

SMALL FIRE IN THE CITY THIS MORNING

Hill Veneer Company's Plant Slightly Damaged by Fire Discovered in the Boiler Room.

The roof of the boiler room of the Hill Veneer company, located on East Russell street, was damaged by fire which was discovered shortly before 2 o'clock this morning. The alarm which called the department to the scene was sounded just a few minutes before 2 o'clock and upon their arrival the members of the department discovered the flames in the roof of the boiler room. Some veneer, left in the room presumably to dry, was also destroyed, the total loss being estimated as nominal by the firemen. Members of the department stated that some little difficulty was experienced in laying the hose from the hydrants to the boiler room owing to the barbed wire fence about the plant.

CHAMBER OF COMMERCE IN HENDERSON HAS OPENING

Henderson, June 22.—Tuesday was an event in Henderson long to be remembered. It was the opening and dedication of the new chamber of commerce home, which consists of an auditorium with a seating capacity of 600, and 10 rooms, used as the executive offices of the association, lounging rooms, writing rooms, kitchen, rest room for country people, my cents headquarters, etc. The auditorium and rooms were crowded to capacity. The program included music furnished by the Woman's club and an orchestra. Dennis G. Brummitt, of Oxford, made the address of the evening. President F. C. Topleman, of the chamber of commerce, presided. Other addresses were made by J. C. Kittrell, R. S. McCain, Rev. I. W. Hughes and Secretary C. W. Roberts.

ASSOCIATED SPECIALISTS COMING TO HIGH POINT

Will Be At Elwood Hotel For One Day Only, Friday, June 29, 1917, from 9 a. m. to 4 p. m.—Offer Their Services Free of Charge.

The Associated Doctors, Offices and Laboratories, Philadelphia, Pa., licensed by the State of North Carolina, are experts in the treatment of diseases of blood, liver, lungs, stomach, intestines, skin, nerves, heart, spleen, kidney, or bladder; bed-wetting, emaciation, sciatitis, tapeworm, leg ulcers, appendicitis, gall stones, goitre, piles, etc., without operation, and they offer their services free to sufferers on this their first visit. No matter what your trouble may be, call and see these Specialists and have a friendly talk with them. Hundreds of people have found health and happiness in using their treatments, so might you. You are taking no chances. Their opinion and services are free.

Remember the Date and Place!



Canning Directions For the South are Given Here

Don't have an empty preserving jar in your home next fall.

Reserve regular tight-sealing containers for canning foods.

Concentrate products so that each jar or can will hold as much food and as little water as possible.

Put up jams, jellies and preserves in wide-necked glasses sealed with cork or paper and paraffin. Pack fruit juices in ordinary bottles.

Don't can anything that can be kept just as well dried or in other forms. Dry navy and mature Lima beans for winter use.

Produce in your garden lots of cabbage, potatoes, and root crops that can be kept for winter without canning.—U. S. Department of Agriculture

It is more important than ever this year that none of the surplus products of the garden should go to waste. The country needs food now and it will need food next winter, not only for itself but for the allies. Home-canned products may never leave the house in which they are made, but their consumption at home will mean so much more food available elsewhere for those who need it. It is imperative also that the canning be done carefully as well as energetically in order to preserve the more perishable products.

In the method taught by the specialists in the U. S. department of agriculture to the members of the canning clubs in the south, the first step is to see that all the necessary preparations are made before the vegetables or fruit are picked. "One hour from the field to the can" is a motto that every canner should have in mind. This is impossible if one has to prepare utensils and wash and seal cans after the fruits and vegetables have been brought into the house. The condition of these is a prime factor in determining the quality of the finished product. Unless they are absolutely fresh, crisp, and clean when they are put into the cans, a high-grade article is impossible.

