

FRENCH TROOPS IN RUHR VALLEY CLASH WITH GERMANS

French troops in the Ruhr district clashed with German workmen at Krupp plant last Saturday resulting in the death of five German workmen and the wounding of at least 30.

French officials firmly believe that the attack was planned by German security police who had previously been disarmed by the French authorities.

WINNERS REPORT SCHOOL DEBATES

Thirty three high schools have reported to Secretary Rankin as winners of both their triangular debates in the state-wide contest of the high schools debating union Friday night, and other reports are expected.

The responsibility of the Krupp management they claim is also gravely involved through the blowing of the siren alarm which signalled the workmen to assemble. Severe penalties will be inflicted.

CONCERNING THE TONGUE

Do you ever keep your tongue for one day allowing it to speak no words, and to be silent for all the day?

It was the Greeks who said: "The tongueless tongue is small and weak, but it is not dead."

Said the Turks: "The tongue is a sword; it strikes a greater blow than does the sword."

The Persians claim: "The tongueless man is a fool; the tongueless man is a fool; the tongueless man is a fool."

From Avila comes this: "The tongue's greatest storehouse is the heart."

This from the Hebrews: "Though your feet may slip, never let your tongue slip."

The sacred writers say: "If a man claim to be religious and bridle not his tongue, his religion is vain."

WHITE FUR VOGUE

Ermine is Much in the Limerick for Trimming.

White Caracul and Other Snowy Petticoats for Sports, Everyday and Evening Wear.

It is not like a white woman's as seen in the corresponding of the Pittsburg Dispatch.

Your bright sweaters of white and cream, yellow, and pink, look like a sign of vegetation, your socks of purple and green.

White furs are the thing of the year. White caracul fur, for sports wear, everyday wear, and for evening wear, too.

For daytime wear, the caracul is made up into short hip-length jackets, sometimes pocketed, and with hats to match—tams, or toques.

For evening wear, the white caracul in cape form is the thing. It is rather long, but never should hang below the ankles.

Six ounces of rice and one pint of milk boiled slowly until quite soft, add the grated rind of a lemon, remove from the fire and mix in while hot one-half ounce of butter, one and one-half ounces of sugar, one gill of cold milk and two yolks of eggs stirred in one at a time very hard.

Beat two eggs. Add one cupful of milk, and stir in a teaspoonful of flour, add with one fourth a teaspoonful of salt. Beat well, and cook in the dripping pan, under a standing toast of meat, from 20 to 30 minutes.

One and three-fourths cupfuls of flour two-thirds of a cup of cold boiled rice, one and one-fourth cupfuls of milk, 2 tablespoons of sugar, one egg, two and one-half teaspoons of baking powder, one-fourth of a teaspoon of salt, one tablespoon of melted butter.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

TRIED RECEIPTS

White Caracul and Other Snowy Petticoats for Sports, Everyday and Evening Wear.

It is not like a white woman's as seen in the corresponding of the Pittsburg Dispatch.

Your bright sweaters of white and cream, yellow, and pink, look like a sign of vegetation, your socks of purple and green.

White furs are the thing of the year. White caracul fur, for sports wear, everyday wear, and for evening wear, too.

For daytime wear, the caracul is made up into short hip-length jackets, sometimes pocketed, and with hats to match—tams, or toques.

For evening wear, the white caracul in cape form is the thing. It is rather long, but never should hang below the ankles.

Six ounces of rice and one pint of milk boiled slowly until quite soft, add the grated rind of a lemon, remove from the fire and mix in while hot one-half ounce of butter, one and one-half ounces of sugar, one gill of cold milk and two yolks of eggs stirred in one at a time very hard.

Beat two eggs. Add one cupful of milk, and stir in a teaspoonful of flour, add with one fourth a teaspoonful of salt. Beat well, and cook in the dripping pan, under a standing toast of meat, from 20 to 30 minutes.

One and three-fourths cupfuls of flour two-thirds of a cup of cold boiled rice, one and one-fourth cupfuls of milk, 2 tablespoons of sugar, one egg, two and one-half teaspoons of baking powder, one-fourth of a teaspoon of salt, one tablespoon of melted butter.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Beat the yolks of four eggs and three-quarters of a cupful of sugar until light, add the grated rind and juice of half an orange, half a cupful of seeded raisins, half a cupful of chopped English walnuts and a cupful of potatoes which have been boiled, cooled and grated; lastly, fold in the stiffly beaten whites of eggs.

Crumb two slices of stale bread and soak in a cupful of milk till soft. Beat six eggs light, adding a level tablespoonful of butter chopped up small.

Separate six eggs, beat yolks and whites separately and very light, then mix lightly. Add a tea spoonful of chopped onion, one or two spoonfuls of chopped onion, one or two spoonfuls of minced parley, half a tea spoonful of lemon juice, salt and pepper, and three table spoonfuls of sugar.

