

## Progress Reported In Acquiring Land For National Park

### Government Has Title To Over 17,000 of 28,500 Acres

Encouraging progress in acquiring land for the Cape Hatteras National Seashore Recreational Area in North Carolina's Outer Banks is reported by the National Park Service, Secretary of the Interior Douglas McKay announced this week.

Of the approximately 28,500 acres lying within the approved boundaries of the project, the Federal Government now has title to more than 17,000 acres, an increase of approximately 5,000 since the State turned over the lands in its possession on December 22, 1952.

Probably the most serious obstacle to progress on the project was removed when Federal Judge Don Gilliam ruled in favor of the Federal Government on all counts in a suit brought by certain land owners to block condemnation proceedings.

Reports that the sands of the coastal islands were rich in ilmenite, containing titanium, several months ago temporarily encouraged owners on the Banks to believe their lands had high mineral value. However, authoritative statements from the National Lead Company and the DuPont Corporation, based upon thorough exploration of the islands for mineral values, proved these reports misleading. Approximately 4,000 acres of the lands to which the Government has recently taken title were acquired through declaration of taking—that is final settlement with the former owners will await outcome of condemnation suits. On much of this acreage, agreement on price had been reached, but court action was necessary to clear title. On the remainder, the National Park Service had been unable to come to agreement on price with the owners. Of the other recently acquired acreage, some has been obtained under option and purchase, and some by gift.

The most recent gift was of 44 acres, donated by the Hatteras Holding Corp., of which Frank Stick is president. These lands lie between the Hatteras Island settlements of

Salvo and Avon, where 2,000 acres acquired by declaration of taking are also situated. The National Park Service welcomes donations of land in the area, Director Conrad L. Wirth declares, and hopes there will be more.

Travel to the Seashore Project is facilitated by the recent completion of the Cape Point road by the North Carolina Highway Department. This road, branching from the newly constructed highway down the Banks, enables the visitor to drive nearly to the tip of Cape Hatteras and to the lofty old Cape Hatteras Light. Parking spaces are provided at both places. Also, under an arrangement between the Coast Guard and the National Park Service, it is now possible for visitors to enter and ascend the lighthouse, which rises to a height of 192 feet. It is open from 9:30 to 11:30 each morning except on Tuesdays and Wednesdays—the latter being the "off days" of the park ranger now stationed at the Cape. The ranger, Gus Hultman, who is chief ranger for the Seashore Area, transferred there from the Blue Ridge Parkway in mid-May and is the first of the project's permanent personnel. He had previously been a district manager on the parkway.

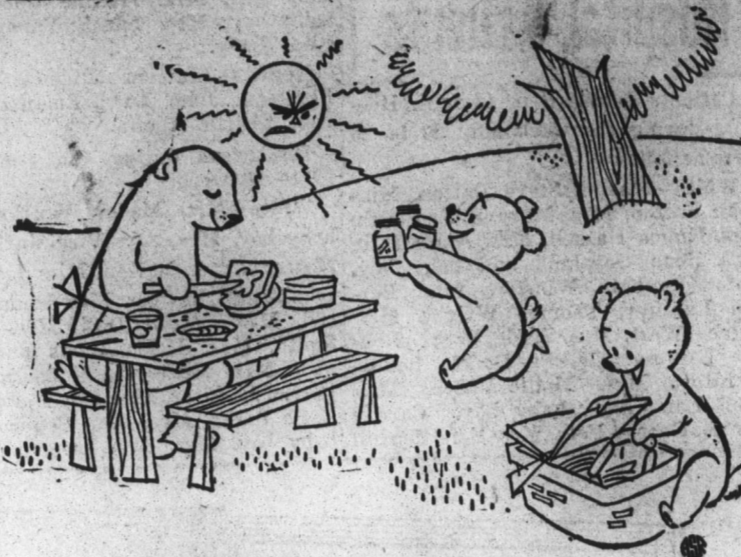
## HAYSEED

By UNCLE SAM

### IT PAYS

- To apologize.
- To admit error.
- To face a sneer.
- To be charitable.
- To be considerate.
- To begin over.
- To take advice.
- To avoid mistakes.
- To be unselfish.
- To profit by mistakes.
- To forgive and forget.
- To keep on smiling.
- To endure success.
- To be thoughtful.
- To be grateful.
- To pay as you go.
- To think before you act.
- To count the cost.
- To keep out of ruts.
- To maintain high standards.
- To control an unruly temper.
- To shoulder a deserved blame.
- To accept the inevitable calmly.
- To endure poverty.
- To let your actions do the talking.
- In the worst to look for the best.

