You Have Seen Others
Come In and See Ours

In the city of Detroit there were sold during July---

1249 Plymouths
1063 Fords
850 Chevrolets

See The New Plymouth

$617 up

W. R. BUNTIN

HINTS TO FARMERS

Milk is excellent for fattening chickens. It helps to develop the tissue and improves the quality of the meat. Use about 2 pounds of milk to 1 pound of meal. With dried milk, use 15 pounds to 100 pounds of mash and moisten with water.

Give the sheep extra feed during the breeding season. Good pastures of timothy, bluegrass, or rape are satisfactory for ewes, though some grain may be fed as a supplement. Oats are better than corn. Pumpkins thrown over the field are excellent for breeding ewes. Give the ram extra grain beginning about a month before the breeding season. Two parts of oats and one of bran, by bulk, make a good mixture. Oats alone are also good. If the ram is thin, this grain mixture is good: 9 parts corn, 19 parts oats, 3 parts bran, and 2 parts linseed meal; all parts by weight.

You can make watertight a crack in a silo, soapstone, or cement laundry tub with a mixture of litharge and glycerin or a specially prepared commercial cement. Mix the litharge and glycerin to make a smooth thick paste and work it into the crack with a case knife.

Experiments by the U. S. Department of Agriculture with different fertilizers for fall-sown oats in the South showed that acid phosphate applied 200 to 400 pounds per acre in the fall at seeding time, and a top-dressing of nitrate of soda applied 100 to 150 pounds per acre about March 1, gave the best yields. Ammonium sulphate at the rate of 80 to 100 pounds per acre may be substituted for the nitrate of soda, says the department.

The latest method of harvesting grain sorghums is with a combine, according to the U. S. Department of Agriculture, until most of the plants are mature. The threshed grain is usually damp unless the stalks are dry at harvest. Many farmers wait until after frost. Harvesting sorghums with a combine involves more machine repair, more frequent cleaning of the machine, shorter days, and often a slower rate of travel than in cutting wheat. Harvesting grain sorghums is considered nearly twice as hard on the combine as harvesting wheat, but this method saves much labor. The cost of labor, power, and fuel for harvesting and threshing grain sorghums with a tractor-drawn combine is about 60 cents an acre.

A hog in medium condition, gaining rapidly in weight, ordinarily yields the best quality meat. Do not kill a hog that is losing flesh. A reasonable amount of fat should add juiciness and flavor to the meat, but an overfinish produces a high proportion of lard.

More corn growers should plow corn land in the fall, says the U. S. Department of Agriculture, though it does not recommend this practice for all soils and localities. Turning under a cover crop or sod in the fall increases the amount of plant food available the next summer. Fall and winter plowing is a good way of combating grubworms, cutworms and corn rootworms. The surface of fall-plowed ground is drier in the spring, but there is usually more moisture in the subsoil. Where there is much rain in the winter, it is better not to harrow fall-plowed land in the autumn, says the department, especially with fine clay soils. Tests of fall and spring plowing preceding early summer fallow that the fall-plowed fields usually yield better.

The first few seedings of crimson clover on a field make better crops of seed than are produced after clover has been on the field for several years. This is probably a consequence of the accumulation in the soil of so much nitrogen which results from turning under the stubble or the entire crop. Too much nitrogen causes rank growth and a poor seed crop at the expense of the seed crop.

If our country does not boil at the right season (usually late in summer), the owner can sometimes cause clover to ripen by covering the cage with a dark cloth and putting it in a warm, protected place where the bird will not be disturbed. The canary needs no special care during molting, though it is well to add egg food or moistened bread to the ration once or twice a week. A little sulphur added to the egg food or weak saffron tea instead of drinking water, helps birds that are ailing. A little insect seed in the supply gives a gloss and sheen to the new feathers.

To churn good tomato seed, select ripe or over-ripe fruits which have a proportion of good fruits, taking into account size, smoothness, setting and so on. Crush them, remove the seeds, and ferment them in a wooden tub for many people an acceptable improvement. Let them ferment the gelatinous "olive" before washing the seed.

