

12-11-1931

Fulton Advertiser, December 11, 1931

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Trade With Your Home Industries and Make Fulton a Better Town

FULTON ADVERTISER

Vol. 8 No. 4

FULTON, KY., DEC. 11, 1931

R. S. Williams, Publisher



It's Governor Laffoon Now

Elaborate Ceremonies Ushers Madisonville Jurist In As State 45th Executive

Frankfort, Ky.—It's Governor Laffoon now.

Ruby Laffoon, the Madisonville jurist, was sworn in as governor of the Commonwealth of Kentucky as the town clock struck one Tuesday afternoon, Dec. 8. At the same time Albert B. Chandler, Versailles, World War veteran, took the oath as lieutenant governor.

The traditional Kentucky oath requiring officers to say they never fought a duel with deadly weapons or served as seconds at one was impressively administered by Chief Justice Richard Priest Dietzman of the state court of appeals.

Although the state's 45th governor, Laffoon is the 40th man to hold the office of chief executive as Isaac Shelby, the state's first governor, and four others served more than one term. Shelby was inducted into office at Lexington, June 4, 1792, but all other inaugurations have been held in Frankfort.

Thousands See Fete

Accustomed as this city is to an inauguration drama, it turned out Tuesday with unprecedented enthusiasm and put on a show described as the most spectacular in its history. From ten to fifteen thousand persons were believed to have witnessed the colorful parade preceding the ceremonies.

The inaugural program, beginning at 12:30, lasted only half an hour.

The retiring governor, Flem D. Sampson, read his valedictory as did Judge Laffoon his inaugural address. Both adhered closely to the prepared texts.

Judge Laffoon asserted retrenchment and reform would be the watchwords of his administration and that he would see to it that "a corresponding value in services" would be given Kentuckians for each dollar expended.

To Keep His Pledges

The new governor promised that each pledge in the Democratic platform would be kept and that he would be governor of all the people without regard to party affiliations. He was cheered when he thanked Mayor William B. Harrison of Louisville, defeated Republican nominee, for the courtesy shown him in the campaign.

The incoming governor stated that road building and edu-

LIEUTENANT GOVERNOR



A. B. CHANDLER of Versailles

cational programs would be carried forward during his administration.

The governor-elect declared each promise in the Democratic state platform was regarded "as most sacred and binding and will be honestly and faithfully executed for the common good."

"I promise to be the governor of all the people without regard to party affiliations," said the governor-elect, "and I shall strive to the full limit of my humble ability to administer Kentucky's government, in the interest of all her citizens, to the end that she will retain her enviable station in the sisterhood of states."

"Our charitable and penal institutions must be maintained in keeping with our duty to the unfortunates whose homes they are without their choosing."

Roads to Continue

"The splendid road-building program that has been inaugurated in our state must be carried forward to the completion of all arterial highways, and the construction and maintenance of farm-to-market roads in the interest of those who do not live upon the main thoroughfares."

"On this occasion I desire to publicly express the thanks and gratitude of each of the state officials-elect, to the state, district, county and precinct organizations in the recent campaign for their untir-

ing efforts for the success of the Democratic ticket. The service rendered by each organization unit was unselfish, painstaking, and invaluable."

"We likewise desire to heartily thank the newspapers of Kentucky that supported us and those of other states for their devotion to our cause."

"And lastly do we again thank the voters of Kentucky for their loyalty to our candidacy; and as a token of our appreciation for your friendship and support, we here and now promise you the most painstaking and faithful service at our command."

"And, now, looking to Him who holds the destiny of lives, of states, of nations, in the hollow of His hand for guidance, I indulge the hope that the best interests of Kentucky shall never be jeopardized because of party rancor or hate."

GIRL IS KILLED AT MAYFIELD AS TRAIN HITS CAR

Mayfield, Ky.—One girl was instantly killed and five other girls and one boy miraculously escaped death Sunday night when their automobile was struck and dragged 50 feet by an Illinois Central freight train at the Broadway railroad crossing here.

Miss Ala Jones, 22, daughter of Mr. and Mrs. Tom Jones of near Lynnville in the southern part of the county was killed. One of her feet was cut off. The remaining six persons received cuts and bruises.

Miss Jones, Miss Lennie Holmes, the driver of the car, Warren Johnson, Miss Lillian Stewart, Miss Sadie Cook, Miss Roberta Humphreys, and Miss Stella May Roper, all residents of the Sedalia section, were driving east on West Broadway. When the driver saw that the train was going to strike the automobile she swerved to the left and started down the track in an effort to avoid the collision, but the engine struck the automobile and dragged it 50 feet and then hurled it to the right side of the track. When the engine had been stopped, all the occupants of the car except Miss Jones had extricated themselves or had been thrown from the wreckage of the car. Miss Jones was found about half way between the railroad crossing and the spot where the automobile was pushed aside. She was lying unconscious on the side of the tracks and one foot was amputated. She was dead when picked up and placed in an ambulance.

The President's Message



rightfully belongs to the other states of the union.

Such times as these will come to an end. In fact, they have already started to improve. But moving around and seeking strange neighborhoods in the hope that help will be more liberally and freely given isn't going to hurry the return of better times. Citizens of Fulton and vicinity are no worse off than those of other sections. In fact, we are as well prepared to take care of our poor and unemployed as any other community. For that reason there should be no mad dash of any of our citizens to some other town or city. Stay at home; do the best you can to get along and to help others get along, and everything will come out all right. Don't add to your misery by moving to some place where you'll quickly find out you're not wanted.

Brieflets

What a grand and glorious feeling when the last payment is made and the car is yours—and you can turn right around and trade it in for a new one with more payments.

It's hard to make the average Fulton man believe this nation has so much wheat it is going hungry and so much cotton it is going without clothes.

Maybe the one thing that is the matter with this generation is that too many parents' slippers are being worn out on the dance floor instead of on the place that we'd help most.

The old-fashioned Fulton man who had a good head for figures now has a son who has a good eye for them.

You can put an author in jail for writing bad checks. Then why not fix the same punishment for writing bad books?

After all, it is doubtful if the boll-weevil hurts cotton in this country as much as the silk worm does.

No Fulton father should give his son all of his money. Save some back for fear you have to bail him out.

Another advantage women have over men is that women don't have to worry about their skirts getting baggy at the knees.

Why is it that the woman who is constantly complaining that she has nothing to wear has to have two or three closets to keep it in?

The old-fashioned Fulton man who never thought anything of walking fifteen or twenty miles a day has a son who doesn't think of it either.

