

1-30-1931

# Fulton Advertiser, January 30, 1931

Fulton Advertiser

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Trade With Your Home Industries and Make Fulton a Better Town

# FULTON ADVERTISER

Vol. 7 No. 11

FULTON, KY., JAN. 30, 1931

R. S. Williams, Publisher

## Radio Talk By Vodie Hardin

Broadcast From Radio Station  
WOBT, Union City, Sun-  
day Afternoon, Jan. 18,

The Lions Club in Fulton was organized on June 17th, 1924, with twenty-five members.

There is no method of measuring the good which Civic Clubs do by bringing into close association the leading men of the community, making them know and appreciate the fine qualities of the other fellow and broadening the views of each and every one.

After all, one of the most precious possessions granted to man in life is the friendships he acquires as he passes through. Fortune may come and go, health may break down, reputation may be won and lost, honors may be bestowed and they may be withdrawn, but the character with which man is endowed when he begins life and which is the very essence of the man himself, is well nigh unchangeable, and it is this on which friendships are founded. A friend has been defined as "one who knows all about us, and loves us anyway."

Our club is the best in the world. Every loyal Lion knows it; knows that his club is the best of all; not necessarily the largest, not the richest, not the one which has done the most spectacular things, but the best in its binding together for good work, the best lot of fellows in the world.

What do we do? The actual deeds and helping hands extended during the past six years is too well known to be repeated. What do we do for our own selves? There is fun and frolic, even good natured play at our meetings, we wear badges and we roar and ask each other to bite 'em. Why? Because the members are imbued with a feeling and spirit of good fellowship, a liking toward his brother members and a feeling of lightness, as though somehow the burden of life has been lifted a little.

In organizations of our type there is much palaver about ideals and ethics, which sinks no great distance; there is always much talk and not too much to the point. As with many other organizations, we hear many speeches; some are good and some not so good.

Here is where the good old spirit of Lionism comes in.

It overcomes the heavy feeling of failure and what's the use; it puts men on their feet, teaches them to think and speak while on their feet; they obtain a more illuminated prospect on life through the contact with brother Lions; they help each other in many, many ways, and above all, it puts into the hearts of all good Lions the desire to help the weary, the distressed and to alleviate the burdens of all with whom they come in contact.

Taking it all in all, the Lions Club is a pretty good old organization and I, for one, am mighty glad to be a member. We meet each Friday at 12 noon at First Methodist Church. If any Lion should be in Fulton at our meeting time, we will be glad to have him visit us.

### NEW SHOE REPAIR SHOP

S. P. Moore & Co., the well-known upholstering firm located on Main street, next door to the Owl Drug store, has opened a shoe repair shop in their place of business with a first-class shoe-maker in charge. Only the best materials will be used in shoe repair work at the lowest prices. Try them with your next repair job. Satisfaction guaranteed.

### FUNNY FIGURES

Some of our readers love figures, so here are a few gathered from a book of statistics sent out by University of Iowa. It declares the average child knows 2,256 words. We suppose that includes "Gimme a nickel." Every child born in the United States is burdened with \$200 of the national debt. Maybe that's what makes babies bawl so much. The average family pays \$140 a year doctor's bills. But how about doctor's bills that are never paid? Six sacks of cement are produced every year for every person in America. Now we know where brides get the raw material for their first biscuits. This continent, according to statistics, has existed for 30,000 years. That explains some of the cars we see on the highways. And again, science has invented a new type of paper that will stretch like rubber. Then why not petition Uncle Sam to use that kind for printing his paper money?

### FULTON, ROUTE ONE (Ebernezer Community)

Mr. and Mrs. J. G. Wade and family spent Sunday with Mr. and Mrs. John Asbel and family.

Mrs. Cliff Wade and children spent Monday with her father, Walter Corum, and wife.

Johnnie Wright and family spent the week-end with their parents, Mr. and Mrs. Cleve Wright and family.

Mr. and Mrs. T. Y. Jenkins spent a few days of last week with friends and relatives of Princeton, Ky.

Mr. and Mrs. Fred Evans and family spent Sunday with Mr. and Mrs. S. E. Oliver.

Mr. and Mrs. A. T. Campbell left Sunday to spend the remainder of the winter with their son, Alfred Campbell, and family, of Nashville, Tenn.

Rev. Cooley and family of Troy, Tenn., visited friends in this community last week.

Mr. and Mrs. Coleman Evans and family visited Mr. and Mrs. T. H. Evans of near Fulton, Sunday.

Mr. and Mrs. Turner Purcell and children spent the week-end with their parents, Mr. and Mrs. Fred Tiliker.

Kenneth Oliver closed his school at Madrid Bend last Friday, and is at home with his parents, Mr. and Mrs. Arch Oliver.

Miss Irene Taylor of Cayce spent the week-end with her sister, Mrs. Al Cruce, and family.

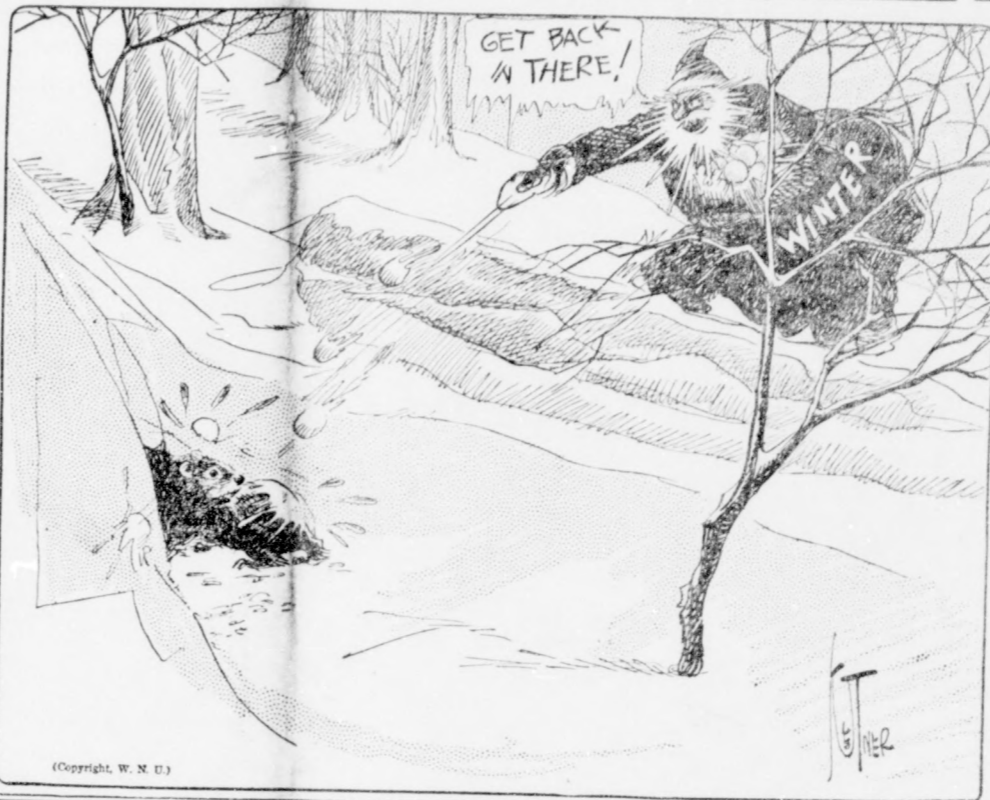
Funeral services for Mrs. Mittie Campbell was held Friday at Ebernezer Church. Conducted by the Rev. A. E. Holt, burial followed in the church cemetery.

After a long and useful life Mrs. Campbell died at her home near Ebernezer church on Thursday afternoon, January 22, at the age of 69. She was a good woman, highly esteemed by all who knew her and will be sadly missed in the home circle, and by her friends who extend sincerest sympathy to her children in their hour of sorrow.

TO DEPOSITORS OF FIRST NATIONAL BANK, FULTON, KY. (now insolvent): Please bring in your Pass Books in order that they may be balanced and cancelled checks returned.  
BEN SNEEDEN, Receiver

Still another trouble with this world is that the men at the filling stations are getting the money that belongs to the grocer.

### Six Weeks More



## J. W. Howell Painfully Injured

James W. Howell, 73 years old, highly esteemed and well-known farmer of Route 1, Crutchfield, was in town Saturday, and while standing in front of Homra's store talking to Eph Dawes and other friends, was hit by a Ford car driven by the daughter of Mr. and Mrs. Sid Walker, who in attempting to park the car at the curbing pressed heavily on the gas instead of the brake. The car plunged over the curb and hit Mr. Howell, knocking him to the pavement, causing scalp wounds and other injuries. Mr. Walker, who was in the car with his wife and daughter, hopped out and quickly took charge of the injured man, and with other friends, carried him to Rudd's sanitarium on Commercial Avenue, where Dr. Rudd examined and dressed the wounds and Mr. Howell left for his home.

Mr. Howell returned to town Monday and was a pleasant visitor at The Advertiser office. He said the wounds he suffered Saturday were painful, but he didn't think serious. "It is a wonder my neck was not broken," said Mr. Howell, "but fortunately I escaped being crushed to death."

Apparently Mr. Howell was not suffering much pain Monday. The wounds on his head were well bandaged, and he only complained of feeling a little sore.

During his visit he said his mother, Mrs. Sara Howell, was getting along fairly well. You know she made a mistep out of a door at the home of her daughter, Mrs. Will Guynn, at Beelerton, some three weeks ago and broke her leg just above the ankle. At her advanced age of 91 years, it was thought the accident would prove fatal, but we understand she is getting along nicely. Mrs. Howell is loved and esteemed by a large circle of friends who hope for her early recovery.

The more we see of congress the better we understand why our forefathers put their trust in providence.

The good old days were those when the whaling industry thrived in the woodshed as much as it did on the ocean.

### GARDEN DEPARTMENT MEETS

The Garden Department of the Woman's club met Friday, January 23rd, at the home of Mrs. C. W. Curlin with a good membership and two visitors present. Mrs. I. H. Read, leader for the afternoon, had for her topic "New plants to be added to the old; both perennials and annuals." Mrs. A. J. Turner read a splendid article on "Gladiolas and Iris."

Mrs. Arch Huddleston told in a most interesting way about "Rock Gardens, and the plants used in them." The general discussion for the afternoon was "The Flower Show" which the Department is planning to put on sometime in the spring. It was decided not to confine this show to the members of the Department but, to invite the entire town to take part.

During the social hour refreshments were served by the hostess.

### ROUTE 4, FULTON, KY. (New Hope Community)

Mr. and Mrs. F. C. Irvine and Mrs. Leslie Everett attended the funeral of Mr. Lonnie Jackson, Thursday, at his home near Clinton.

Mr. and Mrs. Geo. Finch were Sunday guests of Mr. and Mrs. O. R. Sane near Crutchfield.

The Homemaker's Club met Friday in an all-day session at the home of Mrs. Carl Drysdale.

The eight-year old son of Mr. and Mrs. Tom Dowdy, who has been ill for several months, died Friday night. Burial was in Wesley cemetery.

Mrs. John Everett spent the past two weeks in Fulton with relatives.

Mr. T. L. Atwood and daughter, Miss Mary, of Clinton were Sunday afternoon guests of Mr. and Mrs. T. M. Watkins.

Mrs. Carl Phillips and daughter, Wilma, spent the week-end in Crutchfield, with her mother, Mrs. Moore.

