

Pale Children

Made over to your liking, with rosy cheeks, hearty appetites, vigorous digestion and robust health. Give them a glass of this delicious digestant with meals.

Shivar Ale

Pure Digestive Aromatic With Shivar Mineral Water & Ginger. Nothing like it for building rich blood and solid flesh. At all grocers and druggists—satisfaction or your money back on first dozen.

If your regular dealer can not supply you telephone Camden Wholesale Grocery Co. Wholesale Distributors

The feet contain twenty-five per cent of the bones of the human body. Radio rash, Europe's latest affliction is caused by the constant pressure of hard rubber headpieces against the ears, causing an eruption which spreads over the upper part of the head and the back of the neck.

Ireland is minting her own coins for the first time in one hundred years. The first Irish coins were struck by Danish kings in the 10th Century.

A decrease of 1.2 per cent in the number of farms in the United States between 1920 and 1925 is reported by the census bureau.

ENROLLMENT NOTICE

Enrollment books have been received and are being sent out to each precinct. It is necessary that those desiring to participate in the approaching Democratic Primary properly enroll their names on the enrollment book of the precinct nearest them. The regulations as to enrollment and the general rules of the Party are printed on the inside cover pages of the books. The secretaries and members of the enrollment committees will kindly familiarize themselves with these rules and be watchful that the enrollment of each voter is made in accordance therewith.

The books will open not later than Tuesday, June 2nd, and close on the last Tuesday in July, which is July 27th. The books must be placed in the hands of the county chairman within three days from the date of their closing.

R. H. HILTON, Chmn. Kershaw Co. Dem. Ex. Com. M. L. SMITH, JR., Secretary. Camden, S. C., May 31, 1926.

CLEMSON COLLEGE SCHOLARSHIP AND ENTRANCE EXAMINATIONS.

Competitive examinations for the award of vacant scholarships in Clemson College will be held on Friday, July 9, 1926, beginning at 9 a. m., by each county superintendent of education. These scholarships will be open to young men sixteen years of age or over, who desire to pursue courses in Agriculture and Textiles. Persons interested should write the Registrar for information and application blanks before the time of the examinations. Successful applicants must meet fully the requirements for admission.

Each scholarship is worth \$100.00 and free tuition, which is \$40.00 additional. Membership in the Reserve Officers Training Corps—R. O. T. C.—is equivalent in money value to a scholarship during the junior and senior years.

These examinations may also be used as credit toward admission into college. For further information write THE REGISTRAR, Clemson College, S. C.

Renew Your Health by Purification

Any physician will tell you that "Perfect Purification of the System is Nature's Foundation of Perfect Health." Why not rid yourself of chronic ailments that are undermining your vitality? Purify your entire system by taking a thorough course of Calotabs, once or twice a week for several weeks—and see how Nature rewards you with health. Calotabs are the greatest of all system purifiers. Get a family package containing full directions. Only 35 cts. At any drug store. (Adv.)

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In the Kitchen with 6 Famous Cooks

FIVE WAYS TO PREPARE CHICKEN

These Are Favorite Recipes of Four Famous Cooks

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

Chicken is a universal favorite. Very few folks can find it in their hearts to refuse a second helping of this appetizing fowl. Four famous cooks give tempting recipes for cooking it—fricassée, fried, broiled, stewed, and soup. There's variety enough for everyone!

"This is an excellent dish," she says. "With a salad, coffee, and a bit of ripe cheese it makes a wholesome meal."



Chicken Corn Soup
Her directions follow: Singe, draw, and cut up as for stewing two year old hen. Put in a kettle, and cover with three quarts of cold water. Bring to a boil, and cook until tender—about two hours.

Remove chicken, skim the broth, and put it back on the burner. Add two medium sized onions chopped, a teaspoon of salt, dash of pepper, and a box of noodles. Add one pint of canned or fresh cut-off corn. Cover and cook 10 minutes. Add the chicken cut into small pieces. When hot serve. If too thick, add milk to thin.



