

### Expert Suits To Recover Process Taxes From U. S.

Norfolk Judge Rules Process May Recover; Billion Dollars Involved

Lawyers Study Up

Congress Has Made Attempt To Protect Taxes Already Collected

The New Deal is lining up its legal experts in preparation for the onslaught on the billion dollars of processing taxes collected under the agricultural adjustment act which it invalidated by the Supreme Court. Since Federal Judge Luther B. Way of Norfolk, Virginia, ruled that a processor could recover taxes paid before the Supreme Court decision, federal attorneys admit that they must be ready to meet a series of similar suits.

Already preparing to appeal the Norfolk decision, attorneys said it was the first against the government on this point. Previously an Alabama Federal court had denied recovery to four processors in similar suits, they said.

About \$180,000,000 in processing taxes imposed by the courts before the Supreme Court's ruling had been returned to processors and other processors. But the money never had been paid to the Treasury.

The Supreme Court ordered the return of these taxes, but did not rule on whether the government had to repay taxes already collected.

### Windfall Tax Passed

The second congressional measure was the so-called, "windfall" tax of 80 per cent of funds received by processors under the Supreme Court's opinion—unless they could prove they had not passed the tax on.

One Federal attorney, estimated today that the "windfall" tax would not yield more than \$100,000,000. He said first steps to collect it just had been started.

In the Norfolk decision, Judge Way ruled that the Charles W. Priddy company, jute bagging manufacturers, could recover \$77,773 in processing taxes, plus interest from April 15 last year. Judge Way said the taxes had been paid before Congress enacted the measure prohibiting recovery, and that the prohibition therefore was illegal.

Justice department attorneys said an appeal had been taken from the Alabama decisions upholding the government in similar cases and that a test case probably would reach the Supreme Court.

They also said an Indianapolis court had ruled against the government on the "windfall" tax and that this question eventually would reach the higher courts.

### Hospitals Rank 5th Among Major U. S. Industries

### Have Investment Of Four Billion Dollars; Treat Million Patents A Day

Although usually receiving recognition only as a great humanitarian institution, the hospital in the United States is really a major industry and deserves economic recognition as such. With \$4,000,000,000 invested in its plants, hospitals rank fifth among big businesses in the country. Dr. Robin C. Buerki, president of the American Hospital association, places the annual operating cost of the nation's hospitals at \$850,000,000.

The annual pay-roll for the 750,000 employees is over \$400,000,000. The clients of this business make another stupendous figure. There are about one million patients in hospitals every day in the year, Dr. Buerki estimated.

Hospitals are coming out of the red, Dr. C. W. Munger, director of Grasslands Hospital, Valhalla, N. Y., told members of the association in his address as president-elect.

"Unmistakable signs of improvement" in the hospital situation led Dr. Munger to sound a note of optimism for 1937. "Occupancy figures are climbing almost without exception, municipalities are coming nearer to paying cost of care for the indigent; semi-private and private rooms are being re-occupied, and in spite of the impending election, business is far above the level of a few years ago."

Non-profit hospital service plans, such as New York's three-cent-a-day plan and similar arrangements for bringing hospital costs and patient's finances into adjustment, were commended by Dr. Munger. He expressed the hope that memberships of such group plans will mount from hundreds of thousands to millions.

### Revival Begins Sunday At Pilgrim Holiness Church

A two weeks' revival service will begin Sunday, October 18, at the Pilgrim Holiness church. Rev. T. C. Vaughan of Thomasville will be in charge. Services will be held each evening at 7:30 o'clock, and everyone is cordially invited to attend.

### BAPTIST Y. W. A. MEETS WITH VIRGINIA COX

The regular monthly meeting of the Y. W. A. of the First Baptist church was held Tuesday evening at the home of Miss Virginia Cox. A short business session was held, after which an interesting program, on the subject of "Tithing," was led by Mrs. Jessie Kearns.

The hostess, assisted by her mother, served sandwiches and cocoa.

### Lester Jarrell of Randleman Has Accepted a Position with Amos Furniture Company.

### Theatre Menu

#### Sunset Theatre

FRIDAY  
Gene Aulry in "RIDE, RANGER, RIDE!"  
On the Stage—"Dick Hartman & His Tennessee Ramblers," Wini Shaw-Phil, Regan in, "Romance in the Air."

SATURDAY  
Harry Carey-Hoot Gibson in "THE LAST OUTLAW"  
Popeye Cartoon, "Wanna Be A Lifeguard," Daye Appollon & Orchestra in, "Meet The Kernal", Serial, "Darkest Africa No. 2."

MON.-TUE  
Marion Davies-Clark Gable in, "CAIN AND ABEL"  
Melody Master, "Vincent Lopez & Orchestra", Pathe News.

