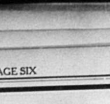

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"The Store of Real Values"

FIRE PREVENTION WEEK OCTOBER 4TH to 10TH

Thoughtful people throughout the United States will again observe Fire Prevention Week, as suggested by the President in his annual proclamation.

This year October 4th ushers it in. Commercial, civic, social and other organizations will hold appropriate meetings. Millions of school children will take part.

You can make a definite contribution to Fire Prevention Week by increasing your efforts to safeguard your own home and business.

The purpose of Fire Prevention Week is not only to reduce the fire waste, but to save human lives. In doing that, further reductions in the average cost of insurance will be justified—a cost that has consistently declined for many years.

STOCK FIRE INSURANCE

has always been an active factor in Fire Prevention Week—through the National Board of Fire Underwriters and other organizations, and through its local agents in all states.

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A National Organization of Stock Fire Insurance Companies Established in 1866

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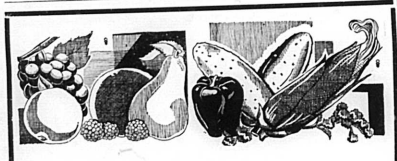

It's Your Fair Be There

Bring in your exhibits and help to make the Sixth Annual Nicholas County Agricultural Fair the best ever. Attend all three days.

Special Attractions Each Day

ADMISSION FREE

OUT OF THE ORDINARY

A thief who stole a traveling bag from the home of Maf Joseph in Flint, Mich., one night, returned the next night and got the key.

Mrs. Grace Lackey of Chicago pleaded in her divorce suit that her husband told her that kissing was barbarous and ancient and slapped her face when she asked him for a kiss.

Thieves stole a pistol from the home of William Leinburger in Princeton, Ind., but left a dirty shirt and a fruit cake.

S. N. Lumback, a grocer of Ipsawich, Ill., has saved $700 worth of pennies this year.

When motorists stopped to find out why L. C. Johnson of Kansas City was standing by his car frantically waving his trousers, they were told that a hornet had crawled up his leg.

Applying for a divorce, which was granted, Mrs. Elizabeth C. Norton of Chicago, said her husband beat her in a row over the radio set.

Jim Owens of Blytheville, Ark., was unhurt except for a slight burn when lightning struck and knocked his pipe from his mouth.

When a pretty girl of Hollywood, Calif., was asked her name by a filling station attendant, she replied "I'm Miss Wienie Hotdoog and I feel like a cannibal whenever I eat a frankfurter."

Three marriages with three different men find Mrs. Rosa Moorehead of El Dara, Ill., still with the same name as she married three brothers.

For 22 years Richard W. Oldfield of Haverstraw, N. Y., lived near a railroad and listened to the shrieking whistles and deep-throated puffing, but not until recently did he complain of the annoyance.

Mrs. C. H. Lyons, of St. Louis, testified in her divorce suit that her husband deserted her because he was lonely when she went to work to support him and herself.

After being hurt three times in auto smashings, George Kedine of Palatine, Ill., sold his motor car and now walks three miles to the railroad station.

Mrs. Catherine O'Brien of Duluth, Minn., claimed that Thomas Kelly's dog bit her but her claim was disproved when it was established that the dog had lost all his teeth.

Fred Herron of Montclair, N. J., was badly stung by a wasp that entered an open window and hid in his hair brush.

Dr. A. L. Johnson, Lexington physician, was indicted by the Clark county grand jury last week on charges of voluntary manslaughter and driving an automobile while drunk in connection with the death of Miss Joe Enos McCrar, of Lexington, who was killed September 14 when the automobile in which she was riding with Dr. Johnson was wrecked near Winchester.

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Two Views in Belize After the Hurricane

These photographs were taken in Belize just after the terrific hurricane that devastated the capital of British Honduras. The loss of life may have been as high as 1,500, and not a building in the city was left undamaged.

Methods Of Using Big Apple Crop Discussed

Because of the large apple crop this fall, it is advisable to utilize them in every possible way. Some varieties may be successfully stored for winter use while others must be conserved by other methods such as canning, drying, etc. In selecting apples for canning, they should be of the firm, sound, tart varieties. Wash, pare and core if they must stand for any length of time, cover with water salted in proportion of one tablespoon of salt to one quart of water to prevent discoloration. Boil 5 minutes in thin syrup (2 cups of water and 1 cup of sugar to prevent shrinkage in jars. Pack in jars boiling hot, cover with syrup in which they were cooked, and completely seal. Process 5 minutes in boiling water.

Apples baked and seasoned may be packed hot into jars, covered with syrup in which they were cooked, and completely seal. Process 5 minutes in boiling water.

Apples baked and seasoned may be packed hot into jars, covered with syrup and processed for all sliced containers 5 minutes in boiling water.

Applesauce may be made from windfalls or green apples. Pack boiling hot, completely seal and process containers of all sizes in boiling water 5 minutes.

