

Times Cooking School Opens Monday

ADVERTISERS COOPERATE IN TIMES SCHOOL

A number of Snyder merchants and several national distributors and manufacturers have chosen the Times Free Cooking School as an opportune time to present their messages to women of Snyder and surrounding area.

The following, in addition to those mentioned in the first column of this page, are participating in the school or in the Times special editions:

Snyder Steam Laundry.
Graham and Martin.
Pick and Pay Store.
Great West Mill and Elevator Company (Amaryllis flour).
E. J. Bradbury's Service Station.
Snyder Bakery.
Basement Coffee Shop.
Snyder Tailoring Company.
H. G. Towle Jewelry Company.
Snyder National Bank.
Texas Coca-Cola Bottling Company.

Louder Motor Company.
J. C. Penney Company.
The Fair Store.
Economy Dry Goods Company.
Snyder Hardware and Implement Company.

All-American Pressure Cookers.
Bell's Flower Shop.
Hollywood Shop.
Hande-Dande.
Harless and Carr.
Edgar Taylor.
King & Brown.
Myrl's Beauty Shop.
Stinson Drug Company.

The Times takes this opportunity of thanking the advertisers for their whole-hearted cooperation. When women who attend the cooking school take advantage of the special services, products and prices offered by these advertisers, their "Thank you, Mr. Merchant," would be deeply appreciated by The Times.

Tanning School for Husbands as Wives Get Kitchen Ideas

Since the leather tanning demonstration is to be held in Snyder Monday and Tuesday, it won't be a bad idea for farmers and ranchers to attend this outstanding affair while their wives are hearing and seeing the cooking school.

The tanning demonstration will begin at 9:00 o'clock Monday morning, with M. K. Thornton, Extension Service specialist, in charge.

Processing and tanning of cow, calf, sheep and goat hides and pelts will be demonstrated and explained in detail by Thornton. A number of hides are being prepared for the school by farmers and ranchers of this area.

The agent believes your time will be well spent if you are here both days.

More Showers and Clouds Visit County

Somebody said yesterday that it has been cloudy and raining for at least six months.

That's stretching the truth a bit, of course, but Saturday clouds and Friday showers indicated that the long wet spell is not yet over. A few farmers are yet in bad shape with their planting, and weeds are taking charge, as they always do when rain is heavy—but everyone who observes from year to year is saying that Scurry County is facing a big crop year.



Miss Jessie Hogue
Nationally Known Food Expert
and Home Economics
Lecturer

Joins The Times
In Extending to the
Women of Snyder and Surrounding
Trade Territory
A Cordial Invitation
To Attend the
Times Free Cooking School
At the Palace Theatre
Monday, Tuesday and Wednesday
Afternoons
2:00 to 4:00 O'clock

**FREE
PRIZES**
will be
given
each day
at the
Cooking
School

JESSIE HOGUE WILL FEATURE 3-DAY AFFAIR

Monday's the day! The road to romance and happiness in a kitchen beckons to you—and this newspaper and Miss Jessie Hogue, nationally known expert on foods and home economics, extend you a most cordial invitation to attend their Free Cooking School, at the air-conditioned Palace Theatre.

The starting time is 2:00 o'clock, so plan to be on hand—with your friends. Why not bring a group of neighbors and make it a real cooking school party?

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

New and Tested Recipes.

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

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

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

Miss Hogue will arrive late Sunday or early Monday, direct from a schedule of 1935 cooking schools in Virginia, Florida, the Carolinas, New Mexico, Oklahoma and various parts of Texas. She recently concluded a school at Abilene, under sponsorship of the Reporter-News.

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

She will take her meals at Leath's Cafe.

Every Woman's Beauty Shop will do Miss Hogue's beauty work exclusively.

Piggly Wiggly-Electrolux.

Food products from Piggly Wiggly, which is owned and operated by Maurice Brownfield, will be featured Monday.

An Electrolux refrigerator, handled locally by the Community Natural Gas Company, will be displayed and used by Miss Hogue Monday.

Flowers will be arranged in the vestibule and on the stage by Bell's Flower Shop.

The lecturer-demonstrator, during her appearance each day, will be wearing a smart Nellie Don house frock, furnished through courtesy of Bryant-Link Company, exclusive Nellie Don dealers here.

Products to be featured exclusively during the school are as follows: Ware's Bakery bread, Scurryland Dairy milk and cream, Red and White flour, Edd Dodds meats, K C baking powder, Red and White canned goods, Morton's salt, Admiration coffee, Mrs. Tucker's shortening.

Times Will Publish Three Daily Issues

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

You will notice that each issue is being printed in a different color. Today's pink paper will be followed by Monday's green and Tuesday's orange. The special tabloid size is being used in order that you may more easily find news and the advertisers' messages.

If you want an extra copy of either of the three issues, secure it at the Palace Theatre when you attend the school, or call at the Times office.

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

Many Prizes to Be Offered Every Day

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

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

Question Box Featured.

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

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

Women May Get Car Ride by Calling 47

Women who reside within the city limits of Snyder will be given a free ride to and from the cooking school if they telephone No. 47—the Times office—not later than 1:00 o'clock in the afternoon.

This offer is good either of the three days of the cooking school. A car will call for you in plenty of time, deliver you to the door of the Palace Theatre, and return you to your home after the lectures and demonstrations are over. All you do is phone 47.

For those who come in their own cars there will be ample parking room within a few steps of the Palace.

Then, when you get inside, there will be ice water, comfortable upholstered seats, and other features to make the two hours enjoyable and profitable.

Unsightly Linoleum Easily Redecorated

Kitchen linoleum can become quite an unsightly thing when the design disappears in spots where the wear is the heaviest. But in spite of the fact that it looks as if its days of service are passed, it can be saved still and put in such a condition that it will add to rather than detract from the appearance of the kitchen.

The first thing to do is to clean it thoroughly with soap and water. Allow it to dry for a day and then go over it with turpentine to remove all grease and wax left by the water cleaning. Broken places or spots where it has worn through can be cut out and replaced with good pieces.

After this is all done it is ready for its basic coat of paint. Apply it carefully and put on two coats if necessary. If a solid color is desired all that is necessary then is the addition of a coat of floor varnish, but if a design is desired, this can be made either by the use of a stencil or by stippling with an enamel soaked sponge. Either must be followed by a coat of varnish.

Paprika Sauce.

Two tablespoons butter, 2 table-spoons Red and White flour, 2-3 cup milk, 1-3 cup cream, 3-4 tea-spoon paprika, 1-2 teaspoon salt, 1 tablespoon onion juice. Serve with green salad.

Romance of Cooking Increased If Easy Dishwashing Rules Followed

By Miss Jessie Hogue.

A great celebration will take place on the day when dishes are invented that are inexpensive enough to be thrown away after one using, but still retain the virtues of china.

Until that time comes, however, our pride of ownership in good dishes will keep us at the daily cycle of clearing up the dinner table, washing the dishes and storing them away. In the meantime, also, many of us will continually be seeking for ways to lighten the task that takes us from table to sink to cupboard. There is really romance in cooking if we but look for it.

If we examine the processes in dishwashing, reduce if possible the times each takes and eliminate those which are unnecessary it is possible we may find waste motions and reduce the unpleasantness of an unavoidable chore.

Don't Wait Too Late.

First, all dishwashing should not be left until after the meal. Begin to reduce the after-dinner part of the work the first moment of meal preparation.

Clearing away as you go along will simplify dishwashing unbelievably. Replace materials or containers as soon as they are used—the baking powder, the spice can, the sifter.

As you replace them determine whether or not they are in their most convenient location. Replacing is simple if it means merely reaching out to a shelf an arm's length away and not walking across the kitchen.

Washing Vegetables.

One meal process likely to create a confused and untidy kitchen is vegetable preparation. To avoid this all fresh vegetables such as lettuce, radishes and tomatoes, etc. should be washed as soon as they arrive from the green grocer and placed in the refrigerator ready for use.

This keeps the untidiness of wilted leaves and sandy sediment out of the kitchen during its busiest time.

Other vegetables, such as potato parings, good carrot scrapings and string beans, can easily be kept out of the sink by paring or cleaning them directly into waste cans.

The large accumulation of cooking dishes during food preparation—measuring cups and spoons, mixing bowls, pans—all but the last minute cooking dishes, can be washed and rinsed with hot water.

Some housekeepers advise washing each dish as it is used, but there may be waste of motion in that. A little easier system may be to clear away as one goes along but to have one washing during the last period of cooking.

Using Utility Tray.

When baking, a utility tray saves labor. Each tool as it is used placed on this tray and taken with the soiled dishes on it in one trip to the sink to be washed.

The next step is cutting down waste effort in handling of dishes after they come to the table is to

have a systematic routine for them in the kitchen.

Extra space near the sink and a table placed conveniently near the sink where the dishes can be cleared and stacked as they arrive from the table are helpful.

It is at this point that a movable table of generous proportions makes its usefulness felt.

Dishes may be placed directly on the table in the dining room, moved to the kitchen, cleared, washed, put back on the table and taken to the point of storage if the cupboards cannot be reached from the sink.

A New Spice Bag.

When adding whole spices to mincemeat, chowchow, catsup, etc., instead of tying the spices in a bag, put them into an aluminum tea ball or coffee filter and submerge in the cooking mixture. After removing the spices, wash them in vinegar and dry thoroughly. Then store them in the tea ball for a second use.

When You Finish Your Day's Cooking ...

Dress up in one of Penney's

Summer Frocks!



Be Comfortable
Look Cool and Crisp!

Wash Frocks

79¢

Batistes! Lawns! Cool sheers that'll keep you looking fresh and pretty all summer. Stripes, checks, plaids, dots. In all sizes.

A Grand, New Group!

WASH FROCKS



Imagine, only

49¢

Fast color Lawns that'll wear for months to come. Smart to look at—easy to launder. All sizes. Values!

