

## BUSINESS NOTICES

SEVERAL NICE RANGES AND cook stoves cash or on time. See us before you buy. Jones-Cotter Co.

YOUR MONEY BACK IF IT FAILS—Byrd's Headache Remedy.

PURINA COW CHOW IS ALL feed. It contains no filler or cheap ingredients. That's why every pound you feed shows in the milk pail. Order some Cow Chow today. Phone 78. Peedin and Peterson, Smithfield, N. C.

ORDER YOUR MEAL FROM WILLIAMS Cut Rate Grocery where you get old country water ground meal. Phone 237.

FOR RENT—FRONT BED ROOM nicely furnished, close in, all conveniences, Apply 314 S. 3d St.

SCREEN DOORS AND WINDOWS cheap. Jones-Cotter Co.

FOR MAGISTRATES BLANKS OF all kinds call at the Herald office.

SPECIAL SALE BATH CAPS—75c quality, 49c. Byrd Drug Co.

CALL THE HERALD OFFICE FOR your Typewriter Ribbon.

GET YOUR LUMBER, DRESSED, and matched at my mill near the Water and Light plant. Small bills dressed while you wait on Saturday of each week.—James D. Parker, Smithfield, N. C.

WHEN YOU WANT GOOD COFFEE and Tea, try Lord Calvert Tea and Coffee at Williams Cut Rate Grocery Store. Phone 237.

FOR CUT FLOWERS, PLANTS OR Funeral designs call on Mrs. C. V. Johnson, Smithfield, N. C.

TWO REFRIGERATORS LEFT AT a bargain. Jones-Cotter Co.

ICE TEAS AND SPOONS. JONES-Cotter Co.

WANTED—Men or Women to take orders among friends and neighbors for the genuine guaranteed hosiery, full line for men, women and children. Eliminates darning. We pay 75c an hour spare time, or \$36.00 a week for full time. Experience unnecessary. Write International Stocking Mills, Norristown, Pa.

PEPSALDINE FOR INDIGESTION and Constipation. Guaranteed by Byrd Drug Co.

SEVERAL KINDS OF LAND DEEDS and all kinds of magistrates blanks for sale at The HERALD office. Prices reasonable. Write us about them if you need any. Mail orders promptly filled. Do not wait to come to Smithfield but send us an order.

ORDER YOUR FRESH ROLLS EVERY afternoon. We have them fresh every day. Phone 237. Williams Cut Rate Store.

FRUIT JARS AND RUBBERS. — Jones-Cotter Co.

THE SMITHFIELD HERALD carries one of the largest lots of magistrates blanks to be found anywhere in eastern North Carolina. A good assortment of them and almost any blanks you can call for. Special attention is called to laborers liens and two forms of deeds of trust recently printed by us. Call and see our blanks.

A RELIABLE SAFE MEDICINE for headache and neuralgia. Byrd's Headache Remedy.

MERCHANTS AND BUSINESS men should get their legal blanks from The Smithfield Herald office. We carry a large stock of them. Deeds, mortgage deeds, liens for advances, liens for old debts and advances, chattel mortgages and all kinds of notes. Send us your order by mail.

IT IS SAID TO BE HARD TO GET a laborer's lien blank to fit the different causes which come up and for that reason we have not been keeping them. We continued having calls until we decided to print more of them. Send 25 cents in stamps for one dozen of these blanks. The Smithfield HERALD.

IF YOU WANT TO SIGN UP OR get some one else to sign we have the notes ready. We have just printed and added to our large stock of notes fifteen thousand more. More than twenty thousand notes ready for sale. Furniture notes, livestock notes, tillie retain notes, plain promissory notes, land mortgage notes. Series of land mortgage notes. The Smithfield Herald.

TOBACCO TWINE AND THERMOMeters. Jones-Cotter Co.

SEVERAL ICE CREAM FREEZERS at cost. Jones-Cotter Co.

PHONE YOUR ORDER FOR Marking Tags at HERALD office.

