JUST FOR THE HOUSEWIFE.

Tested Recipes and Useful Hints Worth Knowing.

Cucumber conserve varies some what from the familiar sweet pickle, although both are made from ripe, firm cucumbers, Pare and seed as soon as turned yellow, and cut in pieces two or more inches long and two inches across. Put in salt water over-night, drain, and prepare syrup of white sugar dissolved with vinesar instead of water. Cook in this an ounce of whole mixed In this an ounce of whole mixed spices, strain out and add the cucumber slices, which have been softly dried in a cloth Cook gently until transparent; lift out the fruit and boil syrup to the consistency of molasses, then pour over the cucumbers in small jars.

Green watermelon pieserve made from the white rinds of ripe melons, first parboiling in a quart of water containing one-half dozen peach-leaves and half a teaspoonful of saleratus. This insures a fine, green tint. Re-move to a bath of cold alum wa-ter sock for an hour drain and ter, soak for an hour, drain and rinse. Make syrup of a pound of sugar for each pound of fruit, juice of one lemon and half a dozen clean, fresh rose-geranium leaves, Boil ur, then remove the leaves and jut in the fruit, cooking until tender. Set aside for twenty four hours, drain off syrup and cook down half, again add the fruit and finish cooking until transparent. Seal and keep in a dry place.

Red water-melon prese, ve is not so well known, but is equally delicious. Remove seeds and white portion from firm, ripe melon, weigh and use half as much sugar as melon, with juice and grated rind of two lemons to every six pounds of melon. Put all together in kettle and boil slowly until as thick as desired. If preferred, this preserve may also be flavored with the rose-geranium leaves, but is very sat-isfactory without. Maude E. S. Hymers.

Good Recipes for gingrerbread-You will find the following recipes reliable in every way, for they are the ones that met with favor in grandma's day:

Old-fashioned Mol. sses Cake-One-and-one-half cupfuls of mo-One-and-one-half cupfuls of mo-lasses, one tablespoonful of lard or butter, one egg, this can be omitted, one cupful of hot water, one of ginger and a small one of sait, and two-and-one-half cup-fuls of flour, which should be added last. Let the molasses and butter boil conthy a flow minutes added last. Let the molasses and butter boil gently a few minutes. Cool them, then add the ginger, salt, soda, the well beaten egg, and mix in the flour. Bake in a shallow pan in a quick oven.

Ginger Snaps, No. 1-One pint of Ginger Snaps, No. 1-One pint of molasses, one teaspoonful of gin-ger, one cupful of butter, one teaspoonful of soda. Let the in-gredients boil and cool. Add flour enough to make a stiff dough. Roll it out quite thin on a floured board. Cut into cakes with a round biscuit cutter and bake quickly. When cool, they should be placed in a stone jar and covered tightly. They will keep crisp for some time.

Ginger Snaps, No. 2-This is an old antebellum recipe. One cup-ful of molasses, one of sugar, one of butter, one tablespoonful one of butter, one tablespoolnum of ground ginger, one 'easpoon-ful of saleratus and one-half cup-ful of water. 'Make this stiff enough with flour to roll out. Cut into round or fancy shapes and bake in biscuit-pans in a

one thing vital to its success is the thorough and prolonged beat-ing before the dough is turned into the baking pan. The ingre-dients are five eggs, one-half pound of brown sugar, one-half pound of fresh butter, or half lard can be used, one pint of mo-lasses, one-and-one-half pounds of flour, four tablespoonfuls of ginger, one teaspoonful of all-spice, the juice and grated peel of one lemon and one erange. spice, the juice and grated peer of one lemon and one orange. Beat the eggs well. Mix the mo-lasses, butter and sugar, and add the ginger. Pour the mix-ture and the eggs alternately in-to the mixing-bowl. Add the flour and beat one-half hour. M. R. C.

is an article on the late Reuben H. Brown. Students taught by H. Brown. Students taught by Mr. Brown inRandolph County: W. P. Wood. Thomas Wood, Roxanna Wood-Pearce, John Chrisco, Hannah Burrow-Ham-mer, W. J. Page, Jennie Page-Hancock, P. S. Page, Frank Page W. S. Crowson, Thad Crowson, D. G. McMasters.

