

STAR

R. R. Carroll, Publishers. E. R. Editor Business Manager

The following gentlemen met yesterday afternoon at the new Temple Theater to show the effect of the staging and the scenery and curtains by Mr. George W. Boulden, the scene painter from Chattanooga, Tenn., who contracted for the work.

Mr. E. M. Howard, who owns a very fine orange grove at Auburndale, received a telegram today from his superintendent, stating that the fruit on the trees was not damaged.

Ed Diebert, who has an orange grove on the island, west of Homosassa, was in town today and is satisfied the fruit on his trees was damaged by the cold last night.

RAINCOATS FOR BOYS Boys, this is your time for an overcoat, raincoat or sweater. We are selling at a discount for ten days.

H. B. Masters Co. MANAGER

We are desirous of securing the services of an experienced man as office manager, who has some money to invest and one who desires a permanent position in a progressive South Georgia town.

FURNISHED ROOMS WANTED For light housekeeping east of the A. C. L. railway. Apply at the Star office.

PILES CURED IN 6 TO 14 DAYS PAZO OINTMENT is guaranteed to cure any case of itching, blind, bleeding or protruding piles in 6 to 14 days or money refunded. 50 cents.

COTTAGES FOR RENT Two cottages for rent in first-class condition facing primary school building. Apply to Mrs. R. D. Fuller.

FRESH SEEDS We have in our fresh supply of reliable garden and flower seeds for fall planting. Tydings & Co.

CASTORIA For Infants and Children. The Kind You Have Always Bought

HANDSOME NEW FURNITURE There is nothing more appropriate for a Christmas gift than a nice piece of furniture, a picture or some nice piece of bric-a-brac.

A THRILLING RESCUE How Bert R. Lean, of Cheney, Wash., was saved from a frightful death is a story to thrill the world.

A MERRY, MERRY CHRISTMAS It was our pleasure to attend the Christmas tree at the Marsh school house on the night of the 24th, and will say that it was a grand success.

STOP, LISTEN TO ME Go to the Busy Bee and we will guarantee that you will be pleased when you see that you can obtain a first-class meal.

A DOUBLE HEADER Sam Bernard's great comic song hit from "The Girl and the Wizard"—the one he sings to encores every night.

TROUBLE MAKERS OUSTED When a sufferer from stomach trouble takes Dr. King's New Life Pills he's mighty glad to see his dyspepsia and indigestion fly.

A HEARTY APPETITE is what most babies have, but is of no benefit to them if they have worms.

Belle Meade Sweets Sugar, Fruit and Chocolate "THAT'S ALL"

Court Pharmacy Have you seen the new visible FAY-Sholes typewriter? R. C. Davis & Co., general agents.

FOLEY'S KIDNEY PILLS For Backache, Kidney and Bladder

EFFECTS OF THE COLD ON THE ORANGES

Mr. W. W. Jackson of Electra was in town today and reported that the oranges remaining on his trees were frozen. Mr. Robert Taylor, commercial representative of the A. C. L., who came up from Eustis this morning, reports the fruit on the trees damaged by the cold and the same opinion was expressed by Mr. John T. Lewis, who came up from Oklawaha station this noon.

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ARMORY THEATER

ONE NIGHT ONLY MONDAY, JANUARY 3, W. F. Mann Offers

LOU STREETER In the Rural Play of Quality

MEADOW BROOK FARM 12 Piece BAND and ORCHESTRA Street Parade at Noon

Free Concert at 7 P. M. In Front of Theatre

FOUR BIG SPECIALTY ACTS! An Unusual Cast

PRICES 75c, 50c and 25c Seats on Sale at COURT PHARMACY

RAILWAY MAIL CLERKS WANTED The Government Pays Railway Mail Clerks \$800 to \$1,200, and Other Employees up to \$2,500 Annually.

Uncle Sam will hold spring examinations throughout the country for railway mail clerks, custom house clerks, stenographers, bookkeepers, departmental clerks and other government positions.

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A DESERVED TRIBUTE

The following pretty tribute to the trained nurse was read by one of the directors of the Marion County Hospital on Christmas day to the nurses of the hospital, when the board presented a check for \$100.00.

