817 Tipsy Drivers **Lose Driving License**

Number Is Somewhat **Below January Year** Ago

For driving drunk 817 Tar Heel corists lost thir legal driving privies in January the State Department of Motor Vehicles reports.

The first month figures of tipsy drivers was down somewhat from January, 1953. Last year 938 drunk drivers had their license revoked.

Violations requiring the surrender of driving privileges were off generally in the first report for 1954. Driving after license revoked dropped from 62 in January, 1953 to 58 last month. Reckless driving was down, from 34 to 32 as were convictions for transporting liquor, from 51 to 29.

Speeding over 75 mph, on the other hand, was up. The monthly summary listed 225 convictions and subsequent loss of license for the speedstrs in January. Last year only 152 such convictions were secured. The difference is credited to a sterner enforcement of speed laws according to casserole along with any butter left dpartment officials.

The new anti-speeding law, effectemporary loss of driving privileges. Uncover and baste, bake 20 minutes Return to skillet, add onion, next four Featuring the dance will be selections by Francis Slade and his Four Aces. pension mandatory for speeding convictions in excess of 70 in a passenger car and in excess of 60 in a truck. bring something and here's a sug-vinegar mixture, bacon, and green pep-sible. Eleven truckers loss their license in gested menu: January under the statute.

Miscellaneous violations including larceny of automobile, improper use of drivers' license, unsatisfied judgment, habitual violator, hit-and-run and manslaughter resulted in 1,117 revocations for the month and 1.214 suspensions

> T. V. RUFFETS By MARTHA STILLEY Virginia Electric & Power Co. Home Economist

TV BUFFETS

During these winter months let's think of easy, cheery buffet suppers to be eaten close to the open fire and the television set, want to?

Here's an easy quick menu for those of us who work-Ham and chicken a 'la king

Oven-candied sweet potatoes Buttered split biscuits Blackberry jelly Dessert salad

Instant coffee Ham and chicken a 'la king-2 cups cooked or canned chicken 14-lb. sliced boiled ham

14-cup pimentoes cut into strips 1/2-cup green pepper strips

2 thsp. butter or margarine 2 cups condesed cream of mush-

room soup diluted

2 three-oz. cans sliced mushrooms,

undrained.

12 tsp. salt 1/8 tsp. pepper

Green Pepper Rings Cut chicken and ham into bite size pieces. Combine with pimento. In saucepan, cook green pepper strips in butter 5 minutes. Stir in soup, then mushrooms. In 2 qt. casserole or baking dish spread half of chicken mixture. Sprinkle with half of salt and Pour on half of sauce. Repeat. Refrigerate. Bake casserole, uncovered, with sweet potatoes in 450 deg. F. over 45 minutes or until bubbling hot and tinged with brown. Gar-

Oven-Candied Sweet Potatoes 8 pared medium sweet potatoes 14-cup butter or margarine

1 cup brown sugar

nish with green pepper rings.

2 tbsp. honey

½ cup orange juice



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ARM BUREAU MUTUAI



DRY RUN-Marines of the 1st Provisional Marine Amphibious Reconnaissance Group practice submarine escape procedures under the instruction of Navy submarines at Pearl Harbor. Men and officers of the reconnaissance company interrupted their exercises in rubber boats to concentrate on use of the submarine as a means of getting ashere ca cachay held beaches undetected. The simple "mock-up" piconed dere represents escape facilities of a real submarine.

Official U.S. Marine Corps Photograph—119278

1/4 tsp. pepper

6 tbsp vinegar

4 tsp. granulated sugar

½ cup minced green pepper

Rub potatoes with salad oil. Bake

1 tsp. orange rind

Halve potatoes lengthwise; brown in butter in skillet. Place in 2 qt.

in skillet and add sugar and remain-The new anti-speeding law, effecing ingredients. Refrigerate. Start one hour. Cook bacon till crisp—tive last July, tripped up 346 over 70 heating oven to 450 deg. F. Bake drain, then crumble. Measure dripmph drivers, all of whom suffered sweet potatoes, covered, 45 minutes. pings. Add salad oil to make 2/3 cup.

