Fidelis Bible Class
In Meeting Tuesday Evening The members of the Fidelia class of the First Baptist church held their monthly meeting Tuesday evening at the home of Mrs. Ed Caudill with Mrs. John Hall, Mrs. H. H. Dotson, and Miss Lunda Hendren as associate hostesses. Miss Gladys Lomax presided for the business session and Mrs. W. R. Absher led the devotionals using as theme the Book of Ruth and read three poems appropriate to Mother's Day. Mrs. Ethel Moore directed two interesting contests. Light refreshments were served at the close of the meet-

Mr. W. D. Halfacre

Addresses Legion Auxiliary The monthly meeting of the Legion Auxiliary was held Monday evening at the home of Mrs. A. F. Kilby with Mrs. E. E. Webster, Mrs. Rufus Church, and Mrs. Ray Barnes as co-hostesses. The program for the evening consisted of a talk by Mr. W. D. Halfacre, who spoke on the bond buying pledge campaign that is being put on this week. Members of the Woman's club and the Legion Auxiliary will make the canvass in North Wilkesboro.

Miss Ruth Colvard, the president, was in charge of the business session during which time plans were made for Poppy Day. Saturday, May 23, when memorial poppies made by World War I Veterans will be sold to benefit needy veterans, their families, and disabled World War II veterans. Mrs. R. G. Finley will be in charge of the sale of the poppies. Mrs. J. A. Rousseau made a report of the community work.

WANTED

All your old phonograph records. We will pay 2c each for all old, worn out or broken records. We will give one 10c Defense Stamp for four old records

ROSE'S 5-10-25c **STORE**

Mrs. Miller, Miss Guthrie Bible Class Hostesses

Mrs. Werner Miller, Sr., and Miss Willie Guthrie were hostesses to the members of the Ladies Bible Class of the Wilkesboro Methodist church at the Miller home Monday evening. Miss Frank Schers occupied the chair during the business session and the devotional leader was Mrs. W. O. Elliott. Ten members were present and were served refreshments during the social hour.

Felts-Newman Marriage Vows Announced

Mr. and Mrs. J. N. Felts, of their daughter, Hazel, to Richard M. Newman, of Dugspur, Va. The marriage took place on November 24, 1941. They are making their home in Hillsville, Virginia.

Mrs. Pressley Myers Is Bridge Club Hostess

With Mrs. Pressley Myers as hostess the members of the Knox, Kentucky. Young Matrons Contract club, with some extra guests, were delightfully entertained at the My- Jean's Shop Friday ers home in Wilkesboro Monday evening. A dessert course preceded the game of bridge which was played at four tables. The win- North ners of the high and low score and Mrs. Frank Tomlinson, Mrs. D. L. Crook's place, who is going soon to Lumberton for future residence, was marked with a lovely corsage and she also received a remembrance gift from Mrs. Myers

Misses Lucy And Grace Finley Entertain For Bridal Couple

Misses Lucy and Grace Finley were hostesses at a delightfully informal party Tuesday evening when they entertained for Mr. home, where supper was cooked at an open fireplace and served picnic style from a rock table. Ten guests enjoyed the hospitality of the Misses Finleys. Mr. and Mrs. Gwyn were remembered with a M. Crawford. piece of silverware in their pat-

A KHAKI-WACKY SALUTE TO LAUGHTER, with the grandest foursome that ever made you roar-some! TRUE TO ry's the berries! Judy's his cutiol MONDAY - TUESDAY JUDY CANOVA-ALLAN JONES ANN MILLER-JERRY COLONNA

OUR JOB IS TO KEEP YOU SMILING Day After Day . . . Week After Week We Bring You Laughter in the Top Fun Shows.

LIBERT

NOW SHOWING

THERE IS NO PRIORITY ON ENTERTAINMENT

DE REPAIR

MADELEINE CARROLL 'MY FAVORITE

BLONDE"

·······

BOB HOPE who calls

• BUY U. S. WAR BONDS AND STAMPS DAILY •

Social Calendar

will be held at the shurch on dunday evening at eight o'clock

The Seglor Wantan's club of North Wilkinboro will meet at the Woman's clubhouse on Troughts Street Monday afternoon at \$:80 o'clock with Mesdames Edd F. Gardner, W. H. Duhling, Joe H. Johnson, and W. F. Gaddy as co-hostesses. The speaker for the afternoon will be Ray Erwin, who will speak on American Citizenship.

