

BEGIN WORK ON NEW GARAGE FOR STREET DEPT.

Workmen Begin Work On City's Newest Building

Work was started this week on the construction of a new city garage on the site of the old city jail at the corner of 3rd and Washington streets. The new building, which is to be constructed by city labor and during odd times, will house the trucks and equipment of the city street and sanitary department.

The new building, when completed, will be 110 feet wide and 30 feet deep and is to be constructed of cinder and cement blocks. Of single story construction, the building will be large enough to house all trucks and other equipment of the street department, and will have a tool room in which all small tools of the two departments will be kept. It will involve an outlay of approximately \$2,000, completed.

City officials said the new garage was being constructed to ease the congestion in the lot behind the new city hall, where all equipment and trucks of the departments have heretofore been parked when not in use.

City labor is being used in the construction, and work will be carried on at times when the street department force is not too busy at other duties. George W. Justice, Superintendent of City Streets, is in charge of the construction.

The old city jail was torn down and the lot cleared of other obstacles last week, and early Monday morning workmen were busy digging the foundation of the building.

RECIPES of the WEEK

from VIRGINIA ELECTRIC and POWER COMPANY

By VIRGINIA BLOUNT, Home Economist

"There are pies that make us happy
There are pies that make us sad
But the pies that fill our heart
with gladness
Are the pies that keep us well!"

Yes indeed, pies can do their part toward furnishing protective food substances needed for good robust health.

Variety in the diet does much toward holding the family's interest and keeps them in a receptive mood for foods that are nourishing.

Meat pies, fruit and custard pies all figure into a day's requirement for balanced meals.

BEEFSTEAK PIE

2 lbs. rump, flank or chuck steak
1 chopped onion (or to taste)
Sliced potatoes Salt-pepper
1 egg Pie pastry
Cut the meat into strips two inches long by one inch wide. Put them with the bone, just cover with water and simmer one hour. Line the sides of a deep pan with pie pastry; put in layer of meat, a thin layer of sliced onion and sprinkle with salt and pepper. Next add a layer of sliced potatoes with bits of butter dotted over it. Alternate the steak and potato layers until the pan is full. Thicken the gravy with browned flour and pour in, put on top pie crust, brush with beaten egg and bake at 450 deg. F. until quite brown—30 minutes.

CHICKEN PIE

1 fowl ¼ lb. sausage meat
3 cups boiling water
2 cups potatoes (diced or cut in balls)
1½ cups chicken stock
3 tbsp. flour salt, pepper

1 cup onion diced in large pieces
1 cup mushrooms (optional)
3 tbsp. cold water

Cook fowl slowly in the boiling water until tender. Ten minutes before it is done add the potatoes, onions and the sausage meat which has been shaped into small balls. When chicken is done remove from bones in large pieces. Place one half the meat in a baking dish, cover with potato, onion and sausage pieces and one-half cup canned mushrooms. Add remaining chicken, vegetables. Thicken the stock with the flour mixed with the cold water and season to taste with salt and pepper.

For added richness, four slices of bacon may be cut into squares, browned crisp and placed over all. Cover the top with your favorite pastry crust. Bake seven minutes in a very hot oven (450 deg.) or until well puffed and pastry is brown and thoroughly heated through.

LEFT OVER CHICKEN PIE WITH SWEET POTATO CRUST

3 cups diced cooked chicken
1 cup diced cooked carrots
6 cooked whole small onions
2 tbsp. flour 1 cup milk
1 tbsp. chopped parsley
1 cup chicken broth (or bouillon cube)

Arrange in layers in casserole. Combine milk and broth to flour, blending well. Cook until thick—stir and keep smooth. Pour over chicken and vegetables. Cover with crust—bake 40 minutes 375 deg. F.

SWEET POTATO CRUST

1 cup flour 1 beaten egg
1 tsp. baking powder ½ tsp. salt
1 cup cold mashed sweet potatoes
1-3 cup melted fat

Sift dry ingredients, work in the cold sweets, fat and egg. Roll ¼" thick.

ORANGE BLOSSOM PIE

To the regular pie crust recipe add the grated rind of half an orange and substitute orange juice for water. Line pie tin and prick bottom and sides and bake in a hot oven (450 deg.) until brown.

FILLING

2 cups milk 2 eggs
Grated rind of ½ orange
½ cup instant tapioca 1-8 tsp. salt
½ cup sugar
½ tsp. shredded cocoanut

Heat the milk under very low heat. (Double boiler may be used.) Mix the tapioca, sugar, salt and stir into the milk. Cook until mixture begins to thicken. Add the orange rind. Cook 15 minutes, stirring to keep smooth. Stir in beaten egg yolks and cook one minute longer. Cool. Fold in the stiffly beaten egg whites. Pour into pie shell. Sprinkle top with shredded cocoanut. Brown lightly in oven. Chill thoroughly before serving.

WASHINGTON PIE

Make a foundation of plain layer cake. Split layer and spread bottom with cold mustard, placing over custard a spread of whipped cream. Replace top, ice with a chocolate butter icing.

Variation:—Use raspberry jam for a filling and sprinkle top generously with powdered sugar or use whipped sour cream for filling and top.

