

JASPER WEEKLY COURIER

Vol. 62.

JASPER, INDIANA, FRIDAY, APRIL 16, 1920.

No. 45.

WHY HE WANTS TO BE GOVERNOR

This is Dr. Carleton B. McCulloch, a successful business man, physician, soldier and inexperienced politician. In medicine he has reached the top of his profession. Since entering the practice in 1895 he has achieved national recognition. For fifteen years he has been medical director of the State Life Insurance Company.

In business Dr. McCulloch showed his keen foresight and ability when he undertook the development of the North Meridian street business district, commonly known as "auto row." Dr. McCulloch's enterprise made this project highly successful. His business integrity and ability are recognized by Indianapolis financial interests.

His Military Record.

Six weeks after war was declared he abandoned his practice to enlist.



CARLETON B. McCULLOCH.

He held successively the ranks of lieutenant, captain, major and lieutenant-colonel. Eighteen months of his service was spent in France with the American and French hospital and ambulance units. Dr. McCulloch was decorated by the French government with the Croix de Guerre for evacuating a hospital under fire.

Dr. McCulloch has achieved more than the average allotment of success and distinction. His business enterprise assures him an income; his medical practice would keep him busy; his military honors would be sufficient for most men.

And yet he wants to be governor. He admits he wants to be governor and is working day and night to obtain the nomination.

Here's the Explanation.

Why does he seek the governorship? If you were to ask Dr. McCulloch, he would give you several reasons. Chief among them, however, would be his well-known interest in the state's educational and benevolent institutions and his desire to put them on a proper business basis; his

impatience with the hap-hazard and costly manner the state's business generally is conducted; and his desire to restore to the people the power which has been centralized at the State House, especially under the operation of the present tax and road laws.

Dr. McCulloch is a bit old-fashioned in his ideas. He wants the governorship because he values the honor most highly, and because he craves the opportunity to put the state government on a sound business basis. It would be a genuine satisfaction to him to do so.

Those who know him best are willing to vouch both for Dr. McCulloch's sound judgment and his ability and determination to put into effect the principles for which he stands.

His Platform.

Dr. McCulloch is not a faddist. Throughout his campaign he has studiously avoided promises of reform which he might not be able to fulfill because of their impracticality.

These planks are prominent in his platform:

Repeal of the present tax law and substitution of a system, fair and just to every citizen.

Road legislation which will provide the best highways at the least cost.

Restoration of our educational, benevolent and penal institutions to their old time efficiency.

Adequate salaries for teachers and other educational workers.

Restoration to townships, towns and counties of the right to govern their own financial affairs.

