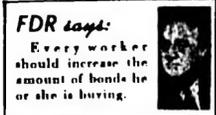


If we wish to be free, if we wish to preserve inviolate those inalienable privileges for which we have been so long contending—we must fight!

—PATRICK HENRY.

The Sanford Herald

AN INDEPENDENT NEWSPAPER



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Quebec Conference Laying Plans For Ruthless Attacks

Alternative To Unconditional Surrender Is Seen As Complete Destruction

QUEBEC, Aug. 20, (AP)—President Roosevelt and Prime Minister Churchill are developing plans at their conference here to "bomb and ruthlessly destroy" the Axis war leaders, British Minister of Information Bracken disclosed yesterday.

Bracken, after a conference with Churchill, told correspondents the military decisions now being arrived at will result in the "complete destruction of the Axis."

"The plans are to bomb and ruthlessly destroy in every way available to us the people responsible for creating the war," Bracken said in the first official disclosure as to the subject matter of the momentous conference.

"The British spokesman left no doubt that Allied policy still is to 'hit Hitler first,' he added.

"When we have rounded up Mr. Hitler the full weight of the British empire is going to be given over to the task of destroying the Japanese."

"Bracken was bitter in his discussion of the Japanese, describing them as a 'seemingly content to live on blood'."

"The news will come from the ruthless men in the Citadel through their generals, admirals and air marshals leading fierce forces."

"Then and then only will it be reported in the press."

Characterizing Roosevelt and Churchill as the "operators in the Citadel" Bracken said that at the conclusion of the great talks the two leaders would make a "staggering" announcement to make Bracken walked into the crowded chamber of the colonial old city hall, where the press conference was held, set down on the rostrum borrowed a talk from a reporter and began to talk.

White House Press Secretary Harry L. Hines from a adjacent room.

Bracken shied away from the suggestion that the presence here with a new program.

Lawton Makes Announcement About Schools

4,000 Pupils Expected To Enroll When Schools Open At 9 On September 8th

All Seminole County Schools, white and colored, will open at 9 o'clock on the morning of Wednesday, Sept. 8, it was announced today by T. W. Lawton, county superintendent of schools. Less than 4,000 pupils will enroll, he predicted.

The Vocational Commercial School in the Kent Building on Commercial Avenue will open at the same time, Mr. Lawton stated. Mrs. B. Maxwell is principal and Mrs. Lucile Hall is assistant.

"Due to the fact that reports have been received of cases of infantile paralysis, the two weeks residence requirement prior to school opening will again be enforced this year as in the past," said Mr. Lawton.

"Both teachers and pupils are expected to be in the county at least two weeks before the opening of school."

In case this is impossible, the teacher or pupil must submit a certificate from health authorities or a reputable physician of the community in which they have been staying, stating that that place here is at present non-infantile paralytic, or no epidemic of any communicable disease existing here.

Students coming here from other schools should bring report cards and promotion certificates in order to be properly placed in their classes.

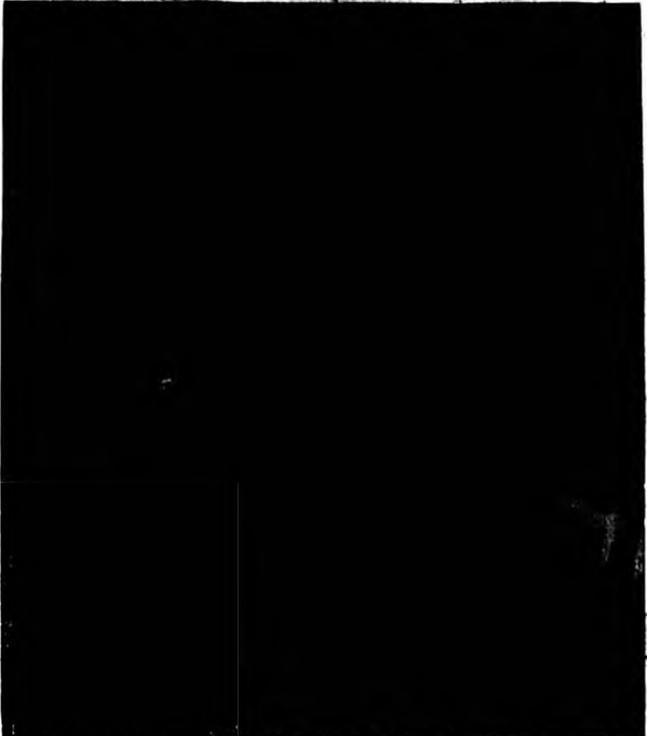
"Pupils entering school for the first time should submit a birth certificate showing that they are now six years of age, or will attain their sixth birthday not later than Jan. 1, 1944. There are no mid-year promotions since all pupils who reach the age of six by Dec. 31, 1943 must enter school in September as no classes will begin after that time."

The schools will close at noon on Wednesday. Buses that have been used to transport children to school will return to the depot at 1:30 p. m. on Thursday afternoon. In those schools in which lunch rooms are operated, lunches will be served beginning Thursday noon, Mr. Lawton added.

All principals and teachers he stated will be at the school buildings on Thursday and Friday, Sept. 2 and 3, in order to register new pupils and to confer with parents on problems in connection with school entrance.

"It is hoped," said Mr. Lawton, "that the nursery schools which are to be operated by Federal funds under the Lanham act, will be opened about the first of September. Definite announcements will be made of this shortly as the regulations for funds is approved by the Atlanta government office."

Heads Of Three States At Historic Meeting



REPRESENTING THE UNITED STATES, GREAT BRITAIN AND CANADA, these four leaders take time out from the war strategy conference at Quebec to sit for the camera. Seated are Franklin D. Roosevelt, President of the United States, and the Earl of Athlone, Governor General of Canada. Behind them stand W.L. Mackenzie King, Prime Minister of Canada, and Winston Churchill, Prime Minister of Great Britain. (International Soundphoto.)

New Deal Offers New Program To Stimulate Farms

Vegetables Would Be Bought By U.S. And Resold At A Loss

WASHINGTON, Aug. 20, (AP)—Chairman Fulmer (D-SC) of the House Agriculture Committee predicted today a serious food shortage this winter, and announced he would seek a compulsory farmland of farm labor out of the Army for the harvest season.

WASHINGTON, Aug. 20, (AP)—Officials predicted today that the new cost of living study plan will be in operation before Congress returns next month but it will be necessary for the lawmakers to provide the wherewithal, because existing subsidies through a presidential veto.

However, officials revealed a new plan about to be unveiled which is expected to deal largely with vegetables. One official suggested the new program "will contain a little of everything," meaning direct subsidies, government purchase and resale-at-loss operations.

The idea is for the government to buy all or nearly all of a certain crop at handsome price to encourage maximum production, then resell it to the trade at a price reasonable to the consumer.

