



Let's Cook Something

While you can still get Bittersweet Chocolate, try this fluffy chocolate cake recipe. It is one Mrs. John Sims used often while she lived in Hereford and if you'll follow directions carefully the cake will be smooth and moist and will stay that way until the last crumb. It calls for no sugar and the combination of corn syrup and honey used for sweetening, brings about that fluffy moisture and also gives an unusual flavor. An electric mixer is recommended for use in making the filling and this velvety chocolate frosting recipe makes enough to stack half an inch thick between the layers and pile high on top and around the outside of the cake.

Fluffy Chocolate Cake

- 2 cups sifted flour
- 3 teaspoons baking powder (level)
- 1-4 teaspoon salt
- 2-3 cup butter or margarine
- 1 cup white corn syrup
- 6 tablespoons honey
- 3 eggs
- 1 teaspoon vanilla
- 1-2 cup milk
- 1 8 oz. package Bittersweet Chocolate (melted)

Mix flour, baking powder and salt. Cream butter thoroughly and drizzle in syrup and honey; add eggs one at a time, beating well after each addition. Add vanilla and chocolate and add flour mixture alternately with the milk. Blend thoroughly and bake in three layers at 350 degrees for 40 minutes.

Velvety Chocolate Frosting

- 1-2 cup butter
- 2 eggs
- 1 8 oz. package Bittersweet Chocolate

Cream butter and add unbeaten eggs one at a time. While beating, melt the chocolate and when cool add to the butter and egg mixture, slowly a little at a time. Continue beating until thick and smooth and it is ready to spread.

Fall Flattery



Flattering is this harbinger of fall fashions designed of sea-dweller sheer wool, with a black velvet shoulder and soft roll collar trimmed with three bright gold buttons.

line, drippings and olive oil which have a low "smoking point." The way you store fat is as important as the way you render it. Keep fats cold when you are not using them. Don't let the bacon fat or the other drippings stand on the back of the stove. Store fats in a container with a cover in a cold dark place.

Finally, remember to save for Uncle Sam any fats you cannot use in your cooking. If you have too much fat, melt it, and strain it into a clean, wide-mouth can. Keep this fat in a cold place until you have accumulated at least a pound. Then turn it in to your meat dealer. The home demonstration club women have checked in Parmer County and find that all meat dealers in Bovina and Friona will buy waste fat. The T. H. D. A. has adopted a slogan "Save one tablespoon of fat each day for Uncle Sam." Won't you join us in this war work?

Fats you turn in to your meat dealer, you know, end up as munitions or go to other industrial uses that speed the war program. Save and Share fat for Victory.

Summerfield

MRS. GUY WALSER

Sunday School was attended by 74 persons Sunday morning. Next Sunday there will be a group of soldiers present. If anyone wishes to invite a soldier guest please tell Rev. M. D. Rexrode. Let's have a good crowd present next Sunday.

Pvt. Harry Lookingbill of San Antonio is visiting his parents, Mr. and Mrs. J. L. Lookingbill. Mr. and Mrs. Francis L. Myers of Hereford spent one day last week in the Frank Huckert home.

Mr. and Mrs. Myers are both from Massachusetts and neither one had ever seen a combine running so they spent the day watching the combine.

Mrs. Harry Cannon visited her mother in Amarillo last week. L. B. Lookingbill, Freddie and Ann motored to Canyon last Wednesday to meet Harry Lookingbill.

Mrs. J. B. Noland and daughter Linda Kay visited Mrs. Joe Storey and family of Plainview last Thursday.

Mrs. Pauline Sloan and children of Hereford and Mrs. Oliver Sumner and Bettie Sue Holland and Marco, Shirley and Sue Nell Sumner spent Thursday with Mrs. Elmer Winkler at Walcott.

Mr. and Mrs. Jim Noland and son of Amarillo spent the weekend with his parents, Mr. and Mrs. J. A. Noland and other relatives.

Miss Jewel Clark is staying with her sister, Mrs. Moody Stephan of Westway.

Mr. and Mrs. Lee Kendall of Hereford spent Sunday in the home of their daughter Mrs. Ky Laurence.

Rev. and Mrs. M. D. Rexrode are the proud parents of a baby girl named Barbara Ann.

Mrs. Oliver Sumner entertained her niece, Sue Nell Sumner, with a birthday party at the schoolhouse Sunday afternoon from four to six o'clock. After playing games Sue Nell opened her gifts and ice cream and cake were served to the following: Gayle Roberson, Pat and Edward DeLozier, Marlyn, Marline and Billie Tandy Legg, Lavaye Roye, Diana and David Walser, Ann and Freddie Lookingbill, Marline, Frankie and Nancy Sloan, Larry Walker, Bobby Rexrode, Linda Kay Noland, Leaton and Richie Clark, Bobbie Jean and Donald Lee Walser, Marco and Shirley Sumner, Bettie Holland, and Mrs. Tandy Legg, Mrs. Jim Clark, Mrs. Pauline Sloan, Mrs. J. B. Noland, Mrs. Guy Walser and Mrs. Oliver Sumner.

Mrs. M. D. Rexrode's mother and sister of Clovis visited her one day last week.

Mr. and Mrs. J. A. Black of Amarillo visited in the Lee Curry home Sunday.

