

The News Review Circulates in Three Counties—Hamilton, Erath and Bosque—46 years of Service.

VOLUME XLVII

Here In HICO

Fellow gave us a window sticker the other day reading as follows: "We have enlisted in the war against depression." The donor was the commander of the local American Legion Post—we refuse to call his name because he follows that profession the members of which refuse to spend money for newspaper advertising on the grounds that such procedure is unethical, and we'll be darned if we're going to give them something they won't buy and pay for. (The above is more or less on the Sears & Roebuck order—if he doesn't like it, we'll take it back.) However in view of his consistent friendship for the home paper, and the many favors shown us by him in other ways, we oughtn't to hold his affiliation with the medical fraternity against him, and are almost disposed to recant our assertions and call his name. But we've said we wouldn't and by gosh we won't.

Anyhow, back to this depression business. The sticker referred to is a part of the campaign being waged by the American Legion, the Association of National Advertisers and the American Federation of Labor, in an effort to put a million men back at work. Reports early this week were to the effect that the campaign was accomplishing its purpose in no uncertain way, and that already over a hundred thousand men had been returned to their jobs, with the movement growing momentarily, hourly and daily. The window stickers referred to above intended to rout the depression and send hard times scuttling to the rear in the manner of the retreat of a defeated army in war-time. They seem to be doing some good, and are making their appearance over this town almost universally.

Personally we don't like that word "depression." It has a Republican sound to it, some way or other, and if some name has to be given to this thing which has overtaken us, we prefer the Democratic old expression "hard times." But perhaps that is in line with the progress of the world and in new eras new descriptive terms are necessary. If visitors to the office fail to see our depression-buster sign displayed, they will please take into consideration our aversion to its wording as hereby explained, and not decide that we are on the other side in the war. Just believe that we got tired of looking at the word and relegated the sign to the scrap heap, along with thought of the would-be-panacea and the has-been depression. And in view of that word again, so perhaps after all they knew what they were doing when they coined the expression.

Really, when another crop has been harvested and laid by, allowing for even fair prices, this country will be in the best condition of its history. The farmers are all getting along, there is not much of want and famine locally, and they have most of the things they need except money. And in view of the national situation we still contend that Hico territory is above the average in this respect also. The diversified interests of the farmers in this country have kept their heads above water, and have resulted in their getting along when others were crying for government aid and even charity in some instances. We'll put our section up with any other in the United States for comparison as to possibilities for making a living in the face of adversity, and furnishing a resident with a consistent profit figured over a period of years.

By the way, wonder how much of this campaign hokey we are going to swallow when the big boys get to operating steadily, and gain their stride in emitting campaign propaganda. Our friends the Republicans have been trying to pull every string within their reach to assure a return of at least average prosperity before election time. Then, in the words of Will Rogers, uttered some fifteen months back, they will begin to holler, "look who pulled you out of the depression"—falling to mention the fact that a Republican administration pushed us into same. We are not one to believe that the administration is solely to blame for the way things have turned out. But we are convinced that a lot of responsibility for the seriousness of the conditions, and for the length of time they were allowed to continue, lies in political circles. Had the reins been in the hands of the Democrats, things might have been better, and they might not have—who can tell. But at any rate they could hardly have been worse.

This is all too involved to do our readers much good, and for fear that we will launch into an

J. C. Barrow to Be Candidate for Office Of County Judge

Early this week Mayor J. C. Barrow authorized the News Review to announce his candidacy for the office of County Judge, by such action placing himself in the race as the only candidate so far announced for any county office who resides in or around Hico.

Mr. Barrow has made thorough investigation into conditions and needs, and explains his action in the following statement:

To the Citizens of Hamilton County: At the earnest solicitation of many friends from all parts of the county, I am herewith announcing myself as a candidate for County Judge of Hamilton County. Feeling that this office, as is every office, is the gift of the people, I earnestly ask that those of you who do not know me inquire of your friends as to who I am and as to my qualifications to fill the position as your county judge. In this connection will say that I have had ten years executive training and responsibility, with twenty-two years of business experience; this coupled with a fair education, I fully qualify me in every way to render you efficient service as your County Judge.

In these times we should look well to the expense of every department of the county. And if entrusted with the office I shall give you the benefit of my business training and executive experience in conducting the affairs of the county in such an economical way as to be in keeping with the present-day conditions by lowering the taxes and holding the expense down to the minimum. I realize very keenly the responsibility that would be mine as your judge and as your servant shall lay myself out to render that kind of service of which you may be proud.

Before the primaries I hope to make a canvass of the entire county. In the meantime I will appreciate a careful consideration of my candidacy.

J. C. BARROW.

L. J. (Jones) Jordan Seeks Re-Election As Public Weigher

L. J. Jordan was in the News Review office one morning this week and authorized the News Review to announce his candidacy for re-election to the office of Public Weigher, Precinct 3, Hamilton County. Mr. Jordan made the following statement relative to his candidacy:

"After solicitation on the part of my friends, I have decided to offer my name for re-election to the office of public weigher, which office I have filled in the past. My announcement has been delayed until now due to the fact that I had not made up my mind on the matter, but there seemed to be such a demand on the part of the voters that I have decided to allow my name to be placed on the ticket. The remuneration of the office is, as most people know, not enough to justify my spending a lot of money and making a thorough canvass of the precinct. However I hope to meet with many of the voters as possible and place my case before them. I feel that my record of service recommends me for re-election, and invite investigation on the part of those who are not familiar with the way I have handled the duties of the office.

"Special attention is called to the care taken of cotton in the local yard. According to buyers, some trouble has been experienced with rotten cotton in other yards, but there has been none of this here.

"My record is before the voters of the precinct, and if you think I can take care of the office in the proper manner, I am willing and ready to serve.

"L. J. (Jones) JORDAN."

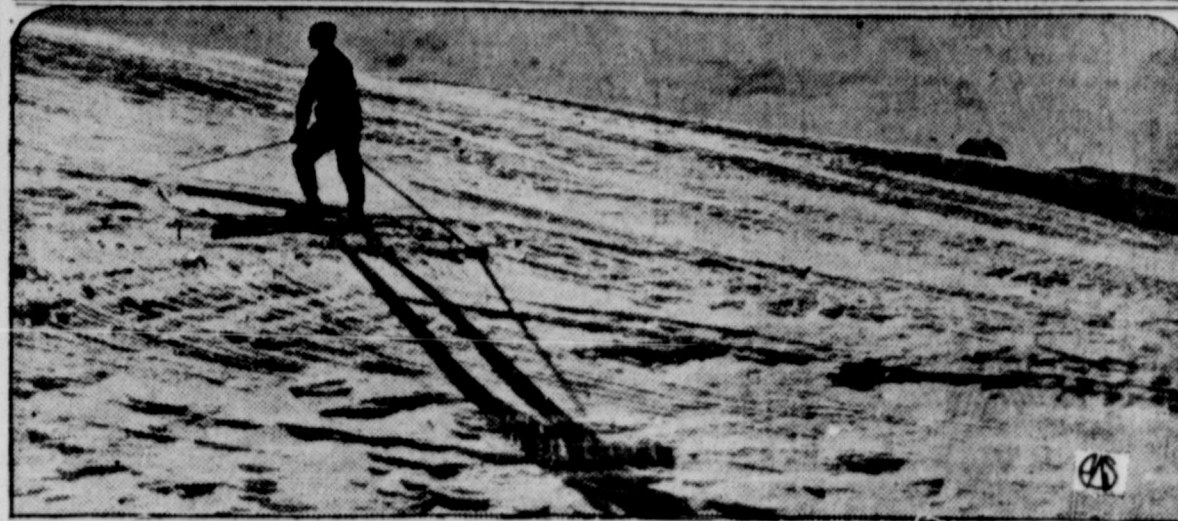
NOTICE TO SECOND AND THIRD WEEK'S JURY

The Petit Jury for the week beginning March 7th, and for the week beginning March 14th are excused and need not appear.

JOE H. EIDSON, Judge.

endorsement of the proposed candidacy of John Garner for President of the United States, we bring our sermon to a close. While national conditions will probably govern prices for commodities to no uncertain extent, the depression cannot have any bearing on the abundance of Mother Earth's yield in grain and cotton and other crops. We can do little locally to solve the world problems, but we can do our share by carrying on the fight at home and using all our energies toward returning prosperity. Things are looking fine so far, with the abundance of rain we have had, and locally the outlook is bright indeed. Let's keep our spirits up.

When California Goes in for Winter Sports



This remarkable snow scene was photographed at Soda Springs, in the High Sierras near Lake Tahoe. The girl is Malena Jank, Europe's woman champion cross-country skier.

SUBSCRIBERS NEWS AND VIEWS

Some of our good friends have been having a lot of fun out of us on account of the 4-page paper we ran last week. For their information we will state right here and now that we don't like that kind of a paper for a regular diet any more than they do. However we believe we carried about all the local news that had happened, along with sufficient features to entertain them for a time, and we couldn't help it if all our advertisers had a sinking spell at the same time. Nobody is hurt though it seems, from the way friends have been sending in new and renewal subscriptions since last week.

Mrs. Irene Houston, Hico, came in Wednesday and subscribed for the News Review for a year. She is a new subscriber, and we welcome her into our ranks of folks who take their home paper.

Mr. and Mrs. A. B. Sawyer, Irredell Route 3, came in Wednesday, Trades Day, and renewed their subscription to the News Review. They also took advantage of our bargain rate on the Dallas Semi-Weekly Farm News, and for another 50c had that paper sent to them also. They said their time had been out about a month, and they sure did miss the paper, as they read every word in the paper, including the advertisements.

T. R. Thomas, Route 3, Hico, was in Friday to renew his subscription had expired. Mr. Thomas stated that he looked for some bad weather in March, but hoped he was wrong as we need a fruit crop in this country.

J. J. Green, who is manager of the suburban stores of the Southland Ice Company in Fort Worth, took time off last week end and came down to Hico for a visit, rest and inspiration. He probably found the latter, for he stated while in the office renewing his subscription for another year that Hico and this section were in the best shape of any community in the United States in his way of thinking. And he gave examples to prove his statement. While he is getting along well in his Fort Worth location, he said that people from here would be surprised to know the hardships and sufferings and actual want being endured by people in cities like Fort Worth. They have bread lines there and those who are able to live on their own means have to divide with their less fortunate neighbors. Mr. Green was optimistic, however, and stated that Hico people should appreciate their good fortune, and be satisfied with the results of their labors during the past months. In commenting on egg prices, Mr. Green stated that he actually paid less for picked eggs the day before than they were offering in Hico, and that the producers were getting a fair price in view of the fact that the markets in the cities were so low.

Mrs. J. A. Craig, Route 4, Hico, accompanied by another friend, came around Saturday afternoon to renew their subscription for the News Review, and also the Dallas Semi-Weekly Farm News. Mr. and Mrs. Craig are always prompt in paying their obligations, and in seeing about subscription matters.

L. Hunter, Route 5, Hico, decided he would do without the News Review for a few months, and came in to tell us to stop his paper for the time being. But after hearing a big sales talk from the editor and one of his good subscriber friends who was in the office at the time Leonard changed his mind and ordered the paper for another year. We hope he never has reason to regret this action, and promise him to try to give him his money's worth.

A. F. Polack, out on Route 1, missed his paper last week for some reason and came in Saturday to get a copy to take home. Mr. Polack is a good friend, a good farmer and business man. He came to this country 17 years ago, and in the face of hardships and handicaps, including sickness

and hospital bills, managed to finally dig out and pay for his place. Since that time he has made a good living, reared and educated a fine family, and today is in good financial shape. He is a strong booster for The Bosque Valley country, for he knows what can be done here by hard work and thorough application of one's talents. Mr. Polack stated that he had only one regret to mention about the present conditions, and that was the fact that there are people who are hungry. He always lend a helping hand to the needy and never fails to hear the call of distress.

Mrs. W. F. Fouts, who resides on Route 1, who is always very prompt in renewing her subscription was in Saturday to renew for another year. Her time did not expire until two or three weeks but she said she might not be in town for a long time, as this was her first trip since Christmas. We always enjoy Mrs. Fouts' visits to the office, as she is very interesting to talk to. She was accompanied by a neighbor and one of her little grandsons.

W. E. Cunningham of Fairly accompanied W. E. Goynne to the office Saturday to renew the former's subscription and get a copy of the paper they had missed the week before. The visit of both these gentlemen was enjoyed, especially since it was our first introduction to Mr. Cunningham. While in the office, Mr. Goynne also ordered D. E. Allison's time extended another year. We appreciate our friends in the Fairly country, and are glad to see them faithful to the News Review. Any time we can serve them they have to but call on us.

John Simonton handed us a dollar bill Monday morning before daylight to pay for the renewal of the paper going to his mother, Mrs. J. R. Simonton. John said he had strict orders to deliver this dollar to us, and didn't want the day to get any older before obeying the command.

J. E. Murray, Route 6, Hico, came in Monday afternoon and renewed his subscription to the News Review for another 6 months. We nearly forgot to give him his Trades Day ticket, but he called on the way, and we were able to give him the proper procedure. We don't mean to be tight about those tickets, and appreciate our subscribers' asking for them when we fail to think of it.

Make Johnson, proprietor of a nice barber shop in Hico, and owner of a fine poultry farm in the suburbs, handed us two half-dollars Monday with instructions to mark his time up another year. We hope Make's hens go on a laying spree, and the market sky-rocket, to repay him for the money spent for the home paper.

R. R. Alexander dropped around Tuesday afternoon to bring us a dollar for renewal of his subscription. Rufus "hits the ball" for Mr. Porter at the drug store most all the time, but we prevailed on him to sit down and visit awhile. Among other things he told about a fellow whom he had known since childhood, and about whom he had always remembered the fact that he would tear down bird nests and crush the eggs and young birds

with his feet. That sounds pretty tough. But Rufus stated that he had about decided that perhaps the fellow had outgrown those boyish pranks, and therefore he oughtn't to hold that against him any longer.