The College of Agriculture, University of Kentucky, offers the following recipes for utilizing the apple supply:

Butterscotch Apples—Use 3 apples, 2-3 of a cup of brown sugar, 2-4 cup of milk, 1-2 tablespoon of cornstarch, 1-8 teaspoon of salt, 1-2 to 1 tablespoon of butter, and 1-2 teaspoon vanilla. Wash apples, remove core, place in dish, sprinkle with sugar, add water to cook, cover, bake in moderate oven until tender. Serve with sauce made as follows: Mix cornstarch and sugar together and cook in hot milk, adding a little of the apple syrup. Boil for a few minutes, add salt, butter and vanilla, stirring together. Pour this sauce over the apples. These may be served hot or cold.

Quick Apple Pudding—Use 3 sour apples, 1-4 lemon, 1 tablespoon of butter, 2 eggs, 1-3 of a cup of sugar, 1 cup of boiling water, 5 sour apples, 3-4 of a cup of sugar, and 1-8 of a teaspoon of salt. Soak the tapioca in cold water an hour or more, and drain and add boiling water and salt. Core and pare the apples and place them in buttered dish. Spread with sugar, then tapioca. Bake in moderate oven 30 to 40 minutes. Serve with cream or custard sauce.

Apple Whip—To 1 cup of apple pulp add 4 tablespoons of sugar and 1 teaspoon of lemon juice. Fold into this mixture the stiffly beaten whites of 2 eggs. Chill and serve with custard sauce or bake in moderate oven 20 to 25 minutes until firm.

Apples may be peeled, sliced and served with cereal for breakfast or merely with sugar and cream. Apples as apple sauce make a very pleasing accompaniment for pork or lamb roast.

MAN-EATING SHARK CHANGED DAILY MENU

Here is an itemized list of the varied assortment of articles, palatable and otherwise, taken from the stomach of each carcass shark caught three miles offshore near Waikiki Beach, Honolulu:

Fifteen-foot length of steel anchor chain, identified as from the tugboat Stanley Cochrane, of Honolulu.

One 50-pound iron anchor.

One 10-pound mushroom anchor.

Hind leg of a mule.

One wrist watch and strap.

A vanity case.

Coal shovel with broken handle.

Corner section of a wooden soap box.

Ten pounds of assorted nuts, bolts, nails, screws and copper fittings.

Two bathing suits.

One U. S. Army cartridge belt.

One pint of assorted buttons, pearl, bone and brass.

Two horseshoes.

One nut-cracker.

THE GARDEN

VEGETABLE STORAGE

By John B. Gardner, Kentucky College of Agriculture

A few weeks ago, the methods for taking care of the "warm" vegetables were outlined, not because frost was imminent at that time, but because of their being so easily injured by even mild frosts, arrangements for their prompt salvaging should be completed in ample time.

This precaution is just as sensible in the case of the "cool" crops, for although they can survive frosts to which the "warm" vegetables succumb, it is unwise to delay too long.

The cool vegetables are the root crops such as carrots, beets, and turnips, the leaf vegetables cabbage and Chinese cabbage, and, perhaps most important, the white potatoes. The leaf crops, spinach, kale and turnip greens, though not subject to storage in the strict sense of the term, may be harvested into quite severe weather by covering them with straw or with leaves. So protected they will live through the winter and make early spring greens the following year.

The best storage place for the "cool" crops is a house cellar, in a room apart from the furnace, with preferably an earth floor. Such a floor automatically provides the degree of humidity best suited to keep the stored product plump and fresh. Proper flow of air, to assure ventilation and controlled temperature may be provided for as described in these columns several weeks ago, and need not be repeated now.

Next to a cellar, or a special storage structure, burying the vegetables in a pit or mound is best. In fact, burying has an advantage that few cellars have, of keeping vegetables without loss through shrinkage. Its objection is the inconvenience and often the impossibility of removing the stored product when it is desirable to remove it.

It will be recalled that a most important essential in successful storing is protection against low temperatures. These crops keep best at 40 degrees. Although they will endure even freezing for intervals of short duration, their keeping ability and their quality may easily be affected. Potatoes, particularly, are prone to turn sweet if the temperature falls much below 40 degrees for protracted times. Although the sweet flavor disappears to some extent after the temperature has again risen, the cooking quality of the potatoes is permanently impaired.

The insulating material for a pit is the earth cover. For Kentucky winters in general, 10 inches is enough. In order to provide the necessary amount of earth, generally an excavation is made. The size of the excavation should be large enough to accommodate the vegetables piled as tall as possible. The location of the pit should be such that surface moisture will not collect in it, to make sure, ditching should be done.

