

### Lost 20 Lbs. of Fat In Just 4 Weeks

Mrs. Mae West of St. Louis, Mo., writes: "I'm only 28 yrs. old and weighed 170 lbs. until taking one box of your Kruschen Salts just 4 weeks ago. I now weigh 150 lbs. I also have more energy and furthermore I've never had a hungry moment."

Fat folks should take one half teaspoonful of Kruschen Salts in a glass of hot water in the morning before breakfast—it's the SAFE, harmless way to reduce as tens of thousands of men and women know.

For your health's sake ask for and get Kruschen at any drugstore—the cost for a bottle that lasts 4 weeks is but a trifle and if after the first bottle you are not joyfully satisfied with results—money back.



**"O, Gee!—Grandma's Walking Downstairs—"**

Sold by Druggists. Use WELDONA Tablets. Write for FREE, fully illustrated 24-page book, "History of RHEUMATISM," with chapter discussing terms of rheumatism, to WELDONA CORPORATION, Desk 7, Atlantic City, N. J.

**I'll Tell You Free How to Heal Bad Legs**

Simply anoint the swollen veins and sores with Emerald Oil, and bandage your leg. Use a bandage three inches wide and long enough to give the necessary support, winding it upward from the ankle to the knee, the way the blood flows in the veins. No more broken veins. No more ulcers nor open sores. No more crippling pain. Just follow directions and you are sure to be helped. Your druggist won't keep your money unless you are.

**The whole World prefers NEW Gillette BLADES**

**FOUND! LOST ARTICLES ARE USUALLY FOUND. WANT AD.**

**COMMUNITY SALE Every Saturday Even.**

At Elizabethtown, opposite Klein's Chocolate Co. FRUITS, FURNITURE, DRYGOODS, ETC.

**SPECIAL ATTRACTION Jack and his Texas Cowboys**

No Peddlers Allowed. Sale starts at 7 P. M. Goods sold on small commission. **JAMES J. McLAUGHLIN** nov.9-11-p

**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.**

**QUALITY PRINTING Prices Reasonable.**

**THE BULLETIN MOUNT JOY**

### BULL RUN—There Are a Great Many Things In This Old World That Are Easy to Start But—Mighty Hard to Stop!

BY CARL ED



### OWL-LAFFS



It was mighty amusing to walk about town last Tuesday and see how many Hoover pictures were displayed in windows and maybe they didn't fly next morning.

We have a fellow here who actually snored so loud that he woke himself up, but now he's cured. He sleeps in the next room now.

A man at Salunga was asked the meaning of vacuum. He said he had it in his head but just couldn't think of it.

Grant Gerberich claims that if one sits on a tack its a sure sign of an early spring.

That just reminds me that out around Milton Grove several days ago the earth trembled, resembling an earthquake. One of the hunters from town was out that way and fell. I don't know whether it was the thud or his remarks after the fall that caused the earth to vibrate.

A fellow went to a butcher recently and said the last steak he bought was like a zero day in July—very rare.

The butcher said: "The bill you owe me is like March weather—unsettled."

**Good Head**  
Caller: Is the boss in?  
New Office Boy: Are you a sales man, a bill collector, or a friend?  
Caller: All three.  
New Office Boy: He is in conference. He is out of town. Step in and see him.

Jinks—He cleaned up a fortune in crooked dough.  
Jinks—Counterfeiter?  
Jinks—No, pretzel manufacturer.

I asked a certain business man if his new stenographer was well fitted for her job.  
He said: "Evidently—she wears a different suit every day."

I could never understand why a certain man out around Donegal Springs joined a debating society at his advanced years. I've learned since he was fitting himself to converse with his mother-in-law.

There's a man in town who gets awfully tired when it's his wife who does the exercising. He says she exercises her will and he does the work.

At last they tell me the depression is over but I suppose they mean all over the country.  
They tell this one on Doc Heilig. The other day he found a nail in the tire of his car. When he got to work with the pliers to remove it some one heard him say: "Now this may hurt just a little."

