

BRIDGE FOR DAN AT MADISON

Will Cost \$62,000 — Contract Let By State This Week — Is On Highway Leading To Wentworth.

Contract was let this week by the State Highway Commission at Raleigh for a concrete bridge over Dan river just at the eastern edge of Madison on highway No. 708, which leads to Wentworth, Rockingham's county seat. The bridge will be a handsome one costing \$62,000.

Highway No. 708 leads east on Main street in Madison, crossing the N. W. and A. & N. railway tracks at grade. The railways have agreed to put stop and go signals at the two crossings. There was considerable opposition to this route some time since and an effort was made to leave Main street and cross the railway track at another point where an overhead bridge could be used, however the Main street route was adopted.

This highway from Madison to Wentworth will be of oil and gravel. The road from Wentworth to Madison is of concrete.

The highway commission let contracts this week for nearly two million dollars worth of roads and bridges. It is stated that all road bond money has been exhausted now and the State is paying as it goes from funds derived from gas tax, automobile tags and federal appropriations.

Expecting Big Year For Chevrolet

Because of the popular nationwide reception of the new Chevrolet Six at lower prices, the Chevrolet Motor Company is preparing for a volume of business in 1930 that promises to break all records of the company. Confidence over the outlook for a banner Chevrolet year is widespread in the factory and dealer organizations.

This is the statement of Mr. Paul W. Davis, local Chevrolet dealer, who has just returned from Charlotte where he attended the mammoth Chevrolet sales meeting and banquet.

"Under the direction of H. J. Klingler, Vice-President and General Sales Manager of the Chevrolet Motor Company, the meeting embraced the most graphic and comprehensive sales presentation ever attempted by an automobile manufacturer," Mr. Davis said.

"The advanced merchandising methods which the factory is suggesting to its dealer organization were depicted in the form of playlets, showing the proper procedure to be followed in the successful operation of a retail automobile business."

In connection with the Convention the 100 car club members of the Charlotte zone which embraces the retail salesmen who sold 100 or more cars in 1929, held their annual meeting, and installed officers for the year.

What Chicago needs right now is a Wallingford or a Ponzi.

Tobacco Committee To Study Contracts

Unable to decide on the kind of contract to be offered tobacco growers in the proposed state-wide co-operative marketing association, 13 members of the organization committee of 15 meeting at State College last week, appointed a sub-committee to study the three kinds suggested and to report to the committee as a whole within the next month.

The sub-committee composed of J. E. Winslow of Pitt as chairman, J. T. Valentine of Nash and S. E. Coltrane of Guilford, will make a study of the centralized organization contract as adopted by South Carolina, the decentralized or federation contract as used by some co-operatives in California, and a compromise contract, which calls for a central organization with federated groups formed in the different sections of the State.

Thirteen members of the organization committee met in the offices of Dean I. O. Schaum at State College on the afternoon and evening of February 11. At first there was a lengthy, informal discussion about conditions for the associations in the various districts represented by the thirteen committeemen. Not all of the reports were favorable toward the organization of an association to market the tobacco crop of 1930 though some members thought it possible to get under way by 1931. The committee reported numerous obstacles and lack of enthusiasm on the part of growers and others. However, the committee decided to go ahead with its task after hearing from the sub-committee, will report back to a mass meeting of growers to be called as early as possible.

The sub-committee will work with representatives of the Federal Farm Board and with the Division of Co-operative Marketing of the Board in trying to offer the best contract to suit conditions in North, Dr. J. G. Knapp, economist at State College and Dean I. O. Schaum will also advise with the committee in its labors.

PLANT BED CANVASS

YES—PLENTY AT—BENNETT Mercantile Co., KING, N. C.

FROM LAND AND SEA



THE Chinese have a right to be called the "rice eaters" and not the "rice planters" as is usually done. That this is a very important matter is shown when it is remembered that a Mandchurian rice crop of 100,000,000 bushels with a 40 per cent increase of its own. The Princess Lee Ling, former Lady-in-waiting to the Empress of China, relates that there would always be a hundred different kinds of rice on the table when the Empress ate. And for such a meal of rice—rice, including sea, mountain and plain—must contribute.

