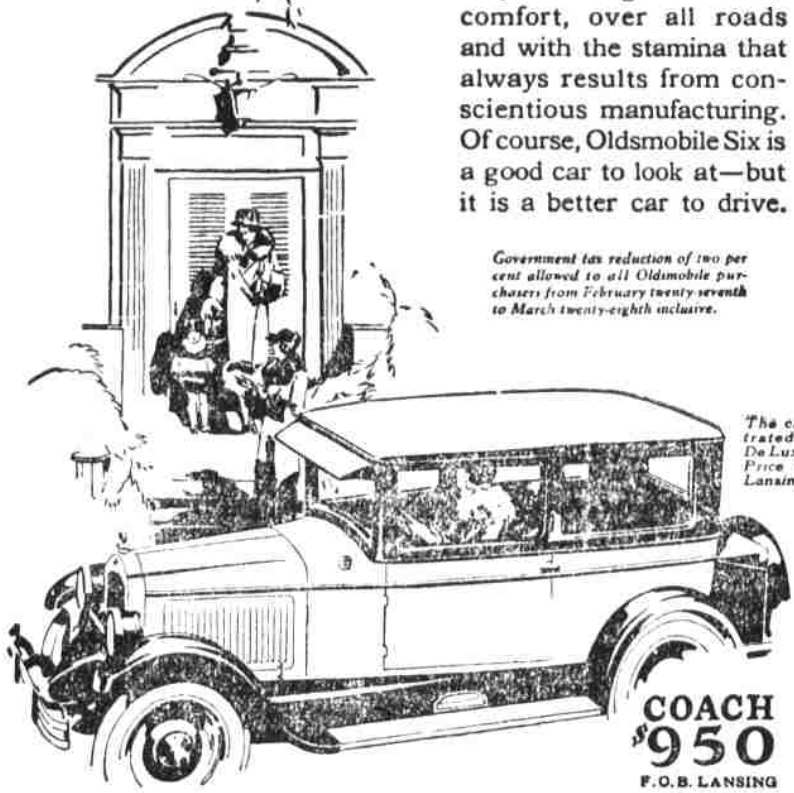


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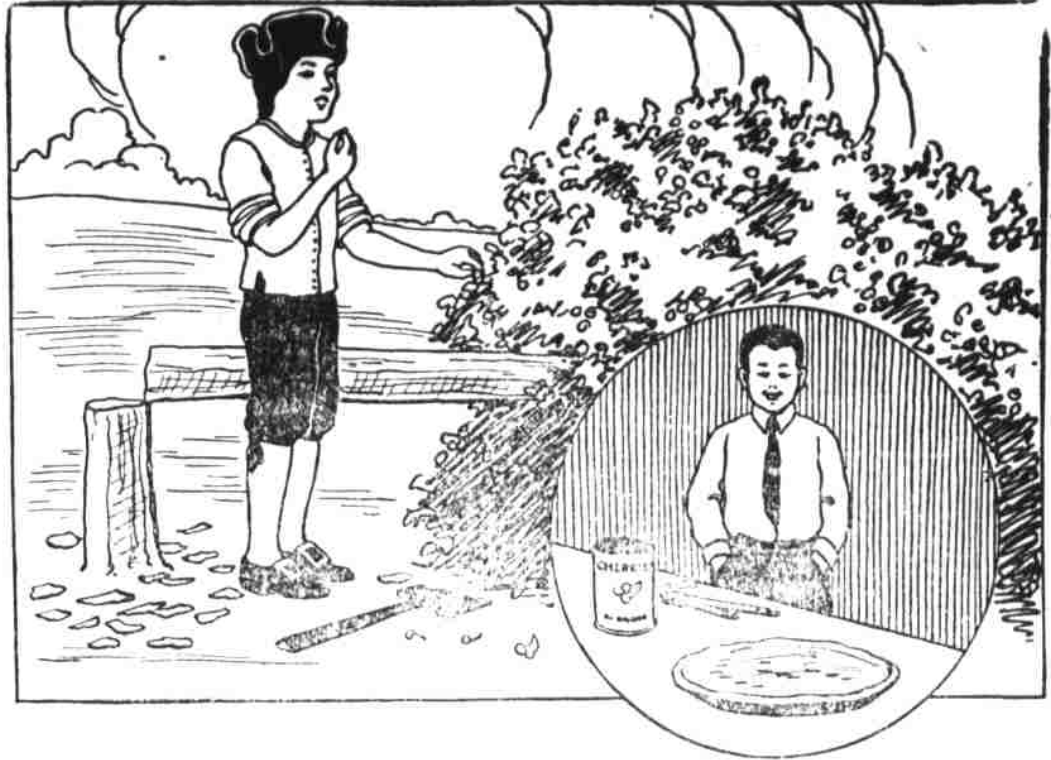


