

The History of Coffee And Some of It's Uses

Coffee was discovered in Arabia about 1200 years ago. It was used for food in 800 A. D. Coffee was introduced in America as early as 1613. America now consumes over one-half of the coffee supply of the world. It is prepared from the seeds of the coffee tree which grows in warm countries. The coffee berry is about the color and size of a ripe cherry and contains two seeds placed face to face. Coffee has no nutritive value but is useful as a stimulant and as a carrier of water.

The most commonly grown plant is "Coffea Arabica", when the "Arabica" seed is planted in different soils, altitudes and climates, it takes on local characteristics, and it is in this way that we get Santos, Bogota, Mexican, Maricao, etc., coffees. The yield from a coffee tree is from one to twelve pounds a year varying with the climate. In some countries the year's yield will average 200 pounds an acre. Brazil is the largest coffee producing country in the world, producing over one-half of the world's supply. The United States pays annually more than \$300,000,000 for their favorite beverage.

Important Things To Remember About Coffee
It grows on a large shrub and in the tropics. The beans are hulled and shipped green. It is roasted and ground. The roasted bean develops an aromatic oil that contains the delightful flavor of coffee. It also develops a gas and a fixed oil. Coffee loses its gas very rapidly so that at the end of nine days it has almost entirely disappeared. Most of the aromatic oil is carried off with it. On the tenth day the reaction of oxygen of the air with the substances in the coffee develops a disagreeable flavor that we call staleness of coffee. This grows worse each day until the coffee is not fit to drink. To be fresh, coffee must be protected from the oxygen of the air and the gas kept from escaping. The only method of doing this is by packing the coffee in vacuum cans. As much care must be taken in making coffee as in buy-

ing it.
The Art of Brewing Coffee
Brewing coffee is an art. The pot must be absolutely clean. Coffee sediment sticking to the pot will give the brew a stale, musty taste. The coffee and the water must always be measured. This insures uniformity. Never use the coffee pot for anything else. The three methods of making coffee are the drip, or French drip, boiling and percolating. The French drip method extracts the maximum of flavor and aroma and the minimum of bitter taste.

Drip Coffee
There are a number of drip coffee pots on the market, the great majority of which are good. Some have no filter, only a perforated top, some have cloth and other paper filters that fit over the top. Scald the pot before making the coffee. Use two level tablespoons of coffee to a standard measuring cup of water. Put the coffee in the top part of the pot and pour the freshly boiling water over it according to the directions that come with the pot. It must be kept hot but never allowed to boil. If your tea-kettle has a large enough top, remove the lid and put the coffee pot on top; the water gently boiling in the kettle will keep the coffee hot. Or, an asbestos mat over a low flame will keep the coffee hot. It will take about five minutes for the water to drip through. The coffee should be served hot as soon as possible. Never pour the water through but once.

There is an urn blend of coffee which differs from the household blend, which is used in hotels, cafeterias, and institutions where coffee has to stand for a period of several hours without losing flavor. People who live in cities or nearby roasters are lucky enough to get coffee that is freshly roasted. It is a mistaken idea that people believe that coffee does not get stale as quickly if it has not been ground, the roasting is what counts, it gets stale soon after it is roasted whether it has been ground or not.

Coffee Sauce

(for vanilla ice cream)
1 1/2 cups milk,
1/4 cup ground coffee
1-3 cup sugar
3-4 tablespoon arrowroot
few grains of salt
Scald milk with coffee, and let stand 20 minutes and strain. Mix remaining ingredients and pour on gradually the hot infusion. Cook 5 minutes and serve hot.

Coffee Jelly
2 T. granulated gelatine
1-2 c. cold water
1 c. boiling water
1-2 c. sugar
2 c. strong coffee
Soak gelatine 5 minutes, in cold water, dissolve in boiling water, strain. Add sugar and coffee. Turn into a mould and chill. Serve with sugar and cream.

Coffee Icing
4 c. powdered sugar
1-3 cup strong coffee
1 tp. vanilla
2 egg whites
Beat sugar, coffee and vanilla over the fire until lukewarm. Add well-beaten egg whites. Ice cake while icing is warm.

