

THE GLEANER

GRAHAM, N. C., JULY 5, 1945.

Local News

The Town Commissioners in a meeting Monday night, decided not to employ any additional policemen at the present time.

Selective service board No. 2 listed 19 registrants who reached the age of 18 during the month of June and registered for the draft call. Ten of them were negro youths.

The regular meeting of the Graham chapter of the U. D. C. has been postponed until further notice. This announcement is made by the president, Miss Mamie Parker.

Births

Mr. and Mrs. Dan L. Smith of Burlington, announce the birth of a son, Lynn Daniel, June 28, at Wesley Long Hospital in Greensboro.

Warrent Officer and Mrs. L. H. Row announce the birth of a son, Leslie Howard, Jr., June 29, at St. Leo's hospital. Mrs. Row is the former Miss Margaret Fogleman of Alamance.

Dr. Johnson's Hospital

Mr. and Mrs. James Maarvin Rice of Burlington, a daughter, Hilda Mae, June 28.

At Simmons-Lupton Hospital
Mr. and Mrs. Louis Walker, Burlington, route 2, a daughter, Glenda Kay, July 1.

Mr. and Mrs. Joe Worth Guthrie, Route 2, a son, John Worth, July 3.

Mr. and Mrs. Floyd Hinshaw, Burlington, a son, Floyd Carter, Jr., July 3.

Dr. Troxler's Hospital

Mr. and Mrs. W. O. Lemmons of route 2, Burlington, a son, William Roger, June 22.

Mr. and Mrs. Glenn Y. Hurdle, Route 3, a daughter, Glenda Faye June 26.

Mr. and Mrs. Wade E. Johnson, a daughter, Judy Ann, June 26.

Mr. and Mrs. Clyde A. Walker, Burlington, route 2, a son John Lillard, June 29.

Mr. and Mrs. Edwin L. Thompson, Snow Camp, route 2, a son Albert Clinton.

Mr. and Mrs. John Allen Yarbrough of Burlington, a daughter, Carylon, June 30.

Mr. and Mrs. Robert C. Johnson of Burlington, route 6, a daughter, Judith Mae, July 2.

At Service Center

The Firemen were hosts at the Servicemen's Center during the past week-end, with S. E. Freeze and R. W. Dixon making arrangements. Assisting Firemen were David Long, Fleke Pickard, W. Ernest Thompson, Allen D. Hite, Max Rich and Griffin McClure.

Thirteen servicemen were overnight guests Saturday; all from the convalescing hospital, Camp Butner, having seen overseas service.

Donations were as follows: coffee, W. I. Ward; bread, Dewey Jones; milk, Joseph Jarosz; ice on Sunday morning, R. G. Rainey; four pounds sausage, Son Wright. Other supplies were furnished by the firemen.

Attending Young People's Conference

The following left Monday for Raleigh to attend the Young People's conference at Peace College for the next two weeks, from the Young People's Vesper group of the First Presbyterian church: Emma Jean Bason, Peggy Owens, Carol Stockard, Esther Thompson, Jane Thompson, Mildred Bradshaw, Sarah Kate Davis, Alex Goley, Jerry Holt, Floyd Phillips, and Don Holt.

The group was accompanied down by Dr. and Mrs. E. N. Caldwell and Miss Peggy Caldwell.

Negro Farm Family Picnic

S. B. Simmons, State supervisor for Vocational Agriculture Education in Negro schools, was the principle speaker at the "Better Farm and Home Club's" annual picnic yesterday at the Union Ridge school.

Many events included a baseball game, softball games between the girls and women and men and boys were played. Many games were enjoyed by the children.

PERSONAL

Mr. and Mrs. Dewey Jones are spending the week at Myrtle Beach.

Willard C. Goley, Jr., left Saturday to enter Duke University Summer school.

Miss Emily Neese and Miss Laura Mae Holt left Sunday for a week's visit in New York City.

Dover H. Moore of Greenville, S. C., is spending the Summer with his grandmother, Mrs. J. P. Harden.

Mr. J. W. Browning and daughters, Mary Elizabeth and Rebecca, left Sunday for a week's stay at Myrtle Beach.