### Capitol Theatre

FRI.-SAT.  
Pat O'Brien-Beverly Roberts in, "CHINA CLIPPER".  
Color Classic, "Cobweb Hotel".  
Fox News.

MON.-TUE  
Charles Ruggles-Mary Boland in, "WIVES NEVER KNOW".  
Broadway Brevity (Color), "Echo Mountain".  
Metrotone News.

### Some Tried Recipes

#### A MAIN COURSE DISCOVERY

Quite often we are called upon to prepare a "company" dinner, when we had anticipated a "pick-up" meal for the family alone. We certainly should have a number of recipes in our files that will fit into such an emergency. Unusual foods, unusual flavors and unusual garnishings are bound to appeal. Good cooking, of course, is always essential.

Here is a tip from some smart Hawaiian hostesses who learned to cut their pineapples from top to bottom in spearlike slices so as to enjoy the full pineapple flavor. We, too, may enjoy this full flavor, for pineapple sliced in this way is now available in cans. Try this recipe as a main course dish and you will be delighted.

#### Pineapple Spears with Curried Meat

1 large onion chopped fine  
2 tablespoons butter  
2 1/2 cups canned tomato or cooked fresh tomatoes  
2 tablespoons lemon juice  
1 1/2 cups cooked ham, lamb or veal  
1 tablespoon curry powder  
1 tablespoon flour  
3 tablespoons cold water  
Salt  
1/2 cup milk  
3 cups cooked rice  
2 eggs slightly beaten  
1/2 teaspoon salt  
1 1/2 cups dry bread or cracker crumbs

Butter  
1 No. 2 can Hawaiian pineapple sliced in spear-like shapes  
Cook the onion slowly in the butter until a golden brown. Add tomato, lemon juice and meat. Mix the curry powder and flour to a paste with the cold water and stir gradually into the meat mixture. Simmer 15 or 20 minutes. Add salt to taste. Stir in milk just before serving. While curried meat is cooking, dry pineapple slices with absorbent paper or a fresh tea towel, dip in egg, to which salt has been added, crumb, and saute in butter until a golden brown. Place a mound of rice in the center of a round platter, make a depression in the center and fill it with curried meat. Arrange sauted pineapple spears around the edge of the platter. Six servings.

#### Aladdin Chocolate Cake

(2 eggs)  
1 1/2 cups sifted cake flour  
1 1/2 teaspoons double-acti baking powder  
1/4 teaspoon salt  
1 cup sugar  
5 tablespoons softened butter or other shortening  
2 eggs, well beaten  
1/2 cup milk  
1/2 teaspoon vanilla  
2 squares unsweetened chocolate, melted

Sift flour once, measure, add baking powder, salt and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla; and add to flour mixture, stirring until all flour is dampened. Add chocolate and blend; then beat vigorously 1 minute. Bake in greased pan, 8x8x2 inches, in moderate oven (325 degrees F.) 1 hour. Spread chocolate frosting on top and sides of cake.

#### FIRST COMES FRUIT JUICE

Grandmother served meat and potatoes as a first course. Mother learned toward soup. Today we serve fruit on the half-shell, fruit cup, or most frequently of all—a chilled fruit juice of some kind.

There is abundant evidence to support the food value, health value and appetizing appeal of practically all the fruit juices. I suggest serving something that combines a number of our most delicious healthful fruits—and so please everybody. Here are two suggestions that will appeal:

#### Autumn Cocktail

2 cups canned Hawaiian pineapple juice  
1 cup tomato juice  
Juice of 2 lemons

Mix the juices. Chill, and shake well before serving, 6 servings.

#### Social Cocktail

2 cups canned Hawaiian pineapple juice  
3-8 cup orange juice  
4 teaspoons lemon juice  
1 cup ginger ale  
3 tablespoons powdered sugar  
6 maraschino cherries

Mix all ingredients except cherries. Add more sugar if desired. Serve ice cold, with one maraschino cherry in glass. (The cocktail will be more snappy if ginger ale is added just before serving.) 6 servings.

#### THAT NUTTY FLAVOR

With cooler weather, nutty dishes again become popular. Where milk, cream, and other healthful ingredients are included, these dishes make particularly desirable desserts. Try the following and be convinced:

#### Caramel Fig Rennet Custard

1 package caramel rennet powder  
1 pint milk  
Walnut meats  
2 fig newtons

Chop coarsely the walnut meats and place in bottom of dessert glasses. Sprinkle the finely chopped fig newtons over nuts. Add one package of caramel rennet powder to lukewarm milk. To make sure milk is not hot, test it on your wrist just as you would a baby's bottle. It should feel neither hot nor cold to the wrist. Stir immediately and briskly until dissolved—not more than one minute—and fill up the dessert glasses. Let set until rennet custard is firm—about 10 minutes. Chill in refrigerator. Add a few chopped nuts just before serving.

