

**FOR AGED PEOPLE.**

Old Folks Should Be Careful in Their Selection of Regulative Medicine. We have a safe, dependable, and altogether ideal remedy that is particularly adapted to the requirements of aged people and persons of weak constitutions who suffer from constipation or other bowel disorders. We are so certain that it will relieve these complaints and give absolute satisfaction in every particular that we offer it with our personal guarantee that it shall cost the user nothing if it fails to substantiate our claims. This remedy is called **REXALL ORDERLIES**.

Rexall Orderlies are eaten just like candy, are particularly prompt and agreeable in action, may be taken at any time, day or night; do not cause diarrhoea, nausea, griping, excessive looseness, or other undesirable effects. They have a very mild but positive action upon the organs with which they come in contact, apparently acting as a regulative tonic upon the relaxed muscular coat of the bowel, thus overcoming weakness, and aiding to restore the bowels to more vigorous and healthy activity. Three sizes, 10c., 25c., and 50c. Sold only at our store — The Rexall Store.

**Franklinville Notes**

Quite an excitement was created in town Sunday evening when a vicious dog attacked Clyde Russell and badly scarred his face, arm and tore his clothing. The dog made his escape and it is hoped that he was not affected with hydrophobia.

Rev. B. Townsend, of Siler City, preached an able sermon at the Baptist Church Sunday.

Mrs. Mary Parks, of Park's X Roads, spent Sunday here with her sister, Miss Nina Parks.

Misses Minnie Tippett and Fred Jordan went to Greensboro shopping, Saturday.

G. L. Cox, of High Point, is at the home of his parents, Mr. and Mrs. G. C. Cox, on the sick list.

Little Lizzie Parks is spending a few days in Sanford with her grandmother, Mrs. Kate Makepeace.

Robert West, of Greensboro, spent Sunday in the city with his sister, Miss Bell West.

Joe Foust made a business trip to Siler City one day last week.

Dr. T. I. Fox made a business trip to Greensboro Saturday returning Sunday evening.

R. C. Curtis has bought the Langley residence and store building on Academy street.

Mack Maser and Neal McCorquodale attended the Philathea and Baraca State Convention at Salisbury Saturday and Sunday.

Several of our people attended a birthday dinner given in honor of Miss Jane Alfred a short distance southwest of the city Sunday.

T. M. Johnson, who has been on the sick list for several days, is reported to be improving.

Everett Welch has added another fine blooded Doe Jersey to his dairy business.

R. L. Elkin and little Pauline spent Sunday at Greensboro with Mr. and Mrs. G. G. Hendricks.

**Saves Leg of Boy**

"It seemed that my 14-year old boy would have to lose his leg, on account of an ugly ulcer, caused by a bad bruise," wrote D. F. Howard, Aquone, N. C. "All remedies and doctors treatment failed till we tried Buckle's Arnica Salve, and cured him with one box." Cures burns, boils, skin eruptions, piles. 25c at Standard Drug Company and Rexall Store.

**Worthville Dots**

C. W. Hinshaw, of this place, went to Millboro Saturday night and instituted a Jr. O. U. A. M., Council No. 394. The following officers were elected: Jr. P. C., J. C. Coltrane; C. P. P., Fentress; V. C., E. Julian; R. S., J. T. Hayes; A. R. S., W. A. Redding; F. S., J. A. Redding; Treas., E. W. Pugh; Con., Claud Routh; Warden, W. F. Deaton; Chapl. in, J. M. Aldridge; I. S., Benton Ellis; O. S., Percy Wood; Trustees, W. G. Aldridge, J. M. Aldridge and C. E. Julian; Rep., J. C. Coltrane.

A. E. Hilliard and son was in town yesterday.

Mrs. Bertha Kimes, who has been visiting Miss Myrtle Johnson for some time, will return to her home in Danville, Va., Tuesday.

**PAPER BAG COOKING**

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

**ITS MANY ECONOMIES.**

By Martha McCulloch Williams. A dollar's worth of paper bags will be ample to cook for any average family throughout a month. Add a box of clips at ten cents—they will be good for another month, and still another in careful hands—and the outlay is still inconsiderable. Add still further fifty cents for greasing—a pound of lard, half a pound of butter, half a pound of drippings—and the total is still more than moderate. Notwithstanding, it is more than plenty of us would care to spend monthly merely in the interest of flavor or even of ease. Plenty more of us like to take duties laboriously, feeling that thus we win to the kingdom of thrift. So if there were no economic offset, paper bag cooking would have to be reckoned either a *fad* or a *luxury*. It is neither—it has come to stay.

Say you pay three to four dollars a month for gas—which is about a fair average. If the paper bag cooking cuts this a third, it has almost paid for itself at one fell swoop.

Next comes the saving in quantity of food cooked. Paper bag cooking is one-fifth to one-fourth ahead there. In pot cooking the scales show a *surplusage* treble that of bag cooking. This is a saving well worth while, yet far from telling the whole story. Things bag-cooked nourish better because they are more readily digested.

Set this extra nourishment at one-tenth of the food cost, and the food cost for a family ten dollars a week. Right there you have more the price of bags, grease, clips, etc.—almost the cost of the gas.

