

NOTES OF A VACATION AMIDST THE MOUNTAINS

SOME FACTS GATHERED AND INCIDENTS OCCURRING DURING THE SUMMER DAYS OF A VISIT TO WESTERN NORTH CAROLINA.

HOWARD A. BANKS.

Asheville, Sept. 1.—This has been a good summer for mountain tourists' resorts. Southern Railway trains have been crowded during the month of August. Asheville, Waynesville, Hendersonville, Black Mountain and its environs and other places have been filled up with visitors from the North and South, escaping from the hot weather of the lowlands and of the great cities.

It was a great pleasure to be the guest of Mr. D. A. Tompkins, in his summer home at Montreat. Mr. Tompkins spends the greater part of his summers now at this place—from April to October. His charming household consists of Miss Grace Tompkins, his sister, who resides at his hospitable home; Mrs. Tompkins, of Edgefield, S. C., a near relative; Miss Abernethy, of Mount Holly, his stenographer; and Miss Davis, of Charlotte, a trained nurse. The spacious piazza looks directly out across the North Fork of the Swannanoa river, a mere creek at this point, which washes the feet of Rainbow Mountain, a hill rising to a sheer height of several hundred feet directly from its waters. The mountain is named from its graceful curve. The Montreat Association owns to the top of the ridge, and it would be well if the association would build a winding road to the top. The mountain would seem to lend itself admirably to road building; and the view from the top must be superb. It is covered with a thick, short growth of oak, out of which one single, solitary pine tree shoots skyward. The Tompkins household calls it "The Lonesome Pine"; but there is no trail to it.

To the southward looms up the Blue Ridge, well named—for no mountains in the world are so exquisitelyerulean. At various periods during the day, the Ridge from whatever point one views it, seems to exhibit every shade of blue. Sometimes it reflects the color of the sky. At other times it wears a tint of gray blue. At others it is as deep as indigo. As evening draws on, and the shepherd wind blows up his fluffy flocks of cloud, and they cast their shadows on the hills below, the Ridge dons its royal purple. The exploiters of one part of the Western North Carolina mountains were happy indeed in calling their section "The Sapphire Country." Just after sunset an artist's eye often detects a lilac tint.

"The world is veiled with tissues fairer wear,
The wool of sunshine, warp of purple mist,
And thro' the hazy, soft-enchanted air,
The distant hills seem carved of amethyst."

When one first comes into the mountains, he is affected by drowsiness. He wants to sleep, and it is fine to lie down at night, and sing to slumber to the lullaby of the katydids and the soft murmur of the Swannanoa, like the sound of gently falling rain, and know that you will wake up in the morning under the breathing brow of a mountain. I know of no place where the mountains beetle more perfectly than at Montreat. This is rest indeed! It is the place to go if you wish to escape genuinely.

"Far from the madding crowd's ignoble strife,"

In driving over the good roads at Montreat and Black Mountain with Mr. Tompkins or with members of his household, we several times passed the lumber plant at Black Mountain, of Perley & Crockett, successors to Dickel & Campbell. Its operation is most interesting. It is sawing exclusively at present spruce pine. The logs are brought up on a little narrow gauge mountain railroad which runs many miles backward until within a thousand feet of the top of Mt. Mitchell. We were fortunate enough to see a train load of eight flat cars, loaded high with spruce sawlogs, arrive at the mill just alongside the Southern Railway station at Black Mountain. The logs were quickly dumped into a lagoon by the side of the mill. Here they floated in the water for ten days or two weeks. The logs will not dry properly if they are sawed with the sap on them, but water soaked logs dry out in perfect condition. The logs are skillfully manipulated by a workman with a long pole with a sort of fish-spear on it. With this he shoves the logs upon a moving chain, which hustles them up into the mill to the saws. Meantime, the waste which results from the sawing is carried out of the mill by another chain, and dumped in a heap at the far end of the lagoon where a fire is constantly consuming it. It pays to burn it up rather than to clog up the premises with this waste. It is said that there is enough spruce timber in the mountains within the reach of this little railroad to keep the mill running steadily for 12 years longer. There are enormous stacks of the sawed lumber in the dry kilns, and the little mill is operated with magnificent skill and system.

