

Former N. Carolina Slave Nearing 100th Birthday

By Staff Correspondent
DURHAM, N. C.—My readers I wish to acquaint you with a character I'm quite sure it will be interesting to know. I dare say there are few of you who have not heard of the story of the old slave who was far advanced in the years as this old gentleman.

I gathered as much information as I could from his son, Larkin Smith who resides at 701 Grant Street, Durham. Before going farther I will have to introduce this person. Eli

Smith is the one I shall attempt to acquaint you with. Mr. Smith was born in Wake County about ten or twelve miles east of Raleigh which is now known as Knightdale. The records in the court house stated that on Oct. 15, 1844 he was bought a slave by John Swift (white). His age was given as a boy between 3 and 9 years old. Since then he has taken October 15, as his birthday. I summed up the years and I find according to the record that he is only one year from the century mark.

Mr. Smith has eight children, three girls and five boys. The number of great grand children was to numerous for me to obtain.

He served in the Southern Army during the war of the states. He lives in Knightdale with his daughter, Mrs. Ada Robinson where he has resided since retiring in 1919.

On several occasions I have had the pleasure of meeting and talking with this old gentleman. On this particular occasion I arrived at his home about noon.

This being Sunday everyone was taking life easy, except for his daughter who was busy preparing dinner. Dinner was being served a little early this Sunday because everyone had planned to attend the convention that was being held at a church in Knightdale. There were two others in the party with me. As we came upon the porch we were greeted by Mr. Smith. He rose with almost as much pep as you or I. His hearing and sight have failed him a bit, yet his eyes are still bright. His hair has turned white, still one can see a few blacks among the gray. He possesses a long beard which he seems very proud of. Another treasured possession is his stick which helps him along as the years have caused him to bend slightly. I can hardly say bent as he walks very gracefully and erect.

We attended the convention with Mr. Smith who was very jovial as he met many of his friends who had come from many miles around Knightdale to attend. On the church yard between the services hundreds of people gathered and talked. He walked around with an air of dignity.

I guess one should feel thankful and more than thankful to God for letting them stay upon His earth for nearly a century.

Mr. Smith will celebrate his birthday Sunday Oct. 15, and I'm sure all will wish for him a happy birthday. Whether it is 99 or 100 he has a lot to be thankful for, and I'm sure he is. I must leave Mr. Smith now but soon I hope to visit him and listen to some of his experiences when a boy or young man. When I obtain this information I will try to bring you a story on his early life.

Autumn Is The Time For Apples

BY ARDEN H. DUANE For ANP

Apples are plentiful again! To my way of thinking—two or three apples—crisp, cold, shiny—juicy eat them raw skin, core and all.

Nevertheless, I'm going to tell you about a few of the favorite apple recipes. Try some of the following recipes for new ways to serve this popular fruit—don't neglect to add them to your October menus.

FRIED APPLE RINGS and Onions. Four large onions, sliced thin, one third cup butter, salt, one third cup sugar, four large cooking apples.

Cook onion rings in half the butter two or three minutes. Sprinkle with a little salt, and the sugar. Add a little water; cover and cook over low heat until onions are tender; remove to hot platter with skimmer. Wash, core and cut apples in one half inch slices; do not peel. Put apples in pan in which onions were cooked. Season with salt. Add remaining butter and sugar. Cook until tender and lightly browned, turning once. Put apples on platter and garnish with bacon if desired. Serve with meats, particularly roast pork, liver or sausages.

SOUTHERN CASSEROLE. Four cups cubed sweet potatoes (canned or cooked), four table spoon brown sugar, one half tea spoon salt, few grains pepper, six pork chops, prepared mustard.

Put alternate layers of apples and sweet potatoes into greased casserole; sprinkle with sugar, salt and pepper. Trim off excess fat from chops and spread both sides with prepared mustard. Place them on apple mixture. Cover casserole; bake in moderate oven about one hour. Remove cover last one half hour to brown slightly.

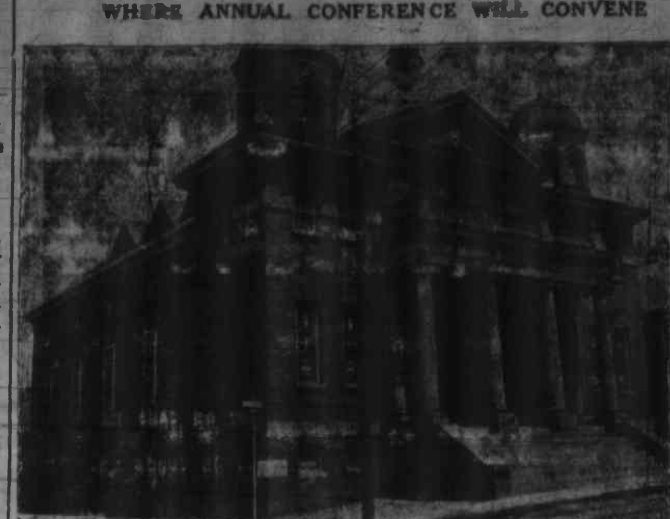
APPLE BETTY One cup dried bread crumbs, rolled, one fourth cup melted butter, one teaspoon cinnamon, few grains salt, one cup brown sugar, three cups cooking apples, finely chopped.

