

DISPENSARY

Profina Institution Will Not Be Exempt

COURT'S OPINION

The Institution is Con-
branch of the Police
State is But Thinly
ys the Court in Affirm-
of the Court of
Petition for Recovery of
20,000 Paid Since 1893.

Washington, Special.—The Su-
preme Court of the United States de-
cided that the national government
may properly tax the State liquor dis-
pensaries of South Carolina. The op-
inion was delivered by Justice Brewer
in the case of the State of South
Carolina vs. the United States. This
action was instituted by the State of
South Carolina to recover \$20,000
paid to the revenue officers of the
national government on account of
the sale of liquors by the State and
county dispensaries under the dispen-
sary law. The State took the position
that as the dispensaries sold
liquors without profit they should not
be taxed by the government, but the
tax has been collected since 1893.
This is said to have been the first
case in which the State unites in one
undertaking the exercise of its police
power together with the prosecution
of a commercial business. The Court
of claims dismissed the petition on
the ground that the exercise of police
power was but thinly disguised, hold-
ing that the real purpose was money
making and this decision was affirmed.

COUNTING VOTES AS CAST.

Upon Argument by Alton B. Parker
Justice Amend Rules That He is
Stopped From Questioning Val-
idity of Any Ballots Counted by
Election Inspectors, and Recount
Begins.

New York, Special.—The recount of
ballots in five ballot boxes used in
New York's mayoralty election con-
test was ordered to be begun Friday
by Justice Amend in the Supreme
Court.

The original order to open these five
boxes was granted a few days ago.
Justice Amend, in ordering the recount
to begin, modified his original order
so as to limit the canvassing to the
candidates for mayor, comptroller and
president of the board of alder-
men, and also to eliminate from the
recount the void and protested ballots.

Counsel for W. R. Hearst, Mayor
McClellan and Assistant Corporation
Counsel Butts engaged in a heated ar-
gument before the boxes were opened.
Alton B. Parker, for Mayor McClel-
lan, and Mr. Butts contended that the
court had no right to make a re-can-
vass of the votes or to reconsider the
result, but could compel the election
inspectors correctly to state the result
they reached on election night.

"You mean, then," said Austin G.
Fox, for Mr. Hearst, "that you do not
want the true vote ascertained, and
that if a vote for Hearst has been
counted for McClellan you don't want
it known?"

"I mean," retorted Mr. Butts,
"that I want the true vote ascertained
according to law."

"And how may that be done?" in-
quired Mr. Fox.

"By your warrant proceedings,"
was the reply.

"And such proceedings can only be
undertaken after January," commented
Mr. Fox. "I see."

Mr. Parker disclosed that the court
had no right to throw out any ballot
which had been counted by the elec-
tion inspectors. Justice Amend ruled
that he is stopped from questioning the
validity of the ballots and they must
be counted as cast.

The first ballot box was then opened
by inspectors in the court room and
the recount was begun, with the rep-
resentatives of the newspapers occupy-
ing the seats intended for jury-
men.

The opening of four ballot boxes
and the recounting of the ballots was
finished Saturday night before Judge
Amend. The net results was a gain
of seventeen votes in the four dis-
tricts for Hearst, and of these being
gained in three districts. Henry M.
Young, of counsel for Mr. Hearst,
said:

"The results thus far have shown
that the inspectors miscounted the
split ballots, to the gain of McClel-
lan and the loss of Mr. Hearst. If it
turns out in other districts as it has
in these examined Mr. Hearst is elected
on the recount."

Mexico's Vice President.

Mexico City, Special.—Vice Presi-
dent Corral continues gravely ill with
typhus fever. His physicians hope
for the best and rely on his great
vitality. There is much public anx-
iety regarding his condition.

Rumored Depew Has Resigned.

New York, Special.—A rumor has
gained circulation that Chauncey M.
Depew had resigned from the United
States Senate. When questioned con-
cerning the rumor, the Senator said,
"I am tired of making denials of un-
pleasant questions, and am resolved
not to talk further to newspapers. I
will deny nothing nor will I affirm
anything. I have learned a lesson
from the past."

MR. BROWN IN CHARLOTTE

Discusses the Cotton Situation With
an Official of the Manufacturers'
Body.

