

WELCH

... late for last week's church... singing at the studio... afternoon was enjoyed by all...

a tornado swept across a portion of the northern part of Dawson County and the southeastern part of Lynn County, taking the lives of three of our people, seriously injuring and wounding about twenty-five others...

FOR FAMILY ALBUM



Possession of a camera by a foreigner in Japan is almost tantamount to conviction of espionage...

be delivered to Mr. Robert Bridge, Mrs. Myra Montgomery and Marjorie Wright and Mr. Arthur Fifer, respectively...

One-Variety Plan Spreads In Oklahoma

STILLWATER, Okla.—Determined to improve the quality of their cotton, nearly all of which must be exported abroad, some 2,400 Oklahoma farmers...

In the eleven one-variety communities last season, nearly all the cotton produced measured 15-16 of an inch or longer in staple...

In Texas, which occupies the same position as Oklahoma in that more than 90 per cent of the crop must be exported...

NEWS BRIEFS

J. M. Richey of the Mesquite community attended to business matters in O'Donnell Saturday. E. W. McMurry of the Harmony community was a visitor in O'Donnell Saturday.



Pokey Spriggs sees that a fool an' his honey soon divorces. The Corn Streeters' Orchestra will render selections by Frost at the Bollee makers picnic next Sunday afternoon...

Dr. Hall W. Cutler Licensed CHIROPRACTOR Office Nix Bldg.—Tel. 474 Res. 1310 South 4th street—telephone 255. LAMESA, TEXAS

BLOCKER'S

Trade Goes Where Invited... Stays Where Treated Well Bring Us Your Eggs. We Pay Cash—trade where you please



SUGAR 10 pound bag .49

HOMINY, No. 2 each, 5c

Blackberries, No. 2, two for 19c

Flour 48-Pound Everlite \$1.57

Spuds New! 10 lbs 23c

SYRUP, gallon, Wes-Tex 57c

Pork & Beans, 1 lb. 4 1/2

CATSUP, 14 oz. 10c

MUSTARD, quart 11c

CRACKERS, 2 lb. 15c

COFFEE Texas Girl, lb. 16c CRYSTAL WHITE SOAP 6 BARS 21c

OLEO 1 lb. .12 1/2 3 bars, 17c

We Have Plenty of FIELD PEAS At A PRICE You CAN'T BEAT! Fresh PINEAPPLE 15c TOBACCO, Prince Albert 10c

RESOLUTION

At a meeting of the local Advisory Committee of the American National Red Cross held at O'Donnell, Texas, on May 14, 1938...

WHEREAS, on April 26, 1938,

we are hereby selling our grain—

CUSTOM THRESHING T. BREWER GRAIN PHONES Res. 113

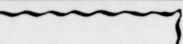
Get the habit of getting more for your money—BUY AT BRYANT'S—SELL TO BRYANT'S

Table listing prices for various items: Lub Tex Mash \$2.10, Chick Starter \$2.75, Cold Press \$1.35, Milk Pro \$1.65, Growing Mash \$1.35, Bran \$1.50, Meal \$1.50, Tankage \$2.50

Bryant Coal & Grain

Stomach Gas

One dose of ADLERIKA quickly relieves and eliminates all STOMACH GAS, indigestion, flatulence, acid, and sleeplessness...



“Wait, Mister! You’re aiming at the wrong duck!”

All too often, Beer is just the decoy... yet, all too often, Beer gets the blame!

Beer is an honest drink... mild, wholesome, refreshing. “There is nothing more promising to combat the evil of too much alcohol than the opportunity of drinking good beer.”

United Brewers Industrial Foundation 21 East 40th Street

Correspondence is invited from groups and individuals everywhere who are interested in the brewing industry and its social responsibilities.

Betty Crocker MEALTIME MAGIC

prepared by Betty Crocker Home Service Department

THREE LITTLE PUDDINGS TO PLEASE THEM

DESSERTS for family meals are always a problem. One grows tired of the everlasting fruit sauce with cake or cookies. But what is there that's easy to make and just too expensive? Something the family that doesn't care for custards or gelatins will enjoy?

