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Fulton Advertiser, October 16, 1931

Fulton Advertiser

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Trade With Your Home Industries and Make Fulton a Better Town

FULTON ADVERTISER

Vol. 7 No. 48

FULTON, KY. OCT. 16, 1931

R. S. Williams, Publisher

Prosperity Parade In Fulton.

Well, it looked like a prosperity parade in Fulton last Saturday with Mr. Dollar, worth 100 per cent, leading the procession. It was an old-time circus crowd. Everybody was trying to pick a location where they could be nearest the band-wagon, in charge of Chief of Police Huddleston. You know the Chief has a way of welcoming folks to the city on Trade Days, and no sweeter music was ever heard than his tuneful voice announcing the names of the heroes of the occasion.

If you have never visited Fulton on Trade Days, you do not know what you are missing.

Sixty-three business firms are co-operating in making your visits profitable and really worth while coming many miles. The show windows reflect the newest style creations of the season and the marvelous values are outstanding. Trading Saturday was brisk and those who bought returned home happy with their purchases.

The merchants fully realize existing conditions and are using every means to lend their assistance in making the dollar "go a far piece." In fact, prices are lower than for many years.

Now is the time to let prosperity enter the home with comfort and convenience, a new piece of furniture, stove, and by all means fill the coal bin before prices go up, because Old Man Winter is just around the corner. Of course it is not necessary to be reminded of blankets and heavier clothing. Frosty mornings will remind us soon enough, but for the health of our pocket-book and selves we should take advantage of the low prices prevailing now.

Home folk, too, should be very careful in straying away from home. Remember when you buy of your home merchant you not only get full value, but the same dollar you give him may find its way back to your pocket-book and make home fires burn brighter.

Again, don't expect your town to prosper by sending your cash away and forgetting to pay your just and honest debts you owe home merchants who accommodate you when your pocket-book is empty. You may forget the courtesies extended, but believe us, the merchant who suffers from your neglect in meeting obligations promptly, and when you can, may not be so forgetful when you again want accommodations. Don't think you can send your cash out of town without him knowing it. He has you spotted. Better be fair with him and yourself.

ELECTION OF OFFICERS

Election of county officers for the Fulton County Homemakers' Association for 1931-32 was held at their annual meeting Friday. The following officers were elected:

President—Mrs. Little, of Crutchfield.

Vice-President—Mrs. Morgan, Palestine.

Secretary and Treasurer—Mrs. Chester Binkley, Boaz Chapel.

Program Conductor—Mrs. Gus Browder, Palestine.

Food Leader—Mrs. Erie Dublin, Sassafras Ridge.

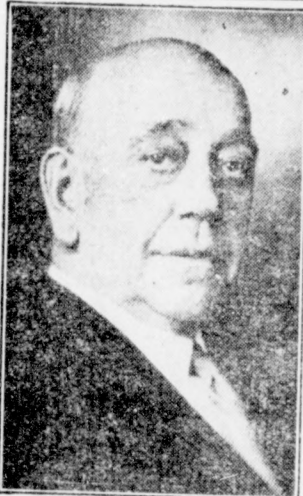
Clothing Leader—Mrs. E. B. Prather, Hickman.

Home Improvement Leader—Mrs. Jim Dawes, McFadden.

Junior Leader—Mrs. Birdie Pewitt, Cayce.

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

DEMOCRACY'S STANDARD BEARER



JUDGE RUBY LAFFOON of Madisonville

DEMOCRATIC CANDIDATE FOR GOVERNOR OF KENTUCKY

FULTON ARTISTS GIVE MUSICAL PROGRAM IN PADUCAH

Eighty-Two Guests Attend Matinee Music Club Party.

(Paducah Sun-Democrat) An Inspirational Luncheon, an unusually attractive social and musicale event, marked the opening of the Matinee Music club Wednesday afternoon. There were eighty-two club members attending the party, which was given at the Woman's club.

Mrs. Eugene Bell, the new president of the club, presided, and gave a charming welcome to the club members, using as her keynote, "Inspiration." The Fulton guests, who presented the afternoon's musicale were seated at the speaker's table.

At the conclusion of the luncheon the guests retired to the assembly room, where a beautiful recital was given by the visiting artists, Mrs. Ralph Penn, Doris Huddleston and Ruth Fields. Mrs. Charles Brann, Mrs. G. G. Bard and Mrs. R. S. Williams. Two pianos were arranged on the platform, which was attractive with wicker baskets of autumn leaves. On each piano was a low basket of roses.

Mrs. Bell announced the program as follows:

Vocal numbers: (a) "The Bird With a Broken Wing" (Florence Ghosson); (b) "A Red, Red Rose" (Frank Hastings)—Mrs. Ralph Penn.

Two Pianos: (a) Fantasy, D Minor (Mozart-Greig)—Doris Huddleston and Ruth Fields.

Vocal (a) "Aria from 'Tosca'" (Puccini); (b) "Tosca" (Rene-Rabey)—Mrs. Charles Brann.

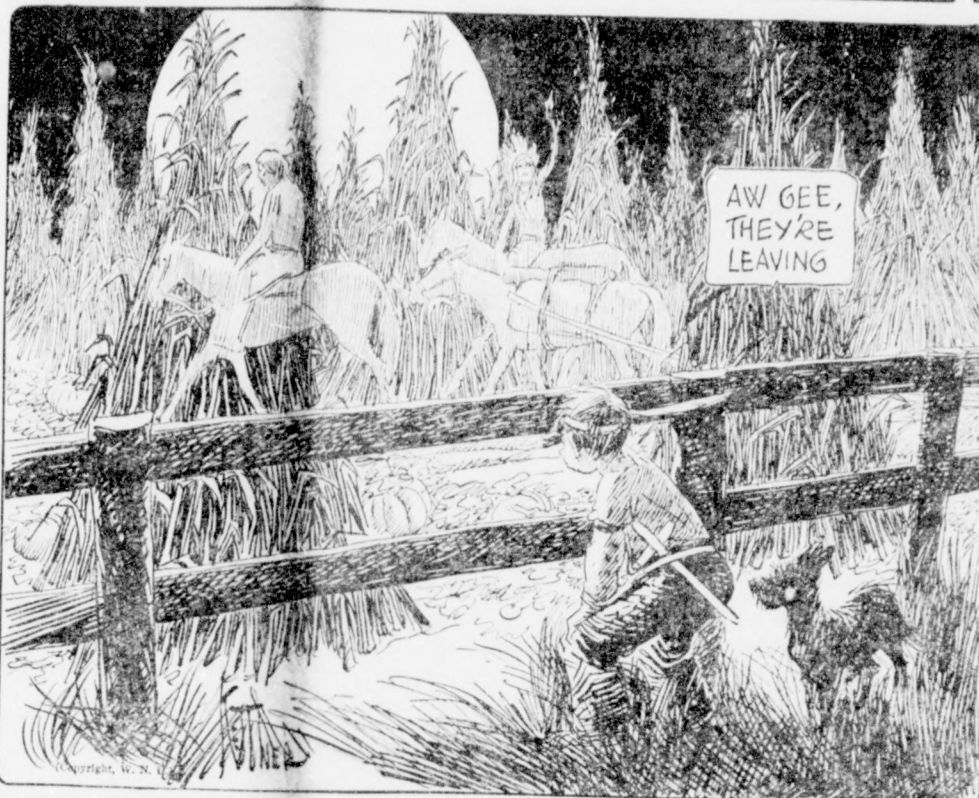
Piano: (a) "Etude, Op. 25, No. 1" (Chopin); (b) "Valse, E Minor" (Chopin); (c) "Military Polonaise" (Chopin)—Mrs. G. G. Bard.

Vocal: (a) "Invocation to Life" (Charles Gilbert Spross); (b) "To Estra" (Pearl Curran)—Mrs. R. S. Williams.

Two Pianos: (a) "Dance of the Dwarfs" (Greig); (b) "Minuet A L'Antico" (Seebrook)—Misses Fields and Huddleston.

