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Fulton Advertiser, June 5, 1931

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Trade With Your Home Industries and Make Fulton a Better Town

FULTON ADVERTISER

Vol. 7 No. 29

FULTON, KY., JUNE 5, 1931

R. S. Williams, Publisher

Revival At First Baptist Church

Crows In Interest With Each Service—Dr. Boone Doing the Preaching.

Dr. A. U. Boone, of Shawnee, Oklahoma, arrived in the city Wednesday and is doing the preaching in a series of services during the revival meeting at the First Baptist church. Dr. Warren, the pastor, is directing the large volunteer choir and the music is a pleasing feature.

The meeting is now getting under good headway and grows in interest with each service.

Dr. Boone is not a stranger in our midst. For thirty-two years he was pastor of the First Baptist church in Memphis, and a number of Fultonians enjoyed hearing him there. He is a forceful talker, and if you have not attended the meeting you don't know what you are missing.

The public is cordially invited. Services 9:30 a. m. and 7:45 p. m.

HONORING THE COW

Vermont is said to be the only state in the Union that has the likeness of a cow on its state seal. It would seem that this animal, the most productive and useful of all, should have achieved greater honors than this.

The cow and the horse made civilization possible. Goats and sheep played a large part in early days, but not until the horse was tamed and made to do man's work and his cow was domesticated to furnish milk and butter has a stable civilization developed. Before that time man was a wanderer on the face of the earth, going from place to place in search of food for his herds and flocks. The horse permitted of faster movement and the transportation of heavier burdens, but after all it was the cow that nourished and sustained civilization. Furnishing both milk and meat, she yielded both food and drink to her owner. Even today, and in sections as highly civilized as that in which Fulton is located, the wonderful value of the cow is not fully recognized. If all the people were to use the full amount of milk necessary for their health and well-being there would be no great surplus of milk, butter and other dairy products in this country.

The cow has made the land yield. With the hen it has given a stability and a prosperity to many sections of the country that, without these blessings, would have little to sell except scenery. Knowing as we do the place the cow holds in the life of this country, it's a wonder there isn't a monument to her in every state in the Union.

THE TOURING SEASON

While auto touring takes place in all seasons of the year, in most parts of the country spring sees the beginning of the greatest flow of sight-seeing and vacation travel. Already license plates of other states are seen on cars passing through Fulton. The number and volume will grow steadily from now on until it reaches its peak late in the summer.

This method of spending leisure, usually a vacation, is most profitable to the states that have most to sell in scenery, historical interest or recreation. Trade experts estimate that not less than \$1,000,000,000 will be spent by Americans in their travels this summer. The east and the west will get the bulk of this vast sum, though every portion of the south, and northern states in which lakes and streams

abound will come in for a considerable slice of it. Canada, as usual, will rake off many millions.

No one looks on motor touring as a waste of money. Everyone realizes that in recent years it has come to be the most popular form of putting money into circulation, and getting it scattered into sections that never profited in days when vacationists had to stick to the railroads. Today there are few towns or rural sections that do not profit to some extent by the distribution of this vast sum of vacation money, and each year as roads get better they profit more and more. We Americans just have to have some excuse for spending our money and we have to have vacations. Since vacations and money spending go hand-in-hand, now that the auto is here, it's a wise community that bids the tourist welcome.

A NEW DISEASE

The U. S. public health service is now busily engaged in investigating a new disease, and since it is said to be apt to develop in one section as in another Fulton residents will do well to post themselves on it and be on their guard. This new and strange malady is called "tick paralysis," and it affects men, sheep, dogs and foxes. It is caused by an animal tick known to science as "dermacentor andersoni." As explained by the health service the tick attaches itself to its victims, suck the blood and discharges its venomous poison into them. The paralysis first affects the feet, then the hands and arms, the throat and tongue, and rapidly spreads until the heart is hit. It may cause death in from three to five days. But the queer malady may be stopped and recovery assured by simply removing the tick, which is the source of the poison. The paralysis will then disappear in a few days. For that reason deaths are said to occur only in animals and smaller children.

A Pretty Wedding.

A pretty wedding was solemnized Tuesday afternoon at the First Christian church when the Rev. C. B. Cloyd, pastor, said the words uniting in marriage Miss Wilma House to Mr. Walter W. Joyner. The edifice was beautifully decorated for the occasion with ferns and large baskets of fragrant flowers.

The musical numbers were lovely with Miss Nedra Marlin at the piano and Mrs. Charles Gregory singing "I Love You Truly." The bridal party entered to the strains of Mendelssohn's wedding march. The winsome bride entered with her maid of honor, Miss Elizabeth Carter. The groom was attended by Mr. Howard Edwards as best man.

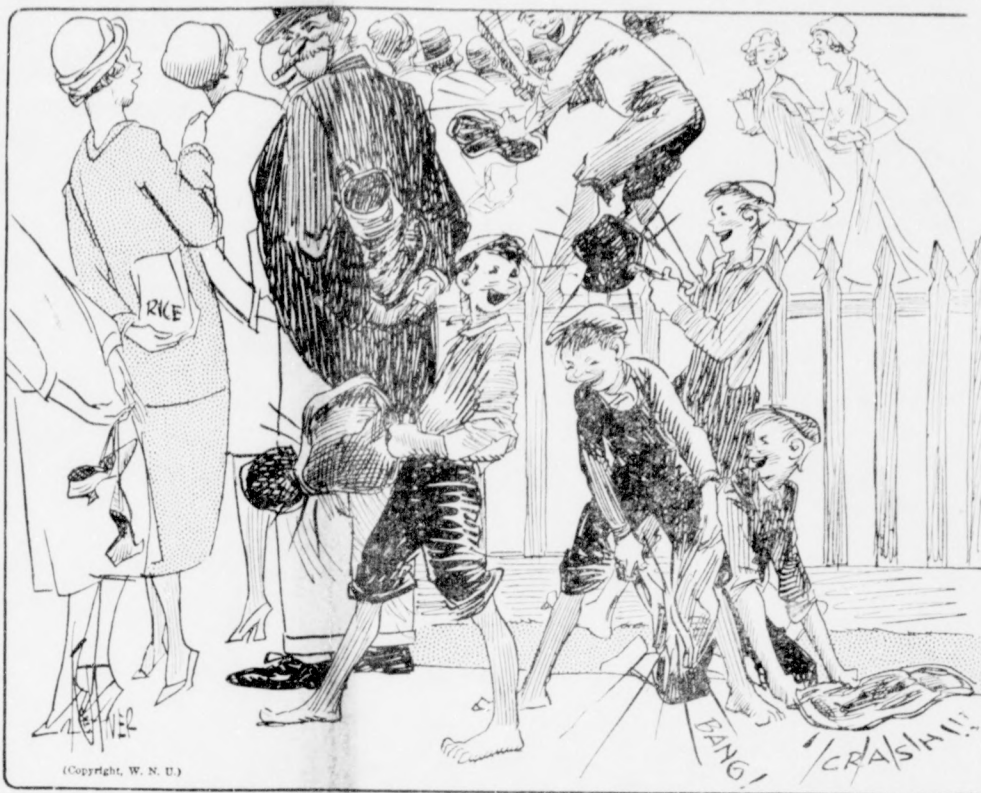
The happy bride is the pretty and talented daughter of Mr. and Mrs. J. J. House, and a general favorite in social circles.

The groom is the son of Mr. and Mrs. Walter L. Joyner; a young man of sterling character with a wide circle of friends who wish him and his happy bride a long life of wedded bliss.

Following the ceremony a dinner was given the bridal party by the parents of the bride at the Usona hotel.

After their honeymoon Mr. and Mrs. Joyner will be at home to their friends in Columbia, Mo.

Here They Come



Fulton Hospital Formally Opened

The formal opening of Fulton Hospital, Incorporated, 301 Car street, Saturday, May 30, was largely attended. Many out-of-town visitors accepted the invitation to inspect the institution with Fulton folk and congratulated the staff in charge on the splendid equipment and arrangement.

On entering the guests were cordially received, and after registering and served refreshments, a guide was provided to show visitors through the various departments—the operating room, the sterilizing room, the X-Ray room and in fact all of the various departments of interest. Everything was as neat and attractive as could be, with vases and baskets of flowers in every nook and corner, many of which had been sent in by friends with congratulations, wishing the owners success in their endeavor.

Several of the rooms were occupied by patients, who had been admitted for treatment before the formal opening. The flashlight system is used for summoning nurses to the rooms, the lights flashing on a board at the head nurse's desk. Several telephones and a buzzer system also aid in making it possible to secure any person in the hospital with the least possible effort.

The laboratory on the first floor is splendidly equipped. The staff is as follows:

R. L. Bushart, M. D., Glynn Bushart, M. D., Horace Lutten, M. D., Seldon Cohn, M. D., C. A. Wright, M. D.; Mrs. Ernestine Gibbs, R. N., superintendent, Miss Vera Muller, assistant.

Among the out-of-town visiting doctors were Dr. Kidd, Dr. Powell and Dr. Jackson of Paducah; Dr. Stevens, Dr. Kirksey, Dr. Hunt and Dr. Walters from Mayfield; Dr. Brandon, from Martin, Dr. Henry from Crutchfield, Dr. R. W. Bushart from Nashville, Dr. Crafton, Dr. Jones, Dr. Hall.

