

ALL SESSIONS Free!

COOKING SCHOOL

BRING YOUR Neighbor

COOKING SCHOOL EDITION

The Scurry County Times

COOKING SCHOOL EDITION

FORTY-NINTH YEAR

SNYDER, TEXAS, SUNDAY, JUNE 7, 1936.

NUMBER 52-A

Cooking School Opens Monday

ADVERTISERS THANKED FOR COOPERATION

It is only through the hearty cooperation of a number of Snyder merchants and several national distributors and manufacturers that The Times is able to offer its second annual Free Cooking School.

This is the first of three daily issues to be published in connection with the school. Each of these issues is made possible through the advertising support of these merchants, manufacturers and distributors.

The Times wishes to thank all these advertisers for their whole-hearted cooperation in giving women of this trade area an opportunity to hear one of the South's outstanding food lecturers.

When those who attend the cooking school take advantage of the special services, products and prices offered by these advertisers, their "Thank you, Mr. Merchant," will be deeply appreciated by The Times—and gratefully received, we are certain, by the advertiser.

Following are the merchants and others who are participating in the school:

- Palace Theatre.
- Nu-Way Food Store.
- Edd Dodds.
- Piggly-Wiggly.
- Robinson's Dairy.
- Snyder Bakery.
- The Fair Store.
- J. C. Penney Company.
- Bryant-Link Company.
- Pollard & Jones.
- Sears, Roebuck & Company.
- The Tavern.
- Manhattan Hotel.
- Roche & Gilmore.
- Cave Beauty Shop.
- Snyder Steam Laundry.
- Universal Mills (Gold Chain Flour).
- Mrs. Tucker's Shortening.
- Duncan Coffee Company.
- K C Baking Powder.
- Snyder Hardware & Implement Co. (Automatic Cookers, Sealers).
- Graham & Martin.
- Louder Motor Company.
- Blue Jacket Shine Parlor.
- Snyder Transfer Company.
- Stinson Drug Company.
- Snyder National Bank.
- Railway Express Agency.
- Pete Benbenek's Shoe Shop.
- Community Natural Gas Company.
- Coca-Cola Bottling Company.
- Pen-Jel.
- King & Brown.
- Wade's Service Station.
- Miracle Whip Salad Dressing.

Several Prizes Will Be Offered Women

Those who attended last year's Times Free Cooking School remember that a number of worthwhile prizes were given from day to day.

The prizes will include not only articles of food, donated by advertisers, but special services and surprise prizes that will interest everyone.

Boiled custard poured over macaroni or cake crumbs makes a delicious dessert for the children. Cool before serving.



You ARE CORDIALLY INVITED to attend

The Times Free Cooking School

PALACE THEATRE

Monday-Tuesday-Wednesday

JUNE 8-9-10

2 to 4 P. M.

JESSIE HOGUE WILL LECTURE DURING EVENT

With the lecturer's reputation already established in Snyder, crowds of women from this trade territory are expected to attend the second annual Times Free Cooking School, which opens Monday at the cool Palace Theatre, to continue through Wednesday.

Lectures are to begin at 2:00 o'clock each afternoon.

The Times will present Miss Jessie Hogue, well known throughout the South as an authority on foods and preparation of foods, as the lecturer and demonstrator for the school. Miss Hogue conducted the event last year, and gained wide popularity among the crowds.

Invitations are extended to rural as well as urban women and to residents in all surrounding towns. The school is being held free of charge, and will be open to all who are interested.

New recipes, new ideas in preparation and planning, new stunts in escaping drudgery in the kitchen—all will be included by Miss Hogue in her three appearances.

Men in other cities are attending the schools, according to advance word from the lecturer. To them she extends special invitations, since men are taking seriously to the master art of the world—cooking.

The school will have an appeal for the 50-year-old bride as for the one of June, since Miss Hogue will present facts and formulas that she has gained through detailed study of cookery that will be practical aids in lessening worry in the planning and preparation of three meals a day.

Even though she is well versed in the science and art of cooking, Miss Hogue gives her lectures in language that is understandable to all. Her demonstrations will provide basic knowledge as well as interest for the audiences.

Women are anxious to learn the short-cuts, the quick, certain, positive route to perfection in the art of cooking, and Miss Hogue will offer solutions to all problems during the series of lectures.

Presbyterians Will Greet New Pastor

The First Presbyterian Church is to welcome its new pastor, Rev. James E. Spivey, this Sunday, June 7. The young clergyman has just arrived from Princeton, New Jersey, where he recently received his degree of bachelor of theology at the Princeton Theological Seminary. He is a resident of Texas, however, having been reared in Jacksboro, and graduated from Trinity University at Waxahachie.

His previous work has been that of holding Bible schools among the mountain people of Tennessee and serving as pastor in New Egypt and Cream Ridge, New Jersey.

Topics for his first-Sunday sermons are: Morning, "Nature of an Ideal Congregation;" evening, "The Marks of an Ideal Preacher."

THREE DAILIES BEING PRINTED

In order to give full publicity to the cooking school, The Times is publishing three daily issues, of which this is the first. The second will be published Monday afternoon, the third, Tuesday afternoon.

Each issue is being printed on paper of a different color. Sunday's issue is green, Monday's will be orange, and Tuesday's will be pink. This special tabloid size is being used in order that you may more easily find news and the advertisers' messages.

Extra copies of all issues will be available at the Palace Theatre when you attend the school, or you may secure them at the Times office. Many women kept last year's issues because of their many messages of every-day household helpfulness.

Be Sure to Register.

An effort will be made during the Times Free Cooking School to have every person register. There will be plenty of registration blanks, notebooks, and two tables at which attendants will help you.

Remember Question Box.

"The Question Box," a feature of last year's school, will be ready for cooking school attendants again this year. Just write your question and drop it in the box (Palace lobby), signed or unsigned, and it will receive the attention of Miss Jessie Hogue.

That Grained Effect.

Paint may be given that fashionable grained appearance by using two coats in different shades. The first should be barely sticky when the second is put on; when that is in the same condition, take an old comb and make your own pattern.

Miss Jessie Hogue Chooses Services, Products for Use

Miss Jessie Hogue announces her choice of a number of special services and products that she will use during the cooking school.

Manhattan Hotel will have her as guest for the three days, and she will take her meals at The Tavern.

The Oave Beauty Shop will care for Miss Hogue's beauty work.

Bell's Flower Shop will arrange flowers at the Palace Theatre.

Nu-Way Food Store products will be used in the school the first day, and a new 1936 Frigidaire, handled locally by King & Brown, will be featured. Community Natural Gas Company will provide the gas range.

These products will be featured exclusively during the three-day school: Snyder Bakery bread, Robinson's Dairy milk and cream, Gold Chain flour, K C baking powder, Piggly Wiggly meats, Morton's salt, Admiration coffee, Mrs. Tucker's shortening, Automatic cookers and sealers, Pen-Jel.

Matinee Moved to Ritz Monday, 2:00

Patrons of the regular Monday matinee at the Palace Theatre will please remember that this week's matinee will be moved to Ritz Theatre, in order that the cooking school might be accommodated at the Palace.

The show will begin at 3:00 o'clock. It features "The First Baby," a fast moving drama of young married life.

The Times again wishes to thank Manager P. W. Cloud of the local theatres for his courtesy in moving the site of his matinee in order to make way for the cooking school.

PHONE 244 IF YOU WISH RIDE

If you reside within the city limits of Snyder, and wish to ride to and from the cooking school, just telephone No. 244, Pollard & Jones—not later than 1:00 o'clock in the afternoon.

You will be called for by a brand new Studebaker from Pollard & Jones show rooms. After the school, you will be returned to your home. There is no charge of any kind for this service.

You may take advantage of this free service any day of the school—Monday, Tuesday, Wednesday.

"Hard Nuts" to Be Cracked by Coming Southern Lecturer

Cracking "hard nuts" promises to be the unlimited promise of Miss Jessie Hogue.

The Cooking School promises to sound a piercing warning to all time-worn mottoes of cooking, all outworn ideas of time-wasting, drudgery and energy depleting, bringing in their stead the modern ideas of the art of cooking, and with it all the tested formulas that offer the housewives a quick, sure and certain, and happy kitchen substitute.

A feature of the Cooking School will be the "Question Box." At the close of each lecture, questions will be answered from the stage by the lecturer. Bring your questions and drop them in the "Question Box." You do not have to sign your name. A 15-minute period will be allotted to the answering of questions at the close of each daily session.

The Cooking School won't have a bit of formality in it. You will see all your friends and neighbors there and we want you to come, too.

"A Lucky Bunch" Is How Lecturer Describes Wives

"Housewives, we are a lucky bunch," says Miss Jessie Hogue, the noted lecturer of all artful features to a fashion show of foods and cooking, who will be in this city soon to lead the Times Free Cooking School to be held under the auspices of this newspaper starting Monday, June 8.

"We are lucky," Miss Hogue continued, "because we live in a day and age when the art of cooking and the secret formulas of all generations are brought to us for our quick and easy use, making home and kitchen happiness possible with the very least effort, smallest worry and greatest pleasure. We are lucky because there are no long, hot hours over the washtub occasioned by out-of-date washing equipment. Clothes do not shrink and colors do not fade any more. Dirt, of all kinds, can be removed easily and quickly. Dishes no longer present a grind of housewife. What a wonderful world we live in these modern days. There are perfect ensembles for every woman, but greatest of all there are appetite appeals for any and every kind of weather, if we but know the secrets of menus, marketing, budgeting, step-savers, recipes, baking, left-overs, calories, salads, frying, labor savers, vitamins, and other important things of this age in which we live, that add pleasure to the doing of the job in the kitchen and bring happiness to the entire family.

The Cooking School will show housewives the way to real kitchen happiness. Each woman of Snyder and surrounding communities will be entertained and helped by these fascinating lectures that deal with every phase of home-interest. They are free. We invite you to attend this cooking school and urge you not to miss a single fascinating minute of it.

Plan now to attend every session. The Cooking School comes for three days, starting Monday, June 8, and will be held in the Palace Theatre under the auspices of Your Home County Paper.

Pope Is 79 Years Old.

Vatican City, Italy—Plainly showing the strain of his years, Pope Pius XI celebrated his 79th anniversary with a special mass at St. Peter's, where he was cheered by 40,000 Catholics, including 10,000 pilgrims from all over the world.

The "Queen" Arrives.

New York City—The "Queen Mary" of the Cunard-White Star Line, most powerful steamship afloat, completed her maiden voyage westward in four days, 12 hours, 16 minutes, about an hour more than the record of the French liner, "Normandie," holder of the trans-Atlantic blue ribbon. Officials indicate that when broken in she will capture the ocean speed record from her French rival.

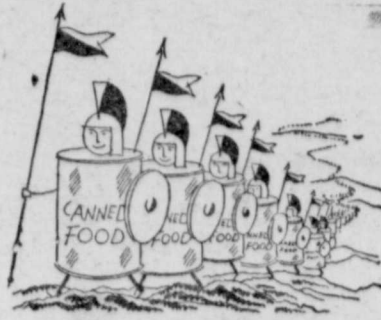
Huge Government Loan.

Washington, D. C.—The treasury's offering of \$2,050,754,000 bonds is the largest ever made in peace time, and part of it is at the lowest interest rate (1 3-8 per cent) ever set for such security. A billion of the loan is "new money," to finance veterans' bonus payments on June 15, and increased the national debt to more than 32 billions. The remainder of \$1,050,754,000 is for refunding maturing obligations.

Rift in Labor Ranks.

Washington, D. C.—The flat refusal of the committee for industrial organization, under the leadership of John L. Lewis of the United Mine Workers, to disband, as demanded by President William Green of American Federation of Labor, threatens the existence of the latter organization. Of its 3,024,000 members, 1,144,000 support the UMW and CIO policies. The organization by large industries. Green's AFL wants smaller units of craft workers organized according to types of labor.

THEIR NAME IS LEGION



Vast Variety of Foods Now Come In Tin Cans

Have you ever stopped to consider the vast variety of foods that are now available in tin cans? The kinds of canned food, including the different varieties of the same product, now number about 300, and include fruits, vegetables, meats, fish and shell fish, specialties and ready-to-serve entrees.

All these foods are prepared for you by strictly modern scientific methods. Their selection for canning is carefully made, canning plants are located in the parts of the country that are the best production areas, and the foods are harvested at their prime.

Canning Is Cooking.

The foods are put into new cans, then sealed air-tight, and the right amount of heat, applied for the proper length of time, makes them keep. No further cooking of the foods is necessary. They are ready for use as soon as opened, and are perfect foundations for making interesting and unusual dishes.

Moreover, the entire contents of every can is food. There are no trimmings to throw away, and no time is required to clean or cull them. Little or no fuel is needed to prepare them for the table, and, stored at home, canned foods will keep as long as the can is unopened.

Finally the food value of products in cans is as high as that of similar fresh foods cooked in the home, according to scientists who have studied nutrition. The vitamins are retained in canned foods as much as in similar foods cooked at home.

Vegetables and Fruits.

The vegetables that can be obtained in cans include artichokes, asparagus, beans, beets, Brussels sprouts, carrots, cauliflower, celery, corn, hominy, kale, lentils, mixed vegetables, mushrooms, mustard greens, okra, onions, parsnips, peas, peppers, pimientos, potatoes, pumpkin, rice, sauerkraut, spinach, tomatoes, squash, turnips, turnip greens and whole wheat.

The fruits include apples, apricots, blackberries, blueberries, cherries, coconut, cranberries, currants, figs, gooseberries, grapes, grapefruit, loganberries, peaches, pears, pineapples, plums, prunes, quince, raisins, raspberries and rhubarb.