#### Chocolate Rennet Custard with Chopped Nuts and Whipped Cream

1 package chocolate rennet powder  
1/2 cup whipping cream  
Green maraschino cherries  
1 pint milk  
1/4 cup sugar  
Chopped walnuts

Make rennet custard according to directions on package of rennet powder. Chill in refrigerator. When ready to serve, whip cream and add sugar, mixing well. Place on dishes of rennet custard and sprinkle chopped nuts over it. A green maraschino cherry adds color to the topping.

#### CRAB SANDWICHES

1 cup crabmeat, cooked or canned  
3 tomatoes  
1/2 teaspoon sugar  
1 tablespoon pimientos, chopped  
Mayonnaise, salt and pepper  
Mix pimientos and sugar with mayonnaise. Add to finely flaked crabmeat. Arrange sliced tomatoes on buttered bread. Sprinkle with

salt and pepper. Spread thickly with crabmeat mixture. Cover with top slices of buttered bread.

#### MAGIC WITH MINCE MEAT

Mince pies used to be a special holiday treat—the crowning triumph of weeks of effort. But nowadays mince meat also qualifies as one of the most versatile and economical treats on the housewife's easy-to-make list. A nine-ounce package of dry mince meat is the short-cut basis for a variety of delicious pies, fruit cakes, cookies and puddings.

#### Economy Fruit Cake

1 (9 oz.) package dry mince meat and 1/2 cup water boiled almost dry  
1/2 cup butter or other shortening  
1 cup brown sugar  
2 eggs  
2 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup raisins  
1/2 cup nut meats, chopped  
1-3 cup milk

Break the dry mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for three minutes, or until mixture is practically dry. Allow to cool. Cream shortening and brown sugar. Add eggs, one at a time and beat vigorously until smooth and creamy. Add cooled mince meat, raisins and nut meats and blend. Sift flour once, measure, add baking powder and salt and sift again. Add alternately with milk to first mixture. Pour into greased loaf cake pan (4 by 8 by 2 1/2). Bake 45 minutes in a slow oven (300 degrees F.).

Note: Chopped dates or figs may be substituted for the raisins.

#### Pineapple Mince Meat Pie

1 (9 oz.) package dry mince meat and 1/2 cup water, boiled almost dry  
2 cups freshly cooked or canned shredded pineapple, drained  
2 tablespoons lemon juice  
2 tablespoons flour  
1 egg  
Pie crust

Break the dry mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for three minutes or until mixture is practically dry. Cool. Combine mince meat and pineapple. Add lemon juice, and flour blended with well-beaten egg. Line a 9-inch pie plate with pastry and fill with mince meat mixture. Arrange lattice of pastry strips across top. Moisten edge of pie with cold water and finish with narrow strip of pastry around edge of pie. Bake in hot oven (425 degrees F.) 10

minutes; then decrease heat to moderate (350 degrees F.) and bake 30 minutes longer.

#### RECIPES WORTH CLIPPING

With several holiday dinners to prepare within the next few weeks, women are stocking their files with new and attractive recipes. Here are two that you will find particularly pleasing:

#### Spaghetti, Spanish Style

1/2 lb. spaghetti  
1 can tomatoes  
1/2 lb. boiled ham  
1 onion  
1 green pepper  
Salt and Pepper

Break spaghetti into inch pieces. Cook in one quart boiling, salted water until tender. Add tomatoes, and cook fifteen minutes longer. Remove the fat from the ham and try it out. Dice onion and green pepper, and fry slowly in this fat until tender. Chop the ham and add it, with the onion, green pepper and seasoning, to the spaghetti and tomatoes. Put in casserole and bake fifteen minutes.

#### Macaroni Dressing

Roasted, stuffed chicken is a prime fall and winter favorite. When stuffed with macaroni dressing it is not only lighter, more easily digested and more nutritious, but generally more welcome, and oh, how tasty!

#### Ingredients

1/2 lb. elbow or broken macaroni  
2 eggs  
1 1/2 teaspoons paprika  
1 clove garlic  
4 tablespoons shortening  
2 or 3 onions, chopped fine  
2 teaspoons salt

#### Method

Cook macaroni in plenty of salted, rapidly boiling water for about 8 minutes; then drain. Add beaten eggs, melted shortening, onions, salt, paprika and finely chopped garlic. Stuff chicken, not too tight. For larger fowls, like geese and turkeys, use proportionally larger quantities of the above ingredients.