Loss of Living 11 Per Cent Higher in Feb. 1925 Than in Feb. 1922

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

The loss of living in the United States in February, 1925, was 11 per cent higher than in February, 1922.

Keeping In Pace With The World

Every intelligent man or woman wants to know what is going on, not only in the neighborhood but all over the world.

There is only one way to find out. That is through the Newspaper

The Newspapers contain not only news, but the sayings and writings of the world's masters in politics, business, science, literature, art, music.

The Newspaper is at once a friendly gossip and the best of all educators.

Whatever else you read— READ THE NEWSPAPERS!

For facts and local information consult your local newspaper or write to the Secretary of the North Carolina Press Association, Morganton, N. C.



Ermine Trims the Smart Jacket.

and the "style." One of these ankle-length capes has a revers collar that tapers into the cape when it reaches half-way down its length.

In a season notable for gowns of rich fabrics of golden stuffs and silver cloths and brilliant brocades, fur-trimmed frocks, exotic earrings, jewels and thoras, it is only fitting that ermine should take its place in the picture. And it certainly does. It is trimming the finest of black coats, and the quaintest of black velvet gowns.

WHITE JADE THE SMARTEST

Rich White Stone Decoration Promises to Supersede the Popular Green Ornaments.

One who knows has this to say of Jade: "Green Jade is still popular. Indeed, its lovely color makes it well-nigh irresistible, but since fashion says white, the cool green ornaments will soon be superseded."

"Jade comes from China, where for ages it has been considered one of the most desirable of stones. The name comes from a Spanish word, which in turn comes from a Latin word meaning 'side.' It was used in Rome, as it was in Greece and Egypt, and in Rome it was supposed to have some medicinal qualities and was worn to cure a pain in the side; hence its name.

"The stone has also been found in the ruins of an ancient civilization in Mexico and in the remains of the lake dwellers' houses in Switzerland."

VIOLET AND YELLOW POPULAR

Old Blue Shade Receives Return Call; Accessories to Match; Touches of Silver.

The old blue violet shade is in demand again and accessories chosen to match, with touches of silver for trimmings.

Ships and the underthings are matched up with the costumes of violet and yellow, and the smartest slippers with jewels, as well as the evening wrap must match the frock.

The trousseaus of the prospective brides are chosen on the same lines, and here again the blue violet and soft yellows are seen, with sometimes a combination of the colors in one garment with trimmings of valencienne insertions, lace and tiny yellow and violet flowers.

For the Dance.

Certain hats designed especially for dancing have the brim cut off at one side, doubtless to spare one's partner's face and feelings. The lack of brim on the one side is compensated for by very high trimming.

Sure is strong!

Genuine RED DEVIL LYE —the good old reliable!

THROUGH twenty years of honest household service Red Devil Lye has earned the name of "the good old reliable." It is the standard for good lye. It makes work easy and insures healthier homes.

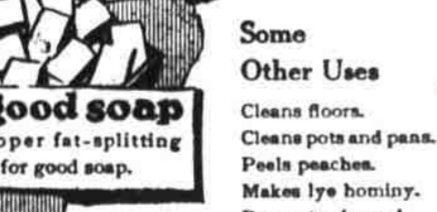
You always know the can by the blue label with the smiling red devil in the lower left hand corner. Look for it on your grocer's shelves; insist upon Red Devil Lye, the name you have known for years; don't be put off with cheap and wasteful brands.

Sprinkle it in unwholesome places and its strength works quickly for you. It cleanses, it purifies, it disinfects. It lightens the hard tasks. Buy it by the case; it's cheaper that way. In ordering always remember the smiling red devil, and the name "Red Devil Lye."

Write for Free Booklet

We shall be glad to send you our free booklet giving the many uses of Red Devil Lye and full directions for each use.

Wm. Schield Mfg. Co., St. Louis, Mo.



RED DEVIL LYE

HELP YOURSELF GET WELL FAST

If you have been ill, and it seems as if you never would get your strength back, you need the wonderful strengthening and rebuilding qualities of Gude's Pepto-Mangan.

Gude's Pepto-Mangan Tonic and Blood Enricher

After Every Meal

WRIGLEY'S

Top off each meal with a bit of sweet in the form of WRIGLEY'S.

It satisfies the sweet tooth and aids digestion. Pleasure and benefit combined.



FOR THE CHILDREN

Saving Made Easy

It's not so hard—Uncle Sam is ready to tell you how in his New Free Book. Send for it today and get the "know-how" of what seems to be the hardest thing in the world. Treasury Savings Certificates make it easy and safe. Get your copy now.

To get the book mail this coupon to: The United States Government Savings System, Treasury Department, Washington, D. C. Name: Address: City: State: