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Fulton Advertiser, November 27, 1931

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Trade With Your Home Industries and Make Fulton a Better Town

FULTON ADVERTISER

Vol. 8 No. 2

FULTON, KY., NOV. 27, 1931

R. S. Williams, Publisher

Big Democratic Celebration

LAFFOON TO BE
INAUGURATED ON
DECEMBER 8TH

Event Expected to be One of
Most Unique and Colorful
In State History

Frankfort, Ky., Nov. 26.—To celebrate fittingly one of the most unusual majorities ever given a candidate for governor of Kentucky, the hosts of Democracy will assemble at Frankfort on Tuesday, December 8, to make the inauguration of Judge Ruby Laffoon one of the most unique and colorful events in the history of Kentucky.

The local committees here have enlisted the aid of Frederick A. Wallis, whose dynamic personality and genius for organization contributed so materially to the success of the recent campaign. Under his guidance a brilliant and epochal inaugural celebration is assured.

Thousands of letters have been sent to Democratic leaders in every county, urging participation in the inaugural parade, which will form at 10:30 Tuesday morning. Interesting floats, depicting political achievement, drum and bugle corps, Boy Scouts, Girl Scouts, two troops of cavalry, three battalions of infantry, political organizations and trade unions will help make a colorful and thrilling pageant preceding the formal ceremonies of inauguration. A salute of 19 guns will be fired at five second intervals following the taking of the oath of office by Governor Laffoon.

The governor's reception will be held at 8 p. m. in the state reception room. An inaugural ball, starting at 9 p. m., will close the day.

Frankfort will open her doors in bountiful reception to every citizen of Kentucky on December 8. Extensive preparations are being made to care for a record-breaking crowd. Rest rooms will be provided for ladies at the Custom House, Old State House, on each floor of the New State Capitol and at the Christian church annex.

Those in charge of arranging for delegations in each county are being urged to communicate as soon as possible with Mayor T. E. Kenney, chairman of the Capital Inaugural Committee, stating the number of people and automobiles that may be expected from that particular county.

FULTON COUNTY SHOULD BE WELL REPRESENTED AT INAUGURATION DEC. 8

Whatever your political leanings may be; whether you rejoiced or were cast down by the election of Judge Ruby Laffoon, it remains that he is soon to become the Governor of all Kentuckians, irrespective of political allegiance. The ticket elected with him will a little later take office as the servants of all Kentuckians.

So it is fitting that the inaugural ceremonies at Frankfort on Tuesday, December 8th, should be regarded by Kentuckians as the inauguration of Kentucky's Governor, not as a day of Democratic rejoicing and triumph alone.

Let us organize this county to attend the inauguration. See that an attractive float is prepared, if possible, or that automobiles with banners designating the county appear in the line of march. Good government is assured where the people are interested in that government. Let the Governor of Kentucky begin a new day of interest and enthusiasm on the part of our people, irrespective

of politics, in the government of the Commonwealth.

Plan to go to Frankfort December 8; take the children. It will leave a picture in youthful brains that will make for good citizenship.

EMPTYING THE SOCK

While citizens of Fulton are not seeing as many \$20 and \$50 bills as they would like to, it must interest them just the same to learn that reports to the government from merchants all over the nation show that more of these bills are now in circulation than for months past. So if they have again commenced to circulate in so many sections there is a mighty good chance, of course, of their getting around this way sooner than expected.

So noticeable has been the appearance of \$10 and \$20 bills recently that merchants in some localities have conducted their own investigations. They report that money is coming from its hiding places. Those who have hoarded the big bills have decided that now is the time to turn them loose, while they will buy almost twice as much as they have bought since 1914. They saved the ones and fives until they had enough to corral a twenty or a fifty, then they put the big-size bill away. That is hoarding. Today they are showing they don't expect rock-bottom prices to continue much longer, so they are buying the things they have been needing for a year or so—and at money-saving prices.

This is the best news the country has heard in a long time. When money hoarded over the past two years commences to emerge from its hiding places, as it now seems to be doing, there is but one conclusion. The end of the pinch is near. And if it keeps on coming, as there is every reason to believe from recent reports that it will, this may not be such a hard winter after all.

SPEED AND ACCIDENTS

Safety experts in convention at Chicago a few weeks ago pointed out that one cause of auto accidents is lack of knowledge on the part of the average driver as to the time and distance required to stop a car that is being driven faster than average speed. They contend that if every motorist knew more about it there would be fewer accidents and, naturally, a reduction in this country's annual toll of death.

These engineers say a properly equipped car traveling at only 20 miles an hour on a concrete road cannot be stopped in less than 15 feet from the point where the brakes are applied. If it is traveling at a speed of 40 miles an hour it will require not twice as much distance to stop, but four times as much, or about 60 feet. If traveling at a speed of 60 miles an hour it cannot be stopped under 135 feet. And that is due not to the brakes on the car but to momentum.

Some motorists around Fulton may be inclined to dispute these figures, but there is no occasion for doing so. Tests of every kind have been made by these experts, with every kind of car, every form of brake and on every type of road. They know what they are talking about, and their warning without any knowledge of what distance is needed for bringing a car to a dead stop, is timely and sensible. It should be given thought by every motorist who actually wants to reduce accidents and make the highways safer for himself and everybody else who uses them.

A THANKSGIVING

—by W. H. PIERCE

WE THANK thee, thou Most High, for youth,
For, though 'tis fleeting, yet forsooth
'Tis filled with freshness and with hope,
And all unfathomed is the scope
Of pain, of sorrow, or of sin,
And sordid cares ne'er enter in
The bright young years, and naught is seen
Save through the rosy, golden sheen
That shimmers in the summer sun.
Hope wins the race before 'tis run,
And knows, though eases may weep today,
The morrow's sun will drive away
All clouds. And so we say, in truth,
We thank thee, thou Most High, for youth.

WE GIVE thee, Master, thanks for age.
The whitened hair that marks the gauge
Placed on our brows by passing years
Tells us of weary journey nears
In ending, and our backward glance
Is keen and searching, lest perchance
Some stumbling-block of ours be placed
Athwart the path some soul has traced.
The morrow—that is left with thee,
For we have learned humility,
We know ourselves, this lesson taught
By hard experience, has brought
The weary sojourner his wage.
We give thee, Master, thanks for age.

WE GIVE thee, Father, thanks for death.
Relying on thy word, which saith
"I am thy way," we take thy hand,
And, by thy side, just waiting, stand
Ready the little step to take
'Tween Here and There; to sleep, to wake,
To live again, and so to learn
The lessons from which now we turn
As deep and far beyond our ken,
We blind, unseeing sons of men,
We do not hear, we cannot see
And, helpless, can but turn to thee,
O Father, and with trembling breath,
We thank thee most of all for death.

Sunday Visit Ends In Death

MRS. W. C. MATTHEWS ACCIDENTALLY KILLED

Mrs. W. C. Matthews, 36, of this city was instantly killed Sunday afternoon at the home of her father, Bell Abernathy, three miles south of Dukedom, Tenn., when a shotgun she was taking to her husband was discharged accidentally. The discharge struck her in the head and the woman was dead when her husband, who was some 20 feet away, reached her.

Mr. and Mrs. Matthews left home shortly after noon Sunday to visit Mrs. Matthews' father near Dukedom. They found no one at home there, but before leaving Mr. Matthews saw some hawks in a nearby field and asked his wife to get the shotgun so that he could kill them. Mrs. Matthews entered the house and returned with the shotgun. She placed the weapon against a stump and sat down. It is believed that her foot struck a stick which was forced upward against the trigger of the gun.

Mrs. Matthews was married to Mr. Matthews about a month ago, and is survived by a son, Ishmael Byars, by a former husband.

