

Hints For Housewives of Wilkes

(By Miss Edna Reinhardt, Emergency Home Demonstration Agent for Wilkes County)

PICKLES

Would you learn the road to Laughtertown,
 O you who have lost the way?
 Would you have young heart
 Though your hair be grey?
 Go watch a little child each day,
 Go meet his wants and play his play,
 And catch the air of his laughter gay.
 Go follow his flying feet as they stray
 For he knows the road to Laughtertown,
 O you who have lost the way.

Pickles

Pickle-making begins with the brine, and to carelessly made or carelessly maintained brine is at-

SERVICE BY PUBLICATION NOTICE

North Carolina, Wilkes County. In the Superior Court. Rosalee Ham vs Frank Ham. The defendant, Frank Ham, will take notice that an action entitled as above has been commenced in the Superior Court of Wilkes County, North Carolina, wherein the Plaintiff is seeking an absolute divorce, and the said defendant will further take notice that he is required to appear at the office of the Clerk of the Superior Court of said county at the Court House in Wilkesboro, North Carolina, on the _____ day of July, 1933, and answer or demur to the complaint in said action, or the plaintiff will apply to the Court for the relief demanded in said Complaint. This 6th day of July, 1933. W. A. STROUD, Clerk of the Superior Court. 7-27-33.

NOTICE OF SALE

North Carolina, Wilkes County. By virtue of a power contained in a certain deed of trust executed by A. L. Wilson and wife, E. L. Wilson and W. R. Moore and wife, Mary E. Moore, to the undersigned trustee, said deed of trust being recorded in the office of the Register of Deeds of Wilkes County in Book 159, page 318, and the notes secured by said deed of trust having become due and payment having been demanded, and payment refused, I will on Monday, August 14th, 1933, at one o'clock p. m. at the Court House door in Wilkesboro, N. C., offer for sale to the highest bidder the following described real estate, to-wit:

Beginning on the east side of the Wilkesboro Jefferson road, 896 feet north of T. H. Fawcett, then an eastward course 55 feet to a stone; then a northward course 55 feet to a stone; thence a westward course 65 feet to a stone; then a southward course 65 feet along the east side of the Wilkesboro and Jefferson road to the beginning, containing 35,175 square feet more or less, and being the identical land conveyed by J. W. Nichols and wife to Charles Craven and wife, Bertha Craven, recorded in Book 135, page 257, Wilkes County Registry.

On the above real estate is located a roller mill at Millers Creek, N. C., built by C. W. Craven. This sale will include all machinery and appliances attached to said building. Any prospective purchaser can purchase this mill by paying a portion in cash and the remainder in terms agreed upon between said purchaser, the trustee and the Ceste qui-que Trustee. This 12th day of July, 1933. J. M. BROWN, Trustee. 8-10-33.

JOHN RUSKIN IS AMERICA'S GREATEST CIGAR VALUE AT 5¢

Don't be misled by old time brands "marked down to 5c." JOHN RUSKIN always was and always will be America's Greatest Cigar Value at 5c. It is the only real 10c quality cigar selling at 5c. JOHN RUSKIN has more than 60% choice Havana filler, giving it a taste and aroma all its own. Buy a few today and learn for yourself what real smoking enjoyment is.

John Ruskin
 BEST AND BIGGEST CIGAR VALUE

SAVE THE BANDS THEY ARE REDEEMABLE

John Ruskin
 BEST AND BIGGEST CIGAR VALUE

P. South-Clear Mfg. Co., Mfgs., Newark, N. J.
 Distributors: L. L. Latham Co., Winston-Salem, N. C.

tributed most of the soft and unfit pickles.

Salt Pickles
 In the household, where pickles usually are made in small quantities, stone jars constitute very useful receptacles. A 4-gallon jar, which will hold approximately 12 pounds (1-4 bushel) of cucumbers, is a convenient size.

Wash the cucumbers if dirty, pack them in the jar, and cover with 6 quarts of a 10 per cent brine (1-2 ounces salt to 6 quarts water, 40 degrees on salinometer scale.) At the time of making up the brine, or not later than the following day, add more salt at the rate of 1 pound for every 10 pounds of cucumbers used, in this case 1 pound and 3 ounces. This is necessary in order to maintain the strength of the brine. Cover with a round board or plate and on top of this place a weight heavy enough to keep the cucumbers well below the surface. At the end of one week and of each succeeding week for 5 weeks, add (in this case) 1-4 pound of salt. In adding salt always place it on the cover. If the salt is added directly to the brine it may sink to the bottom, as a result of which the salt solution at the bottom would be very strong, while that near the surface might be so weak that the pickles would spoil. A scum, made up usually of wild yeasts and molds, will form on the surface. As this may prove injurious by destroying the acidity of the brine, it should be removed by skimming.

