

THE PLYMOUTH Advertiser

Vol. CIV — 104th Year, No. 31

Thursday, August 1, 1957

An Independent Newspaper Published Every Thursday at 8 East Main St., Plymouth, Ohio
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 A. L. PADDOCK, Jr., Editor and Publisher P. W. THOMAS, Editor 1924-54



MR. CORNELL

MRS. CORNELL

Cornells purchase Indiana radio outlet

Weldon M. Cornell assumed duties yesterday as president and commercial manager of Station WAWK, 1570 kilocycles, Kendallville, Ind.

His wife and business partner for 24 years, in the restaurant business here before they sold out in May will serve as treasurer of the new corporation.

PAUL L. KING, HERETOFORE program director for Station WOKO, Toledo, will be vice-president and general manager of Station WAWK, whose call letters are new. The property which the corporation bought was Station WKTL, Kendallville. Approval of the purchase was given last week by the Federal Communications commission.

Fred Maahan, Station WATG, Ashland, will be secretary of the new firm. He formerly conducted "Man on the Street" interviews here.

THE CORNELLS WILL move their furniture and belongings from their home at 112 West Broadway as soon as movers can be arranged for.

Their only child, Joan Ann, will matriculate in the conservatory of music at Oberlin college in September. She will major in the bassoon.

Extension agent leaves county job

Janet Michener, former assistant extension agent in Huron county, is now home economics extension agent in Preble county. Miss Michener will assume her new duties in Preble county today.

While in Huron county Miss Michener was responsible for the girls 4-H Club program and worked with Carlos Tucker on the older youth programs.

Because of the lack of state and federal funds a replacement for Miss Michener will not be possible at the present time. However, the position will remain open for approximately six months, according to the state extension director, W. B. Wood.

House sells for \$5,300

Residence of the late Clarence E. Yockey was sold at public auction July 13 to W. E. Coffey on his high bid of \$5,300.

Governor to visit Huron county fair

Gov. William O'Neill will attend the 50th annual Huron county fair on Wednesday, Sept. 11.

This has been designated as Governor's day. He will enter the grounds at 5 p.m.

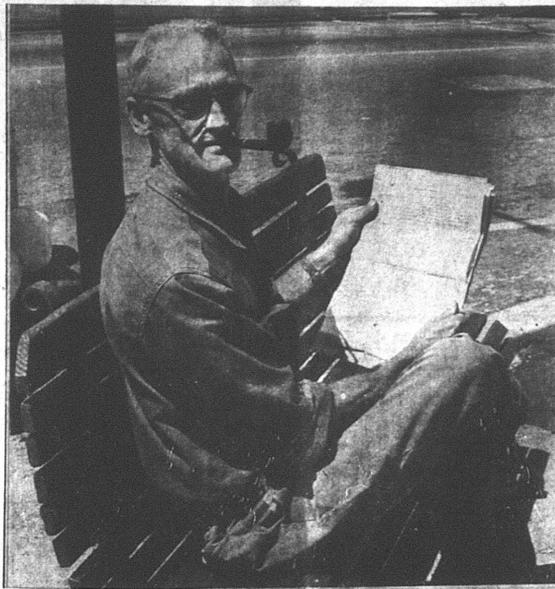
With homecoming adopted as the official theme of the fair, a committee has been appointed by the fair board to make plans for all former Huron county residents to attend. The committee includes Edward Fessenden and John Winkler, Norwalk; W. E. Carpenter, North Fairfield; Paul Burns, Wakeman; Carl V. Ellis, Plymouth.

Extensive preparations are being made for this year's fair, which promises to be one of the biggest ever.

Village pays up county tax bills

Plymouth taxpayers who live in Huron county paid \$6.42 per cent of last half real estate taxes for 1956, Treasurer Harold B. Collier reports.

On the basis of 1956 tax charges only, exclusive of delinquency collections, Plymouth taxpayers paid 101.93 per cent of total taxes due. No municipality in Huron county exceeded that figure.



'Snarttown' verified officially!

It's catching, this business of digging up proof of publication from way back when. No sooner had incumbent Fred Brown shown a copy of The Advertiser of 1863 than Robert W. Eichelberry, Sr., veteran hardware clerk, produced a copy of a deed printed in the advertiser in 1860 and dated, with witnesses, Feb. 19,

1861.

The deed is in near mint condition. The ink with which the signatures are written is in poorer condition than that which writes the text.

THE DOCUMENT TRANSFERS 90 rods of land in Snarttown — now 189-191 Trux street — from Joseph and Eliza-

beth Senthamer to George Myers.

Amateur historians have never been able to produce the story of why it was called Snarttown, but here once again is proof positive that it was known by that name. "Still is," says Mr. Eichelberry, "by old-timers."

Court districts set

Huron county was divided into two county court districts by Common Pleas Judge Robert J. Vetter Tuesday.

Plymouth falls in the southern district with Willard, North Fairfield and Greenwich and New Haven, Norwich, Richmond, Ripley, Fairfield, Greenfield and Greenwich townships.

Remainder of the county falls in the Norwalk jurisdiction.

JUDGE VETTER SAID HE chose these jurisdictions not only out of consideration for the geography of the county but also in accordance with lines of gravitation in shopping and entertainment habits. For these reasons, he said, New London and Fitchville were placed in the Norwalk district, although they are located in the southern area of the county.

The division of the county, Judge Vetter said, was motivated entirely for county court purposes.

and not intended to be either a personal or a judicial opinion of proposed territorial limits of any governing municipal court.

103 ozs.!

Son born to Carriers; father seems all right

If this newspaper is all at sixes and sevens this week, blame it all on the maternity ward at Willard Municipal hospital, where at 9 p.m. Tuesday Mrs. George A. Carler gave birth to a 6 lb. 7 oz. son, Tracy.

Mother and son are well. Father, who is the Big Sneeze in the back shop of The Advertiser, is as well as may be expected.

Mrs. Davis loses father at Huron; railroad worker

Father of Mrs. James C. Davis of this place, Emil J. Winkler, 56, Huron, died unexpectedly in Good Samaritan hospital, Sandusky, July 24.

He was a car inspector for the Nickel Plate railroad, his employer for the past 39 years.

Mr. Winkler was a member of St. Peter's Roman Catholic church, Huron; Nickel Plate Veteran's association and Railway Carmen's union.

His wife, Helen; another daughter, Mrs. Marjorie Zika, Huron; a son, William, Huron, and a sister, Mrs. Eugenia Henry, Sandusky, survive. There are six grandchildren.

The Rev. Edward Mattimore conducted last rites Friday at 9:30 a.m. in St. Peter's Roman Catholic church, Huron, with burial in McMillen cemetery.

Three teachers needed here

Three teacher vacancies — in industrial arts and vocational agriculture in the high school and in the second grade of the Richmond elementary center — remain in Huron Valley school district, Supt. M. J. Coon said yesterday.

Teacher assignments for the coming school year include Wayne Strine, principal, Huron Valley High school; Lewis Pettit, Mrs. Mildred Flagna, Kenneth Nixon, James P. Nowakowski, Robert Whitaker, Robert Martin, Miss Estella M. Easterday, Mrs. Cecil Smith, H. Dale Moore, Robert Perez and John Fuhrman;

ALSO, ROBERT PLEUNIG,

principal, Huron Valley Junior High school at New Haven; Mrs. Ruth Buzzard, Mrs. Louisa Schantz, Mrs. Kathryn Moore, Suzanne Farrar, Miss Marilyn Collier and Peter Kohli;

ALSO, Lloyd Ray, principal, Plymouth elementary center; Mrs. Fred J. Port, Mrs. Gordon Brown, Mrs. A. H. Newmyer, Mrs. Norman McQuown, Mrs. Roy McGregor, Mrs. Donald Hamman, Mrs. Hettie Hull, Mrs. Harold Farrar, Mrs. Dale Osborn, Mrs. Velma Funk and Mrs. Kenneth McGinnis;

ALSO, ERSKINE T. RICHMOND, principal, New Haven elementary center; Mrs. Ruth Sharp-

less, Mrs. Barbara Everts, Mrs. Grace Milano, Mrs. Ida Tucker, Mrs. Marion Moss;

ALSO, Clyde Wicker, principal, Richmond elementary center; Mrs. Wilma Van Camp, Mrs. Zella Herner and Mrs. Ethel McPherson;

ALSO, MRS. AUDREY CARMEN, principal, Richmond elementary center; Mrs. Marjorie Reichert, Mrs. Delores Daniels. The vocational agriculture vacancy is a half-time post, Mr. Coon said.

Qualified persons interested in substitute teaching should call at Coon's office to obtain certification, he said.

Youth admits theft spree, held for jury

A 24-year-old Plymouth youth has admitted a two-year crime spree and awaits action of the Huron county grand jury in the jail at Norwalk.

He is Joe Collins, 121 1/2 Sandusky street, who with a confederate, James A. Pooock, 23, 405 Perry street, Sandusky, was arrested at Port Clinton July 23.

Collins' young half-brother, a juvenile, has admitted he was chaffeur for the young burglars, who confessed to robbing:

- Norwalk theatre
 - Friendly Corners tavern, Norwalk
 - Meeks bakery, Norwalk
 - Pullman club, Willard
 - Willard Woodworking Co.
 - Connie's tavern, Willard
 - Peek-a-Boo Inn, New Haven
 - Chinatown tavern, Berlinville
 - Sohio gas station, Shiloh
- Huron county sheriff's deputies visited Collins' home here and

found loot taken by the youths, including guns, electric tools, hand tools, a record player and numerous novelties.

