

# SOCIETY THEY TELL US

Mr. and Mrs. Deane C. Taylor left yesterday for New York City where they will remain for the next two weeks.

Father W. E. O'Byrne returned Sunday from Oklahoma City, Oklahoma, where he has been for the past week.

Tom Shugart, Harvey Boney and John D. Warlick spent Friday in Raleigh.

Mr. and Mrs. Deane Sullivan spent Thursday in Raleigh.

B. J. Holleman, A. G. Walton, Jr., C. P. Johnson, Maurice Margolis, W. T. Jessup and Leo Humphrey returned Thursday from a duck hunting trip at Davis, N. C.

Jasper L. Tripp of Greenville spent the week end in Jacksonville.

Mrs. Louise Humphrey of Jacksonville is a patient at the Onslow County Hospital.

Mrs. Lottie Mae Barefoot of Jacksonville has been admitted to the Onslow County Hospital.

Mrs. Clara Gray of Jacksonville Route 1, is a patient at the Onslow County Hospital.

Mrs. Marinda Marshburn of Richlands has been admitted to the Onslow County Hospital for treatment.

Mrs. C. B. Brown of Jacksonville is a patient at the Onslow County Hospital.

L. E. Rudisill is spending this week in Greenville on business.

Try sprinkling chopped pickles into soup just before serving. It will enhance the flavor.

Fruit cake may be made as successfully from dried fruit as from the candied fruit called for in many standard recipes.

## Miss Braxton Will Wed Sgt. Merritt

The engagement and approaching marriage of Miss Mildred Braxton of New Bern to James A. Merritt of Kinston has been announced. The wedding will take place in mid-February.

Both Miss Braxton and Sgt. Merritt, who is a member of the State Highway Patrol, are well known here. Miss Braxton formerly was a frequent visitor here in connection with her work with the Farm Security Administration.

## Rev. David K. Shelton Accepts Pastorship

The Rev. David K. Shelton, Baptist pastor of the North Carolina State Baptist convention, who has been working in Jacksonville for the past eighteen months left Sunday to accept the pastorate of the Wingate Baptist church.

During the time he was here, Rev. Shelton had charge of the Baptist recreation center in Jacksonville and established the Mission Sunday School at Tem Camp.

He also acted as pastor of the Vista Baptist church and Barlow's Chapel.

## BIRTHS

SSgt. and Mrs. Stephen Shaw of Richlands announce the birth of a daughter on January 14th at the Onslow County Hospital.

Mr. and Mrs. George Gasque of Jacksonville announce the birth of a daughter on January 14th at the Onslow County Hospital.

Mr. and Mrs. William Darlen of Hubert announce the birth of a son on January 12th at the Onslow County Hospital.

## Williams-Miller Wedding Solemnized

Sergeant Marjorie Grace Miller of Camp Lejeune, formerly of Detroit, Michigan and WO Lewis Tilden Williams of Camp Lejeune and Richmond, Va., were married at the home of the Rev. Carl B. Craig, pastor of the Jacksonville Presbyterian Church, last Friday evening. The double ring ceremony was used.

The bride was given in marriage by Cpl. Thelma Clair of Bargetts-town, Pa. and Sgt. Alice H. Morrison of Sodus, N. Y., acted as matron of honor.

Cpl. H. R. Holliday, USMC, was the best man.

The bride, daughter of Mr. and Mrs. S. B. Miller of Detroit, Mich., has been in the MCGWR for the past year and a half.

## Christine Shaw, Richlands, Celebrates Ninth Birthday

Little Christine Shaw, daughter of Mr. and Mrs. Dee Shaw of Richlands celebrated her ninth birthday last week with a delightful party at her home.

Mrs. Shaw, assisted by Miss Olive Ann Shaw, supervised the games and two prizes were won by Nell Huffman and Bill Shaw.