The program was charming and artistic and each number was beautifully rendered. Mrs. Penn, Mrs. Williams and Mrs. Brann each possess beautiful voices and their songs were charming. In the piano group, Mrs. G. G. Bard's three charming Chopin numbers were quite lovely. Miss Huddleston and Miss Fields gave two groups of two pretty piano numbers and each played accompaniments for the soloists.

Indian Summer



Brieflets

Financial wizards are men who know how to run things as long as common people work and spend their money.

Many a Fulton father has discovered by now that it's easier to get a daughter off of his hands than it is to keep a son-in-law on his feet.

If a bushel of wheat costing 45c makes fifty-one 10c loaves of bread, as claimed, then depression or no depression somebody is making money.

It is said that the advent of the auto has increased swearing fifty per cent. But look how it has cut down horse-stealing.

The Fulton man who says what he thinks can get by with it if he says it to someone who thinks the same thing.

Now that the bathing season is over, the girls can use their swimming suits for pen-wipers.

It's all right to make allowances for the younger generation, but it's not a good idea to make them in cash.

How many Fulton old-timers can remember when dancers remained far enough apart to keep from tramping on each other's toes?

Wheat and cotton are not the only things of which this country has an over-production. How about an over-production of laws?

A beauty doctor can help an ugly face, but prosperity is the only thing that can change a long one.

What ever became of the old-fashioned Fulton man who used to get a big kick out of snapping his suspenders thru the armholes of his vest?

What nature should have done was provide women with figures they could inflate and deflate to suit the changing styles.

The skunk is the most unpopular of all animals, until it is turned into a fur coat.

About the only thing farmers around Fulton can get for nothing this month is a straw hat to put on a scare-crow.

Even at that, when the depression is over a lot of fellows will go back to living on last month's salary instead of this one.

The only difference between the present \$2 detective stories and the old-time thriller is that the present ones are printed on a little better paper.

Any Fulton motorist who thinks laws are not enforced in America should try parking alongside a fire hydrant.

SPECIAL FOR THIS MONTH—20 beautiful engraved Christmas cards, with name printed in gold or black on them, 75 cents. R. S. WILLIAMS, Fulton, Ky.

ENJOYABLE MEETING

A fine meeting was held at Mrs. Dean Collier's by the McFadden Homemakers' Club on Thursday, October 8th. The lesson was "Floors and Floor-Coverings," given by Miss Culton. The minor subject was "Table Setting and Etiquette." We adjourned to meet next with Mrs. C. J. Bowers.

A notice posted on the front door of the Farmers Bank Thursday morning announced that the bank was closed by order of the board of directors.

Fulton Extends Hearty Welcome

MEDICAL SOCIETY TO CONVENE HERE OCTOBER 27-28

Southwestern Group to Hear Talk By Dr. Pusey, of Chicago.

Members of the Southwestern Kentucky Medical Association will hold their sixty-second semi-annual meeting on October 27th, at 2 o'clock, in the Chamber of Commerce, in Fulton. A large attendance of physicians from all over the Purchase is expected.

The program for the fall meeting was announced by Dr. T. J. Marshall, of Paducah, secretary of the association. Dr. D. L. Jones, of Fulton, president, will preside over the meeting, which will be followed by a dinner in the Usona hotel, at 8 p. m.

Dr. William Allen Pusey, of Chicago, an eminent physician and former president of the American Medical Association, will be the guest of honor and will address the association at dinner. Dr. Pusey is a native Kentuckian. He is one of America's most distinguished physicians.

Following is the program for the meeting:

Scientific Program 2:00 p. m.

Chamber of Commerce Hall. Invocation—Rev. John T. Smithson, Fulton.

Address of Welcome—Mr. Hershell T. Smith, Fulton.

Response to Address of Welcome—Dr. J. N. Bailey, Paducah.

"Obstructions of the Urinary Bladder"—Dr. M. W. Haws, Fulton.

Discussion—Dr. Horace T. Luton, Fulton; Dr. E. C. Walters, Mayfield.

"Injection Treatment of Varicose Veins"—Dr. H. A. Gilman, Mayfield.

Discussion—Dr. Frank Boyd, Paducah; Dr. L. P. Linton, Princeton.

"Diabetes"—Dr. R. D. Harper, Lovelaceville.

Discussion—Dr. J. C. Morrison, Hickman; Dr. S. Mullins, Wingo.

Dinner, 8 p. m., at the Usona Hotel.

Address—Dr. William A. Pusey, Chicago, Ill., subject—"Eczema."

Officers of the Southwestern association include Dr. D. L.

MEETING AT CENTRAL CHURCH OF CHRIST

A series of meetings at Central Church of Christ, beginning Sunday morning, October 18th, and continuing for a week. John T. Smithson, the regular minister, will preach Sunday morning and evening. Evangelist C. H. Woodroof of Obion, Tenn., will preach Monday evening. Tuesday evening is yet to be supplied. Evangelist E. P. Smith, of Martin, Tenn., will preach Wednesday. Evangelist J. B. Hardeman, of Mayfield, Ky., will preach Thursday night. Friday night will be filled by Evangelist R. R. Brooks, of Murray, Ky. Evangelist I. A. Douthitt, of Paducah, Ky., will preach on Saturday night. The church invites the public to hear all these preachers on the subjects of their selection. All who attend these meetings will be helped.

HOME AGENT'S SCHEDULE OCTOBER 19-24

Oct. 19, Monday—Office—Fulton.

Oct. 20, Tuesday—Blue Pond Juniors—10:30 a. m.

Blue Pond Homemakers—1:30 p. m.

Oct. 21, Wednesday—Beech Grove Juniors—10:30 a. m.

Hickman Homemakers—1:30 p. m.

Oct. 22, Thursday—Sassafras Ridge Colored Club—1:30 p. m.

Oct. 23, Friday—Community Fair—Cayce.

Oct. 24, Saturday—Office—Hickman.

A WELCOME VISITOR

John Culver, former Fulton business man, now of Bartlesville, Okla., was in the city last week mingling with old friends. You know Mr. Culver sponsored the buying and installation of all the school swings, slides and other playthings for the school grounds before leaving here, and my what a joyous time the children have had ever since.

His wife, who had been visiting her brother, Morris Chowning, and family, for several weeks, accompanied him home last Saturday.

MRS. CALDWELL DIES SUDDENLY

Mrs. J. T. Caldwell passed away very suddenly Friday, October 9, about 6 o'clock at her home on the Martin highway. The funeral service was held Sunday afternoon at 2 o'clock in the Christian church in McConnell, Tenn., conducted by Rev. J. T. Smithson, of this city. Interment followed in Fairview in this city.

Mrs. Caldwell is survived by her husband, two sons, Roy and Luther Caldwell, and one daughter, Mrs. Owen Cook, all of McConnell, besides other relatives and a host of friends.

FINE APPLES AND SWEET CIDER.

If it is fine eating apples and delicious sweet cider, drive over to Clinton Nursery and get it. Apples 50c per bushel. Cider in nice black demijohn, 50c per gallon. Fresh cider each day. Don't pay 50c to \$1 per bushel for windfalls apples.

CLINTON NURSERY.

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



...SUCCESSFUL HOMEMAKING

By RUTH MAVIS STONE

FRUIT UPSIDE DOWN CAKE IS EVERYONE'S FAVORITE

It's a topsy-turvy world at best, so why not an upside down cake for dinner tonight? Hot or cold, this is a dessert that every member of the family appreciates and it's safe for the children to have all they want. Luckily enough, it's easy to make and is full of good, nourishing ingredients. The ideal cake in some women's minds would be an eggless, butterless, milkless concoction that apparently had everything in its favor from the standpoint of economy but would rate zero in nourishment.

You get out of a cake, pie or pudding what you put in it, and it's a waste of time, fuel and ingredients to carry the economy motif too far. So the three eggs and half cup of butter called for in this recipe are not a luxury but an investment in real food



Preleavened Flour is an Excellent Aid in Making a Pineapple Upside-Down Cake.

value. Dried fruit, however, may well be substituted for fresh if more convenient, and the almonds may be omitted.

