

Army Recruits Homing Pigeons

Hundreds to Be Added Under Defense Plans to 2,000 Now in Service.

WASHINGTON—Under defense plans the army signal corps will add hundreds of homing pigeons to the 2,000 now in service.

Close to a half million served the opposing armed forces during the last world war.

The pigeons, capable of flying up to 800 miles a day at an average speed of 30 miles per hour, are used to carry to headquarters messages from combat and observation aircraft, tanks and units cut off from ordinary channels of communication. The messages are placed in a capsule attached to a band on the bird's leg.

Among the 30,000 pigeons in the United States army during the last war were many which were of value equalled those of any soldier.

Tribe to Be Added
The Signal Corps Manual for pigeon-handling pictures two of them with these tributes:

"The Mockers, with one eye destroyed by a piece of shrapnel and his head a welter of dotted blood, homed in from the Beaumont front (France) early in the morning of Sept. 13, 1918. This bird carried a message of great importance which gave the location of several of the advancing heavy batteries that were doing terrible execution on American troops. The information enabled the American artillery to silence the enemy's guns within twenty minutes."

"The President Wilson, on the morning of Nov. 5, 1918, through heavy fog and with a leg shot off, arrived at his last on the eastern front with an important message."

Mounded and preserved in the United States Museum of Natural History in Washington is "Cher Ami," known as the army's most famous pigeon of the world war. He was credited with carrying—with one leg shattered and a machine-gun bullet in the breast—a message that saved the "Lost Battalion."

Training Pigeons.
At Fort Monmouth, N. J., the signal corps school and training base for pigeons, is one of the bird veterans of the world war. He served with the German army 23 years ago and was captured and brought to the United States. He has at-

Conservation Farming
Swells Supply of Milk
AMHERST, MASS.—With 1940 food supplies and pastures improved by conservation farming, dairy farmers would provide every person in the United States with 45 quarts more milk and cream each year than in 1939, according to the Agricultural Adjustment administration. It is also reported that they could furnish 81 pounds more cheese, butter and ice cream than last year.

Match Is Believed Cause
Of This Rooster's Death
MR. MO—A scorching rooster fight was recently displayed here by Mrs. Longnecker.

It came from a Rhode Island Red rooster which Mrs. Longnecker set in convulsions.

Investigation revealed a burst main and scorched places on the gizzard lining.

She believed the grit in the gizzard ignited the match.

trained an age seldom equaled by his kind.

Mobile lots, each housing 60 birds, are being assigned to various army posts.

Army records disclosed that the first extensive use of the birds by American troops in battle was during the Alamo-Marne offensive in the World War between August 20 and September 11, 1918. A mobile lot operating near the line received 78 important messages and 148 test messages.

Of the 72 birds used from this lot not one failed to return. However, casualties in other engagements were not uncommon.

At the beginning of the last world war Germany operated an efficient and well-established pigeon service in all arms. The allies developed similar service early in the war and the German army resorted to trained hawks—in addition to gun-fire—to destroy the enemy's pigeons.

Tribe to Be Added
The Signal Corps Manual for pigeon-handling pictures two of them with these tributes:

"The Mockers, with one eye destroyed by a piece of shrapnel and his head a welter of dotted blood, homed in from the Beaumont front (France) early in the morning of Sept. 13, 1918. This bird carried a message of great importance which gave the location of several of the advancing heavy batteries that were doing terrible execution on American troops. The information enabled the American artillery to silence the enemy's guns within twenty minutes."

"The President Wilson, on the morning of Nov. 5, 1918, through heavy fog and with a leg shot off, arrived at his last on the eastern front with an important message."

Mounded and preserved in the United States Museum of Natural History in Washington is "Cher Ami," known as the army's most famous pigeon of the world war. He was credited with carrying—with one leg shattered and a machine-gun bullet in the breast—a message that saved the "Lost Battalion."

Training Pigeons.
At Fort Monmouth, N. J., the signal corps school and training base for pigeons, is one of the bird veterans of the world war. He served with the German army 23 years ago and was captured and brought to the United States. He has at-

Conservation Farming
Swells Supply of Milk
AMHERST, MASS.—With 1940 food supplies and pastures improved by conservation farming, dairy farmers would provide every person in the United States with 45 quarts more milk and cream each year than in 1939, according to the Agricultural Adjustment administration. It is also reported that they could furnish 81 pounds more cheese, butter and ice cream than last year.

