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Fulton Advertiser, October 30, 1931

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Trade With Your Home Industries and Make Fulton a Better Town

FULTON ADVERTISER

Vol. 7 No. 50

FULTON, KY. OCT. 30, 1931

R. S. Williams, Publisher

Old Time Democratic Rally

Largest Crowd In Many Years Attend To Hear the Distinguished Speakers, Judge Laffoon and Senator Barkley.

Banquet Given at Usona In Their Honor.

Science Hall auditorium, the largest in the city, was filled to capacity Wednesday night with men and women to hear Judge Ruby Laffoon, democratic nominee for Governor and U. S. Senator Alben W. Barkley talk on important issues of the campaign.

Frank Owens, of Wickliffe, Democratic nominee for Appellate Clerk, was also present and Judge Herbert Carr, chairman of the meeting, introduced him first to the vast audience. He briefly spoke in the interest of his candidacy. He was followed by Judge Laffoon and Senator Barkley.

Judge Laffoon's message was enthusiastically received as he outlined his plans for the conduct of state affairs should he be elected governor. He is a man of rugged honesty and sincerity; plentifully endowed with common sense, combining in his nature the attributes of practical business sagacity and a kindly heart.

He is imbued with the idea of making Kentucky a good governor as his sole reward. He has no further political ambitions to foster.

He is a man of simple faith, a devoted member of the Christian church for forty years and sympathizes with the dispirited and heart-broken men and women, who suffer under the inequalities of Republican rule.

He believes in rigid economy and that the government of the State of Kentucky could be conducted at much less cost, and equal efficiency and that burdensome taxes can and will be reduced.

Idol of Kentucky
Senator Barkley, the idol of Kentucky democracy, delivered one of his characteristic speeches filled with "pep" and true facts. No man in America is dearer to the hearts of West Kentuckians than Senator Barkley and his talk Wednesday night was an inspiration for the voters to vote the straight Democratic ticket and be happy on November 3rd.

Banquet at Usona
Preceding the speaking a large delegation of distinguished Democrats of the county met at the Usona Hotel to greet Judge Laffoon and Senator Barkley and attend a banquet given in their honor.

ENQUIRER PREDICTS 34,000 MAJORITY FOR LAFFOON

Predicting that Judge Laffoon will be elected by a majority of 34,000 votes, Sunday's Cincinnati Enquirer says:

"Judge Ruby Laffoon, Madisonville, will be the next Governor of Kentucky.

"Judge Laffoon will be elected by a decisive majority, which may not run into the fancy figures many of his more enthusiastic supporters predict, but which should be sufficiently impressive.

"This is the forecast that appears to be justified on the eve of the week preceding the election. There is no likelihood in this year of 1931 of any last-moment surprises or changes, such as last-ditch

fighters hope will happen to their advantage.

"In all likelihood, the vote, if cast now, would be recorded as it will be on Tuesday, November 3rd.

"Taking the predictions and estimates and resolving them into the most probable result the majorities by districts should approximate these figures:

"Laffoon — First, 19,000; Second, 11,000; Third, 3,000; Fourth, 7,000; Sixth, 14,000; Seventh, 13,000; Eighth, 8,000; Ninth, 9,000.

"Harrison — Fifth, 20,000; Eleventh, 25,000.

"This gives 83,000 to Laffoon and 49,000 to Harrison, leaving Laffoon for the state a majority of 34,000. Somewhere in that vicinity it should rest when the count is complete."

CLOSE CONTEST IN LOUISVILLE INDICATED

Five thousand people crowded into the Municipal Auditorium in Louisville Saturday night to hear Judge Ruby Laffoon speak. It was variously estimated that the crowd unable to gain admittance numbered from two to four thousand. Local Democratic leaders state that this is the greatest outpouring of Fifth District voters that has attended a Democratic rally here in many years. There was absolutely no attempt to swell the crowd by artificial means and the attendance may be taken as an indication of the interest of the people of Louisville, irrespective of politics, in the success of the Democratic ticket this year.

Conservative Democrats and Republicans who have had long experience in politics in the City of Louisville freely predict that this will be the closest contest this city has seen in any race since the Republicans gained control of the political machinery of the Kentucky metropolis.

Democrats throughout the state need have no fear of the Republicans being able to roll up in Louisville the majority they are so widely claiming throughout the state.

GET OUT THE VOTE!

The challenge is made to rural Kentucky. Money, influence, the power of publicity, backed by unlimited wealth, are arrayed against a people determined to end the scandal of a Sampson administration by a clean sweep that shall place a Democratic Governor and a Democratic Legislature at Frankfort. Shall we permit the exigencies of city politics, the whim of a disgruntled and directing political dictator to make us falter one instant? One who knows his Kentucky and the mettle of Kentuckians thinks not.

MORRIS IS MADE GRAND MASTER

At the meeting of the several grand bodies of Masonry held in Louisville last week, A. W. Morris was elected grand master of the Grand Council of Kentucky Royal and Select Masters, also appointed inspector in the First Congressional district for the Grand Chapter of Royal Arch Masons.

Democracy's Standard Bearer



JUDGE RUBY LAFFOON
of Madisonville
DEMOCRATIC CANDIDATE FOR GOVERNOR
OF KENTUCKY

Vote for Laffoon For Governor

And the Entire Democratic State Ticket on November 3.

CHICAGO DOCTOR TALKS TO WEST KENTUCKY M. D.'S

At Semi-Annual Meeting of Southwestern Group Held Here.

Dr. William Allen Pusey, Chicago, delivered an address Tuesday night to approximately 100 members of the Southwestern Kentucky Medical Association at a banquet at the Usona hotel here.

Dr. Pusey was the guest of honor and the only formal speaker at the banquet which began at 8 o'clock. Several physicians made brief comments on the subject after the speaker had finished his 45-minute dissertation.

Dr. D. L. Jones, president of the association, introduced the speaker who differentiated between eczema, ringworm, and athlete's foot during his speech. Dr. D. L. Jones, prominent physician of this city, president of the association, presided over the afternoon meeting. Rev. John T. Saitson, Fulton, gave the invocation; Herschel T. Smith, attorney, gave the welcoming address to which Dr. J. N. Bailey, of Paducah, responded.

MRS. L. VEATCH PASSES AWAY

Mrs. Luther Veatch, of near Crutchfield, passed away last Thursday night, October 22nd, in the Mayfield hospital, aged 48 years.

The funeral services were held at 2 o'clock p. m., in the Rock Spring church, and burial followed in the church cemetery, in charge of the Fulton Undertaking Company.

The deceased is survived by her husband, two daughters, two sons, and one sister, besides other relatives and many friends. The Advertiser extends sympathy to the bereaved family.

TURK DECLARED NOT GUILTY IN SECOND TRIAL

Hickman County Jury Gives Its Decision After Six Hours.

Friday night Lucian Turk, 44, was acquitted by a jury in the Hickman county circuit court at Clinton.

The defendant leaped from his chair as the verdict was read into the court records, shook hands with his attorneys and then went to the jury box, where he grasped the hands of the men who had freed him.

Turk was charged with having killed W. Stewart McCloy, his father-in-law, August 23rd, 1929.

The verdict was returned one hour and three minutes after Judge Bartlett had asked the jury to return to its room and reach a decision by midnight if at all possible.

Only seven people, other than the jurymen, court officials and F. B. Martin, commonwealth attorney, were in the courtroom at the time.

None of the McCloy's were present.

