By LOUISE BENNETT WEAVER Monday Gooseberry Mint Relish Breakfast

Mexican Salad W Crisp Ginger Cookies Dinner Waters Bliner
Sliced Baked Lamb
Hashed Browned Potatoes
Georeberry Mint Ballish
Bread Currant Jelly
Head Lettuce and French Dressing

Mexican Salad

Mexican Salad

t sup cooked potatoes, diced

t up raw carrots, diced

de cup diced celery

de cup diced celery

de cup diced celery

de cup diced colons

tablespoons chopped presen peppers

tablespoons chopped pimentos

de cup green beaus, cooked

teaspoon salt

de teaspoon chili powder

de cup salad dressing

tablespoons salad oil

Mix and chill the ingredients

and serve on crisp lettuce. and serve on crisp lettuce.

Crisp Ginger Cookies (3 Dozen)

Crisp Ginger Cookies (3 Dozen)
4 cup fat
12 cup brown sugar
2-3 cup molasses
2 teaspoons aoda
2 cgrs, beaten
1 teaspoon cinnamon
1 teaspoon cloves
14 teaspoon nutmeg
1 teaspoon sait
2 teaspoons ginger
2 cups floor
Heat molasses and add fat and
energy Cool, Add rest of ingredifruit salad. Strawberry Shortcake sugar. Cool. Add rest of ingredients and chill dough. Break off small bits of dough and flatten

in moderate oven. To flatten cookies, use broad knife dipped in Aunt Cynthie's Gooseberry Mint Relish

down three inches apart on greas-

(To use with hot or cold meats) t cups gooseberries
the cups granulated sugar
stalks mint
Thoroughly wash berries and remove stems and little brown blossom ends. Add sugar. Let stand 10 minutes. Cook slowly and stir frequently until mixture becomes quite thick. Add mint stalks and pour relish into small glass jars rinsed out of cold water. Cool and seal with melted

paraffin. Tnesday
A May Luncheon Menu
Fresh Berries and Confectioner's Sugar
Cheese Timbales and Asparagus Tips
Hot Biscuit Plum Jelly
Stuffed Tomato Salads
Orange Sherbet Marshmallow Balls
Coffee

Cheese Timbales, Serving 8

Cheese Timbales, Serving e 2 cups soft bread crombs

1 cup cheese cut fine

2 cups milk

4 cgg yolks

1 tasapoon salt

3 tasapoon finely chopped celery

1 tablespoons finely chopped onions

2 tablespoons chopped pimentos tablespoons chopped pimentos egg whites beaten Mix crumbs, cheese, milk and

rolks. Let stand five minutes. Mix well and add rest in ingredients. Pour into small buttered Set in pan of water. Bake 25 minutes in moderate

Bake 25 minutes in moderate

Oven. Unmold carefully and sur
Mix milk and bread. Let round with asparagus tips.

Asparagus Tips
32 asparagus tips (4 inches long)
3 tablespoons butter
4 tablespoons flour teaspoon salt teaspoon paprika

oups milk egg yolk besten Melt butter and add flour, salt and paprika. Add milk and cook until thick sauce forms. Stir constantly. Add yolk, mix well and pour over asparagus tips, which have been cooked and arranged about timbales. Garnish with parsley and serve at once. Stuffed Tomato Salad

firm and medium sized tomatoes cup diced cucumbers cup diced celery cup chopped green peppers tablespoons chopped enions teaspoon paprika

cup stiff mayonnaise Chill all ingredients. Peel and remove cores from tomatoes. Mix two tablespoons of mayonnaise or chops. with vegetables and seasonings. Stuff tomato cases. Serve in lettuce and top with rest of mayon-Marshmallow Balls

Bake white cake mixture in small-muffin pans. When cool, remove centers and stuff with marshmallows. Frost tops and ides with thick creamy frosting. Sprinkle with cocoanut and candled cherries which have been shredded. Serve in paper cups extracts. Pour pineapple over top and arrange on large serving plat- of sugar mixture in frying panter or wicker tray.

