

## FAIR OCTOBER 12 TO 16

### EXECUTIVE COMMITTEE MEETS AND SETS DATES.

**Lets Order For Lumber to Put Up Buildings—Appoints Committee to Boost Day for Colored.**

The Executive Committee of the Franklin County Fair Association met in the office of Mr. J. A. Turner on Saturday morning. The dates for the Fair were set for October 12, 13, 14, 15 and 16, 1915, making Saturday the 16th day for the colored people. The committee then appointed O. H. Hawkins, chairman, Geo. C. Pollard, W. M. Alston, Rev. J. A. Savage, John Young, E. N. Dent and Isaac Davis a committee to work up interest among the colored population of the county for the day set apart for them.

Mr. M. F. Houck presented a bill for timber to be used to erect the necessary building and the fence etc., which was awarded to Leonard Bros., Mr. Houck says there will be no trouble in getting the necessary buildings in shape in time.

The Secretary then announced that he had received a letter from Rev. M. Stamps, who was recently elected President of the Association, asking that his resignation of such office be received. The same was deferred to a meeting of the stockholders, which is to be held on Saturday, August 14th.

Quite a lot of advertising matter has been purchased and many attractions are being provided.

### County Commissioners.

The Board of County Commissioners met in regular session on Monday with all members present. After reading and approving the minutes of the previous meeting the following business was disposed of:

J. H. Ball was relieved of taxes on 49 acres of land in Sandy Creek township—same being listed twice.

R. B. Roberts was relieved of taxes on \$270.00 worth of land in Youngsville township—mistake in listing.

Wallace Cooke was placed on outside pauper list at \$1.50 per month.

A. A. Medlin was allowed 14 feet of 18-inch piping for road in Youngsville township.

Anica Perry was placed on outside pauper list at \$1.50 per month.

Lutie Perry was allowed \$3.00 for immediate relief.

It was ordered that Dr. J. E. Malone, Supt. Health, go and see the pond in Cedar Rock township complained of by W. O. Stone, J. R. Earl, T. W. Stokes, and others and take such action as the law directs.

Report of J. E. Malone, Superintendent of Health was received and filed. Ordered that W. H. Ruffin, attorney proceed to carry out loan with Wacovia Banking and Trust Company, and accept the requirements of said company.

The tax levy for the county was made and is practically the same as last year. It will be published in full next week.

The law relative to wagons hauling lumber was ordered to be published and enforced.

Report of E. N. Williams, Superintendent County Home was received and filed. He reports 11 white and 17 colored inmates.

Buck Perry, estate was relieved of tax, same having been paid by J. C. McKnight.

An election was ordered for New Hope special school tax District for September 10th, to determine as to whether the district shall have the special tax.

After allowing a number of accounts the Board adjourned to its next regular meeting.

### Hotel to Open.

That the Lousburg Hotel is nearing completion and will soon be ready to accommodate the public will be received as good news from our people. Mr. Lawrence Harrison, an experienced Hotelist and who is now running the Hotel at Panacea Springs, will have charge of this Hotel and we learn he expects to be ready to open by September 1st. He with Mr. C. C. Hudson of the Howell-Bunn-Hudson Furniture Co., left here last Friday for Mebane and other large furniture markets to purchase the equipment for the hotel. We understand that Mr. Harrison will have everything of the best and will fit the hotel up in splendid shape, giving our people one of the most modern equipped hotels in the South. The building is quite an improvement over the old one and has several more rooms. We understand the store rooms below will be occupied by the postoffice, a barber shop and an electrical display room.

### Fine Tribute to a Tar Heel.

One of the many North Carolinians who have left the State to render great service to humanity and win fame through constructive achievement is Rev. Dr. John E. White who resigned the position of corresponding secretary of the Baptist State Convention of North Carolina fifteen years ago to become pastor of the Second Baptist church of Atlanta. He is today generally recognized as one of the foremost preachers of the South. Recently he resigned as pastor of the church in Atlanta to become pastor of the First Baptist church at Anderson, S. C., in order that he might have lighter work. This week the Atlanta Constitution pays Dr. White a fine tribute, which we are publishing here because Dr. White has so many friends in this State who will be glad

to read what the editor of the Constitution says: The editorial from the Constitution follows:

Atlanta loses one of her ablest and most energetic workers in church and civic rank in the approaching departure of Rev. Dr. John E. White, whose services of fifteen years here as pastor of the Second Baptist church has not only endeared him to the hearts of the congregation he has served, but has brought him into friendly and efficient association with business men of all denominations in the work of building a bigger and better city.