SNEEDEN GOES TO HERRIN, ILLINOIS

Ben Sneed, who has been receiver of the closed First National Bank here for the past eleven months, has been appointed receiver of a large closed bank in Herrin, Ill., and will begin his duties there in a short time. He will remain as receiver here until the business is finally closed up, but in the meantime will begin his work at Herrin. The bank here has already paid 50 per cent, and another 20 per cent will shortly be paid.

During his stay in Fulton Mr. Sneed made many friends in the city, and all will regret that the time has come for his departure.

Watch Out For Fakes

Just now most everyone is anxious to turn an honest penny. But it must be said that there are many who are not so particular as to whether it is an honest penny or not, so long as they can turn it. The fact that there are an unusual number out of employment and that men and women alike are anxious to earn all they can has led a lot of sharks to invent new schemes for preying upon the public.

To day, more than ever, Fulton citizens need to be warned against the "Help Wanted" or "Work at Home" ads appearing in mail-order papers. A lot of slick schemes to separate you from your money are being promoted through such ads. Offers to "start you in business" or "make money in your home" are not all crooked. Some of them are perfectly legitimate and praiseworthy. But a lot of them are not. More of the spurious kind are now appearing in mail-order papers than ever before.

It only requires a postage stamp or two to find out which of these ads are honest and which dishonest. For that reason, everyone tempted to answer such advertising should investigate before actually sending on the sum asked for. It may be only a dime, but a lot of dimes from a lot of people will serve to keep the fake concern in business. And even a dime is not to be tossed away foolishly these days. Don't add to your own discomfort by "biting" at fake ads. Be sure you are dealing with an upright, honorable person or concern before you invest a dime—or any other amount.

NOBLE EVANS IS DROWNED NEAR CAPE GIRARDEAU

Noble Evans, 22-year-old son of Mr. and Mrs. J. C. Evans, of Clinton, was drowned in the Mississippi river near Cape Girardeau, Mo., Saturday evening, October 24, about five o'clock. Young Evans was employed on a government dredge boat, which was pumping sand from the channel of the river about nine miles above Cape Girardeau. He and two other men were in a skiff about the middle of the river, and the skiff overturned when it ran against a guy wire. The other two men managed to get to the boat, but Evans was drowned and his body has not been discovered.

Besides his parents, Mr. Evans leaves a brother, Fred Evans, of Louisville, and three sisters, Mrs. Ernest Norman, and Mrs. Ellis Heitcott, of this city, are sisters of the deceased. They went to the scene of the disaster Saturday night as soon as they were notified by telegraph.

The Evans family formerly lived here.

I. C. WILL CONSOLIDATE

Transportation Accounting Offices of Paducah to Merge At Memphis

Consolidation of the transportation accounting departments of the Illinois Central Railroad at Paducah and Memphis and with the same department of the Y. & M. V. Railroad at Memphis was announced by the Illinois Central officials. The consolidation will become effective November 1.

About 40 accountants in the Paducah office will be transferred to Memphis. This force was concentrated at Paducah about a year ago from various divisional points on the company's southern lines. Rodney D. Miller is chief accountant of the Paducah office.

With the transfer of the force to Memphis, N. Concklin, chief accountant at the local office, will be in charge of the consolidated department.

The consolidation was made by Illinois Central officials as an economy measure.—Commercial-Appeal.

Brieflets

Another trouble arises from the fact that too many young people around Fulton think the only key to happiness is the key to the automobile.

Nowadays the only city man who is certain his product is going to be pushed is the man who makes baby carriages.

Uncle Sam now has the biggest gas bag in the world now, and strange as it may seem you don't have to look into Congress to find it.

Little did Fulton grandparents think the day would ever come when a vacation would consist of nothing but a mad chase in an auto.

The fellow who first said that what goes up must come down probably never thought of taxes.

What this country seems to need most now is less Fact Finding Commissions and more Fact Facing Commissions.

Even in the gay 'nineties nobody in Fulton ever expected to see the time when holding a good job would enhance a girl's chances of marriage.

How would it do to recall all of our missionaries from abroad and send them to New York and Chicago?

An astronomer says the earth is running a fraction of a second ahead of its daily schedule. But even at that we don't seem to be getting any place.

Our idea of a mean husband is the Fulton man who will pretend to believe what his wife is telling him when he knows she is lying.

Don't give up! Noah was 600 years old before he learned how to build an ark.

A ripe old age is nothing to brag about. Look what shape the tomato gets into.

REEDS-VINCENT

(Lake Charles, La., Paper)
Claiming the sincere interest and good wishes of a wide circle of friends and large family connection was the marriage of Miss Flavia Vincent, daughter of Mr. and Mrs. Raymond Vincent, to Mr. E. C. Reeds, of Fulton, Ky., which was very quietly solemnized on Sunday morning at 6 o'clock, Rev. Willis Perreault reading the beautiful marriage service in the presence of the immediate family and a few close friends.

Mrs. Reeds was lovely in a smart suit of blue sink basket weave with attractive accessories in harmonizing tones. She is a beautiful girl, loved and admired by hosts of friends who wish her every happiness.

Mr. and Mrs. Reeds are spending their honeymoon in New Orleans, and upon their return will be at home to their friends with Mrs. Reeds' parents, at 604 Seventh street.

Mr. Reeds is well and favorably known in Lake Charles and is prominent in business circles here.

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



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

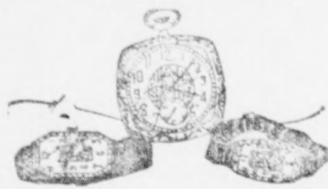
Fulton, Ky.

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

We invite You to call and see them.

R. S. Williams

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.

Telephone 794

For JOB PRINTING

McFadden News

Mr. and Mrs. Roy Bard and family and Mr. and Mrs. John E. Bard and little daughter were Sunday guests at the home of Mrs. Lula Bard.

Mr. and Mrs. Norman Wilkerson and family spent the week-end with Mr. and Mrs. Tommie Robey and family near McConnell.

Mr. and Mrs. Clarence Bard and family of Fulton spent the week-end with Mr. Jim Bard.

Mr. and Mrs. Arnie Brown and family spent Sunday with Mr. and Mrs. Homer Armbruster.

Mr. and Mrs. Cleveland Bard and family spent Sunday afternoon at the home of Mr. and Mrs. O. C. Wolberton.

Mr. and Mrs. O. D. Cook's children are ill with scarlet fever.

Messrs. T. H. Howell, H. W. Howell and W. M. Smith attended the speaking at Beeler-ton Saturday night.

Mr. and Mrs. Sherlock and Mr. Coy Putman of Chicago, Ill., spent Saturday night with the latter's parents, Mr. and Mrs. H. L. Putman. Mr. and Mrs. Sherlock and Mr. Coy Putman were on their way to Fort Worth, Texas.

Mr. and Mrs. T. H. Howell, Mr. and Mrs. H. W. Howell, Mr. and Mrs. Jake Smith, Mrs. Hattie Wilkerson and Mr. and Mrs. O. C. Wolberton attended the funeral of Mrs. Luther Veatch at Rock Spring Sunday afternoon.

Mesdames Ellen Lynch and Fannie Powell and son, J. R., Jr., spent Sunday at the home of Mr. Jim Bard.

Austin Springs

News has been received by relatives that Don Davis is critically ill and death expected any time. He is at his father's home, Mr. Jim Davis, of near Brown's Grove, Ky. He is suffering from heart trouble.

The Sunday school and members of Salem Baptist church gave their pastor, the Rev. T. T. Harris, and family, a pound-ing last Thursday night at their home in Dukedom. They received everything in the way of eats, such as potatoes, beans, peas, fruit, molasses and other eatables. Mrs. Harris says she had to bring in chairs, benches, trunks and everything to seat the crowd, and they wish to express themselves toward all and appreciate the thoughtfulness of this kind act.

