

SPECIAL NOTICES



J. E. ROBBINS & SONS
 Practical Well Drillers. Twelve years experience. All work guaranteed. Call on or address at No. 313 E. Franklin Ave., Gastonia, N. C. Phone 432-L.

SAM SING LAUNDRY
 115 South Street
HAND WORK
FIRST CLASS
 Shirts 10 cents
 Collars 2 cents

NOTICE TO TAX-PAYERS.....

Your 1915 Taxes have been due and payable since October 1. I will be in the Auditor's office at the court house Saturday, October 23. Please call and settle.
 T. R. McARVER, Tax Collector Gastonia Township (Outside.) tf.

City Taxes Due

City taxes for 1915 are now due and payable. I am in my office at the City Hall every day. Tax-payers will please call and settle promptly.
R. A. Ratchford,
 City Tax Collector

Taxpayers Take Notice

Notice is hereby given that your State and County Taxes for the year 1915 are now due and payable. I will be at the court house until further notice for the purpose of receiving taxes and issuing receipts therefor. Please call and settle.
 W. C. ABERNETHY,
 Tax Collector for State and County Inside City Limits. tf

PROFESSIONAL CARDS

Frank L. Costner
 REGISTERED PHARMACIST (14TH YEAR)
 R. H. Jordan & Co., Charlotte, N. C. Telephone and mail orders receive prompt attention. Nurses' Register.

W. B. MORRIS
 REGISTERED OPTOMETRIST
 Eyes examined and glasses properly fitted at
 Torrence-Morris Co's. f

LILLIAN J. ATKINS
 Teacher of Piano and Stringed Instruments
 Studio 323 E. Franklin Avenue.
 Season 1915-16 Begins Sept. 9th.
 Mandolin Lessons in club of three or five, 1 hour week, \$2 per pupil per month.

VERY LOW ROUND TRIP FARES
 Via Southern Railway—Premier Carrier of the South.
 \$84.15 Gastonia, N. C., to San Francisco and San Diego, Cal., account Panama-Pacific Exposition. Dates of sale March 1st to November 30, 1915. Final return limit three months from date of sale, except that these tickets will not be good to return later than December 31, 1915.
 For further information see, A. A. SUTHER, T. A., Gastonia, N. C.
 R. H. DeBUTTS, D. P. A., Charlotte, N. C.

Bright Idea.
 "Ladies," announced the president of an afternoon bridge club, "ladies, it has been moved and seconded that there shall be no conversation at the card tables. What shall we do with the motion?"
 "I suggest," said a sprightly little blonde, "I suggest that we discuss it while we play."

COUGHS THAT ARE STOPPED!
 Careful people see that they are stopped. Dr. King's New Discovery is a remedy of tried merit. It has held its own on the market for 46 years. Youth and old age testify to its soothing and healing qualities. Pneumonia and lung troubles are often caused by delay of treatment. Dr. King's New Discovery stops those hacking coughs and relieves the gripe tendencies. Money back if it fails. 50c. and \$1.00.

FARM CLUBS FOR BOYS AND GIRLS

IV.—CANNING FRUITS AND VEGETABLES.

[Prepared by United States department of agriculture.]

THE test of a canning method to be used in canning clubs, according to the United States department of agriculture's specialists, is based upon five points, as follows: First, will it save labor over the old method? Second, will it save time? Third, is it comparatively easy and thus possible to adopt the use of the method in every club member's home? Fourth, will the resulting product be true to flavor, color, texture and of good appearance? Fifth, is the method economical, saving of heat, product and equipment?

There are a number of methods employed in canning fruits and vegetables, but the one recommended by the experts in charge of canning clubs in the northern and western states is the "cold pack" method. There seems to



CANNING CLUB MEMBERS, FOUNTAIN HIGH SCHOOL, KNOX COUNTY, TENN.

be more or less misunderstanding of the term "cold pack" method of canning, it being confused with the "cold water method." The cold pack method simply means that the food products are packed in the containers, jars or tin cans in their fresh state and that all sterilization or cooking is performed after the pack has been sealed. The cap is never removed until the product is to be eaten.

The cold water method, with which the cold pack method is often confused, is the one often used by housewives for canning rhubarb, green gooseberries and a comparatively few other sour and highly acid vegetables and fruits. This method, however, is not recommended for the reason that the products will need to be cooked anyway before they can be used, and it is a saving of labor to do it at the beginning, when the product is canned.

