

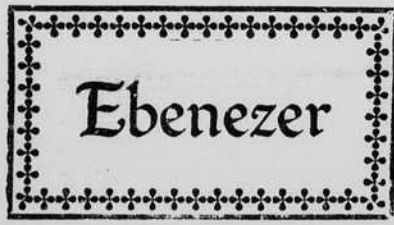
CITY GOVERNMENT TO UNDERGO SURVEY IN STATE-WIDE PROJECT

Mayor W. Bernard Allsbrook announced today that the WPA Municipal Government Survey which is sponsored by the North Carolina League of Municipalities and the Local Government Commission, would start here within the next two weeks. The Survey has already gone through practical tests in several towns including Raleigh and Durham during the past few weeks to prove its workability, and the program is now ready for state-wide operation in each incorporated municipality as rapidly as workers can be assigned to the project.

Research workers will be selected from the WPA certified employment rolls and will be assigned by the area WPA office. Since the Survey is technical in nature, each worker will receive special training.

Miss Ruby Wood, City Clerk, who is Secretary of the Municipal League's Local Administrative Committee will be in charge of the work here.

The purpose of the Survey is to make available to all officials a comprehensive study of municipal practices with charts and comparisons that will enable them to definitely improve their service to their local citizens, based upon actual experience in other municipalities. This is the greatest undertaking of its kind ever attempted, and has attracted national attention. Manifold advantages are reasonably expected from the completion of the Study.



Mrs. M. P. Crawley has returned from a recent visit with her son, Alvin, in Richmond, Va.

Doris and Fred Bulow, of Wilmington, Delaware, are guests of relatives here, Mr. and Mrs. John Mitchell and family.

Mrs. William Grant of Garysburg was a recent visitor of Mrs. Nora Crawley and family.

Little Ellis Earnes celebrated his 4th birthday at his home Saturday night, July 22nd, with an ice cream party.

Miss Audrey Hux visited relatives in Portsmouth, Va. last week.

Mr. and Mrs. S. A. Cullom spent Sunday with Mr. and Mrs. Macon Hux.

Mrs. Nora Crawley and daughter, Nora Hazel, spent last week with relatives at Caledonia.

Mr. and Mrs. Russell Dickens of Caledonia visited Mr. and Mrs. T. O. Barnes Sunday p.m.

Miss Sarah Crawley spent Sunday p.m. with Misses Anita Anne Mitchell and Doris Bulow.

Mrs. Curtis Hardee of near Enfield was the guest of her parents, Mr. and Mrs. M. P. Crawley, last week.

Miss Gladys Hawkins visited her sister, Mrs. M. P. Crawley, Jr., last week.

Mrs. Milton Dickens and family, Mr. and Mrs. Hyder Crawley and daughter, Mr. and Mrs. Jack Taylor and son, and Miss Audrey Hux were guests of Mrs. Nora Crawley and family Sunday.

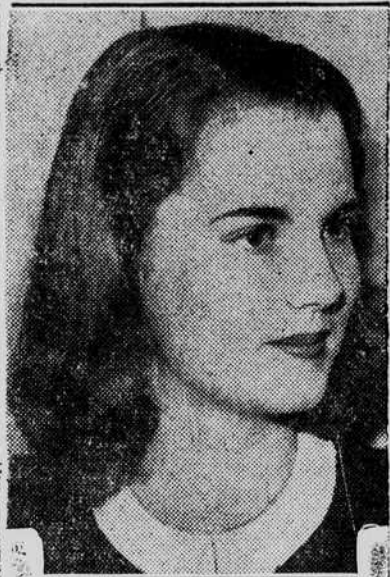
Mrs. S. E. Hux visited her daughters, Mrs. Edward Faucette and Mrs. Loftin Moody in Roanoke Rapids Sunday.

Mrs. Robert Brantley and son of Whitakers are visiting her family here.

Friends of Mrs. L. R. Cox are glad to know she's returned from the hospital and is getting on so well.

Mr. and Mrs. West Hearne of Macclesfield, and Chester Langley of South Carolina visited Mrs. Inez Taylor last week.

Glamor Girl, 1940?



Here is a recent portrait of blonde and pretty Mary Steele, most feted debutante in New York City and considered the logical successor to Brenda Frazier as the glamor girl of 1940. Miss Steele is five feet, ten inches tall.

"Canning Fruits"

By Miss Virginia Blount, Home Service Director of the Virginia Electric & Power Co. Success in canning fruits starts in the orchard. To secure good results fruit must be sound, firm, mature, well ripened, uniform in size, shape and color.

When fruit is canned it should be:

1. Clear
2. Firm
3. Tender
4. Natural Colored
5. Original Shape retained
6. Attractive pack with economical use of space
7. Good flavor

Success is practically assured if you follow directions carefully. When you use your electric stove for home canning, to sterilize the contents of the jars simply place them in the oven, set the thermometer and turn on the current. The hot air in the oven does the processing. You are then free to do other work while sterilization is going on, because as with other oven cooking with electricity, it is not necessary to watch the food. It is the most practical, modern, up-to-date method of home canning.

The temperature for oven canning is 250 deg. F. and the length of time for processing ranges from 45 min. to 3 1/2 hours according to whether we are cooking fruits, vegetables or meats.

