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... and what doth the Lord require of thee, but
with thy God?—Micah 6:8.
to do justly, and to love mercy, and to walk humbly

Most Beautiful
Women Hokum

The latest bit of bunk to appear in the
newspapers is a story telling of the selection,
by a group of so-called experts, of the world's
ten most beautiful women. Strangely enough
the ten were famous people, and some would
be adjudged homely by even the most generous
judge.

As is the case with the ten best-dressed
racket, and similar farcial selections of such
talents as best-groomed women, etc., the selection
of the world's ten-most beautiful wom-

News of the Negro
Population

(By Mrs. Maude Kornegay)

Ulysses Lane, son of Mr. and
Mrs. Solomon Lane, spent the past
weekend with his parents. He is
stationed at Fort Belvoir, Va.

Mr. and Mrs. C. F. Grady and
children, Cliffonia, Truzell and
Clifford, spent Sunday in Lumber-
ton as the guests of Mr. and Mrs.
W. E. Clark and family.

Mesdames T. M. Rivera, Walter
Dawson, Cleffieous Brock and
Maude M. Kornegay attended the
morning services at the Wesley
A.M.E.Z. church Sunday. After the
services they visited in the homes
of Mr. and Mrs. Selma Ward and

Mr. and Mrs. Leonard Martin.
Mrs. Daisy Durham visited
friends in our town Friday evening
in the interest of the missionary
mass meeting to be held at Wynn
chapel soon.

The pastor, Rev. T. T. Platt,
and his choir and congregation
rendered services at the Pentecost-
al Holiness church on East Elm
Street in Goldsboro Thursday night.
Mrs. Bertha Peterson is ill

SEVEN-FOLD SERVICE
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THROUGH NORTH CAROLINA'S
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Industries desiring plant location data or other business planning information can
get assistance quickly and easily from any or all of the seven specialized divisions of
the Department of Conservation and Development through one source—the Director
of the Department—by letter, telegraph, telephone or personal visit. Serving industry
and the State are these divisions:

COMMERCE AND INDUSTRY—This division
unites present and prospective businesses
with continuing research and comprehensive
reports, special studies and research, data on
available buildings and industrial sites, and
consults with communities to encourage
healthy industrial growth. It provides special
services for development of the tourist industry.

WATER RESOURCES, INLETS and
COASTAL WATERWAYS—Among the
more important industrial aids of this division
are the cooperative programs for obtaining
and studying data pertaining to surface waters,
and making chemical analyses of water supplies,
in addition to its responsibility for the
development of navigable waters.

FORESTRY—This division operates two
forest tree nurseries, with productive capacity
of approximately 15 million seedlings annually,
and a 36,000-acre State Forest. North
Carolina has more than 18,500,000 acres in
forests, supplying material for the extensive
furniture and paper industries.

ADVERTISING—In addition to informing industries and tourists
about North Carolina's resources and opportunities as an
ideal place to live, work and play, this division provides highly
useful materials to industry in the form of booklets, pamphlets,
other publications and motion pictures. It also produces photo-
graphs and news stories containing up-to-the-minute data which
is distributed on a world-wide basis.

MINERAL RESOURCES—First state in the
Union to begin studies of its mineral resources,
North Carolina is well equipped to provide
useful data through this division about its
many rock and mineral deposits (more than
300). Systematic studies, which include
detailed surveying, mapping and evaluating,
provide valuable information for prospective
developers and users.

COMMERCIAL FISHERIES—Devoted to
the development of the potentially rich sea-
food industry, this division cooperates with
other agencies in scientific studies and investigations.
The value of all commercial fisheries
products is estimated at about \$25,000,000
a year—a substantial factor in the well-
balanced economy of the State.

PARKS—The State Parks and Historic Sites
maintained by this division—in easily accessible
areas, from the coast to the mountains—
play an important part in North Carolina's
exceptional recreational opportunities. With
a year-round mild climate, these vacation
facilities are a big factor in contented living.



Sam E. Douglas, Director

DEPARTMENT OF CONSERVATION AND DEVELOPMENT, Raleigh, N.C.

This advertisement is one of the State Advertising series appearing currently in principal out-of-state
newspapers and magazines. It is being reproduced by this newspaper without cost to the State as a
public service in the interest of better informing its readers about North Carolina's advantages and
opportunities for increasing production power by attracting new industries and tourists.

News For Veterans

One out of every six post-Korean
veterans in America today has
trained at some time or other under
the 18-month-old Korean GI
Bill, a Veterans Administration
survey disclosed.

The 377,000 Korean GI Bill
trainees enrolled for courses ranging
from accelerated grade school
work to post-graduate college
study.

More than half of the trainees,
or nearly 192,000, attended colleges
and universities.

Another 30 percent, or about 117,000
enrolled in schools below the
college level. Trade and vocational
courses were the most popular
types of below-college schooling,
accounting for nearly 69,000 veter-
ans. More than 23,000 enrolled in
grade schools and high schools;
19,000 selected business schools,
and 5,700 took their training in
correspondence schools.

