

**THOMPSON UPSETS SEEDED PLAYERS**

(Continued from Page 1)  
Wilcox for the right to meet the champion. Stephens won from Wilcox, 3-6, 6-3, 6-2.

Martin Moseley meets Hugh Wallace in the feature match of the quarter-final round. Wallace has not been extended in two matches losing only one game in four sets. Moseley won a first round match, and then drew a bye.

**Bagby Wins, 6-2, 6-2**  
Wright Bagby defeated Leo Blum in two sets, 6-2, 6-2. He meets David Wilson in the quarter final round. The winner of this match faces Daly Smith who won from Jack Murr by default.

The matches have been delayed by rain and wet courts, and too, a number of players have been out of the city on debating and glee club trips. However the tournament will be finished by April 21.

**BATTLE CELEBRATES THIRTY-THIRD YEAR**

(Continued from Page 1)  
the arrangements of Lee's

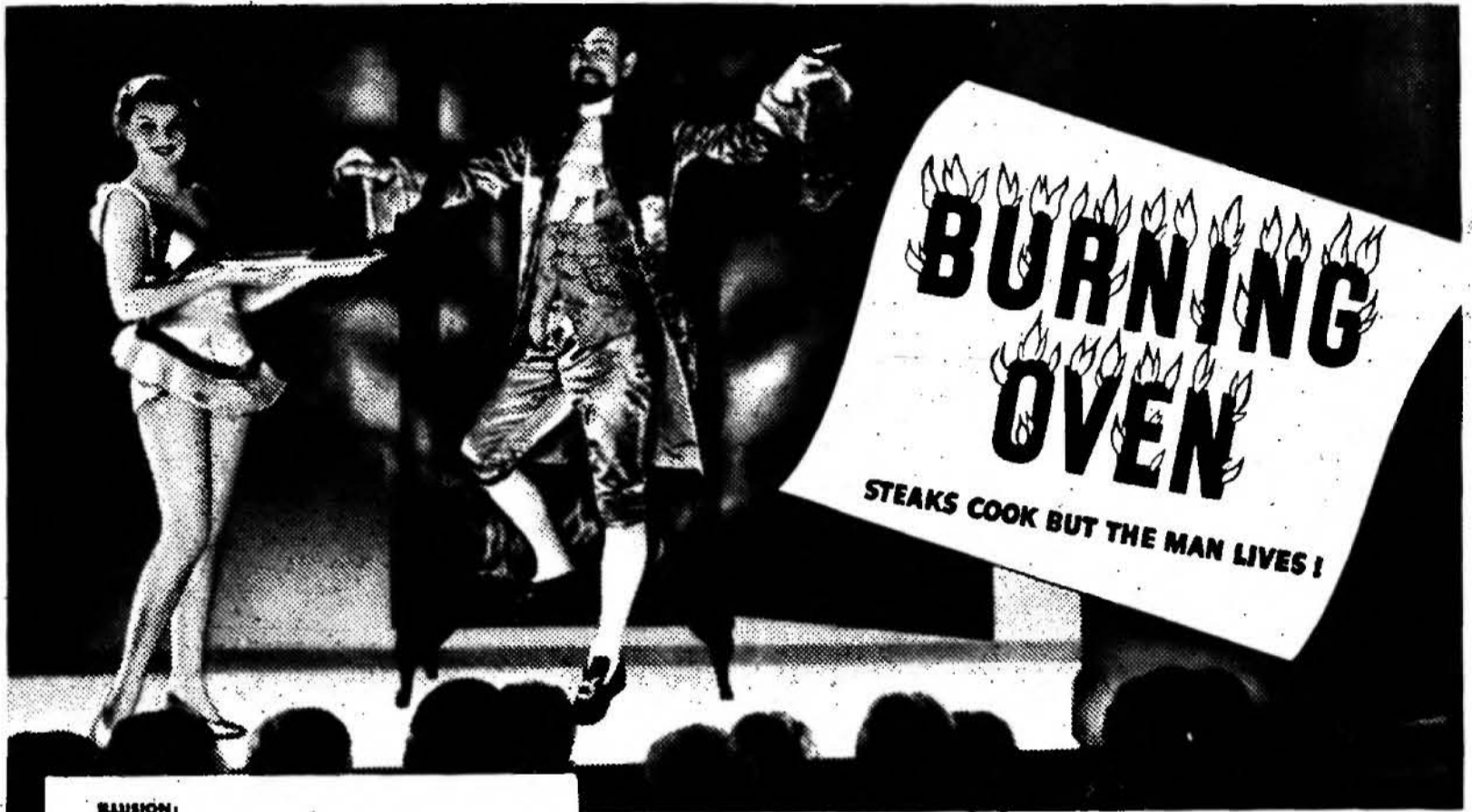
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party, and the cake was the donation of the students. Lee made a nice speech thanking "his boys" for their kindness and liberality towards him.

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**ILLUSION:**

One of Napoleon's soldiers rose to fame on the "Burning Oven" trick. A roaring fire was built in an oven... the temperature rose to 600° F. Into the oven walked the "fire king," M. Chabert, carrying several raw steaks. A few minutes later the doors were flung wide and out he stepped... safe and sound... with the steaks thoroughly cooked.

**EXPLANATION:**

Heat rises. When Chabert entered the oven he hung the steaks above the fire, in the center of the oven, then dropped to the floor at the side, covering his head with a hood made from his shirt. He breathed through small air holes in the floor. When the steaks were cooked he threw back the hood, grabbed the steaks, and stepped out in triumph.

It's fun to be fooled —  
...it's more fun to KNOW

"The Burning Oven" is an old illusion which has played a leading rôle in cigarette advertising. Its modern name is "Heat Treatment."

**EXPLANATION:** All cigarette manufacturers use the heat-treating process. Cheap, harsh, raw tobaccos require intensive processing under high temperatures. The more expensive tobaccos, which are naturally mild, call for only a moderate application of heat.

The first Camel cigarette was manufactured under the heat-treating process. Every one of the billions of Camels produced since has received the necessary heat treatment.

But remember that heat treatment never makes cheap, inferior tobacco good. It is not in heat treatments, but in more costly tobacco and fine blending, that Camels find their appealing mildness and flavor.

It is a fact, well known by leaf tobacco experts, that Camels are made from finer, MORE EXPENSIVE tobaccos than any other popular brand.

You sense this quality in the mildness... the distinctive flavor... of Camels. More costly tobaccos and a matchless blend tell the story of Camel leadership in public confidence. Try Camels. Judge them critically. Compare them with others for mildness, for throat-ease, for good taste. Key your taste to quality! Camels come to you fresh and cool... in the air-tight, welded Humidor Pack that keeps dryness outside and freshness inside.

KEPT FRESH IN THE WELDED HUMIDOR PACK



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IN A MATCHLESS BLEND