Mrs. J. C. Horseley, city, has credit for another year's time on her subscription card, since she visited Tuesday afternoon of Misses Jonnie Huchingson and Beulah Truss.

Our agents named above, who conduct the affairs of the news stand at the post office, also turned in a renewal for W. F. Gandy on their visit to the office.

Southern Union Gas Company, with local offices at Hico are credited with another year's time since the first of the month when Miss Annie Pierson paid the bill for same.

Ralph Phillips was in Wednesday morning to order the address on the paper going to Mrs. Joe Phillips changed from Irredell to Hico.

Mrs. W. T. Williams, Carlton, visited the office recently to find out about her time to the Hico paper, and also to inquire of our rates on the combination with the Dallas Semi-Weekly Farm News. She evidently believed our price was a bargain, for this week she sent in the money for the two. We thank you, Mrs. Williams.

Wallace Rathiff called the editor one day this week not to let his paper stop, as he wanted to continue as a subscriber. Wallace is always prompt about taking care of his subscription. He and other members of his family have been ill for several days with influenza, but he is back on the job again this week at Hudson's Hokus Pokus, and the whole family is gradually getting well.

Mrs. A. Q. Jordan, Route 7, telephoned in Thursday morning to tell us to be sure and mark her time up another year, and she would be in to pay for same the first opportunity.

While in the meat market Wednesday buying some meat we were handed a dollar bill by E. E. Ragsdale, to renew their paper for another year. He said the paper was going in his wife's name, but that he read it too.

J. R. McMillan, City Secretary and Tax Collector, and an important man of Hico, came in Thursday just before going to press and instructed us to renew their subscription for another year. Mr. McMillan, who has taken the paper for a long time, is one of our most faithful friends.

Mrs. R. W. Copeland renewed her subscription Thursday afternoon, saying that she couldn't afford to miss her home paper. She made some flattering remarks, which were appreciated, saying that when Mr. Copeland brought all the papers home, she chose the home paper first, and gave it preference over the others.

W. J. Crump, who often gets hostile when anyone speaks to him by merely saying "Hello" was in Thursday and ordered the News Review kept coming to his mailbox. In view of the fact that he appreciates our paper, we will now address him in any manner he suggests.

Herman Munnerlyn donated a dollar to the coffers of this great religious weekly Thursday. We reserve the right to repeat the statements of our subscribers when they suit us and to keep quiet when they don't. For that reason we pass over Herman's remarks lightly. It doesn't make any difference what they say any how—it's how they look when they lose a dollar for our paper. He was grinning a little, so we didn't take his remarks too seriously.

LINDBERGH'S LITTLE SON HELD BY KIDNAPERS

Police authorities of the entire United States have been working tirelessly since Tuesday night at 10 p. m. to locate the 20-month-old son of Col. and Mrs. Chas. A. Lindbergh, who was missed from the family home in Hopewell, N. J. at that hour.

Several clues have developed as to the probable identity of the kidnapers, but up to Thursday efforts to return the child to his parents had all been fruitless.

It is reported that the child is held for ransom in the amount of \$50,000.

Weather Report Shows 1932 Starts With Lots of Rain

The monthly weather report of Jno. A. Ekins, local observer for the United States Weather Bureau, shows that this year is starting out with above the average rainfall, and his figures for February as submitted are interesting:

Temperature
Maximum 88, on 8th and 28th.
Minimum 27, on 5th.
Mean Maximum 61.6,
Mean minimum 45.5,
Mean temperature 53.05.
Greatest daily range 48.

Precipitation
Total 6.04 inches.
Greatest in 24 hours 1.95 on 16th.
No. days with .01 inch or more precipitation, 12.
No. clear days 9; partly cloudy 5; cloudy 15.

Rainfall in Jan. & Feb. For Past 5 Years
Jan. & Feb. 1928 4.28 inches
Jan. & Feb. 1929 3.10 inches
Jan. & Feb. 1930 1.42 inches
Jan. & Feb. 1931 6.22 inches
Jan. & Feb. 1932 11.64 inches

The normal rainfall per year for this locality is 28 to 32 inches. In 1919 there was a rainfall for this section of 46.60 inches.

Pecan School At Tarleton College April 25th to 28th

Stephenville, Texas.—A four-day pecan school has been scheduled in conjunction with the meeting of the Brazos Valley Pecan Growers' Association at John Tarleton Agricultural College, April 25 to 28. The association convention has been set for April 25.

Budding and grafting and other problems of pecan culture will be presented by theory, demonstration and practice. J. F. Rosborough, extension horticulturist with Texas Agricultural and Mechanical College, will be director of the school. Instructors will include O. S. Gray, professor of horticulture at North Texas Agricultural College; Ross R. Wolfe, Stephenville pecan nurseryman; A. J. Spangler, professor of vocational agriculture, and H. M. Brundrett, professor of horticulture at Tarleton.

Judge Stinnett Of Gatesville To Run For State Senator

Judge Miller Stinnett, an attorney-at-law at Gatesville, and at one time County Judge of Coryell County for a period of six years, will be a candidate for State Senator from the 21st District, composed of Bell, Erath, Bosque, Hamilton and Erath Counties, according to advice received from reliable sources Thursday of this week.

Judge Stinnett has an enviable record among his friends and fellow citizens, especially in his home city where they believe in his ability and integrity to the extent that they have prevailed upon him to make the race for the office mentioned above. It is solely upon the instigation and at the urging of his friends that he has condescended to allow his name to be placed upon the ticket, it is stated.

A graduate of the law department of State University, and the head of a family of three, a wife and two children, Judge Stinnett is recommended as thoroughly capable of discharging the duties of the office. His formal announcement will appear in the near future, it is promised.

ANNOUNCE EXAMINATIONS FOR MEDICAL OFFICERS

The United States Civil Service Commission has announced that until March 22 it will accept applications for positions of senior medical officer, medical officer, and associate medical officer, and to fill vacancies in the United States Veterans' Administration throughout the United States.

The entrance salary for senior medical officer is \$4,600 a year, for medical officer \$3,800 a year, and for associate medical officer \$3,200 a year.

Full information may be obtained from J. P. Rodgers, Jr., Secretary of the United States Civil Service Board of Examiners at the post office or customhouse in this city.

The safe in the general mercantile store of Ed Trussell at Kemper, 12 miles east of Lampasas, was opened with explosives by robbers Monday night. The safe contained but a small amount of cash. There were some checks and papers in it. The robbers also took a quantity of merchandise. The loss had not been determined.

Keeping Up With TEXAS

Cotton exports from Port Houston continue to be heavy, with 1,987,131 bales exported for the 1931-32 season, according to Houston Cotton Exchange figures Saturday. Enough cotton is booked for Sunday shipments to pass the 2,000,000 bale mark. This will be the earliest in the season for the two-millionth bale to be exported in the history of the port.

Warned from San Antonio, she said, while visiting in Comfort, that her home would be blown up. Mrs. R. E. Keller returned to San Antonio and called detectives from a poultry house Saturday afternoon. Officers went to the Keller home, where they said they found all gas jets open, two stoves lighted and leaning against pieces of furniture which were afire and a hole burned through an ironing board, the cord having been pulled loose from the socket when the iron fell to the floor. Gas flowing through the house apparently had not accumulated enough to cause an explosion. It was cut off by a detective.

A man said to be a San Antonio probably enjoyed a lusty chuckle when he was fined \$10 at Laredo for attempting to bring two bottles of liquor across the border and was given a \$100 bill in change for a \$20 bill, the customs officer thinking he was deducting a \$10 fine from a \$20 bill. The officer of collector of customs at San Antonio is looking for the recipient of the \$100 bill, who became \$80 richer by virtue of his \$10 fine.

Eleven-year-old Charles Bodkin, son of Mr. and Mrs. Harry Bodkin, was drowned Sunday when he fell into a well a mile east of Denison. He was playing with other boys, when he fell head first into 14 feet of water. The father, assisted by friends, recovered the body.

Forty-four per cent fewer automobiles were registered in 10 leading counties of Texas last month than in January a year ago, the bureau of business research at the University of Texas reported recently. McLennan was the only one of the 10 counties to show a gain. Losses in automobile registrations in Bexar, Dallas, El Paso, Galveston, Harris, Nueces, Potter, Tarrant and Travis counties ranged from 76 per cent in El Paso county to 22 per cent in Tarrant county.

Leroy Bensley, four, was a hero to his neighborhood playmates Sunday in Dallas. The toddler was credited with saving the life of his two-year-old brother, Edgar Lee Bensley, late Saturday, when the youngster fell five feet from a bridge into mud and water. Edgar Lee sustained a scalp wound in the fall and was stunned, but was able to drag his brother to safety. The father of the children arrived on the scene, bundled both under one arm and took them home.

Dave McKinney, ex-slave, reputed to be more than 120 years old, is dead. He died at noon, Saturday at the home of his son, Jenkins McKinney, 75, on the Noide farm near Addicks. The old man's age never was definitely established but he was born at the time "Old Ironsides" was covering herself with glory, according to W. E. Kendell, who sat on the knee of "Old Uncle Dave" as a child at Richmond.

J. H. Lowry has disposed of his interest in the Honey Grove Signal-Citizen to the J. D. Moyer estate. H. B. Moyer, who has been in charge of the paper for some time, continues as editor and manager. Mr. Lowry retired on account of the low state of his health, after fifty years of newspaper service. He had been connected with Honey Grove newspapers for more than forty-five years. For thirty-seven years he was editor of the Honey Grove Signal. He is a past president of the Texas Press Association.

Miss Mary Hampton, 19, said to be in a hypnotic sleep imposed by a Texan, who said he studied hypnotism in India, was disinterred in a coffin from a shallow grave at Kansas City, Mo., Wednesday night by order of the City Health Director. Dr. Calvin L. Cooper decided the grave, housed in a tent to which spectators were admitted at 10c a head, was insanitary. The coffin was removed to the lobby of a theater. The hypnotist, self-styled, Rajah Yogi, who said he was a native of Coolidge, Texas, asserted he put the girl to sleep last Saturday and that she would wake up Friday night.

Over 5,000 school children marched in the Texas Independence Day parade in Galveston Wednesday. The parade was reviewed by Commander Louis J. Gulliver of the United States Frigate Constitution.

RAPTURE BEYOND

KATHARINE NEWLIN BURT



Eleventh Installment

Fresh from a French convent, Jocelyn Harlowe returns to New York to her socially-elect mother, a religious, ambitious woman. The girl is hurried into an engagement with the wealthy Felix Kent. Her father, Nick Sandal, surreptitiously enters the girl's home one night. He tells her he used to call her Lynda Sandal. The girl is torn by her desire to see life in the raw and to become part of mother's society. Her father studies her surroundings.

Lynda visits her father in his dingy quarters. She finds four men playing cards when she arrives. One of them, Jock Ayleward, her father tells her, is like a son to him, but warns the girl he is a trifle.

Lynda pays a second visit to her father and Jock takes her home, on the way stopping with her at an underworld cabaret.

Jock tells Lynda that Felix has caused him to be sent to jail unjustly by fixing up his report on a mine.

Felix tells Jocelyn that Jock is a worthless scamp. Later Lynda tells Jock she does not believe in his innocence but will try and find through Felix some letters Jock claims will clear his name.

Marcella finds her jewels stolen and hires a private detective who uncovers the mysterious prowling of Lynda without knowing who she is. Lynda suspects her father.

Jocelyn decides to marry Felix quickly and preparations are made for the wedding. She asks him to tell her the combination of his safe, as a mark of his confidence in her.

Armed with the combination, and accompanied by Jock, Lynda enters Felix's office at night, abstracts the wanted papers from the safe and throws them down to Jock, who is waiting below. She then is captured by the janitor, turned over to the police.

When they reach her home, Jocelyn dresses up in Lynda's clothes and faces Felix, telling him she loves Jock. Her mother comes in and fails to recognize Jocelyn, thinking her the girl who she thinks stole her jewels.

NOW GO ON WITH THE STORY

"My God!" he ejaculated in a stage voice which, however, Marcella in her frenzy found convincing. "Not Jocelyn? This—this woman—she's been trading on the likeness then. I found her at the police station. They sent me word. I must take her back at once. Telephone for the police, Mrs. Harlowe. No time to lose. Dangerous to have her here. She's stolen my papers and your jewels. She's been making use of an accidental resemblance, a remarkable one."

Into Lynda's ear he whispered fiercely, even with a grim sort of amusement, "Now you can get the drift, can't you? Now you can see where you've landed? If you can't persuade your young man to give you back those papers, or if he uses them—I'll jail you both for a theft of jewels. Think, my girl, stand still. Think hard. This is the last chance you may have for clear calm thought."

She stood there in fact quite still, thinking. And behind her, in the room all filled with her own bridal flowers and gifts, her mother, wild-eyed and shaking, sat down as she was bidden to ring for the police.

Mary, who had answered another summons at the front door, came in.

"Mrs. Harlowe, there's a man—" "It's Catring. Bring him in," and as Mary began to speak again Marcella bent down again to the phone and set her long index finger into the dial. Her shoulder was turned toward the French doors while Felix, Lynda in his arms, stood carefully with his back to them; so no one, not even Mary who had withdrawn at once in some offense, saw the man who was supposed to be Catring as he came in to the room.

He came slowly, painfully, progressing from door to sofa and along it, using its back for his support until he came up to Marcella and touched her elbow. And as she looked up he laid a leather box upon her knees.

"I have brought a wedding present for my daughter," announced Nick Sandal purring. It was Marcella's terrible low cry that procured Jocelyn her release. The cry had so little of the human in it that Felix leaped and wheeled, forgetting everything but some uncanny instinctive fear of beasts. Marcella had bent down close over the opened box and was looking at her jewels.

"They're all here," she touched them with her fingers, "but they're wet." She trembled and her teeth chattered. "That's Julian's blood."

Jocelyn knelt before that terrible figure. "Mother, don't. There's no blood. Mother, please look up."

"Touch them yourself, dear. Put your hand on them. You feel that? It's Julian blood. My husband killed him. The police will be coming. We must hide these jewels. There now—Go back to your seat. I've got a penance to go through with now, Lynda."

