

ATTORNEY CARTER IS INJURED

His Car Leaves The Highway At Point Near King—Several Deaths Reported—Other News Items.

King, Dec. 31—Mr. and Mrs. Robert Love of Mount Airy, were here Sunday as the guests of relatives.

C. O. Boyles has leased the Smith Service Station on east Main Street and will take charge Jan. 1.

Charley F. White, aged 74 years, died suddenly here last Tuesday. Mr. White arose Tuesday morning apparently in his usual good health, for he was a man that had been sick very little during his entire life. He walked across the street to the home of his son-in-law, S. J. Webster, about seven o'clock. Very soon after he entered the home he fell over and died before medical aid could be summoned. A stroke of paralysis was the cause of his death.

The deceased was reared in Rockingham county, in King's, King about 30 years ago where he has made his home ever since. He had a wide acquaintance and was liked by all who knew him.

In addition to the widow the deceased is survived by seven sons, C. A. and A. L. White of King, Walter J. and Paul of Winston-Salem and Taylor, Daniel and J. D. White, of Roanoke, Va. Five daughters are also left to mourn their loss. They are Mrs. N. E. Preston, Mrs. O. L. Spainhower and Mrs. S. J. Webster of King, Mrs. C. W. Hutchins of Winston-Salem and Mrs. A. H. Newsom of Clemmons. Surviving are 41 grand children and four great grand children. The funeral service which was in charge of Rev. E. W. Turner was held at the First Baptist Church here Wednesday afternoon at one o'clock and burial followed in the church cemetery.

The Christmas tree at Trinity M. E. Church Tuesday night was attended by a large crowd of people.

The following births were registered here last week. To Mr. and Mrs. N. E. Preston a son, to Mr. and Mrs. Chester Lane a daughter, to Mr. and Mrs. Jerry Bennett a son, to Mr. and Mrs. Alton Brown a daughter, to Mr. and Mrs. Oscar White a son and to Mr. and Mrs. Alvin White a daughter.

Mrs. Wick Booze, aged 78 years, died at her home three miles west of town Tuesday following a short illness. The deceased is survived by one son, Charlie Booze and two daughters, Mrs. Scott Reinson and Mrs. Adolphus Tuttle all of Tobaccoville, R. F. D. No. 2. Several grand children also survive, the husband having preceded her to the great beyond about two years. Mrs. Booze was a good woman and held in high esteem by all who knew her. The funeral service was held at Mount Pleasant Church Wednesday and burial following in the church graveyard.

The first snow of the season fell here Thursday morning. It fell thick and fast for a short while but soon disappeared.

A Ford roadster with Roland Tuttle and Fount Jessup as occupants turned turtle on the great lakes to Florida highway just east of town Thursday. Jessup escaped unhurt while Tuttle was not so lucky. He sustained a bad cut on his arm by being thrown against the broken windshield. The automobile was only slightly damaged.

William Chapman, who was charged with the larceny of a number of chickens from Fletcher Keiger, was given a hearing here Friday before Justice of the Peace J. S. Garner. Probable cause was found and he was bound over to the next term of Stokes Superior Court and bond fixed at \$500, which he gave and was released.

Mrs. Mathew Tuttle, aged about 70 years, died suddenly at her home 3 miles east of here Wednesday. Mrs. Tuttle was recovering from an attack of influenza and was able to be up in her home and suddenly fell over dead. Death was supposed to be due to a weak heart. The deceased is survived by the husband and several children and grand children. Mr.

Tuttle who was a good woman was liked by all who knew her. Interment was conducted from Mount Olive Church Friday.

Otis Wade and Thomas Wade of East Bond and Dr. D. H. Wade, of Jonesville, S. C. have formed a company which will be incorporated. This new concern has rented the Kiser building on east Main Street and will manufacture smoking tobacco. This new enterprise will give employment to a number of hands. The work of digging a basement and putting the building in order will be commenced at once. They expect to be ready to start manufacturing March 1. It is predicted that this new enterprise will do well here as there is plenty of labor to be had and Mr. Otis Wade has had years of experience in the manufacture of smoking tobacco.

