

Merchandise of Quality and Taste

Is offered to the people of this trade territory by this store. Whether you need a toothbrush or a splendid Ivory Set you will find that we can supply you with the best article obtainable. Your patronage appreciated.

City Drug Store

"The Rexall Store"

West Broadway Lubbock, Texas

ONION INDUSTRY IN TEXAS IS ASSUMING GREATER PROPORTIONS THAN EVER BEFORE

There is great activity in the Texas onion fields these days in preparation for the rapidly approaching marketing season. The commercial acreage planted to Bermuda onions is estimated by the United States Department of Agriculture at 12,117 acres, and it is forecast that 11,522 acres will be harvested. This compares with 10,503 acres harvested in 1921.

As heretofore the Department of Agriculture will maintain a field station at Laredo to keep the growers and shippers informed of market conditions generally throughout the country. Carlot shipments, available supplies, prices, weather con-

ditions, and the many factors that affect the marketing of onions will be reported to the growers daily.

Financial success in producing and marketing Bermuda onions is possible only when the economic relation between the northern-grown winter storage crop and the perishable Bermuda crop is taken into consideration, say Federal marketing experts. The Texas crop is marketed in a period of two months, and the highest type of marketing efficiency is required. There may be a large carry-over of northern-grown storage onions; the markets for the Bermuda crop are a long distance from producing points with consequent high costs for transportation; bad weather may quickly impair the quality of the stock; the crop may be larger than the country can consume; and toward the end of the season there is competition from other early producing States.

The results of years of study of the scientific production and marketing of onions is available to the growers, and producers and shippers are unanimous in stating that the department's service has been of great value to them. Federal market reporters located in large consuming markets, such as St. Louis, Cincinnati, Kansas City, Chicago, Pittsburgh, Philadelphia, New York and Boston, report daily to the Laredo office local market conditions, such as supply, demand, and prices. The Department also has cooperative arrangements with the various railroads whereby the shippers are informed of daily carlot shipments of onions everywhere in the United States.

For marketing purposes the Texas onion-producing section is divided into three districts: The Laredo district, consisting of Webb County; the upper counties, comprising Dimmit, Frio, La Salle, and Zavalla Counties; and the Gulf Coast district, embracing the territory contiguous to the St. Louis, Brownsville & Mexico and the San Antonio & Aransas Pass Railroads. The upper counties usually furnish fully 50 per cent of the shipments, the remaining districts 25 per cent each.

Shipments are made to every State in the Union east of the Rocky Mountains, the principal markets being New York, Pennsylvania, Illinois, Missouri, Ohio, and Massachusetts. New York alone has taken in the past as much as 20 per cent of the entire carlot movement. Laredo is the shipping center for approximately one-third of the onions from the entire section, and headquarters of practically all buyers

and operators are there located. Nearly all growers market their onions in carlots, most of the sales being made on a cash track basis. Onion operators finance the smaller growers, advancing \$50 to \$75 per acre on the crop. For this assistance the grower gives the operator the refusal of the sale of the onions, and a selling commission of 12 per cent should the operator undertake the business.

The majority of the growers obtain their seed from the Canary Islands; large quantities of seed are also obtained from California. The seed are planted by drill between August 15 and September 20, and the plants remain in the seed bed 60 to 70 days before transplanting to the field. Great care is exercised in transplanting. The ground is plowed, thoroughly disked and harrowed, the roots and tops of the plants are carefully trimmed, and only well-rooted plants are selected. In caring for the crop it is essential to keep the soil moist, and to avoid, by frequent shallow cultivations, cracking or baking. Harvesting begins around April 1 in Webb County and continues to about May 15. The harvest season in the upper counties is 5 to 10 days later. Practically the entire crop is grown under irrigation from the Rio Grande in Webb County; from artesian wells and the Neusee River in the upper counties.

SCIENCE HILL NEWS ITEMS OF PAST WEEK

Everyone was very much disappointed because the snow of last week did not amount to much. Some folks are predicting rain in the near future and we hope they know what they are talking about.

Mr. Ervin McClure spent Wednesday afternoon with Mrs. Winn. Mr. and Mrs. Norman Winn went to Plainview last Tuesday.

Mr. Will Hall went to Plainview Sunday. David Brewer was quite sick last week.

