An Educated Person

A University of Chicago professor recently propounded 12 questions to one of his classes, adding his personal opinion that anyone answering them in the affirmative constituted an educated person. The list deserves serous scrutiny. How do his love in a little child? queris imprss you?

1. Has education given you you in the street? sympathy with all good causes and made you eager to espouse and happy in the meanor drud- the purpose of marketing their geries of life? them?

2. Has it made you public spirited?

3. Has it made you brother to alone? the weak?

4. Have you learned how to world and see anything but dol- Gasoline Sells For 50c make friends and how to keep lars and cents? them? Do you know what it is 11. Can you look into a mud

to be a friend to yourself? puddle by the wayside and see 5. Can you look an honest the clear sky? Can you see any-government collected approximan or pure woman straight in thing the puddle but mud? the eye?

What's your answer, men?-6. Do you see anything to University Club "Toreador."

Two Millions Cooperate has learned. 7. Will a lonely dog follow

Two million farmers are organized into 12,000 associa-8. Can you be high minded tion in the United States for products or buying their sup-9. Are you good for anything plies, or doing both, on a coto yourself? Can you be happy operative basis, according to the United States Department 10. Can you look out on the of Agriculture. Last year they sold collectively farm products to the value of nearly \$2.000,-000 and they purchased farm supplies to the value of nearly a half-million.

> These cooperatively minded farmers are scattered throughout the forty-eight states, They are particularly numerous in Minnesota, Iowa, Wisconsin, Missouri, New York and in the states along the Pacific coast-

Nearly one-third of the farmers engaged in buying or selling together and members of farmers' elevator associations, and about one-fifth belong to cooperative creameries, theese factories, or milk-marketing associations. Nearly 150,000 are interested in the cooperative ginning or marketing of cotton. About 50,000 farmers are selling poultry products cooperatively, and about 25,000 are acting collectively in marketing their annual wool crops.

Nearly one-half of the farmas participating in cooperative activity are members of more than one organization.



HURING the late World War valiant efforts were made to valiant efforts were made to change the name of sauerkraut to Liberty Cabbage in order to hide its reputed origin. Now word comes from the United States Department of Agriculture which indicates that all this fuss over an "enemy alien" was without cause. Sauerkraut, it seems, is an Asiastic. Germany learned to make it from the Orient just as did other inhabitants of Middle Europe, and it was only chance that they were the ones to introduce it into this country.

An Asian in America

But whatever its origin, sauer-kraut is a healthful, delicious food. Within the last few years it has been put up in vast quantities in sanitary factories in cans of a handy

size. Here are some tempting ways to use this excellent food.

to use this excellent food.

Stuffed Tomato Salad: Peel six small tomatoes, cut off stem end, remove core and seeds. Combine six tablespoons olive oil, two tablespoons lemon juice, one tablespoon sugar, one-eighth teaspoon salt and one-fourth teaspoon paprika with a rotary egg beater. Add four cups of canned sauerkraut to the dressing and fill the tomatoes with the mixture. Place the tomatoes on lettuce leaves and serve.

Baked Sauerbraut: Place alternate

Baked Sauerkraut : Place alternate layers of canned sauerkraut and well-seasoned, diced fresh pork in a

Gallon In France line.

States, the French revenues people of today. Now that so

automobile taxes in the United tages made adequate for the today. are turned into a general treas- many Americans come yearly Dinard, the fashonable coast ury and are not used for a spe- to see the cottage homes of recort of France, was first discific purpose. France collected a England, it is felt that this is covered by an American namsum almost equal to that re- a better investment than re- ed Coppinger in 1860, while in ceived from motor taxes placements with new homes. search of good fishing-

through a special tax on gaso- The bathroom in the great tower of Rosenborg Castle in Gasoline sells for approxima- Copenhagen was placed there Washington,-The French tely 50 cents a gallon in France by Christian IV, who three hundred years ago produced mately \$26,800,000 in automo- The Royal Society of Arts in the first bathroom along modbile taxes last year, an increase England called a conference to ern lines. He was also first to of 10 per cent nor than 1927, consider 'the best means of introduce speaking tubes bethe department of commerce preserving the ancient cottage tween rooms and the Castle, architecture of this country," which, was his summer house, Unlike money collected from and have the picturesque \cot is a notable tourist attraction

Patriotic Sauerkraut

Bring me the winner!" THE story is told of a man dining in a res-

L taurant, who was served a lobster with only one claw. Upon complaining he was told by the waiter that this happened occasionally because the live lobsters fought among themselves in the kitchen. "Bring me the winner!" said the diner.

