

Unusual Cakes Recipes Will Make Dinners Appetizing At Any Season Of The Year

Dropped Molasses Cookies—One half cup shortening; one cup sugar; two eggs; one half cup milk; one-half cup molasses; one-half cup raisins; three cups flour; three teaspoons baking powder; one teaspoon cinnamon; one-half teaspoon cloves. Blend the sugar and shortening. Add the well beaten eggs, then the milk, molasses and raisins. Stir together the dry ingredients. Drop by spoonfuls on greased pans, some distance apart. Bake in a 275 degree oven for 10 to 15 minutes.

One half cup shortening; one cup sugar; two eggs; one half cup milk; one-half cup molasses; one-half cup raisins; three cups flour; three teaspoons baking powder; one teaspoon cinnamon; one-half teaspoon cloves. Blend the sugar and shortening. Add the well beaten eggs, then the milk, molasses and raisins. Stir together the dry ingredients. Drop by spoonfuls on greased pans, some distance apart. Bake in a 275 degree oven for 10 to 15 minutes.

Cheese Cakes—One and one-half cups cottage cheese; one-half cup sugar; three eggs; three teaspoons milk; one cup cream; one-half cup flour; one-half cup butter. Mix together the cottage cheese, cream and lemon juice; then add the eggs well beaten, a one cupful of flour with pastry and one-half cupful with the cheese mixture. Bake in a 350 degree oven for about 15 minutes.

Tomato Dumplings—Sift, then measure two cups of flour. Add three teaspoons of baking powder. Break into a cup one egg and fill the cup with tomato juice. Sift dry ingredients into a bowl, add hard and mix lightly with a fork. Drop by tablespoonsful into meat gravy. Cover closely and cook 15 minutes without removing cover. Garnish with freshly chopped parsley.

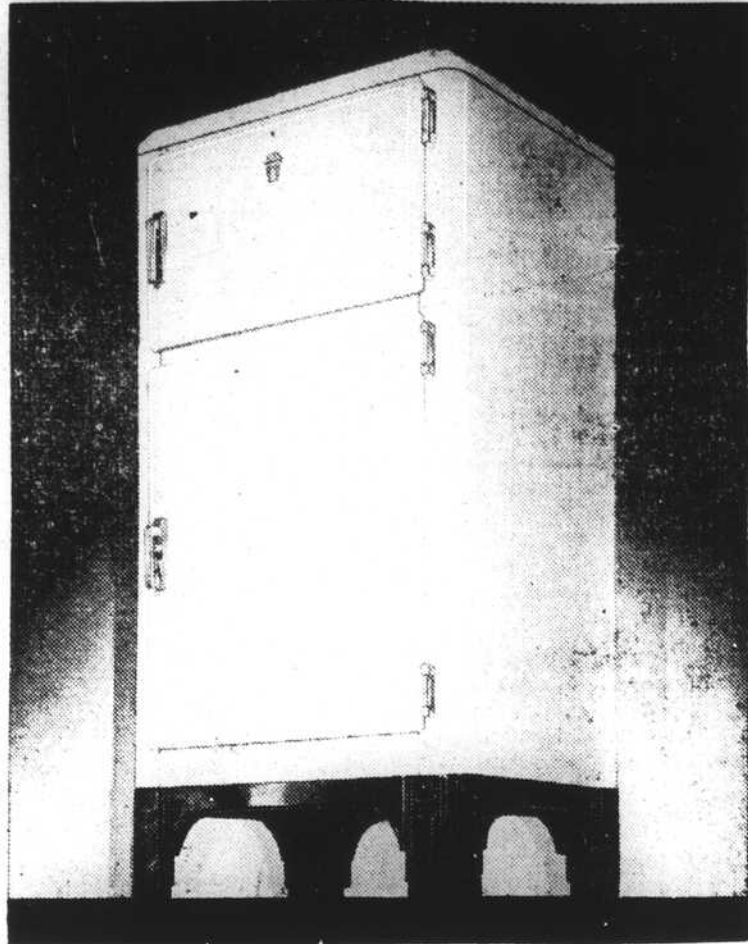
Banana Brown Betty—Two cups sliced bananas; two cups soft bread crumbs; one-third cup shortening; one-third teaspoon salt; one-half cup sugar; one-fourth cup water; one tablespoon lemon juice. Melt shortening and mix well with crumbs and salt. Add lemon juice and sugar to bananas and place alternate layers of crumbs and fruit in greased baking dish. Pour in water, cover and bake 30 to 40 minutes in a 350 degree oven. Uncover at the last to crisp the top. Serve as an accompaniment to a meat dish or as a dessert with cream or a fruit sauce.