And it must be remembered that the above enumerations do not include the many forms and combinations, in which a number of these foods come in cans.

Fish and Meats.

The fish found in cans include anchovies, caviar, clams, cod fish, crabs, haddock, herrings, lobsters, mackerel, oysters, roe, salmon, sardines, shad, shrimp, tuna and turtle, several of them in various forms.

The meats include bacon, beef, chicken, frankfurters, ham, hash,

liver, mutton, pig's feet, potted meats, sausage, squab, tongue, tripe, turkey and veal, and here again the forms are varied.

Specialties and Soups.

The canned specialties include Boston brown bread, catsup, cider, cheese, chili con carne, chili sauce, chow chow, clam cakes and juice, whipping cream, fiskeballe, fruit cake, grapefruit juice, jams, Japanese crabmeat, jellies, lobster paste, malt syrup, marmalades, milk, condensed and evaporated, mince, molasses, olives, orange juice, pickles, pineapple juice, popcorn, fig and plum puddings, relish, sandwich spreads, sauerkraut juice, smoked boneless herrings, spaghetti, spiced and pickled fruits, whole squab, syrup, tamales and tomato juice, paste and sauce.

The soups are asparagus, beef, bouillon, celery, chicken, clam broth, clam chowder, consommé, creamed soups, Julienne, Madrilene, minestrone, mulligatawny, mushroom, mutton broth, noodle, okra, onion, oxtail, oyster, pea, pepper pot, purees, soup stock, strained vegetable, tomato, green and mock turtle, vegetable and vermicelli.

Ready-Made Entrees.

These include beef a la mode, chicken a la king, chicken curry, chop suey, Hungarian goulash, lobster Newburgh, a whole rice dinner and Irish stew. Of course millions of cans of vacuum packed coffee and of beer in keglined cans are also consumed, but these do not classify under the foregoing headings.

Not every grocer carries all of the varieties of canned foods, but he can and will obtain any special item in the above enumeration that you want.

Food Expertness Worthy Ambition Of Every Woman

"A most worthy ambition for any housewife is a desire that her cookery eclipse, outshine and dominate in appearance and happiness-giving. Her friends appreciate such an ambition, her husband is proud of it and her children take a double pride in it and love it doubly well," says Miss Jessie Hogue, who will come to this city to conduct the Times Free Cooking School sponsored by Your Home County Paper, in her plain, clear-cut, easy-to-understand language.

"The very pink of perfection demonstrated, in many problems of the art of cookery at each session of this Cooking School of food thoughts and tested formulas," is the promise that precedes the coming of Miss Hogue, the noted Southern lecturer of the school. Her services are free.

There is no special invited list, as every housewife in Snyder and surrounding communities is most cordially invited, as are their husbands, any of whom are, or who desire to become experts in this art of cooking.

"The daily habit and practice of

giving expression to the best effort and knowledge in the preparation of things to be presented the family for their meals is made the more interesting, joyful and exciting for the housewife as she learns of the new ways of food-fixing, appetite-whetting and common sense artfulness," says Miss Hogue. She added further: "It's just a natural and forward-moving desire of a housewife to want to succeed in cooking." "Courage," she continued, "consists not only in blindly overlooking dangers in cooking happiness, but in taking advantage of opportunities that come along to us to conquer and overcome these things that retard that master art, cooking.

The Cooking School comes to Snyder Monday, Tuesday and Wednesday, June 8, 9 and 10. Sessions will start each afternoon at 2:00 o'clock. Plan to attend every session. You will enjoy it.

Irish Republic Foreseen.

Dublin, Ireland—With the end of the senate of the Irish Free State, President Eamon de Valera promises a new Irish constitution by autumn. His party favors an independent republic, but efforts to set up a republican form of government have been successfully blocked by the veto power exercised by the senate over all Dail legislation. Finally the senate itself was abolished, leaving the way clear to a liberalized constitution.

See the New

FRIGIDAIRE

Demonstrated Monday

at the

COOKING SCHOOL

BY

MISS JESSIE HOGUE

FRIGIDAIRE

Keeps Foods Safer, Better, Longer!

HERE IS THE VISIBLE PROOF

The FOOD-SAFETY INDICATOR

Built Right Into the Cabinet

● Frigidaire dares to give you the Food-Safety Indicator in the center of the food compartment — positive proof that even in blistering hot weather, the sensational Meter-Miser cold-making unit maintains Safety-Zone Temperature — below 50 degrees and above 32 degrees. Your assurance that Frigidaire keeps foods safer, better, days longer!

Terms as Low as **\$4.58** Monthly

Purchase price includes \$5.00 for the 5-Year Protection Plan.

Ask us for Proof!

NOTICE!

CHINA CUP AND SAUCER

OF LOVELY CLASSIC DESIGN IN EVERY PACKAGE OF

MOTHER'S OATS

order today from your grocer

My Mother Says Moths Are Bad!

RIGHT you are, Little Lady! Moths are bad — so bad that they destroy millions of dollars worth of garments every year. But tell your mother that she can be protected from moth damage from now on — if she'll use our **MONITE** Process of Moth-Proof Cleaning. We clean clothes thoroughly — and in addition insure them against moth damage for a period of six months! Mother needn't worry any longer.

Phone 55—We'll Call

JACK COLWELL King & Brown

Southwest Corner of Square

MONITE INSURED MOTH-PROOF CLEANING PROCESS

King & Brown
SNYDER, TEXAS

SHOP and SAVE
All Summer

AT THE
NU-WAY
FOOD STORE

Monday

Is Nu-Way Store
Day at the

**TIMES
COOKING
SCHOOL**



Food from our complete Grocery Store will be used by Miss Jessie Hogue in her demonstrations from the Palace Theatre stage. You are invited.

*While You Are in Town for
the Times Cooking School,
Get Your Share of These*

GROCERY VALUES

Shortening Mrs. Tucker's 4-Lb. Carton. **49c** 8-Lb. Carton. **89c**

Coffee Admiration, 1-Lb. Can **22c** | **MIRACLE WHIP** Salad Dressing Pint **19c**

K.C. 25-Oz. **17c**
16-Oz. **12½c**

CAKE FLOUR Swansdown or Snosheen—Pkg **29c**

Yeast Fleischman's, 3 Cakes for **8c**

Garlic Seasoning, 3-Ounce **15c**

Catsup Heinz, Large Size **19c**

*The Coolest Store In
Snyder—*



A number of our patrons have told us that our store is the coolest shopping place in town. Shop in comfort—and save money, too—at the Nu-Way Food Store, Southeast Corner of Square.

Salt Morton's, Per Box **9c**

Celery SALT 2 Bottles **25c**

Ritz Crackers, 1-Lb. Box **22c**

Cocoa Peerless, 2-Lb. Can **15c**

Pickles Heinz Cucumber **23c**

NU-WAY FOOD STORE

Pay Cash—Pay Less

OFFICIAL NEWSPAPER FOR SCURRY COUNTY AND CITY OF SNYDER

The Scurry County Times

Founded in 1887

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Willard Jones and J. C. Smyth. Editors and Publishers

Member
The Texas Press Association



Member
West 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

Nine Squibs for Today.

How About Odorless Socks?

If your wife fumes because you leave rings in the bathtub, suggest that she save a few dollars of beauty shop money and invest it in the new ringless enamel perfected by a Tacoma man.

† † †

News for the Faithful.

Youngsters who think spinach eating is against all the rules of appetite, should be given new courage by Dr. Dafoe's statement that all the Dionne Quintuplets eat and enjoy the slimy food. Wherefore, Popeye rejoiced.

† † †

Snyder and Her Study Clubs.

The women's angle has a more definite place here than at any other point of similar population in West Texas. In the Seventh District of State Federated Clubs, which includes all territory from Snyder north, only two cities, Amarillo and Pampa, have more federated clubs than Snyder.

† † †

Our Business Women.

It is the Times publishers' sincere hope that most business women of Snyder will be privileged to attend the cooking school. The little shortcuts and the little extras that make housekeeping more pleasant will be especially enjoyed by those who have a minimum of time to spend in their homes.

† † †

Talkative Tillie's Advice.

Talkative Tillie's advice to women, as time for the cooking school near, is this: Do your housework early, prepare to attend every lecture and demonstration, reach the Palace on time, ask questions, and prepare to learn new things in an interesting, helpful, cool atmosphere.

† † †

She Likes Scurry County Women.

Commenting in a South Texas city recently concerning Snyder and Scurry County women, Miss Hogue told several hundred cooking school attendants: "Snyder has one of the most gracious groups of women I have ever known." And who would contest the much-traveled Miss Hogue?

† † †

Non-Snyder Women Invited.

The Times is extending a special invitation to women who reside outside the city limits. Last year, when visitors were recognized day by day, practically every community of the county, and several nearby communities, were represented. This year we are expecting an even more widespread attendance.

† † †

Shadows of NRA Eagle.

Shadows of the NRA eagle were cast at New York last week, when it was discovered by some enterprising reporter that the four Schnecter brothers, whose sick chicken case was responsible for death of NRA, are broke a year after the much discussed New Deal measure was killed. Even now, to unprejudiced observers, NRA was beautiful in theory, but it had to buck too many elements of human weakness.

† † †

Who Pays the Bill?

An exchange pointed out that every dollar spent by the federal government in the last fiscal year was derived as follows: Seven cents from personal income taxes; eight cents from corporation taxes; six cents from liquor taxes; six cents from tobacco taxes; seven cents from processing taxes; five cents from customs duties; three cents from estate and gift taxes; four cents from all other forms of taxes. . . . Practically every one of those taxes is, in effect, a sales tax.

Bad Eating Habits.

By Helen Jameson in Fort Worth Star-Telegram.

Uncle Sam's daughters are known as the world's most expert snatch-and-run eaters. The business girl starts the day with a cup of coffee which she drinks standing up, one eye on the clock. High school girls perform in the same manner while worried mamas implore them to eat something that will stick to their ribs. Young ladies with many social engagements fly hither and yon, eat on the run.

It is all rather ridiculous. You can't keep your engines going without fuel. It is customary and necessary to stoke up three times a day. If you are going to use up energy—and young women do that faster than coal heavers—you've got to have material that will generate energy. It is as simple as that, so simple it seems silly to talk about it. Yet countless thousands of young women are suffering from physical ills and beauty ailments that can be traced directly to bad eating habits.

Meal time should be rest time. Every meal, though it consists of nothing more than coffee and a boiled egg, should be a festive and pleasurable occasion. There should be no hurry, which disturbs the nervous and digestive systems, interferes with assimilation.

Crowds are wearing and exhausting, so is noise, yet women workers seem to love crowded, noisy eating places. If there is music, so much the worse. The sensible girl with an understanding of the laws of health, and a realization of the close bond between the nervous system and the digestive mechanism, will find a quiet spot, order simple, appetizing foods, eat her luncheon in peace.

CURRENT COMMENT

BY LEON GUINN.

Lumber has been one of the staunchest industries in America, for since America has had its first colony at Jamestown lumber has been one of our empire building commodities, the lumber kings that have amassed fortunes adding to the romance only America has exemplified so well. . . . Peak production was in 1909, when 46,000,000,000 board feet were turned out, the 1935 total being 17,500,000,000 board feet.

The industry has seen its gray days however, the outlook in 1927 being the plight of an industry lost in the woods. . . . Chemistry, the Aladdin's lamp of the 20th century, stepped in with fireproofing formulas, being solutions of ammonium salts applied under high pressure. . . . Wood, when treated with this emulsion bath chars, yet does not burn. . . . This should appease the Underwriters Laboratory, carefully insistent on fireproof materials in city construction.

Although 82 per cent of all residences in the country have wood frames, chief drawbacks to use of lumber have been decay, insect attack. . . . Decay being brought about by tiny fungi feeding on cell matter, insect attacks by termites and other insects. . . . Coal-tar creosote baths and zinc chloride have proved their efficacy in treating telephone poles, fence posts against insect attack.

Railroad ties also have had their life span upped from 8 to 25 years by creosote baths. . . . To overcome the engineer's contention joint weakness in lumber was a drawback, the Department of Commerce in 1933 introduced improved connectors for corners, which had its genesis in Europe. . . . Stamp approved connectors for joints are metal rings, plates imbedded in wood increasing structural strength 50 per cent.

Chemistry, besides getting the industry out of the woods, offers new processes for extracting sugar; alcohol from wood. . . . Wood sugar (raw) makes excellent glycerine and yeast when manufactured, also rich animal food. . . . And lumber, the housing material of a nation, is facing new horizons with attendant wealth for yet unnoted lumber kings, because chemistry, with its unsounded future, has brought into being new methods of expansion.

I SAVE

—the price of my Home County Paper every few weeks by taking advantage of specials advertised in The Times.



Here is an opportunity for those of you who are not regular subscribers of The Times to get Your Home County Paper for little outlay of money—

The Times from
Now Until
October 1 for **50c**

Times

Cooking Art Can Be Mastered; So Thinks Lecturer

"Sue saw six slender saplings." There's hard words to say in them there lines. What if they are hard, they can be said. There is a short, sure, certain method by which any line can be mastered.

"So it is with the great master art of cooking," says Miss Jessie Hogue, the noted Southern lecturer and kitchen happiness harmonizer, who will be here to lead in one of the most useful and informative seasons of the Times Free Cooking School that has come to this city in many moons starting Monday, June 8. She has many surprises for the housewives. It is all free, not a cent of charge for any of it.

"One of the little things that I teach my housewives who visit the Cooking School is that meals can be made more attractive and the testing laboratory of beauty for a meal is dependent upon, in a great part, a more perfected harmonization of the things that go to make up the meal-parts," says Miss Hogue.

"There are new and easy ways to gather kitchen-and-home-happiness, and I am glad to impart this knowledge to the housewives of Snyder and surrounding communities.