A woman at Florin said she got so cold the other night that she heard her teeth chattering on the dressing table.

**Leading a Better Life**  
A State health officer in Virginia relates the story of a farmer who was delivering vegetables to a public sanitarium. A patient saluted him.

"You're a farmer, ain't yuh?"  
The farmer allowed that he was. "I used to be a farmer once," said the guest of the State.  
"Did yuh?"  
"Yes. Say, stranger, did yuh ever try bein' crazy?"  
The farmer never had, and started to move on.

"Well, you oughta try it," was the ex-farmer's parting shot. "It beats farmin' all hollow."

Two women on West Donegal street in conversation. One asked if her husband stays out late at night. She replied: "Golly yes. The other night he didn't get home till past January."

A man from town was at a certain restaurant eating an oyster stew when one of the clerks remarked: "You sometimes find a pearl in a stew."  
He remarked: "I'd be darn glad

### MICHIGAN POTATO CHAMPION MAKES ANOTHER RECORD

J. DeLong Champ, of Champion, Marquette County, Mich., who in 1931 produced the highest official yield of potatoes in that section when he turned out 538 bushels per acre on a six acre field, has this season equalled his last year's record. Using again the same fertilizer which he has used for ten years, ever since he jumped into the 300 bushel per acre class, Mr. Champ's potatoes this year because of their excellent quality sold for 75 cents a bushel, twice the current prices for the usual grades of potatoes.

"Careful cost figures were kept of labor, materials and depreciation," says Mr. Champ. "My actual cost of growing the crop was 27 cents per bushel. In other words, the use of fertilizer cut cost of production per bushel in half, due to the quantity and the quality produced. I figure every dollar we spent for fertilizer brought us better than \$18 in profit."

Mr. Champ says that he has had equally startling results in the use of fertilizer on grain and garden crops.

### Autoists Are Urged To Act Quickly

**NEW PLATES MAY BE USED LEGALLY AFTER DECEMBER 15—THE RENEWAL NOTICES WERE MAILED MOTORISTS**

With renewal applications for 1933 registration in the mail to 1,953,920 Pennsylvania motor vehicle owners, the Department of Revenue urges prompt return of applications, properly signed, and accompanied by a check or money order for the correct fee.

"There is nothing to be lost by applying for 1933 plates now," H. Richard Stickel, director of the bureau of motor vehicles, said. "If, prior to January 1, 1933, a transfer of 1933 plates is desired, no fee will be charged if the application is received in correct form before January 1. Any difference in the required registration fee will be adjusted by either additional payment by the applicant, or a refund to him."

Applicants should be certain they have sufficient funds in the bank to meet checks forwarded in payment of registration fees. Drawing of checks, when the maker has not sufficient funds in, or credit with a bank, is a misdemeanor, punishable by a fine of not more than \$100 or imprisonment not to exceed two years, or both.

Whenever a check issued in payment of any fee for any other purpose is returned as uncollectible to the Department of Revenue, the Secretary of Revenue has the authority to charge a fine of five dollars plus all protest fees, to the person presenting such check to the Department.

Registration plates for 1933 may be used on and after December 15. They are valid until and including December 31, 1933. Registration plates for 1932 cannot be used after December 31.

If an application is received for a motor vehicle that has been junked the word "junked" should be written across the face of the certificate of title, signed by the owner, and returned to the Department for cancellation of records. If it has been sold for junk, the title should be assigned to the purchaser form RV-T-6 filled out and mailed to the Department and a certificate of junk will be issued.

Where a vehicle has been sold to a resident of another state, the person receiving the renewal application should write "sold out of state" on the application, sign it and return it to the Department.

In order to issue the same number of tags prior to January 1 this year as was done in the same period last year, it will be necessary for the Department to issue 26,500 registrations daily.

**Pitch Horseshoes**  
Thirty-one Pennsylvania counties have had farmers' horseshoe pitching tournaments this year. The winner and runner-up of each county are privileged to enter the state wide tournament at the State Farm Show in Harrisburg January 16 to 20, 1933.