CHILD HEALTH CONFERENCE

Regular monthly meeting of Child Health Conference will be held at the health office on Wednesday, June 10th, from 10 to 12 a. m. and 2 to 4 p. m. All children who will be in school age by September 1st should attend.

ARMY WORMS ARE ADVANCING INTO FULTON COUNTY

Pests Moving Into State From Two Counties in Tennessee

Hickman, Ky., June 1.—Army worms have attacked Fulton county in force, County Agent H. C. Brown announced here today. Immune until the past 48 hours, worms from across the state line in Ohio and Lake counties, Tennessee, have moved into Fulton county at Jordan, a few miles east of Hickman, and near Ledford and Miller, west of Hickman.

A twenty-acre timothy field on the Johnston Land company plantation was destroyed by the army worms overnight and left as bare as the road. The worms are now advancing into young alfalfa fields and wheat fields, Mr. Brown said. Timothy on the plantations of Charles Hornsby and Roscoe Stone has also been practically destroyed.

Trenches are now being dug to stop the advance of the pests. According to Mr. Brown the worms here are the largest he has ever seen, being two inches long. Thousands of dollars damage has already been done in this section and farmers on both sides of the state line are being mobilized to fight the worms.

FULTON GIRL HONORED

Miss Louise Huddleston has been chosen as the prettiest girl in the University of Tennessee, Knoxville, where she has been for the past year. Her many Fulton friends will be glad to know of her being honored, and they feel that she is worthy.

JORDAN NEWS

Miss Mary Frances Hardy spent Saturday night and Sunday with Miss Jonnie Coats.

Miss Myra Underwood spent Sunday with Ves Key and family.

James Farris Reeves is visiting Mr. and Mrs. Doc Reeves. Mr. and Mrs. Noah Hickman spent Sunday with Mr. and Mrs. J. A. Coats and family.

Miss Fannie Lee Nix has been visiting Mr. and Mrs. Smith Evans.

Mack Burrow spent Saturday night with J. O. Hardy.

Brieflets

Many a Fulton mother who is a good old soul has to put up with a son who is nothing but a "heel."

What a world. By the time a man has achieved success and is able to take two hours for lunch at noon the doctor limits him to a glass of buttermilk.

It's all right to go with a flapper who uses a lipstick, but when you marry get a girl who knows how to use a broomstick.

The Fulton motorist who is looking for a way to keep hitch-hikers from bothering him might try marrying a fat girl and buying a coupe.

The best things in life may be free, but helping yourself to them often takes away your freedom.

Our idea of a real dirt farmer is a man who can tell a sweet potato from a yam.

Quite a few Fulton citizens can remember when they kicked as much about some noises that came out of the organ in the parlor as they do now kick about some noises that come out of the radio.

Another reason why we are opposed to a return of the old-fashioned saloon is because if they did come back the signs would probably read, "Ye Old Dainty Rum Shoppe."

Anyhow, Americans down in Nicaragua seem to get about as much protection from bandits as we get up here.

Some Fulton women complain their husbands are in second-childhood while others contend that their husbands have never gotten past their first.

The more civilized the world becomes the more machinery we have to dust, oil and polish.

The trouble with so many young people today is that they want to step on the gas and sidestep most everything else.

The average Fulton motorist isn't as much interested these days in why a hen crosses the road as he is in why she always changes her mind and starts back just when she reaches the middle of it.

The old-fashioned family doctor is said to be disappearing. But for that matter so is the old-fashioned family.

What this country needs more than anything else is more repression of the gangster business and less depression of legitimate business.

Automobile traffic around Fulton is becoming more and more dense. And for that matter, so are some of the drivers.

About the only thing some men ever seem to have in their heads are colds.

Route 4 Fulton Ky.

(New Hope Community)

Mr. and Mrs. J. P. Moore, Mr. and Mrs. Paul Moore and little son spent Sunday in Crutchfield with Mr. and Mrs. J. R. Elliott.

Mrs. Truman Scott of Rockford, Ill., arrived Saturday for a week's visit with her father, Mr. W. B. Finch.

Mrs. R. R. Latta has been ill with a severe attack of tonsillitis.

Mr. and Mrs. T. M. Watkins, Mr. and Mrs. T. B. Watkins were Sunday guests of Mr. and Mrs. W. H. Finch near Ruthville, Tenn.



Fulton Advertiser

R. S. WILLIAMS
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ANNOUNCEMENTS
POLITICAL

The Advertiser is authorized to announce that John B. Evans, Sr., of Hickman County, is a candidate for the office of State Senator from the First District, composed of Graves, Fulton and Hickman Counties, subject to the action of the Democratic party.

For Representative

The Advertiser is authorized to announce that Lon Adams of Fulton county is a candidate for the office of Representative from the First District, composed of Hickman and Fulton Counties, subject to the action of the Democratic primary.

A MESSAGE FROM

MR. L. A. DOWNS

The economic heart of the United States is comprised in the fourteen Midwestern and Southern states in which the Illinois Central System operates, according to L. A. Downs, president of that railroad.

The fourteen Illinois Central System states are especially rich in raw materials. Mr. Downs points out. They produce a third of the country's cotton, three-fifths of its grain, one-third of its tobacco, nearly all its sugar cane, one-half of its livestock, three-fourths of its lumber, one-third of its coal and seven-tenths of its iron ore.

Nor is manufacturing neglected. These fourteen states, with their population of 38,500,000, have 56,900 industrial plants producing annually an output valued at \$18,300,000,000.

"Serving this great empire day in and day out—hauling its freight, carrying its passengers, contributing to its upbuilding—is the task to which the Illinois Central System is committed," concludes Mr. Downs.

BIG QUESTION IS
TO BE SETTLED
WHEN PIGUES MEET

Is Left Ham Better Than The Right, And Why?

Harris Grove, Ky., June 1.—Is the left ham better than the right ham? Farmers, grocers, hotel managements and ham connoisseurs the world over are to have their answer. Rev. R. H. Pigue, superannuated Methodist minister of Harris Grove, is determined to have a showdown. Among other things he has laid away for the annual Pigue reunion is a right and a left ham.

"Now we have a chance to test that right and left ham business," he writes his son, Bill, of the Pittsburgh office of the Gulf Publishing company. "I have both for the reunion. Being personally acquainted with all kinds of hogs—game hogs, road hogs, ground hogs, wart hogs and just plain hogs—I take the position that there is nothing to it. A ham is a ham, whether it be right or left, and everything depends upon the way the hog has been reared and the manner in which the ham is cured. If the hog is permitted to live as an upright hog should live, if he is fattened on corn, is killed in the proper season, and the ham is allowed to cure itself in the sweet aroma of hickory smoke, then and only then, you have a creation that will make young men see visions and old men dream dreams."

But Bill takes issue with his Dad. He cites the fact that down at Fort Worth, Texas, a roadside inn has made itself famous by serving only left ham sandwiches; that the chefs of some of the nation's finest hotels now look upon right hams with the same disdain they hold for home-cured salt pork. Right hams, he says, have given way in the presence of left hams as turnip greens have bowed to spinach, and are as bucolic as corned beef, as passe in smart circles as dunking corn pone into pot-likker—just a degree above garlic as seasoning and as abetida as a remedy for everything from itchy babies to stinking feet.

"Science has proven," says Bill, "that certain personal habits of the hog, extending over many hog generations, have militated against the right ham in favor of the left. When the hog's right side itches, he scratches it vigorously with his right foot. This causes the right ham to become muscular, and relatively tough and sinewy. On the other side, as it were, it is different. When the hog's left side itches, he meanders over to a smooth stump or post, and, lifting all his weight off his left foot, carefully massages his left side, his left leg dangling

gracefully in the air. Naturally, with such deferential treatment, the left ham is kept free of coarse tendons and is by many degrees tenderer than the right ham."

"All right," the preacher reports. "We shall see what we shall see."

The test will be made on July 13, 14 and 15, when the eight sons of the minister, along with their families, will swoop down on the old home-stand. That they know food and how to handle it is proven by the disappearance, at a recent reunion, of 74 frying size chickens, 5 baked hens, two 32-lb. hams, gallons of sorghum molasses, and southern biscuits beyond computation. Of the immediate family of sons, daughters-in-law, grandchildren and great grandchildren, there are 25 at last accounts, while the uncles, aunts, cousins and other Pignes and near-Pignes run the total up close to a hundred—and all of them are on hand at least one day, with the immediate family requiring three full days to completely clean out the family larder. If the relatives on the maternal side are added, the total kinfolks exceeds 200. It is a boast of the Pignes that there are few cities or towns in the south where they are not sure of finding a family bed and breakfast.

This year's reunion is the tenth annual gathering. The first was in 1922, when the eight boys served as pall-bearers at the funeral of their mother, who died in Fulton, Ky. Immediately following the burial of the mother, the boys agreed to meet at the old home each year so long as their father might live. So far they have made good, although their homes are widely scattered.

The eight sons are: Marvin, New Orleans; Will, Pittsburgh; Whitten, St. Louis; Munsey, Nashville; Bob, Memphis; Richard, Jr., Nashville; Paul, Houston, Texas; and Syd, Murfreesboro, Tenn. Six of the eight are newspapermen.

Herschel and Bertis Pigue, of Fulton, are nephews of the retired minister, and will spend a day at the reunion.

