

# SOCIETY NEWS

Mr. and Mrs. W. O. White and baby, who recently moved to Weldon, spent the week-end in Edenton.

Mrs. V. E. Tynch left Monday for Atlanta, Ga., where she is visiting her son-in-law and daughter, Pfc. and Mrs. Thomas Perry.

Mr. and Mrs. James Dail of South Norfolk spent Sunday visiting Mrs. Dail's mother, Mrs. John Garrett.

Bill Harris and Miss Eula Garrett spent Sunday in McCain, N. C., where they visited Mr. Harris' brother, Thomas Harris, a patient in the sanatorium.

Calvin Mills, Jr., has returned to Luke AFB, Glendale, Arizona, where he is stationed, after spending some time with his parents, Mr. and Mrs. S. C. Mills.

Mrs. Shelly Shibley of Albemarle, N. C., Mr. and Mrs. F. A. Smith and children of Raleigh and Mrs. S. L. Fox of Hollywood, S. C., are visiting their sister, Mrs. R. L. Chesson.

Misses Dot Davis, Neldia Haste, Magdaline Downing and Jessie Lee Downing spent the week-end in Raleigh.

## Ward's Women Plan Supper-Entertainment

Ward's Home Demonstration Club will serve a supper Friday night at 7 o'clock in the Community Building at Cross Roads. The supper is being held for the benefit of the Ward's community building, and tickets will be on sale at the door at a nominal price.

The menu will be: Ham, fried chicken, potato salad, peas, glazed potatoes, pickles, butter, tea. Dessert, at a slight extra charge, will be coconut pie or chocolate cake.

For all who pay for the dinner a free entertainment will be staged in

the Chowan High School auditorium. This will be a musical comedy, "Matheson Jamboree" by the Laryngitis Five of Williamston. The affair is expected to attract a large crowd.

**MASONS MEET TONIGHT**  
 Unanimity Lodge, No. 7, A. F. & A. M., will meet tonight (Thursday) in the Court House at 8 o'clock. C. T. Griffin, master of the lodge, urges a full attendance.

**GUILD MEETS MAY 5**  
 The Wesleyan Service Guild of the Edenton Methodist Church will meet Tuesday night, May 5, at 8 o'clock at the home of Mrs. Cecil Fry in West-over Heights. All members are urged to attend.

For some reason human beings like to make a living without working.

Personally, we are tired of being polite to intoxicated brethren.

## Friends And Voters

This is to announce to you that I am a candidate for re-election for Councilman-at-large in the Municipal Election to be held Tuesday, May 5, 1953.

I want to thank you for your support in the past and will greatly appreciate any support given me in the coming election.

Thanks,  
**W. JORDAN YATES**

## FOR SALE

**Five-Room Home**  
 LOCATED CORNER OF  
 SECOND AND JOHNSON ST.  
**CAMPEN - SMITH**  
 REAL ESTATE  
 PHONE 141 OR 8



# Colonial's "MADE IN DIXIE" SALE!

This week Colonial salutes the many fine manufacturers and food processors throughout the Southland by featuring Dixie-made products for Dixie homemakers. Southern cooks, especially, will recognize these famous names—brands of top-quality that have been used in every day meal planning since Grandma was a girl. It's stock-up time down South, with well-known products specially priced during Colonial's big "Made in Dixie" sale. Save today—and everyday—your total food bill is less when you shop at CSI.



COLONIAL'S FULL CUT BONELESS

# ROUND STEAK

U.S. Choice  
 Colonial Pride  
 LB.

**69c**

U.S. Good  
 and U.S. Comm'l  
 Budget Beef  
 LB.