While we were driving through the Baptist colony at Ridgecrest, I noticed over on a nearby mountain a whole forest of dead and dying pine trees.

"A forest fire, I see," I said to Mr. Tompkins.
"No," said he significantly. "The pine beetle."

I noticed everywhere in the Black Mountain region the ravages of this pest. It seems that nothing can be done except to cut down the forests and burn them. Some of the beautiful white pines on Dr. Cotton's estate at Montreat are being attacked by the beetle, and I passed one man's little cottage yard which had been very carefully planted out with white pine and every one was ruined and dying no doubt injuring the value of the little mountain home, and at least necessitating the re-planting of his shade trees.

In the course of one of our conversations, Mr. Tompkins made the statement of a fact which I had never heard before, namely: that the water power of a cotton mill will drive more spindles at night than it will in the day time—perhaps ten per cent. more at least somewhere around that number. Mr. Tompkins said that this was a fact known to engineers, but said that he himself could not give any very definite reason therefor.

This is a bumper fruit crop year in the mountains. Apples are a glut on the market. At Waynesville at 50 cents a bushel. Shippers of apples at Canton are paying the mountain people 40 cents a bushel. I fell into conversation with a man named Justice, who has an orchard of 2,000 trees near Waynesville, and he says that there is no Northern market for apples, and he is looking southward to see if he cannot find a market in that direction which will yield him better prices. Mountain wagons in Waynesville are loaded with apples and with fresh apple cider at 10 cents a quart.

Capt. Robert Johnston, U. S. A., resigned, of Asheville, has an immense crop of apples on the old Boggs orchards, which he bought several years ago. The orchards are about two miles from Waynesville, and are probably the finest in North Carolina. Capt. Johnston has not disposed of his fruit. Haywood county fruit growers' exchange is now having a rather hard row of stumps to hoe, as they have been without a manager for a year or so, and do not know where to find one. This is a serious handicap to the orchard men in a bumper crop year like this.

The mountains are a God-send, with their colonies, and with their scenery, enrapturing the eye of the artist; but the most interesting thing in them is the people,—particularly the children. Dr. James, of Harvard, the great psychologist, used to spend his summers at Blowing Rock, and he paid a very high compliment to the mountain children, saying that they were far brighter naturally than the children of the New England mill towns. I was taking a walk up the Eagle's Nest road at Waynesville with my children one day, and we came to the mountain poultry farm of Mr. Hyatt. It was in charge of a mountaineer named Davis, and he very kindly showed me his one thousand or more white Leghorns. He gets something like \$2.00 or \$2.50 a pair for them, and good prices for the eggs, too. In one run he had two hundred fine laying fowls, which were contributing very liberally towards the supply of the Waynesville soda fountains, with eggs for their egg-flips.

By the side of the road a little shack had been put up, and in it was an eleven year old mountain boy, Master Frank Davis, the son of the manager of the chicken farm. Frank was running a little wayside store, selling soda water, candy, mountain apples and the like. He was an ambitious youngster, and said that while he did not get his store started until the middle of the season, he had nevertheless at that time invested \$4.00 in his stock of candy and soft drinks, and that within two weeks he had sold out and had almost enough to double his stock. Thus he had been going on through the shank of the season. He keeps his soda water on ice, and the carriages passing to and from from Eagle's Nest, the splendid hostelry on the top of Junaluska Mountain, give him a liberal patronage. He said he intended to start for school in two weeks, down in Hazlewood; and that he is in the fifth grade. He stated very emphatically that he intended to go through the eleventh grade.

