Franklinville News.

Rev. O. P. Ader has been returned to us another year by the Western N. C. Conference and preached for us Sunday

Mr. E. A. Routh has been spinning through our streets with his new auto.

Prof. D. M. Weatherly spent last Friday with his mother near Greensboro, it being her 90th birthday.

Misses Vinson, Barnes and Bagwell, of the graded school faculty, attended a meeting for teachers of the State at Greensboro Friday and Saturday.

Miss Nina and Fields Parks, of near Parks' x roads, spent Sunday here with Mr. and Mrs. Clarence Parks.

Mr. and Mrs. B. F. Craven spent Sunday with relatives near Asheboro.

Several of our poultrymen are attending the poultry fair at Asheboro this week where they have carried a number of their fine birds.

J. C. Coble, of near Kemp's Mill, has moved his family to his residence purchased of W.C. Slack on Allred street.

Some of our people are attending court at Asheboro this week.

Messrs. Millsap, district farm demonstrator, and Sam Coble, county demonstrator, were with us Friday night and made good talks and interestin illustrations on farming and stock growing in the auditorium at the academy to an appreciative audience.

A Des Moines man had an attack of muscular rheumatism in his shoulder. A friend advised him to go to Hot Springs. That meant an expense of $150.00 or more. He sought for a quicker and cheaper way to cure andfound it in Chamberlain's Liniment. Three days after the first application of this liniment he waswell. For sale by all dealers.

Millboro News.

Mr. and Mrs. Cleveland Williar of Liberty, Route 1, spent Thanksgiving at J. T. Brown's.

James Free and sister, Miss Maud, of Cedar Falls, visited Miss Gertrude Pugh Sunday afternoon.

Mr. and Mrs. J. M. Albright and children spent Sunday at Locust Grove.

Misses Florence Julian and Bessie Hays returned Sunday from a few days' visit to friends and relatives at High Point.

Mr. Walter Wood, of Southern Pines, is at home for a few days.

Miss Donnie Pugh spent Saturday and Sunday at her home on R. 1.

Misses Laura Julian and Ila Bird visited friends at Julian's Grove Saturday and Sunday.

Gibson C. Bantz, assistant treasurer of the United States, resigned Friday of last week at the request of Secretary McVeagh.

Lives Jeopardized.

A lecturer recently called attention to the first cost of a human life—the jeopardizing of the life of another human being. North Carolina does not think enough of the lives bought at such a price to register the births of her citizens. More than 2,000,000 lives jeopardize to give the State its present poulation,and the government passes it by without a record. During the Civil War 152,000 North Carolinians jeopardized their lives through patriotism and the literature regarding the conflict would fill more volumes than the averageman may ove hope to own. Is it not time for our State to consider recording the births of her citizens? Having been born at such a risk, is it too much to ask that the State make a record of every such event and help, in that way, the child for whom the mother risked her life?—Board of Health Bulletin.

Free Literature.

Free literature regarding hookworm disease may be secured from the State Board of Health. If you suspect a case of the disease, write to the State Laboratory of Hygiene for a specimen container. Upon receipt of the container, return it with a sample of the bowel discharge. The Laboratory will examine it for hookworm eggs free of charge. If the eggs are found, of course hookworms are present.

It won't be long now before we hear of smallpox here and there. One thing is certain, however, and that is that it willnot get any vaccinated folks. A great many of the unvaccinated ones would escape it, too, if they did not huddle up into close, unventilated rooms.

Will You Be Our Guest at the Inauguration?

We are going to take a party of twenty people to Washington to see President-elect Woodrow Wilson take the oath, March 4th, and desire to include two popular citizens from Randolph county, either male or female. Must be over 16 years of age and of good character.

Will you be our guest? We pay all expenses, of course. It will not cost you a penny. You may also secure a brand-new 1913 model, five-passenger touring car free.

Drop us a line for particulars; a postal card will do. Write today, for it may can uch to you.

THE DISPATCH,
Lexington, N. C.

Turtle Story.