School closed at New Hope Friday after a very successful term with Mr. Donald Cherry as teacher.

Mr. and Mrs. Binford Drysdale and children, Mr. and Mrs. Templeton of Martin, Tenn., Mr. and Mrs. Carl Drysdale and family, spent Sunday with Mr. and Mrs. R. L. Drysdale.

In these days a primitive wilderness is any stretch of five miles or more where you can't buy any gasoline.

### Brieflets

What a good many Fulton men seem to prefer in religion is a kind that won't be too hard on the conscience.

Little did our grandparents think the day would ever come when the members of the younger generation would feel their corn more than they feel their oats.

About the only man who is willing to face the music these days is an orchestra leader.

What a lot of fellows in Fulton would like to know is why it is so easy for a home to catch fire when it is so hard to get one started in a stove.

The honeymoon is over when he begins bringing home groceries instead of candy and chewing gum.

Why is it that girls would rather get a good cry at a picture show than in a kitchen peeling onions?

The average Fulton girl doesn't worry so much about whether her soul is as white as the driven snow as whether she has a smudge on her nose.

One reason the grocery stores do so much more business than the book-stores is that an empty stomach can kick up a lot more fuss than an empty head.

One thing that always spoils things when we have company for dinner is that Pa always picks up his napkin like he was afraid of it.

Next to a butter-knife nothing in the average Fulton home shows less wear and tear than the family bible.

Any Fulton boy who is nursing an ambition to get to the top might try learning the trade of house painting.

When some women say "there's no use talking" she means there's no use in anybody else talking.

Our idea of the best educated men around Fulton are those who recognize the fact that they still have a lot to learn.

Maybe the reason most Fulton citizens quiet down as they get older is because the older they are the more they have to be quiet about.

### Rites for R. O. Hester At Mayfield Thursday

Funeral services for R. O. Hester, well known attorney of Mayfield, who died at his home in that city Tuesday night after an illness of pneumonia, was held Thursday afternoon at the First Christian church with the Rev. E. A. Barnett officiating. Interment in Maplewood, Mayfield. The funeral was largely attended, including a number from this city.

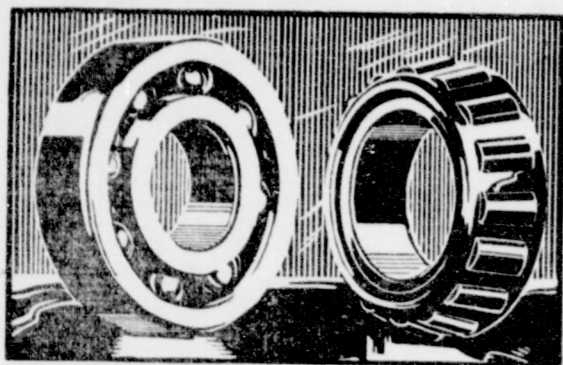
### PROMINENT PLANTER OF FULTON COUNTY DIES

John Wade, one of the most prominent planters of the county, died Friday after a long illness at his country home on State Line, six miles west of Fulton. Surviving Mr. Wade are his widow and eight children, two brothers, Coyl Wade of near Union City and Walter Wade of St. Louis.

The funeral service was held Saturday afternoon at 2:30 o'clock at Palestine church, conducted by Rev. Anderson of Martin, and Rev. N. W. Lee of Fulton. Burial was at Fairview cemetery in this city.



## FORD SMOOTHNESS



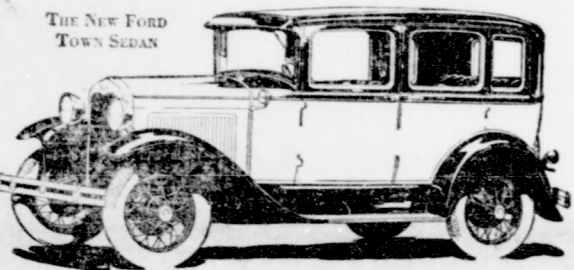
The new Ford has more than twenty ball and roller bearings

EVIDENCE of the high quality built into the new Ford is the extensive use of ball and roller bearings. There are more than twenty in all — an unusually large number. Each bearing is adequate in size and carefully selected for the work it has to do.

At some points in the Ford chassis you will find ball bearings. At others, roller bearings are used regardless of their higher cost. The deciding factor is the performance of the car.

The extensive use of ball and roller bearings in the new Ford insures smoother operation, saves gasoline, increases speed and power, gives quicker pick-up, decreases noise, and gives greater reliability and longer life to vital moving parts.

Other outstanding features that make the new Ford a value far above the price are the Triplex shatter-proof glass windshield, silent, fully enclosed four-wheel brakes, four Houdaille double-acting hydraulic shock absorbers, aluminum pistons, chrome silicon alloy valves, three-quarter floating rear axle, Rustless Steel, the extensive use of fine steel forgings, and unusual accuracy in manufacturing.



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F. O. B. Detroit, plus freight and delivery. Bumpers and spare tire extra at small cost. You can purchase a Ford on economical terms through the Authorized Ford Finance Plans of the Universal Credit Company.



### Old World Recipes

By HELEN SCHAUFFER  
Domestic Science Expert



Helen Schaffer

AN increasing number of American cooks are beginning to learn that the use of the simple, but nourishing dishes of the country folk of the Near East will add greatly to the variety of their menus. Lamb, for instance, may not seem to the American to offer many opportunities for the preparation of dishes that will be distinctly different, but lamb has been one of the favorite foods of the Near Easterner for centuries, and the number of distinctive lamb dishes which the women of the country have evolved is almost infinite.

**Spiced Lamb—(Turkish)—**  
1½ lbs. ground short shoulder of lamb  
¼ tsp. cumin  
Dash of pepper  
1 tsp. salt  
¼ tsp. cloves  
1 egg  
Mix ground lamb thoroughly with seasoning and leeks. Add tomato juice and egg to bind it. Sauté in olive oil until crisp on both sides. Pour over this two cups of thin lamb's broth made from the shoulder bones, and simmer for half an hour, covered. Just before serving thicken gravy slightly with two teaspoons of flour made into a smooth paste. Add a drop or two of lemon juice. Serve with rice or cracked wheat.

**Patjan Shigh Kebab—(Skewered Lamb Baked With Eggplant)—(Armenian)—** Cut a medium sized eggplant into egg-shaped chunks. Do not peel the eggplant. Soak in one quart of salted water for twenty minutes. Cut lean meat from neck or shoulder of lamb into small chunks. Dredge with flour, pepper well, and sauté in two tablespoons of olive oil with a slice of onion. Salt and remove lamb, and run on small butcher's skewers two chunks of lamb, then a chunk of eggplant. Brush lamb and eggplant with a thin sugar syrup. Place skewers in a shallow baking dish. Lay over it two leeks cut in thin, lengthwise slices. Pour over a little tomato juice and one cup of water or lamb stock. Add two teaspoons of olive oil. Bake, covered, very slowly for at least one hour, removing cover for last twenty minutes.

**Dolma—(Stuffed Vegetables)—(Armenian)—** Scoop out two thick slices of squash, two halves of a thick cucumber, and two large onions, tomatoes or green peppers, the greater variety, the more tempting the dish. To one cup of raw rice add one cup of ground shoulder of lamb, one-fourth cup of dried onion, one teaspoon salt, two teaspoons sugar, one bay leaf, one-fourth teaspoon allspice and four cloves. Moisten with two tablespoons of olive oil and enough water or lamb stock to make meat and rice stick together. Pack this in vegetable shells, not too closely to allow for swelling of rice. Place in glass baking dish. Add one cup of stock, cover closely and bake slowly for one hour, or until rice is cooked.

### Annual Report of Dr. Prather

Hickman, Ky., Jan. 10th, 1931  
Dr. P. E. Blackerby, Director  
Bureau, County Health Work,  
State Board of Health,  
Louisville, Kentucky.

My Dear Doctor Blackerby:  
I submit the following brief report of some of the activities of the Fulton County Health Department for the year 1930.

During the year 2956 Public Health visits were made. In addition to these 101 quarantine visits were made and 460 visits were made in the various schools of the County 24 which were delivered 244 school lectures and 2426 children examined with especial attention to weight, vision, teeth, throat, glands, heart, lungs, herniae (in boys), posture, joints, spine and skin. 2008 of the children examined had defects.

639 persons were vaccinated against small pox, 3247 doses of typhoid vaccine and 767 of diphtheria toxin-anti-toxin were given. In general clinic held each week in both Fulton and Hickman 473 examinations were made, treatments administered as indicated, and 189 specimens of blood were obtained for Wassermann examination. 35 specimens were submitted for tuberculosis examination and 54 specimens were examined for diphtheria carriers.

Tests were made of 45 children to determine their immunity to diphtheria and 253 tests of children to determine their immunity to scarlet-fever. 184 specimens of feces were examined for typhoid carriers and intestinal parasites. 66 analyses of drinking water were made and 20 wells or cisterns improved. Inspections of unsanitary conditions over the county resulted in 469 corrections. 726 inspections of food establishments were made. The Health Department supervised the construction of 2 septic tanks, of 44 sanitary toilets at schools and 277 approved pit toilets at homes and required 6 sewer connections. Canning factories and laundries were inspected from time to time.

38 Physical examinations of dairy men were made, including examination of blood, sputum, and feces. 114 inspections of dairies were made and through the hearty cooperation of the dairymen many improvements have been made.

The Fulton County Health Department is grateful for being selected by the U. S. Public Health Service and the Bureau of Maternal and Child Health to collaborate with special workers from their Bureau in intensive work in Maternal and Child Health. The work consisted of holding clinics for expectant mothers at which 84 examinations were made and these persons advised and the importance of the proper care of the unborn infant emphasized.

56 conferences for children of pre-school age were held at which 665 examinations of these children were made and their parents instructed in the training of their health habits during the most sensitive period of their lives. All health officers and public health nurses in Kentucky west of Louisville were sent to Fulton County for special training in this work.

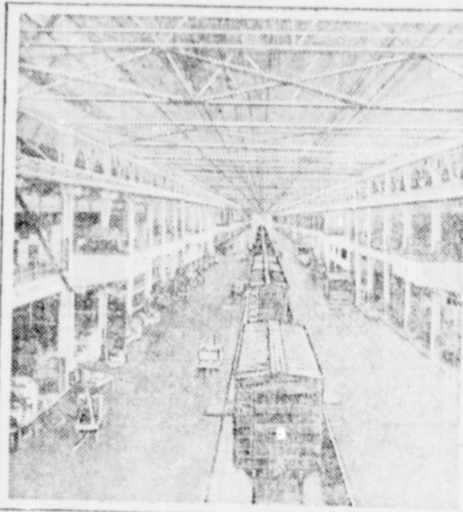
The following communicable diseases were reported during the year, Tuberculosis, 7; diphtheria, 10; whooping-cough, 24; measles, 3; scarlet fever, 20; chicken-pox, 30; epidemic meningitis, 2; mumps 14 and typhoid fever, 28.

On July 20th, the Director sent to Dr. A. T. McCormack the following telegram: "Fear more typhoid fever, due to scarcely potable water, notwithstanding large numbers immunized. Prolonged drought has caused 50 per cent milk reduction and practically exterminated gardens. Early corn already damaged 75 per cent; hay, 50 per cent; cotton 25 per cent; conservatively estimated upon reliable information." The accuracy of this survey is confirmed by conditions in Fulton County this winter which as a result of the unprecedented drought have made it necessary for 580 families to receive help from the Red Cross, the county and local relief organizations.

