

REVIEW AND OUTLOOK

Situation in Europe.

Europe, according to Sir George Parish, is in a condition more appalling, more dangerous to civilization than when the war was on. In an article published in the London Contemporary Review, he sets forth the condition of Continental Europe, and by his statement of facts, pleads for greater haste in the co-operation of nations to overcome these conditions which, he states are a menace to the world.

Food production in France, Italy, Germany and Austria-Hungary is about half the pre-war average. Fuel is equally short. They can buy and pay for these necessities only by exports, sale of securities, or credit. They have no goods to export; France and Germany both lost their foreign securities amounting in each case to about \$7,500,000,000, and the Central Powers especially have no means of establishing credit. Unless these conditions are met there must be a great death toll by starvation this coming year.

No nation can live by itself alone, and Sir George truly states that the welfare of any country is closely intertwined with that of all others. Hence the great problem, of civilization is to be saved, is to keep these suffering nations alive, whether they be French, Italian or German. The desertion of any one people would have serious consequences upon the whole world. Unquestionably our own prosperity is related to that of every nation in Europe, including those with whom we fought.

France and Italy, deeply in debt and with paralyzed industries, are waiting for reparations and indemnities from Germany and Austria with which to rebuild their factories. But this writer claims that such hopes are a delusion, for Germany and Austria are deprived of the means of getting

any credit, without which they cannot produce or pay. Meanwhile, France and Italy sink deeper into the morass of debt and suffering.

Great has been the loss of France. Sir George holds that if it were possible to rebuild the ruined factories and work the mines and farms, France would soon be able to pay her way. Undoubtedly the hard working Italian and German populations also would soon be exporting goods to pay for further advances if supplied with the credit necessary to obtain food and raw materials. Unless they have this help, the consequences, he holds will be appalling.

Financiers and statesmen may differ as to the means and methods of helping them; they cannot, however, disagree with the statement of fact that conditions now in Continental Europe differ only in degree from those of actual war. This fact, so ably proved, drives home the point that "further delay will be perilous."—Wall Street Journal.

AMMONS

Miss Laura Nelson, of Ammons, got the prize in the beauty contest at the pie supper at Union Star, Saturday night.

Rev Jessie Curry, of Union Star, filled his regular appointment at Ammons, Sunday.

Mr. Milton Horsley was the guest of Miss Jaunita Hickerson, Sunday afternoon.

Mr. Henry Cuddy, of Union Star, was the guest of Miss Jude Horsley, Sunday afternoon.

Miss Rosie Barger spent Sunday with Mrs. Janie Balou.

Miss Beddie Bennett, of Union Star, spent Sunday, here.

Mrs. Olla Robbins and daughter, Miss Hazel Robbins, were Sunday guests of Mrs. Dallis Singleton.

Mr. Roland Morgan fell in the garage can and hurt his foot.

Mr. Albert Poole and Miss Hattie Balou, of Ammons, were married Monday, Nov. 10, at Jeffersonville. They will spend the winter months in Louisville.

Miss May Chapple, of Union Star, was here Sunday afternoon visiting Mrs. W. H. Dutschke.

Miss Guffie Nelson made a speech Sunday for the benefit of the 45 million campaign.

Mr. Jim Pete Mogran and wife, of Addison, were guests Sunday of their father, Mr. J. P. Morgan, here.

Miss Jaunita Hickerson was the guest Saturday and Sunday of Miss Goldia Stewart, at Union Star.

WHY THEY PARTED.

He liked Wagner and Bach; she preferred Irving Berlin and jazz.

He doted on Ibsen, Lord Dunsany and Shakespeare; she was dippy over revues and follies.

He wanted a few babies of his own to adore; she preferred other people's kiddies.

He liked to read and discuss H. G. Wells, Joseph Conrad and Henry James; she preferred Robert W. Chambers, John Galsworthy and E. Phillips Oppenheim.

He wanted to roam the fields and woods; she insisted on doing her nattering from a fast roadster.

He wanted to live in a rehabilitated New England farm house; she simply had to have a "Drive" apartment.—Cartoons Magazine.

USE RAT-SNAP.

Rats and mice are multiplying to an alarming extent in Belgium because of the scarcity of cats. As a result the tiniest kitten can be sold for a dollar.—From the December Popular Mechanics Magazine.

Tobacco Growers

Our First Sale Will Be December 2

The Loose Leaf Tobacco Market opens December 1st, and **PRICES** are going to be **HIGH**. The Eastern Markets are much **HIGHER** than **LAST YEAR**, and the trend points to **GREATER PRICES**.

We Predict \$20.00 Being Offered By the Country Buyers For Good Pryor Before December 1st

Why not **WAIT** a few days longer for the entry of the **BIG BUYERS** on the market. Get the **BENEFIT** of their **COMPETITION** on the Loose Leaf Floor.

We are **READY** to **RECEIVE TOBACCO** beginning Wednesday, **NOVEMBER 26th**

DON'T SELL BEFORE THE MARKET OPENS!

CLOVERPORT LOOSE LEAF TOBACCO WAREHOUSE

J. WALTER BOYLE, Manager

FOR SALE!

Six room two story house on lot 84x124 feet, five large shade trees in yard, has cellar, front and side porch, piped for gas in every room, electric lights and electroliers, house and all necessary out buildings including garage, in first class condition. For further information call or write

H. J. HAMMAN
CLOVERPORT, KY.

WANTED!

