

# The Warren Record

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## The Record Printing Company

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## Don't Ask Us To Omit News

The Warren Record would deeply appreciate not being asked to omit the names of defendants tried in Warren County District Court, mainly for violations of the motor vehicle laws.

We try to run an honest newspaper and to be fair in our presentation of news. It does not seem to us that it would be either honest or fair to omit the names of the influential and publish only the names of those without influence. No practice could do more to rob the paper of its good name.

We would like nothing better than to print no crime news, and for that matter no bad news because we know that such publication hurts the inno-

cent. In a world filled with suffering, we hate to add any pain. But if only good news is carried in a community's newspaper an honest picture of the community is not given.

The publication of court news not only serves to give a record of those tried but it also gives a picture of the operation of the courts. Any favoritism shown in the operation of a court would be revealed in the publication of its action. The courts are the foundation of our civilization and they must operate under the light of full publicity. When an editor suppresses this action he is betraying a public trust. Please don't ask us to do this.

## Commissioners Duty Is To Town

We have no particular quarrel with those living on the edge of the town who would resist any attempts of the town to bring them into the town's corporate limits. They like enjoying all the advantages of a town without its largely fancied disadvantage.

We do have some quarrel with those so situated who feel that because they desire no change they have a moral right to keep the town from growing. If anyone in these days of exploding population feels that they want to live in the country they should go out far enough to avoid the encroachment of a growing town. People a few years ago living ten miles outside of Charlotte, for instance, are now in the city. Of course, Warrenton is no Charlotte, but it will not grow if people on the outskirts are permitted to block its expansion.

However, many people have built on the edge of Warrenton, not because they liked country life, but often to escape town taxes. Living within a few hundred yards of the town, they enjoy town advantages, churches, schools, stores, water, sewage, police protection. It is not surprising that many who enjoy these advantages free, object to having to pay for them by being brought into town.

If it were possible to pick up the entire town of Warrenton and move it elsewhere, those living on the edge would soon find out that they owe something to the town as they would find that they had to travel several miles to reach a supermarket or chain store, a drug store, or other facilities that make life a bit more enjoyable. They would find, among other things, that the value of their homes would be greatly decreased.

All over this state, towns and cities are constantly increasing their limits. Where this is not true there is not only no growth, but as a rule, a decrease in growth. In every town where the corporate limits have been extended there have been people brought into the towns against their wishes, but often to their great advantage. Warrenton should be no exception. The thousand who live within its corporate limits have rights equal with the few hundreds who live on its edges. The commissioners are elected by the town's citizens to look after the town's interest and not the interest of those who live on its edges. We feel that where the commissioners find an extension of the limits is in the town's interest they should make such extension.

## Sunday Sale Of Beer

It may well be that the commissioners are correct in their view that a majority of Warren County citizens do not want Sunday sale of beer in Warren County, but so long as towns within the county are permitted to sell beer on Sunday, a definite hardship is imposed on rural merchants who operate stores on Sunday without diminishing the Sunday supply of beer.

Glancing over a recent issue of a Lawrenceville newspaper, we noted that the supervisors of Brunswick County, which adjoins Warren, have approved Sunday sales of both beer and wine, after petitions revealed 1916 persons were for Sunday beer sales and 545 against. The action of the Brunswick board was taken in spite of the appearance of a number of ministers in opposition.

Because Brunswick County, Va., favors Sunday beer sales, it does not necessarily follow that Warren County should do likewise, but it does show the difficulty of any type of prohibition of alcoholic beverages. Persons fishing or camping at Lake Gaston desiring to buy beer on Sunday and unable to buy in Warren County, simply ride a few miles to a store in Virginia,

and while purchasing beer often purchase groceries and other items. Thus, money that should be spent in Warren County is spent elsewhere with no ban on beer sales.

The trouble with the Sunday beer sales proposals is that many of our citizens try to make a moral issue out of what is a police issue. If Sunday beer sales offer a police problem they should be barred. If not, we feel, they should be permitted. Warren Police Officers say that beer is no problem, but that wine is. During the months that beer has been sold on Sunday at Norfolk and Macon there is no evidence that crime has increased at all. If a store is already open, selling gasoline, bread, and other items on Sunday, it looks ridiculous that it can't sell a carton of beer to be consumed off the premises.

Long before an appeal was made to the commissioners to permit Sunday sale of beer, we came to the conclusion that it should be allowed in view of the traffic on the lake. Since it is permitted in the towns, we are more of this conclusion than ever, particularly in view of the amount being illegally sold now on Sundays.

## Mostly Personal

BY BIGNALL JONES

When Robert Davis, Pat Hunter and I entered the University of North Carolina in the fall of 1918 and became members of the Student Army's Training Company we were at first housed in Old South, but in separate rooms. Later I was transferred to another company and quartered in Old East, which is the oldest state college building in America, the first dormitory built at the University. My son also roomed there for some time when he was a student at Carolina. I was in a room in this building on Nov. 11, 1918, when the Armistice was signed. I remember Maurice Crawley, my roommate, coming into the room announcing that the War was over and my reaction after more than 50 years.

