

PUBLISHED EVERY FRIDAY BY
Herald Publishing Company Inc.
J. T. STAINBACK . . . EDITOR

Subscription \$1.50 a Year in Advance

TELEPHONES
Day 570 Night 568

Entered as Second Class Matter April 7, 1914, at the Post Office at Roanoke Rapids, North Carolina, under Act of March 3, 1879.

All communications should be addressed to the Herald Publishing Co. Posters wishing return of mail, must in all cases enclose stamps.

All cards of thanks, resolutions of respect, etc., etc., will be charged for at the rate of one cent per word. Cash must accompany article in all cases except where customer has a regular account. No insertions made for less than 25 cents.

Friday, August 3, 1917



To be or not to be—exempted.

Now is the time to begin that fall garden.

They call 'em dog days because they tend to make setters of us all.

America is, too, proud to fight—is the way Col. George Harvey now punctuates it.

Many are called but few are chosen is likely to prove applicable to the draft also.

Would that the Bureau of Public MIs-Information could be interned for the duration of the war.

And its women first in the Russian army—except when one of their justly famous retreats is being executed.

Some prominent Russians have given up their residences in Galicia and are moving towards Petrograd and points east. They are accompanied by many German acquaintances.

We can conceivably do without it, as well as we could without sidewalks, sanitation, newspaper, or electric light service, but we can never hope to gain full credit for our opportunities and achievements until our public spirited citizens get together and make it possible. And, of course, in the meantime ROANOKE RAPIDS NEEDS A GOOD HOTEL.

Consider the fishing trip: The extensive preparations. The early start. Full of anticipation. The arrival. And the fishing. The joy of the mosquitoes. Likewise the horse flies. The escape of the whoppers. The three small fishes that couldn't. The delicious canned goods. With that smoky flavor. The return. The magnificent lies.

A good many of our contemporaries who have been urging the canning movement this summer are showing their good faith in the idea by the exclusive use of canned editorials. To one who did not know the game the appearance of so many brilliant paragraphs couched in identical language on the editorial pages of a dozen or more contemporaries would be a remarkable instance of thought transference. How ever, it costs about a dollar a month and does save time.

ON THE TURNING UP OF THE KAISER'S SKULL

Within this cloud flared hell! Through this shard kingdoms fell And toppled thrones—this thing Of mold about which cling

Unwholesome damps! And yet No pity ever came. No smoldering regret. No twinge of human shame For what it shed of blood. For what it razed by flame. And now—a mud-caked grin! What furies ruled within? What demons, mad with lust. Who spurred it on? Vile dust: Lie there! Your swords are rust. Your gases, planes, and guns. Your mighty war machines. Your regiments of Huns. Your skulking submarines Are gone; for all were hurled To Time's profound abyss When Death's last flag was furled.

Half truths loomed big to you. To crush, you planned, to strew The earth with doom until All bowed before your will. God said it should not be: He knew your blasphemy. Your sin, your vandal dreams. To man came back the gleams Of lost divinity That guided him of old. He rose up fearlessly And smote your devil's hold. You deemed God but a tool To work your hest. Poor fool! ELIAS LIEBERMAN.

HOW TO DRY VEGETABLES

Many vegetables and fruits, which often go to waste, can very easily be conserved for home use by a simple process of drying, which can be done in the average home. Dried products require no outlay for expensive containers and can be stored almost indefinitely under proper conditions in relatively small space. One hundred pounds of fresh vegetables will average ten pounds of the dried product. Vegetables and fruits, if properly dried, retain their natural flavor and food value and when properly cooked can be made into most attractive and wholesome dishes.

DRIERS OR EVAPORATORS
Vegetables and fruits can be dried in an oven, in trays or racks over the kitchen stove, or in a specially constructed drier. There are small driers on the market which give satisfactory results. The small cookstove driers or evaporators are small oven-like structures, usually made of galvanized sheet iron, or of wood and galvanized iron. They are of such a size that they can be placed on the top of an ordinary wood or coal range, or a kerosene stove. These driers hold a series of small trays on which fruits or vegetables are placed after being prepared for drying. Portable out-door evaporators are especially convenient when it is desired to dry as much as ten bushels of fruit or vegetables per day. They are usually constructed of wood except the parts in direct contact with the heater. The homemade dry kiln used in some sections of the country can be cheaply and easily made of brick and stone. If drying is done in a cookstove oven, leave oven door ajar. Note temperature of oven often. Trays for use in the oven can be made by using a convenient sized piece of galvanized wire screen and bending up the edge 1 or 2 inches.

