

Clarksburg, Mon. Aug. 8

Parsons-Souders

Parsons-Souders

Agency for the New Idea Patterns.

Parsons-Souders

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Store Closes 5:30 p. m.

# This Message From a Store Where There's Something Going On

## The Message of the Hour is Ice Cream

The first advertisement of ice cream in this country appeared in a New York paper June 8, 1786 and reads:

"Ladies and gentlemen may be supplied with ice cream every day at the City Tavern by their humble servant, Joseph Crowe."

Think how the custom of serving ice cream has grown since then! Of the millions of American homes where ice creams and ices have become a regular part of their menu!

Have you been having it often enough? Have you given your family the benefit of its healthfulness? Do you realize how quickly, easily and simply it can be made?

We have just received a complete stock of ALASKA freezers and invite you to come in and select yours.

Every good cook knows that the more air that can be whipped into creams, meringues, batters, etc., the lighter, smoother and more delicious they become. The ALASKA open spoon dasher with its slotted spoon floats was designed from the slotted mixing spoon. With every turn the aerating spoon oats a whirl of air into every particle of the cream. The result is a delightful revelation in texture, delicacy and blending of flavor.

The tubs and cans of the ALASKA Freezer are high and narrow. On the 4 pt. size, they are about 2 inches higher than many other makes. This feature, together with the ALASKA Dasher, has shortened the freezing time to the lowest possible limit to insure thorough beating. From 3 to 4 minutes is sufficient for freezing, according to care taken in packing the ice and salt.

Know how easy it is to have ice cream often—every day during hot weather. When your family's appetites vanish, tempt them with creams, frappes, mousses, fruit and water ices, sherbets and frozen punches!

Get one of these ALASKA Freezers. We have all sizes now, for they have just come in. While these freezers last 20 per cent off.

## Don't Buy a Refrigerator By the Shine

whether the shine be in the case or in an advertisement. The value of a refrigerator comes down to two main points:

The insulation, in other words, the composition packed in between the outer and inner cases, which preserves the low temperature.

The circulation of cold, dry air, which must be continuous to prevent the food going bad.

With these two points looked after, the refrigerator cannot consume your food, nor melt up your ice like a fireless cooker. We think highly of the following refrigerators, because they have met our tests for efficient, economic service.

The famous Odorless and the Nickabocker Refrigerators. There are only a few of these famous Refrigerators left; to go at 20 per cent off.

## Eco-Thermal Range

Some reasons why you should have an Eco-Thermal in your home

### DO YOU KNOW--

How many pounds of meat you lose in cooking?

That you get only six or seven pounds out of every ten that you cook?

That with an Eco-Thermal you get eight or nine pounds out of every ten you cook?

That tough meats have as much or more food value than the tender cuts?

That the Eco-Thermal cooks a tough, round steak so tender that you can cut it with a spoon?

That the Eco-Thermal is a COMPLETE stove, and that it will do better cooking with less fuel and with less attention than any other cooking device in the world?

That you can put an entire meal in an Eco-Thermal at 9:30, burn the gas forty minutes, and without any further work, worry or attention have a perfect meal at any time from 11:30 to 2 o'clock?

That with an Eco-Thermal you only stay in the kitchen long enough to prepare the meal and put it into the oven.

That you can cook breakfast in twenty minutes with an Eco-Thermal?

That there is no basting, no stirring, no watching, no worrying with an Eco-Thermal?

That you can cook FISH, SAUER KRAUT, ONIONS and RICE PUDDING in an Eco-Thermal AT THE SAME TIME without mixing of flavors?

That there is no circulation in an Eco-Thermal oven and that it is impossible for food flavors to mix?

That the Eco-Thermal never gets hot on the outside?

That the Eco-Thermal walls are over two inches thick and that the insulation forces the heat to cook the food instead of cooking the cook?

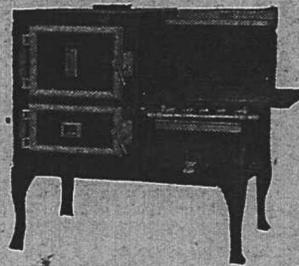
That the Eco-Thermal is equipped with a mercury thermometer that always gives the exact temperature of the oven?

That some husbands are late to their meals?

That with an Eco-Thermal a meal can be delayed for two hours and still be in perfect condition?

That even an inexpensive cook can follow a good recipe and get good results with an Eco-Thermal?

Price \$75



## Canning Suggestions

Capped Jelly Glasses, plain and fluted, 18c doz.

E. Z. Seal Jars (the genuine)—

Pints, 75c doz.

Quarts, 85c.

1-2 gallon, \$1.10.

1 qt. Stone Preserve of Pickle Jars, 10c each.

1-2 gallon Stone Preserve or Pickle Jars, 10c each.

1 gallon, 15c each.

Parowax for keeping fruit air-tight, 10c lb. carton.

Preserving Kettles in a profusion of sizes and grades, from 10c to \$2.00.

## ALUMINUM

At 29c there are 100 pieces of aluminum worth twice the price asked, consisting of stew pans, frying pans, Berlin Sauce pans and small cookers.