Another economy that can safely be recommended is the use of self-rising flour instead of ordinary flour. This is simply a soft wheat flour which has been preleavened at the mill. No baking powder, soda or salt is ever added when self-rising flour is used in a recipe. Think of the saving in measuring, sifting and mixing! And there's no possibility of omitting the baking powder, because it's already in and perfectly blended with the flour. Self-raising flour need be sifted

only once, and requires less stirring, so that a recipe calling for self-rising flour can usually be put together in half the time ordinarily required. That means a real saving of time to the busy housewife.

Self-rising flour is less expensive to use as it does not require any additional baking powder. This means quite a saving as self-rising flour and plain flour of the same grade sell at about the same price. A soft wheat flour takes less shortening so that makes another economy.

The ingredients required for the upside down cake are:

Fruit Upside Down Cake.	
Fruit	$\frac{1}{2}$ cup sugar
3 egg yolks	$\frac{3}{4}$ tablespoonful butter
3 egg whites	2-3 to 1 cup brown sugar
$1\frac{1}{2}$ tablespoons lemon juice	$\frac{1}{4}$ cup nuts
1 cup self-rising flour	

If dried fruit is used it should be given several careful washings. Soak overnight, or cook slowly without soaking. No sugar is added. The fruit prepared, first melt the butter in a medium sized frying pan. Add the brown sugar and cook gently until melted. Then add the fruit with shredded nuts.

To make the batter, beat the egg yolks till thick. Gradually beat in half the sugar, using a Dover egg beater. Add the lemon juice. Beat the egg whites until stiff. Add the remainder of the sugar to the egg whites. A whisk egg beater is best for this process. Sift the flour into the egg yolk mixture, alternating each addition of the dry ingredients with one of the egg white mixture. Mix these in by cutting and folding with a spatula or the whisk egg beater. Pour the cake mixture over the butterscotch fruit. Bake in a slow oven (over 350 degrees) for 40 to 50 minutes. Bake this right in the skillet. Remove the cake from the skillet while still hot and turn it upside down for serving so that the glazed fruit is on top.

A simple one-egg is good to use instead of the sponge cake. Another good variation in the fruit is to use sour canned cherries, crushed pineapple, and nuts. Drain the juice from a No. 2 can of cherries, and a No. 1 can of pineapple, mix with the nuts and proceed as before. This makes a delicious combination of sweet and acid foods.

This cake, which makes a substantial dessert at the end of a light meal, such as meat loaf, creamed potatoes, Harvard beets and sliced tomatoes, may be served either hot or cold. Whipped cream on top makes it extra good and extra nourishing. A quarter of a cup of the dried fruit pulp folded into a cup of whipped cream, after it has been whipped, makes a pleasing variation.

Route 4 Fulton Ky. (New Hope Community)

Mrs. C. F. Jackson, of Fulton, spent last week with her parents, Mr. and Mrs. J. P. Moore.

Several from here attended the singing convention at Harmony Saturday and Sunday.

Mrs. W. F. Pitman, who has been quite ill, is improving.

Mr. and Mrs. W. C. Latta, Mrs. Jarrett Finch and daughter, of St. Louis, visited relatives here last week.

Mr. and Mrs. J. P. Moore, Mr. and Mrs. T. M. Watkins, Mrs. A. E. Gwynn, Mrs. Laura Presley, Mr. and Mrs. Carl Phillips, Mr. W. B. Finch, Misses Mary Haynes and Serrilla Phillips, attended the association held at Clinton Baptist church Tuesday and Wednesday.

The P. T. A. held its monthly meeting at New Hope school Friday evening and a splendid programme was enjoyed by all.

McFadden News

Mr. and Mrs. Lee Underwood and family spent the week-end with Mr. and Mrs. O. D. Cook.

Mr. Floyd Putman, who is attending school in Bowling Green, visited his parents, Mr. and Mrs. H. L. Putman, this week.

Mr. J. R. Powell spent Sunday afternoon with Mr. Carl Williamson.

Miss Swan Herring is improving nicely at this writing.

Miss Cleve Bard spent the week-end with relatives in Bardwell and Paducah.

Mrs. Eaker Thomas and little son, Mr. and Mrs. Charlie Porter, of Enid, Okla., spent a few days last week at the home of Mr. Eph Daws.

Mr. and Mrs. W. M. Smith attended the singing convention at Harmony, Saturday and Sunday.

Mr. and Mrs. Cleveland Bard spent Sunday afternoon with Mr. and Mrs. C. L. Herring.

Miss Ruth Hampton spent the week-end with her parents, Mr. and Mrs. W. L. Hampton.

Mr. Jim Bard and daughter, Lillian, spent Sunday with Mr. and Mrs. Raymond Lynch.

Mr. and Mrs. Joe Sellars spent the week-end with Mr. and Mrs. Bruce Sellars near Fulton.

Mr. and Mrs. T. H. Howell and Mr. and Mrs. H. W. Howell attended the singing convention at Harmony, Sunday.

Messrs. Hubert Bugg and Joe Martin, Jr., and Misses Mary and Willie Haworth and Virginia Rutherford, of Bardwell, visited Mr. and Mrs. Cleveland Bard, Sunday evening.

Mr. Delbert McGary spent Saturday with Mr. and Mrs. H. L. Putman.

CRUTCHFIELD MAN IS NAMED

Frankfort, Ky., Oct. 12.—Will Little, of Crutchfield today was appointed by the board of election commissioners to serve as county election commissioner for Fulton county, in place of Charles G. Feilds who declined to serve.

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.

JONES GARAGE & SERVICE CO.
Phone 341. 108 Central Ave.
Fulton, Ky.

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.

"More genuine satisfaction than any car I ever owned"

THE FORD is good-looking. It is safe. Comfortable. Speedy. Reliable. Long-lived. Economical. Everything a good car should be.

There is, too, an added something about it that brings enthusiastic comments from every one who has ever driven a Ford . . . the joy it puts in motoring.

"I have been a car owner continuously for nearly 20 years," writes a motorist connected with a leading university. "During this period I have bought eleven new automobiles. Eight of the eleven were in the middle-price field, one cost three thousand dollars, and the last is a Ford I purchased thirteen months ago.

"In the light of this experience I can say in all sincerity that I have derived more genuine satisfaction from the Ford than any car I ever owned. In



saying this, I am thinking in terms of comfort, safety, driving pleasure, ease of control and economy. My next car will also be a Ford because it will give me what I want at a price I can afford to pay."

When you get behind the wheel of the Ford and drive it yourself you will know it is a truly remarkable car at a low price. You will like it when you first buy it. You will become more and more enthusiastic the longer you drive it.

After thousands of miles of driving you will say "it's a great car." Its economy will save you many dollars.

FIFTEEN DIFFERENT BODY TYPES

\$430 to \$640

(F. O. B. Detroit, plus freight and delivery. Bumpers and spare tire extra at low cost. Easy time payments through the Authorized Ford Finance Plans of the Universal Credit Company.)

FORD MOTOR COMPANY



A Hawaiian Legend

HERE is a pretty tale from Hawaii, famed for its "leis," legends. This particular legend is quoted from William Hyde Rice's book on this subject and comes from the island of Kauai. It is called:

The Rainbow Princess

A family of Hawaiians were moving into the valley of Nuukolo, on the Napali coast. To reach the valley it was necessary to climb up a swinging ladder which hung over the cliff. One man was carrying a baby girl, and as he swung on to the swaying ladder he dropped the child. The parents, in agony, watched their baby falling, but were overjoyed to see the Akua (supernatural being, spirit) of the rainbow catch her up before she struck the water, and carry her on the rainbow over the mountains down to Waima valley. In this valley the Akua placed her in a small cave beneath a waterfall. There she lived, watched by the Akua, who always sent the rainbow to care for her. There she grew, at length, into beautiful womanhood, and every day she sat in the sunshine on the rocks above the cave with a rainbow above her head.