Salesman with Ford car, to devote entire time to attractive nationally advertised sales proposition. Exclusive territory and liberal commission.

Write or call in person for particulars.

FARM UTILITIES CO.

307 Keller Bldg. Louisville, Ky.

We will ship hogs from Hardinsburg, next Monday, December 1st 1919. Bring them, as we do not know when we will ship again. Must be here by 11 a. m.

BEARD BROTHERS
Hardinsburg, Ky.

To the Farmers Of Breckinridge County

Fields Brothers Loose Leaf Floor opens next Thursday. Big Floor with all the latest facilities of the Loose Leaf Tobacco Sales Room.

We want tobacco from every farmer.

FIELDS BROTHERS & CO.
LOOSE LEAF FLOOR

T. O. Beatty, Owensboro, Ky.

RABBITS GOOD ON THANKSGIVING

May Take Turkey's Place. Two Suggested Turkeyless Dinners.

Why not serve a rabbit dinner instead of a turkey one on Thanksgiving Day? In many sections of the country wild jackrabbits or the cottontails are plentiful; a good huntsman has but to spend a few hours in the country with his gun and return with game bag overflowing. In some localities Belgian or New Zealand hares are raised on a commercial scale, and city markets at this time of the year usually have a good supply of both the hares and game rabbits at favorable prices.

Here are two suggested turkeyless dinners:

- 1 Fruit Cup
Smothered Rabbit with Dumplings and Gravy, Glazed Sweet Potatoes, Creamed Cauliflower or Salsify, Cranberry Sauce, Celery Hearts, Bread, Butter, Tomato Jelly with Mayonnaise, Wafers, Ice cream and cake, Coffee, Salted Nuts.
- 2 Cream of Oyster Soup, Fried Rabbit, Brown Gravy, Mashed Potatoes, Buttered Turnips, Baked Corn Pudding, Cranberry Jelly, Celery, Hot Rolls, Fruit Salad, Pumpkin Pie with Whipped Cream, Coffee.

Nuts, Rasins
The following recipes, tested in the experimental kitchen of the United States Department of Agriculture, show some of the attractive ways in which either a rabbit or a hare can be served.

Fricassee of Rabbit
Skin, draw, wash and cut rabbit into pieces. Dredge with flour, salt and pepper. Brown in 4 tablespoons of fat. Change from frying pan to stew pan, cover with boiling water, and cook slowly until tender. Remove meat from broth. Thicken broth, allowing 1 tablespoon of flour to 1 cup of broth. Bring to the boiling point and while still boiling add dumplings; cover closely and allow to steam 15 to 20 minutes. Pour dumplings and gravy over meat on hot serving platter.

Casserole Rabbit.
8 slices bacon, 1 large rabbit or Bel-

gian hare cut into pieces, 2 medium-sized potatoes, 2 small onions, 2 cups hot water, 1 teaspoon salt, ¼ teaspoon pepper.

Fry the bacon until light brown and remove from the fat. Use this bacon fat to brown the rabbit, which has been dipped in flour. Arrange in casserole dish, the pieces of rabbit, the strips of bacon, and sliced onions and potatoes, and dredge lightly with flour. Pour water over all. Cover and cook slowly 2 hours.

Rabbit in Tomato Sauce.

2 tablespoons lard or butter, 1½ cups tomato pulp or juice, 1 large onion chopped fine, 3 tablespoons flour, 2 teaspoons salt, ½ teaspoon pepper, 2 cups water, 1 large rabbit. Skin, clean, and wash and cut the rabbit into pieces at the joints. Dip in flour and brown in a little fat.

Put the lard or butter in a deep iron skillet or a roasting pan, and stir in the flour. Add the chopped onion and the tomato juice with the seasonings and the boiling water and cook for 5 minutes. When this is boiling put in the browned rabbit. Cover and let simmer on top of the stove or in the oven for one hour.

SOLDIERS HEMLET CONVERTED INTO LIGHTING FIXTURE.

The "tin hat" presented by the grateful government to every returning fighting man is sometimes a cumbersome souvenir. It can't be pasted in the family album, and it looks out of place on the parlor mantel. It does make a satisfactory indirect-lighting fixture, however, when equipped with accessories described with illustration in the December Popular Mechanics Magazine.

HERE'S A PUMPKIN PIE THAT NEEDS NO SUGAR.

Pumpkin and squash are in season. This pumpkin pie is up to date at this time of sugar scarcity because it uses no sugar:

- 2 cups pie squash or pumpkin (stewed and strained.)
- ½ cup molasses
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon salt
- 2 eggs
- 2 cups rich milk

Mix the pumpkin, molasses, cinnamon, ginger, and salt. Beat the eggs slightly and add them and the milk to the mixture. Bake the mixture in one crust until it is firm.

SUBSCRIBE FOR THE NEWS

Perfect Lenses for Imperfect Eyes

Do you know that 90 per cent of all Headaches come from refractive vision.

If you have the slightest symptom of eye strain consult an optometrist at once.

Mr. D. Harner of the Harner Optical Company of Louisville, will be at Wedding's Rug Store Tuesday, Wednesday, Thursday and Friday, November 25-26-27 and 28, 1919.

Prepared to do Optical work at reasonable prices.