

County Delegation For State Meeting

The annual state B. Y. P. U. convention meets at Meredith college, Raleigh, June 22-24. The program will begin Tuesday night with a reception by the Raleigh city B. Y. P. U. and continue through Thursday night. The state B. Y. P. U. convention is now recognized as the largest Baptist gathering in North Carolina and Perry Morgan, state B. Y. P. U. secretary, says this bids fair to be the biggest and best ever held. A number of speakers from out of the state have been secured as well as some of our best in North Carolina.

The basis of representation is one delegate from each B. Y. P. U. and one from each church without a B. Y. P. U. The delegates will be furnished room, bed and three meals or one dollar per day. Each representative is expected to carry sheets, pillows, towels, soap, etc.

There will be an afternoon given to sight-seeing. The young people going in a body to the state capitol, blind institution, state prison and other places of interest. The young people will also have an opportunity to visit Baptist headquarters in the Recorder building. It is hoped that the Kings Mountain association will send a large delegation. The nearest route by the state highway is 205 miles.

Double Springs News Of Recent Interest

(Special to The Star)
As these notes are being written the long drought in our section is being broken by a fine shower of rain. Rev. J. W. Suttle, filled the regular appointment at Double Springs, Sunday. His text being Gen. 5:27. "And all the days of Methuselah were nine years; and he died." Mr. Suttle, said in part: "This is the only outstanding mentioned in the Bible about Methuselah. When many of our church members of today are called from this world, all that can be said of them is the number of days they have lived on this earth." He exhorted his hearers to live useful, helpful lives, so whether their days were few or many in this world, that they would be full of service to God and man.

We were glad to have as visitors Sunday Miss Mary Covington, who is spending her vacation with her father Mr. R. C. Covington, and Mr. and Mrs. Clyde Short of Shelby, who have been visiting relatives in this section.

Mr. and Mrs. Toy C. Stoetgen and children, Mr. and Mrs. Oeland Toms, and son George William, and Professor and Mrs. Lawton Blanton and children of Lattimore, were also welcome visitors.

The senior B. Y. P. U. presented a special program Sunday night, and large delegations from three neighboring churches, Sandy Plains, Pleasant Ridge and Union were present. An overflowing congregation greeted both the morning and evening services.

Mr. and Mrs. Jesse Bridges and Rev. J. W. Suttle, were dinner guests of Mr. and Mrs. Fred E. Green, Sunday.

Mr. and Mrs. D. P. Washburn, and Miss Ethel Wright, were guests in the home of Mr. and Mrs. C. A. Hamrick, Sunday.

Mr. and Mrs. J. L. McSwain, have been sick for a few days. We hope for them a speedy recovery.

Professor Lawton Blanton and family of Lattimore, and Misses Selma, and Lala Davis and Bonnie Lee Jones, spent the day Sunday at the home of Mr. and Mrs. J. C. Washburn.

Personal Mention From The Toluca Section

(Special to The Star)
Toluca, June 15.—The people of this section are busy now cutting wheat. Most of the wheat is extra good this year. We were glad to see a good rain Sunday afternoon. We sure needed it as crops were suffering badly, especially gardens.

Mrs. Mary Costner has returned home from Shelby hospital, where she has been taking treatment. She is very low now, not expected to live very long.

Mr. and Mrs. John Hoyle of Charlotte visited Mr. and Mrs. Joe Birmingham last Sunday.

Misses Ola and Selma Costner spent Saturday night and Sunday with Miss Alice Huffman of Shelby.

Misses Mary and Lucy Sain spent Saturday night with Mr. and Mrs. Dennis Sain.

Misses Ruth Costner and Corinne Self spent Saturday night with Miss Muriel Edwards.

Mrs. Beekie Hoyle of Charlotte spent Sunday night with Mrs. Jane Hoyle.

Mr. Joe Carpenter spent a few days last week with Mr. and Mrs. Joe Costner.

Mrs. S. A. Sain and little son Thaxton were dinner guests of Mrs. S. T. Carpenter last Sunday.

Mrs. Clarence Mode of Shelby visited her parents Mr. and Mrs. J. L. Sain Saturday night and Sunday.



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 a visitor in Toluca a few days last week.

For a quickly made dessert, I recommend Santa Clara Apricot 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 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 out 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 tablespoon butter. Bring to boil, and cook for five minutes. Dumplings and sauce should be served hot.

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
2 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.

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. When cooked, remove from fire, sprinkle with salt, replace cover and let stand five minutes. Turn into a bowl and set aside to cool. Just before luncheon it is served and remaining ingredients. Mix in shortest cups and serve.

Strawberry Meringue "Doesn't it sound like a most palatable dessert?" Mrs. Vaughn has a simple recipe for it.

1 egg whites
1/2 cup sugar
1/2 teaspoon vanilla
1 teaspoon vinegar

POPULAR SEASHORE EXCURSION
TO
Norfolk and Virginia Beach, Va.
VIA
SOUTHERN RAILWAY SYSTEM
SATURDAY, JUNE 19, 1926.

Round trip fare from Shelby to Norfolk \$10.00, Virginia Beach \$10.50.

Tickets good until June 22nd.

Through Pullman sleeping cars and day coaches.

Wonderful opportunity to visit this splendid seashore resort.

Fine surf bathing, boat excursions and good fishing.

For further information and sleeping car reservations call on any Southern Railway Agent or address:
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FIRST BAPTIST CHURCH PICNIC EXCURSION
TO
THOMASVILLE, N. C., FRIDAY, JUNE 18TH, 1926.

Round trip fares and schedules:

| | | | |
|----------------|---------|------------|--------|
| Leave | | | |
| Kings Mountain | 7:00 AM | R. T. Fare | \$2.00 |
| Bessemer City | 7:10 AM | R. T. Fare | \$2.00 |
| Gastonia | 7:25 AM | R. T. Fare | \$2.00 |
| Lowell | 7:35 AM | R. T. Fare | \$2.00 |
| Cramerton | 7:40 AM | R. T. Fare | \$2.00 |
| Belmont | 7:45 AM | R. T. Fare | \$2.00 |

Returning special train leaves Thomasville 5:00 P. M. same day.

Beautiful picnic ground at Thomasville.

A grand opportunity to visit Thomasville Baptist Orphanage.

Special baggage car for refreshments and picnic baskets.

Arrangements in charge of Dr. C. J. Black, First Baptist Church, Kings Mountain, N. C.

Don't miss this fine day of outing.

For further information call on any Southern Railway Agent.

J. C. SQUIRE, Ticket Agt., Gastonia, N. C.
B. S. PEELER, Ticket Agt., Kings Mountain, N. C.
R. H. GRAHAM, Division Passenger Agent, Charlotte, N. C.



"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 counsellor. "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.

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PERFECTION STOVE COMPANY
Cleveland, Ohio

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WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will cause trouble.

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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.

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An Unusual Pie
Mrs. Vaughn's fig pie is an unusual change from the ordinary pie. Here are the ingredients:

1 1/2 cups boiling water
2 tablespoons cornstarch
2 tablespoons flour
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 10 minutes. Beat eggs slightly, and with figs add to cooked mixture. Let cook 2 minutes. Remove from fire and add lemon juice and rind. Turn into plate lined with pastry, wet dish. Bake in water bath 40 minutes at 350 degrees. Serves 6.

Everyone likes a change of cooking. These "dinner" desserts will please the most particular. (You'll be interested in the special cooking article on this page next week.)

© Seven "Gusswork" Baking
A device that registers the degree of heat in the oven is now on the market. It takes the "gusswork" out of baking and roasting. It is easily fitted to almost any glass area oven.