JUST LIKE HOME FOOD

Smith's Cafe is in reality a home-like restaurant because it has been trying to overcome the prevalent idea that restaurants can't serve food like you get at home.

Scores of patrons will testify that there is no difference between our meals and the meals they get at home. That's the reason they eat here so regularly.

Years spent in catering to the appetites of particular people make it possible for us to serve wholesome, tasty meals.

The next time you feel like eating away from home, bring your family here.

SMITH'S CAFE
Albert Smith, Prop.

Advertis-
ing a Sale!

YOU don't leave your rig in the middle of the road and go to a fence-post to read a sale bill do you? Then don't expect the other fellow to do it.

Put an ad in this paper, then, regardless of the weather, the fellow you want to reach reads your announcements while seated at his fireside.

If he is a prospective buyer you'll have him at your side. One extra buyer often pays the entire expense of the ad, and it's a poor ad that won't pull that buyer.

An ad in this paper reaches the people you are after.

Bills may be a necessity, but the ad is the thing that does the business.

Don't think of having a special sale without using advertising space in this paper.

One Extra Buyer
at a sale often pays the
entire expense of the ad.
Get That Buyer

The Railroad of
a Great Empire

A Message from
L. A. Downs,
President,
Illinois Central System.



Dependable for 80 Years

The Illinois Central System is producer of transportation service for a great inland empire, the economic heart of the United States.

Fourteen states with a population of 38,500,000 and with 56,900 industrial plants having an output of \$18,300,000,000 a year constitute this empire.

This empire produces one-third of the cotton, three-fifths of the grain, one-third of the tobacco, nearly all the sugar cane, one-half of the livestock, three-tenths of the lumber, one-third of the coal and seven-tenths of the iron ore that are produced in the country.

Serving this great empire day in and day out—hauling its freight, carrying its passengers, contributing to its upbuilding—is the task to which the Illinois Central System is committed.

Constructive criticism and suggestions are invited.

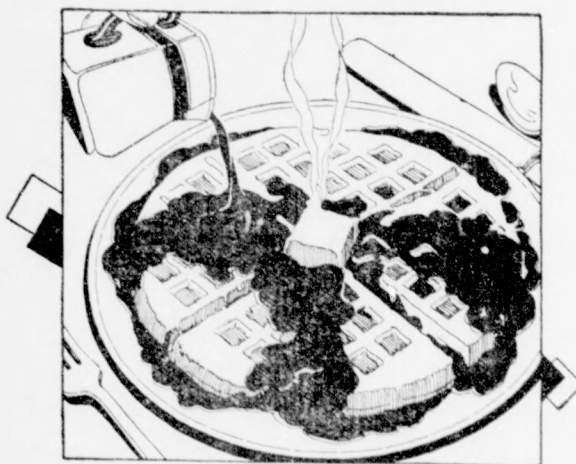
L. A. Downs

Chicago, June 1, 1931.

THE ILLINOIS CENTRAL SYSTEM

This is the first of a series of sketches descriptive of this railroad. Others will follow, telling about its properties, its owners, its personnel and its patrons.

Better Breakfasts



BREAKFAST is your first taste of the day. If it tastes good, the rest of the day is likely to be a success. But if you start off dissatisfied, the day may be a disappointment. And it's so easy, after all, to put a little thought on breakfast, and serve at least one new dish instead of the monotonous "same old thing." Here's a suggested menu for a breakfast appropriate to this season.

Whole Strawberries
with Powdered Sugar
Ready to Eat Cereal
Cornmeal Waffles with Syrup
Hot Beverage

The different dish in this breakfast is the cornmeal waffles with syrup, and here's the way to make them. Beat four egg yolks until thick and yellow. Add enough water to the contents of one 6-ounce can of evaporated milk to

make one and a half cups, then add to egg yolks. Add one cup of sifted flour, four teaspoons baking powder and one-half teaspoon salt. Add one cup cornmeal and then eight tablespoons melted butter, and fold in the stiffly beaten egg whites. Bake as usual and serve with syrup. This makes seven or eight waffles.

Keep Your Coffee Fresh

Whether your hot beverage is coffee or one of the products without caffeine which still give the coffee taste, be sure to buy one of the kinds that come packed in vacuum cans. That assures its perfect freshness until you open it, and putting it into a screw-top rubber gasket mason jar, and keeping the top screwed on tight will preserve its fragrance and aroma satisfactorily until it is used up.



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

Hand us a dollar bill and get your name on the Advertiser list as a regular subscriber.

BAYER ASPIRIN

is always SAFE

Demand this
package



Beware of Imitations

GENUINE Bayer Aspirin, the kind doctors prescribe and millions of users have proven safe for more than thirty years, can easily be identified by the name Bayer and the word genuine as above.

* Genuine Bayer Aspirin is safe and sure; always the same. It has the unqualified endorsement of physicians and druggists everywhere. It doesn't depress the heart. No harmful after-effects follow its use.

Bayer Aspirin is the universal antidote for pains of all kinds.

Headaches Neuritis
Colds Neuralgia
Sore Throat Lumbago
Rheumatism Toothache

Aspirin is the trade-mark of Bayer manufacture of monoacetic acid ester of salicylic acid.

Guiding Your
Children

Bad habits lead children astray. Good habits guide them safely into the path of character, uprightness and independence.

You can start them right by teaching them to save money. Set them an example by saving yourself. Make them admire thrift.

Once started, the saving habit helps to form other good habits. It provides experience for them in handling their own funds.

This start in the right direction is but a simple step. Bring children to the bank when you start them to school.



Make This Bank Your Best Servant
Open an Account with Us Today—NOW!

The Farmers Bank

FULTON, KY.

Telephone 794
For Job Printing

factories, homes, farms

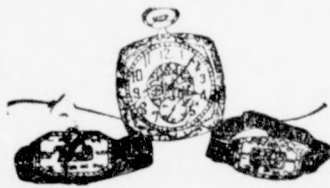
Small users command the same efficient power supply as large users when they are served by a widespread transmission system. The small factory and the household have access to power produced efficiently in large electric generating plants, and distributed widely over the countryside by far-flung transmission lines. Today the same efficient power supply is being extended to the farms in ever-increasing numbers.

KENTUCKY UTILITIES COMPANY

Incorporated



Sam C. DeMyer & Son Jewelers



I. C. R. R. INSPECTORS.
Repair Work a Specialty.

Beautiful line of High-grade Watches at low prices.
224 Lake Street, Fulton, Ky.

A \$2 Dinner for 6



HARD times are diminishing but a wholesome dinner that costs only two dollars and will serve six people is still a welcome item in the average family budget. Here are the menu and recipes for such a dinner.

Braised Veal with Vegetables \$1.00
Hominy Sauté 20¢
Bread and Butter 11¢
Lettuce and Cucumber Salad 20¢
Hot Prune Shortcake 43¢
Demi-tasse 5¢

Braised Veal with Vegetables: Cut two pounds of veal (leg) in chunks and brown in hot fat, then remove. Add three-fourths pound little whole white onions to fat, and brown. Then add the drained contents of an 11-ounce can stringless beans, and also brown. Add the contents of a No. 2 can of tomatoes and the bean

liquor, season with salt and pepper, put the meat back on top, cover, and simmer until very tender—about one hour and a quarter.

Hominy Sauté: Add the drained contents of a No. 2 can of hominy and one-half a green pepper, diced, to three tablespoons butter in a skillet, season with salt and pepper, and sauté until a golden brown.

Hot Prune Shortcake: Cut one sponge cake in six servings, split in halves and toast. Remove the pits from the prunes in a No. 2 can, return to the prune syrup, add one-fourth cup sugar, and cook five minutes. Cool slightly. Put halves of toasted cake together with the hot prune mixture between and on top, put a dab of whipped cream on top and serve.

Phone 794
When you want High-grade
PRINTING

POULTRY

RAISING GEESE IS NOT LABORIOUS

Marshy Land With Vigorous Growth of Grass Needed.

Geese may be successfully raised in almost any locality where they can have a plentiful supply of green food. The conditions required are very different from those of ducks. Geese are usually raised in comparatively small flocks. The fact that geese require very much more room than ducks has kept the business in the hands of farmers who go into it in a moderate way. There are many farms which have fields not suitable for poultry or cultivation, on account of springs or streams, but which make good pasture for geese, and, if such fields are used for geese, they can be made to return a good profit.

Somewhat low, springy or marshy land may be used to good advantage, if some part is comparatively very high and dry. Geese may be pastured at the rate of 60 to the acre on marshy land where there is a growth of grass vigorous enough to provide a plentiful supply of green food and sufficient depth of water in pools to permit them to swim about. It is never advisable to allow a large number of geese their freedom over an entire farm. A few geese will not prove objectionable, but if a large number is allowed to roam at will over pasture lands, cattle will not care to graze in the same field.

Geese do not require a great deal of attention; after the young are two weeks or so old, they are able to care for themselves largely, if a good range is given. The food is largely grass, although insects and other low forms of animal life are eaten and essential. The most common breeds are Toulouse, African, Embden, Chinese, Canada (or wild) and Egyptian.

