

# THANKSGIVING SERVICE HERE

The usual Thanksgiving Service at the Episcopal Church will be at 9:00 A. M., on next Thursday. The Presbyterian Church is uniting with the Episcopal Church this year in a joint service. The Reverend S. H. Bradley will be the speaker and there will be special music.

The service promises to be interesting and helpful and we urge all people of the community to join with us in Thanks to Almighty God for the blessings that have come to us this year. We extend a cordial welcome to all.

The offering at this service will be for the orphanages of the respective Churches. Any one desiring to make an offering for the orphanage of his or her denomination can do so by writing the name of that orphanage on the envelope and it will be handed to the proper authority of that Church. Envelopes will be provided for both the Presbyterian and Episcopal Orphanages.

May we again urge you to attend.—J. N. Bynum.

### FOR MRS. WEEKS

Mrs. Zollie Powell and Mrs. C. L. Elting were joint hostesses with a bridge-shower last week honoring Mrs. Paul Weeks who was moving to Leggetts, N. C., to live. Many lovely gifts were received by Mrs. Weeks for which she graciously thanked each guest. Bridge was played at five tables, when the scores were collected at the close of an interesting game, Mrs. Alvis George was given a prize as high score winner, and Mrs. George Lampley a prize for low score. A salad course was served at ten-thirty to the following guests: Mesdames Alvis George, Lester Edmondson, George Lampley, Sam Bunn, Eugene Wilson, Wilmer Collier, Bill Alligood, Clyde Liske, Ivey Mohorn, Paul Weeks, Mort White, W. E. Mur-

### On Way to Show



May Phillips, of California with her prize-winning prime steer which she will enter in the Great Western Livestock Show at Los Angeles. Miss May raised her winner from a wobbly-legged calf.

### Rosemary P. T. A.

The P. T. A. of the Rosemary school met on Thursday afternoon Nov. 16th, with Mrs. Alfred Martin presiding.

Thanksgiving songs were sung by the children of the second and third grades. Mrs. David Clark made a splendid talk on "The Leisure Time of the Child and the Necessity of the Child Knowing How to Use His Leisure Time." Rufus Vick spoke on "The Good Derived From a Public Play Ground for Children During Vacation, When Properly Supervised."

phy, Dick Brown, J. Q. Hoffer, R. M. Pope, M. C. Newsome, Bernard Edmondson, Miss Edna Wafford and Mrs. Howell of Jackson.

### Woman's Club Garden Department

A meeting of the Garden Department of the Womans Club met on Monday afternoon with Mrs. T. R. Manning as hostess, ten members answered roll call. Mrs. A. Meikle, chairman of the department, had charge of the meeting. Plans were made for a birthday banquet to be held by the club in December. Three delightful and instructive papers read, Mrs. Howard Pruden on "Spring Garden"; Mrs. Hugh Camp on "Winter Berries" and Mrs. A. Meikle on "Fall Planting." The roll call was answered with a comment on "Mistakes I shall not make another year." Refreshments were served. Members present were: Mesdames A. Meikle, Charlena Hart, C. A. Wyche, T. R.

Manning, R. P. Beckwith, Howard Pruden, Hugh Camp, J. T. Leath, Alvis George and E. P. Hyman.

### W. M. U. MEETING

Warren-Halifax W. M. U. will meet with Harris Chapel Church Sunday, November 26, at 2:30 o'clock P. M.  
 Song—"What a Friend We Have in Jesus."  
 Devotional—Edward Hamlet.  
 Prayer—Robert Harris.  
 "What Jesus Would Have Done"—Jack Crawley.  
 Talk—"True Friendship"—Mrs. Ray Bowders.  
 Duet—"Jesus is the Friend You Need"—Mrs. T. C. Qualls and Miss Margaret Hamlet.  
 Talk—Miss Lillie Harper.  
 Song.  
 Prayer.

### Burgess Thinks Beer May Stay

Three point two beer and wine, while not in favor with the United Dry Forces in the State, probably will not be molested through their efforts in the 1935 General Assembly, Cale K. Burgess, head of the dry forces, states.  
 Whether the group will hold to that statement, or seek to make the State "bone-dry" after the November 7 vote, remains to be seen. While not presuming to speak for the entire organization, Mr. Burgess expressed doubt that it would take definite action looking toward repealing the beer-wine law enacted in 1933. The organization is to continue active and seek to promote teaching temperance.

# Food for Thanksgiving -



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- LOOSE GROUND COFFEE** 2 lbs. 25c
- PURE LARD** 3 Pounds for 25c
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- SAUSAGE** Home Made—All Pork 2 lbs. 25c

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## Light As a Feather

"LIGHT as a feather" . . . when the first bite of cake brings forth that tribute, lives there a cook who isn't filled with pride? For be the icing and filling ever so alluring it is all a waste of ingredients and labor if the cake fails to earn this compliment.

Kitchen-wise women know that the secret of cake lightness is baking powder—not only in the selection of a good baking powder, but also in the observance of two golden rules for its use.

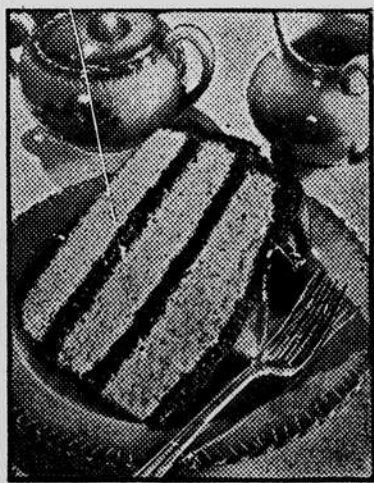
They are, simple, yet important: First, always use amount recommended on your baking powder can. This proportion has been worked out as the best for that particular baking powder. Second, measure carefully, for an excess of any type of baking powder gives undesirable results. A level teaspoon means that you must level off with a knife.

Observing these golden rules, try your hand at these cakes.

### Chocolate Layer Cake (3 egg whites)

- 2 cups sifted cake flour
- 2 teaspoons combination baking powder
- 1/2 cup butter or other shortening
- 1 cup sifted sugar
- 2/3 cup milk
- 1 teaspoon vanilla
- 3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes; or in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 1 hour. Double recipe to make large 13-inch layers. Frost with chocolate frosting.



What's more delicious than a feathery-light chocolate cake? And how easy to make, following these directions.

### Palermo Lemon Cake (1 egg)

- 2 cups sifted cake flour
- 2 teaspoons combination baking powder
- 1/4 teaspoon salt
- 1 teaspoon grated lemon rind
- 4 tablespoons butter or other shortening
- 1 cup sugar
- 1 egg, unbeaten
- 1/4 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add lemon rind to butter and cream thoroughly; add sugar gradually, and cream together until light and fluffy. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Spread lemon filling between layers and lemon frosting on top and sides of cake.

# 3 Food Pages - Read Them All!