

Local Paragraphs

INTERESTING ITEMS BOILED DOWN FOR BUSY READERS

Miss Olive McIntosh of the War Bureau is spending a few days at Elm Camp, East Hampton.

Mr. Carl E. Seaman of Chestnut street is visiting Mrs. C. O. Orest at Pleasant View, R. I.

Mrs. George Little of Spruce street and Mrs. Mary McRoberts of Foster street are spending a few days at Snybrook Manor.

Daniel Hayes of Fort Ogleshope, Ga., has returned after spending a short turlough at his home in Hackensack street. "Danny" is in the quartermaster department.

Miss Olive Gallagher of Laurel street is entertaining her cousin, Miss Olive Dooley of Waterbury.

Paul Shee of the Naval Reserve at Pelham Park, N. Y., spent Sunday at his home on Summit street.

Harlow Willis of the Naval Reserve at New Haven was a week-end visitor in town.

Paul Fitzgerald of the Naval Reserve spent the week end at his home on Brimfield street.

Private Louis F. Fitzgerald was up from Camp Upton on a short visit to his home on Brimfield street.

William Gorman of the Naval Reserve spent the week-end at his home on Brimfield street.

Miss O. E. Skinner of Church street is visiting friends in East Berlin.

Howell Chesley has been granted a patent for a neckband for neckties and also a process for making the device.

F. H. Anderson and family have returned from an outing in the White Mountains.

Nathan Marlow of the One to Twenty-Five-Cent Store went to New York Wednesday on a business trip. He is expected home tonight.

George H. and Mrs. Tracy of New York, Mass., are the guests of Mrs. Tracy's parents, James and Mrs. Hutchison of Laurel street.

Letter Carrier George E. and Mrs. Smith are spending their vacation at Wash Hill.

Joseph Foley of 32 Pearl street gave his brother, Stephen Foley a wrist watch to carry with him to Camp Devens when he left here last week with the large group of selectives.

Paul G. Carter who is with the Medical Department of the 70th U. S. Regiment has arrived safely in France with the command. He so notified his sister, Mrs. H. W. Helton and Mrs. W. F. Postwick of South Manchester.

Arthur and Mrs. Gallagher of 31 Laurel street announce the engagement of their daughter Ethel May, to Albert Knott of Middle Temple.

Majr William Taylor assisted at all the Salvation Army services held last Saturday and Sunday. He was in charge of the singing choir at South Manchester and has many devoted friends in this place. He was very cordially greeted and made to feel more at home than he was in the midst of devoted friends.

Through the generosity of the local corps Salvation Army Commandants Fred and Mrs. Bartlett are enjoying a visit with relatives at Grand Rapids, Michigan. Commandant Bartlett has a sister there whom he had not met in many years. He and Mrs. Bartlett and one of their little daughters left South Manchester last Monday afternoon for their proposed trip to the city where the best furniture in the United States is manufactured.

Miss Alice Benson of 47 Main street and Miss Milford Sheldon of 32 Pearl street spent a week-end outing at Ocean Beach, New London. They returned last Monday afternoon. Miss Benson is chief operator in the Cheney Brothers main office telephone exchange, and Miss Sheldon is an operator in the exchange of the Southern New England Telephone Company in the Old Fellows block Main and East Center streets.

Ezekiel Benson is at Spynon Bay, N. Y. as the guest of his sister. He has been recuperating on the banks of the Hudson for the past six weeks. He expects to return to his home in South Manchester next week. Mr. Benson has been employed by the G. E. Keith Furniture Company for a goodly number of years. He is a man of high character and is a highly nervous condition. His physician recommended rest and change of surroundings. He trusts that his stay on the shore of the historic Hudson may serve to bring him back to his usual good form.

Mr. W. F. Postwick, Mr. Carter and Mrs. W. F. Postwick, who were formerly a dramatic troupe, are now touring the country with their new troupe near New London.

FOOD CONSERVATION PROGRAM FOR NEXT WEEK

Monday, Franklin School, Practice Canning and club work.

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Wednesday, a. m. Practice Canning, Franklin School.

Thursday, p. m. Children's Diet, 3rd District.

Friday, a. m. Canning at Franklin School.

Thursday, 3:00 p. m. "Little League" Class.

Friday, a. m. Canning at Franklin School.

Friday 2:30 p. m. Children's Diet for Mothers' Class.

Sauerkraut is valuable as a food and adds to the variety of ways in which cabbage may be prepared.

Cabbage which is not desired for eating should be used for making sauerkraut, for home use or market.

It is cured in straight-sided wooden casks or earthen jars. The latter are more desirable since stained favors are absent.

Letter Carrier Richard Allen of Pearl street is enjoying his annual five-day furlough.

Harry W. Brown and Mrs. Brown and Miss Helen Shotton of Springfield, Mass., were week-end guests of Town Engineer J. E. Bowen and Mrs. Bowen of Middle Temple.

