

Artesia Advocate

Federal Control Threat Due to Oil Overproduction

Suit Seeks to Enjoin Farmers In Pecos Use

Carlsbad Irrigation District Alleges Twenty-Eight Defendants Illegally Divert River Water.

IN DISTRICT COURT

Artesians Among Those Named in Case Filed at Carlsbad.

A suit which seeks to enjoin twenty-eight individuals from the alleged illegal use of water from the Pecos Valley, filed Friday in District Court at Carlsbad by the Carlsbad Irrigation District, names a number of persons connected with farming near Artesia as defendants.

The plaintiff claims priority rights to waters of the Pecos Valley by acts of Congress dating as far back as 1888.

The irrigation district claims priority right to all waters of the Pecos in the section in which the suit alleges farmers have rigged up pumps and other equipment to take water from the river.

Owners and operators of land along the Pecos River stretching from the head of Lake McMillan to north of Hagerman were named defendants in the suit which asks a permanent injunction.

The suit was filed for the irrigation district by Caswell Neal, James Stagner and George Reese, Jr., Carlsbad attorneys.

The suit alleges the defendants "are unlawfully operating and maintaining various types of pumping plants on or near banks of the Pecos River for the purpose of diverting a portion of the perennial flow of waters of the Pecos River and other waters, to their lands for irrigation and are preventing the waters from entering the reservoirs, canals and other irrigation works of the Carlsbad Irrigation District."

That this alleged "stealing" of Pecos water has gone on for some time was implied by Neal in a statement, as he pointed to one clause in the suit which stated that pumping equipment had been set up by the various defendants who own land along that area of the Pecos River.

However, he pointed out, reported shortage of moisture at the headwaters of the Pecos was giving irrigation district officials cause to fear that they will need "every drop of water they can get before the summer is over."

The suit sets out in detail the rights of the irrigation district to the Pecos River water and fully describes the equipment used by the various farmers for alleged diversion of water from the Pecos. (Continued on last page, col. 3)

Daughter of New Artesia Folks Is Twirling Champ

Miss Ann Crouch, 15-year-old daughter of Dr. and Mrs. H. W. Crouch of Artesia, new Artesia residents, who will join her parents here this summer, for the second consecutive year took championship honors in baton twirling Friday in Kansas City in the national school contest, region 9.

She recently won first rating in the Kansas state American Legion contest and holds many other drum major and twirling honors.

Miss Crouch is to enter the annual Heart of America contest in Kansas City June 8 before coming here to join her parents. Until coming to Artesia she will live with her grandparents, Mr. and Mrs. A. D. Crouch, in Ellis, Kan., from where Dr. and Mrs. Crouch recently moved.

The young woman, who will give Artesia majorettes and twirlers considerable competition at Artesia High School next fall, has been seen in many contests and at numerous events at the head of the Ellis High School band of ninety-six pieces, representing a school of only 232 students.

Red Cross Asked To Raise \$220 for Relief of Invaded

Is North Eddy Share in Aid of Civilians in the Lowlands

The North Eddy County chapter of the American Red Cross has been given a quota of \$220 to raise as its share of ten million dollars in civilian relief coincident with the invasion of Holland, Belgium and Luxembourg, C. J. Dexter of Artesia, chairman, was advised yesterday in a telegram from national headquarters.

The telegram said that with the invasion of the three countries the war has entered a phase which will inevitably and at once bring widespread and appalling suffering to millions of helpless men, women and children.

"In order to inaugurate widespread relief measures," the telegram continued, "the American Red Cross is at once launching a campaign for a minimum war relief fund of ten million dollars."

"Please at once mobilize the entire leadership of your chapter and community in order that your quota may be raised and exceeded without delay."

Upon receipt of the telegram, Dexter immediately set in motion a drive and started out himself to raise funds. Forty dollars was subscribed through the first two interviews.

Dexter said that this does not indicate the complete quota of \$220 will be raised easily and that every contribution, no matter how small, will be gladly received.

If anyone is overlooked by Dexter or other Red Cross workers and wishes to contribute his share in the relief of the suffering thousands in the invaded lowland countries, he may call the chairman's office, phone 251.

First Clash of Softball Season Next Wednesday

Although the Artesia Softball League has not completed organization and plans for the 1940 season, Wednesday evening of next week has been selected for the initial clash at Morris Field.

The game, to begin at 7:30 o'clock, will be between the Malco and Pepsi-Cola teams, two of the three which have signed up for the season. The third is the Dr. Pepper team.

Scheduling of the game for next week was made at a meeting at the city hall Tuesday evening, when it was decided fans are getting anxious and that an opening game should be set, even though there were but two teams definitely in the running. At least three other teams are expected.

It was thought that by Wednesday organization will have been made and the schedule for the first few games will have been worked out.

Nylon, New Coal Tar Hose, at Last Are on Sale Here

The New Nylon hosiery made by DuPont from coal tar and air, which has received considerable comment in the press the last year, at last is on the market and initial shipments have been received by Peoples Mercantile Company and Joyce Fruit Company.

Development of the fabric came after years of research.

It is expected it will replace silk from Japan to a great extent, something rayon failed to do.

The new hose, samples of which were shown The Advocate, have all the sheen of true silk.

Rotary Groups Are "Wed" At Bi-city Meeting

Roswell Members and Anns Guests of Artesia Club at Banquet on Roof Garden Tuesday Night—Well Attended.

Thornton Boswell of Roswell, somewhat more than six feet in height and certainly tipping the scales at better than 200 pounds, was gorgeous in a loud flowered Mother Hubbard, with flowing lace curtain veil, anyway ten feet long, as she exchanged vows with petite Jack Spratt, the smallest package of dynamite the Artesia Rotary Club can furnish, at a mock wedding ceremony which highlighted an inter-city Rotary banquet on the Roof Garden of the Artesia Hotel Tuesday evening, at which members of the Roswell Rotary Club and Anns were guests of the Artesia Club.

"The bridegroom," resplendent in a white suit, his trousers held in place with red suspenders and his varicolored tie knotted somewhat at a rakish angle, completed the ceremony with the customary kiss, only after being assisted atop a chair so he could reach the bride's mug.

She, the "bride," carried a bride's bouquet of dainty yucca posies, freshly gathered for the occasion from the New Mexico desert, with the dust first knocked off.

The Rev. John S. Rice took the part of the Rev. John S. Rice in a convincing manner, as he read the impressive single dog collar ceremony, in which the "bride" colored her man.

The whole affair, which kept members of the two clubs in an uproar, was the writing handiwork of D. I. Clowe and Arba Green, with embellishments by the Rev. Mr. Rice.

It was designed to more strongly cement not only the friendship of the two Rotary Clubs, but of the two communities, which, it was brought out seriously between laughs, is one large community after all.

The theme of "Friendship" was carried out during the meeting, in keeping with the theme for the year of Claude Simpson of Roswell district governor, who was an

(Continued on last page, col. 3)

Paul Smyrson, 47, Dies on Saturday Evening at Dance

Heart Attack Fatal to Busy Bee Chef at Oasis—Buried Monday

Paul Smyrson, 47 partner of Toney Lampos of the Busy Bee Cafe and chef, died suddenly at 10:40 o'clock Saturday night while dancing at the Oasis, two miles east of Artesia. He was stricken by a heart attack and died on the dance floor.

Funeral services were from McClay Chapel at 4 o'clock Monday afternoon by the Rev. R. V. Papapostolow of the Greek Orthodox Church at San Angelo, Tex. Burial was in Woodbine Cemetery.

Mr. Smyrson's only close surviving relative is his son, Nick Smyrson, who lives with friends in San Angelo. Paul Smyrson was born July 31, 1892, at Kallany, Greece, and came to the United States at the age of about 18 years. He was located both in New York and Chicago before coming to the West about 1918.

He came to Artesia last August from Pecos, Tex., where he was chef at the Brandon Coffee Shop, and formed a partnership with Mr. Lampos at the time the Busy Bee Cafe was opened here. His department was the kitchen, where he was chef, but he was well known to patrons of the cafe, for he sometimes managed the front end while Mr. Lampos was off duty.

The two men, both natives of Greece, were friends for twenty-seven years, during which time they were partners in different businesses. Mr. Smyrson became a naturalized citizen of the United States at Wichita Falls, Tex., about 1922.

Mr. Lampos said he will continue the business as before the death of Mr. Smyrson.

Chief Richards, Firemen's Head, Completes Year

Members of the Artesia fire department returned Wednesday from the annual convention of the New Mexico State Firemen's Association, held at Hobbs the first three days of this week at Hobbs, over which Chief Albert Richards of Artesia presided as outgoing president.

He was succeeded as president by Chief C. A. Ehrlich of Las Vegas, who stepped up from vice president of the association. Other officers were stepped up at the annual election.

A committee was appointed to consider continuation of the training course in various cities of the state under the sponsorship of State College and conducted by Chief Ehrlich.

The training course, as carried out in the past, took Chief Ehrlich to the different cities of the state, where firemen were trained in various phases of fire fighting, as was done here a few months ago.

If the course is continued, it will be increased to thirty hours at each city, it was decided.

(Continued on back page, col. 4)

Tom Ragsdale Is Reappointed City Clerk on Friday

Tom Ragsdale, city clerk, was reappointed to that position at a meeting of the city council Friday evening, making the second appointment under the new administration headed by Mayor Emery Carper. Neil B. Watson, city attorney, was reappointed at the first meeting of the city body.

The attorney and clerk were instructed Friday evening to see that occupation taxes are collected at once.

If they are not collected, the law provides that action be taken against businesses at the end of the fiscal year.

Ragsdale has been busy on the collections this week.

Three Oil Wells Producing In Fields of Eddy

Locations Exceed Completions by One in County—Gas Shut Off on Supplies Hole in Order to Drill Deeper.

Three completions and four new locations were reported in the oil fields of Eddy County the last week, as operators continue to broaden their scope of operations.

The completions: Jones & Yates, Robinson 1-B, SW SW 35-17-29; total depth 3,004 feet; flowing 35 barrels of oil per hour.

Barnsdall, Dodd 1-B, NE NE 14-17-29; total depth 2,552 feet; flowed 80 barrels of oil per day.

Carper, Miles & Talmadge, State 3, SE NE 32-17-30; total depth 3,135 feet; flowed 100 barrels a day.

Completion of the G. E. Woods, Simon No. 1 well in Lea County also is of interest in the Artesia locality. The well, in SW NE 17-32, was completed at a total depth of 3,798 feet as flowing 250 barrels a day.

New locations in Eddy County the last week: S. P. Yates, Brainard 6, SE NW 3-18-29; Barnsdall, Dodd 2-B, SW NE 14-17-29; Bellet & Theria, State 1-A NW NW 16-18-31; Butler & Horne et al, Iles 1, SE SW 17-16-29.

Locations for the week prior to last Thursday, which were not reported last week: Sanders Bros., De Temple 1 NW NW 27-18-31; Crumley & Harlin, State 1 SW SE 16-18-29; Sergens & Rutter, State 1, SE SE 16-18-30; Stroup & Yates, Yates 1, SE SE 5-18-29.

The Suppes & Suppes well in SE NE 6-18-29, which was reported last week as having drilled into a gas vein at the northwest edge of the Loco Hills pool, was making about 6 1/2 million feet of sweet gas which tested 1,050 B.T.U. The casing now is being run to deepen.

Progress among wildcats and other wells of general interest in Eddy County and the adjacent Maljama area in Lea County: Aston & Fair, Hudson 3, SW NW 17-17-31.

(Continued on last page, col. 2)

Methodist Daily Bible School on May 27-June 7

The annual daily vacation Bible school of the Methodist Church and last through Friday, June 7, it has been announced. Sessions here will open Monday, May 27, will be from 8:30 to 11:30 o'clock each morning. Children from 4 to 14 years are invited to attend.

A general assembly will be held every morning, a which the children will sing group songs.

Daily classes will be held for an hour and the following courses will be studied: Beginners, "Let's Go Out-of-Doors;" primary, "Learning About Our Church;" juvenis, "The Land Where Jesus Lived;" intermediate, "Discovering God in the Beautiful."

The remainder of the three-hour session each day will be devoted to handicraft and recreation.

Mrs. Cyril Stone will be the superintendent and Miss Peggy Brainard the music teacher.

Teachers and other workers now enlisted: Mrs. Don Hudgens, Mrs. Forrest Carroll, Mrs. Howard Stroup, Mrs. C. D. Knight, Mrs. Bert Muncy, Jr., Mrs. Donald Butts, and Misses Betty Sue Hannah, Edna Cave, Sybil Pior, Betty Flint and Cathryn Crockett.

Quick Repair Made Of Water Line on Main During Night

Break Causes Dozens of Small Geysers—No Stop in Service

The main water line on Main Street broke in two places in front of the Safeway Store about 9 o'clock last Thursday evening, endangering the paving and threatening to cut off part of Artesia from water until repaired, but the difficult task of repairing the pipe without shutting off the water was executed under the direction of P. V. Morris, city manager, by 5 o'clock Friday morning.

A double break, caused by electrolysis, allowed the water to saturate the earth under the concrete paving, through which it then found small holes and cracks and was forced up in dozens of small geysers over an area about 100 feet long and nearly across the street.

Through the courtesy of Gene Roberts, manager of the Carlsbad office of the Southwestern Public Service Company, a split sleeve was obtained and he rushed it to Artesia for fitting around the double break.

The job was accomplished while water poured through the breaks in the main and workmen waded in mud and water, rather than shut off the water supply.

Morris had an air hammer working on the street above the break within twenty minutes of its discovery. Temporary paving, which will be allowed to settle before new concrete is poured, was in place early Friday morning.

The city manager said that had the water been shut off some of the electrical appliances in the district served might have been endangered unless all owners could have been notified and had cut them off.

Lightning Kills M. Duke Monday On Lanning Farm

Mose Edward Duke, 26, farm hand on the S. A. Lanning farm on Cottonwood, was struck and killed by lightning about 5:30 o'clock Monday afternoon while driving a team to a harrow in a field.

He was killed instantly, but the horses were uninjured.

The body was shipped Tuesday morning to Madill, Okla., where services and burial were to be.

Mr. Duke is survived only by his widow, Estelle Duke.

He came to this locality about a year ago and worked the greater part of the time for Mr. Lanning, on whose place he and Mrs. Duke lived.

Calling Cards, 100 for \$1.75, on best grade paneled or plain stock. THE Advocate.

National Exec Of Petro Men Warns at Meet

Harold Fell, of Ardmore, Okla., Speaks Here Wednesday Evening At Annual New Mexico Banquet.

RESERVES ARE HIGH Are Above Immediate Needs—Solution Is to Cut Down.

Independent oil men were advised here last evening by Harold Fell of Ardmore, Okla., executive vice president of the Independent Petroleum Association of America, that oil producers over the nation must bring production down to consumption demands, or possibly suffer federal regulation of the industry.

Fell, speaking at the annual banquet meeting of the New Mexico division of the Independent Petroleum Association of America on the Roof Garden of the Artesia Hotel, pointed out that the petroleum reserves in this country nearly are back where they were when production was shut down last October to correct the imbalance, far above the immediate supply and beyond necessity.

Producers, he said, after the shut down began to take more of the natural resource out of the ground, in which New Mexico was partly guilty, increasing its production by 25 per cent.

The people of the United States have been sold on conservation methods, for which the association stands, but still producers have helped bring about the wasteful overproduction, Fell said. "If you believe in conservation, don't you believe you are creating waste?" he asked.

Fell, addressing not only local and visiting oil men, but a number of local business men who are indirectly interested in the industry, said that under the excise tax on imports of petroleum, which went into effect in 1932, it was agreed that 4 1/2 per cent was a fair basis, under which it operated until last December. But since that time, as the result of an "escape clause," by which an amendment had been killed, an increase of 53 per cent in imports of petroleum during the first quarter of 1940 was noted, as compared with the same period a year ago.

But, Fell continued, the increase is accelerating, as the increase of

(Continued on last page, col. 3)

BE SURE TO GO LAST TWO DAYS

A Tisket, a Tasket, Why not take home a basket Of things to eat That can't be beat? That's all of you we asket. Oh, come out, And listen To Gertrude's clever patter; She'll mix 'em, And cook 'em, And put 'em on a platter. In short, be sure to attend The Advocate's Happy Kitchen Cooking School at the Ocotillo Theater at 9:30 o'clock Friday and Saturday mornings. Doors will be open at 9 o'clock. There will be prizes each day, for which The Advocate gratefully gives thanks to the Eastern New Mexico Gas Company for a Roper range, Peoples Mercantile Company, Star Grocery, Joyce Fruit Stores, Kemp Lumber Company, Dr. Pepper Bottling Company and others, all of whom will be acknowledged next week.

New 1940 Roper Gas Range To Be Given Away At Artesia Advocate Cooking School

Somebody is going to become the owner of the 1940 Roper range pictured here, to be presented at the final session Saturday morning of The Advocate's three-day Happy Kitchen Cooking School at the Ocotillo Theater.

The stove, the last word in cooking efficiency and perfection is the gift of the New Mexico Eastern Gas Company and will be presented with no strings attached to someone who will have registered at least one of the three mornings at the school.

Mrs. Gertrude Burbank, noted home economist and demonstrator for the school, will do all of her cooking here on a Roper range, kindly loaned The Advocate for the three days.

The demonstrator asked that a Roper be furnished her and the



New Mexico Eastern Gas Company was glad to comply with the request for use of a demonstrator, but went even one better and offered to give one away during the school.

Mrs. Burbank, whenever possible to obtain a Roper, always uses one in her schools and recommends them highly because of the splendid heat control, efficient and economical burners and the perfect cooking results obtained.

Roper ranges are built not only for usefulness and service, but for beauty as well, as many Artesia housewives can attest.

Remember, the Roper range will be given away Saturday morning. It will not be necessary to be present that morning, but the chances will be all the better. And anyway, none of the women will want to miss any of the sessions of the Happy Kitchen Cooking School at the Ocotillo Theater. There are two more sessions, at 9:30 o'clock Friday and Saturday mornings. Doors open at 9 o'clock.

THE ARTESIA ADVOCATE

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C. R. BLOCKER, Publisher A. L. BERT, Editor BEATRICE BLOCKER, Society Editor

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Resolutions of Respect, Obituaries, Cards of Thanks, Reading Notices, and Classified Advertising...

TELEPHONE 7

SCISSORS AND PASTE EDITING

Sometimes when it is necessary to bear down in one direction, it is necessary likewise to let up in another. This is one of those times...

ARTESIA LOSES A BUILDER

The passing of C. R. Blocker, earlier this week, came as a distinct shock to the community. Mr. Blocker has for years been an outstanding newspaper man...

COST OF WAR

To pay Britain's share of Allied war costs, a married man will be taxed \$371 if he is earning \$2,400 a year. Cigarettes will cost him 28 cents per pack of twenty...

ATTEMPT FOR GOOD SOMETIMES DOES HARM

It often happens that the person who is sincerely trying to do a great good to the world actually does harm. Our Woodrow Wilson, among the greatest humanitarians and idealists...

BIGGEST TOURIST SEASON

New Mexico businessmen may look forward confidently today to the biggest summer tourist season in the history of the "Sunshine State." Joseph A. Burnsey, director of the State Tourist Bureau...

BE THANKFUL

While the rest of the world is depressed by wars and the misery they entail, it is interesting to know that two great fairs for education and amusement will again open shortly in New York and San Francisco.

BATHTUBS AND AUTOS

There are fewer bathtubs than autos in the United States. Statistics show, roughly, one auto for every four persons, but only one bathtub to every six...

CHURCHES

ST. ANTHONY CATHOLIC CHURCH 504 North Ninth Street

Priest in charge, Rev. Fr. Brendan Weishaar. Masses: Sundays, 8 a. m. and 9:30 a. m.

FIRST PRESBYTERIAN CHURCH Fourth at Grand

Church school, 9:45 a. m. Morning worship, 11 a. m. Evening service, 7:30 p. m.

ASSEMBLY OF GOD CHURCH Corner Fourth and Chisholm

Sunday Services Sunday school, 10 a. m. Morning worship, 11 a. m.

SAINT PAUL'S EPISCOPAL CHURCH

Sunday services at Saint Paul's are held as follows: Church school every Sunday at 5 p. m.

FIRST METHODIST CHURCH

Sunday school at 9:45 o'clock each Sunday morning; classes for every age group.

CHURCH OF THE NAZARENE "The Church With a Burning Message"

Sunday school, 9:45 a. m. Morning worship, 11 a. m.

CHURCH OF CHRIST Seventh and Grand

Regular Services Ladies' Bible study, Wednesday at 2:30 p. m.

FIRST BAPTIST CHURCH Corner Grand and Roselawn

Sunday Services—9:30 a. m.—Sunday school. "Jeremiah Denounces False Prophets."

WEDNESDAY EVENING PRAYER AND BIBLE STUDY

Thursday—First and second Thursdays, W.M.U. in general meeting at the church.

There are three persons: the Father, the Son and the Holy Spirit; equal in every divine perfection, and executing distinct but harmonious offices in the great work of redemption.

Natural Discharge Into Pecos River Bed and Its Tributaries

(This is the eighteenth of a series of articles on the Artesian basin, prepared for The Roswell Dispatch by E. G. Minton, Jr., Artesian well supervisor.)

A "seepage run" as specified by Morgan in his report, is the measuring of a stream at certain specified points to find the invisible gain or loss in the total flow of water.

The first measurement is made at the Acme bridge to determine the flow of the river before it enters the valley, and at the same time another measurement was being made immediately above the mouth of the Rio Hondo.

These measurements were made by U. S. Geological Survey and the Bureau of Reclamation. After the completion of the measurements they are compared and the differences noted as to the length of miles of river in the immediate section between two measurements.

The section of the basin from the mouth of the Rio Hondo to the Artesia bridge is 37 miles long, and the pick-up of the river of this section has been found to be 98 second feet.

Between the Artesia and Dayton bridges the change in the flow of the Pecos River ranges from a loss of 9 second feet to a gain of 5 second feet.

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er, the Son and the Holy Spirit; equal in every divine perfection, and executing distinct but harmonious offices in the great work of redemption.

S. M. Morgan, Pastor FIRST CHRISTIAN CHURCH Sixth and Quay "The Church With a Bell"

There was a very fine fellowship and attendance in all of the services on Mother's Day. The most beautiful sight from the pulpit is a whole family seated together in a pew.

Especially planned services are being arranged for this Sunday. Bible school meets at 9:45 o'clock under the leadership of C. O. Brown, general superintendent, and Mrs. C. E. Lannom, junior superintendent.

W. L. TOOLEY, PRES. PAUL HARVEY, EXEC. V.P.

A Western Hotel for Western Folk. In El Paso on business or pleasure, cattlemen and all other southwesterners will find real old-fashioned western hospitality at the Del Norte...

Proper Use of Baking Powder Insures Success

Mrs. Gertrude Burbank, The Advocate's Happy Kitchen Cooking School lecturer, demonstrates a combination type baking powder in her baking.

The combination type, representing more than 75 per cent of the baking powder consumed, is the most efficient.

Manufacturers issuing recipe books, feature carefully tested recipes. They specify on the label and in the recipes the correct amount of their type of baking powder to use to insure successful bakings.

First, always use the amount specified on your baking powder can. Tests have shown this proportion to be best for that particular type.

Additional helpful information and a great many practical, tempting recipes will be found in KC Cook's Book. You will receive a copy, postage paid, by mailing your request with a slip taken from a can of KC Baking Powder.

Eddy County Is Involved in Suit In Federal Court

The Rhodes Drilling Company and four individuals brought suit in Federal Court at Santa Fe last Thursday, seeking to determine the rights of oil produced from two wells on a 320-acre tract in Eddy County.

The defendants were the Fairmont Petroleum Company of New York and the Sinclair Prairie Oil Marketing Company.

The action charges that the marketing company refused to pay approximately \$6,000 to the plaintiffs for oil which it had already procured from the tract.

Advocate Want Ads Get Results! der, to Jaques Manufacturing Company, Chicago, Ill.

Artesia Lodge No. 28 A. F. & A. M.

Meets Third Thursday Night of Each Month. Visiting members invited to attend these meetings.

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Miles Frost, D. C. Licensed Chiropractor Electric Cabinet Sweat Baths Colonic Irrigations 305 S. Roselawn Phone 598

"Leto's" for the GUR Are your gums sore? Do your gums cause annoyance? Druggists recommend money if first bottle of "LETO'S" fails to satisfy. MANN DRUG CO.

GOOD USED TIRES 1.00 as low as PIOR RUBBER CO.

QUICK WAY LINES Motor Transportation Bonded and Insured Artesia 86—Roswell 28

The Gateway Hotel COFFEE SHOP

You'll enjoy a stop at the Gateway Hotel... the friendly, congenial atmosphere...

GARAGE FACILITIES All Rooms With Bath \$1.50 and \$2.00

EL PASO

As a first step let's fill up on Vitamin C. That means tomato juice. Served as delicious appetizers, we grow more and more enthusiastic over this aid to sparking vitality.

Tomato Juice with Celery 1 can (14 oz.) tomato juice 1/2 teaspoon salt 1 cup celery 1 tablespoon lemon juice

Grind the celery in the food chopper; then add to the tomato juice and salt. Let chill in the refrigerator for at least one hour. Strain; then add the lemon juice and serve chilled.

Tomato Juice with Cucumber and Lime 1 can (14 oz.) tomato juice 1/2 cucumber (chopped) 1/2 teaspoon salt 1 tablespoon fresh lime juice

Select a cucumber about 7 inches long. Cut in half, then peel and chop the cucumber finely. Add the chopped cucumber to the tomato juice and let it stand in refrigerator for at least one hour. Then strain, forcing as much of the cucumber juice through the sieve as possible. Add the salt and fresh lime juice and serve chilled.

GUARANTY ABSTRACT & TITLE CO. Phone 292 "The Reliable Abstracters" Carlsbad, N. M. Phone US Your Orders ONE DAY SERVICE BONDED

Love, Honor, - and Stay Healthy. All prospects are rose colored to a bride. With fervent vows newly made, does she realize their fulfillment will depend largely upon her? A wise young bride will keep her health glowing and vivid, and her husband's too, so that health hazards shall not mar the structure of their future.

PALACE DRUG STORE ARTESIA, NEW MEX. PHONE 1

IN THE DISTRICT COURT OF EDDY COUNTY, STATE OF NEW MEXICO.

D. W. RUNYAN, PLAINTIFF, VS. SALLIE L. ROBERTS, IF LIVING AND IF DEAD, ALL OF THE HEIRS OF THE SAID SALLIE L. ROBERTS, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID SALLIE L. ROBERTS; HENRY A. GEIR, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID HENRY A. GEIR, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID HENRY A. GEIR; TEREZA DE BAZAN, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID TEREZA DE BAZAN, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID TEREZA DE BAZAN; HILARIA BUSTAMANTE, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID HILARIA BUSTAMANTE, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID HILARIA BUSTAMANTE; ROSIE LAMAR, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID ROSIE LAMAR, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID ROSIE LAMAR; AND ALL UNKNOWN PERSONS CLAIMING ANY LIEN, RIGHT, TITLE OR INTEREST IN AND TO Lot 7, Block 13, Roberts Addition to the town (now city) of Artesia, New Mexico, as the same appears on the official plat thereof on file in the office of the County Clerk and Ex-Officio Recorder within and for the said County of Eddy; ANDREW E. OLSON, AND HANS OLSON, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID ANDREW E. OLSON AND HANS OLSON; EMMA S. OLSON, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID EMMA S. OLSON; ETHEL VIOLA OLSON, IF LIVING, AND IF DEAD, ALL OF THE HEIRS OF THE SAID ETHEL VIOLA OLSON, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID ETHEL VIOLA OLSON; AND ALL UNKNOWN PERSONS CLAIMING ANY LIEN, RIGHT, TITLE OR INTEREST IN AND TO Lots 2, 4, 6, 8, 9, and 10, Block 13, Roberts, Addition to the town (now city) of Artesia, New Mexico, as the same appears on the official plat thereof on file in the office of the County Clerk and Ex-Officio Recorder within and for the said County of Eddy, ADVERSE TO PLAINTIFF.

Cottonwood Items (Ora Buck)

Perry and Floyd Hunt Zumwalt of here were on the sick list last week. Mrs. Ray Zumwalt also has a severe chest cold. A hard wind last week blew the top off a house in Artesia belonging to Monroe Howard of this place. Mrs. I. P. Johnson, who was called to Mississippi because of the death of her father, returned to her home here several days ago. Mrs. Marie Vandagriff and daughter, Pauline, of Artesia spent Saturday night and Sunday with her parents, Mr. and Mrs. Noah Buck. Mr. and Mrs. A. D. Hill of the Cottonwood community, who spent several weeks at Hot Springs taking the hot mineral baths, returned to their home last week. Oscar Pearson of Cottonwood is having a new house built on his farm here. The foundation is being laid. Mr. Pearson has set out trees by the new house. Mr. and Mrs. Robert Wardlow and children of Georgia, who had been visiting her parents, Mr. and Mrs. Tom Terry, and other relatives, left Friday for their home. Mrs. Revene Dobbins and little daughter of Texas arrived the first of last week and are house guests of her aunt, Mrs. John Buck. Mr. Dobbins arrived Friday and is employed as cook in a cafe at Artesia. Mr. and Mrs. Dobbins plan to move to Artesia as soon as they can get a house. Pete Shoemaker of this place is planning to build a new house soon on the concrete foundation of a house that burned about twenty years ago, on what is known as the old Meals place. The Meals family was living in the house at the time it burned. The house Mr. and Mrs. Shoemaker were living in was moved to Artesia Saturday. The Cottonwood School program in the school auditorium last Thursday evening was a grand success, with one of the largest crowds ever to attend here. The program was presented by the primary group through to the eighth grade, with each carrying out his part well. A dust storm here Wednesday afternoon of last week, lasting about a half hour which was followed by light rain, did quite a lot of damage. There also was some hail. Mr. Broecko reported the hail damaged his cotton and he would have to replant. It was reported that several other farms in the vicinity were damaged by hail. The top on the office building at the Espuella gin and part of the big tin barn top at Espuella were blown off. Large branches on trees were broken off. The graduating class of 1940 of the Cottonwood School held its commencement exercises Monday night at the school auditorium. The interesting program was attended by a number of friends and relatives of the members of the class. The stage was tastefully decorated with roses, the class flower, and the class colors of pink and blue, which lent a dainty harmony to the sitting. After the processional by Mrs. F. R. Zumwalt, the invocation was given by D. A. Bradley. Introducing the class was the class president, Raymond Broecko. Elizabeth Johnson gave a fine talk on 4-H Club work. Evedlene Fry, a talk on "Texas"; Raymond Broecko, "An American Youth"; Dorothy Thaggard, "Arizona"; Gene Felton, "Boy Scouts." Presentation of diplomas was by F. R. Zumwalt, school principal.