Greene-Pearson Marriage lows Are Announced

Mr. and Mrs. E. C. Greene an nounce the marriage of their daughter, Margaret Veronica, to Joe Pearson, Jr. The marriage took place in Gaffney, S. C., on Saturday, January 10, 1942, with Hays, announce the marriage of the ceremony being performed by Miss Helen E. Lowery.

Mrs. Pearson attended Appalachian State Teachers College at Boone, and is now employed at the Wilkes Hosiery Mill in North Wilkesboro, Mr. Pearson, son of Mr. and Mrs. Jue Pearson, Sr., of Moravian Falls, is now in the U S. Army and is stationed in Fort

Exchange To Be At

The Exchange that is being sponsored by the Woman's Society of Christian Service of the Wilkeshoro Methodist church will be held again Friday awards were Mrs. J. Q. Adams afternoon at Jean's Shop. A neat sum of money was realized from the one held last Friday, and the women of the church are urged to cooperate again this time by sending things in to be sold, and especially cakes and other cooked foods. The patronage of the public was greatly appreciated.

> Mrs. Ralph Reins Is Hostess To Bridge Club

The members of the Wilkesboro Book club and a few additional guests were delightfully entertained by Mrs. Ralph Reins at recently married. Upon arrival her home on E Street Monday the guests were taken to the evening. Two tables were arranlawn at the rear of the Finley ged for bridge and one for rook, and at the close of play the hostess served an ice course. Mrs. Julius C. Hubbard won the honor prize in bridge while in rook the high score prize went to Mrs. J.

> Mrs. William Carrington Entertains Her Club

Mrs. William Carrington was hostess to the members of the 8th Column bridge club at her home on D Street Monday eveniing. The top score prize in the game, which was played at two ables, went to Mrs. Fred Hubbard, Jr., while the low score award was won by Mrs. Russell Gray, Jr. A salad course followed

Mrs. Prevetto's Pupils

Presented in Recitals Music pupils of Mrs. R. E. gar with corn syrup. Prevette were presented in final recitals for the scholastic year programs were given. In the just before serving. first recital the following stuplayed piano numbers: Clay Anderson, Rachel Anderson Virginia Anderson, Lillie Dean Bryan, Nancy Brown, Betsy Barber. Celia Elliott. C. G. Glass, 1-4 to 1 teaspoon flavoring Tr. Rebecca Hayes, Doris How- 3-4 cup syrup ard. Billie Jennings, Jean Lowe, Ruth Long. Peter Morehouse. 2 to 3 eggs Mary Morehouse, Opal Miller. Caroline Ogilvie. Elizabeth Pharr, Eloise Pardue, Joanne Prevette. Anne Sturdivent, Ruth Steelman, Dianne Vestal, Nancy Williams. and Mary Wiles. Lenore Livingston sang. Selections were given by the Junior Glee Club and Primary Rhythm Band.

In the second recital the pupils presented in piano or vocal Misses Gazelle aumbers were: Andrews, Melicent Barlow, Elizel Howard, Louise Kennedy, ton, Grace Martin, Ruth Moseley, Carol Hayes. Barbara Ogilvie Pour the batter into a lightly Faye Russell, Mary Sue Williams, Nancy Lee Yates, and Mesers. Edwin Gilreath, Bryce Morrison, Britt Steelman, Hoke Steelman John Wright, and Jack Howard. They were assisted by the school band and glee club.

All of the numbers were played or sung in an artistic manner, revealing much talent and splendid training.

High school music certificates The defendant, L. A. Byrd, will were presented by Superintendent take notice that an action entitled W. T. Long to Misses Carol as above has been commenced in Hayes, Ruth Moseley, Carol the superior court of Wilkes country, North Carolina, for an absor-Glass, Eloise Minton, and Mr. John Wright, Miss Barbara Ogilvie received a diploma in piano.

ATTENTION HOUSE WIVES

Watch Your Sugar Rationing -

They produce the last of the Report of the progression

so, you might be interested in the der to 1 teaspoontal and add 3fellowing suggestions as to how teaspoon sods, to the de ingradithe homemakers can capitalise ente on the natural angers in fruits and other foods, to spread their sugar ration. They are picked to Illustrate foods that call for little sugar and also to show how to use substitutes if and when they are available.

Sugar-thrift rules to remember

Serve cooked fruits hot to enjoy their tuliest flavor and sweet-

Save syrup from canned fruits to sweeten other fruits, pudding powder, sugar,; and sait, saving sauces, or beverages.