Delicious Fricassée
For chicken fricassée, made according to the recipe of Mrs. Kate B. Vaughn, Los Angeles cooking expert, select a young chicken, weighing about 3 1/2 pounds. Season pieces of chicken with salt and pepper, dredge with flour, and fry in hot fat until brown. Place in casserole, add water and cook in hot oven, 250 degrees F. for one hour. Keep the cover on the casserole.

As They Cook It "Out West"
Pacific Coast fried chicken is delicious. "You have the word" Mrs. Belle DeGraf for that. Mrs. DeGraf is a domestic science counselor in San Francisco.

For this dish cut one medium sized young chicken as for fricassée. Sprinkle each piece with salt and pepper and dredge with flour. Heat four tablespoons butter or chicken fat in frying pan. Fry chicken until well-browned. Cover with hot water. Add one tablespoon minced onion and cook until the chicken is tender, using a low flame. When chicken is done, remove to serving plate. If any liquid remains in pan, drain off in cup.

Put 2 tablespoons of butter in the pan. Add 2 tablespoons of flour. Mix until smooth, then add 2 cups of thin cream, or cream and liquid fat to make 2 cups. Stir until creamy. Then add one tablespoon finely shredded green pepper, and 1/2 teaspoon salt. Simmer a few minutes, then pour around, not over the chicken.

To prepare the green pepper pour boiling water over it and let stand 10 minutes. Shred with scissors.

Two Southern Methods
Miss Rosa Michoud, New Orleans domestic science specialist, comes from the south, where chicken is one of the most popular dishes. She gives two southern ways of preparing it.

For southern broiled chicken, she says, select a very young chicken. Clean, singe, and split it down the back. It will almost be done, season with salt and pepper, and brush melted butter all over it. Have a broiler ready over a moderate fire. Place chicken in it, and broil briskly for a half hour or a little longer if the chicken is not so tender.

Turn the chicken once in a while to brown both sides. When done, place on a heated platter which has been garnished with sprigs of parsley or lettuce leaves. Pour melted butter over chicken, and serve hot.

With Brown Sauce
Chicken prepared with brown sauce is good served with rice. Miss Michoud says. Here are the ingredients:

- 1 chicken
- 1/2 cup butter
- 1 sprig each of thyme, parsley, and bay leaf
- 1 onion
- 2 tablespoons flour, salt and pepper to taste

Clean and cut chicken in small pieces. Season well with salt and pepper. Chop onion fine. Put lard into deep pot. When hot add onion and let brown. Add flour. Let this brown, and add chicken. Let simmer a few minutes with thyme, parsley, and bay leaf chopped fine. Stir often. When all is nicely brown, add 1 1/2 pints boiling water. Stir until it begins to boil.

If necessary, add more salt and pepper. Cover and let simmer until tender (about an hour). The gizzard, liver, and heart may be cooked with sauce, and served with boiled rice.

No matter if the chicken is old or young, you can make it taste good if you choose one of these recipes. (Be sure to see the interesting cooking article on this page next week.)

New Toaster
It really pays to invest in a good toaster which lasts a life-time. Many hardware stores are displaying a new blue grided toaster. It makes four evenly browned slices of toast at a time. It does not warp, fry hardy top, for crisping breakfast cereals. It handles ever cool. It can be used with equally good results on oil, wood, coal, or gas stoves.

BELLRINGERS ON THE JOB

Fleece Sumter Housewives on So-Called Country Hams

With the arrest of a man, giving his name as John Elbridge Perry Wednesday morning another Ponzi was brought to light. Perry, however, has been confining his attentions to the meat industry, to the sorrow of a number of trusting housewives of the city.

This man for the last three days has been going from house to house selling "fine country" cured hams, with all the bones removed. For this "excellent" product he has only asked the reasonable price of 38 cents per pound. The hams were nicely tied up and looked good, so 15 or 20 of the ladies of the city purchased. But after the hams were deposited in the pantry and Mr. Perry had departed with the money, some of the purchasers thought they looked rather small, so they weighed them, with the result that they were found to be far underweight. The 10-pound hams weighed only six or eight pounds while the 11-pound article did well to scale eight pounds. In addition, the "fine country cured hams" turned out to be only ordinary "picnic" hams, or, in other words, just shoulders.

