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News at Bethune

Bethune, May 29.—Mrs. J. G. Richards, of Asheville, spent last week with her parents, Mr. and Mrs. J. A. McCaskill. She returned to Asheville Saturday and was accompanied by her parents who will remain for a week's visit.

Miss Mary Louise McLaurin, who has been teaching in the Parker district schools, Greenville, has returned home.

Miss Mary B. Ratcliff, who is a student at Winthrop, has been at home on the sick list for more than a week.

Miss Gladys Baker, a member of the Gaffney high school faculty, came home Friday night. She brought with her for a visit little Miss Hatcher, of Spartanburg.

Jennings Watford and W. E. Davis, students at Georgia Middle State college, are at home.

Misses Lizzie Davis and Marguerite Cliburn, of the Jefferson schools, visited relatives here during the week end.

Mrs. R. E. McCaskill and little daughter, Betty Gray, have gone to Waterloo to spend some time with Mrs. McCaskill's father, Mr. McClesney.

Miss Myrtle Mungo is visiting relatives in the Mt. Pisgah section.

High School Band

There are some twenty instruments in Camden, scattered among those who once belonged to the Camden band, but are the property of the city of Camden and the Wateree mill. We are pushing a movement to secure instruments for our Camden high school, so that we can have what many of the other up-to-date high schools have—a fine students' band. We wish all who have such instruments in their possession would have them available so that we may collect them. We want this done, so that we may know what instruments, if any, we shall have to secure. If there are privately owned instruments, we wish to ascertain what these might be bought for.—C. F. Wimberly, acting for the Band Boosters' Club.

Held Memorial Services

Last Thursday night, May 17, marked the eleventh anniversary of one of the worst tragedies that ever came upon the people of South Carolina, the Cleveland school fire, which swept out the lives of over seventy men, women and children. So disastrous was this fire that there is scarcely a family living in this community who did not suffer the loss of one or more relatives. Orphans, widows, and heart-broken parents were left to "carry on" and with the omnipotent help of a loving Heavenly Father have gone onward and upward with an undaunted faith in God and fellow man.

In memory of this sad occasion, May 17, 1923, Rev. T. W. Godbold, pastor of Beulah church, made a splendid memorial address at chapel exercises last Thursday morning at the Charlotte Thompson high school.

Ten thousand Philadelphia orphans saw the wonders of the Ringling Brothers circus in that city this week as guests of Ellis A. Gimbel, who for the past 18 years has been taking the children to the circus each year.

At Flemington, N. J., a vinegar party worker called for help. Two men went to his aid, and all three were taken to the hospital with carbon monoxide poisoning.

KERSHAW LODGE No. 29 A. F. M.

Regular communication of this lodge is held on the first Tuesday in each month.

Visiting Brethren are welcome.

N. R. GOODALE, JR., Secretary.

W. WILSON, Worshipful Master.

1-14-27-ft

HOW

FLOWERS FERTILIZE AND REPRODUCE THEIR LIKE.—The esthetic value of flowers to man is a topic best treated by the poet. To the biologist flowers are organs of reproduction among the highest group of plants.

At the center of a typical flower occurs the flask-shaped "pistil." Within the swollen base of this structure are small "ovules" which are destined to become seeds. Next come the brightly colored "petals," and beyond them the green "sepals."

Either wind or insects (attracted by the bright petals and seeking the "nectar" which the flower secretes) may transfer the pollen grains from the stamens to the sticky upper end of the pistil (of the same or of a different flower). The pollen grains then grow tubes which eat their way down through the pistil to the ovules. A male sperm which has been carried within the pollen tube fertilizes the female egg which is embedded in the ovule. The fertilized egg forms an embryo plant while the outer tissues of the ovule form the outer regions of the seed. Under proper conditions this embryo within the seed can grow to produce the mature plant.

