

PAY YOUR TAXES

I, J. W. Birkhead, Sheriff of Randolph County, N. C., will attend at the following places and on the days named below for the purpose of collecting the State, County, School and Special Taxes for the year 1912:

New Hope Township,	Mon. Nov. 18,	1912,	Shaw's Store
Concord	Tues. " 19,	"	Farmer.
Toberracle	Wed. " 20,	"	Tabernacle
Trinity	Thur. " 21,	"	Trinity
New Market	Frid'y " 22,	"	Glenola
Back Creek	Sat. " 23,	"	Co. Home
Grant	Mon. " 25,	"	Bethel Sch H'se

Franklinville Township, Tues., Nov. 26, 1912; forenoon, Cedar Falls; Franklinville, afternoon.
 Liberty Township, Wed. Nov. 27, Liberty.
 Providence Township, Thursday, Nov. 28, A. L. Chamness'
 Level Cross Township, Friday, Nov. 29, Level Cross
 Randleman Township, Sat. Nov. 30, G. W. Elliott's Store
 Asheboro Township, every day in the week
 Union Township, Mon. Nov. 18, S. A. Cox's Store
 Richland Township, Tues. Nov. 19, Seagrove forenoon;
 Yow's Mills, afternoon
 Brower Township, Wed. Nov. 20; Erect, afternoon
 Pleasant Grove Township, Thurs. Nov. 21, A. Jones,
 forenoon; Ward's Store afternoon
 Coleridge Township, Friday, Nov. 22, Coleridge.
 Columbia Township, Sat. Nov. 23, Ramseur.

The taxes for the year 1912 are now past due. The law requires me to settle the State taxes promptly. The time is here when all should pay. I would like to wait longer but the money is needed. The salaries of the school teachers have to be met and there are many other demands to meet. Let every tax payer meet me promptly and pay his taxes.

This November 9, 1912.

J. W. BIRKHEAD, Sheriff, Randolph County

PAY BY CHECK

The up-to-date merchant or manufacturer always pays his bills by check. Why not the farmer, too? The business man knows his check will come back to him and be a receipt for each transaction. If this plan proves to the advantage of the business man, why should not the farmer and every other person be equally wise and pay his bills by check? A large number of persons have found that this system eliminates all chances of error and dispute with their neighbor but there are many others in our section that should adopt this plan and receive the benefit. We will be glad if you will call and let us explain our method of handling business.

Bank of Ramseur
 RAMSEUR, NORTH CAROLINA

Inter-County Poultry Show

Asheboro, N. C., Dec. 2nd, 3rd, 4th, 1912

A valuable list of premiums will be given and many special prizes. Write today for premium list.

D. M. SHARPE,
 Chairman Executive Committee.
 Asheboro, N. C.

Edwards' Business College

Bookkeeping, Shorthand, Touch Typewriting, Accounting, Banking, Arithmetic, Grammar, Spelling, Penmanship and Letter Writing. Graduates assisted to positions. Business men furnished Bookkeepers and Stenographers. Day and night sessions. Write for full information.

Edwards' Business College,
 HIGH POINT, N. C.

Chattanooga and Oliver Plows

We have on hand some CHATTANOOGA REVERSIBLE DISC PLOWS at a bargain. Also a lot of OLIVER RIDING PLOWS. Either of these will stick to the hardest of ground. If interested, call to see us.

McCrary-Redding Hardware Co.

History of American Elm.

(Chicago City Forester, J.H. Frost.)
 It probably is safe to say that the American elm excels in popularity all other varieties as a street tree. It belongs, according to L. H. Bolley, to a family having about 12 varieties. With only six of these am I intimately acquainted, and of these six we have about four growing in and about Chicago. They are the American, Scotch or Camperdown slippery and rock elm.

The American elm easily surpasses all these for street planting and stands in a class by itself. In the eastern cities it has been planted in larger numbers than any other tree and seems to be doing better than any other variety when it is properly cared for.

The elms are not as rugged as the oaks. The American elm has an elegance of form which is enhanced by its gracefully drooping branches, which makes it at times fully as attractive as the white oak.

In the fall when nature is aglow with her varying colors, the oaks, with their leaves highly colored by the early frosts, impress us most forcibly in their stately magnificence. But when you see the American elm and the white oak growing side by side in the open meadow or at the edge of a forest you will be more able to judge as to which is the more pleasing tree to look upon. Among our streets, however, the must plant trees that will thrive and at the same time give the best results for ornamentation and utility. And for this purpose the American elm will always rank among the very foremost varieties.