A Dodge Sedan with Attorney W. W. Carter and T. B. Ashby, Jr., both of Mount Airy, as occupants left the highway just west of here Friday morning about two o'clock striking a telephone pole which was cut off. The car then caught on fire and burned up completely. Carter sustained some bad bruises and cuts on his right leg his right arm was also cut and bruised and one finger on the right hand was cut about half off. He also had some small cuts about the eyes and face which were broken to pieces. His left hand was also burned pretty severely. This was caused by trying to extinguish the fire. He was brought here where Dr. R. S. Hilsabeck dressed his wounds after which he was carried to his home in Mount Airy. Ashby was more fortunate. He only received one small cut on his right leg. The attorney stated to your correspondent the car was equipped with four wheel brakes which locked, causing the accident.

Earnest W. Fowler, who was reared near here and who was a prominent contractor in this county for a number of years, died at his home in High Point Friday following a second stroke of paralysis. The interment was conducted from Churchland Church near Lexington. It will be remembered that Mr. Fowler built the county home near Danbury.

The home of J. T. Burge, a planter residing one mile south of town was entered Saturday afternoon while the family were at King, by some unknown thief, and fifty dollars in currency was taken from a bureau drawer.

The Woman's Missionary Society of the King Baptist Church met Thursday afternoon with Mrs. C. D. Slate, Mrs. Slate read a scripture found in the book of Ephesians, Mrs. Pearl Smith lead in an earnest prayer. The lesson was the needs of China. Some interesting thoughts were brought out about China and its inhabitants. Mrs. C. O. Boyles called the program. Fifteen members were present and all enjoyed the meeting. At the close of the devotionals, in a quiet and effective way Mrs. Pearl Smith presented to the president, Mrs. C. D. Slate, a nice floor lamp. This lamp was given by the society to Mrs. Slate for her faithfulness and earnest efforts put forth in the work. The hostess assisted by her daughter, Sue May Slate, Louise Hilsabeck and Virginia Frances served delicious cake, pickles and coffee. Santa Claus entered the room just before the ladies were ready to start their homeward way. Santa gave each member a package of nice fruits which was enjoyed by each one present. The next meeting is to be held with Mrs. J. R. Hutchins, January 24th.

Prune Grape Vines During Winter Season

Raleigh, N. C., Dec. 21.—No cultural practice with grapes will yield better returns than careful pruning.

"The two types of grapes, including the Concord, Delaware and Niagara varieties of the bunch type and the James Thomas in the muscadine group must be pruned differently," says C. F. Williams, horticulturist at State College. "The muscadine type must be pruned early, avoid excessive bleeding while the bunch type may

be pruned any time during the dormant period. In all pruning it is wise to remember that the fruit is borne on the current season's growth from wood that is one year old. Therefore, it is important to save for fruit production only those canes that are of the past season's growth. The next point to remember is that since one year wood is the fruit-bearing part of the vine, only enough old wood is needed to be left to support and distribute this fruit bearing surface over the trellis according to the system of training that is adopted."

By following such a practice, Mr. Williams says that the vine is renewed each year, old wood liable to disease is removed and the vine is confined to a small space. He says too that in pruning bunch grapes, the best clusters of fruit are borne on shoots developing from buds in the middle portion of the cane, usually about the third to tenth or twelfth bud. Therefore, a few than many short spurs. These fundamental principles are the same regardless of the system of training used in a particular vineyard.

Always select the most vigorous canes for saving. The average vine of bunch grapes should not have over 40 (or 5) buds left on all fruit canes after pruning. When the pruning is over, it may look as if little vine is left but by summer when each bud has put out a vigorous shoot bearing two and sometimes three clusters of fruit, generally one is satisfied, says Mr. Williams.

Held Short Meeting But Worked Hard

Raleigh, N. C., Dec. 24.—Though the extension conference held at State College, Dec. 13 to 15, was the shortest on record for this group, much was accomplished.

The newer agents had a week of training as they were required to come several days before the agents older in the service had arrived. However, promptly on the arrival of the entire force, the conference was organized and put to work on the problems now before the agricultural extension group. Committees were appointed to work on the more detailed matters while the agents not so occupied heard the general lectures and class room instruction.

