

THE GLEANER

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

Local News

—Miss Margaret Spoon, junior clerk of the County Farm Security Administration in away on a two weeks vacation.

—Selective Service Board No. 2, sent seventeen selectees to Fort Bragg for preinduction examinations last Thursday.

—The Woody Service Station building is being remodeled to house the hardware company to be operated by J. C. Woody and H. J. Stockard.

—The Dixon-Love Hardware company is getting established in its quarters, the old Chevrolet building, formerly the Graham Motor Car Co., at 215 Harden street.

—Al Jennings of Petersburg, Va., has been employed as reporter to cover the news of Graham for the Burlington Times-News. He succeeds Walter Whitaker who was called into the army, in July.

Among The Sick

Mrs. W. L. Andrews, North Maple street, has entered Alabama General hospital for observation for a few days.

Births

Mr. and Mrs. M. L. Hunter of Burlington, a son, Michael Labon, August 13.

Dr. Johnson's Hospital
Pfc. and Mrs. Edward M. Wafford, a daughter, Carol Sue, August 6.

Mr. and Mrs. B. D. Farmer, Sr., of Swepsonville, a daughter, Jeanette Mae, August 7.

Mr. and Mrs. A. B. Hardee, a daughter, Martha Hoell, Aug. 12.

Mr. and Mrs. Y. L. Payne of Route 1, Burlington, a son, Marion Turner, August 16.

Mr. and Mrs. E. G. Henderson, Route 1, a daughter, Mary Sue, August 17.

Mr. and Mrs. K. A. Foust, Burlington, Route 2, a son, Coley Michael, August 18.

Cpl. and Mrs. Floyd Eugene Guthrie, a daughter, Sylvia Eugene, August 19.

At Simmons-Lupton Hospital
Mr. and Mrs. Vance Forrester of Burlington, a son, August 16.

Mr. and Mrs. Harvey Franklin Rudd of Burlington, a son, Jeffrey Glen, August 16.

Sgt. and Mrs. A. B. Sorrell of Burlington, a daughter, Kaaren Etrilla, August 21.

Mr. and Mrs. Henry Sartin of Miami, Fla., a son, Larry Johnson, August 18. Mrs. Sartin is the former Hazeline Cook of Burlington.

Mr. and Mrs. H. E. Hewitt of Washington street, a son, Rodney Leon, August 17.

At Dr. Troxler's Hospital.
Mr. and Mrs. Everett L. Apple of Elon College, Route 1, a daughter, Reita Nell, August 11.

Mr. and Mrs. B. H. Ingle of Burlington, a daughter, Maude Faye, August 13.

Mr. and Mrs. Richard McCrickard, a daughter, Barbara Ann, August 16.

Mr. and Mrs. Max Morris of Burlington, a son, Max Stevens, August 18.

Mr. and Mrs. James A. Hinton, of Burlington, a daughter, Jeanette, 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 Holland May 31, 1945. The plane on which Sgt. Stout was a gunner, crashed to earth while flying at very low altitude. None of the crew had a chance to bail out.

Sgt. Stout, with the Ninth Air 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 overseas in June 1944, he made thirty-three bombing missions for which he received the Air Medal with one Silver Oak Leaf Cluster.

Sgt. Stout has four brothers who are still in the service and have seen overseas duty.

PERSONAL

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

Mrs. Don E. Scott returned to Richmond Monday after a stay at her home here.

Mr. and Mrs. John B. Stratford are spending this week at Ocean Strand Hotel, Crescent Beach, S. C.

Mrs. Walter Barrett and daughter, Rosemary, are spending their vacation with relatives in Rosebud, Ga.

Miss Johanna Jones has had as her guests for several days, her niece, Miss Sally Mangum of Raleigh.

Sgt. and Mrs. Don E. Scott, Jr., are visiting Mrs. Scott's parents, Mr. and Mrs. Thomas W. Ruffin, in Raleigh.

