

**HELPFUL HOUSEHOLD HINTS**

**Gold Cake**—One-third cupful of butter, one and one-half cupfuls sugar, one cupful cold water, three cupfuls flour, yolks of four eggs, two teaspoonfuls baking powder; flavor with vanilla. Nice baked in layers and put together with chocolate filling.

**Christmas Royal Tart**—Make a very rich pie crust, cover the bottom of a pie tin with it and bake; now make a thick, rich cornstarch, and while hot, pour upon the pie crust; garnish with candied cherries and angelica, and set away in a very cold place to become stiff.

**Baked Onions**—Peel small, silver skinned onions, and cook in salted boiling water for fifteen minutes. Drain and lay them on a towel to dry. Then put them in a baking pan with a few spoonfuls of stock gravy, sprinkle with sugar and bake until soft. The sugar will glaze the onions.

**Nut Cake**—One and one-half cupfuls sugar, one-half cupful butter, four eggs, one-third cupful milk, two and one-half cupfuls of flour, one teaspoonful cream of tartar, one-half teaspoonful soda; add hickorynut, butternut or walnut meats (as much in quantity as you use flour is a good rule, but some cooks prefer less); bake in a moderate oven.

**Apple Pudding**—Generously butter lard pail and arrange around the sides of it upright strips of bread in such a way that they will overlap each other; fill the center with slices of apple and with seeded raisins; add nutmeg, cinnamon and sugar to taste, considerable sugar being required; fit a circular piece of bread to the top of pail, put into the oven and steam one hour; unmoild and send to the table garnished with sauce, with a few candied cherries stuck in.

**Fruit Cake**—One pound of butter, one pound sugar, one pound flour, ten eggs, two nutmegs (grated), juice and grated rind of one lemon, one teaspoonful each of cinnamon and mace, one-half teaspoonful each of allspice and ginger, four pounds raisins, four pounds of currants, two pounds of citron, one-half pound each of sweet and bitter almonds, blanched and beaten to a paste with a little rose-water; bake eight hours in a moderate oven. This will keep for months.

**Chestnut Croquettes**—Boil a pint of chestnuts to a pulp, removing the shells first; add two tablespoonfuls of butter and season with pepper and salt; beat two eggs well, stir in and

whip all until very light; form into balls, roll in beaten eggs and bread crumbs, then again in egg and again in bread crumbs; fry in smoking hot fat until a golden brown; press seasoned, hot mashed potatoes through a colander; let the dish be a hot, buttered one; arrange the croquettes in the center of the mashed potatoes, garnish with parsley and send to the table very hot.

**Christmas Pudding**—Take one quart stale bread broken into bits without crusts, and dry in the oven; pour over the bread one quart rick sweet milk and let stand one hour; add three beaten eggs, one-half cupful currants, plum or quince jelly, melted, one cupful brown sugar, one-half cupful strained honey or maple syrup, one-half cupful chopped suet or butter, one pound raisins, one-half pound currants and one-half teaspoonful each of cinnamon, nutmeg, grated peel and vanilla extract, or two teaspoonfuls vanilla without the other spices; mix the ingredients together and bake in a buttered pudding dish for three hours. Serve with cream or pudding sauce.

**Roast Goose with Chestnut Stuffing**—The cooking school directions for preparing a goose for roasting are rather apt to excite some amusement in the breasts of old-fashioned house-keepers, nevertheless the newer method is certainly an improved one, as it removes much of the superfluous fat, and, in so doing, improves the flavor of this savory bird. The directions are as follows: Select a young goose, singe it, and scrub it well in soap and water, rinse very thoroughly in clear water, and dry inside and out with a cloth. To make the stuffing, cook one-half teaspoonful on finely chopped onion with three tablespoonfuls of butter for five minutes. Add one-quarter pound of sausage meat, stripped of its skin, twelve finely chopped mushrooms and one cupful of mashed chestnuts. Heat the mixture and add one ounce of fresh bread crumbs, two dozen whole chestnuts (which have been boiled and skinned), salt and pepper to taste, a lump of butter and one-half teaspoonful of minced parsley. Cool the stuffing partially before using it. Baste the goose often while it is cooking, and roast about two hours, or until well done and richly browned. Serve on a bed of parsley.

