

UP AND DOWN WITH THE
The Avenue Editor

The following invitation has been received by the editor from Kelly Field, where Lt. Glenn Thompson, son of Mr. and Mrs. W. O. Thompson, has been taking a course in flying since his graduation at West Point: The Air Corps Advanced Flying School requests the honor of your presence at the graduation exercises, October 7th, 1936, Kelly Field, Texas. Aerial Review 9 a.m. Exercises at Post Theatre 10:30 a.m.

That business in Roanoke Rapids is better is further indicated by the report of the Roanoke Rapids Post Office for the quarter ending Sept. 30th, showing an increase in postal receipts of over 30 per cent over the same quarter last year. And last year showed an improvement over 1934.

Wanted--A radio for the Clara Hearne School; a radio for the Central School. Donations will be gladly received. Call R337 for further information.—The above appeal speaks for itself. They would like to give the youngsters in the graded schools some entertainment via the air but there is no way for the schools to purchase equipment like this. Anyone with an old radio they would be willing to donate would be welcomed with open arms. Or a donation toward the purchase of a second-hand radio would be gladly accepted.

The 4th grades seem to have a monopoly on perfect attendance. From Sept. 28 to Oct. 2, the following showed perfect attendance records: 4th grade Clara Hearne School, Miss Kimbrough, teacher; 4th grade Rosemary School, Miss Rebecca Price, teacher; 4th grade Central School, Miss Mary Hix, teacher.

Messrs. O. Griffin and D. P. Wyke spent Wednesday at Bailey, N. C., where they attended a Masonic Convention and barbecue dinner.

SILVER SPRINGS, Fla., (Special)—Among the many tourists who spent a day at Silver Springs recently, viewing the unparalleled beauties of The Nation's Underwater Fairyland from electrically driven, glass bottom boats was the following resident of Roanoke Rapids: Clara Louise Ruth, Roanoke Ave.

Dr. Norton of Raleigh, of the N. C. State Board of Health, was the principal speaker on the program at Kiwanis Club tonight and made an unusually interesting talk on "Insects".

Fire Chief Jack Lipscomb reminds us that this week is National Fire Prevention Week and warns all citizens to be careful of fire hazards for the next 51 weeks. Fire being one of man's worst enemies, this is good advice from the Chief. Let's think about fire prevention more and more.

Despite the Literary Digest poll, actual newspaper polls made in the State of Kansas show Roosevelt leading Landon in the latter's home state.

We have received another of those unsigned letters. This is one we would like to print but we can't get started on that. The letter was written to us and said that while the writer is very grateful for the wage increase just announced by the mills

You Cannot Match
AGATES vs. GLASSIES

"Glassies" as we remember them from our boyhood marble-playing days were despised imitations of agates, the true aristocrats of the game. At sight, they were hard to tell apart—but, woe unto the boy who tried to play glassies for agates. All confidence and respect for him fled, and he was quickly scorned in all business relations.

LAND BROS. operate upon the same principle which this moral teaches. Inferior merchandise and second-hand standards of doing business are taboo. Our trade is conducted on the tested grounds of CONFIDENCE. Our integrity and desire to be of superior service throughout this section is well-recognized.

LAND BROS.
ROANOKE RAPIDS and EMPORIA

CIRCULATION DRIVE OFF TO GOOD START

First week's reports in the Herald's Everybody Wins circulation campaign are in and the standing of the candidates will be printed in next week's issue.

Now is the time for you to give your subscription or renewal to your favorite worker—it may be the one needed to put her at the head of the list. Do it this week, while the votes are highest.

This is starting week in the drive, and all candidates not making a report by Saturday night will be dropped from the list. The field is wide open—the biggest opportunity of many years is open to you—if you will give part of your spare time in securing subscriptions to the Herald.

Below are listed the names of the candidates in the Herald's drive, including four new workers this week who are pleased with the success they are having and prospects of the big awards.