On the farm the lamb does the frisking, but in Wall street the frisking is done to the lamb.

This day in time a raise is the thing you get just before you prepare to go into debt a little deeper.

Some men around Fulton are successful simply because they didn't have the "advantages" their fathers had.

The polls are a place where you stand in line waiting for a chance to decide who will spend your money.

Flowers For All Occasions

I am now Fulton representative for Roper's Flower Shop, of Union City, and will appreciate your orders for cut flowers, potted plants, designs and holiday wreaths. Special attention and prompt service given all orders for funerals. Phone 356.

MRS. RAMSEY SNOW,

Tobacco Growers Halt First Sales

Many Markets Closed When Farmers "Kick" On Low Prices

Lexington, Ky.—Kentucky's tobacco problem became more complicated Monday as burley growers, irate over low prices, halted opening sales at four warehouses here by shouting them down. Dark leaf growers similarly halted sales last week at Owensboro, Henderson and Scottsville.

The re-opening of the three dark tobacco markets forced to close last week was attended by slightly better prices than a week ago. Aside from some verbal protests over warehouse charges for selling, there was no interruption.

The entire Kentucky Tobacco production has been estimated by the U. S. Department of Agriculture at 502,565,000 pounds, 35 per cent more than last year and 53 per cent more than the average production from 1925 to 1929.

Perhaps the marketing of no crops is as fascinating and of as much interest to growers as the marketing of tobacco. The entire labor of raising the crop from the burning of the plant beds in February, through the summer cultivation and care, up to the time of marketing, is carried on with little definite knowledge of what the crop will bring. It is of little wonder that hundreds of farmers flock to the opening sale to hear the first cry of the auctioneer and see the first pile of tobacco sold. Who wouldn't be interested in knowing what his income is to be after having worked all the year to earn it?

The opening of the tobacco markets, about the first of December, not only means an opportunity for farmers to sell their crop but it means employment for hundreds of townspeople as well. In Lexington, Kentucky, alone, where around seventy million pounds of tobacco pass through the local warehouses annually, it is estimated that about 1,000 people are required to perform the warehouse services.

In the state of Kentucky approximately 110 tobacco warehouses, where tobacco is received and sold at auction, are situated in 33 different towns and cities. Last year more

than 380,000,000 pounds of tobacco passed through these warehouses and this year it is estimated that over 500,000,000 pounds will be produced and sold in the state. This vast industry is one of Kentucky's largest.

ELKS HONOR DEAD IN SERVICE LAST SUNDAY

Hon. L. L. Hindman, prominent attorney of Clinton, Ky., delivered the principal address when Fulton Elks assembled at the Orpheum Theatre last Sunday, to pay tribute to their departed brothers. The twenty-third annual memorial service was held at 2:30 o'clock.

Officers of the lodge conducted the impressive ritualistic service which is custom in the order of Elks throughout America. Exalted Ruler Morris Chowning presided. The list of dead numbered 34, only two of whom passed away during 1931.

The musical program was under the direction of Mrs. Paul Hornbeak, and each number was beautifully rendered. The following took part: Mesdames Lois Hindman, Hugh Pigue, Charles Gregory; Miss Frances Galbraith; Messrs. Victor Canvender, Paul Hornbeak, Mrs. Paul Hornbeak, accompanist.

BETTER STAY PUT

From all indications most states and communities are now fairly well prepared to care for their poor and unemployed this winter. But in all our reading we have yet to find one single community issuing an invitation to outsiders to come and enjoy its hospitality.

The fact of the business is, the poor and unemployed are being discouraged from leaving their homes at this time. Even Florida, always making a bid for winter visitors, is making it plain that she is not in position to pass out charity to the thousands who are heading in that direction in the belief that they can "get by" easier where the climate is more fitted to their clothes. And Florida cannot be blamed, for she, too, has her share of native poor and unemployed to take care of without being asked to assume a part of the burden that

Fulton Advertiser

R. S. WILLIAMS
Editor and Publisher
Published Weekly at 446 Lake St.
Subscription \$1.00 per year

Entered as second class matter
Nov. 25, 1924, at the Post Office at
Fulton, Kentucky, under the Act of
March 3, 1879.

RIDING THE AIR

You don't have to single out an "old-timer" among Fulton citizens to find one who recalls how he laughed when he first heard someone say the roads would one day be full of autos. Plenty of middle-age citizens remember it. That's why you don't hear so much laughter when someone today says the time will come when the air will be cluttered with planes. When this year comes to an end more than 400,000 passengers will have been carried in airplanes in America in a single period of 12 months. Planes carried more than 50,000 passengers in August alone. Study these figures, and remember that only in the past year or so has airplane traffic made a bid for public favor. Then you can make some estimate of how many millions will be carried yearly when the system is fully under way. All of which will go to show you that it doesn't pay to laugh at any sort of prediction that may be made nowadays. Most anything can come true this day in time.

THAT "SALES TAX"

It must be apparent to everyone in Fulton by this time that in the matter of paying bills and meeting expenses governments differ but little from individuals. Uncle Sam is finding it just as hard to keep his head above water, and to make both ends meet, as the average citizen finds it. Now that congress is back on the job he has high hope of getting some of his most serious problems solved. But the average citizen is even now looking on the new session of congress as something destined to add new burdens, instead of lifting the old ones.

In the first place there is certain to be a red-hot fight over increasing federal revenues by raising the tax on big incomes and by placing a "sales tax" on many of the things we buy. Raising big incomes may be justified. But a "sales tax" is bound to turn out to be another burden on the consumer. No matter what the tax is placed upon, it comes out of the pockets of those who buy—not out of the pockets of those who make it and sell it. If the tax is put on the manufacturer adds it to his wholesale price, the merchant adds it to his retail price—and the consumer pays it. That's all there is to it.

This "sales tax" talk is destined to fool a lot of people, because it has a far-reaching effect. It may not appear to affect you if it is levied on articles you do not buy much of. But some where along the line it is bound to tilt the cost of something you do consume, so indirectly you have to pay a share of it. Surely there must be some way for Uncle Sam to meet his bills without having to add to the taxpayer's already heavy burden. But it is almost too much to hope that congress will discover the way.

**Gold Horseshoes**

Expense is not efficiency.
Don't pay for gold horseshoes
when you buy your printing.
Sensible printing on sensible
paper—Hammermill Bond
—will save you money and
get results for you.
That is the kind of work we
do and the kind of paper
we use.

Use More Printed
Salesmanship. Ask us.

