List of Jurors.

drawn for August 'term Franklin Superior Court:

w. J. Jones, J. E. White, J. M.
Dickerson, J. R. Earle, W. W. Winkton, O. Z. Edwards, F. H. Allen, J.
W. Perry, S. H. Dickerson, H. M Speed, R. C. Perry, R. J. Upchurch, W. R. Rogers, E. S. Moore, J. H. Con-yers, G. W. Styles, A. C. Perry, S. W. Fuller, J. A. Spencer, J. C. Strother, A Noble Pastry It Is, and It Was W. B Moore, S. C. Cannady. D. T. Sampled by Such Men as Gladstone, Hollingsworth, J. H. Holden, S. R. Perry, W. H. Bledsee, J. H. Eaves, T. T. Terrell, H. M. Cooke, E. Odom, W. J. Alford, J. C. Beasley, C. F. Faulkner, H. L. Rowland, J. C. Champion, O. E. Ayescue.

#### The Daniels Family.

Please allow me space to give a little bit of history of my grandfather, John Daniels and his decendants.

I never saw him, he died before I was born. What I know I learned from older people. It always interested me very much to hear older people tell of by gone days.

My grandfather was married the 7th of May 1786 to Elizabeth Jordan, of this marriage there were 9 children 5 boys and 4 girls. The wife died the 28th of September, 1802.

The 13th of September, 1808, he was married the second time to Elizabeth M. Earls, of this marriage there were 8 children 6 girls and 2 boys. My S children, 6 girls and 2 boys. My worth crossing the Atlantic to get a father, John M. Daniel was the youngest son of the last lot of children. He the memory for many a dily. was born April 27th, 1823. He was next to the youngest child, who was Roxanna P. Daniel, mother of Mr. C. Harris of this county and grandmother of Mrs. J. M. Coleman, of 'Ma-

Notwithstanding the unusual number of his own children, grandfather, adopted an orphan, a nephew of his last wife, making 18 children reared in one home. Not a single one died in infancy or youth, all lived to be grown men and women befor- they left the parental roof.

It is said my grandfather was an upright, Godly man. He and his household were Baptist, they held their membership at old Brown's meeting house, somewhere in the direction of Warrenton, I was never there but suppose it has been much changed and remole'ed since those days. I have his bible and will give the names of its printers and publishers.

Edenburg Printed by Mark and Charles Kerr, His Majesty's

Printers MDCCXCI

In this bible is his family record, his marriages, and the births of his children, done in his own hand writing, the penmanship is splendid.

Mrs. Mary Quincy, mother of Mrs. Juha Quincy Cole, of Wise, attended the marriage of one of the first daughters when she-Mrs. Quincy-was a small girl. Mrs. Quincy and her sister Delia acted as Candle bearers at the marriage-the flower-girls of today It was the custom-I won't say style, for I hope they didn't use that word in hose days-then to marry at home. prepare, a big wedding supper, and have invited guest.

The bride and groom and attendants usually assembled in an upper chamber, and came down steps to be married in a lower room. The candle bearers descended, before with a lighted candle set in a candle stick carrying it in the right hand, such was part of the little Misses Mary and Delilan Fleming at this marriage. Those two little girls died a few years ago at the ripe old age of 87 and 93 years.

Four of my aunts of the last marriage, married men from Franklin county, near Louisburg, one married a man from South Carolina and another, Aunt Charlotte W. Daniel, married Mr. John R. Shearin, near Macon.

My father fell heir to the home, lived and died there, his brother. James Madison Daniel owned a home adjoining the place.

I have been told the history of the first children, but can't remember well enough to relate.

To say the least of all, there must be many connections somewhere. MRS. Z. T. TURNER

Middleburg, N. C.

-Warrenton Record.

Never leave home on a journey with-out a bottle of Chamberlam's Colic, Cholera and Diarrhoea Remedy. It is almost certain to be needed and tannot be obtained when on board the cars or steamships. For sale by all dealers.

