

# The Abbeville Press and Banner.

BY HUGH WILSON.

ABBEVILLE, S. C., WEDNESDAY, MAY 15, 1901.

ESTABLISHED 1844

## HOW TO BE HEALTHY.

### Rules to Be Observed in the Matter of Diet and Exercise.

Positively avoid a habitual diet composed too exclusively of one kind of food, such as meats or cereals. Such a diet leads inevitably to disease. Many cases of sickness, palpitations, scurvy, skin diseases and headache are directly due to this improper diet. Bear in mind that sugar and all sugared or sirupy substances, unless sparingly used, are the most injurious of the foods in ordinary use. They render digestion imperfect and by their seductive taste are liable to induce overeating.

Eat sparingly of fruit, preserves, veal, pork, young lamb, kid, ham, bacon, sugar, vinegar, spices, fats, oils, fried foods, pastries, cakes, rich desserts, strong gravies, hot freshly baked bread and foods which form adherent pastes.

Avoid cold drinks at mealtime, except in hot days. Avoid uncomfortably hot drinks. Avoid eating at irregular hours. Never overrule your appetite, which is the best index of the amount of food you need, except in the course of diseases that require a special diet.

Satisfy your appetite, not your gluttony; satisfy your thirst, not your craving.

Salt your food sufficiently, because salt is an aid to digestion, but not more than needed to suit the taste.

Eat less rapidly and chew your food more. The stomach wants only well chewed food. The teeth were made for that special purpose. If they are poor or missing, seek the dentist's aid.

Avoid violent exercise and severe mental exertion just after meal, but a moderate exercise, as walking, will aid digestion.

Wash your hands with soap and water before each meal, even if they do not appear unclean.

Brush your teeth inside and outside at least once a day, and rinse your mouth after each meal.

When your stomach is out of order, give it a rest by fasting half a day or by taking only a little fluid food.

Remember that the wholesomest meats are beef, mutton and poultry and that beef and mutton are most easily digested and wholesome when broiled, roasted or stewed, not fried.

Remember that pure water is the most natural and wholesome beverage. A glass of pure water every morning before breakfast will go far toward preventing sickness and extending life toward the century mark.

### How to Make Turkey Shortcake.

Make a biscuit dough and bake it in a shallow square tin, as for fruit shortcake. Take one cupful of cold turkey, minced; heat with one cupful of gravy and season with one-half teaspoonful of salt and one saltspoonful of pepper. When the crust is done, split and put the meat between the layers, pour the sauce over it and garnish with parsley.

### How to Make Potato Nests.

Lattice potatoes are an excellent accompaniment to the fish course and after a few trial efforts are easily prepared. Wash and pare the potatoes and let them stand for a time in ice water. Cut them into very narrow strips, throwing them into ice water as they are cut. Then drain and thoroughly dry enough to pack into a strainer which is about the size of a tencup and force into the middle of the potatoes a smaller strainer. Fry this in deep, very hot fat. When a golden brown, remove the two strainers and stand the potato nest on soft brown paper. Repeat the process until there is a nest for each person. Before serving place them on a tin in the oven to heat. Fill the nests with fish à la reine and serve on a bed of cream.

### How to Make Tooth Powder.

Take half an ounce each of powdered orris root and prepared chalk and add to them one teaspoonful of bicarbonate of soda. Mix thoroughly. The soda acts as an antacid and neutralizes the acids of the mouth, while the chalk and orris are gritty enough to remove any particles of food which may cling to the teeth.

### How to Treat the Lips.

The lips should never be rubbed with strong scent, such as eau de cologne or vinegar or lemon. Friction is also very bad for their well being. Lips may be only a pale pink, but if they are smooth and soft they will look attractive. Rouge is also very bad for the lips. Some women have a stupid way of "biting" the color into their lips. Not only does this unwise practice make the skin very sensitive, but it also thickens and swells the lips till they lose all charm.