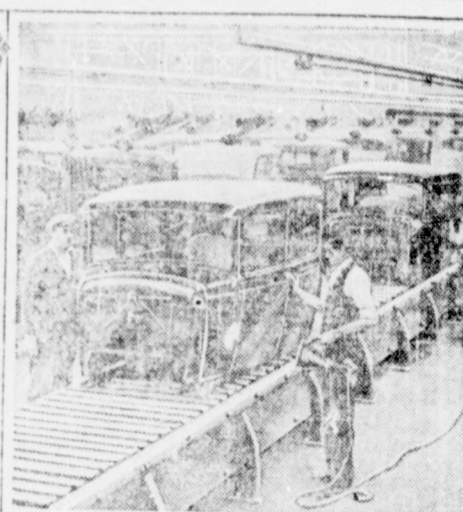
Many friends to the Health work have given us valuable assistance and we are especially indebted to the county officials, to the teachers and to the three newspapers published in Fulton county for their able, courteous and gratuitous support. Trusting that this report will receive your approval.

Very sincerely yours,  
HUGH E. PRATHER,  
Director, Fulton County Health Department.

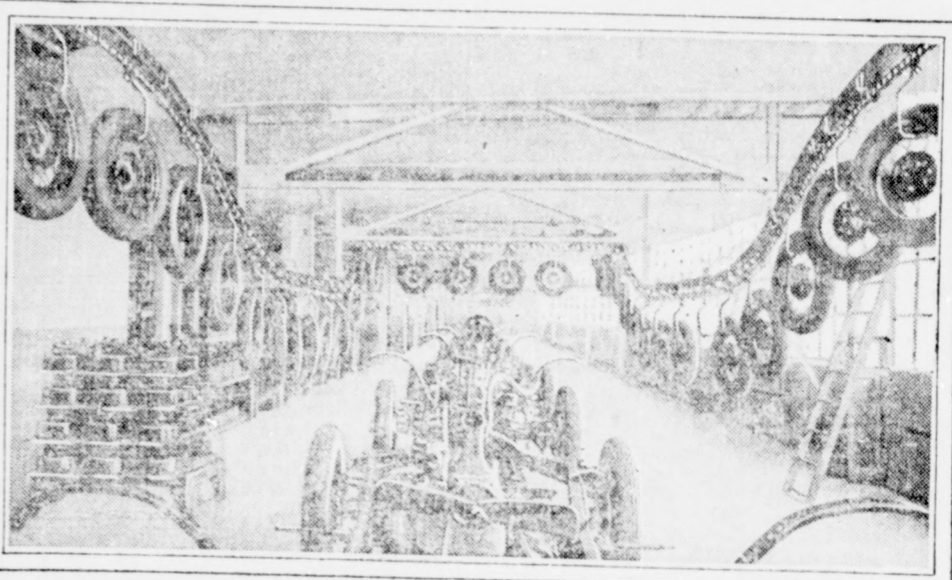
### Conveyors Carry Ford Car Parts



Trains unload in the plant.



Bodies starting through the shop.



Conveyors carry wheels with mounted tires over a line on which cars pass to completion.

The highly important part played by conveyor systems in all Ford Motor Company manufacturing and assembly plants is graphically shown in the above three pictures taken in the recently opened Edgewater, N. J., plant. One of the pictures shows how parts may be unloaded from freight cars within the plant only a few feet from the various assembly lines. Another picture shows automobile bodies starting their trip on a conveyor while

the third view is of the conveyor system used to bring wheels to the chassis which are also moving on a conveyor. As indicated in the picture, a constant flow of wheels on which the tires have already been mounted moves around and over the chassis assembly line. As a chassis enters the section, workers, in groups of four, each take a wheel from the hooks and fasten it to the chassis.

### SIMPLIFIED SWEETS



WINTER is the season when our bodies most need the extra heat and energy supplied by sweet desserts and succulent candies. It is the time of parties and dances for both children and grown-ups and of dinners with real desserts to supply those needs. But, for children especially, these sweets should be simple, and should contain some of the fruits which are apt to be left out of your winter menus when the season for fresh fruits is a thing of the past.

No one begrudges the time expended in making these delicious, but some of them, especially chocolate desserts and candies, are rather fussy and time consuming. So here is a suggestion to simplify the labor of making even the simplest of desserts.

**This Saves Time**  
Why not save the time you formerly devoted to melting squares of unwaxed chocolate in a double boiler by making desserts and candies by using chocolate syrup from cans? You will save not only time, but sugar, too, since canned chocolate syrup is already sweetened.

The proportions must be slightly different when you use the canned chocolate syrup from when you use the chocolate squares, so we are appending a few such recipes which have been carefully tested and found de-

licious. Try them out, and then use them as a basis to formulate your own recipe for your favorite chocolate candy or dessert.

#### Chocolate Puddings

**Chocolate Bread Pudding:** Scald four cups of milk or of diluted evaporated milk, and add one cup of canned chocolate syrup. Pour over two cups of stale bread broken in small pieces, and let soak fifteen minutes. Add two slightly beaten eggs, one-fourth teaspoon salt and one teaspoon vanilla, and pour into a buttered baking dish. Bake in a slow oven, 350°, for about an hour or until a knife comes out clean. Serves eight.

**Chocolate Rice Pudding:** Scald four cups milk, add one cup canned chocolate syrup, one-third cup rice, one-fourth teaspoon salt, and one-fourth teaspoon nutmeg, and pour into a buttered baking dish. Bake in a slow oven, 325°, for about an hour. Stir often at first so rice will not stick to either or settle to the bottom. At the end let brown on top without stirring. Serves eight.

#### Custards and Candies

**Chocolate Can Custards:** Beat four eggs slightly and add three and one-half cups milk in which three-fourths cup canned chocolate syrup has been dissolved. Add a few grains salt and one tea-

spoon and set in a pan of hot water. Bake in a slow 325° oven for about forty minutes or until a knife comes out clean. This will make twelve custards.

**Chocolate Traps:** Mix one cup canned chocolate syrup with two-thirds cup condensed milk and one-half teaspoon vanilla and combine with the contents of two 4 ounce cans of moist coconut. Pour by spoonfuls on greased pans and bake in a 350° oven for about fifteen minutes.

#### Chocolate Fruit Fudges

**Grapefruit Fudge:** Crush the contents of one 8-ounce can of grapefruit; add three tablespoons sugar and boil to a thick jam, about 225°. Meanwhile combine two cups sugar with two-thirds cup condensed milk, one-half cup water and one-half cup canned chocolate syrup, and boil to 230°. Add grapefruit jam and continue cooking to 234°, or the soft ball stage. Add two tablespoons butter and cool to 120°, beat creamy and pour into buttered pans.

**Apricot Fudge:** Mix two cups sugar, two-thirds cup condensed milk, one-half cup water and one-half cup canned chocolate syrup, and boil to 234°, or the soft ball stage. Add two tablespoons butter and cool to 120°. Then beat until creamy. Add two-thirds cup chopped dried apricots, or nuts, raisins, etc., and pour into a buttered pan.

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Fulton, Ky.

Old World Recipes *By HELEN SCHAUFFLER Domestic Science Expert*

TO most of us old China means incredibly lovely bits of pottery, delicate color prints, gorgeous silks and intricately embroidered fabrics, along with fragments of love poetry. Many of us do not know that these elements were also epicures of the highest order. We are under the impression that the Chinese have abstained since before Confucius upon chowmein, chop suey and rice, with now and then a bird's nest soup. As a matter of fact, their diet presents a bewildering variety, ranging all the way from peacocks' tongues to the most delicious pork dishes, recipes for three of which are given here.



Helen Schaffler

water, one-half teaspoon of lemon juice and a small piece of preserved ginger for each chop. Cook uncovered until tender. Do not turn the chops.

**Roast Pork with Chestnuts**—Wipe four pounds of loin of pork. Pepper well and dredge with a little flour. Shell and peel two cups of chestnuts. Peel and cut into small quarters two cooking apples. (One cup of dried apples may be substituted). Boil these for five minutes in two cups of water with two tablespoons of sugar. When the roast has been in the oven for three-quarters of an hour surround it with chestnuts and apples. Pour the syrup over the whole. Baste frequently until pork is brown and tender.

**Pork Chops Baked with Pineapple**—Cover the bottom of a shallow baking dish with slices of fresh or canned pineapple. Sprinkle with two tablespoons of sugar. On top of these lay peppered pork chops. Place in a hot oven for ten minutes. When the pork fat has fried out a little, salt well and pour pineapple juice sweetened with one teaspoon of sugar over the chops. Bake from twenty to thirty minutes. Garnish and serve.

**Pork Chops with Ginger**—Pepper loin chops and dredge in flour which has been mixed with one tablespoon of sugar. Sauté with a little fat until brown on both sides. Add to the chops, salt, one cup of

Just Received the New Styles in Engraven Visiting Cards and Wedding Announcements.

We invite You to call and see them.

**R. S. Williams**

Improved Uniform International

**Sunday School Lesson**

(By REV. P. B. FITZWATER, D. D., Member of Faculty, Moody Bible Institute of Chicago.)

Lesson for February 1

JESUS THE GREAT PHYSICIAN

LESSON TEXT—Luke 4:32-44; 5:12-15, 18-26.  
GOLDEN TEXT—Surely he hath borne our griefs, and carried our sorrows; yet we did esteem him stricken, smitten of God, and afflicted.  
PRIMARY TOPIC—Jesus and Health.  
JUNIOR TOPIC—Jesus and Health.  
INTERMEDIATE AND SENIOR TOPIC—Our Friend and Helper.  
YOUNG PEOPLE AND ADULT TOPIC—Christian Ministry to Physical Ills.

I. Jesus Healing a Demoniac (4:32-37).

While engaged in teaching in the synagogue, Jesus was interrupted by a man who had a "spirit of an unclean devil," who cried out with a loud voice asking that he be left alone, professing knowledge of him as the Holy One of God. Jesus rebuked the demon and compelled him to come out of the man. At the command of Jesus the demon came out of the man with a violent struggle. This healing shows Jesus not only gracious but powerful to set free men who are under the power of the Devil, and also his ability to free men from the whole brood of diabolical passions such as lust, envy, anger, and jealousy which rule them. This manifestation of divine power amazed the people, causing them to cry out, "What a word is this!"

II. Jesus Heals Peter's Mother-in-Law of a Great Fever (vv. 38-41).

This woman was prostrate with a great fever. Jesus in her behalf, rebuked the fever and it left her so that she immediately arose and ministered unto them. No earthly physician has ever been known to heal in that way. Divine healing is immediate and complete. It is most important that we distinguish between divine healing and faith healing. Faith healing is the result of the action of the mind upon the body, and is measured by the degree of the faith of the individual, while divine healing is the action of the power of God upon the diseased one and is always complete and immediate.

As a result of this manifestation of divine power, the fame of Jesus spread abroad and many sick of divers diseases were brought unto him and he healed them all.

III. Jesus Heals a Leper (5:12-15).

Leprosy was a most loathsome and terrible disease. Because of its foulness, one afflicted therewith was an outcast. Leprosy was incurable by man, therefore, the leper was regarded as hopeless and dead. In response to the leper's earnest request Jesus touched him and bade the leprosy to depart, and immediately he was healed and cleansed. Leprosy is a type of sin. Though sin is loathsome, hideous and separating, Jesus has power to save those who come to him by faith.