The men of the neighborhood met at the school house last Wednesday afternoon and built seats for the vacant room.

The "Womanless Wedding" was quite a success Friday night. Following is the cast of characters: Mr. Timothy Titus Obbiah Killey, groom; Keith Winn; Miss Bartheny Popover Orange Blossom Higgins, bride; Will Hall; Miss Tillie Clinger, aunt of the groom; Berne Magill; Mr. and Mrs. Killjoy, father and mother of the groom; Levi Brewer and Neal Brandt; Mr. and Mrs. Higgins, father and mother of the bride; Ervin McClure and Earlton Harg; Higgins' children, Billy Winn, and David Brandt; Mr. and Mrs. Ezra Potlock, uncle and aunt of the groom; Isaac Holmes and Tom Williamson; Mr. and Mrs. Silas Hart, uncle and aunt of the bride; Charles Brewer and Albert Carlson; Bridemaids, Lloyd Hall, Herman Rich, Euclid Brown, and J. B. Brown; flowergirl, Cecil Magill; train-bearer, Luther Brewer; best man, George Brewer; minister, Mr. R. W. Magill; usher, Mr. Norman Winn.

Mr. Luther Brewer visited with friends in Plainview Sunday. Rev. Howell filled his regular appointment at Bartonside Sunday.

Mr. and Mrs. Stratton and Mr. and Mrs. Risinger of Abernathy attended the literary here Friday night. Mr. Curtis Johnson of Ale Center spent several days last week with Mr. and Mrs. Arthur Johnson.

Misses Ruby and Erma Hall and Messrs. Levi and Charles Brown spent Sunday at the home of Mr. Albert Carlson.

The infant child of Mr. and Mrs. Clarence Thomas has been quite sick.

There was a singing Sunday night at the home of Mr. and Mrs. Albert Carlson.

Miss Ione Brandt spent the week-end with home folks here.

Miss Lola May O'Neal and Mr. Haral of Abernathy visited with Mr. and Mrs. Jack Paris Sunday.

Absence tightens the string that unite friendship.

Come to Lubbock.

C. D. SHAMBURGER LUMBER

PHONE 419

JUST RECEIVED---A Car Load of Red Picket Fence

HOUSEHOLD

Fudge Chocolate Cake

Take one-cupful of sugar, two teaspoons of cocoa, one-quarter of a cup of butter. Beat up an egg, white and yolk separately. (If you are in a hurry the cake will be pretty nearly as good if the egg is beaten all together.) Stir into the mixture, add one-half teaspoon salt. Dissolve one teaspoon of soda in half a cup of sour milk. Rinse out the egg bowl with this and add. Now put in one and one-half cups of sifted flour and stir in one-quarter of a cup of boiling water. Pour into a greased shallow pan and bake. When cold, split open and fill with cornstarch fudge made by mixing one cup of hot water with one tablespoon of sugar and one level tablespoon of butter. Then stir in one tablespoon of cornstarch mixed with half a cup of cold water. Add half a teaspoon of vanilla, cook until thick, let cool and spread between the cake and on top.

Lubbock Angel Food

Twelve eggs (whites) 1 teaspoon cream of tartar, 1 teaspoon vanilla, 1-8 teaspoon salt, 1 cup and 2 tablespoons flour, 1 2-3 cups sugar.

Add cream of tartar, vanilla and salt to whites and beat till stiff and dry. Sift flour four times, measuring after sifting. Mix flour and sugar and sift over beaten whites. Beat together very lightly with a lifting motion.

Bake in an unbuttered cake pan with a chimney for 45 minutes in a moderate oven. When baked turn pan upside down on a cake rack and let cool. If frosting is wanted use the following:

One cup granulated sugar, 5 tablespoons milk, 1 teaspoon vanilla, few grains of salt.

Put sugar and milk in a smooth saucepan and boil, stirring constantly after boiling begins until a soft ball is formed when tried in water. Add salt and let cool. Beat until creamy and add vanilla. Spread on cake.

Sunshine Cake

Eight eggs (yolks) 2-3 cup butter 2 cups sugar, 2 1-2 cups flour, 3 teaspoons baking powder, 1 cup milk, 1 teaspoon lemon extract few grains salt.