Spring Into Summer
In Smartly Styled

Soap-'n'-water Cottons

98¢

All Fast Color!

- Multi-colored plaids!
- Novelty flock dots!
- Monotones!
- Field flower prints!



Batistes and Lawns! To see them is to want more than one! Tailored street styles! Crispy trims! Box pleats! Kick pleats! In feminine styles for those hours at home—flared or flounced skirts, ruffly cap sleeves! Sleeveless, sun-tan backs for sports. All sizes!

Call and see these while you're in town!

You'll Be Well Repaid for Your Time Spent at

THE TIMES FREE COOKING SCHOOL PALACE THEATRE, SNYDER

Three Days—June 17, 18 and 19, 1935
Demonstrations at 2:00 p. m. Each Day

You Can't Go Wrong on
GROCERY VALUES
like these!

MONDAY-TUESDAY SPECIALS

Nice and Firm Per Lb.
FRESH TOMATOES....5c

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

Hand Packed—No. 2 Cans 3 Cans
Canned TOMATOES..25c

Alabama Girl Quart Jar
SOUR PICKLES.....15c

Pure Cane—In Cloth Bags 25-lb. Bag
SUGAR \$1.39

Hande-Dande

PENNEY'S

J. C. PENNEY COMPANY, Incorporated

THINGS YOU'D LIKE TO KNOW ABOUT SALAD

By Miss Jessie Hogue.

There is especially one happy thing that every woman should know and consider about salads—often a salad will make a meal—and as a main course it frequently solves the menu problem on some particularly difficult day.

If the weather is warm, a crisp salad stimulates the lagging appetite, especially if you accent its cool refreshments by serving one contrasting dish. This may be merely a cup of heated canned soup, a plate of hot bread, a toasted sandwich, a health giving vegetable, or an egg or cheese surprise.

Luscious salads are legion—and are tempting to average appetites no matter what the weather or the season. Before suggesting some of my pet versions, I am listing some rules of general and great importance.

Avoid lavish quantities of dressing. Use just enough to moisten and coat each competent part. Be sparing with sugar in any dressing.

Use two implements in combining salads, never mix them with pressure.

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

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

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

Getting Ready for Travel?

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

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

To the Ladies:



The most attractive hairdress you've ever had—that's the decision of most careful women who trust their coiffures to us regularly. Real ability and expert care combine to give you enjoyable and resultful beauty treatment here. You'll approve of our service . . . come in today!

—PHONE 4—

Myrl's Beauty Shop

Upstairs in The Fair Store

HOST-IN-CHIEF



When women who attend the Times Free Cooking School crowd into the Palace Theatre they will have this handsome manager, P. W. Cloud, to thank for the comfortable cushions, air-conditioned building and the perfect cleanliness of the showhouse. He joins The Times in welcoming women to the school.

The Men Are Invited.

Maybe we've overlooked making it plain that the men are welcome to the cooking school. Why not? Now, more than ever before, they are interested in household budgets, balanced menus and new-fangled dishes. They are welcome every day—every minute. And they should watch for a special announcement of interest to men that will be made Monday.

Palace Theatre to Be Cooking School Setting This Week

The Palace Theatre, of which Mrs. T. L. Lollar is owner and P. W. Cloud is manager, will be the setting for the three-day cooking school. Each of the three afternoons, from 2:00 to 4:00 o'clock, the women of this trade territory will be comfortably seated in one of the most modern showhouses in West Texas, thanks to the progressiveness of these two Snyder citizens.

Installation of a Vitaphone almost six years ago, when many of the smaller towns and cities were still content with non-talking films, was the beginning of the recent development of this showhouse. It will be remembered that The Snyder News, later consolidated with The Times, issued a special edition in celebration of the event.

Step by step the Palace has installed talkie equipment to keep pace with the times. At the same time, it has been modernized, redecorated, and enlarged to include rest rooms and a number of additional cushioned seats. The building now seats more than 900 persons.

Nor has the Palace been alone in keeping pace with new developments. The Ritz, which is also Lollar-owned and Cloud-managed, is now being brought up to date in equipment and decorations, and will be ready for regular use early this fall.

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

BREAD

For The

TIMES COOKING SCHOOL

Will be Supplied by

WARE'S BAKERY

Miss Jessie Hogue . . .

selected Ware's Bread for use in The Times Cooking School because of its Quality and Uniformity.

She will tell you from the stage each day of the convenience and economy in using Ware's Bread in preparing of your meals.



• Sliced or Plain

WARE'S BREAD

• White, Rye or Whole Wheat

WARE'S BAKERY

North Side of Square

Use Lard for Removing.

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

For Kitchen Aprons.

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

To Get Another Start.

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

Soda May Be Used For Many Purposes

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

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

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

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

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

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

MEATS

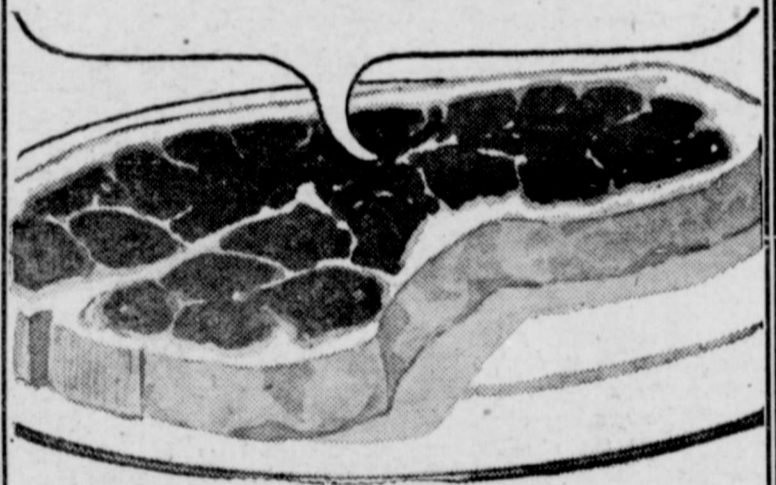
are being furnished for

THE TIMES COOKING SCHOOL

—BY—

Edd Dodds

I'M TENDER, FRESH AND DELICIOUS . . . BECAUSE I'M FIRST QUALITY!



When it comes to Fine Quality Meats we're ready to boast. Every chop, every steak, every piece of meat sold by us is Quality Meat of the highest grade. That's why housewives prefer trading here—because they want Better Quality . . . especially since it costs you less.

Fresh Ground—Pork Added	Per Lb.
LOAF MEAT	12 1/2c
Nice Cuts	Per Lb.
ARM ROAST	15c
Good Tender Cuts	Per Lb.
7-STEAK	15c
Fat, Young Meat	Per Lb.
LOIN STEAK	20c

Phone 92 . . . Free Delivery

Edd Dodds

"Scurry County's Low Price Maker"

OFFICIAL NEWSPAPER FOR SCURRY COUNTY AND CITY OF SNYDER

The Scurry County Times

Founded in 1887

The Snyder News Consolidated January 1, 1931.

Published Every Thursday at the Times Building, 1916 Twenty-Fifth Street, Snyder, Texas, by
TIMES PUBLISHING COMPANY, Inc.

Willard Jones and J. C. Smyth Editors and Publishers

Member
West Texas Press Association



Member
The Texas Press Association

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

Entered at the post office at Snyder, Texas, as second class mail matter, according to an Act of Congress, March 3, 1879.

SUBSCRIPTION RATES.

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

SEVEN SQUIBS FOR TODAY.

Miss Hogue Is Wise.

Miss Hogue admits, as she prepares for the Times Free Cooking School, that most women are good cooks. She just wants to help housewives get the loose ends together, enjoy kitchen life a little more, and surprise the husband and family with the little extras that make eating worth while. A worthy ambition, we call it!



From the Angle of Sports.

This column wouldn't truly reflect the woman's angle if it omitted a sports squib or two. Babe Didrikson, for example. That phenomenal young woman doesn't ask any odds when she goes up against the best that men can offer in a sports way. And yet she lets no one forget that she is a very feminine woman. In the words of some stale fellow, "Wotta gal!"



A Town of Study Clubs.

You will find, Miss Hogue, that Snyder is a town of many study clubs. Indeed, it has been claimed without contradiction that Snyder has more study clubs and more study club members than any town of its size in the state. You will be meeting and lecturing to a lot of them, for they are more interested in their homes than they are in their efficient study club work.



What About It, Miss Hogue?

Through all this streamlining of cars, costumes and refrigerators we have remained placid, feeling that justice would out. Now, before the cooking school begins, we want to approach Miss Hogue with a pertinent question about her methods: Do you, or do you not, talk of streamlined cabbages and waffles, salads and breads? Streamlining may be the nearest way to a man's stomach.



Beauty by the Woman.

While we are speaking of what women have done for Snyder, let us not forget the beautiful city park that is being completed under their watchcare. Sitting placidly on the southwest corner of the school campus, the park speaks of love seats and picnic tables, furnaces and wading pool, rustic well (with old oaken bucket), and seesaws for the kiddies. Give the park another two or three years of growth, and it will be a lasting tribute to women who are content with nothing less than beauty.



The Palace Primps Up.

The Palace Theatre, under the efficient management of P. W. Cloud, is really primping up for the cooking school. And that reminds us . . . have you ever attended a more modern showhouse in any of the smaller cities of Texas? Your answer is "No," of course. Cooled, sanitary air. Distinct pictures and clearcut sound. Comfortable upholstered seats. Rest rooms, ice water. Cleopatra, with such a layout, would have considered herself ready to climb the pinnacle of entertainment or the height of education!



The Men Are Willing.

Pessimism Pete, on the sly, has been feeling out some of the husbands on this cooking school idea. The comments, if they could be translated to all the wives, would help pack the Palace Theatre each afternoon. "We'd be willing to eat cold or warmed-over dinners three days in a row if our wives would go to the school," seems to be the general run of the opinion, says Pete. Whether the men of the species are just big-hearted or whether they would like for their wives to get some new ideas about cookery . . . well, we leave that for the women to decide.

