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THE

Roanoke Beacon

and Washington County News

PUBLISHED EVERY THURSDAY

In Plymouth, Washington County, North Carolina

The Roanoke Beacon is Wash-

ington County's only newspaper. It was established in 1889, consoli-

dated with the Washington County

News in 1929 and with The Sun

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North Carolina A

Thursday, June 17, 1943

All saboteurs are not aliens and

do not operate in far-away factories,

and all the selfishness in this coun-

try is not confined to John L. Lewis

and his coal miners. Some of both

are to be found right here in Wash-

ington County, and it is time steps

were taken to correct some existing

For example, a call has gone out

for all types of labor to help save the

potato crop of this section. That

this crop is a part of our war sup-

that the government bought 85 per

ing the past few days from the area.

Men and women, boys and girls,

help save this crop; and they can

ing what is really a patriotic duty.

This is a serious problem, vet there

are some-a few, but some-who are

sneering at efforts being made by con-

scientious men and women to recruit

the help urgently needed in the po-

tato fields. They have said it is not

women to volunteer for this work;

and they go on at some lengths to be-

inclination to help.

plies may be judged from the fact 12 to 2 p.m.

cent of all the potatoes shipped dur- 6 to 8 p.m.

white and colored, are being urged to 2 to 8 a.m.

local conditions

All Saboteurs Do Not

Depend on Dynamite

One year_____ Six months_____

One year_____ Six months_____

to 2 p.m.

to 6 p.m.

0 8 p.m.

8 to 11 p.m. 11 to 2 a.m.

to 5 a.m. _.

to 8 a.m. to 10 a.m.

to 6 p.m.

to 8 p.m.

to 11 p.m.

to 2 a.m.

to 5 a.m.

to 8 a.m.

12 to 2 p.m.

to 4 p.m.

to 11 p.m.

to 5 a.m.

5 to 8 a.m. 8 to 10 a.m.

10 to 12 noon

to 4 p.m.

to 8 pm

to 2 a.m

to 5 a.m.

to 8 a.m.

12 to 2 p.m.

to 4 p.m. to 6 p.m.

to 8 p.m.

to 11 p.m.

to 5 a.m.

to 8 a.m. _

to 10 a.m. _ 0 to 12 noon

2 to 2 p.m. ___

6 to 8 p.m. _____ 8 to 11 p.m. ____

to 4 p.m.

11 to 2 a.m.

to 5 a.m.

to 8 a.m.

to 10 a.m.

to 4 p.m.

11 to 2 a.m

2 to 5 a.m,

here right now

don't hinder.

to 6 p.m.

to 12 noon

p.m.___

to 10 a.m

10 to 12 noon

6 p.m.

o 11 p.m.

to 2 a.m

4 to 6 p.m. 6 to 8 p.m.

to 10 a.m.

to 12 noon

\$1.25

\$2.50



ory is honeycombed with pitfalls for the unwary. We need now and will need ever more when we face the

great problems ahead of us before

necessary; that it is foolish for white at least keep your mouth shut and

When the War Ends? little and censure those who show an Perquimans Weekly. The people of the U

believed. It was quite simple and it always will be.

ceased to present same to the undersigned for payment on or before the 1st day of June, 1944, or this notice will be pleaded in bar of any recov-ery thereon. All persons indebted to the said estate will please make im-mediate payment to the undersigned. This 1st day of June, 1943. DAISY I. EVERETT, Executrix. HERMAN EVERETT, Executor

CAMELS SURE DELIVER PLENTY OF FLAVOR AND EXTRA MILDNESS

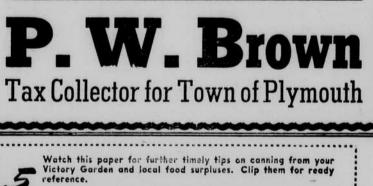
YOU SAID IT, GYRENE! CAMELS HAVE WHAT IT TAKES!



PAY YOUR TOWN of PLYMOUTH TAXES

Unless your Town of Plymouth taxes are paid by July 1, your property'is subject to advertising for delinguent 1942 taxes. Please pay now and avoid this inconvenience and embarrassment, as well as addition-

x



Food is needed to win the war. will be amazed, a while later, when lowers who are alike moved by un- 1919. That was a year after the So are planes, ships, tanks and guns. the facts are revealed as to the num-selfed devotion to the highest ideals. armistice. - New England Home-The saboteur who blows up a muni- ber of fighting ships that have joined tions plant is no more reprehensible our Navy.

than the person who maliciously or Battleships, carriers, cruisers and when it is difficult to be so, who are ignorantly tries to create suspicion in destroyers, with lesser units galore, more interested in bringing happi- ing us for money!-Detroit News. the minds of patriotic workers that have been rushed to completion and they are being played for "suckers," it is assumed that, as of today, we which is exactly what some of our have the most powerful navy afloat.