Miss Louise Moore returned Saturday after a weeks visit with her sister, Mrs. J. T. Dillehay, in New York City.

Mr. and Mrs. Clyde Hunter of Raleigh spent Sunday with Mr. and Mrs. H. W. Scott and Mrs. Ione S. Thompson.

Miss Dorothy Mizelle returned to her home in Raleigh on Tuesday after a weeks visit with Miss Cora Harden Stratford.

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

Mr. and Mrs. C. G. Bailiff and son, Rex Newton, spent the week end with their aunt, Mrs. J. M. Buckner and relatives in Snow Camp.

Mr. and Mrs. Geo. R. Ross of Raleigh and Lt. and Mrs. Geo. R. Ross, Jr., were supper guests last Thursday of Col. and Mrs. W. C. Goley.

Harper Henderson Barnes returned Wednesday after a ten day visit with his grandparents, Mr. and Mrs. J. B. Barnes, in Lillington.

Mrs. Willard Goley and Mrs. Wm. deR. Scott entertained at an informal tea on Wednesday afternoon in honor of Mrs. Ed Henderson of Cincinnati, Ohio.

Curtis Wrike, Bert MacIntyre, Dr. E. S. Lupton and James White of Burlington, spent the week-end at the Wrike's cottage at Crescent Beach, S. C.

Mrs. Hal McAdams and little son, "Mac", have been visiting her sister, Mrs. Bobby Mason, in Raleigh since Sunday. They are expected home tomorrow.

Mr. and Mrs. C. R. Leman and son, Johnny, Garline Walker, Ed Lawson and Mary Joyce of Winston-Salem, spent the week-end with Mr. and Mrs. Ernest Brummitt.

Miss Mary C. Bowers of Warrenton and Miss Mary Frances Anderson of Columbia, S. C., students at the University at Chapel Hill, were Tuesday evening guests of Mrs. Willard Goley.

Mrs. Parke Herbert and little daughter, Letty Lynn, who have spent the past few weeks at their home here, left last Friday for Brooklyn, N. Y., to be with her husband who is Petty Officer 2-c M.C.S. of Brooklyn Naval Center.

Mrs. Clyde Jordan, Elizabeth town, who has spent the past week with her mother, Mrs. Frank Moore, left yesterday for her home. Mrs. Moore accompanied her to Greensboro and will be with Mr. and Mrs. Harry Donnell for a few days.

Mrs. Joe Okey and daughter, Mary Lou, Mrs. Walter Harden, Mrs. William Hadley, Mrs. Aubrey Thompson, Mrs. Ione Thompson, Mrs. J. J. Henderson, Miss Betsy Thompson and Miss Cora Harden Stratford were shoppers in Greensboro Tuesday.

Dr. and Mrs. S. A. Vest and little sons, Sammy and Charles, left yesterday for their home in Charlottesville, Va., after visiting since last Thursday with Mrs. Vest's parents, Mr. and Mrs. Chas. A. Thompson. Their daughters, Sarah Agnes and Catherine, remained for a longer visit.

Mrs. Chas. A. Thompson and daughter, Mrs. James M. Slay and little son, Jimmy, went to Charlotte today to visit Mrs. Thompson's sister, Mrs. Donald F. Noyes; and to bring back Mrs. Thompson's granddaughters, Sarah Agnes and Catherine Vest, who have been visiting Mrs. Noyes since last Friday.

Miss Thompson Entertains

Miss Betsy Thompson entertained Saturday evening, at her home on North Main street, with a delightful out-door supper, honoring Sgt. and Mrs. Don E. Scott, Jr.

Out-of-town guests for the occasion were her houseguest, Miss Sally Ruffin of Raleigh, and Miss Dorothy Mizelle also of Raleigh, guest of Miss Cora Harden Stratford.

The dutch oven meal was served by the hostess' mother, Mrs. Ione S. Thompson, assisted by Mrs. Don E. Scott, Sr., and Mrs. James Loy.

