## The Tawas Herald



## $\underset{\substack{\text { HaRRISSILLLE } \\ \text { TAREAUUE }}}{\text { Your Number . . }}$

 Challpionship| TAWAS CITY $\qquad$ <br> Harry Morely | TAKES LEAGUE Challpoivshil <br> Cinch Pennant in 5 to 3 ictory Last Sunda |  |  |  |  | $\begin{aligned} & \text { EAST } \\ & \text { TAWAS } \end{aligned}$ |
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|  |  |  |  |  |  | ${ }_{\text {Republican Meetings }}$ |
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|  | Auction Calendar |  |  |  |  | $\substack{\text { Johnorins } \\ \text { mile noo }}$ |
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F.B.I. Agents Put On Exhibition for Students


Federal Bureau of Investigation agents giving a night-firing exhibition with Tommy guns, using trace
bullets, at their Quantico, Va., range. They also dem onstrated quick-draw pistol shooting from the hips. The exhibition was given before the National Police acad emy graduates.

Royal Family of Luxembourg Is Reunited


The royal family of Luxembourg is reunited at LaGuardia field, New York. At the right is Grand
保


To Tell America of the Battle of Britain


Vincent Sheean and H. R. Knickerbocker (right), famed war corre spondents, shown in New York after leaving the Pan-American clipper-
They are scanning the map of their separate lecture tours, during which they will give the public an account of the Battle of Britain. Both were in London during weeks of incessant bombing raids.

Jews and Christians Convene


Basil O'Connor accepts the chairmanship as the national conference of Christians and Jews opens at the Warwick hotel, in New York. L. to R.,
Rev. Dr. Norman Vincent Peale of New York; Rev. Father Edward $\mathbf{J}$, Rev. Dr. Norman Vincent Peale of New York; Rev. Father Edward conference director. and Rabbi Samuel Golsenso, of New York
R. A. F. Widow


Mrs. Rose Fiske, widow of Wil liam Fiske III, American bobsled
ace who died of wounds received
while fien while fighting with the $\mathbf{R}$. A. F.,
shown on her return to New York shown on her
from England.

## Rare Bird <br> Rare Bird



halloween party suggestion In
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## clutch guest, tunnels put the to the

to the
party
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ing

## for apples, fortune telling and guess- ing games

These suggestions all old favorites
Hallow
Last

## revr reff if it if deli

if it is a large group, simple, but
delicious
evening with the nts will finish th
ing with the neces

## $1 / 2 \mathrm{cup}$ 11 cup 11 egg 11 cu 2 cu 11 1 1 $1 / 4$ $1 / 4$ 1 1 Cream ar slow en egg Mix powde orange per an sifted loaf pa degree Ha

$\sigma$

## butter cookie and

ce cream for
cap, and place
Pumpkin Ice Cream.
$3 / 4$ cup sugar
$1 / 2$ teaspoon cinnamon
$1 / 2$ teaspoon cinnamon
Pinch of salt
1 cup coffee cream
2 egg yolks (beaten)
$3 / 4 \mathrm{cup}$ pumpkin (canne
$1 / 2$ teaspoon orange rind
$1 / 2$ cup pecan meats
$1 / 2$ cup whipping crem
Combine the sugar, cinnamon, gin-
cond salt. Mix well. Add the cream slowly and scald over boiling
water. Mix beaten egg yolks and vater. Mix beaten egg yolks and
pumpkin, and add to the cream mix-
ture with the orange rind. Return to heat, and cook for 5 minutes,
stirring constantly. Chill, fold in the

## A ratio may little

## 


> n sugar
ll beaten)
$r$ milk
flour


| BETTER BAKING <br> Most of us are prone to be a little inactive and unambitious during the warm summer months. Our appetites for heavy, hot foods become dull and we readily accept and enjoy cool, refreshing salads and beverages. Just as we put on heavier clothing when the temperature drops, so do we discard using salads as the main dish and dessert of the menu. <br> Miss Howe's book "Better Baking" includes many fine recipes, tested in her own kitchen. It will prove not only an incentive for "better baking" but also for better and more satisfying meals. <br> You may secure this book, "Better Baking," by writing to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, enclosing 10 cents in coin. |
| :---: |

tablespoon butter (melted)
$3 / 4$ cupp orange juice
$1 / 4$ cups
1 4 cups stale bread (cut in pieces, ${ }_{\text {, }}$ Beat egg yolks until
and gradually beat in the sugar
Add butter, salt
and orange juice.
and orange juice.
Pour over the
cubed bread. Beat
egg whites until
stiff, and fold into
the first mixture.
Pour into but-
tered baking dish
and bake in a moderately slow oven
(325 degrees) for about 30 minutes.
Ginger Snap Pie Crust.
(Makes 2 crusts)
Make 3 cups ginger snap crumbs
by rolling ginger snaps on bread board or crumbling through food
chopper. Combine with $3 / 4$ cup melted butter and blend lightly. Then press mixture into pie plate, shaping firmly all around, and place in
refrigerator to chill until firm.
refrigerator to
Pumpkin Chiffon Pie.
(Makes 2 pies)
3 tablespoons gelatin
13 cup cold water
${ }_{6}^{6}$ eggs
$21 / 2$ cups str
1 cup milk
teaspoon salt
1 teaspoon ginger
teaspoon cina
/2 teaspoon nutmeg
cup whipping cream
cold gelatin in cold water 5 utes. Separate eggs and beat egs
yolks. Then combine 1 cup of the yoiks. then comed pumpkin, milk,
sugar, the strained
salt, and spices with the egg yoiks salt, and spices with the egg yoiks
and cook slowly, stirring constantly, until thickened. add gelatin, and stir until dis solved. Cool. When mixture be
gins to thicken, stir in the remain gins to thicken, stir in the remain
ing cup of sugar and fold in tion ing cup of sugat. Pour filling in
beaten egg whites.
the chilled ginger snap pastry shell and chill in refrigerator until set
Before serving decorate pies with Before serving decorate pies with
whiped cream faces, using chilled pastry tube.
(Reteased by


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Ask Me Another
Ask Me Another
A General Quiz


Jacquelyn boddle










