

THE MARKET BASKET

(Prices at Retail)
Spring chicken each... 30c
Eggs per dozen... 30c
Butter per pound... 35c
Country hams, large, pound... 20c
Country hams, small, pound... 24c
Lard, pure leaf, pound... 20c
Lard, compound, pound... 16c
Cabbage, per pound... 6c
Sweet potatoes... 35c per peck
Irish potatoes... 40c per peck
Lemons, per dozen... 30c
Cheese, cream, per lb... 25c
Cheese, Swiss, per lb... 30c
Home-grown apples, peck... 40c
Oranges, 12 pounds... \$1.00
Flour, 24-lb sack... \$1.20
Cornmeal, bushel... \$1.30
Oranges, per dozen... 30c to 60c

Monthly savings can be made to earn six per cent interest net by investing them in stock of the Hopkinsville Building and Loan Association (incorporated.) Bailey Russell, Secretary.—Advertisement.

More than 300 kinds of fish have voices audible to human ears.

We Grind Our Own Lenses

We have just put in a complete Lens Grinding Plant and can save you money on Glasses. Broken Lenses duplicated while you wait. YOUR EYES TESTED and Glasses accurately fitted. We guarantee Satisfaction.



The popular price Jeweler and Optician. Watch Inspector L & N. R. R.

Following Offer

Good for October 1916, Only

KENTUCKIAN one year
Daily Evening Post to Jan. 1
Home and Farm Six months
Kentucky Governor's Wall Map, postage paid.

All For Only \$2.50

Send all Orders to Kentuckian Hopkinsville, Ky.

L. & N.

Time Card

Effective Aug. 13, 1916.

TRAINS GOING SOUTH.

No. 93—C. & N. O. Lim. 12:21 a. m.
No. 51—St. L. Express 5:29 p. m.
No. 96—Dixie Flyer 9:35 a. m.
No. 55—Hopkinsville Ac. 7:00 a. m.
No. 53—St. L. Fast Mail 5:36 a. m.

TRAINS GOING NORTH.

No. 92—C. & St. L. Lim. 5:29 a. m.
No. 52—St. Louis Express 9:55 a. m.
No. 94—Dixie Flyer 7:02 p. m.
No. 56—Hopkinsville Ac. 8:55 p. m.
No. 54—St. L. Fast Mail 10:24 p. m.
No. 51 connects at Guthrie for Memphis and points as far south as Erin, and for Louisville, Cincinnati and the East.

Nos. 53 and 55 make direct connection at Guthrie for Louisville, Cincinnati and all points north and east thereof.

No. 93 crosses through sleepers to Atlanta, Macon, Jacksonville, St. Augustine, and Tampa, Fla. Also Pullman sleepers to New Orleans. Connect at Guthrie for points East and West. No. 93 will not carry local passenger for points north of Nashville, Tenn.
A. S. WOOLLEY, Ticket Agent

FOR BETTER ROADS

RUTTY SPOTS IN A ROADBED

Uncontrolled Water is Cause of Many Bad Roads—Drainage is Recommended as Remedy.

We have been quite interested lately in traveling over roads in central Iowa at a time when we did not expect them to be at all good, to find that where they were dragged the going was quite good; and where not dragged, quite rough. But even where good, there were spots in the roadbed that were rutty. Now, what is the cause of these ruts every mile or two of good, fairly well dragged roads? Nothing but water uncontrolled. These are seepy places. Filling up the ruts by dragging does not prevent the trouble. The drag does not reach the root



Good Road in Colorado.

of the matter. The fact is that just above these seepy places where the ruts are, there is a vein of hard clay coming out, which the water cannot readily penetrate. Hence it comes out under the roadbed, just as a slough comes out on the side of a hill.

The remedy for this is tile drainage, and the drain should not be located in the seepy place, but above it, so as to intercept the water that makes the seep. Just on the same principle that in draining a slough with many branches and prongs, the work is done best by tilting around the prongs and into the slough below at the lowest of them, instead of in the middle of it. For whenever water gets into a slough, the damage is done. The point is to keep it from getting in.