Cherry-Nut Salad—Drain a can of white cherries. Remove stones and fill cavities with almond or pecan nut meats. Arrange on a bed of crisp lettuce and garnish with cream mayonnaise and a red cherry.

Quick Barbecued Lamb—Cut cold roast lamb in slices and reheat in the following sauce. Melt two tablespoons of shortening in a saucepan, add one tablespoon of tart vinegar; 4 tablespoons currant jelly; spoonful mustard; salt and pepper to taste.

Corned Beef Croquettes—Two tablespoons shortening; one-half cup mashed potatoes; one-fourth cup milk; one and one-half cups finely chopped corned beef; two tablespoons chopped parsley; one well beaten egg; one-half cup flour. Melt shortening in a saucepan, add the mashed potatoes and milk, beat thoroughly. Then add the meat, parsley, onion, seasonings and egg. Spread the mixture on a platter and when cool shape into croquettes. Coat with beaten egg and bread crumbs and fry to a golden brown. Those croquettes are delicious when fried in deep fat.

Beauty Is Combined With Utility



One of the modern air-conditioned ice refrigerators which is being featured by ice companies throughout this section is shown above. In this type of refrigerator, it is claimed, safe low temperature is maintained whether the ice chamber is entirely filled or nearly empty and reicing is needed only once in from four to seven days. The food chamber is especially designed for the convenient storage of dishes of various shapes and sizes and for tall bottles. Easily removable shelves, gleaming white interiors and round corners facilitate cleaning.

There's A Difference
Father: "What's this I hear about your little brother being punished by his teacher just because his nose stinked?"
Brighton: "Yes, but didn't he differ from you because he was scratched with a nail?"

Favorite Hostess Gives Intriguing Party Suggestions

Mary Pickford Opens Pickfair To Friends Often And In Hospitable Manner

Give Simple Rules

Holds To Theory That Place Of Living Does Not Make For Hospitality

Social fads may come and go with a cycle of first one kind of a party and then another, but through it all, home parties remain the most delightful and hospitable form of entertaining.

An invitation to your friend's home is the most complimentary and most cordial gesture he or she can extend to you. The pleasure of human friendship and the joy of companionship reach their highest peak when friends gather around the hearth fire.

That's the way Mary Pickford

deep casserole; peel and quarter the apples, arrange over the chops; sprinkle with salt and pepper; pare and slice potatoes one-half inch thick; are onions and slice thin; lay over apples. Season with salt and pepper. Pour in only enough water to steam the potatoes. Too much will make the dish juicy. Bake covered for about one hour or until the chops are tender; then uncover and lay baking powder biscuits closely together to cover the dish. Continue baking until the biscuits are baked and delicately browned. Serve from the dish.

Make biscuits of one cup flour; two teaspoons baking powder; one-fourth teaspoon salt; two tablespoons shortening; one-half cup milk. Cut with very small cutter.

feels about it. And she has had plenty of experience with guests in Pickfair, the home that is so famous that it's second only to the White House. Presidents, kings, dukes, and counts—queens, princesses, duchesses, and countesses—have been guests at Pickfair.

Members of many royal families, the world's greatest statesmen, scientists, and financiers—as well as the kings, queens, and princes of sport—also have visited at "the house on the hill." Most of the great names of stage, screen, radio, music, art, and literature are inscribed in the guest book.

Despite the fame of Pickfair, Mary Pickford contends that it isn't where you live that makes a delightful party. There are certain fundamentals underlying real hospitality that result in an enjoyable party for the host and hostess, as well as their guests. It does not matter whether the party is in one room or a palace, according to America's most famous hostess. And here is her recipe for a successful party, no matter where you live:

1. Enjoy hospitality yourself—inve people you're fond of and let them know you're glad they've come.
2. Invite guests that have some interests in common so that they can find the spark to set off their conversation.
3. Ask only as many friends as you can take care of comfortably at one time. If your room is limited, give two parties.
4. Keep your party as informal as possible. One good way is to give your guests something to do—help with the serving, or ask them to contribute to the entertainment.
5. Keep away from the intricate or too elaborate in food. Simple service, such as buffet style, adds to the informality, and besides most people like simple refreshments.
6. Don't wear yourself out getting ready for your party. Save the cleaning and polishing until afterwards!