Match Is Believed Cause
Of This Rooster's Death
MR. MO—A scorching rooster fight was recently displayed here by Mrs. Longnecker.

It came from a Rhode Island Red rooster which Mrs. Longnecker set in convulsions.

Investigation revealed a burst main and scorched places on the gizzard lining.

She believed the grit in the gizzard ignited the match.

Match Is Believed Cause
Of This Rooster's Death
MR. MO—A scorching rooster fight was recently displayed here by Mrs. Longnecker.

It came from a Rhode Island Red rooster which Mrs. Longnecker set in convulsions.

Investigation revealed a burst main and scorched places on the gizzard lining.

She believed the grit in the gizzard ignited the match.

Match Is Believed Cause
Of This Rooster's Death
MR. MO—A scorching rooster fight was recently displayed here by Mrs. Longnecker.

It came from a Rhode Island Red rooster which Mrs. Longnecker set in convulsions.

Investigation revealed a burst main and scorched places on the gizzard lining.

She believed the grit in the gizzard ignited the match.

Match Is Believed Cause
Of This Rooster's Death
MR. MO—A scorching rooster fight was recently displayed here by Mrs. Longnecker.

It came from a Rhode Island Red rooster which Mrs. Longnecker set in convulsions.

Investigation revealed a burst main and scorched places on the gizzard lining.

She believed the grit in the gizzard ignited the match.

Fur and Feathers Friendship

Spooking of SPORTS

By ROBERT McSHANE

Edited by William Hargrave

BILLY CONN of Pittsburgh, light-heavyweight champion, has been awarded a crack at the heavy-weight crown of Joe Louis in a bout to be promoted by Mike Jacobs next June.

This feat has done little to dispel the fear that Louis' reign will continue indefinitely. There is no foundation for such an idea. Old age will creep up on Joe sooner or later. But the ranking of Conn as No. 1 contender for the heavy-weight title seems to indicate that he is a challenger with ample chances.

It is strange that so many athletic customers are enthusiastic about Conn's chances. Some of the most colorful boxing experts regard Louis as one of the greatest champions of all time. Indeed, many of them rank him as the greatest of all time, better than even the great Muhammad Ali.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Boy's Note Asks Care For Abandoned Puppy
PHILADELPHIA—How it must have hurt!

A silvering, whimpering puppy was found on a doorstep with this note, in boyish scrawl:

"Her name is Dixie Spider. She was 8 months old Nov. 25. Things she can do. Sit up and shake hands—also walk on two feet—Please take care of her."

Minute Make-Ups
By V.V.

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Minute Make-Ups
By V.V.

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

"The sky was blue, the grass was green, and the very air was sweeter than any you have known." Sammy had it on the tip of his tongue to say that he didn't believe a word of this because no sky could be bluer than the one over them.

Sammy looked at it and was not ready to believe, but he said nothing, and Old Man Coyote continued:

HOW TO SEW

by Ruth Wyeth Spears

This book has done little to dispel the fear that Louis' reign will continue indefinitely. There is no foundation for such an idea. Old age will creep up on Joe sooner or later. But the ranking of Conn as No. 1 contender for the heavy-weight title seems to indicate that he is a challenger with ample chances.

It is strange that so many athletic customers are enthusiastic about Conn's chances. Some of the most colorful boxing experts regard Louis as one of the greatest champions of all time. Indeed, many of them rank him as the greatest of all time, better than even the great Muhammad Ali.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power. Such a rating classifies Louis as a great fighter, but it does not describe his killer instinct, his calm, cool workmanship, his terrific power.

Insignia of Officers

The insignia of the 12 ranking officers of the U. S. army are as follows: Corporal, double chevron on arm; Sergeant, triple chevron; 2nd Lieutenant, gold bar on shoulder; 1st Lieutenant, silver bar; Captain, two silver bars; Major, gold oak leaf; Colonel, silver eagle; Brigadier, one star; Major General, two stars; Maj. Gen., three stars; General, four stars.