One way to make a watertight egg-crate is to paint with three coats of plain paint of "What can I do now," says Mr. Sanborn, "except to get help with some of the work, and to teach them how to do it. Any child of school age is perfectly able to help in such ordinary tasks as evenings, during the vacations, Greens, especially carrots, make beds, and even some of the cooking. Boys can learn to darn their own socks and handkerchiefs, and how this is the responsibility of the mother. Some particular those in which tools are used. It takes more time at first to teach the children how to do these tasks than to do them yourself, but it is a whole lot more worth while. Let their reward be a number of dollars which you may never miss from your wife's purse—but a picnic, or a ride at the county fair, or a day at the races, or to see a little show. Remember that children are the product of accomplishment and are not stunted a great deal by failure. Encourage them to talking about towards pure them in a class with bribes.

To can yellow summer squash, cut in six-quarter inch slices. Heat butter and brown in butter in a heavy skillet until they are tender and deep gold in color.

Do not put fresh raw pineapple in fruit gelatin mixture. It contains a substance that prevents you get it from solidifying. Cooked or canned pineapple may be used in gelatin mixtures however. Fresh pineapple should always be cooked before it is canned. It will change the flavor of the canned and make it bitter.

Plant pie-plant seeds from which to raise plants for next year from fresh plant with them—have a packet of extra seeds of your favorite kind of rather, or get to a little skill. Remember that children are the product of accomplishment and are not stunted a great deal by failure. Encourage them to talking about towards pure them in a class with bribes.

Good ventilation will prevent chicken mites which are tiny parasites that suck the blood of fowls. Mites are almost boneless but slight. Even ones usually answer to treatment. A slight stain usually washes out in the laundry. If it does not, several bleaching agents are available for such stains. These include lemon juice, bauxite wash, potassium permanganate, oxalic acid, and sour milk. The method of applying these is described in the Department of Agriculture's bulletin on stain removal.

A little kerosene in clear water helps to windowpanes shine.

Has your chopper a firm straight edge which fits the flap so that part of the chaff is not knocked aside? A long-handled dustpan saves much stooping.

French toast is an appetizing way to use up stale bread and provide a main dish for breakfast, lunch, or supper. Allow ½ to ¾ cup of milk to 2 eggs. Beat the mixture, salt lightly, and dip slices of bread into it until well soaked. Fry in butter or well-seasoned fat in a heavy smooth skillet. Use moderate heat and let the toast become golden brown on one side before turning.

INSIDE INFORMATION

Put large buttons and not too many of them on small children's clothes as they can learn to dress themselves.

All the arguments and persuasions in the world won't make some persons like spinach if it is "mushy" and brown, which are signs of overcooking. Cooked spinach should be green and chewy which makes it attractive to the eye and pleasant to the palate.

Fruit stains on white napkins and tablecloths can usually be removed by letting boiling hot water on the stained spot after stretching the material over a bowl. The tea-kettle should be held three or four feet above the cloth. Don't use soap on fruit stains, for the alkali in the soap sets the stains, especially those of red and purple.

The children's play-room floor should be smooth, easy to clean, and the greatest small disinfectant from slivers. Linoleum wears well, is easy to clean, is not damaged by grease or water spots, and has a smooth, resilient surface, comfortable to walk on and to stand on.

Here at last is a way to use up your old net curtains—make the eyes of the children's sun suits out of them. Bind the edges with some firm but fine-weight material, the same that the panties are made from, and you have a sun suit that merits its name but is inexpensive.

The coldest section in a refrigerator is usually underneath the ice compartment and the warmest place is the top shelf of the door at keep on one side. Be sure to keep a piece of waxed paper over a cut cantaloupe to prevent the flavor of other foods from being affected. Wrap bacon in waxed paper in the refrigerator for it makes them dark and tasteless. A banana flavor to other foods nearby.

Where a batch of jelly for some reason fails to jell as firmly as you would like, it may still be used in a delicious way. Heat it and pour over ice cream. Serve with cream or cottage cheese. Spread on sandwiches or on layer cakes.

A lot of garlic rubbed around the edge of the salad bowl will please chickens or men—just enough to give a delicate tang and savor—enough to make them ask for more. Avoid overdoing it.

Freedom from cracking in the fruit and vigor, productiveness and freedom from disease in the plant. The whole seed crop from a plant with uniformly good fruit will be better than that from a superlative fruit from a plant with some uneven or inferior fruit. Tag the selected plants and let the fruit remain on them until thoroughly ripe but not decayed. Tomatoes intervene only slightly and it is also safe to save seed from more than one variety in the garden.

CORRESPONDENCE.

WALNUT GROVE

(Mrs. Joe Mattox, Correspondent)

Millie Mattox spent Saturday and Sunday with Charles Mattox.