Perry delivered the hams in a fine automobile and his wife accompanied

him. He claims to be from California but had been down in Florida and stopped off in Columbia, out of which city he had been working. He finally admitted that he bought his hams from Armour and Company in Columbia and said he paid 23 cents a pound for them.

Perry will be tried Thursday morning at 12 o'clock in recorder's court on at least two charges, for operating without a license, and for violating the weights and measures law. Mean- and his car and stock of hams are being held until the case is disposed while he is at liberty under \$100 bond of.—Sumter Item, May 27.

The famous Nelson monument in Sackville street, Dublin, erected in 1808, is being removed as a hindrance to traffic.

When ladies of the court complained that the smoke and fumes were ruining their complexions, King Henry IV of England prohibited the use of coal. Later, coal burning was made a capital offense, and one user was actually hanged.

Mica crystal can be split to a thickness of less than one-half of one-thousandth of an inch.

A new swindling scheme is in operation, whereby thieves deliver "collect" packages stuffed with waste paper. Business firms and housewives often pay the charges before opening the boxes.

ROMANCE OF THE NEWS

Film To Be Presented Showing How Associated Press Operates

New York, May 29—"The Romance of the News," a film showing how The Associated Press gathers and disseminates the news of the world, soon will be unfolded in more than 2,000 theatres in more than 1,200 towns and cities of the United States, Alaska and Hawaii.

This film, by Pathe, which will visualize for the millions who daily read The Associated Press dispatches the manner in which news is handled, will be released for "first run" houses on June 6, and will be shown at other theatres June 20. The film will be shown for six months.

The development of news transmission facilities, as shown in the film, begins with the carrier pigeon, the currier and snail-like vessels, and then reveals the use of the present day telegraph, radio and telephone as methods of communicating news.

To reveal the manner in which a news event is turned into a graphic account, sent hurtling through space in various manners, set up in type, and placed in the readers' hands, a catastrophe was selected. The actual example is a simulation of the destruction of Pompeii.

The earliest automobiles were legally classified as steam engines.

A University of Utah sophomore was paid \$30 for damages to his clothes received when freshmen compelled him to clean green paint from the campus flag pole.

Married women desiring to land in Cuba must present their husbands' written permission.

\$12.00 Trip

FRIDAY, JUNE 4TH, TO Washington, D. C.

FROM Camden VIA SUMTER

(Round Trip Fares from other points proportional)

Tickets good until midnight June 8th and in Pullmans on payment of necessary charges.

T. V. WALSH, JR., Gen. Agt. CAMDEN, S. C. PHONE 128

ATLANTIC COAST LINE

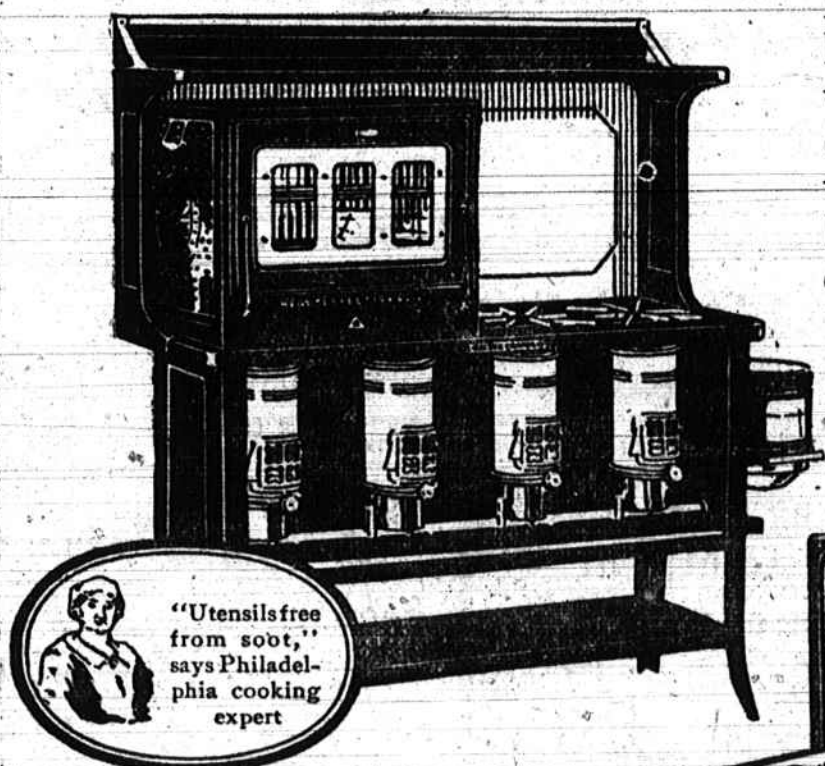
On display this week Latest Perfection Cookstoves

