

HOFFMAN CAMP CONTRACT LET

Hundreds Ready For Jobs; Many Seeking Places to Live.

Work on the big Hoffman army camp has started and a great influx of workers and men looking for jobs are migrating to the area daily.

The J. A. Jones Construction Company of Charlotte has been awarded the contract for building the camp, or a portion of it at least, and has set up temporary headquarters in the Butler Brothers store in Hoffman.

The Jones Construction company is constructing an office building to the rear of the Butler Brothers store in Hoffman.

An important feature about the army camp construction is that union labor will be used. It is not known whether all labor will be union, but at present all carpenters hired have to be members of the American Federation of Labor or join before they are given employment. The initiation fee for union membership is \$25.00. At least \$5.00 of this amount must be paid before you are given a job. The balance is paid \$2.00 daily. The amount is not deducted from the employee's pay but the workers are placed on their honor to pay it voluntarily. John Lovett of Charlotte is in charge of the AFL office in Hoffman.

Approximately 4000 persons are at work. The number will be increased, until some 14000 to 16000 persons are employed. It is now figured that it will take about four months to complete the camp. It generally takes longer than is first anticipated for often times additional buildings are authorized.

The rumor is now circulating and it is believed that there is some ground to it, that an artillery range will be located about three miles west of Hoffman. A survey is being made of the section.

The Hoffman the Seaboard will enlarge its depot to double its present size.

This entire section is being flooded with people in search of places to stay while working on the project.

The union has opened an office close to the Hoffman depot, and it will furnish the Jones company with the skilled labor—after collecting the entrance fees.

That's about all that can be said of the work. The camp is generally called the "Hoffman Airborne Base" though what name it will officially be given later is not known.

The Peachland Hall (the converted school building 4 miles from Hoffman) opened Monday, and can sleep 200 men. Ed Snipes and Cliff Terry will manage it for the lessee, W. G. Pittman.

Hoffman is running over with people hunting the jobs and wanting to get in on the ground floor in the matter of cafes, etc. The health department is strictly on the job and will carefully supervise trailer camps, cafes, etc.

The Hoffman Canteen Co., has the sub-contract under Jones for the "concessions throughout the camp area; Ben C. Davis, formerly of Rockingham is manager.

Women's Division of State War Savings Staff

Sanatorium, Nov. 14.—Mrs. P. P. McCain, director of Region Nine for the Women's Division of the State War Savings Staff, announces that the following appointments have been made in her counties by C. H. Robertson, State Director, and Mrs. Earl Bishopric, Spray, State Director for Women: Lee County—Mrs. Lynn Perry, Sanford, chairman, and Miss Cornelia Simpson, Sanford, vice-chairman; Montgomery County—Mrs. W. I. Farrell, Troy, chairman, and Miss Martha McKinnon, Troy, vice-chairman; Moore County—Mrs. N. L. Hodgkins, Southern Pines, chairman, and Miss Flora McDonald, Carthage, vice-chairman; Richmond County—Mrs. Archie McDougald, Hamlet, chairman, and Mrs. Anna Lea Harris, Rockingham, vice-chairman; Hoke County—Mrs. W. L. Poole, Raeford, chairman, and Miss Josephine Hall, Raeford, vice-chairman; Scotland County—Mrs. D. C. McNeill, Laurinburg, chairman, and the vice-chairman to be appointed.

These women are to serve under the already existing County War Savings Staff but at present their efforts are to look for a big sale of stamps and bonds during "Women at War Week"—November 22-28. Women have a good way to measure their Thanksgiving spirit and appreciation for their husbands, sons, daughters and others in the service. "Buy Bonds and help fight Hitler's Bombs."

Paul P. McCain, Jr., a graduate of the Southern Pines High School and a former student at Davidson College, has received an appointment as a cadet and at present is located at the Army Air Forces Classification Center, Asheville, Tenn.

Major R. McBrayer, M. C., a son of the late Dr. L. B. McBrayer, of Southern Pines, and a brother of Mrs. Paul P. McCain, of Sanatorium, has recently been promoted to lieutenant colonel. Col. McBrayer is the commanding officer of a station hospital being activated in Virginia for overseas duty.