Chicks Should Be Out of Doors in Sunlight

If practical, chicks should be out of doors in direct sunlight by the time they are ten days to two weeks old. The direct sunlight prevents leg weakness or rickets. Also it is easier to train the chicks to find their way back to the brooder house from the range during the first one or two weeks. When chicks are to be confined the windows should be opened on nice days so as to allow the direct sunlight to reach them.

A roll of fine mesh wire may be used to fence in a small area outside the door of the brooder house. This area may be enlarged as the chicks become older and can find their way back to the building. At the end of three weeks the chicks may be allowed access to the whole range.

It is usually necessary to provide a sloping runway in front of the exit door so that the chicks can easily leave or enter the house. Sod or dirt piled in front of the chick door is very satisfactory.

Farm Poultry Keeper Has Many Advantages

The farm poultry keeper has every advantage over the commercial egg farmer because he gets his feed at the lowest prices by raising it himself. He can care for his hens at the lowest cost for time. On many farms the labor of caring for flocks of from 150 to 500 hens need not be counted at all as feeding them is incidental to the regular feeding that must be done on every farm. Farm flocks can feed themselves from hoppers which are filled once a week or once in two weeks with mash. Throwing in grain for the hens is a matter of minutes.

The advent of the hatchery was the beginning of a new era in farm poultry keeping, because it gave farmers an opportunity to buy, at a low rate, enough chicks to stock their farms to capacity. During the first years of the hatchery business buying baby chicks was uncertain, but since hatcherymen have organized and insisted on certification of the hens from which they get eggs, it is quite safe to buy baby chicks from any member of the association and feel assured that the pullets will be good layers.

Brooder House Light

The Ohio experiment station has reported very satisfactory results from using dim lights in brooder houses. They state that a 16 to 25-watt lamp is sufficient for a brooder house accommodating from 300 to 500 chicks. This amount of light could be furnished by using a kerosene lantern where electric lights are not available. The use of the light allows the chicks to move around more freely during the night. There will be some consumption of feed and water.

Grass for Goslings

Fresh, tender grass is a good feed for goslings for the first two days. This can be followed with a mash of one part corn meal and two parts of wheat middlings five times a day. Another good mash consists of equal parts of corn meal, bran, middlings and rolled oats moistened with skim milk. Goslings are naturally grass eaters, rather than grain eaters, so a fresh green pasture and plenty of shade are essential in keeping them healthy.

FIRST HAS NO CHANCE

A party of travelers were relating their experiences on sea and land. Only one man of the crowd sat silent in his corner. Presently some one addressed him.

"Have you traveled much, sir?"

"A little," was the meek reply. "I've been round the world seven times."

"Then you must have been through some exciting adventures. Perhaps you would tell us about some of them."

"Well," said the stranger, "probably my most remarkable experience was during my last voyage. At one time we found the heat so terrible that we used to take turns to go down into the stokehold to get cooled."

"Then everybody decided it was time to go to bed."

Divided Authority

"Who is really the boss in your house?" inquired the friend.

"Well, of course, Maggie assumes command of the children, the servants, the dog, the cat and the canary. But I can say pretty much what I please to the goldfish."

ENTOMOLOGIST SHOCKED



"The great entomologist was terribly shocked today."

"How was that?"

"He was out after butterflies and somebody asked him if he was the dog catcher and used the little net to catch puppies with."

Revelations

If people always spoke the truth it wouldn't make us gladder. The world would wiser be, in sooth, but likewise vastly sadder.

Dignity and Cash

"Those wheelbarrow and long-whisker election bets are very foolish."

"Yes," answered Mrs. Torkins with a sigh. "They are foolish, but they're a great deal less expensive than the kind Charley makes." — Washington Star.

Taking Her at Her Word

Tom—She said if any man kissed her without warning, she would scream for her father.

Jerry—What did you do?

Tom—I warned her.

EASY RUNABOUT



"Jack says he has a dandy little runabout."

"Yea, it'll run about two miles and then quit."

Rest in Pieces

Here lies what's left of Adolph McPharty. He bumped a mule with his midgut car.

Too Much Suspense

"So you have persuaded your husband to quit playing the races?"

"Yes," answered young Mrs. Torkins. "I got tired of never knowing whether I was going to have a fur coat or a gingham dress." — Washington Star.

Exhausted Her Interest

Her Husband—But why should we move? You were perfectly delighted with this neighborhood when we came here a year ago.

Mrs. Chatterton—I know I was, but I'm tired of talking about the same old neighbors for a whole year.

Set and Hatch It

Two small boys were out hunting in the woods and one of them picked up a chestnut burr.

"Tommy," he called excitedly, "come here quick! I've found a porcupine's egg!" — Charleston News.

Sure of His Wages

"I want a very careful chauffeur—one who doesn't take the slightest risks," warned the would-be employer.

"I'm your man, sir," answered the applicant. "Can I have my salary in advance?"

No Danger

"A fortune teller said I should go to prison for embezzling money in trust to me."

"Don't believe it. Who would in trust money to you?"



Be In the Swim

HAVE MONEY!

"Come on in, the water's fine," is what any man who has money will say to you if you ask him how it feels to be "swimming" in money.

But if you have no money you must make a pool of your own.

Just start a little stream of money running regularly into our bank each time you get your pay and sooner than you think you too, will be "in the swim."

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PRINTING

The Name in Her Mirror

By RUBY DOUGLAS

DORIS GRAHAM had returned to spend the summer at the quiet, cliff-built summer resort where she had been so carefree and happy five years before.

"But isn't it a stupid place to live in for three months?" asked her chum in the office.

"It wouldn't suit you," admitted Doris.

"And that dreadful trip every day" lamented the other girl.

Doris was not to be discouraged. She wanted to get away from the city, wanted to sleep in the country, wake up in the country, have her Sundays and Saturday afternoons in the open.

And so she had established herself in the plain, old country boarding house that she had lived in when her mother was with her and life looked rosy and merry.

Now, she was tired, a trifle discouraged at the lack of variety in her life. There was a vacancy she could not quite analyze, but she ascribed it to the fact that she could not get accustomed to living without her dear mother.

On her first free Saturday afternoon, she wandered about the old village streets, stopping here and there to linger under a familiar tree, stooping to gather a wayside blossom.

"I'll just go down to the post office to wait for the distribution of the late mail," she said to herself, as she neared the little group of shops of which one was the post office.

It was as she was entering the post office five years ago that she had first seen Archie Olmstead. The thought now quickened her breath, sent that forlorn hurt straight to her heart.

What had become of him? Why had she never heard from him?

How many times she had asked herself that question only to find herself unanswered.

She found a letter for her from the girl in the office who, secretly, would have enjoyed being with Doris, but who hesitated to invite herself.

Doris, thrilled at receiving a letter from the hands of the same postmaster who had stood behind the window thumbing the letters five years before, stood beside the scratched and disfigured wall to read it.

As some one pushed against her, she moved. She bumped her head, ever so slightly, against the corner of the glass-faced wall cabinet that held unclaimed letters.

For a moment she stared at the envelopes posted inside. Suddenly, she stared. There was her own name—Doris Graham.

Hastily, she sought the postmaster and told him that there was a letter in the case that was addressed to her. Together, they got it and Doris, fearing, somehow, to read it in the midst of so many eyes as were upon her at this mail hour in the village, put it in her bag.

When she was alone she opened the envelope. It was a letter from Archie. In it he told her this was the third one he had written and if he received no answer this time he would decide that she had amused herself for a summer by making him fall in love with her.

If she wrote one letter over that week end to Archie, she wrote a dozen. None suited her. She could not seem to find words in which to tell him all that had been in her thoughts of him, since they had met. She wondered where he was. Could this address be the right one?

On Monday at the office she tried again, this time on her typewriter. It was a stupid letter. She destroyed it. It was still light when she arrived in the country these June nights and she decided that she would be able to pen a short note to Archie if she used the post office pen and ink on the old shelf desk where they had written each other so many tender notes in other days. With a piece of paper in her bag, she went to the village and wrote to Archie. As she stood looking at the much-used blotter on the shelf, her hand open with its mirrored back, a familiar scrawl was reflected in it.

She held the mirror over the blotted name. Yes—it was his name in his handwriting. Her heart thumped madly. He must be here—in this very town—now. The name had been written that day.

Posting the letter she had written, she hurried back to the boarding house.

When the motherly old landlady came forward, she saw that they had met on the walk leading through the arch of maples. She had remembered their early romance. She was gratified at its renewal.

It took the whole evening to explain the strange tricks fate had played them during the years of their separation. But the faith of each of them was unshaken and Doris found herself later comparing the great happiness of her present summer with the shallow, frivolous gaiety of that holiday five years ago.

"And I knew all the time," Doris heard from her chum at the office, "that there must be some good reason for your craving for that stupid summer resort—some other reason than the country air."

Another way to make your wife suffer is to mutter over a letter and then thrust it in your pocket without comment.—Exchange.

THE FINISHING TOUCH

"I am sending you some manuscripts," wrote a young and ambitious authoress. "I also inclose a letter of introduction from my clergyman, one from my Sunday-school teacher, and a paragraph from our local paper, announcing my adoption of a literary career. Is there anything else I can send you to interest you in my writings?"

"Dear Madam," wrote the editor in reply. "You need send me but one more thing—a good short story!"—Montreal Star.

How Does She Do It?

Mr. Goodthing—Here's your two bucks for a palm reading. Go to it.

