

# News and Events of Interest To Norlina Readers

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Lester Brauer visited his parents, Mr. and Mrs. Herman Brauer, several days last week. He is a student at Embry-Riddle Aeronautical University in Daytona, Fla.

Mrs. E. C. Ranes returned to her home Saturday after having surgery at North Carolina Memorial Hospital in Chapel Hill.

Mr. and Mrs. H. Jack Shearin had as their guests Saturday, Mr. and Mrs. Rodney Simms and sons, Ashley and Randall, of Greenville, S. C., and Mr. and Mrs. T. H. Elliott of Raleigh.

Mr. and Mrs. Lee Hawks and son, Bryan of Baltimore, Md., were weekend guests of Mr. and Mrs. Jack Hawks.

Mr. and Mrs. Ben Lloyd and granddaughter, Julie, are visiting their daughter, Mrs. Franklin King, in Alexandria, Va.

Mr. and Mrs. John Smiley have returned home after visiting their sons in Georgetown, S. C., and Jacksonville, Fla.

Mrs. Joe Strickland of Woodbine, Ga., visited her mother, Mrs. A. J. Hundley, recently.

Hugh Hight is a patient at Maria Parham Hospital.

For the Labor Day weekend Mrs. Martha Draf-fin had as guests Mr. and Mrs. W. L. Noneman, Bob and Mark, of Edenton; Mr. and Mrs. Doug Draffin, Melissa and Pat of Greenville, Mr. and Mrs. Fred Hicks and Chris and Heather of Charlotte; and Mr. and Mrs. Charles Draffin, Beth and Chuck of Greenville, S. C.

Mr. and Mrs. O. R. Baker spent Tuesday and Wednesday in Atlantic Beach.

Ronald Rose of Raleigh visited his parents, Mr. and Mrs. Pete Rose over the weekend.

Miss Chris Meades of



MR. AND MRS. MOLTEOUS C. HICKS

## Couple Is Honored On 50th Anniversary

Mr. and Mrs. E. L. Perry and children honored Mrs. Perry's mother and father, Mr. and Mrs. Molteous C. Hicks, on their golden wedding anniversary at a reception on Sunday, Sept. 4, at the Norlina Club house in Norlina from three to five.

Mr. Hicks and the former, Virginia Hundley, were

married Sept. 4, 1927. Mr. Hicks said this was the first golden wedding observance in either his or his wife's family.

Out-of-town guests were from Henderson, Warrenton, Wise, Coleman, Fla., Woodbine, Ga., Durham, Wake Forest, Youngsville, Garner and Raleigh.

Richmond, Va., was an overnight guest of Mr. and Mrs. Harry Walker on Thursday.

Mrs. L. C. Dalton and Mrs. W. H. Perkinson were in Raleigh and Cary several days recently to visit their children.

Mr. and Mrs. Pete Cottrell and son, Gene, of Red Springs were guests of Mr. and Mrs. M. A. Liles recently.

Mr. and Mrs. David Perkinson and family of Cary were weekend guests of Mrs. W. H. Perkinson.

Guests of Mr. and Mrs. Henry Wiggins last week were Mrs. Frank Benson of Atlanta, Ga., Mrs. Mattie Jenkins of Littleton and Mr. and Mrs. John Davis of Durham.

Wednesday, Mrs. Frank Benson, Mrs. Martha Draffin and Mrs. Cornelia Wiggins toured Lightfoot and Williamsburg, Va.

Mr. and Mrs. Bobby F. Griffith and family of Newport News, Va., were weekend guests of Mrs. Robert Read.

Mr. and Mrs. W. O. Reid were home recently from Asheville where they have been spending the summer. They had as their guests last week, Miss Nell Woods of Warrenton. The Reids returned to Asheville Tuesday.

Mr. and Mrs. Leigh Traylor entertained Ray and Diane Traylor of Raleigh, Tom Traylor of N. C. State and Miss Mary Lou Traylor of Meredith College over the Labor Day weekend.

Everette Knight, Lee Stultz and Bob Taylor of N. C. State were home over the weekend to visit their parents and friends.

Weekend guests of Dr. and Mrs. H. H. Foster were Miss Minnie Reed and Tom Brauerman, students at UNC-Chapel Hill.

Mrs. Betty Cawthorne and daughter, Betty V., of Durham vacationed in Williamsburg last week.

Guests of Mr. and Mrs. Molteous C. Hicks and

## United Methodist Circle Gathers

The Norlina United Methodist Circle 1 met at the home of Mrs. Julia Gallian Monday at 3 p. m.

The meeting was opened with a hymn and a scripture reading by Mrs. Gladys Norwood. Mrs. Virgie Ivey offered the opening prayer.

Mrs. Norwood presented the program entitled, "A Dedication for the Dedicated."

Mrs. Ivey, chairperson, conducted the business portion of the meeting and Mrs. Norwood led the group in the closing prayer.

The October meeting will be held in the home of Mrs. Ruth Knight.

Mrs. Gallian served delicious refreshments to the seven members present.

## Mrs. Read Fetes Her Bridge Club

Mrs. Robert Read entertained the Norlina Bridge Club in her home on Tuesday, August 30. Guest players were Mrs. John Mayfield and Mrs. Minnie Cawthorne.