"I met your mother in a California cafe. San Francisco. She was making the American grand tour. She got separated from her

All three of the sacred watchers let her go. They watched her fold herself in behind the leather doors.

It was Felix Kent who took control. "She's out of her wits," he said, "and must have a doctor." He turned to Nick whose hollow eyes had lost their malice and were distracted with terror and remorse.

"I don't know who you are, but since you brought about this condition by a rather ill-advised return of missing property, you'd better be the one to go for a doctor. Bring him back here as quickly as you can. This young lady has an important engagement and must go out with me at once."

"No, Felix."

"Yes, I'm afraid that it's necessary. And in good time, probably thanks to Catring. I see that I'll have some help if I should be driven to needing it."

He directed her gaze toward the square hall. It seemed to her scared eyes to be filled with men. At sight of them Nick went back a little toward the shining window.

But Felix boldly advanced and flung open the glass doors.

"I am Felix Kent, gentlemen. I am in charge here. Mr. Catring

party, lost her chaplain. A man insulted her. I knocked him down. She let me take her back to her hotel! That's the way it began. In those days I was a mining engineer. I gambled a little on the side when I felt the luck in my fingers. I went to New York and got myself introduced to the Harlowe crowd. Suspicious of me from the start. To them I smelled like a rank outsider. Well, I was one. But somehow I got the girl.

"I carried her off to California. I had a good job there. In the mountains. But that was a rough naked sort of camp life. So I kept her living in the city. I'd go off to the mines alone and come back to her. The week-ends were gorgeous enough to feed a man's starved memory for gray years, to paint even a prison wall."

"I had to have more money. I got to gambling in earnest. I made enough at the tables sometimes almost to satisfy even 'Celia. But of course it was uncertain. There were other times when I was cleaned out and had to pawn or sell her treasures. That made her physically ill. To part with any bright thing that she had handled—seemed to wither her. Her own colors would fade. She'd go gray . . . like a steel knife."

"Julian Montree was a gambler



"They're all here," she said, fingering their jewels.

has sent you? For an arrest? Come right in, please. I may need help."

One of them did come in obediently, displaying a paper and a badge.

"You are Felix Kent. You're the man we're looking for then. A summons from Chicago. They want to see you out there about some—evidence. An old case. Will you come with us now, and quietly please."

In that square entrance hall after they had closed the tall glass doors Jocelyn saw him, standing among them, turn back as though against his will to look at her. She remembered another outline—noble, patient, proud.

This outline of her bridegroom had no such quality. Its narrow, knave face was shrunken with pale hatred, with frustrated passion, with lost vengeance. To escape that last terrible look the girl fell down before Nick Sandal and hid her face.

He put his arms about her eagerly. And Felix, with the men, went out.

A strange day. A strange day evening. Marcella had gone into the sanctuary distracted by her memories; she came out quite serene, a child whose memory is only of today and yesterday. She thought that Nick Sandal was her indulgent uncle and Jocelyn a friend to love.

They sent for a psychiatrist who promptly ordered her taken to a sanitarium.

She hardly knew that Dr. Bond had left until Nick spoke to her: "Come over here, Lynda. Are you too tired?"

He was seated on the small brocade sofa, curled up there painfully as she had seen him on the sofa in his shabby room.

"I'm not tired. I'm afraid."

"Afraid?" He winced, his swollen fingers paused in their task of filling his pipe. "Of me, dear?"

"Of what you are going to tell me, Nick."

"You'd rather I'd be quiet? Let it all go? You'd rather never know the truth?"

"I'd rather . . . but of course I must listen. It's too late now. I'll listen, Nick. Only, do you love me?"

"To my regret. It's because I was fool enough to let you trick me with those confounded eyes and ways—yes, trick me into loving you that I've done what I have done . . . and been the blasted fool I have been lately."

"Lately?"

"You think it's not such a recent development? Well it has been. Jock's been living—lately—with a sort of maniac. I've been jealous. I've wanted you to myself. It was you I was trying to steal, when I came in here on that wet night and took the jewels. There now—Go back to your seat. I've got a penance to go through with now, Lynda."

"I met your mother in a California cafe. San Francisco. She was making the American grand tour. She got separated from her

ALBERT HENRY STEWART

(Arlington Journal)

Albert Henry Stewart, who died here Monday, was born in Dallas county in 1853. His father's home was near Cedar Hill. He grew to manhood in this community and in 1875 was happily married to Miss Matilda Sprouls. Soon after marriage they moved to Hamilton county and were among the early settlers in that county which was very sparsely settled at that time. He lived there until the time of his death.

Mr. Stewart was a genuine pioneer and knew the difficulties and hardships of early frontier life. He carried the mail for many years from Cedar Hill to Dallas at a time when there was but one house in the section of Dallas now known as Oak Cliff. There was a time when he knew every family in Hamilton county.

At the age of 21 he was converted and joined the Methodist church. During the remaining years he lived a consecrated useful Christian life. He was a regular attendant at church as long as he was able to go. To his large family he set the example of a true Christian father. He was a faithful, devoted husband, a very useful citizen, and a loyal friend.

After a brief illness in the home of his daughter, Mrs. F. R. Hickman, he passed to his reward Monday morning, Feb. 15, 1932. He leaves his faithful companion, four sons, Clyde Stewart of Copperas Cove; Walter, Emmett and Claud Stewart, Gatesville; two daughters, Mrs. Will L. Anderson, El Paso, and Mrs. F. R. Hickman, Arlington; twenty grand children and six great grand children. Two daughters have preceded him in death.

Funeral services were conducted in the Hickman home Monday afternoon at 3 o'clock with Rev. S. L. Culwell officiating. His body was laid to rest in the Cedar Hill cemetery near that of his daughter, mother, two sisters and a

daughter.

Pall bearers were: Messrs.

Howard Taylor, Jeff Daniels, Damasco Rodriguez, Homer Tudor, Rodney Brandenburg and Jack Patterson.

He has crossed the divide, but left a trail That you and I alone must tread— Gone from our sight beyond the veil. Through the mystic portals of the dead. We miss his smiles, his words of cheer. But his deeds of kindness are memories dear.

Those from out of town attending the funeral of A. H. Stewart were: Mesdames McDonald Kennedy, Tipton; Mr. and Mrs. Walker Whitfield and son of Dublin; Leslie Stewart, Mrs. Henry Williams and daughter of Dallas; Mr. and Mrs. Jess Brandenburg and Mr. and Mrs. Rodney Brandenburg, Duncanville; Mr. and Mrs. J. F. Burke and daughter, Fort Worth; Mr. and Mrs. Robert Kestler, Bernard Stewart, and Mrs. Louise Beville, Waco; Mr. and Mrs. Homer Tudor and Letha Hollis, Stephenville; Mr. and Mrs. Jack Patterson, Nacona; F. W. Straw, Bob Jones, Kit Bridges, A. A. Anderson, Mr. and Mrs. Emmett Stewart, Claud Stewart, Walter Stewart, and Penelope Hardin, Gatesville; Clyde Stewart, Copperas Cove, and Rowland Stewart of Lake Dallas.

CHURCH OF CHRIST

Meets every Lord's day at 10 a. m. for Bible Study in classes. Have five classes and welcome all who want to study God's word to come and join in this good work. Ish. 1-18 says, "Come, let us reason together." 11 a. m. the worship, songs, prayers and the communion service. See Acts 20-7.

In an effort to insure food in all years the county agent of Stephens county, helped by a civic organization, succeeded in getting 20 surface tanks built for home irrigation systems last year.

Who's Who TODAY

"If you live fast at twenty, you'll walk slow at forty"



JUDGE LINDSAY

MAKE YOUR HOME BANK YOUR BANKING HOME

Then your banking transactions will be among friends. Friends are most likely to be in a position to give you the kind of service you desire. Friends are most likely to take into consideration the "moral risk" which is the foundation of all confidence.

Hico National Bank

"There is no substitute for Safety"

MAN MADE THE TOWN



by RUBY M. AYRES



A NEW SERIAL STORY STARTING SOON IN THIS PAPER

Concluded Next Week.

SALE

LADIES'
HOSIERY
SALE
ONE DAY ONLY

Get a Supply of These at Bargain Prices

NEW SHADES—ALL SIZES

\$1.95 Extra Sheer at	\$1.49
\$1.50 Chiffon Sheer at	.89
\$1.50 Service Wt. Guaranteed at	.89
\$1.00 Hose at	.49
\$.50 Ladies' Silk Hose at	.25

BROWN'S
Dry Goods and
Ready-to-Wear
HICO, TEXAS

Mr. and Mrs. A. A. Brown

Patterns 15c

Patterns 15c

Regular Prices

Extra fancy Winesap Apples, doz.	15c
Grapefruit, large ones, dozen	25c
Weiners, lb. only	15c
3-Minute Oats, large size	22c
Chum Salmon, Can	10c
3-lb. Can Woman's Club Coffee	90c

Other Prices In Proportion

J. E. BURLESON

PREPARE

TO GET ON THE
PAYROLL

Begin now, be ready for a good position this Fall. Write for full particulars and guarantees, also monthly club plan, scholarship installment plan etc. Get the best training and you can get and hold the best positions. You can get both if you attend a Byrne Commercial College. There are four of them: Dallas, Houston, San Antonio and Fort Worth. H. E. Byrne, President.

Sweet & Sour Cream WANTED!

We will pay a premium for Sweet Cream, and want all we can get.

REGULAR MARKET PRICE FOR
SOUR CREAM

**Bell Ice & Dairy
Products Co.**

MONT THOMAS ANNOUNCES FOR RE-ELECTION AS SHERIFF OF ERATH COUNTY

Mont Thomas of Stephenville authorizes the News Review to announce his candidacy for re-election to the office of Sheriff of Erath County, subject to the action of the Democratic Primaries to be held on July 23rd, and respectfully solicits your support and influence.

Mr. Thomas, who is the present sheriff of Erath County, invites an investigation of his record, and if the voters find he is faithful to his duty in the enforcement of the laws, accommodating and faithful in the discharge of same, he asks assistance with their vote and influence.

Mr. Thomas says he will, if re-elected, continue to enforce the laws with the same degree of diligence that has characterized the administration with which he has been connected.

It is his intention to see, as near as possible, every voter in the county during the campaign, but he solicits the vote of those whom he will be unable to see in person, and promises that he will appreciate every effort put forth in his behalf.

WHAT WAS THE DOCTOR'S SECRET?

Man Made the Town
By Ruby Ayres

He was the grandest man in the world, young Dr. Rathbone. At least lovely Diana Gladwyn thought so, as soon as she got over fretting about his exiling her to the country for a rest from the social round. Not, of course that she was in love with him. She was in love with Dennis, dear, fascinating, selfish Dennis, who had married the wrong girl.

But Dr. Rathbone was "like a strong harbor," and he wasn't like the other men she knew. That was why he caught her attention. That was why she was desperately interested in discovering what Rosalie, the mysterious red-headed woman, meant to him. Diana was to find it out at last—that and many other things she hadn't suspected, including the ways of true love.

Read this delightful love-story starting soon in the Hico News Review.

MY HOME AND YOURS

By Bertha Edison Lay

Do you have trouble keeping the back buttons sewed on the children's underclothes and sleeping garments? Try removing the button, sewing a piece of narrow elastic in the current place, then sew the button securely to the end of the elastic. The elastic gives as the child bends, and as the threads are relieved of strain, the button stays in place.

Many houseworkers have the unsanitary habit of shaking the dust mops out of the window, possibly thinking that it saves time. The time used in trotting to the window can be saved if the houseworker will use a fair sized piece of paper when the work of dusting the floors begins, placing it on the floor at one side, dust that part of the floor nearest, shake the dust on the paper, moving it as one goes about the room. When the floor is clean, fold the paper and put it in the trash basket. Save time, labor and earn the good will of one's neighbors.

When woollen blankets have worn thin, instead of discarding them, cover them. Silkoline is an excellent material to use. Lay a blanket between two sheets of silkoline in the color used in the room into which this "comfort" is to do service. Bind the edges, tuck, worsted, about twelve inches apart. A most satisfactory comfortable is the result and at no great expense of money.

It may seem an extravagance that we feel we must match our evening gowns and our slippers, for the slipper does of course get soiled more quickly than the frock. After several cleanings the slippers lose their color, but are never worn out. If taken to the shop where they were purchased, they may be redyed a slightly deeper color, and still be quite as attractive with the same gown, or if they are very light to begin with they may be dyed a different color entirely. If the slippers were pink, they may be dyed red, or even a dark blue or purple, and if none of these are needed, there is always black. And as every one needs a pair or two of black slippers, that is a very sensible solution.

SEASONAL SUPREMACY

By Ida Mingus Clay

It soon will be the time of year when God Reveals superiority to man. By causing latest seeds beneath the sod To germinate by His majestic plan. He brings gay blooms to sway in gentle breeze, With brilliant sunset on horizon's west; Unfolds green buds to beautify the trees, Where fledglings chirp within their cozy nest.

Man could not make a single tender plant Take root in fertile soil, without the aid Of Him, who knows exactly what to grant For life and color in each fragile blade; This magic season which revivifies, Has Keeper of the Stars to supervise!



GOLD

Not long ago I told in this column of a foolish millionaire who put a million dollars in gold into a safe-deposit box. Several persons have written to me saying my figures were wrong as to the size of the box it would take to hold so much gold. My banker friend who told me the story said that a box 17 1-2 inches square and 13 1-2 inches deep would hold a million in gold.

The superintendent of the U. S. Assay Office in New York gave me some corroborative figures. "A million dollars in gold bullion would occupy a space of 4.752 cubic inches or 2 3-4 cubic feet," he said, "and would weigh 3,316 pounds avoirdupois, or 1.58 tons. We weigh gold bars by grains, and an ounce of gold is a troy ounce, which contains 480 grains; but when we ship gold bars we weigh them, for freight purposes, in avoirdupois pounds of 7,000 grains to the pound. It takes 25 8-10 grains of coin gold to make a dollar, so the \$20 gold-piece, or double eagle, contains a little more than an ounce of coin gold and a little less than a troy ounce of pure gold."