Mr. and Mrs. John Lintz gave the young folks a social and play party Saturday night. A musical program was also rendered and enjoyed by both young and old.

The writer had as guests Sunday Mr. and Mrs. Ray Ham-mett and children of Hollow Rock, also Mr. and Mrs. L. B. Lassiter and son, Burton, Mr. and Mrs. Edd Frields, Mr. and Mrs. Eric Cunningham and son, Randall, and in the afternoon, a brother, Eddie Lassiter, and family, of Lynnville, Ky. We enjoyed their visit very much.

The Hallowe'en party has been called off at Salem, owing to parties at other near-by schools.

Doyle Frields and Artell Vincent are back in school after severe cases of tonsillitis.

Mr. Rube Vincent lost a stock barn by fire the past week, supposed to have caught from some one smoking. Some insurance is carried that covers the loss.

Miss Lillian Doran, who is attending the Hollow Rock Hi school spent Sunday with parents, Mr. and Mrs. Bernie Doran.

Route 4 Fulton Ky. (New Hope Community)

Mr. and Mrs. T. M. Watkins attended the funeral of Mr. Ransome Price at Mt. Moriah, Saturday.

Mr. and Mrs. W. H. Latta and sons of near Clinton were Sunday guests of Mr. and Mrs. A. E. Gwynn.

Mrs. J. P. Moore spent a few days of last week with her daughter, Mrs. J. R. Elliott, in Crutchfield.

Mr. Lowell Irvine visited Mr. Dean Lee at Mayfield hospital Sunday. The latter is making satisfactory improvement, after a major operation

Kate Smith Meets, Defeats, Army of Fans



KATE SMITH, radio's recent discovery, who sings four times a week on the La Palina Program over the air, has been finding a sizable fan army awaiting her each day after she emerges from her appearances at the Palace Theatre on Broadway. Now there is probably no one in radio who is more appreciative of her fans than is Miss Smith. Veterans of the wars, particularly those who have been disabled in service, find a ready welcome from this ex-nurse who now entertains them on the radio. But to those Broadwayites who didn't know her in the old days and who now seek to take her to their bosoms she isn't so warm. Leaving the theatre recently she was greeted by one member of the profession with: "How do you do, Kate. How is your mother?" Cold eyes turned on him. "Why do you want to know?" the radio star returned. "She never asks about you."

two weeks ago.

Mrs. J. F. Everett is visiting relatives in Fulton for a few days.

Mrs. Raymond Presley went to Mayfield Monday for treatment at Fuller-Gilliam hospital.

Mr. and Mrs. C. E. Benedict and family of Clinton spent Sunday with Mr. W. B. Finch.

Some Fulton men take good care of an auto, and others treat it as though it was one of the family.

A nut at the steering-wheel, a peach at his side and a sharp turn in the road is a good recipe for a fruit salad.

A gasoline shortage is predicted for the year 2,000, but that's nothing to worry about. By that time cars will be so thick that they can't move any-how.

Our idea of an optimist is the Fulton man who thinks that the thinning out of his hair is only temporary.



MAPLE FIG PUDDING

Don't get into a recipe-rut! If you have been serving the same dishes for dessert, month after month, try out these ten new recipes and watch the smiles that greet their appearance.

1 1/2 lb. dried figs 1/2 cup self-rising flour 1/2 cup maple syrup 1/2 cup boiling water 1/2 cup sugar 1/2 cup shortening 6 tbsp. milk

Soak the figs in cold water to cover, until soft. Then cut in halves. Place the figs in a greased baking dish and mix the maple syrup and the boiling water and pour over the figs. Cover the dish and steam for one-half hour. In the meantime make a dough mixture as follows: Mix and sift together the self-rising flour and sugar. Work in the shortening and when well blended add the milk sufficient to make a soft dough. Remove the baking dish from the steamer, cover the figs with the dough, cover the baking dish, return to the steamer and allow it to steam for one hour. This pudding should be eaten hot and may be served with whipped cream, although the fig syrup makes a rich sauce. Serves 6.

Hawaiian Delight.

1 1/2 cups self-rising flour 1 egg 1/2 cup milk 1/2 cup melted butter 1/2 cup sugar 1/2 cup cinnamon 2 cups grated pine-apple 1/2 cup sugar

Measure and sift together the self-rising flour and sugar. Beat the egg until light and to it add the milk and melted butter. Add gradually the dry ingredients, stirring constantly. Beat, spread in a greased pan and sprinkle the top with a mixture of one tablespoon of sugar and the cinnamon. Bake at 400 degrees F. for twenty minutes, or until done. Cut in squares and serve hot with the grated pineapple over it. Serves 8.

SOMETHING NEW!

Browder's Special Highest Grade Self Rising Flour.

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.

This is a day of advancement. We can't stand still. We must go forward or else go backward. And one of the forward steps is: "The Manufacturing of **BROWDER'S SPECIAL Self-Rising Flour.**"

If you want a flour that is superior in color, uniformity and quality call for **Browder's Special.** Every sack guaranteed. Your favorite grocer has it.

BROWDER MILLING CO.

Fulton, Ky.



Busy Beans

CERTAIN foods are just chock-full of energy—beans are one of them. It is pretty hard to get as much nourishment and down-right "vim" from an equal quantity of any other food. A man can do a lot of work on beans, a boy can hike a long way on them, and a woman can withstand an avalanche of household wear and tear without jangled nerves if she has lunched well on this wholesome article of diet. Beans are economical, also, one of the most economical of foods.

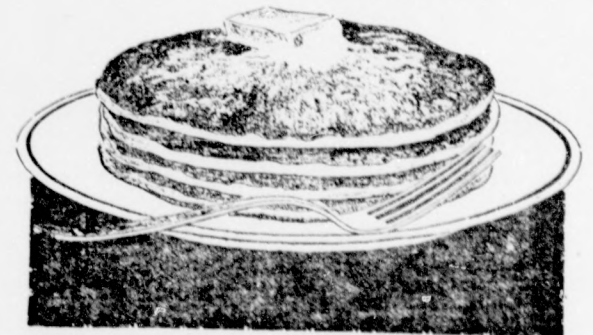
All Varieties Canned

You can buy them for so little, and the canned product is so good, that it is but rarely worth while to spend time upon the preparation of the raw beans. There are canned baked beans, pork and beans, red kidney beans, refuted beans, beans with tomato sauce and wax beans. Usually they may be just warmed, perhaps seasoned, and served, but there are many delicious recipes of which beans are an important ingredient, such as:

Hurry-Up New England Bean Pot

Place one green pepper and fry for three minutes in two tablespoons fat. Add one No. 2 can tomatoes, and cook three minutes more. Add one 8-ounce can carrots, sliced, one can New England oven-baked beans and one 12-ounce can corned beef, season and heat thoroughly.

Better Breakfasts



"BREAKFAST is the bulwark of the American nation," remarked the emissary of a foreign nation who was sent here to observe the customs of our country for the benefit of his own. It is true that we prefer to face the fortunes of the day better fortified than the average continental on his cup of coffee or chocolate and bit of bread.

