

FOR BETTER ROADS

GOOD ROADS AROUND A FARM

Driveways Are Frequently of Sufficient Importance to Warrant Some Surface Improvement.

(From Weekly News Letter, United States Department of Agriculture.)

Roads and drives immediately around the farm yards and barns which are used very frequently are usually of sufficient importance to warrant some surface improvement. Very light or extremely sandy soils cut up badly in dry weather, while certain heavy and absorbent soils become very sticky and soft during the rainy season. Where any considerable amount of hauling is necessary, roads over soils of this character may require to be surfaced.

Many of the materials ordinarily employed in road construction will be



Improved Farm Driveway.

found too expensive for use in improving the farm roads. One or more of the following will, however, usually be found available and within the means of the farmer for surfacing his roads and paths: Gravel, mixtures of sand and clay, cinders, brickbats from old buildings, brick-yard waste and quarry waste. The material selected should, however, be hard enough to withstand crushing under heavy loads and possess sufficient binding power to compact well and maintain a firm, hard surface under all ordinary weather conditions.

Drainage and a good foundation are the first considerations in improving a road with a hard surface. The best possible foundation is a good earth road with a low crown. Earth shoulders may be graded upon each side to prevent the surfacing material from spreading, as in the construction of an ordinary macadam road. The material used for surfacing should be placed in a uniform layer or layers on this foundation and should be given a sufficient crown to shed the rain waters to the sides. If a road roller can be secured the material may be quickly consolidated, otherwise considerable time will be required for it to be consolidated by the traffic. During this process the road should receive frequent attention with a split-log drag or other means for smoothing the surface and filling the ruts. On steep grades where there would be a tendency for the side ditches to wash, this can usually be overcome by providing outlets and getting the water away from the road before it accumulates in large volume. On roads where wagons will not be required to pass each other, a width of from nine to twelve feet between ditches will usually be sufficient. The surfaced portion need rarely exceed seven or eight feet. There is no particular virtue in building a farm road wider than is necessary to answer the special traffic requirements. The need or desirability of moving occasionally; extra wide or heavy implements, such as certain harvesting machinery, over the roads should, however, not be lost sight of. A little foresight in the alignment of ditches, in providing ample width of gutters, or of giving extra strength to culverts, may save a great deal of both annoyance and delay during some very busy period.

Good Roads Booster.

There's one sure way to make every citizen a booster for good roads: buy him an automobile.

Silage Is Much Cheapest.

At the Ohio station silage produced milk for 68 cents per 100 pounds and butterfat at 13 cents per pound. The grain ration produced milk at \$1.05 per 100 pounds and butterfat for 22 cents a pound.

Have Good Roads.

Good roads may be had by dragging. Use the drag.

Build Better Roads.

Every rain is an argument for the 365-day road.

KATHARINE'S DISCOVERY

By LOUISE OLIVER.

Katharine, young, pretty and impressionable, exclaimed excitedly: "Mother, you ought to read this account of the way the jewels were stolen at the Terricott dinner—the one they gave for Don Pedro Savelli. The thief, it seems, got into the house some way when everyone was in the dining room and hid in the music room until the women came in. They wore alone, having left all the men at the table with their cigars. So the bandit stepped from behind a curtain, flourished two automatics, and the ladies laid their jewels, even their wedding rings, in a neat little pile on a table. The bandit—masked, of course—put them into his pocket, stepped out of a French window on to a balcony, and that was the last of him. When the men came in, the women, jewelless, were in various stages of collapse. The thief made a clean get-away. No clue at all for the police."

Mrs. Kendall looked impressed. "I've always said, Kitty, that it is an ill wind that blows no one any good. Wasn't it a mercy that our machine broke down on the way home from Fairroaks in the afternoon so that we were too late to go? Of course, your father was dreadfully disappointed. He's so anxious for you not to miss an opportunity to—"

Katharine interrupted her hastily. "Yes, I know, mother, please don't say it. Don Pedro likes my looks and because he's rich father has set his heart upon me marrying him."

