#### THEGLEANER PERSONAL

Monday here

Ione S. Thompson.

Curtis Wrike, Bert MacIntyre,

#### GRAHAM, N. C., AUG. 23, 1945.

#### Local News

-Miss Margaret Spoon, junior at her home here. clerk of the County Farm Securi-ty Administration in away on a Mr. and Mrs. Jo two weeks vacation.

-Selective Service Board No. C. 2, sent seventeen selectees to Fort Bragg for preinduction ex-aminations last Thursday.

The Woody Service Station bud, Ga. building is being remodeled to house the hardware company to Miss Johanna Jones has had be operated by J. C. Woody and as her guests for several days, H. J. Stockard. Miss Stratford Entertains

Raleigh. -The Dixon-Love Hardware company is getting established Sgt. and Mrs. Don E. Scott, Jr., at a bridge luncheon in honoring insite quarters; the old Chevrolet are visiting Mrs. Scott's parents, her houseguest, Miss Dorothy building, formerly the Graham Mr. and Mrs. Thomas W. Ruffin, Mizelle of Raleigh, and Mrs. Don Motor Car Co., at 215 Harden in Raleigh. street

Miss Louise Moore returned -Al Jennings of Petersburg, Saturday after a weeks visit with decorating the rooms where weeks. She was the wife of small tables were arranged. Miss George A. Rumley, and a native

July.

## Among The Sick

Maple street, has entered Ala- Cora Harden Stratford. mance General hospital for observation for a few days.

### Births

Mr. and Mrs. M. L. Hunter of Burlington, a son, Michael Labon, son, Rex Newton, spent the week August 13. end with their aunt, Mrs. J. M.

Mr. and Mrs. E. G. Henderson, Wm, deR. Scott entertained at an Divorces Granted This Week Route 1, a daughter, Mary Sue, informal tea on Wednesday after-August 17. noon in honor of Mrs, Ed Hender-

Mr. and Mrs. K. A. Foust, Bur- son of Cincinnati, Ohio lington, Route 2, a son, Coley Michael, August 18.

Michael, August 18. Cpl. and Mrs. Floyd Eugene Guthrie. a daughter, Sylvia Eu-week-end at the Wrike's cottage at Crescent Beach, S. C. gene, August. 19.

At Simmons-Lupton Hospital

Mr. and Mrs. Henry Sartin of

Leon, August 17.

Mrs. Parke Herbert and little At Dr. Troxler's Hospital. Mr. and Mrs. Everett L Apple daughter, Letty Lynn, who have - spent the past few weeks at their oute 1 al

Miss Thompson Entertains

Lovick H. Kernodle and son, Lovick, Jr., of Danville, Va., spent

Miss Cora Harden Stratford

entertained last Friday morning at a bridge luncheon in honoring

Summer flowers were used in

Va., has been employed as report- her sister, Mrs. J. T. Dillehay, in er to cover the news of Graham New York City. for the Burlington Times-News. He succeeds Walter Whitaker Raleigh spent Sunday with Mr. who was called into the army, in July. July. June S. T. Dillehay, in Smail tables were arranged. Mrs. George A. J Jean Love of Burlington was winner of a donble dock of play-ing cards for high score, and Miss Betsy Thompson received bath scoap as runner-up. Surviving husband are of Glen Rav army; and Mrs.

To her honor guests, the hos-Among The Sick Mrs. W. L. Andrews, North day after a weeks visit with Miss Maple street, has entered Ala- Cora Harden Stratford. Miss Dorothy Mizelle returned tess presented gifts, and Miss Mary Elizabeth Love, Burling. Neese, recent bride were remembered with presents.

Mr. and Mrs. Ed Henderson Mr. and Mrs. Ed. Hender of and sons, Eddie, Jr., and Billy, of Cincinnati, Ohio, are visiting friends here for a few days. friends here for a few days.

Mr, and Mrs. C. G. Bailiff and Hunt-Williams Engagement

Eighteen divorces were grant ed at the civil session of the Gen-eral County Court by Judge A. M. Carroll Tuesday.

Of these cases one was on a charge of adultry: Aiken vs. Aiken.