A raid on Pooock's home produced a polaroid camera, a portable radio, electric tools, and an electric tally device taken from the theatre.

COLLINS' 16-YEAR-OLD half-brother admitted driving the car when the Friendly Corners establishment was robbed of whiskey, gin and cigarettes.

The trio confessed to 11 burglaries in Ottawa county.

They were nabbed at Port Clinton when their car was investigated after having been left in the Port Clinton VFW parking lot.

Ottawa county sheriff Myron Hetrick said he remembered seeing the car immediately after the robbery of the Point, a beer carryout at Port Clinton.

Cook, Markley set to file for school job

Only two candidates have so far indicated they will contest reelection of the Huron Valley Board of Education.

David E. Cook, 41-year-old outdoor advertising specialist, announced this week he will file a nominating petition.

He served three and a half years on the Plymouth Board of Education for a short time as clerk.

BORN IN SHELBY, HE HAS lived here nine years. His wife is the former Jane Johnson of Willard. The Cooks have four children.

Sager files divorce suit

G. Robert Sager, manager of Plymouth office, Northern Ohio Telephone Co., has filed suit in Huron county common pleas court for divorce from his wife, Jane, Greenwich.

Mr. Cook is worshipful master of Richland Lodge 201, F & A. M. and affiliated with masonic chapter in Shelby and the masonic council at Willard. He belongs to the Shelby Evangelical United Brethren church.

Donald P. Markley, another ex-Plymouth board member, indicated he will seek election to the board. He is a product of Plymouth schools, served in World War II, and is employed in the engineering department of Fate-Root-Heath Co. here. Mr. Markley is married to the former Iva Pitzten and has a daughter and a son.

8 et 40 salon wins six state awards

Salon 450, 8 et 40, Richland county, won six awards at the annual departmental marche at Cincinnati July 17-18, members were told in Mary Fate park.

Mrs. Hollis Moorhead told the salon it won first in partnership, first prize and a trophy in child welfare, second prize for scrapbook, first prize and trophy for history, second prize for parody contest and the Frances Breth trophy as outstanding salon.

Mrs. John Eichelberry, chapter president during the brief business meeting, Mrs. Chad Kirkwood, child welfare chairman, said plans are laid to hold an August picnic for children of Richland hospital.

Richland salon will meet at Seltzer park, Shelby, for a picnic Aug. 28.

Mrs. Stacy Brown, Mrs. E. L. Earnest and Mrs. Eva Hough were Plymouth members who attended.

Dush to file petition for county judge, southern district

Joseph F. Dush, solicitor for Plymouth and Willard, has thrown his hat into the ring for judge of the Huron county court, southern district, whose headquarters presumably will be in Willard.

Established by the Ohio legislature this year, the court will be located by order of the judge of the court of common pleas. One other court will be established in the county, presumably at Norwalk.

JUDGES MAY NOT discharge jurisdiction outside the confines of their districts but will be required to seek voting support throughout the county. This anomaly is laid down in the enabling legislation.

Salary is based upon a fixed sum plus three cents for each resident of the judge's district. The figure will approximate \$3,000 a year.

Dush, a native of Licking county, is a graduate of Ohio State university and its college of law. He served in the armed forces as a non-commissioned officer of the Judge Advocate General's department during World War II and located at Willard thereafter.

He is married to the former Ruth Call Taylor of Norwalk and has two daughters and a son.



FIRST NEWSPAPERMAN IN RICHLAND COUNTY to be appointed to a national working committee by National Editorial association, A. L. Paddock, Jr., publisher of The Advertiser will attend the annual fall meeting of NEA at Chicago, Ill., Oct. 17-19. His appointment to the news and features committee of the nationwide newspaper organization was announced July 22 by Lowell E. Jensen, Livermore, Cal., president of NEA.

MRS. VAN WAGNER SAYS OF NEW HAVEN —

Another Slessman joins family clan

Mr. and Mrs. Duane Slessman are the parents of a son, born Monday in Willard Municipal hospital.

Mesdames Ruth Chapman, Ed. Getz, Joe Waldhaus, A. H. Newmyer and Robert Driver attended the Lakeside school of missions and Christian services July 24. It was a visitors day meeting.

Mr. and Mrs. Ernest Atyeo, Mr. and Mrs. Walton Fink and Mr. and Mrs. Jack Shnard attended the Echelbarger reunion Sunday at Mary Fate park.

Mr. and Mrs. Glenn Palmer, Jr., and sons, Tom and Gene, attended the Norwalk horse show Sunday given for the benefit of crippled children.

Mr. and Mrs. C. D. Smith of Richmond township, Mr. and Mrs. David Smith, and daughter, Sandra, of Timberville, Ga., Mr. and Mrs. Woodrow Smith and family and Mr. and Mrs. Robert Smith of Plymouth, Mr. and Mrs. Edward Haycock and family of Bucyrus, Mr. and Mrs. Fritz Newman of Willard and James Fidler of Plymouth enjoyed a picnic supper July 24 at the home of Mr. and Mrs. Cecil Smith and daughter.

Mrs. Charles Wyandt and children, Mrs. Donna Wyandt and sons, Mrs. Anna Wyandt and Mrs. Harry DuBois visited the Kingwood garden center at Mansfield Sunday afternoon.

Mr. and Mrs. Guy Miller of Willard called on Mr. and Mrs. Frank Albright Monday evening.

Mr. and Mrs. Dolphus Caton of Mansfield, Mr. and Mrs. Robert Vogel of Plymouth and Mr. and Mrs. R. E. Van Wagner were weekend callers at the home of Mr. and Mrs. Ray Dickinson.

Mrs. Frank Schoen of Bellevue has been spending a few days with her sister, Mrs. Joe Rosenberry, who is ill.

Mr. and Mrs. Ted Close of Detroit, Mich., and Mr. and Mrs. Walter Buchanan were Saturday

supper guests and Frank Schoen of Bellevue Saturday guests to their parents, father Mr. and Mrs. Richard Chapman. Mr. and Mrs. Frank Chapman and family spent Saturday evening, Mr. and Mrs. Gene Buchanan and spent Sunday afternoon and Mr. and Mrs. Quentin Ream and children spent Sunday evening in the Chapman home.

Mrs. Milo Robinson of Willard and sister and granddaughter of New Jersey and Sandra Chapman were July 24 dinner guests of Mr. and Mrs. Richard Chapman.

Mr. and Mrs. Russell Miller and family spent Sunday at the lake.

Mr. and Mrs. George Gurney and family of Attica spent Sunday evening with Mr. and Mrs. Robert Miller.

Mr. and Mrs. Ted Close of Detroit, Mich., were weekend guests of her sister and brother-in-law, Mr. and Mrs. Walter Buchanan.

Mr. and Mrs. Bert Snow and Mr. and Mrs. Robert Groves spent Sunday at Lake Erie.

Mr. and Mrs. Bert Snow spent July 24 evening at Findlay with their son and daughter-in-law, Mr. and Mrs. Kenneth Snow.

Mr. and Mrs. R. E. Van Wagner and Mr. and Mrs. Dan Van Wagner and children were July 24 dinner guests of Mr. and Mrs. B. A. Hull of Willard celebrating the birthday of their niece, Mrs. Dan Van Wagner.

Mrs. Lyle Grabach and daughter, Patricia of Plymouth called on Mr. and Mrs. R. E. Van Wagner Friday evening.

I. O. O. F. and Easter Rebekah lodges and their families will have a picnic supper Sunday evening at Mary Fate park at 5:30 p.m. Coffee and ice cream will be furnished. Each one is asked to bring his own table service and a covered dish.

Live Wire Sunday school class will hold its annual rummage sale of used clothing and miscellaneous things Saturday at the New Haven, town hall.

Live Wire class party will be at the church today with Mr. Claude Wilcox and Mrs. Gaylord McCullough hostesses.

Mr. and Mrs. Myron White.

night of Bloomsburg, Pa., are spending several days with Mr. and Mrs. Leon McCullough. Mr. and Mrs. William Titon of North Plainfield and guests, Mr. and Mrs. Waver of Oneco, Fla., calls on his sister July 24 and Mr. and Mrs. Carl Fife spent Thursday evening in the McCullough home.

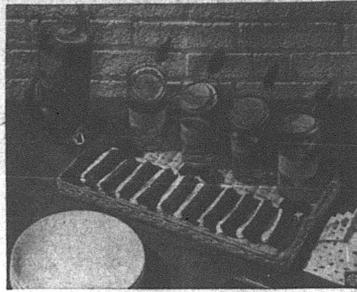
Mr. and Mrs. W. B. Shilt and son of Cleveland were Sunday afternoon visitors in the home of his aunt, Mrs. Ida Long.

Mrs. Grace Robinson of Willard was a weekend guest of her son and daughter-in-law, Mr. and Mrs. Russell Robinson, and family.

Mr. and Mrs. Edward Postema and family entertained 30 relatives Sunday in honor of her father's Richard Chapman's, birthday anniversary. Mr. and Mrs. William Goff and two children were weekend guests in the Postema home.

THE STORK CLUB — Trees trimmed in Shiloh streets
A daughter was born July 23 to Mr. and Mrs. Charles Sanders in Shelby Memorial hospital.