The insignia of the 12 ranking officers of the U. S. army are as follows: Corporal, double chevron on arm; Sergeant, triple chevron; 2nd Lieutenant, gold bar on shoulder; 1st Lieutenant, silver bar; Captain, two silver bars; Major, gold oak leaf; Colonel, silver eagle; Brigadier, one star; Major General, two stars; Maj. Gen., three stars; General, four stars.

The insignia of the 12 ranking officers of the U. S. army are as follows: Corporal, double chevron on arm; Sergeant, triple chevron; 2nd Lieutenant, gold bar on shoulder; 1st Lieutenant, silver bar; Captain, two silver bars; Major, gold oak leaf; Colonel, silver eagle; Brigadier, one star; Major General, two stars; Maj. Gen., three stars; General, four stars.

The insignia of the 12 ranking officers of the U. S. army are as follows: Corporal, double chevron on arm; Sergeant, triple chevron; 2nd Lieutenant, gold bar on shoulder; 1st Lieutenant, silver bar; Captain, two silver bars; Major, gold oak leaf; Colonel, silver eagle; Brigadier, one star; Major General, two stars; Maj. Gen., three stars; General, four stars.

The insignia of the 12 ranking officers of the U. S. army are as follows: Corporal, double chevron on arm; Sergeant, triple chevron; 2nd Lieutenant, gold bar on shoulder; 1st Lieutenant, silver bar; Captain, two silver bars; Major, gold oak leaf; Colonel, silver eagle; Brigadier, one star; Major General, two stars; Maj. Gen., three stars; General, four stars.

The insignia of the 12 ranking officers of the U. S.

Folks You Know

Mrs. Chas. Kenney left Saturday for a visit with relatives in Washington, D. C.

Walter E. Johnson returned to New York City Sunday, after visiting his mother, Mrs. Arthur Johnson through the holidays.

Mrs. A. O. Kinney is spending several days in Lakeland with her son-in-law and daughter, Mr. and Mrs. A. H. Hancock.

Mr. and Mrs. Gus Carratt and children and Miss Peggy Mandis attended Epiphany services in Tarpon Springs Monday.

Mr. and Mrs. Louis Martin and daughter, Barbara Allen of Tampa, spent Friday night in Avon Park.

Mrs. Stanley N. Reeves returned home Saturday from Vidalia, Ga., where she has been visiting relatives since the holidays.

Mr. and Mrs. E. O. Kinnaman of Decatur, Ill. were guests at the T. J. Ward home on Wednesday. They were enroute to Ft. Myers to spend the winter.

Mrs. Howard Maddox, and Mr. and Mrs. Fred Nevels and daughter, Edith Arden of Wauchula, were in Orlando Tuesday for the day.

Herbert Todd, son of Mr. and Mrs. E. G. Todd, left Friday night for Cincinnati, Ohio, where he resumed his studies at the University of Cincinnati, after spending the holidays at his home here.

Mr. and Mrs. N. H. Stiles and son, Jimmie of Haines City will spend Sunday here, at guests of Mr. and Mrs. J. M. McCord and family.

Mrs. Arthur Pfaff of Detroit, Mich., niece of A. J. May is spending some time in Avon Park visiting her uncle, and is staying at the Jacaranda hotel while here.

Mr. and Mrs. Virgil Schoen of Springfield, Mass., have leased the home of Mrs. G. P. Thayer, where they are pleasantly located for the season.

Mr. and Mrs. A. M. Kingsley of Elkhart, Ind. are spending a few days with Mrs. Kingsley's brother-in-law and sister, Mr. and Mrs. J. C. Albertson.

Mrs. Isabel Parker, Mrs. R. I. Brown and Mrs. Flora Brown, mother of Fr. Brown, were visitors in Tarpon Springs Monday attending Epiphany services.

Mr. and Mrs. Marion Cox of Chicago, Ill., and Mr. and Mrs. Dora Cox, and Mrs. C. E. Cox of Tampa were guests of Mr. and Mrs. G. B. Hall on Tuesday.

Mr. and Mrs. C. F. Cramer of Champlain, Ill., uncle and aunt of Mrs. T. J. Ward, were recent guests at the Ward home, enroute to a visit in Miami and Key West. They are returning this week and for a few days visit enroute home by way of New Orleans and other points of interest.