"Texas will advance very materially during the coming 12 months because of the Centennial spirit that is being studied and recognized by the entire state. Nothing is more important than the Centennialization of the greatest of all arts—the master art—cooking. Such periods bring us face to face with giving our dead-level best to what we are about. It has spurred my efforts to do so, and I am happy to serve with it—happy of the opportunity to serve the women of this section of the country.

"The preparation of meals always so different, always so adorable, always so palatable, and always so happily-pleasing. That is the goal of my efforts to scatter such information among the housewives of America. It is a pleasant job that I have. I like it, and I am getting the greatest lot of satisfaction from the fact that my visitors, everywhere, like it. I love to please, just as all housewives do. It's a laudable ambition, isn't it?"

COL. FITZ PASSES.

Hugh Nugent Fitzgerald, the grand old man of Texas journalism, whose trenchant pen has been a factor in state politics since the 90's, passed on after a brief illness here. His death brought sorrow to hundreds of newsmen throughout Texas who knew him and admired him as a master craftsman. Only a few weeks ago this correspondent was privileged to attend a dinner given by Edmund Travis for a group of veteran capitol newsmen. Col. Fitz regaled the younger members of the group with an unpublished story of how he, as managing editor of The Dallas News, got the first story of the great Galveston storm. All wires were down, but the colonel finally located a cable running from the devastated island city into South America, that was still working. He got his story into the News office by way of this cable, through Venezuela and New York, and thence over land wires to Dallas, scoring a notable "beat" on all other Texas papers. He was a militant fighter for what he believed to be the right, but no cynic. His genial, Irish nature warmed to the task of praising worthy service, and many, many of his editorials bore the familiar caption "Flowers for the Living," as he wrote brilliantly in commendation of some meritorious individual's efforts.

A boiled custard poured over bananas or peaches makes a delicious dessert.

For a fourth teaspoonful or tablespoonful, first measure a half, then divide it into quarters.

To cook dried prunes, wash them well, cover with four inches of cold water and let soak over night. Simmer very slowly for one hour.

SCHOOL QUEEN



This Fluvanna High School junior, Rosanell Stavely, was chosen Fluvanna's queen for the Centennial pageant and parade at Snyder. A daughter of Mr. and Mrs. John Stavely, she has an enviable record for this year's school work. She teamed with Frances E. Jones to win first place in debate in the county meet, then went to the district meet and won third place. She has also been active in other school activities.

A new electric coffee percolator includes a bell that rings as soon as coffee is properly prepared.

If you keep a box of clean sand in the pantry and stick into it your steel knives, blades downwards, you will not have to scour them.

Expert Declares Evidence Favors Steam Canning

Successful canning of non-acid vegetables and meats depends upon a higher temperature than boiling. This can only be secured by the use of a utensil that retains the steam up to a certain degree of pressure.

The Automatic Cooker and Automatic Can Sealer, which are being featured in the Times Free Cooking School, combine the best features of modern steam-pressure cooking. The equipment will be demonstrated during the school by Miss Hogue.

The following item taken from the Official Record, United States Department of Agriculture, should be read with interest:

"Additional evidence in favor of the steam-pressure canner for foods low in acidity has been found by the Bureau of Home Economics through the examination of more than 4,000 containers of foods canned in its laboratories. The bureau canned, in jars and cans, many of the low-acid foods commonly canned in homes—meats, fish and vegetables other than tomatoes.

"The bureau has repeatedly tested the water-bath method of canning, with both continuous and intermittent periods of processing, and the many instances of high percentage of spoilage have shown this method to be wasteful and dangerous for non-acid foods."

A Porterhouse steak is much easier to serve if the bone is removed before steak is broiled.

I am flattered by my dog's loyalty, but kept humble by his intelligence.—C. W. Bond.

So quickly sometimes has the wheel of life turned round, that many a man has lived to enjoy the benefit of that charity which his own piety projected.—Sterne.

Ninety per cent of the farm homes in the United States are without bathtubs; 30 per cent of the village homes and 10 per cent of the city homes also lack this "necessity."

NOBODY'S BUSINESS

Austin.—The presence and participation of the greatest number of women in the history of the event was the most striking feature of an otherwise drab and routine state Democratic convention at San Antonio. Women will play a similarly important part in the national convention this month in Philadelphia. Virtually every one of the 21 congressional district included at least one woman as delegate or alternate, and many named two. Four of the 16 delegates at large are women.

Greater representation for women in party affairs was the result of word handed down direct from the national party organization. Roosevelt strategists believe that the social security and other humanitarian measures of the New Deal appeal particularly to women and that the women will influence millions of votes in November.

Different Atmosphere.

An atmosphere different from that usually found at political sessions pervaded the Gunter hotel headquarters, and the convention hall, and this probably was attributable to the women. Despite the assurance given by Mayor Quinn to the convention that the town is "wide open," there was little drunkenness and no rowdiness.

Don't beat fudge as soon as it is taken from the fire. You will find it will be much creamier if first put into a cold bowl, and then beaten.

The leak in a gas or water pipe may be temporarily stopped while awaiting the plumber by making a paste of powdered whitening and yellow soap and applying to the hole in the pipe.

For a kitchen window ventilator, use coarse muslin or 100-pound sugar sacks. Simply tack across the window, top or bottom, and they permit air to come in without causing drafts.



Hear the Best!
PALACE THEATRE

Tuesday-Wednesday

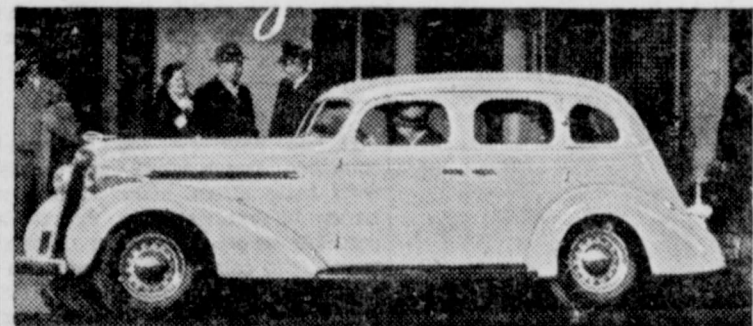
AL JOLSON

—IN—
"The Singing Kid"

FREE RIDES

To The Times
Cooking School
in

America's Best Looking New Car



If you live in or near Snyder, when you get ready to go to The Times Free Cooking School, and want to have one of the smoothest auto rides you've experienced—

PHONE 244

We'll be glad to call at your home, take you to the Cooking School. No obligation on your part for this service.

Pollard & Jones

See the New AUTOMATIC CANNING EQUIPMENT

Demonstrated by Miss Jessie Hogue at the Free Cooking School.



With the Automatic Pressure Cooker and Sealer you can now have the same scientific method of canning right in your own home as is used by the large commercial canning plants, with the additional advantage of having home-cooked foods, prepared with your own favorite recipes and flavors.

The high temperatures required for sterilization can be obtained only in a steam pressure cooker.

Several Sizes, Prices to Choose from

SNYDER HARDWARE & IMPLEMENT CO.

"Good Equipment Makes a Good Farmer Better"

Hints on Baking Powder Use Are Given by Hogue

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

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

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

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

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

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

Try the following choice recipes:

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 teaspoonfuls K C baking powder, whites 3 eggs, 1 teaspoon vanilla extract.

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



The Vogue for TOMATOES

The vogue for red this season has extended even to vegetables. You see red coats wherever you walk abroad, and you eat red dishes whenever you sit down to table. We may be in the red in our dress, but the red is in us when it comes to eating. And that makes for good red blood because our principal red food—tomatoes—is one of the very best sources of vitamin C and a good source of vitamins A, B and G. And canned tomatoes are now said to be an even better source of vitamin C than raw tomatoes cooked in the usual way at home.

So let's see if we can't think up some more dishes in which this fashionable color appears in the shape on canned tomatoes.

Abe—"Papa, I saved ten cents today. I ran all the way to school behind a street car."

Abe—"Why didn't you run behind a taxicab and save a dollar?"

First movie actress—"I am so happy. I am marrying the man I wanted to marry."

Second Ditto—"Sour grapes. You know it's lots more fun to marry the man somebody else wanted to marry."

Centennial Rangerettes Bound by Traffic Instructions



Preparing for a drive about the Texas Centennial Exposition grounds in a Ford V-8, two Rangerettes, Miss Helen Stamps (at

wheel) and Miss Enla Busby, received traffic instructions from George Palmer, Ford service employe, who in turn was told how

visitors to the Exposition will be accommodated. The trio conferred in front of the Ford Exposition building, opening June 6.

DRIED BEEF ON SUMMER MENU

Summer, with all the gaily colored flowers and bright sunshine, is the best time of all the year to give a luncheon for your friends, perhaps for a bride-to-be, or for the club get-together. And for the summer luncheon, you will never make a mistake if you serve dried beef, with a combination salad of tender spring vegetables, and a seasonal dessert, such as strawberry short cake or a fresh peach tart.

The dried beef may be served in any number of ways. Creamed and served in a baked potato half which has had enough of the center scooped out to make a cup is one of the favorite ways. Or the creamed dried beef is frequently served inside a noodle or bread dressing ring, and always scores a hit.

Even when creamed, you may want to crisp the dried beef first. If so, simply heat it in butter until the edges curl, then add it to a cream sauce and season with a bit of paprika and a few small button mushrooms.

Use of Old Washstand.

If you have an old-fashioned commode (washstand) you may with little effort make it into a handy kitchen cabinet. Put on a porcelain or oil cloth top or paint it some light color with enamel finish. One woman remodeled hers, adding a top to make it higher and also to provide a receptacle for extra things.

When frying bacon, cut a peeled apple into thin slices and fry with the bacon; this makes quite a delightful change, and is very tasty indeed.

In a small kitchen where there was not much room for chairs, camp stools such as those used on an automobile trip were used. When not needed they were folded up and put out of the way.

How will you find good? It is not a thing of choice; it is a river that flows from the foot of the invisible Throne, and it flows by the path of obedience.—George Elliott.

AT THE COOKING SCHOOL



Mrs. Tucker's Shortening
NO POP NO SPATTER for frying

The Times Free Cooking School comes to Snyder Monday, Tuesday and Wednesday, June 8, 9 and 10, and will be held each afternoon starting at 2:00 o'clock in the Palace Theatre.

"Motoring is surely a great thing. I used to be fat and sluggish before the motoring craze, but now I'm spry and energetic."

"I didn't know you motored."
"I don't. I dodge."

SOLUTION FOR LEFTOVER USE

A question asked so frequently by homemakers and particularly by young brides whose families number two is: "What shall I do with the leftovers?" Sometimes the first time a dish is served it is excellent, the next time fair, and by the third time it is only acceptable, and that with reservations.

According to Inez S. Wilson, home economist, the secret of using leftovers satisfactorily is to disguise them so that they are not recognized as left-overs, such as grinding the last bits of a roast or pot roast and making it into a tasty meat loaf, or slicing it and reheating it in a spicy sauce. It should be remembered that in preparing any dish from a meat left-over, the meat has been cooked and therefore needs only enough cooking the second time to reheat it throughout.

Selfishness is the art of standing up for yourself and dying down for others.

Tuberculosis causes 70,000 deaths annually in the United States. For every annual death there are nine active cases, a total of 630,000 sources of danger to others.

USE THE ECONOMICAL WAY

TO



When you pay your good money for a smart Summer outfit, of course you expect to wear it more than one short season! Our extra efficient cleaning methods restore your white clothes to their original whiteness, and hold their exact size and shape.

Let us save you the cost of buying new clothes!

If you haven't had your Winter Clothes cleaned and Moth-Sealed for the Summer, send them to us today. Just—

PHONE 98

Miss Jessie Hogue

who, is conducting the Times Cooking School, has again selected Graham & Martin to care for her cleaning requirements while in Snyder.

Joe

Jack

GRAHAM & MARTIN

1936 Frigidaire Headlines Cheap Cost of Running

Outstanding economy is one of the claims for the 1936 Frigidaire, which may be operated for as low as three cents a day, declares its manufacturing company, Frigidaire Corporation.

One of the pioneers in the electric refrigeration field, Frigidaire is making a strong bid for sales supremacy this year. A Frigidaire will be used by Miss Hogue during the first day of the Times Free Cooking School.

Discussing the advantages of the Frigidaire, W. P. King and Earl Brown, local dealers, say: "During the past few years many people have purchased low priced, bargain refrigerators, thinking that they had made 'smart purchases'." Today, however, they are paying dearly for their mistaken judgment, since many of such refrigerators actually use twice as much electricity as Frigidaire. Even a saving of 75 cents per month in operating costs would total around \$45 in five years, and at this rate the saving made by purchasing a low-priced product would soon be lost, and an average cost of \$9 per year additional paid during the entire life of such a box.

"Many people have expressed wonder at the statement that the 1936 Frigidaire operates so economically. In the 'Meter-Miser' unit there are only three major moving parts—the eccentric shaft, the impeller, and the divider block.

"The operation of this mechanism is simplicity itself. The eccentric shaft moves the impeller around the inside of the cylinder and so compresses the refrigerant against the divider block. Life tests, amounting to years of home usage, show practically no wear on this mechanism. The extreme simplicity of the mechanism is one of the main reasons for Frigidaire's low operating cost.

"These parts are manufactured to almost unbelievably fine dimensions. For instance, the impeller is held to limits of one ten-thousandth of an inch. It is tested by a three-way test for inside diameter, outside diameter, concentricity and squareness, being checked by electro-limit gauges. If any of these measurements differs more than one ten-thousandth of an inch from the correct dimensions, the part is rejected."