Sensational Discovery, 666 Salve
A Doctor's Prescription for Treating Colds Externally
Everybody Using It—Telling Their Friends
\$5,000 Cash Prizes For Best Answers
"Why You Prefer 666 Salve for Colds"
The Answer Is Easy After You Have Tried It
Ask Your Druggist

First Prize \$500.00; Next ten Prizes \$100.00 each; Next twenty Prizes \$50.00 each; Next forty Prizes \$25.00 each; Next one hundred Prizes \$10.00 each; Next one hundred Prizes \$5.00 each. In case of a tie identical Prizes will be awarded. Rules: Write on one side of paper only. Let your letter contain no more than fifty words. Tear off Top of 666 Salve Carton and mail with letter to 666 Salve Contest, Jacksonville, Florida. All letters must be in by midnight, January 31, 1932. Your Druggist will have list of winners by February 15th.
666 Liquid or Tablets with 666 Salve Makes a Complete Internal and External Treatment.

MUCH INTEREST IN SOUTH FULTON

Keen interest is being manifested in the city election of South Fulton, Tennessee, which will be held on December 1st. Thirteen persons have announced for councilmen. They are: J. D. Hopkins, Say Adams, Gus Houston, S. N. Valentine, M. L. Roach, Jess Mansfield, Abe Jolly, B. L. Rawls, E. P. Jones, Chas. Stallins, E. P. Brann, Wess Davis and Irvin Grimes. In the race for Mayor are Clarence Stephens, S. A. McDade and Chas. Hutchens.

TRAINING SCHOOL ON BACKGROUNDS

Miss Ida Hagman, Field Agent in Home Management, will hold the fourth training school on "Backgrounds in The Livable Home" at Cayce, Thursday, December 3, at 10 o'clock.

The subject of the December lesson will be "Curtaining the Windows."

If thrift is the secret of prosperity, then it's one secret a lot of people can't keep.

TIMELY DEMONSTRATION

Good Old Breakfast Bacon and Country Ham Prepared By the Farmer to Be Eaten at Home.

Over 100 people in Fulton County attended the five meat-cutting and curing demonstrations given by Grady Sellards, Swine Specialist from the University of Kentucky, Lexington, and County Agent H. C. Brown, held November 16-18, in various parts of the county.

They received some new ideas on cutting and curing pork. Miss Henning and Miss Culton, Home Demonstration Agents, gave a demonstration on canning sausage at each place. The demonstrations in the Fulton end of the county were made possible through the courtesy of the Paul De-Meyer Meat Market.

County Agent Brown will help one or two farmers in each community with the new ways of cutting pork when the butchering season starts, and Miss Henning, Home Agent, will supervise the canning where the large county Pressure Cookers are used, which method is the only one recommended for meat canning.

ROUTE 4, FULTON, KY.

(New Hope Community)
Mrs. John Veatch is quite ill with broncho-pneumonia.
Mrs. Anne Butler of Fulton visited Mr. and Mrs. R. L. Drysdale last week.

Mr. Braden Suggs was quite painfully injured in a car accident on the highway late Saturday afternoon.

Mrs. B. F. Ashley of St. Louis has been visiting relatives here for the past week.

Mr. and Mrs. John Howell spent Sunday with Mr. and Mrs. John Bostick at Beelerton.

Mr. Carl Drysdale is quite ill with malaria fever. Carl Jr., who developed blood poisoning from a minor injury, is recovering.

Even the woman who has a perfect carriage today prefers to ride in an automobile.

Huddleston-Wiley

A wedding of much interest to their many friends was the marriage of Miss Doris Huddleston to Mr. Steve Wiley which was quietly solemnized at the First Baptist church Tuesday evening at 7:30, the Rev. C. H. Warren officiating. Only the members of their immediate families attending.

Mrs. Wiley is the daughter of Mr. and Mrs. Chas. Huddleston and one of Fulton's most accomplished and charming young women.

Mr. Wiley is the son of Mrs. Frances Wiley; a popular young attorney of this city and a man of sterling qualities.

Their many friends wish for them much happiness and a long life of wedded bliss.

Immediately after the ceremony they left for New Orleans and other southern points. Upon their return they will be at home to their friends on Pearl street.

Brieflets

The radio has certainly saved politicians from kissing a lot of dirty-faced kids during campaigns.

The average Fulton woman doesn't worry as much about being two-faced as she does over contracting a double-chin.

As a rule a Fulton man doesn't object to his wife calling him a fool, but he does hate to have her take a whole hour in which to do it.

The old-fashioned woman who was afraid to let her daughter ride a bicycle now has a grand-daughter who loops-the-loop in an airplane.

An experienced married man is one who shivers every time he receives a letter with a window on the address side of it.

One of the first things a Fulton married man learns is that the easiest way to convince a woman that she's right is to agree with her.

Now that wheat is doing quite well suppose a lot of people are contemplating sowing another crop of wild oats.

One thing certain is that if the hoop-skirt is to come back and the rumble-seat is to stay, some way will have to be found to make the hoops collapsible when a girl sits down.

The old-fashioned Fulton man who used to read and believe fairy tales now has a son who reads and believes political platforms.

A Maine man played a piano for 30 hours in a store window. But it's a bet he couldn't have lasted that long in a residential section.

A Los Angeles cat left an estate of \$15,000 and a \$10,000 house. We might be able to do the same thing if we could live nine lives.

The Fulton man who tells you he is not interested in politics changes his mind when he gets a tax bill.

Money is one of man's best friends, and for that reason it should not be kept in solitary confinement.

The average Fulton man hasn't been on this earth very long until he learns that it's hard to get what you want if you let everybody know you're wanting it.

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

C. L. Drysdale And His Work

FULTON COUNTY MASTER FARMER HAS MADE SPLENDID RECORD

In a recent issue of the Progressive Farmer, Kentucky-Tennessee Edition, C. L. Drysdale, Fulton County's master farmer, is featured with a first page story, with pictures of himself and his home. The story is written by the editor, Ben Kilgore and H. C. Brown, county agent of Fulton county. It tells in detail of the success Mr. Drysdale has had in farming against handicaps. The story is reproduced in full as follows:

Without Money, Drysdale Buys Rundown Farm and Builds Fertile Fields

(By H. C. Brown and Ben Kilgore) It sounds like a fairytale. But it's true. The answer is, the Drysdales are workers, are industrious mentally and physically. And Mrs. Drysdale deserves a gold Master Farmer medal just as much as Mr. Drysdale.

Twenty-four years ago, Mr. and Mrs. C. L. Drysdale started farming on a little 60-acre farm in the eastern part of Fulton County. They were renters for 18 years. The farm had been cropped to death, without any thought of a crop rotation or putting fertility back into the soil. The land was poor and washed and was without fences. There was no money available with which to buy lime and superphosphate. Which way could they turn?

Well, Mr. Drysdale figured that hogs would bring him the quickest money. So he planted corn with soybeans in the row and cowpeas in the middles. The corn and beans were hogged down and the hogs came out of the fields in time to pay the bills in September.

Now Mr. Drysdale buys lime and phosphate, grows clover and alfalfa, follows a rotation of corn or tobacco, wheat, and clover for hay and pasture. But he still firmly believes that the cheapest and quickest way to build poor, worn-out land, when you haven't the money to buy lime and phosphate, is to hog down corn and soybeans.

This lesson was learned so well that in taking charge of the farm of a banker who offered to buy lime and phosphate, Mr. Drysdale answered, "No, want to make this land pay its way."

He did not buy any lime or phosphate but he made it a paying farm with hogs, beans, and pasture, and three-years rotation.

Fertilizer Helps Rotation

Master Farmer Drysdale finds fertilizer a big aid in helping to follow a regular rotation. He plants an early variety of corn and beans and by the use of fertilizer they can be hogged down 10 to 15 days earlier and the land sowed to wheat.

Back in the summer of 1930, when we visited him, Mr. Drysdale made this significant remark, "I harvested and threshed and sold by wheat crop ahead of the crowd this year and received a better price for it as a result." This Master Farmer believes in getting his crops in on time and growing them fast, by the aid of rich lands and fertilizers.

All but 10 or 15 acres of his present 150-acre farm has been limed at a rate of 2 1-2 tons per acre. Around 200 pounds of 20 per cent superphosphate per acre goes on wheat and 150 pounds on corn. Tobacco gets 200 pounds of a 4-8-4 fertilizer in the row and a 100-pound side-dressing of nitrate of soda, when the tobacco is half grown.