"I am goin' to git all the education I kin," he said.
"What are you going to be when you grow up?" I asked.
"I am goin' to foller somethin' I kin make money at," he replied.

Frank has the trader's instinct strongly developed. Some day he will be one of the big merchants of Waynesville.

Higher up on the mountain we came to the toll-gate, which is run by a mountain family named Curtis. Here we laid in a supply of balsam pillows and alpenstocks. The small two or three room house was crowded with children, and one of them, Lucy—Curtis, seven years old, was the main hand at collecting the toll. She was a very pretty child, and she, too, was ambitious to learn, and had been to school down at Hazlewood, at the foot of the mountain, two miles distant. She had numerous brothers and sisters, but she was the belle of the bunch.

A chance is all these mountain children need to make their lives successful. Governor Glenn used to tell a story about a little girl, who lived with her father in an isolated mountain cove, and who graphically expressed the loneliness and longing of her life when she said to him: "Every day I stand and look up the road, but there ain't nobody a-comin' and nobody a-gwine!"

Rosy cheeked Lucy Curtis could not make this plaint, for her daily task is to collect the tolls from the folks a-comin' and a-gwine. But the life is simple enough in this crowded mountain cabin.

CRIMSON CLOVER AND HAIRY VETCH SEED PRICES

Prices for imported crimson clover and hairy vetch seed have recently shown such a marked upward tendency that specialists of the Department fear that the cost of the seed, of which Europe is the chief source, will interfere with the increasing use of these leguminous cover crops. In fact, it is feared that the prices of the seed of these legumes may go so high as to make it inadvisable to plant them this year.

Before the present European conditions arose, crimson clover seed was selling at from \$4 to \$5 a bushel. Up to August 15 there was a scarcity of this seed in the United States, owing to the fact that the receipts from Europe were smaller than usual. The prices then advanced to from \$7.50 to \$9.00 per bushel. Since that date importations have been continued to arrive, until there is now more imported seed available for fall seeding than there was in this country a year ago at this time. This seed, according to the Department's information, was all imported at approximately the same price as that sold for \$4 to \$4.50 per bushel in the early part of the season. The present high price, therefore, is regarded by the Department as unwarranted, from the standpoint of the supply and the import price of the seed. Some dealers are continuing to sell at the former price, but these are exceptions.

If the present high price is maintained, the specialists are doubtful whether crimson clover can be profitably used as a green manure crop for seeding in corn or on vacant ground, or under other conditions where the catch is not reasonably certain. Under such conditions they point out that it will be better practice to sow rye this fall and use the difference in price in adding nitrogen to the soil in the form of nitrate of soda or some highly nitrogenous fertilizer. The rye will afford a winter cover preventing washing and leaching, and can be plowed under in the spring to add humus to the soil.

When crimson clover is being used regularly as a winter cover crop in orchard culture, or where local experience indicates that a good catch and a good crop are practically certain, a higher price for the seed will no doubt be justified.

A somewhat similar condition exists with reference to hairy vetch seed. There has been approximately six sevenths as much seed imported since November 1, 1913, as in the year previous. This shortage, however, is partly counterbalanced by the increasing domestic production of hairy vetch seed. Wherever the price of hairy vetch seed is found to be exorbitant, the same change in farm practice is recommended as that in the case of crimson clover.—From U. S. Department of Agriculture weekly letter.

TAKING CALOMEL A BAD HABIT

So Powerful it Shocks Liver and Leaves it Weaker Than Before—Dodson's Liver Tonic is Better To Take.

Nearly everybody who has ever tried calomel has found that it gives only a temporary relief. For calomel is such a powerful drug that it shocks and weakens the liver and makes it less able afterward to do its duty than in the first place.

