WASHINGTON DAILY NEWS

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If you do not get the Daily News promptly telephone or write the manager and the complaint will receive immediate attention. It is our desire to please you.

All articles sent to the Daily News for publication must be signed by the writer, otherwise they will not be published.

WEDNESDAY, FEBRUARY 21.

Or Will Newland?

And, if Locke Craig runs for governor will Thomas Settle?—Winston Journal.

The above daffodyl reminds us of an old law sign that hung out in the home of the writer when the Hon. Thos. Settle, father of the gentleman above referred to, and his uncle, the late ex-Governor Reid, practised law together, which read: "REID AND SETTLE," and their clients generally did.

Though we celebrate tomorrow as Washington's birthday, we believe it is pretty generally agreed that he was born on February 11th.

The greatest blow we have seen to Speaker Clark's presidential aspirations, is that Wm. Randolph Hearst has declared himself for him.

While the "little hatchet" incident will live as long as the country lasts, the man with the hammer is forgotten as soon as he has completed his final knock.

A Suffolk, Va., minister preached on "The Almighty Dollar," Sunday. He undoubtedly had the root of all evil for his platform. Still very few of the calling ever grubbed for the roots.

Read all of Mr. Victor Williams' excellent article on our schools, past and present, in today's issue. What Mr. Williams has to say of Beaufort county obtained in a great many other counties in the state at that period, and though those days have passed, and for the better, who would not like to return to them for a day and shoot a paper ball at Sue Perkins, or sit out under the shade of the oaks and eat our little lunch and indulge in a few games of "rolen-hole," "Andy Over," "Town Ball," "Bull Pen," "Cat," &c. They didn't have any base ball in these parts those days, nor half the fun in these that we had then.

The suggestion contained in our article on the first page that our Chamber of Commerce exert some effort to call the attention of the outside world to Washington Park as a resort and outing spot, strikes us as worthy of consideration. We recall a half dozen places scattered over different parts of the United States not nearly so well adapted for the purpose as this park, yet when you are within a radius of 200 miles of them in the summer time, you can hear of some fete having just been pulled off there, or one being planned to event. It not only brings a few dollars into the town, but it gives it favorable advertising.

Doubly Proven

Washington Readers Can No Longer Doubt the Evidence.

This grateful citizen testified long ago.

Told of quick relief—of lasting benefit.

The facts are now confirmed.

Such testimony is complete—the evidence conclusive.

It forms convincing proof of merit.

Mrs. C. Pennington, 27 E. Front St., New Bern, N. C., says: "I suffered intensely from backache and sharp, shooting pains across my loins. Often I was so lame that I could hardly straighten after stooping. I knew that my kidneys were disordered for the kidney secretions were unnatural. I used just one box of Doan's Kidney Pills and this was sufficient to dispose of my aches and pains." (Statement given January 24, 1908.)

RE-ENDORSEMENT.

Mrs. Pennington was interviewed on November 28, 1910, and she said: "I can still recommend Doan's Kidney Pills, for they gave me permanent relief."

For sale by all dealers. Price 50 cents. Foster-Milburn Co., Buffalo, New York, sole agents for the United States.

Remember the name—Doan's—and take no other.

FOR FEVERISHNESS AND ACHING Whether from Malarious conditions Colds or overheating, try Hicks CAPUDINE. It reduces the fever and relieves the aching. It's Liquid—10, 25 and 50 cents at Drug Stores.

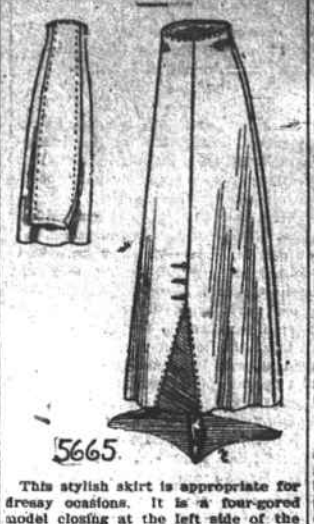
Peach Season Coming

The fruit from 1700 bearing trees will most likely sell for $1,700, perhaps more. Better buy this peach orchard and make money. See me at once.

A. C. HATHAWAY,
Washington, N. C.

Practical Fashions

LADY'S FOUR-GORED SKIRT.