ABILITY

I think we are coming toward the end of the time when income tax could "put itself over" by blatant advertising of inferior products. People are not buying poor quality products now, and are not so ready to believe what plausible promoters tell them. It is going to be harder, for a few years at any rate, for swindlers to sell worthless stocks and bonds, and for self-seyled artists to palm off their so-called "modern" paintings and sculptures as real works of art.

Ability is going to come into its own again. The principal trouble with the nation and the world today is that second-rate and third-rate men have been ballyhooed as first-raters and getting away with it.

HOUSING

Lewis Mumford, distinguished New York architect, says that the home has again become the family recreational center, and that the home of the future must be much more comfortable and beautiful. At the Museum of Modern Art many other architects have shown that they agree with him, exhibiting pictures and models of houses designed to meet modern conditions, some of which are actually built or building.

Glass is used liberally, both for outer walls and partitions, giving every room ample air and sunlight. Homes built in rows, if properly planned, are now held to give more privacy than detached houses, and they cost less to build. Soundproof walls are insisted upon. Large living rooms facing gardens, and kitchens built to save labor are regarded as essential. Roofs will be utilized for recreation in the cities and towns of the future and all homes will have ample balconies besides.

Some of the plans and pictures of these modern homes look odd to eyes accustomed to conventional forms, but I find young minds accepting them enthusiastically. This first international exhibition of modern architecture is to be shown in Philadelphia, Hartford, Los Angeles, Buffalo, Cleveland, Milwaukee, Cincinnati, Toledo, Rochester, Worcester and Cambridge, after it closes in New York on March 23, and it will be worth making a trip to see.

MORTGAGES

The safest investment in the world, according to Joe Day, is a first mortgage up to not over 60 percent of its actual value, on an owner-occupied dwelling house anywhere in the United States. Joseph P. Day has sold more real estate than any other man ever sold, and he is also a director of the largest money-lending institution in the world, the Metropolitan Life Insurance Company.

The cities and towns of the nation are over-built with business and apartment structures built to rent, says Joe Day, but there is a crying need for several million modern one-family homes. There is plenty of money available to build them, but the need for better ways of making that money available to the home owner at reasonable cost. That is coming, investors think, and soon.

WHY SUFFER FROM RHEUMATISM, STOMACH OR KIDNEY TROUBLE?

Thousands have found almost immediate and permanent relief through the use of BAKERWELL Mineral Water Crystals. NOT a drug—but the natural, curative waters produced ONLY in Mineral Wells, Texas' great health resort, and put up in crystal form for convenient use. Nothing added—Nature's own remedy.

Send one dollar for large size trial package, testimonials and descriptive literature. Money refunded if not satisfactory. MINERAL WELLS WATER COMPANY, Baker Hotel, Mineral Wells, Texas

Letters From Readers

MARCH 2, AN EVENTFUL DAY

Ninety six years ago, March 2, a little band of Texans formed and phrased, and on the motion of Gen. Sam Houston, on his forty-third birthday, adopted the Declaration of Texas Independence, a document worthy to live, and which will live, as long as human thoughts find expression in written speech.

It was a bold, clear, defiant protest against Mexican tyranny, and was a challenge to marshall conflict, which in fact had already begun. In boldness and what then seemed the very recklessness of desperation, it stands without precedent or parallel in history. March 2, 1836—will ever stand memorable in the calendar of Texas history. It was a big day with momentous consequences. On that day in an humble and primitive setting there opened a drama which was to be played upon the stage of geographical empire, and by men whose names are inescapably graven on the pages of Texas history.

They were not lawless and reckless adventurers. The leaders of that day and time in Texas were liberty-loving Americans, devoted to the principles of Constitutional Government, jealous of their own rights as freemen, and always ready to assert and maintain them.

They were brave, capable and patriotic a body of men as ever laid the foundations, prescribed the policies or directed the destinies of a new nation.

The men who gathered at Old Washington-On-The-Brazos, on that memorable day had been loyal to the Mexican Government. They were not scheming traitors, but had endured the great injustice and oppression before protest developed into rebellion and resistance. Unity of purpose and harmony of political action between the Anglo-Saxon and the Spaniard were impossible.

There was at that time in the territory of Texas less than one inhabitant to every eleven square miles, or about thirty thousand population, while that of Mexico was estimated at seven millions. But the brave and patriotic men who put forth that Declaration of Independence made good. Some of them sealed it with their heroic blood. And he whose majestic form in that assembly towered above those gathered around him like Saul above all the hosts of Israel, a few weeks later led a dauntless band to a victory that covered the field of San Jacinto with the mantle of immortal glory and secured the independence of Texas forever.

On that day, April 21, 1836, was finished the work begun on March 2, and the anniversary of the Declaration of Independence should be fittingly observed throughout the state, who are heirs to the matchless inheritance bought for them at the price of a heroic blood as was ever shed that constitutional liberty might live.

We need a revival of loyalty to constituted authority, and a spirit of devotion to constitutional liberty, which will produce the utmost respect for the majesty of the law, and a proper regard for sacred institutions.

All hail Texas! The greatest state in the greatest nation on the face of the earth.

J. M. PERRY,
A Native Son.

Masonic Home,
Arlington, Texas.

To the News Review:
Dear Editor: How are you by now?—well, I hope. This leaves Uncle Ed fine and enjoying life to the fullest.

We have a fine home here and very little to do but eat, sleep and read. It is a good lazy person's home. There are about 150 of us old people here. There have been 10 deaths since I came here on the 8th of last November. The last man who died was one of my table-mates, but there is always some one to take the place of those who leave. Eight people eat at each table. They have a

lady matron at the head of each table and I eat at the foot looking right at the Matron and they say she is the prettiest one in the entire Home.

We have three colored cooks and waiters to wait on the table, one colored man to do the milking and feeding and churning by electricity. They have 20 fine Jerseys and Holsteins. One man tends to the chickens and fish and one to the rabbits. We have about 100 acres in fine fruits, pecans, pears, peaches, plums, grapes and berries. I think they have about 500 acres belonging to the Home.

The Home has cost over one million dollars. We have all inside modern fixtures, hot and cold baths, steam-heated, electric lights and other conveniences. A millionaire has no better.

We have a fine superintendent, wife and daughter. No reason why any one could not be happy here if we obey the rules, which are not hard to follow as that is a part of our religion.

My physical strength has given away and I am very thankful for the privilege of living at such a good home as this, although if I were able to work I would rather be at my home town making my living. I love my friends in Hico and God bless them, also hope they will go the right way. I often dream of my friends in Hico and of talking to them. I could enjoy myself better but I see so much sorrow. On the highway recently I saw four women and children almost barefoot, walking on the highway. There are about 100 tramps each day, at the lowest estimate, going each way. It grieves me to see such sights. I am proud I have fed as many hungry people in my life as I have—I rejoice to think of it. I would not exchange my chances for Heaven for the world—this is the way the man will go with his millions of money—James 5:1, 2, 3:

"Go to now, ye rich men weep and howl for your miseries that shall come upon you. Your riches are corrupted and your garments are moth-eaten; your gold and silver are cankered; and the rust of them shall be a witness against you, and shall eat your flesh as if it were fire. Ye have heaped treasure together for the last days. What will it profit a man if he should gain the whole world and lose his soul?"

UNCLE ED BURKETT.



**Reduce
the Acid**

SICK stomachs, sour stomachs and indigestion usually mean excess acid. The stomach nerves are over-stimulated.

Too much acid makes the stomach and intestines sour. Alkali kills acid instantly. The best form is Phillips' Milk of Magnesia, because one harmless dose neutralizes many times its volume in acid. For 50 years the standard with physicians everywhere.

Take a spoonful in water and your unhappy condition will probably end in five minutes. Then you will always know what to do. Crude and harmful methods will never appeal to you. Go prove this for your own sake. It may save a great many disagreeable hours. Be sure to get the genuine Phillips Milk of Magnesia prescribed by physicians in correcting excess acids.

Hot Oven China

You can Bake in it
without injury to
dish or decoration.

—TOUGH
—BEAUTIFUL
—INEXPENSIVE



For storage in the
refrigerator



For lending charm
and distinction to
the dining table . .



For color scheme
of any kitchen . . .

THERE IS
NOTHING
QUITE EQUAL
TO
HOT OVEN
CHINA!

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29x4.40-21

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in Pairs

**Lifetime Guaranteed
GOODYEAR SPEEDWAY**

Full Overload	Price of Each	Each in Pairs
29x4.50-20	\$4.30	\$4.17
30x4.50-21	4.37	4.23
28x4.75-19	5.12	4.97
29x5.00-19	5.39	5.23
30x3 1/2	3.57	3.46

TUNE IN
Goodyear Coast-to-Coast N.B.C. Radio Program Wed. 8 PM.

**Blair's Chevrolet
Sales & Service**

Hico News Review

PUBLISHED EVERY FRIDAY
IN HICO, TEXAS

ROLAND L. HOLFORD
Editor and Publisher

Entered as second-class matter
May 10, 1907, at the postoffice at
Hico, Texas, under the Act of Con-
gress of March 3, 1879.

One Year \$1.00 Six Months 75c
Outside Hamilton, Bosque, Erath
and Comanche Counties:—

One Year \$1.50 Six Months 85c
All subscriptions payable CASH
IN ADVANCE. Paper will be dis-
continued when time expires.

Cards of thanks, obituaries and
resolutions of respect will be
charged at the rate of one cent per
word. Display advertising rates
will be given upon request.

Hico, Texas, Friday, March 4, 1932

POLITICAL ANNOUNCEMENTS

District	\$15.00
Congressional	15.00
County	10.00
Commissioner	10.00
Public Weigher	7.50
Justice of the Peace	5.00
Constable	5.00

(One insertion per week).

Terms: Strictly cash in advance.
No announcement inserted unless
cash accompanies same. Announce-
ments inserted in order in which
fees are paid at this office. No
refund of fee or any part there-
of will be made after announce-
ment is published, even though
candidate should withdraw from
his race. Withdrawal notices pub-
lished at the rate of 10c per line.
Announcement fee includes 100-
word announcement to be furnish-
ed by candidate. All over 100
words at the rate of 10c per line.
Fees do not include subscription to
The Hico News Review.
The News Review is authorized
to announce the following candi-
dates for office, subject to the ac-
tion of the Democratic primaries
in July:

Hamilton County

For Congress, 11th Congressional
District of Texas:
O. H. CROSS of Waco
(Re-Election)

For District Attorney, 52nd Judi-
cial District of Texas:
TOM L. ROBINSON
Of Coryell County
(Re-Election)
FRED O. JAYE

For District Judge, 52nd Judicial
District of Texas:
JOE H. EIDSON
(Re-Election)

For District Clerk:
L. A. (Lon) MORRIS
(Re-Election)

For Representative, 94th District:
HERBERT B. GORDON
of Hamilton, Texas

For County Judge:
L. W. KOEN
J. C. BARROW

For County Clerk:
H. W. HENDERSON
(Re-Election)
J. T. DEMPSTER

For Tax Collector:
SHADE REGISTER
(Re-Election)

For County Treasurer:
MISS DOLL ADAMS
MRS. J. E. KING
(Re-Election)

For Tax Assessor:
W. B. HURLEY
(Re-Election)
J. T. (Jake) LOVELACE

For Public Weigher Precinct 3:
G. C. DRIVER
L. J. (Jones) JORDAN
(Re-Election)

For Commissioner, Precinct 3:
S. A. CLARK
(Re-Election)

Bosque County

For District Attorney:
J. P. (Powell) WORD

For County Clerk:
CHAS. M. GANDY
(Re-Election)

For Tax Collector:
D. P. HORNBRUCKLE
(Re-Election)

For County Judge:
B. F. WORD
(Re-Election)

Erath County

For District Attorney:
ERNEST (Dick) BELCHER

For Sheriff:
MONT THOMAS
(Re-Election)

For Tax Assessor:
WALTER ADAMS
S. S. (Sanford) WHITE

666

LIQUID-TABLETS-SALVE
666 Liquid or Tablets used inter-
nally and 666 Salve externally,
make a complete and most effec-
tive treatment for Colds.
Most Speedy Remedies Known.

RELIEF FOR THE SMALL FARMER

Farmers who find themselves
short of cash or credit with
which to finance their 1932 crops
can borrow money under the Re-
construction Finance Corporation
Act, which provides that fifty
million dollars is made available
through the Secretary of Agri-
culture for crop-financing loans
to farmers, and much more than
that will be available if necessary.
These loans, Secretary Hyde
announces, will be on an acreage
basis and not more than \$400 may
be borrowed by any one farmer.
This money must be used for the
purchase of seed and the cultiva-
tion and harvesting of crops,
and loans are to be secured by
liens upon growing crops.

We think this is a pretty good
arrangement for two or three
reasons. In the first place, it is
cheap financing for farmers, the
interest rate being only five and
one-half percent. In the second
place, it is likely to result in
teaching a good many farmers
how to use credit in the same
way a business man uses it. The
kind of loans with which farmers
are most familiar are mortgage
loans on the security of their
land. And if farmers, generally,
take advantage of this process, it
will distribute a large amount of
working money throughout all of
the agricultural regions, and ev-
ery dollar so distributed will
contribute many times its own
value to the restoration of busi-
ness activity and the benefit of
the community in which it circu-
lates.

We are sorry for the farmers of
Connecticut and Pennsylvania,
where State laws prohibit the
giving of liens upon crops. Farm-
ers in those states will not be
able to take advantage of this
new line of credit.

We understand that local or
county agents are to be named
for the handling of applications
for loans under this new plan, but
anyone interested can find out all
about it by writing direct to the
Secretary of Agriculture at Wash-
ington.

