

Dr. R. F. McDaniel.
Practice Limited to Diseases of
Eye, Ear, Nose and Throat.

J. B. Allensworth,
Attorney-at-Law,
Office: Bohn Building, Up Stairs,
Front Court House.
R. W. WYRE, same office. Collec-
tions a specialty.

DR. G. P. ISBELL
Veterinary Physician & Surgeon
Office and Hospital Cor. 7th and Rail-
road,
Both Phones.

HUGH MCSHANE,
THE PLUMBER.
Phone 950, Cor. 10th & Liberty

Hotel Latham
Barber Shop
Fine Bath Rooms. Four
First Class Artists.
FRANK BOYD, PROP.

Dr. M. W. Rozzell
Eye, Ear, Nose and Throat
SPECIALIST
Eyes Tested. Glasses Fitted.
Office at Residence, Cor. 7th and
Clay Sts., one block East of
Hotel Latham. Phone 103
Hopkinsville, - - - Kentucky.

10 AND 15c
PER COPY
ALL THE LATE
Rag Songs, Etc.
AT

Blythe's
DRUG STORE.
COR. 9TH and CLAY



Popular Mechanics
Magazine
GIVEN SO YOU CAN UNDERSTAND IT!
A GREAT Continued Story of the
World's Progress which you
may begin reading at any time,
and which will hold your interest forever.
250 PAGES EACH MONTH 300 PICTURES
200 ARTICLES OF GENERAL INTEREST
The "Shop Notes" Department (20 pages)
gives easy ways to do things—how to make
useful articles for home and shop, repairs, etc.
"Amateur Mechanics" (10 pages) tells how to
make Mission furniture, wireless outfits, boats,
engines, magic, and all the things a boy loves.
\$1.50 PER YEAR. SINGLE COPIES 15 CENTS
Ask your newsdealer, or
WRITE FOR FREE SAMPLE COPY TODAY
POPULAR MECHANICS CO.
218 W. Washington St., CHICAGO

Madam, Read McCall's
The Fashion Authority
McCALL'S is a large, artistic, hand-
-only illustrated 100-page monthly
Magazine that is adding to the happi-
-ness and efficiency of 1,500,000
women each month.
Each issue is brimful of fashions, fancy-
-work, interesting short stories, and scores
of labor-saving and money-saving ideas
for women. There are more than 50 of
the newest designs of the celebrated
McCALL PATTERNS in each issue.
McCALL PATTERNS are famous for
style, fit, simplicity and economy. Only
10 cents each.
The publishers of McCALL'S will spend
thousands of dollars extra in the coming
months in order to keep McCALL'S head
and shoulders above all other women's
magazines at any price. If you order,
McCALL'S is only 50c a year; positively
worth \$1.00.
You May Select One One McCall Pattern Free
from your first copy of McCALL'S (if you
subscribe quickly).
THE McCALL COMPANY, 236 West 37th St., New York

FOR A TENDER FRICASSEE

Small Touches That Will Add Im-
-mensely to the Enjoyment of
This Excellent Dish.

Take a fowl as plump and tender
as you can get, clean it thoroughly
and wash inside and out in salt water;
wipe dry, rub inside and out
with dry saleratus, not too much, and
let lay over night; the next morning
wash off the soda, cut up, taking pains
to disjoint it properly, put into a
kettle and nearly cover with cold wa-
-ter; rub first with salt, pepper and a
little sage; bring to a boil, then set
back, closely covered, where it will
just simmer until it is done; when it
is very tender remove the chicken
from the broth, keeping hot; skim off
all the fat from the liquor, set it where
it will boil up well, season more if
needed, and add one pint of cream
if possible, or rich milk; let come to
a boil, then draw to back of the stove
and stir in quickly the well-beaten
yolk of an egg and a tablespoon of
chopped parsley; have the chicken ar-
-ranged upon a platter, leaving a hol-
-low in the center; take hot cream of
tartar biscuits, split and lay in the
hollow upon the platter, and then pour
the cream and egg gravy over chicken
and biscuits and serve at once. We
are very fond of this, and sometimes
I add a little rice to the gravy, cook-
-ing well in the liquor before adding
cream and egg. When I do this I
usually make crisp delicately browned
triangles of toast and serve in place
of the biscuits. Sometimes, when
using the toast in place of the biscuits,
I fry thin, lean slices of bacon until
they are crisp and golden brown, then
arrange the toast upon the serving
dish, place the bacon upon the toast
and the chicken upon that, then pour
the gravy over all, as usual.—Ex-
-change.