Thank Our Advertisers, Ladies.

The hundreds of cooking school attendants expected at the Palace Monday, Tuesday and Wednesday are requested to remember that the treat is made possible largely because of the advertisers who are patronizing the three special issues of The Times.

It is probable that only on one or two occasions in the history of Snyder has any newspaper published as many advertising inches within an eight-day period as will be found in The Times for the regular issues of June 13 and 20, and the special issues of June 16, 17 and 18.

The credit, as we have said, goes to the advertisers. A number of nationally known concerns have seen fit to choose the Times Free Cooking School as the occasion for presenting their products before the housewives of Snyder. They are spending \$10, \$30 and even \$50 apiece for this purpose because they have come to realize the value of appealing to the leading women of this trade territory at a logical time—when the women are interested in food products.

And the local advertisers, of course, are the old dependables. They are here year in and year out to observe advertising results at first hand. They know, wise merchants that they are, that it is the woman who holds the purse strings . . . and they know that women are more and more buying according to quality, service and prices, backed by reasonable, consistent advertising.

So, as we express the sincere hope that you enjoy every minute of your cooking school time, may we also express the wish that you remember our advertisers, to whom most of the credit is due.

EDITORIAL OF THE WEEK

RUN DOWN OR WOUND UP.

There are two kinds of fatigue, physical and mental. Physical fatigue. People collapse physically who suffer from a case of "nerves."

A case of "nerves" will result from continuous mental stress caused by anything that is a constant source of anxiety, worry, apprehension or fear. The cause removed, nervous tension subsides.

A noted physician puts it this way: "Many people think they are run down when in fact they are all wound up." So the thing to do is to unwind, to get rid of anxiety, worry, fear.

Frequently run-down people can unwind by talking matters over with friends and obtaining their friendly advice. Sometimes they can straighten out by consulting their physician and listening to his counsel. But outside aid avails little unless they assert themselves, exercise their will power, and rise above the cause, whatever it may be.

There are certain things in this world that can't be helped. Why be over-anxious about them? There are things beyond our control. Why try to control them? There are things that may happen. Why cross the bridge before you come to it? There are things to fear, but until we contact them why waste the nervous energy we need to combat them? Why get all wound up?

One thing is certain, a person will not become run down who has not been wound up.—Town Crier.

No nation can be destroyed while it possesses a good home life.—J. G. Holland.

The Times Creed:

For the cause that needs assistance;
For the wrongs that need resistance;
For the future in the distance,
And the good that we can do.



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

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

QUESTION:

Would you open the door?

ANSWER:

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

REASON:

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

RESULT:

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



THE SCURRY COUNTY TIMES

. . . Introduces Values You Can Trust

MONDAY IS

Piggly Wiggly Day

at

THE TIMES COOKING SCHOOL



Monday, June 17th, You Will Find These

Astounding **VALUES** for **THRIFTY SHOPPERS**

FLOUR

EVERLITE
Perfect Flour for
Any Recipe!

48-lb. Sack.....**1.79**
24-lb. Sack.....**95c**

K. C.	Baking Powder, 25-oz. Can	17c	CRISCO	The Digestible Shortening	6-lb. Pail \$1.15 3-lb Pail .59c
COFFEE	Admiration, Fresh Ground in Our Store Daily, 1-lb. Package	23c	SUGAR	Pure Cane, Cloth Bags	10 lbs.56c 25 lbs.... \$1.39

TOMATOES

fresh—vine
ripened tomatoes
per pound

5c

Catsup	Beachnut Brand— Large Bottle	19c
Mustard	Ma Brown's Pure Prepared—Full Quart	15c
Macaroni	Gooch's Best— 8-oz. Package	6c
TEA	Lipton's—Fine for Iced Tea—1/4-lb. Package	21c

MEATS

Armour's Baby Beef—T-Bone or Loin	Per Lb.
CLIMAX STEAK.....	29c
Armour's Baby Beef—Prime or Rib	Per Lb.
CLIMAX ROAST.....	25c
Banquet Brand	Per Lb.
SLICED BACON.....	32c
Texas Longhorn	Per Lb.
CHEESE.....	15c

PIGGLY WIGGLY

Cotton Bagging for Mats, Covers, Rugs

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

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

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

The same principle of applying the design is used as with the mat. The edge of cover is stitched around with a 2 inch bias strip, the outer edge of which is hemmed, to insert drawstring to be tied at the back of the lid.

Economical Apple Corer.

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

Better Breakfasts



Yes. There is a way to make that first breakfast dish of fruit different, and, oh, the difference it makes! The exclamation: "But this is something new!" is balm to the soul of the solicitous wife who has to plan 365 breakfasts a year. She'll hear it if she serves slices with cranberry jelly cubes, the following breakfast: Orange flaked cereal with cream, buckwheat cakes, syrup, sausages, coffee.

The ingredients of the first dish consist of oranges and canned cranberry jelly.

Allow one medium orange for each person. Cut off peel, removing all the white fibre. Cut in slices crosswise and lay in an overlapping circle on plates. Cut some chilled cranberry jelly in small cubes, and pile about one heaping teaspoonful in center of each serv-

ice of orange circles. This not only looks pretty, but the combination tastes mighty good.

A little improvement in anything is all that can be reasonably expected. Do not expect too much, and insure discouragement.

Insulation Becomes New Factor in Life Of Modern America

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

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

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

Making Mayonnaise Over.

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

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

Mixed with asphalt and pressed in sheets, rock-wool becomes rock-cork, insulator against temperatures of extreme cold. Ice plants line the walls with rock-cork to prevent melting, ice cream manufacturers use it in trucks and containers. And one finds rock-cork in nearly all household refrigerators.

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

—Leon Guinn.

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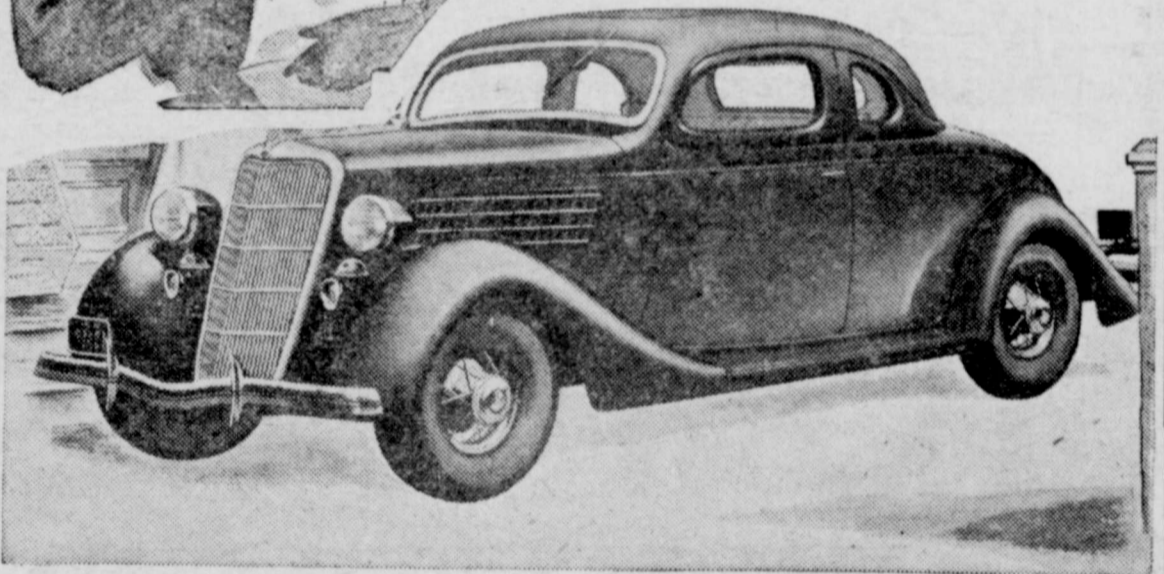
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COOKERY NOT TO BE TAUGHT VIA THEORIES

Facts, not theories, are what Miss Jessie Hogue will offer at the Times Free Cooking School Monday, Tuesday and Wednesday.

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

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

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

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

Every session of the cooking school will be worthy of your close attention. And please remember—there is no admission charge and no obligation.

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



Here's a Jump-Out-Of-Bed Breakfast

When he wakes up in the morning, does he feel about half dead, and, alarm clock clamor scorning, pull the covers o'er his head? Does he want to sleep still longer, to stay cuddled in his nest, and, ignoring calls of hunger, try to get a further rest? Well, then, try this on the fellow. You'll surely make a hit, for you'll find he'll wake up mellow and not hesitate a bit. But he'll fling away his covers and jump out of bed with zest, if the sweet aroma hovers of this breakfast at its best.

Strawberries with powdered sugar, cereal with cream, ham waffles, syrup, coffee.

Ham waffles: Beat three egg yolks well and add two cups of di-

How to Keep Cakes Fresh.

To keep your cakes moist and fresh even in dry days, make them with honey or corn syrup instead of sugar. A good plan for freshening cake that is several days old is to put the cake into a covered glass baking dish (the dish should be almost filled with the cake) and heat slowly in the oven.

luted evaporated milk. Sift together two cups flour, four teaspoons baking powder and one-half teaspoon salt, and add with one-third cup melted butter. Add one cup finely-chopped cooked ham, and fold in three stiffly-beaten egg whites. Bake as any waffles. This recipe makes eight of them.

Ham blends well with leftover cooked meats such as beef, lamb, veal or mutton. Try some for your next pot pie.

Waffle Suggestions That Help Save Time

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

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

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

To Remove Water Circles.

If you wish to remove spots from crepe de Chines, flat crepes, and the like, you may wash thoroughly with clear water, and while still wet cover the entire wet area with soda. Allow to dry thoroughly and brush off. The spot is gone and the garment is not circled from use of water.