Mr. and Mrs. H. D. Knapp of Danbury, Conn., arrived Thursday night, from Daytona Beach, where they have been visiting, and will spend a month at the Fred Peden home. Mr. and Mrs. Peden have moved into their new home on West Main street.

Mr. and Mrs. R. T. Fairley and daughter, Iris and Tommie June of Columbia, S. C., former residents of Avon Park, were greeting friends here the first of the week. They are returning home from Miami, where they had taken their son, Robert to enter Riverside Military Academy.

Mr. and Mrs. J. V. Patten of Syamora, Ill., and Mr. and Mrs. Chas. Myer of Fairfield, Ill., are spending a month in Avon Park, and have rented the Paul A. McFarland home, where they will reside while Mr. and Mrs. Patten is an uncle of Mrs. C. R. Ginn Jr., and Mr. Myer is her cousin.

Mrs. Chas. Swartz of Harrisburg, Pa., is spending several weeks in Avon Park, and is located at the home of Mrs. Lena Clements. Mrs. Swartz has been to Key West, where she has been visiting her niece, Mrs. A. M. Morgan former residents of this city.

Mrs. H. C. Higbie returned last week end from Birmingham, Ala., where she was called due to the illness of her mother, Mrs. H. W. Hall. Friends will be pleased to know that Mrs. Higbie's condition has improved.

Among the arrivals at the Jacaranda hotel this week, who have spent previous winters in Avon Park, are: Mr. and Mrs. Cobb Lampkin, Athens, Ga., Mrs. K. E. Edwards, Atlanta, Ga., Mr. and Mrs. Fred Phelps and Mr. and Mrs. John W. Shank of Grand Rapids, Mich., Mrs. H. E. Cornelius and Mrs. Julia Clements, Grand Rapids, Mich., and Miss Frances Myers of Dayton, Ohio. They plan on spending the winter here.

Mr. and Mrs. Emory Christy and Mr. and Mrs. Herron of Trenton, Pa., arrived this week to spend a short vacation, and are located at the E. E. Murray apartment while here. Mrs. Christy and Mr. Herron are the daughter and son of Mr. and Mrs. R. H. Boyd, who own a home on South Verona avenue, and are regular winter residents. Mrs. Elizabeth Christy, mother of Emory Christy, accompanied them to Avon Park, and is staying at the H. W. Red-dick home.

UNION CONGREGATIONAL CHURCH
Dr. Alfred C. Elliott, Pastor
Sunday, January 13: Sunday School at 9:45 A. M. with classes for all ages. Topic for adult class: "Christ's Concrete For Persons". We invite you to join us.

Morning worship service at 11:00 o'clock. Dr. Elliott will speak to the adults on "Belief in an Unseen World" and to the children on "The Imagination of God". The Children's Choir will sing the following program: "Onward, Christian Soldiers", Selection. "The Prayer Perfect", Response. "The Prayer", "Hear Our Prayer", Dismissal. "The Peace Which God Bestows", Recessional, "Lead us, O King Eternal. Come, and receive the indignity of these fresh young voices."

The Young People's Pilgrimage Fellowship will meet at 6:30 P. M. Betty Moffett will lead the meeting and Lillian Bennett will introduce the topic: "Faith Important". Young people are cordially invited to attend.

The "Covenant Circle" Woman's Missionary Society will meet on Wednesday at 8:00 P. M. at the home of Mrs. A. C. Elliott. Dr. Elliott will lead the devotion and Mrs. Beulah Osgood will speak on "My Work at the Negro Mission School in Knoxville, Tennessee". The response to the roll call will be: "My New Year's Resolution". The Children's Choir will meet for rehearsal at the Church on Wednesday at 3:30 P. M. The "Quiet Hour" service will be held on Wednesday at 7:30 P. M. A service for praise and prayer with a brief address by the pastor. The Board of Trustees will meet at the Church on Wednesday at 3:15 P. M.

A covered dish supper for the church members will be held on Thursday at 6:30 P. M. After the supper the Annual Church Meeting will be held when church officers for 1941 will be elected, reports presented by the various church organizations, and other business transacted. The Senior Church Choir will meet for rehearsal at the Church on Saturday 7:30 P. M.