Cold Pack Method Recommended.
 If the housewife or club member does not own a regular commercial home canning outfit, one which will accomplish results can often be picked up about the house. A hot water bath outfit can be made out of a wash boiler, galvanized vat, washtub or other receptacle with a fairly tight fitting top or cover. Any one of these receptacles can be easily transformed into a home canner by equipping it with a false bottom, with handles for lifting it out of the hot water. This false bottom may be made by the use of a coarse wire screen. This keeps the cans from coming into contact with the bottom of the receptacle and thus being broken by the heat. Only a sufficient amount of water is put into the receptacle to cover the top of the highest jar. In computing the time that the cans should remain in the hot water bath the canner begins counting from the time the water begins to jump.

Tomatoes Easily Canned.
 In canning tomatoes by use of the cold pack method the tomatoes are washed and graded for size, ripeness and color, then scalded in hot water enough to loosen the skins and plunged quickly into cold water, after which the skins and cores are removed. Tomatoes are packed in the containers whole, adding a level teaspoonful of salt to each quart. The rubber is placed in position on the cap and the can partially tightened. The can of tomatoes is then put in the homemade hot water bath outfit, described above, for twenty-two minutes. In some other canning outfits less time is required. For instance, the water sealed outfit demands only eighteen minutes. In the steam pressure outfit the steam is left on for fifteen minutes at five pounds of steam pressure. The aluminum pressure cooker requires ten minutes under twenty pounds of steam pressure. After the jars or cans of tomatoes have remained in the outfit the proper length of time they are removed, the covers tightened and the cans inverted to cool and test the joints.
 In canning sweet corn on the cob it is important to do the canning the day that the corn is picked. The husks

and silks are removed and the ears graded for size. Blanch the ears by placing in boiling water for ten or fifteen minutes and then quickly plunging into cold water. Place the ears, alternating butts and tips in one-half gallon glass jars or tin cans. Pour over them boiling hot water and add two level teaspoonfuls of salt to each gallon.
 Place the rubbers and the tops in position and partially seal the cans. Place them in the hot water bath outfit for one period of three hours. If the water sealed outfit is used it will require only one hour and a half, and if the steam pressure outfit is used sterilization should continue for an hour at five pounds of steam pressure or in the aluminum pressure cooker, under twenty pounds of steam pressure, for thirty-five minutes. The jars are then removed, covers tightened and joints tested. When sweet corn is taken from the jar or can for table use remove the ears as soon as the jar or can is opened. Heat the corn, slightly buttered, in the steamer. Do not allow the ears to stand in water or to be boiled in water the second time.

In canning sweet corn cut from the cob nearly the same directions apply as to corn on the cob. After the husks and silks are removed the corn on the cob is placed in boiling water for ten or fifteen minutes, then plunged quickly into cold water. The corn is then cut from the cob with a thin, sharp bladed knife and is packed tightly into the jar. One level teaspoonful of salt is added to each quart and sufficient water to fill. Place the rubber and top in position, partially seal and sterilize for the same length of time as is required for corn on the cob, as named above. Then remove jars, tighten covers and test joints.

Can Fresh Vegetables Only.
 In canning such vegetables as lima beans, string beans, okra, peas, etc., the best results are obtained when they are canned the same day they are picked. They should be carefully graded, blanched in boiling hot water for five minutes and plunged quickly into cold water. They are then packed into the container is full and boiling water added to fill in around the vegetables. One teaspoonful of salt is added to each quart. Rubbers and tops are placed in position and tops partially sealed. The cans of vegetables are then placed in the hot water bath for one period of two hours, removed, the covers tightened, inverted to cool and test the joints.

It is generally considered that in the home glass jars are more economical than tin cans. Aside from their being more attractive, they may be used continuously from year to year if given good treatment. If canning for the market, however, tin cans are used largely because they are less expensive and can stand transportation and cartage much better than the glass.

Use Proper Cans.
 Certain substances in some foods can attack the container and dissolve the tin, which then enters the food and is considered harmful. The use of lacquer lined cans prevents this solvent action to a great extent. It is not nec-



BYVA BLUME OF CANNING CLUB OF BLACKVILLE, S. C., WITH SOME OF HER PRODUCTS.

essary, however, to use lacquered cans for oysters; but on the other hand, such products as rhubarb, berries, pumpkins, squash and beets exert a strong corrosive action on tin and should be packed in the lacquered cans or in glass. Much experience in canning vegetables and fruits is necessary before the canning of meat products is undertaken, and the operation should be thoroughly understood. Meats, unless thoroughly sterilized and properly canned, are liable to produce highly poisonous products.
 Proper blanching, sterilization, etc., of course are essential to success in canning any kind of fruit, vegetables or meats.

