

SOME RECIPES FROM MISS MARY B. MARTIN

Pimentos. Probably some of you who are not so familiar with our vegetable "Pimento" would like to know a little bit of its history. There are three kinds of pimentos. Sweet Spanish, Livingstone Upright and Pimento. The first variety was obtained by grafting a piece of Bell Pepper plant on a large tomato. For the second variety the Sweet Bell Pepper was grafted on the Pear Tomato. The third variety was obtained by mixing the pollen from the first and second.

Soak sweet peppers in brine (1 c. salt to 1 gal. water) for 24 hours. When ready to stuff, take from brine, rinse in fresh water, carefully cut a circle off the top of each pepper, and save same, to be placed on peppers after stuffing. Remove the seeds and white sections. Soak in clear cold water for one to two hours. Drain carefully. Stuff with Dixie Relish, being careful not to press it in too tightly. Place top on the pepper and make secure by one or two stitches or by tying it on. Pack as many stuffed peppers as can be placed in the jar without crushing. Then fill the jar to overflowing with a spiced vinegar. Process for 15 minutes in quart jars.

Spiced Vinegar. 1/2 gal. vinegar. 1/2 c. grated horse-radish. 1 1/2 tsp. celery seed (crushed.) 1 c. sugar. 1 1/2 tsp. mustard seed. 1 tsp. salt. 1 tsp. cinnamon. Cloves, nutmeg, and grated onion may be added, if desired.

Dixie Relish. 1 qt. chopped cabbage. 1 pt. chopped white onion. 1 pt. chopped sweet red pepper. 1 pt. chopped sweet green pepper. 5 tsp. salt. 4 tsp. mustard seed. 2 tsp. celery seed (crushed.) 1/4 c. sugar. 1 qt. vinegar.

Soak the pepper in brine (1 c. salt to 1 gal. water) for 24 hours. Freshen in clear cold water for one to two hours. Drain well. Remove seeds and coarse white sections. Chop separately, and measure the chopped cabbage, peppers, and onions before mixing. Add spices, sugar, and vinegar. Let stand over night covered in a crock or enameled vessel. Pack in small sterilized jars.

The standard pack will be in a vase-shaped hermetic jar. When ready to pack drain the vinegar off the relish in order that the jar may be well packed. Pack the relish in the jars, pressing it carefully; then pour over it the vinegar which was drained off. Paddle the jar thoroughly, to get every bubble out and allow the vinegar to displace all air spaces. Garnish each jar with two quarter-inch pointed strips of red pepper 3 inches long. Place these strips vertically on opposite sides of the seams of the jar. Cap, clamp, and process for 10 minutes at boiling temperature.

(A hot sweet to serve with curries, cold meats, sausage, and stews) Red part. 2 lbs. sweet Spanish pepper. 1 lb. sugar. 1 pt. lemon juice. 2 oz. hot pepper. Yellow Part. 2 lbs. small yellow fig tomatoes. 1 lb. sugar. 4 oz. pounded ginger root.

Peppers. Preparations for the Red Part.—Peel the peppers according to the instructions given for canning. Chop sweet and hot peppers together, add sugar and lemon juice, and let stand in an enameled vessel or crock for 12 hours; then drain off the liquor and allow it to simmer for 10 minutes. Pour it over the peppers again and let stand for 24 hours. Simmer the liquor again on the second day. On the third day repeat, allowing the peppers to remain in the liquor while simmering.

Preparation for the yellow part—Peel the tomatoes by dropping them for a minute into boiling water and then into cold water, being careful not to cook or break them. Place in a bowl, add sugar and pounded ginger, cover, and let stand for 12 hours. Drain and simmer the liquor for 10 minutes. Pour it over the tomatoes while hot and allow it to stand again over night. Repeat this on the second day, and on the third day when the sirup is simmering add the tomatoes carefully and continue the cooking for 10 minutes. The tomatoes should remain whole. For a standard pack use a 10-

ounce vase-shaped hermetic jar. In packing, place the heavier color, red, at the bottom in a 1-inch layer; then place a 1-inch layer of yellow. Continue in this manner until the jar is neatly filled. Strain the liquor and pour it over the contents. Paddle to remove air bubbles. Cap, clamp, and process for 10 minutes. This may be packed for home use in pint jars and processed for 15 minutes.

