



THE STORY THUS FAR:

Despite the deadly enmity of their families, Romeo, son of the Montagues, and Juliet, daughter of the Capulets, marry in secret. Juliet's cousin Tybalt, avenging Romeo's death, kills Romeo. Romeo is banished from Verona. Friar Laurence, his confessor, counsels him to flee to Mantua and remain there until he can prove the way for his return. Lord and Lady Capulet, not knowing Juliet has married Romeo, arrange for her to marry Count Paris. Juliet seeks Friar Laurence's aid. He gives her a potion which will make her seem like dead for 42 hours, his plan being to have her family lay her to rest in the Capulet Tomb and, at the end of the 42 hours, he and Romeo will rescue her. Juliet eagerly consents to his plan.

JULIET'S JEST

Chapter Ten

FRIAR Laurence gazed into Juliet's shining face. "Be strong," he urged, and sent her on her way with his blessing. When she had gone, he hastily sat himself down at his table to pen the promised note to Romeo. His quill moved rapidly over the paper. There must be no slip-up! Time was of the essence! Romeo must arrive from Mantua at the

Falling, yet might the dagger serve her purpose.

Tears sprang to her eyes as her thoughts and fears and doubts carried her now to this mind, now to that, leaving her helpless as a tiny craft upon some great and stormy sea.

"What if it be a poison which the Friar subtly hath ministered to have me dead, lest in this new marriage he should be dishonored because he married me before to Romeo?" She shuddered. "I fear it is," she wept, "and yet, should not be, for he hath still been tried a holy man."

A great weariness descended upon her and she fell upon her bed. She reached for the vial, but a new fear stayed her hand. "How if, when I am laid into the tomb, I wake before the time that Romeo come to redeem me?"

She pressed her fingers to her eyes as if to shut out this tortuous imagery, but she could not. "Shall I not then be stifled in the vault to whose foul mouth no healthsome air breathes in?" she cried.

But—what if she awoke too soon and were not stifled? Might not the horrors of death and night together with the terror of the place drive her mad?

"For these many hundred years the bones of all my buried ancestors there are packed. Bloody Tybalt yet but green in earth lies festering in his shroud"—she sprang to her feet in terror. Heaven spare these vile fantasies! Yet, the image would not be vanquished. It grew and strengthened in her tortured mind. Did not spirits resort

to the tomb of the Capulets upon the hour, least Juliet awoken from the sleeping position and by some mischance, be found alive by others.



"My child," cried
Lady Capulet and fell upon
her knees. "She's dead. She's dead.
She's dead."

tomb of the Capulets upon the hour, least Juliet awoken from the sleeping position and by some mischance, be found alive by others.

And even as Juliet made her homeward way, his messenger, Friar John, was galloping toward Mantua, the letter to Romeo safely hidden on his person.

Juliet hurried along the path, arriving soon at the street that led to her house.

The sounds of the fevered activity within greeted her. Her father's voice boomed above the clancor.

She entered the garden and forced herself to smile as he turned to her.

"How now, my headstrong," he called. "Where have you been gallivanting?"

"Where I have learned to repent the sin of disobedient opposition to you and your behests," she answered softly. "I am enjoined by holy Lawrence to fall prostrate here and beg your pardon." She kneeled humbly before him.

"I'm glad," he answered kindly and helped her to her feet. "This is as it should be." He caressed her and dismissed her.

She made her slow and quiet way toward the house, her nurse following at her heels. She ascended the wide stairs in silence and made straight for her bedchamber. There displayed were her wedding clothes. The nurse fingered each garment, lost in admiration. Juliet seized the moment to slip the vial containing the sleeping potion from Friar Laurence and lay it in her jewel casket. She then turned to her nurse and made pretense of sharing the other's pleasure.

"Ay," she observed. "Those attires are best. But, gentle nurse, I pray thee—leave me to myself tonight."

Lady Capulet looked in upon them. "Need you my help?" she asked.

"No, madam," Juliet replied, and with a smile crossed to where her mother stood. "Please," she begged wistfully, "let me be left alone."

Her mother nodded; indeed it suited her purpose most excellently not to linger; moreover she herself had need of the nurse. A thousand details of the wedding awaited their attention.

Lady Capulet bent to kiss the girl's forehead. "Get thee to bed and rest," she said, "for thou hast need." and motioned the nurse to follow her out of the room.

Juliet watched them as they bustled down the corridor.

"Farewell," she murmured. "God knows when we shall meet again."

Slowly she walked to the table and from the jewel casket took forth the vial. She looked at it long, her doubts forming within her. "What if this mixture do not work at all? Shall I be married this tomorrow morning?"

With a deep sigh she fell upon the dagger and closed her eyes. "This shall do."