A gentleman from Star tells The Courier a remarkable turtle story. He says that Mr. Anderson Saunders a section foreman on the N. & S., while removing an old railroad track near Spies, found sixteen turtles that had evidently taken up winter quarters there. They were of good size and very palatable.

Martin Gets a Watch from Col. Roosevelt

New York, Nov. 30—For presence of mind, courage and quick action in saving his life on Oct. 14, when attacked by the assassin, John Schrank, now in an insane asylum, ex-President Theodore Roosevelt has presented to his former private secretary, Elbert E. Martin, a $200 gold watch.

On the inner side of the watch case is inscriced: "To Elbert E. Martin, from Theodore Roosevelt, in remembrance of Oct. 14, 1912."

Martin was recently made manager of the National Progressive Headquarters.

Washington, Dec. 1.—The expiring Sixty-second Congress will assemble tomorrow for its final work of legislation. In the brief period remaining before the constitutional limitations bring it to an end rnd turn many of its members back into private life, 15 appropriation bills, carrying over $1,000,000 for the support of the Government, must be passed; the impeachment of Judge Archibald, of the Commerce Court, must be tried in the senate; many investigating committees must conclude inquiries and make their reports, and scores of legislative matters must be disposed of.

Throughout the session, attracting muc attention as the actual work of legislation, will run the preparetory work for the extra session to be called soon after President-elect Wilson takes office March 4.

The Southern Power Company has made public plans for $1,000,000 de development project at Lookout Shoals on the Catawba river some miles west of Statesville.

Snowfall Throughout the State.

The first snowfall of the season for Asheboro came Wednesday night about 12 o'clock and continued until the early hours of Thanksgiving day North Carolina without exception was covered with snow last Thursds morning. At some places the snowfall was the heaviest for November in many years, while at others, owing to dampneess, much of it melted

Blizzards and snowstorms were prevalent in some of the States.

B. B. B.

The Best Blood Purifier. Test It Free!

If you are run down or nervous, pimples or spots floating before the eyes, aching back, blood-thin or skin flushes, B. B. B. is a sure sign of impure blood. Taking B. B. B. (Botanic Blood Balm), will purify and enrich your blood and build up your weakened, broken down system. B. B. B. is guaranteed to cure all blood diseases and skin humors, such as

Rheumatism, Ulcers, Rising Sores, Syphilitic Blood Poison, Catarrh, Eczema, Itching, Humors, Rising and Bumps, Bone Pains, Pimples, Old Sores, Scrofula or Keratula, Suppurating Sores, Boils, Carbuncles.

B. B. B. cures all these blood troubles by killing the poison germs and expelling it from the system. B. B. B. is the only blood cure remedy that can do this—therefore B. B. B. it cures and heals all sores and deep-seated Blood Troubles when all else fails. Thoroughly tested for 30 years—composed of Pure Botanic Ingredients. Drug stores $1 per large bottle with directions for home cure.

FREE SAMPLE BY WRITING BLOOD BALM CO., ATLANTA, GA.

Describe trouble and you medical advice at one

PAPER BAG COOKING

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

IMPROVES MEATS OF ALL SORTS.

By Marion McNaboch Williams.

Is savory meat—no matter what sort—one of your gastronomic delights? Cook it in the paper bag, and it will be a greater delight than ever.

Suppose you want an approach to barbecued lamb—as near an approach as the gas range or the coal one permits. Get a rack, not too big, fat and tender, and have the rib ends cut very short and all the angles of the backbone carefully removed. Wash it quickly, wipe dry with a damp cloth, rub all over with soft butter, pop in a paper bag, very well greased, and cook in a hot oven ten minutes, then in a moderate one fifty minutes longer. Take up and open the bag, but only a little way on top. Then pour carefully into it a sauce made thus: Boil soft in a little water half a dozen pods of cayenne pepper, mash in the liquor, remove strings, add half a cup of butter, half a cup of very strong vinegar, half a teaspoonful of salt, a dash of Worcester sauce and a saltspoon of ground black pepper. Cook together for five minutes, stirring constantly. Dip by small spoonfuls over the meat in the bag, putting on about half. Set the bag back in the oven after cutting away a square on top. Turn the heat on full and cook for five minutes longer. Take up the meat on a hot platter, pour the bag gravy over it, and serve what remains of the pepper mixture in a separate boat. The meat roasted thus without seasoning is tender and juicy and ready to take flavors from the gravy and the sauce.