Every load of manure produced on the farm is loaded directly into a spreader. As far as possible, the manure is spread ahead of cultivated crops, but much of it is used on wheat pastures. Nothing is wasted, every bit or roughage is consumed, and cornstalks and straw are disked to pieces and turned under to produce plant food.

Believes in Legumes

Around 25 acres will usually be found in corn, 8 acres in tobacco, 33 acres in wheat, 20 acres in red clover for hay, and 50 acres in clover and grass mixture for pasture. Twenty acres of clover in the rotation and 50 acres in clover and grass pasture make 70 acres in all in legumes, or one-half of the entire farm seeded to legumes constantly.

Mr. Drysdale never plants a field of corn without adding some soybeans. Part of the corn each year is hogged down. Thus, the beans not only benefit the soil but also balance the ration for the hogs. The remainder of the beans is pastured after the corn is harvested. Mr. Drysdale knows that he makes money by sowing beans in his corn because he keeps records, but he says it is a paying practice even if the beans are not pastured, for they fall down, decay, and add humus to the soil.

Takes Pride in Dairy

On this farm will be found a 10-cow dairy run in the most modern

manner. This dairy has been developed in six years from two cows. All the dairy products are sold direct to the consumer through a retail route in Fulton. Part of the milk is sold whole and the remainder, except what is used at home is churned in an electric churn and sold as butter and buttermilk.

Mrs. Drysdale is responsible for the success of the dairy business. She sees to it that a quality product reaches the consumer. She keeps accurate records on the income, expenses, and profits of the dairy business. By relieving Mr. Drysdale of this part of the farm business, he is enabled to give more time to other farm work.

On the back of the house, a porch has been built in and fixed up as a modern milk room. It is equipped with an electric churn, separator, and every conceivable convenience for handling milk easily and quickly and in the most sanitary way.

All of the eggs are not kept in the same basket. In addition to tobacco, wheat, and dairy products, around 100 hogs are fed out each year and from 75 to 100 hens are kept.

Has Beautiful Home

Six years ago, Mr. Drysdale added 50 acres to the 60, bringing up the total to 110 acres. A new modern home was built in midst of a beautiful lawn, surrounded with shade trees, shrubs, and flowers.

Electric lights and a modern water system with bathrooms were installed. Many electrical appliances, as vacuum sweeper and radio, were added. In fact, Mrs. Drysdale says that she has everything in the home that she could want. A combination of modern and old furniture, books and magazines, gives the new house a home-like feeling as soon as you enter the wide hall.

The Drysdales have one daughter, who has just finished her college education.

Mr. Drysdale is a worker and a booster. He has worked for good roads and good schools. He has supported the farm improvement association, the county fair, and the Jersey bull association. So anxious was he to join the cause of organized agriculture that, though there was no Farm Bureau in Fulton County, he crossed the state line and cast his lot with the Obion County, Tennessee, Farm Bureau. Master Farmer C. L. Drysdale is making a splendid contribution to better farming in the purchase.

NATION'S FINANCE STANDS TEST WELL

Economic Policy Commission of Bankers Association Points Out How 22,000 Banks Protect Public Interest

OVER 22,000 banks all over the United States are "quietly and efficiently serving their communities, helping the many business enterprises over their difficulties, helping many concerns to earn money, helping create the economic activities that mean payrolls and spending power in their zones of influence, and faithfully keeping guard over the working capital and savings funds of their depositors," the Economic Policy Commission of the American Bankers Association says in a recent survey, adding:

"It surely stands strikingly to the credit of the banking profession that, during a period of unparalleled international economic depression, this vast majority of bankers have so competently, so courageously and so successfully met their difficulties and obligations. The effects of the drought, the demoralization of agriculture, the stagnation of industry, the breakdown of trade, the inability of so many heretofore desirable customers to meet their obligations to the banks, the impairment of public confidence by mob-crises and false rumors resulting in unreasoning runs, the abnormal depreciation of quoted security values even in the most wisely conceived investment accounts, the utter collapse of real estate values—all these things have occurred on a nationwide and worldwide scale with unprecedented severity."

"The effects of every one of them have assailed the banks with destructive forces because they are of the very essence of a bank's economic substance. Yet, as we have shown, the great bulk of our banking deposits has been protected without harm, and our banks in a vast majority have continued to serve, support and strengthen their customers and their communities with unflinching and unquivered devotion."

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.

Positive Proof of FORD ECONOMY

City of Detroit purchases 137 new Ford cars
Hundreds now in use prove low cost of operation

THESE 137 new Ford cars represent one of the largest deliveries ever made to a municipality at one time.

21 radio-equipped Ford scout cars were traded in on this purchase. They had been operated day and night for two years in heavy traffic and all kinds of weather.

Their individual records ranged from 78,134 miles to 143,723 miles with a grand total of 2,283,097 miles. The operating cost of the 21 cars was 2.234 cents a mile—less than 2 1/3 cents. This cost included all fuel, oil, tires, repairs and every other item except depreciation and insurance.

Of 577 Ford cars in Detroit City service, the 300 in the Police Department traveled a total of 6,591,937 miles during the past fiscal year, at an average cost of 2.9 cents a mile.

Many claims have been made on operating costs, but here in the carefully kept motor car records of the City of Detroit is positive proof of Ford economy.

In the paragraphs above, it is seen that 21 Ford scout cars averaged less than 2 1/3

cents a mile and 300 Ford cars in all branches of Detroit police work averaged 2.9 cents a mile!

Day and night, twenty-four hours a day, these Ford cars are in operation. Few branches of transportation demand such grueling service. The records show that low fuel and oil consumption is but one of the Ford's many economies. Ford materials, simplicity of design and accuracy in manufacturing provide unusual strength, stamina and freedom from replacements and repairs.

The individual car buyer as well as the purchasing department of a city or a business cannot afford to ignore the proved economy of the Ford car.

FIFTEEN DIFFERENT BODY TYPES

\$430 to \$640

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



The Spice of Variety



PERHAPS you have stocked up with Hawaiian pineapple now that production is so large and its price so low.

And perhaps you are at a loss how to serve this beautiful tropical fruit in so many different ways that your family will wonder. Perhaps—just one more perhaps—we can help you to solve this problem by giving you some entirely new recipes, recently evolved by a graduate dietitian, for serving Hawaiian pineapple in different delectable dishes. So here goes:

Pineapple Tapioca Delight: Press the syrup from the crushed pineapple in a No. 2 can, add one-half cup orange juice to it, and bring to boiling. Add one-fourth cup minute tapioca, one-third cup sugar and a few grains of salt, and cook in a double boiler until transparent and thick. Sift two teaspoons gelatin in two tablespoons water, and dissolve in the hot tapioca. Cool, add the crushed pineapple, and then chill. Fold in two stiffly beaten egg whites and pile in glasses, garnishing with sections of orange and whipped cream. Serves six to eight.

Try These Shortcakes

Hawaiian Caramel Shortcake: Stir one and one-half cups sugar over a low fire in a heavy skillet until melted and slightly browned. Add three tablespoons of the syrup from

No. 2 can of crushed pineapple, then one-half cup cream or evaporated milk, and stir until smooth and creamy. Add two tablespoons confectioner's sugar, and more cream if it is desired thinner. Split eight slices sponge cake and cover

lower layers with the caramel, lay on top slices and cover with the pineapple. Garnish with whipped cream. Serves eight liberally.

Pineapple Strawberry Shortcake: Wash one pint of strawberries, add one-half cup sugar, and let stand for at least an hour; then crush slightly. Make one large shortcake or individual ones in two layers. Split open and butter lower crust liberally, then put on alternate spoonfuls of strawberries and crushed pineapple from a No. 2 can. Put on upper crust inside down, butter well, and again put on alternate spoonfuls of the two fruits. Top with whipped cream. When strawberries are out of season use the canned berries with less sugar. This recipe serves eight.

A Nice Rice Dessert

Pineapple Rice Patties: Soak one tablespoon gelatin in two tablespoons cold water, then bring to boiling half the syrup (about half a cup) from a No. 2½ can sliced Hawaiian pineapple, and dissolve the gelatin in it. Add one cup cooked rice, one-fourth cup sugar, a few grains of salt and one teaspoon vanilla, and cool. Fold in one cup beaten cream, and chill. Mold in flat shallow pans about the size of the pineapple slices (small pie or tart tins), or shape when cold, into flat patties with the hands, and let set.

