

PUBLISHED EVERY AFTERNOON EXCEPT SUNDAY No. 109 East Water Street.

Entered as second-class matter August 5, 1909, at the postoffice at Washington, N. C., under the act of March 3, 1879.

One Month \$.85
Four Months 3.00
Six Months 4.50
One Year 8.00

Subscribers desiring the paper discontinued will please notify this office on date of expiration, otherwise it will be continued at regular subscription rates until notice to stop is received.

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MONDAY APRIL 8



PLANNING FOR THE HOT BED

It Will Reduce Grocery Bill Considerably This Spring—Kansas Way Is One Good Suggestion.

Better think about making that hot-bed for early radishes and lettuce. It doesn't cost much, and it will lower the grocery bill. Here is the way recommended by the horticultural department of the Kansas State Agricultural college:

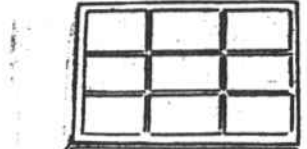
Dig a hole two feet deep, a little larger than the size of the hot-bed frame. If the hot-bed is to be permanent, the walls of this pit should be lined with brick, stone or cement. When possible, have a shed or board fence on the north side of the bed. It will take less manure to heat the soil. Put two feet of well-mixed fresh horse manure in the hole, wet thoroughly, and tamp. If the manure is not well tamped, the soil will settle unevenly when the manure decays.

Two-inch material makes a better and stronger frame and will last longer. The front of the frame should be six inches high, the back eighteen inches. Put five inches of dirt on the manure, preferably the richest soil you can get. Fill in around the frame with manure and earth and put the cover on the frame.

Glass sashes are best for covers. Cloth may be used late in the season. The size of a sash is three by six feet. The bed, then, should be six feet wide and as many times three feet long as desired.

The temperature of the hot-bed will be high at first. Use a thermometer. When the heat has fallen to 85 degrees the seed may be planted. Keep the bed well watered, but do not soak. Too much water rots the manure too rapidly. Be sure the bed is well ventilated. When sashes are used, they must be raised to let in the fresh air in mild weather. Extra covers should be provided for cold days and nights.

GLASS SASH FOR HOT BEDS
Latest invention is So Arranged as to Allow Air to Circulate and Ventilate Beds.
The newest invention to make winter gardening easy and successful, is a sash for hotbeds or cold frames that have two layers of glass instead of one. Between these layers is a cushion of dry air about five-eighths of an inch thick. The glass on both sides is lapped and adjusted to fit as close as possible, but no putty is used. When the weather is warm



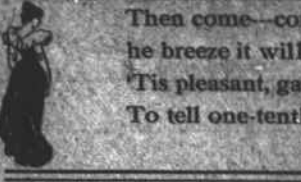
Home-Made Hot Bed.

enough to melt snow or ice, the air circulates sufficiently to ventilate the bed; but when it is cold enough to freeze every crevice is sealed by the moisture condensed in the cracks. When very cold weather prevails, the air cushion is absolutely dry and in this condition it is a perfect non-conductor of either heat or cold.

Even in zero weather the sun, shining through the glass and enclosed air raises the temperature of the bed to a good growing warmth; and at night only a portion of this warmth escapes.

Cabbage, cauliflower, lettuce, beets, violets and pansy plants, it is claimed, are safe under the double glass, at 3 to 10 degrees below zero; and even tomato, pepper and eggplants have been grown in hot beds without any cover except the double glass in a temperature nearly down to zero.

The saving of labor is considerable when the double-glass sash is used. No covering or uncovering is required, no mats or boards are needed. The double sash for hotbeds has been found to be a great saving of heat. Less coal is required to keep up a given temperature—the plants make a stronger growth and are less liable to leaf drop.



Then come—come now and live near us, here open broad the blinds, he breeze it will come sweeping through, no dust you here will find. 'Tis pleasant, gay and sparkling, here by the river shore; To tell one-tenth about it, would take ten men like Thomas Moore.

A. C. HATHAWAY

NEWS for the YOUNG PEOPLE

HOME-MADE YANKEE BOBSLED

Excellent Coasting Sled May Be Put Together by Handy Youngster—Easy to Guide.