Then it happened that a prince from Waima fell deeply in love with the beautiful Rainbow Princess, as she was called. But his efforts were all in vain for with a merry laugh she would dive into the water and call to him: "When you call me by name, I will come to you."

At last, growing sick with longing for the princess, he journeyed to Maui and Hawaii to consult the kalama (astrologer, sorcerer, diviner) in regard to the girl's name. Alas, none could help him!

In despair he returned to Waima and called on his old grandmother who inquired the reason for his great sadness. The prince replied: "I love the Rainbow Princess who lives in the waterfall. She only laughs at me and tells me that when I call her by name she will be my wife. I have consulted all the kalama and none can tell me her name."

With these words the grandmother cheered the heart of the sorrowing prince: "If you had come to me I could have told you her name. Go to the waterfall. When the princess laughs at you, call her U-a, which means rain."

The prince hastened to the waterfall and when he called "U-a" the beautiful maiden went to him. They were married and lived together many happy years.

The Pot of Gold

There is no Princess at the end of the rainbow now in Hawaii, but there is a pot of gold in the shape of the vast quantity of luscious pineapples which are now raised and canned in those happy islands. This industry is modern. The beginning of its great success dates back only thirty years, so there are no legends about pineapples, but this succulent fruit makes up for that part by the truth that many delectable dishes can be made with it. Here are a few pineapple recipes which rival in taste the charm of the exotic folk tales of Hawaii.

Ambrosia Salad: Halve four large seedless oranges, and remove pulp. Dice one banana, and cut up four preserved figs. Toss together with one and one-half cups diced sliced Hawaiian pineapple (or two 8-ounce cans of pineapple tidbits), drain well and chill. Mix with mayonnaise fluffed with whipped cream, and fill orange skins with mixture. Pile more dressing on top and sprinkle with coconut. Serves eight.

Salads from the Sea

Pineapple combines extremely well with fish. Here are two salads in which it is wedded to different denizens of the deep.

Pineapple Tuna Salad: Flake two 7-ounce cans of tuna fish. Marinate one-half cup diced cucumber and one green pepper cut in pieces in French dressing. Toss lightly with one cup (3 slices) of diced sliced Hawaiian pineapple. Add two tablespoons chopped sweet pickle to one-half cup mayonnaise, and fold in. Serve in lettuce, and pass more of the pickles and mayonnaise. Serves eight.

East Indian Shrimp Salad: Peel eight uniform firm tomatoes, scoop out centers, dust with salt inside, and chill. Drain one 8-ounce can (one cup) of crushed pineapple and mix with one cup shredded cabbage, then moisten with mayonnaise which has been well seasoned with curry powder. Fill tomatoes with this. Hook four canned or fresh cooked shrimps over the edge of each tomato cup, and pile a little more curry dressing in the center. Serves eight.*

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.

The Best
Buying Policy

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.



Phone 794

When you want High-grade

PRINTING

For This Month---20 BEAUTIFUL ENGRAVED CHRISTMAS CARDS with your name printed in gold or black on them for 75c. R. W. Williams, Fulton, Ky.

Improved Uniform International

Sunday School Lesson

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

Lesson for October 18

PAUL IN THESSALONICA AND BEREIA

GOLDEN TEXT—Open thou mine eyes, that I may behold wondrous things out of thy law.
LESSON TEXT—Acts 17:1-15; 1 Thess. 2:1-12.
PRIMARY TOPIC—How We Ought to Hear.
JUNIOR TOPIC—Two Kinds of Hearers.
INTERMEDIATE AND SENIOR TOPIC—Two Kinds of Hearers.
YOUNG PEOPLE AND ADULT TOPIC—Winning through Love.

I. Paul Preaching in Thessalonica (17:1-10)

1. His method (vv. 1, 2). He observed the divine order, to the Jew first, and was exceedingly anxious for his kinsmen in the flesh, but when they proved themselves unworthy, he turned to the Gentiles.

2. His message (v. 3). It was that Jesus is the Christ. In order to prove that Jesus is the Christ, he expounded unto them the Scriptures. Concerning Christ he set forth three propositions:
a. That Christ must needs have suffered (v. 3). The suffering Christ was not welcomed by the Jews. They had explained away such positive assertions as are set forth in Isaiah 53. They were looking for a Messiah of a different type. This is common today in our churches and Sunday schools. The cross is an offense.

b. "Risen again from the dead" (v. 3). This he also proved by the Scriptures.

c. "That this Jesus whom I preach unto you is Christ" (v. 3). He declared that the historic Jesus whom he had proclaimed had suffered and risen from the dead. Therefore, he is the predicted Messiah.

3. The attitude of the Jews toward his preaching (vv. 4-10). While some Jews believed and many Greeks, the envy of certain Jews was so aroused at Paul's success that they gathered together the worthless fellows of the town and set on foot a riot. They said, "These have turned the world upside down." It is true that the gospel is revolutionary, but not treason to right government. They turned the preaching of Paul into a specious lie. He preached the kingship of Jesus (v. 7). Jesus is most assuredly coming to reign on this earth.

II. The Character of Paul's Ministry at Thessalonica (1 Thess. 2:1-12)

In this section we have exhibited the temper of the apostolic ministry. It becomes an ideal for such as would follow in his wake.

1. It was courageous (vv. 1, 2). In spite of shameful persecution, Paul persisted in his ministry, demonstrating his devotion to the Lord.

2. Honest and guileless (vv. 3, 4). He had no ulterior motive. As one sent of God, he faithfully ministered unto them.

3. Without flattering words (v. 5). Regardless of the difficulty of his positions, the prominence of the persons faced, he never resorted to flattery.

4. Without a cloak of covetousness (v. 5). The impelling force of his life was devotion to God and interest in lost men. Opportunity for personal gain he valued aside.

5. He did not seek glory from man (v. 6). His supreme aim being to honor God.

6. He was gentle and affectionate (vv. 7, 8). So vitally did he enter into the lives of the people that he displayed gentleness, even as a nursing mother with her children.

7. Unselfish (v. 9). In order that his motive be not questioned he labored night and day for his support.

8. Irreproachable and blameless (v. 10). He did not claim to be faultless, but he boldly challenged them as to his blamelessness.

9. His lofty aim (vv. 11, 12). It was that they would walk worthy of God in keeping with their high calling.

III. Paul Preaching in Berea (Acts 17:10-15)

1. His method (v. 10). He entered the Jewish synagogue and preached Christ unto them.

2. The reception of the gospel by the Bereans (vv. 11, 12). It was with gladness of heart. The message was just as new to these Jews and just as counter to their way of thinking as it was to the Thessalonian Jews, but they had a more noble disposition. Two things are said of them:
a. They received the message gladly.

b. They searched the Scriptures daily for the truthfulness of the message which they had heard.

3. The wicked action of the Jews (vv. 13-15). Wicked Jews from Thessalonica followed the missionaries and stirred up the people against them, making it necessary for them again to flee.

Sin

Sin sprang into life, and I saw myself a dead man. It is remarkable that Christianity is the only religion that produces this effect. There is no word in any non-Christian language for sin as moral evil.—D. M. Pantou.

Sticking to the Finish

Character is developed by fighting a plan through to success and triumphing over obstacles. Anyone can start, but only a person with character will stick to the finish.—Watchword.

