a food chopper if the chopper is dipped in hot water before the raisins are put in.

Boiled rice served instead of potatoes may be made to look more appetizing if placed in a ring mold for several minutes before bringing to the table.

Save the rotary egg beater from rust by washing only the blades.

The white of an egg applied to a burn or scald is most soothing and will cause the burn to heal quickly.

Do not throw away the outside leaves of cauliflower. Cut them in inch pieces, boil until tender and serve with white sauce.

A few tablespoons of chopped sweet, red and green peppers make coleslaw or salads attractive and add much to their flavor.

Warm paraffin and dip your corks in it. They will not stick and break off in any bottle—even shoe polish bottles, or mucilage.

When preparing early rhubarb for pies it is necessary to peel it. Just cut it into very thin slices about a quarter of an inch thick.

When sugar gets hard and lumpy put it in the refrigerator for two or three days and you will find it will become quite soft again.

To remove ink stains from linen, put the cloth in milk and let it soak for about two hours. Take it out and wash with soap while the milk still remains on the spot.

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DOUBLE \$3.50-\$4.00 and \$4.50

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EXCELLENT RESTAURANTS

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J. R. CHANEY, Mgr.

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's Baking Must Be Perfect Every Time, So She Uses ...

RED & WHITE FLOUR



ALWAYS FINE— ALWAYS UNIFORM

Requires Less Ingredients to Save You Money

TEXAS-MILLED FROM CHOICE TEXAS WHEAT

Every Sack Guaranteed

USE RED & WHITE AND NEVER HAVE A BAKING FAILURE

Handled by All **RED & WHITE STORES**

Hande-Dande to Be Featured in School During Final Date

Fred and Henry Wilhelm, whose Hande-Dande store is furnishing groceries for the Times Free Cooking School Wednesday, are especially proud of two or three things in connection with their business.

In the first place, Hande-Dande is a name unto itself. It is copyrighted, and can be used only by the local father and son. "And it means just what it says," declare Fred and Henry. "Handy for the shopper because he or she can find what is wanted in a short time, and Dandy for everyone because money, time and patience can be saved."

In the second place, the Wilhelms are proud of their green stuff. Henry (known far and wide as just "Hank"), especially, dotes on the store's fresh fruits and vegetables. This pride has prompted the store to install, at considerable expense, plenty of refrigeration for a truckload or more of fresh stuff.

Lace curtains will look fresher after washing if they are first soaked in warm water in which a little ammonia has been dissolved. Wash in warm water with soap jelly, and soak in clear water before starching them.

If you have no bread board, select a smooth board of suitable dimensions and cover with white table oilcloth. It is easily kept clean, and is in every way satisfactory and helpful.

The extensive manufacture of news print paper from southern pine will be undertaken in the near future.

Many of Most Important Foods Are Produced in Texas Soil and Climate

Texas produces a great variety of food products due to the wide range of climate and to the many different kinds of soil. Some of the outstanding Texas foods are onions, many of the Bermuda variety from the Rio Grande Valley, sweet potatoes and peaches from East Texas, golden figs from the Gulf Coast, rice from the Southeastern section, pecan, honey and sea food. The citrus fruits, grapefruit and oranges, have attracted much attention recently.

Suggested Menus.

Breakfast: Sliced Texas oranges, grapefruit, sugar and cream, bacon, toast, coffee.

Dinner: Tomato soup, black eyed peas with fried onions, corn muffins, lettuce salad, peach cobbler with soft custard.

Supper: Vegetable soup, toasted Texas figs, brown bread with cheese, tea.

Breakfast: Texas grapefruit, rolled oats, brown sugar and cream, toast, coffee.

Dinner: Honey dew melon cocktail, fried chicken with cream gravy, baked herring, buttered cauliflower, hot biscuits, asparagus salad, sweet potato custard pie.

Supper: Boiled rice with baked apples, cream and sugar.

Suggested Recipes.