PEPSALDINE WILL RELIEVE INDIGESTION quickly. Byrd Drug Co.

WILLIAMS' CUT RATE STORE wants your order every day. Always have fresh vegetables, chickens, and eggs and fresh rolls. Phone 237.

A LARGE LOT OF TYPEWRITER ribbons just received at The Smithfield HERALD office.

COL. PURINA SAYS, "IF PURINA Chowder won't make your hens lay they must be roosters," and the Colonel is so positive he is right about this that he offers you Purina Chows on a positive guarantee of "More eggs or Money Back" when fed as directed. Put these Chows on a test and let your hens convince you. Peedin and Peterson, Smithfield, N. C., Phone 78.

NOTICE OF THE SHAREHOLDERS MEETING OF THE CITIZENS NATIONAL BANK OF THE CITY OF SMITHFIELD IN THE STATE OF NORTH CAROLINA.

To the Shareholders of the Citizens National Bank of Smithfield, N. C.:

Notice is hereby given that a special meeting of the shareholders of this bank will be held Monday, August 8, 1921, at two o'clock, P. M. at the office of the bank in Smithfield, N. C., to vote on the question of an agreement of consolidation between the First National Bank of Smithfield and the Citizens National Bank of Smithfield under the title of the First and Citizens National Bank of Smithfield. The proposed consolidated institution to have \$175,000.00 Capital and \$52,500.00 Surplus.

By order of the Board of Directors. R. P. HOLDING, Cashier. Dated July 5, 1921.

NOTICE OF THE SHAREHOLDERS MEETING OF THE FIRST NATIONAL BANK OF THE CITY OF SMITHFIELD IN THE STATE OF NORTH CAROLINA.

To the Shareholders of the First National Bank of Smithfield, N. C.:

Notice is hereby given that a special meeting of the shareholders of this bank will be held Monday, August 8, 1921, at one o'clock, P. M. at the office of the bank in Smithfield, N. C., to vote on the question of an agreement of consolidation between the First National Bank of Smithfield and the Citizens National Bank of Smithfield under the title of the First and Citizens National Bank of Smithfield. The proposed consolidated institution to have \$175,000.00 Capital and \$52,500.00 Surplus.

By order of the Board of Directors. R. P. HOLDING, Cashier. Dated July 5, 1921.

NOTICE The county commissioners as Board of Equalizers will meet next Monday, July 11th to hear complaints as to valuations of real estate.

W. T. ADAMS, Clerk to Board.

NOTICE TO AUTO OWNERS

The 1920 License for state and city expired July 1st. If you haven't got yours you had better get busy. After July 10th the officers will take care of you if you run with your old license.

C. R. CABLE, Chief.

President's Taste in Literature

Washington dispatches reveal interesting facts about President Harding's taste in literature. It is stated that Don C. Seitz's "Artemus Ward, a Biography and Bibliography," is permanently lodged on the official mahogany desk, sharing that honor only with the Congressional Directory. This recalls the fact that another President, Lincoln, also had the Artemus Ward habit during working hours, often turning to the latest jokes and lectures of the famous humorist for rest and recreation.

In addition to the relaxation afforded by Artemus Ward, there are many hints on how to hold the Presidential office, or indeed, any political position. In the role of the "waxworks" showman, Charles Farrar Browne, or Artemus Ward, wrote:

"We must fetch the public show. We must work on their feelings. Cum the moral on 'em strong. It it's a temperance community tell 'em I signed the pledge fifteen minits arter Ise born, but on the contrary of your people take their tods, say Mister Ward is as Jenial a feller as we ever met, full of conviviality, and the life an sole of the Soshul Bored. . . . You scratch my back and Ile scratch your back."

