

WASHINGTON COCA-COLA BOTTLING WORKS

Sparkles with Health and Good Cheer.

Does our "Blue Seal" Ginger Ale, the best 5c. Seller on the market, bottled by the Washington Coca-Cola Bottling works.

No better or more delicious beverage exists with which to grace the Xmas festive board. A splendid appetizer, an excellent aid to digestion; light, wholesome, invigorating, it has every quality that could commend it to the discriminating palate.

Purchased from your dealer or direct from us.

We bottle that world-famed

**Coca-Cola and All High-Grade Sodas
Near Beer a Specialty.**

Our plant is one of the best-appointed in Eastern Carolina, containing every device for serving drinks according to sanitation and the pure food law. Only experts handle our goods, bottling two hundred and fifty dozen daily. This gives the Daily News readers some conception of our plant and business.

To one and all is extended our best wishes for a merry Xmas and a prosperous New Year. It is a pleasure to serve you.

COCA-COLA BOTTLING COMPANY

GUY B. HARDY, Proprietor.

110 West Water Street,

'Phone 132.

ORDERS FILLED PROMPTLY AND WITH DESPATCH

Your Christmas Dinner

Will be complete and pleasure will be added to the occasion if you will let us fill your order.

Fresh Celery, Cranberries, Grapefruit, Plum Pudding, Fruit Cake and a full line of

Canned and Evaporated Fruits

We have engaged turkeys for most of our customers, and will be glad to secure you one if you will phone us.

Be liberal and give us your account for one month. A guarantee to please you is all we can offer.

JOS. F. TAYLOR,

THE QUALITY GROCER.

Phones 123 and 124

Three Deliveries

SPECIAL HOLIDAY RATES

AMERICAN SHORTHAND & BUSINESS COLLEGE, Durham, N. C.

The ONLY Business College in the Carolinas presided over by Incorporated Accountant and Auditor—a sufficient guarantee of its superiority.

GOOD FOR \$35.00 on a complete combined course or \$20.00 on any complete single course. This coupon when signed and handed or mailed to us will be accepted for its FACE VALUE in part payment for TUITION on any unlimited scholarship purchased of us on or before January 15, 1919. Only one coupon accepted from each person.

COURSES OF STUDY: Bookkeeping, Shorthand, Typewriting, Telegraphy, Penmanship, English Branches, Etc. Expert Faculty—Railroad Fare Paid—Positions Guaranteed.

Name: _____ Address: _____ Date: _____

You Will Miss It



If you don't subscribe for this paper for the coming year, it will contain all the worth while news of the world, at home and abroad, with the accent on the AT HOME.

PLENTY OF TIME



Some people have so much time that they never get anything done. They are always "just going to." By the way, now is the time to subscribe for this paper. **ACT NOW. DYE HEAR!**

Christmas Candies

Home-made sweets for both children and grown-ups are the most satisfactory, for then one can know exactly the ingredients that are used in their manufacture.

The foundations for most candies is fondant. Take for making it, five cups of granulated sugar and add two cups of cold water and set it on the back of the stove until the sugar is melted. Add one teaspoonful of cream of tartar dissolved in a little water. This does away with the sticky sweet

the fire, where it will boil. Do not stir it after it is hot and do not shake the pan. When it has boiled a few minutes, try it by dropping a tiny bit in a cup of cold water. In this frequently, moving the pan where it will keep hot but not boil, for it changes so rapidly from one degree to another.

When the sugar dropped in cold water is firm enough to make a rather hard ball when rolled between the fingers, but is not crisp, pour it into a shallow pan and leave to cool till it will wrinkle when the pan is tipped. Stir it with a large spoon until it is quite cool. If it does not harden enough to use, put it into the pan at the back of the stove again until it is melted, then let it boil again, trying often. If, on the other hand, the fondant be found grainy, add a cupful of cold water and boil again until the right consistency is attained. It may take a little practice to make perfect. This fondant will keep good for weeks in a jar covered with waxed paper. With the fondant as a basis all sorts of delightful sweets can be made.

Candied Figs.—Cut a few figs in strips an inch wide and roll these in fondant. When nearly hard cut them in pieces with a sharp knife.

Date Candy.—Roll some balls of fondant. Stone some good-sized dates, cut them in halves, press one-half up against each side of the ball of fondant. Walnuts may be done in the same way.

Tutti Frutti Candy.—Take a shallow pan, line it with waxed paper, put a layer of fondant, a layer of

chopped pineapple, candied cherries, chopped figs, dates, etc. Cover the top with fondant. Let it harden a little, then cut in small squares.

Chocolate Creams.—Use confectioner's chocolate for these. Melt it. Take good stiff fondant, flavor it as desired, form it into balls, and drop them into the melted chocolate. If liked, chopped nuts, dates, etc., can be mixed with the fondant, and makes a pleasant change.

Chocolate Almonds.—Blanch the almond meats by pouring boiling water over them and letting them stand a few moments. Turn the hot water off and cover with cold, when the skin may easily be rubbed off between the

sweet chocolate into small pieces, put into a dish and set in a larger pan of hot water. When the chocolate is melted put a blanched nut meat on the point of a skewer or darning needle, or use a candy dipper and dip into the melted chocolate. Then lay on oiled paper to cool. When the chocolate coating becomes set dip a second time. Flavor the melted chocolate with vanilla if desired.

Don't Rubber



It Isn't Polite.

Besides, you can read ALL the news in much more comfort if you subscribe for this paper.

GIFT FOR THOSE WHO WRITE



A cut-leather pen wiper is of golden brown ooze leather with underlay of satin. The satin is cut just large enough to cover the openings. A piece of chamolite the shape of the leather top is then pasted over the satin, and there are two chamolite leaves enclosed

A HOLDUP



This terrible highwayman is merely demanding that Santa Claus scatter a few subscriptions to this newspaper around as Christmas presents. **Not a bad sort of gift, either.**

PRIZES AT THE GEM EVERY NIGHT THIS WEEK

Beginning this evening the Gem will give away a series of prizes. The drawing will take place each night at 8:30 o'clock. The following articles purchased from A. G. Smither & Co. will be given away: Cut Glass Sugar and Cream Set; Yeomi China Powder Box; 1-2 Dozen China Cups and Saucers, old blue; Yeomi China Cake Plate; Sterling silver photo frame.