

## Hundreds Attend First Session

### ADVERTISERS IN SCHOOL DUE FULL THANKS OF HOUSEWIVES

Merchants, distributors and manufacturers who are taking an active part in the cooking school are due the whole-hearted thanks of housewives in this trade area, in the opinion of the Times publishers.

Not a product is allowed in the school that has not been proven to be of the highest quality. These advertisers are taking advantage of the cooking school to present their messages to the buying public, not only through the columns of The Times, but by way of the Palace stage.

The school is financed entirely in this manner. Women who enjoy the school—and who doesn't?—will be doing The Times and the advertisers a favor by saying, when they buy some of the products advertised: "We saw and heard this product advertised during the cooking school."

These merchants and products are participating in the cooking 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.
- Velva Syrup.

#### Don't Forget Al Jolson!

Those who attend the cooking school sessions are reminded that the Palace Theatre's new and better sound equipment will be introduced Tuesday and Wednesday with the appearance of Al Jolson in "The Singing Kid."

#### Merchants to Get Eats at 9:30 A. M.

Snyder business men are invited to be guests of Miss Hogue and The Times at the Palace Theatre Tuesday morning between 9:30 and 10:30 o'clock.

There will be something to eat and something to drink. Maybe it'll be old-fashioned gingerbread and coffee, the menu prepared last year. Or maybe it'll be something else.

Anyhow, it'll be a good time to take off a few minutes for a little snack and a little sociability. Also, it'll be a good time to get acquainted with this Miss Hogue, who is overflowing with good nature and good ideas about good eats.

### How Can Kitchen Kick? Lecturer Answers Query

"How can a kitchen kick?"

This question is often put up sincerely and squarely to Miss Jessie Hogue, the cooking school lecturer.

"In the first place," prefaces this noted lecturer, "we are not talking about mules when we apply the word 'kick' to the kitchen. Nor are we making any references to a disagreeable scene occasioned by the failure of a wife being in possession of those secrets that make it possible for her to overcome obstacles that make for unhappiness. Such notions and facts can be obsolete to the daily life of the average housewife."

"The Daniel Webster meaning of the word 'kick' is: To strike with the foot, like a mule; or to offer objection to, like a hard to please husband; or to kick over the traces, like an unreasonable wife."

"The use I have for bottles these days is to keep handy many cooking necessities, as fruit juices, etc., but the slang expression, just the same, that is used with reference to getting a 'kick' out of something good, constructive and happy-minded, like kitchen-happiness, came from the old street parlance with the above mentioned meaning. The meaning, by common usage, has evolved into respectability, however, and many housewives have taken the word into their ordinary, everyday vocabulary, and make good use of it."

"So there is many a 'kick' that does not come from the bottom of a bottle, and truly a kitchen can kick. What a 'kick' a happy kitchen can give to the average housewife when she learns the many little surprises and hints offered in the cooking school—about how to form and fashion foods that are appetite-teasers and happiness clearinghouses. And that's how a kitchen can kick."

### Women May Ride to School in New Auto

Through the courtesy of Pollard & Jones, local Studebaker dealers, women who reside in the city limits of Snyder will be carried to and from the cooking school each day without charge.

If you wish to ride to the school in a new Studebaker, kindly call 244 not later than 1:00 o'clock, giving your name and address, and you will be called for in plenty of time. After the school, a car will be ready at the Palace Theatre to return you to your home.

### Oldest Attendant to Get Special Reward

The oldest woman who attends the Times Free Cooking School Tuesday will be given a lovely potted plant by Bell's Flower Shop.

This announcement, made Monday by Mrs. W. R. Bell, is expected to bring out several older wives and mothers who might not otherwise attend.

Miss Hogue likes the older women to come. Too, the Palace is so cool that it will be comfortable for them to sit through the two hours of lectures and demonstrations.

### Delights Hundreds of Women



Miss Jessie Hogue, lecturer for the second annual Times Free Cooking School, delighted several hundred women at the first session Monday afternoon. She has conducted cooking schools from Canada to the Gulf of Mexico, and

from the Pacific to the Atlantic . . . and she has learned the secret of making women—and men too—enjoy her lectures and demonstrations. Don't miss the second session Tuesday afternoon, 2:00 to 4:00 o'clock.

### HUSBANDS GET SCHOOL INVITE

"We may live without poetry, music and art;  
We may live without conscience,  
and live without heart;  
We may live without friends,  
we may live without books;  
But a civilized man must have a good cook."

Truly said, and Miss Jessie Hogue, who is conducting the Times Free Cooking School this week, adds further, "I would like for the housewives of your city to bring their husbands to attend the school. More and more men are interested in cookery and many derive a great deal of pleasure out of cooking special dishes, broiling steaks, while others specialize in salads."

Talking further on the subject, Miss Hogue says that the discovery of, and making use of just part of the art in cuisine that can be gathered and learned at the Cooking School will do more for the happy-mindedness, the digestion routing, health-bringing and joyful home-living than the discovery of a dozen more movie stars. At least an annual fashion show of this master of all arts—cookery—is most vital to every city and community.

So, Shakespeare must have glanced down the path of time truly and well when he remarked one June morning: "Let housewives make a skillet out of my helmet." Cooking as a master art has advanced most wonderfully these years, and in mixing the daily cares of home-life—these secrets that count most and take the shortest route to domestic happiness and joyful living, Miss Hogue comes with a reputation that has preceded her by weeks.

### WHO'S WHO IN TIMES SCHOOL

Edd Dodds groceries will be featured in the Tuesday session of the school. Meats will be furnished by Piggly Wiggly, as they are for all the school. An Electrolux, sold locally by Roche & Gilmore, will be featured on the stage and used by Miss Hogue.

Foods were furnished Monday by Nu-Way Food Store. A Frigidaire, handled here by King & Brown, was used on the stage.

A modern gas range, furnished by Community Natural Gas Company, is being used during the three days.

Miss Hogue is a guest of the Manhattan Hotel, and takes her meals at The Tavern. Her beauty work is being done by the Cave Beauty Shop, operated by Lil Jo Wilson.

These products are featured exclusively during the school: Robinson's Dairy milk and cream, Piggly Wiggly meats, Snyder Bakery bread, K C baking powder, Gold Chain flour, Admiration coffee, Mrs. Tucker's shortening, Automatic cookers and sealers, Pen-Jel, Miracle Whip salad dressing.

### This Is the Second of Three Daily Papers

This is the second of three consecutive daily issues of The Times that are being published in connection with the cooking school. Papers are being delivered to Snyder homes by carrier, and to other communities by mail. Two thousand copies of each issue are going to folks in this trade area.

We hope you like this special tabloid size.

### MANY ATTEND FROM COUNTY COMMUNITIES

Several hundred women from Snyder and other communities in the trade territory gathered in the cool Palace Theatre Monday afternoon for the first session of the second annual Times Free Cooking School.

It was a happy, well pleased group that left the theatre at 4:00 o'clock. Miss Jessie Hogue, guest lecturer and demonstrator, proved that she has lost none of the charm and vivacious humor that made her so popular with the first cooking school audience last year.

Notebooks were busy as the lecturer plunged into her work with her customary precision. New recipes and new ideas for making kitchen work more enjoyable were outlined and demonstrated during the two-hour session.

#### Tuesday and Wednesday.

The school continues through Tuesday afternoon and Wednesday afternoon—2:00 to 4:00 o'clock each afternoon.

The Monday crowd, composed of women and a few men and children, was delighted not only with Miss Hogue's part of the program, but with the cool comfort of the air-conditioned Palace; with the sociability, and with the prizes that are given each day to adult registrants.

Miss Hogue made it clear that the cooking school is staged for the benefit of the folks who attend, and she said she welcomed questions, which may be written on slips provided for the purpose, and dropped in the "Question Box."

#### Monday's Recipes.

Lima beans Carioca, a Mexican dish, was featured in Miss Hogue's lectures and demonstrations Monday afternoon. Other specialties were: Beef Tenders, Velva sherbet, tray of salads, buttermilk pie, asparagus tip wheel (repeated from last year's school by special request), and garlic potatoes.

Ingredients for the featured dish, lima beans Carioca, are: One cup dried lima beans, 2 tbsp. Mrs. Tucker's Shortening, 1 tbsp. chopped onions, 1 tbsp. chopped parsley, 2 green peppers, 1-4 tspn. paprika, 1 cup tomato juice, 1/2 tspn. chili powder, 1 tspn. salt, 1-4 tspn. pepper.

Soak beans several hours or overnight. Drain, cover with boiling water and cook slowly until tender, adding salt when partly done. Cook onion, parsley, pepper and paprika in hot shortening 5 minutes. Add tomato juice, chili powder and cooked limas. Simmer 15 to 20 minutes or until limas absorb some of the sauce.

### All Miss Hogue's Recipes Indicated

Unless specifically stated, recipes given in these Cooking School issues of The Times are not used or guaranteed by Miss Jessie Hogue, who is in charge of The Times Free Cooking School.

All recipes given are chosen from reliable sources, but unless so stated in connection with the recipe they have not been tested and approved by Miss Hogue.

This statement is made because all the recipes given by Miss Hogue during the school, or in Times columns, are backed by tests over a long period of time and under varying circumstances.



## Electricity Given Important Place In 1936 Kitchens

By Miss Jessie Hogue.

Electrified kitchens form a very valuable adjunct to many modern homes, and from a matter of convenience and economy, and general results obtained, electrical engineers tell us that they cannot be excelled; because they say that out of the illimitable future an electrical America draws nearer with each succeeding year.

Steinmetz predicted this when he talked of the electrical age and foresaw houses without chimneys and cities without fires. Franklin would appreciate this, for he was an electrical American, although America will not be fully electricalized until all things are done by electricity.

But even now we have every facility for an all-electrical kitchen; where a meal can be cooked on an electric range, using food preserved in an electric refrigerator, and eaten in the comfortable atmosphere of electrical heat, if it happens to be the winter season; for the heating of the kitchen—indeed the whole house—electrically is the newest contribution to the all-electric home idea.

With electric heat there is no money tied up in fuel at all; for the electricity is not paid for until it is used. Finally there is no waste of heat in distribution. The electric system does not supply more heat on a mild day than is required.

This system, too, utilizes a by-product of the electrical company—idle-hour electricity—and uses it only when needed without waste of the heat-yielding elements, hence without waste of the consumers' dollars.

For cooking you now find electrical ranges which are both practical and economical, and there can hardly be any doubt but that they are cleaner and more sanitary than other forms of heat for cooking.

The next unit of importance is of course your electric refrigerator, in which ice cubes are made by simply filling a shining tray with pure drinking water and setting in a place to freeze.

The growth of the electrical refrigeration industry during the last few years has few if any parallels in American business. Thousands of families each month decide on electrical refrigeration not as a purchase of household equipment, but as an investment in health, convenience and modern living. Your modern electrical refrigerator offers constant cold, fixed at just the right temperature for food protection; cleanliness, with everything so easily kept spick and span; economy, because electricity is one of the cheapest commodities we use; convenience because ice cubes are always ready for your table; and dependable because you do not even have to push a button to get constant service.

There are many other electrical conveniences—dish washers, toasters, waffle irons, washing machines, vacuum cleaners and others either directly or indirectly connected with the kitchen to help the modern housewife conserve her energy—and energy and freshness are something every modern hostess, every active woman should have in abundance.