IV. Jesus Heals a Paralytic (5:18-26).

1. Watched by the Pharisees and doctors of the law (v. 17). The spreading abroad of Jesus' fame only incited jealousy on the part of these men. They did not want to get too close to him, but close enough to know what was going on.

2. The paralytic brought to Jesus (vv. 18, 19). This is a fine lesson of Christian service. They could not heal the man, but being moved by sympathy they co-operated in bringing him to Jesus who could heal and restore. Their efforts in bringing the man show their willingness to go to pains and trouble to bring the needy man to Jesus.

3. The man's sins forgiven (v. 20). Jesus looked back of the palsy to its cause—sin. The effect of his sin was before Jesus, but he proceeded to deal with the cause of it. All disease and death are the result of sin. The Lord Jesus first with that which was at the root of the trouble. Jesus saw the fault not only of those who brought him, but of the man himself.

4. The Pharisees accused Christ of blasphemy when he declared the man's sins forgiven. Jesus showed them that back of the beneficent deed to the man was the demonstration of his deity. The main purpose in the working of miracles is the authentication of the divine mission of the one performing them. While the divine power and authority are thus shown, the wisdom and love of God are shown in that in all cases the supernatural work is for the good of the individual.

5. The relative value of physical, moral and spiritual maladies (vv. 23, 24). Physical ills are less serious than the sins which cause them.

Lift Up Your Eyes

Hath he a cup of affliction in one hand? Lift up your eyes and you will see a cup of consolation in the other. And if all stars withdraw their light while you are in the way of God, assure yourselves that the sun is ready to rise.—John Owen.

Great Peace

A compromise—half obedience, half rebellion—is never found to be the way of peace. "Great peace have they who love the law."—J. H. Jewett.

**IMPORTANT Announcement**  
*of Interest to Every Home Without Electricity*  
**Opening Display and Sale**  
of the New **INSTANT-LIGHT ALADDIN**  
**KEROSENE MANTLE LAMP**

**N**OW for the first time in homes where kerosene must be used for lighting, one may enjoy all the comforts and blessings of a perfectly lighted home. This is now possible thru the invention and perfection of the new Instant-light Aladdin kerosene Mantle Lamp—the lamp whose light is just like sunlight and even better in quality than electricity. It will flood a big room with the softest, mellowest, brightest light—a delight to the eyes of the aged—an assurance against ruination of the eyes of the young. No longer need a kerosene lighted home be gloomy and cheerless after nightfall. The new Instant-light brings sunlight at night—anywhere—everywhere. Beautiful hand decorated glass and parchment Shades, too.



The Aladdin can also be secured in Floor Lamp style, something new and heretofore unobtainable. The Aladdin Floor Lamp is equipped with beautiful parchment shades, and the metalware is finished in gold and black, or gold and blue. It will modernize any kerosene lighted home.



Features of this Remarkable Modern White Light

Burns common kerosene (coal-oil). Lights instantly. Gives a modern white light equal to 10 ordinary lamps. Absolutely safe. Burns 94% air. The most economical of all lights. No odor, smoke, noise or trouble. No generating or waiting; a match and a minute that's all. All styles; table, hanging, bracket and floor lamps in nickel and bronze. Endorsed by world's highest authorities.

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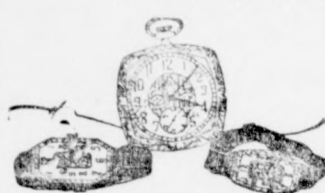
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**CAP AND BELLS**



A SEA STORY

A quartette of revelers were down on the waterfront one moonlit night, singing "Sweet Adeline," when the tenor fell off the dock into the bay. The incident passed unnoticed by the leader, but he perceived that something was wrong with the harmony.

"Smatter with you boys?" he complained. "One of you don't sound right."

"It's Jack," rumbled the basso solemnly, "he's off quay."

**Payments Overdue**

Servant—There's a man to see you, sir.

Master—Tell him to take a chair.

Servant—He has, sir. He's taken them all, and they're moving out the piano now. He's from the furniture store.

**The Substitute**

"I say!" exclaimed a customer in a druggist's shop who thought he had been overcharged. "Have you any sense of honor?"

"I'm sorry," said the druggist, from force of habit, "I have not, but I have something just as good."

**She Soon Showed Him**

He—When I married you I thought you were an angel.

She—I imagine you did. You seemed to think I didn't need any clothes or hats.

**DOG WAS OUT OF DATE**



"My dog has been acting queerly the past two days."

"Strange. The dog-day season is over."

"Perhaps my dog doesn't know it."

**Applause of the Hour**

Like the operatic band That used to sing with glee, They've got to cheer for some one, and it might as well be he.

**An Expensive Curiosity**

"You don't love me any more. When you see me crying now you don't ask why."

"I'm awfully sorry, my dear, but these questions have already cost me such a lot of money."

**Yeh?**

Landlady—I'm sorry you do not think the chicken soup good. I told the cook how to make it. Perhaps she did not catch the idea.

Boarder—No—it was the chicken she missed.

**Boy Who Made Good**

Null—I started out on the theory that the world has an opening for me.

Void—And you found it?

Null—Well, rather, I'm in the hole now.

**TURNED OUT BLIND**



"How did your blind date turn out?"

"Just as dumb as blind."

**An Achievement**

In language simple truth to tell, He must have studied long and well— He can recite and also spell— A complicated college yell.

**Chooing**

"Didn't those hideous campaign lectures make your wife angry?"

"No," answered Senator Sorghum. "After studying them carefully she has concluded that I am not nearly as homely as I might be."—Washing-ton Star.

**Enough Is Enough**

Alfred—Say, Morris, wait a minute. Have you a minute to spare?

Morris—Yes, but nothing else. Make it snappy.

**In the Haunted House**  
By LEETE STONE  
(Copyright.)

SUNSHINE RAUBURN and Jim Knapp were two intelligent young humans lying on a sun-drenched beach at a smart Sound summer resort. They had swum and played about together at the same place for two seasons. Jim Knapp knew he loved Sunshine; but Sunshine, not having Jim's advantage of a Master's university degree in psychology, refused to believe symptoms such as a flutter of the heart when he spoke, and the tremor that occurred within her when their hands touched by accident. Thuswise the conversation proceeded:

"You're silly, Sunny, not to say you'll marry me. I know you love me lots better than any of the chaps you've run with these two years. You'll come to it in the end. If eventually—why not now?"

"Think you're smart, don't you? Sunny snuggled more cozily into her hollow of warm sand and smiled at Jim Knapp who lay, hands clasped behind head, gazing at a gaunt, dark structure that rose from a tiny island about a quarter of a mile out, blotting the shilling surface of the Sound.

"Sunny, did you know that black-looking pile out on the island is a haunted house?" Jim spoke idly.

"No! Who said so?" Sunny jumped instantly to the lead.

"Well—you know, when I can't see you I spend most of my time chinning with old Pop Jackson—you know, the unshaven chap that runs the fishing launch. He's told me a lot of the history of this sea coast roundabout. Tell you! Seems that house was all O. K. and inhabited by some family till about twenty years ago. Then one night the family living there all went ashore. When they returned about midnight and lighted a lamp in the old-fashioned living room—there, stretched full-length before the fireplace, was the body of a man with his throat cut.

"There was no knife about, no clew, no anything. The family, of course, had a perfect alibi and, to make a long story short, the whole affair remained an utter mystery. Soon afterwards they left the place and also left tales behind them—tales of a strange, tortured voice moaning in agony, of phantom footsteps in the night and the sound of a body falling. . . . Now what do you think of that?"

"It's interesting, all right," Sunny responded, "but it's very silly—just a wild, fantastic fancy."

"All the same, just for the fun of it, let's swim out this evening after sundown, and go through the old shack. I've always wanted to. Are you game?"

"Course I am! Haunted houses mean nothing at all in my young life, Jim."

That afternoon Jim Knapp took himself to the little boat where Pop Jackson and his fishing launch were lying in wait for patronage. They had their usual chat sprinkled throughout with many a snile.

Right after the sun had set, Sunny and Jim met on the beach and swam to the island of the haunted house.

"Now for ghosts!" Sunny grinned as hand in hand like two children, they headed for a dingy, half-open window of the old mansion.

In the deep half-light of dusk the great living room they entered seemed vaguely peopled with spectral shadows.

"Look, Sunny, there's the big fireplace where they found the chap with his throat slit—see?"

"Jim! You certainly don't believe that fisherman's yarn, do you?"

As if properly to place the question mark after Sunny's query, from theerie upper regions of the house somewhere came first a faint thud, then a long-drawn-out, agonized moan.

"Jim!"

"Steady, old girl—we'll have to look into this." And Jim leapt toward the staircase so far away from Sunny that his figure dissolved in the darkness of the hall.

As an echo to Jim's remark occurred the sound of soft foot-falls above, which seemed to grow a trifle more distinct with every tread. Sunny's blood froze. A pause—as though the phantom traveler were groping for the mahogany balustrade of the staircase leading down. Then, each step growing louder, he appeared to be coming down.

"Jim!" Sunny's tense whisper was hardly audible as she stood alone, ice-cold, in a cloak of darkness.

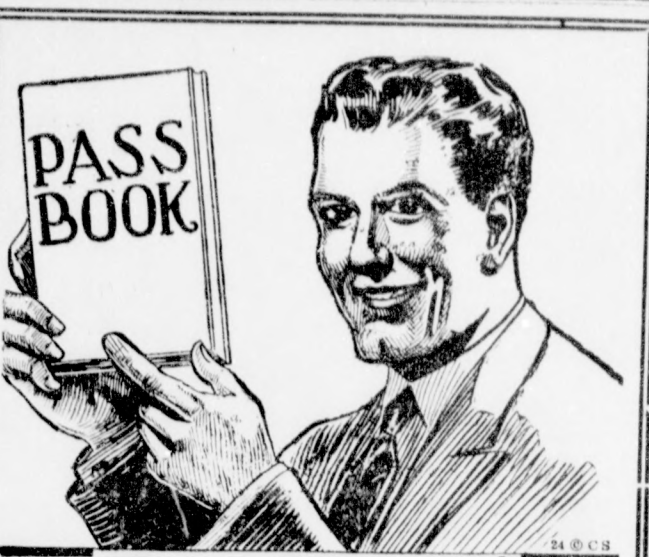
But Jim had somehow vanished in the shadows and the ghostly footsteps were coming nearer . . . every second . . . a very small gasp . . . foot-steps . . . again a throttled gasp . . . then:

"Jim! Jim Knapp!" Tones that resembled a shriek. "Come here, Jim! Where ARE you? Oh, Jim—I'll marry you tomorrow, tonight, anything, if you only get me out of here! I can't . . ."

"Rights, honey! This way out, and let's go quick."

A pair of firm, friendly hands gripped her shoulders and guided her to the open window and the beckoning Sound. "I'll hold you to that—tomorrow, Sunny," came a whisper in her ear as she was gently deposited outside in the moonlight.

In his little shack that night Pop Jackson sat by his cot and smoothed out a crispy ten-dollar bill . . . and chuckled . . . and chuckled . . . and chuckled.



