

On account of the many inquiries regarding the recipes used by Mrs. Vaughn at the Capital Journal Home Economics School this week, arrangements have been made to supply without charge to out-of-town subscribers and others who have been unable to attend, the recipe leaflet distributed. Simply send request with your name and address to the Capital Journal is all that is necessary.



**LAST LESSON BEST**

(Continued from Page Six.)  
 In desired quantity may be added. Nuts or shredded coconut may also be added.  
 If whipping cream is not available plain coffee cream may be used and then one tablespoonful of crisco and one-fourth teaspoonful salt added.

**Lemon Queens.**  
 7 tablespoonfuls crisco, 1 cupful sugar, 4 eggs, 1 lemon, 1-4 cupfuls flour, 1-2 teaspoonful soda, 1 teaspoonful baking powder.  
 Cream crisco and sugar. Add beaten egg yolks, the grated rind of lemon and 2 tablespoonfuls lemon juice. Sift together flour, baking powder and soda, beat into first mixture and lastly add beaten egg whites. Bake in small pans. Frost top of each cake with boiled icing and sprinkle with chopped pistachio nuts. This will make fifteen small cakes.

**Escalloped Tomatoes.**  
 Rub the contents of a can of tomatoes through a colander. Season with 2 teaspoonfuls of sugar and salt and pepper to taste. Put a layer of tomatoes in a criscoed pudding dish, sprinkle with breadcrumbs and bits of butter. Add more tomatoes, alternating with layer of crumbs until the dish is full, having criscoed crumbs for the top layer. Place the dish in the oven cover for one-half hour, uncover and brown.

**Salmon Cutlets.**  
 Mix equal parts of cold flaked salmon and hot mashed potatoes. Season with salt and pepper. Shape in form of cutlets, dip in crumbs, egg and crumbs again, fry in deep crisco hot enough to brown a cube of bread in forty cuts. Arrange in a circle, having outlets overlap one another on a folded napkin. Garnish with parsley.

**Brown Sugar Icing.**  
 1-2 cupful granulated sugar, 1-2 cupful hot water, 1-2 cupful brown sugar, 1 teaspoonful crisco, 1-4 teaspoonful salt, 1 ounce chocolate, 1 teaspoonful vanilla.  
 Melt granulated sugar in a saucepan, add water gradually, then the brown sugar, crisco, salt and chocolate. Cook to the soft ball stage. Remove from the fire, add vanilla, beat until creamy and spread on cake.

**Ginger Puffs.**  
 4 tablespoonfuls crisco, 1-2 cupful sugar, 1 egg, 1-2 cupful molasses, 1-2 cupful warm water, 2 cupfuls sifted flour, 1 teaspoonful soda, 1 teaspoonful ginger, 1-2 teaspoonful salt, 1-3 cupful chopped raisins.  
 Cream crisco and sugar, add egg beaten light, add molasses and water. Sift dry ingredients and add to mixture. Lastly add raisins. Bake in well criscoed gem pan.

**Orange Cake.**  
 1-2 cupful crisco, 1-2-3 cupfuls sugar, yolks 5 eggs, 2-1-2 cupfuls flour, 2 teaspoonfuls baking powder, 1-2 teaspoonful salt, 1-2 cupful cold water, 1-2 cupful orange juice and some grated rind, whites 5 eggs.  
 Cream crisco and sugar together. Add egg yolks. Sift with liquid to creamed mixture. Add grated orange rind. Lastly fold in egg whites and bake in

layer pans in quick oven for 20 minutes.

**Filling for Orange Cake.**  
 1 egg white, 1 orange, juice and grated rind, XXXX sugar.  
 Beat egg white and juice together. Add gradually rind and sufficient sugar until stiff enough to spread.

**Stuffed Onions.**  
 Peel the onions, scoop out the portion in the center, parboil for 5 minutes. Turn upside down to drain. Fill with stuffing made of equal parts of minced nuts or meat and soft breadcrumbs and the onion taken from the center, chopped fine. Add salt, pepper and melted crisco. Fill onion heaping full and cover with criscoed breadcrumbs. Put in pan with one inch of water and bake until tender.

