

THE WARREN RECORD

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(TUESDAY)

WARRENTON, N. C., FRIDAY, AUGUST 17TH, 1917

(FRIDAY)

Number 98

A SEMI-WEEKLY NEWSPAPER DEVOTED TO THE INTERESTS OF WARRENTON AND WARREN COUNTY

3c. A COPY

LITTLETON NEWS

J. M. Millard went to Enfield to assist in a series of revivals.

Sallie Boyce has returned from a recent visit to friends at Jackson.

Edna Tyer, after spending a few days in New York, returned home Monday.

Agnes Halthcock made a week's visit to relatives in Weldon, returning home Monday.

H. P. Dawson and daughter, after spending several days with relatives here, have returned to home in Permouth.

Mamie Pegram has returned from a ten days visit to her sister, J. P. Boswell, at her home at River.

Mr. and Mrs. Arthur Glasgow, of S. C., came Tuesday to visit Glasgow's parents, Mr. and Mrs. Glasgow.

Agnes Absher, of Mount Airy, the attractive guest of Miss Hicks, at the home of Mrs. Boyce, from Friday until Tuesday, when both young ladies left to a few days at the home of Hicks' parents, Mr. and Mrs. Hicks, at Wise.

Albert Cooper returned Saturday from Chester, Pa., and is spending a few days here with his parents, Mr. and Mrs. P. Cooper.

Mr. and Mrs. V. F. Moss, of Wilson, were the guests of Mrs. Moss' sister, Rev. and Mrs. W. E. Swain, several days.

Maudie Hles, of Aurelian Springs, relatives in town for a few last week.

Emma Cothran, after a pleasant visit to her friend, Miss Mary Alton, has returned to her home in Greenwood, S. C.

D. G. Jones has returned from a recent vacation spent at Atlantic.

Lula Jackson has been visiting friends in Enfield for several days.

Florence Cobb, after a pleasant visit to her friend, Miss Viva Va., has returned to her home at Wise, Va.

Norman Moseley visited friends in Weldon Sunday.

George Squire, of Raleigh, home Saturday to spend a two week vacation with her mother, Mrs. Squire. She was accompanied by her friend, Miss Emma Perkins, returned to Raleigh Sunday.

Jennie Hale, of Roanoke, is visiting Mrs. John Taylor at the home of Mrs. Lily Gay.

Carrie Heptinstall, of Route 2, was among friends in town Sunday.

Mr. and Mrs. F. A. Fetter, Miss and Frederick Fetter, of Raleigh, are visiting at the home of Mr. Mrs. M. Nelson.

Offie Mohon, of Weldon, was Sunday to visit his brother, Mr. Mohon.

Mr. and Mrs. J. B. Boyce, Mrs. W. Johnson and daughter, and Roger Crawley motored to Jacksonville and spent the day.

Mr. and Mrs. S. J. Dixon and children, of Weldon, spent Sunday here with Mr. Dixon's mother, Mrs. J. S. Dixon.

Mr. and Mrs. D. A. T. Ricks and Mrs. and Mr. Claire Ricks, of Weldon, spent the week end at the home of Mr. and Mrs. T. N. Harrison. They were accompanied home Monday by Miss Urtie Harrison, who will visit at Whitaker and at Mt. Zion.

D. A. Fishel, of Vaughan, was visiting friends in town Saturday.

Miss Bernice Dixon, of Weldon, is visiting at the home of her mother, Mrs. S. Dixon.

N. M. Harrison and daughters, Mrs. Panthea, Francis and Ethel Harrison, of Brinkleyville, were visiting at the home of Mr. and Mrs. W. Harrison Sunday.

William Parsons visited friends in Weldon Sunday returning home Monday.

A. Harrison, who has been visiting the summer at Panacea with Mrs. J. L. Harrison, left last week to visit relatives at Reidsville.

Mr. and Mrs. C. B. Markham and Mrs. U. H. Leftwich, of Weldon, are the guests of Mr. and Mrs. L. M. Johnston at their home in Mosby Avenue.

Miss Mary Ward Spruill and brother, Mr. William Spruill, of Lemon, Fla., are here on a visit to their cousin, Miss Susie Gay and relatives in town.

Miss Annie Halthcock left Friday on a ten days visit to her sister, H. E. Mayfield, at her home in Weldon, S. C.

CABIN BRANCH ITEMS.

Curing tobacco, canning and drying fruit seems to be the order of the day around here.