The small yellow fig tomato used in the chutney recipe is the variety which may be used for gree-tomato pickle and whole ripe-tomato preserves.

Red Pepper and Cabbage Salad. 3 c. chopped cabbage. 3 sweet peppers (red or green.) 1/2 c. sugar. 1/2 c. vinegar. Salt and pepper. 1/2 c. gelatin softened in 1/2 c. cold water.

Mix all and set to mold in dishes which have been wet with cold water. Chill and allow to stand until firm. Serve on lettuce leaves with a salad dressing.

Combination Salad. 1/2 c. chopped green pepper. 1/2 c. chopped red pepper. 1/4 c. chopped onions. 1 c. tomato, cut into pieces. 1/4 c. sliced cucumbers. Chop separately, measure, mix and serve in a bed of shredded tender lettuce. Serve with a French salad dressing.

Other Suggestions for the Use of Peppers.

Some good combinations for salads are the following:

- 1. Strips of canned pimentos with pears. 2. Circles of canned pimentos with three or four asparagus tips put through the circles. Serve these on lettuce.

Stuffed Baked Green or Red Peppers Filling No. 1.

- 1 c. cold chicken. 1 tsp. chopped onion. 1 tsp. chopped parsley. 2 tsp. melted butter. 1 c. toasted bread crumbs or cooked rice. 1/2 tsp. salt. 1/2 tsp. pepper. 1 slightly beaten egg.

Filling No. 2.

- 1 c. minced cold ham or chopped bacon. 1 tsp. chopped parsley. 1 tsp. chopped onion. 1 c. toasted bread crumbs or cooked rice. 1/2 tsp. pepper. 1 c. tomatoes cut into cubes. Salt to taste.

Other cold meats may be ground, seasoned, and mixed with an equal quantity of bread crumbs or cooked rice, moistened with a slightly beaten egg, cream, or tomato, and substituted for either of the fillings.

Take six whole medium-sized fresh green peppers or canned whole pimentos. If fresh peppers are used slice a round off the top, remove seed and save the top to replace. Soak in cold salt water (2 tsp. salt to 1 qt. water) for half an hour; rinse in clear, cold water. Drain, press in the filling, and replace the top, and fasten it in place with wooden toothpicks. Put the stuffed peppers in a baking pan, pouring around them enough water to cover the bottom of the pan one-half inch. Bake in a medium-hot oven for 20 to 30 minutes. When canned pimentos are used, remove from cans, discard liquor, and allow the pimentos to stand in a bowl for about 15 minutes to aerate before using, thus giving them a better flavor. Stuff as for green peppers and bake for 10 to 15 minutes.

Now is a good time to save that late corn for winter use either by canning or drying. If you are afraid to take the job yourself, Miss Martin will be glad to show you how, or to have some club girls do it for you at small cost.

GERMAN SUBMARINE HAS ESCAPED

Madrid, Oct. 8.—A German submarine interned at Cadiz has escaped. Several German submarines have sought refuge in Spanish ports during the war and one of them, which put in at Cadiz, was escorted out from the port later by Spanish torpedo boats. To prevent further incidents of this nature King Alfonso on June 30 last, signed a decree forbidding submarines of belligerent powers to navigate Spanish waters or enter Spanish ports. It was declared that all submarines which entered the Spanish zone would be interned.

ANTREVILLE.

Antreville, Oct. 10.—The Red Cross play gotten up by Miss Valeria Crowther was a success in every way. The play represented scenes during the Confederate war and other wars that have taken place in the past. Over \$20 was cleared.