Wednesday Baked Apricot Pudding Breakfast Chilled Orange Juice
Ready Gooked Corn Cereal and Cream
Entered Toast Coffee
Luncheon

Creamed Eggs Maryland
Bread Plum Jam
Sugar Cookies Strawbern
Tea
Dinner
Sliced Ham Strawberries Bliced Ham Potato Salad
Bread Rhubarb Conserve
Apricot Pudding Coffee
amed Eggs, Maryland, Serve 6 espoons butter espoons flour

a tablespoons flour

S cups milk

hard cooked eggs, diced

cup pimento cheese

tablespoons finely chopped celery

tablespoon finely chopped onion

tablespoon salt

Melt butter and add flour.

Blend and add milk and cook un-

til creamy sauce forms. Stir constantly. Add rest of ingredients. Cook slowly and stir constantly wo minutes. Serve on hot toast, Potato Salad, Serving 6

cups diced, cooked pointoes cup diced nucumbers hard cooked eggs, diced tabletpoons chopped onions tablespoons chopped onions
tablespoons chopped green peppers
teaspoon salt
teaspoon paprika
cup salad dressing
Mix and chill ingredients. Serve

Rhubarb Conserve cups diced rhubarb

cup raisins
cup almonds
cup chopped orange
cup chopped orange
cup orange juice
tablespoons lemon juice mix ingredients and cook slowly

until very thick. Stir frequently, Baked Apricot Pudding ps diced stale bread ps milk

S cups milk
% cups apricots
eggs, besten
8 teaspoon sals

bread, split and spread with white groups bread armive cream choose and dates. With sol- tablespeed chopped group propers to the speed group propers to tablespeed groups to tablespeed groups

Spread on meat,

Dinner Menu Lamb Chops Creamed New Potatees
- Grilled Tomatoes Bread Current Jelly Head Lettuce Fruit Dressing Strawberry Shortcake Coffee

Grilled Tomatoes firm tomaloes cup bread crumbs teaspoons grated cheese teaspoon salt teaspoon paprika teaspoon celery salt teaspoon chopped onions

Wash tomatoes. Do not peel. Cut each tomato in four slices, crossways. Spread generously on all sides with crumbs. Place in shallow, greased pan. Sprinkle tops with cheese, salt, paprika, celery salt and onlons. Det with butter. Broil 10 minutes or bake 15 minutes in moderate oven.

Fruit Dressing teaspoon salt teaspoon paprika teaspoon dry mustard tablespoons sugar tablespoons lemon juice 2 tablespoons orange juice 1 cup salad oil 1-3 cup diced pincapple

Mix all ingredients and pour into wide mouthed bottle. Cover and shake three minutes. Shake well and serve on head lettuce or

cups pastry flour teaspoons baking powder tablespoon augar

tablespoons fat (lard) egg 3 cup milk ed baking pan. Bake 10 minutes

Mix flour, baking powder, sugar and salt. Cut in the fat and add egg. Mix with knife. Slowly add milk. When soft dough forms, divide into halves and pat out each half into circle, 1/2 inch thick. Bake on greased baking sheet 12 minutes in moderate oven. Add strawberry mixture. Strawberry Mixture 3 cups berries

cup sugar tablespoons butter Wash and hull berries. Add sugar, taking care not to crush them. Chill, When ready to serve spread hot shortcake with butter. Add part of berries to one of baked cakes and top with other one which has also been buttered. Top with remaining berries. Serve warm with plains or whipped cream.

Cheese Fondue Meat Substitute on Menu Cheese Fondue Buttered Asparagus
Radishes Spring Onions
Bread Peach Jam
Tomato Jelly Salad
Pincapple Upside Down Cake Cream
Coffee

Cheese Fondue, Serving Six 1% cups hot milk g cups soft bread crumbs teaspoon salt
i teaspoon paprika
i teaspoon celery salt
tablespoon chopped parsley
teaspoon finily chopped onlons
cup plmento cheese, cut fine
cup yellow cream cheese

stand for five minutes. Add seafold in egg whites, Pour into shallow, buttered baking dish. Set in pan of hot water and bake for 35 minutes in moderately hot ov-Serve in dish in which bak-

