

Beaufort Social News

Jarolyn Fulcher, Society Editor

Phone B-448-1

Glenn Adair, of State College, Raleigh, spent the week end at home.

Miss Sue Murray Thomas is home for the summer from Connecticut.

Mrs. J. H. Humphrey spent Sunday in Clark visiting her parents, Mr. and Mrs. Pittman.

Mr. and Mrs. William Chisholm, of Wilmington, spent Sunday here with her father, Mr. Ed Martin.

Miss Geraldine Pearson, of Jacksonville, was the guest of Mr. and Mrs. W. E. Adair this weekend.

Mr. and Mrs. J. W. Harrell, of Raleigh, spent the weekend with his sister, Mrs. C. W. Scott.

Miss Joyce Hall, of James Walker Hospital, Wilmington, is recuperating at her home on Turner Street.

Mrs. Lizzie Miller, of Newport, spent the weekend with Mrs. C. W. Scott.

Bridge Club Organized On Thursday Afternoon

Eight members of the young married set met with Mrs. Holden Ballou on Thursday afternoon to organize a bridge club.

Those present were Mrs. Rusty Dorrier, Mrs. Pearl McQuade, Mrs. Bob Dossou, Mrs. Joe House, Jr., Mrs. Theodore Salter, Mrs. Lawrence Rudder, Mrs. Ballou and Mrs. Rudder won high score for the afternoon and Mrs. Salter, low.

Refreshments were delicious London Fog with cookies.

Club members plan to meet every other Thursday afternoon.

Series of Bridge Parties Given On Thursday

Mrs. Julius Duncan, Mrs. F. E. Hyde and Mrs. James Rumbery were joint hostesses to several bridge parties on Thursday at the home of Mrs. Hyde.

In the afternoon three progressions were played at six tables with Mrs. Jack Windley winning high score prize, a novelty plate and Mrs. Gerald Dickinson, second high, a lovely vase.

Two games of bingo followed with Mrs. Ernest Davis, Mrs. N. T. Emett and Mrs. James Biggs winning measuring cups.

During play the hostesses served fruit juices and at the conclusion of the party an attractive salad plate with coffee was enjoyed by all.

In the evening Mesdames Duncan, Hyde and Rumbery were hostesses to nine tables of bridge also at the home of Mrs. Hyde.

Miss Lucille Rice was high score winner and second high was won by Mrs. Odell Merrill. Bingo winners were Miss Ethel Whitehurst and Mrs. Dave Clawson. Similar prizes were given to these winners.

Lovely bowls of sweet peas which were used to decorate the rooms for the party were won by Mrs. James Potter and Mrs. Jack Neal.

A Program of Service to Our State

All over our state are beer retailers—thousands of them—faithfully living up to the letter and spirit of the law. They, in common with the brewing industry as a whole, stand for wholesome conditions in their business.

What of the scattered few who fail to "live up"? They are unwelcome hangers-on; and when they refuse to accept suggestions for correction of unwholesome situations, this Division, in cooperation with law-enforcement agencies, takes action to see that they remedy their shortcomings or lose their license.

This is a program of action within the industry. We call it "Self-Regulation". You, by your support, have called it a program of real benefit to North Carolina.

NORTH CAROLINA DIVISION
United States
Brewers
Foundation
SAM M. BLOUNT, Director
Suite 406-507 Insurance Building
Raleigh, North Carolina

Married



Miss Aleise Killingsworth, daughter of Mr. and Mrs. John B. Killingsworth of Beaufort, was married on January 26 to Mr. Louis A. Menager, son of Mr. and Mrs. Louis Menager of Tucson, Ariz.

Mrs. Menager is a graduate of the Beaufort High school, a graduate of the Grace School of Nursing in Detroit, Mich., and took a post-graduate course in general anaesthesia. She is a member of the National Association of Nurse Anaesthetists and is associated with Dr. Palmer in Tucson.

Mr. Menager is a graduate of the University of Arizona and was recently discharged from the United States Navy after several years of service. He is now post commander of the Veterans of Foreign Wars Post 549 in Tucson.

Mrs. Menager is the sister of Mrs. Paul Jones of Front street, Beaufort.

HARLOWE

Mrs. Carlton Taylor spent Thursday with relatives at Crab Point.

Mrs. Ashby B. Morton left Thursday to spend several days in Raleigh with Mr. and Mrs. Ray Green.