## Food Sense—Not Nonsense



### 'BEARING' THE COLD FACTS

Food makes the picnic. In this modern age, good food comes out of the picnic basket fresh and wholesome even in warm, sultry weather. It is how you handle it that counts.

To preserve the goodness of picnic fare, give those foods to be served cold—cold treatment. Life begins at 50 degrees for bacteria, especially those trouble makers responsible for undesirable spoilage. Perishables, such as salads and salad-type sandwich fillings should be chilled before being packed for travel. Here is an idea—don't let bacteria come to the picnic—prepare most of the food at the picnic site. Food can become contaminated in unsuspected ways in even the spotless kitchen. It's more fun to do the final mixing of salads or spreading of sandwiches under open skies. Fortunately, bread is a good hot weather traveler and needs no chilling.

To keep the picnic basket cool, select one of the new insulated types and tuck in a refrigerant. A bucket of ice cubes or the handy new gels, encased in plastic tubes, which can be frozen at home, do satisfactory jobs of keeping perishables cool en route.

Bacteria bypass acid food but ride along with moist mixtures of poultry, meat, fish or eggs. Addition of several tablespoons of vinegar or lemon juice to mixtures of protein foods help to stave off bacterial action. Among acid foods which carry well are fruit pies. Cream pies, however, must be refrigerated if taken along. Good picnic fare also includes breads of all kinds, cake and cookies, all easily bought at your local bakery. Because these baked products are comparatively low in moisture, they do not need refrigeration.

When sandwiches must be completed in advance, choose fillings that carry well—processed cheese, peanut butter, jelly or summer sausage. For that right ending of the out-of-door meal, have it well-balanced. Provide a food with staying power—as cheese, meat or fish. The menu needs fresh fruits and vegetables to eat with plenty of buns or flavorful sandwiches made with enriched or whole grain bread.

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## SPORTS AFIELD

By Ted Keating

Most cooks and chefs generally agree that steak should be broiled rather than fried. Fishermen and hunters are not so fussy on this point that they are willing to carry charcoal stoves or heavy grills into the more remote areas where they like to camp. Two methods of broiling are open to them if they're brave men, claims Robert M. Ormes.

The first is a very old one which civilized man seems to have forgotten and which doubtless antedates the earliest cooking utensils. Yet it produces about the same results as a well-regulated broiler. The trick is to get a good deep bed of coals by raking them out from under a fire into a depression scooped in the ground in front of it.

The white ash is fanned away and then the steak is tossed on. When the meat has seared five or ten minutes it can be lifted off with a big spoon or spatula. It should not be pricked and allowed to bleed. A few fresh coals or vigorous fanning will revive the heat and you drop the other side of the steak on for another five or ten minutes, depending on the thickness of the meat.

Several coals will stick to the steak and your partners probably will think it has been ruined. But if you brush off these coals and salt the steak before serving, you'll be able to present them with perfectly cooked meat—red and juicy in the middle and well browned on the outside.

The other method looks even more dangerous to a good steak. This one requires a frying pan paved with a good quarter-inch layer of salt and it can be done over a flame if you don't want to wait for coals to develop. The salt must be heated—you can hardly get it too hot—and then the steak put on it. Instead of becoming briny, the meat absorbs only the right amount of salt for proper

flavoring before it is seared. When the steak is turned there should be enough salt in the pan to do the other side the same way. A thick cake of salt will form on the meat, but it can be knocked off with a knife, and the pan can be cleaned with one whack on a log.

Ormes claims he has never had a failure with a steak cooked in either of these ways, but don't expect them to produce good results with steak less than an inch thick.

To pity distress is but human; to relieve it is Godlike. —Horace Mann.

### BRONCHO BUSTER



This well-scrubbed, shiny-cheeked little fellow is ready for a ride on a bucking broncho in his own living room. Instead of spurs and high heel boots, however, he's wearing his comfortable, cool cotton house shoes. Called "blinkies," the little slippers are made of Martex cotton terry, which can be quickly cleaned with a small brush and soapuds.

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