In case of tomatoes the fruits should first be graded and all defective ones rejected. They should be lowered into boiling water for one minute; then plunged into cold water and peeled promptly. A slender, pointed knife should be used to cut the core, care being taken not to cut into the seed cells. The next step for nearly all fruits and vegetables is blanching. This consists of plunging the product into boiling water in which it is allowed to remain for a time that varies with the state of maturity. Blanching gives a more thorough cleaning than ordinary washing, removes the strong odor and flavor from certain kinds of vegetables, improves the texture, insures a clearer liquor, shrinks the article and makes it more flexible, and in this way facilitates the putting up of a full pack. A wire basket or cheesecloth square should be used for the purpose. After blanching, spraying fruit with cold water will make it firmer and it is also sometimes desirable to put vegetables into cold water for an instant in order to make them crisp.

Since the federal laws governing the interstate shipment of food require cans to be filled as full of food as is practicable for processing, and to contain only enough liquor to fill the spaces and cover the contents, it is necessary to see that all the cans are filled to a maximum capacity. A number of containers should be weighed before and after filling in order that an accurate idea of the average net weight—in other words, the weight of the contents exclusive of the can—may be obtained. It should also be remembered that corn expands in processing to such an extent that containers filled with it can not be packed as full as with other vegetables. The cans should be marked with a pencil or knife to show the contents. The necessity for this work should be foreseen so that there may be no delay and that the filled cans do not stand for any length of time before the air is exhausted from them.

After the fruit or vegetable is in the can, brine, sirup, or water should be added to within 1/4 of an inch of the top and the can shaken gently to displace all air within it. The groove around the opening is then cleaned and wiped and the cap slipped on. In order to make sure that the contents of the can have the required weight, the container should be weighed carefully before sealing.

If the weight is satisfactory, flux should be applied carefully around the groove with a small brush or cord, or a little mop made by tying a piece of clean white cloth around the end of a small stick. Great care must be taken to see that none of the flux enters the can. The clean, hot capping steel is then applied, the cap being held in place with the center rod. As the steel is lowered it should be turned steadily until the solder flows. Hold the rod firmly and lift the steel with a sudden twist to swing the melted solder evenly around the groove.

The next step is to exhaust the air from the cans. To do this they should be placed in trays and lowered into boiling water to within 1 inch of the top. Ordinarily 3 minutes is long enough for the cans to remain in the water, which need not be brought again to the boiling point before the cans are taken out. A temperature of 180 degrees F. is frequently sufficient for exhausting. Failure to exhaust results in the air which is left in the can expanding. This causes the can to bulge and gives the

appearance of a "swell" which will not only prevent the sale of that can, but prejudice customers in future. The leaders in the government canning work insist that wherever the "4-H Brand" label is used, exhausting shall be done.

After exhausting, the small hole in the top of the can must be closed immediately. To do this apply flux as for capping and use a little wire solder to close the hole. Hold the solder with the left hand near the hole and barely touch the hot copper to it, so that only a bead will drop.

It now remains to sterilize the contents of the sealed cans. For beans, corn, peas, and asparagus intermittent processing is recommended. Under this method sterilization is carried on for one hour for three successive days. The cans are lowered slowly under water that is boiling vigorously at the time. Naturally it ceases to boil as soon as the cans are immersed but will begin to boil again and it must be kept boiling constantly throughout the entire hour. In the case of very young string beans and some other easily sterilized vegetables, the processing is reduced to one hour for two successive days.

As soon as the processing is over, the cans should be cooled as rapidly as possible in order to stop cooking, which breaks down the fruit and injures the flavor and color. It is well to plunge the cans into very cold water. They should never be attached close together until they are entirely cold.

The labeling should be done with a rather dry paste which is put only on the end of the label so that it does not touch the tin. Paste may cause rust, and in damp climates it is sometimes customary to lacquer the outside of the can before it is labeled. The label, if the product is intended for sale, must contain the net weight in pounds and ounces and the packer's name and address.

In packing fruits and vegetables it is necessary to surround them with brine, sirup, or water, but under the terms of the federal law governing the interstate shipment of canned goods no more of this liquor is allowed than is actually necessary to cover the contents after a full pack as possible is made. With tomatoes no water whatever should be added and no tomato juice should be added in excess of the amount in the tomatoes canned.