**65c**

Juicy Family Size—Pinbone or

**Sirloin Steaks**

U.S. Choice  
 LB. **73c**

U.S. Good  
 and Comm'l  
 LB. **69c**

Thick Tender Porterhouse, Club or

**T-Bone Steaks**

U.S. Choice  
 LB. **77c**

U.S. Good  
 and Comm'l  
 LB. **73c**

Luter's Jamestown—Tray Packed

**Sliced Bacon**

LB. **53c**

Deviled

**Crabs** 3 For **55c**

**Cole Slaw** 1/2 Pkg. **29c**

**Potato Salad** 1/2 Pkg. **33c**

**Chicken Salad** 1/2 Oz. Pkg. **45c**

LARGE JUICY FLORIDA

# GRAPEFRUIT

**3 FOR 21c**

U.S. NO. 1 NEW FLORIDA

**WHITE POTATOES** 5 LBS. **25c**

GARDEN FRESH SOUTH CAROLINA

**SWEET GREEN PEAS** 2 LBS. **29c**

MADE IN DIXIE SALE SPECIAL—WRIGHT'S

**SWEET POTATOES** 2 No. 303 Cans **35c**

GROWN IN DIXIE—PACKED IN DIXIE—EBERWINE

**TURNIP GREENS** No. 2 Can **12c**

TRY IT SCRAMBLED WITH EGGS—TIDEWATER

**HERRING ROE** 8-Oz. Can **19c**

FASTER SMOOTHER EASIER IRONING WITH KING'S

**LIQUID STARCH** Quart Bottle **20c**

ASPARAGUS TIPS AT THEIR BEST—CS BRAND ALL GREEN

**ASPARAGUS SPEARS** No. 300 Can **39c**

JUST OPEN AND POP INTO THE OVEN—READY TO BAKE

**PUFFIN BISCUITS** 2 Cans **27c**

DELIGHTFULLY TASTY—UNIFORM IN SIZE—CS BRAND

**TINY GREEN LIMAS** No. 303 Can **25c**

MADE FROM TREE RIPENED ORANGES—SNOW CROP FROZEN

**ORANGE JUICE** 2 6-Oz. Cans **33c**

DON'T MISS COLONIAL'S AMAZING **BONUS BUY!**

KEEPS LIQUIDS HOT OR COLD

This handy rustproof picnic jug is made of strong rustproof aluminum that reflects heat. It is light to carry—has a handy aluminum drinking cup and is insulated with the highest grade fiberglass. In addition to these features it has a glass liner that is replaceable by any standard 2 quart jar. Get ready for summer picnics by getting your Picnic Jug today.

**99c** WITH \$5.00 PURCHASE

Regular \$1.49 Value

**STRIETMAN SPICE ALMOND COOKIES** 10 1/2-Oz. Pkg. **31c**

**FULL STRENGTH WHITEHOUSE VINEGAR** Quart Bottle **18c**

**CS BRAND BLENDED JUICE** 46-Oz. Can **27c**

**CS BRAND GRAPEFRUIT JUICE** 64-Oz. Can **27c**

**GILL'S HOTEL SPECIAL COFFEE** 1-Lb. Bag **95c**

**FFV DUTCH SPRIT COOKIES** 3 3/4-Oz. Pkg. **35c**

**NANCY CARTER Tested RECIPES**

**HOW TO BROIL A STEAK**

Oven broil these cuts of Colonial Pride Beef (U. S. Choice or Prime): Club, rib, T-bone, sirloin, tenderloin, porterhouse, or top round.

Slash the fat edge of steak so it won't curl during broiling. Preheat broiling oven and broiling pan. Rub broiler with a piece of trimmed-off fat to prevent meat sticking. Lay steaks on broiler and adjust so top of steak is 2 to 4 inches from source of heat.

For a thick steak, very browned outside and very rare inside, place steak 3 inches below heat. If you wish it well done, place 4 inches away. For 1 inch steaks rare, place just 2 inches from heat source.

Broiling time: For medium rare, a 1 inch thick steak requires 6 minutes per side; a 1 1/2 inch thick steak 10 minutes per side; a 2 inch steak 16 minutes per side. This is for meat taken directly from the refrigerator. For rare steaks, subtract 1 minute from cooking time for each side.

For specific recipes, homemaking or cooking information, write to Mrs. Nancy Carter, Director of Home Economics, Colonial Stores, Inc., P. O. Box 4358, Atlanta, Ga.

ALL PRICES IN THIS AD EFFECTIVE THRU SAT. NIGHT, MAY 2nd.