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**HONORS FOR STUDENTS HAVE BEEN ANNOUNCED**

**Local Schools Announce High Scores For First Semester.**

Below will be found the list of honor students in the city school system for the first semester of the present session:

**Honor Roll Fulton High School First Semester**

**SENIORS**—Sara Bondurant, Mary Bowers, Christine Brown, Gladys Homra.

**JUNIORS**—Grace Allen Brady, Mai Clements, Elva Davis.

**SOPHOMORE**—Mary Anderson, James Boaz.

**FRESHMEN**—Carolyn Beadles, Sam Buckner, Paul Durbin, Bob King.

Carolyn Beadles made "A" in every subject in which she was enrolled for the semester.

Miss Clara Nelle Shupe graduated at the close of the first semester, but will not receive her diploma until the May commencement.

High school enrollment now 220. Will have about 40 graduates in May.

Thirty-two students failed the first semester, in 54 subjects, 17 subjects to the pupil. Of these, 27 were boys and five girls.

**Honor Roll F. H. S.—Third Term.**

**Seniors**—Sara Bondurant, Mary Bowers, Christine Brown, W. R. Butt, Herman Grymes, Gladys Homra, Leon McAlister, Dorothy Smithson.

**Juniors**—Elva Davis.

**Sophomores**—Mary Anderson, James Boaz, Harry Hancock, Malcolm Henley.

**Freshmen**—Carolyn Beadles, Harry Brady, Sam Buckner, Joe Clapp, Paul Durbin, Martha Moore.

**Honor Roll Carr Institute—First Semester.**

**I B**—Jean Bailey, Sue Clements, Donna Jean DeMyer, Marcella Dunning, Martha Ellen Duley, Sarah May Evans, Mary Genung, Jane Heithcock, Betty Sue Houston, William Lock, Jr., Thomas Lotham, Harold Mullins, Hugh Mac McClelland, Willard Terry Payne, Joe Cooke Roach, Hazel Roach, J. Mack Seates, James W. Shelby, Jack Snow, Mary Helen Wilson, Helen Westerman.

**I A**—Mary Katherine Harris, Nancy McClure, Bertie Sue Meacham, Jack Tosh, Earl Wiley.

**II B**—Carolyn Atkins, John Bennett, Katherine Britten, Dorothy Campbell, Ruth Cloyd, Edgar Drysdale, Evelyn Harbeck, Martha Nell Jones, Tommy James, Virgil King, Houston, Jack Hart, Mary Neal, Robert Lynch, Joyce Roach, Delbert Thompson, Edward Willingham, Joe Browder Williams, Glenn Weatherspoon, Bobbie Taylor.

**II**—Nell Genung, Virginia Hill, Virginia Holly, Eugene Robertson.

**III**—Rachel Hunter Baldrige, Helen Barber, Carolyn Hill, Jimmie Lewis, Ralph Stephenson, Parks Weeks, Charles Williams.

**IV B**—Mary Neil Bowden, Mary Elizabeth Paschall, Jane Edwards, Cavita Carl Brown, Martha Sue Massie.

**IV A**—Jane Alley, Martha Argo, Myrtle Binkley, Rebecca Davis, Francis Holly, Almus Underwood.

**V B**—Mary Zon Allen, Harry Cloyd, Lillian Cooke, Ernest Hancock, H. L. Hardy, W. I. Shupe, Margaret Williams.

**VI**—James Robert Powers, Ann Valentine, Joe Beadles, Sarah Helen Williams, Mary Virginia Wayne, Helen Gore.

**VII**—Bernard Vance Carolyn King, Jane Grymes, Dorothy Allmond.

**VIII A**—Eveilyn Drysdale, Idelle Batts.

**VIII B**—Morris Bailey, Charlotte Davis, Betty Koehn, Jane Lewis, Mary Nugent.

**Honor Roll for Terry-Norman**

**First Grade**—George Wyatt, Sara Nell Alexander, Mildred Mount, Dorothy Jane Jamison.

**Second Grade**—Donald Stroud, Fred Caudell, Lewis Bright, Jane Dallas.

**Third Grade**—Ellen Jane Purcell, David Stroud, Mary Mozelle Crafton, Troy Fern Wyatt, K. P. Dalton, Bettie

# New Electric Rates for FULTON

## 10 cents • 6 cents • 3 cents

In order that you may obtain the fullest advantage of electric service in your home a new schedule of uniform electric rates, based on room rating, has been inaugurated here.

**New the added advantages of**



**ELECTRICITY**

Examine the chart below and see for yourself how easy it is to earn our low "third step" of 3 CENTS a kilowatt-hour. Then check up on your home to see how much work you can give "3-CENT" electric service.

**RATE SCHEDULE**

At our office you can obtain exact information about how this new rate applies to your own home. We will appreciate your questions, and will gladly show you how you can enter the low "third-step" rate and secure added advantages of low-priced service. Electricity is the least expensive commodity of your budget. Nothing else gives you so much for so little. Electricity is your cheapest servant. Give it work to do.

**NEW ELECTRIC RATES**

Effective January 1, 1931

Size of Home	1st Step	2nd Step	3rd Step
	10c per KWH	6c per KWH	3c per KWH
3 rooms	for the first 18 KWH	for the next 18 KWH	for all over 36 KWH
4 rooms	24 KWH	24 KWH	48 KWH
5 rooms	30 KWH	30 KWH	60 KWH
6 rooms	36 KWH	36 KWH	72 KWH
7 rooms	42 KWH	42 KWH	84 KWH
8 rooms	48 KWH	48 KWH	96 KWH

**For Example:** A person living in a five-room house would pay, for the first 30 kilowatt-hours used each month, 10 cents per kilowatt-hour; for the next 30 kilowatt-hours used per month, 6 cents per kilowatt-hour; and for all electricity over 60 kilowatt-hours used each month would pay ONLY 3 CENTS PER KILOWATT-HOUR.

In determining the number of rooms in a house, the company does not include cellars, attics, closets, garages, hallways, laundries, pantries, porches, alcoves and bathrooms.

This new electric rate schedule will be based on steps of 10c, 6c and 3c per kilowatt-hour.

On the basis of present business this new rate will mean a material savings for our customers. But on the basis of increased consumption, which we naturally feel this downward revision will bring, the ultimate savings to you will be far greater.

Savings are not the chief object of this downward revision. The new schedule has been designed to enable YOU, as a consumer, to enjoy MORE of the conveniences and comforts of electric appliances in your home—intended to make it possible for you to live better, more happily—without extravagances. They are planned, frankly, to make it worth your while to employ more electric service in your home, with the efficiency and enjoyment which it brings.

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Ann Reed, Gloria Nelms.  
Fifth Grade—George Boyd Crafton, Anita Gholson, Jarrell Stockdale, Beuton Newton, Kathryn Homra, Bobby Baird.  
Sixth Grade—Ann Murrell Whitnel, Willodean Simpson, Lilly Mae Hardesty, Maurice Hammatt.

**JUNCTION NEWS**

Mrs. Porter Harris of Fulton spent Wednesday with Mrs. O. C. Wolberton.  
Mr. O. C. Wolberton, Mr. H. H. Stephens, Mr. Ervin Bard and Mr. C. S. Herring attended court at Hickman last week.  
Mrs. George Sams is spending a few days with her daughter, Mrs. O. C. Wolberton.  
Mr. and Mrs. J. N. Fleming

moved to their new home last week.  
Mr. and Mrs. Wade Scott were Thursday evening guests of Mr. and Mrs. O. C. Wolberton.  
Mrs. H. H. Stephens and Mrs. O. C. Wolberton spent Tuesday afternoon with Mrs. J. B. Satterfield of Clinton.  
Mrs. T. J. Reed spent Saturday night and Sunday with relatives in Fulton.  
Miss Mira Underwood spent Saturday night and Sunday with Miss Mary Fleming.  
Mr. and Mrs. Augustus Griffin and Mr. and Mrs. David Cox of Kevil, Ky., were guests of Mr. and Mrs. O. C. Wolberton Sunday afternoon.  
Mr. and Mrs. H. H. Stephens spent Sunday afternoon with Mr. and Mrs. Gus Paschall.

**HOMEMAKER'S CLUB**

The Lodgeston Homemaker's Club met with Sadie Jackson on Thursday, January 22. Miss Henning made an interesting talk on the relief work the various clubs are doing in the county.  
Improving the exterior of our home was discussed at this meeting. Everyone seems interested in the work.  
The club will meet on February 26th at 1:30 P. M., with Mrs. Coston Sams. Each member is urged to be present. Visitors are welcome.  
SADIE JACKSON, Sec.  
ALDA HENNING,  
Home Demonstration Agt.

**ROUTE 5 ITEMS**

Route Five is looking up. Sun shining; roads being dug; cars running again and everybody busy.  
Mr. Geo. Muzzal come thru last week buying tobacco. Quite a number of crops were sold, price ranging from 7 to 12¢ for leaf; 3 and 4¢ for lugs; around 5¢ for seconds.  
Plant beds are being burned and if the sun continues to shine we'll all be planting gardens. In fact, some have planted peas already.  
A little granddaughter arrived at the home of Mr. and Mrs. Amos Ray January 11th. The mother, Mrs. Malcom Johns, and child getting along fine.  
Mrs. Mollie Johns spent last week with her daughter, Mrs.

**Dean Terrell.**

Quite an epidemic of colds and flu thru this region. Mr. and Mrs. Roy Watts, Mr. and Mrs. Meakin Nanney, Mrs. Lon Watts and many others have been on the sick list.  
Mr. William Killebrew is still suffering from Tularesnia or rabbit poisoning contracted about three months ago from sticking a rabbit bone in his hand while dressing a rabbit.  
Mrs. Ruth Finch is improving after a long seige of Ecze-ma of the ear.  
Guy Finch is taking toll of the hawks of this community, having caught four large hawks and two owls in traps within the last two weeks.

Send The Advertiser to a friend one year—only \$1.00.





Mrs. Edward C. Ray  
Mayfield, Ky.



Mrs. S. C. McConnell,  
Danville, Ky.



Mrs. Lyda S. Lynch  
Lexington, Ky.



Mrs. Morgan Davidson  
Fulton, Ky.



Mrs. P. M. Reese  
Hopkinsville, Ky.

THESE five women, representing the rural homemakers of Kentucky, will receive the title of Master Farm Homemaker conferred annually by THE FARMER'S WIFE, the national farm women's magazine, St. Paul, Minn., with the co-operation of the home economics extension service of the college of agriculture, University of Kentucky.

Serve a Sandwich Loaf at Your Next Luncheon



By JOSEPHINE B. GIBSON  
Director, Home Economics Dept.  
H. J. Heinz Company

WHEN the menu for a party meal is being planned, sandwiches almost always fit themselves into some part of it. One reason for this is the fact that so many delicious kinds can be made. For the tea party, or with fruit salads, there are dainty, fancy-shaped sandwiches with a variety of cheese and nut, or sweet fillings. Then we have savory fillings such as Sandwich Relish, chopped Spanish Olives, or celery and Mayonnaise for sandwiches to be served with meat or fish salads. And for parties where non-guests must be considered, there are many more substantial hot sandwiches.

The sandwich loaf, which is one of the most popular new sandwiches made during the last few years, first appeared in exclusive tea rooms and restaurants. Women soon captured the art of making it at home, however, for they realized it is not only very attractive in appearance, but most delicious to eat. You will find that sandwich loaf, which may be sliced before the eyes of your guests, makes an excellent party meal when served with coffee.

