

Woodmen Obligate Three New Members

Three new members were given the obligation and initiated into the Woodmen of the World Wednesday night at the regular meeting of the Little River Camp No. 1065, with Consul Commander Barrie Davis in charge of the ceremony. The three new Sovereigns are Braxton Hinton, "Red" Davis, and L. E. "Red" Horton.

The Choppers were saddened by news of the death of Sovereign Bert Seawell's wife.

Manager Gordon Temple and his Woodchopper softball team were given camp honors for their performance in their last two games, both of which they won. A collection was taken to purchase additional equipment for the team.

A banquet for wives and girl friends was suggested, but action was withheld until the August business meeting. The occasion will take place as soon as tobacco has been barned.

The refreshment committee appointed for August is G. C. Brannon, Norris Bunn, and Harold Bunn.

Gikuki Christians Are Offered Church Bell

Recently, an article appeared in The Pastor's Journal, a publication of The Board of Missions of The Methodist Church, describing the need of a church bell for the people of Gikuki, Portuguese East Africa. The article stated that watches and clocks are a rarity among the people, and that the church bell not only calls people to worship, but serves as a time piece, among numerous other functions. In fact, it was stated, the church bell is a central feature of community life.

The local Methodists, on learning of this need for a bell, offered to give the church bell that was used in the old church building, now no longer needed since chimes are being installed in the new structure now nearing completion. A letter was sent to The

Board of Missions, but word came back that several offers had already been received and that a bell was already on its way to Gikuki.

Many of the members have been loathe to part with the bell that has so long called the Methodists to worship, and the offer to this Methodist mission station was made with a feeling that it would not only create a tie with the people of Gikuki, but that, in a sense, it would be Zebulon's bell that continued to call the people in this far off land to worship.

Early Sweet Potatoes Brought in This Week

The first nice size sweet potatoes reported this season were brought in early this week by Fred and Robert Vick from Route 2, Zebulon.

The potatoes measure over eight inches long, and the Vicks report they have about 2½ acres of the vegetables.

W.M.S. Circle Meets With Mrs. Williams

Circle No. 1 of the W.M.S. of Wakefield Church held its regular meeting in the house of Mrs. Tommie Williams on Monday night, July 11, with Mrs. J. R. Murray, associate hostess.

There were 18 members present at the meeting, which was opened by singing the hymn for the year.

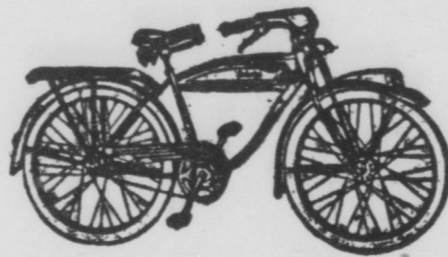
Prayer was led by Mrs. Lida Bridges.

The program was rendered by Mrs. L. J. Glover. Reports from the committees were given after which the meeting adjourned and the hostess served delicious ice cream and cake.

Twin Dahlias Grown By Mrs. James Pulley

Jessie Pulley brought to the Record office on Tuesday of this week a tremendous twin dahilia grown by his mother, Mrs. James Pulley, in her flower garden. The beautiful twin yellow blooms grew back to back from the same place on the stem.

The range system of growing turkeys is more practical for North Carolina commercial growers since grazing crops may be produced all months of the year, thus reducing the feed cost.



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Canned Meat, Riceland Rice Makes Delicious Casserole

Casserole With Canned Meat And Riceland Rice

Just because you served a good dinner yesterday, doesn't help a whit today. There is a constant need for new recipes, especially the ones that are kind to your food budget.

Here is just such a recipe. It's new, it's delicious, it's nutritious, it's quick and easy, and it's very economical—mainly because it's made with Riceland Rice.

And here's good advice: Be sure to use genuine Riceland Rice—because "Riceland" is the brand name of the perfect-cooking rice, grown in the heart of the quality rice belt of America. Only choice, perfect-cooking rice grains are packed in Riceland Rice packages.

When you use genuine Riceland Rice, you'll be sure of perfect results with all rice recipes, such as:

Riceland Rice And Canned Meat Casserole

- 1 green pepper, diced or sliced
- 1 medium sized onion, chopped
- 4 tablespoons salad oil
- 4 cups cooked Riceland Rice (1-1/3 cups uncooked Riceland Rice makes 4 cups of cooked Riceland Rice)
- 1 tablespoon soy sauce
- 1 egg, beaten
- 2 cans prepared meat

Tart jelly
Saute pepper and onion in the salad oil until limp but not browned. Add cooked Riceland Rice, soy sauce and beaten egg. Stir in a skillet or saucepan over low heat to mix well.

Cut one can of prepared meat into six slices. Arrange these slices on the bottom of a baking dish which has been lightly greased. Spread with a layer of the rice mixture. Top with six more slices of prepared meat. Spread the top meat slices with a light layer of tart jelly.

Bake in a moderately hot oven, 375 degrees for 30 minutes. Before serving, place mound of tart jelly in center and garnish

as desired. This will make six delicious servings.

Remember, the success of this casserole—and all rice dishes—depends on your using perfect-cooking rice, so be sure to use genuine Riceland Rice which always cooks gloriously fluffy. It's quick and easy to cook. Here's how:

To Cook Riceland Rice: Put 2 cups of Riceland Rice, 2 teaspoons of salt and 4 cups of cold water in a large saucepan and cover with a tight-fitting lid. Set over a hot flame until it boils vigorously. Then reduce the heat as low as possible and simmer for 14 minutes more, during which time the water will be absorbed, making the rice deliciously tender. Remove the lid, permit the rice to steam dry to the desired consistency and the grains will be separate and fluffy. Always use Riceland Rice for best results.

It's smart to cook more Riceland Rice than needed, so you'll have some left over to put in your refrigerator "Riceland Rice Bowl" to serve a different way—every day.

Riceland Rice Is Easy To Cook! Tender! Fluffy!

To get the best results with this recipe and all rice recipes, be sure to use Riceland Rice. It's the world's most delicious rice—grown in the heart of the quality rice belt of America. Only the choice, perfect-cooking rice grains are packed in Riceland packages.

This quality rice is quick and easy to cook. Riceland Rice cooks deliciously tender with white, fluffy, individual grains.

Most grocers now feature this better-cooking, wonderfully-delicious, packaged rice—and at economical prices, too! Riceland Rice costs only one-cent a serving.



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