Madam Zizzi—Look at me. You should always follow the advice of thin, dark ladies. You have a trusting and credulous nature. You have recently parted needlessly with a small sum of money and will soon be persuaded to give up more. But don't regret it. It will be put to a good use.

She Wanted to Know

"John," said Mrs. Dunbell, "I didn't know they had electric refrigeration in the banks?"

"They don't; where did you get that crazy idea?" he demanded.

"Well, then, how do they get those frozen assets that banker was talking to you about?" she asked.

No Necker

Mae—So your date last night was a flat tire, eh?

Faye—Say, that boy might just as well have lost both his arms in the war as far as any free use he makes of them is concerned.

Practice Makes Perfect

Mrs. Newlyrich (to hubby)—Now be careful, George, at Gottrocks' dinner tonight. Don't eat with your knife. George—Don't worry, Amanda, I've got my knife for 30 years and never cut myself.

WAS DOMESTICATED



"She's quite domesticated. I hear. Knows how to cook and bake and everything."

"Nothing of the sort. Why, she couldn't even cause a traffic jam."

Playing the Game

The game of politics may end in just a woeeful wreck. If you should mark the cards, O friend, Or try to stack the deck!

A Question for Experts

The Lumber Baron—Going to boost the price of coal next season? The Coal Magnate—I can't say just now. Our statistician is in consultation with our chief psychologist to decide just how much the public can stand.

Politics and Society

"Do you enjoy society?" "No," answered Senator Sorghum. "Politics gives you a chance for a good fight. Society is liable to give you merely a chance for a family quarrel."—Washington Star.

Running the Flivver

"A woman now refuses to take a back seat." "My wife doesn't do so," said Mr. Chuggins. "She takes a back seat with extreme equanimity and proceeds to drive from it."

ABSENT MINDED



"Jack is awfully absent minded." "How so?" "He scratched his wife and kissed a match the other night."

Silent Partnership

There are many bridegrooms who in marriage quickly sour. Tant as 'the B in hour.

Good Defense

"Walter, Walter! There are burglars in the house. They're down in the pantry eating up my pies." "Well, what do we care, so long as they don't die in the house?"

HICKMAN-FULTON BUS SCHEDULE

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FULTON

AT SMITH'S CAFE

7:00 A. M.

8:45 A. M.

2:15 P. M.

5:00 P. M.

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HICKMAN

AT CALLS CAFE

7:50 A. M.

10:30 A. M.

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Ever Meet A Pumpkin?

YOU may still occasionally meet a whole pumpkin in really rural districts, according to Dr. William A. Taylor, Chief of the U. S. Bureau of Plant Industry, but they are rapidly disappearing from the fresh vegetable markets, only to make their reappearance on grocers' shelves in cans.

There are several good reasons for this. The size of a whole pumpkin makes its use impractical for any one who has not a large family or is not going to enter a pie eating contest. Few housewives plan nowadays to make six pies at once. And then canned pumpkin is delicious and saves a whole lot of labor and time in the kitchen. Everyone knows how to make an ordinary pie with canned pumpkin, but

here is an elaborate one which fairly

Makes Your Mouth Water

Pumpkin Pie with Honey Pecan Garnish: Add one-half teaspoon salt, three-fourths teaspoon ginger and one-half teaspoon cinnamon to two-thirds cup sugar. Add to one and one-eighth cups canned pumpkin. Add two slightly beaten eggs and one cup milk. Pour into pie tin lined with pastry and bake, having oven hot at first (450° for 15 minutes), then lower (325° for 30 minutes), or until set. Serve with unsweetened whipped cream dropped by spoonfuls over the top. Four honey in little drops over the cream, and sprinkle the whole with pecan meats.

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are read by the people because it gives them news of absorbing interest. People no longer go looking about for things they want—they go to their newspaper for information as to where such things may be found. This method saves time and trouble. If you want to bring your wares to the attention of this community, our advertising columns

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DAIRY FACTS

DAIRY SIRES ARE SOLD TOO QUICK

Bulls Should Get a Chance to Prove Merit.

"If a dairy herd sire is worth putting at the head of a herd, he is worth keeping until the effect of his breeding is known," says C. A. Smith, extension dairyman for the Colorado Agricultural college.

"In most cases herd sires are disposed of before their true worth is known," Smith adds. "Many a good bull has gone to the butcher too soon, because he was mean or the dairyman had a large number of his daughters in the herd and needed some 'new blood.'"

Dairymen with large herds can afford to have more than one herd sire, but those with small herds can exchange bulls with the neighbors or form bull circles. It is suggested. Such an arrangement would eliminate the necessity of purchasing a new sire every two years, and would keep many good bulls in service much longer.

Dairy bulls should be kept in a bull paddock at all times. It is advised. The meanest of aged bulls can be handled with safety in a well constructed paddock.

Practically all of the herd sires in use on herds owned by members of the Colorado dairy-herd-improvement associations are pure breeds of good type and breeding, and in most cases were purchased to improve the production and type of the herds. Such good herd sires should be given full opportunities to show their merits, Smith concludes.

Watch Cream Separator During Winter Months

With prospects of high prices for butterfat, the saving qualities of a good separator will be worth more during the winter months. Close skimming is always profitable but becomes unusually important with a close margin in many sections between cost of feed and the price of fat. One of the important services rendered by testers of herd improvement associations is the monthly test on cream separators owned by members. Those who do not belong to testing associations are reminded that most creameries will gladly co-operate in making such a test for their patrons.

Unfortunately on many farms least attention is given to the care of the separator during the winter months when butterfat is at the highest price. It has been found that the loss in skimming may be three times greater where the separator is not washed between each milking, yet during cold weather many make a practice of washing only every other day. Minimum losses and more regular tests are assured where the milk is separated before it becomes cold.

Means of Curing Habit of Self-Sucking by Cow

A cow that sucks her own milk is as great a nuisance as the hen that eats her own eggs—and equally unprofitable. The vice is not common. One method of stopping the practice is to put a bull ring in the cow's nose and two or three links of chain on the ring. When the cow attempts to suck herself, the chain interferes with catching the teat. Another method is to put a bit in the mouth and attach it with a strap over the head. An improvement suggested on this is to make a bit of quarter-inch pipe and drill small holes in it. When the cow attempts to suck she will draw air through the bit and soon quit. The bit does not interfere with eating or drinking.

Dairy Notes

The per capita consumption of milk in the United States in 1917 was 830 pounds and in 1927 it was 1,032 pounds.

It is only when one realizes that properly cured soy bean hay is the equal of clover for feeding that the extra trouble it requires seems worthwhile.

Low grade cream and milk is costing the dairy industry of this country about \$40,000,000 a year. Sour and off-flavor products cause much of this loss which is borne by the farmer.

Red clover, a valuable legume, does well in many places, north and south. The legumes are milk producing feeds, and are economical. They are necessary for the most profitable production of milk.

Giving the dairy cow a good start by proper feeding throughout her dry period is a sure way to help her freshen in a desirable condition.

Foam fed to calves on skimmed milk does not affect their growth or physical condition in any way, tests performed at South Dakota State college indicate.

After studying the effect of dicalcium phosphate on 29 cows over a period of nearly six years, the Ohio experiment station concludes that it has no marked beneficial effect.

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Community Building

Benefit to Community

In Attractive Roadway

Beautiful and attractive roadways add immeasurably to the desirability of a locality of homes. Grover O'Neill, chairman of the roadside committee of the Long Island Chamber of Commerce, told the members of the chamber at their annual meeting.

The commercialization of our arterial highways, it was pointed out, will defeat our major objective by slowing up traffic and making our entire residential environment unattractive. "There should be," he explained, "a concentration of our business activity to established business centers, or those places which a comprehensive plan indicates to be in the public interest. In the business areas themselves, we should endeavor to make these as attractive as possible. Unless we are prepared to discipline ourselves, as a community, in order to achieve our greatest goal, our growth will be seriously retarded and our communities will not be tied in to the metropolitan development, but will remain isolated and local."

"To obtain roadside attractiveness we must secure the co-operation of the property owner and in this we are confronted with the character of the owner as to whether he will co-operate for the improvement of his community or remain entirely selfish. We must also arouse public opinion in favor of roadside attractiveness to the point of action. Suitable legislation should also be obtained to bring the state and county into a position to do their full share toward creating and maintaining roadside attractiveness."

City and Rural Peoples

Being Drawn Together

Largely imaginary differences between urban and rural populations at times have constituted a serious obstacle to needed legislation. But forces that have been at work in the last decade or two ought eventually to mean the total disappearance of the antagonistic points of view. Certainly, in many respects, the differences between the two groups have gone. Facts revealed by the census and obtainable from other sources point to the changes that have occurred.

For example, an official of the United States office of education points to the rapid extension of school facilities which have given thousands of rural communities advantages in this respect equivalent to those of the cities. Much remains to be done, of course in this field. But there are numerous additional factors in the situation. They include the influence of good roads, the motor car and frequent travel, the growth in circulation of newspapers, books and magazines, the wide reach of the motion picture and, especially, of the radio.

The combined influence of those developments is certain to contribute to better understanding as well as a disappearance of superficial differences. Regional planning is a notable outcome of new recognition of mutual interest.—Kansas City Star.

