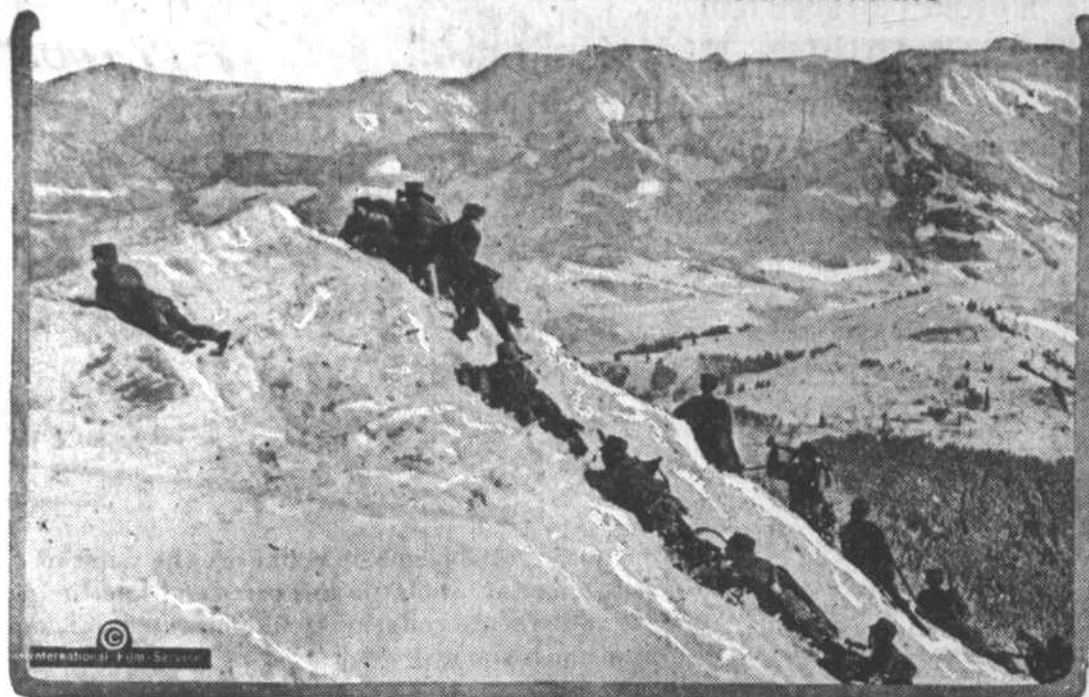


SKIRMISHERS ON THE TOPS OF THE CARPATHIANS



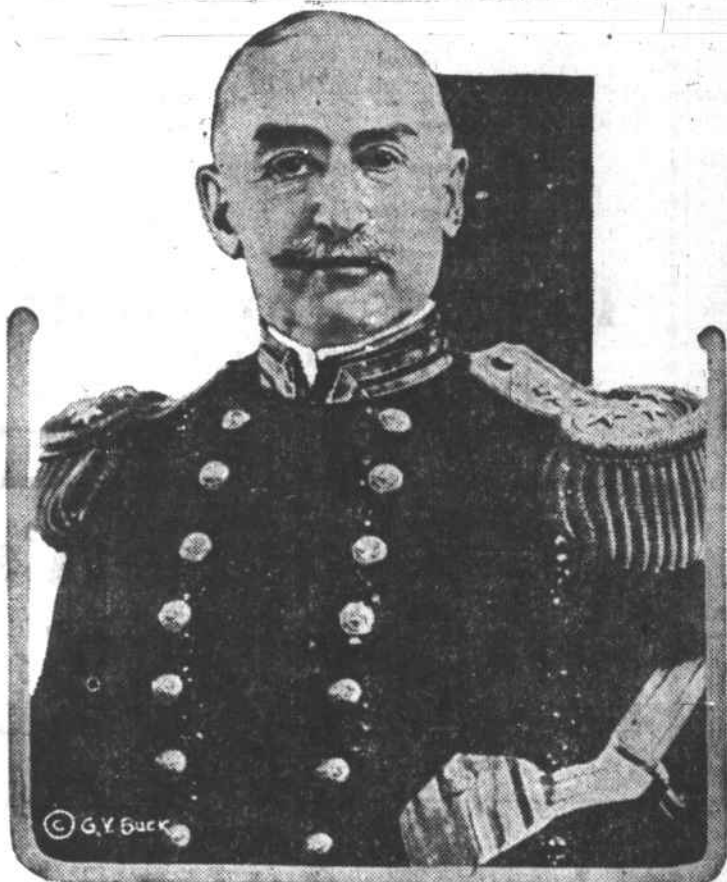
Austrian mountain troops skirmishing against the Russians on the tops of the snowclad Carpathians.