Mrs. B. A. Thaxton was high score player, Mrs. Clint Hege, second high, and Mrs. Minnie Cawthorne won the bingo hand.

## Circle To Meet

The Zion Methodist Women Circle will meet Monday, Sept. 18 at 8 p. m. in the church educational building.

## CORRECTION

Leon Paynter is an officer with the Norlina Police Department and not "acting chief" as stated in an article in The Warren Record last week. We regret this error.

family for the weekend were Mr. and Mrs. Roland Wilson, Beth, Amy and Keith of Maryland; Donna, Bill and Erick Suber from Coleman, Fla.; and Mr. and Mrs. Rufus Batten and daughters from Garner.

Mr. and Mrs. Keith Davis and son, Brian, of Raleigh spent the weekend with their grandmother, Mrs. D. R. Moore.

The Rev. and Mrs. W. C. Baughman and sons, Cecil and Kevin, of Asheboro were dinner guests of Mrs. D. R. Moore on Monday.

## Water Waster

A toilet lead can waste lots of water. Put a few drops of food coloring in your tank. If colored water shows in the bowl without flushing, there's a leak and repairs are needed.

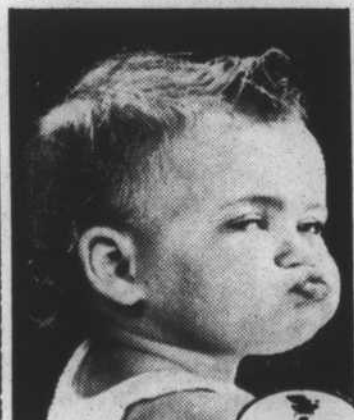
## Card Of Thanks

The daughter of the late Edith B. Clanton would like to thank her friends for all their acts of kindness in her time of bereavement. A special thanks goes to Dr. Green, Harris-Turner Funeral home and the staff at Maria Parham Hospital.

Her daughter, FLORA CLANTON Brooklyn, N. Y.

## "I didn't touch your old coins!"

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Mr. and Mrs. James Lafayette Knight of Norlina announce the engagement of their daughter, Jeanne Holt Knight, to John Crandall Wilson, son of Mrs. Floyd Eugene Wilson and the late Mr. Wilson of Drewry. A November 6 wedding is planned.

## Hog Skins Are Suitable For Treatment Of Burns

RALEIGH—Hog skins, a relatively new by-product of the meat packing industry, are proving especially beneficial in the treatment of victims of severe burns.

Production of the skins in volume is now possible because of the recent development of a mechanical pig skinner.

The Burn Treatment Skin Bank at Phoenix, Ariz., receives carefully selected hog skins flown in daily and uses them to prepare dressings for burn patients throughout the United States.

Medical authorities say the dressings are particularly suitable for such use because the cell structure of hog skin is similar to that of human skin.

The special dressings reduce the burn victim's pain and guard against infection and loss of body fluid until they can be replaced by grafted human skin. Lives are saved and hospital stays shortened.

Animal scientist Dr. E. R. Barrick of the Agricultural Experiment Station at North Carolina State University said this is one of numerous examples of how byproducts from meat packing benefit people.

It is often said that packers have learned to use "everything but the squeal" from hogs and other meat animals. The list of useful by-products, including everything except the meat carcass, runs well above 100 items used in medicine, sports, industry and the home.

"Consumer meat prices

would be considerably higher if it were not for the returns that packers receive for the many by-products of the industry," Barrick said.

From earliest times people have used animal hides for wearing apparel and other purposes. Except for wool, leather has been by far the most valuable by-product over the years and it still is.

A 1,000 pound steer yields only about 432 pounds of retail beef as steaks, roasts and ground beef, according to the National Live Stock and Meat Board, Chicago.

The remainder of the animal provides variety meats, such as liver, tongue, kidneys and sweetbreads; pharmaceuticals, including insulin, estrogen, thyroid extract and others; edible byproducts, such as oleo stock and oil, gelatin, canned meat and natural sausage casings; and a long list of inedible by-products.

Sheep skins still are used for diplomas, but pig skins for making footballs have been replaced by cow hides, which also form the covering for baseballs. "Catgut," from the intestines of meat animals, produces strings for tennis rackets and musical instruments, as well as surgical sutures.

## Birth

Mr. and Mrs. George W. Davis, Jr., of Richmond, Va., announce the birth of a son, Matthew Harmon, on September 4. The infant weighed seven pounds 13 one-half ounces. Mrs. Davis is the former Gayle Serls of Warrenton.

# TARHEEL KITCHEN

By MISS E. YORK KIKER

The apple is probably the most famous fruit in history. It may have been an apple that tempted Eve, but it has been a blessing to mankind ever since. Scholars agree apples may have indeed originated in southwest Asia where the Bible places the Garden of Eden.

