

The State Port Pilot Southport, N. C. Published Every Wednesday AMES M. HARPER, JR. Editor (On Leave of Absence, In U. S. N. R.)

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Recently a sport fishing story was sent from here to the State News Bureau for syndication to morning newspapers throughout the United States.

Those who do not know Bill, who has made a life's work out of promoting the advantages of Southport and adjacent woods and waters, are the losers.

Bill ended his story with these words: "... there are big game fish off the North Carolina coast the year-round. At least this fact is established as regards the waters off Southport.

That admission that there might be a fish or two in waters other than those around Southport is the most generous statement we have ever known Bill to make which is the reason we are not quite certain that he was the author of the piece.

While the newspapers may not intend to convey the impression it is still a rather undisputable fact that folks who read the newspapers are getting a solid belief that the war, so far as Germany is concerned, will be over in the next few months, certainly by the end of the year.

That invasion will come soon. Many newspapers are apparently loath to speak of invasion in a future tense. For all they know, between the time when they write their editorials and the time when the papers are printed and placed on the streets the invasion may have already started.

Uncontrolled forest and woods fires are working for the Axis enemy. When fires burn the South's forests they damage trees which could have provided forest products needed on fighting fronts of the war.

Finding The Ultimates

One instinctively attempts to salvage from the bestiality of war some redeeming assets. And, indeed, war has them. Let it not be once felt that it doesn't.

War is bringing us closer to the ultimate values of life. That is a redeeming quality of war from which there is no escape.

Every act by which life is stripped of it covering and man is thrown back upon the simplicities is an act by which human nature is made to face up to the fact that the ultimates are all that matter after all.

Eddie Rickenbacker found that to be true during days of cramped life upon a raft in the lonely reaches of the Pacific.

The soldiers on Bataan learned early that there are no atheists in foxholes, that there man is brought face to face with the ultimates of life or death, and that faith there spirals into ascendancy.

Sailors on the high seas know too that when the white menacing wake of an enemy torpedo is hurdling toward their ship, one doesn't then question that life has its ultimates and that all else in comparison seems trivial.

And when sky fighters sight an enemy ship on their tail and see the hot lead puncturing holes all around them, they, too, know then that life has its ultimates and that only faith can grasp them.

They say that the closer to the front line one gets in battle, the more do individual differences fade while faith and purpose become regimented into a fierce resolve to face this ultimate with courage and calmness.

War brings us close to the ultimate values of life. That's true as it applies to the battlefronts, but it's equally true as it applies to the home front, though perhaps to a less degree.

We are beginning to feel it now, and they tell us that we have not felt it now anything like we will feel it before the war is over. True, our privations are minor, almost negligible in comparison to the privations of men who are bearing the battle load, but they at least point in the same direction.

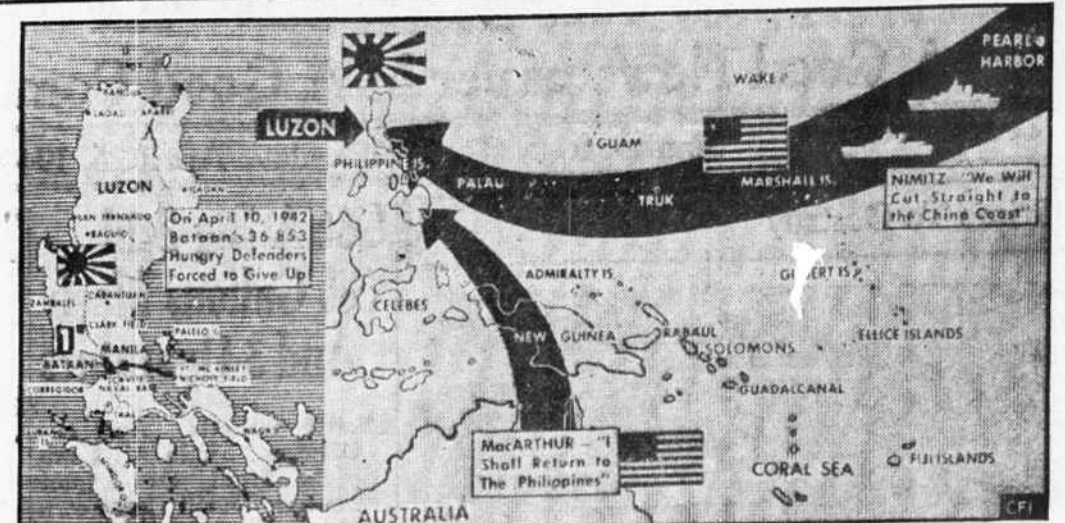
They strip life of its veneering and reduce demands to the commonplace. They magnify spiritual virtues, such as courage, patience, patriotism, loyalty, faith, prayer, devotion, sacrifice. They exalt the saving grace of hard work, thrift, foresight, thoroughness. They magnify idealism and religion, and religion they strip of its mechanizations in favor of a religion which really gets down to where a man lives out his daily life.

