

### Traffic Death Toll During First Nine Months Decline

North Carolina traffic deaths during the first nine months of 1948 showed a decrease of 15 per cent over the same period last year, the Motor Vehicle Department announced today.

The highway death toll through September reached 507, as compared with 595 a year ago.

The Department's monthly fatality report showed that 68 persons died then deaths on North Carolina streets and highways during September, a decrease of 13 per cent over the 79 deaths recorded in September of last year.

Despite the downward trend in fatalities, total accidents for the month were 30 per cent higher than in September of last year. A total of 1,491 accidents were recorded during the month, 469 were non-fatal, 964 were property damage, 596 persons injured—299 severely and 441 slightly and 58 were fatal accidents.

During the month, 32 persons lost their lives in motor vehicle collisions, an increase of

### Glass-Chewing Dog Bites His Way Out Of Car

OMAHA, Neb. (UP)—The wonder of the carnival midway, the razor blade-eating daredevil, has his counterpart in the animal world, a glass-chewing dog.

Hot weather drove a nine-year-old terrier to glass eating, a veterinarian decided. The veterinarian treated a dog owned by Edward Sadler, Manor, Pa.

Sadler parked his car in Omaha while he lunched in a nearby restaurant. Left in the car, the dog became warm and restless. A rear window was rolled down about two inches. The dog began chewing the glass.

When he had broken off enough glass, the dog crawled out and slipped underneath the car to cool off. Sympathetic observers, seeing the dog bleeding, called the veterinarian.

16 per cent over last year; 17 died when their cars overturned or ran off roadways; a decrease of 30 per cent over last year; 11 were pedestrians; four were killed while riding their bicycles; two died when their vehicles collided with trams, and two others were killed in miscellaneous accidents.

Thirty-nine of the fatalities were people from 20 to 44 years of age, while only eight were children.

Of the 68 traffic deaths for September, 57 occurred in rural areas and 11 in cities and towns.

Rowan County led the State for September, with seven fatalities—six persons were killed in head-on collisions and one by a motor vehicle-train collision. Durham, Guilford, Lee, Robeson, Sampson, and Surry Counties each had three fatalities; Buncombe, Caswell, Cumberland, Davie, Gaston, Halifax, Harnett, Johnston, Moore, Randolph, Wake, and Wilkes had two deaths each.

These counties had one death each: Anson, Burke, Chatham, Dare, Duplin, Edgecombe, Franklin, Lenoir, Macon, McDowell, Mecklenburg, Nash, Pender, Rockingham, Rutherford, Union, Watauga, Wayne, and Yadkin. Sixty-two counties reported no deaths. Pinehurst led cities and towns with two traffic deaths for the month; one fatality each was reported from East Spencer, Reidsville, Fayetteville, Greensboro, Salisbury, Durham, Asheville, Franklin, and Lumberton.

American red foxes and grey foxes have different bone structures.

### Thanksgiving Cook's Quiz



ALL-AMERICAN FEAST... Turkey and cranberries, traditionally festive.

By CECILY BROWNSTONE, AP Food Editor

Time to plan Thanksgiving dinner now! Time, too, to check up on the most up-to-date practices in roasting a turkey if you want your bird to be perfect. Here's a brief Turkey Quiz to bone up on before The Day.

**How much dressing should you allow?**—One cup of dressing for each pound of turkey is a good guide. The rule is to pack the stuffing lightly to allow for expansion in cooking. This way you'll achieve a fluffy, good-tasting result.

**How can you put two kinds of dressing in one turkey?**—If the members of your family have strong individual preferences for wet or dry, sweet or not-at-all-sweet dressing, you can make everybody happy by putting one kind of stuffing in the body, another for the neck.

**Why is trussing recommended?**—Because binding the legs and wings to the body improves the turkey's appearance, helps the bird to roast evenly, and makes carrying easier. First step in trussing is to lift the wings up and out, forcing the tips back until they rest flat against the neck skin. Second is to tie the legs together and then pull toward the tail until the leg ends are right above it; now tie the legs

close against the tail. After one hour of roasting the leg trussings should be cut, releasing the leg ends from the tail.

**How do you use skewers?** To fasten the neck skin—after it has been filled with dressing—to the back. Also to close the abdominal opening so the dressing won't fall out by lacing it together with light cord and a few small skewers.

**What are the advantages of a roasting rack?**—Either a flat or a v-shaped rack raises the bird so that heat can circulate freely around and cook and brown it evenly. Roast the bird breast-down, except for the last quarter of cooking, when the breast may be turned uppermost to insure total browning.

**And how about the cranberries to go along with the turkey?** Here are some tips for their Thanksgiving preparation that ought to make them taste better than ever.

**What kind of cranberries give the best eating?**—In buying, choose berries that look fresh, firm and shiny. If they're shriveled, dull-looking or soft, you may be sure they'll be of inferior flavor. Government experts say that the smaller, darker berries may be somewhat sweeter than the rather large, bright red berries. For whole cranberry sauce the largest, brightest berries make the best appearance.

**What else besides turkey goes well with cranberries?**—If roast chicken, duck or pork are on your Thanksgiving menu you'll find the sweet-tart flavor of cranberries just right with them.

**How long should cranberries be cooked for sauce or jelly?**—Modern methods emphasize short rapid cooking as the best way to preserve flavor and color.

**How about raw cranberry relish?**

es?—Raw cranberry relishes are a comparatively new development in cranberry cookery—and one that's here to stay. They are likely to be so popular once you try them on your family and friends that they'll want you to include them every year. The base of all these raw relishes is the raw cranberry, put through the food chopper, usually using the medium knife. Along with the cranberries may go any other fruits you like, fresh or dried, and then enough sugar is added to sweeten and develop flavor. When such fresh fruits as lemon or orange are used the fruit skins go through the chopper along with the pulp. Other additions such as nuts or coconut may also go into the relish.

