Thursday, Nov. 23, 1939

The Gold Hill News, Gold Hill, Oregon

Strange Facts Snooty Crooks Ruler's Job Risky **Begging Business**

Crooks have castes which they maintain even through many years of close association within prison walls. For example, in American penitentiaries, bank burglars look down upon house burglars, house burglars rarely speak to pickpockets and pickpockets regard forgers with contempt

Of the several hundred kings, emperors, czars and dictators who have ruled during the past 800 years, about one-third died violent deaths.

Professional beggars in New York city wheedle more than \$250,000 a week out of sympathetic donors. Many of the faster workers collect as much as \$300 every seven days, while one once "promoted" \$745 between Monday morning and Saturday night .--Collier's.

Dr. Pierce's Pleasant Pellets made of May Apple are effective in removing accumulated body waste.--Adv.

Hurting Ourselves

To be angry is to revenge the faults of others upon ourselves. -Pope.

CHARGED EVERYTHING



4

Clerk-That lady has such an electric personality. Proprietor - Too much so-she

charges everything.

A BIG PLAYER ALL RIGHT



First Student-How you can say that lummux is a big football player I can't see!

Second Ditto-You don't? Doesn't he weigh 250 pounds?

TOO TOUGH

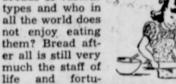




TEEN-AGE GIRLS ENJOY MAKING HOMEMADE BREADS (Recipes Below.)

Homemade Breads-Hot and Cold

Yes, even girls in the 'teen age or younger enjoy making homemade breads of various

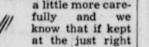


nately our modern up-to-date experimental food kitchens are constantly developing for all of us a large number of brand new-good-to-eat, hot or cold, bread recipes of the broadest possible variety.

The making of yeast breads the modern simplified way is certainly a far cry from some of the difficulties that our grandmothers or even our mothers may have experienced when they made it regularly-years ago.

In the first place, yeast is now readily obtainable both in moist or dry form. Furthermore we now know that we can help to regulate the rapidity with which the whole bread-making process can proceed by adding more or less yeast-more if we want to hurry the rising-less if there is no particular reason for speed.

Then too, we have learned to watch the temperature of the dough a little more care-



Lavish Embroidery Bespeaks Fashion Trend to Elegance

By CHERIE NICHOLAS



the loveliest that goes to parties during the winter social season. It subscribes to the embroidery vogue THIS is a season of elegancies in that the cunning little gray lida cloth jacket that is worn with it is and niceties such as bespeak gracious-lady fashions. One of the embroidered with sequins and gold surest signs that the luxury note is cord. It's a gay and very formal sweatbeing sounded is the lavish use designers are making of rich embroider that you see portrayed in the ery and other fastidious surface decoval inset. The sweater is of sheerorations, such as intricate applique knit fuchsia wool, tuned to evening design, exquisite beadwork and reformality with embroidery worked splendent sequin embellishment, with sparkling gold sequins in a leaf also (very important is the news) pattern. A foremost topic in fashion cir-

latest costume collections declare the revival of handsome old-fashcles is the floor-length evening coats ioned, now new-fashioned, passemade of handsome wool material. menterie. See centered in the group a gor-geous affair styled of red broad-Been treasuring for years a bit of precious passementerie that adorned cloth enhanced with massive gold grandmother's wedding gown, or applique done in gold kid with em-

perhaps her best Sunday-go-to-meeting dress? Now's the big moment to bring it out. If it is just a single ornament, applique it near your heart on your smartest blouse or frock and it will serve as effectively as a jewelry gadget. If it's two motifs of a kind you've hoarded, one flight she arrived just as you see her pictured to the right in the ilatop each sleeve will bring infinite style prestige to your best gown.

