

PREMIUM LIST

OF THE FAIRFIELD AGRICULTURAL SOCIETY OF
FAIRFIELD COUNTY, S. C.

For the Eighth Annual County Fair, to be held at Winnsboro, October
22-24, 1902.

Field Crops--Specimens.

H. S. Wylie, Superintendent.

	First Prem.	Second Prem.
Best six stalks cotton.....	\$1.00	\$.50
Best six stalks corn.....	1.00	50
Best bale lint cotton.....	3.00	2.00
Best dozen sheaf oats.....	1.00	50
Best dozen sheaf wheat.....	1.00	50
Best bushel bread corn, with 12 ears.....	1.00	50
Best bushel stock corn, with 12 ears.....	1.00	50
Best bushel rye.....	1.00	50
Best bushel oats.....	1.00	50
Best bushel barley.....	1.00	50
Best bushel wheat.....	1.00	50
Best bushel field peas.....	1.00	50
Best bushel table peas.....	1.00	50
Best bushel sweet potatoes for stock.....	1.00	50
Best bushel sweet potatoes.....	1.00	50
Best bushel Irish potatoes.....	1.00	50
Best bushel turnips.....	1.00	50
Best bushel beets.....	1.00	50
Best bushel pinders.....	1.00	50
Best gallon sugar cane syrup.....	1.00	50
Best gallon sorghum syrup.....	1.00	50
Largest pumpkin.....	1.00	50
Best bale of peavine hay.....	1.00	50
Best bale of any other hay.....	1.00	50
Best exhibit of hay (not less than five varieties).....	3.00	2.00
Best collection of peas (not less than five varieties, half bushel each).....	3.00	2.00
Best collection garden vegetables.....	2.00	1.00
Best collection field crops.....	5.00	3.00
To the exhibitor taking the largest number of premiums on field crops.....		Silver Goblet.

Household Department.

DIVISION A.—Mrs. H. A. Gaillard, Superintendent.

	First Prem.	Second Prem.
Best ten pounds old lard.....	\$1.00	\$.50
Best pound dairy butter.....	1.00	50
Best loaf bread.....	1.00	50
Best cured ham.....	1.00	50
Best collection dried fruit (1 lb. each).....	1.00	50
Best five pounds comb honey.....	1.00	50
Best five pounds strained honey.....	1.00	50

DIVISION B.—Mrs. W. A. Beaty, Superintendent.

Best collection of apples (raised by exhibitor).....	50	25
Best collection of pairs (raised by exhibitor).....	50	25
Best apple jelly.....	50	25
Best plum jelly.....	50	25
Best quince jelly.....	50	25
Best blackberry jelly.....	50	25
Best grape jelly.....	50	25
Best muscadine jelly.....	50	25
Best apple preserves.....	50	25
Best peach preserves.....	50	25
Best pear preserves.....	50	25
Best fig preserves.....	50	25
Best cherry preserves.....	50	25
Best watermelon rind preserves.....	50	25
Best quince marmalade.....	50	25
Best peach marmalade.....	50	25
Best apple marmalade.....	50	25
Best blackberry jam.....	50	25
Best plum jam.....	50	25
Best peach jam.....	50	25
Best strawberry jam.....	50	25

DIVISION C.—Mrs. W. C. Beaty, Superintendent.

Best peach pickle (sweet).....	50	25
Best watermelon pickle (sweet).....	50	25
Best apple pickle (sweet).....	50	25
Best plum pickle (sweet).....	50	25
Best tomato pickle (sweet).....	50	25
Best cherry pickle (sweet).....	50	25
Best onion pickle (sour).....	50	25
Best cucumber pickle (sour).....	50	25
Best tomato pickle (sour).....	50	25
Best cabbage pickle (sour).....	50	25
Best artichoke pickle (sour).....	50	25
Best mixed pickle (sour).....	50	25
Best catsup.....	50	25


DIVISION D.—Mrs. J. N. Center, Superintendent.