In addition to the liquor a mixture of sugar and salt adds greatly to the flavor of such products as tomatoes, peas, Lima beans and corn. The mixture recommended by the government specialists in canning is composed of 1-3 salt and 2-3 sugar. Two level teaspoons of this are placed in a No. 3 can and one teaspoonful in a No. 2 can. For beans, okra, cauliflower, etc., a brine containing 2 1/2 ounces of salt to a gallon of water is used. For asparagus a heavier brine, 4 ounces to a gallon of water, is needed.

In order to conserve the supply of tin cans it is strongly urged that all products intended for home use should be put up, whenever possible, in glass. The hermetic type of jar, however, is not a suitable one for intermittent processing, for which the best type is a glass-top jar with wire clamps. The clamps should be raised at the beginning of each process in order to allow for expansion.

FACILITATING THE MOVING OF BAGGAGE ON SOUTHERN

Chattanooga, Tenn., June 22.—With the view of facilitating the handling of baggage on its lines, the Southern Railway system has established a general baggage agency at Chattanooga; J. C. Cons, formerly division passenger agent at that point, in charge as general baggage agent. This is a new department the chief function of which will be to give proper attention to the handling of the millions of pieces of baggage carried by the Southern system annually, including the recovery and tracing of stray baggage and claims. General Baggage Agent Cons will report respectively to the general passenger departments at Washington and Cincinnati.

The Southern Methodist university is one of the first colleges of the country to adopt compulsory military training.

It is doubtful if there is any work harder than house work. Overwork tells on the kidneys, and when the kidneys are affected one looks and feels older than the actual years. Mrs. A. G. Wells, R. R. 5, Rocky Mount, N. C., writes: "I cannot praise Foley Kidney Pills enough for the wonderful benefit I have derived." Mann Drug Co.

PRODUCTS FROM GARDENS ARE LARGE

Department of Agriculture Urges That All Surplus Be Saved for Use in the Fall.

Washington, June 22.—The crop of vegetables from home gardens promises to be unusually large in practically all sections of the country this year, says the United States department of agriculture in a statement just issued. Home gardeners, therefore, it is pointed out, should begin now to plan so that the products raised by them will be used to the best possible advantage, without waste.

"There is likely to be an unusually large production of vegetables from small home gardens in most communities this year" says the statement. "Home gardeners, therefore, should lay their plans carefully so that they will be in a position at the appropriate time to make efficient use of their garden produce, both by immediate consumption and by preservation by canning, drying, or in other ways, so that no good food will be wasted."

"A very material saving can be effected in the food bill in many instances by having the meals consist more largely of the fresh home-grown vegetables and less extensively of the non-perishable foods bought from grocery stores. By following this plan, also, garden-owners will relieve somewhat the demand for the non-perishable foods."

"Even with liberal use in the family diet in a fresh state, however, there will be considerable surpluses of vegetables from many home gardens. These should be saved in some way. Canning is the method most usually employed, but it is possible that cans and jars cannot be obtained in sufficient quantities this year to pack the surplus perishables. In such cases many products easily can be preserved by drying."

"By this method surplus water is driven off by placing sliced products on trays in the sun, over a stove or before an electric fan. The dried foods can be kept perfectly in paper bags or boxes sufficiently tight to exclude insects. Soaking in water will bring the products back practically to their original texture and they may then be cooked like fresh vegetables."

"In putting up vegetables and fruits for future use the home gardener may find the following suggestions useful:

"If you can obtain cans and jars only in limited numbers, can tomatoes and other vegetables which cannot be dried easily, and such fruits as you prefer in a juicy form. Wherever possible concentrate succulent foods, such as tomatoes."

"Preserve or jam the fruits and berries which you prefer in that form, and put them in glasses sealed with paraffin or in wide-necked bottles."