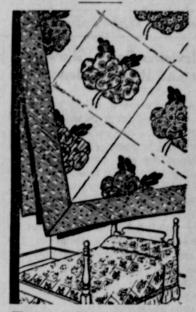
Embroidery is wielding its magic Madame Bruyere of the Maison Bruyere, for use in her talks be-fore the Four-H clubs throughout in every direction, enhancing with gaily decorated sleeves afternoon gowns of silk crepe, sheer wool or the United States. She stepped out

CLASSIFIED DEPARTMENT

GRASS SEEDS

MOUNTAIN BROME GRASS (Bromus Marginatus), The new upland pasture grass for better pastures, 10 lbs, \$2.50, E. W. KECK - RICE, WASH.

Brighten Your Room With Applique Quilt



These patches are so easy to apply you'll be surprised to see your bed of pansies grow so quickly. Pattern 2282 contains a Diagram of Block; accurate pattern pieces; directions for making quilt; illustrations; yardages.

Send 15 cents in coins for this pattern to The Sewing Circle Nee-dlecraft Dept., 82 Eighth Ave., New York, N. Y.



Human experience, like the stern lights of a ship at sea, illumines only the path which we have passed over .-- Coleridge.



(Makes 1 loaf) 1/2 cup shortening 1 cup brown sugar 21/2 cups bread flour 1/2 teaspoon salt 1 teaspoon cinnamon 1/2 teaspoon soda

3/4 cup sour milk

the sugar, flour, and salt, mixing very thoroughly. Reserve ½ cup of this mixture for top crumbs to be used on bread while baking. To the remainder, add the soda, baking powder, egg and sour milk and beat until batter is smooth. Pour into well-greased loaf pan, sprinkle sugar and flour mixture on top and bake 25 minutes in a hot oven (400 degrees). Raisins and nuts may be added if desired.

(Makes 18 rolls) 1 cup milk (scalded) 2 tablespoons sugar 1/2 teaspoon salt 1/4 cup fat 1 yeast cake 1/4 cup warm water Melted butter Granulated sugar Cinnamon temperature, nei-

Bishop's Bread.

1 teaspoon baking powder 1 egg

Cream shortening and slowly add

Hot Cinnamon Rolls. 3 to 4 cups general purpose flour Scald milk and add to it the sugar.

Place in refrigerator. When ready to bake, make into rolls and allow to rise in a warm place about 1 hour or until doubled in size. Bake in hot oven (400 degrees) approximately 20 minutes.



'You say you want a divorce on the grounds of cruelty?' "Yes, yer honor!" "What's your occupation?" "I'm only a lion tamer, sir."

How To Relieve Bronchitis

Bronchitis, acute or chronic, is an inflammatory condition of the mu-cous membranes lining the bronchial tubes. Creomulsion goes right to the seat of the trouble to loosen germ laden phlegm, increase secretion and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creemulsion with the understanding that you are to like the way it quickly allays the cough or you are to have your money back. CREOMULSION

for Coughs, Chest Colds, Bronchitis

47-39

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NO

Ash. Nº:

Good Counsel

For arms are of little avail abroad, unless there is good counsel at home.-Cicero.



Help Them Cleanse the Blood of Harmful Body Waste

Your kidneys are constantly filtering waate matter from the blood stream. But kidneys sometimes lag in their work-do not act as Nature intended-fail to re-move impurities that, if fetalned, may polson the system and upset the whole body machinery.

sison the system and upset the which by machinery. Symptoms may be nagging backache, arsistent heddache, attacks of dizzinees, itting up nights, swelling, puffiness ader the eyes a feeling of nervous axiety and Joss of pup and strength. Other signs of kidney or bladder dis-rder are sometimes burning, scanty of be frequent urination. There should be no doubt that prompt reatment is wiser than neglect. Use

There should be no doubt that prompt atment in wiser than neglect. Use ni's Pills. Doan's have been winning v friends for more than-forty years, ey have a nation-wide reputation. recommended by grateful people the natry over. Ask your neighbor!





ther too hot nor too cold, bread can be trusted to rise as. it should and to develop, while ris-

ing, the best possible homemade bread flavor.

