

THE GLEANER

GRAHAM, N. C., JULY 4, 1946

ISSUED EVERY THURSDAY

J. D. KERNODLE, JR., Manager

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**LOOKING AHEAD**  
 by GEORGE S. BENSON  
 President—Harding College  
 Searcy, Arkansas

**Wage Wisdom**

Wages rose and prices fell during the ten years just before World War II when working men were able, through collective bargaining, to influence the operations of private enterprise without political interference. Workers earned more dollars per working day and each dollar took on more buying power as time went on. It was a two-way improvement.

"The actual buying power of one hour's work (straight time) rose at the rate of more than 4% each year, or over 40% for the entire ten-year period," says Labor's Monthly Survey, issued in May by the American Federation of Labor. "This was possible because production per man-hour increased steadily, creating the wealth to pay higher wages."

**War Changed Things**  
 So long as men, money and machinery were busy making things to eat, wear and use for better living, it turned out as planned; better living resulted. But when capital, labor and tools, by necessity, had to swing into the manufacture of munitions and instruments of destruction, better living ceased. Wages increased, to be sure. So did profits. But what could we buy?

Once more let the AFL survey answer: "Every hard-won nickel of wage gain was offset by a price rise which cancelled it and the workers' actual buying power per hour of work, as measured by real wage rates, did not increase at all." These statements are supported by government figures made available through the department of Labor. Moreover the AFL analyst's logic is perfectly sound.

**Holding Prices Down**  
 The labor bulletin contained no carping criticism of government, nor against the artificial restraints set up to keep a fictitious economy from getting out of control. On the other hand it says plainly that under wholesome business conditions "wage increases are paid for by rising productivity." Thus with mass production and volume sales "the wage rises are all clear gain."

"Our first task is to increase production of consumer goods so that supply will be enough to meet demand, and competition again will keep prices down, so that increasing productivity will create the income to pay further wage increases." Anything I might say about that doctrine would be simply gliding the lily. It is the plain truth and a credit to any philosophy.

**Out Restraints**  
 At the present, conditions are far from wholesome. The government's new arbitrary wage controls, born of political expedience, create higher wages with one hand and snatch them away with the other in the form of higher prices. In a government-fouled economy, it is small wonder that farmers and business men alike line up for help at the door of Uncle Sam's "fix-it" department.

The Office of Price Administration is getting as much criticism as it deserves now perhaps. My comments are brief: Private enterprise needs freedom if it is to operate by the law of supply and demand, and in some fields, supply will meet demands much sooner if regulations are lifted. The O.P.A. has done some good work and well deserves a dignified funeral, soon.

**Screech Owls**

The finding of young screech owls peering down at passersby from some tree-top in a city park or along a residential street is not a particularly unusual occurrence since this is one owl that regularly invades cities and towns to nest. Several factors favor its doing this. The screech owl is small and highly nocturnal and its presence is only rarely discovered, so it escapes persecution to a large degree from its human enemies. On the other hand, the larger owl — notably the great horned owl — occur and these, strangely enough, are among the worst of the little screech owl's enemies. Then, too, about buildings mice and English sparrows are abundant and these are important items in the diet of this owl. Consequently, what appears at first to be a dangerous habitat for this bird is really quite favorable.

**Church of the Brethren**

A church "get-together" held annually since the days of William Penn is the record of the Church of the Brethren. This year's scheduled meet was the 160th annual conference which has been recorded. In the early days permanent records were not kept. Traditionally known as "peace seekers,"

CAN FRUITS FOR DELICIOUS DESSERTS



—Photo Courtesy Ball Bros. Co.

Whether your canned fruit desserts are just or unjust depends upon the quality and flavor of the fruit. Canning preserves quality and flavor but it cannot create it. That's Mother Nature's job but you may be surprised at the amount of help you can give her.

All fruits (except pears) should be left on the tree, vine, or bush until full-ripe and then canned as promptly as possible.

