

FARMINGDALE

The regular monthly meeting of the Ladies' Auxiliary of the Knights of Columbus Council, was held on Monday evening, December 2, at the home of Mrs. Jennie Buffington, of Staples E. St. Mrs. Frank McClain, president, presided at the meeting. Plans were discussed for a Christmas party, which will be held on Monday evening, December 30, for the members of the Auxiliary. Mrs. Joseph Repa, was appointed chairman and will be assisted by other members of the club. After the business meeting a social hour was spent serving on gingerbread for the holiday season.

On December 27 there will be a special meeting at the home of Mrs. Joseph Repa, of Broad Hollow Road.

Mrs. Esther Kochmer, was given a birthday surprise dinner this week at the home of her parents, Mr. and Mrs. Charles Kochmer, of Georgeus Avenue and Curran Road. The guests were Mr. and Mrs. John Kochmer, Misses Anna and Mary Kochmer, also John Kochmer, Jr., Mr. and Mrs. Sidney Bloomer, Mr. and Mrs. Monrum and William Seiber, of North Bellmore, the Misses Nora, Ethel and Pauline

Subersky also Ralph Wilson and Mrs. Clara Kahan. Mrs. Kochmer, was presented with a bouquet of twenty-three chrysanthemums by her father in honor of her birthday. Games, music and dancing were enjoyed.

A large assemblage of boys and other gifts can be found at John's Large Store, 4th Street.

The Ladies' Aid of St. Luke's Lutheran Church met on Wednesday afternoon in the auditorium of the church. Social arrangements were made to have a Christmas party, and invite the Brotherhood. The date is Tuesday evening, December 10, at 8 p. m. Mrs. Samuel Curn, is president of the aid.

Mrs. Dorothy Howarth, of Cedar Street, underwent an operation on Tuesday morning at the Hiramsville General Hospital in Amityville.

Miss Maurice Bell, of William Street, spent Thanksgiving Day at the home of Mr. and Mrs. Jean J. J.

Mr. and Mrs. Jacob Karp, of Main Street, also A. Cohen, of Oyster Bay, were guests on Thursday at the home of Mr. and Mrs. P. Rodan, of Huntington.

Miss Eunice Farrall, of Wall Street, spent a dinner guest on Thanksgiving Day at the home of Mr. and Mrs. J. Brown.

Mr. and Mrs. Charles Magglo, of Plain Hay Park, Bellport, were hosts on Thanksgiving Day at their home to Mr. and Mrs. V. Biundo and family, of Fern Street.

Mrs. Robert Robinson, of Melville Road is spending a few days at the home of her sister, Mrs. George S. Lavel, of Matawan, N. J.

Mr. and Mrs. Chas. Bloom, of Palmyra, N. Y., were guests of Mrs. Bloom's father, John Klein, of Clinton Street, on Thanksgiving Day.

Miss Madeline Lewis, of St. Catherine's Hospital, spent Thursday at the home of Mr. and Mrs. Clarence Scheuer, of Melville Road.

Monsignor Belford Defends Baptism Of Dutch Schultz

Comparing the doctrine of baptism of the late Dutch Schultz with the penitent thief who was pardoned and forgiven from crucifixion, the Rev. Monsignor John L. Belford, pastor of St. Dominic's Church, said he was sorry he had effected God; he declared he would do all in his power to avoid sin in the future and to repair the harm he had done. If he meant this, God forgave the action of the minister.

"I can remember, the sinner contracts two debts: the debt of guilt and the debt of pain. God can forgive the former and insist on payment of the latter. He could forgive Schultz and yet keep him in purgatory until the end of time to atone, so far as man can atone, for his wickedness."

Monsignor Belford was pastor of St. Dominic's Church from 1924 until 1930. He bought the present site of the church and rectory and supervised the erection of both.

C. A. Blackwell Again Heads Finance Group

(Continued from page 1)

division's vice-chairmen will be Mrs. William C. Foster of Old Westbury, Mrs. Warren L. Jones of Glen Head and John N. Stewart of Glen Cove.

Frederick H. Clarkson of Flanstone is to head the 1936 North Hempstead county drive committee. Mrs. Edward L. Cumming will continue in Oyster Bay and William H. Seaman in Oyster Cove. Other Second Assembly District leaders will be Mrs. Paul D. Mills of Glen Head, P. Tribes Davison, Locust Valley, and David Dora, Glen Head.

In announcing the new directors, before leaving for Washington, General Chairman Charles A. Blackwell declared that the success of the past United Republican finance campaign in Nassau County has "amazed the entire country."

"Nassau will be exempt from the forthcoming campaign of the National Republican Committee," promised Mr. Blackwell. "The funds raised by us this year are being applied to defray county, state and national expenditures in behalf of the party."

"We hope to surpass our success next year when the Republican party will champion the people's fight to overthrow the 'Raw Deal.' We anticipate even greater co-operation from the party's leaders, Supervisors George and Patterson of Hempstead; North Hempstead leader, James L. Downey; Oyster Cove lead-

er, Mayor Harold Mason, and Oyster Bay leader, Assemblyman Leonard W. Hall."

Executive offices of the United Republican Finance Committee are to be kept open throughout the ensuing year. It is not expected that

All the 1936 campaign will be in or all the year and until after the year is over. Campaign roads throughout the entire year. It is not expected that

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Shoots Brother On Rabbit Hunt

His hand torn by a load of bird-shot from the 12-gauge shotgun of his brother, Tony, Michael Griffin, 21 of 14-8th Avenue, Sea Cliff, was treated at the North Country Community Hospital yesterday.

The wound was accidental. According to police the brothers were rabbit hunting yesterday near Karatony's in Glenwood. Michael, trying a rabbit hideaway, rammed his hand into the hole in search of his quarry. Tony, a short distance away, saw the hand, mistook it for a rabbit, and fired.

Spanish War Vets Honor Roosevelt

More than 100 members of the United Spanish War Veterans paid tribute to Theodore Roosevelt in exercises at his grave in Youngs Memorial Cemetery, Oyster Bay Cove, on Sunday.

Because Mrs. Roosevelt was in the North Country Community Hospital suffering from a broken hip and couldn't be notified, the veterans found the gate to the tomb locked. However, they held their service outside the grave and placed a wreath there. A bouquet of flowers was sent to Mrs. Roosevelt at the hospital.

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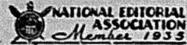
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The Hicksville Leader

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THURSDAY, DECEMBER 5, 1935

THE CHRISTMAS SEALS

Thirty-one years ago a Danish postmaster first conceived the plan of selling penny stamps at Christmas time to finance the war against tuberculosis. Today 40 nations, all members of the International Tuberculosis Union, with headquarters in Paris, participate in the sale. In the United States, the gay little stickers first appeared in Delaware in 1907. Since then, some 2,000 State and local organizations have come to co-operate in the work. As a result, more than 700 tuberculosis hospitals are able today to offer beds to 70,000 sufferers, and thousands of clinics can provide free diagnosis and nursing.

More significant, the death rate generally from the white plague is dropping. In 1918, according to records from the registration areas in the United States, the rate was 202 per 100,000. Today it is 60 per 100,000.

The Nassau County Tuberculosis and Public Health Association, the headquarters of which are in Mineola, is dedicated to fighting this dreaded disease in the county. For funds to carry on its work, it must depend on individual donations and the proceeds from the annual sale of Christmas seals.

These seals are now on sale, and thousands of them have been mailed out. The money received from them will provide for examinations, for nursing care, for research work and for the promotion of legislation. This means care for your tuberculosis neighbors, particularly the children, which in turn means greater protection for the rest of Nassau County and the county's children from the communicable disease. Few investments offer such certain and sizeable dividends.

CARBON MONOXIDE

"Health News", publication of the State Department of Health, calls attention in its issue of November 25 to indications that warnings from various sources regarding the danger of poisoning from carbon monoxide are not being generally heeded. This is a dangerous mistake. It proceeds to show in an article in which proof is submitted for every statement.

It is important to know, for example, that exposure to only about two parts of carbon monoxide in 10,000 parts of air for a period of two and one-half to four hours is sufficient to impair the judgment of the driver of a car to the extent that he may drive from the road into the path of an approaching vehicle. This amount is so small and the attack on the faculties so insidious that the driver may be seriously affected before he appreciates that anything is amiss.

A person breathing air containing eight parts of carbon monoxide per 10,000 parts of air would probably suffer headaches, impaired judgment, and decreased mental alertness in and about one hour; and, if not removed from the poisoned air, death in two hours more.