She raised the dagger and placed it across her neck, but the blade did not move. "What is the matter?" she asked.

"The blade is blunt," she said. "I must sharpen it."

"I will help you," she said. "I will help you."

"I will help you," she said again.

"I will help you," she said once more.

"I will help you," she said for the last time.

SWINE RAISING OFFERS FARMER MEAT AND CASH

Price Trend Good; Need Balanced Ration For Rapid, Cheap Gains

With hog prices at new highs for recent years and the price outlook for fall and winter favorable, pork production offers an opportunity for Southern farmers to supply their own meat and market their feed crops profitably through pork.

"In the first half of the 1937-38 hog marketing year," says the Department of Agriculture, "the number of hogs slaughtered will be smaller than in the corresponding period of 1936-37. With prospects fairly favorable for continuation of the present relatively strong consumer demand for meats, hog prices next fall and winter probably will average as high as or perhaps higher than in the fall and winter of 1936-37."

Require More Protein

Hog production offers many advantages for farmers, efficiently supplementing other types of livestock farming, requiring a relatively small investment, and producing gains more rapidly and efficiently than other classes of stock. Important, also, is the fact that pigs can be marketed at a wide range of weights, giving the feeder comparative freedom to take advantage of a good market by selling early or to feed to heavier weights for later marketing.

Because of the rapid growth of swine, and of the fact that they consume relatively little roughage, the supplying of adequate amounts of protein is of major importance in the economical feeding of hogs. Pigs need rations containing liberal proportions of protein. Unless this is supplied, they will make slow and expensive gains.

Self-Feeders Useful

Self-feeders, which enable the hog to balance his own ration, save time and labor for the hog raiser. In the South, where pastures are available much of the year, the use of self-feeders on pastures or forage crops is rapidly gaining in popularity.

Protein supplements in the self-feeder increase both the gain and rate of gain. A half-and-half mixture of cottonseed meal and tankage, fish meal or shrimp bran, is the standard protein supplement on many farms. The price and availability usually determines the choice of grain used in the self-feeder. Plenty of water and a mineral mixture of equal parts of ground limestone or oyster shells, bone meal and salt, should be available at all times.

The half-and-half mixture of cottonseed meal and tankage, fish meal or shrimp bran is widely used, also, to supply essential protein for swine "hogging down" or "hogging off" corn fields.

A Well-Balanced Ration

Other feeders prefer to mix the grain and protein supplements, rather than using a self-feeder. The following ration is excellent for feeding pigs from the time that they weigh about 75 pounds until ready for market at a weight of about 250 pounds. It may be fed either with green pasture or in the dry lot, and offers a wide choice of grains to be used.

Shelled corn; or milo, kafir or feterita; or finely ground barley or coarsely ground wheat, 87 pounds; cottonseed meal 9 pounds; tankage 4 pounds; limestone, or oyster shell flour, bone meal or wood ashes 1 pound; salt one-half pound.

When hand-fed, pigs should receive all of the mixture that they will clean up quickly twice daily. This may be fed dry or as slop.

TIMELY RECIPE

So many Perquimans County women have asked Miss Gladys Hamrick, home demonstration agent, for the recipe for making watermelon rind sweet pickle that the recipe is given below for the convenience of the farm women of the county:

