

## FARM LANDS FOR SALE

For Description, Apply to  
**HENRY WOOD**  
CLARKSVILLE, Va.

### ADMINISTRATOR'S NOTICE

Having qualified as administrator of S. A. Champion, deceased, late of Cleveland county, North Carolina, this is to notify all persons having claims against the estate of said decedent, to exhibit them to the undersigned on or before the 31st day of December, 1912, or this notice will be deemed in bar of their recovery. All persons indebted to said estate will please make immediate payment.  
This 31st day of December, 1912.  
B. F. PUTNAM, Administrator.

FOR SALE—Six shares Shelby National Bank stock. apply—HUGH WRAY, Bx 229 Oastonia, N. C.

FOR SALE—One Bay Horse Mule, will sell cheap for cash or on time. WRAY-NIX CO.

### FROST PROOF

Cabbage Plants are now ready. Send 75c for 500, \$1.25 for 1,000, \$3.25 for 3,000, \$5.00 for 5,000.

Cultural suggestions free. Agents wanted. Wakefield Farms. Charlotte, N. C.

### FARMER'S ATTENTION!

**Lewis Long Staple Cotton Seed For Sale**

Selling now for 18 cts. a lb. Seed \$1.50 per bushel.

Brown Leghorn and Langshan Cockerels, and Pullets at reasonable prices.

Tamworth registered Pigs and Hogs for sale.

Write me. GEO. H. LOGAN  
King's Mt., R. F. D. 5, N. C. 45-46

## The Shelby Hospital

Open for Surgical and Medical Patients  
Special attention given to abdominal and all lines of surgery. Prices reasonable.  
Visitors admitted from 2 to 5  
PHONE NO. 79.

### BARGAIN REAL ESTATE

All sizes and styles of homes, farms and vacant lots for sale in Shelby, Cleveland county, Rutherford county, York and Cherokee counties, South Carolina. Prices ranging on homes from \$500 to \$8,000, prices on farms \$4 per acre to \$200 per acre.  
Ready to give information about, or show this property at any time called upon.  
J. A. ANTHONY.  
Office at Court House and up-stairs in Miller Block. 1-1f

### Quinn, Hamrick & McRorie

ATTORNEYS-AT-LAW  
Office in Shelby and Rutherfordton. One member of firm always in office. Practice in State and Federal Courts.

### DR. T. O. GRIGG

DENTAL SURGEON  
Office Shelby National Bank Building  
Phone 356 - - - Shelby, N. C.

### T. W. EBELTOFT

Dealer in  
Books, Bibles, School and Office Supplies. Fancy Groceries.  
Phone 82.

### HARNES AND BICYCLES

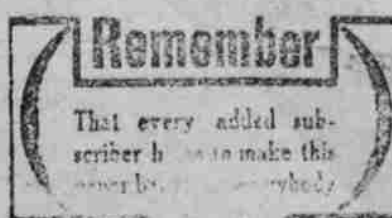
WE manufacture all kinds of harness, collars and bridles. REPAIR work a specialty. All work guaranteed. New Bicycles for sale. We repair old one. Gun repairing done on short notice.

**COSTNER BROS., Kings Mountain, N. C.**

## Market Report

(Corrected each Week by McMurry-Hull Co.)

Chickens (old hens)	10
" (young)	12
Butter	20
Eggs	20
Hams (country)	15
Corn	.90
Meal	1.00
Oats	.60
Bran and shorts	1.50
Peas	1.75
Cane Seed	.75



## HEALTH AND HYGIENE

### ETHER IN VEINS

New Method of Surgical Operations Used for the First Time in Philadelphia

The injection of an ether solution into the veins of a patient as an anesthetic was attempted for the first time in Philadelphia at the Hahnemann Hospital last month. The operation was a major one and the results were reported successful at the hospital. It is said this is the second time that an operation has been performed under these circumstances in the United States.

The operation was performed in the clinic of the hospital by Dr. W. B. Van Lennep, dean of the Hahnemann Medical College. He was assisted by Dr. J. Willie Hasseller, of New York; Dr. G. A. Van Lennep and Dr. C. Allen Bigler, Jr., both of the Hahnemann Hospital.

Dr. Hasseller presented the discovery to the American physicians for the first time last Summer at the surgical congress held in New York. Dr. Hasseller would not discuss the operation but was enthusiastic over the possibilities of the discovery.

