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'UNION MAID'



"Last time you asked 'Why register and vote?'—Boom! Taft-Hartley!"

Nothing takes the joy out of fishing more than toting back and forth an outboard motor for the boat. So a Chicago man has invented a special kind of wheelbarrow for outboard motors. The long tubular handles are supported by crossbar legs. The motor is clamped on a board with the propeller over the rubber-tired wheel. There's room on the board to hang a fair string of fish. Nice going for the fisherman motor-lugger.
—National Patent Council.

Another "Keystoner" with safety in mind has invented high-frequency radio warning equipment that should tell the engineer of a speeding train, continually, whether there is another train on the track ahead, and

Oh! What a Beautiful Morning!!



By BETTY BARCLAY
Summer mornings are bright and beautiful, but many of them are too warm for a hot cooked breakfast. What could be more appetizing on one of these mornings than cold cereal and fruit—with perhaps an addediced juice?
Plenty of vitamins here—consequently, plenty of pep for the day to come—many mouth-watering fresh fruits and berries and plenty of delicious ready-to-eat cereals from which to choose. Here then are some healthful and refreshing breakfast menus for warm summer days.

Breakfast No. 1
Iced Orange Juice
Corn Toasties with Cream and Sliced Fresh Peaches
Cinnamon Toast
Coffee
(Milk for the Children)

Breakfast No. 2
Apricot Nectar
Sugar-crisped Wheat with Cream and Fresh Blackberries
Grape-Nuts Orange Muffins*
Coffee
(Milk for the Children)

Grape-Nuts Orange Muffins*
2 cups sifted flour
3 teaspoons double-acting baking powder
1/2 cup sugar
1/2 teaspoon salt
2 eggs, well beaten
1/2 cup orange juice
1 tablespoon grated orange rind
2 tablespoons melted butter or other shortening
1 cup Grape-Nuts
Sift flour once, measure, add baking powder, sugar and salt, and sift again. Combine eggs, orange juice and rind. Add to flour mixture, add shortening, then mix only enough to dampen flour. Fold in Grape-Nuts. Bake in greased muffin pans in hot oven (425° F.) 20 to 25 minutes. Makes 12 large muffins.

Potato Salad Supreme.



By BETTY BARCLAY
Here is a recipe for a potato salad that I feel sure will please. The addition of Lea & Perrins Sauce adds a tang that places the salad in a class by itself. Incidentally, this same sauce, with salt and pepper, constitute the famous trio of seasoners that should be on your table at all times. Not only is the sauce a seasoning for potato salad, but for soups, vegetables, and meats as well.

Potato Salad Supreme
4 cups cooked potatoes, cubed
4 tablespoons finely chopped parsley
2 chopped pickles
1 cucumber, chopped fine
1 small onion, chopped fine
2 hard-cooked eggs, chopped
Salt to taste
1/2 cup mayonnaise
2 tablespoons ketchup
2 teaspoons Worcestershire Sauce
Boil potatoes, cool and cube them. Meanwhile, run parsley, pickles, cucumber, onion and eggs through meat chopper. Mix these thoroughly with cubed potatoes and salt to taste. Season mayonnaise with ketchup and Worcestershire Sauce, and mix with salad.

how far away it is. Paul M. Brannen of Duquesne, Pa., has assigned his patented invention to the Union Switch & Signal Co. of Pennsylvania.
—National Patent Council.

Reader's Courtroom

Art Lover
Missing Motive
Rueful Release
By Will Bernard, LL.B.

State laws vary. For personal guidance, see your local attorney.

Should a Merchant Let His Customer Make a Foolish Purchase?

