

Ice Cream Cone Was Invented At St. Louis Fair Sixty Years Ago

Washington — On a sizzling summer day at the St. Louis World's Fair, an ice-cream vendor faced a crisis—no more serving dishes.

E. M. Hamwi, a Syrian concessionaire who sold crisp sugar waffles, quickly came to the rescue. He shaped his penny confections into cones to hold the ice cream. The portable, eatable combination was an instant success at the 1904 fair—and elsewhere.

Shipment of snow arrived in a state of slush on a blistering summer day, Nero peevishly executed the general in charge.

Some three centuries ago, Charles I of England introduced to his subjects a dessert made of frozen milk and cream at state banquets. It was so successful that the King commanded his French chef to keep the recipe a royal secret and gave him a handsome yearly pension. But by the time Charles was beheaded by political opponents in 1649, his secret was out, and every nobleman was serving ice cream.

WHITE HOUSE SPECIALTY
George Washington loved ice cream. In the summer of 1790, Washington bought more than \$200 worth from a shop in New York, then the federal capital. There were two pewter "ice-cream pots" at Mount Vernon.

Today, 60 summers later, the ice-cream cone continues to reign supreme as American's favorite treat.

TWO SCOOPS OF PUMPKIN
Americans lick away more than four billion servings of ice-cream in cones each year, the National Geographic Society says. More than half are consumed during the hot summer months. Once restricted to vanilla, chocolate, and strawberry, ice-cream cones nowadays offer some 200 flavors ranging from bubble gum and blueberry cheesecake to pumpkin, licorice, sunflower seed, raisin, rhubarb, and root beer.

Ice cream is no more hot weather delight. Eskimos like it so much they use hard-earned trapping money to buy ice cream. A company in Alaska files supplies north to such frigid spots as Nome, Teller, and Lost River.

Ice cream is probably more popular than borscht in Russia. In Japan, tempura restaurants serve fried ice cream, made by dipping frozen scoops in batter and frying them quickly in deep fat.

Ice cream has been enjoyed in one form or another since Roman times. Emperor Nero kept his slaves busy running show for confections from the nearest white-capped mountains to Rome. When a royal

Dolly Madison served iced desserts at the White House, so delectable that they were described in mouth-watering detail in Washington social columns.

Early ice-cream making was an exhausting task, however. Servants spent hours shaking a container of whipped-cream mix to and fro in a wooden bucket of ice and salt.

Invention of the hand-cranked freezer and later wholesale production methods swiftly took ice cream from the salons of the wealthy to the workman's table. A New York newspaper wrote in July, 1851, "When the heat drops down like a burning pall, when the sky is as brass above and the ocean breeze sinks fainting on Manhattan's edge, New York—especially panting, gasping, sweltering business New York—throws itself like a thirsting lion upon the ice-cream freezer."

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Mr. and Mrs. Joe Threewitts and children, Mr. and Mrs. Willford Isles and family, Mrs. Maggie Atkins and Mr. and Mrs. J. W. Atkins, Jr., and children spent last week at Atlantic Beach.

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LITTLETON NEWS

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Paynter on Saturday. Adolphus Bell of ECC, Greenville, spent the weekend here with his parents, Mr. and Mrs. Johnnie Bell.

Harry Young of Durham, Tommy Young of Richmond, Va., and W. G. Young of Fort Eustis, Va., were weekend guests of Mr. and Mrs. Willie Young.

Mr. and Mrs. Sam Brown spent the weekend in Gibsonville.

Mrs. Jesse Perkinson has returned from Park View Hospital after being a patient there for several days.

Miss Rose Spivey of Richmond, Va., spent sometime with her grandparents, Mr. and Mrs. Lawrence Stainback, recently.

Mrs. Patte Buffalo, Miss Margaret Buffalo and Mrs. Selma Bobbitt visited Mrs. Charlie Alston in Roanoke Valley Rest Home in Rich Square on Wednesday night.

Mrs. Charlie A. Jones, Mrs. Agnes May and guest, Mrs. Grace Schlitcher of Norfolk, Va., were Thursday visitors of Dr. and Mrs. W. R. Jones and family in Rocky Mount.

Mr. and Mrs. D. A. Rose left Monday for a visit with Mr. and Mrs. D. A. Rose, Jr., in Big Springs, Texas.

Mr. and Mrs. R. B. Patterson were in Rocky Mount on Wednesday.

Mrs. Johnnie Sulinskie and daughter, Sylvia, of New Britain, Conn., arrived Wednesday to spend sometime with her parents, Mr. and Mrs. Willie Young.

Mr. and Mrs. Tommy Lyles and son were weekend guests of Mr. and Mrs. Edward Spain and Mr. and Mrs. Dan Shearin.