Charlotte, Special.—J. A. Brown, of
Chadbourne, N. C., a member of the
national executive committee of the
Southern Cotton Association, and an
official representative of that organi-
zation, was in this city Saturday to
confer with Mr. R. M. Miller, Jr.,
president of the American Cotton
Manufacturers' Association.

At the meeting of the executive
committee in Memphis, Tenn., on the
25th of last June, a resolution was in-
troduced by Mr. Brown, which, among
other things, enumerated that "the
prosperity of the cotton grower was
bound up with the well-being of the
spinner," and hence the association
desired to place itself on record as
favoring co-operation between pro-
ducer and manufacturer and a com-
mittee was named to take up the mat-
ter with the American and New Eng-
land Manufacturers' associations.

The conference was a lengthy one.
With reference to the specific ideas
discussed Mr. Brown would not talk.
He expressed himself, however, as
very highly pleased with the meeting,
stating that the cotton grower and
the cotton spinner regarded the situa-
tion in the same light and that both
were in a large measure naturally de-
pendent one on the other.

"Negotiations are now pending for
a community of interest," said Mr.
Brown.

It is said that the scheme which is
being talked of is the formation of a
gigantic corporation with sufficient
capital to build warehouses at the cot-
ton centres of this country and
Europe and then buy up enough of
the yearly crop to hold the balance of
power in the market and regulate
values.

\$2,000,000 Timber Deal.

Asheville, Special.—It was learned
recently that George W. Vanderbilt
has sold to W. S. and W. L. Alexander
of Charlotte, and associates from other
points, the standing timber of his
famous Pisgah forest reserve. The
reserve contains 81,000 acres of vir-
gin forest, with 3,000,000 feet of mar-
ketable timber. The consideration will
aggregate nearly \$2,000,000 in the
final consummation. It is said that 20
years will be required to remove the
lumber. The deal was consummated
by B. F. A. Saylor, of Rome, Georgia,
and Lentz & Cutting, of this city. In
addition to the three million feet of
lumber, the boundary contains one
million feet of tannic acid, and pulp
woods, and 40,000 cords of tan-bark.
The deal is the largest ever consum-
mated in this section. It is said that
as a result of the transfer a furniture
factory and tannic acid plant will be
erected.

Chair Factory Burned.

Lexington, Special.—About 5 o'clock
Friday morning fire completely de-
stroyed the plant and contents of the
Central Manufacturing Company, of
this place. The loss is estimated at
from \$15,000 to \$20,000, with insur-
ance only \$10,000. It is not known
exactly how the fire originated, but it
came from the direction of the en-
gine room, and when discovered, had
made such headway that it was a mat-
ter of impossibility for the building
or contents to be saved.

The News of the State.

Mr. James Young, a prominent citi-
zen of Caroleen, was killed Satur-
day at his saw mill, a mile from town,
by the falling of a smokestack.
Death was almost instantaneous.

Mr. John A. Rone died at Caroleen
Saturday morning, of paralysis. He
was an excellent old gentleman.

Mrs. Lucinda Lee, of Palmtree, a
nearby town, was buried Saturday.
Her death was the result of injuries
received in being thrown from a bug-
gy.

Charles Olsen defeated James Parry
in Asheville Thanksgiving night, for
the middleweight championship of the
world, and a side bet of \$1,000. The
bout was the fastest ever seen in the
city, and Olsen's staying powers gave
him the victory. He won the first
fall in 23 minutes and 10 seconds and
the second bout in 10 minutes and 45
seconds.

Mrs. Ruburtus G. Rhyne died at
Mt. Holly Wednesday night, after a
very brief illness. She became ill
Sunday and, with all that medical
skill could do, she did not improve.
Her death was a great shock to the
community. The number of her
friends, shown by their presence at
the funeral, shows the high esteem in
which she was held. She was a devoted
wife, a loving mother, and a con-
secrated Christian. She was a daughter
of Dr. and Mrs. Rore, of Mt. Pleasant.
A husband and three small children
survive her. She was laid to rest in
the city cemetery, Rev. W. J. Boger
preaching the funeral.

Wednesday at Scotland Neck, the
Halifax county board of the Southern
Cotton Association held a meeting of
great interest in Halifax. One of
the chief features of the day was the
address of Senator F. M. Simmons.