An art dealer bought a group of paintings from a famous collector and put them up for sale. One day a society woman became interested in a certain picture, believing it belonged to the special collection. But as it happened, this particular painting was just part of the dealer's regular stock. After some study, the woman said: "I'll take



this one. If it was good enough for that famous connoisseur, it's good enough for me!" The dealer said nary a word, and quickly wrapped up the purchase. When the woman later discovered her mistake, she tried to back out of the bargain—and a court ruled that the dealer must indeed take back the picture. The judge said that, when a customer buys something under such an obvious misunderstanding, the merchant should speak up.

May a Man Be Convicted Of Murder—If the Motive Is Never Found?

A stranger checked in at a motel on a side street. The next morning, the proprietor was found on the floor of his kitchen—shot to death. Soon afterward the stranger was arrested on a charge of murder. At the trial, the prosecutor produced an overwhelming mass of circumstantial evidence—all pointing to the defendant as the killer. Only one link was missing; a motive for the crime. However, the court decided that the accused man should be held guilty anyhow. The judge said that shooting somebody in cold blood is murder, even though the motive remains locked forever in the heart of the killer.

If an Injured Person Signs a Release Too Soon, Is He Bound By It?

A girl was knocked down by a coal truck, and suffered an injured arm. The coal company offered her \$100 cash, if she would sign a release of all claims. When a doctor told the girl that her injury was "nothing serious," she decided to take the \$100 and sign the release. Unfortunately, the doctor was wrong. The girl's arm soon grew much worse, and finally became permanently lame. Some months later, she filed suit against the company for additional damages. She said she had signed the release "without realizing how serious the injury was." But the court rejected her claim. The judge said that she had signed away her rights with her eyes wide open—and was therefore just out of luck.

May a Judge Preside Over Two Trials at the Same Time?

Finding himself with a heavy calendar one morning, a judge decided upon an unusual expedient. He called two cases for trial at the same time—one in the courtroom and one in his chambers. During



the proceedings, His Honor shuffled back and forth between the two places, hearing as much as he could of each trial. But when his decisions were later appealed to a higher court, both of them were thrown out. The upper court said that, while the judge did undoubtedly speed things up, he didn't do justice to anybody concerned.

An insurance broker's wife was so popular with some of her husband's clients that he became very jealous. Finally he filed a divorce suit on grounds of mental cruelty, accusing his wife of "flirting" with several young men. But the court flatly refused to grant a decree. The judge said: "However reprehensible such conduct may be in a married woman, it does not constitute grounds for divorce." His Honor suggested that, in a situation like this, the husband should either "subdue his wife or suffer in silence!"

Are you listening to Frank Edwards?
Buy Gompers stamps!

In The Good Old Summertime



By BETTY BARCLAY

Summertime is the time for careful selection of food and drink. Too heavy food should be avoided in hot weather. But there are many wholesome, appetite appealing foods to tempt the palate. Not the least of these is the long list of ready-to-eat cereals on the market.

For at least one of your meals each day sit down to a bowlful of crisp, crunchy cereal. (There is a brand-new one which has special appeal. It is puffed wheat coated with sugar and honey.) Add to this one of the luscious fresh fruits which are flooding the market. Pour on a generous amount of milk and there you have it—plenty of vitamins and not many calories! Here is a tempting hot weather menu, designed to make you feel refreshed despite the heat. Try it and see for yourself!

Hot Day Menu
(Breakfast, Lunch, or Supper!)
Iced Fruit Juice
Candy-coated Puffed Wheat with Fresh Raspberries
Milk or Light Cream
Raisin Bran Muffins* — Marmalade
Hot or Iced Coffee
(Milk for the Children)

Raisin Bran Muffins*
1 cup sifted flour
3 teaspoons double-acting baking powder
2 tablespoons sugar
1/2 teaspoon salt
1/2 cup shortening
1 egg, well beaten
1/2 cup milk
1 1/2 cups raisin bran

Sift flour once, measure, add baking powder, sugar, salt, and sift again. Cut in shortening. Combine egg and milk and add all at once to flour mixture. To mix, leave spoon from side of bowl toward center (15 times), turning bowl gradually. Chop spoon through batter (10 times). Add raisin bran and mix (about 5 strokes). Turn into greased muffin pans, filling each about 3/4 full. Bake in hot oven (400° F.) 20 minutes, or until done. Makes 8 to 10 muffins.