How Cold and Warm Air

Brings Thunderstorms

There are two kinds of thunderstorms, according to Dr. W. J. Humphreys of the United States weather bureau, who tells how to distinguish them. The difference in the two kinds of storms is wind. One kind of thunderstorm happens only when the day is more or less windy. The other kind happens only at times when there is little or no wind. Both kinds, however, are created by cold air above and hot, moist air below. The warm air rises into the cold air where the cold condenses some of the moisture in the rising air, causing rain, lightning and other storm features. Where the difference between the two kinds comes in is in how these strata of cold and warm air are provided. The windy kind occurs when winds drive an upper layer of cold air across a layer of warm air near the ground, while the calm type usually happens when heating of the ground by the sun creates a layer of over-heated air which then rises into the cold air because it becomes lighter.

How Wood Carving Has Declined

How old is the art of wood carving? is a question that is answered by the simple statement that it is almost a lost art. Wood carving is one of the ancient arts. There are splendid examples of wood carving by the Japanese of the Eighth century. There are remnants of Scandinavian carving dating from the Ninth and Tenth centuries. They are in low relief and follow the same form of design as is found on Celtic stone crosses. Of the Norman period in England only a few isolated pieces remain. The Fifteenth century was productive of the finest quality and of the largest amount of decorative Gothic woodwork. Many churches were built during this period and some elaborately decorated. The most noticeable feature of the work of this period was that carving became flatter and tracery was extensively used. Since the Eighteenth century wood carving all over Europe and in America has declined.

How Egyptians Farm Salt

How salt is gathered on sticks in Egypt has recently become an interesting topic. Great tracts of land are used where sea water can be introduced. The sticks are planted in a formation at equal distance from each other. The sea water is allowed to enter and to cover the sticks completely. The locks are then closed and the water, thus standing, gradually evaporates. During this process the salt clings to the sticks and by the time the entire evaporation has taken place each stick has many inches of salt around it. The salt is then collected and the process repeated.

How Fast People Read

Such tests as have been made indicate that there is considerable variation, depending upon the nature of the contents that are being read, the type used, and other factors. Huey found that adults varied in the rate of reading silently from 2.5 to 98 words per second at their ordinary rates. When reading as rapidly as possible the rates varied from 3.5 to 13.5 words per second. Whipple and Curtis found that the time per word in hundreds of a second for normal silent reading, maximum silent reading, and skimming was 20, 22 and 14, respectively.

How Far South Eskimos Live

The Eskimos are inhabitants of the northern coast of the American continent down to latitude 60 degrees north on the west and 55 degrees on the east, and of the Arctic Islands, Greenland and about 400 miles of the nearest Asiatic coast. They prefer the vicinity of the seashore, from which they rarely withdraw more than 20 to 30 miles.

How Watch Is Used as Compass

How the watch is used as a compass depends upon who is making this experiment with the watch. The woodman's method of using his watch as a compass is to point the hour hand of the watch at the sun, which marks south as being half way between the hour hand and twelve o'clock on the watch dial.

Vegetable Cookery And Its Food Values

Vegetables are an exceedingly valuable part of the diet because they contain mineral matter such as iron, lime, phosphorus, sulphur which helps to build bones, teeth and to make red blood. Vegetables also contain vitamins which have a direct connection with growth and good health. They contain woody fibers or cellulose and starch and sugar which give energy.

Vegetables also give variety to the diet and are often used to flavor other foods. They are so very valuable to the diet that we cannot afford to go one day without eating some vegetables in addition to potatoes. The young fresh vegetables are superior in flavor, texture and contain more vitamins.

But the best of vegetables can be ruined by cooking, therefore great care should be taken to preserve the original food value. The loss of food value in cooking is due to the fact that some of the vitamins, mineral salts, proteins and sugars dissolve in the water, therefore use as little cooking water as you can, and serve the liquid with the vegetables, or else in soup, sauce or gravy. Cook the vegetables only long enough to make it tender. Overcooking makes the vegetables flabby, soft or mushy and causes a great loss of the nutritive values.

