

SELLING FRUITS BY POUND HAS ADVANTAGES

Quality of Commodity Often Can Be Judged by the Weight.

The custom of selling fruits and vegetables by the pound is becoming nation-wide. For some time the Western states have found this method of marketing to be most practical.

The weight of many fruits and vegetables is an aid in determining the quality of the commodity. Small heads of lettuce or cabbage are heavy if solid and firm through the center. Heavy oranges and grapefruit are sure to be juicy. Fresh products are heavier than wilted ones. Also fewer large apples and potatoes fit into a measure than small ones, often making half a bushel of potatoes weigh less than its prescribed number of pounds.

List for Calculating

The following list will help you in calculating the amounts needed when buying by the pound:

One pound of asparagus will serve three persons.

One pound of green beans (about one quart) will serve four persons generously and can be made into six average servings.

One pound of shelled lima beans (less than a quart), four persons.

One pound of beets (about five medium sized beets), four persons.

A medium sized head of solid cabbage weighs about three pounds and serves six or seven persons.

One pound brussels sprouts, six persons.

One pound broccoli, four persons.

One medium sized, well trimmed head of cauliflower weighs about one and one-half pounds and will serve four persons.

Four rather small tomatoes weigh one pound and will serve four persons.

One pound of rhubarb, after being stewed will serve three persons. Two pounds are needed for the average pie.

One pound of fresh spinach should serve three persons but if the stems are heavy two pounds may be needed.

One pound of peas in the pod (about one quart) yields about one cup, shelled—if the pods are well filled. Allow two pounds for four persons.

Mushrooms and Potatoes

One pound of mushrooms will serve six persons if the mushrooms are served on toast.

Three or four potatoes of average size weigh one pound.

One peck of potatoes weighs 15 pounds.

If asparagus and beets and broccoli and rhubarb are bunched for marketing, it's an easy matter to have the market man weigh the bunches. Then you can reckon quite accurately how much you will need. Naturally individual appetites and preferences are a gauge in determining how much should be provided. The method of cooking and serving has much to do with the amount purchased, too. Creamed vegetables go farther than plain buttered ones and fruits put into puddings will make more servings than the fruit as is.

Hamburg Pie

- 3/4 pound ground round steak
- 1 good sized onion
- 2 tablespoons fat
- 2 cups canned tomatoes
- 1 teaspoon salt
- 2 teaspoons chili powder
- 1 cup cornmeal
- 4 cups water

Make a mush of the cornmeal and water, adding 1 teaspoon salt. Melt fat in frying pan, add onion cut in thin slices and cook until brown. Add meat and stir over fire until cooked.

Then add tomatoes, salt and chili powder and cook five minutes longer. Put a thin layer of mush in a well greased baking dish or deep pie dish. Add a layer of meat and tomato mixture and cover with more mush.

Continue layer for layer of mush and meat until all is used, making the last layer of mush. Bake in a moderate oven for twenty minutes and serve from baking dish.

Radishes au Gratin

- 3 cups round red radishes
- 2 tablespoons butter
- 1/2 cup milk
- 1/4 cup water in which radishes were parboiled
- 1/2 teaspoon salt
- 4 tablespoons grated cheese
- 4 tablespoons buttered bread crumbs

Wash radishes carefully and cut off root and stem. Cook in boiling salt water for 15 minutes. Drain from water, saving four tablespoons for sauce. Put radishes into a buttered baking dish and cover with sauce made with butter and flour cooked together with milk and radish water added.

Sprinkle top with crumbs and grated cheese and put into a moderately hot oven to melt cheese and brown the top. It will take about 20 minutes. Serve from baking dish.

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A YOUNG MAN WALKING IN THE RAIN



The first modern British ruler to walk informally on the streets of London, King Edward VIII is pictured walking in the rain from Buckingham Palace to attend a meeting of the Royal Canopy. A plebeian umbrella held firmly in his right hand is the royal canopy that shelters him from the elements.

FRENCH ENJOY RADISH SALADS

It's Made Without Any Lettuce and Served With Dressing.

In France they do more with radishes than we do here. A radish salad—nothing but radishes and French dressing, not even a lettuce leaf—is quite common over there at this time of year.