Miss Stratford Entertains

Miss Cora Harden Stratford entertained last Friday morning at a bridge luncheon in honoring her houseguest, Miss Dorothy Mizelle of Raleigh, and Mrs. Don E. Scott, Jr., bride of July.

Summer flowers were used in decorating the rooms where small tables were arranged. Miss Jean Love of Burlington was winner of a double deck of playing cards for high score, and Miss Betsy Thompson received bath soap as runner-up.

To her honor guests, the hostess presented gifts, and Miss Mary Elizabeth Love, Burlington bride-elect, and Mrs. J. T. Neese, recent bride were remembered with presents.

Following bridge, a two course luncheon was served by the hostess, assisted by her mother, Mrs. John B. Stratford.

Hunt-Williams Engagement

Mr. and Mrs. C. D. Hunt of Gretna, Va., announce the engagement and approaching marriage of their daughter, Lt. Gladys Virginia, to Capt. Robert Willoughby Williams, son of Mrs. Norma C. Williams and the late R. W. Williams of Falls Church, Va. Miss Hunt is the granddaughter of Mr. and Mrs. John L. Amick, Airport Road, Graham, and is a dietitian at Oliver General Hospital, Augusta, Ga.

Divorces Granted This Week

Eighteen divorces were granted at the civil session of the General County Court by Judge A. M. Carroll Tuesday.

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

The other seventeen were on the two years separation ruling: Marion and J. L. Martin, Nora and Earl Linville, E. L. and Mary Moser, Daisy and Lacy A. Greeson, Lois and Guthrie Moore, R. W. and Margie P. Wagoner, McKinley and Mozelle Thompson, Effie Iola and W. C. Martin, Evelyn and Leo Blalock, Vivian and Charles R. Harmon, B. C. and Grace Boykin, Bernard and Virginia Dixon, Mabel and C. R. Armbruster, J. W. and Virginia Dixon Burchett, Samuel and Henrietta Bostick, Thelma and E. C. Allen and Cecilia and R. R. Ellenberg.

Behind Your Bonds

Lies the Might of America

When the war started, Wisconsin relaxed its labor standards to permit women to work nights and 17-year-old boys to work in canneries. It reduced strikes from 65 in 1941 with a loss of \$21,315 man-days to a very small figure and introduced effective safety measures. It all adds up to vastly stepped-up production of food and a greater future for industry 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 farms and in the cities—that really stands behind every War Bond you buy.

ADORED NAZIS, PRINCESS FACES EXILE

Princess Helena of Denmark is marked for banishment because of her sympathies for the Nazis. Read this timely story by a noted Paris correspondent in the September 2nd issue of THE AMERICAN WEEKLY

Nation's Favorite Magazine With The Baltimore Sunday American Order From Your Newsdealer

County School Buses Checked

A complete check on all school buses in the county has just been completed by patrolmen of the State Highway Patrol office, and all 69 buses in the county school bus service are in good shape now, according to reports from the patrolmen.

Special attention was given to all safety devices on these buses, with brakes, windshield wipers, safety doors, lights, tires, exhausts, mirror and motors being checked carefully. All defects found by the patrolmen were called to the attention of mechanics and immediately fixed. The survey began last Monday and was completed Tuesday afternoon.

DEATHS

Mrs. Lula Gates Rumley, 59, of Glen Raven, died last Friday afternoon at a Durham hospital following a critical illness of two weeks. She was the wife of George A. Rumley, and a native of Durham.

Surviving in addition to her husband are two daughters, both of Glen Raven; two sons, in the army; and two brothers.

Funeral services were held Monday afternoon at her home. Rev. E. G. Purcell and Rev. Coy Thompson officiated. Interment was in Pine Hill cemetery.

Philyess Carol Carden, two-months-old daughter, of Mr. and Mrs. G. T. Carden of route 2, Burlington, died in a hospital in Greensboro Tuesday afternoon after an illness of three days.