Miss Betsy Thompson had as her guests for the week-end Miss Edith Justice of Cheraw, S. C., and Miss Hannahlyn Riddle of Raleigh.

Capt. and Mrs. W. Stratford May left Saturday for Wrightsville Beach where they will be the guests of Mrs. Ben V. May, after a visit with Capt. May's mother, Mrs. D. Burton May at the Alamance hotel in Burlington.

Mrs. Hal McAdams and son, "Mac" left Tuesday morning for Fayetteville for a visit with her sister, Mrs. A. J. Ellington. They were accompanied by Mrs. Ellington and her daughter, Bonner, who had been overnight guests here on Monday.

Mrs. Thos. R. Davis, Mrs. B. C. Waller, Miss Laura Watkins and Mrs. J. W. Watkins left Tuesday for Wilmington, where they will visit the latter's cousin Mrs. N. R. Jones, and will go to Wrightsville Beach for several days, returning Sunday.

R. B. MacIntyre and mother, Mrs. A. Ferguson MacIntyre, and Mr. and Mrs. David MacIntyre and son, David, Jr., of Atlanta, Ga., returned Friday from Atlantic Beach. Mr. and Mrs. David MacIntyre went to Greensboro Saturday to visit relatives, and he left for Atlanta that evening. Mrs. MacIntyre and son David, Jr., will remain several weeks to visit relatives here, in Spencer, and Greensboro.

County Commissioners Meeting

An army delegation from Camp Butner and officials of the war manpower commission met with the county commissioners Monday to make plans for the use of prisoners of war as farm labor on the farms of the county. All farm agencies in the county and a group of 25 representative farmers were present.

The county agent, J. W. Bason will handle the applications of farmers who wish to hire this type of labor and will provide the details of obtaining it.

Also appearing before the board was a delegation of the local veterans organization, which are seeking an appropriation of \$5,000 as a minimum for the establishment of a county service officer.

Lightning Does Damage in County

Lightning struck three times in the county during an electrical storm early Monday evening.

Fire caused by lightning burned a barn owned by Pete Holiday near Saxapahaw and completely destroyed a large quantity of baled straw, valued at \$300. A heavy rain in that section prevented further damage.

At Sidney mill a telephone pole was hit and set afire. No other damage was reported.

A large tree in Belmont was hit and set afire.

Rotary Meeting

Last Thursday night the Rotarians saw scenes of the final days of the fighting against the Nazis in Belgium and the Netherlands in a motion picture released by the British Information Service and shown at the club meeting by Alton Utley.

No meeting of the Rotary club will be held tonight due to vacation week.

Civilian Passenger Automobile Rolls Off Line

The first car was driven off the line by Henry Ford II, executive vice president of the company. Following it in various stages of completion, were a

Entertains For Visiting Bride

In honor of Mrs. William Stratford May, recent bride, Mrs. John B. Stratford and daughter, Miss Cora Harden Stratford, entertained at a morning party Wednesday of last week. Miss Stratford, cousin of the bridegroom, was a bridesmaid in the wedding of Miss Frances Mimms to Captain May, June 14, in Montevallo, Ala.

Guests were invited at 11 o'clock and were greeted by Mrs. J. J. Henderson who received at the door, and introduced Mrs. Stratford, the bride, Miss Stratford, and Mrs. D. Burton May, mother of the bridegroom.

Refreshments were served in the dining room from the table covered with a white cut-work and lace cloth, and centered with a low silver bowl of white gladioli, swanonia, and green fern. Mrs. W. H. Stratford of Haw River presided at the punch bowl. Assisting in the dining room were Miss Eunice Holt and Miss Betsy Thompson.

Others who assisted in receiving the 75 guests who called were Mrs. Parke G. Stratford of Burlington, and Mrs. Robert E. Stratford.

Miss Frances Mimms, daughter of Mr. and Mrs. Marion Washington Mimms of Montevallo, Ala., and Captain William Stratford May, AFTAC, Orlando, Fla., son of Mrs. D. Burton May and the late Mr. May of Burlington were married on Thursday evening, June 14, at 8 o'clock in the First Baptist church.

The bride is a graduate of Alabama College, Montevallo, having received her Bachelor of Science degree in Chemistry in 1942. Before her marriage she was connected with the United States Chemical Warfare Procurement Department as a supervisor in inspection in the Dallas, Texas district.

