

CLASSIFIED ADVERTISEMENTS, NOTICES AND BUSINESS CARDS

CLASSIFIED ADS

BUSINESS CARDS

FOR SALE

FOR SALE—Rose and Single Comb Rhode Island Red Cockrels. The kind that will improve your flock. Bargain prices while they last. J. F. Rupert, Monroe, Ind. 305110

FOR SALE—Radios, all makes, at great bargains. Open evenings, Decatur Auto Top & Paint Shop, phone 494. 30612

FOR SALE—One fresh Jersey cow and one Holstein cow, fresh in few days. Extra good ones. Charles Burdell, half mile north of Peterson. Phone 863-E. 43t

JANUARY CLEARANCE SALE

To make room for Spring goods, I am closing out my Winter Hats at a great reduction.

Ladies and Misses Hats go

at \$1.00 and \$3.00 each

I also have a fine line of Early Spring Hats at \$4.50 and \$6.00 each.

MRS. MAUD A. MERRIMAN, 222 S. 4th st. Decatur, Ind. 413

FOR SALE—Horton electric vacuum cleaner. Cheap. The Gas Co. 4-3t

FOR SALE—Good eating and cooking apples, \$1.00 a bushel. Call 845, 1 long-short. 4t3x

FOR SALE—Tires 37x4½; 36x4; 34x4; 33x4; 34x4½; and, 32x3½. Good used motors and car parts. Frank's service station West Monroe street. 413x

FOR SALE—Four-year-old cow, half Jersey and half Guernsey, giving milk; two-year-old heifer to be fresh in April. C. W. F. Davis, near Salem, Monroe telephone, Monroe, Indiana, R. R. No. 2. 5-3t

WANTED

WANTED—Washings or Work by the hour. Leave word at 925 North 2nd Street. 3-3t

WANTED TO RENT—Furnished or unfurnished rooms. Phone 962 between 11:00 and 2:00 and 5:00 to 7:00. 4-3t

SALESMEN WANTED

Large eastern oil company, specializing in direct marketing of Motor and Tractor Oil to farmers, threshers, truckers, merchants, on 30 day terms with credits, collections, shipments, handled from Indiana branches, has nearby territory for experienced salesmen. Must have auto. Write fully stating age. Interviews arranged for next week. Atlas Oil, 213-233 W. Georgia, Indianapolis. 53x3

—WANTED—

Rags, Rubber, Paper of all kinds, Scrap Iron, Metals and Hides. Also in the market for wool.

We will call with our truck for any junk you wish to dispose of.

Also in the market for Furs, Hides and Tallow. Phone 442.

MAIER HIDE & FUR CO.

710 W. Monroe St.

Near D. R. E. Clark

89-W 1t

WANTED TO RENT—5 or 6 room modern or semi-modern house by February 1, between Third and Eleventh streets, No children. Phone 450 5-21x

LOST AND FOUND

FOR RENT

FOR RENT—Three furnished rooms for light housekeeping 424 Marshall St. Phone 198. 3-6t

FOR RENT—Three houses in Decatur. Graham & Walters. 4-3t

FOR RENT—9 room house on Grant street. Mrs. Spiller, ½ square south of postoffice, Willshire, O. 4-2t

Dance Saturday night at K. of C. hall. Music by seven-piece orchestra. 4-3t

NOTICE OF ADMINISTRATOR'S SALE

IN THE MATTER OF THE ESTATE OF BUCKINGHAM, deceased, No. 3026.

Notice is hereby given that by virtue of an order of the Jay Circuit Court of the State of Indiana, the undersigned Administrator of the estate of Bay Buckingham, deceased, will offer for sale at public auction at the south door of the Court House in the city of Portland, Indiana, on Saturday, January 1, 1927, at 10 o'clock A. M., and from day to day thereafter until sold; if not sold on the said date aforesaid, at the Court House door, then from day to day at the law office of Moran & Gillespie, in the city of Portland, Indiana, the law office of the said estate, to-wit:

The Southeast Fractional Quarter of Section Thirty One (31), North of the Wabash River in Township Twenty-Five (25) North Range Fifteen (15) East, containing one hundred twenty-eight (128) acres, more or less, in Adams County, Indiana, for not less than two thirds of its appraised value and subject to a mortgage in favor of the First Joint Stock Land Bank of Fort Wayne, Indiana, calling for \$1,746.05, which the purchaser will be required to assume and agree to pay in the deed of conveyance, together with the taxes for the year 1926, payable in the year 1927.

Term: One-third cash, the remainder in equal payments in six and twelve months from date of sale, purchaser executing his notes bearing interest at the rate of six percent per annum, with a deduction for attorney's fees, calling for attorney's fees for the cost of collection, secured by a mortgage upon the real estate sold, and personal security to the satisfaction of the Administrator.

ORVAL BUCKINGHAM

Administrator

Moran & Gillespie, Attorneys

Dec. 16-23-30 Jan. 6

The KITCHEN CABINET

(© 1927, Western Newspaper Union)

Make yourselves nests of pleasant thoughts, bright fancies, satisfied memories, noble histories, faithful sayings, treasure houses of precious and restful thoughts, which care cannot disturb, pain not make gloomy, nor poverty take away from us—houses built without hands, for our souls to live in.—John Ruskin.