The American elm, when planted along a residence street, should be placed from forty to fifty feet apart along the street. They are best suited to a wide street or boulevard. Effects of such planting may be seen along Grand boulevard, Chicago, of Commonwealth avenue, Boston. And yet these elms may be used on the narrower residence streets with equally good results.

In from fifteen to twenty-five years the wide-spreading branches of this tree will begin to arch over the street, forming a pleasing canopy of green. These arching branches being densely covered with leaves, shade the street during the hot summer days better than any other tree. And this effect can be had in almost any residential part of the city.

Thus far I have failed to find that locality in the city which is less favorable to the growth of the

elm than to any other variety. To be sure, the willows, Carolina poplars and catalpa grow faster, but neither surer nor in better form, provided the elm is given good soil, plenty of watering and fertilizing. It is almost essential that the trees be properly planted to begin with and then given some attention from time to time.

Out on Millard avenue, north of Ogden avenue, may be seen a good street of elms which were planted about fifteen years ago. Some magnificent elms may be seen near Sixtieth streets and several good elms may be seen growing near Ashland avenue and Ohio street, and one elegant elm is growing at 985 Newton street.

I cite these to illustrate that they are now growing in nearly all parts of the city, even in more unfavorable localities. And while they may not be in the best and most desirable form, we must also consider that they have not been given the best of treatment, and I should say that, considering the abuse to which some of these trees have been subjected, they have done surprisingly well. After all they are as good and better than most Carolina poplars I have seen growing in the same localities. Such poplars as may be seen at Armour and Grand avenues, or on Fifty-seventh street between Monroe, Madison and Woodlawn avenues.

The elm is seriously affected with several insects. In the east the elm leaf beetle does an enormous amount of damage and it costs many thousands of dollars annually to keep these pests in check. The only way to fight this pest is to spray the trees with arsenate of lead late in the spring just after the leaves are about full grown. We have not been troubled with these insects in the West and let us hope we never will. But we have troubles of our own. The elm scale we have in abundance and while it is not as serious as the beetle, yet they cause a deal of annoyance in sapping the vitality from the trees.

To fight this pest we must spray to the winter with lime and sulphur. This is a very expensive, disagreeable and discouraging operation and must be done scientifically by a conscientious and determined man who thoroughly understands the nature of the insects and the solution he is applying to the pest. If the chemical solution is not mixed just right it is apt to injure the tree, more than the insect.

We also have the tent caterpillars the larvae of which feed upon the young foliage of the tree. They may be destroyed in the natural way by fastening a piece of cloth or cotton batting to the end of a pole, saturate or soak this in kerosene, light the oil and burning the larvae while they are gathering in their web-like tent, where they may be seen in hundreds just after they have hatched from the eggs. The tent caterpillars do not effect the elm seriously and they prefer the horse chestnut, linden and walnut trees.

In every case it is well to gather all the leaves of the elm trees in the fall and burn them. By so doing many of the larvae and egg masses of the various insects working upon it may be destroyed.

In conclusion it is hoped that we may have many of our streets lined with elms, but it must not be the exclusive tree of any neighborhood—let us vary the planting upon the adjacent streets of any part of the city.

Mr. D. S. Hoover, of Washington, D. C., who has been visiting relatives and friends in Asheboro and Farmer returned home Monday.

Household Economy

How to Have the Best Cough Syrup and Save \$2, by Making it at Home.

Cough medicines, as a rule, contain a large quantity of plain syrup. If you take one pint of granulated sugar, add 1/2 pint of warm water and stir about 2 minutes, you have as good syrup as money could buy.

If you will then put 2 1/2 ounces of Pinex (50 cents worth) in a pint bottle, and fill it up with the Sugar Syrup, you will have as much cough syrup as you could buy ready made for \$2.50. It keeps perfectly.

And you will find it the best cough syrup you ever used—even in whooping cough. You can feel it take hold—usually stops the most severe cough in 24 hours. It is just laxative enough, has a good tonic effect, and taste is pleasant. Make a teaspoonful every one, two or three hours.

It is a splendid remedy, too, for whooping cough, croup, hoarseness, asthma, chest pain, etc.

