

JOB PRINTING

Whatever your job printing needs may be, we can take care of them and turn out a job that will be a delight to the eye. The importance of good printing cannot be overestimated. It increases the value of your advertising matter tenfold. We can take care of both big and small jobs at exceptionally low prices. Work turned out promptly — no waiting. Come in and consult us on your printing problems! Estimates cheerfully furnished!

THE BULLETIN MOUNT JOY, PA.

OWL-LAFFS



Well folks,—we will now take our pretty blond typewriter in our arms and write you a few lines of non-sense.

The weather must be getting colder—some of our older girls are wearing stockings again.

But we've solved the riddle of women's ages at last. We've found that between the age of 15 and 25 is the "middle age" and from 35 to 45 is the "middle age" and between 50 and 100 is the "middle age."

I heard several of our younger chaps talking about our girls and frequently they spoke of the grapefruit kind. That was new to me and I inquired when one chap said: "They're the kind that sock you in the eye when you squeeze them."

Since the depression I think it would be well for somebody, a chap like "Zip" Peris for instance, who would experiment and develop an coconut that would grow inside out so folks wouldn't mash their thumbs when breaking them open with a hammer. I really think he could do it because he doped out how to salt peanuts without taking them out of the shell.

One of our motorists here tells me that these new four wheel brakes on motor cars are not near as good at stopping a car quickly as the old fashioned telephone pole.

If there isn't more employment in town I fear Christmas will only be the twenty-fifth of December to a lot of our folks here.

A friend of ours suggested that we give a newly made bride a shower—and one wise bozo in the crowd said: O. K. he'd bring the soap.

We asked a local friend of ours what he was going to get for his wife this Christmas, and he said he didn't know because he hadn't had any offers yet.

An autoist drove up to Sammy Gillum's Service Station west of town and said: "Have you some of that gasoline that stops knocking?" "Yes sir," was the reply.

"Then give my wife a glass, said the autoist."

A chap—looking for a job the other day and made two sausage 18 and 21 feet long. George Manner, who was helping, told me they made one so long that while Charlie was in Columbia selling off of the one end, they were still busy stuffing it at the other end out home.

They were butchering over at Charlie Berrier's, near Kinderhook the other day and made two sausages 18 and 21 feet long. George Manner, who was helping, told me they made one so long that while Charlie was in Columbia selling off of the one end, they were still busy stuffing it at the other end out home.

If the average woman's clothing only weighs eight ounces, ain't it a shame that they wear such heavy shoes.

A certain newspaper in giving an account of a wedding, said that the groom was a well-known collector of antiques. No wonder the bride got sore, especially since she was an old maid.

A certain lady in town was scolding her husband while going to Lancaster the other evening. She said: "Don't you know you should always give a lady half of the road?"

He replied: "I always do when I find out which half of it she wants."

Over at school the teacher asked one of the pupils: "Who is the smartest man living?"

Pupil: "Thomas A. Edison. He invented the phonograph and the radio so people would stay up all night and use his electric light bulbs."

They tell me that once upon a time we had a man living here who actually believed that he could have his pants pressed free by letting a steam roller run over them. He tried it without taking them off.

A farmer near town received a crate containing some fowls. He wrote to the sender, informing him that the crate was so badly made that it had come to pieces when he was taking the hens home with him and they had all escaped, and, after much searching, he had only succeeded in finding eleven of them. In due course he received the following reply: "You were lucky to find eleven hens, because I only sent you six!"

They were telling a certain fellow here that the men on that Safe Harbor Dam job were striking for shorter hours. He said: "I'm with 'em. I always did say that sixty minutes was too long for an hour."

Mr. and Mrs. Arthur W. Feeser, in town, had dinner guests last night because last week dinner

guests had Mr. and Mrs. Arthur W. Feeser.

Gordon W. Smith will arrive here to-morrow with three shoe trunks, two double chins and a Pomeranian.

When a person looks into the bowl of a brightly polished spoon he always sees his reflection upside down. This is because the concave part that holds the peas, or whatever the person has in his reflector, is concave. If the spoon were flat, the image would appear inside out and the peas would roll out the floor. To illustrate, in eating a plate of soup images are thrown from the plate to the mouth and drop back into the plate with a splash. This is called refraction, and you ought to wear a bib.

That is why the letters in alphabet soup must be put in upside down in order to make the words appear right side up in your mouth. Otherwise you would mince your words at every mouthful and couldn't read what you were eating.

The rays that strike in the exact center of a spoon are reflected straight back, but those that fall on the curved sides are turned outward and crumbled off by Mary, the waitress.

A flat surface, such as a knife, does not reflect the light rays from a point and accordingly you see yourself right side up, if you happen to be eating with it. That is why the reflection is right side up, while the stains on your vest are upside down and your table manners are hindside before. An Englishman will drop his "H's" whether they're placed in his brooch right side up or upside down.

A WISE OWL

Plant Furnishes Water

A plant which supplies food for another plant grows 20 times as large as the host plant, yet does not in any way harm but rather benefits the host, grows in the desert of southern California.

