

Social Items - Personals

PHONE - - - - - 3521

Mrs. Donald Davis and Mrs. M. T. Poovey have returned after spending a few days in New York City.

Mrs. Howard Taylor, who is employed at the Davis 5 and 10 is now staying with Mr. and Mrs. Make Sessoms.

Mr. Jim Buie of Wagram is very sick in Highsmith Hospital.

Mrs. H. L. Gatlin, Jr., Leon and Mrs. William Elliott returned home from Florida yesterday.

Mrs. I. H. Plummer is improving nicely after returning from the hospital the second time.

Mrs. Walter David of Salter, S. C., is visiting Mrs. J. K. David this week. Monroe David of the University of South Carolina visited Mrs. Walter David over the week-end.

1st Lt. and Mrs. Kenneth Alexander McKeithan returned from their wedding trip Sunday. Lt. McKeithan has now gone to Camp Campbell, Ken., and Mrs. McKeithan has returned to her home in Mt. Gilead.

2nd Lt. Gerald Richards, who has just finished officers training school is visiting his wife at her parents home, Mr. and Mrs. D. B. Trawick. Lt. and Mrs. Richards are leaving Sunday for Camp Croft, S. C.

Mrs. I. H. Shankle and Mrs. Ivey Hill Shankle of Lumberton have been spending a few days in Florida this week.

Mr. and Mrs. Clyde Upchurch went to Baltimore Saturday on business. They stopped in Washington for a short visit with their daughter, Mrs. Tommie Caulk.

E. B. Campbell, manager of Hoke Auto Co., entered Highsmith's Hospital for treatment Tuesday of this week.

Mr. and Mrs. Hallie Gatlin spent several days last week with Capt. and Mrs. Robert Gatlin in Columbia, S. C.

Mrs. Ed Bethune of Hamlet was in Raeford for a short while Tuesday.

K. A. MacDonald, Superintendent of Hoke Schools has been out of his office this week on account of sickness.

Mrs. Tom Cameron and Harriette Suzanne are in Bennettsville, S. C.

G. C. Lytle and Marshall Newton were the first new members of the Farm Bureau to get the rate on a Renewal Subscription Members of Grange and The News-Journal is

waiting to hear from other New Grange and New Farm Bureau members.

Mrs. R. B. Lewis, Mrs. Julian Johnson and Mrs. R. A. Matheson, Jr., spent Tuesday in Charlotte.

Peggy Bethune, secretary to Port Director, U.S.N., Wilmington, N. C., spent the week-end in Raeford.

Mrs. Charles Randall has resigned her position with the R.E.A. and has accepted a position at the Hoffman Camp. Mrs. Randall, formerly Miss Irma Jordan is staying with her parents, Mr. and Mrs. J. F. Jordan of Timberland for the duration. Capt. Randall is serving overseas.

Mr. and Mrs. J. F. Jordan of Timberland are attending the graduation exercises at Atlanta Dental College where their son Julius F. graduates this week. After passing the State Board he will enter the Navy.

Mrs. Lawrence Conoly, Mrs. Mary Barnard and Mrs. Make McNeill attended the funeral of Mrs. D. S. Klapp at Shannon, Tuesday. Mrs. Klapp died at her home in Shannon Sunday night following an illness of several weeks.

Mrs. W. D. Black of Hopewell, Va., spent the week with her mother, Mrs. W. N. Sessoms.

With the Army People

(Contributed)

Captain James Blacker's y was able to return to duty at Fort Bragg, Saturday, after being confined to quarters with influenza for about ten days.

Lt. and Mrs. Seldon Baker left last Thursday for Washington, D. C., and New York City where they will visit relatives and "see the sights" for ten days. Upon returning to Raeford they will proceed to Fort Benning, Ga., where Lt. Baker will take the three month's course in heavy weapons. During her parents' absence little Elizabeth Jane Baker is staying with Mrs. Roy.

Mrs. Donald Eric Mees and baby, Ricky, Jr., of Atlanta, Ga., arrived in Raeford Monday to visit with her brother and sister-in-law, Lt. and Mrs. Rodney Peck. Mrs. Mees' husband is stationed in Fort Moresby, New Guinea where he has been for over a year.

Lt. Barthel Concannon returned from Fort Sill, Okla., Monday.

Mrs. Walter Dargan is spending this week with Lt. Dargan's mother in Darlington, S. C.

Information was recently received here from Mrs. Raymond (Nita) Maness regarding Captain Maness. He had been in England ever since leaving here in August. However, he arrived safely in Africa the 18th of January and reports that the African sunshine that greeted him was practically the first bit of sunshine he had seen since leaving the states. Mrs. Maness has some business to attend to at Fort Bragg and plans to come to Raeford accompanied by her three month old daughter, Carroll Jane. They will visit the Bob Conks while here. Staff Sergeant and Mrs. J. E.

Wright, of Joyner, Ark., have taken the Alfred Cole apartment. Sgt. Wright is in the F.A.R.T.C. at Fort Bragg.

