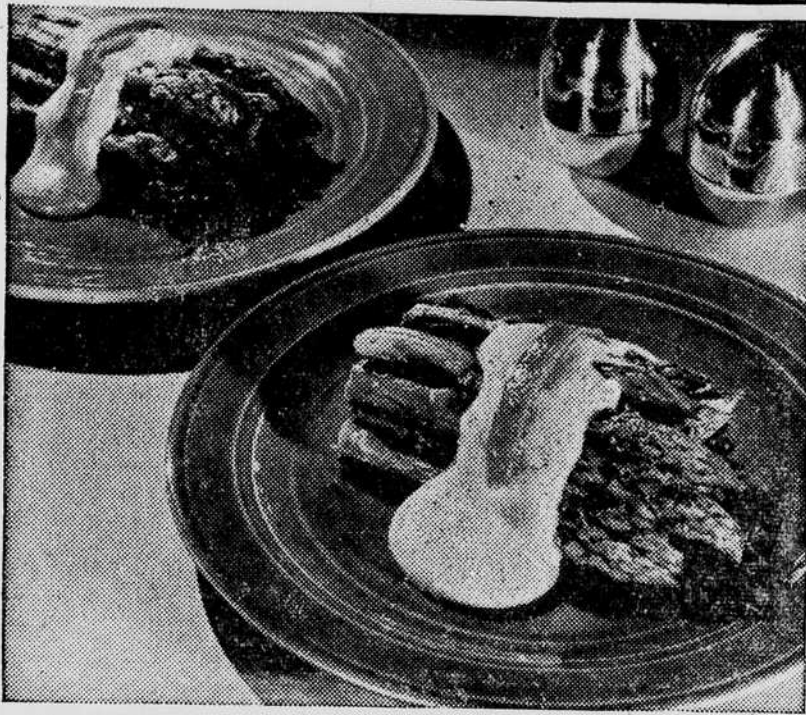


Vegetables Dress for the Season!



Those hardy perennials of the food world—fresh vegetables—don't always get the credit they deserve even in the most appreciative of families. Familiar as they are, their appearance on tables everywhere is taken as a matter of course—a necessary means of providing valuable health elements.

But imaginative hostesses everywhere are beginning to realize that vegetables may be the most exciting dishes on the everyday menu. All they require to become chef's masterpieces is a skillful sauce to enhance their own delicate flavors and to add a note of distinction to the dish. For this purpose, the all-milk cheese food, Velveta, is the perfect answer. Because it melts so readily

into a sauce of perfect golden smoothness, and because its own flavor is mild, delicately rich, subtle, Velveta is the ally of the entire vegetable kingdom. Green beans, cauliflower, spinach, onions, asparagus—each of these familiar garden beauties is made more attractive and delectable by the addition of a Velveta sauce. This golden cheese sauce, ideal for a thousand menu uses, is simply made by melting a half-pound package of Velveta with a third of a cup of milk in the top of a double boiler.

Asparagus served with a generous topping of smooth Velveta sauce is a treat worthy to serve as Dish-of-Honor on any party menu, simple and economical enough to come to the family table often.

Weldon

Friends of Mrs. M. Freid will be glad to know she returned home Sunday after spending the past two weeks in Johnston-Willis Hospital in Richmond, Va.

Misses Ruth Robinson and Katharine Hardison left Monday to enter Blackstone College at Blackstone, Va.

Dr. and Mrs. D. Leon Green and son of Charlottesville, Va. are visiting Dr. and Mrs. S. B. Pierce.

Mr. and Mrs. George Joyner have returned to Weldon after a wedding

trip to Myrtle Beach, S. C.

Graham Johnson left Wednesday for Norfolk, Va. after spending several weeks with his parents, Mr. and Mrs. D. C. Johnson.

Misses Blanch Mitchell and Susie Morehorne left Monday to enter W.C.U.N.C., Greensboro, N. C.

Circle No. 2 Meets

Circle No. 2 of the Mary Pierce Johnson Missionary Society met in the home of Mrs. Lawrence McCurdy in Weldon Monday night, September 12, at eight o'clock. Mrs. McCurdy had charge of the devotionals. Mrs. Thompson read the scripture lesson. An article from The Outlook was given by Mrs. S. B. Pierce. Prayer was led by Miss Laura Powers. The study course was given by Miss Laura Powers. The meeting was closed by repeating a portion of scripture. An ice

TOWN TALK

Tea Pot Club

The Tea Pot Club which held its first meeting of the fall at the home of Mrs. T. L. Martin with Mrs. Martin and Mrs. Dick Brown as joint hostesses, on Thursday afternoon. Fall flowers were most effectively used for decoration. Refreshments consisted of a salad course which was served around 5 o'clock. The high prize for club member was won by Mrs. W. H. Proctor and the high guest prize went to Mrs. R. H. Hundley. The list of guests included Mesdames J. M. C. Covington, Scott Benton, Eugene Kimball, William Harris, II, Howard Hancock, J. C. Williams, Edwin Akers, John Dunn, J. C. Hoyle, D. C. Clark, W. H. Proctor, R. H. Hundley, Clayton Gurley, T. B. White, O. Griffin, Frank Wyche of Petersburg, Va., Miss Covington of Laurinburg.

course was served by the hostesses, Mrs. Thompson and Mrs. McCurdy.

