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Dr. GEORGE S. HILL, RESIDENT HOUSE PHYSICIAN.

Office at The Holly Inn.

Hours: 10 to 11 a. m.

Other times by appointment.

CORN MEAL FROM THE SOUTH.

Dainties Imported From Their Old Homes by Southerners.

No true Southerner could ever be con-
vinced that the fine, sweetish yellow
meal of the North, whether it be ground
between stones in an old windmill or
made in accordance with the most mod-
ern methods, could ever rival the white
corn meal of the South. That kind of
meal can't be bought in the New York
shops.

As Southerners are somewhat depend-
ent on corn bread, they take measures to
provide themselves with it after they
have discovered how different meal of
the North is when it is put to the exact-
ing test of the pone or the hoe cake.
Most of them write to their friends at
home.

One grocer in a Virginia town has be-
come known as a purveyor of a certain
kind of Southern delicacy that no other

boiled and then fried. Only the South-
ern hominy will cook in this way. New
York samp never gets firm enough to fry
in such a cake. That is one of the striking
differences between the genuine article
and the Northern substitute.

Perhaps none of these dishes appeals
more to the Southern taste than the dried
Potomac herring. These little fish have
a great many bones—that cannot be
denied. But their salted flesh is very
delicate, and broiled for breakfast they
are deliciously savory and agreeable.

But their roe is the best part of them.
It makes a delicious hors d'œuvre with-
out the rest of the fish and is as appetiz-
ing as caviar. It is, moreover, a delicious
accompaniment to the fish.

These herring are unknown in the New
York market, and the supply is so small
that they are to be had in only a few
places in Virginia—*N. Y. Sun.*

FOR AN IDLE MOMENT.



WHAT HAS ALARMED THE CHINESE WARRIORS.

town provides so well. So he has come
to have a large clientele of Southern
customers, who have immigrated to the
North but turn to him for the dainties
for which their palates long.

He sends hams to his customers, but
has made it a condition now that they
must accept his product cooked. He no
longer cares to send his hams raw. In
the North there are too few cooks that
take pride in turning out a ham as it
should be, he says.

Complaints began to reach him. The
quality of the hams was not as it had
been, they said. The proprietor of this
Virginia grocery store knew better. So
he decided to sell his hams in the future
only after they had been cooked under
his own direction.

There are other Southern delicacies in
this grocery besides real corn meal and
hams. Hominy of the the kind called
samp in New York is quite a different
thing from the article made here.

Southerners like it made into a rather
thin, flat cake after it has once been

MISS PRIEST WINS.

Takes Carolina Bridge Tourney With Large Score.

The bridge tournament at The Carolina
ended Saturday, after three evenings
play, Miss Lucy K. Priest winning with
1,508 points to her credit. Dr. Mont-
gomery A. Crockett was second with 386,
Mr. George Perley third with 376, and
Mr. E. E. Rinehart fourth with 240.

Other participants were: Mrs. E. E.
Rinehart, Mrs. C. H. Rosenfeld, Mr. and
Mrs. H. A. Strong, Mr. and Mrs. Rising,
Miss Rising, Mr. and Mrs. Steele, Mr. and
Mrs. C. B. Crockett, Mrs. Froment, Mrs.
Smith, Mrs. M. A. Crockett, Mr. and Mrs.
Davidge, Mr. Tunstall, Mr. Stephenson,
Mr. Warren and Mr. Jillson.

Euchre at The Inn.

The Saturday evening euchre party at
The Inn was well attended, Miss Macleod,
Mrs. F. J. Bailey, Mr. C. L. Becker and
Mr. W. A. Harbison winning the prizes.

THE LENOX THE CONCORD

Eight Years Under Same Management.

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