

THE CITY ICE MAN

VOLUME 1 NUMBER 1

Hello Everybody!

MARCH 1924

Our Employees and Friends:

Dreams, usually, are filmy, gossamer things. Sometimes they materialize—more frequently they vanish in thin air. This is one of the happy exceptions to the rule—a dream come true.

It has long been the dream, or better still, the wish of the Management of the City Ice Company to provide for its employees a medium of expression—a sort of a “meeting place” where the news of the day or week can be exchanged and discussed. That wish or dream is at last realized in this, the first issue of “THE CITY ICE MAN.”

It is dedicated and will always remain devoted to the best interests of our employees, our stockholders and our friends. Across its pages in the months that are to come, we hope to bring: to you such tidings as will interest and amuse. More than this, we hope it will be the means of cementing, even closer, the splendid relation that now exists in our official family.

If it does these things and if it merits your approval and good wishes, then we shall feel that we have not “labored in vain.”

A. HARDGRAVE,

President City Ice Company of Kansas City

KANSAS CITY, MISSOURI

MARCH, 1924

Chamber of Commerce Sends Greetings

Mr. F. J. Bannister Pays Tribute to Our Efforts The City Ice Company is one of Kansas City's largest industries. It manufactures and distributes a product that is vitally essential to the welfare of everyone within our City. It has a reputation for unfaltering and efficient service.

To have had a part in building up such an organization and its fine reputation—as every officer and employee has—must bring to each of you, aside from your material compensation, that measure of satisfaction and content that always accompanies a work well done. To be associated with your splendid organization must be an incentive to retain and continue the present high business standards you have achieved, ever pushing forward to higher goals, both in your personal positions, and for the Company. Remember the quotation: “No battles are ever won by merely retaining the defensive.” The Chamber of Commerce extends congratulations, and wishes you every success.

Sincerely. F. J. BANNISTER.

President Chamber of Commerce of Kansas City

JAMES G. ROBERTSON, EDITOR Twenty-first and Campbell Streets

A Word From the Chief To Employees of the City Ice Company:

It is with no small degree of satisfaction to myself and our stockholders that I pass on to you the splendid reports of improved service that; come to me from day to day. This is indeed a matter of pride to every one connected with, the City Ice Company. There is. every indication of a general recognition that we are using every effort to be worthy of these compliments. Certainly there is room for still further improvement but continued effort is sure to bring results.

Courtesy: When we consider the vast number of people served by our drivers, it is remarkable

that the complaints of courtesy are so few. There is nothing that wins for us friends and patronage as does courtesy. Courtesy and thoughtfulness at all times and under all conditions. Certainly there are moments of provocation when it does seem that we are justified in losing our temper. The wiser way is to "forget it." Co-Operation: The City Ice Company has taken its place among the leading industries of the City. These long strides have been made possible largely through the splendid spirit of co-operation that exists all down the line. It will take a continuation of this spirit to maintain our leadership. Every man loves to be identified with a winner. It is our hope and our ambition to place the services rendered by our Company, during the coming season, high above the heads of our competitors. This can be done, but to accomplish it we must have Your Help. It does not matter who you are or of what your duties consist, you are a part of the Organization, an important unit in its construction. You must sense this feeling of responsibility every hour of every day. If you will do this and believe me when I tell you that each officer, each stockholder and fellow workman are combining their efforts with yours, there need be no doubt for the continued prosperity of the Company and of you. Routes: We are rapidly approaching the time of year when new routes will be added from day to day. This quite naturally necessitates a rearrangement of the existing winter routes. It is expected a careful study will be made of all routes by superintendents, route-foremen and drivers with a view of laying down such plans as will result in rendering the best possible service to our customers.

In conclusion, let me urge you to practice always, good merchandising principles. This will win for you and hold for you, continued business. Put your shoulder to the wheel, side by side with mine, and let us, together, build for the City Ice Company a reputation for fair dealings. A sincere application of effort along these lines will make possible for each of us, a more happy and profitable connection with our Company.

Very truly yours,

A. Hardgrave, President.

The Thought for March

DO not forget that you can exist only because others exist. Therefore, why not be charitable? Develop the habit of cooperation and help restore peace and prosperity to fellowmen. Development and hatred cannot mix. While you are placing stumbling stones to injure others, you are retarding your own progress.

Learn from those who have advanced over you but do not undermine them after you learn. Do not resent others bringing to your attention your shortcomings, but thank them and profit thereby.

If you cannot square your actions with your conscience, why even hope to square them with others. When you are right, stick to it, but do not force—patience and perseverance will be more helpful.

There are more dead ends in people's minds than any other place, and that is why so many get setbacks. Their brains become so clogged with dead ends that they crowd out good thoughts.

Facts, not opinions count. Facts remain, while opinions change. Truth likewise remains, while falsehoods wobble and fall.

While the nations of the world are unwilling to liquidate their hatred, they will make slow progress in liquidating their debts. What applies to nations, applies to man. Advancement and

development come from within, not from without.

The Story of Kansas City

An Interesting Compilation of Facts Concerning the Founding of "The Gateway to the West"

Editor's Note:—This is the first installment of the History of Kansas City as written by Carrie Westlake Whitney, former Librarian of the Kansas City Public Library. It is published for the benefit of our school children. The series will be continued from month to month until the more essential features of the History of Kansas City as reported by Mrs. Whitney has been presented.

Kansas City in 1855. The hills of Kansas City are her present day glory but they presented a most difficult problem to her builders of long ago. Plots were subdivided and streets laid out with little or no thought of future beauty or symmetry. There were no restrictions save those embodied in the ever present hills and the owner's fancy.

Independence and Westport

KANSAS CITY'S early history is the history of Independence and Westport, towns that were important business centers in their day. The villages had a separate existence, but they were a part of one great community in the northwest corner of Jackson County. When the pioneers came to the county the early part of the Nineteenth century they perceived that somewhere near the juncture of the Missouri and Kaw rivers, at the gateway to the West, was the place for a city. They had a definite idea, but were not certain of the exact location. Two attempts made before the proper site was discovered.

Independence was founded in 1827, and until 1840 it appeared that this was to be the great city of the West. Then the preponderance of trade centered at Westport, which had been established in 1833, and for fifteen years it seemed that this was to become the city of destiny. Kansas City was founded in 1839 at the river landing and quickly overshadowed both Independence and Westport. From the river the city has grown out past Westport. The historic town was consolidated with Kansas City in 1899 and now is part of the Fifth ward. Independence still (1908) retains a separate town government, but in reality it is a suburb of Kansas City. The business rush of other days is gone and the silent spirit of the past haunts the old public square. Kansas City is growing rapidly and it is a question of only a few years until Independence, too, will be merged in the larger stream.

Daniel Morgan Boone, the third son of Daniel Boone, the Kentucky Pioneer, was the first white man, according to a well-founded tradition, to visit the site of Independence. He crossed the wilderness alone from Kentucky to St. Louis, in 1787, when he was eighteen years old. For twelve years he spent the winters trapping beaver on the Little Blue river and other streams in the vicinity of Kansas City. Boone said Jackson County was the best country for beaver in those days that he had discovered. The pioneer was the commander of a company in the war of 1812. Afterwards he was appointed farmer to the Kaw Indians and was stationed four years near Lecompton, Kansas, on the Kaw river. Boone finally settled on a farm near Westport, where he died in 1832.

