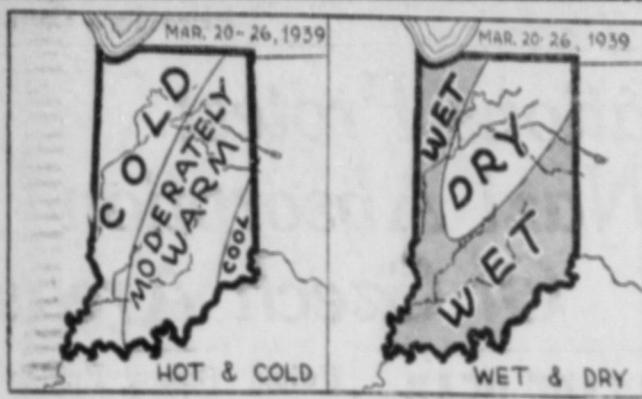


Weather A Week Ahead

As Forecast By PROF. SELBY MAXWELL, Noted Meteorologist



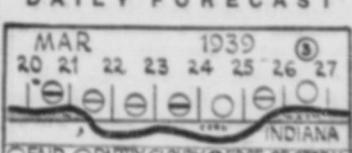
TEMPERATURE AND RAINFALL FOR INDIANA, MARCH 20 to 26.

The N. cen. and W. portions of Indiana will be cold. Moderately warm over the N. E. parts of the cen. and S. cen. areas. The extreme S. E. portion will be cool. The greater part of Indiana will be wet, with a dry area over the N. E. and central portions.

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A COFFEE POT BAROMETER The maps show total effect of Hot, Cold, Wet, and Dry Air to be expected next week.

DAILY FORECAST



when they evaporate quickly clear weather is approaching. The odor of coffee is merely to help detect the presence — or absence — of drops of water vapor in the air. The vapor which rises from the coffee pot consists mostly of steam. As the coffee boils some of the aromatic oil in the coffee escapes in the water and as the water bubbles some of this odorous oil is carried into the steam. If vapor from the coffee pot evaporates poorly in the air the odor we know that a storm is near, but of the oil will be carried a considerable distance away from the boiling coffee, but if the vapor evaporates quickly, as it will when the air is getting dry, then the odor of coffee does not carry so far. With a little experience you can tell what sort of a day is in prospect by noting how the vapors of coffee come upstairs from breakfast in the morning. When you get up in the morning take a deep breath, and if you can smell coffee well it will be a good idea to wear your overshoes, because the weather will probably be stormy. On the other hand, if you don't smell the coffee, even though it is cloudy out of doors, you can leave your rubbers and umbrella at home, because it will probably clear before the day is out.

So a Chocolate Cake—made with yeast—is surely in keeping with the best early American traditions —whether the colonial wives ever made it or not. Furthermore, it's a wonderfully delicious chocolate cake with a soft velvety smooth texture that makes for pleasant eating. You can make it with layers put together in place of the old-time 3-layer cake make 1 1/2 times the recipe — figuring 1 1/2 times the amount of each ingredient. Bake in three round 9-inch layer pans.

Cream Fudge Icing Mix 1 cup granulated sugar, 1 cup brown sugar (packed in cup), 1 cup sour cream (25% butter fat), and 2 sq. chocolate (2 oz.) — cut in small pieces) together in a pan. Heat slowly to boiling point; cover first 3 minutes. Boil slowly until icing will form a soft ball when a little is dropped into cold water (234° F.). Let stand until cool. Beat until icing will hold its shape. If necessary, add a little cream (2 to 3 tbsp.) until icing is smooth and glossy and easy to spread.

Amount: Generous for 2-layer cake—scant amount for 3-layer cake.

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If you have any specific cooking problems, send a letter requesting information to Betty Crocker in care of this newspaper. You will receive a prompt, personal reply. Please enclose 3 cent stamp to cover postage.

PUBLIC SALE

80 — ACRE FARM — 80

I will sell to the highest bidder at Public Auction, without reserve, the following described real estate, on

TUESDAY, March 28, 1939

At 10:00 A. M.