Cool Refreshments for Summer



Nothing brightens up a warm summer day like colorful mid-afternoon refreshments. Whether unexpected guests drop by or its your turn to provide snacks for the swimmers of the neighborhood, it's well to have something on hand that's a splashing hit and simple to serve.

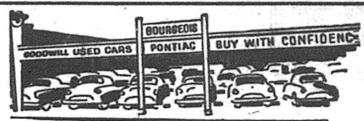
Refreshing fruit punch and sliced devil's food sandwiches from your grocer's ready-to-eat cake department make a tasty combination that's guaranteed to revive the most wilted of summertime appetites. The drink may be any iced beverage such as limeade, lemonade or one of the frozen fruit drinks now on the market. The devil's food sandwiches, two round sponge cakes held together with a creamy filling, may be served whole—one to a customer—or sliced as shown.

Make It a Dinner Date!



Cornell's

12.25
Fried Fish Every Friday
All you can eat
Plan a dinner in
Air Conditioned Comfort
Open All Day Sunday



1956 BUICK SPECIAL

4-Door Riviera Hardtop
Equipped with famous Variable Pitch Dynaflo, Radio, Heater, Power Steering, Directional Signals, Chrome Wheels, Whitewalls. Finished in Twotone Gray with Nylon and Cordaveen Interior. Real Sharp!

\$2595

**BACKED BY 1 YEAR
100% GUARANTEE**

BOURGEOIS

Open Until Nine Shelby Phone 21261

Summer prices take a plunge.....
through swimsuit SALE
Fall dresses that give their all
(Girls — Ladies) NOW 1/2 OFF
1/2 OFF

The Elsie Louise Shoppe
PLYMOUTH, OHIO

TEMPLE
WILLARD, OHIO
Fri.-Sat. Aug. 2-3

RORY GALHOUN
at
UTAH BLAINE

Also

The female Jekyll-and-Hyde girl!

Eleanor Parker in
"LIZZY"
Richard BOONE

Sun.-Mon. Aug. 4-5

"THE PICTURE THAT LIFTS YOU OUT OF YOUR SEAT!"
WARNER BROS.
JAMES STEWART
as Lucky Lindy!

"THE SPIRIT OF ST. LOUIS"
Carmelita and Wanda Gales

Tues.-Wed.-Thurs. Aug. 6-7-8

IT'S A COPS-AND-RIBBERS RIOT!
THE ABBOTT AND CASTELLO
WITH ME!

PLYMOUTH DRIVE-IN
ADULTS 50c
WHY PAY MORE?

Tues.-Fri.-Sat. ACTION
TENSION AT TABLE
ROCK 35

Midnite Show Fri.-Sat.
Kiss The Blood Off My Hands

Sun.-Mon.
THE BROTHERS
CINEMA SCOPE

Tue.-Wed.
Hollywood's Starriest Musical
GUYS AND DOLLS
Helen Brown - Jean Simmons
Francis Sinatra - Yvonne Blake
in Color and with a Sound

Hi! No. 2
Black Fury

Starview Drivein NORWALK

Thur.-Fri. Aug. 1-2
Anything Goes
Bing Crosby
And
Man From Del Rio
Anthony Quinn

Saturday Aug. 3
3-Big Hits-3
The Power and The Prize
Bad Day At Black Rock
3 Outlaws

Sun.-Mon.-Tue. Aug. 4-5-6
Solid Gold Cadillac
Judy Holliday
Paul Douglas
And
Drango
Jeff Chandler
Joanne Dru

Wed.-Thur.-Fri. Aug. 7-8-9
Sabrina
Humphrey Bogart
Audrey Hepburn
And
Abandon Ship
Tyone Power

our experience is your protection

Our skilled pharmacists have had years of professional training and experience in accurately filling all prescriptions.

Only pure, fresh stocks of potential pharmaceuticals are used here. Prompt service always.

STEVENSON'S Drug Store
Shelby, Ohio

HUGE SAVINGS

NOW ON

'57 DODGES

&

PLYMOUTH'S

at

HERMES & KERR, Inc

48 Mansfield Avenue Phone 51721

Anniversary Sale

25% OFF

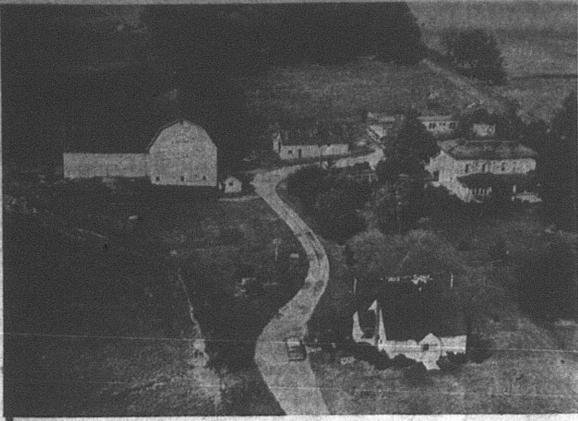
ALL MERCHANDISE —

1/2 OFF ON ANY PURCHASE — Lamps, Clocks, Pictures, Electrical Appliances; Cooking Ware, Kitchen Accessories, Dinnerware, Glassware, Milk Glass, Grilles and Grille Accessories, Giftwares.

DATE: JULY 25 thru AUGUST 10

The Household Shop

111 W. Main St. Shelby, Ohio Phone 31661
Open Daily Except Wed. 10 a.m. - 8 p.m.



A FREE SUBSCRIPTION to the first correct identification of this farm to be BROUGHT, not telephoned, to the editor's office.

The Advertiser's Page about

SPORTS

Most Complete in Plymouth

Facing Red protest, Cubs lose to Giants

Season's first protest and a reversal of form of the first half champs, PLOM Giants, marked PML play last week. Manager Larry Root of the Legion-Firemen Reds filed a complaint with league officials that he was unfairly deprived of the services of a player ejected by the umpire-in-chief for "angrily throwing his bat." Reds lost to the Cubs, 10 to 8.

Board of directors will hear the witnesses and hand down a decision this week. They defeated the Reds, 13 to 11, even though the Reds rallied for five in the fifth, when the game was called without the Giants having another turn at bat. Line score!

Boyle came on for the last three. The two scores came against Boyle, when Manager Don Grabach sent up natural right-handed batters on the southpaw side of the plate to disconcert the Giant left-hander. Disconcert him they did, but he put the fire out before the Cubs could score more than two. Giants continued their winning ways Monday night, although it took a cloudy evening to help them. They defeated the Reds, 13 to 11, even though the Reds rallied for five in the fifth, when the game was called without the Giants having another turn at bat. Line score!

Reds	113	15-11
Giants	173	2x-13

Always Shop in Plymouth

Modern oasis

Today's highway hotel is a wonderful place to rest... relax... plan tomorrow's travel. Convenient, too, for a phone call home or a call ahead for reservations. Along the way, the telephone is a familiar friend waiting at every step. And independent telephone companies provide this welcome service throughout two-thirds of the entire area of the nation... to keep you in touch wherever you go.

60 years of Independent Telephone 1897-1957

One of America's 4,400 Independent Telephone Companies

NORTHERN OHIO TELEPHONE COMPANY

ENJOY **comfort** YEAR 'ROUND with an ALL-NEW WIN-SUM-MATIC Janitrol Conditioner

Perfect for modernizing or for new homes!
 Compact—saves space, fits in closet, alcove, basement!
 Powerful WATELESS (waterless) action!
 Clean, healthy gas heat!
 Exclusive "Season Selector" automatic control!

WIS-SUM-MATIC in closet

FREE ESTIMATE! CALL NOW!

Miller Plumbing and Heating
 E. Tiffin St. Willard, O. Tel. 245

ASK ABOUT BING'S A-B-C 36-MONTH PAY PLAN!

SAVE \$20.00!

White Dove

Sleep-Saver

MATTRESS **39.95** REG. \$59.95

\$1 Down Delivers

Matching BOX SPRING \$39.95

Note the costly features below... compare other mattresses at this low price... only the White Dove Sleep-Saver offers so much quality for so little money! Twin or full size!

- 209-Innercoil Unit!
- 100% Felted Cushioning!
- Stitched Borders!
- Lurex Taped Edges!
- Heavy Lurex-Stripe Ticking!
- Velva-Grip Cord Handles!
- Healthful Air Ventilators!

TUFTED or SMOOTH-TOP!
TWIN or FULL SIZES!

BING'S IS MAIN ST. SHELDON BLDG.

50 Mins FREE Open Every Friday TH 9 p. m. Phone 2-1731 We Carry Our Own Accounts

Coach sets date to issue suits

Senior and junior candidates for Coach Lew Pettit's 1957 Huron Valley High school grid squad will be issued uniforms at 8 a.m. Aug. 19, the portly mentor said this week.

Sophomore and freshman candidates will receive suits at 1 p.m. the same day. Official practice will begin at 8 a.m. Aug. 20.

Coach Pettit says he will conduct two sessions a day, at 8 a.m. and 4 p.m., until school opens.

Red protest gets cold shoulder

Board of directors Monday night rejected the protest of the Reds and allowed the contest to stand as played.

The board ruled the ejection of the player by the umpire-in-chief was entirely within his rights as official in charge.