Jackson County was organized by an act of the Missouri legislature, December 15, 1826. David Ward and Julius Emmons of Lafayette County, and John Bartleson of Clay County were appointed to select a site for the county seat. The commissioners preempted one hundred and sixty acres, employed Johh Dunston to survey it, and made a report at the. first meeting of the circuit court, March 29, 1827. The session was held at the home of John Young, Judge David

Todd of Howard County presiding. A plat of the town was made by George A. W. Rhodes and approved by the county clerk. The first sale of lots was held July 9 to 11, 1827, and the cash received was \$374.57. Some of the lots were sold on credit. In regard to the naming of Independence, William Gilpin wrote in the Western Journal and Civilian in 1854:

"Long ago, in 1824 and 1825, two counties sundered by the Missouri river, and flanked by the Western border line, sought at the same time their incorporation by the Legislature. On the North, the inhabitants, mostly emigrants from Kentucky and advocating that gentleman's elevation to the presidency, calling their County Clay, and its seat of justice Liberty. On the South, as if in rivalry, emigrants from Virginia, Carolina and Tennessee, selected the name of Jackson for their County, and Independence for their City."

The County Court of Jackson County held its first meeting in Independence, July 2, 1827. The judges were: Henry Burris, presiding, and Abraham McClellan and Richard Fristoe. L. W. Boggs, afterwards governor of Missouri, was the clerk.

The County Court made an order, September 3, 1827, asking for bids for a Court House. The proposals were opened February 4, 1828, and the contract was awarded to Daniel P. Lewis, who made a bid of \$150. A log jail, sixteen feet square and two stories high, was built in 1827. Jackson county's

"Independence in those early years was selected as a place of arrival and departure and as an outfitting place for trappers and hunters of the mountains and western plains. It was well worth the while to witness the arrival of some of the pack trains. Before entering they let us know of their coming by the shooting of guns, so that when they reached Owens and Aull's store a goodly number of people were there to welcome them. A greasy,

Kansas City today is truly metropolitan. It was founded as a gateway to the vast territory that swept west to the Pacific. It has kept pace with the development of that territory. It was from Kansas City that the conquerors of plain and mountain set forth. It was Kansas City that furnished them their supplies and provisions. Kansas City is truly the Gateway to the West. first sheriff was Joseph Walker, appointed in 1827 by Governor John Miller.

Colonel Henry Ellsworth, Commissioner of Indian Affairs, and a party of travelers, among whom was Washington Irving, passed through Independence in 1832 on a tour through the Indian country.

The growth of Independence, between 1830 and 1833, was seriously retarded by the Mormon disturbances in Jackson County. The total destruction of the town was threatened at one time and the business of the new county seat received a set-back by the contest between the Mormons and Gentiles.

The Santa Fe trade began in Independence in 1831 and a boat landing was established at Blue Mills on the Missouri river, six miles distant. The business increased and the government established a custom house for the accommodation of the early merchants. From the close of the Mexican War to 1857, Independence was an important outfitting point for western caravans. The manufacture of wagons and other equipment needed by travelers was a profitable business. Some of the men engaged in the trade were Lewis Jones, Hiram Young, John W. Modie and Robert Stone. The commerce of Independence was seriously affected for a time when the Missouri river flood of 1844 washed away the boat landing at Wayne City. At a meeting of the old settlers' association of Jackson County, John C. McCoy gave this account of the outfitting business in Independence:

dirty set of men they were. Water surely was a rare commodity with them. They little cared for it except to slake their thirst. Their animals were loaded down with heavy packs of buffalo robes and peltry. Occasionally, they had a small wagon, which, after long usage, had the spokes and felloes wrapped with rawhide to keep the vehicle from falling to pieces.

"So accustomed were they to their work that it took them little time to unload the burdens from the backs of the animals, store their goods in the warehouse. The trappers let the merchants attend to the shipping. The arrival in Independence was always a joyous ending of a hazardous trip, and when once safely over it they were always ready for a jolly good time, which they had to their hearts' content. They made the welkin ring and filled the town with high carnival for many days.

"The mountain trade at length gave way to the Mexican trade—this being on a much larger scale. Pack mules and donkeys were discarded and wagons drawn by mule and ox teams were substituted in their place. Such men as "Doc" Waldo, Solomon Houke, William and Solomon Sublette, Josiah Gregg, St. Vrain, Chavez and others of like character were early adventurers, and as the governor gave permission to them to enter and trade with the people, they ventured across the plains regardless of the dangers." (Continued In April Issue)

Department of Home Economics

By M. E. PENNINGTON

The Refrigerator in the Home

Cleanliness

CONTINUALLY we war upon those busy little pliants which we call "bacteria." We "swat the fly" because so often he carries disease germs on his feet; we pasteurize the milk to kill the bacteria which are contributed by cow, milker and air because they sour or putrefy the product; we scrub and "vacuumize" and dust! And well we may do our utmost to keep the hoi-polloi bacteria out of our houses and especially out of our foods.

But only by long heating of foods at high temperatures can we kill all of them, and then we may destroy the vitamines which are absolutely necessary for health and well being. What shall we do in such a dilemma?

First, buy fresh, clean, sound foods free from slime or moulds, in clean shops and have a clean kitchen, pantry and household refrigerator to receive them. If you wish to keep them fresh and delay deterioration, keep them cold.

Coldness

Cold, only, will maintain freshness in foods. Keeping foods cold is the only way to slow down the growth of bacteria without changing the composition of the food itself. Cold, only, will prevent decay and spoilage without altering the delicate constituents of foods upon which nutrition and good appetite largely depend.

Generally the more easily the food is assimilated the more easily it spoils, and therefore the colder it should be kept. Milk, soup stock and butter should be put into the coldest part of the refrigerator—that is, just below the ice chamber, not in the ice chamber, please! Of course, all such foods as these should be in tightly covered vessels. The soup or gravy should be put while hot into a scalded jar with a tight cover. When it is cool, put it into, the refrigerator, but do not open the jar until the contents are to be used.

Be very careful of moist cooked foods, such as cereals, custards and cream sauces. They,

too, spoil easily and should never be held unless in a good refrigerator. Some vegetables, such as asparagus, which go so well into, made-over dishes, will quickly sour unless well refrigerated. By and large, moist cooked foods want preferential treatment in your refrigerator. Give them a front seat, as it were, where the cold air which has just passed over the surface of the ice and has so been cooled and dried and cleaned can very soon reach them—that is, the bottom of the refrigerator, next door to the milk and butter.

Meats also should be placed on the bottom of the food compartment. Do not leave paper wrappings on fresh meat. It makes them develop a slime. Cooked meat generally dries out too fast. Put it into a covered container.

Air Circulation

Plenty of air is necessary for some things. For example, the moulding of sound berries is retarded if kept in a very open container. On the other hand, lettuce and celery will stay crisp much longer if you wrap them in a damp cloth or a piece of oiled paper. Either way, you see, prevents evaporation and that, with refrigeration turns the trick nicely. Even the once humble but of late much exalted cabbage is the better if kept in the refrigerator, especially if it is to be used raw, as the dietitians are urging. Of course, it goes on or near the top shelf which contains the lemons, grape fruit, cantaloupes, apples and other things that delight our noses as well as our tongues. So placed, if the refrigerator is properly constructed and well iced, their flavors do not contaminate the milk and butter.