To Occidental ears such tales sound almost unbelievable, for a vast profusion of foods is no longer the style in the West. The interest in foods and in new food combinations is not dead, however, but actually increasing. New recipes for delectable dishes are being developed daily. Many of them consist of combining the products of mountain and sea metaphorically, but actually. Salmon is certainly a sea food, and eggs are a land food (although after the recent adventures of the hen who was taken in an airplane and laid an egg while aloft, eggs may be classified as celestial as well as terrestrial). At any rate, salmon and eggs are destined to make a most delicious dish called Salmon Timbales.

Salmon and Eggs

Details of the proceedings on the first: Beat three eggs slightly and add one and one-half cups of milk,

and one-half teaspoon of salt. Add three cups of creamed salmon, lightly flaked and two tablespoons of chopped parsley. Pour the well-proved milk or creamed eggs into a pan of hot water and bake in a slow oven until set and a little brown on top. Use a temperature of not more than 300° F.; bake for 45 to 50 minutes.

From childhood days come the vague ideas that Europeans take their cattle to graze in the mountains in certain seasons of the year. So certainly cheese could be called a mountain product. And cheese and sardines together make a hors d'oeuvre which is appropriately called Sardines Parmesan.

Fish, Cheese and Vegetables

First make oblong pieces of toast and spread them with onion butter (butter flavored with onion juice). Then drain the sardines from an 11-ounce can put up in mustard sauce and remove the backbone, being careful not to break the fish. Lay one split sardine on each piece of toast and sprinkle with grated Parmesan cheese and paprika. Place under broiler flame until piping hot. Serve on small plates with a little of the hot mustard sauce on each. Sprinkled the with its fluffy topping of mashed potatoes is well-known everywhere, and when fish takes the place of meat in the pie, its popularity grows apace. To make Mackerel Shredded pie, drain an 11-ounce can of diced carrots and add to half a cup of canned peas. Stir gently into two cups of thick

white sauce. Take the fat from a one-pound can of mackerel and put very carefully in a colander so that it remains in fairly large pieces. Pour into a hot water bath and boil until the mackerel is tender and the potatoes are small very hot and the potatoes are a golden brown.

Sea Food Salads

Our land and sea combinations extend to salads, too. Here are a couple of particular excellence. The first is:

Crab Salad: Marinate the following in French dressing for at least an hour, one and one-half cups diced boiled potatoes, one cup diced, cooked carrots, three-fourths cup diced celery, three-fourths cup diced, canned, stringless beans. Drain, and add contents of a large can of tomato, flaked, mixing lightly so as not to make pasty. Moisten with mayonnaise and serve on lettuce.

Crab and Lettuce: Dissolve three-fourths package of lemon-flavored gelatin in three-fourths cup boiling water, and add one and one-half tablespoons of lemon juice. Marinate three-fourths of a 6-ounce can of crabmeat and one and one-half tablespoons of chopped green pepper in vinegar and two-thirds tablespoons of French dressing for an hour. Add together with one-fourth cup of sliced stuffed olives to the gelatin when it starts to thicken. Fold in six tablespoons of mayonnaise and pour into molds. Chill. Serve on lettuce.

Chatham County farmers have ordered 10,000 pounds of lespedeza seed for planting this spring. Many farmers saved their own seed last fall and will sow these on small grain.

Being unable to dispose of Some folks' idea of fame is Muscle Shoals, Congress is now to have one of their letters read over the radio.

Episcopal Church Services

Rev. D. W. Allen, Priest in Charge.

Rev. T. S. Clarkson, Associate. Schedule of Services in the following towns:

First Sunday: 11 A. M. Mt. Airy—Clarkson.

11 A. M. Mayodan—Allen.

3 P. M. Elkin—Clarkson.

3 P. M. Germanton—Allen.

7:30 P. M. Walnut Cove—Allen.

Second Sunday: 11 A. M. Walnut Cove—Allen.

11 A. M. Mt. Airy—Clarkson.

7:30 P. M. Mayodan—Allen and Clarkson.

Third Sunday: 7:30 A. M. Mayodan—Allen.

