

NOTICE OF SALE
NORTH CAROLINA
PASQUOTANK COUNTY
IN THE SUPERIOR COURT
 Lorene Jackson Combs, Administratrix of the estate of H. J. Combs, deceased
 vs.
 Russell Bateman and Hazel Bateman.

By virtue of an execution directed to the undersigned from the Superior Court of Pasquotank County in the above entitled action, I will on Monday, the 25th day of August, 1941, at 12 o'clock, Noon, at the courthouse door of said County, sell to the highest bidder for cash to satisfy said execution, all right title and interest which the said Russell Bateman and Hazel Bateman, defendants, have in the following described real estate, to wit:

That certain real property situated on the north side of Bridge Street, in Columbia, North Carolina, known as the Davis and Coffield property, consisting of five lots with dwellings thereon and one lot with a brick garage thereon and several vacant lots, and being those lots conveyed to Davis Coffield and Hazel Coffield (Bateman) jointly (subject the life estate of Mrs. Sarah B. Davis) by W. J. Coffield and wife, Mary Coffield, in that certain deed recorded in the office of the register of deeds of Tyrrell County, North Carolina, in book 53, page 294, the said property being described as follows:

(a) That certain real property described in a deed from C. A. Flowers and wife, to Jefferson Davis and W. J. Coffield dated August 25, 1913, and recorded in the office of the register of deeds of Tyrrell County, North Carolina, in book 63 page 431, to which reference is hereby made, the same made a part hereof for purposes of further and more complete description.

(b) That certain real property described in a deed from J. H. Bateman and wife, Marjorie Bateman, to said Jefferson Davis and W. J. Coffield, dated August 19, 1919, recorded in said register's office in book 72, page 71, to which reference is hereby made and same made a part hereof for purposes of further and more complete description.

Dated and posted this 21st day of July, 1941.

B. RAY COHOON,
 Sheriff Tyrrell County

NOTICE OF SALE OF REAL ESTATE UNDER MORTGAGE
 By virtue of the authority vested in the undersigned mortgagee by a certain mortgage executed by Willie J. Cahoon and wife, Bertha L. Cahoon, dated June 24th, 1935, and recorded in book 87, page 201, Tyrrell County, default having been made in the payment of the indebtedness secured thereby, he will offer for sale to the highest bidder for cash at the courthouse door in Columbia, N. C., on Monday August 18th, 1941, at 12 o'clock, Noon, the following described real estate:

That certain tract of land formerly owned by H. W. Cahoon, deceased, which was inherited from him by Willie J. Cahoon and which was set aside to him by the commissioners appointed in a proceeding for partition of the said land of the said H. W. Cahoon, deceased, among his heirs. The said Willie J. Cahoon receiving his proportional share of the same which is hereby conveyed.

This July 18th, 1941.
 TR-24-4t C. F. JONES, Mortgagee

NORTH CAROLINA
TYRRELL COUNTY
IN THE SUPERIOR COURT
NOTICE OF SERVICE BY PUBLICATION
 Chadwick Tarkenton
 vs.
 Christine Tarkenton.

The defendant, above named, will take notice that an action entitled as above has been commenced in the Superior Court of Tyrrell County, N. C., at Columbia, N. C., to secure a divorce from the said defendant by the said plaintiff, and the said defendant will further take notice that she is required to appear at the office of the Clerk of

FOURTEENTH HOME CLUB ORGANIZED BY TYRRELL AGENT

Organization of another home demonstration club, the Newland Club, by Tyrrell County Home Demonstration Agt. Mary Blanche Strickland brings the number of clubs in the county council to the very impressive total of 14. The Newland club held its organization meeting last Friday afternoon at the home of Mrs. R. C. Hudson with 12 charter members present. Miss Strickland made the chief address of the afternoon, outlining the program and policies of the home demonstration club work.

