R. F. PARKS & SON.

Commencing July 7, 1902, we begin our

Summer Reduction Sale!

OUR MOTTO:

Lowest Prices! Best Values!

Obtainable for the money.

Next Monday, July 7, 1902,
FOR SPOT CASH:

5c per yd. buys 6¼c Lawns.
8½c per yd. buys 10c Lawns,
10½c per yd. buys 12½ and 15c Lawns.
8c buys odds and ends in the best Windsor Percales.
6¼c buys best Lancaster Apron Gingham.
BLEACHED MUSLIN REMNANTS—ranging 3, 5, 10 and 15 yards—some of them as good as Pride of West, worth 12½c, all as good or better than best Fruit of Loom—8½c per yd. buys choice—COME QUICK.
18c per yd. buys a good 9-4 Brown Sheeting—not bankrupt stock but bankrupt prices.
LACES by the piece or in remnants. Big values. Beadings, black and white, in Valenciennes.
Ladies', Misses, Children's Men's and Youth's UNDERWEAR, at special prices to close.

MATTINGS!

We have too much to carry. 8½c by roll to start them. 100 yds. Matting, several Rolls, at 20c per yard. Remnants—10, 12 and 15 yds—20 per cf. off.
TABLE OIL CLOTH, remnants, (defective) start 10c yd. 15c buys good value, best goods.

American Granulated SUGAR

5 Cents.

MONDAY and TUESDAY.

75c. per Pair.

SHOES. SHOES.

And Slippers!

75c — We have a lot of Odds and Ends-must go. One lot of 100 pairs old style Ladies Hand and Machine Sewed kid-foxed lasting uppers, were $3 and $3.50 per pair, now go for 75c per pair. Other shoes correspondently low. — 75c

$7.95 buys 1 Set Double Wagon Harness, Body parts, 1½ inch Traces, extra leather.
$9.25 buys one set Double Wagon Harness body parts 1½ inch traces, extra heavy stitched—3 rows.
$9.95 buys a bang-up single strap Carriage Harness worth $12.

SPECIALS.

1c buys what we have left of White China Butter Plates.
2c buys good Tumblers, not cracked.
45c buys one set White China Cups and Saucers.
$1.99 buys one 9-piece perfect Chamber Set.
8½c buys Enterprise Coffee next Tuesday, July 7th.
28c per pound buys June Tobacco next Tuesday, July 7th.
20c per pound buys Job Tobacco.

R. F. Parks & Son.

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For Young Ladies, Roanoke, Va.

Opens Sept. 18, 1902. One of the leading shools for Young Ladies in the south. New buildings, pianos and equipment. Campus ten acres. Grand mountain scenery in valley of Va., famed for health. European and American teachers. Full course. Conservatory advantages in Art, Music and Elocution. Students from thirty states. For catalogue address MATTIE P. HARRIS, President, Roanoke, Va.

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have a truss that's cured hundreds of ruptures. It's safe, sure and easy as an old stocking. No elastic or steel bands around the body or between the legs. Holds any rupture. To introduce it, every sufferer who answers this ad. at once can have one free. It won't cost a cent. ALEX SPEIRS, 23 Main St., Westbrook, Maine

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abates Lung Troubles, Debility, distressing stomach and female ills, and is noted for its cures when all other treatment fails. Every mother and invalid should have it.

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Office opposite Market Square

POSSIBILITIES OF THE PEACH

Some Recipes for Making Good Use of the Delicious Fruit.

Peaches are in their prime this month, and surely this is one of the fruits that find favor in many a household. It is a fruit that makes a good beginning of breakfast or is a satisfactory ending to the evening meal.

Here are some tempting dishes to show the possibilities of the peach:

Peach Bavarian Cream.—Ten fresh peaches, half a pint of cold water, one pint of cream, half a box of gelatine.

Cover the gelatine with cold water and let it soak for one hour. If canned peaches, one pint are used; they may be pressed through a colander, but if the fresh fruit is used it should be first stewed and sweetened. Place the gelatine over boiling water until dissolved. Whip the cream. Add the gelatine to the fruit, mix and turn into a large bowl; place this in a pan of cracked ice and beat until it begins to thicken. Then add the whipped cream, stir carefully until well mixed; turn into wet mould and set it in a cold place to stiffen; turn out and garnish with whipped cream.

Peach Fritters.—Either the fresh or canned peaches may be used. They should be cooked in deep fat, which should be hot enough to brown a small piece of bread in 50 seconds.

Fresh or canned peaches, rum or brandy, sugar, grated lemon peel.

