

**CAULIFLOWER RECIPES**

**Directions for Preparing Attractive Dishes—Careful Cooking Required to Preserve and Develop Flavor.**

(Weekly News Letter)

Cauliflower, which is a much more common vegetable than it used to be, and which with reasonable care can be grown in most gardens, offers one of the few examples of the use as food of the blossom portion of a plant, for the vegetable as we know it is an unusual or abnormal development of the flower head, just as cabbage, to which it is related, is an unusual or abnormal development of a stalk and the leaves borne upon it.

Cauliflower has a distinctive flavor suggesting cabbage somewhat, but more delicate. Whatever the method for preparing it for the table, care should be taken to preserve and develop its flavor and to keep the creamy white color which is so attractive. This means that it must be cooked just long enough to insure tenderness and no longer. If overcooked, the white portion turns dark and the flavor becomes strong and finally rank. Some persons insist that overcooked cauliflower and overcooked cabbage may be the cause of digestive disturbance which is not noticed when these vegetables are properly cooked.

Simple ways of preparing vegetables for the table are apt to be the best in the end and this is the case with cauliflower. The first step in preparing it for the table is to trim off the stalk and any discolored portions of the head.

The following recipes are worth trying:

**Boiled Cauliflower With Drawn Butter.**

Place the cauliflower, head up, in boiling water to which salt has been added (1 teaspoonful to quart of water) and cook until just tender, which should require for a medium-sized cauliflower about one-half hour. Then remove whole to a hot dish and serve with melted butter. Sometimes the head is wrapped in cheesecloth before being cooked to make sure that the delicate flowerets are not broken off. If the leaf stalks are cooked with the head, serve in such a way that each person receives a portion of both head and leaf.

**Creamed Cauliflower**  
The cauliflower cooked as above may be served with a cream sauce, and the dish looks particularly well when the head is left whole and the sauce is poured over it. If more convenient, however, it may be broken up into small portions, which should be arranged neatly in the dish and then covered with the sauce.

**Cream Sauce**  
This kind of sauce (so often served with vegetables) should be made rather thick for cauliflower, as follows: One cup milk; 2 tablespoonfuls butter; 2 tablespoonfuls flour; 1/2 teaspoonful salt; and 1/4 teaspoonful pepper. Heat the milk over boiling water; beat the butter and flour to a cream and stir into the hot milk. Cook 5 minutes, then add salt and pepper.

**Cauliflower Baked With Crumbs**  
This dish is prepared by pouring a little melted butter over the top of boiled cauliflower, which is then sprinkled with fine, dry bread crumbs which have been buttered. Bake the cauliflower in a hot oven just long enough to brown the crumbs, which give a pleasant flavor.

In this and the other dishes referred to, salt and pepper can be added as desired.

**Cauliflower Baked With Cheese (Cauliflower au gratin).**

Break into pieces a well-drained head of plain boiled cauliflower and fill a dish with layers (two or at most three) of cauliflower lightly sprinkled with grated cheese. Pour over all a cup of cream sauce; sprinkle the top with buttered bread crumbs, and, if a decided cheese flavor is liked, with a little grated cheese also. Bake in a moderately hot oven until the top is a delicate brown.

**Cream of Cauliflower Soup**

Cream soups can be made by adding the pulp of a vegetable (enough to insure good flavor) to a thin cream sauce. A good proportion is 1 cup of vegetable pulp (in this case cauliflower broken into very small pieces or put through a rather coarse sieve) to a quart of sauce.

**Cauliflower Salad**

An attractive and palatable salad can be made from cauliflower. Break the cold boiled vegetable into pieces of suitable size, arrange them on lettuce leaves, and serve with either French or mayonnaise dressing. The salad may be garnished with small strips of pimientos (fresh or canned) or green peppers, or thin slices of kumquat orange.

**Cauliflower for Pickles**

Cauliflower broken into small pieces is often used with other vegetables in mustard pickles and other mixed pickles. It is attractive in appearance and contributes to the flavor. This is worth bearing in mind when the pickle making season comes round.

**Severe Cold Quickly Cured**

"On December first I had a very severe cold or attack of the grip as it may be, and was nearly down sick in bed," writes O. J. Metcalf, Weatherby, Mo. "I bought two bottles of Chamberlain's Cough Remedy and it was only a few days until I was completely restored to health. I firmly believe that Chamberlain's Cough Remedy is one of the very best medicines and will know what to do when I have another cold." Obtainable everywhere. adv.

**SECRETARY OF WAR RESIGNS**

**Major General Scott, Chief of Staff, Automatically Becomes the Secretary.**

President Wilson Friday found himself personally in charge of the administration's plans for an increased army.

Secretary of War Lindley M. Garrison has resigned from the cabinet because President Wilson declined to insist without compromise upon the adoption of the continental army plan by congress.

The resignation was tendered and accepted and with Mr. Garrison, the assistant secretary of war, Henry Breckinridge also left the service of the government.