A little attention to this, together with dragging the road after every rain, will give us fairly good roads—dirt roads without any hard surfacing—for nine or ten months in the year. Of course, when these seepy places are drained, they must have a ditch into which the water can run.

Permit us to repeat once more a statement we have been making ever since we made our first address on good roads, 20 years ago: that water uncontrolled is the cause of bad roads; that there are two kinds of water, so to speak; the under water and the upper water. The under water is that which comes in under the roadbed; and the upper-water what comes on it from above or flows in from the sides. The way to get rid of the first is through drainage; particularly in these seepy places. The way to control the second is by grading and then dragging, to put an enamel on the surface of the road.—Wallace's Farmer.

CAPPER DISCOVERS MUD TAX

Farmer Loses on Wheat Crop Because Roads Are Soft and He Cannot Get to Market.

While taxation problems are so generally in the air comes Governor Capper of Kansas and deposes that he has discovered a new tax, "mud tax." "There is an average mud tax of six cents on every bushel of wheat grown in Kansas," says the governor, "and the farmer has to stand that loss. It costs him about \$900 a year because the roads are soft and because he cannot get to market when the price is highest." Motorists will be among those who endorse the governor's words.

Network of Good Roads.

This whole country will some of these days be a network of good roads, which will have a place on the maps along with the railroads. The Lincoln highway linking the East and the West, the Jefferson highway, connecting the lakes and the gulf, and the Dixie overland highway, are a beginning.

Three-Inch Tired Wagon Best.

Buy the wagon with the three-inch tire, is the advice that the highway commissioners at Ames give the farmers. This width tire is not only the least wearing on the road of any width, but, according to test, it requires less draft to pull it. The narrow-tired wagon cuts the road too much, while the wider tire requires too much of a draft to pull.

Clean Brooder Lampe Daily. Brooder lamps should be cleaned

THAT SPECIAL MENU

PREPARATIONS FOR THE UNEXPECTED GUESTS.

Always an Easy Matter for the Competent Housewife to Set a Satisfactory Meal Before Her Casual Visitors.

Now, regarding unexpected guests. Could you not plan to have sufficient food so that your guests could have the same as the family if any dropped in at mealtime? Then it would not make so much extra work. I imagine it is because you are a good cook that people drop in, but if they really come to see you, they will not want you to make any extra trouble for them, and if they come just for the good food you serve I should not encourage the habit. I have very few unexpected guests, but when they come they must take "pot luck." It is well to have canned goods in the house for such emergencies, such as salmon, shrimp, tuna fish, fish flakes, meats, chicken, vegetables and relishes and preserves. Cake or cookies and canned peaches or pears are an easy dessert, and if you have sponge or any light cake, lay the peaches on a slice in the serving dishes and cover all with whipped cream. Salmon in butter gravy, canned peas, hashed potato with red pepper and apple pie pudding is an easy dinner, or creamed fish flakes, mashed potato, canned beets, steamed cup cakes with hot lemon or brandy sauce.

Another is delicate ham, canned string beans, baked potato, German tapioca pudding, or ham and eggs, mashed potato, canned corn, hot chocolate, cornstarch pudding with cream. As you live in the country, perhaps it is not always convenient to have fresh meat on hand, but you could buy half a ham and hang it in a cool place, and slice as needed, then boil the piece left when the best is sliced off. For suppers, have escalloped tuna fish, shrimp wiggle, creamed chipped beef or cheese cream on toast, cream toast, goldenrod toast, cheese and potato puff. Any of these with bread or hot biscuit, canned sauce, cake, cookies and tea would be good suppers. Bake your one-egg cake in cupcake tins, one tablespoonful to a tin, and keep on hand for desserts. Place them in covered tin in the oven, just long enough to warm through, and serve with egg or liquid sauce.