The solution which is to be injected into the vein of the patient is two per cent ether salts heated to a temperature of ninety degrees. The temperature is raised to this point that the patient may not be chilled after the injection. The solution is administered through a needle connected with a tube practically the same as that used for other injections. No pain is experienced by the patient at any time during the injection of the ether.

Less than two minutes from the time the injection of ether the patient was practically dead to the world. This condition existed for thirty-five minutes. In this time the operation was performed. What is commonly known as the "coming out" of ether took but a short time.

—Philadelphia Press.

### HEALTH LEGISLATION

#### How to Get Good Health Work

One of the biggest things coming before the next General Assembly is the health of two and one-quarter millions of North Carolinians. For a long time these General Assemblies have been buying more or less of that commodity known as public health. Just how much they got no one ever knew. Why? Simply because no one ever kept any books showing what the state or any of the towns or counties saved in needless deaths as a result of making these appropriations. Why should not health officers be made to show whether or not they are worth their salt? Doubtless many are, but what about the others? If a health officer is a paying officer to a town, county or state it should be known; if he is not, that fact should also be known. But how are the people to know, how can they tell whether or not a health officer is worth his salt? Easily enough. A health officer's business is to reduce sickness and prevent deaths. Now, if this coming Legislature will pass a vital statistics law, in a very short time every intelligent citizen will know how the death rate in his town, county or state compares with death rates in neighboring towns, counties and states. Likewise he will know about the death rates for particular diseases. Then it will be easy enough to know when and where and how much to appropriate for, or when, where and how much to cut down on public health appropriations. Let's have a vital-statistics law and know the facts.

### DIET AND HEALTH HINTS

By DR. T. J. ALLEN  
Food Specialist

#### THE SOYA BEAN.

An American consul reports that the German government is introducing the soya bean extensively from Japan. This bean is superior to any of the varieties used in this country, which, while they are nutritious, are digested with difficulty, and their starch and their tough outer coating require so much cooking that the albuminous and mineral elements are largely injured. The soya bean contains about 20 per cent fat and 40 per cent proteid. It is much like the peanut in composition, but is more easily cultivated. It is an excellent food in diabetes and should be generally cultivated in America.

(Copyright, 1911, by Joseph B. Bowles.)

### HEALTH HINT FOR TODAY.

For Convalescents.

A glass of pure cream or glass of fresh milk, with a salt cracker or a crust of fresh bread, is a good lunch between meals for a hungry convalescent.

### ADVICE ON SUGAR BEETS.

Cultivation Points Found Good by the Ohio Department of Agriculture. Have Good farm land. That which raises the best corn is the best to raise beets.

Land must be deeply plowed. We are after a root crop, not something that grows above the ground.

Use plenty of seed. If you do not get a good stand you will not get a good crop of beets.

Seed is cheap and is furnished by the factories at cost price.

Roll the beets well. Roll again.

Watch the hand labor at the time they are thinning and blocking the beets. This is important.

Cultivate thoroughly. Do not stop at any time. You cannot fire beets as you can corn.

It is the cultivation that puts the sugar in the beets.

The German farmer says, "You have to hoe in the sugar."

The land must be thoroughly tilled—not because beets will not stand more water than corn, but because the hand labor costs so much that the farmer should not run any risk on land that is not well tilled.

Beets take a little more of the fertility from the land than corn. According to Professor Hopkins, it takes 100 pounds of nitrogen, 18 pounds of phosphorus and 150 pounds of potassium for a twenty ton crop of beets. The fertility can be returned to the land by plowing under the tops and feeding the pulp to cows and putting the manure back on the land.

Sugar itself is twelve parts of carbon to one part of water chemically united.

Beets get the water from the rain that falls upon the ground; get the carbon from the air through the leaves.

Beets raised on clover sod, the land of which has been thoroughly tilled, could make easily twenty tons to the acre.

Sugar companies now pay \$4.50 for beets testing 13 per cent and 33 3/4 cents for every 1 per cent additional.

The farmer should endeavor to increase the yield of sugar in the beet. This they can do by thorough cultivation.

### DAIRY WISDOM.

Many bits of dairy wisdom were spoken by Secretary Wilson of the United States department of agriculture in his address at the opening of the National Dairy show in Chicago recently. The following is an extract from that address:

"When we make the most of our time and acres we will sell so cow feed to Europeans to maintain their soil fertility and reduce ours as we now do."

### Making Use of Empty Cans.

If the housewife is using very much canned goods—store goods, we mean—ask her to save all the empty cans. You will find them very useful in the garden.

