

THE PALATKA NEWS

NEW SERIES VOL. XIII, NO. 27.

PALATKA, FLORIDA, FRIDAY, JULY 7 1905.

\$1. Per Year.

For Sale-Houses, Lots, Vacant Lots and anything in Real Estate. H. M. de Montmollin.

CLEANING OUT SALE!

These are hot times and we have made **HOT PRICES** for the purpose of clearing out the summer stock in our big store.

Everything that **MEN and BOYS WEAR** is now being sold cheap--**Awfully Cheap.** We are going to clean out our summer stock while there is yet demand for the goods.

The Values Are Big!

Fearnside Clothing Company,
Palatka, Florida.

We make a specialty of Watch Repairing and Guarantee accurate work. Our prices are low. Bring us your watch, and while here look over our new line of Jewelry and Bric-a-Brac. Everything is New.

C. J. SMITH,

Next to Kupperbusch's Restaurant. Palatka

You Are Eligible to Attend

The Annapolis or West Point Military School



If you are an unmarried American boy between the ages of 17 and 23, of good habits and can pass the necessary physical examination, have a knowledge of reading, writing, arithmetic, English grammar, geography and history of the United States. Unlike most schools, the government allows you about \$500 per year to defray all expenses. You receive a thorough military and academic education, and upon graduation may resign or accept a commission as lieutenant with promotion in the regular service.

Further particulars for four one cent stamps by addressing

H. W. PHILLIPS, Louisville, Ky.

New Goods.

We are receiving daily. New and Fresh Groceries of all kinds. We have the most complete stock of New Goods in the following lines than we have ever had:

- Fancy Dried and Evaporated Fruits,
- Best brands of Canned Goods consisting of
- Fruits, Vegetables, Fish, Meats, Etc.
- Cereals, Breakfast Foods, Entire Wheat Flour, Graham Flour, Yellow Corn Meal, Teas, Coffees and Spices, Butter and Cheese,
- Crackers and Cakes, Hams, Shoulders, Breakfast Bacon, Sausage, Pigs Feet, Best New Florida and Maple Syrup,

and everything usually kept in a first-class Grocery store. Call and see us, you will be surprised to find that we sell best quality at such low prices.

L. C. STEPHENS,
Telephone 84,
Kirby and Morris Sts., Palatka, Fla.

Furnished flat for light housekeeping, and furnished rooms, address, P. O. Box 56, Palatka. 6-2-1f

AN ORDINANCE

To repeal an Ordinance passed in Open Council on the 16th day of May, A. D. 1905, and entitled "An Ordinance to Grant to the Georgia Southern & Florida Railway Company a Franchise and right of way for its Railway Track along a Portion of Laurel Street in the City of Palatka, and to operate its Trains and Cars thereon as a Main Line.

Be it ordained by the Mayor and City Council of the City of Palatka, Florida: SECTION 1. That the Ordinance entitled "An Ordinance to Grant to the Georgia Southern and Florida Railway Company a Franchise and right of way for its Railway Track along a Portion of Laurel Street, in the City of Palatka, and to operate its trains and cars thereon, as a main line," which was passed in open Council on the 16th day of May, A. D. 1905, be and the same is hereby repealed.

Passed in open Council this June 6th, 1905.
Attest: President City Council,
J. N. BLACKWELL,
[Seal] Clerk City Council.

Approved June 7, 1905. A. USINA, Mayor.

Notice of application for Tax Deed under section 8 of chapter 4888, Laws of Florida.

Notice is hereby given that B. B. McLeod, purchaser of tax certificate No. 889, dated the 31st day of July, A. D. 1889, has filed said certificate in my office, and has made application for tax deed to issue in accordance with law. Said certificate embraces the following described property situated in Putnam county, Florida, to-wit:

Section 26-40 acres. The said land being assessed at the date of the issuance of such certificate in the name of S. N. Gautier. Unless said certificate shall be redeemed according to law, tax deed will issue thereon on the 31st day of July, A. D. 1905.

Witness my official signature and seal this 25th day of May, A. D. 1905.
[Seal] JOSEPH PRICE,
Clerk Circuit Court Putnam co., Florida.

Normal Institute at Hawthorne.

