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 BOTT LING 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 oc casion if you will let us fill your order.

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

Canned and Evaporated Fruits

We have engaged tarkeys 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. TAYLOE,

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 incor-orated Accountant and Auditor-a sufficient guarantee of its superi-

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part payment for TUITION on any GOOD FOR \$35.00 amplete combined course . unlimited scholarsh p purchased o us on or before January 15, 1919 \$20.00 gle course. • Only one coupon "accepted mptete



You Will

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.



chopped pineapple, candied cherries chopped figs, dates, etc. Cover the top with fundant. Let it haven a lit the, then cut in small squares. Christmas Candies A CHILICULAR

Chocolate Creams. — Use confec-tioner's chocolate for these. Melt it. Take good stiff (ondaht, flavor it as Home-made sweets for both chil-dren and grown-ups are the most sat-isfactory, for then one can-know ex-actly the imgredients that are used in their manufacture. 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 channel. The foundations for most candie

The foundations for most candies is fondant. Take for making IF, five cups of granulated sugar and red two cupfuls of cold water and set it on the back of the stove until the sugar is melted. Add one teasponful of cream of tartar dissolved in a little water. This does away with the sickly sweet the fire, where it will buil. Do not stir it after it is hot and do not shule the pan. When If has builed a fea minutes, try it by dropping a tiny bit in a cup of poid water. Do this fre-quently moving the pan where it will be mixed with the fondant, and makes a pleasant change. Chocolate Aimonds.—Blanch the almond meats by pouring boiling water over them and letting them stand a few moments. Turn the het water off and cover with cold, when the skin may easily be rubbed of between the them. quently, moving the pan where it will keep hot but not boil, for it change so rapidly from one degree to anoth When the sugar dropped in cold wa ter is firm enough to make an arather 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

sweet chocolate into small pieces, put into a dish and set in a buyer pan of her of the set of the set of the set meticed 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 hay on oiled paper to cool. When the chocolate coating becomes set dip a second time. Flavor the melted choc-olate with vanilla if desired.



When nearly hard with a sharp knife Date Candy .- Holl, some balls of

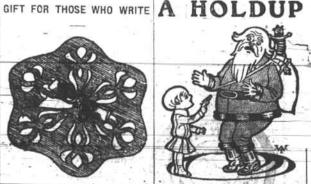
ed with

delightful sweets can be made Candled Figs .- Cut a few figs in

waxed paper

as a basis all sorts

It Isn't Polite. Besides, you can read ALL the news ore comfort'if you subsc in much for this paper.



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Address Address Incy never get anything done. They Tutti Frutti Candy.—Take a shall. They never get anything done. They Tutti Frutti Candy.—Take a shall. Tutti Frutti Candy.—Take a shall. for pan, line it with wared paper. Dut a layer of fondant, a layer of fondant, a layer of there are two chamols leaves enclosed in the shall be the sha	
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PRIZES AT THE GEM EVERY NIGHT THIS WEEK	1. 1. 1.
PRIZES AT THE GEM EVERY NIGHT THIS WEEK	[
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	2421
	Part and
Beginning this evening the Gem will give away a series of prizes. The drawing will	1
take place each night at 8:30 o'clock. The following articles purchased from A. G	4
and place each night at 0.50 0 clock. The following articles purchased from A. G	r
simulated a CO, while given away Chir Lages Sugar and Lroam Son Voomi Chin	
Powder Box; 1-2 Dozen China Cups and Saucers, old blue: Yeomi China Cake Plate	Mar Seals
stering suver r noto r rame.	
sterning our of I noto l'fame,	Mente Se
	C. C. C. C.