The rush of the Canteloupe season is about over. The prices were good and the farmer that was fortunate enough to have canteloupes for sale was a lucky one.

Mrs. M. F. Hicks seems to be suffering right much with her hand. We hope that it will soon be well.

Mrs. J. P. Harton and little daughter, Annie Laurie, of Oine, visited at Mrs. M. F. Hicks' since our last issue.

Dr. D. Smith, of Manson, was in the neighborhood last week doing dental work.

Miss Lenoa Hicks is visiting friends at Hollister and Enfield this week.

Mr. and Mrs. W. A. Hayes and five children, of Oine, spent Sunday with Mrs. M. F. Hicks.

Mr. Howard Hayes and Miss Goldie Mulch, of Oine, visited in our midst last Thursday afternoon.

Mrs. J. H. Hicks is on the sick list this week. We hope she will soon be all right. —DOLLY.

TO OUR SOLDIER SONS

To you fortunate ones who are about to go forward to that long battle line where the armies of autocracy and oppression are facing the armies of the free, congratulations and God-speed!

You go, not as reluctant victims of misfortune or fatal chance, but rather as our chosen ones; the pick and flower of our manhood, whole of body, sound in mind and spirit—what all of us would like to be. And we who are too old or too weak, or in some other respect unfitted to go in body shall go with you in spirit. We know that we ask much of you, and we expect much, for we expect things in keeping with our great traditions—things born of the spirit of Nathan Hale; but we know that we shall not be disappointed.

In imagination and in sympathy we shall be there with you on the firing line, and at home we shall do all that we can to make you comfortable and content. We shall pray that you may return in safety, but even more fervently we shall pray that your courage may not flag or the edge of your determination be dulled.

You are to fight in the noblest cause in which man ever took up arms, and for a nation the most generous in all the world to her soldier sons. You go with her blessing, for she trusts you; and be sure that whether you return or not she will hold your names in honor and grateful memory until the end of time.—The Youth's Companion.

Mr. and Mrs. H. C. Matthews, Mr. and Mrs. Cecil Matthews, Mr. and Mrs. Loyd Matthews, Mr. and Mrs. J. Holliday and Mr. Leonard Matthews, of Enfield, spent Sunday at the home of Mr. and Mrs. T. N. Harrison.

Mr. Joe Threewits has returned from Chester, Pa., where he has been employed for several weeks.

Miss Carrie Helen Moore, Mrs. E. D. Leach, Mrs. Mabel Morris and Miss Lucy Leach have returned from a pleasant trip to Asheville and Western North Carolina.

Mr. and Mrs. J. E. Stack, of Monroe, are visiting at the home of Mrs. Stack's brother, Mr. M. Nelson.

Mr. Marvin Glasgow, after spending several days with his brother, Mr. Arthur Glasgow, at Marion, has returned home.

Miss Gertrude Cree, of Louisville, Ky., is visiting at the home of her brother, Mr. Jas. A. Cree.

Mr. Paul Johnston left Wednesday to spend a few days vacation with relatives in Baltimore.

Messrs. Lewis Harrison and Will Clark are enjoying a few days vacation at Ocean View.

Miss Sallie Boyce is visiting her friend, Miss Blanche Hicks, at her home at Wise.

Mr. John Harrison has been visiting friends at North Wilkesboro for several days.

Mr. and Mrs. W. N. Thornton and children visited at the home of Mr. W. E. Rosser, in Nash county, from Sunday until Tuesday.

Mr. and Mrs. W. G. Coppersmith have returned from a pleasant visit to relatives at Elizabeth City and other points in eastern North Carolina.

Mr. A. W. Dins, of Thelma, was in the city on business Wednesday.

Miss Martha Latham, after spending a pleasant vacation at Norfolk and Ocean View, has returned home.

OLD TIMES IN WARREN

(By T. J. Taylor, D. D.)

THE VIOLIN A WONDERFUL MUSICAL INSTRUMENT

If all our readers love the violin as I do, they will enjoy the following which I clip from the Virginian-Pilot and the Norfolk Landmark.

The article follows:

"What a wonderful thing a violin is," exclaims Paul Stoeving, in the prologue to "The Story of the Violin."

"Once, in its crude primeval form, in the dim ages of antiquity, it was perhaps the most despised and neglected of instruments; then, after centuries of slow development, which seemed like the groping through darkness towards light, it burst upon the world two or three hundred years ago in a perfection which human wit has never since been able to improve upon.