Pupils of Mr. Reuben Brown-



Excursion to Niagara Falls Thursday, Aug. 24.

the foot Jackson Street 6:15 p. m. connecting with Ispecial train via Baltimore & Ohio R.

This will be a delightful tiful scenery to Niagara Falls.

W. H. PARNELL, T.P.A. Norfork, Va.

Dr. James D. Gregg

DENTIST Office in Gregg building Lib-erty N. C. Crown and Bridge work a specialty.

quarts of milk into a tub, leaving on all the cream. Heat two quarts or so of the milk, then add quarts or so of the milk, then add it to the cold, till the tempera-ture of the whole is ninety-eight to one hundred degrees Fahren-heit. Add one-fourth teacupful of rennet, stirring well; if the curd does not form well in an hour, add more rennet. When curd does not form well in an hour, add more rennet. When the curd is formed, cut it into small squares all the way to the bottom, and break it gently with a skimmer, to let the whey sepa-rate. When they whey is sepa-rated, put the curb into a cheese-loth straining-hay and heave cloth straining-bag and hang over the tub to drain. Twist the

bag, and put a heavy weight on it, to press out the w h e y thoroughly for ten minutes. Then again cut up the curd and press it again as formerly. Con-tinne this until it is thoroughly deviced them press it all into drained, then press it all into some form or mold, and scald. To scald it, cut the curd into pieces about one fourth of an inch in size, put it into a strainer

Photographic Evidence

In murder trials especially we In the last issueof The Courier are all familiar with the custom of from fowls, as well taking the jury to the scene of the They breed disease. crime, that they may understand more clearly the circumstances of the alleged case. In many large cities it is now the custom to have the police photograph at once every thing and everybody in a suppose case of robbery, murder or other crime, and to produce these pictures

as evidence when the trial occurs. The scheme has many advantages over the former custom, because the trial usually does not follow for some weeks or even months and many charges may have taken place in the meantime. The dead man has been buried, important witness. es have left the neighborhood and perhaps the house burned in to the ground. By taking pictures at once of the premises and all the actors living and dead-when they

Thursday, Aug. 24. The best excursion of the season will be operated by the Chesapeake Steamship Com-pany on their elegant new steamer, the "City of Balti-more". Ronnd trip rate, Norfolk to Niagara Falls and return \$14.65. Tickets Good 15 Days. Steamer leaves Norfolk at the foot Jackson Street 6:15 more with the second to provide the second to the s bureau, The Artillery Fern

R. and Lehigh Valley arriving Niagara Falls 11:00 p.m. Few plants are more graceful called vegetable lace or nature' trip to Baltimore by water cloth of lace. Men marvel today at thence through the most beau-the figures and lace-like texture of ful scenery to Niagara Falls. The Chesapeake Line will things and lised to make them. also operate an excursion to But no monkish work in stone of Niamara Falls and return Au- man's fabrication of cloth ty hand gust 29th, via Pennsylvania or otherwise can equal the produc R. R. with its delicate texture and endles variety of figure or pattern. To all which wonders is superadded a function singularly unique in one of its species, called the arcillery fern. With such a plant when in tern. with such a phast when in bud you may have an engaging shooting galiery of a private nature, to the amusement of your friends. At that sesson the plant is thickly covered with buds of a pink color, and when sprinkled with luke-warm water that negative warm water that negative and sendenced water they perform wondrously, sending forth each a little puff of smoke as they burst into bloom. Sprinkled again, the buds that had

Not The Same

A child of strict parents, whose greatest joy had hitherto been the weekly prayer-meeting, was taken by its nurse to the circus for the first time. When he came home he exclaimed:

"Oh, mama, if you once went to the circus you'd never go to prayer-meeting again in all your life." -Ex.

A Chicken Phenomeno

A hen which set on 12 eggs and hatched 14 animals, eight of which are perfect chicks, and six appear to be hybrids, is a puzzle that is wor-rying George L. Tonnoffski, deputy clerk of the United States court here. Dr. Tonnoffski, found that enough with flour to roll out. Cut into round or fancy shapes and bake in biscuit-pans in a brisk oven. Gingerbread—In making this, one thing vital to its success is the this, allowing four ounces of salt ing well. Then put it into tub or molds for two days. After the the this, and grease it to Greenaboro News. Spurs for Pou trymen

Keep all moldy, musty litter away from fowls, as well as musty feeds.