Dr. White will make his last appearance today in the pulpit he has filled so long and ably, and his departure for Anderson, S. C., where he goes to take charge of the Baptist church there, will be made the occasion of a special farewell service, in which Baptists of other churches and members of many other denominations, including Lutheran, Episcopal, Methodist, Christian and Presbyterian, will join.

This spontaneous union of denominations is a tribute seldom paid a departing pastor; it is an incident which tells its story of the man. He has lived here to see Atlanta double in population; he has helped Atlanta to grow. He has seen Atlanta's churches more than double their membership; the Baptists alone have increased 106 per cent, and he has been a primary and forceful factor in the creation of that growth. He has achieved in his own particular sphere through a strong personality and power of appeal; men have heard him and followed because they believed in his sincerity and admired his forceful conviction.

In departing, Dr. White himself says of his residence in Atlanta: "I shall always cherish the grateful memory of having shared in the progress of the greatest and best city in the South during this remarkable period." It is just the sort of sentiment which those who know him would expect him to carry with him.

In all of his varied activities thought of the betterment of humanity has been uppermost. Not only has his church been free to all who would come, but its doors have been open as a shelter and protection to the penniless from the cold. He practiced as he preached that service rendered to a fellow-man is the best service that can be rendered to God.

The thought that will remain of him is that Atlanta is better for his having lived in it. In regretting his loss, Atlanta must congratulate Anderson upon his acquisition. Yet he will not be so far away but his friends here may count upon an occasional visit. A cordial welcome will await him wherever it pleases him to come.—Winston-Salem Journal.

### City Water.

The following report on the condition of the city water for Louisburg, making a splendid showing, has been received by Supt. Beck:

Collected July 28th, 1915.  
Received August 3, 1915.  
Sediment mod. ppt. of al Hydrate  
Color — Platinum-cobalt standard  
slight  
Turbidity—Silica standard . . . . .slight  
Odor, cold . . . . .0  
Alkalinity (in terms of Calcium carbonate) . . . . .Acid  
Alum . . . . . Present  
Chlorine . . . . .4  
Colon bacilli in 10 c. c. . . . .0  
Total number of bacteria at 20 per C. per c. c. . . . .1600  
Total number of bacteria at 88 per C. per c. c. . . . .20  
Total number of acid-producing bacteria . . . . .0  
C. A. SHORE Director.

### Weekly Weather Forecast.

Issued by the U. S. Weather Bureau, Washington, D. C., for the week beginning Wednesday August 4, 1915.  
For South Atlantic and East Gulf States: Generally fair weather will prevail except that local day showers are probable in the Florida peninsula. Temperatures will be nearly normal.

### Will Close for remodeling.

Dr. A. H. Fleming, proprietor of the Movie Theatre informs us that after Friday this popular place of amusement will be closed for several days to undergo a remodeling. The interior will be greatly changed and made more attractive and the front will be changed. Upon its reopening it will be run as a five cent theatre.—Dr. Fleming says that although he will reduce the price he will not reduce the quality of the service he is giving the public but will continue to make improvements from time to time.

### The Methodist Church.

There will be services next Sunday at the Methodist Episcopal church conducted by the pastor. Subject of the morning sermon is "Paul the Founder," and of the evening services "The Problem of Education."  
Sunday school at 9:30 a. m. Lesson for the Business Men's Bible Class is the 16th Chapter of First Corinthians.  
Epworth League meets at 7:30 p. m. Russell Harris leader.

Pity the man who makes vulgar remarks about respectable women. Such remarks are an evidence of a weak, perverted and irresponsible brain.

