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The L. G. SHELL CO., Inc.
"The Quality Store."
ROSEMARY, - NORTH CAROLINA.

I AM THE WOODEN SHINGLE

I am the WOODEN SHINGLE.
Ruin—Death and Tears upon my footsteps wait.
He who puts me on his home for protection, I betray.
I have a soul of FIRE. I glory in ruin.
Each straggling spark sets me upon some fresh hatched lust.
When I am new I am attractive, but treachery lingers in my beauty.
My greatest admirers I turn to scorn. Those who boost me most I crumple with ridicule. And those who use me to shelter loved ones I tear at their throats with fingers of fire.
Blackened ruins sing my symphony—for at best I am but a flake of friend. I am a thief in the night. I hate beauty. I am an enemy of all things useful. Security irritates me and I crush those most who fear me least.

I am the WOODEN SHINGLE.
For a brief spell I am fair to look upon.
But scorching suns soon rot out my vitality.
I split and splinter and soften like the weakling that I am.
Winter freezes tear at my vitals. I am a mark for drenching rains.
I tear at my moorings a discontent—warp with a fenshish gloe I let in the rains—and the weather and ALWAYS I crave for sparks. I thrive on flying brands.
I curl—I crack—I splinter and decay.
I am worn out before my usefulness begins—a decrepit in my youth—a coward—a snook—one of nature's misfits.

And mark ye—I shall steal as long as you trust me. I shall betray you to fire as long as you depend upon me to protect you.
I shall rob you of your homes—I shall come like a plague in the night and murder and plunder and destroy. I hate those that love me.
And ye—fools—ye trust me. It is to laugh!
I am the WOODEN SHINGLE.—Robert T. Gebler.

WITH THE CHURCHES

Rosemary Baptist Church
Rev. A. C. Chaffin, Pastor
Services every Sunday at 11 A. M. and 7:30 P. M.
Mid-week services Wednesday nights at 7:30 P. M.
The public is cordially invited to all services.

Rosemary Methodist Church
Rev. W. R. Shelton, Pastor
Sunday School at ten o'clock.
J. B. Boyd, Supt.
Services First and Third Sundays at 11 A. M. and every Sunday at 8 P. M.
Prayer service Tuesday evening.
Choir practice Thursday evening.

Episcopal Church
Henry Clark Smith, Rector
Services in All Saints Mission every Sunday, except fourth Sunday, at 11 A. M. and 8 P. M. Holy Communion every second, third and fourth Sundays at 8 A. M.
Sunday School every Sunday at 10 A. M.
Sunday School in Rosemary at 9:30.
Choir practice Friday at 8 P. M.
You are cordially invited to every service of the church.

Baptist Church
Rev. C. H. Trueblood, Pastor
Sunday School every Sunday at 9:45 A. M. W. S. Hancock, Supt.
Services every Sunday at 11:00 A. M. and 8:00 P. M.
Prayer meeting every Wednesday night at 8:00 o'clock.
Senior B. Y. P. U. every first Sunday at 7:15 P. M.
Junior B. Y. P. U. every Sunday at 2:30 P. M. and Junior choir.
Sunbeam Band every second and fourth Saturday at 2:35 P. M.
The public is cordially invited to all services.

First Christian Church
Raleigh L. Topping, Minister
Sunday School every Sunday morning at 9:45 in new Tabernacle, Roanoke Avenue, corner of Ninth Street. And every Sunday afternoon in the Old Red Men's Hall at Roanoke Rapids at three o'clock. "Get the habit".
Preaching Sunday morning and night by the pastor.
Prayer meeting at Tabernacle every Wednesday night.
Aid meeting for Rosemary and Patterson members at the Tabernacle every Thursday night. For Roanoke Rapids members at Roanoke Rapids in the homes of members every Friday night.
Cottage prayer meetings as follows: Roanoke Rapids every Monday night; Rosemary every Friday night; Patterson every Tuesday night.

Presbyterian Church
Sunday School at 9:45.
Rev. B. R. Lacy will hold services morning and evening at the usual hour.
After the morning services an important congregational meeting will be held to consider the question of calling a permanent pastor for the church and other questions which may come before the meeting.
The public is cordially invited to all church services.

Methodist Church
Rev. Geo. S. Bearden, Pastor
Morning Sunday School at 9:45 o'clock. W. V. Woodruff, Supt.
Preaching at 11 A. M.
Subject: "The Pearl of Great Price."
Preaching at 8 P. M. Subject: "The Value of Public Opinion"
Prayer meeting every Wednesday night at 8 P. M.
Good music.
The public is invited to all services.

Best Medicine In The World
Greensboro, N. C. Denium Branch, Pearson Remedy Co., Burlington, N. C. Gentlemen:—For years I have been suffering with stomach trouble and have had doctors tending on me and have tried every kind of medicine that was recommended to me and some one told me about the Genuine Indian Blood Purifier and I began using it and now I can say that it has put me in the best of health and I can truthfully say that it is the best medicine in the world for me.
Miss Jessie Talley.
For sale here by Hancock-House Co. and Rosemary Supply Company.

