

9-4-1931

Fulton Advertiser, September 4, 1931

Fulton Advertiser

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Fulton Advertiser, "Fulton Advertiser, September 4, 1931" (1931). *Fulton Advertiser*. 343.
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POISONS A CHILD TO SAVE ON MILK; IS FOUND GUILTY

Tennessee Mountain Woman
Must Serve Nine Years
in Penitentiary.

Harrisonville, Mo.—Mrs. Martha Kennedy Swan, transplanted Tennessee mountain woman, has been sentenced to serve nine years in the Missouri penitentiary for the poisoning of Winfred York, twenty-one-month-old son of Mr. and Mrs. Elmer York, tenant farmers, because she sought to save some of the milk she gave the family.

Mrs. Swan took the stand to deny she sought to poison the children and repudiate a confession she had made. During all the time she was on the stand she chewed snuff.

The poison was placed in the milk on March 2. It made Donald York very ill, despite the fact that he spit it out immediately because he said it was too sour. Winfred York, the baby, died.

Parents Arrested.

The parents were arrested two days later at the grave of their baby. They told of having taken the far of milk back to Mrs. Swan and complaining to her that the milk was bitter and that it had made their children ill. York then told the officers about a hound which had been poisoned by Mrs. Swan. Mrs. Swan and her brother, Alex, denied there ever had been poison on the place, but York was insistent and led police to the hound's grave, where its body was exhumed and found to contain poison.

Alex Kennedy then admitted his sister had given him a bottle of poison to bury, and at midnight, five days after the crime, he led officers to the spot where he had buried the bottle. Mrs. Swan was immediately arrested.

During the trial she admitted that she had poisoned the hound with strychnine which her brother had bought to poison crows.

She said that she couldn't read nor write and that she believed she had fused the quinine bottle and the strychnine bottle, both of which sat on the same shelf in the kitchen.

"We're Good Friends"

She denied that she had had any trouble with the York family or that she disliked the children.

"We're all good friends and I wouldn't harm them babies," she said.

Yorks contradicted that state. They pointed out that the Kennedy family was a penurious family that was always looking for the small change that they were turning for York's

Crisis in Railway Revenue

This statement marks the beginning of the twelfth consecutive year in which there has appeared each month in the advertising columns of the newspapers a message from the president of the Illinois Central System presenting some railway subject of current interest. The series began September 1, 1920; this is message No. 133.

Much railway history has been made in the last eleven years. When these informative discussions were undertaken, the railroads were just being released from war-time government control, and there was a serious shortage of transportation. Under the stimulus of the newly formed Transportation Act and its support by the public, however, that emergency was safely passed.

Now the railroads face another crisis. Revenue losses imperil their credit. There must be quick relief, and this is being sought through an emergency advance in freight rates. Again the railroads ask public support—this time on a record of having provided the best service ever known.

Constructive criticism and suggestions are invited.

W. L. Hampton
President,
Illinois Central System

Chicago, September 1, 1931.

We consider it a duty and a privilege to inform the public on railway matters.

ILLINOIS
CENTRAL
SYSTEM

DEPENDABLE FOR 80 YEARS

HICKMAN-FULTON BUS SCHEDULE

LEAVE
FULTON

AT SMITH'S CAFE

7:00 A. M.

8:45 A. M.

2:15 P. M.

5:00 P. M.

LEAVE
HICKMAN

AT CALLS CAFE

7:50 A. M.

10:30 A. M.

4:00 P. M.

6:00 P. M.

Make close connections with all bus
fast trains at Fulton.

HICKMAN Phone 209

FULTON Phone 172

Hickman - Fulton Bus Co.

Freak Lightning Bolt

Kills 14 Head of Cattle

Watertown, N. Y.—Fourteen head of Holstein-Friesian cattle which sought shelter under a large maple tree during a heavy storm perished when a bolt of lightning struck the tree.

Sherwood Porter, owner of the cattle found them strewn on the ground near the tree, which had been splintered.

Snake Devours Canary:

Can't Get Out of Cage

Savannah, Ga.—A snake entered the home of Mrs. G. C. Hendrix here and consumed her songbird, "Sonny Boy." But, after the meal, the snake's slim waistline had become a bulge which prevented it from escaping from the bird's cage and led ultimately to its own death. It measured two feet in length.

Sleeper Knocked Out of

Bed by an Automobile

Plattsburgh, N. Y.—Even the confines of a person's bedroom are no safe from the motorist. One resident here was knocked right out of bed when an automobile collided with another, swerved and crashed through the sleeper's house.

Fish Catches Fisherman

Randolph, Alta.—A 20-pound lake trout in Lake Minnewanka, near here struck so violently as to pull into the water the fisherman who had cast the lure. The angler clung to rod and line, however, fighting the trout in the water. Both were landed by Constable James of Calgary, who put out in a boat to the rescue.

Lightning Kills Plant

Denver—Lightning which struck five persons during a storm recently narrowly missed a sixth victim. Mrs. S. P. Thompson was standing by her house during the thunder showers, when a bolt of lightning struck a climbing wild cucumber vine on the porch. The vine was withered instantly.

McFadden News

Mr. and Mrs. W. M. Smith spent Saturday night with Mr. and Mrs. Sid Smith and Sunday with Mrs. Monroe Bellew near Harmony.

Misses Clevia and Mary Frances Bard, who have been attending school at Murray State College, are spending the vacation with their parents, Mr. and Mrs. Cleveland Bard.

Mr. and Mrs. O. D. Cook and family had as their guests, Sunday, Mr. and Mrs. Joe Cook and Mrs. Pete Binkley of Riceville; Mr. and Mrs. Lee Underwood of Clinton; and Mr. Richard McAlister.

Mrs. Herbert Howell spent Tuesday with her mother, Mrs. J. R. Powell.

Mrs. Jim Dawes returned to her home, Sunday, after a few weeks' visit with her parents in Benton.

Miss Clevia Bard spent from Friday until Sunday with Miss Helen Ballow in Hickman.

Mrs. Sarah Howell is visiting Mr. and Mrs. T. H. Howell this week.

Misses Lettie Clements and Alma Knighton were Wednesday afternoon guests of Mrs. J.

R. Powell.

Miss Louise Alton of Fulton spent Saturday night and Sunday with Miss Swan Herring.

Mr. T. H. Howell spent Sunday morning in Beclerton with Mr. and Mrs. Will Gwyn.

Mr. John R. McGhee spent Monday with Mr. Will McGhee, who is a patient in the Union City hospital.

Mrs. Herbert Howell has returned home after spending two months with Mrs. J. R. Powell.

Miss Helen Ballow of Hickman spent from Sunday until Monday night with Misses Clevia and Mary Frances Bard.

Mr. and Mrs. H. L. Putman spent Sunday with Mr. and Mrs. C. L. Herring.

Miss Ruth Hampton spent Saturday night and Sunday with her parents, Mr. and Mrs. W. L. Hampton.

Mrs. Sam Hodges and children, Mrs. Dave Nugent and Mr. and Mrs. Ed Browder spent Sunday afternoon with Mrs. J. R. Powell and son, J. R., Jr.

School will begin at McFadden Monday, September 7, 1931.

Mr. J. F. Bard and daughter, Lillian, spent the week-end with Mr. and Mrs. Clarence Bard in Fulton.

Better Breakfasts



WE are never so national as when we are eating. That's why the American demands the substantial breakfast to which he is accustomed whether he is in Hong Kong, Tierra del Fuego, Venice or Paris. Many of us always eat the same breakfast for force of habit, but better breakfasts mean variety. Here's one with fruit and honey, a hot bread and a juicy ham omelet which will start even the drowsiest of summer days off right:

Iced Watermelon
Ham Omelet
Toasted English Muffins
Honey in the Comb
Hot Beverage

Ham Omelet: Beat four eggs thoroughly, add four tablespoons cold water, one-half teaspoon salt, and a few grains of pepper. Melt two tablespoons butter in a large flat heavy skillet, covering every bit of the surface. When foaming, pour in the egg mixture, which should not be very deep. Cook gently, lifting edges with a spatula to let the liquid on top run underneath until all is cooked. Don't overcook. Mash a 2½-ounce can of deviled ham with two tablespoons cream, heat and spread over the omelet. Then, beginning at one side, roll it up, using a spatula, and off onto a hot platter. This serves three. For six, make two omelets separately.*

OUR ADVERTISING COLUMNS

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

Should
Contain Your
Ad

□□□□□□

BIGAMIST WORKS
CITY TO SUPPORT
HIS TWO FAMILIESAuditor Learns Truth When
Asked to Pay Expenses
of Two Births.