Melt the tops and bottoms off and tie a string around the remaining coils of tin to keep them in shape. They will be handy to use in place of dats. Place a dozen or more of these cans filled with soil on a board or in a shallow box in the window and plant melon and cucumber seeds in them. When the weather permits the hills are prepared and the can with the growing plant set out, then the string is cut and the can relaxes, leaving the dirt with the plants in the ground without so much as breaking a root. The can is then removed and used elsewhere.

They are also valuable for potting plants and covering cuttings.—Farm Press.

### Building Up the Soil.

Joseph E. Wing gives the sensible advice to use limestone always to build soils through the growth of the clovers and alfalfa. The formula is in this order: Keep up the lime content in the soil; that will hold the clover and alfalfa; plow under an occasional crop of either with phosphate. Then your soil will be strong for any crop.

### Bees For Every Farm.

It is safe to say that every farm could support at least a few hives of bees. Nearly all parts of our country produce honey in sufficient quantities to pay for the gathering. The amount of honey that goes to waste every year for want of bees to gather it is very large—in fact, too large to estimate.

### Honey Producers, Attention!

Now is the time when colonies should be given a hasty examination to determine which have died and which need feeding, and many colonies that would otherwise die can be saved if attended to in time.

No colony should be examined or its hive opened unless the day is clear and reasonably warm and should not be left open for a longer period than is absolutely necessary, and in closing the hive great care should be exercised in replacing the packing that constituted the winter protection.

Where colonies have died the hives with their combs should be taken into the house, and later on these bodies and combs can be used as extracting combs with colonies that have wintered well, or they can be used for making increase, as the bees will soon free them of dead bees and other refuse and make them all right again.

Where rapid increase is desired we shall have to resort to artificial methods of division, as natural swarming cannot be depended upon to give us all the increase desired.

## Kendall Says

LET HIM BE YOUR PARCELS POST DRUGGIST

We know the rules and we know the rates. Let us have your order and we will do the rest. Will appreciate any orders that you may send us.

If YOU Want GOOD Drug Store Service

and good treatment you had better get right and trade at KENDALL'S DRUG STORE. Remember that this drug store is always in charge of a registered druggist and every prescription is filled by a registered druggist.

Meet Your Friends at  
**KENDALL'S**

## NEW FURNITURE

coming in every day. Come in and see it.

It pays to look before you buy.

Stoves and Ranges, the best line in Shelby.

**John M. Best Furniture Co.**

SHELBY'S LARGEST AND BEST FURNITURE STORE

Phone 365.

South Lafayette St. Store

HERE is a Time for all things, but this is the best Time to Start a Bank Account.

Fulfill your new resolutions of saving more diligently in the New Year and open the account today.

Interest Paid on Time Deposits.

Our Depositors have every protection that any bank can offer.

**First Nat'l. Bank.**

SHELBY, N. C.

U. S. Depository

Capital, Surplus and Profits \$200,000.00

Resources Over One Million Dollars

Officers

President, CHAS. C. BLANTON, Vice-Pres. H. F. SCHENCK;  
Cashier, GEORGE BLANTON, Ass't Cashier, FORREST ESKRIDGE

Valuable Farm of 300 Acres in Neighborhood of Good School and Church for Sale at Bargain Price

I have for sale the R. C. Covington very desirable farm of 300 acres, situated in No. 7 township, one mile from Washburn Station, N. C., on Seaboard and Southern Railways; one mile from Double Springs church and school.

This farm has one desirable 7-room residence and first-class out-buildings, 5 tenant houses with from 2 to 5 rooms each, good out-buildings. Land, rolling and level, red subsoil; very productive of corn, wheat, oats and other grains. clover, etc.; 75 fruit trees, apples, peaches, pears, etc.

I will divide this property into farms to suit the purchaser provided I can find a purchaser for each division, or I will sell as a whole. Price reasonable; terms, \$4,200 cash, remainder payable in 1, 2, 3 and 4 years, with six per cent interest. See me and this property at your earliest convenience. The owner desires to sell and retire from agricultural cares.

**J. A. ANTHONY, Shelby, N. C.**

## PAPER BAG COOKING

Great System Perfected by M. Soyer, Famous London Chef.

FOR A CHILDREN'S PARTY.

By Martha McCulloch Williams.

