

**Welcome**  
We are here to give advice as well as to handle funds.  
**No Obligation**

**The Union National Mount Joy Bank**  
MOUNT JOY, PA.

Capital, Surplus and Profits, \$502,000.00

Can Serve You as Executor, Administrator, Assignee, Receiver, Guardian, Registrar of Stocks and Bonds, Trustee, etc.

jun12f

**A 27-ACRE FARM**  
Limestone Soil, Not a Rock on the Place and Level

Here's one of the finest small farms I have ever offered. Excellent location along hard road and half mile from macadam road. **GOOD BUILDINGS, Bank Barn, Tobacco Shed, 2-car Garage, Implement Shed, Milk House, Frame House, Well water and cistern.** Good reason for selling.

Don't Delay but let me show you this excellent farm now. Present crops will tell land's condition.

**Jno. E. Schroll**

Phone 41R2

MOUNT JOY

**Stehman Bros., Salunga, Pa.**

Your Nearest Ford Dealer

SALES  SERVICE

We carry a Complete Line of Parts. Our Shop Has all Modern Equipment and we pride ourselves in our Service.

We Would Appreciate Your Patronage

**Stehman Bros., Salunga, Pa.**

**SAVE \$\$\$ ON COAL AND GET A CLOCK FREE**

I have arranged whereby I truck coal from the mines direct to your home, thereby saving handling several times. I am going to pass this saving on to you. Any person buying Three Tons or More can save considerable money on coal now. Weight Guaranteed. This applies to all kinds of coal.

On All Orders for Six Tons we will Give Absolutely Free, a Very Beautiful Clock.

**F. H. BAKER**

Phone 156-R3.

MOUNT JOY, PA.

**PLUMBING and HEATING**

Also All Kinds Repair Work  
PROMPT SERVICE PRICES REASONABLE

**JOSEPH L. HEISEY**

Phone—179R5

FLORIN, PENNA.

**Spiritual Intruder Hurl'd Aside**

By DOROTHY DOUGLAS

(By McClure Newspaper Syndicate.)  
(WNU Service.)

FENWAY thought of her as the Spiritual Intruder because he had only found her in the world of spirits. She was an ephemeral being who filled all his waking dreams with visions of what a woman might be.

Fenway was only admitting his normality when he let himself know that he wanted to marry and have a wife about the house. He visualized a sewing basket there beside the sunny bay window and perhaps a carelessly flung feminine something lying on the chertfield. He would even like to see the pink satin slippers she had kicked off making a warm touch of color on the blue velvet carpet.

Yes, Fenway wanted very much to marry but that Spiritual Intruder kept coming between him and the flesh-and-blood girls he took any kind of fancy to. His mind was held in thrall by that soul of some one and she permeated his very existence with her unknown lure. Fenway had tried at times to shake off that clinging vine and grasp the more tangible happiness of an earthly presence but it was like attempting to blow the fragrance out of the heart of a rose.

In his dreams this Intruder had raven hair and eyes of smoldering brown and her cheeks were scarlet and her lips a crushed petal of crimson. She must sing. He was keen on good music.

With the drawing near of his brother's wedding at which Fenway was to be best man he wished more than ever that the Spiritual Intruder should come between him and the altar instead of just giving the ring to his brother, then leading a maid of honor back through the church back to the waiting car.

It was to be a big affair—just such a ceremony as Fenway himself would like—roses embowered church, twelve gold-clad bridesmaids, all of whom Fenway had met, and the lovely bride in silver. Her maid, coming from the West, Fenway had not as yet met. She was an old school friend of Janet's.

On the morning of the wedding Fenway and his bridegroom brother left the house and each tried to buck up the other for there was no doubt that weddings were nerve-racking affairs. Each wore a tiny white rosebud in the immaculate lapel and the best man felt for the ring every few minutes.

"Wish you were joining me," laughed the groom. "But I'll be glad when it's over. Hope Janet won't keep us waiting."

Janet didn't. She was prompt, just as a lovely bride should be, and when she stood at the altar, her face glorified by the love she had for Tom Fenway, Jack thought he had never seen anyone so exquisitely beautiful.

