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A day's use of Armand under the most trying conditions of heat, wind or exercise will prove its unfailing power to keep your skin and complexion always up to their best. Just the qualities you've hoped for and never before found.

Armand Cold Cream Powder, \$1.00 to \$10.00.
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BEASLEY BROTHERS

Your opinion of a man always grows when he compliments you on your judgment.

Poland has elected a new president and his name sounds like all the other presidents.

In the Kitchen with 6 Famous Cooks

Expert Pacific Coast Cooks Give Choice Recipes for Unusual Desserts

(Editor's Note: This is one of a series of cooking articles contributed to this paper by six famous cooks.)

There never was a woman who kept house who didn't want her cooking to have an individual touch. And the making of desserts offers plenty of opportunity for expressing this individuality.

Recipes for several delicious desserts are given in this article by Mrs. Belle DeGraf, San Francisco, home economics counselor, and Mrs. Kate Brew Vaughn, domestic science director, Los Angeles.

Santa Clara Dumplings

"For a quickly made dessert, I recommend Santa Clara Apricot Dumplings," says Mrs. DeGraf. "It takes less than half an hour to prepare them."

Here is Mrs. DeGraf's recipe:

- 1 cup sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1/2 cup strained, stewed apricots

Sift dry ingredients together. Rub in shortening, then gradually add milk, mixing with a flat knife. Turn on to a slightly floured board. Roll out in rectangular shape about 4 inches wide and 8 inches long. Cover top of dough with apricot puree, then roll up like a jelly roll. Cut off slices an inch thick, and place cut side down in greased baking dish. Bake in a hot oven about 15 minutes. Serve with lemon sauce.

Make the lemon sauce by mixing 1/2 cup brown sugar, 1/2 cup white sugar, 1 tablespoon flour, juice and grated rind of one lemon, and 1 tablespoon butter. Bring to boil, and cook for five minutes. Dumplings and sauce should be served hot.

With Oranges

Another interesting fruit dessert for which Mrs. DeGraf provides the recipe is Orange Custard Pudding.

- 1 cup sifted bread crumbs
- 1/2 cup milk
- 1 cup orange rind
- 2 eggs separated
- 1/2 cup sugar

Add the grated rind of 1 orange to the juice. Use soft bread crumbs. Sift through a coarse strainer. Add milk and orange juice. Beat eggs separately. Add sugar to yolks and then add to the custard. Mix well, then fold in stiffly beaten egg whites. Pour in pudding dish. Set dish in a pan of hot water and bake until firm in center, about 30 minutes, in a moderate oven, 350 degrees Fahrenheit.

Pineapple, Too

Hawaiian Pineapple Pudding is a simple dessert which is very pretty. Mrs. DeGraf makes it with one cup rice, 1 cup grated pineapple, 2 cups whipped cream, and 1/2 cup powdered sugar.

Wash rice well. Add 2 cups of cold water. Cover closely and set over a low flame, cooking for about 25 minutes, or until all the water is absorbed. When cooked, remove from fire, sprinkle with salt, replace cover and let stand five minutes. Turn into a bowl and set aside to cool. Just before luncheon is served add remaining ingredients. Pile in sherbet cups and serve.

With Any Fruit

Strawberry Meringues! Doesn't it sound like a most palatable dessert? Mrs. Vaughn has a simple recipe for it.

- 3 egg whites
- 1 cup sugar
- 1/2 teaspoon vinegar
- 1 teaspoon vanilla

Beat egg whites stiff. Add the vinegar to the egg whites and beat. Add sugar gradually, beating it with wire whip. Drop the mixture in spoonfuls on oiled paper placed on baking sheet and bake in a slow oven. When finished, cut the meringues through the center and fill with crushed strawberries. Serve topped with whipped cream.

Other fruits may be used in season instead of the strawberries. This makes a dainty dish to serve at parties, too.

An Unusual Pie

Mrs. Vaughn's fig pie is an unusual change from the ordinary pie. Here are the ingredients:

- 1 1/2 cups boiling water
- 2 tablespoons cornstarch
- 2 tablespoons flour
- 1/2 cup sugar
- Juice two lemons
- Grated rind one lemon
- 1/2 cup finely chopped figs
- 2 eggs

Sift dry ingredients into top of double boiler. Pour boiling water on them, stirring constantly. Cook for 15 minutes. Beat eggs slightly, and with figs add to cooked mixture. Let cook 3 minutes. Remove from fire and add lemon juice and rind. Turn into plate lined with pastry, wet edge. Make lattice of pastry strips across top. Bake 40 minutes at 350 degrees. Serves 6.

