

FORKS

Mr. and Mrs. Merle Greatwood of West Yorkshire road and their two sons, spent Sunday with Mr. and Mrs. Jesse Henry, Savage road, Sardinia.

Mr. and Mrs. George Drinkwater and family motored to Crystal Lake last Sunday.

Rev. Burnett, pastor of the Methodist church of Sardinia, called upon friends at the Forks last week.

Philip Guenther has obtained employment at the foundry in Arcade.

Mr. and Mrs. Frank Ide gave a dance, Saturday evening. They had about twenty guests, including people from Buffalo, Delevan, Arcade, Chaffee and Sardinia. Mr. Charles Titus and Mrs. F. Braymiller furnished the music and everyone had a pleasant evening.

Mrs. A. Mercurio of Buffalo spent Sunday with her sister, Mrs. Frank Ide. She was taken ill there and has had Dr. Fisher in attendance. She will be unable to return to her

home for several days.

Mr. and Mrs. Merle Greatwood have named their new son, George Henry. George being in honor of his father's father, Henry in honor of his mother's father.

Mrs. E. W. Rorke and Mrs. E. S. Rambo have just returned to Cozy Corner Farm after visiting relatives in Illinois and Wisconsin.

Marion George, eldest daughter of Mr. and Mrs. George of West Yorkshire road, has been assisting Mrs. George Duclon at the White Star Inn.

Mr. and Mrs. Frank Wing motored to Jamestown, Sunday.

Charles King of Springville visited his old home at the Forks, Monday.

WILL OPEN SCENIC ROAD

State engineers are at work surveying a route for a road along the Genesee river banks on the west side from Mount Morris to Letchworth park. This route will open a section of country to tourist travel that for beauty of scenery is said to be the finest in the state.

FARMERSVILLE

The alumni banquet was held at the Baptist church parlors Saturday evening. The supper was served by the Philatheas.

The Philatheas class meeting was held at the home of Mrs. Henry Bastian, Tuesday evening.

The promotion exercises and the graduating exercises were held Friday evening in the M. E. church. A fine program was rendered and was enjoyed by all present. There were three graduates, Marshall Baier, Laderm Cole, and Edwin VanName.

Arthur Clements and family have moved to Webster and Horatio Wilcox and family have moved into the rooms vacated by Mr. Clements.

Ross Agett and wife have moved into Arthur Winchell's house.

Mrs. Cary Charles of Buffalo is visiting friends in town.

Mrs. Frank Banister was struck by a car driven by Raymond Byington, Saturday. She was badly cut and bruised, but there were no bones broken.

Mrs. Luella Jones is slowly recovering from her recent illness.

Glen Stebbins has returned from Buffalo, where he has been working for Winiford Powers.

Rev. Evans and family of Olean were at the Millard Wilder home, Sunday.

Mrs. Orton of Sandusky preached in the Baptist church, Sunday morning, and Royal Williams preached in the evening.

Miss Lucille Cummings has returned to her home at Gainesville, after spending three months here with her grandparents, Mr. and Mrs. W. A. Dewitt.

Harry Bastian left Friday for Buffalo where he has employment with a motor company.

BLOCK

E. Uber was in Buffalo, Monday. Joe Foss spent a few days of this week at the Forks with his mother.

Mrs. Pearl Harvey and daughter, Jennie, visited her parents, Mr. and Mrs. C. Jenkins, Tuesday.

Gladys Quackenbush and gentleman friend of Delevan were callers at the Graham home, Wednesday afternoon.

Albert Jenkins and children of Sardinia spent Thursday with his mother, Mrs. S. Jenkins.

Mrs. Peter Picher was in Buffalo over the week-end.

Mr. and Mrs. E. Uber, Mrs. Sarah Jenkins, and granddaughter, Violet Jenkins of Sardinia and Mr. and Mrs. Jay Quackenbush of Delevan were callers at the Graham home, Thursday afternoon.

Mrs. Roy Braymiller and children and Mrs. Owen Eastland called on Mrs. Jay Quackenbush in Delevan, Monday.

Mr. and Mrs. Malcolm Demmon of Delevan called on Mr. and Mrs. G. E. Graham, Wednesday.

Howard Francis and family of Arcade visited his parents, Mr. and Mrs. Judd Francis, Sunday.

William Bower of McKinstry Hollow called at the Chiz home, Sunday.

Mr. Haun of Lime Lake called at the Graham home, Sunday.