Mrs. S. A. Wakefield and children of Calhoun Falls, spent several days with Mr. and Mrs. S. J. Wakefield.

Mrs. Mary McCarter has returned after a pleasant stay with relatives in Greenville.

Mrs. Robert Mabry and son of Abbeville, visited Mrs. Norris Wakefield last week.

Miss Esther Bowen is spending awhile with her sister, Mrs. Norris Wakefield.

Mr. and Mrs. J. R. Pennal and daughters, Misses Elvira, Nan and Edith, of near Belton, spent Sunday with Mr. and Mrs. W. J. Bowen.

Misses Valeria Crowther, Blanche Plaxico, Susie Stevenson, Mayme Bowen, Annie Belle and Hattie Lou Haddon were delightfully entertained by Miss Zula Suber at a dinner party last Saturday.

Rev. H. C. Fennell delivered a good sermon Sunday morning at Little Mountain. His text was taken from the 9th verse of the 5th chapter of Romans.

Our first school month ended last Friday. We have a large number of pupils and bright prospects for one of the best years in its history.

The people of the community will please note the change in the canning department, instead of best collection of vegetables and fruit in glass, not less than six cans of each, is changed so as that you may bring just one can of fruit or one can of vegetables instead of six of each.

DUE WEST.

Due West, Oct. 10.—On last Friday evening, October 5, 1917, at 8 P. M., the Faculty recital was given at the Woman's College, Due West, in the Alumnae Memorial Hall.

The following program was successfully rendered before a large and attentive audience:

- 1. Quartette. Ungarischer Marsch Misses Scott, Dickinson, Mayes and Jackson. 2. Piano. (a) Prelude, op. 28, No. 20.—Chopin. (b) Prelude, op. 28, No. 7.—Chopin.

- (c) Schmetterling, op. 40, No. 1.—Grieg. Miss Dickinson. 3. Voice. Quando Me'n vo solea. Miss Wedge.

- 4. Piano. (a) Minuet a l' Antico (b) Prelude, op. 28, No. 3.—Chopin. (c) Liebestraume, No. 3.—Liszt. (d) Hungarian Dance, No. 7.—Brahms.—Phillip. Miss Scott.

- 5. Piano. Air de Ballet—Miszkows. Miss Dickinson. 6. Voice. (a) A Cuban Love Song.—Fuentes. (b) Uncle Rome.—Homes. (c) The Wind in the Corn—Clarke. Miss Wedge.

The citizens of the community gave Rev. A. J. Ranson a ponding last Wednesday night following the prayer-meeting. The family was taken by surprise. It was much regretted that Mr. Ranson was detained by illness or a few days in Dr. Black's Hospital in Spartanburg, his tonsils giving him trouble.

Mrs. Jessie Boyce Orr and children of Denver, Colo., arrived in Due West last week. Mrs. McCollough of Denver, accompanied Mrs. Orr and has been the guest of Mrs. Jas. Boyce for some time.

Mr. Sam Lee Walkup of Camp Sevier, Greenville, an Erskine boy, ran down Saturday and spent a couple of days with friends in Due West.

Mrs. D. G. Phillips of Chester, and Mr. and Mrs. James W. Wideman have been the guests of Dr. and Mrs. Wideman for a few days.

Miss Mary Galloway of Gastonia, N. C., reached Due West last week. She will be with kindred in Due West for sometime.

Mrs. J. J. Ranson, mother of the returned missionary, reached Due West last week and will spend the winter here.

Miss Mamie Devlin has taken up school work in the public schools at Greenwood.

Rev. and Mrs. W. W. Parkinson were guests last week of Dr. and Mrs. J. S. Moffatt.

The ladies of the community are busy looking after the fair that takes place the last of this month. Persons who have anything to exhibit are requested to look the matter up and be prepared to bring the exhibits on that occasion. The interest and co-operation of the whole country is solicited.

