

Recipes Of The Week

By Miss EVELYN HANCOCK
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In planning to prepare any dish, remember that the finished product is only as good as the ingredients used. The flavor of an apple treat is much altered by the apples used. Select firm, tart cooking apples, and you can count on a fine flavor. Use seasonings sparingly, so as not to detract from the flavor of a good apple.

- Apple Pie**
- 2 tablespoons flour combined with sugar
 - 4 cups thinly sliced apples
 - 2 teaspoons lemon juice
 - 3 tablespoons butter
 - 1 recipe of pastry

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REPRESENTATIVE



Washington—The American Association of Colleges for Teacher Education has named Dr. Frank E. Sorenson, University of Nebraska, as its representative on the U. S. Treasury's National Advisory Committee on School Savings.

Dr. Sorenson, who is chairman of the Department of Educational Services at the University succeeds the late Dr. William L. Nicholas, former president of Peru Teachers College, Peru, Neb., who was the AACTE's first representative on the Advisory Committee. "It seems to me that the Committee has an opportunity to render an important service to the United States Treasury in its plan to encourage thrift in young people," Dr. Sorenson wrote Dr. Charles W. Hunt, executive secretary of the AACTE, when he accepted the appointment.

- 1 cup sugar
 - 1-2 teaspoon cinnamon
 - 1-2 teaspoon nutmeg
- Line a 9" pie plate with pastry. Fill with apples. Sprinkle lemon juice, sugar and spices over apples. Dot with butter. Cut design in top crust and cover pie having crust 3-8" over pan. Fold edge over lower crust. Press edges together and flute edges. Bake 40 to 50 minutes at 375 degrees.

- Hawaiian Apple Pie**
- 1 cup drained, crushed pineapple
 - 1 cup unsweetened applesauce
 - 1-2 cup granulated sugar
 - 2 tablespoons powdered sugar
 - 1 baked pastry shell
 - 1 tablespoon flour
 - 2 eggs separated
 - 2 tablespoons butter
 - 1-4 teaspoon salt
- Mix together fruits, granulated sugar, salt and flour. Cook 10 minutes, stirring frequently. Gradually stir in well-beaten egg yolks and butter. Cook 2 minutes, stirring constantly. Cool. Turn into baked pastry shell. Cover with

Synthetic Rubber Has Made Strides

A brief 10 years ago this country could boast of only one commercial plant capable of producing American-made rubber. Then came Pearl Harbor and with it the slashing of our crude rubber supply lines to the Far East. Within two years a great new industry was born and was helping mightily to win the battle for freedom. Today this comparative newcomer to the list of American industrial products is superior to crude rubber in many applications and equal to it in all but two or three uses. Some of the plants were placed in mothballs after V-J day, with the recent stepping up our defense program, the government has ordered all of these facilities reopened. Approximately 5,000 men will be needed to help get these standby plants back in production. Additional technical manpower will be required thereafter, he pointed out, in the scheduled production of man-made rubber of all types at the rate of 929,000 long tons early in 1951. One company holds the World War II record for output of man-made rubber — 388,577,000 pounds in 12 months.

Many of the most valuable farm crops and most of the domestic animals grown in the United States were brought to North America many years ago from other countries. For example, cotton came from Egypt and India, cattle and sheep from northern Europe, and peanuts from Brazil.

Meringue made by gradually beating powdered sugar into egg whites beaten until thick and stiff. Bake about 15 minutes at 350 degrees or until meringue is brown.

- Apple Sauce Nut Bread**
- 2 cups sifted flour (not self-rising)
 - 3-4 cups sugar
 - 1 egg beaten
 - 1 cup chopped nut meats
 - 2 tablespoons melted butter
 - 1 cup thick apple sauce
 - 3 teaspoons baking powder
 - 1-2 teaspoon cinnamon
 - 1-2 teaspoon soda
- Gradually add sugar to beaten egg and beat until smooth. Add applesauce and butter. Add dry ingredients with nut meats. Blend well but do not over mix. Pour into greased loaf pan and bake 45 minutes at 350 minutes at 350 degrees.

- Baked Apples with Orange Sauce**
- 6 firm red apples
 - 1 cup granulated sugar
 - 1 1-2 cups water
 - 3 tablespoons granulated sugar
 - 3-4 cup strained orange juice
 - 1 tablespoon grated orange rind



In the newest Cisco Kid thriller, "Satan's Cradle," Duncan Renaldo's adventures lead him right into the arms of beautiful blonde Ann Savage. The film, produced by Philip N. Krasne for United Artists release, opens on Saturday, Nov. 11, at the Watts Theatre.

Core and peel the apples about 1-3 way down from the stem end. Place in a covered casserole. Boil the cup of sugar and water together for 6 minutes. Pour over apples, cover and bake in oven (400 F.) until tender. Then place 1 teaspoon sugar in the cavity of each apple, sprinkling sugar over the peeled surface. Place uncovered, under broiler unit until the peeled section is a delicate brown, basting occasionally. Pour off syrup from apples. Boil orange juice and rind for 10 minutes. Pour over apples, chill and serve.