One of the members of Mr. Lincoln's cabinet, E. Stanton, has left for us the following picture in Mr. Seitz's

book: "On the 22nd of Sept, 1862, I had a sudden and peremptory call to a Cabinet meeting at the White House \* \* \* I found the historic War Cabinet of Abraham Lincoln \* \* \* The President hardly noticed me as I came in. He was reading a book of some kind which seemed to amuse him \* \* \* He finally turned to us and said: 'Gentlemen, did you ever read anything from Artemus Ward? \* \* \* With the fearful strain that is upon men night and day, if I did not laugh I should die, and you need this medicine as much as I do.' He then put his hand in his tall hat that sat upon the table, and pulled out a little paper. Turning to the members of the Cabinet, he said: 'Gentlemen, I have called you here on very important business \* \* \* And, to my astonishment he read the Emancipation Proclamation of that date \* \* \* containing the vital provision that \* \* \* all persons held as slaves \* \* \* shall be hence forth and forever free. I arose, approached the President, extended my hand and said: 'Mr. President, if reading chapters of Artemus Ward is a prelude to such a deed as this the book should be filed among the archives of the nation and the author should be canonized.'"

## MICRO NEWS ITEMS

Micro, July 6.—Miss Velia Collier of Smithfield spent Monday at home with her parents.

Mr. and Mrs. R. L. Moore have returned home after spending some time in Lucama with friends.

Mrs. Hill, of Durham, is visiting friends in town.

Mr. Joe Collier returned to Danville Va., Wednesday after spending some time here with his parents.

Misses Caroline Fitzgerald, Kate Barden, Messrs Joe Collier and Clark Fitzgerald attended the ball game in Selma Monday.

Mr. Luther Pierce of Raleigh spent last week end in town with friends.

Mr. and Mrs. W. L. Barden, of Raleigh have returned home after spending a few days here with their parents.

Miss Pearl Aycock left a few days ago for summer school at University of Virginia.

Miss Caroline Fitzgerald spent Wednesday in Raleigh.

Little Miss Lucile Robbins of Rocky Mount is visiting her grandparents, Mr. and Mrs. W. N. Barden.

## KENLY NEWS

Kenly, July 6.—Services were conducted at the Presbyterian church last Sunday by the pastor, Rev. C. E. Clarke.

Children's Day exercises will be held in the M. E. church Sunday morning at 11 o'clock.

Mr. and Mrs. Z. V. Snipes of Dunn spent the week end in town the guests of Mr. and Mrs. H. M. Grizzard.

Miss Beulah Bailey left Saturday for New York where she will attend summer school.

Mr. and Mrs. George Walston of Wilson were in town Sunday.

Mr. J. S. Rollins from Suffolk, Va. was in town Sunday. His friends were glad to see him.

Mr. and Mrs. A. J. Broughton, Misses Emma Matthews, May Wilkinson, Aina Lee Bailey and Mr. Claude Edgerton attended the Ham meeting in Goldsboro Thursday night.

Miss Bertha Edgerton spent the week end in Raleigh.

Miss Mildred Darden has returned from an extended visit.

Mrs. Mary Chase of Wilson is on a visit of some length here with relatives.

Miss Nellie Hardison and guest, Mrs. John Wrike, of Salisbury, have returned from a visit to friends in Enfield.

Mr. and Mrs. Lester Watson spent the week end in Wilson.

Mr. Dewitt Hardison, of Enfield spent Wednesday in town with his Mr. Donald Kirby from Fayetteville spent the 4th with his mother here.

Miss Sadie Morris left Sunday for Baltimore, Md., to enter Peabody Conservatory of Music where she will specialize in piano for eight weeks.

Mrs. L. F. Peele who was operated on at the Carolina Hospital in Wilson a few days ago is doing nicely.

Mr. Jesse Sauls, of Wilson, spent Sunday here.

Miss Grace Snipes of Dunn spent Sunday night in town.

Mrs. A. G. Tiner visited relatives in Rocky Mount last week.

Miss Myrtle Stencil of Louisiana left Tuesday after spending sometime here with Miss Agnes Watson.

Mr. G. M. Morris, Mr. and Mrs. F. A. White and Miss Ethel Morris attended the baseball game in Wilson Monday.