In the conduct of this war there have been the dark side and the bright. The butchery of men on the battlefronts, the senseless and inhuman bombing of innocent women and children in their homes and school and churches, the starving of civilian populations, the mass execution of racial enemies, all have presented a gory picture of twentieth century savagery.

And out of the total picture, there emerges the greatly significant fact that not many have escaped the growing feeling that life has its ultimates, and that to cultivate them is to discover the real meaning of living.

White lies soon turn black. Care not what the world thinks. It doesn't. When one sings his own praises his music is bad. At least, let us do today what should have been done yesterday.

MacArthur On The Way Back



NEW YORK - SOUNDPHOTO - The map (with an insert showing the island of Luzon, Bataan, and location of the "March of Death") indicates the present course of our drives towards the Philippines which grows in intensity.

Colored Farmers Are Buying Bulls

Several Are Purchasing Fine Registered Stock Cows For The Purpose Of Increasing The Quality Of Milk Animals

Brunswick county colored farmers, as well as their white neighbors, are going in for more and better milk. Some really fine milk cows may be found on farms owned and operated by colored farmers and they are constantly making efforts to increase the quality of their stock.

Harry Bryant, colored, living between Supply and Holden's Beach, has recently purchased a registered Jersey bull from North Carolina State College. The animal's official designation is Andrew A. & T. Design 452701.

To Train Men For Sea Duty

Men 26 years of age and over are needed especially during the next 10 weeks to be trained for service aboard merchant vessels, the War Shipping Administration announced.

Releasing Some Farm Equipment

Farmers and others who are in need of milking machines, milk coolers, grain binders, feed grinders and crushers and garden tractors, should now make reservation with their dealers and have some secure such items.

NEW BOOKS & RECORDS

Arriving continuously. All kinds. Large Assortment. Braxton Variety Store

JUST ARRIVED

SHIPMENT OF Hot Water Heaters, Cook Stoves, Ranges and Parlor Heaters. Also Front Room and Dining Room Rugs, Water Buckets, and Percolators. CITY CUT RATE STORE SOUTHPORT, N. C.

Committed Suicide In South Carolina

James Arnold Perry, a native of Gastonia who married and has been residing here for the past several years, committed suicide by hanging himself at Rockville, S. C., Wednesday. Ill health was assigned as a reason by a South Carolina coroner's jury.

Sodium Fluoride Kills Cockroaches

Sodium fluoride has been recommended for cockroach control for many years and is still the most effective material available for this purpose, says J. Myron Maxwell, Extension entomologist at N. C. State College.

WARD'S FARM NEWS

The farmers in the Ward's Farm section of old Brunswick are very busy these days, planting corn, transplanting tobacco, cussing blue mold, the weather, Japs and Germans.

6 Stew-pendous Ways to Stretch Meat Rations

There's not a more versatile dish in the archives of American culinary art than the famous meat stew. Found on the tables of rich and poor alike, it is a standard item on the national bill of fare.

- Hungarian Goulash: 1 pound beef (for stew), 2 medium onions, chopped, 1 cup celery, cut in 1-inch pieces, 1 tablespoon paprika, 1 clove garlic, minced, 2 cups water, 4-6 potatoes, diced, 1 teaspoon salt. Cook onions in drippings about 5 minutes. Add the meat and seasonings and water. Simmer one hour. Add diced potatoes. Simmer until tender, about 30 minutes. Add bread dumplings if desired.