Beat butter and sugar to a cream. Sift in about one-half cup flour. Add egg yolks beaten till thick and lemon colored. Mix and sift salt, baking powder and flour. Add alternately to first mixture with milk. Add vanilla and lemon extract and pour into an angel cake pan. Bake 50 minutes in a moderate oven.

Nut Sponge Cake

One cup sugar, 1 cup nuts, 6 eggs 1 tablespoon lemon juice, few grains salt.

Beat yolks of eggs till thick and lemon colored. Beat in sugar adding the sugar which has been sifted slowly and beat vigorously. Add chopped nuts.

Beat whites with a whisk for 15 minutes, adding salt when beginning to beat and lemon juice when half beaten. Add yolk mixture to whites and cut in flour. Put in an angel cake pan with a chimney

NEW SUITS and DRESSES ARRIVING DAILY

—And we will be delighted to show you these beautiful and serviceable creations.

—If good Clothes at Reasonable Cost means anything to you, this store is the very place for you to trade.

—Our beautiful Hats will please the most exacting buyer and we insist that you see our line before purchasing, as it will mean a great saving and better merchandise for you—and we will be glad to have you as a customer.



Mallard Sisters Dress Shop

West Broadway

MONEY to LOAN on FARMS and RANCHES

Can handle some good brick building loans. Loans closed promptly.

F. M. MADDOX

Lubbock State Bank Bldg.

Lubbock, Texas

and bake 50 minutes in a moderate oven.

White Layer Cake

One cup sugar, 1-2 cup butter, 1-2 cup milk, 6 eggs (whites), 1 cup flour 1-2 cup cornstarch, 2 tablespoons baking powder, 1 teaspoon vanilla.

Cream butter and sugar. Beat in 1-4 cup flour. Add milk alternately with cornstarch, flour and baking powder sifted together. Fold in the whites beaten stiff and dry. Bake in three layers and put together with maple icing.

NEW RULING OF THE POST OFFICE DEPARTMENT

The post office department has made a ruling requiring all packages to be insured, signed up for, the date of arrival recorded, and the place from which it started. This must be done before they can be removed from the office. This is only one of many changes that has been made since the new administration has taken charge.

AGED CITIZEN DIED AT LORAIN LAST WEEK

Loraine, Texas, March 14.—James Butler, an aged citizen, was buried here Monday afternoon. He had been in feeble health for some time, having recently received a fall from which he never recovered. He leaves a number of children and many friends in this section.

MISS MARY CAROLINE JOHNSON DIED WEDNESDAY

Miss Mary Caroline Johnson, aged 65 years, died at her home in the north part of the city Wednesday, where she and her brother lived for the past few years. The remains are being held pending the arrival of another brother, when it will be decided whether interment will be had here or the body is to be shipped to her former home.

RADIO STATION TALKED OF FOR ABERNATHY

The latest thing for Abernathy is a Radio station and if it is found feasible, it will be installed. There is nothing too big for the people of "our own home town," and when they undertake anything that is good for the town and country it generally goes through. This radio station can be put in with very little cost, and practically no expense after it is put in.

Roch Newton and Jim Wright left Saturday morning for Crosbyton, in the interest of the Roch-Newton Plumbing Company, of this city. Mr. Newton is awake to the needs of his customers and has established a good line of business in neighboring towns.

As usual, Martin's is first with the famous Eskimo Ice Cream Pies. Get yours today.

The Health of your Child

Depends entirely upon the kind of nourishment it is given during the growing months.

Spring is coming and it will do the little fellows good to take lots of exercise and naturally the appetite will demand lots of good food. Use

Medlock's Dairy

products, let them have all they want, and they will remain robust and healthy.

Who's Your Dairyman?

Your Grocery Bill

Can be greatly reduced each month by close attention to what you are buying. Good groceries are the cheapest in the long run, and this store offers fresh, new stock, good service and reasonable prices —Make this store your store.

W. A. TERRELL GROCERY

Phone 58

Near Avalanche Office

A Good Man has gone wrong If he fails to visit THE MANHATTAN PARLOR & CAFE

Good eats, fresh smokes, fine candies, etc.

White Crest Flour
48 lbs. sack \$2.55

The kind that makes the housewife efficient
All other goods in line as to price. You will make money by trading with this firm.
"You've Tried the Rest—Now Try the Best"

...THE...
Palace Grocery Co.
Cross street from Cadillac Garage.
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