Mrs. Arvin Hudson was elected president of the new club. Miss Mary Vera Ainsley, vice president; Miss Vera West, secretary; and Miss Marie West, treasurer. Attending the meeting were Mrs. R. C. Hudson, Mrs. D. L. West, Miss Mary Alice Ainsley, Mrs. Mabel V. West, Miss Marie West, Miss Vera West, Miss Kathleen Ainsley, Mrs. Odell Ainsley, Mrs. Mabel Ainsley, Mrs. Arvin Hudson, Mrs. Bettie West and Mrs. George West.

TICKETS OR PASSES NECESSARY AT FORT

The Roanoke Island Historical Association has recently announced that it will be necessary for all persons entering the grounds at Fort Raleigh to have either a pass or ticket. This rule has not been vigorously enforced heretofore, but it has been made necessary because a percentage of all gate receipts now go to the National Park Service to aid in the upkeep of the Fort. The Fort was taken over July 21 by the Park Service, with Robert H. Atkinson as superintendent and H. A. Dough as coordinating superintendent.

EGGS

The unusually favorable position of the Nation's poultry industry is reflected in the June output of more than 4,000,000,000 eggs, largest for the month since 1930.

the Superior Court of Tyrrell County, and Columbia, N. C., within thirty days from the completion of this service, and answer or demurr to the complaint of the plaintiff in said action, or the plaintiff will apply to the court for the relief demanded in said complaint. This the 7th day of July, 1941.
 C. R. CHAPLIN,
 Clerk Superior Court
 Tyrrell County.

NOTICE OF ADMINISTRATION
 Having qualified as Administrator of the estate of Stephen H. Cartwright, deceased, late of Tyrrell County, N. C., I hereby give notice to all persons indebted to his estate to come forward and make immediate settlement. All persons holding claims against said estate will present them to the undersigned for payment within Twelve Months from the date hereof or this notice will be pleaded as a bar to their recovery. This notice dated and posted this 12th day of July, 1941.
 C. WALLACE CARTWRIGHT,
 Administrator.

NOTICE OF ADMINISTRATION
 Having qualified as Administrator of the estate of V. E. Woodley, deceased, late of Tyrrell County, N. C., I hereby give notice to all persons indebted to her estate to come forward and make immediate settlement. All persons holding claims against said estate will present them to the undersigned for payment within Twelve Months from the date hereof or this notice will be pleaded as a bar to their recovery. This notice dated and posted this 18th day of July, 1941.
 MAY W. GRIFFIN,
 Administratrix

UNCLE BILL JOTS DOWN PONZER NEWS

Howdy Mr Ediker, This is Uncle Bill, on Board the Good Ship Pilgrim, Ulizaging, Frognostigating, Or Plain Tossing the Bovine, Gentleman, I got acquainted with the Real Crab, Not the gentleman Two Footed But the Kind that Float, Drift, Crawl, and Swim in the Waters, the Kind that Belong to the Crustacean Family.

This here is How Hit Happened, I was trying to get the Gentleman Crab, A very large one, the Kind that the folks Call The Jimmie Crabs. Howsomever If all Jimmies can Bite as hard as this one Did Me, I am off all Jimmies, And I personally Advize all Ladies to be ware of Jimmies, That is If all are Like The Jimmie Crab.

This here Jimmie Crab I am Euligizing about Was adrift in the Boat, So I thought I would be brave, And clasp him behind the Flippers, I got a good Hold on Him and Thought I had won the Day, he was so Quiet, I said Old Timer You are Just a friendly Cuss, About that Time He turned a Hitler on me And The First thing I knowed I was Fastened together with Both Hands, in his Clutches, Right then I wished all his ancestors and him was in Hadies.

You know these tarnation Jimmie Crabs, Grabs a Young Female Crab just before she is ready to Shed And keeps her with him all the time until she Sheds, Then he fertilizes, Her and takes care of her until she is ready to take care of her self, Then Next Spring this Female Hatches the Young by the Thousands, Under her Apron, And she the young Eat her Up, Then every thing in the Ocean Tries to Get the Little Crabs, The Eels and all other Fish Eat them and they eat themselves, And Human Beings Jumps in there And does the Rest.