Suppose you try giving the children a paper-bag cooked party. On such an occasion, the paper bag comes gaily into its kingdom. Not the used bag, but one holding something cooked in another bag, or else roguishly ambushing a gift.

For such ambushing, spatch legs liberally with color or else decorate them with gilt and silver stars, pasted on the sides, and tie their necks with gay ribbon, putting inside a ruffle of fringed crepe paper matching the ribbon-color.

Editions, of course, must be bagged very shortly before being distributed. Iced tartlets, small pretty fancy cakes, nuts, raisins, bits of crystallized fruit, all make admirable fillings.

What manner of sweets, fruits, candies, nuts, etc., appear must depend, of course, upon the hostess. She will not err if the candies are largely home-made and plentifully reinforced with fresh fruit and good cake. Nuts are essential, but should not be eaten too liberally. The best preventive of such excess is a satisfying menu. Here is one that should appeal to hungry young creatures, yet do them no sort of harm.

Hot Chocolate or Cocoa with Whipped Cream

Hot Chicken Biscuit

Hot Sweet Potato Biscuit

Homemade Candy Salted Peanuts

Mince Turnovers

Pound Cake Icecream Sandwiches

Fruit and Nuts

Make chocolate as you like; but have plenty of hot milk, also boiling water, at hand, so it can be varied to suit individual tastes.

For the chicken biscuit begin by roasting a fine fat chicken, duly washed and trussed, greased all over and bacon-covered on the breast. Do not stuff it, but put inside half a dozen stalks of celery and a peeled and quartered apple. Lay a few more stalks of celery in the bag, which needs a small lump of butter in addition to thick greasing, seal, and cook done, taking care the bag does not break. Remove carefully from the bag, and while still hot, mince the meat as fine as you can, mincing also the apple and celery, which will be cooked very soft. Taste. If the light seasoning which the chicken had is insufficient, add more salt and a bare dusting of pepper, red and black. Pour upon the minced mass the gravy from the bag, add a very little more butter and a spoonful or so of cream, mix well, put in a well-greased bag and heat for five minutes. Take up and put by spoonfuls, rather scant ones, between hot biscuit, which have been rolled thin and baked double, after brushing over the lower one with melted butter. Keep hot inside a bag, in the hot stove where the flame is out, until needed.

For sweet potato biscuit, boil soft a quart of sound potatoes and peel and wash fine while hot, taking out all lumps and strings. Mix with its own bulk of flour sifted with a teaspoonful of baking powder. Shorten well with butter, wet up rather stiff with sweet milk, roll out, cut in small rounds and bake in a greased bag with a tiny hole in the upper side. Fifteen minutes ought to be long enough.

Mince turnovers, which explain themselves, must be very small. Make the original round of paste about four inches across. Put only a teaspoonful of mince upon it, fold it over very neatly and pinch the edges well together. Flatten and cook inside a buttered bag.

For the icecream sandwiches, cut very thin slices from a thick loaf of pound cake, frost the slices upon one side and lay them together, two and two, naked sides touching. At serving time, cut a very thin slice of icecream, lay it deftly between two of the frosted cake slices, and pass on to be eaten at once.

This second menu may please some households better. It is suited to afternoon serving, rather than evening.

Peanut Brown Bread Sandwiches

Cider Cup or Tea-Lemonade

Oyster Patties or Minc'd Chicken Turnovers

Bread and Butter Sandwiches

Clear Broth, Small Cups

Aliced Oranges with Frosted Individual Sponge Cakes

Fruit Nuts Candy

Directions have been given for cider cup and tea-lemonade. Roast and grind the peanuts, season lightly with salt and mix with either melted butter or a very mild French dressing to a rather stiff paste. Spread between very thin slices of buttered brown bread and keep moist until wanted.

For oyster patties, bake shells of puff paste inside paper bags, cool, and fill with oysters prepared as for oyster sandwiches. Prepare chicken as for the chicken biscuit, but bake it in tiny turnovers. Boil the bones of it with a little fresh celery and a sliced tomato to make the broth.

Cut the oranges carefully around, remove the peel in two sections and notch the edges of each, thus making pretty cups. Slice the fruit thin, taking away strings and white pithy rind, arrange in the cups, cover with sugar, put a little shredded crystallized ginger on top and keep cool till wanted.

Bake the sponge cake in a square shallow mould. Let it get cold, cut in small squares, frost with tinted icing and serve in a basket lined with white crepe paper frills.

(Copyright, 1911, by the Associated Literary Press.)