Funeral services were conducted at the home yesterday afternoon by Rev. Ralph Wilson. Burial was in Pine Hill cemetery.

Surviving besides the parents are one brother, two sisters, and three grandparents.

Can Corn Fresh and a Little

At a Time for Good Results

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, considers it far from easy to persuade the general public to adopt practices and procedures which give satisfactory results.

If you have never canned corn but want to this season because of rationing, or if you have tried and failed, you may profit by following Miss Kimbrough's advice. In an informal discussion 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 preference of many persons who could, if they chose, grow a patch of sweet corn for table use. So, take your choice but don't pay your money unless you know 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.

Can Corn 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 "water 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 liking for corn which has stood several hours, explains the wisdom of the old slogan, "Two hours from garden to canner."

Jars, caps, lids, rubbers, canner and 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 can't be sealed airtight. The smallest nick or crack can cause trouble, so smart home canners take time to examine the sealing surface of every jar and lid. Jars, caps, glass lids and rubbers should be washed in warm soapy water, rinsed, covered with water and then boiled. One can't be too clean about canning. Used jars, caps, and lids should be boiled 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 manufacturer's instructions. Such instructions are given on a circular packed with the jars and printed on the cap cartons.

Two sharp knives are needed—one small, 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 ear. Next, stand the ear upright and use both hands to peel off 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 mess than when the husking 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 cut—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 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 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.

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 boiling 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 turning brown.

That brown color and overcooked flavor you dislike is caused by caramelization of the corn sugar. This doesn't happen when the corn is young and juicy, enough water is used, and the processing done at the right temperature.

Most persons like about one-half teaspoon of salt to each pint of corn. A little sugar won't hurt anything, nor will it hurt if you forget the salt. The amount used is too small to help prevent spoilage.

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 working order and worked right. That last "right" means follow the Manufacturer's Instructions!

Two sharp knives are needed—one



AUGUST
27—Beginning of fiscal year changed from January 1st to July 1st, 1942.
28—U. S. wins honors in First International Air Meet (at Rheims, France) 1903.
29—General Otis takes over military governorship of Philippine Islands, 1898.
30—Davies' Plan for World War (I) reparations signed in London, 1924.
31—"Old Pacific" first auto to cross U. S. with own power, reaches N.Y., 1903.

SEPTEMBER
1—German troops cross Polish border, 1939.
2—General W. T. Sherman's forces occupy Atlanta, Georgia, 1864. WWI Service

HADLEY'S
"The Jewelers"
Graham, North Carolina

Farmers are headed for post-war disaster, if price controls are relaxed now. Guard against a runaway price situation.

A Good Place To Meet
A Better Place To Eat
NICK'S CAFE
GRAHAM, N. C.



Lieutenant William I. Ward, Jr., Marine Artillery Officer, is 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.

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Will Last A Lifetime
LEVIN BROTHERS
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5 Good Country Tricks
for Saving More Used Fats

Right now, the country is facing the worst fat shortage since the war began. To help make up the deficit, the government is depending on the women of America—and particularly our women on farms and in smaller cities.

Every drop of fat is needed to help make battlefield and homefront essentials. So roll up your sleeves and do an all-out job, won't you? Clip this checklist as a reminder.

1. FRIED SALT PORK—with milk gravy. Salt pork yields so much grease, you won't need it all for gravy. Pour the rest into the salvage can.
2. DEEP FAT FRYING—use the fat over and over, but when it's too dark and smelly to use any more, don't forget Uncle Sam wants it!
3. ROASTS AND CHOPS—save all trimmings (scraps from the plates, too.) Keep them in a small bowl; once a week melt them down.
4. SAUSAGES—they're better if you parboil them first. Skim the fat off the cooking water—scrape the fat from the frying pan.
5. CHICKEN SOUP—chill it before you use it. Scoop off the hardened grease (soup tastes better, too!)

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.

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