

# Otway Man Held

(Continued From Page One)

age which was being rented to their family and told Mrs. Roscoe Gaskins. She went and got the child, carried her to the cottage, washed and fed her.

One of the men at the cottage drove to Atlantic Beach and notified the beach police that the child had been found, and the sheriff was called.

The first officers on the scene were constable George Smith, Morehead township; deputy sheriff Bruce Edwards, and two Atlantic Beach officers, Murphy Jenkins and W. G. Mitchell.

They found the car with a hose from the right exhaust going in the back window on the right side. The hose from the left exhaust either had come out or had been pulled out of the rear window on the left.

### Planning Indicated

Officers were amazed at the materials used and the expert way in which the intended "death car" was rigged. It indicated that Lewis, an employee at Machine and Supply Co., Beaufort, had not decided on the spur of the moment to commit suicide or attempt to take the life of his daughter. Hoses were the proper length, the proper clamps had been used to attach them to the exhausts, and the entire set-up indicated that extensive thought had been given to the project.

In the car were an empty aspirin box, an empty "Somnifex" bottle, a new small baby doll still in the box, a pair of men's bedroom slippers, a half carton of cigarettes, an empty Pepsi Cola bottle and a check book with a small balance showing.

Sharon's grandfather, Mr. Gillikin, was called and he arrived at the Gaskins cottage about 9:30. He took Sharon, showing no ill effects from her close brush with death, home.

### Officer Gets Lead

Meanwhile, Deputy Edwards was checking nearby cottages. At one of them, Mr. and Mrs. Herman Grantham, who live some distance west of the place where the car was parked, said that about 4 a.m. Tuesday a man answering Lewis' description woke them and asked for water.

They said he was in a dazed condition. He told them that some men had held him up with a pellet gun and thrown him out of his car.

The sheriff concluded that Lewis had headed west through the dunes toward Bogue Inlet. At 11:40 a.m. the sheriff called New Bern prison for bloodhounds, but before the bloodhounds got here, Lewis was

found by the Coast Guardsmen who had been requested to join the search.

In a Fort Macon Coast Guard jeep the sheriff rode toward Bogue Inlet and met the Coast Guardsmen who had Lewis. Lewis was taken to jail in Beaufort where his car is also being held.

# Hit and Run

(Continued From Page One)

When he left again, with Reece, he backed around into the road at the west side of the restaurant. He said he thought he backed into a bike. When he went forward again, Reece looked back, according to the patrolman, and said to Chapman, "I think we struck a child," but Chapman continued going to Morehead City.

After learning a description of the car, officers rounded up suspects, among them Chapman and Reece.

Mrs. Davies said that the first time the car crossed Chris, the wheels went over his pelvis. The second time it crossed his ankles and legs. An underpart of the car hit him on the head. Stevie Wagner was not admitted to the hospital.

# Rev. John Cline Speaks to Rotary

Holden Ballou was program chairman for the Beaufort Rotary Club meeting at the Scout building Tuesday night. He had as his guest the Rev. John Cline, pastor of Ann Street Methodist Church.

The Rev. Mr. Cline discussed the happiness that depends on one's ability to communicate with his fellow men. He cited several humorous situations that arose from simple misunderstandings of words.

Visiting Rotarians at the meeting were Robert Massey, Zebulon, and W. C. Carlton and Buck Matthews Jr., Morehead City. Next week's program chairman will be Rotarian Albert Chappell.

**Wreck on Bridge**  
John F. Owens Jr., Wilson, had stopped for the Atlantic Beach drawbridge at 11:15 a.m. yesterday when H. G. Braxton, Kinston, bumped into him, police report. Owens' Studebaker was not damaged. Lt. Carl Blomberg of the Morehead City police department estimated damage to Braxton's Cadillac at \$75. There were no charges.

# Good News About

By Harry Venters, 4-H Advisor



Eight Carteret County 4-H'ers will leave Monday for Raleigh. State 4-H Club Week is one of the highlights of 4-H Club work. Attending from Carteret County will be Gordon Becton, Beaufort 4-H Club, and Doris Phillips, Morehead City 4-H Club.

Gordon and Doris are representing Carteret County as health king and queen. Attending as delegates from their clubs are Ann Herbert, Morehead Senior 4-H Club, Linda McDonald and Betty Green, Newport Senior 4-H Club, Kay Temple and Faye Pilkinton, Beaufort Senior 4-H Club and Paul Wade, Smyrna Senior 4-H Club.

There will be approximately 1,300 4-H'ers from every section of North Carolina at State College during the week. Four major classes will be conducted during the morning on farm pond safety; 4-H record keeping; home improvement for boys and girls; and how to give a 4-H demonstration.

