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Undertaker's Goods: Coffins, Caskets, Robes, Wrappers, Slippers, Grave Vaults. Disinfection—ROARK

THE KITCHEN CABINET

We rise by the things that are under our feet. By what we have mastered of good and gain. By the pride and passion of the plain. And the vanquished ill we hourly meet.

STRAWBERRIES.

Early season, when berries are a very few used for a garnish or in pleasing combinations with other dishes will not make expensive dishes. Cold molded rice with strawberry sauce is always delicious. A cereal pudding using cream of wheat or farina, molded and served with the sauce, is also very good.

The strawberry shortcake is the national dish which everybody likes. To make it, use a rich biscuit dough without sugar, or, if any, not more than a teaspoonful. Make the shortcake and roll out a half-inch thick. Spread with butter and place the other half on top, so that when they are baked there will be no rough, broken edges which are apt to come when cutting, to say nothing of making the cake soggy.

There are so many delicious strawberry and gelatin combinations that one will make no mistake in serving any of them.

Strawberry Salad.—Wash and hull the berries and cut them in halves lengthwise and let stand 20 minutes in a honey salad dressing in a cold place. Drain and arrange on lettuce leaves and serve at once. To make the honey salad dressing use: Two tablespoonsful of honey, three of olive oil and one and a half of lemon juice, a dash of salt and cayenne if liked. Beat until frothy.

Frozen Strawberry Fruit Cup.—Take one cupful of cubed pineapple, one cut of cut orange, one-half cupful of water and sugar boiled together five minutes. Mix the fruits and sirup when cold and let stand half an hour or longer to blend. Make an ice of a pint of strawberries, cupful of sugar and a cupful of warm water. Hash the berries with the sugar and let stand half an hour. Rub through a sieve, adding the water to hurry the process; freeze. Half fill sherbet glasses with this and hollow the center to heap the fruit mixture. Put piped whipped sweetened cream over the top and finish with a whole berry.

Nellie Maxwell.

THE KITCHEN CABINET

It is difficult to be always true to ourselves, to be always what we wish to be, what we feel we ought to be. As long as we feel that, as long as we do not surrender the ideal of our life, all is right. Our aspirations represent the true nature of our soul much more than our every-day life.—Max Muller.

Yet it is by our lives we are known and judged.

GOOD THINGS TO EAT.

While bran bread is so popular with many people it may be well to have a good recipe which has been tried and is well liked.

Bran Bread.—Take three cupfuls of bran, a cupful of graham, a half-cupful of

sour, a teaspoonful of salt, a teaspoonful of soda dissolved in three-fourths of a cupful of molasses, one cupful of raisins, dates or figs or a mixture of the three, two cupfuls of sweet milk, stir and let stand a half-hour to let the soda act on the mixture, as it does not make it light enough without. Bake in a large loaf two hours.

Nut Loaf.—To two cupfuls of mixed nut meats, using Brazil, pecans and peanuts, add one-half a teaspoonful of salt, next stir in six finely chopped bananas; when well blended press into a mold and steam steadily for three hours. Cook on ice and serve in slices. For sandwich filling sprinkle over a few drops of catsup on each slice.

Chopped Steak en Casserole.—Put two cupfuls of chopped steak in the center of a casserole, flavor with celery, salt, pepper, mace and a little mushroom catsup or Worcestershire sauce. Surround the steak with a cupful of pearl barley, pour two cupfuls of boiling water over it and bake in a moderate oven for one and a half hours. Keep closely covered while cooking. Just before serving cover with a brown gravy or tomato sauce.

June Salad Dressing.—Use any fruit combination with this: Beat the white of one egg, add two tablespoonfuls of sugar, one tablespoonful of lemon juice, one of orange juice and a third as much whipped cream as there is of the mixture. Serve very cold.

Portuguese Eggs.—Peel ripe, round tomatoes and scoop out a small hole large enough to hold an egg. Drop in an uncooked egg; dust with salt and pepper and grate cheese, with bits of butter. Bake until the egg is set.

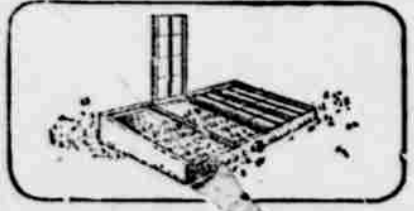
Nellie Maxwell.

TO BUILD CONCRETE HOTBED

Concise Directions Given for Four-Sash Bed Which Can Be Extended to Any Length.

We referred recently to the concrete hotbeds now built by florists and vegetable growers. The following directions are given for a four-sash bed, which of course could be extended to any length desired. A standard hotbed sash is three by six feet. Lay out the bed six feet eight inches wide by 21 feet 10 inches long. The concrete walls are six inches thick. Dig the foundation trenches two feet six inches deep within the lines given above. Make forms of one-inch lumber to carry the south (front) wall six inches and the north (back) wall 14 inches above ground, says the Rural New Yorker. Forms are not required below ground level. The tops of the end walls slope to the outside. Before filling the forms with concrete test the dimensions of the bed by means of the sash. See that the sash lap the forms two inches on all sides.

Mix the concrete mushy wet in the proportion of one bag of cement to 2½ cubic feet of sand to five cubic feet of crushed rock, or one bag of cement to five cubic feet of bank-run gravel. Fill the forms without stopping for anything. Tie the walls together at the corners by laying in them old iron rods bent to right angles.



Frame Grooved Sash.