Manuel Carlos Found Guilty Of Black Marketing

OPA Suspends Tavern Operator From Buying For 90 Days

Found guilty of black marketing, by having bought a dressed hog and a bull veal without surrendering rationing points, Manuel Carlos, tavern operator on the Sanford-Orlando highway, has been suspended for 90 days by the OPA from buying or selling meats, butter, lard, cheese or other processed foods, effective Sept. 15.

This finding was pronounced Wednesday in Orlando by Chief Hearing Examiner Daniel L. Bell of the War Relocation Authority, who conducted an OPA examination of various alleged violations of rationing laws.

On Friday, Aug. 13, Carlos was tried in Circuit Court on a charge of unlawfully buying and receiving 150 pounds of dressed beef, 200 pounds of butter, 100 pounds of lard and 100 pounds of cheese, J.F. Story of Chuluota, Carlos is said to have admitted in court that he purchased this meat, but denied knowledge at the time of purchase that it was stolen goods, and the jury found him not guilty of the charge.

It was in connection with this beef buying transaction that Carlos was found guilty of failing to give out the little meat coupons, which made it a black operation.

Improvement Planned For Ritz Theater

Extensive improvements and renovations have been ordered for the Ritz Theater, was announced today by Mayor Edward Higgins, following a conference yesterday in Jacksonville with officials of the Florida Theaters Inc., which owns the local theater.

Mayor Higgins stated that he had been advised by these officials that details of plans for these theater alterations had been completed, a considerable amount of material ordered, and that it was planned to begin this work at the earliest possible moment.

Vets Of Foreign Wars To Assemble Sunday

All members of Seminole County Post No. 2222 of the Veterans of Foreign Wars are requested by Lloyd F. Boyle, commander, to assemble at 10:00 o'clock Sunday morning, Aug. 22 at the Legion Hut at which time the post will be held by representatives of posts of the Veterans' organization in the Fifth District.

William E. Pound of Kissimmee, commander of the Fifth District, will preside. Posts represented will be, Daytona Beach, DeLand, St. Cloud, Orlando and Sanford, Comdr. Boyle stated.

Henricks To Talk On Townsend Plan

Representative Joe Henricks, an outstanding proponent of the old age pension plan of Dr. Francis Townsend, will be the principal speaker at a meeting of the Townsend Club of the Fifth Congressional District, at 8:30 p. m. Tuesday, Aug. 24, in the ballroom of the Commodore Hotel, 1000 Broadway, New York City.

Two More Islands Near Italy Seized By American Units

C. of C. Discusses Plans To Improve Hospitalization

The necessity of improving hospital conditions in the community was a topic for considerable discussion by the Board of Directors of the Seminole County Chamber of Commerce, which met Tuesday evening at the Chamber office with W. A. Leffler, president, it was announced today by Edward Higgins, secretary.

"It was a large number of the Board of Directors that this sanitation should definitely get behind a sound proposition to improve hospital conditions in our community," said Mayor Higgins, adding that President Leffler will appoint a special committee to handle this program at a later date.

T. W. Lawton, president of the Fernand-Laughton Hospital Association, stated that he would have some plans for improvements ready to submit to the organization at its next meeting. Mr. Lawton also made a report on the nursery school for white and colored children that will be started as soon as it is found necessary, and which is financed by a federal grant in accordance with the Lanham Act.

Secretary Higgins reported on the success of the recent convention of the Florida Seedsmen's Association, and stated that the City of Sanford had thereby received such valuable publicity. He also reported on the success of the Florida Seedsmen's Association, and stated that the City of Sanford had thereby received such valuable publicity.

The matter of a rest room for students in the City was discussed and will later be referred to the Chamber of Commerce. City Commissioner James G. Gattuso also reported on the concrete manufacturing plant by the Planning Concrete Pipe Company, Inc. which he stated was operated by the parent company throughout the United States, and that he looked for this plant to be put into operation this fall if transportation is available. He was also instructed to try to arrange to have pipes supplied to restaurants and eating places this winter.

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Gun Club To Hold Pistol Shoot Sunday

The Seminole Gun Club will hold its regular monthly meet of the West Coast Pistol League on the Lake front range Sunday, afternoon beginning at 9:00 A. M. It is announced today.

Declaring that the annual club dues of \$1.00 are now payable, President Byrd Goods pointed out that the meet Sunday provides an excellent opportunity for all club members to gain competitive experience by shooting alongside of experts.

Co. C, Florida State Guard, held its regular weekly drill at the Armory last night and was given extensive instruction in rolling packs and preparing equipment for hikes. Lieut. John Malach and Lieut. Porter Lansing had charge of the demonstration.

A number of new recruits have been added to the roster during the last few weeks and officers of the company urged that any others who are planning to join do so before the annual encampment which takes place early next month.

Last night George M. Temple was added to the rolls.

PREACHER HAS BABY

Birth recently of a baby monkey to a female named Freckle on Monkey Island, leads to the conclusion that she must be named "Lady Preacher." Preacher has long been famed on the island for her unique position as the only female who has ever been seen on her hind legs with upright hands, as if she were praying, in the presence of the other monkeys.

LAUNDRY SHORTAGE

ATLANTA, Aug. 20, (AP)—A protest to eliminate the dry and dry cleaning shortage in the southeast was announced today by W. T. Christie, president of the National Laundry Association. He said that the shortage was the result of a combination of factors, including the fact that many of the plants in the South are now closed because of the war.

PROSE TO CONTINUE

Capt. Julian Adams Enjoys Short Leave Of Absence In Alexandria

(Continued From Page One)
saw the view. Wow! That place just reeks of money. It is so swanky it takes your breath away the first time you look at it.

"Last night we took in most of the night clubs, the Carlton, Metropolitan, Ambassador, Cecil, and so on into the night.

"Finally catching up after 3 1/2 months in the desert.

"But, as far as I'm concerned I hit the best place of all this morning, the Alexandria Sporting Club. They have about 15 tennis courts that are absolutely the best I have ever played on or have ever seen. I had a little Arab ball boy and all the trimmings.

"I played a couple of sets with one of the officers staying here which turned out 6-1 6-1 in my favor. Neither one of us had played in quite some time but I got my eye back quicker than he did.

"This club is the shapeliest thing of its kind I have ever seen. Around the whole lay out is a fine track, not clay or dirt but green grass that looks like some one's lawn. In the center is the club building of ultra-modern construction with a beautiful bar and dining room and on one side of the veranda that faces a garden with the greenest grass, flowers and vines growing on the side of the building and trees. Tables are all around in the garden.

"Then on the other side you climb up a magnificent circular stairway and there is the swimming pool with tile all around that just sparkles. It is so clean. Looking over the right is the golf course and to the left the tennis courts. I'd say the lay out cost between two and three million bucks to build. The membership is largely wealthy English people with a few Egyptians that are just filthy with money.

"Americans officers are guest members of the club and that's where I'm spending my mornings the rest of my time here.