Now is a good time to sow rape and rye for the poultry during the winter. Don't neglect this.

Watch the late hatched chicks for lice and mites. If any are lurking around at all, they will seize upon the amallest chicks in full force. Try some fall chicks. A few

dozen hatched in August and Sep tember will greatly reduce the feed bill of the hens during moult, when they hardly pay their feed with eggs.

It is a good plan to remove the chicks as hatched, in very warm weather, and keep them away from weather, and keep them away from the hen until she is through naton-ing, as she is more restless in warm weather, and may kill the chicks. Begin to look out for your best and I feel faint and sick with dis-

fowls and decide at what fairs and shows you will exhibit them. It will pay you to do this. If you don't win the first snowing, you may learn why you did not, which may Now, it may be that I was conscious Now, it may be that I was conscious of not having done my best. I was too busy to write, but feeling a deep sense of obligation to my home pa-per, and incidentally to its readers (with the belief that what the editor accepted would be of interest to his readers). I made an effort to write. be worth more to you.

Early fall and late summer are good seasons to buy stock. Many breeders raise more than they can

good seasons to out than they can complete would be an effort to write, breeders raise more than they can readers). I made an effort to write, is breeding stock of the past season is often put on market at a very low saw it then from my point of view. But soon I began to note a differ-But soon I began to note a differ-ence between my writing and the shed, or brooder house, until a week fore my failure to reach the heart of things in Randolph. I began to heard fore my failure to reach the heart of things in Randolph. I began to shed, or brooder house, until a week old, then turn on range, keeping freeh water before them, and they things in Randolph. I began to wonder if I had grown beyond Ran-dolph ideals, or had Randolph ideals make very rapid growth, with less feed than in the early spring season,

reed than in the early spring season, more plentiful now. If you have surplus fowls, don't fail to advertise them now soon, as over-crowding is one great cause of disasses among fowls, don't the popular note. This at a time when amid all the hustle and bustle fail to advertise them now soon, a over-crowding is one great cause of diseases among fowls. Give them plenty of roosting room, otherwise they will become heated, and then take cold, often resulting in croup. I am zorry that I had not seriously studied the situation there.

The best remedy I have found for head lice, (and I have them ex-terminated on my entire flock) is a should have been chagrined to have been told that I had not, and yet I did not fully realize as I do now that material progress is the con-trolling thought in Randolph today touch of grease on heads, then dust, thoroughly a few days after with "Black Flag" insect powder. I tried many powders, but this I found did the work. For body lice, dust chickens thoroughly at dusk.

the stars, the bluebird's wing, and the pallor of a woman's check. Randolph was talking, thinking, dreaming, breathing — progress. While I was plodding along gazing at the sky and trying to solve the mystery of the Pleiades, Randolph was bedding close to the road, reach-ing ont here slatic limba toward Don't spare the kerosene oil if any mites are on roosts. Pour it over roosts, and rub with a cloth saturated with the oil under the poles; then to make a complete work, examine ing out long elastic limbs toward material success. I was like the preacher who want to the house of a widow in sore need of the bare necevery fowl, and if any are on it, there will be some at the knee, where will be some at the knee, where the feathers begin. A mix-ture of 2 parts lard and 1 of ker-osene, with a little sulphur added, rubbed around, the knee, then the fowl dusted well with above men-tioned mendes will dusted the prayed until the veins stood out on his forehead, and drops of sweat rolled down his face, for God to tioned powder, will destroy the mites. But if they have gotten a strong hold, this process should be gone over every day as long as one mite can be found. It is only by per-istence that these paraeites can ha rolled down his face, for God to bless her physically, mentally, spir-itually, and every other way, but made no promise of material gifts which he could so well have affordsistence that these paralites can be entirely overcome. —Mrs. J. C. Des-ton in Progressive Farmer.