DISTRICT NUMBER ONE
(Winner of District to receive 1937 Pontiac or Chevrolet)

- Mrs. Scott Lassiter
- Miss Mabel Williams
- Mrs. W. S. Batton, Jr.
- Mrs. Ivey Mohorn
- Mrs. P. E. Allsbrook
- Mrs. Paul Woodruff
- Miss Fannie C. Harris
- Mrs. Loftin Moody
- Mrs. Lewis Johnson
- Mrs. Bertie Cole
- Mrs. J. L. Langston, Jr.
- Miss Mabel Fitts
- Ralph Knight, Jr.
- Miss Irene Turner
- Mrs. J. C. Leath

DISTRICT NUMBER TWO
(Winner of District to receive 1937 Pontiac or Chevrolet)

- Mrs. Edward D. Hales
- Miss Martha Hawkins
- Miss Susie Belle Kee

Miss Blount's Autumn Suggestions

SOMETHING DIFFERENT FOR FOUR DIFFERENT MEALS

One new and different dish will take the doldrum out of meal planning for a week. Prepare and serve them differently, even though they are the same things you have often.

There's nothing different in roast shoulder of pork, but pork is so good now and delicious stuffed that I thought you might forget it.

Roast Shoulder of Pork
Pork shoulder 1 t. salt
About 4 1/2 lbs. few grains pepper
2 c. soft crumbs 1 onion, chopped
2 c. apples, chopped 4 T. fat
1/2 t. thyme 1/2 c. boiling water

Have the butcher bone the shoulder, leaving a pocket for stuffing. Wipe meat with a clean, damp cloth. Mix crumbs, apples, thyme, salt and pepper together. Brown onion in fat, add to crumb mixture with the boiling water; mix well. Pack stuffing in shoulder pocket. Fasten edges with skewers. Place in a roasting pan, sprinkle with salt and pepper. Bake in a moderate oven (350 deg. F) about 2 1/2

- Miss Lillie Mae Floyd
- Miss Macon Floyd
- Mrs. E. K. Veach
- Miss Allyne Faucette
- Mrs. C. M. Miller
- Miss Nora H. Crawley
- Miss Mildred McDaniel
- B. C. Hamlet
- Miss Mammje Stansbury

hours in your electric oven.

Luncheon Roll
1 onion, chopped 1 lb. chop'd beef
1 egg 1 1/2 c. flour
2 T. fat 1/2 t. salt
3/4 c. milk 2 t. baking powder
1 t. salt 2 T. shortening
Few grains pepper 1/2 c. cracker c

Fry onion in fat until a delicate brown. Beat egg, add milk, salt, pepper and crumbs. Mix well. Add chopped beef and fried onion. Form into a roll, place on a rack in a baking pan. Bake in a moderate oven 375 deg. F. for 45 min. Remove from oven. Mix flour, salt and baking powder. Cut in shortening with knives or rub in with the finger tips. Add enough milk to hold ingredients together. Roll out dough a little larger than the meat roll and cover roll. Brush with milk, bake in a hot oven (400 deg. F.) 15 minutes or until the biscuit crust is done. Slice and serve with mushroom or tomato sauce.

Stuffed Sweet Potatoes
Select medium sized potatoes. Wash thoroughly; rub skins with a little fat or oil. Place on a rack in oven. Bake in a moderate oven (350 deg. F.) one hour or until tender. Cut a slice from each side of potato. Scoop out the inside, being careful not to break the skin. Mash potato; moisten with hot milk, season with salt, pepper and butter. Add a few chopped nuts to potato mixture. Refill shells, brush tops with milk. Place on a baking sheet. Bake in an oven (400 deg. F.) about 15 minutes or until browned on top.

Stuffed Pear Salad
12 canned or cooked pear halves
2 T. chopped figs
2 T. chopped nuts
3 ounces or one cake cream cheese
2 T. mayonnaise
Crisp lettuce

Dain pears, mix figs and nuts and fill pear cavities with this mixture. Fit two halves together. Arrange lettuce for individual servings. Stand a pear on it. Mash cream cheese, add dressing, mix until smooth. Put cream cheese in a pastry gun, force it through a rose tube around pear, covering the joining and making a rose on top. Stick a small piece of parsley stem in the center of each to resemble the stem of a pear.

that he hoped some of us did not hear about it and if we had heard about it to forget it. It was a right clever letter and we enjoyed it. Please sign your name in the future. There was no reason to be ashamed of that letter.

NOTICE!
Dog tags for the fiscal year beginning July 1, 1936 are now on sale at the Clerk's office in the Municipal Building. All dog owners who have not paid their dog taxes by next week will be summoned to appear before the Mayor's Court. Also all persons who have not purchased their automobile tags for the year beginning January 1, 1936, will be summoned to court.
H. E. DOBBINS, Chief of Police
10-8

With the death of his son, Geo. Washington Showers, 79, 1 a s t month, Philip Showers, 115, of Winchester, Va., became the lone survivor of his family.

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