FRUITS

Canned apples, peaches, pears and apricots may be prepared

centers either seeds or kernels. Slice as desired in halves usually. Pack fruit into the jars, have thin syrup ready, fill jars 1/2 inch from the top, screw lid loosely and place in preheated electric stove oven 2 inches apart for the processing 1 hour at 250 deg. F.

Thin—3 cups of water to 1 cup sugar and bring to boil (use for acid fruits, such as peaches, pears apples and berries.)

Medium—2 cups water to 1 cup sugar and bring to boil (use for cherries, rhubarb and goose berries.)

Heavy syrup—1 cup water to 1 cup sugar and bring to boil (use this syrup for fruits that are to be extra sweet).

CANNING BERRIES

Berries or cherries, sort wash both, pit the cherries and pack berries or cherries into containers, pressing them gently into place and cover with hot medium syrup to 1/2 inch from the top. Screw lid loosely and place in preheated electric stove oven 2 inches apart for the processing 45 minutes 250 deg. F.

Paul Matthews Passes CPA Exam

Paul Matthews, formerly of Roanoke Rapids, North Carolina, was one of the successful candidates who recently passed the C.P.A. examination in the District of Columbia.

Matthews graduated from Roanoke Rapids High School. He entered the day sessions of Strayer College of Accountancy and was awarded the Bachelor of Commercial Science degree "with distinction" in July, 1938. He was elected president of the graduating class.

Matthews has now completed the Graduate course and will receive the Master of Commercial Science degree at the commencement exercises on July 25.

While attending Strayer College, he took an active part in student organizations. He was president of Sigma Eta Sigma, Strayer Honor Society, two years and vice president of Phi Theta Pi, national commerce fraternity.

He is now employed by Mr. Paul Blocher, Certified Public Accountant, of Washington, D. C.

Whitakers Woman Dies In Rocky Mount

Mrs. Jessie Ruffin Denton, age 58, of Whitakers, died Monday morning at 5:20 in a Rocky Mount hospital. Funeral services were conducted by Elder J. C. Moore, W. O. Rosser and Rev. Mr. Goldston at her residence at 4 o'clock Tuesday afternoon. She is survived by her husband, Mr. C. W. Denton; two sons, Dr. E. C. Denton and Thomas Roy Denton, of Whitakers, and one sister, Mrs. G. C. Reid, of Rocky Mount.

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Roanoke Rapids Building & Loan Association

10 W. 2nd Street

Phone R-527-1

THIRTEEN BUILDINGS UNDER CONSTRUCTION

Thirteen known buildings are under construction in Roanoke Rapids at the present time. Eleven of them are dwellings, one is a Sunday School building, and one is a store.

Ten of the dwellings, being erected in Chaloner Park, belong to J. Winfield Crew, Jr. The other dwelling, going up on Charlotte Street, belongs to Son Bray.

A Sunday School building for the Presbyterian Church directly behind the Church on Fifth Street and a store building, belonging to H. D. Allen, manager of the Economy Auto Store, and being erected on the Avenue between the W. C. Williams Funeral Home and Kidd's lunch are the other two buildings.

The dwellings are all frame, five room structures and are being built under the FHA plan. The nine room Sunday school and the one-story, 23 by 85 store will be of brick.

Fred Forest and Company, well known local contractor who has

recently completed the new building at the high school, is the contractor for the dwellings and the store. Lonzo Garner, young contractor of the city, has the Sunday School job.

All of the buildings are expected to be complete in September or October.

Mr. Forest is also building a filling station in Weldon for Robert Allen, Texaco dealer, and a number of tobacco barns on the farm of Jack Williams.

In Hospital For Appendectomy

Mrs. J. O. DeVane was admitted to the Roanoke Rapids Hospital Monday afternoon and underwent an appendectomy Monday night at 8:00 o'clock. Reports are that she is progressing favorably.

Mrs. DeVane is the wife of the plant foreman in the Herald Printing shop. Mr. and Mrs. DeVane reside at 338 Washington St.

NAGGING BACKACHE

May Warn of Disordered Kidney Action. Don't Neglect It!

Modern life with its hurry and worry, irregular habits, improper eating and drinking, exposure, contagion, whatnot, keeps doctors busy, hospitals crowded. The after effects are disturbing to the kidneys and oftentimes people suffer without knowing that disordered kidney action may cause the trouble.

After colds, fever and similar ills there is an increase of body impurities the kidneys must filter from the blood. If the kidneys are overtaxed and fail to remove excess acid and other harmful waste, there is poisoning of the whole system.

Symptoms of disturbed kidney function may be nagging backache, persist-

ent headache, dizziness, getting up nights, swelling, puffiness under the eyes—a feeling of nervous anxiety and loss of strength and energy. Other signs of kidney or bladder disturbance may be burning, scanty or too frequent urination.

THE REASON DOAN'S ARE FAMOUS

All over the country grateful people tell others: "Doan's have helped me! I recommend them to you." That is why we say, Ask your neighbor!

In such cases it is better to rely on a medicine that has won world-wide approval than on something less favorably known. Use Doan's Pills. They have been winning new friends for more than forty years. Be sure to get Doan's. Sold at all drug stores.

DOAN'S PILLS



Home without an Electric Fan is just one hot day (and night) after another. Buy a modern Electric Fan now!

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VIRGINIA ELECTRIC & POWER COMPANY