Thurman Mattox and Miss Rena Nell Tucker motored to Olds last Saturday and were married.

Mrs. Joe Mattox and family, Mr. and Mrs. Thurman Mattox, spent Sunday with Mr. and Mrs. Joner T. Earlywine.

Mr. and Mrs. T. V. Sellers, Marion and Elmo Snapp, Rev Snapp and family, Joe and Elva Mattox spent Sunday with Everett Snapp and wife.

SALTWELL

(U. G. Mattox, Correspondent)

W. S. Rule and wife spent the week end with Berry Gasnce and family.

John Wesley Hamilton of Barbourville spent Sunday with W. B. Gasnce and family.

Rev. S. H. Mann filled his appointment at Mt. Pleasant Sunday morning and evening.

Mrs. H. Bell and son, of near Mayking Glory spent Saturday and Sunday with William Green and family.

Calvey Bixby and family, Garland Earlywine, Mrs. P. D. Kendall, spent from Saturday until Monday with B. G. Gasnce and family at Covington.

At the M. C. S. S. Association at Bear Lick church Friday, O. R. Gaffin was reelected Pres. Arnold Mattox and Miss Bessie Powell was also awarded a beautiful pennant having had the largest number present.

PANTHER CREEK

(Mrs. F. M. Bishop, Correspondent)

Miss Beulah Givins spent the week end with her parents at Mallie.

Mr. and Mrs. Ben Ritchie and family spent Saturday with Mr. and Mrs. Hanley Bishop.

Mr. and Mrs. Robert Mayberry had as guests Mr. and Mrs. Ray Mayberry, of Bunker Hill.

Mrs. Ben Redmond Noel, of Cincinnati, returned home Sunday after a week's visit with Mr. and Mrs. F. M. Bishop.

Quite were sorry to learn of the illness of the little Mayberry baby at the Johnson Hospital. This is the only child of Mr. and Mrs. Clarence Terrell and Mrs. Mayberry. Mrs. Terrell was Miss Gayle Howard Tuesday.

Mr. and Mrs. Howard and children, of Mexico, visited her parents, Mr. and Mrs. George Carter, Saturday.

Mr. and Mrs. Tom Dattmer and family spent Monday with Clem Bishop and family at Bear Lick.

Mr. and Mr. Elmer Dunmon, Mr. and Mrs. Ben Bishop, Mr. and Mrs. Tom Dattmer and family spent Sunday with Mr. and Mrs. Frank Bishop.

Mr. & H. Hesson and family, of near Mansfield.

SCRUB GRASS

(Mrs. J. P. Minton, Correspondent)

Mrs. Ed Bell and Mrs. Belle Brown, Tuesday.

Mrs. L. Tapp is visiting her father, Mr. Gentry, of Olds.

Mrs. J. W. Bradley and two sons spend a few days with Mrs. Oka Bell.

Mrs. Margaret Minton returned to her home with Mrs. Belle Brown, Tuesday.

Mrs. James Sadler, Mrs. Ed Bell, Mrs. Belle Brown, Mrs. Margaret Minton and Mrs. Mrs. Frazier Hinton, of near Carlisle.

Mrs. Tapp is visiting her father, Mr. Gentry, of Olds.

Mr. and Mrs. Ed Marshall spent the week end with Mr. and Mrs. Frazier Hinton, of near Carlisle.

Mr. and Mrs. Green Rogers and children spent Sunday with Mr. and Mrs. Tom Fitzpatrick.

Mr. and Mrs. Hinton and children spent Sunday with Mr. and Mrs. Dave Crawford, of Turner Hill.

Mr. and Mrs. J. P. Minton and daughter, Miss Mary Belle, were in Cincinnati Sunday on business.

Mr. and Mrs. Phillip Minton spent Sunday with Mr. and Mrs. Frazier Hinton, of near Carlisle.

ELL CREEK

Lucy Darnall spent Sunday with Christine Lee.

Clyde Lee and wife spent the week end with Clarence Ahnee and family.

Mr. and Mrs. Elijah Davis spent Sunday with Mr. and Mrs. John Wright.

Mr. and Mrs. Charles Darnall spent Sunday with Mr. and Mrs. William Darnall.

Mr. and Mrs. Tommie Davis and sons spent a few days with Mr. and Mrs. Ethel Davis.

Roy Dye and Woodford Whaley, of Ruddles Mills, spent the week end with John Dye and family.