Maurice came into the room lamenting the fact that the war was over before we could get into it. I said nothing, for there was absolutely nothing heroic about me and I was in the Army only because I considered it a job to be done. Seldom have I heard any announcement with more pleasure for I was sick and tired of being constantly hazed by sophomores who had been elevated to second lieutenants after 90 days at Plattsburg Officers Training School. The only thing that I was taught was the manual of arms and military courtesy, which was mainly jerking off my hat when meeting an officer indoors and saluting—the same when I met him on the campus. A couple of years in the National Guard in later years showed me that my experience at Chapel Hill was not typical of the Army, but I had learned a distaste for the military that persists to this day.

Beyond any personal consideration, I was tired of the killing. Edward Davis, Robert's brother, had been killed, as had many young men from Warrenton whom I had known. Sometime earlier Pat came up to me on the campus and told me that Edward Davis had been killed and we immediately went to Robert's room to try and comfort him. It was about this time that a paper from home told how a shell had exploded in a company containing a number of Warrenton boys and killed a large number of them. Edward Davis' death was a particularly sad blow, not only because he was the brother of my closest friend, but also because he was a close friend

## Letter To Editor

HARVEST FESTIVAL

To The Editor: I note with interest the recent account of the "Amazing" success of the Fall Festival held at the Warren Academy. All of us connected with the Academy appreciate the publicity that your paper gave to this event both before and after. That it was a tremendous success is now a matter of record.

Perhaps it is not important and really only a matter of semantics, but I question the use of the word "amazing." The implication is that no-one expected it to happen. Some of us would have been disappointed had it not been amazingly successful. No project or cause will ever fail, when a group of people as dedicated and as determined as the patrons of this school, work together toward a common goal. The Warren Academy has become the most unifying force ever to touch the lives of the people of this county. There is no such thing as geographical division in this effort and no one community is thinking of itself alone. All are working together toward a system of education worthy of today's student. Neither is the support from the people who have no connection with the Academy amazing. People always respond to the need of the hour.

Although the writer is not a permanent resident of this county, I believe Warren Academy is here to stay. Not because of the ability to raise \$5,000.00 in one night but because of the quality of education and the advantages it offers to its two hundred students. The \$5,000.00 success story simply reveals that Warren Academy will soon have everything it needs to assure its place in the educational system of this county. Add these supplies to the already well-qualified and outstanding faculty and perhaps you are right after all. UNBELIEVABLY AMAZING.

TED WILSON

of my older brother, and a good friend of mine in spite of three years difference in our ages. He and I shared the same birthday and incidentally, our mothers also had the same birthday.

After the Armistice we were discharged from the Army but remained at Chapel Hill at government expense until the Christmas holidays. Following our discharge, Pat, Robert and I found a room in one of the new dormitories, and enjoyed a few weeks of college life which strengthened friendships that have persisted to this day. I can not remember the name of this dormitory, but it was a good way from the older part of the campus. Today it is in the heart of the expanded campus.

When my brother, Brodie, was in school in Chapel Hill with Boyd Davis, Keppel Falkener and Edward Davis in 1916-1917, there were about 600 students at the University. When I was there in 1918 there were around 1200 students enrolled, I don't know what the enrollment is today, but I think it is around 12,000. Kenan Stadium used to be a long ways out, but now buildings are only a few hundred yards from the stadium.

All the above is recalled as the result of a recent visit to Chapel Hill when I walked by Old East. Earlier we had ridden out to Gimgihoul Castle, where I had been a guest of Bill Polk in the thirties. I think its location is at what was known as Piney Prospects when I was a student there. We used to walk out there on Sundays. In the thirties one could sit on the wall surrounding the castle and in the day time overlook miles of forests and at night one could see the lights of Durham. Now growing trees have shut off the view.

## National Book Week Being Promoted By Junior Woman's Club

National Book Week is being promoted locally by the Warrenton Junior Woman's Club. Mrs. David Proctor, the club's fine arts chairman, this week submitted the following article on National Book Week:

This week is the 50th year that National Children's Book Week has been held. Two men, one a writer of children's books and the other an editor, started Book Week in 1918. Plans for Book Week are made today by the people at the Children's Book Council in New York. They sent out posters and information to let people know about Book Week.

Book Week makes everybody think about children's books. Once upon a time, and not too very long ago, children's books were not very interesting. Most were written in a very dull way. Now that has changed. Children's books now can be exciting and thrilling.

Once upon a time, too, if a child wanted to hear a good story, his mother or father had to read it to him. Good stories just were not written so that children could read them. That, too, has changed. So, why not read your parents a good book? There are lots on the library shelf that the whole family would like to hear.