A man gives orders in his house as if he were a prince, and then goes to his business to take them as if he



#### The following is a list of Jurors A QUART OLD TAVERN

SERVES A FAMOUS PUDDING.

Dickens, Thackeray, Tennyson, Troilope and Whistler.

Nearly all Americans when they go to London make it a point to visit that quaint old tavern in the heart of the newspaper and printing business, the Old Cheshire Cheese, to partake of its famous pudding

It is the Londoner's delight when he gets back to Fleet street to make a rush for the pudding, and it is almost the last thing he cats before leaving it. Travelers in the Sahara have seen mirages of that pudding, and during the Boer war the men shut up in Ladysmith and Mafeking dreamed of it at regular intervals.

Precisely at 1 o'clock p. m. Tom conveys the pudding from the first to the main floor. It is a big pudding, and the price of it is just 2 shillings-that is to say, a feed of it is 2 shillings, as much as you please, as many shares as you ask for, cut and come again, all for 48 cents of American coin. Cheap, aye, and, oh, how good it is! It is

Big? The dimensions are Falstaffian. It is a round earthen vessel something more than two dozen inches deep, with a diameter of about eighteen inches. A noble-pastry, my masters!

When it is placed upon the service the hungry gaze. Tom and his myr-midons take their places in front facing the host, who, knife and spoon in hand, poses with gentle dignity and benignant mien. It is a moment of solemn thought when every man hopes that his portion will be larger than his friend's and that he will be blessed with an abundance of gravy. But they ought from years of acquaintance with the bost to understand that his hand is as steady as his judgment is Impartial.

No more and nothing better for one than for another. He waves his weap-ons, and the first onslaught is made. The room is full of a delicious steam bearing with it the concentrated esseures of ambrosial substances. The guests sniff it up and murmur choice blessings on the cook, the original inventor, the house and the host. It is a time when men feel good, one toward the other.

One smell of that pudding makes the whole world kip. This famous pudding, which has tickled the palates of thousands, is thus compounded:

A crust of flour, water and suct. Beefsteak. Sheep's kidneys. Larks, Mushrooms (freshly gathered). Oysters. Stock.

Pepper and snit.

But it is the boiling that does it. For at least twelve hours this heaven sent pudding is kept slowly simmering in an inmense copper specially constructed for the purpose. It must not boil quickly, but the same tempera-ture be kept up the whole period. The steak assumes a juicy tenderness; the larks-not sparrows, as some malignant spirit has suggested, although sparrow pudding is not to be despised -are seethed to the bone, and you can chew up each little songster without an effort; the kidneys are soft and mushy and offer no resistance to the digestive organs, and the oysters, despite their lengthened cooking, are not

ents are perfect; the result is bliss. There is a story told of one eminent litterateur who had seven belpings of the pudding and still yearned for more. and there is another remarkable parrative of four men who ordered a pudding of the regulation size and finished

leathery. The amalgamation and as-similation of the variety of constitu-

J. Pierpont Morgan praised the pudding, and Theodore Roosevelt was delighted with it. Lord Benconsfield be-stowed his approbation thereon, and Gladstone thought it far superior to his famous "three courses." Thackeray, Meredith, Swinburne, Tennyson, Trollope, Whistier, Leighton, Sala, Phil May-all sorts of the best of men of their day have fed upon the pudding, and it no doubt helped to inspire their work.

Apparently any cook can fashion it, mix it, fix it, boil it. Let any cook try it. Lots of cooks have tried it, but the results have not been satisfactory There was a man who once ran the Old Cheshire Cheese, and in his day the pudding first achieved its great fame. When he sold the old hostelry and took a house in the financial district he announced that the same pudding-the same in every respect-would

be served every Saturday.

