

CLERGYMAN GIVES TESTIMONY ON VICE

The Rev. John Roach Straton is witness in New York investigation. New York, April 7.—The highlight in New York's vice crusade centered late today on the Rev. John Roach Straton, pastor of Calvary church, whose Easter sermon with its charges of a wide open tenderloin resulted in a fifth investigation being launched. The clergyman made his debut as a witness by appearing before the federal grand jury, which is chiefly concerned with his charges that liquor is being dispensed freely along Broadway. He was accompanied by three other persons, who also appeared before the jury and who are said to be the men who accompanied him on his recent tour of the Great White Way. The minister on leaving the jury-room would say nothing further than that he had been quizzed by Assistant Federal District Attorney Taylor regarding alleged violations of the Volstead

act, he had witnessed. Dr. Straton is scheduled to appear tomorrow before the regular grand jury when he is expected to describe indecent dances, he witnessed in Broadway cabarets. Assistant District Attorney James E. Smith announced today he intended to back up the clergyman's testimony with that of several society women and social workers who have been conducting a private investigation of vice conditions.

"I Never Knew You Could Keep Rats Out of a Butcher Shop."
What Ralph Watkins says: "Figured rates around store had enough to feed on; wouldn't touch anything suspicious. Heard about RAT-SNAP, gave it a trial. Results were wonderful. Cleaned all rats out in ten days. Dogs about store night and day never touch RAT-SNAP." Three sizes, 25c, 50c, \$1.00. Sold and guaranteed by Laurens Hardware Co., Putnam's Drug Store and Kennedy Bros.
Good yard-wide Sea Island, at 19c, at J. C. Burns & Co.

ONIONS IN MILK

Flavor and Odor Not Unwholesome But Very Objectionable.

Remedies Suggested
Clemson College, April 12.—With the coming of spring and fresh pastures a great many farmers, milk producers, and consumers are confronted with the usual, and to a certain extent inevitable, flavor and odor of onions in milk products. The presence of onion flavor in milk does not indicate that the milk containing this flavor has been produced or handled under unsanitary conditions, nor does the presence of the flavor and odor render the milk unwholesome for human consumption. But the onion flavor in milk, even to a slight degree, is such a pronounced and unpleasant one to the great majority of consumers that from a commercial standpoint all milk so affected is unfit. Cream from this milk may be used for butter making, though the resulting butter will still retain the objectionable flavor to a marked degree. As a result of this trouble in milk, many producers and dealers suffer every spring considerable financial loss, a part of which, at least could be avoided if proper precautions were taken and preparation made for the short time during which the trouble arises.

As to remedies and treatment of "oniony" milk, the only sure and effective means lies in prevention. If onions are present in the pasture they must come out, or the milk cow must be kept out for several hours prior to milking time, else the milk will surely have the characteristic objectionable odor and flavor. Should the onions be few, or should they be confined to a limited area, it might be possible and advisable to pull up the plants by hand before seed are produced and thus eventually rid the pasture of them. On the other hand, if the pasture is badly infested the only course to follow is to take the milk cows off the pasture early in the afternoon, at least four or five hours before milking time.

The onion plant is one of the first to begin growing in the spring, and the cow, with her natural craving for green succulent feed at this season of the year, is not at all particular about what she eats while the grazing is so scant. In this connection a grazing lot of rye or rye and barley, or clover and barley serves a double purpose. If the cow is allowed access to such grazing lots for an hour or so each day not only will her milk flow be very much increased but her hunger for green feed will be satisfied to such an extent that she will be more careful about grazing on wild onions while in the pasture.

The onion flavor in milk is only one, though perhaps the most pronounced and objectionable, of many food flavors which often get into milk from the cow. Such feeds as rape, rutabagas, cabbage and wet brewer's grains, when fed either just prior or during milking, often impart quite pronounced and objectionable flavors to milk. Any of the above feeds, however, may safely be fed just after milking or several hours before milking without affecting the flavor of the milk in any way. So it is where conditions make it necessary to graze milk cows on onion infested pastures. If the cows are turned on these pastures immediately after milking in the morning and then driven up about noon, there should be little if any trace of onion flavor in the milk. Especially is this true where the cows are allowed to graze on green grazing lots which are free from the wild onions or where a good grade of corn silage is fed as a succulent feed.