- AUGUST**
- Robert Lynch
 Roy W. Carter
 Daniel M. Eby
 Mrs. Mary C. Patterson
 Margie Ann Enderby
 Mary Burns
 - Tommy Jackson
 Theodore Bettac
 Monroe Collins
 Earl Fidler
 - Mrs. Darrell B. Faust
 Ralph Hunt
 Mrs. Sam Fenner
 Mrs. Charles Whatman
 - Shirley Ann Hawk
 William B. Ross
 Cathy Ann Mills
 - Mrs. Kit Foraker
 Mrs. Zora Dick
 Mrs. Robert Alfrey
 - John Elliott
 Proctor Fox
 Nancy Ann Wilson

If It's For Sale, an Advertiser Want Ad Will Sell It! YOU'LL FIND UNUSUAL BUYS IN OUR WANT AD COLUMNS!

Page's

Dairy Products available at your Favorite Grocery store

Home Delivery Tel. Ply. 1583

MONUMENTS and MARKERS

AT LOWEST PRICES POSSIBLE
 GUARANTEED SATISFACTION OR YOUR MONEY BACK

LET US SHOW YOU EXPERT CARVING and WORKMANSHIP

OAKLAND MONUMENTAL WORKS

Granites of All Kinds on Display at Oakland Cemetery
 Your Authorized ROCK OF AGES and RUBY RED Dealer
 C. L. WAGNER "DUTCH" PHONE 51101 25-1-8-15p

If It's For Sale, an Advertiser Want Ad Will Sell It!

-- NOW --

Top Soil \$6 - Fill Dirt \$3 - Manure \$10 per load

Grading - Excavating - Bulldozing

Ply. CHUCK'S 9013

at the "home of dreams" in downtown Shelby

Our Summer SPECIAL July 31st to August 7th

KIRSCH

Traverse Rods

20" to 40" Extension 2.49
 40" to 80" Extension 3.79
 80" to 120" Extension 4.79
 120" to 150" Extension 5.79
 150" to 216" Extension 8.95

Finest Quality Kirsch Rods in Every Shade

Magic Plester Tape 29c
Custom-Made Plester Hooks 2 for 15c
End Hooks ea 3c

How To Measure For Drapes

Bring us your width of the area you wish to cover and the finished length. We will make all allowances for fullness and hems.

HEAVY SATEEN WEILEE - SPERRY BERRY GRADE yd. **95c**

Complete Installation of Rods
 Carpet and Draperies Phone 4200-1 Mr. Walters

Shelby FURNITURE
 "Home of Dreams" in Shelby
 40-42 East Main Street Phone 51926

Mon.-Tues.-Thurs.-Sat. 9 A.M. to 5:30 P.M.
 Fri. 9 A.M. to 9 P.M.
 Wed. 9 A.M. to Noon
 Open evenings by appointment

Truths are often revealed to the very young

Those of the former Shiloh school district who persist in obstructing the consolidation with South-Central school district, in our opinion, are cutting off their noses to spite their faces.

Admittedly, the technicality upon which the attorney-general found the transfer to Huron county illegal does afford them an opportunity to remonstrate once again. And we certainly think the Iroquois district school board was well advised to persist in its course of seeking favorable judicial review, rather than to allow further remonstrance.

Because further remonstrance will only serve to perpetuate the kind of schooling that already has been found to be less than the best. The program offered at Shiloh, most authorities will agree, was not of the best. It did not encompass the kind of learning that boys and girls will need in quantity in the outside world. It was carried on in quarters that were cramped, outmoded, and expensive to operate. Besides, they deprived deserving boys and girls of the fair opportunity of a good, sound education.

And it is plain that with existing

Isn't a community chest called for?

There have been two instances in past several weeks that point up the importance of a community chest.

There would not have been an immediate need for funds with which to relieve the hardships of friends and neighbors of ours if we had had a community chest in operation.

Now we note the Mansfield Community chest has an expanded budget — expanded by some \$18,000 — for 1958. It is intended to solicit funds in this part of Richland county for the chest, which frankly doesn't do us much immediate good.

Admittedly, we derive some benefit, much more than we now pay for, from the Boy and Girl Scout overhead organization in Mansfield. But is there any reason why we of Plymouth can't pay for our own benefits?

In a few weeks, the Chamber of Commerce will ask the several public-spirited organizations in this community to send delegates to a meeting

rules of borrowing money by school districts, the Shiloh district didn't have any way out save to consolidate.

The question of where and when to consolidate is, we think, the issue which these recalcitrant citizens endeavor to pose now. We submit the answer to the latter problem is self-evident: it is NOW. It's almost too late.

To the former question, we responded when asked some months ago that we thought it should be with Plymouth. But when S. A. Stine of the state department of education asked the Shiloh board at that now celebrated meeting at New Haven which district was preferred, to a man it responded, "South-Central".

So that's what was done. We salute the members of the old Shiloh board for their courage and farsightedness.

It would be a shame, almost a crime, for this work to be undone now by attacking along a line of perverse technicality.

Friends, it's not cricket. Boys and girls know that and are talking about it. Sometimes the great truths are more apparent to the very young.

for the purpose of investigating the organization of a community chest.

It would serve local needs, keep the Plymouth charity dollar in Plymouth, where it will do the most good, and tend to put all charity drives under one roof. A roof, we might add, which we can maintain and watch carefully.

Certainly our town is not too small to afford a community chest. The charity dollar in Plymouth in 1955 amounted to a little over \$6,675. Obviously, much of that was earmarked for non-local activities. Yet there was a certain amount given for which there aren't any available statistics. So we can safely assume it amounted to a little less than \$7,000.

That sum would mean more, would do more, and the household would be plagued a lot less by earnest solicitors if we were to organize a community chest. The motion is worth looking into and should command the respectful and active attention of all.

For operation of a vehicle while intoxicated, six
Operation without license, six
Reckless operation other than speed, three
Speeding, two
Any other violation committed while vehicle is in motion, two

FOR OUR PART, THE SYSTEM IS A sound one. We quibble that some of the penalties aren't stiff enough — as, for example, for manslaughter and for drunken driving — and some are too stiff, notably the reckless operation bit.

It's too easy to be convicted of reckless operation under the Ohio code.

But why in larnation a driver shouldn't be thrown in the calabozo for at least 30 days and fined heavily plus suffer loss of his license for two years in either instance of drunken driving or manslaughter is beyond us.

Other states do it and report that violations for these offenses decrease because of it.

The Ohio system is just getting started. Time will tell if it is set up properly. It was long overdue.

the woman's side of it
by aunt liz

This ought to be called "Things I've Learned This Week". All sorts of interesting tidbits have popped out.

First, I know now where some of all that money is going that goes for military purposes. The other day we received, and if we did many others did too, a beautifully prepared brochure with colored photographs of the guided missile program. It was so nice that I brought it home to read. I was absolutely shocked when I

came to end of it to find a 45 rpm record tucked in the back cover. Made in conjunction with the General Electric Co., it is the sound track of the launching of Bumper V. So now along with "Love Letters in the Sand" we have the razz-ma-tazz of a missile. Needless to say, records cost money, and I take a dim view of our hard earned pennies going into something like this.

Next comes the library of the

Heart attack fatal to William Wechter in his home here

William E. Wechter, 69, a retired foundryman, died unexpectedly at his home at 68 Tux street early Tuesday morning.

He was a veteran of World War I, in which he was wounded while in the St. Michel sector. His wife died in 1956.

Two brothers, George, Tiro, and Clement, Orchard Park, N. Y., and four sisters, Mrs. Clara Fatter, Attica; Mrs. Arvilla Neidremer, Willard; Mrs. Anna Nipper, Sandusky, and Mrs. Loretta Schneider, Sandusky, survive.

Funeral services will be conducted by the Rev. Moss Rutan from the McQuate Funeral home today at 2 p.m. A military service will be conducted by Eret-Parsel Post 447, American Legion, of which Mr. Wechter was a 29-year member.

Burial will be in Greenlawn cemetery.

This is the season when some gals get such a bad cold they can't drive above a whisper.



DON'T OVERRATE YOUR DOG

By Bob Bartos

Manager, Frisco Research Kennels

Dogs aren't generally as in need of a bath as their owners seem to think they are. Some unfortunate pets are popped into the tub at regularly weekly or monthly intervals. So much bathing not only involves unnecessary work, but is harmful to your dog by robbing his coat of the natural oils that keep it sleek and healthy.

If you take a look at your dog's skin, you'll usually find it pink (if that's its natural

Dog of the Week: CAIEN TERRIER



Average weight, 14 pounds; shoulder height, 10 inches; coat, hard and weather-resistant with profuse, harsh undercoat and a short, close, ferris undercoat; color, any color except white; dark ears, muzzle and tail tip are desirable.

color) and clean, and it's only the coat that needs care. A good daily brushing for long-coated dogs or a toweling with a rough cloth for short-haired dogs removes accumulated dust and helps keep the coat in good condition. Long-eared dogs such as hounds and cockers while dragging along the ground while they're sniffing, can stand having the tips of their ears sponged off occasionally.

There's also an alternative to full-scale bathing, and that's cleaning your sponge bath or with one of the dry shampoos especially designed for dogs. For a sponge bath use a pan of tepid water to which has been added tincture of green soap or a shampoo plus chlordane or lindane solution for flea control. Using a sponge, wet the dog completely, then dry briskly with a turkish towel. Done weekly, this will keep the coat clean, sweet, and free from external parasites.

Feeding tips: A large linoleum tile or a rubber mat kept under your dog's food and water bowl will help protect the kitchen floor.