Meanwhile, to the rest of the pineapple syrup add one-half cup water and one-half cup sugar, boil a few minutes, add the pineapple slices and cook gently until they are soft and the syrup thick. Cool. In serving lay a slice of pineapple on

each rice patty, pour over any syrup left from cooking them, and top with whipped cream and a cherry. Serves eight.

Some Simple Salads

Holiday Salad: Arrange slices of pineapple from a No. 2½ can in nests of lettuce, and pile one cup diced celery in center. Have ready one-half cup cranberry jelly cubes and one-half cup stiff mint gelatin cubes, colored green, and cover the celery with these red and green jelly cubes. Serve with French dressing. Serves eight.

Pineapple and Melon Salad: Drain two 8-ounce cans of Hawaiian pineapple tidbits (or cut one and one-half cups sliced pineapple in small wedges) and chill these and one cup watermelon and one cup cantaloupe, cut in small wedges. (If cantaloupe is not available, use two cups watermelon.) Toss together and pile in nests of crisp shredded lettuce, and over all pour French dressing to which a little finely chopped mint has been added. Serves eight.

Midsummer Dream Salad: Drain one No. 2½ can of sliced pineapple, and place in beds of lettuce. Have one basket of red raspberries well chilled, and pile in center. Stone one cup black cherries, stuff with salted almonds, and arrange in a border around the outside of the pineapple. Pass mayonnaise to which an equal amount of whipped sour cream and a very little sugar has been added. You may substitute, if desired, strawberries for the raspberries and canned black cherries for the fresh. Serves eight.

Away at School ...but home each week by Telephone

Though you may have sons or daughters who are away at school, it is not at all necessary for them to lose the important home influence that is maintained only by intimate personal contact.

Your telephone offers an inexpensive and practical way. You can bring the children back home for an intimate "voice visit" by telephone any time.

The economical and most satisfactory way is to arrange with children to call home regularly, say each week-end or every other week.

They can call you "collect" so that the message will be charged to your home Station-to-Station service they can talk a distance of fifty miles for as little as thirty-five cents, or 150 miles for fifty cents and greater distances for correspondingly small cost.

Keep the home influence alive. It means so much to the boy or girl away at school and costs you so little. Ask "Long Distance" about rates.

MANAGER'S NAME HERE—(Set in 8 pt. Garamond)

SOUTHERN BELL TELEPHONE
AND TELEGRAPH COMPANY
INCORPORATED

For Job Printing, Telephone 794.



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.



SPECIAL FOR THIS Month.

20

Beautiful Engraven Christmas Cards

with your name printed in gold or black on them for

75c

Make your selection now while stocks are complete.

R. S. Williams, Fulton, Ky.

Dixie's Leading Hotel
CLARIDGE

16 STORIES

400 ROOMS

MEMPHIS' TALLEST HOTEL
MOST MODERN

STOP AT THE CLARIDGE IN ST. LOUIS SAME MANAGEMENT

RATES
\$2.50
SINGLE

RATES
\$3.50
DOUBLE

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

FREE NIGHT and DAY PARKING
GARAGE IN CONNECTION

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

ON MAIN AT ADAMS
MEMPHIS

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

IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

(BY REV. P. H. FITZWATER, D. D., Member of Faculty, Moody Bible Institute of Chicago.)
(©, 1931, Western Newspaper Union.)

Lesson for November 29

PAUL'S LETTER TO PHILEMON

GOLDEN TEXT—There is neither Jew nor Greek, there is neither bond nor free, there is neither male nor female; for ye are all one in Christ Jesus.

LESSON TEXT—Philemon.
PRIMARY TOPIC—How to Treat a Servant.

JUNIOR TOPIC—A Servant Becomes a Brother.

INTERMEDIATE AND SENIOR TOPIC—A Slave Made a Brother.

YOUNG PEOPLE AND ADULT TOPIC—Christ Transforming Social Relationships.

This letter is a private one. Philemon was a member of the church at Colosse. Onesimus, his slave, wronged him, and fled to Rome. At Rome he came under Paul's influence and was converted. Paul sent Onesimus back to Philemon with this letter—one of the most tactful, tender, and beautiful letters ever written, and the first anti-slavery petition ever penned.

I. His Salutation (vv. 1-3).

In salutation he refers to himself as a prisoner and links Philemon to himself as a fellow laborer in the gospel, having as his special aim to touch Philemon's heart. He makes mention of Apphia, Philemon's wife, and Archippus, the son, who had already enlisted as a fellow soldier.

II. Philemon's Reputation (vv. 4-7).

Paul paid a fine tribute to Philemon's character, reminding him that he never prayed without bearing him up before God.

1. His faith and love toward the Lord and all saints (v. 5). It was Paul's hope and desire that Philemon's faith might bear fruit in Jesus Christ. With such an approach, the way was open to Philemon's heart.

2. His ministry to the saints (v. 7). Philemon was most generous in his ministry to the poor saints.

III. Paul's Request (vv. 8-16).

He requests Philemon to receive back Onesimus, the runaway slave, as a brother in Christ. Note the incomparable delicacy and courtesy with which Paul approaches Philemon.

1. He beseeches instead of commands (vv. 8-10). Though conscious of his right to enjoin, he pleads as the prisoner of Jesus Christ for love's sake.

2. He makes his plea on the grounds of grace (vv. 11-14). He admits that Onesimus has been unprofitable, has forfeited all claim upon Philemon, and that on grounds of justice his plea might well be rejected and yet because Onesimus was begotten in his bonds (v. 10), was in a real sense a part of his own suffering nature (v. 12), he ventures to suggest that he should be accepted. Though Onesimus hitherto has been unprofitable to his master, he is now profitable to both Paul and Philemon.

3. Paul desired that Onesimus be received back, not as a slave, but as a brother in Christ (vv. 15-16). Here is the real fugitive slave law. Paul never attacked slavery, but emphasized principles which destroyed it. Christianity changes the whole face of human society. The wise thing to do is to get men and women regenerated and thus transform society instead of seeking change by revolution. Social wrongs can permanently be removed by the creation of a brotherhood which can be realized only by faith in Jesus Christ. Faith in Jesus Christ brings the individual into connection with the source of life. In Paul's request for Onesimus you can hear the pleadings of Christ for sinners. All men have gone astray and have become unprofitable. Though possessing no merit, he has made us profitable. We have been begotten in his bonds. Through his passion, agony of heart, we shall be changed. We can see and hear him now pleading our cause before God's throne for love's sake.

IV. The Basis upon Which Onesimus Is to Be Received (vv. 17-21).

The debt of guilty Onesimus is to be put to the account of Paul, and the merit of Paul is to be put to the account of Onesimus. This is a fine illustration of the atonement of Christ. Whatever wrongs we have committed, debts incurred, all our shortcomings are debited to him. Jesus Christ, on behalf of all mankind, has said to God, "Put that to my account. I have written with my pierced hand. I will repay." Onesimus was taken back, not as a runaway slave, but as a beloved brother in Christ.

V. Paul Requests Lodging (vv. 22-25).

He expected a speedy release from imprisonment and purposed to sojourn with Philemon. In all probability this was realized. What a welcome he must have received! Jesus Christ is saying to everyone of his redeemed ones, "Prepare me a lodging."

Yesterday, Today

As for the past, let it sleep if it can. "Sleep on now and take your rest," is the gentle voice of Jesus as to the past. "Rise, let us be going, for he that betrayeth me is at hand," is the next sentence. The past is past. Let that sleep if it can. But there is a future task right now to be done. Don't sleep over that.

Necessary

Before you can come into communion with him you must come into covenant with him.—Matthew Henry.