A good coasting sled, which I call a Yankee bob, can be made from two hardwood barrel staves, two pieces of 2 by 6-inch pline, a piece of hardwood for the rudder and a few pieces of boards, writes William Algie, Jr., of Little Falls, N. Y., in Popular Mechanics. The 2 by 6-inch pieces should be a little longer than one-third the length of the staves, and each piece cut tapering from the widest part, 9 inches, down to 2 inches, and then fastened to the staves with large wood screws as shown in Fig. 1. Boards 1 inch thick are nailed on top of the pieces for a seat to hold the runners together. The boards should be of such a length as to make the runners about eighteen inches apart.

A 2-inch shaft of wood, Fig. 2, is turned down to 1 inch on the ends and put through holes that must be bored in the front ends of the 2 by 6-inch pieces. A small pin is put through each end of the shaft to keep it in place. The rudder is a 1½-inch hardwood piece which should be tapered to one-half inch at the bottom and



Runners Made of Barrel Staves.

shod with a thin piece of iron. A half-inch hole is bored through the center of the shaft and a lag screw put through and turned in the rudder piece, making it so the rudder will turn right and left and, also, up and down. Two cleats are nailed to the upper sides of the runners and in the middle lengthways for the person's heels to rest against.

Any child can guide this bob, as all he has to do is to guide the rudder right and left to go in the direction named. If he wants to stop, he pulls up on the handle and the heel of the rudder will dig into the snow, causing too much friction for the sled to go any further.

NEW DOLL IS QUITE USEFUL

Little Girls Can Use it as Muff to Keep Their Hands Warm—Invented by New Yorker.

A doll that is also a muff, or a muff that is a doll, whichever way you like, has been invented by a New Yorker man. The doll has the outward



Use Doll for Muff.

semblance of others of its kind, but inside the skirt is a soft body with hand-openings on each side. This doll, of course, is a winter child and wears a long coat like her owner, the coat having wide side pockets, so that the little girl carrying it can slip her hands through into the soft muff inside. To enhance the effect, the doll also carries a muff. But it is not only children who may be looked for to carry this doll muff. In these faddish days when young women carry teddy bears, "Ted" dogs and even dolls on the street, there is no reason why they should not carry one of these child's toys as a hand-warmer and achieve the double success of attracting attention at the same time.

PAPER BAG COOKING

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

PAPER BAGGING THE SCRAPS. By Martha McCulloch Williams. Beware the fast after a day of out-of-ordinary feasting. Abrupt transitions are bad alike for body and mind.

The Big or Little Job of PRINTING

Both are entitled to the same consideration from a mechanical standpoint of view. They get it down here. Our leadership is pronounced. The very latest and best type faces are employed by Art Craftsmen. A Request for prices and samples brings a smile.

DAILY NEWS JOB PLANT

An Advertisement in the News Brings the Biggest Results

J. LEON WOOD & CO. BANKERS AND BROKERS. 78 Plaza St. New York City.

help you keep from fasting after the first dinner of the new year. But there is another shape for the remains—one which I have not so far seen in print. Pick up the meat, freed of skin, bone and gristle, cut in bits, not too fine, and pack a layer of it neatly at the bottom of a buttered paper bag mould. Dot with bits of stuffing if any remains, also gravy from the dish—made gravy is too heavy. Cover the meat layer with a layer of cranberry sauce and put meat on that, also seasoning. Repeat till all the meat and sauce are used.

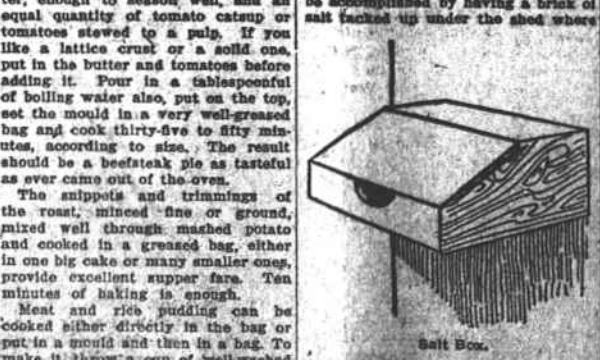
If the bulk is scant, put in a middle layer of toasted bread crumbs. Cover the top layer of cranberries with crumbs rather thickly. Slip the mould inside another bag and cook about eight minutes. Serve either hot or cold. Excellent for luncheon or tea.