NOTICE OF RESALE
Under and by virtue of a judgment and order of resale in a special proceeding entitled "In the Matter of: D. A. Roebuck and wife Ma Mae Roebuck, Mrs. V. G. Taylor, Dr. Charles Roebuck, Mrs. Sallie Bridges and husband Hal Bridges, Mrs. Frances Sprague and husband Stuart Sprague, E. W. Nobles and wife Mrs. E. W. Nobles, R. T. Morgan and wife Della Morgan, Nellie Clyde Nobles, Bertram Reads and husband Robert Reads, Ex-Parte," the undersigned Commissioners will, on Friday, November 10, 1950, at 12 o'clock, Noon, in front of the Courthouse door in Williamston, North Carolina, Martin County, offer for resale to the highest bidder, for cash, the following described property:

Adjoining Highway 125 on the South, Conoho Creek on the

North, Speight Farm (now owned by Griffin and Peel) on the East, and Mrs. V. G. Taylor on the West. Containing 200 acres, more or less, and known as the Fred Roebuck Farm. The last and highest bidder will be required to deposit 10% of the price bid at the sale. This the 25th day of October, 1950. B. A. Critcher, H. G. Horton, Commissioners.

AUCTION SALE!

Washington, N. C. — Saturday November 11th — 12 Noon

The Arthur Dixon Farm, Dairy and All Dairy and Farming Equipment

Located on River Road 1 mile from city limits. Within sight of Pamlico River, with right of way to the River.

Farm contains 40 acres more or less: 6 acres Tobacco; 4.4 acres Peanuts; 10 acres Permanent Pasture, fenced; One 4-room house; One 5-room house, both with running water and in good condition; 1 new Tobacco barn with Stoker; 1 practically new Dairy Barn, 38x25 with Feed Room and Milk Room; 1 60x30 Stock Barn and Pack House; Garage and other out-buildings in good condition. This farm is ideally located for future development in home sites.

Personal Property consists of 8 very fine Guernsey and Jersey Milk Cows; Completely equipped Dairy, equipment practically new; 2 Mules about 12 yrs. old; Plows, Cultivators, Tobacco Planter, and many other items, 1 model L. A. John Deer Tractor, and all necessary equipment and attachments.

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Selling Agents

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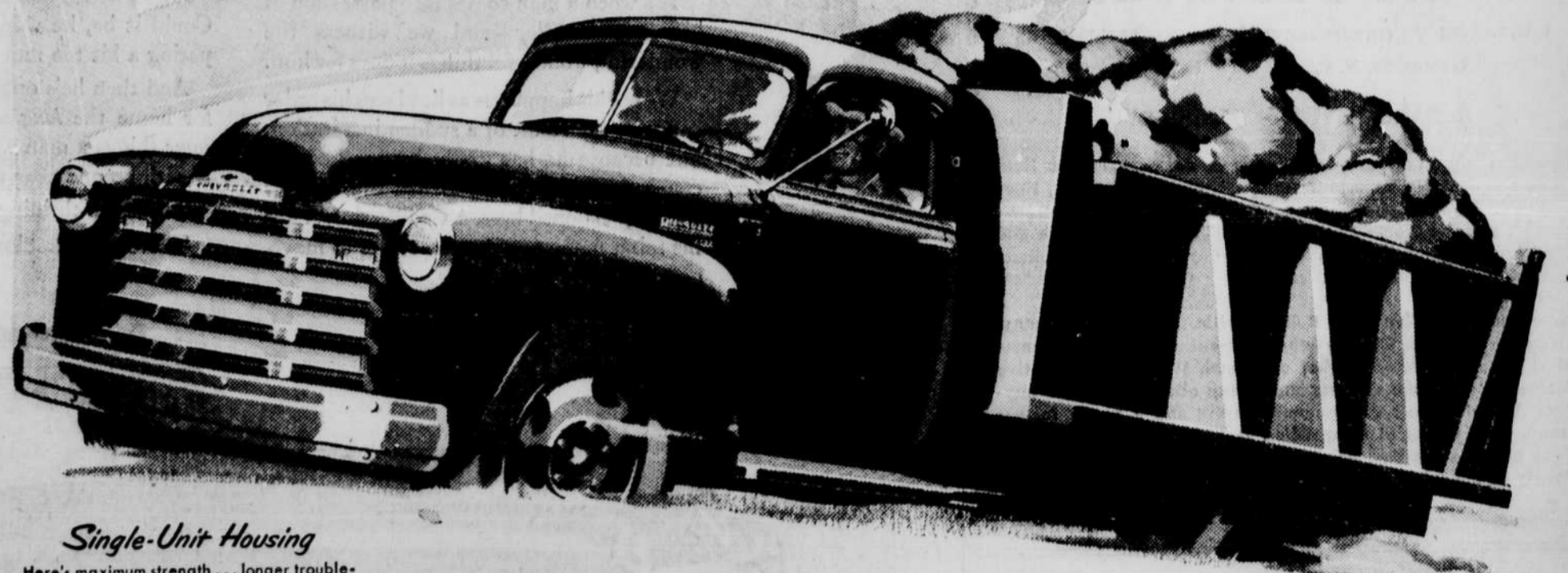
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For further information or if you have land to sell, contact selling agents:

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