A pinch of salt increases the cooked foods: Be sure all sugar is completely

The following table gives the

sweetening power of different syrups, of honey, and of maple over it a mixture of the chopped sugar, as compared with refined white sugar: Sweetness equal

Maple sugar _____ 1 cup 1 cup Maple syrup Honey Sorghum syrup 1 1/2 cups Сапе вутир 1 1/2 сирэ Corn syrup 2 cups Best rules to follow in shifting recipes from refined white sugar to other sweeteeners are:

Cakes and Cookies Honey: Replace sugar with honey, cup for cup, but use onehalf the quantity of other liquids called for. That is, if the original recipe called for 1 cup sugar and Bake in a moderate oven (350F.) 1 cup milk, use 1 cup honey and for about 1 hour, or until lightly 1/2 cup milk. Other ingredients browned. remain the same.

Corn, cane or maple syrups: Replace sugar with syrup, measure for measure and reduce liquid only one-third. Cookies made with corn and cane syrup are not as sweet as sugar cookies.

Sorghum syrup: Follow the same rules as with other syrups, but reduce the baking powder called for in the original recipe. Use 1/2 teaspoon soda for every cup of sorghum. This quantity of soda and sorghum has leavening power equal to 2 teaspoons of baking powder.

Breads and Muffins

These call for little sweetening anyway so there's no problem in shifting from sugar to syrup, to whatever sweetener is available. Replace one with any other in exactly the quantity called for by the original recipe. Jams, Jellies, Preserves

Use honey in place of half the sugar called for in the original recipe and increase the cooking time a little to allow for the extra liquid to evapora'e. Or replace up to one-fourth of the su-

Canning Frui The best way to get around on the evenings of April 24 and the sugar situation is to use fruit oven (400F.) for 11 to 20 minu-Varied and interesting without any sweetening until

CAKES COOKIES, PIES

Foundation Cake (Half sugar, half syrup)

(sorghum, cane, corn or maple) 1/2 cup fat

3 cups sifted soft-wheat flour 4 teaspoons baking powder

1-4 to 1-2 teaspoon salt

3-4 cup milk. Cream the sugar and fat to-

gether; add the flavoring and the syrup graduaily, stirring until the mixture is light and fluffy. Continue creaming and add slowly the well beaten egg yolks.

Add the sifted dry ingredients and milk alternately, a little milk at a time. Beat in the dry ingreabeth Carlton, Carol Glass, Jew-dients, stir in the milk. The first and last addition should be the Blanche Livingston, Eloise Min- dry ingredients. Fold in the beaten egg whiles last of all. greased pan.

For a layer cake bake in a noderate oven (350 F.) for 25

NOTICE SERVICE SUMMONS
BY PUBLICATION
North Carolina,

Wilkes County.
IN THE SUPERIOR COURT TROY BYRD

L. A. BYRD

lute divorce and the said defendant will further take notice that he is will further take notice that he is required to appear at the office of the clerk of the superior court of said county in the courthouse in Wilkesboro, N. C., within thirty days after the 27th day of April, 1942, and answer or demur to the court of the complaint in said action, or the plantiff will apply to the court for the relief demanded in said com-

C. C. HAYES, Clerk of The Superior Court of Wilkes County, N. C. This 27th day of April, 1943 5-21-4t (t)

by MISS ANNIE LAU minutes. For a load cake bake in the HERRING, Willies a very moderate oven (325 P.)

Rousewiver, are you conflict. It molecus or sorgham exabent this sugar fationing? If it used, change the baking pe

Quick Coffee Cake

2 cups sifted four tenspoons disking powder tablespoons migar

% peasition salt.

2 cups wilk 1 cup raisins; chopped 1-4 oup chopped nuts, if de

sired. 1 teaspoon cianamon mixed

with 2 tablespoons sugar.

Bift together the flour, baking out 2 tablespoons of flour to mix with the fruit. Cut in the fat with sweetnening power of sugar in a biscuit cutter, and add the milk and floured fruit. In a greased pan, pat the dough down until and bake for 35 to 40 minutes in a moderate oven (350 F.). When done, butter the top and sprinkle nuts, cinnamon, and sugar. Place the cake in the oven again and let it remain until the sugar beto one cup of gins to melt. Serve hot or cold.