Serve with it potatoes—both sorts—baked in their jackets, using very little water in the bags with them so they shall be mealy. Too much water makes white potatoes waxy or heavy, and gives to sweet potatoes a pale flavor not desirable. The secret of paper bag cooking, as of all other cooking, is learning the difference between enough and either too much or too little. Serve also with the meat either turnips cooked in a bag or carrots or spinach.

A beet salad goes well with the highly seasoned meat—much better than cold slaw, though that will serve at a pinch. Fresh cucumbers, sliced thin, and seasoned only with salt and vinegar, are best of all.

Boiled batter pudding goes finely with such savory meat and its vegetable complement. To make it, take for each person who is to eat of it a fresh egg, a level tablespoonful of flour and half a cup of milk. Beat the egg yolks very light, adding to them alternately the flour, with a little baking powder sifted through it, and the milk, taking care to mix very smooth. Beat the egg whites very stiff and melt a level spoonful of butter for each three eggs in the pudding. Beat in the melted butter—it must not be hot, only warm enough to run—then add raisins and citron, in the proportion of a cupful for every two eggs. The raisins must be seeded, the citron finely shredded, and both well floured. Beat them in well, but quickly, then add the whites of eggs. Fold rather than beat them in, and pour the pudding into either a well greased bag or a mold lined with well greased paper bag paper. Set either mold or bag inside another bigger bag, pour in enough water to come half way up the side, seal, and cook in a very hot oven seven minutes, then in a moderate one for three-quarters of an hour. Be careful to leave room in the bag; the pudding rises a lot if it is made right. Serve in the mold, cut it with a very hot knife or spoon, and serve with a rich sweet wine or lemon sauce. Before putting in water, be sure that the outer bag is water-tight all up and down the seam. You can, if you like, make a bag mold for the pudding, but the paper bag, tied tight at the mouth, is rather more trustworthy. The boiling bag mash, of course, be set upright; hence it will be apt to require the whole oven space.

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MINT FROM SOYER.

By Nicolas Soyer, Chef of Crosby's Club, London.

Salice de Canadient Take a cold roast duck and joint it neatly. Place the carcass, giblets, bones, etc., in a clean enameled iron stewpan, add to them a couple of sage leaves or a little powdered sage, a large onion stuck with a clove, a pinch of powdered sweet herbs and half a pint of stock. Bring to the boil, skim carefully, then draw the pan to the side of the fire and simmer very slowly until the goodness is fairly extracted. Then strain through a hair sieve into a clean saucepan, place on the fire and reduce about one-third. Add salt and pepper to taste, the peel from half a dozen French olives and half a glass of port. Meanwhile, grease a bag thickly, place in it the joints of the duck and cook for ten minutes. Remove the bag from the oven and pour the gravy in. Close the bag, and make very hot for ten minutes. Then dish up on a hot salmi dish and serve garnished with fried croutons and accompanied by chipped or straw potatoes. Any kind of game may be prepared after this recipe.

Nonpareil glaze by Crosby & Walton (Columbia.)

CLEARANCE SALE

Having decided not to carry some of the lines of our stock, we will for 30 days only, beginning December 14, sell at and below cost the following:

Dry Goods	Clothing	Shoes
A lot of prints, percales, flaxons, etc , all good patterns, will be disposed of.	75 Men's and Boys' ready to wear Suits, ranging in price from $1.00 to $15.00. A large assortment of Rugs at sacrifice prices	250 pairs Men's, Women's and Children's shoes, all new stock, at 10% below cost. See our line of pants at cost.