What's New in Cooking By Gertrude Dent



For Pies That Are Perfect

THERE'S something about a piece of really good pie that makes it the crowning glory of a meal. With its crisp, flaky, golden-brown crust and a filling that simply oozes flavor and goodness, it's a dessert supreme! So much of the success of the pie depends on the pastry. There may have been a time when making a good pie was a job for experienced and skilled cooks. But there isn't any reason, today, why even an inexperienced homemaker shouldn't achieve success with every pie she bakes if she takes a little care and has good cooking equipment to aid her. Good pie, of course, must have a crisp, flaky, golden-brown crust, and good pastry is dependent upon good ingredients, the proper balance or proportion of ingredients, the manipulation and handling of the dough, and correct baking temperature. The standard recipe for pastry calls for 1/2 as much shortening as flour, and just enough water to hold the ingredients together. The secret of mixing lies in handling the dough as little as possible—rubbing in the shortening quickly and lightly, just until all the particles of fat are coated with flour; then adding the liquid a drop or two at a time, and mixing just until the dough can be shaped into a ball. There's something about using your fingers for the mixing that enables you to tell "by the feel" just when the ingredients are well blended, and when enough water has been added.

Filed for Record

WARRANTY DEED—Helen Robinson to Ivy H. Beasley, lot 8, blk. 48, Art. Imp. Co. Addn. Artesia. Ray Bartlett et al to W. P. George, lot 4, blk. 15, Blair Addn. Artesia, \$850. Pecos Irrigation Co. to Clyde G. Carruthers, lot 10, blk. 2, South Carlsbad Subdivision Carlsbad. Florence A. Ferree to Ida E. Evely, line J. Prude, lots 10 and 12, blk. 13, Forest Hill Addn. to Artesia, \$1, etc. Mabel A. Lukins to Mrs. C. B. Krukenmeier, lot 4, blk. 31, Art. Imp. Co.'s Addn. to Artesia, \$1, etc. J. D. Burke et ux to A. L. Burke, N 1/2 lot 12, blk. F, Rio Vista, \$10, etc. Joe A. Clayton to J.E. Montoya, art blk. 31, Fairview Addn. Artesia, \$40. Frank D. Papadeas et ux to J. N. Neveger, lots 11 and 13, blk. 12, Stevens Second Addition to Carlsbad. C. G. Prude to John C. Prude, lots 1, 3, 5, 7, blk. 9, Original Hope, \$120. John B. Sears et al to C. E. Jenhof, lot 6, blk. 163, Woodard's Addn. to Carlsbad, \$10, etc. W. E. Cross et ux to E. D. Y'annon et al, lot 5, blk. 11, Forest Hill Addn. to Artesia, \$10, etc. Henry C. Dickson et ux to Tull L. Stansell et ux, blk. 5, Dickson's Subdiv. to Carlsbad, \$10, etc. Rt. Rev. Anthony J. Schuler to Vivian Mendoza et ux, lot 13, blk. C, East San Jose. Southern Union Gas Co., to New Mexico Eastern Gas Co., various property. QUIT CLAIM DEED—James U. Garrett et al to Beatrice B. Woelk, lot 11 and W 10 ft. lot 9, blk. 39, Artesia Imp. Co. Addn. Artesia. (3 instruments) Eddy Baptist Church to Jack Williams, lot 6, blk. "F," East Addn. to San Jose, \$10, etc. Ethel Viola Olson to D. W. Runyan, lots 2, 4, 6, 8, 9 and 10, blk. 13, Robert Addn. to Artesia, \$1, etc. TAX DEED—State Tax Commission to Katherine E. Burford, lots 4 and 5, blk. 10, Morningside Addn. Artesia, \$6.86. State Tax Commission to Myron Bruning, lots 10 and 12, blk. 31, Art. Imp. Co.'s Addn. Artesia, \$120. DISTRICT COURT—No. 7189—Robert F. LaLonde vs. Union Potash & Chemical Co., compensation.

Over Two Thousand Placements Made in April of Unemployed

Eighteen local offices of the New Mexico State Employment Service Division of the Unemployment Compensation Commission of New Mexico reported a total of 2,012 placements during April, records at the office of the commission in Albuquerque showed. April placements increased 70 per cent over March placements, a report of the commission said, emphasizing the fact that 1,106 of the applicants were placed in private employment, an increase of 75 per cent over the March private placements. Of the total placements for April, 1,106 were in private, 402 in public, and 504 in supplemental employment. The report showed 352 more placements were made in April as in April of 1939, and 827 more in April as in March, 1940. The commission's report attributed the increases to opening of the lambing and farming seasons. According to the report, the Las Vegas office led with 548 placements, the Albuquerque office was second with 236, and the Santa Fe office third with 235. Placements in April, 1939, numbered 1,118 private and 542 public, a total of 1,660, while in March, 1940, the placements totaled 1,185, including 633 private, 366 public, and 186 supplementary. The Carlsbad office of the Employment Service Division made 87 placements, including 70 private and 17 public.

Springtime Soups To Make You Glad

Dorothy Greig GRANNIE used to say: "There's nothing like good hot soup to keep folks feeling lively." And Grannie, as usual, was right. Soup tunes up the digestion, I suppose, because it's hot, liquid, and comes at the beginning of the meal. At any rate, it makes you feel good.



Tomato Scotch Broth is a wonderfully savory soup for springtime meals.

These days, too, soups are so savory and have such flavor. Have you, for instance, tried the new trick of combining one soup with another? Here are a couple of suggestions:

Tomato Scotch Broth 1 can condensed tomato soup 1 can condensed Scotch broth 2 cans water Combine the tomato and Scotch broth soups. Then add two cans of water, using the soup can for a measure. Heat to the boiling point and simmer 3-4 minutes. Serves 5-7 portions.

Chicken-Vegetable Soup 1 can condensed chicken soup 1 can condensed vegetable soup 2 cans water (using soup can for measure) Combine the condensed chicken and vegetable soups. Then add 2 cans of water. Heat and serve. Serves 5-7.

SUBSCRIBE FOR THE ADVOCATE

NOTICE OF PENDENCY OF SUIT.

ALL OF THE ABOVE NAMED DEFENDANTS... GREETINGS: You and each of you are hereby notified that a suit has been filed and is now pending in the District Court of the Fifth Judicial District of the State of New Mexico, within and for the County of Eddy, same being cause No. 7187, on the Civil Docket of said Court, entitled D. W. Runyan plaintiff, vs. Sallie L. Roberts et al, defendants. That the general objects of this action are to quiet and set at rest the title of plaintiff in and to the following described real estate, situate, lying and being in the County of Eddy and State of New Mexico, to-wit: Lot 7, Block 13, Roberts Addition to the town (now city) of Artesia, New Mexico, as the same appears on the official plat thereof on file in the office of the County Clerk and Ex-Officio Recorder within and for said County of Eddy; and to debar and estop you and each of you from having or claiming any right, title, interest, lien or other interest in and to or upon said real estate and premises adverse to plaintiff. You and each of you are further notified that you and any of you failing to appear or answer in the above entitled and numbered cause on or before the 27th day of June, 1940, a decree of default will be rendered against you and each of you, and if any of you fail to appear and answer as aforesaid in said cause that the allegations in said plaintiff's Complaint fixed in said cause will be taken as confessed by you and the relief prayed for in plaintiff's Complaint will be granted by the Court. G. U. McCrary of Artesia, New Mexico is attorney for plaintiff in the above entitled and numbered cause. WITNESS my hand and seal of said Court, at Carlsbad, New Mexico, this 27th day of April, 1940. (SEAL) Ethel M. Highsmith Clerk of the District Court. 20-4t-23

GINGER PUFFS

Serve hot gingerbread cup cakes with a sauce made this way: Beat 1 egg white stiff. Beat in 3/4 cup unsweetened applesauce, 1/4 teaspoon lemon juice and 2 tablespoons sugar.

Enter Practice Of Law in Ward Building Here

William A. Watson of Santa Fe and Keith F. Quail of Albuquerque this week opened a law office in the Ward building over the Peoples Mercantile Company stores and are practicing as Watson & Quail. For the present Quail will be in charge of the office. He and Mrs. Quail are living in one of the Martin Yates, Jr., apartments at 506 South Second Street. Watson intends to divide his time between the office here and Santa Fe. Quail, a graduate of Washburn

Law School, Topeka, Kan., formerly was in the law office in Albuquerque of Judge Sam G. Bratton, judge of the United States Circuit Court of Appeals, for two years before entering private law practice there last August with Gilbert S. Espinosa, assistant attorney in the Bureau of Revenue.

Watson, a former Carlsbad boy, is a graduate of the University of Arizona Law School. He has been with the Bureau of Revenue in Santa Fe since January, 1939, previous to which he was in private practice in Carlsbad and was attorney for the United States Potash Company.

Mrs. Fred Griffith of Cloudercroft underwent a major operation last Thursday night at St. Francis Hospital in Carlsbad.

Escape the Heat!

Decide now not to endure sweltering hot days and nights... make your home as cool as a sea breeze with modern air conditioning. No longer expensive, every family can now have this necessity for better, more enjoyable living.

Air Condition SEE YOUR DEALER OR Southwestern PUBLIC SERVICE Company

NEW SHIPMENT STETSON Playboy and Open Road MODELS Caribou, Sky Grey, Cactus and Nassau Colors ALL NEW SUMMER SHADES SIZES 6 7/8 TO 7 1/2 \$5 PEOPLES MERCANTILE CO. "Where Price and Quality Meet" Phone 73

Mr. and Mrs. G. E. Sharp and Mrs. Jordan of Artesia and Mr. and Mrs. Milton D. Haines and small son of Carlsbad were in Hobbs Sunday to see an air show and champion woman parachute jumper.

Hope Items
Marjorie Johnson)

nd Mrs. Russel Bile of Tex., are guests of Mrs. Johnson at her home this

Attebery of Alamogordo through Hope Sunday en Artesia, where he is a visitor for a few days.

Anna Glasscock of Denver, in Artesia visiting rela- and Mrs. L. P. Glasscock, ily. She visited friends in onday and Tuesday.

da Prude visited in Tula- r the week-end with her, Mrs. Bobbie Means and She attended the gradu- araises of her grandson, rde Means, while there.

Harold Merhins and chil- tsy and Harold, Jr. of spent Mother's Day here s. Merhins' parents, Mr. Dee Swift. They returned home Monday.

d Mrs. Raymond Jones of N. M., arrived here Mon- sit his parents, Mr. and rge Jones, and her par- and Mrs. Irvin Wathen.

ay Teel, daughter of Mr. John Teel, spent Moth- here from Lubbock, Tex., e is a student at Draughn's College.

Annie Reed is ill at her re. She became ill in Ar- nday at the home of Mrs. wis, where she remained idnesday, when she was to her home here.

d Mullins and son, Don, ere Saturday from Olney, spend the week visiting Mrs. E. P. Cox and other and friends. They will their home Friday.

ret Buckner, daughter of Mrs. Calvin Buckner, is the home of her parents, ing from a tonsilectomy urrent in Artesia Memori- al Saturday. She ex- return to her work in Ar- in the next few days.

Clabe" Prude who was rtesia Memorial Hospital few weeks, was able to ed to the home of his ghter, Mrs. Carl Lewis, ia Saturday. His many t: Hope are happy to learn improvement in health.

Margaret Lane of Lake accompanied her sister, ia Lane, here Sunday to baccalaureate services. ia Lane returned to Lake here she visited with her before returning to Hope morning.

i Mrs. Ben Miller are en- homecoming here this heir guests include Mr. G. A. Bumgardner and ghter, Betty Jo, of Holly- liff, Miss Bly Miller of lills, Calif., and Mrs. Jack and two children, Bennie of Hatch, N. Mex. Mrs. er, Miss Miller and Mrs. re daughters of Mr. and er.

Scouts at Both Fairs Again



Boy Scouts participate in the New York World's Fair and Golden Gate Exposition at San Francisco. Top view—New York World's Fair Boy Scout Service Camp. Others show Scouts at both exhibitions.

Irvin Cox and family; Mr. and Mrs. Odie Ludlow and family; Charley Fink, Mrs. Johnny Prude, Jess Young, Mr. and Mrs. T. E. Young, Mr. and Mrs. Anderson Young, Gene Kinder, Mr. and Mrs. Floyd Cole, Mr. and Mrs. Charley Barley, Mr. and Mrs. Charley Cole, Mr. and Mrs. George Teel, Mrs. Frank Teel, Miss Martha Kletke, Mr. and Mrs. Hilary White, Sr., the Rev. and Mrs. Henry Nor-

ris, Mr. and Mrs. John Teel, Miss Cora Klasser of Carlsbad, Mrs. Anna Glasscock of Denver, Colo., Mrs. Ed Mullins of Olney, Tex., the Rev. and Mrs. Allen Johnson and Mr. and Mrs. Howard Hanes of Artesia, Mrs. E. P. Cox, and the honoree, Mr. Cox.

Calling Cards, 100 for \$1.75, on best grade paneled or plain stock. The Advocate.

For a light supper serve OMELET

suggests Dorothy Greig

WHEN mother declared, "We're having omelet for supper to-night," that was firm notice that all hand washing must be done before supper call. No stragglings were permitted. "This is one dish that simply won't wait for slow pokes," she would say. And, of course, an



omelet should be eaten hot and fresh from the pan, while it is light and tender.

A supper omelet can be varied in a dozen different ways. A sprinkling of grated cheese or crisp bacon bits, for instance, gives it sharp zest. Folded over creamed chicken or vegetables or served with a thick sauce, it takes on hearty substance.

And speaking of sauces, here is one that's wonderfully savory with omelet. Spoon it on before folding and serve it over the top, too:

Omelet with Savory Sauce

The Sauce:
2 tablespoons onions, chopped
1 tablespoon green pepper, chopped
2 tablespoons butter
1 can condensed tomato soup
1/4 cup mushrooms, cooked

Sauté the chopped onion and green pepper in the butter until soft, but not brown. Then add the condensed tomato soup and the 1/4 cup cooked mushrooms.

The Omelet itself:
6 eggs
1/2 teaspoon salt
Pinch of pepper
2 tablespoons water
2 tablespoons butter

Beat the eggs until well mixed; then add seasonings and water and mix again. Melt the butter in a pan and place over a moderate flame. As the omelet cooks, lift the edges and tip the pan so that the uncooked egg flows under the cooked portion of the omelet. When bottom is browned, put three tablespoons of Savory Sauce in the omelet and fold over or roll. Serve omelet on a platter or plate and put more sauce over or around it. Serves 3-4.

Oldest Mother In the State

Senora Martina Lopez of Artesia, the oldest mother in the state of New Mexico, who will be 108 years old June 7, and who took part on Mother's Day, 1939, at the laying of the cornerstone of the Mexican Methodist Church here, again was present last Sunday afternoon, Mother's Day, at the first anniversary exercises, which were held in the splendid new church building.

The occasion had more than one significance, for it also marked the first anniversary of the laying of a cornerstone for the first Meth-



SENORA MARTINA LOPEZ

odist Church in the world after the uniting last year of Methodism at a national congress. Nationwide publicity of the ceremonies a year ago was given.

At the services Sunday were many of the Spanish-American people of this locality, who heard the Rev. Constantino Gonzalez, pastor, through whose efforts the church here was made possible.

Commenting on the anniversary observation on Mother's Day and the attendance by Senora Lopez, the pastor said, "This church in our midst represents the first where the cornerstone was laid after the uniting of Methodism. Let us bear in mind the facts, as we are making history for this

community in this church. Years will pass and this church will stand out as a landmark in our midst.

"When the cornerstone was laid there were no funds at hand, but the Lord has provided as it was necessary and leading citizens in this community of the various denominations made it possible to keep and maintain the missionary work. We are grateful to all for their worldwide heavenly vision in giving full sympathy, prayers and cooperation to this non-sectarian movement.

Mr. and Mrs. E. E. Startzman and daughter, Caroline, and Mrs. Howard Hendricks and daughter, Martha, all of Roswell and Mr. and Mrs. W. A. Reeves of Lower Pecos, Mr. and Mrs. F. V. Yearwood of El Paso, Miss Lettie Reeves of Alamogordo and C. W. Shaw of Cloudercroft were in Artesia Sunday to see Mrs. E. L. Cox, who is ill in Artesia Memorial Hospital. While here the families visited in the W. S. Hogsett home.

Wedding Announcements, printed or engraved—The Advocate.

SAFETY SERVICE

"Two Twos Till Tuesday"

What kind of a borrower are you? The two bits, two bucks, two twos till Tuesday kind? Do you pester your friends and relatives for small amounts to tide you over until payday? Are you forever borrowing from Peter to pay Paul?

Unhappily there are a lot of people who do not seem to know how to go about the matter of developing a credit standing so as to remove them from the annoying and petty class of borrowers. Just so they can get a dollar here, a couple of dollars there, paying back haphazardly with a big wad for interest, they think they are getting along in the world, or, at least, getting by.

If you are harrassed by an assortment of debts here and there, we suggest that you check up and see just where you are going. Cut out the slipshod way of two biting yourself along and seriously build toward a substantial credit position. Bring your financial problems to us. It may be that we can help you.

First National Bank

H. G. Watson, President	Fred Cole, Asst. Cashier
S. O. Pottorff, Vice Pres.	W. M. Linell, Asst. Cashier
L. B. Feather, Cashier	R. Floore, Asst. Cashier

SATISFACTION SECURITY

RECRUITING FOR CAVALRY

The Army Recruiting Station at Roswell has announced the resumption of recruiting for Cavalry. Vacancies exist in the 7th and 8th Cavalry at Fort Bliss, El Paso, Tex.

WANTED—Clean Cotton Rags—The Advocate.

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THE ARTESIA ADVOCATE

Presents Its
Happy Kitchen Cooking School
Ocotillo Theater, May 16-18

FIRST DAY'S PROGRAM

THURSDAY, MAY 16, 1940

The recipes used each day will be selected from those printed in this program. Others of timely or local interest may be added. Do not hesitate to ask questions or to ask for ample time to make notes.

"But for life the Universe were nothing; and all that has life requires nourishment."

- | | |
|--------------------------|--------------------------|
| Veal Sauté | KC Fluffy Muffins |
| Salmon Soufflé | Boston Cream Pie |
| Ruby Hearts | Spice Sponge |
| Cabbage Salad | Date Nut Pie |
| French Dressing | Pastry |
| Golden Corn En Casserole | Coffee |
| Indian Korn Kate | Mocha Refrigerator Torte |

VEAL SAUTE

350 degrees—about 1 1/2 hours

4 pounds of veal shoulder. Wipe with clean cloth, then sprinkle with salt and pepper. Place meat in roasting pan, pour over 1/4 cup salad oil. Cover and cook until very tender.

Sauce: 1/4 cup salad oil, add 1/2 clove garlic (minced), 3/4 cup minced onion, 1/4 cup celery cut fine, 1 can tomato juice, 1 tspn sugar, 1/4 cup minced green pepper, dash hot sauce. When vegetables are softened in oil 5 minutes, add to tomatoes, then blend 2 tbsps flour with a little tomato juice. (One can of mushrooms can be added if desired.)

SALMON SOUFFLE

350 degrees—40 minutes

1 cup flaked salmon, 3 tbsps butter, 4 tbsps flour, 1 cup milk, 1/4 tspn Morton's Salt, 1/8 tspn paprika, 1 tspn lemon juice, 3 egg yolks, 3 egg whites. Make sauce from butter, flour and milk. Season with salt, paprika, cool, then add lemon juice and egg yolk, beaten light. Fold in stiffly beaten whites. Bake until firm.

RUBY HEARTS

1 tbspn plain granulated gelatine, 1/2 cup cold water, 1/3 cup boiling water, 1-3 cup boiling water, 1-3 cup catsup, 1-3 cup water. Soften gelatin in cold water (about 5 min.) Add boiling water, stir until dissolved, then add catsup, mixed with 1-3 cup water. Pour into heart molds. When firm, unmold as a garland for plain cabbage salad.

CABBAGE SALAD

Shred cabbage, plunge into cold water to crisp. When ready to serve, toss—after draining thoroughly—with shredded carrots, small can of peas, medium size onion (sliced very thin).

FRENCH DRESSING

8 tablespoons salad oil, 4 tbsps lemon juice, 1/4 tspn salt, 1/8 tspn pepper, 1 tspn minced onion, 1 tspn minced parsley, 2 tbsps tomato soup.

GOLDEN CORN EN CASSEROLE

400 degrees—25 minutes

1 can whole corn, 1/2 cup milk, 1/4 cup cream, 1/4 cup flour, 2 tbsps salad oil, 1/2 tspn Morton's Salt, few grains chili powder, few grains pepper, 2 eggs, 1 cup crumbs, 1/4 cup butter. Empty contents of a No. 2 can of corn into a stew pan, add milk and cream. Heat, stir occasionally. Mix flour with oil and add hot liquid drained from corn. Stir and cook until thickened, add seasonings and pour this hot sauce gradually with well-beaten eggs, add hot corn and mix well. In bottom of well buttered dish, sprinkle with 1/3 of the crumbs. Cover with 1/4 of mixture, continue until all is used, top with buttered crumbs. Mark off in squares, decorate with red pimiento.

INDIAN KORN KATE

425 degrees—20 to 25 min.

1/2 cup Mrs. Tucker's Shortening, 1 cup milk scalded, 1 1/4 cup corn meal, 1 egg well beaten, 3/4 cup sifted flour, 3 tbsps (level) KC Baking Powder, 1 tspn Morton's Salt, 4 slices breakfast bacon (cut in small pieces with scissors). Melt shortening, heat milk and pour over corn meal, add beaten egg to mixture. Sift flour with baking powder and salt, add to meal mixture. Pour into 2 x 8 inch pan greased. Sprinkle bacon over top. Run under broiler 1 minute to crisp bacon. Serve with this, stringless beans and new potatoes with lemon sauce over them.

KC FLUFFY MUFFINS

425 degrees—20 to 25 minutes

1 egg, 1/4 cup sugar, 1/4 cup melted Mrs. Tucker's Shortening, 1 tspn Morton's Salt, 1 cup milk, 2 cups flour, 3 level tbsps KC Baking Powder. Beat egg, add sugar, milk and salt, mix thoroughly. Sift and measure flour, add liquid mixture, add melted shortening (do not over-mix). Pour into muffin tins. Bake. 1/2 cup nuts or 1 tspn cinnamon, 1/2 tspn nutmeg, 1 cup chopped apples can be added if desired.

BOSTON CREAM PIE

350 degrees—25 minutes

2 eggs (separated), 1 cup sugar, 1 cup sifted flour, 1 level tspn KC Baking Powder, dash Morton's Salt, 1/2 cup hot milk, 1 tbspn Mrs. Tucker's Shortening; beat egg whites stiff, fold in beaten yolk and beat together, add gradually the sugar. Sift flour with baking powder and salt into the mixture, beat in hot milk with shortening. Cut in half and fill with cream filling made as follows: 3/4 cup sugar, 1-3 cup flour, Morton's Salt, 2 eggs beaten, 2 cups scalded milk, 1 tspn vanilla. Chocolate Topping: 2 squares chocolate, 1 tbspn butter, 1/2 cup top milk. Melt together and add confectioners sugar to spread.

SPICE SPONGE

350 degrees—35 to 40 min.

3 egg yolks, 1/2 cup sugar, 1/2 tspn brown sugar, 1 tspn vanilla, 1 cup flour, 1/4 tspn Morton's Salt, 1 level tspn KC Baking Powder, 1/4 tspn cinnamon, 1/4 tspn nutmeg, 1/8 tspn cloves, 6 tbsps hot milk, 3 stiffly beaten egg whites. Beat egg yolks until thick, gradually beat in sugar. Fold in flour, sifted with baking powder, salt and spices. Add milk, stir quickly until smooth. Fold in egg whites. Bake in ungreased square pan. Top with COFFEE TOPPING: 2 tbsps butter, 1/3 cup Admiration Coffee (hot), confectioners' sugar, 1 tbspn cream, 1 tspn vanilla. Beat to cream consistency, spread on cake when cool.

DATE NUT PIE

450 degrees, 10 min.—350 degrees, balance

3-4 cup chopped dates, 3-4 cup chopped nuts, 1/2 cup buttermilk, 1 cup sugar, 2 tbsps flour, 2 eggs. Mix altogether, pour into pastry lined pan. Bake first 10 minutes at 450 degrees. Reduce to 350 degrees until solid to touch.

PASTRY

1 cup Mrs. Tucker's Shortening, 1 tspn Morton's Salt, 1/2 cup water. After sifting, measure 3 cups flour, add 1/2 tspn KC Baking Powder.

COFFEE

There is no part of cookery that is so closely akin to happiness as that of a good cup of coffee. A perfect cup must be fresh, sparkling, full of life and mellowness—Admiration Coffee.

MOCHA REFRIGERATOR TORTE

Cream 1 1/2 cups butter until smooth and fluffy. Add 3 cups confectioners' sugar, 1/8 tspn Morton's Salt, 3-4 tspn cinnamon. Beat very hard. Add the following to first mixture, beating after each addition: 3 squares baking chocolate melted, 6 tbsps strong Admiration Coffee, 3 eggs beaten thick. Line sides and bottom of cake pan with lady fingers. Cover with layer of the filling, add another layer of lady fingers and the balance of filling. Chill for 6 to 8 hours and serve with or without whipped cream. This is very rich and should be served after a light meal.

SECOND DAY'S PROGRAM

FRIDAY, MAY 17, 1940

- | | |
|---------------------------|------------------------|
| "Goop" | Jam or Jelly Biscuits |
| Vegetable Platter | Waffles |
| Apple Roll with Nut Sauce | Soft Ginger Cakes |
| Pineapple Parfait Cake | Shortcake |
| Devil Cake | Cuban Coffee |
| KC Date Bran Bread | Chiffonade Salad |
| Cream Pie | Date Combination Salad |

"GOOP"

Need you worry about what to have when you can picture the taste thrill that goes with this dish, resting in a pool of its own essence? 1 fricassee chicken (4 lbs.), 1/2 cup Mrs. Tucker's Shortening, 1 veal knuckle, 1 tspn Morton's Salt, 1 tspn paprika, 1/4 cup chopped onion, 1/4 cup chopped green pepper, 1/4 cup chopped pimiento, 1 lb.



spaghetti, 1 1/2 ripe olives, 2 cups grated American cheese. Cut chicken for frying, brown in 5 tbsps of hot Mrs. Tucker's Shortening. Place chicken and veal knuckle in large kettle, add boiling water to cover, add Morton's Salt, simmer 3 hours or until chicken is tender. Remove veal and chicken. Remove meat from bones and cut in pieces. Measure stock to make 3 quarts. Return meat to broth. Brown onion, pepper and paprika in remainder of shortening, add pimiento and spaghetti. Cook uncovered 25 minutes, add olives and cheese and cook 5 min. Serve on large platter. Decorate with strips of pimiento and remaining cheese.

VEGETABLE PLATTER

Cauliflower, potato balls, carrot fingers, stuffed tomato, beets and string beans.

CREAM PIE

1 1/2 cups sugar, 3 eggs, 4 1/2 tbsps flour, 1 pint milk, 1/2 tspn Morton's Salt. Cook until smooth and thick. Let cool, then fold in 1 cup cream whipped. Pour into pre-baked shell and top with a coat of whipped cream. Sprinkle over cream and grated chocolate. Serve very cold.

APPLE ROLL WITH NUT SAUCE

350 degrees—30 to 40 minutes

Dough: First, make 1 1/2 cups flour, 3 tbsps sugar, 1 tspn Morton's Salt, 1 egg, 2 tbsps butter, 3/4 cup luke warm milk, 1 yeast cake, 1/4 cup warm water, 1 level tspn KC Baking Powder. Mix together and work until it blisters. Cover with warm bowl for 1 hour. Roll and pull out dough until very thin. Spread 1/2 of dough with softened butter, slice 8 large apples very thin, spread on buttered half of dough. Add 1/2 cup white raisins, 1/2 cup toasted crumbs, 3/4 cup sugar, 1/2 cup fresh grated coconut (if desired), 1/2 cup butter. Place other half of dough on top and roll.

PINEAPPLE PARFAIT CAKE

375 degrees—25 to 30 minutes

1/2 cup Mrs. Tucker's Shortening, 1 1/2 cups sugar, 1 tspn vanilla, 1 cup crushed pineapple, 2 1/2 cups flour, 2 level tbsps KC Baking Powder, 1/4 cup water, 3 egg whites, 1/2 tspn Morton's Salt. Cream shortening and sugar until fluffy, then add dry ingredients, with water. Cook in layers.

Frosting: 2 egg whites (unbeaten), 1 1/2 cups sugar, 5 tbsps pineapple juice, 1 tspn light corn syrup, 1/3 tspn grated lemon rind. Combine eggs, sugar, pineapple juice and corn syrup. Cook, beating constantly for 7 minutes, add lemon rind. Pile on cake.

DEVIL CAKE

375 degrees—25 to 30 minutes

3/4 cup Mrs. Tucker's Shortening, 2 cups sugar, 2 squares chocolate, 1 cup Admiration Coffee, 4 eggs, 2 1/2 cups flour, 3 level tbsps KC Baking Powder, 1 tspn Morton's Salt, 1 tspn vanilla. Cream shortening with sugar, until light (not too light), then add flour, coffee, 2 eggs at the time, mixing well after each addition. Last, stir in melted chocolate and vanilla.

Cheese Topping: Cream 2 packages cream cheese with a fork, then beat into 1 box powdered sugar, thin with cream if needed, 1 tbspn vanilla, 3 sqrs melted chocolate.