Mr. Robert V. Trent and family have closed their outing in the White Mountains and are back at their home in South Manchester.

Before entering the service of Uncle Sam Thomas Webb was presented with a safety razor by his fellow employees in the local office of the Prudential Insurance Company.

Charles Rogers, the regular substitute letter carrier, and Fred Finigan of Foster street, acting substitute carrier are covering the routes of the letter carriers during the vacation period.

The August meeting of the board of selectmen will take place at the hall of records next Tuesday evening, August 5. The board will meet in the afternoon of the same day to pay bills. Bids for the printing of the town report will be opened at Tuesday evening's meeting.

Mrs. John B. Kehoe of Eldridge street has received a card and also a letter from her husband stating that he has arrived safely overseas. He is expected home in a few days.

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The letter was written on shipboard and was also mailed in mid ocean.

The Timothy Hayes property on Hackensack street was purchased this week by Edward and Dorothy Schack. It consists of an eight-room house and two acres of land. The buyers were Dr. William Hayes and Mrs. Catherine McGowan. The sale was made by Robert J. Smith.

By the killing when in action in France July 27, 1918, of Sergeant Henry T. Newman a fourth grade select is to be added to the large service flag at St. James church.

William Rubirow, proprietor of Rubirow's Specialty Shop took all his employees on an automobile trip yesterday afternoon. This is his annual custom to give his fellow employees a treat at his expense. He accompanied them in a motor car and gets as much enjoyment out of the drive as any of the party. He does all he can to make matters pleasant for his employees.

Other free government bulletins tell how to dry fruits and vegetables with home-made equipment.

Those interested in canning should send for the department of agriculture's bulletin on the subject of home canning.

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ANY CLEAN VESSEL WITH TIGHT COVER MAY BE USED IN CANNING

U. S. DEPT. OF AGRICULTURE

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LOCAL MARKET GUIDE

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FORESIGHT IN BUYING YOUR CARPETS & RUGS

Watkins Brothers Inc.

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Packers' Profits - Large or Small

Packers' profits look big—when the Federal Trade Commission reports that four of them earned \$140,000,000 during the three war years.

Packers' profits look small—When it is explained that this profit was earned on total sales of over four and a half billion dollars—or only about three cents on each dollar of sales.

This is the relation between profits and sales:

Profits Sales

If no packer profits had been earned, you could have bought your meat at only a fraction of a cent per pound cheaper?

Packers' profits on meats and animal products have been limited by the Food Administration, since November 1, 1917.

Swift & Company, U.S.A.

"STARTERS" TO RIPEN CREAM

Technical Work Should Not Be Undertaken Unless Butter is Made on Commercial Scale.

Prepared by the United States Department of Agriculture. In creameries it is customary to control to some extent the ripening of cream by means of "starters" which are pure cultures of lactic-acid-producing bacteria grown in pasteurized milk.

When butter is made on a commercial scale, it may be advisable to control the ripening of cream by means of a product that is more uniform from week to week.

Commercial cultures for starter making may be obtained from culture manufacturers and from dairy supply houses.

A natural or homemade starter may be made as follows:

- 1. Clean thoroughly and boil for five minutes three pint fruit jars and tops. After boiling keep the jars covered to prevent the entrance of bacteria. 2. Take a pint sample of milk freshly drawn from each of three cows, place in the jars, cover, cool to 75 degrees Fahrenheit, and keep at that temperature until curdling occurs. 3. Curdling, or coagulation, should take place in about 24 hours. An ideal curd should be firm, smooth, marble-like, free from holes or gas bubbles, and should show little or no separation of the whey or acid flavor.

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4. Select the sample that most closely meets these conditions and propagate it, discarding the others. The selected sample is propagated as follows:

(a) Clean thoroughly and boil for five minutes a quart jar, the top, and a teaspoon.

(b) Fill the jar with freshly drawn milk, cover loosely, heat slowly to boiling, and pasteurize by boiling gently for 30 minutes.

(c) Cool the milk to 75 degrees Fahrenheit and add a teaspoonful of curdled milk from section 9 and set away to curdle at that temperature.

(d) Propagate the starter from day to day in the same manner described in a, b and c. The starter described in c is the one to use for ripening the cream and should be added in such quantities as to be one-tenth to one-fifth of the cream to be churned.

MILK STERILIZER IS FAVORED

Cheap and Effective Device That Has Important Bearing on High Grade Product.

Prepared by the United States Department of Agriculture. The simple steam sterilizer for dairy utensils developed by the United States department of agriculture is meeting with great favor in rural milk and health authorities. The device has been demonstrated by the health authorities in several counties. Officials have written to the department:

YOUR SON AND YOUR DAUGHTER will enable them to fill these positions immediately upon graduation. BRYANT & STRATTON graduates are preferred—the demand for them far exceeds the supply—so your son or daughter is assured of a position paying anywhere from \$15 to \$27.50 a week.