**To Clean Silk Waist.**  
Wash the waist in cold soapy water a number of times. Use white soap only after all soiled spots are removed, rinse the waist in clear, cold water; wring the waist dry with your hands and hang in the shade. Iron it with a warm flat iron.

**Layer Cake Foundation**  
One cupful granulated sugar, half a cupful of butter, one cupful of milk, one and a half cupfuls of flour, one teaspoonful of baking powder, two eggs. Mix and bake in three layers for twenty minutes in quick oven. This recipe never fails if properly followed.

**Lima Bean Soup.**  
One cupful Lima bean pulp, two eggs, salt and pepper to taste. Beat egg yolks and add to bean pulp. Season to taste with salt and pepper. A little onion juice may be added if desired. Fold in the stiffly beaten egg whites, turn into a buttered baking dish and bake 20 minutes in a moderate oven.

**How to Clean Buckskin.**  
There are cheap preparations for cleaning buckskin shoes to be had from druggists and shoe dealers. If you cannot get one of these with accompanying directions for use, sponge the shoes with alcohol, and while they are still damp sift calcium powder thickly over them and rub it in with a piece of clean, soft flannel. This will clean them nicely and keep them in good looks for a day or two.

**Potatoes a la Duchesse**  
Peel the potatoes well and cook in water with a little salt. Allow them to dry and mash well. Add a little milk and butter, as in a puree of potatoes, and the yolks of several eggs, to give the dish a golden color. Butter a dish lightly and mould the potatoes with a small individual mould, lightly dressing with butter before placing in the oven. Cook for five or six minutes. When removed from the oven, the potatoes will be a golden color.

**CITATION.**

The State of South Carolina, County of Clarendon.  
By J. M. Windham, Probate Judge:  
Whereas, James E. Ward made suit to me to grant him Letters of Administration of the Estate and effects of Shuford Ward.  
These are, therefore, to cite and admonish all and singular the Kindred and Creditors of the said Shuford Ward, deceased, that they be and appear before me, in the Court of Probate, to be held at Manning on the 12th day of January, next, after publication hereof, at 11 o'clock in the forenoon, to show cause, if any they have, why the said Administration should not be granted.  
Given under my hand this 22nd day of December, Anno Domini 1916.  
J. M. WINDHAM,  
Judge of Probate.



**Rheumatism**  
**Is My Weather Prophet.**  
I can tell stormy weather days off by the twinges in my shoulders and knees. But here's an old friend that soon drives out the pains and aches.  
Sloan's Liniment is so easy to apply, no rubbing at all, it sinks right in and fixes the pain. Cleaner than mussy plasters and ointments. Try it for gout, lumbago, neuralgia, bruises and sprains.  
At your druggist, 25c. 50c. and \$1.00.



**For a Good Pie Crust.**  
This makes a good pie crust: To one cup shortening, butter or lard, pour one-half cup boiling water and beat until creamy. Sift in a flour mixture composed of three cups flour one-half teaspoonful baking powder and salt. Stir altogether and roll out. This is sufficient for two pie crusts. If left over and wrapped in a paraffin paper and kept in a cool place it is even better.

**Faded Spots in Woodwork.**  
Faded spots in hardwood, from heat, light or the touch of too strong alkalis, can be brought back to their original color by repeated gentle rubbings with boiled linseed oil mixed with one-eighth of alcohol. Rub two or three times each day, using a clean silk or linen swab each time. Make swabs by rolling fine cotton batting into tight small balls and tying a ball in a square of cloth. The loose cloth ends form a handle. Throw away swabs as soon as they get hard or dirty.

**Planked Mackerel.**  
Butter a clean wooden plank well and lay a large cleaned and split mackerel on it. Cover the fish with strips of salt pork, place plank in a roasting pan and bake in a moderate oven. Boil potatoes and other vegetables desired (carrots, squash, spinach, turnips and peas go well with mackerel) in separate boilers, and when cooked, mash them.  
When fish is done remove roasting pan from oven and carefully take out the plank. Arrange the cooked vegetables artistically around the edges of the fish and plank, and serve, using a large platter beneath the plank.