Veterans who trained on-the-
job under the Korean GI Bill
numbered nearly 56,000. Nearly
two-thirds of these were in ap-
prenticeship programs. The rest
were taking other forms of job
training.

Approximately 13,000 veterans
were enrolled in institutional, on-
farm training programs—a com-
bination of classroom study with
actual experience on the farm.

New applications for training
from post-Korean veterans are
coming into VA Regional Offices
at the rate of 35,000 a month, VA
said.

The nation's population of veter-

ans with service since the out-
break of Korean fighting now
stands at nearly 2,500,000.

Q—I'm about to finish a corre-
spondence course in accounting
under the World War II GI Bill. I
have some entitlement left, and
I'd like to go to school and take
an advanced accounting course.
Could I do this?

A—No. Once you complete or
discontinue a course under the
World War II GI Bill, after the
cut-off date for starting, you are
not permitted under the law to
take another course.

Q—I enrolled in college under
the Korean GI Bill for an AB de-
gree in English. After being in
class for a few weeks, I've come
to the conclusion that I'd be bet-
ter off if I switched to a BS de-
gree in business administration.
Would such a switch count as my
one-and-only change under the
Korean GI Bill?

A—The shift from one bachelor's
degree to another would not con-
stitute a change of program, pro-
vided that no more training time
is involved than was originally
required to complete the course.

Q—I have a permanent Nation-
al Service Life Insurance policy.
Would it be possible for me to
change it to a term policy?

A—No. Permanent plan policies
may not be changed for term po-
licies under the law. However,
NSLI term policies may be con-
verted to permanent plans.



ATTITUDES TOWARD FOOD—
Wherever you eat, cleanliness and
tidiness are important. The table
cloth, mats, silver, glassware,
china or pottery should show that
someone cares. It doesn't take any
more time to serve meals right
than to serve food in a careless
way. One is on the defensive and
is doing negative thinking when
one says, "I just can't be any bet-
ter."

Children's attitudes toward food,
service, etiquette form early in
life, usually follow the example
set by their parents.

CAKE FROSTING—Use a rich
frosting for a plain cake, a fluffy
delicate frosting for a sponge-type,
angel food or chiffon cake.

Cakes should be cool before frost-
ing. Remove all loose crumbs by
rubbing the cake with finger tips.
Frost generously. Use a pliable
spatula for spreading frosting. It's
good to put cake on wax paper
when frosting it. Paper will catch
any drip. It can be pulled off
easily when frosting is completed.

Cake frosting for hot cake:
Spread on hot cake before you take
out of the pan this mixture: Orange
Cocoanut Topping—Combine 3
tablespoons soft butter or mar-
garine, 1/2 cup light brown sugar,
2/3 cup shredded or finely grated
cocoanut, 1 teaspoon grated
orange rind and 2 tablespoons
orange juice. Spread on baked cake
while in the pan; place under
broiler until slightly brown.

HOW TO STORE FATS, LEFT-
OVERS, FROZEN FOOD—Fats:
strain meat drippings and save in
clean, covered tins in cool place.
They may be used later as season-
ing, for frying, and in other ways.
Butter, margarine and opened con-
tainers of salad dressing should be
kept covered in the refrigerator.
Shortening and lard may be kept
at room temperature.

Leftovers: place in container,
cover or wrap in waxed paper and
store in refrigerator. Creamed
foods should be used as quickly
as possible.

Frozen Foods: Keep in freezer
or freezing unit until ready for use.
Do not refreeze after food has
thawed. Frozen meat, poultry and
fish should be thawed before cook-
ing.

GREENS—A SPRING TONIC—
No other group of foods furnishes
so many minerals and vitamins as
do leaves, and green and yellow
vegetables. The leafy ones par-
ticularly are "tops" in supplying
vitamin A and iron. On account of
possible spray residues, leaves
should be carefully washed before
using.

RELISH TRAYS—Besides the
well-known strips of carrots, rad-
ishes, celery and green onions,

have you tried raw flowerets of
cauliflower, strips of parsnips and
turnips, brussels sprouts and green
pepper rings? They are all good
raw and are decorative in a relish
tray.

STORING FOOD IMPORTANT—
Milk: keep fresh milk tightly cov-
ered and under refrigeration. Dry
and evaporated milk in cans
should be kept in a cool, dry place.
After it is opened dry milk should
be kept in a tightly-covered con-
tainer in the refrigerator.

Eggs: keep in a covered contain-
er under refrigeration. Never wash
eggs until just before using. If on-
ly the yolk of the egg is used, keep
the remaining white in a tightly-
covered container. If only the white
is used, put the yolk in a contain-
er and cover with water to keep
it from drying.