Mr. and Mrs. John Graffart, of Paris, spent one day the past week with W. J. Mann and family.

Mr. and Mrs. Gus Frederick and John Frederick, of Mason county, spent the week end with Russell Bryson and family.

Mr. and Mrs. Bacon Swarts and children and Mr. and Mrs. Lee Dillon and children spent Sunday with J. W. Graves and family.

Mr. and Mrs. Sanford Watkins and two sons and Mr. and Mrs. Lloyd Purcell and two children, spent Sunday with W. F. Duncan and family.

He—Which has the better chance for a long healthy life—a blacksmith or a college professor?

She—A professor. He doesn't have to shoe mules. He only teaches them.

MOST OF SUCCESS

is due to future planning and careful management to execute the plans. The look ahead means a lot. We believe now is a good time to begin prospecting for your wants in real estate, whether for immediate possession or for next March delivery. We have now some very attractive buys and are rearranging and adding to our listings so that we will be able to take care of your wants. Come in and see us.

SNAPP & MULLIKIN, REALTORS

ELECTRIC WEATHER MAP AID TO FLYERS

Colored Lights Indicate Conditions in Air.

Washington.—An experimental electric weather map, which indicates conditions along given routes at a single glance, thereby saving the pilot ready for a cross-country jaunt worry and trouble in choosing the best course, has been designed by Isaac M. Anderson, U. S. N., meteorological officer at the Anacostia Air station.

Tests have been conducted successfully for several weeks, and two identical maps have followed the first device. One is located in the commanding officer's office, another in the pilot room and the third, which controls the three maps, is situated in the meteorological room. All three are worked simultaneously.

Like Ordinary Chart.

In general appearance, the electrical map is an ordinary chart of the United States extending from Florida west to the Atlantic seaboard. A large map of the entire country could be arranged, but for experimental purposes only a small section has been drawn on the board.

Tiny lights showing white, green and red dot the ordinary routes extending from Washington to other sections. A blue light indicates good flying weather; green means that undesirable conditions are developing, and red means that storms, heavy fogs and gale winds, and hence the safety of a flight attempt or a pilot attempt to fly over that particular route are to be avoided. Blinking lights indicate that weather conditions are expected to change. This is the information Lt. Comdr. Mary Evelyn Dargue, head of the flying mother's staff, Doctor Michalak frequently has at her eyes.

Secret a Fetish.

Miss Lola Mouth says that the precedings from a spectator's viewpoint, are long, tedious, drawn out affairs with the greatest of all suspense.

"No, we could never live together again," Mrs. Michalak told Judge Fielder.

Miss Lola was asked if she thought any sum worth $20 a month.

"Yes, a woman has one," she answered, without hesitating. "Money isn't everything in life. You know love is more than money."

Seizes Engine to Get Back to "Ole Virginny"

Trenton, N. J.—Charles Hatter was homesick for Hurt, Va., but had no cash and the railroads refused free transportation. Charles strolled into a roundhouse and there was a bright, shiny, new locomotive, steam up and headed out.

Charles hummed "Carry Me Back to Ole Virginny" as he mounted to the cab. He trusted he could find the rails that headed for Hurt.

He jiggled a gadget and the engine snorted and groaned; he twisted a valve and there was a soft whistling hiss; he pulled a lever and the wheels began to spin.

Hatter was on his way, but he tried another thingamagig, and bang went the cylinder heads. Hatter is in jail and the railroad is out $1,000 damage to the locomotive.

Rhode Island to Try Out Raising of Salmon

Providence, R. I.—To date, about the only kind of salmon Rhode Islanders have known is that found in a tin can.

But experiments now in progress under direction of Roland P. Bowen, youthful superintendent of the state's inland fish hatchery, may prove that salmon raising is practicable in the nation's smallest state.

Approximately 1,000 baby salmon lie in wooden tanks at the hatchery while Bowen observes their day by day development. If the salmon continue to thrive, they will be distributed later in lakes and ponds.

Mexican Cattle Getting Fat on Cactus Fodder

Juarez, Mexico.—Cactus for cattle food is the latest project of the Mexican department of agriculture.

Department officials received here indicate that experiments in feeding the cactus to cattle in arid regions has proved successful.

The cactus is cut from the prone stalk and the thorns removed by burning with gasoline. The department says the food value is particularly great for range cattle and that it will supplement feeds for water to a large extent.