They are deposited with the extra moisture in the air on the surface of the ice meltage. Now you can understand one reason for not wrapping the ice in "blankets" or paper. The actual surface of the ice is needed to dry and clean as well as cool the air. If the refrigerator is to pay, it must be efficient.

Your Refrigerator

1. Get a good refrigerator. Buying a poor refrigerator is not an economy because it not only uses more ice, but it fails to deliver refrigeration. Be sure it is well insulated, otherwise it can be kept full to overflowing of ice, yet the baby's milk sours over night and the soup from yesterday is tainted. The insulation in the walls of the refrigerator is the legitimate ice saver, It prevents heat from entering the box, and so gives the ice a chance to cool the air inside.

2. When the ice in the refrigerator gets so low that the temperature in the walls goes up the incoming ice has to cool them, as well as the air and the too warm foodstuffs, which means an increased ice meltage. Save money by keeping the ice compartment full.

3. Be sure your refrigerator is big enough. When it is packed too full, the circulation of the air is interfered with and then the temperature rises. For the same reason do not place food containers against the cold air outlet or the warm air inlet. If the air cannot circulate freely the ice cannot absorb heat, and then the temperature of the food compartment will rise unduly. Good, unobstructed air circulation is needed if the ice you buy is to be profitable to you and your family.

4. Save the quality of foods you buy by keeping them cold.

(Continued on page 17)

E. M. B. A. Dance a Big Success

Affair of March Sixth Draws an Unusually Large Crowd

PICTURES always tell a better story than just mere words. This picture shows that everybody enjoyed themselves at the dance given by the Employees Mutual Benefit Association on the

night of March 6th. If anybody had any cares they, surely left them all at home because this picture registers only smiles.

folks" there. There was not a single one present. Even Cy Perkins will tell you that even if he is fifty he is fifty years "young." So while the orchestra swung through the old favorites like "Turkey in the Straw" old man Time just turned back the clock and made us all young again for one little hour.

"Ice Boy" was also there greeting old friends.

Mr. Hardgrave, our president, arrived too late to have his picture "took" with the crowd. So he insisted on being posed with some of the children. We just had to humor him. At first he wanted to hold all the little girls on his knee, but there were too many of them,

The music stopped for just a moment while the photographer snapped this picture. This picture was taken at the E. M. B. A. dance at Manor Hall on the evening of March 6th. Doesn't it seem that everybody was having a perfectly jolly time?

The crowd began to gather early and they were still coming as late as ten o'clock. The fun was not confined to the "younger set." Daddy and mother were there and also the kiddies. It was a family affair from start to finish.

The orchestra ran the gamut of present day selections and were obliging with encores. The excellency of the music made the side lines exceedingly unpopular. There were one steps and fox trots and all the new steps but when they cleared the floor for the old fashioned Square dances the fun really commenced in earnest. It was then that the "old timers" came into their own and "balance all and swing your pardners" rang out with all the enthusiasm of a quarter century ago. You must not think because of this that there were "old

As a rule we never bet. But if we were inclined to do so we would bet our roll that Jim Russell owns a fiddle. No man can "call" for a square dance as eloquently as he does unless he can coax a few "tunes" from a fiddly.

There were so many familiar faces present that it would be folly to attempt to, record the names of all. Some there were, too, who are no longer actively identified with our Company. We want them to come again, want them to know that they and their families are always welcome. Mr. and Mrs. Ernest Schwyhart were there and Ernest took his turn in the "caller's" box during the square dances. And do you remember the swing to "Missouri Moon"? It was written by Mrs. Schwyhart. Jim Burrows, another old "City so we compromised by giving him a little boy. And just when they were ready to "shoot" the picture our vice-president, Mr. Carl R. Gray, Jr., declared that if he was not included there would be no picture. So we had to let him in also. Never mind, children, we will try it again some time when they are not looking.

Mr. Hardgrave was somewhat handicapped in that his wife is away and he had to do the family honors alone, but he certainly gave his best efforts to see that everyone had a good time. Mr. and Mrs. Gray had as their guests Mr. and Mrs. Melville Borders and Mr. and Mrs. Trimble. Mr. and Mrs. Wakefield arrived a little late, but of course it was not Mr. Wakefield's fault. You know it's always the lady who causes folks to be late. But they made up for lost time when they did arrive.

Mr. and Mrs. Quest were among the early ones to arrive. In fact we think they both were kept quite busy seeing that everyone else, was happy and enjoying themselves.

The E. M. B. A. will give its next dance on Thursday night, April 10th. We have been told that

there are to be several surprises for this night. Also they will award the prizes in the Cake Baking Contest. By the way, these prizes are well worth striving for. The girls should remember that it is leap year and they might win a ten dollar gold piece and husband at the same time.

Our assistant cashier—Mr. Ducker—is remarkably susceptible to the weather, considering that he is such a big husky. This cold winter weather just has him "in the dumps"—for it caused a certain young lady in town to go to Florida. We expect spring weather, and cheer in the cashier's cage to be simultaneous this year.

Miss Freeland, Mr. Hardgrave's secretary, took a flying trip to Tulsa last Saturday, but was back at her desk Monday morning.

Mr. A. Hardgrave, President, and Carl R. Gray, Jr., Vice President, insisted on posing with the children. The photographer explained to them he wanted them to smile, but it was with some difficulty that he persuaded them to keep their faces at least partially straight while he got the picture.

One of our wagons at St. John and Elmwood.

See that great big building? See that little tiny team and wagon? Well, one is the big Ford plant and the other is the City Ice Company wagon that supplies it with ice.

Who do you think it is? Jess Willard? Nope. Jack Dempsey? Wrong again. It's Mrs. W. J. Weatherman and her husband and the two little Weathermans. Looks like W. J. could have put the baby in his pocket, don't it? Well, that baby is the most important part of the picture because it's the very, very youngest member of the City Ice family. That's what we wanted the picture for and W. J. almost crowded it clear out. Mr. Weatherman is a driver at the Sheffield Plant and it is said that every customer is his friend.

The supposed mid-winter calm of an ice company office is being broken just now by the men from Arthur Young & Company making our annual audit. They may be remarkable auditors, but there is one thing certain, they sure do break up the routine and quiet of an office.

You know that one about the Lord gives us our relatives, but thank Heaven—etc?" Well, we

don't agree with that sentiment. The father of our vice-president, is C. R. Gray, President of the Union Pacific—and as the result of this delightful relationship, our Mr. Gray, Jr. has just returned from a three weeks' trip through the West.

We Are Justly Proud of Our Horses

Here Are the Teams That Brought Home the Cup and the Awards

The fine horses of the Kansas City Ice Company never fail to attract attention as they make their rounds over the streets of Kansas City. They show very plainly that they are well cared for and are treated with every kindness by their drivers. When a stop is made at the curb in the downtown district somebody is sure to pause for a minute to stroke their heads and speak a few words of appreciation of their beauty.