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

You Will Find Our Shoe Repair Service Second to None
—AT NO HIGHER COST
Orthopedic Shoe Correction
Stewart's

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

W. M. RECK
REGISTERED BROKER
REAL ESTATE IN ALL LINES
Rental, Property Management
15 Jacaranda Arcade
Avon Park, Fla.
Mrs. L. H. Park

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

9:45 Sunday school, Earl H. Ware, superintendent. Classes for everybody and a trained teacher for each class. Study with us and be strengthened.
6:30 p. m. Young People's meeting. Seniors, Intermediates and Juniors.

7:30 p. m. Evening worship, sermon by the pastor, Special music by the Young People's choir.
7:30 p. m. Wednesday, mid-week prayer service.
A blessing awaits you in the services of this church.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

METHODIST CHURCH
C. E. Mingleford, Pastor
At the 11 o'clock hour, Rev. Wade C. Smith, of Philadelphia, an evangelist of the Presbyterian Church, will preach. Rev. Smith, who with his daughter, Miss Elizabeth Smith, is spending the winter at Holy Shores, is the author of "Little Jests" and "Gay Fellows" which have appeared in the Sunday School Times for the past 20 years. Hear him with profit. Mrs. T. J. Ward will be guest soloist at this service.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

BIRTHS
Mr. and Mrs. Frank England are announcing the arrival of a baby daughter, weighing seven pounds, who arrived Tuesday afternoon at 4 o'clock at a Sebring hospital. The little lady has been given the pretty name of Judy Sue. Mrs. England and baby will be brought to their home here on Sunday.

CONDENSED STATEMENT OF CONDITION OF

The Barnett Bank of Avon Park

ORGANIZED FEBRUARY 3, 1930

FROM REPORT TO COMPTROLLER, DECEMBER 31, 1940

RESOURCES

CASH and Due from Banks	\$150,784.57	
U. S. Securities	161,079.38	
Listed, Municipal and Other Bonds and Securities	88,627.50	
Accrued Interest	2,912.84	\$412,354.29

Wm. Hauptmann Addresses Club on So. America

Last Friday the Woman's Club held its first meeting of the New Year.

The President, Mrs. M. V. Picher, being out of town, the First Vice-President, Mrs. Nelson Smith, occupied the chair, presiding very efficiently. During the business session, among reports of chairmen, the Library Committee reported the circulation (during 1940, Adult, 439; Juvenile, 1492; books donated—adult, 166; juvenile, 3; books now in library, 5039; pamphlets and magazines, 1221).

There has been a question about the proper way of holding the arm and hand in saluting the flag. A letter from Washington confirms as proper, at the words, "to the flag," extending the arm with the palm of the hand held upward. For

LIFE INSURANCE With Disability

Up to about five years ago when the companies quit issuing it, the old form of Disability in Life Insurance policies sold billions of life insurance. This was because it enabled buyers to get something for themselves while they lived in case of disability. But under that form of Disability, there was a waiting period of three to six months, often longer, before the insured was paid anything at all. Pacific Mutual issues Disability with Life Insurance that pays indemnity from the first day of disability caused by any kind of Accident or illness; and it is unnecessary for the insured to prove that his disability is permanent. \$100 per month Disability with \$2000 life insurance—\$200 per month with \$6,000.

Life Insurance That Pays You While You Live

Florida is now entering a period of sound prosperity unequalled in its history. We need a number of salesmen of high calibre. NOW is the time to enter the business. This Agency led the Nation in sales of new life insurance in September 1940. In November our new business was in excess of \$400,000.

W. R. LETCHER,
GENERAL AGENT
Since 1915
311 Twigg St. Tampa, Fla.

the benefit of all clubs, this is to be published in the Club Woman. Mrs. W. H. Parker was received as an active member.

The club voted to purchase a Florida State flag to display with the Stars and Stripes.

A request was made members, when they are through reading their current magazines, to take them to the Red Cross room in the Sun Court building. Any needed or wanted at high school will be taken there, the rest to the quarters for distribution.

The newly organized Book Club, a department of the Woman's Club, was loaned money to purchase books, this to be repaid in monthly installments.

Notice of the Atlantic Monthly short story contest was given. Anyone interested in entering this, can get definite information regarding it from Mrs. Smith.