FIVE ROOM COTTAGE FOR RENT—Located on Jackson Street in Rosemary. Will be empty September 1. Apply to J. E. MCGEE, Box 86, Rosemary, N. C.

PREVENT AUTO ACCIDENTS

Law Concerning the Operating and Speed of Automobiles on Public Highways in This State.

It is all very well to gratify our children and even take a pride in their accomplishments, but there are entirely too many serious accidents, involving even loss of life. The following section 13 is taken from chapter 107, Public Laws 1913, and should be obeyed by all:
Section 13. That no person shall operate a motor vehicle upon the public highways of this State who is under the age of sixteen years, and no person shall operate a motor vehicle when intoxicated, or in a race, or on a bet or wager, or for the purpose of making a record; Provided, nothing herein contained shall prevent racing on private race courses or tracks.
The sheriffs and police officers are specially charged with its enforcement. Is it enforced? If not, why not?

GASOLINE Guilty of Large Proportion of Deaths

A very large proportion of the deaths from fire in Kansas are due to carelessness with kerosene and gasoline, according to the statistics of the State fire marshal.
Both gasoline and kerosene are used extensively in cookstoves during the summer months, especially in those sections of the State that have no natural gas.
When properly used they are a wonderful boon to the housewife, especially on the farm where there is so much cooking to do and where neither natural nor artificial gas is available.
But carelessness with a gasoline or kerosene stove is almost criminal. It is the mother of the family who handles the stove. She cannot be spared. She owes it to her little ones to take care of herself.
The housewife in the summer is dressed in light cotton clothing. Such garments are intensely inflammable. Even a slight explosion of gasoline or kerosene is almost sure to end fatally.
If you use one of these stoves keep these "Nevers" in mind:
Never fill the stove when it is lighted or when there is a flame of any sort close by.
Never keep gasoline in the house. It is as powerful and more easily exploded than dynamite. Kerosene should also be kept outside if possible, especially if kept in any quantity.—Kansas Bulletin.

PERSONAL RESPONSIBILITY.

At the office of the chief fire warden it was said that the ordinance providing a fine for the violation of the provisions of the ordinance relating to fire prevention and making the owners of property liable for the expense of the fire department in extinguishing fires caused by negligence in respect to such ordinances and the rules and orders of the fire prevention bureau, has been a wonderful aid in the prevention work. The terms of this ordinance are printed on the back of the blanks used in giving owners or occupants of property notice to clean up or make repairs and their attention is called to this fact when such notices are presented. They usually hesitate only a short time when they understand the consequences of neglect, and it is not often necessary to go any further with the matter. A second inspection generally finds the premises in good shape.—Fire Protection.

DETAIL RATES.

The law now requires that whenever any property in the State is rated that a detail rating shall be furnished to the owner or his manager showing the basis rate, the deficiencies charged for, the credits given and the rate made. This enables the citizen to see what it is that makes up the rate on his property, and in many cases he can have the rate reduced by making correction of deficiencies. Many agents in the State say that the people are paying very little attention to these detail ratings even when they are given to them. It is true that this is not the case. The agent is also required to stamp upon the back of each policy the synopsis of the rate, showing the basis, total deficiencies, total credits and rate. Every citizen of the State is urged to examine his policy, see what he is charged for deficiencies, and find out if he cannot have these deficiencies removed.

ALMOST INCREDIBLE.

In a fire which destroyed a house at Thirty-fourth and Helen streets, Oakland, Monday, a boy aged ten years and a girl of two were burned to death. The boy had been sent to fill a coal oil lamp. He carried a lighted candle, and an explosion of the oil can started the fire. The mother of the children broke her arm in escaping from the burning building.—Underwriters' Report.

CANNING-PRESERVING FRUITS-VEGETABLES

In this article on home canning and preserving we wish to call attention to general principles involved rather than to special recipes, and the very first and most vital point to be emphasized is the necessity of perfect sterilization, for with that properly done fruits or vegetables will "keep". Canning powders of various kinds are on the market and all seem to serve their purpose, but as their effect on the health of those making use of them is questionable we will pass them without further consideration, and speak only of such methods as are based on absolute cleanliness, and sterilization.

Sterilization of fruits and vegetables may be perfect but unless cans and rubbers are in a perfect condition all work goes for nothing so as a first step, these must be considered from several standpoints. That of cost for one. First cost is important if canning for the market and will lead to the use of tin cans. The fact however that one year ends the usefulness of the tin can makes the glass ones the more economical proposition even after allowing for breakage when buying for the home use.