The Rexall \$1 watch is guaranteed for one year. Standard Drug

Say It Now

Speak the kind word, do the kind

act, Ere the years have onward sped. Give me all the love and sunshine While I'm living, not when dead Tell me I have made life brighter,

By the loving words I've si Tell me I have cheered and helded

you While I'm living, not when dead. Oft the way is rough and lonely, And my wounded heart has bled:

Cheer me when the way is dreary, Love me now, not when I'm dead. In the grave there in no heartache, Wo'il forget where sorrows led.

Take No Substitute.

6 miles

had none. The first bin I searched had some-Speak some words of hore and com-

but to the point.

I always did like the stars any-

Former Randolph Woman Writes Interesting Letter.

the articles to The Courier last fall

"Man is the only suimal on the face of the earth who cooks his food and therefore destroys its value," Dr. Robert Bell said, in a lecture on "Man's Natural Diet." "If only we would take a lesson from wild ani-Mr. Editor: Not long ago some of my articles found their way into of my articles found their way into your columns that did not win a welcome response. I do not know how I know this unless by psycho-logical impression. I have beard that in shooting a crokinole chip, if the chip strike a post, it will hurt the finger. Now, since it is not un-til after the chip leaves the hand that it has a chance to strike a post, the injury to the finger becomes a psychological mystery. I know when my articles "strike things" on their way out into the world by a sort of backward more-ment like the "kick" of a rifle. I like it, because when I feel the wiggle of the arrow I know I have hit the spot. But when there is that de dissimute control for the stream. mals by sdopting the diet which na-ture has provided for us, we should have a better, healthier and longer life." But Dr. Bell does not advocate that mere man should imitate the tiger in the manner of his meals the tiger in the manner of his meals. "Ail flesh diet should be banned," he says, "and our food should con-sist entirely of vegetables, fruits, cereals, and these cooked as little as possible." Dr. Bell would have children brought up in this way. He believes that children would be satisfied with whole-meal bread, raw vegetables and fruit for their dinner and would never crave for any dinner and would never crave for any

dinner and would never orave for any other food if they were informed that itwas good for their health and conducive to a green old age. Dr. Bell strongly recommends raw peas as a delicious and a healthy dish. But he does not be-lieve that nature intends man to eat grass; his teeth are not adapted to it. The lecturer added that every human being ought to attain an age of at least one hundred and twenty-eight years. "That there are so few centenarians among us," he said, "can certainly be attributed to our going against nature's decrees.

As a result of a quarrel over a pool game in Greensboro one day last week, Frank Hudson lies dangeroasiy wounded in St. Leo's Hospital and Willie Basick is in jail await-ing the outcome of Hudson's inju-ries. Both Hudson and Busick are boys of sixteen.

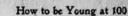
In baying a cough medicine. don't be afraid to get Chamberlain's Cough Remedy. There is no danger from it, and relief as sure to follow. Especially recommended for coughs, colds and whooping cough. Sold by all dealers.

sible greatness and glory. To many of us wanderers going back will mean a new realization of our losses there ; it will mean heart-ache and regret, but we believe we are brave enough to choke down the sobs, and blink back the tears and

sobs, and blink back the tears and risk it. We'll wade in weeds up to cur hips, if seed be, to find the place where we used to play. We'll clear the old spring of moss and leaves that we may drink once more at the only true fountain of youth. Maybe same of us would puil off our shoes and wade in the branch if we thought and wade in the oracch if we thought it would induce the same old craw-fish, or his great, great great grandchild to take hold of our toes. And if stealing to the watermelon "patch" by moonlight could conjure up the frosty sweetness of the old days, we essaries of life ; got on his knees and frosty sweetness of the old days, we might even stoop to that. On, yes, we're going back, no matter how many neartaches it costs us. Time has produced changes for us all per-sonaity that are full of sadness. But for the South as , people all changes have been for the better. The South has been gathering strength and knowledge through all the years that have passed, and losing ed from his overflowing bins. As he arose from his knees feeling, no doubt, that he had done his best for years that have passed, and losing none of its hospitality and great heartedness. Let us go back and see if this is true. her, the widow in her extremity walled out pitifully, 'Lord send po-tatoes." A short, humble prayer