"Lion" Club song books were distributed, and after "My Country, 'Tis of Thee" a number of old familiar songs were sung by the ladies. Mr. Paul Garber at the piano, Mrs. M. G. Whitcomb leading the singing.

The meeting was then handed over to Mrs. John Huntington, Jr., program chairman, who introduced Mr. William Hauptmann who conducted the January part of the club's trip around South America, for this month, visiting Peru and Bolivia.

Mrs. Hauptmann prefaced his talk about these countries with the remark, "If this war and all the present terrible conditions should make us acquainted with our good neighbors south of us, the war would not all be vain. We have to know people and places, and we have in common to be interested in them and care for them particularly," he said.

He then proceeded in his always interesting manner to trace the history of these two countries which originally were linked together in old Indian days, dividing the history into three periods: First, the ancient Inca empire; second, Spanish rule; third, modern Republics.

Lima, the capital of the ancient empire, had wealth and splendor that would rival anything we know about now. Gold in marvelous quantities used to decorate the wonderful temples to the Sun God, to decorate their homes, for jewelry—never used as money. They had no written language, so no history remains. Some claim given the lost Ten Tribes. They developed a wonderful civilization. Their architecture and builders, accomplished marvels. Modern craftsmen with all the modern tools could not make fine joints in wood to compare with their joints in white granite that still remain today. 15,000 feet above sea-level they had running water in their homes. No one knows how they provided water in their reservoirs. The emperor and his satellites or nobles, common people were lost in the leaders, no initiative, so were easy prey. They took not only the gold, but the country as well.

making wads of the people and forced those knowing the location of mines to obtain more gold. Millions were carried into Spain, proud Spain, "that now trembles every time that Hitler growls." Where is the Inca gold?

Bolivia with more than any country in the world, has no past. Education is now compulsory.

The entire tale deserves a full report, had we space for it. The ladies thanked Mr. Hauptmann for the wonderfully interesting and enlightening talk.

Contributed.

Program Meeting of Methodist Society

The Woman's Society of Christian Service met Tuesday afternoon at the First Methodist church. Mrs. T. H. Maxwell, president, called the meeting to order and led the opening prayer.

Reports of officers and standing committees for the year just ended were heard.

The parsonage committee reported that the parsonage kitchen was now complete, with new floor covering, cabinets, new electric stove and refrigerator, and freshly painted.

Through the chairman of the social relations department, a box of materials, toys and books have been sent to the Fabulous Migrant Mission. A box of toys were also given for underprivileged children at Christmas time, and a box of religious literature and toys was given to a local colored church.

Mrs. Orville Wyckoff, with the assistance of Mrs. C. H. Farde, was appointed to promote the Red Cross sewing project in the Methodist church.

As an especially delightful part of the afternoon's program, Mrs. G. B. Hall gave a piano solo. The program opened with a hymn and Rev. C. H. Mingledorf conducted the devotional.

Mrs. John A. Taylor, program chairman, presented the topic for discussion, "Health in the United States," stressing the important fact that the church organization specializes in "service" with kindness to those who suffer. Several members took part in the discussion.

Those present were Mrs. John A. Taylor, Mrs. T. H. Maxwell, Mrs. Orville Wyckoff, Mrs. F. J. Johnson, Mrs. Walter Martin, Mrs. Jas. Atchinson, Mrs. I. W. Chandler, Miss Furlow Anderson, Mrs. C. H. Harris, Mrs. Arthur Johnson, Mrs. E. B. Vann, Mrs. Edward Hammond, Mrs. I. L. Hall, Mrs. R. A. Gerrard, Mrs. Harry Jackson, Mrs. G. G. Fields, Mrs. C. R. Mingledorf, Mrs. C. H. Pardee, Mrs. A. McKee Ellwell, Mrs. Rosenberg, and Rev. C. R. Mingledorf.

EPISCOPAL CHURCH SERVICES

Holy communion, 7:30 a. m.
Sunday school, 9:45 a. m.
Holy communion and service at 11:00 a. m.
Richard I. Brown, Rector.

Wedding to Friends Here

Announcement of the engagement of Miss Lavonia Hill of Pinehurst to John Henry Conner, Jr., of Atlanta and Macon was made today by the bride-elect's parents, Mr. and Mrs. Edward Melvin Hill of Pinehurst, the marriage to be solemnized at an early date.