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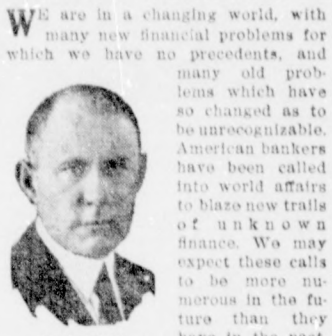
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AMERICA'S WORLD RESPONSIBILITIES

By H. J. HAAS

President American Bankers Association



H. J. HAAS

WE are in a changing world, with many new financial problems for which we have no precedents, and many old problems which have so changed as to be unrecognizable.

American bankers have been called into world affairs to blaze new trails of unknown finance. We may expect these calls to be more numerous in the future than they have in the past. We are the world's financial leader and we must accept the responsibility which goes with it.

Let us look to the future with confidence. Every one has experienced a great sorrow some time, perhaps so great we felt we could never overcome it, but time is the great healer and eventually we have come out of it. As it is with individuals, so it is with nations. Our nation has had much sorrow in the 155 years of its existence. In that time we have passed through the major depressions of 1837-1857-1873 to 1879-1884-1893-1896-1907-1914-1921 and the present.

I venture to state that in each of these periods there were those who had doubts of the future just as we have them today, but what happened after each depression? Our country recovered, to be better and stronger than ever. Its people were introduced to modes of living they never dreamed of, until today, notwithstanding our depression, we live on the highest plane of any nation in the world. Should we not judge the future by past experience?

Surely our people are better prepared, financially and intellectually, to cope with even greater problems than they have been in the past, so why not look to the future confident that fundamental social and economic problems will be adjusted satisfactorily?

Confidence is not established by any one thing but by an accumulation of things. If we can get confidence started on its way, gathering a little here and there, it will accelerate its speed as it goes along. This is not the work of any one man to perform but is the cumulative effort of each and every one of us. What we are in the future is not the result of what we have done on any one day but the result of all that we have done for all time. The American Bankers Association is endeavoring to do its part. Individually our efforts may not count for much, but they are part of the whole plan and taken in the aggregate they amount to the sum total of all our efforts.

PUBLIC INJURED BY BANK GOSSIP

National Association Declares Community Interests Demand Protection Against Idle Rumors

BOTH in their advertising and in their direct contacts with customers and others, bankers should "consciously and persistently devote more time and thought to keeping people mindful of the fact that while the bank has many obligations toward its customers, equally as it is true that the depositor also has certain obligations to the bank to enable it to properly maintain its position in the community," a recent statement of the American Bankers Association declares.

"A bank admittedly is a semi-public institution and there is a mutuality of obligation resting upon both the banker and his customers to maintain the effective functioning of that institution that is superior to the personal interests of either," it says.

Bankers might well consciously devote greater effort to building up the public viewpoint in their communities that due to their public obligations and burden of public interest, the banks are entitled to protection against ill-informed or malicious gossip and rumors, the statement says.

"As to banks in some states, bank slander laws afford this protection," it points out. "We recommend that this protection be availed of by definite action wherever practical both as a matter of immediate expediency as also to awaken public opinion as to the dangers of idle gossip about a community's banking institutions."

What Can Be Done

Farmers should rid themselves of any false hope of outside aid from legislation. The only recourse left for the producer on a reduced price level is to produce his goods at reduced costs, and nearly every farmer can likely put into force a few economies in production. Farmers must produce as largely as possible the materials they use, and get away from each purchases until prices come down proportionately on the things they buy. The cheapest way in the farming business is to raise your own feed and not let the other man get your dollars.

XMAS



CANDY

MILTON speaks in one of his poems about "A feast of nectar'd sweets." If he had had before him a bowl piled high with fruit-flavored Christmas candies, he could not have described them better. It is the fruit that gives them the delicious nectar-like taste—and it makes them healthful too; easy to digest so that the very young and the very old can have a goodly share, as they should at Christmas time. The recipes given below will tell you how to make candies of this kind, and this is what to do with them.

Candies a Gay Note

You probably have some metal molds, the kind you use for puddings and jellies and loaves. They come in all sorts of fanciful forms, stars, flowers, fish and animals. Line them with red paper, fill them with the candies and set them on mantelpieces and fireside tables and in the guest rooms. They give a charming Christmas note to the house. A large mold filled with the candies, encircled by a holly wreath and flanked by red candles in silver candlesticks can be used as a centerpiece for an informal Christmas supper.

Another nice thing to do with home-made Christmas candies is to make gifts of them. You can put them in amusing little bags such as the French use for bonbons. Ordinary shelf paper with a lace edge makes very pretty bags. The all-white variety is especially effective with the lace edge at the top of the bag, which

should be tied four-sack fashion with broad ribbon. Bright, dark blue ribbon is pretty for this purpose and blue stars in several sizes may be pasted onto the bag in a haphazard manner, or silver ribbon and silver stars may be used.

Gift Candies

Candy bags for children should be very gay. Pictures cut from nursery books may be applied as decoration, and bright lines or waves of color may be painted with water colors along the top edge inside and out.

Italian hand-blocked papers make beautiful candy sacks, and these may be tied with broad colored linen tape in imitation of the linen ribbon which is used so much in Italy. Finish the top edge of the bag with a line or a little decorative motif in gold paint.

The fancy wrapping papers which the shops bring out at Christmas are perfect for bonbon bags—nothing could be nicer. Strips of old chert or broades or of silver or gold cloth can be made into more durable bags which may later be used for sewing accessories or buttons. Don't forget to wrap your candies for the fabric bags in glazed paper.

And Now—The Recipes!

Pineapple Creams: Boil together two cups sugar, two-thirds cup milk and one-fourth cup butter, to soft ball stage, 256°. Add one teaspoon lemon juice, and color pale green. Cool, and beat very stiff. Add one-half cup

crushed Hawaiian pineapple, four tablespoons chopped macaroon cherries, four tablespoons chopped mint cherries—all well drained. Drop by small spoonfuls on a greased sheet.

Apricot Fudge: Melt two squares chocolate carefully, without burning. Add two cups sugar, and mix well. Then add two-thirds cup condensed milk, one-half cup water and four tablespoons white corn syrup; let cook, without stirring, to 234°. Let two tablespoons butter melt over top without stirring, cool to 120°, add two-thirds cup chopped dried apricots, and beat until creamy. Pour into buttered pan.

Fruit Cubes

Strawberry Jelly Cubes: Press contents eight-ounce can of strawberries through sieve, making a puree. Add half cup pectin syrup, half cup sugar, half cup corn syrup, half tablespoon lemon juice, boil to 222°. Pour into greased pan so that mixture is about half inch thick. Let stand over night in cool place. Cut into cubes; roll in powdered sugar.

Grapefruit Panache: Cook eight-ounce can grapefruit and three tablespoons sugar to thick jam, or 222°. Mix three cups brown sugar, two-thirds cup condensed milk, two-thirds cup water, three tablespoons white corn syrup, and one tablespoon butter to 230°. Add jam, and continue boiling to 234°. Cool to 120°, beat until creamy, add one-fourth cup chopped pecans, and pour into a buttered pan.



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SAFE SWEETS



NATURAL fruit sugars are easier to digest than the other kinds, and this is especially true of pineapple whose fruit sugar is of a type all ready for human assimilation. So, when you begin serving filling desserts 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."

And here is another combination of fruits which is simple, sustaining 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 apricots, and combine the syrups. Bring to boiling, add one-fourth cup rice, boil two minutes, then cook over boiling water until the rice is very tender and the liquid all absorbed. Add one-fourth cup sugar, the drained pineapple and the apricots pressed through a sieve. Chill thoroughly. Just before serving, fold in one cup beaten cream. Pipe lightly on hot, rich baking powder biscuits, split and buttered. This makes enough to serve eight.



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 teaspoon 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 nutmeg.

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 pineapple. Beat one egg, add four tablespoons 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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Better Breakfasts

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Just about November the family develops a man-sized winter appetite—everybody wants a good breakfast and needs one. It doesn't make any difference whether the order of the day is business, school or stay-at-home, when the sparkling November sunlight shines in on the breakfast table, when a fire in the house feels good and the home becomes

a cozy refuge in a brilliant wintry world, then is the moment to be prepared with "better breakfasts." Here is one which answers that description:

Grape Fruit Halves
Corned Beef Hash
with Poached Eggs
Toast Coffee Apple Butter

Corned Beef Hash with Poached Eggs: Mix one twelve-ounce can corned beef, two cups finely chopped boiled potatoes and quarter cup milk; season to taste. Flatten out in a skillet with a little hot fat, and brown well on one side, turn over and brown on the other. Slide out onto a hot platter and lay six hot poached eggs on top. Serves six.