TABLE No. 2 at 59c.

Are 58 pieces of aluminum in Berlin Kettles, double-lip sauce pans, preserving kettles and Berlin sauce pans.

## Picnic Requisites

Picnic outfit consisting of table cloth, plates and napkins to match. Price 10c.

Straw Porch Mats, 5c while they last.

Stern's Canned Heat Grills, Stoves, Coffee Machines

Camping outfits of all kinds. Prices the lowest.

Stern's Canned Heat, 10c can.

Thomas Nested Otho Drinking Cup—

4 cups, nested in sanitary cover with handles, \$1.00.

6 cups, nested in sanitary cover with handles, \$1.25.

Hawkeye refrigerator Baskets are the joy and delight of all Otho and picnic parties, \$5.00 up.

Thurmos Bottles to keep the food and liquid hot or cold for forty-eight hours. Prices \$1.50 to \$3.00.

## Grass Rugs

A final let go of all Grass Rugs at prices which will mean a great saving to the house wives.

We do not want to move any Grass goods into our new quarters on the fourth floor. And therefore have decided to prune them right now when they are in greatest demand.

Grass Rugs suitable for porch and interior use.

Size 4 ft. 6 in. by 7 ft. 6 close ..... \$2.25

Size 6 ft 0x9 ft. 0, regular price \$4.50, close \$3.75

Size 8 ft. 0x10 ft. 0, regular price \$7, close \$5.85

Size 9 ft. 0x12 ft. 0, regular price \$9, close \$7.25

Colors—Green, brown and French gray, with plain band and fancy borders. We would advise early selections as quantity is limited.



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## Porch Valance and Window Awnings

Closing out Porch Valance and Window Awnings.

Scalloped in colors blue and white, brown and white and green and white.

36 in. regular 45c, to close ..... 35c  
27 in. regular 35c, to close ..... 25c

Window Awnings, blue and white, and brown and white.

2 ft. 6, to close out ..... \$1.50  
3 ft. 0, to close out ..... \$1.50  
3 ft. 6, to close out ..... \$1.50

True Values

## THE PARSONS-SOUDERS COMPANY

On Main St., Eastern "2nd and 3rd"

## Social and Personal

Items for this department are welcomed. They may be sent or telephoned to the Telegram's editorial department, telephone: Bell 288-J, Home 117-Y. Owing to space limitations and press runs, social and personal items are sometimes found on page 3 as a continuation of this department.

**Miss Payne in West.**  
Miss Hortense Payne who has been at Carrizozo, N. M., since the first week in May, looking after property left by her brother, Thomas, who died several years ago, will leave there in a few days for Los Angeles, San Diego and San Francisco, Calif. Her father, Amos, and Mrs. Payne visited here a few days ago on their way home from the coast expositions and then proceeded to Missouri.

where they will visit relatives. Miss Payne writes of that country as follows:

I find this a big and lonesome country, yet there are many things here of interest to be seen. "God gave the first Arab a measureless waste of sand and some treeless mountains, and here and there a well of bitter waters, and said to him: Behold thy country."  
The above is a very good description of this part of New Mexico.

**At "Dixie."**  
Miss M. Beryl Stewart, of Man-nington, is spending a month's vacation as a guest of Mr. and Mrs. E. G. Smith at Dixie, their summer home at West Milford. Miss Stewart will return the first part of September and resume her class in music in Fairmont.

**Program for Reunion.**  
Following is the program for the Tetrick reunion at the Sturm grove at Viropa Sunday:

10:30 a. m.—Song; invocation; opening address—Edgar Sturm; short talk—M. C. Merrifield; songs; social hour and dinner.

1:30 p. m.—song. Address—William J. S. Harmer. Solo—Ira Ross Sturm. Address—the Rev. H. M. Tetrick. Song—Family history—W. Guy Tetrick. Business of organization and election of officers.

**To Hold Reception.**  
In honor of Miss Beatrice Foulk, of Wilmington, Del., and Miss Grace Phillips, of Reading, Pa., invitations have been issued by Miss Amy Tetrick and Miss Edith Heavner for a recep-



Miss Beatrice Fitzwater, of Buckhannon, will give a recital at the Industrial M. E. Church, Thursday, Aug. 12th, at 7:30 p. m. Miss Fitzwater comes highly recommended and is a graduate of the Greeley School of Elocution and Dramatic Art of Boston and New York.

**PERSONALS**  
J. Graham Young is here from Pennsboro on a business trip.  
C. N. Orr, of Thomas, is a city business visitor.  
W. A. Spencer, of Point Pleasant, is transacting business here.  
C. E. Grant, Jr., of Parkersburg, is here on a brief business visit.  
James Cain, of Elkins, is a business visitor here.  
Howard Clark, of Buckhannon, is here on a brief visit.  
Clay Wilson, of Pennsboro, is in the city looking after business affairs.  
M. J. Abbey, of Morgantown, is here on a business mission.  
Mr. and Mrs. R. S. McNeely, of Parkersburg, are visiting in the city.  
V. V. Trotter, of Buckhannon, is a visitor in the city.  
Police Sergeant and Mrs. F. J. Tracy and their little son, James, left this morning for Casp, Wickham, where they will spend two weeks.