LOVE TO GOD, LOVE TO MAN

By JOAB T. TYSON
God demands that we love Him above everything else, but does not require that we love Him exclusively. We are to love Him more than any other being or thing, but we are not to love Him only. He demands that we love Him with all the heart, with all the soul, and with all the mind. This means that love for Him is to fill our hearts, our souls, and our minds, but not so that there is not room in them for our fellowmen. Love to man manifests itself.
As love for our neighbors, and the second it like unto it, "Thou shalt love thy neighbor as thyself." Here we have the grand rule for behavior towards our fellowman. We are to love them in the same measure in which we love ourselves. Christ has given us the commentary on this second commandment when he said, "Therefore all things, whatsoever ye would that men should do to you, do ye even so to them; for this is the law and prophets; love to our neighbor is not merely a passive sentiment, but an active relation. It is doing something for him. He who loves his neighbor in this sense of the word, will not knowingly and willfully injure him in character, person or property. He will neither be a tale-bearer, not a tale-hearer, but scorn back-biting and detraction of every kind. He will do nothing to wound his neighbor's feelings unnecessarily. He will bear with his infirmities and pray for him. He will desire in every way to do him good. He will strive to promote his welfare and happiness in every way. He will endeavor to lighten his sorrows and increase his joys. He will weep with him when he weeps, and rejoice with him when he rejoices. Christ has also illustrated the second commandment by the parable of the good Samaritan. The good Samaritan loved his neighbor; a Jewish stranger, he came to his rescue in that lonely place along the roadside between Jerusalem and Jericho. The Levite and the priest, passed by on the other side making no effort to aid the poor, bleeding man. The Samaritan had compassion on him, and went to him dressed his wounds, and then brought him to an inn, where he paid for his lodging and the care the innkeeper would bestow on him. He did it all knowing that the Jews despised him and his people. We love our neighbor when we thus seek his good and try to help him on through life.

SKIPPING ON FEED IS FALSE ECONOMY

A mistaken sense of economy frequently induces poultrymen to feed their hens sparingly during the moulting period. But attempts to save feed at this time will cost the poultryman in the long run, warns Roy S. Dearstyn, extension poultry specialist at State College.
When birds are fed scratch feed alone or only a limited amount of mash, he pointed out, the moulting period is prolonged and they are unable to put on the necessary weight to carry them through the next laying season.
The result is a drop in egg production that more than offsets the money saved by skipping on feed, Dearstyn explained.
Moulting birds have passed through a heavy laying period which taxed their vitality and reduced their body weight. They are also losing feathers which must be replaced.
The birds need a balanced diet with plenty of protein to build up their muscular and glandular tissue and to grow new feathers. A balanced mash and a liberal ration of scratch feed should be before the birds at all times.
Since most poultry flocks are more or less infested with intestinal parasites, it is advisable to deworm moulting birds not in lay. This will insure better health during the laying year.
Late moulting and birds laying through the moulting period are considered most profitable, Dearstyn continued. An abundance of good feed will help keep the birds in lay and shorten the period required for moulting.

Nudists Forced To Flee As Forest Fire Spreads

Ontario, Calif.—Two score nudists encamped at "Arcadia" colony were forced to evacuate their camp, which is in the path of a forest fire raging over the Sierra Madre mountains.

The nudists ran down Stoddard canyon to a telephone and reported they "were burned out," and had lost the clothing they had expected to wear back to civilization.

Becomes Serious
A. K. Crebbins, assistant superintendent of the Angelus national forest, said the fire apparently was of "serious proportions."

Officials of the nudist camp telephoned the first details of the extent of the blaze.

"It's hotter than hell," one of the nudist yelled into the telephone. "Some of us haven't got any clothes, and it looks as if we're burned out." Deputy sheriffs and CCC workers were dispatched with emergency equipment—including clothes—to assist nudists who might be unable to flee barefoot through the brush.

Fire was confined at first to brush, but later spread toward a heavy stand of timber above San Antonio canyon. A hot wind was blowing from the southwest.

A firebreak between the Arcadian camp and the fire was burned over, reports from the nudists said. Cult members had been fighting to hold the blaze in check.

The fire, about 25 miles east of Los Angeles, was fanned by a brisk west wind, with offshoots threatening the heavily-timbered upland watershed.

Deputy Sheriff Jack Brown of Ontario reported the fire was burning over a three-mile front, and still out of control at sundown.

We believe it will be a long time before the people of this country will follow the leadership of the theorists and college economists into government ownership for America.

Negro Shot To Death By Deputy Sheriff

Drew Gun on Deputy Sheriff Pierce and Officer Opened Fire On Him

Greenville, Sept. 16 — Harvey Grimes, negro, was shot to death by Deputy Sheriff Preston Pierce early Sunday morning when the negro drew a gun on the officer when the officer attempted to question him.