"It was the robin's song in March, ushering in the new spring; the lovely first fruits of a new age, a new dispensation, a new spirit on the earth—not only the spirit of modern musical art, but the spirit of a more enlightened humanity, of greater charity and general brotherhood.... The little miracle of form and sound has penetrated since to all quarters of the globe, carrying its sweet influence—joy, comfort, new hope, new faith and new strength—alike to rich and poor, into the palace and the hut. What would this world of ours be without its violin? Both king and lowly servant of the art, what is it not, dear, blessed little instrument.... It holds us spellbound, thrills and moves us in the artist's hands; it forms part of the scanty luggage of the immigrant to keep him company on his lonely farm out West when winter evenings are long and thoughts will wander back to the old homestead far across the sea.

"Who will describe it, tone of a Stradivari violin, when the true artist draws it from its hiding place. That indescribably sweet voice, where the tenderest music of the spheres begins.... Was ever form more perfect symbol of the tone? Look at this fine instrument of a famous master here before me on the table; what a delicious play of curves and colors—the noble, sphinx-like head from which it rolls down or unfolds itself in graceful and continuous arabesques—the tender swell and modeling of the chest and back—that amber color deepening to a rich, almost reddish brown towards the center. A corner of a Titian canvas, is it? Yes, or Rembrandt's. And behold the fine fiber of the wood shining through the varnish. What can be finer? No wonder people love a violin like that, and yearn and starve themselves for it.

"The enthusiast has had his say. But is that all? Look at the frail thing made of wood—only wood; it has withstood the stress of two whole centuries. I say the stress, for it has not been stored away in a glass case like a relic or a picture only to be looked at. No, it has been used—almost daily; and how used! With every touch of the friendly bow every fiber has quivered and trembled.... And this is not all; imagine this frail and shaken body which weighs no more than eight ounces and a half avoirdupois, supporting, by a marvelous adjustment of its parts (by which resistance and elasticity of structure are held in equilibrium) supporting, I say, a tension longitudinally, of about eighty-eight pounds, and a pressure, vertically, of twenty six pounds or altogether a weight of over a hundred pounds on its chest. A herculean task. Where, under such usage, would be the strongest engine devised by men?"

"The stamp of greatness is simplicity. We have it here. Some one has said that you can construct a violin with a penknife as your only tool. That may be possible, be it little satisfactory. At all events it proves the great simplicity of construction of an organism, the perfection of which has ever filled the thoughtful mind with awe and admiration. Wood and wood again, and fish glue to hold the boards and blocks together and the strings; besides this the varnish; that is all. What can be simpler? Yet simplicity of fabric is here the outcome of the grandest complex labor of invention. Alter one item and you mar if you do not destroy the whole. Change the position of the f holes or the form of the bridge, leave out the sound post, and you take away the tone.... We get in the tone the sum of all the conditions and activities which have their origin and ex-

HIGHWAY COMMISSION.

The Executive Committee of the Highway Commission met here Wednesday to decide a matter affecting the Hawtree road fund.

Several of the Hawtree citizens who were interested in the matter were present.

We understand that they sustained the previous action of the Commission in taking over the entire road fund of the township and in setting aside a portion thereof for administration expenses.

WHAT SOLDIERS NEED

It is gratifying to see the whole-hearted efforts of the girls and women in knitting and crocheting articles for the comfort of soldiers and sailors who are going on active service.

Perhaps it would be seasonable to enumerate the really useful things that mean something in the cold and comfortless surroundings of the trenches and leaky billets.

I write with a personal experience of what a winter in France means to the soldier.

Good warm knitted socks I would place first, as the socks issued by the authorities are not very good. Foot comfort is the great essential. Next, warm woolen mufflers, about four and a half to five feet (khaki color), so as to go around the neck twice. Then woolen mittens not less than 10 inches long. These are important, as the cold in trenches is sufficient to cause frost bites.

Then the woolen cap, or helmet. These are made in various shapes, but the most popular with soldiers are those that cover the entire head, with a hole in front for exposing the eyes, nose and mouth. The chief use for this is as a night cap. It must be borne in mind that on active service there are no beds. Soldiers often have to sleep in the open air, while billets back of the lines are for the most part in small villages, whose houses have very seldom water-proof roofs, in many cases no roofs, so the comfort of a good tight-knit helmet can be understood.