Then he saw Beth Sawyer. The maid of honor was accepting the bride's white glove and when she felt it securely in her hand she looked straight across at Jack Fenway. His knees became as pulp and his heart thumped a mad pace. The blood mounted his forehead and he strove to detach his glance from the glowing blue eyes still clinging to his own.

And while the ceremony continued Fenway was only conscious of Beth Sawyer in her gold and silver clouds of lace. Most of all he was conscious that for the first time in his memory his Spiritual Intruder was hurled into the body of a real woman.

They were one. In the girl standing quietly waiting Fenway knew he had found his future wife.

A moment later the procession started from the altar and Fenway felt her hand warm as a nestling dove on his arm. He looked into her eyes and smiled, but his throat refused to pass even the softest remark.

Fenway knew nothing about the etiquette of returning to the wedding breakfast. He only knew that he hustled the maid of honor into his own waiting car and drove her himself.

When they got out of the greatest of the crush he turned to her. "Who are you?" he asked breathlessly. The billowing mass of silver and gold and the fragrance from it all was the sweetest thing Fenway had ever experienced. He could more than fancy the pink satin slippers on his blue rug.

"In Beth Sawyer," he girl answered him, and Fenway wondered how he could have supposed his future wife would have raven hair and dark eyes when this golden glory was looking at him. "I couldn't get on from the West a minute earlier as my engagement."

"You're not the Beth Sawyer who sings?" Fenway could scarcely believe, and yet—certainly, then, her spirit had found its way to him through those many records he had of her glorious voice. The thing was not so strange as it had seemed.

"Yes I am." And Beth smiled as if a long-expected moment had at last arrived. "And what's more, Mr. Jack Fenway, I have had your photograph on my table for nearly a year—so I know you quite well—don't I? Janet sent me one of Tom's of course, so I could admire her future husband, and you are also in the picture. I have." She dropped her heavy eyelashes swiftly.

The light that jumped into Fenway's eyes was far too brilliant to be met without a flutter. She did not tell him, just then, that every day for nearly a year she had looked longingly at his pictured face and that in her heart she knew he was the One Man.

**Baked Bean Supper**  
St. Mary's Guild of the St. Luke's Episcopal church of this place will hold a Baked Bean supper in the basement of the church on Saturday October 17.

**Provide Bull Pen**  
Every dairy farm should have a bull pen. Ease and safety in handling are thus assured and the health and vigor of the bull are benefited.



**CANNER AND FARMER**

PEOPLE demand a higher degree of perfection in all things today than they did a few years back. They want better clothes, better food. Before the era of modern canning a woman who went into a store to buy a pound of string beans, for example, expected to take the bad with the good and make the best of it. Today she expects all the beans to be uniformly good.

The perfection attained in recent years by canned foods, and the low prices at which they are sold at all seasons, has no doubt been instrumental in raising the standard of all foods. Perhaps you have wondered how such a uniform perfection of canned foods has been attained—all canned peaches are good peaches, and all the peas in a can are "alike as peas in the pod."

**From the Ground Up**  
The answer goes back to the canning factory itself to the fields of the farmer who contracts in advance to sell his crops to the canner. For, with the exception of fish, the food materials which are canned—that is fruits, vegetables, milk, meat and syrup—are products of the farm. Each year canners spend several hundred million dollars for fruits, vegetables and milk. The reason they contract for so much of this in advance is in order to get a perfect product. Canned foods never would have attained their present popularity if canners had depended for their raw materials on market surplus or stock that is otherwise unmarketable.

So the care of the canners really starts in the soil in which their products are grown. Some of them purchase their own raw materials, and hire agricultural experts to handle that part of the business for them. Not only must the various fruits and vegetable products be of varieties suitable for canning, but these products must be grown near enough to the cannery to permit them to ripen fully in the field and to insure prompt canning. Canners usually select their own seeds or stocks, or advise their grower, or the farmer for whose crops they have contracted, in their selection.

After proper seed selection follow proper cultivation, proper harvesting and prompt delivery. All this is essential to the production of good raw material. The canner follows the seed from the soil to the can. He knows, for instance, that he must have pure seed peas of uniformly maturing varieties so that they will ripen evenly and, with favorable weather and under proper supervision, yield a satisfactory product. If either the seed or the weather prove unreliable, the product will not be satisfactory, and that is his risk.