It's an attractive salad, every thin slice of radish with its rim of red. They also recognize the fact that since it belongs to the turnip family it is as good cooked as raw. All of which is meant to suggest that good radishes are served as appetizers with or without olives and celery, they are also very nice when cooked. And when eating them raw, don't forget that the French spread theirs with butter.

Radish Sandwiches

You've no idea how good radish sandwiches are with a fish salad. Cut crisp firm radishes in thin slices and let stand in very cold salt water for ten minutes. Drain and arrange on thin slices of buttered bread. Sprinkle lightly with salt and cover with another thin slice of buttered bread. Serve soon after making.

Creamed radishes done like creamed carrots are both good and pretty, radishes au gratin are even more so.

Women who live in the country and face a vegetable shortage in the late spring and early summer will find these suggestions worth keeping in mind. Creamed radishes are good with ham and radishes au gratin will do for a regular company meal.

Radishes au Gratin

Three cups round red radishes, two tablespoons butter, one tablespoon flour, three-quarters cup milk, one-quarter cup water in which radishes were parboiled, one-half teaspoon salt, four tablespoons grated cheese, four tablespoons buttered bread crumbs.

Wash radishes carefully and cut off root and stem. Cook in boiling salt water for 15 minutes. Drain from water, saving four tablespoons for sauce. Put radishes into a buttered baking dish and cover with sauce made with butter and flour cooked together with milk and radish water added. Sprinkle top with

HOT BREADS IN HIGH FAVOR FOR FAMILY NEEDS

Prunes Add Flavor and Food Value; Go Well With Fresh Milk.

Pluffy and light prune muffins, crispy cornmeal sticks, served piping hot with fresh butter, and milk to drink!

These are good-tasting accompaniments for family or guest meals. Serve them with fruit salad or tuna fish salad for lunch, with creamed chicken, Ham Supreme or Shrimp a la Newburg for dinner.

With bacon, or ham and eggs, they are good breakfast specialties that the whole family enjoys.

Hot breads are easy to stir up in a jiffy and they are always good if kitchen-tested recipes are used and baking temperatures are accurate. Hot breads, with plenty of fresh butter and tall glasses of fresh milk, are always a favorite and wholesome lunch for the children.

Easily Digested Fat

Fresh butter has an inimitable flavor. It is an easily digested fat and an excellent source of vitamin A, which is necessary to growth and good nutrition for children and adults.

The delightful flavor of fresh milk is excellent with crispy hot breads and butter. Besides, milk furnishes a large part of the day's dietary requirements, including important minerals and vitamins.

Prunes add flavor and food value. Boil in water to cover for ten minutes, drain, remove pits and cut into pieces.

1 cup cooked prunes

- 1 egg
- 2 tablespoons granulated sugar
- 2 tablespoons melted butter
- 1 cup milk
- 2 1/4 cups all-purpose flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt

Beat egg, add sugar, butter and milk, and when well mixed, combine with flour sifted with baking powder and salt. Add prunes and beat just enough to mix. Pour into greased muffin pans and bake about 25 minutes in a hot oven (425 degrees F.). Makes 8 large or 12 smaller muffins.

Cashew Nut Filling

- 1 cup chopped cashews
- 3 tablespoons butter
- 1 tablespoon milk
- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla

Cook nuts slowly in butter until well-toasted, stirring constantly. Remove from fire and add milk. Add sugar gradually, beating until smooth; then add vanilla. Cook until thick enough to spread.

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SWISS STEAK 13 1/2c
BEEF-POT ROAST 11 1/2c
BEEF BOIL 7 1/2c

GROUND BEEF 10c
SLICED BACON 19 1/2c
SIRLOIN STEAK 17 1/2c

Pure Nut OLEO 11 1/2c
SLICED LIVER 12 1/2c
SMOKED PICNICS 17 1/2c
VEAL CHOPS 12 1/2c

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WINS SCHOLARSHIP



—Photo by Jamison.

GREENCASTLE, Ind., May 8.—Leroy Brunig, 1818 N. Talbot-st., Indianapolis, a De Pauw University senior, is winner of a scholarship to the University of Bordeaux, France, the first ever awarded an Indianapolis collegian.