#### Chicken and Rice Souffle

1 1/2 cups chicken, diced  
1 cup cooked rice

1/2 cup chicken gravy  
2 eggs, beaten  
Mix chicken and rice. Season with salt and moisten well with gravy, adding more if needed. Add well beaten yolks and carefully fold in the beaten whites. Bake in a moderate oven until golden brown on top.

Read the Want Ads For Bargains.

## SUNDAY MOVIES—2, 4 & 9 HIGH POINT

PARAMOUNT  
World famous love story in gorgeous new outdoor color!  
"RAMONA" with Loretta Young

BROADHURST  
Sensational drama of parole abuses!  
"DON'T TURN 'EM LOOSE" Bruce Cabot

CAROLINA  
Clark Gable  
Jeanette MacDonald  
in "San Francisco"

RIALTO  
Herbert Marshall  
Gertrude Michael  
in "Forgotten Faces"

## Franklinville Community House

Saturday and Monday, Oct. 17-19

James Gleason — Helen Broderick in  
"Murder On A Bridle Path"

# Goodrich FALL SALE

EQUIP YOUR CAR FOR WINTER DRIVING with guaranteed Goodrich Tires • Batteries Auto Heaters

NO MONEY DOWN

This GOLDEN PLY MAY SAVE YOUR LIFE

### MAKE YOUR OWN EASY TERMS

Here's your chance to equip your car for safe, pleasant winter driving, on terms to suit your needs. Why risk trouble, delay and discomfort? Take advantage of this unusual offer today!

### CREDIT TO EVERYONE

Just select what you need, show us your license identification and tell us how you can pay. There is no red tape, no delays and we will make immediate installation.

- ★ Goodrich Silvertown Tires. Only tires built with Golden Ply blowout protection. Silvertown's deep, sharp tread gives added safety for winter driving.
- ★ Goodrich Batteries. The new Goodrich Kathanol Electro-Pak is guaranteed for as long as you drive your car!
- ★ Goodrich Deluxe Heaters. Give plenty of heat in coldest weather. Have Patented Unjournal Deflector and many exclusive features found in no other heater.

See Us Before You Buy

## Economy Auto Supply

BATTERY AND GENERATOR SERVICE

Road Service  
204 South Fayetteville St., Phone 400  
Asheboro, N. C.

True Value ★ True Value ★ True Value ★ True Value

## Join the Parade of Thrifty Shoppers!

A NATION-WIDE SELLING EVENT NATIONAL TRUE VALUE WEEK LAST DAY SAT. OCT. 24

At the urgent insistence of many of our customers we are happy to announce that our National True Value Week sale will continue through Saturday, October 24. The same host of values are still present and our policy of constantly adding merchandise keeps stocks complete.

### TRUE VALUE Hunting Coat

Today's greatest hunting coat bargain. Best quality 11 oz. Waterproof Army Duck. Two shell pockets each have 12 closed-bottom shell loops. Three deep game pockets. Come in and see this

**\$3.75**

Leading the Field! True Value All-Weather Hat  
Ideal for duck hunting, woods shooting, etc. . . . . **69c**

### GLASS PIE PLATE OVEN PROOF

This fine quality Glasbake ware at a real low price. Bakes perfectly. Serve from this plate. **25c**

### Food and Meat Chopper

A well made chopper. Cuts clean, non-dripping, sharp on both sides. No rough edges. Each chopper has three reversible cutter plates, adjustable. **79c**

### True Value DUTCH OVEN

Perfect utility. High self-basting cover. For use in oven or on top of stove. 10 inch diameter. Preserves juices and flavors. **79c**

### Whippet SINGLE SHOT RIFLE

Length over all 39 1/2 inches, weight about 4 lbs. Adapted to .22 caliber short, long and long-rifle cartridges. **\$4.75**

### BEAUTY! CONVENIENCE! UTILITY! STEP-ON-CAN

A smashing Low Price **49c**

Overall size is 12 1/2 inches high by 9 1/2 inches in diameter. Inside is leak-proof galvanized pail of 9 quart capacity. Green enamel with pretty floral design. We ask that you compare this can with offering of any competitor.

### Dry Cell Battery

Radio, bells, etc. 1 1/2 volts. Size 2 1/2 inches by 6 inches. Exceptionally reliable. Very special **17c**

### Ajax Corrugated GRAIN SCOOP

ONLY **\$1.69**

Lightweight. Very strong. Fine velvet finish carbon steel. Split-D handle. More convenient socket. Corrugated bottom. Handle length 27 1/2 in.

# HUGHES-MORRIS HARDWARE COMPANY

"Best Place To Get It" Asheboro, N. C.

True Value ★ True Value ★ True Value ★ True Value