College of Wooster. I did not know before that it was the gift of Henry Clay Frick. Mr. Blank, who has left this world, was one of its richest men, and I know of him for his collection of paintings which are housed in his home in Fifth avenue in New York. It is one of the best collections in the country, and one of the sights to see there. The house itself is wonderful to see. It gives you a picture of how old New York lived in its heyday of millionaires. Another thing about the college library. It will house the work being done by David Hoffman of Burbank, who is writing a paper on the story of Johnson Island, which was a prison camp for Confederate soldiers during the war between the states. He is collecting all the scattered bits of the story and putting them together. It should be a wonderful story when it is finished, and will add greatly to the whole story of that war.

WHAT FASCINATES ME IS the history of playing cards. Persons who have delved into the matter (and why would they, I wonder) have come up with the fact they were invented in the 1100's in the Orient. The Arabs found out about them from the gypsies and they passed the fun on to the Italians before the end of the 1200's. Back then, they used a 78-card deck. The French, who learned about them from the

Germans, who must have crossed the Alps to get them from the Italians, cut the deck down to 52. The English found out about them in the 1400's.

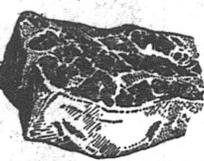
The figures of the four suits were intended originally to represent the four great classes of men: hearts for choir men and churchmen, spades for the nobility and warriors, clubs for the peasants, and diamonds for other citizens and merchants.

The last thing that has set me with wonderment is the story of Squire, Sanders, and Dempsey. Those names may mean nothing to you, but in some circles they are magic. Mr. Squire, Mr. Sanders and Mr. Dempsey are no longer with us, but they have left a mark in the great state of Ohio. The law firm they founded in 1890 is so outstanding on certain subjects that it is the mecca of lawyers, architects, schools, municipalities and villages. They are bonding attorneys, and through their bonds are prepared for buyers. They're known for their exactness and buyers do not buy unless they approve. To question them is sheer folly. In an age filled with so much sham and falsetness, it is good to know that something so solid exists.

Yet like the Holy Roman Empire, which was neither holy nor Roman nor empire, Squire, Sanders & Dempsey has neither Squire, nor Sanders nor Dempsey.



Mr. and Mrs. Paul Collier are the parents of a daughter, Margaret Irene, weighing 6 lbs. 12 ozs., born Sunday in Willard Municipal hospital.

	CLOVER FARM VACUUM PACK COFFEE	89¢	1 Lb.
POLISH STYLE DILL PICKLES	3 Quart Jars	\$1.00	
DOG CUBES	2 1/2 Pkg.	27¢	
KERR MASON JARS	12 Pkts	99¢	12 Quarts \$1.29
	GOVT. INSP. BEEF CHUCK ROAST	39¢	1 Lb. Blade Cut
TV BOLOGNA	59¢	1 Lb. Slicks	All Meat
LIVER	23¢	1 Lb.	Tender-Beef
SMOKED SAUSAGE	45¢	1 Lb.	Country Style

TV DINNERS	SWANSON'S CHICKEN - BEEF TURKEY	69¢	1 Ea.
ORANGE JUICE	LIBBY'S FROZEN FRESH	\$1.00	3 12 Oz. Cans
CLOVER FARM OLEOMARGARINE		\$1.00	4 Lb.
L'L ANGEL FOOD MIX	BETTY CROCKER	\$1.00	3 Pkg.
PEACHES	POUNDS LARGE CAROLINA ELBERTA FREESTONE	39¢	

CELERY	POTATOES	LEMONS
19¢	10 Lb. White 39¢	39¢
Stalk Pascal		Dozen Fankit

Always Shop in Air-Conditioned Comfort

MACK'S SUPER MARKET

Open Wed., Fri., Sat. Evenings



◆ By Phineas Whittleseed

OPINION IS DIVIDED AS TO WHETHER Ohio's new law providing for revocation of driving privileges after 12 points of driving delinquencies have been scored will in fact reduce the terrible highway toll.

The law provides that if a driver "scores" 12 points over two years, the registrar of motor vehicles shall request the common pleas court of the county of appropriate jurisdiction to suspend driving privileges.

Points are "scored" as follows:

For manslaughter, six

Wanda Curren becomes bride at Milan

Attired in a bridal gown designed by Sylvia Ann, Miss Wanda Curren became the bride of Richard Bastien Saturday at 2:30

p.m. before the altar of First Presbyterian church, Milan. The Rev. H. L. Miller read the open church ceremony. The bride was given in marriage by her father. Her gown was of sheer white nylon with frosty bow knot design over taffeta. It was styled with a fitted bodice with scooped neckline and featured a Venetian lace collar and short sleeves. The ballerina-length skirt fell over hoops. Her headpiece was close-fitted with a lacy crown encircled with silk petals. It held a full shoulder-length veil of imported Illusion lace.

MAID OF HONOR WAS her sister, Margory, in sheer white nylon with blue bow knot design. The dress was fashioned with fitted bodice with scooped neckline. A crushed blue cummerbund of crystallette encircled the waist. The fully gathered ballerina-length skirt was worn over a hoop. Miss Curren wore a blue headpiece designed after the bridal costume.

The bride is the daughter of Mr. and Mrs. Harry Curren of

Shelby route 3 and was graduated from Plymouth High school in 1953.

THE BRIDEGROOM. THE son of Mrs. Fred Eastien and the late Mr. Bastien of Milan, was attended by his brother, Ernest. Ushers were Raymond Jasinski, the bride's brother-in-law, and Paul Hite.

Two baskets of white gladiolus set off with yellow gladiolus bloom decorated the altar and were carried to the Milan Rod and Gun club for the reception, where the bride's mother and her new mother-in-law received guests.

MRS. CURREN WAS ATTired in navy blue with pink accessories and wore a pink corsage. Mrs. Bastien was in a flowered green with white accessories and white corsage.

The young couple will live at 110 Main street, Milan, where Mr. Bastien was graduated from the high school.

The Bastiens are now on a short trip in Canada.

MRS. RICHARD BASTIEN

Miss Christian wed to Clevelander there

Before members of their immediate families, Miss Penelope Christian and Edward H. Rainer exchanged marriage vows Saturday at 8:30 p.m.

The ceremony was performed by Rabbi Daniel Silver before the Ark of the Covenant in Cleveland Temple, against a background of white floral arrangements.

While the organ played the traditional wedding march, the bride was escorted to the Ark by her father, Miles W. Christian.

HER GOWN WAS FASHioned of white organza applied with pale blue lace. The bell-shaped skirt was of ballerina length and the bodice ended in a V in the front with a square neckline in back. Bracelet-length sleeves extended from the sloped shoulder line. She wore lace mitts. A blue headband held a short veil.

Her bridal bouquet was made of purple-throated orchids arranged with Stephanotis and stifle tulle with ivy streamers.

MRS. EDWARDS BRUNNER was the first attendant. She wore a full skirted pale green taffeta and lace gown of ballerina length. The sleeveless bodice was fashioned with a scooped simple neckline. A feathered beige headband and short white gloves completed her costume. She carried a bouquet of pink rosebuds with a purple orchid in the center.

Michael Boim was Mr. Rainer's best man. Stanley Golab ushered.

Mrs. Miles W. Christian, the bride's mother, wore a streightlength dress of summer satin in pale

blue. The short-sleeved jacket ended in a deep pleatum. Wide revers formed the collar, which ended in a short V neckline. She wore a corsage of pink carnations. Mrs. Joy Herbert, the bride's aunt, chose a light blue sleeveless dress with a straight skirt and a net yoke.

The bridegroom's mother, Mrs. E. C. Rainer of Cleveland, wore a navy blue sheath with a white yoke, with a pink orchid at her shoulder.

A small reception at the Wade Park hotel followed the ceremony. The young couple is now honeymooning in the Catskill mountains and will be at home in Cleveland.

CIO strikes out for third time

By a vote of 126 to 64, hourly employees of Fate-Root-Heath Co. Tuesday turned down a third effort by the CIO to supplant Plymouth Order of Mechanics, Inc., an independent company union, as their bargaining agent with the company.

The election was conducted under the supervision of the Cleveland office of the National Labor Relations board.

Champlain is credited with having organized North America's first social club, The Order of the Good Time, in Port Royal, Nova Scotia, in 1606.



Achool — Snuff, a form of tobacco which is sniffed up the nose without the preliminary nicot of setting fire to it, is as popular as it was in the 18th century. In those days, the use of snuff to provoke the pleasurable sensation which comes just before a sneeze was widespread; today it is almost extinct.

Recent how ever, three British doctors revived the use of snuff to head off the sneezes and runny noses of hay fever patients. The modern medical snuff contained no tobacco. Instead, it was composed mostly of a milk sugar called lactose plus a small amount of Sterane, one of the most potent of the new hormones.

The sufferers got two sniffs a day of the new wonder snuff, while a control group of patients got an inert snuff which consisted entirely of lactose. Those given the Sterane snuff reported that it not only benefited their noses, but also relieved the itching and congestion of the eyes which often accompanies hay fever. In contrast, the patients who took unmedicated snuff got no significant relief.

The doctors — all affiliated with King's College Hospital in London — didn't explain why they used snuff instead of nose drops or an aerosol spray. But their experiment, which they tried on other doctors to try, may lead the British sniffers to revive a once-traditional piece of pocket furniture: the ornate snuff box.

personally designed and field-tested his Center-Shot Window Bow too. Make a good team... If you're heading Miami, Florida you'll find that you'll be joining many, many people all impressed by the luxury they find at economy prices, special for the summer months.

