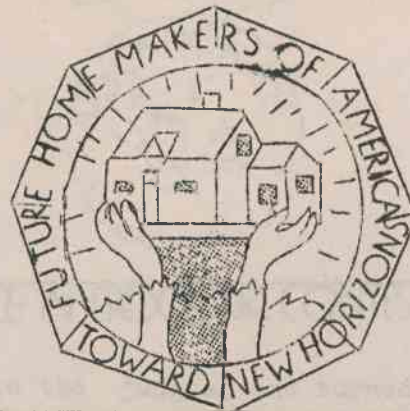


"EAT IT UP
WEAR IT OUT



MAKE IT OVER
OR DO WITH OUT

An Expert Saleswoman

Jane Brown had three boxes of beautiful cards that she wanted to sell. There were lots of people on her block, so maybe they would buy them. There were birthday, get well, sympathy, and many others. The first thing she was going to do was to write what she would say.

"Good afternoon, Mrs. Jones. I have some cards here I'm sure you will be interested in. Our class is trying to sell the most so that they will be given a party. There are sixteen cards in a box for only one dollar. You may buy as many boxes as you wish."

When she had finished, she read it to her family.

Jane went in haste to her neighbor's home and knocked on the door.

"Mrs. Jones?" she inquired.

"Yes, I'm Mrs. Jones."

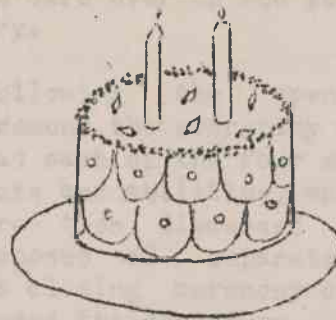
Jane held out the box. "I have---some---ca---rds. Well---t---hey are for----- It's t---t---his way?"

Finally Jane said, "Would you like to buy some cards?"

Mrs. Jones replied, "May I see them?"

Jane answered, "Of-course." After seeing them, she gave Jane a dollar.

Jane had made a sale. MLP



Dept. Furnishes Cake

For the cake walk at the last P.T.A. meeting, the tenth home ec. girls made a cake.

This cake, made of Lady Baltimore batter, had a lemon filling and was covered with seven-minute white frosting and plain gold colored icing for decoration.

Two white candles were centered on it.

Kay Frances and Barbara Wells of the third and first grade won the cake.

Class Sell Cards

For the purpose of raising money for new equipment, all classes of the home ec. department, one, two, and three, are selling all-occasion cards.

Money raised will go toward buying a new refrigerator. If there is not enough, smaller equipment will be purchased.

Seven Minute Frosting

- 2 egg whites unbeaten
- 1 1/2 cups sugar
- 5 tablespoons water
- 1 1/2 teaspoons light corn syrup
- 1 teaspoon vanilla

Combine egg white, water, sugar, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover top and sides of two 9-inch layers, or top and sides of 8 by 8 by 2-inch cake (generously), or about 2 dozen cup cakes. This frosting may be varied by folding in chipped nutmeats, Baker's coconut, or pieces of dried or canned fruits, or by tinting delicately with colorings.

The class having the highest per cent of sales will be given a party.

The last box of cards sold will determine the closing date of the contest.