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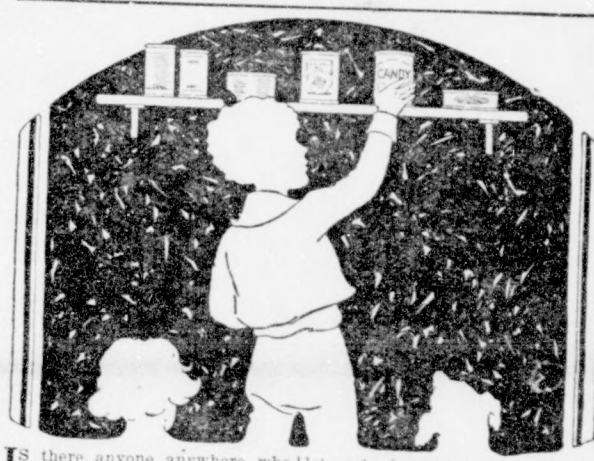
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Fine Fruit Candies



Is there anyone anywhere who doesn't pick up his ears at the words homemade candies, especially when they are made from pure sweet fruit? Children love them, because they are so good, mothers approve of them because they are wholesome. As for fathers—they like them because it is the best candy they've tasted since the old maple sugar days down on the farm.

Peach Jelly Cubes: Press an eight-ounce can of peaches through a sieve, making a purée. Add one-half cup peach syrup (made according to directions on bottle), one-half cup sugar, one-half cup corn syrup, and one tablespoon lemon juice. Boil until thermometer registers 222 degrees. Pour into greased pans so that mixture is about one-half inch thick, and let cool. Let stand over night in a cold place. Cut in cubes and roll in powdered sugar. May also be dipped in chocolate or in melted fondant.

This Is Divine

Pineapple Divinity: Cook one-half cup shredded pineapple and three tablespoons sugar to a thick jam, 225 degrees. Mix two cups sugar, one-half cup water, and one-eighth teaspoon cream of tartar, and boil to 260 degrees. Just before this temperature is attained, add the pineapple jam, continuing the boiling to the 260-degree point. Beat one egg-white stiff, then add hot syrup very slowly, stirring constantly, and beating till stiff and will hold its shape. Add one-fourth cup chopped maraschino cherries, and pour into buttered pans.

Fruits for Thirst



A SHADY garden, a pitcher of ice cold raspberry shrub, a book—doesn't it sound like an oasis in a desert? Even ninety-nine in the shade seems cool, when one has a refreshing fruit beverage to quench one's thirst. If you wish to give a very festive air to your glasses, rub the rims a little way down with a bit of lemon and then dip them into dry granulated sugar, when you try some of these recipes.

Cooling Drinks

Four Fruit Fizz: Have ingredients ice cold. Mix together juice from a No. 3 can fresh prunes, one cup pineapple syrup, one cup orange juice, one-fourth cup lemon juice, two bottles charged water.

Serve over cracked ice. This makes sixteen punch glasses.

Pineapple Milk Shake: Shake together in a glass jar or shaker one-half cup chocolate syrup, one cup evaporated milk or fresh cream, one cup pineapple syrup, one cup water. Serve with cracked ice. This makes four large glasses.

Pineapple Mint Julep: Boil four tablespoons mint jelly, four cups water, and four tablespoons sugar until jelly is all melted. Cool. Add two cups pineapple syrup and juice of four lemons. Serve cold with a sprig of fresh mint in each glass. Instead of ice, use ginger ale flavored with mint syrup from green cherries and then frozen in cubes. Makes six tall or twelve punch glasses.

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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.

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Read the ads in this paper & save money

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are large or small, regardless of your plans and ideas in this community who has a need in our line to come to us freely for building advice.

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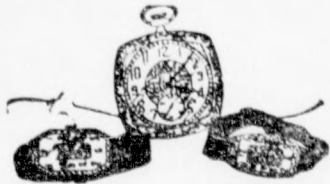
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... SUCCESSFUL HOMEMAKING

By RUTH MAVIS STONE

GREAT NATIONAL DESSERT GIVEN NUTRITION O. K.

What's all that talk one used to hear about pie—good, old-fashioned apple pie, every man's favorite—being indigestible? Every so often some kill-joy launches the indigestible charge against our great national dessert, and you begin to look askance at the next piece that is offered you. The explanation is two-fold; first, pie is not properly made, and actually is indigestible and soggy and, secondly, pie is too substantial a dessert to serve at the end of a very heavy meal. That is all there is to it.

A well-made, flaky pie served at the end of a moderate meal never did any normal person, even a child, any harm. Pie is rich in food value and has a definite place in any homemaker's list of menus. The ideal pie presents, when finished, a somewhat blistered surface, golden brown in color. The crust should break easily with a fork, but should not crumble, and the lower crust should be as tender as the upper one.

To make a pie like this, use a good grade of self-rising flour which, because it has baking powder already in it, gives the pastry just the amount of leavening required to make a tender, flaky crust. Furthermore, the



Cutting Out Pie Crusts With Pastry Marker. Soft-Wheat Flour Is a Big Help in Making Flaky Pies.

phosphate and calcium in the leavening ingredients of self-rising flour are among the materials most needed in a balanced diet and therefore the use of self-rising flour improves the wholesomeness of the pie. Sift the flour only once. One of the advantages of using self-rising flour is that it does not require so many siftings. Another is that it takes little mixing. You will be astonished how quickly you can make this pastry.

First mix two cups of self-rising flour and $\frac{1}{2}$ cup of cold shortening, which must not be too thoroughly blended. When the shortening is cut to about the size of peas and each piece is well coated with flour, it has been sufficiently mixed. The blending may be done with a knife, or more quickly with a regular pastry blender. Cold water is then added to the mixture, about six tablespoonsful. Add one spoonful of water, run a silver fork along the bottom of the bowl bringing the fork up gently through the mixture. Add another spoonful of water and repeat. No salt is used as self-rising flour has salt already added in correct proportions and properly mixed at the mill.

The pastry is now ready to be rolled until it is about 1-16 of an inch thick. Fit the bottom crust closely into the pan, which is preferably a deep one. If the pie is to be baked before the filling is added, prick the crust with a fork or fit an empty pie tin of the same size over it, to prevent bubbles from forming. Such a shell is baked in a hot oven (450 degrees) for 15 minutes. A filled pie is baked in a hot oven for ten minutes and then the temperature is lowered to moderate for the next 35 minutes.

Two popular fillings are as follows:

Apple Pie.
Mix together 1 cup brown sugar, $\frac{1}{2}$ cup white sugar, 3 tablespoonsful of self-rising flour. Sprinkle about $\frac{1}{2}$ of this mixture on the bottom crust of the pie. Fill the pie up with thinly sliced tart apples. Scatter the remainder of the sugar and flour over the apples, add 4 tablespoons of water and dot the top layer with dabs of butter. Add a sprinkle of cinnamon or nutmeg if desired. Cover with a top crust.

Chocolate Pie.
 $\frac{1}{2}$ cup grated chocolate, 2 egg yolks, 2 tablespoonsful butter, 1 cup boiling water, 1 teaspoonful vanilla, $\frac{3}{4}$ cup sugar, 2 tablespoonsful self-rising flour.

Put the boiling water and grated chocolate in a double boiler. When melted add the flour and sugar, which have been previously blended. The have been previously blended. When thickened pour in the well-beaten egg yolks. Stir occasionally. Add butter and vanilla and set the mixture aside. When cool, put it into the pastry shell which has been baked 15 minutes in a hot oven. Cover with a meringue made from 2 egg whites, stiffly beaten, to which are then added a tablespoonful of sugar and 1 teaspoonful of lemon juice. Beat until sugar granules are dissolved. Pile lightly on the filling and bake in a moderate (325 degrees)—not hot—oven for 15 minutes. This will give a more fluffy, tender meringue than one baked for a shorter period in a hot oven.

Proved He Was No Pickpocket

By ROSE BENTLEY

(By M-Globe Newspaper Syndicate)
(By M-Globe Newspaper Syndicate)
(By M-Globe Newspaper Syndicate)

ELEANOR saw the broken chain of her bag dangling from the pocket of a smartly tailored green topcoat. Buttoned inside the topcoat was a tall man, who seemed in a hurry.

She did not cry out—that was not the Bradley way. She simply left the crowded car and followed the man in the green coat. Eleanor's quick, pattering feet stopped short as the man suddenly paused under a lamppost and whirled about. His right hand thrust into his pocket as if in search of a weapon, and then remained there. His other hand awkwardly went up to remove his hat at sight of the girl lingering timidly near by.