How To Read To Parents:

1. Turn off the TV.
  2. Tell them a little about the book.
  3. Read with expression and look up often. This way it will be more interesting for them and will give you a chance to see if they are listening.
  4. Be sure to show them the pictures.
  5. Don't read too slowly. You will find this will put them to sleep.
  6. If they get restless, tell them you will finish the story the next night.
  7. Praise them if they listen well. You could take them to the library and let them pick out their next book. They might have a favorite of their own.
- HOW TO CARE FOR BOOKS:
1. Do not write in books.
  2. Do not fold covers back so they touch each other. This will break the books' backs and the pages will fall out.
  3. Be certain your hands are clean.
  4. Do not turn a book face down when it is open.
  5. School books that you use

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WARRENTON, N. C.

## There Is Right Way To Cook Turkey

By EMILY BALLINGER Home Ec. Exten. Agt.

Are you following recommended methods in preparing and cooking turkey for the holiday table? Yes, there are correct methods and there are some in popular use that are not recommended. Please read the following information carefully.

The interior of poultry carcasses frequently is contaminated with salmonella. Salmonella is one of the chief causes of food borne illness. Salmonella multiply rapidly at temperatures between 50 degrees - 150 degrees so poultry—particularly if the bird is stuffed - if not cooked properly in inviting TROUBLE.

Cooking methods not recommended: (1) Turkey is prepared, stuffed and trussed, and completely wrapped in aluminum

foil. It is placed in the oven at 300 degrees F at night, left in the oven at that temperature for one hour. The heat is then turned off and the oven door is not opened until the next day just before the turkey is to be served. (2) Cooking turkey overnight at very low temperatures (200 degrees - 225 degrees) leaves plenty of opportunity for salmonella growth.

Recommended cooking method: Prepare turkey (may or may not be stuffed). Insert a meat thermometer into the center of the inner thigh muscle. Make sure that the thermometer does not touch the bone. Place poultry breast side up on a rack in an open roasting pan. Roast at 325 degrees until done. Do not add water and do not cover pan. Basting may not be necessary but you can baste with pan drippings if you like. If poultry browns early

often should be covered. 6. Stand up books straight on shelves so they do not lean or droop. 7. Keep your books away from younger brothers and sisters who do not know how to care for them. 8. Read books! They won't do you any good if you don't open them!

## Shearin Funeral Held On Sunday

Funeral services for William Earl Shearin, 50, were conducted at 2 p. m. Sunday at the North Warren Baptist Church by the pastor, the Rev. Tom Currie. Burial was in Fairview Cemetery.

Mr. Shearin, a night watchman for Carolina Sportswear Corporation, died last Friday. He was a veteran of World War II.

Surviving are his wife, Mrs. Julia Fleming Shearin; four sons, Robert, Bill, Roger and David Shearin, of the home; his mother, Mrs. Fannie D. Shearin of Warrenton; a brother, F. D. Shearin of Warrenton; a sister, Mrs. Hattie Pearl Endecott of Warrenton.

## HOPE OF TRUE PEACE

Christ has oft raised me above despair Through earnest, faithful, fervent prayer. Come to the world, Oh, "Prince of Peace" From war and turmoil Grant blest release.

From places of confinement For delusion Fear or doubt or sad confusion May the Father give a miracle Of His own peace. SARAH GILBERT PETAR

More than 45 million persons attended the New York World's Fair in 1939.

in roasting period, cover with a "tent" of aluminum foil or moisten a thin cloth with thin cloth with fat and place over breast and legs to prevent over-browning. After poultry is partly roasted, cut band of skin that holds legs together. Do not partly roast poultry on one day and complete roasting the following day. To test for doneness press the fleshy part of the drumstick with protected fingers. If the meat feels soft, poultry is done. Or if the drumstick moves up and down easily and the leg joint gives readily or breaks, the bird is done. For whole turkeys, a meat thermometer should be used to determine boneness. When the temperature in the inner thigh muscle reaches 180 degrees to 185 degrees, the turkey meat is done. If the bird is stuffed, the temperature of the stuffing should reach at least 165 degrees F.

Recommended cooking method: Prepare turkey (may or may not be stuffed). Insert a meat thermometer into the center of the inner thigh muscle. Make sure that the thermometer does not touch the bone. Place poultry breast side up on a rack in an open roasting pan. Roast at 325 degrees until done. Do not add water and do not cover pan. Basting may not be necessary but you can baste with pan drippings if you like. If poultry browns early

## Roasting Guide For Turkey

Weight	Approximate Roasting At 325 Degrees F.
6-8 lbs.	3 to 3 1/2 hours.
8-12 lbs.	3 1/2 to 4 1/2 hours
12-16 lbs.	4 1/2 to 5 1/2 hours
16-20 lbs.	5 1/2 to 6 1/2 hours
20-24 lbs.	6 1/2 to 7 hours

The above method of preparation is from the USDA bulletin "Poultry in Family Meals - A Guide for Consumers." We have a limited number of these bulletins in the Home Econ-

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mics Extension Agent's office.

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