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Firat to sleep in Bathtub.
The first man The first man io sleep in a bath-
tib is belfeved to have been an early
victim of a hotel proprietor whose house was "full up" and who blithely
charged the haggard guest 84 for the charged the haggard guest 84 for the
privilege. Hotel men promptly took
to this scheme most ktindly.
What is LAX-FOS
Digestive Liquid Laxative, Cathartic andRoo
Pep
tebl


Breakfast Rusks.
Dry or silghtly toast silces of bread + and ends of loaves on the back of a
stove or in a slow oven. Crush with stove or in a slow oven. Crush with
rolling pin and serve the fragments
with milk or cream and sugar,

PROFESSIONAL CARIIS
++++++++++++++++++4
DR. J. REECE FUNDERBURK,
Dental Surgeon. with if desired, as a breakfast food.
trut, if
This product closely resembles some commerclally prepared breakfast foods and is obviousiy less expenstive.

## $8: 30$ to $12: 30 \mathrm{~A}, \mathrm{M}$. 2:00 to $6: 00 \mathrm{P} . \mathrm{M}$. <br> 2:00 to 6:00 P. M. And by Appolntment. <br> Omice, 160 .

Realdence,

methods differ in Various Countries, Four systems of rural credit may
falry be sald to epltomize the prog.
ress made outside of this country and
they afford interesting divergencles
and comparisons from the verylng na-
ture of national conditions and mental attitude.
Scotch "cash credit" dates back to
1729, when the Royal Bank of Scotland Instituted this method of crrculating its
unilmited Issue of bank notes. It confixed amounts guaranteed by two slg.
natures. The Independent and secre-
tive nature of the Scotch farmer too




Southern Railway System
igher rates now severely from the week end tickets abolition of the movement.
Sour Milk Griddlecakes.
One and one-fourth cupfuls of thick tablespoonful melted butter, one even
and teaspoonful soda sifted with one and a half cupfuls flour. Sift three times, add a little nutmeg, about one tablespoonful of molasses, or just enough
so the cakes will cook nice and brown. o the cakes will cook nice and brown.
Grease griddle with a plece of clear fat pork. Do not make batter too thick, as the tinner the batter the better the
cakes. Try one and then you can tell if they are either too thick or too thin. These are fine if made right. They nust be eaten at once.

When making ple crust or any kind of pastry put in a little lemon Juice.
This will kill the taste of Iard and make the crust exceedingly light and make
flaky.

## Didn't Get a Chance.

 Eatth-Did gou tell the giris at thetea party that secret I conflded to you tea party that secret I conidided to
and Molly? nd Molly ) Molly cot there ant


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