Cheese: keep hard cheese in a
tight container or wrapped in wax-
ed paper in the refrigerator. Slice
as needed. Cottage cheese and
cream cheese absorb flavors read-
ily, and should be kept tightly cov-
ered under refrigeration.

Fruits and Vegetables: store
greens and salad vegetables (un-
washed) and refrigerate in cov-
ered pans or waterproof bags. Keep
ripe fruits like peaches, plums and
berries refrigerated and unwashed
ready for use. Foods like peaches,
pears and tomatoes may be ripened
at room temperature and then
stored in the refrigerator. Keep
potatoes and cabbage in a dark,
cool place, and well ventilated.
Store dried fruits in sealed con-
tainers in a cool place, though not
necessarily under refrigeration.

SAVE FOOD THROUGH RIGHT
STORING—Storing food is just as
important as buying. If foods are
not properly cared for, money saved
by careful buying may soon be
lost.

In this day of mechanical refrig-
erators, freezers, vegetable com-
partments and similar equipment,
the basic problem of storage is
sometimes forgotten. Moist foods
should be kept moist; dried foods
should be kept dry; frozen foods
should be kept frozen as-nearly in
their fresh-cut or field-ripened
condition as possible.

All perishable foods need refrig-
eration. Most refrigerating equip-
ment collects moisture in the form
of frost on the freezing coils. A
large part of this moisture may be
drawn from the foods as well as
the air in the refrigerator. Con-
sequently, most foods, with the ex-
ception of thick-skinned fruits like
oranges, should be wrapped or
covered to prevent this loss of
moisture and shrinkage in weight
and size and to avoid the trans-
fer of food flavors.

Some of the refrigerators on the
market today are equipped with
"moist-cold." In this type of refrig-
erator, humidity is created in the
food compartment so that foods
may be kept uncovered without
drying.

Here are a few suggestions for
food storage: bread—store in a
bread box with a few small holes
for circulation of air; leftover
bread may be dried, rolled and
stored in a tightly covered jar for
use as bread crumbs. Left over
rolls, coffee cake or quick breads
should be wrapped in waxed pa-
per and reheated, or split and toast-
ed for other meals.

CARVER SCHOOL
NEWS

The Adult Homemaking class
ended the Home Lighting clinic
with an attractive display of re-
novated lamps, and newly-made lamp
shades. The display was exhibited
in Patterson Bros. Furniture store.



GOOSE TATUM AT COLISEUM — Reece
(Goose) Tatum (above), famed star of the
Harlem Globetrotters, will be in the lineup
when the Globetrotters meet the College

All-American team in the World Series of
Basketball in the William Neal Reynolds
Coliseum at State College in Raleigh Wed-
nesday, March 31, at 8:30 o'clock.

NEWS
BRIEFS
from
Here and Elsewhere

The State Supreme Court has
ruled the Currituck dog tracks il-
legal, but left the dogs free to run
at Morehead City until a second
court test is brought to Raleigh.

President Eisenhower has stated
that hanging ought to be the fate
of any President who failed to
act instantly to protect the Ameri-
can people against a sudden at-
tack, thus taking the position he
could send American troops into
action without Congressional con-
sent.

R. Flake Shaw of Greensboro,
executive vice-president of the
North Carolina Farm Bureau, told
a Congressional committee N. C.
farmers are opposed to flexible
price supports.

The State Utilities Commission
has been told to rewrite the order
in which it directed Carolina
Power and Light company to sell
new stock for more than par. The
State Supreme Court said the Com-
mission should show by "definite
finds of fact" why it considers the
higher price advisable.

The Farm
Question Box

QUESTION: Is the legume Birds-
foot Trefoil recommended for
planting in North Carolina?

ANSWER: No. And if you try
it do so only a small scale. Quite
often stands of this legume look
good for a short time, then in a
few days can be almost wiped out
by a disease which is common to
North Carolina—rhizozonia. Re-
search is still being conducted in
the sandier areas and the bluegrass
pastures in the Upper Piedmont.
Your chances of success with this
legume in North Carolina are slim.

QUESTION: Can I use carpet
grass for lawn in Winston-Salem?
Can it be planted for forage?

ANSWER: About the only place
carpet grass is suitable for lawns
is in the Eastern part of the state.
Farmers have pretty well gotten
away from it as a forage plant in
North Carolina because other plants
such as orchard grass and tall
fescue respond to fertilization and
produce a lot more forage under
average conditions than does car-
pet grass.

Mount Olive.
The second session of the Adult
class is featuring home freezing
units. The class meets each Tues-
day night and the class is under
the direction of Miss M. L. Smith,
home economics instructor.



OFF SIDES—It all goes to prove that it doesn't pay to kick a
football into a neighbor's yard. These kids of San Diego, Calif.,
did that once too often and are now picketing the home of Mrs.
Paul Avery in an effort to regain their football. Shown from left
to right are: Larry Gore, Betty Stone and Dennis Bolger.

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