

YOUNG TOBACCO MAN SUDDENLY ENDS LIFE HERE

(Continued from page one)

but it was in vain and he died about an hour later, before a broken-hearted father and wife could reach him by airplane and a chartered car.

Arriving here about 11 o'clock Saturday night, Mr. Booles, 30 years old, talked with Mr. M. A. Mason and members of the Manning family, with whom he and his wife lived last fall, until about 12 o'clock. He said he was tired traveling from Georgia here, and he had very little to say, but at that time, it is believed, he was not considering taking his life.

AS he was late, he decided to room with Mr. Mason, a co-worker for the American Suppliers, Inc., and it is said he slept soundly until about 6 o'clock the following morning.

Arising at that hour he told Mr. Mason to get up and go with him to witness an execution. His friend

thought he was joking and insisted that he return to bed as it was too early to get up. Booles then showed Mr. Mason the note, and the threat was then considered serious. Mr. Mason then got up and dressed hurriedly and called members of the family. In the meantime, Mr. Mason hid the big .45 caliber army pistol, but Booles found it and soon thereafter went downstairs with it and was followed. In the living room, a short conversation followed. Booles still maintaining that he was going to the swamp to kill himself.

"Aren't you talking crazy talk?" Booles was asked. "No; that isn't crazy; I'm talking with good sense, and it is the only sensible thing to do," he replied. The expression on his face was described as frightening. In the meantime, his automobile keys were slipped from his room and hid in an effort to hold him at home, where it was not even considered that he would attempt there to end his life. Mr. Mason and Mr. Manning were pleading hard with him, pointing out the uselessness of suicide, when he asked to be excused long enough to get his keys and go to the bathroom.

He ran to the bathroom and locked the door behind him. He was followed by Mason and Manning and was asked to come out and join them in conversation. He answered, and a few seconds later the fatal shot was heard. Reaching him through another door, they found Booles lying on the floor, the big pistol in the lavatory. "I've made a bad job of it, and I wish you would finish it for me," he told Mr. Mason.

While the doctor was reaching there the young man, popular among local people and a wide circle of tobacco-ists throughout this state and Kentucky, called "Helen," his wife, and "mother." "Why don't the thing stop beating?" were his next words, the young man referring to his heart.

While the doctor was reaching there he is said to have resented every effort made to save his life up until a short while before he died, when he made some remark indicating that he wanted to live and that he regretted the act.

His wife and father lost their way in their air travel from Cincinnati and landed in Charlotte. There they hired an automobile and reached Washington about 3 o'clock yesterday morning to find the young man dead.

The body was prepared for shipment to the Kentucky home, and relatives and friends boarded a train in Rocky Mount for the return trip. They reached Taylorsville early today, and the funeral will be held there this afternoon or tomorrow.

HINTS FOR HOMEMAKERS

By Mrs. Winnifred Parker, Home Service Director Virginia Electric and Power Company

Frozen Desserts

In every one hundred homes in the United States there are seventeen electric refrigerators. Some sections near here have as high as twenty-two in every one hundred but for Eastern Carolina seventeen percent is about right. Of course, electric refrigerators are primarily for the purpose of preserving the family's food. There are several other services they can render, one of which is to freeze desserts.

If you have not been entirely satisfied with your electrically frozen desserts, ask your self three questions. Is my recipe designed for electric freezing? Do I freeze it as rapidly as possible? Do I warm up the box as soon as the dessert is frozen?

If your answer to each of these questions is affirmative and you are still not pleased with your frozen desserts then notify the editor of this paper. Some one will come to help you.

Smooth frozen desserts without churning is one of the privileges of the homemaker today. Such desserts as mousses and parfaits do not need stirring—others as ices need to be stirred—usually three times at thirty minute intervals. Following are some basic recipes which you may vary by changing the fruit or flavor. A few well selected recipes varied to suit the occasion are more to be desired than a multiplicity of recipes.

This banana cream freezes in one and one-half hours:

Mash three bananas in the juice of one lemon, (one cup of any fruit pulp may be substituted). Add one small can of unsweetened evaporated milk and one-half cup of sugar. Whip one cup cream and fold in. Place in freezing tray and set temperature at the lowest possible point. To insure uniform distribution of the fruit stir after thirty minutes freezing but this will be smooth with no stirring. After one and one-half hours reset the temperature so the cream will just stay frozen.

In hot summer weather the following makes a most refreshing dessert and it has the advantage of being cheap and less heating than many:

Mix one and one-half cups fruit pulp, (try pulp, juice and grated rind of two large oranges and one lemon), with three-fourths cup sugar and chill. Pour one tall can of unsweetened evaporated milk in a freezing tray until just beginning to freeze. Pour quickly into a chilled bowl, add two tablespoons lemon juice and whip. Fold in sweetened fruit pulp and freeze without stirring. Be sure to set the temperature as cold as possible until frozen and then set back to "hold" but not continue freezing.

Note: It is not necessary to boil evaporated milk in order to whip it but it is necessary to have it very cold and add lemon juice.

This pineapple cream recipe is also most satisfactory and a quick freezer:

1 small can grated pineapple; 1-4 cup sugar; 1 egg white whipped to a point and 1 cup cream whipped.

