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IF YOU have had a visitor, been visiting, or know any news, call 63. We would appreciate it.

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The Winters Enterprise

VOLUME XXXIII

Winters, Runnels County, Texas, Wednesday, June 10, 1936

DAILY EDITION NO. 1

ENTERPRISE COOKING SCHOOL BEGINS THURSDAY

Kitchen Chautauqua Chats

BY MISS JESSIE HOGUE

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

Making some meat and fish—everyday ordinary varieties—appealing and appetizing is what I call, "putting on the parsley." For parsley is the most widely used garnish there is. However, a sprig of parsley for every drab dish is not the whole story. Food must be brought to its delicious point of discrimination and ingenuity. Nor will parsley, curly, fresh and green though it may be, ever make up for an ill-cooked roast, or still be a festive touch if used too often.

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

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

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

No good cook will allow expensive cuts of meat to come to the table in mediocre fashion. A crackling brown is the fundamental decoration for roasts, steaks and chops. This crispy brown may be enhanced, but not made up for, by parsley. For the sake of variety on different occasions, use water cress, mushrooms, triangles of toast or strips of pepper.

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

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

MANY PRIZES TO BE OFFERED EVERY DAY

Many surprising prizes will be offered daily for the benefit of those who attend The Enterprise Free Cooking School.

These prizes will be given during the two-hour period. Miss Hogue says they always create plenty of interest at the schools she conducts.

Don't be so noisy that others can hear you being quiet.

ADVERTISERS COOPERATE IN FREE SCHOOL

A number of Winters merchants and several national distributors and manufacturers have chosen The Enterprise Free Cooking School as an opportune time to present their messages to women of Winters and surrounding territory.

The following are participating in the school and in the advertising columns of The Enterprise, which is issuing editions on Wednesday (today), Thursday and our regular edition on Friday, featuring the school:

The Winters State Bank. Higginbotham Bros. & Co., featuring Florence Oil Ranges, Superflex Kerosene Refrigerators and Enamelware.

Main Drug Co., featuring Electrolux Gas Refrigerators.

West Texas Utilities Co., featuring Electric Ranges, Frigidaire Refrigerators, Mixmasters, and Electric Water Heaters.

Spill Bros. & Co., featuring Kitchen and Dining Room Furniture and Floor Coverings.

Banner Ice Co., featuring White Seal Refrigerators, Ice Cream and Ice.

Coca-Cola Bottling Co., featuring Coca-Cola, the national beverage.

Jones Chevrolet Co., featuring the new 1936 Chevrolet.

Musser Lumber Co., featuring Sewall's Paints and Varnishes.

Radford Wholesale Gro. Co., featuring Carnation Flour.

Mrs. Jno. W. Norman, representing the Ballinger Floral Co., featuring "flowers for every occasion."

Safeway Store, featuring market department, teas and canned milk.

New Club Cafe, featuring good foods well prepared.

Jacques Manufacturing Co., featuring K. C. Baking Powder.

Interstate Cotton Oil Refining

(Continued on last page)

BUDGET PLAN WORTH MUCH, SAYS VISITOR

A budget plan in the hand is worth twice the money in the purse, according to Miss Jessie Hogue, nationally known authority on food and home economics, whose charming personality will be the leading feature of The Enterprise Free Cooking School, Thursday, Friday and Saturday.

Accurate division and planning for spending the income, be it large or small, means fewer expensive mistakes, says Miss Hogue; also it means better food and clothing, less work, time for more reading, study, friends, recreation, when done with a system or well-conceived plan.

The family budget for the young couple or the couple of any age tells you what your money can and will do for you. The home, says Miss Hogue, is the biggest departmental business in the world, and yet in the majority of homes there is no definite plan for budgeting the income so that the family may get the most out of life.

How delightful it would be if your pocketbook was like a conjurer's hat and—presto!—the touch of a magic wand and—out would come anything you desired. Unfortunately pocketbooks are not magical. They contain only what is actually in them. And we have to face the fact that our income, whatever its size, is a matter of cold figures.

Miss Hogue's view on budgeting are interesting. No plan will apply for all; but this expert on home management will be glad to advise you just how you can divide your income according to your requirements with a view of getting the last penny's value out of every dollar.

Measure to a cup or our for most recipe equivalent to one he spoonful to a quart

Careful measure necessary as using more than a recipe calls for produce best results.

Another secret of cooking is to be sure the baking powder is thorough with the flour and other ingredients. The more thorough the mixing, the better your results will be. Sift three

Miss Jessie Hogue
Nationally Known Food Expert
and Home Economics Lecturer
Joins The Enterprise
In Extending to the
Women of Winters and Surrounding
Trade Territory
A Cordial Invitation
To Attend the
Enterprise Free Cooking School
In the Meeks Building
Thursday, Friday, Saturday
2:00 to 4:00 o'Clock

FREE PRIZES will be given each day at the COOKING SCHOOL

Temple Ordinance May Halt Roosevelt Train For About Five Minutes

Temple, June 8.—When President Roosevelt comes to Texas to visit the Texas Centennial Central Exposition and the Fort Worth Frontier Centennial, he is scheduled to make stops at Houston, San Antonio, Ft. Worth and Dallas.

That's what he thinks. He may have to stop at Temple for at least five minutes.

City commissioners here are debating whether to enforce an old ordinance which requires all presidential trains to stop in Temple for five minutes. Whether it is enforced will depend upon what time the train will come through Temple.

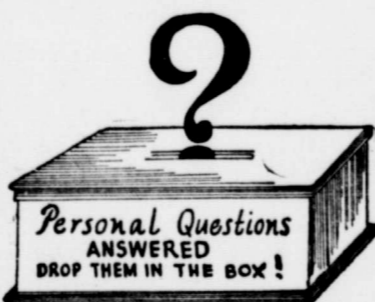
The ordinance was passed in 1904, when oddly enough another Roosevelt—President Theodor Roosevelt—visited in Texas. Temple invited him to make a stop. His secretary wired refusal.

But Temple wouldn't accept no. The city council met in hurried session, passed an emergency ordinance requiring all presidential trains to stop five minutes. Railroad officials were notified and there was nothing to do but stop the train.

Temple gained nationwide publicity on its audacity. "Teddy" took the trick good-naturedly and appeared on the rear platform to say a few words.

Miss Mayme Gregory is visiting friends and relatives in Killeen, Houston and Waco.

Miss Marguerite Hiner of Ft. Worth is visiting a few days in the home of Mr. and Mrs. Geo. Hood.



Question Box Featured

We'll be disappointed, too, if you fail to avail yourself of "The Question Box," a new cooking school feature. Just drop your questions in the box—signed or unsigned—and they will receive the expert attention of a world authority on matters pertaining to the home.

Suggestions on How To Enjoy 3 Sessions

Here are a few pertinent suggestions about the cooking school: Turn all holds loose these three days and really enjoy this pleasant interlude.

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

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

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

Men who smile at women's clubs probably don't know the amount of serious work that the women's clubs do.

Triple Four Club Members Are Favored at a Porch Party

As a climax to the activities of the club year members of the Triple Four Dinner club were favored at a porch party Thursday evening at the home of Mr. and Mrs. J. M. Skaggs. Hostesses for the occasion were Mesdames Skaggs, Harris Mullin, S. E. Hunt, and Lyle Deffebach.

Baskets of wild flowers added a note of natural beauty to the out-door setting for the tables. Small baskets of vari-colored phlox centered the tables for the serving of the two-course dinner and following the dinner hour games of forty-two gave the diversion. Places were laid for Messrs and Mesdames Chas. Chapman, C. N. Kornegay, W. P. Gardner, L. E. Low, S. E. Hunt, Harris Mullin, J. M. Skaggs, Lyle Deffebach, Dr. and Mrs. T. V. Jennings, Mrs. Frank Williams and Mrs. Jess Wetzel.

The club has disbanded for the summer months and will resume activities in September with Mrs. T. V. Jennings as the president for the new club year, Mrs. W. P. Gardner, vice-president, and Mrs. L. E. Low, secretary and reporter.

Kendall Mullin who has been attending State University is at home to spend the summer vacation with his parents, Mr. and Mrs. Harris Mullin.

Pete Davidson who has been in Dallas for the past few months returned home Thursday.

Mrs. Gladys Goss visited with her parents in Ballinger last Wednesday.

COOKERY NOT TO BE TAUGHT VIA THEORIES

Facts, not theories, are what Miss Jessie Hogue will offer at The Enterprise Free Cooking School Thursday, Friday and Saturday.

The school will feature the happy kitchen, which may be any kitchen if that kitchen is conducted in the manner advised. She will speak with experience and knowledge, not untried theory.

"There are books, bulletins and articles on the subject of cooking," says Miss Hogue, "so many in fact, that one is almost bewildered by the literally thousands of rules and suggestions. It is no easy task, even for one who has had years of experience in such matters, to search out the facts, to sift out the useful from the merely novel."

In cooking, as in other arts, according to the demonstrator, there is a constantly flowing stream of new ideas, coming from many sources, and it is the duty of those who devote their lives, their careers, to home economics, to test and prove the practicability of such suggestions—throwing out the bad ones, and simplifying and making workable the more worthy ones.

During the progress of The Enterprise Free Cooking School, Miss Hogue will bring to housewives of this city only those proved and workable recipes which experience and intelligence would choose for varying conditions. She will show in the most simple and understanding manner how to prepare delightful dishes, how to balance menus and how to serve just the proper thing for each occasion.

Every session of the cooking school will be worthy of your close attention.

WIDE VARIETY OF SUBJECTS TO BE TALKED

Miss Jessie Hogue will cover a wide variety of subjects in her talks—cooking, new recipes, new methods, and the many new appliances that are now available for the home. She will tell you many of her own experiences in home-making, as well as the experiences of others of her acquaintance.