## PICNIC AT LOVERS LEAP

### BOYS AND GIRLS OF THE CORN AND CANNING CLUBS.

**Enjoy Fine Outing—Splendid Addresses by Supt. E. L. Best, J. A. Boone and Others—Big Dinner.**

What proved to be one of the most enjoyable picnics of the season was the one at Lover's Leap on last Saturday, when the Boys of the Boys Corn Clubs and the young ladies of the Girls Canning Clubs under Miss Pauline Smith, their able demonstrator held their annual picnic. They were taken from the home of Miss Smith in automobiles by Messrs. H. L. Candler, Malcolm McKinne, W. J. Cooper, N. B. Alsbrooks, K. A. Perry, West, Tolly Weidon, W. A. Fuller, C. T. Stokes, Mrs. D. F. McKinne and Miss Ruby Harris, whose hospitality was greatly appreciated both by the young people and their instructor, Miss Smith.

All having gathered the exercises were begun by an address from Supt. E. L. Best, who after paying a most worthy compliment to Miss Smith and Mr. Boone, expressed his interest in the great work they were doing and importuned the young people to feel a deep interest in this one of the most important works that is now being prosecuted in the State. Other interesting and instructive addresses were made by Messrs. Jno A. Boone, J. D. Newman, T. L. Gooch and Mrs. A. M. Hall.

After the speaking dinner was served and the crowds all enjoyed a few hours of genuine picnic fun and returned to Louisburg in time to avail themselves of an invitation of Dr. A. H. Fleming extending free admission to the Movie theatre for the entire party. At this time Dr. Fleming had provided a number of slides showing different interesting features in the canning and Corn Club work. The regular picture program was rendered in addition to the slides and gave a happy conclusion to a most enjoyable day.

The work being done by Miss Smith in the canning feature is second to none in the country in importance and is rapidly becoming popular and being recognized as such. She is deserving of especial credit for prosecuting so great a work under the many difficulties she has found.

### Centerville Items.

Our farmers are now very busy saving their tobacco and are about through laying by their crops.

We are glad to learn that Mr. John Thomas Gupton, who has been to the Hospital has returned home. We hope him a speedy recovery.

Quite a number of our people are attending the meetings at Mt. Zion, held by Revs. Duke and Sawyer.

Mr. John Neal and sister Miss Bertha spent a part of last week at Grove Hill and Panacea Springs.

Mrs. Sam Parrish, of Laurel spent a few days of last week visiting friends and relatives in Centerville.

The meeting at Centerville Baptist church will begin the second Sunday. We hope to make it worth while. The service will be held in the afternoon and at night.

Mrs. Herbert Gupton and sister Mrs. Strum visited relatives in Louisburg the past week.

Mrs. John Neal, little son and daughter spent Monday with Mrs. J. R. Parrish, of Laurel.

Mr. Finner Gilliam and family are visiting their father near Centerville.

Mrs. Bunnie Griffin, of Louisburg, spent the week end with her parents.

Fishing seems to be one of the enjoyments of the day, as there are fish fries on Schocco every week.

Our Woman's Missionary Society will meet on the 2nd Saturday. We trust that it may do some good for the community and others.

### Town Commissioners Meet.

The Board of Town Commissioners met in regular session on Monday night with all present except Hicks. The minutes of the last meeting were read and approved and business disposed as follows:

Report of A. W. Alston, Clerk was received and filed. He reports collecting light rents \$489.08; water rents \$288.50; out of fees \$5.00, making a total of \$782.58.

Report of D. C. High, Chief of Police, was received and filed. He reports collecting costs \$12.95; fines \$13.05; licenses pool room \$20.00; balance on opera house 1914 \$30.00; making a total of \$76.00.

A license tax of \$15.00 per year was placed on all bottling works doing business in Louisburg.

An ordinance was passed making the driver of any motor driven vehicle subject to a fine for leaving the same standing on the streets with the engine running.

W. H. Yarbrough was elected attorney for the town at a salary of \$25.00 per year.

A number of accounts were allowed and the Board adjourned to its next regular meeting.

### Pellagra.

Mr. Editor: At a meeting of the S. A. L. Ry. Surgeons held in the city of Columbia, S. C., Dr. Babcock, Superintendent of the Insane Asylum of that State delivered a lecture on the above subject.—Dr. Babcock and Senator Tillman had just returned from a visit of investigation and study of Pellagra at what was thought at that time to

