

# TWO THOUSAND PAIR TONSILS GOING OUT

About two thousand school children who are handicapped by diseased tonsils and adenoids will be given relief through operations in emergency hospitals operated by the State Board of Health during the next four months, says the Raleigh Times.

The first clinic of this season begins at Windsor, in Bertie county, on Tuesday, continuing for four days. Twenty or more children will receive needed operations.

The clinic will be continued probably through September. Eleven have been definitely scheduled as follows:

- Bertie county at Windsor, May 18;
- Martin county at Williamston, May 25;
- Stokes county at Danbury, June 1;
- Ashe county at Jefferson, June 8;
- Alleghany county at Sparta, June 15;
- Watauga county at Boone, June 22;
- Avery county at Newton, June 29;
- Mitchell county at Bakersville, July 6;
- Yancey county at Burnsville, July 13;
- Madison county at Marshall, July 20;
- Alexander county at Taylorsville, July 27.

The series of clinics beginning this week marks the beginning of the eighth year of this particular piece of public health work. The plan was originated by Dr. G. M. Cooper, now acting state health officer, and first tried out in 1919. A complete emergency hospital is set up in school, church, or fraternal hall, with a corps of eight nurses, an anesthetist, a specialist as operator, and an orderly. A nominal fee is charged when the parents of the children are able to pay, otherwise the operation is performed free. The children are taken care of over night in the hospital with the best of medical and nursing service constantly available.

During the past eight years a total of 12,198 children have been operated upon successfully. No phase of the work of the board has proved so popular as this, which makes available the opportunity for remedying defects seriously affecting the physical condition of the children and handicapping their progress in school.

The anesthetist this year with the hospital unit is Dr. Lois Boyd Gaw, assistant physician at the North Carolina College for Women at Greensboro. The specialists performing the operations are secured from the profession in territory adjacent to the clinic points.

## COLORED MAN PRESIDES OVER WHITE GATHERING

New York World  
For the first time in the history of the New York Association of Congregational Churches, which met yesterday in St. Mark's Congregational church, Decatur street, near Patchen Avenue, Brooklyn, a Negro, or Rev. Henry H. Proctor, officiated as moderator.

At the last election of officers the association made the Rev. R. L. Minich of Richmond Hill Moderator and the Rev. Dr. Proctor Vice Moderator. The former has accepted a Boston pastorate and the latter automatically became Acting Moderator.

The New York Association of Congregational Churches is composed of sixty-five churches within the limits of Great New York, with 31,000 members. There are five Negroes congregations in the group.

The Rev. Dr. Proctor is pastor of Nazarene Congregational Church, Brooklyn.

## TOMORROW IS THE DAY—

—We will sell for the Shelby Building Company 208 lots north of Suttle Street, running from North Washington to Linberger Street and with S. A. L. Railway. The biggest block of property ever offered here at Auction, and it is the money-making kind. Every person who has bought Shelby Building Co., property in the past has made money. (Right now too) These men believe in selling at let live prices, they believe in giving the other fellow a chance. Just ask the folks who have bought before. Come to our sale—SATURDAY, MAY 22ND, 1926—2:30 O'CLOCK.

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THANK YOU.

## King Of Blazes Still Goes Strong

Burning After 67 Years, Mine Engineers Hopeful That it is Dying Out. Barrier Wall Built

Summit Hill, Pa.—Anthracite strikes may come and go but, like Tennyson's brook, the Summit Hill mine fire apparently goes on forever. It has been burning for sixty-seven years, ever since February, 1859, and is the most destructive, expensive and famous mine in the history of mining in the United States.

The area involved is about one mile long and 1,500 feet wide. More than \$3,000,000 has been expended in fighting the fire. The tonnage of coal consumed by this "king" of mine fires run as high as 14,000,000.

The coal area embracing the scene of the fire is owned by the Lehigh Coal & Navigation company, founded in 1820.

Summit Hill lies in the Panther Creek Valley in what is known as the anthracite regions.

It was common in the days before the Civil War to have large stoves at the bottom of the slopes for the comfort of the men. Hot coals mixed with ashes from one of these stoves were shoveled into a wooden car which was carelessly left in an old gangway. The fire was well under way when it was discovered.