FEW EXEMPTIONS OF FARMER BOYS

President in Letter Tells Why it Must Be So—All Are Treated Alike.

Wallaces' Farmer. It appears that for the first draft at least there are to be very few exemptions of farm boys on account of their occupation. We are having many letters from our readers on this subject. In one case a young farmer who was running 500 acres of land on his own account has been

refused exemption, and is looking about for a renter and for a purchaser for his live-stock. Many other cases of the same sort, but with smaller tracts of land, are reported.

A letter written by President Wilson to Congressman Shouse was made public August 30. Congressman Shouse had written the president, urging that all men who were engaged in agricultural pursuits on March 1 last, should be exempt from the draft. The president, in his reply, says:

"I realize the very great importance of the matter you broach. I can not see my way however, to making so wide and sweeping a class exemption as you suggest. I fear that class exemption will lead to many difficulties and to many heart burnings, much as I would like to see all the genuine farmers left at their indispensable labors."

Remain Until October 1.

Included in President Wilson's letter is a quotation from General Crowder's ruling, to the effect that arrangements would be made for allowing drafted men to remain on the farms until October 1.

There is, of course, very strong pressure being brought to bear to exempt men in various occupations. While in Washington recently, we were told that one steel manufacturer, who is making munitions and steel for ships, and who is employing 60,000 men, had called upon General Crowder and demanded exemption for some 10,000 or 12,000 of his men who had been drafted. He was refused. Apparently, exemptions are being granted only in very exceptional cases, and none will be granted to farmers merely because they are farmers. The fact that the taking away from the farms of so many active young farmers will very materially decrease production is not given consideration. We are singularly blind to the experience of Great Britain in this matter. Our people seem anxious to learn, from the experience of our allies in those things which have to do with fighting, but close their eyes to their unfortunate economic experiences.

Adjust Themselves.

Apparently, the only thing for farmers to do is to adjust themselves to this situation and plan their farm work next spring accordingly.

We have received, recently a number of letters from subscribers, who ask as to whether it is constitutional to draft our young men for service in foreign countries.

We think this matter was fully considered by congress before the passage of the law, and nothing is to be gained by raising the question now. We must win this war. It will be much easier to win, if we send our boys across the sea to fight with the British and French, than if we wait until the man-power of these two nations is worn down to a point where they may be defeated. If that should happen, the entire burden of the war would rest upon us. Now that we are in it, the wise thing to do is to get our men into the battlefield just as quickly as we can give them adequate preparation for the work and make the arrangements necessary to keep them supplied with food and munitions and equipment.

America Must Win.

None of us like to have our boys sent across the sea. The editor of Wallace's Farmer can share fully in the feelings of other parents in this matter, because one of his own boys has been in the army for some months, and both the others are waiting their turn. As we look at it, it is simply a question of fighting where we can fight best and most effectively; and the opinion of our military authorities appears to be that we should by all means get our men over to help our allies.

Let us keep our minds on the big thing—winning the war. To do that quickly, we must act as one. This is no time to permit half-hearted folks, or those whose sympathies are with the enemy, to distract our attention with legal quibbles.

LOWNDESVILLE.

Lowndesville, Oct. 10.—Mr. and Mrs. M. P. McCalla have returned from spending the summer in the mountains of North Carolina. They spent most of the time in Asheville. Recently they visited Mrs. J. C. Nickles of Greenwood, Mrs. McCalla's mother.

Mr. A. V. Barnes was a visitor Sunday spending the day with Dr. T. O. Kirkpatrick.

Mrs. B. E. Allen is at home again after spending several months in Asheville. She was accompanied by her sister, Miss Mary Morgan of Central.

Miss Annie Liddell is the guest of Mrs. J. A. Clotfelter for a week.

Mr. Irwin Cleaveley spent Sunday with Mr. D. L. Barnes and attended services here.