SAVORY SAUCE YOU WILL LIKE

The aroma of meat being roasted in the oven, and a barbecue sauce simmering away on the back of the stove is usually sufficient to kindle plenty of interest in the kitchen. It has caused many a busy youngster to leave his play just for another whiff of its savory aroma and to inquire how soon dinner will be ready.

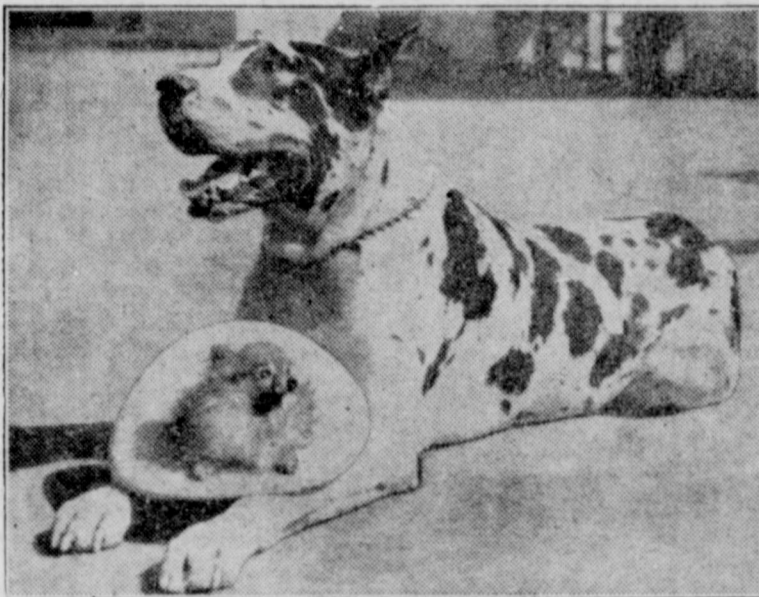
A barbecue sauce may be served with practically any meat, but it is especially good with a delicious roast of beef. And this recipe for barbecue sauce, suggested by Inez S. Wilson, home economist, is one you are sure to like. It is spiced just right.

Barbecue Sauce—One medium onion, diced, 2 tablespoons butter, 2 tablespoons vinegar, 2 tablespoons brown sugar, 4 tablespoons lemon juice, 1 small bottle ketchup, 3 tablespoons Worcestershire sauce, ½ tablespoon mustard, 1 cup water, ½ cup chopped celery, salt, red pepper. Brown the onion in butter, add the other ingredients and let cook slowly until thickened, about 1 hour. Serve either hot or cold with meat.

Eucalyptus oil will remove grease or oil from all fabric, however delicate.

To straighten bent knitting needles, hold them in the steam of a kettle until pliable, bend into shape and put into cold water immediately.

Contrast in Texas Dogs



Don, 218-pound Great Dane, and Blue Bonnet Sue, 2 pound, nine ounce Pekingese met at the Texas-Centennial Exposition grounds at Dallas, where during the June 6-

Nov. 29 run of the \$25,000,000 World's Fair, some of the nation's finest dogs will be displayed in kennel shows. Don is in the Midway's "Hollywood Animal Stars."

The Bruckner weather cycle indicates that about 35 years elapse between periods of severe drought.

When the toaster is filled with crumbs, clean the toaster with a new small paint brush bought for just that purpose.

Sliced peaches will not turn dark if lemon juice is squeezed over them.

You will find a wire rack used in a broiling pan an excellent thing on which to place bread, buns or cookies while cooling.

Better Roasts if This New Modern Method Followed

"Roasting to a turn in the modern way is a very simple procedure," says Inez S. Wilson, home economist, "for all you need to do is put the roast in the pan correctly, place it in the oven at a proper temperature, and forget about it until it is done."

Regardless of the cut used for a roast, in order to place it in the pan correctly, put it fat side up, so that as the fat melts during the roasting it will run down over the meat and make basting to prevent drying out unnecessary. There should be a fairly good fat covering over the roast, but in case this is lacking, slices of salt pork or bacon may be placed over the top to add the fat. For a standing rib roast of beef no rack is needed, since the bones themselves form a rack; for any other roast where the bones do not serve this purpose, any kind of rack or trivet will hold the meat out of the drippings.

Use Ordinary Dripping Pan.
An ordinary open dripping pan is the ideal utensil to use for roasting. However, any kind of a roaster may be used, just so the cover is left on the shelf. A true roast is cooked without the addition of water and without being covered.

The oven temperature at which roasts are most satisfactorily cooked is from 300 degrees to 350 degrees Fahrenheit. This is the temperature of a slow to moderate oven.

How to tell when a roast is done is a question which may have caused concern in the past, but need no longer. The roast-meat thermometer is a thermometer which is made to be inserted into a roast, and indicates when the meat is cooked to the rare, the medium or well-done stage. The length of time a roast is cooked at a certain temperature in relationship to its weight is an approximate guide for roasting, if no roast-meat thermometer is available. At 300 degrees F., 18 to 20 minutes per pound is required for a rare roast of beef, 22 to 25 minutes per pound for a medium roast, and 27 to 30 minutes per pound for a well-done roast.

Typewriter ribbons at Times office.

AT THE COOKING SCHOOL

USE OVER AND OVER FOR FRYING

Mrs. Tucker's Shortening

ADMIRATION AT THE COOKING SCHOOL

The first step in the making of perfect coffee consists of asking your grocer for a package of oven-fresh ADMIRATION! This reduces all hazards to a minimum. All you have to do is to follow the directions of the lecturer at the School of Cookery — one rounded tablespoon to the cup and one for the pot, and your coffee will be just what every perfect hostess should serve!

The secret back of this lies in the careful selection of the world's finest coffees which make up the ADMIRATION blend, and in the absolutely uniform roasting of these coffees to insure unflinching cup quality. Then, too, the ADMIRATION on your grocer's shelves is always fresh, rushed to him by fast truck delivery direct from the roasting ovens.

Of course, the lecturer at the Cooking School being conducted by this newspaper recommends ADMIRATION! She knows that its rich, winey flavor pleases the most exacting palate. She knows that it is packaged so that every bit of its flavor and fragrance are kept intact.

DUNCAN COFFEE COMPANY

It Is Your Fault If Your Cooking Is Not Praised

"If nobody praises your cooking, just remember it is your own fault," says Miss Jessie Hogue, noted Southern lecturer who will be in Snyder June 8, 9 and 10 for a season of The Times Free Cooking School, brought under the auspices of this newspaper.

"This important statement of facts is no condemnatory," quickly assures Miss Hogue. "I do not condemn a woman for not knowing the innermost secrets of the master art of the world—happy kitchen cooking. Some other important home duties may have crowded her time out of opportunities that have come along from time to time.

"Frankly, though, cooking praise must be merited. There is not one bit of fooling about, nothing but genuine earnestness and wide-awake interest and attention in it will suffice.

"We need not fool ourselves about cooking. We can't fool others, and most especially members of our own family, for long.

"It's so easy, and it's such a happy experience, this getting on to the innermost secrets of the preparation of simple, wholesome dishes, salads, meats, menus, meal-planning and likewise right on into the dinner courses for any and every occasion. It is so simple, easy, interesting. It takes away many worry-chasing, time-saving, nerve-saying, energy-conserving elements, that the joyfulness, the optimism of it, the intense interest it commands and pleasant feelings it produces.

"There is no wonder that the years I have spent in preparation for my lectures seem to bring me so much happiness. I do enjoy it because I love my work. I appreciate very much the thousands of friends I have made throughout the United States among just the kind of housewives live in Snyder and the surrounding communities, that I am sure in advance my cooking school will fill every need, will be equal to every demand, and that the service I will be able to render the housewives will be worth my time and theirs, as we spend it together.

"My schools are always friendly. They are constructive, they deal with the small things as well as the more important ones."

How to Measure.

A half tablespoonful or half teaspoonful of any dry ingredient, or solid fat, is always measured as follows: Fill the spoon full. If it is a dry ingredient, level off, then measure it lengthwise of the spoon into halves, scraping off the unused half. If a solid fat is being measured, first pack it down into the spoon, then level it off, and proceed as directed.

Two men met for the first time in a night club, but before the evening was ended they got into a fight and wound up in jail. Haled into court the next morning the magistrate asked:

"Is it true as this man charges that you called him a scoundrel and a rascal?"

"I don't remember," answered the prisoner, "but now that I've gotten a good look at him I'd say I most likely did."

A precocious five-year-old son of a professor asked his father what the exact meaning was of the verse beginning, "Jack Sprat could eat no fat."

"In simple terms," said the professor, "it means that Jack Sprat could assimilate no adipose tissue. His wife, on the contrary, possessed an aversion for the more muscular portions of the epithelium. And so, between them both, you see, they removed or did away with all the foreign substances from the surface of the utilitarian utensil, commonly called a platter. Does that make it clear, my son?"

"Perfectly clear," ejaculated the son. "The lack of lucidity in these alleged Mother Goose rhymes is amazingly apparent to one with an intellect above the moronic grade."

Communists Fire on Funeral



Three young Fascists were killed and many wounded in Madrid, Spain, when Communists entrenched in vacant houses opened fire on funeral processions of a civil guard killed in a previous riot. Attempt was aimed at Gil Robles, Catholic leader.

New Kind of Conversations Going On Around Texas Farm Home Tables

By Minnie Fisher Cunningham,
Extension Service Editor.

Texas farmers and ranchmen are now engaged making out work sheets and planning their 1936 cropping under the new Soil Conservation program. Stretch your imagination as to what kind of conversations are going on around the farm home tables of Texas. Don't you think they are something like this?

"Papa," the mother of the family is saying, "don't forget when you make out that sheet on the cropping plan for 1936 that the Extension Service says we will need 20 bushels of corn per person to feed the chickens and pigs and other critters we use for food—I mean 20 bushels allowed for every person in this family that has to be fed. Now don't you forget that. You have to figure out how many acres it will take to give us that.

"And we need an acre of garden for the whole family too. We never have had an acre of garden, but we could have. And you know we have never had enough potatoes, and peas and beans to last us all winter either. This year we can raise them and learn how to store them, and they will be a big help

to us. Besides that, I want some herbs like my grandmother used to have. They have to have a place that doesn't get plowed up every year, and if we have an acre of garden we can have a place in there. And we can have an asparagus bed, too, that does not get plowed up. And we need 70 bushels of corn for every work critter we have."

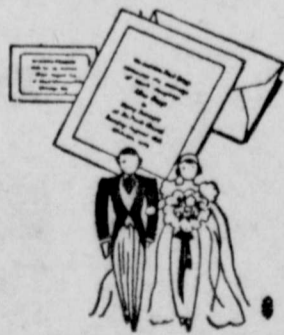
"Ma," the head of the family may say, "you know we never have fed old Beck any 70 bushels of corn in a year. What is the use of putting it down now? Might get some money from the government for that land if we don't plant it in corn."

"No, you won't either," the lady of the house can reply. "You just as well plant it for old Beck because the county agricultural agent came before our home demonstration council and told us the government was not going to pay any farmer for any land that he took out of corn if his work stock and his folks didn't have enough. And the government don't think you've got enough unless you've got the 20 bushels for every person like I was talking about, and 70 bushels apiece for each head of the work stock."

WEDDING Announcements

The observance of correct social forms is never more important than in the matter of Wedding Invitations or Announcements.

Here you are certain of the newest and smartest.



Phone 47
for Prices

THE TIMES

Sudden Service!

"Your Home County Paper"

Suggestions for Success in Cake Baking Outlined

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. However, that is not true, and the best plan to follow is to use the amount recommended on your baking powder can.

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 insure successful bakings.

The following rules will be helpful in bringing about desired results:

First, always use the amount specified on your baking powder can. This proportion has been worked out as best for that particular type. With K C, one level teaspoonful to a cup of sifted flour is sufficient for most recipes.

Second, measure carefully—remember that 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, the brand used in The Times Free Cooking School is one of the most economical and efficient products entering the kitchen. Properly used, it will produce for you the finest of baked goods. You will be convinced of this by giving it a fair trial and observing results obtained.

You can get additional helpful information and a number of practical, tested recipes by sending for the K C Cook's Book. A copy will be mailed, postage paid, if you will send your request together with the slip taken from a can of K C baking powder, to Jaques Manufacturing Company, Chicago, Illinois.

A housewife finds a pair of canvas gloves very useful in the kitchen. They are much more convenient than pot holders for lifting pots, covers, dishes and pans. Try it and see for yourself.

DEMONSTRATED AT COOKING SCHOOL



CUTS JELLY-MAKING COSTS

See how easily perfect jams and jellies are made with Pen-Jel, the original powdered fruit pectin. America's favorite jelly-maker is also the most economical—when you figure cost by finished glass. Just follow simple cup-for-cup method—one recipe for all fruits and berries.

GUARANTEED NEVER TO FAIL

ONE - DAY SERVICE on Women's and Men's Wash Suits



It is almost impossible to properly launder and press a wash suit at home. Snyder Steam Laundry is equipped to handle this detail efficiently for you.

We launder wash suits immaculately clean, press them with the same smartly tailored appearance they had when they came from the store. Called for and delivered the same day.