Out in the resident districts they come to know the home of every customer and remember with remarkable accuracy those who treat them to a daily lump of sugar. Drivers have told of incidents where the ice card was not in the window indicating that the customer desired no service on that particular day. Yet "Bill" and "Jerry" would insist upon stopping for just a moment and look longingly towards the door. They of course could not understand that while the sign meant "no ice" it also meant "no sugar."

Our horses carried away several prizes and awards at the recent Horse Show at the

American Royal.

The gray team shown in the upper left hand corner is known as Dan and Joe. They headquarter at the Penn. Street Station. They won the blue and red ribbons and the loving cup, and took first prize on local open commercial draft teams. They also took the third prize on Show Horses of Heavy Draft in the World Competition. Dan Peoples is their trainer, and driver.

In the upper right hand corner is shown a sorrel team that won first prize in the local commercial draft class. Their names are Charlie and Ray, and Charlie Ray is their trainer and driver.

In the lower left hand corner are Jim and Laddie, from the Sheffield Station. They are a beautiful bay team and Jim Russell is their trainer and driver.

In the lower right hand corner we have pictured Mac and Sandy, the beautiful black team from the Hickory Street Station, John Mahoney is their trainer and driver.

We begin to understand why the English flag waves around so promiscuously over the earth, if our Treasurer is an example, in the way he goes at things for all he's worth. He takes his exercise at the K. C. A. C. in games, etc; and returns to the office with wounded head, banged up fingers, and such; and we tremble to think what the other fellows must look like.

Our President, Mr. Hardgrave, got onto the front page the other morning, by addressing a meeting of shop foremen, under the supervision of the Safety Council. Mr. Hardgrave is no mere theorist, he knows exactly what he is talking about, from experience, which gives real carrying power to what he may say.

The office force has taken very little out of the Mutual Benefit treasury this winter, but Mr. Van Sant has recently been out, with a light touch of the flu. He's such a quiet sorta' fellow that for all we know, he may have been half dead a long time in the office before going home; but he is back now and feeling much better.

Next Dance

Mark the date down in your calendar and be sure and attend.

This is the night the winners of the

CAKE BAKING CONTEST

will be selected. Be sure and enter this contest. Several splendid prizes will be awarded. Best music in town.

THURSDAY NIGHT, APRIL 10th, 1924.

Manor Hall. 39th and Troost.

We show, herewith, just a few of the awards and loving cup won by our stock at the recent stock shows.

Folks You Don't Know

Each month we are going to feature someone well known in the organization and see how many can guess who he is. This is No. 1. He is young, handsome, and shakes a wicked pair of ice tongs. We won't say whether he is married or not but if he isn't the girls out his way are sure asleep on the job. Guess who he is and where he works.

Mrs. Boone—you remember that pretty "Snow Queen" in the pictures taken at the Gold Storage last summer? Well, that was Mrs. Boone—spent the last week in February visiting friends and relatives in St. Louis.

Few people realize the manifold duties necessary in connection with a properly conducted coupon department of an Ice Company. There is no branch of accounting that carries a greater

burden of detail and of extreme care than this department.

The City Ice Company of Kansas City uses the coupon system in by far the major portion of their transactions with the customer. They, as well as many of our employees, would be surprised to know that the responsibility for the accuracy of this system is vested in a woman. This woman is Mrs. Asbury.

She has been in the employ of the company in excess of twenty years, and has occupied various positions. Several years ago she was appointed coupon auditor.

Mr. Asbury is also a member of the organization, serving in the capacity of Superintendent of plant F.

This is one Kansas City family that is 100 per cent City Ice Company.

Remember This?

How many of the older employees can tell us what it is and where it is located? Be careful now, we might fool you. Better look at it upside down and sideways before you send in your guess.

McGannon and Duncan are getting set for a big season at Muncie plant. Sixteen thousand cars last year, and they are betting they'll go better than 20,000 this year.

Now we know who stole the pie. The picnic was utterly spoiled for the rest of us when it came time for dessert and we found that, yes, we had no pie. Jess Greenwood had stolen it and decamped or vamoosed —whichever is worse.

Oak St. Storage started March 1st. W. O. Davis is foreman in charge, P. E. Rossner, engineer, and Elmer Edens, Don Gardner, F. S. Dale and W. H. Bilyeu are taking care of the ice at Oak St. F. E. Harsford, J. L. Van Camp and Walter Cowan are loading the trailers at Leeds. Eddie Stamp, Wm. Chapman and Ward Hyle are the tractor drivers.

Apples are leaving Washington St., and in their place ice is being stored. As usual, Bill Weiss is in charge, and his corps of helpers include B. E. Crawford, Lee Smith, Ben Corbin, Ray Brooner, Edgar Wilbanks, W. M. Watts, Clyde Hagnewood and Geo. Bowers.

The Board of Directors of the City Ice Company have declared a dividend on the preferred stock of the company, covering the three months' period beginning December 1st, 1923, and ending March 1, 1924; payable to stockholders of record on the books of the company at the close of business February 15, 1924. This is the regular quarterly dividend of the company, and checks have already been mailed to the stockholders.

How heavy is a ton? If you don't know, here is the man that can tell you. He has been telling us this for more years than most of us can remember. He is Mr. John J. Holsinger, scale man at 21st and Campbell Streets.

Louie Frentrop and Herman Schenk have been away from "home" so much in the last six weeks that they had to become acquainted with their many friends at Campbell St. all over again this week. Louie and Herman have been helping the other fellows fix up their plants for this season.

This is the way we save our horses. Before the motor truck came into general use our horses had to make the long hauls from the storage plant to the route. Sometimes it was necessary to make several round trips a day. In the hot months this meant that our horses had to be on the go from early morning until late at night. Now we use high powered motor trucks to truck the ice to, the route and "Bill" and "Jerry" grab a few winks in the shade of a tree while the drivers do the "heavy." The picture shows drivers making transfer from truck to light

delivery wagon.

OUR PATTERN DEPARTMENT

HOW TO ORDER PATTERNS.—Write your name and address plainly and in full. Be careful to give correct number and size wanted, as patterns cannot be duplicated. Enclose price of pattern and address your letter to Editor City Ice Man, 21st and Campbell Sts., Kansas City, Mo. Patterns will not be exchanged. Please do not request it.

4617—Ladies' Dress. Cut in 7 Sizes: 36, 38, 40, 42, 44, 46 and 48 inches bust measure. A 40 inch size requires 4 3/4 yards of 40 inch material. The width at the foot with plaits extended is about 2% yards. Price 12c.

4619—Child's Play Suit. Cut in 4 Sizes: 2, 3, 4 and 5 years. A 4 year size requires 1 1/2 yards for the Overalls, and 1 1/8 yards for the Blouse. Price 12c.

4635—Girls' Dress. Cut in 4 Sizes: 6, 8, 10 and 12 years. A 10 year size requires 2 7/8 yards of 32 inch material. Price 12c.

4637—Juniors' Blouse and Skirt. Cut in 5 Sizes: 12, 14, 16, 18 and 20 years. A 16 year size requires 2 3/4 yards of 54 inch material. Price 12c.