Adding further to its peculiarities is the fact that it makes an excellent food for man, yet grows in an area where only 2 to 6 inches of rain fall annually.

The plant is the Ammohorn, or sand root, and was first seen in 1928 by white men, so far as the record is concerned. It was found, however, that the Pa-mo Indians were familiar with the plant, and for generations had been digging the roots, which extend 3 to 5 feet into the ground. In spite of the depth to which the roots extend, they are easily drawn up out of the soil.

It has little or nothing in the way of leaves, and the only flower is a sand-colored blossom, which lies close to the ground. The stalks of the plant are much like asparagus, and are both appetizing and nourishing.

Lacking green coloring matter, the plants are unable to manufacture their own food, and obtain it by attaching themselves to other plants. In return the root system of the Ammohorn supplies the host plant with the vital, life-giving water.

Subscribe for the Mt. Joy Bulletin

RABBIT A LA KING

- 2 cups milk
- 2 cups rabbit, (cooked and cut in dice)
- 1 cup rabbit stock
- 3 tablespoons butter
- 2 tablespoons cornstarch
- 1/2 cup mushrooms (sautéed)
- 1 red pepper (sliced)
- 1 green pepper (sliced)
- 1 tablespoon lemon juice
- 1 egg
- Few sprigs parsley
- Salt and pepper

Dissolve the cornstarch in the milk, add the rabbit stock, bring to boiling point and cook five minutes, stirring constantly; then add the peppers, rabbit and half of the butter and lemon juice; again bring to boiling point and add slightly beaten egg. Sauté the mushrooms in the remainder of the butter and use them and the finely chopped parsley for garnishing. Serve on toast.

DRESSED RABBITS

Sold by ROSCOE HASSINGER

204 Mount Joy St., MT. JOY, PA. dec10-3mo.

Keen Enjoyment for Smokers of Pipe and Cigarettes

15¢

Low-Fare Week-end Excursions

Between MT. JOY, PHILADELPHIA HARRISBURG, ALTOONA and all intermediate points in each direction Dec. 12-13, 19-20, 26-27

Special round-trip tickets will be sold Friday afternoon, and all day Saturday, with final return limit leaving destination not later than midnight of the following Sunday. One-way fare plus 25 cents for the round trip (Minimum 51 cents)

Tickets good only in Coaches Pennsylvania Railroad

FEEL your hair

How long is it? How many days since it was cut? 10 IS RIGHT. Haircut every 10 days. Go Now, to

Hershey's Barber Shop Agent for Manhattan Laundry

DEPENDABLE USED CARS

- 1930 Chevrolet Sedan "Leftover" reduced
- 1930 Chevrolet Coach 3,000 Miles
- 1927 Chevrolet Sedan
- 1927 Buick Light Six Coupe Reconditioned

Elmer G. Strickler MAYTOWN, PA.

WE HAVE QUALITY MEATS

Krall's Meat Market West Main St., MOUNT JOY

Famous Chincoteague Salt Oysters

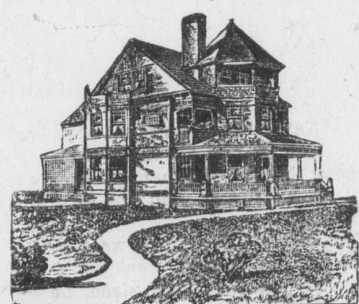
Ice Cream, Groceries and Confections

BRANDT BROS. Mount Joy Street Mount Joy, Pa.

HOW ARE YOUR SHOES? DON'T WAIT TOO LONG BRING THEM IN

CITY SHOE REPAIRING CO.

Hamilton Sangamo Electric Clocks \$10 to \$25 DON W. GORRECHT JEWELER



The Real Estate Season!

Are you contemplating selling your House or Farm?

