

Washington—The column this week is devoted to my late colleague, Senator Clyde R. Hoey. It is a statement I made on the floor of the Senate last Thursday.

Senator Hoey

Mr. President, in my absence yesterday, the distinguished Minority Leader had the sad and painful duty to announce to the Senate the sudden passing of my great and distinguished colleague from North Carolina, the Honorable Clyde Roark Hoey.

A Statesman

Senator Hoey was the finest example of statesmanship and greatness that we have produced in North Carolina in our time. All of my lifetime, and especially during my service with him in the Senate, it has been an inspiration to observe his noble qualities which have endeared him to North Carolina and the nation. Senator Hoey was a gentleman in every sense of the word; he was patient; he was courteous. I am convinced that if we were to add all the manifold attributes of the man it is my humble opinion that Senator Hoey most nearly personified integrity and devotion to Christian principles than any person I have known in public life.

N. C. Mourns

It is impossible to do justice to the mighty soul that was Clyde R. Hoey. Mr. President, all North Carolina is in mourning today. As we prepare to return the last remains of our colleague to his native Cleveland County, North Carolina, it is with most heavy hearts that we bid him farewell; heavy, because of our extreme loss of a truly distinguished Southern Christian gentleman, thankful that we have been permitted to know him and profit by his long years of devoted public service both to his beloved North Carolina and to his nation.

Service

Over a span of 56 years Clyde Hoey

had served as a member of the House and Senate of the North Carolina General Assembly, Member of the United States House of Representatives, Governor of North Carolina and the United States Senator. Mr. President, he was the only North Carolinian ever so honored.

End of Era

It can be truly said that we have seen the end of a political generation in the passing of our beloved colleague. His friendly smile and greeting shall forever be missed in this chamber, and, Mr. President, we probably shall never see his equal again. Every person loved him, and as has been written about him in North Carolina, "As a man whom so many people loved, even death must have met him as a friend."

Sympathy

Mr. President, we are thinking of his three children at this hour. We want to extend our sympathy to them and also to his loyal office staff who join with all North Carolina in mourning his going.

May Almighty God, whom he trusted and worshipped so feverently, receive his soul in the peace it so richly deserves.

A time will be set aside at an early date during which we shall have the opportunity for those Senators who may wish to pay tribute to Senator Hoey. At that time I shall avail myself of the opportunity to make more extended remarks.

Blue For George

Mabel—"It seems like we've been waiting a long time for my mother."
George—"Hours, you mean."
Mabel—"Oh, George."

A Man's Casserole
By MARTHA STILLEY
Virginia Electric & Power Co.
Home Economist

You'd never think that any dish that tastes as wonderful as this chicken casserole could be good for you too. But it is! It contributes iron, most of all the protein you need for the day. Served with a tossed green salad (more vitamin C) and toasted garlic bread, it becomes a man's delight. The sauce, too, is marvelous. Try it with your family.

Casserole-Barbecued Chicken

- 3 to 3 1/2 lbs. ready-to-cook roasting chicken, cut up
- 1/2 cup flour
- 2 teaspoons salt
- 1/2 cup fat or salad oil
- 1 sliced fat or salad oil
- 1 sliced medium onion
- 1/2 cup chopped celery
- 1/4 cup minced green peppers
- 1 cup catsup
- 1 cup water
- 2 tablespoons Worcestershire sauce
- 2 tablespoons brown sugar
- 1/2 teaspoon pepper
- 1 package frozen cut corn thawed just to separate (optional)

Dip chicken pieces in flour mixed with salt. Fry in hot fat until golden brown; remove chicken to 3-quart casserole. Pour all but 2 tablespoons of fat from skillet. Add onion to fat; saute until golden and tender. Add celery and all the remaining ingredients. Pour over chicken. Bake in a preheated oven 350 degrees F. for 1 1/2 hours or until tender. Yield: 6 generous servings.

Garlic Bread

Cut Vienna or sandwich loaf in 1/2-inch thick slices, leaving bread intact at bottom. Spread slices with Garlic Butter. Cover lightly with paper bag to hold slices together. Heat in moderate oven (350 degrees F.) 15 minutes or until heated through. Place loaf covered on heated platter and serve.