"What have I got to do with it?" "You should be ashamed of yourself," she cried in sudden indignation. "You know it is in your coat pocket this very moment."

Then his right hand came out of his pocket and with it came Eleanor's pretty headed bag with the cut and broken chain dangling. His face was a study in angry astonishment. She saw that his gray eyes flashed like steel as he faced her.

"I don't know who you are, madam," he said slowly, "but from what you say you seem to be the owner of this bag. Have you formed any idea of how it came to be in my pocket?"

Eleanor laughed sarcastically. "The car was crowded," she murmured reminiscently, "and it was easy for anyone—who wanted to—a pickpocket, I mean—to cut the handle of the bag and put it into the side pocket of his overcoat. And when the owner discovered the loss of the bag, the car was stopping and she saw a man in a green overcoat alighting, and she saw the handle of her bag hanging from his pocket—that is all."

"That is only the beginning," he laughed shortly, "for I did not know the bag was in my pocket until I heard footsteps behind me and turned to see who it was—putting my hand into my pocket as I did so—and voila! The bag!" He put it in her outstretched hand with a little bow. "I hope you will believe me."

"Thank you," murmured Eleanor, longing to flee and very much afraid to in the presence of this cool young criminal.

He stood aside so that she could pass on. They were near the corner, and just around the corner was the pretty row of bungalows where her brother lived. If she could only reach there in safety.

"I am afraid you did not believe my story, after all." "It was a very—very nice story, indeed," she assured him, as she hurried away. She did not go far. Before she reached the corner there was the sound of running feet.

The man in the green overcoat was still standing under the lamppost, and coming swiftly upon him from the rear was another man, also in an overcoat that looked green. There was something in his outstretched hand that he pointed at the first man, as he cried hoarsely:

"Give up that bag, see?"

"What bag?" asked the first youth.

"The dinky handbag—it's mine—it wasn't meant for you—no foolin'." The hand that held the weapon descended upon the head of the victim.

Eleanor remembered that there was a police whistle in the pretty bag in her hand, and she blew it shrilly.

The man bending over the prostrate form uttered an oath and dashed across the street and straight into the arms of a policeman, who carried him away to jail. Eleanor told her story in a shaky tone, but she did not mention the matter of the headed bag, and the prisoner was haled into court on a charge of assault.

The police whistle had summoned all the residents of Green terrace, and among the foremost was Eleanor's brother. He went into the crowd gathered about the unknown man. He helped bring him to consciousness, and when he was once more on his feet, the man in the green overcoat suddenly gripped John Bradley's arm.

"Hello, John Bradley! I was on my way to see you!"

"The dickens you were—Is it Roger Lewis? Here, Nellie, this is Captain Lewis. You remember how he saved my life in France? Nellie is my sister—" Doctor John hustled his belated and damaged guest toward home, and Eleanor hovered demurely near by. Her thoughts were chaotic. That heroic friend of John's—and she had insulted him—called him a pickpocket!

In the living room Eleanor told her story, and Captain Lewis grinned foolishly as he described his feelings upon finding the strange bag in his pocket. Later in the evening he murmured to Eleanor, "What do you think of my story, Miss Bradley?"

"I still think it was a very good story—a true story, after all."

"Some day—but never mind—that is another story," he muttered, and it was another story indeed—the sweetest story ever told—and she believed that, too!

Try It, and See

"I don't see why having your ear overhauled should be such a depressing experience."

"You don't, eh? Well, it was overhauled by a motor cycle cop."

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It has always been our policy to manufacture **HIGH-GRADE** products. As an institution we take pride in maintaining a quality that is always uniform.

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BROWDER MILLING CO.

Fulton, Ky.

A \$2 Dinner for 6



THIS little girl who could never do fractions, sometimes finds them figuring ominously in her life after she has grown up. Dividing two by six might prove a pretty difficult problem, but here it is solved as easily as can be.

Fried Ham and Eggs 32¢
Washed Potatoes 18¢
Fruit Cole Slaw 25¢
Chocolate Blanc Manger 19¢
Baked Tomatoes and Cheese 27¢
Beef and Butter 11¢
Coffee with Cream 15¢

A couple of these recipes to serve six people may be new to you, so here they are:
Baked Tomatoes and Cheese: Add to the contents of a No. 2 can of tomatoes, salt and pepper to taste, and one teaspoon chopped onion. You will need one-half cup grated cheese, one cup bread crumbs and one tablespoon butter. Put alternate layers of tomatoes, cheese and crumbs in a buttered baking dish, having the top layer of crumbs. Dot with butter and bake thirty minutes in a moderate oven, 350 degrees.

A Crisp Salad

Fruit Cole Slaw: Crisp one cup finely shredded cabbage in ice water, drain and dry thoroughly. Add one diced orange, and, just before serving, the drained crushed pineapple from an 8-ounce can. Mix in carefully one-half cup bottled dressing, and serve on lettuce.

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Chilled Fruit Soups

OUR grandfathers used to say, "There's nothing new under the sun," and believed it. But in this modern generation, we have discovered that there are a great many new things under the sun. Even in our cooking, we are constantly inventing new dishes such as our ancestors never dreamed of. And many of them are improvements over most of the things our ancestors ate. What could be better, for example, than a chilled fruit soup on a sultry evening? Here are a few recipes:

For Hot Days

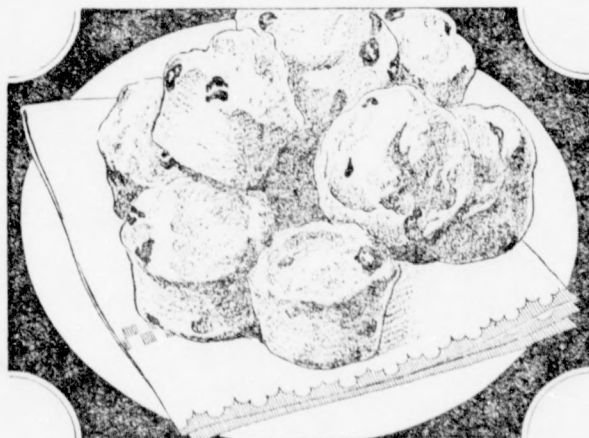
Iced Mint Fruit Soup: Smooth one teaspoon arrowroot to a paste with a part of two cups cold water, then add to one-half of a No. 2 can crushed pineapple together with remainder of the cold water, and one-half glass mint jelly. Cook until slightly thickened, stirring

to prevent lumping. Serve very cold, garnished with a sprig of fresh mint. This serves six.

Red Cherry Soup: Mix two teaspoons of cornstarch with two tablespoons cold water, add to it juice from a quart can sour pitted cherries, one cup cold water, two tablespoons sugar and one tablespoon lemon juice. Cook until thickened stirring to prevent lumping. Chill. Serve very cold, with a few cherries garnishing each cup. This serves six.

Spiced Apple Soup: Cook together gently contents of a No. 2 can apple sauce, two and one-half cups water, one tablespoon brown sugar, ten whole cloves, one stick cinnamon, one-half lemon sliced, eight seedless raisins, until the raisins are tender. Chill. Serve with a slice of the lemon and a raisin garnishing each cup. This serves eight.

Fruit in Breads



WHEN Marie Antoinette was told that the people had no bread she is said to have answered: "Why don't they eat cake?" Had this flippant Queen lived in a later epoch, she might very well have recommended a fruit bread to the hungry peasants. For certainly there is no more nourishing or appetizing form of the staff of life than tasty fruit muffins or biscuits. Here are some excellent recipes.

Blueberry Biscuits: Sift together two cups flour, four teaspoons baking powder, one teaspoon salt and two tablespoons sugar. Cut in four tablespoons shortening, or work in with finger tips. Add seven-eighths cup diluted evaporated milk to make a dough soft enough to drop. Add

two-thirds cup well drained canned blueberries quickly and carefully and drop by spoonfuls on a buttered baking sheet or in muffin tins. Bake in a hot oven (450 degrees) for twelve to fifteen minutes.

