

# FOR BETTER ROADS

## BETTER ROADS AND SCHOOLS

Farmers Beginning to See That Education Furnished in One-Room Building Is Not Adequate.

Sooner or later we shall be driven to the centralization of schools in some form, not necessarily to the township school; but we are all beginning to see that the education furnished in the one-room school with ten or twelve pupils on an average, is not what the farmer needs, and costs more than it is worth. Therefore, we take it that we shall be driven to some kind of consolidation. When farmers get around to the point of figuring what their schools actually cost them per pupil per day, and realize the inadequacy of this kind of training to fit their children for farm life, they will remedy it by bunching the schools together.

Before this can be done effectively there must be good roads, roads over which the children can be carried comfortably to a large school where they will have the training that fits them for life, and in the larger schools a training that will take the place of that of the town school, at vastly less expense and less danger to the health and morals of the pupil. To do this we must have good roads, and good dirt roads at that; for nine-tenths of the roads that lead to the schoolhouse and to the country church must be dirt roads.

There are places in some of the eastern states where the children go to school in automobiles. There are others where they go on roller skates, as, for example, where cement roads have been established. As we have often pointed out, it is possible to have a dirt road good throughout most of the year, simply through the use of the road drag after the road has been graded and drained and supplied with culverts and bridges.

There is, therefore, a very close connection between the road drag and education. No law, however, can compel the farmer to use the road drag wisely. They must come to it of their own accord. They must get to a point where it will be a disgrace to any farmer not to drag his road after ev-

## HAS DISTINCTIVE AIR

NOVEL TOUCHES IN NEW SUIT ILLUSTRATED.

That It Is Not of a Pattern Is Its Chief Charm—Lapis-Lazuli Blue Velour Is the Most Suitable Material to Use.

In fashions the unusual is accorded first place in our hearts by virtue of that ever-present desire for novelty. Indeed, the kaleidoscopic changes in fashions, ridiculed by so many of us, are principally brought about through our own pursuit of variety—which goes to make the "spice of life."

If you have your own ideas of novelty and originality use them by all means—tempered with discretion, of course—and you will find a stepping-stone away from the commonplace. A few small touches that express individuality go farther toward assuring the success of a suit or gown than does any pattern that is a type, no matter how new.

The chic suit illustrated here finds distinction in a novel method of introducing fullness in the skirt, and in its blouse-like jacket with a broad belt that buttons in back.

Lapis-lazuli blue velour is used here, with self-covered buttons and white or taupe fox trimmings.

The blouse portion of the jacket fastens directly in front up to the neck, which is finished with a high turn-over of white satin. It is bloused



slightly on a band of silk belting, over which the deep outside belt is buttoned at the rear. The outside belt can only be tacked at the top to the center front of the jacket, and then, after the inside is hooked in place in front, it is adjusted about the waist.

Long sleeves are set smoothly into the armholes and given a fitted cuff buttoned up the outside, and a turned-back flaring cuff of white satin.

The long tunic's novel fullness over either hip is in the shape of a half circle of the shirring in even rows. The spaces between at front and back are slightly gathered across the top to avoid a too abrupt plainness. Fur is used as a border.

Olive green would be lovely for this design with skunk furs and dull silver buttons.

## PRETTY MADE-OVER FROCK

Old-Fashioned Silk Dress or Skirt Easily Made Suitable for the Dancing Floor.

The girl who loves dancing should make a raid on the discarded clothes closet and see whether it contains an old-fashioned silk dress, or even skirt of the seven-and-nine gored variety. If it does she is indeed lucky, for she has an up-to-date dancing frock almost ready to put on. If it is too large in the belt for her, all the better. She can put the fullness into gathers. If it is too long it can be cut off at the top and the gathers be set in just the same.

If the material is in good condition the skirt may go untrimmied. Otherwise it can be partially covered with folds of chiffon of the same color as the silk. These should graduate in width, the widest coming at the bottom. The waist can be cut low (it will probably be plain) and the sleeves removed, to be replaced by chiffon dropped over as it drapes the waist.

An edging of rosebud trimming at neck and sleeves and a ribbon sash will complete a very dainty frock. Two yards of chiffon at 98 cents a yard or less will be sufficient, and the renovating quickly done by the veriest amateur dressmakers, as there is neither cutting nor fitting required.

**Corduroy for Girls.**  
For young girls corduroy is decidedly in fashion. It is used in brown, blue and sometimes green, and when it is made up in a suit with a full skirt and long coat it is most appropriate for cold weather.

**Making Dustless Dusters.**  
Wring out pieces of cheesecloth in hot water and saturate with crude oil. Another way of making a dustless duster is to saturate the cheesecloth with kerosene oil and hang it in the sunlight to dry.

## FOR COLORED SALADS

DISHES THAT ADD ATTRACTION TO TABLE.