Capt. May is a graduate of Darlington School, Rome, Ga., and the University of North Carolina in Chapel Hill. He has served twenty-three months with the United States Air Force in China - Burma - India Theatre of Operations, and in the African campaign winning the Distinguished Flying Cross with Oak Leaf Clusters, the Air Medal with Oak Leaf Clusters, the Presidential Citation, and stars for major battles. He is now stationed at the air base in Orlando, Fla., AFTAC.

Anderson-Arnold Wedding

The marriage of Miss Mildred Delane Anderson, daughter of Mr. and Mrs. Charles Holt Anderson of Haw River, and Second Lt. George Phillips Arnold, USAF, son of Mrs. Myrtle E. Arnold, Portland, Ore., was performed by the Rev. Clara M. Cotton, pastor, at the First Methodist church, West Palm Beach Fla., on Sunday evening, June seveneenth, at six-thirty o'clock.

The bride was graduated from Haw River high school and attended Elon college. For the past two years she has been connected with the Tabardrey Manufacturing company at Haw River.

The couple are making their home at Lake Worth, Fla., while Lt. Arnold is attending Radar Navigation school at Boca Raton Field, Fla.

Odell-Durham Wedding

Miss Mollie Odell, daughter of Mr. and Mrs. A. B. Land of Haw River, and Seaman First Class Elmo F. Durham, son of Mr. H. W. Durham and the late Mrs. Durham, Elon College, route 1, were married at the home of the bride's parents, on Sunday, June 24, at 8 o'clock. The ring ceremony was performed by Rev. John Gilliam, pastor of Gilliam's Baptist church. Only members of the two families were present.

A graduate of Altamahaw-Osage high school, the bride trained at the Goldsboro hospital. The bridegroom has been with the U. S. Navy for four years, having spent thirty-six months overseas, and since January has been stationed in San Francisco, California.

score of other cars. It was the first civilian passenger car produced by the industry since February, 1942. For the Ford company it was the first of 39,910 vehicles the war production board has authorized the company to assemble during 1945. "Unless our quota is increased," said Ford, "employment in Ford plants will be cut 50,000 to 60,000 from the current total 112,000."

ALMANAC

JULY

- 1 - Congress passes Sherman Anti-Trust law, 1890.
- 2 - Battle of Gettysburg begins, 1863.
- 3 - Independence Day.
- 4 - President Roosevelt signs Wagner - Connery (N. L. R. A.) bill, 1935.
- 5 - First all-talkie movie "Lights of New York" shown in New York, 1928.
- 6 - Steamboat Inspection Service established by Act of Congress, 1838.
- 7 - W. J. Bryan delivers "Cross of Gold" oration in Chicago, 1896.

HADLEY'S
"The Jewelers"
Graham, North Carolina

Kiwanis Meeting

The Kiwanis held an "introduction" program Monday night, directed by W. M. Lodge as program chairman, with every man giving a brief description of his life and his work at present.

Sgt. C. R. Shepherd, recently returned after liberation from a German prison camp where he spent five months; and C. C. Smith SOM 3-c who has served with the Navy around Italy and the southern French coast, were guests of the club and related some of their experiences in service.

President Joseph Jarosz presided and the invocation was offered by Rev. Guy S. Cain. W. S. Brown of Burlington was also a guest of the club.



CHURCH BULLETIN

GRAHAM FRIENDS MEETING
Rev. Robert O. Crow, Pastor
9:45 a. m.: Sunday School. Daniel Allison, superintendent.
11:00 a. m.: Morning worship.
6:15 p. m.: Young Friends meeting.
7:00 p. m.: Evening Worship.
7:00 p. m. Wednesday: Prayer meeting.

GRAHAM METHODIST CHURCH
Rev. J. J. Boone, Pastor.
9:45 a. m.: Church School. W. E. Thompson, superintendent.
11:00 a. m.: Morning worship, Sermon by the pastor.
8:00 p. m.: Young People's Meeting. Dorothy Foust, Leader.
7:00 p. m.: Evening Worship Sermon by the pastor.