Mr. and Mrs. Frank Dennis and children of Norfolk, Va., and Mr. and Mrs. William Cole of Richmond, Va., were recent visitors of their grandparents, Mr. and Mrs. Thomas W. Cole.

Mrs. Viola Neville spent the weekend with Mr. and Mrs. Gary Hannahs in Portsmouth, Va.

Mr. and Mrs. Clay Cooke and children of Charlotte were weekend guests of her parents, Mr. and Mrs. Raymond Harris, and attended the Harris Reunion near Grove Hill on Sunday.

Mrs. Pattie Buffalo spent the weekend with Mr. and Mrs. Bobby Harris and family at Roanoke Rapids.

Mrs. Mary Jorgenson of Richmond, Va.,

Club Members Attend Summer Institute

Six members of the Norlina Junior Woman's Club attended the one-day session of the Summer Institute for District 14 of the N. C. Federation of Woman's Clubs which was held at the Rebel Restaurant in Roanoke Rapids on Monday.

This training session for local club officers was attended by two state officers of the N. C. Federation. Mrs. Stephen Daniel, Junior Director of District 14, introduced Miss Marjorie Yockey, first vice-president, NCFWC. The other special speaker was Mrs. Julian Porter, second vice-president, NCFWC.

Others representing the Norlina Junior Club were the following:

Richmond, Va., spent several days last week with Mr. and Mrs. John Harris.

Visitors of Mr. and Mrs. Lawrence Stainback during the weekend were Mrs. David Burgess and Mr. and Mrs. Murphy Heuay of Arlington, Va., Mr. and Mrs. Wilner Heuay of Ayden and Mrs. Mary Jorgenson of Richmond, Va.

lowing officers, Mrs. Owen Robertson, Mrs. Walter Hundley, Mrs. Earl Stegall, Mrs. John Kilian and Mrs. Ed Rooker, International Affairs chairman.

Damon plums get their name from the city of Damascus. The small, nearly round plums are prized for jam and plum butter.

1961 Pontiac
Bonneville Convertible
\$1895.00

1962 Valiant
V200 4-Dr. Sedan
\$1395.00

1958 Chevrolet
1/2 Ton Pickup Fleet-Side
\$ 695.00

M. E. Whitmore
INCORPORATED
Henderson, N. C.

Non-Farm Employment Climbs To New High

Raleigh—Spurred upward by better business and seasonal job gains in a score of major employment groups, total non-farm employment in North Carolina advanced to a new high for the month of June, the State Department of Labor reported today.

Labor Commissioner Frank Crane said a total of 1,312,400 Tar Heels were employed in nonagricultural jobs during June — a gain of 3,800 over the month of May and 29,300 higher than in June, 1963.

Both factory jobs and non-manufacturing employment set new highs for the month, Commissioner Crane said.

Factory employment totaling 544,600 last month was up 5,800 from May and was 10,900 higher than in the same month last year. Non-manufacturing jobs totaling 767,800 in June, although down 2,000 from May due to school closings for summer vacation, were 18,400 above June, 1963.

Crane said textile mill employment was up 2,100 with increases of 1,000 reported by yarn mills, 700 by broadwoven fabrics, 200 by dyeing and finishing plants, and 100 by knitting mills.

Large seasonal job gains included 3,600 in construction, 1,600 in food products, 2,100

in service industries, 800 in retail trade, 600 in wholesale trade, 500 each in transportation and the communications and public utilities group, 900 in finance, insurance and real estate, 1,900 in Federal government agencies, and 1,700 in State and local government.

Other June job increases included apparel manufacturing 800, furniture 600, lumber 400, machinery 200, cigarettes 200, stone, clay and glass products 200, fabricated metals 100, newspapers 100, and mining 100.

Only three employment groups reported decreases during June. Tobacco stemmeries were down seasonally by 300 and fertilizer plants by 400. Public school closings for summer vacation caused 14,600 school maintenance and custodial workers, who are not employed under annual contracts as are school teachers, to be marked up on the minus side of the job ledger.

Average hourly earnings of the State's 544,600 factory employees remained unchanged at \$1.75. A June gain of 0.3 hours in the factory workweek brought working hours up to an average of 41.2 hours. The fractional gain in working time caused weekly earnings to rise 52 cents to a June average of \$72.10.

Newer Refrigerators Ideal For Homemakers

Do you ever consider the use of your refrigerator? It has been estimated that at least 3/4 of the food we eat goes through the refrigerator.

Miss Thelma Hinson, home management specialist for the Agricultural Extension Service at N. C. State, says that today's newer electric refrigerators have an assortment of temperatures for a variety of foods.

There are separate zero degree compartments for frozen foods; meat compartments with temperatures lower than other storage space; special holders for butter, cheese and eggs; and vegetable crispers.

Miss Hinson says you should carefully use your refrigerator to full advantage for longer satisfactory service and to maintain quality food.