Reports of work done last year were discussed and new ideas secured by a comparison of results. It was decided that more attention would be given to 4-H club work and that this work would be correlated with similar activities with adult farmers and farm women. It was further decided that more work would be done with community and county groups rather than with individuals. President E. C. Brooks stressed this point in his timely address before the joint body of men and women. The agents also discussed farm taxation, farm credits, farm organization, marketing and similar matters having to do with the economic condition of farmers in the State.

C. A. Rose, county agent of Hertford county, won the silver trophy cup offered by the News and Observer for the best informational service conducted in a county during the past year. O. H. Phillips of Stanly county won second place. The agents honored Miss Maude E. Wallace and James M. Gray, two extension workers leaving the service on January first. A memorial service to Allen G. Oliver and Miss Myrtle Swindell was also held.

Save while you can and you'll not need when you can't.

Improved Uniform International

Sunday School Lesson

Lesson for January 6 OUR HEAVENLY FATHER

LESSON TEXT—Matthew 6:24-34. GOLDEN TEXT—Like as a father pitieth his children, so the Lord pitieth them that fear Him. PRIMARY TOPIC—Our Heavenly Father. JUNIOR TOPIC—Our Heavenly Father. INTERMEDIATE AND SENIOR TOPIC—What the Heavenly Father Means to Me. YOUNG PEOPLE AND ADULT TOPIC—The Fatherhood of God.

Halt of the lessons for the year 1929 are of a topical character. The aim of the committee seems to have been to place before the Sunday school pupils some of the great doctrine of God's Word, as well as teachings on practical life.

I. Who is Our Heavenly Father? (Genesis 1:1, 27).

He is the Almighty God who created the universe. God was before all things. "Before the mountains were brought forth, or ever thou hadst formed the earth and the world, even from everlasting to everlasting, thou art God." The universe came into being by the will and act of the personal being called God. Man himself is a creation of God. He was created in the likeness and image of God. God is the infinite and perfect spirit in whom we live and move and have our being. He is omnipotent, omniscient and omnipresent. He was not only before all things, but the cause of all things.

II. What the Father Does.

1. He loves us (1 John 4:20, 19).

His love was expressed by sending His only begotten Son into the world that we might live through Him. He not only loves the redeemed, but He loves the world (John 3:16). In the very essence of His being God is love (1 John 4:8).

2. He redeemed us (1 John 4:9).

He gave His only begotten Son that we might live through Him.

3. God preserves us (Ps. 103:1-4).

The preserving mercy of God embraces the following gracious benevolent acts:

(1) He forgives all our iniquities (v. 3). This He is able to do because of the righteous provision He made for sin in the atonement wrought out by Jesus Christ.

(2) He healeth all our diseases (v. 3). This healing refers to the body and soul.

(3) He redeemeth the life from destruction (v. 4). Redemption implies the payment of all demands against the debtor.

(4) He satisfieth thy mouth (v. 5). This means that God satisfies all legitimate desires so that youth is renewed like the eagle's.

(5) He executes righteousness and judgment (vv. 6-12). The wrongs of life are righted and man is thus relieved of their burdens.

(6) He pities His children (vv. 13, 14). The pity of an earthly father for his children is but a faint suggestion of the sympathetic heart of the loving God, our Father.

III. Our Responsibility to the Heavenly Father (Matthew 6:24-34).

Christ came to reveal the Father. The subjects of the heavenly kingdom will love Him as the child loves its father.

1. He will give unto him undivided attention (v. 24).

The child of God makes the unequivocal choice between the heavenly Father and the world. The word "mammon" is a kind of personification of worldliness.

2. Will not be anxious about food and clothing (vv. 25-32).

The child of God who knows Him as a Father will not be supremely concerned about what it shall eat or what it shall put on because anxiety is (1) Useless (v. 27).

Regardless of what thought or concern one exercises concerning food and clothing, it will be provided only according to His will. In Him do we live, move and have our being. God supplies all our needs (Phil. 4:19).