be the home of "Pellagra" to wit, Southern France and Southern Italy. This new and terrible disease had crawled over to some of our Southern States and insidiously and stealthily installed its ugly self. These gentlemen becoming alarmed, wanted to know something about it. Dr. Babcock was to deliver his lecture and show his pictures illustrating this disease in all of its different phases to a meeting of the S. C. State Medical Society which met in Columbia at the same time that our Seaboard Society met there. We requested Dr. Babcock to come to our hall or meeting place and thereby get a larger audience, this he very kindly did and I got most of my first knowledge of Pellagra. The doctor said that he had at that time 16 cases in his asylum and that one patient had died that morning. It was a most thorough and interesting lecture accompanied with illustrated Magic Lantern Pictures of the objective symptom of "Pellagra." I came home and kept my mind eyes open. It was not long before I was called to see some cases and from that time up to the present in private practice and as County Health Physician I have seen treated and help treat or consulted over a great many cases. It is an awful, terrible disease and from its first steps and to the last they all tend towards the Insane Asylum if not checked or successfully treated. From the visit and the study of the disease by Dr. Babcock and Senator Tillman we got only meager and unsatisfactory result, for they could only tell us that it seemed to have its home and flourish in Southern France and Italy,—that the cause of the disease was thought to be the eating or consumption of corn bread and made from meal that was not good—defective—having gone through a souring or fermenting process. The investigations, while they did not bring us back from Southern Italy and beautiful France much or valuable information to help us meet and counteract this new and loathsome disease, yet they are to be thanked and commended for their labors and interest in this subject, a most laudable and humane piece of work to say the least. While we cannot enter into any theory of practice in the way of medical treatment for "pellagra" just here I feel it my duty and the Health Laws of our State require me as Health Physician (Public) to investigate the cause more or less of all diseases and especially such dreadful ones as "Pellagra" to find out if there could possibly be any local cause and also to use all means to prevent this and in fact all diseases we can. As a result of my experience in practice private and as public health physician of my study and investigations from reading, travel and attending Public Health Society meetings away from home, reading all of the literature on the subject that I could put my hands and eyes on. We have come to the following conclusions in regard to "Pellagra": It is a disease of a loathsome ugly type in appearance, mentally it is very depressing—physically it is not attended with much pain, people dread and avoid those with this disease and this knowledge on the part of the sick person, has very unfavorable and depressing effect on the mind of the patient and interferes with and retards his or her chances of recovery. Bright and happy social companionship should be given the affected. Don't be afraid that you will catch it from the patient, for the three bright and hopeful facts that have developed under my own and other investigations is that the disease "Pellagra" is neither contagious or infectious. Then you ask us why do people have it in the same house or communities so often. We answer this by saying that this is the result of mental suggestion and also that because these people live under the same environments and surroundings, talk about it and are all the time thinking about it themselves, the disease and of those who have it in the community, and they also eat the same kind of food, mostly exposed to the same kind of air, sunshine, dust and work, mental and physical, but not a great deal of the latter of a pleasant nature. They live more or less lonely lives, think mostly of themselves and their health conditions. For many years and by many physicians and scientists all skin diseases were classified under the head of nervous neuroses. You can have the objective signs of skin symptoms without fully developed nervous or alimentary symptoms.

In the majority of the cases you will always at an early date detect some nervous symptoms to rouse the doctor's suspicions. From all sources comes the glad tidings that this awful disease Pellagra can be prevented and can be cured, that it is not contagious, not infectious and that there is yet hope in the old land. In the next issue of The Times we will try to see if we cant tell how to prevent Pellagra.

COUNTY HEALTH OFFICER.

Louisburg Baptist Church.

Public worship Sunday 11 a. m. and 8:15 p. m., conducted by the pastor, who will return from his vacation the latter part of the week.

Sunday school 9:45 a. m.; B. Y. P. U. Monday 8:15 p. m.

Announces Marriage.

Mrs. B. B. Massenburg announces the marriage of her daughter, Miss Lulu Davis to Mr. Clifford R. Baggett, of Atlanta, Ga., which took place on July 12th, 1915.

## AMONG THE VISITORS

### SOME YOU KNOW AND SOME YOU DO NOT KNOW.

**Personal Items About Folks and Their Friends Who Travel Here And There.**

Miss Sallie Pleasants is visiting in Oxford.

Mrs. W. E. Uzzell went to Raleigh Wednesday.

Mrs. W. H. Ruffin is visiting friends at Black Mountain.

Miss Mildred Scott is visiting Miss Polk, in Warrenton.