The scholarship, awarded by the Institute of International Education, will pay tuition for one year and approximately \$500 in cash. Brunig, a major in Romance languages, speaks both French and German fluently. He is a member of Delta Kappa Epsilon, Phi Beta Kappa and Phi Sigma Iota, national Romance language honorary.

Pineapple Rice Cream

- 1 package lemon-flavored gelatin
- 1 cup warm water
- 1 cup canned pineapple or other fruit juice
- 1/2 teaspoon salt
- 4 tablespoons sugar
- 2 cups cold cooked rice

Dissolve gelatin in warm water. Add fruit juice, salt, and sugar. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in rice. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Serve 10.

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Stuffed Green Peppers

- 3/4 cup ground cooked meat
- 3/4 cup milk or meat stock
- 2 cups boiled rice
- 1/2 teaspoon paprika
- 1 tablespoon grated onion
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 6 Medium sized green peppers

Parboil the green peppers for 5

minutes; remove, and plunge in cold water. Remove the caps and seeds. Mix the remaining ingredients together, stuff the peppers with this.

Place in a pan, pour about one cup of hot water around the peppers, and bake at 400 degree Fahrenheit for 45 minutes, or until the peppers are soft.

TREES AID TO ARCHERY

Revival of Sport Attributed to Abundance of Wood.

By United Press
OROVILLE, Cal., May 8.—The extensive growth in California of lemon and yew trees from the wood of which bows are made has resulted in a revival of archery. This city has organized its first Archers Club.

Check these Everyday low prices!

HOUSEHOLD SAVINGS
EVERY DAY LOW PRICES ON GROCERIES ✓
EVERY DAY LOW PRICES ON MEATS ✓
EVERY DAY LOW PRICES ON SOAP ✓

ALICE: I WANT TO TELL YOU THAT IT'S NO MORE RUMOR THAT PRICES ARE THE LOWER ON EVERYTHING GOOD THING ABOUT IT AT A & P — I'VE CHECKED THE LAST SOAP ANY DAY YOU FEW WEEKS, AND I'M SAVING PLENTY!

DON'T KNOW IT! I WAS AMAZED TO FIND OUT HOW MUCH MY SOAP BILL HAD GONE DOWN — THE LOWER ON EVERYTHING GOOD THING ABOUT IT AT A & P — I'VE CHECKED THE LAST SOAP ANY DAY YOU FEW WEEKS, AND I'M SAVING PLENTY!

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Avoid the Saturday rush—shop any day at A. & P. and save all the time... A. & P. has reduced upwards of 500 items... they go hundreds of times farther than mere week-end specials... you save on everything you need in the food line... YOU JUST CAN'T AFFORD TO TRADE ELSEWHERE!

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10 Giant Bars **33c**
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OXYDOL IVORY SOAP (Large Cake 9c) 3 Lge. 55c
3 Med. 5c

Chipso 2 Lge. 37c
Dreft Lge. 23c
Camay Soap 3 Cakes 13c
Soap 6 Cakes 25c

O. K. Soap 3 Bars 10c
Lava Soap 3 Cakes 17c
Ivory Flakes Lge. 22c
Clothes Lines Each 23c

SOAP CHIPS Clean Quick 5 Lbs. 29c

8 O'CLOCK COFFEE Mild and Mellow Lb. 15c
IONA FLOUR For All Baking Purposes 24-lb. 65c
FRESH EGGS Doz. 21c

BUTTER Silverbrook Print (Country Roll, Lb., 27c) Lb. 28c
PURE LARD 2 Lbs. 25c
PILLSBURY'S FLOUR 24-lb. Bag 93c

Pails Galvanized Each 17c
Mop Heads Each 19c
Clothes Pins Pkg. 5c
Clorox Bleacher Qt. Bot. 23c
Waldorf Toilet Tissue 6 Rolls 25c
Miracle Whip Qt. 37c
Apple Sauce 3 Cans 20c
Peaches Iona 2 Lge. Cans 27c
Graham Crackers 2-Lb. Pkg. 19c

Polk's Butter Lb. 32c
Cane Sugar 25-Lb. Bag \$1.29
Ann Page Beans Can 5c
Peas Green Giant 2 Cans 29c
Sparkle Gelatin 6 Pkgs. 25c
P-Nut Butter 2-Lb. Jar 22c
Ritz Crackers Lb. 21c
Twist Bread 24-oz. Loaf 9c
Pie Mrs. Wagner's Strawberry Each 25c