**Caramel Nut Cake.**  
Cream half a cupful of butter with two cupfuls of sugar, add a cupful of milk a teaspoonful of vanilla, and three cupfuls of flour sifted with two heaping teaspoonfuls of baking powder. Fold in stiffly beaten whites of four eggs and bake in three layers. For the filling cook together for three-quarters of an hour two cupfuls of brown sugar, one cupful of cream and one tablespoonful of butter; take from the fire, add two tablespoonfuls of vanilla and a cupful of walnut meats. Put layers together with filling and cover the top with caramel icing, garnish with half walnut meats. For the frosting use a cup and a half of brown sugar, three-fourths of a cup of thin cream and one-half tablespoonful of butter. Boil until it forms a ball in cold water.

**Scratches Cured.**  
When children and mahogany furniture dwell together under the same roof, the former are liable to make "impressions" on the latter. When Tommy comes with a sad apology, "My engine ran right into the table leg," or Betty tells how her doll carriage "just went against the corner of the desk its own self," do not be downcast.  
A piece of wet blotting paper placed over the dent and held there by the pressure of a warm (not hot) iron will draw the dented tissues of the wood up into place, provided the scar is not too deep. Of course, the polish will be dulled, if the finish is high, but that may be remedied with a little furniture polish.

**About Lemons.**  
Here are some of the things that the ever useful lemon can do:  
Removes stains from the hands.  
Relieves fever if used to sponge the patient's lips. One part lemon juice and one part glycerin is the proper proportion.  
A dash of lemon juice in a glass of water is an excellent mouth and

tooth wash. It removes tartar and sweetens the breath.

**Things to Remember.**  
To keep woollen garments from shrinking, wash in tepid water with pure soap; rinse once in water of the same temperature, wring slightly and dry in a warm place. Never hank wet woollen outside in freezing weather.

Butter may be kept fresh indefinitely by the following method: Wrap each roll in a piece of clean muslin and tie securely. Then pack the rolls in a crock of brine that will float an egg. Weight down with a clean stone over a heavy plate, making sure that the rolls are well covered with brine.  
Dishes should not be stacked after drying until they have cooled a little. This precaution prevents the sweating process which always takes place when freshly dried hot plates or saucers are piled one upon another.

**Ridgill-Morgan.**  
A quiet but very pretty marriage took place Wednesday, December 27, at 4:30 o'clock, when Miss Mary Anna Ridgill became the bride of Mr. Benjamin C. Morgan of Chapel Hill, N. C., at the home of the bride's mother, Mrs. M. E. Ridgill. The ceremony was performed by Dr. A. C. Wilkins of the Manning Baptist Church in the presence of relatives and a few close friends. The home was tastefully decorated with potted plants and evergreens with a background of white which carried out the color scheme of green and white. The happy couple stood beneath a large wedding bell when the solemn vows were taken. The bride was attired in a handsome suit of chestnut brown chiffon broadcloth with accessories to match. She will be greatly missed by a host of friends here.  
The groom is an energetic young man and has many fine traits of character. After receiving congratulations, refreshments were served. Mr. and Mrs. Morgan left on the evening train for Columbia en route to other points before going to their future home at Chapel Hill where they will be after January 3rd. A future of sunshine and happiness is wished for them as they journey along through life.

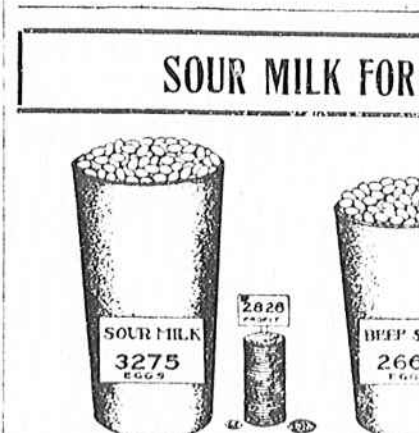
**WASHINGTON WILL SEND ENGLISH TEXT AT ONCE**  
Washington, Jan. 2.—Secretary Lansing said today that the English text of the Entente reply to Germany's peace proposals probably would be forwarded to the central powers today without waiting for the official French text. That will be sent direct to the central powers by the American embassy in Paris.  
**VILLA FORCES LOOT**  
SABINAS HIDALGO  
Laredo, Texas, Jan. 2.—Villa forces have captured and looted the town of Sabinas Hidalgo, south of Villa Laredo, between Laredo and Monterey, according to advices reaching the border today. No loss of life resulted it was said.