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For Job Printing

David Knitting for His Nerves

By DOROTHY DOUGLAS

(Copyright.)

"YOU have simply got to take up knitting," said the great nerve specialist. "Get some wool, a pair of needles and go down to Atlantic City and sit on the board walk and knit."

"No knit! I certainly would look cute sitting on the beach like some Aunt Jeannine knitting plink wool and all the idlers stopping to roir at me. No, thanks!"

"You prefer, then, my young fellow, to end your days in a home for neurasthenics, babbling forever about spring blossoms or trying to find a nice easy place to jump off the roof." The doctor became more serious. "Don't be a coward about life. Face it out. Perhaps a short summer of knitting, just simply giving your hands something to do, will set you on your feet."

David laughed. His nerves were not quite gone and, after all, life had heaps to offer. He would be a sport and obey the doctor's orders. Anything was better than the state he was in. Only yesterday he had shrunk from crossing the street alone and nothing could induce him to go into the subway. Certainly knitting was preferable to that mangled state of nerves.

So David packed his case, told his sister all about it and she gave him good advice as well as knitting needles and wool.

But the brainstorm that was the most brilliant of her career was her suggestion that David put on Aunt Effie's clothes when he came from his bathhouse.

"Her bonnet, with the string to tie it on and her great cloak and ample skirts—why, David, you could sit on the sand and knit prize sweaters and no one would even cast a glance at you."

"You're the prize brick, Sis," laughed David. "I'll put Aunt Effie's clothes on and knit till I haven't a nerve left."

Consequently, the old lady sitting dully on the white sand attracted little or no attention. David gradually learned to knit mechanically while he breathed in deep draughts of nature's healing breezes. His nerves were responding to calm thought and in forgetting himself in the new guise he felt immensely improved.

It was Elsie's wee dog that first upset the apple-cart of calm thought. The dog, dashing about in quest of fun, found David's woolly ball began playing and ran joyfully off across the sand.

And David, because he always kept rather stationary when wearing Aunt Effie's clothes, just sat and watched.

And Elsie, seeing the old lady's predicament and the havoc being wrought with the wool, gave chase after Fido.

It was then that David's calm deserted him. Elsie, in drenching and most becoming of bathing suits, in hot pursuit of a small dog, caused not only a burst of laughter from David, but also a heavy heart throb. Elsie, with fair hair blowing about in the breeze and as graceful as a nymph, made David tensely conscious that there were bits in the feminine world distinctly wonderful.

After a final desperate plunge the small dog was captured.

David's heart beat fast. The girl was approaching him to offer an apology.

"I'm so very, very sorry," she said in the sweetest of voices. "Fido is always doing something awful."

"But this is not awful," David quickly told her and when Elsie jumped back, startled at the great boom of his voice he realized that he was supposed to be a lady.

"But he has unraveled all your lovely knitting," Elsie managed to say and looked ruefully down at a mere strand of what had been a fairly well formed sweater. "Couldn't I knit it back for you? I will slip into my bathhouse and get into my frock and come back here. You will wait?" she questioned.

"I certainly will," David agreed with a slightly modified voice.

As soon as she was out of sight David arose, dashed into his own bathhouse and emerged in the most trim of white flannels.

He seated himself on the exact spot and waited.

When Elsie appeared he knew that his nerve cure was making tremendous progress and would continue to do so as long as Elsie would help him to pass away the shining hours.

She stopped in dismay at seeing the big man sitting where the old lady with the knitting had been.

She was about to turn away, when David drew from his pocket a great ball of wool and aimed it straight at Fido. That wise little animal took his cue with the same accuracy that a well trained god of love takes his arrow and shoots.

Elsie stood still, took a straight and intensely interested look at David, then walked slowly toward him. David arose to his feet and held out the remnants of that sweater.

"I'm ready now for you to reknit my sweater," he said with a boyish laugh.

Elsie, too, laughed, and Fido scampers up delighted at being so completely tangled up in the wool of romance.

The specialist had most decidedly done the right thing for David.

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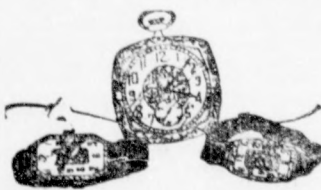
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The DAIRY

HIGH QUALITY OF DAIRY PRODUCTS

One of Most Important Concerns of Industry.

(Prepared by the United States Department of Agriculture.)

Raising the quality of the nation's supply of dairy products particularly market milk and cream, until the point is reached where all the people, whether they live in city or town or on the farm, will be universally provided with an abundance of dairy foods of high wholesomeness and quality, is one of the most important concerns of the dairy industry of the United States, says O. E. Reed, chief of the bureau of dairy industry, in his annual report to Secretary Hyde of the United States Department of Agriculture.

Reporting upon the bureau's milk quality-improvement project, Mr. Reed says that this is considered one of the most important features of the work of the bureau and the regional dairy extension specialists. Considerable progress in quality improvement has already been made in several states. This is the result of the co-operative efforts of the bureau and the extension services of the state colleges of agriculture, the report says.

"To reach the goal of general high quality is largely a matter of getting before the dairy farmer and others of the industry the facts regarding the practice which have been found to give the best results," says the report. "To stimulate the development of a comprehensive plan for improving the quality of milk, a great deal of work has been done, not only in planning programs but in making them effective in some of the states."

The importance of interesting the boys and girls of the 4-H clubs of the country in the program for improving the average quality of the milk produced on American farms, has been recognized by the bureau and the extension service in the quality-improvement activities, says Mr. Reed. He says that suggested programs for quality improvement have been drawn up for the use not only of the adults who are the dairy farmers of today, but also for the club boys and girls who will be the dairy farmers of tomorrow. The quality-improvement work is now in progress in many places, with the bureau, the state extension services, state and city departments of health, and other agencies, all co-operating. Some dairy communities have made marked improvement in the quality of the dairy products which they produce and market, says Mr. Reed.

Good Method of Rearing Calves With Nurse Cow

Here is a method of starting calves without skim milk that comes from a dairymen who has used it for years. The calf is left with the mother for the first four or five days. It is then removed to a Holstein nurse cow, a low tester, that can start three calves nicely at one time. If the nurse cow is producing more milk than the calves should have, the cow is partly milked before the calves are allowed to her. When the calf is three or four weeks old a mixture of equal parts of coarsest ground corn, rolled oats, bran and half part of powdered skim milk is put in a hopper in the calf pen; good alfalfa hay and water are kept before them from now on. At ten weeks the calf is eating regularly of other feeds and can be taken off the cow. The amount of powdered milk in the meal is doubled and fed twice a day, all the calves will clean up until the calf is six months old.

Clean Milk Important for Human Consumption

No greater field of usefulness exists than the production of milk for human consumption. Milk is the food on which growing children are reared and from which they should receive the strength and vigor necessary to make them strong, useful citizens. Adults, too, especially invalids and those weakened by improper nourishment, need milk in the diet to repair waste and build up strong new tissue. Recent investigations in nutrition have shown that milk contains certain other substances which are essential for the proper growth of the human body.

Milk production also carries responsibilities. When carelessly produced and improperly handled, milk may be the means of spreading disease. Every owner of a dairy herd should consider it his duty to himself and to the community to keep only healthy cows, supply them with wholesome feed, and keep them in clean, comfortable quarters.

Affect Milk Flavor

Outside of the unfavorable effect of moldy and decayed feed on the health of the cows, such feeds are apt to impart to milk and its products undesirable flavors resulting from these defects. Thus moldy straw and hay, decayed roots, etc., give milk and its products objectionable flavors which injure their market value. Certain feeds, such as silage, beets, turnips, cabbage, etc., give milk, cream and butter, flavors which are not desired.

POULTRY

FEED FOR YOUNG DUCKS AND GEESE

Commercial Mashers Are Not Looked On With Favor.