**The Christmas Candle
Spelled Welcome Home**

FOLLOWING an old family custom, Katherine Blair placed a lighted candle in the window. Originally serving to guide lost travelers on Christmas eve, John Blair knew it had been placed there the last three years with Kenneth in mind—the son who was too busy to come home for Christmas.

The candle's bright light had brought cheer to many, so again Katherine placed one in the window. Perhaps this year it would be Kenneth it would guide home.

A whirr of a motor overhead—the night mail was arriving. There might be a letter from Kenneth.

A car stopped before the house as John Blair started for the post office. A man rushed up the steps and through the open door shouting "Merry Christmas Dad and Mother." Between embraces and handshakes he explained: "Found out late I could come home, so I flew down with the mail." The next words filled Katherine's heart with joy—"The old candle sure did spell 'welcome home' to me!" How glad she was the candle was in the accustomed place—Blanche Tanner Dillon.

(© 1930, Western Newspaper Union.)

**May Enjoy Christmas in
Mansions in the Skies**

IT IS not now the fashion to "keep both feet on the ground." In fact it's hard to keep even one foot on the ground; the other one seems always to be up, getting into a car or an airplane; and pretty soon, there you are—both feet entirely, completely, distinctly off the ground!

What this condition may mean to future generations is hard to guess. Perhaps in a year or two people will make a date to celebrate Christmas three thousand feet up in the air. "Come on up!" friends may be urging. "We're going to shoot a party up over Mt. Washington. Dancing, charades and a fancy dress ball!"

And we shall be obliged to taxi in a small plane to the party and be whisked aboard, and worry whether we can get a taxi-plane home again.

And every cockpit will be trimmed in colored bolls and the trade for Christmas trees will be literally going up! Plane trucks to deliver a fine spruce at the service entrance of a Flying Mansion in the Skies.

So don't stick to that old one about both feet on the ground. If you do, you'll find yourself frightfully low-down and left behind!—Martha Banning Thomas.

(© 1930, Western Newspaper Union.)

Charm of Christmas

THE chief charm of Christmas is its simplicity. It is a festival that appeals to every one, because every one can understand it. A genuine fellowship pervades our common life—a fellowship whose source is our common share in the gift of the world's greatest life which was given to the whole world.—Arthur Reed Kimball.

Christmas Cards

Sir Henry Cole, an English social and educational reformer, invented the first Christmas card. It was six inches long and four inches wide, and depicted in the panels formed by a leafy trellis two acts of charity—clothing the needy and feeding the hungry. Last year more than \$100,000,000 worth of Christmas cards were sold in the United States.

Christmas and the Birds

It is said that no peasant in Sweden will sit down with his children to Christmas dinner until he has provided food for the birds. The farmers erect poles in their dooryards to which sheafs of grain are bound, to provide for birds through the season when vegetation is covered with snow and ice.

First Christmas Carols

Christmas carols originated in the eleventh century, being sung between the scenes of the miracle and mystery plays of the period.

Christmas Trees for Porto Rico

New England helps Porto Rico make it a green Christmas. Christmas trees are among the exports to the little island.

The Eve of Epiphany

The Eve of Epiphany, on Twelfth Night (January 6), is to the children of Rome what Christmas is to us.

Would Not Write Card Verses

Tennyson once refused an offer of \$1,000 for a short set of verses for Christmas cards.

Good King of Carol Fame

Good King Wenceslaus, of Carol fame, was a King of Bohemia.

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, asleep 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**

A New Canned Product

CREAM, true cream in tin cans, sterilized to keep, easy to whip, and good to use with coffee or cereal on the one hand, or to whip on the other, is now available for use on the seven seas. In northern and southern pleasure resorts, and in the ever increasing apartment house dwellings in our big cities. It is undistinguishable in taste from fresh cream, and retains at about the same figure that bottled cream does.

This is good news for housewives, and the canned cream has this additional advantage in the matter of economy that, due to the fact that there is a finer subdivision of the portions of fat, it will go further in coffee than a like amount of regular cream. The sterilized cream disperses more

**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**

□□□□□□□□



SPECIAL CHRISTMAS Card Sale.

All 5c Cards, 20 for 75c

All 10c Cards, 20 for \$1.00

All 15c Cards, 20 for \$1.50

All cards are beautifully engraven
and breathe the Xmas spirit.

Your name printed in gold or black
on all cards FREE.

R. S. WILLIAMS, Fulton, Ky.





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

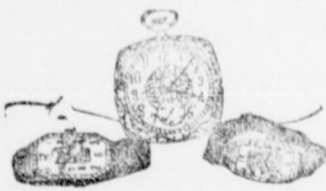
Fulton, Ky.

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

Community Building

Bad Sidewalks Reflect Discredit on Owners

Sidewalks, in a sense, are much like the "one-hoss" shay. We never think much about them until the darn things break down.

Many factors may cause a walk to fall into disrepair. A vagrant tree root, for instance, may press against the under side and eventually make the adjacent section of walk look like so much disturbed pie crust. Whatever the cause of failure, a bad walk can be a menace to safety and an eyesore. Hence, walks in disrepair should be repaired or replaced as soon as possible.

In most cases where the municipality calls the owner's attention to his walks, reconstruction with concrete is invariably recommended and, in most instances, required.

During recent years the vogue for color in walks has aroused considerable interest in many localities. New Orleans, as one example, has departed somewhat abruptly from the familiar gray concrete slab.

In several of the business sections fluted concrete has been used in various shades of green and red. For private walks, especially, the idea has good possibilities. The home walks could easily be fluted to harmonize with the surroundings or the color of the house itself. Some interesting colored flagstone effects could also be achieved under the guidance of an ardent sidewalk builder.

Cities of Future to Be Both Town and Country?

Never again are populations going to live as thickly in the cities as they formerly did. The motor car has settled that. Real estate men long ago saw the trend; and with their customary perspicacity have provided the homesites that the public seeks.

Cities of the future will be enormous in area, almost as large as a small state and will be granted practical autonomy in government. E. H. Collier writes, in the St. Louis Globe-Democrat. Under the same municipal control will be communities of varying types, the same public utilities serving all, and the citizens united for the same general purposes in public matters. Cities will control outlying parks and recreation areas, probably thousands of acres in extent.

The "city" as part of the civic development of the human race is beginning to approach its apex. When complete it will not much resemble the city of earlier and darker ages from which it sprang. It will be much more thoroughly mixed with "country"—rural in type; and real estate will be dealt in by the square mile where it now is considered in acres and less.

States Making Progress

Oregon, in developing the beauty of its highways, has looked natural springs in fountains made of native materials.