North Carolina is the first major apple shipper, and ranks seventh nationally in apple producing. Apples are the most important fruit in North Carolina and growers expect to harvest about six and a half million bushels. Despite the whims of the weather and various problems, prospects are good for plenty of high quality apples. Prices will be in line with the cost of production and marketing. The majority of North Carolina apples are marketed through more than forty packing houses. North Carolina apples are available to consumers through local grocery stores, roadside markets, and in a few cases at pick-your-own orchards. Major North Carolina varieties are primarily:

Red Delicious-sweet, crisp, long apple with 5 points on blossom end, usually dark red color; use - especially good for eating or salads.

Golden Delicious-golden yellow, firm, mild, delightfully flavored; use-excellent for both eating and cooking.

Rome-red striped, firm, slightly tart, moderately juicy; use-excellent for baking and cooking, eating.

Stayman-dull red, firm, crisp, mildly tart; use-cook well, eating. Harvest begins about the middle of August for Red Delicious and Golden Delicious and lasts till the end of September. Rome and Stayman harvesting begins the latter part of September and runs until mid November. Of course, there are other varieties produced but in much smaller quantities. How much to buy is always a problem. The following guide will assist the shopper. Extra apples store well in a cool temperature and will be handy for many uses.

1 pound equals 2 large-size; 3 medium-size or 4 small-size  
2 1/2 pounds equals enough for 9-inch or 3 cups applesauce  
Two-third pound equals 2 cups, sliced  
1 pound equals about 1 1/2 - 2 cups applesauce  
2 medium apples equals 1 cup grated  
2 1/2-3 pounds equals 1 quart for canning  
1 bushel apples equals 16-20 quarts applesauce

Whether apples are eaten raw, in salads, lightly pan-fried in a small amount of butter or bacon fat, stewed, made into applesauce, or in elaborate dishes, they lend enjoyment to the diet. A few hints in cooking apples remind us to use as little water as possible to keep from scorching. Be careful about sugar in order not to spoil natural flavor. Dip apple slices in lemon juice to prevent turning brown.

Old time recipes follow as a matter of interest and contrast to the ease of modern day preparation. Both have been sampled and are delicious but not many people would take the trouble to prepare their own Apple Butter or Apple Leather.

Mrs. Albert Hill lives in the heart of Henderson County, the largest apple-producing county in North Carolina. She is the only woman on the North Carolina Board of Agriculture and ably represents the apple industry. She has shared the Apple Butter recipe which her family uses when they gather in the fall to prepare this delicacy. The Apple Leather recipe is not as tedious but precedes modern food conservation methods.

## OLD FASHIONED APPLE BUTTER

(Made in 18 gallon copper kettle)

23 gallons cider (cook and boil down until all goes into kettle)

3 bushels sliced apples (add about a gallon at a time) Stir cider and apples constantly with wooden paddle in copper kettle over open fire-outdoors, of course. When cooked and about 30 minutes before removing from heat, add 5 pounds of sugar and cook the remaining time. Remove from heat and add 1/4 ounce oil of clover and 1 box of cinnamon (powdered). Stir in well. Fill hot scalded jars. Seal. Yields about 50 pint jars. NOTE: Not all of apple cider will go in pot at one time. Put in part of cider and cook until it becomes concentrated and all will go in.

Be sure apple butter is stirred frequently for it will scorch easily. (Cooking time - start at 6:30 a. m. and take all day to finish. Apple butter is done when you can not see any cider or liquid showing.)

## APPLE LEATHER

3 cups apple sauce  
1/2 cup sugar  
1/4 teaspoon cinnamon

Spread 1/4 inch thick in shallow pan. Bake in a slow oven half day. Take out and roll in powdered sugar like jelly roll. Nuts may be added. Slice thin.

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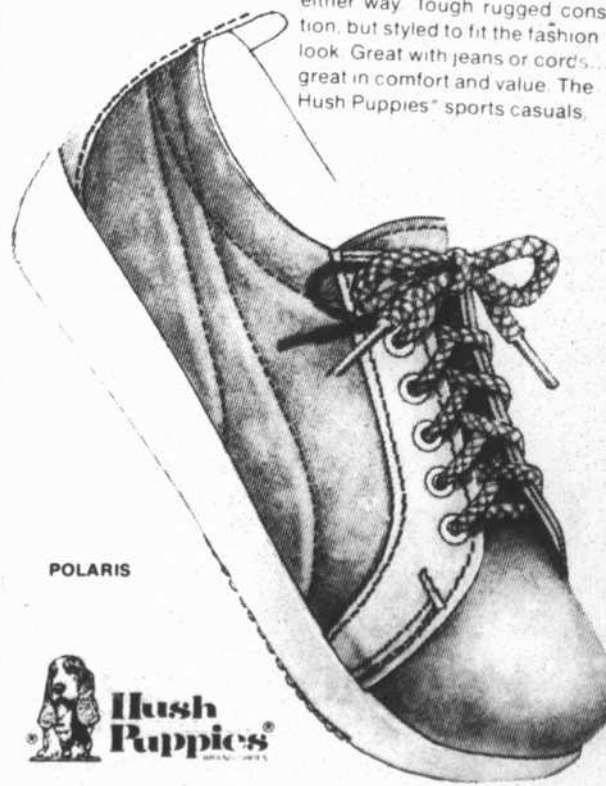


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