STOCK MARKET GAMBLING

We think we are perfectly safe
in saying that the business de-
pression has "scraped bottom" and
that the upswing has begun.
It is certain that there is a much
greater feeling of confidence
among manufacturers, business
men and bankers than there was a
month ago. The remedial legisla-
tion which has been enacted at
Washington has already had a
deep psychological effect upon the
business and financial world.
The best proof that these ef-
fects are being felt is the fact that
men and institutions of great
wealth who have been holding
back their funds waiting to be
sure that the bottom had been
reached, are now actively invest-
ing again. But on the heels of these
investors follows an army of
speculative sharks, whose ac-
tivities may succeed in undoing
the beginnings of restored con-
fidence. These are the traders who
rush in whenever the shares of
any corporation show signs of
strength, and buy merely to sell
again as soon as they can make
a dollar or two profit.

The New York Stock Exchange
is an important institution, in
that it furnishes the only open
market into which anyone who
can go to make his sales or pur-
chases. But a large part of the
trading on the Exchange is pure
gambling. These gamblers care
nothing about the welfare of the
nation; they seek only to line
their own pockets. And it is too
bad that whenever there are en-
couraging signs of restored con-
fidence that they should come in
and kill it by first running the
market up and then, when they
sell to take profits, putting it
down again.

We believe that these stock
gamblers have done more to re-
tard the resumption of normal
business than any other one influ-
ence. We hope that the nation as
a whole will not continue to re-
gard the day-to-day fluctuations
of security prices on the Stock
Exchange as reflecting anything
more than the operations of gam-
blers, but we are afraid that too
many people think the nation's
prosperity is dependent upon the
price of stocks, which have no
more relation to the actual values
of the properties behind them to-
day, when they are absurdly low,
than they had in 1929, when they
were ridiculously too high.

NO PROFIT IN FIRES

The person who, through care-
lessness, causes a fire is in ex-
actly the same class as the motor-
ist whose carelessness results in
damage to the property or lives of
others.
There is no such thing as an "in-
dividual fire" an expert on fire
insurance tells us. "The deficit it
creates must be paid for, one way
or another, by the entire commu-
nity. When John Jones' factory
burns it is not only John Jones
who suffers—but all his employees,
and all other property owners
who must make up the taxes lost
through fire. No company has yet
written an insurance policy which
in the broader sense compensates
for lost time, lives, opportunity,
livelihood."

The citizen who allows fire haz-
ards to go untended in his home or
place of business, who fails to
take every measure that makes
for prevention, is not only dan-
gerous in his duty to the community
—he is a direct menace to the
lives and property of all other
citizens.—Editorial Digest.

The Spirit of 1917

By Albert T. Reid



PUT THE MONEY IN THE BANK

We are hopeful that the move-
ment sponsored by President
Hoover, headed by Col. Frank
Knox and participated in by 42
great national organizations,
looking toward persuading people
to take their money out of hid-
ing and put it back to work, will
accomplish that result. Nobody
can compel anybody to do any-
thing with his money which he
does not want to do—except to
pay taxes—but it seems to us
that an intelligent campaign of
education may make a great many
people realize how foolish they
are and how much harm it is do-
ing to the country, to hold their
money in safe-deposits or tucked
away under the barn floor.

Money is of no value unless it
is working. Invested in anything
which can earn money it becomes
the basis of credit to several
times its actual value. The fif-
teen hundred million dollars which
some of those at the White House
conference stated is being hoard-
ed in America today, has caused
a reduction in credits available to
business of probably ten times
as much. If it were all to be put
back into the banks the depres-
sion would be over almost instan-
tly.

Many people are still afraid
of the banks. It is the belief of
those who are behind this anti-
hoarding movement that there is
no longer any such cause for that
fear, with the Reconstruction
Finance Corporation functioning.
And there is legislation pending
which will give the banking sit-
uation even further stability.
But if anyone still is afraid to
trust his or her surplus cash to
the banks, why not lend it to the
United States Government? Uncle
Sam will continue to pay interest
on Federal bonds for the long
time to come. If he doesn't, then
we're all sunk and none of our
money will be worth anything to
speak of. And there are the Post-
al Savings Banks, available to
everybody for deposits of the
smallest amounts, which can al-
ways be drawn out immediately

TEXAS CAN OFFER GRANDMOTHER, 32, AND CLOSE RIVALS FOR TITLE

(Fort Worth Star-Telegram)

There seems to be some ques-
tion after all if Mrs. Clara E.
Bills of Boston, who became a
grandmother at the age of 34, has
anything to brag about.

Four persons who wrote yester-
day to the Star-Telegram know
some mighty young women who
rock their own grandbabies to
sleep, and for good measure they
add the names of some young
grandfathers.

From Highland comes word of
Mr. and Mrs. H. B. Keith, 34 and
33 years old, respectively, who re-
cently became grandparents to
Roy Truman Ross, son of their
daughter, Mrs. Orval Ross, H. E.
Thibault sent in their record as
"at least worth mentioning."
On behalf of Jack Martin Neal,
born Feb. 3 to Mr. and Mrs. C. B.
Neal Jr. of Alvord, another cor-
respondent writes to say that big
families and young grandmothers
are as much with us today as ev-
er. Jack's grandparents are Mr.
and Mrs. G. C. Martin of Desde-
mona, who have 11 children and
nine grandchildren and are but
43 and 39 years old, respectively.
C. B. Neal of Gladewater is an-
other grandfather.

The youth record at Carlsbad
in the Pecos Valley is held by Mrs.
Carrie Wheeler, wife of Ben
Wheeler, who is a grandmother at
32. Her daughter is Mrs. Sa-
die Hicks.

Mrs. Edith Dunn writes from
Plaska to say that she was a
grandmother 11 months after she
passed her thirty-second birthday
and that before she was 35 she
had a granddaughter and a
grandson. Her husband was but
one year older, which gave the
babes a young grandfather, too.

Community plays and games
for adults and children were re-
viewed in 339 farm communities in
Texas last year with the help of
county and home demonstration
agents.

Bud 'n' Bub



SUNDAY SCHOOL LESSON

International Sunday School Les-
son for March 6

JESUS WASHES HIS DISCI-
PLES' FEET

John 13:1-15

Rev. Samuel D. Price, D. D.

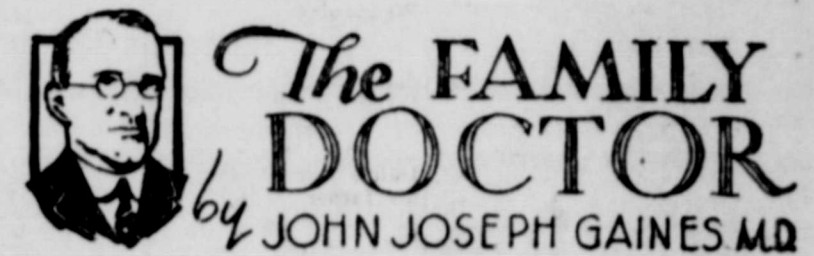
Again the fullness of time had
come for a great event in the un-
folding of the redemptive plan of
God. Jesus Christ lived on earth
for a purpose and this was not
primarily to be a great Teacher
or worker of miracles. There was
to be a great Day of Atonement,
having close relationship to a day
with a similar name in the Jew-
ish calendar. The cross was now
less than a day off. Jesus was
always a good Hebrew and He
kept the feasts established by
His heavenly Father. Preparation
was made for the observance
of the Passover. In reality He
had been approaching Jerusalem
for three months that He might
be present at just this time.

Two disciples had been sent
forward that they might make
ready in the cooking of the Pass-
over lamb. Marked tension exist-
ed among all the disciples. They
sensed that the end of His min-
istry was about over and they
looked for the establishment of
the visible kingdom, concerning
which He had often spoken. For
this reason all the men held back
from performing the ordinary of-
fice of washing the soiled feet at
the end of the journey.

After they were in position and
all had refrained from appearing
to do the work of a servant, Je-
sus arose and personally under-
took this work that each one had
sidestepped. All were thus cared
for, even Judas who was about
to betray Him. It was Peter who
raised objections when he was
thus humiliated by the act of Je-
sus, but his Lord proceeded with
basin and towel. In rendering the
greater service on the cross next
day Jesus would not omit the les-
ser act on this Thursday night.

Fuller explanation is given in
the Golden Text: "The Son of
man came not to be ministered
unto, but to minister, and to give
his life a ransom for many."

Matthew 20:28. Thus an example
was given typical of the service
each one should render unto oth-
ers in His name.



THE WOMAN IN BUSINESS

My next birthday is a little
nearer to the three-score-and-ten
mark than it is to my last one. I
mention this, so that my friends
may call me an "old fogey" if they
want to; if they do, I shan't be
offended in the least.

Speaking plainly and to the
point, I am sorry for a humanity
that has grown into the necessity
of making a wage-earner of the
woman. I never see a woman in
an executive, male vocation, that
I am not the least bit sorry for
her, and, ashamed of the male
weaker citizenship. Lord help us
from the "papas" whose wives
make the living!

Being a family physician my-
self, I believe your family physi-
cian will agree with me for the
most part. He knows the horror
of a mollycoddle husband, yoked
up with a wife who is forced to
wear trousers because of its mate's
utter worthlessness.



THE FORGOTTEN ANANIAS

Some years ago a chicken thief
committed a series of robberies
on big estates outside New York.
He got away with some very
fancy stock.

Finally, one of the gentleman
farmers, whom we shall call Van
Norton, hired a private detective
and caught the miscreant.

Sitting in a New York club a
few nights later, Van Norton re-
ceived the congratulations of his
neighbors. "You did a fine thing,"
they said. "Now we hope you'll
send the rascal over the road for
a good long stretch."

"What do you mean, send him
over the road?" Van Norton asked.

"Why, prosecute him. Send him
to jail."

"Prosecute him? I don't intend
to prosecute him."

They were incredulous. "Surely
you're going to see that he is
punished for all the loss and
worry he has caused us?"

"Just a minute," Van Norton
responded quietly. "Suppose I
do prosecute him. Suppose I get
a conviction and a jail sentence.
What will happen? Ten years
from now my name will be men-
tioned in a gathering such as this,
and somebody will say vaguely,
'Van Norton? Van Norton? Let's
see. Wasn't he mixed up in some
chicken stealing business a little
while ago?'"

It is a curious fact of human
nature that we forget the best in
our fellow men, while a single
stain of scandal clings to our
memories forever.

If I were to mention to any
reader of this newspaper the
name Judas, he would tell me
immediately who Judas was. "He
was the treacherous apostle, the
betrayer of his Lord."

If I were to mention the name
of Ananias, I should get a re-
sponse almost as prompt. "An-
nias? Why, Ananias was the man
who claimed to have sold all his prop-
erty and turned the proceeds over
to the apostles. But he held some
of it back, and for telling that
he he was struck dead. He was
the prince of liars."

But how many readers remem-
ber this story?
When the apostle Paul saw the
vision by which he was convert-
ed, he was divinely guided into
Damascus to the house of a
faithful disciple. What was the
disciple's name? Judas.

Another disciple was sent to
Paul to minister to his needs.
What was his name? Ananias.
"Just a minute," Van Norton
responded quietly. "Suppose I
do prosecute him. Suppose I get
a conviction and a jail sentence.
What will happen? Ten years
from now my name will be men-
tioned in a gathering such as this,
and somebody will say vaguely,
'Van Norton? Van Norton? Let's
see. Wasn't he mixed up in some
chicken stealing business a little
while ago?'"

A very wise and good friend of
mine had a motto. Said he: "Ev-
ery man has a right to be judged
by his best."
Will some psychologist explain
why it is so hard for us to re-
member the best?
And so easy to remember the
worst?

Americans Win Olympic Skating Contests



Jack Shea (left) proved the first American to win at the Olympic
Games this year. He was first to break the tape in the 500-meter event.
Irving Jaffee, former New Yorker, won the 3,000-meter event also on
the opening day of the contests at Lake Placid.

Local Happenings

Mr. Johnnie Farmer spent Sunday with relatives in Iredell.

Henry Alec Wieser of Hamilton was a business visitor here Monday.

Mr. and Mrs. A. A. Brown and children were in Hamilton Sunday visiting relatives and friends.

Walter Petty of Brownwood spent the week end here on business and visiting his birthplace.

Mr. and Mrs. W. D. Gage, Mr. and Mrs. Coleman and Mr. and Mrs. J. J. Jones were visitors in Stephenville Sunday.

Miss Mamie Bakke and Miss Mary Beth Norwood were in Clifton over the week end, guests of Miss Bakke's parents.

Mrs. Geo. Leeth and children of Hamilton were here Sunday visiting her mother, Mrs. James H. Phillips.

Mr. and Mrs. Jack Leeth and son, Thomas Dale, were in Hamilton Sunday visiting relatives and friends.

C. M. Tidwell, game warden of Hamilton, Bosque and Coryell counties, who resides in Iredell, was in Hico on business Monday.

Mrs. May Petty of Abilene was here the first of the week visiting Miss Irene Frank and other relatives and friends.

DR. V. HAWES

Hico, Texas
live here and am in my office every day. All work guaranteed. My prices are reasonable. 49-10

Mr. and Mrs. Will Lackey of Dallas were in Hico Monday visiting old friends. They had been called to Fair on account of the death of Mrs. J. M. Grisham.

Mr. and Mrs. Elmo Canutson of Clifton were here Sunday, guests of Mr. and Mrs. C. P. Coston. They took lunch and spent the day on the river.

Mr. and Mrs. Oscar Sorley and Mr. and Mrs. Orville Reesing of Franklin Gap were here Sunday visiting the ladies' parents, Mr. and Mrs. J. J. Leeth.

Odis Pirtle of South Texas was here the first of the week visiting his parents, Mr. and Mrs. M. E. Pirtle, and brother, A. I. Pirtle and family.

Mr. and Mrs. Make Johnson were in Stephenville Sunday visiting Mrs. R. B. Holladay, who is ill in the Stephenville Hospital. They reported that her condition had slightly improved.

Twin daughters were born to Mr. and Mrs. Melvin McLarty at their home Saturday near town. Mrs. McLarty was formerly Miss Blanche Trimmer, daughter of Mr. and Mrs. Sam Trimmer.

C. P. Coston, E. G. Horton and Miss Mamie Bakke, employees of the Texas-Louisiana Power Company, were in Hamilton last Friday night attending a meeting of the employees of this district.