BAKED HAM

Wilson's Certified Ham will be baked in Dr. Pepper, the recipe to be explained by Mrs. Burbank.

KC DATE BRAN BREAD

375 degrees—3 hours

2 cups bran, 2 cups white flour, 1 tspn Morton's Salt, 3 tbsps sugar, 4 level tbsps KC Baking Powder, 2/3 cup dates (cut in small pieces), 1 1/2 cups milk, 1/2 tspn cinnamon, 1 egg, 2 tbsps melted Mrs. Tucker's Shortening. Sift dry ingredients together, add the dates, toss lightly together. Add milk to well beaten egg and add to dry ingredients, add melted shortening. Cover with greased brown paper and bake.

JAM OR JELLY BISCUITS

Prepare recipe for plain baking powder biscuits, rolling mixture out to 1/4 inch thickness. Cut into rounds and on half of these place a half tspn of jam or jelly. Brush edges with milk, press over remaining rounds, brush over tops with milk and bake.

WAFFLES

3 cups flour, 4 level tbsps KC Baking Powder, 1/2 tspn Morton's Salt, yolks of 4 eggs, 2 cups thin cream or rich milk, 1/4 lb. melted butter, whites of 4 eggs, beaten dry. Sift dry ingredients together 3 times, beat yolks of eggs, add butter and milk and sift into dry ingredients. Add whites of eggs. Bake on hot well buttered waffle iron. When one side of waffle is well browned, turn iron to brown other side.

SOFT GINGER CAKES

1/2 cup butter, 3/4 cup sugar, 2 ounces melted chocolate, 1 egg beaten light, 1/2 cup sweet cream, 2 1/2 cups flour, 2 1/2 level tbsps KC Baking Powder, 1/2 tspn Morton's Salt, 1 1/4 tspn yellow ginger. Sift together 3 times, flour, salt, ginger and baking powder. Cream butter add sugar, chocolate, egg, cream, and lastly the flour mixture. A little more flour may be required. Knead lightly, roll into a sheet, cut into rounds, press rounds into granulated sugar and cinnamon mixed. Bake in moderate oven.

SHORTCAKE

425 degrees

2 1/2 cups sifted flour, 2 1/2 level tbsps KC Baking Powder, 1/2 tspn salt, 1/2 cup Mrs. Tucker's Shortening, about 3/4 cup milk, butter. Sift together three times, the flour, baking powder and salt, work in shortening, then mix to soft dough with milk. Place on pan and bake. Split while hot into 2 layers, butter each layer. Fill between layers with cut berries, cover top with berries and sweetened whipped cream. Garnish with whole berries. Individual short cakes may be prepared by cutting dough with a large biscuit cutter, baking and preparing as above.

CUBAN COFFEE

1 qt. milk, 1 inch stick cinnamon, 4 tbsps ground Admiration Coffee, 2 sqrs. sweet chocolate, 1 cup boiling water, 1 tspn vanilla, 1/7 tspn Morton's Salt. Heat milk, coffee, and cinnamon to scalding point, strain and add to chocolate which has been dissolved in boiling water. Remove from heat, add vanilla and salt. Serve topped with whipped cream or marshmallows.

DATE COMBINATION SALAD

Cut celery into slivers, put into cold water and into refrigerator. Let curl about 3 handfuls. Cut 1/2 cup dates into small pieces, add 1 cup grapefruit, 1 cup orange, 1/2 cup nuts, arrange on crisp lettuce leaves in individual portions and dress with mayonnaise. Sprinkle with paprika and 1 tbspn finely cut parsley.

CHIFFONADE SALAD

This is extremely decorative, as well as exceptionally palatable, composed of tomatoes, green peppers, grapefruit and lettuce. Shred lettuce with scissors into long narrow strips and arrange in form of nests on individual plates. Remove membrane and seeds of peppers and parboil the latter until tender, then chill and cut in narrow slivers. Slice tomatoes and remove pulp of grapefruit and marinate all three for 20 minutes in dressing composed of 1 part tarragon vinegar to 3 parts salad oil, Morton's Salt, pepper and paprika. Then, arrange in nests and put a small spoonful of mayonnaise in center of each.

Soil Conservation Districts Are Up For Consideration

Are Discussed by Workers at State College Last Week

How soil conservation districts offer a vehicle through which land users' conservation aims can be carried out was explained at a conference of Soil Conservation Service, Extension Service, Agricultural Adjustment Administration and Farm Security Administration workers at State College last week.

The meeting was opened by Director A. B. Fite of the Extension Service. Leading the discussion were E. C. Hollinger, senior soil conservationist, Section of Co-operative Relations in Extension, with the Washington office of the Soil Conservation Service; SCS State Coordinator J. V. Taylor and assistant, James G. Wayne; W. A. Wunsch, extension economist, and Miss Frances Hodges of the Farm Security Administration.

Brought out during the meeting were the purposes and objectives of soil conservation district operations, the New Mexico districts' law and how it operates, and the composition and functioning of the state soil conservation committee.

Agency representatives explained how their organizations are able to assist with soil conservation district plans and operations. It was pointed out that under provisions of the law, such districts are locally constituted and controlled governmental units for achieving local conservation goals, and action agencies, such as the Soil Conservation Service and others, are merely facilitating agencies to assist the districts in the conservation work.

The last part of the session was devoted to a consideration and discussion of particular problems that have developed in connection with district organization and operation.

"Papa, what is a traitor in politics?" "A traitor is a man who leaves our party and goes over to the other one."

"Well, then, what is a man who leaves his party and comes over to yours?" "A convert, my boy."

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SOCIETY.

Juniors Compliment Seniors With Cuarto Centennial Banquet Friday

Friday evening found the juniors of 1941 hosts to the class of 1940, the faculty and school board at one of the most colorful and cleverly decorated banquets and proms of the season. The banquet given at the Artesia Hotel Roof Garden stressed the Coronado Cuarto Centennial motif and climaxed a year of supervised social activities in the high school.

White place cards with small Spanish figures depicted on each and placed on a miniature Indian rug and surrounded by small cacti and tiny pack donkeys marked the place of each guest. Brilliant colored books containing the menus and program, and cute little yucca nut baskets filled with mints were at each place. Centerpieces for the long tables laid in linen were bunches of Indian corn.

A lattice of spring greens formed an enchanting hedge at the elevator entrance, greens also were around a number of the lights. Gay sombreros, Indian gourds, Mexican peppers and serapes hung about the wall. A corral with harnesses thrown across the top rail, made especially for the occasion, was in one corner, where Lee Pritchard's Orchestra, the members dressed in Spanish outfits, held full sway. Adding romance to the evening was a rose vine-covered balcony with a picturesque senorita watching the merry makers.

At the far end of the room was a typical Mexican scene with mountains and cacti in the background, which was drawn and designed by Miss Helen Lopez. In the foreground was an Indian pueblo with a pack horse train approaching.

Miss Bettyne Lanning, dressed in a lovely white shadow embroidered organza gown with tiny black bows, was toastmistress and in her pleasing manner gave the welcoming address. Response was given by George McNett, who, after many weeks studying his notes, said one word, "Bienvenida." "Gracias" was extended by John Rice, president of the senior class. The "Adios" was given by Joe Greeno, head coach, who talked about the future of the seniors. A talk on the Coronado Cuarto Centennial, or "Manana," was given by Charles Morgan. Adding pleasure to the evening was the "Canciones-Trovadores," Jimmie Hoover and Lynne Cobble, who played and sang two numbers, "South of the Border" and "Mexicali Rose." The program was complete with the delightful "Jarabe Tapatio," or tap dance, by Shirley Bartlett and Darlene Frazier, accompanied at the piano by Mrs. I. L. Spratt.

A group of twelve sophomores, dressed as beautiful señoritas, in their bright colored skirts and embroidered blouses, added the correct touch of color to the occasion. Serving were Misses Ada Kirkley, Betty Flint, Janice Mann, Nancille Hart, Barbara Wheatley, Helen Parker, Helen Jean Evans, Vera Evans, Peggy Hamlin, Charleen Martin, Anna Jane Johnson and Tommy Terry.

The young women and matrons wore beautiful formal gowns of floor length, many of them stressing straight lines, while others were of the old-fashioned type in a beautiful array of colors.

Mrs. Margaret Bildstone and John White, junior class sponsors, were given much credit for the success of the affair.

MRS. SPRATT PRESENTS SECOND RECITAL HERE

Celebrating national music week, Mrs. I. L. Spratt presented a number of pupils in a second recital last Thursday evening at the Spratt home with several of the parents attending.

The beautiful living room was arranged with bowls of roses which offered the correct background for the pupils as they played.

Appearing on the program were LaDonna and Joy Ferne Ferguson, June Ann Gissler, June Earline McDorman, Rosemary Martin, Gladys Angel, Clifton Millman, Bernie Marie Baldwin, Edna Cave, Patsy Gormley, Merideth Martin, Mrs. Dale Thomas, Bobby Simon and Peggy Nelson.

BIT AND BITE CLUB AT THE GATES HOME

Mr. and Mrs. Wallace Gates were hosts to the Bit and Bite Club at their home last Thursday evening.

A buffet supper was served at 6:30 o'clock, after which games of bridge were enjoyed. Mr. and Mrs. John Williams held the high score and Mr. and Mrs. Fletcher Collins held second high.

Present were Mr. and Mrs. Williams, Mr. and Mrs. Collins, Mrs. Hugh Donald Burch, John Gates and the hosts, Mr. and Mrs. Gates.

READ THE ADVOCATE

Social Calendar

Beatrice Blocker, Society Editor
Marbeth Jones, Assistant
Telephone 7 or 99

THURSDAY (TODAY)

Gladys Dixon Circle of the Methodist Society of Christian Service, Mrs. E. J. Foster, hostess, 2:30 p. m.

Laura Bullock Circle, of the Methodist Society of Christian Service, Mrs. A. P. Mahone, hostess, 2:30 p. m.

Catholic Women's Association, Mrs. John Mauer, hostess, 2:30 p. m.

FRIDAY

Garden Club, Mrs. Ralph Vandevart, prominent member of the Garden Club at Roswell, and mother, Mrs. Jim Manning, special guests, at club house, 2 p. m. Everyone is invited and urged to attend.

P. E. O. Sisterhood, Mrs. Howard Stroup, hostess, 12:30 luncheon.

The 1937 Bridge Club, Mrs. Landis Feather, hostess, 1 o'clock luncheon, Artesia Hotel.

Rummy Club, Mrs. N. T. Kelly, hostess, 2 p. m.

Vierne Bridge Club, Mrs. C. R. Vandagriff, hostess at the A. G. Glasser home, 1 o'clock luncheon.

TUESDAY

First Afternoon Bridge Club, Mrs. J. J. Clarke, Sr., hostess, 2 p. m.

Hi-Lo Luncheon Club, Mrs. Garland Rideout, hostess, 1 o'clock luncheon.

WEDNESDAY

Abnormis Sapiens Bridge Club, Mrs. Jim Berry, hostess, 2 p. m.

Artwood Pirates Bridge Club, Mrs. Roy Ingram, hostess, covered dish luncheon.

THURSDAY (NEXT WEEK)

Young Woman's Guild of the Christian Church, all day meeting and covered dish luncheon, at church.

Young Matron's Circle of the Methodist Church, Mrs. Cyril Stone, hostess.

Presbyterian Women's Association, Mrs. William Linell, hostess, program at 5 o'clock, picnic supper afterwards, husbands invited.

Thursday Supper Bridge Club, Mr. and Mrs. E. N. Bigler, hosts, 7 p. m.

Bit and Bite Club, Mr. and Mrs. Hugh Donald Burch, hosts, 6:30 p. m.

Miss Morriss Feted With Morning Coffee At W. C. Gray Home

An informal seated coffee was served at the home of Mrs. W. C. Gray Sunday morning in honor of Miss Lucille Morriss, bride-elect of Fred Croom of Roswell. Miss Mary Woods and Mrs. Nelle Hamman were co-hostesses.

Mrs. Gray presided at the tea service as tea was served from the lovely appointed dining table laid with a beautiful handmade linen lace table cloth and centered with a bowl of spring roses. On each plate were tiny red and white carnations. Miss Morriss was presented a kitchen shower.

On the invited guest list were Misses Linna McCaw, Merrill Bradley, Hilda Kletke, Edna Drury, Gerda Smith, Virginia Gates, Helen Collie, Marian Wallis, Ruth Bigler and Corrine Puckett and Mrs. Leona French and Mrs. C. E. Robinson, all of Artesia, and Mrs. Joe Massie of Roswell, a sister of Miss Morriss, and Miss Mary Thomas and Mrs. Carl Coruthers, both of Dexter.

Advocate Want Ads Get Results!

What's New in Cooking By Gertrude Dent



In the Merry Month of May

Do you remember the days when May first meant something besides moving day? It meant making gay little baskets which were to be filled with the first spring flowers, then hung on door knobs, with a great deal of giggling and a silent hope that Susan and Bobbie and Jane would recognize the baskets as ours—even though we weren't supposed to tell who sent them.

That charming custom of hanging May baskets seems to have fallen into disuse. But May baskets do make their appearance in this pretty-as-a-picture party dessert. The delicate pastel colors make these ice cream and cake May baskets as lovely to look at as the first May flowers and they're a perfect dessert for a spring party.

+ Spring Scape Cakes (Makes 14-16 Large Cup Cakes)

- 4 eggs (separated)
- 1 cup sugar
- ¾ cup orange juice
- 1 tablespoon orange rind (grated)
- 1 cup cake flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt

Beat egg yolks until very light. Gradually beat in ¾ cup of the sugar, continuing to beat until the mixture is very light and fluffy. Add orange juice and rind. Sift together the flour, baking powder, and salt and fold into the egg mixture a little at a time. Beat egg whites until stiff and gradually beat in the remaining ¼ cup of sugar. Fold into batter. Fill large, well greased muffin cups ¾ full of batter. Bake for the cooking! Modern electric ranges with their completely

insulated ovens are ideal for the slow baking required here. Set the electric thermostat at 325° and bake for 25-30 minutes. Cool cakes and remove from pans.

Sponge cakes require slightly lower temperatures for baking than cakes which are made with shortening. The even, controlled heat in the oven of these modern electric ranges is ideal for baking this type of cake. There's no danger of the oven temperature rising to toughen or over-brown the cake. Just set the electric thermostat at the temperature desired, preheat the oven and bake the cake. There's no necessity for watching or changing the position of the pan to insure even baking and browning. Baking in a modern electric range produces cakes that are tender, moist, and delicately browned.

When your sponge cakes have cooled, cut out the centers of the cakes deeply and ice the outside with icing which has been tinted a very dainty, delicate green. Either boiled icing or confectioner's sugar icing may be used, but be sure to keep the color very, very light. Fill centers with a scoop of pink ice cream or sherbet. Cut thin slivers of citron to form a "handle" for each basket, and place the handle in position on the cake. If the citron is hard and dry dip in boiling water and then bend to the desired shape. Tuck a tiny fresh flower (violets or sweetheart roses are particularly effective) under the handle at one side of the cake, and serve.

These May Basket Cakes make your table look like a flower garden that has burst into bloom!

MRS. M'DANIEL HOSTESS TO WOMEN'S ASSOCIATION

Last Thursday afternoon Mrs. B. B. McDaniel entertained the Presbyterian Women's Association at her home with about eighteen members present.

The program was in charge of Mrs. R. L. Paris, who was assisted by Mrs. Rex Wheatley, Mrs. W. E. Kerr and Mrs. Fletcher Collins. After the program the club complimented Mrs. Ruth Tuttle with a handkerchief shower.

The hostess served a light refreshment course at the close of the meeting.

PAST NOBLE GRAND AT THE MUNCY HOME

Members of the Past Noble Grand Club were entertained at the home of Mrs. Harve Muncy Friday afternoon with Mrs. Ward Cave acting as co-hostess.

A brief business meeting was held, after which a social hour was enjoyed with the hostess serving a light refreshment course.

Present were Mmes. W. H. Cobble, Beulah Jones, Nellie Cogdell,

J. M. Story, C. Bert Smith, George Johnson, Ed Conner, Walter Amstutz, G. B. Dungan, Ernest McGonagill, Effie Wingfield, Fannie Bruton and Frank Thomas and Miss Merrill Bradley.

DAUGHTER IS BORN TO MR. AND MRS. ARMSTRONG

Mr. and Mrs. Jack Armstrong are the parents of a daughter, Sue, who was born Sunday morning at Artesia Memorial Hospital.

Both mother and baby are getting along fine.

Take Care of Your Eyes

Consult
Dr. Edward Stone
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Sororities Hold Final Meet At Artesia Hotel

The XI chapter of Delta Kappa Gamma of Artesia was host Saturday when it entertained the Alpha chapter of Roswell and Nu chapter of Carlsbad with a "Founder's Day" luncheon on the Artesia Hotel Roof Garden.

A "Founder's Day" program was presented during the morning with Mrs. I. L. Spratt in charge and Miss Linna McCaw, president of the Artesia chapter, presiding. In the afternoon, W. E. Kerr, superintendent of Artesia schools, addressed the group on "Mental Hygiene."

Special music was a violin solo by Mrs. Doris Deter Welborne and a group of musical numbers by a trio composed of Doris Deter Welborne, violin; Mrs. Cecil Rotts, alto, and Mrs. Wallace Gates, piano.

Place cards bearing the Delta Kappa Gamma insignia marked the places of eight guests and eleven hostesses. The dining table was centered with brass bowls of deep red roses.

Those attending from Roswell were Misses Oriol Curtis, Clyde Totten, Madge Ingalls and Harriet Voorbaugh. From Carlsbad were Mrs. Estelle Pope Hayes and Misses Constance Chapman, Wayne Stevenson and Hazel Melas. Attending from Artesia were Misses Linna McCaw, Merrill Bradley, Edna Drury, Alma Sue Felix, Fannie Woodruff, Alyce Erickson, Mary Woods and Hilda Kletke and Mrs. Walter Douglas, I. L. Spratt and Leone French.

The program for the coming year for the three chapters was made. The first meeting will be held the last week in September in Artesia; second meeting in January, 1941, in Roswell and the final meeting the last Saturday in April, 1941, in Carlsbad.

What the stars say about your birthday. Second of a series of horoscopes illustrated in full color by Erte, remarkable European artist, with interpretations by Norvell, popular Hollywood astrologer and author of "You and the Stars," don't miss the horoscope for those born under the signs of Taurus, the Crab, and Gemini, April 21 to July 22, in The American Weekly, the magazine distributed with next Sunday's Los Angeles Examiner. 20-tlx

Miss Lucille Morriss Honored With Party Saturday Afternoon

A pre-nuptial party complimenting Miss Lucille Morriss, bride-elect of Fred Croom of Roswell, was given at the spacious farm home of Mrs. Jim Berry Saturday afternoon by Mrs. Joe Gant and Mrs. Will Mayer of Carlsbad.

For the occasion the Berry home was attractively arranged with lovely mixed flowers. The honoree was presented a colorful assortment of bridal gifts, the presentation being made by four junior girls, each very prettily dressed in a beautiful little floor length formal. A dainty ice course and tiny cakes and an iced drink were also served to the guests by the girls.

On the guest list were Mrs. Harold Dunn, Miss Laura Bullock, Mrs. Howard Stroup, Mrs. Irvin Martin, Mrs. J. K. Williams, Mrs. John Lanning, Mrs. Landis B. Feather, Mrs. Charles R. Martin, Mrs. William Bullock, Miss Alma Sue Felix, Miss Corrine Puckett, Mrs. C. D. Marshall, Miss Ethel Bullock, and Mrs. J. J. Clarke, Jr., of Ar-

tesia, and out-of-town guests were Mrs. P. D. Wilson, Mrs. Joe Massie, Mrs. Paul Reynolds and Mrs. Bill Whatley of Roswell, Mrs. Robert Morgan, Mrs. Jack Jones and Mrs. Frank Irby of Carlsbad and Mrs. Edwin Olson of Hobbs and Mrs. Bernard Cleve of Elk.

HAPPY HOUR CLUB AT FLEMING HOME

The Happy Hour Club met with Mrs. W. E. Fleming Wednesday afternoon.

A pleasant afternoon was spent sewing and visiting. At the close of the meeting the hostess served sandwiches and spiced tea to Mrs. Garland Stuart, D. D. Fleming, Jack Staggs, Charles Brown, Earl Bynum and J. H. Wyatt.

Social security forms and systems—The Advocate.

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**Mrs. A. E. Crain
Chosen Chairman
Of Garden Club**

Mrs. A. E. Crain was chosen chairman of the Garden Club at a call meeting of the membership held at the Woman's Club building Saturday.

A tentative organization of the club, a division of the Artesia Woman's Club, was formed at the last meeting of the club, Wednesday, May 1.

Mrs. Ralph Vandeventer an active member of the Roswell Garden Club, and her mother, Mrs. Jim Manning, consented to come to Artesia and help in completing the organization, Friday. A meeting has been called for 2 o'clock at the clubhouse by Mrs. Crain. Everyone is invited and urged to attend.

**MOTHER COMPLIMENTS
SON ON BIRTHDAY**

Mrs. Francis Painter complimented her son, Robert, with a party in honor of his tenth birthday anniversary at the Painter home Tuesday afternoon.

Robert was presented lots of handsome gifts. The guests enjoyed various games, after which the hostess served them cake, gelatin and lemonade. An assortment of favors were given the boys and girls.

Sharing the occasion with Robert were Margery Rogers, Morene Barrett Hazel Jean Barton, Virgil Boyce, Billy Rogers, Clifton Journey, Merrill D. Sharp, Virginia Staggmiller, June Ann Gissler, Wilma Barrett, Eileen Kelly and Stephen Eugene Kelly. Mrs. Nathan Kelly and Mrs. Laura Kelly assisted Mrs. Painter in the entertaining.

**DELTA-DEK BRIDGE CLUB
AT THE VANDEVER HOME**

Members of the Delta-Dek Bridge Club met at the home of Mrs. W. L. Vandever Friday afternoon with Mrs. J. O. Wood and Mrs. Bryan Shoemaker substituting guests.

A pleasant afternoon was spent playing rounds of contract, with the high score prize going to Mrs. George Oliver second high to Mrs. Thebert French and traveling prize to Mrs. Bryan Shoemaker.

The hostess served a salad course to Mmes. Wood, Shoemaker, Oliver, French, Ralph Barr, W. B. Gelwick, R. N. Russell and Lynn Buford.

**VIERNES CLUB HAS
LUNCHEON FRIDAY**

A delicious 1 o'clock luncheon was served at the Wren Barker home Friday afternoon, when Mrs. Barker entertained the Viernes Bridge Club.

After the luncheon, the members enjoyed several rounds of contract, with the high score award going to Mrs. Joe Holyfield and second high to Mrs. Wallace Hastings.

**Soufflés
are Easy**

says Dorothy Greig

FOR some reason the ordinary, every-day variety of cook is inclined to back away from soufflés as something rare and difficult to achieve. That's all "stuff and nonsense," as mother would say. It's not the making that's difficult. It's rounding up the members of the family and having them right there to eat it, the minute the soufflé



leaves the oven. Soufflés are not for the dillydallier. They're for Johnny-on-the-spot.

The recipe given here results in a soufflé that puffs up and up most proudly. Its sharply delicate cheese flavor wins it favor with men. And served with green salad and crusty rolls for luncheon or supper, it's a treat for anyone.

Tomato-Cheese Soufflé
2 tablespoons butter
2 tablespoons flour
1 cup milk
1/2 cup condensed tomato soup
1/2 cup grated cheese
1 teaspoon dry mustard
4 eggs, separated

Melt the butter, add flour and cook until frothy. Then add the hot milk and cook until thoroughly thickened. Stir in the condensed tomato soup and the grated cheese and heat until the cheese is melted. Remove from fire and add the mustard and egg yolks—adding one egg yolk at a time and beating thoroughly after the addition of each egg yolk. Beat the egg whites until stiff, but not dry, and fold them into the mixture. Pour into a well-greased casserole and bake in a moderate (350 degrees) oven 30-40 minutes or until firm in the center. Serves 6-8. (Put in pan of hot water while baking.)

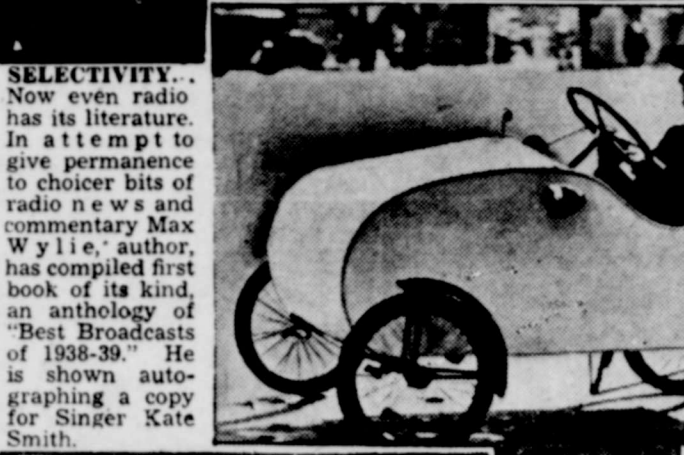
People and Spots in the Late News



KEEPING U. S. AHEAD. . . . Principal aircraft construction material is aluminum. Use of the light, strong metal for U. S. aviation in 1939 doubled former peak (1937) and continues on rise this year. Such giant air liners as this, Pan-American's newest 41-passenger Boeing Clipper, in regular transatlantic service, typifies American aviation progress.



Wife World . . . Gray is coming into its own as high style color the year around, judging from its frequency in current fashion shows. Here's a gray chiffon evening gown that won wide favor. It has a beaded "hot pink" belt, the same motif being used in neckline and shoulder straps.



WAR-BABY BUGGY. . . . Rationing of gasoline in England is inspiring various substitute vehicles for autos, with this foot-powered velocar, originated in France, coming into wide use. It's pedaled much like American youngster's toy auto, and this two-seated job is geared so that both driver and passenger can contribute pedal-power.



MOST VALUABLE. . . . Bucky Walters, pitcher whose 27 victories, many of which he helped win with his bat, boosted Cincinnati Reds to first pennant in 20 years, received National league "most valuable player" award for 1939 from Edgar Brands (left), editor of Sporting News, at Philadelphia baseball banquet.

SENATE STREAMLINER. . . . World's shortest subway—750-foot tunnel between Capitol and Senate offices in Washington—now has become also the most modern. Sen. Burton Wheeler of Montana (right) and J. H. Connors, Goodrich vice-president, "inaugurated" cars being equipped with resilient "rubber sandwich" monowheels in keeping with latest rapid transit trends.

SELECTIVITY. . . . Now even radio has its literature. In an attempt to give permanence to choicer bits of radio news and commentary Max Wylie, author, has compiled first book of its kind, an anthology of "Best Broadcasts of 1938-39." He is shown autographing a copy for Sinner Kate Smith.

Lovely spring flowers decorated the Barker home on the occasion. Present were Mrs. Don Hudgens, a guest, and Mmes. Holyfield, Hastings, C. R. Vandagriff, A. G. Glasser, Boone Barnett, Andy Comary, Jack Clady, Henry Oliver, E. J. Foster and T. G. Bosley and the hostess, Mrs. Barker.

**MRS. LANNING HOSTESS
TO FORTNIGHTLY BRIDGE**

Members and guests for the Fortnightly Bridge Club were entertained at the home of Mrs. John Lanning Tuesday afternoon.

A tasty luncheon was served at 1 o'clock, after which games of contract were enjoyed, with Mrs. Grady Booker holding the high score.

Present were Mrs. E. N. Bigler, Mrs. J. W. Johns and Mrs. R. M. McDonald, club guests, and Mmes. J. B. Atkeson, C. R. Baldwin, Glenn Booker, Grady Booker, Landis Feather, Charles R. Martin, Albert Richards, William Linell and Hollis Watson.

**ALL MEMBERS PRESENT
AT BRIDGE-LUNCHEON**

Members of the Artwood Pirates Bridge Club were entertained with a luncheon-bridge at the home of Mrs. S. A. Lanning Wednesday.

The luncheon was served buffet style at quartet tables, after which games of contract were enjoyed. The high score prize and travelling prizes were presented to Mrs. Harry Fletcher and second high to Mrs. J. O. Wood. Lovely garden flowers were used in the Lanning home.

Present were Mmes. Fletcher, Wood, Harry Steinberger, Bryan Shoemaker, George Williams, E. J. Anderson and Roy Ingram.

Mrs. Hiley Johnson, who entered Artesia Memorial Hospital Saturday for medical attention, was released Monday greatly improved.

CARD OF APPRECIATION

We wish to express our appreciation to those who helped make National Hospital Day at Artesia Memorial Hospital Sunday a success. We are especially appreciative for the lovely roses brought by visitors and others interested in the occasion and the splendid cooperation shown by the graduate nurses, and also the music furnished by a group of local musicians, which added pleasure to the afternoon.

Mrs. and Mrs. J. W. Johns
20-1c

**American Legion
Auxiliary Has Poppy
Day Program Monday**

A Poppy Day program, under the direction of Mrs. Alex McGonagill, was given at the American Legion Auxiliary meeting held at the Legion hut Monday afternoon, with Mrs. John Lively, Mrs. Lloyd Simon, Mrs. John Brown and Mrs. Jimmy Haskins co-hostesses.

Mrs. McGonagill gave a talk on Poppy Day and read a paper on the employment of veterans and also the constitution and by-laws pertaining to the delegates to the annual convention to be in Santa Fe in June. Mrs. Irvin Martin read an article on "Americanism" and Mrs. Jesse L. Truett gave a report on the Past Presidents' Parley meeting held at the hut last week with Mrs. C. R. Vandagriff entertaining.

A delightful solo, "Mother O' Mine," was rendered by Mrs. Frank Smith, who was accompanied at the piano by Mrs. M. C. Ross.

Delegates for the state convention to be held in Santa Fe June 20-22 are Mmes. D. C. Blue, Alex McGonagill, B. N. Muncy, Frank Smith, C. R. Vandagriff, C. R. Baldwin, Oscar Samelson, J. H. Baxter and John Briscoe. Going by right of their offices will be Mrs. Ben Prior, department president; Mrs. Irvin Martin, department membership chairman, and Mrs. Albert Richards, department rehabilitation chairman. Alternates are Mmes. John Lively, Jack Clady, Raymond Bartlett, Jesse L. Truett, Charles Gaskins, S. A. Lanning, John Dungan, J. H. Naylor and Jimmy Haskins.