Clean, water-tight barrels should be used in making large quantities of pickles. With a barrel holding from 40 to 45 gallons, proceed as follows: Put into the barrel from 5 to 6 inches of a 40-degree brine. To this brine it is well to add 1 quart of good vinegar. In this brine place the cucumbers as they are gathered. To keep the cucumbers below the brine, put a loose wooden cover over them and weight it with a stone heavy enough to bring the brine over the cover. The cucumbers should be weighed each time before they are added. After the cover and stone have been replaced, add to the brine over the

NOTICE OF RE-SALE

Whereas, Clerk of Court of Wilkes County has ordered a resale, and under and by virtue of said order and under the power of sale contained in a certain deed of trust executed by R. L. Weatherman and wife, to the undersigned trustee, recorded in the office of Register of Deeds of Wilkes County in Book 165, page 100, I will re-sell said property at public auction, at the court house door in Wilkesboro, North Carolina, on August 1st, 1933, at two o'clock, p. m., the following described property, to-wit:

Lying and being in Wilkes County aforesaid, and more particularly described as follows: Beginning at a stake in D. Welborn's line in center of old State Road and running with said road northwest 71.75 chains to Fred Dobbins' line; thence with a well marked line ranging from South 1.50 degrees east to south 7 degrees west, last corner; South 1 degree west 19.57 chains to a rock, said Dobbins' corner; thence south 55 degrees east 15.85 chains to a rock near a branch, E. M. Redding's corner; thence with a crooked marked line starting out 45 degrees east and ranging eastwardly to north 51 degrees east 20.65 chains to a rock, E. M. Redding's corner; thence south 5 degrees east 10.36 chains to a rock, Redding's corner; thence with a crooked marked line starting out south 73 degrees east and ranging northwardly to north 88 degrees east 37.94 chains to D. Welborn's line; thence north 1 degree east 12.71 chains to the beginning, containing 115 acres more or less.

Also a 20 foot roadway from the sand clay road leading from Winston to Wilkesboro into the above described land. This roadway is off a six acre tract, formerly belonging to R. C. Pardue. This 17th day of July, 1933. K. M. THOMPSON, Trustee. 7-27-33.

over 1 pound of salt to every 10 pounds of cucumbers added.

If the cucumbers are not added too rapidly it will be unnecessary to add more brine, for when a sufficient weight is maintained on the cover the cucumbers make their own brine. If, however, the cucumbers are added rapidly, or if the barrel be filled at once, more brine may be required. In such case add a sufficient amount of the 40-degree brine to cover the cucumbers.

When the barrel is full, add 3 pounds of salt each week for 5 weeks (15 pounds to a 45-gallon barrel). In adding the salt place it on the cover. Added in this way it goes into solution slowly, insuring a brine of uniform strength throughout, and a gradually increasing salt concentration. Thus shriveling of the pickles is prevented to a great extent and the growth and activity of the lactic bacteria are not seriously checked. Stirring or agitation of the brine is not advisable and may be harmful for the reason that the introduction of air bubbles is conducive to the growth of spoilage bacteria. The scum which forms from time to time on the surface should be removed.

If the cucumbers are kept well under the brine and salt is added in the proportion indicated, it will not be necessary to exclude the air or seal in any manner.

Pickles prepared in this way are known as salt pickles or salt stock. If they are well covered by the brine and if the surface remains clean they should keep indefinitely. A proper curing requires from 6 weeks to 2 months, or possibly longer, according to the temperature at which it is carried out and the size and variety of cucumbers used.

After a partial soaking in water to remove excess of salt, these cucumbers may be eaten as salt pickles. Many prefer them in this form. Most people, however, like them better after they have been given an additional treatment in vinegar alone, or in vinegar combined with sugar and spices. Whatever the final disposition, pickles should first receive this perfect curing in brine. Attempts to use short cuts or to make pickles "overnight," as is sometimes advised, are based on an erroneous conception as to what really constitutes a pickle.

