

THE GLEANER

ISSUED EVERY THURSDAY. J. D. KERNODLE, Editor.

\$1.00 A YEAR, IN ADVANCE. ADVERTISING RATES: One square (10 in.) 1 time \$1.00, 2 weeks \$1.50, 1 month \$2.00, 3 months \$5.00, 6 months \$9.00, 1 year \$15.00.

Entered at the Postoffice at Graham, N. C., as second class matter. GRAHAM, N. C., Feb. 11, 1915.

At New Bern Monday Judge Frank Carter fined Solicitor Abernethy \$50 and put him in the custody of the Sheriff until he paid it. The Solicitor was in the custody of the Sheriff about two hours and on the advice of attorneys paid the fine under protest.

The days allotted by law for the sitting of the State Legislature is more than half gone. The business before it has been transacted about as rapidly as by former legislatures.

Among the bills killed is the woman suffrage bill, for which there seemed a very much greater demand outside than inside the State. The State-wide dog law has been killed, but many counties have a dog law of their own.

There are three very important bills now before the body: That affecting fire insurance rates; the State-wide primary bill; and that to prohibit the shipping of liquor into the State for beverage purposes.

North Carolina now enjoys the proud distinction of having two of her sons in Congress—one the most influential member in the Senate and the other the leader of and the most influential member of the House.

Community meetings may be expected as follows: Dr. Harper of Eton College will deliver an address in the Haw River Graded School building on next Wednesday night, February 10th.

Oakdale is planning a Patrons' Day for February 19th. Also on the night of the 19th Cross Roads expects to give a play entitled "The School Madam."

Mr. J. Bedford Thompson died about 1 o'clock Sunday morning, Feb. 7th, at his home in Burlington. The immediate cause of his death was a cancerous affection.



News Snapshots Of the Week

Werner Horn, who claimed to be a German army officer, made an attempt to blow up the railroad bridge that spans the St. Croix river at Vanceboro, Me.

SCHOOL NEWS.

Regardless of the rough roads about sixty teachers attended the February meeting of the county teachers last Saturday.

HELPS FOR HOME-MAKERS.

Edited by the Extension Department of the State Normal and Industrial College.

FOODS—Prepared by Miss Minnie L. Johnston, Director of the Domestic Science Department.

MEAT—GOOD CUTS.

STRUCTURE.

COMPOSITION.

EFFECT OF HEAT.

EXPENSIVE CUTS OF MEAT.

PAN-BROILED STEAK.

ROAST OF BEEF.

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ROAST OF BEEF.

There was little activity and no decisive results. Aeroplanes and dirigible balloons continued to make raids and to drop bombs on camps and towns.

FOODS—Prepared by Miss Minnie L. Johnston, Director of the Domestic Science Department.

MEAT—GOOD CUTS. STRUCTURE. UPON examination it will be found that the meat from a long-cooked soup bone will tear off in long strings.

COMPOSITION. These fibres or tubes are filled with the life giving muscle juice-water, holding in solution proteins, mineral salts and extractives.

EFFECT OF HEAT. Heat coagulates the protein. The ideal to be aimed at in cooking meat, therefore, is to remove the raw appearance without hardening the proteins and the texture.

EXPENSIVE CUTS OF MEAT. The more expensive cuts of meat—the loin cuts—have nutritive value, texture and flavor.

PAN-BROILED STEAK. Rub over the pan with a piece of beef fat to keep the meat from sticking. Have the pan very hot during the first three minutes.

ROAST OF BEEF. Roast of beef, 4 lbs. Salt, teaspoon or more. A little suet.

BROILING. In the process of broiling the heat is conveyed to the meat by direct radiation. Expose the meat to a high temperature until the outside is seared; then cook slowly.

BROILED STEAK. Cut the steak from one to one and a half inches thick. Trim the fat, wipe with a wet cloth.

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London, Jan. 30.—We are here very near Adam and Eve's abode, the Garden of Eden, writes a lance corporal with the British forces fighting the Turks in the country back of the Persian Gulf.

GARDEN OF EDEN BAD PLACE IN WAR.

Water So Scarce Soldiers Go Two Weeks Without Having a Wash.

TRY OUT LARD. Cut the fat into small pieces, wash, and fill in a crock, putting as much of the pulp as possible through the strainer.

TO SALT MEAT. When pork has cooled, cut into shape, pour salt into the meat and pack, with plenty of salt, in the boxes.

SAUSAGE. Meat, 4 pounds. Salt, 4 tablespoons—level. Sage, 1 tablespoon. Black pepper, 1 teaspoon.

LIVER PUDDING. Use the liver, jowl and heart. Cook very slowly until the meat falls away from the bone.

SMOTHERED CHICKEN. Clean, dress and split the chicken down the middle of the back.