Members of the Auxiliary plan to observe Memorial Day with the Legionnaires May 30.

After the program and business meeting a social hour was enjoyed with the lucky prize going to Mrs. Muncy.

Mrs. H. A. Keinath, one of the owners of the Toggery Shop, and Mr. Keinath have as their guests this week Mr. and Mrs. W. R. Livingston of Los Angeles, Calif. Mr. and Mrs. Keinath accompanied their guests to the Carlsbad Caverns Wednesday and the families expect to visit other places of interest around Artesia before the week ends.

Mrs. Edward Flynn and daughter, Marcelyn, of Kansas City, who are en route home from California, arrived by plane in Roswell last evening. They were met there by Mr. and Mrs. William Dooley and returned with them to Artesia for a visit in the Dooley home. Mrs. Flynn and Marcelyn expect to stay until Sunday and while here they plan to see the Carlsbad Caverns.

Miss Louise Beard, daughter of Mr. and Mrs. W. A. Beard, started to work Monday as assistant bookkeeper at the Pecos Diamond Refinery office at the Artesia Hotel. Miss Beard is rooming at the M. A. McLean residence.

SUBSCRIBE FOR THE ADVOCATE

**Miss Billman And
Raymond Cavin Wed
In Ceremony Friday**

Miss Vera Maxine Billman, daughter of Mr. and Mrs. I. F. Billman, and Raymond Lovell Cavin, son of Mrs. Mary Cavin, were married in a quiet ceremony at the Baptist parsonage at Roswell Friday night after the Artesia High School junior-senior banquet. The ceremony was read by the Rev. Mr. Hinesley, pastor of the First Baptist Church at Roswell. The couple was attended by Miss Mary Johnson and A. W. Broocke.

The bride was dressed in a lovely chiffon peach floor length gown with gold accessories. She wore a shoulder corsage of red rosebuds. Miss Johnson was prettily dressed in a blue lace evening dress and wore a shoulder corsage of roses.

Mrs. Cavin, a popular member of this year's graduating class of Artesia High School, has lived here with her family about a year. Mr. Cavin is now an employee at the Continental Oil Company refinery. The newlyweds expect to leave next week for Dalhart, Tex., where they will make their home.

Mrs. W. C. McCrory, a medical patient at Artesia Memorial Hospital four days, was discharged and taken to her home Monday.

**RUMMY CLUB MEETS
AT ROBERTS HOME**

Mrs. Gene Roberts entertained members of the Rummy Club at the home of Mrs. Clyde Roberts Friday afternoon.

A pleasant afternoon was spent playing rounds of contract with the high score prize going to Mrs. Virgil Millsap and second high to Mrs. Harry Wilson. Lovely spring roses and honeysuckle were used in the living room.

The hostess served a dainty salad course and iced drink to Mmes. Millsap and Wilson, club guests, and Mmes. Craig Cornett, F. E. Painter, J. W. Jones, Harry Steinberger and W. S. Hogsett.

**VAN S. WELCH LEASES
LANNING FARM HOUSE**

Van S. Welch has leased the large house on the Lanning farm east of the tracks and will take possession the first week in June.

His daughter-in-law, Mrs. Wendall Welch, and her three children, Wendall, Tommie and Phoebe, who are located in the Wheatley residence on West Main, expect to move to the Lanning farmhouse.

Mrs. E. L. Cox of Hope was discharged from Artesia Memorial Hospital Wednesday and was able to go to the home here of her sister, Mrs. W. S. Hogsett, after being a patient since last Thursday.

Gertrude Burbank

Says
**TRY OUR ZOTO
PERMANENT**



IF YOU'RE the type who likes to get out in the sun, wind and water, and to play hard and rough—then you're the type that must look after your skin and hair. Regular treatments at our shop will keep your face and body, your skin and hair feminine!

Modernistic Beauty Shoppe
Phone 34 107 S. Roselawn

Mrs. Ruth Tuttle and son, Warren, left the first of the week for their former home in Fulton, Mo., where they expect to make their home. Mrs. Tuttle came to Artesia on account of Warren's health and at the time they left he was very little improved.

Typewriters for Rent—The Advocate.

Mr. and Mrs. G. W. Brookshire of Roswell were in Artesia Sunday to visit their daughter, Mrs. Nevil Muncy, and family.

CHILDREN'S MILK SHAKE
To 1 cup whole milk add 1/4 cup unsweetened, canned pineapple juice and 1 scoop vanilla ice cream. Have milk and juice chilled. Shake up thoroughly.

Premiere Hosiery
Clausner Hosiery
KNIT OF DU PONT
NYLON

NOW SHOWING—the history-making new hosiery creation—NYLON! Starring an old favorite of Those Who Like the Finest, exquisite Clausner Sheerness . . . with the added attraction of NYLON's longer-lasting loveliness and fine fit. 30-denier styles (equivalent to usual 2-thread weight) in CLAUSNER'S enchanting Fairyland Shades.

WHILE OUR SUPPLY LASTS
\$1.35

Kayser Nylon Hose—\$1.15-\$1.35

JOYCE PRUIT STORES
West of the Pecos since 1900

First Shipment of
NEW NYLON HOSE

RECEIVED TODAY

Perfected by Dupont, This Is the Creation in Hose You Have Been Anticipating for Months

WE HAVE
Nylon Hose
in our
**Standard Gordon
Hose Quality**
Pair \$1.29

Peoples Merc. Co.
"Where Price and Quality Meet"
PHONE 73

OCOTILLO THEATER

SAT.—SUN.—MON., MAY 18-19-20

A TORNADO OF TROPIC ROMANCE!

MIGHTY SPECTACLE!

FOREST FIRE!...most exciting fire scene ever to blaze across the screen!

TIDAL WAVE!...higher than the highest tree, spreading havoc in its wake!

TYPHOON!...a real tropic typhoon—the biggest thrill ever caught by the camera!



TYPHOON
IN TECHNICOLOR!

with **DOROTHY LAMOUR** **ROBERT PRESTON** **LYNNE OVERMAN**

J. CARROL NAISH · Directed by Louis King · A Paramount Picture

ALSO NEWS AND "HOME ON THE RANGE"

New Mexico Farm Families Increase Average Yearly Income Under FSA

New Mexico farm families with standard rehabilitation loans from the Farm Security Administration have increased their average yearly income 67 per cent from \$262.17 to \$438.52, it is revealed by a nationwide survey just completed in Washington and comparing FSA borrowers' 1939 status with their condition before coming into the program.

Results of the survey were received by Paul W. Ball, county FSA supervisor, from Ralph R. Will, state director of the FSA's rural rehabilitation program.

Purchasing power of 4,211 New Mexico standard rehabilitation borrowers included in the survey was increased by \$742,600.

The average net worth of these farm families above all debts was increased from \$1,105.58 before they came into the program to \$1,252.53 at the end of the 1939 crop year, a gain of 11 per cent.

The families have not only increased their net worth and annual income, but are making satisfactory progress in the repayment of their loans. They have thus far paid \$1,378,218 into the Federal Treasury in loan installments out of a total of \$3,450,179 borrowed.

Ball said the average FSA low-income borrowers certainly could not be considered a top ranking credit risk, as this agency makes loans only to families who cannot obtain adequate credit elsewhere. Most of them had been on relief or were rapidly approaching relief status, yet the typical New Mexico farm family borrowed \$371.70 and thus far has repaid \$327.29, although the greater part of the loan will not be due for 4 or 5 years.

The average New Mexico FSA farm family last year increased the production of food for home consumption 217 quarts of fruits and vegetables, 485 gallons of milk and 13 tons of forage under diversified farming. Ball said this has meant a higher standard of living, a better diet, and usually a marked improvement in health.

In a limited number of cases, in order to get the family off to a sound start, small grants have been made to supplement the loan. Usually these grants were just enough to tide the family over until it could make its first crop. The survey showed they have averaged \$108.11 per family, or a total of \$455,251 over the four-year period in New Mexico.

The survey, reported by Will, showed that FSA's county supervisors' efforts to help borrowers obtain farms of adequate size had brought the average farmed acreage up 91.3 acres, which permits more diversification and the growing of more food and feed for livestock in place of cash crops.

Next in importance to rehabilitation loans, it was pointed out, was the tenant purchase program

of FSA, or making loans to tenants to buy their own farms. That program is limited to a few counties, but the survey showed 12 such loans, totalling \$87,087, have been made, and this year it is planned to make 10 additional loans in New Mexico, which will total approximately \$100,000.

A scale-down of farmers' indebtedness, brought about through FSA-sponsored local farm debt adjustment committees, amounted to 22.7 per cent of original debts. Debt reductions totalling \$450,925, have been effected for individual New Mexico farmers. As a direct result of these adjustments \$19,004 in back taxes have been paid into local treasuries.

Efforts to secure better leasing arrangements, so that long-time plans for soil conservation and other sound farming practices can be made has resulted in 1,488 tenants in New Mexico securing written leases in the place of verbal agreements.

School Distribution Law Revision Is Under Discussion

J. P. Steiner of Portales, chairman of the New Mexico Educational Association's policies commission, announced the commission's sub-committee on finance would have a series of reports during the summer on which public reaction would be sought.

The sub-committee was in session in Santa Fe Saturday and planned to resume deliberations early in June.

"We are concentrating our efforts at present on revision of the state's school distribution laws," said Steiner. "We are not yet far enough along to release a definite program, but during the summer months we expect to submit to the public, proposals to be incorporated into an association legislative program to be submitted to the next state legislature."

The sub-committee consists of Steiner, superintendent of Portales Schools; Glen O. Ream, Albuquerque high school principal; Clarence Hinkle, Roswell, and Diego de Vargas, principal of the rural consolidated schools of Ocate. W. G. Donley, of Hobbs, association president, and R. J. Mullins of Santa Fe, association executive secretary, also met with the committee.

The following new sign over on the Spit and Whittle Club corner of the courthouse lawn: "If you are not over 50 years old, don't play here.—By order of commissioners."—Portales Tribune.

Bill: "Her niece is rather good-looking, eh?"
Ed: "Don't say knees is, say knees are."

CROQUETTES are fine for Using Up Leftover Meat

says Dorothy Greig

SUGGESTIONS for croquettes should really be headed "How to make a cup or two of meat feed a whole family". For that's about what happens. The tag ends of roast, or the tail



Leftover lamb fashioned into cutlets and served on rice emerges as a delicious, hot main course

of the steak reposing in the refrigerator at first glance look none too productive of a main course for a hungry family.

But that meat can be chopped or ground and combined with other ingredients to make tender, crumb-rolled croquettes and cutlets. Well browned and smoking hot, with a vegetable or two, they furnish a plentiful and savory main course.

- For instance, these cutlets are made of cold leftover lamb:
- Lamb Cutlets**
1 can condensed cream of mushroom soup
2½ cups cooked lamb, ground
2 teaspoons lemon juice
1 tablespoon parsley, chopped
- Dippings for Cutlets:**
Flour
1 egg, slightly beaten
1 tablespoon water or milk
Fine crumbs
- Empty a can of cream of mushroom soup into a saucepan. Stir until smooth, then heat. Add the ground lamb and mix well. Put in the lemon juice and chopped parsley at the end; then chill thoroughly. Shape into small cutlets (shaping so it resembles the meat portion of a rib chop). Then dip the cutlet in a mixture of flour and fine crumbs (½ flour and ½ crumbs), then in the egg mixed with the milk or water, and roll in fine crumbs. Fry in hot, deep fat (365°-385°F.) for 2-5 minutes, or until well-browned. Makes 6-8 cutlets.
- Leftover ham croquettes are zesty, too, especially when they are as tender as these:
- Ham and Egg Croquettes**
1 can condensed cream of mushroom soup
6 hard-cooked eggs, chopped fine
1 teaspoon salt
½ teaspoon Worcestershire Sauce
½ teaspoon prepared mustard
1½ cups soft bread crumbs
1 cup ham, finely chopped
- Combine the salt, Worcestershire sauce and prepared mustard with the chopped eggs. Heat the cream of mushroom soup and add the chopped eggs (with seasonings), soft bread crumbs and chopped ham. Heat and cook 4-5 minutes. Let cool for 2-3 hours. Mold into croquettes.
- Breading for Croquettes:**
Flour
Fine crumbs
1 egg, slightly beaten
2 tablespoons water
- Dip the croquettes in a mixture of the flour and fine bread crumbs (½ flour and ½ crumbs), then in the egg mixed with milk or water, and roll in fine crumbs at the last. Fry in hot, deep fat (365°-385°F.) for 2-5 minutes or until golden brown. Makes 8 croquettes.

New Mexico Copper Output Up 70 Per Cent

The 1939 smelter production of copper in New Mexico totalled 74,085,586 pounds, an increase of nearly 70 per cent over the 43,913,133 pounds produced in 1938, the Bureau of Mines reported last Thursday.

The New Mexico gain was part of an increase the bureau termed "substantial improvement" reflected by greater consumption, production and price, and smaller inventories.

Industrial gains were partly responsible, but the European war was cited as the principal reason for the gain.

Greatest copper producing states were Arizona, Utah and Montana, in that order.

Roswell Population Figure of 13,443 Set by '40 Census

Roswell's population on April 1, 1940, was 13,443, according to a preliminary announcement of John Bingham, district census supervisor.

This is an increase of 2,270 over the 1930 census of 11,173.

"While the figure given in this announcement is preliminary and subject to correction, it is believed to be substantially correct," Bingham said in announcing the figure.

Roswell is the first city in New Mexico for which a preliminary announcement of population was made.

Whew! It's—
Beer Time
Again!



THAT MEANS TIME TO COOL OFF AT
THE SMOKE HOUSE
Phone 97 Of Course We Deliver

That the general object of the action is to quiet title in the plaintiff against all claims of you, and each of you, said defendants, to the following described lots and parcels of real estate situate, lying and being in the County of Eddy, State of New Mexico, to-wit:

Lots 8 and 10 in Block 47 of the Artesia Improvement Company Addition to the Town (now City) of Artesia, New Mexico, as the same appear on the official plat thereof on file in the office of the county clerk of Eddy County, New Mexico.

And to bar and forever estop you, and each of you, the said defendants, from having or claiming any lien upon, or right or title to, the above described premises adverse to the plaintiff; and to forever quiet and set at rest the plaintiff's title to a fee simple estate therein.

If you or any of you, said defendants, fail to enter your appearance in said cause on or before the 30th day of June, 1940, judgment by default will be rendered in said cause against each of you so failing to enter your appearance, and plaintiff will apply to the court for the relief demanded in the Complaint.

Neil B. Watson is attorney for plaintiff, and his office and post office address is Artesia, New Mexico.

WITNESS, My hand and the seal of said Court on this 13th day of May, A. D., 1940.

(SEAL)

Ethel M. Highsmith
Clerk of the District Court
of Eddy County, New Mexico
20-42-23

IN THE DISTRICT COURT OF EDDY COUNTY, STATE OF NEW MEXICO

J. C. JESSE, PLAINTIFF, VS. PRICE K. HENDRICKS, IF LIVING AND IF DEAD, ALL OF THE HEIRS OF THE SAID PRICE K. HENDRICKS, IF LIVING, AND IF DEAD, ALL OF THE UNKNOWN HEIRS OF THE SAID PRICE K. HENDRICKS; AND ALL UNKNOWN PERSONS CLAIMING ANY LIEN, RIGHT, TITLE OR INTEREST IN AND TO Lots 3 and 4, and a strip of land lying South of and adjoining said Lot 4, in Block 17, Blair Addition to the town (now city) of Artesia, as the same appear on the official plat thereof on file in the office of the County Clerk and Ex-Officio Recorder Eddy County, New Mexico, ADVERSE TO PLAINTIFF.

DEFENDANTS
NO. 7193

NOTICE OF PENDENCY OF SUIT.

STATE OF NEW MEXICO TO

All of the above named defendants... GREETINGS:

You and each of you are hereby notified that a suit has been filed and is now pending in the District Court of the Fifth Judicial District of the State of New Mexico, within and for the County of Eddy, same being cause No. 7193, on the Civil Docket of said Court, entitled J. C. Jesse, Plaintiff, vs. Price K. Hendricks, et al, Defendants.

That the general objects of this action are to quiet and set at rest the title of plaintiff in and to the following described real estate and premises, situate, lying and being in the County of Eddy, State of New Mexico, to-wit:

Lots 3 and 4, and a strip of land lying South of and adjoining said Lot 4, all in Block 17, Blair Addition to the town (now city) of Artesia; as the same appear on the official plat thereof on file in the office of the County Clerk and Ex-Officio Recorder of Eddy County, New Mexico.

and to debar and estop you and each of you from having or claiming any right, title, interest, lien or claim of lien upon said real estate adverse to plaintiff.

You and each of you are further notified that you and any of you failing to appear or answer and plead in the above entitled cause on or before the 20 day of June, 1940, a decree of default will be rendered against you and all of you as aforesaid in said cause; and the allegations in said plaintiff's Complaint filed in said cause will be taken as confessed by you and the

relief prayed for in plaintiff's Complaint will be granted by the Court.

G. U. McCrary of Artesia, New Mexico, is attorney for plaintiff in the above entitled and numbered cause.

Witness my hand and seal of said Court, at Carlsbad, New Mexico, this 7th day of May, 1940.

(SEAL)

Ethel M. Highsmith
Clerk of the District Court
19-42-22

IN THE PROBATE COURT OF EDDY COUNTY, STATE OF NEW MEXICO

IN THE MATTER OF THE LAST WILL AND TESTAMENT OF HAYDEN A. LOWERY, Deceased. No. 959

NOTICE TO CREDITORS

NOTICE IS HEREBY GIVEN: That the undersigned have been appointed co-administrators with the will annexed of the estate of Hayden A. Lowery, deceased, by the Honorable B. F. Montgomery, Probate Judge of Eddy County, New Mexico, and have qualified as such.

All persons having claims against said estate must present the same as provided by law within six (6) months from the date of the first publication of this notice on May 2nd, 1940, or the same will be barred.

J. W. Bradshaw
Vancil F. Lowery
Co-administrators
18-42-21

FREE Grocery GIFTS

EACH DAY AT
Happy Kitchen Cooking School
OCOTILLO THEATER THIS WEEK
Through Courtesy of

Star Grocery
The Home of the Best in Foods



Wouldn't it be tragic if you missed it!

JUST suppose that down the street a dealer had an automobile so close to your heart's desire that it might have been made to your own specifications.

Wouldn't it be tragic if you passed up that honey—just because you didn't inquire what the prices actually were?

Here and there that's happening, we fear. Happening because people who want Buicks aren't getting the actual facts.

Maybe you didn't know that there are five 1940 Buicks at five different price ranges.

That every one of these has a big, husky, straight-eight engine electrically balanced after assembly by Buick's own exclusive process.

That soft, stout coil springs are found on every one—that every one has recoil-mounted Knee-Action, finger-flick transmission, bona fide Buick styling—features literally counted by the dozen.

Sales are hitting new highs—so Buick dealers are ready to make swell deals.

Buick prices begin at \$895*
for Business Coupe (Illustrated)

Maybe you didn't know, above all, that for Buick SPECIAL models, current prices begin as low as \$895* for the business coupe, delivered at Flint. That even when you add transportation based on rail rates, state and local taxes (if any), and optional equipment and accessories, delivered prices are the lowest ever on such value.

But all that's true. You can prove it any day by asking for a demonstration that costs nothing, and involves no obligation.

So why take a chance of missing something that could be yours for the trying? Go see your Buick dealer now!

Prices subject to change without notice.

"Best buy's Buick!"
EXEMPLAR OF GENERAL MOTORS VALUE

GUY CHEVROLET CO., Inc.
Artesia, New Mexico

SEE THE GENERAL MOTORS EXHIBITS AT THE NEW YORK AND SAN FRANCISCO FAIRS

WHAT'S WHAT in NEW MEXICO

News Briefs of the "Sunshine State," Gleaned from Many Sources

Earl Stull, state registration station director, ordered removal of border signs requesting tourists to slow down to 15 miles an hour as they enter the state. "Some of the entry station boys have been blowing whistles at tourist cars which have ignored the signs," said Stull, and it makes a bad impression. "They have no right to do that. The signs are going to be removed, and passenger cars need not stay at the ports if they don't want to."

Thomas E. Owen of Clayton, coordinator of New Mexico's annual battles against grasshoppers, expressed belief last week that the infestation this year would be minor. Practically no hopper eggs beds remain in Colfax, Union, Mora, Harding and San Miguel Counties, where the invasions of recent years have been most severe, but a few beds have been located in Quay and Guadalupe Counties, he said.

The Jicarilla Apaches of Northern New Mexico are taking no chance on the difficulties that the five civilized tribes of Oklahoma struck along with oil wealth. The 733 tribesmen living on a reservation near Dulce, recently had hopes spurred for riches from oil to be found on their land, thought possibly to be an extension of a southern Colorado pool. Before they consented to the leases, however, the Apaches required the deed of all mineral and lumber rights on individual allotments to the tribe as a whole so that any income from oil would be communal tribal property.

An attorney general's opinion held that the New Mexico primary law contains no provision for election contests, although it does provide for a recount when a candidate feels it is merited. After the recount, the decision of the county canvassing board shall be "absolutely conclusive," Attorney General Filo Sedillo advised Secretary of State Jessie Gonzales. Primary ballots may be destroyed after adjournment of the state canvassing board and need not be kept 75 days, as is necessary in general elections.

The regular May session of the State Supreme Court has been postponed from May 20 to June 3, Court Clerk Herbert Gerhart announced.

Several chivalrous young state-house employes quickly snatched a long awaited opportunity Wednesday of last week, when a local power failure left Lena Pino, petite, brunette capitol elevator operator, stranded between floors. Miss Pino's cries for help caused a mild stampede in the second floor corridor before she was pulled to safety through a trap door in the top of the elevator.

The New Mexico Lobo, University of New Mexico student publication, has received the rating of "First Class Honor, Excellent," from the Associated Collegiate Press. This is the highest ACP rating The Lobo has ever received. Reynold (Red) Johnson of Carlsbad, who will receive his degree in June, is editor of the school newspaper.

The State Supreme Court held that, under New Mexico law, conditional sales contracts must be in writing. The majority opinion, with Justice Sadler dissenting, reversed a Bernalillo County District Court judgment granting R. L. Allison, Albuquerque highway contractor, a writ of replevin for the recovery of a house trailer from Ben Niehaus. The suit set forth that Allison purchased the trailer and turned it over to Niehaus, an employe, assessing the cost against an account to be paid out of Niehaus' wages. Lacking full payment, Allison sought to recover the vehicle. The high court found there was no written conditional sales contract between Allison and Niehaus, and held it was the intention of New Mexico statutes "that conditional sales contracts can exist only in writing."

An attorney general's office ruling held that the state tax commission should intervene in cases where municipal and school officials could not agree on a division of tax levies with the 20-mill constitutional limitation. The opinion, written by Assistant Attorney General Fred Federici for George C. McBride, Belen school superintendent, said if school and city authorities could agree, the matter was in their hands; if not, the tax commission must "make an equitable distribution."

State Game Warden Elliott Barker is getting fed up with repeated tales of the strange "what-is-it" of the San Andreas Moun-

tains, variously reported to be an ibex, a unicorn or some other such exotic creature. "It's just a female mountain sheep, which has horns similar to those of the ibex," he says, adding that the ibex is strictly an Old World denizen. For that reason, says the warden, he isn't issuing any permits for "what-is-it" hunting trips.

The state merit system commission said that a field survey of jobs would be made at the Miners Hospital in Raton, the Industrial School in Springer and possibly the Insane Asylum at Las Vegas. The work is preparatory to classification of the employes in the institutions under a civil service merit system.

Thirty Navajo Indian students from Fort Wingate, near Gallup, and a group of high school seniors from Quay, were among the 482 persons who visited Carlsbad Caverns May 9.

The Post Office Department has assured Senator Chavez that a commemorative Coronado stamp will be issued next August in connection with the celebration in New Mexico. Chavez asked Clinton P. Anderson of Albuquerque, managing director of the New Mexico Cuarto Centennial Coronado celebration commission, to name a committee of New Mexico artists to draft suggested designs for this stamp. The designs will be sent to the senator in Washington and relayed to the department for final consideration.

A little known group of mining people who live exactly as did their ancestors in '49 still pan, weigh and exchange gold at Jicarilla. And students at Eastern New Mexico College's summer school in Lincoln County, starting June 3, will have actual experience at this camp as a part of their study in the history of the Southwest under Dr. Alfred Crofts, professor in social science at the college. They will visit the remote Jicarilla camp and may talk to the old-timers who can remember the White Oaks gold rush of 1881-1900. Lincoln County, said Dr. Crofts, has been the scene of more gold production than almost any other equal area in the Southwest. A variety of other courses will be offered at the Lincoln County school, at the county museum, and perhaps at Bonnell's ranch. Included in the staff will be Mrs. Helen Rammo, formerly of Silver City Teachers College, who will conduct the art work. A resident of Ruidoso, Mrs. Rammo, wife of a famous artist, will have the indigenous work of Peter Hurd, who lives nearby, to draw upon as an example of what may be done in painting the Sierras.

Children's diseases, led by whooping cough, continued to top the State Health Department's weekly list of communicable diseases, released last week. Whooping cough, however, dropped to 50 cases from the previous week's 144. Next in line were measles, with 36 cases, chickenpox with 35 and mumps with 33. The new whooping cough cases brought the year's total to 805, compared with 378 for the comparable period last year.

Calling Cards, 100 for \$1.75, on best grade paneled or plain stock. The Advocate.

Lamb Chops cooked en Casserole

Dorothy Greig



MEAT casseroles can truly be listed among the delights of life. As an example, consider this Lamb Chop Casserole. The long oven heat coaxes the meat to fork tenderness. The juices from the meat mingle richly with the tomato soup welling in lazy bubbles around the chops. Such a dish is to be eaten with zest and remembered with respect.

Lamb Chop Casserole
 5-6 shoulder or rib lamb chops
 1/4 tablespoon flour
 1/4 teaspoon pepper
 5-6 slices of onion
 5-6 slices of green pepper
 1 can condensed tomato soup
 1/2 Mix the pepper and flour and dredge the lamb chops in the mixture. Then place in a casserole and on each chop place one slice of onion and on the onion place one slice of green pepper. Pour one can of tomato soup over all. Cover the casserole and cook in a moderate (350°) oven for 1 1/2 to 2 hours. Serves 5-6.

In The WEEK'S NEWS



HOLLAND NEXT? As war menace spreads to lowlands, Holland's troops man their defenses.



UNDER HUGE GUNS of British battleship, Winston Churchill, First Lord of Admiralty, issues challenge to German Fleet to "fight it out."



HOLLYWOOD play clothes now appear in Alice blue. Here Phyllis Brooks is wearing a one-piece Alice blue jersey.



HOLDING RACING SULKY over his head, circus performer in New York jumps to back of galloping horse as the pink-lemonade season starts.



RESCUED after ski tragedy on Mt. Hood, Ore., Jacques Lorentz is revived with cup of steaming hot coffee. His comrade died.

THE CAPITOL DOME as seen through a tracery of Japanese cherry blossoms. The blooming trees, a friendship gift of Japan, in Washington's traditional sign that spring has arrived.

PEOPLE WITH EXPERIENCE are choosing the GAS refrigerator

because it
freezes with
NO MOVING PARTS

PEOPLE who've had experience with other types of automatic refrigeration have learned to want permanent silence, continued low operating cost and years of carefree service.

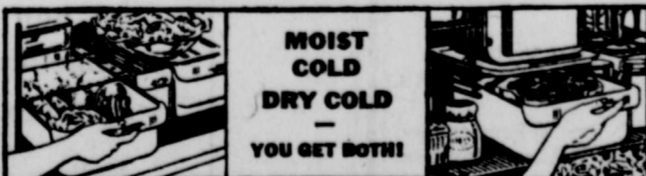
That's why more and more of them every year are changing to Servel Electrolux.

And you can take the word of Servel's 1,500,000 users that it saves enough to pay for itself!

Whether you're about to replace your present automatic refrigerator . . . or buy your first . . . see our 1940 models now!



AND BESIDES . . . SERVEL ELECTROLUX IS ADAPTABLE TO EVERY NEED



DEW-ACTION FRESHENERS keep vegetables and fruit always moist and full of flavor.

PLUS . . . Flexible Interior Arrangement. Trigger Releases for Trays and Cubes.

The new 1940 Servel Electrolux offers striking new, modern beauty . . . many new conveniences and a host of additional features that make its everyday use a real joy to busy housewives. Words can't tell the whole story . . . see the Gas Refrigerator today!



Farmers, Ranchers Are to Consider Program for 1940

Individuals to Recommend to County Committee on May 20

Individual farmers and ranchers in all counties of New Mexico will make recommendations to their county committees by May 20 for practices to be performed under the 1941 agricultural conservation program, according to an announcement by Fred L. O'Cheskey, chairman of the state ACP committee.

After recommendations are made in the counties, district meetings will be held at which two county committeemen, one farm and one range, and the county extension agent from each county will meet with representatives from other counties, and from these meetings will come recommendations to the state committee. The farm program recommendations will be

taken by a member of the state committee to a national meeting in Washington, D. C., to be held July 10, and the range program recommendations will be taken to the national range meeting, to be held at Midland, Tex., June 24.

District meetings will be held according to the following schedule: Northeast district, Mosquero, May 20; southeast, Roswell, May 20; central, Santa Rosa, May 21; northwest, Albuquerque, May 22; southwest, at Silver City, May 24.

Many a man who would walk a mile for a cigarette would not turn around to flip the ashes into a tray.

For
TAXI
Call 221
24-Hour Service
Artesia Cab Co.

