

**MRS MILLS SCOTT BENTON**



The former Miss Kathrine Stuart Hall, daughter of Mr. and Mrs. J. B. Hall of Scotland Neck, who was married to Mills Scott Benton, attorney of Roanoke Rapids, on October 17th. The Bentons have returned from their honeymoon and are at home, corner of Washington and 4th Streets.

**Girl Scouts Have "Hostess Day"**

"Hostess Day" was chief feature for troop No. 2, during Girl Scout Week, and this troop delightfully entertained at tea in the Home Economics Department of the Junior Senior High School Building October 29th. Guests were greeted at entrance by Scouts and after registering they were directed to the receiving line then in the dining room where tea was poured by Scout Ann Dawson Mohorn and Scout Emily Dunning. Cookies, mints and nuts were served by the scouts. Scout handicraft and publications were on display. An exhibit of Japanese prints proved of interest. Guests enjoying the hospitality of Troop 2 Scouts were: Misses Alma Blount, Sara Cannon, Hazel Whitehurst, Elizabeth Thorne, Martha Craddock, Clara Hearne, Mary B. Cannon, Farrior, Delphia Harris, Cathrine Hines, Martha Carson, Evelyn Caldwell, Evelyn Tillman, Margaret Dunning, Mesdames Mort White, John M. Smith, Ivy Mohorn, R. L. Martin, R. C. Hardy, R. P. Beckwith, Bohnsen Weathers, H. D. Camp, C. C. Churchill, J. H. Hines, E. B. Fisher, M. H. Hedgepeth, Vester, L. J. Jordan, V. C. Morgan, Messrs. J. M. Smith, L. J. Jordan, P. A. Reid, C. W. Davis and Rev. E. B. Fisher.

**Scouts Have Party**

Troop one and two enjoyed a Halloween party given by their Captains and Lieutenants on Friday night in the gym of the High School Building. Each scout was in costume. Games and contests were much enjoyed during the evening.

**Dorothy Miriam Joyner**

Dr. and Mrs. P. W. Joyner, of Enfield, announce the birth of their daughter, Dorothy Miriam, on Saturday, October the twenty-fourth, nineteen hundred and thirty-six, at the Rocky Mount Sanatorium.

Mrs. Joyner was the former Miss Dorothy Marion Dunn, daughter of Mr. and Mrs. R. C. Dunn, of Enfield.

**Hawkins Chapel**

Miss Alice Mae Glasgow of Meredith College spent the week-end with her parents, Mr. and Mrs. H. L. Glasgow.

Mr. and Mrs. Claude Hawkins and Clyde Hawkins visited Mr. and Mrs. W. C. Hawkins and little son of Roanoke Rapids Sunday.

Mr. and Mrs. Marvin Morris is spending this week with Mr. Morris' parents, Mr. and Mrs. Buck Morris.

Mr. and Mrs. Edward Hawkins and little daughter visited Mr. and Mrs. J. E. Hawkins and daughter, Sunday.

Miss Clyde Hawkins spent Saturday night with her sister, Mrs. Claude Hawkins.

Mrs. B. S. Hawkins and daughter of Roanoke Rapids spent Sunday with Mr. and Mrs. J. D. Hawkins and family.

Henry Fowler is now spending some with his parents.

Miss Clara Hawkins spent Sunday with Miss Alice Mae Glasgow.

Mr. and Mrs. J. T. Carpenter and little daughter of Belmont were the dinner guests of T. E. Hawkins and family Sunday.

**LATEST HOUSEHOLD HINTS**

**VIRGINIA BLOUNT, Director Virginia Electric & Power Co. Home Service Department**

**EASY MUFFIN RECIPES Date and Bacon Muffins**

Sift one cup of white flour with one-half teaspoon salt, two teaspoons and one-half of baking powder and two tablespoons of sugar. Stir in three-fourths cup of entire wheat flour. Add one egg which has been slightly beaten and mixed with one cup of milk. Stir the ingredients together lightly and add one-fourth cup of melted bacon fat and one-half a cup of dates cut in small pieces. Fill muffin tins about two-thirds full and bake in a hot oven, 400 deg. F. for twenty minutes. This makes very short, crispy muffins.

**Cashew Muffins**

Mix and sift one cup of white flour, one-half teaspoon salt, four tablespoons of sugar and two teaspoons of baking powder. Add three-fourths cup of graham flour. Stir in two-thirds cup of cashew nuts. Combine one egg white, one cup of milk and one-fourth cup of melted butter. Stir quickly and lightly into the dry ingredients until mixed. Fill small, well greased muffin tins two-thirds full and bake at 425 deg. F. twenty-five minutes. This will make two dozen muffins.