"Turpentine and rosin, both important war-time products, were salvaged from the sap of pine trees.

"The family likes this sauce over meat balls, made like this: Mix together 1 cup each chopped cooked meat and soft bread crumbs, 2 eggs, beaten, 1/2 cup hot milk, 1/2 teaspoon salt, 1/2 teaspoon pepper and 1 tablespoon butter or margarine. Fill greased custard cups or individual baking cans. Bake 35 minutes in pan of hot water in moderate oven. Unmold the meat loaves onto a heated platter and cover and surround with tomato sauce.

"Fish or chicken or leftover vegetables can be used in place of the meat or along with the meat to make up the cupful.

"MACARONI LOAF takes a cheese sauce for extra nutrition. Here is the loaf recipe: Cook 1 cup broken macaroni in 4 cups boiling salted water for 35 minutes. Drain and rinse in boiling water and then in cold water.

"Meat Loaf with Oats
2 pounds ground beef
1 1/2 cups quick oats
2 teaspoons salt
1/2 teaspoon pepper
1/2 cup green pepper, chopped
1 cup onion, chopped
1 egg
1 cup milk or water.

"Mix the ingredients well. Turn into loaf pan; well greased. Press down lightly. Bake an hour in moderate oven. Serve hot or cold. Will give 8 to 12 servings. (Cut in half for smaller family).

"This removes any sticky part and separates the macaroni. Mix the macaroni with 1/2 cup sliced or finely grated cheese, 3 tablespoons each chopped onions, green peppers and celery, 2-3 teaspoon salt, 1/2 cup crumbled bread crumbs, 1 egg or 2 yolks, 1 cup tomato juice and pulp, 1 tablespoon fat, melted (butter fat, margarine or butter), 1/2 teaspoon pepper and 1 tablespoon chopped parsley. Bake 40 minutes in greased loaf pan in moderate oven. Unmold and cover with 1 cup vegetable juice with 1-2 cup grated cheese sauce.

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RURAL COMMON SENSE

By Spuds Johnson

FALL GARDENS WILL BE HELPFUL IN PROVIDING FOOD FOR THIS WINTER

Victory gardens by the thousands, in backyards, on vacant lots, on farms and in almost any other available space this spring added hundreds of tons of food to the supply available to civilians in a time when supplies were none too plentiful. Hundreds upon hundreds of people yielded to the urge to dig in the dirt and provide themselves and their families some fine fresh foods.

The gardening urge may not be quite as strong in the fall as it probably will be more acute this winter than it was during the past few months. Reports from Washington indicate that higher percentages of the foods produced will be required to our army and navy, our allies and conquered countries, leaving still less for the people at home.

Consequently, victory gardens this fall and winter will be needed as never before. Fortunately, there are a number of vegetable crops which can be grown in the garden during the cooler months, and plantings can begin by the middle of August in northern Florida and continue to next April or May.

County and home demonstration agents have available copies of circulars and bulletins which will enable the amateur gardener to succeed if he follows directions. The Agricultural Extension Service in Gainesville has printed three circulars which were widely used by spring gardeners and will be just as satisfactory for fall gardeners. One deals with planting dates and kinds of vegetables, another with insect control, and the third with disease control.

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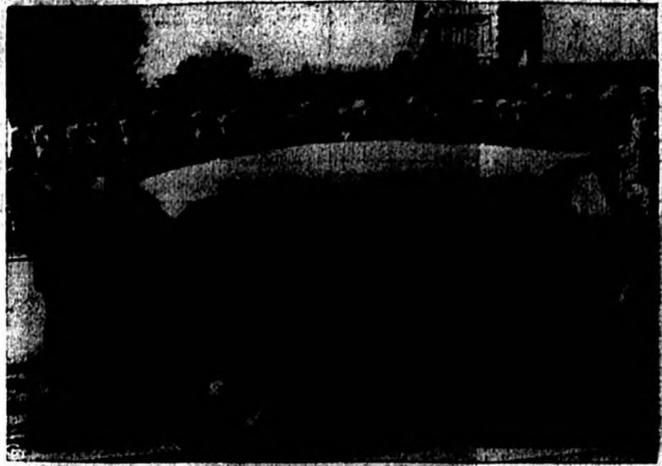
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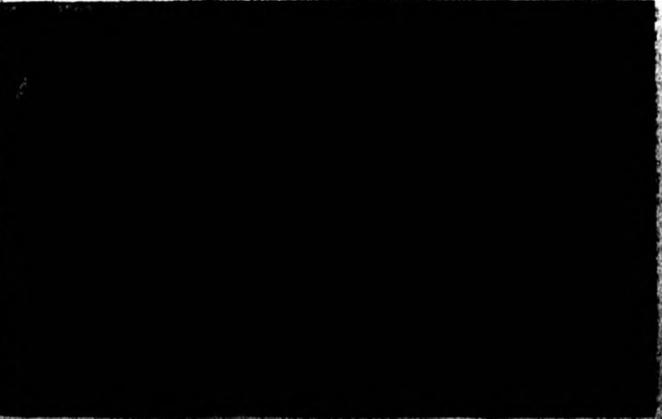
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FOR HIS SIXTH WAR STRATEGY CONFERENCE with Prime Minister Winston Churchill of Great Britain, President Roosevelt arrives at Quebec. As his car stops at the Citadel the President (rear seat, nearer the camera) turns his face toward the guard of honor drawn up to receive him. Seated beside him, at his left, is the Earl of Athlone, Governor General of Canada. Approaching from their own car at the rear are Mr. Churchill (left) and W.L. Mackenzie King, Prime Minister of Canada. (International Soundphoto).



PART OF THE WAR EQUIPMENT lost in Sicily by the beaten enemy are these brand new Italian machine guns on the railroad station platform at Mesana. Lieut. Robert L. Springer of Provo, Utah, is examining the guns with interest. Perhaps he recalls Berlin's boast that the flight from Sicily was purely an Axis ploy and that all material was salvaged, "even to the last machine gun". (International Soundphoto).



THIS IS THE... (International Soundphoto).

Tasty Food Is As Important As Vitamins In These Ration Days

By MRS. ALEXANDER GEORGE
AP Food Editor

THE big job of the menu-maker on the home front today is to line up a substantial main-dish, easy on budget and ration stamps.

Energy-building bread and cereals, plentiful and comparatively cheap, can be used to extend meat and vegetable leaves. But remember the tasty goodness is important, too.

