ORRESPONDENCE

FAITH.

D. A. Hofiman and R. H. Pearson of Salisbury, were out on the granite belt sight seeing today.

The Faith girls had a tacky party at tipe schoolhouse. Large crowd present. They served lemonade and home-made candy. Miss Dorothy Peeler got the prize for being the most tacky girl.

H. G. Gibson, of Laurinburg, the electric man, a fine young man, was in Faith today.

trie man, a fine young man, was in Faith today.

Miss Pearle Clodfelter is cashier at the Bell Shoe Store while the big sale is going on there.

We saw a big fine 40 pound cake at the Kadisbury bakery the finest we ever saw. Mr. Johnson, one of the good barbers at the Yadkin Hotel Barber shop, made us look twenty years younger Friday by fixing us up in his chair.

In Salisbury Friday we ran up on the biggest kind of a crowd in front of the U. S, postoffice. A big motor truck had been captured full of five gailon the cans full of corn whiskey, 30 cans full, 195 gailons of whiskey. Some one told us it had just been all emptied out in the street gutter before we got there, but we saw it running and it smelled lond. N. C. T 4920, a Dodge truck. They gave us a fine relic for our collection.

VENUS.

Butter at all Ti VENUS.

ENOCHVILLE.

ENOCHVILLE.

Born to Mr. and Mrs. J. W. Parnell, of Charlotte, a son. March 18th. Mrs. Darnell and son are at the Presbyterian Hospital.

The little son of Mrs. Joe Cook is confined to his home with chickenpox.

Mr. and Mrs. H. L. Karriker and children, Mr. and Mrs. Mack Allman and children, spent Sunday evening at C. C. Upright s.

Mr. Clark Overeash is a frequent business visitor of Enochville.

The little daughter of Mr. and Mrs. J. W. Parnell, of Charlotte, is spending a few days with her grand-parents, Mr. and Mrs. H. H. Overcash.

Whooping cough is in the families of Cleve Meadows, Calvin Upright and Mrs. Mamie Ervin.

Clere Meadows, Calvin Uprigin and all Mamile Ervin.

M'ss Ena Corriber's wagon was bidly wrecked last Saturday evening, at Kannapolis when it was run into by a cap driven by Mr. James Flowe.

We are listening for the wedding bells to ring about Easter.

Much plowing has been done by the farmers during the past tew weeks, preparatory to the planting of another crop.

BUST BEE.

Birthday Dinner Sunday.

Mrs. Ed. Cress was honoree at a delightful birthday dinner given by Miss Ruby Cress, at her home in No. 5 township. The occasion was the 39th birthday of Mrs. Cress.

AGRICULTURAL COLUMN Conducted by R. D. GOODMAN.

NO. THREE TOWNSHIP.

The leafing team in the Gilwood, c. Establia contect gave a very enjoyable support to the vinning team at the Gilwood scincilhouse Friday night. A bountifut supply of sandwiches and ice cream and the were served. The cats and games were sujoyed by all present.

Mr. and Mrs. J. O. Mowrer and Mr. and Mrs. Walter Kesler and Nathan returned last Tuesday from a 12 days trip to Washington, D. C. They were therefor the inauguration, March 4th.

Mrs. Tom, Cashion, of Cornelius spent few daye last week with her daughter, Mrs. J. E. Wallace.

Mrs. J. E. Wallace is very low, we create to state. She has been confined to her bed since Thanksgiving.

The farmers are getting a lot of plowing done this pretty weather.

Rev. Rob Caldwell, of Bessener City preached a good sermon at Coddle Creek the third Stunday morning.

Mrs. Earl Griffin is spending some time with her parents, Mr. and Mrs. W. E. Morrison.

Mrs. S. L. Caldwell, of Smyrna, S. C. is visiting her mother, Mrs. J. B. Wallace.

Mr. and Mrs. K. A. Shinn and K. A. Je, of China Grove, spent the week-end with her Robins on account of tippe at this writing.

Mrs. C. A. Furr, principal of Winecoff School, spent Sunday afternoon with Mrs. Barrier's parents here.

Mrs. C. A. Whitley and children, are confined to their rooms on account of tippe at this writing.

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Mrs. and Mrs. L. O. Barrier spent Sunday afternoon with Mrs. Barrier's parents here.

Mrs. and Mrs. Green, of Stanfield Mr. and Mrs. T. M. Coley spent last These should be some part acre. When any afternoon in Stanly with relatives Mr. L. E. Mabrey spent the week-end with her aunt, Mrs. M. F. Barrier.

Mrs. D. A. Barrier spent the week-end with Mrs. Mrs. M. B. Barrier Carrin and Fenny and Fenny afternoon i

Mr. and Mrs. T. M. Coley spent Sunday afternoon in Stanly with relatives, Mr. L. E. Mabrey spent the week-end Mrs. M. F. Barrier, Carrie and Fanny spent Friday afternoon in Concord.

