

AT THE CAPITAL OF BANNER.

Thousands of People Present to Take Part in the Big Fourth of July Celebration. Many Prizes Given. \$42.50 Given to the Singing Classes. Kenly Brass Band Present. Great Home-coming Event. Other Items of Interest.

Benson, July 5.—Mr. and Mrs. J. M. Jones, of Godwin, were here yesterday taking in the Fourth of July.

Mr. E. L. Hall, of Fayetteville, spent the day here yesterday with his brother, Mr. J. L. Hall.

Miss Ruth Jones, of Smithfield, was a visitor to our city yesterday.

Mrs. Remus A. Barbour, of Raleigh, was here yesterday on the way to visit her father, Mr. C. H. Benson, in Elevation.

Mr. John Alex Wilson, one of the foremost business men of Dunn, was in the city yesterday for a few hours.

Mr. W. B. Hobbs and son, John Hobbs, of near Smithfield, were here yesterday on a visit to his brother, Mr. J. E. Hobbs.

Mr. Wingate Morris, of Durham, arrived yesterday and will spend a few days here visiting relatives.

Attorneys J. C. Clifford, of Dunn, and E. J. Wellons and J. A. Wellons, of Smithfield, were here yesterday taking in the Fourth of July.

Miss Polly Barbour, Clarence Barbour and W. E. Barbour and Jim Allen, of Four Oaks, were here yesterday.

Mr. W. L. Burns, who formerly was associated with the Citizens Bank of Benson, now of the First National Bank of Tarboro, was here yesterday spending the day.

Mr. Mark Barbour, of Duke, is here spending the week with relatives in and near Benson.

Messrs. Grover Martin, of Raleigh, and Dwight Martin, of Yadkinville, N. C., are here this week at the home of their brother, Dr. J. F. Martin.

Miss Gladys Pearce, one of the teachers in our school last year, is here for a few days with Mrs. M. A. Peacock.

Mr. Henry Tripp, of Harnett County, was here yesterday on business.

Mr. Conetoe Canaday, of Fuquay Springs, was in the city Tuesday on a short visit to his brother, Mr. Claude Canaday.

Mr. J. M. Beatty, of Smithfield, was here yesterday shaking hands with friends.

Mr. L. C. Barbour, of Scotland Neck, was here the first of the week on business.

Mr. W. H. Lee, of Four Oaks, was a visitor to our city Monday for a short while.

Mrs. W. S. Privett, of Edenton, is here for a few days visit to Mrs. H. A. Parker.

Miss Agnes Austin, of Clayton, is here on a visit to Mr. and Mrs. Jesse McLamb.

Clifton; broad jump—Paul Stephenson; running broad jump—Garland Moore; 100 yard dash—Garland Moore; oldest man—Whiley Messer; finest pair mules—A. D. Raynor; finest horse—J. E. Wilson; man with longest beard—Mart Stewart; prettiest bouquet flowers—Miss Pearl Barbour; best mounted horse—C. C. Jernigan; best decorated machine—M. T. Britt; largest load ladies—Ardle Raynor; best fruit exhibit—C. E. Spence; finest mule sold by R. U. Barbour—Tom Barefoot; finest horse sold by R. U. Barbour—Herbert Ennis; largest load men and boys—Plus Hudson, the load containing eighty-two men and boys drawn by two oxen hitched to a two-horse wagon. There was \$42.50 divided equally among the nine singing classes represented in the singing contest, and very excellent music was rendered by the classes. The day passed off without an accident although there were several thousand people here through the day. There was no evidence of anyone drinking as there has been on former occasions of the kind in years past in our town.

Grow a Second Crop of Irish Potatoes.

The fall or second crop of Irish potatoes is one of the means by which the production of one of the most important food crops may be increased. For a number of years, this second crop of Irish potatoes has been an unimportant item in the food supply of North Carolina, but with emergency times at hand, Mr. W. N. Hutt, Horticulturist of the North Carolina Experiment Station, urges upon the growers of the Eastern section of the State the importance of putting in an extra crop.

In Extension Circular No. 49 prepared by Mr. R. G. Hill, Superintendent of the Truck Station at Willard, N. C., careful instruction in the growing of this crop is given. The problem of seed is one of the most serious questions confronting the average grower but it has been found that when seed from the first crop are spread out on the floor in some sheltered place where they are exposed to a strong light but not to direct sunlight, and are turned at frequent intervals until they are greened or sprouted, they are then ready to plant. This method insures against injury from rot caused by moisture and allows of the culling out of stock showing signs of disease. In this case a good stand is secured.

Tests have shown that the best time to plant the second crop is from the middle of July to the middle of August. In a favorable fall they might be set as late as September first, but there is always danger of late planting being caught by frost before maturing. Additional information in regard to the second crop of potatoes and copies of the circular may be had on application to B. W. Kilgore, Director, Agricultural Extension Service, Raleigh, N. C.

Thomas H. Barry.

Major General Thomas H. Barry, in command of the central department of the army, with headquarters at Chicago, has been termed "a typical product of New York City." Born in the metropolis, of Irish parentage, he received his education in the public schools, where his brilliant scholarship led to his appointment to West Point. In the forty years since his graduation from the military academy he has held nearly every im-



Photo by American Press Association. Major General Thomas H. Barry.

portant command in the service. He participated in the war with Spain and in the China relief expedition and was commander-in-chief of the army of Cuba pacification. A year in the Philippines, a like period as commander of the department of California and three years as superintendent at West Point were followed in 1913 by his appointment to command the eastern department, from which post he was transferred two years later to Chicago.

