

SENATOR SAM ERVIN SAYS



Washington—During last week I understood of his fellow Senator Greene of Rhode Island and others in proposing an amendment to increase the appropriation for a hurricane warning system by an additional \$2,500,000. The Senate adopted the amendment. It is hoped that the amendment will be approved by the Senate-House Conference Committee because it is highly desirable that as much prior warning of the approach of hurricanes will be given as is humanly possible.

Our Loss
North Carolina suffered the loss of two notable citizens last week, one of them being Attorney General Harry McMullan, and the other being the Honorable A. McL. Graham.

Tarry McMullan, a native of Hertford, North Carolina, graduated in Law at the University of North Carolina and embarked upon the practice of Law at Washington, North Carolina. He was appointed Attorney General by Governor Hoey on April 30, 1938, and occupied that office from that time until his death on June 24, 1955.

As a practicing lawyer and as a member of the State's Judiciary, I know that Attorney General McMullan was confronted by more numerous and more troublesome legal problems than any of his predecessors. His learning and his wisdom enabled him to find satisfactory solutions for these problems. As a consequence, history will assign him high rank among the many able men who have served as Attorney General.

Mr. Graham, a member of the Bar at Clinton, North Carolina, merits the approving remembrance of the State for his sacrificial service of twenty-eight years on the State Board of Education.

Majority Leader
Commentators upon political matters marvel at the efficiency of Senator Lyndon B. Johnson of Texas, who occupies the post of Majority Leader of the Senate. Senator Johnson assumed this position as the unanimous selection of the Senate Democrats at the time of their reorganization of the Senate in January of this year.

It is the duty of the Majority Leader to see to it that the Senate functions with efficiency as a legislative body. To this end, he determines the order in which pending measures are to be considered and does what he can to expedite final action on such measures.

If he is to function efficiently, the Majority Leader must be able to obtain the cooperation of virtually all members of the Senate. This being true, he must possess a com-

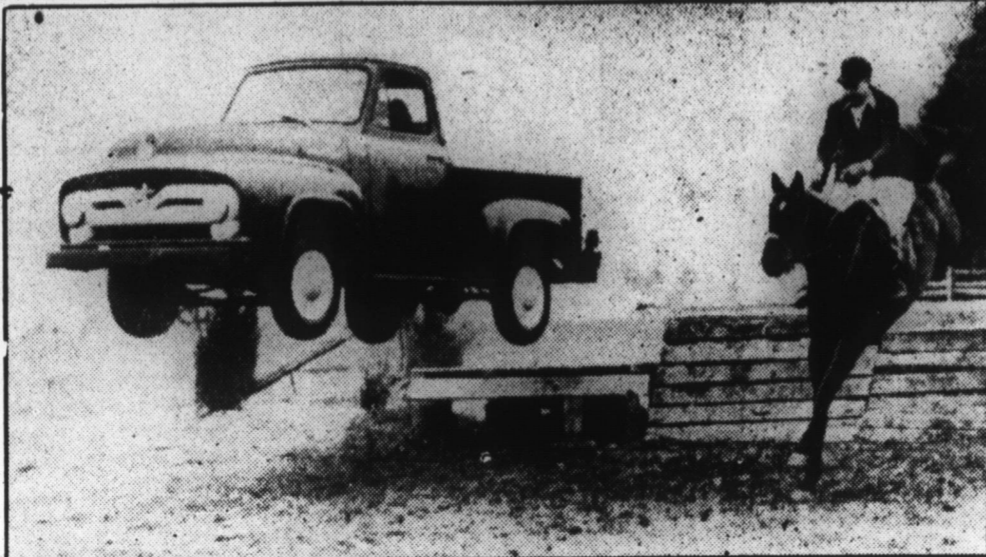
"Lemon-All-The-Way" Pie

By MARTHA STILLEY
Virginia Electric & Power Co.
Home Economist

If you like lemon pie—you'll love this one, which not only has a tart pie filling but a lemon crust. You will really like it!