"Health News" offers the following recommendations for safer winter driving:

1. Always drive with at least one window partially open for ventilation. With the "no draft" system of ventilation a partial vacuum is developed inside the car which tends to suck air from under the hood. Such cars need more than one window open.
2. On long trips it is an excellent rule to drive 55 minutes of any hour and then get out of the car and stretch and exercise for five minutes. In the long run this "lost" five minutes can easily be made up while the ride itself will be more enjoyable and safer.
3. Close all apertures in floor boards.
4. A periodical inspection of the exhaust system is good insurance. A new gasket is cheaper than a casket.
5. Become carbon monoxide conscious before you become carbon monoxide unconscious.

WAR AND TRAFFIC DEATHS

The pictures of two grave stones were printed in a newspaper this week, which tell a terrible story of slaughter. One of them bore the inscription "1776-1935—Americans Killed in All the Wars of Our History, 244,357." The other bore this message: "1920-1935—Americans Killed in Last Fifteen Years of Automobile Accidents, 358,936."

In this graphic manner is brought directly home to the American consciousness the fact that there is in progress in this land a war of greater costliness than any ever fought by the dwellers within the United States since its foundation. This war is waged for no good cause. No principle of government, no factor of human rights is involved. It is a decidedly "unrighteous" war, causeless, needless, futile.

On the one side in this warfare are ranged in the offensive human carelessness, recklessness, selfishness and incompetence. On the other side, in the defense, are human carelessness and weakness and possibly selfishness. The offensive in this war is conducted by the motor car and its driver, who ignores the rules and the rights of others and the weakness of others. He has the maiming, killing power. His victims are without armor or shelter and often foolhardy.

Just take the figures as they stand: Nearly a quarter of a million lives lost in wars in the course of 195 years and many more than a third of a million lives lost in traffic accidents in 15 years! Project this latter figure to the span of the former period and see the result: 4,122,711 victims!

That is a terrible price to pay for speedy individual transport. What has been gained by it? Nothing, absolutely nothing. If those deaths could be "capitalized" translated in terms of monetary loss, in all the forms that a traffic death affects the material welfare of the direct and indirect sufferers, the total would be staggering.

Lions Sponsor Benefit Game To Aid Blind

Joint Glen Cove Team To Face Queens Champions Sunday

One of the fastest semi-pro football games ever to be played on the North Shore is expected to be the order of the day Sunday when the Lornwood A. C. of Bellmore, Queens, meets a Sebas-Western Front and Sebas team at the Glen Cove school field Sunday afternoon at 2 o'clock. The game is being held under the auspices of the Glen Cove Lions Club and proceeds will go to the organization's fund for the blind.

The Lornwood club is one of the top ten semi-pro teams in the New York State. Sunday it won for the third successive year the Queens Football Alliance championship by defeating Wakefield 12 to 9. Earlier in the season the Queens team was seen in action by Glen Cove fans when it triumphed over the Sebas by a score of 14-0.

With a combination of Western Front and Sebas stars the Glen Cove team is expected to put on a brand of football which may upset the scoring habits of the visitors. Coach Charles McGurken of the Sebas and Coach Herbert McCue of the Western Fronters will direct the team.

They have played the following players from the two groups:

Dimezza and Phillips, centers; Malloy, Jaworski, Yachaviz and McCurdy, guards; Baskie, I. Goldstein, Symanski and Besnel, tackles; Neeland, Hendricks, Faggioli and Orsico, ends. In the backfield will be Meyer, Odoletson, Zemle, Manning, Chegis, Kaplan, Ledzian, Woodson and Macaroni.

Christian Science Lesson - Sermon

"God the only Cause and Creator" is the subject of the Lesson-Sermon in all Churches of Christ, Scientist, on Sunday, December 8.

The Golden Text is: "The Lord reigneth; he doth with mighty strength, wherewith he hath striven himself; the world also is established, that it cannot be moved" (Psalm 92:1).

Among the citations which comprise the Lesson-Sermon is the following from the Bible: "Lord, thou hast been our dwelling place in all generations. Before the mountains were brought forth, or ever thou hadst formed the earth and the world, even from everlasting to everlasting, thou art God" (Psalms 90:12).

The Lesson-Sermon also includes the following, correlative selection from the text-book of Christian Science, "Science and Health with Key to the Scriptures" by Mary Baker Eddy: "God is individual, personal, He is divine Principle, Love, the universal cause, the only creator, and there is no other self-existence. He is all-inclusive, and is reflected by all that is real and eternal in the universe. He fills all space, and it is impossible to conceive of such omnipresence and individuality except as 'infinite Spirit or Mind' (p. 531).

Communications

This newspaper welcomes letters from all responsible persons, who may feel free to express their views on all lines of every question. Each communication must be accompanied by the name and address of the writer, who will be withheld if the writer so desires.

Editor, Farmingdale Post:
I have been a subscriber and an interested reader of The Post since its birthday in 1920 and look forward for my copy each week. I have admired The Post for its apparent sincerity of purpose, an ever-readiness to help every worthy cause; an exponent of right and justice. Standing by fighting for the truth and condemning wrongdoing.

I congratulate you on this occasion and wish for you many years of usefulness in your endeavors in behalf of your community and surrounding territory.
Sincerely,
JOHN W. ANDERSON
Massapequa, N. Y.
December 2, 1935.

Mix's \$25,000 Horse, World's Smartest, Was Boarder In The Village

Tom Mix's famous horse, "Smoky," valued at more than \$25,000 and regarded by horse enthusiasts as one of the most intelligent animals in the world, was a boarder in Farmingdale for a time.

In 1926, while the Metro Corporation was taking moving pictures in Farmingdale, Smoky lived in the stables which are now the home of the Bethpage Riding Academy. He was an Australian cavalry charger and was ridden by Captain Mills of the United States Army.

Church Notices

Farmingdale
FARMINGDALE METHODIST EPISCOPAL CHURCH
Grant Avenue and Main Street
Rev. Frederick B. Morley, Minister
Sunday, December 8
9:45 a. m.—Church School.
11 a. m.—Morning worship.
6:45 P. M.—Eveworth League.
7:45 p. m.—Popular evening service.
The minister preaches at morning worship and at the popular evening service will talk on the subject, "Booze in the News." He will present what the press has to say about the present liquor situation.

The Ladies' Aid Society meets on Wednesday at 3 p. m. The business meeting will be followed by a Christmas party and towel shower for the church kitchen.
Midweek service Wednesday evening at 7:45 o'clock.
Church School officers and teachers will meet Wednesday at 8:30 p. m.

St. Kilian R. C. Church
Cuskeria street, Farmingdale
Rev. Joseph Hildemann, Pastor
Baptisms every Sunday at 9:30 a. m.
Masses: Daily at 8:30, Sunday at 8:00 and at 10:30 a. m.

Farmingdale Gospel Church
Washington Street, Farmingdale
Undenominational
Howard and Mary Frits, Pastors
10:15 a. m.—Sunday School.
There are classes for all ages.
7:45 p. m.—Evening Worship.
Thursday: 7:45 p. m.—Testimony and Bible study.
You are cordially invited to attend these services. Come and bring a friend.

St. Luke's Evangelical Lutheran Church
Conklin Street, Farmingdale
Rev. Frederick Press, Pastor
9:30 a. m.—Bible School.
10:45 a. m.—The Service.
8 p. m.—Vesper Service.

Wyandanch
TRINITY LUTHERAN CHURCH
Wyandanch, N. Y.
Rev. Frederick Press, Pastor
Sunday Services
8:30 a. m.—Bible School.
9:30 a. m.—Morning Service.

St. Elizabeth's Mission
Wyandanch
Newell Dwight Lindner
Lecturer in Charge
2:30 p. m.—Evening Prayer and Address.

Hicksville
METHODIST EPISCOPAL CHURCH
Broadway, Hicksville
Rev. Minard L. G. Proper, Pastor
Services for Sunday
9:45 a. m.—Sunday School.
11 a. m.—Prayer and Sermon.
7 p. m.—Eveworth League.
8 p. m.—Evening Service.

St. Ignatius R. C. Church
129 Broadway, Hicksville
Rev. George M. Bitterman, Pastor
Rev. John H. Winkler, Assistant
Masses daily at 8:15.
Sunday at 7, 8, 9 and 10:30.

COMMUNITY CHURCH
New Bridge Road and Jerusalem Avenue
Hicksville
Rev. William Striker, Pastor
Services for Sunday
9:45 a. m.—Sunday School.
11 a. m.—Prayer and Sermon.
7:45 p. m.—Evening Service.

