



A Hint From the Chinese Cook

ONE sometimes wonders when walking down the streets of a large city just what would happen if all the Chinese cooks were called back to China and all the Chinese restaurants were closed. At present their numbers seem endless, and it goes without saying that their methods have affected American ideas in cookery. Women who employ Chinese cooks in their homes say that they display a wonderful earnestness and adaptability to their work. Yet when they make a distinctively French or American dish it never seems quite French or American; it has the Chinese touch somewhere about it, and occasionally this difference is an improvement. As for the purely Chinese dishes, they have come without doubt to stay. Who, having once tasted a well-made Chow Mein or Chop Suey, would be willing to omit the occasional appearance of these in their dietary?

Adapting Chinese dishes to American appetites has been an admirable achievement. One of the means these Oriental cooks have used to this end is the pineapple, a fruit much favored by Americans. For instance, in the somewhat unusual recipes which follow, the introduction of pineapple acts greatly to the charm of the Chop Suey and the oriental chicken and pineapple.

CHOP SUEY A LA AMERICAIN: Cut the breast meat of an uncooked chicken into strips one inch long. Cook these for 2 minutes in 1 tablespoon of butter. Add 3/4 cup celery cut in thin slices crosswise, one small finely diced onion, 6 mushrooms cut in slices. Cook 5 minutes, and add 1 cup chicken stock, 1/2 teaspoon sugar, 2 tea-

spoons Shoyu Sauce, 1/2 green pepper thinly sliced, 1 teaspoon cornstarch mixed with 2 tablespoons cold water, and lastly 1/2 cup sliced Hawaiian pineapple cut in small pieces. Bring to boiling-point and let simmer 3 minutes. Serve with plain boiled rice.

ORIENTAL CHICKEN AND PINEAPPLE: Heat 1 cup drained crushed Hawaiian pineapple in 4 tablespoons hot butter. Blend smoothly into this 6 tablespoons flour. Add 1 1/2 cups chicken stock. Season with salt and pepper. Stir until boiling and thickened, then add 3 cups diced cooked chicken. When very hot pour on platter garnished with toast. Sprinkle with salted almonds.

Professionals in domestic science have for several years experimented with pineapple in combination with other foods and have found among other things that pineapple helps to bring out the delicate, easily elusive flavor of eggplant, whether baked or stuffed; that it counteracts the meanness of sweet potatoes; that it is excellent as an ingredient in stuffing for fish, fowl, or even tomato; and that it provides a desirable tartness with starchy foods such as rice and tapioca. The following recipes illustrate some of these interesting combinations.

BAKED EGGPLANT: Pare an eggplant, cut in slices crosswise and cook in salted water until tender. Drain and mash. Add 1 cup butter, 1/2 cup stale breadcrumbs, 2 well-beaten eggs, salt and pepper to taste, 1/2 cup crushed Hawaiian pineapple. Fill individual moulds, sprinkle with buttered crumbs and bake in hot oven 15 minutes. Garnish with...

STUFFED EGGPLANT WITH PINEAPPLE: Cook eggplant in boiling salted water for 15 minutes. Cut slice from top and with spoon remove pulp, taking care not to work too closely to the skin. Chop pulp and add 1 cup breadcrumbs, 1/2 cup crushed Hawaiian pineapple, 2 tablespoons butter, 1/2 teaspoon grated nutmeg, and a beaten egg with enough cream or milk to make a good stuffing consistency. Season with salt and pepper, and stir. Refill eggplant, cover with buttered crumbs and bake 25 minutes in hot oven.

SCALLOPED SWEET POTATOES: Put in 4 alternate layers, 2 cups cold boiled sweet potatoes cut in 1/4 inch slices, and 1 1/2 cups crushed Hawaiian pineapple. Sprinkle each layer with salt, brown sugar, and dots of butter, amounting in all to 1/2 cup brown sugar, 1 teaspoon salt, 4 tablespoons butter.