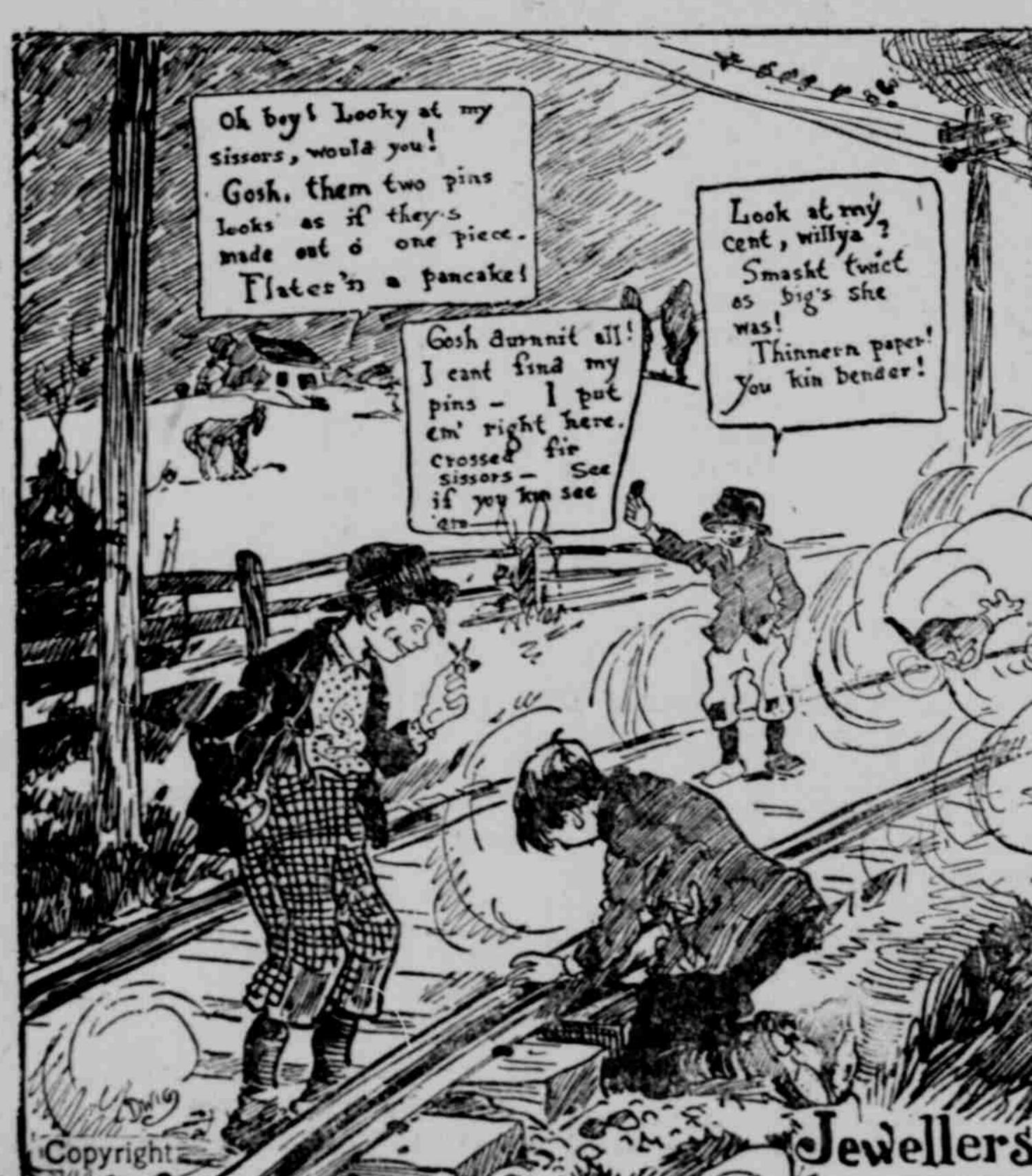
Exact justice to worker, farmer and business man.

Not a Politician.

At the political game Dr. McCulloch is a novice. Although he has always been a staunch and active Democrat, it has been a matter of principle and not a selfish interest with him. Shrewd observers of the public mind are inclined to believe however, that Dr. McCulloch's political inexperience may be a great asset to him. They opine that the public is a bit weary of politics, and would welcome an opportunity to put a successful business man at the head of the state government.

Dr. McCulloch is in the prime of life—more active by far than many men twenty years his junior. He was born in 1871, in Wisconsin, and came to Indiana with his parents in 1878. His father, Oscar C. McCulloch, was one of Indiana's most eminent ministers and charity workers. After his graduation from high school, Dr. McCulloch continued his education at Rose Polytechnic Institute, Terre Haute, and later studied medicine in Chicago. He was graduated in 1895. Dr. McCulloch and work have always been his intimate terms. Even as a young man he worked in a furniture factory and later as a machinist in the Atlas Engine works.

SCHOOL DAYS



Gladys Brockwell Favorite In England.

GLADYS BROCKWELL
DIRECTION WILLIAM FOX

No actress is more popular in Great Britain than is Gladys Brockwell, whose remarkable work in Denison Clift's original story, "Flames of the Flesh," promises to win for this year atrile and talented artist thousands of new admirers. Miss Brockwell appears first as a waif without education, then as the most sought and attractive woman of one hour

gave Paris Gladys Brockwell, Fox star, has started a new idea in the Fox West Coast studio, where she acts as hostess to the members of the company that is making "Flames of the Flesh." Miss Brockwell serves tea on the studio stage every afternoon at 4:30 o'clock, after which the company works

MADLAINE TRAVERSE
DIRECTION WILLIAM FOX

My Strangest Experience By Madlaine Traverse.