The Girls in White A trained nurse lasts only fifteen years, it is said; then she becomes much or less broken in health.

These trained nurses are fine girls, friends: hard-working, self-sacrificing, patient, tender. But they are human; just as accountable to nature and her demands as is your daughter.

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EVERY HOUSE KEEPER

Is Racking Her Brain to Think of Something Appetizing and Easy to Serve. The Following Suggestions may be of Value:

Lobsters and Shrimp—Both ready for the appetizing dish of salad. No trouble, merely add the dressing, and it's not necessary to make the mayonaisse at home—the more critical you are, the better pleased you will be with our salad dressing.

Olives—We have the largest and best olives packed—each one is perfect both in looks and flavor; also smaller and cheaper ones, and a full line of stuffed manzanillas.

CAKES CURRANT CAKES One pound flour, one-fourth pound currants, one-fourth pound granulated sugar, one-half teaspoonful bicarbonate of soda, and one teaspoonful cream of tartar, one ounce candied peel, one-half pound butter, three eggs, a pinch of salt.

CRAB TOAST Put into a chafing dish a teaspoonful of butter; when melted, add a can of McMenamin's Deviled Crab Meat, a teaspoonful of chopped celery, half a teaspoonful of flour, a gill of cream, salt and cayenne to taste. Stir and simmer until the moisture is about evaporated; then place on thin slices of toast, sprinkle a very little sherry over each portion and serve.

"Fit for a King" One of the Many Tasteful Arrangements of McMenamin & Co's Crab Meats for the Table.

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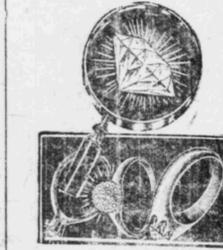
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THE DIAMOND

Either in a pin, stud or ring makes the real gift of gifts for Christmas. We have a stock of pure, white brilliant-cut diamonds ranging in size from 1-8-kt. to 1-kt. all superbly cut and of like quality.

A. E. BURNETT

A FEW GOOD THINGS TO EAT.

- Raisins Currants Orange Peel Lemon Peel Citron Figs Dates Ginger Chips Pineapple Cubes Potted Hoes Bengel Chutney Chili Sauce Plum Pudding Curry Powder Parmesan Cheese Salted Shelled Nuts Canned Go-berries Canned Blackberries Canned Strawberries Cranberry Sauce Shelled Almonds Florida Pecans All other nuts Evaporated Apples Peaches Apricots Raspberries Cherries Huckleberries Blackberries

MARTIN & CARN

SPOT CASH PRICES

Though our Special Money Raising Sale is over, we have decided to continue selling at the Sale Prices on the

"A Little Now and Then"

plan. We are in a position to sell you goods at Spot Cash Prices and make Terms to Suit You. Call and let us "Show You."

Theus-Zachry Co.

The Furniture Men

Fort King Ave. and Magnolia St. Ocala, Fla.

WEIRSDALE

Mr. and Mrs. John Livingston of Edgar, Fla., were the guests of Mr. and Mrs. East several days this week.

Mr. and Mrs. Lee Evans and daughters returned to Wilson Tuesday after spending Christmas here with relatives.

Mr. and Mrs. C. B. Harrell and son of Crystal River, spent Christmas here the guests of Mr. and Mrs. Black.

The ladies of the W. C. T. U. will hold open house January 1st from 10 a. m. to 4 p. m. at the Weirsdale Presbyterian church. All cordially invited.

Mr. and Mrs. Kelsey entertained a few of their friends Tuesday evening in honor of their charming daughter, Miss Pearl Kelsey. Dancing and games were indulged in until the clock struck twelve, reminding the young folks that it was time to go home. Lemonade and cake was served and all had a lovely time.

BALLARD'S FOREHOUND SYRUP

THREE SIZES, 25c, 50c and \$1.00 BALLARD SNOW LINIMENT CO., ST. LOUIS, MO. SOLD AND RECOMMENDED BY ALL DRUGGISTS