FRIED CHICKEN. Clean, dress and cut the chicken into halves, and dredge with flour.

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Tut's Pills. This popular remedy never fails to effectively cure Dyspepsia, Constipation, Sick Headache, Biliousness and ALL DISEASES arising from a Torpid Liver and Bad Digestion.

GOOD ROADS IN NORTH CAROLINA, 1913. W. J. Hardesty, Carteret-Pamlico County Club.

Table with 3 columns: Rank County, Per Cent, Improved. Lists counties like Scotland, New Hanover, Franklin, etc.

Changing National Names.

Springfield Republican. Geographical names share in the upheaval, and old usage is threatened at many points.

Germany still considers its enemy to be England and the country as well as in Scotland, Ireland and Wales, the fashion since August 1 has been Britain.

Recognized Advantages. You will find that Chamberlain's Cough Remedy has recognized advantages over most medicines in use for coughs and colds.

New and Deadly Explosive. It is obvious that the submarine mine has become much more formidable than it was 10 years ago.

Father Ducked. Mrs. Firth—My husband is a perfect brute!

Steel managers say they would rather omit a dividend than to cut wages. This should help to convince labor that capital does not always have the best of it.

Best Laxative I Know Of. I have sold Chamberlain's Tablets for several years. People who have used them will take nothing else. I can recommend them to my customers as the best laxative I know of.

When you take Grove's Tasteless Chill Tonic because the formula is plainly printed on every bottle showing that it is Iron and Quinine in a tasteless form.

Argument generally takes a curious form, always has two sides but only one end.

MILLION DOLLAR MYSTERY. A large, dramatic illustration of a man in a suit, possibly a detective or a man of mystery.

Mexican, Every Thursday. Mattinee 3 p. m. Night 7 p. m. ADMISSION: 10 Cents. Story is now running in the Gleaner. Read It.

Notice of Sale of Real Estate. HOTEL BAIN. Formerly Hotel House. 603 South Elm Street, GREENSBORO, N. C.

Mortgagee's Sale of Real Property. Under and by virtue of an order of the Superior Court of Alamance county, made in the Special Proceeding entitled M. L. Clark, Executor of W. A. Williams vs. Belle Ann Williams, the undersigned Executor will, on SATURDAY, MARCH 13, 1915, at twelve o'clock P. M., at the court house door in Greensboro, North Carolina, offer for sale to the highest bidder, that certain tract of land lying and being in Newlin township, Alamance county, North Carolina, adjoining the lands of W. A. Patterson, Joe Williams and other parties, containing to acres, more or less, to-wit:

EXECUTOR'S NOTICE. Having qualified as Executor of the last will and testament of Polly G. Kinney deceased, late of the county of Alamance and State of North Carolina, this is to notify all persons having claims against the estate of said Polly G. Kinney to present the same to me on or before the 15th day of February, 1915, at my residence in Greensboro, North Carolina. All persons indebted to said estate will please make immediate payment.

MOTHER GRAY'S SWEET POWDERS FOR CHILDREN. A safe and effective remedy for all ailments of children, including colic, diarrhea, and fever.

Valuable Graham Property for Sale. By virtue of the authority vested in the undersigned in a deed of trust executed by Miss Anna Graham, dated the 15th day of May, 1912, and registered in the office of the Register of Deeds for Alamance county, North Carolina, at Greensboro, the undersigned will sell at the court house in Greensboro, N. C., on Feb. 15, 1915, to-wit:

MONDAY, FEB. 15, 1915. The following described real property, to-wit: A certain piece or tract of land lying and being in Alamance county, State of North Carolina, and described as follows, to-wit: Being the land of Charity Graham, late of the county of Alamance and State of North Carolina, and deceased as follows: Being the land of Charity Graham, late of the county of Alamance and State of North Carolina, and deceased as follows: Being the land of Charity Graham, late of the county of Alamance and State of North Carolina, and deceased as follows:

MONDAY, FEB. 15, 1915. The following described real property, to-wit: A certain lot or parcel of land lying and being in the town of Graham in said State of North Carolina, and registered in the office of the Register of Deeds for Alamance county, North Carolina, at Greensboro, the undersigned will sell at the court house in Greensboro, N. C., on Feb. 15, 1915, to-wit: Being the land of Charity Graham, late of the county of Alamance and State of North Carolina, and deceased as follows: Being the land of Charity Graham, late of the county of Alamance and State of North Carolina, and deceased as follows:

Strength for Motherhood. MOTHERHOOD is not a time for experiment, but for proven qualities, and nothing exceeds the value of good cheer, mental exercise and SCOTT'S EMULSION. SCOTT'S EMULSION charges the blood with life-sustaining richness, suppresses nervous conditions, aids the quality and quantity of milk and induces sufficient fat.