The other seventeen were on Mrs. Hal McAdams and little the two years separation ruling: Mr. and Mrs. Vance Forrester of Burlington, a son, August 16. her sister, Mrs. Bobby Mason, in her sister, Mrs. Bobby Mason, in and Earl Linville, E. L. and Mary Mr. and Mrs. Harvey Franklin Rudd of Burlington, a son, Jerry Rudd of Burlington, a son, Jerry

Glen, August 16. Sgt. and Mrs. A. B. Sorrell of Burlington, a daughter, Kaaren Etrilla, August 21. Mr. and Mrs. Henry Sartin of Mr. and Mrs. C. R. Leman and Son, Johnny, Garline Walker, Ed Lawson and Mary Joyce of Wins-ton-Salem, spent the week-end with Mr. and Mrs. Ernest Brum-and Charles R. Harmon, B. C.

Mr. and Mrs. Henry Sartin of Miami, Fla., a son, Larry John-son, August 18. Mrs. Sartin is the former Hazeline Cook of Bur-lington. Mr. and Mrs. H. E. Hewitt of Washington street, a son, Rodney Leon, August 17. Miss Mary C. Bowers of War-renton ond Miss Mary Frances Anderson of Columbia, S. C., stu-dents at the University at Chapel Hill, were Tuesday evening guests of Mrs. Willard Goley. and Grace Boykin, Bernard and Virginia Dîkon, Mabel and C. R. Armbruster, J. W. and Virginia

Behind<sup>.</sup> Your Bonds

Lies the Might of America

**FU** 

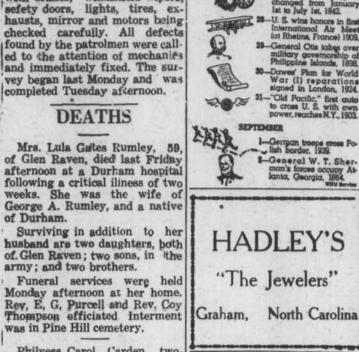
**County School Buses Checked** 

Miss Betsy Thompson enter tained Saturday evening, at her home on North Main street, with a delightful out-door supper, hon-oring Sgt. and Mrs. Pon E. Scott, Ir

Initial Syntheticoring Sgt. and Mrs. Poil E. Scott,<br/>and Mrs. Don E. Scott returned to<br/>Richmond Monday after a stay<br/>at her home here.oring Sgt. and Mrs. Poil E. Scott,<br/>are spending this week at Ocean<br/>Strand Hotel, Crescent Beach, S.<br/>C.oring Sgt. and Mrs. Poil E. Scott,<br/>are spending this week at Ocean<br/>Strand Hotel, Crescent Beach, S.<br/>C.oring Sgt. and Mrs. Poil E. Scott,<br/>are spending this week at Ocean<br/>Strand Hotel, Crescent Beach, S.<br/>C.oring Sgt. and Mrs. Poil E. Scott,<br/>are spending this week at Ocean<br/>Strand Hotel, Crescent Beach, S.<br/>C.all 69 buses in the county school<br/>bus service are in good shape<br/>now, according to reports from<br/>cassion were her houseguest, Miss<br/>Dorothy Miztlle also of Raleigh, and Miss<br/>guest of Miss Cora if iden Strat-<br/>ford.Special attention was given to<br/>Special attention of mechanies<br/>and inmediately fixed. The sur-<br/>yey began last Monday and was

vey began last Monday and was completed Tuesday afternoon. DEATHS

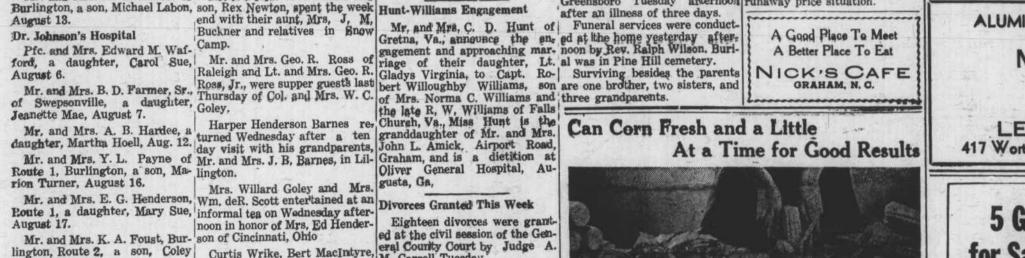
army; and two brothers.



ng of fiscal year

Philyess Carol Carden, twomonths-old daughter, of Mr, and Mrs. G. T. Carden of route 2, Bur-lington, died in a hospital in are relaxed now. Guard against a

Greensboro Tuesday afternoon runaway price situation. after an illness of three days.