Next Week I will tell you What happened to the Crab after Catching Him.

The Captivating Mrs. Harvey Way was a Guest aboard the Good Ship Pilgrim Tother Day, and invited us to Not Bring any lunch to the Country Club Picnic, in Belhaven Tuesday, Now she dont know hit But Sarah Latham invited us the Same Way, And as Mrs Bateman is one of the Club Members, That is One Day that She is Goin to be A Guest and I as Goin to be a Pest.

Louis Morris and his Wife Hattie Paid a visit to the Pilgrim Lately, And Mr and Mrs Forrist Riddick of Greenville Nc Were Recent Callers. Mrs. Harvy Way says to me Uncle I did Byou see the Nice Write up in the Hyde county Herald Last week The Editor Give Me. I says Yes But I am Used to his Bull, So Havent Taken Time Off to Read Hit as Yet, She says as how she was Favorably Impressed With the Young Man, But as long as her Girls Are all Married, She recons as how he will Not git in the Way Family.

I says you Know he had his Picture in the Paper, With a Sad expression On His Face, Tother Day, But you must Look across that as he is Getting along in Years Now, Old Age is Creeping up on Him, He has just turned Twenty one Years Old, And after all these Years of Labor he Finds himself at the Top of the Ladder, A Full fledged News Paper Editor, Howsome Ever Tommie is a Good Fellow, And Smiles all the Time Except in his Pictures.

You Know Mr Ediker I believe in Blowing My Own Horn, So tother Day I grab the Horn on the Boat Elna B. And Gives a Long Blast, And the Big part of the Horn, Flew off and Went in the River, If you know Any one that Has a Big End of a Horn, That wants to Give away Just Let Me Know, And Another Thing I want you to Write me a Advertisement, Saying that I has a 1935 Eight Cylinder Buick Cabriolet Car, I want to trade for a Boat, And to let me Know what kind of a Boat, You want to trade me,

This here Pudles Our Australian Beef Hound is Worse than a Paek Rat, He Packs all the Junk on Board the Boat, and Packs all our Belongings, He can git a Hold of ashore, The last thing he done Was to Cary all the Cucumbers ashore and Hid them in the Gras, And then he Brought a Old Dead Eel aboard the Boat, He shore is Gitting Very Popular On Board the Good Ship Pilgrim.
 Goo By Mr Ediker See you later, Uncle Bill.

THE STARS AND STRIPES

Thank God we can see, in the glory of the morn,
 The invincible flag that our fathers defended;
 And our hearts can repeat what the heroes have sworn,
 That war shall not end till the war-lust is ended,
 Then the blood thirsty sword shall no longer be lord
 Of the nations oppressed by the conqueror's horde,
 But the banners of freedom shall peacefully wave
 O'er the world of the free and the lands of the brave.
 —Henry Van Dyke.

CONTROL FOR 2 COTTON INSECTS IS SUGGESTED

A way to kill "two bugs with one stone" is suggested to cotton growers by J. O. Rowell, extension entomologist of N. C. State College. He has placed in the hands of county farm agents a copy of a publication which describes control of boll weevils and cotton aphids with a single poison mixture.

The new publication is U. S. Department of Agriculture Leaflet No. E-538, "Dusting for Boll Weevil and Cotton Aphid Control." The leaflet describes a Derris-Calcium Arsenate mixture which Government scientists have found effective for the control of the two destructive cotton insects.

Rowell said that county agents will be glad to discuss cotton insect control with farmers, and are in a position to obtain additional copies of the new Federal publication. They also have available copies of the N. C. State College Extension Folder No. 45, "Boll Weevil Control."

In reporting on boll weevil conditions, Rowell said that infestation is very serious this season in spotted areas. "I have made a rather extensive survey of the boll weevil situation in the cotton counties," the entomologist said, "and I find that weevil infestations are very severe in some fields, and negligible in others.

