

Lowly Splinter Is Common Annoyance

Ever Present Possibility Of Causing Dangerous Infection

The lowly splinter ranks as one of the most common annoyances of mankind. It is forever jabbing itself into an unsuspecting finger, hand, or toe, and imbedding itself in such a way that it defies any but the most patient efforts to remove it.

Fortunately, most splinters, slivers, thorns, and similar foreign bodies cause few serious consequences, aside from the pain and annoyance involved. Ever present, however, is the danger that the splinter wound may become infected. Many cases of the more serious infections such as tetanus and blood poisoning have developed as a result of tiny slivers which have carried bacteria under the skin.

It is always advisable to remove a splinter immediately after it enters the skin. Removal is best performed by the person who knows the "tricks of the trade," as well as when, and when not, to attempt the operation. Here are some suggestions compiled by the Institute for Safer Living of the American Mutual Liability Insurance Company, which will help you to remove your next splinter more easily and with less danger of infection.

Attempt to remove only superficial or easily reached foreign bodies from the flesh. All deeply-imbedded splinters or other foreign bodies should be removed by a doctor. Use small sterilized forceps or tweezers if possible. If a needle or similar sharp instrument is used, be sure to sterilize the instrument by holding it over a match flame. Use promptly after sterilizing.

Wash the adjacent skin with soap and water and apply antiseptic before you tackle the splinter. One method is to soak the hand or foot in a warm salt water solution (one teaspoon of salt in one pint of warm water) from twenty to thirty minutes. This tends to bleach the skin and make the foreign body readily visible. In some cases it may help to draw the foreign body to the surface of the skin, making it easier to reach.

Lift or press a splinter out in the reverse direction of the penetration. Do not attempt to dig the flesh or skin away from it. If a splinter is broken while being removed, have a doctor remove the remaining imbedded part at once!

Remember that the two main objectives in removing a splinter are to keep the wound clean and free of contamination and to avoid further damaging of the tissues. Unless this can be done safely, it's best to leave the removal to a doctor. A small sterile dressing should be applied until the wound heals.