In North Carolina a program of beautification has been preceded by a survey of what is termed the "hill-board" rash.

California has planted trees along 600 miles of highway. Oklahoma has planted 40 miles, and extensive programs are under way in Indiana, Connecticut, Pennsylvania, Delaware, and Michigan.

In Pennsylvania, unauthorized signs lining the highways are removed in semi-annual cleanups which, on one occasion last year, netted more than 25,000 boards.

Proper Care of Lawn

A new lawn should be tended along in the beginning by weeding it until it becomes thick enough to crowd out the weeds.

If you find bare spots, throw on more seed and keep the grass coming, as it is the best insurance against weeds. Give the lawn liberal reseeding at least the first season or two after establishing. Reseed until you have established a good thick turf.

Conditions are not all equally favorable and some retard the growth. We might add that light reseedings every year will keep a lawn in excellent condition, but if the lawn is neglected several years and weeds get in, it is hard to bring it back.

Factors in Highways

That accessibility by means of the highways should be an important factor in the selection of state parks goes without question. Most of the people who visit these areas will expect to reach them by motor car. Whatever may be the necessary considerations in setting aside the larger park areas, it seems plain enough that many smaller parks, if only of a few acres, can be established immediately adjacent to or conveniently near the roads that are most heavily traveled.—Kansas City Times.

Development Handicaps

Roadside attractiveness stimulates sound development and increases land values. I heard recently of a sale of a \$150,000 house which was stopped because there was a nearby gasoline station. Sand and gravel operations have stopped residential development within sight of them. More development is stopped through fear of what the neighboring property will do than for any other cause.—Exchange.

Happy Ending of Bermuda Cruise

By LEETE STONE

(© by McClure Newspaper Syndicate)
(WNU service)

"EXCUSE ME," Danforth Evans said to a lovely girl leaning against the rail of the steamer Elspeth bound for Bermuda, the first hour out. "Excuse me; but you dropped this paper out of the book under your arm." He held it out between two fingers and his smile was very winning.

"Ever so thankful. What a gorgeous sea!"

So started one of the million ship-board romances. It went like this:

"Yes, isn't it? May I stop and chat awhile?"

"Please do."

"I suppose this is just a trifling escape from too pressing suitors for you?" Danforth Evans said in his best manner. "This little voyage, I mean," he added.

"Say!" the girl turned squarely to face Danforth. "We'll get along famously on this voyage if you don't try to pull any highbrow, 'wealthy set' stuff on me. If I let you, you'd go on to relate that you're one of the special darlings of Southampton; that you're engaged but you hate it; that you've got the next best fortune to Ella Wendell's if your father dies conveniently soon . . . oh, I know the old stuff, big boy. This is my third sea voyage."

This outburst left Danforth Evans a bit abashed; but he rallied nobly.

"Quite right! You called my little bluff, lovely lady. I was about to suggest that I had a great deal of money in my own right, and that we, you and I ought to continue this cruise down through the Canal Zone and up to San Francisco where we might get married and start a tour of the world for a honeymoon. But you called me plenty. I'm a clerk at the men's furnishings in Jarnegan's; and I've saved for this vacation for a year. There's the low-down—and while I'm at it, let's not know each other's names. Let's you call me Dan; and I'll call you Nan—eh?"

"O. K., Dan; now we're on a straight footing. But tell me, you aren't engaged, are you? I was kidding about that—and I hope you aren't because you've got a 'look about you.' Me, I'll be frank. I work in a department store, too—sells girl in ladies' lingerie. Now let's start square!"

"Righto, Nan! You guessed me the first time! I was going to tell you the whole sad story of how I was engaged by fond parents to my next door neighbor's daughter while we were both in kilts—on account of mutual money, you know. . . . Well, we'll cut out all that, Nan. There's going to be a moon tonight. I looked it up on the office calendar. Meet me here, and let's talk some more, will you?"

"O. K., big boy—I'll meet you anywhere so long as you're square. Understand?"

"Righto!"

They met that night as naturally as water is drawn from two streams into one. At the prow of the ship where they were bathed in moonlight, and the gilded phosphorescence tinged the leaping waves with silver.

"Remember! This is a shipboard romance, Dan. Nothing serious," Nan reproved as he put his arm gently over her shoulders.

"Trust me; I know all about them," Dan flippantly responded.

When the short sail was over, however, there was something more than flippancy and insincerity in the gaze of these two.

"It may have been a shipboard romance," Dan murmured earnestly, "but I'll find you again on land; and when I do, I'll keep you—just remember that!"

Danforth Evans arrived at his ancestral mansion in Long Island a few weeks later after a good sunning and tanning on the beaches, quite fit for his father's brokerage office and the nerve-racking din of downtown New York. He found the house in festive array. His mother, a silver-haired dowager of society, greeted him with:

"Well, Danforth; I'm glad you wired me. Otherwise I'd have been sure you'd forgotten that tonight is my party for you and Blanche—she's just back from the Sacred Heart convent."

"Oh, gee, mother! This isn't the Middle Ages! Why must I go through with that childish contract between dad and her dad. Don't make me go through with this childish engagement. Why, I haven't seen her since we ate lollipops together."

"Very well, my son. All I desire is that you meet her tonight. You might just happen to like her."

All of which explains why Danforth Evans was filled with a great disgust for family parties and ancestral haunts in general, as his mother escorted him through the palatial drawing room to meet the girl he had been affianced to years ago.

"There she is, son! Talking to Blake Leigh. Isn't she sweet?"

"My God!" Danforth Evans muttered reverently. "It can't be true—mother! You're kidding me! That isn't Blanche Heyward!"

Blanche had seen the grand approach and she turned to mother and son.

"Oh yes it is, Danny—but for the purpose of a Bermuda cruise I use Lorraine Grace or just plain Nan instead. I recognized you the moment I saw you—that unmistakable nose—and I hated you for not knowing me. In spite of the fact that we haven't seen each other since lollipop days."

"Er . . . Er . . . Give me a little time," Danforth Evans stammered with a beatific smile on his face.

HOG FEEDERS

For Best Results

FEED

Economy Hog Feed

Mineral Mixture.

The feed that is made at home with home products used to best advantage.