THE CONJURER

words,
They flame on skyward wings;
And like a tree of dawn-stirred birds,
The dictionary sings!
—Morris Abel Beer, in "Street Lamps."

Raising pumpkins in a corn field is an idea that the white settlers in this country learned from Indian farmers.

GIVES UP RICHES TO WED POOR MAN

Girl Undaunted by Sister's Experience.

Kansas City, Kan.—Miss Lola Mouth, apparently undaunted by her sister's divorce from a Kansas City (Kan.) doctor, whom she had wedded only to lose $25,000 yearly income, has announced that she will make the same sacrifice and marry a salesman.

Nine years ago her sister, then Miss Helen Mouth, gave up her $200 income to become the bride of Dr. Joseph Michalak, Humboldt (Kan.) physician.

The romance of the Michalaks faded and recently resulted in a divorce being granted to her by Judge E. L. Fischer in the Wyandotte county District court.

Gives Up Income.

Yet Miss Lola Mouth says that her sister's experience with marital matters would not deter her from parting with her $2,000 income to become the June bride of a salesman, whose own curious talk considerably short of that amount.

Miss Mouth, pretty, with large blue eyes and a fair complexion, lives in the Kaltenbach County club district in Kansas City, Mo. Her sister, Mrs. Michalak, has made her home at the Missouri address recently.

The bridegroom to be chooses a business in preference to $2,000 and spendthrift existence would not loose her salesman fiance.

Friends of the sisters was confirming the $2,000 sacrifice with a smile, the other sat at the council table with a frown and a broken heart.

Dejected and disconsolate, over furnishing humidity or withholding it, as the case may be, and on giving proper ventilation.

Vegetables fall into two classes with regard to temperature, namely, the "warm" crops, and the "cool" crops. Tomatoes, those vegetables that grow best in the cooler weather keep best at lower temperatures. For the cool vegetable, the best storage temperature is 40 degrees, and for the warm vegetables, it is 50 degrees. The first requirement of a storage place is that the walls are of such construction as to maintain an even temperature regardless of what the outside temperature is. This does not mean that special building must be done, for often existing structures may be made over with surprisingly simple changes and at surprisingly small expense.

Those of us who have house cellars are fortunate, for any cellar may be made suited to keeping either the "warm" crops or the "cool" crops successfully. If there is a furnace, it is necessary to partition off a corner for the cool vegetables but the warm vegetables may be kept perfectly in the rest of the cellar.

The partition should be built of 3 by 4 studding, with one inch boards sheeting inside and out, then a layer of building paper or 5 or 6 layers of newspaper, and board and batten, or tongue-and-groove siding finish. The door should be made of the same construction, and it should be framed to fit tightly. One layer of cloth nailed on the floor joints makes an adequate ceiling.

If the cellar is without a furnace such a room as has just been described, or the place in which to store the warm vegetables, for the construction described will retain heat, as well as keep it out. Some means for warming the room should be provided.

Whether this room is meant to store "cool" or "warm" vegetables an efficient system of ventilation should be installed. This is not so complicated as it sounds. Air moves in just the same way as water, that is, warm air rises, and cool air settles to the bottom. If means for outlet of warm air is provided, and if an intake for cool air is arranged, circulation will take place.

A ventilation system for a storage room would consist merely in providing an opening to the outside, at the ceiling line, and one at the floor. In the case of a "cool" room the intake of a "warm" room, preferably to the rest of the cellar, so as not to interfere excessively cold air. This is important, because it is conceivable that the room may need ventilating at a time when outside air might be entirely too cold for safety, the heating system for the room notwithstanding.

Next week, this discussion will continue.

VEGETABLE STORAGE

(By John S. Gardner, Kentucky College of Agriculture)

It is quite too early actually to store vegetables for winter use now, but it is not a bad idea to begin making preparations.

Every year some of us have trouble in keeping vegetables because the temperature requirement or other has been overlooked. Successful storage depends on maintaining the temperature the several kinds of vegetables need, on furnishing humidity or withholding it, as the case may be, and on giving proper ventilation.

Vegetables fall into two classes with regard to temperature, namely, the "warm" crops, and the "cool" crops. Tomatoes, those vegetables that grow best in the cooler weather keep best at lower temperatures. For the cool vegetable, the best storage temperature is 40 degrees, and for the warm vegetables, it is 50 degrees. The first requirement of a storage place is that the walls are of such construction as to maintain an even temperature regardless of what the outside temperature is. This does not mean that special building must be done, for often existing structures may be made over with surprisingly simple changes and at surprisingly small expense.