CHURCH OF THE AIR
Through the courtesy of the Columbia Broadcasting System, Inc., the second Christian Science "Church of the Air" program of the 1935-1936 series will be radio-cast over the nation-wide network, under the auspices of the Christian Science Committee on Publication for the Province of Ontario, on Sunday afternoon, December 8, from 1 to 1:30 o'clock, Eastern Standard Time. The program, originating in Toronto, Canada, will be released in this area from station WABC, 880 kilocycles.

McAnery Luncheon

Plans and program of the luncheon sponsored by the Board of Health of Nassau County will be discussed at the annual meeting of the County Board of Health at the Hotel Farmingdale, December 10, 1935. The guest of honor will be the Board of Health's former president, Dr. George M. Bitterman. A former president of the Board of Health will be the principal speaker. Dr. Bitterman will discuss the subject of "The Public Health and the Individual." Nineteen members of the Board of Health will be seated at the luncheon. Dr. Bitterman will preside. The luncheon will be held at the Hotel Farmingdale, 129 Broadway, Hicksville, N. Y. Tickets are \$1.00. Try a Wa

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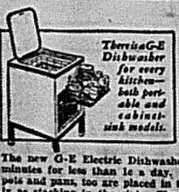
- IRONING BOARD—Inclined shadows.
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- POWER—Twice as fast as hand ironing.
- RUFFLE IRON—For ruffles and children's dresses.



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Miss Laura K. Kennedy



ALFRED L. HART

PATCHOQUE 52 Railroad Avenue
FREEPORT 11 East Merrick Road
SOUTHAMPTON 51 Hill Street

Farmingdale Honor Roll

the Farmingdale high school received 90 per cent of satisfactory test:

Thalia Bartholomew, Grace Knapp, William Knapp, Andrew, Gloria Hill, Regina Lo-Baveacqua, George Laesmaniro, Marco Margariche, Joseph McLaughlin, Anna John McCarthy, Marion Gordon, Rose Grace Ocker, Amelia Petre, Edwin Roberts, Gladys Dahlman, Anna Maria Packard, Wanda Schaefer, Anna Nelson Harrison, Margaret John McCarthy, Margaret Carlin, Edith Eblach and Florence Bundow, Anna Koehner and Helen Parson, Marie Edith Rogers, Adolph Schach, Rose Mitchell, Ida Rafinski, Helen Betty Johnson, Gladys LaWalsh, Orville Brown, Louise Jacob, Anne Rozzi and Rosalie Ayers, Louise Jacob, Anna Stafford, Dolores Rowehl and Rita C. John Flinn, Edwin Howe, Charles Piat, Adam Sokolki, Maria Waldman, Gunter Anna Deila, Fred Benny Giammaro, James Morley, American Petre, Edith Shusterman and Josephine William Wade, Alma Guthrie, William Frank Kinney, Laura Miska, Emil Podalski, Edmond, Edwin Szybillo, and Henry Witzemberg, Charles Bartholomew, Gladys Ruth Andrew, George Albert Kinney, Raymond Davidson, Janice Lawrence Simons, Mary Sylvia Simons and Marion Lawrence Campbell, Laura Gray, Joseph Belmont, Meta Thom, Stella Peter, Alma Guthrie.

French I: Margaret Carlin, Ella Dahlman, Anna DiGiovanni, Joseph Formica, Helen Gazza, Rita Greco, Rose Longobardi, James Morley, Amelia Petre, Marion Petre, Carmen Petri, Virginia Rodriguez, Irene Schaal, Marion Gordon, Raymond Keary, Adam Sokolki, Dorothy Walker, Charles Bartholomew, Chandler Berglund, Vincent Garrity, Benny O'Connell, Helen Harrison, Jane Knapp and Edith Shusterman.

French II: Margaret Cava, Norma O'Connell, Helen Parson and Cynthia Ruth.

French III: Gladys Meeker and Philip Miska.

Commercial Arithmetic: Jack Clifford, Mariata Looney, Louis Manca, Anna Belle Perry, Raymond Davidson and Peter Taormina.

Bookkeeping I: Anna Brand, Peter Collegari, Frederick Crane, Ruth Eblach, Jack Clifford, Eugene Verolone, Burton Koum, Helen Marie Nelson Nardi, Edwin Rowehl, Walter Sattig, Jessie Thorne, Adella Batho, Laura Genus, Herbert Guthrie, Edwige Rogers and Kenneth Szebeck.

Bookkeeping II: Emily Hagerstone and Eleanor Mauck.

Introduction to Business: Helen Marie Fornat, Jean Kitz, Jennie Massaro and Ruth Andrew.

Salesmanship: Helen Hicks, Harry Rose, John McCulloch, Edgar Mack and Madelyn Schuman.

Commercial Law: Annette Elliott, Emily Hagerstone, Shirley Hoffman, Louise Jacob, Stephen Lawrence, Marie Powell, Dolores Reusz, Helen Hicks, Anna Koehner and Evelyn Stafford.

Mechanical Drawing I: Victor Rita, Franz Niemiec, Herbert O'Connell, Edward Public, Douglas Lewis and Fred Heckler.

Mechanical Drawing 2B: Raymond Emers.

General Shop: Gerard Goehring.

Cabinet Making: Victor Rita.

Rudiments of Music: Alma Guthrie, Virginia McLaughlin, Eleanor Mauck, Anna Quaresimo, Eleanor Rowehl, Evelyn Stafford and Mildred Rowehl.

History A: Eva Cooley, Marion Gordon, Helen Harrison, Rose Longobardi, James Morley, Amelia Petre, Marion Petre, Catherine Haubrich, Raymond Keary, Anna Belle Perry, Peter Taormina, Charles Bartholomew, Ralph Critterdon, Anna DiGiovanni, Philip DiGiovanni, John Finnin, Josephine Formica, Louis Manca, Wanda Podalski, Irene Schaal, Charlotte Scherzer, Edith Shuster, Herbert Walker and Ida Zuber.

History B: Jane Corwin, Kathryn Dickey, Fred Dornestler, Stuart Ollard, Herbert Guthrie, Theodore Haugen, Robert Howe, Woodrow

Lang, Jean Merritt, Nelson Nardi, John Nastro, Emil Podalski, Kenneth Szebeck, Edwin Szybillo, Richard Trouman, Robert Willison and Allan Wilcox.

History C: Louis Buffalo, Adella Batho, Kathryn Dickey, Ruth Eblach, Evelyn Forst, Alma Guthrie, Winmar Hantusch, Albert Hobbs, Laura Knapp, Edith Hill, Thomas Lorick, Helen Hicks, Harold Nider, Anna Koehner, Marie Massaro, Philip Miska, Norma O'Connell, Marie Powell, Emil Podalski, Anthony Szwed and Harriet West.

Economic Citizenship: Helen Linton, Howard Silverton, Robert Kinney, Fred Crane, George O'Connell, Theresa Curran, John Forst, Rafinski, Joseph Hilde, Mary Thur Regan, Mary Frances Smith, Edgar Suirke, Ruth Andrew, Jack Clifford, Mortimer Tarned, Rose Mittel, Harrington Rose, Hope Allen, Margaret Cava, Conner Stephens and Robert Pitts.

Typewriting: Louis Buffalo, Florence Bundow, Evelyn Forst, Helen Zaza, Axel Hill, Grace Lindgren, Thomas Lorden, William Malar, Adelaide Niemyer, Julio Rigolini, Klara Schulz and Gladys Splegeman.

Geography: Betty Johnson and Peter Taormina.

Representation I: Leonard Arnold, Walter Baldwin, Robert Damm, Anna Drinkwater, Evelyn Forst, Andrew Howard, Robert Miller and Howard Silverton.

Design I: Adella Batho, Eva Boncampi, Laura Genus and Emily Hagerstone.

Representation II: Matthew Blod-

gin and Raymond Fernari.

Commercial Art: Anlia Hatron and Rosario Pellegrino.

Representation III: Rosario Pellegrino.

Stage Craft: Evelyn Forst and Analia Hatron.

Elementary Foods: Elizabeth Abramack, Alice Brown, Mabel Buchbaum, Helen Hicks, Mary Kiss, Mary Kubic, Maria Looney and Anna Poullick.

Advanced Cooking: Mabel Buchbaum, Georgianna Benkert, Florence Zazola, Catherine Haubrich, Florence Leonard, Mary Mialo, Anna Poullick and Anne Rozzi.

