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Makes Life's Walk Easy



Put Your Feet Into New Spring Crossetts

All the latest Crossett models now ready. Style in every line. Quality in every bit of leather. Good workmanship in every stitch. Comfort at every point, from heel to toe. Easy to select your exact shape. Wear Crossetts this season.

\$4 to \$6 everywhere
Lewis A. Crossett, Inc., Maker
North Abington, Mass.

SMITH & AMBERG

THE END OF TUBERCULOSIS

Protecting the Child.

By DR. EDWARD L. TRUDEAU.

At present the most needed agencies are hospitals for advanced cases and measures to protect the child at home and at school. The advanced case is the most productive source of infection and as yet perhaps the most neglected. The need of protecting the child is shown by the fact that about 50 per cent of children living in the crowded districts become infected by the time they are five years old. Regulation of home conditions, better school hygiene, the segregation of actively tuberculous children and open air schools for those who have latent tuberculous are measures that should be applied more extensively, the more so because the child shows a strong tendency to recover and the application of open air methods seems even more effective in children than in adults in preventing and curing the disease.

No better line of fresh meats will be found anywhere than at Matheny Bros. & Plant.

Perfect Chocolate Cake.

Three squares unsweetened chocolate, four eggs, one and one-half cups white sugar, one-half cup butter, one-half cup milk, one and one-half cups sifted flour, two level teaspoons baking powder, one teaspoon vanilla, salt. Melt chocolate over hot water, beat egg yolks and sugar thoroughly, add the creamed butter, stir till very light; add melted chocolate, then milk and flour after sifting three times, and baking powder. Beat the whites of eggs to stiff froth and add last with vanilla. Bake in a slow oven about one hour. Make one very large loaf or two small ones.

Baked Eggs With Cheese.

Grease cup-cake tins or egg cups, drop an egg in each tin, pepper and salt and sprinkle generously with grated cheese. Bake in quick oven until set. These are much better than fried and more nutritious. If set in a pan of water it will add greatly to their delicacy.

Radish and Olive Salad.

Cut red radishes in thin slices, the olives in long strips and arrange both on lettuce leaves. Just before serving pour over a French dressing.

REAL ESTATE for sale. See M. B. Shaw.

PRINCE ALFRED



This fine young stallion will make the season of 1911 at my stables, three miles from Hickman on dresden road. There is not a better all purpose horse in the county. He is 5 years old, 16 1-2 hands high, dark bay and weighs 1350 pounds. He is a combined horse, well developed and has good style and action. As a breeder Prince Alfred can't be beaten, as any of his colts will show.

PEDIGREE—Sired by Alfred G., dam Maude S., sired by Tom Hal, owned by Brasfield & Ferguson; he by Joe Hal, owned by a stock company at Troy, Tenn. Grand Dam, Belle, inbred Veteo, was owned by myself 22 years.

TERMS—\$20.00 to insure live foal. Money due when fact is ascertained or mare parted with. Care will be taken to prevent accident but will not be responsible should any occur.

J. C. HENDRIX, - Hickman, Ky.

WOMAN ESCAPES OPERATION

Was Cured by Lydia E. Pinkham's Vegetable Compound

Elwood, Ind.—"Your remedies have cured me and I have only taken six bottles of Lydia E. Pinkham's Vegetable Compound. I was sick three months and could not walk. I suffered all the time. The doctors said I could not get well without an operation, for I could hardly stand the pains in my sides, especially my right one, and down my right leg. I began to feel better when I had taken only one bottle of Compound, but kept on as I was afraid to stop too soon."—Mrs. SAMUE MULLEN, 2725 N. B. St., Elwood, Ind.



Why will women take chances with an operation or drag out a sickly, half-hearted existence, missing three-fourths of the joy of living, when they can find health in Lydia E. Pinkham's Vegetable Compound? For thirty years it has been the standard remedy for female ills, and has cured thousands of women who have been troubled with such ailments as displacements, inflammation, ulceration, fibroid tumors, irregularities, periodic pains, backache, indigestion, and nervous prostration. If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Mrs. Pinkham at Lynn, Mass., for advice. Your letter will be absolutely confidential, and the advice free.