This stylish skirt is appropriate for dressy occasions. It is a four-gored model closing at the left side of the front and has the clever new panniere at the back. This panel is stitched partly down the length, but hangs loose a few inches above the bottom. At the front of the skirt a triangle-shaped piece of contrasting goods is set in at the bottom. Panama, serge or broadcloth may be used.

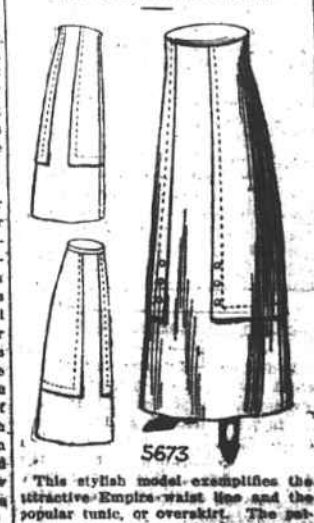
The pattern (No. 5665) is cut in sizes from 22 to 30 inches waist measure. To make the skirt in the medium size will require 3⅝ yards of 36 inch material.

To procure this pattern send 10 cents to "Pattern Department," of this paper. Write name and address plainly, and be sure to give size and number of pattern.

NO. 5665. SIZE.....
NAME.....
TOWN.....
STREET AND NO.....
STATE.....

Practical Fashions

LADY'S SIX-GORED SKIRT.



This stylish model exemplifies the attractive Empire waist line and the popular tunic, or overskirt. The pattern, however, is perforated for the regulation waist line, so either may be used. The skirt is made with six gores and is fashioned to fit smoothly over the hips in the style now in vogue.

The pattern (No. 5673) is cut in sizes from 22 to 30 inch waist measure. To make the skirt in the medium size will require 4¾ yards of 36 inch material or 3 yards of 44 inch goods.

To procure this pattern send 10 cents to "Pattern Department," of this paper. Write name and address plainly, and be sure to give size and number of pattern.

NO. 5673. SIZE.....
NAME.....
TOWN.....
STREET AND NO.....
STATE.....

PAPER BAG COOKING

Great System Perfected by M. Soyer, Famous London Chef.

GENERAL DIRECTIONS FOR PAPER BAG COOKING.

By M. Soyer, Chef of Brooks' Club, London.

I do not claim for the paper-bag system of cookery that it can cook everything. It is evident that tea must still be made in the teapot. Generally speaking, we may waive our claim to having mastered the difficulty with respect to soups, although I have made beef tea with excellent results. The following is a list of articles that may in the meantime be cooked:

Soup (except beef tea), omelettes, scrambled eggs, fish (except in small quantities), broiled hams, bacons, cabbage, cauliflower, broccoli, artichokes, macaroni or kindred Italian pastes.

The success of the system depends entirely upon how it is carried out. Good cooking requires time, care, attention to detail, taste and a temperature suited to the particular dish being cooked. While the paper-bag system is labor and time saving, as well as affording more nutritive and appetizing effects than the present, it does not abrogate any of the rules that apply to efficient work at the kitchen-table.

The Bag.

Specially prepared bags should be used. Without them the method cannot be practiced with assurance of success. The bag should be made of materials that guarantee its purity. It should be odorless, and its purity is guaranteed that nothing injurious can possibly be imparted from it to the food cooked in the bag.

Before using the bags—

(1) Select one that "fits" the food intended to be cooked:

(2) Grease slightly the inside of the bag, except in the case of vegetables or when water is added. For beginners it is advisable. Butter, lard or dripping may be used.

(3) When the food has been prepared for the bag, place the same on the table and lift the uppermost edge of the bag while you insert the contents.

(4) Fold the mouth of the bag two or three times and fasten with a clip. Strong wire paper-clips, obtainable of any stationer, answer the purpose. It is desirable to fold the corners of the bag so as to secure as near as possible a hermetical closing.

The Oven.

Practically any oven will do. Paper-bag cookery is as well suited to a gas stove as it is to a coal oven, an electricity cooker or oil stove, always provided the necessary heat is secured. The size of the oven makes no difference to the cooking, only to the size of the article.