No acids to be used in canning.

Best canned pears.....	50	25
Best canned peaches.....	50	25
Best canned apples.....	50	25
Best canned blackberries.....	50	25
Best canned cherries.....	50	25
Best canned raspberries.....	50	25
Best canned okra.....	50	25
Best canned beans.....	50	25
Best canned tomatoes.....	50	25
Best canned corn.....	50	25
Best quart blackberry wine.....	50	25
Best quart grape wine.....	50	25
Best quart scuppernon wine.....	50	25
Best quart of any other wine.....	50	25
To the exhibitor taking the greatest number of premiums in jelly, either first or second.....	1.00	
To the exhibitor taking the greatest number of premiums in preserves, either first or second.....	1.00	
To the exhibitor taking the greatest number of premiums in jams and marmalades, either first or second.....	1.00	
To the exhibitor taking the greatest number of premiums in pickles, either first or second.....	1.00	
To the exhibitor taking the greatest number of premiums in canned fruit and vegetables, either first or second.....	1.00	
To the exhibitor taking the greatest number of premiums in household department.....	One Berry Set.	

(Continued.)

In every town and village may be had, the



Mica Axle Grease

that makes your horses glad.

PRESERVING POTATOES.

A New Method That Has Proved a Decided Success.

Clemson College Bulletin.

Three years ago the solution of the problem of how to introduce the sweet potato to commerce was undertaken. There were two difficulties to be overcome:

1st. To render the potato less perishable, and

2nd. To reduce its weight and thus render its shipment to distant markets practicable.

The question of varieties, fertilization and cultivation has been exhaustively studied. That large crops can be produced at small cost has been demonstrated.

That they furnish cheap and nutritious food, not only for man, but for all classes of domestic animals is not questioned.

As a market crop they have thus fallen far short of success. Why is this?

First, they are too bulky to bear transportation, even to our own large cities.

Second, they are too perishable to bear rough handling and exposure to freezing weather.

The problem, therefore, which we undertook to solve was to reduce the bulk and weight, by drying off surplus moisture, to sterilize the product as to exempt them from the fungous disease to which the green product is subject, and to accomplish these ends without impairing the edible qualities of the desiccated product.

THE FIRST EFFORT ONLY A PARTIAL SUCCESS.

In 1899 the roots were peeled and sliced and dried in a movable evaporator. This resulted in removing the excess of moisture, and consequently reducing the weight to one-fourth that of the green roots, and rendering the product non-perishable, but this was accompanied by a practical destruction of the flavor. The surplus moisture was removed, but the re-absorption of the moisture was not satisfactory, and, hence, when cooked, they did not resemble in consistency nor flavor the fresh potato.

DISCOVERY OF A WOMAN.

In 1900, Mr. J. Sam Pickett, foreman of the station work, learned that Mrs. E. F. McDowell, of Franklin, N. C., had succeeded in producing a satisfactory article by boiling the potatoes before evaporating them. Acting upon this suggestion fairly good results were obtained, and a merchantable article produced by boiling in an open kettle, and using again the fruit evaporator. The work, however, was irregularly done, many of the slices being overcooked and hard.

A sufficient per cent of the output was properly prepared to demonstrate the correctness of the method, and that satisfactory success was attainable with a suitable outfit skillfully handled. To test the keeping qualities of this output, a part of the product has remained in ordinary cloth sacks for seventeen months, having passed through two winters and one summer in a perfect state of preservation.

A COMPLETE SUCCESS.

In the fall of 1901 experiments were made with thirteen different varieties to test their comparative adaptation for the purpose. A box of each of these is now included in the Clemson college exhibit at the Charleston exposition.

A room was equipped for steam heating in connection with the cannery in the horticultural division of the experiment station, by means of which the work of the boiling, peeling and evaporating could be more expeditiously and economically performed.