Possible to Make Them in Almost Any Color Desired—Orange Salad One of the Particular Favorites.

**Yellow.**—To make a yellow salad at this time of year use the yellow heart leaves of lettuce. On them put diced orange pulp, dressed with French dressing, and sprinkled with chopped walnut meats. Or else scoop out the centers of small yellow-skinned apples and fill them with a mixture of orange and apple, dressed with mayonnaise made with lemon juice for thinning and flavoring of mustard.

**Green.**—On green but tender leaves of lettuce, put a little mound of spinach which has been boiled and pressed through a sieve and mixed with French dressing. In the center of each mound, concealed by the spinach, put a spoonful of chopped hard-boiled egg.

**Green and White.**—Peel and boil tiny white turnips of equal size and hollow out the center of each. Fill with cold boiled peas and mayonnaise and put on green lettuce leaves.

**White.**—Celery, potato, chicken—white meat only—whitefish, blanched asparagus—any or two of these may be used for white salad. Dress with French dressing or with a white mayonnaise, to which the beaten white of an egg has been added and which has been thinned with vinegar.

**Red.**—Scoop out the insides of tomatoes. Save the slice removed from the top for a cover and replace it on the tomato after filling it with a mixture of celery and nut meats, mixed with mayonnaise. Place each tomato on a white leaf of lettuce.

**Pink.**—Strain tomato juice and mix it with equal quantity of white stock—veal or chicken. Thicken sufficiently with gelatin and harden in molds. Serve on white lettuce leaves, with mayonnaise that has been colored with a little cranberry juice.

**Orange Salad.**—Make mayonnaise with much egg yolk in proportion to other ingredients, and thin with cider vinegar. Dice tender carrots and arrange on lettuce leaves, dressing with orange mayonnaise.



If your soup is too salty try adding a few slices of raw potatoes and cook a little longer. The potatoes will absorb the surplus salt.

Before stuffing a chicken rub it inside and out with bacon drippings. Sausage instead of stuffing in a chicken is an agreeable thing.

A generous piece of newspaper crumpled into ridges acts as an efficient drain to all croquettes, fritters, doughnuts and bacon.

Rubber bands are inexpensive and are of great use in preparing lunches to fasten the waxed paper around sandwiches, cakes, fruits, etc.

When running dates or figs through the meat chopper add a few drops of lemon juice to prevent the fruit from clogging the chopper.

Kitchen scissors for cutting raisins and figs, lettuce, parsley, and so on, are exceedingly handy.

## Individual Coconut Pies.

Beat together the yolks of two eggs, one cupful sugar, three tablespoonfuls flour and pinch of salt. Add one pint boiling milk and stir briskly until it thickens smoothly. Remove from stove, flavor with vanilla and add three-quarters cupful shredded coconut. Pour into individual shells that have been previously baked. Make a meringue of whites of two eggs and a tablespoonful of sugar and drop on pies. Brown in quite hot oven. These are truly delicious.

## Macedoine Vegetables.

Here is a way to use cold potatoes which may be new: Melt three tablespoonfuls of butter, add three tablespoonfuls of flour and add gradually 1 1/2 cups of milk. When thickened add one cupful each cooked string beans, peas and cold boiled potatoes, cut in cubes. Season with salt and paprika and let stand 15 minutes over hot water before serving. As this calls for other vegetables it may help to use up the leftovers.

## Coffee Frappe.

Put two ounces of finely pounded fresh roasted coffee into a pint of milk with six ounces of loaf sugar; let it boil, then leave it to get cold; strain it on the yolks of six eggs in a double boiler and stir on the fire till the custard thickens; when quite cold work into it a gill and a half of whipped cream; freeze the mixture; then fill the mold and keep on ice until the time of serving.

## More Comfortable Shoes.

Paste a round piece of black velvet inside your low-cut shoes when they begin to stretch, and you will not be bothered with them slipping up and down.

## To Prevent Tam-o-Shanter Shrinking.

When washing a child's tam-o-shanter hat, if you dry it over a dinner plate it will not shrink.

# THE KITCHEN CABINET

That best portion of a good man's life His little nameless unremembered acts Of kindness and of love.

FOODS TO TRY.

Did you ever make buttermilk bread? If not, here is something for variety in bread-making. Take two and a half cupfuls of fresh sweet buttermilk, one tablespoonful of sugar, two teaspoonfuls of salt, half a cake of compressed yeast and flour to make a stiff batter. Scald half a pint of sifted flour with the buttermilk, add the sugar and salt. Dissolve the yeast in tepid water and let stand over night in a warm place. In the morning it should be very light and covered with air bubbles. Take six pints of flour, add a teaspoonful of salt, a half teaspoonful of soda, a tablespoonful of lard; add these to the sponge and knead 15 minutes, then set to rise in a very warm place, well-covered to exclude the air. When light again mold into loaves, set to rise, and when light bake as carefully as if they were loaves of cake.