This is one of the reasons why the Asheboro Drug Company guarantee Dodson's Liver Tonic to take the place of calomel. Dodson's Liver Tonic is a pure vegetable liquid tonic that will cure constipation quickly and gently, without any danger of bad after-effects. It is guaranteed to do this with a guarantee that is simple and fair. If you buy a bottle of Dodson's Liver Tonic for yourself or your children, and do not find that it perfectly takes the place of calomel, then return to the store where you bought it and get your money back with a smile.

buy a little coffee and sugar.

While I was at Waynesville, I was at the home of Mr. D. M. Killian, a mighty fox hunter. His hospitable home is full of summer boarders, and his yard is full of fox hounds, leashed together in pairs to keep them from ranging alone in the mountains. There is a gentleman from Indiana, Mr. Howe, who was a guest in this home, and one of the greatest delights of my vacation was to watch Mr. Howe's unwavering interest in Mr. Killian's yoked dogs. "Can two walk together except they be agreed?" Not much! There were about eight or ten pairs of these dogs. No doubt they made a musical pack on the trail, but when they were not, were thus strung together in couples, they were woe-begone objects. One always wished to stand up while the other wished to lie down. Another did not wish to travel and was squatting on her hindquarters, while her master was pulling her along on the water. I saw one hound who was evidently very dry, making for the creek, and pulling her partner into the water, although the latter wasn't thirsty a bit; while another couple thus ordained to "hang together" consisted of a young hound not much out of puppyhood, linked together with a very old dog. This pup was evidently intended by Mr. Killian to be the old dog's darling. It was frisky and playful and cheerful and full of pranks and evidently wanted to be everlastingly on the go; while the old dog had long ago passed that period and was surly and settled and anxious to rest in peace. So while the young dog frisked, the old dog simply set himself in a rigid attitude and growled. There was, however, no escape for any of the hounds. That stick about a yard long, round the neck of each, held them together as inflexible as an inexorable as the South Carolina divorce law.

CHAMBERLAIN'S LINIMENT

If you are ever troubled with aches, pains, or soreness of the muscles, you will appreciate the good qualities of Chamberlain's Liniment. Many sufferers from rheumatism and sciatica have used it with the best results. It is especially valuable for lumbago and lame back. For sale by all dealers.

CURING MEAT ON THE FARM

Useful Recipes For the Economical and Satisfactory Preservation of Beef and Pork.

The best way to eat meat is to eat it while fresh, for there is no way of preserving it that will retain all the nutrition and all the flavor. It is, nevertheless, frequently desirable to cure meat at home and there is no reason why this cannot be done satisfactorily and economically. Salt, sugar or molasses, baking soda, and little salt-peter are the only ingredients necessary.

Ordinarily the curing of meat should be begun from 24 to 36 hours after the animal is slaughtered. This allows sufficient time for the animal heat to leave the meat entirely, but not sufficient to permit decay to set in. Once the meat is tainted, no amount of preservatives will bring back its proper flavor. On the other hand, if salt is applied too soon, obnoxious gases will be retained and the meat will possess an offensive odor. It is also impossible to obtain good results when the meat is frozen.

Three useful recipes for popular forms of cured meat are given below. The only equipment necessary for them are the ingredients already mentioned and a clean hardwood barrel or a large stone jar or crock. In considering these recipes it is well to remember that, on the whole, brine-cured meats are best for farm use. They are less trouble to prepare and the brine affords better protection against insects and vermin. A cool, moist cellar is the best place for brine curing. The cellar should be dark and tight enough to prevent flies and vermin.

Recipes for Curing.

Corned Beef.—The pieces commonly used for corning are the plate, rump, cross ribs and brisket, or in other words, the cheaper cuts of meat. The loin, ribs, and other fancy cuts are more often used fresh, and since there is more or less waste of nutrients in corning this is well. The pieces for corning should be cut in convenient-sized joints, say five or six inches square. It should be the aim to cut them all about the same thickness, so that they will make an even layer in the barrel.