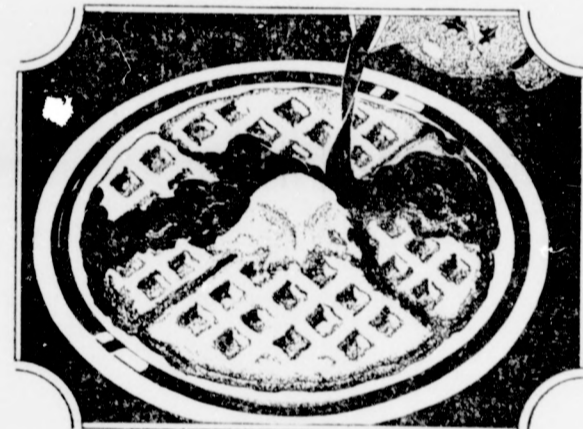
Also handle

Swift's Tankage 60 per cent.

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.

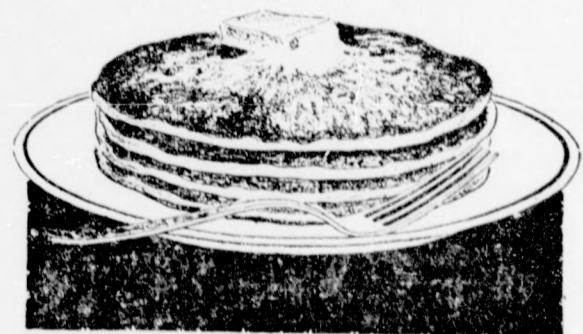
For Every Meal

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
Wholeheart Griddle Cakes With Rhubarb Sauce
Coffee
Wholeheart Griddle Cakes: Beat one egg well and add one cup diluted evaporated milk. Sift together one-third cup wholeheart 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 8-ounce can rhubarb, add two tablespoons sugar and two table-spoons water, and bring to boiling to dissolve sugar; then cool."



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.



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IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

(By REV. P. B. FITZWATER, D. D., Member of Faculty, Moody Bible Institute of Chicago.)
(©, 1921, Western Newspaper Union.)

Lesson for December 13

JOHN'S VISION ON PATMOS

GOLDEN TEXT—And when I saw him, I fell at his feet as dead. And he laid his right hand upon me, saying unto me, Fear not; I am the first and the last; I am he that liveth, and was dead; and, behold, I am alive for evermore, Amen; and have the keys of hell and of death.

LESSON TEXT—Revelation 1:1-20.

PRIMARY TOPIC—The Heavenly Home.

JUNIOR TOPIC—John's Vision of Heaven.

INTERMEDIATE AND SENIOR TOPIC—John Sees the Ever-living Christ.

YOUNG PEOPLE AND ADULT TOPIC—The Glorified Saviour.

We should be glad that the lesson committee has given us another lesson from the Book of Revelation, which contains Christ's last message to man.

I. The Preface (1:1-3).

1. The title of the book (v. 1). The Revelation (unveiling) of Jesus Christ. The revelation of Jesus Christ refers to his personal appearing in glory to judge the world and to establish his kingdom. The word "apocalypse," translated "revelation," signifies according to New Testament usage the unveiling of a person (II Thess. 1:3-10; I Pet. 1:7). The theme of the book is Christ's second coming, his personal, visible appearance in glory (vv. 1, 7, 10).

2. To whom made known (vv. 1, 2). To his servant John—"To show unto his servants things which must shortly come to pass."

3. A benediction to those who read, hear, and keep the sayings of the book (v. 3). It must be possible to understand these sayings, or the promise is meaningless.

II. The Salutation (vv. 4-8).

1. To whom (v. 4). The seven churches then existing in Asia Minor. Seven, the number of completeness, suggests a symbolism of the Church throughout her course.

2. From whom (v. 4).
a. From him which was, and is, and is to come.

b. From the seven spirits which are before the throne—the Holy Spirit in his seven-fold plenitude as set forth in Isaiah 11:2, also in the Gospel of John.

c. From Jesus Christ (vv. 5-7). While presenting Christ as the gracious Redeemer, John's prophetic eye caught the vision of the Coming One in glory, exclaiming, "Behold, he cometh" (v. 7), the Alpha and Omega (v. 8).

III. The Vision of Glory (vv. 9-18).

1. The seven golden lamp stands (v. 12). These candlesticks are the churches (v. 20), thus presented because they are the light holders in this world's darkness.

2. The Son of man in the midst of the candlesticks (vv. 13-18). Christ, in the midst of the churches indicates that they give forth light only when Christ is the central figure.

a. "Clothed with a garment down to the foot" (v. 13). This is a royal as well as a priestly robe (Isa. 22:21), and signifies his right to judge and to rule, as well as to offer sacrifice.

b. His head and hair white as wool (v. 14, cf. Dan. 7:19, 20). This has a twofold significance—purity and eternity.

c. Eyes as a flame of fire (v. 14). This suggests his infallible knowledge.

d. Feet like burnished brass (v. 15). This indicates that he comes as Judge and King, with irresistible power.

e. His voice as the sound of many waters (v. 15). His voice of judgment will be outside of man's control. All excuses will be swept aside by his resistless word.

f. Seven stars in his right hand (v. 16). According to verse twenty, stars mean the messengers of the churches, perhaps pastors or representatives sent forth to comfort John in his lonely exile. The minister lies in the right hand of Jesus Christ, hears his message, and speaks it out.

g. Out of his mouth was a sharp two-edged sword (v. 16). Observe that this is a mouth sword. "The word that I have spoken, the same shall judge him" (John 12:48). "The word of God is sharper than any two-edged sword" (Heb. 4:12). The two edges indicate its double action, condemning the evil and approving the good and excellent.

h. His countenance was as the sun shining in his strength (v. 16). The effect of sunshine is healthful and joyous to some things, while it is death dealing to others. The sunshine of God's love cheers some while it burdens others. The manifestation of the glorified king will be hailed with delight by those who love him, and will create dismay in those who do not love him.

GLEANNINGS

The devil always pays big wages.

The Lord's payroll is never padded.

A hard heart never makes a warm hand.

A dollar an hour will keep a man from getting sour.

The world is like a floating island and as sure as we anchor to it, we shall be carried away by it.

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Better Breakfasts

IN making your plans for the winter it is just as important to lay in a good supply of sustaining breakfast menus as it is to see that the furnace or steam-heating apparatus is in order, or that there is plenty of coal and wood on hand. One type of fuel heats the house and the other the body—which would you say was the more important?

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 hearth 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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EXCELLENT PUBLICITY

"How do you like your new publicity agent?" asked the film star's friend.
"Oh, he's wonderful," she cried, beaming with enthusiasm. "We've been robbed twice, our house has been burned, our car has been wrecked, and I have had my life threatened by an anonymous enemy since we employed him."