Detroit.—Discovery through a check of welfare records that William M. Cram, thirty year old, has two wives, the first with six children and the second with two, has led to his arrest on a warrant charging bigamy.

The birth of a child to each of the wives in the Florence Crittenden home within a period of two weeks led to the discovery when hospital expenses in each case were referred to the welfare department of the city for audit, since both wives are being supported by the city.

Following Cram's arrest he admitted that he married Laura Ayotte of Flint, November 23, 1918, and that he married Marie Kochin in Toledo, April 27, 1929.

Legal Wife Suspected.

The first wife, who lived with her six children at 2304 McKinley avenue, said she long had known of Cram's friendship with the other woman, but that she did not know until two weeks ago that he was married to her. She said that within the last few years she had met the other woman several times and had demanded that the affair be ended.

"My husband told me that he had not seen the other woman for a year," Mrs. Laura Cram said. "I have said nothing because of my children and now that it has all come out I will fight for him. I always have had the first claim and my children need him."

The first Mrs. Cram said her husband, a mechanic, was injured more than a year ago and has not been regularly employed since. The family has been receiving \$17 every two weeks from the welfare department. She said that formerly her husband was absent from home at intervals but that in the last year he had been at home so regularly she believed the affair had ended.

Believed Him Divorced.

The second Mrs. Cram, who lives with her father and three brothers, said Cram had told her he was divorced. She explained that after their marriage Cram had told her he would live with his sister, because, although unemployed, he did not wish to answer to her father.

Reduced, Cram had given her but on all railroad that she had worked Kentucky during until just last week, it was announced Mae was late Bird, secretary of the re-

governor's Day, Kentucky Day and Indiana Day, Sept. 17, a one-day round trip rate will be paid from all points in Kentucky. Beginning twenty-three reduced rates for nurses in a hospital is suffering from six half of the is inflicted by police. He prevailed to make his getaway after on a coldup.

Unrepentant at first, Robert South, slowly lost his bravado.

"I only got \$100 and six bullet wounds in the attempted robbery of that sandwich shop," he said. "I wouldn't attempt it again for \$5,000."

Bachelor Cafe Owner

Prefers Pets to Wife

Maud, Texas.—T. A. Huntberger, bachelor owner and operator of the White Squirrel cafe here, owns 30 pets and says he thinks more of them than he would of any wife.

Huntberger's prize is a white squirrel, after which he named his place of business. He captured it himself and it is one of the few white ones ever seen in this section.

The zoo includes an assortment of fox, squirrels, rabbits, Spitz dogs and Persian cats.

Philadelphians Still

Favor Latin Language

Philadelphia.—Attacked on all sides by the "moderns," ripped from the required list of the University of Pennsylvania, and spurned as being a "dead" language, the mother tongue of Horace and Tacitus still holds its own in Philadelphia. Of all the 16 languages studied by 13,500 junior and senior high school students and 1,400 University of Pennsylvania men and women Latin ranks second only to one tongue—French.

Luckie Brothers Prove

Name Means Something

Rochester, N. Y.—Something may be in a name, after all. If the case of the Luckie brothers is considered. John, eighteen, was blown through the roof of a small building and escaped with severe bruises and cuts about the head, while Roy incurred slight cuts on his knees when a tank containing 50,000 cubic feet of oxygen exploded.

John was working directly over the tank when the blast occurred.

Motor Kills Aged Cat;

Nine Lives All Spent

Utica, N. Y.—The eventual existence of Trixy, a cat who ran the gamut of his nine lives, has ended. Trixy died at the age of sixteen under the wheels of an automobile.

He had been struck by automobiles three times, in addition to being caught twice in steel traps, having the tips of his ears frozen off and recovering from an attack of pneumonia.

FOR HEALTH INSURANCE



NINE days out of ten, the housewife of continental Europe serves her family with a fruit dessert. It may be only a simple compote served with crisp cookies, or it may be nothing more elaborate than thick jam accompanied by heavy cream, but fruit in some form is almost certain to appear on her table once or twice a day. Even pretentious hotels and restaurants abroad follow this custom, and regale their guests with delicious fruit desserts. Foreign menus always include fruits.

Indeed, there is no better way of rounding out a dinner of luncheon than by the inclusion of a juicy fruit dainty. Jaded appetites respond quickly to cool tart flavors, and fruits are important as sources of mineral elements and vitamins.

Everyone, young and old, needs plenty of fruit in the summer time. It is health insurance of the best kind.

Try Something New

If your family is tired of the old standbys, try something new. There are loganberries, for instance, from the green wooded hills of the State of Washington. These purple berries have a distinct flavor of their own. Their juice makes a refreshing drink on scorching summer days. And a loganberry shortcake makes a gala occasion of any dinner.

There are fruit combinations, too, that you may never have thought of. A pear and cranberry salad is colorful and gay. Served on dainty plates with lace paper doilies, it will tempt the most capricious summer appetite. Fruit sherbets are another easy and excellent dessert for hot days. They are not hard to make, and they add a festive air to any meal.

A Shortcake and Salad

Loganberry Shortcake: Sift together two cups flour, four teaspoons baking powder, one teaspoon salt, two tablespoons sugar, and rub in six tablespoons shortening with the finger tips. Add three-fourths cup milk, stirring as little as possible. Dough should be as soft as can be handled. Turn out on a slightly floured board and pat out gently. Cut out with a biscuit cutter sixteen rounds.

Brush half of them with melted butter and place the other halves on top of them. Bake in a hot oven, 450 degrees, for twelve to fifteen minutes. Split open the halves and again brush tops with butter. Cover lower halves with the slightly sweetened berries from a No. 2 can of loganberries, and place the top half on, crust side down. Again cover generously with berries, and top with whipped cream, if desired. This makes eight individual shortcakes.

Pear and Cranberry Salad: Remove peeling from three ripe pears, cut in halves, and scoop out the core. Place in lettuce leaves. Mash one cream cheese and three tablespoons of canned cranberry sauce, and then cream together until very smooth. Add a few grains of salt, and pipe this mixture around the edge of the pear halves. Fill the center with mayonnaise, and sprinkle with chopped preserved ginger. This recipe serves six.

Sherbet and Charlotte

Apricot and Lemon Sherbet: Dissolve one package of lemon jello in two cups of boiling water. Add one and one-fourth cups of sugar and cool. Add one cup of cold water, and apricots from a No. 1 can, pressed through a sieve and one cup of heavy cream. Freeze. This recipe serves eight liberally.

Blueberry Charlotte: Remove crusts from eight to ten slices bread, and butter the slices well. Heat a No. 2 can of blueberries and one-fourth cup of sugar to boiling. Butter a deep dish, and then arrange alternate layers of bread and hot berries, pressing down well, until all are used up. Let stand several hours in a cold place; then turn out in a mold. Slice and serve with cream, seasoned with sugar and nutmeg, or with whipped cream. Serves six.*

Help our Merchants
to help YOU

EVERYBODY will agree that a man succeeds and prospers only when he spends LESS money than he receives in a given period of time.

Let's apply this great economic test to the situation in this town: Our business men have invested—and continue to invest—their money in stocks of goods brought here to your very door to meet your daily needs.

Through the pages of this paper they advise you of their ability to serve this community. All of us know that they deserve our patronage. And remember, the more you trade with them the more funds they can invest in larger stocks and new lines.

Read the Ads in this Paper
and save yourself money by trading at home

Get Your
MAGAZINES
at Cost!

WHY PAY MORE? HERE is an actual opportunity to make your dollar do double duty. Twice as much for your money is no small matter when you consider the well balanced assortment of standard publications which are entertaining, instructive and enjoyable in the widest variety. We have made it easy for you—simply select the club you want and send for this coupon to our office TODAY.

