

# BUSINESS - PROFESSIONAL and SHOPPERS GUIDE

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We Positively Make No Collections at Premises  
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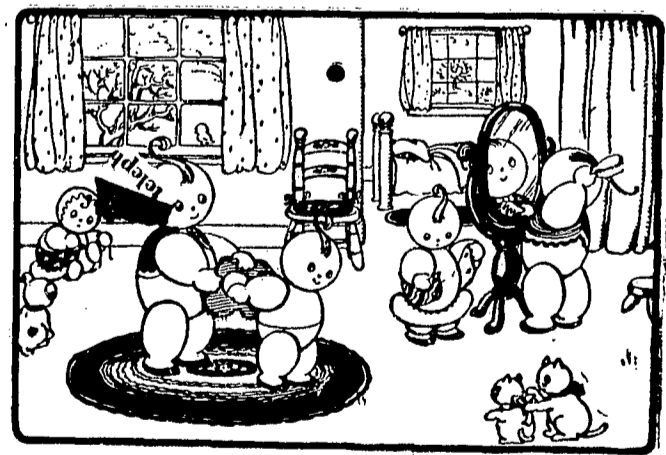
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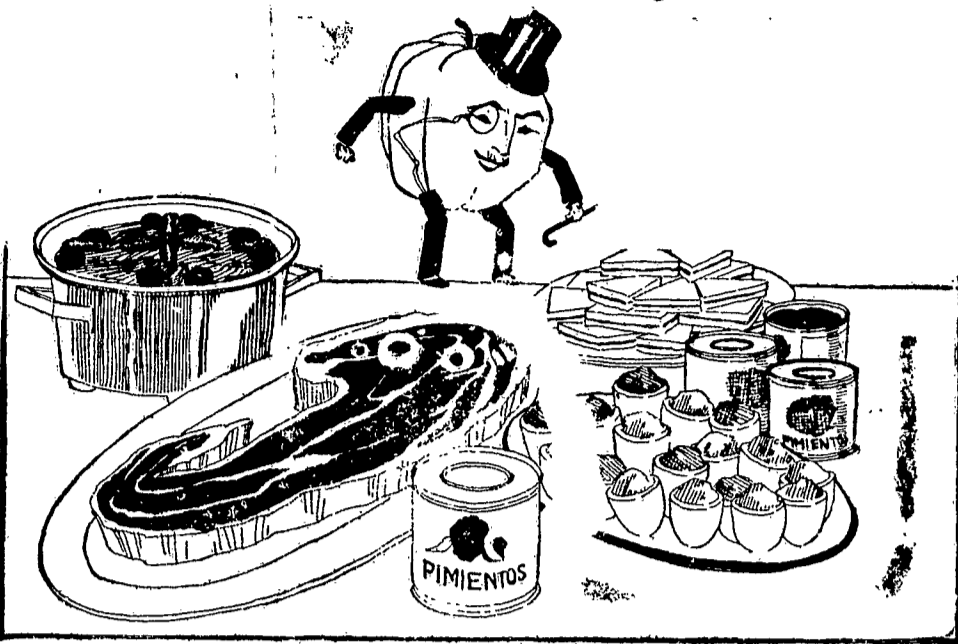
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**IN CHUBBY WORLD**



**THE** Chubbies do not like to fuss  
Impatiently, or jiggle.  
They like to put their clothing on  
Without a naughty wiggle.  
They never stick their wee tongues out,  
But keep them in their places.  
They never sulk and never pout,  
Cause that spoils Chubby faces.  
A Chubby thinks that jigging  
Is of the nerves most wasteful,  
And that all sulky wiggling  
Is ugly and distasteful.

## The Colorful and Tasty Pimiento



**TYPICALLY** Spanish is the can with its red and yellow stripes, and its lurid picture of a torero fighting a bull. Not so exciting is the other can in its more subdued colors. Yet the careful housewife would do well to buy the second. What do they contain? Why, pimientos. You didn't know pimientos used to come only from Spain? And that only within the last ten or twelve years they had taken out naturalization papers and become American? Plenty of farmers in Georgia and California know it, for pimiento growing is just becoming an important Southern industry.

Pimientos are simply a variety of pepper which, in the American canning have been fire-roasted and hand-peeled, making them unusually sweet, firm and digestible. This extra care can readily be detected if a can of the domestic pack is compared with a can of the foreign.

Both for their flavor and their color are pimientos used in cooking. The salad that looks uninteresting, the creamed fish that has no particular color, the roast that wants to dress for company, the sandwich that longs for notoriety, —all these flaunt the red pimiento.