Less cheese is available in some sections of our country because of the war, but nutrition jobs that it has to do. Half a cup of grated cheese only is needed to she out half a cup of cooked meat when made into SOMERSET LOAF, a main dish with plenty of taste appeal. To serve 4 or 6, mix together 1/2 cup each grated cheese, cooked chopped meat, 1 cup boiled rice, 1/4 cup each chopped onions and green peppers. Add 1/2 teaspoon salt, 1/2 teaspoon each pepper and celery salt, 1 egg, 1/2 cup cooked green beans and 1/2 cup milk. Pour into greased loaf pan and spread top of loaf with 2 tablespoons melted butter or margarine, leftover gravy or chicken fat. Bake 45 minutes in moderate oven. Baste twice with 2 tablespoons catsup added to 1-3 cup boiling water. This helps moisten the loaf. Bake a vegetable (carrots, turnips, beets) in a tightly covered pan and a little water along with the loaf. And you might want to have a quick bread (biscuits, corn muffins, blueberry gems) and baked fruit dessert at the same baking period.

This TOMATO SAUCE recipe is a family heirloom and I find it hard to beat for serving with leaves of all kinds. Simmer, covered, 2 cups tomatoes, 1 cup water, 1 crushed bay leaf, 2 thin onion slices, 4 celery leaves, 4 whole cloves, 1 teaspoon each of sugar and salt and 1/2 teaspoon paprika. Pour through a sieve and add 3 tablespoons butter or margarine, blended with 4-5 tablespoons flour. Cook slowly for 5 minutes. Stir constantly.

The family likes this sauce over MEAT BALLS, made like this: Mix together 1 cup each chopped cooked meat and soft bread crumbs, 2 eggs, beaten, 1/2 cup hot milk, 1/2 teaspoon salt, 1/2 teaspoon pepper and 1 tablespoon butter or margarine. Fill greased custard cups or individual baking cans. Bake 35 minutes in pan of hot water in moderate oven. Unmold the meat loaves onto a heated platter and cover and surround with tomato sauce.

Fish or chicken or leftover vegetables can be used in place of the meat or along with the meat to make up the cupful.

MACARONI LOAF takes a cheese sauce for extra nutrition. Here is the loaf recipe: Cook 1 cup broken macaroni in 4 cups boiling salted water for 35 minutes. Drain and rinse in boiling water and then in cold water.

Meat Loaf with Oats
2 pounds ground beef
1 1/2 cups quick oats
2 teaspoons salt
1/2 teaspoon pepper
1/2 cup green pepper, chopped
1 cup onion, chopped
1 egg
1 cup milk or water.

Mix the ingredients well. Turn into loaf pan; well greased. Press down lightly. Bake an hour in moderate oven. Serve hot or cold. Will give 8 to 12 servings. (Cut in half for smaller family).

This removes any sticky part and separates the macaroni. Mix the macaroni with 1/2 cup sliced or finely grated cheese, 3 tablespoons each chopped onions, green peppers and celery, 2-3 teaspoon salt, 1/2 cup crumbled bread crumbs, 1 egg or 2 yolks, 1 cup tomato juice and pulp, 1 tablespoon fat, melted (butter fat, margarine or butter), 1/2 teaspoon pepper and 1 tablespoon chopped parsley. Bake 40 minutes in greased loaf pan in moderate oven. Unmold and cover with 1 cup vegetable juice with 1-2 cup grated cheese sauce.

MAYBE
You Can Make Money Without Advertising

There is no reason in the world why anyone in Florida should go hungry. If he will only use the soil about him for the production of vegetables and other foods.

In October of which contains planting charts for home gardens, Dr. F.S. Jamison recommends lettuce, cabbage, carrots, collards, radishes, onions, garden peas and turnips for fall and winter production by the average victory gardener. There are other vegetables, of course, which can be grown during this season by those wishing to make more extensive plantings.

The family likes this sauce over meat balls, made like this: Mix together 1 cup each chopped cooked meat and soft bread crumbs, 2 eggs, beaten, 1/2 cup hot milk, 1/2 teaspoon salt, 1/2 teaspoon pepper and 1 tablespoon butter or margarine. Fill greased custard cups or individual baking cans. Bake 35 minutes in pan of hot water in moderate oven. Unmold the meat loaves onto a heated platter and cover and surround with tomato sauce.

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New Advertising Tax Effective Sept. 1st

LAKELAND, Aug. 20, (Special)—The Florida Citrus Commission announced today that effective Sept. 1 a new advertising tax stamp will be used for all varieties of fruit, taking the place of the separate stamps for each variety previously used.

Shippers have been requested by the Commission to return to it all old tax stamps in their possession and to obtain supplies of the new stamp by Sept. 1 so they will have the new stamps for evidence of payment of advertising taxes on 1934-44 shipments.

The use of one stamp for all varieties was authorized by the 1943 state legislature, to save shippers the expense and inconvenience of carrying separate stamps for each class of fruit. However, revenues will be apportioned to each variety for advertising that variety, as heretofore.

The state citrus advertising taxes are 1 cent on oranges, 3 cents on grapefruit, 4 cents on lemons and 5 cents on tangerines.

WEATHER

Georgia: Continued mild this afternoon. Tonight and Saturday forenoon.

Florida: Little change in temperature this afternoon, tonight and Saturday forenoon. Frequent showers and thunderstorms this afternoon and evening. Occasional light rain tonight and Saturday forenoon in extreme southern and extreme northern portions.

Alabama: Slightly warmer this afternoon and in north part tonight and Saturday forenoon.

Tennessee: Warmer this afternoon. Not quite so cool west portion tonight and Saturday morning.

INTERNET EXCHANGE
WASHINGTON, Aug.

Social And Personal Activities

MARJORIE ROSA COGBURN, Society Editor. Telephone 144

Social Calendar

SUNDAY
Congressman Joe Hendricks will address the Townsend Club at its meeting in the Court House at 2:30 P.M.

MONDAY
Shooting, 3:30 P.M. to 8:00 P.M. at 7:30 to 10:30 P.M. at Young People's Club.

The W.M.U. of the First Baptist Church will have a mission Study Day at 10:00 A.M.

The Baptist G.A.'s and R.A.'s will meet at the church at 10:00 A.M.

The Baptist Sunbeams will meet at the church at 10:00 A.M.

The Baptist YWA will meet at 7:00 P.M. for a covered dish supper.

The Trunkers Class of the First Methodist Church will meet at 4:00 P.M. on the Church Annex.

TUESDAY
Open house at Young People's Club for junior high and high school students.

Surgical Dressings Room will be open from 10:00 A.M. until 1:30 P.M. Also 7:30 P.M. until 10:00 P.M.

Senior Y. W. A. Has Election Of Officers

Mrs. M.W. Deariso was chosen counselor and Miss Elizabeth Franklin was elected president of the Senior Y.W.A. of the First Baptist Church when it met last evening at the home of Mrs. Deariso.

Other officers elected were: Mrs. Walter Feiler, vice-president; Mrs. Milton Paulk, secretary-treasurer; Miss Ruth Cummings, program chairman; Mrs. John L. Lee, devotional leader; Mrs. Nell Stripling, community relations.

The group made plans for the covered dish supper at the church Monday evening and it was announced that the next meeting will be held at the home of Mrs. Lee, 1102 Park Avenue.