Most likely the bacon of beef was half eaten. Cut the best of it into neat slices half an inch thick, two inches wide and four inches long. Dip them in melted butter, roll in a little salted flour, sprinkle lightly with vinegar or lemon juice and let them stand an hour in a warm place, keeping them well covered. Make a good crust, shortening it with suet or drippings if possible, and putting in a little more salt than for pastry. Roll it a quarter-inch thick and line with it a mould, either tin or paper-bag, of sufficient size. The mould must be well-greased, and if made from a bag, clipped extra-tight at the corners. Lay upon the bottom slices of meat, letting them lap a little, side-wise. Cover this layer with this sliced onion, sliced and peeled white potatoes and the sliced yolk of a very hard-boiled egg. Season very lightly with salt and pepper, then put on another layer of meat. Bread crumbs or slips of crust may alternate with the vegetables or take their place. Whatever is used do not overfill the mould. Put a layer of crust in strips on top, or else a thick coating of crumbs. Pour over melted butter, enough to season well, and an equal quantity of tomato catsup or tomatoes stewed to a pulp. If you like a lattice crust or a solid one, put in the butter and tomatoes before adding it. Pour in a tablespoonful of boiling water also, put on the top, set the mould in a very well-greased bag and cook thirty-five to fifty minutes, according to size. The result should be a beefsteak pie as tasteful as ever came out of the oven.

The snippets and trimmings of the roast, minced fine or ground, mixed well through mashed potato and cooked in a greased bag, either in one big cake or many smaller ones, provide excellent supper fare. Ten minutes of baking is enough. Meat and rice pudding can be cooked either directly in the bag or put in a mould and then in a bag. To make it, throw a cup of well-washed rice into a tureenful of salted water that is boiling hard. Stir once—no more—and boil eighteen to twenty minutes. Drain away all water, then stir into the hot rice a large spoonful of butter, a cup of rich milk, beaten up well with two eggs, salt and pepper to taste, and two curfals of finely minced cold meat very lightly dusted with corn starch. Pour on a little tomato catsup or add a half-cup of dry tomato pulp. Dot lightly with butter or sprinkle with grated cheese. Cook for twenty minutes in a hot oven and serve from the mould.

If the rice and meat pudding is for children, leave out the pepper and catsup. By making the mixture stiffer, leaving out part of the milk and adding a little sugar, you can shape it into balls. Dip them in egg and bread crumbs and bake inside.

SALT NECESSARY FOR CATTLE. Can Always Be Available for Animals by Use of Small Box With Mould-Shaped Hole.



The best way of getting salt to use is to have it always available so that they may go to it at pleasure. This can be accomplished by having a brick of salt packed up under the shed where the animals can lick it, or another good way to use loose salt is to construct a box, as shown in the illustration, which is partially filled with salt, says the Horoscopa. The box should be large enough that the animal can put its nose into it and lick the lid up. The cattle will examine the box, and smelling the salt through the half-moon shaped hole, put their noses in and lick the lid up. As soon as they are through licking the lid will drop down and protect the salt from dirt and dust, and from rats. If the box is placed in pasture.

LODGE DIRECTORY

North Carolina, Beaufort County, Superior Court, May Term, 1912. Luke Phillips vs. Mattie Phillips. The defendant above named will take notice that an action entitled as above has been commenced in the Superior Court of Beaufort County to secure an absolute divorce from the defendant. The said defendant will further take notice that she is required to appear at the next term of the Superior Court of Beaufort County to be held on the 19th Monday after the first Monday in March, it being May 13, 1912, at the court house of said county, in Washington, N. C., and answer or demur to the complaint in said action, or the plaintiff will apply to the court for the relief asked. This March 16, 1912. GEO. A. PAUL, G. S. C. 3-15 4w-C

By virtue of Power of Sale contained in a Deed of Trust executed by Geo. B. White and wife, Lucy White to the undersigned trustee, dated 22nd day of December, 1910 and recorded in the Register's Office of Beaufort County in Book 164, page 30, I will offer for sale, for CASH to the highest bidder on April 15th, 1912, at 12 o'clock, Noon, at the Court House Door in Beaufort County, the following described land:

In the town of Aurora, being lots Nos. 27, 28 and 29, as are especially described on a map of said town, which map is recorded in the Records of Beaufort County in Book 163, page 307.

