

THE SMITHFIELD HERALD

Published Every Tuesday and Friday.

WATCH YOUR LABEL.

No receipt will be sent for subscription. Each subscriber is asked to watch the little yellow label on his paper.

NOTE.—All correspondents should remember that we pay no attention to communications without the writer's name.

Ready To Go To The Front.

Mr. George C. White, who has been with The Austin-Stephenson Company, for the past several years, left Saturday night to spend a few days at his old home at Ore Hill before entering Uncle Sam's service.

During Mr. White's stay in Smithfield he has made a host of friends here and throughout the county. He has been one of the most valuable men in the employ of The Austin-Stephenson Company and it is with great reluctance that they give him up, but they realize that the call of country is too strong to resist.

Eighty-Seven New Doctors.

For the past several weeks the cry has been for more doctors since there was such an urgent need abroad. The State has heard the cry and last week turned out 87 new pill rollers.

Getting Ready for the Fight.

Mr. Hunter Woodall, who volunteered for service in France with a motor truck company a few weeks ago, left here Sunday to spend a few days with his parents, Mr. and Mrs. E. H. Woodall who live near Angier, Harnett County, before his call into the service of his country.

Visit To Capt. Skinner's Farm.

We have been told by several farmers in this section that the tobacco crop would be short, but if we should judge from what we saw on the farm of Capt. H. L. Skinner, about eight miles west of Smithfield, we would be bound to disagree with our farmer friends.

Capt. Skinner has on his farm about ten acres of the finest tobacco it has been our pleasure to see this year. This farm is cultivated by Mr. W. H. Cole, who is a good farmer, as a glance at his crop would prove.

Mr. Cole believes in raising his supplies at home and has just had 125 bushels of wheat threshed out. Where the wheat crop was, we now see a good stand of peas growing. It would be hard to find a cleaner crop anywhere, as Mr. Cole does not believe in raising crab grass and other crops on the same land at the same time.

We are greatly indebted to Captain Skinner for this most pleasant trip to his splendid little farm.—W. L. E.

DISTRICT CONFERENCE MEETS.

Will Convene Tomorrow With Elizabeth Church. Met With This Church Ten Years Ago.

The District Conference of the Raleigh District will convene tomorrow with Elizabeth church six miles west of here for a three days session. The people of Elizabeth section are proud of the fact that they are to have the Conference this year. Ten years ago the annual meeting was held with Elizabeth church. We are told that the Raleigh District Conference has met with only about three country churches in the past fifty years.

List of Names for Selective Draft.

The list of the names as prepared by the Exemption Boards for the selective draft is to be published again with the number of each man in his respective district. In this issue of The Herald we are publishing a part of the list of names in District No. Two, Johnston County. The remainder of the names in District No. Two, will be published in Friday's Herald.

Mr. Lasley's Brother Dead.

Mr. Earl Lasley, manager of the Lyric Theatre, was called away last week on account of the death of his brother, Mr. William Lasley, which occurred at his home in Creedmore Thursday night, after a short illness. Mr. Lasley, who was about 33 years of age, had been cashier of the Creedmore Bank for several years and was a young man of fine qualities.

KENLY NEWS.

Kenly, July 9.—Children's Day was observed at the Methodist church Sunday morning at 11 o'clock. A large crowd was present, and the program was most creditably prepared by many bright children under the training of Mrs. A. J. Broughton, Miss Gladys Jerome and Mrs. J. J. Edgerton.

Mrs. C. G. Moore entertained the Priscilla Club Thursday afternoon from 4 to 6.

Miss Viola Jenkins, from Lumberton, has returned home, after a visit of a week with Mrs. J. G. High.

Dr. and Mrs. G. B. Woodard left yesterday for Elizabeth City to visit Mrs. Woodard's father.

Mrs. H. M. Grizzard and son left Sunday for Bladenboro to visit her sister.

Mrs. J. W. Darden entertained the Junior Missionary Society at her home Thursday evening.

Mrs. F. C. Richardson returned home Saturday from Wadesboro, where she has been spending some time with her mother, Mrs. J. W. Nobles.

Miss Ione Richardson, from Greensboro, is visiting her aunt, Mrs. Dr. G. S. Coleman.

We are very glad to learn that Rev. C. P. Jerome, pastor of the Methodist church, who is at Moore's Springs for his health, is some better.