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

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THE TIMES

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Chigger's Bill Is Broken Off While Feeding; That Makes Spot Look Bad

The practice of pursuing a wild mashie shot into the rough or of searching long-grassed fields for a bouquet of wild flowers to decorate the parlor seems destined this year to be a deliberate laying of one's self open to the ministrations of a crop of mite larvae, or chiggers, as they are affectionately known in Texas.

This august opinion was delivered by Dr. J. W. Bass, health director of Dallas, who made a special study of the bugs during a recent course at Johns Hopkins. Raindrops, Dr. Bass explained, fall from the sky, hit the ground and bounce. Chiggers are in the ground. When the raindrops bounce the chiggers often bounce with them and lodge on grass stems. The grass grows and the chiggers are carried farther and farther up in the air; thus the tops of grasses after rains are alive with chiggers.

Some Chiggers Climb.

Some chiggers, Dr. Bass said, are exceptionally energetic, and climb up the grass stems all by themselves, but the great majority prefer to be elevated by the lazier method, a state of mind easy to understand during these spells of warm weather.

Their prevalent lack of ambition extends only to the matter of grasses, however, for once they come in contact with a human body their urge knows no limits and they utilize their six legs to speedily get themselves as far from the ground as possible.

Progress in this direction is limited only by insurmountable barriers such as garters, rolled stockings, belts and other tight-fitting bits of clothing. Encountering such progress-impeders, which undoubtedly appear to a chigger very much in the same manner that a moun-

tain range does to a railroad builder, they follow the logical plan of simply stopping.

Chigger Starts Eating.

Once stopped, they begin to wonder why they felt their comfortable grass stems for this new place, and find only one reason—hunger. With this thought presenting itself forcibly to them, they start eating, because a chigger has a one-track mind and is noted for acting purely upon impulse.

This eating thought is that causing the unwilling hosts the annoyance which is really the reason why chiggers have received so much more publicity than many larger and more imposing members of the insect family, for when a chigger eats, its table manners are execrable.

Into the hide of the victim its bill sinks with a most annoying disregard for anyone's feelings but its own. The result is that the victim scratches and the chigger gets his head, bill and all, torn off, which serves him right, but which leaves his bill sunk in the victim.

Bill Causes Inflammation.

The bill remains so imbedded and causes the inflammation familiar with chigger bites, Dr. Bass said. If the victim can grit his teeth and allow the chigger to dine, the pest will fall off and no mark will be left of his residency.

Chiggers are really half-grown mites and are in a stage where they wish to cling to humans only about a month. During this time they have six legs. When they reach adult chiggerhood they have eight legs and can not bite, or at least no longer have the impulse.

Oil of any kind makes chiggers deathly sick by cutting off their air supply, Dr. Bass said. Sulphur on a lawn will kill chiggers. Protec-

Introducing Today's Show-Off

Back in the days when there was less haste, A checkered suit, a diamond of paste, A gay cravat and a limber cane, Such were the marks of a male who was vain.

But now he "struts" in a car with flash He's always out for a crazy dash. His brakes may be worn and out of line But both of his horns are always fine.

He drives like a demon, even though He hasn't a single place to go. He cuts around when chances are slim— Danger to others means naught to him.

He thinks that a "Stop" sign just means "Slow," And jumps the lights before they say, "Go," He shows no quarter to those who walk And thinks that their rights are so much talk. Many automobile accidents are simply the outcome of showing-off



by motorists, although few if any drivers, after an accident has occurred, would admit their vanity. The statistics of last year, as gathered by the Travelers Insurance Company, reveal that the major portion of all the accidents due to driving errors resulted from hasty, needless and careless action. What a good many drivers fail to appreciate is that a minute gained at the cost of an accident is no bargain.

Crepe Tomato Soup.

One pint can of tomatoes, salt and 1-2 tablespoon soda, 1/4 quart of sweet milk, tablespoon butter. Tomatoes should be strained through collander. Heat tomatoes, adding salt and soda to offset acid. Add milk and butter. Heat to near boiling. On serving add 1 tablespoon whipped cream.

To keep apples for baking in perfect shape, prick well with a toothpick.

tion against chigger bites may be assured by coating one's lower extremities with kerosene or a solution of sulphur before jaunts into long grass.—The Dallas News.

Broiled Grapefruit.

Cut grapefruit in half. Remove center, sprinkle with sugar and set on broiler leaving the door open. Leave grapefruit in oven 20 minutes or until brown.

Bee Finds It Really Hard Work to Use Stinger on Humans

According to R. E. Snodgrass of the U. S. Bureau of Entomology, a bee does really hard work in stinging a person. It is his opinion a bee has to work 22 muscles, make 3 distinct movements before its sting is a success.

Items: 1. The stinger of a bee or wasp is a modified ovestop or egg-laying organ. This the bee moves forward. 2. The downward movement, or a preliminary survey, we might say, by the stinger. 3. The movement that works this dagger into the flesh and deposits its fluid poison.

The bee no doubt enjoys this procedure more than the victim. Mr. Snodgrass continues a bee does not "feel" for a tender spot, and that stinging is largely automatic. Untiring workers, each bee produces a teaspoon of honey each summer, and bees in West Texas need water near the hives in summer.

Honey is a precious term, having several meanings, of course. —Leon Guinn.

A piece of butter added to the water in which rice or macaroni is cooked will prevent boiling over, and will also improve the flavor.

Save soap scraps, put them through a food chopper and use them for soap chips.

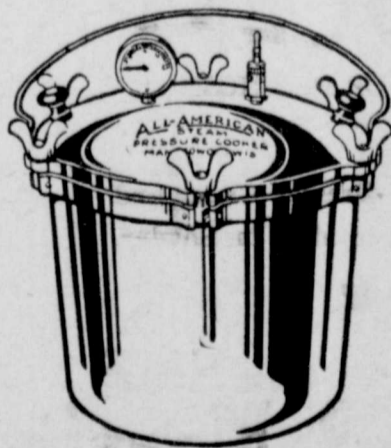
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HOW TO MAKE CUSHIONS FOR GARDEN WORK

The woman who likes to "putter" around her flower garden or vegetable garden, is never at a loss for a spring or summer interest. With the first shoots of greenery she has gathered together old gloves, trowel, basket for cut flowers, garden shears, and other implements of this fascinating hobby. Generally, though, she overlooks a most important piece of garden equipment—a waterproof cushion on which to kneel when at work. Here are several ways to make such a cushion—

1. Round, binding the edges with wide cotton tape in any desired color, using a pretty oilcloth for the covering.

2. Buy two of the oblong table dollies such as are sold for breakfast sets, with pinked edges. Sew the two together about one inch from edges on three sides. Stuff the center with cotton, then sew again, to close the fourth side. You now have an oblong cushion with the same pattern on either side (the cloth sides of the dollies having been turned to the inside of the cushion). The pinked edges give a dainty effect.

3. Make an oilcloth cushion in square shape, but have a sort of wing on each side of it with loops of tape on these wings so that a trowel, pair of gloves, scissors, etc., may be stuck into the loops for safe keeping, when not being used. The wings may be folded over the top of the cushion, and tapes may tie them shut, if you wish. Simply use your own imagination and make such a cushion as will fit your particular needs. You may find that your friends exclaim over it so enthusiastically that you will want to make several more, for gifts.

Tasty Nut Bread.

Three cups flour, three teaspoons baking powder, one teaspoon salt, one egg, two to four tablespoons sugar, one-half cup chopped nuts, one and one-half cups milk. Mix ingredients in order given, pour into well greased pan, let stand 10 minutes, then bake in slow oven 45 minutes. Raisins may be added, if convenient, or a half cup of good pear or strawberry preserves makes a delightful addition. A little fat may also be added if a richer bread is desired.

When giving your porch furniture a coat of paint in the spring, why not give the faded awning one of the same color? This not only preserves the awning but gives nice harmonizing effect to the whole outside, and can be done at a very small additional cost.



MAKE THIS SUMMER MODERN

Do you prefer to bask this summer under a beach umbrella or to broil in a hot kitchen over a blazing stove? Do you prefer to invite your soul in some dewy glade in the mountains or to sweat over cooking meals when everyone else is having a good time? These are not idle questions because we have an answer to them. Whether you go to the seashore or the mountains you can go modern and minimize your time in the kitchen by a judicious use of canned goods.

Think back to the seashore and mountain resorts you have gone to in previous summers. Didn't they know this trick if you went to a boarding house or hotel? It's just as true for you in a bungalow or cottage. Canned foods will save you enough time to have a good time. Arrange to have them on hand, and to have more shipped to you when the voracious summer appetites of your family have gobbled them up.

What to Provide.

The main vegetables you should provide yourself with are corn, peas, tomatoes and beans, but you should also include spinach for the children, and such "treats" as artichokes, asparagus, Brussels sprouts, a delicate combination of carrots

and peas, celery, mushrooms and sauerkraut will make a hit with the grown-ups, too. There is no reason why you can't have as varied a table on your vacation as you ever had at home.

You should also have a supply of the principal canned fruits and fruit juices for summer drinks. There may be a few local fresh fruits where you go, but never any such variety as you can get in cans. This includes apples, apricots, figs, blackberries, cherries, currants, coconut, gooseberries, grapes, raspberries, loganberries, grapefruit, plums, rhubarb and strawberries, with a number of combinations of several fruits. Have you ever been to a summer resort that could provide all these or even a small proportion of them, fresh?

And meats. The local supply is not apt to be too good in a remote country resort, but the meals that come in cans are government inspected from hoof to sealed can. If you take along some corned beef, roast beef, beef steak, frankfurters, ham, deviled loaf, spiced or whole sausage, tongue and veal, you can laugh at the local butcher and provide for yourself.

You are the only one who can calculate the food needs of your

family. Jot them down and select from the foregoing suggestions what you think you'll need for a week or two. You'll find that an easy method. When supplies run low you can replenish them by simply mailing a post-card to your grocer. In these days he'll appreciate not losing your summer trade.