The first meeting of the creditors of
the Franklin-Martin Drug Company,
of Fayetteville, was held there Satur-
day, before Referee Victor Borden.
Claims were filed to the amount of
\$1,575 from the sale of the stock, and
\$3,000 in solvent accounts.

MUTINEERS FAILED

Frightful Slaughter Wrought
By Government Vessels

CONQUEST OF THE INSURGENTS

Desperate Struggle Between Muti-
nous Sailors and the Loyal Troops
at Russia's Black Sea Stronghold
End in Victory to the Latter—Fire
From Fleet of Ten Ships Was
Opened on the Batteries and the
Town and a Furious Exchange of
Fire Continued For Two Hours
and a Half.

St. Petersburg, By Cable.—Sebasto-
pol was the scene of a desperate bat-
tle between the mutinous sailors and
the troops in the forts on shore.

During the battle the town and the
forts were bombarded by the guns of
the cruiser Otchakoff, which now lies
as a burning wreck off Admiralty Point
its hull riddled with shells and its
flaming red ensign of revolution
hauled down.

Many of the crew of the Otchakoff
were killed or wounded. According to
one report the barracks of the muti-
neers was carried by storm after the
mutinous fleet, which is said to
have numbered ten vessels, had sur-
rendered, and the whole position is
now in the hands of the troops under
the command of General Neplueff,
unable to guarantee the correctness
of this report.

The commander of the Otchakoff,
Lieutenant Schmidt, immediately ac-
cepted the challenge, replying with
both batteries, one trained on the
town and the other on the Fort Alex-
ander batteries, on the north shore.
Captain Ziotti, aide de camp to
Admiral Wierenus, chief of the naval
general staff, informed the Associated
Press that the latest dispatches re-
ceived from Sebastopol showed that
the Otchakoff was on fire and badly
riddled, with its revolutionary colors
hauled down, but he was unable to
give more definite information.

According to a more detailed report
from another source and purporting
to come from the Admiralty, the bat-
tle began at 3 o'clock, when Lieut-
enant Schmidt, not receiving a reply
to the demands of the mutineers, opened
fire from a fleet of ten ships,
to which the northern batteries at
Fort Alexander, artillery posted on
the shore and several vessels which
remained loyal replied.

During the naval battle the sailors
on the shore, entrenched in the bar-
racks, defended their position with
machine guns and rifles against the
attacking infantry. After an engage-
ment lasting two and a half hours,
with the Otchakoff riddled and on
fire and the cruiser Dniپر and an-
other vessel sunk, Lieutenant Schmidt
who had been badly wounded, surren-
dered the entire squadron. The muti-
nous sailors on shore surrendered to
the Brest and Bialistok Regi-
ments.

According to this report, the Pan-
teleimon, formerly the Kniaz Potem-
Kine, was injured below the water line
and a torpedo boat is ashore on the
rocks.

No details of the casualties or of
the damage suffered by the town are
obtainable by the Admiralty, but
owing to the confined space in which
the action was fought it is improb-
able that the town escaped without
heavy damage.

The demands of the mutineers are
said to have included, besides the 15
proposals dealing with service condi-
tions, the convocation of a constitu-
ent Assembly and the complete real-
ization of the liberties promised by
the imperial manifesto.

Deranged by Hard Study.

Columbia, Tenn.—Special—A trag-
edy in which two close friends lost
their lives occurred near Rally Hill,
in Maury county. The dead are Fred
Early and Henry Coleman. Early
killed his friend and then himself.
Both men were theological students.
Early's mind is thought to have be-
come deranged by hard study.

Roosevelt's Thanksgiving.

Washington, Special.—The Presi-
dent and Mrs. Roosevelt, accompanied
by two of their children, Archie and
Ethel, left Washington for Plain
Dealing, their country home in Vir-
ginia, where they spent Thanksgiving
quietly. They returned to Wash-
ington Friday. Plain Dealing is about
ten miles from Red Hill, which is 121
miles south of Washington, and was
recently purchased by Mrs. Roosevelt.
Two cooks from the White House ac-
companied the party to prepare the
Thanksgiving dinner.

Carolina Wins.

Norfolk, Va., Special.—In the pres-
ence of 15,000 people, at least half of
whom were supporters of the White
and Blue, Carolina Thursday after-
noon, defeated her old rival, Vir-
ginia, in a fast and furious game of
football. The Carolina eleven piled
up 17 points while her opponents were
being held in complete control and
kept from crossing the goal line.