When you entertain I am sure you will find the following recipes very helpful:

**Sandwich Loaf:** Slice a loaf of sandwich bread lengthwise, having five slices. The loaf should have a red filling, a green, a white, and a yellow one. Spread the first slice of bread with the red filling, made by combining ground ham and Chili Sauce. Cover with a second slice of bread and spread with the white filling, made by combining the chopped whites of two hard cooked eggs and soft white cheese. Add the third slice of bread and spread with the yellow filling, made by combining the yolks of the two mashed hard cooked eggs with Sandwich Relish. Add the fourth slice of bread and spread with green filling,

a combination of chopped green pepper, butter and chopped Spanish Queen Olives. Add the last slice of bread and press firmly together. To cover, or "frost" the sandwich loaf, mash two packages of soft cream cheese, moisten with Mayonnaise Salad Dressing and spread over the top and sides of the loaf. Decorate with slices of stuffed Spanish Olives. Chill for at least one hour before slicing.

**Salad Club Sandwiches:** 1 cup minced chicken, veal or pork; 1 cup finely minced celery; 1/2 cup stuffed Spanish Olives, sliced; 1 hard cooked egg, chopped; 1/2 cup Mayonnaise Salad Dressing.

Mix together the meat and celery. Add the sliced olives, hard cooked egg, and Mayonnaise Salad Dressing. Spread this mixture between slices of hot buttered toast, or in heated rolls that have been buttered.

**Hot Minced or Deviled Ham Sandwich:** Left-over ham; 2 tablespoons butter; 2 tablespoons India Relish or Street Ocherkins, chopped.

Cut ham finely and sprinkle it generously on slices of toast. Pour over the hot toast and ham a sauce made by melting the butter and blending with flour. Then add milk and pepper and stir until thickened. Last add India Relish or Ocherkins. This makes a creamy, well flavored dressing to be served over the toast and ham. Garnish at one side with a pickle fan, made by cutting thin, parallel slices almost the length of the pickle, then carefully spread out the sections to make a fan.

**Mexican Beef Sandwiches:** 1/2 pound bacon; 1 small jar sliced dried beef; 1/2 cup Chili Sauce; 1/2 pound grated cheese; 1/2 cup India Relish.

Cook bacon in a hot frying pan until crisp. Remove the bacon and pour half the fat from the pan, and brown the dried beef in the remainder. Add Chili Sauce and cheese, and stir until the cheese is melted. Remove from fire and add India Relish. Place slices of the bacon in buttered rolls, and add a generous layer of the filling.

The Urge to Live

By JOHN HAMLIN

THE dull clack of the shears matched the discouraged look in Dan Berry's eyes. He had shaped cardboard to fit the inner sole of his shoe on other mornings; but yesterday he had walked a hole in the thin sole of his second shoe. Two pieces of cardboard were needed now.

No money for a new pair, only a five-dollar bill remaining from his last commission check—enough to eat on till he made another sale—if ever. But he'd worked through his best list of prospects. Few had bought—no body else wanted the set of books he was offering.

Awful, a book agent's lot. "Hi—, what's the use!" Dan Berry jammed the cardboard into place and worked his foot into the shoe. "A ditch digger's more independent, makes better money."

But he couldn't dig ditches, couldn't get any kind of a job. No place open for a gray-headed man, with lines in his face and tired eyes. No use trying; there's no use striking out this morning.

Thank the Lord, nobody looked to him for support, friends avoided him of late. Nobody cared what happened—he didn't, either.

His landlady had gone out for the day. No trick to fasten down the window, tuck a blanket over the door of his hall room, turn on the gas in the heater.

Dan Berry carefully tied the laces of his worn shoes, stood up and winced. The cardboard hurt the bottom of his feet—well, what of it?

He limped across to his unmade bed, picked up a heavy blanket. It would cover the door completely.

Half way to the door, the z-zing of a bell sounded. The blanket dropped from his nerveless fingers.

Again the bell, sent its metallic peal echoing through the house. There was nobody in but himself. He hesitated and for the third time the bell rang.

How often had he rung door bells, waited expectantly, hopefully; rung the second time, less expectantly; the third time all hope vanished. A wretched feeling—he preferred a curt dismissal to an unanswered door bell.

Berry hastily picked up the blanket, tossed it upon the bed and forgot to limp in hurrying to the front door.

From the hallway he saw the head and shoulders of a man through the glass of the door. The shoulders drooped wearily, gray hair showed above the collar; the hat was ill fitting.

When the knob turned in Berry's grasp, the man wheeled.

Berry caught sight of the brief case the man was carrying. An agent! Here's where he could pay off—hundred scores, enact the role of a domineering householder—heap insults upon this pestering peddler.

Directly he noted the man straightening his shoulders; smiling off the lines of dejection, forcing a spark of interest in tired, blue eyes.

"Good morning!" Berry's acute ear caught the meant-to-be-cherry greeting; more than that, it was like an echo of his own voice when he was inwardly praying that here, at last, was somebody who'd sign on the dotted line.

Then, while still in this strange mental swirl, Berry suddenly became conscious of familiar words, phrases that he had learned by heart, repeated time and again, mostly under just such odds as this—himself standing outside the door, trying to melt cold resistance.

Curiosity swept away all antagonism. He was interested to learn how this agent put over his selling talk.

"Come in!" Berry flung the door wide.

The man's face lighted up in a way that brought a damnable lump into Berry's throat. "Sit down," he gruffed.

The man opened his brief case to the accompaniment of the stereotyped sales talk. Berry sat down beside the agent, scanning the familiar pages of the prospectus. He exclaimed over the fine illustrations, asked intelligent questions—heard the man clear up to the psychological point where he produced samples of binders, took out a fountain pen and pushed the contract invitingly towards him.

"Five dollars down is all that's required. The books will be shipped to you immediately. The balance paid in twenty monthly installments."

Berry took the fountain pen, rolled it between his fingers tentatively. He pressed down the nib, saw that the ink was ready to flow, then stole a glance at the agent.

He was bending far forward, the tired lines had vanished, his eyes glinting with an hypnotic expression.

Dan Berry lifted the pen from the paper, without signing and the man slumped, ageing twenty years instantly.

That struck home. Dan Berry understood. He signed on the dotted line, arose and walked down to his bedroom. Returning, he handed the agent the five-dollar bill.

He heard the man's thanks, bowed him out the door and limped on back to his room. He picked up his own brief case, put on his out-of-date hat and limped out of the house.

He had brought down upon himself an urge to live. He had signed one of his own firm's contracts, bound him to go on struggling till those twenty monthly installments were paid to the last cent.

WILLIAMS

Can Print anything from a Visiting Card to a Newspaper.

It is that little artistic touch that characterizes our Printing as Superior Quality.

Try us with your Next Order.

Phone 794

Dr. Nolen W. Hughes

Osteopathic Physician

Nervous Diseases and General Practice.

224 Church St. Fulton, Ky.

Smith's Cafe

Neat and Attractive Service and Food the Best

It is a pleasure to go to this cafe for a lunch or full meal.

The BEST Gray Hair Remedy is Home Made

To half pint of water add one ounce bay rum, a small box of Barbo Compound and one-fourth ounce of glycerine. Any druggist can put this up or you can mix it at home at very little cost. Apply to the hair twice a week until the desired shade is obtained. It will gradually darken streaked, faded or gray hair and make it soft and glossy. Barbo will not color the scalp, is not sticky or greasy and does not rub off.



THINK! HAVE MONEY! CITY NATIONAL BANK "That Strong Bank"

OUR PRINTING HAMMERMILL OR BOND Will Save You Money

Better be Safe Than Sorry.

If your automobile, home or household effects are not insured you are taking a risk that may mean the possible loss of years of striving and saving. It may have been your good fortune never to have had a fire—but who can tell when one will occur? 'Tis better to be safe than sorry—better to have the protection of a high grade company than to take your own risk. If you cannot attend to this at once, drop us a postal or call phone 505 and a representative will call. Do not delay—act now.

WE WRITE ALL LINES OF

Insurance

in strong, time-tried, and fire-tested Companies.

We respectfully solicit a share of your business upon the merits of our service.

Phone 505

A. W. HENRY Insurance Agency,

"The Agency that Service Built."

Read the ads in this paper & save money



# DAIRY

HERD RECORDS OF MUCH IMPORTANCE

Improvement Associations' Growth Aid to Farmers.

(Prepared by the United States Department of Agriculture.)  
Dairy farmers in the United States apparently are taking increasing interest in the bookkeeping end of their business, if the growth of the dairy-herd-improvement association movement is a fair indication.

There are now 1,000 such associations in this country, according to Dr. J. C. McDowell, of the bureau of dairy agriculture, United States Department of Agriculture, an increase of nearly 25 per cent in the last four years. He predicts a continued growth of the movement and cites its past history to support his view.

The idea of keeping production and cost records on the dairy herd started with one cow-testing association in 1906, Doctor McDowell recalls. By the end of 1924 there were 732 dairy-herd-improvement associations, as they are now called. During the next four years the annual growth of the movement was even greater. In 1925 there was a gain of 45 associations, or 6 per cent over the previous year; in 1926 there was a gain of 60, or 8 per cent; in 1927 a gain of 110, or 13 per cent; and in 1928 a gain of 143 associations, or 15 per cent.

Thus there were 1,699 associations on January 1, 1929, in which the members were keeping books on 475,000 cows. This represents a remarkable growth in the use of business method, on the dairy farm, says Doctor McDowell, but there are still about 21,000,000 cows being kept for milk in the United States whose owners might also profit by entering them in a dairy-herd-improvement association.

## Keep Milker Clean and Free of All Bacteria

The most effective method of keeping a milking machine clean and free from bacteria is to stop the development of bacteria on the parts of the machine over which the fluid milk passes, according to E. G. Hasling, University of Wisconsin.

Bleaching powder is the most common germicide. It is harmless to the machine and also to the milk. By mixing 12 ounces of the powder with a gallon of water, a stock solution is obtained which is very effective in destroying bacteria.

Good results are obtained by filling the tubes with the solution then plugging the openings with a cork and letting the solution remain there until milking time, when it can be drained and the parts used without further treatment. After the milking is over, a pail of cold water should be run through the machine. This should be followed with a pail of warm water containing a tablespoonful of washing soda. After this the parts should be placed in a rack and filled with a fresh supply of the solution.

## Important Advantage of Taking Manure to Field

One important advantage of hauling manure to the field daily on the dairy farm is the fact that direct hauling robs flies of an excellent place to breed and multiply. Flies are a serious menace to milk sanitation, in fact, a prominent dairyman stated recently that he considered the control of flies sufficient reason in itself for hauling out farm manure daily.

Besides controlling flies and keeping the barnyard cleaner and more sanitary, direct hauling of manure prevents losses from leaching, fermentation and other agencies.

## Dairy Notes

Increasing the hay is equivalent to reducing the grain ration.

If there's a green pasture in sight now, get a temporary fence around it and a milk cow on it.

Make a little rope butter to fit the calf's head and neck and use it regularly in teaching the calf to lead.

The cow's board bill is the largest item connected with her keeping. The first cost of good dairy stock or pure-bred foundation animals is high.

Bull associations provide the service of a splendidly bred sire at a cost below that of an individually owned sire. Ask your county agent about the plan.

With proper care, bulls may give satisfactory service until fourteen or sixteen years old.