RECIPES FOR COOKING LIVER

Economical Food May Be Made Most
-Appetizing if Care is Used in
Its Preparation.

Baked Liver—Buy calf's liver in a
whole piece. Wash and place in a bak-
-ing pan. Make four slits across the
top with a sharp knife and place a
piece of fat bacon in each. Sprinkle
well with fine cracker-crumbs. Salt
and pepper and add a little water,
and add more water as it boils away.
Stuffed Calf's Liver—Sift the calf's
liver, but not entirely through. Make
a stuffing of bread crumbs, seasoned
with onion, butter, pepper and salt;
fill the pieces of liver with it, tie and
put in dripping pan with a little water.
Bake about two hours. Baste often.
Liver Dumpling—One pound of beef
liver, two good-sized onions, pepper
and salt to taste. Chop the liver and
onions fine, then add two eggs and
flour enough to make a stiff dough.
Have ready two quarts of boiling wa-
-ter, to which one tablespoon salt has
been added. Drop in the dough about
the size of a walnut. Let boil about
ten minutes; then pour the dumplings
into a colander and drain well. Brown
one-half cup of butter in frying pan
and pour over the dumplings. These
are delicious.

Roast Fowl.

Take an old hen, prepare and stuff
same as you would a chicken. Sew
it up securely and be careful and not
stuff it too full. Leave room for
stuffing to swell. Place in a large
kettle, pour in boiling water to the
height of two inches (throw in gizz-
-ard and heart). Put the cover on
tight and let it steam, not boil, for
two solid hours. At the end of the
first hour turn the fowl over and
add more water if necessary. When
ready for roasting place in the pan
and sprinkle with salt, pour liquid
over it and roast in a slow oven two
hours, basting very often. In this
way you don't lose any of the juice.
After it is roasted make your gravy
same as usual. Very good.

A Summer Salad.

A delicious summer salad was served
at a recent party, made by scooping out
the red, ripe melon with a tablespoon,
shaping it as much as possible like
an egg; covering the salad dish with
young grape leaves, piling the melon
cones on them, allowing the grape ten-
-driils to wander in and out among them,
and scattering ripe olives among them.
The very finest quality of French
dressing was served with this ice-cold
dish.

To Keep Bread Moist.

You can always keep bread nice
and moist in the following manner:
Place in the breadpan a board pierced
with holes and so supported as to be
a couple of inches from the bottom of
the pan. Let there be an inch depth
of water in the pan. Put the bread
on the board and cover the pan with
the lid.

Grape Catsup.

Five pounds of grapes, mashed,
stewed and rubbed through a strainer,
then add one pint of vinegar, three
pounds of sugar, one tablespoonful
of ground allspice, one tablespoon of
ground cloves, cinnamon and black
pepper and half a teaspoon of salt.
Boil all together until thickened.

Stove Polish.

To give a stove a lasting and bril-
-liant polish take beeswax and rub over
stove while warm enough to melt wax.
Rub well with a flannel cloth or old
stocking.

When Making Custard.

When making custard always add
a little salt. This keeps the custard
from drying and caking in the custard
pot and adds to the flavor.

Every Month Near Death.

Foster, Ark.—Mrs Fannie Ellis, of
Foster, says: "I was sick for seven
years, and half the time could not
stand on my feet. Every month I was
very near death. I tried Cardui, and
in two months, I was cured, and am
now stout and healthy. My friends
all ask me now what cured me. My
looks are a testimonial to Cardui."
No matter how serious or long stand-
-ing the trouble, Cardui will help you.
It is a mild, vegetable, tonic remedy,
adapted especially to relieve and cure
the commonly woman ailments. It
relieves womanly pains and restores
womanly strength.
Advertisement.

Hopkinsville Market
Quotations.

Corrected October 15, 1913.

RETAIL GROCERY PRICES.