**Mint Sherbet.**  
 3-4 pound sugar, 1 quart water, 6 long stalks of mint, 4 lemons.  
 To the sugar add stalks of mint and crush with a wooden pestle. Pour on the cold water and lemon juice and after an hour strain and freeze, adding a little green color paste as the mixture is put in the freezer.

**Chicken Salad with Almonds.**  
 1 hen, 1-2 lb. almonds blanched, 3 stalks celery, criscoed salad dressing.  
 Steam or stew chicken until tender having when ready to take from fire one quart or more of stock. Cut chicken and celery same size. Cut almonds lengthwise into two or three pieces. Mix lightly together and add enough criscoed dressing to season well. Serve on lettuce with mayonnaise or some kind of dressing with whipped cream. Stuffed olives may be added.

**Apple Sauce Cake.**  
 1-2 cupful crisco, 1-1-2 cupfuls sugar, 2 eggs, 2-1-2 cupfuls flour, 1 teaspoonful baking powder, 1-2 teaspoonful salt, 1 cupful sour apple sauce, 1 teaspoonful milk, 1 cupful nuts, 1-2 cupful raisins.  
 Cream crisco and sugar. Add eggs without beating. Sift dry ingredients and add alternately with the apple sauce, with which the soda has been mixed. Add nuts and raisins last. Bake in layer tins.

**Filling for Apple Sauce Cake.**  
 1 egg white, crisco, 1 teaspoonful salt, XXXX sugar.  
 Place egg white in cup and fill with creamy crisco. Add salt. Place mixture in bowl. Add sugar until stiff enough to spread.

**Delmonico Pudding.**  
 2 cupfuls milk, 2 egg yolks, 1-2 cupful sugar, 2 tablespoonfuls Knox gelatine softened in 1-4 cupful cold milk, 1 teaspoonful vanilla, 1-8 cupful sherry wine, 2 egg whites, 1-2 pint whipped cream, Macaroons, crystallized cherries.  
 Heat 2 cupfuls milk to the boiling point in double boiler. Beat the yolks of eggs very light and beat into them the sugar, add this to the hot milk and cook until the custard coats the spoon. Take from the fire, add gelatine, which has been softened in 1-4 cupful cold milk. Add vanilla and sherry wine and let cool. Beat the whites of eggs stiff and fold into them the whipped cream. When custard begins to set, fold into it the cream and whites of eggs and put into a mold. Mold with alternate layers of broken macaroons and crystallized cherries.

**Grapefruit Salad.**  
 1-2 box gelatine, 1 pint strong lemonade, pulp of three grapefruits, 1 cupful dressing salad.  
 Soak gelatine in 1-4 cupful water. When soft add to lemonade and bring to a boil. Chill and when it is beginning to congeal, add the grapefruit pulp, and boiled dressing. Put in criscoed molds and pack in ice and salt for 3 hours.

**Chocolate Balls (Steamed).**  
 1-2 cupful crisco, 1 cupful sugar, 3 eggs (yolks), 3 tablespoonfuls sweet milk, 2 squares melted chocolate, 1-2 cupfuls flour, 2 teaspoonfuls baking powder, 1 teaspoonful salt, 3 egg whites.  
 Beat egg yolks, sugar and crisco, add milk and chocolate. Beat in flour, baking powder and salt. Beat whites and add to pudding. Fill criscoed ramekins and steam 20 minutes. Serve with fruit sauce.

**Boston Brown Bread.**  
 1-1-2 cupfuls cream cornmeal, 1-2 cupfuls graham flour, 1 teaspoonful salt, 1-2 teaspoonfuls soda, 3-4 cupful sorghum molasses, 1-3 cupfuls buttermilk, 1 tablespoonful melted crisco.  
 Sift together dry ingredients, add molasses, buttermilk and crisco. Put in one pound molds, well criscoed and steam in fireless cooker for three hours. Remove from can while hot and place on wire trivet to cool.

**Individual Lemon Pies.**  
 Filling: 3 tablespoonfuls crisco, 3 eggs, 1-2 cupfuls sugar, 1-2 lemon, 1-2 cupfuls milk, 6 tablespoonfuls flour, 1 teaspoonful salt.  
 Cream crisco, beat egg yolk, add 3-4 cupful sugar to each mixture, then beat the two together. Add juice of 1-2 lemons and a small quantity of the grated rind. Stir milk into flour until

smooth, add salt. Add this to first mixture. When thoroughly blended fold in whites of 3 eggs beaten dry.  
 Line 1 dozen individual tins with flake pastry. Pour in lemon filling, place in hot oven. Reduce heat when crust begins to brown and before the filling boils. Bake until firm in the center.