How about inviting the neighbors done, cut thin slice from top of each, over for a co-op buffet. Everyone can scoop out inside. Blend potatoes with

One-apiece meat loaves with broiled peaches Hot baked potato salads Tossed salad bowl Corn-meal crisps Nutted cheesecakes Coffee One-apiece Meat Loaves

eggs lightly beaten 4 lbs. ground chuck 4 cups soft bread crumbs 11/2 cups minced onion 14 cup horseradish 2 tbsp. salt

2 tsp dry mustard ½ cup milk ½ cup catchup

Toss eggs with meat, crumbs and onion. Add rest of ingredients; com-bine lightly but well. Shape meat into 10 individual loaves, place in greased shallow pan. Spread top of each loaf with catchup. Refrigerate. Bake meat loaves with potatoes in 400 deg. oven thirty to thirty-five minutes.

Hot Baked Potato Salad 8 washed baking potatoes

Salad oil

8 strips bacon 2/3 cup bacon drippings

1/2 cup minced onion 2 tsp. salt

106 EAST KING ST.

per. Stuff back into potato shells. Serve at once.

Nutted Cheesecake 1¼ cups graham cracker crumbs

(about 16) ¼ cup melted butter ¼ cup granulated sugar

2 8-oz. packages of cream cheese 1 tsp. vanilla

½ cup granulated sugar 3 eggs, unbeaten 1 pt. sour cream

1 tsp. vanilla extract ¼ cup granulated sugar 1/4 cup finely chopped nuts

(Make cheesecake day before buffet in order to allow time for cooling) Start heating oven to 375 deg. F.

DANCE AT MEXICANA

-let cool.

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EDENTON, N. C.

Sponsored by Buggs Bunny and his orchestra, a dance will be held at the Mexicana Sunday night, February 28.

Justice without wisdom is impos -James A. Froude.

MEASLES SEASON

As if February weather were not grave enough affliction, this is also the time when we begin the measles season. No one seems to know exactly why epidemics of measles occur at est while it is at its height. As the the end of winter every second or rash fades, he begins to feel better, third year. But doctors, school teach- and the problem is to keep him in bed ers, and parents all know that they until the doctor says it's safe for him

This is the time of year to be sus-During a measles epidemic, if a child fections while his resistance is low. Lightly grease 9-inch torte or cake develops symptoms of a head cold, he | Secondary infections are always serpan. Sprinkle with 2 tbsp. cracker should be kept home from school and jous and may be fatal. Pneumonia is crumbs. Mix rest of crumbs with but- away from other children, especially the most frequent complications; ear ter and ¼ cup sugar until crumbly, away from babies. The disease is in- infections are another possibility, and Pack firmly into bottom of pan. With fectious from the time the first signs occasionally encephalitis — inflammaelectric mixer at low speed beat cream appear - fever, runny nose, slight tion of the brain-develops. For bacheese until smooth. Gradually add 1 cough, and red, watery eyes. The bies and children under five, measles tasp. vanilla, 1/2 cup sugar, and eggs, doctor should be called at once. He can be so serious that every effort continuing to beat until creamy. Pour may use gamma globulin which acts to should be made to protect them over crumbs. Bake 20 minutes 375 prevent or modify measles for a limit- against the disease until they are olddeg. Remove from oven and let stand ed time, especially if the child is ill er. 15 minutes. Increase oven heat to at the same time with another disease, The care a child gets during measles 475 deg. F. Stir sour cream with last particularly tuberculosis. If there are has a great bearing on whether he two ingredients until sugar is dissolv- other young children in the family, will escape complications that may Spread evenly over cheese layer. gamma globulin may be given if the seriously affect his entire future. The Sprinkle with nuts. Bake 10 minutes time of exposure is known.

The "head cold" symptoms come every detail.

about ten days after the child has been exposed to a case of measles. The next signal is the appearance of spots on the inside of the mouth. Within a few days the typical skin rash begins on the face and neck and gradually

spreads to the trunk, arms and legs. The child feels miserable. The rash lasts about a week, and he feels sickto get up. With the average healthy school-age child, the illness lasts only picious of every cold that a child has. about two weeks, but he must be carefully guarded against secondary in-

doctor's advice should be followed in



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