

## Recipes That Never Grow Old

Like the sunset that happens every night, like the friend you love the most—some things never grow old! It's the same with certain foods that have won a permanent place on our tables and in our hearts. As familiar as the paper on the dining room wall, and as homely as that crack in the kitchen sink, a few standbys in the food field appear and reappear, year after year, to win new friends and keep the old.

Of course, many of our old dishes are revised, and new improved recipes render them easier to make. Variations on the old "regular" pop up every month or so, and are eagerly accepted for their steering worth. Gingerbread for instance, is so old that George Washington ate it as a boy, but instead of using the old recipe of George's mother, we just add water to the mix based on her recipe! Too, we serve it with ice cream and chocolate sauce and in all manner of ways. Mary Washington would have thought "new fangled"—but the flavor remains dear to our hearts.

Rice pudding, too! Nobody knows who made the first rice pudding, but it maintains its regular place on the menu, and boasts 200 variations of its original form. So it goes—baked beans, succotash, ham-gravy, oatmeal cookies, banana-peanut salad—all are old familiar friends which you must have again soon, if you have neglected them recently.

### Date Torte

(The favorite dessert)

½ cup flour  
1-8 teaspoon salt  
1 teaspoon baking powder  
2 eggs  
1 pkg. pasteurized dates, sliced  
1 cup chopped nuts  
½ cup sugar  
½ teaspoon vanilla

Sift flour, salt and baking powder into mixing bowl. Slice the paseterized dates and mix, with nuts, through flour with finger tips. Beat eggs add vanilla; beat in sugar gradually; stir in the flour, dates and nut mixture. Bake in a well-oiled shallow pan in slow oven (325 degrees F.) 45 to 60 minutes. Remove from pan, cool, cut in squares and serve with whipped cream.

### Date Torte Variations

Use finely rolled cracker crumbs instead of flour if you like. Flavor torte with orange juice and rind for Orange Date Torte, or with lemon juice for a Lemon Torte. Hard sauce or hot sauce may be used for topping, and ice cream is especially good. Torte may be cut in cubes and

ice cream.

### Banana Peanut Salad

(The salad everybody likes)

Allow one ripe banana for each serving. Peel the banana, roll in mayonnaise and then in peanuts which have been finely chopped. Place the fruit on a bed of shredded lettuce or watercress.

### Variations

The banana may be left whole, rolled in mayonnaise and then in chopped peanuts. Watercress is a good garnish instead of lettuce. The bananas may be sliced, marinated, and arranged in a circle on the plate with a mound of mayonnaise and chopped peanuts in center. Chopped salted pecans may be used instead of peanuts.

### Old-Fashioned Baked Beans

(Take them on your picnic)

2 cups pea beans  
1-4 teaspoon soda  
1-4 teaspoon pepper  
½ teaspoon salt  
½ cup dark karo  
½ teaspoon dry mustard  
1 small onion peeled  
2 oz. piece salt pork

Wash beans, soak 12 hours (overnight) in cold water. Add soda and cook beans in same water until skins begin to loosen. Place ½ salt pork (sliced) in bottom of bean pot add ½ beans and ½ the seasonings; add remaining beans and seasonings; bury onion in the beans. Drizzle karo over the top, cover with salt pork. Add just enough boiling water slowly until it seeps through beans to top. Cover and bake in slow oven (300 degrees F.) 4 hours or longer, until liquid is absorbed and beans dark and mealy. Fills 2 qt. bean pot.

### New-Style Baked Beans

Put a can of ready-baked beans in a casserole; season to taste with dry mustard, salt, pepper, and a little minced onion if desired. Pour a cup of dark karo over top and bake in a very slow oven until well-mixed and heated through; you can't tell them from the home-cooked variety!

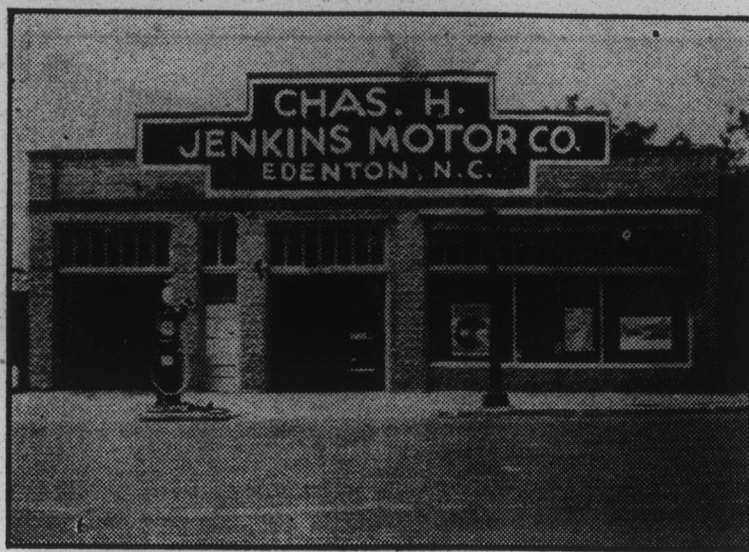
### Blushing Rice Pudding

(The "jelly kind")

