

# Local & Society

## Editor for Navy



Former newspaperwoman Mrs. Louise Daniels has been named women's editor of the Navy Department in Washington and will direct a campaign to tell wives, mothers and sweethearts of navy men what their loved ones are doing.

**Visit in Williamsburg**  
Mr. and Mrs. Clyde Griffin and Mr. and Mrs. Edwin Trabey visited in Williamsburg, Jamestown and Yorktown Sunday.

**In Tarboro Last Week-end**  
Miss Kathryn Mewborn visited relatives in Tarboro last week-end.

**Visits in Greenville**  
Miss Polly Mitchell visited in Greenville last week-end.

**In Fountain Sunday**  
Misses Mary Gwynne Osborne and Virginia Williams; Joe Brice and Bill Kieckhefer, of Plymouth, visited in Fountain Sunday.

**Attends Football Game**  
Miss Ida Ruth Knowles attended the State-Wake Forest game Saturday night and spent the week-end in Raleigh.

**Spends Week-end Here**  
Howard Cone, of Fuquay Springs, visited here last week-end.

**In Snow Hill Sunday**  
Mr. and Mrs. Jack Edmondson visited relatives in Snow Hill Sunday.

**Spends Week-end Here**  
Mrs. Dave Matthews, Mrs. Hennie Ballard and Miss Effie Walden of Hamilton, visited here last week-end.

**Was Here Last Week-end**  
Hardy Rose, of Leakesville, visited relatives here last week-end.

**In Washington Tuesday**  
Mrs. Myrtle Bunting, Mrs. Dave Matthews and Mrs. Hennie Ballard, of Hamilton, visited in Washington Tuesday.

**Visits Here Friday**  
Miss Ruth Britt spent the week-end in Wendell with relatives.

**Spends Week-end Here**  
Dick Pope, of Enfield, visited relatives here last week-end.

**Spends Week-end Here**  
Miss Margaret Peel, of Plymouth, spent the week-end here and in Hamilton.

**Visits in Rocky Mount**  
Ernest Mears visited in Rocky Mount last week-end.

**Spends Week-end Here**  
Mrs. Mack Ray and daughter, of Roanoke Rapids, spent the week-end here with her parents, Mr. and Mrs. Robert Brown.

**Attend State-Wake Forest Game**  
Among those who attended the State-Wake Forest game Saturday night were Miss Marjorie Fleming, Russell Roebuck, Herbert Cowen, Howard Earp and Harcum Grimes.

**Return from Richlands**  
Mrs. Gaylord Harrison and Mrs. George H. Harrison returned Saturday from a visit with relatives in Richlands.

**Spends Week-end Here**  
Burras Critcher, Jr., student at Wake Forest College, spent the week-end here with his parents.

**In Plymouth Yesterday**  
Mr. and Mrs. Hubert Coburn and Mr. and Mrs. Robert Coburn attended funeral services for Mrs. Sarah Harrison in Plymouth yesterday afternoon.

**Spends Week-end Here**  
Miss Margaret Russell, of Richlands, student at E.C.T.C., Greenville, was the guest of Mr. and Mrs. George Harrison here last week-end.

**Returns from Belhaven**  
Mrs. Henry Crawford has returned from a visit with relatives in Belhaven.

**Were Here Last Week-end**  
Mrs. J. Walter Bailey and Mrs. Stewart Bailey, of Everetts, visited Mr. and Mrs. Jule Barnhill here last week-end.

**Returns from Laurinburg**  
Mrs. Mamie G. Taylor has returned from a visit with her daughter, Mrs. E. S. Bridgers, and Mr. Bridgers, in Laurinburg.

**Visit in Winston-Salem**  
Mr. and Mrs. Harold Vick visited in Winston-Salem last week-end.

**Was Here Friday**  
Miss Kathleen Thompson, of Stokes, was a visitor here Friday afternoon.

**In Robersonville Sunday**  
Mr. and Mrs. H. R. Williams and daughter, Janet, and Mr. and Mrs. George Thorpe visited in Robersonville Sunday.

**Visit Here Sunday**  
Mr. and Mrs. Dallas Purvis and family, of Bethel, were the guests of Mr. and Mrs. Clyde Manning here Sunday.

**Return to Charleston, S. C.**  
Mr. and Mrs. Horace Ray, of Charleston, S. C., returned to their home yesterday after a visit here with relatives.

**In Pantego Sunday**  
Mr. and Mrs. Hoke Roberson visited in Pantego Sunday.

**Visit in Wake Forest**  
Mr. and Mrs. Edwin Holding spent the week-end in Wake Forest. They were accompanied home by Mr. Holding's mother, Mrs. S. P. Holding, who is spending the week here.