"AGAIN, I HAVE CHOSEN THE BENDIX

HOME LAUNDRY"

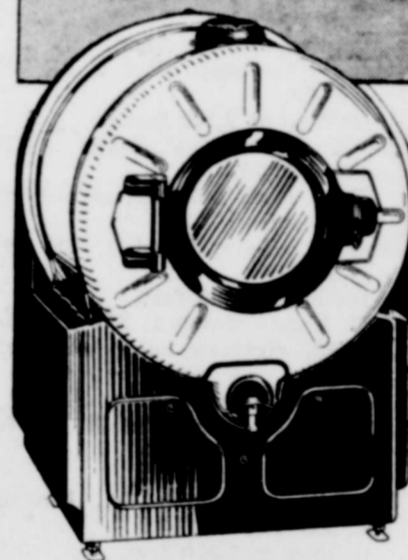


Mrs. Burbank

Says Mrs. Gertrude Burbank
Noted Home Economist

Take a tip from one who knows—see the new Bendix Home Laundry—every housewife can afford—makes washing quicker, easier—your hands never need to touch water.

CLOTHES MAKE A WOMAN
.. very tired on washday



TRY THE BENDIX
WAY TO GLORIOUS
CAREFREE
Washdays!

WASHES
RINSES, DAMP DRIES

\$109.50

PLUS SMALL
INSTALLATION CHARGE

SEE THE NEW LOW-PRICED
BENDIX HOME
LAUNDRY

AT THE ADVOCATE'S

Happy Kitchen Cooking School
Ocotillo Theater

It's not the fashion to wash clothes the old way . . . to waste precious hours of your life over a steaming washing machine, doing a backbreaking, man-sized job fifty-two times a year. The Bendix is the answer—a new, low-priced answer—to your question: But is there a way to wash clothes without any work? Yes! And we will be happy to show you how the new Bendix Utility Model will make your washdays a simple matter of flipping a switch. Use a Bendix Home Laundry just once, and washdays will become EX-washdays forever!

McClay Furniture Store Mann Drug Co.

Classified
FOR SALE

FOR SALE—Five-room dwelling, sleeping porch, one-half block from high school. Nice location. Priced to sell. Fred H. Beckwith, 905 Richardson St. 20-1tp

FOR SALE—Six-room dwelling house, sleeping porch, two acres land, nice location for a home, 1/2 mile from town. Fred H. Beckwith, 411 W. Main. 20-1tp

FOR SALE—New and reconditioned band instruments, 12 to 18 monthly payments, if necessary. E. L. Harp. 20-3tc-22

FOR SALE—Small cafe, doing good business. Oilfield trade. Near Artesia. Have other business. Bargain for cash if sold at once. Address Box 342, Artesia. 20-1tp

FOR SALE—Buick automobile, good condition, only 36,000 miles. Priced to sell. Inquire at The Advocate Office. 20-1f-xx

FOR SALE—Out-board motors and boats. Dealer, Victor, Haldeman, Phone 388-R2. 20-1tc

FOR SALE—Nice fat friers, 50c each. See Mrs. Alvin Payne, phone 383-J2. 20-2tc-21

FOR SALE—Four-room stucco residence, plenty water. Cash or trade for car. One mile west, on Hope highway. Inquire week-ends. J. L. Journey. 19-2tp-20

FOR SALE—One caterpillar tractor 30; one Tumblebug scraper; also one tractor plow. Write or see E. A. Strange, Weed, N. Mex. 19-3tp-21

FOR SALE—\$450 Star bungalow piano for \$175. Small payment down, balance in monthly payments. Inquire at Artesia Advocate office. 19-3tc-21

FOR SALE—Three lots 75 x 140 feet, one-half block off Main Street in original town. Price reasonable. See Joe Richards. 19-4tp-22

FOR SALE—Twenty-three lots, 50 x 150 ft. Two and one-half blocks south of Hospital. See Frank Barton, 802 S. First St. 20-1tc

FOR SALE—Electric food mixer and fan, almost new. Shipley's Second Hand Store, West Main, Artesia. 20-1tp

FOR SALE—Modern brick home in Roswell. 3 acres land, landscaped lawns, shrubs, trees. Artesian well, windmill, concrete tank for irrigation, swimming. 6 large major rooms. 2 large halls, connecting French doors. 4 semi-finished basement rooms. Hardwood floors. Venetian blinds. Steam heat, oil burning furnace. \$6,000. Will sell furnished. Write or inquire Turner Investment Co., Roswell, N. M. 17-4tp-20

FOR SALE—Small acreage, attractive building sites on Hope Highway, this side of golf course. Also city lots. See O. R. Gable, 902 Washington. 17-1tc

FOR SALE—Complete line of nursery stock including Juniper, Arbo Vita, Mahonia, Photinia, Box Woods, Nandinas and Eucynimus. Carlsbad Floral, Carlsbad, New Mexico. 14-1tc

FOR SALE—North 25 lots in block 26, Fairview Addition to Artesia. Artesia Alfalfa Growers Association. 12-1tc

FOR RENT

FOR RENT—Four-room modern house in Lake Arthur, June and July only; electric refrigerator; all utilities paid. Two months for \$50, paid in advance. References required. John R. Moore, Lake Arthur, N. Mex. 20-2tp-21

FOR RENT—3-room apartment, all bills paid. Phone 227. 20-1tc

FOR RENT—Bedroom, close in, outside entrance and connecting bath. Phone 7 or 99. 20-1f-xx

FOR RENT—Nice apartment. All bills paid. Available May 25. Mrs. R. L. Paris, 512 Roselawn, phone 260. 20-1tc

FOR RENT—Three-room apartment with bath. Miss Grace Shearman, 903 S. Roselawn. 20-1tc

MISCELLANEOUS

LOANS for remodeling and refinancing. Long term loans, small monthly payments. Chaves County Building & Loan Assn., represented by E. A. Hannah. 42-1tc

HOME LOANS without red tape, through the Roswell Building and Loan Association. J. S. Ward, loan representative. 203 W. Main, phone 178. 28-1f

Oil Activity—
(continued from page 1)

Location.

Artesia Drilling Co., Hoffman 1, SE SW 14-17-24.
Drilling at 1,090 feet.

Mac T. Anderson, Nesson 1, SW SW 4-16-30.
Total depth 2,925 feet; shut down for orders.

H. S. Wilder et al, Young 1, SE NW 23-16-29.
Total depth 3,095 feet; shut down for orders.

Sam Montgomery, Kaltenback 1, NW NW 24-16-27.
Total depth 2,243 feet; shut down for orders.

Clark & Cooper, Ward 1, NW SE 20-16-27.
Total depth 2,500 feet; plugging to abandon.

Archer & Jones, Massie 1, NW NE 20-18-29.
Total depth 3,350 feet; shut down for orders.

Powell & Matthews, Levers 2, NW SW 33-16-29.
Total depth 2,307 feet; gas gauged 60,000 feet; shut down for orders.

Ployhar & Rook, Gates 1, NE SW 15-18-30.
Drilling at 2,875 feet.

H. W. Martin, Gates 2, NW NW 23-18-30.
Total depth 3,271 feet; waiting on test.

Mac T. Anderson, Root 2, NW SW 12-17-29.
Total depth 2,478 feet; 7-inch casing cemented at 2,355 feet.

C. L. East, Root 1, SE SW 12-17-29.
Drilling at 2,275 feet.

C. B. Buck, Lockhart 1, NE NE 1-17-28.
Total depth 2,143 feet; running tubing.

H. W. Martin, Gates 4, SW SW 15-18-30.
Drilling at 2,570 feet.

Weiner & Stogner, State 1, SE SE 30-12-32, Lea County.
Total depth 1,238 feet; running 8-inch casing.

J. B. Cowden, State 1, SW SE 3-17-29.
Total depth 2,976 feet; swabbing.

George Key, Jr., Key 1, SE SE 11-17-29.
Total depth 2,552 feet; swabbed 85 barrels in 8 hours.

Crumley, Levers-State 1, NW SW 34-17-28.
Total depth 3,384 feet; shut down for orders.

O. H. Randel, Gates 1, SW SE 22-18-30.
Drilling at 2,280 feet.

Emperor Oil Co., Puckett 6, SE NE 24-17-31.
Drilling at 2,920 feet.

Emperor Oil Co., Puckett 7, NW SE 24-17-31.
Drilling at 3,400 feet; oil show 3,350-60 feet.

Danciger, Turner 6, SE SW 18-17-31.
Drilling at 1,670 feet.

J. B. Mulcock, Etz 1, SW SW 25-16-30.
Drilling at 1,690 feet.

Mac T. Anderson, Root 5, SE SE 1-17-29.
Drilling at 2,140 feet.

Grober, Mann et al, Riggs 1, NE NE 7-20-30.
Total depth 240 feet; shut down for repairs.

May Weathers, Flood 1, SE SE 24-18-23.
Drilling at 820 feet.

Jack Harris, Josey 1, SW SE 19-20-23, eighteen miles south of Hope.
Drilling below 75 feet.

Martin Yates, Jr., McCall 1, SW SW 24-18-26.
Drilling at 200 feet.

Republic Production Co., Russell 9, NW NE 18-17-31.
Drilling at 1,000 feet.

Schumaker, Levers 1, NE NE 33-16-29.
Drilling at 340 feet.

G. E. Woods, Simon 1-B NE NE 30-17-32.
Rigging up.

CARD OF THANKS

We wish to express our appreciation and thanks to our friends for the kindness and sympathy shown us during the illness and death of our loved one.

Mr. and Mrs. G. O. Parham
Mr. and Mrs. E. H. Bowman
and family
G. A. Parham and family. 20-1tp

WANTED

WANTED—Farm work team, a wagon and second hand harness. Weight of horses 1,100 to 1,200 lbs. each. Address K. P. Burtner, R.F.D. 1, Artesia, New Mex. 19-3tp-21

LOST

LOST—One ewe with two lambs. Notify W. T. Haldeman. Phone 388-R2. 20-1tc

Political Announcements

RATES
Strictly Cash With Copy

State Offices ----- \$25.00
District Offices ----- \$20.00
County Offices ----- \$15.00
Senator and Representative. \$10.00
Probate Judge ----- \$10.00
Surveyor ----- \$10.00
County Commissioner ----- \$10.00
Precinct Offices ----- \$ 5.00

The following candidates submit their announcements, subject to the action of the Democratic Primary:

For County Commissioner, Dist. 3:
JUDAL TERRY
Cottonwood

Rotary—
(Continued from page 1)

honor guest and who has stressed that ideal in his Rotary work the last year.

Assisting in the mock wedding were Mrs. Arba Green, who carried a large dog collar on a plush cushion, to be used when the "knot was tied," and Mrs. M. G. Schulze, the "flower girl." Charles Morgan was best man and Walter Fulbright of Roswell, president-elect of that club, stood around too, probably to catch the "bride" when "she fainted" in the midst of the wedding. Neil B. Watson of Artesia made the expected objections to the union.

A more serious note was instilled in the meeting by music by a string ensemble under the direction of Doris Deter Welborne. Mrs. Welborne, exceptional violinist of Hagerman, was assisted by Mrs. Cecil Rott, cellist, and Mrs. Wallace Gates, pianist, both of Artesia.

The meeting, one of the most successful inter-city Rotary meetings ever held here, was attended by 107 persons, of whom thirty-four were from the Roswell club.

Suit—
(Continued from page 1)

Defendants in the action are: Mrs. F. Y. Moore, Omaha, Neb.; E. P. Bach, Artesia; Mrs. J. A. Parker, Artesia; Jack Smith, Stogerman; C. Y. Evans, Artesia; Mrs. J. Bohana, Lake Arthur; J. W. Hart, Lake Arthur; F. J. Mullenax, Lake Arthur; J. W. Mullenax, Lake Arthur; G. O. Smith, Lake Arthur; Daisy Sharp, Laguna Beach, Calif.; J. J. Peacock, Hagerman.

Jim King, Hagerman; Mrs. W. J. Rhodes, Hagerman; M. L. Rhodes, Hagerman; H. H. Howard, Hagerman; J. L. King, Hagerman; J. D. Ford, Deming; R. H. Grant-ham, Hagerman; E. M. George, Hagerman; Reno Haley, Hagerman; A. E. Watford, Hagerman; Hal Bogle, Dexter; J. R. Beard, Dexter; W. R. Ratcliff, Dexter; H. L. Miles, Dexter; R. W. Elliot, El Paso; R. R. Richmond, Dexter.

Federal—
(Continued from page 1)

March alone, over March, 1939, was 83 per cent. And exports during the first quarter of this year decreased by 30 per cent, as compared with the first three months last year. This, Fell said, is in spite of the general false belief last fall that the war in Europe would increase exports.

In face of these conditions, Fell said, petroleum storage is increasing to a point where something must be done in order not to over-produce. And, if regulation of the condition does not come from within the industry, he said, he fears it might lead to federal regulation.

"We are facing serious days in the world and this country," Fell said, "so it is wisest that we bring production down to consumptive demand. I believe the states can do it. But if they don't it still will be done! This should be one industry which has the courage and statesmanship to solve its own problems."

Also appearing on the program was C. E. Buckner of Tulsa, Okla., executive manager of the Independent Petroleum Association of America, who explained the functions and internal workings of the organization for the benefit of the members present.

C. J. Dexter of Artesia, vice president of the association for New Mexico, presided. Prior to the speaking program he introduced Frank Worden, state land commissioner, and A. Andreas, state geologist, both of Santa Fe; Mayor Emery Carper of Artesia and Martin Yates, Jr., both directors of the association, all of whom were at the speakers' table. Also introduced were H. G. Watson and M. E. Baish of Artesia and Harry Leonard of Roswell, directors, and Carl Folkner, who was in charge of arrangements for the banquet and worked hard in making it a success.

Typewriters, Portable and Upright, new and rebuilt, \$7.50 up—The Advocate.

First Show of Ropers' Club Is Great Success

The first annual rodeo and show of the Artesia Goat Ropers Club at the club arena Sunday afternoon was a great success both from a performance and audience standpoint, for some splendid events were presented, both by members of the club and outside guests and the cars which lined the arena could not all be pulled into line in order that everyone had a grandstand seat.

It had been the intention to give the results of the affair, but they were not available, as special roping and riding events were added to the program as the afternoon advanced.

However, the Goat Ropers Club members started the afternoon off with their own specialty—that of roping goats! Then came an event, in which prizes were offered and in which horsemen roped and tied goats against time.

Calf roping came in for its part, as well as team roping, in which two men would take off after an unsuspecting calf, both intent on roping it, each armed with a rope.

One of the highlights of the afternoon was the bell-calf roping contest, in which eight calves were turned out of the chute, to be followed by an equal number of "cow-boys," but each contestant had to rope a calf and peg it before he was eligible to rope the bell calf. Clyde Jones excelled at this sport and won the prize money.

Bronc riding added a real old Wild West flavor to the show, as several brave, though foolish, young men allowed themselves to come from the chute astride out-laws.

The members of the Goat Ropers Club expect to put on many other public performances during the season, even though they may not be matched contests, as were those Sunday.

Poppy Day Date Set for May 25 By the Auxiliary

Poppy Day will be observed in Artesia and throughout the nation on May 25, the Saturday before Memorial Day, Mrs. D. C. Blue, president of Clarence Kepple unit of the American Legion Auxiliary, announced today. On that day all Americans will be asked to wear memorial poppies in tribute to the World War dead and to aid the living victims of the war.

The little red memorial flowers will be distributed here by women and girls of the Clarence Kepple unit, under the direction of Mrs. Alex McGonagill, chairman of the Poppy Day committee. All contributions received for the poppies will go to Legion and Auxiliary welfare work for the disabled veterans and their families and the families of the dead.

"We feel that Poppy Day will have increased meaning to America this year," said Mrs. Blue, "because warfare in Europe has renewed the memory of those boys of ours who gave their lives 'over there' twenty-two years ago. It is for them that we put on the poppy each year, to show that we still remember and honor their sacrifices. It is the flower which grew where they fell and which now blooms on the coats of Americans who appreciate their service."

"Events of the last year have shown us clearly that to be secure the United States must have men ready and able to defend the country, willing to give their lives in its defense, if necessary. We can be thankful today that we had such men twenty-two years ago. From them we can draw inspiration for the patriotic service necessary to maintain our freedom and democracy against today's dangers. Wearing their flower over our hearts means that within our hearts their love of America still lives."

Chief—
(Continued from page 1)

Chief Richards and Calvin Dunn, assistant chief of the Artesia department, attended the school the whole three days. Lee Francis and Herman Dick Junes, members, were there for the sessions Monday.

Hot Springs was chosen for the 1941 convention.

WHEATLEY FAMILY TO LEAVE FOR NEW YORK

Mr. and Mrs. Rex Wheatley and their youngest daughter, Barbara, expect to leave Sunday for New York City where their second daughter, Miss Joan, will receive her master's degree, majoring in sociology, at Columbia University. Miss Wheatley, a Phi Beta Kappa, graduated from Woodbury College in Los Angeles last year.

The Wheatley family will be joined by their son, Richard, of San Diego, Calif., who will fly to New York City and return here with them. They expect to be away about three weeks and also expect to visit the New York World's Fair before returning.

Artesia Wins Over Carrizozo Sunday On Ruidosa Course

Take Tournament 41 to 18—Carlsbad, Las Cruces Fail to Come

Only Artesia and Carrizozo golfers showed up Sunday on the course at Ruidosa for a four-city tournament, but the two groups played it out and members of the Artesia Golf Club came home victors, winning over the Carrizozo boys 41 to 18.

Carlsbad and Las Cruces teams were to have played, but failed to arrive. Twenty-three Artesia men played and the majority of them were accompanied there by their wives.

Although it was not considered a match between the two cities, because of the scheduled four-way play, it made the second time this season Artesia has won over Carrizozo, the other time being several weeks ago on the course here. Artesia plans to go to Carrizozo soon for a return of the match here.

The scores, the Artesia men listed first in each case and the advantages, counting a point for each nine holes and the eighteen:

H. Bailey lost to Ralph Petty 3; L. Bailey lost to W. Gallagher 3; Bill Linell lost to Ted Percy 3; J. A. Clayton, Jr., beat J. Darby 3; Hugh Donald Burch lost to L. P. McClintock 3; R. M. (Tex) Henderson tied C. Lodgins; Bob Bouriland beat Roy Meeks 3.

H. F. Jones lost to Dr. Turner 3; Earl Bigler beat Pat Kirke 3; B. E. Spencer beat M. D. Finley 3; A. W. Harral beat A. Neil 3; Frank Palmer beat E. Estrado 3; Neil Watson beat J. Joyce 3; F. W. Springer tied W. Harris; Fritz Crawford beat L. F. Backs 2.

J. J. Terry beat T. Spencer 3; C. A. Baker beat Percy Parker 1; John Gates beat Roy Shafer 3; Harold Crozier beat L. Butterfield 3; Oscar Samelsson tied J. Stephens; A. V. McGuire tied Bud Nelson; Vance Lowery beat B. E. Penix 3; Roy Langston beat B. Belcher 3.

A mixed Scotch foursome tournament is planned at the Artesia Golf Club course Sunday.

Lions Are Quizzed On Current Events At Weekly Meeting

The greater part of the meeting time Wednesday noon of the Artesia Lions Club was taken up with an interesting quiz under the leadership of Dr. L. R. Clarke, program chairman.

The quiz had to do with current events, including war news, the arts and literature.

Darrell Swayze was a guest of the club.

PARHAM INFANT DIES OF WHOOPING COUGH

Linda Rae Parham, 9-month-old daughter of Mr. and Mrs. G. O. Parham of Lakewood, died about noon Saturday in Artesia Memorial Hospital of whooping cough.

Funeral services were from McClay Chapel here at 2:30 o'clock Sunday afternoon by the Rev. John S. Rice, pastor of the Methodist Church. Burial was in Woodbine Cemetery.

Miss Florine Muncy is home to spend the summer vacation with her parents, Mr. and Mrs. Nevil Muncy.

Artesia Wins Over Carrizozo Sunday On Ruidosa Course

Take Tournament 41 to 18—Carlsbad, Las Cruces Fail to Come

Vivid Cotton Frocks

TO TURN HOUSEWORK INTO FUN

That's What GERTRUDE BURBANK
Home Economist

Recommends

Wonderfully smart and new, with details you can tell are patterned after really expensive styles!

GRADUATION GIFTS

Nighties
Slips
Hose
Hand Bags
Costume Jewelry



The Toggery Shop

HAVE YOU MET THE LADY WHO NEVER READS THE ADS?

GO INTO her kitchen. The shelves are filled with familiar brands of soup and soap and foods of all sorts. Her electric iron and ice-box have been advertised regularly. So have her rugs and towels and table silver. SOMEBODY must have been reading "the ads" . . . asking for known quality . . . buying the goods . . . giving them leadership.

Few women now are content to miss the marvelous comforts of the times. Almost every one is planning to make next year easier and pleasanter than this year. YOU read the advertisements with interest because in them you find the freshest news and the most practical ideas about keeping house—and about all other branches of the modern art of living.

Naturally, your interest and your confidence grow when you see the same product appearing over and over again. Improved . . . better now than ever, but an old friend, anyway. Something you can rely on to meet a need, and do a job.

Follow the advertisements in this paper carefully. They are full of interesting facts and useful ideas. They will save you time and money . . . and bring you better things.

Artesia Advocate

VOLUME THIRTY-SEVEN

ARTESIA, NEW MEXICO, THURSDAY, MAY 16, 1940.

NUMBER 20

Parade of Women to Cooking School Gets Under Way Today



Dozens of Anxious Artesia Homemakers Are Entering Ocotillo Theater as Forms Of The Advocate Are Locked Up Today

And Here Is "Teacher"



MRS. GERTRUDE BURBANK

As the forms of The Advocate were being locked up this morning through of women were entering the Ocotillo Theater for the first day's session of the three-day Happy Kitchen Cooking School, to continue Friday and Saturday mornings. The doors are being opened each day at 9 o'clock and Mrs. Gertrude Burbank, home economist and cooking expert, who is in charge, begins her demonstrations at 9:30 o'clock.

From the conversation of women as they entered the theater, which included reference to former cooking schools sponsored by The Advocate, great enthusiasm is being shown.

Because of the immense amount of information of Mrs. Burbank on cooking and other home economics subjects and her reputation as a lecturer, it is certain that women will come away even more enthusiastic. And it is believed the majority will return tomorrow and Saturday mornings.

Some of the women will take home with them this noon not only a greater knowledge of the problems of cooking and running a home, but gifts from manufacturers and local firms. The same will be true on each of the remaining days of the school and at the close of the school late Saturday morning a Roper range, the gift of the New Mexico Eastern Gas Company, will be presented to someone who will have attended at least one of the three mornings.

The occasion this morning, eagerly anticipated by the women of Artesia since The Advocate made its announcement some days ago that it was arranging to bring Mrs. Burbank to this city as a service to its women readers, was the first of her talks on cookery, homemaking, budgeting, and the like.

Mrs. Burbank is a woman of outstanding knowledge of the problems of homemaking and infuses her talks with this knowledge. The fund of authentic information which she brings to her cooking school has been garnered through preparation and enhanced by continued years of study and experience. Yet there is nothing of the "teacher" about her or her presentation of her subjects. Her dignity is threaded with a gaiety and blithe wit that make her talks, aside from their practical and serious value, a whole-hearted delight.

Every cooking and homemaking problem is included in Mrs. Burbank's talks and her sane and workable interpretations and how its complex problems may be solved have been the inspiration and guide of multitudes of women throughout the country. Her discussions are definite, clear-cut, explicit.

And so, with Mrs. Burbank's appearance, bees are buzzing in bonnets. New ideas, new viewpoints, new inspirations, new helps and new determination are planted by Mrs. Burbank's assertion that anyone who will, may develop her ability to cook.

What are your problems? Fallen cakes, soggy pies, heavy biscuits? Mrs. Burbank knows the solution. If there is some question you would like to have her answer, drop it in the box at the entrance of the theater which has been provided for this purpose. Mrs. Burbank will reserve a period at the close of each lecture for answering such inquiries. Questions need not be signed.

The old adage that "all women are born cooks" is a fallacy today, for to be a cook is not enough; homemakers must have a knowledge of food, its relation to health and the proper way to prepare it, and the proper way to plan menus that give a well-balanced meal three times daily. To have this knowledge takes years of specialized study and training, which has probably never been acquired by the majority of women.

There is an art in marketing today. There is much that perhaps you have not had time to learn about. This is one of the subjects Mrs. Burbank is discussing. Perhaps you would like to know how to plan a meal from left-overs, or perhaps you are one of those homemakers who can't stay within your budget, and would like to know some short cuts that will help you do so. There is not one item that (Continued on back page, col. 1)

Individual Pork Shoulder Steaks Are an Ideal Choice

Steaks cut from the shoulder of pork garnished with mint leaves and cauliflower flowerettes and served with corn bread.

Hearty, Economical Pork Steaks



Everyone likes to serve individual steaks both for a family meal and for a guest dinner. Pork shoulder steaks such as those pictured above give you the rich, delicious flavor of pork in a form that is easy to serve, easy to prepare and, not to be overlooked, easy on the pocketbook.

The steaks pictured, cut from the pork shoulder, are most satisfactory when nearly an inch thick. Mrs. Burbank, home economist, suggests. Brown them on both sides in a small amount of fat. When brown, add three or four tablespoons of hot water, cover the pan and cook the steaks slowly until they are thoroughly done. About an hour should be allowed for steaks an inch thick. It is important to cook all cuts of pork thoroughly, for the rich flavor of the meat is developed fully when it is thoroughly cooked.

A Pretty Platter, Too
The steaks in the picture, sometimes called shoulder chops of pork, are served with steamed cauliflower and corn bread. Perhaps you'd like to cook the cauliflower in tomato juice to give it flavor slightly different, and good too, as well as color that's bound to make a pretty platter.

Two small sliced onions, a small stalk of celery diced, and one-half

teaspoon of powdered sage may be added to the steaks at the same time the water is added if the flavor of vegetables is desired with the meat.

Creole steaks make an entirely different dish.

Creole Steaks
4 shoulder steaks, 1 inch thick; 1 No. 2 can tomatoes, 6 stalks celery, salt and pepper.

Brown the chops on both sides in a small amount of fat. Place in a baking dish. Cover with diced celery and over all pour tomatoes. Season with salt and pepper. Cook forty-five minutes to one hour in an oven at 350 degrees F.

MAPLE CREAM GINGER ALE

2 teaspoons maple syrup, 1 tablespoon heavy cream, ginger ale. Put maple syrup in bottom of a chilled glass, add cream, blend with a silver fork and fill glass with ginger ale. Mix until frothy and serve at once.

PRUNE MILK DRINK

1 cup evaporated milk, diluted with 1 cup water, 2 cups prune juice, 1 teaspoon lemon juice. Combine ingredients and stir well or shake vigorously.

SUBSCRIBE FOR THE ADVOCATE

DO YOU LIKE TO COOK? TRY THESE

BAKED CUSTARD

3/4 cup sweetened condensed milk, 2 1/4 cups hot water, 3 eggs, 1/4 teaspoon Morton's Salt, grating of nutmeg.

Blend sweetened condensed milk with hot water, and pour gradually over slightly beaten eggs. Add salt. Pour in a baking pan or in custard cups. Sprinkle with nutmeg, place in a pan filled with hot water to depth of custard, and bake about 40 minutes in a slow oven, or until custard is set.

APPLE PUDDING

Peel and core 4 baking apples. Place in a deep baking dish, fill the centers with brown sugar, dot with butter, dredge with more brown sugar, about a cup in all, and add 1/2 cup water. Cover and bake in moderate oven for 15 minutes. In the meantime, boil 1/4 cup of rice, drain it and add to the apples. Continue baking until the apples are tender and the rice al-

most a mush. Serve hot with cream or vanilla sauce.

STEAMED CHOCOLATE PUDDING

Blend a cup of sugar, 1 tablespoon butter, 2 beaten eggs and a cup of milk. Add 2 cups flour, sifted with 2 teaspoons KC Baking Powder. Add 4 squares melted chocolate. Steam. Serve with walnut marshmallow sauce.

RICE PUDDING

Wash thoroughly 1/3 cup rice. Put it into pudding dish with 1 quart rich milk, a little Morton's Salt, 1/3 cup sugar and 3-4 cup raisins. Flavor with 1 teaspoon of vanilla. Bake slowly 2 hours, stir occasionally. The last half hour add 1/2 cup cream. Cool, cover with thick meringue, top with cocoanut, brown lightly in oven.

Healthful and economical, vege-

tables also provide the easiest way to introduce variety and interest on the menu.

CREOLE CELERY

7 1/2 cups celery, cut in 2-inch lengths; 2 cups canned tomato sauce, 1/4 teaspoon Morton's Salt, 1 teaspoon granulated sugar, 1 peeled medium onion, sliced; 1/2 seeded green pepper, minced; speck of pepper, 1 tablespoon butter.

Cook the celery until tender, about 20 minutes; drain. Meanwhile cook the remaining ingredients together for about 10 minutes and combine with the celery.

CARROT STRIPS

Scrape, slice, cut carrots in narrow strips. Chill in refrigerator. Serve like radishes with Morton's Salt, or dip first in vinegar and then sprinkle with Morton's Salt before taking to table.

If you tire of the commercial fruit juices why not try these unusual and delectable flavor combinations. Many of these will be enjoyed by the children; others will serve as a delightful introduction to a meal.

MULLED PINEAPPLE JUICE

Tie four sticks cinnamon, four cloves, 1/2 teaspoon each allspice and nutmeg in cloth and add to three No. 2 cans unsweetened pineapple juice. Bring to a boil. Add dash of Morton's Salt, remove spices, and serve juice hot in small cups.

TOMATO MILK COCKTAIL

1 cup evaporated milk, few grains Morton's Salt, 2 cups tomato juice, few grains pepper.

Combine ingredients and stir well or shake. For adults season with celery salt, tabasco sauce, or Worcestershire sauce.

Good Coffee Is Begun Many Miles Away From Cup

Good coffee begins hundreds, even thousands, of miles away from the cup in which it is served. It begins, as a matter of fact, where the green coffees are selected, and each successive step contributes to the goodness of the finished product.

Frequently, certain types of green coffees are known by the name of the buyer who also selects them. For instance, a certain high-grade quality of green coffee is known in the market as the "Duncan" type. It is green coffee of this characteristic quality that is bought for Admiration Coffee by the Duncan Coffee Company. In fact, the Duncan Coffee Company is noted among the coffee grading and testing experts for buying only the top of the crop, the finest green coffees that the market affords.