### How to Make Raw Beef Tea.

This is ordered in some illnesses. Take one-quarter pound of lean beef, shred it finely and place in a jar with one-quarter pint of cold water. Cover it and allow it to stand for two hours. Strain off the liquid and use at once, as it will not keep. It should be served in a colored glass.

### How to Bake Onions.

Peel six large onions, put them in a saucepan and cover with boiling water and let them boil for 15 minutes. Pour off the water and cover them with cold water. Then drain them again when they are cool. Put them in a baking dish or agate pan, sprinkle with salt and pepper, pour over them one cupful of hot milk and add one tablespoonful of butter in small pieces, cover with buttered paper and bake until tender. Serve with roast turkey or chicken.

### How to Make Cough Cure.

Boiled linseed tea made rather thin and sweetened with sugar candy and flavored with lemon juice and rind is excellent for a cough. Boil some black Spanish licorice with it.

## HOW TO TELL DELFT.

### Differences Between Real and Imitation Are Marked.

Color is the most important consideration in deciding whether or not alleged delft is genuine. Blue delft must not be too blue to be real. The natural color of the ware is a pure white. Its texture is of a hardness greatly resembling porcelain. The only thing in delft that is legitimately blue is the design or figures. These are of a deep indigo tint, the production of which is one of the secrets of Holland.

For more than two centuries potters all over the world have striven to imitate delft and have failed. The latest attempts have been made in Bonn, Germany. "Real" delft is as different from the Bonn product as silk is from satin.

In the first place Bonn delftware is soft and not unlike majolica. A slight chip in the glaze reveals its claylike texture. Then, too, the ware itself is blue, which is an unparadiseable fault. The coloring of the design seems to have spread over its entire surface.

Divergences in portraits and pictures are one of the distinguishing marks of real delft. It is all painted by hand. No machine ever comes in contact with it. Bonn delft is in a striking contrast. Absolute uniformity is obtained by the use of stencils and machine made outlines.

Contrary to the belief of some collectors, there is no intrinsic merit in old delft. The kind that comes from the potteries today is quite as fine and more beautiful in design than its predecessor.

### How to Shampoo With Flour.

The flour is sifted into the hair in handfuls, the locks are divided into sections and brushed with a soft brush until every particle of white dust has been removed. Three or four applications of flour should be used for each shampoo, as the last brushing ought to show the entire absence of dirt. The hair should be brushed every night with fine, flexible brushes which should be cleaned two or three times a week.

### How to Make Game Stew.

Lay four mallard ducks cut in small pieces in salt water for five hours. Take one bunch of celery, two carrots, one onion, a small piece of garlic, five red peppers and chop very fine. Put ducks on to boil and at the same time add the vegetables and a half pound of pickled pork. Cook for one hour, then add one can tomatoes, two cans French mushrooms and cook for 30 minutes more. Then add half a teaspoonful each of the following spices: Cinnamon, cloves, allspice, mace, nutmeg, thyme, savory, three bay leaves. Stir and mix well together. Peel five potatoes, cut in small pieces and add when stew is nearly done. Then add one quart of ripe olives, five tablespoonfuls Worcestershire sauce, half bottle catch-up. Last, thicken with a little flour. Let stew stand 30 minutes after cooking before serving. Be careful not to put in too much of any one spice. The same stew can be made of any wild game, using about the same amount of meat.

### How to Make Apple Tea.

Wash and wipe a good sour apple, cut it into small pieces and boil it in a cup of water until it is soft. Then strain the water into a bowl, add a bit of sugar and serve when cold. If the apple is of good flavor, this is a most pleasant drink and may be given to fever patients, children with measles or whenever there is much thirst.