DRIED VEGETABLES
Equally as great care should be given to the selection and preparation of vegetables for drying as for canning. To secure a fine quality of dried products much depends upon having the vegetables absolutely fresh, young, tender and perfectly clean. Wash all vegetables and clean well. If steel knives are used in paring and cutting have them clean and bright so as not to discolor the vegetable. After vegetables are prepared properly they are blanched. The blanch gives a more thorough cleaning, removes the strong odor and flavor from certain kinds of vegetables and softens and loosens the fiber. This allows the moisture in the vegetable to evaporate more quickly and uniformly. It also quickly coagulates the albuminous matter in the vegetables which helps to hold in the natural flavors. Blanching consists of plunging the vege-

table into boiling water for a short time. Use a wire basket or cheese cloth bag for this. After blanching the required number of minutes, drain well and remove surface moisture by placing vegetables between two towels or by exposing to the sun and air for a short time.

The vegetable thus prepared is spread in a thin layer on the trays of the drier. The temperature for drying should be rather low to prevent scorching the product. For most vegetables, after surface moisture is removed, begin drying at a temperature of 110° F. Increase temperature gradually from 110° to 145° F. and complete drying in 2 or 3 hours. The time required for drying vegetables varies, however, it can easily be determined by a little experience. The material should be stirred or turned several times during the drying in order to secure a uniform product.

It is important to know the temperature of the heat in the drier and this cannot be determined very accurately except by using a thermometer. Inexpensive oven thermometers can be found on the market, or an ordinary chemical thermometer can be suspended in the drier. If a thermometer is not used the greatest care should be given to the regulation of the heat. The temperature in the drier rises rather quickly and the product may scorch unless close attention is given.

GREEN STRING BEANS. All varieties of string beans can be dried. Wash and string the beans carefully. The very young and tender string beans can be dried whole. Those that are full grown should be cut in $\frac{1}{2}$ to 1 inch lengths with a vegetable slicer or a sharp knife. It is better to cut beans than snap them. They are then put in a bag of cheese cloth, or in a wire basket and blanched in boiling water for 6 to 10 minutes, depending on the maturity of the bean. One-half teaspoon of soda may be added to each gallon of boiling water to help set the green color in the bean. Remove surface moisture according to directions given above. Young string beans dry 2 hours, more matured beans 3 hours. Begin drying at a temperature of 110° F. and raise temperature gradually to 145° F. Wax beans are dried in the same manner as the green string beans.

LIMA BEANS. Lima beans can be shelled from the pod and dried. If gathered before maturity, when young and tender, wash and blanch from 5 to 10 minutes. Length of time for blanching depends upon size and maturity of bean. Remove surface moisture and dry from 3 to $\frac{3}{4}$ hours at same temperature for string beans.

DRY SHELLED BEANS. Different kinds of beans, after maturing and drying on the vines, can be treated as follows; shell, wash and spread in thin layers on the trays of the drier and heat 10 minutes, beginning at 160° F. gradually raising the temperature to 180° F. This high temperature will destroy all insect eggs that might be on the beans. Cowpeas or any field pea can be treated in the same way. Cool and store carefully. It might be added that the heating of the bean or pea destroys its vitality and thus treated cannot be used for seed purposes.

GARDEN PEAS. When drying the very young and tender sugar peas use the pod also. Wash and cut $\frac{1}{2}$ inch pieces, blanch in boiling water 6 minutes, remove surface moisture, and dry the same length of time and at the same temperature as string beans. It is not necessary to use soda when blanching peas.

The garden pea, which has a non-edible pod, is shelled and blanched from 3 to 5 minutes. Remove surface moisture, spread in single layer on trays and dry from 3 to $\frac{3}{4}$ hours. Begin drying at 110° F., raise temperature very slowly in about $\frac{1}{2}$ hours to 145° F. Continue drying $\frac{1}{2}$ to 2 hours at 145° F.

SWEET CORN. Select very young and tender corn, and prepare at once after gathering. Boil or steam on the cob 8 to 10 minutes to set the milk. To improve flavor a teaspoonful of salt to a gallon of water may be used. Drain well and cut corn from (Continued on next page)

The Beauty Secret.
Ladies desire that irresistible charm—a good complexion. Of course they do not wish others to know a beautifier has been used so they buy a bottle of

Magnolia Balm
LIQUID FACE POWDER
and use it to give you a beautiful complexion. It is a beautifier that cannot be copied by the use of HALL'S CATARRH MEDICINE. FRANK J. CHENET, Notary Public. Hall's Catarrh Medicine is taken internally and acts through the blood on the mucous surfaces of the system. Send for testimonials free. F. J. CHENET & CO., Toledo, O. Sold by all druggists. Hall's Family Pills for constipation.