TO OPEN TRADE-MARK BUREAU IN HAVANA



The United States section of the international high commission, which convened in Washington, January 20, for its biennial session, announced that only diplomatic formalities now remain to be accomplished before the commission will establish a trade-mark registration bureau in Havana for the northern group of the American republics.

RANKING OFFICER OF AMERICAN NAVY



Admiral Dewey, U. S. N., who has been appointed ranking officer of the United States navy and who succeeds the late Admiral Dewey as president of the general board of the navy, retaining also his duties as chief of naval operations.

INAUGURAL PARADE FIGURE



Miss Mary Lord Andrews of Washington and Virginia has been appointed chairman of the colonial hunters' division in the inaugural parade. This section will be composed of society horsemen and horsewomen from Virginia, dressed in colonial costumes. The women use side-saddles and their costumes will combine the national colors, red, white, and blue.

AMERICAN AMBULANCE FOR RUSSIA



France is not the only gainer by American generosity, but Russia also comes in for her share. An American ambulance division has been sent to Russia and has gained great praise for its valiant and efficient service. The photograph shows one of the American ambulances that has been chosen by the Grand Duchess Tatiana, daughter of the czar, for her own and is here seen in actual service in the Carpathians.

Making a Deal. "Doctor, I've got a little money saved up." "Yes." "And I feel that I can afford an illness of some sort." "All right. Perhaps we can make a deal." "That's just it. I'm willing to pay you a reasonable fee, but you're not to get it all. Understand me, I don't want an operation this time. What I want you to do is to order me south for several weeks where I can play golf."

Take Nitrogen From Air. A plant for the extraction of nitrogen from the air is being built at La Grande, Wash., at a cost of approximately \$500,000, from which will be taken the products used in fertilizers, dynamite, explosives and such. This company had made all arrangements to establish their plant at a point 50 miles north of Everett, but the project was held up by the possibility that the city of Seattle might condemn it for a source of water, and the site was abandoned for the present one.

Purely Surface Indications. Charlotte came into the yard looking very sweet and pretty and quite conscious of the fact. "I am prettier than you, ain't I?" she said to a man who was working in the yard. "That depends on how you behave," he replied. "If you don't behave you won't be pretty." She looked him over critically, expressing as her conclusion, "My, but you must have been naughty."—Christian Herald.

ALL WORTH WHILE

EVERY KIND OF FAD HAS SOME ADVANTAGE.

Trouble is, One is Apt to Go Into Them With Too Great Enthusiasm at First—Three Good Examples of That Kind.

Do you remember a few years ago when we all went wild about paper-bag cookery? Everything from soup to pudding was baked in paper bags, and we vowed that every dish that had been cooked by that new method possessed a strange deliciousness that never have been gained but through the paper bag. We bought recipe books and no end of bags. We liked the fad for a while and then we forgot. We had a few failures and we became disgusted. So passed the fad for paper bags.

And then came a new vogue for casserole cooking. To be sure, similar results in France, Spain, Germany and Scotland, and other lands, for eons of years. But somehow our culinary interest was focused on the casserole, and we swore our eternal and undying devotion to it. It was chicken en casserole, beef en casserole and everything else en casserole until we forgot all about the casserole and relegated it to the top shelf with the paper bags.

At one time in the history of our culinary experiments we became addicted to the use of the fireless cooker. We spent our good money on a large and complete outfit and spent long hours experimenting with the various appliances. But before we had saved in fuel enough to cover half the cost of the fireless cooker we grew weary and up to the attic went the fireless cooker in disgrace.