### How to Make Royal Roast.

Select four pounds of lean beef. Brown two tablespoonfuls of drippings with two minced onions, fry the roast in this, first rubbing a teaspoonful of salt well into it and dredging it with flour. When the meat is brown, add enough hot water to nearly cover it. Cover the pan and simmer one hour. Then add six whole cloves and six whole peppers, one-half cupful of vinegar and eight crisp gingersnaps, laid on top of the meat. Cover tightly and cook until tender. When done, remove the meat, strain the gravy and pour over it. Serve.

### How to Make Lemon Brambles.

One cup raisins, two lemons, three crackers, a cup of sugar and two eggs. Remove peel and seeds from lemons, seed raisins and chop together. Roll crackers, stir eggs, sugar and crackers together and add the chopped raisins and lemons. Bake in crust.

### How to Cream Spinach.

Strip the spinach from the stems, wash and put into a saucepan without water. Cover closely and boil for 15 minutes. Drain, pressing out all the liquid, and chop very fine. Return to the fire, with a teaspoonful of butter, salt and pepper to taste and two tablespoonfuls of rich cream. Stir and toss until very hot, then beat hard for a minute before turning from the saucepan into a hot dish. Garnish with slices of hard boiled egg. Serve very hot.

### How to Make Cauliflower Sauce.

Cauliflower sauce for cold fish is made by boiling a small cauliflower until tender, then breaking it into small pieces and adding it to a white sauce with a few drops of lemon juice and a dash of white pepper.

### How to Avoid Chapped Hands.

It is claimed that no one needs suffer from chapping of the hands if care is taken to rinse them in running water after washing with soap. When running water is not available, the basin of still water should be absolutely fresh and clean for the rinsing, as it is the alkali of the soap remaining in the water that causes the trouble. Only the purest soap should be used.

### How to Wash Chamolis Skins.

Chamolis skins may be washed in clear tepid water. Hang them up and when partly dry rub until soft and pliable.

## FOOD FOR THE SICK.

### How to Prepare and Serve It in a Tempting Way.

As the patient begins to regain health and strength more solid food is given—milk or cream toast, soft boiled or poached eggs, cereal mushes, stewed or sometimes fresh fruits or a well baked potato. Great care must be taken not to overtax the digestive organs. Relapses are often caused by too much indulgence in the patient's appetite at this stage. One must advance slowly and with great care. A broiled bird or a piece of rare beefsteak or a chop may be given when the patient is in a sufficiently advanced stage of recovery. Oysters are almost always allowed and are both palatable and easily digested if perfectly fresh and not too much cooked. When they are overcooked, the albumen becomes hardened, very tough and difficult to digest. Cook them only until the gills begin to curl. Cream soups are valuable, as they are nourishing and easily digested, but they should not be boiled too long.

A great deal of attention should be paid to the serving of food for a sick person. The faint appetite of illness can best be coaxed by the daintiness of the food. Serve the food on a tray with a fresh, white cover and be careful not to put so much on the tray as to crowd it. Better to serve too little and let the patient ask for more than to put so much on at one time that the sick one is immediately discouraged. A flower or a little sprig of green laid upon the white tray cloth is often an incentive to the indifferent appetite, but do not attempt a vase of flowers unless it is a very small and dainty one. Have the tray set with the prettiest china and glass obtainable, without too much color, so as to weary the eye. If the china is all of a single pale tint, the effect will be very dainty and pleasing to the eye of the patient. It must also be small enough to accommodate the size of the tray. Never let the tray or remains of food served stand in the sickroom after the patient has been fed.

Let all hot foods be served immediately after they are prepared, and it seems superfluous to mention that all hot dishes must be hot and all cold dishes equally cold. However, this is not always done. Sometimes both the cold and hot dishes are allowed to stand until they reach the same temperature.

### How to Whiten Ivory.

Ivory may be whitened by washing well with soap and water and allowing it to dry in the sun. This process must be repeated for several days. If the ivory be attached to some heavy article that cannot readily be moved, another process is to put a thin paste of lime over it until it turns white. It is then dried and polished.