Country lard, good color and clean
14c and 15c per pound.
Country bacon, 17c per pound.
Black-eyed peas, \$4.00 per bushel.
Country shoulders, 15c pound.
Country hams, 21c per pound.
Irish potatoes, \$1.30 per bushel.
Northern eating Rural potatoes
\$1.30 per bushel
Texas eating onions, \$1.75 per
bushel, new stock
Dried Navy beans, \$3.25 per
bushel
Cabbage, 4 cents a pound.
Dried Lima beans, 60c per gallon.
Country dried apples, 10c per
pound, 3 for 25c
Daisy cream cheese, 25c per
pound
Full cream brick cheese, 25c per
pound
Full cream Limberger cheese, 25c
per pound
Popcorn, dried on ear, 2c per pound
Fresh Eggs 30c per doz
Choice lots fresh, well-worked
country butter, in pound prints, 30c

FRUITS.

Lemons, 30c per doz.
Navel Oranges, 50c per doz.
Bananas, 15c and 20c doz

Cash Price Paid For Produce.

POULTRY.

Dressed hens, 12c per pound
Dressed cocks, 7c per pound
Live hens, 11c per pound; live cocks
3c pound; live turkeys, 14c per
pound

ROOTS, HIDES, WOOL AND TALLOW.

Prices paid by wholesale dealers to
butchers and farmers:
Roots—Southern ginseng, \$5.75 lb
"Golden Seal" yellow root, \$1.35 lb
Mayapple, 3c; pink root, 12c and 13c
Tallow—No. 1, 4c; No. 2, 4c.
Wool—Burry, 10c to 17c; Clear
Grease, 21c. medium, tub washed
23c to 30c; coarse, dingy, tubwashed,
18c.
Feathers—Prime white goose, 50c;
dark and mixed old goose, 15c to 30c;
gray mixed, 15c to 30c; white duck,
22c to 35c, new.

Hides and Skins—These quotations
are for Kentucky hides. Southern
green hides 8c. We quote assorted
lots dry flint, 12c to 14c. 9-10 bet-
-ter demand

Dressed geese, 11c per pound for
choice lots, live 5c
Fresh country eggs, 10 cents per
dozen
Fresh country butter 25c lb.

A good demand exists for spring
stickens, and choice lots of fresh
country butter;

HAY AND GRAIN.

No. 1 timothy hay, \$22 00
No. 1 clover hay, \$20 00
Clean, bright straw hay, 25c bale
Alfalfa hay, \$21 00
White seed oats, 54c
Black seed oats, 53c
Mixed seed oats, 65c
No. 2 white corn, 92c
Winter wheat bran, \$23.00.

Job Printing

We are here to
serve you with
anything in the
line of printed
stationery for
your business
and personal
use. □ □ □ □
Letter Heads Bill Heads
Envelopes Cards
Wedding Invitations
Posters or Announcements
Of All Kinds
The best quality of work
at prices that are RIGHT

PROFIT IN OSTRICH BREEDING

Ranch in Arizona, on Which There
Are Thousands of the Birds. Pays
Good Dividends.

The largest flock of ostriches in
the world, says the Health Magazine,
is to be found on a ranch 14 miles
south of Phoenix, Ariz., where on
1,200 acres there can be seen dis-
-porting at one time 3,500 birds,
some of which are black Nubians,
eight feet high and worth \$10,000
each. This farm started 14 years
ago with six pairs of birds, and in
the first six years there were 500.
The birds are cooped in numbered
ten-acre lots fenced in with woven
wire seven feet high and each bird
wears a numbered tag, so as to in-
-sure their being plucked every eight
months. As the plumes are cut from
eight to ten inclosures a month, each
bird yielding a pound or more of
plumes worth from \$50 to \$300 a
pound, it can be seen that the ranch
yields a good income. Fifty birds
are kept in each corral and the feath-
-ers are graded into lots of 12 stand-
-ard sizes, according to fineness,
length, width and breadth for my
lady's hat. An ostrich begins to pay
in feathers at eight months old,
though they are not really full grown
until two years, when they give the
best plumes and weigh from three to
four hundred pounds.

PESSIMIST ON LOVE AND LIFE

Statesman Credited With Really Brill-
-iant Though Most Unkind
Definition.

Philosophy in popular phraseology
is one of the greatest products of
the cloakrooms in the capitol in
Washington. Senators and represen-
-tatives, keen observers of human na-
-ture and full of ideas, pull stuff that
makes the old German wizards sound
foolish and inane.