Mix crumbs, butter, cinnamon, salt and sugar. In buttered baking dish (arrange alternate layers of crumb mixture and apples, with crumb mixture on top. Bake in moderate oven for fifty minutes. Serve hot with hard sauce or cream, one quart casserole.

APPLE AND ONION SOUP. Four tablespoons butter, four tablespoons flour, one tablespoon sugar, one fourth teaspoon pepper, one quart veal or chicken stock or four bouillon cubes dissolved in one quart water, one cup onions (steamed and chopped), one cup onion water, one eighth teaspoon nutmeg, one cup apple sauce, salt.

Soften butter in large sauce pan and blend with flour which has been mixed with sugar and pepper. Add meat stock and stir until it boils; then add onions, onion water, nutmeg and apple sauce. Salt to taste and serve very hot.

If you are interested in these Apple Oatmeal-Pudding Apple Charlotte, Apple Sauce Custard Pie, Cheese Apple Sandwiches and many more, why not send your request along with a loose three cent stamp to ARDEN H. DUANE, Associated Negro Press, 3607 South Parkway, Chicago, Ill.



ABOVE is shown an excellent view of the Little Rock AME Zion church in Charlotte, where the annual conference will be held Nov. 8-12. All members and friends of the church are joining to make this conference one of the most successful in history.

Little Rock AME Church Making Great Progress

CHARLOTTE—Plans are now being made for the Annual Conference of the AME Zion church which will be held at Little Rock AME Zion church here November 8-12 with Dr. H. E. Wilson as the host pastor and Bishop L. W. Kyles presiding. It is expected that this will be one of the best attended and most successful conferences in history, and no stone has been left unturned by the local group to insure a fine meeting.

Little Rock AME Zion church is one of the leading churches in this section and one of the best organized churches in Charlotte. During its many years of service it has been pastored by some of the best known ministers in the AME Zion connection, among whom are the late Dr. W. A. Blackwell, the late Dr. S. D. Watkins, the late Bishop G. W. Clinton and others. It has a membership of more than 600, and on each Sunday morning many in and out of town visitors attend services.

On last Sunday Little Rock celebrated "Harvest Sunday" and a near capacity audience heard the sermon delivered by Bishop Kyles. The church was uniquely and beautifully decorated with fall flowers and vegetables, giving the entire service a truly harvest atmosphere.

The present building which comprises the Little Rock church was built in 1910 under the pastorate of Dr. W. R. Douglass. The present pastor, Dr.

H. E. Wilson, who has held this charge three years, has become outstanding among the clergy of Charlotte for his public spiritedness and interest in civic affairs as well as for his pulpit oratory. Dr. Wilson is truly a leader in his profession, and a credit to the city of Charlotte.

Officers of Little Rock church, to whom much credit is due for the church's continued success are as follows:

Trustees: E. B. Spring, chairman, LeRoy Grier, Wm. McCain, Sam Pemberton, J. C. Davidson, John Laury, T. A. Biggers, Edward Brown, Leon Alexander and J. C. Colston.

Stewards: John Barnett, hair man, Lewis Springs, W. M. Andrews, W. C. Alexander, Arthur Miller, J. B. Williams, Connor Audrey, Boyce Faulkner, Clarence Faulkner, Van Ness Crowder, A. B. Townsend, Oscar Laury, Leonard Gray and John Lyles.

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BEGINNING OCTOBER 9th THROUGH THE 14th

Visit The Progressive Stores And See For Yourself Some of the wonderful food values being offered during our Anniversary Sale.

Listed Below are A Few Of The Many Specials For Our Anniversary.