Tomato Jelly Salad cup canned tomato soup

cup boiling water tablespoon granulated gelatin tablespoons cold water Pour boiling water over gelatin which has been soaking for five minutes with cold water. Add tomato soup. Mix well. Pour to thickness of 11/2 inches in shallow pan which has been rinsed out with cold water. Cool and chill until stiff. Cut 1 1/2 inch squares and arrange on lettuce leaves and top with portions of salad dress-

This salad blends well with fish

Cake Mixture 1% cups diced pineapple 1% cups flour 2 teaspoons baking powder 1-8 teaspoon salt 1-2 cup sugar

Mix flour, baking powder, salt, sugar, eggs and milk. Beat for three minutes. Add butter and Add cake batter. Bake in frying pan for 30 minutes in moderate oven. Carefully turn out upside down and serve, cut in wedgeshaped pieces.

Planning For Sunday Breakfast Ham and Egg Omelet Coffee Dinner

Veal Birds Creamed New Potatoes
Buttered Lima Beans
Bread Graps Jam
Spiced Peaches Celery
Banana Nut Cake Whipped Cream
Coffee Shrimp Mold Cher Pickles Cheesed Wafers Sponge Drops

Pinwheels cups flour teaspoons baking powder teaspoon sait tablespoons lard tablespoons butter cup dark brown sugar

Mix flour, baking powder and salt. Cut in lard with knife. Slowly add milk and when soft dough forms, pat it out until 1-3 inch thick. Spread with butter. Mix rest of ingredients and sprin-

kle over top of butter. Roll up tightly and press ends together to prevent filling from coming out, Cut off 1/2 inch slices, Arrange side by side, flat sides up, on greased baking pan. Bake 15 minutes in moderate over. Serve warm with butter.

Veal Birds pounds veal steak, cut 1-8 inch thick teaspoon sait teaspoon paprika tablespoons fat

wipe off steak with damp cloth. Cut into serving pieces and 2-S cups milk

1 % cups apricots
2 eggs, besten
1-S teaspoon salt
1 teaspoon vanilla
Mix ingredients. Pour into
buttered baking dish. Set in pan
of hot water and bake 40 minutes
in very slow oven. Cool and chill.

Histen each with meat pounder or side of cup. Sprinkle with seadonings and and disc in place with
white cord. Heat fat in frying
pan. Add and prown "rings."
Place in raking pan. Add water
and lic. Bake for one sour in
moderate oven. Remove excinces flatten each with meat pounder or

land serve.

tesapoen pepper
te tesapoen sait
f egg, well besten
bishespoens butter, melted
Mix ingredients with a fork.

MEMORIAL PLANNED

vals, on Saturday, May 50, at 3 vited to this service. Many prom- BRUSH OREEK, May 37—El- day afternoon where Mrs. Grace

GERVAIS, May \$7—The annual Memorial day exercises will be
held at Pioneer church, about
three miles south and east of Gervais, will sing. The public is in-

Two Days Left! Shop Early! Check These Phenomenal Savings!





Summer Styles Women's Hats In 1921 were \$4.98

Smart straws, braids — in brimmed styles and close fitting models. A few jaunty



Restful Innerspring Mattress A Modern Comfort

\$12.95

In 1921 a plain 40 pound Mattress cost you \$26.95! Look at this Innerspring now for \$12.95. Buy it. Last Day!



9x12 Axminster

Seamless Rugs In 1921 Price was \$39.75

Small Carrying Charge All wool. Lovely soft colors, floral and Oriental designs.

\$24.95 \$2.50 Down, \$4.50 Monthly

Formerly \$5.00 Down

Down Payments

mer Sale, Prices are lowest in 10 years-and you PAY ONLY HALF THE FORM-ER DOWN PAYMENT OR merchandise bought on our Budget Plan,

On Orders of \$20 to \$25 Formerly \$4.00 Down

ONLY & DOWN On orders of \$25 to \$100

NOW \$250 DOWN

Hemmed Sheets

Longwear Brand

1921 Price Was \$1.40

Pure white, strong texture. Of first grade cotton,

81x99 inches. PILLOW

CASES, 4 for \$1.00.