WE WILL ALSO PUT ON A FIVE AND TEN CENT COUNTER IN CONNECTION WITH THIS SALE

Of course while you are attending this sale you will make your Christmas purchases as we will have a complete and up-to-date line.

The biggest line of Jewelry ever seen in Western Randolph can be seen at our store.

"THE QUALITY STORE"

I. S. KEARNS

Farmer, N. C.

BUY IHC Wagons for True Economy

YOU cannot farm without a wagon any more than you can keep house without a stove. You work your wagon oftener and harder than anything else on the farm.

Buy a wagon that lasts longer than the average. It is an easy thing to do, even though all wagons which are painted alike may look alike. The difference in wagons is underneath the paint. It is the material and workmanship, entering into the construction of I H C wagons,

Weber . New Bettendorf
Columbus Steel King

which make them the best wagon investment.

We want every purchaser to convince himself before buying, that when I H C wagons are advertised as having oak or birch hubs, hickory axles, and long leaf yellow pine box bottoms, these are the materials actually used.

When an I H C wagon reaches a farmer's barn, that farmer has one of the best-wearing, easiest-running farm wagons that skilled labor can make or that money can buy. There is no need to speculate in buying a wagon. I H C wagons are made for nation-wide use, with special features adapted to local conditions. Weber and Columbus have wood gears. New Bettendorf and Steel King have steel gears. The I H C wagon dealer in your town sells the wagon best suited to your neighborhood. Ask him for I H C wagon literature, or, write

International Harvester Company of America
(Incorporated)
Charlotte N. C.

I H C Service Bureau

The purpose of this Bureau is to furnish, free of charge or cost, the best information obtainable on better farming. If you have any worthy questions concerning soils, crops, farm drainage, irrigation, fertilizers, etc., write your inquiries, specific and send them to I H C Service Bureau, Harvester Building, Chicago, U S A

Note of Thanks.

Mr. and Mrs. R. N. Davis and son Hoyt wish to express through the columns of The Courier their many sincere thanks to their friends and relatives for the nice surprise birthday dinner and presents given them in honor of Mrs. Davis' birthday, Dec. 1st, 1912. We cannot forget them while memory lasts.

Randleman, N. C., Route 3.

FARM FOR SALE.

Good Farm 5 Miles West of Liberty, in High State of Cultivation for Sale. Good Buildings and Outbuildings. Fine Community. Will Sell Farm, Machinery and Stock also. A Fine Bargain. Apply to

A. F. WARD
Liberty, N. C., Route No. 1.

Notice of Land Sale.

By virtue of the powers vested in the undersigned by decree rednerd i in special proceedings entitled "A.A. Scott, admr., J. T. Scott, decd. V. Nancy J. Scott et al," in theSuperior Court of Randolph county,I will sell at pubic auction at the court house door in Asheboro, N. C., on the 4th day of January, 1913, at 12 o'clock M., the following lands situate in Ramseur, N. C., bounded as follows, to-wit: Beginning at a flint rock in Columbia Mfg. Co.'s corner and runs east to R.A.Smith's N. W. corner; thence south to R. A. Smith's S. W. corner; thence east to Worth Lutterloh's N. W. corner; thence west of south to S. W. Caddell's N. E. corner; thence north of west with S. W. Caddell's line to Columbia Mfg. Co.'s line; thence northeast with Columbia Mfg. Co.'s line to the beginning, containing one acre, more or less.

Terms of sale: One-third cash, balance upon a credit of six months, approved security being given therefor, deferred payments to bear interest at legal rate from day of sale.

This Nov., 30, 1912.

A. A. SCOTT,
Admr. J. T. Scott, decd.

NOTICE.

Having qualified as admr. on the estate of H. O. Causey, deceased, before W.C.Hammond, Clerk of the Superior Court of Randolph county, all persons having claims against said estate are notified to present them to the undersigned, duly verified, on or before the 30th day of November,1913, or this notice will be pleaded in bar of their recovery; and all persons owing said estate will come forward and make immediate settlement.

This 26th day of Nov., 1912.

R. L. CAUSEY, Admr.