"For instance," he continued, "one cotton field in an area will reveal a very high percentage of damaged squares while another field a hundred yards away appears to have no damaged squares. Such a condition makes it important that the cotton grower keep a close check on weevil infestation. Accurate counts will aid the grower in determining whether to dust his entire cotton crop or employ the 'spot dusting method.'"

Rowell recommends that dusting begin when 10 per cent of the developing squares show boll weevil egg punctures.

STATE FEATURED MANY TIMES IN THE NATION

National Geographic to Feature North Carolina in August Issue

A three-page picture spread on The Lost Colony in Click Magazine and a full-color picture of Orton Plantation on the cover of the current Holland's magazine are featuring North Carolina in the large-circulation magazine field this month.

Next month the State will be presented to the million or more readers of the National Geographic Magazine in a complete story illustrated with 21 color photographs, 24 black and white pictures and a map. This story has been in preparation for more than a year, and its author, Leonard C. Roy, travelled more than 19,000 miles over the state gathering his material. The National Geographic is announcing the story in a folder sent to 200,000 persons this month. The folder carries a photograph of the balconies of Peace College in Raleigh, lined with smiling students, which will appear in the magazine.

COTTON

It appears likely that the domestic carryover of American cotton at the end of the current season will total about 12,300,000 bales, reports the U. S. Bureau of Agricultural Economics.

SWAN QUARTER NEWS

Mr. and Mrs. J. L. Swindell had as their week end guests Mr. and Mrs. A. J. Harrell of Swan Hill. Miss Elizabeth Gibbs is now home for the summer after attending summer school at ECTC.

Mrs. O. S. Howard of Trenton and Miss Betsy Howard of Knoxville, Tenn., spent Friday with Mr. and Mrs. R. H. Tunnell. Misses Marie Sawyer and Rosa Allen Fisher of Greensboro spent the week end with parents.

Miss Rebecca Anderson of Snow Hill and Linwood J. Tunnell of Knoxville, Tenn., spent the week end with Mr. and Mrs. T. C. Tunnell. Mrs. Harry Brown of Washington is visiting her mother, Mrs. Anna S. Credle.

Miss Lona Bonner summer school student at ECTC arrived home Wednesday. Miss Annie Bridgman Spencer of Richmond, Va., is visiting relatives here.

Mr. and Mrs. Elmo Swindell and family of Norfolk, Va., spent the week end here. T. C. Tunnell and Linwood Tunnell are attending the furniture show at High Point this week.

Mrs. Murray Bonner is attending a meeting for FSA secretaries in Raleigh this week. John Lawrence of Radford, Va., spent the week end here with his family. Cecil Rhodes Lupton, who has been taking a short course in band music at the University in Chapel Hill, has returned home.

Clary Weston of Asheboro has been spending sometime here with relatives. Rouse Lupton, Jr., has been spending sometime in Maxton and other central North Carolina towns visiting college friends. Hal Swindell of Norfolk spent the week end here with his parents, Mr. and Mrs. M. H. Swindell.

SLADESVILLE NEWS

Misses Thelma O'Neal and Dolores O'Neal are visiting relatives in Norfolk and New Jersey. Mr. and Mrs. Charles Burton and family and Carlos Gates of Aoshkie were visitors here Sunday.

Messrs. M. D. Sawyer and R. W. Greene were Belhaven visitors Saturday. Mr. and Mrs. T. B. Gibbs and Mrs. C. T. Gibbs were the guests of Mrs. D. W. Sears at Fairfield Sunday.

Miss Marie Sears is spending sometime with her grandparents, Mr. and Mrs. T. B. Gibbs. Mrs. George Spencer spent a few days last week with her mother Mrs. Carawan at Rose Day. Mrs. C. G. Sawyer and daughter, Marie, were business visitors in Swan Quarter.