### Perennial Optimist Arrives.

New York City—After a six weeks' cure at Bad Nauheim, Germany, Charles M Schwab, veteran steel master and chairman of the board of the Bethlehem Steel Corporation, returned with this message: "I feel that we are headed for better things. I got the impression from Europe of how fundamentally sound we are."

Three blood transfusions were necessary to save a lady patient's life at a hospital. A brawny young Scotchman offered his blood. The patient gave him \$50 for the first pint, \$25 for the second pint—but the third time she had so much Scotch blood in her veins she only thanked him.

## IN HAPPY MOOD



Governor Alf M. Landon, Republican candidate for president, swept his party's Massachusetts primaries.

### The Drawback.

A moderator of the Church of Scotland arrived at a country station to catch a train, only to discover that it had left five minutes earlier. He remonstrated with a porter, and asked if it would not have been possible to inform intending passengers of the change.

The porter merely made reply: "Ye may be modevator, and ye may be a D. D., but if ye were a can o' mulk the railway wad think mair o' ye."—Tit-Bits.

### The More Abundant Life.

"In the small town, still linked to the soil and having more affinity with the country than with the big city it so mistakenly emulates, people are still aware of the procession of the seasons, seed-time and harvest, sunrise and sunset, the night and its stars, which for the city dweller—his earth plated with concrete, his sky narrowed by brick canyons—have almost ceased to exist."—Ernest Elmo Calkins.

The present trend indicates that by midsummer this country will be heavily infested with candidates and Major Bowes' amateur road units.—St. Louis Star-Times.

## Good Coffee Not Matter of Luck, Declares Expert

One of the officials of the Duncan Coffee Company, makers of Admiration Coffee, said recently, "Serving consistently good coffee is no mere matter of luck. The blend, choice of coffee, accuracy of measuring and last but not least, care of the coffee pot all are points that determine the quality of the cup your husband drinks."

"When buying coffee, the blend—which in these days is determined largely by the brand name—is of first importance. Our mothers worked out blends to please the family taste. Today experts origi-

nate blends to please individual tastes.

"Roasting develops flavor. The roasting of the coffee berry brings out the flavor and makes the berry brittle enough to grind. As might be expected, the degree of roasting affects the flavor and color of the beverage.

"The kind of coffee pot you use decides whether you want your coffee ground fine, medium or coarse.

"Always empty the coffee pot as soon after using to prevent discoloration. Wash every part of it thoroughly in clean hot soapy water and rinse in clear boiling water. Wipe dry with a clean towel and let it stand open to air. A stale odor which affects the flavor of the beverage develops if a coffee pot is kept closed. The pot which is used only occasionally should be washed and rinsed early in the day and allowed to air thoroughly. Scald it

again just before making the coffee.

"No matter how you make your coffee, by boiling, steeping, percolating or drip method—both coffee and water must be measured and the boiling, steeping or percolating stopped at the proper time. The drip method requires only the precaution of keeping the beverage hot until ready to serve.

"Another important point in coffee making is the necessity of serving the infusion as soon as possible after it is made.

"Proportion depends on taste. While the exact proportion of coffee to use in the making depends upon the brand and individual taste, one rounded tablespoon of ground coffee to one cup of water makes a beverage agreeable to the average person.

"After-dinner coffee served in small cups is stronger than the brew served for breakfast."

"I Have Ridden In the New

## Studebaker

and found it to be truly one of America's finest automobiles."

Says Miss Jessie Hogue



We can convincingly prove that the new Studebaker is drastically underpriced by comparison with any other 1936 car! It's the only car with the uncanny Automatic Hill holder. It has the world's strongest steel body! It has an official A.A.A. economy record of 24.27 miles per gallon. See it—drive it!

## POLLARD & JONES

Studebaker Cars—Goodyear Tires—Sinclair Products

ICE-COLD COCA-COLA IS EVERY PLACE ELSE

IT BELONGS IN YOUR ICE-BOX AT HOME!

**Children love to serve themselves this sparkling refreshment**

Taste is the lure in ice-cold Coca-Cola. Coldness brings out all its life and sparkle. There's nothing else like it,— good things from nine sunny climes. And it comes to you in sterilized bottles.

Miss Hogue Says:

You can always get a few bottles at a time quickly, but the best way is to order by the case (24 bottles). Chill thoroughly before serving.

**COCA-COLA BOTTLING CO.**



# Save Money on **FOOD** this **WEEK**



**TUESDAY**  
Is  
**EDD DODDS**  
**DAY**  
At the Times  
**COOKING**  
**SCHOOL**

Miss Jessie Hogue is getting her supplies for tomorrow from "The Friendly Store." We invite our patrons to attend the School.

So many Scurry County housewives have found it pleasant and profitable to buy their everyday grocery and meat needs at Edd Dodds Store. If you haven't been one of hundreds of patrons who have been saving money here, we offer you these—

## Special Prices for Tuesday, Wednesday, Thursday

### *Gold Chain* **FLOUR**

Official Flour Used at The Times Free Cooking School — Every Sack Guaranteed

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

**Catsup** Red and White, Large Bottle— **17c**

**Cocoanut** 1 lb. Pkg.— **19c**  
1/2 lb. Pkg.— **10c**

**Cake Flour** Swansdown, Per Package— **28c**

**Sugar** Cloth Bag, 25 Pounds— **\$1.39**

**Bananas** Yellow Fruit, Per Dozen— **19c**

**Pickles** Sweet, Per Quart— **22c**



### Meat Specials

You'll find that Roy Howell, head of our Meat Market, can't be beat when it comes to cutting meats for your special dishes.



Rib	Pound
<b>ROAST</b> .....	<b>12 1/2c</b>
Fresh Ground	Pound
<b>LOAF MEAT</b> .....	<b>12 1/2c</b>
Sliced	Pound
<b>BOLOGNA</b> .....	<b>12 1/2c</b>
Dry Salt	Pound
<b>JOWLS</b> .....	<b>12 1/2c</b>

## **Edd Dodds Grocery-Market**

"The Friendly Store"



OFFICIAL NEWSPAPER FOR SCURRY COUNTY AND CITY OF SNYDER

# The Scurry County Times

Founded in 1887

The Snyder News Consolidated January 1, 1931.

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

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

Member  
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.

Since the Dawn of History.

We choose this simple sentence as the most meaty statement gleaned from a week's reading: "Ever since the dawn of history people have complained against taxation."

† † †

"Tejas" Meant Friendship.

Governor Allred: "Tejas" meant friendship to the redman who roamed the hills, the plains and the shores of Texas. Today the word still means friendship to all America."

† † †

Progress vs. Pulchritude.

Dallas is advertising progress, mostly of North, East, South and Central Texas; history, too. Fort Worth is advertising pulchritude, mostly of the New York-Billy Rose gender. So what?

† † †

Weekly Rooseveltism.

President Roosevelt: "We have sought to adjust the processes of industrial and agricultural life, and in doing so we have sought to view the picture as a whole."

† † †

Nothing But the Palace.

Of course—The Times chose the Palace Theatre for its second annual cooking school. Last year, when the first school was held, the Palace had just installed a modern cooling system. This year, a new Western Electric sound system will be officially placed in operation on Tuesday, second day of the cooking school.

† † †

Women Are Good Cooks.

Not that most women aren't good cooks . . . Miss Hogue knows they are. She doesn't come to Snyder with any pre-conceived notion that she can leave a huge array of new knowledge. But she knows, after years of intensive study, that housekeeping, and especially cooking, can be made more pleasant not only for the wife but for all other members of the family.

## To Be Liked, You Must Like Others.

I am interested in Robert Quillen's view that almost anybody of ordinary intelligence can be popular. All you have to do, he explains, "is to like people."

"Did you ever see a charming person with cold and unfriendly eyes?" he inquires. "I am sure you haven't. Those who seem charming are the ones who seem to like you."

"As a general rule, you will find people willing to meet you half way and treat you as you treat them. They are willing to like you if you give no offense, and thus you begin with the seed of popularity already planted. All you need do is encourage it a little bit and let it develop by natural processes."

"Most people spoil things by talking too much. In thoughtless conversation with one friend, they make rather catty remarks about another. And the person talked about eventually hears what was said and feels hurt. It may not make an enemy of him, but he never again will believe that you like him and never again will like you. That ends your popularity so far as he is concerned."

"Everybody wishes to be liked. And most people will repay you generously if you like them and prove it by not making nasty cracks about them."—Mason City, Iowa, Globe-Gazette.

President Roosevelt: "We who have faith can not afford to fall out among ourselves. The very state of the world is a summons to us to stand together."

Some women live many years before they come to the realization that their beauty defects are largely the byproducts of a disorganized existence, that learning something about the art of living is better than trusting to the doubtful magic of cosmetics. Some never find out about that. As for the young fry, they have little time to think about health which, compared to the latest makeup bulletins, is a dry and tasteless subject.



# These Three Jolly Fellows

... are husbands of wives in this trade territory who have saved money on their purchases of supplies for the home by taking advantage of the values offered in their Home County Paper.

Mrs. Housewife, you too, can save regularly on your purchases by reading and profiting from the advertisements in The Times.

Groceries, Meats, Dry Goods, Clothing, Insurance, Automobiles, Shoes, Drugs, Paints, Notions, Lumber, Refrigerators, Jewelry, Beauty Preparations and Services, Laundry Services, Tires, Dairy Products, Professional Services, Cleaning and Pressing, Bread, Radios, Photography, are some of the 1001 things advertised.

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



MISS JESSIE HOGUE who is conducting The Times Free Cooking School

## LET US CALL FOR YOUR CAR AT THE COOKING SCHOOL

—wash, lubricate and service it, and have it ready for you at the close of the day's session.

Star Tires on Easy Time Payments

Texaco Certified



Lubrication Service

## Wade's Service Station

PHONE 500



**LET'S TALK ABOUT CLOTHES**

BY A YOUNG MODERN

The first of June saw many people vacation bound. Some are going to the mountains, others will spend a few days at the seashore, but no matter which of these places you choose, special vacation clothes are necessary.

If you're planning to travel in the car, one of the most important things is to keep your luggage light—don't burden yourself and everyone in the car with too many suitcases and hat boxes. Select your wardrobe so that one group of accessories can be worn with any frock, and don't try to take dresses that are easily crushed and difficult to pack.

For a few days at the seashore, a bathing suit is the most essential item. And with your bathing suit, take a terry cloth beach robe, some bathing shoes and a small rubberized bag in which to carry your towel, comb and other necessary paraphernalia. You will also need a pair of slacks, some shorts, a blouse and tennis shoes. Your dress wardrobe should include two informal evening frocks, a pastel sports silk, and two or three cottons.

The mountain trips call for something altogether different. You'll need rough clothes—hiking boots, pants, a light sweater and leather jacket. If you plan to stay at one of the resort hotels, take along your swimming togs, riding habit, and formal evening frocks. If you're roughing it in the mountain lodges, you will have little use for formal things. One or two sports frocks are nice for trips into town in the evening, but be sure you have a light coat to wear with them.

**These Four Gentlemen.**

"Mr. Baldwin, Mr. Eden, Mr. Hull and Mr. Roosevelt all can say what they have to say and still be gentlemen."—H. V. Kaltenborn.

Between 4000 and 5000 postmasters are still Republicans. For that matter, they're the stillest of all Republicans.—The Weston (Ore.) Leader.