She will have an attractive modern kitchen for your inspection, equipped with the very latest in ranges, refrigerators, tables and cabinets, as well as many small, but important, devices, such as beaters, mix-masters, aluminum utensils, and those handy gadgets which make kitchen work a pleasure in this modern age.

You will hear that there are newer and better ways to make a cake or salad; that there are new economical, yet delicious vegetable recipes; that there are inexpensive but excellent meat dishes; all easy to make, good to look at and very appealing to the family appetite. Every phase of cookery from plain family meals to luncheons for parties and other formal and informal functions, will be explained.

Every day a variety of dishes will be demonstrated, each one different from those of the preceding day. Each day these dishes will be cooked while you are comfortably seated, perhaps notebook in hand. And Miss Hogue will tell you how best to arrange and serve the meals that are discussed.

A feature of the school will be "The Question Box," which will answer your questions effectively. You do not even have to sign your name.

JESSIE HOGUE WILL FEATURE 3-DAY AFFAIR

Thursday's the day! The road to romance and happiness in a kitchen beckons to you—and this newspaper and Miss Jessie Hogue, nationally known expert on foods and home economics, extend to you a most cordial invitation to attend their Free Cooking School, in the Court Meeks building, south Main street.

The starting time is 2 o'clock, doors open at 1, so why not plan to be on hand—with your friends. Why not bring a group of neighbors and make it a real cooking school party.

These will be days of real enjoyment for you. Miss Hogue will delve thoroughly into the matter of food preparation. She will draw from her years of experience both at home and abroad to advise you concerning your kitchen and general home problems.

New and Tested Recipes She will bring you new and tested recipes, discuss with you the correct way to prepare food and serve it. She will show you the countless little short-cuts leading to culinary success. She will show you how to prepare new delicacies for your tables at a small cost; how to balance your menus; how to serve the proper things for each occasion.

Miss Hogue will show you how your kitchen can be made one of the happiest places in your household—how there can be more fun and less work, with meals better than ever! Surely that is something to be desired in every home.

The Enterprise has gone to considerable expense to bring Miss Hogue to Winters to supervise its Free Cooking School, and we will feel keenly disappointed if you do not take full advantage of her cookery and home economics lectures; hear about the new methods and see them demonstrated before your eyes.

Miss Hogue will arrive late Wednesday or early Thursday, direct from a schedule of 1936 cooking schools in Virginia, Florida, the Carolinas, New Mexico, Oklahoma, and various parts of Texas. She recently concluded a school at Abilene, under the sponsorship of the Reporter-News.

Hotel Winters will have Miss Hogue as its guest during her three-day stay in Winters.

She will take her meals at the New Club Cafe.

NEW EMPLOYEES Ira (Happy) Huss, wife and three boys have moved to Winters from Santa Anna to make their home and are now domiciled in the Fred Bedford residence in the southwest part of the city.

Mr. Huss is an employee of the West Texas Utilities Co., taking the place held by Homer Mosley, the latter having been made manager and transferred to Miles and Rowena.

Mrs. Ve Brown, also from Santa Anna, is the new bookkeeper at the West Texas Utilities, having succeeded Miss Margaret Brown, who has been transferred into the district office of the company at Ballinger.

ENTERPRISE TO ISSUE THREE DAILY PAPERS

This is the first of three daily papers that will come to you in connection with The Enterprise Free Cooking School. The second will be published Thursday; the third, Friday.

If you want an extra copy of either of the three issues, secure it at the cooking school when you attend the school, or call at The Enterprise office.

You may want to keep the papers for the recipes and household hints they contain—especially for Miss Hogue's recipes and suggestions.

The Women of This Section Are Invited to Attend the
Enterprise Free Cooking School
Thursday, Friday and Saturday



"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 by bank account, and I want to thank you for suggesting that I open one. It's a great help!"

The Winters State Bank
SAFE . . . Because It's Sound.

THINGS YOU'D LIKE TO KNOW ABOUT SALAD

BY MISS JESSIE HOGUE

There is especially one happy thing that every woman should know and consider about salads—often a salad will make a meal—and as a main course it frequently solves the menu problem on some particularly difficult day. If the weather is warm, a crisp salad stimulates the lagging appetite, especially if you accent its cool refreshments by serving one contrasting dish. This may be merely a cup of heated canned soup, a plate of hot bread, a toasted sandwich, a health giving vegetable, or an egg or cheese surprise.

Luscious salads are legion—and are tempting to average appetites no matter what the weather or the season. Before suggesting some of my pet versions, I am listing some rules of general and great importance. Avoid lavish quantities of dressing. Use just enough to moisten and coat each competent part. Be sparing with sugar in any dressing.

binning salads, never mix them with pressure.

Don't cut meat too fine if it is used in a gelatine mold. Finely minced meat tends to become mushy when mixed with dressings.

Augment salads by adding canned accessories from your emergency shelf if last minute motoring guests arrive or remain until the dinner hour. Slices of canned corned beef are delicious additions to your mixed salad. A can of boned chicken can be used with your chicken salad. Canned peach halves are elegant stuffed with mashed banana, mixed with chopped pecans.

Garnish every salad. Your guests delight will reward you richly for such efforts. Sliced, hard-cooked eggs, radish roses, capers, sliced stuffed olives and cucumber rings add color as well as flavor.

Making Mayonnaise Over

Whenever your mayonnaise turns back, in another bowl put a drop of cold water and beat the mayonnaise, drop by drop, into the water until the mayonnaise is started again. Then add the mayonnaise faster. When it is finished, beat a teaspoon of boiling water into it and this will keep it from separating.

Miss Hogue

Who Will Conduct The
Winters Enterprise
COOKING SCHOOL
Thursday, Friday, Saturday
June 11, 12 and 13



Has Selected Our Shop to Do Her Cleaning and Pressing While in Winters.
SHE SAYS:

"TODAY'S FABRICS REQUIRE NEW METHODS OF DRY CLEANING. THE NEW MIRASOL PROCESS IS THE CHEMIST'S ANSWER TO THIS PROBLEM."

"When My Clothes Have Been Cleaned By the Mirasol Process, I Know They Have Been Sterilized As Well As Cleaned With Crystal Clear Cleaning Solvent."

Carl Davis Tailor Shop

PHONE 212
WINTERS TEXAS

CARNATION FLOUR NAMED BY LECTURER

Carnation flour has been selected by Miss Hogue for use in her cookery demonstrations and lectures at The Enterprise Cooking School.

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

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

"Flour is one of the most important products I use in my scientific cookery demonstrations," says Miss Hogue. "That's why I'm always most careful in its selection. Carnation, the flour I chose for the Winters cooking school, has proven to be the finest choice I could have made."

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

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

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

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

Leftover cooked cereal can be formed into flat cakes, browned in small amount of fat and served with syrup. This often appeals to children for lunch.

MODERN WOMEN
by **CHARL ORMOND WILLIAMS**
President of National Federation of Business and Professional Women's Clubs, Inc.

Similar honors in social work have come to two Chicago sisters, the Misses Grace and Edith Abbott. Grace, former chief of the Children's Bureau in the United States Department of Labor, was elected president of the National Conference of Social Work in 1924 and Edith is the only candidate now for the presidency, the election for which will be held soon.

She will be the eighth woman president out of the sixty-three who have served. Both the Misses Abbott are on the faculty of the University of Chicago, Edith as Dean of the Graduate School of Social Service Administration and Grace as professor of public administration.

Of the 75,000 Phi Beta Kappas in the United States, 30,000 are women, half of whom are single. Among the noted honor women are Judge Florence E. Allen, Frances Perkins, secretary of Labor; Dr. Florence Sabin, internationally famous scientist; Ida M. Tarbell, Ellen Glasgow, Pearl Buck and Dorothy Canfield Fisher, authors; Mary R. Beard, historian; Alice Hamilton, expert on industrial poisons; Annie Cannon, astronomer; Margaret Mead, anthropologist and Mary E. Wooley, educator.

The life of Miss Carolena M. Wood of Mount Kisco, N. Y., who died recently, was an adventurous one for the cause of peace. She was one of the first three women supporters of the Allies to enter Germany after the Armistice and assisted in feeding German children. She knew Sandino, the bandit and once penetrated the Nicaragua jungles to reach him but failed to persuade him to abandon his revolt. Miss Wood was a Quaker.

One of our best known women fliers is Miss Ruth Nichols who was the first internationally licensed hydro-airplane pilot and holds three world's records. Her transport license was the second to be issued to a woman and she was the first woman to pilot a regular passenger airline. She has been flying for twelve years.

"Tide marks" on a bathtub can be removed by rubbing them with a cloth wrung out in paraffin. Wash afterward with hot water and soap.

Milk is Essential for Perfect Health; Thornton's Dairy Featured in School

One of the most vital things in the family life of any community is a good supply of milk. But constant vigilance is necessary to protect this supply. It is also necessary that you know and realize just what an important part milk as a food plays in your life.

Thornton's Dairy, whose products are featured exclusively in The Enterprise Cooking School, assures its customers of entirely sanitary milk because cleanliness is the every-day watchword in every milk-handling operation.

As a food milk contains all the nutritive compounds necessary for a growing child in the correct proportion of a scientific diet. It is digestible and with forms over great America.

Milk contains vitamins A and B, which are essential for under-invalids. H where rec of milk, u of at least person.

And, of age limit milk. Because it is good for children, many have the notion that it is just "kids' food." Nothing could be farther from the truth. Recent medical discoveries by the foremost nutritionists have established the fact that milk is Nature's most complete food, containing 34 of the 36 food elements which we need to keep healthy—proteins to build and repair tissue—the right fat for fuel—sugar for energy—vitamins and mineral salts.

Continued lack of any of these essentials often forms the starting point for many middle age diseases. Milk brings balance to meals by supplying the things that so many diets lack. It promotes a clear mind in a healthy body.