Julius E. Cathalogue, a highly respected coffee authority who has earned the reputation of an expert through many years of experience, is associated with one of the world's largest coffee export organizations. Being so associated, he is in a position to know which roasters buy the finest coffees.

"Throughout the past twenty years," says Cathalogue, "we coffee men have watched with keen interest the rapid growth of the Duncan Coffee Company. The reason for the ever-increasing popularity of their product, Admiration Coffee, is no secret to men of the coffee trade. For we know that the Duncan Coffee Company has always purchased the finest coffees. They always buy the top of the crop."

These fine, high-grade green coffees are blended under the supervision of H. M. Duncan, president and general manager of the company, to produce the distinctive rich, winery and full-bodied flavor for which Admiration Coffee is famous. This blend, which was accepted wholeheartedly when it was introduced in 1918, has not been changed since its popularity was first established.

After selection and blending of the green coffees come the all-important process of roasting. Admiration Coffee is roasted by the most modern process known to the coffee industry—Thermo-Roasting. Thermo-Roasted coffee never comes in contact with charring flames, being gently and uniformly roasted clear to the center of the bean by indirect heat.

When Admiration Coffee is roasted, it is cut—not ground—with razor-edged steel knives in three ways, one to suit every type of coffee maker. Steel cut is intended for percolators and pots and "dripkut" for dripolators.

Admiration is the only coffee on the Southwestern market which has a cut prepared especially for glass coffee makers. Glassdrip Admiration is, in fact, recommended by manufacturers of coffee makers.

Vacuum-packed Admiration, in either the blue tin or the glass jar, affords a superlatively fine, rich coffee guaranteed to give satisfaction. It is also packed in an economical, cellophane-sealed triplex bag.

WANTED—Clean Cotton Bags—The Advocate.

Lamb Chops cooked en Casserole

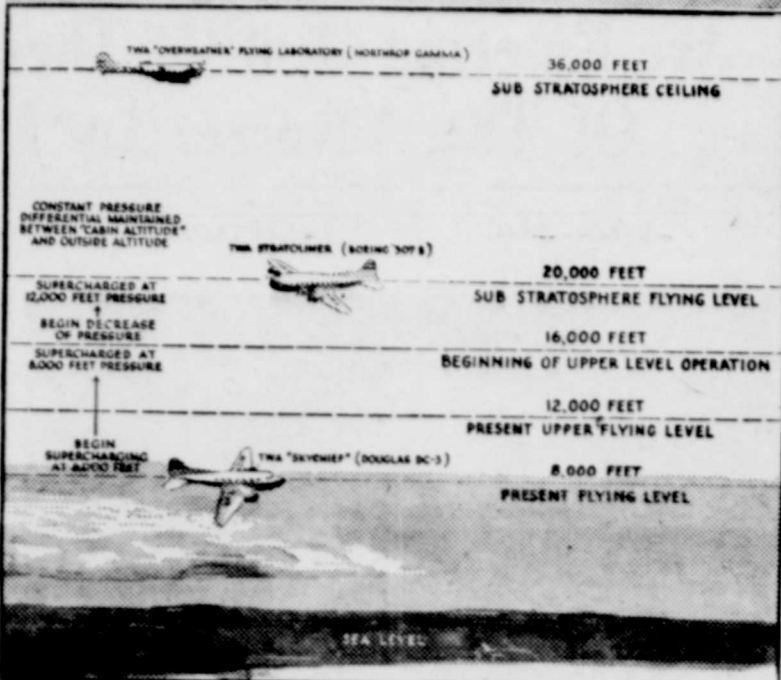
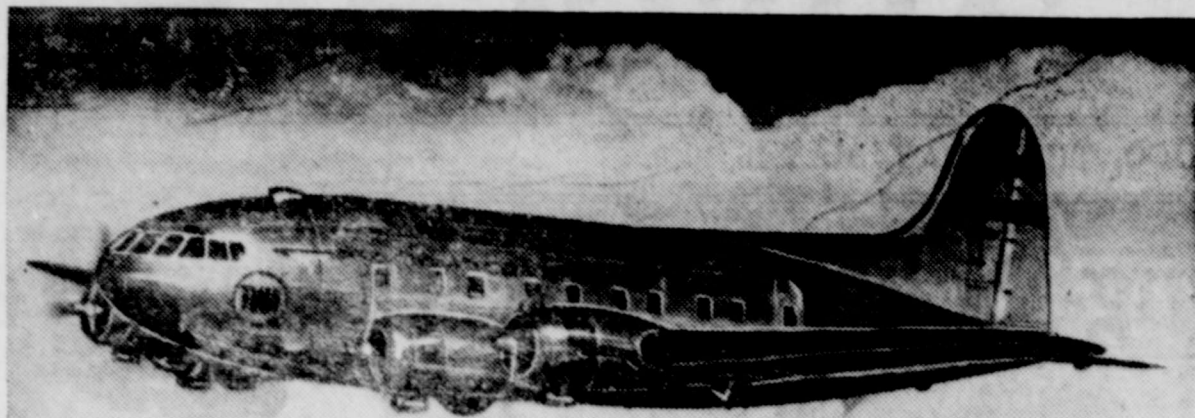
Dorothy Greig



MEAT casseroles can truly be listed among the delights of life. As an example, consider this Lamb Chop Casserole. The long oven heat coaxes the meat to fork tenderness. The juices from the meat mingle richly with the tomato soup walling in lazy bubbles around the chops. Such a dish is to be eaten with zest and remembered with respect:

Lamb Chop Casserole
 5-6 shoulder or rib lamb chops
 1 tablespoon flour
 1/4 teaspoon pepper
 5-6 slices of onion
 5-6 slices of green pepper
 1 can condensed tomato soup
 Mix the pepper and flour and dredge the lamb chops in the mixture. Then place in a casserole and on each chop place one slice of onion and on the onion place one slice of green pepper. Pour one can of tomato soup over all. Cover the casserole and cook in a moderate (350°) oven for 1 1/2 to 2 hours. Serves 5-6.

NEW TWA "STRATOLINER" TO GO INTO COAST-TO-COAST SERVICE



PASSENGERS aboard TWA's new 33-passenger, four-engine Boeing "Stratoliner" soon will fly at an altitude of 18,000 feet with cabins conditioned to maintain lower level "cabin altitudes." The new luxury airliner is the result of five years of research by TWA's chief engineer, D. W. (Tommy) Tomlinson (lower right). The chart shows the altitude explored by Tomlinson in the airline's flying laboratory. The "Stratoliner" shown in flight above, will operate at "overweather" altitudes up to 20,000 feet, while flying levels of present airline planes are 7,000 to 12,000 feet. Three of the five huge planes purchased by TWA are being delivered to the airline the first week in May.

Try This Luscious Marble Cake



Twenty-four automobile license plates and six truck plates are awaiting for their owners at State Police headquarters, Sergeant Bill Akin announced. "These plates were picked up by individuals and turned in to city police, the sheriff, and state police," said Akins. "If they are not called for, it will cost the owners \$1 each for duplicates." Akins listed the plates as follows: 5-644; 6-171; 6-458; 6-229; 6-986; 6-544; 8-069; 9-757; 9-589; 11-692; 12-584; 13-090; 13-340; 14-749; 14-565; 16-206; 16-341; 16-523; 16-828; 17-222; 66-676; 69-171; 72-171. Truck plates: 11-911; 12-463; 12-851; 13-744; 13-439; 21-164.

"This piece of lace is more than fifty years old." "It's beautiful. Did you make it yourself?" And they haven't spoken since.

READ THE ADVOCATE



Dear Miss KITCHEN.
 1. When I bake spaghetti, how can I prevent it from sticking to the sides of the casserole?
 2. Would you explain the recipe term "scald milk"?
 3. May I expect satisfactory results roasting duckling at low temperature?

By Kitty Kitchen
 1. Grease with butter, rather heavily, the sides and bottom of the casserole before baking your spaghetti or macaroni.
 2. When milk is heated until tiny bubbles form around the edges, it is said to be "scalded." Use lowest flame of a modern top gas burner, so milk will not scorch.
 3. Yes! After the duckling is prepared for the oven prick skin all over with a fork. Sprinkle bird with salt and pepper. Roast uncovered at 350° allowing 30 minutes to the pound. Do not baste.

HOUSEHOLD HINTS

By Mrs. Gertrude Burbank
 Conductor of Happy Kitchen Cooking School

To egg and crumb meat, prepare cracker crumbs by rolling with rolling pin and placing on paper ready for use. Beat egg in small bowl, dip meat first in egg then in crumbs. Place on paper few minutes before frying in deep hot shortening.

To bread fish for frying, dry fish slightly and dip in sweet milk and then in flour. Fry in hot fat to golden brown.

Croutons for soup are made of dices of bread sauted in butter, or butter bread before dicing, then placed in hot oven.

To 2 quarts of watermelon rind, cut for preserving, add enough water to cover and 5 teaspoons baking powder and let stand overnight. Proceed making preserves in usual manner.

Stale bread makes a very good and inexpensive wallpaper cleaner. Just rub over paper as if it were an eraser.

Crumbs grated directly from a fresh loaf of bread gives a more delicate color for frying than dried crumbs.

Meat should not be washed but it should be cleaned by wiping with a cold wet cloth.

To mold any gelatine mixture, grease molds lightly with a small amount of shortening and molded mixture will come out perfect.

All sweet puddings require a little salt to prevent insipidity and to draw out the flavor of the different ingredients.

To clean ink stain from fingers, rub the spot with a match and then wash hands.

If soot falls on the rug, before attempting to remove, cover with salt and then sweep off.

When you think you have scorched food by boiling, lift the vessel and immediately set in cold water. Let set a few minutes and nearly always the food will not taste.

Add a little baking powder to the flour in which you roll your chicken, steak, and other meats before frying. This insures a fine crisp outer covering.

A chilled knife will cut meringues, cakes and pies in neat even slices without sticking. Simply dip knife in cold water each time before cutting a meringue covered pie and you will have even slices.

For burns apply equal parts of white of egg and melted shortening mixed together; then cover with a piece of soft cloth. If applied at once, no blister will form.

Sometimes candles embarrass the hostess by melting down on the table and perhaps setting fire to the cover. This can be prevented by using salt. First, light the candle, let it burn a few seconds, then extinguish the flame. Press grains of salt around the wick in the soft wax. The candles are then ready for use.

If you keep a water bottle in your refrigerator, you have found it hard to keep looking clear. Cube a raw Irish potato and drop into the bottle with small amount of water. Shake until clear and bright.

To keep mice away, scatter small

Early Pecos Valley Man Dies in Otero County Last Week

Funeral services for Lee Green, prominent Otero County cattleman and peace officer who died Wednesday of last week, were held at Alamogordo last Thursday.

Green, 67, came to New Mexico in 1887 and settled in the Pecos Valley, moving to Otero County three years later.

He is survived by his widow, two daughters, Mrs. C. W. Trammel of Oro Grande and Mrs. Raymond Beach of Afton, and three sons, Clyde, Elmer and Basil Green, all living at Alamogordo.

pieces of camphor in all cupboards and drawers. Rodents so dislike the smell, they will leave.

FOR SALE POWER UNITS

We are closing out our stock of rebuilt power units ranging from 35 horsepower to 90 horsepower at bargain prices.

Write or wire R. L. Harrison Co., Inc., Albuquerque, New Mexico, or F. J. Breckenridge, Representative, Roswell, New Mexico, for a complete list.

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Paper Uses in the First World War

Now with another world war going on, it may be interesting to check on some of the unusual uses of paper during the first World War. Here are a few of the rather unexpected ways in which paper was used:

Paperboard bodies for ambulances served as a substitute for wood, reducing the danger of casualties caused by flying wood splinters when ambulances were struck by shells.

Puttees and leggings taken from German soldiers were made of sulphite paper reinforced with a few cotton threads.

Paper hand grenades carried an explosive of four ounces of TNT.

The Bureau of Standards developed a paper airplane fabric as a substitute for linen.

Paper vests were worn by aviators because of their light weight.

With modern man's ingenuity one wonders what uses for paper will be discovered and put into service during the present conflict.

Plant for '40 Fair



Hundreds of gardeners are engaged in replanting the famed gardens of Treasure Island, in anticipation of the opening of the 1940 season of the Golden Gate International Exposition, May 25. The scene is in the Court of Reflections, with the Triumphal Arch in the background.

THE SANTA FE TRAIL

By ALBERT C. ROSE

Senior Highway Engineer, Bureau of Public Roads, United States Department of Agriculture

By Arrangement with American Road Builders' Association Feature Service.

(Continued from last week)

In the late spring of 1807, Captain Ezekiel Williams set out on a trapping expedition with a party of twenty men who had chosen him as leader. Their prospective hunting grounds were on the upper Missouri River and along the Yellowstone. After a series of thrilling adventures, all but Williams and two others were killed by Indians somewhere in the vicinity of the upper Arkansas. Lacking knowledge of their whereabouts, his two companions struck out for the Spanish region about Santa Fe and Williams determined to take to the stream by canoe and trap while returning to the settlements. He travelled the upper Arkansas parallel to the later location of the Santa Fe Trail and finally, after many hairbreadth escapes from wild animals and hostile Indians, reached St. Louis with his furs.

From the same frontier village, in November, 1809, about two years later than Captain Williams' daring escapade, three men named Smith, McClanahan and Patterson left for Santa Fe with a guide named Manuel Blanco. That was the last that was heard of them and it is supposed they were killed by Indians.

For a number of years before this, in fact, ever since the war of the American Revolution had inspired colonists with the desire for freedom from their mother country, New Spain had seethed with discontent. This unrest came to the surface on September 16, 1810, when the parish priest at Dolores, near Guanajuato, named Miguel Hidalgo y Costilla, rang the church bell and urged the people to follow him and throw off from the shoulders of the people of New Spain the yoke of foreign oppression. The royalist forces soon defeated the insurrection and Hidalgo was executed at Chihuahua on July 30, 1811. The struggle for independence, however, was continued under the leadership of his pupil Morelos.

In the meantime, in 1812, a trading expedition was fitted out, under the auspices of Robert McKnight, James Baird and Samuel Chambers, which totalled altogether about a dozen men. They reached Santa Fe in safety after following Captain Pike's directions across the intervening wilderness. To their surprise, they were seized as spies upon their arrival and sent over El Camino Real to Chihuahua where their goods were seized and their persons were imprisoned in the "calabozos." After being kept in strict confinement for nine years, the traders were freed when Iturbide was selected as the leader of the Spanish revolutionary forces.

Two of McKnight's party are said to have made their way back to the United States in a canoe by way of the Canadian fork of the Arkansas River.

Chouteau's Island in the Arkansas River received its name, in 1815, when Auguste P. Chouteau and his partner, Julius de Mun, in company with a large number of trappers and hunters, made their way to the upper Arkansas where they intended to trade with the Indians and trap. They established a trading post, on what is now Chouteau's Island, beside the Santa Fe Trail on the boundary line between the United States and the Spanish possessions to the south. Attacked by three hundred Pawnees, the pitilessly accurate fire of the hunters killed and wounded thirty of the Indians.

Until 1819, the parties pushing westward from the Mississippi River had at their disposal only the time-worn means of transportation. Although the Mississippi had been opened to steamboat navigation as early as 1811, it was not until 1819 that the Missouri River was navigated by a steamboat. On the 28th of May of that year the "Independence" passed Franklin, Mo. In the following month the "Western Engineer" and the "R. M. Johnson" steamed up the river with Major Long's scientific party on board. Another decade rolled by, however, before commercial steamboats were in operation on the Missouri River.

In the same year that a steamboat first ventured upon the waters of the Missouri, the boundary line between the United States and New Spain was established. Ever since the Louisiana Purchase, in 1803, there had been no agreement with regard to an exact line of demarcation. The boundary-line treaty was negotiated, in 1819, between the Spanish minister at Washington, Chevalier de Onis, and United States Secretary of State John Quincy Adams. The boundary began on the Gulf of Mexico, at the mouth of the Sabine river which it followed as far as its junction with the Red River of Natchitoches, thence west along the Red River to the one-hundredth degree of west longitude, thence due north to an intersection with the Arkansas River, thence along this river to its source at the forty-second degree of north latitude, thence north by a straight line paralleling the Pacific coast. The Santa Fe Trail later followed the American side of the Arkansas River, between Fort Dodge (Dodge City) at the one-hundredth meridian and Bent's Fort, northwest of Las Animas, near the one-hundred and fourth meridian.

That the protection of the bor-

Quick CHICKEN PIE with Sweet Potato Biscuit Cover

by Dorothy Greig

IF there is anything that brawny males and youngsters alike cheer over it is a deep dish main course pie, with hot gravy bubbling through the tender crust.



A new one I have been trying out lately is thick with sweet young carrots and celery in a special gravy made of condensed chicken noodle soup. This gravy has that rich yellow chicken color. It is rich in chicken flavor, too, and tender pieces of chicken meat. Topping the pie are biscuits made with mashed sweet potatoes. It's a lovely dish—and a quick one! This is how it goes:

The Pie Filling:

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cans condensed chicken noodle soup
- 1 cup water
- 1/4 cup cooked celery
- 1/4 cup cooked carrots
- 1 teaspoon lemon juice

Melt the butter, then add the flour and blend thoroughly. Add the chicken noodle soup and water and cook until thickened. Then add the cooked celery, cooked carrots and lemon juice. Put into a casserole dish and cover with "Sweet Potato Biscuits." Serves 6-7.

The Sweet Potato Biscuit Cover:

- 1 cup flour (sifted)
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 tablespoons shortening
- 1 cup mashed sweet potatoes
- 2 tablespoons milk

Sift the flour, baking powder and salt together, then cut in the shortening and add the mashed sweet potatoes. Add 3 tablespoons of milk to make a soft, but not moist dough. Roll about 1/4 inch thick and cut with a biscuit cutter. Arrange over the chicken pie and bake in a hot (425°F.) oven for 15 minutes or until done.

der was a serious matter with the Spaniards is evidenced by an incident that occurred in 1819. David Merriwether, an Indian trader, together with a war party of Pawnee Indians, proceeded to the Spanish frontier on the Arkansas River where they were defeated, in a lively engagement, by the Spanish forces under the command of Colonel Viscarra. Merriwether was captured and taken to Santa Fe where he later was freed. Subsequently, he returned, in 1853, as governor of the Territory of New Mexico through appointment by the president of the United States. (Continued next week)

BANKERS HOLD CONVENTION

The New Mexico Bankers' Association will hold its annual convention in Albuquerque May 17-18, with between 200 and 250 bankers expected to attend. Robert M. Hanes of Winston-Salem, N. C., president of the American Bankers' Association, headed a list of speakers announced by Mrs. Margaret Barnes, secretary of the association.

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Says Long Staple Cotton Approved Without Penalties

Provided Regulations Are Complied With in New Mexico

Long staple cotton may be produced in New Mexico without penalties, provided certain regulations are complied with, Fred L. O'Cheskey, chairman of the state AAA committee, announced.

Immediately upon the determination of compliance with the provisions of the agricultural conservation program and parity payment programs with respect to short staple cotton, producers will receive payments notwithstanding the existence of plantings of a pure strain of Pima or American-Egyptian cotton on the farm, he said. However, if any part or all of the production from the acreage planted to long staple cotton is not ginned by a long staple gin which has facilities specifically designed for the ginning of such cotton, the producer will be required to refund all payments made in accordance with the 1940 agricultural conservation program and parity payment programs.

O'Cheskey said New Mexico will not be designated as an area in which the production of long staple cotton is an established business and, therefore, producers on farms on which the combined acreage of short and long staple cotton is in excess of the farm cotton acreage allotment will be issued red marketing cards and all production of long staple cotton will be required to be classed by a federally licensed classifier. All long staple cotton which is not certified by a federally licensed classifier as cotton having a staple of 1 1/2 inches or more in length will be subject to the penalty provisions of the cotton marketing quota program. Such cotton will be subject to a 3-cent-per-pound penalty in the event the marketing thereof is in excess of the farm marketing quota determined for the farm. In the event the county commit-

tee determines that the entire production from the long staple acreage was properly ginned (i. e., through a roller gin, neither the long staple acreage nor the production therefrom will be taken into consideration in the determination of the final farm marketing quota.

In the event the county committee subsequently determines that any part of all of the long staple production on the farm was not ginned by the use of facilities specifically designed for the ginning of long staple cotton, the entire acreage planted to long staple cotton, plus the acreage planted to short staple cotton, will be considered as the "acreage planted to cotton" for purposes of the cotton marketing quota program and the entire production from the long staple acreage, plus the entire production from the short staple acreage, will be considered as the actual production of the "acreage planted to cotton," and the production per acre, so calculated, will be used in the determination of the farm's final marketing quota, O'Cheskey said.

"The state committee feels," O'Cheskey said, "that the privilege of growing long staple cotton

in New Mexico will be of great benefit to cotton producers. However, producers should be careful not to abuse this privilege."

WHEAT CHECKS FOR 1940 RECEIVED IN COUNTY

Checks amounting to \$275 in 1940 wheat parity payments were received last week in Eddy County by the ACA office, H. M. Miller announced.

He said there are about six wheat farms in Eddy County, despite the common assumption that this is solely cotton country.

HERMIT HAS NO PRIVACY WHEN CENSUS TAKER COMES AROUND

Even a hermit has no privacy when the census man comes around. Thomas Younis, assistant district census supervisor for the state, related how an enumerator went into the hills near Lamy to check up on a recluse. The recluse, however, saw the enumerator first and took to the timber. Giving chase, the census man out-manuevered his quarry and felled him with a flying tackle, Younis said. The national population count was increased by one hermit.

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NO OTHER CAR Regardless of Price COMBINES ALL THESE CHEVROLET QUALITY FEATURES
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GUY CHEVROLET CO.

ARTESIA, NEW MEXICO

Quality Chicks

That live, grow, lay and pay Mammouth Bronze Turkey Eggs and Poults

Merit Feeds and Poultry Equipment

McCaw's Hatchery

1/4 Block S. of Morris Field Artesia, N. M.



SOCIETY

National Hospital Day Observed Here Sunday

"National Hospital Day" was observed at Artesia Memorial Hospital Sunday afternoon, when Mr. and Mrs. J. W. Johns, manager and superintendent, held open house between the hours of 2 and 4 o'clock, with nearly 300 people calling.

Music was furnished by a string ensemble, Miss Shirley Bartlett, Miss Bettyne Lanning and Lewis W. Story, under the direction of Augusta Spratt, who also sang a number of appropriate selections.

Several members of the nurses' organization, dressed in white uniforms, were in the different departments, where demonstrations were made for the visiting guests. In the nursery was Mrs. Wainright Miller, in the special equipment room was Miss Katherine Filbert and in the operating rooms were Mrs. Opal Hall and Miss Dorothy Shoup. Other outside nurses helping were Mrs. Dale Thomas and Mrs. G. C. Kinder.

Dainty sandwiches in pastel shades were served with spiced tea in the kitchen. The long tea table was laid in white and centered with a Maypole, wrapped with pink, green and white streamers, which were tied at the end with little dolls dressed as miniature nurses. Presiding at the tea service were Mrs. M. A. Corbin and Mrs. Raymond Bartlett. Large bowls of spring roses were used throughout the hospital.

Mr. and Mrs. Carper Complimented With Anniversary Dinner

Mr. and Mrs. Glenn Booker were hosts when they complimented Mr. and Mrs. Emery Carper with a delicious dinner celebrating their thirty-fourth wedding anniversary at the Booker home Sunday. Mr. and Mrs. Grady Booker and Mr. and Mrs. Marshall Rowley were co-hostesses.

The dinner was served buffet style on quartet tables in the spacious Booker yard. Mixed garden flowers were on each table.

Sharing the occasion were the honorees, Mr. and Mrs. Carper, and Mr. and Mrs. W. H. Ballard, Mr. and Mrs. James Elliot, Stanley Carper, Mr. and Mrs. Grady Booker and family, Mr. and Mrs. Rowley and family and Mr. and Mrs. Glenn Booker, all of Artesia, and Mr. and Mrs. Jim Cooley and family and Mrs. Nell Albert of Roswell.

Highest Grade

(Reprinted from last week's issue because of a regrettable transposition of Linotype slugs in making up.)

Here is Mattie Frances Vaught of near Cottonwood School, daughter of Mr. and Mrs. A. M. Vaught, an eighth-grade pupil who entered



the state music contest at State Teachers' College, Las Cruces, March 29-30, and was awarded the highest grade in the saxophone solo division.

She also was awarded the highest grade with Anna Beth McDonald of Carlsbad in the saxophone duet division.

For these grades the college at Las Cruces awarded Mattie Frances a saxophone scholarship. Her picture will be featured in an annual music journal to be published in 1941.

Keep your summer desserts light in quality. You'll find custards and puddings an ideal choice for summer.

There is a special art in creating a cake that is even in texture—all the way through. That has that perfect blend of flavor you wish to achieve. Recipes like these point the way to satisfactory results.

Wedding Announcements, printed or engraved—The Advocate.

HOME BUILDERS' CLASS HAS STEAK FRY THURSDAY

Mr. and Mrs. James Allen, Mr. and Mrs. C. D. Marshall and Mrs. A. G. Glasser were co-hostesses to the Christian Home Builders' Class which met at the Allen home last Thursday evening for a steak fry.

Steak was fried in the back yard in the dutch oven and served with all the delicious trimmings. After a short business meeting, croquet was enjoyed.

CHILDREN'S MILK SHAKE

To 1 cup whole milk add ¼ cup unsweetened, canned pineapple juice and 1 scoop vanilla ice cream. Have milk and juice chilled. Shake up thoroughly.



Dear Miss KITCHEN...

1. What is "stock"?

2. Is it true that "searing" meats is going out of style?

3. How do I keep nuts and fruits from sinking to the bottom of my cakes?

By Kitty Kitchen

1. Juices extracted from chicken, beef and vegetables through boiling, are called "stock." It can be stored in jars in the refrigerator, use for flavoring soups, gravies, sauces.

2. The so-called "searing method" has been discarded in many kitchens because a constant low temperature (300°-350°) can be automatically maintained in modern gas range ovens. This eliminates watching, minimizes shrinkage and renders meat and fowl extraordinarily tender, juicy and delicious.

3. Heat them in the oven and then mix them in a little flour before adding to the batter.

Shortening Is Important Factor for Good Cakes

"Just cake and coffee" wins fame for the hostess when she serves this feathery light cake with mocha filling and seven-minute icing.

"Just Cake and Coffee"



There seems to be three kinds of cake—the kind that mother used to make, the kind we see in pictures, and the kind we bake ourselves.

Is that right, or are you the person who makes them as good or better than mother's with each one a picture in itself? Here's much power to you if you are, and in the meantime maybe we can make some suggestions to still the homemaker's lament, "Oh, dear, I just can't understand what's wrong. I had had luck with my cake again. I'm sure I followed the recipe exactly, and Mary's was so good, too."

Shortening Is Important

Of course each individual case may have its own peculiar circumstances, but often a failure can be traced to some fundamental fault.

Gertrude Burbank, home economist, thinks your first consideration should be the shortening which you are using. It is the tendering effect of fat which is of major importance in giving us cake with admirable texture, and

the texture is the most important quality in classifying a cake as good or bad.

Plasticity is one of the first requisites for a shortening to be used in cake making. Plasticity means its "workability" and pliable qualities. Mrs. Tucker's Shortening has an advantage in that it has a wide plastic range, remaining pliable over a range of temperatures. Mrs. Burbank reports that recent studies on the use of MTS in cake making as well as actual experience of homemakers have demonstrated that it can be used as the shortening in any type of cake—a dainty, delicately flavored white cake to a highly flavored spice creation. You'll like

Roselawn Nurseries

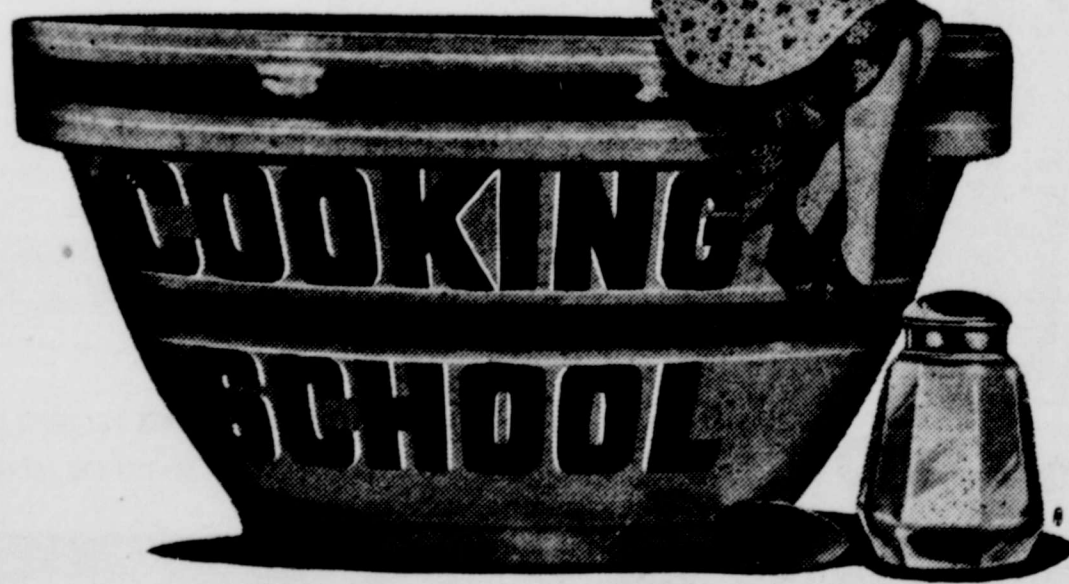
TREES, SHRUBS, PLANTS, VINES

H. A. Porter, Artesia, N. M.

Mrs. Gertrude Burbank Has Chosen

PRICE'S MILK PRODUCTS

FOR USE IN THE ADVOCATE'S



Gold Seal Butter—Price's Milk

Day Phone 72
Night Phone 585



121 S. Roselawn
Artesia, N. M.

the light, feathery texture and delicate crumb.

Moist to Last Bite

Cakes made with MTS have superior keeping qualities, remaining moist until the very last bite.