Meat from fat animals makes choicer corned beef than that from poor animals. When the meat is thoroughly cooled it should be corning as soon as possible, as any decay in the meat is likely to spoil the brine during the corning process. Under no circumstances should the meat be corning while it is frozen. Weigh out the meat and allow eight pounds of salt to each one hundred pounds; sprinkle a layer of salt one-quarter on an inch in depth over the bottom of the barrel; pack in as closely as possible the cuts of meat, making a layer five or six inches in thickness; then put on a layer of salt, following that with another layer of meat; repeat until the meat and salt have all been packed in the barrel, care being used to reserve salt enough for a good layer over the top. After the package has stood over night, add for every one hundred pounds of meat, four pounds of sugar, two ounces of baking soda, and four ounces of saltpeter, dissolved in a gallon of tepid water. Three gallons more of water should be sufficient to cover this quantity. In case more or less than one hundred pounds of meat is to be corning, make the brine in the proportion given. A loose board cover, weighted down with a heavy stone or piece of iron, should be put on the meat to keep all of it under the brine. In case any should project, rust would start and the brine would spoil in a short time.

It is not necessary to boil the brine except in warm weather. If the meat has been corning during the winter season, it would be well to watch the brine closely during the spring, as it is more likely to spoil at that time than at any other season. If the brine appears to beropy or does not drip freely from the finger when immersed and lifted, it should be turned off and new brine added, after carefully washing the meat. The sugar or molasses in the brine has a tendency to ferment, and, unless the brine is kept in a cool place, there is sometimes trouble from this source. The meat should be kept in the brine 28 to 40 days to secure thorough corning.

Dried Beef.—The round is commonly used for dried beef, the inside of the thigh being considered the choicest piece, as it is slightly more tender than the outside of the round. The round should be cut lengthwise of the grain of the meat in preparing for dried beef, so that the muscle fibers may be cut crosswise when the dried beef is sliced for table use. A tight jar or crock is necessary for curing. The process is as follows: To each one hundred pounds of meat weigh out five pounds of salt, three pounds of granulated sugar, and two ounces of saltpeter; mix thoroughly together. Rub the meat on all surfaces with a third of the mixture and pack it in the jar as tightly as possible. Allow it to remain three days, when it should be removed and rubbed again with another third of the mixture. In repacking, put at the bottom the pieces that were on top the first time. Let stand for three days, when they should be removed and rubbed with the remaining third of the mixture and allowed to stand for three days more. The meat is then ready to be removed from the pickle. The liquid forming in the jars should not be re-packed in the liquid each time. After being removed from the pickle the meat should be smoked and hung in a dry attic or near the kitchen fire where the water will evaporate from it. It may be used at any time after smoking, although the longer it hangs in the dry atmosphere the drier it will get. The drier the climate in general the more easily meats can be dried. In arid regions good dried meat can be made by exposing it fresh to the air, with protection from flies.

Plain Salt Pork.—Rub each piece of meat with fine common salt and pack closely in a barrel. Let stand over night. The next day weigh out ten pounds of salt and two ounces of salt-

NOW IS TIME TO SOW CRIMSON CLOVER

This is the time to sow crimson clover. I hope every farmer will get busy and sow a cover crop, as shallow soil with no humus and poor seed and deep cultivation makes poor farms, poor crops, poor roads, poor schools, poor churches, and a poor people; while a deep soil, well filled with humus and the use of good seed, with shallow and frequent cultivation, makes rich farms, large crops, beautiful homes, good roads, good schools, better churches and a better people. I hope every farmer will do his best to deepen his soil and add humus by sowing clover and all the legumes, and get more live stock and feed all the roughage to make manure. We have some silo forms on exhibit this week to simply show the farmers that they can build them and grow feed more cheaply, say two and a half dollars to four dollars a ton, take care of their cattle as well in winter as in summer, and in the wind-up make money; those silos can be built for from fifty dollars up. I hope every farmer will get to studying and put in practice on his farm all the improved methods that will build up the fertility of the soil and make him an independent and prosperous citizen.