Pays to Build Well

The benefits of quality building are reflected in every operation on a house. The workmen prefer to work with good materials and will naturally take more interest and more care in their work, the net result of which is a better job. The finance companies today recognize that a safe loan can not be made on a house which is not well built and have become much more circumspect and exacting in their requirements. Formerly they were satisfied with a few casual inspections to insure that the house was on the right lot and of the right dimensions, that no restrictions were violated, and that it was brick veneer or stucco or whatever was called for.

Tax Imposed by Fire

Fire losses and the cost of fire insurance levy a \$10 indirect tax on every man, woman and child each year, statistics for the Holland Institute of Thermology estimate. The annual per capita fire loss is \$5, and the cost of fire protection is about equal. The figures were developed as part of the research work in national fire prevention week.

Let Specialists Guide

When you build it is always well to consult with an architect, a competent builder and a reliable building material dealer before the design is finally selected and the contract entered into. Through education and practical experience these specialists have learned many things about home building.

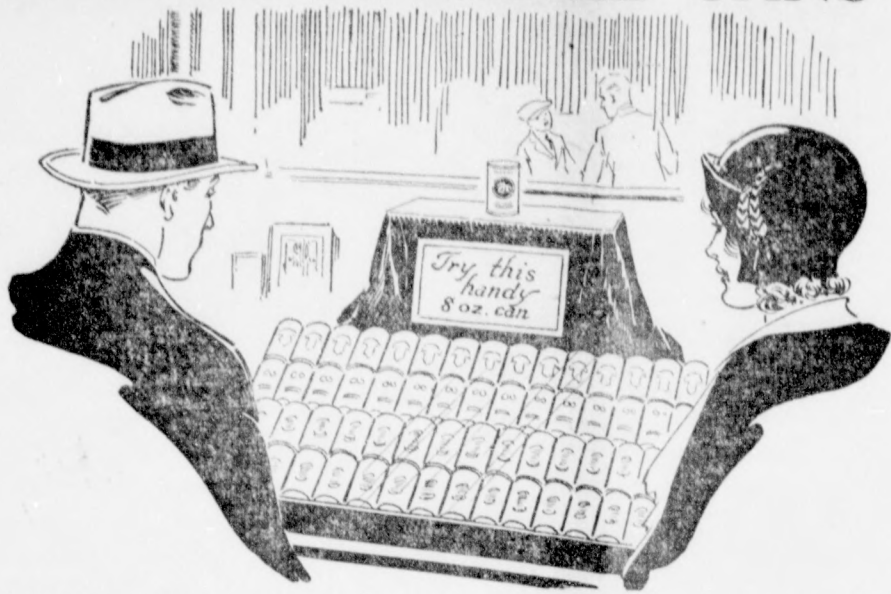
Public Play Areas

The Playground and Recreation association was organized in 1906 by Theodore Roosevelt, Luther Halsey Gulick, Jacob Rius, Jane Addams and others. At that time only 41 cities had public play areas under leadership. The number has now increased to about 900 cities and towns.

Guaranteed House Here

The guaranteed house is here. Many builders of homes in all price classes are giving guarantees against defects for reasonable periods. The general belief is that in a short time only the guaranteed house will be in demand.

FOODS IN SMALL CANS



A RECENT survey revealed the fact that an amazing number of different products are now processed and put up in those convenient 8-ounce cans which contain just enough to content two people, or the contents of which can even be consumed by one hungry person alone.

These small individual cans have proved a boon to the cities where storage space is at a premium. When one realizes that 57 per cent. of our population now lives in cities, as compared with 40 per cent. in 1900, one understands the reason for their popularity.

The season of summer bachelors is fast approaching. For the sake of these bachelor maids and couples without children, nearly a hundred different packs of fruits and vegetables are now put up in these small cans.

Here's the List

The fruits include apple sauce, apricots (plain and peeled), blackberries (including a fancy grade), cherries (Royal Anne, black ring, red pitted and black), cranberry sauce, figs (including a California variety), fruit cocktail, fruits for salad, fruit salad, grapefruit, grapes (seedless), loganberries (including a fancy pack), olives (ripe), peaches (diced, halves

and sliced), pears (Bartlett and dried), pineapple (crushed, tidbits and juice), plums (green sage), prunes (fancy purple, fresh Oregon and stewed), raspberries (red and black, including a fancy red pack), rhubarb and strawberries (including a fancy pack).

The vegetables are artichoke hearts, asparagus (cut tips, dainty salad points, large tips, mammoth tips, medium tips, natural green cuts and small tips), beans (cut, refuted, cut stringless, cut wax, green lima, lima, medium green lima, New England style, oven baked and sliced), beets (diced and sliced), Brussels sprouts, carrots (diced), carrots and peas, corn (Country Gentleman, fancy Crosby, golden bantam, golden bantam crushed, golden cream, kernalettes, popping white and whole grain), kraut, mushrooms, peas (garden, run of garden, sweet garden and sweet wrinkled), sauerkraut, spinach, succotash (golden bantam corn, white corn and with green limas), tomatoes (plain and sauce), turnips (diced), vegetables (mixed and for salad) and vegetable surprise.

Other products are brown bread, mackerel, molasses (Barbados), spaghetti (plain and prepared) and shrimp. There are probably

several more which were missed in the survey, but many good recipes have been evolved from the above.

Some Fruit Recipes

Here are some fruit recipes, for instance, which are easy to prepare and will serve from two to four.

Raspberry Cream: Soak two teaspoons gelatin in two tablespoons cold water five minutes. Bring the contents of an 8-ounce can of raspberries, three tablespoons sugar and two tablespoons lemon juice to boiling; pour over gelatin and stir until dissolved. Cool. When about to jelly, fold in one-half cup heavy cream. A can of the new beating cream which has just been put on the market can be used if you have no refrigerating facilities.

Blackberry Cobbler: Heat the contents of one 8-ounce can of blackberries to boiling; add one tablespoon of flour mixed with one teaspoon of sugar, and cook till slightly thick. Add one teaspoon of lemon juice and one teaspoon of butter and pour into a buttered baking dish. Cut rich baking powder biscuit dough in tiny rounds and lay over the top. Bake in a hot oven, 450°, for fifteen minutes.



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Peas Save Expense



PEAS are one of the most popular of vegetables, and they are now available everywhere all year around in cans. They are not only popular, but inexpensive. Here is a dish of meat and peas, for instance, which will serve four people and which can be had most anywhere at a cost of less than fifty cents.

Frankfurters with Parsley Peas: Heat the contents of an 11-ounce can of peas for about three minutes, drain, add one tablespoon butter, and season with salt and pepper to taste. Pour into a shallow baking dish. Grill or fry eight frankfurters (one pound), and place on top of the peas like the spokes of a wheel. Sprinkle with two tablespoons parsley, and reheat in the oven a few minutes. And here is a dish of peas alone which will serve four people at a cost of not more than twelve cents.

Pea Salads
Don't forget, too, that canned peas are excellent in salads and all ready to combine with the other ingredients. Try this:
Potato and Pea Salad: Marinate the peas from a No. 2 can and two cups diced boiled potatoes in French dressing thoroughly. Add one-half cup diced pickled beets and one tablespoon chopped onion, and moisten with mayonnaise. Serve in lettuce nests. Serves eight.

Uncle Sam Recommends



HOW much does your weekly market basket cost? A market basket providing adequate food for five persons for one week need cost only \$6.55, according to a recent estimate issued by the U. S. Department of Agriculture, the Bureau of Home Economics and the Woman's Division of the President's Emergency Committee for Employment. Prices for the weekly basket differ in different localities. Pittsburgh has the lowest prices—ready prepared, also save fuel.

Flour and cereal (1 1/2 pounds bread equals 1 pound cereal)	17-24 lbs.
Whole fresh milk	23-28 qts.
Canned unsweetened milk	23-28 tall cans
Potatoes	15-20 lbs.
Dried beans, peas, peanut butter	1-2 lbs.
Tomatoes, fresh or canned, or citrus fruit	6 lbs.
Other vegetables (including some of green or yellow color), and inexpensive fruits	15-18 lbs.
Fats, such as lard, salt, pork, bacon, margarine, butter, etc.	2 1/2 lbs.
Sugar and molasses	3 lbs.
Lean meat, fish, cheese, eggs (1 dozen eggs approximates 1 lb.)	5-7 lbs.
Eggs (for children)	8 each
Coffee	1 lb.
Tea	1/4 lb.

POULTRY

(By J. T. Watkins)

People passing by the Beadle building on Walnut street and looking through the windows would never think that room was the birthplace of upwards of 50,000 baby chicks. The two mammoth incubators have been dismantled and stored away until next season, and the manager, Mr. Drew, and wife have returned to their home at Hickory, Ky. While in the city managing the hatchery Mr. Drew and his wife made many friends, who hated to see them leave and all are hoping they will be back again next year.

This hatchery has been a boon to poultry raisers in this vicinity. They not only supplied standard bred chickens to hundreds of customers, but also bought and paid a cash bonus for all the hatching eggs they could secure from the breeders around Fulton.

There is some talk of having a number of flocks here tested for blood diseases and certifying the same flocks, so when the hatchery put out baby chicks next year they can advertise Certified and Blood-Tested Chicks. This is one of the best moves that could be made for the poultry of this and surrounding counties, and

I would advise everybody to have their flocks tested to at the first opportunity.