"Well, he has been a good friend to your father, Kitty, getting him such large holdings in the Mexican mines that promise so well."

Katharine got up rebelliously. "Don't let us talk any more about it, mother. I'm going out for a walk on the beach."

Down by the water, with the strong sea breeze blowing her hair and the roar of the breakers in her ears, Katharine forgot all about the Spaniard and her mother's words. For the first time that day she was alone, and now she dared to think of a young man recently arrived at the hotel whose name she did not even know.

The sky grew cloudy and the wind blew cold and strong. Around a curve of the beach a sudden blast almost carried her off her feet. She would have turned to go back, but just ahead of her was a man reading in spite of the threatened storm. The silhouette looked familiar. In fact, she was certain it was the very man of whom she was thinking. She changed her mind about going back and kept on, but before he had seen her at all, he dropped the book and started away in the opposite direction, disappearing between some rocks along the shore.

Katharine picked up the book. It was a geographical guide and as the wind whipped over the leaves she saw the name James Sinclair on a vacant page.

James Sinclair—the name seemed familiar; she had heard it recently. Where could it have been? She had seen it in print—that was it! And then it flashed over her memory that the last paragraph of the article she had read her mother about the Terricott robbery had closed with: "The police suspect James Sinclair, known as Featherfoot Jim, of having something to do with the affair. So clever is he in his methods and disguises that he is known as the Arsene Lupin of America."

At dinner, the young man was in his usual place and Katharine had a way of knowing that he was handsome that evening than any man she had ever seen—all without bestowing a single glance in his direction.

The Spaniard was saying in his slow, halting English: "Yes, Donna Katharine, I am glad you were not at the dinner last night. You would have lost those lovely pearls that look so wonderful on your neck. And all those pretty rings!"

"You're right it's a good thing!" agreed her father. "With most of my money tied up in that new scheme of yours, it might have been some time before Kitty and her mother could get new jewels."

Later Katharine wandered toward the music room alone. Her thoughts were still busy with her discovery.

She heard no footfall on the thick oriental rug in the corridor, and she was astonished when a man suited his step to hers, close behind her.

"Go right on, please," he said evenly, "and try not to look surprised. People must think you know me. Go some place where we can talk alone."

And not until they were seated quite alone did she face him. "Now, Mr. Sinclair, what do you want?"

His astonishment was apparent. Perplexity, then amusement, showed in his eyes. "—Jim Sinclair! How do you get that?"

"From the book you dropped on the beach today."

"That wasn't my book. But, never mind, I'll explain. Miss Kendall, your Spanish friend is James Sinclair, alias a hundred things. I am Dick Blaisdell, or the secret service. My unpleasant duty here is to arrest your friend. I want you to tell your parents, for we are taking your Spanish nobleman away tonight. And I am going to ask if, after this duty is performed, I may return and be presented to you properly."

Katharine was radiant. "I would be most happy to be introduced conventionally."

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AS SALADS SHOULD BE

EVERY DETAIL MUST BE CAREFULLY LOOKED TO.

Smallest Thing That Is Forgotten May Completely Mar the Savoriness of Preparations When They Go to the Table.

Salad depends for its savoriness on the minutest details of its seasoning. To be sure, the greens of which it is made must be fresh and crisp. But given crisp, fresh lettuce, watercress, escarole, endive or any other salad greens, the cook who understands the blending of seasonings can produce a savory salad at slight expense of time or money.

To begin with, vinegar holds many possibilities. It should be bland. Then, with a foundation of bland vinegar, the experienced salad maker concocts different flavored vinegars. In one bottle she puts a tablespoonful of celery seed, and fills the bottle with vinegar. After this has stood for a week it has a very good flavor. A few cloves of garlic are put into another bottleful of vinegar. A bay leaf is soaked in still another.

When mixing French dressing these various vinegars are used to give different flavors. They can also be used in mayonnaise.

A little crushed mint can be soaked in vinegar, just before it is used for French dressing.