Send for free illustrated 64 page year book and complete information regarding courses, tuition, faculty and boarding facilities.

57th YEAR BEGINS SEPTEMBER 3rd

BRYANT & STRATTON Commercial School PROVIDENCE, R. I.

For More Than Half a Century the Standard School for Business Training.

PIG CLUBS HAVE CAUSED BIG INCREASE IN DEMAND FOR REGISTERED BREEDERS

Members of the United States Department of Agriculture.

In some sections of the country the need for better breeding stock was outstanding when the United States Department of Agriculture began its pig club work.

When better is made on a commercial scale, it may be advisable to control the ripening of cream by means of a product that is more uniform from week to week.

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WARFARE ON WEED ENEMIES

Rocking-Chair Methods Are Unavailable—Hard Work is Necessary to Eradicate Them.

Prepared by the United States Department of Agriculture. In a sense, farming might be called a warfare against weeds. Some farmers are engaged in the struggle against weeds, while others go down to defeat. So powerful are weed enemies that they can destroy the best of crops, and in some instances, they have been known to destroy the best of crops.

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FACTS

SELECT BETTER DAIRY COWS

Raising of Best Heifer Calves Will Provide Means of Cutting Out Low Producers.

Prepared by the United States Department of Agriculture. The war has greatly increased the demand for dairy products, and it is important that they be produced economically. In order that the quantity of dairy products may be large and the production economical, more and better cows are needed.

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CONTROL PASTURE WEEDS

Prepared by the United States Department of Agriculture. Such weeds as wild onion, butterweed, and ragweed are common pasture weeds that cause great annoyance to dairymen and milk dealers.

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TO GROW FRUIT TREES

Not All Land in Florida Suitable to Production.

No More Beautiful Sight in the World Than a Fine Orange Grove Bearing Fruit and Blossoms Concurrently.

Prepared by the United States Department of Agriculture. Don't let anybody fool himself with the idea that he can grow oranges anywhere in Florida, writes John A. Sletcher in Leslie's Weekly. The orange needs a soil adapted to it. It thrives best not in the state sand you see under the pines, but in a yellow loam. The pines are cut or burned and the pines are cleared away. Then the land is plowed and harrowed at a cost of about \$25 per acre for clearing with colored labor at 15 cents an hour.

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REAL ESTATE AND ALL KINDS OF INSURANCE

WALL PAPERS PAINTING AND DECORATING

J. F. TYNAN 37 PEARL ST. Phone 540 South Manchester

Tobacco Growers

Shipments of Lumber necessary or Tobacco Sheds are getting harder to obtain.

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For More Than Half a Century the Standard School for Business Training.

Orford Hotel

Board or Rooms Resilient Table Reasonable Rates

Wm Walsh, Prop.

Do It Now

By bringing in your painting job now we can promise you quick delivery. Let us give you a figure on a job that will make your auto look more attractive.

Peter A. Baldwin 73 S. Main St. Phone 127-2

Waverly Bldg. Suite 2 Telephone

Dr. C. A. Humphreys DENTIST 71 Main St. Hartford Conn.

LAUNDRIES

IT'S RESULTS THAT COUNT IT PAYS TO PLEASE. We are pleasing others and will try and please you.

New Model Laundry Co. Our specialty: Shirts, Collars and Cuffs and Shirt Waists All Hand Ironed

Wet Wash Ordinary Weekly Family Washing 50c. Phone 180-2 Free Delivery South Manchester

REAL ESTATE AND ALL KINDS OF INSURANCE

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Tobacco Growers

Shipments of Lumber necessary or Tobacco Sheds are getting harder to obtain.

YOUR SON AND YOUR DAUGHTER will enable them to fill these positions immediately upon graduation. BRYANT & STRATTON graduates are preferred—the demand for them far exceeds the supply—so your son or daughter is assured of a position paying anywhere from \$15 to \$27.50 a week.

Send for free illustrated 64 page year book and complete information regarding courses, tuition, faculty and boarding facilities.

57th YEAR BEGINS SEPTEMBER 3rd

BRYANT & STRATTON Commercial School PROVIDENCE, R. I.

For More Than Half a Century the Standard School for Business Training.

THE GREAT LOCKHART MILL END SALE!

NOW IN FULL PROGRESS AT THIS STORE

Wise, Smith & Co., Hartford

Remnant Ribbons 25c 19c

Wonderful Bargains in Suits, Coats and Dresses

BUY HOUSEWARES

BUY DRAPERY GOODS

BUY WAISTS AND SWEATERS

BUY UNDERMUSLINS

BUY CORSETS

BUY HOSIERY AND KNIT UNDERWEAR AND SAVE MONEY

BUY RUGS AND LINOLEUMS

BUY SILKS AND DRESS GOODS

BUY FOOTWEAR

BUY WASH FABRICS

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"OUTWITTING THE HUN" LEUTENANT PAT O'BRIEN

By LEUTENANT PAT O'BRIEN

CHAPTER I—Introductory. Pat O'Brien tells of his capture in Belgium and his escape to France.

