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# Camel

## BISCUITS NEVER GO BEGGING WHEN THEY ARE WELL MADE

Hot Bread Although Probably Not so Wholesome, if Eaten Constantly, as Those Which Have Had Time to Grow Cold, Afford Pleasant Variety in Diet.

Hot biscuits and butter, hot biscuits and honey, or hot biscuits and marmalade—no one's face except a confirmed dyspeptic's could help but brighten at the sight of a plate of them on the table if they are what proper biscuits should be—tender, flaky, and well baked.

Biscuits are not difficult to make when a few important points are kept in mind. These are to use a good recipe, to mix as quickly as possible after the baking powder is moistened, to have the dough just stiff enough to handle, and to bake in a rather hot oven.

The following recipes for making biscuits are recommended by food specialists in the United States Department of Agriculture:

**Plain Baking-Powder Biscuit**  
2 cups sifted flour,  
3-4 teaspoon salt,  
2 teaspoons baking powder,  
2 tablespoons shortening,  
1-2 to 3-4 cup liquid (milk, water, or equal parts of each.)

Sift together the flour, salt, and baking powder. Cut or chop the shortening into the flour with a knife or a cookie cutter until well distributed. Finally, if necessary, rub the mixture between the tips of the fingers until it is like meal. Add just enough cold liquid to make a soft

dough that can be handled on the board, mixing with a knife if possible. Mix quickly and handle the dough very lightly. Place it on a floured board, roll to the thickness of 1-2 inch, and cut into desired shape. Place the biscuits on a baking sheet, or in shallow tins dusted lightly with flour and bake in a rather hot oven for 10 to 15 minutes or until thoroughly baked.

**Drop Biscuits**  
To save time in preparation or when no cutter is at hand, the dough may be made somewhat softer than above and dropped on the tin by spoonfuls about one-half inch apart. The mixture, although soft should be stiff enough not to spread on the tin, yet soft enough so that the biscuits when baked have a smooth, rounded surface rather than a rough, lumpy one. If desired, the top may be brushed with milk or smoothed gently with a knife dipped into water or milk. Bake as above.

These "emergency" or drop biscuits are not quite like the rolled ones, yet if of the proper consistency they are equally good. Indeed, some excellent judges of pastry insist that they are always a little more tender.

**Sour Milk Biscuit**  
2 1-2 cups sifted flour,  
3-4 teaspoon salt,  
3-8 teaspoon baking soda,  
1 teaspoon baking powder,  
2 tablespoons shortening,  
About 3-4 cup sour milk or butter-milk.

Sift together the flour, salt, baking powder, and soda. Cut or chop in the shortening, add the sour milk, and mix as usual. Bake thoroughly in a hot oven for about 10 to 12 minutes. Be sure that the milk is sufficiently sour to neutralize all the soda.

## YOUNG TURKEYS DO BEST WHEN KEPT ON OPEN RANGE

Confining Turkeys Does Not Result in Marked Success—Do Best When Allowed to Range—Area May Be Reduced by Heavy Feedings in Farm Yard.

Plenty of exercise is essential if the turkey poult is to thrive, say poultry specialists of the United States Department of Agriculture. At all times, when rain or dampness does not prevent, the poults should be allowed to run in and out of the coop at will. Too much stress can not be given to the necessity of exercise, and the only way to provide for this is to allow the poults at every possible opportunity to range for feed outside the coop. During a long-continued rainy season it is better to allow them to run out of the coop whenever it is not actually raining, even though the grass is somewhat damp.

**Keep The Coop Dry.**  
By confining the mother hen to the coop she will always be ready to hover the poults whenever they run to her, which they will do if they become chilled. The greatest care should be taken to keep the interior of the coop dry, and for this reason it is advisable to choose a sandy slope where the water runs off quickly and where there is also protection from heavy rains. If necessary, the mother hen can be confined to a roomy coop for a week or more, provided she is properly fed and watered, and the coop moved to fresh ground every day.

If the weather is warm and dry, as frequently happens when the poults are hatched late in the season, no shelter is required, as they do better in the open; but it is advisable to keep them within a fenced inclosure for the first three or four days until they are

strong enough to follow the mother. Weather conditions being favorable, the hen and brood can be given free range after the third or fourth day, but care should be taken to keep them out of heavy dews and to protect them from rain for the first two or three weeks. After this early morning dews or light showers followed closely by warm sunshine will do little harm, as the poults soon become warm and dry. If cold, damp weather sets in, however, they will need to be kept in dry quarters, for nothing is more fatal to young poults than wet and cold.

