

CLASS ORGANIZED

Sunday December 17, the Intermediate boys of the Marble Hill Methodist Church named and organized their class. Self Starters was the name chosen and officers were elected as follows

- | | |
|-----------------|----------------|
| Dale Johnson, | President |
| James Toner, | Vice President |
| Teddy Grimsley | Sec. -Treas. |
| Williard Crader | Reporter |

Now that the class is organized it expects to do some good work.

The Primary and Junior boys and girls gave a Christmas program Sunday morning at the Sunday School hour, was very good for the short time in which they had to prepare it.

A remedy that will penetrate is necessary in the treatment of rheumatism. Ballard's Snow Treatment goes right through the flesh to the bone and relieves promptly. Three sizes, 30c, 60c, and \$1.20 per bottle. Sold by all druggists.

If you know any news call

GREEN OLIVE PEPPER CORN

Corn sautéed with green peppers and olives is a delicious dish that may be prepared in a few minutes. Once tried it will be repeated frequently each year when corn on the cob is obtainable. Here is an excellent recipe:

Ingredients: Six ears sweet corn (uncooked); one-fourth teaspoon salt; one-eighth teaspoon paprika; one green sweet pepper; one cup chopped Spanish green olives; two tablespoonfuls butter.

Cut corn from cob. Remove seeds and white fibre from the sweet pepper. Cut the pepper into fine strips and cook five minutes in the butter. Add the corn and cook for ten to fifteen minutes, stirring to prevent burning. Add the salt, paprika and green olives. Serve.

SUBSCRIBE NOW FOR THE PRESS

CARD OF THANKS

We wish to express our sincere and heart felt thanks to our friends and relatives for the kindness and sympathy shown us during the sickness and death of our darling little baby,

Mr. and Mrs. Frank Leadbetter

CARD OF THANKS

We wish to express our heart felt thanks to Dr. C. J. A. Sander for his kindness and medical aid during the sickness and death of our little son.

Mr. and Mrs. Frank Leadbetter

Bran Cookie Recipe From Chef of Note



Hubert Van der Broeck

Hubert Van der Broeck, supervising pastry chef of the Hotel Statler, at Buffalo, has discovered a way to make bran cookies, and he is rather proud of his achievement.

The ingredients are one-half cup brown sugar, one-half cup butter, one heaping teaspoon ground cinnamon, one-half cup Saltina or one one-half cup chopped walnut meats, two cups flour, one level teaspoon baking soda, one heaping teaspoon baking powder, two and one-half cups of bran, one egg and one-half cup water.

Beat sugar and butter to a cream; add egg and beat well; add water, mixed with baking soda and flour, sifted with baking powder; then add the other ingredients and mix thoroughly. Drop by teaspoonfuls on greased baking sheet and bake in a moderate oven. Sufficient for thirty cookies.

Irregularity in the bowel movements makes you feel uncomfortable and leads to a constipated habit which is bad. Herbine is the remedy you need. It restores healthy regularity. Price five. Sold by all druggists.

If you know any news call 24

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1. There shall be no by-bidding.
2. There shall be no bidding by any of the employees.
3. All Bids are void unless there are two or more bids.
4. I reserve the right to reject any and all bids by paying to the bidder 1 per cent of their bid
5. The auction will be held at one hour intervals beginning at 9 o'clock and ending at 4 o'clock each day.
6. Each interval to last five to ten minutes.
7. Merchandise for the next sale will be put on display immediately after the close of any sale, allowing you to thoroughly inspect the merchandise before you bid.
8. In case you will not be able to be present at the next sale you may leave your bid on any of the items on display which will be placed on same in code.

The C. F. HOPKINS DEPARTMENT STORE is one of the largest in the country and is noted for the quality goods which they carry in all their departments, and for the advantages they give you in quality as well as in price. Don't overlook this progressive store when doing your Christmas Shopping. Inspect their splendid line of merchandise so that you will be ready to get in on auction days and get some of those good buys that will be passed out to the people. Everything will be conducted on the square—open and above board. **DON'T MISS IT.**