Ladies' or Men's 2-Piece
Wash Suits Laundered for **45c**

**SNYDER STEAM
LAUNDRY**

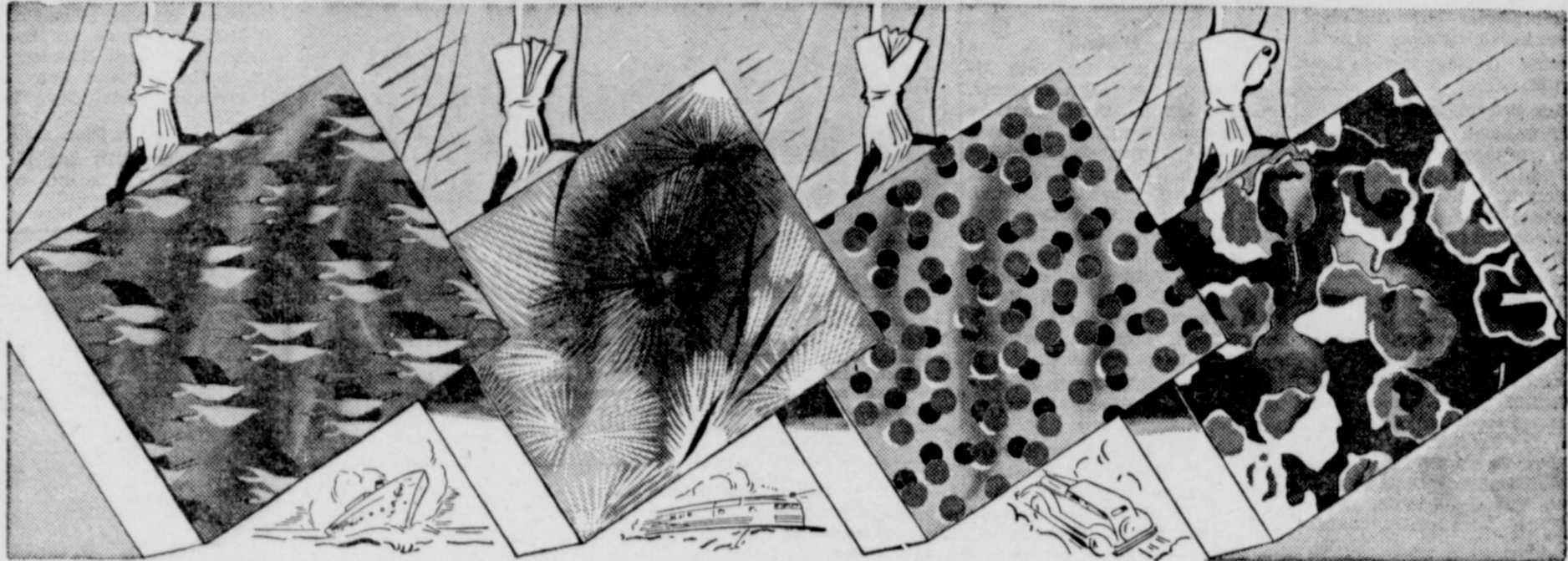
"Home of the Perfect Shirt"

Phone 211

Phone 211

Sears Vacation Sale

Silks, Cottons, Rayons, Acetates



Washable Embassy Pure Dye Printed Crepes

40-inch Printed Crepes in all the newest color combinations . . . Polka Dots . . . Stripes . . . Florals. The material for your vacation dress. All washable, and will not fade.

55c yard

Fine Embassy Plain Pure Dye Crepes

40-inch fine texture, closely woven Embassy Crepe. Comes in all dress and pastel shades. A wonderful wearing material. Washable. Ask to see this value.

44c yard

Pretty New Acetate and Rayon Novelties

Comes in an array of beautiful printed and plain colors. All washable, fast colors. Prints for every need. You will appreciate this offering of this popular many-purpose material.

39c yard

LOVELY STELHI SILK FLAT CREPES

40 inches wide. Tub-fast colors. Pastel and street shades. This Crepe is a superb value, and will be just the material for your vacation year. Lovely for dresses and other garments. Per yard—

59c

PRINTED LACE CLOTH IN NEW COLORS

36 inches wide. Printed Lace Cloth that is fine and sheer. Comes in all the new color combinations, and is this season's most popular dress cotton fabric. Sheer and cool. Per yard—

29c



Twin Event--29c to 35c Cool

Summer Sheers

Voiles, Prints, Lace Cloths . . . light and sheer—and so appropriate for Summer wear. In dark and light patterns to please the most fastidious buyer. If you have not shopped in our Piece Goods Department, come in now and see this wonderful value.

25c
Y A R D

1886 SEARS, ROEBUCK AND CO. 1936

SWEETWATER, TEXAS

Semester Honor Roll Completed for High School, Six Weeks for Grades

High School Principal King Sides announces completion of his honor roll for the entire semester, and Grammar School Principal R. S. Sullivan has compiled the list of his honor roll students during the third and last six-week period.

None of the high school group made the highest grade, 95 or above, but 12 girls and three boys were in the second group, 90 to 95. Twenty-seven girls and eight boys were in the last group, 85 to 90.

Following is the high school honor roll:

High School Honor Roll.

Joetta Beauchamp, Elizabeth Gordon, Geraldine Shuler, Nieta Smith, Virginia Yoder, Juanita Burt, Dorothy Jones, Wolsey Barrett, Daurice Worley, Pauline Rogers, Frances Head, Ruth Davis, Roy Allen Baze, Dwain Kite, Joana Strayhorn.

Margry Brown, James Patterson, Lunell Pitner, Mary Helen Boltz, Ernestine Morton, Dorothy Pinkerton, Weldon Strayhorn, Marie Oliver, Daren Benbenek, Dorothy Winston. Carl Hargrove, Ouida Birdwell, Tessie Merritt, Lloys Moreland, Sterlene Taylor, Dorothy Terry, Otega Ware, Florentz Winston, Lyndal Westbrook, Doris Davis, Vivian Chenault, Virginia Egerton, Lottie Mae Weller, Leon Autry, Louise Hardin, Ruth Line, H. C. Shuler, Mary Curnutte, Edna Hester, Louise LeMond, Fae Best, Annie Mae Dixon, Evelyn Pollard, Lyle Alexander, Wilma Terry, Jack Stewart.

Grammar School Roll.

The following is the grammar school honor roll for the third six-weeks of the second semester:

Low first grade—Allene Clardy, Darlene Jones, Jeanette Sims.

High first grade—Jimmie Nipp, Douglas Gilmore, Harold Wade, Mildred Tullus, Avanel Haney, Patsy Eaton, Rainey Cox, Bud Coonrod, Ramon Bynum, Billie Fern Huffman, Opal Ikard, Elda Jean Littlepage, Kathryn Henley, Patricia McPherson, James Reeves, Billie K. Roche, Frances Sentell, Joye Anz, Bobbie June Bobb, Laura Don Crawley, Frank Darby Jr., Dorie Fae Early, Billy Longbotham, Jack McGlaun, Joye McGlaun, Rubel Glen Moore, James Allen Patrick, Adna LaVerne Saylor.

Low second grade—Essie Lee Burns, J. C. Bowling, Frank Brown, Buna Higgins, Violet May McElyea, Loran Mustian, Juanita Pitner, Glen Rowell, Natalie Walton, Lois Tucker.

High second grade—Caroline Niedecken, Warren Strayhorn, Robert George Taylor, Donna Jean Autry, Bessie Barnes, Dorothy Dee Baron, Charles Blakey, John Jay Boren, Charlie Wade Boren, Mari Madlin Burt, Ivan Dodson Jr., Arel Faver, Barbara Inman, Lillie Frances

Jones, Betty Jean Joyce, Charlie Land, Betty Jane Lambeth, Johnnie Jean LeMond, Gene Boyd Louder, Mary Ruth Martin, Billy McGlaun, Billy Jo Raney, Jimmy Reynolds, Billy Sheld, Duane Smith, Kenneth Snyder, Betty Faye Stevenson, Charles Sullivan, Bonnie Jean Woodson, Dorothy Jean Wilson, Donald Underwood.

Low third grade—Mary Jo Burs, Howard Crenshaw, Johnnie Faye Horton, James Mebane.

High third grade—Ina Ruth Alsup, Inez Barron, Allen Chestnut, Loel Cox, Melvena Dixon, Charlene Headstream, Douglas McGlaun, Helen Joy Taylor, Daphne Fay Scarborough, Beverly Johnston, Tippy Burns, Billy Jay Elland, Juana Marie Gay, Eloise Gill, Harold Henley, Bobby Hicks, Mary Jo Hulsey, Don Roger Kent, Ola Margaret Leath, Frances Miller, Berry Lee Moreland, Mary Nell Noble, Bobbie Nunn, John Sears Sentell, Darrell Sims, Mary Bell Weathersbee, Mary Ellen Williams.

Low fourth grade—Jecelle Bynum, Marcia Devers, Beverly Lambert, Douglas Witherspoon.

High fourth grade—Mary Frances Sheld, Ludy Niedecken, Jimmie Randals, Mayme Lou Stokes, Bertie Mary Smith, Edyth Stansell, Helen Ruth Thomas, Gladys Hebel, Billy Pierce, Bobby Vann, James

Texas Carries Coals to Newcastle



Here is Rangerette Frances Nalle, of the Texas Centennial Exposition, as she taught Oscar of the Waldorf, famous New York host, how Texas ranch barbecue is made. Oscar, center, inspects the first barbecue as his chief chef and Miss

Nalle look on, before it is served as part of the Waldorf-Astoria Hotel's regular menu. On her return from New York, Miss Nalle won the title of "Bluebonnet Girl" for the Exposition, which opens in Dallas June 6.

Green, Celia Haney, Charles Longbotham, Louise Eatman, Eddie Richardson, Thomas Armstrong, Forest Bruton, Opal Kite, Virgil Walton,

Grady Walton, Thelma Shultz, Howard McBee, Junior McBee.

Low fifth grade—Vivian Ballard, Irene Barron, Frank Bearden.

High fifth grade—Nan Blakey, Joe Eaton Jr., Mary Doris Fowler, Colon Higgins, Marion Letcher, Lannell White, Evelyn Clark, Billy Gray, Virginia Preuitt, Rowell Ray, Mary Sue Sentell.

Low sixth grade—Junior Thomas, Kathleen Chestnut, Carl Lee Cochran, Leonard V. Gill, La Verne Hardin.

High sixth grade—Truman Barrett, Fern Raney, Jean Taylor, La Rue Autry, Wanda Sims.

Low seventh grade—Allie Ruth Jenkins, Fay Niedecken, Joyce Singletary.

High seventh grade—Geraldine Chapman, Kathryn King, Nell Verne LeMond, Wanda Lee Spradley, Jualese Burt, Jack Crowder, Carolyn Dunn, Margaret Gray, Patty Joyce Hicks, Jessie Huey, Horence Leath.

An excellent jelly bag is made by fastening cheesecloth between two embroidery hoops.

AT THE COOKING SCHOOL

CREAMS EASILY
for Cakes
Mrs. Tucker's Shortening

Attend Cooking School—

You'll be thrilled to see how easy cooking now is if you have a modern gas range. Cooking experts require the flexibility of gas cooking for their demonstrations. Note while there the display of automatic gas water heaters.

You haven't a modern gas range if you haven't these four features

AUTOMATIC TOP LIGHTER
Burners light by merely turning the gas cock.

OVEN HEAT CONTROL
Regulates temperatures for baking or roasting.

SMOKELESS BROILER
A depression in the pan catches juices; no smoke.

OVEN INSULATION
Keeps the heat in the oven where it belongs.



Enjoy Meal Preparation With

Modern Gas Cooking

- Easier!
- Dependable!
- Convenient!
- Economical!

So simple and sure is the operation of a modern gas range that even a 10-year-old child can cook a meal simply by following directions of good recipes.

In all divisions of cookery—top burner, broiling and oven—the modern gas range introduces new and higher standards of cooking performance. The oven is thoroughly insulated, assuring an even heat distribution. The insulation keeps the heat inside the oven busy baking your cake or roasting your meat. Besides that, the

oven heat regulator keeps the temperature of the oven absolutely accurate. You just set the dial at the temperature the recipe calls for, then leave the kitchen assured that your meal will be properly cooked at the proper time.

Only a modern gas range gives instant heat that can be regulated to any degree desired—for waterless cooking or fast boiling.

See one of these modern gas ranges in action at the Times Free Cooking School.

Summertime Hair



Warmer days of a new season mean different waves for the new day.

Let us help you with your hair problems.

Permanents—Facials
Manicures

Every Woman's
Beauty Shop

Mrs. Woodie Scarborough

Community  Natural Gas Co.

Mrs. Tucker's Is Chosen Because It Chose Cotton

Miss Jessie Hogue has chosen Mrs. Tucker's shortening exclusively for her Times Free Cooking School, chiefly because Mrs. Tucker is one shortening manufacturer who has remained on the cottonseed oil standard, and because this continued use of cottonseed oil helps the Southwest, which produces the largest cotton crops in the world.

Miss Hogue knows there has been a tendency for manufacturers to shift from cottonseed oil because this oil costs more than many substitutes, but as cottonseed oil has been proven by government and other tests to be the finest shortening material, and as the use of this oil makes business better in the Southwest, she appreciates Mrs. Tucker's continuing to use cottonseed oil exclusively.

Mrs. Tucker was the first shortening manufacturer to place on containers the following statement—"Made Exclusively From Choice Cottonseed Oil"—and she has pledged that, regardless of the cheapness of inferior oils and fats, to stay with cottonseed oil, which is known to be a better shortening agent and more digestible.

A recent visit to Mrs. Tucker's plant in Sherman, developed that the Interstate Cotton Oil Refining Company, which manufactures Mrs. Tucker's shortening, has made many improvements in method and equipment during the last few months which have tended to make this shortening better than ever before. New refining processes plus Mrs. Tucker's cellophane inner-seal for cartons have made Mrs. Tucker's shortening always available in factory-fresh, sweet and odorless cartons.

By triple-creaming the shortening, Mrs. Tucker has made it possible for cooks to mix her shortening with other ingredients without tiresome creaming. And as there is no moisture in Mrs. Tucker's shortening, it will not pop nor spatter when used for frying.