STUFFED SWEET POTATOES: Bake 6 even-sized sweet potatoes, cut in halves lengthwise and scoop out most of the contents. Mash, and season with 2 tablespoons butter, 1 teaspoon salt, and 1/2 cup well-drained crushed Hawaiian pineapple. Best in 1/4 cup chopped nuts and fill the potato shells. Put 2 marshmallows on top of each filled shell and brown under the broiler flame.

TOMATOES WITH PINEAPPLE DRESSING: Scoop the centers from 6 tomatoes. To make the dressing chop 6 slices of fried bacon, 1 onion, the tomato centers, and add to 2 cups crushed Hawaiian pineapple, enough breadcrumbs to make the right amount to fill the tomatoes. Cover with crumbs and grated cheese and bake in hot oven 20 minutes.

Officers Liable For Not Doing Their Duty

Deputies or Any other officer Named Who Shall Neglect or Refuse to Carry Out the Duties Imposed By This act shall be liable on His Official Bond For Such Neglect.

After listening in on a heft argument as to who has the authority to pinch folks speeding on the highways of the cities, villages and county — or those nabbed while driving a car with a whiskey blow—we quote the following from the state automobile law of North Carolina:

Sec. 21. That for the purpose of enforcing the provisions of this act it is hereby made the duty of every police officer, every marshal, or watchman of any incorporated city or village, and every sheriff, deputy sheriff and every and all other lawful officers of any county, and every constable of any township, to arrest, within the limits of their jurisdiction, any person known personally to any such officer, or upon the sworn information of a credible witness, to have violated any of the provisions of this act, and to immediately bring such offender before any justice of the peace or officer having jurisdiction; any such person so arrested shall have the right of immediate trial, and all other rights given to any person arrested for having committed a misdemeanor. That each and everyone of the officers herein named who shall neglect or refuse to carry out the duties imposed by this act shall be liable on his official bond for such neglect or refusal as provided by law in like cases.

Sec. 2. No governing board of any city or town shall pass or have in effect or in force any ordinance contrary to the provisions of this act.

Lucky Seventh

Phyllis — When I accepted George, he said he was in the seventh heaven.

Joan—Quite possible, my dear, he's been engaged six times before. —London Opinion.

NOTICE OF SALE UNDER MORTGAGE.

Under and by virtue of the powers of sale contained in that certain mortgage deed executed by Ransom Lambert, on the 20th day of April, 1921, to J. M. McIver, said mortgage deed being registered in the registry of Chatham county, North Carolina in book FZ page 54 and having been duly transferred to the undersigned, and default having been made in the payment of the indebtedness described in said mortgage deed, the undersigned will, on Saturday the 28th day of May, 1927, at twelve o'clock noon, in front of the court house door in Pittsboro, N. C., offer for sale all that certain tract or parcel of land lying and being in Gulf township, Chatham county, North Carolina, and lying on the waters of Cedar Creek, and adjoining the lands of J. W. McIver, on the east, the lands of John Jones and Joe Reeves on the north, and the lands of Robert Lambert on the west, and the lands of Fred Lambert on the south, containing 46 acres, be the same more or less, and being the land on which Ransom Lambert now resides.

This the 26th day of April, A. D., 1927.

J. M. McIVER, Jr., Assignee of J. M. McIver, Mortgagee.
Siler & Barber, Attorney.

EXECUTOR'S NOTICE

Having qualified as executor of the last will and testament of Mrs. Matilda Straughn, late of Chatham county, I warn all persons having claims against the estate to present them duly proven on or before the first day of May, 1928, or this notice will be pleaded in bar of their recovery. All persons owing the estate will please make early payment.

This May 2, 1927.
IRA A. SMITH, Executor, Siler City, N. C.
May 5—6tp.

Having qualified as executor of the estate of the late J. W. Maynard, I hereby warn all persons having claims against the estate to present them duly proved to the undersigned on or before April 1, 1928, or this notice will be pleaded in bar of their recovery. All persons owing said estate are requested to make immediate payment.
This April 1, 1927.
E. E. MAYNARD, Executor.

