Kur-Tone
MAGIC ONE COAT
Wall Finish
Color Schemes Can Be Changed
Easily and Often With Kur-Tone
The expense, labor and waste of repainting have probably kept you from changing the decorative scheme of your home even though you desired a change of color. The magic of KUR-TONE now makes it unnecessary and unwise to repaint. KUR-TONE is applied over wallpaper and plaster over previous KUR-TONE finishes with ease and quickness without previous soaking or scraping. Use KUR-TONE for the first paint. The expense is small because KUR-TONE thins with water and one gallon goes far, covering from 400 to 500 square feet. Use KUR-TONE for the second coat. It is economical to repaint because of its durability. Use KUR-TONE for the third coat because of its beauty.
KUR-TONE IS ECONOMICAL
C. R. KING
Hardware

CORRESPONDENCE

MORNING GLORY — SPROUT

BLACK'S CROSS ROAD

MILLTOWN

ELL CREEK

PLEASANT VALLEY

BARELOOT

Mr. Pinckney Liverpool, who is on a furlough, was a caller in this section one day last week.

Mr. and Mrs. Willie Clay and family visited Sunday with Mr. and Mrs. Clift Bolton.

Mr. and Mrs. Carlie Watts spent the week end with her grandfather, Mr. Tom Wagoner.

Farm Labor Plan Announced

"Six Pillars Of Peace"

Our First Acid Test—War Bonds and War Taxes

"The World At War"

Danger Of Typhoid Fever

OFFICIAL TABLE OF CONSUMER POINT VALUES FOR MEAT, FATS, FISH, AND CHEESE

(No. 1—Effective March 29, 1943)

COMMODITY	Points per lb.
BEEF	
STEAKS:	
Blade	12
Boneless	14
Chuck	12
Club (Delmonico)	14
Cube	12
Porterhouse	14
Sirloin	14
Round	12
T-Bone	14
Top Sirloin	14
Tenderloin	14
ROASTS:	
Arm—Boneless (Chuck boneless)	12
Blade—Boneless (Chuck boneless)	12
Chuck	10
Rib	12
Rump	10
Sirloin—Boneless	12
Standing Rump	10
Round	10
Tip	12
VEAL	
STEAKS AND CHOPS:	
Blade	10
Boneless	12
Round	10
Shoulder	10
Sirloin	12
ROASTS:	
Blade—Boneless	10
Breast—Boneless	10
Rib	10
Rump	10
Shoulder—Boneless	10
Shoulder—Square Cut	10
STEW AND OTHER CUTS:	
Breast	10
Flank	10
Neck	10
Shank	10
LAMB—MUTTON	
STEAKS AND CHOPS:	
Leg	10
Loin	12
Rib	10
Shoulder	10
ROASTS:	
Leg—Whole or Sirloin	10
Shoulder—Boneless	10
Shoulder—Square Cut	10
Rib	10
Saddle	12
Shoulder	10
STEW AND OTHER CUTS:	
Breast	10
Flank	10
Neck	10
Shank	10
PORK	
STEAKS AND CHOPS:	
Loin	12
Rib	10
Sirloin	12
Shoulder	10
ROASTS:	
Leg—Whole or Sirloin	10
Loin	12
Rib	10
Shoulder	10
Spareribs	10
READY-TO-EAT MEATS	
COOKED: ROLLED, BAKED, AND BARBECUED:	
Ham—Boneless	12
Ham—Canned	10
Ham—Luncheon Meat	10
Pork Shoulder—Boneless	12
Pork Shoulder—Canned	10
Shoulder—Boneless	12
Shoulder—Canned	10
Shoulder—Shank Half	12
Shoulder—Butt Half	12
Shoulder—Canned	10
Tongue	10
Veal Loaf	10
SAUSAGE	
Cervelat	12
Frankfurters	12
Liverwurst	12
Pork Sausage—Bulk	12
Pork Sausage—Link	12
Thuringer and Similar	12
BACON	
Bacon—Bulk or Bacon Ends	12
Bacon—Sliced	12
Bacon—Canadian Style	10
SWEETBREADS	
Beef	4
Lamb	4
Pork	4
Veal	4
VARIETY MEATS:	
Brains	4
Heart	4
Kidneys	4
Liver	4
Sweetbreads	4
Tongue	4
VARIETY MEATS:	
Brains	4
Chitterlings	4
Kidneys	4
Liver	4
Tongue	4
Tripe	4
Udder	4
MEATS (Not for sale unless you also buy Meat Ration Coupons)	Points per lb.
Brains	3
Bulk Sausage	2
Chili Con Carne	6
Corned Beef	6
Corned Beef Hash	4
Hamburger	7
Hearts and Fritters (under 16 oz.)	7
Luncheon Meat	7
Meat Loaf	7
Meat Spreads	6
Pigs Feet, pickled or soused	3
Pigs Feet, plain	2
Potted Meat	7
Tongue, Beef	7
Tongue, Lamb	7
Tongue, Pork	7
Vienna Sausage	7
All Other	7
FATS AND OILS	
Butter	8
Lard (Compound)	8
Margarine	8
Oils	8
Salad and Cooking Oils	8
Shortening	8
CHEESES	
Blue (Bleu)	8
Cheddar (American)	8
Cream	8
Edam	8
Gouda	8
Limburger	8
Swiss	8
CHEESES	
Grated (all kinds)	12
Pasteurized Process Cheese Food	8

Tokens are not required for the purchase of these foods.

Point values for canned foods are listed on the can labels.

Point values for fresh fish, shellfish, and canned fish other than tuna, mackerel, salmon, and sardines will be announced later.

Ration Tokens Will Be Used Only Once

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