Crust
1/2 lemon
1 tsp lemon juice
1 cup sifted all-purpose flour
1/4 tsp salt
1/3 cup shortening
4 tsp. water
Heat oven to 450 deg. F. Grate the lemon rind; squeeze the juice. Sift the flour with salt. Cut in shortening with a pastry blender or two knives until mixture resembles coarse meal. Sprinkle in water and lemon juice, a tablespoon at a time. Form into a ball—chill. Roll out on lightly floured board to 12 inch circle. Fit into a 9 inch pie pan. Bake 12-15 minutes.

Filling
3/4 cup granulated sugar
7 tsp. sifted all-purpose flour
2 tsp. cornstarch
1/2 tsp. salt
2 1/2 cups boiling water
3 egg yolks
1/4 cup granulated sugar
1/2 tsp. lemon juice
3 tsp. grated lemon rind
3 egg whites
Over low heat, combine 3/4 cup sugar with flour, cornstarch and salt. Slowly stir in boiling water. Cook until smooth and just thick enough to mound. Beat yolks with 1/4 cup sugar. Slowly stir in the hot filling. Blend well. Return to low heat for 5 minutes stirring occasionally, add lemon juice, rind



TALLY-HONK—Mass obstacle jump by 133 horses takes place as Bill Baylor guides 132 of them, stabled under the hood of his pickup truck, over a hazard during a foxhunt at Charlottesville, Va. Baylor says that his iron steed's speedometer clocked the four-legged thoroughbreds at between 7 and 40 miles per hour during the course of the hunt.

Remove at once. Cool. Spoon into shell. Top with a 3 egg white meringue. Sprinkle with toasted coconut.

To Make a Really Good Meringue
1. For a 9-inch pie set out three eggs to warm to room temperature. Whites beat to a greater volume when not too cold. When ready, heat oven to 400 deg.
2. Place whites in a medium bowl. Add 1/4 tsp. cream of tartar. Beat until frothy throughout (don't wait until they begin to stiff).
3. Start adding 6 tablespoons granulated sugar, a little at a time, to frothy whites, beating well after each addition. Add this early, sugar dissolves better helping to prevent beading.

IN MEMORIAM
In loving memory of our dearly beloved wife and mother, Mrs. J. D. Ward, who departed from us nine years ago, June 11, 1946.
Dearest Mama: Our hearts are sad and we are lonely;
And as dawns another year,
In our lonely hours of thinking
Thoughts of you are always near.
Days of sadness still come o'er us,
Friends may think the wound is healed,
But they little know the sorrow
That lies within the heart concealed.
Sadly missed,
Husband and Children.

BIRTH ANNOUNCEMENT
Mr. and Mrs. Dick Hayes announce the birth of a 7 1/2-pound son, born Sunday morning in Chowan Hospital.

Hospital Patients

Patients admitted to Chowan Hospital during the week June 20-26 were:

White
Edenton: Mrs. Marygold Shubitowski, Mrs. Florence Peyton, Mrs. Betty Read, Miss Ann Jordan, Mrs. Jane Banks, Jessie Jones, Mrs. Sarah Basnight, Robert Beasley, Mrs. Florence Mosley, Mrs. Helen Haynes, Mrs. Virginia Hayes, Mrs. Sheila Leary.
Tyner: Mrs. Gladys Byrum.
Hertford: Mrs. Nellie Owens, Mrs. Mary Elliott, Mrs. Lillie Johnson.
Winfall: Durwood Barber.
Roper: Mrs. Agnes Carmichael, Mrs. Sarah Cahoon.

Negro
Aulander: Mrs. Jessie Penwood.
Edenton: Katie Williams, Lorain Coston, Evelyn Foxwell, Louise White, James Blount.
Belvidere: Marjorie Brothers.
Winfall: Jesse Ormond.
Merry Hill: Gladys Rankin.