Everyone likes a change of cooking. These "different" desserts will please the most particular.

(You'll be interested in the special cooking article on this page next week.)

Saves "Guesswork" Baking

A device that registers the degree of heat in the oven is now on the market. It takes the "guesswork" out of baking and roasting. It is easily fitted to almost any glass oven door.

Get Rid of Roaches

They crawl up water pipes and through cracks—but you can stop them forever. Bee Brand Insect Powder will kill every one. Sprinkle or blow it into every crevice—all around your kitchen and pantry. It's harmless to mankind, domestic animals, birds and pets of all kinds, but death to roaches.

It also kills Ants, Flies, Fleas, Mosquitoes, Water Bugs, Bed Bugs, Moths, Lice on Fowl, and many other household pests.

Get Bee Brand in red sifting top case at your grocery or drugist's. Household sizes, 10c and 25c. Color same, 50c and \$1.00. Puffer gun, 10c.

If your dealer can't supply you, send us 25c for large household size. Give dealer's name and ask for free booklet, "It Kills Them," a guide for killing house and garden pests.

McCORMICK & Co., Baltimore, Md.

Bee Brand INSECT POWDER

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AT THE CAPITOL
(Continued from page two)

Henry A. Grady, of the Superior Court Dean M. L. Ferson of the University Law School and ex-Judge J. D. Murphy, of Asheville. W. M. Hendren, of the Winston-Salem bar, is president of the Association, and Henry M. London, of Raleigh, secretary.

Fred Jones, Winston-Salem negro convicted of murder, died by electrocution at the State Prison on Friday morning. A strong plea for clemency based on the question of sanity when the crime was committed made no change in the mind of the Governor who declined to interfere with the sentence of the courts.

The annual reunion of the Confederate veterans of the State will be held in Wilmington beginning on June 22nd. Unless calculations miscarry the next reunion will be held in the capital, for Raleighites are extending a whole-hearted invitation to the aged fighters of the old days to come here for their next celebration. It has been some twenty years since one of these meetings was held here.

A survey of women in industry is soon to be made, the same to be directed by Mrs. J. Henry Highsmith, who accepted the nomination of the Child Welfare Commission after Miss Elizabeth Kelly, first named, declined to serve. The work will be started in a short while with the view to completing the investigation in time for a complete report to the 1927 session of the General Assembly which meets next January. Mrs. Highsmith is a very capable woman and will make a complete job of it.

The Summer School for preachers starting at Meredith college during the

week is attended by two or three hundred ministers from various sections of the State. The high light is Dr. A. T. Roberson, of the Southern Baptist Theological Seminary, Louisville, Ky. Other speakers of state and national reputation are contributing to the interest of the sessions which attract laymen as well as preachers.

Highway Route No. 10 must be constructed right through the court house yard in Newton, the county seat of Catawba, according to an opinion handed down by the North Carolina Supreme Court before adjournment during the week. Chairman Page had planned a "nearer and better road," but the Newton folks would not hear of anything of the kind. Appeal to the courts was taken and "the folks" instead of the chairman have their way about it. "County seat to county seat" is the slogan and the policy is now probably definitely fixed. The Highway Commission expects to complete around 600 miles of hard surfaced roads in the State during the twelve-month period.

Governor McLean formally opened to the public the Wrightsville sound causeway connecting the mainland with Harbor Island Beach on Thursday afternoon. Thousands of visitors witnessed the exercises and joined in the festivities. It was said to be a great occasion and spells big things for Wilmington and Wrightsville in the near future.

MRS. ROUSE ENTERTAINS

On Thursday evening at her home on North Main street Mrs. Ina Rouse charmingly entertained at a dinner bridge party in honor of Louisburg's beautiful and attractive bride-elect, Miss Elizabeth Morton. The house was beautifully decorated with sweet peas and larkspur. After the dinner which consisted of fruit cocktail, chicken croquettes, creamed potatoes, green peas, pickle, hot rolls, cream and cake, was served, bridge was played at six tables. Mrs. Frank Rose received the highest score prize and Miss Morton was presented with a beautiful picture. Mrs. Rouse's guests were Misses Elizabeth Morton, Katherine Pleasants, Louise Egerton, Babbie Turner, Ruth Early, Lonie Meadows, Jessie Taylor Harris, Dorcas McKinne, Frances Barrow, Eleanor Yarborough and Mesdames J. L. Palmer, W. D. Egerton, Ross Earle, Bruce Berkeley, Frank Rose, Walter Leonard, W. E. White, W. E. White, Jr., Edward Griffin, J. E. Malone, Jr., and Clyde Burgess.