### How to Cure Insomnia.

It is now a generally recognized fact that one of the most prolific causes of insomnia is overeating, that practice resulting usually in a disturbed condition of the digestive organs if in nothing more serious. The remedy in such cases is obvious enough. Cases are common where insomnia of a protracted and stubborn nature has yielded to a period of fasting. There are few cases of sleeplessness, in fact, in which a little dieting may not be tried with good effect. Copious drinking of cold water just before retiring is often highly efficacious. Deep breathing kept up as long as possible by will power is a generally recommended remedy for occasional sleeplessness, the main aim being to keep the mind from thinking.

### How to Steam Mushrooms.

Remove the stems and peel the caps of two dozen large mushrooms, sprinkle with salt and pepper and saute for five minutes in a tablespoonful of butter (hot), then add half a cupful of sweet milk into which has been stirred one-half a teaspoonful of cornstarch. Stir carefully and let it boil slowly for five minutes.

### How to Make Wine Whey.

One pint of milk heated to 100 degrees F., one teaspoonful of prepared rennet and two tablespoonfuls of wine. Stir the rennet and the wine into the milk quickly, so that the wine may not curdle the milk in blotches. Let it stand in a warm place (on the stove hearth, for instance) for half an hour, then separate the curd from the whey by straining. The whey is excellent for children with delicate digestion who need a little stimulant. It is very good also as a drink for invalids at any time.

### How to Make Cabbage Dressing.

Heat one-half cupful of cream, beat yolks of two eggs and rub one tablespoonful of cornstarch in a little cold milk. Add it to the scalding cream and add two beaten egg yolks. When thickened, remove and add two tablespoonfuls of vinegar and a few drops of lemon juice.

### How to Make Better Buttons.

Beat a quarter of a pound of butter to a cream and stir in three eggs. When this is done, add three large tablespoonfuls of flour, and salt to taste. Take up the batter in tiny portions with the tip of a small spoon, and let them simmer 15 minutes in clear soup which is boiling gently. They can be eaten with this soup or served with any other preferred.

### A River of Ink.

In Algeria there is a river of ink. In the upper part of its course it flows through beds of decaying moss, in the lower part through strata of iron ore, and thus, through the combination of the two, its waters acquire very nearly the color and something of the taste of black ink.

### How to Serve Celery With Sauce.

Cook celery roots in stock until tender. Make a sauce with a piece of butter, flour, a little salt and pepper, and when boiled five minutes pour it on the yolk of an egg. Stir well and put in the celery.

## ANTARCTIC POSSIBILITIES

### Explorer Borchgrevink Thinks There May Be a Future For Commerce There.

The recent Antarctic expedition was a failure, because we did not find the right whale, so valuable for its whalebone. The Antarctic was fitted out for the hunt of this particular kind of whale; nevertheless I have no doubt that the commercial result of the expedition would have been much better had we worked under more favorable auspices.

I do not by any means consider the fact of our not having met with the right whale in those seas as conclusive proof of their nonexistence in the bay at Victoria Land. The Antarctic found the right whale at Campbell Island in the winter time; the boats fastened to five of them, of which, however, only one was caught. Now, to me it does not seem improbable that these whales go south to the bay of Victoria Land, where Ross saw them, in the summer, and return north in the winter. It would seem incredible that a man of Sir James Ross' standing, supported as he was by able scientists and experienced whalers, should have made a grave error when he said that this valuable whale was to be found in large numbers in those southern latitudes.

The difference in the appearance of the blue whale, as we found it there, and the right whale, in the method of spouting, is so striking that even the most casual observer could not easily be deceived. Very possibly, had we penetrated farther into the large open bay discovered by Ross in the vicinity of the volcano peaks Erebus and Terror, we too, would have found the right whale in great numbers. We saw very many blue whales, but had not the appliances for their capture.