Elementary Clothing: Rosella Ayers, Stella Guldowski, Anlia Hatron, Eva Lohman, Anna Liguori, Marie Massaro, Dorothy Weale, Mary Noonan, Pearl Roe, Lillian Schlichter, Cecelia Walsh, Harriet West, Thalia Johnson and Katherine Hillenbrand.

Physical: John Nastro and William Petre.

Chemistry: Florence Bundow, Frank Kinney, Philip Miska, Ruth Nicholson, Norma O'Connell, Podalski, Anna Poullick, Peter Vitale and Henry Witzemberger.

General Science A: Vincent Garrity, William Hill and John McCarthy.

General Biology: Anna Candela, Benny Giammaro, Axel Hill, Laura Knapp, Jack Kosan, Douglas Lewis, Wanda Podalski, Edith Shuster, Peter Taormina, Clarence Terry, Dorothy Walker and Gunter Wepojak.

General Science B: Carl Baker, Thalia Bartholomew, Philip Baveacqua, James Cozzins, Theresa Curran, George Culbert, Robert

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FRANKLIN & STUART AVE.

You can open a Loeser Charge Account in a very few minutes in our Garden City Branch. This account may be used both here and in Brooklyn. Accounts opened in Brooklyn may be used in the Garden City Branch.

DISCONTINUED WALLPAPERS!

We are starting a new department of patterns that have been replaced by new papers in our regular stock. Papers that were up to \$2 a roll are now only 80c-30c per roll. OVER 400 NEW PATTERNS AT ALL TIMES.

ABOFF'S WHITE PAINT STORE
Paints & Wallpapers Exclusively
Wholesale-Retail Distributors
203 Main St. Huntington



MAN-TAILORED SILK CREPE PAJAMAS \$2.98

For those friends of yours who scorn frills we've a beautifully tailored group of pajamas in lovely, supple silks... cut like a boy's! Tea rose or blue.

BOHACK'S QUALITY STORES EST. 1887

New 1935 Pack CANNED FOODS Sale

Your neighborhood Bohack Store is amply stocked with New 1935 Pack quality canned foods... Buy in quantity for extra savings!

- TUNA FISH LIGHT MEAT** No. 1/2 can **10c**
- PINEAPPLE DEL MONTE** SLICED 1qt. can **16c**
- BARTLETT PEARS GREEN TAG BRAND** 1qt. can **15c**
- ASPARAGUS "EARLY GARDEN" DEL MONTE** No. 2 can **19c**
- TOMATOES PEAS OF STRING BEANS STANDARD QUALITY** can **6c**
- CAMPBELL'S TOMATO JUICE** 4 cans **25c**
- PHILLIP'S SOUPS** 3 cans **13c**
- KIDNEY BEANS** lb. can **7c**
- CHERRIES RED PITTED** 2 No. 2 cans **25c**
- MIXED VEGETABLES** 3 cans **25c**
- CALIF. PRUNES** 1 lb. **5c**
- CALIF. PEACHES BOHACK HALVES OR SLICES** 1qt. can **15c**
- BOHACK FANCY WHOLE REFUGEE GREEN BEANS** No. 2 can **15c**
- EVAPORATED LIQUID MILK** can **6c**
- FAMILY MAINE PACK - CREAM STYLE BOHACK CORN WHITE or BANTAN** 2 1/2 cans **25c**
- BOHACK - FANCY - SOLID PACK TOMATOES** 1 1/2 cans **15c**
- DEMODERATE BRAND PIMIENTOS** RED, SWEET PEPPERS can **8c**
- WHITE NAPHTHA P & G SOAP** 8 cakes **25c**

Selected Fresh Fruits

- BANANAS** The pick of the crop. Children love them in their school lunches. lb. **5c**
- ORANGES** "Tree-Fresh" Florida's finer flavored—richer in vitamins. 5-lb. bag **29c**
- APPLES** McIntosh apples are as fine a table apple as you can find. lb. **5c**
- APPLES** "Rhode Island" Greenings—the household word for finest cooking apples. 3 lb. **13c**

GENUINE 1935 SPRING LAMB

Legs of LAMB 25c

You will find this lamb succulent... tender... juicy... flavorful. Serve it for Sunday's Dinner! lb.

- JERSEY PORK LOINS FRESH, WHOLE OR HALF** lb. **25c**
- PORK SAUSAGES BOHACK FRESH** lb. **33c**
- PORK CHOPS MIDDLE CUT** lb. **29c**
- RING BOLOGNAS BOHACK** lb. **20c**
- FRANKFURTERS BOHACK TRAY** lb. **29c**
- BEEF TONGUES BOHACK, FANCY HICKORY-SMOKED** lb. **22c**
- SHRIMP FANCY, FRESH** lb. **15c**
- OYSTERS LONG ISLAND LOOSE** doz. **18c**

NARCISS GLACES BY TREFOUSSE \$2.98

Your friends who love fine things will appreciate our exclusive Narcisse imports... by Trefousse. Made for us in Chamois, France of the famous French national leather... they are stitched and tucked with infinite fineness... their seams pique-sewn.



RICHELIEU PEARLS WITH SOLID GOLD CLASPS! \$1.98

This year your gift of pearls will be even more welcome... for pearls are fashion tops! Beautifully matched... 16", 18", 20" lengths with solid gold clasps. Glowing with their famous lustre nestled in a satin-lined gift box.

SATINY CALF SWAGGER POUCH \$2.98

A shining example of the grand gift bags you'll find here at \$2.98! Yearlong our \$2.98 group is our special pride... and at gift-giving time we redouble our efforts to bring you a COMPLETE selection of the NEWEST fashions! With results you'll appreciate!



Store Hours: 9:30 a. m. to 6 p. m.

FRANKLIN SHOPS

WRITE TO SANTA

LETTERS Given Every Week..

the lucky boy and the lucky girl who are chosen each week by Santa! He's TOYLAND all the time and wants to see that he also wants to receive letters from you. He has decided to pick out one boy's letter and one girl's letter each week and give the writer a prize! It's a good idea to write to him but with a prize waiting for the lucky one... don't put it off another minute! Just send your letter to Santa in care of Franklin

Are Giving Away A KELVINATOR

What there is to do. Come into our store pick up an official Contest Folder. Or write to us and we'll gladly send you one. Read the simple rules, and then write your entry and mail it in. Nothing to buy; no obligations. We'll give you all we can, too. Your entry must be in by midnight, December 24th.

FRANKLIN SHOPS Inc.
LONG ISLAND'S DEPARTMENT STORE
STEAD NEW YORK

SE DAYS

ULIAN MASON

ending Era Ended? Era Is Ended. So his supporters—and he has a headlined Mr. Roosevelt's speech. The inter-



and so on. I now any sensible person watched Mr. Roosevelt's play, can take seri-

Already, the practice Parley brand of politics underlies his impo-

blancan "Fossilities" are having the guts to deal gospel. Mr. Borah is trouble for everyone Knox has cared in an Mr. Landon is still met-

idge' silence. This would be my estimate of the present positions of the four leading possibilities for the Republican Presidential nomination.

These plainer recipes are the small wholesome ones for the children. But there is the question of keeping them varied and interesting.

Occasionally you want a special confection. While grapes dipped in fondant make a delightful treat and one that is healthful.

Occasionally you want a special confection. While grapes dipped in fondant make a delightful treat and one that is healthful.

assaults in the Yale Bowl were not made by Dartmouth or Princeton men; that they were put over by the outside public who had seats in the end stand!

AT THE CHILDREN'S TABLE Make The Kiddies' Desserts Varied And Interesting

By MARY HOPE NORRIS Founder—Mother's Radio Round Table

To mothers of children, desserts usually are seen as bright spots in the task of menu making. No normal child needs to be coaxed to eat these dainties and one also has the comforting knowledge that there is considerable energy value in the sugar that is used in even the simplest, most economical dessert.



Boiled Caramel Custard 1 quart milk 4 eggs 1/2 cup sugar 1/2 teaspoon vanilla 4 tablespoons caramel syrup 1/2 teaspoon salt Butter

Heat the milk slightly with the sugar, salt and caramel. Be sure the caramel is dissolved; then pour the mixture into the lightly beaten eggs. Add the vanilla. Pour the mixture into custard cups and add a small piece of butter to each.

Fondant For Grapes 2 cups sugar 2 cups water 1/4 teaspoon cream of tartar

Cook sugar and water over a moderate fire, stirring with a wooden spoon until a soft ball will form when the syrup is dropped in cold water.

Cocktail Column

Perhaps you are not over fond of straight chilled tomato juice; not do you like strongly flavored the juice drained from sweetbait, all by its lonesome.