Black eyed peas with fried onions: Soak 1 cup black eyed peas over night (2 cups fresh peas may be used). Boil until tender. Sear 6 slices bacon in hot frying pan; remove bacon and add 6 medium sized onions sliced. Cook until onions are light yellow in color. In

a well greased casserole place alternate layers of peas and onions. Arrange bacon on top and pour a cup of rich milk or meat broth over all. Bake in a hot oven at 400 degrees F. for 20-30 minutes.

Sweet potato custard pie: Bake 3 or 4 sweet potatoes or enough to make 2 cups when mashed. Add 1 cup rich cream or 1 cup milk and 4 teaspoons butter. Heat this mixture until it boils. Beat together 2 eggs, 2 egg yolks, and 4 tablespoons honey. Add the hot potato-milk mixture to the egg mixture, beginning with a tablespoon and increasing the amount of each addition until all this milk mixture is used. Stir well all the time. Mix in 2 tablespoons lemon juice and 1/4 tea-

spoon nutmeg. Pour into a pie plate lined with a rich crust and bake in a moderate oven at 350 degrees F. until set. Just before the baking is finished, sprinkle with a few finely chopped pecan meats and brown delicately.

Peach cobbler with soft custard: Mix 2 tablespoons flour and 1/2 cup sugar; add 2 cups boiling water and still until smooth and thick. Place a quart of sliced peaches in a deep baking dish. Add syrup and 3 tablespoons butter. Sprinkle with one-fourth teaspoon allspice and one-fourth teaspoon cloves. Cover with small biscuits rolled one-fourth inch thick. Sprinkle with sugar and bake in hot oven at 425 degrees F. and bake about 30 minutes in all.

For rich biscuits: Mix and sift 1 cup flour, 2 teaspoons baking powder and one-fourth teaspoon salt. Work 2 tablespoons shortening into flour mixture. Add one-third cups milk; mix well; kneed

lightly and roll out as directed. If so desired, the recipe for biscuits may be doubled in order to line the sides of the baking dish.

A project is under way in the Tennessee Valley for the manufacture of glue and mucilage from sweet potatoes.

Soaking any kind of fresh meat in water before cooking is a mistake. It draws out the juices which give the characteristic flavor and add to its food value. If the meat needs cleaning, wipe it off with a damp cloth or trim it.

If you are using figured curtains in a room, choose a material with a background the same color as the walls but slightly darker. The principal color in the design of the curtain material should repeat the color of the rug or upholstery. Use figured curtains only when the walls give a plain effect.

Congratulations...

Home County Paper

You are due the thanks of Scurry County people for sponsoring such a progressive event as This Free Cooking School.

We believe a thinking and moving community such as ours appreciates this valuable service rendered by our newspaper... a paper that stands among the best in the state of Texas.

It is such forward movements as this that prove the spirit of West Texans—go ahead and stay there!

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Edgar Taylor

"Home Boys Serving Home Folks"

Potatoes Deserve Special Attention, And Offer Plenty of Varied Recipes

Don't stop with baked, boiled or fried potatoes. Serve them in other ways, the Bureau of Home Economics suggests to the homemakers of the country. Potatoes probably are served more frequently than any other vegetable, so instead of being treated with little consideration, they deserve special attention, the bureau's experts in food preparation say.

"The potato has every reason for holding the enviable position it does," said Dr. Florence B. King, chief of the Food Utilization Division of the bureau. "It is a good and satisfying food with a flavor that is midway between delicate and strong. The flavor is pronounced enough to permit serving the potato without the addition of any outside flavoring, aside from seasoning, and yet it is not so decided as to cause anyone to dislike this inexpensive vegetable, all of which make potatoes valuable in the low cost dietary."

They Have Much to Offer.

"From the standpoint of food value potatoes have much to offer—vitamins, mineral salts and energy giving materials. Their mineral salts supply the necessary alkaline substances in the diet to balance the acid-forming substances of meat, cereals and eggs. And not the least of all, is the energy giving value potatoes possess."

Many persons designate the potato as the "Irish potato," which would seem to indicate its origin in the Emerald Isle. Quite to the contrary, the potato is native to the western plateau of South America. The invading Spaniards took the tuber back to Spain, whence it gradually was introduced to the world, until now it is one of the vegetables most universally grown. Not until the last century and a half, however, has it been so important. Prejudice against a new food together with the first ways of cooking it, retarded its adoption in the diet. Roast potatoes steeped in wine, baked with marrow and spices or sweet preserves, limited its use for a long time.