Miss Lucile Holden spent the week end in Raleigh.

Mr. Koonce from Dunn spent Sunday in town.

Mr. and Mrs. H. M. Grizzard, Mrs. J. A. High, Miss Emma Matthews,

Mrs. A. G. Broughton and Miss Janie McNeil attended the funeral of Mrs. Steve Peele last Friday afternoon. Mrs. Peele died at the home of her daughter, Mrs. Howard Watson of Wilson and was buried in the old home cemetery in Wilson county.

Mr. C. B. Bailey spent the Fourth in Rocky Mount.

Mrs. Beulah Sam Leeson announces the engagement and approaching marriage of her daughter, Dinks Berner Bess to Mr. Martin Kavanaugh Hepstintall, of Selma, N. C.

The marriage will take place Aug. 4th, 1921 No invitations will be sent out

## BROGDEN NEWS

The farmers in this community are busy now burning tobacco.

Rev. J. Ruffin Johnson filled his regular appointment at Tee's Chapel Saturday night and Sunday.

Mr. and Mrs. F. F. Mazingo and little daughter, Bessie, spent the week end with Mr. Mazingo's parents, Mr. and Mrs. J. M. Mazingo.

Messrs. Jodie Bunn and Earl Sullivan of Pikeville were visitors in our midst Sunday.

Miss Daisy Creech of Pine Level spent Sunday night with her cousin, Miss Erma Creech.

Misses Inez Gardner and Nancy Jane Creech spent the week end at the home of Mr. and Mrs. T. G. Strickland.

A great number of our young people spent the Fourth at Holt Lake. All reported a good time.

Messrs. Herman Moore, of Wilson's Mills and Joseph Massengill of Roanoke Rapids spent Sunday afternoon at the home of Mr. J. W. Faircloth.

Mr. and Mrs. George Olive spent Saturday and Sunday at the home of his brother, Mr. Howard Olive at Sanford.

Misses Beatrice, Elsie Mae and Inez Gardner and Mr. William Godwin motored to Raleigh Monday afternoon.

Mr. and Mrs. J. R. Caudill spent the week end with their parents, Mr. and Mrs. Millard Hamilton of Yelvington's Grove.

Mrs. S. E. Bunn returned to her home in Goldsboro Friday after an extended visit at the home of her son, Mr. J. M. Mazingo.

Pine Level, N. C., Route 1.

Mr. and Mrs. Ryals Move

The people of Princeton and surrounding community regret to lose Mr. and Mrs. W. C. Ryals from their midst they having moved to Goldsboro recently.

Mr. Ryals has made his home in Princeton for the last four or five years, and has pursued various lines of work. He has been successful and proven highly efficient in each of his trades. He first worked the sewing machine business and was never satisfied till nearly every home in the community had a nice Singer machine.

Next he canvassed the county over and succeed in placing lightning rods on many of the nicest dwellings and barns of the county. For the last two years he was engaged in the real estate and insurance business. Mr. Ryals was the only man who ever conducted such a business in this community and he did a very successful business.

There are now more than one family living in good circumstances who might have been forced to tell a different story had it not been for the solicitations of Mr. Ryals.

Besides his good business ability Mr. Ryals stood high socially and was respected by the best people of the community. He was a mason and was ever ready to help those in need. He had the misfortune to lose his home and entire furnishings by fire a few weeks ago, and because of the shortage of dwellings in Princeton he was forced to move away. He is now making his home in Goldsboro and we shall be glad to welcome him back any time he may desire to come.

## Fireflies

Do the fireflies on these summer nights attract you? They attract the children who often amuse themselves about dusk capturing the little creatures. It is said that the Indians used to tie fireflies to their hands and feet when they were hunting or traveling at night. This would seem a poor light to the modern world now accustomed to brilliant lights.

Didn't Know He Was Dead

They arrived late from the party. Wife took off her hat and slammed it on the floor. Then she confronted her hubby.

"I'll never take you to another party as long as I live!" she said.

