THEGLEANER

GRAHAM, N. C., AUG. 15,1946

Unrestricted Use of Bromides Are Dangerous

Bromides as sedatives are valuable in the treatment of disease, but prolonged or unsupervised use may lead to serious consequences, Dr. F. Garm Norbury of Jack-sonville, Ill., told the Illinois State medical society. While sedation with bromides is often justified to quiet an excited nervous system and conan excited nervous system and controlled use causes no more hazard than any other form of therapy, uncontrolled use could result in bro-mide intoxication, he said.

"Bromide intoxication." Dr. Norbury explained, "may result from individual idiosyncrasy, overdosage, prolonged usage, habit formation, cumulative effect and self-medication. An increased desire to sleep, dulling of the higher mental functions, slurred speech, unsteady gait and ultimately clouded consciousness are symptoms of bromide in-

Many states, he said, have restrictive acts on the sale of seda-tives, but bromides can be purchased over the counter in Illinois. Although federal labeling requirements demand that hazards be mentioned, Dr. Norbury said a recent examination of labels on propri-etary nerve sedatives "failed to impress" him as emphasizing that fac-tor.

Find 'Goop' Useful for **Burning Tree Trimmings**

"Goop," a magnesium dust, incorporated with a combination of asphalt and tar and used in incendiary bombs, is the latest of a long list of war products which may prove of agricultural value,

The burning of orchard brush has been a problem to the orchardist. When trees are trimmed, much of the cut-away brush is green and does not burn well. Some centive is needed. Minard Farley of the Michigan apple commission got the idea and talked it over with Dr. H. B. Tukey, head of the de-partment of horticulture and Richard C. Johnson of the department of forestry at Michigan State college. A government agency was contacted, and three drums of "goop" were sent to the college for experimental purposes.

The consistency of the product is like that of heavy clay, and it was difficult to ignite. After once started, the burning substance was thrown on the brush with shovels. It did an excellent job of keeping the fire going at a high tempera-

New Fiber

A new fabric eight times stronger than cotton or silk, non-linting, quick drying and even stronger when wet than when dry is expected to be a commercial success in the United States. The remarkable material is ramie, long known to the orient but unfamiliar in the United States. New machinery has devised to process the fiber, eliminating costly and inefficient hand labor. When the new fiber is woven with wool, the fabric will woven with wool, the labric will not shrink. The novel textile is the strain of normal weaving. This practically immune to mildew, carrier, made of alginate, the basis of which is ordinary seaweed from the shores is embodied in the natural fiber of a plant which will grow wherever the ground freezes no more than two or three inches

AVOID VIOLENT **EXERCISE FOR** DOG IN SUMMER

Summer's sweltering days can be

because of the dog's year-round fur coat; and, second, because dogs do not perspire all over their bodies but only through the tongue, nose and the pads of the feet.

Heat makes dogs languid, and they do not expend the energy during hot weather which makes generous meals a requirement during periods of

weather with hater generous nesses a requirement during periods of greater activity. A reduced, though well-balanced food intake, is therefore in order. Restricted feeding will also reduce the danger of hot weather skin allments.

Violent exercises, playing ball or



600 Famous Stradivari

Violins in Existence Judith Klein, who applies the Italian name to the famous instru-ments, in an article in the New York Herald-Tribune, is authority for an estimate that there are about 600 Stradivari violins in existence. Their value, she says, ranges from

\$6,000 to \$100,000 each.

Of the 500 violins, 60 cellos and
14 violas bearing the dated imprint
of Antonio Stradivari, the master craftsman of Cremona, some 200, including about 18 cellos and 5 violas, are in the United States, 150 in England, 75 in France, 20 in Russia, 12 in South America and the rest scattered about the world, according to the Herald-Tribune sur-

Ironically, Italy, fatherland of the great instrument makers, had only five Strads. Of some 150 and 200 Stradivari instruments last known to have been in war devastated regions of Europe, some are be-lieved to have been destroyed, others rescued and hidden to brought to light in future years, and still others to have fallen into the hands of people who do not know their value, says the report. It is stated that most of the Stradivari instruments carry the names of celebrated past owners. For exam-ple, Mischa Elman owns the "Madame Recamier," Yehudi Menuhin owns the "Prince Khevenhuller" and Iso Bresselli the "Lord Norton."

Machine Age Comes to

Large Brazilian Industry

The machine age is coming to Brazil's big carnauba wax produc-tion industry. Machines developed during the war are described as extracting one-third more wax powder than wasteful hand-beating methods produce.