Students Present Program Friday

Under the direction of Miss Estelle Adams a most interesting program was presented to the Seaboard student body on Friday, Jan. 23, by the members of the third grade. Following are the numbers presented on the program: Devotional, Edith Carpenter; Songs, "Candy Bird," "Hop, Hop Hop," "Chinaman Song," by the class; "Explanation of the Constellations," by Merrell Gay, John Tom Edwards, Nancy Barnes, Reynolds Rose, and Sally White.

Rev. I. D. Dickens of Wilmington was a visitor in town Tuesday.

KIMBALL IS SENT TO MARTIN CO.

Sales Engineer Of VEPCO Here Is Transferred

J. T. Chase, vice-president of Virginia Electric Company, and general manager of the Carolina Branch of the Company, announced this week the transfer of Robert E. Kimball from sales engineer in the Roanoke Rapids branch of the company to Superintendent of Distribution with the Williamston branch, effective immediately.

Gene, as he is known to a host of friends here, graduated from N. C. State College in 1929 in Architectural Engineering. After graduation he worked in New York City and Petersburg, Va. with one of the larger tobacco companies for a short time and then entered the employ of the Virginia Electric and Power Company on September 1, 1930. Since that time he has been employed in various capacities in Roanoke Rapids, both in the Distribution Engineering Department and the sales department. Mr. Kimball was a member of the Roanoke Rapids Kiwanis Club.

Both Mr. and Mrs. Kimball, the latter the former Miss Elise Dunn, are originally from Enfield.

First Methodist Church

DANIEL LANE, Pastor

Services for Sunday, Feb. 1:
9:45 a.m. Church School, Harvey Woodruff, Superintendent.
11:00 Morning worship. Theme, "O Send Out Thy Light and Thy Truth".
6:45 p.m. Youth Fellowship meetings.
7:30 Evening worship. Sermon theme "Spiritual Growth".
You are invited.

Health Officer Is Seaboard Speaker

Dr. Raleigh Parker, popular health official of Northampton county, was the chief speaker at the Seaboard P.T.A., which met on Tuesday night, Jan. 20.

In the count of attendance of grades and communities, the sixth grade and Elam community won.

With Mrs. P. A. Bullock and Miss Audrey Long in charge, the first part of the program consisted of a health skit presented by students of the fourth and sixth grades.

In his usual appealing manner Dr. Parker spoke to the organization on "Maternity and Infancy".

Seaboard NCEA Meeting Last Wk.

"The Place of the School in the Defense Program" was the topic discussed in the recent meeting of the Seaboard Unit of the North Carolina Education Association.

Following a brief business session, during which plans for air raid and fire drills were discussed, Miss Bert McCrummen spoke to the organization on the topic for discussion.

Refreshments were served at the close of the program by the hostesses, Misses Estelle Adams, Mabel Garriss, and Marjorie Williams.

Mrs. K. V. Hamilton of Lynchburg, Va., is visiting in the home of Mrs. E. C. Padgett.

Mrs. R. B. Lawson and daughter, Jane, of South Boston, Va., are visiting relatives in town this week.

A NEW SANDWICH LOAF!
ENRICHED! DATED!



SLICED
EXTRA THIN

Large
1 ½-lb. Loaf **11c**



IONA
Self-Rising
FLOUR

24 lb. Bag **91c**

8 O'Clock BEANS	Mild and Mellow Coffee Ann Page, with Pork and Tomato Sauce -	2 3	1-lb. Bags Cans	39c	20c
Heinz Soups	With Exceptions	2	Medium Cans	25c	
Soap Flakes	White Sail	2	Large Packages	25c	
CHEESE	Mild and Tasty; lb.			31c	
MACARONI	Ann Page, 8-oz. Pkg.			5c	
CORN FLAKES	Sunnyfield, 8-oz. Pkg.			5c	
OATS	Sunnyfield, 3 lb. Pkg.	3		19c	
PURE LARD	Sunnyfield, 4 lb. Pkg.	4		55c	
SOUP	Ann Page Tomato, 10-oz. Cans	4		25c	
Brunswick Stew	Martins, No. 2 Can			19c	

*PRODUCE DEPARTMENT

ORANGES	2 dozen	29c
<i>CONTAINS VITAMINS B and C</i>		
LETTUCE	per head	10c
<i>CONTAINS VITAMINS A, B, C and G</i>		
TOMATOES	per lb.	17c
<i>CONTAINS VITAMINS A, B and C</i>		
New Potatoes	Red Bliss, lb.	5c
<i>CONTAINS VITAMINS B and C</i>		
STRING BEANS	2 lbs.	25c
<i>CONTAINS VITAMINS A, B, C, and G</i>		
TURNIPS	2 bunches	13c

BEETS, SQUASH, BANANAS, PEPPERS

*MARKET DEPARTMENT

BEEF ROAST	Branded Steer, lb.	29c
SAUSAGE	pure pork, lb.	27c
BOLOGNA	Wafer Sliced, lb.	21c
FRANKS	Tender, Skinless, lb.	27c
PICNICS	Tenderized, Hockless, lb	29c

HOME-KILLED HENS AND FRYERS
FRESH FISH AND OYSTERS