From the standpoint of food value, baking a vegetable in its skin or in a casserole is the best cooking method but it requires more fuel than to-of-the-stove cooking. Boiling requires less fuel but there is a greater loss of food value. Pan-frying is very economical. Cut the vegetable into small pieces and cook in a flat covered pan with a little fat to prevent sticking. The water evaporates and the cooking time is so short that there is very little loss of vitamins.

We cook our vegetables to increase their palatability. Since cooking may destroy as high as fifty per cent of the mineral and vitamin content we should learn how to make vegetables palatable without such destruction. It can be done if the following suggestions are considered:

- 1. Cook vegetables soon after they are gathered.
- 2. Cook as soon as prepared and serve as soon as cooked.
- 3. Vegetables cut up and allowed to stand in water lose their "protective properties." Cut vegetables lengthwise rather than crosswise.
- 4. Cook vegetables whole when possible, and then remove the peeling af-

terward. Scraping is not as destructive as paring as much of the mineral and vitamin is very near the skin and is lost when paring.

Strongly flavored vegetables as cabbage, cauliflower and turnips are best boiled with cover off.

Greens are best cooked in the water which clings to the leaves, and cooked until tender. If cooked without a cover the green color will be better preserved.

The addition of soda to vegetables to hasten their softening causes the destruction of the vitamins.

When boiling vegetables use only a small amount of water (except in case of strongly flavored vegetables) and use the water left in making soups and sauces.

The following is a good recipe for pan-fried cabbage: 2 quarts chopped cabbage, salt and pepper, 4 to 6 tablespoons bacon fat. Put fat in a frying pan, add cabbage, cover to keep in the steam, cook slowly and stir occasionally. When the cabbage has lost some of its crispness but still is green, sprinkle with pepper and salt and serve at once.

The salad is an excellent means of incorporating more vegetables in the diet and according to good health rules a salad should be served at least once a day. The following combinations make palatable salads:

Sliced radishes, cucumbers, pepper, onion and tomato on head lettuce. French dressing.

1 cup cold string beans, small onion cut fine, half dozen thinly sliced radishes.

1 cup lima beans, half cup celery, pimento. Cooked dressing.

1 cup chopped cabbage, half cup grated raw carrots, sliced onion, chopped celery or parsley. French, cooked or mayonnaise dressing.

Head lettuce, sectioned. Thousand Island dressing is suitable.

Salad Dressing Recipes.

French Dressing: 1-2 teaspoon salt, 1-8 teaspoon paprika, few grains pepper, 1-4 teaspoon sugar, 3 tablespoon vinegar or lemon juice, 1-2 cup salad oil. Combine the dry ingredients, add the oil and acid and stir or shake thoroughly just before serving.

Thousand Island Dressing: 1 cup thick mayonnaise, 1-2 cup chili sauce, 2 tablespoons sliced stuffed olives, 1-2 cup chopped celery, nuts broken in pieces, chopped pimento, whipped cream (if desired).

Cooked Salad Dressing: 1-4 teaspoon mustard, 1-4 teaspoon salt, 1 1/2 tablespoon sugar, paprika, 1/2 cup vinegar (dilute greatly) 3 egg yolks or 2 whole eggs. Mix the dry ingre-

dients. Add to them the vinegar. Pour this mixture slowly over the well beaten yolks. Cook in double boiler with the water in bottom not boiling. Stir constantly until mixture thickens. Cool. Thin with cream or fruit juice.

On the old Hilton place near Kershaw a barn was struck by lightning on Tuesday night causing the barn to burn and causing the death of two mules. This place is owned by C. Frank Clyburn and according to reports he had no insurance on the barn or mules although he carried insurance up to this year.—Lancaster News.

Twelve hundred East Side, New York, school children wildly cheered Mrs. William R. Stewart, thinking she was Mrs. James Roosevelt, mother of the president, who failed to appear. Peru is reported to have recently purchased 12 airplanes from builders in Italy.

SUMMONS FOR RELIEF

STATE OF SOUTH CAROLINA County of Kershaw. In the Court of Common Pleas.