While placing the concrete set ½ inch bolts about two feet apart to hold the wooden top-frames of the bed to the concrete; or make grooves in the top of the concrete for corner-sinking the sash to the level of the walls with an allowance of one-quarter inch for clearance. This can be done by temporarily imbedding in the concrete wooden strips of the necessary dimensions. During this operation, by means of blocks nailed to the strips, make provision for the center bars described below. Remove the strips as soon as the concrete stiffens. Take down the forms after five days. The extra 2½ inches in length of the bed is allowance for the three center bars between the sashes. These sash supports are of dressed one-inch stuff, shaped like a capital "T" turned upside down. The length of the stem of the "T" is equal to the thickness of the sash and the top is three inches wide. Sufficient materials for the concrete will be supplied by 14 bags of cement, 1½ cubic yards of sand and 2½ cubic yards of crushed rock; or 14 bags of cement and 2½ yards of pit gravel at a cost of \$10.

PAYS TO FERTILIZE MEADOW

Increase in the Yield of Hay Estimated From Three-Quarters to One Ton Per Acre.

Several years ago when cutting hay next to a patch of wheat in the same field, I.e. there was no fence between, I noticed that the hay adjoining the wheat was much heavier in width of a drill than elsewhere, writes F. P. Gerlach in the Michigan Farmer. In fact, there was so much difference that I began to study out the reason, which explained itself simply enough. In drilling the wheat the fall before with 250 pounds of 2-8-2 fertilizer per acre, and running the drill out on the meadow, there would be from two to four feet of meadow fertilized while in going back the drill would not be set in gear until at the edge of the wheat field, consequently every other width of the drill would show a marvelous difference in the grass.

This set me to thinking that it would be a good investment to fertilize meadows, and the following fall I fertilized five acres with the same result, raising the yield of the meadow fertilizer over the top, and since then we have been doing so, and I am satisfied we harvest from three-quarters to one ton of hay per acre more where we use the fertilizer. The fertilizer can be sown late in the fall before the snow covers the ground, or in the early spring.

Success With Cattle.

Said Prof. J. M. Truman, of the State Agricultural college: "If success has been obtained in one breed of cattle, stick to that breed." President W. H. Lee advises that the summer silos should largely take the place of the pastures after June. He predicted a great increase in the average grain yield and in the culture of alfalfa. He thought that many farmers in remote districts would do better in raising good cows to sell than shipping milk, cream or butter.

Egg Yield and the Feed.

The egg yield can be controlled by the feed and manner of feeding. When fresh-laid eggs have an offensive odor when broken or cooked, it is time to examine the quality of food the hens are getting. Onions, fish, manure piles and the like have a strong tendency to cause a bad smell and flavor in eggs.

Diseased Trees.

It is well to remember that the old and diseased trees not only take up valuable space in the orchard, but they are liable to spread disease among the healthy trees, and they always harbor pests that are injurious to the entire orchard.

A POSTPONED ROMANCE

By JEAN SHEAR.

"What made you ask me to marry you?" inquired the bride, as one asks what the weather is likely to be. "Why," the bride's husband paused. "I guess it was because you were looking around and picked me out."

"No," replied the bride, meditatively. "It could not have been just that, because Miss Mary McGee's been picking out husbands for 20 years, and she'd just quit that unprofitable occupation and had begun to be happy, when she found him!"

"Who's this Miss Mary McGee?" "She's just Miss Mary McGee!" the bride laughed. "I don't know how I can explain more, if that doesn't tell you! She's the woman down the block who lives with the children and they all call her Miss Mary McGee. So every one else does! She's been with the children until she's just like one—but she didn't begin until she'd given up the hope of getting married, you know."

"How interesting," commented the man.

"Yes, but she's had a genuine romance! You see it got out, naturally," said the bride, taking a deep breath to mark the beginning of the story. "Through the children that Miss McGee wasn't invited to Jane Benton's wedding, because she was needed by some one or other to take care of the children. And no one thought she'd think anything of it! But the children talked it over before her,



"Mr. Manning Was Interesting."

and her feelings were hurt. She imagined that she had become nothing but a nursemaid in the eyes of the world, and gave up her play with the children!

"So she shut herself up in the house and wouldn't have anything to do with anyone!"

"Miss McGee's tall and angular, and sort of eccentric looking, but she's got an awfully sweet nature, and every one was sorry that her feelings were hurt. However, she wouldn't let any one console her, or explain."

"Then one day old Lawyer Manning passed the house and, hearing music, he went up. She was so surprised at his visit that she let him in, and what do you suppose she was doing? She had saved a lot of newspaper articles on how to dance the tango, and she was learning it from them, playing until she had a tune in mind and then singing for the dancing!"

"And so Manning is the happy individual?" anticipated the husband. "Now, you just wait till I finish!" finished the bride. "Mr. Manning was interested in the tango and Miss Mary McGee promised to teach him all about it. So he went almost every afternoon."

"And then the minister, who every one says was fond of Miss Mary McGee years ago, called. Of course, his visit occurred when Mr. Manning was there, and it sort of woke him up. I guess he'd been thinking Miss Mary McGee would always be there, and there was no hurry about asking her. Anyway, he began to call frequently, and Miss Mary McGee always let them come in, and they remained hours and hours, each trying to outstay the other, and thus got the opportunity to propose, I guess! But they always had to go away together, for neither would give in!"

"And actually Miss Mary McGee got so pretty with the activity and excitement—"

"But which one got her?" interrupted the man.

"Why, that's the romance of it!" triumphed the bride. "They'd been calling for about a month, steadily, almost every afternoon, and then one day the minister brought along his brother, who was visiting him, because he couldn't leave his visitor at home, and he wouldn't let Mr. Manning get the advantage of a call alone!"

"And the minister's brother had the wit to invite her out. And he proposed right away, and now they're married!"—Chicago Daily News.

Knows Better Now.

Wife—Do you recollect that once when we had a quarrel I said you were just as mean as you could be?

Hubby—Yes, my dear.

Wife—Oh, Tom, how little did I know you then.—Boston Evening Transcript

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