Plenty of pure country milk with meals is one of the safest health-habits that can be formed.

For many of us these are times when we must make an

AT THE COOKING SCHOOL



MISS HOGUE

WHO WILL CONDUCT THE

ENTERPRISE COOKING SCHOOL

Will Use and Endorse

ELECTROLUX REFRIGERATORS

MISS HOGUE SAYS:

"A tiny gas burner takes the place of all moving parts in this remarkable refrigerator . . . assuring long service at LOW COST. It has many worthwhile conveniences that save you time and labor."

ATTEND THE COOKING SCHOOL Thursday, Friday and Saturday, June 11, 12 and 13 and inspect our showing of the beautiful 1936 Electrolux models for yourself.



Main Drug Company

Lloyd Bros., Props.—Phone 315

Soda May Be Used For Many Purposes

Soda is a very useful household agent and may be used to advantage in the following ways:

Use soda for cleansing milk vessels, then the water does not become slimy. I prefer it for dish washing also, since it keeps the hands soft.

Rub metal utensils, table tops and door knobs with soda to keep bright and new.

Wash the ice box out with soda water to keep it fresh and sweet.

A glass of water into which a teaspoon of soda has been dissolved will relieve the stomach of gas or too much acid.

Keep Percolator Clean

Keep coffee pots, percolators and dripolators clean and well aired. Coffee left standing in them will stain the inside of the pot and spoil the flavor of the coffee. The pot should be thoroughly washed and warm water and soda, soap or soap powder, scalded, and aired each time it is used.

It is a pity to throw away the vinegar left in the pickle jar when all the red cabbage or pickled onions are finished. It can be used again with horseradish or beetroot.

Miss Hogue

Heartily Endorses

Sewall's COL-O-VAR

As an important factor to your home life.



"Had you ever stopped to think how important a part paints and varnishes play in your home? No lady enjoys living in a dingy, dirty room or takes real pride in scarred and battered furniture. In fact such conditions are depressing and humiliating to her. Still many families live under those conditions when it is absolutely useless."

PAINT AT 10 A.M.



Sewall's COL-O-VAR Dries in 4 Hours

THE original four-hour enamel and varnish stain. Col-O-Var is the perfect finish for furniture, floors, woodwork, bric-a-brac and all articles about the home. Col-O-Var will even stand outside exposure and for that reason it can be used successfully on porch furniture, window boxes, exterior doors, toys, etc.

STAIN AND VARNISH AT ONE OPERATION

For floors nothing is superior to the stain shades of Col-O-Var. They stain and varnish at one operation, bringing out the grain of the wood and producing a brilliant, hard finish which stands the hardest wear.

Come in to our store and let us tell you more about this wonderful finish. It's easy to use and will enable you to spruce up your home at a very moderate cost.



USE AT 2 P.M.

Musser Lumber Company

WINTERS TEXAS

Miss Hogue Relates Inside Story Canned Vegetables

Says Canned Foods Should Be Used More

BY MISS JESSIE HOGUE

I have often been asked: "Why do some perfectly intelligent, modern-minded women still hesitate to give their families ready prepared vegetables?" The answer is: "They did, yet perhaps they don't." But for years their hesitation was quite noticeable. They served prepared breads and rolls as a matter of course. They bought ready prepared soups, pickles, jellies and jams, even cakes and pies and cookies. Yet they spent hours in their kitchens scraping, peeling and washing vegetables!

If you are one of the few women left who do this, let me whisper in your ear: The reason you do so is because you do not yet know enough about canned foods to put your complete trust in their wholesomeness.

Here and now, then, I am going to tell you a few pertinent facts about canned vegetables—the inside story, as it were.

The modern canned vegetable supplies all the nutritive value, all the minerals—calcium, iron, phosphorus—and the highly prized vitamins that you get only when you buy the raw vegetable in the market and cook it yourself in your own kitchen. Practically all good grades of vegetables are now canned right where they grow, so that none of the nutritive value is lost during shipment to the cannery. Within a very few hours after the vegetable is picked, every bit of its priceless food value is sealed safely into the can.

All vegetables packed by the canners are expressly grown for the purpose—grown from selected seed, it may surprise you to know.

Many farm vegetables are not satisfactory for canning.

Let me settle another point, too. It is perfectly safe to keep food in an opened can, provided you put it in a refrigerator and give it the same care you would give any cooked food. There is absolutely nothing about the can that is harmful to health. Letting the can stand open to aerate the vegetables, or rinsing them in cold water before cooking, takes just so much from their flavor and food value. If you do either of these things now I urge you to stop.

It is perfectly safe to store unopened canned foods on your pantry shelves for any length of time, provided you keep them in a moderate temperature, away

Getting Ready for Travel?
When you take out your leather trunks to prepare for going away dust them carefully inside and out; take a little polishing cream and wipe over the leather, and do the same when you return. The locks should not be overlooked. A drop of oil will prevent them from sticking and when exposed to rain will guard them against rust.

Parisian Turkish Delight
Soak 1 ounce of sheet gelatin in 1/2 cup cold water overnight. Mix 1 pound granulated sugar, 1 cup water and 1/2 teaspoon cream of tartar. Bring to boiling point, add gelatin and boil about 20 minutes. Remove from heat, add the juice and grated rind of 1 orange and the juice of 1 lemon. Strain and pour into shallow pans rinsed with cold water. Let stand until stiff. Cut in squares. Drop into cornstarch mixed with powdered sugar. Pack in air-tight cans.

Fish cakes, rissoles, and other fried foods that are mixed with egg often break in cooking. This will not happen if only the white of the egg is used.

Again The Enterprise invites women of Winters and surrounding trade territory to be its guests for the three-day program.

Dish Towels Out of Date
Dish towels are out of date. The modern housewife washes dishes in warm suds, stacks them in a dish drainer and rinses them well with boiling water. Left for a few minutes on the drain board, the dishes are dry, shining, and lintless and no dish towels have to be washed.

To remove any fresh petroleum stains, sponge with turpentine. If stains are old, rub with turpentine and roll up for one hour, then sponge with more turpentine. Boiling water "sets" the stain.

French self-taught is usually confined to French self-understood.

Correct this sentence: "Friend, your little boy is so much smarter than my son."

from steampipes and radiators. The next time you serve canned peas heat them quickly in their own juice until it is practically cooked away. This same method makes an amazing improvement in the flavor of all canned vegetables.

If you use vegetables cold—say, for salad—chill them well before serving.

Save every precious drop of juice. It makes wonderful sauces and soups and is particularly rich in nutritive value—one of the bargains you dream about.

Lecturer Gives Hints on Use of Baking Powder

Miss Jessie Hogue, who is conducting The Winters Enterprise Cooking School, says that for best results in baking it is a good plan to follow these simple rules:

Use the amount of baking powder recommended on the can. Because of the high strength of K. C. Baking Powder which she is using in the cooking school, only one level teaspoonful should be used to a cup of well sifted flour for most recipes. This is equivalent to one heaping teaspoonful to a quart of flour.

Careful measurement is very necessary as using more or less than a recipe calls for will not produce best results.

Another secret of good baking is to be sure that the baking powder is thoroughly mixed with the flour and other ingredients. The more thoroughly the baking powder and flour are mixed before you add moisture, the better your results are likely to be. Sift three or four times.

For biscuits, make a smooth dough that can be handled without sticking, and bake in moderate oven. For cakes, have your oven slow to moderate at first, until the cake is fully risen, then increase heat so as to just brown lightly.

Miss Jessie Hogue says that K. C., the brand she is using in cooking schools, is manufactured by baking powder specialists who make nothing but baking powder, controlled by expert chemists of national reputation. It is always uniform in quality and can be relied upon to produce for you, the kind of baking you will be proud to serve.

Try the following choice recipes:

K. C. Everyday White Cake
1-2 cup butter (4 oz.)
1 cup granulated sugar (8 oz.)
1-2 cup milk
2 cups flour (8 oz.)
2 level teaspoonfuls K C Whites 3 eggs
1 teaspoon vanilla extract

K. C. Baking Powder Biscuit
2 cups flour (8 oz.)
2 level teaspoonfuls K. C. Bak-

MANY MODERN USES FOR GAY WALLPAPER

Wallpaper makes pleasing covers for invalid trays instead of the usual white napkin, and a gay little chintz pattern is much more cheery. It can also be used to back the glass serving tray. There are many types of designs to choose from, and the thinner material is easier to work with. In the summer cottage wallpaper can be used for shelf covers, especially when the shelves are not concealed by curtains and table runners of wallpaper have been used on a camp dining table, fasten down with thumb tacks, and changed whenever they become spotted or dirty.

Wallpaper costs so little and looks so well. There is no material so decorative, which we cannot cast away when its usefulness is over, with so little financial regret. Before you go away for the summer, go into your dealer's and buy half a dozen or more rolls of odd paper. The chintz designs are best for these uses; ask for some with light backgrounds and gay bright flowers in the design. They may also be used for picnic basket lining and for lining trays in trunks.

Divinity Fudge

Mix 2 pounds granulated sugar, 1 cup corn syrup, 1 cup water, a pinch of salt and 1 tablespoon vinegar and cook to 260 degrees on sugar thermometer, or soft crack stage. Pour slowly into 4 well beaten egg whites. Add 1/2 pound broken walnut or pecan meats and 1 teaspoon vanilla. When candy begins to thicken, drop by table-spoons on waxed paper. Work rapidly as candy gets hard quickly. Decorate with candied cherries, candied mint leaves, nuts, etc. Pack in air-tight boxes.