MORE MUSIC, BETTER GRADES WASHINGTON SCHOOL FINDS

More music, better grades—is the way they do it in the high schools of the nation's capital, reports the Conn Music Center, working in the interests of a more musical America. Students in the Washington, (D. C.) high schools taking instrumental music rank 2.1 percent more in their studies than the boys and girls who do not.

There are five high schools in Washington. Four of them—McKinley Technical, Eastern, Western and Business High school—were used as the basis of an investigation made by Dr. Edwin N. C. Barnes, director of music education in the Washington public schools. The survey was based on the reports of the two senior classes in these schools and is described in detail in Dr. Barnes' new book, "Music an Educational and Social Asset," just published by the Theodore Presser Company of Philadelphia.

It was found that no less than 16 per cent of these senior students were studying some musical instrument or had been studying it within the past three years. They had each had on an average, 108.8 lessons on the instrument of their choice, and had carried this extra work in addition to the regularly prescribed high school subjects. Instead of tending to lower their grades as a distraction, the grades of the fiddlers and saxophone players were appreciably higher, ranging from 1.5 points to 4.5 points above those of the students who had not carried this additional work. The net gain in academic performance was 2.1 percent.

TEMPERANCE.

Jack and His Hard Lump.

"Halloo, Jack: Won't you have a glass this cold morning?" cried a bloated-looking saloon-keeper to a sailor, who was quickly stepping along the road. Jack had formerly been a hard drinker, and had spent many a week's wages in the saloon he was now passing, but about a year ago he had signed the pledge.

"No! I can't drink; I've got a hard lump at my side," As the sailor said these words he pressed his hand against his side, adding, "Oh, this hard lump!"

"It's all through leaving off grog," replied the saloon-keeper; some good drink will take your lump away. If you are fool enough to keep from your grog, your lump will get bigger, and very likely you'll be having a hard lump at your other side."

"True! true! old boy," with a hearty laugh, responded the sailor, as he drew out a bag of gold from his side pocket, and held it up to the saloon-keeper's gaze. "Here's my hard lump. You are right in saying that if I drink, my lump will go away, and if I stick to teetotal I shall have a bigger lump. Good-bye to you. By God's help I'll keep out of your net, and try to get a lump at both sides!"

THE PRICE OF BEAUTY

(By Frank L. Alderman)

I cannot know the sunset as I knew it
When fields gave forth their mel-low husk,
I cannot touch a star's soft velvet ear-drops,
Nor hear the sky's low music in the dusk.

Oh, there were days, blest, full of wonderment,
Strangely sweet because of one who came
And stayed so short a while, but understood,
And called each day of loveliness by name.

You were a great hope flaming in the darkness,
With torch that never knew the feel of rain;
And by those lights I saw the moon's round glory
And by this light I found the roads to pain!

But who can pluck a rose and keep it always
And never feel a thorn or tate of Fear...?
For every gift I have that's blessed with Beauty,
Has hurt me very much... and cost a tear!

Soybeans may be cut for hay any time from the setting of seed until the leaves begin to turn yellow but the crop is best fitted for hay when the pods are well formed.

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CAVINESS

The Parson Urged Colony To Emulate Noah; They Did But Ark Failed Them

Memphis, May 14—Exhorted by their parson, a community of negroes in the lowlands near Parkins, Ark., emulated the example of Noah when they heard the flood was approaching and hastily built themselves an ark.

Into the crude vessel they crowded themselves and all their worldly belongings, including chickens, dogs, cats and two mules. While thus waiting for the flood, they spent the time in prayer and rejoicing, led by the parson in spirited revival services.

The flood came, but the ark was not floated. Water poured in from leaks in the uncaulked hull and with the flood a foot and a half deep on the floor of the flat-bottomed craft, the unfaithful ones evacuated to a nearby railway embankment. From this refuge they exhorted the remainder to flee.

Finally all were safe on the embankment, where the colony took up abode in a string of box cars.

Confirmation of the building of the ark and its failure to breast the flood came to Red Cross headquarters from relief workers in the field, said Earl Kelpatrick, assistant director of disaster relief, in charge of the territory.

Most men are quick to embrace an opportunity—when it's wearing frills.

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