Mrs. Burbank approves a modified method for mixing cakes made with MTS. In the modified method the procedure is: (1) Cream the MTS and sugar with a little milk (the addition of milk makes the creaming easier), reserving one-fourth of the sugar to beat with the egg whites; (2) stir egg yolks into rest of the milk (this varies from the usual practice of adding the eggs to the creamed sugar and MTS); (3) beat egg whites until stiff and dry and add remaining one-fourth of sugar and beat until the sugar just disappears; (4) sift the salt, flour and baking powder together three times; (5) add part of flour first, then milk and flour alternately in usual way; (6) fold in egg whites to which sugar has been added carefully.

You'll find that MTS is your most economical shortening, for it is 100 per cent pure, having greater shortening power than any other plastic shortening.

This favorite white cake recipe is one that you will want to try.

Favorite White Cake
1 cup MTS, 2½ cups sugar, ½ teaspoons salt, 3-4 cups sifted

flour, 4 teaspoons baking powder, 1-1.3 cups water, 2 teaspoons vanilla, 7 egg whites.

Reserve one-half cup sugar to beat with the egg whites.

YOUNG WOMAN'S GUILD MEETS LAST THURSDAY

A social meeting of the Young Woman's Guild of the Christian Church was held at the home of Mrs. Kenneth Waggoner last Thursday.

The young matrons enjoyed a covered dish luncheon at the noon hour, after which a social hour was enjoyed.

Present were Meses. Britton Coll, J. Vernon Wheeler, Bert Shipp, LeDean McCrory and the hostess, Mrs. Waggoner.

CARBON PAPER—The Advocate.

ALL MEMBERS PRESENT AT BRIDGE CLUB MEET

All members were present when Mrs. Howard Whitson entertained the Thursday Supper Bridge Club last Thursday evening.

After a supper served at 7 o'clock, the members enjoyed rounds of bridge with Mr. and Mrs. Neil Watson holding the high score.

Present were Mr. and Mrs. Watson, Mr. and Mrs. E. N. Bigler, Mr. and Mrs. Fay Hardeman, Mr. and Mrs. C. J. Dexter and Mr. and Mrs. Landis Feather and the hosts, Mr. and Mrs. Whitson.

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Crisp, colorful little cottons you'll wear everywhere! Smart styles, with full skirts and gay trimmings, in the newest wash fabrics! *Reg. U. S. Pat. Reg.

Batiste GOWNS
Adorable styles in fresh, floral prints. Cool! 98c

Women's **SANFA SLIPS**
Soft Sanforized* broadcloth carefully cut to fit! 49c

*Fabric shrinkage will not exceed 1%

Girls' Cotton Knit **PANTIES**
Just the thing for these hot days. They are easily laundered. Sizes 2 to 12..... 15c

Men's **SLACKS**
Rayon and cotton blends—all are Sanforized*! \$1.49

*Fabric shrinkage will not exceed 1%

Men's **SUMMER CAPS**
White duck or colored cotton plaid. Cotton is cool 25c



RONDO PRINTS 15c yd.

Look no further—here's just what you want! Clear bright colors in the newest, loveliest prints you've seen! Of course, they're tubfast! Solid colors, too.

Hometown*

Broadcloth

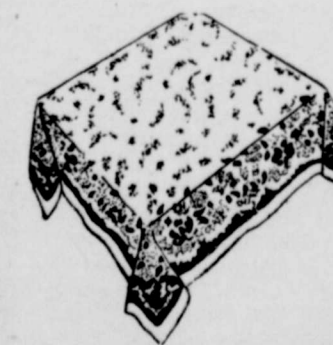
Exciting prints that make you want to sew! Lustrous, washable! 15c *Reg. U. S. Pat. Off.

Lavish **PRISCILLA CURTAINS**
Summery pin-dot marquise. Full, 5 inch ruffles 98c

Sunbonnet **BATISTE**
Beautiful Spring colors. 36 inches wide—Guaranteed fast colors..... 10c

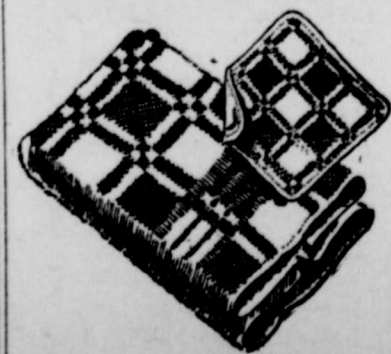
Cretonne 19c

Beautiful floral patterns—light or dark grounds. Guaranteed sun and tub fast.



Handblocked! Luncheon Cloths

Give your table a festive air! Lustrous cotton in fast colors! 79c



Big Terry TOWELS

25c

Beautiful and sturdy! Colorful, thick terry with smart block checks! 22" x 44". Big matching washcloth 10c

PENNEY'S



THE ARTESIA ADVOCATE

Presents Its

Happy Kitchen Cooking School
Ocotillo Theater, May 16-18

THIRD DAY'S PROGRAM

SATURDAY, MAY 18, 1940

Roast Loin of Pork	Lemon Meringue Pie
Sweet Potato Pone	Pastry
Veal Stew and Tomato Dumplings	Turkish Coffee Cake
Transparent Apples	Drip Coffee
Green Salad with Beet Dressing	Raisin Nut Bread
Caramel Cake	KC Pound Cake
White Mountain Icing	Fruit Macedoine

ROAST LOIN OF PORK

300 degrees—1½ hours per lb.

There is the crunch of crusty snow, the hum of wind through the trees, in a cut of rich brown roast pork.
Wipe with damp clean cloth. Season with Morton's Salt, pepper and mixture of sweet herbs. Sprinkle with flour. Place in pre-heated oven and let cook until very tender and well done. Serve with Sweet Potato Pones.

SWEET POTATO PONES

350 degrees—50 minutes

2 cups grated sweet potatoes, 1 cup sugar, ½ cup butter, 6 eggs (beaten separately), grated rind of 1 orange and 1 lemon. Dash of cinnamon and mace. Fold together and bake.

VEAL STEW AND TOMATO DUMPLINGS

3 lbs. veal breast, 2 tsps Morton's Salt, ¼ tspn pepper, flour to dredge, 2 tsps Mrs. Tucker's Shortening, 6 small white onions, 6 pieces celery, 1 lb. green beans. Cut veal into 2 inch pieces, season, dredge in flour and brown in shortening. Cover with water and simmer in covered pan about 2 hours. At end of first hour, add vegetables. Drop tomato dumplings on top of meat and vegetables, steam 20 minutes and serve. This amount serves 6.

TOMATO DUMPLINGS

2 cups flour, 3 tsps (level) KC Baking Powder, 1 tspn Morton's Salt, ¾ cup tomato juice. Mix and drop on top of meat and vegetables. Steam 15 to 20 minutes.

TRANSPARENT APPLES

After washing fruit thoroughly, remove core, then peel, leaving a strip of the peel to hold apple together. Drop into a simple syrup made of 1½ cups sugar, 2 cups water. As syrup boils down, apples become clear. When soft, remove to plate to cool.

GREEN SALAD WITH BEET DRESSING

1 cup sour cream, 1 tspn celery seed, 1 tspn Morton's Salt, 1 tspn minced onion, ½ cup minced fresh or canned beets. Pour over ¼ head of crisp lettuce.

FRUIT MACEDOINE

Remove seeds and membrane from three small grapefruit. Cut out pulp in sections and put shells in ice water until needed. Mix pulp with about 2 tsps each of varieties of 5 or 6 different kinds of fruits (chopped), including preserved pears, dress with sugar, lemon juice and syrup from cherry bottle. Return to shells, placing few leaves of parsley on one side. Use the most brilliantly colored fruits.

CARAMEL CAKE

With caramel in the batter—350 degrees F. 30 minutes
2/3 cup Mrs. Tucker's Shortening, 1½ cups sugar, 2½ cups flour, 3 level tsps KC Baking Powder, ¼ tspn Morton's Salt. Cold water. Bake a caramel syrup as follows: Place ¾ cup sugar in sauce pan and stir over heat until rich brown liquid, then add 1 cup cold water, stir until all lumps disappear. Cool, measure enough cold water to make 1 cup of liquid. Sift flour and measure, add salt and baking powder. Sift together. Cream shortening with ¾ cup sugar, add egg yolks and beat well. Fold in flour with little of the syrup, continue until all is used, then fold in egg whites well beaten. Bake in 2 layers. Cool and top with White Mountain Icing.

WHITE MOUNTAIN ICING

1 cup sugar, 1/3 cup boiling water, 2 egg whites, ¼ tspn lemon juice, ½ tspn vanilla. Boil sugar and water to 238 degrees. Beat stiff. Pour over egg whites, beating constantly. Add lemon juice and vanilla. Cool, beating all the while.

LEMON MERINGUE PIE

Bring to boil, 1 cup water, ¾ cup sugar, ¼ tspn Morton's Salt. 1 tspn grated lemon peel. Add 5 tsps flour, blended with ½ cup cold water. Cook over low heat, stirring continually for 5 minutes. Remove from heat and cool a bit. Add 3 well beaten egg yolks, 1 tspn butter, 6 tsps lemon juice. Pour filling into pre-baked shell.

PASTRY

325 degrees—12 to 15 minutes

Sift together 3 cups flour, 1 tspn Morton's Salt, cut in 1 cup Mrs. Tucker's Shortening. Add 1 beaten egg combined with 3 tsps lemon juice. Now, add gradually 5 tsps cold water.
MERINGUE: 3 egg whites, beaten stiff. Then add 6 tsps sugar, 1 tspn lemon juice.

TURKISH COFFEE CAKE

350-375 degrees—25 to 30 minutes

¼ cup Mrs. Tucker's Shortening, 1½ cups sugar, 3 egg whites, 3 cups sifted flour, 3 level tsps KC Baking Powder, ¼ tspn Morton's Salt, 1 tspn vanilla, ½ cup milk, ½ cup double strength Admiration Coffee, 1 tspn boiling water. Cream butter and 1 cup sugar together until creamy. Add 1 tspn boiling water and beat until fluffy. Beat egg whites until stiff, add ½ cup sugar and beat one minute. Sift flour, baking powder and salt together 3 times. Add flour, coffee, and milk alternately to creamed mixture, add vanilla. Fold in egg whites lightly. Pour into two 9-in. layer cake pans. Put coffee filling between layers and frost with coffee frosting.

COFFEE FILLING: 3 tsps flour, 1¼ cups strong Admiration Coffee, 3 tsps cream, 5 tsps sugar, ¼ tspn Morton's Salt, 2 egg yolks, 1 tspn butter, 1 tspn vanilla. In sauce pan mix flour with a little coffee to make thin paste, add remaining coffee and salt. Over low heat, cook until thick and smooth. Stir constantly. Add well beaten egg yolks and cream. Cook again until smooth. Add butter, vanilla. Cool and spread between layers.

COFFEE FROSTING: 4 tsps butter, 2 cups confectioners' sugar, dash of Morton's Salt, 2 tsps strong Admiration Coffee. Cream the butter, add sugar and coffee alternately until right consistency to spread. Add salt. Beat hard. This recipe makes enough frosting to cover top and sides of two nine-inch layers.

RAISIN NUT BREAD

350 degrees—45 minutes

1 cup seedless raisins, 1 cup milk, 1 cup sugar, 1 egg, 4 tsps Mrs. Tucker's Shortening, ¾ cup flour, 4 level tsps KC Baking Powder, ¼ cup nutmeats, 1 tspn Morton's Salt. Rinse raisins in hot water, drain, beat eggs and sugar together with Mrs. Tucker's Shortening. Add milk and raisins, combine with dry ingredients which have been sifted together. Add floured nuts, blend well, bake in greased cans or pans.

KC POUND CAKE

350 degrees—50 minutes

1 cup Mrs. Tucker's Shortening, 1½ cups sugar, 5 eggs, ¼ tspn Morton's Salt, 1 tspn (level) KC Baking Powder, 2½ cups flour. Cream shortening and sugar well, add 1 egg at a time, beating thoroughly after each addition. Sift flour and baking powder together, fold in last. Add vanilla. Pour into greased loaf pan and bake.

DRIP COFFEE

Measure into drip coffee maker, 1 tspn Admiration Coffee for each cup desired. Bring freshly drawn water to quick boil and pour over coffee using 1 cup water for each spoon of coffee. Serve immediately or keep hot until ready to serve. Do not boil.

SANTA FE LOADINGS FOR WEEK 18,052 CARS

The Santa Fe System carloadings for the week ending May 11 were 18,052, as compared with 20,117 for the same week in 1939. Received from connections were 5,521, as compared with 5,204 for the same week in 1939. The total

cars moved were 23,573, as compared with 25,321 for the same week in 1939. The Santa Fe handled a total of 24,224 cars during the preceding week of this year.

Mrs. Carrie Henrichsen spent Mother's Day at Hagerman with her son, Lester Henrichsen, and family.

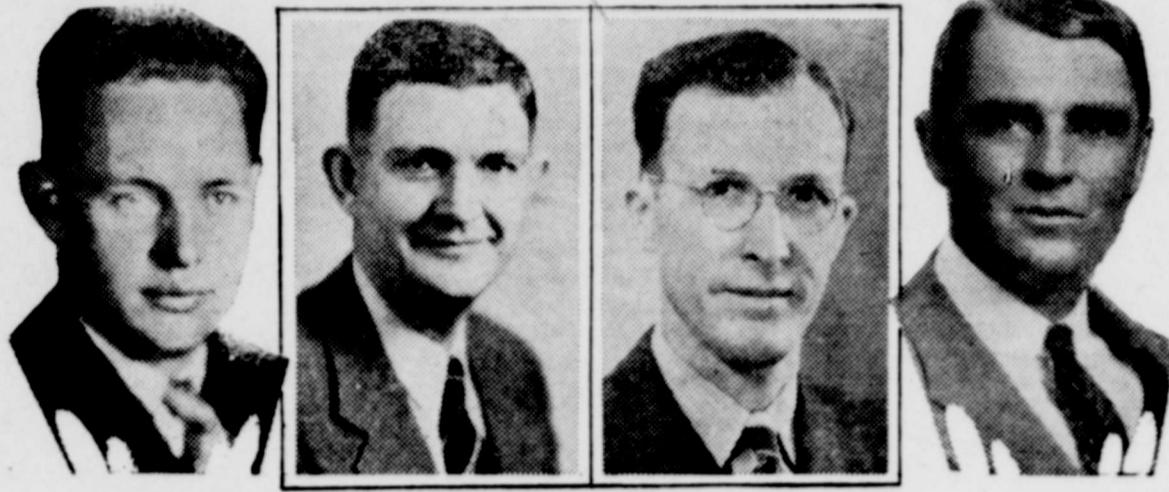


J. CLOYD MILLER
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RAYMOND HUFF
Clayton

TOM MAYFIELD
Lordsburg

IRVIN P. MURPHY
Hot Springs



BENWOOD FIELD
Virden

J. D. SHINKLE
Roswell

F. E. FERGUSON
Hatch

R. A. McLESKEY
Alamogordo

"Problems of Education in New Mexico" will receive the attention of the eight superintendents shown above in a course to be conducted at New Mexico State Teachers College, Portales, this summer. Each of the superintendents will be on the campus for one week out of the eight-week session to deliver a series of lectures and to

lead discussions on typical educational problems which the young teacher must meet. Each of these men is outstanding in his work and will have much valuable information and advice both for prospective teachers and those who are already in the profession. The course will be divided into eight general sections of units cov-

ering various phases of the problem. Bi-lingualism, educational legislation and finance, the educational and economic set-up, problems of leisure, the social atmosphere, and miscellaneous problems will all be worked into the course. The course will center its attention upon the situation as it actually exists in New Mexico today.

Flying H Items

(Eunice Curtis)

Mrs. Clement Hendricks and children, Leland and Connie Jean, were Roswell visitors Saturday.

Alvin Hendricks of Littlefield is out at the Flying H Ranch for a few days, while marking lambs.

E. E. Joy and Sam Fisher of this community were in Artesia Monday on business.

Sam Fisher made another trip to El Paso Saturday to take turkey eggs to a hatchery.

Mr. and Mrs. O. L. Latham of Mayhill visited Mrs. Latham's parents, Mr. and Mrs. W. R. Joy, Wednesday of last week.

Hollis Beauford left Saturday for El Paso where he will visit his father, O. W. Beauford, and other relatives.

Mr. and Mrs. W. R. Joy and children and Mrs. Floy Vance and daughter of this community were Roswell visitors Saturday.

Mr. and Mrs. Horace Buckhana of here had their little daughter's tonsils removed in Roswell last week. She is getting along nicely.

Mr. and Mrs. Earl Paxton and daughter, Earleen, of Elk, visited Mr. and Mrs. E. E. Joy Saturday on their way home from Roswell.

The teacher, Miss Curtis Clonts, and pupils here are very busy working on their program for the last of school, which will be held May 17.

Mr. and Mrs. Jim Parson of Mayhill, Mr. and Mrs. A. L. Eaves and two daughters of Santa Rita and Mrs. Allie Rabb and two daughters of Deming visited their daughter and sister, Mrs. Floy Vance, last Thursday.

A big rain and hail fell over most of this county, reaching to Roswell. Although the hail wasn't so large, there was lots of it. Several sheep and goats were washed away. Buck Wellburn reported he lost a few goats and sheep in the hail and rain.

Actor (swanking to manager): "In my last engagement I was paid \$250 a week."
Manager (sarcastically): "Well, prepare yourself for a surprise. I'll give you \$25 per week."
Actor: "And you prepare yourself for another. Sir, I accept it!"

LIMAS, CARIoca

1 cup dried lima beans, 2 tablespoons Mrs. Tucker's Shortening, 1 tablespoon chopped onion, 1 tablespoon chopped parsley, 2 tablespoons chopped green pepper, paprika, 1 cup tomato juice ½ teaspoon chili powder, Morton's Salt and pepper.

Soak dried lima beans several hours or over night. Drain, cover with boiling water and cook slowly until tender, adding Morton's Salt when partly done. Cook onion, parsley, pepper and paprika in hot Mrs. Tucker's Shortening 5 minutes. Add tomato juice, chili powder and cooked limas. Season to taste with Morton's Salt and pepper. Simmer 15 to 20 minutes, or until limas absorb some of the sauce.

C. G. Prude of Hope, 85 years old, was moved the latter part of last week from Artesia Memorial Hospital to the home here of his granddaughter, Mrs. Carl Lewis, where he is continuing to improve.

Calling Cards, 100 for \$1.75, on beat grade paneled or plain stock. The Advocate.

Flying H School Graduation to Be on Friday

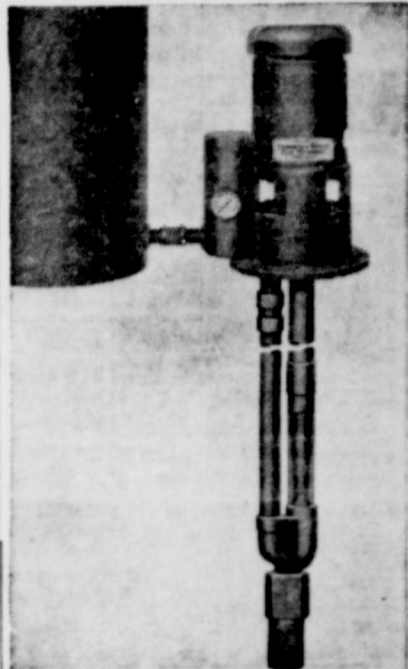
Graduation exercises at Flying H School on the Flying H Ranch will be held at 8 o'clock Friday evening, May 17, under the direction of Miss Curtis Clonts. The public is cordially invited.

The program: First part—Song, "America," audience, directed by Connie Jean Hendricks; invocation; piano solo, Miss Cleo Hendricks; song, "A Bowl of Roses," Helen Rust; address, Will Robinson, Chavez County treasurer, Roswell; valedictory, Helen Rust; song, "Flowers in Spring," Helen Rust; presentation of diplomas, Miss Clonts.

Second part—Play, "No More Books Forever"; play, "The Neighborhood Dispute"; tap dance, Buck routine, Connie Jean Hendricks; play, "When Billy Wore Pink Stockings"; play, "The Bunny That Almost Didn't Pass"; instrumental solos, "Three by the Chiming Clock" and "Drifting," Connie Jean Hendricks; harmonica band, school; dance, "Polly and Paddy," eight children; instrumental quartet, Leland Hendricks, George Fisher, Leonard Rust and Lonnie Wharton; "Dixie Land," harmonica.

Third part—The Citizenship Club; presentation of award for perfect attendance to Delma Joy.

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FAIRBANKS-MORSE
EJECTOR PUMP
INCREASES EFFICIENCY
AND REDUCES COST
OF PUMPING WATER



Here is the pump everyone is acclaiming as the most economical and efficient pump designed for deep or shallow well service!

Simple and compact—minimum space required for installation. Efficient and dependable—no moving parts below ground. Easy to install—pump may be set away from well. Quiet in operation. Minimum operating costs.

Come in today and see this outstanding pump!

Artesia
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Association

PHOTO FAX



WE DON'T BEAT AROUND THE BUSH!

We know that our work is good. When sittings are impossible much can be done with snapshots, old Daguerreotypes, Tin Types, Etc. Drop in THE CRILE STUDIO and see samples.

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Crile Studio
HERMAN CRILE, JR.
ARTESIA, N.M.

MRS. GERTRUDE BURBANK

Noted Home Economist Says:



Mrs. Burbank

"I have selected Lowe Brothers Paint Products because

"I find that LOWE BROTHERS HIGH STANDARD PAINTS outlasts ordinary paint two and three years . . . and so the average per-year cost for protection is much lower.

"Another thing I like is the Lowe Brothers Pictorial Color Chart. It shows the right color schemes for many types of homes and every kind of room . . . in pictures painted with actual paint. It makes choosing color schemes easy for the home owner. I know that when you use Lowe Brothers paints, your house is painted to stay painted. LOWE BROTHERS IS ECONOMICAL PAINT."



Before YOU paint, come in and consult the Lowe Brothers Pictorial Color Charts—there is no obligation.

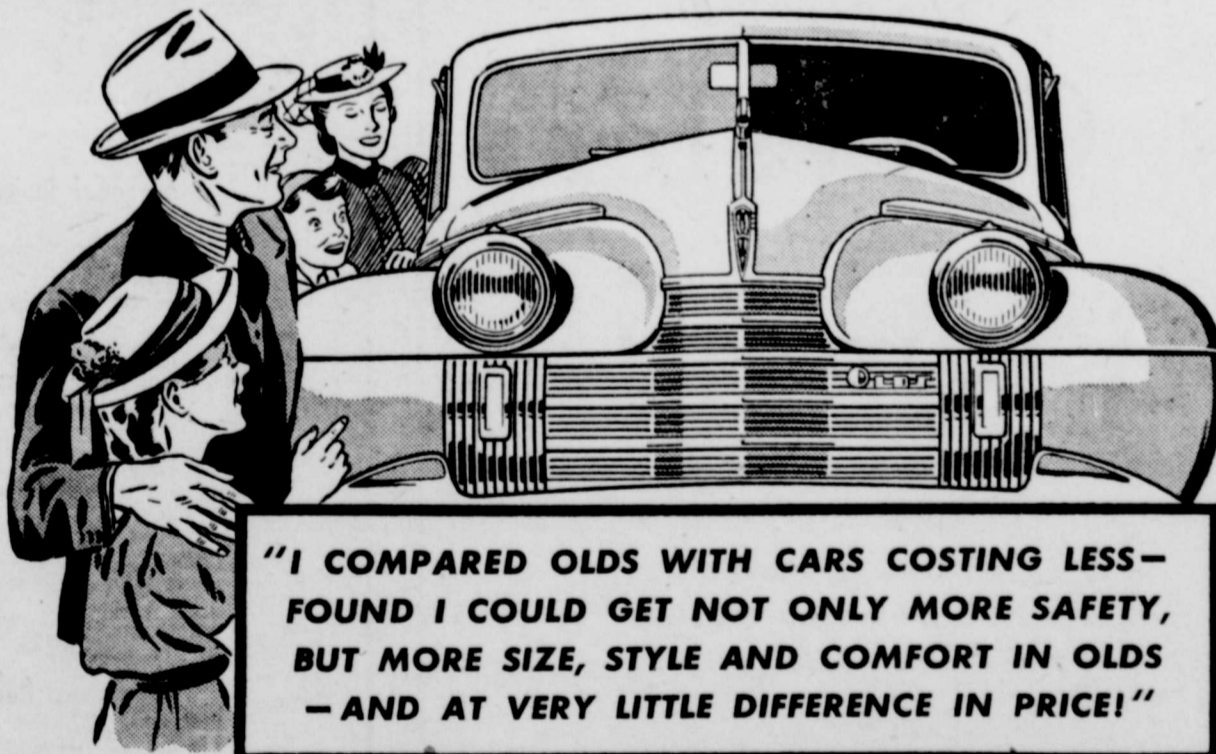
Hear what Mrs. Burbank says about Lowe Brothers Paint during the Cooking School.

Kemp Lumber Co.

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Phone 14

"ITS EXTRA SAFETY ALONE IS WORTH THE SMALL EXTRA COST!"



"I COMPARED OLDS WITH CARS COSTING LESS— FOUND I COULD GET NOT ONLY MORE SAFETY, BUT MORE SIZE, STYLE AND COMFORT IN OLDS — AND AT VERY LITTLE DIFFERENCE IN PRICE!"

TALK about safety! The small extra amount you pay for an Olds "60" brings the greatest array of safety features ever—including Unisteel Body by Fisher, Hi-Test Safety Plate Glass, self-energizing Super-Hydraulic Brakes, Dual Center-Control Steering and the extra power and performance of a big 95 H. P. Econo-Master Engine. But that's not all! You get added size, better looks, greater comfort and finer quality. See and drive an Olds "60" today!

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Olds prices begin at \$807 for Coupes, \$853 for Sedans, delivered at Lansing, Michigan. Transportation based on rail rates, state and local taxes (if any) optional equipment and accessories—extra. Prices subject to change without notice. A GENERAL MOTORS VALUR Help promote safety—dim your lights when passing!

OLDSMOBILE

Guy Chevrolet Company

Artesia New Mexico

Little Known Facts and Sidelights on Oil Industry

And Still More Oil—

Every year John Q. Motorist uses more oil in the hundreds of petroleum products that propel his car, heat his home, lubricate the machines that determine his standard of living.

Every year petroleum geologists and engineers, scoffing at scares of scarcity, more than keep pace with the rising demand for oil by continuing to find it at a far faster rate than it is being used up. In the five years from 1935 through 1939 they found twice as much oil as was produced in the same period, and raised the nation's known petroleum reserves on January 1, 1940, to the highest peak in history.

The 18,483,000,000 barrels of oil in underground storage on that date, the technologists hasten to add, are by no means all the oil there is. Since 1935 they have been finding and developing new reserves at the rate of 2,500,000,000 barrels a year—and they fully intend to keep on finding and developing new reserves as needed. Far from envisioning any shortage of oil, they have disturbed the industry by finding too much oil!

Modern techniques of finding and producing oil every day are revealing more of the hidden secrets of the earth, at depths up to three miles and even more. The 12,160,000,000 barrels of oil found and developed since 1935 alone are more than were produced in the entire first 70 years of the petroleum industry, from 1859 to 1929.

And geologists are confident that the more than a billion acres of potentially oil-producing land still untested in the United States will continue to yield new oil fields, more than adequate to supply all demands of the most exacting consumers, for years to come.

Glycerin Makes News— Production of glycerin from petroleum gases is news in the industrial world. Apparently this popular and essential by-product of soap manufacture is going to play an increasingly important role in foods and beverages, and is finding a constantly widening industrial use as well.

In everyday food and drink, in cigarettes and chewing gum, in printing ink and photography, in candy and medicine, in clothes and shoes, lip-sticks and dynamite, the United States uses up a sizable annual quota of glycerin, roughly one pound for each man, woman, and child (146,580,000 pounds altogether in 1937).

Strangely enough, the human body itself produces almost half an ounce of glycerin a day by converting 10 per cent of the fats in the day's rations. This fact is responsible to a great degree for the increasing use of glycerin in the production of food and drink. Doctors have begun to realize that if the body makes its own glycerin the chemical must be good as food.

Tests indicate that it keeps cakes fresh longer, prevents crystallization in candy and curdling in salad dressing, and blends a smoother cocktail. Peanut butter manufacturers are finding that a little glycerin keeps the oil from separating.

Long used in industry, glycerin is becoming a larger factor in making emery cloth and sandpaper more flexible, in the manufacture of transparent cellulose wrappings, and in the production of more flexible synthetic resin lacquers for automobile and furniture finishing.

Experiments indicate that glycerin may shortly assume an important role in the vulcanization of rubber. Glycerin curing permits higher and more readily controlled temperatures. Galoshes made by the method are reported to show good wearing qualities.

Scarlet O'Hara Ice Cream— A Texas hotel chef, passing a cotton plantation, was reminded of ice cream cones! The idea stuck and grew into "cotton ice cream," a new offspring for cotton. More than 1,000 restaurant men convening in Dallas recently sampled the product, made with special meal and extract from cotton as a base. If their verdict is favorable, leading manufacturers will distribute it and cotton growers will benefit.

Reading— Oil men are taking time out these days to read a new book about them by one of them, "This Fascinating Oil Business." Max W. Ball, for 30 years a geologist and oil-consultant, wrote it.

Biggest kick they're getting out of this combination of prose and poetry is the simplification into understandable terms of a gigantic industry, so technical and complicated in many aspects that oil men themselves are at a loss to explain. The author, who admits to having been around quite a bit, not only explains, but takes the industry apart and puts it back together again—in working order! Some of the poetry shows how:

The lordly driller begins to smile
When his tools get down past the
second mile,
And asserts, in words that would
shock the ladies,

That he'll drill you a round-trip
well to Hades.

The pipe line crew are a hardy lot,
Their heads are cool while their
joints are hot,
They struggle and sweat till the
job is right—
Then promptly bury it out of sight.

The skillful stillman is seldom still;
Much depends on the stillman's
skill;

If he opens a valve that he ought
to close,
Up with the still the stillman goes.

The station attendant, with zealous
care,
Will check the water and check
the air,
Wash all the glassware round and
about—
And your BVD's, if you don't
watch out.