Most varieties of pears should be taken from the tree when they have finished growing and kept in a cool place until they are ripe enough to serve raw. At this stage they are tender and juicy but not mellow.

It pays to take time to sort fruit so that pieces of about the same size and color can be kept together. Then the pie or fruit-cup pieces won't be mixed with those intended for fancy looking desserts. Every piece of fruit should be washed carefully and drained well before the skin is broken. Skins should be removed from peaches, pears and apricots. Yes, the skin can be left on but it is impossible to have both skins and top quality. Stones may be left in peaches and ripe apricots, not that we understand why anybody would want them, but we are more than likely to be the lot of the home canner who leaves stones in apricots which have been taken from the tree before fully ripe. Such apricots have a poor flavor at best and the green stones make it even poorer.

But we are going too fast! Let's remember that flavor is lost with every minute lost between the time the fruit is washed and the time it is put into the canner for processing. Therefore, all jars, caps, lids, and rubbers should be checked, washed, rinsed, covered with water and put over heat to sterilize; water should also be put to heat in whatever is used as a water bath canner, and all utensils and materials collected before work is started on preparing the fruit.

**Corn Sirup for Sweetening**  
 The sweetening story is still a little on the sour side. It can be no

news to you that it may not be possible to buy all the granulated sugar you would like to have, but shortage of the cane and beet sugars need not halt your fruit canning program because corn sirup can take over where these granulated sugars leave off, and a lot of people think the fruit better when corn sirup helps out. Gladys Kimbrough, Home Service Director for Ball Brothers Company and editor of the famous Ball Blue Book of Home Canning and Preserving Recipes, gives a basic sirup recipe which may be adjusted to meet your requirements. The sirup is made by combining two cups sugar, one cup standard grade corn sirup, one cup water or fruit juice, and boiling about two minutes or until the sugar dissolves. Either light or dark corn sirup may be used. The dark sirup is especially good with dark fruits. Its flavor blends nicely with light fruits too, but it tends to add color where color may not be wanted.

Miss Kimbrough recommends that, when possible, some sugar be used when putting up fruit because the flavor of sweetened fruit is more acceptable to most persons but she also makes it quite clear that fruit will keep without sugar. When no sugar is used, the fruit should be heated in a little water or in its own juice before it is put into the jars. Whether canned with or without sugar, fruit should be covered with liquid in the jar, otherwise it is likely to discolor.

Miss Kimbrough advises home canners to sweeten and flavor sirups to suit themselves. If you would like more flavor in your peaches or

pears, you might try adding a half teaspoon vanilla or orange, or nutmeg, or rum, or a few drops of almond extract to each quart of fruit. In other words, you are free to make the things you put up at home taste like you want them to taste and that is something nobody else will or can do for you.

Up-to-date canners heat fruit enough to shrink it before it is placed in the jars for processing by boiling in a hot water bath canner. This is called hot packing. The fruit may be heated in its own juice or in sirup. One excellent way is to measure the prepared fruit, add the sugar to it, and heat gently until the juice runs free and the sugar is dissolved. Two cups sugar and one cup corn sirup will sweeten a gallon of prepared peaches enough to suit the average taste. If the peaches are juicy, no water need be added. Pears can usually get along with a little less sugar than peaches-call for but they nearly always need some water to start them cooking.

Processing time varies according to the size, variety, and firmness of fruit but the average time for peaches, pears, and apricots, which have been thoroughly heated before packing, is fifteen minutes at boiling. Even if fruits keep, they will discolor if for any reason they have not been heated boiling hot all the way through.

If you will begin with good home canned fruits, you can end with wonderful desserts which are just no bother at all to make. For example, Peaches and Cream Cake is a fitting finish for any meal. All you do is make or buy a plain angel food or sponge cake, frost it thick with sweetened whipped cream and surround it with halves of tree-ripened free-stone peaches right out of your own jars. This cake should be served at the table because it is far too handsome to be cut in the kitchen.