CHAPTER II—Tells of his capture in Belgium and his escape to France.

CHAPTER III—Describes the life in a trench and the work of a sentry.

CHAPTER IV—Describes the life in a trench and the work of a sentry.

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CHAPTER XXV—Describes the life in a trench and the work of a sentry.

my ganger but could not get around it. It was a common sight in Belgium to see a small donkey and a common ordinary milk cow hitched together, pulling a wagon. When I first observed the custom, I thought it was a donkey and ox or bull, but closer inspection revealed that the cows were being used for the purpose.

From that I was able to observe there must be very few horses left in Belgium. The first thing I noticed when I was taken to the Germans. Cows and donkeys are now horses and mules. Although I spent nearly eight weeks working in Belgium, and in all that time I don't believe I saw more than half a dozen horses in the possession of the native population.

One of the scarcest things in Germany, apparently, is rubber. For I noticed that their motor trucks, like ours, unlike our own, had no rubber tires. Instead heavy iron bands were employed. I could hear them come rumbling along the stone roads for miles. I had never seen anything like that before. I had never seen anything like that before. I had never seen anything like that before.

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CAPONIZE MALES FOR CHOICE FOOD

One Way of Answering Call for Greatly Increased Supply of Poultry and Meats.

HAS CONTENTED DISPOSITION

Breeds Best Adapted for Purpose Are Plymouth Rock, Brahma, Cochinchina, Langshan and Wyandotte—Lepghorn Too Small.

By the United States Department of Agriculture. Caponizing the cockerels is one way of answering the call made by the United States department of agriculture for a greatly increased production of poultry and meat.

Large capons bring the best prices, and it seldom pays to caponize males of the small breeds. The best adapted for this purpose are the Plymouth Rock, Brahma, Cochinchina, Langshan, and Wyandotte.

A Good Field of Alfalfa in Kentucky. Seed and peanut meals, which range in protein content from 30 to 50 per cent and cost at the present time from 60 to 85 cents per ton.

Performing the Operation. The testes to be located and removed more easily. The bird is laid upon its side on a box, head of a barrel or a table of convenient height.

Meats and Groceries. J. H. WOODHOUSE & SON, 85 Spruce St., Tel. 4-50. Goods Delivered by Automobile.

Wood For Sale. Hard Wood Sawn But Not Split \$12.00 the Cord. Splitting of Same \$1.00 Extra.

FRED B. TAYLOR. Best of 24 Charter Oak Street, South Manchester. Telephone 127-3.

EAT CORN SAVE WHEAT

HOME-GROWN PROTEIN FEEDS

Stockmen Should Plan to Produce an Adequate Supply of Leguminous Crops This Year.

By the United States Department of Agriculture. Clover, alfalfa, soy beans, cow peas and vetches can be profitably produced on every live stock farm in the country.

KEEP HENS FOR CHEAP EGGS. Flocks in City Back Yards Can Be Supported Principally on Waste From Kitchens.

Small Flock of Good Hens Will Supply Enough Eggs for Average Family. Hens in back yards are an economic opportunity for city families and at the same time an essential part of the program for increasing poultry production.

Average Losses of From 3 to 9 Per Cent Can be Greatly Reduced by Proper Packing. The amount of damage sustained in shipping eggs is an ever-increasing problem, according to various reliable authorities.

CONSUMPTION OF CORN CROP. Urgent Reason for Increasing Production is to Reduce Need of More Grain for Food.

NEED SELF-DEPENDENCE. Prepared by the United States Department of Agriculture. We will not win this war unless we are self-sufficient in food.

MORE INTEREST IN POULTRY. High Prices Should Encourage Production of More Eggs—Purdure Most Profitable.

STANDARD OIL COMPANY OF NEW YORK. A wide variety of motor gasoline is available from the Standard Oil Company.

EAT POTATOES SAVE WHEAT

Hundreds of Thousands of New Webster's International Dictionaries are in use by business men, engineers, bankers, judges, architects, physicians, farmers, teachers, librarians, clerks, and all who read and write the English language.

Are You Equipped to Win? The New International provides the means of success in the most important and most profitable of all the professions.

Substitute for Teeth. My \$8 sets are like life. Like the best fitting plates, they are made of the finest material and are guaranteed to last for years.

Present this ad and your carfare will be allowed. FULL SET \$5.00 NO PAIN. My \$8 sets are like life. Like the best fitting plates, they are made of the finest material.