If so, you will want your SALE BILLS PRINTED at

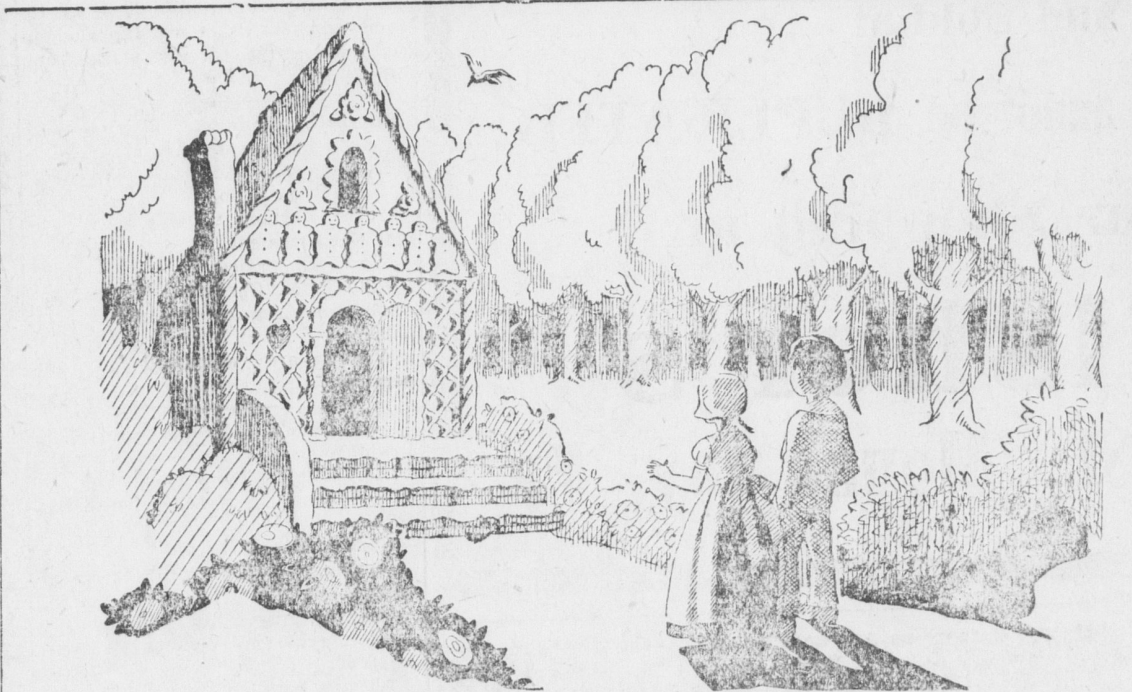
This Office

You will also want to ADVERTISE the sale as a whole in The

Mt. Joy Bulletin

A FREE NOTICE given in our SALE REGISTER for all Sale Bills Printed at this office is worth considerable.

It is not too early now to CHOOSE THE DATE for your Sale.



CHRISTMAS CANDIES WITH FAIRY FLAVOR

THERE are few stories on the shelves of grown-up literature—even of the Detective or adventure type—which can give us the thrill that came with the plight of Hansel and Gretel, lost in the great woods and far from their father's cottage when suddenly they came upon the enchanted house, roofed with cake, fairly covered with candy, and the very windows themselves made of transparent sugar! You remember how they saw at midday a beautiful snow-white bird sitting on a tree, and, following it in its flight, they reached this amazing candy cottage, and how Gretel pushed a whole pane out of the sugar window and set down on the ground to enjoy it.

Candy, Candy Everywhere The nearest approach, in reality to this sort of juvenile heaven is that day a week or so before Christmas when the holiday candies are spread out to dry—creamy white fondant bonbons—some of which have been dipped into all of the appetizing shades of the rainbow, and crowned with nuts or cherries—brittle bits of taffy, snipped with scissors of long taffy ropes, and chocolate in all of its most enticing shapes—fudges, caramels and fat chocolate cream drops! This is a fairland of goodies indeed for youngsters—something to look forward to and dream about. And if these are wholesome home-made sweets, there'll be no witches lurking

about to trouble the dreams, as in the near-tragedy of Hansel and Gretel.

Wise mothers who know the capacity of children for holiday goodies will do well to put plenty of fruits in the candies and to provide an assortment of delicious jolly candies, too. The following recipes are tested and will work out exactly if you'll just follow directions accurately:

Prune Jelly Cubes: Press the contents of an eight-ounce can of fresh prunes through a sieve, making a purée. Add one-half cup of pectin syrup, one-half cup of sugar, one-half cup of corn syrup and one tablespoon of lemon juice, and boil until the thermometer registers 222 degrees. Pour into greased pans so that the mixture is about one-half inch thick, and let cool. Let stand over night in a cold place. Cut in cubes, roll in powdered sugar. If you like, you may dip the cubes in chocolate or melted fondant.

California Pecans: Cook one eighth-ounce can of grapefruit and three tablespoons sugar to a thick jam, or to 222 degrees. Mix three cups brown sugar, two-thirds cup condensed milk, two-thirds cup water, three tablespoons white corn syrup and three tablespoons butter. Cook to 230 degrees. Add the grapefruit jam and continue boiling to 234 degrees. Cool to 120 degrees, beat till creamy, adding one-fourth cup pecans at the last. Pour into buttered pan.

Apricot Fudge: Melt two squares of chocolate carefully without burning. Add two cups of sugar and mix well. Then add two-thirds cup of condensed milk, one-half cup of water and four tablespoons of white corn syrup. Let cook, without stirring, to 234 degrees. Add two tablespoons of butter, letting it melt over the top without stirring, cool to 120 degrees, add two-thirds cup of chopped dried apricots and beat until creamy. Pour into buttered pans.

Candy Basis Plain Fondant: Mix the following ingredients in a saucepan: three cups of sugar, one-fourth teaspoon of cream of tartar and one cup of water. Wipe down the sides of the saucepan with a damp cloth. Cook to 240 degrees without stirring. Pour onto a wet marble slab or enameled table top or into a large greased platter and let cool to luke warm. Then manipulate with a short, square spatula, always working back and forth, never in circles, until the mass creams. Then knead in the hands a few minutes, place in a bowl, cover with a damp cloth and allow to ripen for twenty-four hours. If you wish to keep indefinitely, pack away in a covered air-tight jar in the ice box. From this fondant you can make a variety of bonbons by merely adding nuts or fruit and coloring as you like; or you can make chocolate creams by dipping pieces in chocolate.