**Keep Tab on Game**

**Population From Air**

Aerial counting of big game may be accomplished either on a partial or 100 per cent coverage basis. Since only a sampling of the big game population is ordinarily required to indicate trends, the partial or strip type of count will usually be made. Where total numbers must be determined, the 100 per cent count can be applied on small non-contiguous areas such as state parks, refuges, etc.

With either approach, the method consists simply in flying parallel predetermined lines of flight over the census area and tallying all big game observed within a known width of strip on each side of the plane. For counting moose and deer, experience indicates 500 feet to be the optimum altitude and one-eighth to three-sixteenths of a mile the preferable strip width.

By using markers attached to the wing struts of the plane as visual guides, the observers' gaze is confined mechanically to a strip on the ground of known width. In this way it becomes possible to determine total area censused, knowing the width and length of all strips flown. As a result, accurate determinations of number of animals per square mile can be made in every type of habitat except more dense conifer stands.

**Cuba Good Customer**

**For American Goods**

Cuba—best customer of the United States among all 30 Latin American countries—has purchased almost 3 1/2 billion dollars worth of goods of all kinds from this country since 1910, according to records of the department of commerce.

In recent years Cuba has bought from the United States more than two-thirds of all goods imported by the island. In turn, this country has purchased about three-fourths of all Cuba's exports.

There is a steadily increasing demand in Cuba for both manufactured articles and agricultural products of the United States. Before World War II, the origin of goods exported to Cuba was traced to 44

Your New Home

New Radiant Heating Is Vast Improvement Over Old Methods

By W. WADSWORTH WOOD

CONVENTIONAL heating methods operate by raising the air temperature in the home to a point which the household finds comfortable. The new radiant heating, of which there is much discussion today, disregards air temperature. It warms the walls, floor and ceiling, and causes them to give off sufficient radiant heat to keep the human body in comfort regardless of general room temperature. Let us see how this operates.

Any heating system is basically a device for controlling the rate at which a person's body cools off. The body is a heat-generating machine; the heat which it produces above and beyond body requirements must be lost. We normally lose almost 400 heat units per hour, otherwise body temperatures would rise dangerously above fever heat. On the other hand, if we lose more than 400 units per hour, we experience the sensation of chill or cold, and either must wear warmer clothes to diminish the rate of loss or receive heat from another source.

This body heat may be lost by convection, conduction, or evaporation, but much of it is lost by radiation. Radiant heat exchange is accomplished without affecting anything except the two surfaces effecting the change. For example, wearing an overcoat and standing in the bright sun on a cold windless day, you may find yourself growing uncomfortably warm, despite the temperature. The radiant heat of the sun makes you warm without warming the air. On the other hand, in a room your body radiates heat to the surrounding walls, which are lower in temperature. The colder the walls, the faster you lose your heat, and the colder you feel.

Radiant heating systems warm the walls of the home, which have been previously treated to heighten their capacity to reflect heat. This heat is conveyed to your body by radiation, at just the proper rate to balance your excess heat loss by contact with the air and other cool objects in the room.

The air temperature indoors might be little different from the outside, yet you will be perfectly comfortable. It is obvious that such a system which does not fill your house with hot, dry air in winter, will result in far fewer colds and less respiratory diseases.

of the 48 states, indicating the wide diffusion throughout this country of the millions of dollars spent annually by Cuba for United States goods.

The sugar industry is the backbone of Cuba's economy, and the extent of Cuba's ability to buy this country's goods depends directly on sugar sales to the U. S.