Term begins July 10th and continues eight weeks. Good accommodations at reasonable rates. For further particulars address J. N. Overhultz, Keuka, Fla. June 25-31

St. Augustine, At the Ocean View Hotel.

Furnished Rooms may be had with privilege of light housekeeping. Rates from \$1.00 to \$3.00 per week per room.

W. S. M. PINKHAM, Prop.

NOTICE

Parties desiring to hire services of Putnam County convicts should make application to the undersigned

L. C. CANOVA,

Chairman Board of County Commissioners, Palatka, Fla. 6-9-4f

"Wet and Dry" Election Hitch.

The county temperance committee and the board of county commissioners are at loggerheads over the petition for a wet and dry election. And there is much censure, or adverse criticism, on one side and fully as much on the other.

The committee was represented before the board by its attorney, L. E. Robinson of Lake City. On Wednesday morning Mr. Robinson wanted to secure a promise from the commissioners that they would act on his petition immediately on its presentation, which he argued it was their duty, under the law, to do. The board declined to make any promise in advance of the filing of the petition.

There is a heap of dignity in such an attitude, but technically it is right.

Then Mr. Robinson made another argument demanding such a pledge. The board thereupon summoned Hon. B. P. Calhoun and secured legal advice. Mr. Calhoun sustained the board in its position.

Later in the day Mr. Robinson appeared before the board and graciously, and as a matter of courtesy, asked the board if, provided he filed the petition then, they would not fix a time for canvassing it. The board talked the matter over a moment, and then, as graciously, stated that it would, provided the petition was then filed, meet on the 19th inst. for that purpose. Mr. Robinson then stated that he would not file it, but would secure more names and file it at a later date. That was all.

Mr. Robinson was seen by the News. He stated that if he had filed his petition, it would then have been accessible, pending action by the board, to enemies of the movement. He stated that there were many names of negroes on the petition and that these might be approached by their enemies and for a moneyed consideration induced to make any sort of an affidavit. He had had experience in other counties and knew whereof he talked. He didn't want his petition to become public property until it had been acted upon, and he holds that the law sustains this view.

Mr. Calhoun held differently. He holds that the petition is to the county commissioners; that to canvass it is something of a job, and that the board is acting strictly within its right and doing its full duty in deferring action to a recess meeting.

Mr. Robinson represents the moral side of the subject in this controversy, but it is not to the credit of his petition that it contains the names of parties whom he so distrusts.

He should have gone before the board with a petition duly signed by the requisite number of REPUTABLE citizens—men who could not be tampered with. That he confessedly has a lot of 25-cent niggers on it is not in keeping with the lofty purposes of his paper.

The News assumes responsibility for the statement that the commissioners, as a board, are prepared to act honestly by this or any other petition presented. To be sure there are men on the board who are not in sympathy with the purpose of this petition, but that fact will not prevent them from doing their full duty as required by law when the paper is properly presented.

The assumption on the part of the attorney for the petitioners that the board was disposed to juggle, was unwarranted. That assumption placed the board on its dignity. When Mr. Robinson asked, as a matter of courtesy, when the board would act, he got a courteous reply, and the nature of that reply complies strictly with a reasonable interpretation of the law.

Cut To Death.

There was a tragedy at Middleton's camp just north of Pomona at an early hour last Monday morning in which Tom Jackson was stabbed to death by John Jenkins. Both were fast-blacks. The row is supposed to have occurred over a woman, in which the man who has been planted was the aggressor. Anyway the jury at the inquest held by Justice Rowton, said it was justifiable homicide. Jenkins skipped the country after the verdict.

CHOLERA INFANTUM.

Child Not Expected to Live from One Hour to Another, but Cured by Chamberlain's Colic, Cholera and Diarrhoea Remedy.

Ruth, the little daughter of E. N. Dewey of Agnewville, Va., was seriously ill of cholera infantum last summer. "We gave her up and did not expect her to live from one hour to another," he says. "I happened to think of Chamberlain's Colic, Cholera and Diarrhoea Remedy and got a bottle of it from the store. In five hours I saw a change for the better. We kept on giving it and before she had taken the half of one small bottle she was well. This remedy is for sale by Ackerman & Stewart.

If you want to get your money's worth; and see a good COLD Knock out, use Peek's Pine Tar Syrup

ROBT. W. DAVIS GOES TO TAMPA.