A brine in which a fresh egg just floats is approximately a 10 per cent solution. The amount of brine necessary to cover vegetables is equal to about one-half of the volume of the material to be fermented. For example, if a 5-gallon keg is to be packed, 2 1-2 gallons of brine are required.

Causes of Failure and How to Avoid Them

A soft or slippery condition is one of the most common forms of spoilage in making pickles. This is the result of bacterial action, and always occurs when pickles are exposed above the brine and very often when the brine is too weak to prevent the growth of spoilage organisms. Prevention lies in keeping the pickles well below the brine and the brine at the proper strength. Experiments have shown that in order to insure the keeping of pickles for more than a very few weeks a brine should contain 10 per cent of salt. Once pickles have become soft or slippery as a result of bacterial action, no form of treatment will restore them to a normal condition.

Hollow pickles sometimes occur during the process of curing. This is, indeed, one of the most frequent causes of failure in pickle-making. This condition does not, however, mean a total loss, as in the case of softening, for the reason that such pickles may be utilized in the making of mixed pickles or certain forms of relish. Hollow pickles are generally believed to be the result of a faulty development or nutrition of the cucumber. While there are good reasons to believe that this trouble is inherent in the cucumber, there is also a strong probability that faulty methods may contribute to this condition. One of these is allowing too long a time to intervene between gathering and brining. This period should not exceed 6

or 8 hours. Hollow pickles frequently become floaters. This condition is the result of the formation of gas within the pickle. This lowers the relative weight of the pickles and causes them to rise to the surface.

The use of so-called hard waters should be avoided in making up a brine. The presence of large amounts of calcium salts and possibly of other salts found in many natural waters may prevent the proper acid formation and thus interfere with a normal curing of the pickles. The addition of a small amount of vinegar serves to overcome alkalinity and is valuable, especially where hard water must be used in making up brine. Iron, if present in any appreciable amount, is very objectionable. The presence of iron, under certain conditions, may cause a blackening of the pickles.

Shriveling of pickles often occurs when they have been placed at once in very strong salt or sugar solutions, or even in very strong vinegars. For this reason such solutions are to be avoided so far as possible. When their use is desirable, the pickles should first be given a preliminary treatment in a weaker solution. This difficulty is most often encountered in the making of sweet pickles. The presence of sugar in high concentrations is certain to cause shriveling unless proper precautions are taken.

Soaking Brined Pickles

Before making brined cucumbers into sweet or sour pickles, the salt should be partially but not entirely removed by soaking the cucumber in cold water.

Where small amounts (1 or more pecks) are made, place pickles in two or more large porcelain dishpans, cover with cold water, and let stand overnight. Change water twice in the morning and let stand for at least an hour before pickling.

Good Vinegar

Frequently pickles are spoiled by the use of inferior vinegar. Select a good, clear vinegar of 40 to 60 grain strength (4 to 6 per cent of acetic acid).

If fruit vinegar is used it should be filtered to remove sediment. (If filter paper is not available, fairly satisfactory results may be had by filtering through doubled flannel.)

Spiced Vinegar

To 1 gallon of vinegar add—
 1-2 ounce allspice.
 1-2 ounce cloves.
 1 stick cinnamon.
 1 piece mace.
 1 pound sugar for sour pickle.
 2 pounds sugar for less acid pickle.

For sweet pickle use from 4 to 6 pounds of sugar to the gallon of vinegar. Granulated sugar is always best.

The spices in muslin bag, drop in vinegar, add sugar, and boil for fifteen minutes. Set spiced vinegar aside for three weeks before removing spice bag.

Cooking Pickles

Place the spiced vinegar in porcelain or agate vessel, bring to a boil, add pickle, a few at a time; let boil again; remove pickles and pack in stone or large glass jars. Continue until all cucumbers have been cooked. One gallon of vinegar will pickle three-fourths of a peck of cucumbers.

It is advisable to pack pickles in large jars first, that enough vinegar may be added to cover well.

Osmosis takes place and a weakened liquor results. It is necessary, therefore, to keep pickles at least six weeks in plenty of spiced vinegar before packing closely in commercial jars where there is room for only a small amount of vinegar.

The following is a good method of using large or yellow cucumbers.

- 18 large cucumbers.
- 12 large onions.
- Peel cucumbers and remove all seeds and grind or chop fine.
- Peel onions and chop or grind.
- Sprinkle over these one-half cup of salt and let stand overnight.
- Take 1 quart vinegar.
- 1 cup water.
- 4 cups sugar.
- 4 level tablespoons mustard.