"Put fruit juices in ordinary bottles. Dry practically any common vegetable except asparagus, egg-plant, radishes, lettuce and the like, and most fruits except strawberries and native grapes. The more important of the vegetables that are usually dried are sweet-corn, snap and string beans, shelled beans, shelled peas, and the root crops. Tomatoes though consisting in large part of water are dried successfully by many immigrants from southern Europe."

"If a considerable number of cans or jars are at your disposal so that vegetables may be canned be sure to include the more nutritious such as green beans and peas."

Oldfield vs. De Palma.

Milwaukee, Wis., June 22.—Prepared for a nerve-racking, time-shattering, death-defying drive, Barney Oldfield and Ralph De Palma, the two best-known automobile pilots in America, are resting today, getting their last tonic before their clash for a \$5,000 purse in their match race at the state fair grounds track here tomorrow. The match has attracted wide attention among automobile enthusiasts and it is expected a record-breaking crowd will be on hand to see the race in which the two drivers will flirt with death from start to finish. Oldfield will pilot his newest racing car, an enclosed steel bodied affair which he drove in the recent Chicago speedway races, while De Palma will use one of his 120-mile an hour racing cars.

The sugar supply in France is so short that the government has issued a decree that all cake bakeries must remain closed during June and July.



Real Comfort In Summer Clothes and Furnishings

Clever Styles in Good Keep Kool Clothes. Men's and Young Men's Straw Hats

This store is headquarters for men's and young men's clothes. You'll find here the very newest and most stylish appearing clothes to be found in the city.

Keep Kool and Palm Beach Suits

Are comfortable summer clothes. We have a splendid line for you to select from and too our prices are right.

KEEP KOOL CLOTHES
\$8.50 \$10 \$12.50

PALM BEACH CLOTHES
\$5 \$7.50 \$8.50 \$10

WOOL CLOTHES—Finch Backs and Conservatives
\$15 TO \$30

MEN'S AND YOUNG MEN'S STRAW HATS

Panama Hats \$3.50—\$4—\$5—\$6.50
 Straw Hats \$2—\$2.50—\$3—\$3.50—\$4—\$4.50

Large assortment of Boys' and Children's Straw Hats.
 Mothers will find our JUVENILE DEPARTMENT well stocked with neat, nice little Suits for the little boys.

Cannon-Fetzer Co.

Can Conservation Day in Missouri.

Jefferson City, Mo., June 22.—No longer will the small boy in Missouri be able to indulge in his favorite outdoor sport of tying a tin can to Towser's tail, for the reason that today's state-wide observance of "can conservation day" has left no empty cans at the boys' disposal. The day had been widely advertised by the state preparedness organizations and the aid of the woman's clubs and other societies had been enlisted. The housewives were up betimes this morning and reports from all sections indicated that before nightfall every tin can, glass jar and earthenware vessel fit to contain fruits and vegetables had been mobilized.

Southern Textile Association.

Wilmington, June 22.—"After the War, What of the Textile Trade?" and "The New Dyestuff Industry" are the leading topics to be discussed at the annual meeting of the Southern Textile association, which met at Wrightsville Beach today. The two-day session is to be devoted wholly to business. On account of the war all social features have been omitted from the program.

Minnepolis flour mills have a capacity for turning out over 80,000 barrels a day.

Next year will mark the silver jubilee of the first introduction of motion pictures.

THE SOUTHERN RAILWAY COMPANY

An Ambition and a Record


THE needs of the South are identical with the needs of the Southern Railway; the growth and success of one means the upbuilding of the other.

The Southern Railway asks no favors—no special privileges not accorded to others.


The ambition of the Southern Railway Company is to see that every inch of track that is born of co-operation between the public and the railroads; to see performed that fair and frank policy in the management of railroads which invites the confidence of governmental agencies to realize the liberality of treatment which will enable it to obtain the additional capital needed for the acquisition of better and enlarged facilities incident to the demand for increased and better service and, finally—

To make its niche in the body politic of the South alongside of other great industries, with no more, but with equal liberties, equal rights and equal opportunities.

"The Southern Serves the South."



Southern Railway System



White Shoe Dressing

White

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