

NELL BEARD Writes

Hillsboro Hi Notes

Future Homemakers of America met in the auditorium for their monthly meeting on April 28. The main item of business was the election of officers for next year. Chosen by popular vote were: President, Jean Wilkerson; Vice President, Louise Graham; Secretary, Mary Ellen Wilder; Treasurer, Nancy Allison; Reporter, Barbara Riley; Parliamentarian, Kenyon; Song Leader, Jean and Historian, Grace Crabtree. Installation of these officers will take place at the May meeting.

Business Margaret Program Chairman presented an inspiring Mother's Day program.

PARADE

Hillsboro's snappy band really had a great marching in the annual parade in Durham this Friday. Approximately eight hundred from local schools surrounding Hillsboro participated in the parade but the H.S. band out-did them all in their colorful and gold uniforms representing

The Home Agent's Corner

By RUTH THOMPSON

MAKE HOUSEKEEPING EASIER

You always saying to yourself, "I wish I had more time to do the things I want to do and to do them better." You can't add to, or subtract from the 24 hours in a day. It's up to you to determine how you will use those hours day to the best advantage. Housekeeping jobs may be taken care of your time than should be necessary. The stress of rushing one thing to another, day after day, generally results in an agitated, nervous feeling at the end of each day. Such a situation impairs your health and makes it impossible for you to give your physical or socially to your

do want to be a successful housekeeper and housekeeper; but also want to have time for activities—community work, club work, reading, recreation, and visiting with friends. Recently we have been hearing about work simplification. It means learning to do jobs in the quickest, easiest ways, saving jobs, or even leaving some jobs. This is important if you want to save time and energy when you fully realize the number of jobs in housekeeping per day.

Good preparation alone think many different jobs you do during one meal. How many do you prepare in a year? You begin to see how much it means to save a few steps and minutes on each job. It adds up to a lot of time and energy in a year.

One reason many of us dislike housekeeping jobs is because we are all doing them the hard way. We haven't yet learned the quickest ways, using the tools, equipment, and supplies best suited to each particular job. Have you ever questioned your work habits? Are you doing jobs that members of the family could do?

Two homes are run exactly the same way. No two people do the same things the same way. Housekeeping methods can't be standardized like those in a factory. However, we can examine our work methods, learn all about improved housekeeping methods, and put them into

making now has a place of along with other professions. The science of homemaking is an important course of study in schools, colleges and universities. Many studies have been made in homes on time and energy saving methods and work efficiency. There are many well-known people who are giving us much helpful information on homemaking problems.

AND ORGANIZE: Home managers have a way to do each of the jobs every day. They know how to do them all together well. Before they start to work, they plan

ing the traditional school colors.

SENIOR PLAY

Practice is continuing nightly for the Senior Play, "Skidding." Sue Hayes, as the lovable old maid who knows all the dangers of marriage though she has never taken the fatal step, will be remembered by everyone as an appealing, humorous character. Mr. Stubbins, excellently portrayed by Leon McCauley, is a big political boss who tries by various methods to help the Judge get his nomination. "Skidding" is to be presented on Friday, May 13, starting promptly at 8:00 in the high school auditorium. As yet prices have not been decided upon.

BETAS

Betas assembled at the home of Ruby and Jean Wilkerson for a picnic supper as their last meeting of the year. Games were played after the business was completed. The out-going officers were praised by Mrs. Hodul for their willingness in serving others and the newly-elected officers were welcomed.

what jobs must be done; who will do them when and where; and how to do them the quickest, easiest way. In their minds, they lay their day's or week's work out before them, and map out a plan of action—all of this before they begin actual work. That's good time management.

Every homemaker plans, but few take time to write out any of their plans. You think you can remember but your memory may play tricks on you. Don't waste time and energy trying to remember or being sorry you forgot. Keep a pad and pencil in several places in the house for convenience in jotting down plans, ideas, things to do, things to buy, etc. Time for this will be time well spent.

GET FAMILY COOPERATION:

Your success will depend to a large extent upon the interest and cooperation of family members who share the work in doing household tasks.

The wise home manager will plan household activities with her family so that each member will be responsible for doing definite things. Household tasks can be made attractive and interesting to children. Children very quickly catch the spirit which older family members show in their attitudes and work habits. If jobs are performed happily, children are more apt to learn and enjoy sharing in the responsibilities and work of keeping the home running smoothly.

Early training of children by sharing home work is invaluable. It develops resourcefulness, personality, and character. So mother, you may be doing your child an injustice when you rush around and do jobs yourself, feeling that it will take too much time to teach the child to do it.

Take a pencil and paper and list all the things you did yesterday. Place a check mark by those that could have been done by some other member of your family.

In addition to assigned farm and home duties planned by the whole family, each member should:

1. Keep own clothing and personal things in order.
2. Put books, magazines, newspapers back in place after use.
3. Clean lavatory, bathtub, washpan after each use.
4. Try to overcome habits that cause unnecessary clutter and disorder in the home.

Mrs. Dula's Students Win Writing Honors

Three students of the Walter M. Williams High School of Burlington, have won creative writing honors according to information received by Mrs. Thomas H. Dula of Hillsboro, their teacher and sponsor of the Scribblers' Club, a creative writing organization at the High School.