Speaking of frying, the cooking expert uses Mrs. Tucker's shortening for deep fat frying because it heats without burning, smoking or popping; makes foods more digestible, and as it does not absorb the odors of foods fried in it, Mrs. Tucker's may be used over and over again for economy.

The word economy reminds the cooking expert that Mrs. Tucker's is a superior shortening, and that the housewife does not have to use as much of it as she does ordinary cooking fats. Mrs. Tucker, who is affectionately called "The Mother of the Southwest," is urging all her friends to visit her during the Texas Centennial. Her plant is always open to visitors, and Southwestern people will be interested in seeing how their shortening is made.

A little lemon juice in the water in which rice is boiled helps to keep it white.

Never cover your ice in the refrigerator with newspapers. Ice cools the box while melting and paper prevents the ice melting properly.

Eastern visitor—"Has the advent of the radio helped ranch life?" Pinto Pete—"I'll say it has. Why, we learn a new cowboy song every night, and, say—we've found out that the dialect us fellers have used for years is all wrong."

Governor Directs Motion Picture



Gov. James V. Alford, seated in the office of W. A. Webb, general manager of the Texas Centennial Exposition, which opens in Dallas June 6, is shown above as he directed the first scene of "The Texas Ranger," Paramount's \$1,000,000 contribution to the Centennial. Rangers, in the background, heard the governor make motion picture history by directing the first scene via telephor.

LET'S TALK ABOUT CLOTHES

BY A YOUNG MODERN

Never before has dame fashion predicted a gayer summer on the beach. Stores everywhere are displaying new and interesting models in swimming suits, and the fact that you already own two won't curb your desire to buy another. You can't be quite satisfied in last year's model after seeing the new designs.

If you are slim and don't have to worry about bulges, the new satin lastex suits will be your choice. These new arrivals are lined with soft jersey, and, according to girls at Texas State College for Women (CIA), are tops for snug comfort. The colors run toward pastels.

There are more suits of trick textures in wool, nubby material, small waffle weaves, and ribbed jerseys, all of which are unusually attractive. The colors again take your vote. I saw one suit in ivory with tangerine and blue wool straps haltering it around the neck. The very brief shorts were buttoned to the top with a row of alternating tangerine and blue bone buttons.

Dressmaker swim suits have been designed for the plumpish swimmers. They are lined throughout with a slightly elastic jersey which does wonders with the remote control idea.

Beach accessories are reaching a new high this season. Rubber sandals, fish-net shoes, and Roman soles that are tied onto the foot with printed cotton fabrics are the new arrivals in shoe wear. Bags are flat rectangular creations of printed crash material.

Simplicity With Beauty in Foods Will Be Stressed

"Beauty is the earmark that God gives to virtue," is a statement to be found in the literature sent out by Miss Jessie Hogue, lecturer and noted cooking school leader, who will conduct the coming Times Free Cooking School at the Palace Theatre starting Monday, June 8.

The quoted statement above is written in connection with many other things of interest to housewives who are interested in better and more artful cooking. Further on can be found: "We need not power nor splendor; wide hall or lordly dome; good cooking, if modern and tender, is the happiness cornerstone of home."

All through the sessions of the Cooking School emphasis is placed upon simplicity, yet the beautiful; completeness, but every short cut to save time, worry and vexation; good style and fashion, because the old apple pie can be given many new dresses; romantic, in that it offers many a thrilling discovery and many a satisfaction of seeing that the job done is far beyond the ordinary, filled with hints on modern ideas about home-making and housekeeping, yet each one fully explained, in a language that is easy to listen to and to fully understand. Neighborly in its very fashion, and friendly in its very nature.

Miss Hogue claims that "friendly talking is the golden chain that holds the human family closely together," most particularly that part of humanity who manages the home—the housewife. So, in her own words, "the sessions of the coming school will be spirited with neighborliness aplenty, friendliness that will be thoroughly enjoyed by all, and usefulness, in that every problem of the home-life-happy-kitchen experiences will be discussed."

A gossip is one who talks to you about others; a bore is one who talks to you about himself; and a brilliant conversationalist is one who talks to you about yourself.

According to the Commissioner of Reclamation the new reservoir or artificial lake created by Boulder Dam holds 1,453,915,000,000 gallons of water.

Rubberized white sheeting has been suggested for kitchen window curtains. It does not become limp from steam and can be cleaned with a cloth and warm soap water.

"May I speak to the manager?" "Why certainly. He is always glad to see pretty girls like you." "Is that so? Then you may tell him his wife wishes to see him."

ed with a frankness, and post graduate authority that all who visit the school may profit well.

The oft repeated fact that this cooking school is scot-free to every housewife in this city and surrounding communities, cannot be stressed too much. It is free. You and your friends are invited, and you are doubly welcome. Be sure to attend every session.



Hear the Best!
PALACE THEATRE

Tuesday-Wednesday

AL JOLSON

—IN—
"The Singing Kid"

An Expert Cook Always Selects A Good Place To Eat



MISS JESSIE HOGUE
Has Selected

The Tavern

For Her Dining Place
During Her Stay Here

But an expert cook, like anyone else, desires a place where prices are reasonable, the service of the best — and cleanliness is a paramount virtue. Hence Miss Hogue's selection of The Tavern. May we serve you also?

BOB GRAY, Proprietor

Miss Jessie Hogue

Will be our Guest
During the

Times Cooking
School



EXCELLENT FOOD

Spring
Chicken
Dinner

with all the
trimmings for
Sunday

50c

will be found in our Dining Room for all your meals—Breakfast, Lunch and Dinner. Special rates for monthly guests.

GIVE US A TRIAL!

Manhattan Hotel

DINING ROOM IN CONNECTION

AT THE COOKING SCHOOL



Mrs. Tucker's
Shortening
FACTORY-FRESH

Ring Game Parties in Three Counties Called Unique Among Social Events

By Leon Guinn.

Perhaps nowhere else in the world is duplicated precisely the type of ring game parties found in Fisher, Scurry and Kent Counties, for this triangle of society is a pivot point, whence spring most ring games of other states.

Some outstanding collectors of folk lore write in one breath contending our ring games are probably derived from square dances, older forms of barn dance "shendigs," and in next paragraph want detailed information of our triangle of "unique ring game parties."

The good old-fashioned, hill-billy, breakdown ring game parties as we find them have been blended by our youngsters into a peculiar mold, found only in West Texas, and are completely detached from dancing, although using some dance steps the modern dance sets forth.

With music furnished by guitar, French harp, piano orchestras of home talent, parties combine square dance, waltz and fox trot into old-fashioned hill-billy, breakdown ring games that reserve dignity of Virginia reel, modernity of such odd blending.

Here is where the rhythm boys specialize in mountain music at its best, play sweet and low cowboy ballads of the open range, inject classic music; with "original" renditions of "Golden Slippers," "Arkansas Traveler," and "Old Spinning Wheel."

Rich in blended legends of the Old South, Golden West and Tennessee hill-billies, these ring game parties attract many a visitor, eager to romp and stomp with the youngsters in such games as: Kill the old red rooster, coming 'round the mountain, golden slippers, little red wagon, grapevine swing, shoot the buffalo, Uncle Charlie, shoetang, sugar lump and little brown jug.

Ring games found here condense the romance of unconquered frontiers, linger with honeysuckle memory of Southland, and express the romp and stomp, "root and toot" spirit that is youth. Only possible accurate description is obtained by playing these hill-billy ring games, and getting into the spirit of the occasion.

The Soul of Brevity.

In the early days of the World War the officer in charge of a British station in the heart of Africa received the following wireless message from his superior officer:

"War declared; arrest all enemy aliens in your district."

With commendable promptness the superior officer received this reply:

"Have arrested seven Germans, three Belgians, two Frenchmen, four Italians, one Austrian and an American. Please say with whom we are at war."

Official Police Force.

Austin.—It will probably be many a long day before Texas will see in operation an efficient, well-trained state police force selected on merit, and protected by civil service regulations against the influence of politicians. This was the unescapable conclusion of observers here who watched a small group of 25 county sheriffs win a partial victory in their long fight to oust Chief L. G. Phares as director, and succeed him with a man of their own choosing. The public safety commission, after resisting for weeks, finally yielded to the terrific pressure brought upon the commissioners and the governor, and "permitted" Phares to "resign" as director, resume his former post as chief of the highway patrol, and appointed Col. Horace P. Carmichael, assistant adjutant general, as the new director of the public safety department. The appointment of Carmichael was a disappointment to the political sheriffs' ring, which had sought the post for a member of their own group, but the sacrifice of Phares was a distinct victory for Albert West, San Antonio sheriff, who has led the fight against Phares ever since he was named.

Bluebonnet Suit



Eleanor Akers, Texas Centennial Exposition Rangerette, dons her customary chaps and 10-gallon hat to wear this bathing suit made of bluebonnets, the official state flower. The Exposition, a \$25,000,000 World's Fair, opens in Dallas June 6.

Says Many Accidents Don't Happen; They Have Certain Cause

In a recent interview, H. P. Hobart, general manager of Gulf's lubricating sales department, uses a report of the Pennsylvania Department of Revenue to substantiate his belief that many accidents are caused by improper lubrication or by the lack of lubrication.

In analyzing this report, Hobart said, "Out of 80,488 motor vehicles involved in accidents, over 90 per cent were apparently in good condition. The condition of drivers in approximately 40 per cent of the accidents was apparently normal. From these facts the conclusion may be drawn that accidents involve machines which have some mechanical imperfection, even though they may appear to be in perfect condition."

Many persons who are driving what they consider to be safe cars are really chauffeuring vehicles that are accident hazards. The lack of proper lubrication, or improper lubrication, causes concealed parts of the steering mechanism, shackle bolts, drag links, and wheel spindles to become so worn that a sudden turn or bump in the road may cause them to snap. When such an event occurs, the driver is left to bring back to control a vehicle that threatens to involve itself, as well as others, in a serious accident.

AT THE COOKING SCHOOL



Mrs. Tucker's Shortening

SNYDER BREAD WILL BE USED

Bread from the Snyder Bakery has been selected by Miss Jessie Hogue for use during the cooking school.

The cookery expert announces that bread from Ralph Mathison's ovens will be used in all her demonstrations in which this product of the baker is to have a part.

Good bread, baked in sanitary, spotlessly clean shops and under the latest approved scientific methods should be demanded by every housewife, Miss Hogue suggests. She believes that all these requisites are to be found in every loaf of bread carrying the Snyder Bakery label.

Gas Stove Shelf Suggestion

The shelf underneath the gas stove seems always to need new paper covers. Next time you clean it, fold several sheets of paper and place on top of each other. Then, if you want to change the paper in a hurry, you have only to remove the top layer and you have a fresh cover.

BEANS



and BEAUX

Of course you want your beaux to be good looking and well-bred. But how about your beans? That's even more important presumably because we trust that you're going to control yourself and not eat up your beaux.

Raw beans such as you ordinarily find in the markets frequently turn out to be mature and large, and, many times, stringy. And who

wants a mature and stringy bean or beau? Canned beans are packed when young and garden-fresh. They are especially bred to be stringless. In fact, only in the canned product is it possible to be sure of getting small, young, crisp stringless beans, unless you have a garden of your own.

The next question after you've caught your well-bred beaux—be pardon, we mean beans—is what to do with them. If they're the raw kind we've described, they must be washed and snipped in the kitchen, and they must have their strings removed. But the well-bred canned stringless beans, on the other hand, come all prepared for anything. Try them in some such dish as the following:

Cabbage and Stringless Bean Ramekins: Melt four tablespoons butter in a skillet, add two cups shredded cabbage, one small chopped onion and the drained stringless beans from a No. 2 can, and simmer gently for from eight to ten minutes, stirring often to prevent browning. Put alternate layers of the vegetables and of two cups white sauce in buttered ramekins and top with buttered crumbs or flaked cereal. Brown in oven. Serves eight.



Gold Chain

FLOUR

THE IDEAL, ALL PURPOSE FLOUR

For baking the lightest, daintiest and tastiest pastries, pies, cakes and breads, GOLD CHAIN FLOUR has no peer. That is, of course, why it has been chosen by Miss Jessie Hogue for use in demonstrating the fine art of expert baking.

GOLD CHAIN FLOUR is milled from choice wheat, and each sack is the uniform, first quality, duplicate of the other.

With the finest milling equipment and the most modern of mills, Universal Mills spares no effort nor expense to produce the flour that always assures you of baking success—GOLD CHAIN.




“ YOU’LL APPRECIATE THE DIFFERENCE ”

Edd Dodds

Phone 92

South Side Square



TUNE IN WEEKDAYS AT 8:30 A.M. AND ON SUNDAYS AT 3 P.M. ... WBAP, WFAA, WOAL, or KPRC!

A brand new radio program! New in ideas, in entertainment, sparkling with wit, charm and novelty! Adol, the merry, lovable old professor, brings his GOLD CHAIN BOHEMIANS to the Texas Quality Network every day for fifteen minutes that are distinctly different, featuring the gay, carefree melodies of old Bohemia!

Individuality Is Possible in Beef Pot Roast Menu

Have you noticed how musicians vary the score of music to express their own personalities? And have you noticed how some cooks by adding a bit of this and a dash of that can vary a recipe to suit their own liking and their own particular purpose?

Of course, not all recipes can be varied with satisfaction, but, luckily, those for meat can, with the result that, with a little imagination, our meat dishes need never be the same.

Take, for instance, that one meat dish, the pot-roast. There are as many varieties of this old homey favorite as there are letters in the alphabet. It is cooked by the method known as braising, and the variety is gained by adding different liquids and seasonings.

Method of Cooking.