½ cup uncooked rice  
2 cups milk  
½ teaspoon vanilla  
½ teaspoon salt  
½ cup sugar  
2 egg yolks  
1 cup whipping cream  
Red jelly

Wash rice and cook it slowly in the milk. Add sugar and beaten egg yolks; mix well. Beat occasionally as rice cools. When cold, fold in

## GROWING AUTOMOBILE CONCERN



The Chas. H. Jenkins Motor Company in Edenton is housed in the building formerly occupied by Hobbs & Ward, Chevrolet dealers. This company is only one of the agencies of Charles H. Jenkins, who also deals in automobiles in Washington, N. C., Aulander and Ahsokie. The local concern is in charge of A. E. Jenkins, sales manager, with H. H. Taylor, service manager. These two gentlemen have associated with them R. W. Stokely and J. E. Jones, together with whom the company has sold many Pontiac, Olds and Buick automobiles in this section, as well as many satisfied customers of automobile repairing. This concern has been in business about two and a half years and hopes to add many more to their long list of customers. An invitation is extended to visit the salesroom.

whipped cream; add salt and vanilla. Put a layer of jelly into mold; pour on rice and chill on ice or in refrigerator. Unmold.

## Weed Crop Hurt By Hot Weather

Hot, dry weather has seriously damaged a large part of the fluecured tobacco crop in North Carolina this year.

The heaviest damage has been in the middle belt and the upper part of the new belt. Some sections have lost as much as one-third of the crop.

Much of the tobacco that has been harvested in these areas is thin and light in weight, although the color is good, said E. Y. Floyd, extension tobacco specialist at State College.

Weed in the old belt has been suffering from the hot, dry spell during late July and early August and indications are that in this area the tobacco will not produce the yields which were anticipated 20 days ago. In the border counties, where harvesting was a little further advanced the growers were better able to take care of their crop, and they suffered less damage than growers in other sections, Floyd pointed out.

The weather this year has been about the most variable ever experienced by flue-cured tobacco growers

## Record Keeping Aids In Herd Improvement

Records kept on the dairy herd at State College are considered one of the main factors aiding in the development of its efficiency and productivity.

For thirty years complete records have been kept of all milk production, cost of production, cost of raising young stock, the amount and kind of feed consumed, and the methods used in breeding, feeding, and selecting the cattle.

The system of herd management is based on the data thus made available for study in the records, said Prof. F. M. Haig, of the animal husbandry and dairying department.

As a result, he pointed out, during the past eight years the average production of the cows has increased 18 per cent for milk and 15 per cent for butter—with the cost of production dropping 30 per cent.

In 1927 the average production of the 37 cows in the herd was 7,288 pounds of milk and 364 pounds of butterfat per cow each year, and the cost of producing 100 pounds of milk was \$2.26.

Now the average production is 8,590 pounds of milk and 417 pounds of butter. The cost of producing 100 pounds of milk is \$1.58.

The present herd consists of 90 registered Jersey, Guernsey, and Holstein cattle. Thirty-four cows are of milking age.

No cows are kept in the herd unless they can meet the high standard required. The U. S. Department of Agriculture has certified that all the animals are free from tuberculosis and Bang's disease.

Students use the herd as a laboratory where they may learn by actual practice the solution of numerous herd management problems. Many of the young registered bulls are sold to farmers for improving dairy herds over the state.

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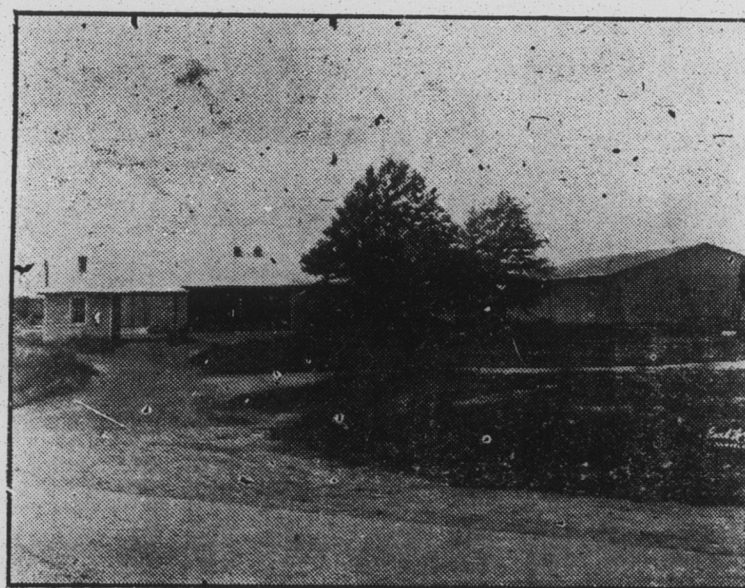
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