

DORT
The Quality Goes Clear Through

"Time Is the Stuff—"

Franklin said: "Time is the stuff that life is made of."

The chief function of a motor car is to save time—to cut out the waste of hours in getting from place to place by ordinary means—to increase the efficiency of the user.

The DORT is pre-eminently a utility car—a car for active, useful people; ample without excess, comfortable without clumsiness. Its every line bespeaks efficiency without waste.

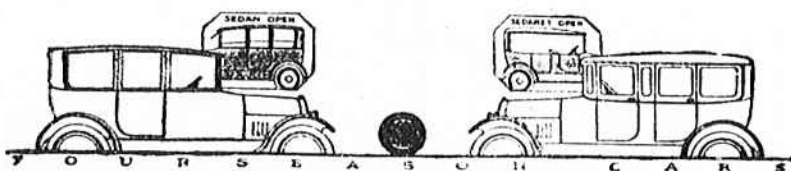
Moderate in size, light in weight, it "goes easy" on gasoline, oil and tires.

And because it is sturdily and honestly built, of worthy materials, it stands up under the most constant, tiringest-conditions use.

McCullum Auto Co.,
112 S. Harvin St. SUMTER, S. C.

Fourseason Cars
The DORT Sedan, Coupe and Sedanet enjoy great popularity among those seeking in a car fine appearance, utility and comfort at a low price.

DORT MOTOR CAR CO., Flint, Michigan



GOOD TO THE LAST DROP
MAXWELL HOUSE COFFEE
ASK YOUR GROCER

AMERICAN AIRMEN CLEAN-UP ON GERMAN MACHINES

No More Flying Over Our Lines at Will

HUNS FEAR U. S. AVIATORS

Four American Flyers Missing; Two Brought Down Behind German Lines

With the American Army in France—the activities of the American air squadron operating in the sector northwest of Toul seem to have had results even more effective than was anticipated. When it first began its work there were between thirty and fifty summons to activity coming into our aviator daily. Gradually the number of calls has dwindled until for several days the average has been only two a day.

From a strictly technical, military standpoint, the operation of the American airmen have two objects. The first is to kill off the opposing airmen, while the second is to keep the enemy from flying his machines on the American side of the line and thus preventing him from taking photographs, regulating artillery fire, or in any way securing information.

Huns Driven Off
The records show that the new squadron has already taken a creditable toll of enemy pilots and observers, while for a German airplane to come over the American lines now is a rare occurrence. This situation contrasts sharply with that which prevailed when these aviators first started operating.

Moreover, according to information obtained from a German officer aviator brought down within the last few days, the fear of the American aviators has been instilled into the German flying corps. This prisoner furnished the information that the line from St. Mihiel to Pont-a-Mousson, within which the American airmen are operating, had come to be regarded as a dangerous place for German pilots. Our fighting aviators could not possibly have heard a more welcome tribute.

—W—S—
**A NATIONAL DUTY,
A PERSONAL PLEASURE**

Some Menus for Using Potatoes in Every Meal Without Allowing Them to Become Monotonous—Others Can Be Had From the Department of Agriculture

Do you know that there are millions of bushels of potatoes in the United States in excess of the usual supply at this time of year, and that, unless people generally eat more potatoes than they ordinarily do, millions of bushels of good food will be lost at a time when nearly the whole world is suffering for food? Potatoes are bulky and heavy and can not well be transported over seas. The United States must eat its own potatoes and release other foods for export.

Eating potatoes every day is a duty—and eating potatoes every meal can be made a pleasure. Following are some recipes, worked out by the cooking experts of the United States Department of Agriculture, covering every meal for two days. Similar recipes, both economical and palatable, have been worked out covering every meal for a week.

for breakfast:

- Potato Omelet**
1 cup mashed potato
1-4 teaspoon pepper
1 teaspoon salt
3 eggs
3 tablespoons cream or milk

Wash eggs and separate the white and yolks. Add the yolks to the potato and beat until there are no lumps. Season with onion juice, if desired, and chopped parsley. Beat the whites until stiff and fold into the potato mixture. Put into a well-oiled frying pan and bake in oven until brown. Then turn and fold on hot platter. Serve at once.

