

# HAPPENINGS IN LITTLETON AND VICINITY

Mrs. Maynard Hale  
Correspondent

Miss Louise King returned Sunday to Woodland where she is a member of the faculty of Woodland High, after spending the holidays with her parents, Mr. and Mrs. Frank King.

Mr. and Mrs. Lawrence Twissdale returned to Hickory after several day stay with his mother, Mrs. Siddle Mae Twissdale.

Miss Beth Partin has returned to E. C. T. C., Greenville after spending the Christmas holidays with her mother, Mrs. Alice Partin.

Mr. and Mrs. S. C. Lyons of Smyth, Ga., were guests of Mr. and Mrs. T. R. Walker several days last week.

Mr. and Mrs. L. H. Justis had their guest during the holidays in Mrs. Mary Alex Wells of Weldon.

Miss Annie Tucker Moore has returned to Franklinton where she is a member of the Franklin High School faculty, after spending the holidays with her mother, Mrs. Harold Smith.

Miss Mary Dell Harris has returned to Raleigh after a week at with her mother, Mrs. Dell Harris.

Mrs. Claude Clark of Raleigh has been a guest at her home in Weldon.

Leon Acree of Portsmouth, Va., spent several days with Mr. and Mrs. Julian Acree.

Miss Annie Pearl Freuler of Portsmouth, Va., who has been visiting her aunt, Mrs. Joe Atkinson, has returned.

Mr. and Mrs. J. P. Boswell and Mrs. Boswell of Burlington, N. C., and Mrs. W. A. Glasgow and family of Rocky Mount, Mrs. C. Horton and son of Baltimore, Md., Mr. and Mrs. Jim Peggam of Weldon and Mr. and Mrs. Clyde Hoge and daughter of Roanoke Rapids were recent guests of Mr. and Mrs. A. F. Miller and Mr. and Mrs. Francis Rainey.

Tommy Carson has returned to Chester, Pa., after having spent the Christmas holidays with Mr. and Mrs. T. R. Walker.

Mr. and Mrs. Bill Thrower and

son of Williamston were house guest of Mrs. J. H. Thrower last week.

Miss Mary Shield Justis has returned to William and Mary College, Williamsburg, Va., after spending the holidays with her parents.

Private Fred Maynard Benton of Camp Gordon, Ga., spent Thursday morning with his mother, Mrs. W. J. Benton, enroute to the Rose Bowl game.

Among those attending the Rose Bowl game in Durham were D. W. McPherson, Fred Benton, Plummer and Percy Harris, Horace Robinson, P. A. Johnston, Clinton Smith, Leon Acree, Macon Moore, Jr., Garnet Jenkins, Frances Ricks, Marvin Newsome, Jack May, A. J. May, Miss Hattie Daniel, Miss Mary Shield Justis and Dr. L. H. Justis.

Miss Gladys Johnston has returned to her home in Wilson after visiting Mrs. A. M. Johnston.

Rev. and Mrs. Eugene Rainey and sons of Everts, Ky., have returned after spending the Christmas holidays with relatives here.

Powell Bowers of the United States Navy is visiting his parents, Mr. and Mrs. W. P. Bowers.

Mr. and Mrs. Clifton Riggan of Roanoke Rapids attended the funeral of his grandmother, Mrs. Lucy Carroll on Monday.

Miss Francis Smith of Hopewell, Va., spent the holidays with her mother.

Mrs. Dona Taylor and Maey Taylor of Wilmington were visitors in town Monday.

Miss Ruby Perry and Mr. and Mrs. Robert Traylor of Richmond, Va., were visitors in town for the week end.

Roy Spain of the United States Navy was a week end visitor of Mr. and Mrs. J. D. Pope.

Miss Dora Newby and Mrs. H. L. Kerr have returned from Wilmington after spending the holidays with Mr. Kerr.

Miss Dorothy Bonney of Raleigh spent several days in town last week.

W. F. Williams spent Monday in Warrenton.

Billy Palmer has returned to Chapel Hill, where he is a student at the University, after spending the holidays with his parents, Dr. and Mrs. Horace Palmer.

Mr. and Mrs. Harry Harmon of Newport, News, Va., visited her grandparents, Mr. and Mrs. E. C. Bobbitt last Sunday.