When carbonate of soda and cream of tartar are used to make cakes or puddings rise, be sure to dissolve the soda in milk to mix it in. Carbonate of soda which is just sprinkled in forms into lumps and leaves brown stains in the pudding which are very unpleasant to the taste.

ing Powder
4 level teaspoonfuls shortening (2 ozs.)
About 2-3 cup milk or water
1-2 teaspoonful salt

SAYS MOTHER SHOULD ROMP WITH KIDDIES

A woman's mission as a homemaker is not fulfilled when she merely sees that her family is well-fed and clothed. Her higher duty is concerned also with children's recreation. So believes Miss Jessie Hogue, who is to open The Enterprise Free Cooking School here Thursday.

"From the earliest childhood our treasured recollections of our parents are those when they forgot their grown-up cares and romped and played with us, says Miss Hogue. This play obligation on the part of the mother does not end when the children start to school.

"The modern homemaker, however, realizes that her cookery

and other household duties must be efficiently done so that she may have free hours for her own, as well as her children's recreation.

"The privilege of being a true homemaker is woman's greatest privilege. It is a profession in itself and should be taken just as seriously as any man's profession. The real homemaker keeps pace with the newest trends in her profession, and takes as much care in planning her meals to meet the needs of each member of her family as the doctor or lawyer would with his clients."

In short, as Miss Hogue will show you when The Enterprise Free Cooking School opens Thursday, the kitchen is a laboratory wherein the homemaker uses scientific methods in preparing meals which not only please the tastes of her family, but guarantee their health as well.

Admission to The Enterprise Free Cooking School will be free

A quick way in which to prepare peel for a cake or pudding is to rub it on the cheese grater. It will fall in neat flakes which some people will much prefer to the small lumps which are the result of chopping.

Secretary Roper wants the opposition to concede the hole and be done with it.

—and there will be no obligation of any sort.

AT THE COOKING SCHOOL



COOKING EXPERTS Recommend Mrs. Tucker's Shortening

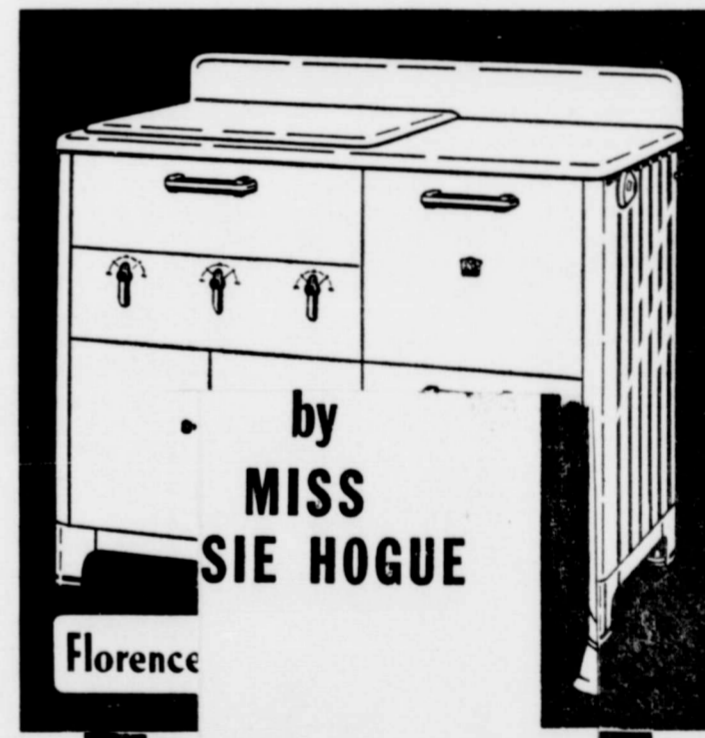
Increase Your Knowledge

Of How To Make Home Life More Pleasant With a

Florence Oil Range

Miss Jessie Hogue

Home economics and food expert, who will conduct The Enterprise Cooking School, will not only tell you, but will demonstrate how this is done by using a Florence Oil Range during the school.



by MISS JESSIE HOGUE

CARNATION

... is being used exclusively for demonstrations because it is so dependable.

- Easy Control—No Valve-Jessie Hogue. The superior is on legs.
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- Big oven, porcelain lined.
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Small down payment, easy terms. Will take trade in. We invite you to see our display. We are exclusive agents for this stove.

HIGGINBOTHAM BROS. & Co.

WINTERS TEXAS

BREAD

For The ENTERPRISE COOKING SCHOOL Will Be Supplied By JACKSON'S BAKERY

Miss Jessie Hogue...

selected Jackson's Best-yet Bread for use in The Enterprise Free Cooking School because of its Quality and Uniformity.

She will tell you from the stage each day of the convenience and economy in using our bread in preparing your meals.

—Sliced or Plain Jackson's Best-yet Bread —White or Whole Wheat

Jackson's City Bakery
PHONE 226



MISS JESSIE HOGUE...

Will Use and Demonstrate the **SUPERFEX** Oil Burning Refrigerator at the Cooking School Thursday, Friday and Saturday



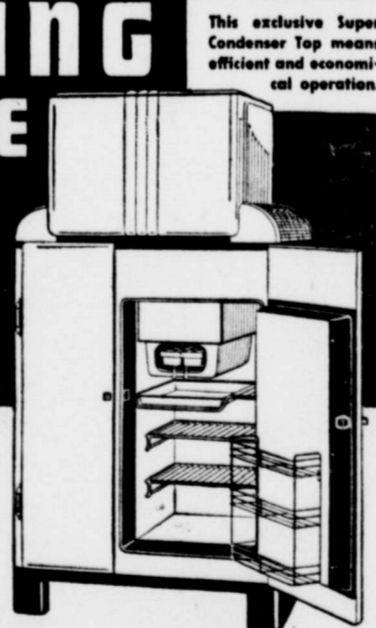
AMAZING BUT TRUE SUPERFEX

the "miracle" refrigerator for rural homes, uses no electricity, no running water—and has no moving parts. Operates on kerosene.

THIS refrigerator is designed especially for homes in the country. It keeps foods fresh, freezes ice cubes, and makes frozen desserts, by burning just a little kerosene each day!

Light It and Leave It!
All you have to do is touch a match to the burners. You don't even have to bother about turning them off. In about two hours they go out automatically. And you get 24 hours or more of refrigeration with this one lighting. The short burning time gives you modern refrigeration in its most economical form.

Made by a Responsible Company
The Superfex Refrigerator is made by the same company that makes the famous line of Perfection Stoves and Ranges. Its dependability has been proved in thousands of homes—and by more than eight years of dependable service to users.



New Models Offer Many Improvements
Today's models are the finest ever built. They offer adjustable shelves, ample ice capacity, and more usable food storage space. And the design and finish of the cabinet are entirely different. Its symmetrical lines and beautiful cream-white finish make it a piece of equipment you always will be proud to have in your kitchen. Telephone or write for free home demonstration and full details about our easy payment plan.

HIGGINBOTHAM Bros. & Co.

SUPERFEX THE OIL BURNING REFRIGERATOR
A PRODUCT OF PERFECTION STOVE COMPANY

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

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

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

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

The Interstate Cotton Oil Refining Company at Sherman buys the choicest cottonseed oil from all parts of the Southwest; refines it and super-refines it; then creams and triple creams it into pure, white fluffy Mrs. Tucker's shortening, which is easy to use in the kitchen and is easy to digest. The triple creaming process appeals to housewives because it delivers Mrs. Tucker's shortening so finely textured and silky smooth that it does not have to be creamed unless the housewife desires.

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

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

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

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

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

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

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

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

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

seedless raisins to each pound and one-half of meat.

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

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

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

Melt butter, stir in flour and when bubbling add the broth from the fish and cook, stirring constantly for five minutes. Add slightly beaten yolk of egg and bring to boiling point, but do not let boil.

Travis Smith, student of Texas University returned home Friday night to spend the summer in the home of his parents, Mr. and Mrs. A. L. Smith.

History Marches On! — by A. B. Chapin



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.

How to Avoid Lint

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

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.

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.

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.

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

W. J. Morgan of Dallas spent the past week-end in the home of his father, W. F. Morgan.

Miss Ruth Carter and Miss Laura Kittrell spent the past week-end in Dallas where they attended the opening of the Texas Centennial.

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

Add pinch of salt to cream for perfect whipping.

To peel tomatoes, place on a fork and hold over the fire, turning several times. When a little cool, the skins can be peeled off quickly and the tomatoes chilled for use.

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

Want-ads get results!

CUTTING A LANE THRU THE DARK



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The United States News presents the news of national affairs—organized for your convenience in special divisions as follows:

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Miss Jessie Hogue

An expert at preparing
CHOICE FOODS
Has Chosen the
NEW

mayonnaise, drop by drop, into the water until the mayonnaise is started again. Then add the mayonnaise faster. When it is finished, beat a teaspoon of boiling water into it and this will keep it from separating.

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CLUB CAFE

As the Cafe Where She Will Take Her Meals While in Winters to Conduct

THE ENTERPRISE FREE COOKING SCHOOL

Miss Hogue knows the value of well-prepared, properly seasoned foods, and abides according to her knowledge.

Give the wife an occasional rest during the hot summer months; try one of our Special CHICKEN DINNERS, only **35c**

Want-ads get results!

First Day's Program

PENOCHI FROSTING
ITALIAN EGG PLANT
LIMA CARIOCA (Mexican)
K C CORNBREAD

1. Sugar, Pecans and Orange Peel
 1 1/2 cups sugar
 3 1/2 cups shelled pecans
 1 1/2 cups cream and milk, mixed
 1 orange peel, cut in medium pieces
 Cut orange peel into strips and boil several times to take away bitter taste. Mix sugar and cream well. Cook over hot fire until heavy syrup falls from spoon. Just before syrup looks as though it would turn to sugar, pour in nuts and orange peel and stir thoroughly until heavy coating of sugar forms. Turn on marble table to cool.

2. Penochi Frosting.
 1 cup dark brown sugar
 1 cup white sugar
 1 cup water
 2 tablespoons butter
 1 teaspoon vanilla
 Boil sugar and water until soft ball forms in cold water. Remove from fire and add butter and vanilla. Let stand 15 minutes and whip until creamy.

