Social Events of the Past Week In the Old North State

For the first of the control of the

Morganton. Jan. 15.—Mr. and Mrs. Samuel M. Sloan entertained at dinner Tuesday evening for their sister. Mrs. Florence Hildebrand, whose marriage to C. S. Starbuck, took place here Wednesday afternoon. The table was beautifully decorated in rose carriad were a miniature bride and tregards were a miniature bride and troon. The following guests enjoyed this delightful occasion. Mrs. J. F. Starbuck, Br. Mrs. J. F. Michey, Mrs. M. S. Starbuck, Wrs. Mrs. J. F. Michey, Tr. Mr. Starbuck, Phillip Isutaer, Mrs. Geometric Mrs. Geometric Mrs. Elizabeth linther, Miss. Grade Starbuck, H. O. Vogier, R. P. Shore, R. KERNERS.

Mrs. Ressle Hunt entertained two ables of bridge on Wednesday after-tools in honor of Miss Mamie Collect Bose playing were Mrs. S. Prisardias Kate Pearsall Mrs. W. A. Leellen W. A. Leellen

Shere.

News has been received of the marriage of Miss Metta Nelson and Vernon Elliott, which occurred in Greensboro during the holidays. The marriage came as a decided surprise to the many friends of Miss Nelson here, as no intimation of such a culmination to the romance had been given out. Miss Nelson is the cideat daughter of Mr. and Mrs. R. S. Nelson, of this place, and was born and reared in the romance had been given out. Miss Nelson is the cideat daughter of Mr. and Mrs. R. S. Nelson, of this place, and was born and reared in the friends learn that her marriage will be sonally. It is with regret that her friends learn that her marriage will take her away from Kerneraville.

Mr. Elliott is a highly respected young man of Greensboro and it is in that city that the young couple will make their future home.

Miss Marguerite Ring has returned Miss Marguerite Ring has returned from the first many friends regret the departure of Mr. and Mrs. A. B. Anderson and daughters. Misses Evelya and Ellanbeth, who have gone to Row-land, where Mr. Anderson will be engaged in the hotel business.

Miss Garselle Kerner has returned to Trinity college. Durham, to resume her studies, after spending the holidays with Mr and Mrs J. F. Kerner.

Miss Nan Sumner and Neil Williams, or Salisbury, spent Sunday with Miss Blanche Conley.

Mrs. A. C. Avery, Sr., has returned from a visit to her daughter, Mrs. C. Sple, in Winston-Salem.

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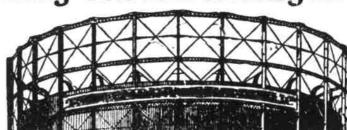
Miss Mamis Collett returned Sunday with Mrs. Mrs. At Shore, I he results a from a week's visit to her sister, Mrs. John N. Wilson, in Greensboro.

Rev and Mrs. George Hilton have returned from Philadelphia, where they spent several weeks.

KERNERSVILLE.

KERN

Wasting Gas Is Burning Money



How to Reduce Your Gas Bill

Don't

Don't use the giant burner on your gas range when a smaller burner will do. Don't light burners on your gas range until you have food ready to go on the

Don't allow a burner to remain lighted without being in use.

Using the gas oven to heat the kitchen is not economical. Don't try to "more boil" anything it

can not be done. Don't heat a kettle full of water when you only want a quart. Don't use the ovens of your gas range

for storage of food-it rusts out the Don't keep a full flame under container when water has reached boil-

ing point. Turn down the flame or set utensil over a small simmer burner. Don't turn off cock part way at meter. It does not save gas bill, lessens the pressure and interferes with good

service and is uneconomical. Don't use gas for heating without knowing the probable cost. Don't expect to use gas efficiently in

an old wornout range, or one with burners out of adjustment.

Do

Use gas only when it benefits you. Whenever possible use the smaller size burners instead of the large ones. Remember gas is no hotter ten minutes after burner is lighted than the instant it is lighted.

Turn out gas and relight it again in event there is an interval when same is not needed. Matches are cheaper than gas.

Keep burners of gas range clean by washing them in boiling water and soda at least once a month and have them dry before using, doing this will save gas.

Don't bake pie or biscuits alone in the gas oven. Use gas ovens to their fullest capacity on baking days, plan to have a baked dinner when

Have meter reader give you the reading of your meter and figure your own gas bill-but better-learn to read your own meter out better—learn to read your own meets and read it frequently.

Use triple saucepans, set over one burner.
You can cook three vegetables for the cost of cooking one. Ordinary saucepans will cook only one vegetable at a time.

Don't purchase from strangers so-called gas saving devices without first asking us whether

saving devices without first asking us whether they are of any value.

The Average Gas Consumption Of **Burners On Standard Ranges** Is As Follows:

Broiler burners 50 cu. ft. per hour Oven burners 40 cu. ft. per hour Giant burners 18 cu. ft. per hour Medium burners 12 cu. ft. per hour Simmer or smallest burner 4 cu ft. per hour

A long, yellow, smoky gas flame is very wasteful as there is not sufficient air being mixed with the gas for proper and economical combustion. It will pay you well to cut this out and keep near gas range as a constant reA small blue flame is hotter than a long yellow flame and requires less gas.

Remember local conditions are to blame for most gas troubles. Ask us to help you remedy your conditions.

North Carolina Public Service Company