State of Ohio, City of Toledo, Lucas County, ss. Frank J. Cheney makes oath that he is senior partner of the firm of F. J. Cheney & Co., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of Catarrh that cannot be cured by the use of HALL'S CATARRH MEDICINE. FRANK J. CHENET, Notary Public. (Seal) Hall's Catarrh Medicine is taken internally and acts through the blood on the mucous surfaces of the system. Send for testimonials free. F. J. CHENET & CO., Toledo, O. Sold by all druggists. Hall's Family Pills for constipation.

W. T. ROWLAND
District Manager
MUTUAL LIFE Ins. Co. of New York
Oldest and Largest Dividend Paying Company in the United States
For further information
Call at First National Bank of Roanoke Rapids

DR. PAISLEY FIELDS
DENTIST
Office Hours 9 to 5. 7 to 8 p. m.
Office Second Floor Lyric Theatre Building

R. L. TOWE
Notary Public
at the FIRST NATIONAL BANK
Roanoke Rapids, N. Carolina

A. L. CLARK
INSURANCE
Life, Fire, Tornado, Hail, Burglar, Boiler, Liability, Health and Accident, Plate Glass, Parcel Post and Registered Mail Automobile etc.
LET ME WRITE YOUR BOND

Dr. E. E. Hachman
SURGEON DENTIST
ROANOKE RAPIDS, N. C.
Office Over Herald Pub. Co.

T. W. MASON, J. A. WORRELL, Garrettsville, N. C., Rich Square, N. C.
W. L. LONG, Roanoke Rapids, N. C.
MASON, WORRELL & LONG
Attorneys at Law
Office: Roanoke Rapids, N. C., and Jackson, N. C.

CLARK & CLARK
Attorneys at Law
Roanoke Rapids, N. C.
Room No. 5, Upstairs in Bank Building



Eastman Kodaks and Supplies
Rosemary Drug Company

I Keep in Stock
Shingles
Laths
Lime
Cement
Hard and Soft Coal
Also represent Cho-coyotte Brick Co.
If in need of anything in this line call, write or phone
J. S. TURNER
Weldon, N. C.

Weather Boarding
Ceiling
Dressed Boards
(Any Width)
Cement
Rubber Roofing
Come to see me for your building wants. If I haven't what you want I CAN GET IT.
C. H. Satterwhite
S. A. L. Siding at Fourth Street

Our Hobby
Is Good Printing
Ask to see samples of our business cards, visiting cards, wedding and other invitations, pamphlets, folders, letter heads, stationery, shipping tags, envelopes etc., constantly carried in stock for your accommodation.
Get our figures on that printing you have been thinking of.
New Type, Latest Style Faces

Spend Your Money
with your home merchants. They help pay the taxes, keep up the schools, build roads, and make this a community worth while. You will find the advertising of the best ones in this paper.

E. B. GLOVER
FURNITURE AND UNDERTAKING
LICENSED EMBALMER
Roanoke Rapids, N. C.
Day Phone 506 Night Phone 540

Funeral Directors Embalmers
Day or Night Service Anywhere
Hancock-House Company, Inc.
W. C. WILLIAMS, Licensed Embalmer
Night Phone: Nos. 590, 591, 589 3 rings
Floral Offerings Supplied on Short Notice.

100 Years of Saving
The first savings bank in the United States was opened in 1816. There were then 246 banks in the United States. Today this country is served by 27,062, banks whose combined resources are nearly 28 billion dollars. Thrift has done that much in one century but there is much greater work for thrift to do.
Help yourself by becoming independent. Help the country by helping yourself.
One Dollar Starts an Account!
Rosemary Banking & Trust Co.
Safety and Service

Reduce Your Cost of Living
Specials for Saturday Only
One Barrel Full Patent Flour \$13.50
1-8 bbl. Sack Full Patent Flour \$ 1.75
1-4 bbl. Sack Full Patent Flour \$ 3.50
60 lbs. Tub Pure Lard 24c lb.
Men's \$3.50, \$4.00 \$4.50 and \$5.00 Oxfords \$2.98
Ladies' \$2.00, \$2.50 and \$5.00 Oxfords 98c
We Cannot Offer the Above Except for Cash
The Patterson Store Company