

Feelin' Mean?

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WHEN IN NEW BERN CALL TO SEE US

WHEAT AND OATS THE OUTLOOK

SOME FACTORS OF SUCCESSFUL SMALL GRAIN PRODUCTION IN SOUTHERN STATES.

C. A. Whittle, Southern Soil
Improvement Committee.

Wheat is too closely related to human hunger ever to suffer a serious slump in demand. At this time the great wheat producing areas of Europe give no signs of getting immediately back to normal production. Soviet Russia, the greatest of all, offers no signs of growing wheat beyond—if even equal to—the needs of Russia.

Roumania, Austria, Hungary and the Balkans are so depleted in men and means, and so disturbed with war and international politics, as to grow not even enough small grain for their own hungry and starving millions. Other leading European countries are importers and not exporters of grain. The Americas will, therefore, be the hope of Europe's bread. In fact, the demand will continue to be very urgent.

LABOR—The labor requirements per acre of wheat is less, of course, than for cultivated crops. Where labor is scarce wheat and oats are, therefore, to be looked upon with favor.

But the labor problem involved in producing wheat will not be completely solved unless the farmer goes in for large yields per acre. It requires no more preparation, and seed, to grow a big crop of wheat than a small one. Therefore, the intelligent farmer will look well to his soil treatment so that maximum yields may be made at a minimum cost per bushel. Farm labor is too expensive to neglect this precaution.

PREPARATION—Wheat and Oats do best on upland soils. The stiffer, firmer soils are preferred. But it does not pay to grow these crops on eroded, thin soiled slopes. If the crop is to follow cotton, corn or other cultivated crop, the soil may be disked. Deep breaking is not necessary. After drilling in the seed, the soil may be firmed and smoothed with a roller.

FERTILIZATION—Intelligent fertilization will pay on wheat and oats. Fertilizers will create a good root development and thus protect the plant against winter-killing; they will hasten the growth of wheat that has been sown late on account of the Hessian fly; it will increase stooling or tillering, and make plumper grain and fuller heads; and well-fed plants are also more resistant to rust and other diseases.

An application of nitrogen in late winter or early spring will prove very helpful in giving the grain crops a vigorous new start.

GOOD SEED—A variety of wheat may be good, but the germinating power of the seed poor. A farmer should give more attention to his wheat and oat seed. He should find out their yielding record. Different strains of a variety will have different yielding ability. Get only the best—It pays.

Good seed includes clean seed. Make them smut-free by a dip into blue stone. Use only the varieties that have rust resistance power.

Farmers of the cotton belt would do well to go into the growing of cereals on a broader scale. Small grains fit in with a well arranged crop rotation. They provide necessities, and thereby add to the independence of the farmer and to his power to conserve the returns from his money crops.

BENEFITS OF RYE AS A WINTER COVER CROP.

Southern soils are much in need of organic matter or humus. An excellent opportunity for providing it is afforded by rye sown in the fall and turned under in the spring. Not only will it increase the organic contents of the soil, but it will conserve plant-food and increase the yields of subsequent crops. It uses nitrogen that would have leached out and would have been lost during the fall and winter. It also utilizes the phosphoric acid and potash that becomes soluble during the winter. All these and other elements of plant food go into the ground with the spring plowing and will be released for the subsequent crops.

Winter legumes are excellent where they can be grown with success, but it is much easier to get a stand of rye on all kinds of soils and under various climatic conditions. Rye is in fact the most dependable crop for poor soils, and it is the poor soil, of course, which needs a winter-crop most.

Mistakes are sometimes made in a failure to plow under rye at the right time. If the spring is dry it should be turned under early, no matter what its stage of growth is. The danger, of course, is that rye will pump out too much soil moisture, rendering the soil hard and lumpy when plowed and giving the following crop a poor show.

If the spring is wet or normal, of course, the rye should be allowed to grow as long as possible, since it will be adding benefits to the soil.