Mrs. R. O. Martin and children, from Jamesville, are visiting her sister, Mrs. Dr. J. C. Grady.

Mr. and Mrs. George Walston, from Lucama, spent Sunday in town. Miss Mary McDonald is spending this week with Miss Janie McNeil.

Mr. Paul Edgerton left Sunday, after spending a few days in town with relatives.

TOWN AND COUNTY TOPICS.

Mr. R. C. Gillette went to Raleigh Saturday.

Mrs. Geo. Pou has returned from Wrightsville Beach.

Mr. and Mrs. E. F. Ward went to Wilson last Friday.

Mr. D. O. Uzzle, of Wilson's Mills, was in the city Sunday.

Judge F. H. Brooks returned from Asheville this morning.

Mr. Dalma Eason, of Wilson's Mills, spent Sunday here.

Mr. Auburn Williams, of Four Oaks, was in town Saturday.

Mr. Emmet Johnson spent Sunday with his parents near Garner.

Mr. A. M. Coates spent the week-end with his parents in the city.

Mr. Lewis Sanders left for Norfolk last Thursday where he has accepted a position.

Miss Mary McCullers left yesterday for a visit to friends in Virginia and Delaware.

Miss Bettie Watson has returned from a visit to friends in Chapel Hill and other points.

Mr. Barham Creech, who is with the Creech Drug Company, spent Sunday in Benson.

Misses Pauline and Virginia Broadhurst visited their grandmother in Goldsboro last week.

Messrs. P. E. Whitehead and F. Hunter Creech visited friends in Buie's Creek Sunday.

Mr. and Mrs. Charlie Broadhurst, of Goldsboro, visited Mr. and Mrs. F. K. Broadhurst last week.

Mr. and Mrs. Gilmer Myatt are visiting Mrs. Mary B. Myatt for a few days, arriving Saturday.

Dr. and Mrs. Ralph Stevens and family were the guests of Mr. and Mrs. T. R. Hood Sunday.

Mr. Charlie Guy and daughter, Aviani Christian, of Richmond, spent the week-end with Mrs. Rebecca Abell.

Mrs. R. B. John, of Maxton, spent Sunday and Monday in the city with her daughter, Mrs. N. T. Holland.

Mr. and Mrs. W. D. Hood, of Kinston, arrived Friday evening to spend a few days with Mr. and Mrs. T. R. Hood.

Mr. Walter Radford and son, Frank, of New York City, are here for a few days with relatives and friends.

Messrs. Fitz Dickerson and Edward Abell returned from Wrightsville Beach Saturday where they spent the Fourth.

Mr. and Mrs. Robbie W. Sanders, of Clayton, spent Sunday in the city with their parents, Mr. and Mrs. W. H. Sanders.

Miss Marie Davis, one of the popular milliners in our city at the Bon Ton, left for her home in Maryland Sunday night.

Miss Grada Bell Turner returned Sunday, after spending several weeks with relatives and friends in and around Kinston.

Miss Elizabeth Cotter went to her grandfather's, Mr. J. Walter Myatt, Monday to spend a few days and attend the Raleigh District Conference.

Mr. and Mrs. S. N. Liles and daughter, Miss Nettie Liles, of Boon Hill township, were here Sunday visiting the family of Mr. E. F. Crump. Miss Liles is in charge of the music department of Wingate High School near Monroe, N. C.

Mr. W. M. Sanders, Mr. and Mrs. T. C. Evans, Rev. S. A. Cotton, Mr. William Sanders, and Mr. and Mrs. Polie Gardner went to Clayton Sunday night to hear Hon. James H. Pou deliver his patriotic address in the Clayton school auditorium.

Mr. F. C. Shearin and little daughter, Alice, have been spending several days in our city visiting Mrs. J. A. Coates. They left for Raleigh Saturday accompanied by Mrs. J. A. Coates and Master Robert Lee. Mrs. Coates will spend some time in Raleigh visiting relatives and friends.

Mr. and Mrs. Malcolm Sanders went to Norfolk last Thursday where they will make their home. Mrs. Sanders is in St. Vincent's Hospital at present, where she had to undergo an operation last Saturday. Her many friends are glad to hear that the latest news from her is that she is getting along nicely.

DRIED VEGETABLES.

By Nell Pickens, Home Demonstration Agent.