### Water of No Use

There was little, if any, experience then in fighting mine fires. The only method employed was to flood the place. This was done, but on pumping out the water it was found that the fire had gained considerable headway and showed plainly that water was of little use in combating it.

There was such an abundance of coal, the vein here being fifty feet thick, and many of the workings being under-developed, it was felt the fire would burn itself out in time. It was decided to abandon the old slope and sink a new slope (No. 2) farther west. With the development of the new slope passed the glory of Summit Hill as a mining town.

In fighting the fire in the early '60's an open cut was made which seemed to isolate it for many years. Eventually the fire traveled past this cut into the coal areas beyond.

The next method used was sinking six-inch diameter bore holes, spaced twenty-five feet in each direction, across the basin west of the fire to establish a barrier 250 feet wide and extending from the outcrop on the north to a point where a water seal in the south would prevent the spread of the fire. Fine silt or coal dirt mixed with water was run into the bore holes to fill the crevices and openings in the coal seam and the lock overlying it, thus creating a barrier which, it was believed, would check the fire. It failed.

### Huge Wall Built

The next attempt was the sinking of a 12-foot gap 160 feet into the earth, which was lined with concrete and the intervening space filled with clay, making a fire wall 700 feet long. The fire traveled so rapidly that it

## A WOMAN'S ADVICE!

Columbia, S. C.—"I was suffering with feminine weakness which developed after motherhood. I got so nervous that I could not sleep or rest at night, was very thin and so weak I could scarcely get around. I had a terrible time with my back, it ached so, and bearing pains in my side. But Dr. Pierce's Favorite Prescription relieved me of my ailment and built me up in health and strength; my nerves were stronger and I could sleep. I gained in weight and felt fine. Favorite Prescription is the very best medicine a weak woman can take."—Mrs. Nellie Walker, 2517 Park St. All dealers. Tablets or liquid.

## "ACHED & ACHED"

Lady Says Her Back "Hurt Night and Day"—Least Noise Upset Her. Better After Taking Cardui.

Winfield, Texas.—"My back hurt night and day," says Mrs. C. L. Eason, of R. F. D. 1, this place. "I ached and ached until I could hardly go. I felt weak and did not feel like doing anything. My work was a great burden to me. I just hated to do up the dishes, even. I was no-account and extremely nervous."

"My mother had taken Cardui and she thought it would do me good, so she told me to take it. My husband got me a bottle and I began on it. I began to improve at once. It was such a help that I continued it until after the baby's birth."

"I took eight bottles and I can certainly say that it helped me. It is a fine tonic. It built me up and seemed to strengthen me. I grew less nervous and began to sleep better."

"I can certainly recommend Cardui to expectant mothers, for to me it was a wonderful help. In every way I felt better after taking it and I think it is a splendid medicine."

Cardui is purely vegetable, and contains no harmful drugs. For sale everywhere. NO-152



pressed close to the barrier before it was completed and necessitated the engineers working their men in twenty-minute shifts. The wall was finished, notwithstanding the hardships and great expense. Considerable heat filtered through, but the defense halted the fire. For double security, however, the west face of the wall was cleared and a water seal constructed. Engineers now are certain the fire cannot vault the barrier.

Today there is still evidence on the surface that the fire has burned so long and is still burning. A few hot spots are visible along the south crop of the Mammoth vein. The northern portion of the fire area has cooled off materially, although from the vapor that arises from the crevices at certain places it is known some bodies of fire still exist.

### Airplanes Serve Huts

A new use for the airplane has been found in the Swiss Alps. There provisions are carried to the alpine huts in the Tyrol by dropping the cargo by means of parachutes where no suitable plateau or glacier can be located for landing. The cost is about one third the old method of provisioning these out-of-the-way places.

## VOTERS QUALIFY BEFORE PRIMARY

Same Residence Requirement For Primary As For General Election

The constitutional requirement of one year's residence in the State and four months in the precinct, ward or other election district means previous to the June primary for voters according to Attorney General Dennis G. Brummitt, who ruled informally upon the matter when it was called to his attention in response to a request in Lee county. The registration books for the June primary close next Saturday.