We are right—for us, at least. Life dashes along briskly over here, and we need energy every moment. Then, too, once immersed in the big business of living, we are loath to stop at mid-day precisely at they do across the seas. A good breakfast goes a long way towards a good day, so if you would improve the family fortunes give them a "better breakfast" tomorrow—here's one—

Sliced Oranges

Cold Cereal With Cream Wholewheat Griddle Cakes With Rhubarb Sauce

Wholewheat Griddle Cakes

Beat one egg well and add one cup diluted evaporated milk. Sift together one-third cup wholewheat flour, one teaspoon baking powder, one-fourth teaspoon salt and add to milk. Add one tablespoon melted butter and bake as usual in small cakes. Serve with butter and rhubarb sauce.

Rhubarb Sauce

8-ounce can rhubarb, add two tablespoons sugar and two table-spoons water, and bring to boiling to dissolve sugar, then cool.

COAL!

No need putting it off--
It will not be any cheaper--
But it may be somewhat higher--
And there may also be a scarcity.

Do the sensible thing--Call us and let
us look after your needs.

We sell the best lump, nut and egg coal.

Phone 51

City Coal Co.



A \$2 Dinner for 6

ON a crisp October day dinner is a very important function. The family attitude towards food is one of distinct interest. If the domestic exchequer has felt the strain of the times (and what one has not?), catering for a hungry household becomes a matter of careful calculation. In the following menu the calculation of cost and calories has been done expertly.

Roast Loaf of Pork 99¢
Potatoes Roasted in Pan 8¢
Tomatoes and Corn with Chili 20¢
Cabbage and Apple Salad 20¢
Whole Wheat Muffins 15¢
Deep Dish Blackberry Pie 32¢
Demi-Tasse 5¢

Tomatoes and Corn with Chili: Sauté one 8-ounce can whole

kernel corn in one tablespoon butter for five minutes; add one No. 2 can tomatoes, one-fourth teaspoon chili powder, salt and pepper; simmer for five minutes longer.

Deep Dish Blackberry Pie: Mix three tablespoons flour, six tablespoons sugar; add one No. 2 or three 8-ounce cans blackberries. Pour into buttered baking dish. Cover with thin sheet of pastry made of one cup flour, one-third cup shortening, one-half teaspoon salt and ice water. Trim edges, press onto edge of baking dish with prongs of fork. Cut several slits in middle to let steam escape. Bake for about ten minutes in hot 450° oven, then lower to 350°, and continue twenty-five minutes. Serve cold.*



The Precious Peach

NO hostess upon whom an unexpected demand is made in the way of food need feel herself deserted by fate if there is a can of two of peaches left in the larder. She can turn them into something good for whatever the occasion may require -- as for instance, peach toast for breakfast or peach whip for a luncheon or dinner dessert.

Peach Toast: Beat one egg slightly, add three-fourths cup milk, one teaspoon sugar, and one-fourth teaspoon salt. Dip eight slices of bread in mixture and sauté golden brown in butter. Dip eight halves of canned peaches in flour and sauté golden brown in the same skillet. Place half peach on each slice of toast, pour over the following sauce and serve hot.

Sauce: Melt one tablespoon butter, add one tablespoon flour, and stir smooth. Add slowly one cup peach syrup, stirring constantly until thick and smooth. Season with cinnamon.

A Dainty Dessert

Peach Whip: Drain juice from one No. 2½ can peaches. Measure juice, and add enough water to make two cups. Add three tablespoons sugar and one-half cup minute tapioca. Cook in double boiler until tapioca is transparent and clear, add sliced peaches and cook a few minutes more. Cool slightly, add one-fourth teaspoon vanilla, and fold in the stiffly-beaten whites of two eggs. Serve very cold with cream.*

Telephone 794
For Job Printing

HUGE TASK IN DROUGHT AID MET BY RED CROSS

Relief Given to Distressed Helps in Meeting Serious Situation, Chairman Payne Says.

"The year of the great drought," as these past twelve or more months will be known to future generations, wrought great damage to millions. Not alone did the crops, which were burned in the fields in twenty-three states, in the summer of 1930, deprive several million persons of food, but the drought disaster continued in the summer of 1931 in the northwestern states, and also brought other minor catastrophes in its wake, such as forest fires, and the grasshopper plague. More than a year has elapsed since the American Red Cross launched, in August, 1930, its first moves for relief of the drought-stricken farmers, and in that time more than 2,750,000 persons were given food, clothing, medical aid, shelter or other type of assistance. At no period during this year were there fewer than 70,000 persons being aided and at the peak of the relief work on March 1, last, more than 2,000,000 persons were being helped.

Today, still as a result of the drought, the Red Cross is giving extended relief in parts of North Dakota, Washington and Montana, where resources of hundreds of families were wiped out this past summer, when a second and more severe spell of dry weather was prolonged in that region.

This drought relief presented the greatest task that has ever been undertaken by the Red Cross as a peacetime activity. The Mississippi Valley flood of 1927, while more spectacular, and calling for relief of a costlier type, because homes and possessions were swept away, affected hardly one-fourth the number of people who suffered because of the drought.

In addition to the broad program of drought relief still being carried on, John Barton Payne, chairman of the American Red Cross, has given the following suggestion to Chapter chairmen, in regard to unemployment relief: "Where there is suffering and want from any cause and the fundamental local needs are not being met, Chapters may participate in the community plans for meeting the need."

Some type of general family relief, whether for the drought victims, the unemployed or the war veteran and his family, were carried on by more than 3,000 Red Cross Chapters last year, Judge Payne said.

The drought relief work of 1930-31," he added, "the relief now being extended following last summer's drought, principally in Montana and North Dakota; the assistance which is being given to ex-service men and their families; and the part which several hundred Chapters are taking locally in their communities' relief measures are activities of the Red Cross, national and local, which have met and are meeting some of the serious needs of the present situation."



VARIETY ADDS SPICE TO PLAIN BISCUITS

How many different kinds of bread do you give your family? The average housewife serves only biscuits, corn bread, and baker's yeast bread. There are so many different hot breads that can be served with very little expense and trouble that we should frequently treat the family to a change.

The easiest way to make plain biscuit is to sift and measure the flour, adding to each cup of self-rising flour 1 level tablespoon of fat and about 1-3 cup sweet milk. That is all that is necessary! If you have never used self-rising flour, try it out. It saves so much time and trouble and is so sure in its results. It is healthful, too, because the baking powder used in it supplies two of the most important minerals the body needs. After you have made the plain biscuit dough you may vary your biscuits in a number of ways.

Orange Tea Biscuits are easy to make, inexpensive, and delicious. Roll the biscuit dough rather thin, cut small biscuits, and in the center of each biscuit put an orange leaf. To make the orange leaf use tablet sugar; rub the sugar on the outside of an orange until one side is well coated with orange oil; break the leaf in two and press the half with the orange side down into the center of the biscuit; put on top of the sugar a small bit of butter and a few drops of orange juice. Bake in a moderately hot oven.

These biscuits can be served at any meal, but are particularly good served with piping hot tea or coffee, for simple refreshments.