Messrs. R. L. Bryan and Hugh Wilson of Camp Sevier, spent the week

end with Mrs. Kate Bryan at her country home, Pine Crest, on the Savannah River.

Miss Aileen Hammond of Spartanburg, arrived Friday to take charge of her work in our school. She was not able to come at the opening of school on account of illness. Mrs. J. B. Huckabee has been supplying her room.

Mr. and Mrs. D. L. Barnes and Mrs. J. B. Moseley were shopping in Anderson Wednesday.

Miss Gertrude Gillis of Sumter, is spending the winter here with her uncle, Mr. Tom Cooley, and attending school.

Our first Lyceum number, The Winona Concert Co., of the Piedmont Bureau of Charlotte, rendered a very creditable program in the school auditorium Friday evening.

Mr. W. R. Armstrong of Honea Path, was a visitor Tuesday.

Mr. W. M. Speer has returned to Atlanta after spending the week-end with his family.

Mr. Wardlaw Wharton and sisters were the guests of Mr. and Mrs. C. M. Clinkscales Sunday.

Mr. and Mrs. J. A. Hawthorne spent the day Sunday with their daughter, Mrs. S. B. Cook.

Mr. W. E. Lemmon, Jr., has returned from a short visit to his father in Elliott, S. C.

Mr. and Mrs. C. M. Clinkscales were shopping in Abbeville Wednesday.

DIAMOND HILL.

Diamond Hill, Oct. 10.—Again our community was saddened by the leaving of two of our best young men, Messrs. Vernon Bradberry and W. C. Campbell. We hated to see them go but yet we do not regret their leaving for we feel in our heart that they are doing the best for their country, and as others have said, may God bless them. Joe Earl, Lewis, Joe Ferguson and W. R. Nance left sometime ago and their many relatives and friends rejoice to get a few words from them. These boys are greatly missed by both young and old.

Misses Mary Anderson, Mayme Bowen went out getting members for the Red Cross last week. Only a few persons refused to join.

Mrs. Gaines Daniel and children, from Anderson, are visiting relatives here this week.

The farmers are rejoicing over the nice price of cotton and very few are holding it for 35 cents.

Miss Eunice Ferguson was in Abbeville Saturday and stood Teachers examination.

Mr. and Mrs. Albert McClain from Latimer, visited the latter's parents Sunday, Mr. and Mrs. J. J. Grant, and worshipped at Midway Sunday morning.

Mr. and Mrs. J. M. Bradberry and little Mona Ruth, spent the day with Mr. W. J. Bradberry Sunday.

The Government has asked that each one of the Americans sacrifice one slice of bread or one biscuit every day for the allies, this is not hard to do if we are willing to do it, and when you are eating from a heavy loaded table of all kinds of good eats, think of the children that get a weak cup of coffee for breakfast, a little bread for supper—if you have any kind of a heart I will guarantee you will lessen your meal and therefore save more for the suffering allies.

A. R. P. SABBATH SCHOOL.

Last Sabbath at the A. R. P. church the following members of the Sabbath school were called up and presented with leather bound pocket testaments for their faithfulness in contributing every Sabbath for the past year. It came as a surprise to the young people.

Mary Greene, Thelma Seal, Sara Tiddy, Martha Calvert, Lewis Seal, John Klugh, Richard Tiddy, John McMurray.

The following were presented with a second year wreath for attendance which means that they have been every Sabbath for the past two years:

Sara Tiddy, Susan Minshall, Rachel Minshall, Estelle Lyon, Julian Ellis, Foster Fradley, Tom Bradley, Renwick Bradley, Elizabeth Lyon, Roy Nance, Wayman Ellis, Fred Minshall Willie Bradley, Richard Tiddy, John Klugh, Teofilo Bradley, Jas. Bradley, Ralph Lyon, George Nance, Ada Faulkner, Katherine Faulkner, Lydia Owen.

AEROPLANE MAIL ROUTES.