SANDWICH BREAD Grandmother's 2-lb. Loaf 10c
MOTHER'S DAY CAKE Special Each 25c
BEANS Iona with Pork, Iona Lima or Sultana Red 6 Cans 25c
HEINZ SOUPS Assorted—Except Clam Chowder and Consomme 2 Cans 25c
DRESSING Iona Brand Salad Quart Jar 23c
CORN FLAKES Kellogg's or Post Toasties Lge. Pkg. 10c

REAL DEL MONTE VALUES

Del Monte Peas 2 Cans 27c
Pineapple Del Monte Sliced or Crushed 3 Flat Cans 25c
Apricots Del Monte 2 Cans 33c
Asparagus Tips Del Monte No. 1 Sq. Can 24c
Cherries Del Monte Royal Anne 2 Cans 39c
Del Monte Corn Vacuum Packed Golden Bantam 2 Cans 25c
Fruit Salad Del Monte 2 Cans 33c

FRUITS AND VEGETABLES
FANCY LOUISIANA **STRAWBERRIES** Pint 10c
Winesap Apples Fancy Box Lb. 5c
New Potatoes 10 Lbs. 39c
Texas Onions White Wax Lb. 5c
Potatoes Nancy Hall Sweet 4 Lbs. 19c

LETTUCE Iceberg Head 5c
PINEAPPLE Large Size 2 for 25c

IN OUR MEAT MARKETS
KINGAN'S RELIABLE SKINNED **Smoked Hams** Whole or Shank Half Lb. 25c
Fryers Fancy Milk Fed Lb. 29c
Armour's Thuringer Summer Sausage Lb. 25c
Dressed Haddock Fresh Frozen Lb. 11 1/2c
Frankfurters Large and Juicy 2 Lbs. 27c
RIB ROAST Fancy Branded Beef Jointed and Rolled Lb. 25c
CHUCK ROAST Fancy Branded Bee Choice Cuts Lb. 17c

A & P FOOD STORES
These Prices Good in Greenwood, Mooresville, Plainfield, Danville, Noblesville, Martinsville, Greenfield, Knightstown and Rushville, as well as Indianapolis City Stores.

"What Thanks Does a Woman Get?"

WHY LAURA, YOU STILL SCRUBBING CLOTHES IN THIS NEW DAY OF "NO-SCRUB" SOAP?

SCURB, SCURB! AND WHAT THANKS DOES A WOMAN GET?

NONE OF THOSE HARSH "NO-SCRUB" SOAPS FOR ME! I TRIED ONE ONCE AND IT ALMOST RUINED MY HANDS—AND COLORS, TOO!

BUT HAVEN'T YOU HEARD? THE IVORY SOAP PEOPLE HAVE DEVELOPED THIS NEW SAFE KIND—OXYDOL. EYE-OPENING TALKING ABOUT IT!

WHAT! YOU SAID IT SOAKS OUT DIRT IN 15 MINUTES AND STILL IT'S SAFE?

ABSOLUTELY! NO SCRUBBING OR BOILING AT ALL. AND IT GETS YOUR WHITE CLOTHES 4 TO 5 SHADES WHITER!

15 MINUTES LATER
IT'S TRUE! ONLY 15 MINUTES' SOAKING AND THESE SHEETS ARE LOVELY WHITE.

AND IT'S SO SAFE FOR HANDS AND COLORS! EVEN MARY'S LITTLE PRINT FROCKS COME OUT FRESH AND SPARKLING BRIGHT!

WASHDAY NIGHT—WEEKS LATER
...AND ACTUALLY, I'VE FELT LIKE A NEW WOMAN, TOO! SUCH PEPS! I'LL HAVE TO WATCH MY STEP BEFORE SOME OTHER FELLOW STEALS YOU AWAY!

BELIEVE ME, YOU LOOK LIKE A NEW WOMAN, TOO! SUCH PEPS! I'LL HAVE TO WATCH MY STEP BEFORE SOME OTHER FELLOW STEALS YOU AWAY!

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