**CANNED FOODS ARE GOOD**

**And Scientists Strive To Make Them Better At Big National Convention**

If anyone has failed to realize, in this day of the universal eating of canned foods, that the canning industry in the United States works incessantly to promote and protect public health and to improve the quality of canned products, he would be convinced of that fact if he attended the 29th annual convention of the National Canners Association.

When 8,000 canners and others interested in the canning industry gathered at Chicago recently they made a lot of speeches on a great variety of subjects. But of the more than 40 addresses delivered, over 30 were delivered by known and accredited scientists and economists who are devoting their lives to problems of food production, health and proper nutrition. These men spoke on many aspects not only of the canning process itself but of the actual raising of the crops which are especially planted for canning—all the way from the selection of the seed and the right soil to the control of the insect pests which attack them.

The United States government was represented in this group of scientists. Great universities sent experts. The laboratories of the can manufacturing companies contributed their quota, and there were many from the laboratories of the National Canners Association itself.

In order to be sure of pleasing

the public many women nutritionists and home economics experts were called upon to give their views. These included editors of women's magazines and newspapers, home economics and nutrition experts, representatives of women's clubs interested in this subject and even a woman who has been foreign trade commissioner in Oslo, Norway.

Among them were Alice Blinn of the Ladies' Home Journal, Dorothy Marsh of Good Housekeeping, Ada Bessie Swan, Sarah Field Splint and Mrs. Nell B. Nichols of Woman's Home Companion, Faye Hamilton of McCall's Magazine, Mrs. Ida Migliario of Household Searchlight, Ellenn Pennell of Successful Farming, Mrs. Frances T. Northcross of the Washington Herald, Mrs. Edith Shuck of the Chicago News, Mrs. Henry Hardy, chairman of the Cook County Federation of Women's Clubs, Virginia Porter of Libby, McNeill & Libby, Dr. Lillian B. Storms, director of nutrition of the Gerber Products Company, Gudrun Carlson, assistant United States trade commissioner to Norway for five years, and Ruth Atwater and Marjorie H. Black of the National Canners Association.

**BEVERAGES IN JUNE DEMAND**

June and other hot weather months call for cooling beverages. The homemaker who can provide them at a moment's notice has to plan to keep ginger ale and similar bottled goods on hand, or have other ingredients ready for mixing with ice cold water when homemade beverages are to be served.

**Lemon Syrup.**

Lemon syrup can be brewed and it will keep for a long time in a cold place. Boil down the juice of half dozen lemons, 2 cups of sugar, and the rind of 1 lemon with three-fourths cup of water, until they become heavy syrup. Remove pieces of rind and put syrup in a jar. By adding 1 tablespoon of this syrup to a beverage glass of ice water you can have a drink in a jiffy.

**Various Flavors.**

This can be given slightly different flavors by adding a sprig of mint to a glass. The amount of

syrup can be increased when glasses are extra large, or decreased when glasses are small. By adding 1 or 2 teaspoons of the syrup to a glass of tea, a still different flavor is acquired.

**Fruit Juices and Spices.**

Juices from jars or cans of pineapple, peppers, peaches, etc., can be mixed with this lemon syrup, also grape juice can be used for still other flavors. A dash of cinnamon and a wee dash of nutmeg put with the lemonade gives an intriguing flavor.

**Orange Syrup.**

Orange syrup can be made in very much the same way as the lemon syrup. It is essential to have lemons for 1-3 or 1-4 the number of citrus fruit. That is, to half dozen oranges, have 2 lemons, as orangeade requires the piquant quality of lemon, lest it be insipid. Orange juice is clear juice, nothing else, unless sugar is added when oranges are extra sour. Orangeade is a prepared beverage.

We once knew a man who was so crooked that the wool he pulled over your eyes was half cotton.

**BAKING SUCCESS begins with Gold Chain flour!**

Wherever you find the most expert cooks, the newest innovations in cooking methods, and the finest equipment and materials — there you find GOLD CHAIN FLOUR.



Any housewife can have true baking success—breads, biscuits, cakes and pastries of which to be rightfully proud—with this flour which knows no superior.

Housewives everywhere acclaim this flour. GOLD CHAIN is milled in the world's most modern flour and feed mill, from the prime wheat of the nation. The quality and uniformity of each sack is a matter of scientific knowledge—not guesswork.

Follow the example of the food experts in the Cooking School, and bake easily and with confidence with GOLD CHAIN FLOUR.

"You'll Appreciate the Difference"

**Edd Dodds**

Phone 92

South Side Square

**Happy Cooks**

**Are Only as Happy as Their Feet Are!**

Nothing so fatigues a busy housewife as uncomfortable shoes. In fact, it has been truthfully said that improper shoes make a woman grouchy and disagreeable more than any other part of her clothing.



Let Bryant-Link take care of your shoe problems . . . and have truly "happy feet."

We're this week making Special Prices on all our Ladies' White Shoes.



**Bryant-Link Co.**

Fifty-Two Years of Service in West Texas



### 1936 Housewife Expects Utensils To Be Up-to-Date

By Miss Jessie Hogue.

Today's housewife expects her cooking utensils to be in keeping with her up-to-date kitchen. They must enhance the beauty of her workshop. They must be efficient—and above all, they must be convenient to use. And appearance, convenience and efficiency all are available in the cooking utensils of today.

Today's cook likes her recipes where she can find them quickly and use them easily. She likes to make her own book of favorites, clipped from this and that. She has the choice of a loose leaf book, or a box file of cards, with her recipes alphabetically arranged.

The automatic time and temperature controls on today's ranges, render most important service to the cook. With a dependable temperature control she can put her food in the oven and forget about it until time to take it out. With the added convenience of the time control, cooking can go on even in her absence. Dinner put in the oven at noon, can be cooked when she wishes and can be ready to serve when she returns. An added feature in temperature regulation

### New Rangerette



Here's Shirley Temple, the newest Texas Centennial Exposition Rangerette. Officials of the Exposition, a \$25,000,000 World's Fair opening in Dallas June 6, also invited her to attend opening day ceremonies.

for meats for a certain time, then automatically gives lower temperature for the rest of the time of the cooking period.

There is a combination aluminum pot roaster and steamer that will please the most exacting cook. Utensils that serve more than one purpose are one of the latest conveniences. This one does an admirable job in any one of its several roles. Several vegetables can be cooked together in the steamer inset without their flavors mixing. No drip-

### Paris Bread Supply Cut Down by Strike

The bread supply of the capital was threatened Friday when flour mill workers of the Paris, France, region joined series of strikes which were spreading with increasing rapidity.

Despite assurances of the communist party that the bread, milk and general food supply would not be cut off, a strike of truck drivers made the delivery of vegetables, meats, fish and other supplies from the railroad station to the central markets difficult.

pings from the cover fall back on the food. The lower section—the kettle itself—is excellent for all kettle needs—is for pot roasts, stews, large quantities of vegetables or whatever you wish. Its cover fits closely and is heavy enough not to dance up and down when the food is cooking.

One line of glass cooking utensils has appeared with a decorative note in the permanent frosted design—which emphasizes that these dishes are something more than cooking utensils. Always used for serving dishes as well as for cooking, they fit that role better than ever. They keep food hot a long time after it comes out of the oven, and washing only one dish for both cooking and serving has its obvious advantages. These dishes also have the two-in-one idea, with the pie plates forming the cover for casseroles—a most practical use. These covered dishes may also be used for storing cake after it is baked in them with excellent results. After several days' storage the cake is almost as fresh as if just baked.

New coffee makers are always of interest, especially the new glass ones. You put water in the lower section and coffee in the top, then set the coffee-maker on the electric unit which comes with it, or, if you prefer, set it over a gas flame. Coffee from these coffee-makers never reaches the boiling point and has an excellent fresh flavor.

A married couple were sleeping peacefully when the wife suddenly shouted out in her sleep: "Good Lord, my husband!"  
Th husband, waking suddenly, jumped out of the window.

### WOMEN, ATTEND THE TIMES

## FREE COOKING SCHOOL

Monday, Tuesday and Wednesday

JUNE 8th, 9th and 10th



A bank account for the home is a safe and convenient way to handle the business affairs of that home. Checks are good receipts for bills paid, and are so handy to settle with your grocer, butcher and dry goods store.

Open an account with the Snyder National Bank today.

### Snyder National Bank

More Than A Quarter Century of Complete Banking Service



MISS HOGUE Says:

GIVE ME



### VELVA Crystal White SYRUP

Corn and Cane Sugar Syrup for Preserving, Candy Making, Etc.

### VELVA Golden Syrup

For Waffles, Pancakes, Desserts, Etc.



Two Fine Syrups For Every Purpose

### Times Classifieds for Quick Results!



—At the—  
**PALACE THEATRE**

**Al Jolson**

—IN—  
**"The SINGING KID"**

Tuesday and Wednesday



Introducing to the Public Our Recently Installed Remarkable

**New Sound Equipment**

—ALSO—  
LATEST EDITION OF "MARCH OF TIME"



## Says Milk Vital To Health, Well Being of Family

By Miss Jessie Hogue.

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

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

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

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

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

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

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

We urge mothers especially to

### OFFICIAL HAT



Lucy Ann Snell demonstrates the official Texas Centennial 10-gallon straw hat.

study the way in which milk can help them to do this.

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

## MISS JESSIE HOGUE

Instructor in The Times Free Cooking School

Chooses

## Miracle Whip Salad Dressing



A New Kind of Dressing Created by

# K R A F T

Made by the Makers of Kraft Cheese

For Sale at Your Grocer—Ask by Name

The Times from now until January 1, 1937, for \$1.00. Subscribe!

# Cave Beauty Shop

Will Serve Miss Jessie Hogue During the Cooking School.

## LATEST EQUIPMENT COMPETENT OPERATORS



TO  
SERVE  
YOU!

## MISS JESSIE HOGUE Says:

"It is very important for women to give special attention to matters of personal attractiveness. Of course, every woman can not be beautiful, but they can, through proper care of their skin and hair, possess charm and be truly attractive.

"To possess the charm that every woman is justly entitled to, frequent trips should be made to a modern, well equipped and well operated Beauty Shop. And in selecting your Beauty Shop, be sure that the operators are competent, dependable and are bubbling over with new ideas."



—You are absolutely right, Miss Hogue. Every woman should demand that the Beauty Shop she selects should be modern in every respect.

—Cave Beauty Shop is one of the best equipped shops in West Texas—always alert to give our patrons the best.

—Pay us a visit at your convenience, and be convinced that we are in a position to give you unsurpassed Beauty Service!

## 10% CASH DISCOUNT

On Marcy Lee Cotton Frocks



- Cool
- Light
- Colorful
- Washable

Regularly Priced

\$1.95 to \$2.95

Phone 9

## The Hollywood Shop

"Your Hosiery Headquarters"

## WAVING — HAIR TINTING — LASHES — MANICURING — FACIALS

Complete Line of Cosmetics and Other Beauty and Toilet Preparations by Fitch



## Several Methods Of Making Stew Given by Expert

Good old-fashioned stew, if made right, combines the tasty meat flavor with vegetables and makes a broth which is the delight of epicures and a comfort for tired workmen.