SPECIAL CLUB No. A-1
Progressive Farmer, 1 year
Home Friend, 1 year
Gentleman's Magazine, 1 year
American Family Journal, 1 year
The Farm Journal, 1 year
AND THIS NEWSPAPER
For One Year

ALL SIX
FOR ONLY
\$1.30

SPECIAL CLUB No. A-2
Dial's Poultry Journal, 1 year
Home Circle, 1 year
Gentleman's Magazine, 1 year
Illustrated Mechanic, 1 year
Country Home, 1 year
(Formerly Farm & Fireside)
AND THIS NEWSPAPER
For One Year

ALL SIX
FOR ONLY
\$1.30

CLIP
THIS
Coupon
To Day

Yes—MR. EDITOR, Send Bargain No. _____ to
Name _____
Town _____
State _____ R. F. D. _____
Bring or mail this Coupon to our office today—NOW

Save the Liquid



WHEN you serve canned peas, do you save the liquid? We mean the peas packed in brine, of course—not the new vacuum packed peas which contain practically no liquid, and so do not present this problem. The reason we ask this question is because the Ballantine Institute asked 356 of its consultant housekeepers whether they poured off the liquid in serving ordinary canned peas, and 152 of them said "yes" and only 126 said "no," and quite a number of them said "some of it," and a number of other things.

This was quite surprising because these are all wise and experienced housekeepers, and they should have known that none of the liquid should be thrown away. The reason why this liquid should not be thrown away is because, although it is largely water, it contains considerable amounts of vitamins and mineral salts extracted from the food, and if it is thrown away, considerable food value will be lost. The way to avoid these losses is to simmer down the liquid separately until the desired amount has evaporated and then combine it with the heated peas.*

A \$2 Dinner for 6



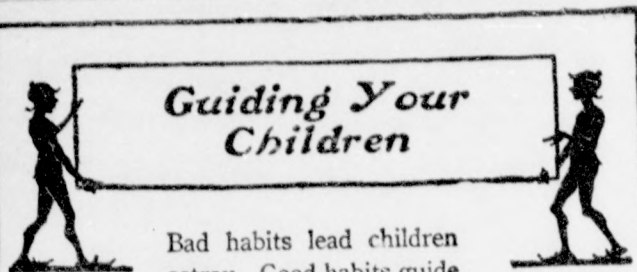
IT'S hard work to stretch budget these days, and even the small housewife has to do some tall thinking sometimes to make hers cover the multiple needs of the modern household. But when a grown-up housewife can serve a family of six with an appetizing dinner for two dollars, she can stick at least one feather in her cap. This menu does it, with a penny to spare.

Hot Bouillon 20¢
Assorted Cold Cuts 50¢
Dill Pickles 10¢
Potato and Bean Salad 34¢
Corn on the Cob 20¢
Rye Bread and Butter 15¢
Cherry Pie 34¢
Tea 9¢

Potato and Bean Salad: Add one chopped onion and one shredded green pepper to two cups sliced, cold boiled potatoes, and marinate in part of one-third cup of French dressing, marinating one ten and one-half ounce can stringless beans in the remainder. Toss lightly together, and add one-half cup cooked dressing. Serve very cold on lettuce leaves.

Cherry Pie: Drain one can sour red cherries and pour into a pie tin, lined with pastry. Mix three tablespoons flour, one-half cup sugar and one-half cup of the cherry syrup, and pour over. Dot with one tablespoon butter. Cover with narrow strips of pastry and bake in a hot oven (425 degrees) for twenty-five minutes.*

Read the ads in this paper & save money



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.

AWNINGS



of fine quality and attractive colors that add to the charm of your home, its coolness and comfort are the kind we sell.

Umbrellas and remember, too, that we can repair your furniture and also repair your automobile at small cost.

S. P. MOORE & CO.

Main Street, next door to Owl Drug Store.

Dixie's Leading Hotel CLARIDGE

16 STORIES

400 ROOMS

MEMPHIS' TALLEST HOTEL
MOST MODERN

STOP AT THE CLARIDGE IN ST. LOUIS SAME MANAGEMENT

RATES FROM
\$2.50
SINGLE

RATES FROM
\$3.50
DOUBLE

ONLY HOTEL IN MEMPHIS WITH COMBINATION TUB AND SHOWER
CIRCULATING ICE WATER
ELECTRIC FAN & SERVITOR IN EVERY ROOM

FREE
NIGHT and DAY
PARKING
GARAGE IN CONNECTION

FAMOUS OWL COFFEE SHOP SOUTH'S FINEST
LUNCHEON 50c
DINNER 75c
ALSO HIGH-CLASS DINING ROOM POPULAR PRICES

ON MAIN AT ADAMS
MEMPHIS

Patronize the advertisers in this paper. They are your friends and will give you the best values and service.

"Quick Draw" Novice Shoots Self in Hip

San Francisco.—In the hills above Oakland, sixteen-year-old Arnold Morrison was practicing with a target revolver. The revolver stuck in the holster as the boy, trying for a "quick draw," pulled the trigger.

The bullet plowed through his right thigh and inflicted injuries so serious that physicians at Highland hospital said amputation may be necessary.

His chum, Nelson Lee, fifteen, carried him a mile to an automobile and sped to the hospital.

MAN ENDS NINE-YEAR UNEARNED SENTENCE

Says "I'm Lost" on Return to Outside World.

Stillwater, Minn.—Freed at forty five, after serving nine years in the state penitentiary here, for a crime he did not commit, Louis Thorvik, an Americanized Scandinavian, is now trying to pick up the threads of the rudely severed existence.

He only recently left the prison bearing a pardon granted him on "the ground that he is innocent." Those few words mean the culmination of a hope that sustained him through the long, dreary years behind gray walls.

But for the hope that his innocence of complicity in a robbery of a state bank at Almelund, Minn., ten years ago eventually would be proved, he would have, in his own words, "gone insane."

Thorvik sums up his impressions of the outside world after an absence of nine years by the curt sentence: "I'm lost." He said he allowed five street cars to pass before he mustered up courage to board one after leaving the prison. He says after he has rested a few days and "gets up the nerve" he'll take in a talking movie. He is very anxious to hear the voice of the silver screen.

Clearing of Thorvik was brought about through the efforts of his warm personal friend, Ramsey County Attorney M. F. Kinkead, who for many years battled to prove the man's innocence, and also E. H. (Red) Stanton, a notorious criminal who is now serving a life sentence for the very crime for which Thorvik was committed. Stanton finally confessed his part in the crime, clearing Thorvik.

Finds Fiance Married; Girl Attempts Suicide

Bristol, Pa.—Discovery that her fiance, to whom she was engaged to be married, already was married drove Mary Virginia Turner, twenty-three-year-old graduate nurse, to attempt suicide.

Miss Turner has a bullet wound in her chest.

The girl disclosed that she had visited Washington to look at government records of the life of Capt. Harlan Peley, marine, killed in Nicaragua in April, and the man to whom she said she was engaged.

The records showed, detectives asserted, that Captain Peley had a wife, Mrs. Gertrude Peley of Coxsackie, N. Y., now confined in a sanitarium in Troy, N. Y.

Bull Runs Amuck; Police Capture Him With Lasso

Portsmouth.—W. L. "Just a little bull throwing" is the way Patrolmen Jennings and Greeney termed their activity in capturing a bull that had run wild in a suburb near here.

They answered a summons for help with motorcycle and sidecar and set out in pursuit of the animal.

Twice the bull did a little "throwing" himself, bowling over the vehicle and dropping its riders in the mud. But the third time—an officer twirled a lasso; it halted the onrush, and the bull was thrown.

Farm House Is Stripped of Screens by Lightning

Longmont, Colo.—The screens on the windows of the farm home of John Mundt probably will be safe from now on, if it is true that lightning does not strike twice in the same place.

During a freak storm recently lightning struck the house, burned off all the window screens and metal trimmings. It did not set the building afire, however.

Life of Fireman Saved by Tin Can of Tobacco

Manitowoc, Wis.—A tin can of tobacco saved Allen Walker, city fireman, from painful injuries. A large dog attacked Walker and attempted to bite him. Instead, the dog bit the tobacco can.

Walker carries his tobacco in his hip pocket.