Palatka is to lose its most distinguished citizen—Ex-Congressman Robt. W. Davis.

Judge and Mrs. Davis visited Tampa last week, returning home Sunday evening. While in Tampa Judge Davis made all arrangements for a law partnership with Col. H. S. Hampton, and within a few days will move to that city to engage in the practice of his profession. While in Tampa Judge and Mrs. Davis also secured a residence, and the house will be ready for them on the 22d inst.

Judge Davis has resided in Palatka since 1886, a period of twenty years. For several years he was general counsel for the Florida Southern Railway. Later he was judge of the criminal court. During the past eight years he has served the Second Congressional District in the Congress of the United States, and could have remained there indefinitely. But he voluntarily retired for the purpose of engaging in the practice of his profession.

His later candidacy for the governorship was an afterthought. It was in line with his ambition. But its realization was denied him.

Since his return from Washington last spring Judge Davis has remained quietly at home, spending his days in his law office and getting his full share of legal business. But that wasn't enough. He wants to work, and realizing that to secure a big business he must get into a center of greater activity he has chosen Tampa.

Palatka is going to miss Judge Davis. Not another citizen so firmly holds the friendship of all our people. They are going to give him up reluctantly. His departure will approach to the character of a town calamity. And yet all will bid him God speed in his new field.

Judge Davis is at the zenith of his intellectual powers. He has a profound knowledge of the law and is one of the most eloquent advocates in the state. His success is assured.

In speaking of his coming departure for Tampa, Judge Davis said that he would leave Palatka and this section of the state with reluctance, because, to use his own expression, he "feels deeply grateful to the people here who have always been his friends and supporters and who," he added, "will live to the end of his days."

STATE NEWS IN TABLOID

Miss Jefferson Bell, formerly city editor of the Tallahassee Capital and an accomplished and versatile writer, has purchased the Quincy Herald and Era.

The grand jury at Tampa has indicted the Wilder brothers for the murder of Oscar Brannen at Plant City a month ago.

The East Coast E'y has agreed to haul the rock free of charge to complete the hard surface road from West Palm Beach to Miami, provided Dade County will build the road. There is about 22 miles of the road to build.

Judge S. T. Shaylor of the Duval county criminal court has decided that Sunday base ball law is good and valid, but the base ball association, not liking this view of the matter, has carried the question to a higher court.

Gov. Broward has issued the death warrant for the execution of the "Black Kid" at Starke on the 21st inst. The "kid" was convicted of a double murder at Lawley last year.

James M. Leaptrot, one of the jurors who tried Jake Bradford, the murderer, at Jacksonville, has been charged with perjury and is under arrest. It is alleged that Leaptrot, who is a prosperous farmer, had stated to witnesses that in case he got on the Bradford jury, he would hang Bradford.

Edward Alvarez of Bradford Co., who shot and killed Samuel Hilliard in 1884, escaped to South Carolina, where he was arrested for the crime in 1899; convicted at Starke of murder in first degree, with recommendation to mercy and sentenced for life; pardoned in 1904 on conditions that he lead a sober, peaceable and law-abiding life, he has been sent back to prison on ground that he did not keep conditions of his pardon, or parole.

One Dollar Saved Represents Ten Dollars Earned.

The average man does not save to exceed ten per cent of his earnings. He must spend nine dollars in living expenses for every dollar saved. That being the case he cannot be too careful about unnecessary expenses. Very often a few cents properly invested, like buying seeds for his garden, will save several dollars outlay later on. It is the same in buying Chamberlain's Colic, Cholera and Diarrhoea Remedy. It costs but a few cents, and a bottle of it in the house often saves a doctor's bill of several dollars. For sale by Ackerman & Stewart.

WANTED.—A good smart young man not afraid of work to attend to the commissary and assist in the office. One who understands stenography and typewriting.

H. W. & O'Hara, Buffalo Bluff, Fla. June 25-1f.

Teachers Appointed.

At the meeting of the county school board held on Friday June 30, the following teachers were appointed for the schools of the county for the ensuing school year:

Palatka—Mr. I. I. Himes, principal, and the Misses C. M. Green, A. M. Gardner, Estelle McKenzie, Georgia Johnson, Mamie L. Morrison, Nellie Kellam, and Mesdames A. J. Garrett and Nettie Bardin.

