ersity, Raleigh.

With Birthday Party

er daughter. Mayme Elizabeth,

vith a party on her 13th birth-

avely gifts from her friends,

Vergie Weaver Ella Parham,

Visits Aunt

Miss Sarah Jane Brisby.

and James Branch.

Regal Theatre

Durham, N. C.

PUT 'EM IN JAIL AND

LET 'EM ROT

'Midnight Court

Mrs. Eleta Harris, entertained

New Yorker Visits Times Office Street spent their Thanksgiving City, visited the Carolina Times office on Tuesday, Dr. Mitchell stopping at the Biltmore Hotal during his stay here.

Visita Friends

Monroe Foy. Jr. of Yonkers, New York and now a senior at A. & T. College in Greensbore visited friends here on Thanks-

Thanksgiving Visitor,
Graves Vincent, of Mebane former Morgan College footbal. man visited here on last Thurs.

Returns To City Mist Cleo Russell of Pine St. Marth Branch, Margaret Thomas, 4. Reading Master James Alreturned to the city on Sunday Jean Harris. Wilhelmina Cameafter spending the holidays with ron, Lady Eubanks, Harriett her grandmother in Waynes- Amey, May Overby, John Harris

Visits Parents Misses Johnetta and Doris Holloway, daughters of Mr. and student of Virginia State Col-Mrs. John Holloway of Elizabeth lege, spent the Thanksgiving va-

Jorfleet of 405 Umstead Stree

ention as guest of her Aunt, Mr

Min Namie Ruth Burndtt, student of Virginia State Col-Dr. P. F. Mitchell of New York vacation with their parents. The lege visited her family here duzirls are student; at Shaw Uni- ing the holidays.

> Visits Mother Miss Mayme E. Harris Honored Mrs. M. C. May of Fayet ville visited her mu

> > Christian Endeavor Of St. Joseph Church Have Program The Christian Endeavor

lay. Thank giving day at 2:00 St. Joseph Church will have 'clock. Thirteen young friends oined in the games, and afterprogram on Sunday evening at 6 P. M. Mrs. M. C. Evans is in vards were served delicious refreshments, thereby climaxing charge of the program, which is he/happy occasion. Mayme Eliabeth was the recipient of many

Opening Song Invocation 3. Solo- Member of Salvation

Alice Bethea, Dorothy Clark,!

Solo- Miss Virginia William 6. Reading-Miss Maude Austin Solo-Mr. Ruth M. Grant

Subject discussed by Major Wall of the Salvation Army. Reading - "The Ninety and Nine", Miss Eva Thompson. | and the haunting "Clouds" 10. Duet- Members or Salva-

Remarks by Pastor, Dr. J. A.

Spend Thanksgiving In Gate City Greensboro



IN N. Y. RECITAL

Who appeared in recital in Stienway Hall, New York, recently, in a program which included Meats Potato Salad Rolls Lieder and art songs from Handel, Chubert and Gouunod. a group of modern numbers, and chosen Negro spirituals Miss Marcelle's critics said her , 'ingratiating soprano" voice was at good advantage in the Lieder Charles.

Mrs. Harriette H. Busby and Miss Anne Foye spent Thanks giving visiting their parents in



FOR QUICK SERVICE IF IT'S SEA FOOD WE

HAVE IT

FRESH FROM HE SOUNDS DAILY - GOOD AS THE BEST

J. C. Gattis

Suggestions For Have A Cocktai The Week-End Menu

Broakfast Baked Apples Mello Wiest Broiled Bacon

French Toast Coffee Milk Chocolate pudding with frozen Dinnre Grapefruit Cocktails Clear Boullon with attle' Noodle Puffs

Celery Radishes Olives Roast Stuffed Reg of Lamb Brown Potatoes Pea Timbalo Coffee Butler Carrots Currant Jelly Ice Cream and Cake Coffee Old Fashioned Cocktail

Supper Panned Oysters Sliced Cole Pickles Jelly with Whipped Cream Goffee Tea

SATURDAY Saturday Canned Berry Juice Coroa. French Toast Apple Marmalade Toast Coffee

Beet and Carrot Salad Milk Mr. and Mre. Alpha Pamplin iden wit hall good things to at.

605 Linwood Avenue, had as I their week-end guest, Mrs. Edith pitality were Misses Dailey, Har- turnipa Tease, of New York City, Miss per, Catherine Champney, Ethel Phelma Holloway of Norfolk Malloy, Bettie Foster, Viola Ed-Virginia, Mr. and Mrs. J. S. ward, Grace Lanier, Sadie Chris Cook the peas and put thru when lightly browned turn and Carrington, and daughters, Ada, tmas, Mr. and Mrs. G. W. Logan, a colander, Mix two cups of pulp brown them on the other side; Virginia, and Ruth, of South Mr. and Mrs. J. H. Davis, Atty. with three beaten eggs, ne drain before serving place in Mrs. Hubbard Entertains

Street entertained Friday night McCoy and Fullwood. nonoring two teachers from Se dalia, the Misses Dailey, and Harper, and also her husband, Dr. J.