In the Democratic cloakroom of
the house, not long ago, a statesman,
having discussed at length the tariff,
currency reform and the Central
American situation, announced,
kindly:

"Now, I'll tell you fellows the dif-
-ference between life and love."
Everybody immediately expressed
eagerness to know the difference.

"Life," he said, "is just one fool
thing after another. Love is just
two fool things after each other."—
Popular Magazine.

FIRST LUXURIES.

Primitive man boiled his water
with hot stones. That was not the
only use he made of them—at any
rate—if he was a Scythian. The
Scythian practice described by Her-
-odotus has been claimed by some as
the first recorded case of smoking.
Having spoken of a kind of hemp
that grew in the country, Herodotus
proceeds: "Now, the Scythians, tak-
-ing the seed of this hemp, go into
their tents and then throw the seed
upon stones heated white hot. As it
is thrown on it is burnt into smoke,
producing so much that no Greek
vapor bath could surpass it. And
the Scythians, delighting in it, bel-
-low. This takes the place of wash-
-ing for them." It seems as though
they had discovered the Turkish bath
and the cigarette.

THE BALLOT.

The word ballot was borrowed
originally from the Italian, and
made its appearance in English as
early as in 1549, when it occurred in
a "Historie of Italy," by one William
Thomas, afterwards hanged at Ty-
-burn, England, for a conspiracy
against Queen Mary. In the eight-
-eenth century the word was used by
Cowper and others to distinguish the
method of choosing men for battle.
The word meant the actual ball
(black or white) used in voting,
though in French the ballot ball is
called not "ballotte," but "boule." As
now applied the word covers all vot-
-ing which is not strictly open.

BOTH WAITING FOR IT.

"At last," he sighed, "we're alone.
I've been hoping for this chance."
"So have I," said she, very frank-
-ly.
"Ah! You have guessed, then,
that I wanted to tell you that I love
you?"
"Yes; and I want to say 'No,' and
get it over with."

MONOLOGUE.

Impatient Intruder—Look here,
you've been in there half an hour and
never said a word.
Man in the Telephone Booth—I
am speaking to my wife, sir.—
Sketch.

SOOT-I-CIDE

CLEANS FLUES
And Removes Soot from Stove Pipes

IF
Your stoves smoke and won't draw
get a box of SOOT-I-CIDE and end
your troubles. Price 25c.

FOR SALE BY
Anderson & Fowler Drug Co.,
Incorporated.

I CARRY THE MOST COMPLETE LINE OF
Staple and Fancy
Groceries
Of any house in the city. Give me a call when you
want something good to eat.
Country Produce Bought and Sold.
Nice Line Fruit and Candy Always On Hand.
J. K. TWYMAN
204 South Main

Let me send you FREE PERFUME
Write today for a testing bottle of
ED. PINAUD'S LILAC
The world's most famous perfume, every
drop as sweet as the living blossom.
For handkerchief, atomizer and
bath. Fine after shaving. All
the value is in the perfume—you
don't pay extra for a fancy bottle.
The quality is wonderful. The price only
75c (6 oz.). Send 4c for the little
bottle—enough for 50 handkerchiefs.
PARFUMERIE ED. PINAUD
Department M.
ED. PINAUD BUILDING NEW YORK

When You Come To Town Go To
THE REX
THEATRE
An hour of pleasant entertainment. Admission
5 and 10 cents.

SEE
McClaid & Armstrong
DEALERS IN
GRANITE AND MARBLE MONUMENTS,
CUT STONE, ALL KINDS OF CONCRETE WORK.
Marble Yards and Office N Main Street, Between 1st and 2nd Sts.
HOPKINSVILLE, KY.
Cumb. Telephone 490.

Banking Facilities
With ample working capital, exceptional collection arrange-
-ments, and a thoroughly organized office system this bank
has the ability and disposition to extend to its customers
every facility warranted by safe, conservation banking.
Three Per Cent Interest on Time Certificates of
Deposit.
BANK OF HOPKINSVILLE
Nat Gaither, President; J. E. McPherson, Cashier;
H. L. McPherson, Asst. Cashier.
Job Printing at This Office.