Mint-Grapefruit Cocktail Cut a grapefruit in half, remove the seeds and pulp from the rind, but do not cut out the center section of the fruit.

Cheese and Macaroni Soup 1 cup macaroni, broken in bits 1 teaspoon parsley, chopped 2 teaspoon onion, chopped 1 tablespoon green pepper, chopped

Cook macaroni in boiling salted water 12 to 15 minutes, or until soft. Cook parsley, onion and green pepper in butter until tender.

To make pie crust flaky, add a half spoonful of vinegar or a little lemon juice and one-fourth teaspoon of olive oil to the cold water used in mixing.

Hollywood Personalities And Their Food Habits

By IRENE DUNN (As Told by Valentine Lyon)

When we see before us the slender, shapely figures of the beautiful screen stars, we get the impression that they are constantly watching and weighing their food, and must use unhard-of power to refrain from eating rich or heavy food.

It will surprise you when you read the rich and tasty recipes or menus given by your favorite stars and other famous women.

Here is how you prepare it: Take a loaf of fresh French bread. Cut it through the center lengthwise, removing the soft bread from one half of the crust.

One could hardly accuse her of worrying about her weight, for she and serve.

2 pounds of American cheese 1 clove of garlic (grated) 1 can pinnettes 1 teaspoon Worcestershire sauce 1 teaspoon dry mustard 1 teaspoon paprika 1 tablespoon chopped parsley Salt and pepper to taste

Here is how you prepare it: Take a loaf of fresh French bread. Cut it through the center lengthwise, removing the soft bread from one half of the crust.

One could hardly accuse her of worrying about her weight, for she and serve.

This dish is a whole meal in itself and needs very little else. A light salad and composite of fruit.

G-E Dishwasher Joy To Housewife

Statistics just compiled by Alfred L. Hart, General Electric District Sales on Long Island, show that if all the dishes washed in 15 years by the housewife in a family were piled up, there would be nine piles, each pile as high as the Empire State Building.

Mr. Hart had the following comment to make on these startling figures: "We can't do much to reduce the number of dishes, but we can do plenty to reduce the amount of work involved."

Endorsed at the Cooking School

GRANDMOTHER'S BREAD

Miss Laura Kennedy, nationally known authority on home economics, has selected GRANDMOTHER'S BREAD for the Cooking School. She will conduct in Great Neck, Glen Cove and Port Washington under the auspices of this newspaper.



Sold Exclusively at A & P STORES

SERVICE and QUALITY is Recommended By Users All Over the "North Shore"

UNIVERSAL UTILITIES HEATING OILS

DAY OR NIGHT SERVICE SUNDAYS AND HOLIDAYS

CALL GREAT NECK 3131

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LOESER'S FULTON AT BOND, BROOKLYN TRIANGLE 5-3100

A Christmas PIANO Opportunity

40 BABY GRANDS OF FAMOUS MAKE!

A SENSATIONAL \$288 EVENT

TERMS—\$25 cash, \$8.17 monthly, including carrying charge, and your piano will be paid in full in 36 months.

Here's your opportunity to gratify that longing for a fine grand piano... at much less than you ever expected to pay!

Note the QUALITY FEATURES:

- Guaranteed by manufacturer for 10 years against basic defects in material or workmanship. Beautiful mahogany veneers... walnut slightly higher in price. Full 88 notes... full singing tone. Overstrung scale... copper wound brass strings. Full heavy cast iron plate. Name of maker cast in plate. Responsive high quality action.

LOESER'S - LUTERO SALON - FOURTH FLOOR

NO GOLD SCARES



in Homes that Use Socony Fuel Oil

WHAT a satisfaction it is! To know that winter's sudden storms and blinding blizzards can't imperil your loved ones. To know that they'll never shiver with cold in a house gone cold for want of fuel oil.



SOCONY FUEL OIL DEPENDABLE DELIVERY... A PART OF SOCONY'S FRIENDLY SERVICE

The North Shore ALMANACK

CONTAINING BEHINDS ASTRONOMICAL CALCULATIONS A GREAT VARIETY OF MATTER USEFUL AND ENTERTAINING

Second Section

Thursday, December 5, 1935

PATTER

By EVELYN B. HITT

Safety Campaign

Maybe it is the woman who pays and pays but because it is a man's world she certainly gets the breaks when it comes to dealing with the traffic cops. Every motorist has noticed of late how many motorcycles are cruising up and down the parkways and crouching behind bushes ready to pounce on any culprit doing forty-one miles an hour.

THE PLACE OF ART IN EVERYDAY LIFE

By ALICE E. VAN ORDEN

The Township Press takes a great deal of pleasure as well as pride in being able to offer to its readers the opportunity to learn at first hand what is being done in the field of modern art.

With the great wealth which came after the Civil War, Americans began to travel abroad and to buy foreign art. Artists themselves, thought that they must go to Europe to study. They began to copy the European painters and thought a picture which told a story was vulgar and old fashioned.

THE AMERICAN SCENE

The American Scene! What diverse impressions it brings to us! To some it means pictures of the subway, shoppers, factories, a bread line, a beauty parlor, or a restaurant.

Just before the World War there was a new conception of art, that which people call Modern Art. Artists ceased to be interested in painting that which could be more perfectly recorded with a camera.

Society Scribblers

I return the compliment I received from the mysterious "Diane" of the Glen Cove Record. I like both her column and Libby Holman's dress. But I should love to know who she is, Mame Flatterbye of the Evening Journal is Molly Cogswell Thayer, daughter-in-law of the former master of St. Mark's school, Dr. Thayer, Boston's best.

Weekly Horoscope

Those having birthdays this week should take heed of this gentle warning. There is a possibility that they don't know it but they are very susceptible to the influence of the opposite sex.

DATES

Edward H. Sothorn, the American actor and son of the English comedian, was born December 6, 1859.

19th Century of course

The 19th Century of course seems more familiar to us, for we have almost all seen examples of Winslow Homer's marines and fishermen.

M. F. Cooper, Inc.

Old English Furniture

Antique Objects of Art

10 & 12 East 50th Street New York, N. Y.

PLAZA 3-1886

ANNOUNCING

a selection of inexpensive Small Objects, appropriate for Christmas Gifts, including the "SHALIMAR POT POURRI" now on exhibition and sale.

Make Yours A Brighter Home This Christmas

Advertisement for The Wheatley Gardens, featuring a large illustration of a classical building and text describing Christmas decorations and plants.

Coming Events

Here and There

New York City-Carnegie Hall, Saturday, December 7, 11 A. M. Amelia Earhart will make her first New York appearance in a lecture "Adventures in Flying" based on her own experiences.

Music

New York City-Carnegie Hall-Thursday, December 5, 8:45 P. M. The Philharmonic-Symphony Orchestra, with Otto Klemperer conducting, will give a concert.

Beagling

Brooklyn-Buckram Beagles. Hounds will meet Sunday, December 8, at 2:30 P. M. at Mrs. C. O. Iselin's stable in Brooklyn.

Hockey

New York City-Madison Square Garden, Sunday, December 8, Montreal vs. the New York Rangers, Tuesday, December 10, the Toronto Maple Leafs vs. the New York Americans.

Fencing

New York City-Fencers Club, Sunday, December 8, 4 P. M. The amateur Fencers League of America, The Olympic sabre try-outs.

Dog Shows and Field Trials

Westchester County Center, Saturday, December 7, 2 P. M. The special event of the Collie Club of America.

Steamship Sailings

French Line-Le De France, Saturday, December 7, Noon. For Plymouth and Havre. Sailing from Pier 57, North River, 400 of West 15th Street.

DRINK Ridgways Teas

FRANKE THE WORLD OVER FOR TEA FLAVOR. Your Order Will Come to Our Tea Room, Ridgways, Inc., 230 West St., N. Y.

OPEN EVERY EVENING UNTIL CHRISTMAS

THE boulevard shop 1111 10th Avenue, Tel. 2-1111. A Grand Place to Do Your Christmas Shopping

Macdougalls

WILL HOLD A SALE ENGLISH SPORTS CLOTHES and SCOTCH WOOLENS Country Clothes

Lucas Valley Long Island Thursday and Friday, December 12th and 13th

Miscellaneous

REMINISCENT of a story by Saki is the tale going around the North Shore this week concerning a South-Shore gentleman who came to stay at a great house in Spouse. His host was one of the island's greatest having enthusiasts, and almost every morning he would disappear and join the Mea dook-board meet, making things rather boring for his guest, who couldn't ride.

GLORIA Morgan Vanderbilt

and her twin sister, Lady Thelma Furness, who create a stir everywhere in town by reason of their striking clothes, were hostesses at a party at Mrs. Vanderbilt's home on E. 72nd St.