Then we have learned some modern recipe adaptations of those never-to-be-forgotten butterscotch rolls, parker house rolls and coffee kuchens that our mothers used to make. All of which brings me to sharing with you now some of my favorite yeast and baking powder, hot and cold bread recipes. Here they are:

Yeast Bread.

- (Makes 3 medium loaves) 2 cups milk 1½ teaspoons salt 1½ tablespoons sugar 2 tablespoons shortening
- 2 cakes compressed yeast 1/2 cup lukewarm water 1/s cup bread flour

Scald milk and to it add the salt, sugar, and shortening. Cool until lukewarm. Soften yeast in warm water and add to the scalded milk mixture. Add just enough flour to make a stiff batter and beat well. Then add enough more flour to make a firm but soft dough. Mix well, turn out on a floured board, and knead until the dough is smooth and elastic and until small blisters form on the dough itself. Place in a well-greased bowl and brush with melted fat. Cover and place in a warm (not hot) place to rise. When dough has a little more than doubled in bulk, knead it down lightly and let it rise again. When light again, shape into loaves and place in well-greased bread tins." Grease top of til bread has again doubled in vol-ume. Bake 40-45 minutes in a hot oven (425 degrees).

Miracle Rolls.

- 2'cups boiling water ½ cup and 1 teaspoon sugar
- 1 tablespoon salt

1/3 cup fat 2 cakes yeast 1/4 cup lukewarm water 30

2 eggs 8 cups bread flour

Mix together boiling water, 1/2 cup sugar, salt, and fat and stir until dissolved. Cool until mixture is lukewarm. Dissolve yeast and remaining 1 teaspoon sugar in the luke-warm water and add to first mix-ture. Add eggs and one-half of the flour; beat thoroughly. Then add remaining 4 cups of flour. Mix well.

salt, and fat. Cool until luke-warm the and add* yeast which has been softened in the

to

ly,

warm water. Add a sufficient amount of flour enable handling as a dough. Knead , thorough-

and allow dough to rise until it doubles in volume. lightly, and allow the dough to dou-

Knead

ble in bulk a second time. Then knead lightly and roll dough into a sheet-1/2-inch thick. Spread with melted butter and sprinkle with cinnamon and granulated sugar. Roll like a jelly roll and cut in slices one inch thick. Place on a well-greased baking sheet and allow to rise until light. Bake in a hot oven (400 degrees) approximately 20 minutes. This basic recipe may be used to make any kind of coffee cake or sweet roll.

Pecan Muffins.

- (Makes 12 medium-sized muffins) 1/2 cup light brown sugar cup graham flour cup general purpose flour 1/2 teaspoon salt 4 teaspoons baking powder
- 1 cup milk 2 eggs

1/2 cup shortening (melted) 1/2 cup pecan nut meats (chopped)

Place brown sugar and graham flour in a mixing bowl and mix thoroughly. Mix and sift general purpose flour, salt, and baking powder and add to the brown sugar mixture. Beat milk and eggs together and to them add the melted shortening. Pour this liquid mixture into the dry ingredients and mix as gently as possible with a fork. Do not stir or beat. Add nut meats. Place in well-greased muffin tins and bake in a very hot oven (475 degrees) for approximately 15 minutes.

Better Baking.

This cook book contains an excellent collection of good-to-eat, new and different, yet easy to make, inexpensive recipes. Available, postage prepaid, at only 10 cents per copy, no one should miss this opportunity to secure it. Send 10 cents in coin to "Better Baking," care of Elea-nor Howe, 919 North Michigan Avenue, Chicago, Illinois.

(Released by Western Newspaper Union.)

21415

velvet, electrifying the formal evening gown with resplendent glittering note, adding intrigue to sports sweaters with yarn-worked posies, stressing the sumptuous trend in formal evening sweaters (now so stylish) with all sorts of dazzling gadgetry.