## Toilet Tissue A One Hour Special

Very special. On Friday morning between the hours of 9 and 10 o'clock we will offer this tremendous val-

> 6 rolls 15c



Heavy Quality Aluminum \$2.25 Was 1921's Price

Now 1.00 Extra heavy quality alum-

Silk Slip

inum with sun ray finish inside. Choice of many

"Honey Moon" French Crepe, Regular \$1.98 value



\$1.69 Pure dye, all silk, wash beautifully. Trimmed with beige Alencon pattern



Dining Room Suite complete with

9x12 Axminster Rug The new Antique Maple which composes this charming dining-room ensemble suggests all the beauty and splendor of the long ago. The set consists of eight pieces: a 54inch buffet; 6-foot extension table; 5 chairs and 1 server with tapestry upholstered seats. A 9x12 Axminster

Davenport and Chair Quality! Style! Make your room

attractive with this handsome living-room suite of handsome gray-taupe mohair. Pillow-arm davenport and button-back chair . . . reversible multi-colored cushions. Summer Sale price for the two remaining days only

**DURING THIS SALE** 

Bedroom Suite complete with Mattress and Spring

When you see this suite you will immediately want it for your new bedroom or the old one which you are refurnishing. Set consists of the Hollywood vanity and bench, chest, full size bed in walnut, spring and spring-filled mattress.

Ball Bearing Lawn Mower 1921's Price was \$11.00

Quiet and easy running! The 10½ inch wheels and 14-inch blades run on

**Print Pajamas** They're Regular \$1 Values One and Two Piece Styles

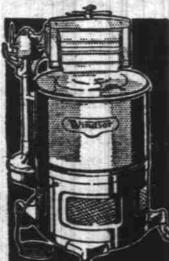
smooth ball bearings.

79c Women's novelty cotton pajamas - fast color prints. Wide legs, full cut.



SPECIAL ON THURSDAY AND FRIDAY ONLY!

## **Electric Washers**



Windsor Gyrator! Twice as Efficient as \$143.50 Washers of 10 Years Ago!

\$2.50 Down, \$5.00 a Month Small Carrying Charge

> It turns out a big tubful in from 5 to 7 minutes! No rubbing, even for grimy collars and cuffs. Nothing to catch or tear the sheerest

Tapestries

No home is complete without these popular imported wall hangings. Rich in color and pattern, Values from \$6.95 to \$22.50, Now

\$3.95 to \$12.50

Mesh Undies Of Cool and Durable Rayon! Bargains for Women, Misses Two for

Bloomers of new

garment. Porcelain enameled Step-ins, Pant Shorty



## Smart Dresses

9.98 was Considered a "Low Price for Dresses" Back in 1921!

Buy Yours the Last Day of Our Summer Sale

Think of getting fresh, new spring and summer frocks for ONLY \$3.95! Our buyers surprised even themselves when they got these excellent values! Cool, summery prints, vivid and pastel crepes. Popular rayons and new cottons.

Women's and Misses' Sizes

## Clearance of Radios

Complete with Tubes! Licensed by R.C.A.! 3 SCREEN-GRID AIRLINE Thrilling tone, selectivity and power. Only \$5 \$49.50 monthly. 8-TUBE WARD AIRLINE! Tone Control, three Screen-

Grid. Attractive. \$69.50 \$6:50 Monthly. 5-TUBE MIDGET RADIO The Airline Scout! A special Value! Pay only \$39.50 \$4.00 monthly.

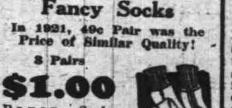
Buy any Radio here for Only \$2.50 Down!

Rayon Socks

with knit-in de-

signs. Merceriz-

ed tops, toes, heels. 10 to 12.



Decidedly new! A chair for \$1.00

a child so different from the old style rocker or straight chair. Walnut finish with arms, back and chair upholstered in gay print chiffon. Webbing construction. Valued to \$5.00,

Child's Chair

Special-Beginning at 10 a. m., Thursday, Brooms Regular 49c-19c Limit One to Customer MONTGOMERY WARD & CO

275 N. LIBERTY

OPEN EVENINGS BY APPOINTMENT

**PHONE 8774**