**LEMONS**  
1c Each

Public Market House Co  
Court St., Better known as Market St.

tion they will give from 8 to 10 o'clock Wednesday evening in the home of Miss Tetrick at 271 Clay street.

**Entertain Friends.**  
Mr. and Mrs. John J. Burns entertained a few young people at a party in their home on Flynn street a recent evening.

The evening was spent in music and various games and at a late hour dainty refreshments were served.

Those present were Misses Vivian Lachapelle, Genevieve Ramsey, Edith Smith, Sarah Ramsey, Helen Kinsburg, Edith Lynn and Winnie Cade, Messrs. Frank Underwood, Harvey Criss, "Cap" Bunting, Cecil Stealey, Harry Smith, Mr. Butcher and the host and hostess, Mr. and Mrs. Burns.

**Delightful Surprise Party.**  
A delightful surprise party was given Mrs. Homer Paugh at her home at Mineral a recent evening when about twenty friends came in to celebrate her forty-sixth birthday. The affair had been previously arranged and the surprise was complete. Mrs. Paugh was the recipient of many beautiful and useful gifts. Ice cream and cake were served at a late hour, after which the guests departed wishing Mrs. Paugh many more such happy birthdays.

Those present were Mr. and Mrs. B. F. Sturm, Mr. and Mrs. W. C. Lynch and son, Leonard, Mrs. Lottie Morris and daughter, Martha Olive, Mrs. Emma Thrash, Mrs. F. L. Post, Mrs. C. B. Roetting, Mrs. H. V. Paugh, Mrs. J. M. Hall, Mr. and Mrs. Worthy Hall, Mrs. Glenn Cannon and daughters, Mabel and Mildred, Misses Nina Funk, Rose Funk, Lena Paugh, Mary Post, Audrey Paugh; Messrs. Howard Thrash, Fred Hall, Gordon Funk, Homer Paugh, Charley Paugh, Wayne Paugh and Truman Paugh.

G. M. Shahan, of the local police force, left today for Cumberland and other points in Maryland, where he will spend a two weeks' vacation.

Mrs. M. Merrifield and children have gone to Elkins for a two weeks' visit at the home of Mrs. Merrifield's sister, Mrs. F. G. Eager.

Mr. and Mrs. Joseph Bentley and

J. T. Sanderson are enjoying a summer outing at Terra Alta.

Charles D. Gill has returned from Atlantic City.

Mrs. Percy Byrd is visiting relatives at Grafton.

Percy Byrd returned Sunday evening from Grafton.

Wallace Gribble is here from West Union.

James J. Killeen, a clerk in the office of Sheriff Ross F. Stout, and Kenneth Primm, a clerk at Welch and Fullerton's drug store, went to Elmont Sunday night on a vacation of four or five days.

Mrs. J. M. Lynch and sons, Bunnelle, Arthur and Albert Carl, are visiting at the home of Mrs. Lynch's parents, Mr. and Mrs. J. Y. Hamilton, at Fairview. They will spend two weeks there.

Jefferson Bassell, of Lost Creek, spent Sunday in the city visiting friends.

Mrs. A. J. Bishop and Miss Loretta Bishop went to Wheeling Monday morning where they will visit at the home of Mr. and Mrs. John C. Bishop for several weeks.

**OF INTEREST TO WOMEN**

**Sweet Pear Pickles.**  
Pare fruit, and if small leave whole; if large, halve. Weigh, and for every four pounds of fruit allow two pounds of sugar, one cupful of

ginger root and cinnamon used as used. Simmer for ten minutes, then put in the fruit and simmer until tender enough to pierce with a sharp knife. Lift fruit out carefully and place in jars. Boil the syrup a few minutes longer and put over the fruit.

**Water.** Make a syrup of the water and vinegar, and when boiling add the spices in little bags, tying to every pint of the syrup two three sticks of cinnamon and two spoonful each of cloves and mace allspice and a half ounce of ginger root. If preferred, nothing but the ginger root and cinnamon used as used. Simmer for ten minutes, then put in the fruit and simmer until tender enough to pierce with a sharp knife. Lift fruit out carefully and place in jars. Boil the syrup a few minutes longer and put over the fruit.

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**CHICAGO DAIRY**  
THE HOME OF  
**GOOD BUTTER**  
We always have it in stock. Never run out. Buy Butter here and get used to  
**THE BEST**  
= **Chicago Dairy**  
The Better Butter Store

**WEST VIRGINIA Peaches**  
**\$1.20 bu.**  
This store will be headquarters for Peaches again this year.  
**Liston's Sanitary Grocery**  
Formerly Carshadon's  
Bell 1325 Home 16

**Cottage Cheese**  
Ready to Serve  
**10c**  
**STURM'S DAIRY**  
Both Phones

**Will Continue 'till 15th of August**

We have left thirty pieces of fibre porch furniture, consisting of rocker, settee and a