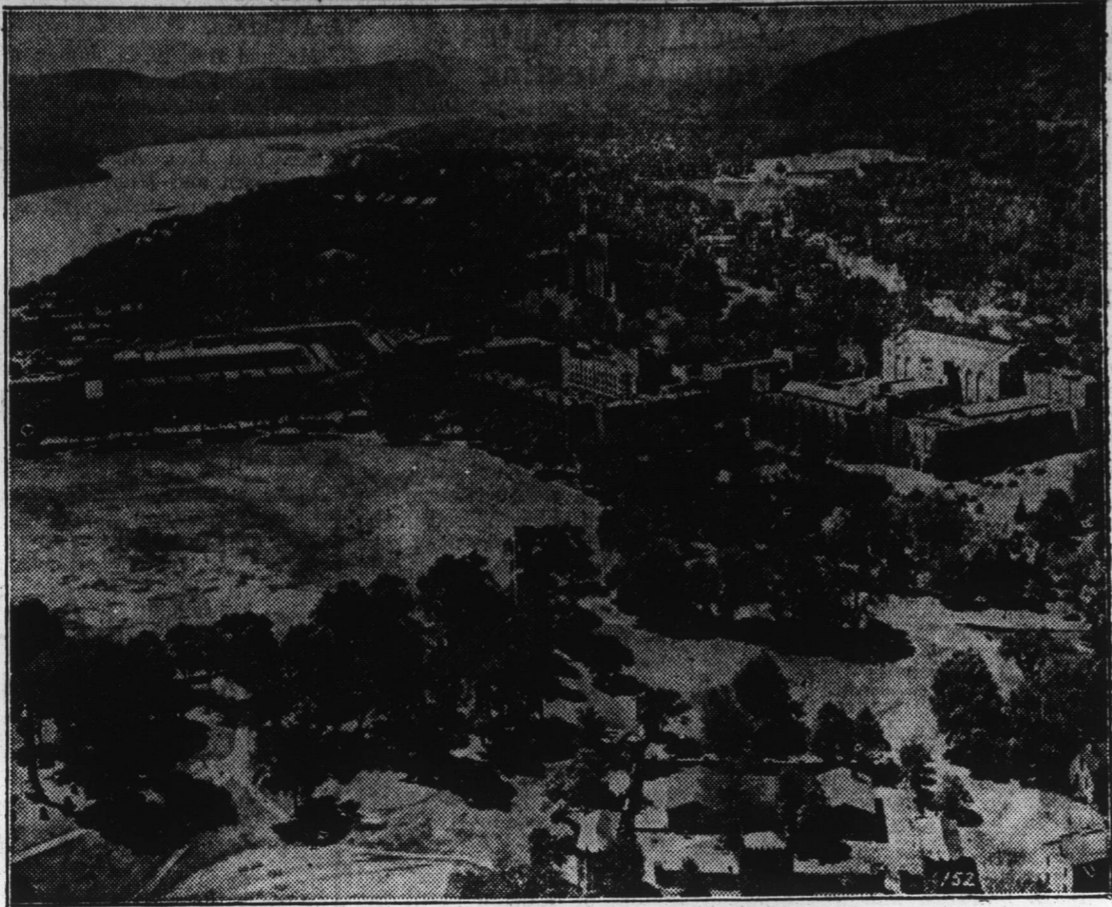
Harvey Cayton Dies After Long Illness

Harvey L. Cayton, 48, died in McCain Hospital at Sanatorium at 9:30 o'clock Tuesday night of last week after an illness of two years. He is survived by two brothers, Mack Cayton of Edenton and Lawrence Cayton of Baltimore, Md., and five sisters, Mrs. David Hudson and Miss Blanche Cayton of Edenton, and Mrs. Gladys Formica of Arizona, Mrs. Grace Swanner of Morehead City and Mrs. Daisy Patti of Virginia.

Funeral services were held at the Williford Funeral Home Thursday afternoon at 4 o'clock. The Rev. Ether C. Alexander, pastor of the Christian Church, officiated. Burial was in Beaver Hill Cemetery.

Pallbearers were Sam Wright, Kenneth Wright, Albert Twiddy, Frank Twiddy, Robert Smith and Ives Voliver.

Sized Up
"Little Girl, what will you do when you're as big as your mother?"
"Diet!"



ON THESE HISTORIC HIGHLANDS AT WEST POINT-ON-HUDSON THE U. S. Military Academy was founded 160 years ago. During the observance of the sesquicentennial visitors will be welcomed, and the military reservation, embracing some 15,000 acres, will be open to inspection. It includes Revolutionary forts, oldtime buildings and newer structures, the Museum, the Library and mementoes of heroes of America's military leaders. The martial music and the cadets' parades will stir patriotic souls!

The Military Academy was authorized by Act of Congress March 16, 1802, and established at West Point, a key Hudson River fortress where General Washington with his patriot army held the British in check during the American Revolution. It was opened July 4, 1802, with five officers and 10 cadets. In 1803 the strength of the Corps was 2,496 cadets and a post garrison of more than 1,400 men and a military band.

Washington and his officers urged the establishment of a school for military training before American independence had been won, and when the government was formed under the Constitution, President Washington aroused his countrymen to prompt action. The garrison site at West Point, consisting of 1,795 acres, was purchased in 1790. It has been occupied by the Army since 1778, and hence the barracks and other buildings, while inadequate, were available for the launching of the new institution. Major Johnathan Williams, grand-nephew of Benjamin Franklin, was appointed first superintendent. The threat of war with England in 1812 impelled Congress to increase the corps of cadets to 250, and the record shows that those early graduates served their country well—a quarter of more than 100 young officers who saw action in the War of 1812 were killed or wounded.

Col. Sylvanus Thayer, a graduate of the Academy in 1808 and a distinguished officer in the War of 1812, was superintendent from 1817 till 1833 and is known as the "Father of the Military Academy." His ideal was to produce trained men who would be worthy military leaders. A statue to his memory stands on the Academy grounds where his remains are interred.

KEEPING UP ON FARMING

With Uncle Walt

Well, looks like things is a shapin up pretty good for us tobacco farmers this year. Least ways that's what I gathered from the talk I heard in the county seat the other day.

This feller W. P. Hedrick, who's a tobacco marketing specialist with the State Agriculture Department at Raleigh, was a talkin to a bunch of farmers in the court room and I got wind of it while I was in Charlie Nole's store a buyin me some seed pertaters. I loved I'd go over and hear what he had to say 'specially when they told me he was gonna talk about what we could expect on our tobacco crop for this year.

Well sir, 'fore I could git over there and up the datted steps to the court room, he'd done started talkin. I don't know how much he'd said 'fore I got there but I know he said a lot after I got in and got me a seat.