The Sign of Service SOCOYNY. A wide variety of motor gasoline is available from the Standard Oil Company.

Motor Gasoline. The best way to buy motor gasoline is to buy the best. The only SOCOYNY gasoline you buy means up to quality standards.

DEALERS WHO SELL SOCOYNY MOTOR GASOLINE. R. P. BISSELL, C. A. SWEET, BELLAMY GARAGE, PALACE GARAGE, G. S. SMITH, WALTER SAUNDERS, AUTO SUPPLY STATION, FRANK BUNSWICK, J. N. NICHOLS, CHARLES SMITH, MRS. I. DAVIDSON, A. M. BURKE, ROCKVILLE GARAGE, STANDARD GARAGE, NEW YORK AUTO GARAGE, J. BRISKEY, CHARLES SHAPERA, F. M. CHARTER, H. C. ABORN, L. E. HALL, FRANK M. KIRCHOFF.

STANDARD OIL COMPANY OF NEW YORK. A wide variety of motor gasoline is available from the Standard Oil Company.

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FIRE INSURANCE

For Sale. Small farms: One with 3 acres and two family houses. Three of one 1 acre and two of 6 acres each. One 1/2 acre. Two 1/4 acre each. One 21 acres. Farms all water to 1000 acres. At all prices. \$1,000 to \$20,000.

Are You Equipped to Win? The New International provides the means of success in the most important and most profitable of all the professions.

Substitute for Teeth. My \$8 sets are like life. Like the best fitting plates, they are made of the finest material and are guaranteed to last for years.

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Motor Gasoline. The best way to buy motor gasoline is to buy the best. The only SOCOYNY gasoline you buy means up to quality standards.

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Local Paragraphs

INTERESTING ITEMS BOILED DOWN FOR BUSY READERS

Louis Fitzgerald of Camp Upton was a week end visitor in town.

Paul Douse, of the aviation corps at Rockaway, N. Y. spent the week end at his home in this place.

Michael J. and Mrs. Barry and son, John, of Florence street spent the week end with friends in South Lyme.

Miss Edith Muddell of Trotter street has gone to Myrtle Beach for a two weeks outing.

The Misses Gertrude, Gladys and Florence Phillips of Florence street are visiting relatives in Worcester, Mass.

Miss Gertrude Gustafson of Back-nack street spending a two weeks vacation at Sound View and Ocean Beach.

The Misses Eva and Josephine Jarvis, Miss Alice Schultz, Miss Lillian Matchett and Miss Johanna Clark are spending the week at Crystal Lake.

Thomas Weir of Ridge street has returned from a two weeks vacation spent at Seabrook Manor.

Samuel Houghton and family of School street have rented a cottage at Myrtle Beach and will spend the month of August at the shore.

Mrs. Katherine M. Flavin of Park street has returned from a two weeks vacation spent at Seabrook Manor.

Russell Hathaway of Laurel street is spending the week at Pleasant View, R. I.

Miss Elsie Wright of Hartford spent a few days with her aunt, Mrs. Andrew Ferguson of Birch street this week.

Mrs. Catherine Cotter of Myrtle street is greatly distressed this week with a severe cold and as a result has not been able to get about.

Mrs. H. M. Burke of Park street has been much annoyed this week because of a distressing cold which has harassed her greatly this week.

The sudden drop of temperature last Sunday and Monday from a high marking to a depth of 40 degrees here, caught a number of persons about town unprepared for such a descent. As a result severe colds are abundant and much suffering has ensued.

Mrs. Chas. E. Moran has returned to New York City after a sojourn of two years in South Manchester. She is now living with her daughter, Mrs. Frank C. Foman of West 50th street.

Mrs. William Wilkie of Providence, R. I., has returned to her home after a visit with Mrs. Archibald Douglass of School street.

Mrs. Douglas and daughter, Mrs. Miss Dorgan's sisters, the Misses May and Rose Wilkie, accompanied Mrs. Wilkie to Providence and will spend a few days there.

Elmore Ryan, son of F. J. and Mrs. Ryan of 31 Ridge street enlisted in the Naval Reserves this week. He underwent the necessary examinations and is now awaiting assignment.

Mrs. C. G. Nyquist of New York City with her first born, a boy, is spending a period of rest and recreation at her former home, 31 Sunset street, South Manchester.

Mrs. Nyquist is a graduate of the South Manchester High school, class of '18. He is in the 26-year class of young men to be carried in the service of the United States for war.

The Cook. The cook is a fish of the cod family and has such the same habits and characteristics. It frequents rocky ledges in the north Atlantic, especially off the shores of Newfoundland and Scandinavia. It is more extensively used in northern Europe than in America, but it is sold in considerable quantities at the fish markets in New England.

Daily Thought. Copiousness is the mark of character as well as of thought.—Emerson.

