MOMN POP







YOU SHOULD O'SEEN THE ONES THAT GOT AWAY



where average citizes. He was not flash, or oratorical or sensational. He go on the platform and made a straight forward speech, and he left the impression, which grew deeper as the cam paign propressed that he was substantial and serious and more concerned with the discussion of matters of Stantinterest than in making points to influence voters.

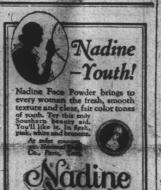
Mr. Radiey, on the other hand, could not rouse the folks, although as a speaker he is supposed to be pretty good at whooping things up. He handled the voters like a lawyels would handle a jury. Offering that the word promise of winning, a sender. The "issues" made their appeal for a walle, but the mass of voters refused to take them seriously.

Meeton Levy Persen Chosen Beau University Eaw School.

Chapel Hill, June 10.—Merton Leroy Fersen, former dean of the law school of George Washington university. Washington, D. C. was tonight elected dean of the law school of the university at North Carolina to succeed the Inte Lucius Polk McGhee.

Professor Ferson resigned his position as dean a year ago, and has been law lecturer at the University of Michigan, it was stated tonight, but his resignation with the Washington institution has not been accepted.

Dr. Florence Sabin is the first wo-nan to be honored with the presidency of the American Association of







A Healthy Woman is Always Beautiful In The Eyes of Man

RED PEPPER HEAT

Hints From a House-Wife's Kitchen Diary



A NOURISHING LIMA BEAN LOAF

Spring brings with it the optutes for the ordinary ment dishes. Here for example, is a lima bean loat. Use one cup of dried lima beans. Tut to soak overnight, in the morning drain and cook in boiling water showly until the beans are tender, but have not lost their shape. Drain them in an exampled ware colander. Melt two and one-half tablespoonfuls of butter, and into that etts two and one-half cups of bread crumbs. The crumbs should be taken from the soft part of the bread, not from the crust Add one tablespoonful of chopped parsley and one-quarter of a tablespoon of powdered sage; also one and one-quarter teaspoons of salt. Beat three eggs and mix with the beans. Stir in the bread crumb mixture. Have ready an enameled ware breadpan well buttered. This will turn out quite solid and can be alleed as one would vest loat.

A NEW PUDDING

Here is a good desaget for the warm days of Spring. Mix four tablespoonfuls of cornstarch with a little cold milk until it is a smooth pasts. Heat one quart of milk in an enameled ware double botler, stirring in three tablespoonfuls of sugar, one tablespoonful of sugar one tablespoonful of atter and then the moistened cornstarch. Cook in the enameled ware double boller twenty minutes. Then add one cup of chopped dates. Remove from fire and add one teaspoonful of almond extract and one-half teaspoonful of vanilla. Let it get cold and serve plain or with whipped cream.

With spring weather and better coads motor drives and please again become part of the regular rounding. Now is the time to overhault the luncheon basket and make sure it is all ready for the summor campaign. It pays will to have a regular outfit of enameled ware for maneled ware preserving kettle—the only utensil she can use in cooking rhubarb.

If the housewife means to preserve rhubarb for winter use, she should use it when it Brist contres out. We are all apt to think of the rhubarb at first as a tresh were in the preserving until We have grown tired of the atewed form. The later-grown rhubarb is harder.





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