

Here's Menu That Will Spare Time, Effort in Summer

By MRS. GAYNOR MADDOX

Too hot to eat! That really isn't true. What you mean is it is too hot for the family to eat the usual foods for more temperate days. On sizzling nights, serve a meal that tempts the wilted palate and also save the housekeeper from any extra cooking time in the kitchen. This menu is the type you want for torrid nights.

Melon balls in orange juice and gingerale, sliced cold tongue, potato salad, a bowl of salted cracked ice containing strips of celery, cucumber and rosettes of radishes, ice cream, chocolate chip cookies, coffee (hot or iced) and milk.

Chocolate Chip Cookies

(About 50 cookies)

One package (8 ounces) semi-sweet chocolate, 1 cup butter or other shortening, 1 cup granulated sugar, 1 cup brown sugar, firmly packed, 1 egg, well beaten, 1 cup sifted flour, 1 teaspoon salt, 1 teaspoon soda, 1 cup chopped nuts, 1 teaspoon vanilla.

Cut each small square of chocolate into 4 to 6 pieces. Cream butter, add sugars, and cream together until light and fluffy. Add egg and mix thoroughly. Sift flour once, measure, add salt and soda, and sift again. Add flour in two parts and mix well. Add cut chocolate, nuts and vanilla, and mix thoroughly. Drop from teaspoons on greased baking sheet 2 inches apart. Bake in moderate oven

(375 degrees F.) 10 to 12 minutes. Here's a master recipe for the automatic refrigerator using one of the many new prepared ice cream mixes.

Ice Cream

(1 1/2 pints)

One can liquid ice cream mix (vanilla, strawberry, chocolate, orange, pineapple, maple walnut, or tutti-frutti), 1/2 cup milk, 1 cup cream, whipped.

Empty contents of can of mix into bowl. Fill can with milk and then gradually add milk to mix, stirring until blended. Fold in whipped cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first half hour of freezing. Freezing time: 2 1/2 to 3 hours.

Evaporated milk may be substituted for milk and cream if desired. For the milk, substitute 1/2 cup evaporated milk; for the cream, substitute 1 cup of evaporated milk, which has been thoroughly chilled, then whip rapidly until stiff.

Menu

Breakfast: Orange and grapefruit juice, fried oatmeal, honey, coffee, milk.

Luncheon: Baked beans, celery, radish and green pepper salad, brown bread, apple sauce, tea, milk.

Dinner: Veal cutlet, lyonnaise potatoes, green beans, fresh berries and cream, angel food cake, coffee, milk.



ONCE IN DANZIG—A copper vessel for the ritual washing of the dead interests Joseph Wise, a rabbinical student who visited the Danzig Jewish community collection in New York. The collection, removed shortly before Germany took Danzig, includes more than 550 pieces of artistic and religious significance.

Photographer Sees Britain in Danger

HOLLYWOOD, June 28 (AP)—Cameraman Norman Alley, who photographed the Japanese bombing of the United States gunboat Panay in 1937, is back from Europe with a prediction that Germany will soon conquer the British Isles.

The conquest will begin within 10 days, he asserted, and will be complete ten days later.

"We must be impressed by the Nazi war machine," said Alley— "sufficiently impressed to begin preparing for any eventuality as fast and efficiently as possible."

"In Rotterdam I stood by and watched 276 blocks razed by the rain of Nazi death from the skies. And it only took ten minutes."

FIRST "HEAD" MAGAZINE

Nathan Allen issued the first phrenology magazine in the United States in Philadelphia, in

1838. The publication had a large circulation until its discontinuance in 1911.

MOVING THE EARTH

When you jump into the air, the earth gives you a certain amount of momentum, and, according to the third law of motion, you give an equal quantity of momentum to the earth, causing it to move an infinitesimal amount.

CHANGE COLOR OF SEA

In the Atlantic ocean, off the coast of North Carolina, channel bass travel in such huge schools that the water often is blood red with their coppery hue.



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MEAT SPECIALS

SATURDAY ONLY

Fresh Fruit & Veg.

Pot Roast . lb. 15c-16c

Leg o' Lamb . . lb. 24c

Shoulder of Lamb lb. 20c

Shoulder Veal Roast . . lb. 16c

Shoulder Veal Steak . . 2 lbs. 35c

1/4 or Whole Bacon lb. 17 1/2c

Watermelons Guaranteed Ripe Lb. 21 1/2c

Shafter White New Potatoes, 10 lbs. 25c

Firm Ripe Tomatoes 4 lbs. 19c

Extra Large Cantaloupes . . Each 10c

Sunkist, Size 344 Oranges 2 doz. 35c

SPECIALS FOR SATURDAY AND MONDAY

Florida Gold Grapefruit Juice 48-oz. Can 27c

Royal Club Hot Sauce 4 Cans 17c

M. J. B. Coffee 1 Lb. Can 27c

2 Lb. Can 53c

M.D. Tissue 3 Rolls 25c

Sunshine or National Biscuit Crackers 2 Lb. Box 29c

Lux Toilet Soap 3 Bars 21c

Meco Brand, Halves Yellow Cling Peaches No. 2 1/2 Can 15c

Ivory Flakes Large Package 23c

Royal Gelatin or Pudding 4 Packages 17c

Royal Club, Plain or Iodized Salt 2 Lb. Boxes 17c



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Cherries Fitting for Fourth Of July Dessert Patriotism

By MRS. GAYNOR MADDOX

NEA Service Staff Writer

For Fourth of July desserts, cherries are patriotic. They are bright red, full of flavor and 100 per cent American in popularity. Pies, of course, puddings, too, and even this simple dessert made with bread, will turn the cherry season into a national spree.