Mrs. Leroy Guyton returned to her home in Waco the first of the week after a visit here with her mother, Mrs. Anna Driskell. Her sister, Miss Pauline Driskell, accompanied her home for an extended visit.

Anderson White and Jess Lackey of near Lubbock were in Hico Monday visiting old friends. They had been called here on account of the death of Mrs. J. M. Grisham, whose funeral was held Sunday afternoon.

Mrs. Birdie French has returned home from Amarillo and Memphis, where she has been for an extended visit with relatives. She reported a most enjoyable time but seems to be glad to be at home again.

Penn Blair and daughter, Yetta, and Mrs. S. E. Blair and daughter, Louise, were in Waco Sunday visiting Mrs. Penn Blair who is ill in a Waco hospital. She is improving nicely and expects to be able to return home sometime this week.

Mrs. Elmo Canutson and Mrs. T. A. Duncan and daughter of Clifton were here Saturday visiting relatives. Mrs. Canutson was a guest of her sister, Mrs. Cecil P. Coston, and Mrs. Duncan visited her parents, Mr. and Mrs. J. A. Guyton.

Mr. and Mrs. Raymond Lowe moved this week on the Geo. Tabor farm, and Mr. and Mrs. Tabor moved into town where Mr. and Mrs. Lowe resided in the old Walker residence in the north part of town.

James Collier, son of Mr. and Mrs. John Collier, of the Camp Branch community, is recovering rapidly from a recent operation performed at the Stephenville Hospital. According to his grandfather, Joe T. Collier, he is progressing so rapidly that he is expected to be an entire well boy in an early date.

W. R. Hall and daughter, Frances, have been ill with the flu.

Mr. and Mrs. Leo Brown visited in S. J. Hefner's home last week-end in Duffau.

Little Miss Nancy V. Brown spent the week-end with her cousin, Miss Dortha Lee Hefner.

Mrs. Walter Waechter spent the week end in Austin with Mr. Waechter.

Leo Fry and John Mitchell of Stephenville were here on business Tuesday.

Mrs. A. R. Hoover of the Fairy community was a Hico visitor Monday.

Miss Lola Mae Williamson was in Valley Mills Sunday visiting friends.

H. R. Brummett of the Lanham community was here shopping Wednesday.

E. H. Persons and Tullus Randall were business visitors in Hamilton Tuesday.

Edw. Medford and wife of Dallas were here Tuesday visiting his father, Zack Medford.

Lee Rainwater and Jesse Bobo were Port Worth visitors on business Tuesday.

Miss Doris Sellers, of T. C. U. Fort Worth, was a week end guest of her parents, Mr. and Mrs. H. F. Sellers.

Mrs. Jno. M. Aiton of Coleman spent the first of the week here visiting her parents, Mr. and Mrs. E. S. Rhoades.

Mr. and Mrs. Delmas Swilling from Cleburne spent last Wednesday with W. A. Brown and family.

Paul Swilling spent Thursday in Cleburne visiting his father, J. F. Swilling, and Mr. and Mrs. Delmas Swilling.

I. J. Hefner and family and P. B. Hefner from Duffau spent Sunday with their parents, Mr. and Mrs. T. A. Hefner.

Mr. and Mrs. Robert Jackson and son of Abilene were week-end guests of his father, E. S. Jackson and family.

Mr. and Mrs. J. H. McNeill and daughter, Nell, of Waco were here Friday visiting Mr. and Mrs. J. J. Smith.

Mr. and Mrs. L. W. Weeks and son, Jack, of Longview, were here over the week end visiting her parents, Mr. and Mrs. J. J. Smith.

Jack Hooker of Stephenville was here visiting his grandmother, Mrs. W. H. Hooker, and other relatives and friends Wednesday.

J. M. Williamson of Nuevo Laredo, Mexico, was here the first of the week visiting his brother, Walter Williamson and family.

Mrs. F. O. Daves of Iredell spent the week end here with her parents, Mr. and Mrs. W. A. Hukabee.

Ike Langston has been quite ill at his home here. He took suddenly ill at his cafe Sunday, and had to be taken home. Reports are that he is improving.

Mr. and Mrs. Billie Thomason and son, Jimmie Ray, of Abilene, were here over the week end visiting her mother, Mrs. Mollie Carpenter.

G. A. White and J. F. Lackey of Lubbock were here over the week end visiting Mr. White's daughter, Mrs. Doc Leeth and family.

Miss Christine Fewell spent the first of the week at Millerville, where she taught Millerville school during the absence of their regular teacher, Miss Velma Childress, who was out on account of illness.

Clifford Daves and wife of Iredell were here Sunday visiting his grandparents, Mr. and Mrs. W. A. Hukabee, Clifford's mother, Mrs. F. O. Daves, who had been here visiting, accompanied them home Sunday afternoon.

Mr. and Mrs. C. T. Langston and Paul Russell went to Cisco Sunday after Charles Langston, who has been there for the past few weeks for the treatment of rheumatism. He has slightly improved according to relatives.

Word has been received by Cole & Simonton, Wholesale agents for the Gulf Refining Company, that the District Sales Manager of the State of Texas, had died in Houston Sunday and burial made at Cincinnati, Ohio, Wednesday.

A. R. Pierson of Dallas was here the latter part of last week visiting his mother and sister, Mrs. M. J. Pierson and Miss Annie Pierson. Mrs. Pierson and daughter accompanied him as far as Alvarado Sunday afternoon and returned to Hico Monday morning.

Roy Taylor of Dallas was here the first of the week on business.

Mr. and Mrs. Julian Jones and children of Anton spent the week end visiting his uncle, L. J. Jordan and family. His sister, Miss Hester Jordan, accompanied them home for a month's visit.

Mr. and Mrs. E. S. Jackson went to Brady Sunday after Mrs. Jackson's mother, Mrs. E. K. Ridenhower, who was brought there from Junction by her son, Olin Ridenhower. She had spent the past few weeks in Junction.

S. E. Blair and son Morris, and Earl Lynch were in Brownwood Sunday attending the air circus and balloon ascension. They went in Mr. Blair's plane. Roy Taylor, formerly of Hico, in making a landing in Mr. Blair's plane Sunday with two passengers, damaged one of the wheels when he hit a rock. A wheel was ordered out of Dallas, and the plane repaired and brought home Monday morning. Mr. Lynch and Morris Blair returned home Sunday afternoon in another plane.

William Ruth, son of Mr. and Mrs. L. E. Ruth of the Hico Bakery, was delightfully surprised a few days ago when the morning train brought him a shower of gifts from friends who reside at his former home town, Coleman. William, who was president of the B. Y. P. U. of the South Side Baptist Church, was unusually popular, and his friends decided to shower him with various gifts through the mail after his departure. William seemed happy the first of the week when he was displaying some of his lovely presents.

Miss Mamie Bakke Entertained With Bridge Monday Evening

Pink and white hues were favored in the decorations and appointments on Monday evening when Miss Mary Beth Norwood entertained a few friends at bridge in honor of the birthday anniversary of her roommate, Miss Mamie Bakke, which was a complete surprise to the honoree. Peach blossoms formed the room decorations, with vases and bowls placed artistically about the apartment where three tables were arranged for the games.

At the culmination of the games the birthday cake, a large white angel food, with six pink candles brightly burning, was brought in and the honoree asked to blow out the candles, which was done to perfection. Miss Bakke's birthday occurring only once each four years, has only celebrated six, and much merriment was caused in trying to please the six-year-old.

Pink ice cream with the cake was served to Misses Saralee Hudson, Thoma Rodgers, Jewell Shelton, Lucille Shelton, Carmen Shelton, Wynama Anderson, and Mesdames Jesse Russell, Walter Waechter, Frankie Forgy, the honoree, hostess, and Rogene Forgy.

THE PLOW

By Richard Hemgist Horne
Above yon somber swell of land
Thou seest the dawn's grave
orange hue,
With one pale streak like yellow sand,
And over that a vein of blue.

The air is cold above the woods;
All silent is the earth and sky.
Except with his own lonely moods
The blackbird holds a colloquy.

Over the broad hill creeps a beam
Like hope that glids a good
man's brow;
And now ascends the nostril-steam
Of stalwart horses come to plow.

Ye rigid plowmen, bear in mind
Your labor is for future hours!
Advance—spare not—nor look
behind,
Plow deep and straight with
all your powers.

EASTER

is Almost Here

Better come in and let us fit you up in that New Spring and Summer Suit. Priced as low as \$15.75

We have just received a shipment of Pool's Dress Shirts in newest colors and weaves to sell at \$1.00 & \$1.50

Don't forget our cleaning and pressing service. We give you the best that can be had.

SEND US YOUR TIES
With Your Next Suit and Have Them Cleaned FREE

City Tailor Shop

"The Cleaners That Clean"
PHONE 159
Farmer & Marshall

Mrs. J. M. Grisham Passed Away at Fairy Home Saturday Night

Funeral services were held Sunday afternoon at 3 o'clock in the Methodist Church at Fairy for Mrs. J. M. Grisham, who passed away at her home in that community Saturday night at 8 p. m. Services were conducted by Rev. Garfield of Hamilton, and Elder J. M. Perry of Hico, and interment made in the Fairy cemetery.

Mrs. Grisham had been in ill health for the past eight months. All that loving hands and physicians could do to restore her health were done but to no avail. She was patient and kind all during her illness, and bore her suffering without complaint.

Mrs. Grisham, who was formerly Miss Cora Lester Lackey, was born April 7, 1877, in the State of Alabama. She came with her parents to Texas when only an infant and moved into the Fairy community with them when a small child. In that community the best part of her life was spent, for it was there she grew into girlhood, there she married and helped to establish a home of her own, there her busy life was spent, her battles fought, and her faithful service rendered to the world. She was married to J. M. Grisham at Fairy Aug. 16, 1905. To this union three children were born.

She ran the journey of her life in 55 years. It is a path marked with deeds of kindness and cheer, for flowers, not thorns, and sunshine, not shadow, did she scatter everywhere. Truth was the inspiration of her life and by kindness she exemplified its great worth. She was a member of the Cumberland Presbyterian Church and lived faithfully to its teachings. She was always a woman of culture, refinement, sympathy, a kind neighbor, mother, wife and a true friend.

Besides her husband, she is survived by three children, namely, Lester, Mrs. J. C. Preater, and Bill Grisham; two sisters, Mrs. T. W. McLendon of Temple, and Mrs. W. L. Isbill, who made her home with the Grisham family; four brothers, R. O. and Rev. A. C. Lackey of Carlton, W. O. Lackey of Dallas, and J. L. Lackey of Ropes; besides a host of other relatives and friends.

Rev. and Mrs. Duncan Tidwell made a business trip to Stephenville Saturday. Her grandfather, W. A. Hukabee, accompanied them.

Miss Johnnie Copeland spent last week in Eastland with relatives. Mr. and Mrs. Copeland and Miss Rubilee Malone went to Eastland Friday after her.

Confronted with inability to sell its cheese, a cheese plant at Abernathy in Hale county secured the help of a U. S. Department of Agriculture dairy manufacturing specialist through the county agent last year. The cheese maker learned how to make a high quality full-cream cheese for which the plant has not been able to fill the demand, although the volume of business has increased 650 per cent.

For every dollar's worth of home-grown feed consumed by 75 cows in 5 dairy herd demonstrations in Goliad county last year their owners received \$1.91 in dairy products. The county agent states the average price of butterfat to have been 25 cents per pound and that skim milk was valued at 30 cents per hundred pounds.

PECAN PIES FRIED PIES FRUIT PIES —AT— YOUR GROCERY

Your grocer will recommend

**Ruth's
Long
Loaf**

Made in Hico
More Slices
Same Prices
Accept no other

**Ruth's
Bakery**
Phone 90

INTERESTING TASKS ARE DESCRIBED ON RADIO PROGRAM FOR MARCH 5

When moving picture people go "on location," the task of feeding the army of "extras" and principals is no easy one, as may well be imagined; for the locale often is desert wastes, or mountain tops.

On the "Our Daily Food" broadcast of Saturday, March 5, at 9:45 A. M. EST over the NBC-WEAF hook-up and 10:30 A. M. EST over the NBC-WJZ hook-up, Colonel Goodbody and Judge Gordon tell the vicissitudes of companies who contract to feed movie people "on location," and describe a typical day encountered in "shooting" pictures "off the lot."

Elder M. P. Walker made a business trip to Stephenville Monday.

Palace

—HICO—

Thursday-Friday—

MERCHANTS NIGHTS

James Gagney, Joan Blondell in "BLOND CRAZY"

He took up arms against the Reds but put his arms around the blonds. Talkatone Comedy.

Sat. Matinee and Night—

Notice—Matinee prices will be reduced to 25c for Adults until further notified.

Delores Del Rio in

"GIRL OF THE RIO"

Here's the come-back picture of this popular star after two years off the screen. See it. Comedy.

Monday-Tuesday-Wednesday—

World's funniest comedian! Wheeler and Woolsey in "PEACH O' RENO"

A sure divorce from all gloom.

J. C. Rodgers
NOTARY PUBLIC
Real Estate, Insurance
HICO, TEXAS

E. H. Persons
ATTORNEY-AT-LAW
HICO, TEXAS

ROSS SHOP
WATCHMAKER
—Clock Repairing—
Optical Goods
HICO, TEXAS

NEW SILK DRESSES



\$5.00



They'll be the talk of the town, as soon as folks see them.

WONDERFUL VALUES

STRIKING NEW STYLES

May we show them to you?

Wash Dresses \$1.00

You have never seen such values
GUARANTEED FAST COLORS
Prints and Linene

New Sandals



Our New Cut-Out Sandals are here.
Be sure you see them Saturday.

**G. M. Carlton
Bros. & Co.**



Be sure and consult our windows for special values on
SUGAR, FLOUR AND
SHORTENING

In fact all of your table needs before making your purchases. Plan to come to your A&P Store first and you will save time as well as money.