**The Hope Diamond**

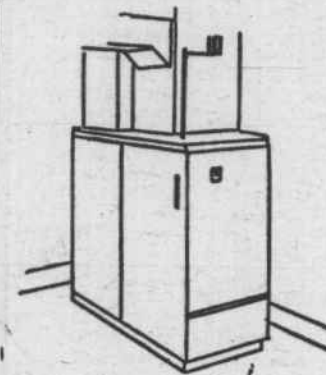
The fabulous blue diamond, weighing 12 1/4 carats uncut and about 88 1/2 carats after cutting, was stolen in 1842 from the breastplate of an idol in a temple near Lhasa, Tibet, by a French adventurer, according to one version of its history while others claim it came from a mine in southwest India. The French jeweler, Baptiste Tavernier, sold it to Louis XIV in 1669 and it remained a possession of the French crown until the robbery of the crown jewels in 1792. At one point it turned up in the shop of William Fals, an Amsterdam gem cutter, but his son stole it and no trace of it was found until a London dealer, David Eliason, sold it in 1830 to an English banker, Henry Thomas Hope, for \$90,000. Meantime the point of the original heart shape had been cut off to disguise the famous stone so that it weighed 44 1/2 carats by this time. In 1861 Hope's daughter Henrietta married the sixth Duke of Newcastle. Her son, Lord Francis Hope, inherited the diamond and it was worn by his wife, May Yohe, American musical comedy queen, whom he married in 1894. About 1908 Habib Bey acquired the jewel for nearly \$400,000 and in 1909 it was auctioned in Paris and purchased by a dealer named Rosenau for about \$80,000. The firm of Cartier sold it in 1911 to Edward B. McLean for nearly \$400,000 as a gift for his wife, Evelyn Walsh McLean, the present owner.

**Poison Ivy**

The best cure for poison ivy is to avoid the stuff. The waxy three-leafed vine-like plant is easy to identify but once you are affected by it you are in for plenty of discomfort. On summertime tramps through the woods it is best to wear high shoes or boots. If you know you've walked through poison ivy clean your footwear carefully before removing. Bathe your feet and ankles or other exposed parts in warm water and laundry soap. Swab on alcohol. For treatment, procure at a drug store one ounce of tincture of iron, containing approximately 15 per cent ferric chloride. Dilute this with one-half ounce alcohol and one-half ounce water. This makes two ounces of remedy with

The installation of a radiant heating system is simple. On the site of your house a bed of gravel is laid inside the building line, and over this the contractor places the lengths of welded wrought iron pipe. Concrete is then poured over pipe and gravel to form a slab which is at the same time the house foundation and the heating unit. Additional coils of pipe may be installed in walls, partitions and ceilings at the time of building, if space dimensions call for such provision.

A boiler, thermostat and circulating pump are the principal elements of a hot-water radiator system. The same equipment is used in the radiant heating installation, but instead of the hot water circulating through radiators, it passes through the concealed welded pipes.



The new solar heating consists simply of orienting your house so that it has large expanses of glass facing south and building it with overhanging eaves. The glass acts as a heat trap. The sun's rays enter the house through the glass, undergo a change in wave length, and can't escape, so that their heat energy is dissipated inside. Since the glass is insulated by means of dry air sealed between double sheets, the direct heat loss to the outside air is less than that through the conventional wall.

The overhanging eaves serve to regulate the sunlight according to season. In the winter when the sun is low in the sky, the rays penetrate deep into the room. In the summertime, when extra heat would be undesirable, the projection of the eaves cuts off the rays of the sun, which is high in the sky. Actual tests made with housing constructed for "solar heating" reveal substantial fuel saving.

a ferric chloride content of about 7 or 8 per cent, which is the maximum strength advised. Paint this liquid on the infected parts with a camel's hair brush.

**Vitamin A Potency**

Milk fat has long been established as the most important source of vitamin A, which largely governs growth, development, vision and maintenance of buoyant health in the animal body. As a result of one of the most comprehensive research projects ever undertaken on a nationwide scope, the bureau of dairying has announced that the weighted average vitamin A potency of all butter is between 15,000 and 16,000 units per pound. This is almost double the vitamin A potency originally assigned butter by early and limited investigation.

