

CRIME IS ON INCREASE

Judge Oglesby Reviews The Situation In North Carolina During Past Year.

Statesville, May 21.—In his charge to the grand jury, Judge John M. Oglesby, of Concord, who is holding Iredell Superior court here this week

declared that conditions of lawlessness in North Carolina constitute a call to the bar, the judge, the pulpit, the press and the school to do something for the elevation of morals and a better respect for constitutional authority.

Pointing out that North Carolina had increased 600 per cent in wealth and material

prosperity within the past 25 years, the speaker asked if the state had increased in the same proportion spiritually, morally, and in respect for constituted authority. Instead of an increase in the higher things of life, statisticians show that there has been a breaking down in respect for law among the people, the speaker said.

During the past 115 persons in North Carolina were tried for manslaughter, 108 for murder in the second degree and eight for murder in the first degree. The rate of murders in Chicago is much lower than in North Carolina in proportion to population, Judge Oglesby said, by way of comparison.

Reading official statistics of accidents and deaths on the highways of North Carolina the jurist, stated that 665 people lost their lives on the highways of the state during the past year. "Does that challenge your interests? Have we, as a people, lost our capacity for moral indignation? It is a call to members of the bar, to the judge, to the pulpit, to the press, and it is a challenge to the school to do something."

Other statistics read by the speaker show that more than 2,000 people were convicted of larceny—plain stealing—in N. Carolina last year; over 700 were convicted of carrying a concealed weapon; over 400 defendants tried for violations of the prohibition laws. All told more than 15,000 cases on the criminal docket were disposed of last year in the state.

Of all criminals between the ages of 17 and 70, the youth of 17 exceed all others in crime, the jurist said.

Farm and Home week will be held at State College, July 22 to 26. An agricultural program for North Carolina will be studied during the week.

DELICIOUS VEGETABLE DISHES

By CAROLINE B. KING Culinary Expert and Lecturer on Domestic Sciences.

How often, when lunching or dining with a friend have you been served with some particularly alluring looking dish that has left you wondering anxiously why in the world you couldn't have thought of the same dish ages ago? Then, when positions are about to be reversed, and you are about to be the hostess, hasn't the feeling of envy sometimes been replaced by an ardent ambition to prove your ability to excel your friend's chef d'oeuvre with a masterpiece of your own?

Such an ambition need be by no means hard to fulfill, and the fulfillment of it does not depend upon the purchase of expensive foods, or long hours spent in turning out fancy and elaborate dishes. After all, the simple dishes, prepared with skill and a dash of the genius of the creative artist—which, by the way, all good cooks should be—are almost always the best. So far as success with vegetable dishes is concerned, much will depend upon the preservation of the distinctive flavor with which each is endowed by nature. In boiling, use no more water than necessary. To "fix" or accentuate the flavor, add a small amount of sugar, either while boiling or baking.

Stuffed Eggplant is a dish that is as appetizing as it is attractive in appearance. Cut a large eggplant in halves lengthwise, without paring it. Cook in boiling water until tender, but not mushy. Drain and scoop out pulp, leaving a wall a half-inch thick. Chop the portion scooped out, and to it add a small onion fried to a delicate brown in butter, a half cup of bread crumbs, a teaspoon of salt, a tablespoon of sugar, a tablespoon of chopped parsley, one-quarter teaspoon of pepper. Mix all the ingredients together. Fill the halves of the eggplant with the mixture. Scatter bits of butter over them and sprinkle with bread crumbs. Bake in a moderate oven fifteen to twenty minutes. Serve with cream sauce or tomato sauce.

Cream Tomatoes—Select large, firm tomatoes and cut them in



halves crosswise. Allow one green pepper, one onion and a sprig of parsley to three tomatoes. Chop these all fine, spread over the cut surface of the tomatoes, dot with bits of butter, season with salt, pepper and sugar, and place in a greased pan to bake in a hot oven about twenty minutes. Remove the tomatoes to a hot dish and add a cup of milk to the liquid left in the pan. Stir till heated. Then thicken with a teaspoon of butter rubbed to a paste with a teaspoon of flour. Season with a half teaspoon of salt, a quarter teaspoon of pepper, and one teaspoon of sugar. Pour over the tomatoes and serve.

Tomato Melange—Scald and peel six medium-size tomatoes. Cut in pieces and add to one finely chopped green pepper, which has been fried light in butter. Cook together for ten minutes and add two cups of corn, either fresh or canned, three tablespoons of butter, four tablespoons of sugar, and one teaspoon of salt. Cook together for ten minutes.

Peas Country Style—To two cups of shelled peas allow four young tender carrots and a small onion. Scrape and slice the carrots and cook them and the peas in just enough water to cover them, adding a tablespoon of granulated sugar. When nearly tender add the chopped onion and a generous tablespoon of butter. Add salt and pepper to taste and a teaspoon of sugar. Simmer until the onion is cooked.