Mrs. Charles Wilkinson

of Bayside Avenue, gave a party on Saturday afternoon in honor of "Butter" Brown, son of Mr. and Mrs. Fred Brown of Rockville Centre. The little folk had a lovely time, despite the fact they all had whooping cough.

Oyster Bay Pilot December 3, 1915.

THE NEPTUNE ROOM is a stimulus to gaiety and sparkle. Dinner-Dancing... each derives added zest from this brilliant environment.

Pancho AND HIS ORCHESTRA Play for Dining and Dancing. Prix fixe Dinner... \$1.50 Sunday Buffet Dinners \$2.50

THE CORINTHIAN ROOM for Luncheon and Cocktails. Prix fixe Lunch \$1.50 The Magyar Ensemble

Hotel Pierre Overlooking Central Park FIFTH AVE. at 61st ST. New York Edward H. Crandall President

DRINK Ridgways Teas. FRANKE THE WORLD OVER FOR TEA FLAVOR. Your Order Will Come to Our Tea Room, Ridgways, Inc., 230 West St., N. Y.

OPEN EVERY EVENING UNTIL CHRISTMAS THE boulevard shop 1111 10th Avenue, Tel. 2-1111. A Grand Place to Do Your Christmas Shopping

Macdougalls WILL HOLD A SALE ENGLISH SPORTS CLOTHES and SCOTCH WOOLENS Country Clothes Lucas Valley Long Island Thursday and Friday, December 12th and 13th

Entertainments

Friday, December 6, 1935 BAYLON Babylon: I Found Stella Parish Powder Smoke Range BAYHORE Bayshore: Man Who Brake the Bash of Monte Carlo

Sunday, December 8, 1935 BAYLON Babylon: Rendezvous BAYHORE Bayshore: Man Who Brake the Bash of Monte Carlo

Monday, December 9, 1935 BAYLON Babylon: Rendezvous BAYHORE Bayshore: Man Who Brake the Bash of Monte Carlo

Tuesday, December 10, 1935 BAYLON Babylon: Rendezvous BAYHORE Bayshore: Man Who Brake the Bash of Monte Carlo

Wednesday, December 11, 1935 BAYLON Babylon: Rendezvous BAYHORE Bayshore: Man Who Brake the Bash of Monte Carlo

Thursday, December 12, 1935 BAYLON Babylon: Rendezvous BAYHORE Bayshore: Man Who Brake the Bash of Monte Carlo

About Kings A. W. SMITH... print the sweet stuff them they writer... to the influence writer, somewhat through the "new" in the majority quite true nor "obviously" by is faulty on all... In this opinion... reasons explain the smothering of the local O. O. P... is the fact that... are more government than... factor depends... centralization or patronage or no... on the quality of... of the public at...

people go to the... for a continuance... good government... and them in the... local Republican... to it that in the... most suitable and... candidates can get... are nominations... in order... on mind... are mortgaging... the future for... endeavor to... lives in office at... don's welfare... spending MIL... in excess of in... apparent care for... of reckoning... is being managed... of our sons and... their children will... also. The New... was exempt... taxes and inveni... those who do not... are learning that... 6004 increase... becomes the... through indirect... taxation is our... "we", and not... on page 6)

Overights With MEALING... pimple, make hair, and skin... FOR \$1.00... in the Stores or Laboratories... Great Neck... MARTIN... DRUGO... DANCING... DANCING... 25c... 50c... 10.00, 75c... 10.00... Dinner patrons... Dinner-Dancing... 5.00... 5.00... DORF... 10c to 50c... York

CLASSIFIED WANT ADS

FOR RENT

LOWER END-1000 sq. ft. 2-story apt. house. Inquire 100 South Street, 2nd floor.

STORES and offices in desirable location. Inquire 100 South Street, 2nd floor.

SEA CLIFF-Excellent apartment house. Beautifully furnished. Inquire 100 South Street, 2nd floor.

4-Carey Road, Great Neck. Telephone Great Neck 1231.

MONEY TO LOAN

FIRST MORTGAGE MONEY TO LOAN. 100 South Street, 2nd floor.

PAINTING

PAINTING. Paperhanging. Decorating. Inquire 100 South Street, 2nd floor.

PROFESSIONAL SERVICES

EDWARD STEINBERGER. Attorney at Law. 100 South Street, 2nd floor.

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WESTMINSTER Hall. 100 South Street, 2nd floor.

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BOOKS BOUGHT. Inquire 100 South Street, 2nd floor.

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FURNISHED ROOM

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HELP WANTED

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HOUSEHOLD GOODS

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LOST AND FOUND

LOST AND FOUND. Inquire 100 South Street, 2nd floor.

MISCELLANEOUS

MISCELLANEOUS. Inquire 100 South Street, 2nd floor.

FURNISHED ROOM

FURNISHED ROOM. Inquire 100 South Street, 2nd floor.

USED CAR BARGAINS

USED CAR BARGAINS. Inquire 100 South Street, 2nd floor.

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THREE MEALS A DAY

SIDNEY SNOW will be glad to answer any questions on food.

BY SIDNEY SNOW

If The Meal Is Heavy Have The Dessert Light

Bavarian Cream Is Perfect Finish After A Hearty Course

The ideal winter-time dessert satisfies cold weather craving for something sweet, and is not too heavy for enjoyment after a hearty dinner course. For this reason, a Bavarian cream type of dessert, light, refreshing but satisfying, finds favor in winter.

- Orange Moss**
- 1 package lemon-flavored gelatin
 - 1 pint warm water
 - 4 tablespoons sugar
 - 1 cup orange juice
 - Crated rind of one orange
 - 1 cup heavy cream

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

Banana Bavarian Cream

- 1 package lemon-flavored gelatin
- 1 pint warm water
- 1 teaspoon salt
- 2/3 cup sugar
- 1 cup heavy cream
- 5 bananas

Dissolve gelatin in warm water. Add salt and sugar. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Crush bananas to pulp with silver fork and fold at once into gelatin mixture. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Serve with or without sauce of tart fresh fruit.



A Chafing Dish Party Is Smart Way To Entertain

As we proudly bring out the new electric chafing dish and surround it with the dozen and one sauces, condiments, soups, meats, fishes, eggs and what not, with which we mean to intrigue our friends after the theatre or bridge party, it might be well to refresh our memories as to the historical background of the interesting utensil and, as we prepare the delicious and appetizing concoction to discombobulate these hosts:

"Of course, we all recall that masterful defense by Cicero of his client, Sextus Roscius, who was charged with murdering his father." (Like fun, we remember old Sextus. We have a hard time recalling who Cicero might have been. However...)

"And we recall that one of the reasons why Sextus killed his worthy father was because the old gentleman took a fancy to a certain odd form of sheep pan and stove combined, and paid such a price for it that the son saw his future inheritance dwindle. So he promptly put a stop to any further foolishness. However, it goes to show how even in Roman days the chafing dish was appreciated. Today, we still value our chafing dishes, but the price is so low these days we do not have to go about paying great prices for them and then worrying lest our children murder us for extravagance."

While we make this appropriate little speech to the men and women and boys and girls gathered about the table, we are probably preparing some favorite recipe. If you run out of recipes there is a new collection of old favorites and original concoctions which I can send you. A little book called "Tribute to the Chafing Dish" will be sent you free if you drop me a card. From this book I will just one or two which illustrate the pleasant art of chafing dish cookery.

Lozier Nemo
One cold baked lobster or one braising cupful of canned lobster meat is the first thing to get ready. Then have on hand a quarter pound of butter, half a cup of cracker crumbs and the yolks of three hard boiled eggs. (These eggs should be cooked earlier in the day so that the yolks are really cold.)

The yolk of one raw egg and a half a teaspoon of dry mustard. Then have on hand a quarter pound of butter, half a cup of cracker crumbs and the yolks of three hard boiled eggs. (These eggs should be cooked earlier in the day so that the yolks are really cold.)

Mix the butter, the yolks of the hard boiled eggs and the mustard to a smooth paste. Heat this in a bowl. Mix the cornsauce with one-fourth cup of cold water, add the salt and cornstarch to the boiling fruit and cook 20 minutes in the double boiler. Last of all, add the lobster juice. Whip the egg white until very stiff and over it pour the boiling liquid. Pour into molds and chill.

Egg and Tomato Jamboere
The ingredients you must have on hand are: Five eggs, butter the size of an egg, half a can of tomatoes, one small onion, a little cornstarch, salt, pepper and celery salt.