Mr. and Mrs. William Ingram of Kenansville spent the weekend with Mrs. M. C. Taylor and other relatives. Mrs. Ingram's mother, Mrs. W. C. Cheek, returned home with them.

Mrs. Carl H. Morton spent Friday in Beaufort with her mother, Mrs. Dallas Sadler, at Mrs. William Noe's.

Mr. and Mrs. Woodrow Taylor of Wilmington spent the weekend with Mrs. Pearl Olund and family.

Mr. and Mrs. Hugh Carraway and Miss Hildred Carraway of Beaufort spent Sunday afternoon with Mrs. Lottie Adams.

Mr. and Mrs. Alex Williams and daughter, Alexis, are spending this week with Mrs. W. C. Williams.

Mr. and Mrs. Robert Bell, Mr. and Mrs. Thomas Lee Taylor, Mrs. J. E. Taylor, Mr. and Mrs. Arthur Waters, Mrs. William Valaisis, Mr. and Mrs. C. C. Pritchett, Mrs. Charlie Taylor, R. A. Nunn, Ben O. Jones, D. L. Ward, and B. L. Hardison of New Bern were here Sunday to attend the dinner at Taylor Community Hall.

Ashby B. Morton motored to Raleigh Sunday to visit Mr. and Mrs. Ray Green. Mrs. Morton returned home with him Monday.

Mr. and Mrs. J. A. White, Mr. and Mrs. Lawrence Lanaster, Mrs. Steve Whitford, Mr. and Mrs. Elmo Hill and daughter, Miss Chelcie Whitford, "Pete" and "Punk" White and R. C. Cleve of Vanceboro, Miss June White of Cherry Point, Miss Frances Ferrelce of New Bern, Mr. and Mrs. Frank Jones and daughter of Kinston visited Mrs. W. C. Willis Sunday afternoon.

Mr. and Mrs. A. H. Tallman of near Beaufort were here Sunday for the picnic dinner.

Mr. and Mrs. Tom Haywood, Mrs. Nannie Hardison, Mrs. Carrie Shute, Ben Hardison, and Elma Hardison of Croatan were here Sunday for the picnic dinner.

Mrs. Emma Oglesby and Mrs. Charlie Bell were in Beaufort Friday.

Mr. and Mrs. Willie Temple, and Miss Elizabeth Temple of Beaufort were here Sunday for dinner at Taylor's Community Hall.

Miss Della Frances Taylor entered Morehead City hospital Sunday afternoon and underwent an operation Monday morning. Mrs. Carlyle Taylor spent Monday with her daughter.

Mr. and Mrs. H. E. Scott, Ken L. Dickinson, Clifton Dickinson and Kenneth Scott of near New Bern were here Sunday visiting relatives.

STORK NEWS

Mr. and Mrs. L. P. Godwin, of Newport, rt. 2, announce the birth of a son, Alfred Paul, in the Morehead City Hospital on May 20.

Mr. and Mrs. John Woodard Duncan, of Beaufort, announce the birth of a son, John Woodard, Jr., in the Morehead City Hospital on May 22.

Mr. and Mrs. Rasper Gurgani-ous, of Morehead City, announce the birth of a daughter, Dollie Elizabeth, on May 22, in the Morehead City Hospital.

Mr. and Mrs. O. H. Gilikin, of Beaufort, Rt. 1, announce the birth of a daughter, Mellie Ann, in the Morehead City Hospital on May 19.

Mr. and Mrs. Curtis Nelson, of Harkers Island, announce the birth of a son, Horace Clinton, on May 21, in the Morehead City Hospital.

OBITUARIES

William Gordon Webb

William Gordon Webb, age 45, passed away at 5 p. m. Sunday, of coronary thrombosis. Funeral services will be held Tuesday afternoon at 4 p. m. at the First Methodist church with the Rev. Lester A. Tilley presiding, assisted by Dr. John H. Bunn, pastor of the First Baptist church.

The deceased was the son of the late W. M. Webb and Lillie Bell Webb and is survived by one daughter, Pat Webb, of Beaufort, and a sister, Mrs. C. B. Arthur, of Morehead City.

Mr. Webb was manager of the Mayport Fisheries with offices in Jacksonville, Fla., where he spent his time during the fishing season and has been associated with the menhaden industry both in Morehead City and Florida for a number of years.