Follow manufacturers' suggestions for use of these recommendations;—Loosen wrappings on fresh meats for air circulation; store in meat drawer or coldest part of the refrigerator.

—Leave cured and smoked meats in original wrappings.

—Thoroughly cool and cover cooked foods before storing; this prevents excessive moisture and a mingling of odors.

—Cartons of fresh dairy products should be dried off and stored tightly covered in a cold part of the refrigerator.

—Vegetables stored in a crisper need no wrapping. Line crisper with paper towel to absorb excessive moisture.

—Eggs should be covered to prevent losing moisture through their porous shells.

—Canned foods, salad dressings, jams and jellies once opened should be stored covered in the refrigerator.

—Once melons, pineapple, or citrus fruits are cut, cover and refrigerate.

Miss Hinson says that if you want to have high quality food and satisfactory functioning of the refrigerator, remember to store foods properly, wipe up spills as they occur, and clean the entire refrigerator thoroughly once a week.

In Memoriam

In loving memory of our husband and father, Robert M. James, who passed away on July 20, 1963.

Nothing can ever take away The love a heart holds dear, Fond memories linger every day Remembrance keeps him near.

Loved and Remembered
WIFE AND CHILDREN

Malqa, part of the Federation of Malaysia, produces a third of the world's supply of tin. National Geographic says.



NATUR-TENDER BEEF IS NATURALLY TENDER!

CHUCK BLADE CUT

Roast LB. 39¢

"COME IN COLONIAL COME OUT BETTER EVERYTIME"

BONELESS CHUCK NATUR-TENDER **ROAST LB. 59¢**

BONE-IN ROUND SHOULDER NATUR-TENDER **ROAST LB. 55¢**

BONELESS SHOULDER NATUR-TENDER **ROAST LB. 69¢**

SPECIAL! FRANKS
2 LB. BAG **89¢**

Economy Cut PORK CHOPS
LB. **49¢**

DOUBLE YOUR MONEY BACK

RIB 7" CUT ROAST . . . LB. 75¢

PLATE OR BASKET STEW . . . LB. 23¢

FRESH GROUND BEEF 3 lbs. \$1.19

SAVE 10c . . . SAND HILL . . . FREESTONE HALVES

PEACHES

BIG No. 2 1/2 CAN

VINEGAR FULL GAL. 39¢

ICE CREAM FULL GAL. 89¢

BORDEN'S BUTTERMILK 8-OZ. CAN 5¢

KRAFT PRESERVES STRAWBERRY 10-OZ. JAR 29¢

LIBBY'S JUICE TOMATO No. 300 CAN EACH 10¢

CS RED SOUR PITTED PIE CHERRIES 2 No. 303 CANS 39¢

SEAFOOD

FRESH DRESSED MIXED FISH LB. 39¢

GORTONS COOKED SCALLOPS 7-OZ. PKG. 53¢

GORTONS FISH STICKS 1-OZ. PKG. 39¢

TRADE WIND BREADED SHRIMP 2-LB. BOX \$1.79

YOUR CHOICE CS BRAND

CHOPPED BROCCOLI CUT CORN 10-OZ. FROZEN PKG.

4 for 49¢

MORTONS

PIES • COCONUT • APPLE • PEACH

SAVE 9¢ 25¢ EACH

BORDEN'S CREAM CHEESE 3-OZ. PKG. 10¢

FLEISCHMANN PURE CORN OIL

OLEO 1/4 LB. 35¢

PRICES GOOD THROUGH JULY 25. QUANTITY RIGHTS RESERVED

BORDEN'S BUTTERMILK 8-OZ. CAN 5¢

KRAFT PRESERVES STRAWBERRY 10-OZ. JAR 29¢

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TRADE WIND BREADED SHRIMP 2-LB. BOX \$1.79

BISCUITS

SILVER LABEL COFFEE 1-LB. BAG 59¢

SAVE 14¢

LIMIT 1 WITH \$5 ORDER OR MORE.

CS RED SOUR PITTED PIE CHERRIES 2 No. 303 CANS 39¢

SEAFOOD

FRESH DRESSED MIXED FISH LB. 39¢

GORTONS COOKED SCALLOPS 7-OZ. PKG. 53¢

GORTONS FISH STICKS 1-OZ. PKG. 39¢

TRADE WIND BREADED SHRIMP 2-LB. BOX \$1.79

MOUNTAIN GROWN GREEN BEANS 2 lbs. 25¢

KRAFT CHILLED SECTIONS GRAPEFRUIT 24-OZ. JAR 59¢

SCHOOL DAY Peanut Butter 12-OZ. JAR 29¢

SAVE 12¢

WATERMELONS

50 GOLD BOND STAMPS

50 GOLD BOND STAMPS

50 GOLD BOND STAMPS

35 GOLD BOND STAMPS

50 GOLD BOND STAMPS

50 GOLD BOND STAMPS