Try This for Breakfast

Apple and Date Muffins: Beat two eggs and add one cup milk. Sift together two cups flour, three tablespoons sugar, four teaspoons baking powder, and one-half teaspoon salt, and add to first mixture. Add one-half cup canned apple sauce and three tablespoons melted butter. Add one-half cup chopped dates, and pour into buttered muffin tins. Bake about fifteen to twenty minutes in a hot oven (400 degrees). This makes eight to ten muffins.

Community Building

Smaller City Has No Need for "Skyscrapers"

Large cities have carried concentration too far and must begin to think in terms of decentralization, says Gilbert, New York architect, recently told the members of the Society of Arts and Sciences when they presented him with the society's gold medal for inaugurating the age of skyscrapers with the Woolworth building. He also intimated that skyscrapers will not last indefinitely.

Discussing the problems of modern cities in relation to skyscrapers, Mr. Gilbert said:

"I doubt if skyscrapers are desirable for small cities, for they reduce property values by drawing tenants from surrounding buildings, just as they do in large cities, only with more serious economic consequences. As to whether the skyscraper, per se, is cause or effect, I have leave that discussion in the competent hands of those who discuss whether the hen or egg came first.

"Transportation is the pulse of urban life. As transportation provides access business will develop. When business develops, then land is valuable. When land is valuable, buildings will arise.

"The architects for 30 years have been advocating the development of city plans adequate for the future which they clearly foresaw. Trained to plan even more than to construct, they clearly foresaw the need, but only recently has the public begun to awaken to that need."

Combine Planned for Promotion of Building

Organization of building congresses, holding architects, builders, bankers and workers, is to be a major aim of the committee on industrial relations of the American Institute of Architects during 1931, according to the annual report of the committee, of which William Orr Ludlow, New York architect, is chairman.

Establishment of credit associations for the guidance of the building industry in distinguishing between financially responsible and irresponsible firms is also projected. Holding that "labor's part in building has never been properly recognized," the committee will continue its efforts to secure recognition of superior craftsmanship.

The committee also seeks united action to relieve unemployment and to inform the public of the advantage of building now, while costs are from 15 to 20 per cent below normal.

Modern City Planning

Today we would not be satisfied with a city planned wholly by an engineer; it might be an efficient city, but it would not be beautiful. Beauty is a more important factor in our lives than efficiency, and that applies to roads and automobiles as well as cities and regions.

People buy radios and automobiles for their beauty as well as for their efficiency; people move out of cities, planned for efficiency, to the country because of the beauty of the surroundings. They would rather spend two hours on the train and live in the country than 15 minutes each day and live in the city.

Areas around large cities must provide pleasant places in which to live; and if our citizenry is to develop in a normal way we must see to it that the areas best suited for homes are maintained exclusively for that purpose. The plans should provide for reservations, parks, parkways, zoning and rail transportation.—Exchange.

Garden Worth While

It cannot be denied that plants are what we most desire in a garden, plants arranged in such a manner that they enhance the design. So it is that we may look to "modernism" in the garden; design in new forms, but with the same old plants. What will these new forms be?

A garden magazine recently published sketches for a garden in the "modern" style, designed for a house in the modern style. An article accompanied the illustration and in this it was explained that there are three principles which make the modern garden essentially different from any ever designed before. These three principles are simplicity, unity and low cost of upkeep.

Effective Campaigning

The time has come to stress roadside beautification as much as safety, as the Pennsylvania Federation of Garden Clubs and the Council for the Preservation of Natural Beauty have been doing for a long time. The women of this state deserve every encouragement in their campaign for the elimination of roadside signs and the further beautification of the landscape by planting flowers and trees along our main highways. Organizations of motorists, civic clubs and other groups are also participating in this good work, and their efforts must eventually prevail.—Philadelphia Record.

Preserving Roadside Beauty

Nevada is the only state in the Union having laws regulating the erection of signboards. No permit is issued for signs that will measurably mar the roadside beauty, or obstruct views.

See
Finger Prints

PROGRAM

See
Finger Prints

Beclerton School Rally

FRIDAY, OCTOBER 16, 1931

Lunch Served on Grounds.
Stay for Play Friday Night.

Scholastic Events

9 o'clock

Best reader in each of eight grades
Best speller in each of eight grades
Best writing in each of eight grades
Best drawing in each of eight grades
Best set of three posters
Best display (any kind)

MUSIC (Auditorium)

Piano Solo (grades)
Piano Solo (High school)
Any Instrument (any grade)
Vocal Solo
Duet
Trio
Quartet
Chorus (Primary grades)
Chorus (Intermediates)
Chorus (Junior High)
Chorus (High School)
Stunt (Musical or otherwise)

PUBLIC SPEAKING

Oration
Reading (Musical or otherwise)

Athletic

25 yard dash (girls) 1, 2 grade
25 yard dash " 3, 4, 5 grade
50 yard dash " 6, 7, 8 grade
50 yard dash " High school
25 yard Potato race " 3, 4, 5 grade
50 yard Potato race " 6, 7, 8 grade
50 yard Potato race " High school
Two enter in each grade or year of High School.

Athletic Events

1 O'clock (Auditorium)

BASKET BALL GAMES

Water Valley boys vs Beclerton boys
Fulham girls vs. Beclerton girls.
Clinton boys vs. Fulham boys.

Admission 15-25c

3:30 o'clock (Campus)

C. PILLOW, R. FOX, Mgrs.

Basketball throw—boys under 14
Basketball throw—boys over 14
25 yard dash (boys) 1 and 2 grade
25 yard dash " 3, 4, 5 grade
50 yard dash " 6, 7, 8 grade
25 yard potato race (boys) 3, 4, 5 grade
50 yard potato race " 6, 7, 8 grade
50 yard potato race " High school
Standing broad jump " 1, 2 grade
Standing broad jump " 3, 4, 5 grade
Standing broad jump " 6, 7, 8 grade
Standing broad jump " High school
Running broad jump " 1, 2 grade
Running broad jump " 3, 4, 5 grade
Running broad jump " 6, 7, 8 grade
Running broad jump " High school
High jump (boys) 3, 4, 5 grade
High jump " 6, 7, 8 grade
High jump " High school
Pole vault " 3, 4, 5 grade
Pole vault " 6, 7, 8 grade
Pole vault " High school

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Given Friday Night after the Big Day.

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For JOB PRINTING

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.

Austin Springs

Clois, son of Mr. and Mrs. Tom Puckett, lies critically ill at his home, suffering from blood poison, the result of a small scratch on his arm. Typhoid fever has also developed and his recovery is doubtful.

The corner stone has been laid for the erection of a Missionary Baptist church at what is now Thomas school house. The church was organized some time ago and the building has begun. A series of meetings is also in progress.

Mr. and Mrs. Wess Maupins entertained a number of young people at their home Saturday night. All report a nice time.

Mrs. Jack Wilson has all but lost the sight of one eye, and the other eye is very weak.

Sue, the small daughter of Mr. and Mrs. Hobert Westbrook, of Dresden, spent this week-end with relatives at this place.

Mr. and Mrs. Henry Copeland have rented a farm near Ruthville, where they will reside next year and be engaged in farming.

Pupils of Salem had a jolly time at noon the past Friday when all spread their lunch together like picnic fashion. They enjoyed the occasion very much.

The Lone Oak ladies club met with Mrs. Fount Gibson Friday afternoon with an interesting meeting. The Home Demonstrator being present also and gave a demonstration in salads. Several dishes of salads were made, served and relished much by each member.

The next meeting will be held at the home of Mrs. Sam Dudley, where home-made furniture will be made. Mrs. Gibson served many kinds of palatable home-made candy, in fact it was the best the writer has ever eaten and each member expressed themselves as having enjoyed the afternoon.

Willinsham Bridge

Mr. and Mrs. Burnie Stallins attended the October meeting of the West Kentucky Health Units Association Monday at Benton, Ky.