Present at the meeting were Mrs. Deariso, Mrs. Feiler, Mrs. Paulk, Mrs. Lee, Mrs. Stripling, Mrs. John Cullum, Mrs. Clayton Smith, Miss Cummings, Miss Rankin, Miss Inez Raborn and Joyce Ann Cullum, a visitor.

Personals

Mrs. Shirley Ann Middleton has returned from a two-week vacation in Orlando.

Lieut. (jg) James A. Tew is visiting his mother, Mrs. L.E. Tew, for a few days.

Miss Marie Hawkins has returned to Jacksonville after spending a week as the guest of Miss Margaret Meyer.

Friends of Mrs. Jack Macdonald will regret to learn she is ill at her home, 505 Magnolia Avenue.

Miss Lucy Ward has returned from several weeks in New York City and Boston, Mass. where she visited relatives.

Mrs. Annie Mae Purvis of Tampa and her daughter, Lieut. Winona Purvis of the Army Nurse Corps at Camp Stewart, Ga. are the guests of Mrs. Margaret Marshall, Cameron City.

Party Given For Mrs. Bonner Carter

Mrs. Bonner Carter, recent bride, was honor guest at a bachelorette party and miscellaneous show, Thursday evening given by Mrs. Frank Meisch and Mrs. Lawrence Hartfield at their home on the West Side.

Summer flowers were used to decorate the rooms and Mrs. John Ludwig, Mrs. George Haba, Mrs. H. Richter and Mrs. W. A. Ludwig assisted the hostesses in serving. Mrs. Hartfield and Mrs. Meisch presented the honor guest with a vase in her chosen fuchsia pattern.

Present were: Mrs. Walter Meriwether, Mrs. Henry Richter, Mrs. George Haba, Mrs. W. A. Ludwig, Mrs. John Ludwig, Mrs. Julia Ludwig, Mrs. Bruce Humphrey, Mrs. John Meisch, Mrs. Henry Thurston, Mrs. J. E. Tompkins, Mrs. Henry Schumacher, Mrs. Robert Williams, Mrs. Ben Williams, Mrs. Henry Wills, Sr., Mrs. O. E. Carter, Mrs. Henry Nickel, Mrs. Elizabeth Williams, Mrs. Elizabeth Johns, Mrs. Charles Wilke, Mrs. W. H. Stewart, Mrs. Anna Schmah, Mrs. Joe Meisch, Miss Helen Wille, Miss Mary Louise Nickel, Mrs. Virginia Yarbrough and Miss Virginia Yarbrough.

Mrs. L. Hartsfield Honored At Shower

Mrs. Lawrence Hartsfield was honored with a shower and party last Saturday evening by Mrs. Robert Williams.

Arrangements of pink and blue flowers were used to decorate the Williams residence. Mrs. Herbert Stoothoff won the Bunco prize, while Mrs. W.B. Zachry, Jr. was awarded a high score bridge prize and Mrs. Frank Meisch won second high among the bridge players.

The hostess served a sweet course to the following guests: Mrs. Hartfield, Mrs. Frank Meisch, Mrs. Zachry, Mrs. Stoothoff, Mrs. John Ludwig, Mrs. H. Richter, Mrs. J.W. Altman, Mrs. R.W. Stewart of Orlando, Mrs. Joe Meisch, Mrs. Bonner L. Carter, Mrs. George Haba, Mrs. W. H. Meriwether, Mrs. W.A. Ludwig, Mrs. Julia Ludwig, Mrs. H. Williams and Mrs. Tom Kirkland.

Dress Designer Is Making Study Of Why Women Cry

By CYNTHIA LOWRY

NEW YORK—Elizabeth Hawes who tossed overboard for the duration a career as one of America's first dress designers, is finding out what makes women cry.

The study, which took her in to the ranks of war workers, has crystallized into a new book, "Women with Wrenches," to be published this fall. The author of "Fashion is Spinach" explains, "I wanted to write a book about the things that make women cry: budgets, children, money, housework and things. I'd dressed the rich ones and talked with them about it, but I never saw a factory. So I got a job in a factory."

"It was a grinder on the grave yard shift in an airplane plant. I found that half of the women were married and one-quarter had children. Most of them were working from midnight to eight and they could be with the children during the day.

"Nobody can do two full-time jobs, and that's what those women are doing. By October, the women are going to start working in England until they get up things as children were cared for and they come on some kind of keeping things going at home."

Miss Hawes thinks today's fashions are still spinach.

"Where I worked and in a lot of other places, the girls are all put in dark colored work uniforms. 'You go darn crazy when you work in a factory and wear anything but the same dark colors all the time. There's no reason you can't wear colors and be safe at the same time. Even wear skirts at some machines.'

But most of the colorful work clothes being designed for out-of-factory workers don't meet with approval from Miss Hawes. "These are really with stuff on them aren't good, functional work-clothes, and who on earth will buy them? And look at the clothes they're designing for off hours. For heaven's sake, who wants to wear things like sequins on wool? Not me."

"I've always wanted to make good, cheap clothes for people, but I found that all I was doing was dressing the rich ones. After the war I'm going back to designing clothes that will be good for the women, not just a few who can afford them."

Violinist Will Play At Methodist Church

A talented Army violinist, Corporal Rector Jannett of the 420th Night Fighter Squadron, will be the guest at the First Methodist Church Sunday morning at the regular 11:00 o'clock worship service, the Rev. Joe Tolle announced this morning.

Cpl. Jannett was born in Russia and came to the United States when he was 12 years old. He is now in New York, where he became interested in music and competed with over 100 contestants to win the Schumacher Scholarship.

He graduated from the Juillard School of Music. Since then he has played in symphony orchestras by Beecham, Sukowati, Mitropoulos and others. He also appeared on the concert stage as well as on all the major radio networks.

The public is invited.

Mrs. Long Feted On 84th Birthday

Mrs. D.L. Long celebrated her 84th birthday Aug. 17 at a party with her friends and relatives Tuesday evening.

A feature of the party was a recitation by Mrs. Long who received many gifts from her guests.

Refreshments of grape juice and cake were served to the good, Mrs. T.M. Dunlap, Mr. and Mrs. L.G. Hunter, Mrs. R.C. Long, Mrs. W.L. Rouse, Mr. and Mrs. H.J. Dague, Mrs. E.L. Ellsworth, Mrs. Edwin Gosson, Mrs. Margaret Marshall, Mrs. Boston Steele, Mrs. Raymond Schaal, Mrs. Annie Mae Purvis of Tampa, Miss Bertha McClelland and Lieut. Winona Purvis, U.S. Army Nurse Corps at Camp Stewart, Ga.

Mrs. Westmoreland Honored At Party

Mrs. J.E. Mungler, assisted by Mrs. E.W. Tanner, entertained this afternoon with a party for Mrs. Blanche Westmoreland of Miami who with her granddaughter, Miss Blanche Westmoreland, is visiting her mother, Mrs. W. Dean.

