

Farm Picture Has Bright, Dark Sides

In an outlook message to North Carolina farm families, Dean I. O. Schaub, director of the State College Extension Service, says that the agricultural picture for 1941 has both a bright and a dark side.

On the bright side he lists Poultry, with an expected increase in domestic demand; Dairying, with some increase expected in exports, better buying power, and a favorable feed situation; Hogs, Cattle and Sheep, with slaughter supplies lower than in 1940 and a larger domestic consumer demand along with better prices to producers, and Fruits, which face a better demand even though larger plantings generally are being made.

On the dark side of the picture are listed: Tobacco, with vital export markets closed and only the AAA farm program, assured for three years, as the stabilizing factor in price; Cotton, with a world supply larger than ever, reduced foreign markets, and no change in price expected in 1941; Peanuts, with the price determining factor supplied by the Government diversion program although a somewhat better domestic demand is anticipated; and Cost of Farming, which will be higher although somewhat offset by increased prices for the things the farmer has to sell.

With these facts in mind, Dean Schaub urged that "we set our rural house in order that we may be ready for any eventuality." He suggests that any repairs needed now about the home or farmstead should be attended to at once. Reserves of food and feed should be saved; pure bred sires should be secured to head flocks and herds; and supplies of the best farm seeds should be procured. "In general," he declared, "the farm should be made ready—ready for whatever may happen."

Thirty-Nine Years Ago As Recorded In The Enterprise

JULY 12, 1901.

Excursion to Nags Head, July 27. See ad.

Ice cream supper Thursday night, July 18th at Masonic Hall.

At Kingston Tuesday, Mr. John Hill, aged 15, was married to Miss Birdie Overton, aged 27. The father of the groom was present and consented.

The Ladies' Aid Society, of the M. E. Church, met at Mrs. C. W. Keith's Monday afternoon, and it was decided to have an ice cream supper on Thursday evening, July 18th, at Masonic Hall. Everybody is invited to attend.

Mr. S. W. Latham, son of Mr. T. J. Latham, has purchased the stock of groceries from Mr. F. K. Hodges and is now conducting an up-to-date grocery store at Hodges' old stand where he will be pleased to give the public good service.

Misses Victoria Martin, Mattie Waters and Carrie Biggs went to Plymouth Saturday morning to visit friends and returned Monday night.

A. S. Coffield, of Kittrell, is visiting his father, Mr. J. B. Coffield, near town.

Eli Roberson came up from Parmele Tuesday night and spent Wednesday in town.

Miss Ruth Barden, of Plymouth, is the guest of her sister, Mrs. John L. Hassell.

Miss Katie Blount is visiting in Robersonville this week.

Wheeler Martin spent Sunday in Tarboro.

Mayor Ewell improves slowly.

Miss Lizzie Burras was here Wednesday.

Mrs. W. R. Cherry is very much improved from a recent illness.

RAF Parachutists in Action



Pictured above are British parachute troops. The use of these troops by Britain in the southern part of Italy marks the first time England has attempted this innovation in modern warfare. The heavily armed troops landed in Calabria and Lucania in an attempt to cut communications. All were reported captured in a dispatch from Rome.

HINTS FOR HOMEMAKERS

By Mary Brown Allgood, Home Service Director, Virginia Electric and Power Company

"LENT"

In the early days the Anglo-Saxon race used Lencten and the Germans Lenz, both terms meaning "Springtime"—from these the term was derived. Lent in the Christian Church means fasting the forty days preparatory to the festival of Easter. From the earliest times this custom was enjoined on the Christian Church requiring all Catholic Christians to fast from Ash Wednesday to Holy Saturday (excluding all Sundays). This was strictly enforced not only by ecclesiastical but by statute laws until the 9th century. In the middle ages during the Lenten period all meat, eggs and milk were forbidden in the diet and fish was the chief food. Often only one meal a day was allowed and that in the evening.

In these modern days the burdens of restrictions are somewhat lightened. At present no rules for fasting are authoritative, the duty of abstinence is now very generally inculcated by bishops and clergy; either as a form of discipline or as an exercise of self-denial, whether this be in the form of pleasures, drinks, or the eating of various foods.

The following recipes might help your meals during this season.

Baked Fish

Prepare a two-and-one-half to three-pound mackerel, bass or some flat-flavored fish, leaving head and

tail attached. Stuff with a dressing made of one-half cup bread crumbs, two tablespoons melted butter, one small chopped onion, two tablespoons hot water, one-half teaspoon salt, one-quarter teaspoon pepper and one tablespoon chopped celery. Skewer sides together. Cut four gashes through the sides and back and insert slices of bacon or salt pork, leaving ends protruding. Brush fish with melted butter and dredge with salt, pepper and flour. Put pieces of pork in bottom of baking pan. Bake in moderate oven, 400 degrees F., reducing heat a little after 20 minutes (375 degrees F.), making 25 or 30 minutes in all. Remove skewers and garnish with mushroom caps, halves of white grapes, parsley sprigs, sections of lemons, slices of cucumber pickles. Pepper or cucumbers are decorative. Serve with a crisp green salad.