ROYAL ASTER OR JEWEL SHORTENING, 8 POUND CARTON	79c
DON'S MISS THIS GREAT Canned Food Sale	
PINK SALMON, 2 cans	25c
Carolina Brand Dessert PEACHES, NO. 2 CAN	10c
CHERRIES, NO. 2 CANS	10c
Sunsip Grapefruit Juice, No. 2 Can, 4 for 25c	
LODI BRAND CALIF. PEACHES, NUMBER 2 1-3 CAN, 2 FOR	27c
ELLEN CLARE TOMATO JUICE 20 oz CAN, 4 FOR	25c
DELMAIZ NIBLETS COKE, 2 Cans	25c
SUNSPRITE CLEANSER, CAN	5c
CLAPPYS BABY FOOD, 2 CANS	15c
CORNED BEEF, CAN	19c
PHILLIPS TOMATO SOUP, 6 Cans	25c
PROGRESSIVE Salad Dressing	
8 oz Jar 9c Pint Jar 15c Quart Jar 25c	
SUGAR 100 lb Sack	\$5.89
CHEESE POUND	19c
P and G SOAP bar	4c
Pure Lard	
50 pound stand \$4.79 8 Pound Pail 89c	
NBC FITZ, pound package	22c
NOTE BOOK FILLERS, 3 pkgs.	10c
Waldorf TOILET TISSUE, 4 rolls	17c
Scott Tissue, 3 rolls	25c
Scott Towels, 3 rolls	25c
MUSTARD, quart jar	10c
SUNNY SOUTH Flour	
98 Pound Sack \$2.59 48 Pound Sack \$1.33	
24 POUND SACK	65c
Salty Flake CRACKERS, pound pkg.	9c
FIG BARS, POUND	10c
VANILLA WAFERS, 2 pounds	25c
Sweet PICKLES, quart jar	19c
Coffee	
PROGRESSIVE COFFEE, Pound	17c
Hot Breakfast Coffee, Pound	15c
LUX, 2 Packages	19c
LUZ TOILET SOAP, 3 cakes	20c
LIFECUQY SOAP, 3 bars	20c
RINSO, 3 packages	25c
KIX 2 packages (1 Cream Pitcher Free With Each 2 pkgs.)	
Jim DANDY GRITS, 2 1-2 lb sack	10c
MILFSEED 100 lb sack	\$1.69
FAT LACK, white and thick, lb	9c
CATSUP 14 oz bottle	10c
IVORY SOAP large bar	9c
IVORY SOAP medium bar	6c
O. K. SOAP large bar	4c
10th ANNIVERSARY SALE FRUITS—VEGETABLES	
YORK APPLES, 4 POUNDS	10c
TOKAY GRAPES, POUND	6c
Jonathan Fancy Eating Apples, 8 pounds	25c
Bananas, 4 lbs 19c Onions 3 lbs 10c	
No. 1 Obbler Potatoes, 8 pounds	25c
Cabbage, fresh and green, 4 lbs	10c
CARROTS, bunch	6c
CELERY, Large Crisp Stalk	6c

DURHAM, N. C.
St. res Located At
505 N. Gregson St. 712 Fayetteville St.
1013 Chapel Hill Street 600 Roxboro St.

HHS Observes Week of Fire Prevention

When the Durham Fire Department made its annual visit to the Hillside Park High School Wednesday, Oct. 11, as a part of the observance of Fire Prevention week, a special program was presented for entertainment. The fire alarm rang around ten a. m. and all of the students rushed out to the street.

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IN PROGRESSIVE STORE

HARRY'S MARKET

PORK CHOPS	lb 26c
LIVER	lb 12 1-2c
OYSTERS (No Water)	Pint 25c
PURE PORK SAUSAGE	lb 20c
ALL BEEF HAMBURGER	lb 18c

HARRY'S MARKET

3-Year-Old Shows Great Brilliance

Right here in Durham we have what might turn out to be a child prodigy. An exceptionally brilliant child, considering the fact that she is just three years old, is Doris Marie Mitchell, the extraordinary daughter of Mr. and Mrs. Levi Mitchell of 309 Dowd Street.

Mr. and Mrs. Mitchell state that Doris first showed signs of being an unusual child when she was about nine months old. It was then that she began walking; and to make it worse, she started talking when she was 14 months old. At four and one half months she had several teeth. Before she was two years old, Doris knew all of the letters of the alphabet and could point them out and identify them wherever she saw them, and now, at the age of three, she is able to spell any simple three letter word that might be given her. She also knows the correct names for all the parts of her body from head to toe.

She has an extra large collection of nursery rhymes which she has been committing to memory since she first began talking, and no coaxing is ever necessary for her to give a "recitation program." She likes the movies and music, especially the piano. Her ambition is to be

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So welcome... so refreshing...at home

The world's biggest business—housework—deserves a pause for refreshment. You will welcome ice-cold Coca-Cola many times at home. When you shop include a six-bottle carton of Coca-Cola!

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It isn't necessary to pay cash for everything you buy, and there is so much satisfaction that comes from owning better things. If buying for cash means sacrificing better merchandise for poorer, why not try the Firestone Budget Plan and buy on weekly payments—you will find the best costs but a few cents more per week.

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Firestone BUDGET PLAN IS THE "BUY-WAY" TO OWNING BETTER TIRES, RADIOS, HOME and AUTO SUPPLIES

Firestone Tires made in the Firestone Factory and Exhibition Building at New York World's Fair. Also with the Firestone Exhibit at the Golden Gate International Exposition at San Francisco. Listen to the Voice of Firestone with Richard Goodall, Margaret Spinks and the Firestone Speaking Orchestra—concerts of all kinds at all Firestone speaking events, National N.R.C. Race Network.

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