NORTH STATE NEWS

Items of Interest Gleaned From
Various Sections

FROM MOUNTAIN TO SEASHORE

Minor Occurrences of the Week of
Interest to Tar Heels Told in Para-
graphs.

Charlotte Cotton Market.

The cotton market steady, poor
demand.
Low middling 10½
Strict low middling 11
Middling 11¼
Strict middling 11½
Good middling 11¾

General Cotton Market.

April 11.85
May 11.92
June 11.97
July 11.97
November 11.27
December 11.37
January 11.55
February 11.66
March 11.81

His "Purity" Was Beastiality.

Lenoir, Special.—At the recent
term of Superior Court of Mitchell
county, there was developed one of
the most remarkable cases ever tried
in this State. One J. B. Nangle, who
had been a minister of the Gospel and
was still a teacher and the author of
a pamphlet entitled "The Key of
Life," promulgated a doctrine called
"Purity." His teachings are too shock-
ing to be mentioned. They culminated
in his being indicted and convicted of
criminal intimacy with one of his pu-
pils, continued for fifteen months in
the same room with his wife and
daughter, and with their knowledge.
The good people of the county were
indignant almost to the point of vio-
lence when the facts became known.
Nangle is now serving a term of two
years on the chain-gang of Iredell
county, two years being the limit.

The Rev. Elam Under Bond.

Durham, Special.—Thursday after-
noon at 3:30 o'clock Justice Owens
tried Rev. Elam, a negro preacher, on
the charge of shooting at Dave Lyon,
a former member of Elam's church.
He was sent over to court under bond.
Two other cases will grow out of this
difficulty, as the negro parson is to be
charged with carrying concealed
weapon and the Lyon negro with at-
tempting to use a knife on the black
parson.

The News of the State.

The Postmaster General has not-
ified Congressman E. Y. Webb that
rural free delivery routes for Mount
Holly, Gaston county, and Connelly
Springs, Burke county, will be es-
tablished, commencing February 1st,
1906. Congressman Webb left Shel-
by for Washington to attend the open-
ing of Congress.

Dr. H. J. Thomas, one of the most
popular and successful physicians of
Winston-Salem, died Thursday after-
noon after several attacks of pneumonia
which developed last week, this being
the direct cause of his death, though
the deceased had been in bad health for
some time.

Tuesday afternoon at 3:30 o'clock,
Justice Owens, of Durham, tried Rev.
Elam, a negro preacher on the charge
of shooting at Dave Lyon, a former
member of Elam's church. He was
sent to court under bond.

The secretary of state has issued
a commission to the Benettsville Gro-
cery Company, to be capitalized at
\$25,000. The incorporators are W. S.
Mowry, Throop Crosland and C. E.
Exum.

A. W. Gibbs, known to many as
"Jud" Gibbs, met with a fatal ac-
cident at Barnardsville Monday
morning. He was working in a com-
bination saw mill and machine shop,
when he was struck by a plank and
knocked against a fly wheel. The top
of his head was torn off, and he was
otherwise cut and mangled. Gibbs
was a widower with several children.
He has many relatives in Burke.

It is learned from a most reliable
authority that Rutherfordton will
shortly have a new bank which will
make the third institution of the
kind for our growing and progressive
town. The capital of the new enter-
prise will be \$20,000, the majority of
the stock having already been sub-
scribed by leading business men in
different parts of the county.

The annual conference of the A. M.
E. Zion church convened in Newbern
and will continue in session until
Monday. Bishop Lomax, of Charlotte
is the presiding officer, and is as-
sisted by Bishop Clinton, also of
Charlotte.

The new graded school building is
going up rapidly. When completed,
it will be one of the handsomest
buildings in Morganton, and will cost
about \$18,000. The auditorium will
be finished before May, so the closing
exercises of the school can be held
in it.

The State charters the Griswold
Insurance and Real Estate Company,
of Durham, with \$20,000 paid-up cap-
ital, stockholders, W. J. Griswold, T.
C. Worth and others.