By means of a derick used in the cannery several bushels of green potatoes were lowered in a basket into a large boiler in which the water was heated by steam. To secure uniform cook-

WHITE STONE LITHIA WATER,

The Lightest Mineral Water Known,

Retaining its Gas, when Carbonated, longer than any others. Forced by Natural Pressure to a Height of Thirty Feet above the solid rock base from which it flows, it is a Marvel among Springs, As to the Curative Powers of this water, read what some competent authorities have to say of it:

FIRST M. E. CHURCH, SOUTH, Cor. Dargan and Cheeves Sts. Rev. J. Thos. Pate, D. D., Pastor. Residence 208 Cheeves street.

Florence, S. C., Nov. 25, 1901. White Stone Lithia Water Co., White Stone Springs, S. C.

Gentlemen: After experimenting with many mineral waters, I have found none superior to that of White Stone Springs. I have been to almost every mineral spring in the South, but yours is superior to the majority which claim great merit. If any person is in need of a very healthful water he would be very wise if he would purchase that only from the White Stone Lithia Springs. Very truly,

J. THOMAS PATE. Clifton, S. C., Nov. 27, 1901. White Stone Lithia Water Co., White Stone Springs, S. C.

Gentlemen: After a work of 25 years, I do not believe there exists a water that may be serviceable in all ailments, but I do say that White Stone Lithia Water has many remedial agents which will cover the widest possible number of diseases that may arise from kidney or uric acid causes, stomach or bowel catarrh—which produces all the forms of indigestion. These dreaded catarrhs of the head and throat will be in many cases helped by these sulphates. But it is in treatment of dropsical conditions that I have found this water more beneficial than any other water I have ever used. I would unhesitatingly recommend White Stone Lithia Water to my best practice for kidney, stomach, bladder and all forms of dropsical troubles.

GEORGE T. WALKER, M. D. Jonesville, S. C., Dec. 12, 1901. White Stone Lithia Water Co., White Stone Springs, S. C.

Gentlemen: I have known the White Stone Lithia Springs since boyhood, and consider them as good as the best in the country. I have most unhesitatingly recommended and prescribed that water in my practice, and have found most flattering results in stomach, liver and kidney trouble.

Very respectfully, W. O. SOUTHERN, M. D.

The Hotel, the largest brick building in the Carolinas and Georgia, will be open for guests JULY 1st.

ing the roots should be nearly of the same size. Those weighing from one to two pounds required one hour for thorough cooking. Six to eight hours were required for evaporating them at a temperature of 150 F. An ordinary laborer peeled and sliced one bushel per hour.

Under this system there can be no loss from rotting during storage. On the contrary the evaporated product is not only not perishable, but containing only 3.42 per cent of moisture will keep for an indefinite time and bear transportation to any part of the world at any season.

To prevent hardening of the product it should be packed in close boxes as soon as practicable after removal from the hot room.

PREPARATION FOR USE.

Soak the slices in warm water for an hour and prepare as dressed or candied potatoes. The desiccated potatoes may also be used as are the fresh roots for puddings or custards.

If a Man Lie to You,

And say some other salve, ointment, lotion, oil or alleged healer is as good as Bucklen's Arnica Salve, tell him thirty years of marvelous cures of Piles, Burns, Boils, Corns, Felons, Ulcers, Cuts, Scalds, Bruises and Skin Eruptions prove it's the best and cheapest. 25c at McMaster-Co.'s drug store.

DOCTORS

say "Consumption can be cured." Nature alone won't do it. It needs help. Doctors say

"Scott's Emulsion" is the best help. But you must continue its use even in hot weather.

If you have not tried it, send for free sample. SCOTT & BOWNE, Chemists, 409-415 Pearl Street, New York, 90c and 50c; all druggists.

Notice to Creditors.

STATE OF SOUTH CAROLINA, COUNTY OF FAIRFIELD, COURT OF COMMON PLEAS.