Lt. and Mrs. J. D. Edge and Lt. and Mrs. L. H. Johnson have recently vacated the J. S. Poole apartment which they occupied for some time. Lt. Edge has been transferred to another army post and the Johnsons have moved nearer Fort Bragg.

Sgt. and Mrs. Linton Daniels have rented Miss Flora Boyce's apartment. Mrs. Daniels was Miss Billie Hackett of Lumberton. Sgt. Daniels is from Muncie, Indiana and stationed at Fort Bragg Replacement Center.

METHODIST CIRCLES TO MEET
The circles of the Society of Christian Service of the Methodist Church, will meet Monday, February 15th as follows.

Circle No. 1, Mrs. Marshall Thomas, chairman, at the church at 3:30 o'clock.

Circle No. 11, Mrs. B. B. Cole, chairman, with Mrs. J. M. Ferguson, Monday night, at 7:30 o'clock.

Circle No. 111, Mrs. Lewis Upchurch, chairman, with Mrs. Don Davis, at 4:00 o'clock.

Birth Announcement
Born to Mr. and Mrs. Graham McEachern of Lumberton on January 29 a boy named Graham, Jr.

Recipes

The following recipes are fine. This marmalade will answer the demand of the sweet tooth. With uts added it makes a delicious sweet sandwich spread. Budget your sugar and try one of these recipes:

Orange Marmalade No. 1

6 oranges. 3 lemons.
Remove and discard the thin yellow rind from half of the oranges. Cut oranges and lemons into very thin slices, and for every measure of fruit add three measures of water. Let stand overnight. Cook until fruit disintegrates. Measure and add an equal volume of sugar. Cook to 220 degrees F. The finished marmalade should have the consistency of jelly. A combination of lemon and orange gives a more delicate flavor than orange alone.

Orange Marmalade No. 2
1 lb. peeled oranges, 1-4 lb. to 1 lb. peeled oranges, 1 qt. water, 1-4 lb. peel removed from oranges, Juice of one lemon.

Wash fruit, and remove one-fourth of the peel and cut into thin slices. Cover peel with water and boil ten minutes. Drain. Repeat this process twice, cooking in the last water until tender.

With a sharp knife remove and discard the ylow part from the skin which remains on the oranges.

IF THROAT IS SORE

IF A COLD has given you a miserable sore throat, here's how to relieve the suffering.

DO THIS NOW—Melt a small lump of VapoRub on your tongue and feel the comforting medication slowly trickle down your throat—bathing the irritated membranes—bringing blessed relief where you want it, when you want it.

DO THIS TONIGHT—Rub throat, chest with VapoRub. Its long continued poultice-and-vapor action loosens phlegm, relieves irritation, eases coughing, invites restful sleep.



THE TIMID SOUL By Webster



Leave the white peel, for it contains the pectin. Weigh the fruit, cut it into small pieces. For each pound of fruit use 14 ounces of sugar. Put the fruit into a preserving kettle, add one quart of cold water, and cook until the fruit disintegrates—about 20 minutes. Heat to a boiling point. Add the sugar and cooked peel. Cook until it sheets from the side of the spoon.

Citrus Fruit Marmalade

1 orange, 1 lemon, 1 grapefruit.
Wash fruit and cut into thin slices. Discard seed. Measure and add three times the bulk of water. Boil 30 minutes and let stand until cold. Measure and add an equal measure of sugar. Cook rapidly until the jelly stage is reached. Cool slightly before filling jars so that the fruit will remain in suspension.

VEGETARIANS?

Dogs are getting it coming and going in this war: First, dog food cans were outlawed. Now animal protein content of dried foods is being reduced. Pets may soon be reduced to eating the scraps off their master's table—if there are any scraps any more.

BUSINESS WOMAN'S CIRCLE MEETING

The Business Woman's Circle of the Raeford Presbyterian Church held its regular monthly supper meeting at the home of Mrs. J. S. Johnson with Mrs. J. W. Walker assistant hostess.

The Circle members had as their guests the Elders and Deacons of the church, Rev. and Mrs. H. K. Holland, and Mrs. Jim Poole, President of the Auxiliary.

Tables were arranged in the dining room, living rooms and breakfast room where covers were laid for sixty-two. The Valentine motive was used in the place cards and table arrangements.

After a delightful supper a business meeting was held. Miss Josephine Hall, Chairman, presided and welcomed the guests. The most important item of business was the report given by Miss Annie McKeithan, Orphanage Chairman. The Circle clothes an eight year old girl at Barum Springs. Miss McKeithan showed the little girl's spring wardrobe

which is to be sent to her this week. The garments were made by the members of the circle.
Mrs. W. T. Covington gave the Bible study and Mr. Holland led in prayer, after which the meeting adjourned.

REINFORCEMENT

Long staple cotton has been released to reinforce feet and garter tops of rayon stockings. In spite of the tight situation on finer grades of cotton, the move was considered wise because it is expected to increase rayon stocking durability more than 100 percent. Rayon is needed for military tire cords and parachute lines.