Freeze at the coldest point for thirty minutes and stir once to distribute the fruit, continue freezing another hour then raise the temperature to "hold". This will be smooth with no stirring but fruit may then be more or less concentrated at the bottom.

The tendency to "iciness" which sometimes develops in frozen desserts is lessened by the use of gelatine or eggs. This angel parfait is never icy and one cup of any fruit pulp may be added and the whole frozen with no stirring.

1 t powdered gelatin soaked in; 2 t cold water and melted over hot water; 1-2 cup sugar cooked with 1-2 cup water to a soft boil and poured over 2 egg whites, beaten dry; add gelatin beating all until cold; fold in, 1 cup cream whipped and 1 t flavoring (one 1 c. fruit) try figs with juice of lemon.

Any of these desserts may be successfully frozen by packing in equal quantities of chipped ice and ice cream salt.

If you haven't yet treated yourself to some of the pretty glass dishes—so inexpensive now, go without something else and get some. No matter how good the food if it is not served daintily in hot weather it will not be attractive. The colorful glass plates, compotes, cups and saucers shown would make any food tempting. And colored table linens help a lot. A table set in green glass on a green cloth one hot day last week was almost as refreshing as the wished for breeze would have been. Daintiness sweetens hot weather tempers.

SELF RELIANCE IS ONE GREAT NEED OF TODAY

We Have Grown Overly Dependent In This Day Writer Points Out

By G. A. CARDWELL

Merle Thorpe, editor and manager of "Nation's Business," is becoming one of the best known figures in the United States because of his illuminating editorials, feature articles, and radio talks. He never seems to grow intellectually stale; he has poise and common sense in proportions which make his views valuable not only to business men, that is, to the urban group which the phrase commonly signifies, but also to the larger body of rural business men.

In this month's issue of "Nation's Business," Mr. Thorpe draws attention to a statement of opinion from the past "just one hundred years ago a great historian and philosopher, detached from the hurly-burly of politics, made a suggestion which is pertinent today.—Macaulay wrote."

"Our rulers will best promote the improvement of the nation by strictly confining themselves to their own legislative duties, by leaving capital to find its most lucrative course, commodities their fair price, industry and intelligence their natural reward, idleness and folly their natural punishment, by maintaining peace, by defending property, and by observing strict economy in every department of state. Let the government do this—and the people will assuredly do the rest.

Although return to a strictly laissez faire policy of government is entirely impossible, deductions of importance may be based on Macaulay's political creed. For example, during the present trying period, development of sound local rural leadership and self-reliance are needed as seldom before. We have, I believe, grown overly dependent, following blindly leadership furnished by a top-heavy government, a government too often controlled by partisan politics.

Farmers need and are entitled to governmental consideration. There are competent and patriotic government employees upon whom we can safely rely for good information and sound advice; but the time is propitious for farmers to declare independence, to stop being sheep-like followers of

governmental policies without pausing to determine the soundness of those policies, to cause to be a people fed upon an inferior grade of pap.

The time has come, I believe for the farmer to assume the privilege of an adult, to think and act for himself. He should stop looking for the easy way out—for government aid—each time things go wrong. It is natural to take advantage of public aids and subsidies in time of stress, but it would be to the great advantage and everlasting credit of the farmer if he were to learn to depend upon his own intelligence and resources.

It is not my purpose to intimate that we should dispense with agricultural research and extension work. We need constant guidance by well-trained men and women, but we should not lean too heavily upon them. We should permit them to develop leadership in each community so that the largest number of people possible may learn to think and act for themselves and to work cooperatively for the communities in which their lot is cast.

Again I quote Mr. Thorpe:

"For our recourse to a political administration of all our affairs we are paying a price. Today governmental overhead has reached 30 percent—fifteen billions out of a total national income of fifty to fifty-five billions, with between eighteen and twenty millions of our people dependent up-

on tax pay rolls.

We pay another price, the price of economic freedom.

Unless we are willing to free ourselves to a reasonable extent from the political administration mentioned by Mr. Thorpe, essential agricultural service which is now available to all will unquestionably suffer from the resolute effort being made by a tremendously burdened people to throw off a part of the tax load. The movement to reduce cost of government has already resulted in the discontinuance of county agricultural and home economics work in some counties in the South—in primarily agricultural counties which can ill afford to have this valuable work discontinued.