If products are to be canned in the home and sold within the state there are certain legal restrictions placed upon the sale of canned products and these should be observed. Information concerning the state food laws can be obtained by writing to the state board of health. If the canned products are shipped in interstate commerce information concerning the laws should be obtained by writing to the bureau of chemistry, United States department of agriculture, Washington.

CONFERENCE AT REIDSVILLE.

The Western North Carolina Annual Conference of the M. E. Church, South, Meets at Reidsville November 17th—Some Interesting Facts as to the Growth of the Conference.

Methodists of Western North Carolina are looking forward with interest to the meeting of the annual conference which is to be held in Reidsville, beginning Wednesday, November 17th. Gastonia Methodism is especially interested by reason of the fact that a strong effort will be made by the churches here to secure the 1916 meeting of the conference for Gastonia. In regard to the growth of the conference during the past 10 years this week's North Carolina Christian Advocate gives the following interesting facts and figures, compiled by Rev. W. H. Willis, president of the conference board of missions:
 The Western North Carolina Conference, the largest in the connection in point of membership, except two, includes one hundred thousand Methodists. This organization of Christians raised last year more than half a million dollars (to be accurate \$584,652.) They own property (churches, parsonages and schools), valued at \$6,185,892.00. Each individual Methodist may be said to own \$61.85 worth of church property.

The church paid last year its 245 ministers in salaries \$216,176; the average being \$882. Ten years ago 211 ministers received \$127,330, an average of \$603. The average increased in ten years 45 per cent.

Pastors and presiding elders receiving as salaries \$1,500 or more have grown from eight in 1904 to 31 in 1914. Only two charges, West Market and Central Asheville, paid their preachers then as much as \$2,000, and no districts; now there are five districts and eight charges that equal or surpass that figure. Four of the latter, West Market (Greensboro), Centenary (Winston), Central (Asheville), and Trinity (Charlotte), paying \$2500 and Tryon Street \$3,000.

At the bottom of the column, however, there are eight preachers who received less than \$400 each last year.

Our property holdings during the decade have advanced 160 per cent from \$2,385,892 to \$6,185,892. Per capita giving has gone from \$4.15 to \$5.85. North Wilkesboro stands easily at the head here. Each of her 240 followers of Wesley, under the head of that financial wizard, Parker Holmes, gave an average of \$40.80 to all purposes. West End (Winston) stands next, with an average of \$25.50. In contrast with these, the members of three charges, Ararat, Mars Hill and Greenville, fell below \$1.00 per capita for all purposes. Last year the largest total was raised by Centenary (Winston), \$21,647. West Market and Tryon Street came next with \$19,629 and \$17,021 respectively.

Our missionary giving, home and foreign, plus the work of the women, has grown in the ten year period from \$34,273 to \$81,204, which is 136 per cent. This increase is to be accounted for largely by "specials." The fact is, that the number of charges paying in full assessments for foreign and domestic missions has fallen from 173 in 1904 to 88 in 1914. In other words, 146 charges now appear black on the conference chart, against 27 charges ten years ago. For this period forty pastors achieved an unbroken series of successes in paying missions in full. With a similar uniformity fifteen others have met failure.

Toward the end of each Conference session, a chart exhibiting the standing for the current year of each charge on salaries and missionary collections is displayed on the Conference wall. People attending the Conference will find this an interesting feature of the coming session.

Had to Catch the Mule.

Zeke had gone to town with the mule and the light wagon, says The New York Evening Post. The mule balked just in front of the doctor's office, and Zeke spent a half hour and all his ingenuity in trying to make him start. Then the doctor came out with a small bottle in his hand.

"I'll make him go, Zeke," the doctor said. Zeke smiled broadly.

"Less see um, sah."

The doctor poured from the bottle some vicious acid upon the mule's tail. Presently all they could see was the mule going over the hill in a cloud of dust. Zeke's look of admiration shaded into concern.

"You got mo' in dat bottle?" he asked.

"Yes," answered the doctor. Zeke spoke a trifle reluctantly but dutifully.

"Well, sah, I reckon you'd better spill er 'tase on me. I's gotter catch dat mule!"

The Gazette from now till January 1, 1917, for \$1.50 to new subscribers.

THE SOUTHERN RAILWAY'S MAGNIFICENT NEW TRAIN.