Two special classes will be given. They are recreation leadership taught by Arden Peterson, recreation specialist on the Michigan 4-H Staff, and song leadership, taught by Dr. Arnold Hoffman, state music supervisor, Department of Public Instruction. These two classes will be conducted for a chosen

group of boys and girls with interests related to one of these activities.

On Tuesday afternoon there will be an Outdoor Box Supper. Recreation for the week will be under the direction of Mr. Peterson.

State contests will also take place. Monday the livestock judging and vegetable judging contests will be held. District winners will compete for state placings in the various other programs on Tuesday, Wednesday and Thursday. A special ceremony for the state winners selected in all programs except Dress Revue and Health will be featured on Friday evening in the State College Coliseum.

The State 4-H dress revue is scheduled for Wednesday; the state 4-H health pageant will be given Thursday night, and the 4-H talent parade on Friday. General assemblies will be held each morning and evening, with a vesper service each evening.

As you can see, State 4-H Club Week is packed with activity. I am sure that 4-H'ers attending will have a wonderful time and come back better 4-H'ers.

If you are planning to attend 4-H camp and have not sent in your application, please do so right away.

# Vacation Chairman Lists Beauty Queen's Schedule

Clifton Lynch, chairman of the Miss North Carolina entertainment committee, has announced a tentative schedule for Miss North Carolina while she is on vacation in Morehead City next week.

Miss North Carolina, Betty Lane Evans of Greenville, will arrive at 5 p.m. Sunday. Her party will be met at the race track by Miss Morehead City, Bonnie Fish, and Mayor George Dill.

Miss Evans will be given a chance to rest and will be taken to the Sanitary Restaurant for dinner at 7 p.m.

At 7 p.m. Monday Miss Evans will be the guest of the Morehead City Jaycees at their meeting at the Blue Ribbon Club.

A tour of Cherry Point is set for Tuesday. On Wednesday Miss North Carolina will take a trip to the Gulf Stream for a day's fishing aboard Capt. Hubert Fulcher's Blue Water.

She will eat breakfast at 5 a.m. at the Busy Bee Restaurant and leave the waterfront at 5:30. The Blue Water will dock at 4:30 p.m. and Miss Evans will be free until 7 p.m. when she will have dinner at the Morehead Biltmore Hotel.

The Beaufort Jaycees will take Miss Evans for a tour of Beaufort and Down East Thursday afternoon.

At 2 p.m. Friday Miss Evans will be at the beach for a session with local photographers. Mr. Lynch says anyone with a camera will be welcome.

Friday night she will be the guest of honor at a Bermuda shorts party at Marion Mills camp on Bogue Sound. The party will be for Jaycees, their wives and dates.

Miss North Carolina's last official appearance in Morehead City will be at the Sanitary Restaurant at noon Saturday. She will return to Greenville Saturday afternoon.

# Home Demonstration News

## Local Tomatoes, Red Luscious, Available Now

By FLOY G. GARNER Home Agent

Have you taken care of your "Vitamin C" insurance yet? If not, this is the ideal time to do so. Tomatoes—home-grown tomatoes—firm, ripe, red and luscious tomatoes are on the market in plentiful supply. Why not invest a little money now in tomatoes for canning and juice, and consider this investment a premium on your "Vitamin C" insurance for next winter, when tomatoes are out of season?

Tomatoes may be canned whole or cut. Pickles, relishes and chili sauce are other ways to serve them. Home-canned tomato juice is delicious, too, and easy to prepare and can.

Tomato juice can also be frozen, as can tomato sauce. Approximate yield of canned tomatoes from fresh tomatoes: 1 bushel (55 lb.) yields 18 quarts; 1 lug box (32 lb.) yields 11 quarts; 2½ to 3½ lb. yields one quart.

What do you know about these tomatoes? Did you know that about 100 years ago, the tomato was but a garden curiosity and considered poisonous? Today, over three-quarter million acres of tomatoes are grown in the United States. Besides this tremendous acreage, a large quantity is imported from other countries.

Although native to the Americas, tomatoes were first accepted as food in European countries. This was the beginning of one of our most popular present day vegetables. More acres of tomatoes are grown yearly in the United States than any other vegetable except white potatoes and sweet corn.

**Ripen in Dry Place**  
For best flavor and color in tomatoes: ripen in a dry place. Ripen at temperatures between 55 and 70 degrees F. Ripen in light or dark, but never place on a window sill. Bright sunlight will cause abnormal, uneven coloring.