Here is a new recipe for Cranberry Pear Relish that I tried for the first time this year with the hearty approval of guests. The tangy taste of lemon and the first flavor of the pear go well with the cranberries.

**CRANBERRY PEAR RELISH**  
Ingredients: 4 cups fresh cranberries, 2 lemons, 2 cups sugar, 2 ripe but very firm large pears.

**Method:** Pick over cranberries, discarding any that are soft or blemished; wash under cold water and drain. Wash lemons, quarter and seed, removing center strip of membrane if desired. Put cranberries and lemon quarters through food chopper, using medium knife; add sugar and mix well. Peel pears, halve, core and cut in dice that are not too small—about one-half to three-quarter-inch pieces. Add to cranberry mixture and mix in lightly. Chill in refrigerator before serving. Makes about 5 cups. Relish will keep, in a closed container in refrigerator, for about a week.

**COLLEGE MOVIES SMASH HIT**  
MORGANTON, W. V. (UP)—A record 750,000 West Virginians went to the movies last year but not in regular theaters or for recreation. Budd Gambee, director of West Virginia University's audiovisual aids department, said the number witnessed the 3,000 shipments of educational films made by the college in the last fiscal year.

**LEAK EXPLAINED**  
FARGO, N. D. (UP)—A Fargo woman called police to report a broken water main was flooding her basement. Before the water department could send an inspector out she called again. "I found the trouble," she said. "The garden hose was left running alongside the house."

### Great For That Mid-Morning Break....

**JFG SPECIAL COFFEE**  
The Best Part Of The Meal

### Cooking's Fun!

BY CECILY BROWNSTONE

#### FRIDAY FARE

- Tuna Fish Puff\* Tomato Sauce
  - French Fried Potatoes
  - Tossed Green Salad Bread, Butter
  - Apple Raisin Roll Tea or Coffee
- (Recipe for Starred Dish Follows)

#### Tuna Fish Puff

**Ingredients:** 2 tablespoons cornstarch, 1/2 teaspoon salt, 2/3 cup milk, 1 seven-ounce can (about 1 cup) tuna fish, 3 eggs (separated), 1 tablespoon lemon juice, 1/4 teaspoon cream of tartar.

**Method:** Put the cornstarch and salt in saucepan and add the milk gradually, stirring until smooth after each addition. Place over moderate heat and cook, stirring constantly, until mixture is very thick. Remove from heat; add tuna fish, including oil from can. If the fish is not already flaked, separate it into flakes with a fork. Beat the egg yolks until they are thick and lemon-colored and add to mixture with lemon juice; mix well. Beat egg whites until frothy; add the cream of tartar and beat until just stiff enough to hold a peak. Fold into fish mixture. Turn into a greased 1 1/2 quart casserole or a 10-inch glass heat-resistant berry pie plate. Bake in a slow (325 F.) oven about 1 hour for casserole, and 1/2 hour for berry pie plate. Serve immediately. 4 to 5 servings.

#### Saturday Night Buffet Supper

- Tomato Juice and Cracker Tray
  - Chopped Beef Stroganoff\*
  - Mashed Potatoes Green Beans
  - Avocado and Celery Salad
  - French Dressing
  - Hot Buttered Rolls
  - Fruit Compote Beverage
- (Recipe for Starred Dish Follows)

#### Chopped Beef Stroganoff

**Ingredients:** 2 small onions, 2 tablespoons fat, 1 pound lean ground beef, 1 teaspoon salt, freshly ground pepper, 1/4 teaspoon (about) oregano, 1 three-ounce can chopped mushrooms, 1/2 cup sour cream, 2 teaspoons catchup, parsley sprigs.

**Method:** Peel, slice and finely dice onions; there should be about 2/3 cup. Melt the fat in a medium-



**BE CONSIDERATE...** Even if you're a fresh air fiend, think of the comfort of others. They may not share your enthusiasm for icy blasts.

sized skillet over moderate heat add the beef and, mashing with long-handled wooden spoon, cook it until it has just lost its red color. Turn the heat very low and the salt, pepper, oregano. Add mushrooms, including the liquid in the can, and the sour cream and catchup. Mix all together well. Increase heat somewhat and stir until mixture is very hot but do not boil. If not served immediately cover and reheat carefully 4 to 5 servings.

#### Sunday Dinner

- First Course Salad
  - Boned Shoulder of Lamb
  - Browned Potatoes
  - Buttered Carrots Celery, Onions
  - Bread and Butter
  - Applesauce with Meringue\*
  - (Recipe for Starred Dish Follows)
  - Applesauce With Meringue
- Ingredients:** 2 1/4 to 2 1/2 cups sweetened applesauce (it may be home-cooked, thawed, quick-frozen or canned), 2 egg whites, 1/2 teaspoon salt, 4 tablespoons granulated sugar, 1/2 teaspoon vanilla.

**Method:** Put the applesauce in an 8-inch pie pan. If available use a pie pan that can be brought to the table.) Beat the egg whites and salt until foamy; gradually

### Pet's Feature Flavor of the Month

# BLACK WALNUT

as thrilling as the light of the Harvest Moon

Enjoy Pet Black Walnut Ice Cream often all through this month as a delightful symbol of good living and the abundance of the autumn harvest. The mellow, subtle flavor of genuine black walnuts, blended with the delicate, sweet cream flavor of smooth, creamy Pet Ice Cream is as thrilling as the light of the harvest moon!

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