**Lax-Fos, A Mild, Effective Laxative & Liver Tonic**  
Does Not Grip nor Disturb the Stomach.  
In addition to other properties, Lax-Fos contains Cascara in acceptable form, a stimulating Laxative and Tonic. Lax-Fos acts effectively and does not gripe nor disturb stomach. At the same time, it aids digestion, arouses the liver and secretions and restores the healthy functions. 50c.

**Power of Wind.**  
Farm and Fireside says: "The power of wind is measured by the cube of its velocity. A wind blowing ten miles an hour gives a windmill eight times as much power as a five mile wind."  
**Henpecked.**  
She—Was Algebron Watts on the football team when he was in college? He—I should say not! He has never even had the nerve to kick at home.—Judge.

**Sucher's Arnica Salve**  
The Best Salve In The World.

**SOUR MILK FOR CHICKEN FEEDING**



The difficulty of buying meat scraps, blood meal, meat meal or other animal food in South Carolina should not worry any poultryman in our state. Three experiment stations have tested sour milk or buttermilk and found it equal, if not superior, to animal food of any kind.  
The Missouri Experiment Station has just published the results of their tests, and these tend to show that sour milk is better than meat scraps in every way.  
Seventy-five pullets were used in the experiment. Twenty-five were fed all the sour milk they could drink in addition to a mixture of two parts whole corn and one part wheat scattered in the litter, and a dry mash of wheat bran, middlings and cornmeal fed in a hopper.  
The second lot of twenty-five pullets did not receive sour milk to drink, but in place of it they were given meat scraps in the mash and the same whole grain. The third lot received only the wheat bran, middlings and corn meal dry mash, and the whole corn and wheat in the litter.  
The cost of feeding each hen was \$1.05 for the milk lot, \$1.02½ for the meat scraps lot, and \$0.95½ cents for the no meat nor milk lot. The

**ENGLISH WORDS.**

**They Are, Assorts a Critic, Both Ugly and Unmusical.**  
"On the whole, owing partly to the enormous proportion of monosyllables, partly to the prevalence of sibilant and dental sounds, the words of the English language are overwhelmingly ugly and unmusical." As proof of this assertion, Charles Leonard Moore adduces in "Incense and Iconoclasm" a long list of commonly used names of things that in our language are rather bad than good.  
"Ocean" is grandly mouth filling and pictorial, but "sea" is ignoble, "air" at least questionable, "sky" weak and thin. The clipped dissyllable "heaven" is decidedly poor "firmament," however, is magnificent and "paradise" fine. "Earth," "sun," "stars" are three low, plebeian symbols for the total splendors of the visible world.  
Turn to the words describing man's own person. "Face," "eyes," "nose," "mouth," "legs," Mr. Moore thinks a simple commodity of vile names. As for man's possessions, it is to be hoped that Adam had better taste than to call his cave a "house." "Mansion" or "palace" might do. "Garden," "valley," "forest" are good. "Metropolitan" is fine and gave Keats an excellent line—"Upon the gold clouds metropolitan"—but "city" is affected and "town" intolerable.  
For the sound of most of our verbs Mr. Moore has a criticism as harsh, and it is only our adjectives that he praises, and then cautiously. "August," "splendid," "noble," "gorgeous," "magnificent," "graceful," "indomitable"—these he thinks really patrician among the vulgar rabble of our other words.

**A Rabelais Hoax.**  
Rabelais, being out of money, once tricked the police into taking him from Marseilles to Paris on a charge of treason. He made up some packages of brick dust and labeled them "Poison for the royal family." The officers took Rabelais 700 miles, only to be told at the end of their journey that it was April 1 and the affair was a hoax. Of course, as Rabelais was the privileged wit of the royal family, he was forgiven.

**An Old Proverb.**  
The familiar proverb "Fine feathers make fine birds" has been traced away back to the time of the pyramid builders. It is found in hieroglyphics as early as the reign of King Cheops. It has also been found in very early Chinese documents. It is almost as old as the human race.—New York American.

**Unseemly Haste.**  
Joy Rider (stopped by rural constable)—Haven't we got any rights left in this country? Doesn't the constitution guarantee us life, liberty and the pursuit of happiness? Constable—It don't guarantee no man the pursuit of happiness at ninety miles an hour.—Judge

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