Refreshments were served and the birthday cake was cut by the little hostess for the following guests: Stanley Earl and Richard Roonce, Shirley Collins, Barbara Gail Brown, William Humphrey, Lottie Pearl Beasley, Bill Shaw, Kathleen and Otis King, Dan Russell, Patsey Allison, Harold Cavanaugh, Mary Lee and Morris Barbee, Anne Reid, Marjorie Ann Trout, Joyce and Loyce Moready, Beverly Edgar, Tris Nell, Murray Charles, Nina Fay and Annie Murray Huffman.

The heaviest oranges, grapefruit and tangerines are the juiciest.

## Rev. and Mrs. L. Grady Burgiss Given Lovely Reception at Baptist Church

A beautiful floating reception was given last Friday in the lounge of the First Baptist Church in Jacksonville from 8 until 12 p.m. in honor of Rev. and Mrs. L. Grady Burgiss.

Mrs. John Hill, Mrs. Kirby Thompson and Mrs. W. A. S. Aman greeted the callers while Mrs. Will Jessup took charge of the guest book.

Miss Eleanor Lockamy and Miss Betty Johnson rendered beautiful piano selections throughout the evening and Miss Teany Sabiston and Eva Jeffries led in the group singing.

Following the musical program, Rev. and Mrs. Burgiss, Chaplain B. Nesquist of Camp Lejeune and Rev. David Shelton gave informal talks.

Guests were then invited to the beautifully arranged sea table. Covered with an Irish lace cloth, the table was centered with a beautiful arrangement of daffodils and narcissus that was fashioned by Mrs. Mable Knauff, Crystal sandalwood and burning white tapers completed the lovely table arrangements.

Delicious sandwiches, cookies, home made nuts and mixed nuts were served. Mrs. Walter Sabiston and Mrs. A. G. Walton, Sr. presided over the punch bowls.

The hostess committee was made up of Mrs. A. H. Hartsell, chairman; Mrs. B. J. Holleman, Mrs. Manley Norton, Mrs. Rufus Gaddy, Mrs. Gaudier Jackson, Mrs. Elliott Petteway and Mrs. Ennis Murrill.

More than one hundred guests called throughout the evening to extend greetings and a hearty welcome to the new pastor and his family.

The goodbyes were said by Mrs. Eric Gardner and Mrs. Tom Henderson.

Wade scallops, with the tops neatly trimmed to allow about three inches of green, make a tasty vegetable. Steam until tender but not too soft. Serve as you would asparagus with melted fortified margarine, cream sauce, or Hollandaise.

Milk should never be cooked directly over heat if it is being scalded. It should be heated in a double boiler so that no food elements are lost.

## Wardrobe Wonders - After the War

By DOROTHY ROE  
They're performing feats of magic in the textile laboratories these days, as wonderful new fabrics emerge from scientists' test tubes to join the growing ranks of things to come in the Utopian post-war world.

You'll see rayons, for instance, of a tensile strength like steel. Some will be as sheer as chiffon, printed in lovely multi-color floral designs, yet as tough as parachute fabric.

Others will be handsome, rugged materials made of the rayon that now goes into bomber tires.

Postwar rayons will appear in new guises, too, such as floor coverings, upholstery, linings and industrial fabrics where sturdy wearing qualities are necessary.

Even during the war we have seen the astonishing range of textures which can be achieved by the use of rayon yarns—fabrics ranging from handsome tweeds, worsteds, gabardines and flannels to linen-like weaves, sheer voiles, chiffons and velvets.

Now manufacturers are concentrating on better construction for postwar fabrics. Technically this means more weight, increased twist, stabilization of shrinkage and controlling of stretch.

Numerous new finishes have been developed in rayons for war purposes, especially in connection with water resistance. One development introduces an entirely new material—a laminated construction of synthetic fibers and plastics, destined for wide use in civilian rainwear apparel after the war.

Already on the market, and available in spring garments which will reach the stores within the next few weeks, is the new "miracle rayon" which doesn't fade, doesn't rot, dries quickly, is crease-resistant, and can be washed and ironed so its makers tell us, as easily as cotton. Developed by Porsman, the new fabric is being used in children's garments, lingerie, play clothes, swim suits and high style dresses for day and evening wear.

For most of the other new developments in rayon, however, we will have to wait until after the war. For the present, textile people paint a gloomy picture, warning that the nation is faced with an acute fabric shortage for the next six months.