TULIP.

FAITH.

D. A. Hoffman and R. H. Pearson of

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Mystery Deaths



Fellow Citizens Honor Editor Robinson.
Colonel Joseph E. Robinson, veteran editor of the Goldsboro, N. C., Daily Argus and S. N. P. A. member, was the honor guest at a banquet tendered him on the night of March 5th by the citizens of Goldsboro in celebration of the Joean paper, About 200 were in attendance. Mr. H. Galt Braxton, North Carolina director for the S. N. P. A. and president of the State Press Association, attended the banquet, and in his paper, the Kinston Daily Free Press, he had the following editorial comment:
"In the annals of this country there has perhaps been no more sincere and spontatmeous expression of community love for a citizen and editor than that which was manifested for Colonel Robinson. Men of various callings and of every creed commingled their testimony of praise and love. Jew and Gentile, priest and layman, Protestant and Cathloic, young and old, vied in doing him honor. Neighbors of long standing pictured him as a friend; substantial business men recognized him as a community builders; former employees told of his kindness and influence. He was culogized as a man who "loves his neighbor as himself." Many incidents of his life were related by those who have known him intimately, showing deeds of kindness and charity that he has been wont to do. Never has he turned a deaf ear to an appeal for help, responding even to the extent of giving the last cent that he possessed, was the testimony of these, his friends and neighbors."

"But this portrait makes me look so much older," objected Mrs. Jones.

"But this portrait makes me look so much older," objected Mrs. Jones. "That's the beauty of it, madame," re-plied the artist. "Ten years from now it will be an even better likeness of you than it is today."

THROUGH AGES

Centuries ago sturdy Norse-men realized the benefits of health-building cod-liver oil.

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Misery

Hints From a House-Wife's Kitchen Diary



EGGPLANT NORMANDY

The French have a rather unique way of preparing this vegetable. The result is much tastier than the American style and much more altractive.

Allow half an eggplant for each serving. Cuf the plants in halves without paring, and fry in deep fast from five to eight minutes. Then drain, and with a spoon scoop out the received the centers of the plants, and chop this portion fine.

To three eggplants, which make six servings, allow one large onion, two tablespoonfuls of butter, the control of the east of the same proper and one half teaspoonfuls of salt and one quarter teaspoonful so fine the discount of the eggplant, the agustrooms, and bread formathes, when all are nicely browned, add the seasoning and tomato judee. Enameled ware is impervious to the action of vegetable acids so that the utensil will not be affected by the tomato jude and the food will not be discolored. Fill each eggplant shell with the mixture, sprinkle with a few dried bread crumbs and chopped parsiey. Bake in a hot oven until browned.

STUFFED PEPPERS

STUFFED PEPPERS PORTUGUESE STYLE

for fifteen minutes basting of-casionally with a few tablespoon-tuis of boiling water and a table-spoonful of meited butter.

As these should be handled care-fully after they are baked, so as not to spoil their appearance, it is suggested that they be brought to the table in the enameled ware bright dish, instead of transfer-ring them to a platter.

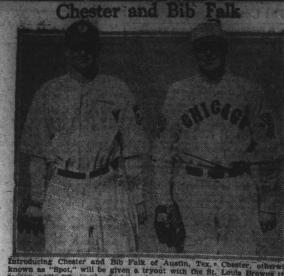
REAT, ITALIAN MACARONI AU GRATIN

As a rule, peppers are filled with rice and chopped left-over meat and gravy, which are of course a good combination. But instead of this, during the lenten season, the delectable filling which seems to have originated among the Portuguese, should be well-received.

Select six green sweet peppers of uniform size, cover with boiling water and let stand for fitteen minutes. Then pull off as much of the thin skin as possible, Cut and remove the seeds and veins. Saute from the top of each and remove the seeds and veins. Saute a cupful of siliced mushrooms in three tablespoonfuls of butter for five minutes. Add two cupfuls of five minutes and cook them until they are brown. Then stir in one stid one-half cupfuls of medium white sauce, two hard-boiled ears, chopped, and season with a teaspoonful of salt one eighth teaspoonful of pepper and a dash of paprika or Cayenne pepper. Let, boil for a few minutes and then fill the peppers with this mixture and arrange them in an enameled ware baking dish. Bake in a hot oven

Drusilla, How Can You!





Charlotte Observer.

It seems that the hospitalization management of the Duke foundation is not waiting for needy communities to seek aid, but is itself seeking out the communities that may he standing in need of hospital accommodations. As an instance, the secretary of the Duke hospital foundation had learned that in the two neighbor counties of Columbus and Bladen there is not a single hospital, the dependence of the people of these two large counties being the facilities at Wilmington. So, the commissioners of Bladen and Columbus have received letters from the secretary asking for defailed information on the existing condition. The letters revealed the fact that the hospital foundation is making a pre-

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