Mr. B. G. Hicks left Sunday for a visit to Panacea Springs.

Mrs. C. S. Jones, of Raleigh, is visiting her people near town.

Messrs. J. E. Nash and W. B. Tucker spent Sunday at Ocean View.

Mr. and Mrs. Frank B. McKinne are on a visit to her people in Statesville.

Miss Elizabeth Jones, of Raleigh, is visiting at the home of Mrs. W. E. Uzzell.

Mr. H. E. Hight returned from a visit to Hendersonville, the past week.

Mr. F. N. Egerton returned home the past week from a visit to Seven Springs.

Mr. E. L. Egerton left Wednesday for Raleigh, where he will study embalming.

Mr. W. F. Battle, of Vaughan, is visiting friends and relatives in and near Louisburg.

Mr. John R. Underhill, of City Point Va., spent the past week with his parents near town.

Messrs. L. P. Hicks and O. S. Macon left the past week to visit the Exposition in California.

Mr. W. W. Crowell returned Sunday from Western North Carolina where he spent his vacation.

Mr. H. L. Candler left Sunday for Asheville, where he will spend his vacation in the mountains.

Miss Jesse Cary, of Savannah, Ga., who has been visiting Miss Julia Barrow, returned home Tuesday.

Miss Jesse Taylor Harris, who has been visiting friends in Rocky Mount returned home Wednesday.

Misses Eleanor Thomas, Elizabeth and Sadie Johnson returned Wednesday from a visit to Rocky Mount.

Misses Janie Rowland, of Middleburg, and Helen Wright, of Boardman are visiting Miss Annie Belle King.

Mrs. B. B. Perry and Mrs. L. L. Joyner returned Wednesday from a visit to their brother, Mr. W. T. Clifton, at Asheville.

Mr. J. P. Kerr, of Haw River, spent the past week in the country making lectures on the value of cover crops and how to grow them.

Mr. G. W. Clark, Chief of Police, of Clarksville came over, yesterday to bring Jim Lewis, a convict who escaped from the roads some time in March.

Miss Elizabeth H. Masenburg, of Louisburg, and Mrs. John Speed of Franklinton left yesterday for a few weeks visit to friends and relatives in Cincinnati, Indianapolis, and Chicago.

Mr. Weldon D. Egerton, District Manager of the Missouri State Life Insurance Co., left yesterday for Columbia, S. C., where he will join other representatives of the same company and then go on to take in the Exposition in California going to San Diego and then to Los Angeles. Mr. Egerton has won the trip by having written a required amount of insurance. It is a compliment to his ability as well as a most profitable and enjoyable trip.

CANNING DEMONSTRATION WORK  
Its Progress—Many Recipes and More Instructions in Canning in Tin.  
(By Miss Pauline Smith.)

Preserved Figs.  
Six quarts figs, two quarts sugar, three quarts water. Select from sound fruit, discard all overripe or broken figs. Sprinkle 1 cup soda over the figs and cover with about six quarts boiling water. Allow to stand 15 minutes, drain off this soda solution and rise the figs well through two baths of clear cold water. Let the figs drain while syrup is prepared. Mix sugar and water, boil ten minutes and skim. Add well drained figs gradually so as not to cool the syrup. Cook rapidly until the figs are clear and tender (about two hours). When the figs are transparent lift them out carefully and place in shallow pans. If the syrup is not heavy enough (about 50 degrees) contain boiling, then pour it over the figs, being careful to see that the fruit is entirely covered. Let stand over night. Next morning pack the figs cold in sterilized jars. It is best to cap jars and process immediately.

Fig Marmalade.  
Select very ripe figs, remove all stems, treat them with scalding soda solution and rinse thoroughly as in preserving. Cook quantities not larger than three pounds at one time. Allow one and one-half pounds sugar to each three pounds of figs, add barely enough water to start the cooking (about one-half cup) crush the figs, heat to boiling and add the sugar. Cook rapidly. In stirring use wooden spoon or paddle, moving it across the center of the vessel first one way and then the opposite and next around the pan, quietly moving the mixture from the bottom of the pan, being careful not to stir rapidly or heat.

When finished, if a little is held a moment to cool in a spoon and allowed to drop from the side of the spoon it will not pour but will fall in a sheet or flake.