MIDDLETOWN NEWS

Miss Ella White, who is spending the summer with her mother, Mrs. Rachel White has gone to Baltimore to visit her sister, Mrs. Karl Brandt. Mr. and Mrs. Columbus Cuthrell and family spent the week end in Wilmington with her daughter, Mrs. Butler.

Miss Janie Mann is spending this week in Manteo with relatives. Mrs. Sam Cuthrell and Mrs. Clifton Ballance visited relatives in Norfolk last week. Dr. and Mrs. J. E. Mann and daughter, Miss Kaye Mann and Miss Della Mae Payne spent Friday in Washington.

Mr. and Mrs. J. E. Cox of Plymouth spent Sunday here with Mr. Cox's parents, Mr. and Mrs. J. M. Cox.

Mrs. John Silverthorne, Mrs. Warren Harris, Jr., and Miss Margaret Silverthorne of Lake Landing spent Monday here with Mrs. Edward Miller. Private Geo. Thos. Gibbs of Fort Bragg is home on a ten day leave. Preston Gibbs who is a patient at the Columbia Hospital in Columbia is reported improving very nicely.

ENGELHARD NEWS

Mr. and Mrs. B. N. Conyers of Wilson, N. C., returned home Sunday after spending the week with Mrs. Conyers' parents, Mr. and Mrs. M. A. Matthews. Mrs. Harry Cheek, who has been spending sometime here with her sister, Mrs. S. M. Gibbs, has returned to her home in New Jersey.

D. H. Selby left Friday for Charleston, S. C., to enter the service of the Navy's coastal patrol. Mrs. Betty Mann and Mrs. Lee Mann of Fairfield were visitors here Tuesday. S. C. Spencer, F. A. Berry and H. L. Roper of Norfolk, spent the week end here with their families.

Mrs. J. T. Phillips, Mrs. H. L. Watson and son of Portsmouth, Va. are the house guests of Mrs. M. A. Matthews this week. Miss Grace Berry is spending the week in Columbia. Mrs. Cleon Roper and Mrs. Minnie Selby of Newport News, Va.; Mrs. Jeff Credle of Sladesville; Mrs. Claud Bonner of Swan Quarter, Mrs. Janie Spencer, Mrs. T. R. Murry and Miss Helen Lavender of Lake Landing spent Tuesday here with Mrs. B. B. Fulford. Mrs. W. O. White spent Tuesday in Washington.

Miss Hazel Asby spent the week end in Swan Quarter with Mr. and Mrs. Harry Swindell. Mr. and Mrs. E. N. Conyer, Mrs. M. A. Matthews, and Miss Clair Matthews spent Friday in Norfolk visiting relatives. Mrs. Cynthia Spencer and daughter, Ruth, and Mr. and Mrs. Guy Stowe spent Sunday here with Mr. and Mrs. E. D. Stowe.

CLARENCE HASSELL CAPTURES BEAR

Carries 35 Pound Animal in His Arms for Several Miles; Plans to Stock Bear Farm

Clarence Hassell of East Lake is proclaimed by Rev. Leo Twiford, also of East Lake, to be the bravest man ever to set foot on that terrain, and all because Mr. Hassell overtook and captured with his bare hands a 35 pound bear one day recently while they were riding in a truck along the Mashoes road. The bear walked into the road in front of the truck, Mr. Hassell stopped the truck and gave chase, finally overtaking the bear about halfway to the sound. Carrying the bear in his arms he returned to the truck and started on his way, when without warning the gas gave out. Nothing daunted, Mr. Hassell carried the bear in his arms for another two miles, at the end of which he secured a chain for his pet. He was offered ten dollars for his prize, but refused, planning instead to stock a bear farm of his own. Much of the wildlife of that section was recently destroyed during a forest fire which raged for weeks, burning out much of the cover in which the wild animals make their home, and killing the animals themselves.