Another Reason

"Why are telephone rates so high?" "Because of the extravagance of the American people," answered the man who can explain everything. "The company has to charge extra because whenever there is a great popular demonstration people insist on tearing up telephone books to make confetti."

Problems in Ushering

Head Usher (to aide in crowded picture theater)—Tell that large woman she'll have to take her hat off that other seat and hold it in her lap.
Usher (back after a few minutes)—What'll I do now? She says she ain't got no lap.

No Way Out

The old man's wife had been ill for some time, and he was asked how she was getting on.
"Oh, ma'am," he replied sorrowfully, "the doctor won't give us no hope either way."

QUITE AMBITIOUS



First Hobo—Say, Pard, wouldn't it be great of youse could git all de eat an' drink youse wanted by jist pressin' in a 'lectric button?
Second Hobo—It shore would ef I had somebody ter press de button for me.

Art and Nature

The comic picture cheers our eyes
With quaint confections, day by day,
And yet how we would sympathize
If anybody grew that way!

How Can He Know?

Boss—How is it you are never at work on time in the morning and often leave too early in the evening?
Clerk—Well, sir, you told me not to watch the clock, so I don't pay any attention to it.

When!

Yin Sing—What time next thain go Denver?
Ticket Agent—Two-two.
Yin Sing—You no understand; I know thain go too too, I no ask how he go; I ask when!

Not Then

"An engaged girl should tell her prospective husband about her faults."
"A good plan. And she runs no risks."
"He'll never believe her."

Path of Least Resistance

"When I was twenty I made up my mind to get rich."
"But you never became rich."
"No, I decided it was a lot easier to change my mind."

PUZZLING PITCHER



"Oh, isn't the man that throws the ball on your side just splendid?"
"Think so?"
"Yes, he sends it so they hit it every time."

Irony

He climbed the tallest mountains
(The public cheered each feat).
Then lost his life while climbing
into a rumble seat!

That Goes for Girls, Too

"Odd, isn't it?"
"What?"
"That often a man doesn't show how dumb he is till he starts talking."

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I want to announce to the public that I have recently added to my business a complete line of REPLACEMENT PARTS for the convenience of the Automobile Trade and have right prices on same that will keep dollars in your pockets.

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Fulton Advertiser
R. S. WILLIAMS
Editor and Publisher
Published Weekly at 446 Lake St.

Subscription \$1.00 per year

Entered as second class matter
Nov. 25, 1924, at the Post Office at
Fulton, Kentucky, under the Act of
March 3, 1879.

THE HUMAN OSTRICH

Like the ostrich that hides its head in the sand and thinks it is safe, quite a few pedestrians in and around Fulton walk the streets and highways with their heads buried in coat collars or under umbrellas. They apparently assume that drivers of approaching autos will see them and stop, or maybe drive to one side so as not to strike them. They do not realize that at the moment the driver may be looking in another direction. The practice of crossing the street without using proper care is particularly noticeable in cold, rainy weather, and during such periods extra care is required on the part of every pedestrian and every driver. Make sure to look to the left before starting across the street, and to the right when you reach the middle of it. And if you have to stop for an automobile approaching—stand still. Don't dodge back and forth. You lessen your chances for avoiding injury if you do. These are simple rules, and they would not be needed only that we still have a lot of human ostriches in our midst.

McFadden News

Mr. and Mrs. O. D. Cook had as their guests Sunday Messrs. J. M. Cook of Missouri and B. Tucker from near Water Valley.

Mrs. Vada Bard and Miss Hattie Hampton spent Sunday with Mr. and Mrs. R. S. Bard in Fulton.

Mr. and Mrs. H. H. Stephens and Mrs. Gus Paschall attended the Elks Memorial services at Fulton, Sunday afternoon.

Mrs. John Daws of Memphis, Tenn., visited at the home of Mr. Eph Daws last week.

Mrs. John E. Bard spent a few days last week at the home of Mrs. Lula Bard.

Mr. and Mrs. Will Tweedy visited at the home of Mr. and Mrs. H. L. Putman last week.

Mr. and Mrs. Walter Tuck and family spent Sunday with Mr. and Mrs. Lee Tuck in Fulton.

Mr. and Mrs. Nile Kendall and daughter, Laura Sue, spent Sunday with relatives near Union City.

Mr. Jim Bard and daughter, Lillian, spent Sunday with Mrs. J. R. Powell.

Mr. Marcus Herring of Detroit, Mich., spent Tuesday with Mr. and Mrs. C. L. Herring.

Mr. and Mrs. Gus Paschall and Mr. and Mrs. Luther Byars and family spent Friday evening with Mr. John R. McGhee.

Mr. and Mrs. T. H. Howell, Mr. and Mrs. H. W. Howell and Mrs. W. M. Smith spent Sunday afternoon with Mrs. Sarah Howell, who is ill with pneumonia at the home of Mr. and Mrs. Rollie Howell.

Mrs. H. L. Putman and son, Coy, visited relatives at Milburn the first of the week.

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.

JUST LIKE HOME FOOD

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

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

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

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

SMITH'S CAFE
Albert Smith, Prop.

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MILTON speaks in one of his poems about "A feast of nectar'd sweets." If he had had before him a gay 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 ices. 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 bedside 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.

Fancy wrapping papers which the shops bring out at Christmas are perfect for bonbon bags—nothing could be nicer. Scraps of old chintz or brocades or of flax 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, 258°. Add one teaspoon lemon juice, and color pale green. Cool, and beat very stiff. Add one-half cup

crushed Hawaiian pineapple, four tablespoons chopped maraschino 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 Panoche: 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 220°. 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."

Pineapple and Grapefruit Short-cakes: Boil three-ounce cup condensed 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, sustaining and safe to eat in quantities:

A Simple Dessert

Fruit Rice Pudding: 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 five 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. Pile lightly in glasses and garnish with a bit of preserved ginger. Serves eight to ten.



Rescuing Bread Pudding

NOW 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.



Is the Pineapple a Snob?

PINEAPPLES used to be raised in hothouses, a very low at a time. They were once so rare and costly that they appeared exclusively on the tables of the nobility and the very rich. Now they are raised by the millions in Hawaii, and popped into cans there, at their moment of prime ripeness, for the benefit of rich and poor alike.

Perhaps its early experience made the pineapple something of a snob at heart. It may secretly regret its hothouse breeding and the dukes, curls, harms, princes and plutocrats with whom it once associated. At any rate you find this pompous fruit popping up, every now and then, in combinations impossibly out-of-season for most of the country, such as the following recipe which calls for whole, perfect strawberries in midwinter!