CHERRY BREAD PUDDING

(Serves 4 to 6)

One quart bright red fresh cherries, 1 cup sugar, 6 slices bread, well buttered. Stone cherries. Add sugar. Place in enamel or glass saucepan and bring to boiling point. Cook rapidly until tender and the juice is clear.

Remove crusts from slices of bread. Butter bread well. Use pudding dish. Cover sides and bottom with the buttered bread slices. Add the cherries and cover with more buttered bread. Place weight on top of pudding and chill several hours until the bread has absorbed the cherry liquid. Unmold. Serve with cream or ice cream.

Here's one of those rich cherry cakes which remind us of the good old days in once happy Europe.

EUROPEAN CHERRY CAKE

(6 to 8 Servings)

One and one-half cups zwieback crumbs, 1 cup sugar, 1/2 teaspoon cinnamon, 1/2 cup melted butter, 3 eggs, 2 1/2 cups sour cream, 2 cups pitted cherries.

Combine the zwieback crumbs, 1 cup sugar and cinnamon to-

gether, working well with tips of fingers. Use a 9-inch pudding dish. Press the mixture against sides and over bottom to form crust, about 1 inch thick.

Chill crust for 2 hours in refrigerator. Beat the eggs. Add sour cream, sugar, and pitted and drained cherries. When thoroughly mixed, turn into the zwieback crust. Bake in moderate oven (325 degrees F.) until the cherry custard is firm. Chill and serve cold either plain or with thick cream.

MENU

BREAKFAST: Sliced bananas, oatmeal, honey, coffee, milk.

LUNCHEON: Cream of to-

mato soup, salted cheese crackers, baked apple, gingerbread, tea, milk.

DINNER: Veal loaf, baked potatoes, peas in cream, watercress salad, cherry bread pudding, cream, coffee, milk.

MEAT LOSES FLAVOR

Meat is man's favorite food at ordinary altitudes, but it becomes distasteful to mountain climbers at heights of more than 20,000 feet. The distaste is due to effects of the altitude upon the thyroid gland. Experienced climbers, during an attempted ascent of Mount Everest, developed such a dislike for meat, that they carried on their gruelling climb with diets of milk, biscuits, strawberry jam and tea.

NAME BLAST FURNACES

Early iron makers often named their blast furnaces after their wives or children. In the United

Do you want a second helping too, Daddy?"

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For home-made ice cream at its delicious best, use Schilling's pure Vanilla. The delicate, exquisite flavor will not freeze out. A favorite for more than half a century.

States, there were nine named Grace, five named Fanny, and four each named Elizabeth, Emma, Lucy and Rebecca.



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San Francisco, California

Frosted Sandwich Cakes Excellent for Porch Party

By MRS. GAYNOR MADDOX

Teatime sandwiches garnished with rosebuds; Sounds giddy. But in summer, a touch of giddiness fits comfortably into the picture. Let's try a few "frosty" sandwich cakes for the next porch tea party.

Frosty Sandwich Cakes

Allow three slices of bread for

Menu

Breakfast: Grapes, bacon roll, apple jelly, coffee, milk.

Luncheon: Cream of potato soup, hard rolls, sponge cake with blackberries, tea, milk.

Dinner: Beef liver loaf, creamed potatoes, stewed tomatoes and onions, molded grapefruit salad, cherry pie, coffee, cheese, milk.

each serving (white and whole wheat slices may be used alternately). Butter bread and spread two of the slices with contrasting sandwich fillings. Put the three slices together, sandwich fashion. Wrap in waxed paper and chill thoroughly in refrigerator.

When chilled, remove crusts with a sharp knife, and "frost" the top and sides with cream

ICC REFUSES TO ALLOW RATE CUT

WASHINGTON, June 28 (AP)

The Interstate Commerce Commission refused today to permit 4 railroads to make reductions of five to 37 cents per hundred pounds in freight rates on mixed carload shipments of merchandise between Seattle and Tacoma, Wash., and Portland, Ore., Columbia Junction, Longview, and Vancouver, Wash.

The Union Pacific, Chicago, Milwaukee, St. Paul & Pacific, Great Northern and Northern Pacific, proposed the reductions to attract traffic now moving by other forms of transportation.

"The evidence as a whole indicates that the losses in respondents' (railroad) revenues resulting from the reductions probably would exceed the gain from any additional traffic that might be secured by these rates," the commission said, "and considering the carriers' revenues, the deficit would have to be made up from other traffic."

In another decision the ICC authorized the Union Pacific to reduce rates five to 16 cents per hundred pounds on bags and bagging, in less than carloads, from Seattle to destinations on its lines in Oregon, Idaho, Wyoming, and Utah. The new rates from Seattle will be six cents higher than those from Portland.

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\$1.00 Value Barbasol New Gem Razor with 5 blades 59c	35c Lifebuoy Shav. Cr. 23c	35c Vicks Vapo Rub 27c	75c Bayer Aspirin (100) 59c	New Listerine Tooth Paste 75c Value Only 49c	\$1.25 PETROLAGAR 89c	KOTEX, 3 doz. 57c	50 LYONS Tooth Powder 33c	KLEENEX (500) 28c	50c Woodbury's Creams 39c	60c Syrup of Figs Calif. 49c
75c Squibb Mineral Oil 59c	25c CARTERS LITTLE LIVER PILLS 19c	35c Colgate Dental Cream 20c Size 2 for 29c	75c Baume Bengue 59c	Squibb Dental Cream Reg. 40c Size 2 for 59c	40c CASTORIA 31c	35c Quest 31c	50c Jergens Lotion 39c	\$1.25 Saraka 98c	65c POND'S Creams 39c	25c Ingram Shaving Cream 29c

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