4615—Ladies' Dress. Cut in 5 Sizes: 34, 36, 38, 40 and 42 inches bust measure. A 38 inch size requires 6 yards of one material 40 inches wide. The width of the dress at the foot is 1 1/2 yards. Price 12c.

4610—Ladies' Apron. Cut in 4 Sizes: Small, 34-36; Medium, 38-40; Large, 42-44; Extra Large, 46-48 inches bust measure. A Medium size requires 3 3/4 yards of 27 inch material. Price 12c.

4261—Ladies' Home or Porch Dress. Cut in 7 Sizes: 34, 36, 38, 40, 42, 44 and 46 inches bust measure. A 38 inch size requires 4 7/8 yards of 32 inch material. The width at the foot is 2 1/4 yards. Price 12c.

4616—Ladies' Negligee. Cut in 4 Sizes: Small, 34-36; Medium, 38-40; Large, 42-44; Extra Large, 46-48 inches bust measure. A medium size requires 4 7/8 yards of 32 inch material. The width at the foot is 2 yards. Price 12c.

3674—A Comfortable Corset Substitute. Cut in 4 Sizes: Small, 34-36; Medium, 38-40; Large, 42-44 and Extra Large, 46-48 inches bust measure. A medium size requires 1 1/2 yards of 32 inch material. Price 12c.

Employees' Mutual Benefit Association

Organization Continues to Grow and Prosper

THE Employees' Mutual Benefit Association of the City Ice Company, was organized December 21, 1922. It had at that time 177 members. Constant effort on the part of its Officers and splendid team work and co-operation on the part of its Members have increased this Membership until on January 31, 1924, 326 were enrolled and were enjoying the benefits that it offers.

A better understanding of the part it has played in the affairs of its members can be had from the statement that during its comparatively short life it has paid out over \$3,000 in claims. On January 31st of this year, there remained with the Treasurer a balance of \$1,850.84. We know of no similar Organization that has made a more healthy growth in membership or performed a better service for its members than the Employees Mutual Benefit Association.

The officers and Directors are as follows:

OFFICERS:

President E. W. Marshall

Vice-President. W. H. Hull
Secretary-Treasurer Flournoy Quest
Recording Secretary C. E. McGannon

DIRECTORS:

Tom Brann	E. M. Conklin
Herman Shenck	C. C. Gillis
James Cleveland	T. L. Morris

A complete statement of all claims paid by the Association follows :

EMPLOYEES' MUTUAL BENEFIT ASSOCIATION.

1-8-23 Stanley Palmer	\$ 15.00
1-7-23 John Matsinger	30.00
1-9-23 Harry Davis	15.00
1-9-23 J. E. Nowell	15.00
2-1-23 W. J. Mumpower	30.00
2-6-23 Elmer Edens	15.00
2-6-23 Chas. Smith	12.90
2-6-23 R. J. Stiles	34.40
2-6-23 C. F. Fielder	15.00
2-6-23 C. Warfield	19.35
3-1-23 Rose E. Asbury	15.00
3-6-23 Ed Stamp	30.00
3-6-23 Chas. Smith	15.00
3-6-23 Wm. A. Bergman	34.30
3-6-23 Ted Foote	53.65
3-6-23 E. Shores	27.90
3-6-23 H. E. Shepherd	23.60
3-6-23 Florence Harlan	10.75
3-6-23 A. K. Wheeler	15.00
3-6-23 C. L. McHatten	60.00
3-6-23 E. L. Frazee	12.90
3-6-23 James Anderson	15.00
3-6-23 Con Williams	15.00
3-6-23 L. E. Myers	12.90
3-6-23 Clark Hanan	21.45
3-6-23 O. E. Soderstrom	8.60
3-27-23 Grant Perkins	8.60
3-27-23 M. E. Ellis	17.10
3-27-23 Ed. Eads	30.00
3-27-23 Len Jinson	12.90
3-27-23 John Mahoney	10.75
3-27-23 E. E. Brown	30.00
3-27-23 John Watterson	15.00
4-3-23 R. J. Stiles	60.00
4-3-23 John Pitko	42.90

3-3-23 D. B. Creech	10.75
4-3-23 B. E. Garrett	25.75
4-3-23 J. B. Nowell	10.75
4-3-23 C. L. McHatten	60.00
4-10-23 John Collins	23.60
4-10-23 Lloyd DeBird	15.00
4-10-23 Lee Green	60.00
4-24-23 J. F. Stogsdill	15.00
5-1-23 Chas. List	8.60
5-1-23 Geo. Grable	10.75
5-1-23 C. C. Gillis.	15.00
5-1-23 J. F. Stogsdill	15.00
5-1-23 Frank H. Still	12.90
5-1-23 Willis Hamline	15.00
5-1-23 H. Lemons	25.75
5-1-23 O. C. Kiser	10.75
5-1-23 Walter Crossland	15.00
5-1-23 W. A. Bergman	32.15
5-1-23 W. H. Henderson	10.75
5-1-23 J. D. Nowell	60.00
5-1-23 C. L. McHatten	60.00
5-1-23 Lee Green	36.45
5-1-23 R. J. Stiles	70.75
6-5-23 F. G. Crawford	17.15
6-5-23 Ralph Spidel	15.00
6-5-23 C. L. McHatten	15.00
6-5-23 Ray Pippin	8.60
6-5-23 Elmer Edens	10.75
6-5-23 Pete Hanson	8.60
6-11-23 Louis Frentrop	19.30
6-13-23 C. R. Hayes	15.00
6-29-23 Jess Beaman	19.30
7-3-23 W. A. Gregerson	30.00
7-3-23 John Wirt	15.00
7-3-23 F. J. Shore	15.00
7-3-23 Otto Haseman	8.60
7-3-23 C. Brown	19.30
7-11-23 Wm. Gregerson	30.00
7-14-23 Israel Altis	15.00
7-16-23 W. B. Hutchison	90.00
7-9-23 Tom Isone	10.75
7-26-23 H. E. Wilson	45.00
8-7-23 O. Boyce	38.60
7-8-23 C. Brown	8.60

8-7-23 J. L. Anderson	27.90
8-7-23 Wm. Gregerson	60.00
8-7-23 Jess Dunn	10.75
8-7-23 Louis Schoenfeldt	30.00
8-8-23 W. A. Bergman	25.75
9-4-23 Albert Johnson	15.00
9-4-23 Lee Bowers	10.75
9-4-23 Edwin Varnice	10.75
9-6-23 Roy Kirkpatrick	12.90
9-12-23 Clarence Harwood	17.15
9-12-23E. J. Bear	10.75
9-17-23Otto Haseman	17.15
9-24-23Chas. Brown	25.75
9-23-23C. E. Mallon	8.60
9-23-23Earl Magee	19.30
9-25-23Lake Scott	8.60
9-26-23Stanley Palmer	19.30
10-5-23Chas. Brown	15.00
10-5-23H. E. Shepherd	8.60
10-5-23Louis Frentrop	30.00
10-5-23J. L. Baughman	10.75
10-6-23Emerald Lawson	30.00
11-5-23Chas. A. Brown	10.75
11-6-23Henry Lawson	15.00
11-6-23Chas. Smith	19.35
11-6-23J. W. Williams	12.90
11-6-23J. A. Williamson	8.60
11-6-23Ray Brooner	15.00
11-14-23J. A. Wilkinson	45.00
11-15-23Geo. Kamm	90.00
11-15-23Albert Johnson	34.30
11-15-23M. Strauss	34.30
11-15-23J. Pitko	15.00
11-22-23Chas. Hashman	38.60
11-25-23J. H. Warnick	15.00
12-4-23N. S. L. Miller	38.60
12-4-23W. J. Weatherman	30.00
1-4-24 Ollie Graves	15.00
1-8-24 Chris Said	57.60
1-8-24 C. W. Whitcomb	51.30
1-8-24 D. Boyce	10.50
1-8-24 C. Morrow	15.00
1-8-24 W. H. Bilyen	27.60
1-16-24Will Weatherman	10.75