Another variation is Fruit Biscuit. For these, also use a plain biscuit dough. Roll the dough very thin and in a rectangular shape; spread with butter; sprinkle with sugar (white or brown), and cinnamon; put on chopped fruit such as dates or raisins; roll like a jelly roll; slice in ¼-inch slices; bake in a moderate oven. These are good with just the butter, sugar and cinnamon, omitting the fruit. They are certainly a welcome addition to the lunch basket. Extra dough may be mixed when making biscuits for

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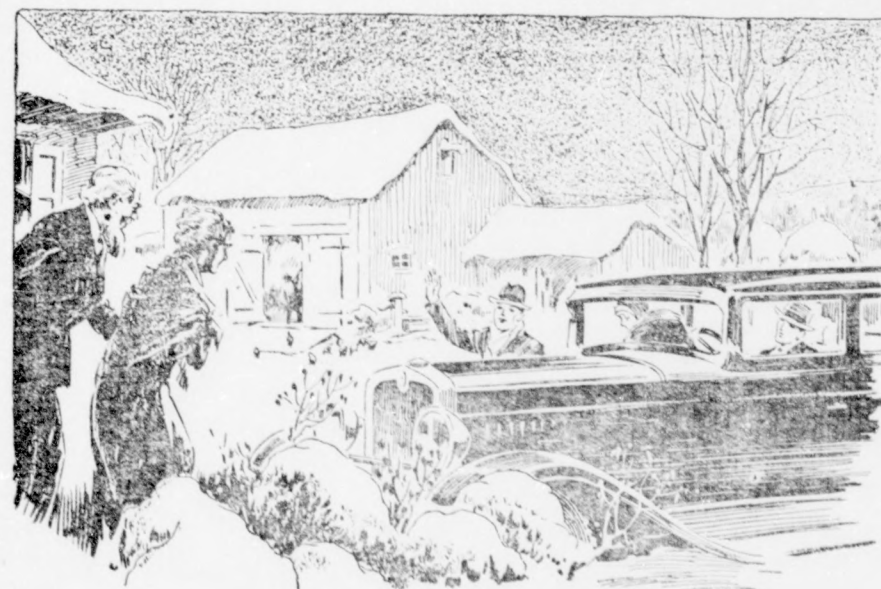
Jones Garage and Service Co.

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Cumb. Phone 341

108 Central Ave. Fulton, Ky.

WHEN WE GIVE THANKS



EVERY Thanksgiving Day we celebrate a very beautiful thing. It is the quality of gratitude. Everyone who has given or received gratitude knows how fine it is, how warm, how stimulating. Great thinkers tell us that gratitude opens the way for wonderful things to come to us. It seems almost a pity that it is so—or at least that we should know it—so beautiful is gratitude in itself. That for which we have cause to be most thankful does not always come with glowing colors in success; sometimes it steals in quietly on days so dark we do not know that it is there.

Seek a quiet corner, a comfortable chair, turn back the pages of your own life, look at the sadly thumb-marked ones, do you not find written there for the first time in its annals the name of a friend, afterwards the inspiration of deep happiness?

Our Forefathers Knew

We have more to be thankful for than we realize, and our forefathers knew that when they set aside a day for giving thanks and considering our blessings.

So let us get out our whitest linen, our gleaming glass, our richest silver, and let us prepare the finest feast our hands can make to fete, in gratitude, our friends, not forgetting the greatest Friend of all who, whether the times are bright or gray, showers us with gifts. Here's the menu which serves eight.

Sardine Points
Orange Caps
Pickled Crabapples Celery Carls
Roast Turkey
Bread Stuffing Giblet Gravy
Whipped Potatoes
Baked Hubbard Squash
Creamed Cauliflower
Frozen Cranberries
Dressed Assorted Salad Greens
Pilgrim Father's Pudding
English Toffee Coffee
Salted Nuts and Raisins

Sardine Points: Mash one 4-ounce can boneless sardines. Add two teaspoons lemon juice, two tablespoons chopped walnuts, two tablespoons chopped stuffed olives, two tablespoons chopped celery, three tablespoons mayonnaise and mix well. Fill caviar puffs in pointed triangle shape or spread pointed pieces of toast with this mixture. Garnish with a slice of olive placed at the wide end of the puffs or toast. Makes about twenty. These may be passed with some food beverage before going in to dinner.

Orange Caps: Scrub four California oranges and cut in halves with a saw edge. Scoop out pulp and remove all the white fibre from it. Keep skins in cold water while preparing filling. Add one No. 2 can crushed pineapple to orange pulp, then add two table-
spoons syrup from green mint cherries. Drain orange cups, dry, dip edges in a thick sugar syrup, then in finely chopped fresh mint,

making a green rim. Fill with fruit mixture. Put two or three after-dinner mints in the center of each.

Frozen Cranberries: Boil one-fourth cup sugar and three-fourths cup water to a thin syrup. Soak one-half tablespoon gelatin in two tablespoons cold water, dissolve in the hot syrup and add two tablespoons lemon juice and one-half cup orange juice. Add the finely mashed, sieved or melted cranberry sauce from a No. 2 can and freeze to a mash. Fold in one stiffly beaten egg white and pack in ice and salt mixture, four to one.

A Different Pudding

Pilgrim Father's Pudding: Beat two eggs, add one-third cup melted butter and two-thirds cup diluted evaporated milk. Add two cups flour, four teaspoons baking powder, one-fourth teaspoon salt which have been sifted and lastly one-half cup orange marmalade (or any kind of jam or preserves). Put one teaspoon of marmalade in each greased individual mold, pour in the batter and steam thirty-five minutes. Serve with the following Sauce: Cream six tablespoons butter and one cup confectioner's sugar, add grated rind of two oranges, three well-beaten egg yolks and six tablespoons orange juice. Fold in stiffly-beaten egg whites. Serve cold over the hot pudding.*

FALL AND WINTER

at **L. KASNOW'S STORE**

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PRINTS yard wide, New Fall Shades **10c**

Brown Domestic yard wide, good weight **6c**

Brown Domestic 40 inches wide **7c**

"Hope" Bleached Domestic **8c**

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GINGHAMS - **5c yd.**

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Age 2 to 13 **44c**

Boy's Ribbed Union Suits
Age 2 to 16 **49c**

Children's Union Suits - **39c**

Ladies Ribbed Union Suits, Dutch neck, ankle length, long sleeves **74c**

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Fulton, KY

Improved Uniform International Sunday School 'Lesson'

BY REV. F. D. FITZWATER, D. D., Mem-
ber of Faculty, Moody Bible
Institute of Chicago.
(© 1931, Western Newspaper Union)

Lesson for November 1

WORLD'S TEMPERANCE SUNDAY

GOLDEN TEXT—And be not drunk
with wine, wherein is excess; but be
filled with the Spirit.

LESSON TEXT—Gal. 5:13-26.
PRIMARY TOPIC—The Danger of
Strong Drink.

JUNIOR TOPIC—The Peril of Strong
Drink.

INTERMEDIATE AND SENIOR TOP-
IC—Reasons for Total Abstinence.

YOUNG PEOPLE AND ADULT TOP-
IC—The Progress of Temperance Re-
form.

This lesson is taken from the por-
tion of the Epistle to the Galatians
which has to do with the application
of the doctrine of justification by
faith. By faith the believer is linked
to Jesus Christ. As a result of this
union with Christ, the believer expe-
riences a new birth, and thereafter
lives a new life. The divine way of
freeing the world from the curse of
intemperance is to secure the regener-
ation of the individual.

1. Christian Freedom (vv. 13-15).

It is not an occasion to the flesh
(v. 13). Liberty is not license. The
notion that when one is free from the
law he is free from restraint is wick-
edly erroneous. License of the flesh
means not merely the indulgence of
the flesh in actual material sins, but
in the expression of a self-centered life
in bickerings, etc. (v. 15).

2. It is by love serving one another
(v. 13). Freedom from the Mosaic
law means submission to the law of
love. Love thus becomes the fulfill-
ment of the law, (v. 14).

3. Walking in the Spirit (vv. 16-18).

This discloses the secret of how
a life of love and service to another
can be lived. Walking in the Spirit re-
sults in victory over the flesh (v. 16,
17). By "the flesh" is meant the cor-
rupt nature of man expressing itself
in the realm of sense and self. When
the Christian chooses the evil, the
Holy Spirit opposes and when he
chooses the good, the flesh opposes.

