

### Things To Watch For In The Future

Cotton ice cream. The concoction of a young Belgian hotel chef, it made its debut last week at a restaurant men's convention in Dallas, heart of the "new uses for cotton" movement if the expert tasters okay it, one of the country's largest ice cream makers will market it. . . . Mashed Idaho baked potatoes in dehydrated form, ready to eat after you add plenty of water, heat and whip; comes in half-pound packages, keeps indefinitely, and a package makes between five and six pounds of "on-the-table" mashed spuds. . . .

### HINTS FOR HOMEMAKERS

By Miss PHYLIS OWEN, Home Service Director, Virginia Electric And Power Company

#### SUCCESSFUL SALADS

Salads have a special appeal in the spring when so many fresh young vegetables offer a variety of combinations. A simple salad of greens for dinner, a heartier salad for lunch, or a festive salad for a party may be served. For salads be sure they are:

1. Crisp—tender, fresh greens that have been washed in cold water, dried carefully and chilled in the refrigerator. The modern refrigerator comes equipped with a vegetable container planned.
2. Cold—chill ingredients thoroughly.
3. Colorful—pleasing appearance.

#### Fruit Salad

- 6 Servings
- 1-4 cup orange juice
  - 2 tsp lemon juice
  - 1 tsp gelatin
  - 1-4 cup cold water
  - 1 cup ginger ale
  - 2 tsp powdered sugar
  - 1-4 tsp salt
  - 1-2 cup diced canned pineapple
  - 1-4 cup quartered maraschine cherries

Heat orange and lemon juice and dissolve in the heated liquid, gelatin which has been soaking in water for 5 minutes. Stir into a cup of ginger ale and add remaining fruit, salt, paprika and sugar. Pour into refrigerator tray and chill for 4 hours. Serve cut into oblong pieces, garnished on one side with fresh mint sprays and on the other side with whipped cream dressing.

#### Under The Sea Salad

- 10 Servings
- 1 pkg lime jelly powder
  - 2 pkgs cream cheese, 6 oz.
  - 1-2 c boiling water
  - 2 c canned pears, chopped
  - 1-8 tsp ginger—optional
  - 1-2 c canned pear juice
  - 1-4 tsp salt

Dissolve jelly powder in water, add pear juice and salt. Pour 1-2 inch layer in bottom of mould, let set. Chill remaining mixture until cold and syrupy. Place in bowl of cracked ice and whip until fluffy and thick like whipped cream. Cream cheese with ginger. Fold in whipped mixture gradually, then fold in pears. Pour over firm first layer and chill until firm. Unmold on crisp lettuce.

#### Molded Vegetable Salad

- 6 Servings
- 2 tsp gelatin
  - 3-4 c cold water

### Pet Bear Slain by Russian Bear



This little brown bear was a great favorite with foreign news correspondents and photographers in Rovaniemi, Finland. He was quite tame and very friendly and trusting. But Red warplanes came over and the little brown bear died, victim of a bomb fragment.

### EVEN LITTLE RENEGADES MUST EAT



Renegades are what range lambs born ahead of the regular lambing season are called by western sheep raisers. And here's a little renegade, not yet 24 hours old, being given his first meal by Miss Catherine Conaghan of Cheyenne, Wyo.

### Egg Cookery Has Its Right - Wrong Way

There is a difference between "hard boiled" and "hard cooked" eggs, says Miss Mary E. Thomas, nutritionist of the State College Extension Service. Likewise, soft boiled eggs may be hard cooked, she says.

In discussing the "how" of egg cookery, Miss Thomas offered suggestions in connection with the second week of the Springtime Egg Festival, a consumer-producer campaign to increase the use of eggs, which begins, April 11. This drive has the support of C. F. Parrish and other extension poultrymen of State College. The Southeastern Chain Store Council, through P. D. May, its North Carolina representative, is also active in the Egg Festival.