Carnauba (pronounced car-now ba) is the most valuable of all vegetable waxes. It comes only from thirsty palm trees in the lowlands of northeastern Brazil. Wax of a thousand uses, it puts the shine on floors and furniture, automobiles and shoes.

The carnauba palm (Copernicia cerifera) has been transplanted to French Africa and Ceylon. But only the semi-arid easternmost bulge of South America inflicts on it the long annual season of drouth that causes its leaves to exude their own moisture-retaining cover of wax. The wax appears like a layer of sticky yellow dust on the fan-shaped leaves and their yard-long stalks that branch out from the crown of the paim 20 feet and more above the ground.

Lightweight Wool

The lightest weight woolen fabrics in the world were recently exhibited in London — the finest of which weighed a mere ounce per square yard and the heaviest only three and one-half ounces per square yard. Several dress fabrics were shown which weigh only one and one-half ounces per square yard, which means that a wooler ery of a soluble carrier to be used in the weaving of worsted yarn so yarn to give it support during the weaving. It is later dissolved away, leaving behind the light fabric in pure wool.

is past. Swimming is fine summer exercise for the dog and he should be permitted to go in the water as much as he likes.

House pets generally display an unerring instinct for locating the coolest spot in the building to lie in when the thermometer soars, but the Summer's sweltering days can be made more bearable for Towser if his owner will carry out a few simple health rules for his pet's comfort and well-being, observes the Gaines Dog Research Center, New York City. Heat is more discomforting to dogs than it is to humans, it states. First, because of the dog's year-round fur least swell bear to the dog can crawl, will prove satisfactory. the dog factory.

Through hot spells it is particu-larly important that the dog have access at all times to cool, clean water. When dogs are tied outdoors water. When dogs are tied outdoors the water bowl should be placed so that the movement of the dog's chain will not overturn it. Care should also be taken that the sun does not strike the dish, making the water warm and unpalatable. Ice-water should never be given to dogs—it will cause agonizing cramps. A lump of sulphur in the water pan is of no use except to collect dirt.

The old-fashioned suppose sustant

The old-fashioned summer custom of clipping long-haired breeds' coats close to the skin is now frowned upon. The dog is usually made misupon. The dog is usually made miserable because insects can reach his skin more easily through the short hair. Natural shedding and frequent groomings with comb and brush to remove the dead under-coat will adequately prepare long-haired dogs for summer. All breeds are benefited by a daily brushing during hot weather; this treatment will help to ward off summer skin troubles and at the same time keep the coat free of dirt and insects.

If it is necessary that a dog be left

Swimming is fine summer exercise for dogs as for humans.

"rough housing," are poor hot weather pastimes for the dog and should be especially avoided during the hours the sun is high. Walking should be done only early in the states on the temperature of an avery short times takes on the temperature of an oven—hot enough to cause acute discomfort, if not suffocation.

Maine's Record Potato

Industry Got Early Start

Maine's potato industry had its commercial beginning early in the 19th century, with some coastal farmers recorded as raising potatoes for foreign trade around 1820. To Aroostook county early set-To Aroostook county early set-tlers came at about the time of the second war with England, attracted mainly by vast opportunities in lumbering. As time went on, how ever, it was found that available lumber resources were being ex-hausted and the settlers realized that potatoes had considerable com-

mercial value.

Around 1870 the first starch fac-tory was established in Aroostook, thereby placing commercial potato raising upon even more secure financial ground. From this point on potatoes became the chief crop of the county. In 1909 Maine began to lead the nation in potato production with a total of 28,560,000 bushels group that were the county.

grown that year. With developments in the use of farm machinery and expansion of railroad facilities, and employment of other modern practices, Maine's potato industry has continued to expand by leaps and bounds. In addition, increased use of fertilizers has resulted in higher yields per acre and improvement of seed and better seed selection has also been

Snowflakes Blot Out Ground-Air Radio

The breaking up of snowflakes into tiny particles as they strike an airplane in flight creates sufficient static electricity to account for the blackout of radio voice communications between a plane and the ground, one of the greatest hazards of flying in a snow storm, according to the results of a study made by General Electric company's research laboratory.