While I was working in "Snares of Paris," one of my recent Fox releases, a scene on which I was busy represented an underground Apache cafe in Paris. The set was made from photographs; and I was looking at the pillar when to my amazement I discovered on one of these a picture of myself; it was sketched in the cafe by an artist who

made it while I was visiting the place one night with a party of friends with whom I used to go on swimming trips. On the night in question the artist, whom I had seen many times and who was somewhat of a genius, insisted on sketching me on the post. I had forgotten the incident until I saw myself on the imitation in the Hollywood studio.



Attractive
PRINTING
PRACTICALLY
REPAVED
BY THE
Ben Ed Doane Printorium
Jasper, Indiana,

How to Lower Your Meat Bills

Hints From the Department of Justice

HOUSEWIVES BUY LAMB AND MUTTON UNWISELY.

The Eat More Lamb campaign which is being conducted throughout the country at the present time before colleges, domestic science schools, women's clubs, various institutions, public schools, meat markets, etc., has brought before the general public the value of lamb as a food product, but especially has it demonstrated the value and economy of the cheaper cuts of lamb which have been neglected. It has been a contention of the retailer for years that a great part of the fore quarter—the neck, shoulder, shank and breast—must be sold at a loss or eventually reach the scrap or bone box.

Some retail butchers bone out these cheap fore-quarter cuts, put them through the meat grinder, season them and mold them up into lamb patties, putting a strip of bacon around each one, leave them in the cooler over night and sell all of them next day at good prices. Many butchers could sell more than they can supply. The butcher has thus turned into an asset or profitmaker that portion which has heretofore been considered a loss.

Steaks and roasts can be had from the shoulder, lamb rolls from the neck, breast and shoulder, and neck slices are obtained by cutting the neck in sections crosswise, so that the meat has the appearance of chops and is a very inviting dish when used as a stew or potted lamb in casserole. The cheaper cuts of lamb are made from the breast, shoulder, shank and neck which combined are about 18 per cent of the lamb.

Lamb is a healthful food for all people. It is very nutritious, wholesome and palatable and in caloric value it is equal or superior to any other meat.

The boned and rolled shoulder mentioned above is used for roasting purposes; it can also be cut to any desired weight or can be sliced into Saratoga chops.

United States government statistics tell us that each year the average housewife buys for every person in her household only about 5 pounds of lamb as compared with about 71 pounds of pork and 67 pounds of beef. If all American families used lamb one day a week it would mean more than 20 pounds of lamb annually per capita, or four times the present consumption.

More than that, the head of the family, who pays the bills, would no doubt

encourage purchasing the cheaper lamb cuts instead of merely a few chops at a time. A shoulder of lamb, being smaller than the average beef joint and less expensive, should appeal especially to small families.

The marketing expeditions should be an education in economy.

It usually pays to shop before you buy.

It usually pays to do your marketing personally rather than telephone your order.

Lamb steaks and lamb chops take but a few moments to cook, but they are the most expensive cuts. As a lamb is not all chops and steaks, other and less expensive parts of the animal must be used and can be made into tasty dishes. Breast of lamb contains more meat than bone, yet it often sells for half the price of pork spareribs, and some retailers on account of a limited demand for the fore-quarter cuts find it necessary to convert these cheaper cuts into sausage in order to sell them at all.

Lamb is a somewhat seasonable meat, by far the greater part of live lambs reaching the market during the latter half of the year. In the spring around Easter time, lamb may be as high or higher than other meats. In the fall and early winter it is nearly always much cheaper.

The following average prices compiled by the National Wool Growers' association from representative retailers throughout the country show comparative levels of the different meats in the fall season as they occurred in the middle of October, 1919. These figures are not applicable now, except that they emphasize a typical relationship:

Lamb—Leg, 37 cents; loin, 44 cents; shoulder, 27 cents; rib chops, 48½ cents.

Sheep—Leg, 29 cents; loin, 28 cents; shoulder, 16½ cents; chops, 35 cents.

Pork—Loin, 43 cents; fresh ham, 33 cents.

Beef—Sirloin, 45 cents; porterhouse, 48 cents; tenderloin, 50 cents; round steak, 38 cents.

These prices were for the best-quality meats in all cases.