"Jingo." "Jingo" is used as a substitute for something else, as in the phrase "By Jingo" or "By Jemmy." It is a good catch word in the expression, "By Jingo, Jingo." "Jingo" was originally applied to the British lion and was used to denote British lion and was used to denote British lion and was used to denote British lion.

Remove Spots of Paint. Place a wet flannel dipped in alcohol in middle of room and throw over it a handful of jumper buttons, shut the windows and doors for a day and the smell will disappear.

Hide Picture Wire. Never, if you can help it, hide picture wire in the wall. It is better to let the pictures hang against the wall as if they were really and truly decorations.

Raymond Bidwell of Camp Devens was home over Sunday.

Robert Wilson has joined the tank service and has gone to the training camp at Gettysburg, Pa.

L. N. and Mrs. Heebner of Park street are enjoying a few days at Kelley Point.

Everett Bunker and family of Park street have gone to Kelley Point for a two-week stay.

Miss Eleanor Bennison of Elm terrace has returned from a two weeks vacation spent at Providence, R. I. and Ocean Beach.

John Fitzgerald and Harold Walsh, members of the 302nd Ambulance Company have called their safe arrival overseas. They left Camp Devens a few weeks ago.

Walter Gorman of Fort Shoomer spent the week end at his home on Locust street.

Harold Alvord who is doing government work in Boston, spent the week end at his home at the Green.

Edward Noren of the naval reserve spent the week end at his home on Ridge street.

William Burgess, who enlisted in the naval reserves some time ago has reported for duty at New Haven.

Word has been received in town of the safe arrival overseas of George and Frank Minor, sons of Mrs. Mary Minor of Highland Park.

Word has been received of the safe arrival overseas of Arthur D. Atkin of Madison street.

Carl O. Anderson of the Naval reserve spent the week end at his home on South Main street.

Mrs. Leroy K. Hagen of Hills Grove, R. I., and Mrs. Henry of New York are the guests of Joseph and Mrs. Albison of Green Hill.

Word has reached town that Dennis Marby, who went with some local selectives to Camp Upton and was later transferred to a camp in Florida, has again been transferred this time to the University of Marine Here he is to take a course in gas engine mechanics.

Herbert McCormick and William Holman, who are students at the naval air station at the Massachusetts Institute of Technology, spent the week end at their homes in South Manchester.

Harold Richmond of South Main street, who enlisted in the navy some weeks ago received his call Saturday. His instructions were to report at the Brooklyn yard for his outfit and he was then to proceed to the Canal Zone, where he will be located at submarine base.

Esauk Senon of Main street has closed his vacation and returned to his home in South Manchester.

Mrs. William Wilkie of Providence, R. I., has returned to her home after a visit with Mrs. Archibald Douglass of School street.

Mrs. Douglas and daughter, Mrs. Miss Dorgan's sisters, the Misses May and Rose Wilkie, accompanied Mrs. Wilkie to Providence and will spend a few days there.

Elmore Ryan, son of F. J. and Mrs. Ryan of 31 Ridge street enlisted in the Naval Reserves this week. He underwent the necessary examinations and is now awaiting assignment.

Mrs. C. G. Nyquist of New York City with her first born, a boy, is spending a period of rest and recreation at her former home, 31 Sunset street, South Manchester.

Mrs. Nyquist is a graduate of the South Manchester High school, class of '18. He is in the 26-year class of young men to be carried in the service of the United States for war.

The Cook. The cook is a fish of the cod family and has such the same habits and characteristics. It frequents rocky ledges in the north Atlantic, especially off the shores of Newfoundland and Scandinavia. It is more extensively used in northern Europe than in America, but it is sold in considerable quantities at the fish markets in New England.

Daily Thought. Copiousness is the mark of character as well as of thought.—Emerson.

"Jingo." "Jingo" is used as a substitute for something else, as in the phrase "By Jingo" or "By Jemmy." It is a good catch word in the expression, "By Jingo, Jingo." "Jingo" was originally applied to the British lion and was used to denote British lion and was used to denote British lion.

Remove Spots of Paint. Place a wet flannel dipped in alcohol in middle of room and throw over it a handful of jumper buttons, shut the windows and doors for a day and the smell will disappear.

Hide Picture Wire. Never, if you can help it, hide picture wire in the wall. It is better to let the pictures hang against the wall as if they were really and truly decorations.

During the intense hot wave of this week thunder storms with hail were more or less anticipated and the farmers were in trepidation of the damage which such visitations at this time might work. Tobacco grown in the open could easily be ruined by a hail storm or gale, and corn and other crops could also be damaged. Happy to relate up to this writing the impending danger has been averted and the growers are encouraged and elated accordingly.

Captain Daniel Sullivan of Troop, G Seventh U. S. Cavalry, came up from the Texas border this week for the purpose of visiting with relatives in South Manchester. He is the guest of his sister, Mrs. Michael Sheehan and family of Keeley place.