James Hubbard, Jr. student of

fery, Atty Hugh M. Thompson, tablespoons of thick gream, 3 seven little balls and pour the Mrs. Mable Watson, Mr. and Mrs. tablespoons of melted butter; boiling soup over them. The balls Mrs. J. M. Hubbard of Lucille James Ward, also Marses Frank

James Hubbard, Jr. student of M. Hubbard on his birthday. Bin- Palmer Memorial Institute speni go was played after which the the Thanksgiving holiday with guests were invited into the din his parents. Dr. and Mrs. J. M. ing room where a table was la- Hubbard of Lucille St.

(By Aunt Ruthia)

ing her hospitality to two cackails per guest. The chance are that a better time will be had by all, in that way, and the party with the juice of 1-2 lemen, 1 will certainly create a more plea-ant memory that would linger if some careless guest overestimatled his capacity.

Grapefruit Cereal Individual Omelets Raisin Toast Milk lump of augar in each glass, add the mistake of using sweet ver-2 darhes of Angosture bitters mouth) and a tap. of cree and a very little water and crush cassis. Fill with soda.

Chicken Fricassee Cresm Gravy sels Sprouts Individual Persimmon Puddings With Cream

Broiled Craf's Liver Salad

Green String (Beans

cream Riced Potatoes

Egga baked in tomato juice Jelly Jumble

C. J. Gates, Atty. P. A. Escot tablespoon of onion juice, four each soup cup or plate six or fery, Atty Hugh M. Thompson, tablespoons of thick gream, 3 seven little balls and pour the

Nearly every one expects 'a a stick of fresh pineapple and a cocktail these days, and it is as Maraschina cherry. Add a jug-well to have really good recipes per of rye and fill the glass on hand. If the taste is adequate with 1 or 2 lumps of ice. Serve a the hostess is justified in limit muddler with safe glass.

A jigger of rum in a tali glass top, of powdered sugar, ice and charged water.

If possible use the regular old- piece of ice, half fill the fashioned glasses. Place a small

ROAST STUFFED LEG OF

Have the butcher remove the ually add one-half cup of flour bone from the leg of lamb and searon with salt and form a stuff with a bread or saucage smooth dough. Now place the dressing, flavored with poultry dough on a well-floured pastry seasoning. Sew the open spaces board and roll out a quarter of an together; sprinkle with salt and inch thick, cut with a very small pepper and place in a buttered floured cutter (about the size of of a thimble) into tiny balls about roasting pan, adding a cup water, an onion and a little cel- | 50 to 75 in number. Heat ery; roast from one and three- ter pound of butter and drop in quarters to two hours. Garnish the balls carefully. Do not have Enjoying Mrs. Hubbards hos- with rings of cooked carrots and them too close together, as they

PEA TIMBALE

Cook the peas and put thru when lightly browned turn and salt and white pep- will keep, but re-heat them beper and a few grains of cayenne, fore serving.

LITTLE NGODIE PHFFS

PANNED OYSTERS

Place the pan in an oven (do

not have the oven too hot) and

Vermouth Cassis

Use a stemmed tubbler or a

highball glass. Put in a large

with dry vermouth (don't 1

Put as many oysters as you Butter a timbale mold and oor in the mixture. Set in pan want to prepare into a colander with hot water and hake until and rinse well with cold water firm; unmold on a hot dish and and drain. Be sure and have the serve with a white sauce to which oysters free from all pieces of has been added (just before ser-shell. Heat a frying pan and ing) a quarter teacup of white (Continued on page seven)

Special Sale

MILD AND MELLOW

FLOUR 24-lb. Bag 69c

PEACHES 2 Lgo. Gais 29c

BUTTER 2 lb. Jar 23c

NUCOA Pound 19c

PEAS - Pound - 5c

CIGARETTES Carton 115

POWDER 1-lb. Can 155

MELLO-WHEAT Lge. Pkg. 150

BREAD New! Different! LOAF 8c

3 lbs. 50c

2 Pkgs. 15c

Ib. 23e

lb. 28c

lb. 5c

4 lb. 19c 6 lb. 25c

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Mel - O - Toast





Add variety to your bread diet for the family, and at the same time please every member. Make a note to include Paschall's Mel-O-Toast Parker House rolls in your next order to your neighborhood grocer.

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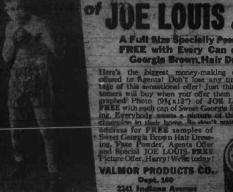
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Mixed Nuts Walnuts Black Eye Peas Pea Beans Rice