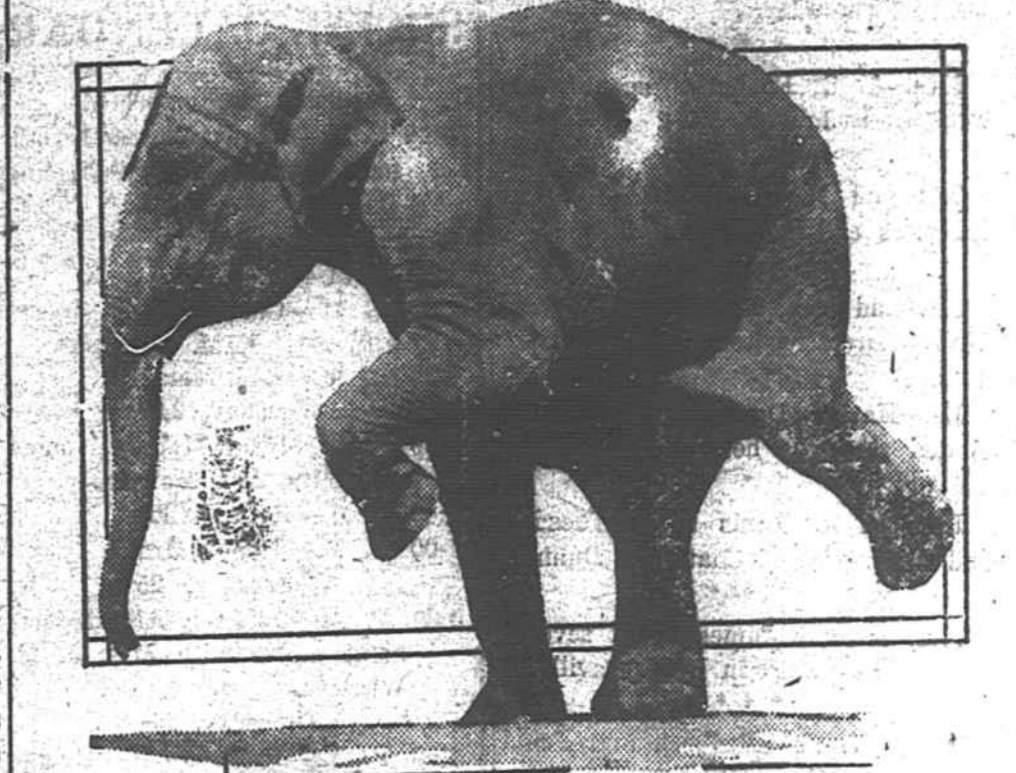
About two o'clock Sunday morning Sheriff Whitehurst received a call from Jimmy Hardee's filling station about five miles from this city, that some drunken negroes were causing a disturbance at the station. Sheriff Whitehurst immediately notified Deputy Pierce to investigate the trouble, but when Pierce reached the scene the filling station operator had closed up because he stated the negroes were drunk and had guns and he was afraid of trouble. Just a short distance from the station the officer overtook Grimes along the highway and when he stopped him for questioning the negro reached for his gun. The officer ordered him to drop the weapon but instead he raised it to point it at the officer. At this moment the officer fired, dropping the negro in his tracks.

Farm Radio Programs Begun State College

Daily programs over Radio station WPTF on subjects of interest to North Carolina farmers began Monday, September 16, as a part of the State College agricultural extension work.

The programs, lasting fifteen minutes, will come on the air each week day at 2 P. M. and will include a talk on some phase of farming as seen by a specialist from State College and news items gleaned from

CIRCUS IS COMING TO FARMVILLE



Here is Mighty Alice, said to be the largest elephant now on tour in America, who will be seen in action in Farmville when Barnett Bros. big three ring circus will be here for a one day engagement, Monday, September 23.

Old time circus atmosphere will prevail in Farmville when Barnett Bros. are here as this show is one of the few on the road today which still clings to the street parade.

The parade in Farmville will leave the show grounds at 12:30 Monday for its trek over the business section of the city.

In the line of march will be found all the thrills and features which made the parades of a generation ago

such an important part of circus day. They will all be there from the prancing horses and open dens of wild animals to the screeching callope.

Performance being presented by Barnett Bros. this season is said to be the most elaborate that this show has attempted in the number of years that it has been on tour in the United States.

Clowns, acrobats, tumblers, trapeze artists, bare-back riders, tight-wire walkers, aerialists, and cowboys and cowgirls besides the many trained animals will perform in the three big rings under the circus tent in an almost unending procession of thrills and feats of the daring.

the daily press and from government reports pertaining to the farm.

Men and women from the personnel of the State College School of Agriculture; the Experiment Station, and the Extension Service will be from seven to eight minutes in length and will be on some farm subject.

Just at this time of the year, farmers are interested in the fall handling of livestock, the care of poultry and turkey flocks, the harvesting of

nut crops, the picking and ginning of cotton, the selling of tobacco, and the planting of winter cover crops. All of these subjects will be discussed by authorities in the near future.

"Inherited economic power is as inconsistent with the ideals of this generation as inherited political power was inconsistent with the ideals of the generation which established our government."—President Roosevelt.

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