WANTS

CALF FOR SALE: GUERNSEY bull calf. Will sell cheap. Eight weeks old.—Frank Weaver. 2t

FOR RENT: APARTMENTS OF 2, 3, or 5 rooms. Prices reduced to overcome depression. Prepare for winter. Be comfortable. Engage a Tar Heel apartment, where steam heat and hot water are supplied. Apply to Mrs. Jim Staton. a23 4t

THIS WEEK'S SPECIALS

| | |
|---|-----|
| RED ROSE FLOUR, 12 lbs. | 35c |
| RED ROSE FLOUR, 24 lbs. | 65c |
| 12 lbs. Self-Rising ATLAS FLOUR | 33c |
| 24 lbs. Self-Rising O. V. Flour, the best | 60c |
| 24 lbs. SELF-RISING FLOUR | 40c |
| FINE SIDE MEAT, lb. | 10c |
| PLATE MEAT | 8c |
| COUNTRY PORK MEAT, lb. | 7c |
| COUNTRY SHOULDERS, lb. | 10c |
| COUNTRY HAM, lb. | 20c |
| 3 Cans SALMON | 25c |
| 3 Cans SHAD | 25c |
| 6 cans SARDINES | 24c |

Free Delivery—Telephone No. 12

We Have a Fresh Line of Vegetables and Country Produce—Plenty of Fresh Eggs

J. R. Parker Grocery

W. H. GURKIN, Manager

QUESTIONS AND ANSWERS AS TO FARM PROBLEMS

Question: Please let me know if a tomato sucker can be rooted and transplanted and produce tomatoes suitable for market?

Answer: Tomato suckers and branches are often used for producing a late crop but the practice is not as satisfactory as growing plants from seed. Branches that have been in contact with the soil and have developed a few roots may be set directly in the garden if the soil is moist. Usually, however, it is necessary to root the branches in a moist, partially shaded bed and then transplant to the field. With good soil and weather conditions, the well-rooted branches should produce just as good tomatoes as plants from seed but, due to the extra labor involved in rooting and handling the branches, the use of them is not advised for commercial purposes.

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The tendency to "iciness" which sometimes develops in frozen desserts is lessened by the use of gelatine or eggs. This angel parfait is never icy and one cup of any fruit pulp may be added and the whole frozen with no stirring.

1 t powdered gelatin soaked in; 2 t cold water and melted over hot water; 1-2 cup sugar cooked with 1-2 cup water to a soft boil and poured over 2 egg whites, beaten dry; add gelatin beating all until cold; fold in, 1 cup cream whipped and 1 t flavoring (one 1 c. fruit) try figs with juice of lemon.

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Livermon Peanut Machine

Now Sold on

EASY TERMS

Write or Phone for Information; Or See Your Nearest Dealer

CARL R. LIVERMON CO.

ROXBEL, N. C.

Tell Your Neighbor About This Startling Announcement

Town of Williamston Proposed Budget

FOR FISCAL YEAR ENDING JUNE 30, 1933

ANTICIPATED REVENUE

| GENERAL GOVERNMENT: | |
|--|--------------------|
| Cash balance | \$ 567.72 |
| Collections of prior year taxes and paving assessments | 7,250.00 |
| Privilege licenses | 650.00 |
| Penalties on taxes | 750.00 |
| Auto tags | 225.00 |
| Rent of warehouse | 400.00 |
| Rent of market | 420.00 |
| Paving assessments and interest, current year | 5,500.00 |
| Miscellaneous | 100.00 |
| Total | \$15,862.72 |
| Balance to be raised from ad valorem taxes (approximate value \$1,562,400.00) at \$2.10 per \$100.00 | 32,810.40 |
| | \$48,673.12 |
| WATER DEPARTMENT: | |
| Service sales | \$ 7,500.00 |
| Connection fees, etc. | 20.00 |
| | \$ 7,520.00 |
| TOTAL ANTICIPATED REVENUE | \$56,193.12 |
| ESTIMATED EXPENDITURES | |
| General Administration | \$ 3,653.19 |
| Fire Department | 828.50 |
| Police Department | 2,898.00 |
| Street Department | 4,319.00 |
| Water Department | 3,414.00 |
| Retirement of Floating Debt | 2,721.43 |
| Debt Service | 35,230.00 |
| Damages, donations, etc. | 2,000.00 |
| Permanent Improvements | 1,129.00 |
| TOTAL ESTIMATED EXPENDITURES | \$56,193.12 |

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NOTICE - POSTED

All persons are hereby forbidden to hunt with gun or dogs, or otherwise trespass in any way or manner upon that tract of land beginning at Kader's Eddy on Roanoke River, running up Lower Gut to the bend, thence a straight line to an iron-stub on Spellers Creek, hence a straight line in an easterly direction to an iron-stub on the river between the Dennis Simons Lumber Co. land and the Barnes land, thence up the river to the beginning. Any person found hunting or otherwise trespassing on this land will be dealt with according to law.

LILLEY HUNTING CLUB.

a30 a2 5 7 12



Portrait of a Lady

COOKING ON HER NEW AUTOMATIC ELECTRIC RANGE

SHE enjoys afternoons of shopping, movies, bridge, etc., because the clock on her automatic electric range starts her cooking, even though she is miles away, and her food needs no watching.

retained and there is less shrinkage.

Accurate control, and uniform intensity of heat provide consistent results and less waste. And, of course, her kitchen is cleaner, cooler and healthful.

You owe it to yourself and to your family to get acquainted with Electric Cookery now!

We will welcome the opportunity to explain all the advantages; show you the new styles and improvements in electric ranges; and explain the Easy Payment Plan that makes buying now really easy. Don't wait any longer—Come in NOW!

see your dealer, or

VIRGINIA ELECTRIC AND POWER COMPANY

ELECTRICITY IS CHEAP!