Here is my next, bin I find some-thing about good roads. Is that a wornout subject? No matter, you should not hear the last of it until way, since my earliest remembrance, when my mother pointed out 'Orian to me (she called it Job's coffin) and I may have worked apward a little you get them. And I'm sure the too much in my writing for The subject is not more wors out than Courier. When, however, I listened in conscious pride for the effect of my soaring, there rolled up in my when I wanted to board the train the subject is not more work on the train when I wanted to board the train the soaring there rolled up in my Courier. When, however, I listened in conscious pride for the effect of my soaring, there rolled up in my ears the groan of Randolph people, "O Lord send potatoes." I took the kint, whether the preacher did or not, and I have been searching my bins for potatoes. Potatoes are extremely humble goods, but very necessary to every dinner table, and I should be sorry indeed to find that I had none. when I wanted to board the train at Asheboro, my brother took me winding through the woods all the way to avoid risking his buggy, his horse's legs, and our tempers by go-ing the road. Maybe that was the time I saw a man's hat in one of the worst hereas with a whereal on it worst places with a placard on it stating that the man had gone on down. I hope he was one that was against good roads, but the chances

thing about going back home in it. are that he was an inaccent victim. The "Back Home" movement is a I believe I understand that now



Green-Currant Pie-Line a plate Green-Currant Pio-Line a plate with rich crust, put in one-and one-half gcupfuls of green cur-rants, beat together three fourths of a cupful of sugar and one egg, and pour it over the currants, sprinkle with a pinch of salt, dot with bits of butter, cover with a top crust and bake-

Cream Cheese-Strain eight

Mrs. D. L. Currant Cake—Make a very del-icate white layer-cake, using any good recipe. Sweeten a pint of red-currant juice and put on to boil. Add corn-starch wet up with a little cold juice, to make it of the consistency of jelly. Spread this between the layers of the cake and ice the top.

of the cake and ice the top. Cherry Pudding—Four thorough-ly beaten eggs, one tablespoonful of soft butter, one pint of milk, a little salt and one pint of flour. Stir in one pint of pitted cher-ries, pour into a buttered baking dish and boil for half an hour or until done. Serve hot with a sauce made of one cupful of but-ter, two cupfuls of sugar, the whites of two eggs, three table-spoonfuls of cherry-juice and one fourth of a cupful of hot water. Beat until smooth; place the bowl in a basin of hot water and stir until smooth and frothy.

Wood's Fall In the grave I cannot hear you, Say it now, not when I'm dead. Seed Catalogue just issued tells what crops you can put in to make the quickest grazing, or hay, to help out the short feed crops. Also tells about both JUST ONE WORD that word is Tutt's, Vegetable and Farm Seeds fers to Dr. Tutt's Liver P that can be planted in the fall to advantage and profit. MEANS HEALTH. Are you constipated? Troubled with indigestion? Sick headache? Every Farmer, Market Grower and Gardener should have a copy of this catalog. ANY of these symptoms and many indicate inaction of the LIVER. It is the best and most com-You Need tt'sPil Mailed free. Write for it. T.W. WOOD & SONS,

edsmon, - Richmond, Va.

fort While I'm living, not when dead. Tell me I've been true and faithful, Tell me now ere life is fled; In the grave I cannot hear you, Ser i your your the south for the South for the South is a propented for the two constructs in the second the south is a sout this, not having trateled your roads for almost five years. But it a man has met success in the North or West it is a good reason for wark needs toose who have learned the less some of thrift and industry. There sources of the North and West have the do their extent every day by their home industries. The Sonth readed to build up the West nor to handle its material. But the great resources of the Sonth are only yet images and therefore the sources of the Sonth are only yet images and therefore the sources of the Sonth are only yet is a recognized. And therefore the souther man who has gone West is not wealth of the possibilities only half corpuised. And therefore the southers material and to help in the southers mane who has gone West is will look better if we push. We shall have our reward, for it will hook better if we push. We ahall have our reward, for it will hook better if we push. We ahall have our reward, for it still re-mains for meen of brains and thrift to discover the South in all its poe Everywhere, 10 44-3- LUNO

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