About breakfasts I do not think I have any new ideas, as I am obliged to have breakfast early every day, Sunday included, so get something easy. I always have cereal, usually rolled oats, then eggs, boiled, scrambled, fried with bacon, poached, scrambled with chopped ham, minced beef or lamb on toast, hash, fish, warmed-over soup, and with dry toast or warmed-over muffins or brown bread and doughnuts or cookies or drop-cakes and coffee, we are satisfied. Once a week I have griddle cakes with sirup, but it takes longer to cook them than anything else I serve.—Boston Globe.

To Wash Willow Furniture.

To clean willow furniture, provide yourself with a coarse brush dipped in strong salt and water, scrub each piece well, then dry with a soft brush. Salt cleans willow and also keeps it from turning yellow. If it is desired to keep the natural light color of the willow, apply a coat of linseed oil.

By this treatment the willow strands of which the piece is woven will lose their dry brittleness and become softer and more pliable, bending under a blow instead of breaking. This treatment has another good effect besides making the chair last longer—it makes it less noisy. A coat of oil allows the strands to slip more smoothly and easily, and therefore more quietly upon each other.

Brawn.

Do you ever make "brawn?" I buy a meaty shank, four or five pounds, boil until quite well done, remove from liquid, put lean meat through meat chopper, add salt, pepper and sage to taste, moisten with beef liquor. Press down hard in dish. Have dish small enough so it will be filled about full. Place a plate over it, weighed down with an iron. Let it stand overnight in a cool place. Slices when cold. Very nice and economical. This with a nice vegetable or tomato soup made of remainder of liquor makes a nice dinner.—Boston Globe.

Savory Bread.

Slightly moisten some neatly trimmed slices of stale bread with herb flavored and well seasoned milk enriched if desired with a beaten egg. Fry either as they are or else dipped in batter, or, again, brushed over with white of egg and rolled in flour, to a bright golden brown in hot dripping or bacon fat, and serve in a pyramid, bordered with fried onions, or an enormous round a central mound of greens or other vegetables.

Cheese Omelet.

Dessertspoonful grated cheese, one egg, little pepper and salt, one-quarter ounce butter; put butter in frying pan, beat the egg, add pepper, salt and cheese. Put in the pan and stir round. Cook to a light brown, not solid through, and you have a fine cheese omelet.

Bismarck Oysters.

A layer of hot sauerkraut on a hot plate, several fried oysters next and on top three slices of crisply fried ba-

FARM STOCK

START BABY BEEF ON GRAIN

Provide Creep in Pasture So That Young Animals Will Not Be Disturbed by the Cows.

A creep should be provided in the pasture so that calves may have access to grain without being disturbed by cows, as it is very important to start beef calves on grain before they are weaned. They may be kept in a separate lot into which the cows are turned twice a day, if this method is preferred. In this case there will, of course, be no need for creeps or anything else to keep cows from the



Excellent Beef Specimen.

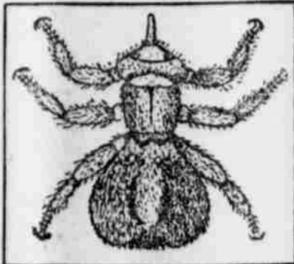
grain which may be fed at such times that the cows will not disturb the calves.

The calves may be started on a mixture of two parts of shelled corn to one part of oats by weight. The oats may be gradually reduced until none is being fed at the end of eight weeks, but while this is being done a little old process linseed oil meal or cotton seed meal should be added and the quantity gradually increased until it makes up about a seventh of the weight of the ration. On full feed calves should eat about two pounds of grain for every hundred pounds of live weight in addition to good roughage. Well-bred calves handled in this way should be in prime condition at the end of about 10 or 12 months.

DIPPING TO ERADICATE TICK

Parasite Probably Does Less Damage Than Either Mite or Louse—Tobacco Dips Are Favored.

Of the commoner external parasites attacking sheep, the tick probably does less real harm than either the mite or the louse. The illustration shows a greatly enlarged figure of the sheep tick. This pest is not easily killed by



Adult Sheep Tick.

the lime and sulphur dips frequently used, but is killed very readily by any of the standard strength tobacco dips, extracts or solutions. The tobacco dips are in general use, as they will kill all the commoner types of external parasites without injury to the animal or the wool.