I remarked at the international geographical congress, we found few seals. They increased, however, in number as we worked eastward, and seemed afraid of the land. All of the seals that we met on the shore showed much uneasiness, and speedily made for the water, a fact which strengthened my belief in the existence of water under the ice. I do not doubt that the seals congregate together in large numbers at some places on the bay.

I consider the guano beds which we discovered of great commercial importance, and they ought to be well worth the attention of enterprising business men. The specimen which I brought back with me contains a large percentage of ammonia.

Furthermore, from the analysis of the specimen of rosette which I brought back with me, it is composed of a valuable mineral on the continent is proved, although the lava and the volcanic aspect of the coast line do not speak favorably for the presence of heavy metals near the surface.—C. E. Borchgrevink in Century.

### How the Chinese Count Time.

The Chinese sundial embodied the usual principle, but was crude indeed. A rod or needle set upright reflected a shadow on a flat surface as the sun moved. On this were characters indicating the hours of the day. The Chinese also used a water clock called the clepsidra. It was a disk of copper or other material, with an extremely small aperture, from which the water trickled, drop by drop. The clepsidra of Canton is thus described by a traveler: "It is a vase of copper. It is situated in a pavilion built on a double arch that crosses a street leading from the great south gate of the city to the palace of the treasurer of the province. Like that which existed in the observatory, it is composed of four copper vases, whereas water runs from one to another by little tubes fixed at the base.

The vase that rests on the floor has in its wooden cover a kind of handle, crossed by a rule mounted on a float and covered with characters representing the hours. When the water has run out—that is, in the morning or evening—it is poured again into the uppermost vase. There is a little brick staircase by which the attendant ascends.

"In the temples there are attendants whose business it is to hang up a placard, with a white ground, on which is indicated the hour. They strike the hours of the day on a drum, and at night they beat a gong. The attendants who thus look after the flight of time occupy their intervals in making sticks of incense, on which are marked the hours. These are sticks so arranged as to burn a certain length of time for every hour, and these are used by peasants and others. The stick is lighted when the gong sounds, and in this way the private individual can keep very tolerable account of the hours as they pass."—New York Ledger.

### Painting the Lily.

Painting the lily has become a literal fact, not merely the poet's notion of the wildest exaggeration. An army officer's wife, writing from an out of the way western town, tells of a young woman out there, "quite the most refined person here she is, too, who related to me, with much pride, an idea of her own which she had carried out for a recent silver wedding. 'I cut some of our unannounced lilies,' she explained, 'and pasted silver paper in strips on the outside of the flowers. They were very much admired.'"

This western artist (?) is equaled and outdone by a Berlin society woman who set out her lily petals with tiny white flowers, on which mottoes and quotations were painted in gold, silver and various colors. On a deep purple heart-shaped vase was a greeting in cream color on its surface, and other flowers had been equally displayed, at great expense of misguided skill and money. Perhaps the wisest outrage was a lovely rose, bearing the complete menu on its petals.—New York Times.

### A Stop in Time May Save a Sermon.

One of the elements of a successful sermon is a timely and effective close. Many a grand effort has utterly failed for lack of remembering this. A sermon is reached, the impression is vivid, then, alas, "few more words," and the influence gained is frittered away. Weariness takes the place of conviction, and the truths uttered before are forgotten. There is no use in banging away when one has commenced to fire blank cartridges.—Synagogue Christian Advocate.

### Sad Case.

A little girl went with her mother to see a lady who was an assiduous collector of china and "those parlor were cabinets filled with 'cups, besides odd plates and dishes aring indispensible marks of age, which hung in conspicuous places on the walls.

### Castiel.

Miss Paise—Dear me! One cannot cross the street without a lot of horrid men staring at one.

Maud Eichel—They don't look more than once, do they, dear?—Cincinnati Enquirer.