8 O'Clock COFFEE Lb. 19c	Grandmother's BREAD or ROLLS 16 oz. loaf or 12 pan rolls 5c	Economy OATS 56 oz. pkg. 12c
SPARKLE Gelatin Dessert 3 Pkgs. 19c	White House MILK 3 tall cans 19c	IONA COCOA 2 Lb. Can 25c
Pacific TOILET PAPER 6 rolls 26c	LUNA SOAP 10 bars 25c	SPUDS 10 lbs. 19c
Quaker Maid KETCHUP 14 oz. bottle 15c	Morton's Iodized SALT Pkg. 8c	SUGAR Fine Granulated 21 Lbs. \$1.00
CANDY 3 Bars 10c	Shredded WHEAT Pkg. 10c	CELERY Stalk 18c
PREMIUM Soda Crackers 2 lb. pkg. 19c	CABBAGE 2 Lbs. 7c	APPLES Each 1c
LETTUCE 2 Heads 7c	LEMONS Doz. 19c	Fresh TOMATOES Lb. 17c

THE GREAT ATLANTIC & PACIFIC TEA CO.

Camp Branch

By BESSIE LITCHFIELD

Everyone is glad to see this pretty weather.

Mr. and Mrs. Earnest Harris visited his uncle, Jim Land, of Millerville Monday.

Mr. and Mrs. Calaway Green visited Mr. and Mrs. Earl Land Monday.

Mrs. Mary Perry, who has been on our sick list, is doing fine.

Truitt Gibson and Forest Todd were in Meridian Tuesday on business.

Earnest Harris, Lee Britton and Russell and Clay Collier were in the Forest Todd home Tuesday night.

John Britton spent Tuesday night with his brother, Charlie Britton of near Hico.

Several of the men of this community rebuilt one of the bridges Wednesday, which was washed out by the rains last week.

James Collier was taken to the sanitarium at Stephenville Wednesday and had a silver tube put in his side. He is doing fine. We hope he will soon be up to enjoy this pretty weather with us.

John Britton and Russell Collier were guests of Grace and Hettie Mae Steele Wednesday night.

Elmer Steele and family spent awhile Tuesday night in the C. L. White home.

Orville Glover and Naimo White visited Mr. and Mrs. Henry Nix awhile Friday.

C. W. Britton and Aunt Parlee Henderson are still on our sick list with colds.

Nancy Mae and Algie Campbell and Bess Litchfield have also had colds.

Mr. and Mrs. Lessie Kinser and little son, Billy, and Lessie and Clarence Kinser of Olin visited Mr. and Mrs. W. E. Ledbetter Wednesday.

Mr. and Mrs. Rufus Phillips visited in the C. L. White home Tuesday.

C. L. White was in the John Collier home Wednesday evening.

John Collier and son, Russell, have been working at Hico some this week.

Several of this community attended the cemetery working at Duffau Thursday.

Mr. and Mrs. Herson Childress of County Line were in our community Thursday on business.

Elmer Steele and family spent a while Thursday night with Mr. and Mrs. Ralph Connally.

Rod Word, and John and Lee Britton were in the John Collier home Wednesday night.

Mr. and Mrs. Fred Blackburn and Mr. and Mrs. Tom Perry were called to the death of Mr. Blackburn, and Mrs. Tom Perry, brother-in-law of Breckenridge Thursday.

Mr. and Mrs. Truitt Gibson and her mother, Mrs. Bridges, visited Mr. and Mrs. Jim Perry Thursday evening.

Our school is getting along fine. We have some good teachers, who are highly recommended by this school.

Mr. and Mrs. Truitt Gibson and Mrs. Bridges were in the Forest Todd home Friday night.

Mrs. C. L. White and Mrs. Elmer Steele spent Friday evening in the C. W. Britton home.

Mrs. L. W. Lambert of Millerville spent the latter part of the week with her father, C. W. Britton.

Mrs. G. W. Britton spent Saturday evening in the C. W. Britton home.

Rev. Gibson filled his regular appointment at Prairie Springs Saturday and Sunday.

B. C. Ledbetter was in the W. E. Ledbetter home Sunday.

Mrs. E. Alexander of near Glen Rose spent part of the week with her parents, Mr. and Mrs. J. M. Worth. Her little daughter June has been very sick but is getting better now.

Grace and Hettie Mae Steele were in the C. W. Britton home Sunday.

Daisy Schwartz spent a while Sunday with Bess Litchfield.

Mr. and Mrs. Jim Wise of near Millerville spent Sunday with their grandfather, Mr. C. W. Britton.

Lawton Blackburn of John Tarleton, Stephenville, spent the week end with his parents, Mr. and Mrs. Fred Blackburn.

John Collier was in the J. E. Cooper home Sunday.

Mrs. Bridges who has been visiting her daughter, Mrs. Truitt Gibson, returned to her home at Lampasas Saturday.

Earl Carroll, Bess Litchfield and Daisy Schwartz were in Carlton Sunday.

Mr. and Mrs. Earnest Harris visited Jim Land and family the latter part of the week.

Will Horsley of Pottsville and mother of Hico were in the Elmer Steele home Sunday.

Mr. and Mrs. Herman Shipman of Chalk Mountain visited Mr. and Mrs. W. E. Ledbetter this week end.

W. E. Ledbetter and little daughter, Louise, visited Mrs. George Campbell Friday afternoon.

Wendell Blackburn spent one night this week with his uncle, Albert McAnally of Duffau.

George McAnally of Duffau spent Friday night with his cousin, Wendell Blackburn.

Jay Boy Cooper was in the Fred Higginbotham home Sunday.

Mr. and Mrs. B. C. Ledbetter spent Sunday with Mr. and Mrs. Partain.

Mr. and Mrs. Earnest Harris spent Sunday night with Mr. and Mrs. Earl Land.

Bebe and Bon and the Baby



We don't know which to admire most, beautiful Bebe Daniels that was, or her handsome young husband, Ben Lyons, or their baby daughter, Barbara Bebe Lyons, just christened at Los Angeles. Little Barbara looks good to us.

NEWS FROM IREDELL COMMUNITY

By MISS STELLA JONES

Ed Greer of Dallas is here.

Mrs. Bettie Worrel, who has been with her son, W. B. Worrel, for sometime, has returned to her home at Spring Creek.

Miss Eunice Davis returned Thursday from Wichita Falls. Her mother and brother, Finis Davis, met her in Fort Worth.

Miss Maye Sowder, a nurse at Temple, is visiting her parents.

Mrs. George McKinney and son, David Henry, of Oklahoma, are here visiting Mrs. Sallie McKinney.

Mrs. Dixie Ray of Walnut was here Saturday visiting her sister, Mrs. J. L. Tidwell.

John Dawson is visiting his daughter, Mrs. Ed Lott, of Dallas.

Miss Maye French, who teaches the Eulogy school, spent the week end here.

Mrs. F. O. Daves spent the week end with her parents, Mr. and Mrs. Huckaby at Hico.

Misses Pearl Fouts, Charlene Mingus and Juju Myers of John Tarleton College, spent the week end here.

Mr. and Mrs. Ed Thornton and her brother, Emory Golden, all of De Leon, spent the week end here with her father, Mr. Golden.

Mr. and Mrs. Ben Stovall of San Angelo visited his father, Rev. Stovall, this week.

Mr. and Mrs. Jack Blakley and son of Fairy spent the week end here.

Born to Mr. and Mrs. McCarty on Feb. 27, twin daughters, wts. 6 1-2 and 7 1-2.

Mrs. Chancellor and Miss Clara Hughes were in Hico Wednesday.

Mr. and Mrs. Brantley Hudson and baby of Dallas and Mrs. Maude Hudson of Lambert spent the week end with relatives.

Mrs. J. L. Davis and children spent the week end with Mr. and Mrs. Bob Davis.

Ralph Echols and Royce Newsum made a business trip to Comanche Sunday.

Since Tuesday of last week the weather has been very fine, every day is like a spring day. On last Sunday afternoon several of the town people enjoyed car rides as the day was fine.

Mrs. R. A. French visited her daughter, Mrs. Richard of Meridian this week.

February 22nd was Mrs. J. N. Caldwell's 77th birthday and as some of her nearest neighbors knew of it, they prepared a fine dinner and took it to her home. The dinner was fine and there was plenty of it. Those present were Mr. and Mrs. Cam Moore, Mr. and Mrs. Golden, Mr. and Mrs. Loughlin and son Mino and wife and Mrs. Farmer.

Miss Annie Belle Tidwell, who teaches at Cove Springs, spent the week end here.

Mr. and Mrs. R. S. Echols and son Billie and Mrs. C. H. Gregory and daughter Johnnie visited in Walnut Springs Sunday afternoon and also visited the childhood home of Mrs. Gregory, which is a farm out a few miles from that place.

Mrs. John Appleby and son Tim of Meridian visited her parents, Mr. and Mrs. A. L. Harris on Thursday evening.

A fine program for George Washington's birthday was enjoyed at the school building last Thursday evening. The children certainly did fine. At the close of the program Mr. Shaffer of Meridian gave a fine talk in the interest of the P. T. A. The Ireddell High School Band furnished the music and talk about your hands—we sure heard one which is hard to beat. They gave several fine selections which were enjoyed by all. The program should have been on Monday evening, but on account of the weather was postponed, also due to the fact of Miss Gandy's illness. The auditorium was crowded with friends. Mr. Shaffer was accompanied by Mr. C. M. Gandy.

Mr. and Mrs. A. L. Harris and daughter Miss Maggie and Tom Appleby of Meridian left Saturday

Gordon

By MRS. G. W. CHAFFIN

Mr. and Mrs. A. B. Sawyer and Wence Perkins were in Hico Wednesday afternoon.

Mrs. Hugh Harris and Mrs. Bud Smith visited in the home of Mrs. Alexander Wednesday afternoon. Mrs. Alexander's little girl has improved some.

Mrs. Newton spent Thursday afternoon with Mrs. Lucial Smith.

Mr. and Mrs. Homer Lester visited in the home of Mr. and Mrs. John Hanshaw Thursday afternoon.

Mr. and Mrs. Bryant Smith and son spent a few hours Wednesday evening with Mr. and Mrs. Dave Bullock and son.

Mrs. Addie Bowman and son visited Mr. and Mrs. Dave Bullock Thursday.

Walter Hanshaw and family visited Mr. and Mrs. Homer Lester Sunday.

Mr. and Mrs. G. W. Chaffin and Mr. Hill were visiting Sunday in the home of Mr. and Mrs. W. F. Chaffin of Meridian.

Mr. and Mrs. Bryant Smith and son visited Mr. and Mrs. Bud Smith Sunday of Black Stump.

Jimmy Davis spent Thursday night with Elker Bullock.

Mr. and Mrs. Earnest Lester and Mrs. Hefner of Hico visited Mr. and Mrs. Homer Lester Sunday afternoon.

Hugh Harris and family visited Sunday afternoon with Mr. Trimmer and family of Spring Creek.

Mr. and Mrs. A. B. Sawyer visited Mr. and Mrs. Dave Bullock Thursday afternoon.

Miss Ethel Schenck of Ireddell is teacher of the Gordon school in Mrs. Alexander's place as her little girl is ill.

Mr. and Mrs. Fred Flannery and children of near Meridian were visitors Sunday with Mr. and Mrs. John Hanshaw and Earnest.

Mr. and Mrs. G. W. Chaffin and Mrs. Newton spent a few hours Sunday evening with Mr. and Mrs. Alexander.

Mr. and Mrs. Burch of Flag Branch spent Sunday afternoon

with her grandparents, Mr. and Mrs. John Hanshaw and Earnest. Mr. and Mrs. Homer Gosdin's little girl spent the week end with Miss Earline Strickland of near Ireddell.

Little Billie Ray of San Antonio are visitors this week of Mr. and Mrs. Hugh Harris.

Mr. and Mrs. Lee Priddy and son of Ireddell were visitors Sunday of Mr. and Mrs. Perkins.

Mr. and Mrs. A. B. Sawyer visited in the home of Mr. and Mrs. Alexander Sunday evening.

As the little girl of Mrs. Alexander is right sick, we all hope little Bettie Joe will soon get well.

Homer Lester was in Hico Friday.

Mr. and Mrs. Bryant Smith were in Waco Tuesday.

Mr. Hill spent a few hours with Gilet Newton Sunday evening.

Mr. Stroud visited Mr. and Mrs. Homer Lester this week.

Miss Juju Myers visited home this week end.

Hog Jaw

By OMA ROBERSON

Mrs. L. C. Lambert spent the week end in the home of her father, C. W. Britton of Camp Branch.

Grady Littleton of John Tarleton College, Stephenville, was a week end guest of his parents, Mr. and Mrs. Roy Littleton.

Mr. and Mrs. J. W. Roberson spent Sunday with Mr. and Mrs. Fred Higginbotham of Duffau.

Miss Velma Childress and Willard Leach visited Miss Christine Fewell of Hico Sunday afternoon.

Those who were visiting in the home of Mr. and Mrs. H. A. Warrenton Sunday were, Mrs. P. E. McChristal and daughter, Nadine, Louise Patterson and Mr. and Mrs. Grafton Warren and son of Duffau.

Mr. and Mrs. Arville Moore visited Mr. and Mrs. Alvie Moore Sunday afternoon.

Mr. and Mrs. Bob Land spent Saturday night with Jim Land and family of Camp Branch.

Mrs. John Higginbotham visited Mrs. B. E. Whitesides Tuesday.

Clairette

By VELMA CHANEY

We are very glad to see this pretty weather after such a long duration of rain.

Mr. and Mrs. Sam Thompson and daughter, Mary Sue, of Stephenville visited in the home of her father, T. M. Lee, and family Sunday.

Mr. and Mrs. W. E. Alexander were visiting in the home of Geo. Salmon and family Sunday.

Miss Christine Percival spent Sunday with Miss Jessie Faye Harvey.

Everyone enjoyed a party at W. L. Dayton's Saturday night.

A group of young people met in the home of Miss Hazel Salmon Friday night and played "42."

Miss Ione Salmon spent Thursday night with Miss Mona Wolfe.

Mrs. Ralph Carter visited in the home of Mr. and Mrs. W. E. Koonsman of Salem Sunday.

