

Just A Word On Behalf Of An Old Friend

To the People of the Lynden District:

Friendship isn't confined strictly to social relations. It is the backbone of the business world as well.

We, the undersigned, are sticking to an old friend, the Standard Oil Company, and we are asking your co-operation because we feel that you, too, are interested vitally in the welfare of this institution.

When roads were poor and business light in this district, the Standard Oil Company gave us splendid service. They did the pioneering, when other companies would not venture in the Lynden field.

Four winters ago, when Lynden was cut off from the rest of the world by snow and ice, when stages and trains had stopped running, the Standard Oil Company sent its wagon thru the drifts from Strandell, and kept the industries of this Lynden district supplied with badly needed gasoline and oils. The Standard Oil wagon was the first into the town.

During the gasoline shortage of a year ago, the Standard Oil Company did its utmost to see that no one in this district suffered. While other towns were out of gasoline, Lynden's tanks were always supplied.

So at all times has the Standard Oil Company given us a maximum of service. This company now has a station located permanently in Lynden, is paying taxes here, is supporting a staff of three employees in Lynden, and is taking an active interest in Lynden's civic affairs, as is instanced by the fact that one of the biggest checks for the purchase of Lynden's city park came from the company.

Now when outside companies are trying to capture the Lynden business, we're standing by the Standard Oil Company. They are standing by us!

Axlund Service Station

Lynden Motor Co.

Lynden Service Station

C. E. Whited & Son

Service Garage

Syl. Weidkamp

A LYNDEN COOK-BOOK

(The Prize Recipes of Lynden's Good Cooks.)

Pickled Onions

(Mrs. D. Vander Griend)
Peel small silver onions, throw them in boiling salted water. As soon as they look clear throw in colander, when dry put them in hot spiced vinegar or put hot spiced vinegar over them in the jar and seal. Use 1 cup vinegar, ½ cup sugar, 1 spoon mixed spices. Boil this all together.

Blackberry and Raspberry Jelly

(Mrs. A. A. Wolfe)
Heat berries with little water until juice runs readily. Turn into muslin bags and let drip. Use equal parts of juice and sugar and boil 20 minutes. Pour into jelly glasses and set aside to cool.

Cut String Beans

(Mrs. L. K. Guy)
Cut beans in pieces an inch long. Blanch by putting in cheese cloth bag or wire basket, in boiling water for three minutes, then plunge into cold water until thoroughly cooked. Pack closely in jar, adding one teaspoon salt to each quart of beans. Cover with boiling water. Screw cap on loosely and process for 3 hours. Remove from boiler and seal tightly.

Mince Meat

(Mrs. Millard Caylor)
4 pounds lean meat chopped fine after being cooked tender, 3 pounds chopped suet, 8 pounds chopped tart apples, 2 pounds currants, 2 pounds raisins, 1 pound citron, 6 pounds brown sugar, 2 lemons, 2 oranges chopped very fine, 1 tablespoon mace, 1 of cinnamon, 1 of allspice, 1 of cloves, 2 tablespoons salt. Wet with boiled cider and cook until it looks transparent.

Piccaililli

(Mrs. Anna Gaskill)
1 pk. green tomatoes, 1 large head of cabbage, 6 onions chopped fine. Cook tomatoes, cabbage and onion in 1 quart of vinegar and ½ cup salt. Drain and add 3 quarts vinegar, ½ cup white mustard seed, 2 bunches of celery, 1 tablespoon ground mustard, 2 tablespoons ground ginger, 2 tablespoons ground cinnamon, 1 tablespoon ground cloves, 2 lbs dark brown sugar, 8 small peppers. Cook all together for 15 or 20 minutes.

Graham Bread

(Mrs. A. Verbrugge)
In the evening make soft sponge. Take one yeast cake, soak in a small quantity of warm water. Then take about three cups of warm potato wa-

WANTED: FARM HANDS

In the next five years many farms in this county will be for rent. The owners will want to rent them to able bodied young men who can make them raise more produce than ever.

Those will be the men who worked hard with head and hands back in 1921—men who also saved part of each month's wages.