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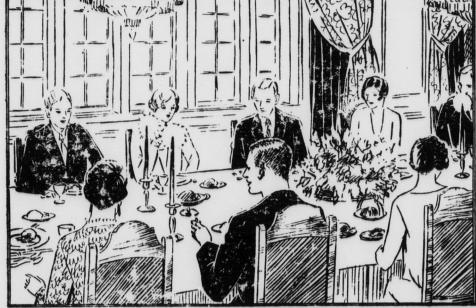
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A FEAST FOR THE JUNIOR - SENIORS'



HEN the Juniors and Seniors get together for their yearly banquet it is proverbial that appetite is keen. Accordingly the wise committee sees to it that the menu is a substantial one. please the more fastidious among the group it must contain something that is a little unusual.

that is a little musual.

In the following menu the canapés which are served as the first course and are eaten with a fork are not common. Neither is the combination of pineapple and swec' potatoes—but how good it is. The Roquefort cheese dressing is simple to make and not unduly expensive, con-sidering how comparatively little of the cheese it takes to flavor the mayonnaise.

Simple But Novel

All the recipes are so simple that they can be made in a minimum of time and yet they are novel and appetizing. The complete menu is: Sardine Canapés

Sardine Canapés
Consommé
Celery Stuffed Olives
Baked Ham—Raisin Sauce
Scalloped Tomatoes
Candied Pincapple & Sweet Potatoes
Dinner Rolls
Pear Salad and Roquefort Dressing
Crisped Wafers
Fruited Rice Fluff
Individual Cakes
Salted Nuts
Sardine Canapés: Bone and mash

Individual Cakes Salted Nuts
Sardine Canapés: Bone and mash
sardines from four cans. Mix with
one-fourth cup of chopped ripe
olives, one-fourth cup lemon juice,

one-half cup chopped picked beets and three-fourths cup mayonnaise. Cut slices of bread one-fourth inch thick, cut into triangular shapes and toast lightly. Spread the toast thickly with the mixture, sprinkle with chopped beets and garnish with a sprig of parsley. Serves fifty.

. Enough For Fifty

Candied Pincapple and Sweet Po-tatoes: Put hity large, thick slices of boiled sweet polatoes in a single layer in large w. Il-buttered pans and spread the pineapple from two num-ber 2 cans of crushed pineapple over them. Make a syrup of two cups butter, four cups brown sugar and four cups pineapple syrup and pour over. Cover and let cook slowly, basting often with the syrup. Un-cover at the last to let the potatoes brown and the syrup thicken. Serves

Scalloped Tomatoes: To two number 10 cans of tomatoes (or eight number 3 cars) add three tablespoons salt, one cup sugar, one teaspoon pepper, a tablespoon ninced onion, one teaspoon sage. Pour two cups melted butter over four quarts bread crumbs and mix with the tomatoes. Bake one and one-half hours. Get a firm pack of tomatoes so the scallop will not be thin.

Pear Salad and Roquefort Dressing: Eix one and one-half cups mayonnaise dressing with one and one-half cups Roquefort cheese crumbled into rather small pieces. Add

French dressing very slowly until the mixture is thick; it will take approximately a cup and a half. Then add three-fourths tablespoon Norcestershire sauce. A. ange two pear halves on lettuce on each salad plate and pour the dressing over the pears. Sprinkle with minced pimiento. For fifty people it will take about three number 10 cans or eight number 2½ cans of pears.

Fluffy Dessert

Fruited Rice Fluff: Mix ten cups cold, cooked rice and three cups confectioner's sugar. Drain four number 2½ cans of peaches and run through the food chopper. Add the pulp to the rice and fold in three pints of cream, whipped. Add one-half cup gelatin which has been soaked in two-thirds cup cold water. Pack in individual molds and chill. Turn out and serve with whipped- cream. whipped. cream.

In case you want a more colorful salad, Cranberry Jelly Salad is delicious. To make it, heat the contents of six cans of cranberry jelly tents of six cans of cranberry jelly with three cups orange juice and three-fourths cup lemon juice. Soak eight tablespoons gelatin in three-fourths cup of cold water and then dissolve in the hot, melted cranberry. Strain and cool. Add one and one-half cups diced celery and one and one-half cups chopped nuts when beginning to stiffen. Pour into molds wet with cold water and chill. Turn onto lettuce leaves and serve with mayonnaise.*

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