

**North Carolina State College of Agriculture and Engineering
WEST RALEIGH**

A Land Grant College founded under an act of Congress by the State Legislature of North Carolina in March, 1887. Splendidly equipped for the education of the sons of the State in the technical and industrial arts. Four year courses in Agriculture, in Agricultural Chemistry, and in Civil, Electrical, Mechanical, Chemical and Textile Engineering. New departments in Agricultural Engineering and Highway Engineering. Numerous short courses. Unit of Reserve Officers Training Corps. Seniors and Juniors receive pay amounting to \$118 annually. All students receive free uniforms amounting in four years to \$164. Strong athletic teams. \$40,000 Y. M. C. A. building. Regular paid secretary. Two hundred and forty free scholarships. Requirement for admission: eleven units—practically equivalent to the completion of tenth grade work. Board \$16.00 per month. Tuition \$45.00 per year. Room rent, heat and light \$30.00 per year. Enrollment last session 1,020, exclusive of all summer students. Fall term begins September 3. For catalogue, illustrated circular or entrance blanks, write

E. B. OWEN, Registrar

**REVENUE MEN
FIND MEAL ALL
NICELY FIXED**

"Them eggs," remarked Chief of Police Otis Powers one day last week, "them eggs were cooked just precisely right."

He arose from a mossy rock with a sigh of content and his two burly companions rose with him. They were three whales of men—the chief and Revenue Officers Galloway and

Reed from Asheville.

"But there wasn't quite enough of them eggs," continued the chief. "Still, they helped some."

Near Saluda, the three officers captured the biggest still, it is said, ever seen in Western North Carolina. They came upon the plant quite unannounced, which was rather rude of them. As they entered upon the scene two men left. They left at once, and it was remarked they didn't stay to be introduced. They even left their dinner and their working clothes.

So the officers sat down to a tolerably square meal prepared by the moonshiners, and which they really didn't have time to eat.

The still was in the centre of a pleasant piece of woods, where the

sun came through the foliage like filtered gold. Judging from the stumps of trees cut for firewood and from which shoots indicated a period of growth, the revenue men believed the still had been there for some time like two years. The moonshiners escaped but their dinner was not wasted. The eggs were done to a turn. The biscuits, the officers thought, were a bit underdone, and they made up their minds to speak about this when next they saw the moonshiners. However, the ham was sizzling hot, and while the beans were cold, having been left over from a previous meal, still they helped to fill out a quite satisfactory menu.

Their meal finished, the still was destroyed and the men returned to Hendersonville, bringing with them the worm of the apparatus and a lessened appetite for supper.

**The KITCHEN
CABINET**

We scatter seeds with careless hand,
And dream we ne'er shall see them
more;
But for a thousand years their fruit
appears
In weeds that mar the land,
Or healthful store.

THINGS ALL COOKS SHOULD KNOW.



ALTHOUGH the trying of new recipes is a most fascinating entertainment for the lover of cookery, yet disappointment is sure to be our portion unless we know how to apply a few simple tests to every recipe before we risk wasting our precious foodstuffs.

Each kind of dish has some basic form. Knowing these, one may make innumerable variations. When one has reached this stage of knowledge, the taste and ingenuity of the cook will have a chance to develop.

In cake making we learn that there are but two kinds of cakes; those using some form of fat and those without, or sponge cakes.

In butter cakes the fat should be from one-third to one-half the quantity of sugar, depending upon the richness desired. Since the butter becomes liquid with heat we must take that into account when adding milk, water or coffee. The total amount of liquid should measure one-half the flour. The amount of baking powder is one level teaspoonful to a cupful of flour, this in using heavier flours like corn or rice flour should be increased to one and a half or two.

When a large number of whites of eggs are used, less flour is needed. The following proportions are standard:

Use one-half as much liquid as flour for murrin and cake batters, remembering that fat is liquid as well as molasses.

One-third as much liquid as flour for soft doughs like biscuit.

One-fourth as much liquid as flour for stiff doughs like bread.

One-third as much butter as sugar for all butter cakes.

One to one and a half teaspoonfuls of baking powder for batters and doughs, increasing to two when heavy flour like rice or corn is used.

One-third as much shortening as flour for pastry.

One teaspoonful of soda to a pint of sour milk.

Nellie Maxwell



**The Goodrich
More Mileage
Message**

Goodrich is making the burliest, sturdiest, most lasting tires the rubber industry has ever seen; and Goodrich knows it.

In every test of road-roughing to which tires can be put, Goodrich Tires have unfolded an endurance, an ability to take punishment, which has run into phenomenal mileage.

Confident in this knowledge and belief, Goodrich desires that all tire users share in the confidence of Goodrich, and the big mileage Goodrich Tires assure.