Now, the really sensible thing to do would be to accept these fads for what they are worth and to keep them all. There are things that can in no other way be so well or so conveniently cooked as in paper bags. Baked fish in a paper bag is delicious and leaves no dishes to be washed. Casserole chicken is more delicious than any other sort of chicken and an occasional casserole stew is well worth while. For cereals and many sorts of meat dishes, the fireless cooker is a convenience to every housewife, and surely vegetables and puddings cooked in glass have many decided advantages. Therefore, keep all these devices for what they are worth, and take care not to exhaust your interest at first by too great enthusiasm.

Garnishes for Foods.

Flowers, fruits and the sweet gelatin garnishes should be used only on desserts. Jellies make attractive garnishes, for they sparkle and quiver and, best of all, add to the taste of what they decorate. Little molds for stamping out decorations may be bought, but they are not needed if you have a sharp-pointed knife and a steady hand.

Invert a glass of very cold currant or cranberry jelly onto a cutting board and slice it, and then cut it into strips, hearts, rings and such figures. These are pretty on all custards and on floating island and delicate molds.

Bread Pudding.

Butter three thick slices of stale bread and put in a buttered pudding dish with one pint of milk. Set this on back of the stove, or if there is a stove shelf, on the shelf and allow it to soak one hour. Beat two eggs with a pinch of salt and pour, with a large cooking spoon of Jamaica rum, into the bread and milk, breaking the bread in pieces with the spoon; sprinkle in a few seeded raisins or currants and bake in a slow oven until perfectly done, usually about an hour and a half. Serve with a hard sauce.

Fruit Cake.

Three cupfuls sugar, four eggs, one and a half cupfuls melted butter, one cupful sweet milk, one and a half cupfuls molasses, one pound each of raisins, currants, figs and citron, running these through a food grinder, one teaspoonful cloves, four teaspoonfuls cinnamon, one nutmeg grated, seven cupfuls flour sifted four times, one teaspoonful soda, half teaspoonful salt. Bake three and a half hours, leaving oven door open first five and last 20 minutes. Make two medium-sized loaves.

Squash Pie.

One and one-quarter cupfuls steamed and strained squash, one-fourth cupful sugar, one-half teaspoonful salt, one-fourth teaspoonful cinnamon or nutmeg or one-half teaspoonful lemon extract (some like nutmeg best), one egg, seven-eighths cupful milk. Mix sugar, salt and spice or extract, add squash, egg slightly beaten, and milk gradually. Bake in an crust. If a richer pie is desired, use one cupful squash, one-half cupful each of milk and cream and an additional egg yolk.

Knitting Help.

When knitting a sock or stocking if one will add a thread of good white linen to the yarn when beginning the heel and knit every stitch plain on the right side and purl every stitch on the wrong side, which will do away with the ribs, the heel will not be much thicker than the rest of the foot and will wear at least three times as long. This is useful for children's winter stockings and men's socks.

Parkins.

One cupful shortening, one cupful sugar, one cupful molasses, two eggs, one teaspoonful soda (rounding), spice to taste. Flour to make stiff batter, so as to spread with knife. Drop by spoonful on pan and pat out with knife and bake. Do not place too near together.

Rice Water Custard.

Here is a nice dessert: Boil rice plain, take water rice was boiled in, add one or two well-beaten eggs according to quantity of water; sweeten to taste and boil as you would any custard, stirring constantly to prevent burning; flavor as preferred and use as sauce for the plain boiled rice.

LATE NORTH CAROLINA MARKET QUOTATIONS

Western Newspaper Union News Service. Prices Paid by Merchants for Farm Products in the Markets of North Carolina as Reported to the Division of Markets for the Week Ending Saturday, January 27, 1917.

AHOSKIE. Corn, \$1.24 bu; oats, 68c bu; peas, \$1.50-\$2 bu; Irish potatoes, \$4 bbl; sweet potatoes, 85c; apples, \$4-\$5 bbl. Western butter, 40c lb; N. C. butter, 35c lb; eggs, 30c doz; spring chickens, 18c lb; hens, 15c lb; hogs, \$10 cwt. Cotton, middling, 16.25c; cotton seed, 85c bu; lbs. of meal for ton of seed, 2800.