Here Is Suggestion On Feeding 50 Folks

For school, church or community gatherings:

Tea, three-fourths pound; chocolate, 1 pound makes 50 to 60 cups, or 2 gallons; coffee, 1½ pounds makes three gallons; butter for rolls, 1½ pounds; bread, 1 sandwich loaf cuts 24 slices, 3 to 6 loaves, according to menu, 1 pint sandwich filling is required for each loaf; butter, 2 pounds for 6 loaves;

Chicken salad, 7 pounds; 4 pounds chicken to 1 quart salad; chicken or turkey (dressed but uncooked), 25 pounds; meat for croquettes, 2 quarts; ham, 1 large; oysters, 7½ quarts; whipped cream, 2 quarts or 50 spoonfuls; ice cream, 3½ gallons; fruit punch, 3 gallons; lemonade, 4 gallons; peanuts, 4 pounds; wafers, 5 boxes; cakes, 5 or 6.

Keep Percolator Clean.

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

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

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See Mrs. Tucker's at the Cooking School

Mrs. Tucker's Shortening
CHOICE COTTON SEED OIL EXCLUSIVELY

BAKING HINTS ARE OUTLINED FOR USING K C

Always sift flour and K C baking powder together at least three times. The more sifting, the lighter, finer texture the cakes, biscuits, etc., will be.

To mix a cake, first cream butter and sugar thoroughly, then add yolks, if used. Then, to this mixture, alternately add moisture and the flour that has been sifted with baking powder and stir until smooth and glossy, adding beaten egg whites after thoroughly mixing.

For cakes, have your oven slow to moderate at first, until the cake is fully risen, then increase the heat, so as to just brown lightly.

Here are a few choice recipes. You will like them.

K C Everyday White Cake.

One-half cup butter (4 oz.), 1 cup granulated sugar (8 oz.), ½ cup milk, 2 cups flour (8 oz.), 2 level teaspoons K C baking powder, 3 egg whites, 1 teaspoon vanilla extract.

K C Baking Powder Biscuits.

Two cups flour (8 oz.), 2 level teaspoonfuls K C baking powder, 4 level teaspoons shortening (2 oz.), about 2-3 cup milk or water, ½ teaspoonful salt.

K C Bran Muffins.

Two and ½ cups uncooked bran (3½ oz.), 2 cups flour (8 oz.), 1½ teaspoons salt, 2 eggs, 1¼ cups milk, 3½ level teaspoons K C baking powder, 4 tablespoons sugar (2 oz.), 3 tablespoons melted fat (1½ oz.).

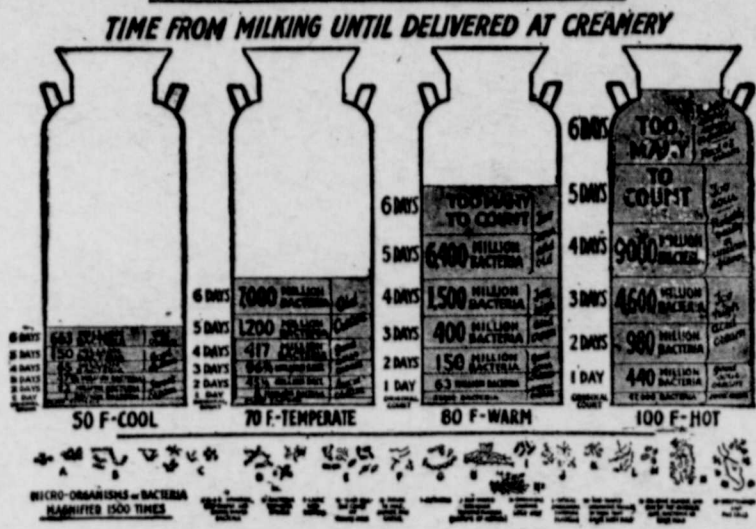
Note: Permitting the bran to soak in the milk for 1 to 3 hours before adding the other ingredients, adds greatly to its palatability. Bake 35 to 40 minutes at 350 to 375 degrees.

K C Doughnuts.

Three-fourths cup granulated sugar (6 oz.), 1 cup sweet milk, 3 tablespoons melted butter (1½ oz.), 3 cups flour (12 oz.), 1 teaspoon mace, 1 teaspoon salt, 2 eggs, whites and yolks, 2 level teaspoons K C baking powder.

Knife handles that have become stained can usually be cleaned by rubbing with a damp flannel dipped in table salt.

TABLE SHOWING INCREASE IN NUMBERS OF BACTERIA IN CREAM AT DIFFERENT TEMPERATURES IN RELATION TO TIME



FREQUENT CREAM DELIVERY

By Byron A. Bassel, State Dept. of Agriculture

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

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

In regard to the second reason for frequent delivery of cream I would like to discuss briefly some of the flavors which develop from

holding the cream too long. The discussion of these developed flavors is taken partially from Extension Bulletin No. 109 of the Michigan State College of Agriculture.

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

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

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

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

Tallowy cream: This flavor results from unclean production and

Uncooked Fudge.

In the top of a double boiler melt together 7 ounces of sweet chocolate and 1 tablespoon butter. Add 1 cup powdered sugar and 2 well beaten egg yolks. Fold in 2 stiffly beaten egg whites. Add 1 teaspoon vanilla and 1 cup broken pecan meats. Press into an oiled or buttered pan, let stand until stiff and cut in squares with a sharp knife. Decorate with nuts or cherries.

at a low temperature and especially in the presence of light, particularly the direct rays of the sun.

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

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

Handy Laundry Bag May Be Easily Made

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

In the center of the bag above the line where the flap is fastened slit an opening about ten inches long and bind this also. Instead of putting a drawstring in the top sew bone rings at intervals along the back to allow the bag to hang opened out on the inside of your closet door. The opening in the center makes a convenient hole through which to drop handkerchiefs and other small items, and when laundry day rolls around unsnap the fasteners and let the clothes drop out of the bottom of the bag. Being made of unbleached muslin, this bag can be laundered when needed without fear of fading.

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



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No—Milk From Scurryland!

The Best and Cheapest Food You Can Buy.

Basis of Healthful, Delicious Meals—

All the hundred and one delightful dishes you can prepare with milk are better and taste better when you use a BETTER MILK. And Scurryland is a better milk! The amount of cream in a bottle of Scurryland's may be only a little more than you'll find in ordinary milk—but that little makes a big difference in your pies, custards and puddings—and it costs no more!

Drink Scurryland Milk!



Phone 79 Scurryland Dairy

MISS JESSIE HOGUE—

Will use Products from

SCURRYLAND DAIRY

in her Demonstrations during

THE TIMES COOKING SCHOOL

Cooking Schools use and recommend ADMIRATION COFFEE

Housewives, hostesses, students of cookery, will have a treat for several days this week, if they attend the sessions of the School of Cookery, conducted under the auspices of "this newspaper."

As times get better and better, you will want to know what foods contain the highest food value, and how to prepare them so as to get the real value for the money you pay for them.

Among beverages, coffee still holds the place of America's favorite drink.

Among coffees, Admiration is still the choice of most people in Texas, because, "it tastes better."

Learn how to make the perfect cup of coffee at the School of Cookery.

BRIGHT AND EARLY
Duncan's popular milder blend coffee

DUNCAN COFFEE COMPANY
(A SOUTHERN INSTITUTION)

BUDGET PLAN WORTH MUCH, SAYS VISITOR

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

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

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

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

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

Birthday Ring.

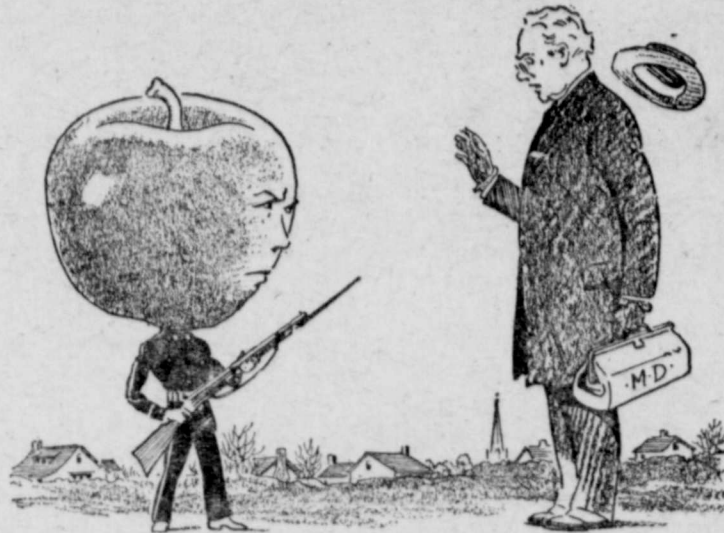
One-half cup Mrs. Tucker's Shortening, 1 cup sugar, 2 cups Red and White flour, 2 teaspoons K C baking powder, 3 egg whites, 2-3 cup sweet milk, 1 teaspoon flavoring, ¼ teaspoon salt. Bake in ring mold 350 degrees 35 minutes. When cold, minutes. Add vanilla. This is a soft frosting, and does not become crusty. Ice with pink icing and sprinkle with coconut. Place flowers in small bowl and place in center of ring. Place birthday candles on colored gum drops around outer rim of plate.

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

OUTSELLS ALL OTHERS COMBINED!



Better Breakfasts



An apple a day keeps the doctor away, according to the modern saying, in spite of the Biblical ban on apples that got Adam and Eve into so much trouble. Modern housewives know, too, that plenty of fruit for breakfast bears fruit in a better day. So here is a breakfast that begins with delicious grapefruit halves, proceeds from there to apple pancakes with maple syrup, adds a tempting tang with tasty, crisp curls of bacon, and has the

full flavor of strictly fresh coffee pervading the whole.