**Farmer Benefits**  
One great risk is eliminated, however, for the farmer who sells his crops to the canner in advance. That is the risk of market and market price. So he can devote all his efforts to raising good food, and the road from farm to

table is thereby appreciably shortened. This combination of effort by the farmer and canner is what has brought about a consumption of canned foods commensurate with their dietetic value, their cleanliness, their wholesomeness, and the dependability and wholesomeness with which housewives now associate them.

Here are some tested recipes for housewives who are interested in adding to their list of new ways to serve these superior foods:  
**Apple Sauce Loaf Cake:** Cream one-half cup butter and one cup sugar. Add one teaspoon soda to one and one-fourth cups canned apple sauce, and add to the butter and sugar mixture. Add two cups flour, one teaspoon baking powder, a few grains of salt, one-half teaspoon cloves, one-half teaspoon allspice and one-fourth teaspoon nutmeg. Then add the grated rind of one lemon. Add one-half cup raisins and one-half cup nuts (reserve a little of the flour to sift over them). Bake in a loaf in a 350 degree oven for from 45 to 60 minutes.

**Spinach and Beet Mold:** Cook fresh, spring spinach until tender, or use canned spinach. Drain, season well with butter, salt and pepper and pack while hot into a buttered ring mold. Keep hot while preparing beets. Heat canned beets, chop, and season well with butter, salt and pepper. Turn spinach mold out onto a platter and fill center with beets. Chopped, hard-cooked eggs may be sprinkled over the spinach ring.



**LET'S PARK AND PICNIC**

PICNICS, which passed out of fashion somewhat when refreshment-stands popped up along the highways offering everything from New England sea-food sandwiches to Southern barbecue sandwiches, are being revived in a new and interesting form. Instead of the big market-basket filled with bulky ham sandwiches, a glass jar of potato salad, some hard-boiled eggs and home-made cake, the modern picnic takes on something of the atmosphere of a smart supper party, its menu including delicacies from cocktail to nuts.

The party starts with the packing of the picnic supper. For the modern hostess has no notion of toiling in the kitchen the night before the party, baking cakes and good things, and rising early in the morning to wrap and pack them so that everything will be in readiness for the guests. Instead she phones the delicatessen and the bakery and has her list of good things on hand. Then, when her friends come in, she enlists their services.

**Shakes, Slices and Spreads**  
Someone is delegated to shake up a fruit cocktail—or a tomato drink which is especially refreshing and appetizing—and have it

ready in the thermos bottle or jug. Someone else slices three kinds of bread—white, rye and whole wheat in paper-thin slices, butters them and wraps them in waxed paper, ready for making sandwiches "on the location" from cold sliced meats, sardines, canned sandwich spreads, canned cheese and other delicacies.

Or sometimes a repertoire of "different" sandwiches are selected and quickly prepared, and some cold meats, anchovies and other delicacies are taken along in their respective containers ready to arrange as an assortment of hors-d'oeuvres on an attractive wooden lacquer tray with wooden fork, just before the feast begins.

**Preparing the "Eats"**  
Crisp lettuce leaves are wrapped in cheese cloth and these form the garnish for a fruit salad which can be quickly made from a can of assorted fruits packed for this purpose. Mayonnaise goes along in a can or jar, all ready to top the salad.

Nuts, either salted or plain, can be bought in cans, and these, served in paper cups, put the "supper-party" finish to the menu. The food should be attractively wrapped. Most women keep on hand colorful tin boxes in which the holiday candy or fruit cake

was contained, for this particular purpose.

The following tested recipes for new sandwiches may prove helpful:

**Sardine and Beet Sandwiches:** Spread rye bread with softened butter, then with a very thin coating of mustard. Arrange several boned sardines on each slice, cover with thinly sliced beet-pickles and top with another slice of buttered bread.

**Deviled Peanut Sandwiches:** Mix together the contents of one small can of deviled ham, one-third cup peanut butter, a few grains of salt and one-fourth cup of mayonnaise. Spread between buttered slices of graham bread.