FIRST BAPTIST CHURCH
Rev. Guy R. Cain, Pastor.
9:45 a. m.: Sunday School. Morris Burke, superintendent.
11:00 a. m.: Morning worship, Sermon by the pastor.
7:00 p. m.: Baptist Training Union. Miss Gene Church, director.
8:00 p. m.: Evening Worship
8:00 p. m. Wednesday: Prayer Meeting.

BAPTIST ANDREW MEMORIAL CHURCH
Corner Market and Mill Sts.
Rev. Eugene Hancock, Pastor
9:45 a. m.: Sunday School, J. W. Gray, superintendent, F. B. Pegg, associate.
11:00 a. m.: Morning worship, Sermon by the pastor.
7:30 p. m.: Evangelistic service. Sermon by the pastor.

CHRISTIAN PROVIDENCE MEMORIAL
Dr. D. J. Bowden, Pastor
10:00 a. m.: Sunday School, J. A. Ingram, superintendent.
11:00 a. m.: Preaching - Come and worship with us.
GRAHAM PRESBYTERIAN CHURCH

LUXURY FOODS EASILY CANNED AT HOME



Photo Courtesy Ball Brothers Co.

As long as there is a war and for some time thereafter, luxury items in the food line will be scarce, costly or nonexistent. Commonplace items become luxuries when a nation suffers shortages of labor, machinery, trucks, and trains for producing and delivering nonessential material for civilian use.

But, we have the word of Gladys Kimbrough, editor of the famous Ball Blue Book of canning recipes, that no home pantry need be shy of a variety of luxury items, many of which are easily canned at home!

We agree with Miss Kimbrough when she says, "It is a shameful and unnecessary disappointment when one cannot find mushrooms for the sauce after saving up enough points for a steak." Of course, there is no point in being caught short on mushrooms, but remember you won't have any use for the sauce if you go out and collect any and everything which might be a mushroom. Some of those toadstools are poisonous.

Home canned eggplant is delicious when seasoned with onion, pepper, butter and perhaps a dash of tomato sauce, the mixture blended with egg and bread crumbs and baked. Some of the crumbs should come out on top where they will brown nicely.

Miss Kimbrough does the eggplant dish and a similar one with home canned summer squash by rule of thumb. However, the recipe she gave us to put at the end of this story is very, very exact because home canning is not rule-of-thumb business.

Those of you who like them and live near where they grow might as well have all the artichokes you want. Canning them is no trick at all when you have a good recipe and follow it.

Cranberries were reasonably plentiful in the market the week before last Thanksgiving Day—but did you try to find them a month later? Well, maybe this year you will remember that home canned cranberry sauce is just about the easiest of anything to can. What's more, it has a wonderful flavor and goes as well with chicken in May as with turkey in December.

Make Red Pepper Jam
Yes, we know this isn't cranberry season, but you need not wait that long if you have a yen for something tart, sweet and red to add a touch of glamour to an otherwise drab meal. That something is Red Pepper Jam. When you make it, be sure to use meaty red sweet pepper. Those with thin walls and bitter flavor will not serve the purpose.

Whether the item you plan to can is necessity or luxury, please, for your own sake, pay careful attention to the selection and use of jars. It is false economy to use anything but regular home canning jars. Most of those used by commercial packers are very thin and intended to be discarded when emptied. They must be light weight in order to keep down shipping cost. Compare the weight of a salad dressing jar with a milk bottle and you will see what we mean. A regular home canning jar doesn't need to be as heavy as a milk bottle because it does not receive such hard use but it must be heavy enough to stand up under home canning conditions.

It is smart to follow the manufacturer's instructions when using jars and caps. We mean the instructions packed with the jars and printed on the cap cartons—not those you have had five or ten years! Failure to heed this bit of advice explains why the old-time canner may fail and the beginner succeed when using war-time jars, caps and rubbers. But whether you are an old-timer or a newcomer, we believe you will like this recipe for canning eggplant, offered through courtesy of the copyright owner, Ball Brothers Company, Muncie, Indiana.

Use fresh, firm, tender eggplant. Wash eggplant clean, then peel, slice or cube. Soak 45 minutes in brine (1 tablespoon salt to 1 quart water). Drain. Boil 5 minutes in clear water. Pack into hot jars. Cover with boiling water. Process 50 minutes at 10 pounds pressure.