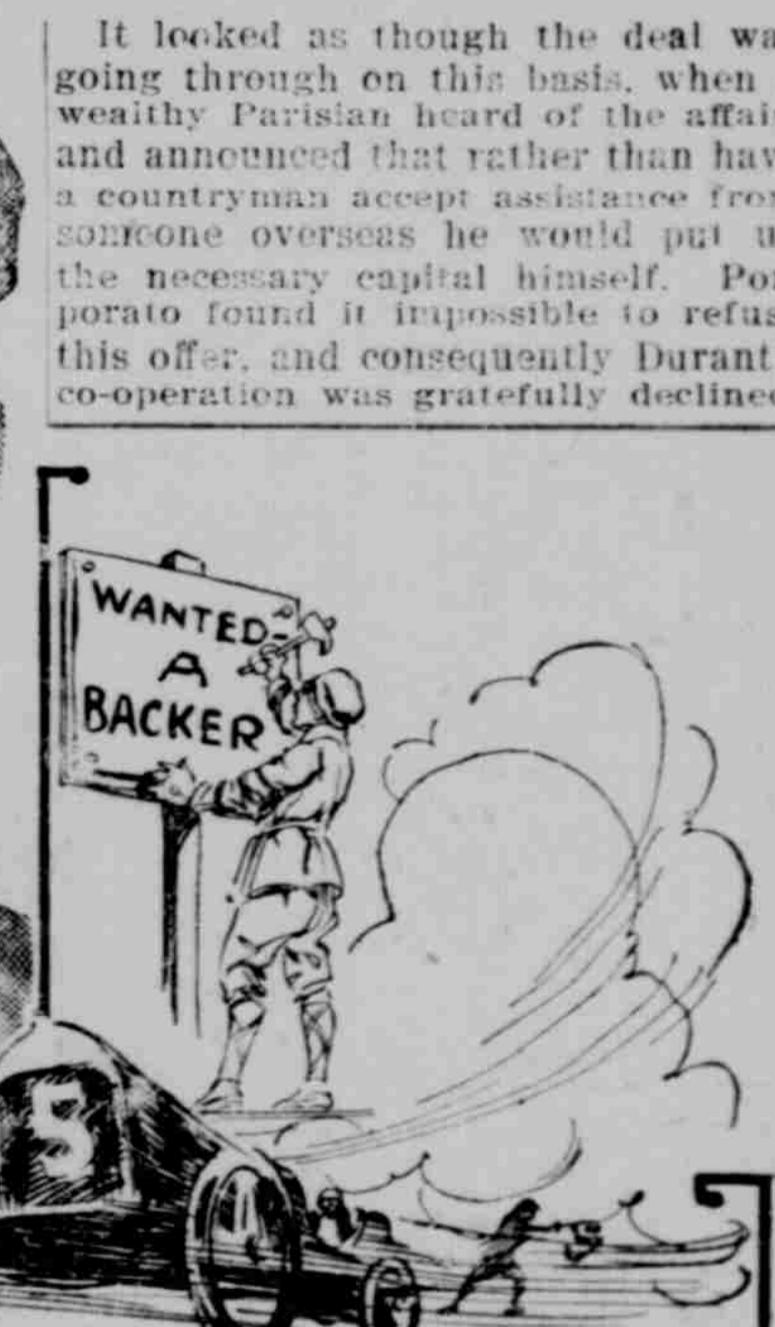
Mutton Stew With Barley.

Cut meat from neck or breast into small pieces. Put in kettle with water to cover. Use about 1½ cupsful water to a pound of meat. Add onions, carrot, salt and pepper. For each pint liquid add 1-3 cup pearl barley. Simmer gently two or three hours.

GIVES CREDIT TO NEWSPAPERS FOR CHANCE TO ENTER CONTEST



JEAN PORPORATO



It looked as though the deal was going through on this basis, when a wealthy Parisian heard of the affair, and announced that rather than have a countryman accept assistance from someone overseas he would put up the necessary capital himself. Porporato found it impossible to refuse this offer, and consequently Durant's co-operation was gratefully declined.

Without the American newspapers, he says, he would probably still be languishing in obscurity, and his chance to figure in the next Indianapolis contest would have been lost.

Porporato is considered among the foremost of European drivers, and is a clever engineer and designer as well. The steel steeds that he is preparing for the Hoosier international are said to be of an entirely new and novel type, embodying several principles of construction distinctly in advance of anything that has ever appeared on the Hoosier race course,

and his workouts for the big race will consequently be observed with more than usual interest by the gallery of race followers in attendance.