Garlic Butter

Allow one clove of garlic to stand 2 hours in 1/4 pound of soft butter; re-

move garlic before using as spread. Or mince fine and add to butter as spread.

**Miss Betty Lou Chappell
Bride Of Carroll Evans**

Mr. and Mrs. Hubert Chappell of Belvidere announce the marriage of their daughter, Miss Betty Lou, to Carroll Evans, son of Mr. and Mrs. Carey Evans of Chowan County.

The wedding was solemnized Thursday, April 8, in Elizabeth City. The newlyweds spent a wedding trip in Washington, D. C., and are making their home at Fort Jackson, where the bridegroom is stationed.

CHRISTIAN CHURCH SERVICES

Services at the First Christian Church have been announced as follows by the pastor, the Rev. E. C. Alexander:

Bible School, Sunday morning at 10 o'clock; morning service at 11 o'clock; young people's meeting at 6:30 P. M.; evening service at 7:30 o'clock. Wednesday Evening Bible Class meets at 7:30 o'clock. Everybody is welcome to all services.

CIVIL SERVICE EXAM

The Fifth U. S. Civil Service Region has announced an examination for engineering aid positions paying from \$2950 to \$5204 per annum. Eligible lists will be established in the following options: Aeronautical, civil, electronics, general and mechanical. No written test is required. Appli-

cants will be rated on the basis of a review of their experience, education and training.

Application forms, or information as to where such forms are available, may be secured at any post office, or the Fifth U. S. Civil Service Regional Office, 5 Forsyth Street, N.W., Atlanta 3, Georgia.

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NOW OPEN

During the summer, sales will be held for the sale of various kinds of farm produce, the sales to be conducted by Francis Hicks, well known and experienced auctioneer.

FARMERS, bring us your Beans, Cabbage, Spinach, Butter Beans, Corn, Cucumbers or any Vegetables you may have. Our Auctioneer will endeavor to secure the highest possible prices for your produce.

Chowan Mutual Produce Exchange, Inc.

W. A. HARRELL, Secretary and Treasurer

TAYLOR THEATRE
EDENTON, N. C.

Week Day Shows Continuous From 3:30
Saturday Continuous From 1:30
Sunday 2:15, 4:15 and 8:45

Thursday and Friday,
May 20-21—

Rosemary Clooney in
"RED GARTERS"
E. M. HOWELL

Saturday, May 22—

Rex Allen in
"RED RIVER SHORE"
L. E. TWINE

Sunday and Monday,
May 23-24—

Rita Hayworth in
"MISS SADIE THOMPSON"
MRS. R. W. BOYCE

Tuesday and Wednesday,
May 25-26—

Double Feature
Dick Haymes in
"CRUISIN' DOWN THE RIVER"
—also—
Coley Wallace in
"THE JOE LOUIS STORY"

EDEN THEATRE
EDENTON, N. C.

Friday and Saturday,
May 21-22—

Double Feature
James Cagney in
"PUBLIC ENEMY"
—also—
Edward G. Robinson in
"LITTLE CAESAR"

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THEATRE**
EDENTON, N. C.

Admission 40c Per Person
Children Under 12 Free

Friday and Saturday,
May 21-22—

Charlton Heston in
"ARROWHEAD"
MRS. HENRY QUINN

Sunday, May 23—

Donald O'Connor in
"I LOVE MELVIN"
R. E. FOREHAND

Monday and Tuesday,
May 24-25—

Clark Gable in
"NEVER LET ME GO"
MRS. CARL BLADES

Wednesday and Thursday,
May 26-27—

Randolph Scott in
"THUNDER OVER THE
PLAINS"

Note: If your name appears in this ad, bring it to the Taylor Theatre box office and receive a free pass to see one of the pictures

What's a **HILL** to POWER like this?

You've climbed hills before, we know.

You've come to many a long rise in the road ahead and tramped down on the gas pedal to make the grade.

But did you ever head a ROADMASTER up a hill—a 1954 ROADMASTER?