The stew to give the most satisfaction must be well-made with plenty of meat to add both flavor and nutritive value. It is not important, however, that the meat be cut from the most tender sections, because in the long slow cooking given stews, the meat is always made tender. It is important that the meat have plenty of extractives, the flavoring substance which makes stews so tasty. Comparatively large amounts of extractives are found in the neck, shank, heel or round, and chuck of beef, and in forequarter cuts of lamb. Hence, these are the cuts most frequently used for stew, and rightly so, because they not only make excellent stew, but are also the economical cuts.

### Here Is Standard Method.

The standard method for making stews, according to Inez S. Wilson, home economist, is this:

1. Have meat cut into small pieces, into about 2-inch cubes, so that the meat will keep its identity after cooking.
2. Dredge with flour and brown in hot lard.
3. Season with salt and pepper and add enough water to cover.
4. Cover kettle tightly and let simmer slowly until done. Do not allow to boil.
5. Add vegetables just long enough before serving that they will be done, not overcooked.

While the method of cooking is essentially the same for all stews, still there is variety to be found among them. Different meats, different

vegetables and different seasonings insure them against monotony.

Many of the old-fashioned stews were served with dumplings, either drop or rolled. Rolled dumplings are never so fluffy, as those made from a lighter dough, but they are more easily manipulated and are most delicious. An interesting variety of the rolled dumpling is the corn stuffed dumpling, which is certainly worth a trial.

### Corn Stuffed Dumplings.

Make a dumpling dough stiff enough to be rolled. Roll one-fourth inch thick and cut into 3 inch rounds. Place the seasoned corn pulp on top, and pinch the edges of rounds together. Drop these on the meat and vegetables, not in liquid, and allow to steam for 15 minutes until done.

### Old-Fashioned Stew.

- 2 pounds shank or neck of beef
- 4 tablespoons flour
- Salt and pepper
- 6 small onions
- 6 small carrots
- 3 turnips, quartered

Have the meat cut into 2 inch cubes. Dredge it with flour and brown in hot lard. Season. Cover with hot water and allow to cook slowly until done. Forty-five minutes before serving, add the vegetables and season. Cover tightly and allow them to steam. Fifteen minutes before serving add the dumplings; cover and do not uncover until they are done. More water may be added as needed but do not add so much that the dumplings must rest on liquid. They are much better if they rest on meat or vegetables and are allowed to steam.

"It says the man was shot by his wife at close range."

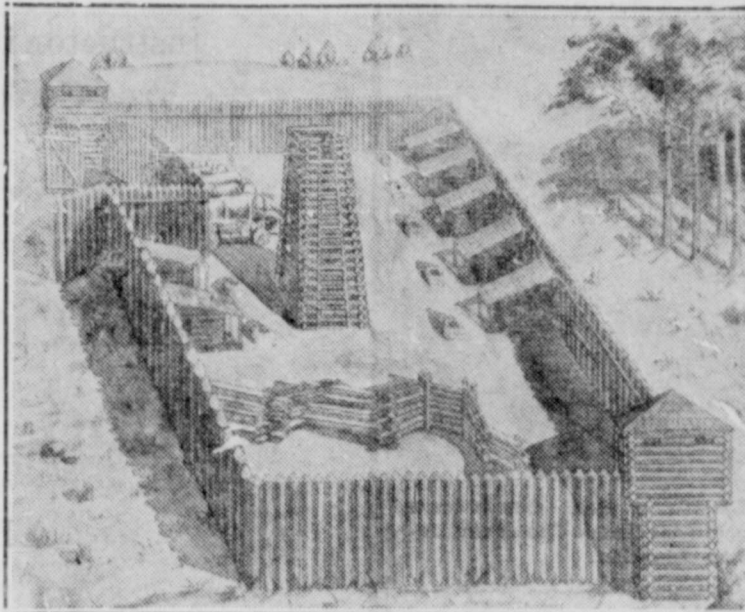
"Then there must have been powder marks on the body."

"Yes, that's why she shot him."

"Some of you pedestrians walk as if you owned the streets."

"Yes, and some of you motorists drive around as if you owned your cars."

## Site of Fort Parker Centennial



For three days beginning May 19, Groesbeck and Mexia jointly sponsored as a Texas Centennial celebration, a tribute to the early pioneers who lost their lives at the hands of the Comanche Indians during the siege of Fort Parker a century ago. The historic fort, shown above, as visualized by the artist, is being reconstructed from Centennial funds

on its original site in the new 1,600-acre Fort Parker state park, which is situated on Highway 14 between the two towns of Groesbeck and Mexia.

Figgs: "Did you ever see a roomful of women perfectly silent?"

Biggs: "Yes, once, someone had asked which of those present was the eldest."

## Preserve Old Corks— How to Use Them

Take a good cork out of a discarded bottle and you can still use it in a number of ways. Dip a cork in gasoline and rub it on stubborn spots on the windows that have refused to come off under the usual cleaning.

A cork will take spots out of linoleum if it is repeatedly dipped in benzoin or gasoline and rubbed on the spots. A cork wiped on a little good household soap will clean knives that are not of rustless steel. A cork dipped in paraffine will clean the tiles on the hearth.

A report on progress in the Denise nursery says the girls are acquiring judgment of their own. Look out any day for a three-to-two decision. —Portland Oregonian.

## AT THE COOKING SCHOOL



**Mrs. Tucker's  
Shortening  
GOES FARTHER  
for ECONOMY**

At Last We've  
Found a Way to  
Save Money on  
Clothes!



We used to think that it was an extravagance to send clothing to the cleaners with any degree of regularity. But we noticed that the garments that we sent always seemed to last longer than those we neglected. So now it's a policy in our home to send coats, dresses and suits regularly to be cleaned.

**IF** you haven't had your Winter Clothes cleaned and Moth-Sealed for Summer, send them today!

Miss Jessie  
Hogue

has again selected  
Graham & Martin  
to care for all her  
cleaning needs dur-  
ing her stay in our  
city for the Cooking  
School.

Cleaning — Pressing  
Altering — Repairing

PHONE 98

Joe

Jack

**GRAHAM & MARTIN**

# MEAT Bargains

Miss Jessie Hogue, demonstrator in the Times Cooking School, is using meats from Piggly Wiggly Market, home of Quality Meats.

The same high standards are maintained in our market the year around—guaranteeing you your money's worth every day.

## MEAT PRICES FOR THIS WEEK

**Bacon** Sliced, Pound **26c**

**Loaf Meat** Veal, Pound **12½c**

**Roast** Pork Shoulder, Pound **20c**

**Hams** Picnic Size, Pound **20c**

**Cheese** Longhorn, Pound **19c**

**PIGGLY WIGGLY**

All Over the World

North Side of Square



## Bread Provides Plentiful Energy For Modern Life

By Miss Jessie Hogue.

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

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

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

Bread contains from 50 to 55 per cent of carbohydrates, which supply energy mainly. Bread also includes proteins, used for building muscle and helping daily repair of body tissue. Everyone needs energy food. Women, especially, should remember that; for no one can enjoy the full glow of health and beauty without proper energy nourishment. The strictest program of weight control requires energy food, as does the hardest kind of physical effort—the only difference is in the quantity of energy food needed. So bread, being our outstanding energy food, should not be avoided—but should serve as the prominent energy food of the diet.

### Cops Reveal Wealth.

San Francisco, Cal.—As the city's graft hunt draws toward its close, residents have discovered some startling facts about its police force. One cop ran his 30 years' earnings up to a tidy \$100,000. A prodded lieutenant suddenly remembered his wife had given him a \$16,000 cash dowry 19 years ago. Another blue-coat attributed his \$80,000 stake to the uncanny ability of "a small, dark man named Monk" to pick winners for him at the races. At the height of things four city policemen were indicted for robbing a drug store owned by the police commissioner himself.

Patient—"What do you charge for extracting a tooth?"

Dentist—"Five dollars."

Patient—"Five dollars for only two seconds' work?"

Dentist—"Well, if you wish, I can extract it very slowly."

## FLOWERS

### For All Occasions

Flowers are welcome on every occasion. Nothing else can express their silent message.



### 5c. PLANT SALE

Plants that were 10c. and 15c. now priced at 5c. each, or 50c. dozen. Many varieties.

Bell's Flower Shop  
Phone 350

## Sears Sensation of 1936 Gas Range!

Finest gas range in the land! Distinctly individual . . . unmatched at any price! America's largest oven . . . one-third more cooking space! An aristocrat in every inch . . . made for us exclusively by one of the country's leading manufacturers. Striking modern design of classic simplicity. Tri-feature funnel cooking top bakes quicker . . . more efficiently . . . saves one-third of your fuel bill. Lifetime steel-strong inner body. Convenient slide-out broiler. New oven control with black-on-chrome dial. Remember, the country's biggest oven . . . 18x20x14 1/2 inches! Try to get the features of this "4 Star" value anywhere within \$20 of Sears Jubilee price!

1886 SEARS, ROEBUCK AND CO. 1936

SWEETWATER, TEXAS



## Meat for Salads Among Favorites The Year Round

The meat and fish salads are perhaps the most popular of the more hearty salads that may be served as the main course for luncheon, supper or small party.

Often when accompanied only with a hot bread and a beverage they make a satisfactory meal. When preceded with a hot soup and finished with fresh fruit, the meal becomes quite complete when simplicity is the not desired.

Salad Luncheon No. 1: Cream of tomato soup, chicken and vegetable salad, cinnamon buns, baked apple.

Salad Luncheon No. 2: Shrimp salad, graham bread sandwiches with chopped olive filling, strawberry shortcake, hot tea.

Salad Luncheon No. 3: Cream of pea soup, ham salad, raisin muffins, iced chocolate.

Salad Luncheon No. 4: Salmon salad, buttered toast, stuffed prunes, grapejuice punch.

Salad Luncheon No. 5: Chicken-noodle soup, country club salad, bread and butter sandwich, chilled fruit cup.

### Recipes.

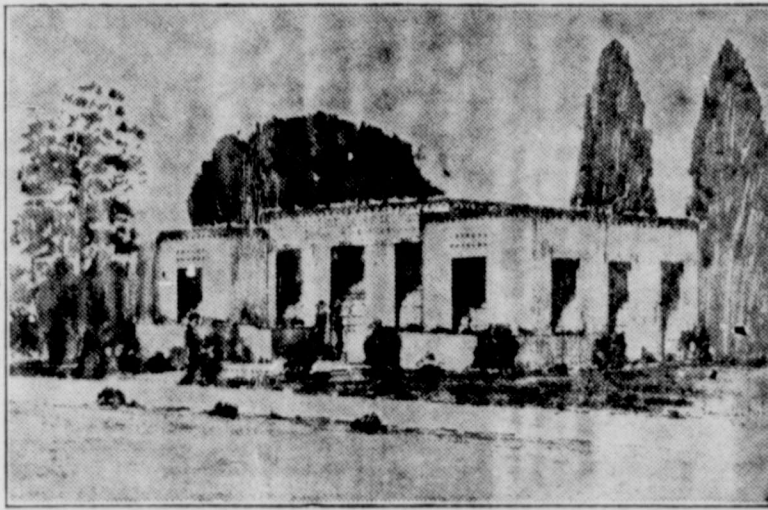
**Ham Salad:** Three-fourths cup cooked peas, 2 cups cooked diced ham, 3 tablespoons sweet relish, one-fourth cup chopped celery. Combine ingredients and chill in French dressing. Arrange on lettuce leaves and serve with Russian dressing made by adding chili sauce to mayonnaise.