Alfalfa hay is the best to produce milk. Good clover hay comes next while timothy hay is of much less value.

Many dairymen, in seeking to increase the milk production of their cows, have acquired the habit of feeding too much concentrated grain feed, without the necessary balancing roughage.



# POULTRY

MOTHER HEN DOES BEST WHEN COOPEE

It is not good poultry management to allow the mother hen to range unrestricted with her chicks. With such freedom the hen frequently takes her brood through wet grass and, as a result, some are chilled and die, especially the weaker ones which are likely to be left behind. The loss of young chicks which follows such a practice is large and mainly preventable. Furthermore, the food which a brood allowed to range with the hen obtains goes very largely to keep up the heat of the body and the chicks do not make as good growth as they otherwise would.

Chick losses of this nature can be largely prevented by shutting the hen in a coop. Any style of coop which is dry, ventilated, and can be closed at night to protect the brood against cats, rats and other animals, and which, while confining the hen, will allow the chicks to pass in and out freely after they are a few days old, will be satisfactory. The hen should be confined until the chicks are weaned, though a small yard may be attached to the coop, if desired, to allow the hen to exercise. The fence can be raised from the ground far enough to allow the chicks to go in or out, but not high enough for the hen to escape. By using the coop the chicks can find shelter and warmth under the hen at any time and the weaklings, after a few days, may develop into strong, healthy chicks.

When chicks are raised with hens, they are likely to become infested with lice. If the lice get very numerous, they greatly retard the chicks' growth and may even cause their death. The hen should be powdered thoroughly with some good insect powder before she is put in the coop with the chicks, and at intervals of several days or a week thereafter. The baby chicks should be examined for lice, particularly on the head, under the wings and about the vent. If any are found, a little grease, such as lard, should be rubbed in those places. Apply grease moderately, as too much will injure the chicks. The chicks should be examined frequently and the treatment repeated if lice are found on them.

## Young Chicks Need More of Mineral Constituents

Young chicks need more of the mineral constituents found in wheat bran than do mature fowls, and the masses fed them are accordingly, usually made to contain more of it. With this change and due regard to the size of the particles of food that baby chicks can eat, there need be little or no difference between a growing chick mash and one fed to laying hens. The chick mash recommended by the New Jersey experiment station consists of three parts of wheat bran to one each of sifted ground oats, commercial flour, wheat middlings and finely ground meat scrap. With one part of bran, instead of three, and no necessity for sifting the ground oats or finely grinding the meat scrap, this would make as good a laying mash as could be compounded. The above would make a very good mash to be fed with equal parts of cracked corn and wheat. After four to six weeks chicks will eat coarser cracked corn and whole wheat and do not need to have the hulls sifted from ground oats. An excess of meat scrap or of green food might cause some looseness of the bowels. Whatever the cause, it should be corrected; added amount of wheat middlings would not avail.

Green Feeds for Fowls During the Entire Year  
Fowls need green feed of some kind all the year round. It should be supplied to hens confined in small yards and to all hens during the winter when no natural green feed is available in the yards. Free range or large yards will furnish ideal conditions for green feed, and this factor is one of the most important in raising poultry profitably on farms where the birds are supplied from cheap, natural sources.

Where smaller yards have to be used, they should be divided into two parts and used alternately, planting the vacant section two or three times yearly with quick-growing green crops of rape, oats, wheat, rye, or barley. This furnishes green feed and also helps to keep the yards sweet, clean and sanitary, which is perhaps the most important consideration in making poultry pay.

Good kinds of green feeds are sprouted oats, alfalfa, meal, chopped alfalfa and clover hay, cabbages, and mangel beets. In ordinary cellars cabbages do not keep so well as mangel beets, so they should be used up first.

## Why Little Chicks Die

Chicks die in the shell because of lack of vigor in the breeding stock, lack of moisture, overheating or chilling of the eggs and other causes which are hard to explain. It is a fact that most poultrymen find the eggs running close to 90 per cent in fertility, and even then have to be satisfied with 50 per cent hatches on the average for the season. A lot of chicks seem to die in the shell during artificial incubation in spite of the best of management.

## CUSTOM HATCHING--

Setting every Monday and Thursday. Prices cheaper than ever before. Book your orders for custom hatching and baby chicks.

## Fulton Hatchery

Phone 401  
316 Walnut St. Fulton, Ky.



... SUCCESSFUL  
HOMEMAKING  
By GRACE VIALI GRAY

## HAPPY BREAKFASTS

To start the day properly, breakfast should be right by the happiest meal of all. In too many households, however, it is a mad scramble and dash as the different members of the family swallow their food quickly and streak off to school or to the duties of the day, leaving mother behind feeling exhausted and hurried to start with!

Most of this is due to mismanagement and bad training. Inflexible system, order and regularity will overcome much of this early morning confusion. Well-planned, interesting and tastefully served breakfasts will do the rest. Don't always serve the same thing for breakfast and show the family, at least two or three times a week, that it is worth a little effort to give the day a good send-off by serving a delicious hot bread, fresh from the oven.

How about a quick coffee cake, for example? This is how it is made:

1 cup fat 1 egg  
1 cup self-rising 2 tbsp sugar  
1 cup flour 1/2 cup milk

Cut or rub the fat into the flour; beat the egg with the sugar and rub it, add it to the milk. Add this liquid to the flour, spread the batter in a greased pan until one-half inch thick, cover with a top mixture and bake in a hot oven (400 degrees F.) for fifteen minutes.

The top mixture consists of four tablespoonfuls butter, one tablespoonful self-rising flour, one-half cupful confectioners' sugar, one teaspoonful cinnamon, two dozen raisins or currants. Rub the butter into the flour, sugar and cinnamon. Press the raisins into the coffee cake batter at regular intervals, and sprinkle this mixture over the top.

The aroma of this delicious breakfast bread floating upstairs is better than a dozen gongs or shoutings to get the family down to breakfast on time!

And not only coffee cake, but all sorts of delicious hot breakfast breads, such as waffles, griddle cakes, doughnuts and hot rolls are easily and quickly made by the use of self-rising soft wheat flour. And in addition, it saves from 25 to 40 per cent of one's time in mixing them when time is the essence of success with the morning meal.

Self-rising flour is only soft wheat flour to which the miller has added pure mono-calcium phosphate and bicarbonate of soda, which is really baking powder, and salt for seasoning. So it is after all a ready prepared pre-leavened flour, ideal for breakfast use.



## Gold Horseshoes

Expense is not efficiency. Don't pay for gold horseshoes when you buy your printing.

Sensible printing on sensible paper—Hammermill Bond—will save you money and get results for you.

That is the kind of work we do and the kind of paper we use.

Use More Printed Salesmanship. Ask us.



## NO LONGER A JOKE

WHAT was once a good joke may become an equally good truism with changes in conditions and the passage of time. Charles S. Mohler, Advertising Editor of "Hygeia," published by the American Medical Association, wrote vividly in a recent issue of this publication about the evolution of one such "joke."

"The other evening," he wrote, "while enjoying a dinner which included packing house ham, canned spinach, canned peas, canned peaches, creamery butter and baker's bread, I mused over the fact that it is always considered a first rate joke to present a young bride with a can opener."

Now Deeply Significant  
"That joke has a rather deep significance. It harks back to the primitive days when a family was almost completely self-sufficient and women's wits were largely centered on the job of preparing foods. Game or home grown animals furnished the meat. Wheat and corn and rye ground by the neighborhood miller met all the needs for cereals. And dried beans with home canned fruits and vegetables completed the diet."

"That same self-sufficiency applied to other family needs. Home-spun wool furnished the clothing. Home made furniture, home made rugs, home made mattresses filled with straw or husks from the fields or feathers from the family flock of geese fitted out the house quite comfortably. All of which was very well in those early times.

## No Longer Self-Sufficient

"Nowadays, however, an individual or a family can hardly lead such a self-sufficient life. The growth of industry packs people together in large city populations. Neither Mr. Joe Spaghetti, who pushes 'de truck' in the iron foundry and lives in a little four-room flat, nor Mr. John Vander-court, president of the bank that finances the foundry, nor the respective wives of Joe and John has much opportunity to be self-sufficient in the old-fashioned sense.

"The husbands are busy in specialized lines of work and must depend on others to produce the food, the clothing, and the furniture that they must have to live. The can opener to them is no joke. Rather I would say it is to them and to us all a glorious symbol of our mighty economic progress—a key that unlocks the things needed for existence by millions of people all interdependent one on the other.

## How Advertising Serves

"With these facts in mind it is easy to see why advertising becomes so important a part of our present-day life. The spinach preserved in California and the peas packed in Wisconsin cannot possibly add one whit to my subsistence or enjoyment if I do not know of their existence. By reading advertising I find out that they do exist. Moreover, I learn something about their qualities, their cost, and where they can be purchased.

"In many cases advertising will go even further. It may present

scientific evidence showing that the nutritive value of the canned spinach and peas are just as good as if the fresh product were purchased and prepared for use in the home and that the factory packed food gives me a much more uniform grade of quality."

## Modern Conveniences

The writer then mentioned a number of food products which have passed the critical scientific examination of the Committee on Foods of the American Medical Association, for this publication is naturally as ethical and careful in its advertising pages as it is in its editorial contents.

"A problem," he wrote "to the mother who is trying to give her baby a proper diet is the preparation of vegetables and fruits in pulped or pulverized form suitable for the delicate digestive apparatus. Mother love, of course, is wonderful and no mother begrudges the time it takes each day to cook up and sieve or pulverize a few spoonfuls of spinach or carrots or beans, but if she can obtain such products already prepared and perhaps more finely pulped than her own productions, her mother love can be diverted to more profitable endeavors. She need not waste hours of time in preparing pulped vegetables."

He mentioned the names of approved canned products of this sort, and concluded:

"This takes me back to my starting point, the can opener. It is a good little tool, but my chief thought is that advertising presents to you many other openers to time saving, labor saving, money saving conveniences."

## Why Not Have the Best?

It costs no more. When you buy anything you want the best you can get for the money. This applies to LAUNDRY WORK as well as anything else, and if you follow this rule you will see that your bundle comes to us. You will find your linen will LAST LONGER and LOOK BETTER.



Phone 130

OK LAUNDRY Cleaners

FULTON KY.





Happy  
New  
Year

# JOIN THE FARMERS BANK CHRISTMAS Savings Club



Make up your mind now to have the necessary money to make a Merrier Christmas next year by joining our Christmas Club. You will not miss the weekly amount that will bring joy to you and yours next Christmas.

Your first deposit makes you a member.

## We have a Club for Everyone

You may enroll in as many classes as you like, in YOUR own name or in the name of others. **JOIN TODAY.**

CLASS 25—Pay 25c straight each week for 50 weeks and receive	<b>\$12.50</b>
CLASS 50—Pay 50c straight each week for 50 weeks and receive	<b>\$25.00</b>
CLASS 100—Pay \$1.00 straight each week for 50 weeks and receive	<b>\$50.00</b>

CLASS 200—Pay \$2.00 straight each week for 50 weeks and receive	<b>\$100.00</b>
CLASS 500—Pay \$5.00 straight each week for 50 weeks and receive	<b>\$250.00</b>
CLASS 1000—Pay \$10.00 straight each week for 50 weeks and receive	<b>\$500.00</b>

Plus 3% Interest for Prompt Payment

JOIN TODAY  
OUR  
Christmas Savings  
Club  
NOW FORMING

## THE FARMERS BANK

"JOIN and GROW WITH US"

And be Sure of a Full Purse and a Merry Christmas

Make your loved  
ones happy next  
Christmas.  
Start your Xmas Savings Club  
NOW.

