

Orchard Information

PROTECT YOUNG APPLE TREES

Thin Wooden Veneer Wrapper Will Prevent Girdling by Rodents—Screen Wire Also Good.

Perhaps the best protection against girdling of fruit trees by mice and rabbits is obtained by using a thin wooden veneer wrapper which has been soaked to keep it from breaking, then bent around the tree and held in place by a single wire about the middle, writes C. C. Wiggins in Missouri Valley Farmer. The wire stays in place better if passed through a hole near the outer edge of the veneer wrapper. The wrapper should be pushed down into the earth so mice cannot burrow under it, or they may be shut out by heaping soil up around the bottom of the case and tramping it firm. Coiled screen wire may be used in much the same way, but it is more expensive. The veneer wrappers do not usually cost more than half or three-quarters of a cent apiece, and can be secured from any orchard supply house.

Bunches of long grass, or split corn stalks, may give good protection against rabbits, but fail to keep mice from doing harm. Newspapers or tar paper wrapped around the tree trunk have been successfully used by many orchardists.

Paint and washes do not give good results, as the rabbits sometimes seem to attack the washed trees more than the untreated ones.

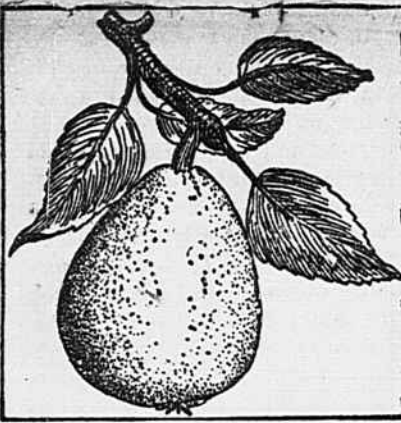
Damage from mice should be avoided by the removal of all loose, trashy material from the neighborhood of the base of the tree trunk. If the ground has been fall plowed, the under furrow slice has good nesting places for mice and the nearby trees are likely to suffer, but if the ground near the tree is clean and well compacted little damage will be done by these rodents.

STANDARD OR DWARF TREES

Planter Will Be Governed in Selection by Object to Be Attained—Soil Also Is Factor.

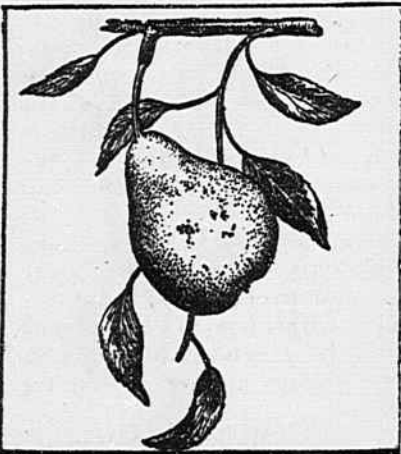
Strong, well-rooted, one-year-old trees are preferable to any other age whether standard or dwarf.

As to the selection of standard or dwarf trees, every planter will be gov-



Anjou Pear.

erned by the object to be attained. Early fruitfulness is desired, dwarf are preferable; but it should be born in mind that such trees are usually shorter lived and seldom attain large size. For these reasons they are better adapted to small lots or to garden purposes. Some varieties, such, for instance, as Anjou, Angouleme, Die-



Louise Pear.

Louise, etc., do better on the quince root than on the pear stock.

On the other hand, if longevity of tree, larger size, and capacity for producing heavier crops are desired standards should be planted. It is well also to consider the character of the soil in the location selected as to adaptability of class desired.

SPRAYING IS NOT DIFFICULT

Have Clear Idea of What is Required—Mix Materials Properly and Follow Directions.

It does not pay to spray, as spraying is done by half of those who try it. Yet proper spraying is not difficult. Have first a clear idea of what you want to do. Know the enemy you are fighting. Then mix your materials properly. Study the formula and follow directions carefully. No haphazard work will do. The details given for the mixing are all necessary.

Spraying well done pays, and pays big. Apply it right, with a strong pressure.

You can do it right if you try to, and yet it is no easy job. It is work from first to last, but it is work that pays.

CABBAGE IN VARIED FORMS

Vegetable That is Usually Considered Somewhat Plebeian Has Many Possibilities.

Cabbage has not a very good reputation among some people, and it is a stand-by winter vegetable of thousands of others. Even for the fastidious taste there are delicious ways of cooking cabbage, and in salad it can also be used with appetizing results.