Experiments proved that snow-flakes do not follow the airflow pat-tern of a plane in flight, but instead hit the plane and at high speed break into from 30 to 500 frag-ments. On breaking up, they pro-duce the static electricity which drowns out all other radio signals. It was found that a positive elec-It was found that a positive elec-

It was found that a positive electrical charge is associated with crystal forms of dry snow which made up cirrus clouds. The rate of snow fall of this type is seldom more than 0.375 inches per hour, with an average density of accumulated snow on the ground of 0.15. This type of snow storm is a foregunger of colder weather and in forerunner of colder weather and in the Mohawk valley of New York state, where the experiments were made, within 12 hours after the storm clears, the temperature often drops below zero.

Meat Grading

Before the war, there was an extra really top grade called U. S. Prime. But during the war and since, this grade of meat has been so scarce that what there is goes under the name of the next grade
-U. S. Choice, the highest of the four grades sold on the retail mar-ket. Next in line, and marketed in greater volume than Choice is U. S. Good. The third grade is U. S. Good. The third grade is U. S. Commercial, and the lowest grade usually sold in retail markets is U. S. Utility. There are still lower grades, but these seldom are seen in retail markets as they are better adapted to other uses. If the meat is federally graded, the name will be stamped in harmless purple ink on the side of each principal cut of on the side of each principal cut of on the side of each principal cut of meat. Small packing plants often grade their own meat in accordance with the same standards but not using federal names. Top quality is Double A. Next is A, next B, and next C. Comparing with federally inspected meat, Double A is about the same quality as Choice.

Careful Dishwasher

The careful dishwasher guards against the risks of scratching the surface and injuring the metal trim by avoiding harsh scouring powders, steel wool, metal cleaners, strong soaps, ammonia and washing soda. She uses a mild soap and she lets the dishes soak in soft warm water, then rinses them in clear boiling water. Putting dishes away in-volves breakage hazards too. Store dishes in piles according to size.

Take care to set each piece down so that it won't scratch the face of the dish beneath. The unglazed foot of a dish may scrape the surface of the one below it. That's why it's a good idea always to lift a plate up from a pile of plates carefully.

Protect fine china by putting pads
or soft cloth or paper between the stacked plates.

Year-'Round Skating Outdoor and indoor ice skating for all-year-'round recreation is well be-yond the postwar "dream" stage as a result of recent advances in air conditioning and mechanical re-frigeration. The correct combina-tion of tailored indoor temperatures and rinks with mechanically pro-duced ice makes indoor ice skat-ing entirely feasible in summer as well as winter. At the same time well as winter. At the same time, it now is possible mechanically to maintain outside rinks in many sections of the country so that the ice tions of the country so that the ice is in first class condition for skating 12 months of every year. Air conditioned inside rinks would provide comfort for the skater as well as constant temperatures which would aid in the operation of the rink refrigeration systems, it was pointed out

FOR SOUP AS YOU LIKE IT - HOME CAN IT!



The war years taught almost everybody something about home | and preservation recipes, gave us canning. Because of the emergency, emphasis was placed on basic spoilage-preventing rules and on quantity rather than individuality. Now the time has come when more thought can be given to selecting, preparing, seasoning, and canning foods as YOU, not someone else, may like them.

Canning rules cannot be ignored, but standardization of flavors and seasonings has no place in the homemaker who exercises the privi-lege of setting her own food standards. Naturally those standards should be high, furthermore the taste preferences of those who share the food must be considered. who

Take the matter of soup. Once you get the habit of using your own brand prepared and seasoned as you like it, you will never want

Nothing quite takes the place of a really wonderful home-made vegetable soup. Our favorite recipe for canning it contains no cabbage, no turnip, no onion, because we are like G.I. Joe-we don't like THAT canned soup taste and odor. But if that's what you like, put the cabbage in, turnips too, but if they go in, other things might as well stay out because these strong vegeta-

Robin Hood

Robin Hood is loved as the ideal yeoman as King Arthur was the ideal knight. He is the genial and generous hero of English legend described in the old ballads as the most virtuous and gentlements.

the beginning of the 15th century.

Vegetable Storage

Packing freshly harvested vege-tables in crushed ice is a good way to prevent loss of vitamin C during

transportation and storage because

it combines moisture and low tem-

perature. After three days of stor-

age in crushed ice, swiss chard, broccoli and lettuce still held most of their original vitamin C, investi-

gations conducted by the Wisconsin experiment station showed. Leaf let-

tuce, after six days of storage packed in ice and held in a cold

room, had lost less than 10 per cent of its C. The common practice of

sprinkling lettuce or spinach to keep it fresh in retail markets was found

to be of little help in saving the C

vitamin. Moisture without refrig-

Uncle Sam Says

eration is of no benefit.

CHILL !