On the same day that Mr. Hassell made his capture, another party on the Stumpy Point road saw two bears in their path, but failed to capture them.

WPA CAN FURNISH FARM WORKERS

"The WPA wants farmers to know that workers on its projects are always available when needed for farm work," C. C. McGinnis, State WPA administrator, said yesterday. Every year, McGinnis explained, when workers are needed in strawberry, potatoes, peaches or in connection with any crop, the WPA cooperates fully with each locality in which there are jobs.

In order that all farmers, or any employer needing workers, might know the WPA policy, McGinnis issued the following statement: "Anyone needing farm labor who is unable to obtain it at the prevailing farm wage, is advised to apply at the nearest State Employment office. If the needed labor cannot thus be secured farmers are requested to apply to any local official. He will make available any qualified workers under his jurisdiction. Employers should also feel free to offer a job to any qualified person whom they know is working on WPA. If anyone working on WPA is offered a job, whether through the State Employment Service, a WPA official, or directly, by the person who wishes to hire him, and refuses to accept the offer, he will be immediately terminated from WPA. This is providing, of course, that the wage offered is the prevailing one for similar work in the community, and that he is able to do the work offered, and that working conditions are reasonable.

"Citizens are requested to cooperate by advising the State office of any instance where a WPA official fails to cooperate in attempting to fill the labor requirements, or where a WPA project worker refuses to accept a bona fide offer of private employment. Prompt investigation will be made and appropriate action taken in each such instance reported.

RECIPES OF THE WEEK VIRGINIA ELECTRIC AND POWER COMPANY from THE HOME SERVICE DEPT.

Home Canning Is Now Simple and Pleasant

Home canning is no longer a drudgery, neither is it a matter of good luck, in fact it can be a lot of fun. To insure canned foods that are beautiful in appearance and delicious to taste, follow each step carefully in directions given for various methods. This year every home-maker is urged to do her part in canning some of the essential and protective foods which are fruits and vegetables. These foods will add variety and make possible a more adequate and better balanced diet as well as helping in the nutrition part of the National Defense Program.

Note: A pressure cooker is highly recommended for processing non-acid vegetables (all vegetables except tomatoes, pickled beets and rhubarb) as it gives a greater degree of safety.

Refer frequently to instructions in Jar Manufacturer's Canning Books, State Extension Service Bulletins, U. S. Department of Agriculture Bulletin 1762, Washington, D. C. For further advice consult your Home Service Department. Should you have surplus foods in your garden and a pressure cooker or water bath canner is not available these suggestions on oven canning will be helpful to use in a reliably heat controlled, insulated oven.

Select and wash thoroughly sound glass jars, caps and new rubbers. It is important to use regular canning jars—avoid all substitutes.

Sort and grade fruit and vegetables for ripeness, soundness and size, (uniformity assures a more even distribution of heat throughout jar). Wash thoroughly.

For Vegetables: Blanch or pre-cook (refer to time table) then pack in hot jars, add 1 teaspoonful salt to each quart. Corn, butterbeans, peas and beans expand during the processing. Pack loosely to within 1 inch of top of jar to allow for expansion. All other vegetables shrink so that jar may be filled to within one-half inch of top with product. Fill jar within 1 inch top with boiling water in which the vegetable was blanched. If not sufficient add boiling water—do not pack tightly since this interferes with proper sterilization.

For Fruits: Pack prepared fruit in hot jars, avoid crushing. Fill with recommended and prepared hot syrup to within one-half inch of top of jar or water to within one-half inch.

Remove air bubbles by running knife down inside of jar several times. If necessary, add more liquid—Place hot rubbers and caps—clean neck of jar with clean damp cloth to remove clinging bits of products. Partially seal following the manufacturers directions for individual covers used. Use new caps (if metal) and rubbers each canning season.