The bride is the only child of Mr. and Mrs. Hill, Mrs. P. E. Oida of Cordele; Mr. R. L. Green of Yazoo City, Miss. are her sisters. The groom is the son of Mr. and Mrs. Melvin C. Hill of Jacksonville, Fla., and is now employed as a stenographer of the Electric Service Company of Yazoo City, Miss.

The groom's mother was before her marriage, Mrs. Robert E. Hill, was the paternal grandparents.

Miss Hill is a graduate of the Pitts High school. Since graduation she has been employed as a stenographer of the Electric Service Company of Yazoo City, Miss.

The groom is the son of Mr. and Mrs. John Henry Conner, Jr., of Macon, J. P. Conner of Avon Park, Fla., is his only brother.

Miss Ota Conner of Thomasville, Mrs. Conrad Pittman of Thomasville, Mrs. E. L. Miller of Harlan, Ky., are his sisters. The groom's mother was before her marriage, Mrs. Robert E. Hill, was the paternal grandparents.

The groom-elect is a graduate of the Pitts High school. For three years Mr. Conner was enlisted in the United States Navy. Mr. Conner is at present employed by the Virginia Construction Company of Atlanta—Macon Telegraph. Mr. Conner has visited his brother here on numerous occasions.

Dance on Friday Delightful Affair

A group of young people enjoyed a dance at Lake Bird Lodge on last Friday evening, Mrs. R. C. Jarrett, Mrs. C. H. Moffett, Mrs. Mildred Dillmy, Mrs. John Hood, and Mrs. Jack Head being hostesses for the evening. Delicious refreshments of sandwiches, cookies and punch were served.

Those present at the delightful

affair included Helen Jarrett, Betty Moffett, Winifred Hood, Josephine Browne, Nita Bryant, Margaret Dillmy, Ouida Flinn, Walter Martin, Leon Delaney, Bobby Ketter, Jack Head, Arthur Cross, Jimmie Hetherington, Billie Hein, Charles Smith, Arthur Gregory, Bill Hood, Tommie Bryant.

PUBLIC HEALTH MEETING

There will be a meeting in the court house in Solvring on Tuesday evening, January 14 at 8:00 p. m. for the purpose of organizing a branch of the Statewide Public Health Committee in Highlands County.

This meeting is open to the public and all interested persons are urged to attend.

GIRL SCOUT NEWS

The Girl Scouts of Avon Park held their first meeting since the holidays Monday, January 6 at the Armory. The Girl Scouts will



You'll thrill to the exploits of Capt. Alan Benning, U. S. O-2 Operative, to the clever wiles of Lucille Ducos, beautiful French secret agent; to the ruthless murder in the heart of Van Hasset, incognito head of European armies masquerading as Mexican troops!

Twelve regular army officers checked the tactics. Read this terrifying but enlightening serial—

ANY GIRL CAN BE A GOOD COOK...

you follow the recipe
and you come out right
declares Dorothy Greig



Grilled Chopped Spanish Steak with Mushroom Sauce—simple to make and delicious to eat.

GREAT GRANDMOTHER had hard going. Besides putting up with great grandfather, whooping Indians and cotton stockings, she had the recipes of her day to fret her soul.

Each little girl has instructions as "make six eggs and their equal weight in sugar" or "add enough milk to make a good batter" but little girls are often at a loss in question.

Taking the measurements out of recipes and putting exactness in did more, perhaps, than any other one thing to improve cooking and baking.

Present day recipes list precise quantities down almost to the last grain of salt. Directions are so explicit that the little ones can follow. Follow the recipe exactly and success is yours. "Exactness," however, means just that. No strapping off little girls millions of years ago if you please, over the girl and believe what you read on the printed page.

Remember when you follow the recipes here, you will have a griddle meat dish with all the good best is served with delicious mushroom sauce. And the recipe is so simple that even a little girl can make it.

Grilled Chopped Spanish Steak with Mushroom Sauce
1/2 cup condensed cream of mushroom soup
1 tablespoon butter
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon tomato paste
1/2 teaspoon ketchup
1/2 teaspoon mustard
1/2 teaspoon vinegar
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/