CHEAPEST GAINS ON PASTURE

Result of Trials Conducted at North Dakota Station—Animals Need Some Grain.

Pigs make the cheapest gains on pasture. Trials at the North Dakota experiment station indicate that brood sows running on good pasture and nursing litters will do as well when receiving one to 1½ pounds of grain per each 100 pounds live weight of sow, as sows in dry lot receiving 2½ pounds grain per day per each 100 pounds live weight. The pasture just about cut the feed cost in two. The pasture alone does not furnish enough feed for either the brood sow with litter or for the weaned pigs. They should be fed some grain, so as to make a rapid growth. In this way the spring pig can be ready for market before real cold weather sets in. Alfalfa, clover, bromus and winter rye make the earliest pastures. When these have not been provided early spring seeding of such grains as oats and barley or rape are the next best

WAR! What Is It All About?



HAS the whole world gone stark mad over a very foolish and trivial question? Are swords rattling, cannon rumbling, mailed armour glistening just because Russia wanted to show her love for the little brother—Serbia? Tear aside the curtain of Europe's politics and see the grim and sinister game of chess that is being played. See upon what a slim, yet desperate, excuse the sacred lives of millions are being sacrificed. Read the history of the past one hundred years, as written by some of the greatest authorities the world has ever known, and learn the naked, shameful truth. Just to get you started as a Review of Reviews subscriber, we make you this extraordinary offer. We will give to you

FREE—"Europe at War"

A big book and over 300 pages, size 10 x 7 inches, handsomely and durably bound in cloth, containing the dramatic history of the great events leading up to the present time; over 50 important and timely special articles by experts on the different phases of the conflict; hundreds of graphic pictures, portraits, photographs, diagrams, specially drawn war maps, illuminating statistical records, copies of official documents and diplomatic messages exchanged between the powers—a clear, vivid, accurate, permanent, interesting and valuable record—a record which once seen you will not willingly be without. Europe's past and present are here dramatically pictured and presented. Hundreds of illustrations graphically tell their own stories. More fascinating than any romance, here is a history so vivid, so dramatic, so stirring, so fascinating, so realistic, so wonderfully presented, so thrillingly told that it leaves an ineffaceable impression.

Your War News Clarified

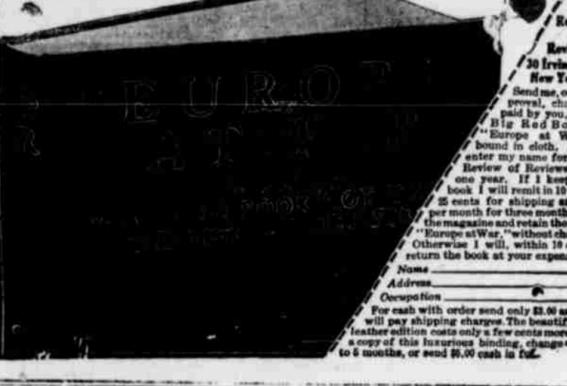
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Get rid of dandruff—it makes the scalp itch and the hair fall out. Be wise about your hair, cultivate it, like the women in Paris do. They regularly use

ED. PINAUD'S EAU DE QUININE

the wonderful French Hair Tonic. Try it for yourself. Note its exquisite quality and fragrance. Aristocratic men and women the world over use and endorse this famous preparation. It keeps the scalp clean and white and preserves the youthful brilliancy of the hair. Buy a 50c bottle from your dealer—or send 10c to our American Offices for a testing bottle. Above all things don't neglect your hair. PARFUMERIE ED. PINAUD, Dept. M ED. PINAUD Bldg., New York

Advertisement for Bien Jolie Brassieres, featuring an illustration of a woman in a brassiere and text describing the product's benefits for bust and shoulders.

Advertisement for McClaid & Armstrong, Granite and Marble Monuments, featuring text about their services and contact information in Hopkinsville, Ky.