Penick—Mr. M. M. Strickland and Miss Katie Mizell; Welaka, Miss Berta Morrison; San Mateo, Miss Bessie Spain; Crescent City, (principal not appointed) and Miss Lillian Appleby; Fruitland, Miss Lulu Vause; Federal Point, Miss Alice Eville; Oak Grove, Miss M. L. Main and Miss Mada Rogers; Bardin, A. T. Browning; West Palatka, Miss Sarah Bard; Grandin, Miss Fay Rogers; Harlem, Miss Ella Green; Rosalia, Mr. Foster Minton; Oelwilha, Mr. J. M. Strickland; McMeekin, Miss Fannie Jain; Centerville, Miss Katie Nash; Etonah, Mr. J. D. Cottingham; Keuka, Miss Mary O'Haver; Hollister, Miss Ellen Green and Miss Alice Vause; Johnson, Miss Mamie Whitecomb; Huntington, Miss Lillie Walker; Denver, Miss Ethel Smith; Interlachen, Mr. Joseph Stark and Miss Olive Knight; Bannerville, Miss Bessie Whitecomb; Florahome, Miss Ida Vause; Francis, Miss Lillie Leyvraz and Miss Theo Leyvraz; Cedar Creek, Mr. J. E. Ostroen; Putnam Hill, Miss Bessie Watkins.

The colored teachers appointed are Palatka—principal, and M. M. Drakeford, O. V. Patterson, L. E. Taylor, C. L. Malloy, C. E. Sanders, Alleen McLaughlin; Palmetto, Louisa Singleton; Clayton, R. P. Bell; Loveville, Janie Gaines; Lundy, Estelle Drakeford; Magnolia, M. D. Holmes; Satsuma, Deane Thomas.

The Carleton Picnic.

The Fourth of July picnic at Carleton was a success from every point of view. Over three hundred people from the colony and surrounding country attended, bringing huge baskets, laden with fried chicken and other toothsome provisions, and loading tales from which all present had a bountiful dinner.

Addresses were made by Revs. Sisstrunk and Riles and C. W. Baldwin of Melrose. Mrs. John A. Germond of Edgar also entertained the audience with a phonograph. In the midst of the entertainment feature of the day a thunder shower occurred, but all found ample protection from the elements in the hospitable home of Mr. G. C. Smith, where the balance of the program was carried out. It was a great day in Carleton colony.

Stricken With Paralysis.

Mrs. W. L. Cheves of this city was stricken with paralysis while being operated on in a dentist's chair in Jacksonville last Saturday morning. With her daughter, Miss Ida Lieb, she had stopped over in Jacksonville in order to have some dental work done before proceeding to Fernandina where they were to visit relatives.

Mr. Cheves received the news of his wife's illness soon after and immediately left for Jacksonville.

Mrs. Cheves is now in St. Luke's Hospital in that city where she is receiving every attention. Her paralysis covers the left side of the body. Friends of the family in this city are filled with sympathy for the stricken lady.

A Good Thing to Know.

A writer, discussing the lost art of early rising, says, "The proper time to rise is when sleep ends." That's a good thing to learn. Do you know, if we hadn't seen that in a paper we should have gone on believing that the proper time to rise was when you were right in the midst of your soundest sleep. What a blessed thing it is for this blind old world that there are some men in it who know nearly everything!

To the honest mind the best perquisites of a place are the advantages it gives for doing good.—Addison.

A Primer Lesson.

See the woman.
Why is she so cross?
Oh, she's having a lot of dresses made.
See the other woman.
Why is she so cross?
Because she isn't having a lot of dresses made.
Women are queer creatures, are they not?—Louisville Courier-Journal.

More to the Point.

"I want a business suit now," said Stopy. "I was thinking of something in the way of a small plaid."
"And I," replied the tailor, "can't help thinking of something in the way of a small check."—Philadelphia Press.

A Prejudiced Impression.

"What is your idea of a classic?"
"A classic," said Mr. Camrox, "is something you have to listen to because somebody else said it was good."—Washington Star.

Those who walk most are generally healthiest. The road of perfect health is too narrow for wheels.

THE VALUE OF OKRA

AN IMPORTANT FOOD PLANT THAT IS MUCH NEGLECTED.