Keep 11-Year Silence

Salem, Mass.—For eleven years Percy Tyson and his wife occupied separate apartments in the same house and never spoke to each other. Tyson recently was granted a divorce.

Dreams; Shoots Self

Seattle.—A dream became so realistic that Miss Katie Oliver, forty, awakened and accidentally shot her self. She had been dreaming of burglars, she told police.

SMITH'S CAFE

FULTON, KY.

Plate Lunch 25c

From 11 A. M. to 2 P. M.

Regular Meals 40c

Chicken Dinner Every Day

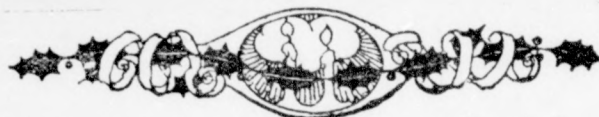
Short Orders at all hours

Open Day and Night

Dining Room for Ladies and Gentlemen

Waffles a Specialty for Breakfast

Tourists'
Headquarters



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





WHETHER YOUR BUILDING REQUIREMENTS

are large or small, regardless of your plans and ideas in this line, our experience is freely at your service.

If you tell us what you want to accomplish often times we can suggest plans for saving you money and serving your purpose better.

Whether you buy of us or not, we want everyone in this community who has a need in our line to come to us freely for building advice.

PIERCE, CEQUIN & CO.

Phone 33

Fulton, Ky.

Just Received the New Styles in

Even

Visiting Cards

and

Wedding

Announcements.

We invite You to call and see them.

R. S. Williams

Beautiful line of High-grade Watches at low prices.

224 Lake Street, Fulton, Ky.

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.

Phone 794

When you want High-grade

PRINTING

CABBY IS HELD UP 3 TIMES IN HOUR BY SAME BANDIT

Victim Identifies Photograph as That of Suspect; Proves Alibi.

New York.—Here is a new record for robbery, with a new bandit menacing the same victim three times in an hour and escaping unscathed, as told by Archibald Kimberg, chauffeur, in the Kings County court. This is the tale of the taxicab man.

He picked up a fare at Flatbush avenue and Wiloughby street. At Classon and Atlantic avenues the passenger drew a gun and took \$10, the day's receipts.

Driving along Classon avenue toward a police station to report the loss, Kimberg heard a shout from another cab and slowed down.

Takes the Cab.
A man leaped from the other cab into that of Kimberg, who recognized him as the bandit. He sped toward the station, but the second cab followed for a few blocks until the bandit opened fire on it.

Then the bandit ejected Kimberg and drove away.

Trudging toward police headquarters afoot, Kimberg sighted a cab and hailed it. Telling his tale, he asked to be driven to headquarters and the driver agreed. But before they traveled three blocks the cab was halted by a call from the curb.

It's the Bandit Again.
A potential passenger hurried in and Kimberg recognized the ubiquitous bandit. The latter drew his gun again, took Kimberg's badge, hat and duster and threw him to the street.

At police headquarters on Bergen street Kimberg picked out the picture of James Concanon from the rogues' gallery as that of the bandit. Concanon was arrested and Kimberg identified him again.

But before a jury in court Concanon offered an alibi. He was visiting a sister when Kimberg was held up, he said, and the sister supported the alibi. The jury believed it and the prisoner was released. The bewildered cabman went home again—on foot!

Too Many Falls Land Victim in Penitentiary

Kansas City.—Edward R. Vandeen, forty-three, Orleans, Texas, has been sentenced to two years in the state penitentiary because he fell off street cars too many times and made collections as settlements for his injuries. Vandeen was arrested in Des Moines, Iowa, by a police officer to whom he confessed that he had made fraudulent settlements of a personal injury claim with the Kansas City Public Service company, operators of the street railways. He was brought here for trial.

He obtained settlements of \$25 in Denver, \$200 in St. Louis and \$25 in Houston before he came to Kansas City. In Kansas City the tram company settled for \$50.

Police say this is the first arrest ever made in Kansas City on this type of obtaining money under false pretenses.

Spend Their Honeymoon Stealing Train Rides

Brookfield, Mo.—Mr. and Mrs. James Reeves, of Vineland, N. J., were taken off the Burlington's Colorado Limited as they slept on top of the engine tender. Both wore overalls.

"We're spending our honeymoon stealing rides on locomotives," they said. "We've traveled this way from Red Cloud, Neb."

After being questioned by the police, they decided to hitchhike the rest of the way home and started east afoot.

The Reeves had been married only a week.

Judge Fines Himself \$1 for Illegal Parking

El Paso, Texas.—Judge Charles El Paso heard his name read in corporation court as being charged with overparking.

"Guilty," responded the judge, from the bench.

"I'll say he is," Traffic Officer J. P. Ryan said.

"Fine you \$1," Judge Windberg addressed himself. "Next case."

Fire Sprinkler Scares Burglars Out of Plant

Now, Orleans.—A fire sprinkler system served a double purpose at a coffee company here recently.

Water going through the pipes sounded to safecrackers like preliminary to the explosion of a burglar alarm. They fled in fright, leaving their tools.

Cat Wins 15 Minute Bout With Blue Racer

White Pigeon, Mich.—A cat and a blue racer battled to the finish at Stone Lake, near here, recently with the feline victorious. When the snake would strike, the cat would dodge and then return a cuff. The snake was killed after 15 minutes.

Dies at Wife's Burial
Sharpsburg, W. Va.—William W. Wiley, sixty-nine, soap company official and regional vice president of the National Chamber of Commerce, died at his home while preparing to attend the burial of his wife.

Will Jail Wives Who Sue Jobless Mates

Uniontown, Pa.—Prosecutor J. B. Adams went to bat for the men out of a job. He served notice that where facts warrant he will jail for the costs any woman who files desertion and nonsupport charges against a husband out of work.

He ordered the release of Victor Robinson, sentenced to 25 days for catching a turtle out of season.

Robinson said he caught the turtle to feed his wife and five children. He has no job.

SPURNED MAN KILLS WOMAN AND HIMSELF

Unwelcome Attention Ends in Double Tragedy.

Martinez, Calif.—His unwelcome attentions repulsed Emello del Truco, fifty-five, shot and killed a married woman and then committed suicide. The woman was Mrs. Paul Paganini, thirty-four.

The tragedy took place on the porch of Mrs. Paganini's home here.

Just prior to the double shooting, Del Truco and Mrs. Paganini had been engaged in an ordinary conversation, police were told by Eliazzi Affallo, a cook employed by Mrs. Paganini.

Affallo had just left the couple talking on the porch and, while he was in the house getting a drink of water, he heard three shots.

Running outside, he found his employer dying, with bullet wounds in the throat and breast, while Del Truco, who had placed the pistol against his heart, was already dead.

According to Affallo, Del Truco, an accordion teacher, had come to give a music lesson to Mrs. Paganini's son, Melvin, ten. The boy and his sister Lillian, six, were not at home, however, so Del Truco stayed and chatted with Mrs. Paganini and himself. Affallo told Deputy Coroner John Connelly.

Mrs. Paganini's husband, who was attending an American Legion meeting at the time of the tragedy, was stunned and unable to understand the shooting.

Undersheriff William Veale stated after investigation, however, that he was convinced Del Truco had attempted to force his attentions upon Mrs. Paganini.

Bees Sting Air Pilot but He Sticks to Job

Paris.—The air pilot Casanova is being proposed for a hero medal because during a trip from Paris to Marseilles one of the six beehives he was carrying as cargo was accidentally upset and burst open, the insects stinging him severely.

The bees, perched on the pilot's hands and head, but, having in mind the lives of the 12 passengers he had in his place, Casanova did not lift his hands from the control and sat sternly at his post. On reaching Marseilles he was found to have suffered 40 stings.

Gives Robbers Cash and Foils Plans for Holdup

Cleveland, Ohio.—Mrs. Martha Bradley of this city preferred being generous to being robbed when two prowlers recently appeared at her home while she was alone with her three small children. Awakened by the noise of some one trying to pry open the kitchen window, Mrs. Bradley called out: "What do you want?"

"All of your money and your fur coat," was the reply from below. Opening up her bedroom window, the woman tossed out two \$10 bills. Snatching them up, the two marauders fled.