**Salmon Salad:** Two and one-half cups cold salmon, one-third cup pickle relish, 2 teaspoons salt, 1½ cups chopped celery, 3 tablespoons lemon juice; ½ teaspoon paprika. Flake the salmon, discarding skin and bones. Add celery, lemon juice, salt and paprika. Stand in refrigerator to chill. Mix with mayonnaise to moisten. Serve on salad green and garnish with pickle relish.

**Chicken and Vegetable Salad:** 2 cups diced cold chicken, ½ cup cooked peas, ½ cup cooked diced beets, ½ cup string beans (cut) ½ cups cooked carrots, 1 teaspoon salt, 1 teaspoon paprika, 1 tablespoon chopped parsley, French dressing. Combine all ingredients and marinate in French dressing. Let stand until thoroughly chilled. Arrange in lettuce leaves and top with mayonnaise.

**Shrimp Salad:** 4 cups cooked shrimps, ½ teaspoon salt, one-fourth teaspoon paprika, sweet pickles, French dressing. Carefully remove black line that runs length of body of shrimp. Add salt and paprika and marinate in French dressing. Chill in refrigerator. Arrange on crisp lettuce leaves and

## Newspaper Opening Exhibit



The pavilion of the Christian Science Monitor, an international newspaper published in Boston, is nearing completion at the Texas Centennial Central Exposition, Dallas. Its architecture is monumental in design in keeping with

the theme of the exposition. The building is in the cultural group and faces the lagoon. Displays in motion will present the editorial policies, news coverage, advertising and circulation features of the newspaper.

garnish with celery curls and tiny sweet pickles.

**Country Club Salad:** One cup cold cooked veal, 1 cup cold cooked ham, 2 cups chopped celery, stuffed olives. Cut ham and veal into small dice and add celery. Moisten with French dressing one half hour be-

fore serving. Chill and serve in beds of lettuce with sliced olives and mayonnaise.

"How's your wife getting along with her driving, Abe?"

"She took a turn for the worse last week, Sol."

### He Has His Pitcher Took.

A backwoods mountaineer one day found a mirror that a tourist had lost. "Well, if it ain't my old dad," he said as he looked in the mirror. "I never knew he had his pitcher took." He took the mirror home, stole into his house and hid it in the attic, but his actions did not escape his suspicious wife. That night while he slept she slipped up

to the attic and found the mirror. "Mm-m," she said, looking into it, "so that's the old hag he's been chasin'!"

The young bride was extolling the virtues of her husband to a friend.

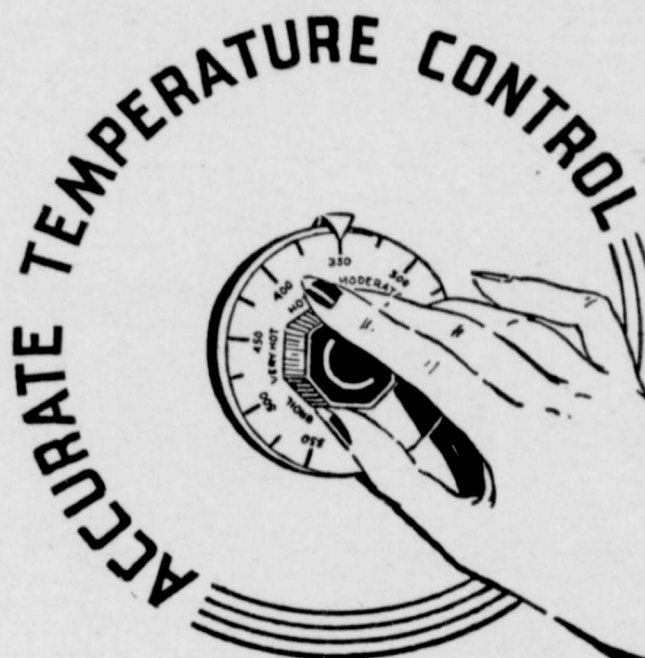
"George is just the most generous man in the world," she declared. "He gives me everything credit can buy."

**DIGNIFIED SERVICE**  
IN A SYMPATHETIC WAY

**AMBULANCE SERVICE**  
Day or Night

**ODOM FUNERAL HOME**

Office 84 • PHONES • Night 94



Simmering Warmth or Intense Heat, the

# Modern Gas Range

Responds with the Exact Heat Required

In watching demonstrations at the Times Cooking School you'll note that the temperature at which food is cooked is just as important as the time it is cooked. No matter what fuel you use you can control the time, but TEMPERATURE CONTROL is another thing.

Gas is the most flexible and responsive to manual or automatic control. It is the one fuel that responds instantly to whatever temperature you may require, be it simmering warmth or vigorous boiling heat. The top burners of a

modern gas range offer an infinite variety of cooking speeds and a wide choice for the oven.

The difference between food cooked at one temperature and the same dish cooked at a few degrees higher or lower can be the straw which breaks your reputation as a first class cook.

In modernizing your kitchen, play safe. Modernize with a new gas range. Modern gas ranges are on display almost everywhere and are sold on easy terms. See them.

## The Cooking School

will help you plan better meals . . . .

## Everywoman's Beauty Shop

will help you accentuate your natural beauty.

Mrs. Woodie Scarborough

Community  Natural Gas Co.



### Miss Hogue Has New Ideas About Healthful Salads

By Miss Jessie Hogue.

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

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

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

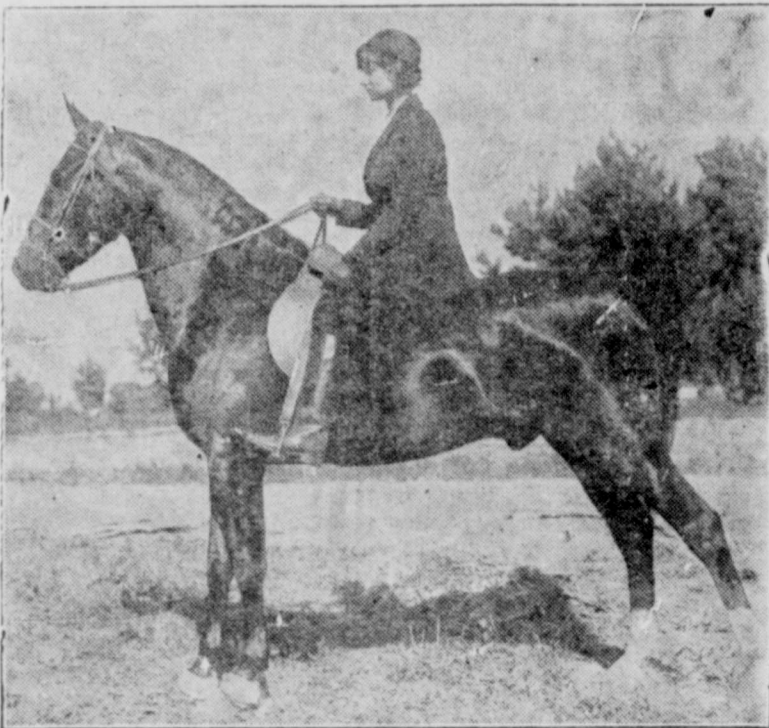
The first and most essential one is the chemistry dictum that oil and water do not mix. Dry your lettuce. Drain your vegetables and fruits.

Emphasize contrasts—in flavor, texture and color. A bland base, like tuna fish, or cream cheese, requires a bit of pickle, a nut, some celery, an apple, or the like. A golden peach stuffed with cream cheese is improved by surrounding it with bright red cherries. A criss-cross of anchovies on potato salad hills achieves three contrasts, and thereby delights the epicure. Even the salad greens are more alluring if you use a little of several varieties as a base for full-meal salads.

Marinate vegetables, meat and most fish, and set in your refrigerator for an hour before mixing with other ingredients. But lightly, please. By marinating, we mean to let these salad bases stand in a rather tart French dressing.

Avoid lavish quantities of dressing. Use just enough to moisten

### She's Richest Girl in Texas



Mildred Yount, 15, is reputedly the richest girl in Texas, through a \$15,000,000 fortune willed her by her father, Miles Yount, Beaumont oil magnate. An accomplished

horsewoman, Miss Yount will exhibit several of her finest mounts at the Texas Centennial Exposition \$25,000,000 World's Fair opening in Dallas June 6.

and coat each component part. Be sparing with sugar in any dressing.

Use two implements in combining ingredients. Two forks are excellent. Remember to toss your salads, never to mix with pressure.

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

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

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

Small Boy: "Dad, give me a big nickel."

Dad: "Why, son, you're too old to be begging for nickels."

Small Boy: "I guess you're right. Just make it a dime, Dad."

She: "Before we were married you promised me you'd never look at another woman."

He: "I know, but that was only a campaign promise."

A man entered the waiting room of a hospital. His head was enveloped in bandages.

"Are you married?" asked the doctor.

"No," replied the man. "I've been run over."

The waiter was taking the order of a pretty girl who was accompanied by a florid, podgy, middle-aged man.

"And how about the lobster?" the waiter asked.

"Oh, he can order whatever he likes," came the startling reply.

Snyder Bakery  
BREAD  
Is Better for  
Them!



#### HERE IS WHY—

—It's jam-packed with vitamins and energy, because made of choicest ingredients!

—Pure—baked and packaged under conditions that are the latest.

—Delicious! And doctors say people digest more easily the foods that taste better.

Light, Fluffy and Delightful!

**SNYDER BAKERY**

Ralph Mathison, Prop.

Tell the Merchants Whose Advertisements Appear in The Times You Saw Their Ads!

#### AT THE COOKING SCHOOL



**COOKING EXPERTS**  
Recommend  
*Mrs. Tucker's*  
Shortening

## 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"

# THE FAIR STORE

Invites You to Visit Their Store While  
Attending the Cooking School

Pretty fluffy House Frocks for the busy housewife. Specially priced during Cooking School—



39c, 89c,  
\$1.39 and  
\$1.69

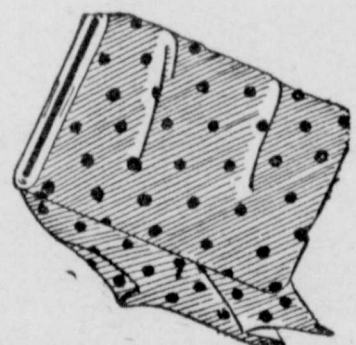
Big lot of new White Shoes and Sandals—

79c Up

We have a beautiful group of Ladies' Centennial Hats, which we are selling at **\$1.95**

Let's Everyone Help to Make The Cooking School a Success

See Our Pretty Line  
of Piece Goods



Just received—A shipment of 36-inch Prints, fast color, per yard **15c**

9-4 Bleached Garza Sheeting, during the School for only, yard **33c**

# The Fair Store

"BEST FOR LESS"



**Will Rogers Tells How New Cook Got Directions Correct**

You got to be careful when you give a new housekeeper directions how to cook. You can't leave out any detail. Now, Lucile's mother had told her a lot of details about making cakes and measuring, just before Lucile left on her honeymoon. She said, "Now, I've written about cupfuls of flour and lard and such things here, in these recipes I'm giving you. Just you take any one of my old cups without a handle to use for measuring. Stick it into your trunk before you go."

