

## Rann-dom Reels

by howard L RaNN
THE ELECTRIC BELT
. $\mathrm{T}_{\text {for the mustard plaster and can }}^{\text {He ele }}$ De removed without taking any of the
patitent with it. patient with it.
From the thest dass of this ree
poblic the mustert public the mastard plaster
relled upon to extract shooting pams relled upon noterract shooting pams
from the interior of man's anatomy. Irom whe anterior of man's anatomy.
It was always applied by some fatit-
fol wife who mixed the plaster with fol wife who mised the plaster with
heer own hands, in order that there Aer own hands, in order that there
might be plenty of mustard thereln.
 10 do was allow the plaster to sit
down on his stomach and draw the down on his stomach ind an uncarny sensation to have a stout mustard plaster wrth long teeth rasp hold o atital organ and manl it into a state
of helpless submission, and many a of helpless submission, and many
patient has preferred to die with his cuticle intact rather than pass through such an ordeal.
The electric bet The electric belt, however, has for ever done away with the mustar
plaster and its murderous instincts.

Mothers Cool Book
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## SELECTED GOOD THINGS.

 When there is a little popped coPopped Corn Pudding.
Scald three cupfuls of milk and whlch has been pounded until fine and let stand one hour. Add three of brown sugar, one tablespoonful of butter, three-fourths of a teaspoonful of salt and stir untll well mixed
Turn into a well buttered baking dis and bake in a slow oven thirty-five minutes. Serve hot with thin cream
Peach Whip
Beat the whites
Beat the whites of three eggs unt
stiff.; add three tablespoonfuls powdered sugar and beat to a glossy meringue. Peel, half a dozen peaches
and press through a sleve; graduall add this pulp to the meringue, beating all the time and sprinkling in oo
taplespoonful of lemon jutce. Hea
in tall glasses and serve Crisps. Cream one cupful of butter, add
tradually two cupfuls of sugar, three 2ggs beaten until light, the grated
rind and juice of a lemon and flour to rind ard juice of a lemon and flour to
make a mixture to roll. Knead sllghtly, eut in shapes, brush with white of
an egg, sprinkle with coarse granuan egg, spar
lated sugar
light brown.
 It is no more trouble to wear an elec tric belt than it is to make percolator
coffee when everything is perking coifee when everything is perking
right. The belt is strung carelessly loout the waist or the patient and one end is attached to an electric meter,
which keeps a careful record of the current consumed and turns it into the As soon as at the meter begins to turn over and discharge kilowatts at the
patient, a warm, restful feeling appears which increases in fintensity unuil the patient glances at the meter. When an electric belt is properly applied a sick person can turn over
ais face and go to sleep without fear of having his backbone reduced to ashes. Thls cannot be said of the
mustard plaster, which when to stop Its trlich never knows and is llable to cremate a sleepy patient right in the presence of his wife and children. The electric belt can be
set so that it will operate at one mile per hour on hlgh, but by a a providen-
tial arrangement the meter is not affected. of itself
Economy is
enue.-Cicero.

## 

Take thelvet Sherbet, Thake the fulce of six lemons, and
ote grated peel of two, soaked in the
fuice one-half hour. Add one cuptol juice one-half hour. Add one cuptal
of sugar to each lemon, or sugar to
taste; three pints of rich millk and tuste; three pints or rich milk and
turn the freezer. The mixture will cardle but the freezing will make
it smooth and velvety. Turn the freezer slowhy at first.

Chess Cakes.
Put into a mixing bowl, one-hal cuptol of butter, add the grated rind
of two oranges and one-half cupful of powdered sugar, one-half gupful of
currants, one well beaten egg, two currants, one well beaten egg, tw
tablespoonfuls of grated coconut and half a dozen crumbled macaroons; mix the ingredients and pour int small patty tins lined with pastry
Bake fifteen minutes in a hot oven. Baked Pears
A delliclous way of serving pears
cut them in halves, core then o cut them in halves, core them
place in a baking pan with a generous sprinkling of sugar and hale fill the
pan with water. Cook slowly to Cook slowly th water. Cow
hours in a moderate oven. Serve wit reetened whipped cream.
 to taste, two tablespoonfuls of malt
vinegar, one medium sized cucumber grated, and drained, season with the
juice of an onion. This sauce is esJuice of an onion. This sauce is
pecially good to serve with fish.
 ful of water to the Juice, cook five
minutes and nild a tablespoonful of
gelatin that has been softened in $a$ cupful of cold water. Add the cher
ries and four egz whites beaten stim Freeze and serve in glasses, garnishe
with candied cherries.
Candy Without Sugar.
Take fwo culpfuls of raisins and
cupful of nuts, pat them through the
meat chopper, mix with one-fourth of
a cupful of honey: pack under weight


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