Seems like from the way he give it in, us flue-cured growers can count on gittin a little better price for our tobacco this year than we got last. Now if you don't think that sounded good to these old ears of mine, you jest don't know.

The way he sized it up was that this Stabilization outfit didn't git much of the crop last year so we ought to have a pretty strong market for the 1952 crop. He give a bunch of figgers about how much we shipped to these furrin countries, but when they git to talkin about millions and billions I forgit it by the time I hear it.

I do remember one figger he mentioned though. It was where Great Britain bought about 150 million pounds of our tobacco last year. He said that feller Churchill over there talk like they couldn't buy nothin like that much this year 'cause they're runnin a little short on money. He

went on to say then that if the folks in Washington would loan 'em some money, they would be glad to come back over here and buy our tobacco with our money. But if they don't git our money, I reckon from the way he give it in, this Stabilization bunch better figger on buyin a little more of the crop this time.

You should of heard him talkin 'bout the cigaret smokers we got right here in our own country. It's a sight in this world at the number we smoke over here and he says the American cigaret is considered a luxury with them furriners. Cigarets ain't the only thing we use a lot of here neith-

er. Snuff dippin and tobacco chewin is still pretty popular with a lot of us and I reckon it'll always be—least ways it will with me.

I didn't listen too good when he commenced to talkin about the burley growers and what they could count on for this year, but I do remember him a sayin that the burley situation ain't as good as the flue-cured. Seems like th's Burley Stabilization Pool, or some such outfit, has got a right good little bit on hand now and them fellers up in the mountains had another right big crop last year.

He sorta summed up his talk in a nutshell right before he set down. Two of the main things he said was that we'll probly ship out a little more of flue-cured and burley tobacco to furrin countries during 1952 than we did last year. And the other one was that us farmers oughta do everything we can to grow good tobacco. Ac-

ordin to him, we didn't get any higher price for our tobacco last year on account of the low and medium quality stuff we put on the floors to sell.

SPORTS AFIELD

By Ted Kesting

Smoking will preserve game and fish almost indefinitely in most any climate, and when so preserved it is delicious and as good eating as if fresh. Smoking is relatively simple, but it does require attention to the fire or smudge four or five times a day during the process, which takes from two to four days. Here, briefly, are the steps as outlined by Col. Townsend Whelen.

Some kind of a smokehouse is necessary, but it does not have to be elaborate. The simplest arrangement is to rig up some kind of chimney, say 30 to 40 inches square, made of wood or sheet metal, with shelves and with a trench below it or slightly to one side in which to build the fire or smudge.

Now you need a big fish. Any species can be smoked, just so they are large fish that will fellet into slabs at least half an inch thick. Clean the fish, remove the heads, and split in two pieces in line with the backbone. Lay the halves skin side down on a log, sprinkle salt over them, and cover with canvas. Do this in the early evening. Build your fire early the next morning, just enough to make a small bed of coals. Then feed it on rotten, punky or wet wood so it will smolder and smoke, with little or no flame. You must use only hardwood—birch, maple, aspen. Never any pitchy wood like spruce, pine or hemlock that would give a disagreeable taste to the smoked food.

When the smudge is going well, with a column or even just a wisp of smoke going up the chimney, wipe the salt off the fish and lay the fil-

lets, skin side down, on the shelves and close up the chimney. Keep the smudge going all day so smoke is constantly circulating around and over the fish. You want only warmth, not heat. Neither the fish nor the chimney should ever get so hot you cannot place your bare hand on them. The chimney must have smoke in it all the time during daylight to keep the flies off; build it up well when you go to bed.

It probably will take from two to four days to smoke your fish properly, depending on the weather and the volume of smoke. When done, put the fillets away, skin side down and where they will keep dry. You don't have to keep them cold, so don't place them in a refrigerator or any damp place or they will mildew.

Smoked fish will keep for weeks. You can smoke game birds, such as quail or grouse in exactly the same way, splitting them, slightly salting them overnight, and laying them flat on the smokehouse shelves. Deer, moose, caribou, tongues, even sheep and beef, may be similarly smoked, cutting fat-free meat in flat strips not over an inch thick.

IF YOU'RE NOT UP TO PAR MAYBE IT'S THE WEATHER

Certain weather conditions, scientists believe, can cause sharp rise in heart attacks, fainting fits and other physical changes. Be sure to read an enlightening article on the subject in the April 27th issue of

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