Asheville. Corn, \$1.22 bu; oats, 71c bu; Irish potatoes, \$5.25 bbl; sweet potatoes, \$1.10 bu; apples, \$3 bbl. Western butter, 45c lb; N. C. butter, 42c lb; eggs, 32c doz; spring chickens, 13c lb; hens, 13c lb.

Charlotte. Corn, \$1.10 bu; oats, 68c bu; Irish potatoes, \$4.75 bbl; sweet potatoes, 90c bu; apples, \$4-\$5 bbl. Western butter, 40c lb; N. C. butter, 40c lb; eggs, 40c doz; spring chickens, 25c lb; hens, 15-20c lb; hogs, \$10-\$12 cwt. Cotton, middling, 17c; cotton seed, 75c bu.

Durham. Corn, \$1.10 bu; oats, 65c bu; peas, \$3 bu; Irish potatoes, \$5.50 bbl; sweet potatoes, \$1 bu; apples, \$4-\$5 bbl. Western butter, 35c lb; N. C. butter, 35c lb; eggs, 37c doz; spring chickens, 16c lb; hens, 10c lb. Cotton, middling, 17.50c.

Fayetteville. Corn, \$1.23 bu; oats, 70c bu; Irish potatoes, 5 bbl; sweet potatoes, 75c bu. Western butter, 40c lb; N. C. butter, 40c lb; eggs, 35c doz; spring chickens, 20c lb; hens, 15c lb. Cotton, middling, 17.50c; cotton seed, 85c bu; lbs. of meal for ton of seed, 2800.

Greensboro. Corn, 1.225 bu; oats, 70c bu; soy beans, \$2.25 bu; peas, \$2 bu; Irish potatoes, \$5.50 bbl; sweet potatoes, 80c bu; apples, \$5.50 bbl. Western butter, 40c lb; N. C. butter, 40c lb; eggs, 35c doz; spring chickens, 22-2c lb; hens, 15c lb; hogs, \$11 cwt. Cotton, middling, 18c.

Rocky Mount. Corn, \$1.23 bu; oats, 72c bu; Irish potatoes, \$5.25 bbl; sweet potatoes, 75c bu; apples, 4.50-\$5 bbl. Western butter, 40c lb; N. C. butter, 40c lb; eggs, 40c doz; spring chickens, 45c each; hens, 55c each; hogs, \$12.50 cwt. Cotton, middling, 16.50c; cotton seed, 90c bu; lbs. of meal for ton of seed, 2500.

Salisbury. Corn, \$1.25 bu; oats, 75c bu; apples, \$3.75-\$5.50 bbl. N. C. butter, 45c lb; eggs, 40c doz. Cotton, middling, 17c.

Scotland Neck. Corn, 1.15 bu; oats, 71c bu; peas, \$2.50 bu; Irish potatoes, \$4.75 bbl; sweet potatoes, 75c bu. Western butter, 38c lb; eggs, 30c doz; spring chickens, 20c lb; hens, 12-1/2c lb; hogs, \$12.50 cwt. Cotton, middling, 16.50c; cotton seed, 80c bu; lbs. of meal for ton of seed, 2600.

Wilmington. Corn, \$1.20 bu; oats, 77c bu; Irish potatoes, \$4.75 bbl; sweet potatoes, 75c bu. Western butter, 44c lb; N. C. butter, 44c lb; eggs, 35c doz; spring chickens, 16c lb; hens, 13c lb; hogs, \$11 cwt.

Winston-Salem. Corn, \$1.10 bu; oats, 70c bu; Irish potatoes, \$4.50 bbl; sweet potatoes, 70c bu; apples, \$4.50 bbl. N. C. butter, 40c lb; eggs, 36c doz; spring chickens, 14c lb; hens, 13c lb; hogs, \$13 cwt.

Chicago, Ill. No. 2 yellow. No. 2 white corn, 99.75c-\$1.0250 (delivered in Raleigh \$1.1475-\$1.1750); No. 2 yellow corn, \$1.10275 (delivered in Raleigh, \$1.15-\$1.1775). Butter, 31-1/2-37-1/2c (creamery); eggs 38-1/2-40c (firsts).

New York. Irish potatoes, \$5.25-\$6.75 bbl; sweet potatoes, \$7.50-\$1.35 basket. Butter, 40-42c (extra); eggs, 42-44c (extra fine).