1. Dredge meat in flour.
2. Brown meat in hot lard.
3. Add a small quantity of liquid and any seasonings desired.
4. Cover tightly and allow to cook slowly on top of stove or in oven until done, about three hours.

Following are a few variations of the standard method of cooking a pot-roast. These are suggested by Inez S. Wilson, home economist.

Spiced Pot-Roast.

The meat is browned in the usual way, but, instead of adding water as the liquid, a small amount of diluted vinegar, which has been spiced with the addition of a few cloves and perhaps a bay-leaf, is added. This makes a pot-roast which resembles the old-fashioned sauerbraten in flavor, and yet takes very much less time to prepare. As the liquid cooks away, water may be added, and in the end you have a gravy which is just spicy enough to be delicious. The gravy may be thickened with ginger-snaps, as frequently is done for sauerbraten.

Spanish Pot-Roast.

Brown an onion in hot lard, then add floured meat and let it brown on all sides. Add tomato juice, cover, and let cook slowly until done.

Horse-Radish Pot-Roast.

After the meat is browned, a small bottle of prepared horse-radish is added. The pot-roast should be turned several times during the cooking so that the outside will become permeated with the horse-radish flavor. The gravy from this kind of a pot-roast makes a really delicious horse-radish sauce.

About Platforms.

One of the best political stories of the year was told in the corridor of the convention hall by an insider. It dealt with a candidate for a state office, who is running on a platform that offers no comfort to big business. The candidate called on the vice president of a large business in Houston and frankly asked for a campaign contribution the other day.

"Why, Mr. Blank," replied the astonished business man. "I can't even vote for you—much less contribute to your campaign. That platform of yours would just about put us out of business, if you were elected."

"Now, listen," answered the candidate, with a characteristic grin, "you fellows know them platforms are just to get elected on, don't you?"

"Your son is a college graduate, isn't he?" the stranger asked.

"Yes," confessed the honest farmer. "But in justice to the college, I'll have to admit that he didn't have no sense beforehand."

The tightest man in the world is the Scotchman who fired a gun in front of his house on Christmas Eve, then came in and told the children Santa Claus had committed suicide.

Mrs. Askett—"What do you think of Mrs. McNutt, who is running for Congress?"

Mrs. Tellett—"Oh, I'm going to vote for her. I never saw anyone wear such adorable up-to-date gowns."

MEAT PIES

Easily Made Today

Designs for living come and go—the log cabin yesterday, the motor-home today. Not so long ago, the kitchen wood range; these days push-a-button electric and turn-a-jet gas stoves with time clocks for temperatures.

Meat pies, luckily, live on. But there's a very sane reason for it. When you can perfect a dish which combines the best points of a pie with a whole meat-and-vegetable dinner, tucked away beneath the crisp, flaky crust—there's nothing much for fickle generations to do but to go right on eating meat pies.

That is, there's nothing much you can do to perfect the taste of a really noble meat pie—but a lot has been done about lessening the time and labor involved in making it.

Once Upon a Time.

Let's get a kitchen view of an old-fashioned meat pie. It started with cleaning vegetables—peeling potatoes, scalding tomatoes to coax the skins off, scraping carrots, preparing mushrooms and whittling away on turnips. Then you went about cubing things. You cut meat

in cubes, you cut carrots and turnips in cubes; you boiled the meat with the turnips and carrots until the whole thing was nearly done. But you didn't rest and read a movie magazine while this cooking was being done. Not by a jugful. You cubed potatoes, vivisectioned tomatoes and wept over the business of slicing onions. When you'd herded all these things into the pot to elbow about with the meat and other vegetables, you went about making a crust—and not with ready-prepared pastry mixtures either. It was a day in the kitchen—and it had better be a good pie!

Today, However—

Now let's see what the flying trapeze of time has done for us in a culinary way. We'll toss together a modern meat pie. Open a can of mixed vegetables—tender, well-cooked, cubed and nicely blended vegetables. They're the cream of the garden crop. Open a can of tender cooked meat, or use some left-over meats if you prefer. Combine them, season, add butter, and tender canned mushrooms, or fresh ones if you like.

Your biscuit mixture comes to you ready-prepared, or you can make your own biscuit batter—it's up to you. There's no guess work in this kind of pie. Your meat and vegetables are tender—they've got to be. Your crust is flaky and crisp—quality crust.



Says Housewife May Make Home Kitchen Happier

"Just as the evening of a well spent life brings its lamp along with it, so does the cooking of a really interested housewife who attends the Times Free Cooking School keep on the ascendancy in bringing kitchen happiness to her home," says Miss Jessie Hogue, who will be in Snyder to start in the leadership of sessions of a cooking school starting June 8.

"There is fashion aplenty. Ways to dress up good, wholesome, ordinary food, in manners that will tease the appetite graciously and make friends with all the digestive organs of humanity," states Miss

Hogue in a letter to one of our reporters. "And there is plenty of fun, frolic, pastime and wholesome entertainment in learning all about it," she further tells. "The opportunities to learn how to prepare the newest dishes, dress them in their very prettiest forms and shapes, any of which are valuable additions to the kitchen of the most modern or particular housewife; the manner and dispatch, sheared of all vexatious worry and toilsome burdens, of planning meals of every kind, comes in with a value hard to determine; and particularly the new mode of preparing and fixing the newer salads, is indeed a secret bit of happy housewifery, to be prized by any one; to say nothing of the valuable household hints available."

Most surely, the readers of the Times, under whose auspices the cooking school comes, are in for a pleasant time of cooking hints.



LOOK Your Best

While Attending The

Cooking School

And let us do your beauty work all the time. Modern equipment, and efficient operators.

Miss Hogue has designated our Shop to serve her beauty needs while in Snyder.

CAVE BEAUTY SHOP

Lil Jo Wilson

Phone 50



BEANS Are Busy

Do you know beans? Do you know, for instance, that there are two general types of canned pork and beans? One type is baked in ovens and called baked beans. In the other type the baking is omitted, and the beans are cooked in the can after it is sealed.

There are also two or three different types of sauce. Some beans are packed plain. Others with tomato sauce. Some are packed without pork as a so-called "vegetarian" product. Look at the labels and select the kind you like best.

Then there are canned lima beans. Peddling raw limas is a hard, time-consuming job. Housewives want to avoid it. Even right in the raw lima bean season, many of them buy canned limas to save this labor.

At this season of the year, this good nourishing vegetable is in big demand. Of course if you know beans, you know how to prepare them for the table, but here's a recent recipe for lima beans that you may not have learned.

Stringless beans in cheese sauce: Drain the contents of a No. 2 can stringless beans and spread out in a shallow baking dish. Make a white sauce of three tablespoons butter, two and a fourth tablespoons flour, two thirds cup liquor from the beans, two-thirds cup evaporated milk. Season to taste with salt and pepper, add two-thirds cup grated cheese and stir until melted. Pour over beans. Cover with buttered crumbs and brown in hot oven. Serves six.

CASH PADS, 3 cents each, at Times office; in quantities, 2½ cents each. tfp

Munhall—"What kind of oil do you use in your roadster, Zeigler?"
Zeigler—"Oh, I usually begin by telling them I'm lonely."

WE HELP YOU HELP YOURSELF

Everything's made easy for you—our orderly arrangement of stock enables you to pick out exactly what you want in the quickest possible time. And the big saving on overhead which we make by this system means extra savings for you on your Food Budget! No wonder thrifty housewives prefer to shop here!

These Prices For Tuesday, Wednesday and Thursday

FLOUR

Gold Chain—Official Flour Used at Cooking School—Every Sack Guaranteed

6-Lb. Sack 33c
12-Lb. Sack 59c
24-Lb. Sack 99c
48-Lb. Sack \$1.75

SUGAR

In Cloth Bag, 25-Lb. Bag

\$1.39

FRESH TOMATOES

Per Pound 6c

PEACHES

No. 2½ Can, Two Cans for

35c

Edd Dodds

Outdoor Parties Popular Form of Summertime Fun

Summer season offers an opportunity for very pleasing forms of entertaining. As the weather is apt to be warm, out-of-door parties given either on the lawn or veranda are very popular. Such occasions should be made enjoyable to everyone, including the hostess. This may be done if the refreshments are so planned as to require very little last minute preparation.

Simplicity and originality are points to be kept in mind. As it is possible to get out-of-doors or to bring the out-of-doors world in through open doors and windows the environment becomes a part of the entertainment.

Trees and flowers and singing birds all combine to help make the occasion enjoyable. During the winter, time seems to be too valuable to use all periods of the day, but in summer when life goes a little more leisurely, all times of the day may be utilized. The cooler portions of the day are to be preferred. As the morning is the most comfortable time of day, entertaining at breakfast has its advantages and is becoming more popular.

Breakfast: Peaches and cream, buttered toast, eggs baked in tomato, bacon, coffee and cream.

Eggs Baked in Tomatoes: Scoop out the inside of medium sized tomatoes and drop in each, one egg. Season with salt, pepper and butter. Cover with buttered crumbs and bake until the egg is cooked and the crumbs are brown. Garnish with crisp bacon.

Buffet Supper: Chicken patties, stuffed potatoes, lettuce sandwiches, pickled beets, fruit salad, pineapple souffle, golden cake, iced tea, bonbons.

Chicken Patties: Cook and bone a hen. Run through a food chopper using a cutter that is not too fine. To each cup of meat add one-fourth cup of bread crumbs that have been soaked in broth. Season with salt, pepper and a little tomato juice. To 3 cups of meat add 1 egg and mix well. Bake in moulds until brown. Moulds in the shape of a chop are attractive but muffin pans can be used.

Pineapple Souffle: One and one-third cups pineapple pulp, 1 cup pineapple syrup, 6 eggs, 1 cup sugar, 2 lemons, 2 tablespoons gelatin, 1 cup cream, salt. Beat eggs slightly, add the lemon juice and grated rind. Cook until it thickens. Soak gelatin in one-third cup cold water and add two-thirds cup boiling water. When gelatin is dissolved, add to the eggs. Add pineapple and chill. When it begins to set, add cream and egg whites stiffly beaten. Mould and chill.

Rail Rates Reduced.

New York City—This week marks a general reduction of rates on all Eastern railroads from 3.6 cents per mile to 2 cents, with a 3-cent rate on pullman cars. Characteristic reductions for coach travel from this city: Chicago, from \$32.70 to \$18.20; Detroit, from \$24.82 to \$14.70; Washington, from \$8.14 to \$4.55. Bus lines promptly met the challenge by adopting new schedules ranging from 1.5 to 1.75 cents per mile.

Power Companies Fight.

Birmingham, Alabama—Another assault on all operations of the Tennessee Valley authority was begun in federal district court and the Chancery court at Knoxville by 19 power companies. In spite of the OK of the United States Supreme Court on the TVA's sale of power from Wilson Dam, the new suit declares the TVA is "wholly unconstitutional."

Riots in Palestine.

Jerusalem—Restless Moslems continued attacks on their Jewish neighbors, as British officials poured fresh troops into the Holy Land. Of the half a hundred killed, about half were Arabs, half Jews. European residents fear that 3,500 British troops are insufficient to cope with 750,000 Moslems once they become thoroughly launched on a religious war.

Meat Cuts and How to Cook Them BEEF CHART



Every housewife is confronted with the three-a-day question of variety in the meals she serves. In beef we become addicted to roasts or steaks and forget all about the other good beef cuts which will give pleasing variation and be easy on the pocketbook, too. Perhaps our trouble lies in

the fact that we are not as familiar as we should be with many of the possibilities offered by beef. If you are one of those whose use of beef is limited to a roast or steak, the chart given above will be invaluable in learning to identify and locate the many retail cuts of beef. The chart will show you

at a glance just how each one should be cooked. You'll want to preserve this chart for reference.

BREAD FOR BEAUTY DIETERS

Released by Municipal Department of Health, Albany, New York

The natural ambition of every normal woman is to present an attractive appearance. Upon this ambition many great industries are founded—cosmetics, the industries of manufacturing women's clothing and accessories and many others. All of these aids to beauty can be a tremendous help, but without good health all that ingenuity can devise and money command are of little avail.

Good health, particularly in this modern, hurried, high tension age, is largely a matter of sound living habits, especially a soundly planned diet; a diet that supplies all the elements required to keep the sys-

tem functioning properly is the very foundation of beauty. Yet how many women lavish time, thought and money on artificial aids while neglecting this essential.

In no respect is the diet more frequently lacking than in the foods that supply sufficient "energy." Time and again the penalty is seen in the loss of vitality, sallow lifeless complexion and a general depressed outlook on life. What artificial aids to beauty can make up for these losses?

Adopt as the first "beauty commandment," the regular inclusion in the diet of the foods that provide the energy that the system needs.

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See the New Electrolux Demonstrated by Miss Hogue at the Cooking School Tuesday afternoon.

ROCHE & GILMORE

South of Palace Theatre

Snyder, Texas

Mormons Relieve Their Own.
Salt Lake City, Utah—Pledging themselves to eat only one meal the first Sunday of each month, giving the cost of the other two meals to the church's relief program, 662,000 Mormons of the country undertake to remove 88,000 of their co-religionists from government relief by October 1. President Heber J. Grant tells the members of his faith, "If we fall in this we stand condemned."

Popular Opera Closes.
New York City—The experiment of giving a spring season of opera at the Metropolitan Opera House at \$3.00 "top" (about half the regular winter season price) came to grief at the end of its fourth experimental week. Music lovers found that they had been hearing many of the same singers at \$1.00 in other opera companies, and lack of patronage darkened the big house.

A rolling pin, wrapped in paper, makes a good pressing board for ironing curved seams.