A certain married woman here returned home five days ago and her husband said: "How did you get that scratch on your cheek?"  
She said: "When I said goodbye to the hotel clerk he had a pen behind his ear."

Just read of the champion sweet corn eater of the world. The papers say: "He ate 27 years at one sitting without getting butter on his ears or hair."

A WISE OWL

### Use Concrete In Low Cost Roads

**STATE BUILT A MILE OF ROAD COMPARABLE IN COST TO A WATER BOUND MACADAM AS AN EXPERIMENT**

Experimenting to produce a road comparable in cost to water-bound macadam but requiring less frequent surface treatments, the Pennsylvania Department of Highways has constructed in Northampton County a mile of pavement of a type used extensively in New England more than twenty years ago. The section recently completed lies between Bath and Moorestown on traffic route 182, in Moore township. It consists of limestone bound together by a grout of sand and cement.

Hassam pavement, it was called when brought forward in the days before reinforced concrete highways and machinery for laying them had been perfected. They were good pavements too. State highway engineers said some of them that were properly constructed are still in use, giving good service. But the Hassam pavement was patented. Careless workmanship sometimes resulted in an uneven surface and weak spots where the grout failed to penetrate. Both of these reasons were factors in its gradual disuse. Believing that modern road engineering applied to this type of surfacing might achieve good roads at moderate cost of construction, and reduced cost of maintenance, Sam Lewis, Secretary of the Department sanctioned the Northampton experiment.

The job was completed in seven days, including a day or two required for organizing, the average rate of progress being 755 linear feet per day for the 18 foot wide pavement. In the last three days the average progress exceeded 1,000 feet per day. Department engineers believe that, after organizing, it should be practicable to complete a mile or more of such pavement per week.

The approximate cost of the completed project was about 95 cents per square yard of surface, comparing favorably with the average cost of water bound macadam construction.

On invitation of the Department of Highways, road engineers from several other states were present during the periods of the operation to observe the experiment. Requests have been made for data available after the pavement has been observed for a satisfactory period under traffic, and after test borings have been made.

In appearance the cement bound pavement looks to the casual observer exactly like concrete, the traffic surface being identical with concrete in riding qualities.

### GREEN WALLPAPER NO LONGER DANGEROUS

Some years ago arsenic was used in printing the green colors of some wallpapers, with the result that cases of arsenical poisoning were reported from time to time in the homes decorated with wall paper in whose motif green figured prominently. The wallpaper manufacturers have long since abandoned the use of arsenic as a pigment and have substituted chrome green, which is non-toxic. Thus a woman may select a vividly green wallpaper with no fear of being poisoned by its fumes.