LIVE STOCK



GOOD MUTTON TYPE OF SHEEP

Tendency of Public to Consume More of Meat Attributed to Careful Dressing of Carcasses.

In his work on profitable stock feeding, Prof. H. R. Smith calls attention to the growing tendency on the part of the public to consume more mutton. He attributes this in part to the fact that mutton carcasses are more carefully dressed and better ripened than formerly and in addition a better grade of mutton sheep is being produced. Furthermore it is marketed earlier than was the case a few years ago. During former years when wool was higher in price, the country was largely stocked with fine-wooled sheep of the distinctly wool breeds. These sheep were retained on the farms perhaps several years for the annual clip of wool, and when finally placed upon the market had become so aged as to make the meat tough, as well as strongly flavored. With lower prices of wool, there have come about marked changes in the character of flocks. Rams of the mutton breeds, including the Shropshire, Southdown, Hampshire, Cotswold, Oxford, Lincoln and Leicester, have been crossed upon native fine-wooled ewes, resulting in a good quality of mutton stock. These cross-bred mutton sheep do not produce so heavy a fleece as do the Merino, and at prevailing prices for wool it is not profitable to carry them over for their second clip and the little increase in weight; but their points of excellence for mutton production are so much greater than their deficiencies for wool production in comparison with the Merino, that they are now in greater favor. Merino ewes of the improved strains are still preferred for range conditions, because they not only shear a heavier fleece, but their dense, fine wool and smaller frames make them better able to withstand the hardships of the range. With the more recent advance in the price of wool, there is now a tendency upon the part of farmers to retain in the breeding ewes somewhat more of the Merino blood, depending upon the heavy mutton rams to produce a type of lamb which has proved very satisfactory in the feed lot, though somewhat smaller than higher grades of mutton stock.

For Croup

Dr. Bell's Pine Tar Honey is the best known remedy. Do not experiment, get the genuine Dr. Bell's Pine-Tar-Honey.

The ladies of the Presbyterian Church will have a bazaar and serve ice cream and cake at the home of Mrs. S. L. Dodds, Wednesday afternoon, April 12th.

HERBINE cures constipation and re-establishes regular bowel movements. Price 50c. Sold by Hickman Drug Co.

OYSTER SUPPER IDEA

BRIDE HOUSEKEEPER ORIGINATES NOVEL TABLE SCHEME.

Menu Consists of Oyster Cocktail, Oyster Stew, Chicken With Oyster Sauce and Deviled Oyster With Plain Salad.

A bride-housekeeper entertaining several young couples rather informally in the evening made the function an oyster supper with great success.

For the centerpiece of the table the services of a wideawake florist had been called into requisition. He constructed of Autumnal asters of daintily blended colors a huge R representing, it is almost needless to say, the letter which marks the opening of the oyster season.

This was so constructed as to lie flat upon the table, and all around it were grouped favors representing little oyster shells, each of which contained an inexpensive pin set with seed pearls. From the shell ribbons of a color that combined prettily with that of the asters radiated to each cover, and by pulling these at the end of the feast each guest received his or her gift.

The place cards were gray tinted, and were decorated with sketches of oyster shells, sea moss, etc., and on each was written a quotation regarding the shellfish. Guests amused themselves between courses in recalling the names of the authors. The hors d'oeuvre dishes were nothing less than natural oyster shells, extra large ones being selected and thoroughly cleaned for the purpose.

The menu consisted of oyster cocktail, oyster stew, boiled chicken with oyster sauce, deviled oysters in rice cups next, with a plain salad, and for dessert ice cream moulded in the form of oyster shells served with oyster crackers, coated in the way so popular now with chocolate.

The oyster stew quoted was somewhat original. It was made by this rule: In butter the size of an egg, which has been nicely browned in the pan, cut up several stalks of celery and cook the latter slowly until thoroughly done. Add a quart of oysters with the liquor and cool until the edges curl. After the curl appears cook about ten minutes longer, season with salt and pepper if liked. Serve with oyster crackers crisped in the oven.