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THERE'S FASHION IN FOODS

So Says Cooking School Lecturer

A Times reporter, whose newspaper is bringing Miss Jessie Hogue to Snyder under its auspices, to start the Times Free Cooking School dealing with subjects of cooking school, home economics, food fashions and parade of foods, has just received a letter from the lecturer in answer to a question asked her recently: "Is there really fashion in foods?"

Miss Hogue starts her letter with an emphatic statement: "Sure, and most surely indeed, there is fashion in foods. Fashion the same as there is in dresses, hats, shoes and other wearing apparel. The Daniel Webster meaning, my dear fellow, of the word 'fashion' is: 'to make according to rule, to form, give outward appearance, shape, pattern, to lend a revailing mode, custom, usage, common practice, style, manner, mode, sort, well bred, polished. Anything capable of being shaped, etc.'"

"And the self same book of common reference gives the definition for 'pie' as follows: 'An article of food, consisting of suitably prepared meat; fruit, or seasoned and sweetened composition; baked with an undercrust, as a pumpkin pie; with an uppercrust, as a meat pie; or with two crusts, as an apple pie.'"

"And there being no state statutes or United States rules against it, could not an apple pie be fashioned, with a little alteration of the original and time-worn Webster meaning given it, as given or suggested above, of the original meaning of the word 'fashion'?"

"Is a little hide and seek game at artistry in cooking an unlawful offense, most particularly if changes in its dress would make it more palatable, or more tempting to the appetite, or suit the whim and fancy of some member of the family circle? A major part of our information comes to us through the eyes, my dear fellow editor."

"Why not appease the sight of mankind and womankind, and mayhap that of childlife, with a few new changes in the old regime of doing just for happy-kitchen and happier home life, and friendly relation's sake? That is no crime, is it?"

"Sure there is fashion in foods. The greatest form of fashion in this land of ours, and it is made with the simplest kinds of foods, many times, tactfully and artfully done, when the plan of it and the new information of it is fully understood by a wide-awake housewife. Just you pay my cooking school a

visit and let me prove my facts to you."

Admission to the Cooking School will be free—no obligations of any sort. The dates are June 8, 9 and 10. The place is the Palace Theatre.

Measure —



Be Modern

The modern housewife measures the ingredients of all her recipes, and that's one secret of why modern cooking is so good. It doesn't take her long to do this because much of her measuring has been done for her in the cans and packages in which she buys her foods. Take cans, for instance. With the following table (which it would be an excellent plan to clip out and keep) she can not only do her shopping intelligently but measure her ingredients in a moment.

Cans by Cupfuls.

No. 1 cans contain one and one-third cups of the following: Soups, meats, spinach (choice grade), peas (choice grade), corn (choice grade), string beans (choice grade).

No. 2 cans contain 2 1/2 cups of vegetables and fruits.

No. 2 1/2 cans contain 3 1/2 cups of fruits.

No. 3 cans contain four cups of some fruits, sweet potatoes, pumpkin, tomatoes.

No. 5 cans contain seven cups of jams, preserves, conserves.

No. 10 cans contain 13 cups of fruits, vegetables.

Never put hot foods into the ice box or electric refrigerator. Allow the dishes to cool first, then cover and put into the refrigerator. This saves ice or electric current.

Who's Touring? Conoco Says 40 Million in 1936

It must be the gypsy in us. One of the country's best-known travel experts predicts—and stakes his reputation on the prediction—that between 35 and 40 million Americans will take interstate trips, averaging more than 3,500 miles each, this year.

The predictor, Joe H. Thompson, national director of the Conoco Travel Bureau, Denver, Colorado, declares that indices of this imminent travel boom are "plentiful." He says: "We let it be known we would furnish a free 'Touraide'—a bound personal itinerary containing maps and a hotel and tourist lodge guide, and bearing the motorist's name in print on the cover—to motorists planning long trips. This was to replace old-style folding road maps.

"Requests for these touraides have come in so fast from all over the continent that we have had to employ 327 clerks on three seven-hour shifts. Although they're putting out 4,000 touraides a day, 25,000 requests have piled up. We'll probably give out 400,000 of these touraides before we get through with the year's travel business."

The method of applying stain varies according to whether it is an oil or a spirit stain. With the former, the point to bear in mind is that two thin coats, applied with an interval of three or four days, are better than one thick one, which may dry unevenly and show brush marks.

SEAFOODS



Are Smart

The smart hostess serves seafoods today because she knows that they taste almighty good. She serves anchovies, caviar, clams, lobster, oysters, roe, salmon, shad, shrimp, tuna fish and turtle among others; and she serves them in the middle west as much as she does on either coast because she knows that she can get all of these excellent seafoods in cans. One of the most delicious seafoods is shrimp. Here are some interesting ways to serve it.

For That Special Party.

Shrimp Appetizer—Combine three-fourths cup chili sauce, one teaspoon Worcestershire sauce, two tablespoons lemon juice, one-fourth teaspoon salt, one tablespoon grated horseradish and two drops tabasco sauce, and chill thoroughly. Remove viscera from two small cans of shrimp, being careful not to break them. Chill them well. Divide the cocktail sauce among eight small glasses, and sprinkle with chopped green pepper. Set glasses in small bowls of crushed ice, if possible. If not, set on small paper

dollies on glass plates. Then hook the shrimp over the rims of the glasses, using from four to six to a glass. Serves eight.

Shrimp in Pineapple Aspic—Softan one tablespoon gelatin in four tablespoons cold water. Drain one cup Hawaiian pineapple tidbits, add four tablespoons lemon juice to the syrup and then enough water to make two cups of liquid. Bring to boiling, pour over gelatin, add four tablespoons sugar and stir until dissolved. Put a shrimp from a five and three-fourths ounce can and several pineapple tidbits into each of eight individual molds and add a couple of spoonfuls of gelatin. Let harden in ice box. Add another layer of shrimp, tidbits and gelatin, and let harden. Do this until molds are full. Chill. Serve on lettuce with mayonnaise garnish. Serves eight.

Keep Sand Paper Handy.

All of us have been annoyed by the food chopper slipping off the table when we have been grinding something rather hard. Try keeping a small piece of sand paper in the drawer where you keep your food chopper. Lay this on the table before you fasten your food chopper and you will never be annoyed with the chopper slipping around when you are grinding anything hard.

How to Clean Stoves.

To clean the gas range oven is easily and thoroughly done by using the electric sweeper. Attach the blow tube used for drying out and blowing purposes and blow out the particles collected. When cleaning the burners, blow air into the intake pipe. A paper placed under the range will catch all the dirt. Gas heating stoves can be cleaned by the same method.

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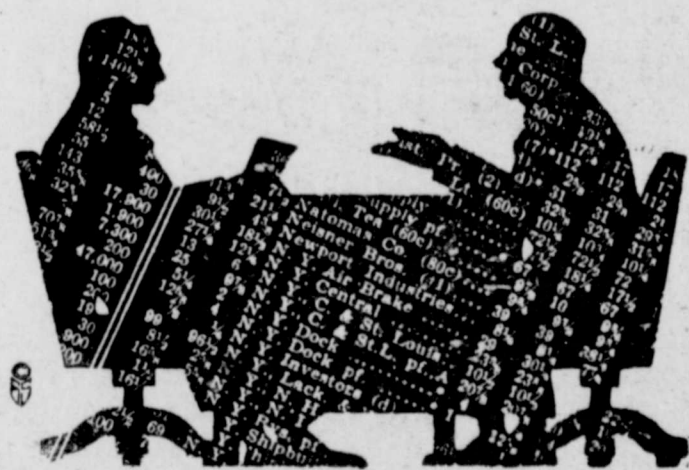
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The stock market's taking a new lease on life. Business seems to be looking up. Men have extra money; they want to buy things. Other men have things to sell. There are houses to be rented. There are people who want to rent 'em. There are jobs open, and people who want 'em. Never was a time like now to use and read

TIMES CLASSIFIED ADS
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PENNEY'S
J. C. PENNEY COMPANY, Incorporated

Lamb Bone Just Right This Way; Thermometer Takes Guesswork Out

Do you ever wonder when dinner is ready to serve. If the roast lamb will be done just exactly as you would have it? Most women do and this is not at all necessary nowadays, because a new member has joined the household thermometers. This is the meat thermometer which will tell you every time when your roast is done. No more guessing, no more depending on the more or less inaccurate method of allowing so many minutes per pound. So many factors enter in to make this latter method not at all exact. If you do not have a kitchen scale, you don't know just how many pounds you have. Your market slip doesn't tell you what you want to know, because, if there is any trimming to do, the meat is weighed and then trimmed. But with the meat thermometer, your worries on that score are over.

Simple to Use.

The meat thermometer is extremely simple to use. It is inserted in the roast before it goes into the oven and it stays in the meat all during the cooking period. When the mercury or spirit column rises to the point on the thermometer which indicates doneness for any particular kind of meat, the roast is removed from the oven. And you are secure in the knowledge that the leg of lamb or the shoulder roast will be just right. It will

be the same today, next week, or next year.

In placing the thermometer in the meat, care must be taken to insert it so that the center of the bulb reaches the center of the largest muscle and that it does not rest on bone or in fat. It is the temperature at the center which tells when the meat is done. How were these temperatures decided? In experimental laboratories, many thousands of legs of lamb, as well as roasts of beef, pork and veal, have been roasted and, through these experiments, the proper internal temperatures have been determined.

Shows When Lamb Is Done.

A roast of lamb will be done when the thermometer indicates 180 degrees F. For those who prefer medium done lamb, the roast may be removed when the thermometer reads 175 degrees F.

There are different types of meat thermometers available. One type has the degrees of temperature engraved on it. Another type has the temperatures for the different kinds of meat indicated by lines on a metal plate attached to the thermometer.

The thermometers are sturdily built and will last indefinitely with a little care. The thermometer should not be laid down on a cold table top or sink drain, of course. That kind of treatment is likely to prove disastrous to any piece of hot glassware. A metal skewer can be used to make an opening for the thermometer, so that there is no danger of breaking, when inserting the thermometer. One instrument has a metal skewer enclosed with it in a neat box. When the thermometer is not in use, it should repose in that box, and not be allowed to rattle around with the kitchen knives and forks.

The homemaker will want to take advantage of the present plentiful supply of lamb both because it is high in nutritive value and because it offers a splendid way to vary the daily meals in many pleasant ways.

See Mrs. J. R. G. Burt,
Secretary, for

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on a Policy in

Snyder Mutual Life
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Also Ask About Group
Policy for the Children

A PRICELESS ICE-BOX



When Secretary Seward bought Alaska from Russia, scoffers called it his "\$7,000,000 ice box." Today there are more than a hundred salmon canneries along its rugged coast, and the value of this delectable fish caught and canned there each year is from three to five times as much as Alaska's purchase price.

But it is not with Secretary Seward's wisdom that we are concerned today, but with the wisdom of serving that "Alaskan gold" as often as possible. Not only is it one of the cheapest of all foods, but one of the most nourishing. In fact, it is called "Alaskan gold" not because of the wealth it brings, but because it is one of the richest foods in health-giving qualities. Take vitamin D, "the sunshine vitamin." Canned salmon is full of it. The element

that helps to prevent goiter is iodine. Canned salmon contains plenty of that, too.

Take Your Choice.

There are three varieties of red salmon and two lighter colored salmons. One variety of red is called Chinook, or King; a second Red, Blueback or Sockeye; and a third Medium Red, or Cohoe. The two varieties of lighter colored salmon are known as Pink, or Chum. All five are flavorful and rich in food value, but the pink salmons which cost a little less are the best joy for cooked dishes and the red find flavor for festive dishes like salads.

And what a variety of dishes one can make with this fish—casseroles, creamed dishes, cutlets, hash, loafs, molds, omelets, puddings, puffs, salads, ramekins, rarebits, rolls, sand-

wiches, even shortcakes and souffles. If you are a good cook, you doubtless have many good salmon recipes already, but here are a couple that are out of the common run.

Tested Recipes.

Salmon, Pea and Macaroni Casserole: Put the macaroni to cook in boiling salted water. You will need two cups of cooked macaroni. Flake the contents of one tall can salmon, removing bones. Drain one cup canned peas, grate one cup cheese and cut four slices bacon in halves. Make white sauce by cooking one tablespoon minced onion in three tablespoons butter a few minutes, adding two and a half tablespoons flour, then adding two cups milk slowly and stirring until smooth. Add two tablespoons chili sauce and season with salt and pepper. By this time the macaroni should be done. Drain it and fill the casserole in this order: half the macaroni, half the salmon, half the peas and half the white sauce. Repeat. Cover with cheese and lay bacon on top. Bake in a hot—400 degree—oven for about 30 minutes.

Salmon Hash: Break three-fourths cup salmon (about the contents of one small flat can) finely with a fork, removing any bones or skin but not discarding any of the liquor. Add three-fourths cup finely chopped cold boiled potato and one tablespoon heavy cream and season with salt and pepper. Spread out in a hot skillet in which about two tablespoons butter have been melted. Cover and cook gently until a nice brown on the bottom. Fold over like an omelet and remove to a hot platter. Garnish with parsley. It serves two liberally.

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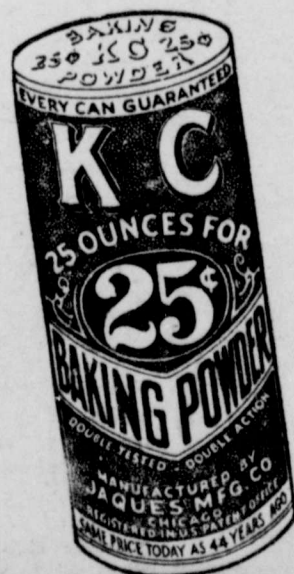
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Use only one LEVEL teaspoonful of K C Baking Powder to a cup of sifted flour for most recipes.



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