Look for this sign

in store windows



All this week you can see practical demonstrations of the Perfection Stove six famous cooks have tested and endorsed. Look for above sign in store windows. See the stove today and judge for yourself what the experts approve. Prices and sizes to suit every need.

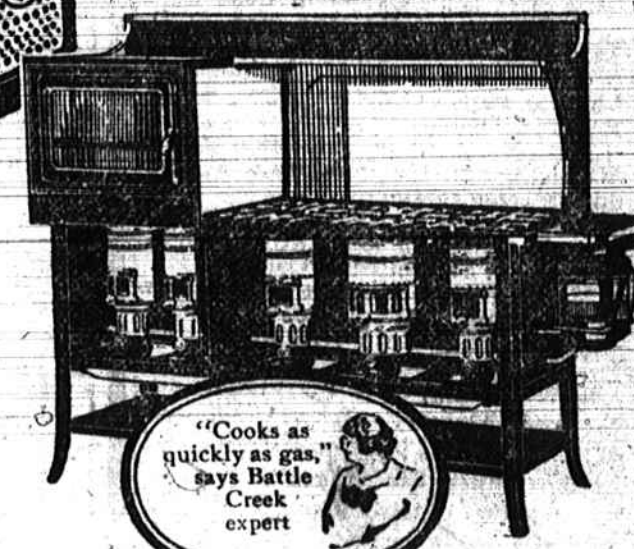


"Utensils free from soot," says Philadelphia cooking expert

"No mingling of flavors or odors," reports New Orleans authority

"Steak browns beautifully without turning," says Boston expert

Add variety by broiling meats in a Perfection Broiler. Cooks on both sides at same time due to special construction. Turning unnecessary. No juice can drip into flame. Easily cleaned.



"Cooks as quickly as gas," says Battle Creek expert

THIS PERFECTION is the model the six famous cooks used in their tests. It is being demonstrated today, at all dealers, along with other Perfection models. See its actual performance with your own eyes. You'll be convinced the experts are right in endorsing Perfection Stoves!

Cooking begins when you touch a match to the wick. No time lost in heat generation. Clean, intense heat flows up the long chimneys direct to your cooking. Every drop of oil is completely burned before the heat reaches utensils so they are kept clean and unstained.

Each burner is independently operated and capable of every range of heat. You can bake, boil, broil, fry and simmer on a Perfection—all at one time. Adjust the flame for any cooking process and it remains as you set it. Be sure to see the Perfection demonstrated today. In size from two to five burners.

Glass door oven. Baking always visible. Browns both top and bottom due to rapid "live heat" circulation from 108 holes. Special catch seals door perfectly, saving heat for baking. Get a Perfection oven heat indicator, also. Don't guess at oven temperatures.

Ideal stove for camping. Fast Perfection burner, protecting wind-shield, ever cool handle. Stands firm on circular base. Won't tip easily.

Four pieces of tempting brown toast quickly made at one time on this Toaster. Handle is always cool.

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