1-21-24Bernice Freeland	15.00
2-6-24 Ben Gibson	15.00
2-7-24 Jno. Gardner	30.00
2-12-24Robt. Friend.	15.00
2-12-24A. A. Gowdy.	10.75
2-12-24D. B. Creech	60.00
2-12-24A. R. Henderson	10.75
2-12-24C. Smith	15.00
2-12-24J. D. Nowell	19.35

The Board of Directors have just issued a very important statement to the effect that beginning on March 1, 1924, a Death Benefit of \$200.00 would be paid to the family of the member in good standing. Every man in our Organization who is eligible to membership in the E. M. B. A. should make immediate application. The benefits to be derived from such connections are mutual. The Association needs the support and co-operation of every man in the Organization. Certainly every employee needs the assurance of the protection offered by the E. M. B. A.

Ladies

Be sure and enter the Cake Baking Contest.

Splendid Prizes Contest closes Thursday, April 10th, 1924. Prizes awarded at our dance at Manor Hall.

GOOD THINGS TO EAT

Delicious Suggestions for the Early Days of Spring

EDITOR'S NOTE: This is the first of a series of original and out of the ordinary recipes of healthful and appetizing dishes. Best of all, they were prepared by Kansas City women.. The "Good Things to Eat" Editor invites your criticisms and your suggestions. If you have a good recipe for a frozen dainty, kindly mail it to us and we will gladly publish it.

Iced Bouillon or Consomme

Boil 1 pint of water and 1 pound of sugar slowly 5 minutes; when cold add 1 cup of lemon juice and 1 quart of consomme or bouillon, or clear chicken stock. Freeze soft and serve for luncheon in hot weather.

Chicken Mousse

Scald 1 cupful of rich milk or thin cream, add the beaten yolks of three eggs, season with salt and pepper and cook as for boiled custard. Remove from fire, add a quarter of a box of gelatine which has been soaked in a quarter of a cupful of cold water, and stir until thoroughly dissolved. Have ready a cupful of cooked and finely-chopped chicken breast. Add the custard, set pan containing mixture in a larger one of crushed ice, and stir until smooth and commencing to thicken. Add a cupful of whipped cream, put into molds and pack in ice and salt for 4 or 5 hours. Unmold on lettuce leaves. Remove some of the centers and fill with nut meats marinated with French dressing. Serve with mayonnaise.

Jellied Tongue

Boil 1 1/2 pounds of tongue, with 4 bay leaves, 3 cloves, juice of 1/2 lemon, 1/2 teaspoon onion salt, celery salt, pepper and salt to taste, 1/2 teaspoon Worcestershire sauce, until tender. Take 1 pint of this water and add 1 big tablespoon granulated gelatine softened in a little cold water; strain. Decorate a small bread pan with parsley, hardboiled eggs and sliced

tomatoes; place the skinned tongue in the center and pour over the stock; put on ice to harden.

Frosted Fried Eggs

Cut a piece of cake about 4 inches square, and in the center of this place a half of peach, round side

up. Around the peach, which represents the yolk, put frozen Charlotte Russe, entirely covering the cake. Lady fingers may be used instead of cake if preferred. For the frozen russe, beat 2 cups of cream stiff, add 2-3 cup of powdered sugar, 1 teaspoonful of vanilla and 3 eggs whites well beaten. Put into the freezer and let stand 2 hours, using equal parts ice and salt.

Nesselrode Pudding— An “Old Timer” but Always a Favorite

Yolks of 6 eggs; 1 cup sugar and 1 teaspoon cornstarch well beaten together; pour slowly over this 1 quart of scalding milk; put on stove and cook until thick ; when cool, add 1 pint cream, 10 cents worth of English walnuts, and flavor with vanilla; freeze. Serve with cherries on top.

Cheese Salad

One quarter pound cheese, preferably “Mello-Creme,” cut into 1/4 inch cubes; 1 small pimento cut into 1/4 inch cubes, 2 stalks dwarf celery cut into 1/4 inch cubes; 1 cup chopped olives, 1 cup chopped nuts; combine with mayonnaise. Arrange on crisp lettuce leaves over a glass bowl of cracked ice and serve with wafers.

Fruit Punch

Take 9 lemons, 1/4 doz. oranges, 2 cans pineapple, 1 bottle cherries and 2 quarts water. Into a pint of water shave the outer skin of 3 lemons and let simmer 10 minutes; also place the slices of pineapple in a quart of water, straining both over 2 1/2 pounds of sugar; add the fruit juice and rest of water, several slices of pineapple, oranges, and all the cherries should be saved and added to the mixture after it is strained. Cool in a punch bowl with a large block of ice.

Apricot Sherbet Boil 1 pint of sugar, 1 quart of water, for 20 minutes. Press through a coarse sieve, 1 can of apricots; add juice of 1 lemon, pour all together. When partly frozen, add 1 pint of whipped cream.

Pineapple Fluff One cup pineapple (diced) ; 1/2 cup English walnuts, (chopped); 1/4 pound marshmallows into sixths, mix with nuts and pineapple and chill. Serve in sherbet glasses with whipped cream. A maraschino cherry may be added to each dish.

Appetizer

Have in the ice box to chill, 1 large grape fruit, 1 pint grape juice, 1 dozen marshmallows. Carefully squeeze the juice from the grape fruit, removing all seed and white fiber; add grape juice; sweeten to taste. Into the frappe cups, put some chopped marshmallow; pour in the grape juice; put in a spoon of cracked ice; Serve at once.

Egg Lemonade One orange, 3 lemons, 6 cups water and 3/4 cup sugar; two eggs well beaten and added last. Serve ice cold.

Cider Ice

One quart of new cider just beginning to work; 1 cup of lemon juice, 2 tablespoons of ginger syrup, and sugar to sweeten. Freeze hard or soft.

Grape Ice

One pint grape juice, 1/2 cup sugar, 3/4 cup Karo (crystal white) whites of 4 eggs. Beat whites of eggs and after mixture is half frozen add and finish freezing.

The Romance of Ice

An Outline of the Interesting Development of Modern Refrigeration

EVERY product—every industry—every modern industrial development—has its “story.” The pages may not have been turned back so that he who runs may read and be interested, but the story is there.

Perhaps some of our greatest untold romances concern those taken-for-granted commodities which the public sees, uses, appreciates, without giving a thought to their interesting origin or the struggles of men in their development.