New York City Banks as Biggest Jewelry Mart

New York.—About 25 per cent of all the jewelry sold in the United States is disposed of in and about New York. This is shown by a census of distribution figures prepared by the government. There are 1,486 jewelry stores here that dispose of jewelry valued at \$95,000,000 yearly. The bulk of sales are made in Manhattan, which has 815 stores, whose net sales exceed \$80,000,000 annually.

Farmer Cracking Whip Knocks Down Sea Gull

Lehi, Utah.—Vern Webb, farmer, snapped his whip over his horses. The whip struck and injured a gull flying low overhead. Webb picked up the injured bird and killed it.

He noticed its peculiar color, investigated and discovered it was known as "Franklin's gull," whose natural habitat is the Dakotas, Minnesota, Wisconsin and southern Canada.

Cougars Attack Auto
Medford, Ore.—A tourist car was attacked by two cougars near Grayback mountain. One of the animals was killed by falling under the car wheels. The other ran off after one vain leap against the closed windows of the sedan.

Thieves Ring Up Cash
Monroe, La.—Burglars who rifled a safe and cash register in a store here "rang up" the amount taken from the cash register before leaving the store.

NOW Is the time

To start your Pullets on

Biddie's Choice Laying Mash

for November and December egg production.

Manufactured and distributed by BROWDER MILLING CO.

Fulton, Ky.



Fish For All

FISH is said to be brain food. A generation ago, youngsters used to eat it in order to fortify themselves for school examinations. It's rather doubtful, however, whether this last minute strategy ever got a favoring attitude through his ordeal. On the other hand, if the mothers of that generation had included fish regularly in the family diet, they might have helped to away with the troublesome thyroid disturbances that so often afflict adolescents. For modern science has proved that the iodine content of fish is a help in combating thyroid troubles.

Wherever You Are
Fortunately, it is no longer necessary to live at the seaside or near fresh water in order to have a plentiful supply of fish. Juicy salmon steaks from the Pacific Coast are familiar to every woman who keeps house, but not everyone is familiar with the other varieties of fish which the modern canning industry has given us. These are mackerel, haddock and cod fish balls as well as shrimps, oysters and crabs that can be used as the piece de resistance of a meal or in entrees or salads. All these are within reach whether one is at home on a Western ranch or is spending the summer high up in the mountains.

Anchovies, pickled and spiced, have been famous since Roman times, but the modern housewife finds them a piquant hors d'oeuvre, or spread for crackers. Tuna makes a delicious hot-weather salad on those days when cooking is irksome. Spiced herring, so popular in Scandinavian countries, is another tempting dish for summer days, and sardines, either with mustard or tomato sauce, make a perfect picnic snack. It only takes a quick look at your grocer's shelves to decide not that there's just as good fish in the sea as ever was caught, but that most of it has been canned already.

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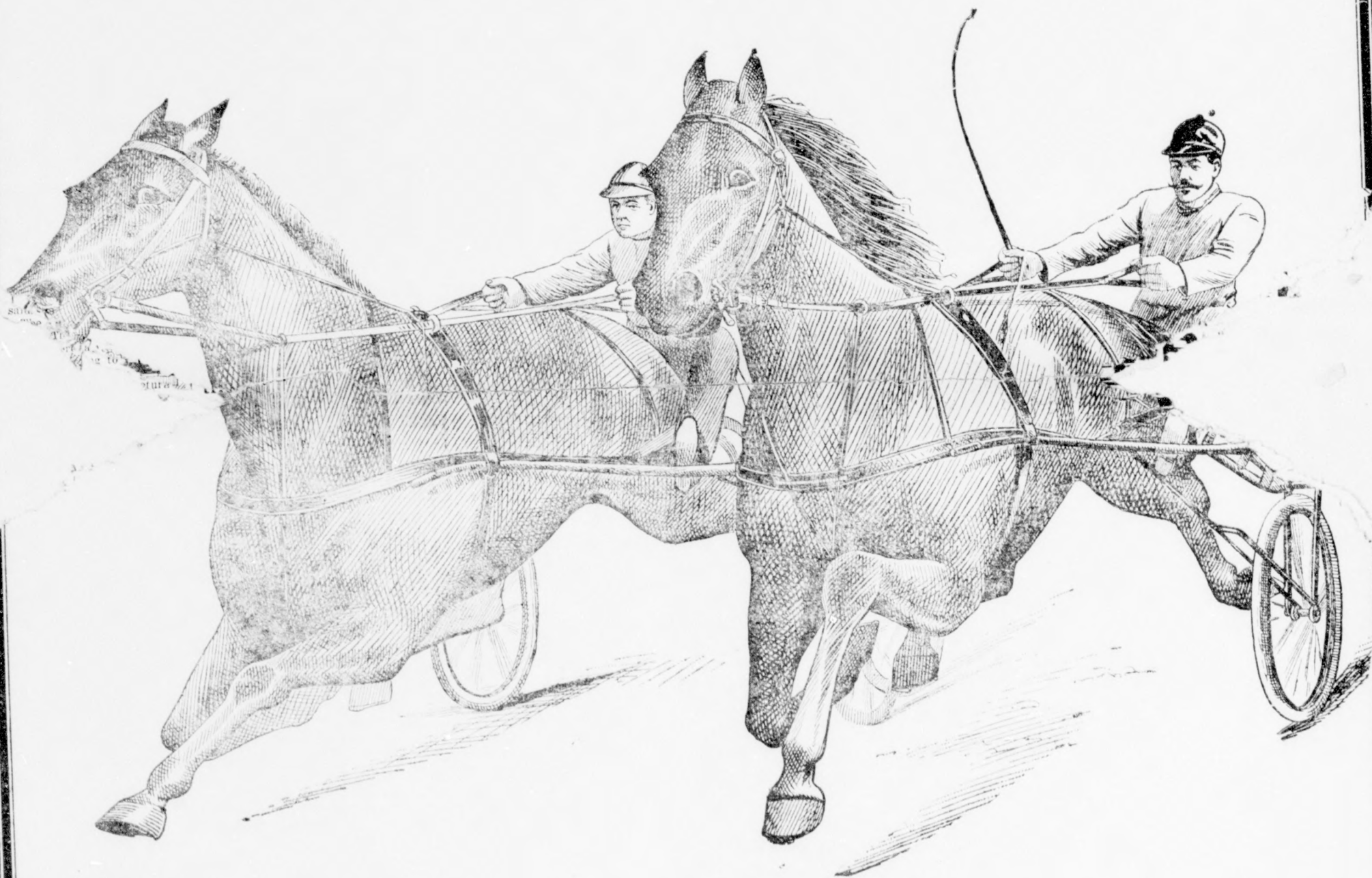
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MEET ME AT THE
Fulton COUNTY FAIR
FULTON, KENTUCKY
September 2, 3, 4, 5, 1931



FOUR BIG DAYS AND NIGHTS

Pace and trotting races daily.

Good music all the time.

Good Agricultural and Live Stock Exhibits and Poultry Show.

Floral Hall Filled with Exhibits.

Lots of Free Attractions.
Big Carnival Company on Grounds.

J. W. GORDON, President.

R. H. WADE, Secretary.



Peachy Desserts

"PEACHES for supper!" How the youngsters do shout when they get a whiff of that delicious odor from the kitchen. Even father perks up his ears, and begins to think nostalgically of the days on the farm. And they are right, for there's nothing quite so good as a dessert of rich juicy peaches. You'll find it easy to make, too, for it's just a matter of minutes to open a can of luscious California peaches and whisk up an epicurean dessert.

Peach Topsy-Turvy Cake: Beat two egg yolks, add one cup sugar, and cream well. Sift together one cup flour, one-fourth teaspoon salt, one teaspoon baking powder. Add the sifted dry ingredients alternately with one-half cup pineapple syrup. Fold in well-beaten whites of two eggs.

Arrange a No. 1 can of well-drained sliced peaches and one-fourth cup chopped dates in bottom of greased cake pan. Pour batter over, and bake for thirty minutes. Turn upside down, and serve with whipped cream. This cake may be served hot or cold. The recipe serves eight.