New York City.—The short, jaunty
Eton is a pronounced favorite of the
autumn and is especially well liked
with the corselet or princess skirt or
with the skirt that is worn with a
deep girde. Here is one of the smart-
est yet shown that gives a waistcoat



effect and which is adapted to all sea-
sonable materials. The lines are ex-
ceptionally good ones and the tucks
from the shoulders give a distinctive
touch. In this case one of the new
double velvets is trimmed with collar
and cuffs of velvet and made with a
waistcoat of broadcloth, but the pos-
sibilities are many. The suitings of

and shirrings. Upon the blouse bodice
and the voluminous skirt there are rose
appliques of heavy Chantilly lace in
the same shade. These roses are of
gigantic size and the heart of each has
been cut away to show a piece of the
cloth of gold which is deftly intro-
duced from beneath. This may sound
patchy, but the effect is exquisite.

Misses' House Waist.

No waist suits the young girl so well
as the blouse and none is so fashion-
able. Illustrated is an exceedingly at-
tractive yet absolutely simple model
which provides for many occasions and
which can be varied in a number of
ways. As shown it is made of cash-
mere with bands of taffeta piped with
velvet, and is worn over a chemisette
of all-over lace, but the chemisette can
be omitted and the neck left slightly
open, or the waist can be made high
with long sleeves, as shown in the back
view. In any case it is stylish and sat-
isfactory and adapted to almost all
waistings and the softer dress mate-
rials. In this instance it matches the
skirt, but the model will be found a de-
sirable one for the separate blouse,
which fills so many needs, and which
this year is so fashionable in white
silk or embroidered net, for both of
which materials the model is a most
satisfactory one.

The waist is made with a fitted founda-
tion, which can be used or omitted
as may be liked, and itself consists of
the front and the backs. These last
are laid in narrow tucks that extend to
yoke depth and when a chemisette is
used are cut out on indicated lines.
The chemisette is separate and the
closing is made invisibly at the centre
back. The sleeves are full above the
elbows and they can be finished at that



TUCKED SHIRT WAIST. DESIGN BY MAY MANTON. AINE GORED WALKING SKIRT.

the season are exceptionally beautiful
and broadcloth and velvet both are
shown in light or "chiffon" weights
and will be greatly worn, while there
also are chiffon velveteen and all the
many novelties too numerous to men-
tion. Velvet as trimming on cloth is
exceedingly fashionable, but here again
there is opportunity for individual
preference, silk can be used or plain
cloth on mixtures as may be liked.
The waistcoat, too, can be made of
cloth, as in this instance, of broadcloth
or of any contrasting material that may
be preferred.

The Eton is made with fronts that
consist of plain portions that are ex-
tended to form the band and tucked
portions that are joined thereto and
the back. The narrow collar finishes
the neck and beneath it the waistcoat
is attached. There is choice allowed
of elbow or full length sleeves, both
being equally correct.

The quantity of material required for
the medium size is two and one-half
yards twenty-one, one and three-fourth
yards forty-four or one and five-eighth
yards fifty-two inches wide, with one-
half yard of velvet for collar and five-
eighth yards of any width for vest.

Golden Hearts.

A charming evening dress of deli-
cately blue chiffon is a mass of tucks

A Golden Trim.

A gem of an evening hat is a broad
affair with a soft and rather flat crown
of richest sable fur. The brim starts
out to be of cream lace (Renaissance
applique), but ends by being bound to
a depth of nearly two inches with cloth
of gold. This is not the intensely yel-
low shade, but is somewhat silvery in
comparison. It is all exquisite and
rich, the golden cloth, the fine lace and
the superb fur each serving to make
the other more beautiful. Under the

point or with cuffs that extend to the
wrists.
The quantity of material required for
the medium size (fourteen years) is
three and a quarter yards twenty-one,
two and seven-eighth yards twenty-
seven or one and three-quarter yards



forty-four inches wide, five-eighth
yards of all-over lace for the chemi-
sette and one and three-quarter yards if
cuffs are used.

brim at the left, well back, there's a La
France rose, which is backed up by a
rosette of white chiffon.

Feather Trimmed.

Some little evening wraps are
trimmed with feathers. They are of
chiffon accordion-pleated, and are
somewhat on the dolman order. The
border trimming of curled ostrich was
very pretty. Several of these wraps
were displayed, in white, pale blue,
pink and yellow.

HOUSEHOLD AFFAIRS



ABOUT TAPIOCA.