Pinex is the most valuable concentrated compound of Norway white pine extract, rich in guaiacol and all the healing pine elements. No other preparation will work in this formula.

This recipe for making cough remedy with Pinex and Sugar Syrup is now used and priced in thousands of homes in the United States and Canada. The plan has often been imitated but never successfully.

A guarantee of absolute satisfaction, or money promptly refunded, goes with this recipe. Your druggist has Pinex, or will get it for you. If not, send to The Pinex Co., Ft. Wayne, Ind.

PAPER BAG COOKING

Great System Perfected by M. Soyer, Famous London Chef.

FOR A CHILDREN'S PARTY.

By Martha McCulloch Williams.
 Suppose you try giving the children a paper-bag cooked party. On such an occasion, the paper bag comes gaily into its kingdom. Not the used bag, but one holding something cooked in another bag, or else regally ambushing a gift.

For such ambushing, spatch bags liberally with color or else decorate them with gilt and silver stars, pasted on the sides, and tie their necks with gay ribbon, putting inside a ruffle of fringed orange paper matching the ribbon-color.

Edibles, of course, must be bagged very shortly before being distributed. Iced tartlets, small pretty fancy cakes, nuts, raisins, bits of crystallized fruit, all make admirable fillings.

What manner of sweets, fruits, candies, nuts, etc., appear must depend, of course, upon the hostess. She will not err if the candies are largely home-made and plentifully reinforced with fresh fruit and good cake. Nuts are essential, but should not be eaten too liberally. The best preventive of such excess is a satisfying menu. Here is one that should appeal to hungry young creatures, yet do them no sort of harm.

Hot Chocolate or Cocoa with Whipped Cream

Hot Chicken Biscuit

Hot Sweet Potato Biscuit

Homemade Candy Salted Peanuts

Mince Turnovers

Pound Cake Icecream Sandwiches

Fruit and Nuts

Make chocolate as you like; but have plenty of hot milk, also boiling water, at hand, so it can be varied to suit individual tastes.

For the chicken biscuit begin by washing a few fat chickens, duly washed and trussed, greased all over and bacon-covered on the breast. Do not stuff it, but put inside half a dozen stalks of celery and a peeled and quartered apple. Lay a few more stalks of celery in the bag, which needs a small lump of butter in addition to thick greasing, seal, and cook done, taking care the bag does not break. Remove carefully from the bag, and while still hot, mince the meat as fine as you can, mincing also the apple and celery, which will be cooked very soft. Taste. If the light seasoning which the chicken had is insufficient, add more salt and a bare dusting of pepper, red and black. Pour upon the minced mass the gravy from the bag, add a very little more butter and a spoonful or so of cream, mix well, put in a fresh well-greased bag and heat for five minutes. Take up and put by spoonfuls, rather scant ones, between hot biscuits, which have been rolled thin and baked double, after brushing over the lower one with melted butter. Keep hot inside a bag, in the hot stove where the flame is out, until needed.

For sweet potato biscuit, boil soft a quart of sound potatoes and peel and mash fine while hot, taking out all lumps and strings. Mix with its own bulk of flour stiff with a teaspoonful of baking powder. Shorten well with butter, wet up rather stiff with sweet milk, roll out, cut in small rounds and bake in a greased bag with a tiny hole in the upper side. Fifteen minutes ought to be long enough.

Mince turnovers, which explain themselves, must be very small. Make the original round of paste about four inches across. Put only a teaspoonful of mincemeat upon it, fold it over very neatly and pinch the edges well together. Flatten and cook inside a buttered bag.

For the icecream sandwiches, cut very thin slices from a thick loaf of pound cake, frost the slices upon one side and lay them together, two and two, naked sides touching. At serving time, cut a very thin slice of icecream, lay it daintily between two of the frosted cake slices, and pass on to be eaten at once.

This second menu may please some households better. It is suited to afternoon serving, rather than evening.

Peanut Brown Bread Sandwiches

Cider Cup or Tea-Lemonade

Oyster Patties or Mincied Chicken Turnovers

Bread and Butter Sandwiches

Clear Broth, Small Cups

Sliced Oranges with Frosted Individual Sponge Cakes

Fruit Nuts Candy

Directions have been given for elder cup and tea-lemonade. Roast and grind the peanuts, season lightly with salt and mix with either melted butter or a very mild French dressing to a rather stiff paste. Spread between very thin slices of buttered brown bread and keep moist until wanted.