Just another good thing added to the other good things of life

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Gathering In The "Suckers"

The National Better Business Bureau has estimated that questionable stock selling concerns issue "tipster sheets" which have a circulation of 15 million, to push the sale of questionable securities.

As a result of such activities unformed investors are defrauded of millions of dollars annually with little or no legal redress.

Don't go to a horse doctor if you seek advice on investment. Make inquiry from a reputable investment banker or responsible broker dealing in stocks or bonds listed on recognized exchanges.

Commercial vegetable and vegetable fruit growing will likely pass away from North Carolina if the Mediterranean Fruit Fly gets a start here. The pest attacks peaches, apples, plums, figs, timatoes, melons and all other fruits of similar character.

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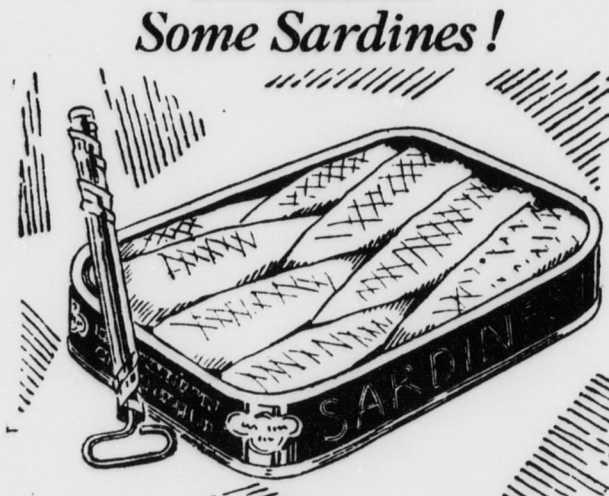
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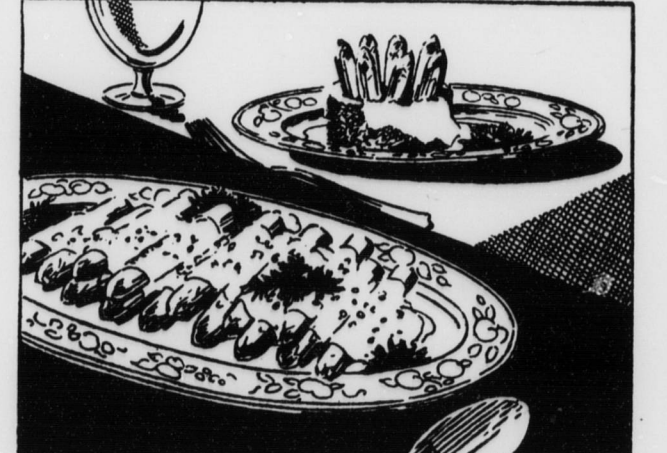


THAT the Volstead act has affected other industries besides the brewing trade has long been admitted. Look at the decline in the pretzel industry! Now reports come that the ever popular sardine has felt the loss of the saloon. Years ago the trade required three million cases of sardines a year, the greatest outlet for the fish being its use as a first course. Today, this so-called bar trade has disappeared and the little fishes are boiled in oil only to the tune of two million cases a year.

Fewer But Better But what the canners have lost in quantity, they have made up in quality. Eastern canners, especially, in order to compete with California and foreign canners see to it that their little fish are perfectly matched, are of the best quality and are packed in fine grades of sauce or oil. While oil still constitutes the most popular method of putting up

the sardines, mustard sauce and tomato sauce are coming to the fore. Women have found that an unopened can of sardines can be heated for fifteen or twenty minutes in boiling water, opened and the hot fish turned out and served to the great delight of the diners. Sardines in a sauce are especially desirable for this purpose. Tomato sauce or mustard sauce combines well with mashed sardines and pickles for the sandwiches which generally accompany us on our spring outings. While the sardines in the sauces make pleasant variations, the sardines in oil remain the standby. For instance, they may be drained and arranged tastefully over potato salad or cabbage salad. A strip of toast covered with minced beets mixed with salad dressing, and then topped by a couple of the little fishes makes a novel and delicious canapé which can be served as the first course of a dinner.

Adaptable Asparagus



WHEN you buy canned asparagus do you always buy the most economical type for your purpose? Or did you know that asparagus is packed in different styles for different ways of cooking? In the first place, the pale green stalks may be packed either as tips or as stalks (or long spears). Both the tips and the stalks are further graded according to their thickness and range from Giant, the largest, down through Colossal, Mammoth, Large, Medium and Small. Usually asparagus is packed in a square tin, but the tips may also be purchased in small, round picnic tins.

The One Best Way In opening a can of asparagus the can-opener, if it is the old-fashioned kind, should be run around the side of the can at the bottom to prevent jagged edges from marring the beauty of the vegetable. The preferable method is to use the new type

of can-opener which has a cutting wheel and is designed to cut the entire top off smoothly.