Assistant Secretary Breckinridge resigned because of loyalty to his chief. His resignation also was accepted.

Major General Scott, chief of the staff of the army, automatically became secretary of war ad interim.

There is considerable speculation here over a possible successor to Secretary Garrison. Those talked of most prominently included Representative Shirley, of Kentucky, chairman of the house fortifications subcommittee, Secretary Lane of the interior department, and Assistant Secretary Roosevelt, of the navy department.

The president will not appoint a southern man to succeed Mr. Garrison, it was said in well informed circles.

**Something Good**

Those who hate nasty medicine should try Chamberlain's Tablets for constipation. They are pleasant to take and their effect is so agreeable and so natural that you will not realize that it has been produced by a medicine. Obtainable everywhere.

Jess Willard, world's heavyweight champion pugilist, and Frank Moran will meet in a 10-round bout at Madison Square Garden, New York, March 8 for a purse of \$70,000.

**HERE'S YOUR CHANCE**

**Ad Draws Customer From California—Special Sale Offer Still Good**

Owing to the large stock of Jewelry left on hand, I will continue to give 25 per cent off on every dollar's worth purchased of me till March the 15th (for cash only). Everything in the Jewelry line I've got it, or will get it on short notice.

My ad in the Public Ledger before Xmas was the result of a nice order from Los Angeles Cal., who knew the Ledger reached that city? I filled the order at once and it reached its destiny in six days.

Rings, Locketts, Chains, Bracelets, Cuff Links, Brooches, Stick Pins, Diamond Rings, Diamond Lavilers, Cut Glass, Spectacles, Cameras, Toilet Articles, Musical Instruments, Etc.

Now is the time to buy Jewelry. Mail orders receive prompt and careful attention. All goods guaranteed. **LUTHER C. WILKERSON & CO.** Jeweler 3-15-16 **STOVALL, N. C.**

**BARGAIN RATES**

The Charlotte Observer is offering a bargain rate to new and regular subscribers for the next thirty days. Their advertisement which appears in this paper today announces that subscriptions will be accepted to The Daily and Sunday Observer at a rate of six dollars per year; or the Daily only at five dollars. The regular price for the paper is eight dollars per year.

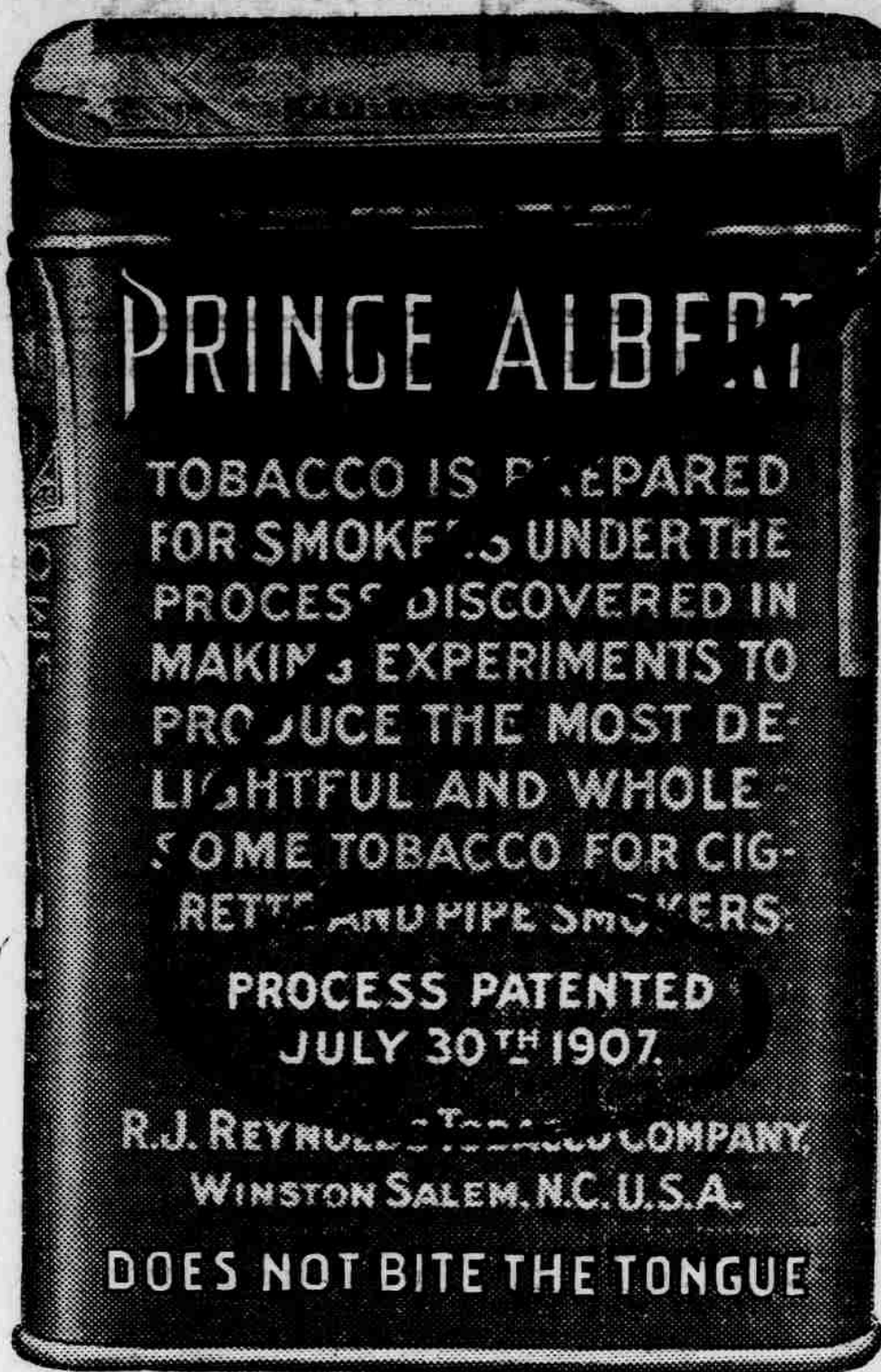
The Observer has made remarkable strides forward in the past few months, and with the announcement of this bargain subscription they also state that several new features will be added. First, and the most important, is the leasing of a special wire to Washington, which will be an additional service which puts them to quite an expense; a weekly page by Herbert Kaufman, one of the most well-known whiners in America today; also a full-page article on "Europe's Battle-front Lessons for America," by Frederick Palmer, the most famous war correspondent in the world.