Miss Hixie Davis of Raleigh spent several days last week with Miss Martha Cutchin Farmer.

Mr. and Mrs. R. L. Topping of Roanoke Rapids spent the holidays with her mother, Mrs. Della Myrick.

Mr. and Mrs. S. M. Sadler of Richmond, Va., spent several days last week with Mr. and Mrs. George Rainey.

Mrs. J. B. Tuggle of Hopewell, Va., is spending sometime with

relatives.

Mrs. L. H. Justis, Miss Annie Alexander and Miss Anna Wollett spent Sunday in Greenville.

Mrs. T. J. Topping and Miss Mary Elizabeth Topping spent Sunday in Roanoke Rapids.

Billy Perkinson of Newport News, Va., spent the week end here.

Anthony Johnston has returned to the University at Chapel Hill after spending the holidays with his parents.

Mrs. Frank Foster spent the week end in Norfolk, Va.

Mrs. A. P. Farmer spent several days this week in Seaboard as a guest of her mother.

Mrs. Frank Rightmeyer of Weldon is visiting Mrs. W. T. Threewitts.

Mrs. Ozella Keeter is a guest of her daughter in Greensboro.

Brentley Acree spent the week end in Windsor, he was accompanied home by Mrs. Acree who had been visiting her parents.

**Local Parent-Teacher Association Will Meet Tuesday**

The Littleton Parent-Teacher Association will hold its regular monthly meeting on Tuesday at 3:30 o'clock in the School Auditorium.

N. Carr Barefoot of the State Highway Department will speak on "Safety" which is one of the objectives sponsored by the association.

All members and prospective members are urged to be present.

**Hardee-Myrick**

A quiet Church wedding was solemnized Thursday, December 25 when Miss Violet Grace Myrick, daughter of Mrs. Della Myrick became the bride of Raymond Fleming Hardee of Warrenton.

The vows were spoken before an improvised altar banked with Christmas greens and cathedral candles. The Rev. J. B. Roach officiated. The bride and bridegroom entered together. The bride wore a suit of teal blue with wine accessories. Her corsage was of Talsman roses. Immediately after the ceremony the bride and bridegroom left for a wedding trip to unannounced points.

**Minister At Littleton Accepts South Carolina Call**

Having received a unanimous call from the Baptist of Gaffney, S. C. the Rev. E. Gray Jones has

tendered his resignation to the Littleton, Enterprise and Gardeners Churches. The Rev. Mr. Jones has served these three churches since June 1941.

His last preaching service for the three churches will be on January 11th and the family will leave some time during the following week.

## SOME COOKING SUGGESTIONS

**Eat More Fruit in 1942**  
Fruit is one of the sources for that much needed Vitamin C (Ascorbic Acid). This vitamin is essential for growth and maintenance of normal bone and teeth structure and for the proper healing of wounds. In addition, an adequate supply of Vitamin C may result in Anemia, Hemorrhage, Pyorrhea and certain gum conditions. Aside from the daily service of fresh fruits they should frequently be included among the desserts.

**Banana Apple Betty**  
2 tart apples, peeled  
3 firm bananas peeled  
3-4 cup sugar  
1-2 tsp. cinnamon  
1-4 tsp. salt  
3 cups soft bread crumbs  
3 tsp. melted butter  
Slice apples, cut bananas in 1-2" pieces. Combine fruit, sugar, cinnamon and salt. Mix bread crumbs with butter. Place alternate layers of crumbs and fruits into a well buttered baking dish, using crumbs for the first and last layers. Cover baking dish and bake in a moderate oven (375°) about 40 minutes (or until apples are tender). Uncover. Bake 5 minutes longer to brown the top crumbs. Serve hot with cream; sweetened whipped cream or a fruit sauce.

Bananas are valuable in the diet of both old and young and are easily digested.

**Uncooked Lemon Pie**  
2 - 5c boxes of vanilla wafers  
3 egg yolks  
Juice of 3 lemons  
1 can sweetened condensed milk  
Roll 1 box of wafers fine and line the bottom of pie tin. Stand whole wafers around the sides of the tin. Beat well the egg yolks and gradually beat in the lemon juice. Pour into the lined pie tin. Cover with meringue and place in a moderate oven to brown.