United States Savings Bonds are patriotic bonds because your country is still fighting enemy forces which can do to you what the Nazis and Japs were unable to accomplish. This enemy is inflation—run-away prices which can wreck you and your country. Every bond you buy today still serves your country because your continued investment in bonds keeps your dollars in a safe place and out of competition for the still scarce consumer goods.

U.S. Treasury Department

bles overpower all the more delicate flavors. However, a slice or two of onion added when the soup is put on to heat for about fifteen minutes for serving, gives a fresh out-of-the-garden flavor.

The Vegetable Mixture may be thinned with milk or water before heated for serving, but is much better when thinned with meat stock or broth. Vegetable soup gets along all right without garnish, but if it is to be the mainstay of a lunch or supper, you might like a piece of toast covered with grated cheese floating in each bowl. Crackers or bread sticks are usually served with vegetable soup but our choice is midget corn pones, about two inches long, crusty and hot.

Gladys Kimbrough, editor of the famous Ball Blue Book of canning

-Photo Courtesy Ball Brox. Co. her favorite recipe for vegetable soup. It is:

5 quarts chopped tomatoes 2 quarts sliced bkra or 2 quarts small green lima beans

2 quarts corn 2 tablespoons sugar 2 tablespoons salt

Cook tomatoes until soft, then press through sieve to remove akin and seed. Add other ingredients and cook until thick. Pour into hot jars. Process 60 minutes at 10 pounds

"Odds and Ends" Usable

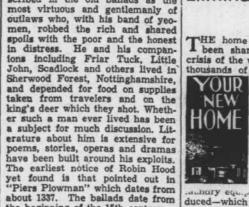
Miss Kimbrough also told us that many people like to put "all the many people like to put "all the odds and ends" they can find in the garden in the soup, and she thinks that's all right if that's the way one wants it. It seems that all you do is: prepare the vegetables and boil them five or ten minutes with water to cover or with tomatoes which have been skinned and chopped. Season with salt and pepper. Pour Season with salt and pepper. Pour boiling hot into hot jars. Process for the time required for the vege-table (in the soup) requiring longest processing time.

Your New Home

Automatic Laundry Equipment Eliminates Washday Drudgery

home

By W. WADSWORTH WOOD



THE home servant problem has been sharply focused upon the crisis of the weekly laundry task in thousands of homes during recent war years. Many housewives have also become extremely reluctant to depend wholly on commercial facilities. This entire situation is quite generally relieved by the amazing new automatic home

uced—which eliminates the drudgery and backbreaking labor former ly associated with wash day.



The home laundry is a wise provision from the investment point of view, because the economies effect ed over a period of years are more than enough to pay for the equip-ment and cost of installation. You can now buy a new washing machine which is of convenient table height and which performs a complete series of automatic operations. It washes, rinses, damp dries, cleans itself, drains and shuts itself off. Another type with a capacity of eight pounds of dry clothes has an activator providing triple washing action—soaking, flexing and rubbing—which makes for spotless clothes. There is still another dial-controlled model which requires controlled model which requires just 30 minutes for washing, doublerinsing and spin-drying.
In case damp drying isn't suffi-

cient, you can purchase an electric dryer, equipped with clock control to shut off the heat at the desired degree. As a companion to your washer, it is a time saver, for while the second load of laundry is being washed, the first one can be drying. Electric ironers can be obtained in flat plate or rotary models. One type folds up to occupy only 11% square feet of floor space, and is easy to wheel out of sight. All ironing operations are powered by mo-tor and controlled by a single knee lever. Another unit combines rotary and flat plate features, and has

lluminated temperature controls.

The home laundry can be located in a basement or first floor room convenient to the drying yard in ei-ther case. The first floor laundry has greater appeal because it es-capes the basement gloom and is



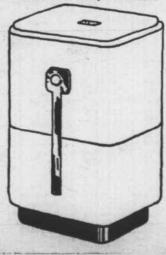
convenient to the kitchen. There the housewife need not wear herself out racing back and forth to supervise other work and keep an eye on the children.

on the children.

The ideal laundry should be a well-lighted, centrally located room of possibly 9 by 11 feet. It should provide a clothes chute adjacent to a sorting table, tubs next to the washing machine, and ironing machine with an extended. chine with an extra table for stack ing. It may have a drier if you desire, and should include a portable ironing board as well as ample

shelf space for storage.