As a help in solving this family dessert problem, I'm presenting three little puddings that I'm sure will please them.

First, here's a dainty pink fresh rhubarb sauce topped with fluffy little cake-like dumplings. No baking. You can cook them on top of the stove at the last minute. Here is the recipe:

- Rhubarb Dumplings**
- 1/2 cup rhubarb sauce, boiling hot in wide kettle
- 1/2 cup butter
- 1/2 cup sugar
- 2/3 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/2 cup milk
- 1/2 tsp. vanilla

Cream the butter and sugar together. Sift the flour once before measuring, and sift again with the baking powder. Add alternately with the milk. Add vanilla. Drop the batter by spoonfuls into the boiling hot rhubarb sauce in the wide kettle. Place the pan on top of asbestos mat over a low flame and keep tightly covered for 20 minutes. Serve hot.

Shrimped Rhubarb Puffs are delightful old-time puddings. The bottom of a custard cup is filled with the pink tender cooked rhubarb. Then the batter is poured in. And the little puddings are cooked. When served, each receives a crown of pink rhubarb. They are really lovely to look at. Cook with a tangy Pink Rhubarb Sauce. Here is the recipe:

- Shrimped Fresh Rhubarb Puffs**
- 4 cups washed and diced pink rhubarb (unpeeled)
- 1/2 to 2 cups sugar (depending on tartness of rhubarb)
- 1/2 cup water

- Puttling Batter**
- 1/2 cup all-purpose flour
- 1/2 tsp. salt
- 1/2 cup sugar
- 1/2 tsp. baking powder
- 1/2 tsp. shortening
- 1/2 cup milk

Cook rhubarb and sugar rapidly in the water until tender (about 10 to 15 minutes). Butter 6 deep custard cups well. Place 4 tbsp. cooked rhubarb in each cup. Sift flour once before measuring. Sift flour, salt, 1/2 cup sugar, and baking powder together. Cut in shortening with 2 knives or a pastry blender until finely blended. Beat egg until light and fluffy, add milk, and beat into the flour mixture. Pour over rhubarb in custard cups, filling each cup only 3/4 full. The waxed paper over top of each. Turn out immediately upside down on individual dessert plates. Serve hot with the remaining hot rhubarb sauce, and with cream, if desired. Number of Servings: 6.

If you're looking for a chilled dessert and have a cupful of stewed prunes on hand, a Spanish Prune Cream is the answer to your quest. This does contain gelatin—but the fluffy creamy "pudding" headed in your sherbet cups is by no means gelatinous. You'll find that the bit of cinnamon adds an enchanting flavor that's absolutely different. Here is the recipe:

- Spanish Prune Cream**
- 1 tbsp. gelatin
- 2 tbsp. cold water
- 1 cup scalded milk
- 1/2 cup sugar
- 1 cup stewed prunes (with the stones removed)
- 1/2 tsp. cinnamon
- 1 cup whipping cream

Soak gelatin in cold water for 10 minutes. Dissolve in hot milk. Add the sugar. Set in a cold place, stirring occasionally until the mixture begins to thicken. Add the prunes pushed through a sieve, and the cinnamon. Let stand until it begins to set, then fold in the cream beaten until stiff. Chill thoroughly, and serve in sherbet glasses. This makes 8 servings.

