

**HINTS FOR HOMEMAKERS**

By Miss ORA E. FINCH, Home Service Director Virginia Electric and Power Company

**SOUTHERN FOODS**

**Carolina Brunswick Stew**  
3 quarts water, 1-2 lb. bacon, 2 onions; 1 pint butterbeans, 3 potatoes, diced; 5 to 6 lb. hen; 8 ripe tomatoes, or 1 quart canned tomatoes, 1 green pepper, chopped; 4 ears corn cut from cob; 6 drops Tabasco sauce salt and pepper to taste.

Boil bacon in water for 1.3 hour. Add all other ingredients except corn and potatoes. Cook for 2 hrs., or until chicken is tender. Add potatoes and corn; cook 1.3 hour. Remove chicken bones. Serve this stew piping hot. Watch carefully while cooking to prevent sticking and burning, as it becomes quite thick when cooked.

**Crispy Corn Cakes**

1 cup corn meal (water ground if possible); 1-4 cups buttermilk; 1-2 teaspoon salt; 1-2 teaspoon soda, 1 egg.

Mix salt and soda with milk. Add to corn meal alternately with well-beaten egg. Drop by tablespoonfuls onto well-greased skillet and fry to a golden brown on one side, then turn and fry to golden brown on other side. Serve hot.

**COOKIES**

**Pecan Fingers**

This recipe which originated in Mississippi makes about three dozen cookies.

1 lb. dark brown sugar; 4 eggs; 1 cup flour; 2 cups chopped pecans; 1-2 teaspoons baking powder; 1-4 teaspoon ground cloves; 1-4 teaspoon ground allspice; pinch of salt; powdered sugar.

Beat eggs light. Add sugar and beat again. Fold in flour, which has been sifted with spices and baking powder. Lastly, add nuts. Spread batter to 1.4 inch thickness on greased shallow pan or cookie pan. Bake in moderate oven, 375 degrees F. for 15 to 20 minutes. If cooked too long, cakes will be brittle instead of gummy. While still hot, cut into 3in-ch squares and roll into finger shapes. Dust heavily with powdered sugar.

**Chocolate Pin Wheels**

1-2 cups sifted flour; 1.8 teaspoon salt; 1-2 teaspoon baking powder; 1.2 cup butter; 1.2 cup sugar; 1 egg yolk, well beaten; 3 tablespoons milk; 1 square unsweetened chocolate, melted.

Sift flour once, measure, add baking powder and salt and sift again.

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**LITTLE PROFIT IN MAIL CARRYING ON STAR ROUTES**

Prices Have Been Brought To Level Where Bare Expenses Made

Bidders from out-of-the-state have chopped down the revenue for the delivery of star-route mail between Williamston and other places until in some instances many wonder how a person can bear the expense of a car and then make a living salary. Mrs. Clarence A. McArthur, of Florida, Ala., is taking the mail between Rocky Mount and Plymouth, a distance of 146 miles, 6 round trips each week, for annual stipend of \$1,747. This is figured a fraction less than 4 cents a mile.

C. F. Vanlandingham, of South Carolina, is delivering the mail from Plymouth to Williams, a distance of 44 miles, six round trips weekly, for \$894. This route pays a little over 4 1-2 cents a mile.

The usual government allotment is 5 cents a mile and a salary for rural letter carriers. These carriers do not have to stop, but they have much expense and it consumes much time in the delivery of the mail. Yet the bids are down to a minimum.

Perhaps the only woman mail bus driver in this section is Mrs. C. A. McArthur, of Rocky Mount, who delivers the mail from Rocky Mount to Plymouth. She took the job when her husband died after working but three days.

The amount of revenue from passengers and freight is also considered in bidding for these mail delivery jobs. In some places as low as 2.314 cents a mile is charged.

**Cut Tobacco Crop As Soon Possible After Harvesting**

All agricultural students agree that as soon as the tobacco crop is harvested, the stalks should be cut with a stalk cutter and disked into the ground. This will help to destroy a number of insect and disease pests which usually live on the suckers until frost. Disking under the stalks also is a good way to prepare the soil for badly needed winter hay and cover crops and fall grain.

Cream butter thoroughly, add sugar gradually, and cream together well. Add egg yolk. Add flour alternately with milk, beating after each addition until smooth. Divide dough into two parts. To one add chocolate, chill. Roll each half into rectangular sheet, 1.8 inch thick. Place chocolate sheet on top. Roll as for jelly roll. Chill thoroughly. Cut into 1.8 inch slices. Bake on ungreased sheet in hot oven, 400 degrees F. 5 minutes. Makes 3 1-2 dozen.

**Two Hurt When Turbine Explodes**

Bill Harden, of Dardens, has returned to his home from a Rocky Mount hospital, where he went for treatment for fracture of the skull, sustained when a turbine at the Plymouth Box and Panel Company exploded Saturday afternoon.

Either an insurance man or a representative of an electrical company was testing the turbine to determine its speed before protective devices would begin to work. Damages were estimated at \$25,000. It is understood that the plant was insured to take care of the loss.