Instead of soaking tapioca before
cooking put it into boiling water or
milk, and it will have less of the
starchy flavor so noticeable when
soaked in cold water.

A CLOTHESPIN HINT.

Clothespins boiled a few minutes and
quickly dried once or twice a month
become more flexible and durable.
Clotheslines will last longer and keep
in better order if treated in the same
way.

WHEN POLISHING GLASS.

When polishing mirrors, windows or
picture glass with whiting the best
way to use flats in muslin bags. Damp
the glass lightly, then rub with the
bag and polish off with crumpled news-
paper.

WHEN PARING VEGETABLES.

When vegetables are pared, let the
rubbish be cleared away immediately;
as soon as a stew-pan is emptied of its
contents, let it be washed and put
away; if a spoon, fork or knife is used,
rinse it immediately and put it in the
drawer.

PUT THINGS AWAY.

If everything is put away as soon as
it is used, the kitchen will be a pleas-
anter place to work in, and washing
of the dishes will be quickly accom-
plished. This last operation needs
plenty of boiling water, with a little
soda, if dishes are greasy.

KEEP THE SKEWERS.

All skewers sent in with the roasts
from the butchers should be kept after
being washed. These are wonderfully
useful in cleaning paintwork, as with
the aid of a piece of fannel they can
penetrate to all nooks and corners and
clean things thoroughly. They are also
useful for fishing lace, etc., out of the
hot starch.

CARE OF BROOMS AND BRUSHES.

Brooms and brushes will last much
longer if they are always kept hang-
ing up. Those used for the floors
should be washed in ammonia and
soapy water, and dried in the open
air, about every four weeks. Those
which are used for greasy purposes
should be thoroughly cleansed with
soda water every week and dried in
a similar way.

HOUSEHOLD RECIPES

Crullers—Two cups of sugar, one cup
of butter, two cups of sour milk, one
teaspoonful of soda dissolved in hot
water. Flour to roll out tolerably stiff.

Kisses—One egg, one cup sugar, one-
half cup butter, one-half cup of milk,
one teaspoonful cream of tartar, one-
half of soda, flour enough to make a
stiff dough; drop on tins and sprinkle
over with powdered sugar. Bake in a
quick oven.

Lemon Water Ice—Take two lemons
and rasp them in sugar, the juice of
six lemons, the juice of one orange,
one pint of clarified sugar and half a
pint of water. Mix all together, strain
through a fine sieve and freeze. When
nearly frozen add the whites of three
eggs.

Peanut Crisps—One quart roasted
peanuts, whites of two eggs, three
dozen oyster crackers. Shell the nuts
and chop fine. Beat the egg whites
very stiff. Take the crackers one by
one and dip first into the egg and then
into the nuts. Dry on buttered paper
in a cool oven.

Potato Salad—Boil eight potatoes in
their skins, and do not peel them until
they are cold. Rub the inside of your
salad bowl with a clove of garlic. (If
you dislike the flavor of garlic you
may omit this.) Slice the potatoes into
the bowl, and add to them an onion
which you have sliced fine and scalded
for ten minutes in boiling water. Season
the vegetables with pepper and
salt, and pour upon them five table-
spoonfuls of oil and two of vinegar.
Toss and turn them in this. Some peo-
ple relish the addition of a couple of
cold boiled beets sliced.

Bordeaux Sauce—One peck of toma-
toes, green; two quarts of onions, one
medium head of cabbage, two or three
large peppers, half red. Chop all to-
gether quite fine; two quarts of best
vinegar, one pound of sugar, half
ounce each of cloves, allspice, cinnam-
on, black pepper, celery and mustard
seeds, small cup of salt, tablespoonful
of tumeric powder. Mix all well to-
gether and let it cook slowly for three
or four hours. I like this the best of
any of my pickle recipes. This makes
about eight quart jars full. Need not
seal it. Will keep as long as you let it.

Cottage Cheese—If more milk has
soured than can be conveniently used
for cooking, a cheese can be made.
The milk should be "whole milk"—that
is, not skimmed. Heat it slowly over
hot, not boiling, water, until the curds
have separated from the liquid part,
but not until the curd is tough or
hard. Drain this, without pressing,
through double cheesecloth. When
drained sufficiently to hold together in
a solid mass, remove to a bowl and
add salt to taste, a little