Another thing, how about coming in or writing me an order for one or more Standard-bred Cockerels from accredited flocks to improve your flock. If we can get enough breeders interested we will see if we can't get some above the average stock to place out in the county and surrounding territory that will improve your stock far above what it is now. Think this matter over.

We haven't heard anything definite about the Mayfield show, only that it will be held the first week in September. And for that matter we haven't heard anything definite about the Fulton County Fair. When we get any reliable dope on either we will give you all the details at once.

I heard Jim Stevenson was to be the Superintendent of the Poultry show this year. Lard was one of my assistants out there for three years and should know what to do.

Haven't heard anyone say they were willing to undertake the re-organization of the Fulton Poultry Association, yet. Someone should get busy and get this thing started again.

Little Fellow

Hewitt—Gruet is not a broad-minded man.
Jewett—Pretty small, I should say; he thinks the holes in doughnuts are the great open spaces.

Beelerton News

A Children's Day program will be rendered Sunday morning, June 7, at 11 o'clock, at Wesley church. The program is progressing nicely, under the supervision of Misses Sarah Emma Best, Evelyn Byrn and Marguerite Walker.

Mr. and Mrs. Robert Vance are spending the summer with her parents, Mr. and Mrs. M. D. Hardin, and other relatives. Mrs. A. W. Fite left for Murray Monday morning, to be with her son, Paul, who is seriously ill in the hospital. He has been ill for a week.

Miss Katherine Mobley and Mr. Harold White motored to Murray Sunday.

A large crowd attended the Children's Day program at Mt. Zion Sunday morning. The program was splendidly rendered and was enjoyed immensely by all.

Mr. and Mrs. Aaron Kirby had as their guest Sunday Rev. Joe C. Gardner and Mr. Jean Hicks.

Supt. and Mrs. J. D. Dixon and family spent Sunday with Mr. and Mrs. Aizie Phelps and family.

Mr. and Mrs. S. J. Walker and daughter, Marguerite, were guests last Sunday of Mr. and Mrs. Dick McAllister.

Mr. and Mrs. John Kirksey and little son spent Sunday with her parents, Rev. and Mrs. E. S. Hicks.

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

Use of Canned Foods Increases As New Standards Are Enforced

Public Said to Be Responding to More Rigid Restrictions by Increasing Its Purchases

By DR. P. B. DUNBAR
Assistant Chief, Food, Drug and Insecticide Administration,
Department of Agriculture

THREE decades ago—before the passage of the Federal Food and Drugs Act—when the housewife donned her poke bonnet and went to the store for, let us say, a can of tomatoes, she was entering into a deal that had some of the marks of the long chance. She asked for what she wanted and she put her money down in good faith. Maybe she got what she wanted—maybe she did not. I am afraid that I cannot say the whole canning trade in those days was notable for the quality of the foods it was putting out. And this sad state of affairs was not limited to tomatoes. There was at least a popular feeling that buying almost any kind of canned food, then, was an interesting diversion for people who also liked to try to beat the shell game at the county fair. In too many instances this feeling was well founded.

But, in 24 years' enforcement of the national pure food law, a change has come about. An amazing change for the better in the quality of canned foods on the American market. And the public, long-suffering, it is true, but highly appreciative of a good turn, has fallen to and bought more and more of these foods that come in cans. The Food and Drugs Act specifies that foods be unadulterated, wholesome, and honestly labeled. The canning industry as a whole has supported this law admirably. The law has helped the public. The law has encouraged ethical and profitable business.

Deficiency Corrected

There was a loophole, however. In the Food and Drugs Act in so far as canned foods are concerned. That loophole has now been plugged through the enactment of an amendment to the law, the so-called canners' bill. The President signed the bill that amended the pure food law July 8 last. And the canning industry itself was the power that put that bill through. The canners, not satisfied with existing standards for canned foods, fought for a bill that imposed more rigid restrictions upon themselves. It is not going to lighten the task of the Federal Food and Drug Administration to have to take up the burden imposed by this amendment. But that task will be carried on as effectively as personnel and working funds will permit.

New Measure Commended

I believe that enforcement of the canners' bill will do the consumer and honest business a lot of good. This new measure is going to make it much harder for the purchaser of canned foods not to get her money's worth. That will mean that more buyers will get their full money's worth. How? Well, suppose we go back to tomatoes.

You go to the store and ask for a can. If you are one of the many who buy with discrimination—one of those who read labels—who accept no substitutes for what you really want—the chances are

that you will get just about what you ask for and pay for. But there are many kinds of canned tomatoes. Some cans contain better tomatoes than others. They may all be wholesome and good to eat. But some are better than others—and the buyer has a right to know just what kind she is getting.

The same general principle naturally applies to other canned foods: Corn or cherries, peas, pears, peaches, sauerkraut, shrimp. Everybody knows that there are different qualities of canned foods, just as there are different qualities of fruits and vegetables and the other good things that go into cans. There are also superior and inferior methods of doing the canning. This amendment, then, authorizes legal quality standards for all canned foods that are enclosed in hermetically sealed containers and sterilized by heat—with two exceptions. The exceptions are canned milk and canned meat and meat products—not fish and poultry.

The amendment gives the Secretary of Agriculture authority to set standards of quality, condition, and fill of container of all canned food, with the two exceptions I mentioned. If a product falls below the standard of quality, condition, or fill established, it must bear a plain and conspicuous statement of such a nature as to advise the buyer that that food is below standard. The designation has been set. It is Below United States Standard—Low Quality, But Not Illegal. Those words will be the buyer's guide after a certain date, a period of at least 90 days after formulation of official standards.

Standards for canned peaches, peas, and pears already have been worked out, announced by the Secretary, and will go into effect May 15. Tentative standards for canned tomatoes, apricots, and cherries have been announced and, following official hearings and consideration by the trade, the consumer, and the Department of Agriculture, will become law. Standards for other canned foods are being worked out and will be officially announced as soon as possible.

Meaning to Buyer

Now, what will the enforcement of the canners' bill mean to the buyer? It will mean—

First, that quality and condition standards for practically all classes of canned foods except meat and meat-food products, and canned milk, will be eventually set by the Secretary of Agriculture.

Second, that a standard fill of container for such products will be enforced. This standard of fill has been drawn up already, thus guaranteeing the housewife protection against slack-filled cans.

Third, that the buyer of canned foods will not have to worry about slack fills, and as standards for each class are formulated and promulgated, about getting an

inferior or below-standard product for the price she pays for a standard-quality or superior food. Canned goods falling below the standard will be conspicuously labeled: Below U. S. Standard—Low Quality, But Not Illegal. Since the Food and Drugs Act prohibits the sale in interstate commerce of adulterated, misbranded, or injurious foods, the housewife who desires a cheaper product for some particular reason will be perfectly safe in buying canned foods that bear this low standard label.

Quality Requirement Explained

The value of the canners' bill to the housewife, to the consumer, will be the assurance that the canned foods she purchases meet a definite, minimum quality requirement established by a Government agency. The amendment will not constitute a bar to the manufacture and sale of wholesome canned food of a quality lower than the standard, but such products will have to be labeled so that if the buyer wishes a less expensive canned food, she will be able to buy it with full knowledge of its character and, it is presumed, at a lower price. We in the Food and Drug Administration feel that a housewife with a limited budget should be enabled, under the terms of the canners' bill, to buy a substantial product within the reach of her pocket-book which will carry the nutritive if not the aesthetic value of standard canned foods—provided she reads intelligently the labeling required by the amendment to appear on the can.

Substandard Product Wholesome

It is not the Food and Drug Administration's conception of the purpose of Congress, in enacting this bill, that the labeling for substandard foods was intended to stigmatize unduly the article to which it is applied. The amendment makes it very clear that its purpose is to let the consumer know what goods are below the standard, but the substandard product will be wholesome and edible, even if not so palatable or so attractive as the standard product. If the food were unwholesome or inedible, its distribution would be illegal under the terms of the national pure food laws.

I might say, in conclusion, that if any of you want a copy of the canners' bill, together with standards formulated for canned peas, peaches, and pears, as well as of the label designation for substandard goods and the fill-of-container specifications required by the bill, you can get all this in a circular called "Service and Regulatory Announcements," F. D. No. 4. Write the Federal Food and Drug Administration, Washington, D. C.

(The foregoing is the full text of an address delivered in the National Farm and Home Hour over associated stations of the National Broadcasting Company.)



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Fulton Advertiser

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Published Weekly at 446 Lake St.
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Route 6, Fulton, Ky.

Mr. and Mrs. W. H. Donoho spent Sunday with Mr. and Mrs. A. L. Brown and attended decoration at Palestine.

Mr. and Mrs. H. H. Stevens, Mrs. Gus Paschall and Mrs. T. J. Reed attended decoration and children's services at Palestine Sunday.

Messrs. H. L. Hardy and Jas. Scott are on the sick list at this writing.

Mr. and Mrs. Wade Scott motored to Union City Sunday to visit friends.

Mr. and Mrs. H. L. Putman, Mr. and Mrs. V. H. Adams and daughter were guests of Mrs. T. J. Reed and Mrs. Zedie Bockmon Sunday afternoon.

Mr. and Mrs. H. L. Hardy, Mr. and Mrs. James Scott, Mr. and Mrs. W. H. Donoho, Mr. Ernest Brady and children went fishing Thursday.