**Return from Norfolk**  
Mrs. C. T. Rogers, of Enfield, and Mrs. B. S. Courtney returned today from a visit with relatives in Norfolk.

**Attend Farm Meeting**  
Miss Lora Steeper and Messrs. T. B. Brandon, T. B. Slade, John Eagles and Tom Swain attended a farm meeting in Elizabeth City yesterday.

**Was Business Visitor Here**  
Mr. J. A. Everett, of Palmyra, was here yesterday attending to business.

**Visit Here Sunday**  
Mr. Roy Meador, of Wendell and Clearwater, Fla., visited Mrs. H. L. Meador here Sunday.

## Happenings In The Oak City Schools

Results of the first six weeks work will be seen today when report cards go out for the first time. According to the teachers, grades, on an average, will be better. More interest in lessons and harder work is to blame.

During the fall harvesting period, a few absences were caused by the labor shortage. Now most of the work is over, thanks to especially good weather, and school attendance is back to normal.

The Ruritan Club, which postponed its meeting last week because of the revival meeting at the Christian Church, met here Friday night. They were served by Miss Whitehead's home economic girls.

The trip to the State fair was both interesting and educational for the agriculture and home economics departments. Today we will hear just how educational, when members of the trip will tell of their adventures in chapel.

October 30th, the local P.T.A. will meet for the second time. A program is being prepared by the program committee. All parents are requested to be present.

The fifth grade gave a unique chapel program last Wednesday. It was based on Hiawatha and was very interesting.

Mr. Furlow and the science department has charge of the chapel program this evening. An original play, a burlesque on basketball will be presented.

**PIE PARTY**  
A pie party will be given at Maple Grove Church Thursday night, October 23rd, to which the public is invited. This party is being sponsored by the Willing Workers' Council and will begin at 7:30.

**Attend Football Game**  
Messrs. T. B. Brandon, W. H. Carstarphen, Bruce Wynne, Thad Harrison, George Harrison, Jr., Ralph Taylor, Miss Julia Everett and Mr. and Mrs. Tom Barnhill attended the State-Wake Forest football game in Raleigh Saturday evening.

**Was Business Visitor Here**  
Mr. Frank Haislip, of Hamilton, attended to business here yesterday.

**Sell Last of Tobacco Crop**  
Farmers N. T. Tice and Henry P. Williams, of Griffins, were here yesterday selling the last of their 1941 tobacco crop. "Last summer we figured we did not have a barn of tobacco that would bring more than \$200. We sold the last barn for more than \$600," Mr. Tice said.

**Visit Here Yesterday**  
Mr. and Mrs. R. A. Haislip, of Oak City, visited here yesterday.

**Marriage Licenses Issued**  
Marriage licenses were issued in this county last Saturday to two couples: Richard Earl Lamb and Mary Elizabeth Girvin, both of Jamesville, and to Noah Rhodes Hardison, of Williamston Route one, and Velma Idell Perry, of Williamston.

**Spends Week-end Here**  
Messrs. Tom Skinner and Joel Muse were home last week-end from the Sanford tobacco market.

**Returns from Hospital**  
Mrs. Edgar Harrell returned to her home in Oak City last Sunday afternoon after undergoing treatment in a Tarboro hospital for ten days.

**Is Visiting Here**  
Robert Davis, of New Bern, is visiting his brother, Mr. D. R. Davis, and Mrs. Davis, here.

**Attend State Fair**  
Mr. J. Dawson Lilley, Miss Ola Lee Lilley and William Lilley attended the State fair last week.

**Visit Here Sunday**  
Mr. and Mrs. "Crow" Cooke and children, of New Bern, visited relatives here Sunday.

**Enters Business School**  
Miss Ola Lee Lilley has entered a business school in Raleigh.

**Shops Here Friday**  
Mrs. C. L. Nelson, of Oak City, shopped here Friday.

**In Norfolk For Few Days**  
Miss Addie Lee Taylor, of Everetts, is visiting friends in Norfolk for a few days.

**Pledged by Fraternity**  
William Cassie Mercer, Jr., son of Dr. and Mrs. W. C. Mercer, of Williamston, has been pledged to Kappa Sigma fraternity at the University, Chapel Hill, where he is a freshman.

**Pledged by Fraternity**  
Herbert Mason Clark, Jr., son of Mr. and Mrs. H. M. Clark, has been pledged to Pi Kappa Alpha fraternity at Carolina, Chapel Hill, where he is a freshman.

