

HOSPITAL PATIENT A. W. O. L.

Will Smith, 64-year-old colored man giving his address as Bluefield, W. Va., fled from Roanoke Rapids Hospital Tuesday morning, sometime between the hours of 5 and 6 A. M., in his night clothes, and has not been heard of since by either officers or hospital attaches. Smith had received treatment in the hospital, and was without funds to pay for same. Evidently fear of having to "work out his bill" caused the colored man to run.

Late Saturday officers were called to a spot near Roanoke Junction after a report had reached them that a Negro man there was acting strangely.

It seems that Smith was tramping from Florida to his home in West Virginia, and reached Roanoke Rapids Saturday. In some way, he became poisoned, tho it is thought quite likely he was the victim of bad bootleg whiskey. At any rate, when officers picked him up, he was unconscious, and as there was no other place to put him, he was lodged in the city bastille for the evening.

Investigation Sunday morning revealed the man was still unconscious, and he was taken to the hospital, where doctors administered treatment. After using a stomach pump, he seemed to come to alright, and was assigned quarters in the colored ward.

When visited Monday, he told a rather incoherent tale of being robbed and poisoned. He was without funds to pay his bill, but was told he would be able to leave the premises the following day, and that he would be assigned to work out his indebtedness. But this evidently did not appeal to Smith, and he showed his appreciation of "Southern hospitality" by leaving in the wee small hours of the morning minus his clothes, and wearing only hospital night-shirt.



The Family DOCTOR

by JOHN JOSEPH GAINES, M.D.

JUST PLAIN TALK

I have just been listening to a radio program—and, am impressed with the ballyhoo of medical quacks who resort to that method of swindling the sick and afflicted. The average listener perhaps is led to believe that the charlatan is a very eminent scientist who is working daily miracles—almost. He seeks to give that impression most certainly.

Dear reader, do you ever stop to think that the quack can reach millions of folks almost face to face over the radio? The humbug I listened to last night owns his broadcasting station. He can say or do anything he desires—over his own property! It is too bad that our license system actually abets those who are engaged in swindling the sick.

This man with a voice as piously intoned as a legerman, actually pretends to diagnose most serious diseases from symptoms written on a postcard, for people whom he has never seen! He wants them to roll right in, pay in advance, and submit to operation at his unholy hands! Cures guaranteed! No matter how old, decrepit and feeble the invalid may be! Could anything be more preposterous?

During this threatened epidemic of "sleeping-sickness," two physicians of St. Louis, Mo., offered their bodies as subjects of experiment to learn, if possible, the cause of the terrible malady. I can't think of a nobler, more unselfish, heroic act! Where is the medical quack or faddist with the courage to do the same?

They do not exist—they'd rather do the radio swindle.

Willie Floyd Edwards transacted business in Rich Square, Tuesday.

SUNDAY DINNER SUGGESTIONS

By ANN PAGE

ALTHOUGH Thanksgiving is not until the thirtieth, it is not too early to be making a market list of the foods you will need for the holiday dinner. A turkey of the size desired should be ordered early. They are going to be very low priced and within the reach of almost every budget.

Sweet potatoes, yellow turnips and onions will be plentiful and cheap. Cranberries are low in price. Emperor grapes, Florida oranges, Bosc pears, red apples, bananas and mixed nuts will be available for the fruit centerpiece. Celery, olives and shelled or salted nuts will be wanted for relishes. New crop pecans, almonds, walnuts and peanuts will all be available at moderate prices.

Canned pumpkin for pumpkin pie will be found satisfactory and labor saving. Undiluted evaporated milk helps to make it rich and creamy.

The Quaker Maid suggests the following menus.

Low Cost Dinner

Pan-broiled Round Steak
Baked Potatoes
Bread and Butter
Apple Betty

Tea or Coffee Milk

Medium Cost Dinner

Roast Veal Mashed Sweet Potatoes
Buttered Cauliflower
Celery and Orange Salad
Bread and Butter

Deep Apple Pie Hard Sauce
Coffee Milk

Thanksgiving Dinner

Oysters Cocktail
Olives Celery Nuts
Roast Stuffed Turkey Giblet Gravy
Mashed Potatoes Boiled Onions
Cranberry Sauce Cider
Rolls and Butter
Pumpkin Pie Mince Pie
Fruits Mixed Nuts Coffee

CHRISTIAN SCIENCE SOCIETY

Sunday services, 11 a. m.
Wednesday, 8 p. m.