Fruit Rosettes

Lay a well-chilled slice of canned Hawaiian pineapple on each serving plate. Select whole, perfect strawberries, leaving the hulls on. Wash and drain and chill, allowing seven to a serving. Make an uncooked fondant by moistening confectioner's sugar with canned pineapple syrup, and tint a deep green with vegetable coloring. Dip the berries in this, covering half way to the hulls. Let harden slightly, and then place one berry in the center and the rest around the pineapple slices on the plates, hulls out, points in and up. Serve very cold. Boy! It's good!



A \$2 Dinner for Six

If they aren't hungry, this menu will make them think they are, and if they are hungry—Oh, joy!

Baked Ham, Pineapple and Sweet Potatoes \$1.13
Creamed Onions 20c
Baking Powder Biscuits 11c
Corn and Pepper Salad 31c
Meringued Pears 19c
Demi-Tasse 5c

Baked Ham, Pineapple and Sweet Potatoes: Lay one and one-half pounds sliced ham in large flat baking pan, broil one side until done. Turn over. Lay two pounds sliced boiled sweet potatoes around slice of ham, dot with two tablespoons butter. Mix together eight-ounce can crushed Hawaiian pineapple, one-half cup brown sugar, and one-quarter teaspoon ground cloves, and pour over ham. Return to broiler and

cook until potatoes are brown, and ham and pineapple are done.
Corn and Pepper Salad: Drain a No. 2 can whole grained corn, add one-half dried green pepper and one pint tomato. Season with salt and pepper, and marinate in quarter cup French dressing in refrigerator until very cold. Serve on six lettuce leaves.
Meringued Pears: Drain six halves canned pears (about two-thirds of a No. 2 can) and lay in baking dish about two inches apart. Fill cavities with two tablespoons of brown sugar and two tablespoons butter. Beat three egg-whites stiff, add slowly half a cup confectioner's sugar, and continue beating. Add one teaspoon almond extract, and cover pears completely with meringue. Bake in slow, 300°, oven fifteen minutes until a delicate brown. Serve hot or cold.



How many FRIENDS have You...

There are so many attractive sections of the city in which to live, that one's friends are sure to be scattered, and of course many friends and relatives live in distant cities. Keeping these friendships alive, however, is easy with a telephone in the home.

Whether it's just a social conversation with a neighbor in the next block, or a voice visit using the quick and inexpensive long distance telephone service, talking with friends by telephone is a convenient way to visit them.

Of course the modern family uses this telephone for many other purposes. The day's groceries are ordered—an appointment is made with the dentist—dad at the office and mother at home discuss some little problem—and all without the bother of a trip in person. Should some danger threaten—the doctor, the police department and the fire department are quickly available at those times when minutes are important.

With all the countless ways in which it serves through the routine of daily life, and with its presence an assurance of help in emergencies, modern telephone service is so low in cost that it really doesn't pay to try to do without it.

SOUTHERN BELL TELEPHONE AND TELEGRAPH COMPANY

(Incorporated)

Beelerton News

Mr. and Mrs. Albert Greer and Billy Jean spent Saturday night with Mr. and Mrs. Rube Thurston of Clinton.

Mr. and Mrs. Sydney Walker had as their guests Sunday: Mr. and Mrs. Dick McAllister, Mrs. Myra Kirby and Mr. and Mrs. Aron Kirby.

A singing school will be held in the Beelerton high school auditorium with Mr. Burrows as teacher. He will teach the school students during the day and the people of the community at night. Mr. Burrows will give a concert at the close of his school on Saturday night, Dec. 19.

Mr. and Mrs. Herman Thompson and son, James, spent Sunday visiting friends in Crutchfield.

Mr. and Mrs. Jasper Bockman had as their guests Sunday: Mr. and Mrs. Will White and family, Mr. and Mrs. Jessie Hicks and Jean, Mr. and Mrs. Raymond Vaughn and Mr. and Mrs. Irl Hicks and family.

Rev. J. T. Banks filled his appointment at Wesley last Sunday morning. A large crowd attended and enjoyed his good sermon.

Mrs. John Bostick and family and Miss Sarah Emma Best spent Sunday with Mr. and Mrs. Wallace Webb and family.

Mr. Linward Pharis, who has been working in Memphis, spent the week-end with his family here.

Rev. J. T. Banks, Mr. and Mrs. Homer Weatherspoon and Mrs. Josie Phelps spent Sunday with Mr. and Mrs. R. B. Mobley.

The P. T. A. will meet Friday night, Dec. 11, in the Beelerton high school auditorium.

Mr. and Mrs. E. H. McAllister and family visited Mr. and Mrs. Don McAllister, Sunday.

Miss Rebecca Robey visited Miss Boone Walker, Sunday.

The Old Fiddlers' Contest that was postponed about a month ago, will be held Saturday night, Dec. 12, in the Beelerton high school auditorium. Singing, whistling, hog calling, banjo and all kinds of music. \$25.00 in prizes. Admission, 15c and 25c. Everyone be sure and come.

Route 4 Fulton Ky.

(New Hope Community)

Mrs. H. R. Dancy and little son have returned to their home in Toronto, Canada, after spending three months with her parents, Mr. and Mrs. T. M. Watkins.

Mrs. Laura Presley and Miss Mollie Ross are visiting relatives in St. Louis.

Mr. Carl Drysdale died at his home Thursday at 3 p. m., after an illness of two weeks. He leaves his wife, two children, Maxine and Carl, Jr.; his parents, Mr. and Mrs. R. L. Drysdale, and one brother, Binford Drysdale, of Martin, Tenn. Funeral services were conducted by Rev. E. C. Nall at Mt. Moriah, followed by burial in the church cemetery. Our deepest sympathy goes out to the bereaved family.

Mr. and Mrs. Harry Walker and Mr. R. T. Drysdale of St. Louis were called here by the death of Mr. Carl Drysdale.

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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. : : :

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

December Desserts



ANY December days are holidays, and holidays mean good dinners, and good dinners mean desserts. But too many rich desserts are apt to have the effect of unduly prolonging some of the youngsters' holidays—in bed.

In order to avoid this undesirable contingency, we are suggesting below a whole series of fruit desserts because natural fruit sugars are not only delicious but they are easier to digest than the other kinds. The natural fruit sugars of plant-ripened pineapples, especially, have been pronounced by scientists to be of a type all ready for human assimilation.