"Why?" he calmly wanted to know.

"You asked Mrs. Jones how her husband had been standing the heat."

"Well, her husband has been dead for two months."—Exchange.

## JELLY MAKING AND RECIPES

Miss Garrison, Home Demonstration Agent, Has Furnished Us With Following on Jelly Making

In making jelly always select firm fruit or berries not overripe. This fruit must contain acid and pectin. The pectin is a carbohydrate which has been very little investigated. For our purposes it is sufficient to know that it is essential for successful jelly-making. Heating is necessary in order to extract pectin from the fruit. Frequently when no pectin is found in the raw, pressed juice of certain fruits, juice cooked out of the same fruit will yield large amounts of it.

**Pectin for use with fruits with little pectin**—Some fruits have not enough pectin to form a jelly, and it becomes necessary to obtain this pectin from other fruits. It has been discovered that from the white skin of the orange, when properly treated, a great deal of pectin may be extracted. Here is a method which has been suggested by Dr. Straughn, of the United States Bureau of Chemistry:—

Peel every particle of the outside yellow skin of the orange, cutting it off as thin as possible. Remove all the white peel. Grind this peel with a meat chopper, and to each cupful pressed down add the juice of a lemon and allow to stand one hour. Add 2 cups of water. Heat to boiling and boil 5 minutes. Set aside until next morning; then add 4 cups of water, heat to boiling, and boil 10 minutes. Allow to cool, drip through cheese cloth, and then through bag. This pectin may be prepared, poured into jars while hot, sealed, sterilized, and kept for later use. The peel which has been allowed to drain may be again treated as described and a quantity of pectin will be obtained.

**Pectin Test**—A most valuable aid in determining when a juice contains sufficient pectin is the alcohol pectin test. Pour a teaspoonful of fruit juice into a cup and pour into the cup a teaspoonful of grain alcohol of 95 per cent strength; mix by gently shaking, then pour into a spoon. If the precipitated pectin is in a solid lump it is safe to add a measure of sugar to a measure of juice in making jelly; if, however, it has not gathered in one lump the amount of sugar should be decreased. If test shows small amount of pectin, use 1 cup of sugar to 1 pint of juice. A pretty safe plan is to use 3-4 as much sugar as juice.

"To juicy fruit add the smallest possible amount of water. When heated through, crush the fruit and cook the whole mass thoroughly. Strain through moistened flannel bag." Always have a drip bag of stout material that the pulp may not ooze through. To extract all the juice through another bag to make it clear.

Never cook in a tin or iron vessel, and never cook with the lid on the vessel. If a lot of jelly is to be made at one time, use several vessels as flavor and texture of jelly are better when small quantity is made.

Jelly is one of the things that cannot be repacked. Its firmness is destroyed when it is reheated. Therefore, have the glasses and jars ready for filling when the jelly is cooked. Peaches, pears and huckleberries do not make good jelly. These are best in preserves and jams.

**The Jelly Bag**—White flannel, cut into a square and two adjacent sides. French-seamed together, makes the best home-made jelly bag. If the two open sides are hemmed and loops placed at corner and seam, the bag may easily be hung on nails while the juice is dripping.

**Cooking the Jelly**—Sugar should be added slowly as soon as juice begins to boil.

Rapid boiling produces a clearer jelly. The jelly should, therefore, be boiled rapidly until the jelly stage is reached.

**Pouring Jelly into Glasses**—The glasses should be sterilized by putting them into a vessel of cold water and letting the water come to the boiling temperature and boiling for 5 minutes. Remove the glasses from the water, drain while hot, and pour jelly in as soon as it has reached the jelly stage.