The glass can having a metal top with porcelain lining was for many years the most common one on the market and is still largely used; this is good for the first year or two but after a time germs develop between the metal and porcelain that are almost impossible to kill. Another is in the glass top with the metal screw band, and the third is a glass cone held in place by a heavy wire spring, either of these are better than the first because there is no double part. All of these types require rubber, and it may be said here that the rubber is the key to the whole situation, for unless it is perfect and prevents the entrance of germs-laden air all previous work is unavailing. It is poor economy to purchase cheap rubbers or to use rubbers a second time, the very best is none too good. In purchasing cans always give preference to wide mouth ones, as much of the appearance of the finished product depends on being able to put whole fruit, or large pieces into the cans without crushing. The color of the glass is essential to nothing but the looks. But fruits in clear white glass cans are far more attractive than in the greenish ones.

There are several methods of sterilization. The old time methods used by our grandmothers, that of cooking fruit and vegetables and filling cans while hot, has been replaced by the cold pack method, which consists of cooking in the cans with tops and rubbers in place, the insures absolute sterilization and no after exposure to germs while being dipped from kettle to can. A few years ago exhaustive list tests were made by the government which proved that some spores developed only to a certain stage were not killed by a first cooking no matter how long or to what degree the heat was raised. As a result the fractional sterilization or the so called three days process was evolved and found to be a success, especially with vegetables, such as corn, beans, peas, squash, spinach, pumpkin, etc. These are prepared, packed and processed for a certain length of time to kill all active bacteria, usually one hour for three successive days, this is usually accomplished in one cooking but the spores from which bacteria develop are not destroyed when the can is set aside. These spores develop into active bacteria and by placing the can into the canner the second day and processing for one hour this bacteria is destroyed. It usually happens that some are late in developing and bacteria appear after the second day's boiling. Therefore it is necessary to process on the third day for the prescribed length of time as a precaution. After each day's processing the cans should be cooled quickly. They should also be exhausted for a few minutes on the first day to drive out all air but during the second and third processings they should be sealed tightly.

One need not think a canner is necessary for this method of canning for an excellent in provided canner can be made by using a false bottom of wire or wooden strips in your reservoir, steam cooker or a lard stand, in fact any thing that will hold sufficient water to come with three fourths of the top of the can and that will hold steam, as steam plays an essential part in the cooking, is all that is necessary.

Questions as to how long any given kind of fruit or vegetable should be cooked are rather difficult ones to answer, as the kind of stuff canned, the degree of ripeness, the size of cans and other things have to be considered. The idea is prevalent that unripe fruits are good enough for canning if well cooked. Only firm, thoroughly ripe fruits and vegetables should be canned. Let straight from the vine to the can be the motto. Never can stale fruits. The flavor is often injured by letting peeled fruits stand too long. Blanching is very essential if a good product is desired in canning some fruits and vegetables. Blanching is simply plunging into boiling water for a given length of time and then into cold. The flavor is made more delicate and palatable. Much of the ferment and mould spores are washed away, bitterness is removed and bulk reduced, making packing easier. The sudden change from hot to cold hardens the pulp making it firm. It is always best to add sugar and salt, depending on the product canned when canning. It adds much to the flavor, also acts as a preservative.

Those following the cold-pack method of canning will find they not only have a far superior quality of canned products but the work will be easier and more fascinating, making it a pleasure rather than drudgery.

SUSIE E. POPE,
Co. Home Dem. Agent.

Christian Church Cleanings

The "Red" side is still ahead in the contest, having 474 points, the Blue side has 370 points.

There was one addition to the church last Sunday night. One hundred and fifty-one were present in Sunday-school Sunday morning.

Mr. J. C. Groce gave the pupils in his class a "water melon feast" last Saturday night at his home. Games were played, recitations given and songs sung. All enjoyed the bountiful supply of watermelons.

A picture will be taken of Mrs. Speight's class, The Loyal Girls, next Sunday morning, and all have been asked to dress in white, if possible.

The Patriot's Military Creed

By CAPT. JAS. A. MOSS, U. S. A.

I believe in peace, but in peace with honor and self-respect.
I believe that war is a terrible thing that should be avoided, if possible, but I also believe that there are things in this world worse than war, and peace without honor and self-respect is one of them.
I believe in what the flag of my country stands for—honor, justice, truth, liberty, humanity.
I believe it the duty of every American to uphold the flag and what it stands for, and I believe it the duty of every able-bodied American to prepare himself in a military way for this responsibility.
I believe in personal preparedness, by which I mean if I am ever needed to defend my sister, my mother, my home and my country, I will be prepared to do so.
I believe in national preparedness, by which I mean my country being prepared to uphold what the flag stands for and to defend itself if attacked.
I believe that citizenship carries with it obligations as well as privileges, and I believe that military service is one of the most important of these obligations.
I believe in the benefits of military training; I believe that it strengthens the body, benefits the health, improves the mind, and teaches obedience, respect for law and order, patriotism, courtesy, honor, loyalty, manliness, thoroughness, system, cleanliness, organization and team work. In short, I believe in military training because it makes for efficiency and better citizenship.