4. The Works of the Flesh (vv.
19-21).

The one who chooses to live accord-
ing to the desires of his natural heart
will be practicing the following sins:

1. Sensuality (v. 19). The sins enu-
merated here are practiced in the
sphere of the body and are:

a. Fornication (the word "adultery")

is omitted from the best manuscripts).
Fornication includes all sexual sins in
the married and unmarried state.

b. Uncleanness, which includes all
sensual sins, open or secret, in thought
or deed.

c. Lasciviousness—wanton indul-
gences in the shameful practices of
the flesh.

2. Irrigation (v. 20). These acts
take place in the realm of the spirit
and are:

a. Idolatry, which means the wor-
shiping of idols.

b. Witchcraft or sorcery—all dealing
with the occult such as magical arts,
spiritism, necromancy, etc.

3. Sins of temper (vv. 20, 21). These
also place in the sphere of the mind
and are:

a. Hatred, b. Variance, which means
strife and contention, c. Emulations,
which expresses itself in jealousy, d.

Wrath—fists of passion, e. Seditions—
factions in the state, f. Heresies—
factions in the church, g. Envyings,

h. Murders.

4. Sins of excess (v. 21).

a. Drunkenness—indulgence in in-
toxiating liquors.

b. Revelings—acts of dissipation,
under the influence of intoxicants.

Those who are under the sway of
the flesh, who practice such sins, shall
be excluded from the kingdom of God
(1 Cor. 6:10).

IV. The Fruit of the Spirit (vv.
22-24).

The Holy Spirit, who is the source
of all life indwelling the believer, will
bear the following fruits:

1. Love to God and men.

2. Joy—glad-heartedness because of
what God has done.

3. Peace with God and men.

4. Long suffering—taking insult and
injury without murmur.

5. Gentleness—kindness to others.

6. Goodness—being good and doing
good to others.

7. Faith—believing God and commit-
ting all things to him.

8. Meekness—submission to God, the
spirit of humility before him.

9. Temperance—self-control in all
things. The one who is thus ruled by
the Holy Spirit will totally abstain
from all intoxicants and do his best
to keep his fellows from its destruc-
tive power.

Good Preaching

Good preaching is good teaching—
whether vice versa or not.—Continued.

Duty

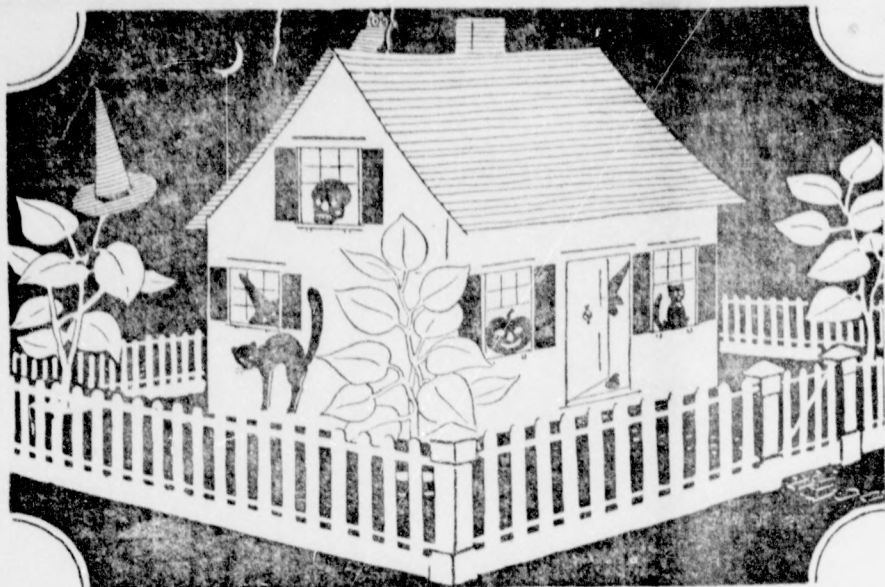
There is nothing laid down as a
duty, but grace is promised to enable
us to perform it.—Rowland Hill.

God Gives Us Aid

God gives us always strength
enough and sense enough for what he
wants us to do.—Ruskin.

All for Christ

I gave up all for Christ, and what
have I found? I have found every-
thing in him.—John Calvin.



HALLOWE'EN HAUNTS

THE table for a Halloween
Party may be most attractive
as well as very spooky if the host-
ess selects for her color scheme
ghostly white and mysterious
black—also the giver of the party
may have the satisfaction of
knowing that she is doing the
very smartest thing, for black and
white in decoration of all kinds is
the mode of the moment.

The table may be spread with a
covering of black oilcloth along
the edges of which have been
pasted pure white shelf paper in a
very open lacey pattern to form
a decorative scallop. For the cen-
terpiece a "haunted house" may
be selected. It is possible to buy
little white pasteboard houses in
the toy departments of some
shops, but if the only little house
which you can find is colored,
paint it white with perhaps black
shutters.

Black and White Throughout

A low electric light must be set
inside the house and ghostly out-
crops of black paper, such as a
vague mysterious human figure, a
black cat, a witch, or a skull, ar-
ranged so as to appear inside the
windows. Outside upon the glit-
tering black oilcloth may be
yarned a little brick walk, the
cracks outlined in white, leading
to a gate in the white wooden

A Black and White Menu
Caviar Stuffed Celery Hearts
Ripe Olives
Chicken, Sweetbread and Pine-
apple Salad
Cloverleaf Rolls
Lemon Milk Sherbet
Devil's Food Cup Cakes with
White Icing
Vanilla Popcorn Balls
Chocolate and White Mints
Black Coffee

fence which surrounds an imagi-
nary garden. The fence may be
bought at the ten-cent store as a
part of a Noah's Ark equipment.
Tiny crystal trees, procurable
from the same shop, may be placed
here and there in the garden. A
witch's hat of black paper may
hang on one of them, a toad may
crouch under another, and upon
the white fence may perch a black
cat with gleaming green eyes.

If the table is a long one, white
candles in white glass or silver
candlesticks may be used for
illumination, and white or silver
bowls containing white flowers
may be placed near each end.
White paper-lace doilies, if used to
indicate each guest's place, will be
very smart and effective on the
black oilcloth, and the service
should be of white china or glass
if possible, if not, a white paper

service costs very little. The wom-
en guests should be asked to come
in white, and the men in black or
white.

As much of the food as possible
for such a party should be white—
white loaves, cakes with white
icings, etc.

Caviar Stuffed Celery Hearts:
Choose small tender hearts of cel-
ery and have them crisp and very
cold. Keep a can of caviar on ice
for at least three hours before
using. Then season it with lemon
juice and cayenne and stuff celery
with it. May serve on white paper
doilies on black plates or black
paper doilies on white plates.

Chicken, Sweetbread and Pine-
apple Salad: Dice one 12-ounce
can of chicken and add one cup
cold diced sweetbreads, one-half
cup halved and seeded white
grapes and one -ounce can of
pineapple tidbits. Season to taste
with salt and white pepper and
moisten with cream mayonnaise.
Serve very cold in lettuce cups.
Serves eight.

Lemon Milk Sherbet: Scald to-
gether one 1-pound can evaporated
milk, one and one-fourth cups
water, one cup cream and two
cups sugar. Then chill thoroughly.
Beat one egg well, add three-
fourths cup lemon juice and add
slowly to the milk. Freeze im-
mediately. Serves eight.*



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other kinds, and this is espe-
cially true of pineapple whose
fruit sugar is of a type all
ready for human assimilation. So,
when you begin serving filling des-
serts again this fall, keep in mind
that you and your children can
safely eat your fill if you make
them fruit desserts. Here is a way
to combine Hawaiian pineapple with
grapefruit that will make you glad
of this "inside information."