Dried Figs.  
Scald eight pounds of figs, add three pounds brown sugar and cook until the sugar penetrates and the figs have a clear appearance. Then take out, spread on platters and dry in the sun. Sprinkle on a little syrup, while they are drying. Pack in boxes or jars in layers with powdered sugar between. Peaches may be put up the same way.

Preparation For Canning in Tin  
Making flux.—Put some commercial hydrochloric (muriatic) acid in a glass or crockery vessel (not metal), add strips of sheet zinc until no more can be dissolved. To this add an equal quantity of water. Label this "Flux" and use carefully. When canning have one vessel (a can will do) with enough flux in it to clean the tools. Keep separately, in a glass bottle the quantity to be used in sealing cans.

Canning and tinning the steel and copper.—It is of first importance to have capping steel and tipping copper in good condition. These may need to be rubbed with coarse sandpaper or on a soft brick to smooth them, or may have to be filed to take the rust off. In the latter case care must be taken to keep the edge of the steel true. Both the capping steel and tipping copper must be kept tinned or coated with sal ammoniac mixed with a few pieces of solder. Heat the already smoothed capping steel or tipping copper until almost red hot, dip into the flux, then into the sal ammoniac and solder, turning it about rubbing bright and well coated with solder. Then dip into the flux again.

Preparation of vegetables.—In securing a fine quality, much depends upon having the vegetables or fruit absolutely fresh, crisp and clean and kept cool. Have all surroundings and utensils spotlessly clean, and carry on all steps from beginning to end of any lot of canning as rapidly as possible. A good slogan is "one hour from the field to the can." First have cans and lids thoroughly washed and scalded. Sort and grade fruit, discarding all defective ones, and use together those of same size. Use only uniformly well ripened products. In canning, the flavor is retained only when young, tender, quickly grown vegetables are used.

Steps Taken in Tinning in Tin  
1. Sorting and grading fruit or vegetables, washing, peeling, etc.  
2. Scalding, peeling and coring (for tomatoes).—Put into trays and lower into boiling water for one minute. Remove at once to prevent cooking. Plunge into cold water to make the fruit firm, and peel promptly. In tomato peeling use a slender pointed knife to cut out the core and be careful not to cut the seed cells. Keep the tomatoes whole when possible.  
3. Blanching consists of plunging the vegetable or fruit into boiling water for a short time. Use a wire basket or cheese cloth square for this. The blanch gives a more thorough cleaning, removes the strong odor and flavor from certain kinds of vegetables, improves the texture and gives a clearer liquor. It also shrinks the fruit or vegetable and makes it more flexible. A full pack is then more easily made. The time required for blanching varies with the state of maturity. Beans should be blanched until tender enough to bend without breaking. Peaches will pack better if blanched for an instant in water below boiling (about 180 F.) lowering peaches into it for 15 seconds. The same blanch will make the hard varieties of pears pack better and give them a more transparent appearance, and used for cherries' will prevent splitting and cracking. Spraying fruit with cold water after blanching will make it firmer. Frequently it is well to put the vegetable into cold water for an instant after blanching to make more crisp. In blanching asparagus, tie a few stalks in each bundle dip into water, tips up, blanching the lower ends one or two minutes before immersing the tips. Blanch the tips only two or three minutes.  
4. Packing.—The Federal laws require the cans to be filled as full as is practicable for processing and to contain only enough liquor to fill the spaces and cover the contents. Weigh a sufficient number of cans before and after filling to obtain an accurate idea of average net weight. On account of expansion in processing, corn can be packed less full than other vegetables. These instructions do not cover the canning of corn for market. Mark cans with pencil to show contents. Plan in advance and work rapidly. Let one person do packing and another attend to the weighing. Do not allow filled cans to stand before adding liquor and exhausting. To do so will injure the product.  
5. Adding brine, syrup, or water.—After adding to within 1-4 inch of top shake can gently to displace all air within the can. Now clean and wipe the groove around the opening. Slip on cap and weigh before sealing to be sure of having required weight.  
6. Fluxing and capping.—apply the flux carefully around the groove, allowing none of it to enter the can. Use small brush, cord, or little mop made by tying a piece of clean white cloth around the end of a small stick. The flux is used to make the solder adhere to the tin. Apply the clean, hot capping steel, holding the cap in place with the center rod; while you lower the steel, turn it steadily until  
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