Captain Sullivan is engaged in training recruits. He expects to remain in South Manchester for at least one week. Meanwhile he will take the opportunity of making short visits with friends in adjacent cities and towns. Captain Sullivan has seen more than 20 years service in the United States Army. He does not now as yet whether he is to be called for active service abroad or not. Latterly his time has been spent at the Marine Barracks. His large experience in that branch of the U. S. Government.

Thomas and Mrs. Sheehan of Poor's, Ill. are the guests of Mrs. Michael Sheehan and family of Keeley place. They expect to spend some two weeks at least in the East, and while in this section are making sundry trips to the seashore. They are those who people from the interior are rarely privileged to enjoy. A visit with Od Neptune therefore, and a splash in the ocean and their rarest of treats for a vacation period. Ocean Beach and other shore resorts there are absorbing some of their visit to this section of the United States.

Word has been received in town of the safe arrival overseas of George and Frank Minor, sons of Mrs. Mary Minor of Highland Park.

Word has been received of the safe arrival overseas of Arthur D. Atkin of Madison street.

Carl O. Anderson of the Naval reserve spent the week end at his home on South Main street.

Mrs. Leroy K. Hagen of Hills Grove, R. I., and Mrs. Henry of New York are the guests of Joseph and Mrs. Albison of Green Hill.

Word has reached town that Dennis Marby, who went with some local selectives to Camp Upton and was later transferred to a camp in Florida, has again been transferred this time to the University of Marine Here he is to take a course in gas engine mechanics.

Herbert McCormick and William Holman, who are students at the naval air station at the Massachusetts Institute of Technology, spent the week end at their homes in South Manchester.

Harold Richmond of South Main street, who enlisted in the navy some weeks ago received his call Saturday. His instructions were to report at the Brooklyn yard for his outfit and he was then to proceed to the Canal Zone, where he will be located at submarine base.

Esauk Senon of Main street has closed his vacation and returned to his home in South Manchester.

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U.S. DEPT. OF AGRICULTURE HOW TO CAN PEACHES

String beans for canning should be tender and fresh. When the beans under the pod have grown to any size canning is more difficult and the finished product is of poorer quality. The Refuges is a good variety for canning. Use only well-sorted, small, tender beans. Wash hot water over the beans. String the beans and cut them into two-inch lengths. Cutting diagonally "on the bias" gives a pretty product. If desired they can be canned whole and packed log-cabin fashion in square jars.

After the beans are prepared, blanch by placing in a cheesecloth bag in boiling water for three to eight minutes, according to the size and state of the beans. Blanch only until the pods will bend without breaking, then plunge the hot beans into cold salt water (one tablespoonful of salt to one quart of water) for an instant. Drain well, pack quickly and cover with hot brine (2 1/2 ounces of salt to one gallon of boiling water). Partially seal jars.

Processing with steam under pressure is recommended. Process pints under 10 pounds pressure of 30 minutes. Seal immediately, cool in a draft-free place. When cold, test for leaks, and store in a cool, dark, dry place.

If the intermittent boiling process is used, boil for 10 minutes on the first day, and 50 minutes on the second and third days. Before each subsequent boiling the covers must be loosened, and after each boiling the covers must be securely tightened to make sealing complete. Cool, test and store.

If a single-portion hot process is used, place jars in the canner and heat for at least three hours. Seal, cool, test and store.

Line beans are treated the same as string beans, except that a seasoning (one-third level teaspoonful salt and two-thirds level teaspoonful sugar) is added before the jar is packed with beans. When the jar is filled with beans, cover them with clear hot water, and seal with a wooden plaid. Process as above and partially seal lids. Remove air bubbles with string beans.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN PEPPERS

The best sweet peppers for canning are the Spanish varieties known as pimiento. The fruit of these peppers has thick, firm, very thin skin, and is comparatively smooth and free from ridges. The bell peppers are not suitable for canning. They should be ripe, sound, and free from bruises. Sort, using the whole peppers and pack in clean, sterilized jars. Peppers for products such as sauces, soups, chutneys, and Doria relish. Prepare as follows: For soups, cut peppers in a hot oven from six to eight minutes being careful not to allow them to become soft. For relish, remove seeds and pack dry in flat-topped jars. When a steam-pressure canner is used, process pints ten minutes under an eight-pound steam pressure.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN VEGETABLE SOUP

Any desired mixture of vegetables may be canned for home use. A good combination consists of one quart concentrated tomato pulp, one pint corn, one pint lima beans, one pint okra, four teaspoons salt and sugar seasoning, one small onion chopped, and half cup of chopped sweet red pepper.