But she had a letter from Lucile like this: "And I've had an awful time about measuring. You told me to take one of your old cups without a handle, and I forgot, but I've been trying to do the cooking exactly as you directed. In trying to break the handles off my cups, so as to use one for measuring, I broke six. So I've decided to go ahead and use one with a handle on. Do you suppose it will make very much difference?"—Will Rogers.

"Some men never take their hats off to anybody," says a writer. And how on earth do they get their hair cuts?—Punch.

Then there's the die-hard who thinks the world is flat and the music goes sideways and sideways.—Life.



**CORN Contributes To Many Dishes**

Hot stewed corn is such a good dish all by itself that some housewives continue to serve it year after year, and fail to realize that corn can be combined with many other ingredients in dishes that add desirable variety to the menu and taste equally good. Try it, as an ingredient, in one of the following dishes and you'll soon find yourself inventing other combinations.

**Corn and Rice Fritters:** Beat four egg yolks well and add one cup creamy canned corn and one-half cup boiled rice. Add one-fourth cup milk and then one and two-thirds cups flour, one teaspoon salt and two teaspoons baking powder sifted together. Fold in four stiffly-beaten egg whites. Drop by spoonfuls into hot deep fat—375 degrees

—and fry until a rich brown. Serve at once with maple syrup. Makes about two dozen fritters.

**This Tastes Like More.**

**Baked Spaghetti with Corn and Lima Beans:** Combine four cups cooked spaghetti with one cup canned creamy corn and one cup canned lima beans. Add two cups milk to three slightly-beaten eggs, add one and a half teaspoons salt and one-fourth cup chopped parsley, and pour over. Sprinkle with one-fourth cup grated cheese and bake about 30 minutes in a moderate oven. Serves eight.

**Americanism.**

"Most Americans are still ready to put up a pretty strenuous fight to keep our country from reaching that stage when the people feel so helpless that they are ready to permit some sawdust Caesar to reorganize things along the lines of the totalitarian state."—Dr. John W. Studebaker.

**New Cotton Looks Like Silk or Wool**

Cotton that looks like silk, cotton that looks like wool, cotton as sheer, as the gauziest chiffons, cotton velvets, cotton tweeds and cotton laces—all these will march in the fabric parade.

Cord laces will be the tops in summer swank, shown in tailored sports clothes for resort wear now and all-around use later.

Peasant weaves also are slated for high success in natural neutral tones, both in cotton and linen, with bright accessories.

Embroidery, which has been creeping back into the style picture, achieves rampant recognition in the new cotton fabrics. Embroidered surfaces are all over the place, both in soft, homespun type of cotton fabrics for sports wear, and in the organdies and mousselines for evening.

**A Word a Day.**

A company of colored recruits had received an announcement they would be drilled on the morrow on how to attack a fortification.

When the company had been dismissed, a big, awkward private approached the corporal in charge of his squad and asked: "What am a fortification?"

The corporal seemed to swell with contempt at such ignorance. "Don't you know no 'rithmetic at all? Everybody knows dat a fortification ain't nuthin' more'n two twentifications."—American Legion Monthly.

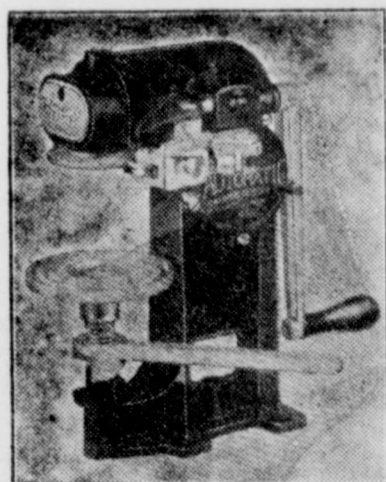
**Our Americanism.**

"Most Americans are still ready to put our country from reaching that stage where the people feel so helpless that they are ready to permit some sawdust Caesar to reorganize things along the lines of the totalitarian state."—Dr. John W. Studebaker.

**\$48.00 GROCERY BILL CUT TO \$6.00**

With the New Automatic Pressure Cooker and Can Sealer!

"I can each year about 1,000 cans of food and I have cut our grocery expenses from about \$48.00 to around \$6.00 with the aid of my Automatic equipment," says Mrs. Roy Adams of Long Mott, Texas.



"A trial is all that is needed," says a Scurry County woman who has used the Automatic equipment. "Well pleased—a perfect seal on every can. Used cans as many as six times."

**New Automatic Pressure Cooker Saves 25% of Time, 40% of Fuel, All the Flavor!**

On the bottom of each Automatic Cooker is a patented permanent coating which absorbs heat with amazing rapidity—reaches cooking temperature 25% quicker and maintains that temperature with 40% less fuel than ordinary aluminum. Inside equipment are famous Wear-Ever utensils.

**Snyder Hardware & Implement Co.**

"Good Equipment Makes a Good Farmer Better"

See the New 1936  
**ELECTROLUX**  
Demonstrated Tuesday at the Times  
**Free Cooking School**

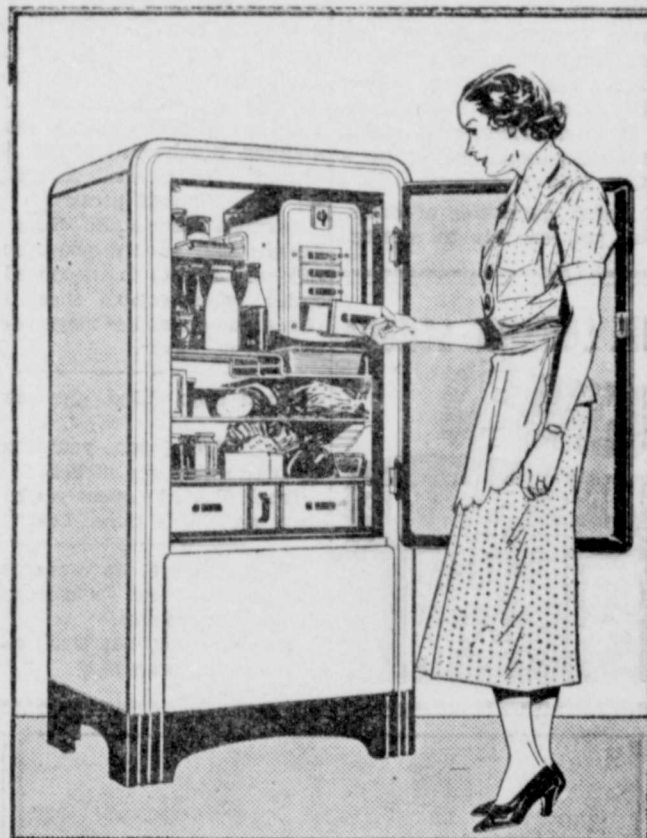
**Miss Hogue Says:**

"For the farm and ranch home the new kerosene operated Electrolux Refrigerator is the greatest convenience now available in this modern age."



Plenty of ice cubes with the Electrolux

A temperature regulator speeds freezing



New Air-Cooled **ELECTROLUX**  
THE SERVEL Gas Refrigerator

Available in Both Gas and Kerosene Operated Models

The New Air-Cooled **ELECTROLUX**  
Serval Refrigerator

**New Low Prices—Easy Terms**

A new full 5-foot Kerosene Electrolux for \$199.50 and your old ice box. Other models (Gas operated) for as low as \$169.50.

The new Electrolux is available on reasonable price basis, with up to three years to pay. Payments may be made quarterly. Small down payment.

**QUICK FACTS**

- No moving parts to wear
- Lasting efficiency
- Continued low operating cost
- Fullest food protection
- Every modern convenience
- Savings that pay for it
- Available in 4 family sizes

**Roche and Gilmore**

South of the Palace Theatre



## New Sound, New Al Jolson to Be Palace Features

The cool Palace's new sound equipment and the ever popular Al Jolson's new starring vehicle, "The Singing Kid," will be featured for theatre patrons Tuesday and Wednesday nights.

First National's latest gigantic musical spectacle combines hilarious comedy with heart throbbing drama, spectacular specialty numbers and catchy new popular songs. It is a colorful production with the glittering background of New York show life, with beautiful chorus and dancing girls, and 50 undulating, struttin' black beauties right from Harlem.

Two big specialty numbers were staged by Bobby Connolly, including "I Love to Sing-a," in which Al Jolson is featured with the Yacht Club Boys in a melodious medley of lyrical nonsense, and "Save Me Sister," in which Jolson and Wini Shaw appear in blackface, singing a tuneful aid to the sizzling syncopation of Cab Calloway and his band. It is in this second number that the colored dancers do their truckin' with their partners, beginning in a night club and then on to a tabernacle where they dance up "dem golden stairs."

The story concerns a Broadway entertainer who loses his voice after his fiancée and his manager have robbed him of every cent he has and then eloping. He recuperates at an outdoor camp where he falls in love with a real girl, who jilts him, however when she finds he has instigated the purchase of a play she has written, and which proves to be worthless. Everything ends in a blaze of glory, however, with the entertainer back on Broadway, and his true love at his side.

### Nun Admitted to Bar.

Washington, D. C.—"Sister Ann Joachim, you may pass to the clerk's desk and take the oath." With these words, Chief Justice Hughes paved the way for the first nun ever admitted to practice before the Supreme Court of the United States. Sister Ann has been a member of the bar of the Supreme Court of Michigan for three years, has been a practicing lawyer since 1923, flies her own plane and won many tennis trophies before taking orders. She was born 34 years ago in Germany as Petronilla M. Joachim.

### Presbyterians Clash on Policy.

Syracuse, N. Y.—A 12-year dispute between Modernists and Fundamentalists flared up at the general assembly of the Presbyterian Church. On appeals against the ruling of local Synods and Presbyteries, the Fundamentalists lost their 12 causes, and the Rev. Dr. J. Gresham Machen, Fundamentalist leader, characterized the action as "Modernism and tyranny, and against Christian liberty and the authority of the word of God."

### Quints Reap Riches.

Callender, Canada—A fitting celebration of the second anniversary of their births, the Dionne quintuplets received a \$250,000 contract for three new films featuring their daily activities.

### Lindbergh King's Guest.

London, England—Among the guests at a small dinner party given by King Edward VIII at St. James' Palace were Col. and Mrs. Charles A. Lindbergh. It was the first time the American couple had been received by the new king.

AT THE COOKING SCHOOL



**Mrs. Tucker's Shortening**  
Made EXCLUSIVELY from CHOICE COTTONSEED OIL



## Like Red Cherries

The poets of the seventeenth century, who knew a good thing when they saw—and tasted—it were wont to compare lovely girls' lips to cherries. It was way back in 1606 that the following words were set to music by Richard Alison in "An Howres Recreation set to Musike:"

"There is a garden in her face,  
Where roses and white lilies show;  
A heavenly paradise is that place,  
Wherein all pleasant fruits do grow.  
There cherries hang that none may buy.

Till cherry ripe themselves do cry."

And it was not many years later that Robert Herrick wrote this possible echo of the earlier lines:

"Cherry ripe, ripe, ripe, I cry,  
Full and fair ones—come and buy!

If so be you ask me where  
They do grow, I answer, there,  
Where my Julia's lips do smile,—  
There's the land, or cherry-isle."

Now everyone will freely admit that cherries of the above description, as well as cherries that grow on trees, are well worth tasting. There are no fixed formulas for enabling you to taste the first. You'll have to work that out for yourself. But, unfortunately, they are innumerable good recipes for tasting the second.