Reading room open Tuesdays and Fridays from 10 to 12. The public is cordially invited to attend our services.

Subject Sunday: Ancient and modern necromancy, alias mesmerism and hypnotism, denounced. Woman's Club House, Jackson Street.

Shaw-Dickens

In a simple, yet impressive ceremony Miss Naomi Dickens became the bride of Caswell Eure Shaw Friday afternoon, November 17, at the home of the bride's parents, Mr. and Mrs. W. D. Dickens, of Halifax, N. C.

The ceremony was performed by Rev. W. C. Wilson, pastor of the bride and groom.

The bride was charming in a green swagger suit with brown accessories and wore a shoulder corsage of white roses showered with lilies of the valley.

Mrs. Shaw is the only daughter of Mr. and Mrs. W. D. Dickens. She received her education at Louisburg College where she was a member of the Sigma Lota Chi Sorority. Since leaving school she has been doing stenographic work in Halifax.

Mr. Shaw is the son of Mr. and Mrs. I. G. Shaw of Halifax, and is employed at the local post office.

Immediately after the ceremony

the couple left for a motor trip to Washington and other Northern cities and after their return will be at home in Halifax.

E. C. T. C. CLUB

Misses Mary Lowder and Miss Hazel Whitehurst were joint hostesses Friday night to the members of E. C. T. C. Club, at the home of Mrs. C. W. Davis. A short business session was held after which the guests were taken to Taylor-Matthews and served refreshments and then to the picture show to see "Sweetheart of Sigma Chi". Those enjoying this delightful affair were: Misses Sara Gurley, Margie Caldwell, Ruth Dean, Lillian Mitchiner, Cassie Carty, Ruth White, Helen House, Katherine Reid, Amanda Tilghman, Evelyn Tilghman, Virginia Blount, Mesdames L. W. Clements, W. S. Batton, Jr., R. E. Cleaton, Jr., B. W. Tucker, R. E. Kimball and W. A. China.



FINE FLAVOR
CHEESE
lb. **15c**



BEST FOOD'S
NUCOA
2 lbs. **25c**

MELLO WHEAT — pkg. — **15c**

N. B. C. OVAL CREAMS lb. **21c**

GRANDMOTHER'S
Square

ROLLS pkg. **6c**

Encore
MACARONI
or
SPAGHETTI

2 pkgs. **15c**

CRISCO
lb. **20c**

WESSON OIL pt. can **19c**

IVORY SOAP med. **2** cakes **11c**

CHIPSO — **2** pkgs. — **13c**

HOLIDAY SUGGESTIONS

MIXED NUTS lb. **19c** | **ALMONDS** lb. **25c**

Grandmother's
FRUIT CAKE lb. **45c** **2** lbs. **85c**

Pitted Dates 8 oz. **15c** | Mince Meat lb. **19c**

LONDON LAYER RAISINS lb. **10c**

PICNICS HOCKLESS—lb. **11c**

STEW BEEF **3** lbs. **25c**

HAMS ARMOUR'S STAR—lb. **15c**

BEEF ROAST lb. **12 1/2c**

SLICED BACON lb. **19c**

Reserve Your Thanksgiving Turkey!

THE GREAT ATLANTIC & PACIFIC

PILLSBURY FLOUR

Is one of the fine ingredients in our loaf Bread. Only the BEST in Mamma's Own.

To "Top Off" Your THANKSGIVING DAY DINNER

Many Eastern Carolina housewives tell us they may always depend upon the fine **QUALITY** and uniform "same-ness" of **MAMMY'S OWN Bread, Cakes and Pastries**, and that particularly on holidays do they find it of great convenience to use this ready-baked, "made at home" loaf. We suggest it for your **THANKSGIVING table**, and for every day in the year.

MAMMY'S OWN



NEW BAKERY, Inc.
Roanoke Rapids, N. C.

BREAD

3 Food Pages - Read Them All!