

Fatally Hurt Last Week Near Enfield

Sixth Highway Death In County In 1941

Charles E. Shelly of Washington, D. C., died in a Rocky Mount hospital last week as a result of an accident on U. S. Highway 301 near Enfield last Monday night. Shelly, who was alone at the time of the accident, was found in an unconscious condition and taken to the hospital. Identification was made by a card required of all taxi drivers.

A certificate for safe driving was found in the victim's possession. Investigating officers believe that the man was rounding the curve on which the accident occurred at a rapid rate of speed. The road was wet at the time. The car was completely demolished in turning over as it left the highway. The fatality made the sixth in the county for 1941. Only nine were recorded throughout the year 1940.

Week's Recipes

— from —
**Virginia Electric
& Power Company**
By MISS VIRGINIA BLOUNT,
Home Economist

"SOME DO'S AND DON'TS FOR COOKS"

Paper Bags for Chickens
In preparing chicken for frying, a simple and quicker way of applying the flour is to partly fill a paper bag with flour and then shake the pieces of chicken up and down inside the bag. Several pieces may be floured at once and you may be sure that all sides are thoroughly covered.

Crisp French Fried Potatoes
After paring potatoes for frying, drop them in boiling water and let boil 2 minutes. Remove from water. Dry them with a clean absorbent towel and fry in deep fat, 385 degrees F. until a golden brown. These will stay crisp for some time after they are cooked.

Meringues
To make meringues stand in peaks, be tender and thicker, put 1 tsp. baking powder to the whites of 3 eggs beaten stiff and 2 tsp. sugar to each egg white. Bake at 300 degrees for 12 to 15 minutes.

Whipping Light Cream
To one-half cup of light cream add one tbsp. of gelatin which has

been dissolved in about 2 tbsp. of boiling water. Place the mixture in your electric refrigerator for 15 to 20 minutes, then whip. The cream will whip quickly and easily at about half the cost of whipping cream.

Wield the Rolling Pin
When a recipe calls for finely chopped nuts instead of putting the nuts through a chopper or chopping them by knife, there is a more efficient method. Place nuts between several folds of waxed paper, then roll or crush them with a rolling pin. The degree of fineness may be varied by the pressure exerted. None of the oils from the nuts is lost when this method is employed. The chopped nuts may be sprinkled directly from the waxed paper. If the nuts come in cellophane wrapper it is well to crush them in that.

When To Prepare Orange Juice
Besides being attractive and palatable in the diet, the orange furnishes an excellent source of Vitamin C. By experimenting it has been found that Vitamin C loses its potency when exposed to air in proportion to the length of exposure. If you want to get full value of your orange, it is better to prepare it and serve it at once.

Household Hints
To take fish odor out of pan—wash, then pour vinegar in pan and let boil a few minutes.
To cut frosted cake—put a knife in warm water, dry well, and you will have no crumbs.
To remove whole pieces of meat from pecans—boil 15 minutes.
To keep poached eggs whole—

TROOP 4 LINES UP BEFORE HUT



Girl scouts are in the midst of celebrating their twenty-ninth birthday this week, the National Girl Scout Week beginning on March 12. Above is Troop 4, whose leaders are Miss Margaret Watson and Mesdames W. E. Hawkins and H. C. Johnson, lined up in front of the Hut during a meeting this week.

put one teaspoon salt in water.
Sulphur in thin silk bags keeps ants out of bread box.
Heat milk before adding to mashed potatoes.
To measure one-half cup of shortening—fill cup half full of water, fill with shortening until water line reaches cup level, pour off water.

Mrs. J. R. Melton of Norfolk, who spent the week-end here with her sister, Mrs. R. J. Rightmyer, left Monday for a visit with her daughter in San Francisco, Cal.

CANCEL COURT

The March term of Civil Court for Halifax County, scheduled to begin on Monday, March 17, has been cancelled, according to an announcement from A. L. Hux, Clerk of the Superior Court, today. The next term is scheduled to begin on April 28.

CARD OF THANKS

We want to take this opportunity to thank our many friends for the goodness and kindness shown us during the death of our husband and father, Robert Wall. We also thank the Patterson Mill, New Mill and the school for the beautiful floral offering, the Pentecostal Church of God, friends and relatives, we especially thank Mr. Wrenn for his faithful services. Mrs. Bessie Wall and children.

Streamliner "Torpedo" Six Sedan Coupe \$923* (white sidewall tires extra)

A Pontiac tells you all about itself
except *how little it costs!*

HARMONY
95¢ PINT

Carstairs
HARMONY
Blended Whiskey

Blended Whiskey • 86 Proof
A Carstairs Product
Carstairs Bros. Distilling Co., Inc.
New York City

YOU DON'T NEED us to tell you what a whale of a car the Pontiac "Torpedo" is. The new Pontiac speaks for itself—and it tells you clearly that a smarter, roomier, sweeter-acting car will be hard to find. The only time this Pontiac needs our help is when somebody says, "It's too high-priced for me." That's when we go to work, and here's what we tell them: With all of its size, its beauty, its "expensive" look, Pontiac's prices are so close to the "lowest-priced three" that the difference is only a few dollars per month.

COMFORT. You will never guess from a ride in a Pontiac that it's a low-priced car. Pontiac's perfected "Triple-Cushioned Ride" is conceded to be without equal in any car at any price. You can go on and on in a Pontiac . . . and step out relaxed and rested at the end of the trip.



SIZE AND LUXURY. Nor will you get any impression of low cost from the roominess and luxury you find inside its handsome body by Fisher. Pontiac is tailored and fitted to compare favorably with the finest cars on the road.



ECONOMY. When you own a Pontiac, however, you realize that it's a tight-fisted miser with gas and oil and remarkably trouble-free in the bargain.



PERFORMANCE. If you plan to buy a new car soon, try this new Pontiac now. You'll learn that way why Pontiac owners are our most enthusiastic cheer leaders. And remember, if you can afford any new car you can afford a new Pontiac!

Pontiac
THE FINE CAR WITH THE LOW PRICE

PONTIAC PRICES BEGIN AT **\$828** FOR THE DE LUXE "TORPEDO" SIX BUSINESS COUPE

* Delivered at Pontiac, Michigan. State tax, optional equipment and accessories—extra. Prices subject to change without notice. ONLY \$25 MORE FOR AN EIGHT IN ANY MODEL!

NASH MOTOR COMPANY, INC.
Roanoke Ave. at First Roanoke Rapids, N. C.