The Southern Railway will inaugurate a new train between Augusta, Columbia, Charlotte, Salisbury, Greensboro and intermediate points to Washington, Baltimore, Philadelphia and New York on fast and convenient schedule:
SCHEDULE AS FOLLOWS:
Northbound New No. 32.
 Leave Augusta 1:15 p. m.
 Leave Columbia 4:25 p. m.
 Leave Charlotte 7:45 p. m.
 Leave Salisbury 9:05 p. m.
 Leave Greensboro 10:20 p. m.
 Arrive Washington 7:00 a. m.
 Arrive New York 12:57 p. m.
Southbound New No. 31.
 Leave New York 1:08 p. m.
 Leave Washington 7:00 p. m.
 Leave Greensboro 3:55 a. m.
 Leave Salisbury 5:30 a. m.
 Leave Charlotte 7:00 a. m.
 Arrive Columbia 10:05 a. m.
 Arrive Augusta 1:15 p. m.
 This elegant new train will consist of all steel, electric lighted equipment, carrying through Pull-

California Expositions
 San Francisco and San Diego, California
SOUTHERN RAILWAY
 PREMIER CARRIER OF THE SOUTH
Very Low Round Trip Rates

Dates of sale March 1st to November 30th, 1915. Final return limit three months from date of sale, except that these tickets will not be good to return later than December 31, 1915.

Low round-trip fares from principal points as follows:

Charlotte	\$84.15	North Wilkesboro	\$87.85
High Point	84.15	Statesville	84.15
Mount Airy	86.25	Hickory	83.25
Salisbury	84.15	Morgantown	82.20
Greensboro	84.15	Winston-Salem	84.15
GASTONIA	84.15	Shelby	82.60

Fares from other points on same basis.
 Fares to Seattle or via Portland and Seattle at higher rate. These tickets will permit of diverse routing and will allow stop-overs on both going and return trip within limit of ticket.

The Southern Railway offers choice of several routes of historic interest from which to select; going one way and returning another. Through connections and good service via Memphis, St. Louis, Chicago or New Orleans. Through cars daily via New Orleans and Sunset Route. Special car parties now being arranged, affording opportunity to make trip without change and with select company on outgoing trip; returning at leisure via any route you may choose, stopping off at your own pleasure, thereby avoiding all the discomforts of going and returning with large tour parties, being compelled to follow the crowd. In going individually or with special Pullman car parties you spend your own money, stop where you please and go and come to suit your own convenience and save money paid tourist agents for escorting you around.

For further information apply to Southern Railway Agents, or R. H. DeBUTTS, D. P. A., Charlotte, N. C.

man sleeping cars between Augusta, Columbia and New York, Asheville and New York and Charlotte, and Asheville to Washington. Day coaches to Washington.

Excellent dining service, serving all meals en route.

This new train service should be particularly advantageous to Charlotte, Greensboro, Winston-Salem and the entire North Carolina territory on account of the convenient schedules.

New No. 32 will connect at Salisbury with Asheville Division train 12 from Asheville, Hickory and Statesville, and will make connection at Greensboro for Winston-Salem, Durham, Raleigh and intermediate points.
 R. H. DeBUTTS, D. P. A., Charlotte, N. C.



SOUTHERN RAILWAY.

Premier carrier of the South.

Arrival and departure passenger trains, Southern Railway Station, Gastonia, N. C.

N. B. Schedule figures shown as information and not guaranteed.

Arrive from

29 New York, Washington Birmingham special	5:20 a. m.
39 Charlotte (local)	8:00 a. m.
36 New Orleans-Atlanta (U. S. Fast Mail)	9:21 a. m.
37 N. Y., Washington, (N. Y., Atla., N. O., Limited)	10:42 a. m.
11 Richmond (local)	11:30 a. m.
46 Seneca (local)	12:45 p. m.
12 Atlanta (local)	5:00 p. m.
45 Greensboro (local)	5:45 p. m.
38 N. O. Atla. (N. Y., Atla., New Orleans Ltd.)	7:46 p. m.
40 Atlanta (local)	9:38 p. m.
30 Bham-Atla. (B. Spl)	10:16 p. m.
35 N. Y.-Washington, (U. S. Fast Mail)	11:17 p. m.

Depart for

29 Bham., (Bham., Spl.)	5:20 a. m.
39 Atlanta, (local)	8:00 a. m.
36 Washington N. Y. (U. S. Fast Mail)	9:21 a. m.
37 Atla., N. O., (N. Y., Atla., New Orleans Ltd.)	10:42 a. m.
11 Atlanta (local)	11:30 a. m.
46 Greensboro (local)	12:45 p. m.
12 Richmond (local)	5:00 p. m.
45 Seneca (local)	5:45 p. m.
38 N. O. Atla. (N. Y., Atla., New Orleans Ltd.)	7:46 p. m.
40 Charlotte (local)	9:38 p. m.
30 Wash., N. Y., (Birmingham Special)	10:16 p. m.
35 Atla., New Orleans (U. S. Fast Mail)	11:17 p. m.

For rates reservations or other information call on or write
 A. A. SUTHER, T. A., phone-22
 G. C. ANDREWS, Agent, phone-73.