Miss Thomas explained that eggs should always be cooked slowly, at moderate, even heat. High cooking temperatures make eggs tough. "For either soft cooked or hard cooked eggs with tender whites," the nutritionist said, "the eggs should be placed in boiling water and then the vessel should be set back from the heat where the water will simmer but not boil. For soft cooking, leave the eggs in the water six minutes; for hard cooking, allowing 20 minutes.

"The same general method is followed in poaching eggs. That is, the water should be boiling when the eggs are put in, but the heat should be lowered immediately and the eggs cooked at the simmering temperature."

The State College poultry specialists point out that eggs are cheap now and the wise homemaker will use quantities of them in the family meals, since they are one of the protective foods needed in every diet.

**THIS WHISKEY IS 4 YEARS OLD**



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Second Senatorial District (Now Superintendent of Hyde County Schools)

Swan Quarter, Hyde County, N. C.

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- 2 c celery
- 3-4 c carrots
- 1-2 c sugar
- 1 tsp salt
- 1 c cabbage
- 2 tsp lemon juice
- 3 c boiling water
- 2 pimentos
- 1-4 c vinegar

Soak gelatin in cold water. Add vinegar, lemon juice, boiling water, sugar and salt. When mixture begins to thicken, add remaining ingredients chopped fine, and chill. Serve on lettuce with salad dressing. Any vegetables may be used.

#### Chicken Salad

- 6 Servings
- 1 c cooked chicken, cubed
  - 1 c celery, cut in small pieces
  - Salad dressing
  - Lettuce
  - Capers

Mix chicken and celery with dressing. Serve on lettuce and garnish with capers and celery tips.

#### Cooked Salad Dressing

- Two Cups
- 1 tsp salt
  - 1 tsp mustard
  - 2 tsp flour
  - 2 tsp sugar
  - Few grains cayenne
  - 3-4 c water
  - 1-4 c vinegar
  - 2 egg yolks or 1 egg
  - 2 tsp butter

Mix dry ingredients, add water and vinegar. Bring to the boil, then cook in the top of a double boiler until thick, 15 minutes. Stir occasionally. Stir into beaten egg, return to double boiler and cook 2 minutes, stirring constantly. Add butter and stir until smooth. Thin with cream or oil before serving.

#### Shrimp and Vegetable Salad

- 6 Servings
- 2 1-2 c shrimp
  - 1 1-2 c peas
  - 1 c chopped celery
  - 3-4 to 1 c chopped sweet pickles
  - 1 to 1 1-2 tsp salt
  - Mayonnaise
  - 1 hard cooked egg
  - 6 lettuce cups
  - Paprika

Clean shrimps and out if desired. Add vegetables and seasoning; toss lightly together. Moisten with mayonnaise. Serve in lettuce cups, garnish with slice of egg and sprinkle with paprika.

#### Potato Salad

- 6 Servings
- 1 c diced cooked potatoes
  - 2 tsp chopped onion
  - 1-2 cup chopped pickles
  - 2 or 3 hard cooked eggs
  - Salt
  - Pepper

### Medals For 4-H Home Beautifiers

Thousands of rural and village home surroundings in North Carolina will take on glamour this year through the national 4-H home beautification contest just accepted by the state club leader. It is open to regularly enrolled 4-H girls and boys with the approval of the county agent.

Special information and suggestions for helping club members reach the objectives of the contest will be provided by the state extension service. Details may be obtained from extension agents.

Girls and boys doing the best work in the county will receive blue award rank and one such member will be given a gold medal. An outstanding clubster in the state blue award group receives a 17-jewel gold watch and six national winners will be given trips to the 19th National Club Congress in Chicago, Nov. 29-Dec. 7. All awards are provided by Mrs. Charles R. Walgreen, Chicago garden club enthusiast.

Last year Miss Edna Owens, of Webster, was named for national blue award rank and received a substantial cash prize. A trip to the National 4-H Club Congress was also awarded Miss Owens.

Thousand Island Dressing  
Mix ingredients lightly together with a fork. Add enough Thousand Island Dressing to moisten. Serve on lettuce or water cross and garnish with a bit of hard cooked egg.