S. P. Younginer, S. R. Younginer, Lee R. Younginer, George F. Younginer, John W. Younginer, and R. B. Barr, Plaintiffs,

against Mrs. M. L. Younginer, in her own right and as Administratrix of the estate of Thomas P. Younger, and The Scottish American Mortgage Company, Limited, Defendants.

In pursuance of an order of the Court of Common Pleas, for the County and State aforesaid, made in the above stated case, on the 13th day of April, 1902, notice is hereby given to all singular the creditors of Thomas P. Younginer, deceased, that they are required to present and make due proof of their several and respective claims before me, on or before the 15th day of August, 1902.

J. E. McDONALD, Special Referee. Winnsboro, S. C., June 23, 1902. 6-25-02

ANALYSIS OF WHITE STONE LITHIA WATER,

Made by George A. Ferguson, Ph. B. and Raymond J. Nestell, Analytical and Consulting Chemists, College of Pharmacy, of the city of New York, Dec. 24, 1901.

Compounds as they exist in solution in the water:

Sodium Chloride.....	0.8510
Lithium Bicarbonate.....	1.9416
Sodium Bicarbonate.....	1.4181
Magnesium Bicarbonate.....	1.5641
Iron Bicarbonate.....	0.5116
Potassium Sulphate.....	4.9520
Sodium Sulphate.....	0.7172
Calcium Sulphate.....	25.0800
Lithium Sulphate.....	1.1862
Alumina.....	0.0800
Silica.....	3.5800

This is very pure Mineral Water, and containing Lithium Salts, makes it a valuable water medicinally. At 100 deg. F. the water is clear and odorless.

GEORGE A. FERGUSON, PH. B. RAYMOND J. NESTELL.

For any other, or further, information, address

White Stone Lithia Water Co., WHITE STONE SPRINGS, S. C.

First Prize at Buffalo Exposition.

— WAS AWARDED TO THE —

Ball-Bearing New Domestic Sewing Machine

It is High in Quality

and Low in Price.

== \$35.00 ==

Easy Payments if You Desire.

— FOR SALE BY —

R. T. Matthews & Son.

Kodol FREE SCHOLARSHIPS.

The following Scholarships will be awarded by the South Carolina Federation of Women's Clubs:

Converse College—Five Scholarships, each valued at \$100 a year, for four years academic work in college.

Presbyterian College for Women—Columbia, S. C.—One Scholarship valued at \$100 a year, for four years academic work in college.

Winthrop College—Two Scholarships in regular course, one of free tuition for four years, the other a loan Scholarship from President Johnson, amounting to \$50 per year for four years.

Greenville College for Women—One Scholarship of free tuition.

Chicora College—Greenville, S. C.—One Scholarship of free tuition.

Mrs. Ida M. Lising's Training School for Kindergartners—Charleston, S. C.—Two Scholarships of free tuition.

The South Carolina Kindergarten Association Training School—Charleston, S. C.—One Scholarship of free tuition.

Miss Ida McCullough's School for Girls—Wahalla, S. C.—One Scholarship of free tuition.

The examinations for these Scholarships will be held in each county July 11th and 12th. All applicants must file their names before July 4th with

MISS LOUISA B. POPPENHEIM, Chairman, Educational Dept. S. C. Federation of Women's Clubs, 31 Meeting Street, Charleston, S. C.

Registration Notice.

The old Board of Supervisors of Registration, consisting of T. W. Sligh, J. H. Neil, and W. W. Crosby, has been reappointed. The Board holds its regular monthly meetings the first Monday in every month in their office in the Court House.

T. W. SLIGH, Chmn. Bd. Supervisors Registration.

One Minute Cough Cure For Coughs, Colds and Croup.

I have 10 or 12 real nice Horses that I will sell cheap or will trade them for thin mules. If you need a horse come to see me and I will let you have one that will give you satisfaction.

CATTLE.

I have four very fine Milch Cows that I will sell or trade them for dry cattle,

A. Williford.