This Is Heavenly

Peach Celestial: Scald four cups of milk, reserving one-half cup to mix with eight tablespoons of cornstarch, one-half cup sugar, and one-fourth teaspoon salt. Add, and stir until thick and creamy. Cover and cook twenty minutes. Add one teaspoon lemon flavoring, one teaspoon orange flavoring, and pour out onto a flat serving dish. Cover top with halves of peaches and chill. Sprinkle with coconut over entire top. In serving, take up a peach with each serving. This recipe serves eight.



Take
Frit
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Reduced rat
on all railroads
Kentucky during
Week, it was announced
late Bird, secretary of the
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Day and Indiana Day, Cal
Friday, Sept. 17, a one-fare
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reduced rate of one-half
half of the regular fare
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In Case of Emergency

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 to the entire community.

**Best
Buying
Policy**



Cherries Always Ripe



CHERRIES every day in the year—that's what modern canning methods have done for us. Real old-fashioned sour cherries, pitted and ready to make a juicy pie or a cobbler, are on hand whenever we want them. There's no more regretting the shortness of the cherry season. Cherries are always ripe. And the wise housewife of today keeps several cans on her shelves so that she can concoct a delicious cherry dessert at a moment's notice. In this way she will always be ready for unexpected guests who relish unexpected desserts. Try one of these recipes for tonight's dinner.

Cold and Sweet

Cherry and Banana Sponge: Soak one tablespoon gelatin in two tablespoons cold water. Heat to boiling the syrup from a No. 2

can red pitted cherries and enough water to make one cup liquid. Add four tablespoons sugar, and pour over gelatin. When dissolved, cool. When beginning to set, add the cherries and the diced bananas. Serve cold, topped with whipped cream. This recipe serves eight.

Cherry Ice: Press three-fourths of the cherries and the juice from a No. 2 can of red pitted cherries through a sieve. Boil three-fourths cup sugar, one and one-half cups water, three tablespoons of corn syrup until it threads, then pour slowly over one stiffly beaten egg white. Add three tablespoons lemon juice and two tablespoons maraschino cherry juice, and the mashed cherries. Freeze as any ice-cream. This recipe serves from eight to ten.

Sunday School Lesson

(By REV. P. B. FITZWATER, D. D., Member of Faculty, Moody Bible Institute of Chicago, 1931 Western Newspaper Union)

Lesson for September 6

TURNING TO THE GENTILES

LESSON TEXT—Acts 13:13-52
GOLDEN TEXT—Paul and Barnabas, who hitherto were called Saul, took the lead. His companions were Barnabas and John Mark. Leaving Cyprus they sailed northward to Parga, the seaport of Pamphylia.
PRIMARY TOPIC—Paul Preaching to the Gentiles.
JUNIOR TOPIC—Paul Preaching to the Gentiles.
INTERMEDIATE AND SENIOR TOPIC—Opening a New Field.
YOUNG PEOPLE AND ADULT TOPIC—A Light Unto the Gentiles.

I. Paul's Journey from Parga to Antioch (13:13-15)

From this time forward Paul, who hitherto was called Saul, takes the lead. His companions were Barnabas and John Mark. Leaving Cyprus they sailed northward to Parga, the seaport of Pamphylia.

1. Detection of John Mark (v. 13). From Parga, Mark for some reason went back. He later redeemed himself, and was ready to go again when the second missionary journey was begun, but Paul would not give consent (Acts 15: 38, 39). It is pleasing to note that before Paul's death he testified in Mark's favor (II Tim. 4:11).

2. In the synagogue at Antioch (v. 14, 15). From Parga, Paul and Barnabas went to Antioch in Pisidia where they entered the synagogue on the Sabbath day. Though Paul was the apostle to the Gentiles, his order of ministry was to begin with the Jews.

II. Paul Preaching in the Synagogue (vv. 16-41)

After the usual reading of the Scriptures, in response to the invitation of the rulers, Paul delivered his first recorded sermon. In its analysis we find four parts:

1. Historical (vv. 17-23). In this section we see how Paul in a conciliatory way led them gradually through a series of changes in which God had dealt graciously with them, finally giving them Jesus, his Son. He indicated these steps as follows: (a) God chose the fathers and sent them through the terrible wilderness (v. 17). (b) He destroyed seven nations in the land of Canaan and gave to Israel their lands (v. 19). (c) He gave them judges as deliverers when distressed by surrounding nations (v. 20). (d) After they had selfishly chosen a king, God rejected the dynasty of Saul and chose David, a man after his own heart (v. 21, 22). (e) Finally it was God who from David's seed raised up unto Israel a Savior, Jesus. This demanded proof which follows:

2. Apologetical (vv. 24-27). That this Jesus was of the seed of David and therefore the promised Messiah he proves by three lines of argument: (a) The testimony of John the Baptist (v. 24, 25). (b) The prophecies of Scripture fulfilled in their rejection and crucifixion of Jesus (v. 26-29). (c) His resurrection from the dead (v. 30-37). Several passages of Scripture were cited as being fulfilled in the resurrection by means of which he was declared to be the Son of God with power. Having proved Jesus to be the seed of David, he proceeded to set down the doctrinal teachings growing out of it.

3. Doctrinal (vv. 38, 39). The great doctrine derived from this proof is justification by faith—the very marrow of the gospel. Observe: a. The ground of justification is the finished work of Jesus Christ. He took our place as a sinner that we might become sons (II Cor. 5:21). b. Who are justified? Those who believe in him. c. From what is one justified? All sins. The one who believes in Jesus is freely forgiven all sins.

4. Practical (vv. 40, 41). The application of this sermon was a warning lest the judgment spoken of by Habakkuk should fall upon them.

III. The Effect of the Sermon (vv. 42-52)

1. Many of the Jews and proselytes requested to hear these words again (vv. 42-43). Almost the whole city came to hear the Word of God the next Sabbath. This great crowd in cited the jealousy of the Jews.

2. Open opposition (vv. 50, 51). The persecution became so violent that Paul and Barnabas were expelled from the city. This persecution was an answer by Paul's rejection of them and his turning to the Gentiles.

3. The disciples filled with joy and with the Holy Ghost (v. 52). In spite of the bitter experiences occasioned by this opposition, they were filled with joy.

Through Gates of Forgiveness

Through the gates of forgiveness we enter a new world, out from darkness into light, out from coldness into warmth, out from evil into good, out from indifference into love, out from the illusion into the real.—Richard Whitwell.

God's Dew and Showers

God's sweet dews and showers of grace slide off the mountain of pride and fall on the low valleys of humble hearts, and make them pleasant and fertile.—Leighton.

Scientific Cleaning!

Clothing to be properly cleaned and cared for should be subjected to the most advanced scientific treatment.

In our plant we have the most modern equipment and facilities for Cleaning any garment or fabric.

We are building our reputation on our work, and pride ourselves on our service. Our customers are increasing in number as a consequence.

We are better prepared than ever to render the best of service

We invite your personal inspection of our plant at any time.



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Don't exactly disagree with the vegetarians, but we do think that the taste of is improved green and of ste.

Fruit Insurance



YOU can refuse to see the man who calls unheralded and unsung and offers you a peerless accident and health policy, but your doctor will tell you that there is one kind of insurance it is neither wise nor prudent to ignore at any season of the year. That is the insurance of contented good health that comes from a proper proportion of fruit in the diet. Fortunately, many fresh fruits are available at this season, and there is also one fruit that combines excellently not only with other fruits in cocktails and salads, but with meats and sauces in hot dishes, and that is available at any season. This fruit is the luscious pineapple which is picked and clipped into a can at the very moment of its prime ripeness in the many fields of Hawaii and reaches you in the same peerless condition (we knew we'd use that word again).

An Infinite Variety

It offers you an infinite variety of ways to vary your menu at little expense during the hot summer months when appetites are lagging and finicky, and here are some of the very latest of them:

Carrot Salad: Prepare a package of lemon flavored gelatin according to directions but use pineapple syrup from the can for part of the liquid. When the gelatin begins to set, add one and one-half cups grated, raw

carrots, one medium-sized can of crushed pineapple and one-fourth cup minced green pepper. In the bottom of each individual mold place a slice of sweet tomato pickle. Pour the gelatin in the molds and place in cold place. Unmold and serve with boiled dressing and minced green pepper and parsley.