Prevents Periodic Famines.

One outstanding fact to the potato's credit, after it achieved its notable position in agriculture, is that with one exception it prevented the terrible periodic famines of former ages in Europe. In times of stress, particularly, the potato has come to lead in the diet. Since Ireland has used them so generously, the misnomer, "Irish potatoes," might easily be explained by the Irish preference for them in plenty and in need. It is an old Irish custom to give a bowl of boiled potatoes to all who stop and ask for food—much as a sandwich is offered in the United States.

The name potato is also misapplied to other vegetables as in the case of the Canada potato, which is not a potato at all, but the Jerusalem artichoke, the tuber of a species of sunflower native to North America. Similarly a Chinese potato is a yam.

Germany is a great potato growing country, in fact the greatest of all, but oddly enough other foods are more readily associated with the Germans than are potatoes. Germany converts much of her crop into starch and alcohol.

Outside May Be Deceptive.

One cannot always tell a good potato by the outside appearance, Doctor King points out. One which shows a green skin will taste bitter when cooked, she says, for it has grown too close to the surface and has been sunburned. The wisest course for the homemaker is to choose medium-sized potatoes that feel firm when pressed in the hand. Dry, mealy potatoes are the best for mashing and baking, and the more waxy varieties are most suitable for salad and creaming, since they will hold their shape.

The bureau suggests many ways for serving potatoes in addition to the usual ones. Among these are soup; potatoes combined with meat or fish for one dish meals; as one vegetable in combinations that include tomatoes, cheese, onions, peppers; and in salads. Leftover po-

tatoes (mashed) are especially good in corn meal muffins, chocolate cake and doughnuts.

Many potato recipes are included in the bureau's cook book, "Aunt Sammy's Radio Recipes Revised," which is available free of charge, on request to the Bureau of Home Economics, U. S. Department of Agriculture, Washington, D. C.

Screw-worms normally live in the carcasses of dead animals. One of the most important steps in the elimination of this pest is to burn all dead animals.

Sudan grass, sorghum, Johnson grass and other pasture crops sometimes develop a violent poison, due to drought or frost. It is often well to place a few animals on pasture before heavy pasturing is started.

A mad dog in Connecticut is known to have traveled 147 miles, and also known to have bitten 83 dogs.

It is reported that pit silos were used by Caesar at the time of the invasion of Gaul.

Only about 15 per cent of the horses and mules in the United States are under four years of age.

To add color to salads, dampen edge of lettuce leaves and sprinkle with paprika.

The woman who is proof against flattery has the whole world at her command.

Fresh Meats Being Provided by Dodds

Edd Dodds market, which is furnishing meats for the cooking school, features beef raised in Scurry County. During more than a year of meat selling in Snyder, the market has established a reputation for handling tender, luscious meat of all kinds.

Miss Jessie Hogue, the cooking school conductor, who really knows her meats from day-after-day use in cooking schools, says she has been highly pleased with the quality of products supplied her by the local Red and White store. "You can bring out the flavor of meats by cooking and seasoning properly," she said, "but you can't add that wanted natural flavor. The flavor is all there in the meats I get from Edd Dodds market."

Dodds meats are displayed in one of the most attractive and expensive cases available, the Friedrich porcelain "Seaplane." Roy Howell, a meat cutter of wide experience, and Mack Casey, who has been behind the Dodds meat counter since the store opened here, are the general men who serve you at the south side market. Buel Fox is manager of the store.

An electric waffle iron should never be greased. If the waffles stick, try adding one or two extra tablespoons of melted shortening to the batter.

Holes in wood which have been caused by nails or screws can be filled up by pressing in a paste made by mixing together fine sawdust and glue. When dry, the surface can be evened by rubbing with sandpaper.

We Are Furnishing the DAIRY PRODUCTS for THE TIMES COOKING SCHOOL



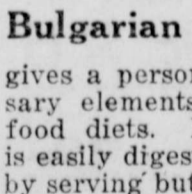
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