Former Attorney General Manning ruled that if an applicant for registration for a primary will become 21 years of age before the general election, he is entitled to be registered for the primary, and this still seems to be good law though that ruling was made in 1922, and the 1923 legislature made some amendments that seem to indicate it had in mind

that a voter at the June primary must be 21 years old at the time he votes.

From time immemorial it has been the custom to permit minors who will be qualified to vote in the preceding primary, and the custom has been extended to include candidates for election. In the case of the candidate, the qualification for once does not become material until the time for induction into office, but in the case of a voter the time of voting determines the time for testing his qualification.

The State primary law requires that only legal voters or those who would be legally qualified to vote in the general election, but in case of the four months provision a literal compliance is an impossibility as the primary comes more than four months before the general election.

The better legal opinion, and that is the opinion adopted by the Attorney General, holds that the time of voting determines the time when a voter must be qualified to vote. In the case of a minor, he is permitted to vote only by reason of the fact that in every way in which it is humanly possible for him to qualify he

is qualified to vote; and it is only the age disability, for which he is in no wise responsible, that exists.

The constitution provides that if a voter has moved from one precinct to another precinct in the State and has not been in the last precinct long enough to vote, then he may go back to his former precinct to vote, and this applies to primaries as well as to elections.

Other legal disabilities such as denying the being of Almighty God or conviction of a felony apply to primary elections as well as general elections. The legal requirements for voting in the primary are exactly the same as for a general election with the exception of the fact that a minor who will become of age before the general election may vote in the primary. There is the party pledge that is required to be taken in the primary, but this has nothing to do with the qualifications of the voter.

Picking up a hand containing eight aces in a pinochle game, Herman Schlee of Chicago smiled at his companion players and fell over dead. There's little change in sight. The building trades report not more than six new jails under construction.



## FOUR DELICIOUS CAKES FROM FOUR CORNERS OF THE UNITED STATES

(Ed. Note: This is one of a special series of articles contributed by 6 Famous Cooks. Their recipes are "different." Cut them out and paste them in your cook book.)

Who ever heard of a family without at least one "cake-eating" member? It's pretty certain that such a household doesn't exist. Usually there are several folks clamoring for cake and more cake. It's the one food which seldom has "left-overs."

It's also one of the foods which can be made just as rich or just as plain as the cook wants to make it.



### For the Chocolate Fans

Rich Devil's Food Cake with Laplander frosting is a cake which appeals especially to those who like chocolate. Miss Margaret Allen Hall, nutrition expert at the Battle Creek College of Home Economics, gives this as her favorite recipe:

- 1/2 cup butter
- 2 cups sugar
- 2 cups milk
- 4 eggs
- 2 cups flour
- 4 teaspoons baking powder
- 1 cup chopped nuts
- 2 squares chocolate.

Cream the butter with one cup of sugar. Beat egg yolks and add the other cup sugar, beat until creamy. Combine the two mixtures. Sift baking powder with flour and add to creamed mixture alternately with the milk. Add melted chocolate and nuts, and fold in egg whites. Bake in deep pan, or in layers. Cover with Laplander frosting.

### Laplander Frosting

- 1 egg
- 1 cup sugar
- 2 squares chocolate cut fine
- 3 tablespoons milk
- 2 tablespoons butter
- 1/2 teaspoon vanilla

Beat the egg, add milk, butter, sugar and chocolate. Cook slowly over flame, stirring constantly. When mixture comes to a boil, remove from fire, add vanilla and beat until thick enough to spread.

### For the Children

Mrs. Sarah Tyson Rorer, the Philadelphia cooking expert, has an excellent recipe for a soft molasses cake. "Give the children as much as they want," says Mrs. Rorer. "It's wholesome and nourishing."

Here is Mrs. Rorer's recipe: Dissolve one teaspoonful of baking soda in two tablespoonfuls of warm water. Add one cupful New Orleans molasses, a quarter of a pound of melted butter, one cupful of boiling water, and one tablespoonful of ground ginger. Add three cupfuls of pastry flour and beat until smooth. Bake in a shallow pan on upper rack in a medium oven for about 30 minutes.