**Uncle Sam Says**



The raising of the flag is always a wonderful thrill. This status of the scene on Mount Surabachi which now stands across from the Navy Department in Washington, D. C., our nation's capital, recalls the back-the-attack spirit and your deeds as a wartime bond buyer. My slogan for you today on the first peacetime Flag Day since 1941 is "Now Back Your Future." Continued investment of part of your earnings in savings bonds is consistent with devotion to the flag. Old Glory symbolizes the security which savings bonds assure. U. S. Treasury Department

**Used Fat**

Used kitchen fat not only enters into the making of soap of various kinds but is also an important ingredient in the production of insecticides, paint, leather, tires and other products.

**Professional Workers**  
 Professional workers in independent practice earn on the average nearly four times as much as non-professional workers, according to the National Bureau of Economic Research. All professional workers, both salaried and independent, earn two to three times as much as non-professional workers.

**SUBSCRIBE FOR THE GLEANER**

**NOTICE**

Notice is hereby given that the undersigned has administered the estate of Miss Martha Ann Morrow, late of Alamance County, and all persons having claims against the said estate will present the same to said administrator, duly verified, on or before the 25th day of May, 1947, or this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please settle the same promptly. This, the 20th day of May, 1946.

W. H. STOCKARD,  
 Administrator.

J. S. Cook, Atty.

**NOTICE TO CREDITORS**

Having qualified as Administrator of the estate of D. H. Sutton, deceased, late of Alamance County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned at Burlington, North Carolina, on or before the 15th day of June, 1947 or this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate payment. This, the 10th day of June, 1946.

A. G. SUTTON,  
 Administrator of the Estate of D. H. Sutton, deceased.

Louis C. Allen, Atty.

**NOTICE**

**SUMMONS BY PUBLICATION**

**NORTH CAROLINA**

**ALAMANCE COUNTY**

**IN THE GENERAL COUNTY COURT**

Frances Margaret Keith, Plaintiff,

vs.

James C. Keith, Defendant.

The defendant, James C. Keith, will take notice that an action entitled as above has been commenced in the General County Court of Alamance County, North Carolina, for an absolute divorce on the grounds of two years separation; and the said defendant will further take notice that he is required to appear at the Office of the Clerk of the General County Court in the Courthouse in Graham, North Carolina, on the 12th day of July, 1946, and answer or demur to the complaint of said plaintiff in said action, or the plaintiff will apply to the Court for the relief demanded in the complaint.

This, the 11th day of June, 1946.

F. L. WILLIAMSON,  
 Clerk of General County Court of Alamance County.

Louis C. Allen, Atty.

**Notice of Sale.**

By virtue of a judgment made and entered in an action in the Superior Court of Alamance County, North Carolina, entitled Alamance County, plaintiff, vs. Edgar Isley, Arthur Isley and wife, Mrs. Arthur Isley; Althia Isley Murphy and husband, John Doe Murphy, defendants, the undersigned Commissioner will, on

Wednesday, July 24th, 1946,

at 11 o'clock, a. m.,

at the Courthouse door in Graham, North Carolina, sell at public auction to the highest bidder for cash, the property described as follows:

A certain tract or parcel of land, lying and being in Graham Township, Alamance County, North Carolina, adjoining Washington Street, and others, and being Lot No. 3, of the division of the Monroe Harden lands, as shown by Commissioner's Report as the tract allotted to Rosie Taylor, which report is filed in the Office of the Register of Deeds for Alamance County, in Book of Deeds No. 97, at page 384.

The purchaser will be required to deposit ten per cent of his bid when the same is knocked down to him, and the balance upon confirmation.

This, the 20th day of June, 1946.

LOUIS C. ALLEN,  
 Commissioner.

**NOTICE TO CREDITORS**

Having qualified as Administrators of the estate of Charlie E. Allen, deceased late of Alamance County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned at Route 3, Mebane, North Carolina, on or before the 22nd day of June, 1947, or this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate payment. This, the 13th day of June, 1946.

G. G. ALLEN,  
 CHARLIE H. ALLEN,  
 Administrators of estate of Charlie E. Allen, deceased.

Louis C. Allen, Atty.