Around six weeks ago he was stricken with an attack and was in the hospital for some time after which he seemed to improve and for several weeks had been recuperating at the home of his aunt, Mrs. D. G. Bell.

Englehard Rotary Club Supports Proposed Highway

MANTO—John D. Gibbs, secretary of the Englehard Rotary club has advised interested parties here that his organization has voted unanimously to give full support to the highway project proposed to connect Virginia Beach, Manteo, Englehard and Washington. The new link of the proposed road between Virginia and Nags Head (connecting with U. S. 158) would if built give the east coast its first "real" ocean highway.

Gibbs stated that letters had all so been written Governor Cherry, John Clark, 2nd District highway commissioner and Merle Evans, a first district commissioner urging their active support. Receiving the letter in Manteo was Guy Lennon, president of the Dare County Chamber of Commerce.

A group of Virginia and North Carolina representatives meeting in The Carolinian Hotel on Nags Head recently wholeheartedly approved construction of the proposed "real" ocean highway. It would give America's east coast one of its most unusual and scenic ocean side drives through the historic dune-lands of North Carolina's upper Outer Banks, and thence via Nags Head, Manteo, Manns Harbor, Stumpy Point, Englehard and Belhaven to connect with U. S. 17 at Washington.

The ocean floor accumulates only about a foot of residue every 50,000 years except on portions near land areas where the accumulation usually is more rapid.

Vote For CHARLES M. JOHNSON For GOVERNOR

"The most important activity of the State Government is the School System."

Charles M. Johnson

Announcement

DR. JAMES B. HAWES

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Camera News



FROM THE FILE: Spring Fishing

By Irving Desfor

AP Newsfeatures Photo Art Editor

The sermon this week is on Negatives—Their Value, Care and Preservation. I hasten to tackle this topic because I've been amazed to discover how few amateur photographers realize that their negatives are actually more valuable than their prints and should be preserved carefully. It is a lesson well earned, however, in professional, commercial and newspaper photography.

It all boils down to the fact that at any time you can make any number of good prints from your original negatives at a minimum cost. If a negative is lost or mishandled, duplicate prints can be made only by a more expensive process of copying an original photo, and the finished print somehow never manages to have the "quality" or sparkle the picture started with. Learn to Judge Negs.

Fundamentally, you should be judging your picture-taking results only merely by the photo prints, but by the negatives as well. To many amateurs nothing looks so hopeless and mean ingless as glancing at negatives, but I assure you that in a short time they begin to make sense. And many times they can prove that some of your "bad pictures" were only "bad prints" turned out by careless photo finishers in a rush.

Doing your own developing is a good shortcut in learning how to judge negatives. For now, however, we'll just assume that your negatives are being processed properly—fixed, washed and free from dirt and scratches. Now what?

How to File Them

They should be filed in some sort of uniform envelope system, dated and identified on the outside and kept in a file box—a sturdy cardboard one will do for a start. The exposure data might be added on the envelope if you intend to profit by your mistakes and successes. If you can't obtain regular negative envelopes, you can make your own with ordinary stationer's envelopes. Seal them, then cut them in half and you'll have two containers open at one end.

Your filing system should be

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It's Time To Try Some New Recipes

Meat and lemons figure importantly in today's recipes tested in the kitchen of the Nation Live Stock and Meat Board, Chicago. Any one of the meat dishes below could be topped off with a luscious lemon pie crowned with creamy meringue. Why not try it?

PORCUPINES
1 pound ground beef
1/2 cup bread crumbs
1/4 cup chopped onion
2 tablespoons chopped green pepper.

1 teaspoon salt
1 teaspoon paprika
1/2 cup uncooked rice
1 10-ounce can tomato soup
2 cups boiling water.

Combine meat, crumbs, onion, green pepper, salt and paprika. Mix well. Shape into 8 balls. Roll each ball in rice and press the rice into meat so that as it cooks, it will cling to the meat. Place meat balls in pan; cover with tomato soup and boiling water. Cover and simmer about 45 minutes. 4 to 6 servings.

SAUSAGE AND VEGETABLE CASSEROLE

1 1/2 pounds pork sausage
2 cups cooked or canned lima beans
1/2 cup chopped celery
2 cups canned corn
1 cup vegetable liquid
2 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper

Shape the sausage into patties. Brown patties slowly in frying pan. Combine all remaining ingredients, and pour into greased casserole. Place browned sausage patties on top of vegetables, and bake in modern oven (350 degs. F.) for 45 minutes. 6 servings.