Callers at the Frank Quinn home Sunday evening were, Mr. and Mrs. Frank Hudson and daughter, Edytha, of Delevan, Mr. and Mrs. Ernest Graham and Mr. and Mrs. Isaac Scribner.

Karol Murzynski and family and Mrs. Joe Sezeranski of Buffalo were guests at the Chiz home, Sunday.

Mrs. Stepha Harworth and gentleman friend of Buffalo spent Sunday with her mother, Mrs. Mary Young.

Carol Quackenbush of Delevan is spending a part of her vacation with her grand-parents, Mr. and Mrs. G. E. Graham.



In the Kitchen with 6 Famous Cooks

Expert Pacific Coast Cooks Give Choice Recipes for Unusual Desserts

(Editor's Note: This is one of a series of cooking articles contributed to this paper by six famous cooks.)

There never was a woman who kept house who didn't want her cooking to have an individual touch. And the making of desserts offers plenty of opportunity for expressing this individuality.

Recipes for several delicious desserts are given in this article by Mrs. Belle DeGraf, San Francisco, home economics counselor, and Mrs. Kate Brew Vaughn, domestic science director, Los Angeles.

Santa Clara Dumplings

"For a quickly made dessert, I recommend Santa Clara Apricot Dumplings," says Mrs. DeGraf. "It takes less than half an hour to prepare them."

- Here is Mrs. DeGraf's recipe:
- 1 cup sifted flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 tablespoon shortening
 - 1/2 cup milk
 - 1 cup strained, stewed apricots

Sift dry ingredients together. Rub in shortening, then gradually add milk, mixing with a flat knife. Turn on to a slightly floured board. Roll out in rectangular shape about 4 inches wide and 8 inches long. Cover top of dough with apricot puree, then roll up like a jelly roll. Cut off slices an inch thick, and place cut side down in greased baking dish. Bake in a hot oven about 15 minutes. Serve with lemon sauce.

Make the lemon sauce by mixing 1/2 cup brown sugar, 1/2 cup white sugar, 1 tablespoon flour, juice and grated rind of one lemon, and 1 tablespoon butter. Bring to boil, and cook for five minutes.

Dumplings and sauce should be served hot.

With Oranges

Another interesting fruity dessert for which Mrs. DeGraf provides the recipe is Orange Custard Pudding.

- 1 cup sifted bread crumbs
- 1/2 cup milk
- 1 cup orange rind
- 3 eggs separated
- 1/2 cup sugar

Add the grated rind of 1 orange to the juice. Use soft bread crumbs. Sift through a coarse strainer. Add milk and orange juice. Beat eggs separately. Add sugar to yolks and then add to the custard. Mix well, then fold in stiffly beaten egg whites. Pour in pudding dish. Set dish in a pan of hot water and bake until firm in center, about 30 minutes. In a moderate oven, 350 degrees Fahrenheit.

Pineapple, Too

Hawaiian Pineapple Pudding is a simple dessert which is very pretty. Mrs. DeGraf makes it with one cup rice, 1 cup grated pineapple, 2 cups whipped cream, and 1/2 cup powdered sugar.

Wash rice well. Add 2 cups of cold water. Cover closely and set over a low flame cooking for about 20 minutes, or until all the water is absorbed. When cooked, remove from fire, sprinkle with salt, replace cover and let stand five minutes. Turn into a bowl and set aside to cool. Just before luncheon is served add remaining ingredients. Pipe in sherbet cups and serve.

With Any Fruit

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

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

Beat egg whites stiff. Add the vinegar to the egg whites and beat. Add sugar gradually, beating it with wire whip. Drop the mixture in spoonfuls on oiled paper placed on baking sheet and bake in a slow oven. When finished, cut the meringues through the center and fill with crushed strawberries. Serve topped with whipped cream.

Other fruits may be used in season instead of strawberries. This makes a dainty dish to serve at parties, too.

An Unusual Pie

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

- 1 1/2 cups boiling water
- 2 tablespoons cornstarch
- 2 tablespoons flour
- 1/2 cup sugar
- Juice two lemons
- Grated rind one lemon
- 1/4 cup finely chopped figs
- 2 eggs

Sift dry ingredients into top of double boiler. Pour boiling water on them, stirring constantly. Cook for 15 minutes. Beat eggs slightly, and with figs add to cooked mixture. Let cook 5 minutes. Remove from fire and add lemon juice and rind. Turn into plate lined with pastry, wet edge. Make lattice of pastry strips across top. Bake 40 minutes at 350 degrees. Serves 6.