## ROMANS LIKE SECRECY.

### Do Not Want Strangers to See Their Household Arrangements.

It seems to be a part of the real simplicity of the Italian Lystin to put on a quite useless look of mystery on all occasions, and to assume the air of a conspirator when buying a cabbage, and more than one great foreign writer has fallen into the error of believing the Italian character to be profoundly complicated. One is apt to forget that it needs much deeper duplicity to maintain an appearance of frankness under trying circumstances than to make a mystery of one's marketing and a profound secret of one's cookery. There are few things which the poor Italian more dislikes than to be watched when he is buying and preparing his food, though he will ask any one to share it with him when it is ready, but he is almost as prone to hide everything else that goes on inside his house unless he has fair warning of a visit and full time to prepare himself for it.

This is perhaps not entirely a race peculiarity, but rather a survival of medieval life as it was all over Europe. There are pretty clear indications in our own literature that the ladies and gentlemen of two or three hundred years ago did not like to be caught unprepared by inquisitive visitors. The silks and satins in which they are portrayed would not have lasted a lifetime, as they did, if they had been worn every day. As for the cleanliness of those times, it is less said about it the better.

In Rome there was a long period during which not a single aqueduct was in working order, and it was a trade to clear a supply of water out of the Tiber from a portion of the yellow mud by letting it settle in reservoirs, and to sell it in the streets for all household purposes. Who washed in those days? It is safer to ask the question now than it was in those days. Probably those persons washed who were the fortunate owners of a house well or a rainwater cistern, and those who had neither did not. Perhaps that was very much the same all over Europe. It is certainly to the credit of Trastevere that it is not a dirty place today by Italian standards.—Marion Crawford in Century.

### MARY ANDERSON'S WARDROBE.

#### When She Had but One Stage Costume For Five Five Act Plays.

Three months elapsed between Mary Anderson's first appearance on the stage and her second performance, "a heart breaking interval," writes Mrs. De Navarre in *The Ladies' Home Journal*. Manager Macaulay of Louisville then offered her his theater again for a week, and she presented the old roles in five plays: "The Lady of Lyons," "The Hunchback of Brabant," "The Lady of Lyons" and "Romeo and Juliet." "Of her first week's engagement she writes: 'At the end of the week I was in debt to the manager for the sum of \$1, the house having been large enough only to cover the running expenses. All I had gained by a week of hard work was a sad heart and a very sore throat. Besides, creditors became unpleasantly importunate for my scanty wardrobe was not yet paid for. This consisted of a white satin dress, simply made, which did service for all the parts. It sparkled in silver trimming for Juliet, was covered with pink roses for Julia, became gay in green and gold for Evadne and cloudy with white lace for Pauline. The unfortunate gown cost me many a sleepless night, and willing fingers of my mother, who spent much time each day in its metamorphoses.

"A train of velvet, a white mullin dress and a modern black silk gown, which, like Mrs. Toodles, we thought 'would be so useful,' but which had to be discarded after its first appearance, completed my wardrobe—surely a meager one for five plays of five acts each, requiring at least 15 gowns. We had built up financial as well as artistic hopes for that week and were disappointed in both. But it proved more successful than was at first thought, for shortly after, Ben De Bar, one of the greatest Fatefasts of his time, engaged me for six nights at his St. Louis theater. At the end of the sum of \$600, but the houses had steadily improved, and the press was filled with long articles enthusiastic about the present and full of predictions about the future."

### The Swiss Bands.

The Swiss bands marched to the music of life and drum or of their own voices, the notation of one of their marching songs being still preserved. The forest cantons also set a horn with their companies, which instruments were known by nicknames, Bull of Uri, Cow of Unterwalden, and the like. Their sound was long a note of terror to the men of Austria and Burgundy, and made a grand rallying cry for the Swiss in action. But apart from this, the bands have become the origin of the badge honor which still appears on the appointments of our light infantry, and have displaced the drum as the distinctive instrument of the foot soldier. Each company of course had a flag of its own, which on march or in action was posted in the center under a guard of halberds. Whence the main body of the Swiss was called by the name of a particular (banner). The Swiss were distinguished by the small size of their flags; the landsknechts, on the contrary, to accentuate the difference between themselves and their hated rivals, carried enormous ensigns, and made great play with them. Other nations chose a happy mean between the two.