Garden Peas—When drying the very young and tender peas use the pod also. Wash and cut 1-4 inch pieces, blanch in boiling water 6 minutes, remove surface moisture, and dry the same length of time and at the same temperature as string beans. It is not necessary to use soda when blanching peas. The garden pea, which has a tough pod, is shelled and blanched from 3 to 5 minutes. Remove surface moisture, spread in single layers on trays and dry.

Sweet Corn—Select very young and tender corn, and prepare at once after gathering. Boil or steam on the cob 8 to 10 minutes to set the milk. To improve the flavor a teaspoon of salt to a gallon of water may be used. Drain well and cut from the cob, using a very sharp and flexible knife. Cut grains fine, only half way down to the cob and scrape the remainder of the grain being careful not to scrape any of the chaff next to the cob. When filed corn is used, good plump roasting ear stage is the proper degree of ripeness. A pound of dried corn per dozen ears is an average yield. Corn may be dried in the sun. Dry in the oven 10 or 15 minutes and finish in the sun. Sun drying is not satisfactory in damp moist weather and the product will be darker in color and not as attractive in appearance.

Okra—Wash and blanch in boiling water and dry 2 to 3 hours in the oven at a temperature 110 to 140 degrees. Use one-half teaspoon soda to a gallon of water. Dry young and tender pods whole. Older pods should be cut in one-fourth inch slices. Small tender pods are sometimes strung on a string and hung over the stove to dry. If dried in that manner heat in the oven before storing.

Cabbage—Cabbage is shredded or cut in strips a few inches long. Blanch 10 minutes, drain, remove surface moisture and dry.

Pumpkin and Summer Squash—Pare and cut in about one-half inch strips and blanch 3 minutes, remove surface moisture, and dry slowly from three to four hours in the oven raising the temperature gradually. It will take two or three days if dried in the sun. Celery cut in one-inch strips may be dried the same as pumpkin and squash.

Carrots and Parsnip—Clean and scrape or pare, and slice in 1-8 inch slices. Blanch 6 minutes, remove surface moisture and dry.

Vegetable Soup Mixture—Each vegetable used in the soup mixture is prepared and dried separately. They are put together in proportion desired; the desired vegetable predominating. A combination of several vegetables makes a most desirable soup mixture.

The ability to judge accurately as to when fruit and vegetables have reached the proper stage for storing can be gained only by experience. When sufficiently dried it should be so dry that it is impossible to press water out of the freshly cut ends of pieces, and will not show any of the natural grain on the fruit on being broken, yet not so dry that it will snap or crackle. It should be leathery or pliable.

If drying is done in the oven the door should be left open. Remember that the quality of the dried product depends upon having the vegetables fresh, young and tender. Wash all vegetables and clean well. After blanching the required number of minutes, drain well and remove surface moisture by placing vegetables between two towels or exposing to the sun and air for a short time. The time required for drying vegetables varies, however it can easily be determined by a little experience. The material should be stirred or turned several times during the drying in order to secure a uniform product.

Every shadow points to the sun and sorrow helps us to appreciate happiness.

FREE OF CHARGE.

Any adult suffering from cough, cold or bronchitis, is invited to call at the drug store of Creech Drug Co., and get absolutely free, a sample bottle of Boschee's German Syrup, a soothing and healing remedy for all lung troubles, which has a successful record of fifty years. Gives the patient a good night's rest free from coughing, with free expectation in the morning. Regular sizes, 25 and 75 cents.—Adv.

THOUSANDS OF PEOPLE HAVE tried Dr. Muns' Pile and Eczema Ointment, every one delighted. Creech Drug Co., Smithfield, N. C.

W. L. Woodall & Sons

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All Coat Suits and Silk Dresses At One-Half Price

10% Off On All Slippers

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Smithfield, N. C.

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The SHREWD home merchant knows this, and is already mapping out an extensive advertising campaign to offset the tremendous efforts of mail order houses and large city merchants.

The local merchant who forgets to advertise, who expects to increase his business without a proportionate increase in legitimate publicity expense, may discover to his cost that he is decreasing it instead.

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ADVERTISING IN The Smithfield Herald ALWAYS BRINGS RESULTS

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His earnings in turn should work for him.

Dollars at interest are "laborers worthy of their hire." They work diligently every day of the year, every hour of the day, turning temporary self-denial into permanent future benefit.

Have you dollars working for you?

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T. R. HOOD, President.

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