S. E. COBLE,
County Agriculturist.

TO BOOM YOUR TOWN

Talk about it.
Write about it.
Be friendly to everybody.
Elect good men to office.
Keep your sidewalks in good repair.
If a poor man starts a project help him.
If a rich man starts a project encourage him.

Sell all you can and buy all you can at home.
Don't talk the town down to strangers.
If you are rich, invest in something; employ somebody.
If a project to improve the town comes up, don't hoot—investigate.
Don't let your personal antipathies get away with your business judgment.
Follow the men who have the vim and energy to go ahead and "saw wood."

Be courteous to strangers who come among you so they will go away with good impressions.
If you don't like your town well enough to speak well of it, get out of it and make room for better men.
Always cheer on the man who goes for improvements, portion of the cost will be nothing but that which is right.

Don't kick at any proposed improvements because they are not at your door, or for fear that your tax will be raised fifty cents.
Don't be afraid to stick your hand down in your pocket for money to help a public enterprise. You owe something to the community for being so kind as to patronize you.

Don't! Don't! Don't! For heaven's sake don't think your ideas are the only correct ones as to what improvements are needed, and how they should be obtained. We heard an old man say once that his name was written down on every paper that came around with the word "Temperance" on it. Let your name be written down on every paper that has "Improvement" on it.

WHISKERS

(Boston Herald.)

The late William A. Peffer, once Populist Senator at Washington, was famous for luxuriant whiskerage. His "zytnoes"—we prefer this plural to "zytnoes"—tempted the fowls of the air to build their nests within to rear their tender brood. These whiskers were often caricatured, but the wearer gloried in them and saved the caricatures by pasting them in a scrapbook. Did he not entitle a chapter of the book he dictated while he was dying, "Whiskers of Populism?"

Mr. Peffer, though born in Pennsylvania, of German parentage, and journeying in Indiana, Missouri and Illinois, was identified with Kansas. Champ Clark in 1907 pronounced a glowing eulogy on the whiskers of Pike county, Missouri. There never were such whiskers elsewhere in this little world of great wonders or in song or romance. He was fired to this eulogy by the report that the beard of one S. G. Brinkley, the pride of Magnetic City, N. C., reached to the floor and was the longest in the universe. Mr. Clark said that the beard of this Tar Heel was only a goatee in comparison with whiskers of faithful Missourian constituents, and he cited the case of Valentine Tapley, of Spenceburg, with a beard 11 feet 6 inches long; also the case of Judge Elijah Gates, of Curryville, whose beard measured nine feet in length.

petter to each one hundred pounds of meat and dissolve in four gallons of boiling water. Pour this brine over the meat when cold, cover, and weight down to keep it under the brine. Meat will pack best if cut into pieces about six inches square. The pork should be kept in the brine until used.

Sugar-cured Hams and Bacon.—When the meat is cooled, rub each piece with salt and allow it to drain over night. Then pack it in a barrel with the hams and shoulders in the bottom, using the strips of bacon to fill in between or to put on top. Weigh out for each one hundred pounds of meat eight pounds of salt, two ounces of brown sugar, and two ounces of saltpeter. Dissolve all in four gallons of water, and cover the meat with the brine. For summer use it will be safest to boil the brine before using. In that case it should be thoroughly cooled before it is used. For winter curing it is not necessary to boil the brine. Bacon strips should remain in this brine four to six weeks; hams six to eight weeks. This is a standard recipe and has given the best of satisfaction. Hams and bacon cured in the spring will keep right through the summer after they are smoked. The meat will be sweet and palatable if it is properly smoked, and the flavor will be good.