Pineapple and Grapefruit Short-
cake: Boil three-fourths cup can-
ned pineapple syrup and three-
fourths cup canned grapefruit syrup
with two tablespoons sugar five
minutes. Cool, add fruit and serve
on hot, rich baking powder biscuits,
split and buttered. This makes
enough to serve eight.

And here is another combination
of fruits which is simple, sustain-
ing and safe to eat in quantities:

A Simple Dessert

Fruit Rice Parfait: Press out all
the syrup from crushed pineapple
in a No. 2 can, drain a No. 2 can of
apples, and combine the syrups.
Bring to boiling, add one-fourth cup
rice, boil five minutes, then cook
over boiling water until the rice is
very tender and the liquid all ab-
sorbed. Add one-fourth cup sugar,
the drained pineapple and the ap-
ples pressed through a sieve. Chill
thoroughly. Just before serving, fold
in one cup beaten cream. Pile lightly
in glasses and garnish with a lot
of preserved ginger. Serves eight
to ten.*



Rescuing Bread Pudding

HOW often you have heard the
peevish words: "Oh, I hate
that old bread pudding!"
Here are two ways to rescue
bread puddings from such
condemnation and make it not a
penalty but a delight:

Hawaiian Bread Pudding: Scald
two cups milk, add one-half cup
sugar, two tablespoons butter, one-
half teaspoon salt and one-fourth tea-
spoon nutmeg, and pour over two
cups stale bread (pieces not crumbs),
letting it stand until soft and milk
taken up by the bread. Add two
beaten eggs, and pour into a large
shallow baking dish. Lay the drained
slices from a No. 2½ can of
Hawaiian pineapple over the top, and
bake in a slow oven, 350°, for from
forty-five minutes to an hour. This
serves eight very liberally. Serve
with the following

Sauce: Smooth together one-half
tablespoon cornstarch, one-third cup
sugar and one-fourth cup cold water.
Heat the syrup from the pineapple,
add, and cook until creamy, stirring
constantly. Add two tablespoons
lemon juice and a few grains of nut-
meg.

Try Whole Wheat

Pineapple Pudding: Toast four
slices of whole wheat bread, butter
and cut into small squares. Place
in bottom of a baking dish and pour
over the drained fruit from half of a
No. 2 can of crushed Hawaiian pine-
apple. Beat one egg, add four table-
spoons sugar, one cup milk and a few
grains of nutmeg and pour over.
Bake in a slow, 350°, oven for about
forty minutes. Serve warm with
sauce made by stirring together the
pineapple syrup and some heavy
cream. This serves six.*



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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.

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



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Tenderfoot Showed Them Something

By JACK WOODFORD

IT WAS in New York that Marvin first met Eulalia. He had never seen a girl like her before. He couldn't imagine, at first, what it was about her that was so strangely different.

She was not palely beautiful, as most of the girls he knew were—like hot house flowers. She was ruddily, healthily beautiful. Her lithe, slim figure had a brisk swing to it as she walked. Her hair seemed to have been dyed by the sheer gold of sunlight itself. Her teeth were perfectly matched pearls. She was so pretty she made him gasp. And then meeting her, dancing with her, taking her to a show or two, he began to understand.

She was a girl from the "wide open spaces," such as he had never seen before. That strength and power in her lovely, bright eyes came, doubtless, from looking along wide vistas; that glow in her cheeks was from early morning rides over her father's ranch. Marvin felt madly, desperately in love; so much so, in fact, that he followed Eulalia back to Arizona, to be near her.

Eulalia's father welcomed him, but just a bit derisively, until he learned that Marvin could ride. Then he provided him with a horse, and they all got ready to start out together.

Eulalia's father's foreman was to ride with them over the range. The foreman was a husky, roughly handsome man that Marvin could see was in love with Eulalia; Eulalia, Marvin noticed, viewed the foreman with at least admiration, perhaps for his rugged manliness. Marvin had to admit that he didn't cut much of a figure in the ranch picture.

Trouble started as soon as Marvin mounted his horse. He had never felt such horse muscles under him before; the horses he had ridden through Central park were, he realized now, almost toy mounts as compared with this one.

The horse reared. Marvin fell backward sprawling in the dust. The foreman and Eulalia and her father were most solicitous; but he could see the glint of contemptuous amusement in their eyes when they glanced at Eulalia; the glances seemed to say:

"Is this supposed to be a man?"

And so it went, day after day. In New York, Marvin remembered, he had made some progress in Eulalia's affections; but here . . . her interest in him seemed to be wavering. He was heartbroken; for she was the one girl for him, he knew. Not that she actually was contemptuous of him because he couldn't ride horses, and couldn't get along in the ranch country . . . but somehow because he did not show up bravely, in juxtaposition with her father and the foreman. At last, desperate, he spoke to New York over the long distance telephone. A day and a half passed, and a buzzing was heard over the ranch.

"That's funny," Eulalia's father said, "must be a mail plane off its route."

"Not at all," Marvin corrected; "just my plane I had sent down. Thought you'd all like a trip in the air—that is," he added pointedly, since the foreman was present, "unless you're afraid. . . ." The foreman turned visibly pale; Eulalia's father looked startled; but he frowned. Eulalia was ecstatic. She said:

"A ride in a plane? Marvelous. And of course Don and Dad aren't afraid; they've both often admitted to me that there isn't anything in the world they're afraid of." After that, there was no question about the ride being a foursome.

It was mean, Marvin had to admit, to turn tail spins and do barrel rolls; but, after all, they had deliberately provided him with an almost unrideable horse. At the end of the ride Don and Dad were wrecks!

"Never again!" Don swore, trying to make his legs behave so he could walk away from the plane as fast as possible.

"I'm too old to learn new tricks like that," Eulalia's father declared without reservations; "though I envy you youngsters growing up in this generation."

It was as they walked after supper, with the chromatic tints of the sunset's afterglow painting the raw land in pagan colors, that Marvin said:

"Honey, I'm wild about ranch life. And I'm crazy about city life," she admitted "though I sometimes thought maybe city men were puny as compared with western plains men. But as compared to running a plane, busting a broncho is child's play."

"How about our incorporating," he suggested, "and spending our time fifty-fifty, ranch and city?"

"A swell idea," she echoed. The man in the moon saw their embrace and approved, even if, in the distance, a jackal did howl disapprovingly.

St. Paul's Age Unknown

The exact date of St. Paul's birth is not known, but it is supposed to have been between the years 5 and 10 of the Christian era. As it is believed that Christ was born some four years previous to the date from which we count our years, it is to be supposed that Paul was from nine to fourteen years younger. Paul was born at Tarsus, in Asia Minor, but was sent to Jerusalem to be educated. He was beheaded at Rome in the year 67 or 68, during one of the persecutions of the Christians under Emperor Nero.