**Chocolate Date Muffins**

Sift two cups flour, four teaspoons of baking powder, one-half teaspoon salt, one-half cup sugar and one-half cup cocoa together. Mix the sliced, stoned dates thru the flour with finger-tips. Stir in one cup milk, one egg and two tablespoons of melted shortening. Pour into greased hot muffin tins. Bake at 400 deg. F. for twenty minutes.

**Corn Meal and Bran Muffins**

4 T. shortening 2-3 c. milk  
2 T. sugar 2-3 c. corn meal  
2 eggs 2-3 c. flour  
2.3 c. bran ¼ t. baking powder

Cream shortening and sugar together, add eggs one at the time, beating vigorously. Cover bran with milk; let stand several minutes. Add bran, corn meal, flour, salt and baking powder to first mixture. Bake in greased muffin pans in a hot oven 400 deg. F. for twenty minutes. Serve hot.

**Apricot Tea Muffins**

12 dried apricot halves ½ t. salt  
¼ c. brown sugar 4 T. bak. powd.  
2 T. butter 4 T. shortening  
¼ c. sugar 2 eggs

2 c. flour

Soak apricots in cold water several hours. Drain and put one in each greased muffin tin, hollow side up. Cover each with 1 T. brown sugar and dot with butter. Cream shortening and sugar together, add eggs, one at a time, beating vigorously, and milk. Mix and sift flour, baking powder, salt and stir into first mixture. Drop by spoonfuls on apricots. Bake in a hot oven (400 deg. F.) for twenty minutes. Serve hot.

**Jr.-Sr. P. T. A. Met Wednesday**

The Parent Teachers Association of the Junior-Senior High School held the October meeting on Wednesday afternoon, October 28; at 3:30 at the High School Auditorium. Mrs. Heath Lee, vice president of the Association, presided in the absence of the president, Mrs. Bohnsen Weathers. A business session was held and following this a very instructive and delightful program was presented. The High School Glee Club sang two selections under the direction of Miss Helen Russ. In the absence of the speaker who was scheduled to speak, Jule Warren of Raleigh, talks of an educational nature were made by Messrs. Lohr, Mackay, Garlan and Crater.

Misses Annie Louis Shell and Uzell Powell of Roanoke Rapids attended a Halloween party in Emporia, Va., Saturday night.

**Brasington Studio In New Uptown Location Upstairs Over Shell**

The Brasington Studio this week opened their new place upstairs over Shell Furniture Co.

C. L. Brasington, proprietor of the local studio, formerly conducted his business at 611 Hamilton St. The new move will be a great advantage to him, Mr. Brasington thinks.

Mr. Brasington has been in the city for almost a year now, having taken over the studio of the late J. H. Vries. He specializes in portrait and commercial work, as well as kodak film developing.

**IN MEMORIAM**

In remembrance of our darling baby, Franklin Overton, who departed this life one year ago Nov. 2nd.

How we miss you little darling  
Since your footsteps cease to fall  
No one else can make the echo  
Of your feet upon the hall  
Since your going all the laughter  
And the joys seem to fade  
There can never be another  
In this word or any place  
Who can take the place of you,  
dear,  
And your sweet and smiling face.  
When our days on earth are ended  
And to another place we go—  
There we hope to meet you, darling  
Never more to separate.  
Mother and loved ones.

**PENDER**

**FOOD PRICES TAKE A TUMBLE!**

Southern Manor Fancy Sweet  
**GREEN PEAS** No. 2 Can 15c

Old Virginia Assorted Flavors  
**PRESERVES** 2 1-lb. Cans 33c

Colonial Sliced or Halves  
**PEACHES** No. 2½ Can 15c

Hand Picked Dried  
**NAVY BEANS** 3 lbs. 20c

**Best Granulated**

**SUGAR 10** Lb. Bag 49c

**Dry Salt Fat**

**BACKS** 2 lbs. 25c

**Pure Creamery**

**BUTTER** Tub or Roll-lb. 35c  
¼-lb. Cubes, lb. 37c

**Small and Lean**

**SMOKED HAMS** lb. 25c

**Keeps Complexions Youthful**

**LUX SOAP** 4 cakes 25c

**D. P. Blend**

**FRESH COFFEE** lb. 21c

**Southern Manor Yellow Crushed or**

**WHITE CORN** 2 No. 2 Cans 23c

**FRESH PORK** Native Sides; Shoulder-lb. 20c

**HAMS** Fresh Native Hams or Backbone lb. 25c

**SMITHFIELD** SIDES or Shoulders-lb. 25c

**PICNICS** Lean, Smoked-lb. 19c

**BEEF ROAST** Tender, Lean-lb. 15c

**LAMB CHOPS** Loin or Rib-lb. 25c

**FRESH FISH--VIRGINIA OYSTERS**