As an outstanding example—ice. Here is a luxury-necessity without which the public would really suffer. True, the blasts of winter turn the waters of river, lake and pond into ice; one long puff from Jack Frost’s cheeks provides thousands and tens of thousands of tons each year, but twenty-one million American families cannot be supplied by Nature’s manufactory.

Let’s turn back the pages for a moment and see what preceded the era when ice is made as readily accessible as coal or wood. These pages reveal real romance.

As Lord Bacon commented in his *Sylva Sylvarum*:

“Heat and cold are Nature’s two hands whereby she chiefly worketh, and heat we have in readiness in respect of the fire, but for cold we must stay till it cometh or seek it in deep caves or high mountains, and when all is done we can not obtain it in any great degree, for furnaces of fire are far hotter than a summer’s sun, but vaults and hills are not much colder than a winter’s frost.”

Bacon knew what a useful thing it would be if a man could have the same command of cold as of heat. Scientist that he was, he undertook experiments into its possibilities. This led to unfortunate results. He caught his death of cold by alighting from his carriage one winter day and stuffing snow into a chicken to see if it would keep.

Starting with one of the first of the pages, we find that the Emperor Nero had slaves bring snow down from the mountains to cool his wines. Alexander the Great had trenches dug for storing snow. Hundreds of kegs of wine were cooled there, with the result that his phalanxes entering battle on the next day didn’t care much what did become of them, just so it was a good battle.

Without perhaps observing the strict sequence of history, note the ode inscribed by Simonides, the early Greek poet, when he was embittered to observe that other guests at the banquet were treated to snow poured into their liquor, while he sipped vintage of temperature unpleasing:

"The Cloak with which fierce Boreas clothed the brow
Of high Olympus, pierced ill-clothed man
While in its native Thrace; 'tis gentler
now,

Caught by the breeze of the Pierian plain.
Let it be mine; for no one will command
The man who gives hot water to a friend."

Sir Walter Scott told how Saladin, leader of the Mohammedan armies, sent a frozen sherbet to Richard the Lion Hearted, much to the amazement of that doughty monarch.

History’s pages also show that the ancient Egyptian knew the secret of cooling by evaporation, as practiced by the native of India today-filling shallow trays of porous material

with water placed on beds of straw, and leaving it exposed to the night winds, with the result that dawn finds a thin film of ice formed on the surface.

Marco Polo, the great Italian navigator, is reported to have brought recipes for water and milk ices from Japan and China in the 13th century. When Catherine d' Medici left Florence, Italy, to go to France in the sixteenth century, it was reported that she took with her the best chefs to make sure that she would be supplied with frozen creams and ices every day.

Coming then to the seventeenth century, we find that the French Government made an unsuccessful attempt at government ownership when it licensed the business of farming snow and ice. The farmers who received Government favor thereupon raised prices with such studious regularity that the people refused to buy and the Government was forced to relinquish its control of this commodity. Immediately thereafter supply and demand got into its stride and the business settled back into sanity.

The Italians, Spaniards and Frenchmen have always been devotees of better living, and history is filled with interesting side lights on their uses of snow and ice.

Then we have the picture of the early English fishmonger selling ice from his wagon; the first record of American delivery of ice to the home in Eighteen Hundred and Two and the shipment of the first commercial shipload of natural ice from America, this being exported by Frederick Tudor of Boston in Eighteen Hundred and Five, the ship load being sent to Martinique in the West Indies to help stay the ravages of yellow fever.

But how about the actual making of ice?

As Edwin F. Slosson, of the Science Service, Washington, D. C., explains in his article "Science Remaking Everyday Life":

"The chronicle of the century of effort to approach the farthest north of temperature, absolute zero, is as fascinating as the contemporary struggle to reach the geographic pole and unlike the latter has proved profitable at every stage. When Fahrenheit in 1724 stuck his mercury thermometer into a mixture of salt and snow he thought he had reached the lowest possible point and boldly scratched 0 on the glass tube. But it was not long before scientists began to climb down the minus steps. In 1769 a Russian professor, taking advantage of a cold spell, froze mercury itself in a mixture of snow and nitric acid."

A hundred years ago Faraday, working in the Royal Institution of London, succeeded in condensing ammonia gas to a liquid by applying pressure and then cooling it. When the pressure was removed the liquid of course boiled off rapidly as a gas again, absorbing heat in doing so.

This discovery proved of the greatest importance, both practically and theoretically. A solution of ammonia and water was used by Carre in 1858 in his ice making machine. The first Carre machine to reach the United States was shipped through the blockade of New Orleans in 1863.

In 1755 Dr. William Cullen invented the first machine which produced ice by purely mechanical means, his achievement being followed by those of Vallance of France (1824) and Jacob Perkins, an American then residing in England who is given credit for the forerunner of the modern compression apparatus, his model being patented in England in 1834, with ether being the refrigerant employed. Other early workers in this field of science were Prof. A. C. Twining, of New Haven, Connecticut, and Dr. John Gorrie, of Apalachicola, Florida.

In the rotunda of the capitol at Washington, where each of the States has set statues of its

most distinguished citizens, Florida has chosen this same Dr. Gorrie instead Of any of its pioneer politicians or military geniuses. Too many men of various countries have contributed to the gradual development of mechanical refrigeration for any one person to be entitled to exclusive credit for the invention, but Dr. Gorrie certainly deserves the place in our National Hall of Fame for the service rendered to the country when he took out the first American patent in 1850 for a practical process of manufacturing ice.

In the years 1873-75 the first successful ammonia compression machines were introduced by C. P. G. Linde, of Germany, and David Boyle, of the United States. From 1875 to 1890 many new forms of apparatus were produced.

Until the year 1890 the practical utilization of the art of ice making and refrigeration had seemed to come to a standstill. But there occurred in the year 1890 an incident that awakened the general public to the possibilities of the use of mechanical refrigeration. This incident was the greatest shortage in the crop of natural ice that has ever occurred in the United States. Thus to this peculiar incident may be accredited the impetus that started the rapid development and utilization of mechanical refrigeration in the United States. In the interim up to the present time, the ice making and refrigerating industry has grown by leaps and bounds.

Thanks to the manufacturers of the refrigerating machine, ice can be had at any time and anywhere that power can be obtained. The ice machine gives us ice in any quantity at any time, free from germs and dirt. It has made fever a rare disease in some places. Through the efficient household refrigerator, ice not only protects foods so far as their purity and flavor are concerned, it also becomes a genuine luxury, as well as necessity, in the family dietary through its ability to keep for us the out of season fruits and vegetables we all crave at some time. Perhaps, too, the best definition of the luxury of ice consists in the real assurance of full palatability we can always have when foods of any kind are properly protected by ice.

* * *

Cold is the ideal preservative and the housewife who, really wants to economize on both food and ice will keep her refrigerator well filled at all times. This is a simple matter of household efficiency. When you let the ice get low in the refrigerator, it naturally grows warm and requires just that much more ice to bring the temperature down again to that safe point where the constant circulation of cold air across the top of the ice, down its sides, across the floor of the refrigerator, up through the food compartment and over the ice again purifies and preserves through every inch of its journey.

