



THE charge has been brought by certain long-bearded, sober-faced gentlemen that the American housewife is not what she used to be. No longer is her kitchen her stronghold, graced by her presence from five to eight hours every day as she bakes bread, stirs cakes and pies, "puts up" jams and jellies and vegetables, scrubs, washes, rinses, and all the while keeps watchful eyes on the children.

These pessimists sit for hours and talk about the good old days and long for a piece of home made bread and home baked beans and home cooked jam. That only one out of every thousand girls ever kneaded a loaf of bread in her life is something which to them has all of the aspects of a national calamity, and they view with ominous alarm the fact that the mother of the household now buys her baked beans and jam in cans instead of spending hours over a hot stove cooking them in her own kitchen.

The old-fashioned kitchen, they point out, is going out of existence as one of the institutions of the great American home. And, thank fortune, they're absolutely right. It is going out of existence. Only most of the really intelligent people in the world aren't weeping and wailing and gnashing their teeth about it. They're rejoicing.

Now don't jump too hastily to conclusions and get the idea into

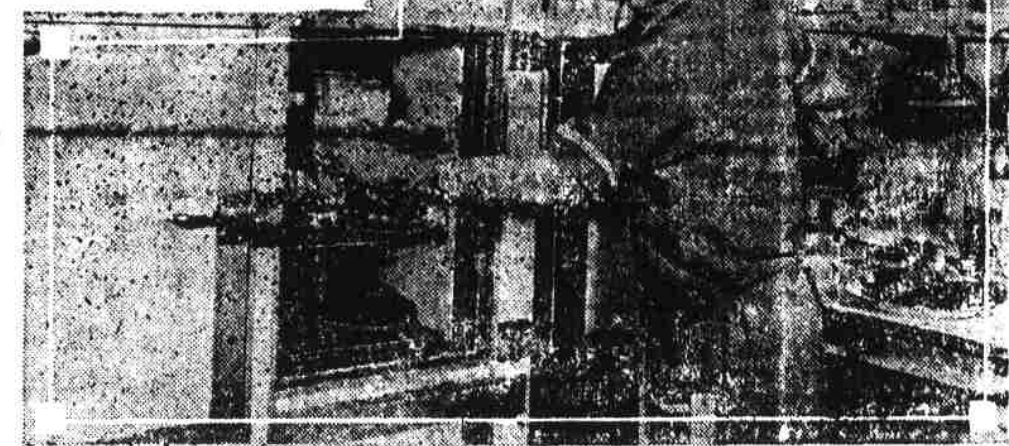
your head that beginning with next year all houses will be built without kitchens. It isn't likely that this will ever occur. As long as man must eat there must be kitchens. But the kitchens which are now growing in popularity are very different from the big, hot, inconvenient ones of twenty years ago.

Industry is co-operating with women in taking the drudgery out of home making. And thanks to the success which has attended their united efforts, women have at last time for the really important tasks—the making of a home and the rearing of children.

With a washing machine in the basement to do in one hour what formerly was done in four, the mother of the family has time for reading. The electric range in the kitchen with an automatic current regulator makes it possible for her to go to a matinee. No longer is she forced to spend her afternoons at home in order that her family may have a hot dinner at night.

The mangle robs ironing of its terrors and the vacuum cleaner takes most of the toil from cleaning days and gives the mother more time to be with her children and to study their needs and problems.

But the innovation which, perhaps, has brought out a greater change than any other in the modern menage is the use of foods cooked outside the home. Here in-



dusty in one stroke has cut the housekeeper's duties in half. It furnishes her with food the preparation of which is nine-tenths completed and thus lifts from her shoulders their most onerous burden.

By making use of canned products she saves herself hours of time. No longer is it necessary for her to wash, peel, scrape and cook her vegetables herself. All that is done in the factory and done much more effectively and cheaply than she could do it at home. Her fruits, jams and jellies also are made outside her home so that she

The Housewife Comes Out of the Kitchen

Modern Improvements in Methods and Equipment Are Taking the Drudgery Out of Home Making.



is saved long hours of stewing over a hot stove stirring boiling syrup to keep it from burning. Her bread is baked at a central baking plant. Her fish, prepared at the sea coast and shipped to her in cans, has already been scaled, cleaned, cooked and frozen. Just about the only thing left which she is forced to prepare herself from the initial stages to the finished product is meat. But even there industry lends a helping hand. Beef-steaks, pork tenderloins and choice rib roasts the canning industry of course leaves to the culinary ministrations of the individual housewife. But her beef loaf,

her corned beef, tongue and other meat products of similar nature she finds prepared for her in cans ready to serve on five minutes notice.

In a word, the American housewife is at last alive to the fact that in availing herself of the services of agencies outside her home to assist her in the preparation of her meals she is rendering a distinct service to her family. In the time so saved she has the leisure necessary to give herself a broader, more efficient outlook on life and to render herself more truly a home maker and a mother.

SMALL FIRE

Monday night about 8:30, the house occupied by John Page on the Balsam Road, was destroyed by fire. The property was owned by Clem Smathers and Melton from Lakeland. The structure was not insured, and very little household furnishings were saved.

Joseph Diver and Kenneth Drake of Jacksonville attended the Semmes-Ray marriage Saturday and were guests of Mr. and Mrs. T. J. Semmes.