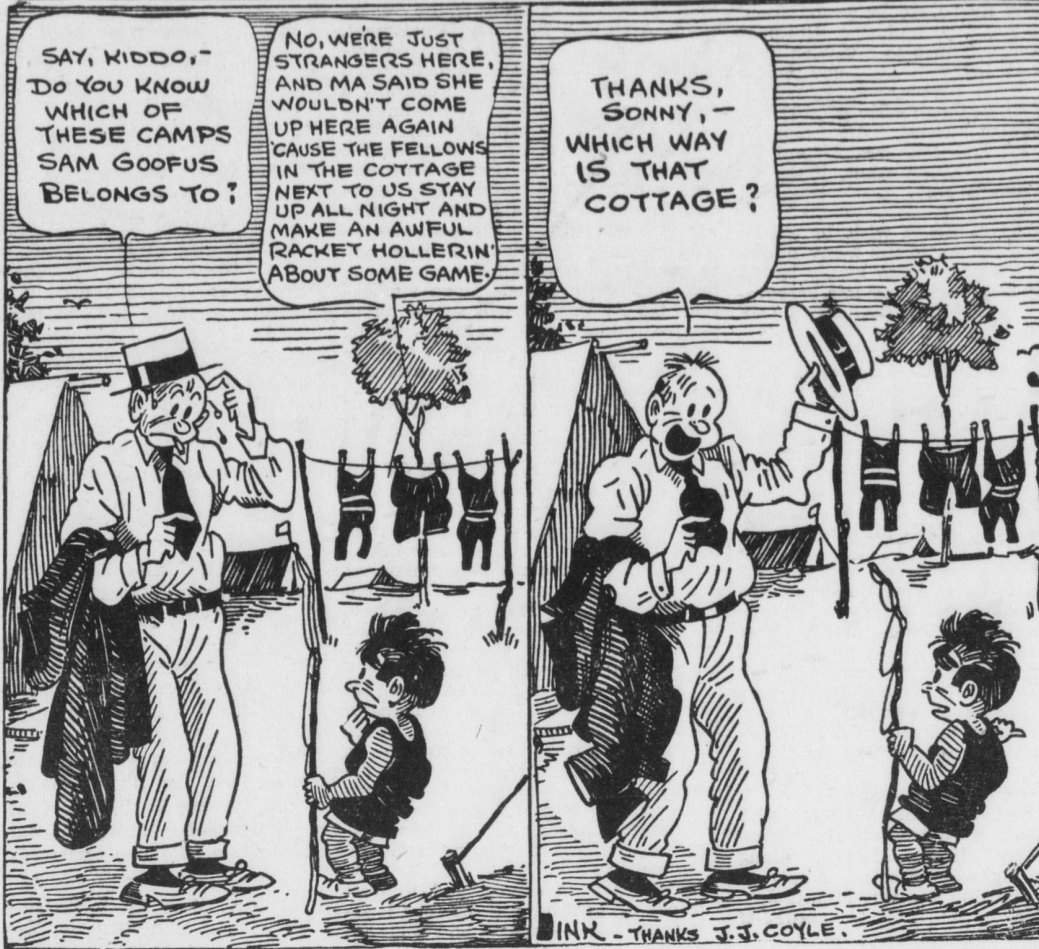
The metal chromium is one of the most interesting substances in nature, made familiar to the average person through its use in plating automobile trimmings. Its compounds have been used in the arts for centuries. Much of the rich color of old porcelain, paintings and other works of art is traced to the chromium compounds, which form a veritable rainbow of pigments. Chrome yellow and chrome green are today extensively used in the decorative arts, as are other chromium compounds.

### COURAGE, SMALL BUSINESS

It looks as if a new day for small business is at hand. If so, it has been made possible by the fact that big business has had to drastically reduce its number of articles produced in a given number of units. To produce a certain number of units requires a certain number of units required. Retrenchment has meant the elimination of many units. Therefore, when a large steel company the other day received a \$500,000 order it had to turn it down. Acceptance would have interfered with its "economy run." Consequently the contract went to a small independent.

**Clean up Corn Fields**  
Fields infested with the European corn borers should be cleaned up this fall. Stalks and refuse in the fields should be raked together and burned to destroy the pests.

### "THAT LITTLE GAME" Inter-nat'l Cartoon Co., N.Y.—By B. Link



### OYSTERS FOR EVERYONE



It is a curious fact that certain names always attach themselves to favorite foods. What hero or heroine of fiction, for instance, ever ate any but Blue Point oysters? To be sure there are Buzzard Bays, Cape Cods, Cotuils, Lynnhavens, Peonies, Rockaways and Saddle Rocks, but the name by which oysters are best known is Blue Points. These other names alluded to oysters come in part from the points along the Atlantic and Gulf coasts where oysters are harvested, but they have lost much of their significance through trade misuse.

The three chief sizes of oysters recognized in the trade are "half shells," the smallest usually preferred for eating raw; "culls," of medium size, for consumption raw for stewing and cooking in other ways; and "box," the largest, used generally for frying. But there are both small and large oysters of all varieties, the difference in size being principally that of age and the Encyclopedia of Foods published by Artemus Ward rises to remark:

"The true oyster lover rebels at the thought of always consigning the largest to the frying pan—he takes delight in having them served instead on the half shell, for age makes no difference in the tenderness of the oyster. Deep-rooted custom is responsible for its being consumed while still young and comparatively small, but if permitted to grow older, and very much larger, its flesh is just as choice."