### Fulton Advertiser

R. S. WILLIAMS  
Editor and Publisher  
Published Weekly at 446 Lake St.

Subscription \$1.00 per year

Entered as second class matter  
Nov. 25, 1924, at the Post Office at  
Fulton, Kentucky, under the Act of  
March 3, 1879.

#### WILLINGHAM BRIDGE NEWS

Mrs. Coston Sams visited  
Mrs. Tom Stallins Tuesday after-  
noon.

The Ladies' Aid and Mission-  
ary Society of Union Church  
met with Mrs. Charlie Bondu-  
rant at Cayce, Wednesday.

Miss Jessie Wade spent  
Wednesday night with Mrs.  
Herman Roberts.

Mrs. Tom Ballew spent Fri-  
day with Mrs. Leighman El-  
liott.

Mrs. Elbert Bondurant and  
daughter, Canie, spent Sat-  
urday with Mrs. Coston Sams.

Mrs. Tom Stallins spent Mon-  
day with Mrs. Willie Jeffers  
and family.

Mr. and Mrs. Eugene Bon-  
durant spent Sunday with Mr.  
Jim Bard and family.

Mr. and Mrs. Willie Barham  
and children visited Mrs. Mag  
Taylor and family, Sunday.

Mr. and Mrs. Burnie Stallins,  
Miss Blanche Noles and Mr. Ira  
Saddler visited Mr. Joe Atte-  
berry and family, Sunday.

Mr. and Mrs. Elbert Bondu-  
rant and Canie spent Sunday  
with Mr. Winfred Yates and  
family near Cayce.

Miss Louise Jeffers spent  
several days the first of this  
week with Mrs. Harry Sams.

Mrs. Elbert Bondurant and  
daughter, Canie, visited  
Miss Susie Noonon and Mrs.  
Poyner DeMyer in Fulton,  
Monday.

Mrs. Cliff Wade spent Mon-  
day with Mrs. Mattie Corum,  
who is sick.

Mrs. Orlando Sane is very  
sick at this writing.

A nice gift. Send The Ad-  
vertiser to a friend one year—  
only \$1.00.

#### ROUTE 6, FULTON

Mrs. H. H. Stephen and Mrs.  
O. C. Wolberton motored to  
Clinton, Tuesday.

Mrs. W. H. Donoho attend-  
ed the ladies aid and mission-  
ary society meeting Wednes-  
day, which met with Mrs.  
Charlie Bondurant of Cayce.

Miss Mozelle Underwood  
spent Wednesday night with  
Miss Ruth Byars.

Mrs. Porter Harris of Ful-  
ton spent Wednesday with  
Mrs. O. C. Wolberton.

Mr. and Mrs. James Satter-  
field of Clinton were week-end  
guests of Mr. and Mrs. O. C.  
Wolberton.

Mrs. H. H. Stephens, Mrs.  
W. H. Donoho, Misses Tommy  
and Mary Fleming and Mrs. T.  
J. Reed attended the funeral  
and burial of Mrs. John Camp-  
bell, Friday at Ebenezer.

Mr. and Mrs. O. C. Wolber-  
ton spent Sunday afternoon  
with Mr. and Mrs. Jake Smith.

Mr. and Mrs. Nick Fleming  
and family are moving to their  
new home near Cayce. Sorry  
to give them up but wish them  
joy in their new home.

Mrs. T. J. Reed spent the  
week-end with friends in Ful-  
ton.

Mr. W. H. Donoho has been  
suffering with a cold but is  
better at this writing.

Mrs. George Hall of Mos-  
cow is spending a few days  
with her daughter, Mrs. Homer  
Underwood.

#### McFADDEN NEWS

Mrs. Will Bockman is visit-  
ing her sister, Mrs. T. J. Reed.  
Mr. and Mrs. Eugene Bondu-  
rant and family spent Sunday  
with Mr. and Mrs. Jim Bard.

Mrs. J. R. Powell and son, J.  
R., Jr., spent Sunday afternoon  
with Mr. and Mrs. Sam Hod-  
ges.

Mr. and Mrs. Joe Sellars  
spent Tuesday night with re-  
latives near Fulton.

Mr. and Mrs. T. H. Howell  
and Mr. and Mrs. H. W. How-  
ell spent Thursday in Beeler-  
ton.

Mrs. George Sams is spend-  
ing a few weeks with her  
daughter, Mrs. O. C. Wolber-  
ton.

Mrs. George Hale and  
daughter, Culara Mae, are  
spending a few days with her  
daughter, Mrs. Homer Under-  
wood.

Mrs. Mittie Reed was a Sat-  
urday night and Sunday guest  
of Mrs. Haywood Adams.

Mr. and Mrs. James Satter-  
field of Clinton were the week  
end guests of the latter's par-  
ents, Mr. and Mrs. O. C. Wol-  
berton.

Mr. and Mrs. Louie Tuck of  
Clinton were Sunday guests of  
Mr. and Mrs. Homer Under-  
wood.

Mr. and Mrs. T. H. Howell  
spent Sunday afternoon with  
the former's mother, Mrs. Sa-  
rah Howell, who is improving  
at this writing.

Mr. and Mrs. Tom Hicks  
and Mr. and Mrs. Lee Under-  
wood and family spent Sunday  
with Mr. and Mrs. O. D. Cook.

Mr. and Mrs. O. C. Wolber-  
ton were Sunday afternoon  
guests of Mr. and Mrs. Jake  
Smith.

Mr. and Mrs. Jim Alton and  
family spent Sunday with Mr.  
and Mrs. C. L. Herring.

Mrs. H. L. Putman  
and Jake Smith spent Saturday  
afternoon with Mrs. T. H.  
Howell.

Mr. and Mrs. Clifford Arn-  
old and family of McConel,  
Tenn., spent Friday night with  
Mr. and Mrs. W. W. Glover.

Mr. and Mrs. E. A. Carver  
spent Sunday with Mr. and  
Mrs. Will Wade.

## POULTRY

(By J. T. Watkins)

Well I guess spring is on the  
way and will soon be here, not  
only are the farmers hatching  
off baby chicks, but the FUL-  
TON hatchery is going full  
blast. They have moved their  
stand from the Kramer build-  
ing to the Beedle building up  
the street closer to the business  
part of town and have installed  
another large incubator, and  
are in a position to handle  
twice the amount of business  
they handled last year. Our  
old friend Drew is in charge  
again this year and in addition  
to meeting all of his old friends  
and customers, he wishes to  
make a lot more. They have  
reduced the price of custom  
hatching from what it was last  
year.

I believe it would be a good  
plan to call a meeting of the  
Fulton Poultry Association to  
be held February 24th at the  
Chamber of Commerce at 2  
o'clock in the afternoon. The  
poultry raisers are not taking  
the amount of interest they  
should in the Poultry Associa-  
tion. We should have a mem-  
bership here of close to one  
hundred members and as it is  
we can only muster about 25,  
and a great many of them do  
not join until the fair opens.  
If you wish the association to  
live and do some good in this  
county and community, you  
will have to take more interest.  
The association is right now on  
its last legs and you will have  
to elect a set of officers who  
will take enough interest in its  
welfare to keep the pot boil-  
ing. I will request every per-  
son who is interested in the  
welfare of the poultry business  
to meet here on this date and  
elect a new set of officers, and  
transact such other business  
that may come up. If you don't  
respond to this call I will de-

clare the Fulton Poultry Asso-  
ciation a dead issue and dis-  
solve the membership.

Another thing that should be  
tended to at once, but it comes  
under the County Agent's busi-  
ness, so I will not have much to  
say on that point; but now is  
the time to get the 4 H poultry  
clubs to working. Last year I  
went with the county agent to  
a large number of the schools  
and we had quite a large num-  
ber of members sign up for the  
poultry project. Some of them  
showed at the fair and we had  
a good bunch of chickens en-  
tered in that department, but it  
should have been double what  
it was. You parents who have  
boys and girls of the proper age  
to join this project should lend  
them every assistance you can  
to get them to raise better pou-  
ltry and more of it. Some of  
you may say there is no money  
in poultry. Well, I can say  
there AIN'T any money in five-  
cent tobacco or three-cent cot-  
ton, either.

I have just received the re-  
port of the Poultry Show held  
in Chicago at the Coliseum dur-  
ing the first week of December,  
and, Oh, boy! but she was a  
humdinger! The largest show  
ever held outside of the Mad-  
ison Square Garden, and the  
value of the stock exhibited  
was simply marvelous. The  
cream of the whole country  
was there. Now, if poultry did  
not pay, why all these big  
breeders waste their time and  
money to put on a show like  
the one just closed? Think  
that over!

The champion cock bird of  
the show was a white leghorn,  
owned by Dr. E. L. Denison,  
Ainsworth, Ind. Champion  
hen, an australorp, owned by  
Frank Conway, Cary, Ill. The  
champion cockerel, barred rock  
shown by G. E. Greenwood,  
Lake Mills, Wis., while the  
champion pullet was a dark  
cornish, owned by W. F.  
Starnes, Morgantown, N. C.  
In the bantam class, champion  
cock, black cochin, Art V.  
Granger, South Bend, Ind.,

champion hen, Silver seabright,  
Huyler & Staaf, Gladstone, N.  
J.; champion cockerel, black-  
breasted red game, C. A. Kee-  
fer, Muskegon, Mich. Cham-  
pion pullet, black-breasted  
game, Ralph E. Cushman,  
Sterling, Ill. Champion goose  
came from Cedar Falls, Iowa;  
champion duck from Quaker-  
town, Pa., and champion tur-  
key from Lebanon, Mo. Just  
look this list over and see if  
you ever saw such a bunch of  
champions scattered through  
as many breeds and from as  
widely-scattered sections of the  
country. I can't remember  
when I ever did. One of the  
writers, in speaking of the  
show, said, "It is the RE-vival  
of the fittest!"

#### WATER VALLEY, ROUTE 1 (Blair Vicinity)

Miss Corma Lee Cooley vis-  
ited Miss Margaret Wilson Sat-  
urday night.

Mr. T. C. Wilson and child-  
ren visited relatives in Clinton  
Saturday.

Mrs. Ben Gardner visited her  
daughter, Mrs. Gustie Rhodes,  
last Saturday.

Miss Margaret Wilson enter-  
tained her Martin, Tenn.,  
friend last Sunday.

Mrs. J. G. Robey is improv-  
ing with some of the injuries  
she received from a fall some  
two weeks ago. Her injuries  
were very painful.

Mr. and Mrs. Carl Cooley  
visited Mr. and Mrs. A. G.  
Stewart, last Sunday.

Miss Janette Wilson spent  
Sunday night with Miss Opal  
Cook.

Miss Artie Robey of Padu-  
cah spent a few days with  
home-folks last week.

Mr. and Mrs. Bill Graham of  
Water Valley spent Sunday  
with Mrs. Graham's parents,  
Mr. and Mrs. Billie Burrow.

Miss Louise Stewart visited  
Miss Helen Meadows last Mon-  
day night.

Miss Faye Cooley spent Sat-  
urday night with Miss Louise  
Stewart.

Miss Paulie Walker visited  
Mrs. J. T. Robey, Saturday af-  
ternoon.

666

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