Of course you know how to prepare the grapefruit halves, and cook the bacon so that it will have just the right coquettish curl, and here is the way to make the apple pancakes:

Beat one egg well and add one cup diluted evaporated milk. Sift together one and one-fourth cups flour, one and a half teaspoons baking powder, one and a half tablespoons sugar and one-fourth

SAYS MOTHER SHOULD ROMP WITH KIDDIES

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

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

"The modern homemaker, however, realizes that her cookery and other household duties must be efficiently done so that she may have free hours for her own, as well as her children's recreation.

"The privilege of being a true homemaker is woman's greatest

teaspoon salt, and add together with three tablespoons melted butter. Stir in two-thirds cup finely chopped tart apples, and bake on a hot griddle. Serve with maple syrup. This makes about 20 cakes.

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

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

Admission to the Times Free Cooking School will be free—and there will be no obligation of any sort.

Make Chair Seats.

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

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

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

YOU ARE WELCOME To The Times Cooking School!

DOROTHY PERKINS BEAUTY PREPARATIONS—

Dorothy Perkins Face Powder	\$1.00
Dorothy Perkins Cream of Roses	75c
Dorothy Perkins Liquifying Cream	\$1.00
Dorothy Perkins Cream Delight	\$1.00
Dorothy Perkins New Plex	\$1.00
Dorothy Perkins Acne Cream	50c
Dorothy Perkins Powder Base	75c
Dorothy Perkins Rose Lotion	75c
Dorothy Perkins Skin Tonic	75c
Dorothy Perkins Acne Lotion	75c
Dorothy Perkins Rouge	50c
Dorothy Perkins Lip Stick	50c
Dorothy Perkins Cosmetique	\$1.00
Dorothy Perkins Lash Promote	50c
Dorothy Perkins Eye Shadow	50c



A Word From Miss Jessie Hogue...

I very heartily recommend Dorothy Perkins Beauty Preparations to you. They are wonderful aids to beauty, and of unquestionable high quality and absolute purity.

LET STINSON'S TWO CONVENIENT DRUG STORES SUPPLY YOUR NEEDS—AND SAVE MONEY!

Your Health...



is only as safe as your prescriptions are! Play safe with your health by letting Stinson's stores fill them. Registered pharmacists on duty at all times.

Nyal Antacid Powder	50c	Rexall Agarex	79c
Rexall Petrofol, pint	49c	Kurlash Kurlers	\$1.00
Rexall Milk of Magnesia	39c	No-Glare Eye Shades	25c
Nyal Rubbing Alcohol	39c	New Kotex	20c
Baby Percy Medicine	43c	Big Klenzo Facial Tissue	39c
Fletcher's Castoria	34c	Kleenex Tissues, 304	25c
Syrup of Pepsin	53c	Nursery Tissue, 3 rolls	35c
Nyal Castor Oil	15c	Ladies' Bathing Suits	\$3.00
		80 Paper Napkins	10c

DON'T MISS THIS BARGAIN OFFER!

Big \$2.50 Jar of Krank's Lemon Cleansing Cream 98c

STINSON'S

Two REXALL — NYAL Stores
Store No. 1—Phone 33 Store No. 2—Phone 173

LECTURER IS TO TALK FROM EXPERIENCES

Miss Jessie Hogue has very definite opinions about the proper conduct of a home, learned from years of experience in all parts of the country.

"Now and again we hear the expression 'better-homes and apartments,'" says Miss Hogue. "What reason is there why your own home cannot deserve that somewhat snobbish application 'better'? It needs only a twist here, a turn there, and your household takes on the air of being progressive and modern. And it makes life so much more interesting!

"And it's a simple matter—just getting your everyday living quarters into line with common-sense methods, doing away with the foolish and tiresome waste of motion and mind that brought many of our immediate ancestors to their graves long before their time.

"There is a good deal of unnecessary bother and pain in this world because some enlightened mind has as yet failed to give a certain problem intelligent attention. Engineering brains applied to the hundred and one humdrum chores of housekeeping have succeeded in revolutionizing the housewife's daily grind. And nowhere perhaps is this change so noticeable as in the kitchen."

During her various appearances here, Miss Hogue will tell you just what she means. She will tell you how to avoid the drudgery that makes cooking anything but a delight. She will tell you how to cook your foods, how to equip your kitchen so as to get the very most out of it with a minimum of effort. These and numerous things will be discussed by the demonstrator. Admission to the Times Free Cooking School is absolutely free—and no obligation.

Four Pound Layer Cake.

Three-fourths cup soft butter, 3 cups sugar, 6 whole eggs, 1 1-2 cups sweet milk, 4 1-2 cups of Red and White flour, 5 tablespoons K C Baking Powder, 1-2 teaspoon salt, 2 teaspoons vanilla. Cream butter, add sugar very slowly and cream until fluffy, then add eggs one at a time, beating after each. After all eggs have been added beat 2 minutes, add 1 cup flour alternately, then add salt and flavor and fold in baking powder. Divide in 4 parts, using 8 inch pans. Cook 375, 20 to 25 minutes.

The trouble with lots of patience is that it hasn't any monument to rest on.



Special Prices This Week at the

HOLLYWOOD SHOP

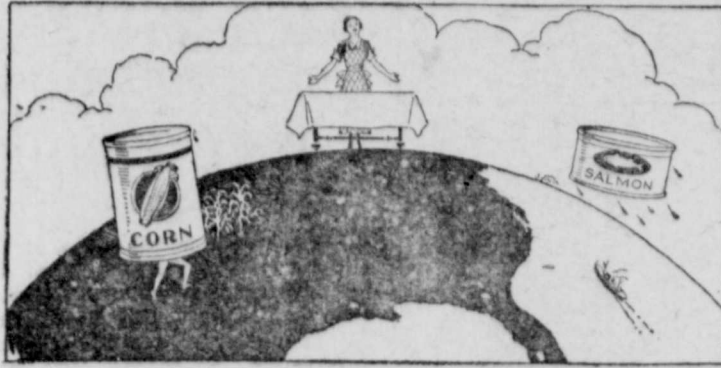
on all Ladies and Children's Ready-to-wear.

Bathing Suits

in a special showing—a model for every taste.

The Hollywood Shop

"Your Hosiery Headquarters"



A MODERN MIRACLE

THIS is a wonderful world. A modern housewife can reach with one hand right out into the middle of the ocean and with the other into the cornfields of Kansas and combine the two products she grasps, right at her kitchen table, into a dish that tastes as wonderful as the feat she has just performed. Here's the recipe for

Corn and Salmon Pudding: Mix the contents of a No. 2 can corn, one tablespoon melted butter, one-half teaspoon salt, one-eighth teaspoon pepper, the contents of one small can salmon, being careful not to break up the salmon too finely, and one tablespoon heavy cream or evaporated milk. Bake in a buttered baking dish in a moderate—300 degree—oven for thirty minutes. Serves eight.

But that first feat is nothing to the one she can casually perform in making the following second dish. If deviling is done in Hades she has to reach with one hand into whatever part of the cosmos it lies and with the other into the cornfields in order to make

Deviled Corn Scallop: Mix together two cups canned corn and the contents of a 2 1/4 ounce can deviled ham, and season to taste with salt and pepper. Pour half into a buttered baking dish, sprinkle with a few crumbs (you will need half a cup of them in all) add the rest of the corn mixture, and pour in one-third cup milk. Cover with the rest of the crumbs to which two tablespoons melted butter has been added. Bake in a moderate—375 degree—oven for thirty minutes. Serves four.*

It is best to wait until winter to buy thermometers; they are always lower then.

A little lemon juice placed in the water when cooking butter beans improves their flavor.

Baking Powder Must Be Used With Caution to Insure Perfect Products

Because of the increased efficiency of K C and some other baking powders in use today, representing about 80 per cent of the baking powder consumed, they should be used properly to produce best results.

Knowing that baking powder leavens cake it is natural to assume that adding an extra half teaspoon to the amount specified in a recipe will give a cake greater lightness. The fact is that too much baking powder may cause sinking in the center, tough, gummy crust, coarse dry crumb, or cake that runs over the pan.

For best results it is a good plan to follow two simple rules: First, always use the amount recommended on your baking powder can. With K C one level teaspoonful to a cup of flour is sufficient. This proportion has been worked out as best for that particular type baking powder. Second, measure carefully—an excess amount of any baking powder does not produce best results. A level teaspoonful means that you must level off with a knife.

K C baking powder, which is used by Miss Jessie Hogue in the Times Free Cooking School, is manufactured by baking powder specialists who make nothing but baking powder—under supervision of chemists of national reputation. The quality is always uniform—K C is dependable.

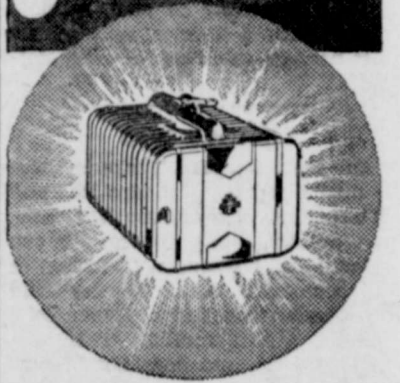
ty is always uniform—K C is dependable.

Used according to directions it will produce the finest of baked goods. K C is one of the most economical and efficient products entering the kitchen. You will be convinced of this by giving it a trial and observing the results obtained.

The manufacturers will mail, postage paid, a copy of the K C cook's book if you will send your name and address with a slip taken from a can of K C baking powder. Send your request to Jaques Mfg. Co., Chicago, Illinois.

The principal apartment in a gambling house is the anteroom.

SEE THE



WITH THE FAMOUS

SUPER FREEZER

NOW ON DISPLAY AT OUR FRIGIDAIRE SPRING PARADE

We extend a cordial invitation to you and your friends to attend the Frigidaire Spring Parade and see the beautiful new Frigidaires. Each of the 16 snow-white models has the new Super Freezer, which makes possible a Complete Refrigeration Service. It provides the right kinds of cold for every purpose—all in the same cabinet. There's fast freezing for making ice cubes and desserts; frozen storage for meats and ice cream; extra cold storage for keeping a reserve supply of ice cubes; moist storage for vegetables and fruits; and normal storage below 50° for foods requiring dry, frosty cold.