The deviled oysters, too, may require a word of direction in the interest of young housekeepers. To prepare them a tablespoonful of chopped onion and the same quantity of chopped green pepper are cooked for five minutes in two tablespoonfuls of butter. To this is added half a cup of strained juice from the oysters, a tablespoonful of lemon juice, a tablespoonful of tomato catsup, a teaspoon of prepared mustard, a pinch of cayenne and two cupfuls of oysters chopped. Simmer five minutes and serve very hot in rice made by the recipe which follows:

Half cook enough rice to fill two cups, and add to it three ounces of melted butter. Mold in small cups or tin molds which have previously been wet with ice water and set away in the refrigerator to chill. Just before serving unmold the rice, and with a small spoon hollow out each shape. Brush inside and out with melted butter and crisp in a hot oven, using a baking slide to avoid breaking them. When nicely brown they will be ready for the oysters.

Spanish Rice.

This is also a good way of using sweet green peppers. Cook a cupful of rice in two quarts of boiling water, slightly salted. Let it boil fast twenty minutes, or until, by testing a grain, you find it tender, but not broken. Drain off every drop of water through the colander and set this, with the rice in it, within an open oven to dry off for a minute.

Turn into a hot, deep dish and pour over it this sauce:

Seed and scald three peppers; when cold, mince fine and stir into two tablespoonfuls of butter, heated to hissing in a frying pan. Shake over the fire to heat the peppers and pour upon the rice. With a silver fork open the mounded rice slightly to let the sauce sink in, and serve.

Russell Johnson:

Please tell everybody we must clear off the C. M. & G. R. R. Co.'s lots in Richmond & Bond Co.'s New Business Subdivision so the new depot can be built. Don't refuse a reasonable offer for the galvanized iron tanks. These will hold about 8,000 gallons each, and some one can buy them cheap and use them for storing water or oil. Sell the deep well pump, boilers and water cleaners cheap, too. We must get them out of the way to make room for the depot.

G. B. Bond.



HERE'S the ideal hot weather shirt; cool, comfortable, dressy looking; suitable for the office and a necessity for around the house and outdoor wear. It's our

Navarre

Outing Shirt with soft collar and cuffs attached.

You'll find a good variety of these shirts here to select from; made of Pongee and Silk fabrics that will positively delight you; finished with genuine ocean pearl buttons—pencil and handkerchief pocket—self-buttoning cuffs.

Priced at \$1.00 and up depending on the quality of the fabric.

You'll do yourself a good turn by getting a few of these shirts today. You ought to have at least two.

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New Era Manufacturing Co.

WE STAND BY OUR FLOUR...



because we know its superiority over ordinary brands. We know that our EXCELLENCE flour is made from the best selected wheat by modern machinery which turns the grain into sacks of flour, without the touch of human hand. If you are particular about what you eat, use EXCELLENCE or WHITE SWAN flour. It is clean as cleanliness itself and a splendid baker.

C. B. Travis



The Best Mattress Made

New and FURNITURE Up-to-Date

We have just filled our large store with a full line of new styles of Furniture, at a price that will enable us to give you new goods at almost your own price. We mean just what we say—we must sell and we do sell good goods, and guarantee them to be just as we tell you. Try us, if we do not make good, don't buy.

HICKMAN FURNITURE CO.

INCORPORATED

Next Door to Post Office.

Granulated Eye Lids

Do not need to be cauterized or scarified by a physician. Sutherland's Eagle Eye Salve is guaranteed to cure them without pain. It is harmless and a sure cure for granulated lids. 25c tubes at all dealers.

VEGETABLES Phone PRODUCE C. H. MOORE FRUITS

Frost Will Speak.

W. A. Frost, candidate for State Senator will speak at the following places on the following dates: Hickman, Saturday, May 13; Cayce, Saturday, May 6th; Water Valley, Saturday, April 1; Clinton, May 2, and Mayfield, May 15. A number of appointments are yet to be made.

If you are intending to take advantage of our rose bush offer, it is time you were getting busy. The same bushes would cost you \$1.75 at any first class nursery. Look for the offer in this issue.

A. E. Kennedy, the insurance man, has moved his office upstairs over Bravard's store. You are invited to call and see him. Phone 51.