**Sweet Date Sandwiches:** Slice the contents of a can of Swiss cheese thin, and place on buttered whole wheat bread. Mix equal quantities of chopped dates and nuts and moisten with mayonnaise. Spread this mixture on the cheese, and cover with another slice of bread.

**Crab-and-Egg Sandwiches:** Remove tendons from one-half of a 6½-ounce can of crabmeat, add one hard-cooked chopped egg, and moisten with mayonnaise. Add a little lemon juice to make tart, and spread between thin slices of buttered white bread.

**BEST MOSQUITO BITING PERIODS ARE REVEALED**

Fishermen have long known when fish bite best. Now the periods when mosquitoes bite best, or worst, have been revealed by entomologists of the United States Department of Agriculture.

There are mosquitoes that bite only at night, others that bite only during the day, some that bite best at sunrise and some best at sundown.

There is one grain of comfort for the mosquito ridden citizen. Only the female mosquito bites. The male feeds on nectar and similar substances. Here are some mosquito schedules

The "rain barrel" or common mosquito bites only at night and can find her victims no matter how dark it is. When flying it makes that irritating singing noise which is familiar to everyone.

The yellow fever mosquito usually bites close to the ground or attacks from behind, and often crawls under clothing to bite. It bites only in the daytime and is busiest early in the morning and late in the afternoon. It flies quietly. It will bite indoors all day.

The fresh water marsh mosquito known under the scientific name of Mansonia, a severe biter, is busiest just at dusk. It spends the day in the grass and will bite during the

day if disturbed. Malarial mosquitoes will bite all night long and sometimes, too, in the daytime, especially on dark days.

**College Pheasants**  
State College officials have released 240 ringneck pheasants raised on the experimental farm there in co-operation with the Game Commission.

**Kill Late Weeds**  
By cultivating the garden late in the season some weeds start to grow so late that they are winter-killed before they can go to seed.

When in need of Printing, (anything) kindly remember the Bulletin.

**MY SALE WAS A REAL KNOCKOUT**



HE USED OUR WNU CUTS IN HIS ADS  
Furnished by THIS NEWSPAPER.

**PREVENT those TERRIBLE HEAD COLDS**



**Zonite disinfects the nose, mouth and throat. An active germicide. Use regularly and you won't have colds.**

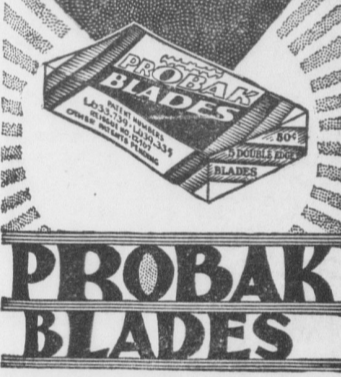
30c. 60c and \$1.00

**PATENTS**

Time counts in applying for patents. Don't risk delay in protecting your ideas. Send sketch or model first. Instructions or write for FREE BOOK, "How to Obtain a Patent" and "Record of Invention" form. No charge for information on how to proceed. Communications strictly confidential. Prompt, careful, efficient service.

**CLARENCE A. O'BRIEN**  
Registered Patent Attorney  
45-A Security Savings & Commercial Bank Building  
Directly across street from Patent Office  
WASHINGTON, D. C.

**PROBAK-not a sour blade in a million**



**STONE**

Before placing your order elsewhere, see us. Crushed Stone. Also manufacturers of Concrete Blocks, Sills and Lintels.

**J. N. Stauffer & Bro.**  
MOUNT JOY, PA.

**CLIPS for your ADS!**

This Newspaper supplies a modern CUT & COPY SERVICE for its advertisers. NEW EACH MONTH.

**FOUND!**

LOST ARTICLES ARE USUALLY FOUND. WANT AD in our Classified Section. Will locate the finder. By the WANT AD to recover lost articles—the finder will be paid for the ad. Use Our WNU CUT & COPY SERVICE. NEW EACH MONTH.

**CHEAP HOUSE AT FLORIN**—Have a Double House along Main St., 5 and 6 rooms, use side has heat, bath have water and electric, two car garage. Rents show 10 per cent. investment. Price only \$4,000. Jno. E. Schroll, Mt. Joy.