FRANKFURTER SALAD BOWL

4 frankfurters, cut in 1/2 inch slices
1 No. 2 can kidney beans
3/4 cup sliced dill pickles
3/4 cup French dressing
1 head lettuce, coarsely chopped
1/2 large onion, thinly sliced
Drain kidney beans. Combine meat, beans, pickles and 1/2 cup French dressing. Chill thoroughly. Combine lettuce and onion. Place alternate layers of the frankfurter-kidney bean mixture and the lettuce-onion mixture in a shallow salad bowl. Pour the remaining French dressing over the salad. Serve immediately. 8 servings.

CREAMY HASH

2 cups cubed, left-over meat
2 cups diced cooked potatoes
2 cups brown gravy
1/4 cup grated onion

Combine all ingredients and mix well. Cook slowly until thoroughly heated. 6 to 8 servings.

LEMON PIE FILLING

6 tablespoons cornstarch
1 1/8 cups sugar
1 1/2 cups boiling water
3 egg yolks, well beaten
1 1/2 tablespoons butter or margarine

Grated rind of 1 lemon
6 tablespoons lemon juice
1/2 teaspoon salt

Combine cornstarch and sugar. Add water and bring to a boil, stirring constantly. This mixture should boil in order to thoroughly cook the starch. Remove from heat, cool slightly. Add beaten egg yolks slowly to cornstarch mixture. Cook over hot water, stirring constantly, about 5 minutes or until eggs are cooked. Add butter or margarine, lemon rind, juice and salt. Cool thoroughly.

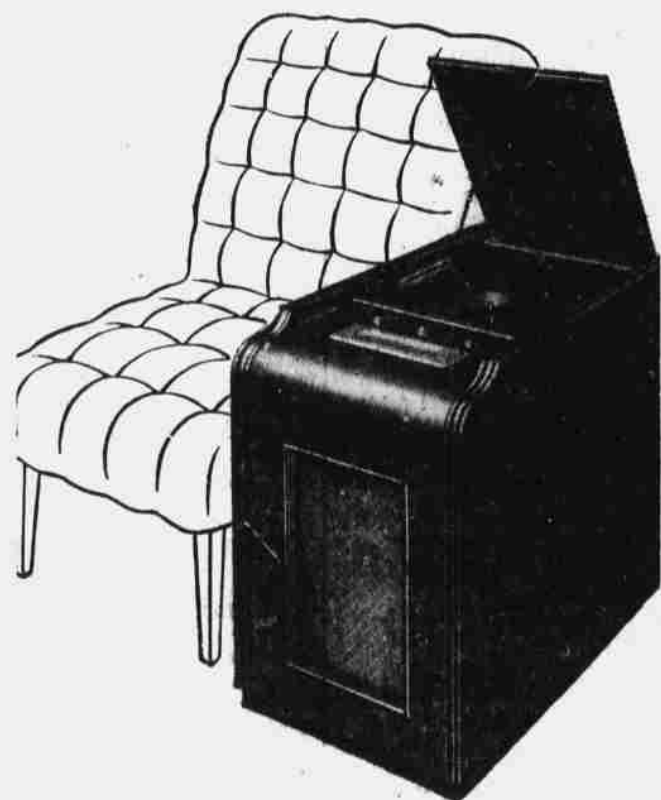
MERINGUE

3 egg whites
1/4 teaspoon salt
1/4 teaspoon lemon juice
1/2 teaspoon vanilla
6 tablespoons sugar

Beat egg whites until bubbly, add salt and flavoring. Continue beating until egg whites form a thick foam. Add sugar, a tablespoon at a time, beating after each addition. After last addition of sugar, beat until mixture stands in peaks and sugar is dissolved. Spread a small amount of meringue around edge of a pie shell, allowing no space between edge of meringue and pastry. Pile remainder in center of filling and spread to meet meringue at edge. Bake in moderate oven (350 degs. F.) about 12 minutes.

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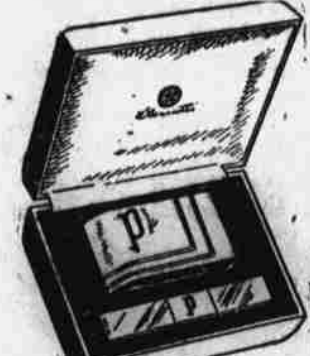


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