A Challenge

Down at the Kansas City Cold Storage and Warehouse Company they have organized a crack team of horseshoe pitchers. And while they have issued no formal challenge they seem to think we have no one in the City Ice Company that can beat them. What are you going to do about it? Are we going to let that bunch of Egg Samplers get away with it? It's up to you.

Lady Diana Tells Secret of Beauty—It's Plain ICE

How she discovered the secret of beauty Mrs. Duff Cooper, formerly Lady Diana Manners, refused to say, but as she stood in a huge studio, waiting to rehearse her lead in the stage spectacle, "The Miracle," she polished a peach bloom cheek with a round, smooth crystal lump and confided her recipe to a breathless girl reporter. "ICE," she whispered the magic formula. "That's it. ICE, Whenever I think of it, I rub a lump of ice on my face, nose, eyes, ears—everything. Night, morning or anytime, like now. Ice keeps the flesh firm, and that's beauty."

Notice to Members

Employees' Mutual Benefit Association.

Effective March 1st, 1924, the Employees' Mutual Benefit Association will pay a death benefit of \$200.00 to the beneficiary of a member in good standing. Read the complete statement of your Board of Directors on page 14.

Every Member Get a Member.

Department of Home Economics

(Continued from page 7)

5. Save the "left overs" in good condition by keeping them in your refrigerator until they are made into some tasty concoction which your family will vote to be better than the original makings. Most important of all, safeguard the health of your family by feeding them on sound, clean, wholesome, untainted foods, kept at such a low temperature that even the ardor of the energetic bacterium is cooled.

Refrigeration and cleanliness together will give you foods that taste better, look better and are more wholesome as well as more economical. Just try them!

ICE PICKS

A man went into Cohen's Book Store and asked: "Have you a copy of 'Who's Who and What's What,' by Jerome K. Jerome?" Cohen replied: "No, sir, but we got 'Who's He and What's He Got,' by Bradstreet."

On board a train an Irishman had for some time been watching a woman who was trying to get her baby to sleep, but to no avail. Finally, the Irishman went to her and remarked: "Madam, you will please pardon me, but I believe it is board the baby wants and not lodging."

A Scot and a minister were in a train together traveling through a lovely part of Scotland. Beautiful scenery—mountains, dales, rivers and all the glories of Nature. When passing a grand mountain they saw a huge advertisement for So-and-So's whiskey. The Scot gave a snort of disgust. The minister leaned forward and said, "I'm glad to see, sir, that you agree with me, that they should not be allowed to desecrate the beauties of Nature by advertisement."

"It's no' that, sir," said the Scot, bitterly, "it's rotten whiskey."

"I saw a man hanging on to, a half-empty keg a while ago about a mile at sea. He couldn't swim and was nearly drowned."

"Did you have much trouble in making him listen to reason?"

"A little. I had to hit him over the head with an oar to make him let go, but I finally got the keg aboard."—American Legion Weekly.

It was the day before the race, and an inquisitive fan who had been looking over a few of the entries, came upon a likely looking little roan being groomed by an old darkey.

"Good horse," commented the fan.

"There ain't none bettah, suh," said the darkey.

"Who was he sired by?"

"Well, suh," replied the darkey, aware that the pedigree of his little horse was somewhat shady, "nobody knows that. This colt is so fast he run away from home befoah evah he'd heard his papa's name!"

"Samantha, what's the chune the orchestry's a-playin' now?"

"The program says it's Chopin, Hiram."

"Well, mabbe—but ter me it sounds a deal more like sawin'."

The day before she was to be married the old negro servant came to her mistress and intrusted her savings in her keeping. "Why should I keep it? I thought you were going to get married," said the mistress.

"So I is, missus, but do, you s'pose I'd keep dis money in de house wid dat strange nigger?"
Gloves for Him

It was visiting day at the jail, and the uplifters were on deck.

"My good man," said one kind old lady, "I hope that since you have come here you have had time for meditation and have decided to correct your faults."

"I have that, mum," replied the prisoner in heartfelt tones, "believe me, the next job I pull, this baby wears gloves."

Jones, a gloomy individual, decided to turn over a new leaf so he went home whistling, kissed his wife and the kids, then proceeded to shave and clean up for dinner. When the meal was over, he insisted on washing the dishes and sang lustily as his wife looked on with amazement. The job finished, he took off his kitchen apron and found his better half in tears.

"Why, what's the matter, my dear?" he asked.

"Oh, everything's gone wrong today," she said. "The clothes line broke and let the washing down in the dirt. The twins go,t into a fight at school and came home with black eyes. Mary fell down and tore her dress and to cap the climax, here you come home drunk."

Seven Common Mistakes of Life

Here are seven common mistakes of life:

1. The delusion that individual advancement is made by crushing others down.
2. The tendency to worry about things that cannot be changed or corrected.
3. Insisting that a thing is impossible because we ourselves cannot accomplish it.
4. Attempting to compel other persons to believe and live as we do.
5. Neglecting development and refinement of the mind by not acquiring the habit of reading fine literature.
6. Refusing to, set aside trivial preferences, in order that important things may be accomplished.
7. The failure to establish the habit of saving money.

—Western Insurance Review.

In the 16th Century

She: I wonder what Sir Raleigh said to the Queen when he put his coat down for her?"

He: "Probably 'Step on it, Kid.' "

Same Old Place

A negro stoker was crossing the ocean for the first time. He came up on deck to get a breath of air. Looking out on the water, he said in disgruntled tones: "Why, we is right whar we wuz this time yesterday."

Page Eighteen

Cake Baking Contest!

TO THE LADIES OF THE CITY ICE FAMILY:

Who can bake the best Cake? That's what we want to know! So we're offering a group of prizes to find out.

Look over the prizes. Read the conditions; send hubby to the movies and GET BUSY.

PRIZES

First Prize - \$10.00 in Gold

Second Prize - 5.00 in Gold

Third Prize - Community Table Spoons

Fourth Prize - Community Tea Spoons

Fifth Prize - Aluminum Percolator

Sixth Prize - Two Aluminum Baking Pans

Seventh Prize - One Aluminum Water Pitcher

Conditions:

1. Contestant must be an employee or a member of the immediate family of an employee.
2. Each contestant may enter as many cakes as they may desire.
3. There is no restriction on the type or kind of cake. It will be judged solely on its merits.
4. All contestants must notify the Editor of the "ICE MAN" of their intention to enter the contest. Just drop a postal to him at the City Ice Company, 21st and Campbell.
5. All cakes must be delivered to Manor Hall at 39th and Troost on the evening of April —, 1924. The judges will make their decision, prizes will be awarded and all cakes will be served to the guests.

Prove to hubby that you are a PRIZE WINNER.

Spare the Ice and Spoil the Food

ACCORDING to Uncle Sam, many families spend one-third of their incomes for food.

Now, as just a matter of plain housekeeping mathematics:

Is it worth while to invest the few cents in ice that will protect the value of all that food?

The answer being so unopen to argument, we wonder how any family can practise the false "economy" of food risked to spoilage.

Food left in a room—on a window shelf—left over night in anything but a well iced refrigerator can very easily spoil. That's why ice is needed every day in the year—and we're here to serve you.

CITY ICE COMPANY OF KANSAS CITY PHONE HARRISON 0555