James S. Edmunds and Arthur B. Heins as surviving directors and statutory trustees of Charles P. Wray & Company in liquidation, Plaintiffs,

vs.

Charlotte Thomas, Pearl Steadman, Bell West, Mildred Williams, Cleola Williams, Lois Williams, Rosie Bright, Joseph Williams, Brooks Williams, Nellie Shepherd, Mack Williams, Shannon Williams, R. Branham and J. E. Abbott, Defendants.

To the Defendants above named:

You are hereby summoned and required to answer the complaint in this action, of which a copy is herewith served upon you, and to serve a copy of your answer to the said complaint on the subscribers at their office at Winstonsboro, South Carolina, within twenty days after the service hereof exclusive of the day of such service and if you fail to answer the complaint within the time aforesaid, the plaintiff in this action will apply to the Court for the relief demanded in the complaint.

DOUGLAS & DOUGLAS Plaintiff's Attorneys. Dated at Winstonsboro, S. C., the 16th day of April, 1934.

To the Non-Resident Defendants Charlotte Thomas, Pearl Steadman, Brooks Williams, Bell West and Mildred Williams:

You will take notice, that the summons in this action of which the foregoing is a copy, together with the complaint were filed in the office of the Clerk of Court for Kershaw County on the 24th day of May, 1934. DOUGLAS & DOUGLAS Plaintiff's Attorneys. May 24, 1934 9-11b

Sumter Farmer is Slain by His Wife

Henry Britton, 41, well known farmer and member of a prominent Sumter county family, was fatally shot by his wife, Marie Glasscock Britton, early Tuesday morning at the Britton residence on the Manning highway about six miles from Sumter.

Mrs. Britton, under technical arrest at her home Tuesday, declared to officers she shot her husband in self-defense after her husband had choked her and tried to kill her. A negro, who had been with Britton prior to the tragedy, corroborated the statement made by Mrs. Britton.

Information is to the effect that Mrs. Britton was attacked by her husband and with the aid of a servant she managed to run into another room of the house. Britton followed and she fired one time at him with a pistol. The bullet penetrated the heart and he died instantly.

Mrs. Britton is a prominent club woman of this county, while her husband was a son of J. J. Britton, county commissioner, and a brother to J. B. Britton, member of the legislature from this county.

A large concourse of friends gathered at the funeral services Wednesday morning at Zoar cemetery, which were conducted by the Rev. J. F. Hoffmeyer of Oswego.

The deceased is survived by his parents, Mr. and Mrs. J. J. Britton, and the following brothers and sisters: J. B. Britton, L. B. Britton, R. J. Britton, L. K. Britton, E. L. Britton, Mrs. R. A. Ridgill, Mrs. J. D. Lemmon and Mrs. J. W. Boney, all of Sumter.

A coroner's jury investigating the death of Henry Britton reached the verdict that "Henry Britton came to his death at his home in Sumter county, S. C., on May 22, 1934, from a gunshot wound which was fired by his wife in defense of her own life," and the jury also recommended that Mrs. Britton not be prosecuted in connection with the affair.

Principal testimony at the inquest was furnished by Eddie Spann, negro, who was present at the Britton home when the tragedy took place.—Sumter Herald.

Two golf players on links near Concord, N. C., were knocked down and burned by lightning just as they were ready to leave the field for the club house.

W. E. and W. A. Blecher, lumber dealers, have been indicted by the federal court at Birmingham, Ala., on charges of violating the lumber code.

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—And You Know What that Means to You

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This natural nitrate is the only nitrogen that comes from the ground. It is the genuine Soda, the kind you know about, the kind that contains all the vital "impurities." It is the ideal side-dresser.

As you know there are two kinds of genuine Chilean Soda—Champion Brand (granulated) and Old Style. Both are Chilean Natural Nitrate. Both contain the vital "impurities" so essential to good crops.

Protect yourself by telling your dealer you want Chilean. This is necessary and important if you want the genuine article. Say Chilean and be safe.

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