We now have a large supply of coal on our yard and if you are going to need coal next winter, you had better let us fill your bin now. As you know, the coal strike is not settled, and coal may be rationed this winter. Also you can get coal stoves now, but may not be able to buy them later. You know what rationing will mean-coal will be hard to get. Call us today!



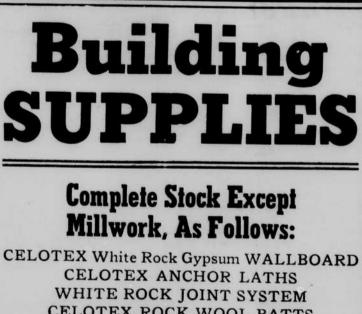
peace is established, leaders and fol- tioning after the last war through We will have need of cheerful,

people those who can be cheerful

stead.

The British continued meat ra-

Sam: A rich uncle who keeps ask-



CELOTEX ROCK WOOL BATTS ANCHOR FIBERED PLASTER FINISHING LIME HYDRATED LIME LEHIGH MORTAR MIX LEHIGH CEMENT ROOFING OF ALL KINDS Except Wood and Metal SHERWIN-WILLIAMS PAINTS TERRA COTTA PIPE AND FITTINGS BRICK NAILS

Give Us a Trial-We Will Please You **OUR PRICES ARE RIGHT** H. E. Harrison WHOLESALE COMPANY Telephone 226-1 Plymouth, N. C.



VIRGINIA ELECTRIC

AND POWER COMPANY

Headquarters for Canning Information

OUT FROM YOUR JAR ANYTHING BET-TER THAN YOU PUT INTO IT" is well worth remembering when you're planning to put surplus foods in glass. Plan to have your glassed foods rate as high as possible in nutri-

ion values. Vegetables which are served crisp and fresh not only have more eye appeal, but have had little chance to wilt from exposure and lose their vitamins

PICK VEGETABLES IN EARLY MORNING. Plan ahead for glassing food surpluses by having equipment and jars ready, then you can surely meet the dead line of "two hours from garden to jar."

WASH VEGETABLES THOROUGHLY AND QUICKLY as soon as they reach the kitchen. Always lift the vegetables out of the water rather than opening the drain. Several warm waters for greens help to remove all traces of sand. It is important to wash vegetables thoroughly, because the most dangerous bacteria and those most difficult to kill are in the soil. Special care should be given to greens and snap beans, which have a natural affinity for dust, sand and soil. Do not shell peas, beans or break snaps until they have been through at least 3 baths. Cut large vegetables into uniform size and grade shelled peas and beans if time allows. This will give you a chance to have A, B and C packs.

PRE-COOK VEGETABLES about 5 minutes in just enough boiling water to cover. This drives out enclosed air, sets color, improves texture and flavor. It is not necessary to sterilize already cleaned jars which are to be packed with foods for processing. However, they should be kept hot until individually packed with the hot food. Use pint and quart jars

when possible: only use half-gallon jars for tomatoes or fruits.

FILL ONE JAR AT A TIME by adding the boiling hot blanching liquid with the hot vegetable, to eliminate air bubbles. Fill jars to half inch from jar top, except corn, peas and butter beans. These vegetables expand during processing, so fill jar to one inch from top. Add one teaspoon salt for each quart. Do not pack vegetables tight. Wipe jar rim with cloth wrung out of sterilized water, adjust the hot caps according to directions. Prepare one jar at a time, and soon as it is completed place in covered canner with boiling water. Do not start counting time on the jar until canner is filled and ready for processing. When time is up and jars have cooled for 24 hours on a newspaper or cloth, remove screw bands from jars, using self-sealing metal or glass caps. Wash jars thoroughly with a damp cloth and label. Do not invert jars to test for a leak unless they have the zinc top and rubber band. Keep jars in an open exposed place where they may be checked for 8 to 10 days to detect any immediate spoilage. If liquid boils out of jar during processing, this does not affect the keeping qualities of the food. Should you open the jar to add liquid it would be necessary to re-process the jar and food for one-half the original time. Store checked jars in your prepared storage space.

FOR SAFETY FIRST, read and follow reliable direc-FOR SAFETT FIRST, read and follow reliable direc-tions, keep equipment and supplies clean at all times. Sterilize everything which might come in contact with the food or jars. Spoilage and waste result from carelessness. For complete safety, ALL HOME PROCESSED MEATS AND VEGETABLES SHOULD BE BOILED AT LEAST 15 MINUTES BE-FORE TASTING OR SERVING.

Lesson No. 6 Will Discuss Directions for **Berries and Early Peas**