Combination laundry - kitchens have been suggested, but perhaps the best arrangement that has come to light is a combination laundry-general utility room. This could be ter. It might contain a built-in play pen for the baby, or concealed shower for use after backyard sun It could provide storage baths. space for all sorts of equipment such as sporting gear, mops, brushes, brooms, work clothes, and out-of-season garments. The advantages of having all working equip-ment and occasionally used items in one convenient spot such as this are manifold. There may be extra garage space or a sun porch in your home that could be remodeled to provide a many-purpose room such as this. It should be—above all other requirements — light, well-ventilated and easily accessible.



Rationing News SUGAR

Spare stamp 49, in family ra-tion books, which became valid May 1 for five pounds of sugar,

expires August 31. OPA said that on the basis of latest surveys it expects the present sugar ration of five pounds every four months can be maintained. In that case, another sugar stamp will be validated September 1.

Spare stamp 49 is in ration book four, as well as in the special sugar ration books issued to veterans and as replacements.

Spare Stamp No. 9 good for 5 pounds of sugar for CANNING. Expires October 31, 1946.

Spare Stamp No. 10 good for 5 pounds of sugar for CANNING.

Make ration applications by mail-save time and effort.

CHURCH BULLETIN

GRAHAM FRIENDS MEETING

Rev. Rober: O. Crow, Pastor 9:45 a. m.: Sunday School. Daniel Allen, 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 meet-

GRAHAM METHODIST CHURCH

Rev. J. J. Boone, Pastor. 9:45 a. m.: Church School. W. E. Thompson, superintendent. 11:00 a. m.: Morning worship, Ser-

mon by the pastor.
6:00 p. m.: Young People's Meeting. Dorothy Foust, Leader.
7:00 p. m.: Evening Worship Sermon by the pastor.

FIRST BAPTIST CHURCH

. Rev. Guy 8 Cain, Pastor. \$:45 a. m.: Sunday School. Morris surke, superintendent, 11:00 a. m.: Morning worship, Sernon by the pastor.
7:00 p. m.: Baptist Training Union.

Miss Gena Church, director. 8:00 p. m. Evening Worship 8:00 p. m. Wednesday; Prayer Meet-

BAPTIST

ANDREW MEMORIAL CHURCH Corner Market and Mill Sta. Rev. Eugene Hancock, Pastor

9:45 a. m.: Sunday School, J. W Gray, superintendent, F. B. Pegg, asociate. 11:00 a. m.: Morning workhip, Ser-

mon by the pastor.

7:30 p. m.: Evangelistic service
Sermon by the pastor.

PROVIDENCE MEMORIAL CHRISTIAN CHURCH

Bernard Vernon Munger, Minister 10:00 a. m. Sunday School, Robt. Russell, Superintendent. 11:00 a. m.: Service of Christiain

GRAHAM PRESBYTERIAN CHURCH Rev. Frederick W. Lewis, D. D., Temporary Supply Pastor. 9:45 a. m. Sunday School, H. D. Jones' Superintendent. 11:00 a. m. Morning Worship. Ser.

on by pastor. 7:30 p. m.: Evening Worship. 7:30 p. m.; Wednesday, Meeting.

BETHANY

PRESBYTERIAN CHURCH-Rev. W. R. Buhlar, Pastor 9:45 a. m.: Sunday School, L. N. lenn, superintendent. 11:00 a. m.. Morning Worship 7:00 p. m.: Young People's Vesper

7:30 p. m.: Wednesday, Prayer Tuberculosis today is unques-

ionably a greater public health country than all acute communiable diseases com' ined. EXECUTRIX'S NOTICE

MEDICAL SLEUTHS TRACK-ING DOWN CRIPPLING GERM

The medical world is waging continuous war against germs and viruses responsible for crippling infantile paralysis and Dr. Fishbein, noted writer, tells of the results in an interesting illustrated article in the August 25th issue of

THE AMERICAN WEEKLY lations Favorite Magazine With The Baltimore Sunday American Order From Your Newsdeal

Clipping Trickster
The single clipping sharks are a
hardy breed and are reported busier than ever. Before the war these
cheap tricksters bought up hundreds
of small town average mails cheap tricksters bought up hundreds of small town newspapers, mailed penny postal cards to everyone mentioned in the social news columns that they had a "clipping of interest to you mentioning you by name" which could be secured for 25 or 35 cents. The cards were mailed in New York or Washington naturally New York or Washington naturally leading to the inference that the news item had appeared in some great metropolitan daily. The clip-ping on arrival proved to be nothing more than some trivial social item in the local hometown paper which the victim himself had probably sent to the paper weeks before.