Whether the item you plan to can is necessity or luxury, please, for your own sake, pay careful attention to the selection and use of jars. It is false economy to use anything but regular home canning jars. Most of those used by commercial packers are very thin and intended to be discarded when emptied. They must be light weight in order to keep down shipping cost. Compare the weight of a salad dressing jar with a milk bottle and you will see what we mean. A regular home canning jar doesn't need to be as heavy as a milk bottle because it does not receive such hard use but it must be heavy enough to stand up under home canning conditions.

It is smart to follow the manufacturer's instructions when using jars and caps. We mean the instructions packed with the jars and printed on the cap cartons—not those you have had five or ten years! Failure to heed this bit of advice explains why the old-time canner may fail and the beginner succeed when using war-time jars, caps and rubbers. But whether you are an old-timer or a newcomer, we believe you will like this recipe for canning eggplant, offered through courtesy of the copyright owner, Ball Brothers Company, Muncie, Indiana.

Use fresh, firm, tender eggplant. Wash eggplant clean, then peel, slice or cube. Soak 45 minutes in brine (1 tablespoon salt to 1 quart water). Drain. Boil 5 minutes in clear water. Pack into hot jars. Cover with boiling water. Process 50 minutes at 10 pounds pressure.

Whether the item you plan to can is necessity or luxury, please, for your own sake, pay careful attention to the selection and use of jars. It is false economy to use anything but regular home canning jars. Most of those used by commercial packers are very thin and intended to be discarded when emptied. They must be light weight in order to keep down shipping cost. Compare the weight of a salad dressing jar with a milk bottle and you will see what we mean. A regular home canning jar doesn't need to be as heavy as a milk bottle because it does not receive such hard use but it must be heavy enough to stand up under home canning conditions.

It is smart to follow the manufacturer's instructions when using jars and caps. We mean the instructions packed with the jars and printed on the cap cartons—not those you have had five or ten years! Failure to heed this bit of advice explains why the old-time canner may fail and the beginner succeed when using war-time jars, caps and rubbers. But whether you are an old-timer or a newcomer, we believe you will like this recipe for canning eggplant, offered through courtesy of the copyright owner, Ball Brothers Company, Muncie, Indiana.

As long as there is a war and for some time thereafter, luxury items in the food line will be scarce, costly or nonexistent. Commonplace items become luxuries when a nation suffers shortages of labor, machinery, trucks, and trains for producing and delivering nonessential material for civilian use.

But, we have the word of Gladys Kimbrough, editor of the famous Ball Blue Book of canning recipes, that no home pantry need be shy of a variety of luxury items, many of which are easily canned at home!

We agree with Miss Kimbrough when she says, "It is a shameful and unnecessary disappointment when one cannot find mushrooms for the sauce after saving up enough points for a steak." Of course, there is no point in being caught short on mushrooms, but remember you won't have any use for the sauce if you go out and collect any and everything which might be a mushroom. Some of those toadstools are poisonous.

Home canned eggplant is delicious when seasoned with onion, pepper, butter and perhaps a dash of tomato sauce, the mixture blended with egg and bread crumbs and baked. Some of the crumbs should come out on top where they will brown nicely.

Miss Kimbrough does the eggplant dish and a similar one with home canned summer squash by rule of thumb. However, the recipe she gave us to put at the end of this story is very, very exact because home canning is not rule-of-thumb business.

Those of you who like them and live near where they grow might as well have all the artichokes you want. Canning them is no trick at all when you have a good recipe and follow it.

Cranberries were reasonably plentiful in the market the week before last Thanksgiving Day—but did you try to find them a month later? Well, maybe this year you will remember that home canned cranberry sauce is just about the easiest of anything to can. What's more, it has a wonderful flavor and goes as well with chicken in May as with turkey in December.

Make Red Pepper Jam
Yes, we know this isn't cranberry season, but you need not wait that long if you have a yen for something tart, sweet and red to add a touch of glamour to an otherwise drab meal. That something is Red Pepper Jam. When you make it, be sure to use meaty red sweet pepper. Those with thin walls and bitter flavor will not serve the purpose.