**Skimming**—The jelly need not be skimmed until cooking is completed.

**Apple Jelly**—In making apple jelly select a good tart apple, firm and juicy. Wash well and take out all defective spots. Cut into quarters straight through the core and do not peel. The core and peeling give a great deal of pectin, which is needed in jelly-making. Put these pieces in a porcelain-lined or agate vessel to cook. For each measure or weight of apple taken there should be added at least 1 measure or weight of water. With some fruits which are hard and difficult to cook it is the practice to add 1-2 measure or weight of water to each measure or weight of fruit

taken. Cook until they are quite soft. Have ready a bag of unbleached muslin or flannel, which should be hung from a strong nail or hook, pour into it the cooked apples, and allow them to drip overnight into a large bowl. The juice thus obtained is measured next morning; and for every pint of juice add 1 level pint of sugar. Cook this mixture in a porcelain-lined or agate vessel until it jells—that is, until it slides in sheets from the spoon. Practice will make one expert in determining when jelly is cooked enough.

After jelly is done, pour it in glasses which have been sterilized. Set away in a cool place, covering with a cloth, and next morning melt paraffin and pour a thin coating over every glass or jar. Never seal jelly while hot.

Put the top on the glass, write name on label, and paste it under the bottom of the glass.

**Blackberry Jelly**—Blackberries should not be fully ripe for good jelly. Wash them and place in a vessel with 1 quart of water to 1-2 bushel of fruit. Cook until soft. Put into the bag, let drip, measure 1 pint of juice to 1 pint of sugar, and proceed as in apple jelly.

**Scuppernon Jelly**—Grapes should not be fully ripe. Wash and place in vessel both the grape and the hull. It is best to pop the grape from the hull before cooking. Cook until soft, pour into a bag, let drip, measure 1 pint of juice to 1 level pint of sugar, and proceed as in apple jelly. Scuppernon jelly made without the hulls is of light amber color and quite flat and insipid. When the hulls are added a beautiful red color and a delicious acid flavor is obtained.

To prevent cream of tartar crystals forming in scuppernon or any other grape jelly, can the boiled juice in glass jars and leave until the crystals form and deposit. The juice can then be poured off and used as given in the recipe.

**Mint Jelly**—Take 1 pint orange pectin as prepared above, heat to boiling. Add 1 pound of sugar. Boil until jelly stage is reached. At this point add green vegetable coloring (Burnett's) a very small quantity on one line of a fork will be sufficient. Add 2 drops of oil of peppermint. Stir thoroughly. Pour into glasses.

## How to Get Picric Acid

The following letter was received by County Agent S. J. Kirby, in regard to Picric Acid available for farmers:

"Receipt is acknowledged of your inquiry regarding explosives that the Department of Agriculture may have available for distribution to landowners for agricultural purposes.

You are informed that the only explosive that the Department of Agriculture has for distribution for agricultural purpose is some 12,500,000 pounds picric acid. It is proposed to distribute this explosive among the landowners of each state through the State agricultural college or some other State agency. The picric acid is now stored in bulk and must be carted before it can be used for land clearing purposes. The persons receiving shipments of the picric acid will be required to pay the cost of carting and packing, as well as the freight charges on such amounts as they receive. As prepared for use the picric acid can be used in exactly the same manner as is dynamite, excepting that a somewhat more powerful cap is required to explode it.

The Bureau of Public Roads, Department of Agriculture, will supervise the preparation and distribution of the picric acid. The Bureau is now engaged in formulating the plans under which the distribution will be made and is preparing instructions for the use of picric acid in land clearing work. It is hoped to have this information available for distribution in the near future. Your name has been listed to receive this information as soon as it becomes available.

Very truly yours,  
THOS. H. MACDONALD,  
Chief of Bureau.

June 29, 1921.

## Newspapers The Great Medium of Advertising

Des Moines, Iowa, July 6.—Advertising is the most important factor in modern business, Dr. John J. Tigert, United States commissioner of education declared in an address here. "Important as are the factors of labor, raw material, production, marketing and organization, none of these are as significant today as advertising," he said.

"In 1911, the newspaper was the great medium of advertising and it still stands as such. It is the only medium that can be used for immediate effect."

We are asked to state that Rev. J. W. Goodrich will preach at Wilson's Mills Baptist church next Sunday July 10th, morning and night.