**Chocolate Pie.**  
 3-4 cupful flour, 2 cupfuls milk, 4 tablespoonfuls grated rind, 3-4 cupful sugar, 3 egg yolks, 1-2 teaspoonful salt, 1 teaspoonful vanilla, speck cinnamon.  
 Mix flour with 1 cupful cold milk, scald remainder of milk, add to flour mixture and cook 30 minutes in double boiler. Melt the chocolate, add half the sugar and add to flour and milk. Beat egg yolks and add remaining sugar and salt. Pour cooked mixture over eggs, return to double boiler and cook few minutes. Pour into bak. pie crust, cover with meringue, brown in oven. Serve cold.

**Sauce for Melba Tarts.**  
 To the juice from one can of fruit, add 1 cupful sugar and slice of lemon, boil until a thick syrup. To be used as a sauce on fruit tarts.

**Boiled Salad Dressing.**  
 1 cupful sugar, 1 tablespoonful salt, 1 teaspoonful mustard, 1 teaspoonful pepper, 1-4 teaspoonful paprika, 8 egg yolks, 1 cupful cream, 3 cupfuls vinegar, 3-4 cupful crisco.  
 Place in double boiler the dry ingredients, stirring well together. Beat in egg yolks until mixture is smooth. Stir in cream, mix well and let come to a boil. In another pan boil the vinegar and crisco. When boiling, pour over the egg mixture, stir well and boil until well mixed. Place in jars to keep cool.

**Apple Sauce Cake.**  
 1-2 cupful crisco, 1-1-2 cupfuls sugar, 2 eggs, 2-1-2 cupfuls flour, 1 teaspoonful baking powder, 1-2 teaspoonful salt, 1 cupful sour apple sauce, 1 teaspoonful milk, 1 cupful nuts, 1-2 cupful raisins.  
 Cream crisco and sugar. Add eggs without beating. Sift dry ingredients and add alternately with the apple sauce, with which the soda has been mixed. Add nuts and raisins last. Bake in layer tins.

**Filling for Apple Sauce Cake.**  
 1 egg white, crisco, 1 teaspoonful salt, XXXX sugar.  
 Place egg white in cup and fill with creamy crisco. Add salt. Place mixture in bowl. Add sugar until stiff enough to spread.

**Delmonico Pudding.**  
 2 cupfuls milk, 2 egg yolks, 1-2 cupful sugar, 2 tablespoonfuls Knox gelatine softened in 1-4 cupful cold milk, 1 teaspoonful vanilla, 1-8 cupful sherry wine, 2 egg whites, 1-2 pint whipped cream, Macaroons, crystallized cherries.  
 Heat 2 cupfuls milk to the boiling point in double boiler. Beat the yolks of eggs very light and beat into them the sugar, add this to the hot milk and cook until the custard coats the spoon. Take from the fire, add gelatine, which has been softened in 1-4 cupful cold milk. Add vanilla and sherry wine and let cool. Beat the whites of eggs stiff and fold into them the whipped cream. When custard begins to set, fold into it the cream and whites of eggs and put into a mold. Mold with alternate layers of broken macaroons and crystallized cherries.

**Grapefruit Salad.**  
 1-2 box gelatine, 1 pint strong lemonade, pulp of three grapefruits, 1 cupful dressing salad.  
 Soak gelatine in 1-4 cupful water. When soft add to lemonade and bring to a boil. Chill and when it is beginning to congeal, add the grapefruit pulp, and boiled dressing. Put in criscoed molds and pack in ice and salt for 3 hours.

**Japanese Fritters.**  
 12 strips of dry bread, 2 eggs, 1-2 teaspoonful vanilla, 1 cupful milk, 1-4 cupful salt, 1 tablespoonful sugar.  
 Cut bread 1-2 inch thick, linc wide and 4 inches long. Beat eggs slightly, add vanilla, milk, salt, and sugar. Lay bread strips in mixture until they have absorbed it, drain, roll in breadcrumbs and fry in deep crisco hot enough to brown a crumb of bread in forty counts serve with maple syrup.