Some interesting methods of cooking asparagus are: Asparagus Polonaise: Heat canned asparagus in its own liquid in a saucepan. While heating, make a sauce by melting two tablespoons butter and adding one-half cup soft bread crumbs. Sauté to a golden brown, then add one-fourth teaspoon salt. Remove from the fire, add a chopped hard-boiled egg. Arrange the asparagus on a platter, and pour the sauce over it. For a novel luncheon dish, cut circles of bread two inches thick, and cut out the inside, making a ring. Brush over with melted butter and toast in the oven. Heat asparagus stalks in their own liquid and then place the stalks in the toast rings. Pour white sauce over and sprinkle with paprika.

Sunday School Lesson

Lesson for June 2

LATER EXPERIENCES OF JEREMIAH

LESSON TEXT—Jeremiah 20 1-6; 27: 11-21; 38: 1-12. GOLDEN TEXT—Blessed are ye when men shall reproach you, and persecute you, and say all manner of evil against you falsely, for my sake. PRIMARY TOPIC—Being True in a Hard Test. JUNIOR TOPIC—Being True in a Hard Test. INTERMEDIATE AND SENIOR TOPIC—Standing True in Hard Places. YOUNG PEOPLE AND ADULT TOPIC—Forms of Modern Persecution.

I. Jeremiah in Stocks (20:1-6). He had predicted the downfall of Jerusalem because of the disobedience of the people (19:4-14, 15).

Pashur, an officer of the temple, heard him. Pashur gave Jeremiah a cruel beating and placed him in stocks. "Stocks" was an instrument of torture, confining the legs in a cramped position. On being released the next day, Jeremiah predicted the terror which was to be Pashur's portion. His words were literally fulfilled (vv. 4-6).

II. Jeremiah in Prison in Jonathan's House (37:11-21).

He was arrested by Irijah as he was about to leave Jerusalem on an errand. He was charged with deserting to the Chaldeans. While here in prison, King Zedekiah secretly consulted with him and ordered lenient treatment.

III. Jeremiah in the Dungeon (38:1-13).

1. He predicts the capture of Jerusalem (vv. 1-8).

(1) To whom (v. 1)? Jeremiah had been taken out of the prison by the king (37:17) and ordered to the court of the prison (37:21). Here the people seem to have had free access to him (32:12). From this place of limited confinement Jeremiah announced to the people their approaching captivity.

2. Counsel given (vv. 2, 3).

a. All that remain in the city shall die by the sword, famine and pestilence.

b. He that goeth forth to the Chaldeans shall live. "He shall have his life for a prey," doubtless means that he shall escape with his life, though losing all else.

2. Jeremiah accused by the princes (vv. 4, 5).

(1) He weakened the hands of the men and all the people (v. 4). From a human standpoint what they said was true, but since Jeremiah was the interpreter of God to the nation, they ought to have heeded his advice to surrender.

(2) This man seeketh not the welfare of this people, but the hurt (v. 4). This charge was utterly false. Jeremiah was the best friend of the people, for he faithfully proclaimed to them God's judgment and advised them how to make the best of their unfortunate situation.

3. The king's cowardly act (v. 5). The very one whom Jeremiah was trying to help, deserted him. The king was afraid of the Chaldeans, the princes, Jeremiah, and God.

4. Jeremiah cast into the dungeon (v. 6).

This seems to have been a cistern which had been emptied of its water during the siege, leaving only mire. Into this mire he sank, possibly up to his neck. The purpose was to let Jeremiah die there. In this situation he is a type of Christ (Psa. 69). No one ever suffered more unjustly, save Jesus Christ.

5. Jeremiah rescued from the dungeon (vv. 7-13).

(1) By Ebed-Melech, an African servant (vv. 7-9). The Jewish prophet, whom his own countrymen tried to destroy, is saved by a Gentile. Though Ebed-Melech had a colored skin, he was the whitest man in Jerusalem. He went to the king and boldly declared that the princes had done evil in imprisoning Jeremiah.

(2) The method (vv. 10-13). The king yielded to his request and furnished a guard to prevent interference with the work of rescue. He let down soft rags and wornout garments by ropes and instructed Jeremiah to put them under his armholes and under the ropes to prevent injury to him as he was being lifted up. He was lifted out of the dungeon and given the freedom of the prison court.

IV. Jeremiah in Egypt (vv. 43:1-7).

His closing years were spent in Egypt. He was taken there by Johanan, where he continued his ministry. He seems to have been unpopular there. Tradition has it that he was stoned to death by the Jews in Egypt.

Rewards Awaiting When we land on the bleak shore of disappointment we shall make the wonderful discovery that the Savior has anticipated our coming and has made ample provision. There will be heavenly cordials, and there will be comforts of grace, and there will be the exhilarating wine of a new hope. —J. H. Jowett.

Night at Hand Know ye that the kingdom of God is nigh at hand.