(2) It shows distrust of the Father (vv. 28-30). In the measure that one is anxious about these needs, he shows lack of faith in the love of God.

(3) It is unchristian (v. 32). That those who are ignorant of God should manifest anxiety is not to be wondered at, but for His children, those who know God as the Father, to do so is to play the heathen. He knows that we have need of temporal blessings.

3. Will diligently seek the Kingdom of God and His righteousness (vv. 33, 34).

This means that he will subordinate temporal things to the things of the Spirit. It does not mean that a child of God will fail to exercise proper forethought in providing for himself and family.

The Reality of Life

Silence is in truth the attribute of God; and those who seek Him from that side invariably learn that meditation is not the dream, but the reality of life; not its illusion, but its strength; not its weakness but its strength.—Martineau.

God's Promises

God's promises were never meant to ferry our laziness like a boat; they are to be rowed by our oars.—Henry Ward Beecher.

SHORE MERCANTILE CO. INC. KING, N. C. Jobbers Outlet Sale Now Going On. The goods must be sold regardless of cost. SHORE MERCANTILE CO., INC. Wholesale & Retail The Big Store King, N. C.

Canned Foods On The Farm



COMMERCIAL canned foods on the farm have more than an academic interest to many farm housewives. Some foods, such as pineapples and fish, cannot be canned on the ordinary farm. Some farmers do not plant kitchen gardens, so the staple fruits and vegetables have to be bought. But let a farm woman, Mrs. Gertrude M. Elliott of New Paltz, New York, tell her story:

She says, "Our farm, comprising one hundred fifteen acres, embraces dairying, poultry raising, fruit growing and forage crops. I say this in introduction to prove we are farmers. Since we have no garden, we find it advisable to buy canned foods in quantity.

"In the vegetable line for winter's use we stock up with cases of peas, corn, string beans, beets, tomatoes, asparagus and pumpkin (for pies). "As for fruit, we preserve plums and pears because we have them, and apples are available practically all the year. The other fruits like peaches, pineapple, grapefruit and huckleberries, we buy by the case.

"We always have a supply of canned shortening, soups, pork and beans, and salmon on hand. "With such a supply of canned foods, together with our home canning, we are prepared for unexpected callers at a minute's notice. Then, too, we are always sure that our canned foods won't spoil as home canning often does, and it is just as cheap ultimately, since it saves time, energy and a great deal of unnecessary fatigue."

Time Saving Recipes



"I MUST hurry home and get dinner." How often have you heard someone break up a pleasant party with those words? Of course, there has to be a dinner to satisfy hungry appetites, but there are meals which can be prepared in a minimum of time — and they are the ones to plan when you expect to be out the whole afternoon.

One of the secrets of time saving is to use canned meats or fish. Vienna sausage, roast beef, corned beef, veal loaf, salmon, tuna fish and others come in cans. Canned vegetables and fruits, too, will save many minutes of laborious peeling and cooking. Their use means that the main ingredients of your menu are already prepared.

A Half-Hour Menu

The following menu can be prepared easily in half an hour and is filling enough for even the hungriest little boy: Tuna Fish and Gratin, Baked Peas, Baked Potatoes, Hot Biscuits and Jelly, Tomatoes and Let-

tuce Salad, Fruit Compote, Cookies. The peas are heated in the juice from the can, and then seasoned with butter, pepper and salt. By slicing the potatoes thin and boiling them in a tightly covered vessel they will cook in ten or fifteen minutes. And biscuits, of course, take only a few minutes to prepare.

To prepare the fish, shred contents of a large can of tuna. Melt two tablespoons butter, stir in two tablespoons flour, one-eighth teaspoon paprika, one-eighth teaspoon pepper and one-half teaspoon salt. Add one cup of milk gradually and stir until thick; add one cup grated cheese and stir until melted. Combine with the fish, pour into a buttered baking dish, cover with one-fourth cup buttered crumbs and brown a few minutes in a very hot oven.

A can of fruits for salad can be left to chill in the ice box during the day and will make a delicious composite for dessert. Or you might use Buttered Peas, Baked Potatoes, Hot Biscuits and Jelly, Tomatoes and Let-