Rye being such a good soil helper ought to be given a better show than a usually accorded it. The seed bed "soil" will be prepared and fertilizers should be applied to both of which rye takes ready response.

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BIG IMPORTANCE OF HOME CANNING



Don't Neglect Home Canning—Let the Children Help.

Home canning—of utmost importance during the war—will be just as important this year, according to present indications as they are viewed by the United States department of agriculture. The shortage of labor on the farms makes it necessary for the canner to pay high prices for the commodities that will be canned later in the season. Labor in the canning factories is expensive and difficult to obtain. Everything, from cans to carriage costs, has increased in price, and transportation is slow and more expensive than it was in war times. All this increase must be paid by the ultimate consumer, and there is not even assurance that there will be enough canned products to go around. The solution is home canning.

Can Without Sugar.
That sugar is higher in price than it has been hitherto is advanced by some as a reason for canning either less fruit or nothing but vegetables; but unless one intends to give up sweets altogether there seems no good reason for not using canned fruit on

account of high-priced sugar. There are few desserts that do not take from one-half to one cupful of sugar, and no dessert is more healthful than fruit. It is not necessary to use such thick sirup as was used in the days of plenty. A ten per cent sirup made of one part sugar to nine parts water will make palatable any of the acid fruits. Such fruits as apples, pineapples and the like can be canned without sugar. In fact, ordinary glucose or corn sirup may be substituted for sugar in making the sirup. A palatable sirup is made by mixing one-half cupful sugar, one cupful glucose and eight cupfuls of water.

It requires about seven ounces of sugar for a pint jar. One cupful of sugar will make ten cupfuls of sirup. A pound of sugar will make 20 cupfuls. This last amount will be sufficient for 20 pints of canned fruit. Where the 10 per cent sirup is used the pint of sugar to a pint jar is one and one-half cents with sugar at 30 cents a pound. It is not so expensive after all.

Don't Hesitate.
A tourist without money is a tourist—
—Lord Mansfield.

True Liberty.
True liberty can exist only when justice is equally administered to all.
—Lord Mansfield.

SIRUPS SAVE SUGAR IN MAKING JELLIES

Directions Given by Department
of Agriculture Experts.

When Fruit is Cheap and Sugar Expensive Jellies May Be Made to Advantage With One-Half Usual Amount of Sweetening.

To obtain the largest possible amount of jelly from fruit with the use of the smallest possible amount of sugar, follow the directions given below by United States department of agriculture specialists:

If a good jelly-making fruit, such as quince, green grapes, tart and partly ripe apples, Siberian cranberries, or cranberries, is being used, make a second extraction from the fruit. That is, take the pulp from the jelly bag, add one cupful of water to each pound of pulp, cook 20 minutes, and drip a second time, using some pressure at the last. Second-extraction jellies are likely to be somewhat different in flavor from the first, and it is an excellent plan to combine the two jellies before sweetening.

When fruit is cheap and sugar expensive, jellies may be made to advantage with one-half as much sweetening as usual, that is, with one-half cupful of sugar to one cupful of juice. The yield of jelly will be less, for one cupful of a good juice plus one cupful of sugar should make between one and one and one-half cupfuls of jelly, whereas one-half cupful of sugar plus one cupful of juice makes between one-half cupful and three-fourths cupful of jelly.

One-half of the sweetening may be glucose sirup, light-colored corn sirup, honey or sorghum sirup. If the other half is granulated sugar, there will be little noticeable difference in sweetness in most cases. Grape with glucose or corn sirup will make a good jelly even when no sugar is used.

"Chauvinism"
"Chauvinism" derives its name from Nicolas Chauvin, a soldier in the army of Napoleon, who was ridiculed by his comrades for his demonstrative and unreasoning patriotism. The term has come to be applied to anyone exhibiting unreasoning patriotism, or an excessive enthusiasm for national ascendancy.

Above the Earth.
The earth's sensible atmosphere extends some 40 miles above the earth's surface but becomes, at only a few miles height, of too great a tenuity to support life.