Sandwiches: Slice bread one-fourth inch thick and cut in rounds the size of a slice of pineapple. Toast the bread and butter it lightly. Dip slices of pineapple in flour and fry to a golden brown. Place on the toast. Spread with a mixture made by adding four chopped sour pickles and mayonnaise to two cans of loyed and mashed sardines. Top with mayonnaise.

Dainty Desserts

Pineapple Betty: Mix one and one-half cups drained crushed Hawaiian pineapple, one cup soft bread crumbs, three tablespoons brown sugar and one-fourth teaspoon cinnamon. Put in a greased baking dish and over it pour one-half cup of the syrup drained from the pineapple. Dot the top with pieces of butter, using one tablespoon in all. Bake in a moderate oven until brown, and serve hot or cold with a pudding sauce or whipped cream.

Pineapple Ice Cream: Dissolve five cups sugar in one quart of milk, add one quart of cream, juice of two

lemons and three oranges, and one can of crushed pineapple. Freeze slowly, and, when of mushy consistency, add five egg whites beaten until stiff. Freeze until firm.

Pineapple Sundae Sauce: Mix one cup each of crushed pineapple, sugar and water. Boil fifteen minutes, chill and serve on ice cream. This sauce is also good on cake or puddings.

A Salad and Souffle

Frozen Fruit Salad: Peel and dice four oranges and pour over four sliced bananas and the juice of one lemon. Add contents of a can of white cherries and a can of pineapple. Sweeten to taste and fold in one cup mayonnaise and one cup whipped cream. Freeze in molds for four hours. Unpack, slice and serve on lettuce.

Pineapple Souffle: Soak one and one-half tablespoons gelatin in cold water. Add the grated rind and juice of one lemon, one-half cup sugar and one-eighth teaspoon salt to three beaten egg yolks. Cook in double boiler until mixture thickens, stirring constantly. Remove from the heat, add gelatin and stir until dissolved. Add two-thirds cup of crushed pineapple and set in a cold place until mixture begins to stiffen. Fold in one-half cup cream, whipped, and three stiffly beaten egg whites. Pour into a mold and set in a cold place until firm.

KENTUCKY STATE FAIR

Outstanding Features
Fiesta of 1931 with Brilliant Fireworks
 Every evening at the grandstand
Trotting and Pacing Races
 September 15-16-17-18
Automobile Races **Autogiro Flight**
 September 12-19 Infield of race track
Sacred Concert
 September 13, at 3 p. m.
Gigantic Pageant of Children
 September 14, at 3 p. m. (Free grandstand for all)
Model Airplane Races
 September 14, at 9:30 a. m.
World's Championship Saddle Stake
MUSIC - FUN - EDUCATION
 Save Money—Your Local Bank Will Sell
 You a Season Ticket at Reduced Price

LOUISVILLE—SEPT. 14-19

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.

CRISES IN RAILWAY REVENUE

Two railway crises eleven years apart have been touched upon in messages addressed to the public by the chief executive of the Illinois Central System, according to L. A. Downs, holds that position. In 1920, when the system was suffering from a shortage of monthly revenue, Mr. Downs, then president, issued a message to the public, asking for their support. "Again the railroad asks public support," says Mr. Downs, "this time on a record of having provided the best service ever known."

The current discussion is No. 133 in the Illinois Central System series, concerning the purpose of which Mr. Downs says: "We consider it a duty and a privilege to inform the public on railway matters."

LAMB REUNION

The Lambs gathered at their old childhood abode Sunday, at the home of Mrs. G. J. Lamb, east of town, where a flock of Lambs were bred. All Sunday morning a constant caravan of Lambs from far and near, with their children and grandchildren, moved toward their old home with heavy-laden baskets.

Those who enjoyed the day were: Mrs. G. J. Lamb, Mr. and Mrs. Ed Lamb and children, Mr. and Mrs. Ben Golden and daughter Thelma, Mr. and Mrs. Emmett Caldwell and daughter Deloras, Mr. and Mrs. Tom Lamb and daughter Mary Virginia, of Water Valley, Mr. and Mrs. Cleve Holliday and children, Mr. and Mrs. Bob Lamb, Mr. and Mrs. Buford Lamb, and Mrs. Orton Oliver, of Chicago, Ill., Mr. and Mrs. Raymond Croft and children, Mr. and Mrs. Walter Permenter and little Freddie and Bobby Towles, Misses Bera Roberts and Naomi Rhodes, of Fulton, and Miss Madeline Roberts, of Washington, D. C.

Later in the afternoon delicious watermelons grown by Mr. Cleve Holliday, who is noted for raising some of the largest in Weakley county, were served.

All enjoyed the day with familiar faces and the bright young enthusiastic youngsters scampering over the lawn which they had romped and played over so often in their childhood days.

Route 6, Fulton, Ky.

Mr. and Mrs. W. H. Donoho had as their guests Sunday Mr. and Mrs. P. C. Dillon, Mr. and Mrs. C. J. Bowers and daughter, Irene, Mr. and Mrs. L. A. Brown and family, Mr. and Mrs. E. W. Brady and family and Mrs. J. C. Lawson.

We are glad to report little J. E. Satterfield improving. Mr. Clark Adams, who has been visiting his brother, G. H. Adams and wife, has returned home.

Mr. and Mrs. O. C. Wolberton and family and Mrs. George Sams spent Sunday afternoon with Mr. and Mrs. Stephen Smith near Moscow.

Mr. and Mrs. Gus Paschall were guests of Mr. and Mrs. H. H. Stephens Friday evening.

Mr. and Mrs. Walter Ridgeway of St. Louis, and Mrs. G. H. Adams of Fulton, were guests of Mrs. T. J. Reed and Mrs. Zedie Bockman, Wednesday.

Mr. and Mrs. H. L. Hardy are moving back to town. Sorry to have them leave our community, but wish them much joy in their new home.

Miss Laura Sue Kendall was a guest of Miss Louise Wolberton Saturday afternoon.

Mr. and Mrs. Taylor Walker and family spent Sunday with Mrs. Zedie Bockman and Mrs. T. J. Reed.

Mr. and Mrs. E. L. Cobb and family and Mr. and Mrs. Ed Roberts were guests of Mr. and Mrs. Frank Gourley, Sunday.

Mr. Clark Adams is on the sick list at this writing.

Mrs. Hodges, of north of Fulton, was the week-end guest of her daughter, Mrs. Meritt Milner.

Mrs. Etta Nailling, Mrs. H. H. Stephens, Mrs. James Baker and Miss Mary Atterberry motored to Union City, Thursday.

Mr. and Mrs. Herman Roberts and daughter, Miss Mildred, and Miss Alla Mae Roberts were in Paducah Tuesday, shopping.

Mrs. Adrian Morris and her daughter, Marjorie, from Detroit; Miss Marian Wright and Mr. Bowen were Sunday evening guests of Mr. and Mrs. H. H. Stephens.

Mrs. James Satterfield and son, J. E., and Miss Louise Wolberton motored to Mayfield Tuesday morning.

Austin Springs

Mrs. Minor Tucker is some better at the Murray hospital, where she was taken the past week for treatment.

Mr. and Mrs. Ralph True, accompanied by relatives, all of St. Louis, are here visiting Mr. True's parents, Mr. and Mrs. Grover True. They are having a wonderful visit.

Mr. Chap Johnson has suffered another attack of rheumatism or perhaps a strained back. He has suffered intense pain the past few days.

Mr. and Mrs. Norman Hicks and little daughter, Norma June, Paducah, and Mr. and Mrs. Herbert Timmons and children, Charleen, Clifton and Joe Glen, of Mayfield, visited Mr. and Mrs. Grant Bynum Sunday.

Mr. Dave Mathis is able to be out, hobbling around on crutches, after having been laid up with an injured limb he sustained when a truck overturned and caught his leg.

Mr. Alton Morris, of Louisville is back in our midst and contemplates coming back to the farm. He has been in Louisville the past few years.