This may be served with whipped cream as a delicious dessert.

### Use Bananas, Too

Bananas favor this delicious cake recommended by Mrs. Baker White Vaughn, Los Angeles cooking expert. The ingredients are:

- 1 1/2 cups sugar
- 1/2 cup shortening
- 2 eggs
- 1 cup mashed bananas
- 4 tablespoons sour milk
- 1 teaspoon soda
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped walnut meats

Cream sugar and shortening, add the beaten eggs. Dissolve soda in sour milk and add. Sift flour, baking powder, and salt together and add. Mix well, and add nuts. Pour into two greased and floured cake tins. Bake in oven 250 degrees F. for 28 minutes. Ice with banana whip.

Put all three ingredients in a bowl. With a boy egg beater whip until mixture is of the consistency of stiffly beaten whipped cream.

### Sunshine Prune Cake

Mrs. Belle DeGraf, San Francisco, home economics counselor, contributes her recipe for Sunshine Prune Cake.

- 2 eggs
- 1 cup sugar
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 cup milk or water
- 1/2 cup melted shortening
- 1 teaspoon vanilla
- 1 teaspoon lemon

Sift dry ingredients, except sugar; beat eggs until very light; add sugar gradually, beating with egg beater. When creamy, add dry ingredients alternately with liquid, mixing well. Add flavoring and melted shortening. Pour batter in a shallow, well greased pan, cover top with sliced uncooked prunes, placing the fruit in even rows, sprinkle with cinnamon and sugar. Bake in a moderate oven.

(Don't miss next week's special cooking article on this page.)

### It's Worth It

Every housewife who uses an oil stove should devote five minutes to it each morning, filling the reservoir and wiping off the wicks. This care insures perfect flame and no soot or odor.

### Vegetable Cookery

In cooking vegetables use as little water as possible. Have it boiling when the vegetables are put in, otherwise the vitamins, salts, and flavor are lost.

# Is cake baking really difficult?



"Not when you have the right stove," say six famous cooks.

There is no reason why cake-making should be less successful than any other cooking operation—when the cook can depend upon her stove.

THAT is the statement of six famous cooks who have just completed a practical cooking test of the Perfection Stove. All six agreed in praising the Perfection highly for its baking ability, as well as for its general performance.

"Speaking of cakes, half the making is in the baking," said Miss Rosa Michaelis, New Orleans, domestic science specialist.

### Delicate Angel Food

"An even temperature must be maintained while an angel food and other cakes are baking," added Miss Margaret A. Hall, nutrition expert of the Battle Creek College of Home Economics. "When I baked cakes in the Perfection oven I used a standard, portable oven thermometer as a check. The flame did not creep or crawl. You can depend on the Perfection flame to remain as you set it."

"My orange cakes and devil's foods were delicious," commented Mrs. Kate B. Vaughn, Los Angeles, household economics director. "The air circulation in the Perfection oven seems perfect. All excess moisture was carried away."

"It's the 'live heat' of the Perfection Oven which brings such good results," said Mrs. Rorer, famous Philadelphia cook.

"The Perfection oven is so roomy that there is room for several cakes at a time," said Mrs. Belle DeGraf, San Francisco. "And, through the glass door of the oven you can see just how they are baking. No need to open the door and lose any heat."

Miss Lucy G. Allen, of the Boston School of Cookery, commented on the visible oil supply. "You can see," she remarked, "whether you have enough for your cooking. If not, it's easy to refill the Perfection reservoir without soiling your hands."

### High Praise

These are just a few of Perfection's good baking points which the six expert cooks praised highly. You will find many others when you bake on a Perfection. It's the stove which proves cake-baking is not difficult.

See the 1926 Perfections at any dealer's. All sizes from a one-burner model at \$6.75 to a five-burner range at \$120.00.

Manufactured by PERFECTION STOVE COMPANY Cleveland, Ohio

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# PERFECTION Oil Cook Stoves and Ovens

WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will give trouble.

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