Given these ingredients the final

Sour Or Sweet Milk
If a recipe calls for sour milk and you have none, add one tablespoon of vinegar or lemon juice to the cup of sweet milk and set aside to sour. Should the recipe call for sweet milk and you only have sour milk, add one teaspoon of soda to the cup of milk and proceed with recipe as written for sweet milk.

Baking Chocolate Cake
Chocolate cake should be baked in a moderate oven of 325 to 350 degrees F. A hot oven will give a chocolate cake a bitter taste.

Left-Over Coffee
Coffee jelly, coffee ice cream, Russian chocolate are some of the uses for left-over coffee. This coffee may also be used in chocolate and ginger cake in place of milk or water.



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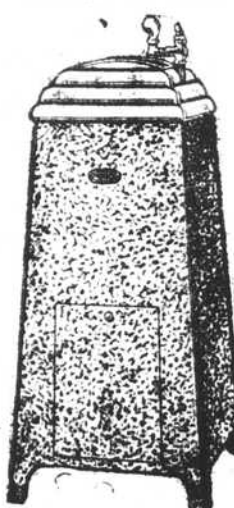
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Most Appetizing Dishes Are Meat And Easy To Cook

Lamb Chop Stew
Five lamb chops; three Bermuda onions; one-half cup butter. Melt butter in a pan, add onions and cook until tender. Add chops and cook until done. Serve with a tomato sauce.

Ham Steak Circle
Best prepared meat dishes appear with men. This one comes from the south:
One slice ham; one cup cooked tomatoes; one teaspoon onion; one-half clove garlic; one teaspoon chives; six chopped olives; one teaspoon Worcestershire sauce; three teaspoons chili sauce; one-half cup tomato sauce or thick tomato soup.
Broil the ham lightly, till tips are golden brown. Place on a hot platter and garnish with hot noodles. Dry the chopped onions, add garlic and sauce. Boil one minute. Remove the garlic, add olives and tomato sauce and serve hot over the ham. Serves five or six.

Ham Souffle
One cup chopped, cooked ham; five large soda crackers rolled into crumbs; five hard cooked eggs; two cups white sauce; one teaspoon mustard; two egg whites whipped stiff. Blend all ingredients, place in greased baking dish, set in a moderate oven, 350 degrees F., for 30 minutes. Serves four or five.

Meat And Vegetable Pie
Four thick pork chops; two or three sour apples; four medium sweet potatoes; two onions; one-fourth cup water; salt and pepper.
Wipe the chops with a damp cloth and lace them in the bottom of a

Soil Program Will Add New Impetus To Farming Practices

College Station, Raleigh, May 4.—The soil-improvement program is expected to add new impetus to a number of good farming practices that have already gotten off to a good start in North Carolina.

The production of hay, sorghums, alfalfa, clover, lespedeza and other legumes—which has been gaining ground rapidly during the past few years—is one of the main points of the new program, said Dean I. O. Schaub, of State college.

To show the advancement already made in good farming practices, the dean pointed out that the acreage of clover and lespedeza grown for hay in this State increased 556 per cent from 1929 to 1934.

According to the agricultural census, the 1929 acreage of clover and lespedeza grown for hay was 20,884. In 1934 it jumped to 137,062 acres. The number of farms on which these crops were grown rose from 5,073 to 22,373 during the same period.

The acreage of annual legumes sown for hay increased 117 per cent, or from 269,910 to 585,132 acres, the dean stated. The number of farms on which they were grown rose from 14,216 to 103,668.

The number of acres in sorghums grown for silage, hay, and fodder expanded from 8,567 to 27,642, or 222 per cent. In 1929 sorghums were grown for these purposes on 4,758 farms, as compared with 12,975 farms in 1934.

The total increase of all hay and sorghums grown for forage during the 1929-34 period was from 552,976 to 1,009,144 acres, or 82 per cent, Dean Schaub observed.

The terracing unit in Gaston county was used to construct 12,000 feet of terraces on the farms of Wilson McArver and L. F. Bess last week.



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Comparison—Side by Side

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This Air-Conditioned Ice Refrigerator gives constantly safe, low temperature for from four to seven days without re-icing. Plenty of room for every food—and no dishes need to be covered!

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