Before placing the bag with its contents into a gas oven, the gas should be lighted at least eight minutes beforehand. The average oven heat should not be less than 200 degrees Fahrenheit, and when the bag is put into the oven this ought to be reduced in eight minutes after to 170 degrees. To find out the correct degree a thermometer, of course, is the most accurate method; but experience will soon teach the cook what is required, and the color assumed by a piece of paper placed in the oven will at once tell whether it is too hot or too cold.

In the case of coal-heated stoves with solid shelves a wire broiler should be used. This should be placed on the shelf with the bag containing the food. It is necessary to emphasize the fact that, except in the case of pies, no dish should be used.

How to Know when the Food Is Cooked.

If the time-table is adhered to, the bag may be taken out of the oven in confidence that the food is well cooked. But if from any cause the heat declines, it is very easy to find out whether the food is properly cooked. Except in the case of vegetables, a little hole can be made in the bag by which the food can be seen and judged as to whether it is cooked or not. This will not militate against the cooking of the food in the slightest. In many articles, however, a slight touch of the bag will indicate to an ordinary cook whether the bag is ready to be served. A prick with a needle is another method that may be adopted. But a peculiarly favorable feature of paper-bag cookery is that if the food is left five or ten minutes in the bag in the oven longer than the specified time on my table, the food will not be spoiled. There is little chance of over-cooking.

Dangers to Be Avoided.

Cooking generally has its dangers, like other occupations. It is the beauty of this system that the dangers are reduced to a minimum. One does not require every now and then to open the oven door "to see how the roast is getting on." The oven is doing its work, because its whole force of the heat is playing upon the bag and ensuring every part of the food being properly penetrated. Nevertheless, care should be exercised when opening the oven.

Care again, should be exercised in taking the bag out of the oven. A plate should be placed gently under the bag about a couple of inches and the bag drawn completely on to the plate with the fingers. The bag should be ripped open from the top and the fragments thrown at once away.

(Copyright, 1911, by Nicolas Soyer.)

PAPER BAG COOKED DISHES FOR INVALIDS AND CHILDREN.

By Nicholas Soyer, Chef of Brooks' Club, London.

Sweetbread Mackenzie.—Blanch and trim a good-sized sweetbread, make a little mirepoix of vegetables, paying attention to the color of the vegetables, and seeing that they do not brown. Cut the sweetbread across the center, but do not halve it. Pound one ounce of pistachios and lay them in the slit of the sweetbread. Cover the sweetbread with the prepared vegetables and place in a well-buttered bag. Cook in a slow oven for thirty minutes. Dish the sweetbread, place the other ingredients in a fine sieve and lightly press the gravy through, on to the sweetbread.

Chicken Quenelles.—Take the breast of raw fowl, and a pound of veal, and a piece of butter the size of a walnut. Pound well. Rub in one egg, then through a hair sieve. Place in a basin, add a quarter pint of cream and stir well. Form into small quenelles with a spoon, place in a buttered bag, fix carefully on the dredler, and cook for six minutes in a hot oven.

Chicken and Rice Tea.—Chop up half a raw chicken, wash a tablespoonful of rice in cold water, and mix with the chicken. Wash a teaspoonful of pearl barley, and add with a quarter-pint of cold water. Put all together into a small paper bag, and cook forty to forty-five minutes in a slow oven.

Filletted Poultry for Invalids.—Mince fine a carrot, turnip and onion, add a little minced ham, a pinch of sugar and salt, and lay at the bottom of a small well-buttered bag. Slice the breast of a fowl—cooked—lay the slices upon the prepared vegetables, which were cooked before mincing, sprinkle with oiled butter, seal and cook six minutes in a slow oven. Dish the fillets, put the vegetables in a sieve and press the gravy from them over the fillets.

Beef Tea.—Put one pound of beef steak in a paper bag, seal it, and cook for twelve minutes in a moderate oven. Open the bag on a dish and you will find natural gravy about the meat. Cut up the steak, press out all juice from it, strain, season to taste, and serve at once in a hot cup. For chicken tea, cut up half a fresh fowl, break the bones with a chopper, put in bag with two tablespoonfuls cold water, seal and cook forty-five minutes in a slow oven. Strain into a hot cup, season and serve.

(Copyright 1911, by Sturgis & Walton Company.)