Space jars so they do not touch (1 inch apart). Place rack so as to bring jars as near center of pre-heated oven as possible; set heat control at temperature suggested in chart, close door securely. If times vary for removing products from oven during one processing period, always stand to the side of oven door to remove jars. Never stand directly in front of oven door for fear of faulty jars cracking. Remove at end of processing time and complete sealing. Never open jars at end of processing period to refill with liquid. Loss of liquid does not affect keeping quality. Cool slowly and thoroughly 24 hours before cleaning outside of jar and inverting for leak test. If leak is discovered—replace faulty lid or rubber and reprocess at given temperature for one-half the original time.

Examine jars up to 12th day after storing to be assured of perfect sealing. Label and store in convenient place—dark if possible to prevent fading of colors. All vegetables should be reheated 15 minutes before tasting or serving. Dispose of contents of all cans where vegetables have flat, sour taste. Non-acid vegetables should be boiled 15 minutes before tasting or serving. If processing in oven, preheat to temperature suggested in chart of the food to be processed and remove top heating element when using electric range. Process peas, butterbeans, corn and snaps within two hours after picking to assure better preservation. To keep beets from losing color do not use salt.

When using charts for one-half gal. jars, add 20 per cent to processing time. For pint jars decrease processing time by 5 per cent. One-half gallon jars are not recommended for satisfactory home canning. Tin cans cannot be used for oven canning due to danger of splitting seams.

Note: All home makers have been urged to seriously consider this task of home canning local surplus from gardens and truck farms. Today home canning can be done more successfully and economically than ever before and it is an easy way in which an entire family can patriotically support the National Government and at the same time save money on the family budget.

THE POCKETBOOK of KNOWLEDGE By TOPPS

"FLASHLIGHT THUMB" IS A NEW "MALADY" BRITAIN... CAUSED BY CONSTANT SWITCHING OF THE "TORCHES" OFF AND ON IN BLACKOUTS, WHICH PRODUCE SORE SPOTS ON THUMBS.

THE NUMBER OF EMPLOYEES IN U. S. SHIPBUILDING INCREASED 70% IN ONE YEAR'S TIME (1940-41)

RESEARCH HAS DEVELOPED AN "ANTISEPTIC" ICE WHICH IN EXPERIMENTS, HAS PRESERVED PERISHABLES 11 DAYS

THERE'S NOTHING NEW ABOUT FALSE TEETH... THE PEOPLE OF ANCIENT ROME WORE 'EM!

BIG INDUSTRIAL PRODUCTION JOB... 16,000 POUNDS OF ALUMINUM ARE NEEDED FOR A MODERN 4-MOTOR "FLYING FORTRESS"

THE ONE

I knew his face the moment that he passed
 Triumphant in the thoughtless, cruel throng—
 Triumphant, though the tired, quiet eyes
 Showed that his soul had suffered overlong.
 And though across his brow faint lines of care
 Were etched, somewhat of Youth still lingered
 there.
 I gently touched his arm—he smiled at me—
 He was the Man that Once I Meant to Be!

Where I had failed, he'd won from life Success;
 Where I had stumbled, with sure feet he stood;
 Alike—yet unlike—we faced the world,
 And through the stress he found that life was good.

And I? The bitter wormwood in the glass,
 The shadowed way along which failures pass!
 Yet as I saw him thus, joy came to me—
 He was the Man that Once I Meant to Be!

I knew him! And I knew he knew me for
 The man he might have been. Then did his soul
 Thank silently the gods that gave him strength
 To win, while I so sorely missed the goal?
 He turned, and quickly in his own firm hand
 He took my own—the gulf of Failure spanned.
 And that was—strong, self-reliant, free,
 He was the Man that Once I Meant to Be!

We did not sneak. But in his sapient eyes
 I saw the spirit that had urged him on,
 The courage that had held him through the fight
 Had once been mine. I thought, "Can it be gone?"

He felt that unasked question—felt it so
 His pale lips formed the one-word answer, "No!"

Too late to win? No! Not too late for me—
 He is the Man that Still I Meant to Be!

—Cincinnati Times-Star