

"Top-Pocket" Handkerchiefs.

Like flowers in the home, a stated there should have been more, fresh white handkerchief in the did not have time to take any more, top pocket adds just the right sive plaster. Harrington lost much touch of refinement to welldressed men.

Pure Irish Linen.

"Initials" have many advan- They had been drinking, and got into tages. They are the finest of gan cursing. Mr. Griffin told them to personal furnishings. White but finally went. Harrington, before hemstiched cotton or satin tape and went out with them. The cutting handkerchies with a variety of side. It was thought at first that Jim Coble also wielded a knife, but both he and Dan say Dan-did the cutting. styles of initials. Harrington did not have time to do

Dockery-McNair Clothing Company

STOMACH ILLS_

permanently disappear after drinking the celebrated Shivar Mineral Water. Positively guarnteed by money-back offer. Tastes fine; costs a trifle. Delivered anywhere by our Rockingham Agents, McRae Grocery Co.

SHOOTING IN ANSON.

The following account of a shooting and cutting scrape that occurred in Anson County, in Lanesboro township on Saturday night, May 1st, is copied from the Wadesboro paper of May 6th issue. Willie Coble, the 17-year-old lad who was shot, lived in Rockingham for several years, and was for quite a while at work with the Mc-Laurin Meat Market, having stopped and gone to Anson about two months

The Post-Dispatch herewith copies the article in full:

A very serious affair took place last Saturday night in Polkton, when Ellis Harrington was very seriously cut by Dan Coble. Harrington sustained a long and deep cut on the face and neck, he was cut in both arms, on one hand, and in the side. The doctor who treated him took 64 stitches and but Harrington was so exhausted he and closed the wounds up with adheblood, but none of the cuts reached a vital point, and he will recover unless blood poisoning sets in. Harrington is a son of the late James Harrington. As the affair was reported to The M. & I., Dan Coble and his younger brother, Jim, were in Mr. J. M. Griffin's store at Polkton Saturday night. a dispute with a colored man and beleave the store. They refused at first, they went out, advised them to leave, began almost as soon as they got out-

anything. The Coble boys disappeared soon after the cutting. Within a short while Deputy Sheriff J. J. Medley deputized several men, and they, accompanied by others, started for the home of Mr. W. D. Coble, of the Mt. Vernon section, the father of the boys, Just before they reached the Coble home, they saw some one come out of a neighbor's home, and one of the men in the posse thought it was the Coble boy who was wanted. It turned out to be Willie Coble, a brother of Dan and Jim. Thinking he was to one wanted, the posse closed in on him and ordered him to throw up his hands and surrender. He refused and reached back for a pistol he was carrying, whereupon several shots were fired by the posse. One struck

Willie Coble in the back and went through the liver and one lung. An-other struck him in one leg, breaking it. There were a desen or more men in the posse. Willie had nothing to do with the cutting.

Willie Coble was brought to Wades soro Saturday night, and is now un der treatment in the Sanatorium. It was thought at first he could not re cover, but now doctors think he has a

Jim Coble was arrested Saturday night and brought to Wadesboro and placed in Jail. Sunday morning Mr. W. D. Coble came down and told Sheriff Braswell that Dan was ready to surrender, so the sheriff went and brought him back.

On Tuesday Dan and Jim Coble had a preliminary hearing before Justice H. E. Barrett. Dan was released un der \$800 bond, and Jim under \$200

GIFT APPRECIATED.

Eidtor Post-Dispatch: Another strong pull on the new colored Baptist Church building fund was made May 9th, and resulted in raising \$476.95. We are especially grateful to Mrs. J. C. Dockery for her liberal gift of \$25, given in remem brance of her deceased husband who was a strong member of the white Paptist Church, and a friend always of the deserving members of the col-

REV. W. N. NEWSON, Pastor. DANIEL SKIPPER, Sec .- Treas.

STACEY W. WADE FOR INSURANCE

COMMISSIONER. I am a candidate to succeed Colonel James R. Young who is not a candirate for re-election. With an expe dence of ten years in the Department as Chief Deputy Commissioner my friends feel that I am qualified for this position. Certain ? I will put into it my best efforts and appreciate your vote and aid.

Respectfully, STACY W. WADE,

ADMINISTRATOR'S NOTICE.

Having qualified as Administrator of the estate of the late James A. Harrington, this is to notify all persons holding any claim against said estate of deceased to exaibit the same to me or my attorney on or before the 11th. day of May, 1921, or this notice will be plead in bar of a recovery. Any person indebted to the estate will please make settlement,

HENRY W. HARRINGTON, Adm. This May 11, 1920. Fred W. Bynum.

Another Royal Suggestion GRIDDLE CAKES and WAFFLES

From the NEW ROYAL COOK BOOK

THERE is an art in making flapjack pan-cakes, griddle cakes or wheats, call them what you will. But it is an art very easily and quickly acquired if you follow the right recipes.

Here are some recipes for a variety of breakfast cakes that will make grandmother envious. The ecret, of course, is Royal Baking Powder.

Royal Hot Griddle Cales

2 cups flour
4 teaspoon sait
4 teaspoons Royal Baking
Powder
14 cups milk
2 tablespoons shortening

Mix and sift dry ingredi-ents; add milk and melted shortening; beat well. Bake on slightly greased het grid-

Griddle Calca with Eggs

14 cups flour 14 teampoon salt 3 teampeons Reval Bahlag Powder

2 egas M cups milk 1 tablespoon shortening Mix and sift dry ingredients; add beaten eggs, milk and melted shortoning; mix well. Bake immediately on hot griddle. BAKING

POWDER Absolutely Puro

Sift together flours, baking powder and salt; add liquid, molasses and melted short-ening; beat three minutes. Bake on hot greased griddle.

Waffles
2 cups flour
4 teaspoons Royal Raking
Powder
4 teaspoon sait
cups milk

2 eggs 1 tablespoon melted shorten-

Sift flour, baking powder and salt together; add milk to yolks of eggs; mix thoroughly and add to dry ingredients; add melted shortening and mix in beaten whites of eggs. Bake in well greased hot waffle iron until brown. Serve hot with maple syrup. It should take about 1½ minutes to bake each waffle.

FREE

New Royal Cook Book containing these and scores of other delightful recipes. Write for itto-day. BOYAL BAKING POWDER CO.

"Bake with Royal and be Sure"



THERE HE STANDS!

RAND old "Bull" Durham. He belongs in this Country's Hall of Fame. Can you think of a more familiar figure? For over half a century Bull has been part of the landscape; the tobacco he represents has made millions and millions of friends.

You can roll fifty-thrifty cigarettes from one bag.

GENUINE

TOBACCO