Green tomatoes should never be refrigerated, for if they are placed in the refrigerator, ripening stops and they become watery. Keep ripe tomatoes in the refrigerator until ready to use. Green ones will ripen at room temperature.

Chose tomatoes carefully. When you shop for tomatoes, look for those that are firm, but well rip-

ened and plump. They should be of good color—red or yellow depending on the variety. If free from blemishes and well-shaped, there's less waste.

Tomatoes of irregular shape are satisfactory when cut into wedges or used for pulp or juice. They should feel heavy for their size. If they are not to be used immediately, they should be a little underripe.

Vine-ripened tomatoes are more juicy and of finer flavor than those which are picked green and artificially ripened, but the season for vine-ripened tomatoes is a relatively short one.

Besides being luscious to eat, red ripe tomatoes are well worth eating, nutritionally speaking. Tomatoes are low in calories, rich in Vitamin A and a good source of Vitamin C. One medium-sized tomato raw, provides almost half of the Vitamin C for the day plus about one-third of the Vitamin A.

Field-ripened tomatoes are higher in Vitamin C than fall and winter greenhouse tomatoes. Tomatoes retain a good share of their vitamins when canned or cooked, though fresh tomatoes are highest in nutritive value.

Canning tomatoes is not a difficult task. Neither does it take as long as some other canning jobs. Use only perfect, ripe tomatoes for canning. To loosen skins, dip into boiling water about one-half minute; then quickly into cold water. Cut out stem end and peel tomatoes. You may use either the Raw-Pack or Hot-Pack Method for canning tomatoes. Either is quite satisfactory.

### How to Do It

**For Raw-Pack**—leave prepared tomatoes whole or cut in halves or quarters. Pack to ½ inch of top, pressing gently to fill spaces. Add tomato juice if liquid is needed. Add ½ teaspoon salt to pints; one teaspoon to quarts. Process in boiling water bath canner (not pressure canner)—pints, 35 minutes; quarts, 45 minutes.

**Hot-Pack**—Quarter peeled tomatoes. Bring to a boil, stirring to prevent sticking. Pack boiling hot tomatoes in jars to ½ inch of top. Add ½ teaspoon salt to pints; one teaspoon to quarts. Process in boiling water bath canner: Pints, 10 minutes; quarts, 10 minutes.

**For tomato juice**, use ripe juicy tomatoes. Wash, remove stem ends, cut in pieces. Simmer until softened, stirring often. Strain. Add 1 teaspoon salt to each quart of juice. Reheat just to boiling.



Floy G. Garner

Fill jars with boiling hot juice to ½ inch of top. Process in boiling water bath—pints, 10 minutes and quarts, 10 minutes.

### Fried Tomatoes

We are all familiar with the use of tomatoes in raw salads. Many of us use them stewed or scalloped, and in soups and sauces. Have you ever tried fried tomatoes? They are good and here is the recipe.

Slice 6 tomatoes (medium-sized ripe or green) about ½ inch thick. Dip in mixture of ½ cup fine, dry bread crumbs or flour, ½ teaspoon salt, and a little pepper. Cook in a small amount of fat until brown on both sides. If desired, dip tomatoes in beaten egg, then in flour or bread crumbs before cooking. Six servings.

### Broiled Tomatoes

Broiled tomatoes are tasty, too! Wash 6 medium-sized tomatoes, ripe or green, and remove stem ends. Cut tomatoes in two, and place cut side up in shallow pan or on broiling pan. Brush with melted fat and sprinkle with salt and pepper.

Place under direct heat with top of tomatoes about 3 inches below tip of flame or broiler unit. Broil until tender—10 to 15 minutes for ripe tomatoes, 15 to 25 for green. If desired, sprinkle with fine bread crumbs or grated cheese for the last few minutes of broiling. Six servings.

Remember, no matter how you serve them, whether cooked or raw, ripe or green, tomatoes are good, and good for you! Take out that "Vitamin C" insurance now, won't you?

### Suspends Licenses

The state driver license division has suspended the license of three county motorists. The drivers and causes of suspension follow: Cecil Best Jr., Morehead City, habitual violator; Woodrow W. Bright Jr., Stella, speeding and reckless driving; and Elvin G. Salter, Sea Level, speeding.

# 15 Marriage Licenses Issued

Fifteen marriage licenses were issued in the register of deeds office Beaufort, between July 1 and July 15.

They are as follows: Clyde M. Lowe, 68, Burlington, and Annie Richardson, 50, Burlington.

Billy Gray Silence, 19, route 1 Morehead City, and Sarah Evalina Fitzpatrick, 17, route 1 Newport.