3. Stuffed Bacon Rolls.
 2 cups soft bread crumbs
 2 tablespoon chopped onions
 1/2 cup chopped apples
 8 slices bacon
 Mix all ingredients well. Wrap with bacon, fasten with tooth picks. Bake in oven 35 minutes at 300 degrees.

4. Italian Egg Plant.
 Peel good sized egg plant. Make 1 1/2 inch slit about 1 inch deep in sides of egg plant. Soak in salt water 1 hour. Squeeze water out, then fill slits with ground meat seasoned with onion, celery, 1 egg, a few bread crumbs and Italian cheese. Stuff slits with mixture and in a pot make sauce of:

Sauce
 Onion fried in butter
 1 small can tomatoes
 1 teaspoon Carnation flour
 1 small clove garlic
 seasoning
 Add egg plant and smother in covered pot 3/4 hour. Serve with Italian cheese.

5. Asparagus Wheel.
 10 crackers
 1 1/4 cups milk
 6 eggs
 1 1/4 teaspoons salt
 1 can green asparagus tips
 1 tablespoon butter
 1 cup grated American cheese
 Beat yolk of eggs to lemon color, add milk, salt and pepper, and fold in 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 top. Arrange asparagus on top in wheel-like ring. Sprinkle with remaining 1/4 teaspoon salt and put butter in center. Place baking dish in a

BUTTERMILK PIE
NEOPOLITAN CAKE
CHICKEN CHASSEUR
COFFEE SPONGE SALAD

pan of water, bake in hot oven until custard is set. Place a few pieces of parsley in center just before serving.

6. Lima Carioca (Mexican).
 1 cup dried lima beans
 2 tablespoons shortening
 1 tablespoon chopped onion
 1 tablespoon chopped parsley
 2 tablespoons chopped green pepper
 1/4 teaspoon paprika
 1 cup tomato juice
 1/2 teaspoon chili powder
 1 teaspoon salt
 1/4 teaspoon pepper
 Soak dried lima beans several hours or overnight. Drain, cover with boiling water and cook slowly until tender, adding salt when partly done. Cook onion, parsley, pepper and paprika in hot shortening 5 minutes. Add tomato juice, chili powder and cooked limas. Simmer 15 to 20 minutes or until limas absorb some of the sauce.

7. Sweet Potato Balls.
 3 large sweet potatoes, boiled and mashed well, adding salt to taste.
 1 teaspoon sugar
 1 orange rind, grated
 Juice of 1/2 orange
 Beat yolk of 2 eggs light, roll mixture in small balls, dip in one whole egg and roll in fine bread crumbs. Fry to golden brown.

8. K C Cornbread.
 2 1/2 cups corn meal
 3 teaspoons K C Baking Powder
 2 eggs
 1 1/2 teaspoons salt
 2 cups milk
 2 tablespoons melted shortening
 Bake 45 minutes, 350 degrees.

9. Amethyst Cream Sherbet
 1 cup light cream
 One-third cup sugar
 2 tablespoons light colored honey
 1/2 cup pineapple juice
 2 egg whites, beaten stiff
 1 cup whipped cream
 Scald the light cream and combine with sugar and honey. When cold, add fruit juices and whipped cream. Freeze with out stirring for 2 to 4 hours.

10. Buttermilk Pie.
 Sift together 1 cup sugar and 4 tablespoons flour
 Add 1 egg, well beaten with yolks of
 3 eggs.
 Add 2 cups fresh buttermilk
 Stir and cook until thick and creamy; remove from fire, add 1 tablespoon butter and 1 tablespoon lemon extract. Let cool slightly and pour into baked pastry shell. Cover with meringue, spread on pie smoothly with a frill of meringue piped around

edge with a pastry tube and a circle outlined in same manner in center of pie. Bake 15 minutes at 350 degrees, to produce a firm meringue of delicate golden brown.

For meringue, measure one-third cup of sugar for 3 egg whites and beat until sugar has lost its grain.

11. Fudge Squares.
 Melt 2 squares chocolate, add 1/2 cup butter, stir until butter melts, set aside. Beat 3 eggs, adding gradually while beating constantly 1 cup sugar. Mix and sift 3/4 cups flour, 1/2 teaspoon K C baking powder, and salt. Add eggs, 1 cup nut meats, 1 teaspoon vanilla then chocolate mixture. Spread in shallow square pan and cut in squares while hot.

12. Tomatoes Stuffed With Crab Meat or Cream Cheese.
 Peel 8 tomatoes, have very cold. Take out center, sprinkle with salt and fill with crab meat, 1/2 cup celery, 1 tablespoon green pepper (minced), 2 hard cooked eggs, and mayonnaise. Garnish with lettuce and large stuffed olives.

13. Apple Blossom Salad.
 1 cup diced oranges
 1 cup diced apples
 1 cup chopped dates
 1 cup quartered marshmallows
 1/2 cup orange juice
 Mix and put into salad bowl lined with leaf lettuce. Cover fruit with prunes and decorate with yellow marshmallows, cut with scissors to stimulate apple blossoms. Put tiny yellow candles in center of each blossom.

14. Coffee Sponge Salad.
 Use 1 cup coffee. Pour 1/2 cup cold water in bowl and sprinkle 1 tablespoon gelatin on top of water. Let stand 5 minutes, add hot coffee and stir until dissolved. Add one-third cup sugar, 1/4 teaspoon salt and 2 tablespoons lemon juice. When it begins to thicken, whip and add 1 stiffly beaten egg white. Turn in ring mold. Turn out on bed of lettuce and fill center with fruit.

15. Chicken Chasseur.
 Take 1 spring chicken, cut into 12 pieces, sprinkle with salt and pepper. Put butter into pot, fry chicken. When almost brown add green onions, mushrooms and ham, cut 1 inch long and 1/4 inch thick. Fry slowly, add 2 tablespoons flour, 1 glass tomato juice, 1 glass white wine and water to cover chicken. Let boil until tender. Before serving add half glass sherry wine. Dress on platter with fried toast cut in heart shapes.

16. Beef Tenderloin.
 Wipe damp cloth. Sprinkle salt on top of each piece. Add 1 medium slice tomato and 1 medium size slice onion. Place 2 pieces bacon on this crossing on top and pin with toothpick underneath. Place in open pan with 1/2 cup water, one-eighth teaspoon thyme, 1 stalk celery, 1/2 teaspoon salt, one-eighth teaspoon pepper.

17. Garlic Potatoes.
 Chop 1 onion, peel and quarter 3 medium size potatoes. Sauté 1 green pepper cut in small pieces and onion in 1 tablespoon shortening. Add this to potatoes and 3 large buttons garlic cut in small pieces. Cover and let cook.

18. Frozen Salad.
 Soak 1 teaspoon gelatin in 3 tablespoons water. Place over hot water until gelatin is dissolved and add slowly to 1/2 cup mayonnaise dressing. Fold in 1/2 cup cream and sections from 1 orange, 1 banana cut in slices and a few strawberries.

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

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

So Slenderizing



NEW YORK. . . . This summer frock is designed for slenderizing lines, the long tunic working with the white panel to emphasize the effect. The frock modeled above is in dark red with white dots and white with red dots. The large white hat of rough straw is trimmed with red and green grapes.

Wins Classic Race



NEW YORK. . . . An assistant fire chief won the 9th annual Albany to New York outboard motorboat race this year. He is 35-year old Clayton Bishop of Onset, Mass. (above). He drove a "Class B" boat down the 135 mile Hudson river course in 3 hrs., 37.55 seconds, averaging 37.17 miles an hour

Utilizing a Left-Over

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

L. A. Knapp received medical treatment here Wednesday for an infected hand. A minor operation was performed and his hand is improving.

Max Lewis and Rankin Pace left Saturday for Dallas to attend the opening of the Centennial. They are delegates to the State Fireman's Convention in Ft. Worth and were joined in that city by Barney Bryant and Sis Hamilton the first of this week. The party will return the last of the week.

When broiling a steak, cut off excess fat around the edge to prevent it from catching fire when placed below glowing fire.

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 us 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 put 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 meals 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.

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

Make Chair Seats
 Cut two rounds of good cardboard from an old box, and a round of stout cloth large enough to lap over cardboard for the underside of seat. For the top side, cover with cretonne and tack down with brass-headed tacks. It is stouter than a bought seat, and costs almost nothing.

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

Consideration for others is a good brand of charity.

AT THE COOKING SCHOOL
Mrs. Tucker's Shortening
CREAMS EASIER DIGESTS QUICKER
 100% COTTONSEED OIL



SUMMER DRESSES AND ACCESSORIES

Shown From the Stage and Worn by LIVE MODELS At the Enterprise

COOKING SCHOOL

Were selected by Miss Hogue From Our Large and Varied Stocks

Attend the Cooking School—Then Visit Our Store and Let Us Show You Our Complete Stocks of Ladies' Wearing Apparel. Our Prices Will Please You, as Will the Quality of Our Merchandise.

Joseph Dry Goods Co.
 WINTERS TEXAS



We're Proud . . .

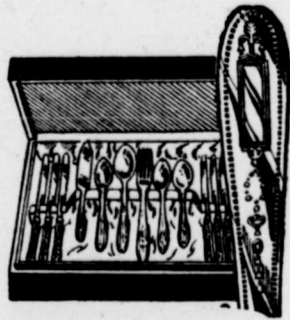
that our Jewelry Store has been selected to furnish the table appointments at The Enterprise Cooking School,



Conducted by Miss Jessie Hogue Thursday, Friday and Saturday, June 11, 12 and 13th.

You'll Be Proud of Your Table . . .

. . . when it is completely set with Chinaware, Glassware and Silverware from the large selections at Rosson's Jewelry Store.