Its Nutritive Properties Are Very High and It is Particularly Beneficial in Cases of Chronic Indigestion—Some Simple Recipes.

Okra is a very important and useful plant, with numerous uses, the most important being for the table. The green pods without doubt make the finest soup vegetable supplied by the garden. Cooked whole they also furnish a palatable side dish. The nutritive properties of okra are very high, and it has the additional advantage of being an exceedingly wholesome article of food. It is erroneously called gumbo in many cook books and even in some encyclopedias. The name of the plant and its fruit is okra. Gumbo is a general term for various kinds of soup made of it. Okra, in fact, is an excellent food much neglected.

A very important consideration from the alimentary point of view is the unusually high percentage of digestible matter. That fact had been established by common experience long before any analysis of the pod had been thought of, for wherever the vegetable is in use it is well known that the soup is highly beneficial to persons with weak stomachs. Often it will be retained when nothing else can be taken, and it has in many cases restored tone to digestive organs that seemed hopelessly disordered. It is a particularly beneficial food in cases of dysentery and chronic indigestion.

The dried seeds, parched and ground, are said to make an acceptable substitute for coffee. A substitute for arrowroot can be made from the roots. The leaves, green or dry, are used, decocted, for their demulcent properties. The inner bark, soft and white, contains a strong fiber resembling flax. The outer bark is also fibrous and, together with the woody part of the plant, furnishes excellent paper stock. As okra is easily raised, it can be cultivated with profit.

For table use the pods must be cut while tender, generally when about three inches long. They grow rapidly and soon become woody. The plant is very prolific and it will continue to bear until touched by frost. A small patch will more than meet the requirements of an ordinary family, and the surplus may be preserved for winter use by two convenient methods. The easier is by drying. Slice the pod, crossways, into sections a quarter of an inch thick, spread thin on large dishes or trays and expose to the sun from day to day until thoroughly dried. Put in jars or close cans and keep free from moisture. The other method of preservation is by canning, which will be explained later on. The plant is foliaceous and ornamental enough for the flower garden. The leaves are large and palmately-lobed, and the blossoms, which in form resemble those of the hollyhock, are at first a brilliant gold, with a purple disk. After the first day the gold also takes a purplish hue.

Here are some of the best recipes for cooking okra: Okra soup—Take a piece of beef or a marrow bone, put on in cold water and boil until cooked. Slice one quart of okra pods crossways into thin sections and add, with enough strained ripe tomatoes to give the soup a rich color. Continue to boil until the okra is thoroughly cooked, which will take about fifteen minutes. A green pepper, from which the seeds have been removed, sliced and added, will improve the flavor. The various gumbos, chicken, fish or crab, are made in the same manner.

An excellent soup can be made without meat by boiling the okra, sliced as above, and adding when cooked a good sized piece of butter. Other vegetables, such as carrots, onions and celery, may also be used, but lovers of okra prefer it straight. Soup made as above will keep in a cool place for several days and improve with age.

A savory dish for lunch or dinner is made in the following manner: Butter a pudding dish, put in a layer of cooked or half cooked rice, a layer of sliced okra, a layer of ripe sliced tomatoes, butter, pepper, salt and a little sugar if the acid of the tomatoes be objectionable; repeat the layers until the dish is filled; grate breadcrumbs on top, with pieces of butter; pour in as much boiling water as the dish will hold; bake long enough to cook; serve hot.

Okra also makes a palatable vegetable dish, but in this form it is not always acceptable on first acquaintance. Its substance is viscous, and for that reason probably does not at once captivate the taste. Put the pods, whole, into boiling water, with salt; boil about fifteen minutes or until cooked; pour off the water, place in a hot dish, add pepper and plenty of good butter; serve hot. Cooked in this way, treated with good vinegar and served cold, it makes a good salad.

Any housewife can do her own canning of okra. Slice and boil the okra until two-thirds cooked; put in a hot jar, fill full, seal tight and place in a dark closet; if desired, add strained tomatoes and boil until the okra is thoroughly cooked, but be careful in either case to omit salt; put up in jars as above. By following this method okra soup may be had throughout the winter.

In the south the taste for okra is universal, possibly an inheritance. Elsewhere it may, like that for the olive, have to be cultivated. But the taste does not require much cultivation, and, once acquired, it is a permanent possession.—New York Herald.