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Renew Your Health By Purification

Any physician will tell you that "Perfect Purification of the System is Nature's Foundation of Perfect Health." Why not rid yourself of chronic ailments that are undermining your vitality? Purify your entire system by taking a thorough course of Calotabs. Two tablets at night with a swallow of water for a week or several weeks—and see how Nature rewards you with glorious health.

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Come over when in town. Let us do your repairing. Get prices on Metal Roofs, Guttering. Furnace Work and Plumbing
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for mileage, speed and perfect engine control
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-worry

(A Worth While Editorial Selected by the National Editorial Association)

Worry is an unhealthy condition of normal mind and is a direct manifestation of fear. Probably one of the richest gifts with which we are endowed is the power of imagination. Yet imagination is a most prolific source of fear.

The chronic worrier usually has an over-active imagination—an imagination out of control. Our specific worries may be slightly different, but in the main they have the same basic characteristics.

I listen to the troubles of others and they seem to be largely imaginary and trivial. Then I think of my own and I realize that my troubles can be correctly classified about the same way.

We do not rid ourselves of worry by evading our responsibilities nor by crawling out from under our normal load. The first step away from worry is to courageously and honestly face our problems and to segregate the real from the imaginary. As the prospector must learn to distinguish between gold and "fool's gold" so must we learn to distinguish between real problems and worries.

Thus we take stock of our so-called "troubles" and see how many we can discard. First in this list should come the worries in anticipation of events possible to happen and which usually do not. The remainder can be classified in the order of their importance and eliminated as fast as possible.

There is a message for us in the parting words of advice of the aged father to his son, "I have had a great deal of trouble in my life—a great deal of trouble—but most of it never happened." Irrespective of ages most all of us are like that old man.

In these times the successful man has no time to worry. He is too busy thinking and working out constructive ways to solve his problems. He has learned to control his thoughts—which is the secret of the elimination of worry.—John J. Thomas, President, The Lloyd-Thomas Co. in Angles of Business.

Sounding the Call
To Value Alert Shoppers
Thousands are Coming—None Should Stay Away

KIRKLAND'S
Greatest Sale is Going Over With a "Bang"

Because every offering rings true with brand-new merchandise of certified quality and undeniable savings—**A Dashing, Dazzling Mercantile Triumph.** We are going to keep up the pace and make Saturday, August 15, the biggest day in the history of Carlisle's greatest selling days. We are going to Rip, Slash and Sacrifice, in order to accomplish this objective, so Don't Fail Us Folks, **The Values Await You.**

——COME EARLY AND STAY LATE——

The ermine, or weasel, wears a brown coat in summer and white in winter to hide it from its enemies.

INSIDE INFORMATION

Cooked cucumbers are delicious. Try them peeled, cut in halves or quarters and steamed, or cut in lengthwise sections, stuffed with a bread crumb mixture, and baked.

Liver and cucumber salad is a good combination. Mix 2 cups of cold chopped cooked liver, ½ cup of diced cucumber and ½ cup of diced celery with mayonnaise dressing, and serve on lettuce leaves.

All preserves should be cooked rapidly until they are clear and tender, and the fruit should hold its original shape. The finished product should be bright, sparkling, and with a plump fruit easily distinguishable bottom. If means for outlet of warm air is provided, and if an intake for cool air is arranged, circulation will take place.

A ventilation system for a storage room would consist merely in providing an opening to the outside, at the ceiling line, and one at the floor. In the case of a "cool" room the intake of a "warm" room, preferably to the rest of the cellar, so as not to interfere excessively cold air. This is important, because it is conceivable that the room may need ventilating at a time when outside air might be entirely too cold for safety, the heating system for the room notwithstanding.

Next week, this discussion will continue.

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LIQUID OR TABLETS
Relieves a Headache or Neuralgia in 30 minutes, checks a Cold the first day, and checks Malaria in three days.
666 Salve for Baby's Cold.

GREAT OUTDOORS WORTH BILLION

Tourists and Vacationists Spend Vast Sums.

Washington.—What is the "Great Outdoors" from an economical standpoint, worth to each state in the Union? Several states have tried to answer this question, producing huge figures which, when examined closely, are conservative. The great outdoors is worth a billion dollars a year to each of the United States, according to estimates of the American Game association.