11 A. M. Mayodan—Allen.

11 A. M. Mt. Airy—Clarkson.

3 P. M. Stoneville—Allen.

3 P. M. Elkin—Clarkson.

7:30 P. M. Madison—Allen.

Fourth Sunday: 11 A. M. Mt. Airy—Allen.

11 A. M. Walnut Cove—Clarkson.

3 P. M. Germanton—Clarkson.

7:30 P. M. Walnut Cove—Allen and Clarkson.

The fifth Sunday services to be announced as they occur.

Even the Hostess Enjoys These 2-Course Luncheons



By JOSEPHINE B. GIBSON, Director, Home Economics Dept., H. J. Heinz Company

THESE long winter months with the children safely in school, offer an excellent opportunity for delightful entertaining. And instead of large dinners, or parties that tire you with preparations, it's much easier to invite only a few friends for luncheon and pass the afternoon at cards or simple games.

The friends you entertain in this informal way do not expect an elaborate, heavy meal, though naturally you will wish to serve something exceptionally good, and a bit out of the ordinary. The answer is a two-course meal: one substantial dish, such as a salad, or a casserole of meat, fish, cheese or vegetables; and then an appetizing fruit salad, with cookies or plain cake for dessert. This is exactly the type of luncheon that any woman enjoys, and it may be served for any number of guests without inconvenience or worry.

Here are the menus for two such meals. When you see how simple they are to prepare and serve, you will want to have a "party" immediately!

Menu I Baked Oysters, Mexican Style Fluffy Rice Flapjacks Sweet Del Peaches Salad Apple Butter Custard Pie Coffee

Menu II Choc. Melt with Rice Fresh Cranberry Relish Hot Rolls Pineapple, Prune and Marshmallow Salad Coffee

Baked Oysters, Mexican Style—To 1/2 cup tomato ketchup add 1 teaspoon Worcestershire sauce, 1/2 teaspoon salt, and a dash of pepper. Place one quart large oysters in a buttered casserole or baking dish, cover with the ketchup mixture, sprinkle with 1/2 cup grated American cheese, and dot over with 1 tablespoon butter. Bake in a moderate oven until the cheese is melted, and serve very hot with generous slices of sweet dill pickle.

Apple Butter Custard Pie—Line a pan with pie crust. Beat 2 eggs thoroughly, add 6 tablespoons sugars, and 1 cup apple butter. Then add 1 cup milk, mix thoroughly, and pour into the pan lined with crust. Bake in a moderate oven, until the custard is firm.

Rice Flapjacks—1 cup rice, 1/2 teaspoon salt, 2 cups water, 1/2 cup sugar, 1 egg, 1 cup flour, 1/2 cup milk, 1 tablespoon melted butter.

Sift flour, salt, baking powder, and sugar. Add rice flakes, which have been crushed with rolling pin. Add milk to beaten egg, and mix into dry ingredients with a fork. Add melted butter and bake for fifteen minutes in moderate oven in well buttered muffin tin.

Nuts Mints

Parker Rand of Wake County sold \$1,258 worth of hogs and pork and \$495 worth of beef calves from his farm near Garner. He also produced 33 bales of cotton on 30 acres as a result of good cultural methods and dusting the cotton with calcium arsenate.

The acreage of tobacco in Alamance county will be doubled this season according to reports from the county agent.

YOU CAN SAVE MONEY ON YOUR

CLOVER AND GRASS SEED

They are CHEAPER than last season

Bennett Mercantile Co.

KING, N. C.

FAMILY DOCTOR LEARNED THIS ABOUT CONSTIPATION



Dr. Caldwell loved people. His years of practice convinced him many were ruining their health by careless selection of laxatives. He determined to write a harmless prescription which would get at the cause of constipation, and correct it.

Today, the prescription he wrote in 1885 is the world's most popular laxative! He prescribed a mixture of herbs and other pure ingredients now known as Dr. Caldwell's Syrup Pepsin, in thousands of cases where bad breath, coated tongue, gas, headaches, biliousness and lack of appetite or energy showed the bowels of men, women and children were sluggish. It proved successful in even the most obstinate cases; old folks liked it for it never gripes; children liked its pleasant taste. All drugstores today have Dr. Caldwell's Syrup Pepsin in bottles.