Planked Halibut Steaks with Tomato Stuffing and Mashed Potatoes
1 tsp minced onion
3 tsp butter or margarine
4 c soft bread crumbs
1 c drained canned tomatoes
3-4 tsp salt
2 halibut steaks, 3-4" thick (about 2 lbs.)
Paprika
Hot mashed potatoes

If your plank is new, grease well with melted vegetable shortening or oil, and heat in a hot oven of 425 degrees F., for 10 minutes before using the first time. Cook the onion until soft in 2 tsp of butter, add the bread crumbs, and brown slightly, stirring all the while. Remove from heat, add the tomatoes and 1-2 tsp salt and mix well. Spread the stuffing between the two slices of halibut. Place on the plank which has been well-greased and heated in a hot oven of 400 degrees F. for 5 min. Brush the top of the halibut with 1 tsp of the butter, melted, a sprinkle with the remaining 1-4 tsp salt and the paprika. Bake in a hot oven 400 degrees F. for 40 min. or until well cooked and nicely browned. Then heap hot mashed potatoes around the edge of the plank and serve at once. Serves 6.

Codfish Omelet

2 c hot mashed potatoes
Few grains of pepper
1 c shredded codfish
2 eggs, separated
1 tsp fat
Combine the potatoes, pepper, and codfish which has been covered with boiling water and then drained, with the egg yolks, beaten light. Fold in the egg whites beaten stiff. Spread in a skillet in which the fat has been melted. Brown over a medium heat

SAVE ON DRUGS

Meads Pabulum, 18 oz.	39c
Delsey Tissue—3 for	25c
60c Dr. Caldwell's Syrup Pepsin	49c
25c Acetidine Tablets	15c
Certif'd Aspirin Tablets, 100	21c
Russian Mineral Oil	85c
Pint 47c	Quart
Putnam's Dye—2 for	25c
Light Fuses—Box of 5	19c
Epsom Salts—lb. pkg	7½c
25c Norwich Milk Magnesia Tablets and Liquid	19c
Respamol, for Coughs	45c
Johnson's Baby Powder—Large 10-oz. can	39c
25c Norwich Nose Drops	19c
50c Vicks Vatronol	39c
Groves Bromo Quinine	27c
Rubber Gloves—pair	25c

Leggett's WASHINGTON STREET

for 10-15 min., fold over, slide on to a platter, and serve with or without tomato sauce. Serves 6. To serve 2 or 3, make half this recipe.

Bohemian Salad

2 c diced cooked fresh or canned beets
2 diced cooked potatoes
3 shelled, hard-cooked eggs, chopped
1-2 c French dressing
1 head lettuce
1 8-oz. can sardines
Combine the beets, potatoes, eggs, and French dressing, and chill for about one-half hour. Serve in a salad bowl with lettuce as a garnish, or on individual beds of crisp lettuce; top with sardines. Serves 6. To serve 2 or 3, make half this recipe.

Cheese and Rice Croquettes

1-4 c butter or margarine
1-3 c flour
1 c bottled milk, or 1-2 c evaporated
1 c grated American cheese
1-4 tsp salt
Few grains pepper
Few grains paprika
2 c cold cooked rice
Sifted dried bread crumbs
1 egg
2 tsp cold water
Melt butter in a saucepan. Add flour and blend. Add milk gradually while stirring, and cook until thickened. Add cheese, salt, pepper, and paprika, and cook until the cheese is melted. Chill well; add rice and shape into croquettes about 2 1-2 inches long by 1 inch wide. Roll in crumbs, then in the egg mixed with the water, then in crumbs again. Fry in deep hot fat at 390 degrees F. until golden brown. Drain on absorbent paper and serve with or without sauce. Makes 12 croquettes.

NOTICE OF SALE OF PERSONAL PROPERTY

Under and by virtue of the power and authority conferred, by Section 2435 of the 1939 North Carolina Code, the undersigned will, on Tuesday, the 4th day of March, 1941, at twelve o'clock noon, in front of the Dixie Motors, Inc., sell for cash to the highest bidder one 1932 B Model Black Ford Coupe, motor No. AB-

504022, belonging to N. S. Godard, for the purpose of satisfying a lien held by the Dixie Motors, Inc., by virtue of having done certain work and furnishing certain materials to said personal property above named. This the 18th day of Feb. 1941. DIXIE MOTORS, INC. Peck & Manning, Attys. f21-21

NOTICE
North Carolina, Martin County. In The Superior Court. **County of Martin against A. L. Moye and Others.**
The defendants, Erma Ruth Keys and husband, Lee Keys, Edith Gray Davenport, B. A. Moye and wife, Mrs. B. A. Moye, above named, will take notice that an action entitled as above has been commenced in the Superior Court of Martin County, North Carolina, to foreclose the taxes on land in Martin County in which said defendants have an interest; and the said defendants will further take notice that they are required to appear before L. B. Wynne, Clerk of the Superior Court of Martin County at his office in Williamston, North Carolina, with-

in thirty (30) days after the completion of this service of publication by notice and to answer or demur to the complaint of the plaintiff in this action, or the plaintiff will apply to the Court for the relief demanded in said complaint. This the 19th day of Feb. 1941. L. B. WYNNE, Clerk Superior f21-41 Court of Martin County.

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