

View of a Boss **Real Point**
 There are two kinds of men; the kind you can teach and the kind you can't. To show how a thing could be better, to break an American Magazine, to show how a thing could be better, to break an American Magazine.

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DOLLARS
 The prudent spender and the thrifty housewife are the ones who watch the advertisements in their paper and keep up with the offerings of the merchants. Watch the Collierville Herald. It carries the messages of the wide awake merchants of this town who are making offerings that will give you the most for your dollar

Our Poultry Column
 Edited by
Prof. Frederic H. Stoneburn

IN MANY sections of the South, especially in the rural districts, the problem of regularly providing the family table with fresh meat is often a troublesome one. Chickens and other poultry exactly meet this need because of the small size of the unit involved. One or more chickens can be used up without waste, but the same cannot be said of other livestock grown on the farm. It is hardly practical to cut a steak or roast from a beef at will!

Poultry can be grown on the farm at less cost per pound than the price commonly charged by retail butchers for even the poor cuts of fresh meat. The farm and backyard poultry flock then, may be made a most important factor in the economy of the home. It will serve as a never-failing source of fresh meat which can be prepared in many different forms and highly nourishing, but truly economical as well. Any program calculated to enable rural folks to produce the major portion of their table supplies must give a prominent place to the poultry flock.

When preparing poultry for canning, dress, clean and cut up each bird in the usual way, cook as customary and season to taste.

ROAST CHICKEN. Cook until done but the flesh need not be entirely tender. Remove from oven and strip meat from bones, cutting it into pieces which will pass through can openings. Pack into cans and cover with gravy from which excess fat has been skimmed. If there is not enough gravy, add boiling water. Exhaust five minutes if cooled, seal and process at 250 degrees F. or 15 pounds steam pressure.

Process No. 2 cans forty-five minutes and No 3 cans fifty-five minutes.

FRIED CHICKEN. Split lengthwise or cut into quarters. Sprinkle with salt and pepper or dip into flour or cracker crumbs. Fry until nicely browned, as though for immediate use. Then can in either of the following ways:

If the meat is left on the bones pack the pieces of fried chicken into the cans but add no liquid. Exhaust ten minutes, seal and process.

For No 2 cans process one hour, for No. 3 cans process an hour and a half.

When it is preferred to remove the bones cut the meat away and pack in the cans, then cover with boiling gravy. Seal and process forty-five minutes for No. 2 cans and fifty-five minutes for No. 3.

THE Canning process preserves the quality but does not improve it. An effort should be made, therefore, to put the birds in especially good condition, well fleshed and with an abundance of fat, before they are dressed. This involves but little additional trouble and the improvement in the quality makes the effort decidedly worth while.

Confine the birds in rather close quarters which are comfortable and well ventilated. Give a dose of Epsom salts to clear the intestinal tract and possibly improve the appetite. Use the salts at the rate of 14 to 16 ounces per hundred birds, dissolving in a small quantity of water and using the latter to mix up a good feed of moist mash. The birds will greedily eat the mash and thus each will secure a dose of the laxative.

Then feed heavily, giving the flock all the moist mash it will eat. Let the mash carry a large proportion of corn meal and mix with skim milk or buttermilk if this is available. A night feeding of whole or cracked yellow corn is also in order. And keep grit before the flock. Such feeding for one to two weeks will fatten the birds and make their flesh juicy and tender. It pays.
 (Copyright.)

Governmental Flags
 The government uses three sizes of flags for its poles and calls them as follows: The storm size, which is 5 by 9 1/2 feet; the post size, which is 10 by 19 feet, and the garrison size, which is 20 by 38 feet.

FOREST HILL AND BAILEY NEWS

Mr. J. T. Bedford, of Bailey, who has been ill at his home, is improving rapidly and hopes to be out in a few days.

Mrs. Lillian Pippin and daughter, Mrs. Chronister, with Mr. Chronister and Mrs. Fannie Lee Pippin were seriously hurt in an automobile accident last Wednesday and are still in very critical condition at the St. Joseph's hospital. Mrs. Pippin is a sister of Mrs. Olivia Shelton and Mrs. C. M. Scott.

Miss Beas Strong has accepted a position at Olive Branch, Miss., with the DeSoto County Agricultural High School. She will teach French, English and History.

Mrs. Robert Cohn has returned from a visit with her brother, Mr. Sylvan Newberger, of New Orleans.

The Forest Hill communities are planning a Christmas tree for the night of Dec. 24th, when every child of the Forest Hill, Bailey and Irene communities will have a stocking filled with good things and put on the tree for them. Each grown-up will draw a name of some person and for that person will place on the tree a ten cent gift. Mr. Earnest Johnson will play the part of Santa and distribute the gifts.

For the occasion, Mrs. J. W. Skinner is general chairman. Her committees are as follows:
 Tree: Messrs C. M. Scott and J. W. Skinner.
 Decoration: Mrs. C. M. Scott, chairman; Mesdames D. A. Skinner, J. C. Larkin, Frank Hungerford, J. W. Dodge, O. B. Lemonds, Misses Ila Jones and Ruby Short.
 Stocking: Mrs. Cecil Elliot, chairman; Dr. J. E. Clark, Mr. L. W. Campbell, Mesdames R. Richmond, G. H. Moore, A. S. Johnson.
 Fruit, candy nuts: Mesdames Ernest Johnson and E. T. Harris.
 Toy: Mesdames C. E. Heckle, Robert Cohn.
 Donations: Mrs. Olivia Shelton, Mr. J. W. Skinner, Mrs. C. E. Heckle.
 Program: Mrs. Frank Nell, Mrs. Martha Bryan, Mrs. A. H. Holden.

Mrs. Cecil Elliot, chairman of Parent-Teacher Drouth Relief Committee, has been appointed by Commissioner E. W. Hale as Chairman of the Shelby Co. Emergency Relief Committee and Vice Chairman of the City Relief Committee. Mrs. Elliot has organized her corps of workers over the county through the presidents of the Parent Teacher Associations, and registrations will be held for white people in all communities this week. The Committee will meet at the Assembly Room of the Court House Tuesday morning at 11 o'clock to turn in applications. The County Board of Education are lending their support and Miss Margurite Andrew, truant officer, with her three assistants are helping in every possible way.

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\$69.50

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