A man may be heart and soul in the war and yet be bodily absent.

DRYING AND CANNING.

By Nell Pickens, Home Demonstration Agent.

Quite a number of inquiries have come to the office asking about the advisability of using preserving powders in fruits and vegetables. There are a great many of the so-called powders on the market. These are sold not only under advertised trade names but by druggists and peddlers. In the directions for use the housewife is told to fill the jar with the fruit or vegetable to be canned, to cover with water, and to add a teaspoonful of the powder. It is true that these powders may prevent the decay of the fruit or vegetable, but they also encourage uncleanly, careless work and while with small doses the influence may not be apparent in an adult in normal health, with a child or an invalid the effect may be of a serious nature. The best way of preserving fruits and vegetables is by sterilization by means of heat. This can be done very easily and the use of the powders is not to be recommended. Salicylic acid, the most common preserving powder, is also used in embalming a dead body. Common sense teaches us that a powder strong enough to preserve a dead body, is not very good for our digestive system.

Many vegetables and fruits, which often go to waste may be saved by the simple process of drying. If properly dried, they retain their natural flavor and food value and can be made into wholesome and attractive dishes. They may be dried in an oven, in trays or racks over the kitchen stove, in a specially constructed drier or spread in the sun. Directions for a home-made drier will be furnished upon request.

The quality of the dried product depends upon having the vegetable absolutely fresh, young, tender and perfectly clean. Vegetables should be blanched to remove the strong odor and flavor from certain vegetables and to soften and loosen the fiber. This allows the moisture to evaporate more quickly and helps to hold the natural flavor. Blanching consists of plunging the vegetables into boiling water for a short time. Use a flour sack for this. After blanching, drain well and remove surface moisture by placing vegetables between two towels or by exposing them to the sun and air for a short time.

Recipes.

String Beans—Wash and string the beans carefully. The young and tender beans may be dried whole. Those that are full grown should be cut in one-fourth to one inch lengths with a sharp knife. Blanch in boiling water from 6 to 10 minutes, depending on the age of the bean. One-half teaspoonful of soda may be added to each gallon of boiling water to help set the color. Remove surface moisture and spread to dry.

Lima Beans—Lima beans can be shelled from the pod and dried. Gather while young and tender, wash and blanch from 5 to 10 minutes and dry as the string beans are dried.

Pumpkin and Summer Squash—Pare and cut in about one-half inch strips and blanch three minutes, remove surface moisture and dry slowly.

More recipes will follow in Tuesday's Herald. All dried products should be examined occasionally. Upon the first appearance of insects, spread in thin layers in the sun until the insects disappear; then heat in the oven or dryer and restore to containers.

SHIPPING LOSSES LESSENING.

Fifteen British Ships Over 1,600 Tons, Five Smaller and Eleven Fishing Vessels Sunk.

The weekly shipping summary issued in London July 4th, shows that 15 British merchant ships of more than 1,600 tons were sunk and five vessels of less than that tonnage. Eleven fishing vessels also were lost.

The summary: Arrivals 2,745; sailings, 2,846. British merchant ships sunk by mine or submarine over 1,600 tons, 15; under 1,600 tons, 5. British merchant ships unsuccessfully attacked, including five previously, 16. British fishing vessels sunk, 11.

General von Hindenburg's boasting announcement that "if we hold our ground until the submarine war has done its work," has a pleasant sound to the British naval ear, for the navy is now firmly convinced that the submarine war has failed.

A Card of Thanks.

I desire to express my thanks to the people in and around Micro for their kind hospitality shown me in the sickness and death of my sister. HELEN PULLEY.

BON TON THE LADIES STORE Big Half Price SALE Now going on, and will last for Seven Days Only. Come and Share these wonderful values with your neighbors. Ladies Hats - \$1.00 Come And See What We Are Offering BON TON SMITHFIELD, N. C.

Watch These Savings Accounts Grow! By saving the Cash Coupons the following have been made Charter Members of the Savings Club opened by The Cotter Hardware Co. Miss Esther May Lanier, Smithfield No. 1..... \$3.00 Waitstill A. Avera, Smithfield, No. 1 5.00 Wm. D. Avera, Jr., Smithfield, No. 1 5.00 Miss Frances Hogan, Smithfield..... 5.00 Joseph Graham Wheeler, Selma, R. F. D..... 7.00 Miss Helen Tomlinson, Smithfield, R. F. D. 1..... 4.00 Miss Mamie C. Phillips, Smithfield 7.00 Robert Nathan Johnson, Four Oaks 4.00 Wesley Howell, Princeton, N. C..... 1.00 Miss Minnie Bailey, Selma, R. F. D. 1.00 Miss Inez Guthrie, Smithfield, N.C. 1.00 D. A. Lassiter, Wilson's Mills..... 1.00 J. W. Smith, Smithfield, N. C..... 5.00 Richard London Thompson, Pine Level 1.00 Good many have failed to return their coupons; be sure and get these in by October 1st. Remember that you can add to your saving fund deposited by us, but we want you to get busy and by returning coupons make us increase the amount to your credit every three months. Miss Mamie C. Phillips and Joseph Graham Wheeler are now in the lead. Who will lead Oct. 1st? Get busy. Every \$20.00 in coupons means \$1.00 to your credit. Cotter Hardware Company Smithfield, N. C.