Mrs. Ruth Storey and Bobbie have gone to California to see her mother.

The harvest is still in full swing in this community. Up to Monday, June 12, there have been 13 cars of wheat shipped out from the elevator.

Mrs. Jack Streun and Joe returned home Saturday after being in Amarillo all last week for an operation on Joe's eyes.

TRY A WANT AD

Want Ads

FOR SALE: Improved poultry and dairy farm, of ten acres. Price: \$2,000.00. Half cash; balance reasonable terms. M. A. Crum, Friona, Texas.

FOR SALE—One No. 15 De Laval Cream Separator, in good working condition. J. F. McCutchan, Bovina, Texas. 50-2tp

Feather Fooler



Not being duty at March Field, Calif., it's made of chicken feathers on wire-wrapped wood. Besides concealing installations, times this sort of fooler is used to make enemy planes waste bombs on phony air fields.

SOCIETY

WIMBERLEYS HAVE FAMILY REUNION

J. A. Wimberley has had his two sisters as his guests during the past two weeks. They are Mrs. Bessie Riley of San Antonio, and Mrs. Orlena Raney of Blackwell.

Mrs. Raney was accompanied by her husband, R. G. Raney, and her son and daughter, Coy and Huleene. An aunt, Mrs. Eppie Shaffer of Tulia, also spent a day or so at the Wimberley home.

The family gathered at the home of Hazel Wimberley of Muleshoe, July 11th for a family reunion. About 45 members were present.

METHODIST CHURCH

John W. Price, Pastor
Church School at 11 o'clock.
Morning Preaching Hour at noon. The pastor will occupy the pulpit and invites all not going to any other church to be our guests.

For a few weeks our evening services will be at 5 o'clock in the afternoon. This will enable you to attend church then be at home the rest of the evening. Remember the hour — 5 o'clock.

Our revival will be held on August 22-29 with the Rev. J. H. Sharp, pastor of San Jacinto Church in Amarillo, as preacher. Make your plans NOW to attend every service. Watch for announcement of Vacation Bible School to be held in Friona soon.

Congregational-Christian

Friona Congregationalists and their friends are looking forward to the forthcoming visit of Chaplain and Mrs. C. Carl Dollar and son this week end. Reverend Dollar has been invited to fill his old pulpit Sunday at the 12 o'clock worship service and the local pastor is to christen their six-months-old son at this service. A fellowship dinner will be held in the basement following the noon service, and a special program is being arranged by the Pilgrim Youth fellowship group for the evening hours, at which time Mr. Dollar who acted as sponsor of the group during his four-year pastorate here, will be presented with a gift by the young people. Adults as well as young people are cordially invited to attend this and all other services of the day. 1st Lieutenant Dollar and family reside in Odessa, where he is Protestant chaplain at the Midland Army Flying School. He entered the service, after serving as pastor at Lanett, Ala., from January 1942 until this past spring. Mrs. Dollar was a former member of the public school faculty at Friona, and they have many friends here. They will be here Friday through Monday, according to present plans. We welcome them to our midst and scenes of his old parish.

Miss June Maurer, delegate to the United Christian Youth Conference at Lake Geneva, Wis., recently, and also a mem-

ber of the executive board of the National Council of Pilgrim Youth, which planned for their biennial convention at Grand Rapids, Mich., in 1944, reported on her trip preceding the sermon at last Sunday's service, and also at the young people's meeting in the evening. The young people are working on a play to be presented on August 13, to help defray part of the expense of the summer camp at Lake Murray, Okla., next month.

Our church hopes to join in a union vacation Bible church school for the boys and girls of the community early in August.

Paxton Smith, pastor.

Save and Share for Victory

by **ELSIE SUNNINGHAM**
Home Dem. Agent

FACTS ABOUT FAT: Let's talk today about fat—the food that has become so valuable since the war. You have heard a good deal about the need for fat in manufacturing explosives. You know that not a scrap—not a drop of fat should go to waste, in the kitchen—that you should make the most of every bit of fat you buy.

Fat trimmed from meat needs to be "rendered" before you use it in other ways. The best way to render is to cut the fat in fine pieces or run it through a meat grinder. Then melt it in the upper part of a double boiler or in a pan set over hot water. The idea is to melt it with very gentle heat—melt it slowly. When the fat is thoroughly melted, strain it through a clean cloth. Save the crisp pieces you strain out for "cracklings" in muffins or other hot breads.

Gobmandos



Keeping fingers and toes from being trampled is one of the jobs these Coast Guardsmen learn while taking the invasion and commando course at Brigantine, N. J., as they clamber up and down a 15-foot landing net.

One thing to remember in making the most of fat is that too much heat—so much that the fat smokes—is bad for fat. When fat smokes it breaks down chemically—changes in flavor—is harder to digest—and does not keep so well. So always use low heat when you are rendering fat, or when you are cooking with it. Be especially careful not to overheat butter, oleomarga-

Every Day Food Hints



1. In cooking fruits do not peel and leave standing in water before cooking. Do not put through sieve while still hot.
2. Eggs should be cooked at a low temperature, otherwise protein is toughened.
3. Low temperature meat roasting is recommended to maintain maximum juices and vitamin content; protein is not overcooked and shrinkage is reduced.
4. Frozen foods should be started cooking while still frozen.
5. When possible, use broiling instead of frying.

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