You can make sure you don't get lost either your boat or driving in your car if you install Taylor Instrument's new Navigator Compass. Easy to read — day or night... Fast becoming a favorite of salt water fishermen is the Luxor No. 3 Mer spinning reel by Le Trapper. Bail type pickup is instantly removable for conversion to manual pickup, if you're in a surf-casting mood... If you have the tough luck of contracting poison ivy, poison oak or sumac, you can prevent the painful reaction by applying (within 8 hours) Zircos by Bristol Laboratories, now in a new handi-grip bottle. It's great for prevention, too, so just apply before going out in the woods.

Cruise the upper Mississippi with skipper Ray Shaffer and his wife in Sports Afield's July issue. Their story tells how you can go about it.

For further information on all products and services reviewed in this column, consult your local sporting goods dealer, the classified telephone directory or write Sports Afield, Dept. K, 259 Elm Avenue, New York 19, N. Y.

THE Sportsmen's Corner

Want to know how big hunting and fishing are today? Let this figure tell you: In 1955, one every three American house holds had one or more fishermen or hunters — who spent almost \$3 billion on these sports!

If you've never enjoyed the treat of eating bacon simmered with a ham, don't run out to buy the equipment. Just open a couple of cans of Heinz new Campside Beans. Just heat 'em and eat 'em... One of the things you'll like about Kewanee's new Outboard Motor Oil is its remarkable anti-rust properties. Not only is fuel tank and engine life lengthened, but spark plug life may be doubled, they say. The 8-oz can eliminates many measuring problems, too.

A really precision-engineered shaving instrument is the new Eversharp-Schick Injector Razor. Their special offer gives you 40 blades free — or your money back. The kit's yours to keep either way.

If you like to cut your own wood for fun or profit, you'll want to see two new Homelite Power Tools — a 6 H.P. direct drive chainsaw that weighs only 49 lbs., and a 6 H.P. gear-driven job that weighs only 22 lbs... John A. Penn, President of Penn's Talc Co., makers of marine paints, reports an important trend toward pastel colors. His

TIPS FROM SPORTS AFIELD MAGAZINE

own line of Shipdecked and Small Boat paints comes in 40 brilliant shades... Millata's new "Keep-em-Alive" fish stringer — the E-Z Reach — keeps your fish safe and alive without raising the stringer out of the water.

Did you know that the average camel can go eight to ten days between drinks? It could go even longer if it didn't have to work.

Alex has brought out a new closed case reel, the Matterhorn, for both spinning and bait casting that's especially good for whopper-fishing in snag infested waters... There's good news from Newton Line. They've introduced a new premium grade R.P. Registered Performance fishing line that has a registration certificate of top performance — or money-back with each line... Turn key starting and maximum fuel economy are two important features in Scott-Awater's new Royal Scott 40 H.P. outboard motor. They say their new system saves up to 36% on gasoline consumption.

Want to fish for six different species of trout in one trip? You can! Join a Band or Junior National Parks in Canada. Write us for details... Did you know that more than 24 million of the 12 band operations go into the manufacture of Ben Fossens's Matched Black Hardwood Footed Arrows. He per-

DOWN GO PRICES!

Clearance

of summer suits



Heat-Beating Suits at Money-Saving Prices!

To give the heat the go-by, these are the suits to go buy... especially at this deeply cut clearance price! They're light-as-a-feather, cool-as-a-cucumber... yet shed wrinkles like magic, keep their press and shape on the hottest, muggiest days. Deftly tailored in the new medium and light shades. Buy now... and SAVE!

City Club 60 per cent dacron... 40 per cent wool

WERE \$39.75	NOW \$32.75
WERE \$35.00	NOW \$27.95

SPORT SHIRTS

and slacks...

WERE \$4.95	NOW \$3.79
WERE \$3.95	NOW \$2.99
WERE \$2.95	NOW \$1.99

small, medium, large sizes

and a wide color selection



... lightweight slacks for summer wear, for the long, the short and the tall — and the fat and skinny!

★ SPECIAL REDUCTION ON ALL BOYS' SHIRTS and SLACKS

champions for comfort and value... MEN'S SHOES

Fortune and Jarman summer styled shoes

WERE \$10.95	NOW \$8.99
WERE \$9.95	NOW \$7.99
WERE \$8.95	NOW \$6.99



THE STORE WITH STYLE FOR MEN

MENS WEAR

LOCALS



Mrs. Lillie Curren, moth of Harry Curren, was removed last week from Mansfield General hospital to Rest Haven Rest home, Norwalk.

Venetian blinds laundered the new machine process. Tapes, cords and slats sparkling clean. Complete repair service. Tel-Mac Venetian Blind Laundry, Tel. 1515. tlc

Mr. and Mrs. William Hartung and family of Albany, Cal., visited last week at the William Fazio home. Other guests of the Fazio home have been Mrs. Rose Fazio and Mrs. Donald Sholley and her son of Fontana, Cal. They also visited with the Leonard Fazio family for the last three weeks.

Church of the Nazarene
C. H. Laird, pastor
Sunday School 9:30 a.m.
Morning Worship 10:30 a.m.
Evangelistic Service 7:30 p.m.
Prayer Meeting, Thursday 7:30 p.m.
Public Invited. tlc

Mr. and Mrs. Robert Mac Michael and their daughters returned last week from a 10-day trip to Boston and Cape Cod.

The Robert Echelberry family and the Lawrence Schells of Shelby spent part of the weekend at state park, East Harbor.

Mrs. Lura Webber and Miss Virginia Fenner spent a few days this week at Lakeside.

Mr. and Mrs. Kenneth Redman and Mr. and Mrs. Reed Urvane of Lancaster, Pa., were weekend guests at the William S. Griffiths home. Mr. Griffiths' mother, who has been visiting here for the last few weeks, accompanied them home.

Mr. and Mrs. Carl M. Lofland the E. B. Millers visited with Mr. and Mrs. George Pickins in Carey Friday night.

Sunday the Loflands entertained the Walter Dawson family at dinner in honor of Peggy Dawson's birthday.

Watch our windows for more bargains in summer clothes. Dresses now half price. Hatch Dress Shoppe. tlc

Mr. and Mrs. Ardo Mouck of Birmingham, Ala., visited with Mrs. Mabel McFadden Thursday. Mrs. Mouck is the daughter of the late Mr. and Mrs. A. O. White, who published the Advertiser many years ago.

Miss Florence Danner and Miss Joy Bethel were Sunday dinner guests of Mrs. McFadden. Miss Bethel left Monday for Ash-tabula, where she will visit with her parents, the Rev. and Mrs. Howard Bethel, before going on to Lake Chatouqua, N. Y., for a holiday.

Watch our windows for more bargains in summer clothes. Dresses now half price. Hatch Dress Shoppe. tlc

Harry T. Flasher of Columbus visited with Christ Weber last week. His father ran a blacksmith shop in Sandusky street many years ago.

Thursday and Friday Mr. Weber entertained Col. and Mrs. Edward Johnston and their family. The Johnstons are on their way to Montgomery, Ala.

First Class Pipefitter Neil Kennedy has been discharged by the U. S. Navy and returned to his home here July 24. He served last in the USS Gardner's Bay. He is the son of the J. Balis Kennedys.

Maj. J. H. Kruger and family arrived here Thursday en route to Spain. They are visiting his parents, the Martin Krugers, and his sister and brother-in-law, the James J. Ryans. The Krugers plan to leave from New York by air Aug. 15. They have been recently stationed in New Mexico.

Dr. and Mrs. C. W. Siddall of Fairborn spent the weekend with Mrs. P. W. Thomas. Sunday they drove to Cleveland to visit with Mrs. T. A. Mills, who is Mrs. Thomas' and Dr. Siddall's aunt. Frank Riddick of Route 603, who was admitted to the Willard Municipal hospital a week ago, is still a patient there. His condition, at last report, was unchanged.

John Hatch of New Haven was a Sunday afternoon caller on his nephew, Clyde Caldwell, in North Delaware street.

During peacetime, the average stay of a soldier in one camp is about 10 months.

at the 'home of dreams' in downtown SHELBY



2-Pc. Living Room Suites

Decorator colors in best quality fabrics. Reg. \$269. to \$385. now \$198. to \$325.

High-Style Lounge Chairs

All styles from Colonial to Modern. Reg. \$44.50 to \$175. now \$32. to 129.

Versatile 2-Pc. Sectionals

Many with foam rubber seats... colors. Reg. \$269. to 475., now \$210. to \$395.

Luxury Sofa... All Lengths

Handsomely tailored in nylon frieze. Reg. \$251. to \$550. now \$189. to \$395.

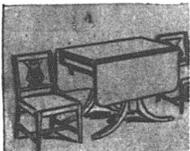
Elegant Curved Sectionals

Dramatically styled for lasting looks. Reg. \$477. to \$755.05 now \$385. to \$455.



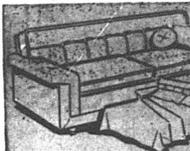
Genuine Leather-Top Tables

Made of solid cherry, hand tooled. Reg. \$32. to \$149. now \$24.95 to \$119.



Period Dining Room Suites

Elegant suites, handsome wood veneers. Reg. \$219. to \$675. now \$189. to \$475.



Dual Purpose Sofa Sleepers

Modern sofas that conceal a mattress. Reg. \$239. to \$369 now \$199. to \$299.