The new Frigidaire '35 has the Cold Control, the automatic reset defrosting switch, automatic ice tray release—and the interior is porcelain-on-steel.

Come in to our showroom at your first opportunity and see all the advances made by Frigidaire and General Motors laboratories. See the Frigidaire Spring Parade! Then learn how easily you can have a Frigidaire of your own.

KING AND BROWN

Phone 18 1914 25th Street



Red & White Canned Goods will be used in The Times Cooking School by—
Miss Jessie Hogue

During this week all Red & White Stores in the Snyder Area are making special prices on RED & WHITE

CANNED GOODS

Save Money on Your Canned Goods at Red & White Stores!

In Red & White Canned Goods you find all the Purity and Flavor of the fresh product. Here are some featured items:

- | | |
|--------------|-----------|
| Peaches | Apricots |
| Pears | Pineapple |
| Tomato Juice | Corn |
| Salmon | Pimientos |
| | Coffee |

RED & WHITE FLOUR—

used exclusively in The Times Cooking School by Miss Hogue is featured this week at these prices—

- | | |
|-------------|--------|
| 48-lb. Sack | \$1.89 |
| 24-lb. Sack | 99c |
| 12-lb. Sack | 55c |



THE RED & WHITE STORES

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

Many Modern Uses For Gay Wallpaper

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

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

Divinity Fudge.

Mix 2 pounds granulated sugar, 1 cup corn syrup, 1 cup water, a pinch of salt and 1 tablespoon vinegar and cook to 260 degrees on sugar thermometer, or soft crack stage. Pour slowly onto 4 well beaten egg whites. Add ½ pound broken walnut or pecan meats and 1 teaspoon vanilla. When candy begins to thicken, drop by tablespoons on waxed paper. Work rapidly as candy gets hard quickly. Decorate with candied cherries, candied mint leaves, nuts, etc. Pack in air-tight boxes.

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

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

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

Miss Hogue Relates Inside Story of Canned Vegetables and Their Uses

By Miss Jessie Hogue.

I have often been asked: "Why do some perfectly intelligent, modern-minded women still hesitate to give their families ready prepared vegetables?"

The answer is: "They did, yet perhaps they don't." But for years their hesitation was quite noticeable. They served prepared breads and rolls as a matter of course. They bought ready prepared soups, pickles, jellies and jams, even cakes and pies and cookies. Yet they spent hours in their kitchens scraping, peeling and washing vegetables!

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

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

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

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

Many farm vegetables are not satisfactory for canning.

Let me settle another point, too. It is perfectly safe to keep food in an opened can, provided you put it in a refrigerator and give it the same care you would give any cooked food. There is absolutely nothing about the can that is harmful to health.

Letting the can stand open to aerate the vegetables, or rinsing them in cold water before cooking, takes just so much from their flavor and food value. If you do either of these things now I urge you to stop.

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

temperature, away from steam-pipes and radiators.

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

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

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

Parisian Turkish Delight.

Soak 1 ounce of sheet gelatin in ½ cup cold water over-night. Mix 1 pound granulated sugar, 1 cup water and ½ teaspoon cream of tartar. Bring to boiling point, add gelatin and boil about 20 minutes. Remove from heat, add the juice and grated zest of 1 orange and the juice of 1 lemon. Strain and pour into shallow pans rinsed with cold water. Let stand until stiff. Cut in squares. Drop into cornstarch mixed with powdered sugar. Pack in air-tight cans.

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

MISS HOGUE

will be our guest during the

TIMES COOKING SCHOOL

SPRING

Chicken Dinner

With All the Trimmings

Sunday—50c

Excellent Food will be found in our Dining Room. • Give us a trial

Manhattan Hotel

DINING ROOM IN CONNECTION

Mr. and Mrs. E. M. Deakins

Snyder, Texas



See the Beautiful Norge Demonstrated Wednesday at Times



Free Cooking School

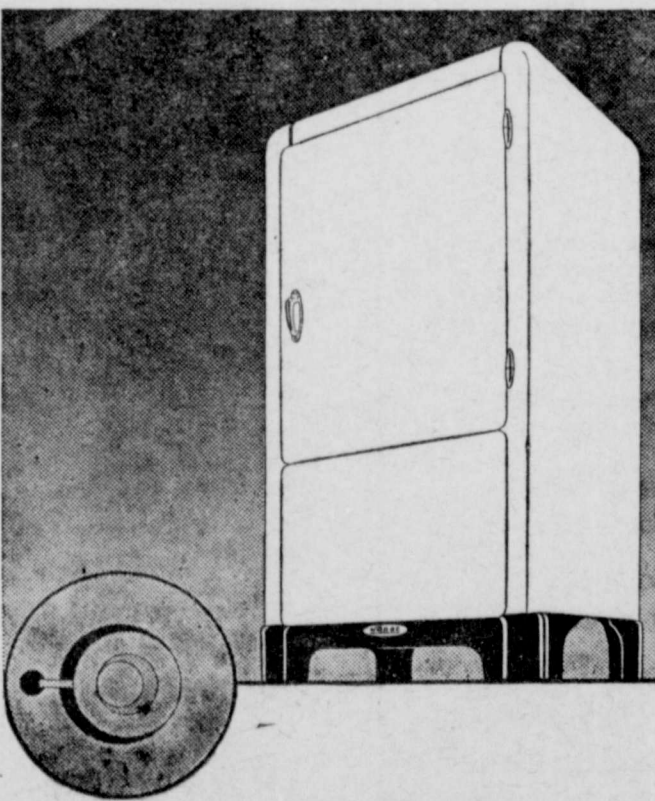
by the Famous Culinary Expert

MISS JESSIE HOGUE

• The more you know about refrigeration, the more you will appreciate the advantages of Norge Rollator Refrigeration.

We're prepared to back up every statement we make with good, sound proof.

Don't buy a new refrigerator until you see what the Norge has to offer.



Norge Rollator Refrigeration

Harless & Carr

Phone 394

At Burton-Lingo Company

MISS JESSIE HOGUE



An expert at preparing

CHOICE FOODS

has chosen

Leath's Cafe

As the Cafe where she will take her meals while in Snyder to conduct

THE TIMES FREE COOKING SCHOOL

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

GREEN STUFF COOKERY NOW RANKS HIGHER

"Vegetable cookery now ranks in importance with that of making fine pastries," says Miss Jessie Hogue, nationally known expert on foods and home economics, "and where once upon a time a cook was judged mostly by her cakes and pastries, today's cook must add to her repertoire the latest and most approved methods of cooking well-known vegetables, as well as the lesser known and scarcer varieties."

To quote further from Miss Hogue:

"Green beans, for instance, cooked so they will keep their greenness, is a problem. Some authorities insist that cooking rapidly in a large quantity of boiling salt water for a brief time is very helpful. Those same beans cut into three or four strips lengthwise of the beans instead of snapping across as usual and then cooked, uncovered, in a quantity of rapidly boiling salted water, for from 10 to 12 minutes will rival the fresh product in color."

The cooking school demonstrator will offer many happy suggestions for the cooking of vegetables during the progress of the Times Free Cooking School. She will tell you, for instance, that spinach must be cooked only a few minutes—from four to eight—covered, using only the water which adheres to the leaves from washing. She will explain why yellow vegetables are less difficult to cook from a color standpoint, because their color is much more permanent.

Plan to be with Miss Hogue from the very first session through the last. This newspaper assures you this will be the very finest exposition of cookery and home economics every brought to this city.

Wear out but don't rust out.

How to Make Polish For Your Furniture

After varnished or waxed wood surfaces have been cleaned with warm soapy water, using neutral soap, or with other cleaning agents, it is a good idea to apply furniture polish to protect and preserve the finish.

To make a good polish, put one cupful of turpentine into a quart jar or bottle. Add to it one cupful of strong vinegar and shake. Then add one cupful of denatured alcohol and shake. Lastly add one cupful of raw linseed oil and shake. The ingredients must be added in this order. It is very important that the contents be thoroughly shaken each time before using.

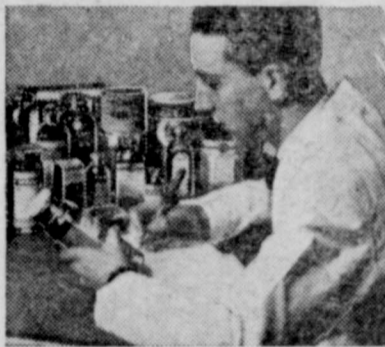
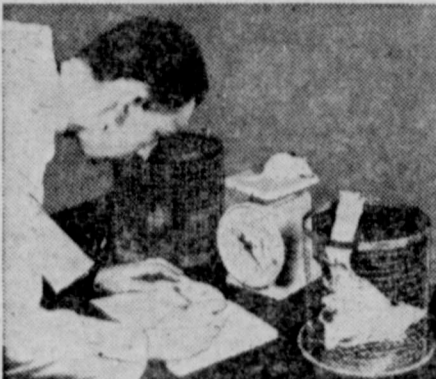
Very soiled or white spots on waxed surfaces require rubbing with turpentine and steel wool. After the surface has been cleaned, a very thin coating of wax should be applied, allowed to dry thoroughly and the surface polished. Better results may be obtained if furniture polish is applied after the polishing. Oil should never be used on a waxed surface.

Wicker, reed, cane or split hickory furniture is cleaned by washing it with warm mild suds applied with a brush. Rub the suds well into the cracks and work quickly to prevent the furniture from becoming water soaked. Rinse with warm clear water and dry at once. Sagging rush, cane or split bottoms may be tightened by turning the chair upside down and soaking the underside with hot water. The chair should remain in an upturned position until dry.

Rice Bread.