The Home Front

By Mrs. Julia Kiene
Westinghouse Home Economist

Tips On Baking Bread

THE flour shortage in the last war taught me a lesson, and if we have to face the same thing again in this war, we should all be prepared with plenty of recipes for homemade bread and with tricks to make bread baking a success. We can put up with substitute "meals" that much better. For the very best results, bread should rise at a temperature of 82°. In winter, you'll have to turn the oven on for one minute, then turn it off and let bread rise in the oven; or, heat water to 100°, put it in a large pan and set pan of bread in water. It is also advisable to put flour in the oven and let it warm before using it. The so-called "proving period" is essential for good bread: After bread has risen a second time, cut into desired number of loaves, make into little round circles and let stand for 20 minutes. Then, if



Mrs. Kiene

the dough isn't sticky and if you can hear it snap, it's the right consistency to mold into loaves. Before putting in the oven, brush top of each loaf with butter.

It takes two and a half hours for bread to rise at 82°, and an hour to bake at a temperature of 350°. When bread comes out of the oven, brush top with grease again, remove from pan immediately and let cool thoroughly on a cake cooler, bottom down.

MENU
Baked Fish - Tartar Sauce
Au Gratin Potatoes
Green Beans
Celery Strips - Carrot Sticks
Plymouth Bread - Butter
Candied Fruit
Milk - Coffee

Plymouth Bread Recipe
1/2 cup yellow corn meal
2 eggs boiling water
2 tablespoons butter
1/2 cup molasses
2 teaspoons salt
Stir corn meal very slowly into boiling water, stirring constantly. Boil 5 minutes, add butter, molasses and salt. Cool when lukewarm, add the yeast which has been softened in 1/2 cup of lukewarm water. Add the flour for a stiff dough. Knead well and let rise until double in bulk. Shape into two loaves, place in well greased loaf pans, let rise until it doubles in bulk again. Bake in preheated oven at 350° for 1 hour, on 2nd set of shelves.

NEXT WEEK. Milk is a "Must."

Three New Ways To Use Pears

Pears lend themselves beautifully to a great variety of dishes besides the inevitable ginger pear jam, pear preserves and a dozen other recipes we can think of that use about two month's supply of sugar in one fell swoop.

For a perfectly elegant salad try poaching pear halves in sweetened fruit juice colored red with cinnamon candies. Select perfect halves, of course, and treat them gently during the poaching process. They will turn out to be the most mouth watering color you ever saw—and if you arrange them on a bed of feathery green chicory and stuff them with cream cheese balls you have a buffet salad that can give the keynote to your whole color scheme. French dressing should be served with the pears—separately, of course.

Save the syrup you used for poaching and put it in the ice box to use again—don't throw it away, sugar's precious!

DICED PEAR PRESERVES.
2 cups stewed pears, halved or diced
1-3 cup beet sugar
1-2 cup juice from pears
1-8 teaspoon nutmeg
2 egg whites
Pinch of salt
Simmer pears with juice, nutmeg and half of sugar for 10 minutes. Pour into a baking dish. Make a meringue of egg whites, salt and remaining sugar.
Spread meringue over pears making sure it adheres to side of dish. Bake at 300 degrees F. for 30 minutes.

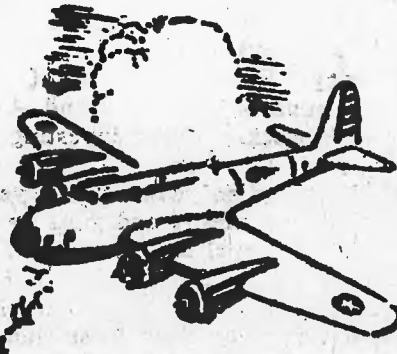
CINNAMON PEARS.
1-2 cup red cinnamon candies
1-2 cup beet sugar
1-2 cup fruit juice, preferably grape or plum.
8 pear halves, peeled and cored. Bring candies, sugar and fruit juice to a boil. Reduce heat. Add the pear halves and poach gently, basting often, until the pears are cooked through and acquire a lovely rosy red color. Lift out pears carefully. Chill. Serve with meats as a salad.
Reserve syrup to poach another batch, or use for stewed apples or apple sauce.

PEAR GRAPE SALAD.
Small green grapes are plentiful and inexpensive at this season, and combined with pear halves and cottage cheese, they make a nutritious luncheon salad. Served with cream soup and hot rolls, pear grape salad is the main dish of a delightful luncheon menu. Any pears that are not used may be kept in the original jar until they are needed.