Other guests invited were: Mrs. E.H. McCallin, Mrs. George Haba, Mrs. J.N. Whitner, Mrs. C.F. Frazier, Mrs. C.P. Herndon, Mrs. Edna G. Ashburn, Mrs. Harry McLaughlin, Mrs. E.P. Olson, Mrs. E.E. Wilkins, Mrs. Alice Wright, Mrs. E.C. Fisher, Miss M. M. Burt, Miss E. E. Bond and Miss L. B. Robinson. Refreshments were served by the hostess.

Mrs. Matticks Gives Up Club Presidency

Mrs. Matticks resigned as president of the Service Women's Club Monday evening at its meeting at the Young People's Club.

Mrs. Matticks was succeeded by Mrs. J. E. Tompkins as president.

LETTER FROM HOME

Write your letter to the home of your choice. Write to the home of your choice. Write to the home of your choice.



AVON PARK, FLA.—Lovely Jane Conson of Cypress Garden at the Fourth Service Group of the Avon Park Bombing Range, being taken from a field of flowers. She is shown here in a elaborate coronation ceremony conducted by Capt. Albert Boston, Official Army Air Force photo.

Florence Conrad Is One Of Many American Women Heroines Of War

By ADELAIDE KERR

NEW YORK—Florence Conrad is ready to leave for Africa and points north to head a group of French Relief Society members attached to the French Army.

The group will drive American gift ambulances and will be known as the "Hochebaubeau Unit." Mrs. Conrad, who has spent "wartime" in New York, will be its Field Director.

"Our duties will be evacuating wounded or sick civilians according to the needs of the time," she told me. "If we are sent to the firing line to transport soldiers, we'll do it."

"Firing line" talk coming from Mrs. Conrad is no hot air. She spent some months on the French firing line in 1940. She ran so conscientious as the French front during the Battle of France, she decorated with the Croix de Guerre, cited five times for bravery and captured by the Germans. Florence Conrad will emerge from the present conflict with a war record matched in kind by no other woman.

When we were discussing her new assignment, she said, "The French Military Mission is sending the ambulance group to Africa. The twenty ambulances are really a gift from the American people. The money to pay for them came on request from the American National War

Hollywood Stars Caught Now Twixt Love Scene, Sink

By ROBIN CROSS

HOLLYWOOD—There are troublous times for movie glamor. It's as likely as not to be caught between a big love scene and the kitchen sink. With the sink winning out, Joan Warner, Look at Joan (studied) went out to Joan's rambling white house in Brentwood to do just that and to find out how her new career was getting on. After nearly 18 years at M.G.M., she had moved over to Warner's and it should have been like starting out a new life with variety and excitement around every corner.

It was, said Joan, the luckiest and with her big eyes, her curly hair and her sparkling of freckles. Plenty of smiling and a statement.

"We were sitting on the back porch looking over the ocean at the sunset. There's a little outfit that I've been wearing by the bath house on a day pen, one year old. Phil took me after noon and he was shaking his head. He said 'I don't know how long you'll stay.'"

Joan, four years old Christmas, those hair as white as gold and she was taking her own lesson. She was just over a cold and Joan's hair, reddish brown with a bit, was Phil Terry's husband. And Joan said she had never one but last week she had cutting needles stuck in her hair.

They had been practically with

Proper Bread Making To Be Demonstrated

A step by step demonstration in bread making will be conducted by Mrs. Edna Without at 8:00 P.M. Monday in the office of the Florida Power and Light Company in connection with a joint meeting of the Sanford Garden Club and the West Side P.F.A.

In addition Mrs. Without will demonstrate how to use cereals so as to make most of a long way, and without the lavish use of butter.

Also Mrs. Without will explain what a vital part bread, flour, cereals and butter or fortified margarine play in our daily diet, and point out that these foods are the chief sources of the energy necessary for our wartime jobs, it was stated.

Fifteen hundred persons are bitten by snakes in the U.S. an mally ten percent fatally.



Turnabout HAIRDO . . .

for your DOUBLE LIFE!

For busy days at your war job and shining off duty hours choose a versatile, turnabout hairdo! Let us design the coiffure that's right for you today!

ANN'S MIRASOL BEAUTY SALON
117 N. Park
Phone 717

Calling All Girls

Whether It's ---

"Back To College"

Or ---

"Back On The Job"

Femmes This Season Will Wear These Charmers

TASSEL TOP 1.95

BELOVED BERET 2.95

FLIRTATIOUS CALOTS 2.95

BOYS 3.95

RAYONS 4.95 - 6.50

RAYON CORDS \$5.50

Woolen Gabardines and Chevilles \$7.50 - \$8.95

RAYONS Hard Finish \$4.95 - \$6.50

Tough, Washable, Sizes 10 to 18—\$1.75 to \$2.95

RAYON CORDS \$5.50

B. L. Perkins

CORRECT MEN'S WEAR

SERVICE MEN'S CALENDAR

Club located in Fort Mellon Park at Sanford Avenue

USO SERVICES

Fully equipped reading, writing and radio lounges.
Game Room—Snack Bar.
Parcel checking and wrapping service.
Housing List.
Free shaving and shoe shine equipment.
Free local phone service.
Information service covering all local affairs.
Equipment for fishing and other sports.
Dance instruction. Register at the USO.

MONDAY
All games night. Ballroom will be in charge of the games tables. Come in and play your favorite game.

TUESDAY
Open House will be held at the Bonhards Baptist Church at 8:00 P.M. USO Dances at City Hall.

WEDNESDAY
All servicemen are invited to attend the USO Open House at the USO Club.

THURSDAY
10:45 P.M. USO Club will meet in USO Office.

FRIDAY
USO Dances at City Hall.

Sgt. Tommy Gomez Is Most Dangerous Since J. Dempsey

AP Features.
CAMP VAN DORN, Miss.—The most destructively white-heavyweight since Jack Dempsey. That's what Army men at this post say about Staff Sergeant Tommy Gomez.

The big time hasn't seen the 27-year-old former prize fighter (and vice versa). Tommy has a more important job at present.

"Blockbuster" Tommy they call him here. He has powerful hands—hands which have knocked out 30 opponents in 50 fights. He never fought in the amateurs and all but two of his battles took place after he entered the Army in 1937.

He has absorbed three lickings but each of the victors has been



NOTHING DAUNTS an autograph fan, not even a prize minister. Here, Private Minister, Win-fan Church, complete with cigar and army suit, obviously poses an admirer in Quebec, Canada, with what is a prize signature for her collection. (International)

To Millions Of Constipation Sufferers We Say

"Try Hot Water and Kruschen Salts For Welcome Satisfying Relief"

The secret of Kruschen's great success all over the world is its power to make the contents of the bowel moist and easy to expel—you get that "easy" more natural-like bowel movement so desirable and so comfortable.