It seems to do geese good to have water soon after the finish of the hatch, but feed is not needed for at least 36 hours. Stale bread soaked in milk is a good first feed. This is often mixed with finely chopped boiled eggs and the mixture fed four times each day until they are about three weeks old. Goslings need fine grit or sharp sand. Good results can be obtained by mixing a moist mash of the same commercial dried buttermilk starting mash that is used for chicks. But the hard grain or commercial scratch grain should not be used as the digestive systems of goslings and ducklings can handle mashes better than hard grains.

A good starting feed for ducklings consists of equal measures of bread crumbs and rolled oats to which is added a sprinkling of about 3 per cent sand. When three days old, they can be given a mash composed of equal measures bran, corn meal, rolled oats and bread crumbs. This commercial starting mash could be used for ducklings. The reason that commercial mashers have not been generally used for ducklings and goslings is due to the fact that only a few of the birds are usually raised on each farm and the tendency has been to use home raised feeds and keep the cost of production down as low as possible, especially as geese and ducks are usually a meat proposition and little income is expected from high priced eggs to offset the cost of production.

Coccidiosis Is Disease of Various Young Fowls

Coccidiosis and bacillary white diarrhea are twin pests, though not identical twins. The symptoms are similar, and the search for causes and control of bacillary white diarrhea led to the discovery of the coccidium tenellum. The organism in white diarrhea chicks is coccidium cunell.

It has been shown at the Storrs station—Experiment Station Bulletin 74, pages 155-185—that it is only during the first few days of its life a chick is liable to infection with bacillary white diarrhea. Female chickens that have recovered from bacillary white diarrhea are bacillus carriers, and the egg is a host. One infected chick spreads the disease. Chicks hatched under hens or in pedigreed trays are said to be more immune to bacillary white diarrhea because they are in smaller groups and one diseased chick cannot infect all the hatch if the flock is not thrown together until the most dangerous period—48 hours—is past.

Coccidiosis is a disease of young chicks, turkeys, geese, pigeons and wild birds caused by an animal organism. It infests the intestinal tract, the liver, kidneys and even the lungs.

Poultry Notes

The hatchability of eggs can be improved by giving the flock all the direct sunlight they can get during the winter.

It takes 21 days for a hen egg to hatch, about 28 days for duck eggs, from 30 to 34 for a goose egg, and 28 days for turkey eggs.

The production of good market eggs is perhaps the final objective of all poultry operations. Good market eggs must have a good shell.

Manufacturers of mammoth incubators, improved brooders and properly mixed poultry feeds have also helped to make it easy for the farmer to keep hens that pay.

Capons do not usually attain any greater size than to males of similar breeding. What is important, however, is the fact of the capon making more rapid growth and reaching the maximum size at an earlier age.

Turkeys, properly handled, are still a profitable enterprise.

When pullets are kept in good condition there is a greater likelihood of a sustained egg production. There is also less danger from colds and milt.

Stunted chicks are likely to be the result of an insufficient amount of hopper space. It is a wise plan to watch the chicks and supply more hoppers whenever the chicks are crowded to obtain feed.

Although broiler prices vary according to the breed of chickens, quality also is an important deciding factor. Poorly feathered or scaly-backed broilers do not meet the market demands and a cut in price results.

Raise the chicks on ground where no fowls of any age have been allowed to run for at least two years, and where no poultry manure has been spread during that time. In the absence of such favorable conditions grow the chicks in complete confinement.

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From Home Products.

Best Ever==

JERSERY SAYS:

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Progressive Dairy 20 "
Sweet Dairy - 16 "
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Dairy feeds to suit your needs at the right price.

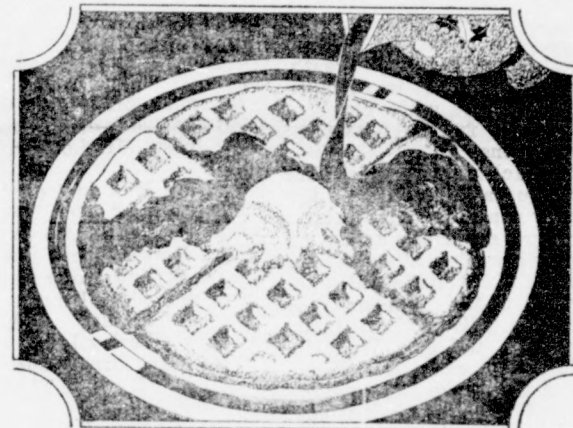
There is none better. Call on your dealer.

Made and distributed by

BROWDER MILLING CO.

Fulton, Ky.

Plentiful Pineapple



AMERICA is one of the few and very fortunate countries in which pineapple is both cheap and extremely plentiful. The history of the pineapple associates it always with the tables of the great and wealthy. Only in America has it become an article of daily diet—a delicious delicacy within reach of even the most modest purse.

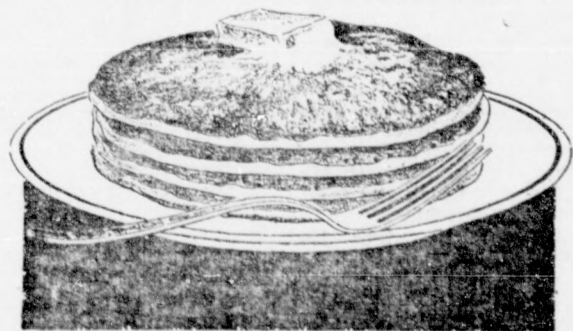
For Every Meal

There are many pleasant ways to use it at every meal, and between meals for beverages, candies and incidental snacks. Here is a recipe for pineapple waffles which has been tried and found exceptionally good. You know that the best pineapple comes from our Territory of Hawaii.

Pineapple Waffles: Beat three egg yolks well, and add one and one-fourth cups milk. Sift together two cups flour, four teaspoons baking powder and one-half teaspoon salt, and add to above. Next add six tablespoons melted butter and two-thirds cup drained crushed pineapple. Fold in three stiffly beaten egg whites. Bake on hot waffle iron at table. The electric iron should be preheated ten minutes before making the first waffle. Serve with pineapple sauce and pass cubes of plain American cheese.

Pineapple Sauce: Simmer one cup crushed pineapple, one cup sugar, and three-fourths cup water until syrupy. Add three drops oil of peppermint. Cool to lukewarm and serve on waffles.

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

Coffee
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: Mash up one pound rhubarb, add two tablespoons sugar and two tablespoons water, and bring to boiling to dissolve sugar; then cool.

Fulton Advertiser

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March 3, 1879.

Thanksgiving

Thank God for His favors,
Abundant and deep—
The days for our striving,
The nights for our sleep.

The treasures He gives us
All through the hours,
The gleam of the sunlight,
The perfume of flowers.

The song of the wildbirds
In spring's lovely ways,
The beauties and wonders
We see through the days.

The laughter of childhood,
The home hearth's bright glow,
The sweet ties of kinship,
Friends whom we know.

The harvest so bounteous
That grows in our field,
Filling our barns
With generous yield.

Thank God for His favors—
Today we bow low
And whisper our thanks
For the gifts that we know.

—Katherine Edelman.
(© 1924, Western Newspaper Union.)

**FULTON BOY WED
AT RIDGELY**

A wedding of much interest to people of this city was solemnized Thursday evening, Nov. 19, at the home of the bride's parents, Mr. and Mrs. C. L. Conley, in Ridgely, Tenn., when Miss Ruby Conley became the bride of Mr. Maxwell McDade of Fulton. Rev. Cooke, pastor of the First Methodist church of Ridgely, performed the double ring ceremony.

The bride wore white satin princess model, and veil with orange blossom wreath, and carried a bouquet of sweet-heart roses and baby breath. The Conley home was beautifully decorated with chrysanthemums, ferns, roses and snapdragons.

Mrs. McDade was before her marriage a teacher in the Ridgely grade school. Her father is superintendent of Ridgely schools. She attended Peabody at Nashville and graduated from the University of Tennessee. Mr. McDade is the son of Mr. and Mrs. Will McDade of this city, and is employed with the contracting firm of McDade & McDade, Inc., at present engaged in building the concrete road from Bardwell to Berkeley.