Mrs. Burbank Is Stressing Use of Cereals in Meals

Kellogg's All-Bran is being featured in The Advocate's Happy Kitchen Cooking School this week. This familiar package of cereal occupies a prominent place on Mrs. Gertrude Burbank's porcelain-topped table at the school.

Of greater importance to health than most people believe is breakfast, Mrs. Burbank says. And probably the most important part of the meal is cereal. That's why the famed culinary expert took particular pains to reserve a place on her tables on the Ocotillo Theater stage for the Kellogg cereal package.

Women who are attending the cooking school are being informed of the importance she places on the morning meal and exactly what it should consist of. Mrs. Burbank is giving combinations of fruits with Kellogg's breakfast cereals demonstrated, ideas on how to serve them in tempting delicious ways, and information on the correct fruits and juices to combine with the various cereals.

The lecturer will prepare and recommend these delicious Kellogg All-Bran muffins: 2 table-spoons shortening, ¼ cup sugar, 1 egg, 1 cup Kellogg's All-Bran, 3-4 cup milk, 1 cup flour, ¼ teaspoon salt, 2½ teaspoons KC baking powder.

Cream shortening and sugar thoroughly. Add egg and beat well. Stir in All-Bran and milk. Let soak until most of moisture is taken up. Sift flour, salt and baking powder. Add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400 degrees) about 30 minutes.

Wedding Announcements, printed or engraved—The Advocate.

CHOCOLATE

Devil's Food Cake

— Oh Boy!

Dorothy Greig

THE male of the species has a quite unabashed liking for rich chocolate devil's food cake... with lots of icing. We don't know whether it's the chocolate flavor, the icing, the fact that it's cake, or maybe the happy combination of all three.

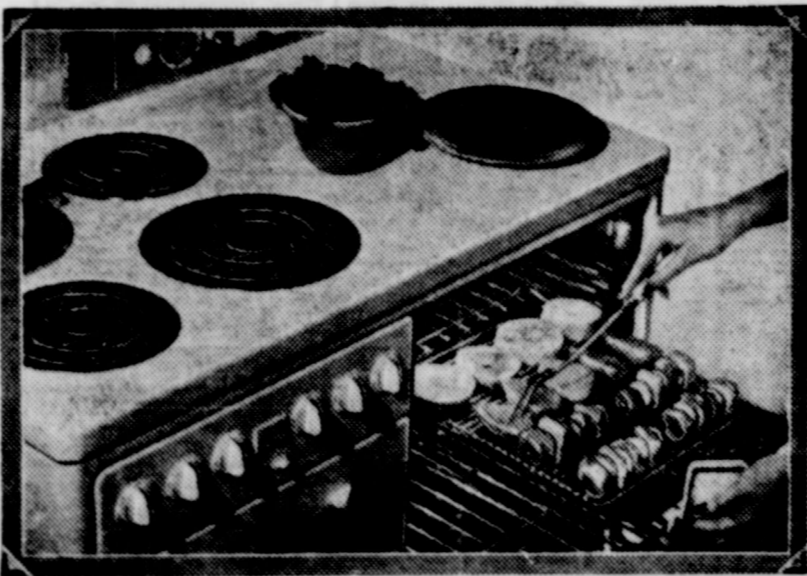


A Devil's Food Cake that requires no sour milk.

But young or old, men go for it. So as a kindly deed in a troubled world let's serve this particular type of cake often. It's a grand and glorious finish to a meal, and one that sends everyone on their way in a happy frame of mind:

3 cups sifted cake flour
¼ teaspoon baking soda
¼ teaspoon baking powder
¼ cup shortening (one-half butter)
1½ cups sugar
2 eggs, separated
2 squares chocolate, melted
1 can condensed tomato soup
Sift the cake flour, then measure. Add the baking soda and baking powder. Then sift again. Cream the shortening and add the sugar gradually, beating until fluffy. Then add the well-beaten egg yolks and the melted chocolate. Add the flour mixture alternately with the tomato soup, stirring after each addition. Fold in the stiffly beaten egg whites. Turn into buttered cake pans (about 9 inches square) and bake in a moderate (350° F.) oven about 25 minutes. Makes one 2-layer cake.
Put layers together and cover top with a Seven Minute Icing.

What's New in Cooking By Gertrude Dent



Let's Serve Something Different

PLANNING meals can be fun, if you'll use a pinch of imagination and a dash of originality in doing it. It's that "something different" touch which provides delightful surprises for the family and keeps you alert and interested in this business of planning and preparing three meals a day.

You can't create new cuts of meat or a new vegetable, of course, but you can devise unusual ways of preparing and serving the old favorites. You can work out new combinations, too, or a different trick of seasoning, to give your menus the variety and interest that spring appetites demand.

Up-to-date kitchen equipment provides an incentive to try something different, and it keeps alive your own interest and enthusiasm in preparing meals. A modern electric broiler, for example, is ideal for the broiled foods you've hesitated to try on your old-fashioned range, and broiled dinners offer almost unlimited opportunities for the touch of something different that lifts a meal out of the ordinary. There's the matter of using skewers, for instance, for all sorts of delightful and unusual combinations of vegetables and meats. And a meal "En Brochette" (on skewers, to put it plainly!) is as simple to prepare and serve as it is good to eat.

Broiling, in a modern electric range, is such a simple and speedy and clean method of preparing meals! Electric broiling is done by direct, radiant heat, which means that you can have your meats delightfully rare or crisp and brown and evenly cooked throughout if you prefer it. And you can have these deliciously flavored, beautifully browned broiled foods without the accompaniment of spattering grease and smoke. Because it is

radiant heat that does the broiling and because of the construction of the broiler, nothing "catches fire," and there's little chance for smoking.

Pork Tenderloin En Brochette is the basis of a delightfully different broiled meal. Serve it with broiled sweet potato halves and apple slices, with a touch of grated American cheese sprinkled on the apples just before removing from the broiler. That's an old flavor-affinity in new form, and it's just as delicious as might be expected.

Pork Tenderloin En Brochette

(Serves 4)
1 pork tenderloin
1 slice ham ½-inch thick
Fresh mushrooms
French-dressing

Wipe the meat with a damp cloth. Cut the tenderloin in ½-inch slices, and cut the ham in pieces about the same size and shape. Clean mushrooms and remove stems. On skewers arrange alternate slices of tenderloin, mushroom, and ham repeating until the skewers are well filled. Brush with well-seasoned French dressing. Place skewers on rack of broiler which has been preheated until the electric unit is glowing, cherry red. Place slices of apple ¼-inch thick on the rack. Arrange rack so that the food is about 3-inches from the unit. Broil with oven door slightly ajar, for about 6 minutes. Turn meat and apples, and place on the rack, halves of sweet potatoes which have been boiled in their jackets, peeled, brushed with melted butter, and seasoned with salt and pepper. Continue broiling for 5 minutes. Just before removing food from broiler, sprinkle apple slices with grated American cheese, and broil only until the cheese melts.

Should Babies Be Barred? Queries Movie Manager

Exhibitors must contend with all sorts of problems, some of which are solved, and some of which just hang in midair until somehow, in some way, solutions are found for them. Concerned with one of these unsolvable problems is Raymond Bartlett, manager of the Ocotillo Theater. He seeks the advice and opinions of theater goers on the question of whether or not babies should be barred.

Mothers bring their babies in arms, Bartlett said, and at times these babies have their "off" nights, either teething, or needing a changing, or suffering from stomach gas or becoming restless. Mothers bring them to the lobby and foyer and let them play there. Bartlett and members of the staff watch them, and furnish all-day suckers and pennies to appease them.

"Now comes the question as to whether or not we should bar babies," Bartlett said. "We get complaints from one faction that the babies spoil the show for them, even though we go and get the child as soon as we feel he is making too much noise. These complainants are not our best customers, but they tell us they would come more often if they didn't have to put up with noises from children.

"On the other hand, these mothers can come to the theatre only by bringing their babies, since they cannot leave them with anyone, and they won't stay home and let their husbands go without them."

During 15 years of show business, these mothers have courted their boy friends, married them, and brought their babies to the theater as young as four weeks old, and showed them to Bartlett. They have always been consistent customers, he says, and in many in-

stances the theater has been a meeting place for the mothers and in-laws each week to see how the baby is getting along. They all sit together after having their little chat, and make arrangements to meet at a future performance.

"Sometimes these babies get us down and are quite a nuisance," Bartlett said. "I held a baby for a mother the other night while the mother took a seat to watch the picture. I held that baby for two

hours because we couldn't find out where the mother was sitting."

Bartlett is indeed between the devil and the deep blue sea. He stands in danger of offending either faction no matter which way he turns. He'd like to have the advice of others and asks, "What do you think?"

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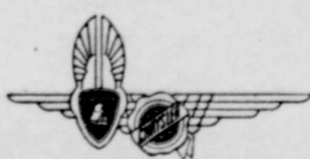
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WORLD NEWS
—in—
BRIEF FORM

From Near and Far, Some Timely, Some of Human Interest

At Scranton, Pa., a young man selling tickets to a high school opera dropped two ducats on the desk of a prospective buyer. They bore a printed announcement: "The Forest Prince—Music by Peter Schalkowsky." The potential customer noted this, scowled and said: "You ought to be ashamed of yourself bringing in those out-of-town bands."

Three friends of Albert E. Vaght, 77, past president of a fishing club at Buffalo, N. Y., carried out his last request by casting his ashes into the Niagara River and reciting this epitaph: "Poor little fish, you won't have to be afraid of me any more."

Almost everyone stared at Mr. and Mrs. John Stratis of Dallas drove around in their car. Finally Stratis got out to examine his machine and found a small white hand waving from the rear trunk. His small son and a neighbor boy piped up that they wanted to go for a ride, too. They did, right back home, where detectives awaited the Stratises. An excited motorist had reported the mysterious hand and had given police the Stratis license number.

Otis Bryan, Jr., 5, got a thrill but it wasn't because his daddy, Capt. Otis Bryan, piloted his first stratoliner plane to a landing on Municipal Airport, Kansas City. The moment Captain Bryan stepped off the ship Junior heard a whistle and started to run. "Oh Daddy," he shouted, "there's a train!"

Northport (Wash.) High School gave all it had but lost its ball game with Kettle Falls 40 to 4. The Northport coach sent every boy on the bench into the pitchers' box in a futile effort to hold down Kettle Falls. The game was called at the end of the seventh because the last Northport pitcher—a girl—was getting tired.

George E. Rieder came to Colorado Springs, Colo., from Baltimore, Md., just to work 32 hours at the postoffice where he had worked 37 years ago. It wasn't nostalgia that brought him back—he needed the 32 hours to complete his probationary period as a government employe to qualify for a job at Baltimore.

At dinner, Alfred Mitchell of Milwaukee, Wisc., 74, coughed violently, clutched his mouth and gasped: "My uppers—they're gone." Alarmed relatives summoned a rescue squad, which worked for 20 minutes over Mitchell as he coughed intermittently. At a hospital physicians found the missing plate—in Mitchell's coat pocket. His coughing apparently caused by a food particle, soon subsided.

At Trumbull, Conn., Alex F. Varanelli, charged with operating an automobile while under the influence of liquor, admitted he drank 35 glasses of beer before his arrest, but insisted he consumed that amount daily and was not intoxicated. Judge Joseph L. Schwimmer acquitted him.

Two very nonchalant men walked into a department store in Spartansburg, S. C., tried on a few summer-hats, and walked out, each wearing one and carrying his old one in his hand. Clerks were flabbergasted. The cops, summoned at last, picked up the pair a short distance away.

Gen. John J. Pershing's hardest battle was fought in the classroom. James Elbert Wilson, 79, of Ozona, Fla., returned for the dedication of an 1,800-acre park named for Pershing at LaCade, Mo. As youths both sought the appointment to West Point. Pershing won in the examination, 93 to 92½. "I met Pershing after the World War," Wilson related, "and he told me 'Boy, you gave me the toughest battle of my life.'"

Governor Saltons of Massachusetts startled onlookers in a hotel lobby the other night when he took off his tuxedo coat to prepare for initiation in the Bunker Hill camp, Heroes of '76, national sojourners. The governor's trousers were held in place by a pair of fiery red gallsuses.

At Cleveland, finding only ten pennies in a woman's purse he had snatched, a youthful gunman tossed a dime to Mrs. Sophie Luginna, 30, with the remark: "Here, I guess you can use this more than I can."

A Seattle woman carried a fluffy little white dog into a branch bank. Tellers smiled. "Isn't he cute?" they asked. "How quietly it lies. What is it, Pomeranian or Peke?" The woman zipped open

It's all GRAVY
How to serve gravy any time you want it without cooking meat

Dorothy Greig

THERE are some few things which kings and presidents, generals, diplomats, robbers, saints, boys and girls, young people, old people, you and I and all of us like and enjoy now and forever . . . and gravy is one of them. Gravy ladled, rich and savory, over bread; brown gravy cupped atop snowy mashed potatoes; gravy spreading slowly over vegetables or meat. In short, gravy.

Have you heard about the new way to make gravy without actually having to roast meat? It is done with condensed soup. Condensed soup is the broth slow cooked from fine meats and from whole chickens. Condensed soups can be turned into bowls of smooth gravy—gravy full flavored with meat or chicken—and practically on a moment's notice. It's something worth knowing about and this is how it is done:

Quick Beef Gravy

- 3 tablespoons butter or shortening
- 3 tablespoons flour
- 1 can condensed consommé
- ½ cup water
- 1 can condensed mock turtle soup
- 1 tablespoon milk

Melt the butter or shortening in a saucepan, add the flour and cook until frothy. Then add the consommé and water and cook until thickened. Add the mock turtle soup and milk at the last and simmer 3-4 minutes to blend the flavors.

Strain and serve. Makes about 3½ cups gravy.

Creamy Chicken Gravy

- 1 can condensed chicken soup
- 2 tablespoons butter or shortening
- 2 tablespoons flour
- ½ cup milk

Strain the chicken soup and force as much rice as possible through the strainer with the soup. Melt the butter or shortening in a saucepan, add the flour and cook until frothy. Then add the soup and the milk and cook until thickened. This makes about 1½ cups of gravy.

Mushroom Beef Gravy

- 3 tablespoons butter or shortening
- 3 tablespoons flour
- 1 can condensed bouillon or consommé
- ¼ cup water
- 1 can condensed cream of mushroom soup

Melt the butter or shortening in a saucepan, add the flour and cook until frothy. Then add the bouillon or consommé and the water and cook until thickened. Empty the cream of mushroom soup into a saucepan and stir well—then add the gravy to it and heat thoroughly to blend the flavors. Makes about 3 cups gravy.



Hot gravy over bread—children love it!

the "dog's" back and casually pulled out her deposit.

Bismarck, N. D., bartenders protested to the city commission—how were they to know who the drunks were? Now if you see your "mug" looking at you across a bar, you might just as well take your foot off the rail. The commission, in solving the problem ruled that anyone placed on the liquor blacklist be photographed and the likeness distributed to all bars.

Ruth Gow, 27, invited the staff of a general hospital in Kansas City, where she had undergone several major operations, to her wedding, scheduled in the hospital auditorium. But shortly before the ceremony, she and Donald Tindall fled in an ambulance to her home and were married. "I just couldn't have gone through with a big wedding," she explained. "I believe weddings are more of a strain than operations."

The name is "Little" but that is a misnomer for the Archie Little family at International Falls, Minn. The recent addition of twins brought the family membership to nine and Little, besides fathering the family and working for a lumber concern, is city dog catcher. Asked how he manages to provide for his flock, Little replied: "Oh, every Little helps."

Negotiable paving bonds worth \$11,000 were lost between the Nebraska state auditor's office and Blair. They were missing three months. Express company officials said they found them lying unharmed in the Sioux City, Ia., railroad yards.

Martin Buran surprised a prowler in a friend's room in New York, got chummy with him and invited him out for a drink. While they stood at the bar, Buran's friend came in and in an inside conversation with Buran learned what was what. He excused himself, called the cops, and—the prowler ended up in the clink, booked on a burglary charge, after detectives found a quantity of stolen property at his home.

At Memphis, Tenn., the census enumerator asked one 90-year-old man here if he were employed. "Nope, haven't worked in 30 years—nothing doing in my line," was the reply. "What is your line?" asked the indefatigable questioner.

Pix Rhapsody

By Mary Jane

Torrential rains and the awe-inspiring terror of a tropical hurricane save Dorothy Lamour, Robert Preston and Lynne Overman from cremation on a burning island, and provide the thrilling climax to Paramount's new Technicolor South Sea romance "Typhoon" which opens at the Ocotillo Theater Saturday and runs through Monday.

Dorothy Lamour, most popular "native" girl in the world, doesn't appear in her much-sung sarong. This time it's a lava-lava, which must be Polynesian for "retrenchment," because this bright cloth is scantier than ever! In fact, Technicolor and Dorothy have produced a new combination, which we're calling "Techniclure."

The hurricane sequence provides the most thrilling nature spectacle ever to be filmed. Rain lashes down like blasting mercury; whole palm trees are uprooted by the maddened wind, and the tidal waves top crests of fifty feet! Only those who have lived through tropical hurricanes will be able to make comparisons.

Hand in hand with the technical perfection of the storm, and of the surging Technicolor is the romance-filled plot. Dorothy, bronzed and alluring, lives with Koko, her trained chimpanzee companion, on an uninhabited South Sea island, far from normal sea lanes. She was the only survivor of a sailing ship, wrecked there ten years before Robert Preston and Lynne Overman arrive with their pearl-diving submarine. They are pursued by a vengeful Polynesian chief, whom they have inadvertently insulted, and who believes they have stolen his pearls.

Forced to abandon their ship for lack of oil, Robert Preston gets lost, and—lucky dog—found by Dorothy Lamour and Koko. A mutiny against Lynne Overman by J. Carrol Naish and his Kanaka crew, and the arrival of the Chief with his gang of cut-throats, follow in rapid succession.

There's plenty of comic relief supplied by Ko-Ko and Lynne Overman, and there's a constant panorama of South Sea color that will leave you dazzled. This Technicolor romance was directed by Louis King, who previously directed the smash hit, "Bengal Tiger."

You may laugh at "puppy love," but it's one thing that makes a boy wash his neck and ears.

Under these POTATO PUFFS is Ham-Chicken Pie

Dorothy Greig

OVEN baked foods have the happy faculty of always looking appetizing. They're usually either browned on top or else sizzling as they emerge from the oven. And in either case the mere sight and smell of them rouse appetite and keen anticipation. Oven baked foods live up to their looks, too. They taste good, and no mistake.



For instance, take the one pictured here. As the serving spoon dips down through the tender puffs of potato on top, it reaches smoking hot ham, chicken and carrots, simmering in a savory mushroom gravy. A dish to make any man contented with his lot! Difficult to make? Not at all!

Ham-Chicken Pie:

- 1 can condensed cream of mushroom soup
- 1 can condensed chicken soup
- 1 cup chicken, diced
- 1 cup boiled ham, coarsely chopped
- 1½ cups diced carrots, cooked

Mix the chicken soup into the cream of mushroom soup. In the bottom of a buttered casserole pour one-half of the soup mixture. Then put in ½ cup diced chicken, ½ cup coarsely chopped ham and ½ cup diced carrots. Add the remaining soup and ingredients and cover with Potato Puffs.

Potato Puffs:

- 2-4 medium sized white potatoes
- ¼ teaspoon salt
- 1 pinch of pepper
- 2 tablespoons butter
- 1 egg, separated

Peel and cook the potatoes in boiling water until soft. Mash or put the potatoes through a ricer and add the butter, seasonings and egg yolk and mix thoroughly. Beat the egg white separate and fold into the mashed potatoes. Drop by spoonfuls on top of the pie and bake in a moderate oven (350° F.) 25-35 minutes.

Heredity is something a father believes in until his son starts to act like a fool.

Santa Fe Will Lay 134 Miles New Track On Western Lines

A program embracing the placement of new track over 134 miles of the Western Lines of the Santa Fe Railway in the states of New Mexico, Colorado, Kansas and Oklahoma was launched last week with employment of more than 400 additional workmen, General Manager J. A. Gillies announced.

Heavier rail and considerable new ballasting is part of the project which creates an additional payroll approximating \$161,000 for the five-month period required.

The track relay of seven miles between Clovis and Grier, N. Mex., has started and new 131-pound rail will replace 90-pound rail. The gang then will relay between Clovis and Wilsey, ten and a half miles. Re-laying of rail between Pueblo and Denver and from Jansen, Colo., to Lynn, through the Raton tunnel is planned.

Re-ballasting of the track from Gallaher to Melrose, New Mex., requiring a crew of 100 men, is also planned.

Roswell Schools Hire Eddy Rural Supervisor

Mrs. Ferne Gariss, rural school supervisor for Eddy County, has been hired by the Roswell school system to teach in the grades there next term.

Mrs. Gariss will spend the summer at the University of Southern California, Los Angeles, working on her Ph. D. degree, and will stay with a sister, Mrs. G. G. Mellick, whose home is in Los Angeles.

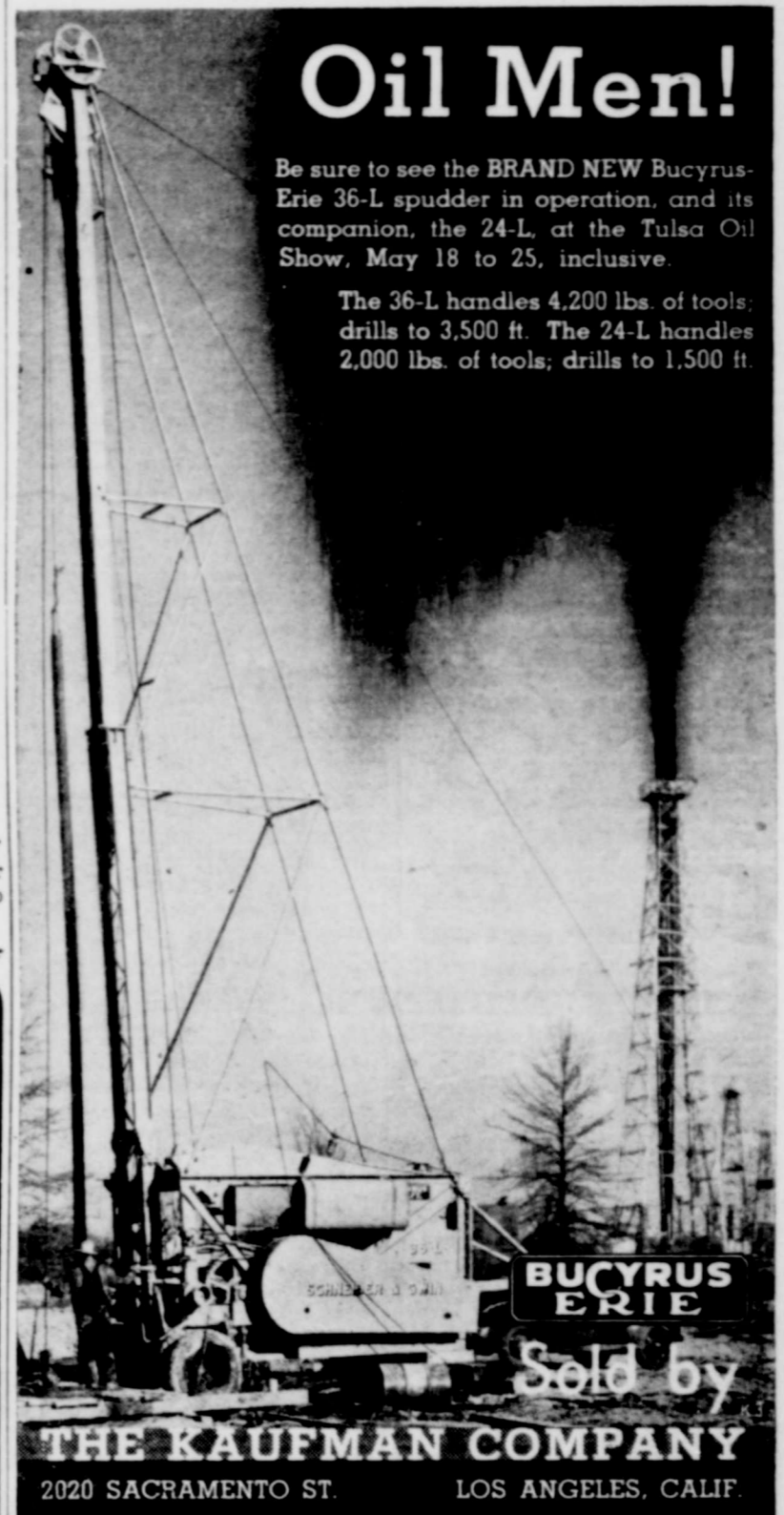
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Oil Men!

Be sure to see the BRAND NEW Bucyrus-Erie 36-L spudder in operation, and its companion, the 24-L, at the Tulsa Oil Show, May 18 to 25, inclusive.

The 36-L handles 4,200 lbs. of tools; drills to 3,500 ft. The 24-L handles 2,000 lbs. of tools; drills to 1,500 ft.



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These delicious All-Bran Muffins

- 3 tablespoons shortening
- ¼ cup sugar
- 1 egg
- 1 cup KELLOGG'S ALL-BRAN
- ¼ cup milk
- 1 cup flour
- ¼ teaspoon salt
- 2½ teaspoons baking powder

Cream shortening and sugar thoroughly; add egg and beat until creamy. Stir in ALL-BRAN and milk; let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400° F.) about 30 minutes. Not only will you find these the most delicious bran muffins you ever tasted, but you can give them to your family with the knowledge that they are beneficial, too. Several of these muffins will make a distinct addition to what doctors call "bulk" in your diet—and so help to combat one of the commonest kinds of constipation. Eat KELLOGG'S ALL-BRAN either as a cereal or in muffins, drink plenty of water, and "join the regulars."

MADE BY KELLOGG'S IN BATTLE CREEK . . . COPYRIGHT, 1940, BY KELLOGG COMPANY

Eddy County Land Use Committee Approves Record Study Project

At a special meeting of the Eddy County agricultural land use planning committee held at Carlsbad Saturday, plans of procedure in connection with the farm management record study was presented to the county committee by H. L. Stewart of the Bureau of Agricultural Economics, and W. A. Wunsch, State Extension Service.

After some discussion during which the county committee made such changes in the action of the plan of procedure necessary to fit the needs of the county, they approved the project and recommended that work in getting information would begin immediately.

The purpose of the study is to secure information from farmers and ranchmen in the county who are keeping accurate farm and ranch records on their operations, to analyze and present it to the county planning committee, in order that recommendations can be made in regard to the size of farming or ranching units, length of tenure and credit policies.

It is expected the study will continue over a period of years. This long-time information secured from the farmers and ranchmen will supply the county planning committee with suggestions upon which it can base its recommendations in connection with land use, both from the standpoint of the operators in the county and the work in connection with the action agencies, such as the Farm Security Administration, AAA, and others.

This study will be under the direct supervision of the Eddy County planning committee in charge of the county extension agents, Miss Vernita Conley and Fred A. Barham, who will be assisted by representatives from the FSA, AAA, Bureau of Agricultural Economics and State Extension Service.

In addition to getting the basic information from a definite number of record keepers, it is expected that supplemental information, particularly dealing with land use practices, will be secured from Triple A records and Farm Security records of about 150 farmers and ranchers of the county. In securing this information the principal factors considered will be size of unit, the tenure and the cropping and management systems.

After the information has been tabulated it will be presented to the county land use planning committee and will be used by the committee and Extension Service and other agencies in developing the programs so that they might better aid in the solution of the problems that exist in the county.

In addition to information in connection with farm management, some information will be secured from the families in regard to farm family living problems. These will deal in particular with the health and medical care, cost of family living, schools and other organization problems.

E. I. Chilcott, a representative of the Farm Security office on farm management work, will spend a portion of time working with the extension agents, and the farm se-

Beef Stew with Vegetables and Dumplings

by Dorothy Greig

THIS can be called "the short cut way to a good stew." For while this stew is thick with carrots, potatoes, celery, turnips and other



vegetables, yet you don't have to peel a single potato, scrape a carrot or shell a pea to go in it. You simply add condensed vegetable soup to your meat and thickened stock—and there you are! It's the easiest and one of the most delicious stews I know about.

1 tablespoon shortening
1 pound beef cut in 1/4 inch cubes
1 cup water
1/2 cup flour (mixed with 1/2 cup water)
3 cans condensed vegetable soup

Melt the shortening in a heavy pan and brown the meat well. Cover with water and simmer until tender (about an hour and a half). Then add the flour mixed with water and cook until thickened. Add the vegetable soup and mix well. Drop the dumplings on top of the stew.

Dumplings:

3 cups flour, sifted
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk

Mix the flour, salt and baking powder. Add the milk and stir until a soft dough is formed. Drop by spoonfuls on top of the hot stew. Cover and steam for 15-15 minutes. Serve immediately. Serves 7-8.

Band for Goodwill Trip Will Rehearse On Monday Night

E. L. Harp, Artesia bandmaster, has his hands full with rehearsals, including those of the Artesia goodwill trip band, which will accompany the Artesia boosters on their annual two-day jaunt into the Sacramento Mountains June 12 and 13.

The goodwill trip band will meet at 7:45 o'clock Monday evening for its first summer rehearsal in the high school auditorium. Advanced high school band members, alumni and band instrument players who have moved to Artesia are invited by the bandmaster to join in the rehearsals, as well as in concerts planned in City Park during the summer.

Beginners and junior band class members will have instructions

two days a week for eight weeks at Central School, preparatory to programs in City Park, street parades, football maneuvers and school assembly programs next school term. Band and majorette marching and maneuvers will be included in the program of instruction.

Meat should not be washed but it should be cleaned by wiping with a cold wet cloth.

Parade—

(Continued from page 1)

is being overlooked in the Happy Kitchen Cooking School. Complete menus are being given which tell exactly the type of food that makes for balanced menus during certain seasons of the year. You will get new recipes that are an instant success, which will put new color into your meals. The proper way

of serving, whether it is a home meal or a party, are being discussed. The knowledge that you will acquire each day of the school is amazing.

Don't forget that even though you might have missed the session this morning, there still will be plenty of interest Friday and Saturday mornings at the Ocotillo Theater.

And remember the school starts promptly at 9:30 o'clock.

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