

A TRIBUTE TO FARM MOTHERS

That eloquent Georgian, the late Senator Thomas E. Watson, said on one occasion:

"There are thousands of devoted and absolutely admirable wives and mothers in our cities, in our towns, and in our villages, and it gives me pleasure and pride to testify to the fact; but if you ask me to carry you to the home of the true wife and the true mother, one who loses herself entirely in the existence of her husband and her children, one who is the first to rise in the morning and the last to retire at night, one who is always at her post of duty and who carries upon her shoulders the burdens of both husband and children, one who is keeper of the household and its good angel, utterly unselfish, happy in making others happy, with no thought of fashionable pleasures, perfectly content in quite home life in which she does nobody harm and everybody good, taking as many thorns as she can from the pathway of her husband and strewing it with as many roses as possible, strengthening him by her inspiration as he goes forward to fight the battle of life, smoothing the pillow upon which he rests his tired head when he comes home, tenderly rearing the boys and girls who will in turn go away from the door, some day for the last time—the boy to become a good soldier in life's continuous warfare, and the girl to become some ardent suitor's wife and to him what her mother has been to her father; and who, when all toils are done and her strength is departing, will sit calmly in the doorway, watching the setting sun with a serene smile upon her face and never a fear in her heart—ask me to find where this woman lives, where this type is to be found, and I will make a bee line for the country."

What Tom Watson said is true; we all know it. It only remains for us to ask ourselves whether we are doing what we should do to show our appreciation of the work and love of the farm mothers. Is the kitchen as well equipped with labor-saving conveniences as it ought to be? Have we really installed the most modern water and light systems we can afford? Do we cooperate with her as much as we might in giving expression to her love of the beautiful in the house painted; the home grounds beautiful with shrubs, trees, and flowers; the home decorated with reproductions of beautiful paintings? Is there some source of cash income the farm mother can claim as her very own? Is her counsel sought about all matters affecting the welfare of the farm and family? Are husband and children thoughtful of her comfort and ready to show her that loving courtesy and appreciation which will lighten all her burdens and shorten and sweeten her hardest tasks?—The Progressive Farmer.

JUNIOR ORDER MEETING

Roxboro Council No. 121. Meeting opening at 8 o'clock P. M. All members requested to be present. Visitors of other orders invited.

NATHAN LUNSFORD, Councilor, ROBERT LUNSFORD, R. S.

ADVERTISE IN THE COURIER

Nervous hot flashes

"SOME time ago when in a very nervous, run-down condition," says Mrs. Martha F. Marlow, of Broken Bow, Okla., "I tried numerous remedies to try at least to keep going, but I could not. I was weak and tired—just no good at all. My back ached and I had hot flashes until I was so very nervous I smothered. I couldn't sleep and I was never hungry, and I kept getting weaker. I couldn't stand on my feet. This was an unusual condition for me as I had been pretty strong all along. I knew that I would have to do something, and that pretty soon."

"Some friend suggested that I take Cardui, and it certainly was a good suggestion, for after taking one bottle I could tell I was stronger and better. I didn't quit. I kept it up all through the change and did fine. I felt like a different person after I began taking Cardui."

Cardui has helped thousands of suffering women. Sold by all druggists.

CARDUI For Female Troubles

(This strip should run with Ad. No. 340)

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 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 tablespoons shortening, 1/2 cup milk, 1 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 1/2 teaspoon butter. Bring to boil, and cook for five minutes. Dumplings and sauce should be served hot.



With Oranges

Another interesting fruity 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, 3 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 20 minutes or until all the water is absorbed. Drain the mixture in a colander, 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. Pipe 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.

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:

1/4 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. Stir in 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 unusual desserts will give the most particular of cooks the opportunity for a special touch on the page that needs.

NEWTON COW WINS NATIONAL RECOGNITION

Oakwood Brown Belle, a mature Jersey cow in the herd of R. L. Shuford of Newton, N. C., has completed her third official test and has qualified for a Gold Medal awarded by the American Jersey Cattle Club. As a junior 4-year-old Belle produced 444.89 lbs. of butterfat and 7498 lbs. of milk in 365 days. At 7 years and 5 months of age she again started on test, and in the following 365 days she produced 570.58 lbs. of butterfat and 9476 lbs. of milk in 365 days.

In her latest test, which she started at 8 years and 7 months of age, she yielded 714.01 lbs. of butterfat and 12621 lbs. of milk. Her milk averaged 5.66 per cent fat for the test, and she was with calf for 211 days while making her record. With this showing she qualified for the Gold Medal.

LIFE'S MIRROR

To have felt one happy moment is to have known happiness, and with such a proof, it is possible to build a whole world of faith. It is possible to forget a life of sorrow

in the realization of one moment's happiness. A moment separates life and death, therefore nothing can be greater than a happy moment.

DR. S. RAPPORT

of Durham OPTOMETRIST Specialist in examining eyes and fitting glasses will be in Roxboro at Davis' Drug Store every first Wednesday in each month. His glasses will give you real pleasure and satisfaction. They are accurately fitted in every detail. They feel right and look right.—Charges reasonable.



My next visit will be Wednesday July 7th.

666

is a prescription for MALARIA, CHILLS & FEVER, DENGUE OR BILLIOUS FEVER, It Kills The Germs



LEFT to right: Mrs. Sarah Tyson Rorer, Miss Rosa Michaelis, Mrs. Belle DeGraf, Mrs. Kate B. Vaughn, Miss Lucy G. Allen, and Miss Margaret Allen Hall.

"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.

Manufactured by PERFECTION STOVE COMPANY, Cleveland, Ohio

STANDARD OIL COMPANY (New Jersey) Distributors - 26 Broadway - New York

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.

Send for this Free Cook Book

These Stoves are sold in Roxboro by T. W. PASS & SON, HOME FURNISHERS LONG BRADSHAW & CO., HARDWARE

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.

STANDARD OIL CO. (New Jersey)

"STANDARD" KEROSENE