As announced by Mrs. Vaughn, the following recipes were demonstrated by her today at the Capital Journal Better Foods, Better Homes school:

**Egg Outlets.**  
 8 hard cooked eggs.  
 Paprika.  
 1 cupful white sauce.  
 1-2 teaspoonful onion juice.  
 Chop the eggs, sprinkle with paprika, pour over white sauce, add onion juice, stir well, place on flat dish which has been previously criscoed. When cold form into outlets, roll in breadcrumbs, dip in raw egg diluted with 1 tablespoonful of water. Fry in deep crisco heated until a cube of bread will brown in 40 counts. Drain on paper and serve with cream sauce.

**White Sauce for Egg Outlets.**  
 2 tablespoonfuls crisco.  
 4 tablespoonfuls flour.  
 3-1 tablespoonfuls salt.  
 1 pepper.  
 1 cupful milk.  
 Melt the crisco, add the flour, stirring constantly until the sauce thickens. Season, cook until sauce is of desired consistency.

**Fruit Muffins.**  
 1-4 cupful crisco.  
 1-4 cupful sugar.  
 1 egg.  
 2 cupfuls flour.  
 2 teaspoonfuls baking powder.  
 1-2 teaspoonful salt.  
 3-4 cupful milk.  
 1-2 teaspoonful extract.  
 1 cupful blueberries or 1-4 cupful seeded raisins.  
 Cream crisco and sugar, add egg. Sift dry ingredients, add alternately with milk. Add extract. Add fruit which has been chopped. Bake in muffin tins. This makes 12 muffins.

**Peanut Cookies.**  
 1-4 cupful crisco.  
 1-2 cupful sugar.  
 1 egg.  
 1 cupful flour.  
 1-2 teaspoonful baking powder.  
 2 tablespoonfuls milk.

3-4 cupful peanuts.  
 Cream the crisco and sugar, add slightly beaten egg. Sift dry ingredients and add alternately with the milk. Add nuts pounded fine at the last, reserving a few halves for the tops of the cookies. Drop by teaspoonfuls on criscoed making tin. Do not place too close together. This mixture will make 24 cookies.

**Tomato Cheese.**  
 1 can Campbells tomato soup, 1 lb. sharp ches cut in small cubes, 2 tablespoonfuls crisco, 1 tablespoonful Worcestershire sauce, salt and pepper to taste, 2 eggs.  
 Place soup in double boiler. When heated through add cheese and stir until melted. Add crisco and season. Just before removing from fire, add eggs. Beat well and pour over slices of toast.

**Fluffy Boiled Frosting.**  
 3-4 cupful granulated sugar, 1-3 cupful water, 1 egg white.  
 Melt sugar in boiling water, stirring until sugar is melted. Wash down the sides of the saucepan, to remove grains of sugar, cover and let boil for three minutes. Uncover and boil to 240 degrees F. Beat the white of the egg quite light, pour slowly over the syrup beating constantly. Use when cool enough to hold its shape.

**THE CHURCHES**

**Free Methodist.**  
 No. 1228 North Winter street. Sunday services: Sabbath school 9:45. Preaching at 11 a. m. and 7:45 p. m. Prayer meeting Thursday 7:45 p. m. W. J. Johnston, pastor.

**Salvation Army.**  
 Sunday services as follows: Knee drill, 9:30 a. m. Sunday school and Bible class, 10:30 a. m. Christian praise meeting, 3 p. m. Y. P. L., 6:15 p. m. Salvation meeting, 7:45 p. m. Week night services every night except Monday and Thursday. Capt. and Mrs. Kelso.

**Commons Mission.**  
 No. 241 State street. Sunday meeting as usual, commencing at 3:30 p. m. with a song service, followed by Rev. Wells, of the Nazarene church, in a gospel message. Mr. Wells is the new appointment to the Nazarene church. Tuesday and Friday evening meetings as usual. All are welcome to these services. Mr. and Mrs. F. W. Carpenter, in charge.