**Prune Gelatin.**—Soak a third of a box of acidulated gelatin in half a cupful of cold water for 15 minutes. Pour on three-fourths of a cupful of boiling water and add three-fourths of a cupful of sugar, strain into a pitcher and pour into a mold which has been wet with cold water. Cook a cupful of prunes and remove the stones. Chop and beat the prunes into the gelatin mixture as it begins to stiffen. Serve with thin sweetened cream.

**Apple Cream Pie.**—Make any kind of plain sponge cake batter; bake in shallow, round cake tins. Split carefully and fill with the following mixture: Pare and cut in eighths five or six apples. Cook in as little water as possible. Rub through a sieve or colander, add half a cupful of sugar and the unbeaten whites of two eggs. Whip with an egg beater until white and stiff. Flavor to taste.

A good substitute for maple sirup is caramelized sugar sirup. Put a cupful of granulated sugar into a smooth, clean frying pan, stir until melted, then add a pint of boiling water; stir, add another cupful and a half of sugar and boil until all is dissolved. This will be a golden sirup of fine flavor at much cheaper cost than the canned sirups.

*Nellie Maxwell.*

# THE KITCHEN CABINET

So when two work together, each for each Is quick to plan, and can the other teach; But when alone one seeks the best to know His skill is weaker and his thoughts are slow.

HELPFUL HINTS.

If a cork gets down into a bottle, take a stout string and tie a heavy knot in it, let it down into the bottle and shake the cork into the neck, then pull the string and the knot will push up the cork.



There is scarcely any ache to which children are subject, which is so hard to bear as ear ache. Almost instantaneous relief may be obtained by making a paper funnel, saturating a small piece of warmed cotton with chloroform and drop it into the funnel placed in the ear. Now place the mouth close against the large end of the funnel and blow into it; the fumes of the chloroform will quickly relieve the pain and if the head is kept covered the patient will soon be at ease.

A celebrated oculist recommends that where grit, dirt or anything gritty gets into the eye, that the sufferer lie down and have pure olive oil poured upon the eyeball until all particles are removed.

If the clothing is on fire lie down and roll over to extinguish the flames. The shrieking and running for help, often outdoors, is the first impulse, but the open air only fans the flames. If a rug or coat is quickly wrapped around one the fire will be smothered.

In case of having to pass through smoke or fire wrap a wet silk handkerchief over the mouth.

To remove old paint from windows rub a lye solution over the window then use any scouring powder.

Tea and coffee pots should be filled with water. Add soda, then boil for 20 minutes. Rinse and dry. The dark colored water which will result from this cleaning will surprise one who has never tried it. The pots will look clean and smell sweet.

**Cosmetic Gloves for the Hands.**—Take the yolks of two fresh eggs, two teaspoonfuls of almond oil, one ounce of rose water and 36 grains of benzoin. Beat the yolks, add the oil, and then the rosewater and tincture of benzoin. Put inside gloves and wear them nights.

*Nellie Maxwell.*

## Auditor's Notice.

All persons owning property of any kind whatsoever, or in any capacity, as husband, guardian, executor, administrator or trustees are required to make returns of the same to the Auditor under oath within the time mentioned below and the Auditor is required by law to add a penalty of 50 per cent to all property that is not returned on or before the 20th day of February in any year.

All male citizens between the ages of 21 and 60 years except those exempt by law are deemed taxable polls. The 50 per cent penalty will be added for failure to make returns.

For the convenience of tax payers, I or my representative will be at the following appointed places on the dates mentioned to receive tax returns:

- Roper, Wednesday Jan. 13.
- Meriwether, Thursday Jan. 14.
- Collier, Friday Jan. 15.
- Red Hill, Saturday Jan. 16.
- Clark's Monday Jan. 18.
- Modoc, Tuesday Jan. 19.
- Parksville, Wednesday Jan. 20.
- Flum Branch, Thursday Jan. 21.
- Morgan's Store Friday, Jan. 22.
- Liberty Hill, Saturday Jan. 23.
- Cleora, Monday Jan. 25.
- Pleasant Lane, Tuesday Jan. 26.
- Meeting Street, Wednesday Jan. 27.
- Johnston, Thursday Jan. 28.
- Herrin's Store, Friday Jan. 29.
- Trenton, Saturday Jan. 30.

The office will be open to receive returns from the first day of January till the 20th day of February as prescribed by law.

J. R. TIMMERMAN,  
Auditor, E. C. S. C.

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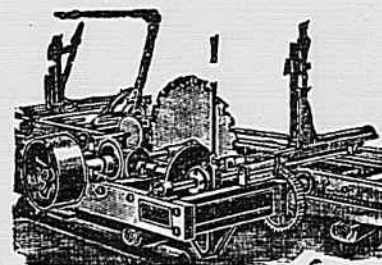
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