E. F. Still, partner and manager of the plant, leaped from a second-story window when he saw the turbine "running away" and sprained an ankle. Others in the room were not hurt but fled to safety.

An emergency "hook-up" was made with the Virginia Electric and Power Company in order to continue operations of the plant. Plymouth business has been good in the last few months and capacity was essential.

**Town Will Not Issue Beer-Wine Licenses**

Cherry, small incorporated village in the lower end of Washington County, refuses to go wet.

City fathers in session there this week passed an ordinance refusing to license dealers to sell light wines, beer, or any other intoxicating beverages. They claimed that prior to the ordinance the dispensers were abusing the beer privilege and adding a line of their own.

G. A. Overton, Jennings Davenport, S. D. Burgess and A. W. Davenport are councilmen, with H. P. Barnes as mayor and Herbert Jernigan as chief of police. The village was incorporated in 1932 and is one of the youngest in the state.

**Forced To Accept New Deal's Check**

Manila, P. I.—Don Maximo Carabungo, of Guagua, Pampanga, must take \$7,500 in sugar processing tax money whether he wants it or not.

The aged don was dead set against accepting the money, because, he maintains, it was offered "in violation of the laws of God."

The don is a land owner, and up on his lands grew sugar cane. The sun shone, the rains fell, all nature smiled, and the don's crop was something to boast about.

Then came the New Deal's crop-control plan. The don's cane was destroyed by fire. The Pampanga sugar mill was authorized to pay him \$7,500 out of processing tax funds.

His sons, heirs to the don's fortune, insisted that he accept it, and when he continued to refuse the funds they went into court. The court ordered that the money be

paid to the heirs. His idealism shattered, the aged don shook his head as the check was handed to his sons. He told friends that he would not be responsible for any act of Divine Providence that may befall his sons.

**Johnston Farmer Raising 20 Capons for Marketing**

J. O. Barnes, of Johnston County, has caponized 200 cockerels weighing about 1-12 pounds each. He will feed them according to the recommendations for demonstration flocks and ship them to northern markets next January.

PROGRAM FOR WEEK BEGINNING MONDAY, AUGUST 31

**Turnage Theatre — Washington, N. C.**

Monday - Tuesday August 31 - Sept. 1	Thursday and Friday September 3-4
"SUZY" JEAN HARLOW and FRANCHOT TONE	"THE WHITE ANGEL" KAY FRANCIS and IAN HUNTER
Wednesday September 2	Saturday September 5
"FLORIDA SPECIAL" JACK OAKIE and SALLY EILERS	"DESERT GOLD" with LARRY CRABBE

ALSO SELECTED SHORT SUBJECTS



*This Prosperous Farmer Sells Tobacco on the Williamston Tobacco Market and Trades With the*

**Farmers Supply Co.**

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You, too, may have the same prosperity and the same contentment if you will buy and sell on your home market. We make a specialty of supplying the farmer, and in season we sell and feature some of the leading brands of fertilizers. We carry a large stock of shoes for both men and women, piece goods, overalls, feeds, staple and fancy groceries, and a thousand other items used in and around the farm and home.

We invite your patronage on the basis of quality and prices, plus a courteous and efficient service. Let us serve you when in Williamston. We gladly welcome you and hope you will sell your tobacco on the local market and trade with us, the store of low prices.

**Farmers Supply Co.**

WASHINGTON STREET WILLIAMSTON, N. C.

**YOU CAN'T MISS US**

SELL YOUR TOBACCO IN WILLIAMSTON AND MAKE OUR STORE YOUR HEADQUARTERS

There are two places you will find a ready welcome waiting for you at any time—one is on the Williamston Tobacco Market and the other is the old reliable Paul Peel's place on "Grab-All." Tell your friends to meet you at Peel's this year; walk in and make yourself at home, and while you're waiting we'll be glad to show you a new meaning of real service where fountain drinks and other things in our line are concerned.

We have recently remodeled and enlarged our place of business. Our stock is always up-to-date, while the prices have always been fixed on a "live-and-let-live" basis. We expect to make new additions to our line which will be announced later. If you have not paid us a visit, come to our store the next time you are in Williamston. We carry toilet articles, patent medicines and sundry lines in addition to the largest stock of tobaccos in this section. Agents for Royal Tailor-Made Suits.

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| <b>CIGARETTES</b><br>Every popular brand, and at prices as low as anywhere else. | <b>BEER - ALE</b><br>All the popular brands in bottles.             |
| <b>CIGARS</b><br>Largest assortment in town—all prices.                          | <b>FOUNTAIN DRINKS</b> . . . .                                      |
| <b>SUNDRIES</b><br>Candy, cakes, fresh fruits, patent medicines and novelties.   | All flavors and kinds. Makes ice cream, full assortment of flavors. |

**P. P. PEEL**

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Washington Street Williamston, N. C.



Smokers will tell you . . . Chesterfield wins because they're Milder because they TASTE BETTER

...when tobacco ripens in the sunshine it has the full-bodied flavor that makes a cigarette taste right