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PIES FROM CANS



THE great American pie might well be called our national dish, so universally popular is it. Men, particularly, like pies and many of them feel that a dinner is not really a dinner unless it is topped off with pie.

Many women, however, object to making it because of the labor involved and they hold out for more simple desserts against the irate protests of their husbands. It is not that the mixing of the dough is such a task, they point out, but the preparation of the pie filling requires much washing, peeling and coring of fruits.

There are thousands of wise housewives, however, who are effectively solving this problem by making use of canned products. This means that their pie filling is immediately available and that they are saved a great deal of tiresome labor. Practically the only work in connection with the pie is the mixing and rolling of the crust. It bakes while the housewife is doing other things about her kitchen and is ready to be eaten by the time the dessert course is due.

That is, of course, if you like hot berry or fruit pies. Or if you prefer, you can have squash, sweet potato, pumpkin or mince pies from your larder of canned fruits.

Many good cooks also use can-

ned milk for their custard pies and use it so successfully that it is impossible to distinguish pies made in this fashion from pies made from fresh milk. The following recipes have been tested and found delicious.

Cream Pie

One cup evaporated milk, 1 cup water, 1/2 cup sugar, 1-8 teaspoon salt; 3 eggs, 3 tablespoons flour, 1 tablespoon butter, 1 teaspoon vanilla extract. Dilute milk with water and bring to scalding point. Mix dry ingredients thoroughly together, add slightly beaten egg yolks and add gradually the scalded milk. Cook in a double boiler, until thickened, stirring constantly. Cool, add flavoring, fill baked crust, cover top with meringue made from stiffly beaten egg whites, and 4 tablespoons sugar. Brown slightly in a cool oven.

Date Custard Pie

Two cups reconstituted powdered milk, 1 cup chopped dates, 2 eggs, 1 tablespoon sugar, 1/2 teaspoon salt. Heat milk and dates. Beat eggs slightly and add sugar and salt. Add hot milk and dates and pour into pastry lined pan. Put into hot oven. After ten minutes reduce heat and bake twenty-five

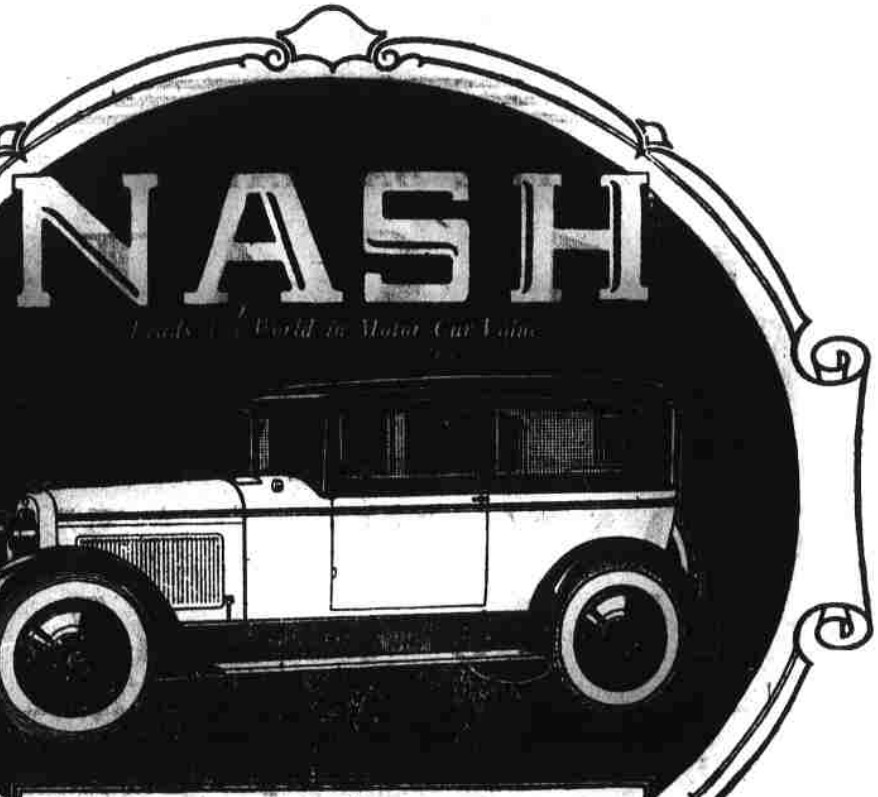
or thirty minutes longer or until custard is firm.

Cream Strawberry Pie

Drain canned strawberries, lay in an open crust and sprinkle with sugar. Fit on an upper crust. Put a pinch of soda in a gill of cream mixed with a gill of milk and put over the fire. Stir until scalding hot and thicken with two teaspoons of cornstarch, wet to a paste with a little cold milk. Add sugar to make the mixture sweet, take from the fire, and when cool, pour the cream upon two egg whites whipped very stiff. Remove the upper crust from the baked and cool pie, pour this cream mixture over the berries, replace the crust, sprinkle with powdered sugar and serve.

Marschino Pear Pie

Drain and chop 2 canned pears. Chop 1/2 cup marschino cherries. Add 1/2 cup syrup from pears and 3 tablespoons of lemon juice and bring to the boiling point. Add 1/2 cup sugar mixed with 2 table-spoons flour. Cook until thickened, stirring constantly. Add 1 table-spoon butter and cool. Line a pie plate with pastry, put in the filling and by narrow strips of pastry cover the top. Bake in a hot oven for 25 minutes.



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