Lemon juice, instead of vinegar, occasionally makes a delicious dressing when mixed with olive oil and seasoned with salt, pepper and cayenne.

Add mace occasionally to French dressing.

Put a slice of onion under a little slice of bread in the bottom of the dish in which salad stands. This method keeps the onion from touching the salad and at the same time the onion flavor permeates the whole mass.

Add Worcestershire sauce to French dressing for a flavoring much liked by the English.

A little Roquefort cheese creamed into French dressing gives a rich flavor that some people like.

Chintz as an Armor in Household.

The vogue for chintz in dress has led a young matron who does her own housework—and likes to look well while doing it—into making a set of work aprons and caps out of this decorative material.

The firm weave of chintz makes it an admirable dust-proof protection for gown and hair and keeps a fresh look. Chintz does not wrinkle easily, and if a gay all-over design be chosen, it will not look spotted for a long while.

Dressed in her chintz apron and cap to match, the young matron looks pretty to a degree—more as though arrayed for some fancy dress affair than for mere work; a fact that makes work go gayly.

Her aprons cover her gowns entirely. They are tightly belted in at the waist and furnished with a commodious pocket. An apron and a cap striped in inch bars of dark blue alternating with a pattern of green leaves and yellow flowers on white background make her favorite chintz armor against dust and soil.

Best Fat for Cooking.

Chicken, turkey and duck fat cannot be surpassed as a substitute for oil or butter in cooking. The large flakes from fat poultry, or the fat that rises to the top in making broth, should be saved and rendered. When ice cold, it closely resembles butter in looks and flavor. The skillful Italian and French cooks always use this fat when making the crust for chicken pie and in Italy one eats cauliflower that has been dipped in butter and then fried crisp and brown in this delectable fat.

Jellied Plum Pudding.

Soak half a box of gelatin in cold water, dissolved, then add a cupful of scalded milk, half a cupful of sugar and strain. When cold beat till frothy and add the stiffly beaten whites of two eggs and a cupful of candied fruits cut in small pieces and soaked for an hour in rum. Drain the fruits before adding to the jelly. As the jelly stiffens fold in half a pint of whipped cream and a tablespoonful of sherry or brandy. Pour into a wet mold and chill.

Roast Beef East Indian Style.

Fry an onion in a little butter till a golden brown, add a chopped green pepper and half a teaspoonful of curry powder. Then pour in the gravy or a cupful of tomato juice, also a few drops of Worcestershire sauce. Season to taste with salt and pepper. Cut the meat in neat squares and heat in the sauce. Do not allow it to boil, merely become heated through.

Smoked Salmon Canapes.

Cut the salmon to fit small rounds of buttered toast, season with pepper and heat thoroughly. Serve with a garnish of watercress. It is well to cover the canapes while heating them, otherwise the salmon may become too brown. They are good appetizers.

Salmon Grab.

One can salmon, one-half cupful milk, two eggs, one-half cupful cracker crumbs, salt and pepper. Beat yolks of eggs and then add the other ingredients, adding the beaten whites last. Bake one-half hour. Slice cold and serve with or without mayonnaise dressing.

COLDS NEED ATTENTION

Internal throat and chest troubles produce inflammation, irritation, swelling or soreness and unless checked at once, are likely to lead to serious trouble. Caught in time Dr. Bell's Pine-Tar-Honey loosens the phlegm and destroys the germ which have settled in the throat or nose. It is soothing and healing. Pine is antiseptic; honey is soothing—both together possess excellent medicinal qualities for fighting cold germs. Insist on Dr. Bell's Pine-Tar-Honey. 25c. all drug-gists.—1.



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G. T. SWEARINGEN.
Trenton, S. C.

IT MAKES HOME OH! SO HAPPY TO HAVE A BANK ACCOUNT



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OF all the unhappy homes, not one in a hundred has a bank account and not one home in a hundred who has a bank account is unhappy. It seems almost foolish to put it off any longer, when it is such a simple, easy matter to start a bank account.

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