Group Of Better Table Lamps

In brass, walnut, ceramic and chystal. Reg. \$11.50 to \$51.00 now \$7.95 to \$39.

Provincial Bedroom Suites

Double dresser, panel bed and chest. Reg. \$498. to \$675. now \$399. to \$499.

Rock Maple Colonial Tables

Step-end, corner, cocktail & lamp tables. Reg. \$14.50 to \$69. now \$9.95 to \$55.

Solid Maple Bedroom Suites

Colonial poster bed, dresser & chest. Reg. \$349. to \$675. now \$295. to \$495.

Mattresses And Box Springs

Includes firm and extra firm styles. Reg. 39.95 to 79.95 now 29.50 to \$59.50



Complete Dining Room Suite

Mellow maple suites in variety of styles. Reg. \$279. to \$595. now \$245. to \$495.



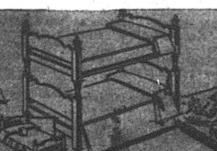
Chic- 5-Pc. Chrome Dinettes

Roomy tables and smartly styled chairs. Reg. \$69. to \$209. now \$49. to \$169.



Smart Hollywood Bed Outfits

Headboards, mattresses & box springs. Reg. \$72. to \$99.50 now \$59.50 to 79.



Complete Bunk Bed Outfits

Can be used as side by side beds too. Reg. \$179. to \$219 now \$140. to 175.



News In Broadloom Carpeting

Blended Carpet in popular patterns & colors. \$6.95 to \$8.95 sq. yd. Installed 40 ct. Pad included.

Hundreds of Pieces of Famous Name Furniture Sharply Reduced to Astonishing Low Prices during our

August Sale

Tremendous savings in all departments

We're cleaning house and we're doing it in a big way... nothing escapes our red pencil brigade that's slashing prices unmercifully. We have floor samples, discontinued styles, one-of-a-kinds, mismatched pieces, odds and ends... all kinds of items from every department that we want to move in order to make room for new stock. This sale is for a limited time only. Come in early and make your choice.



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Carpet and Draperies Phone 4199-1 Mr. Walters

MONDAY - TUESDAY - THURSDAY - SATURDAY
9 A. M. TO 5:30 P. M.
FRIDAY 9 A. M. TO 9 P. M.
WEDNESDAY 9 A. M. TO NOON
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The News of Shiloh

Clyde Caldwell, Reporter

Telephone TWining 6-2733



POSTMISTRESS PITTENGER was first to identify the farm of Fred Dawson. She can nominate any new subscriber to The Advertiser.

County board tables action



R. R. HOWARD

About 20 patrons of the old Shiloh Local school district turned up Thursday night at the Richland county school board meeting to express their displeasure with consolidation and with what they said was "illegal activity" by the board.

As a result, the county board tabled any action to rectify the anomalous situation of existing consolidated school districts made so by a technical error.

THIS SET BACK HURON Valley school district in its efforts to obtain prompt legal approval of its forthcoming \$530,000 bond issue.

Upshot of the meeting Thursday was a proposal to hold another - probably Tuesday - and some ruffled tempers.

It developed that Ronald R.

Howard, veteran clerk of the Shiloh board, refuses to hand over his books to the clerk of the Troquois board because he considers the action of consolidation illegal "in the way it was done".

FURTHER, IT WAS LEARNED that the First National bank of Mansfield is still holding the bag for \$23,000 advanced the Shiloh district for returning the annex building in Main street. Although the district was empowered by the electorate in November to issue bonds, the bonds were never sold.

Bids on the bonds were accepted, but it was found by the bidder that the bonds were improperly drawn. The bidder refused to accept them and because he did not produce the funds, the school district was unable to settle its

obligation with the bank. The bonds were not drawn by a bonding attorney, it was learned.

Efforts by the Richland county board to draw from the recalcitrant Shiloh patrons a statement of desires proved fruitless. None of the objectors would say what he wants, but only that he doesn't want to be consolidated with South-Central.

CARD OF THANKS
 Shiloh - Cass - Bloominggrove Township Volunteer Fire department would like to thank all the folks who donated food and money for its successful social. Especial thanks go to the men and women who assisted with the serving.

WSCS to meet here
 Women's Society for Christian Service will hold its regular monthly dinner and business meeting at the Methodist church Thursday.

Hostesses for the day will be Mrs. Zona Miller, chairman, Mrs. G. D. Seymour, Mrs. Woodrow Arnold, Mrs. A. W. Firestone, Mrs. Lucy Dowd and Mrs. Donald Hamman. Mrs. Arnold will have both the devotions and the program.

Hobart (Kid) Garrett, Dale Kenyolds and David and Joe Wirtchic represented Garrett-Riest post 503 at the state convention of the American Legion in Cincinnati July 19-21.

HOMEMADE ICE CREAM SOCIAL

Sat. August 3 5:30 on

Shiloh Methodist Church Lawn

Supper Menu

Sponsored by Shiloh Meth. Choir

WE NEED LATE MODEL USED CARS

1955 - 1956 Models

High trade allowance on 1957 Desoto or Plymouth cars

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WILL BUY LATE MODELS YOUR DESOTO - PLYMOUTH DEALER

Walt-Ray Motor Sales

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MORTGAGE PAYMENTS TOO HIGH?

If so, perhaps our modern home loan may be of assistance to you. Debts may be consolidated and total monthly payments reduced. Come in today and confer with our loan officer. No red tape, no delay.

OFFICE HOURS: Monday and Friday, 9 a.m. to 6 p.m.
 Tuesday, Wednesday and Thursday, 9 a.m. to 4 p.m.
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PLENTY OF FREE PARKING

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LOANS \$25 to 1000

Vacation time or anytime... save time with a prompt, private, cash loan, on Signature* only, auto or furniture. Money for any worthy purpose.

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 Open evenings by appointment
 Loans made to residents of nearby towns

Learn Accounting At Home

Turn your spare time into a profitable skill

The One Way To Earn More Is To Know More

There are opportunities for those who are prepared. Our local registrar will be glad to explain possibilities of our training

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MONUMENTS AND MARKERS

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THE NORWALK MONUMENT CO.

Cor. Prospect & Monroe Norwalk, O.
 Carl Ellis, Sales Representative Plymouth, O.

To enjoy a harvest you must first plant the seed!

FIRST NATIONAL BANK

MANSFIELD, OHIO

First, Largest and Oldest Savings Bank in North Central Ohio

Nine Offices Serving Richland County

LEXINGTON - MANSFIELD - SHILOH

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GUMP IS DEALING!

OUR USED CAR LOT IS NEARLY EMPTY!

We Must Have Clean Used Cars.

For the Best Deal of Your Life on the Sweet, Smooth and Sassy

1957 CHEVROLET or the Out-of-the-Ordinary OLDSMOBILE

RUSH TO GUMP'S

Bring Your Wife, the Kids, Your Car, and Your Title

And Hurry! Hurry! Hurry!

WE NEED YOUR USED CAR!

N O W!

OUR LOT OPEN 9 to 9 - 6 DAYS A WEEK

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BUTTERMILK ON THE ROCKS

Cool. Smart. Refreshing. Tingles your taste like no other thirst-quencher. And so low in calories! Try it—you'll like it!

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REAL ESTATE Firm—Home Business GARRETT REALTY East Main St. Shelby, O. Phone Shelby 51706

Dr. D. C. Reynolds OPTOMETRIST

Greenwich, Ohio Hours 9 to 11 a. m., 1 to 2 p. m. Sun. Mon., Thurs., 7 p. m. to 9 p. m. Closed Wednesday No Appointment Necessary Tel. Office 3773 Home 3894

WANTED: ODD JOBS; Plumbing and Electrical wiring installed or repaired. T. V. antennas sold, repaired, or rewired

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LIGHTNING RODS: Sales and installations. Free estimates. See Harry Van Buskirk, 1 mile south of Norwalk on Route 250. Phone 2-2755

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for Visual Analysis EYES EXAMINED Prescribing and Providing of GLASSES Office Air Conditioned OFFICE HOURS Monday, Tuesday, Friday, 9 A.M. to 5:30 P.M. Wednesday & Saturday 9 A.M. to 1 P.M. Other Hours by Appointment 13 West Broadway Beside Cornell's Plymouth, O. Ph. 79

AUCTIONEER Harry Van Buskirk

MR. FARMER: DID YOU KNOW farm employers' liability and employees' medical payments are now available. Motorists Mutual Ins. Co., Columbus, O. Thorr B. Woodworth, Rep. Tel. 1171.

SEE Millers' Hardware for bargains in used washers, refrigerators stoves.

BLY AUTO SUPPLY WELDING and MACHINE SHOP WORK

FOR SALE: Coal furnace and Consolidated stoker, in good condition. D. Scarfield, 49 Sandusky St. 18-25-1p

FOR SALE: Typewriters and adding machines, month or week. G. C. Bloom, 118 W. Main St. Shelby, Ohio. Tel. 4-1941.

FOR RENT: Typewriters and adding machines, month or week. G. C. Bloom, 118 W. Main St. Shelby, Ohio. Tel. 4-1941.

PERFECT GIFT FOR HIM OR HER Lord Buxton Stitchless Billfolds for men Lady Buxton for women. No stitches wear out. A gift they'll carry for years and years. Choice of many fine styles and sizes. EVERY BILLFOLD INITIALED IN GOLD FREE.