Various methods of removing the onion flavor and odor from milk so contaminated have been tried out with little success. Perhaps the most common as well as the most effective treatment is that of aeration. But even with this method, the amount of the objectionable flavor and odor removed is so small that it is impossible to render contaminated milk free from taint.

- Summary.**
1. Allow milk cows to run on onion infested pastures only in the forenoon. Drive them up four or five hours before milking time.
 2. Provide green grazing lots, or have an abundance of corn silage, to increase the flow of milk and to appease the cow's craving for green feed.
 3. Take extra precautions with the handling and cooling of the milk in order that no bad odors and flavors might develop to augment the objectionable ones from the onions.

AVOID COUNTRY DAMAGE TO COTTON

In a recent test by the Bureau of Markets it was shown that a bale of cotton exposed to the weather for 6 months lost by weather damage 76 pounds from its original weight. At the prevailing price of 40 cents per pound this loss would be \$30.50. The bale could have been stored in a good warehouse and insured for 6 months for less than \$3.00. It has been estimated that the loss in the value of the entire cotton crop resulting from damage may amount to \$60,000,000.

There is no substitute for milk products—and healthy children.

Goodyear Clincher Tires for Smaller Cars

We have a full supply in stock. We carry Goodyears because they make more satisfied customers.

We offer you a real honest, dependable service in connection with the sale of tires which enables you to realize their full mileage value. All other sizes in stock.

Ernest W. Machen
DEALER LAURENS, S. C.



THEY MAKE YOUR TIRES LAST LONGER—GOODYEAR HEAVY TOURIST TUBES

Sandpaper Label.
A device for protecting people from taking doses from poison bottles by mistake is a sandpaper label. The ordinary label is pasted in a piece of sandpaper large enough to go all around the bottle, so that when any one takes up the bottle in the night, no matter how dazed from sleep he may be, the rough, unfamiliar feel of the sandpaper rouses him and he recognizes at once that the bottle contains poison of some description: The printed label tells the kind of poison in the bottle.

Beware of Lost Minutes.
"In the dynamics of human affairs," said a learned man, "two qualities are essential to greatness—power and promptitude. The former is often the fruit of the latter. A man or woman who is impressed with the value of time will make every minute count to such purpose that his or her life will inevitably bear the stamp of power." —Orison Swett Marden in Chicago Daily News.

Stomach. Out of Fix?

Phone your grocer or druggist for a dozen bottles of this delicious digestant—a glass with meals gives delightful relief, or no charge for the first dozen used.

Shivar Ale

PURE DIGESTIVE AROMATICS WITH SHIVAR MINERAL WATER AND GINGER

Nothing like it for renovating old worn-out stomachs, converting food into rich blood and sound flesh.

Bottled and guaranteed by the celebrated Shivar Mineral Spring, Shelton, S. C. If your regular dealer cannot supply you telephone

DIXIE FLOUR & GRAIN CO. Distributors, for Laurens.

LOOSE LEAF LEDGERS....
...FOR SALE BY...
ADVERTISER PRINTING CO.

Spring Styles



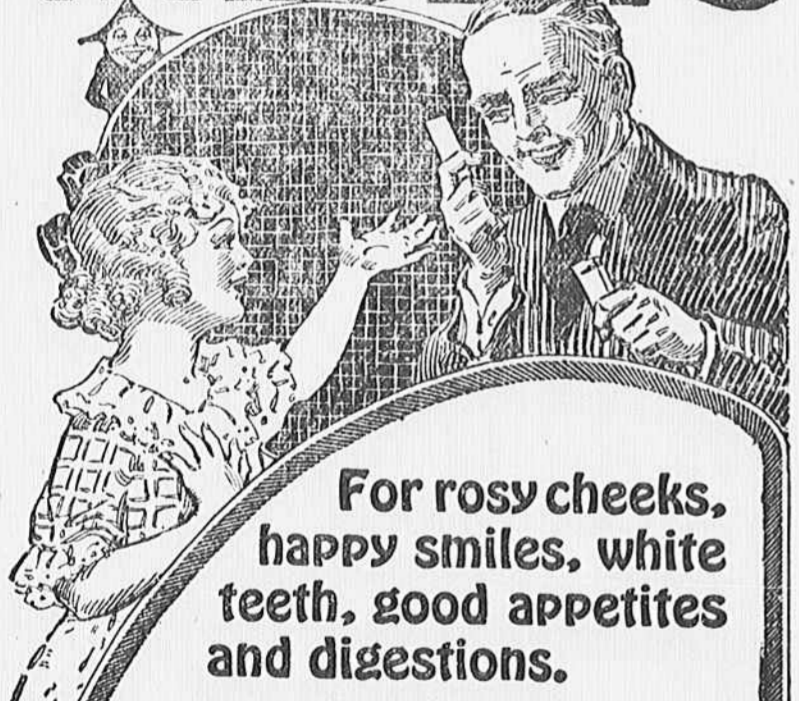
Here is the pegtop-skirted dress that is one of the biggest favorites in the season's most voguish styles. It is but one of the many exceptional dresses shown exclusively by us and offered with the others given here for today's special sellings.