**At Pamlico Sunday**  
W. E. Davis, H. O. Peele and C. B. Clark, Jr., visited at Pamlico Sunday.

**Visit State Fair**  
Mr. and Mrs. F. B. Birmingham visited in Durham and the N. C. State Fair in Raleigh Saturday.

**Enters Army Thursday**  
Mr. C. D. Everett, of Bethel, formerly of Robersonville, entered the U. S. Army in Greenville last Thursday.

**To Spend Few Days Here**  
Tom Crockett, stationed with the armed forces at Fort Screven, Ga., arrives this week to spend a few days here with his parents, Mr. and Mrs. C. G. Crockett.

## FARM LIFE CLASS OFFICERS



With an increased attendance, the Farm Life School has an able group of officers for its high school classes this year. They are, front row, left to right: Cairo Lilley, treasurer sophomore class; Martha Roberson, secretary senior class; Margaret Roberson, freshman class president; and Thelma Hardison, vice president of the sophomore class; back row, left to right: Noah Roberson, sophomore class president; Georgia Dean Roberson, junior class president; Della M. Griffin, sophomore class secretary, and B. F. Lilley, Jr., senior class president.

## HINTS FOR HOMEMAKERS

**By Irene James, Home Service Director, Virginia Electric and Power Company**

**PLENTY OF VEGETABLES!**  
Vegetable cooking has become one of the big features of the American nutritional front this fall. Vegetables are one of the best sources of minerals and vitamins, but all too often, careless treatment during the cooking process causes much of the vitamin and mineral content to be lost.

Careful selection of vegetables in the market, prompt, adequate refrigeration, proper cooking and immediate use after cooking—all these steps are necessary in keeping as many vitamins and minerals in vegetables as possible.

To make these vegetables appeal to the members of the family—they won't eat them just because they're full of vitamins—proper seasoning and attractive service enter into the picture, too.

Three kinds of vegetables are now available—fresh, canned and quick-frozen. In buying vegetables on the market, follow these rules:

1. Go to a market that has a quick turnover—You'll be able to choose fresh firm, crisp vegetables. Vegetables of uniform sizes, regular shapes, free from bruises and blemishes, have the least waste. Buying home-grown vegetables and vegetables in season is a wise idea, for prices are usually low at that time.
2. Vegetables should be washed as soon as they are brought into the kitchen, and then placed immediately in the refrigerator in a vegetable crisper or in refrigerator bags. Peas and corn should be bought in small quantities so that they may be used at once, so that the sugar responsible for their delicate flavor does not turn to starch. Vegetables should not be soaked in water prior to cooking, unless this is necessary for removal of insects. (Soaking washes away soluble minerals.) Roots and tubers, potatoes, turnips, beets, etc., should be stored in a cool ventilated place.

### Cooking Methods for Fresh Vegetables

Boiling—is the most popular method of cooking vegetables, though more minerals and vitamins are preserved in baking or steaming. The important thing is to use the correct boiling method.

1. Use as little water as possible. Don't throw your vitamins and minerals away. "As little as possible" means literally, just enough to cover the bottom of the pan, usually from 1-4 cup to 3-4 cup.
2. Cook vegetables as short a time as possible. Just long enough to get them done—until they are tender, crisp. To shorten the cooking time, some vegetables may be cut into smaller pieces, such as cauliflower, broccoli and cabbage.

3. Always use a covered pan. Baking—Potatoes, squash, tomatoes and onions may be baked in their skins; they contain enough interior moisture to form steam. Other vegetables except the green ones, kale, spinach, etc., may be baked in covered casseroles. Cooked in this way, they usually require from two to three times longer to become tender than vegetables boiled on top of range. Follow the same rules as for boiling, that is just enough water to cover bottom of pan, and use a tight fitting cover. Use a moderate oven, 350° F. for best results.

Steaming—Steaming is recommended for carrots, squash, beets, parsnips, sweet potatoes and string beans. They may be steamed in a standard steamer or pressure saucepan. (Follow manufacturers' directions for pressure saucepans.)

1. Wash vegetables and prepare for cooking.
2. Place water in lower part of steamer. Bring to rapid boil and place vegetables in upper part of steamer.
3. Steam until tender but firm.
4. Remove, and season.

A steamer with perforations in the sides and rim, rather than in the bottom is preferred, since steam then condenses directly on the vegetables.

### Cooking Methods for Canned VEGETABLES

To heat canned vegetables (except tomatoes and corn) drain the liquid into a skillet, boil it down half, add vegetables, heat, season and serve.