Mr. and Mrs. Ben D. Cooke spent Sunday with Mr. and Mrs. Grady Wolfe.

Hazel Salmon had as her guests Sunday afternoon, Misses Christine Percival, Jessie Faye Harvey, Juanita Hardin, and Masters Jimmie Lee, Don Self and Estes McEntire.

Velma Chaney spent Saturday night with her sister, Mrs. Joe Derrick of Stephenville.

Mr. and Mrs. Rob Sherrard spent Sunday with Mr. and Mrs. Hub Alexander.

Mr. and Mrs. A. L. Thompson and son, T. L., and Mrs. Bishop Starford visited in the home of Mr. and Mrs. Albert McAnley of Duffau Sunday.

Miss Davie Spencer spent the week end in Brownwood.

Mr. and Mrs. V. C. Popejoy visited in Dallas last week.

Miss Velma Chaney of this place and Garrett Parr of Valley Grove visited in the home of her sister, Mr. and Mrs. Doyle Walker of Corinth Sunday.

Arville Dowdy, Miss Pauline Maness and Mrs. Ben Cook were visitors in Fort Worth Thursday night.

Eastman Films

Keep a fresh roll for the unusual picture—might have a big snow. We keep a full assortment, both in regular and verichrome—the film that works a little faster, a big advantage in dull light.

The WISEMAN STUDIO

HICO, TEXAS



Empty Claims vs. Facts:

Every now and then you see some newspaper, magazine or other medium of publicity claiming one thing or another, with nothing whatever to back up their claims.

The News Review does not claim to cover the world, or to even have 100 per cent of the residents of this territory on its mailing list. The fact is, we want more readers all the time, and if everybody were already getting the paper, we would not have any goal to work toward.

We do claim, however, that we endeavor to print a newspaper that will hold some interest for everybody in this section of the country which we try to serve. Perhaps we are not succeeding in this effort, but we ask your consideration of the news from the various communities represented on this page, sent in by loyal correspondents each week and printed along with local news and features, and judge for yourself whether the paper is worth the price asked for subscription.

We believe this section deserves a good newspaper, and are glad that we have loyal friends who are of the same opinion and help us in our efforts to provide this medium.

If the paper is worthy, we solicit your support in co-operation and patronage. Otherwise we do not expect you to believe any claims made by us or anyone else.

SELECT YOUR OWN READING MATTER—BUT GIVE THE HOME PAPER FIRST CONSIDERATION.

The Hico News Review

Subscription Price

\$1.00

PER YEAR

In Hico Trade Territory

\$1.50 to points more than 50 miles from Hico.

AND WORTH IT!

METHODIST CHURCH

Sunday School at 9:45 A. M. Preaching by the pastor, 11 A. M. and at 7:30 P. M. Sacrament of the Lord's Supper at the close of the sermon both morning and evening. Let every member of the Church try to be present and participate in these services. The public is cordially invited.

J. M. PERRY, Pastor.

**PRICES GO DOWN, BUT THE USUAL
HIGH QUALITY MDSE. OFFERED
FOR YOUR CONSIDERATION.
BELOW NAMED PRICES JUST A
SAMPLE. PRICE OUR FULL LINE
FOR REAL MONEY SAVING.**

2 Lb. Brown's Saltine Flakes	23c
15c Brown's Saltine Flakes	10c
1 Lb. Brown's Saltine Flakes	13c
2 Lb. Brown's Saxet Salted Crackers	20c
Quart Jar Peanut Butter	25c
Quart Jar Sour Pickles	19c

MEAT DEPARTMENT handling only

Fed Baby Beef & Fed Butcher Hogs:

Brisket Roast	12 1/2c
Flesh Roasts	20c
Liver	10c
Chile & Hamburger Meat	10c
Pork Sausage	15c
Pork, any cuts	20c

Trade With Us For Quality & Savings

Hudsons Hokus Pokus
GROCERY & MARKET



Denton, Texas.—It is sometimes occurs that the season's supply of preserves, jellies, and marmalades runs low before the season for available fresh materials for restocking. The supply can be replenished by the use of canned fruits, citrus fruits, and dried fruits. Candied orange and grapefruit peel used for topping off the meal have a satietary value worth considering.

MENUS

Breakfast: Cream of wheat with dates, thin cream, bacon, graham muffins, butter, plum jelly, coffee and milk.

Luncheon: Spanish omelet, lyonnaise potato, biscuit, butter, rhubarb and pineapple marmalade, tea.

Dinner: Roast loin of pork, sweet potatoes, chopped pickles, rolls, butter, combination vegetable salad, chocolate blanc mangel, cream, candied grape fruit peel.

Breakfast: Orange, corn flakes, thin cream, scrambled eggs, toast, butter, plum jam, coffee, milk.

Luncheon: Irish stew, cold slaw, hot biscuit, butter, pineapple and apricot jam, cocoa, cookies.

Dinner: Baked fish, creamed potatoes, stewed tomatoes, rolls, butter, lettuce and cucumber salad, French dressing, fruit gelatin with cream.

RECIPES

Rhubarb and Pineapple Marmalade: Cut in pieces 1 1/2 lbs. of red rhubarb. Add 1 lb. sugar, the

juice and grated zest of 1 lemon and 1 c grated pineapple. Boil the mixture over an asbestos mat until it is thick and clear. Turn into jars or jelly glasses. Seal when cool.

Pineapple and Apricot Marmalade: Wash and soak a pint of dried apricots until plump and tender. Beat or cut into small particles. Add 1 1/4 c sugar and 1-2 can of shredded pineapple and add also the water in which the apricots were soaked. Boil until thick using asbestos mat.

Candied Grapefruit Peel: Remove the peel from grapefruit in large sections. Cover well with water and boil for ten minutes. Drain, add fresh water, bring to the boiling point and permit it to stand in the water over night.

The next day drain, add fresh water, and boil until tender. Remove part of the white portion with a spoon and cut the skin in strips, using scissors for the skins from two grapefruits. Make a heavy syrup using 1 c sugar and 2 c of water boiling it to the thickening stage. Add about a third of the peel at a time boiling until it is clear. Remove from the syrup and roll each piece in granulated sugar. Orange peel may be treated in the same manner.

With Sausage
An appetizing sausage dish is the following—sometimes called birds' nests. For this we shall require half a pound of sausage meat and five eggs. Boil four of the eggs for fifteen minutes, then put into cold water, and when cool enough remove the shells.

Now put on a frying pan with plenty of fat. While it is heating, divide the sausage meat into four portions, and cover each of the eggs with a portion. Mould them into oblongs with flat ends. Beat up the remaining egg on a large plate, and on another plate put some browned bread-crumbs. Cover the rolls first with the egg, and after with the crumbs, and then fry in deep fat to a golden brown.

Pineapple Pudding
1-3 cup cornstarch
1-4 cup sugar
1-4 tsp. salt
1-4 cup cold water
2-1-4 cups pineapple juice and water
1 tsp. lemon juice
1 cup crushed pineapple
3 egg whites beaten
Mix cornstarch, sugar and salt and dilute with the 1-4 cup cold water. Add pineapple juice and enough boiling water to make the 2-1-4 cups, and cook in double boiler, stirring constantly until the mixture thickens. Cool slightly, add lemon juice, pineapple and beaten egg whites and pour into mould to chill and set. Serve with custard or whipped cream.

With Fresh Fruit
Four pounds lean beef from neck, cook in a little water for 3-4 hours. Remove gristle and bone and when cold chop fine. Reduce liquor to 1 pint and add to chopped meat. Combine with the following: 1-2-2 pounds suet chopped fine, 4 teaspoons salt, 2 pounds sugar, 2 pound raisins, 1 pound currants, 1-2 pound citron shredded, 3 oranges and 3 lemons, juice and grated rind, 4 teaspoons cinnamon, 2 teaspoons mace, 1 teaspoon clove, 1 quart boiled cider, 5 quarts chopped apple. Cook together thirty minutes, seal in fruit jars and keep in a cool place. This rule makes 8 quarts of mince.

Tomato Cocktail
One pint tomato juice, one tablespoon onion juice, one teaspoon minced parsley, one half teaspoon sugar.
One cup and a half tomato juice, one-half cup orange juice.
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One pint tomato juice, one tablespoon onion juice, grating of fresh black pepper, one tablespoon pineapple juice.

Meatless Mince Meat
2 pounds apples.
2 cup seeded raisins.
1-2 cup seedless raisins.
1-2 cup currants.
1 package candied citron.
1 cup brown sugar.
2 cups granulated sugar.
1 tablespoon salt.
3 cups sweet cider.
1-4 cup butter.
1 cup cranberry sauce.
Juice and rind of 1 lemon and 1 orange.
2 teaspoons cinnamon.
2 teaspoons mace.
1 tablespoon nutmeg.
1 tablespoon cloves.
1 cup almonds.
Place apples, dried fruits, citron, sugar, salt, cider and butter in a deep kettle. Simmer for about 30 minutes. Add remaining ingredients (except nut meats) and cook slowly until thick. Add chopped almonds last. Store in a covered jar in a cold place or seal in sterilized glass jars. Two quarts (filling for three pies).

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VERY LATEST by MARY MARSHALL

Bunnies, chickens, kittens or ducks—you'll find them all well represented in the shops and departments where you go to buy clothes for babies and very little folks. This season they are especially well represented and if you want your baby's wardrobe to be really up to date be sure that these small creatures are part of the decorative scheme.

On blankets, crib covers, carriage robes and bonnets you may use applique animals cut from white elderdown. Turn in the edges and sew into place around the edges, taking care that your stitches are small enough to hide unseen in the soft material.

On knitted sweaters or caps the decoration can be made with



cross stitches done in heavy silk or fine wool yarn in contrasting color. On a white sweater you may work with yellow, red, pink or blue, while a tan or beige sweater may be trimmed with brown.

Simply thread the yarn or silk into a coarse needle and work the cross stitches as you would on linen, taking one cross stitch in each stitch of the knitting. The diagram shows how to take the cross stitches for a duck two inches in width. If you are uninterested in ducks and prefer some other device, you can work out the arrangement of cross stitches without too great difficulty. Simply draw intersecting lines on a piece of paper and then experiment with the crosses until you have a design that pleases you.

With Sausage
An appetizing sausage dish is the following—sometimes called birds' nests. For this we shall require half a pound of sausage meat and five eggs. Boil four of the eggs for fifteen minutes, then put into cold water, and when cool enough remove the shells.

Now put on a frying pan with plenty of fat. While it is heating, divide the sausage meat into four portions, and cover each of the eggs with a portion. Mould them into oblongs with flat ends. Beat up the remaining egg on a large plate, and on another plate put some browned bread-crumbs. Cover the rolls first with the egg, and after with the crumbs, and then fry in deep fat to a golden brown.

Pineapple Pudding
1-3 cup cornstarch
1-4 cup sugar
1-4 tsp. salt
1-4 cup cold water
2-1-4 cups pineapple juice and water
1 tsp. lemon juice
1 cup crushed pineapple
3 egg whites beaten
Mix cornstarch, sugar and salt and dilute with the 1-4 cup cold water. Add pineapple juice and enough boiling water to make the 2-1-4 cups, and cook in double boiler, stirring constantly until the mixture thickens. Cool slightly, add lemon juice, pineapple and beaten egg whites and pour into mould to chill and set. Serve with custard or whipped cream.

With Fresh Fruit
Four pounds lean beef from neck, cook in a little water for 3-4 hours. Remove gristle and bone and when cold chop fine. Reduce liquor to 1 pint and add to chopped meat. Combine with the following: 1-2-2 pounds suet chopped fine, 4 teaspoons salt, 2 pounds sugar, 2 pound raisins, 1 pound currants, 1-2 pound citron shredded, 3 oranges and 3 lemons, juice and grated rind, 4 teaspoons cinnamon, 2 teaspoons mace, 1 teaspoon clove, 1 quart boiled cider, 5 quarts chopped apple. Cook together thirty minutes, seal in fruit jars and keep in a cool place. This rule makes 8 quarts of mince.

Tomato Cocktail
One pint tomato juice, one tablespoon onion juice, one teaspoon minced parsley, one half teaspoon sugar.
One cup and a half tomato juice, one-half cup orange juice.
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One pint tomato juice, one tablespoon onion juice, grating of fresh black pepper, one tablespoon pineapple juice.

Meatless Mince Meat
2 pounds apples.
2 cup seeded raisins.
1-2 cup seedless raisins.
1-2 cup currants.
1 package candied citron.
1 cup brown sugar.
2 cups granulated sugar.
1 tablespoon salt.
3 cups sweet cider.
1-4 cup butter.
1 cup cranberry sauce.
Juice and rind of 1 lemon and 1 orange.
2 teaspoons cinnamon.
2 teaspoons mace.
1 tablespoon nutmeg.
1 tablespoon cloves.
1 cup almonds.
Place apples, dried fruits, citron, sugar, salt, cider and butter in a deep kettle. Simmer for about 30 minutes. Add remaining ingredients (except nut meats) and cook slowly until thick. Add chopped almonds last. Store in a covered jar in a cold place or seal in sterilized glass jars. Two quarts (filling for three pies).

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WANT ADS

FOR SALE—Selected Buff Orpington eggs for hatching, \$2.75 per 100. Baby chicks 10c each (then hatched). Mother hens or setting hens \$1.00 each. Satisfaction guaranteed or money refunded.—Mrs. J. O. Richardson, Fair, Texas. Address Hico, Texas, R. 3. 38-3p.

LIGHT BRAMA EGGS, 15 for \$5c, 100 for \$2.00.—J. M. Brown, Hico, Texas. 39-2p.

FOR SALE—Baby chicks, leading breeds from choicest flocks in the country. Also do Custom Hatching at \$2.00 per 100 eggs.—Lyle Golden. 39-tfc.

LOST—Green fountain pen, Shaefer's. Return to Hico News Review for reasonable reward.

PORTO RICAN Sweet Potato Seed, See L. C. Lambert, Route 5, Hico. 39-2p.

GRAVEL and Sand for sale.—Phone J. W. Fairley or W. S. Patterson.