PIEDMONT AND NORTHERN RAILWAY CO.

"THE ELECTRIC WAY."

Between Gastonia and Charlotte, N. C.

Schedule Effective Sunday, Aug. 29, 1915.

Station, 204 West Main Avenue, Gastonia.	
Lv. Gastonia	7:00 A. M.
Lv. Gastonia	9:00 A. M.
Lv. Gastonia	11:00 A. M.
Lv. Gastonia	1:00 P. M.
Lv. Gastonia	3:00 P. M.
Lv. Gastonia	5:00 P. M.
Lv. Charlotte	7:00 P. M.
Lv. Gastonia	9:00 P. M.
Lv. Charlotte	8:00 A. M.
Lv. Charlotte	10:00 A. M.
Lv. Charlotte	12:00 A. M.
Lv. Charlotte	2:00 P. M.

Lv. Charlotte	4:00 P. M.
Lv. Charlotte	6:00 P. M.
Lv. Charlotte	8:00 P. M.
Lv. Charlotte	11:00 P. M.

Connection made at Mount Holly with Seaboard Air Line, at Gastonia with Southern Railway and Carolina & Northwestern Railway.

The above schedule figures and connections are published as information only and are not guaranteed.
 E. THOMASSON, General Manager.
 C. S. ALLEN, Traffic Manager, Greenville, S. C.

CAROLINA & NORTHWESTERN RAILWAY COMPANY.

Schedule in effect Sunday, October 10, 1915. Trains arrive and depart from Gastonia as follows:

NORTHBOUND.
 Train No. 10, Chester to Lenoir, arrives 9:14 a. m., departs 9:24 a. m., daily except Sunday.

Train No. 8, Gastonia to Edgemont, leaves 3:10 p. m., daily except Sunday.

Trains No. 4 & 6, Chester to Edgemont, arrives 9:14 a. m., leaves 9:24 a. m., Sunday only.

Train No. 52, Chester to Gastonia, arrives 9:05 p. m., daily except Sunday.

SOUTHBOUND.
 Train No. 53, Gastonia to Chester, leaves 4:15 a. m., daily except Sunday.

Train No. 7, Edgemont to Gastonia, arrives 10:55 a. m., daily except Sunday.

Train No. 9, Lenoir to Chester, arrives 4:40 p. m., leaves 5:00 p. m., daily except Sunday.

Train No. 3 & 5, Edgemont to Chester, arrive 4:40 p. m., leaves 5:00 p. m., Sunday only.

Connections: At Chester with Southern Ry., S. A. L., and L. & C.; at Yorkville with Southern Ry.; at Lincolnton with S. A. L.; at Gastonia with Southern Ry. and P. & N. Lines; at Newton and Hickory with Southern Railway.

For further information apply to ticket office.

A. A. SUTHER, T. A., Gastonia, N. C.
 E. F. REID, G. F. & P. A., Chester, S. C.

CATAWBA COUNTY FAIR

Hickory, N. C.
 November 3, 4 and 5, 1915.

Account of the above occasion the C. & N. W. Railway will sell round-trip excursion tickets from all stations between Gastonia and Edgemont to Hickory at the fares given below. Dates of sale Nov. 2 to 5. Tickets limited to reach starting point not later than midnight of November 6.

From Edgemont	\$1.30
Mortimer	1.25
Collettsville90
Lenoir60
Hudson50
Grahnite Falls50
Rhoditis50
Conover50
Newton50
Malden50
Lincolnton75
High Shoals	1.00
Dallas	1.20
Gastonia	1.35

For further information apply to A. A. SUTHER, T. A., Gastonia, N. C. E. F. REID, G. P. A., Chester, S. C.

THE THRICE-A-WEEK EDITION OF THE NEW YORK WORLD

Practically a Daily at the Price of Weekly. No other Newspaper in the world gives so much at so low a price.

There has never been a time when a newspaper was more needed in the household. The great war in Europe has now entered its second year, with no promise of an end for a long time. These are world-shaking events in which the United States, willing or unwilling, has been compelled to take a part. No intelligent person can ignore such issues.

The Presidential contest also will soon be at hand. Already candidates for the nomination are in the field, and the campaign, owing to the extraordinary character of the times, will be of supreme interest. No other newspaper will inform you with the promptness and cheapness of the Thrice-A-Week edition of the New York World.
THE THRICE-A-WEEK WORLD'S regular subscription price is only \$1 per year, and this pays for 156 papers. We offer this unequalled newspaper and The Gastonia Gazette together for one year for \$2.00. The regular subscription price of the two papers is \$2.50.