SIGN ORCHESTRA

Philadelphia.—The AFE American Federation of Musicians Local 77 signed a 2-year contract with the Philadelphia Orchestra providing a minimum \$320 weekly for a guaranteed 31 weeks and other gains.

Picnic Treasures



By BETTY BARCLAY

These warm summer days call for outdoor living—at the beach, in the patio, or in a shaded spot on the lawn or porch—to keep cool. It is certainly no time to spend hours indoors over a hot stove. This is picnic time, and here are some special menus with a few helpful packing suggestions and treasured recipes that will come in handy many times this summer when the family says, "Let's have a picnic!"

Picnic Menu No. 1
(when outdoor cooking is possible)
Picnic Hamburgers*
(to be cooked outdoors)
Buttered Hamburger Rolls
Pickle Relish
Homemade Potato Salad with Fresh Tomato Quarters
Cup Cakes — Fresh Whole Peaches
Thermos of Milk for Children
Coffee for Adults
(made on a fire outdoors or taken in thermos)

Packing suggestions: 1. Keep hamburgers cold until ready to cook. 2. Carry buttered rolls in same carton in which they were purchased and the whole carton covered tightly with waxed paper. 3. Quartered tomatoes can be put in a covered jar. 4. Cup cakes and whole peaches should be wrapped individually.

Picnic Menu No. 2
(when no cooking facilities are available)
Thermos of Iced Tomato Juice (or jar of ice cubes and cans of juice and paper cups)
Ham and Cheese Sandwiches on Rye
Raw Carrot Sticks and Celery Hearts
Deviled Eggs
Peanut Butter Grape-Nuts Cookies*
Chilled Carbonated Beverages (Milk for Children)

Packing suggestions: 1. Carrot sticks, celery hearts, and carbonated beverages should be kept cold. 2. Deviled eggs and cookies should be wrapped individually in waxed paper.

Picnic Hamburgers*
1/2 pound ground beef
1 cup 40% bran flakes, slightly crushed
1 teaspoon salt
Dash of pepper
6 tablespoons milk or water

Combine ingredients and mix well. Shape into flat cakes and pack with waxed paper between them. Pan-broil in lightly greased pan, turning to brown both sides. Makes 6 cakes about 3 inches in diameter.

Note: One cup wheat flakes may be substituted for bran flakes.
Peanut Butter Grape-Nuts Cookies*
1 cup flour
1/2 teaspoon double-acting baking powder
1/4 teaspoon salt
1/2 cup shortening
1/2 cup honey
1/2 cup sugar
1/2 cup peanut butter
1 egg
1/2 cup Grape-Nuts
1/2 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add honey, sugar, and peanut butter, and cream thoroughly. Add egg and beat well. Add flour and mix thoroughly. Add Grape-Nuts and vanilla. Drop from teaspoon onto greased baking sheet. Bake in slow oven (325° F.) 20 minutes, or until done. Or spread in greased 9 x 9 x 2-inch pan and bake in slow oven (325° F.) 30 minutes, or until done. Cut in 1 1/2 x 2 1/4 inch bars; remove from pan and cool on rack. Makes 32 cookies or 4 dozen bars.

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Let's Not Forget



WHEN STRIKERS WERE SHOT!

In 1887, an Eastern railroad cut its employees' wages 10 percent—for the third time in three years. Workers left their jobs in protest. In Baltimore, the Sixth Maryland militia, marching to the railroad, fired on strikers and their supporters, killing twelve persons. After more than half a century of struggle by organized labor, strikers today are protected against such outrages. But, even today, there are selfish men seeking control of Congress who would turn back the clock to erase labor's victories.

Protect Your Hard Won Gains
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