Watermelon Rind Sweet Pickle

4 pounds watermelon rind

Limewater made with 2 quarts cold water and 4 tablespoons lime

2 quarts vinegar

1 pint water

4 1/2 pounds granulated sugar

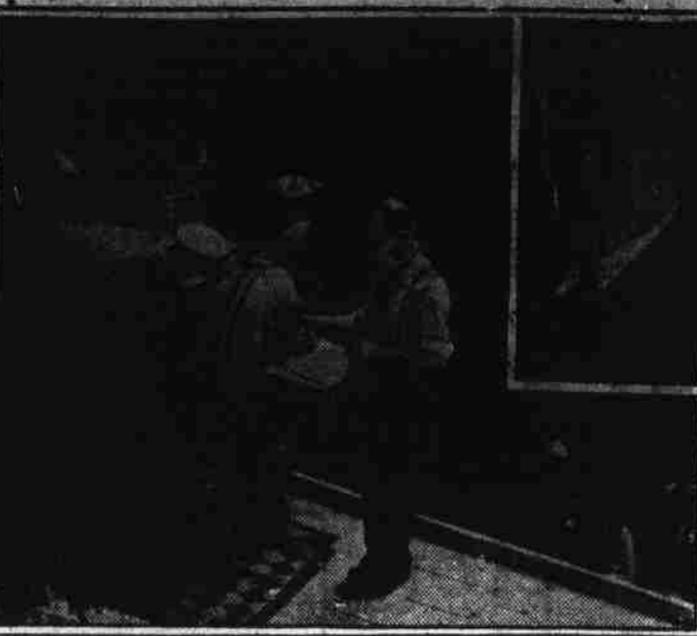
2 tablespoons whole cloves

10 two-inch pieces stick cinnamon

Select rind from a firm, not overripe melon, and before weighing trim off the green skin and pink flesh. Cut in one inch cubes and soak for 2-1/2 hours in the limewater. Drain, cover with fresh water and cook for 1-1/2 hours, or until tender, with 4 tablespoons ginger root; add more water as it boils off. Let stand overnight in this same water, and next morning drain. Bring to the boiling point the vinegar, 1 pint of water, the sugar, and spices tied loosely in a cheese cloth. Add the drained watermelon, and boil gently for 2 hours, or until syrup is fairly thick. Remove the spice bag, pack the watermelon pickle into sterilized glass jars, cover with spiced vinegar, seal and store in a cool place.

After carrying a broken pipe stem in his throat for two years without knowing it, Samuel Carlson of Mora, Sweden, got rid of it during a violent spell of coughing.

Science Battles Infantile Paralysis



NEW YORK, N. Y.—As humanitarians of two continents cheer one of the most dramatic fights medical science ever waged to preserve a life—the case of Frederick B. Snite, Jr., infantile paralysis victim who faces seven years in an iron lung—hope that the long battle for control of the disease may be nearing success is expressed by those engaged in research.

Aided by funds from the President's Birthday Ball Commission for Infantile Paralysis Research, Dr. Sidney David Kramer, of the Long Island College of Medicine, reports hopeful tests for prevention of the disease with nose sprays conducted on monkeys.

Members of the commission are Colonel L. Doherty, chairman; Jeremiah Milbank, vice-chairman; Paul de Kruif, secretary; Edward S. Harkness, treasurer; Mrs. Nicholas Brady, John S. Burke, Edsel B. Ford, Lessing Rosenwald and Felix M. Warburg.

During the past four years the National Birthday Ball for the President has raised more than \$4,000,000 for the fight against infantile paralysis. Colonel Doherty has been national chairman of the movement since its inception.

Photo shows Frederick B. Snite, Jr., infantile paralysis iron lung dweller. Inset—Colonel Henry L. Doherty.

Mixed Apples Impart Tang To Sweet Cider

The spicy, aromatic flavor and tang of sweet cider depends upon the varieties of apples from which the juice is passed.

H. R. Niswonger, extension horticulturist at State College, has recommended the following combination for making appetizing, zestful cider:

Sixty per cent sweet apples and a sub-acid variety like Rome Beauty; 15 per cent acid varieties like Red Winesap, Stayman, York Imperial; 10 per cent of Delicious, Golden Delicious, or Bonum, which impart aromatic flavor; 5 per cent crab apple or seedling varieties to give tang; and 10 per cent Ben Davis, Black Ben, Wolf River, Limbertwig.

Although cull apples can be used for making cider, Niswonger pointed out, they should be free from worms and rot and ripened on the trees.

Early windfalls, not yet ripe and over-ripe apples should not be mixed with those ripened on the trees. Do not leave apples piled on the ground for any appreciable length of time.

All fruit should be washed thoroughly. The press and press cloths should be washed clean after each

day's run. Place the cloths in boiling water for a short time.

After standing a few hours, the pomace may be pressed again. The second run of juice has a deeper color than the first, and may be

added to the other cider to give it the rich color preferred by consumers.

Clear cider may be obtained by placing the juice in containers and allowing the sediment to settle, then siphoning off the clear juice.

At a temperature of 50 degrees fahrenheit or less, cider will keep sweet for 24 to 36 hours.

20 Farmers Plan Washington Trip

Twenty Perquimans County farmers, accompanied by the County Agent, L. W. Anderson, will take a sight-seeing bus trip to Washington, D. C., on next Tuesday.

The party will leave Hertford early in the morning on a specially chartered bus, going over the James River Bridge, see Yorktown, Williamsburg, Petersburg, Richmond, Fredericksburg, Mount Vernon, Alexandria, Arlington and Washington, visit the Capitol, the White House, Department of Agriculture, and other points of interest. They will spend one night in the city, returning home on Wednesday evening.

Those who will make the trip include J. F. Winslow, Claude Williams, G. W. Nowell, W. D. Perry, Edwin S. White, J. E. Perry, B. J. Thach, A. D. Thach, J. M. Fleetwood, E. D. Mathews, Jasper Winslow, C. E. Sutton, William C. Chappell, T. R. Winslow, Willie Gregory, O. R. Winslow, A. B. White, C. S. Chappell, F. M. Copeland and C. W. Umphlett.

666
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