Orange Nut Bread 1 cup nuts chopped 1-4 cup orange marmalade

1 cup | 2 1-2 cups sifted flour 1 tablespoon baking powder

1 1-4 teaspoons salt 1 cup milk

2 eggs beaten 2 tablespoons melted butter Sift cogether the dry ingredients and add the nuts. Add the milk and eggs, and stir until just moistened. Stir in the orange marmalade and the fat, and pour

into a well greased bread pan.

If desired, shredded orange rind cooked in a syrup may be used in place of the marmalade. Use the rind of one orange, or three-fourths of a cup of thinly shredded rind. Cover the rind with water, and cook for 20 minutes; then drain. Make a syrup of one-half cup of sugar and onefourth cup of water. Cool, add the rind and cook with very little stirring until about 2 pablespoons of syrup are left; then cool before adding to the bread mixture.

Gingerbread (With sorghum, cane, corn, or maple syrup)

2 cups sifted flour

3 teaspoons baking powder

1-4 teaspoon salt 1-2 teaspoon ginger

1-4 teaspoon cinnamon

1 egg, beaten

1-4 cup milk 1-4 cup fat, melted

3-4 cup syrup 3-4 cup syrup
Sift the dry ingredients together. Combine the beaten egg, milk and melted fat, and add this mixture to the dry ingredients, stirring in the syrup last. Bake in a shallow pan in a moderate oven (350F.) for 30 to 40 min utes, or in muffin pans in a hot

If sorghum syrup is used, change the baking powder to 2 teaspoons ond add 1-4 teaspoon soda to the dry ingredients.

Variation: In place of the

spices and the milk, use 1-2 tablespoon orange rind mixed with 1-4 cup orange juice. Oatmeal Cookies

(With sorghum, corn, cane or maple syrup)

1-4 cup fat

1 cup syrup

1 egg. beaten

1 1-2 cups sifted flour

1-2 teaspoon salt

2 teaspoons baking powder

1-4 cup milk 1 1-2 cups oa meal

1-2 cup chopped peanuts i cup seedless raisins

Cream the fat and the syrup. and add the beaten egg. Sift the dry ingredients together, add the peanuts, and combine with the first mixture. Stir until blended.

WANTED AT ONCE 300 Carpenters - APPLY TO -

P. S. WEST Construction Co. Statesville, N. C.

Supt. Of Buildings At College Lauds Relonga

Case Lat Assething Now, and Feats Lots Stronger, Seater Mr. Spiner, Talle About

"I have taken three bottles of Retongs, and it did everything shat is changed for it." declared Mr. M. W. Spiver, Superintendent of hundings and grounds at Greensboro Woman's College, in adding his public andorsement to the hundreds Retonga is receiving throughout North Casoling. North Carolina.

"Indigestion and sluggish elimination kept me feeling badly most of the time for the past year," continued Mr. Spivey. dissolved to get its full sweet- it is about 1 1-2 or 2 inches thick be very careful about my diet, and some foods would form so much gas in my stomach that within an hour after eating I felt miserably distressed and nervous. At times this condition was very painful. I was forced to take strong doses of laxative medicines, and at times I seemed to have very little strength.

"Nothing I took seemed to do me much good, and so many people are praising Retonga I decid-ed to try it. Within three or four days I began to feel remarkable tained in North Wilkesboro at



MR. M. W. SPIVEY

afterward. That nervous rundown feeling is relieved, and so is the sluggish climination. I feel Retonga is the most remarkable medicine in my experience.

Mr. Spivey, who resides at 1003 Haywood St., has been with the Greensboro Woman's College for nearly fifteen years. Retonga is a purely herbal gastric tonic com-bined with Vitamin B-1 for digesrelief. Now my appetite has re-turned, and I enjoy every bite without a thought of indigestion Store.

Horton's Drug Store, and in Wilkesboro at Newton's Drug without a thought of indigestion Store.

POLITICAL **ANNOUNCEMENT**

Subject to the Democratic Primary of May 30th, I am a candidate for renomination as Representative in the U.S. Congress from the Eighth District.

Owing to my legislative duties in Washington, I will be unable to make any extended efforts in my own behalf. I sincerely hope that my record in the Congress during the past four years merits your support, and I will appreciate your vote for renomination.

W. O. BURGIN

Correct Shimmy and Excessive Tire Wear!

Have your wheels aligned and balanced and your axles and frames straightened. We also straighten warped wheels.

Brand New Equipment— Factory Trained Operators

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 INVISIBLE SOLING Complete Stock Shoe Supplies, Laces, Dyes, Polishes

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Wilkesboro, N. C.