**Swedish Tabernacle, M. E.**  
 Corner South Fifteenth and Mill streets, Rev. John Ovall, minister. Children's day program at 2:30 p. m. Preaching at 3:30 and 8 p. m. Ladies' Aid society "Dorkas" will meet at the church next Tuesday, June 13, at 2 p. m. Mrs. Anton Christensen will be the hostess. All Scandinavians are most cordially invited to all these services.

**First Christian.**  
 Corner High and Center streets, F. T. Porter, minister. Bible school at 9:45 a. m., Dr. H. C. Epley, director. Great orchestra, classes for all. Auto truck leaves West Salem at 9:10 a. m., High-land at 9:30 a. m., 11:00 a. m., 7:30 p. m. and 8 p. m. Worship and sermon on subject, "Christ and Confessionism" 6:45 p. m., C. E. 7:45 p. m., Sermon subject, "Brains." Large chorus. Stereopticon. Views on Columbia highway.

**St. Paul's Episcopal.**  
 Robert S. Gill, rector. Holy communion 7:30 a. m. Choral celebration 11 o'clock. Evensong and address 7:30 p. m. Sunday school 9:45 a. m. Also sermons and especially attractive music.

**Unitarian.**  
 Corner Cottage and Cheneketa, Rev. R. F. Fischer, pastor. Sunday school at 9:45 a. m. The children will present a program in observance of Flag Sunday and Flower Sunday. The parents are invited to be present during the program. Church services at 11 o'clock. Dr. J. D. Corby, of Portland, will occupy the pulpit. All friends of liberal religion invited.

**Reformed.**  
 Services at the Reformed church, corner of Capital and Marion streets: Sunday school, 10 a. m. German service and Communion, 11 a. m. English service, 7:30 p. m. M. Denny, pastor.

**First Congregational.**  
 James Elvin, pastor. Sunday school meets promptly at 10 o'clock. W. D. Staley, superintendent. Morning services at 11 o'clock. Music by choruses choir, Wm. McGilchrist, Sr., director. Children's day will be observed at morning and evening service. Subject morning sermon, "The Coronation of Childhood." Christian Endeavor meeting at 6:30 o'clock. Pleasant Sunday evening service at 7:30. Special program by members of Sunday school. W. L. Staley, superintendent of the school will be in charge. Vocal and instrumental music recitations and dialogues. Motion pictures. Everybody invited and everybody welcome. Tuesday evening members and friends of church chorus choir, Women's Union and Men's club will hold a picnic on the lawn at the home of Mr. and Mrs. E. A. Miller, 1506 South High street, opposite Lincoln school.  
 There will be singing, music, games, speeches and dinner will be served on the lawn promptly at 6:15. Thursday evening meeting at 8 o'clock. Subject "Paul Before the Council."

**United Evangelical.**  
 Cottage and Center streets, G. L. Lovell, pastor. Sunday school at 10 a. m. Preaching at 11 a. m. "Think on These Things." The K. L. of C. E. will be omitted. The evening service will be from 7 to 8 p. m. The fire of last Sunday has made the church unfit for use. The services this Sunday will be held under the trees at the rear of the church. Comfortable seats will be provided and everyone is invited to this out-door meeting.

**Out-door Service.**  
 The fire of last Sunday afternoon damaged the United Evangelical church so badly that services cannot be held in it until repaired. At a meeting of the officials of the church this week, a building committee consisting of the following were elected: S. C. Ralston, H. S. Macey, S. P. McCracken, Oliver

Beers and the pastor, G. L. Lovell. Plans are being made to undertake the work of remodeling the old church at once.  
 Until a temporary place of worship is secured the services on next Sunday will be held under the trees at the rear of the church. Comfortable seats will be arranged for all. It should be old or rainy the services will be held in the rooms of the Misses Caschere's kindergarten school, 388 North Winter street. The usual services will be held except the K. L. of C. E. service. The evening hour of worship will be held from 7 to 8 p. m.

**First Baptist.**  
 Corner Marion and North Liberty streets, Rev. G. F. Holt, D. D., pastor. Sunday school at 9:45 a. m. Publish worship at 11 a. m. and 8 p. m. Young people's meeting at 7 p. m. Morning topic "The Buried Bible," an object talk. Evening, "The Story of a Man With an Excellent Spirit." The public is cordially invited to all these services.

**Associated Bible Students (I. B. S. A.)**  
 Will hold regular weekly Bible study in upstairs hall, southwest corner High and Ferry streets, Sunday at 10 o'clock a. m. All Bible students welcome. No collection.