Sew the onion, minced fine, in the butter, until the onion starts to

Meat And Vegetables Can Be Happy Comb

In the fall, when there is a variety of vegetables on every market, why not try some different meat and vegetable combinations? There are so many happy combinations in the food world if you but look for them.

Start with good old standbys, such as the stew and the New England style, and the New England style. Instead of the customary carrot-potato-and-meat combination try lamb with green beans and rice, or beef with tomatoes and macaroni. Cauliflower, cabbage, peas, lettuce and celery are all possibilities for the stew kettle.

Squash and egg plant, while they are not particularly adapted to the stew, are in good company with meat, either as a stuffing or in the casserole dish.

Squash and Sausage
Split small squash in half and remove the seeds from the center. Fill with seasoned bulk sausage. Sprinkle with lemon juice over the top and bake in a slow oven (300 to 350 degrees F.) until both squash and sausage are done.

Stuffed Egg Plant
1 small egg plant
1 pound ground beef
1 small onion, cut fine
2 or 3 slices bacon
2 tablespoons bacon drippings
1 egg
1/2 cup milk
1/2 cup vegetable juice
1 tsp French pea pulp
1 tablespoon minced onion
2 egg yolks
3 egg whites
Salt and pepper

Melt butter, stir in flour and pour over it gradually the milk and vegetable juice. Add the puree of peas and the beaten yolks of eggs; last of all, fold in the whites of eggs, which have been beaten until stiff. Season to taste. Turn into a buttered baking dish and bake in a pan of hot water in a moderate oven until the souffle is set.

Ginger Crumb Cake
1 cup fine bread crumbs
1/2 cup butter
1/2 cup sugar
1 egg
1/2 cup milk
1/2 cup molasses
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon salt
1/2 teaspoon soda
1/2 cup flour

Cream butter and sugar together and beat in the egg. Mix milk and molasses. Stir dry ingredients and add alternately with liquid to creamed butter and sugar. Bake in a greased pan in a moderate oven for 30 minutes.

Apricot Pudding
3 cups canned apricots
1/2 cup sugar
2 tablespoons corn syrup
Dash of salt
1 cup cornstarch
1 egg white
Juice of half lemon
Chop the apricots, add the fruit juice and the syrup and bring to a boil. Mix the cornstarch with one-fourth cup of cold water, add the salt and cornstarch to the boiling fruit and cook 20 minutes in the double boiler. Last of all, add the lemon juice. Whip the egg white until very stiff and over it pour the boiling liquid. Pour into molds and chill.

Every day in the HERALD TRIBUNE

This column is a regular feature, packed with tempting suggestions for new dishes and values. It tells you which foods should be had every day... which are least expensive. Have the Tribune delivered regularly. Call your nearest P'ennsylvania 6-1000 now.

NEW YORK Herald Tribune

Foods Favorable To Beauty

Craving through your tropic sea, sailing along the mild trade winds, we sat comfortably on the huge steamer chairs and sipped delicious fruit cranberries or the canned soups. Cook four cups of cranberries in two cups hot water until the skins pop, then strain through a fine sieve, add a third of a cup of lemon juice and three cups of white corn syrup and mix. Put in trays of your automatic refrigerator and freeze, stirring every half hour until firm. It is delicious to serve with meat.

When removing old wall paper, soak it well with paste instead of water.

A \$ Dinner Means Prizes For Many

A delicious sounding menu, sent in by Mrs. Charles Corby of Springfield, N. J., is one of the winners this week in the Dollar Dinner For Many Contest. It is being sent you as an attractive metal serving tray with an assortment of seven different kinds of Borden's dishes.

Oyster Pie De Luxe \$ 2.00
Corn \$.10
Scalloped Potatoes \$.12
Apple Betty \$.12
Coffee (Astor) \$.12
Milk (Borden's) \$.12

Mrs. L. S. Beecher of Lyme, Conn., is the winner of a Borden's Hand-Made and Hand-Painted Salad Bowl. A box containing all Comet Rice Products and a rice ball has been won by Mrs. Oehlfeld of Ripon and Mrs. E. Sogesser of Linden, N. J. is the winner of a case of Ruppert's.

Any person sending in a menu for a dinner for four persons costing not more than \$1 becomes a contestant for these attractive prizes. Just send in your menu to Sidney Snow in care of this paper.

TROMMERS

Four a fuming glass of Trommers' Three is a glass of importance. You are able to tell the difference between Trommers' and other brands. Trommers' is made from malt and water, and is the best beer in the world.

3 for 25¢ PLUS DEPOSIT

TEL. LINDENBURST 23

DRAKE'S CAKES

Delicious with ice cream - our Pound Cake!

JACOB RUPPERT BEER

THE TALK OF THE TOWN

On the well-set table the dainty glass bottle of Ruppert's harmonizes with fine linen, delicate china and sparkling glass.

Don't say Beer, say Ruppert's

Baskets

Twenty-five of these baskets are to be given away at each of the sessions of the Home Institute and Cooking School sponsored by the Glen Cove Town and Township.

1 B. A & P COFFEE

1 LOAF A & P GRANDMOTHER'S BREAD

1 PKG. BOHACK'S INDIA TEA

1 PKG. BOHACK'S LATIN DESSERT

1 LB. NUCOA by BEST FOODS

1 PKG. BIRDSEYE CORN

3 1/2 LB. SACK WILLSBURY'S BEST FLOUR

1 BOTTLE OLD SEAL WINE

1 SUBSCRIPTION TO YOUR PAPER

1 QT. SHEFFIELD GRADE A MILK

NO STRINGS! FREE ADMISSION

to the Glen Cove Advance Home Institute and Cooking School

Gifts for Everyone

do not have to live in Glen Cove to win a basket.

The Doors Open at 3:30

THIS WEEK

At The SOUTH SCHOOL, GLEN COVE AND GLEN COVE

You Are Invited to Three Delightful Sessions Of The Glen Cove Advance COOKING SCHOOL AND HOME INSTITUTE

WED., THURS. and FRI., DEC. 4, 5 and 6

Everybody knows the housewives of this community can cook. Every meal is a demonstration of that fact. But we wonder when the busy women of this section would have time to experiment with their cookery. The household efficiency expert who is to conduct this Free Cooking School, spends much of her time in experimenting in her model kitchen. She will tell you new shortcuts in the kitchen, new step-saving ideas, as well as new ways to prepare old favorite dishes. She is a home making expert as well as a culinary expert.

IMPORTANT

BRING A PENCIL

FREE ADMISSION



LAURA, K. KENNEDY
Widely-known Home Economist

IMPORTANT

BRING A NOTEBOOK

NOTHING TO BUY

IF YOU MISS THE GLEN COVE SCHOOL YOU ARE CORDIALLY INVITED TO ONE OF THE OTHER TOWNSHIP PRESS SCHOOLS

IN GREAT NECK

COMMUNITY HOUSE
3rd Street and Stoner Avenue

Wednesday, December 11th, 2 p. m.
Wednesday, December 11th, 8 p. m.
Thursday, December 12th, 2 p. m.

IN PORT WASHINGTON

BEACON THEATRE
Main Street

Monday, December 9th, 9:30 a. m.
Monday, December 9th, 1 p. m.
Tuesday, December 10th, 1 p. m.

COME AND SEE THIS EXPERT LECTURER
ACTUALLY DEMONSTRATE MANY OF HER FAMOUS RECIPES

Gifts

donated by Advertisers for each of the three sessions.

1 BOHACK Fancy Hickory Smoked Ham

2 Cases TROMMER'S White Label Beer

1 Begonia and 2 boxes of Flowers by WHEATLEY GARDENS

By STEISEL

6 Pyrex Custard Cups
1 Pyrex Pie Plate
1 Automatic Flour Sifter
1 Griswold No. 7 Chromium Skillet

Grand Awards

to be awarded at end of school.

1 General Electric Flat Top Refrigerator by ALFRED L. HART

200 Gallon Fuel Oil by UNIVERSAL UTILITIES

By BIG BEN

1 Case Kellogg's Corn Flakes, 1 Case Van Camp's Milk, 1 Case Premier Corn, 1 Case Wayne County Apple-sauce, 1 Doz. Pkgs. Assorted Grade A Dried Beans and Peas, 1 Case Premier Stringless Beans.

1 Family Wash by Mrs. A. BLOMQUIST

1 Cook-Kwick Pressure Cooker by SEARS-ROEBUCK

Major Awards

to be given at the end of the three schools sponsored by the Township Press in Glen Cove, Port Washington and Great Neck:

Magic Chef Gas Range by LONG ISLAND LIGHTING CO.