Next, and not the least important, is the good warm body belt. This is often made of flannel, with tapes sewn on to tie it with, but the best are knitted in the form of a complete circle about 12 inches wide. This makes a splendid protection against chills to the back, kidneys and stomach.—New York Times.

DEATH OF G. W. S. TUCKER

It has not been the intention of this paper to neglect mention of the death of our friend and neighbor Mr. Sharper Tucker, but the press of matters outside of the office, with the thought that a tribute would be paid by other hands has prevented the attention that this event should have received.

We liked Mr. Tucker and we believe that the good opinion was mutual. He was a brave Confederate soldier who gave his best to the South, and this within itself is a great tribute. Since we have known him he has lived at Warren Plains, and for a term or more was Post Master there. He leaves two sons, Mr. George Tucker, of Portsmouth, and Mr. Marion Tucker, of Durham, and a daughter, all of whom attended the funeral.

Mr. Tucker died at the home of his son at Portsmouth and his remains were brought to Warren Plains and interred in the cemetery of the Methodist Church at that place. Peace to his ashes!

son d'être in the simplicity—besides fulfilling the demand for that enormous strength and durability.

"It is this simplicity of construction, together with the convenient shape, viz., portability, which has helped to secure for the violin its phenomenal popularity. It made cheapness possible, has made it the instrument for the poor as well as the rich, as once the ideal pattern is given, inferior wood and workmanship could not annihilate the elementary virtues of the organism.

"Yes, what a wonderful thing is a violin. While in every branch of human knowledge and activity every year marks new discoveries and the apparent miracle today becomes the common thing of tomorrow, the violin stands where it stood three hundred years ago, and every attempt at altering its form or any smallest part of it has been a dismal failure. Is it not as if for once human wit has reached its goal.....?"

PRESERVE SUMMER FRUITS

(From Agricultural Bulletin)

FRUITS SAVED BY THIS PROCESS AS WELL AS BY CANNING

The fruits which are so plentiful in many parts of the country this season may be saved by preserving as well as by canning. Preserves and similar products differ from canned fruit in that much larger proportions of sugar are used in preparing them, in that they are cooked longer, and in that special sterilization in containers is not necessary in all cases. Because of this many of these products may be packed in large-necked bottles, glasses, etc., and sealed with cork, paraffin, etc. Tight-sealing jars thus may be saved for canning.

Preserves, jams, marmalades, etc., differ among themselves in the proportion of sugar used, the degree of cooking employed, and the consistency of the finished product. Though less economical to prepare than canned fruit because of the relatively large amounts of sugar used, preserves and similar preparations furnish a variety in the ways of putting up fruits and make valuable additions to the winter ration of sweet foods.

When preserves are properly made, the fruit keeps its form, is plump, tender, clear, and of good color, the surrounding syrup being also clear and of proper density. In making preserves the object is to the fruit permeated with the sirup, and this can be accomplished only by careful procedure. In order to prevent shrinkage, it is necessary to put fruit at its density slowly by boiling the fruit in sirup or by alternately cooking and allowing the product to stand immersed in the sirup. If at any time the fruit shrivels or wrinkles, the sirup should be made less dense by the addition of water.

To make these sirups boil sugar and water together in the proportion given below until sugar is dissolved. Strain all impurities out of the sirup before using.

Sirup No. 1, use 14 ounces sugar to 1 gallon of water.

Sirup No. 2, use 1 pound 14 ounces sugar to 1 gallon of water.

Sirup No. 3, use 3 pounds 9 ounces sugar to 1 gallon water.

Sirup No. 4, use 5 pounds 8 ounces sugar to 1 gallon water.

Sirup No. 5, use 6 pounds 13 ounces sugar to 1 gallon water.

Measurements.—If no scales are available, the amounts of sugar may be approximated by measuring, using 1 pint for each pound and 16 tablespoons to the half pint. For the recipes given herewith all measurements are level and the standard measuring cup holding 1-2 pint is used.

For fruits like peaches, pears, watermelon rind, etc., preserving should be begun in sirup not heavier than No. 3. Juicy fruits like berries can be put at the beginning into a heavier sirup, about No. 4, because the abundant juice of the fruit quickly reduces the density of the sirup before shrinking can take place. When the preserves are finished and ready for packing, the density of the sirup should have reached that of No. 4 or No. 5. Sirup made with very acid fruits can be made heavier than pure sugar sirups without danger of crystallization because the acid inverts some of the sugar, changing it to a form which will not crystallize readily.