Corn is a stumbling block for many an otherwise successful home canner. For some it spoils; for others it turns brown and

has poor flavor. Gladys Kimbrough, Home Service Director for Ball Brothers

Company, glass jar company with headquarters at Muncie, Indiana, con-siders it far from easy to persuade the general public to adopt practices and procedures which give satisfactory results.

smail, one large. And you will want a cutting board. A well scrubbed plank will do if you have nothing better. When everything is ready lay an ear of corn on the board, then use the strong knife to cut through husks, corn and cob at each end of the say. Next, stand the eay upright and use both hands to peel eff the husks. If eased along with the thumbs, most of the silks will come off with the wrappings. This method may sound troublesome, but after you get the hang of it you will find the work goes faster and with much less muss than when the husking is done in the usual way. and procedures which give saturations results. If you have never canned corn but want to this season because of ration-ing, or if you have tried and failed, you may profit by following Miss Kim-brough's advice. In an informal dis-cussion of the subject she said. "Sweet corn, particularly the deep yellow, is rich in flavor and food value, but field corn cans as well, keeps as well, as the garden varieties and is the pref-erence of many persons who could, if



shown aiming the guns in his battery. He is the son of Mr. and Mrs. William I. Ward, Sr., of W. Harden street. He participated in the Guam campaign. U. S. Marine Corps Photo from Okinawa.



THE ALABANCE GLEANER, GRAHAM, N. C.

home here, left last Friday for ter, Reita Nell, August 11.

Brooklyn, N. Y., to be with her Mr, and Mrs. B. H. Ingle of husband who is Petty Officer 2-c Burlington, a daughter, Maude MC.S of Brooklyn Naval Center. Faye, August 13.

Mrs. Clyde Jordan, Elizabera Mr. and Mrs. Richard McCrick-Mr. and Mrs. Richard McCrick-ard, a daughter, Barbara Ann, week with her mother, Mrs. August 10.

Frank Moore, left yesterday for her home. Mrs. Moore accom-Mr. and Mrs. Max Morris of Burlington, a son, Max Stevens, panied her to Greensboro and will be with Mr. and Mrs. Harry Don-August 18.

Mr. and Mrs. James A. Hinton, nell for a few days. of Burlington, a daughter, Jeanet/be,"August 22.

Mr. and Mrs. Dewey Cornell, a son, Tommy, August 22.

# **Killed In Action**

S-Sgt. Robert P. Stout, son of Mr. and Mrs. Harry Stout of Snow Camp, was killed in Hol-land May 31, 1945. The plane on which Set. Stout was a support which Sgt. Stout was a gunner, left yesterday for their home in crashed to earth while flying at Charlottsville, Va., after visiting

Force, took his training at Barksdale Field, Louisiana, and Lowery Field near Denver, Col., from which he won his wings as an aerial gunner on a B-26. Going daughter, Mrs. James M. Slay

overseas in June 1944, he made and little son, Jimmy, went to marked for bahishment because of her thirty-three bombing missions Charlotte today to visit Mrs. sympathles for the Nuzls. Read this timely story by a noted Paris corres-

Thompson's granddaughters, Sa-Sgt. Stout has four brothers rah Agnes and Catherine Vest, who are still in the service and have seen overseas duty. Noyes since last Friday. Cluster.

crashed to earth while living at very low altitude. None of the crew had a chance to bail out. Sgt. Stout, with the Ninth Air Description of the Since last Thursday with Mrs. Vest's parents, Mr. and Mrs. Chas. A. Thompson. Their daugh-

ters, Sarah Agnes and Catherine,

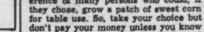
Mrs. Joe Okey and daughter, Mary Lou, Mrs. Walter Harden, Mrs. William Hadley, Mrs. Au-brey Thompson, Mrs. Ione Thompson, Mrs. J. J. Henderson, Miss Betsy Thompson and Miss S-Sgt. Robert P. Stout, son of Cora Harden Stratford were

C WISCONSIN AT WAR

WISCONSIN AT WAR When the war started, Wisconsin relaxed its labor standards to per-mit women to work nights and 17-year-old boys to work in cannerles. It reduced strikes from 65 in 1941 with a loss of 521,315 man-days to a very small figure and introduced ef-fective safety measures. It all adds up to vastly stepped-up production of food and a greater future for in-dustry in the state. Wisconsin cans more peas and raises more hemp than any other state. It has more dairy cows. It's America's ability to produce-on the farm and in the cities-that really stands behind ev-ery War Bond you buy. U.S. Trestery Departed