Keep your calves in clean separate pens for about four weeks, and then if the weather permits, turn them out with the herd, and they will not suck the cows.

It is advisable to place a box of grit or coarse sand where the turkeys can find it, as not all farms have sufficient quantity for the purpose of good digestion.

The profit in a cow comes from the extra amount of milk she will yield over what she ordinarily gives on common pasture or the coarse feeds usually given her.

Always keep the earliest and best bred pullets for the home flock. There is also a good demand generally for nice pullets in the fall by those wanting them to keep. Get rid of all undesirable stock and miss no opportunity for improving the flock.

The disposition of a horse is bred in him. He may have behind him long generations of heredity, that had bad manners in it, and they will crop out, but a good deal of the disposition of a horse is a matter of development by the people who handle him.

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That question will be asked you almost daily by business men seeking your services, if you become qualified and show ambition to rise. Hundreds of bankers tell you in DRAUGHON'S literature why you should qualify at DRAUGHON'S. For catalogue, address Draughon's Practical Business College, Charlotte or Raleigh, N. C., or Knoxville or Nashville, Tenn.

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Careful, exact milling of the choicest selected wheat means nutritious flour—best bread, biscuit, pastry. Get acquainted—try

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In fact everything you find in the line at the

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NOTICE OF SALE.

By virtue of the power of sale contained in a Deed of Trust executed to me by Ned Flowers, dated August the 8th, 1903, and recorded in the Register's office of Beaufort County in Book 123, page 203, I will offer for sale to the highest bidder FOR CASH at PUBLIC AUCTION, at the Court House door in Beaufort County, on Monday, the 18th day of March, 1912, at 12 o'clock, noon, the following described tract or parcel of land:

Lying and being in Beaufort County, North Carolina, Richland Township:—Beginning at a lightwood knot, a corner of R. T. Bonner's Warner land. Then with said Warner's land North 1 East 14.71 chains to the L. C. Guilford ditch and then with said ditch North 65 West 1.21 chains; then with G. W. Keys' line South 3½ West 32 chains to the Mayo's line, then with said line reversed North 86 East far enough that the beginning will bear North 3½ East to the beginning, containing 9¾ acres be the same more or less.

It being the same tract of land which was on the 15th day of August, 1904 conveyed to Wiley by W. B. Rodman, Trustee as appears of record of Beaufort County.

Default having been made in the payment of the debt secured by said Deed of Trust, sale is made at the written request of the owner of the debt.

This 16th day of February, 1912.

W. C. RODMAN,
2-13 4wks-C Trustee.

NOTICE OF SALE.

By virtue of the power of sale contained in a Deed of Trust executed to me by Ned Flowers, dated August the 8th, 1903, and recorded in the Register's office of Beaufort County in Book 123, page 203, I will offer for sale to the highest bidder FOR CASH at PUBLIC AUCTION, at the Court House door of Beaufort County on Monday, the 18th day of March, 1912, at 12 o'clock, noon, the following described tract or parcel of land:

Lying and being in Beaufort County, North Carolina, Richland township:—East side of South Creek Beginning at a light wood knot, the 2nd corner of the Webster Patent in the Ernest Gibbs' line, then with Webster's line reversed South 44 East 22.75 chains to a line of the John Bond Patent then with said line South 85½ West to Ernest Gibb's corner, thence with his line to the beginning, containing fourteen acres.

Default having been made in the payment of the debt secured by said Deed of Trust, sale is made at the request of the owner of the debt.

W. C. RODMAN,
Trustee.
Rodman & Rodman, Attorneys
2-13 4wks-C

Some one may have an article for sale or trade that may interest you. Look over the Want Ad Column of this paper and see if you cannot find what you have been looking for.

FOR HEADACHE—Hicks' CAPUDINE Whether from Colds, Heat, Stomach or Nervous Troubles, Capudine will relieve you. It's liquid—pleasant to take—acts immediately. Try it 10c, 25c, and 50c at drug stores.

NOTICE OF SALE.