Chop a small head of cabbage, removing the heart. Put three tablespoonfuls of butter in a frying pan, and two tablespoonfuls of flour, and turn in the cabbage after the butter and flour are well blended, then pour on gradually a cupful of milk. Bring to the boiling point and add two teaspoonfuls of salt, a few dashes of pepper, mix thoroughly and cover tightly and cook forty minutes on the back of the range. About five cupfuls of cabbage are used for the other ingredients. All vegetarians will relish this toothsome dish. Its flavor is delicate and delightful.

Baked Cabbage.—Soak cabbage one hour in cold water, then boil ten minutes after cutting in good sized pieces. Place in a baking dish and cover with one tablespoonful of butter, one of flour and one cupful of milk. Salt and pepper to taste. Cover with bread crumbs and bake one hour.

Creamed Cabbage.—Soak a cabbage for half an hour in cold water, then trim it and cut it in eighths, and drop it into a saucepan of boiling salted water. Add a clove and a whole onion and cook until tender. Remove the onion, drain the cabbage and chop it fine. Put in a saucepan with a tablespoonful of butter and slowly add three tablespoonfuls of cream. Heat thoroughly, season with pepper and salt and serve.

USES FOR PARAFFIN PAPER

Cheap Article Which It Will Be Found Economical to Keep Supply on Hand.

Paraffin paper costs only about five cents or ten cents for a big roll, and I try to keep some on hand always.

Besides being fine for lining almost every kind of a mold from cake to ice cream, it's also good to use inside a dish in which fish, like salmon loaf or some other souffle dish, is being cooked. It's easy to remove—and, joy of joys—as you throw away the paraffin paper you throw away the fish aroma which makes the washing of fish utensils so odious.

Then it's also good to use to wrap around foods before placing them in the ice box. Of course, I cover almost all food with the cover that comes with the fish. But what can you use to cover a roast that has been cooked? I haven't a dish cover of any kind that's large enough or shaped right to do this. Answer, I wrap it in a little paraffin paper dress. The paraffin doesn't absorb the juices as tissue paper would, and it keeps away odors of other foods. In fact, a little sheet of paraffin paper can be used to cover any dish in the refrigerator in lieu of any other kind of cover, and it is a sure protector against the dish absorbing odors from neighboring foods.—Exchange.

Beefsteak Chowder.

Cut slice of salt pork into small lots, with one onion minced fine; cook until a nice brown; add one quart of boiling water, let simmer five minutes, then add one pound round steak cut into strips one-half-inch thick and two inches long; bring this quickly to a boil, then simmer until the meat is tender; add four or five pared and sliced potatoes, season with salt and pepper, add more boiling water and when potatoes are tender add one and one-half cupfuls of good rich milk or cream; split six or eight crackers, put into soup dish and pour chowder over them, serving at once.

To Starch Fine Lingerie.

Many housewives experience great difficulty in laundering fine lingerie, such as dainty waists, jabots, collars and so forth. The chief difficulty seems to lie in giving them just the proper degree of crispness. Rinsing them in a solution of borax gives the right degree of stiffness and renders them just like new. Two heaping tablespoonfuls of borax to five quarts of water is a good proportion. This is also excellent for thin dresses trimmed with lace.

Corn With Cheese.

Cut cold boiled corn from the cob, put in double boiler with milk enough to cover. When hot add cheese to suit your taste cut in thin bits, pepper and salt. Keep hot till cheese melts, but do not boil. Nice for supper.

Fig Compote.

Wash one pound figs, cover with one pint cold water. Soak over night. In the morning add two bay leaves and cook one-half hour. Strain gently. Boil sirup down to one cupful and pour over figs. Chill, serve with sweetened whipped cream.

Warming Over Meat.

The best way to warm up a roast of meat is to wrap it in thickly greased paper, and keep it covered while in the oven. By having it covered the steam will prevent the meat from becoming hard and dry, and it will become heated through in less time.

German Pancakes.

To each egg take one tablespoonful of flour, a pinch of salt, a pinch of baking powder and add enough milk so it will pour easily into the pan. Make about as thick as griddlecakes.

SAMPLE THESE HAM DAINTIES

Are Worth a Place at Any Table Where Good Living is Properly Appreciated.

Ham With Pickle Sauce.—Buy a four-pound piece of tender raw ham. Remove the skin and neatly trim all round. Heat a tablespoonful of lard in a saucepan, lay in the ham and lightly brown for five minutes on each side. Lift up the ham and place on a plate. Put in the saucepan two ounces of larding pork cut in small pieces, one small round sliced carrot, one small sliced onion, one branch sliced celery, two branches of chopped parsley, one bay leaf, two cloves and one saltspoonful of thyme. Allow this mixture to brown for five minutes, mixing occasionally, and add the ham. Moisten with a cup of hot water, and, if handy, two tablespoonfuls of tomato juice. Season with half a teaspoonful of pepper. Cover the pan and let boil for five minutes. Then place in the oven to bake for 35 minutes. Strain into another saucepan and add six vinegar pickles, finely chopped, one tablespoonful of chopped capers, half a teaspoonful of chopped parsley and a tablespoonful of vinegar. Lightly mix and boil for two minutes. Pour over the ham and serve. This dash requires careful preparation to be tasty, but when properly cooked it is a meal in itself with a service of potatoes.