Combine the tomatoes, pepper and onion; season with salt and sugar seasoning and skins. Return strained pulp to kettle and cook down to about the consistency of ketchup. Measure and add corn or beans and okra, which have been prepared as for canning, add seasoning, and cook all together for ten minutes. Pack hot into previously boiled jars. Partially seal jars.

Processing with steam under pressure is recommended. Process quart jars 30 minutes under pressure of ten pounds. Seal immediately, cool in a draft-free place, and when cold test for leaks. Store in a cool, dark, dry place.

If the intermittent boiling process is used, boil for one hour on each of three successive days. Before each subsequent boiling the covers must be loosened, and after each boiling the covers must be securely tightened again to make sealing complete. Cool, test for leaks, and store.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN FIGS

Figs for canning should be sound and firm. Sprinkle one cupful of soda over six quarts of figs and add one gallon of boiling water. Allow the figs to stand in the soda bath for five minutes. Drain and rinse thoroughly. Bring two quarts of syrup made by using three pounds and nine ounces sugar to one gallon of water, to boiling and add the well-drained figs. If desired the amount of sugar may be reduced, but it is not advisable to attempt the canning of figs without any sugar at all.

Allow the fruit to boil in the syrup for one hour. Place the fruit carefully in the jars, fill to top with syrup, and seal with a hot lid. Process with steam under pressure of ten pounds for 30 minutes. Seal immediately, cool in a draft-free place, and when cold test for leaks. Store in a cool, dark, dry place.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN APPLES

Apples shrink more in canning than most fruits, and for this reason should be handled for one minute. Plunge them into a cold bath, then pack in a hot water bath for five minutes. Drain and rinse thoroughly. Cover with a syrup made of 14 ounces of sugar to one gallon of water and process quart jars 12 minutes. Other syrups can be used in place of a part of the sugar usually required.

Select sound, uniform plums. Prick each with needle to prevent bursting. Pack as firmly into jars as possible without bruising. Fill jars with syrup made by boiling five pounds and eight ounces of sugar and one gallon of water for 20 minutes. Seal with a hot lid. Process with steam under pressure of ten pounds for 30 minutes. Seal immediately, cool in a draft-free place, and when cold test for leaks. Store in a cool, dark, dry place.—United States Department of Agriculture.

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LOCAL MARKET GUIDE

Wheat flour, 56 lb. 1.18 for 25. 58 lb. 1.20 for 25. 60 lb. 1.22 for 25. 62 lb. 1.24 for 25. 64 lb. 1.26 for 25. 66 lb. 1.28 for 25. 68 lb. 1.30 for 25. 70 lb. 1.32 for 25. 72 lb. 1.34 for 25. 74 lb. 1.36 for 25. 76 lb. 1.38 for 25. 78 lb. 1.40 for 25. 80 lb. 1.42 for 25. 82 lb. 1.44 for 25. 84 lb. 1.46 for 25. 86 lb. 1.48 for 25. 88 lb. 1.50 for 25. 90 lb. 1.52 for 25. 92 lb. 1.54 for 25. 94 lb. 1.56 for 25. 96 lb. 1.58 for 25. 98 lb. 1.60 for 25. 100 lb. 1.62 for 25.

Barley flour, 56 lb. 1.18 for 25. 58 lb. 1.20 for 25. 60 lb. 1.22 for 25. 62 lb. 1.24 for 25. 64 lb. 1.26 for 25. 66 lb. 1.28 for 25. 68 lb. 1.30 for 25. 70 lb. 1.32 for 25. 72 lb. 1.34 for 25. 74 lb. 1.36 for 25. 76 lb. 1.38 for 25. 78 lb. 1.40 for 25. 80 lb. 1.42 for 25. 82 lb. 1.44 for 25. 84 lb. 1.46 for 25. 86 lb. 1.48 for 25. 88 lb. 1.50 for 25. 90 lb. 1.52 for 25. 92 lb. 1.54 for 25. 94 lb. 1.56 for 25. 96 lb. 1.58 for 25. 98 lb. 1.60 for 25. 100 lb. 1.62 for 25.

Rye flour, 56 lb. 1.18 for 25. 58 lb. 1.20 for 25. 60 lb. 1.22 for 25. 62 lb. 1.24 for 25. 64 lb. 1.26 for 25. 66 lb. 1.28 for 25. 68 lb. 1.30 for 25. 70 lb. 1.32 for 25. 72 lb. 1.34 for 25. 74 lb. 1.36 for 25. 76 lb. 1.38 for 25. 78 lb. 1.40 for 25. 80 lb. 1.42 for 25. 82 lb. 1.44 for 25. 84 lb. 1.46 for 25. 86 lb. 1.48 for 25. 88 lb. 1.50 for 25. 90 lb. 1.52 for 25. 92 lb. 1.54 for 25. 94 lb. 1.56 for 25. 96 lb. 1.58 for 25. 98 lb. 1.60 for 25. 100 lb. 1.62 for 25.

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