Sale will be held on the farm 4 miles West of Van Wert, Ohio on Tile Mill Road, then 1/2 mile South; 1/2 mile North of Road No. 224.

80 ACRE FARM, known as Frank Balyeat farm, all level good, dark soil, located in one of the most fertile sections of Van Wert Co. Land is well tilled, all under cultivation except 10 acres woods, pasture. Good 6 room house; Good barn 40x70; Double Crib; Poultry House; Drove Well; Wind Pump. 20 acres of Wheat goes with farm. Immediate possession.

Come look this farm over and be at sale prepared to bid.

TERMS—Sold free of debt. \$1000.00 cash; balance cash on delivery of deed. Purchaser will be allowed reasonable time to secure loan.

THOS. McHUGH, Owner

Roy S. Johnson—Auctioneer.

PUBLIC SALE

47 — ACRE FARM — 47

To settle estate the undersigned heirs of the late D. H. Mechling, will sell at public auction, without reserve, the following described real estate, on

TUESDAY, March 21, 1939

Sale to be held on the premises 1/2 mile North and 1/2 mile East of Craigville, at 1:00 P. M.

LAND—47 acres good level, black land; well tilled, good drainage outlet.

IMPROVEMENTS—7 Room 2 Story House with cellar; Barn 36x60 with cement floors; Granary; Large Crib; Drove well; Electric Line 50 rods from farm.

TERMS—\$500.00 cash, balance cash on delivery of deed. Purchaser will be given reasonable time to secure a loan. Farm sells clear of debt with merchantable abstract. Possession on or before April 1st.

D. H. MECHLING HEIRS, Owners

Roy S. Johnson—Auctioneer

Amos Gerber—Clerk.

Barney Google and Snuffy Smith



HOME, SWEET HOME!



By Billy De Beck



THIMBLE THEATER

Now Showing—"POPEYE'LL TAKE SPINACH"



Betty Crocker KITCHEN CLINIC

prepared by Daily Democrat—Betty Crocker Home Service Department

In Keeping With the Best American Tradition

HAVE you ever stopped to wonder how cakes were made before there was any baking powder? Well, back in those olden days, there were no two and three story layer cakes put together with luscious coconut or chocolate filling. Cakes were of the pound cake or fruit cake type. I'm not sure that angel foods had even been thought of then. Although, of course, angel foods are made without baking powder.

But in addition to these pound and fruit cakes, there were some early American favorites made with yeast. The most popular of these being the Election Cake. Election days, you see, were festive occasions in the early days of our nation. When the annual election for the jurisdiction took place, a pillow was fastened behind the man's saddle, and the good wife rode with her husband to the seat of government, to exchange some yarn she had been spinning, for ribbons and other foreign goods— as well as to gather the gossip of the year. On such occasions, a store of cake was provided before-hand—and that is how "election cake" became one of the American institutions handed down from generation to generation.

Now these Election Cakes were very rich butter cakes full of raisins, and citron, and liberally flavored with sherry or brandy. I have never come across an account of making this "election" cake with chocolate in the old days. Although it might well have been made with chocolate since this was well known to the American colonists. However, its use seems to have been limited to beverage-making. We read that after the Boston Tea Party" the colonists turned to chocolate in place of the royally-tarred tea.

So a Chocolate Cake—made with yeast—is surely in keeping with the best early American traditions —whether the colonial wives ever made it or not. Furthermore, it's a wonderfully delicious chocolate cake with a soft velvety smooth texture that makes for pleasant eating. You can make it with layers put together in place of the old-time 3-layer cake make 1 1/2 times the recipe — figuring 1 1/2 times the amount of each ingredient. Bake in three round 9-inch layer pans.

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ity of water vapor to properly humidify the air of a large room. Keep your kettles boiling. As spring advances the air outside will normally become wetter, and this will help the air in your room. As the air becomes wetter you will see the tab on your humidity card turn lavender and then turn pink.

Q. Why is March called the stormy month? J. T. H.

A. In March and April the heat of the torrid zone comes north and spreads over the icy air from the frigid zone. This makes violent wind and storm.

Three Times—Minimum charge of 50¢ for 20 words or less.

Over 20 words 2¢ per word for the two times.

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