"No straining! No forcing! A common cause of hemorrhoids nothing like this when you drink hot water and Kruschen Salts. Takes only one directed Regulate the dose for yourself to bring about that "easy" movement such as you have long desired.

Four ounces of Kruschen Salts at any good drug store costs but very little. Try hot water and Kruschen for 5 days and you will find satisfaction or your money promptly refunded.

TOUCHTON DRUG CO.

About One Play In Two Hundred Is Worth Publishing

By ARLENE WOLF
AP Features Writer
NEW YORK.—An play reader in a Broadway producer's office thinks his lucky scrips of one in 200 worthy of publication along to the box. And a large percentage of the then guaranteed "sure things" turn out to be anything but sure when the critics take to their typewriters.

But the U. S. Army doesn't tolerate such a low batting average. When Uncle Sam decides to become an angel, he wants good plays, and lots of them. Funny, funny, funny.

Shower of Plays

Out of the 116 scripts dumped on his lap when the Second Service command and producer John Edison pointed a star at a script, he selected some months ago 27. Uncle Sam got five expertly finished one-acters from men in show. They teach Broadway and the title "The Army Play By Play."

Uncle Sam also got fifty more scripts that are being prepared for distribution to soldier theaters throughout the world. Just how what happens when a large organization takes over the theater. Efficiency on the Balto, and



SOME of General Patton's infantrymen who participated in the surprise landing behind the Axis lines in northern Sicily take time out to examine a wrecked German jeep. The sprawled figure in the foreground is that of the German driver, who was killed in the attack. This is the first picture taken after the amphibious landing to arrive in this country. U. S. Signal Corps Radiophoto. (International)

LEGAL NOTICES

NOTICE OF APPLICATION FOR TAX DEED
 Chapter 17827 of 1933
NOTICE IN HEREBY GIVEN That James Mitchell Joyner and Maud B. Joyner, his wife, heirs of the late James Mitchell Joyner, deceased, have filed in my office and have made application for a tax deed to be issued to them in the County of Seminole, Florida, to-wit: Lot 113 to 114 to 115 to 116 to 117 to 118 to 119 to 120 to 121 to 122 to 123 to 124 to 125 to 126 to 127 to 128 to 129 to 130 to 131 to 132 to 133 to 134 to 135 to 136 to 137 to 138 to 139 to 140 to 141 to 142 to 143 to 144 to 145 to 146 to 147 to 148 to 149 to 150 to 151 to 152 to 153 to 154 to 155 to 156 to 157 to 158 to 159 to 160 to 161 to 162 to 163 to 164 to 165 to 166 to 167 to 168 to 169 to 170 to 171 to 172 to 173 to 174 to 175 to 176 to 177 to 178 to 179 to 180 to 181 to 182 to 183 to 184 to 185 to 186 to 187 to 188 to 189 to 190 to 191 to 192 to 193 to 194 to 195 to 196 to 197 to 198 to 199 to 200 to 201 to 202 to 203 to 204 to 205 to 206 to 207 to 208 to 209 to 210 to 211 to 212 to 213 to 214 to 215 to 216 to 217 to 218 to 219 to 220 to 221 to 222 to 223 to 224 to 225 to 226 to 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LEGAL NOTICES

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That M. Hanson, holder of Tax Certificate No. 11...

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That Edw. J. Hastings, holder of Tax Certificate No. 148...

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That Paul Richter, Dr. & Mattie Richter, holders of Tax Certificate No. 413...

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That Gordon A. Keith & Edith M. Keene, his wife...

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That John B. Williams, holder of Tax Certificate No. 1183...

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That John R. Curtis, holder of Tax Certificate No. 1510...

NOTICE OF APPLICATION FOR TAX DEED Chapter 1745 of 1935... That Nolan Pore, holder of Tax Certificate No. 2057...

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Will Rogers Said: HILL, LUBER & SUPPLY YARD

YOU'RE DEAD I'M HALF DEAD ANYWAY FROM THESE MANEUVERS... ROYAL CROWN COLA IT WON MY TASTE-TEST VOTE!

The LONE RANGER BY FRAN STRIKER

HERE HE IS! COME QUICKLY! HE JUST WENT INTO THE WATER! RIGHT THERE! IT WAS THE SKELETON HIMSELF! HOLD YOUR FIRE! I'M GOING AFTER HIM!

ETTA KETT BY PAUL ROBINSON

IMAGINE ASKING ME TO PICK HER A BOY TO MARRY FROM A PHOTO-GALLERY! THAT'S NOTHING! YESTERDAY WHEN THOSE SOLDIERS PARADED PAST SHE SAID: "THERE GOES MY FUTURE HUSBAND!"

Sugar Corporation Brown Stamps For Starts New Cattle Meats, Oils, Fats Feeding Project Valid Sept. 12

CLEWISTON, Aug. 20 (Special)—A feeding project that annually will produce some 1,500,000 pounds of dressed quality beef for a nation that is wondering where its next steak is coming from, has been put into operation here by the U.S. Sugar Corp.

Upwards of 6,000 head of feed or steers will be fattened yearly on 3,280 acres that lie several miles southwest of Clewiston, Fla. W. Moran, vice president, said the program will be operated in conjunction with the company's dry-lot feeding project, which has produced steers that have been described by cattle experts as being the equal of the best in the country.

At a dinner here today they have brought prices that compare favorably with those of the open market for the same grade and weight of steers.

The project carries Washington approval and workers are now building feeders, corrals, chutes and fencing the area, which will be broken into units of 100 acres each so that cattle can be rotated from one pasture to another to provide maximum grazing.

The acreage is being planted with improved grasses such as common Bermuda, Tifton 35 and 99 improved bermuda, Dallas, Bahia, Para, etc. The feeders, chutes and corrals will be purchased from Florida cattlemen and put through a scientific fattening program.

Clarence R. Hitting, president of the corporation, has expressed his faith in Florida's ability to produce choice beef for many years and the company has maintained its own experimental pen-



NAMED FOR THE ORIGINAL that was lost in action in the Pacific, the new U.S. aircraft carrier Wasp slides into the water at the Fore River shipyards near Quincy, Mass. Sponsor of its christening was Miss Julia M. Walsh of Clinton Mass., sister of Chairman David I. Walsh of the Senate's naval affairs committee. (International Soundphoto.)

Rickenbacker Says Modern Pilots Are Better Than in '18

NEW DELHI, June. (Delayed)—Eddie Rickenbacker told several thousand young American fighter and bomber pilots in India that they were "a hell of a lot better" than he was when he was shooting down German planes over France in the last year. He predicted Italy would collapse with a few months. Germany would follow in the fall of 1944, and Japan would crack in 1945.