The peace of the world would be more secure if governments could get their appropriation bills through without pointing the finger of alarm at their neighbors.

Cardboard at Times office.

### Rich Derby Winner.

London, England—The triumph of Mahmoud, entry of the Aga Khan, in winning the \$50,000 Epsom Derby, again drew attention to his fabulous owner. The income of the Aga Khan is estimated at \$3,000,000 a year, contributed by 100,000,000 Moslems who call him their spiri-

tual leader. Every year he is weighed at Bombay, India, and receives his weight in gold, worth \$125,000; every month his native city of Karachi contributes \$10,000 to his support. He owns \$5,000,000 worth of blooded horseflesh and employs more than a thousand servants on his Irish, French and Indian estates.



## Miss Jessie Hogue

relies on our service to transport her baggage and equipment from town to town.

You have this same Safe, Dependable, Speedy, Economical service at your disposal the year around.

Call 267 for Prompt Pick-Up Service

## RAILWAY EXPRESS AGENCY

W. W. Smith, Agent 2 Blocks East of Square

# YOU ARE WELCOME To The Times Cooking School!

## DOROTHY PERKINS BEAUTY PREPARATIONS—

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

There's a Dorothy Perkins Beauty Preparation for Every Purpose.



## Miss Hogue Says:

I very heartily recommend Dorothy Perkins Beauty Preparations to you. They are wonderful aids to beauty, and of unquestionable High Quality and Absolute Purity.

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

### Your Health...



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

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

DON'T MISS THIS BARGAIN OFFER!  
Big \$2.50 Jar of Krank's Lemon Cleansing Cream 98c

# STINSON'S

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



### Meat "Birds" Give Ideas for Company

Meat "birds" are almost as numerous in kind as are the natural species. First, there were veal "birds," thin rectangular slices of veal wrapped around a bread dressing; then along came beef "birds," with thin slices of beef round wrapped around partially cooked vegetables; but the latest version are the meat "birds" which are meat through and through.

These all-meat "birds" are made especially for company dinners when you want something very nice and yet easily prepared and served. The centers of the birds are made from a mixture of ground beef and cured ham. These are shaped into rolls and a piece of flattened pork tenderloin wrapped with bacon. To cook them, the bacon is browned first, then transferred to a baking dish, covered and cooked in a slow oven until done, 45 minutes to one hour.

#### Figures of Speech.

"You are expected," said the serious adviser, "to work for the interests of the nation and not solely for your own constituency."

"Yes," replied Senator Sorghum. "Times have changed. Formerly when summer came around I was supposed to 'mend my fences.' Now I am expected to burn my bridges." —Washington Star.

A woman writer mentions that fox furs are absolutely waterproof. This explains why you never see a fox carrying an umbrella.—Punch.



### Have Their Secrets

What do you know about canned peas, beyond the fact that everyone uses them and they are mighty good? Do you know that both wrinkled and smooth skinned varieties come in cans? Do you know that peas are packed by sizes and that these sizes are numbered from 1 to 6, number 1 being the smallest? And do you know that the smallest size is the most expensive because fewer of them are canned and it costs more to can them, and not because their flavor is superior?

As a matter of fact, many housewives think that the larger sizes (3, 4 and 5) taste better, and some canners pack a flavorful blend of these three sizes called "run of the pod." You must take into account, too, the grades—fancy, extra standard and standard—in buying canned peas. The standard grade is

### Built-Up Heels Are Tops in New Modes

Caprice is the keynote of the late spring styles. While some Paris authorities portend a vogue for Spanish señoritas, Chinese deities and animated modern paintings, most American women are preparing to step forth in sober suits and saucy accessories.

Mannish felts and flower-trimmed trifles flaunt breath-taking colors in the new millinery modes. Tailored waistcoats and the frilliest of feminine blouses have a slightly rakish look. There are 20 gay new glove shades and a dozen stocking tints, while scarfs are more frivolous than ever in color and design.

#### Book Buttons.

Book buttons lend a "highbrow" air to several new mid-season frocks. They are tiny, closed volumes of black enamel whose leaves are edged with gold.

Trying to give away a hard-luck story is indiscretion, trying to sell it is infamy.

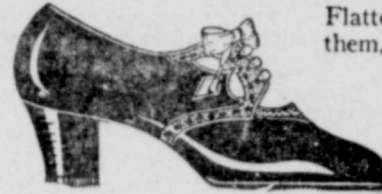
the one best adapted to such dishes as soups and purees.

Canned peas are rich in vitamins A and B, and their vitamin C content is higher than that in certain fruits. There are also valuable mineral salts—in the brine as well as in the peas—and this brine should never be thrown away but saved to use in soups and other made dishes. And don't forget that canned peas are a good ingredient to use in vegetable salads.



VISIT OUR SHOE DEPARTMENT

### FASHIONABLE! FLEXIBLE! "Cynthia" Arch Shoes Grand Values! \$2.98



Flatter your feet and comfort them, too! Black kid, cut-out oxfords with steel shank that holds the arch under stress and strain! Leather, rubber tap, heels!

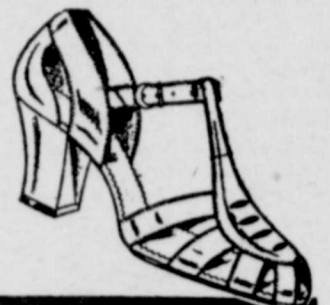
Ladies' House Shoes of Felt and Kid Leathers  
New Styling, New Leathers



### White Patent Leather SANDALS Cool, Open Toe Style!

\$1.98

High cut sandals are very smart and new-looking! Broad T-strap attractively cut-out! Open toes. Self-covered walking heels.



### Tailored White Patent SANDALS Unusual Cut-out Uppers!

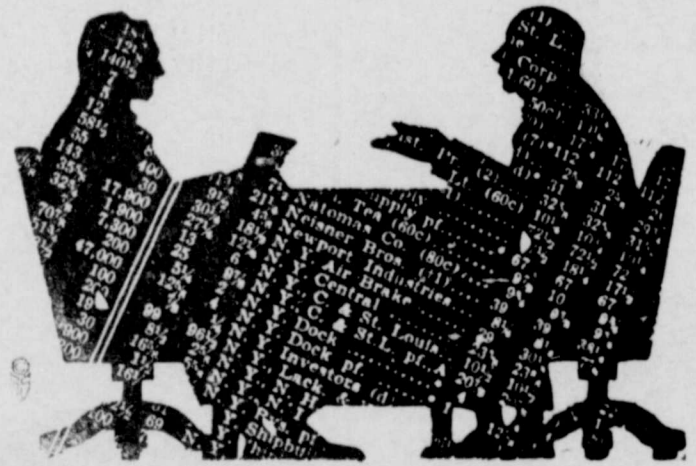
\$1.98

Patent leather is tops for smartness! Sandals allow freedom and coolness! Well styled—wear these with any costume!

Savings on children's, misses' and infants' shoes. All leather construction. Serviceable and comfortable.

## PENNEY'S

J. C. PENNEY COMPANY, Inc.



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  
PHONE 47 FOR AD-TAKER

## We give you the Proof!

### FRIGIDAIRE WITH THE "METER-MISER"

# Cuts Current Cost to the Bone

## AND PROVES IT!



Terms as Low as \$4.58 Monthly



### MEET THE "Meter-Miser" And See the Proof of Lower Operating Cost

Do you realize that some refrigerators use TWICE as much current as the New Frigidaire? That's why it's so important to get PROOF of economy. Watch us actually measure the current used by the sensational "Meter-Miser" unit, exclusive with Frigidaire. See how much cold it produces on a miserly amount of electricity. It cuts current cost to the bone because of its outstanding design with only three moving parts—permanently oiled, completely sealed against moisture and dirt. And it's hidden away, where it can't mar beauty. Quiet, unseen, trouble-free.



### Gives you PROOF of ALL FIVE STANDARDS for Refrigerator Buying.

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



### On Guard!

Frigidaire builds this full-range Food-Safety Indicator into the center of the food compartment—bonest proof of Safety-Zone Temperature, below 50 and above 32 degrees.

### ONLY FRIGIDAIRE GIVES YOU ALL THESE ADVANTAGES

Exclusive Meter-Miser • Food-Safety Indicator • New Wider, Roomier Cabinets • Portable Utility Shelf • Full-Width Sliding Shelves • Automatic Interior Light • Frigidaire Hydrator • Super Freezer • Automatic Reset Defroster • Automatic Ice Tray Release • Quickcube and Rubber Grid Ice Trays • Double-Range Cold Control • Sealed Steel Cabinet Finished in Dulux or Porcelain • Stainless Porcelain in Seamless Interior • Touch-Latch Door Opener • Exclusive "Freon-114" Refrigerant • Five Kinds of Cold in the same cabinet.

● You need ALL FIVE of these vital advantages in the refrigerator you buy. They are your assurance of complete value that means maximum savings and greater convenience. Don't be satisfied with mere claims. Buy only with PROOF.

Come in and let us prove to you by actual demonstration that the New Frigidaire with the Meter-Miser meets ALL FIVE standards for Refrigerator Buying. That its record-shattering performance is matched by beauty that will thrill you, convenience that will astonish you! Its gleaming white cabinet is wider, roomier. No crowding of bottles or packages. No awkward groping in corners. Frigidaire saves your energy as well as your money. And PAYS YOU A PROFIT every day it's in your kitchen! Come in! The PROOF is waiting for you!



# King & Brown

SNYDER, TEXAS  
PHONE 18



## New Method for Broiling Steaks Done to a Turn

In one of his stories, O'Henry, the famous writer, whimsically described the proper method for broiling a steak in this manner: "Simply place the steak in your pocket," said he, "and walk slowly through a red-hot kitchen. Then by the time you reach the other side, the steak will be done."

Temperature has always been an important factor in broiling steaks. Years ago, the accepted view seemed to be that a high temperature was necessary to broil a good steak, but now this theory has been completely changed, and, according to Inez S. Wilson, home economist, this change is thoroughly justified, for a lower temperature produces a more evenly done, juicy steak without having the charred and sometimes burned exterior so often the result of a very high temperature.

### Broiling Made Easy.

Not only is a more satisfactory steak produced by low temperature broiling, but it is much easier, since only one turning is necessary. The steak is placed far enough from the flame or heating element that by the time it is nicely browned on top, it will be half done; then it is seasoned with salt and pepper, turned, and allowed to broil until done.

The temperature may be controlled in two ways, by placing the steak the proper distance from the heat, or by reducing the heat itself. If the oven regulator is turned to "high," the steak should be placed so that the top of it is at least three inches from the flame or heating element. In case it is necessary to place the steak closer to the heat, then reduce the amount of heat in proportion.

To make a satisfactory broiled steak, the steak, of course, should

## MODERN MEAT



### Means a Lot

Down in the "hot country" in Old Mexico, where they have no ice, they drive a cow into the yard, kill it, cut off a piece, cook it and eat it—just like that. And anyone who has exercised his jaws on it will assure you that it's plenty tough.

But they're about 400 years behind

be a tender one in the beginning. Steaks which are suitably cooked by this type of cooking are Porterhouse or T-bone, club or Delmonico, and sirloin steaks. These should have a good fat covering over the outside and plenty of marbling; that is, plenty of fat flecked through or even more, even if it means the lean. It is better to have a steak cut thick for broiling, one inch choosing one smaller in area, for then the outside can be nicely browned while the inside is juicy and evenly rare if that is the way you prefer. A steak one inch thick at this lower temperature requires approximately 15 minutes for broiling; a steak one and a half inches thick requires 20 to 25 minutes for broiling to the medium stage.