1 Seth Thomas Electric Grandfather Clock by HEMPSTEAD STORAGE CORP.

China Dinner Set by FRANKLIN SHOPS, Inc.

These Recipes For A Change In Preparing Veal

By EDITH M. SHAPCOTT
Nutritionist—Former Home Making Center—New York

There is so much to be said on the subject of meat, fish and fowl that, once started in that direction, one finds it hard to stop.

Before I pass on to another topic, I want to say a few words about unusual ways in which to prepare veal. It is one of our most delicate meats, yet often suffers from monotony in service.

Instead of having veal chops or cutlets always breaded and with a tomato sauce, try these recipes for a change. They are both economical and well cooked, an important point to remember when serving veal.

Five six veal chops and put them in a saucepan with one small onion, eight or ten slices of carrot, two stalks of celery, one-half teaspoon pepper, corn, four cloves and two stalks of celery. Cover all with boiling water and cook until tender. Drain, season the meat with salt and pepper, dip in flour, then in egg and fine crumbs to which you have added a little pepper and a tablespoon of sugar which will help give the chops a ripper flavor and a nice crisp crust. Fry in deep fat; drain on brown

paper and serve with boiled macaroni.

Or prepare the chops as above and serve with boiled macaroni over which the following sauce has been poured: Two cups sliced onions; cover with boiling water and cook five minutes. Drain, again cover with boiling water and cook until soft. Drain and rub through a sieve. Melt two tablespoons butter and add two tablespoons flour; stir until well blended. Pour on this gradually, stirring constantly, one cup of chicken stock. Bring to boiling point and add onion puree and one-half cup of cream or milk. Season with one-half teaspoon salt and a few grains of pepper.

Another delicious recipe for veal is this one: Have two slices cut from the leg; wipe and trim them and cut in pieces for serving; sprinkle them with salt and pepper, dip in stale bread crumbs, egg and crumbs mixed with a tablespoon of sugar; to complete the seasonings and make a good crust. Sauté in a hot

trying pan until well browned, using pork drippings for the fat. Place over a low flame, pour over one and one-half cups brown sauce, cover and let simmer until meat is tender (about one and one-half hours). Remove to serving dish and strain sauce over cutlets. Garnish each with a poached egg and around the dish arrange thin slices of pickled beets and stuffed olives.

Roast of Beef

Select a three-pound pot roast of beef cut from the shoulder and have it rolled. Wipe meat carefully with a damp cloth. Try out some suet in a saucepan. Brown the meat in the fat, turning so as to brown all sides. Add two small onions and two bunches of small carrots. After the meat is well browned, add one cup canned tomatoes, one and one-half teaspoons salt, one bay leaf, two cloves, and one-eighth teaspoon pepper. Cover closely and let simmer about one and one-half hours, or until meat is tender.

LIGHT LUNCHEONS

- Cheese and Macaroni Loaf
- Tomato-Lettuce Salad
- Johnny Cake
- Stewed Cherries
- Tea
- Onion Steak—Melba Toast
- Fruit Salad
- Tea

Ludlam Up For A

One of the best stories in Nassau County for the past few years is the power of the family is to be able to... (text continues)

Mr. Ludlam was... (text continues)

The sale of... (text continues)

Ideas About Things

(Continued from page 3)

They must assume responsibility. Americans of every class are being penalized in the name of the New Deal.

We see what is going on in Nassau County under the aegis of the WPA. Indicative of the general trend of the present administration in all sections of the country. The present "drunken sailor" is a piker's staple in comparison and a new one should be sought to adequately express the present cry of senseless spending. It is time to substitute common sense for lunacy.

War Staff Our special Ethiopian correspondent writes to the effect that the war in that country will soon be over. There will be a major battle of sorts in the next few weeks, he claims, which will be won, he says, and he will be tickled stiff to order the League of Nations will so declare it. The conquering Lion of Judah will be patting the back and rejoined to be good, or Papa John Bull will spankie spankie.

Mussolini will be given another desert (what will he do with it?) to have his face with the home folks and he will be tickled stiff to order his knees to be bent. Great Britain will have a light side war because victory for either side would mean plenty of trouble for the fat-dung empire.

If Ethiopia were to win the war, the white man's prestige would be seriously impaired, and any person who has traveled "east of Suez," where there ain't no no commandment, and a man can raise things, understands that that would mean.

And if Mussolini came out on top, there is no knowing how far his system would carry him. He might probably change his name to Alexander. (Incidentally, what a splendid time both he and Hitler must have when they came into a marriage.)

But what is the matter with the great peoples of Italy and Germany in allowing themselves to be intimidated by such two-by-four "filibusters"? It is a pity that filibusters, especially, cannot develop themselves with the containing of themselves with the containing of themselves, and leaving the matter cruder and the more primitive.

Seal Sale Tuberculosis, the "white plague," which has swept away so many of our best in the prime of usefulness, is now generally preventable and curable. So much has medical science done for us during a comparatively few years.

Not so long ago, "diphtheria" among people was considered inevitable, often classified as an "act of God." Saccharine novels have been written in the past around romanticized figures who pined away, but we now know it was "due for" as we know it. It is a pity that filibusters, especially, cannot develop themselves with the containing of themselves with the containing of themselves, and leaving the matter cruder and the more primitive.

Come Across Nothing is certain in politics until the vocal pudge or gentleman's agreement is buttressed by the old-fashioned "gun, seal and driver" procedure. There is reason for still wondering, therefore, whether Nassau County will be recognized according to its deserts when the important part of the new Assembly are apportioned.

According to a dispatch from the state committee publicity bureau: "It is no breach of confidence to set forth that Eric, Nassau and New York Counties are making strenuous efforts to land the juicy plum of chairman of the way, and means committee. Similarly, at least half a dozen counties have put forward their Assemblymen as candidates for the floor leadership."

Wash all the rice celery tops left from your stalks of celery, dry them in the oven and rub them to a powder. Store in a glass jar with a screw top lid and use them frequently for flavoring soups, stews and gravies.

A New Fruit Stuffing For Pork, Goose, Duck

Mix Your Chopped Apples And Bread Crumbs With Pineapple Juice For A Richer, Finer Flavor



French cooks long ago discovered the appropriateness of the sauce, garnishes and accompaniments to go along with poultry and swine roast. There are a few recipes for a duck, a goose, a pig, or a shoulder of pork, a duck or goose. Draw vent together with toothpicks; place meat in a roasting pan, add a little water and baste frequently while cooking.

A duck that is stuffed for roasting should be cooked through, but not until the meat is well done, as with turkey. Cook the young duck from 39 to 45 minutes in a hot oven. Old birds may require an hour to cook, and they should be basted frequently while cooking. Cooking time for roast goose, is 18 minutes to the pound for a young goose; 25 minutes to the pound for an older one. Given Green about four months old are the best, as they are tougher when they are much older. Roast shoulder of pork will require about 20 to 25 minutes cooking to the pound; pork should be thoroughly cooked, but not dry.

If you want to increase the strength of tea, when you brew it add a lump of loaf sugar. This will help to open the leaves quickly and makes the tea much stronger. Remember, too, when serving tea that the strong beverage is as bad as medicine to some tastes. It is best always to provide little jugs of hot water so that all may enjoy just the degree of strength best liked.

Apple Dressing Grated, mix the apple, onion and celery, and slightly thickened with a little mayonnaise. This dish is handsome, garnished with halves of sliced apples, and with strawberries. Grated, mix the apple, onion and celery, and slightly thickened with a little mayonnaise. This dish is handsome, garnished with halves of sliced apples, and with strawberries.

Pleasin' The Gerson

When you have a nice, delicious for dinner, your old cook used to be the secret of this through boddy visit. When of a wealthy German whose table fairly bent beneath its load of good things to eat. One makes the usual pie crust and for its filling peels and allows a large Bermuda onion which should be allowed to cook slowly in a covered saucepan, with plenty of butter added, until well done. Cool the onions slightly, drain them and place them in the crust; then pour over them a custard mixture made with one well-beaten egg and three tablespoons of milk, preserved with a dash of salt. Place the pie in a medium oven and bake until the crust is done and the custard set. Serve either hot or cold and if you do not consider it as a vegetable for dinner service, then use it as a supper dish to help out a left-over menu.

It improves cranberries for some tastes to have them cooked with a few apples, which should be put through the colander with the berries, when making cranberry jelly.

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 - MASINI & CO., 96 South St., Oyster Bay, L. I., N. Y. Telephone: Oyster Bay 271 and 273
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