TAFFETAS
Priced at
\$29.75 to \$69.75

GEORGETTES
Priced at
\$35.00 to \$50.00

Wells Clardy Co.
Laurens, S. C.
"A Good Place to Trade"

WRIGLEY'S



For rosy cheeks, happy smiles, white teeth, good appetites and digestions.

Its benefits are as GREAT as its cost is SMALL!

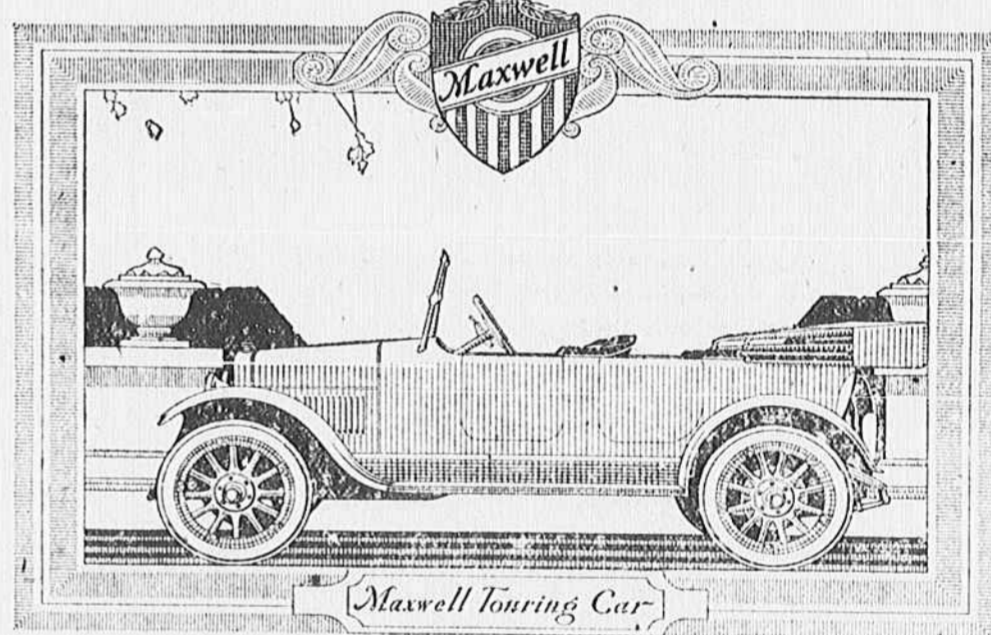
It satisfies the desire for sweets, and is beneficial, too.

Sealed Tight Kept Right



"After Every Meal"

The Flavor Lasts A12



The fine steels in a
MAXWELL
stir your enthusiasm

Ride in a Maxwell and your enthusiasm is stirred for this commendable car.

You attempt to search for the cause and you find it in the steels used in the Maxwell. Those fine steels that give rare strength.

Such steels take the burden of dragging around useless weight from the engine, providing brilliant performance.

Pound for pound the steels in a Maxwell equal those in any car built.

The Maxwell construction, employing these fine steels, results in a light-weight car, that gives not only brilliant performance, but the rare combination of durability, economy and comfort.

Today nearly 400,000 Maxwells may be seen on the world's highways. 100,000 more are in process of construction.

Still this will supply but 60% of those who have set their minds on a Maxwell for 1920.

Carolina Auto Company
J. Y. MILAM, Manager