The material acts rather slowly but in about five days many dead cockroaches should be found. "Sodium fluoride is poisonous, but there is little or no danger of the cockroaches carrying sufficient sodium fluoride to any food product to be harmful for human consumption. It should not be sifted directly on any food product which is to be eaten," Maxwell says.

The health of the folks of this community is generally good and all are working hard. Some are trying to help produce food and feed, others are trying to do their bit by letting "George" do the work.

Some of our friends who have trucks are burning all the gas they can get, trying to get the committee to o. k. their request for gas. It would be better if this matter could be simplified in some way. Too much time is being lost.

Director Josiah T. Gibson of the USO has returned home from a week at the United Service Workshop in Richmond, Va. He went on to New York on business before returning.

JUST RECEIVED Flashlight batteries, Expecting Radio Batteries Soon. BRAXTON VARIETY STORE

English Meat Pudding

1 beef kidney, 1 1/2 cups water or soup stock, 1 pound chuck steak, Lard or drippings for browning, Salt and pepper. Wash kidney, cut into pieces. Cover with water and simmer about 30 minutes. Cut steak into strips and simmer until tender. Combine steak and kidney. Season. Thicken with gravy. Serve with or without a top of pastry or biscuits.

Mexican Chili

1 pound coarsely ground or chopped beef, Lard or drippings for browning, 1/2 cup onion, chopped, 1/2 cup green pepper, 2 tablespoons chili pepper, 1 tablespoon paprika, 1 cup tomatoes, 3 cups cooked red beans. Brown meat and onions in lard or drippings. Add garlic, chili pepper, paprika, and tomatoes. Cover and simmer 1 hour. Add cooked beans. Heat and serve on boiled rice, if desired.

Chinese Chop Suey

1 1/2 pounds pork shoulder, cubed, Lard or drippings for browning, 1 cup celery, cut in 1-inch pieces, 1/2 cup chopped green pepper, 1 No. 2 can tomatoes, 1 can bean sprouts, 6 tablespoons cornstarch, 3 tablespoons brown sauce, 2 tablespoons soy sauce, Salt and pepper. Brown pork. Add celery, green pepper, and tomatoes, and simmer about 30 minutes. Add drained bean sprouts. Thicken with cornstarch blended with brown sauce, soy sauce, and water. Season to taste. Serve with boiled rice.



NOT EXACTLY NEWS

It has developed that Hitler and Rebel, the Ferguson colt, have the same birthday. Finding a knee-high stalk of corn growing in the rear of his stable, Herman Stanaland of Shallotte placed it on exhibition at the Coast Road Service Station Saturday. He then sought to convince this department that he had ten acres of corn that good...

Next term of superior court begins May 22 and is for the trial of both criminal and civil cases. It is beginning to look now as if most of the week will be required for criminal matters. Somebody from Fayetteville, we failed to get his name, caught 113 large red drum surf casting from Gause Landing one day this week. The Camp Ground Methodist church at Shallotte is said to have a very interesting history and Postmaster W. R. Holmes, a former newspaper man, is digging up the facts for a story.

Thompson McCrackan who owns the fine old Lehigh farm, on Walden Creek, above Southport, began delivering cabbage by the truck load this week. He planted three or four acres in cabbage last winter and, judging by his deliveries, the crop has turned out exceptionally well. Coy Hewett, who operates a store at Ward's farm, was kind enough to write the paper this week, expressing his appreciation of it and its efforts to give its readers more general news of the county. Such expressions are appreciated, especially when they come from folks who also try to pass on interesting news items for the paper.

Miss Annie Margaret Watts has returned to Baltimore, Md., after spending a week here with her father, H. C. Watts. Miss Mary Elizabeth Robbins, of Washington, spent last week here with her grand-mother, Mrs. J. N. St. George and attended the Bragaw - Niersee wedding in which she was an attendant.

STEW TALKS MANY LANGUAGES



- Irish Stew: 2 pounds lamb (for stew), Water to cover lamb, 1 cup carrots, diced, 1/2 cup turnips, diced, 1 onion, sliced, 4 cups potatoes, sliced or diced, 1/2 cup flour, Salt and pepper. Simmer lamb for 1 hour. Add vegetables and simmer for 30 minutes. Add potatoes and cook 30 minutes longer. Thicken gravy. Serve.