Government tax reduction of two per cent allowed to all Oldsmobile purchasers from February twenty seventh to March twenty-eighth inclusive.

The car illustrated is the De Luxe Coach. Price \$1040 at Lansing.

COACH
\$950
F. O. B. LANSING

NORRIS, MOTOR CO.



All Boys Like Cherry Pie

NOBODY knows just why George Washington cut down the cherry-tree. It may have been to prove the cutting power of his new hatchet. On the other hand—and this is far more likely—he may have wished some cherries to eat, and they were too high for him to reach.

If fate George were living in 1926, instead of taking a hatchet he would take a can-opener, and open a can of the luscious red fruit. As a matter of fact, most little boys, today, have neither trees nor yards, and associate cherries only with cans. For, more and more, the house-mother is finding that it is easier, more economical and practical to make the family's pies out of a can, instead of buying the fresh fruit by the basket or crate and devoting weary hours to pitting, cooking and preserving the cherries.

Cherries are one of the lushest of all fruits to prepare for table use. Even with a patent pitter it is tedious work. The big commercial canneries now do this in such sanitary fashion, and have machines which are so successful in removing the pits, that it is foolish for the individual housewife to take this labor upon herself.

A trip through one of the great canneries at cherry-time is a fascinating excursion. One sees everywhere st mounds of the gleaming, red fruit, like heaps of glittering rubies in a treasure-cave. The various wash-

ing machines expertly remove the pits, and to see the perpetual stream of pitted fruit moving through another process of washing, and thence into the cans, there to be cooled, automatically sealed and cooled again.

When the housewife opens one of these cans, she has merely to add sufficient sugar, and fill in the contents of her pie with the ready-made cherry filling. The filling is covered with the sugar. What a saving of time and trouble! This is a pie to her! Only the housewife of a former generation, who has toiled over imponderable cherry pies in the course of her life, can fully appreciate how blessed is the modern woman in this respect.

The economy of the ready-to-serve product, as compared with the fresh fruit, also appeals to the housewife who is thrifflily interested in making her household budget stretch to the utmost. The sour red cherries, which make the best of all delicious preserves, are put up both in large cans—known as the No. 10 size—and in a smaller-sized can. The housewife who has a small family sometimes finds the small can better suited to her purpose. For, for preserving or catering on a larger scale, the No. 10 size can is the more economical. Three of this size cans of cherries more than equal the amount of good fruit one gets out of a single basket of the fresh fruit. A crate of cherries contains 10 quarts and costs \$3

or \$4. Three No. 10 cans of cherries can be bought at \$1 each, and every bit of the fruit in the cans is edible; all the rest having been previously removed, such as pits, stems, leaves and the like. On the other hand, by the time all these things have been eliminated from a crate of cherries, one has much less of the actual fruit for one's money. And, since time has a very definite value, in these busy days, the amount of time saved by the ready-to-serve cherries should be counted in when estimating the comparative economy of the fresh and canned products.

In the making of cherry preserves, the housewife will find it more economical and expeditious to use the canned cherries instead of the fresh. She has merely to add the right amount of sugar and re-cook the canned cherries to the correct consistency, saving herself all the time and work of preliminary preparation.

Besides the sour red cherries for preserving and pie-making, sweet red cherries and delicious white cherries are put up in ready-to-serve form, to use as a dessert. It will be found convenient to have a few cans of both varieties on hand for emergency use.

The forehanded housewife knows the convenience, too, of making a little extra pie-pastry and keeping it in a cold place, all ready to use for a turn-up pie or batch of cherry tarts, when sudden occasion requires. And after the pies are made, they will be for several days in a cold place.

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