Peel, stone and halve the peaches. Sprinkle well with sugar, rum and grated lemon peel. Let them stand for ten minutes. To make the batter, take one heaping cupful of flour, two eggs, one teaspoonful of olive oil, one or two tablespoonfuls of rum or brandy and a little cold water. The rum or brandy may be omitted if preferred, substituting lemon juice, wine or fruit juice.

Mix the yolks with the flour, then add the oil and liquor, thin with water to the consistency of thick cream. Add the white of the eggs beaten to a very stiff froth. Dip the fruit in this and fry in the hot lard. The batter should be thick enough to coat the fruit thoroughly. Cook the peaches piece by piece. When golden brown place on brown paper and keep them warm in the oven, and let them dry. Sift powdered sugar over them and serve hot.

Peach Mousse.—Use very ripe fruit. Peel and slice enough to make a quart. Rub them through a strainer, add a pint of sugar and mix well. Add also two quarts of whipped cream. It is quite an improvement to add two tablespoonfuls of wine or maraschino. Wet a three-quart mould in cold water and heap the mousse in lightly. Pack in salt and ice and let it remain for four hours.

Simple Peach pudding.—Line a deep glass dish with thick slices of sponge cake soaked in sherry. Then fill the dish with fresh peaches, peeled and sliced and well sprinkled with sugar. Pile whipped cream on the top. Stand on the ice to become very cold before serving.

Peach Ice-cream.—Use one generous pint of ripe peaches, peeled, mashed and strained; quarter of a teaspoonful of almond extract; one quart of cream; a cup and a half of sugar.

Mix the strained peaches and sugar together; add the cream, a quarter of it at a time, mixing thoroughly. Last add the almond extract and freeze.

Peach Cream Pudding.—One quart of pared and sliced peaches, three eggs, one pint of milk, three-quarters of a cup of sugar, two tablespoonfuls of flour, salt spoonful of salt, generous half teaspoonful extract of vanilla. Heat the milk in a double boiler. Beat the eggs, flour and salt well together. Pour a little of the hot milk on this mixture. When well blended, return all to the double boiler. Let it cool about ten minutes, stirring frequently. Remove it from the fire, strain into a bowl, add the vanilla and set away to cool.

Place the peaches in a deep dish, and when the cream mixture becomes cool mix together and set it in the refrigerator for three hours or more to chill it thoroughly.

Peach and Rice Pudding.—One dozen large peaches, scant half cupful of rice, two and a half cupfuls of milk, one cup of sugar, cup and a half of cold water, scant half a teaspoonful of salt.

Wash the rice and soak it for two and a half hours in the cold water; drain off the water and put the milk and rice in the double boiler and cook for two hours, then add the salt and cook for 20 minutes. Put the peaches in a wire basket and plunge them into boiling water for two migutes. Rub off the skins and cut the peaches in halves.

Break six of the peach stones, put them in the saucepan with the sugar and water and simmer them for half an hour. Remove the stones and put the peaches in the syrup. Cook slowly for 15 minutes.

When the fruit is cooked spread half of the rice on a flat dish, having the layer about half an inch thick. Save 15 of the best halves of the peaches, and spread 4 of the remaining pieces on the rice; put another layer of rice on top of the fruit, shaping it into a tapering mould. On the top layer put 4 more pieces of peach and cover with the remaining rice, which should be heaped to a point. Arrange the pieces held in reserve around the base of the mould. To the syrup add the juice of an orange, and either one tablespoonful of maraschino or a couple of tablespoonfulls of wine. Pour this syrup vefy carefully over the rice and peaches and also serve cream with the pudding. Serve cold.

Brandied Peaches.—Select white peaches that are not too ripe. Smocks, white heath or Morris whites are considered the best for this purpose. Peel carefully. Melt in an agate or porcelain-lined kettle 2 pounds of granulated sugar in 3 quarts of water. Weigh the fruit, then put in the peaches, a few at a time, to scald. When they are boiled so they can be pierced with a broom straw lay them on a platter. When all are scalded make the following syrup:

Take one-half the weight of peaches in sugar. Allow one gill of the first syrup to every pound of fresh sugar. Put it into the kettle and bring it slowly to a boil. Then put it at one side to settle. Skim at this stage—not sooner. Bring it to a boil again. Put the fruit into this syrup, a little at a time. Scald for about five minutes and remove the jars

When all the peaches are cooked boil down the syrup 15 or 20 minutes, or until very thick, using care not to let it get scorched. Skim again. Drain the syrup from jars. Fill the jars one-third with the rich syrup. Fill to the top with best brandy. Cover and set away.