Mrs. Alford Hostess

The Wednesday Bridge Club had its first meeting of the fall on Wednesday evening of last week when Mrs. T. J. Alford delightfully entertained and in addition to the club members she entertained several additional guests. An attractive arrangement of yellow and red flowers were used throughout the house. At the conclusion of the game the scores were added and the prizes awarded. Mrs. Frank Williams won the high for club member and Mrs. Eugene Kimball for guest. A salad course was served at ten thirty. The club members and additional guests included the following: Mesdames Pendleton Grizzard, William Medlin, Tom White, Lyle Wilson, Frank Williams, O. Griffin, J. M. C. Covington, A. N. Martin, Eugene Kimball, Tommie Martin, Louise Patterson, Virgil McDowell, George Hayes, Gordan Berkstresser, Crocker Maddry, Edwin Akers, D. E. Bennett, Howard Hancock, Scott Benton, Miss Covington and Miss Floriene Holt.

C. H. Moody of Chester, Pa. spent the past week with Luther Ivy.

Miss Jean Rook is spending this week in Suffolk, Va. as the guest of Mr. and Mrs. Hugh Rook.

Mrs. Liske Entertains

On Friday afternoon Mrs. Clyde Liske delightfully entertained with two tables of bridge at her home on Jackson Street. Adding their beauty to this occasion were bowls of lovely fall flowers. An ice course was served at five o'clock. The prize winners for the afternoon were Mrs. Wilmer Collier and Mrs. D. E. Bennett, Mrs. Collier winning high and Mrs. Bennett low. Those playing were: Mesdames D. E. Bennett, Wilmer Collier, B. E. Stephenson, T. J. Taylor, Frank Vaughan, Wyche Land and Roderick Meikle.

PREFER EASE? DON'T MILL FLOUR!

Modern Milling a Complicated, Exacting Business

One reason for the complexity of modern milling is this: a high-quality, all-purpose flour such as Pillsbury's Best, which is featured in the Motion Picture Cooking School, cannot be milled from a single type of wheat.

There are hundreds of kinds of wheat, each of which may vary from year to year, according to soil and climatic conditions. Yet the blend of choice wheats from which Pillsbury's Best Flour is milled must produce not only a flour that never varies in quality but one equally suited to all kinds of baking.

The first important step is taken by Pillsbury's grain scouts. At harvest time they survey the country's grain-raising districts, collecting samples of wheat. As samples of

these wheats arrive at Pillsbury mills, they are ground in a small experimental mill. Chemical analyses of these flour samples determine what blend of wheats will match Pillsbury's ideal all-purpose "balanced" formula.

Then, as the actual milling of Pillsbury's Best Flour is done, still more tests are made. Every hour during the day, both chemists and bakers check the quality of the flour. No bag of Pillsbury's Best Flour can leave the mill until it has been proved perfect in quality and performance.

The milling of flour long ago ceased to be merely a matter of grinding wheat. It is a complex process requiring skilled technicians, highly specialized equipment, and years of experience.

Matthews

AGAIN REPEATS - Johnson's Quick Drying ENAMEL

One Coat Covers



For Furniture—Walls—Woodwork—Inside or Outside Alcohol, Fruit Juices, Food-stuffs will not stain. Will not chip, crack or peel.

By the Makers of JOHNSON WAX.

Listen to "Attorney At Law" (During Summer) Tuesday night, 8:30.

MATTHEWS Drug Co.

PHONE R-361

YOU'LL FIND THAT YOU CAN "Set a Better Table"



When you trade at the

L & M GROCERY & MARKET

We're Especially Noted for Our Fresh Produce!

Long the outstanding Store of South Rosemary—many Roanoke Rapids folks are now finding their way out to our place because: They like our merchandise—They like our Service, and, above all, They like our prices! Plenty of Parking Space at our door. Why drive around for blocks when you can park in front of the store at—

L. A. Daniel - South Rosemary

IT TAKES A STAR TO PLAY THE LEAD in the Motion Picture Cooking School!



The story of "Star in My Kitchen" wouldn't ring true if flour of uncertain quality were used in the baking scenes. It takes a flour like Pillsbury's Best to assure the fine baking results that give point to the story.

And in your own kitchen, it's just as important to use fine flour if you want your baking to turn out perfectly—every time.

Pillsbury's Best gives superior results because the wheats that go into it are tested and blended with scientific precision — and because its quality never varies.

Why take chances when Pillsbury's Best Flour costs so little more per recipe? Ask your grocer for Pillsbury's Best!



PILLSBURY'S BEST
The "Balanced" Flour