Washington, Oct. 6.—Aeroplane mail routes will soon be established by the Government. An official announcement today states that army aircraft and motor trucks not serviceable for military purposes will be turned over to the Postoffice Department and utilized in carrying mail as soon as the necessary authority is obtained from Congress.

When the war is over, all the aeroplanes and trucks not needed by the army and that are fit for mail carrying will also be given to the Postoffice Department. The President has approved of the plan and the bill authorizing it was today favorably reported to the House.

SUPPLY ORDINANCE.

To Raise Supplies for the City of Abbeville, S. C., for the Fiscal Year, 1918.

BE IT ORDAINED by the Mayor and Aldermen of the City of Abbeville, S. C., in Council assembled, and authority of the same, that a tax for the sums and in a manner hereinafter named shall be raised and paid into the treasury of the City Council for the uses and purposes for the fiscal year, 1918.

NOTICE is hereby given that the office of the City Treasurer of Abbeville, S. C., will open for collection of taxes for the said fiscal year 1918, from Wednesday, November, 1st, 1917, until Friday, December 31st, 1917, without penalty.

Rates per centum of taxation are as follows:

- City taxes ----- 5 mills. Waterworks tax (interest on bonds and sinking funds) ----- 2 mills. Electric Light Tax (int. on bond and sinking fund) ----- 2 mills. Sewerage tax (int. on Bond and sinking fund) ----- 2 mills.

That when the taxes and assessments or any portion thereof charged against the property or party on the tax books of the City for the fiscal year 1918, shall not be paid on or before the first day of January, 1918, the City Treasurer shall proceed to add a penalty of one per cent. on the tax books and the City Treasurer shall collect the same, and if the said taxes, assessments and penalties are not paid on or before the first day of February next, thereafter an additional penalty of one per centum shall be added by the City Treasurer, and if said taxes, assessments and penalties are not paid on or before the first day of March next, thereafter, an additional penalty of five per centum thereon shall be added by the City Treasurer, and be collected by him; and if the said taxes, assessments and penalties are not paid on or before the fifteen day of March next thereafter, the said City Treasurer shall issue his Tax execution for said taxes, assessments and penalties against the property of the defaulting tax payers according to law.

A Commutation Road Tax will be collected the same time as other taxes from all male citizens between the ages of 18 and 55 years, except those exempted by law.

This Commutation Tax is as follows: The sum of Two (\$2.00) Dollars, payable before March 31st, 1918, the sum of Two and 50-100 (\$2.50) Dollars, if not paid until and during the month of April, 1918, the sum of Three (\$3.00) Dollars if not paid until and during the month of May, 1918. In lieu of this tax six days work upon the highways and streets of the City will be required under the street overseer.

All persons failing or refusing to pay the Commutation Tax or to work the six full days shall, upon conviction, be fined not more than thirty dollars or imprisoned more than thirty days.

Done and ratified in the City Council, this 9th day of October, 1917.

C. C. GAMBRELL, Mayor.

T. G. PERRIN, Clerk of the City Court.

Oct. 12, 1917.

AN ORDINANCE.

STATE OF SOUTH CAROLINA, County of Abbeville.

An Ordinance to Prohibit the Sale of Alcoholic Extracts and Medicines. Be it Ordained by the City of Abbeville and by Authority of the same:

1st. That after the passage of this Ordinance it shall be unlawful for any person or corporation within the City of Abbeville to sell or barter any medicine or extract or any liquid which contains more than four per cent. alcohol; provided that this Ordinance shall not effect the sale of any of said extracts or medicines where they are for medicinal uses.

2nd. Any violation of this Ordinance shall be punished by a fine of not more than \$100.00 or imprisonment for not more than thirty days. Done and ratified in Council this 9th day of October, 1917.

C. C. GAMBRELL, L. S. Mayor.

Attest: T. G. PERRIN, City Clerk. Oct. 12, 1917.

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