#### Marshall, N. C., June 21, 1929

#### THE NEWS-RECORD

FIFTH PAGE



lbs ODLES A Sandwich Spread Oranamother's Full Pound Pounds Miller Wapped Loaf PI **Red Circl** . Whole Milk Bottle

with farms.

A man may be able to trade his Instead of making a fool of a man, reputation for money, but he can't a woman furnishes the opportunityand lets him do the rest. trade back.

Topdress with nitrogen side-'resser when corn is knee high and when | not always a high liver. 10.21 efter enopping.

To wait inter i He is indeed stingy who will not to I to considerable advantage. I give you a smile. Rich men have their country plac-

CRISPO

Job was a patient man, but there of his ever having put. a tooth-cutting baby to sleep.

The man who lives by his wits is

a warn is 't quite sure of hu berd and always advertises r z niein erolt.

Miss Othalia Silver, Mrs. C. R. Cohn, and Mrs. Guy Rice of Ashe-ville, were called to Marshall last Friday on account of the illness of their mother Mrs. A. B. Silver. Mrs. Silver was taken seriously ill early Friday morning. Miss Othalia Sil-ver and Mrs. Rice returned to Asheville Sunday evening. Mrs. Cohn will remain with her mother while she is

Mrs. Dewey Lisenbee of near Walnut spent Tuesday with Mrs. A. B. Silver, who has been sick for several days. Mrs. Lisenbee and Mrs. Sil-ver were neighbors for several years and very intimate friends.

convalescing.

Step1 Look! Listen! See BOB STEELE in "The Amazing Vaga-bond" Friday and Saturday nights at the Princess Theatre."

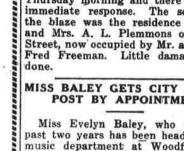


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1-



dith College, Raleigh.

Attend the Men's Bible Class -at the-**BAPTIST CHURCH** Marshall, N. C.

THE VERDICT She was a woman, worn and thin,

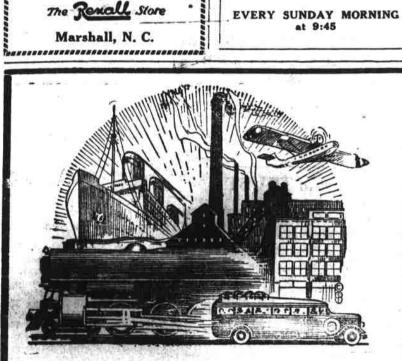
Whom the world condemned for a single sin,

They cast her out on the king's high

And passed her by as they went to

way,

pray.



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He was a man and more to blame, But the world spared him a breath of shame,

- Beneath his feet he saw her lie, But raised his head as he passed her by.
- They were the people who went to pray, At the temple of God on the holy day
- They scorned the woman, forgave the man,
- It was ever thus since the world began.
- Time passed on and the woman died, On the cross of shame she was crucified,
- But the world was stern and would not yield, They buried her in the potters field.
- The man died too, and they buried
- him, In a casket of cloth with a silver rim, And said as they turned from the
- grave away, "We have buried an honest man today.'
- Two mortals knocking at heaven's
- gate, Stood face to face to enquire their fate,
- He carried a passport with earthly signs.
- But she a pardon from love divine.
- O, ye who judge 'twixt virtue and vice.
- Which think you enter paradise, Not he whom the world said would win,
- For the woman alone was ushered in. -Contributed.
- Seven-year-old Betty appeared at the door asking her neighbor if she would not take a missionary maga-
- "But I take two already," was the
- "But it's only five cents," persisted the child, "and I've just one copy to
- sell." "Very well," said her amused friend, "I will help you that much." As Betty turned to go, her nickel tightly in hand, she remarked, "It is twenty years old, and L found it in the garret, but it is very interesting."
- Mr. Newlywed-This sttak tastes
- Mrs. Newlywed—I can't under-stand it dear. I did burn it a little but I rubbed vaseline on it right away
- Many a man who gave marriage rious thought is still in the bache-

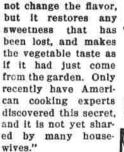
# Secret of Vegetable Cookery

understand. It does Chef of Ritz-Carlton, New York, Tells of French Method of Cooking Vegetables.

W HY, in spite of all the advances which have been made in American cooking during recent years, do we still hold a position inferior to the French in the culinary art? The answer, according to Louis

Diat, chef of the Ritz-Carlton Hotel, New York, lies largely in a difference in attitude. The average American housewife looks upon cooking as a form of drudgery. The French housewife knows it is one of the fine arts. Because of her attitude, the American woman is often content to prepare a merely passable meal. She seldom bothers about developing the delicate nuances and blends of flavors. The French woman, on the other hand, feels that any dish which falls short of its full potentialities is a serious reflection upon her ability. **Restoring Lost Flavors** 

"Take American vegetable dishes." Monsieur Diat says. "So frequently they are almost tasteless. There is, though, no reason why they should be, although we have here a condition you do not find in other countries. Most French and other European cities are surrounded by truck farms. The farmers bring their vegetables into the cities in the evening of the day on which they are picked; and they are sold the next morning. In America, many vegetables are brought from points four and fre days distant from the market. Dur-ing all of this time they are losing some of their natural sweetness. "But although the vegetables purchased by the French house wife are usually fresher than our-she takes pains to bring out an accontuate their distinctive flavors ed by truck farms. The farmers intuate their distinctive flavors Over here, we do not take such pains. Most of us have not learned. for instance, how to use sugar in cooking vegetables. The French oking vegetaties. The present ok will add a little sugar while ohing peas, carrots and other wet-julced varieties. The sugar as something we do not entirely



Famous French Chef Discusses

The original flavors of canned and dried vegetables can also be restored to a great ex-



Louis Diat who for eighteen years has been responsible for the quality of the food served to the guests of the New York Ritz-Cariton.

teat by the use of sugar, accordin to Monsieur Diat. No more sugar should be used than will make up the sweetness which has been lost. The amount varies with the difference in the natural sweetness of the different vegetal les. In cooking the different vegetalies. In cooking most of the sweet-falced varieties, from a teaspoon to a tablespoon of sugar should be used for each quart of canned vegetables, and for each quart of water in which fresh vegetables are bolled.

Louis Diat has been chef of the New York Rits-Cariton for eight-een years. Before coming to the United States he was the assistant



#### The Ritz-Cariton Hotel, New York City, One of the World's Best Known Hostelries.

chef, first of the Paris Ritz, and then of the Ritz in London. During the time he has been in this country, he says, the quality of American vegetables has shown a steady improvement. Today, America grows as fine vegetables as are produced anywhere in the world. Long transportation hants do pre-sent a special condition, but it is one that is easily offset.

The Cook's Responsibility

"There is nothing magical or mysterious in French cooking," mysterious in French cooking," Monsieur Diat says. "Nor is it ever extravagant. The French cook sticks close to nature, and tries al-ways to preserve her original fin-vors. Cooking is looked upon as an art requiring subtlety and imagina-tion. It is recognized that the cook makes or mars the diah. Here, too, the cook is almost wholly responsi-ble for the quality of the product. ble for the junity of the product. If American vagetable dishes are often taxteless, the remedy lies in better cooking."