Delicious Ham Savory.—Place in a chopping bowl three ounces of cooked, lean ham and chop for ten minutes until it is a smooth pulp. Then add half a tablespoonful of good butter, two teaspoonfuls of table sauce, half a saltspoonful of cayenne pepper and half a teaspoonful of mustard. Chop the whole well together for five minutes more and place this paste on a plate. Prepare six small round pieces of toast. Divide the ham preparation evenly on the toast and serve immediately.

HINTS TO HOUSEWIVES

Do not fry fish in butter. Do not allow fish to stand in water. Very good fish chowder is made with haddock.

When the top of the stove is red hot, the oven is not hot. Old velvet should be saved for polishing cloths.

Dry flour rubbed on tin with a newspaper will clean it beautifully. Cheese is very nourishing, and should be served in many different ways.

Do not forget whole hominy when planning nourishing and inexpensive dishes.

French fried potatoes dipped in cornmeal before frying are excellent.

Baked Apple Dumplings.

Select tart apples, pare and core them and cut in quarters. Three large apples should make six dumplings. The dough is made as follows: Two and a half cupfuls of flour, one heaping teaspoonful of baking powder and one teaspoonful of salt. Sift these ingredients together. Rub two-thirds cup of lard into the flour and mix with enough cold water to make a dough which can be easily handled. Divide the dough in six parts and roll each part out large enough to hold the apples. When the dough is rolled, put the apples in the center and fold the dough over it, pinching the ends together. Bake in a shallow buttered dish in a moderate oven and serve with cream and sugar.

Corn Pudding Au Gratin.

Dice two tablespoonfuls cream cheese, and mix with one-half pint canned corn. Add one-half pint milk, one well-beaten egg, one-half teaspoonful sugar, one-half teaspoonful salt, and pepper to taste. Now melt one tablespoonful butter in baking dish, pour in the mixture and sprinkle bread crumbs over top. Bake in a quick oven. When I open a can of corn, I always divide it in two, and make two different dishes of it.—Boston Globe.

Veal Scallop.

Chop cold roast veal very fine, put a layer in the bottom of a pudding dish, season with salt and pepper, cover with a layer of rolled crackers and bits of butter; wet well with milk and continue until dish is full. Wet the whole with broth and milk; invert a pan over it so as to retain steam and bake one-half hour.

Italian Salad.

One cupful of shelled peanuts, four large bananas, a few white grapes and one cupful of mayonnaise dressing. Put the peanuts through a food chopper; split the bananas and dip them in the dressing, then roll in the nuts. Serve on crisp lettuce leaves garnished with the grapes.

Tomato Timbales.

Boil two cupfuls of tomatoes and half an onion five minutes. Thicken with a teaspoonful of dissolved flour. Cool, add three beaten eggs and fill small buttered molds. Set in a pan of hot water and bake until firm like custard.

Baked Onion With Cheese.

Peel and cut out in one-half inch slices large white onions. Parboil in salted water, drain, and arrange in a buttered baking dish with bits of butter, and bake until soft; then sprinkle with salt, pepper and a layer of cheese. Return to the oven long enough to melt the cheese.

Worth Knowing.

Dark cricoes should be ironed on the wrong side with irons that are not too hot.

A. J. Renkl

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All persons owning property of any kind whatsoever, or in any capacity, as husband, guardian, executor, administrator or trustee 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:

Meeting Street, Wednesday Jan. 26.
Johnston, Thursday, Jan. 27.
Herring's Store, Friday, Jan. 28.
Trenton, Saturday, Jan. 29.

The office will be open to receive returns from the first day of January till the 20th day of Feb. 1916, as prescribed by law.

J. R. TIMMERMAN,
Auditor, E. C. S. C.
Dec. 8—1915.

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110	Aiken, Augusta	3:00 p m
106	Columbia, Augusta	8:30 p m

Trains depart for		Time
No. 109	Trenton, Columbia	7:20 a m
129	Trenton, Augusta	8:46 a m
131	Aug-Columbia-Aiken	11:45 a m
107	Augusta, Columbia	7:30 p m

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