HAM AND EGG PIE

Have you ever had your ham and eggs in a pie? It's a delicious combination. The flaky pie crust blends deliciously with the ham and eggs. The eggs, by the way, have been blended with milk into a sort of custard-like mixture shot through with chopped cooked ham and pieces of green chives or parsley. Incidentally, you see, it's a novel and delightful way to use up some odd bits of left-over ham. You'll find it a grand dish for special breakfasts—or for a supper dish on the day you're using up left-overs. Here is the recipe:

- Ham and Egg Pie**
- 2 cups cooked ham (1/2 lb.), cut in small pieces
- 6 eggs
- 6 tbsp. top milk or cream
- 1 tsp. chopped chives or parsley
- 1/2 tsp. salt
- 1/2 tsp. pepper

Arrange cooked ham in a layer in bottom of deep pastry-lined pie pan. Beat eggs slightly with a fork; blend in top milk or cream, chopped chives or parsley, salt, and pepper. Pour egg mixture over the ham. Wet edge of under crust. Lay top crust gently on top of filling. Build up fluted edge. Bake in a hot oven, 450° F., for first 10 minutes; then reduce to 325° F., slow moderate oven, for 10 to 15 minutes (until pie is nicely browned). Use an 8-inch deep pie pan.

Question: Is it proper to write "Thank you" notes for wedding presents before the wedding or should one wait until after the wedding to write them?

Answer: Wedding gifts, like all other gifts, should be acknowledged as soon as possible after they are received. A personal note is written by the bride. It may be a brief note, but it must be cordial and appreciative. Some brides have made a rule never to go to bed at night until every gift received that day has been acknowledged.

Question: Can you tell me who should sit next to whom at a wedding breakfast. Is it better to have the guests all at one big table or at a lot of small tables? A prompt reply will be appreciated.

Answer: If there are only a few guests, they are seated at one table with the bridal party, the parents of the bride and groom, and the clergyman and his wife. But if there are a number of guests, too many for one table, they may be seated at small tables, or the lunch may be served buffet style. For a table where the bridal party are to be seated this would be the correct arrangement.

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|-----------------------|-----------------------|
| Bride | Bridegroom |
| Best Man | Maid of Honor |
| Bridesmaid | Usher |
| Usher | Bridesmaid |
| Young Girl | Usher |
| Relatives and Friends | Relatives and Friends |
| Increasing in age | Increasing in age |
| | Groom's Father |
| | Bride's Mother |
| Wife of Clergyman | Clergyman |
| Father of Bride | Mother of Bridegroom |

Question: I would like to know at what stage of the dinner a toast to the bride and bridegroom is given? Who cuts the bride's cake?

Answer: Toasts are usually given at the end of the meal. The bride cuts the first piece from the bride's cake and shares it with the bridegroom. After that any member of the family or a friend or servant may cut it into pieces of a suitable size so that all the guests may have some.

If you worry about what to serve. If you dread to start the next meal, just drop a card to Betty Crocker in care of your newspaper, and ask for this week's menus. Complete menus for the week will be sent to you at no cost. Please enclose 3-cent stamp to cover return postage.

Be . . .

"AD-VISED"

Before You BUY

If a competent expert could pass on each purchase you make, you would be sure of getting full value for every dollar you spend. But experts are rare, and even then are seldom trained to know more than one type of merchandise. What an imposing retinue of these specialists you would need to pass judgment on your routine purchases of gasoline and gloves, hammocks and hosiery, linen and linoleum!

But you can get competent and honest counsel on almost everything you buy without ever meeting an expert. How? By being advised in advance by the advertising pages of the O'Donnell Press.

Here you will find all kinds of reputable merchants and manufacturers telling you about their best bargains, and inviting comparisons. In a matter of minutes, you will find more bona fide bargains in print than you would discover on the counters of all the stores you could visit in a six-day shopping trek.

Read these advertising pages regularly for just once and then you'll know first-hand that it pays to be advised before you buy. Your money will s-t-r-e-t-c-h further, and your purchases will be more satisfactory.

Be Advised Through Press Ad-vice

The O'Donnell Press

O'Donnell's 'Home-Printed' Newspaper

HERE'S THE BUY WHEN IT COMES TO RAZOR BLADES!

4 BLADES ONLY 10¢

• Don't risk your money on unknown blades! Always ask for Probak Jr. Made by the world's largest blade makers, they give cool, smooth shaves. Buy a package today.

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