### Cooking Methods for Quick Frozen Vegetables

These vegetables retain the color, flavor and tenderness of vegetables when picked. The vitamin and mineral losses are very slight. Quick-

## 'Game Party' For Band In Gym Here

A "game party" will be given at the high school gymnasium Thursday night, October 23rd, for the purpose of raising funds to secure new uniforms for the members of the Williamston high school band.

At eight o'clock, Director Jack Butler and his band will give a brief concert. At the same time the majorettes will do a La Conga dance in appropriate costume.

Arrangements will be made for those who wish to play bridge, rook, Chinese checkers or other games. If you don't care to participate in games of this sort other types of amusement will be provided.

At 9:30, not less than 75 prizes contributed by the Williamston merchants, will be given to those holding lucky ticket numbers.

The public is cordially invited. Some of the prizes that have been turned in to be given away at the game party are: Hose, flowers, pottery, two leather billfolds, dusting powder, pyrex casserole, Houbigant toilet set, flashlight, towels, sweater, necktie, pillow cases, free meals, table lamp, baskets of groceries, necktie, cleaning and pressing job, shoe repair job, haircuts, linen bridge set, groceries, smoking stand, men's handkerchiefs, plaques, Frigidaire sets, carton cigarettes, jar of honey, polishing wax (several cans) 24 lbs. of flour, household oil cans, oyster supper, milk at dairies, jars of fruit, carton light bulbs, plate lunch, canned milk, nylon hose, 22 quarts of oil, 10 gallons of gas, 3 shampoos and finger waves, 6 jars canned fruit, surprise packages, Fuller brushes, salt, and pepper with salad oil and lemon juice in bottom of salad bowl. Then add finely shredded cabbage and tomato. Toss well, and serve. Serves 4. If desired, thinly sliced stuffed olives, finely shredded carrot, or thinly sliced radishes may be added.

String Beans with Mustard Sauce  
1-2 lbs. string beans  
2 tsp prepared mustard  
2-2 tsp flour  
1-2 tsp salt  
3-4 c bottled milk, or 6 tbsp evaporated milk and 6 tbsp bean juice  
1 tsp lemon juice  
1 egg yolk, beaten  
Prepare beans; then cut in lengthwise strips. Cook until tender. Meanwhile, combine mustard, flour and salt in double boiler. Combine beaten egg yolk and milk, and add gradually, while stirring. Cook over hot water, stirring constantly, until thickened; then add lemon juice, and pour over drained beans. This recipe serves 6.

**My Cabbage Salad**  
1 minced, peeled clove garlic (optional)  
1 minced small onion  
2 tsp minced parsley  
2 large peeled tomatoes, cubed  
1-2 tsp salt  
1-8 tsp pepper  
1-4 c salad oil  
1-4 c lemon juice  
1 small head cabbage, finely shredded  
Combine, garlic, onion, parsley,

**IF YOUR NOSE FILLS UP TONIGHT**

Do this—Try 3-syrup Vatro-nol. It (1) shrinks swollen membranes, (2) soothes irritation, (3) relieves transient nasal congestion... And brings greater breathing comfort. You'll like VICKS VATRO-NOL in folder.

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SPECIAL WRAPPER

Your dealer has a special wrapping and mailing service to save you trouble...

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Actual Sales Records in Post Exchanges, Sales Commissaries, Ship's Stores, Ship's Service Stores, and Canteens show the favorite cigarette is CAMEL

Another Solid  
**Carload**  
FINE  
**Western MULES**  
Arrived this week  
Come, See Them!

**BUY AT OLD PRICES**  
Prices Will Soon Advance and You'll Pay Much More After January 1st.

**DAVIS AND BIGGS**  
WILLIAMSTON, N. C.

Over 100 Years of Good Reputation Behind this Whiskey

**G&W FIVE STAR**

\$1.25 PINT \$2.40 Quart

DON'T MISS THE  
**GAME PARTY**  
8:00 P. M.  
**Thursday, October 23rd**  
AT THE HIGH SCHOOL GYM  
**75 Prizes To Be Given Away**  
Benefit Uniform Fund

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NOW—  
**115 Horsepower**  
IN DODGE 1½-TON TRUCKS  
**120 Horsepower**  
IN 1½-TON SPECIAL

**NEW DODGE Job-Rated TRUCKS**  
More Power! More Stamina! More Pull!

Power is the big need today—power for speed... power for pull... power to haul all types of loads quickly, efficiently, dependably, safely, and at lowest cost. Dodge meets this demand for power with great, new, superpowered 1½-ton Job-Rated trucks... the greatest pulling power Dodge has ever offered in trucks of this size.

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