Cornbread. One pint cornmeal, one pint flour, one cupful white sugar, one tablespoonful melted butter, two eggs, one teaspoonful salt, four teaspoonfuls baking powder. Wet with enough milk not to leave it very stiff.

Proof Against Rust. To make ironwork proof against rust, heat it until it is almost red hot, and then brush it over with lard oil. This makes a varnish which, unlike ordinary paint or enamel, does not chip off.

CHOWAN MOTOR COMPANY.

Passenger—Mail—Express Daily Except Sundays. No Steamer on Sundays.

Lv. Murfreesboro ... 7:50 am—1:10 pm Lv. Como-Mapleton... 8:10 am—1:30 pm Lv. Sears Wharf ... 8:40 am—2:00 pm Lv. Winton ... 9:50 am—3:00 pm Ar. Tunis ... 10:10 am—3:20 pm Lv. Tunis ... 10:40 am—6:05 pm Lv. Winton ... 11:00 am—6:25 pm Lv. Sears Wharf... 12:05 pm—7:25 pm Lv. Mapleton-Como... 12:35 pm—7:50 pm Ar. Murfreesboro ... 1:00 pm—8:15 pm URIAH VAUGHAN, Mgr.

WELLINGTON AND POWELLSVILLE RAILROAD.

SOUTH. No. 1—Leave Washington (R. F. & P. R. R.) 4:20 a. m.; leave Richmond (A. C. L.) 8:15 a. m.; leave Weldon (A. C. L.) 11:25 a. m.; leave Wilmington (A. C. L.) 7:40 a. m.; leave South This November 23rd, 1914 Rocky Mount (A. C. L.) 12:55 p. m.; arrive Ahoskie (A. C. L.) 2:43 p. m.; leave Norfolk (A. C. L.) 3:40 p. m.; leave Suffolk (A. C. L.) 5:05 p. m. Arrive Ahoskie 6:18 p. m. Wellington & Powellsville R. R. No. 1—Leave Ahoskie 6:25 p. m.; leave Powellsville 6:39 p. m.; leave Cremona (Branding) 6:53 p. m.; leave Holly Grove 6:58 p. m.; leave Askewville 7:00 p. m.; arrive Windsor 7:30 p. m. Steamer. Passenger—Leave Windsor 2:30 p. m.; leave Howard 3:30 p. m.; leave Steels 3:45 p. m.; leave Blanchards 4:45 p. m.; leave Sans Soucie 5:15 p. m.; arrive Plymouth 6:30 p. m. NORTH. Steamer. Passenger—Leave Plymouth 7:00 a. m.; leave Sans Soucie 8:30 a. m.; leave Blanchards 9:00 a. m.; leave Steels 10:00 a. m.; leave Howard 10:30 a. m.; arrive Windsor 11:00 a. m. Wellington & Powellsville R. R. No. 2—Leave Windsor 8:50 a. m.; leave Butler's 9:02 a. m.; leave Askewville 9:17 a. m.; leave Holly Grove 9:23 a. m.; leave Cremona (Branding) 9:29 a. m.; leave Powellsville 9:41 a. m.; arrive Ahoskie 9:56 a. m. A. C. L. No. 2—Leave Ahoskie 11:00 a. m.; leave Suffolk 12:21 noon; arrive Norfolk 1:35 p. m.; leave Ahoskie 10:50 a. m.; leave South Rocky Mount 12:50 noon; arrive Wilmington 6:50 p. m.; leave Weldon 5:00 p. m.; leave Richmond 7:45 p. m.; arrive Washington (R. F. & P. R. R.) 11:50 p. m. Connections—No. 1 with A. C. L. R. R.; No. 2 with steamer line, with A. C. L. R. R. and Norfolk Southern Ry. Horton Corwin, Jr., President and Treasurer, Edenton, N. C. W. O. Pruden, Secretary, Edenton, N. C. R. C. Holland, Auditor, Edenton, N. C. R. G. White, T. A., Edenton, N. C. W. M. Corwin, Supt., Ahoskie, N. C. W. M. Sutton, Gen. Frt. and Pass. Agt., Windsor, N. C.

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