This is due not only to increased demands for cottons, wools and rayons for military needs, but also to such factors as relief programs for liberated countries, a 5% lower production rate of textiles in 1944 than in 1943 and gradual disappearance of reserve fabric stocks.

So if you can't find that fabric you want for your new spring dress, just remind yourself that it has gone into a bomber tire or a parachute. And dwell on the wonders to come—after the war.

## HOLLYWOOD Actor Makes Faces For Career

By ROBBIN COONS  
Hollywood's Peter Lorre sums up his career, in a once-overlightly manner, with "I make faces and they pay me for it."

To him it's an honest appraisal, neither facetious nor vindictive. Lorre isn't trying to be a smarty about it. He actually considers himself a face-maker first, and then maybe an actor.

"I started with 'M', the picture I made for UFA in Europe," he says. "My face scared little kiddies, and quite a few adults too. I was definitely a bogeyman. I've remained one, with variations, ever since."

Lorre takes both his acting and his extra-curricular life easy. After his years of acting, he knows that's the only way to exist in the business. At present he's a menace in "Hotel Berlin," a picture that has gained some notice for having in its cast a recent bride by name of Faye Emerson.

Peter floated in from the desert the other day, tanned and rested, and floated right into makeup. Nothing seems to bother him, nothing seems to excite him. He does a good, craftsmanlike job of acting, and the moment a scene is finished, he floats into a game of cribbage or chess.

He is quiet, polite, thoughtful and easy-going. Stars come up and drop out of sight all around him as

the years go by. He plugs away at his job, giving value received, asking few if any favors. The money he makes goes and very few know this to a whole stable of down-on-their-luck folks—people whose luck never matched his. He keeps earning for a completely un-Hollywoodish and lets the rest trickle away where it does the most good.

"I have fun," he says dolefully, unvetting those saucers that pass for eyes. "Life is good for me. I make faces and they say 'Good.' So that's what they want and I give them. Everybody's happy—I hope."

Actually, it isn't that simple. Peter, if he came clean, might admit that he's one of the most notorious scene-stealers in the business. Established big-name stars shudder at the thought of sharing a scene with him. They have that deep, dark feeling that somehow, in some way, Peter will manage dramatic larceny under their very eyes.

He may do it with a roll of his famous eyes. He may get behind them in their big scenes and do something with his hands, all very innocently. Once, during "Arsenic and Old Lace," Director Frank Capra warned him: "Lorre—if you don't stop fluttering those hands, so help me I'll cut them off."

"Good," grinned Lorre. "Then I play my scenes with stumps and steal the whole picture!"

Why not stuff poultry the night before cooking, while standing the meat absorbs flavors from the stuffing.

Soybean milk is used quite extensively in China instead of cow's milk.

## Household Hints

Keep matches in tin containers and out of the reach of children.

Try lentil soup with a dash of curry powder.

Use milk that has gone sour in your cake recipes just as you use sweet milk.

Work fast when making pastry. Too much handling is not good for pie crusts.

Kneading the dough for a half minute after mixing will improve the texture of baking powder biscuits.

Slice root vegetables such as carrots and parsnips lengthwise to retain the maximum nutritive value.

To avoid overdoing sage flavor, poultry seasonings made of several different herbs are recommended.

## Victory Menus

By CHARLOTTE ADAMS  
Easy Cheese Souffle

- 1/2 cup butter
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup cheese
- 1/2 cup margarine
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup milk
- 1/2 cup cheese
- 1/2 cup margarine

Wilted Lettuce  
3 slices bacon, diced  
1 tablespoon sugar  
1/4 cup vinegar  
1/2 teaspoon salt  
1/2 teaspoon pepper  
4 cups lettuce, shredded

Saute bacon. Remove bacon from pan and drain on brown paper. Add vinegar and sugar to bacon drippings. Heat thoroughly. When hot pour mixture over lettuce. Add salt and pepper and bacon and mix well. Serve immediately.

A rule for saving vitamins is never to peel vegetables that can be cooked with jackets on.

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