Peach Marmalade.—Place the peaches in a wire basket and plunge them into boiling water for two minutes. Rub off the skin, cut the peaches in half and take out the stones. Measure the fruit and place it in the preserving kettle. For six quarts of peaches use one quart of water. Cover and cook for an hour; then add three quarts of granulated sugar and cook for an hour longer, stirring often. The marmalade should be smooth, thick and rather glossey at the end of that time. Put in small jars or glasses. When cold cover with pieces of paper wet in brandy and then sealed, or with metal covers.

Points From the Paragraphers.

Judge; Money, that was once known in the vernacular simply as dust; is now known as coal dust.

Washington Post: We presume they will be able to prove almost any old thing by the Vermount election figures.

Boston Globe: The war going on down about Buzzard's bay and Long Island Sound isn't the kind General Sherman meant.

Los Angeles Herald: People who adopt the motto, "Love me, love my dog," should see to it that their dogs are of the most lovable type.

Philadelphia Press: The navy could put up with a repulse by the army in the mimic war. When it comes to society it captures everything.

New York World: The rock that the Brooklyn struck in the mimic war did not enter into the spirit of the occasion and only "make believe" to be a rock.

Cleveland Plain Dealer: The erudite Boston Journal remarks that the Harvard student may now get his degree summa cum celeritive. Which, roughly Anglicized, means in three years.

Cincinnati Commercial-Tribune: If President Baer and John Mitchell should be locked in a room with the understanding that it was settlement or perpetual imprisonment, the picks would be going in the mines inside of two weeks.

THE HUMORIST.

Willie—Pa, what is a "rubber" at whist, anyway?

Mr. Longsute—Any woman who attempts to take a hand, usually.—Philadelphia Press.

"We've been needin' rain in the country a long time."

"Yes, but we'll have too much of it!"

"Well, the Lord'll take care of us!"

"I hope so—we've all got to die!"—Atlanta Constitution.

The caller wore a pair of those spectacular shoes with soles projecting half an inch beyond the uppers.

Little Tim looked at them for a few moments in silence.

"Mr. Squilford," he said at last, "what you got cow-catchers on your shoes for?" Chicago Tribune.

Sharpe—Here's a railroad pamphlet entitled "What Fills the Eye of the Traveling Public."

Whealton—H'm! It must allude to cinders.—Chicago News.

"He furnishes small speculators with tips."

"Why doesn't he speculate himself?"

"He failed."—Detriot Free Press.

Green—How do you know that Scribbles and wife are such a loving couple?

Brown—Because she reads everything he writes, and he eats everything she cooks.—Jacksonville Times-Union.

Joan of Arc was reviewing the situation

"Strange," she murmured, "they talk about the Beef Trust and yet it seems easy to get the Stake."

Remarking that this was pretty Swift, she then proceeded to polish up her Armour.—New York Sun.

Newitt—The last census gives this city a population of over a million and a quarter.

Borroughs—The idea! What a memory Markley must have, then. He loaned me a "fiver" once, and he can still remember me in all that crowd.—Philadelphia Record.

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Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhœa and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

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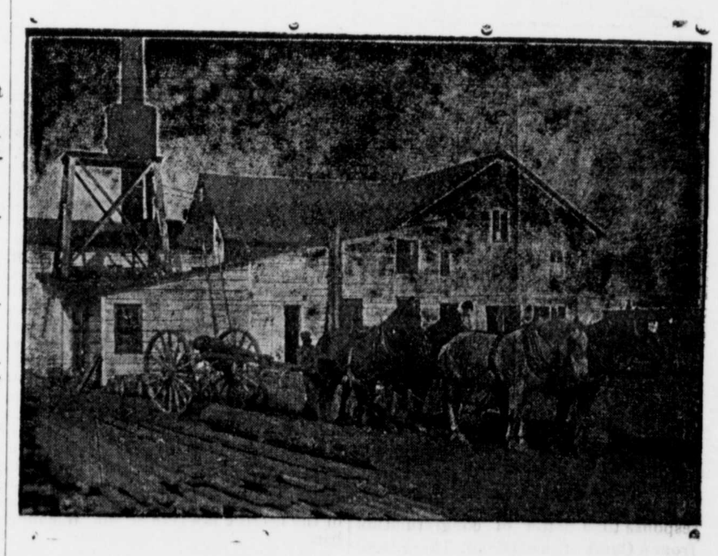

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