Everyone likes a change of cooking. These "different" desserts will please the most particular.

(You'll be interested in the special cooking article on this page next week.)

Saves "Guesswork" Baking

A device that registers the degree of heat in the oven is now on the market. It takes the "guesswork" out of baking and roasting. It is easily fitted to almost any glass oven door.

Save "Guesswork" Baking

Perfection Oil Cook Stoves

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THE P. E. MERRILL CO.

Sandusky, N. Y.



LEFT to right: Mrs. Sarah Tyson Rorer, Miss Rosa Michaelis, Mrs. Belle DeGraf, Mrs. Kate B. Vaughn, Miss Lucy G. Allen, and Miss Margaret Allen Hall.

"If men did the cooking they would insist on a good stove"

Where is the woman who does not agree with Mrs. Rorer's statement? Yet why will so many women put up with an inefficient stove day after day?

MRS. RORER, famous Philadelphia cooking expert, and five other famous cooks who recently conducted a practical test of the Perfection Stove, agree that good cooking results depend to a great extent on a good stove. They agree, too, after critical, exhaustive cooking tests that the Perfection is a mighty good stove. Their comments on the Perfection's performance will give you some idea of what men would demand, and what experts do demand of a stove.

Easy operation. "I like equipment which is easy to work with," said Mrs. Belle DeGraf, San Francisco, home economics counselor. "And the Perfection certainly is. It lights at the touch of a match. And the heat is regulated by a simple turn of the wick."

Adaptable, too. "The Perfection proved its adaptability to me," commented Mrs. Kate B. Vaughn, Los Angeles, home economics director, "by performing many cooking operations at the same time—frying, baking, boiling, and broiling."

Ample heat supply. "And," said Miss Rosa Michaelis, famous New Orleans specialist, "there is no lessening

of heat, regardless of how many burners are lighted. Each is an independent unit."

Dependable flames. "That's true," remarked Miss Lucy G. Allen, of the Boston School of Cookery. "And the flames stay just as you set them. They do not creep."

And clean. "There's no soot or odor, either, when you cook on the Perfection," added Mrs. Rorer. "The efficient long chimneys burn the oil completely before the heat reaches the utensils."

Safe and economical. "All these points recommend the Perfection," said Miss Margaret A. Hall, Battle Creek College of Home Economics. "And, in addition, it is safe and economical in operation. What more could anyone ask of a stove?"

In other words, the Perfection meets the high standards of the six critical cooks. It will meet yours, too. See the 1926 Perfections at any dealer's. All sizes from a one-burner model at \$6.75 to a five-burner range at \$120.00. Every woman who cooks deserves a good stove.

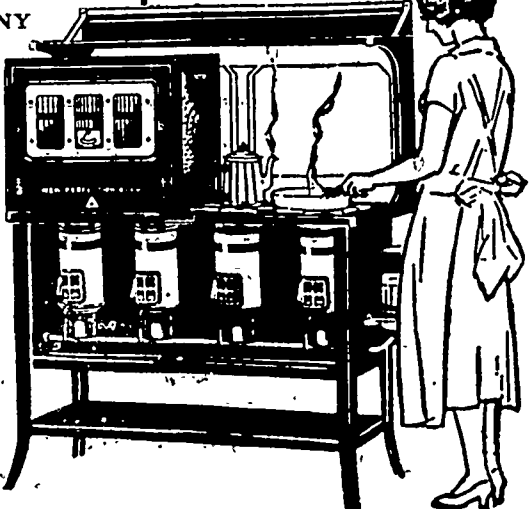
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Send for free booklet, "Favorite Menus and Recipes of 6 Famous Cooks."



Six famous cooks recommend this flame for frying and for pre-heating the oven. It has yellow tips 1 1/2 inches high above the blue area.

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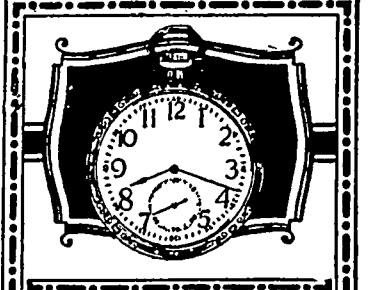
Oil Cook Stoves and Ovens



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

For best results use SOCONY Kerosene

Endorsed by 6 famous cooks



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