FOOD FOR THE FAMILY

Good bread is one of the first essentials in planning a menu. The following will be kinds one will like to serve occasionally:

Oatmeal Bread

—Pour two cups of scalded milk over one cupful of rolled oats; milk and water may be used. Add a teaspoonful of salt, a tablespoonful of shortening and when lukewarm add one-third of a yeast cake, soft in half a cupful of water. Add wheat flour to make a dough to knead from five to ten minutes. Return to the mixing bowl, cover, let rise until double its bulk. Shape into loaves and when light bake one hour. About five cupfuls of flour is required for this amount.

Nut Bread

—Take one cupful of milk, one-half cupful of sugar, one egg, three-fourths of a cupful of walnuts, two and one-half cupfuls of flour, three teaspoonfuls of baking powder and one-fourth teaspoonful of salt. Mix as usual and bake in a one-loaf bread pan forty-five minutes.

Coffee Cake

—Take five cupfuls of light bread sponge, three eggs, one cupful of raisins, one-half cupful of sugar, one teaspoonful of cinnamon, three-fourths cupful of shortening. Warm the shortening, add the beaten eggs, stir into the sponge, add flour until too stiff to stir. Set to rise until light. Mix sugar and cinnamon and spread the top of the cake with butter before sprinkling with the cinnamon and sugar. Bake twenty minutes or more in a hot oven.

Almond Omelet

—Take half a cupful of blanched and halved almonds, place in an omelet pan with butter, stir until well coated with the butter, using a tablespoonful, then pour in an omelet mixture using four eggs. Cook as usual, fold and roll onto a hot platter and pour over a hot maple sauce. Serve at once. The nuts will be nicely browned if they are quickly coated with butter, before the omelet is poured.

—Nellie Maxwell

The KITCHEN CABINET

(© 1927, Western Newspaper Union)

It's the hard road of trying and learning.

Or toiling, uncheered and alone, That leads us the prizes worth earning.

And leads us to goals we would own.

—Edgar Odell

H. FROHNAPFEL, D.C.

DOCTOR OF CHIROPRACTIC
A HEALTH SERVICE

The Neurocalometer Service
Will Convince You
at 144 South 2nd Street.

Office Phone 314 Residence 1081

Office Hours: 10-12 a.m. 1-5 6-8 p.m.

S. E. BLACK

Funeral Director
Mrs. Black, Lady Attendant
Calls answered promptly day or night

Office phone 99 Home phone 727

FEDERAL FARM LOANS

Abstracts of Title Real Estate

Plenty of Money to Loan on Government Plan.

Interest Rate Guaranteed.

October 5, 1924.

See French Quinn

Office—Take first stairway south of Decatur Democrat.

N. A. BIXLER

OPTOMETRIST

Eyes Examined, Glasses Fitted

HOURS:

8 to 11:30-12:30 to 5:00

Saturday 8:00 p. m.

Telephone 135.

MONEY TO LOAN

An unlimited amount of

5 PER CENT

money on improved real estate.

FEDERAL FARM LOANS

Abstracts of title to real estate.

SCHURGER'S ABSTRACT OFFICE

133 S. 2nd St.

FARM

MORTGAGE LOANS

Planned for the advantage of the borrowing farmer.

10 year @ 5%, small com.

10 year @ 5½%,

no expense to you.

20 year @ 6%, Govt. Plan.

Interest paid annually.

Borrower fixes interest date.

—WANTED—

CITY PROPERTY

Mortgage Loans

Select Residence or Mercantile Buildings

Low Rate of Interest.

SUTTLES-EDWARDS CO.

A. D. Suttles, Secy.

Office 155 South 2nd St.

DR. C. V. CONNELL

VETERINARIAN

Office 120 No. First Street

Phone: Office 143—Residence 102

Special Attention given to

cattle and poultry practice

PUDDING SAUCES

This is the season of the year when we make more puddings which need

sauces. The following are appropriate for various steamed and baked puddings:

Foamy Sauce

—Beat two eggs, yolks and whites

separately. Add to the beaten

one-third to one-half cupful of sugar,

stir in the stiffly beaten whites, a

pinch of salt and a teaspoonful of vanilla. Just before serving add a

half cupful of boiling milk. Serve with a steamed suet pudding.

Vinegar Sauce

—Take three-fourths of a cupful of sugar, two tablespoonsfuls of flour, blend well and add a

cupful of boiling water, stir and cook until smooth, then add a tablespoonful of vinegar and the same of butter.

Serve over cottage pudding.

Jelly Sauce

—Mix a teaspoonful of flour with a

little cold water, add one

cupful of boiling water, two

tablespoonfuls of powdered sugar, one

tablespoonful of melted butter, cook for a few minutes, then add three

tablespoonfuls of dark jelly with a

pinch of salt.

Hard Sauce

—Add one cupful of sugar to one-half cupful of creamed butter, flavor with vanilla. Heat in a

glass dish and cover with grated nutmeg. Serve on hot puddings.

Strawberry Sauce

—Cream one-half cupful of butter and one cupful of sugar, add the beaten white of an egg and one cupful of thoroughly mashed strawberries. Serve on cottage

pudding or angel food.

Hot Rice With Chocolate Sauce

Mix one-half cupful of rice with one