Whether the item you plan to can is necessity or luxury, please, for your own sake, pay careful attention to the selection and use of jars. It is false economy to use anything but regular home canning jars. Most of those used by commercial packers are very thin and intended to be discarded when emptied. They must be light weight in order to keep down shipping cost. Compare the weight of a salad dressing jar with a milk bottle and you will see what we mean. A regular home canning jar doesn't need to be as heavy as a milk bottle because it does not receive such hard use but it must be heavy enough to stand up under home canning conditions.

It is smart to follow the manufacturer's instructions when using jars and caps. We mean the instructions packed with the jars and printed on the cap cartons—not those you have had five or ten years! Failure to heed this bit of advice explains why the old-time canner may fail and the beginner succeed when using war-time jars, caps and rubbers. But whether you are an old-timer or a newcomer, we believe you will like this recipe for canning eggplant, offered through courtesy of the copyright owner, Ball Brothers Company, Muncie, Indiana.

Use fresh, firm, tender eggplant. Wash eggplant clean, then peel, slice or cube. Soak 45 minutes in brine (1 tablespoon salt to 1 quart water). Drain. Boil 5 minutes in clear water. Pack into hot jars. Cover with boiling water. Process 50 minutes at 10 pounds pressure.

Whether the item you plan to can is necessity or luxury, please, for your own sake, pay careful attention to the selection and use of jars. It is false economy to use anything but regular home canning jars. Most of those used by commercial packers are very thin and intended to be discarded when emptied. They must be light weight in order to keep down shipping cost. Compare the weight of a salad dressing jar with a milk bottle and you will see what we mean. A regular home canning jar doesn't need to be as heavy as a milk bottle because it does not receive such hard use but it must be heavy enough to stand up under home canning conditions.

It is smart to follow the manufacturer's instructions when using jars and caps. We mean the instructions packed with the jars and printed on the cap cartons—not those you have had five or ten years! Failure to heed this bit of advice explains why the old-time canner may fail and the beginner succeed when using war-time jars, caps and rubbers. But whether you are an old-timer or a newcomer, we believe you will like this recipe for canning eggplant, offered through courtesy of the copyright owner, Ball Brothers Company, Muncie, Indiana.

Use fresh, firm, tender eggplant. Wash eggplant clean, then peel, slice or cube. Soak 45 minutes in brine (1 tablespoon salt to 1 quart water). Drain. Boil 5 minutes in clear water. Pack into hot jars. Cover with boiling water. Process 50 minutes at 10 pounds pressure.

Whether the item you plan to can is necessity or luxury, please, for your own sake, pay careful attention to the selection and use of jars. It is false economy to use anything but regular home canning jars. Most of those used by commercial packers are very thin and intended to be discarded when emptied. They must be light weight in order to keep down shipping cost. Compare the weight of a salad dressing jar with a milk bottle and you will see what we mean. A regular home canning jar doesn't need to be as heavy as a milk bottle because it does not receive such hard use but it must be heavy enough to stand up under home canning conditions.

It is smart to follow the manufacturer's instructions when using jars and caps. We mean the instructions packed with the jars and printed on the cap cartons—not those you have had five or ten years! Failure to heed this bit of advice explains why the old-time canner may fail and the beginner succeed when using war-time jars, caps and rubbers. But whether you are an old-timer or a newcomer, we believe you will like this recipe for canning eggplant, offered through courtesy of the copyright owner, Ball Brothers Company, Muncie, Indiana.

INSURE CANNING SUCCESS!

USE Ball

JARS, CAPS, LIDS and RUBBERS

And follow instructions in the Ball Blue Book. To get your copy send 10c with your name and address to BALL BROTHERS COMPANY, Muncie, Ind.

INSURANCE To Fit Your Needs

FIRE AUTOMOBILE CASUALTY BONDS

GRAHAM UNDERWRITERS AGENCY, INC.

ALTON UTLEY MRS. GENEVA FOUST
121 North Main Street Phone 593
Beside Graham Theatre Graham, N. C.

ADD ZEST AND FLAVOR TO MEALS WITH

MILK

—for Drinking and Cooking—

CALL

Melville Dairy

PHONE 1600 BURLINGTON, N. C.