BETTER

Dehydrated foods now being produced are far better in flavor, appearance, and nutritional value than were those processed during the last World War.

Garden projects are being stressed in Franklin County 4-H Clubs this year, with special emphasis being placed on thorough soil preparation and the planting of early vegetables.

COUPON OFFER CASH REDEMPTION VALUE 1/10 OF ONE CENT DRAPER'S VITAMIN ABDG CAPSULES PKG. OF 30 WITH COUPON. 43c	COUPON OFFER CASH REDEMPTION VALUE 1/10 OF ONE CENT BOTTLE OF 100 JOHNSON'S 3 MG. 1000 U.S.P. VITAMIN B1 THIAMIN CAPSULES WITH COUPON. 59c	COUPON OFFER CASH REDEMPTION VALUE 1/10 OF ONE CENT 10-PKG. OF 5 STAG HOLLOW GROUND DOUBLE EDGE BLADES WITH COUPON... 6c
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The offer herein contained is not extended in any state or locality where redemption or issuance thereof is prohibited or restricted.
OFFER VOID AFTER FEB. 28, 1943

SHAVING NEEDS ONLY Rexall DRUG STORES OFFER YOU Rexall BARGAINS

SHAVING NEEDS
30c Tube
LIFEBUOY
Shaving Cream 25c
50c Jar BURMA
SHAVE 43c
Household Specialties
\$1.00 Bottle
LYSOL 83c
25c Bottle
FURNITURE POLISH - 19c

THE Rexall DRUG STORE
FEBRUARY BIRTHDAY SALE
CELEBRATING OUR 40th ANNIVERSARY

REAVES DRUG STORE INC.
PRESCRIPTION SPECIALIST
RAEFORD, NORTH CAROLINA.

Thursday-Friday-Saturday Cash Sale - Quantities Limited
Phone 2331
WE HAVE A COMPLETE STOCK OF DRUGS AND CHEMICALS AND WILL FILL YOUR PRESCRIPTION AS YOUR DOCTOR ORDERED

BUY WAR BONDS AND STAMPS

The VITAMINS YOU NEED at Savings!

70-PKG. OF 50 Purest HALIBUT LIVER OIL CAPSULES
Each capsule equal in Vitamin A to 1 1/2 teaspoonfuls Cod Liver Oil. **53c** A Rexall PRODUCT

41.20 BOTTLE OF 100 Purest A and D Tablets
5000 U. S. P. units Vitamin A and 500 U. S. P. units Vitamin D in each tablet. **89c** A Rexall PRODUCT

KLENZO DELUXE TOOTH BRUSHES
Your chance to buy quality brushes at practically half price. Imported bristles. Reg. 50c value. THESE ARE Rexall PRODUCTS. **29c each**

50c SIZE KENALL CHERRY BARK COUGH SYRUP 39c

25c SIZE KENALL NASAL JELLY WITH EPHEDRINE 19c

50c SIZE PUREST CAMPHORATED OIL 33c

60c BOTTLE 100 PUREST RHINITIS TABLETS 43c

TOILETRIES

TOILETRIES
50c Bottle
VITALIS 43c
50c Bottle
JERGENS LOTION 39c
25c Can
BABY POWDER 19c
Soap Specials
3 Cakes
LUX 25c
4 Cakes
SWEETHEART 36c
3 Cakes
LIFEBUOY 25c

COUGH and COLD Remedies

CELEBRATION COMBINATION
Reg. 35c bottle of Rexall AQUEOUS **85c VALUE**

NOSE DROPS
and reg. 50c size bottle of Rexall SUGAR FREE COUGH SYRUP **BOTH FOR 59c**
Quick relief from discomfort of irritated nasal passages and coughs due to colds. Save 26c. (Net 41c. Retail 67c.)

REMEMBER THE Rexall DRUG STORE FOR BEST VALUES ALWAYS

Hot Mulled Tomato Juice

is suggested as refreshment beverage

by Dorothy Greig

WITH coffee rationing to be reckoned with, from now on we probably aren't going to be as open-handed with coffee as a refreshment beverage. The competition will rather be to see who can serve the



most delicious punch or other hot drink. And my guess is that, since we are an ingenious people, we will evolve many a delectable and heartening beverage before the matter ends.

As one contender for honors, let me suggest this pungent and spicy Hot Mulled Tomato Juice. It's enough to put even a quiet evening foursome of bridge in cheering mood:

- Hot Mulled Tomato Juice**
- 5 cups tomato juice
 - 6 tablespoons medium brown sugar
 - 2 whole cloves
 - 2 sticks cinnamon, about 3 inches
 - 1/2 tsp. nutmeg
- Combine all ingredients, bring to a slow boil and simmer for 10 minutes. Strain, add hot from a large bowl of tomato juice with this spice of lemon and orange. Served as per recipe will warm the coldest winter days.