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 to satisfy same. W. A. THOMPSON, Trustee. J. HAVENS, Owner of Debt. Stewart & Thompson, Attorneys. This March 14th, 1912. 3-15 1-w 4w 4wks

By virtue of the power of sale contained in a Deed of Trust dated the 5th day of May, 1892 from Samuel E. Carrow et al. to Chas. F. Warren, Trustee, recorded in the office of the Register of Deeds of Beaufort County in Book 93, page 347; and by virtue of the power given to the undersigned in an order of the Superior Court in a proceeding entitled "J. L. Hassell vs. Samuel E. Carrow et al.," to which reference is hereby made, the undersigned will as substitute Trustee on Monday the 32nd day of April, 1912, offer for sale at public auction at Noon, at the Court House Door of Beaufort County, all that certain tract of land covered by said Deed of Trust and described as follows, to-wit: situat, lying and being in State of North Carolina, County of Beaufort, and in that part of said Town known as Bonner's Old Part, and being a part of Lots Numbers 3 and 5, and which part is bounded and described as follows: On the South by Main Street, on the East by the lot of Wm. S. Morton Sr., on the North by the lands owned by the late Thos. Tuten and wife, now owned by G. E. Walsh, and the land of the late Robt. Munroe, and on the West by the lot of D. V. Warren, and being the same piece or parcel upon which stands the Cape Fear Bank Building.

TERMS OF SALE—CASH. This 15th day of March, 1912. W. B. RODMAN, JR., Trustee. 3-15 4wks-C

She Will Change Then. Mrs. Crawford—Although my daughter is such a big girl, she's still afraid of the dark. Mrs. Crabshaw—Don't worry about that, my dear. She'll soon be in love.—Judge

W. H. ALBERT, 410 East Main St. Norfolk, Va. OVER ALL THE HOME

The Hot Water Service of the Humphrey Automatic water Heater extends to every room requiring Hot Water. This iron servant never talks back, takes a holiday, or grows dissatisfied. Not a luxury, but a necessity.

WASHINGTON LIGHT & WATER CO.

Professional and Business Cards. MRS. BERTHINE LEWIS MILLER, 2nd W Second St. JEREMY C. WARREN, Attorney-at-Law, Office Opposite Court House, Washington, N. C. Wm. C. Rodman, Wm. E. Rodman, Jr. BOHMAN & BOHMAN, Attorneys-at-Law, Washington, North Carolina. John D. Grimes, JAMES D. GRIMES, Attorneys-at-Law, Washington, N. C. We practice in the Court of the First Judicial District and the Federal Courts.

H. W. CARTER, M. D. Practice limited to diseases of the Eye, Ear, Nose and Throat. Hours: 9-12 a. m.; 2-5 p. m. Except Mondays. Corner Main and Market Sts. Over Brown's Drug Store, Washington, N. C. JOHN H. BONNER, Attorney-at-Law, WASHINGTON, N. C. G. A. PHILLIPS & BRO., FIRE INSURANCE, WASHINGTON, N. C.

W. D. GRIMES, Attorney-at-Law, Washington, North Carolina. Practices in all the Courts. JOHN H. SWAIN, A. D. MacLean, Harry McMullan, Small, MacLean & McMullan, Attorneys-at-Law, Washington, North Carolina.

E. A. DANIEL, Attorneys-at-Law, Practice in all Courts, Market Street, Washington, N. C. Edward L. Stewart, Washington, N. C. W. A. THOMPSON, Aurora, N. C. STEWART & THOMPSON, Attorneys at Law, Washington and Aurora, N. C. GOLDEN H. WARDING, Attorney-at-Law, Office Baynes & Tryn Co. Bldg. Rooms 3 and 4, Washington, N. C.

NORWOOD L. SIMMONS, Attorney-at-Law, Washington, N. C.

To the Farmers We have a few more bags of Maine grown, Irish Cobblers Seed Potatoes, which we can save you money on. Also, a full supply of choice onion sets and garden seeds. Give us your business and we will prove to you it is to your interest to buy from the Pamlico Grocery Co. When cleaning or pressing to be done. My work I guarantee. To please he or she I work from sun to sun. My years of experience places me in the front ranks of Perfection for Cleaning and Pressing also Tailoring. I USE NO GASOLINE. CLUB RATES \$1 Per Month. Rooms over Western Union. LINA RICE