**Lutheran.**  
 East State and Eighteenth streets, G. Koehler, pastor. Sunday school in German and English at 10 o'clock. Divine service at 10:30 a. m. Subject "The Pentecostal Plan." Luther league at 7:15 p. m. Evening service in English 8 o'clock.

**Court Street Christian Church.**  
 An attractive program has been prepared in honor of Children's day at the Court street Christian church. The exercises will be held Sunday evening, Rev. Frank E. Jones, the new pastor of the church, will preach in the morning on "Dr. Rignhart in Tibet," a missionary story. In the evening his subject will be "God's Two Witnesses." A chart will be used to illustrate the evening sermon. The public is cordially invited to all services.

**Leslie Methodist Episcopal.**  
 Bible school, 9:45 a. m., Joseph Barber, superintendent. Morning worship 11 o'clock. Epworth League, 7 p. m., topic, "The Ministry of Good Cheer," leader, Miss Florence Miller. Evening worship, 8 o'clock. Prayer meeting, Thursday evening 8 o'clock. Third quarterly conference, Monday evening 8 o'clock. A cordial invitation is extended to all to attend these services. J. C. Spencer, pastor.

**First Methodist Episcopal.**  
 Corner State and Church streets, Richard N. Avison, minister. 9:00 a. m., Class meeting. 9:45 a. m., Sabbath school, Messrs. Schramm and Gilbey, superintendents. 11:00 a. m., Morning worship, by pastor. "Another World" by C. D. Burns, and "The War and Its Issues," by Oman recently from the publisher. Thoughts suggested by these books and bearing upon current international questions will be presented in the evening sermon by the pastor, Carl H. Elliott, at 7:45 o'clock.  
 In the morning a Children's day program will be given. An object lesson by the pastor and the presentation of

rewards to 30 members of the Junior congregation who have been regular attendants since October will be a feature. Old and young invited.

**Rural Congregational.**  
 East of State fair grounds, H. C. Stover, minister. Children's Day program by the children of the Sunday school at 11 a. m. Sunday school at 10 a. m. Christian Endeavor at 7:30 p. m. H. C. Stover, minister.

**Central Congregational.**  
 Corner South 19th and Ferry streets. Sunday school at 10 a. m. Junior Christian Endeavor at 6:30 p. m. The Senior Endeavor at 7:15 p. m. The Children's Day program at 8 p. m. Prayer service Thursday 8 p. m. H. C. Stover, minister.

**South Salem Friends.**  
 Corner of South Commercial and Washington streets. Bible school at 10 a. m., B. C. Miles, superintendent. Meeting for worship and preaching at 11 a. m. and 8 p. m. C. E. at 7 p. m. Prayer meeting at 7:45 p. m. Thursday. Song practice following.

**JUDGE GALLOWAY TALKS**  
 The annual reception for the pioneer women of Polk county was held by the Dallas Women's club Tuesday. An address was delivered by Judge Galloway of Salem, a native of Polk county. The official report of the meeting will be printed next week.—Polk County Observer.

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special selections on the pipe organ as follows: Symphony (Allegro) Widow; Romance—Lemore; Offertory—Batiste; Overture—Van Weber.

**W. C. T. U.**  
 There will be no meeting at Ramp Memorial hall Sunday on account of the lecture given at the armory by Frank Willard Emerson, at 3 o'clock. Your presence is desired.

**German M. E.**  
 Corner Thirteenth and Center streets, A. J. Weigle, minister. Sunday school at 10 a. m., Henry Gralapp, superintendent. Public worship at 11 o'clock. Epworth League at 7:15 p. m. and sermon at 7:45 p. m.

**First Presbyterian.**  
 Why do men not prepare to fight for their church or their trade union as they do for the state? Moral principles are binding upon the state as well as upon individuals. Has the church not erred in emphasizing ritual and ceremony rather than purity and justice? These are some topics that are suggested in two books, "The Morality of Nations," by C. D. Burns, and "The War and Its Issues," by Oman recently from the publisher. Thoughts suggested by these books and bearing upon current international questions will be presented in the evening sermon by the pastor, Carl H. Elliott, at 7:45 o'clock.  
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