VOTE FOR THE AMENDMENTS

News & Observer.
That there is need for changes in the Constitution of North Carolina has long been recognized, and the question which was first met was as to whether the best plan was to have these changes proposed to the people by means of a Constitutional Convention or by means of amendments submitted by the General Assembly to the people. The last plan was adopted and after intelligent work by the committee named to draft the proposed changes, the General Assembly made a selection of those submitted, and these are now before the people for their adoption.

That these amendments deserve the support of the people of the state is the firm belief of the News & Observer. There are some which will be adopted without any dispute, while there is a contest as to some others. Those which have been assailed are amendments which are needed, for they are for making of conditions under which North Carolina will be able to make greater progress than it has in the past.

The amendment which would provide for a six months term of the public schools should meet hearty support in all quarters. There is need for more education in our state. In our cities and in our towns we are providing for this by means of special taxes. But there is need for a longer term in our rural schools, and the amendment will provide for better facilities for the education of the children of the farms. The charge of illiteracy against this state is one which hurts it and the voters of the state should do their part in ending conditions which go to make illiteracy.

And there is the proposed amendment to our taxing system. That amendment should be adopted, for North Carolina needs it and needs it badly. The present system of taxation in the state is one which needs adjustment. The proposed amendment would give to the Legislature the power to provide a system of taxation which would equalize matters and distribute the burdens among all the people. By means of it there would be power given the General Assembly to deal with the question of taxation as it is to be met today.

The people of the state will be doing the wise thing to adopt the proposed amendment to the Constitution as it effects taxation, a measure which this paper considers as fair and just. Under the system which it would give power to put into operation the affairs of the state could be better handled, and with far more satisfaction to the people. Vote for the taxation amendment by all means.

YOU CAN VOTE ON NOVEMBER 3

IF YOU

- I. Are a male citizen of North Carolina on election day;
- II. Are twenty-one years old on November 3, 1914;
- III. Have resided in North Carolina two years, in the county six months, and in the ward, precinct, or election district four months preceding the election day.

A. If you have removed from one precinct, ward, or election district to another in the same county within four months previous to the election day, you are entitled to vote in the precinct, ward, or election district from which you moved.

- B. To have resided in the State, county and precinct, ward, or election district the required length of time means more than merely to have stayed there on a visit or even on business; it means to have considered the place your permanent dwelling-place—your home, the place to which you mean to return.
- C. If you are a married man, your residence is where your family resides; if single, where you sleep.
- V. Are not a lunatic or idiot;
- V. Have never been convicted or confessed in open court, upon indictment, to a crime punishable by imprisonment in the State's Prison; or if convicted of or confessed to such a crime, have been restored to citizenship as required by law;
- VI. Are registered in the precinct where you offer to vote;
- A. You are entitled to be registered if you—

1. Can show to the satisfaction of the registrar your ability to read and write any section of the Constitution of North Carolina in the English Language.

a. If you were qualified to vote in any State on January 1, 1867, or are the son, grandson, or other lineal descendant of such a one, you can be registered without showing ability to read and write, provided your name was entered upon the permanent record on or before December 1, 1908.

b. Registration under this, the "Grandfather Clause," does not keep you from having to be registered again, if so required by statute, but only abolishes the educational test as to those registered under this clause.

2. Will take the usual oath to support the Constitution and as to your age and residence.
- B. You are entitled to be registered on election day if you have become eligible to vote between the day registration books were closed and the day of election.

1. Thus if your State residence of two years were completed or your majority was reached between the closing of the registration books and November 3rd, you would be entitled to be registered on election day.

- VII. Have paid your poll tax for 1913 on or before May 1, 1914, and can produce your tax receipt or will swear that you have so paid your poll tax for 1913.
- A. You can vote without having paid your poll tax if you—

1. Became of age after May 1, 1914, or
2. Were fifty years old on or before May 1, 1914, or
3. Were exempted by the County Commissioners on or before May 1, 1914, from paying your poll tax on account of poverty or infirmity.
T. D. WARREN,
Chairman State Dem. Ex. C.
J. R. COLLIE, Secretary.