That is one reason why Hawaii, where the best pineapple is grown, plays such a prominent part in this series of holiday desserts. Another is that this pineapple's acid content turns alkaline in the body, back as a doctor or dietitian if that isn't the right thing for it to do, and still another is that it contains a powerful enzyme, called bromelain, which helps to digest the proteins of the heavy holiday dinner which has presumably gone before. So here goes for safe, sane and beautiful holiday sweets:

Puddings, Hot and Cold

Baked Pineapple Pudding: Cream two-thirds cup butter, add slowly two and one-half cups confectioner's sugar, and continue creaming. Add four well beaten eggs and the drained contents of an 8-ounce can of crushed Hawaiian pineapple. (Save the syrup to use in sauces and holiday drinks.) Add one cup of

evaporated milk, or fresh cream, and pour into a greased baking dish. Bake until set—about one half hour—in a slow oven, 300° to 325°. This serves eight.

Pineapple Snow Pudding: Sift two teaspoons gelatin in two tablespoons cold water, and dissolve in the syrup drained from one 8-ounce can of pineapple tidbits and heated to boiling. Add four tablespoons sugar, and stir until dissolved. Add four tablespoons lemon juice, chill, and when thick as syrup, fold in four stiffly-beaten egg whites. Chill again, pile lightly in glasses, garnish with tidbits and pour over a thin creamy custard sauce. This serves six.

With Rice and Ice

Fruit Rice Dessert: Boil three-fourths cup rice, drain and cool. Add one-half cup sugar and one teaspoon chopped preserved ginger to the contents of two 8-ounce cans of crushed Hawaiian pineapple, cook until thick, and then cool and add to rice. Add two sliced bananas, and chill thoroughly. Serve with cream flavored if desired, with a little nutmeg. This serves eight.

Pineapple Ice-Box Dessert: Cream one-half cup butter, add one and one-half cups confectioner's sugar, and cream again. Add three slightly-beaten egg yolks. Add one-half cup chopped toasted almonds, the drained contents of an 8-ounce can of crushed pineapple and eight chopped maraschino cherries. Fold in three stiffly-beaten egg whites, and flavor with one-half teaspoon almond flavoring. Line a mold with lady fin-

gers, fill with the mixture and set in a refrigerator for eight hours or overnight. This serves six.

Birdnests and Gingerbread

Pineapple Birdnests: Drain thoroughly the slices from a No. 2 can of Hawaiian pineapple, and dip each slice in condensed milk so that both sides are well covered. Then coat heavily with moist coconut from a can. Lay on a greased pan, and brown in a moderate oven. This serves eight.

Pineapple Gingerbread: Melt together two tablespoons butter and one-half cup brown sugar, add the drained contents of a No. 2 can of crushed pineapple, and pour into a buttered cake pan. Pour over it the batter, made as follows:

Beat one egg, and add one-fourth cup sugar, one-half cup molasses and one-fourth cup melted butter. Sift together one and one-fourth cups flour, two teaspoons baking powder, one-fourth teaspoon soda, one-half teaspoon cinnamon, one teaspoon ginger and one-half teaspoon salt, and add alternately with one-third cup hot water.

Bake about half an hour in a moderate oven, 350°, turn out upside down, and serve with plenty of whipped cream. This serves eight.

Be sure to save the pineapple syrup from any recipe in which it is not used as an invaluable ingredient for your holiday punches and sauces. Set it aside in the ice-box until it is needed. You'll find it an inspiration as well as a help.

FRUIT COCKTAILS FINE



THE modern hostess has discovered that there is no more tempting way of beginning a luncheon or dinner than by serving a cool delicious fruit cocktail. But she does not confine cocktails to these hours, by any means. Frequently she serves them to guests for tea, or at an evening party, arranging the colorful fruit in crystal clear glasses, which she places on a dainty tray, spread with gay linen.

The variety of fruits at the disposal of the housewife today is so great that there is no danger of monotony. She might easily serve a different cocktail every day. Canned fruits come to her from the ends of the earth, and new combinations and new flavors are constantly being introduced.

A Real Treat

If you have not formed the fruit cocktail habit, you have a treat in store for you. You will find the fresh tart fruit juices a real appetizer for the hot days of late summer. Here are a number of recent recipes including many favorite fruits.

Blueberry Cocktail: Combine contents of a No. 2 can blueberries and three tablespoons lemon juice, arrange in glasses and chill. Just before serving, slice two bananas, and place a circle of banana rings upright around edge of glasses. Serve immediately. This serves eight.

Pear Cocktail: Cube and divide into six cocktail glasses contents of a No. 2 can of pears, and pour over them the pear syrup. Add one tablespoon grenadine syrup to each glass, and chill well. This serves six and costs about thirty-seven cents.

Orange and Tomato Juice Cocktail: Strain a No. 2 can of tomatoes, not pressing the pulp or the juice will be cloudy. Add the juice of two oranges, two teaspoons sugar and a few grains of salt, and serve, ice cold, in small glasses. Cost twenty-one cents. This serves six.

Wakais Cocktail: Arrange two eight-ounce cans of figs, cut in suitable pieces, and two eight-ounce cans of grapes in cocktail glasses. To the fig and grape syrup add the juice of two lemons and the juice of one orange, and pour over the fruit. Garnish on top with tiny cubes of guava and mint jelly. This serves eight.

More Cocktails
Ginger Cocktail: Drain and dice a No. 1 can apricots and arrange in glasses with one cup diced sliced pineapple. Place peeled sections of three oranges, petal fashion, around edges of glasses.

Decorate tops with three tablespoons of raspberries, strawberries or maraschino cherries. Sprinkle candied ginger over, and add one teaspoonful ginger syrup to each glass. Just before serving, pour over one-half cup ginger ale. This serves eight.

Macedoine Fruit Cocktail: Drain the syrup from a No. 24 can of fruits for salad. To it add four tablespoons sugar and one tablespoon preserved ginger syrup, and cook to a thick syrup. Cool. Cut fruit in small pieces, add the syrup and dispose in serving glasses. Just before serving, pour over some food ginger ale, and decorate with bits of angelica. This serves six to eight.

Cherry and Almond Cocktail: Empty a No. 2 can Royal Anna cherries into a sauce pan, color a rich red, and simmer three minutes. Add one-fourth cup confectioner's sugar, one-fourth cup lemon juice and one-fourth cup maraschino cherry juice, and let cool. Then cut slits in each cherry and remove pits. Cut one cup almonds in half lengthwise and insert a piece in each cavity. Place cherries carefully in cocktail glasses with the nut ends protruding upward like acorns. Pour over the syrup, and chill in ice box. This serves eight to ten.