The floor of the pit may be covered with straw or leaves, although this is not essential. The pile of vegetables may be covered before the earth is applied, for convenience in removing the store. The earth cover should not extend all the way to the tip, when the pit is first made, to allow some opening through which the moisture that will accrue crops give off during the first few weeks may escape, but a watershed of wood or tin should be arranged to keep rains out. At about Thanksgiving, the watershed should be removed and the earth covering completed. The pit is now ready for the winter. It may be opened at any time that the outside temperature is not dangerously below freezing, and reclosed, without harm to the contents, if care is taken to replace the original 10 inches of earth cover.

Stolen Goods Are Found Before Loss Is Known

Kansas City, Mo.—The Kansas City police force has one strong supporter in the person of J. C. Rader, sales manager for a mercantile paper company.

Rader was telephoning to police headquarters a report that two salesmen, recently in his employ, had left with silverware samples valued at $300.

Harry Hirsch, detective who covers pawnshops, already had ordered pawnbrokers to return the silverware to police headquarters, Rader was told.

HINTS TO FARMERS

Good wheat screenings, fed with clover or alfalfa hay, are worth nearly as much as good wheat as feed for livestock. Grind screenings before feeding to prevent the spread of weed seeds.

The best size of milk house for the farmer milking from 10 to 20 cows is one with a milk room 6 by 9 feet, a wash room of about the same size, and a boiler room 6 by 6 feet, according to the Bureau of Dairy Industry.

Hens lay well when they are kept in confinement during the fall and winter provided the poultry house is well ventilated and well lighted and the hens get a well-balanced ration. Hens that do not get direct sunlight need one-half to one per cent or cod liver oil in the mash.

A simple way sometimes used to relieve temporary shortage of water in dug wells is to sink in the bottom a few feet of large drain tile or steel, concrete, or clay sewer pipe, says the Bureau of Agricultural Engineering. The pipe is forced down as the hole is dug. Dirt is removed through the pipe. Take care not to undermine the curb or lining. Make sure that the well is free from gas before entering it.

Turkeys that have been raised on clean ground and not eaten well in close confinement. The best plan is to fatten them in a medium-sized feed which is in alfalfa or contains stacks of alfalfa hay. Old corn is much better than new corn as a fattening feed. Be sure the corn is not moldy. Some turkey raisers feed equal parts of corn, wheat, and oats in the first part of the fattening period and gradually change the ration to corn as the weather gets cooler. At first, feed small quantities night and morning, keeping the birds a little hungry, and gradually increase the quantity. The week before killing, let the birds have all they will eat three times a day.

INSIDE INFORMATION

A milk bottle makes a fine stand for drying and sunning a dish mop.

Sauerkraut can be preserved by heating it in a water bath until the center of the jar shows a temperature of 160 degrees F, and then sealing the jars tightly.

Never turn electricity off or on when you are standing in a wet or even a damp floor. If you do so the current is likely to pass through your body. Avoid turning the switch on or off when standing in a damp place, like a freshly mopped floor, or when your hands are wet.

Roasts from the so-called tender cuts of meat are better cooked without water. In case there is not very much fat, get an extra piece of suet and skewer it on the top. Place the meat in a very hot oven to sear it on the outside. Then reduce the temperature and cook slowly until done.

To make corn custard, mix 1 can, or 2 cups of fresh corn, 2 tablespoons of butter, 1 1-2 teaspoons salt, 3 eggs, 1 1-2 cups milk, and 1 tablespoon sugar as for baked custard. Pour into casserole or earthenware baking dish and set in a pan of boiling water. Bake in a moderate oven (350 degrees F.) until set, or about 1 1-4 hours.

A pillow may be washed just as it is, but a better method is as follows: Transfer the feathers to a larger cotton bag by sewing the edges of its opening to the opening of the tick. Shake the feathers from one to the other, flew up the opening and wash in lukewarm water, using a neutral soap. Rinse well. Press as much of the water out as possible and place on a cloth in the sun. Turn often and beat up from time to time. Wash the tick separately, and starch it on the inside with a stiff starch mixture, applied with a brush or sponge. Transfer the feathers again when dry.

FIENDISH TORTURE

Devil—"What are you laughing at?" His Assistant—"Oh, I just had a rapper locked up in a room with a thousand hats and no mirrors."

Old Faithful --- ever reliable, dependable. Upon reliability, dependability, the entire scheme of our daily life is founded.

Time pieces that are dependable tell us the correct time.

Trains that are reliable carry us on our journey in safety.

Mails that are dependable enable us to communicate with distant points with assurance.

Credit rating, one of the most important factors functioning in present day business, must be kept dependable, reliable, that it may carry the great burden of business responsibility daily placed upon it.

To enable the business men of this community to maintain inviolate their credit rating it is necessary that every member of this community pay their bills when due. Be reliable, dependable.

The Interest of These Members of Carlisle's Community Circle in the Welfare of Our Town and County Prompts Them to Sponsor This Message to the People of This Vicinity.

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