Mr. and Mrs. H. H. Stevens were the guests of Mr. and Mrs. James Scott Sunday afternoon.

Mrs. O. C. Wolbertson and daughter, Miss Louise, Mrs. James Satterfield and son, J. E., motored to Mayfield Friday afternoon.

Mr. and Mrs. James Satterfield and son, J. E., spent Sunday afternoon at Edgewater Beach.

Mr. and Mrs. W. H. Donoho were the guests of Mr. and Mrs. James Scott Sunday evening.

Mr. and Mrs. Lloyd Charl-

ton and family of Clinton were the guests of Mr. and Mrs. Jas. Satterfield Sunday evening.

Mr. and Mrs. H. H. Stephens spent Monday afternoon with Mrs. Gus Paschall.

Mr. and Mrs. O. C. Wolbertson and family and Mrs. Geo. Sams attended decoration at Harmony, Sunday.

Miss Laverne Byars was the guest of Mrs. W. H. Donoho Monday afternoon.

McFadden News

Mesdames Ellen Lynch and J. R. Powell and son, J. R., Jr., spent Sunday with Mr. and Mrs. R. L. Lynch of Fulton.

Mr. J. M. Cooke and daughters attended the decoration at Mt. Zion Sunday.

Mr. and Mrs. James Satterfield were Sunday morning guests of Mr. and Mrs. W. M. Smith.

Mr. and Mrs. J. F. Bard and Misses Lillian and Mary Frances Bard spent Sunday afternoon in Martin.

Mr. and Mrs. H. L. Putman spent Sunday afternoon with Mrs. T. J. Reed.

Mr. and Mrs. L. A. Clifton, of Louisville, and Mrs. J. H. Jacobs and children, of St. Louis, were guests of Mr. John R. McGehee, last week.

Mr. and Mrs. T. H. Howell and Mr. and Mrs. H. W. Howell attended children's exercises at Mt. Zion Sunday morning.

Mr. and Mrs. Joe Sellars spent Saturday night and Sunday with Mr. and Mrs. Bruce Sellars and family, near Fulton.

Mrs. Sid Haworth and her daughter, Willie, Miss Ollie Howell and Mrs. Clarence Wright, of Bardwell, spent last Monday evening with Mr. and Mrs. Cleveland Bard.

Mr. W. M. Smith attended the home-coming at Harmony, Sunday.

Miss Mildred Kendall is visiting Miss Laura Sue Kendall. Mr. and Mrs. John E. Bard and little daughter were Sunday guests of Mrs. Lula Bard and Mr. and Mrs. Erwin Bard. Mr. and Mrs. O. D. Cooke and family spent Sunday afternoon with Mrs. W. M. Smith. Floyd Putman spent the week-end in Murray. Mrs. S. A. Bard spent the week-end in Memphis with friends and relatives.

Crutchfield News

Mr. and Mrs. Tom Wade spent a few days with his parents, Mr. and Mrs. Willie Wade.

Mr. Less Strather is improving, after a short illness.

Miss Frances Hill spent Saturday night with Miss Linda Mai Elliott.

Mr. Cherry and family attended the commencement exercises at Murray the past week-end.

Several around here attended the big day at Harmony and Hickman Sunday.

Mr. and Mrs. Herschel Elliott were Sunday visitors of Mr. and Mrs. Cleo Newberry.

Mr. and Mrs. Paul Williams and son, Billy, spent the week-end in Paducah, visiting her parents, Mr. and Mrs. Cartee.

Mr. and Mrs. Tom Wade spent Saturday night with Mr. and Mrs. Uriah Hill.

Miss Louise Inman of Hickman spent Friday afternoon with her friends here.

Willinoham Bridge

Mrs. Charlie Bondurant and daughter, Clarice, Mrs. Jim Boone Inman and daughter, Jeanette, and Mrs. Malcolm Inman spent Thursday with Mrs. Lusy Burnett, and quilted a quilt for her.

Mr. and Mrs. Henry Walker and children, Mrs. Coston Sams and children and Mr. and Mrs. Burnie Stallins and children were Sunday afternoon guests of Mr. and Mrs. Tom Stallins.

Mr. and Mrs. Herman Harrison and children and Mr. and Mrs. Roper Jeffress spent Sunday afternoon with Mr. and Mrs. Willie Jeffress.

Mr. Cecil Burnett, Misses Clarice Bondurant, Addie B. and Allie Mae Roberts and Sadie Jackson attended the singing at Hickman Sunday.

Mrs. John Knighton visited Mrs. Harry Sams Sunday afternoon.

Mr. and Mrs. Clyde Burnett and family attended commencement at Murray State Teachers' College Sunday.

Mrs. Cliff Wade and children visited Mrs. Walter Corum Thursday.

Water Valley, Ky.

(Blair Vicinity)

Misses Rebecca Robey, Carma Lee Cooley and Margaret Wilson, motored to Murray, Ky., last Monday.

Mrs. Rheny Cooley and children spent last Monday with Mrs. O. G. Stewart.

Quite a number of farmers of this community sold veal calves last Saturday.

Crops are looking good, but we are needing a good rain to get tobacco and tomato plants to live.

Everybody who attended the children's service at Mt. Zion last Sunday enjoyed a good program. Also a good sermon in the afternoon, rendered by the pastor, Rev. Joe C. Gardner.

Miss Carma Lee Cooley entertained her friends last Saturday night with a social gathering, where a few games were played and contests held.

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NOW THERE IS PLENTY OF PINEAPPLE

To anyone who has been in Hawaii, and has viewed the enormous lush pineapple fields spread like a sprawling checkerboard in the glorious tropical sunshine, it would seem not only impossible, but economically unnecessary to produce even more pineapples.

Increased Production

But the person, who a few years ago thought that didn't count on the amazing continental American taste for this king of fruits, not that that taste would leap almost alarmingly, not only to include the Hawaiian fruit which was then grown and canned, but to contemplate even more fruit which the Hawaiian packers were then thinking of planting. And it is now a fact that they have since planted this fruit, which means an increased production of pineapple, and what is even more interesting has led to a much lowered price to the consumer.

Hawaiian canned pineapple may now be purchased on the market at a great deal cheaper than one has been able to purchase it for a good many years.

And this means increased household use of this healthful vitamin filled fruit, its inclusion in dishes which the housewife, heretofore planning her economical budget, might possibly have considered out of the family reach. Fluffy cakes, for instance, which use pineapple as the fruit part, decorative gelatin molds which de-

mand the more expensive grades of pineapple, and owe their success and beauty to perfect and uniform fruit, frozen salads and desserts which seem too elaborate for every day, but which may now be used every day with budget convenience.

Pineapple is not only called the King of Fruits because it is luscious, full of flavor (when it is grown at its best) but because it is so universally adaptable.

It may be used as a breakfast fruit with the cereal, or fried for breakfast with a crisp piece of bacon or ham, for luncheon as a salad, dessert, vegetable or drink, or at dinner in any of the four ways mentioned.

Here are some delicious tested recipes for the use of Hawaiian pineapple.

Pineapple Glaze: Dissolve two packages of lemon gelatin in two cups boiling water, cool and divide in two parts. To the first part add one cup cold water. Drain one No. 2 1/2 can sliced Hawaiian pineapple and arrange about half in the bottom of a decorative mold. It would be well to have a shaped mold which would accommodate the pineapple, either in whole rings or each slice cut in half. Sprinkle ginger around on top of the slices and pour in a little of the clear jelly. When this has set, add the rest and set in the ice-box till solid. To the second half of the gelatin add two tablespoons lemon juice and four tablespoons confectioners' sugar. When about ready to congeal, fold

in one cup beaten cream, one-fourth cup chopped walnuts, and pour on top of the already clear jelly in the mold. Chill thoroughly. Unmold and garnish around the base with the remaining pineapple, whipped cream and mint cherries. Serves eight.

Frozen Fruit Marguerite: Beat one cup heavy cream, add two-thirds cup mayonnaise and one cup sugar. Add one cup crushed Hawaiian pineapple, one-half cup canned strawberries, two tablespoons lemon juice and two mashed bananas. Pack in a tight can and immerse in salt and ice for several hours. Serves eight.

Pineapple With Meat

Baked Pineapple with Bacon: Arrange one No. 2 1/2 can of sliced Hawaiian pineapple in a shallow pan. Cut eight slices of bacon in halves and lay criss-cross over the pineapple. Or, roll up the whole slices and place one in the center of each slice. Pour the syrup around the fruit and bake in a hot oven—400 degrees—for about 25 minutes. Serves eight.

Fried Ham with Pineapple Sauce: Fry one and one-half pounds smoked ham in a hot skillet, remove to a hot platter. Drain one-half of a No. 2 can of sliced Hawaiian pineapple and sauté until a nice brown in the ham fat. Place in a border around the ham. Gravy may be made of the remaining ham fat if desired. Serves six.

In Case of Emergency

When you want a thing in a hurry you rush to a local store and get it. But do you realize that the existence of our stores depends upon continued business.

If every person in this community were to use the stores only for emergencies there would soon be no more places to satisfy those urgent needs.

You should do your part towards keeping local business alive and in a constant state of betterment by doing all your trading at home. It will be profitable to you as well as to the entire community.

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