Many of the Cheese's old patrons came around to celebrate. There was the size, but the around was wanting; there were the identical materials, but the flavor was not in them. It was not the same, not a bit of it. There was something missing. It may have been the shades of the departed great ones of a bygone time. And so it is that today the famous dish of the Old Cheshire Cheese tastes as of old, and its devotees cannot be aduced by any designing invitation based upon "just as good" simply because there is noth-ing just as good.—Philadelphia Ledger

Thoughts are mightler than the strength of hand. Sophocles.

#### PERSIAN WEAVERS.

The Way the Carpets Are Made by the Hand Worners.

In describing Persian industries Mrs. Hume Griffith, in "Behind the Veil In Persia and Turkish Arabia," tells how the beautiful carpets of that country are made, of course without ma-chinery of any kind. The warp is stretched on a boom, which is merely a frame. The woof consists of short threads weven and knotted by hand without the aid of a shuttle. When a row is tinished it is pressed tightly to the rest of the web by means of a comb inserted into the warp.

The weaver does not see the pat-tern as he works, for he she with the reverse side of the web toward him. The fooms are generally kept in an underground vaulted room, often with water running through the center. At each loom three or four workers sit, according to the size of the carpet. Sometimes the workers consist of one man and two children, and occasionally the owner uses boys and girls only for the weaving.

"I sat on the high stool by the side of a ring girl, whose fingers were working nway so fast I could hardly follow her movements. The overseer was walking up and down the room calling out instructions to the workers. To me it sounded a herrible, in-coherent jumble, but the children

seemed to understand it perfectly.
"The overseer held in his hand a paper, from which he was apparently reading out instructions. It was some-

thing like this: "To No. 1, three blue threads, one white, two green; No. 2, four yellow, one white, and so on, each child re-peating after the 'umster' the instructions given. As it was all said in a high pitched monotone the result was confusing and deafening. But there the little weavers kit, day in, day out. week after week, in this dark, gloomy cellar, kept hard at it by the over-

By JAMES A. EDGERTON.

HE chief questions on which the Democratic platform takes clearly defined and distinct is-sue with the Republican declaration of principles may be briefly stated thus:

The removal of the tariff from trust

The physical valuation of railroads as a basis for rates.

The abolition of labor injunctions and jury trial for indirect contempt of

The rights of the states as opposed to the encroachment of the federal government.

Shakespeare's Last Illness.

According to a tradition handed down by Ward, the vicar of Stratford, Shakespeare's last illness was a fever brought on by a "merry meeting" with Drayton and Ben Jonson. Another authority. Halliwell-Phillips, says that the great poet died of typhoid, caused by the filth and bad drainage about New Place. Like nearly everything about Shakespeare, the question of the character of his last illness can be answered only conjecturally. -

At the Wind's Mercy. "Scroggins is always boasting about

his new balloon."
"That's all it's good for." "What's all it's good for?"
"To blow about."—Cleveland Plain

Use For Them All.

"You have three pairs of glasses, pro-

"Yes: I use one to read with, one to see at a distance and the third to find

There is nothing worse for mortals than a vagabond life.-Homer.

#### Parte YOU LOSE when you allow any of your stock or poultry to remain sick

pork, work or eggs, when they are not in period health. Take a little interest in your own pocket book and doctor lines up with

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It will pay you to do this.
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it. Address Black-Draught
scine Go., Chattanogea, Tent.

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All 6c, 7 1-2c and 8 1-3c LACES now per yard

Persian Lawn sold at 10c

LEONARD, SHAW & DEAN OXFORDS for men and boys, all sizes, worth \$3.50, \$4 and \$4.50, now \$1 for your choice.

60 PAIRS OF ZIEOLERS SHOES AND OXFORDS for Ladies, worth \$2.50, \$3 and \$3.50, now your choice for \$1, sizes 1 1-2 to 4.

All Cambric and Nainsock edge and Flouncings, worth 15c, 20c, 25c, now at

All flowered Laws worth 12 1-2c and 15c now your choice at - - - -

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