Ground beef also may be broiled with complete satisfaction. It may be molded into the shape of a Porterhouse steak and broiled in exactly the same way and at the same low temperature.

the times in those remote districts in Old Mexico. Almost everywhere in this country, with all our modern refrigerating devices, we can hang meat until it has reached exactly the right tenderness. But there still remains the problem of cooking it.

Not always, however. We wonder sometimes whether the people here who always cook all the meat they eat aren't a few hundred years behind the times, too. We're not recommending that you eat it raw, but haven't you ever heard of canned meats?

If you haven't tried them, or have tried only one or two you have a revelation before you. It means a lot to have good meat, and saves on fuel when all you have to do is heat it, unless it happens to be a meat that you want to eat cold.

Canned meats offer you a wide choice. They include beef (corned, dried and roast), beef steak with onions, beef stew, chicken (boneless, deviled, in tamales and whole), ham (deviled, loaf, sliced and whole), frankfurters, hash, roast mutton, pig's feet, potted meats, sausage, tongue (calf's, lamb and ox), tripe, turkey, veal loaf and veal roast.

In addition to these there are entrees all ready to serve such as beef a la mode, chicken a la king, chicken curry, chop suey, Hungarian goulash, lobster Newburg, a rice dinner and Irish stew.

### The More Abundant Life.

"In the small town, still linked to the soil and having more affinity with the country than with the big city it so mistakenly emulates, people are still aware of the procession of the seasons, seed-time and harvest, sunrise and sunset, the night and its stars, which for the city dweller—his earth plated with concrete, his sky narrowed by brick canyons—have almost ceased to exist."—Ernest Elmo Calkins.

Galvanized iron window refrigerators can be renovated by two coats of flat white paint and two coats of white enamel. They can then be washed easily.

## Roche & Gilmore Says Electrolux Is "Wonder" Box

Just as the seven great wonders of the world stand out as exceptional feats of achievement, so, too, does the Electrolux refrigerator stand out among other lines in the industry as the unusual refrigerator, according to Roche & Gilmore, local Electrolux dealers.

An Electrolux will be featured Tuesday, the second day of the cooking school, by Miss Jessie Hogue.

Electrolux has so many outstanding features in its design and construction which should be mentioned in discussing this important line of refrigerators, say Roche & Gilmore. Here are a few which emphasize its value to any home:

It insures fullest food protection 24 hours a day, winter and summer. This saves you money year-round by checking the spoilage of milk, meat, fruit and other perishable foods, permitting you to buy in quantity at bargain prices, keeping left-overs fresh and nourishing until you want to use them.

It costs you so little to run... a tiny flame does all the work. Electrolux refrigeration is not only economically produced, but also because a tiny burner does all the work, it assures continued low op-

erating cost. Electrolux runs for just a few pennies daily, anywhere.

It provides ample ice cubes at all times and for most occasions. Whether you do a lot of entertaining or not, you'll appreciate the generous supply of ice cubes always on hand in your Electrolux refrigerator for cooling drinks.

It is years ahead in beauty and worthwhile conveniences. You have but to see it, inside and outside, to appreciate its 1936 streamlined beauty.

It has been completely tested and approved by such widely known home service authorities as Good Housekeeping Institute, etc. This means that you can purchase your modern Electrolux with the full confidence that it will serve you well.

Tuberculosis causes 70,000 deaths annually in the United States.

### AT THE COOKING SCHOOL

Mrs. Tucker's Shortening DIGESTS EASILY



## DETERMINE NOW

—TO—

# Save on these JUNE FOODS

## Salad Dressing

Miracle Whip

Quart.....35c Pint.....19c

PINEAPPLE Tidbits 2 Cans— 15c

## Juice Specials

Orange, Prune, Pineapple, Kraut

Three Cans for.....25c

Tomato Juice 15c

C. H. B.—15 Oz. Cans—Two for—

## CORN PEPPERS

Fresh

Large Bell

Three Ears..10c Two Lbs.....25c

We are stocking a nice line of Cured Meats, ready for immediate slicing and delivery. Ask us about them when you come to our store.

## Nu-Way Food Store

Pay Cash—Pay Less



## "THOSE FELLOWS HAVE TO WAIT"

—All that the children know is that it tastes swell. But what they don't realize is that it is better for them.

—Robinson's Dairy is always open for inspection by our patrons and others. Come out and see the conditions under which our milk and cream is produced.

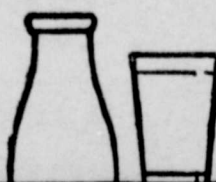
—Cows are inspected regularly by health officials, and of course are kept free of diseases.

### MISS JESSIE HOGUE

has selected Robinson's Dairy milk products for her demonstrations at the Times Cooking School.

Milk — Cream Butter

Phone 9050-F2 — And Delivery Will Start  
ROBINSON'S DAIRY



**MILK** the Health Food



## 20,000 Feminine Voices in Berlin Hum Over Hess

From the Literary Digest.

In the cavernous depths of Berlin's giant Deutschland Hall one day last week, 20,000 feminine voices hummed as good cooks swapped recipes and doting mothers extolled the virtues of their model offspring. Hausfrauen all, they had dropped their brooms and dust-cloths in eager response to a summons of the Nazi nabobs to hear their problems discussed by an expert.

Suddenly their chatter died in mid-sentence, and a sigh of ecstasy fled from 20,000 bosoms like a gust of wind sweeping through a forest of saplings.

Every bright eye was riveted to the lithe, athletic figure mounting the rostrum; not Reichsführer Hitler, but Deputy Leader Rudolf Hess, the only man in the Realm permitted to address the Leader with the intimate German word du (thou).

Smiling and bowing at their applause, the No. 2 German stroked his dark mop of hair, caressing the jagged scar where a two-pound stein had found its mark in the 1923 Munich Beer Hall putsch. Then he proceeded to give his enraptured hearers a concise definition of the type of "women we can love."

"Not the Gretchen type," he told them, "represented abroad as a somewhat thickheaded or downright unintelligent being. But a woman who is intellectually capable of standing behind a man in his struggle for existence, and who can make his life more beautiful."

Not a few gasped their surprise. Under Wilhelm I, Frederick and Wilhelm II they had been nurtured on the principles of Kirche, Küche, Kinder (Church, Kitchen, Children). When the Nazis came to power, the short-lived Republican equality of the sexes ended.

Only one girl matriculated in German universities for every nine boys. Women lawyers found their cases shunted to juvenile courts. Of "female physicians" the official medical journal said: They are double-sexed beings, to be rejected by the sound natural instinct of the people." Did Herr Hess mean all this was to be changed?

"How did the Smith wedding come off?"

"Fine, until the minister asked the bride if she would obey her husband."

"What happened then?"

"She replied, 'Do you think I'm silly?' And the groom, who was in a sort of daze, replied, 'I do.'"

Beauty gives a young woman the confidence that \$10,000 in the bank gives a young man.

## Lovely "Sweetheart of Texas"



To millions of people throughout the nation who have read with interest the Texas Centennial's booklets describing the beauties of Texas, lovely Janice Jarratt was known simply as the "girl on the cover." But in response to a wide public demand Centennial officials revealed her identity as the San Antonio girl who won fame in New York as America's best-loved model and became ranked as one of the world's most beautiful women. Back to Texas she came last week, and in an elaborate ceremony attended by hundreds, Governor James V. Alfred bestowed upon her the official state commission as "Sweetheart of the Texas Centennial." It will be her duty to reign

"Did you say the man was shot in the woods, doctor?"

"No, I said he was shot in lumbar region."

AT THE COOKING SCHOOL

*Mrs. Tucker's Shortening*

CREAMS EASIER DIGESTS QUICKER

100% COTTONSEED OIL

## Plenty of Sleep Important, Says Dr. John Brown

Sleep is a necessity of life and health, and habitual loss of sleep will tend to retard the body's recovery from the fatigue of the day's activities, advises Dr. John W. Brown, state health officer.

"The average healthy adult," he said, "spends about one-third of his life in sleep. Far from being a waste of time, this one-third of your life spent in restful sleep will make possible a happier, healthier and a longer life."

"We may be able to go without sleep for a night or two, but too little sleep for a prolonged length of time will undermine the health of a rugged person and turn a cheerful individual into a cross, irritable one. When good health can be maintained to such a large degree by merely sleeping and thus allowing over-taxed bodies and minds to regain a proper balance, it is hard to understand why so many persons are heedless of this necessary requirement of a balanced program of life."

"Some individuals need more sleep than others, and the most valuable experiments in this line are the ones each person makes for himself. We must each take into consideration in this experiment, however, that how well we sleep is as important

as how long we sleep. A 'good night's rest' means a sufficient number of hours spent in sleep to enable each individual to feel well, do efficient work, and to keep in a cheerful humor the next day.

"Some exercise out of doors each day will help us to sleep soundly at night. We must also have fresh air in our sleeping quarters. Give as much consideration as possible to the comfort of your bed and bed-clothes. Do not mull over your problems and ideas after you have gone to bed. Make your plans early in the evening for a good night's rest by slowing down from the mental and physical work of your daily life. When you arise each morning rested and with a feeling of general well being, you will be amply repaid for your thought in planning a 'good night's sleep.'"

Most people eat flattery, then lick the dish.

B. H. MOFFETT

Tailor

Alterations of All Kinds

PHONE 90

East Side Square—Snyder

# The Times Free Cooking School

is conducted for your benefit. It will pay you to attend.

## Miss Jessie Hogue

will discuss problems of the home and the merits of products she uses in the school. Be sure and notice the special demonstration of the double-tested, double-action

# KC BAKING POWDER

ECONOMICAL AND DEPENDABLE

Same Price Today as 45 Years Ago

25 OUNCES FOR 25c

★ Manufactured by Baking Powder Specialists who make nothing but Baking Powder — under supervision of expert chemists of national reputation.

Hundreds of Thousands of women have received THE COOK'S BOOK

You can get a copy of this beautifully illustrated book — full of practical, tested recipes that will please you.

Mail the certificate from a can of K C Baking Powder with your name and address and your copy will be sent postage paid.

Address JACQUES MFG. CO.  
Dept. C. B. — Chicago, Ill.

Name \_\_\_\_\_  
Address \_\_\_\_\_

K C is economical. Because of its high leavening strength only 1 level teaspoonful to a cup of flour is sufficient for most recipes.

It is a time saver. That's due to the double action. One action in the mix and the second, a stronger action, in the oven. You can prepare dough for biscuits, muffins, etc., hours in advance, set in a cool place and bake when desired. No need for hurry when using K C.



## This Pioneer Snyder Institution—

—that has progressed with the community through more than 20 years, congratulates our Home County Paper for offering to its friends such a fine service as

## THE TIMES FREE COOKING SCHOOL

Monday-Tuesday-Wednesday  
June 8, 9 and 10

Daily Service Between Lubbock, Abilene, Big Spring and Intermediate Points—Local Hauling

## SNYDER TRANSFER COMPANY

Home Office: Snyder

MILLIONS OF POUNDS HAVE BEEN USED BY OUR GOVERNMENT