Patients discharged from the hospital during the same week were:
White
Edenton: Mrs. Juanita Sacks, Mrs. Beulah Boyce, Mrs. Syble Harrell, Mrs. Lala Smith, Mrs. Marygold Shubitowski, Mrs. Florence Mosley, Mrs. Betty Read, Mrs. Florence Peyton, Mrs. Jane Banks, Creswell: Mrs. Laura Ambrose, Columbia: Johnnie Marino.
Winfall: Mrs. Alice Parker.
Hertford: Mrs. Nellie Davis, Mrs. Mary Elliott, Mrs. Lillie Johnson.

Births
The majority of North Carolina's 991 traffic victims last year were killed in rural accidents. Tragedies on state, county and Federal highways claimed 807 lives, while urban fatalities came to 184. Among the 15,600 injured 9,421 were hurt in rural accidents and 6,179 suffered injuries in urban areas. The greatest number of urban fatalities occurred in cities of 10,000 to 50,000 population reports the Motor Vehicles Department.

On Cooking Eggs For Outdoor Eating
There's a big difference between a hard-boiled egg and a hard cooked one. Even the name implies the distinction. According to Virginia Wilson, State College extension nutritionist, a hard-boiled egg is tough and leathery simply because it was cooked too long and too hard. A hard cooked egg, on the other hand, is tender and smooth.

Now that summer is here, it's a picnic weather which means that it's hard-cooked egg weather. The easiest way to prepare, carry and keep eggs is in the shell. Then, at mealtime, they're shelled and eaten out of hand. Hard-cooked eggs keep for hours without refrigeration in an unbroken shell, thanks to the protection of both the shell and the papery lining underneath.

But hard-cooked eggs out of the shell — stuffed, or in salads and sandwiches—must be kept cold to be safe against spoilage, according to Miss Wilson. In just a few hours in a warm picnic basket or out on a picnic table on a warm day, stuffed eggs or egg salads may become spoilage hazards. Safety calls for keeping them cold from the time they're prepared until they are eaten.

What's the best kind of egg to buy for hard-cooking? Those of top quality (grades AA or A) are best because of their delicate flavor. They're also good for stuffing because they have well centered yolks. If you want eggs for sandwich filling or for salads, select B eggs which are entirely suitable and cost less than the higher grades.

Rather than creating unreasonable demands upon the producers and processors, Libeau points out that the broad range in sizes demanded by housewives expands sales possibilities and opportunities.

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There are literally thousands of different kinds of cheeses and each one is nearly as versatile as the other. Unfortunately, however, sliced cheese hardly get out from between two slices of bread and cream and cottage cheese see little use except as a garnisher atop a slice of pineapple.

This is the age of pick-up foods—they're at home as hors d'oeuvres or light refreshments. And according to Jo Earp, State College extension nutritionist, cheese is a nutritious dairy food.

Here are recipes for two cheese

Mushroom Dip
1 can cream of mushroom soup
1 small pkg. cream cheese
dash of garlic salt
dash of worcestershire sauce
Beat cream cheese and soup together until creamy. Add seasonings. Keep chilled until ready to serve.

1 pkg. cottage cheese or cream cheese
1/2 pkg. dried onion soup
dash worcestershire sauce
Beat all ingredients together until creamy. If you use cottage cheese, cream it well before combining with the dried soup. Keep chilled until ready to serve.

Size Bought Chickens Varies With Sections
The section in which you live has a lot to do with the size of chicken you buy. That purchases of different size birds vary among housewives of different areas has been definitely shown, according to Clayton P. Libeau, extension poultry and marketing specialist at State College. Libeau says that research shows that around two-thirds of the chickens purchased in Baltimore are fryers, whereas in Trenton and New



1954 ACCIDENT FACTS

On Cooking Eggs For Outdoor Eating

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ACCIDENT FACTS

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Telephoning or Flying, You Get There Faster If You Know the Right Number

You're sure of reaching the right plane faster if you know the number of your flight. And when you are telephoning you are sure of getting the right party quicker if you know the number you are calling. So whenever you can, call by number whenever possible.

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JOE THORUD SAYS:

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