**Apricot Souffle**  
1 large can apricots, (dried cooked, sweetened to taste may be used).  
1 tbsp. granulated gelatine  
1-2 cup cold water  
Juice of 1-2 lemons  
2 egg whites  
1-2 cup sugar (more if desired).

Mash fruit to pulp or put through ricer. Combine with sugar and heat thoroughly. Soak gelatine in cold water 10 minutes and add to hot pulp. Add lemon juice and when cool place in refrigerator. When it begins to set, stir and beat with spoon and cut in the stiffly beaten egg whites. Turn into mold which has been dipped in cold water. Serve with cream, plain or whipped; or a custard. Amount of sugar used in this recipe must be determined to please the taste of the individual. Peaches may be substituted if desired.

**Cranberry Heart Salad**  
2 cups cranberries  
1 cup sugar  
1 tbsp. gelatine  
1-2 cup cold water  
1-2 cup chopped nuts  
3-4 cup diced celery  
Salt  
Mayonnaise  
Wash cranberries. Cover with cold water. Cook until tender. Add sugar. Cook 5 minutes. Soften gelatine in cold water. Add gelatine and salt to cranberries, stir until dissolved. Chill until partly set. Add celery and nuts and mix thoroughly. Pour into any desired shaped molds. (Heart shape most attractive). Chill until firm - unmould and serve on crisp lettuce. Garnish with mayonnaise.

**Cinnamon Orange Slices**  
1 1-2 cups sugar  
1-2 cup water  
Juice of 1 lemon  
2 cinnamon sticks  
3 oranges  
Make a syrup of the sugar, wa-

## Home - Grown Fruits Will Help National Offense

In 1941—or until December 7—the United States was engaged in National Defense. In 1942 the United States is engaged in "National Offense."

Miss Mary E. Thomas, Extension nutritionist of N. C. State College, says the change from "defense" to "offense" re-emphasizes the need for every American to be well fed. Fresh fruits, she says, must be present in generous amounts for a healthful diet.

"We were alarmed when the results of recent studies by the Bureau of Economics were announced," Miss Thomas declared. "They showed that half of the people in the United States were inadequately fed... yes, half of our people don't get the foods they need for maximum efficiency."

"Now that America needs to put forth every effort to win this war, there's all the more reason to

ter, juice and cinnamon. Wash oranges, cut in thick slices and place in the hot syrup. Boil gently without covering until the rind is clear. Chill in syrup before serving as a meat garnish.

**Sautéed Pineapple**  
Sauté or broil pineapple slices slowly in melted butter until they become a lovely brown. Serve piping hot, beside any meat, fish or fowl, pancake, waffles, ham and eggs or almost any hot food.

stress nutrition," she continued. "It would be different if we couldn't grow fresh fruits and vegetables, but there is no excuse for any farm family to do without these protective and vitamin-rich foods."

The Extension specialist says that science has proved the old saying, "An apple a day keeps the doctor away." She declared, "In the apple, Nature has prepared for us the most compact pack-

age of health giving food that we possess."

Miss Thomas says that a complete fruit garden for the average farm family can be planted on a half acre of ground. Experimental investigations have shown that an orchard of one half acre in size is more profitable for the average farmer than an orchard of one acre or more. "No farmer, if his work is properly managed, should be handicapped or delayed by a fruit garden," she concluded.

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**IN 1942**

**Greater FOOD Production is essential for DEFENSE**

Secretary of Agriculture, Claude R. Wickard, Says:

"Food will win the war and write the peace. We must produce plenty. We are planning to send to the British during 1942 dairy products that will require between 4½ and 5 billion pounds of milk, about ½ billion dozen eggs, 18 million pounds of poultry meat—chicken for the most part, almost a billion and a half pounds of pork and lard. We have promised to send almost a million and a quarter tons of fruit and more than two and a half million cases of canned vegetables."

Use your electric service to produce more eggs, more milk, more meat, and more vegetables!

Electricity will take over many farm chores while farm labor is less available.

Produce more eggs with Electric lights and Electric water warmers in the hen-house. Produce heavier, healthier poultry with Electric brooders and ultra-violet lamps! Produce more milk with balanced feed ground Electrically. Produce more vegetables in your garden irrigated with plenty of water from an automatic Electric water system!

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