Mrs. Anna Sigmon left Thursday for a visit in Enid, Okla., also other points in Oklahoma and Texas.

Mr. and Mrs. Charlie Bondurant, Mr. and Mrs. Malcom Inman, after attending Sunday School at Union, spent the remainder of Sunday with Mrs. Lucy Burnett.

A large number of the people of this community attended the Singing Convention at Harmony, Sunday.

Mr. Harry Sams, who has been sick of typhoid fever, has gone to his father's, Mr. Tom Sams, to stay awhile.

Mr. and Mrs. Burnie Stallins and children spent Sunday with Mr. and Mrs. Joe Atteberry.

FARM HOUSE BURNS

A nice farm house on the Enon road belonging to S. E. Hancock and occupied by Wales Austin and family burned early Sunday morning. The Austin family saved most of their household goods, but the house was a complete loss. There was no insurance.

MARRIED FIFTY YEARS

Mr. and Mrs. Tom Brooks, well known Fulton people, have been married fifty years Oct. 12, according to Mr. Brooks, who added that they celebrated the event by working all day in their grocery on State street.

Smith's Cafe

Neat and Attractive Service
and Food the Best
It is a pleasure to go to this
cafe for a lunch or full meal.

**FOR
LIEUTENANT GOVERNOR**

A. B. CHANDLER
of Versailles

Route 6, Fulton, Ky.

Mr. and Mrs. Hayden Donoho spent Sunday with Mr. and Mrs. Lawrence Brown of Riceville.

Mr. and Mrs. H. H. Stephens motored to Hickman Sunday afternoon.

Mr. and Mrs. J. R. Satterfield and small son, J. E., motored to Columbus, Ky., Sunday afternoon.

Mr. and Mrs. Wade Scott spent Saturday afternoon in Fulton.

Among those who attended the singing at Harmony Sunday were: Mr. and Mrs. O. E. Wolberton and family, Mr. and Mrs. Nile Kendall and daughter, Laura Sue, Mrs. Pruitt, Mr. and Mrs. Jim Dawes, Mr. and Mrs. Henry Walker and family, Mr. and Mrs. Luther Byars and family.

Mrs. T. J. Reed had as her guest Sunday, Mr. and Mrs. Jess Boyd, of Paducah, Mr. Harold Workman, of Water Valley, Ky., Mr. and Mrs. Ervin Joyner, of Fulton, Mrs. Eddie Johnson and grand-daughter, Margaret, and Mr. and Mrs. H. H. Stephens.

Mr. and Mrs. Hayden Donoho and Mr. and Mrs. Pointer DeMyer of Fulton were Sunday evening guests of Mr. and Mrs. J. W. Scott.

Mrs. J. W. Scott was a Monday afternoon guest of Mrs. O. C. Wolberton.

AGED LADY INJURED

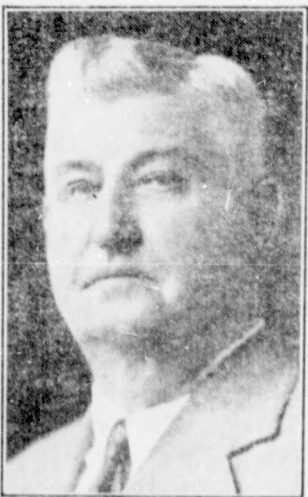
Mrs. Mary Caldwell of near McConnell fell off the porch Friday night and suffered an injury to her spine. Little hope is entertained for her recovery. Just a few hours previously her daughter-in-law, who lived in the same house, had died suddenly, and it is a double shock to Mr. Caldwell. Many friends will sympathize with him and his family in their sorrow.

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666 Salve for Baby's Cold.

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**FOR COMMISSIONER
OF AGRICULTURE**

EUGENE FLOWERS
of Russellville

FORGOT TO LEAP

Brown met Smith emerging from the local hospital a few days ago. Smith had his arm in a sling, and his face was covered in plaster.

"Gracious me!" said Brown. "What ever has happened?"

"Careless driving," groaned Smith. "I'm sorry to hear that," replied Brown sympathetically. "But I didn't know you had a car."

"I haven't; but others have," the injured one informed him.—London Answers.

Might Do Better

She—"I'm sure tennis hasn't made the slightest difference to my looks," said she, in reference to the assertion of some one who had said the game ruined a girl's beauty.

He (knowing nothing about any such assertion)—Well, why not try some other game, dear?

FULL OF HARDSHIPS

The Lady—I suppose that your lot is full of hardships?

The Hobo—That's de proper word for it, ma'am. In de winter w'en de farmers ain't doin' nothin' it's too cold for me t' do trampin' around, an' in de summer people's atters offerin' me work.

A Come-Down

What splendid ideas youth instills. And how hard knocks dislodge 'em. I used to want to meet my bills, but now just want to dodge 'em.

Choice of Liars

She—Your cousin says you have been telling him about my affairs.

He—That's not true.

She—But he says you have and why should I doubt him?

He—That's just like you, always more ready to believe other people's lies than mine.

Extremes

"You worship your ancestors, do you not?"

"Yes," replied Hi Ho, the sage of Chinatown. "I note with interest that you follow precisely the opposite idea. You evolve the doctrine of heredity and blame your ancestors for all your misfortunes."

Never In

Bonnetwister—Doctor Jarenum's success seems to be firmly established. Neckbreaker—Yes, he's had "out to lunch" painted permanently on his door now.

ROBBING FATHER

"Young man, I want to give you a piece of my mind."

"But won't that be robbing you, sir?"

A Contingency

"The early bird will get the worm." Of that there is no question. But if that worm should chance to turn it'd get the indigestion.

Reverses the Mental Film

Light on how jokes are written is thrown by the Virginia Reed. This is the way:

His Girl Friend (admiringly)—How in the world do you make up your jokes, Tom?

Tom—Oh, I sit down and laugh, and then think backwards.

On the Other Hand

William's family had been discussing in general the likes and dislikes of his favorite uncle's new wife. After much conversation grandma said:

"Well, Bill, what do you think?"

"Oh, I'm just wondering what she thought of us," Bill replied.

Others Touch and Touch Again

"What a lot of friends we lose through their borrowing money from us."

"Yes, it is touch and go with most of them."

Hard Tasks

Two convicts were talking.

"You know," said one, "it took John Bunyan all his life to write a song."

"Gee!" was the reply. "It took me ten years to do a sentence."

Why Bother With Looks

"Let's go to the northern woods this summer."

"The car's in bad shape, dear."

"Oh, nobody will notice that."



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For A Japanese Fan

NO, this isn't a description of a design for a Japanese fan to cool yourself with, but the recipe for a delicious oriental dish which will make you a Japanese fan if you aren't one already. Here it is:

Japanese Souffle: Boil one-fourth cup rice until tender, then drain. Combine the contents of one 8-ounce can of crushed Hawaiian pineapple with one-third cup sugar and one tablespoon butter. Heat for about five minutes, cool slightly and add to rice. Add two well-beaten egg yolks, fold in two stiffly-beaten egg whites and pour into a greased baking dish. Bake in a slow oven, 350°, for about thirty minutes, or until set. Serve at once with slightly sweetened cream. Serves six.

Here's another dessert also made with Hawaiian pineapple which does not take as long to make. Sauté eight slices of sponge cake in butter until a nice brown on both sides, and remove to serving plates. Drain two cups of dried sliced pineapple, and add with one-third cup sugar to the pan, and after sautéing, add more butter if needed. When slightly golden, pour over the cake, and top with plenty of whipped cream. Serves eight.

A Cold Dessert

Pineapple Graham Charlotte: Beat two cups cream and add one-third cup confectioner's sugar. Add eight crushed graham crackers, the contents of a No. 2 can of crushed Hawaiian pineapple, slightly drained, and one-half cup crushed strawberries, canned or fresh. Mix lightly in tall glasses and chill for at least one hour. Serves eight.

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ing a Sale!**

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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 sale. 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.

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