Elaine Durham will have a poem published in the National High School Poetry Anthology. Joan Brock is one of the thirty-two high school students whose manuscripts will be published in the student issue of the North Carolina English teacher's bulletin. Patricia Terrell received honorable mention in the same contest. More than 500 North Carolina juniors and seniors submitted manuscripts in this competition.

All three girls are members of the Scribblers' Club and the manuscripts were a part of their work in this organization.

Adventure in Good Eating

by Jean

All of us like meats tender, juicy, and more flavorful, but sometimes we have difficulty in getting our meats just the way we would like them. Let's see if we can improve on our methods. As we found last week we should select the meat we plan to cook by grade. For a roast or broiled meat we should select "Choice". If we plan to use a moist heat method "good" or "Commercial" can be used. If you are going to cook it for a long time there's not much use in wasting your money on the top grades. However, when we use the dry heat methods we have to begin with a better product.

DON'T salt your beef, steaks, turkey, or what have you before you cook it. Salt is capable of drawing your natural juices and flavorings out with the result of a fine tasting gravy and bland meat.

TRY a meat thermometer for roast beef or a turkey. For young wives who have not had years of experience cooking this is something that will be an invaluable aid. They cost only about \$1. and your meat is never overdone or too rare—it's always just as you wish it.

For a roast beef cut a small slit in the biggest muscle (if you need to), insert the thermometer into the center, and put in an open shallow roasting pan, fat side up. Do not cover nor add water. This allows the fat to seep through the meat instead of just out in the pan. Put in a 300°-350° and let it cook until the thermometer reaches the degree of doneness you desire (this will be from 25-30 minutes per pound at 300°). The thermometer will be marked rare, well done, medium rare, etc. Remove, slice and serve IMMEDIATELY. Plan your meal so your roast will be the last item done. If you wish you may put a few potatoes in the oven to cook along with the roast. At a low temperature you might have to put them in the oven sometime before the roast.

The family will be pleased to have such a fine meal, and if hubby is a steak lover, he won't be able to tell the difference.

Turkey and fish are cooked just as well this low heat manner too. Turkeys, in particular, show a definitely better taste when cooked at a low temperature for a long period of time. They are much more moist and have more flavor and more poundage because you don't lose their juices. In cooking shad, cook it for maybe 6 hours at 225° or 250° (wrapped in foil) and you will melt all the bones—this, too, makes a delicious product.

Here is a model menu you might try.

- Roast Beef
- Snap Beans
 - Spiced Beets
 - Baked Potatoes
 - Rolls
 - Iced Tea or Milk
 - Lemon Coconut Delight
- The recipe for the "delight" follows:
- 1 C. sweetened condensed milk
 - 6 t. lemon juice
 - 1 tsp. grated lemon peel
 - 1 10x5 angel loaf cake
- 15 orange sections.
- Combine condensed milk and lemon juice. Stir 'till it thickens. Add lemon peel. Cut cake in 2" slices. Turn each on its side and frost with lemon mixture. Sprinkle with coconut. Chill. Place 3 orange sections on each. Garnish with fresh mint, if desired. To toast coconut, spread it in a layer in a shallow pan. Place in 350° oven and toast 10 to 15 minutes 'till delicately brown. Stir or shake pan often to toast evenly. This can be made quickly and ahead of time.

Here's OUR Happy Surprises for Mother's Day

Keep Mom Out of the Kitchen — Serve Canned

BISCUITS Puffin' Ballard Pillsbury **3 for 25c**

Factory Packed

SUGAR **5 lbs. 45c**

Fresh Fish

PORGIES Lb. **10c**

Green Spot 46-oz. Can

ORANGEADE **19c**

Blue Plate

MAYONNAISE Pint Jar **27c**

PET MILK 3 Lg. Cans **39c**

Welch's 24 oz. Bottle

Grape Juice **39c**

Green Giant Niblet Whole Kernel

CORN 2 Cans **33c**

Choice MEATS

BACON 39c lb.

FRANKS MOVIE-TICKET-FREE

SAUSAGE GUARANTEED-GOOD

BEEF BEST-GRADE

LIVER CHOICE-STEER

FOR BETTER NUTRITION EAT MORE VEGETABLES

Fresh Tender Green Beans Lb. **15c**

New Spring Turnips bunch **19c**

New Texas Onions Lb. **18c**

Fresh Green Stalk Celery each **9c**

Juicy Florida Oranges doz. **27c**

Sunkist Lemons doz. **39c**

Monarch 303 Can

Pie Cherries **23c**

Swift's Brookfield

Pimento Spread **17c**

Easy Monday Liquid

STARCH 2 qts. **25c**

Pillsbury's New

Pie Crust Mix 2 for **29c**

7-20 Brand

Coffee Lb. **69c**

COMBINATION OFFER SAVE 31c

Reg. 59c Value Anchor Hocking Fire King

Ovenware Dish . . Both For **59c**

FFV Reg. 31c Box

Vanilla Wafers . . . **59c**

FOR YOUR BANANA PUDDINGS

*Blue Label

Karo Syrup 1 1/2 Lb. Bottle **23c**

CARR'S SUPER MARKET

"WHERE YOUR FOOD DOLLAR GOES FURTHER INSTEAD OF FASTER"

HIGHWAY 70 - A Hillsboro