Speaking from the accessory standpoint, ornate with embroidery will your gloves and your handbag be this year, your mittens and your scarf, your wide corset-like girdle and even your chapeau will not be immune from the epidemic of embroidery.

The charming gold tissue lame

Breakfast Jacket

of the new one-side fringed apron type and an allover-embroidered gray coat by Bruyere. You sense the exquisite detail of the coat at first glance, and you are at once impressed with its quiet elegance. The embroidery reflects consummate art in its refined handling and although it is done in an allover patterning the effect is smartly conservative and practical because of the soft gray coloring of the em-broidery that blends into the back-

kid hat, in a snail design,

ground in perfect symphony. (Released by Western Newspaper Union.)

broidered accents.

And now comes the climax of our

story-the allover embroidered day-

time coat! When Jane Alden, Chi-cago stylist, flew back from Paris

following a week-end to week-end

Jewelry Vogue Is For Diamonds Now

Diamonds have entered a new era of popularity, both as jewelry and as personal possessions of marketa-ble value. In several style shows recently staged many of the mani-kins wore this sparkling type of jewelry in preference to the spectacular gold effects.

New ear-rings from a noted Paris house are called "opposites," in that one earring is a diamond flower set with sapphires, the other a sapphire surrounded by diamonds. Which do you wear in which ear? Well, that makes no difference, but to have a touch of sapphire blue repeated in your dress somewhere scores high in allure.

Diamonds can be worn for day or evening. One fine piece such as a brooch or a clip can be used on the coat lapel, at the neckline of a dress, at the center of the velvet neckband or even in the coiffure.

Leather Important In Style Picture

It has come to the point that suede is regarded as important a medium for wearing apparel and fetching accessories as any fabric might be. The loveliest suede items imaginable are being turned out-hats, bags, dresses, coats, bolero jackets, tai-lored classic jackets, and so on. Seeing that suede brings into the fashion picture a wealth of color un-surpassed, small wonder is it that it has come to be considered "tops' in fashion. Leather trappings on wool sports togs include smart leather buttons, stitched applique of leather, leather bindings, belts and an endless list of the uses of leather too numerous to mention.

Presume Ability

Men who undertake considerable things, even in a regular way, ought to give us ground to presume ability .- Burke.



Need More Than "Salve" To Quickly Relieve DISTRESSI

Quickly Relieve DISTRESS I Before you go to bed rub your throat, chest and back with warming, soothing Musterole. You get such QUICK relief because Musterole is MORE than "just a salve." It's a marvelous stimulating "counter-irritant" which helps break up local congestion and pain due to colds. Its soothing vapors ease breathing. Used by millions for over 30 years! 3 strengths: Regular, Children's (mild) and Extra Strong, 40^s. Hospital Size, \$3.00.



Conquering Fate

To bear is to conquer our fate. -Thomas Campbell.



You'll like the way it maps you back, ovemight, to the feeling of "rarin" to go" fitness and inside clean-linessi Heips eliminate the left-over wates that hold you back, cause headaches, indigestion, etc. Garfield Tea is not a miracle worker, but if CONSTIPATION bothers you, it will certainly "do wonders!" 10¢ and \$5 to drugstores — or WRITE FOR FREE SAMPLES of Garfield Tea and Garfield Headache Powders to GARFIELD TEA CO., Dept. 40, Brooklyn, N.Y.





The knitter who is thinking in

terms of Christmas presents for her friends will do well to take note of this winsome breakfast jacket. You can make it in no time, for it is

Dame Fashion Now Goes Star Gazing

It's star gazing we will be enjoying this winter, for the latest is star-shaped nailheads and sequins, scattered over bags, snoods, gloves, dresses and wherever spangled effects adorn. Silk prints with star patternings are also shown.

knitted in an easy effective drop