ADORED NAZIS, PRINCESS FACES EXILE

Princess Helena of Denmark is Medal with one Silver Oak Leaf F. Noyes; and to bring back Mrs. pondent in the September 2nd issue of THE AMERICAN WEEKLY on's Favorite Magazine With The Baltimore Sunday American Order From Your Net



is done in the usual way. Discard any ear of corn which seems a bit hard. Rinse and drain the corn after it has been freed of silks, then eut-don't saw-the kernels from the cob, taking care not to cut the cob. This is where you need that small sharp knife. The danger of spoilage is far less when whole kernels are used. Cream style is made by slicing the tips of the kernels and then scraping out the pulp. It is folly to can cream style unless one have clear presents conker with the corn is fresh from the stalk and that it is at the most perfect stage for table use. At this stage the kernels are plump, shiny, and all but bursting with milk-like juice.

with milk-like juice. Can Cern Early As corn matures, the milk gives way to a substance called dough. Then people say the corn is too hard and they say right because it is hard to keep it by canning once it has passed from the full milk to the dough stage. Bacteria, particularly those which cause flat sour, like warm corn. This is one big reason why it doesn't pay to gather, prepare, and can corn by the "wagon load." Flavor is another good reason for the cans-little-at-a-time It is folly to can cream style unless one has a steam pressure cooker with an accurate gauge. Pint size jars are best for any kind of corn and practically a must for cream style, because heat passes through corn slowly. It descrit do to keen corn waiting its

Inrough corn slowly. It doesn't do to keep corn waiting its turn in the canner. If you happen to have some left over because of faulty judgment in estimating the amount needed to fill the jars, put it in the refrigerator to keep cool until the next batch can go into the canner. "wagon load." Flavor is another good reason for the can-a-little-at-a-time rule. Corn loses its sweetness more rapidly than any other vegetable with the possible exception of green peas. This fact, plus bacteria's special lik-ing for eorn which has stood several hours, explains the wisdom of the old slogan, "two hours from garden to can-Adding Water Essential

Jars, caps, lids, rubbers, canner and all other utensils needed should be ready for use when the corn is brought

Adding Water Essential Be sure to add one and one-quarter cup boiling water to each four cups of whole kernel corn and two cups of boil-ing water to each four of cream style. The water is needed to help the heat get through the corn in a hurry and to prevent the corn in a hurry and to prevent the corn in a hurry and to prevent the corn is not a hurry and to prevent the corn is shurry and to prevent the corn is going and julcy, enough water is used, and the process-ing done at the right temperature. Most persons like about one-half tea-spoon of sakt to each pint of corn. A little sugar won't hurt anything, nor will it hurtwif you forget the salt. The amount used is too small to help pre-vent spoilage. all other utensils needed should be ready for use when the corn is brought in for canning. It is a waste of time, energy, and food to put anything in a jar which ran't be sealed sirtight. The smallest nick or crack can cause trouble, so smart home canners take time to car and lid. Jare, cape, glass lids and rubbers should be washed in warm warm water, rinsed, covered with warm water and then boiled. One can't be too clean about canning. Used jare, caps, and lids should be bolled 20 to 30 minutes. New ones need only be brought to boiling and kept hot. Any jar, cap, lid, and rubber worth using is worth using by the manufac-turer's instructions. Such instructions are given on a circular packed with the jars and printed on the cap car. Two sharp inives are packed—one

Some persons manage to can corn by processing it three and a half to four hours in a hot-water bath canner but it is far better to use a steam pressure cooker provided it is in the right work-ing order and worked right. That last "right" means Fellow the Manufac-

is done in the usual way.

ROASTS AND CHOPS — save all trimmings (scraps from the plates, too.) Keep them in a small bowl; once a week melt them down.



**PHONE 1600** 

 SAUSAGES—they're better if you parboil them first. Skim the fat off the cooking water—scrape the fat from the frying pan. S. CHICKIN SOUP -- chill it before you use it. Scoop off. and the hardened grease (soup fastes better. tool)

When the salvage can is full, take it to your butcher promptly. He will give you 2 red points and up to 4c for every pound of used fat you turn in.

100.000.000 More Pounds of Used Fats Are Needed This Year Approved by WFA and OPA. Paid for by Industry.

# For A Midnight Snack!

Nothing ever seem to taste as good as that midnight snack just before retiring-but oh those night-mares after-For a satisfying snack and one that will not disturb your sleep, drink a glass of our delicious tasting, nutritious milk. Keep a quart in your refrigerator at all times. Arrange today for our regular delivery service.

**Melville Dairy** 

BURLINGTON, N. C.