But even then the sum in domestic economy is just fairly begun. Paper bag cooking not only saves thus negatively by preventing loss and insuring full edibility, but positively—and in many, many ways, as, for example, in the food bought. Round steak is more nourishing than any other—but the fact has been held to be offset by the extra dentist's bill the eating of it necessitated. Paper bag cooking makes it as tender as porterhouse itself—moreover, there is no bone to be thrown away—nothing but clear meat. And the favorable difference in price runs from eight to ten cents the pound.

Living is dearer in every way—the one possible alleviation of this increasing cost, without skimping of appetites, is in buying things less costly and so cooking them as to make the difference all in their favor.

Paper bag cooking will do it; it has done it for me. Let's recapitulate. Say one uses one hundred and fifty bags in the month, and then allow seventy-five cents for clips, lard, butter, and dripping. This gives an initial debit of two dollars beginning the account thus:

	DEBIT.
Paper bags, butter, clips, one month .....	\$2.00
	CREDIT.
Gas saved .....	\$1.00
Saved in wear and tear (5 per cent) .....	.50
Food saved (\$1.00 a week) .....	\$4.00
Saved on meat (75 cents week) .....	\$3.00

**Roast Ducks, Banana Stuffing.** Wash your ducks well inside with cold salt water—if they are wild ducks let them lie in the salt water for fifteen minutes. Drain, wipe dry inside and out, and season very lightly with salt and paprika inside, sprinkling black pepper on the outside. Set on ice while you make a stuffing of bananas cut in small cubes, mixed with their own bulk of toasted bread crumbs and seasoned with salt, black pepper, a little chopped celery and plenty of cold butter. Stuff the ducks lightly, truss firmly, grease well all over and tie thin bacon over the breasts. Put in a well greased bag, fitting them close together. Add the juice of a lemon, a wineglass of either claret or sherry, seal bag and cook in a hot oven ten minutes, then slack heat, and finish—it ought to require about forty minutes more.

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**PASTRY.**

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

Pastry, cakes and sweets generally are wonderfully improved by being cooked in paper bags. The concentration of heat which is thus gained has the effect of making the puff paste lighter and more regular in texture and all cake mixtures "rise" in a manner the open oven cannot produce.

Then again the cooking takes much less time, and I need not point out the value of this. In the old style the oven door had frequently to be opened to watch progress. The pastry was thus exposed to draughts of cool air, which could but produce "doughy," heavy and unsatisfactory results.

**Puff Paste:** Take one pound flour, three-quarters of a pound butter, and mix the flour with water and salt lightly, to the consistency of butter. Leave this dough for half an hour, then flatten it with your hands, and lay four butter on top of the paste. Then fold four-corner way, and give it two rolls as usual. Leave your paste in a cool place for forty-five minutes, then roll twice more. Leave it for forty-five minutes, and roll twice again. Place it in a larger paper bag which will not touch the paste. Put on broiler and allow twenty minutes in a hot oven.

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**NO, WE DON'T GIVE 'EM AWAY But We Do Guarantee REAL Values at our Sales**

We are offering you the best opportunity for a small investment that will grow and increase in value at our

**GRAND AUCTION SALE**

Of Business and Residential Lots at **Denton on Friday, April 26th, 1912**

The lots, many of them, are in the very centre of this growing town. We are going to sell them at Auction, the fairest way to buy land. Your price will be ours. There are no bybidders at our sale. Be sure to attend this sale. Other people have accumulated wealth by investing small amounts in small towns, why not you?

Denton is growing and pushing ahead. The person buying land at this sale will be glad later on.

**Sale Begins at 10:00 O'clock a. m.**

**TERMS: One third cash, balance in three and six months.**

**MUSIC BY BAND.**

**JOHN M. HAMMER**

**Real Estate Asheboro, North Carolina.**

Should it be pouring rain, sale will be deferred until next day, Saturday, April 27th.

**NERVES**

Young and old have them. Some abuse them. They get tired, starved.

**SYMPTOMS:—Loss of sleep and appetite, indigestion, irritability, eventually wrecked constitution.**

Alcoholic remedies stimulate only.

**Scott's Emulsion** soothes and nourishes, feeds the nerves. A natural nerve-food, containing the salts of Hypophosphites, Iodine and Glycerine.

**NO ALCOHOL.**

**Are You a Woman?**

**TAKE GARDUI**

**The Woman's Tonic**

North Carolina Superior Court Randolph County Before the Clerk Jas. T. Wood, sum of Knott Jordan, dead Nancy Jordan et al The defendant, Nancy Lisenby Davidson, Minnie Lisenby White and husband, White and Jesse Jordan will take notice that an action entitled as above has been commenced against them in the Superior Court of Randolph County before the Clerk of said court and this summons has been served upon them returnable on the 10th day of May, 1912 before W. C. Hammond, Clerk of said court at his office in Asheboro, N. C. that the nature and subject matter of said action is as follows, to-wit: an action to set aside certain land owned by the late Knott Jordan situated in Randolph County, North Carolina, to wit: to begin by paying the debts of said Knott Jordan, dead and to allow the dower of Nancy Jordan, widow of said Knott Jordan in the proceeds of said sale, that said defendant may have as law of said Knott Jordan, said defendant are further notified to be and appear before said Clerk at aforesaid time and place named for return of summons and answer or demand for the petition of petitioner of the relief demanded therein will be granted. This April 4, 1912 W. C. Hammond, Clerk Superior Court Randolph County

**A HEAVY HEAD** is a pretty sure sign of a torpid liver—let

**Tutt's Pills** aid nature in its work. You will be surprised at the beneficial results. At your druggist—sugar coated or plain.