Perry M. Taylor III, 23, Morehead City, and Laura Elizabeth Roberts, 20, Morehead City.

Charles Webb, 26, Broad Creek, and Carolyn Nixon, 17, Broad Creek.

William Richard Gupton, 25, Rocky Mount, and Rebecca L. Salter, 23, Rocky Mount.

William S. Clenihan, 27, Sarasota, Fla., Margaret Rogers Pake, 31, Beaufort RFD.

Arthur H. Schrader, 27, Morehead City, and Dorothy M. Dixon, 33, Arapahoe.

Bobbie D. Heath, 22, Swansboro, and Nancy Karen Heath, 19, route 1 Newport.

Linda Fodrie, 18, Beaufort, and Clifton W. Steed, 25, Morehead City.

Walter G. Fulcher, 20, Morehead City, and Cecilia Joyce Guthrie, 20, Morehead City.

Clyde Salter, 22, Newport, and Elberta Gillikin, 18, Beaufort.

Carl Henderson Wilson, 22, Beaufort, and Hermina L. Murray, 19, Morehead City.

Robert Duane Hume, 20, East Moline, Ill., and Jessie L. White, 18, Beaufort.

William S. Campbell, 20, Charlotte, and Barbara Faye Blanchard, 20, Raleigh.

George T. Golden, 19, Smyrna, and Hazel Robinson, 15, Marshallberg.

**JACQUIN'S**  
**vodka**  
**ROYALE**  
**\$2 PINT**

DISTILLED FROM GRAIN — 80 PROOF  
CHARLES JACQUIN & Co., Inc., Phila., Pa.

**Davis of Baltimore Paint**  
**Carteret County's Most Popular Paint**  
**Now Available to You**  
**150 Colors in 25 Different Finishes**

<b>Prim Self Sealing Flat</b> Regular Price — Gal. \$3.50 <b>JULY PRICE gal. \$3.15</b>	<b>Satin Tone Latex</b> Regular Price — Gal. \$4.60 <b>JULY PRICE gal. \$4.14</b>
<b>Bounty Outside White</b> Regular Price — Gal. \$4.50 <b>JULY PRICE gal. \$4.05</b>	<b>Multi-Tint Flat Wall</b> Regular Price — Gal. \$3.90 <b>JULY PRICE gal. \$3.51</b>
<b>Floor and Deck Enamel</b> Regular Price — Gal. \$4.75 <b>JULY PRICE gal. \$4.27</b>	<b>Prim Alkyd Flat</b> Regular Price — Gal. \$4.05 <b>JULY PRICE gal. \$3.65</b>

**DORIC CERAMIC WALL TILE**  
**LASTS A LIFETIME**

For the kitchen, bathroom, sinktops and floors; each wall tile has spacer lugs at the edges that automatically sets tile even distance apart, tough, glazed surface. Our first quality 70c per sq. ft. For motels and extra bath, our second quality, 63c per sq. ft.

Complete selection of tile trim pieces, wall and floor tile mastic, special spreaders and joint grout. You don't have to be a professional to install Doric tile.

<b>SPECIAL WHILE THEY LAST</b> <b>30-Gallon Table Top Water Heaters</b> <b>Only \$75.00</b>		<b>Formica</b> For Table Tops Choice of Colors, Full Size Sheet <b>Only 54c Sq. Ft.</b>
<b>42" Single Bowl Cast Iron Sink</b> Less Fixtures <b>Only \$34.70</b>		<b>66" Double Bowl Formica Top Sink</b> With White Base and Fixtures Complete <b>Cash Price \$119.45</b>
<b>54" Single Bowl Cast Iron Sink</b> Less Fixtures <b>Only \$46.45</b>	<b>Vinyl Asbestos Floor Tile</b> Choice of Colors Approximately 80 Pieces Per Box <b>Only \$9.95 Box</b>	<b>F&amp;W Water Pump</b> 600 Gallons Per Hour 12-Gallon Tank — Model BL <b>Only \$75.00</b>
<b>42" Single Bowl Steel Sink</b> Less Fixtures <b>Only \$30.30</b>	<p>If you are a Carteret-Craven Electric member we can now finance complete water systems, electric water heaters, kitchen sinks and bath.</p>	<b>42" Single Bowl Steel Sink</b> With White Cabinet and Fixtures Complete <b>Only \$65.00</b>

All prices are subject to N. C. Sales Tax  
Prices are for the month of July

# HUNTLEY'S

PHONE 2-4871 BEAUFORT, N. C. HIGHEST QUALITY LOWEST PRICES