**Rearing the Young Turkeys**  
When about six weeks old the young turkeys are old enough to go to roost. Practically all turkey raisers allow the birds to roost in the open trees or on fences or other roosts especially provided for them. In sections where high winds prevail it is customary to build the roosts next to a barn or shed, where there is some protection. When this is done posts are driven into the ground and poles laid across them 4 or 5 feet from the ground. By driving them to the roosting place and feeding them there every evening just before dark, young turkeys can be made to roost wherever desired. For the first few times it is sometimes necessary to keep them under the roost until dark, but they will finally fly up, and after a week or so will no longer have to be driven, but will come up every night to be fed and to roost.

During the summer and early fall turkeys can find an abundance of feed on the average farm. Grasshoppers and other insects, weeds and grass seeds, green vegetation, berries, and grain picked up in the fields all go to make up the turkey's daily ration. When this natural feed is plentifully very little need be added until fattening time, except for the purpose of bringing the turkeys every night to roost and to keep them from straying from home. For this purpose one feed of grain every night just before roosting time is sufficient.

## CONFINING HEN IN COOP REDUCES LOSS OF CHICKS

Chicks hatched during the winter should be brooded in a poultry house or shed while the outside weather conditions are unfavorable; after the weather becomes settled they should be reared in brood coops out of doors. It is best to make brood coops so that they can be closed at night, to keep out cats, rats, and other animals, and enough ventilation should be allowed so that the hen and chicks will have plenty of fresh air.

The hen should be confined in the coop until the chicks are weaned, while the chicks are allowed free range after they are a few days old. Where hens are allowed free range and have to forage for feed for themselves and chicks, they often take the latter through wet grass, where they may become chilled and die. Most of the feed the chicks get by foraging goes to keep up the heat of the body, whereas feed eaten by those that are with the hen that is confined produces more rapid growth, as the chicks do

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not have so much exercise. In most broods there are one or two chicks that are weaker than the others, and if the hen is allowed free range the weaker ones often get behind and out of hearing of the mother's cluck and call. In most cases this results in the loss and death of these chicks, due to becoming chilled. If the hen is confined, the weaklings can always find shelter and heat under her, and after a few days may develop into strong, healthy chicks.

The loss in young chicks due to allowing the hen free range is undoubtedly large, say poultry specialists in the United States Department of Agriculture. Chicks frequently have to be caught and put into their coops during sudden storms, as they are apt to huddle in some hole in a corner where they get chilled or drowned. They must be kept growing constantly if the best results are to be obtained, as they never entirely recover from checks in their growth, even for a short period. Hens are usually left with their chicks as long as they will brood them, although some hens commence to lay before the chicks are weaned.

## DON'T SHIP BLIGHTED POTATO

There is no business economy in paying freight for shipping potatoes when rejection is a forgone conclusion, says the United States Department of Agriculture. In its study of shipments of potatoes on the principal markets, the markets inspection service finds that late blight tuber rot, which is frequently followed by slimy soft rot, causes heavy losses. This disease is apparent at the time of loading, and the bad tuber can be sorted out and not shipped.

## TRY RICE-STUFFED STEAK: THE FAMILY WILL LIKE IT

Stuffed steak is good eating, and possesses the additional advantage of extending a small amount of meat. The following recipe for this dish is recommended by food specialists in the United States Department of Agriculture.  
1 pound round steak.  
2 cups boiled rice.

Salt,  
2 tablespoons chopped parsley,  
1 teaspoon onion juice,  
Paprika.

Blend the rice with the seasoning. Pound the steak until thin. Spread the steak with a layer of the rice stuffing about 3-4 inch thick. Roll and tie in shape or fasten with skewers. Put in a covered pan with enough water to keep from burning and cook in the oven for 30 minutes. Take off the cover and brown before removing from the oven. Thicken the stock left in the pan for gravy.

Or, if preferred, make individual servings. Cut a 3-inch square of steak, place a tablespoon of the dressing in the center, roll the steak around it, and fasten. Place it in a pan with a little water and cook as the roast was cooked. This steak is very good served with a tomato sauce.

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