**BEGIN THE NEW YEAR**

**With New Lights**

The Mazda Lamps give three times the light for your money. A size to fit every requirement in house or Store. We also now have 100 Watt size of the new Nitrogen Lamps.

**Carolina Power and Light Company**



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**Why Prince Albert meets men's tastes all over the world!**

The patented process makes Prince Albert so good in a pipe or rolled into a cigarette that its popularity is now universal! It satisfies all smoke desires! This patented process, which also removes bite and parch, is controlled by us. No other tobacco can be like

**PRINCE ALBERT**

*the national joy smoke*

**Listen:**

It's easy to change the shape and color of unalable brands to imitate the Prince Albert tidy red tin, but it is impossible to imitate the flavor of Prince Albert tobacco! The patented process protects that!

Men who have stowed away gentle old jimmy pipes for years, have brought them back to the tune of Prince Albert! Get yours out, for your confidence never will be abused! We tell you Prince Albert will set pipe free the tenderest tongue!

And smoked in a makin's cigarette, Prince Albert is so refreshing and delightful that it gives you a new idea of cigarette happiness. Any way you fire-up Prince Albert, it will win you quick as a flash—it's so good and so friendly!

**R. J. REYNOLDS TOBACCO CO., Winston-Salem, N. C.**

*Prince Albert can be bought everywhere tobacco is sold—in tippy red bags, 5c; tidy red tins, 10c; handsome pound and half-pound tin humidors and in that classy pound crystal-glass humidor with sponge-moistener top that keeps the tobacco in such fine condition!*

**Hon. Josephus Daniels**

Hon. Josephus Daniels is coming in for his share of criticism by those not friendly to the genial North Carolinian. Still he has friends up North. The New York Herald, writing of traits and characteristics of members of President Wilson's Cabinet, points out, and holds up for consideration, the following, among others, from the life of Secretary of the Navy Josephus Daniels:

"He does not smoke, drink, chew, nor swear."  
"He is infatuated with hard work."  
"He hasn't much money and doesn't care."

"He is one of the best-liked men in the Cabinet."

"Walk right up and slap him on the back. He is not warlike, despite his belligerent title."

"There were no silver spoons in the Daniels family when Josephus arrived. His parents were in a position to give him a name—and that is about all."

"He is of the likeable, old-fashioned, easy-going type, but there is no use trying to bluff him. He won't stand for that."

"This man looks for the moral side of every question, and then gets on that side."

Life in the trenches is healthier for the French soldiers now than in barracks during peace times, as shown by the official figures issued by the army medical department.

**Malaria or Chills & Fever**

Prescription No. 666 is prepared especially for **MALARIA or CHILLS & FEVER**. Five or six doses will break any case, and if taken then as a tonic the Fever will not return. It acts on the liver better than Calomel and does not gripe or sicken. 25c

**Guano For Sale**

We have for sale a limited quantity of Tobacco guano manufactured by

**Ober & Son's Co.** - **Vance Guano Co.**  
**Baugh & Son's Co.** - **Columbia Guano Co.**  
**Virginia-Carolina Chemical Co., Miller Fertilizer Co.**

These brands are well known in Granville county. The manufactures and ourselves welcome inspection and examination of the goods. The analysis is guaranteed by the companies. The results from the use of the guano has never been guaranteed, and is not guaranteed this year by the companies or by us.

Guano will be sold from our office, and orders given for delivery at out side points.

**Horner Bros. Co.**