Willinoham Bridge

Mr. and Mrs. J. C. Sugg, Sr., Mr. and Mrs. Tom Ballew and daughter, Margie, Mrs. Lucy Burnett and family, Mr. Clyde Burnett and family, Mr. and Mrs. Jim Boone Inman and daughter, Jeanette, Mr. and Mrs. Malcom Inman, Mrs. Ella Naylor and grandson, William Naylor Harris, Mrs. Charlie Bondurant and daughters, Clarice and Evelyn, and Mr. Kenneth Oliver spent Saturday at Reelfoot lake.

Mr. and Mrs. Eugene Bondurant and children spent Sunday afternoon with Mr. Elbert Bondurant and family.

Mrs. Ella Naylor of Dallas, Texas, spent several days of last week with Mrs. Lucy Burnett and family.

Mr. and Mrs. Roper Jeffress of Moscow spent Saturday night with Mr. Tom Stallins and family and Sunday with Mr. Willie Jeffress and family. We are glad that Roper is able to be out again after having been confined to the bed for six or seven weeks of typhoid fever.

Mrs. Tom Sams and daughter, Dorothy, spent Thursday with Mrs. Coston Sams.

Mrs. Roper Fields and little daughter, Bettie Jean, of Fulton, spent Wednesday and Thursday with Mr. and Mrs. J. C. Sugg, Sr.

Mr. Bob Roper spent Sunday with Mr. Willie Jeffress and family.

Mrs. J. C. Lawson spent Saturday night and Sunday with Mr. and Mrs. Hayden Donoho.

Mr. and Mrs. Sam Stone spent Sunday with Mr. and Mrs. Willie Barham.

Mrs. Joe Bedford and children spent Thursday with Mrs. Charlie Patrick and son.

Mrs. Tom Sams and son, Mason, spent Sunday with Mr. Harry Sams, who is ill of typhoid fever. Mr. and Mrs. Herman Harrison visited him Sunday afternoon.

Miss Laverne Burnett of Murray State College is visiting home folks during her vacation.

Mrs. Lucy Burnett, Miss Myrtle Burnett and Mrs. Ella Naylor spent Thursday with Mrs. J. B. Inman and daughter, Jeanette.

Mr. and Mrs. Tom Stallins and son, Walton, spent Sunday with Mr. and Mrs. Coston Sams and sons.

Mrs. Anna Sigmon, Mrs. Ella Naylor, W. P. Burnett and William Naylor Harris went to Paducah Saturday night to visit relatives until Tuesday and then return to this community.

Mr. and Mrs. Joe Atterberry and daughter, Mrs. Mildred Luten spent Sunday morning with Mr. and Mrs. Burnie Stallins and both families visited relatives below Hickman Sunday afternoon.

Mrs. Walter Corum, Mrs. Joe Bedford and Mrs. Vester Jeffress spent Monday afternoon with Mrs. Willie Jeffress.

Mrs. Eugene Bondurant and Mrs. Burnie Stallins attended the opening of Cayce school Monday morning.

Mary Eugene Barham, Joyce Bondurant and Mildred Stallins entered school at Cayce Monday morning.

School began at Loggston Monday morning with Miss Jessie Wade as teacher.

BEST PRICES PAID FOR USED CARS

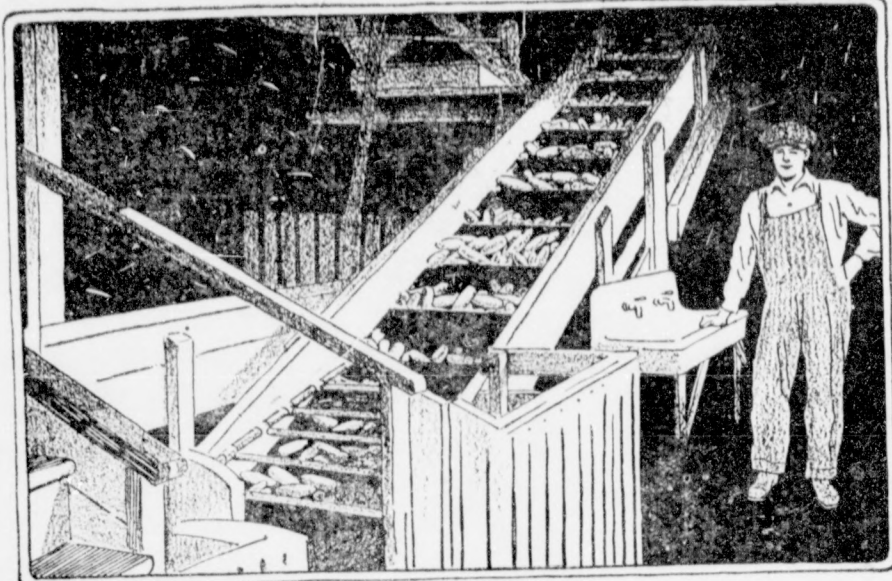
Used cars wanted. All makes and models. Highest cash prices paid. We sell parts for all makes of cars.

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 Phone 341, 108 Central Ave.
 Fulton, Ky.

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LIQUID or TABLETS
 Relieves a Headache or Neuralgia in 30 minutes, checks a Cold the first day, and checks Malaria in three days.

666 Salve for Baby's Cold.



WHERE SPEED COUNTS

DID you ever walk out into a country garden, and pick a ripe juicy tomato fresh from the vines, or have you ever helped the farmer's wife to husk corn that five minutes before? Fifteen to thirty minutes from garden to dining room table was her record, and you got the full flavor of the tomato or the corn.

When farmers first began shipping peas and corn and tomatoes and other vegetables great distances to our big cities, people were not long in realizing that there was something wrong with the food when it arrived. That something was the factor of Time.

It just is not possible to transport fruit and vegetables two or three hundred miles from the farm to the hot, dusty city, and have them arrive as fresh and sweet and tender as they were the minute they were picked. Sometimes food products are three, four or five days on their way to city markets. No wonder they lose their delectable aroma and delicate taste.

Speed Saves Flavor

City folks didn't know what flavor was before the era of modern canning. The farmer's wife always did. She didn't pick tomorrow's peas today. By no means! She picked them just before dinner time, and frequently she had the water already boiling before she broke the corn from the stalks.

It didn't take modern canners long to discover that secret of the farmer's wife. Time was the all-important element. So they decided to establish a new kind of speed record, and they did. That is the reason why many canneries are now built right at the edge of the fields.

But this is not all the canners did in order to reduce the time between gathering and canning to a minimum. They also invented machinery that would do away with the slow processes of cleaning and preparing vegetables and fruits for canning. Pea canners, for instance, now make use of a machine that will knock the peas from the vines in a mere fraction of the time that it would take hand workers to shell them.

Canning Incredibly Quick
 If you were to go to the pea growing sections of Wisconsin, or Maryland or other states, you would find farmers at work in the early hours of the morning before the dew had even dried from the plump pods. They cut the pea vines whole, pile them onto fast-moving trucks, and speed them promptly away to the cannery.

Modern machinery gently frees the peas from the pods, and almost before one can think, they are sifted into grades of various sizes and hermetically sealed in cans. This is the process which keeps canned peas as fresh and tender and flavorful as peas can be.

Corn is a purely American dish, and Americans abroad grow positively homesick for it. But, even if fresh corn were shipped across the sea, they would find that its sweet sugars had turned to starch, and that its tenderness had vanished. That problem has been solved by the canners, too.

Rapid machines now take the place of slow hands, and the corn is husked, stripped from the cob and sealed in the can in an incredibly short time. Corn-on-the-cob, canned the very hour it is picked, can travel around the world now without losing its sweet tenderness, thanks to the speed of modern canning methods.

Try These Recipes
 Test it out. Try one of the following recipes for the delicious dishes that this scientific speed has made possible.

Corn Chowder: Try out three tablespoons of salt pork, add one onion and one green pepper, finely minced, and sauté for about five minutes. Add one cup boiling water, three cups diced raw potatoes, and one No. 2 can whole grain corn, and simmer until potatoes are tender. Add three cups scalded milk, and season to taste. This chowder may be slightly thickened with flour if desired. This recipe serves six liberally.

Tomato Aspic: Drain a medium can of tomatoes in a colander, and save the pulp portion for stewed tomatoes. Heat juice to boiling, add one-fourth teaspoon salt, half teaspoon sugar, two Worcestershire sauce, and bouillon cube. Melt one and one-half cups of gelatin in water.

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