SHOP AT ROSSON'S AND SEE HOW REASONABLE PRICES REALLY CAN BE ON REAL QUALITY MERCHANDISE.

We are showing a complete line of Jewelry with a large selection of Watches, Diamonds, Etc.

GEO. T. ROSSON
 JEWELER AND OPTOMETRIST

Chosen to Be Used Exclusively

in the **COOKING SCHOOL**

CARNATION FLOUR
 by **MISS JESSIE HOGUE**



CARNATION FLOUR . . .

. . . is being used exclusively during these demonstrations because it is so dependable," claims Miss Jessie Hogue. The superior quality is a guarantee that CARNATION FLOUR will repeatedly act according to the rigid specifications of discriminating cooks, which Miss Hogue claims is the acid test of truly good flour.

Miss Hogue urges, "Please try the delicious recipes packed in every sack of CARNATION FLOUR. You'll find them simple to follow and particularly pleasing to men."



ATTEND THE COOKING SCHOOL AND LEARN ABOUT CARNATION FLOUR

Distributed by **J. M. RADFORD GRO. CO.**
 Ballinger, Texas

Manufactured by **KELL MILL & ELEV. CO.**
 Vernon, Texas

Subscribe For The Enterprise!

FREQUENT CREAM DELIVERY

By Byron A. Bassel, State Dept. of Agriculture

It is very necessary that cream be delivered as often as possible for two important reasons: (1) Cream under 4 days old possesses a natural aromatic flavor that is very desirable and which disappears with age; (2) holding the cream too long results in the development of many off flavors which tend to lower the quality of the product. These two points should be discussed separately.

In regard to the first one, that is, the natural aroma and flavor possessed by cream when it is fresh, it is very important that this virtue of the cream be preserved. Butter made from cream less than 4 days old and which has been properly cared for, will possess a distinctive natural flavor which cannot be duplicated by any means of processing. Four day delivery coupled with our present method of grading by taste, smell and sediment tests, would be desirable due to the fact that we would receive the fresh cream with its natural flavor preserved without having any off flavors or odors, and without being grossly contaminated by extraneous matter.

In regard to the second reason for frequent delivery of cream I would like to discuss briefly some of the flavors which develop from holding the cream too long. The discussion of these developed flavors is taken partially from Extension Bulletin No. 109 of the Michigan State College of Agriculture.

High acid or rancid cream: Such cream is very sour and often bitter in taste. It is caused by use of unclean milk pails and dirty separator, by lack of proper cooling, by mixing warm and cold cream together, or by holding at a high temperature.

Yeasty or foamy cream: Such cream has a characteristic yeasty pungent smell and fluffy, foamy body. This defect is brought about by uncleanliness, by failure to hold the cream at a low temperature and by exposure of the utensils and cream to dust laden air.

Cheesy cream: Cheesy cream has the taste and smell of an aged cheddar cheese. Such flavor in holding for a long period of time cream results from unclean utensils, dirty separator, low butterfat content and to holding the cream for a long period of time.

Bitter cream: Bitter flavor may result from storing cream at low temperature for a long time or may be a flavor carried over from the milk.

Tallowy cream: This flavor results from unclean production and at a low temperature and especially in the presence of light, particularly the direct rays of the sun.

Fishy cream: This flavor develops in cream held for a long time at a low temperature and is very objectionable.

Many cream producers have

the mistaken idea that holding cream for a long period of time tends to increase the butterfat content. It is true that the butterfat test on a batch of cream held over a period of time will be higher, but this increase in test is due to the evaporation of moisture from the cream and does not mean that the butterfat content is any greater. The butterfat content will remain the same, although there will be a variation in the weight of the cream itself due to evaporation. Delivery as often as possible, at least every 4 days, will pay the producer dividends because his cream reaching the market will be of high quality and in such condition that a true representative butterfat test can be made on the same.

Here Is Suggestion On Feeding Fifty People

For school, church or community gatherings:

Tea, three-fourths pound; chocolate, 1 pound makes 50 to 60 cups, or 2 gallons; coffee, 1 1/2 pounds makes three gallons; butter for rolls, 1 1/2 pounds; bread, 1 sandwich loaf cuts 24 slices, 3 to 6 loaves, according to menu, 1 pint sandwich filling is required for each loaf; butter, 2 pounds for 6 loaves;

Chicken salad, 7 pounds; 4 pounds chicken to 1 quart salad; chicken or turkey (dressed but uncooked), 25 pounds; meat for croquettes, 2 quarts; ham, 1 large; oysters, 7 1/2 quarts; whipped cream, 2 quarts or 50 spoonfuls; ice cream, 3 1/2 gallons; lemonade, 4 gallons; peanuts, 4 pounds; wafers, 5 boxes; cakes, 5 or 6.

WAFFLE SUGGESTIONS THAT HELP SAVE TIME

We are very fond of waffles for breakfast, but in the mad rush of early morning hours, it is not always convenient to make them or bake them to order. I solved the problem this way:

I mixed the batter the night before; but since quick breads should be baked quickly, the waffles were sometimes heavy—because the gas formed from the leavening agent, which causes the dough to expand, evaporated if left standing.

I now leave out the baking powder until morning, then stir in the required amount, and the waffles taste as good as they look in magazine advertisements. I have the bowl of batter and the electric waffle iron on a waiter on the breakfast table, and it is a matter of only a few minutes for one to bake the waffles as needed.

The trouble about giving the country back to the Indians is that the mortgage goes with it.

Handy Laundry Bag May Be Easily Made

Take two lengths of unbleached muslin, one 36 inches long and the other 46 inches long, and both of the same width, 22 or 23 inches. Make hems in ends of each, a wide one at the top and a very narrow one at the bottom. Sew the strips together at each side, making them even at the top. This will leave a flap of ten inches at the bottom of the lower piece. Sew snaps at intervals along the hem of this flap on the inside and bring it back up on the bag to fasten into the eyes sewed on a piece of tape across the top piece. Bind the edges of the entire bag with colorful bias tape.

In the center of the bag above the line where the flap is fastened slit an opening about ten inches long and bind this also. Instead of putting a drawstring in the top sew bone rings at intervals along the back to allow the bag to hang opened out on the inside of your closet door. The opening in the center makes a convenient hole through which to drop handkerchiefs and other small items, and when laundry day rolls around unsnap the fasteners and let the clothes drop out of the bottom of the bag. Being made of unbleached muslin, this bag can be laundered

CANNING TIME TAKES ON NEW 1936 INTEREST

BY LEON GUINN

Canning time in Texas this year assumes more importance than it has in the past, with so many of our housewives becoming kitchen artists with sugar, paraffin, labels, and recipes that their success is worthy of statewide recognition.

Since canning started in France so much has been learned about the art there are very few new processes, yet a few pointers might be of value.

The three preferable methods are: Steam pressure cooker, for processing non-acid vegetables and meats; oven canning, requiring glass jars only, for non-acid vegetables (corn, beans, peas); and the oldest method, using an open kettle for acid vegetables and fruits. Whichever method used, harvested materials should be canned within two hours after gathering.

Gathered early in the day, vegetables spread in a cool place keep better; if uniform in size when needed without fear of fading.

without bruises result in higher quality. In canning berries best results are obtained by washing the fruit; soaking in sugar (one cup per quart) for a few hours so berries will not rise to top of container. Plums, for instance, if punctured with pin or needle, do not burst when they are cooked.

In either hot or cold pack it is vital no air reach the sterilized ingredient if it keeps indefinitely. In jelly making soft fruits require only enough water to prevent sticking; in hard fruits water to cover whatever it is. Too much boiling makes a dark jelly. Too much water requires excess boiling. Most vegetables pre-cooked before placing in container to eliminate space.

The white of an egg add to the warm milk with which the pastry for pork pies is mixed will prevent the crust from cracking. The egg white adds just that necessary extra amount of gluten.

If you polish oak tables regularly with linseed oil they will not be so liable to mark if hot dishes are placed on them.

After using the mincer for mincing meat or nuts, run a piece of bread through it and it will not be nearly so difficult to wash clean.

INSULATION BECOMES NEW FACTOR IN LIFE OF MODERN AMERICA

With air-conditioning becoming a new factor in American life, especially in our smaller cities, we find insulation a closely related subject, affecting at least a portion of the things we buy.

Johns-Manville, with a total of 1,500 products, is a conceded leader in the insulation of heat and cold, and one finds Manville sound-deadening material in many offices, schools and churches. From Quebec comes asbestos rock, crushed to get strands of fine gray asbestos hairs, and used in nearly every industry. Mixed with cement, asbestos fiber makes fireproof roofing shingles, and in combination with 85 per cent magnesia (basically limestone), asbestos is standard insulation for hot water pipes, radiators and boilers.

Rock-wool is one of the most interesting products. From Indiana comes limestone, which is melted in furnaces, then with compressed air and steam made into rock-wool. Installed in theatres, schools and churches, this white fluffy material improves sound, insulates against extraneous noises.

Mixed with asphalt and pressed in sheets, rock-wool becomes rock-cork, insulator against tem-

peratures of extreme cold. Ice plants line the walls with rock-cork to prevent melting, ice cream manufacturers use it in trucks and containers. And one finds rock-cork in nearly all household refrigerators.

Asbestos is used widely in making brake lining, and the better quality stoves of today are lined with asbestos, or a by-product. Proper insulation in the home for certain foods and liquids is more important now than ever, and one of the most common foods insulated against heat is milk and its by-products. —Leon Guinn.

A few tiny pieces of ginger, grapefruit or orange peel, or candied fruit will give an added flavor to fruit salad or fruit cup.

Subscribe For The Enterprise!