PEAR GRAPE SALAD.
Glossed pear halves
Cottage cheese
Small green grapes
Lettuce cups
Take pear halves from container and drain well. Use one or two pear halves for each salad, depending on size desired. Spread cottage cheese on back of each pear half. Cut green grapes in halves and nestle flat side down into the cottage cheese, covering the back of the pear. Place in lettuce cups. A stem for the pear may be formed from parsley stem if desired. Serve with mayonnaise or French dressing.

What You Buy With WAR BONDS

A Flying Fortress is to America's air fleet what heavy artillery is to the Army. This gigantic four-motored bomber, equipped with heavy cannon, carries about three tons of bombs and reaches a speed of about 300 miles an hour.



These ships carry a crew of seven to nine men, weigh about 22 1/2 tons, have a wing spread of 105 feet and each motor develops 1,000 horsepower. We need more of these "Flying Fortresses" to compete with the Nazi air force. You can help by investing at least ten percent of your income in War Bonds every payday. Buy them from your bank, post-office or other convenient issuing agent. U. S. Treasury Department

LEGAL NOTICES

ADMINISTRATOR'S NOTICE

Having this day qualified as administrator of the estate of Miles H. McEachern, deceased, late of Hoke County, North Carolina, this is to notify all persons having any claims against the said estate to present them to me, verified, on or before the 5th day of November, 1943, or this notice will be pleaded in bar for their recovery.

All persons indebted to the said estate will please make immediate payment. This the 5th day of November, 1942. H. W. B. Whitley, 23-28 c Administrator C. T. A. D. B. N

Don't let NERVES RUIN YOUR HEALTH AND DISPOSITION FOR HEAVEN'S SAKE TURN IT OFF

ARE there days when it seems that the radio, the ringing of the door or telephone bell, the clatter of dishes, or even the laughter and voices of children nearly drive you frantic—days when you are restless, and cranky?

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Small bottle 50c

DR. MILES LIQUID NERVINE

LEGAL NOTICES

ADMINISTRATRIX NOTICE

Having this day qualified as administratrix of the estate of J. W. Black, deceased, late of Hoke County, North Carolina, this is to notify all persons having any claims against the said estate to present them to me, verified on or before the 2nd of November, 1943, or this notice will be pleaded in bar for their recovery.

All persons indebted to the said estate will please make immediate payment. This the 2nd day of November, 1942. Mrs. Carrie Lee Black, 23-28 p Administratrix.

ADMINISTRATRIX NOTICE

Having this day qualified as administratrix of the estate of Henry Baker, deceased, late of Hoke County, all persons having any claims against the said estate to present them to me, verified, on or before the 27th day of October, 1943, or this notice will be pleaded in bar for their recovery.

All persons indebted to the said estate will please make immediate payment. This the 27th day of October, 1942. Mrs. Mattie C. McGibson Baker, 22-27p Administratrix.

NOTICE OF SALE

Under and by virtue of the powers of sale contained in a Deed of Trust executed by John M. Graham to the undersigned, I will sell at public auction at the Court House door in Raeford, N. C., on December 14th, 1942, for cash, at twelve o'clock Noon the following described real estate, To-wit:

Tracts or lots described in Book of Deeds No. 65 1/2, at page 20, of Hoke County Public Registry, conveyed by McLaughlin Co., Inc. to John Graham, by deed dated March 28, 1929, containing a total of one acre as by said conveyance will appear, and to which reference is hereby made for description by metes and bounds.

Also any other land which may be owned by said party of the first part and that may adjoin the above described property. This November 11, 1942. Arthur D. Gore, Trustee.

N. McN. Smith, Atty. 25-28

Professional Cards

ARTHUR D. GORE
Attorney and Counsellor at Law
Bank of Raeford Building

N. McN. SMITH
Attorney-at-Law

G. G. DICKSON
Office in Courthouse
Bank of Raeford Building

G. B. ROWLAND
Phone 2271 - Raeford, N. C.
Attorney-at-Law
Office in Court House

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Name _____ Address _____

SAMPLE COPY, ON REQUEST

IN THE TANK CORPS they say:

"COWBOY" for tank driver
"SLIP THE CLUTCH" for complain
"BUTTON UP" for closing the turret cover
"CAMEL" for the Army man's favorite cigarette

GIVE ME CAMELS EVERY TIME. THEY'VE GOT WHAT I WANT... MILDNESS AND FLAVOR APLENTY

With men in the Army, Navy, Marines, and Coast Guard, the favorite cigarette is Camel. (Based on actual sales records in Post-Exchanges and Canteens.)

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