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

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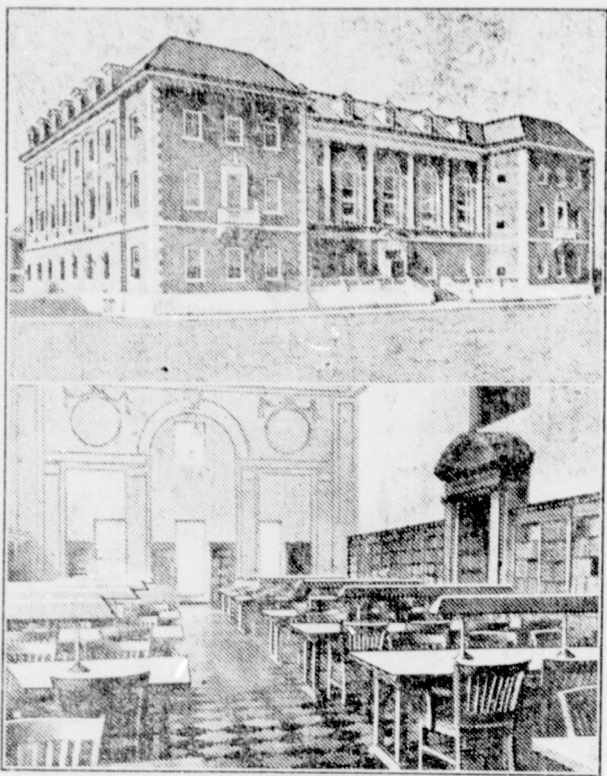
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New Library at State University Is Handsome Georgian Structure



Above is shown the new \$100,000 library building just completed on the University of Kentucky campus at Lexington. It is a five-story structure containing approximately 1,000,000 cubic feet of space and will house more than 350,000 volumes.

This is the first unit of the University's new library system and an addition will be constructed later so that 1,050,000 volumes will be accommodated. The old library was built

in 1910 with the assistance of Andrew Carnegie. Architecturally the new building is classified as Georgian. A completely refrigerated circulating system of drinking water is available at all times, and is dispensed by two fountains on each floor. There are three electric elevators in the building. It is illuminated by a total of 781 lighting fixtures, and approximately 100 linear feet of special "rough lighting" installed on reading tables and in exhibition cases and cabinets.

Fulton Advertiser

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PREDICT BIG YEAR

According to reports from Detroit, auto makers of this country believe next year is going to be the biggest they have had since 1929. They base this on the fact, and one doesn't have to leave Fulton and surrounding towns to realize it, that more worn-out cars are now on the highways than ever before. Car owners have for two years or more been content with "making the old one do another season." The result is that, by conservative estimate, there are more than 4,000,000 cars ready for the junk pile. With prices lower than ever before, in some instances by from \$500 to \$700 on a single car, and with the prospect that they will again advance

RANKS PARIS THIRD AS FASHION CENTER



ONA MURPHY is one movie star who does not feel she has to run to Paris twice a year in order to be well dressed. In fact she has joined the Buy At Home movement, and really prefers American fashions. It has been said before that New York is ahead of Paris in style. Miss Murphy agrees with this and says that Hollywood also outranks Paris. "The average woman in a Paris gown is not so well dressed as she is well dressed," Miss Murphy says. Hollywood as a style center is to be spotlighted in an early episode of the Radio Newsreel of Hollywood, a weekly broadcast presenting the "behind-the-scenes" story of movie life. Miss Murphy is to be featured in the broadcast.

the B. H. S. boys will play the Beelerton Independents in the Water Valley gymnasium. Everybody go and see a good game.

Willinoham Bridge

The Ladies' Aid and Missionary Society of Union church met with Mrs. Herman Harrison Wednesday.

The people who are interested in Union cemetery are still working on it, one day out of every week. It has been wonderfully improved.

Miss Jeanette Inman spent Saturday night with Miss Evelyn Bondurant of Cayce and attended the concert.

Mr. and Mrs. J. C. Sugg, after attending Sunday school at Union, spent the remainder of Sunday with Mr. and Mrs. Clyde Burnett and family.

Mrs. J. C. Lawson and son, Jimmie, visited her son, Clemens Lawson, in Dyersburg, Tenn., Sunday.

Mr. and Mrs. Jim Boone and daughter, Jonette, visited Mr. and Mrs. Marion Inman and son, Alec, Sunday.

Mrs. Coston Sams spent Friday with Mrs. Tom Sams.

Mr. and Mrs. Elbert Bondurant and daughter, Camille, attended church at Liberty Sunday and went home with Mrs. Mary Bondurant and family for dinner.

Mr. and Mrs. J. C. Sugg, Sr., visited Mr. and Mrs. J. C. Sugg, Jr., in Fulton, Saturday.

Mr. and Mrs. Cliff Wade and children spent Saturday night and Sunday with Mr. and Mrs. Walter Corum. Mr. and Mrs. Coston Sams and sons were also Sunday guests of Mr. and Mrs. Walter Corum.

Mrs. Eugene Bondurant and children visited Mrs. Elbert Bondurant and daughter Saturday afternoon.

Mr. and Mrs. Willie Jeffers and daughter, Louise, Mr. and Mrs. Herman Harrison and children, Mr. Bob Roper, Mr. and Mrs. Harry Sams and baby, Mr. and Mrs. Irvin Jeffers and son, Robert, Mr. Vester Jeffers and son, Johnnie, spent Sunday with Mr. and Mrs. Roper Jeffers, in Moscow.

Mrs. Tom Stallins has some beautiful pure-bred Orpington cockerels.

Route 1, Fulton, Ky.

(Ebenezer Community)

Mr. and Mrs. A. A. Oliver and children spent Sunday with Mr. and Mrs. Buford Campbell.

Misses Mary Milton and Maxine Wade were the Sunday guests of Mrs. J. Champion.

Mr. and Mrs. Coleman Evans and family spent Sunday with Mr. and Mrs. T. H. Evans of near Fulton.

Mr. and Mrs. Otha Hammonds were Sunday guests of Mr. and Mrs. Clifton Campbell.

Mr. and Mrs. Ford Evans spent Sunday with Mr. and Mrs. A. T. Campbell.

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.

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.

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.

666

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.



WHY Your Electric Bills Go Up in Fall and Winter

Most of our customers use more electricity for lighting homes, stores, shops and offices in the fall and winter months than they use in the spring and summer months.

This is because there are many more dark hours in fall and winter days than in summer days.

Thus, if a customer uses a 60-watt lamp from dusk until 10 p. m. every evening throughout the year, the lamp will be lighted a total of 38 hours in June and 204 hours in December.

At an operating cost of three-fifths of one cent an hour, the lamp would consume 22 1/5 cents worth of electricity in June and \$1.23 worth in December.

Also, in many homes, school children study five evenings a week during winter months, which increases the use of electricity in those homes.

And in December—because it contains the shortest days in the year and the holiday season—there is a greater use of electricity than in other months.

The following table shows:

DARK HOURS OF FALL AND WINTER

| | Oct. | Nov. | Dec. | Jan. | Feb. | March |
|------------|------|------|------|------|------|-------|
| Dusk to 6 | 33 | 62 | 30 | 65 | 33 | 31 |
| Dusk to 7 | 62 | 92 | 111 | 96 | 64 | 61 |
| Dusk to 8 | 93 | 122 | 142 | 127 | 99 | 92 |
| Dusk to 9 | 124 | 152 | 172 | 158 | 117 | 114 |
| Dusk to 10 | 155 | 182 | 204 | 189 | 145 | 144 |
| Dusk to 11 | 186 | 212 | 235 | 220 | 173 | 175 |
| Dusk to 12 | 217 | 242 | 266 | 251 | 201 | 186 |
| All Night | 421 | 473 | 527 | 512 | 411 | 382 |

We trust you will consider these facts when you compare your summer and winter light bills. But if you feel that any bill is too high, please take it up with our local manager. An investigation may show how and where the electricity charged for is being used, and how waste of current can be avoided.

Kentucky Utilities Company



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Increases Self Respect — Gives you Prestige
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