One-half cup cold boiled rice, ½ cup flour, ½ cup meal (or use 1 cup of flour and omit meal), 2 or 3 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons sugar or syrup, 1 egg, well beaten, ½ to 1 cup milk, one tablespoon melted fat. Mix and bake in moderate oven.

White Rats Prove Magic of "Sunshine" Vitamin



ATLANTIC CITY, June 11—Over 15,000 pure-bred white rats annually lay down their lives for humanity in the laboratories of the Wisconsin Alumni Research Foundation at Madison, Wis., that babies everywhere may grow into strong, sturdy, well-formed children, doctors in attendance at the annual convention of the American Medical Association here learned today. The rats

are used to test continuously the accurate content of Vitamin D in irradiated medicines and foods. Photos (above) show a laboratory attendant at the Foundation's exhibit here in a part of this famous "potency test." Vitamin D is the "sunshine" vitamin and is one of the most important factors in the prevention of rickets.

Utility Boards for Children Are Clever

In visiting a family last week where there were three small children, I saw the cleverest thing. The favorite young aunt had just been there and she had brought each child a large oblong bread board, each of different color. They were painted with one of the new lacquers and decorated with attractive pictures cut from old magazines. The boy's had a row of animals around the edge with a most appealing dog picture in the center.

The tiniest girl's had babies around the edge and a tea party picture in the center, and the older girl's was pale blue with flowers and a garden scene. The pasted pictures were then varnished so they looked exactly as if painted on. These boards were to be used in many ways, to save the wear and tear on mother's best desks and tables.

Brazil Nut Brittle.

Mix 2 pounds sugar, 1½ cups water and 1-8 teaspoon cream of tartar. Boil until sugar thermometer registers 330 degrees, or until syrup begins to turn yellow, and then add 3 cups of Brazil nut meats. Remove from stove and add 1 teaspoon soda. Stir and pour very thin on a cold oiled marble slab. Cool quickly. Break in pieces for serving.

KC Baking Powder Will Be Used

—BY—

MISS JESSIE HOGUE

—IN THE—

THE TIMES COOKING SCHOOL

The lecturer uses the **double-tested—double-action** KC baking powder to demonstrate how you can produce delicious bakings of fine texture and large volume. Well-known domestic science lecturers and millions of housewives know from experience there is real satisfaction and economy in using

KC BAKING POWDER

Same Price Today as 44 Years Ago

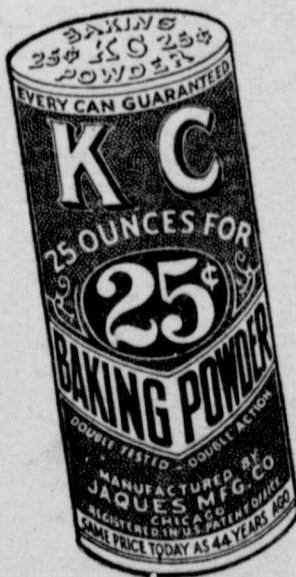
25 OUNCES FOR 25c

★Manufactured by Baking Powder Specialists who make nothing but Baking Powder—under supervision of expert chemists of national reputation. The quality is always uniform—KC is dependable.

Use KC in your favorite recipes. Follow instructions given you by the demonstrator. It will produce the finest of baked goods at low cost. You will realize why KC Baking Powder is the choice of millions.

Guaranteed pure — economical — efficient

Use only one LEVEL teaspoonful of K C Baking Powder to a cup of sifted flour for most recipes.



MILLIONS OF POUNDS HAVE BEEN USED BY OUR GOVERNMENT



"I'm taking it easy"

Since I'm Sending My Clothes to the **LAUNDRY!**

—Aside from the relief from the drudgery and strain of wash day worries, it is relieving for you to know that the health of your family is safeguarded when we do your laundering under the most sanitary conditions.

—Pick a service to suit your individual needs . . . and your purse . . . from these—

WET WASH . . . 3c per Pound
Everything washed, returned damp.

THRIFT . . . 5c per Pound
Flat Work ironed, apparel dried.

ROUGH DRY . . . 6c per Pound
Flat Work ironed; other starched, dried.

FAMILY FINISH . . . 6c-16c Pound
Everything finished. Shirts on boards.

PHONE 211

SNYDER STEAM LAUNDRY

PHONE 211

H. A. LATTIMORE, Mgr.

CANNING TIME TAKES ON NEW 1935 INTEREST

By Leon Guinn.

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

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

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

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

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

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



The Tomato's Past

ORIGINALLY known in Europe as the Love Apple, used as a decorative garden plant and considered unfit for human consumption—the tomato today is one of the most valuable and popular of all foods. It is one of the most largely produced of all canned foods, and has won its tremendous popularity not only by its flavor but by the nutritive properties which the medical profession has discovered it to possess.

Tomatoes are rich in vegetable acids and contribute to the diet significant amounts of desirable mineral elements. They combine the properties of fruits and green vegetables. They are one of the very best sources of Vitamin C, and a good source of Vitamins A, B and G. Canned tomatoes are now said to be an even better source of Vitamin C than raw tomatoes bought in the market and cooked in the usual way at home.

A Grand Combination

And, speaking of ways of cooking tomatoes, here's a grand combination of tomatoes and another well-known health food, known as Cabbage and Tomato au Gratin.

The ingredients are:

- 3 cups cooked cabbage
- 1 No. 2 can tomatoes
- 1 1/3 cups grated cheese
- Salt-pepper
- 1/3 cup dry crumbs
- 2 tablespoons butter

Put alternate layers of cabbage, tomatoes, cheese and sprinklings of salt and pepper in a baking dish, repeating until all the ingredients are used up. Top with crumbs, dot with butter, and bake for about twenty minutes in a moderately hot oven. This recipe will serve six people, and should cost incidentally, less than thirty-five cents.*

Suggestions Given For Refinishing of Your Old Furniture

If your old furniture looks a little shabby, scratched and scarfed and you have the time it can be refinished at home. Old furniture, says Mary A. Covert, home management specialist at South Dakota state college, may easily be restored to its original beauty by a renewal of the natural wood finish.

First, she advises, remove the old finish with a paint or varnish remover. Then sandpaper the wood until it feels smooth and satiny. Be sure to remove all the dust and then apply a mixture of two parts boiled linseed oil and one part of turpentine with a soft cloth. Keep the mixture warm in a pan of hot water. Wipe off all the excess oil and allow to dry for 48 hours.

Repeat this process until the wood will absorb no more oil, being sure to rub well after each oiling. However, if the particular kind of wood being treated absorbs too much oil the treatments may be stopped when the desired shade or color has been reached. Next apply a mixture of one part white shellac and one part denatured alcohol. When this is thoroughly dry rub with fine sandpaper to remove the surface shellac. The finish is put on by simply adding a small amount of wax.

After the wax dries for 10 min-

utes polish with a flannel cloth. Some woods require more than one coat of wax to bring out the desired finish.

Yellow and dingy white clothes can be made white by washing in water to which a cup of equal parts of limewater and turpentine, shaken until creamy, has been added.

To Clean Waffle Irons.

Use ordinary baking soda to keep the electric waffle iron bright and clean. Apply dry soda with a dry brush, and all grease and discoloration will disappear.

Asparagus requires much washing and rinsing in water to remove grit.



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THE SCURRY COUNTY TIMES

WIDE VARIETY OF SUBJECTS TO BE TALKED

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

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

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

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

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

Milk Is Essential for Perfect Health; Scurryland Dairy Featured in School

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

Scurryland Dairy, whose products are featured exclusively in the Times Free Cooking School, assures its customers of entirely sanitary milk because cleanliness is the every-day watchword in every milk-handling operation.

As a food milk contains all the nutritive compounds necessary for a growing child in the correct proportion of a scientific diet. It is one of the most digestible of all animal foods and, with other dairy products, forms over 22 per cent of the great American diet.

Milk constituents, as with other fat—carbohydrates—proteins, vitamins and mineral content. It is a food material, may be classified as specially valuable as a food for under-nourished children and invalids. Health authorities everywhere recommend a liberal use of milk, urging the consumption of at least a quart a day per person.

And, of course, there is no age limit for drinking milk. Because it is good for children, many have the notion that it is just "kids' food." Nothing could be farther from the truth. Recent medical discoveries by the foremost nutritionists have established the fact that milk is Nature's most complete food, containing 34 of the 36 food elements which we need to keep healthy—proteins to build and repair tissue—the right fat for fuel—sugar for energy—vitamins and mineral salts.

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

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

For many of us these are times when we must make an effort if we are to balance the family budget. We must remember one thing. More than at any other time, perhaps, we must keep health as our first consideration—particularly the health of our children.

We urge mothers especially to study the way in which milk can help them to do this.

For every cent we spend, milk gives more vital food value than any other article of diet. It makes certain that the building of bone and muscle will go on. It is a safeguard against illness—a source of energy. It is possible to cut our total food bills and actually increase the health value of our meals by increasing our use of milk.

Dish Towels Out of Date.

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

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

Have You Forgotten About Father's Day

This Sunday, June 16, is Father's Day, but the chances are that most folks have completely forgotten it. Mother's Day has become an institution; but Father's Day is usually just something to clutter up the calendar, as far as most sons and daughters are concerned.

If you have let the day, or a part of it, slip by without remembering Dad, why not go right now and give him a bear hug or a telephone ring or a letter or a telegram. It'll be worth its weight in gold to him.

Two tablespoons of baking soda in a quart of water is sufficient for cleaning the average refrigerator under ordinary conditions. Use of coarse scouring powders may injure porcelain surfaces. Warm water, a mild soap and perhaps a little polish are all that are necessary for the outside.

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Salad Dressing McCarty's Pint Jar 19c COFFEE Admiration 3-lb. Jar 85c

Lipton's 1/4-lb. TEA 21c

Wesson Oil 25c

Bulk GALLON VINEGAR 19c

Hershey's 1-Lb. COCOA 14c



P. & G. Soap, 6 bars 25c Oxydol, per pkg. 23c Camay Soap, bar 5c