**A Valuable Food**  
The eating of oysters is as correct from a dietetic standpoint as from that of the epicure. Science has found that they are an extremely valuable food. Their mineral content is high and abundant in many of those elements essential for human physiology. Calcium and phosphorus are present; iron, copper and manganese are there in large amounts; and they are one of the best sources of iodine as they contain about two hundred times as much of this valuable substance as milk, eggs or beefsteak. In fact oysters are said to be to iodine what cod-liver oil is to vitamin D.

Oyster protein contains all the valuable amine-acids and can therefore be safely used as a substitute for meat protein. For a protein food they contain a large amount of carbohydrate. Vitamins A, B, C and D have all been found in oysters in large amounts. Oysters have also been found to be beneficial in the treatment of certain types of anemia.

**Available Anywhere**  
Fortunately oysters are available anywhere because there are now about fifty plants situated along the Atlantic coast from Maryland southward, where oysters are canned. The oysters used for canning are widely known as "cove oysters" because those first canned were the small oysters of the coves of Chesapeake Bay, the world's greatest source of these succulent bi-valves.

Its taste is the thing that makes the oyster popular, and the vast consumption of this delicacy year after year is evidence that oysters, raw or cooked, on the half shell or out of cans, have always tasted one way to the American public, and that's "like more." You don't have to teach a man how to eat raw oysters. He knows. Here are some recipes for cooking them which will be welcome to housewives who want to make a hit.

**A Soup and a Stuffing**  
**Tomato and Oyster Gumbo:** Melt four tablespoons butter in a large skillet, add one cup finely chopped celery and one tablespoon capers and sauté five minutes. Add one tablespoon sugar, one teaspoon salt and three tablespoons flour, and stir till smooth. Add the sifted contents of a No. 3 can of tomatoes, stirring constantly until thick. Then add the contents of a 5-ounce can of oysters which have been scalded in their own liquor, and serve, serving four liberally or six more moderately.

butter and two cups oysters, cut in small pieces, and toss together lightly with fork until thoroughly mixed. Use for stuffing turkey or other poultry.  
**Oyster Canapé:** Wrap a strip of bacon around each oyster, skewer and broil very slowly until bacon is crisp and brown. Serve on rounds of toasted bread. Garnish edges with white of hard-cooked egg, chopped fine.

**Stews, Fresh and Canned**  
**Fresh Oyster Stew:** Melt two tablespoons butter in saucepan. Add one pint oysters, dredge with paprika, and sauté until edges of oysters can be lifted. Add one cup milk and one cup thin cream together in a double boiler, and add oyster mixture and one teaspoon salt. Do not overheat after adding oysters to the milk, and always use fresh milk when possible.  
**Canned Oyster Stew:** Scald three cups milk in double boiler. Heat the oysters from a 5-ounce can to just below boiling, and add to scalded milk. Blend with one tablespoon butter and one tablespoon flour, rubbed together, season with one teaspoon salt and some paprika, and last add one-fourth cup cream. Serve at once with oyster crackers. Serves four.

**A la Newburg and Maryland**  
**Oysters à la Newburg:** Blend one tablespoon butter, one tablespoon flour and two hard-cooked egg yolks, mashed fine. Add two-thirds cup cream and two tablespoons sherry flavoring. Mix with one pint oysters. Season with cayenne pepper and salt to taste. Put in a shallow baking dish, cover with buttered crumbs, and bake in a 375 degree oven for fifteen minutes.  
**Oysters à la Maryland:** Brown one and one-half tablespoons butter in a pan, add one and one-half tablespoons flour and brown again; then add one and one-half cups milk slowly, stirring until smooth. Add three teaspoons anchovy paste, one-half teaspoon salt and a few grains of paprika. Scald the oysters from a 5-ounce can, arrange on buttered toast, and add the liquor to the sauce. Add one slightly-beaten egg yolk, stir till hot and pour over the oysters. Makes four servings."

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