How is your savings account?

PEOPLES' STATE BANK

Capital . . . \$40,000.00

DIRECTORS

D. W. BENDER NELS JACOBSON HENRY SHAGREN
J. W. STEARNS H. J. KOK J. T. ZYLSTRA
P. J. VAN HEMERT

ter with 1 large potato mashed in it. Then thicken this with white flour. When quite stiff, add yeast cake and beat well. Let this raise over night well covered and in a warm place.

In the morning take 2 sifters of white flour in bread raiser and warm slightly. Then add 3 cups of fine graham flour, 2 cups of bran, ½ cup of sugar, 1 tablespoon salt. Mix well. Add soft light sponge and 3 ½ cups of warm milk. Mix with spoon until stiff, then knead well and let raise. When it is quite light, work it down and let it come up again. Knead in loaves. This will make five large loaves.

Sweet Potatoes Southern Style

(Mrs. Anna Gaskill)
Pare the amount of sweet potatoes one is in the habit of cooking. Use just enough salted water to cook the potatoes. Add when put on to cook, ½ cup of granulated sugar, butter the size of an egg. Let boil nearly dry but watch that they do not scorch. They will be very rich and sweet.

Sour Cream Nut Cake

(Mrs. Millard Caylor)
1 cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups sifted flour, 3 teaspoons baking powder, whites of 5 eggs, flavoring. Cream butter and sugar, sift flour with baking powder

four times. Add milk and flour alternately to butter and sugar, beating thoroughly. Then fold in carefully the beaten whites, bake in layers. Filling—Cook until thick in a double boiler, the yolks of 5 eggs, 1 cup sugar, 1 cup chopped nuts. Frost top layer of cake with one-half cup of sugar, 1 ½ tablespoons water. Boil until it hardens when dropped into cold water. While boiling pour over the beaten white of 1 egg. Flavor.

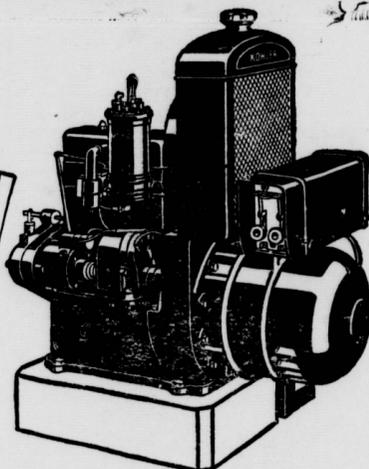
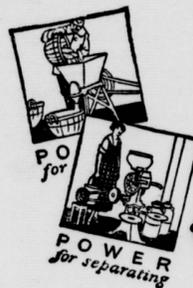
Chow-Chow

(Mrs. L. K. Guy)
Chop very fine enough cabbage to make a quart - an equal amount of green tomatoes, 2 green peppers and 1 large onion. Allow to drain thru a colander for a half hour. Add a cup of nasturtium seeds and chopped celery (½ cup of each), a tablespoon of salt and a teaspoon each of ground mustard, cloves and allspice. Place in jars and cover with good vinegar. Cold. Seal and remove to cool place. Will keep all winter.

RALPH B. LE COCQ

LAWYER

Mondays Reserved for Court
Business in Bellingham
LYNDEN, WASHINGTON



The KOHLER Automatic Operates without Storage Batteries

You have all the advantages of electricity, without the trouble and expense of maintaining and replacing storage batteries, when you buy a Kohler Automatic Power and Light Plant.

For the Kohler Automatic produces standard 110 volt electricity for power and light—without storage batteries. The only battery used is a small, automobile-type to start the engine.

Cheerful electric light in the home and outbuildings; a running water system; standard electric household and power appliances

—all these conveniences and time and labor saving features may be enjoyed, when you have a Kohler Automatic.

Do your work more quickly and economically and make farm life more attractive for all your family by installing a Kohler Automatic. Write for illustrated literature. Come in and see the plant in operation.

No Storage Batteries 110 Volts Automatic 1500 Watts

DUPAR-BLYTHE COMPANY

1313 R. R. Ave., Bellingham

Phone 55