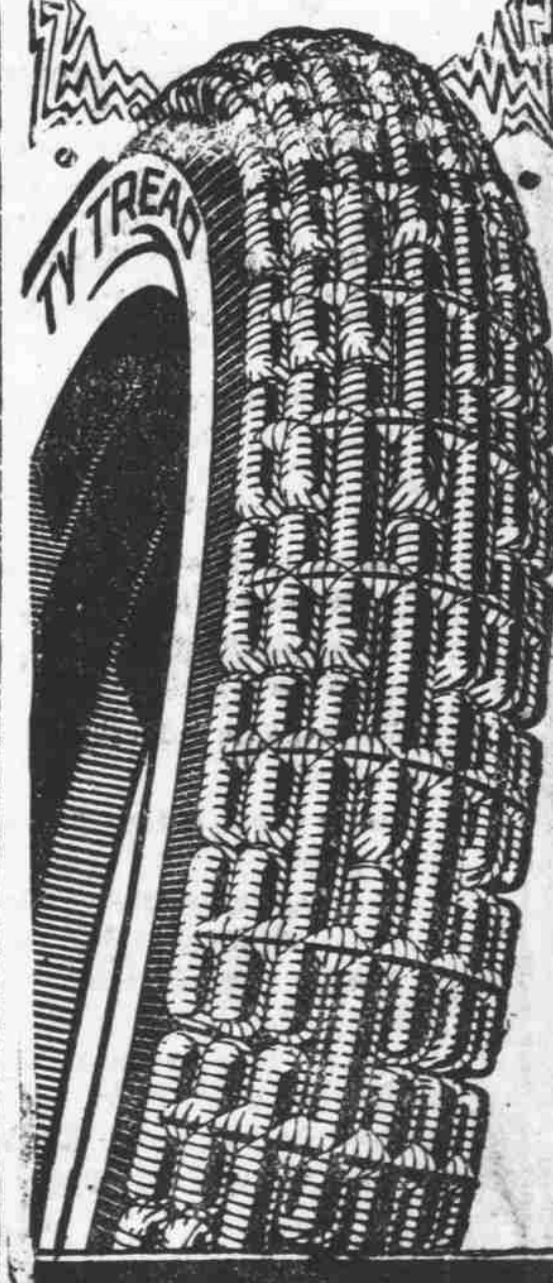
Therefore, Goodrich announces to present and future owners of its pneumatic tires—an adjustment basis of 6,000 miles for SAFETY TREADS, and 8,000 miles for SILVERTOWN CORDS, instead of the 3,500 and 5,000 miles respectively, heretofore in force.

Remember that a Goodrich adjustment is a fair one. Goodrich knows the mileage is in its tires, and more; and to make you realize you lose money in being without Goodrich Tires, the new Goodrich adjustment is proclaimed broadcast.

Buy Goodrich Tires from a Dealer

ADJUSTMENT
Fabrics - 6,000 miles
Cords - 8,000 miles

**GOODRICH
TIRES
"BEST IN THE
LONG RUN"**



**"T. S. M & CO."
High-Grade
Field Seed**

We have just received a carload of the following:

- RED CLOVER,
- SAFLING CLOVER,
- CRIMSON CLOVER,
- ALFALFA CLOVER,
- TIMOTHY,
- ORCHARD GRASS,
- BLUE GRASS,
- RED TOP or HERBS

These seed test high both for purity and germination.

WRITE FOR PRICES
T. S. Morrison & Co.
ASHEVILLE, N. C.

**IT'S SERVICE THAT
COUNTS!**

We sell gasoline, oil and greases, wood and coal, plus prompt and satisfactory service.

We do all kinds of hauling and plowing, again plus prompt service.

Just call phone 40-- we will do the rest, for it's service that counts.

Carolina Oil & Supply Co.
C. S. FULLBRIGHT, Manager

The Fighting Roosevelts

7 REELS

A truly big Drama with fact for its Author

Human beyond compare--because it was lived by an American--among Americans. Wherever he was things happened fast and furious. His life is the worlds most natural motton picture.

This picture was produced by his permission and was approved by him just before he died.

QUEEN THEATRE
FRIDAY, JUNE 27th

The ladies are cordially invited to attend the Demonstration of
The \$100,000 Needle
AT
**PATTERSON'S
DEPARTMENT STORE**

The Pa-Nit needle with your help embroideries handsome sofa pillows, table runners and anything you care to decorate your home with. Very handsome Pillows made in one afternoon while you sit on the porch and enjoy the beautiful scenery of Hendersonville.

Patterson's Department Store

**NEW TIRE PRICES
60 PERCENT
OFF**

By having your old tires Retreaded

WE REDUCE YOUR TIRE BILL MORE THAN HALF WITH NON SKID RETREADS.

ALL KINDS OF TIRE REPAIR WORK DONE—VULCANIZING A SPECIALTY.

WE GUARANTEE SATISFACTION AND SERVICE.

WE MAKE A SPECIALTY OF OUT OF TOWN BUSINESS.

SEND US YOUR TIRES

WE WILL GET THEM BACK TO YOU IN THREE DAYS.

Stetson Tire Co.

PHONE 3171 ASHEVILLE, N. C.