For lunch or supper:

- Potato and Corn Chowder**
1 pint canned corn
3 cups potato cut in small pieces
4 cups skim milk
2 ounces salt pork
1 small onion chopped
1-2 teaspoon pepper
1-2 tablespoons cornstarch

The salt pork should be cut into small pieces and cooked with the chopped onion until the onion is a golden brown. Add the potato and cook for 10 minutes. Add the milk and corn and cook slowly in a double boiler. Add the flour mixed to a smooth paste with an equal amount of cold water. Add the pepper and additional salt if necessary. Cook until the mixture is creamy.

For dinner:

- Browned Potatoes with Roast Beef**
Parboil potatoes for 20 minutes. Remove the skins and place the potatoes on a roasting rack with meat. Bake them for about 40 minutes, or until the potatoes are tender, basting them occasionally with the juice in the pan.

Use the left-over potatoes to make potato cakes. They are very good served for breakfast with crisp slices of bacon. Brown them in the bacon fat.

- Potato Cakes**
Season cold mashed or fried potatoes to taste with salt and pepper, and mix with a little milk. Add egg, if desired. Mold with the hands into small round cakes. Fry on both sides

in well-greased skillet, frying pan, or griddle, and serve hot.
For supper or lunch: Potatoes can make the largest part of the meal.

Potato Soup
Boil three medium-sized potatoes and when soft rub them through a sieve. Slice a small onion and scald this and a little chopped celery or 1-4 teaspoon celery salt in 5 cups of skim milk. Remove the onion and add the milk slowly to the potatoes. Mix 1-2 tablespoons cornstarch, 1-2 teaspoons salt, and a little cayenne pepper to a thin paste with 2 tablespoons cold milk. Stir this mixture into the boiling soup. Continue to boil for 1 minute; strain and serve.
For dinner:

Stuffed Potatoes
Bake potatoes in a hot oven for about 45 minutes, or until soft. Cut a slice from the side of each and scrape out the inside. Mash this and season with salt and pepper. Add enough heated milk to bring to the consistency of ordinary mashed potatoes. When partly cooled add egg. This may be left-over whites or yolks or whole eggs, well beaten. Add not more than one egg to six medium potatoes. Refill the skins, brush with melted fat and put back in the oven for 5 or 10 minutes. Serve hot.

CITATION OF LETTERS OF ADMINISTRATION

STATE OF SOUTH CAROLINA, County of Clarendon.
By J. M. Windham, Probate Judge.
Whereas, Elizabeth P. Richardson made suit to me to grant her Letters

of Administration with the Will annexed, of the Estate and effects of F. O. Richardson,
These are, therefore, to cite and admonish all and singular the Kindred and Creditors of the said F. O. Richardson, deceased, that they be and appear before me, in the Court of Probate, to be held at Manning on the 3rd day of June next, after publication hereof, at 1 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 20th day of May, Anno Domini, 1918.
J. M. WINDHAM,
Judge of Probate

CITATION OF LETTERS OF ADMINISTRATION

STATE OF SOUTH CAROLINA, County of Clarendon.
By J. M. Windham, Probate Judge.
Whereas, Mrs. Gertrude G. Lesesne made suit to me to grant her Letters of Administration of the Estate and effects of James Henry Lesesne,
These are, therefore, to cite and admonish all and singular the Kindred and Creditors of the said James Henry Lesesne, deceased, that they be and appear before me, in the Court of Probate, to be held at Manning on the 3rd day of June 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 17th day of May Anno Domini, 1918.
J. M. WINDHAM,
Judge of Probate.

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AT
Reasonable Prices

Nothing but the very best materials go into our prescriptions and they are compounded just the way your physician says.

RUBBER GOODS and TOILET ARTICLES
and a full and complete line of **STATIONERY.**

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A MODERN SODA FOUNTAIN
We keep a Full Line of
CIGARS, TOBACCOS and CANDIES.

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Below Bank of Manning. Manning, S. C.

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Try a dozen of our

LaGRIPPE CAPSULES
At 50c. a Dozen.

If they don't cure you just tell us and we will gladly refund your money.
Could anything be fairer ?

Dickson's Drug Store,
PHONE 61. MANNING, S. C.



"Time tells what you did yesterday. Make to-morrow better by starting a Bank account to-day."

If, for no other reason than the unforeseen demands incident to human life, you owe yourself a Bank Account. It's a duty, because you haven't the power to predict the future but you have power to start a Bank Account and fortify for the future. Besides we want to help worthy young men to succeed. Begin today with \$.

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