AT THE COOKING SCHOOL

Mrs. Tucker's Shortening DIGESTS EASILY





Announcing



Miss Jessie Hogue
Prominent
Home Economist

Who is Conducting the

Free Cooking School

— of the —
Winters Enterprise
June 11, 12 and 13

Featuring ---
The Beautiful New

FRIGIDAIRE

With the "Meter-Miser"

Meets All Five Standards for Refrigerator Buying in West Texas

1. Lower Operating Costs
2. Safer Food Protection
3. Faster Freezing--More Ice
4. More Usability
5. Five-Year Protection Plan



TIME:
2 to 4 P. M.

West Texas Utilities
Company

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Milk Health's Best Friend!

Health authorities and physicians everywhere agree that MILK is one of the most complete single foods available. Every child should have a quart a day—while adults should have a pint a day.



SANITARY METHODS ARE EMPLOYED IN HANDLING OUR PRODUCTS!

Our Milk is of a high test—a QUALITY PRODUCT

Ask Your Neighbor Who Uses It!

Miss Jessie Hogue Will Use Our Milk Exclusively in the

ENTERPRISE COOKING SCHOOL

Thursday, Friday and Saturday, June 11th, 12th and 13th.

THORNTON'S DAIRY

PHONE 1617-F13

BRUCE BARTON Says



DANCING ALARMS RUSSIA

A new danger is threatening the noble Russian experiment. Insidious enemies are seeking to undermine Communism by encouraging the young people to go in for the tango, the rumba, and the foxtrot.

"Not only our youth, but our workers are being corrupted by these dancing teachers," says a Communist writer in Moscow. "It is impossible to foxtrot and be a good Communist. We cannot believe that all this is of spontaneous origin. Back of it there must be an organized movement which is intended to bring a glorious chapter of history to a disgraceful close."

The fears of this Communist writer are well founded. Dancing leads to laughter, and nowhere in the world is a politician who does not tremble when he hears a hearty laugh. Can you possibly imagine a drearier lot of human beings than the solemn faced leaders of the Soviet? Is it conceivable that Hitler ever sees a joke? Or that the august front of Mussolini could heave and quake in the throes of laughter.

Also, young people at a dance are acutely conscious of the unequal distribution of sex appeal. Look in on any dancing party and you discover something which must be very disturbing to the Soviet mind—a few girls with a dozen young

men around them, and dozens of girls with none.

The Soviet has sought to level down sex appeal by putting the women into ugly costumes and making them as homely as possible. But once let the pretty girls make themselves up fancy and right away the competitive spirit breaks out like measles all over the boys. The smarter ones immediately want to make more money in order to outdo their rivals. Indeed, the principal prop of capitalism is the desire of a man to make more money so that he may get the girl he wants and give her more after he gets her.

By all means let Stalin stop this business of dancing and laughter. And dancing presently will suggest to the minds of youth that the Five Year Plan is not nearly so important as the Plan for Tonight.

THE FAST, FAST YEARS

An unknown, slender young fellow set an airplane down at the flying field near Paris, and said, "I am Charles Lindbergh." Calvin Coolidge was in the White House. New highs were being recorded daily in the stock market. Model T Fords outnumbered other cars on the road. People were flocking to Florida to make fortunes.

Stream-lined and air-conditioned trains were unknown, and some of the smartest motion picture men were sure that the

Use Lard for Removing
To remove printing from flour sacks or sugar sacks, cover the letters with lard, roll each sack, and lay it away for two or three days. The lard loosens the ink or paint which may then be washed out in warm suds. Often it requires boiling to remove the last vestige of the letters.

For Kitchen Aprons
When making aprons for kitchen wear, place a hem at top and bottom and run a tape thru one end for strings. The tape can be changed from one end of the apron to the other, and the wear will be evenly distributed.

Parsley will chop in half the time if after being washed it is squeezed dry in a cloth.

Better a good follower than a poor leader.

"talkies" never would amount to anything. Hardly anyone heard of Rex Tugwell or General Hugh Johnson or Huey Long or Father Coughlin.

If at this period you had predicted the imminence of the nation's worst period of depression, the collapse of thousands of banks, the abandonment of the gold standard or the appearance in Washington of J. P. Morgan with a circus midget on his lap, you would have been regarded as a fit subject for pathological observation.

From all the above you may suspect that the writer has been fiddling around with a newspaper nearly ten years old, and you are correct. It is an interesting experience, once in a while, but as a daily habit, it would be depressing. One is reminded too vividly of the rapid flight of time.

Bread Revealed by Science as Our Outstanding Energy-Building Food

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

The cooking school this week is featuring Jackson's Bestyet Bread exclusively. "Bread is your best food—eat more of it" is the suggestion offered by Jackson's Bakery.

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

Beauty, and the capacity to enjoy life, are not possible without abundant energy. Bread is an important food for meeting this essential body need, efficiently. Instead of being avoided, bread should be the prominent energy food of the diet for that endurance energy so essential to vitality.

Bread contains from fifty to fifty-five per cent of carbohydrates, which supply energy mainly. Bread also includes proteins, used for building muscle and helping daily repair of body tissue. Everyone needs energy food. Women, especially should remember that; for no one can enjoy the full glow of health and beauty without proper energy nourishment. The strictest program of weight control requires energy food, as does the

hardest kind of physical effort—the only difference is in the quantity of energy food needed. So bread, being our outstanding energy food, should not be avoided—but should serve as the prominent energy food of the diet.

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

To Get Another Start
If your "everlasting" yeast spoils and you can't get another start, just buy a cake of yeast, make your bread as usual, saving a little sponge, and use just as you do the everlasting yeast.

Vegetables that have become stale or frost-bitten can be freshened by soaking for two or three hours before cooking in very cold water to which a teaspoonful of bicarbonate of soda has been added.

If a man is satisfied with himself he finds others awfully disappointing.

COTTON BAGGING FOR MATS, COVERS, RUGS

Cotton bagging makes up most attractively in bath mats, cover for commode, and scatter rugs for the bedroom.

A convenient size for the mat is 22x27, including a 1½ inch fringe. Double the material and insert a piece of unbleached domestic, to give more body. Dampen material with moist cloth and press, then baste edges together. Take the predominating colors of the room and apply any conventional design; or figured cretonne may be cut out and stitched on through the three plies in applique manner. When the design is applied, stitch twice around the edges of the rug, after allowing 1½ inches all around for the fringe. Ravel edges back to the first row of stitching. If preferred, the edges may be bound in a solid color.

For the commode cover, put lid down on piece of paper and draw around edges to ascertain size and shape, then follow pattern in cutting material. Only one thickness of the material is used.

The same principle of applying the design is used as with the mat. The edge of cover is stitched around with a 2 inch bias strip, the outer edge of which is hemmed, to insert draw-

Economical Apple Corer

Use an old-fashioned standard hardwood clothespin, inserting at the stem end of the apple. Then gently twist and push the pin clear through the apple, being very careful not to break the skin on the blossom end. Remove the clothespin and the apple is then ready for use.

When choosing a chicken for dinner, don't forget that the breast bone in a young bird is supple and gristly and the feet are smooth, the scales only slightly overlapping. When a bird is more than a year old, its feet begin to look rough and less shapely. For roasting and boiling, first-year birds are best, but for casserole cooking, older ones may be used.

string to be tied at the back of the lid.

AT THE COOKING SCHOOL

Mrs. Tucker's Shortening GOES FARTHER for ECONOMY

Miss Jessie Hogue Says:

We are living in a lucky age because we can keep at our fingertips one of the most refreshing, energy-giving and invigorating drinks known to man!

ICE COLD
Coca-Cola
The Unharmful Drink

THE PAUSE THAT REFRESHES



is a better break for everybody



The seat of the trouble, when you let yourself get wrought up about small matters, usually is that you've sagged below par. Pause! Smack your lips instead and put yourself back into shape with an ice-cold Coca-Cola. Winter or Summer this pure drink of natural flavors helps you be yourself—keeps you feeling fit for what's ahead.

ICE-COLD COCA-COLA IS EVERY PLACE ELSE—IT OUGHT TO BE IN YOUR FAMILY REFRIGERATOR

Coca-Cola Bottling Company

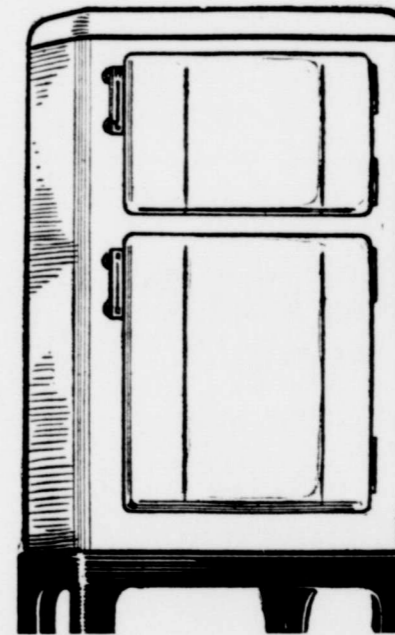


You can be sure it is pure and wholesome. Coca-Cola is a pure drink of natural products, with no artificial flavor or coloring. Complying with pure food laws all over the world.

miss hogue

believes in

air-conditioned refrigeration



Her Choice is the White Seal . . presented by
Banner Ice Company

Banner Ice Cream

Will Be Served to the Cooking School Saturday With the Compliments of

BANNER CREAMERIES

TODAY and TOMORROW

FRANK PARKER STOCKBRIDGE

AIRSHIPS . . . practical

I got up at five o'clock on the morning of May 9 to see the great airship "Hindenburg" come in. Like a huge silver fish, silhouetted against the pale sinking moon and pinkly irradiated by the first gleams of the rising sun, it was a spectacle to give anyone a thrill, as it circled the great towers of Manhattan before heading for its port at Lakehurst, New Jersey.