By virtue of the power of sale contained in a Deed of Trust executed to me by J. M. Braddock, dated June 5th, 1903, and recorded in the Register's office of Beaufort County in Book 123, page 32, I will offer for sale to the highest bidder at PUBLIC AUCTION for CASH, at the Court House door in Beaufort County, on Monday, the 18th day of March, 1912, at 12 o'clock Noon, the following described tract or parcel of land:

Lying in Richland township on the East side of South Creek beginning at Earnest Gibbs' Southwest corner in the Mayo line, thence with Gibbs' line reversed North 24½ East 22 chains to the L. C. Guilford ditch then with said ditch North 74¼ West 2.59 chains to the Mayo line, thence North 85 East to the beginning, containing 8 acres more or less.

Default having been made in the payment of the debt secured by said Deed of Trust, sale is made at the written request of the owner of the debt.

This the 10th day of February, 1912.

W. C. RODMAN,
Trustee.
Rodman & Rodman, Attorneys.
2-13 4wks-C

NOTICE OF SALE.

By virtue of the power of sale contained in a Deed of Trust, to me executed by Ed Moore and wife, Julien Moore, on July 11th, 1909, and duly recorded in the Register's Office of Beaufort County in Book 148, Page 132, which is hereby referred to, I will sell, at the Court House door in Beaufort County, on Monday, the 11th day of March, 1912, for cash to the highest bidder, that lot or parcel of land in the town of Aurora, North Carolina, described as follows:

Beginning in the center of Chapin Street at J. W. Chapin's Northwest corner thence North 88 West 17½ yards with the center of Chapin Street; thence, North 2 East 35 yards; thence, South 88 East 17½ yards; thence, South 2 West 35 yards to the beginning, being the same lot conveyed to Ed Moore by [illegible] by deed dated January 1st, 1911, recorded in the Register's Office of Beaufort County in Book 148, Page 11, to which reference is hereby made.

This the 8th day of February, 1912.

HARRY McMULLAN,
Trustee.
2-9 4wks-C

ADMINISTRATOR'S NOTICE.

Having qualified as administrator of Sandom Lewis, deceased, late of Beaufort County, this is to notify all persons having claims against said deceased to exhibit them to the undersigned on or before the 16th day of January, 1912, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate settlement.

This 16th day of January, 1912.

W. A. LEWIS, Administrator.
Ward & Grimes, Attys.

It is Just as Easy

To have your home cheerful as it is dark and dreary. Electric Lights will make it cheerful. It is cheap and safe. A postal card will bring our representative who will explain its many merits.

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That question will be asked you almost daily by business men seeking your services, if you qualify—take this Draughon Training—and show ambition to rise. More BANKERS indorse DRAUGHON'S Colleges than indorse all other business colleges COMBINED. 48 Colleges in 18 States. International reputation. Spencerian Authorship Letter Writing. Business Correspondence. Salesmanship. Penmanship. Rapid Calculation. Shorthand. Typewriting. Bookkeeping. Bookkeepers all over the United States say that Draughon's New System of Bookkeeping saves them from 25 to 50 per cent in work and money. Shorthand. Practically all U. S. official court reporters write the Symbol Shorthand taught in Draughon's Colleges. Home Study. Thousands of bookkeepers, bookkeepers, and stenographers are holding good positions as the result of taking Draughon's Home Study. CATALOGUE. For prices on lessons BY MAIL, write Jno. F. Draughon, President, Nashville, Tenn. For special catalogue on course OF COLLEGE, write nearest College.

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Meets in Tayloe's Hall every Tuesday evening at 8 o'clock.

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Meets in Tayloe's Hall every Monday's Sleep 8th Run.

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Meets every Thursday evening in Tayloe's Hall at 8 o'clock.

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Meets in Tayloe's Hall second and fourth Friday each month at 3 p. m.

PAMLICO LODGE, No. 72, K. of P.
Meets in their hall, upstairs, corner Union alley and Main street, every Thursday evening at 8 o'clock.

ORN LODGE, No. 104, A. F. and A. M.
Meets in their hall, corner Bonner and Third streets, first and third Tuesdays each month at 8 p. m.

MOYE CHAPTER, No. [illegible], Royal Arch Masons.
Meets in Masonic Hall second and fourth Tuesdays each month at 8 p. m.

WASHINGTON LODGE, No. [illegible], B. P. O. E.
Meets in their building, every Friday evening at 8 o'clock.