MENS WEAR

FOR RENT: small business room Hotel Bldg. Phone 74

ED MASON Dead Stock Removal Service. Tel. New Washington 2471.

Schieber's Golden Rule Broiler & Egg Bread Chickens Available each week. Reduced prices. Tel. 5-1331 Golden Rule Hatchery-214 W. Liberty St. Bucyrus, O.

The first qualified man who contacts me can get a Watkins Dealership in a locality now available in Huron County. Richard E. Myers, 311 N. Columbus, Crestline, Ohio PH. 3665 1-8-15c

FOR RENT: furnished one bedroom modern home, adults. Inquire F. W. McCormick, 82 Park Ave., Plymouth. 1-8-15c Read the Plymouth Advertiser.



DIGGING TO DO? We can do it easier for you. THE PIPPIN EXCAVATOR can dig 30 to 50 times faster than manual labor. It works easily in small spaces and will not injure lawns. Call us for any excavating job. We can do it faster, better and at less cost to you! HILLIS & ROWAN New Haven, O. Tel. 4966

WANTED: Install septic tanks, drains, also trenching, back filling. Free estimate given. William H. Buffington, Tel. 3471, Greenwich.

Expert TV Service For All Models and Makes

HOME APPLIANCE and TV SERVICE 11 West Main, Shelby Tel. 41931

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"To think I walked a mile for this."

GOOD USED CARS

- 1956 Chev. H. Top
1956 Ford H. Top
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1955 Buick H. Top
1955 Mercury 4 Dr.
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1953 Chev. Station Wagon
1953 Ford H. Top
1954 Chev. 2 Dr.
1954 Chev. 4 Dr.
1953 Chev. Conv.
1951 Buick 4 Dr.
1951 Chev. 4 Dr.
1951 Chev. 2 Dr.
1951 Stude 2 Dr.
1950 Pontiac 4 Dr.
1949 Chev. 2 Dr.
1948 Chev. 4 Dr.
1947 Buick 4 Dr.

Now Open at 57 Broadland St. 9 to 9 RAY'S AUTO SALES & SERVICE Plymouth 45 New Haven 3588

CARD OF THANKS

We are extremely grateful to everyone who helped to reduce our losses after the disastrous fire. Until we can thank each of you personally, please consider these words as evidence of our deep and abiding gratitude to our friends and neighbors of Plymouth. —Mr. and Mrs. J. P. Nowakowski

FOR SALE: House in good neighborhood, Willard, 1000 sq. ft., five down. Two private entrances. \$100 monthly income. 145 Maple St., Cleveland. 1-8p

The World's Largest Country real estate organization will soon appoint and train someone as its local agent. We want your time and effort and offer our facilities, experience and prestige — cost-to-cost, (est 1900). Absolutely no investment. Our Shelby County agent collected \$20,536.82 in commissions and bonus last year. If you live in one of the wonderful rural areas nearby and want to sell country real estate the rest of your life with Strout Realty, write to STROUT REALTY, 1019 Citizens Bldg., Cleveland 14, Ohio 25-1

NEW 6 ROOM & BATH in Shiloh, 3 bed room, hardwood floors, Drive-in, basement, stocker furnace One Acre ground. Elegant landscape, and shrubbery. Should be seen to appreciate it. Price \$12,500.00, \$2,500 down balance on Land Contract. Financing Realty Agcy. Phone TW6-3441

PUT OFF! TO Keep 'Em Off! OFF INSECT REPELLENT MILLERS' HARDWARE and APPLIANCES

FOR SALE: Westinghouse Laundromat washer in perfect condition. \$50. Two-piece washer set, very good, \$22.50. Two tea carts and server, \$10 and \$12. Lot of good luggage and car packs, to \$10. Several rugs, just back from cleaners, \$40-\$45. Four open bookcases, \$12 each. Lot of kitchen cabinets and bases, \$10-\$26. Large doll house, with furniture, \$10. Large farm dinner bell. Antique cherry six-leg drop leaf table. Antique cherry two-piece, three-corner cupboard. Two open front three corner cupboards, \$22.50. Lot of wonderful buys in gas and electric ranges. Several complete single and double beds, in our sales. Gov. Winthrop secretary. Oval glass china cabinet. We have NOW lot of gas circulating heaters, also wood and coal heaters. See us for good used furniture. BROUGHTON'S, Public Square, Tel. Plymouth 1445.

PUBLIC AUCTION

SAT., AUG. 3, 12:30 p.m. - Monroeville, Pa. Automotive parts, and accessories of George Stanford Sparks, deceased, to be sold at the garage on South Main St. Mostly all new including 100 floor mats, AC oil filters, seal beam lights, sun visors, tire chains, bumpers, all gear guards, fender fender skirts, seat covers, automotive wire, motor oil, Prestone anti-freeze, windshield wipers, hood emblems, chrome wheel covers and caps, tail pipes, new wheels, fenders, radiator hose, small cabinets and drawers, large assortment of bolts and nuts. Many other articles too numerous to mention. R. H. Sparks and Lowell Sparks, executors of the estate of George Stanford Sparks, deceased. Ray Hoyt, CLERK Harry Van Buskirk, AUCTIONEER.

USED ITEMS FOR SALE: 2 HP, 1/2 HP electric motor. Complete electric water system. Electric range stove. Four-wheel trailer, hitch. Four and two-wheel trailers. Not water tanks split for troughs, all sizes, or ends cut out for driveway pipe. Kitchen sinks. Bath tubs. Tires, 16, 17, 18, 20 ins. Empty drums, open or closed. 10-gal. iron kettle. Iron pipe, angle iron, small O. J. Nickerl, Rt. 61 North, Tel. Plymouth 8125.

LEGAL NOTICE Richard C. Signs, whose last known address was SP-2, Richard Signs, U. S. A. Orleans Sq. Co. 7784, APO 58, New York, New York, and whose home address was 25 1/2 Willard Street, Norwalk, Ohio, will take notice that on or about the 22nd day of June, 1957, Myrtle I. Signs, filed in the Court of Common Pleas of Huron County, her certain cross-petition against said Richard C. Signs, praying for divorce, custody of minor child, support for minor child, and other equitable relief. The same is case number 26748 of said court and must be answered on or before the 6th day of September, 1957. Myrtle I. Signs by Robert A. McKown Attorney for Defendant 1-8-15-22-29-5c

FOR SALE: Black-and-tan male coonhound, three years old, good hunter. Cecil Mulvaney, Route 178 mile east of Plymouth, 1-8-15c

FOR SALE: Modern 4-room house bath, garage, close Shelby by AF depot. Tel. Plymouth 0763. 25-1p

PUT OFF! TO Keep 'Em Off! OFF INSECT REPELLENT MILLERS' HARDWARE and APPLIANCES

FOR SALE: Gladiolas of all colors for all occasions. \$1 per dozen. Mrs. John Ely, Willard West Road. 25-1-7p

FREE

Your Couch and Chair Cleaned Absolutely FREE! or Rug up to 15x15 feet

For First 5 Persons To Call after 8 a. m. Friday, Aug. 2 All next week. I will allow a 20% special discount on all work ordered that week.

Plus—Mothproofing included free with any cleaning job work ordered this week. All orders for next summer placed now will receive 20% discount.

Offer Good to Aug. 2

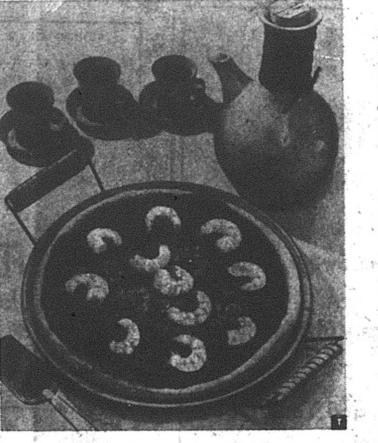
MOON-SHINE CLEANERS Raymond Moon, Prop. Tel. Willard 8265 Collect

HATE CLEANING EGGS? Do it our easy way and have fun with a MODERN EGG CLEANER—up to 15 dozen in 3 to 8 minutes—just \$29.95, no tax. PAGES SHILOH HATCHERY Also W. Rocks, W. Leghorns and New Hampshire chick on a week's notice if you want them. 1fc

Butter stored in the freezer should be kept at zero degrees Fahrenheit. Normal refrigerator temperature for storing dairy products is 45 degrees. They may spoil if kept at a higher temperature for a long period of time. Butter should be at room temperature for proper spreading consistency.

It's far harder to die a gentleman than to be born one.

MAKE A "REAL" ITALIAN PIZZA



There's no need to travel to Italy or even to an Italian restaurant to eat "real" Italian pizza. You can make it at home with ease as a special treat for your family and friends. For pizza, with its yeast-rised crust and luscious tomato and cheese filling, requires no special equipment or talent to make and is easy on even the slimmest budget.

PIZZA PJE SHELLS 1 cup warm (not hot) water (lukewarm for compressed yeast) 1 package of active yeast, active dry or compressed 3 1/2 cups sifted enriched flour Measure water into a bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast). Sprinkle or crumble in yeast. Stir until dissolved. Stir in sugar, salt and olive oil. Add 2 cups of the flour. Beat until smooth. Stir in remaining flour or enough to make a dough. Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush top with olive oil. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 45 minutes. Punch down dough, divide in half. Roll each ball into a 12-inch circle and fit press out with palms of hands to form a 12-inch circle making edges slightly thick. Fill as directed. 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