Sixty-two hours from Germany to New York with more than 50 passengers and several tons of freight, was the "Hindenburg's" record on its first crossing of the Northern Atlantic. Its smaller sister, the "Graf Zeppelin," has been making regular round trips between Germany and South America for seven years. I hope the establishment of regular North American air service will result in a revival in this country of interest in lighter-than-air craft. Only 157 modern dirigibles have ever been built and not one of them in commercial service has ever crashed or injured a passenger.

PIONEER . . . of the air

I saw the very first public flight of a dirigible ever made in America. That was on July 4, 1904 when Roy Knabenshue piloted Capt. Tom Baldwin's "California Arrow" in a race for a prize offered by the St. Louis World's Fair. He won because nobody else entered the race. Except for short flights in France by Santos-Dumont and the Lebaudy brothers, nobody had ever before succeeded in steering or propelling a balloon. It was four years later, 1908, before the first airplane flew in public.

Few people remember that the United States Government was

the first to buy a dirigible airship for military use. That was in 1905. After the war we got a couple of zeppelins from Germany and one of them, the "Los Angeles," is still in the naval service. The two big ones that we built, the "Akron" and the "Macon" both crashed, and those accidents gave a setback to the development of air navigation in this country.

I don't see any reason why we can't build and navigate airships as well as the Germans.

RAILROADS . . . travel boom

Beginning June 2 the railroads in the East are going to do the biggest passenger business they have ever done. That is the date when the two-cents-per-mile fare takes effect. For years I have been paying \$4.65 for a single trip, or \$7.50 for a round trip, to travel between my New York office and my country home in Massachusetts. The distance is 140 miles. Now the fare comes down to \$2.80 each way.

The railroads have accepted the new order from Washington under protest, but I have an idea that it is not going to be as unprofitable as they fear. There are more people who would like to travel and don't own motor cars than there are car owners. It costs a lot more than two cents a mile to run an automobile. It's worth the difference, of course, to those who are able to pay for the independence of motor travel, but, after all, they are a small minority.

HOUSING . . . low cost

Out of all the talk and efforts at Washington to provide low cost housing, something practical seems to be emerging in Senator Wagner's housing bill. It is easier now for the family of moderate means to own its own home than it ever has been. The movement now is for better homes for less money.

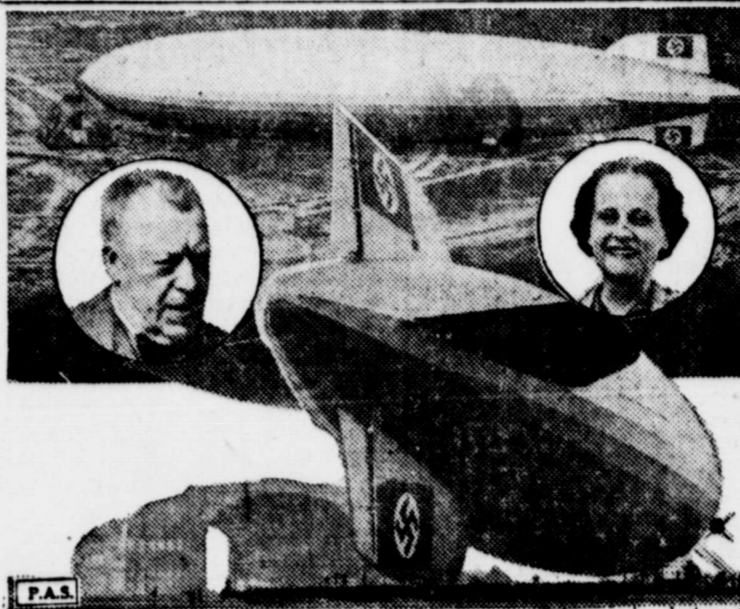
Perhaps we will come some day to the general use of "prefabricated" homes, which will require little local labor to erect them on their sites. We are not ready yet for that, however, with our largest percentage of

DiMaggio of Yanks



NEW YORK . . . The eyes of baseball fans everywhere are focused on this young man, Joe Di Maggio of the New York Yankees. He is an expensive first-year recruit playing the outfield and expected to belt the ball in a manner to make fans forget Babe Ruth.

America Thrills in European Air Service



NEW YORK . . . The inauguration of passenger air service between Europe and America, which became a reality upon the arrival and departure of the great German dirigible "Hindenburg" on the first of her nine scheduled round trips for 1936, found America highly enthused. Thousands visited the field at Lakehurst, N. J., to inspect the huge craft. Photos show two views of the Hindenburg. Insert, left, Dr. Hugo Eckener, Commodore; and right Miss Helen Leisy of Peoria, Ill., the first American passenger to purchase a ticket for the return trip to Germany.

To Nominate Again



NEW YORK . . . Former N. Y. Supreme Court Justice, John E. Mack (above), is the man who will place President Roosevelt's name in nomination for re-election at the national Democratic convention in Philadelphia this year as he did at Chicago in 1932.

New Jersey May Assume Guardianship of Quadruplets



PASSAIC, N. J. . . . Quadruplets, a girl and three boys, weighing less than four pounds each, are being hailed by Jerseyites. The mother, Mrs. Elsie Kasper, 36, wife of a carpenter, Emil Kasper, and babies are doing nicely. The Kaspers had two children but now six and that is the problem the \$20 per week father is pondering, how to support a family of eight which was only four last month. The quadruplets have been named Frances, Frank, Felix and Ferdinand. An official move has been started to assist the Kaspers.

To Clean Silver

Use an agateware dish and put in enough water to cover articles to be cleaned. Add one teaspoonful baking soda and 1 teaspoonful salt for each quart of water used. Put in silver and a piece of aluminum. Boil until tarnish disappears, then remove silver and wipe with a soft cloth. This is not only an easy way to remove tarnish, but, be-

cause no grit or abrasive substance is used, the plating wears much longer.

Ten Years' Service

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



ATTEND

The Winters Enterprise COOKING SCHOOL

Where FLOWERS From

THE BALLINGER FLORAL CO.

Will Add to the Success of the Occasion!

—FOR—

FLOWERS FOR EVERY OCCASION

TELEPHONE NOS. 6 OR 301

Mrs. Jno. W. Norman
Local Representative

Attend the Enterprise Cooking School



Miss Hogue

Selected the

SAEWAY MARKET

For All Fresh and Cured Meats For This Cooking School.

Visit this sanitary market. We have what you want.

Swiss Steak LB. 25c

Pot Roast LB. 15c

Choice Grain Fed Beefs

Sliced Bacon LB. 29c

AIRWAY COFFEE

Miss Hogue Recommends Airway Coffee For Its Freshness. GROUND FRESH

3 LBS. 50c

FLUFF-I-EST Marshmallows Pound Box 15c

Vanilla Extract 8-Oz. Bottle 10c

MAXIMUM Flour 48-Lb. Sack \$1.65

Drink Cantibury TEA

A SELECTION OF MISS HOGUE'S! FREE . . . an Ice Tea Glass With Each 1-4 Lb. Purchased.

1-4 Lb. PKG. 19c 1-2 Lb. PKG. 37c

MAXIMUM MILK

It Whips When Chilled

6 Small CANS 19c 3 Tall CANS 19c

SAFEWAY STORES

"MODERN BEAUTY CULTURE BEGINS IN THE HOME"

Says Miss Hogue



ATTEND THE ENTERPRISE COOKING SCHOOL

Where Miss Hogue, nationally known home economist, will tell you more about the care of your skin and the essential value of using . . .

Cara Nome COSMETICS

Don't Miss a Single Session! You'll All Be Interested.

We carry the complete line, including Bleach Cream, Cleansing Cream, Cold Cream, Foundation Cream, Pore Cream, Skin and Tissue Cream, Muscle Oil, Skin Tonic, Astringent and Face Powder.

ALSO FEATURED AT THE SCHOOL

Adrienne

Scientifically Harmonized Cosmetics

Revolutionizing the fashion world . . .

HARMONIZED COSMETICS

★ Created by ADRIENNE

Originator of harmonized sports-wear ensembles now applies this idea to cosmetics to give harmony of beauty from head to toe.

★ Perfected by leading cosmeticians

Blended and rebled by leading cosmeticians until the perfectly matched ensemble was harmonized for every type of complexion.

★ Proved in actual use by 291 women

291 women of all complexion types proved by actual use that these Harmonized Cosmetics achieve amazingly harmonious beauty results.

★ Styled by the noted Jensen

Finally—to match the loveliness of Adrienne's creations, Gustav Jensen has designed America's outstanding cosmetic containers.

ADRIENNE

SCIENTIFICALLY HARMONIZED COSMETICS



REID DRUG STORE

WINTERS TEXAS

Advertisers--

(Continued from page 1)

Co., featuring Mrs. Tucker's Shortening.

Carl Davis Tailor Shop, featuring the new Mirasol Method for Cleaning Clothes.

Geo. T. Rosson, Jeweler, featuring Crystal, China and Silverware.

Joseph Dry Goods Co., featuring Ladies' Summer Wearing apparel.

Thornton's Dairy, featuring dairy products.

Jackson's Bakery, featuring Best-yet Bread and Bakery products.

Reid Drug Store, featuring Cara Nome and Adrienne Cosmetics.

A String in Time

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

To Remove Scorches

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

unemployment among the workers in the building trades. Factory-built homes would not take up much of that unemployment slack, even if the factories were ready to produce their model houses.

CONVICTIONS . . . now lacking

I heard a great preacher say the other day that the main trouble with human society now, is the lack of firm convictions, particularly among the young. It struck me he had put his finger on the root of much of our trouble.

In the turmoil of conflicting ideas and policies nothing is easier for the human spirit than to lose its anchorage. It takes courage and character to hold fast to time-tried, elemental truths, and it requires understanding intelligence to measure new ideas by the scale of the old truths.

That so many young folks seem to have no firm convictions suggests to me that both the churches and the schools have fallen down on the job.

There is too much toleration of compromise between what is right and what is expedient.

Use Strained Honey

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

To Clean the Toaster

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

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



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