**This "Beau Brummel" Has Taste**

The little vegetable does more than add a desirable appearance, for its mild yet pungent flavor will supply a distinctive taste to any food it accompanies. Its use with salads and sandwiches is so well known that to see a new recipe is to want to try it. But with meat — that is a little different?

A garnish for roast has been mentioned. Pimiento is good when mixed with crushed pineapple and spread in a ring around a crown roast, for instance. Strips of pimiento laid over a baked fish add a delightful touch of color. And cooked with meat, as in hash, or creamed meat it is unexcelled, for the color will add a most interesting appearance to an otherwise commonplace food.

Just as the pimiento in chicken a la king is one of the important factors in making it a dress-up dish, so baked hash with pimiento and green olives in it is fit for any guest whether king or commoner. In the same way the creamed tuna fish which is hastily prepared for the unexpected guest will be decorated by the tiny red islands scattered through. It is an excellent idea to use metal end of a pastry tube as one would a cookie cutter in cutting fancy stars and crescents and wheels of pimiento for decoration.

**A Versatile Vegetable**

**Pimiento Hash:** Mix together one cup cooked beef run through the coarse meat chopper, one-half cup diced cooked potatoes, one tablespoon minced onion, one-half cup chopped pimientos, seasoning to taste, and enough meat broth to moisten. Fry slowly in a covered skillet.

**Pimiento Tuna:** Make a white sauce and add the contents of a can of tuna fish, two tablespoons of diced ripe olives, three small sweet pickles diced, and one-fourth cup pimientos cut into fancy shapes. Cook until the sauce boils.

**Cheese and Pimiento Sandwiches:** Mix one soft cream cheese with one-fourth cup chopped pimientos and spread between slices of bread.

**Pimiento Stuffed Eggs:** Cut hard cooked eggs in halves and lengthwise, and remove the yolks. To these add one-third cup chopped pimientos and one teaspoon salt. Cream well together, softening with a little cream if necessary. Refill the halves and wrap each one separately in a piece of oiled paper. Save the filling that is left and use it as a sandwich filling or a salad garnish.

**Pineapple-Pimiento Garnish:** To a can of crushed Hawaiian pineapple add one-fourth of a can of pimientos, chopped fine. Turn into a frying pan containing hot meat drippings. Cook until the pineapple is browned. Serve as a garnish with meat or as a separate side dish.

**Pimiento and Green Pepper Sandwich:** Cut three thin slices of white bread and butter them. Then put them together with chopped pimiento between the top layer and chopped green peppers between the bottom, making a double decker sandwich. Slice the crusts off and cut the sandwich into narrow strips or fancy shapes. The red and the green will make a most delightful contrast with the white of the bread and may be used to break the monotony of an otherwise colorless tea.

**Pimiento Dressing:** When a peppery dressing is needed it is possible to take ordinary boiled dressing or mayonnaise and blend with it a tablespoon of pimientos to half a cup of dressing, a half teaspoon of mustard and a dash of red pepper.

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**LEGAL NOTICE**

Sealed proposals for supplies, as set forth below, will be received by the Board of Common Council of the City of Lackawanna, until eight o'clock (8 p. m.) Saturday Dec. 31, 1927 and at which time all proposals will be publicly opened and read.

Bids for supplying pea coal for the City Hall and Egg coal for Memorial Building, according to plans and specifications on file with City Clerk. No proposals will be considered unless accompanied by a certified check, payable to the City Clerk of the City of Lackawanna, in an amount equal to ten per cent (10%) of the sum named in the proposal, or by a bond conforming to law, such bond to be fifty percent (50%) of the sum named in the proposal.

The Common Council reserve the right to reject any and all bids, and waive all formalities in the interests of the City.

By order of the Common Council, as set forth in proceedings of meeting held in and for the City of Lackawanna on Dec. 15, 1927.  
NICHOLAS A. HERGENS  
Dec. 22-29 City Clerk

## Old and New Farming in Bible Lands



The Unchanging East has at last begun to yield one was taken on a farm school where Near East to impulses set in motion by the progressive methods Relief orphans are being taught twentieth century of American relief workers. The two pictures shown methods of agriculture. The success of these here represent an almost overnight revolution in "school" boys farms" aroused such interest among farming in Russian Armenia. The one at the top government officials that 1,000 tractors and other shows the method of plowing in vogue for thousands up-to-date farm implements have been imported in 27 years, with oxen and a wooden stick. The lower, an effort to make Armenia economically independent.

# WATCH FOR THE XMAS EDITION OF THE NEWS OUT NEXT WEEK