You seem to sail when you touch off the great V8 power that gives life to this finest of Buicks.

You move ahead and up that long steep

pull in a silken, smooth sweep of almost effortless ease—and the thrill your spirits get from such magnificent ability is a precious thing.

And you realize, of course, that a wealth of advanced high-compression V8 power—(the highest horsepower in all Buick history, in fact)—is the heart of this stirring performance.

But you also realize soon enough that your tremendous satisfaction at the wheel of a ROADMASTER comes from more than great power alone.

It comes from the instant response and absolute smoothness of Twin-Turbine Dynaflo.

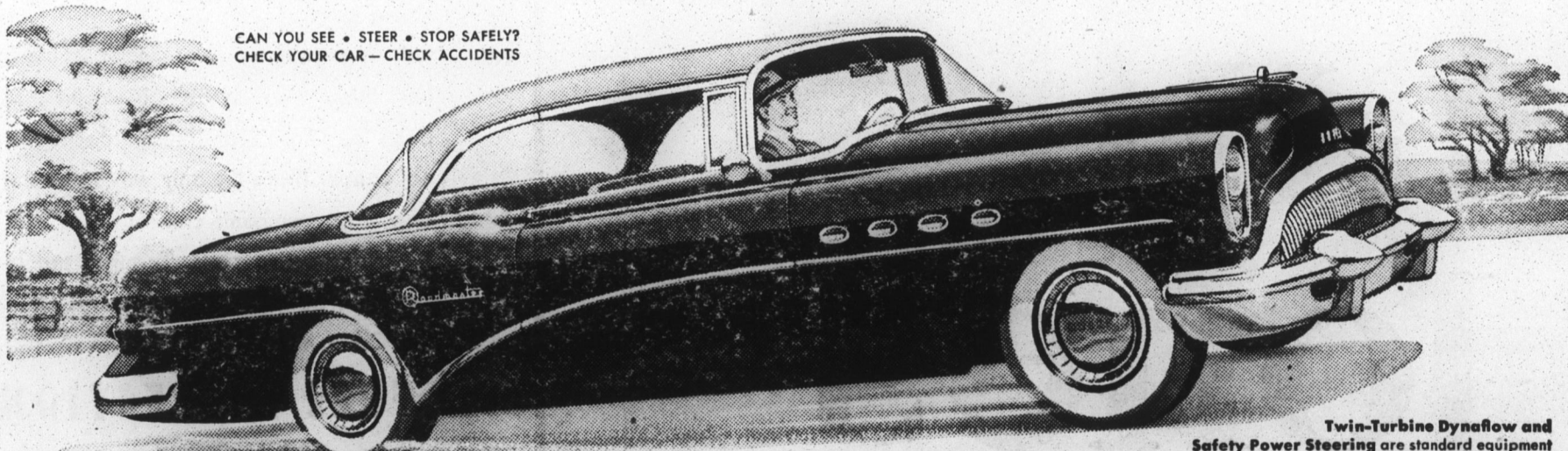
It comes from the velvety luxury of your all-coil-spring ride. It comes from the

superb ease of Safety Power Steering: It comes from the comforting feel of ample roadweight—brought to feather-light handling precision by a new geometry in front-end engineering.

And very definitely, it comes from the eye-catching beauty in which you travel—the look-of-tomorrow styling that graces ROADMASTER today—and with the spectacular new panoramic windshield that is fast becoming the mark of true automobile modernity.

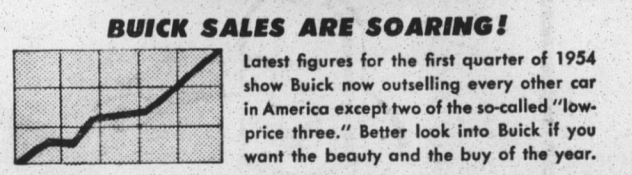
We'll be delighted to seat you at the wheel of a new ROADMASTER—so that you can drive it, try it, feel it.

It costs you nothing to do so—and it can open your eyes to the finest buy in fine cars today. Drop in, or call us this week.



CAN YOU SEE • STEER • STOP SAFELY?
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