Uniform was of course a thing virtually unknown in the fourteenth and fifteenth centuries, though the Swiss, if we are to trust old woodcuts, wore the white cross on a red ground even at Sempach.—Macmillan's Magazine.

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## MAXWELL'S MARKET

### I AM PREPARED AT ALL TIMES TO FURNISH BY CHAIRS.

#### FRESH BEEF, PORK, SAUSAGE, And Fresh Loaf Bread

Fresh fish on Friday and Saturday. Highest market prices paid for Bees and Hogs and Green Salt Hides.

### T. H. MAXWELL.

Phone No. 1.

## State of South Carolina,

### COUNTY OF ABBEVILLE.

#### PROBATE COURT.

Fate Weeks, as Administrator of the Estate of Elizabeth Weeks, and in his own right, Plaintiff, against Mattie Henderson, Henry Weeks, Cartledge Weeks, Susannah Williams, George Weeks, Jennie Cox, John Cox, Bessie Cox, Alice Cox, Cleve Cox, Rosa Cox, Henry Harris, Lizzie Harris and Fanny Harris, Defendants.—Summons for Relief. (Complaint Served.)

To the Defendants, Mattie Henderson, Henry Weeks, Cartledge Weeks, Susannah Williams, George Weeks, Jennie Cox, John Cox, Bessie Cox, Alice Cox, Cleve Cox, Rosa Cox, Henry Harris, Lizzie Harris and Fanny Harris:

YOU ARE HEREBY SUMMONED AND REQUIRED to answer the Complaint in this action, which is in this day filed in the office of the Judge of Probate for said County, and a copy of which is herewith served upon you, and to serve a copy of your answer to the said Complaint on the subscribers, at their office at Abbeville, S. C., within twenty days from the service hereof upon you, exclusive of the day of such service; and if you fail to answer the Complaint within the time aforesaid, the plaintiff in this action will apply to the Court for the relief demanded in the Complaint. Dated this 6th day of April, A. D. 1901.

PARKER & GREENE, Plaintiff's Attorneys.

To Alice Cox and Cleve Cox, infants over fourteen years of age, and to Rosa Cox, infant under fourteen years of age, and to Jack Cox, her father, and the person with whom she resides:

Please Take Notice, That unless you within twenty days after the service of this notice upon you, exclusive of the day of such service, procure the appointment of some suitable person to represent the above-named infant defendants in this action, as guardian ad litem, the undersigned as attorneys for the plaintiff, will on the twenty-first day after such service, exclusive of the day of such service, apply to Hon. R. E. Hill, Judge of Probate for said County, for the appointment of some person to act for them as such guardian ad litem.

Parker & Greene, Plaintiff's Attorneys.

To Mattie Henderson, Cartledge Weeks, George Weeks, Jennie Cox, John Cox, Bessie Cox, Alice Cox, Cleve Cox, Rosa Cox, Henry Harris, Lizzie Harris and Fannie Harris, absent defendants:

Take Notice, That the Complaint in this action, together with the summons, of which the foregoing is a copy has this day been filed in the office of the Judge of Probate for said County. Parker & Greene, Plaintiff's Attorneys.

April 6th, 1901. If

## Abbeville-Greenwood

### MUTUAL

## INSURANCE

### ASSOCIATION.

\$ 550,000.

WRITE TO OR CALL on the undersigned for or to the Director of your Township for information in relation to any plan of insurance. We insure your property against destruction by

FIRE, WINDSTORM OR LIGHTNING, and do so cheaper than any Insurance Company in existence.

Remember we are prepared to prove to you that ours is the safest and cheapest plan of insurance