Thousand Island Dressing  
1 c mayonnaise  
1 tsp minced pimento  
1-2 c chili sauce  
1 tsp minced green pepper  
1 chopped hard cooked egg  
1 tsp chopped pickles  
Add remaining ingredients to mayonnaise.

French Dressing  
1 can Campbell's tomato soup  
1 tsp salt  
1 tsp dry mustard  
1-2 c Wesson Oil  
1-2 c sugar  
3-4 c vinegar  
1 tsp celery seed  
1-8 tsp black pepper  
1 tsp Worcestershire sauce  
1 tsp onion juice or salt  
Mix all dry ingredients, add to soup and oil. Bring to boiling temperature. Store in refrigerator, shake

### Cotton May Reduce Bee Mortality Rate

Memphis, Tenn.—Little thought as the average person may give to it, the high mortality rate of bees during the winter months is a matter of vast concern to apirists. During the winter 10 per cent to 50 per cent of bee colonies are lost through cold. Surviving colonies become greatly weakened through mortality caused by excessive heat produced by the bees in their efforts to keep warm.

A recently developed cotton cover for beehives may answer the bee keeper's problems, the National Cotton Council believes, reducing losses to less than one per cent.

### Half Of U. S. Farmers Are Submerged, Says Professor

New York—Almost half of America's farmers are politically as well as economically "submerged", Dr. Carl T. Schmidt, of Columbia University, says. He announced that a survey which he made shows that the upper 19 per cent of the farmers, including corporations with farm lands, receive "the lion's share of government aid to agriculture."

#### Damage

After only 100 years of intense cultivation, farm land in the United States which has been destroyed, seriously damaged or threatened with destruction totals an area nearly equal to all the land from which crops are normally harvested.

## N. R. Manning

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### A New Interest Quarter Began April 1st

Any deposit made in our savings department DURING THE FIRST TEN DAYS OF APRIL will draw interest from April 1st.

Interest Compounded Quarterly At 2 Per Cent

## Guaranty Bank & Trust Company

WILLIAMSTON, N. C. HAMILTON, N. C.

# DOG CLINICS

Clinics for the vaccination of all dogs in accordance with the State law will be held in this county at places and dates specified below:

NO. 90 FILLING STATION	Thursday, April 11, from 11 to 2 p. m.
HARDISON'S MILL	Friday, April 12, from 11 to 2 p. m.
EASON LILLEY'S STORE	Monday, April 15, from 11 to 2 p. m.
COREY'S CROSS ROADS	Tuesday, April 16, from 11 to 2 p. m.
BEAR GRASS	Thursday, April 18, from 10 to 2:30 p. m.
BIGGS SCHOOL HOUSE	Friday, April 19, from 11 to 2 p. m.
WILLIAMSTON	Saturday, April 20, All day at Dr. Osteen's Office
BEDDARD'S STORE	Monday, April 22, from 11 to 2 p. m.
CROSS ROADS	Wednesday, April 24, from 11 to 2 p. m.
EVERETTS	Friday, April 26, from 11 to 2 p. m.
GOLD POINT	Monday, April 29, from 10 to 2 p. m.
PARMELE	Wednesday, May 1, from 11 to 2 p. m.
ROEBUCK'S STATION, Log Cabin	Thursday, May 2, from 11 to 2 p. m.
ROBERSONVILLE	Saturday, May 4, from 10 to 5 p. m.
HASSELL	Monday, May 6, from 10 to 2 p. m.
HAMILTON	Wednesday, May 8, from 10 to 3 p. m.
SMITH BROS. STORE	Thursday, May 9, from 11 to 2 p. m.
OAK CITY	Saturday, May 11, from 10 to 3 p. m.

All dogs not vaccinated at their respective clinics must be brought to Dr. Osteen's office at Williamston. No return vaccination schedules will be made. Owners of dogs not vaccinated will be promptly prosecuted.

Owners are urged to have their dogs vaccinated in their respective districts on the dates specified. All vaccinations will be done by a licensed veterinarian. Dogs will be vaccinated at office of Dr. Osteen when he is not out on a clinic.

# C. B. Roebeck

SHERIFF. By order of the Board of Martin County Commissioners