MRS. PLEASANTS ENTERTAINS

On Tuesday morning at 10:30 o'clock Mrs. M. C. Pleasants delightfully entertained at four tables of bridge in honor of Miss Elizabeth Morton whose marriage will take place on the 26th of this month to Mr. James Marion Grainger of Kinston. The house was tastefully decorated with pink roses. The bride-elect was presented with a cut glass and silver lemon dish. Sandwiches and tea were served.

Those present were Misses Elizabeth Morton, Annie Willis Boddie, Annie Harris, Victoria Adcock, Jewel Clarke Glen Dunavant, Louise Griffin, Katherine Pleasants, Louise Egerton, Dorcas McKinne, Ruth Early and Mesdames Ina Harris, James Malone, Jr., W. D. Egerton, Ross Earle, Walter Leonard and Mrs. J. L. Palmer.

The chief objection to most spring poetry is that it isn't poetry.

WOMEN ENDORSE CAMPAIGN TO WEAR COTTON DRESSES

Rock Hill, S. C., June 9.—A resolution urging the women of South Carolina to observe the week of June 21-26 as "wear a cotton dress week" was adopted today by the South Carolina Council of Farm Women in session here.

Truth crushed to earth will rise again, but pedestrians are not truth.

Men take hard knocks to get to a place where they can enjoy soft living.



"If men did the cooking they would insist on a good stove"

Where is the woman who does not agree with Mrs. Rorer's statement? Yet why will so many women put up with an inefficient stove day after day?

MRS. RORER, famous Philadelphia cooking expert, and five other famous cooks who recently conducted a practical test of the Perfection Stove, agree that good cooking results depend to a great extent on a good stove. They agree, too, after critical, exhaustive cooking tests that the Perfection is a mighty good stove. Their comments on the Perfection's performance will give you some idea of what men would demand, and what experts do demand of a stove.

Easy operation. "I like equipment which is easy to work with," said Mrs. Belle DeGraf, San Francisco, home economics counselor. "And the Perfection certainly is. It lights at the touch of a match. And the heat is regulated by a simple turn of the wick."

Adaptable, too. "The Perfection proved its adaptability to me," commented Mrs. Kate B. Vaughn, Los Angeles, home economics director, "by performing many cooking operations at the same time—frying, baking, boiling, and broiling."

Ample heat supply. "And," said Miss Rosa Michaelis, famous New Orleans specialist, "there is no lessening

of heat, regardless of how many burners are lighted. Each is an independent unit."

Dependable flames. "That's true," remarked Miss Lucy G. Allen, of the Boston School of Cookery. "And the flames stay just as you set them. They do not creep."

And clean. "There's no soot or odor, either, when you cook on the Perfection," added Mrs. Rorer. "The efficient long chimneys burn the oil completely before the heat reaches the utensils."

Safe and economical. "All these points recommend the Perfection," said Miss Margaret A. Hall, Battle Creek College of Home Economics. "And, in addition, it is safe and economical in operation. What more could anyone ask of a stove?"

In other words, the Perfection meets the high standards of the six critical cooks. It will meet yours, too. See the 1926 Perfections at any dealer's. All sizes from a one-burner model at \$6.75 to a five-burner range at \$120.00. Every woman who cooks deserves a good stove.

Clean, Even Cooking Heat

The long chimneys of the Perfection burn every drop of the oil before it reaches the kettle. Thus you get clean, even cooking heat free from soot and smoke.

You can be doubly sure of this sort of heat when you use a pure water-white Kerosene that burns cleanly, evenly and without odor—"Standard" Kerosene. It is specially refined.

All impurities that might cause smoke or leave deposits of soot are removed. This assures the maximum amount of heat. By sticking to "Standard" Kerosene you are sure of best results from your Perfection. Insist on it. You can buy it anywhere.

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PERFECTION Oil Cook Stoves and Ovens

WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will cause trouble.

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