The bride's parents honored the bride and groom with a dinner immediately after the ceremony, at which fifty guests were present. Mr. and Mrs. McDade left for Memphis, where they spent the night, going from there to New Orleans and Havana, Cuba. They will be at home to their friends upon their return at Bardwell, where they will make their home, temporarily.

Beelerton News**BEELERTON NEWS**

Mr. and Mrs. Howard Stevens and family, of Clinton, spent Sunday with Mr. and Mrs. Birt Walker and family.

Mr. Randolph Bryant, from near Louisville, is visiting relatives and friends here.

Mr. and Mrs. Will Best and family spent Sunday with Mr. and Mrs. Will Clark and family, near Crutchfield.

Last Thursday night the Beelerton boys met the Cayce boys in the Clinton gymnasium and played ball. Beelerton won by a score of 28-5.

Mr. and Mrs. M. D. Hardin had as their guests last Tuesday and Wednesday: Mr. and Mrs. Roscoe Wilkins, of Fulton, and Mr. and Mrs. Bob Wilkins, of Nashville, Tenn.

Mr. and Mrs. E. H. McAllister and family spent Sunday with Mr. and Mrs. Guy Brown. The Old Fiddlers' Contest, which was to have been last Friday night was postponed on account of the rain.

Last Saturday night Beelerton High School went to Shiloh and presented a play entitled "Fingerprints."

Rev. Joe C. Gardner was the

guest of Mr. and Mrs. Alzo Hicks Sunday.

Mr. and Mrs. Troy Duke and family, Mr. and Mrs. Willard Duke and family visited Mr. and Mrs. Joe Duke Sunday afternoon. Mrs. Joe Duke has been in ill health for some time and is not so well at this writing.

Mr. and Mrs. Jodie Wooten and family, of Detroit, Mich., is visiting relatives in this community.

McFadden News

Mesdames Lula Bard and S. A. Bard and Miss Hattie Hampton spent Sunday afternoon with Mrs. Mattie Sullivan near Fulghum.

Mr. and Mrs. H. L. Putman spent Sunday afternoon with Mr. and Mrs. Gus Donaho.

Mr. and Mrs. Cleveland Bard and family spent Sunday with Mr. and Mrs. R. T. Boaz.

Mr. and Mrs. O. C. Wolberton and family were the Sunday guests of Mr. and Mrs. Jas. Satterfield, at Clinton.

Mr. and Mrs. Jake Smith spent Sunday with Mr. and Mrs. Herman Sams.

Mr. and Mrs. Erwin Bard and daughter, Joyce, and Mr. and Mrs. John E. Bard spent Sunday with Mr. and Mrs. C. L. Herring.

Mr. and Mrs. T. H. Howell were Sunday guests of Mr. and Mrs. Jimmie Howell.

Miss Ruth Hampton, of Hickman, 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. R. S. Bard, in Fulton.

Mrs. Arthur Jones is visiting at the home of her sister, Mrs. Raymond Brown.

Mrs. Cleveland Bard went to Bardwell Tuesday to attend the bedside of her mother, Mrs. E. J. Martin, who is very ill.

Mt. Zion News

People of this community are quite busy stripping tobacco.

Mr. and Mrs. Leon Barber spent the week-end with her home folks, Mr. Leonard Wilcox.

Mr. and Mrs. Andrew Robey and folks spent Sunday with Mr. and Mrs. Bob Robey.

Mrs. Bessie Stuart and little son are getting along fine.

Mr. and Mrs. Thomas Coleman spent Sunday with Mr. and Mrs. Chesley Lee.

Miss Mary Brown spent last week with Mrs. Lois Thompson of Fulton.

Mrs. Ruby Robey and daughter, Zitess, spent a few days of last week with her home folks, Mr. Orville Coltharp.

Mrs. Grace Gardner and Mrs. Kollie Gardner spent Sunday afternoon with Mrs. Bessie Stewart.

Miss Janett Wilson spent Sunday with Miss Cornell Lee Cooley.

**WINESAP APPLES
50c BUSHEL**

Now is the time to secure nice Winesap Apples at 50c bushel—sweet and juicy without a blemish. CLINTON NURSERY on Highway 58, one mile east of Clinton, Ky.

Smith's Cafe

Neat and Attractive Service
and Food the Best

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

**The
Advertised
Article**

is one in which the merchant himself has implicit faith—else he will not advertise it. You are safe in patronizing the merchants whose ads appear in this paper because their goods are up to date and not shop worn. : : :

HICKMAN-FULTON BUS SCHEDULE

**LEAVE
FULTON**

AT SMITH'S CAFE

7:00 A. M.

8:45 A. M.

2:15 P. M.

5:00 P. M.

**LEAVE
HICKMAN**

AT CALLS CAFE

7:50 A. M.

10:30 A. M.

4:00 P. M.

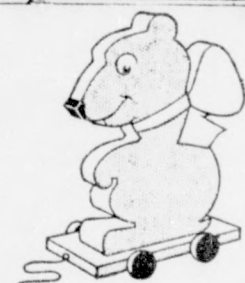
6:00 P. M.

Make close connections with all busses and
fast trains at Fulton.

HICKMAN Phone 209

FULTON Phone 172

Hickman - Fulton Bus Co.

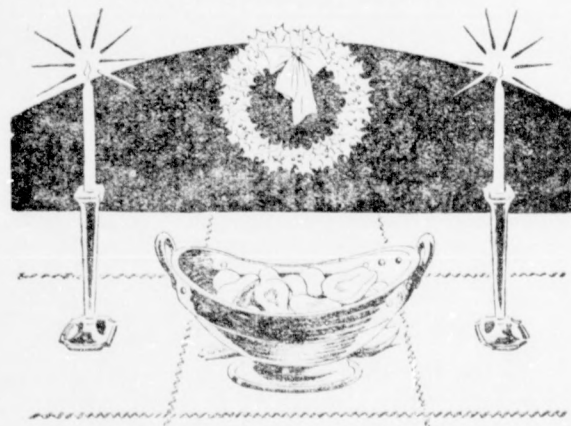
**CHILDREN
CRY FOR IT—**

CHILDREN hate to take medicine as a rule, but every child loves the taste of Castoria. And this pure vegetable preparation is just as good as it tastes; just as bland and just as harmless as the recipe reads.

When Baby's cry warns of colic, a few drops of Castoria has him soothed, sleep again in a jiffy. Nothing is more valuable in diarrhea. When coated tongue or bad breath tell of constipation, invoke its gentle aid to cleanse and regulate a child's bowels. In colds or children's diseases, you should use it to keep the system from clogging.

Castoria is sold in every drugstore; the genuine always bears Chas. H. Fletcher's signature.

**Fletcher's
CASTORIA**

Peerless Pears

IT doesn't matter in what meal there is a shortcoming, the adroit housewife can make it up with some canned pears. They are delicious with breakfast cereal, an adjunct to many meat dishes, and numberless delicious desserts may be made with them. To lay in a supply of these is a wise move before rumored advances in prices become a fact.

Tested Pear Recipes

Franconia Pears with Roast Lamb: Roast lamb as usual in very hot oven, searing for half hour at 500°, and continuing at 450°, allowing fifteen minutes to each pound and fifteen or twenty minutes extra. About forty-five minutes before done add potatoes which have been parboiled ten

minutes, and let them brown around the roast, basting them occasionally. At fifteen minutes before done, drain juice from a can of pears and place the pears around the roast. Fill the hole in each pear with a spoonful of currant jelly. Allow to brown, basting with the fat in the pan. Serve the lamb on a platter with the Franconia potatoes and pears placed alternately around it.

Baked Pears: Drain half a No. 2 can pears—four halves—arrange in baking dish. Mix one-fourth cup brown sugar, one-half teaspoon cinnamon, one-eighth teaspoon cloves with three-eighths cup pear syrup—half the can—and pour over. Dot with one-half tablespoon butter, and bake in moderate oven — 375° — about thirty minutes.

**OUR
ADVERTISING
COLUMNS**

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

**Should
Contain Your
Ad**

□ □ □ □ □ □