Since long cooking injures the color and flavor of fruits, it is desirable to cook delicate fruits such as berries for as short a time as possible. Cooling rapidly after cooking gives preserves a better color and flavor than can be secured when they are packed hot. Standing immersed in sirup after cooking also helps to plump them. If berry preserves are covered for a brief time before removing from fire and the vessel left covered while cooling the product will be more plump.

For cooling shallow enamel trays or pans are desirable. Tin can not be used because fruits will discolor in it. Pack preserves cold, bring the sirup in which they have stood to boiling, test, and if of proper density pour over the packed preserves, paddling to remove all air bubbles. If not of the right weight for packing, the sirup must be concentrated by boiling. To seal properly and to insure safety from mold it is necessary to process all preserves. Since they can be sterilized below the boiling point, processing at simmering for 30 minutes is preferable to boiling, because this temperature will give better color.

The general directions given may be applied to practically any fruit to

HAPPENINGS AT INEZ.

Mrs. Robert Egerton a very popular and amiable lady (nee Miss Annie Belle Alston) and friend Miss Ellen Daniel are visiting Mrs. R. W. Alston this week.

Protracted meeting is going on at Shady Grove this week, and crowds were there Sunday.

Miss Gussie Foster, from Elberon, is visiting in the neighborhood this week.

Miss Tempe Tharrington, of Rocky Mount, is visiting Miss Estelle Williams.

Mr. R. W. Alston is still "Toting Lumber to the Saw" on this side of Shocco creek, and the writer wishes that success may attend him as he is a fine man.

Mrs. Solon Southerland has been visiting Mrs. John C. Powell this week.

Messrs. Kearney Thompson and Harry Williams, of Inez, were in town one day last week, bringing with them two pretty young ladies. Think Mr. Thompson has it bad.

The cotton crops around here a little bit off on account of dry weather and prospects for a fall crop are not as good as once promised.

Mr. Jas. A. Cheek, of Buffalo, was in town this week. —D.

THIS IS AMERICANISM

We don't remember whether in the days of peace Armour and company was one of Mr. Roosevelt's 'bad trusts' or 'good trusts,' but if J. Ogden Armour means what he says in this day of national peril Armour and company and the heads of the corporation are 100 per cent patriotic.

Mr. Armour returned to Chicago last week from a conference in the East, says a Chicago dispatch, and when asked by some on what he thought of the "situation," said:

"I tell you what I think of it. The government of the United States can have Armour and company."

"The government of the United States can have J. Ogden Armour."

"The government of the United States can have any one man or any group of men of Armour and company. There will be no requests for exemptions."

"As a nation and as free men we have staked all and we shall win or lose all."

"That's what I think about the situation."

That just about covers the ground of patriotism, that is Americanism without any frills or hypens. In truth "as a nation and as free men we have staked all and we shall win or lose all." And that applies not only to J. Ogden Armour and to Armour and company, but to every American citizen and to every American business and industry.—Greensboro Daily News.

Chief of Police—If you were ordered to disperse a mob, what would you do?

Applicant—Id pass around the hat.

make preserves. For additional convenience, however, the following specific recipes are given for products most likely to be abundant during the remainder of the season:

Watermelon Preserves

Cut 1 pound watermelon rind into inch squares. Allow to stand overnight in clear water. Drain and cover with about 30 degree sirup (2 cups sugar to 1 quart water). Boil for 25 minutes. Let stand over night immersed in sirup. Next morning add juice of half a lemon and three slices of lemon additional for each pound. Cook until transparent (about 1 hour). Let stand until cold. Pack, add the sirup, garnishing with slices of lemon cap, and process.

Gingered Watermelon Rind

To each pound of rind cut into 1 inch squares add 2 quarts of water and 1 ounce slaked lime. Next morning drain and let stand 1 to 2 hours in fresh cold water. Drain well and boil rapidly in strong inger tea (1 ounce ginger to 1 quart water) for 15 minutes. Drain, put into a 30 degree sirup made by using 1 pint strained ginger tea with 1 quart water and 1 1-2 pounds of sugar. Cook until tender and transparent (about 1 1-2 hours). After boiling a half hour add half a lemon sliced thin. Place in shallow pans to cool, having the rind well covered with sirup. When cool arrange pieces attractively in jars, cover to overflowing with sirup. Cap, clamp, and process.

The packing sirup for preserved and gingered watermelon rind (also figs) should be between No. 5 and No. 6.