For oyster patties, bake shells of puff paste inside paper bags, cool, and fill with oysters prepared as for oyster sandwiches. Prepare chicken as for the chicken biscuit, but bake it in tiny turnovers. Roll the bones of it with a little fresh celery and a sliced tomato to make the broth.

Cut the oranges carefully around, remove the peel in two sections and notch the edges of each, thus making pretty cups. Slice the fruit thin, taking away strings and white pithy rind, arrange in the cups, cover with sugar, put a little shredded crystallized ginger on top and keep cool till wanted.

Bake the sponge cake in a square shallow mould. Let it get cold, cut in small squares, frost with tinted icing and serve in a basket lined with white crepe paper frills.

(Copyright, 1911, by the Associated Literary Press.)

A WINTER COAT

not only keeps cold out, but conserves body-heat; body-fat serves the same purpose, it enables us to resist unsettled elements and serves as the great source of our body-heat. Greater body-heat means richer blood, more fat, not obesity but fat which the body consumes for warmth, vitality, resistance-power—as a furnace consumes coal for heat—Scott's Emulsion does this.

A teaspoonful after each meal makes body-wealth—healthy, active blood—sharpens the appetite and makes all good food do good.

It drives out and keeps out colds by raising endurance-power and creating strength.

Best substitute for SCOTT'S.

SCOTT & BOWNE, Bloomfield, N. J. 12-01

Announcement.

I have now added a nitrous oxide or "laughing gas" apparatus to my office outfit for the purpose of extracting teeth. This gas does not give the nauseated effect of chloroform and ether and has practically no dangerous effect. It takes only a few seconds to go to sleep under its influence, and one comes out of the sleep equally as quick and can walk immediately. Any one can take it. I have contracted with Dr. S. S. Coe to administer each anaesthetic thus making it safer in every respect.

J. J. HAMLIN, Dentist,
 High Point, N. C.

The feet cannot be kept warm unless the blood circulates freely in the case of the boots, shoes or stockings are tight.

"It is a pleasure to tell you that Chamberlain's Cough Remedy is the best cough medicine I have ever used," writes Mrs. Hugh Campbell, of Lavonia, Ga. "I have used it with all my children and the results have been highly satisfactory." For sale by all dealers.

Always let the light fall upon the object viewed from over the left shoulder, if possible. It should never come from in front.

Norfolk Southern Ry.

In effect Sept. 1, 1912.

N. B.—Schedule figures published below are given as information only and are not guaranteed.

Via Southern Railway

Lv. Charlotte	10:15 am
Lv. Concord	11:05 am
Lv. Salisbury	12:05 pm
Lv. Lexington	12:38 pm
Ar. High Point	1:08 pm

Lv. Greensboro	12:55 pm
Ar. High Point	1:10 pm

Lv. High Point	2:15 pm
Ar. Asheboro	3:40 pm
Lv. Asheboro	3:40 pm
Ar. Star	4:43 pm
Ar. Blaine	4:50 pm
Ar. Pinehurst	6:22 pm
Ar. Aberdeen	6:37 pm

Ar. Mt. Gleason	5:40 am
Lv. Mt. Gleason	12:45 pm
Lv. Pinehurst	7:10 pm
Ar. Carthage	7:50 pm
Lv. Aberdeen, S A L Ry	10:26 pm
8:55 am	
Ar. Raleigh	12:40 am
11:35 am	

For particulars apply to any ticket agent or consult Norfolk Southern green folder.

W. W. Croxson, Norfolk, Va.

Auction Sale of Personal Property for Partition.

On Wednesday, the 20th day of November, 1912, at the late residence of L. D. Wrenn, deceased, the undersigned will sell for cash to the highest bidder, at public auction the personal property of estate of the said deceased for the purpose of making partition of the proceeds among the distributees of said estate; sale will begin at 10 o'clock a. m.

What Property Consists Of:

Two two-horse wagons, two mowing machines, with rakes; one binder; one wheat drill; household and kitchen furniture; two disc harrows one cultivator; a lot of one-horse and two-horse plows; one mule; a lot of cattle and flock of sheep; also one three-horse sulky disc plow, with a lot of other articles too tedious to mention.

Come buy some property which has been well taken care of.

This October 15th, 1912.

MRS. M. C. WRENN,
 J. W. WRENN,
 T. L. WRENN,
 S. B. AND A. A. SMITH.