While visiting most of the American bases in India the younger fliers are gathered around him much like a football coach calls in his squad for a pep-talk in the shade of a tree, under the wing of a plane, of whatever soldiers gathered informally. "Rick" praised the men for their outstanding work against the Japanese in Burma and told them first-hand stories about what their countrymen were doing to two other members of Axis on the other side of the globe.

Sees Heavier Bombing
To officers and men in Delhi he emphasized the part airpower would play in the future Allied strategy in crushing Germany and Italy. Bombing of the already suffering industrial cities of Germany and other parts of Europe will grow heavier day by day. In 1944 a new bomber will join the "Liberators" and "Flying Fortresses" and will be the determining factor in crushing Germany, Rickenbacker declared. He told members of the 10th U.S. Army Air Force that this new super fortress of the air is especially designed for bombing Europe and will have double the load and fighting power of the planes they are flying out here now.

No nation could survive the pounding a fleet of these planes can deliver and they will be out in mass production next year," Rickenbacker said, and added that the new bombers could strike at Germany using long-distance bases if it had to.

"But all this will take place after Italy has been knocked out of the fight. Mussolini's bases are taking a licking now and Germans are leaving the 'boot' like rats. In a few months Italy will be neutralized."

Talks Like Father
Like a father, he told the American fighting men in India that their job was not to appear as spectators as fighting in other war theaters but is just as important. He assured them their time to come into the world spotlight was not too far away.

Secretary of War Stimson's personal representative and "trouble shooter" in a front-line position, Rickenbacker said, was taking a licking now and Germans are leaving the 'boot' like rats. In a few months Italy will be neutralized.

Impressed by Job
Rickenbacker said he was also impressed by the business-like way the American boys went about the job of fighting the enemy. "A careless boy will poke fun at his gunner crew as he climbs into his plane but he is all business when he takes his seat or gun position and stays back at its base. A pilot or gunner may get out on his first mission a boy but he comes back a real man."

To airman eager to hear about new army planes coming out for them to fly, he said the new

tion in Europe and other places. He declared there is no reason to worry about crews for all the planes the people back home are building because thousands upon thousands of pilots and crews are being trained while thousands of others are standing by waiting their turn to go into action against the Axis air forces.

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FOR SALE—

1937 PLYMOUTH 2-door sedan Good tires, 2004 Sanford Ave.
DUPLIX AND GARAGE APPT duplex, 4 bedrooms, 2 baths, and paying a handsome return on the sales price of \$5,500.00. Colclough Realty Company, Tel. 782.

CHEVROLET

1/2-ton, pick-up truck in good condition with four new tires. Bargain. L.C. Leonard, Celery Ave.

ONE Westco electric Turbine

water pump, 600 gallons per hour capacity; complete with 1/2 horsepower motor, 42 gallon tank, only used short time. Armitage Court, Sanford.

WAGON BODY trailer, good

three canvas top, fit any automobile, license. Phone 911-W. See W.C. DeCoursey, 218 W. 10th.

3-BEDROOM bungalow, screened

porches, double garage, beautiful landscaping. See Mrs. Harold Appleby, Strickland Motors.

CLEMONS uniform; full outfit

in good condition; only used three months. Phone 407.

12-FOOT kicker boat and trailer,

reasonable owner leaving town. Phone 600-W.

THREE American Bull terrier

supplies, 10 weeks old out of real dogs; 3 females, 1 male; make good pets for children and watch your chicken coop. Route 2, Box 123-N, Glenderville, Sanford Ave.

SPLIT-COACH house trailer, all

metal, good rubber, newly painted. \$2,500. 405 Sanford Ave.

SMALL trailer, Good tires, \$225

cash. Inquire 805 Elm Ave.

JUST what you want in windows

and doors of all kinds at Dukar Lumber Yard.

HELP WANTED—

Wanted for auto repairs. Prefer high school. Lumber Yard



SHOWING A CHURCH apparently undamaged, this picture reveals part of the general ruin left by the Allied bombardment of Randazzo, Sicily. In the foreground is a wrecked enemy truck. Beyond it, at the left, a U.S. soldier stands talking with a native. Randazzo was stubbornly defended by the enemy as the final bastion of his northern defense line. It fell cleared the way for the Allied capture of Messina. U.S. Army Signal Corps Radiophoto. (International Soundphoto.)

Berlin Radio Says Negotiated Peace Still Possible

London, Aug. 20, (AP)—The suggestion by Radio Berlin last night that it might be possible for Germany and Allied leaders to work out a "practical, workable, just peace" was interpreted here as the latest step in a desperate Nazi effort to split Britain and America away from Russia.

A significant aspect of the Berlin broadcast was that it was beamed to Americans rather than for home consumption and also that no such line has been followed thus far in propaganda broadcasts beamed to Britain.

The broadcast, by a smooth speaker who calls himself "Bill," began with "Dear fellow Americans." I said the war had reached a "crucial, most dangerous turning point." After asserting that unconditional surrender could be expected of Germany, and that there was more danger of the United Nations "cracking up" than of Germany collapsing, the broadcast suggested that a negotiated peace is possible.

"Bill" said that if the war continues America "will be bled white in men and wealth and will by then have grown even more indifferent than it is today to the fate of Europe." It suggested that the statesmen and peoples of the world "bring a proper end to this war by a reasonable, just and generous peace which would permit the economic reorganization of Europe and end the arms race and armaments competition."

The broadcast ended with: "Think it over, dear fellow Americans, and try to make your influence felt. Last these things, to come in peace and order, otherwise the sacrifices you are making in this war will be in vain."

As a result of his broadcast, "Bill" suggested that the German people didn't like many of their totalitarian leaders and they were willing to get rid of them.

Commented With Threat
The suggestion for peace was made in a tone that was threatening. The German broadcast was a direct appeal to the American people to pressure their government to negotiate a peace with Germany.

Too Old For 1st War, Is Lt. Col. in Second

CAMP Blanding, Aug. 20. (Special) The old man who was in the first war is now in the second. Lt. Col. Norman F. Wynn, of Camp Blanding's 1st Cavalry Division, is now in his second war. He is now in his second war. He is now in his second war.

SIT. WANTED—

CARPENTER and general repairer. Reasonable. W.J. Campbell, 608-2.

REGULAR ALCOHOL

BOARDS

WOMEN ALONE THE VICTIMS OF STRANGE BOMB KILLER!

THE LEOPARD MAN

DEAN'S O'KEEFE - MARCO VIANI

UP astounding!

ALSO

William Boyd

— In —

"LOST CANYON"

SUNDAY — MONDAY — TUESDAY

Three Big Days

Electrifying!

For those surprised by the taste of this Minister!

COLMAN'S GARDNER

CHECK the WANT ADS FIRST!

BUDGET SHOPPER'S PARADISE

There's profit and fun when you're shopping the "want-ad way!" Whatever your need you're sure to find it in the HERALD classified columns. Remember: To Sell, Rent, Buy or Trade... CHECK THE WANT ADS FIRST!

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