Closing hunters and fishermen, tourists and vacationists under one head, the expenditures for natural outings would be staggering. For example, W. C. Henderson, associate chief of the United States bureau of biological survey, has estimated that hunting and fishing are worth $80,000,000 a year to the state of Maine. This sum is directly traceable to expenditures for hunting and fishing alone. The recreational and health values are incalculable.

The "tourist crop," including hunters and fishermen, is estimated by W. C. Crisler, extension agent of Michigan state college, to be worth $200,000,000 annually to Michigan. This state's out-of-doors is the great lure. The "tourist crop" exceeds the combined return from Michigan's four great industries—farm crops, $200,000,000; potato crop, $25,000,000; dairy industry, $50,000,000, and poultry industry, $10,000,000.

An editor, Mr. A. R. Andrews, of the Indiana Farmer's Guide, in estimating the value of the tourist to Indiana, worked out a sound basis that every state may apply and arrive at certain estimates of the tourist crop expenditure value within its borders.

After careful checking and re-checking, Mr. Andrews found that the average tourist spends nearly $1 with private enterprises to every cent spent with the state. Money derived from the parks, hunting and fishing licenses, are not more than 1 per cent of the money spent by the tourist, he said. Some tourists do not spend a cent with the state through these channels, but multiplying state moneys received, $10,000,000 by 100, he figured that the tourist crop is worth $40,000,000 to his state annually.

Mystery Man's Skeleton Found Buried in Ohio

Kenton, Ohio.—The skeleton of a man, who perhaps lived long before Columbus landed on the shores of America, was found recently in a gravel pit on a local farm.

The curiosity was discovered by W. B. Barringer, Lima, a amateur anthropologist, under 12 feet of earth.

In his study of the skeleton Barringer discovered that it could not have been that of a North American Indian. This was indicated in the fact that the cheek bones were not well defined. Yet the skull did not indicate that the man was a member either of the white or black races.

Barringer said he had two reasons for believing the man might have belonged to a migrating race which came to Ohio from California 600 to 1,000 years ago.

One was that in the grave were found numerous shells, evidently used as purgatives, which, Barringer said, were found only on the California coast and on the shores of the Gulf of Mexico.

The second was that the front teeth in the lower jaw were crossless. Recently road builders near Redding, Calif., uncovered about 20 feet of lava the graves of a race which had this characteristic.

A TEST FOR CLEAN SAND

You can't make good-quality concrete with sand that is not clean. This is an important item often overlooked, particularly on the farm where the sand is used as it comes from a shallow local pit in which there may be roots and some top soil. Sand containing much dirt, shale, or other foreign matter is undesirable for concrete. Vegetable or animal material that may be present in sand which looks clean prevents proper setting of the concrete, and the surface may soak and wear away if used as a floor or walk. The U. S. Department of Agriculture suggests a simple test for organic impurities in sand. It is reliable enough for practical purposes on the farm. Stir a heaping teaspoon of rye (labeled at least 94 per cent sodium hydroxide) into a half pint of water in a pint mason jar of clear glass. Pour in a half pint of sand, cover, shake vigorously, and let rettle. Twenty-four hours later examine the color of the water. Water that is clear or no darker than agate-color vinegar shows that the sand is free of organic impurities; if the water is as dark as ordinary coffee, the sand is unsuitable for concrete unless washed. Remember that a liquid such as vinegar or coffee, viewed in a fruit jar, may appear several shades lighter than an equal quantity in a cup. It is well therefore to fill one jar with vinegar and then coffee for making the color comparison.

A Cornell University professor points out that a farmer who stocks a farm pond with fish can produce 150 to 200 pounds of meat annually.

Carlisle Drug Company every Wednesday afternoon about 3 o'clock.

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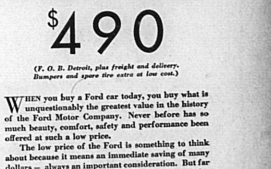

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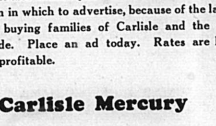
-a reminder

Let this calendar remind you that August is the month of sales, and that to properly promote sales a merchant must advertise them. Let it also remind you that The Mercury is the only logical medium in which to advertise, because of the large circulation among buying families of Carlisle and the surrounding countryside. Place an ad today. Rates are low, and results highly profitable.

The Carlisle Mercury



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