4 level tablespoons flour.
 2 teaspoons turmeric.
 1 teaspoon curry powder.
 1 teaspoon white pepper.
 Mix all dry ingredients with the water and add vinegar. Let heat and add the cucumbers and onions that have been well drained. Let come to a boil and seal in jars.

All housewives are urged to dry as much food as possible. This method is less expensive than canning and many foods are just as nourishing and palatable dried as canned. Suggestions for drying will appear next week.

Revival Begins Sunday Wilkesboro M. E. Church

A revival meeting will begin at Wilkesboro Methodist church Sunday and continue for several days. Rev. S. Taylor, pastor, will be assisted in the meeting by members of the Wilkes Evangelistic Club. Both day and night services will be held.

BOY IS KIDNAPED

Lexington, July 24.—Kidnaped by two negroes while he was grazing a cow near his home in Thomasville about 4 o'clock this afternoon, Willie Bartley, 10, son of J. A. Bartley, was ridden around for two hours in an automobile and then released about five miles northeast of here on highway 10, the lad told investigating officers tonight.

The boy stopped at a house near the point of release and reported the incident and police and sheriff's officers here were notified. Except to curse him and use other abusive language his captors did not harm him, said young Bartley.

The boy's father is disabled and resides with a married daughter. The kidnapers were driving a gray coach, the boy reported. Officers later found a car of that description abandoned on the highway about two miles from where young Bartley was released.

Off To Firemen's Meet
 C. G. Day, North Wilkesboro's

fire chief, left Tuesday to attend the state convention of firemen at Salisbury. Before returning home, he will look after business matters in High Point.

Build Up that Skinny Child!

Enrich His Impoverished Blood

Sickly, weak, underweight children are usually lacking in rich, red blood. When blood becomes poor, a child becomes run-down. Already weak, he loses appetite, which makes him still weaker. There is no chance of a child gaining strength by himself. Start giving him **Grove's Tasteless Chill Tonic** right away. This famous tonic contains both iron and tasteless quinine. Iron makes for rich, red blood while quinine tends to purify the blood. In other words, you get two effects in Grove's Tasteless Chill Tonic.

Put your child on this time-proven tonic for a few days and see the difference it makes in him. Good appetite, lots of pep and energy and red roses in his cheeks. Children like Grove's Tasteless Chill Tonic and take it eagerly. It is absolutely harmless and has been a reliable family medicine for half a century. Get a bottle today at any store.

THE COMPOSITION OF ESSOLENE IS PROTECTED BY U.S. PATENT PENDING

AT REGULAR GASOLINE PRICE

Essolene

Guarantees SMOOTHER PERFORMANCE

ESSOLENE is a distinct advance over gasoline — an improvement which any driver will easily notice in any car. The composition that has made this new motor fuel possible was developed in the greatest petroleum laboratories in the world. It is protected by U. S. Patent pending. Essolene contains a special solvent oil which cleans, keeps clean and in proper working condition valve stems, piston rings and piston ring grooves. Essolene contains no ordinary lubricating oil • Words won't run cars. But with Essolene words are not necessary. Make one simple, convincing test — try Essolene *once* in your car, under any condition you choose. Essolene will speak for itself. We ask only one thing. In fairness to Essolene have as little of other fuels in your tank as possible when you make this test • Essolene is sold at all Esso Stations and Dealers from Maine to Louisiana.

Copr. 1933, Esso, Inc.

Essolene, Esso, and Essolube—the 5-Star Motor Oil, are sold at Esso Stations and Dealers owned, operated or supplied by the Standard Oil Company of New Jersey.

STANDARD ESSO STATIONS

COLORED ORANGE TO PREVENT SUBSTITUTION!

"THE MAIN THING ON MAIN STREET"

Daily Buzz
 MAIN STREET'S LEADING NEWSPAPER

WATER FRONT PROPERTY AT AUCTION

ODD LOTS, OUR LOCAL DEALER & AUCTIONEER, WAS AT THE FRONT DOOR OF THE TOWN HALL THIS MORNING DOING HIS DAILY DOZ EN WITH A PARCEL OF WATER FRONT PROPERTY. AFTER 2 HOURS OF PLEADING & PERSUADING, ODD DECIDED HE'D DONE ENOUGH EXERCISING AND BROCKED THE WHOLE WORKS DOWN TO MR. J. R. COYNE, THE BANKER, FOR \$80.00 FLAT.



By L. F. Van Zelm