

**A WORD ABOUT THE
WINTERVILLE H. S.**

Winterville, N. C., May 30th—The Thirteenth Session of the Winterville High School was one of the best in its history, certainly in point of attendance and spirit. Indeed the entire history of the institution has been a marvel of success. At no time has it reported a debt for current expenses, but to the contrary has often had a little balance to its credit to help make needed repairs and improvements. This is a source of gratification to all concerned, even though it is by no means the purpose of the school to be a money-making enterprise.

The first motive of the school has ever been to give a high standard of culture at minimum cost under the very best of Christian influences. Coupled with this desire, it was to be a power-house for Kingdom building. That it has magnified these ideals is evidenced in the product of stalwart men and women whose christian character and service adorn so many homes in eastern North Carolina. It is no longer an experiment in the history of the church but has come to be regarded as a real necessity.

Some almost radical changes have been made have been made in the organization of the school, this being the natural outgrowth of the advancing work of the institution. The Primary Department was eliminated because no satisfactory arrangements could be made for caring for it, and because it was a real financial burden that we did not feel justified in carrying. To have continued it for even another year would have required the expense of a new building in which to conduct it. There was no available means of making this provision. It has long been a growing conviction that it was not a part of the motive of the Associational school to do this work. We feel sure that we have added to the advantages of the high school work by cutting it out.

We gratefully acknowledge the faithful and efficient service rendered by the entire faculty of the school throughout the year. We regret that we were not able to keep them every one, and all would doubtless have been re-elected had we not been assured of the purpose of some of them not to teach during the coming year. Our best wishes attend them wherever they may go, and we must heartily give them our endorsement. They were faithful and satisfactory in every way.

One feature of the reorganization of the work was the creation of the office of Superintendent of the school. Prof. John R. Carroll was elected to this place and charged with the responsibility of the new office entailed. Professor Nye was continued in the office of principal of the school which place he has held for several years and won the esteem and favor of all connected with the institution. Messrs. Carroll and Nye are yoke-fellows and will afford an array of talent and power in the conduct of the school which will lift it to the pinnacle of high class service and ever hold it there.

Miss Mary Steele, a full graduate of Meredith College, will fill a place in the high school department. Mrs. W. J. Wyatt, of the State Normal College, will again have the seventh grade. Miss Eyre Street, of Oxford College, will have the sixth grade and will be lady principal in the Girl's home. Miss Ruth Cook, full graduate of Meredith, will be director of music, and Miss Louise Carroll, of Meredith will also be in the music department.

At greatly added expense, the trustees have exerted themselves to secure the best teaching talent to be found. We believe we shall be sustained in this by the patrons and friends of the school.

The elimination of the Primary Grades in some measure relieves the congested state of the school. Some physical changes in the Academy building will further help the crowded condition. This relief, with the great faculty we have provided and the superior boarding facilities of the school, its health record and outlying history of training power, as evidenced in the character of the men and women it has given to the world, ought to crowd its capacity with students another year. We earnestly hope for a Central (Brick) Administration Building in the near future.

(Signed) C. W. Blanchard,
For the Trustees

**KEEPING THE KITCHEN
COOL**

All summer long the average kitchen is like a furnace. Kitchen work is hard enough at best, with out adding to it the sweltering heat of a hot range. No woman can work long in a hot kitchen on a hot day without actually suffering. Until very recent years nothing was done to keep the kitchen even reasonably cool during hot weather. Gas stoves helped a little, but they can be used only in the cities where gas mains are available. Kerosene stoves are used somewhat in the country, but they are more or less dangerous, and the old fashioned coal and wood ranges are still in general use throughout the country.

The first step in making the kitchen cooler is to arrange the room so that the work can be done with as few steps and little effort as possible. Stove, sink, and pantry should be located so that no labor is lost, no steps wasted. This in itself will save energy and help to keep the kitchen cooler. The fires should not burn longer than necessary. Every device to save the heat from the range should be employed. Double boilers should be used whenever possible, the entire cooking, or as much as convenient, should be done at once and not strung out any longer than necessary. As soon as the cooking is accomplished the fire should be banked until the next meal. Banking the fire not only helps to keep the kitchen cool but it saves fuel.

The kitchen windows should be kept open, but they must be closely screened to keep out the flies which are always attracted by the odor of food in preparation. In order to further keep the flies out the dishes should be washed at once and never left standing around. All foods should be put away in the refrigerator or in stone jars as soon as possible. The room should be kept darkened when not in use. Flies hate the dark and will not stay in a darkened room. It is quite needless to add that the kitchen should always be kept bright and clean and free from odors.

One of the most valuable acquisitions to keep the kitchen cool is ventilating hood placed above the range. This type of hood has been extensively used over gas ranges to carry away the noxious fumes from the burning gas. If such a hood, made of sheet iron and piped to the chimney, is placed above the range it will carry away all the steam, smoke and fumes of cooking and with them will remove much of the heat which otherwise keeps the room unbearably warm.

For keeping the kitchen cool there is nothing quite so convenient as the electric fan. A small eight-inch fan, costing but a few dollars, will furnish enough breeze to keep an ordinary kitchen cool during the hottest days. Such a fan will operate at full speed for less than a quarter of a cent an hour. It requires less current than an ordinary incandescent lamp and will last for years and years. The fan can be placed to blow the heat away from the work table, or it can be fastened to a wall bracket to force the hot air out of the room and thus replace it with cooler air. Almost every business office

has its electric fan, even though the business man does not have to work over a hot stove, and there is no reason why the home should be without this useful servant which commands the four winds. The fan can also be used in the dining room, the sitting room or the bed room when it has served its purpose in the kitchen. Each fan is provided with a long flexible cord which is readily connected to any electric lamp socket.

Perhaps the easiest and best way to keep the kitchen cool is to do away with the old range altogether and use electricity for cooking purposes during the summer months. The electric range has been perfected until it is quite possible to do all the cooking over the invisible fires of electricity without any heat being wasted by radiating out into the room. A large dinner can be easily and quickly prepared on the modern electric range without overheating the kitchen. There is no heat until the switch is turned then the heat is generated right where it is required. Very little of it is wasted by radiation. The heat can be regulated to any desired degree and can be instantly turned off. Where the electric range is not used breakfast and lunch can be easily prepared with a few simple electric cooking devices, such as the electric frying pan, the cereal cooker and the electric coffee pot. A small electric disk stove is also made which is amply large enough to cook a light meal for a small family. It is not to be denied that the electric flatiron has done more to keep the kitchen cool in hot weather than any other thing. With the electric iron it is possible to do the ironing out on the back stoop without any fire whatever. The iron is simply connected to the electric light socket with a long cord and it keeps the iron at just the right temperature until the ironing is finished.

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Schedule in effect April 27th 1913.

N. B.—the following schedule figures published as information ONLY and are not guaranteed. Trains leave Elizabeth City

SOUTH BOUND

11:00 P. M., Daily for Raleigh. Pullman sleeping cars for Raleigh and Goldsboro, and intermediate stations. Connection at Mackey's for Belhaven branch leave Mackey's daily except Sunday 7:15 A. M.

11:37 A. M.,—Daily for Raleigh Goldsboro and intermediate stations—Also connection for all branch lines south of the sound. Pullman Parlor car for Newbern.

NORTH BOUND

6:08 A. M.,—for Norfolk and local stations.

2:30 P. M.,—for Norfolk and local stations.

1:45 P. M.,—Monday, Wednesday, and Friday for Suffolk and local stations.

For Further Information apply to F. L. Garret, Ticket Agt., Elizabeth City, N. C.

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