

# ROCKFISH NEWS

By Mrs. A. A. McInnis.

Rev. J. B. Pittman conducted services at Tabernacle Church last Sunday evening. He was the second minister to preach here in view of a call, and the congregation was very favorably impressed with both of these men, but the final decision on calling a pastor, has not yet been reached.

Mrs. F. P. Bethea is spending this week with her sister-in-law, Mrs. J. C. Lindsay, and her niece, Miss Jean Lindsay at Florence, S. C.

Miss Ruby Wood returned to

her home Saturday and is recuperating satisfactorily after an appendectomy at Highsmith hospital the first of last week.

Rockfish was well represented at Hoke High School senior play last Friday night. All who went, pronounced it a splendid performance, which they thoroughly enjoyed.

Mrs. Bernice Robertson and family of Asheville visited her parents, Mr. and Mrs. N. S. McCall recently. After returning home, her two children had mumps, now she and Mrs. Ed McInnis also of Asheville have it, and it just remains to be seen if their husbands will have it too. It will be recalled that the Robertsons and McInnises were together on their last visit to Rockfish.

The annual Birthday Party of the "Women of the Church" will be on Friday night of this week, at Galatia church, in the Sunday School rooms at 8 o'clock.

Oscar Wood was taken to Highsmith hospital early Sunday morning, where he may have to remain for the week.

Mr. and Mrs. Howard Grooms and daughter of Bonnie Doone were guests of Mr. and Mrs. M. H. Grooms and family Sunday.

Brenda, Agnes and Ellen Martin Bunce are visiting their grandmother, Mrs. D. B. Culbreth

this week.

Mr. and Mrs. R. F. Morris of Winston-Salem were Rockfish visitors Sunday. They were accompanied by Mr. and Mrs. Gible Ray of Wayside. Mr. Morris was still wearing his centennial beard and according to some of his friends that beard was "something fierce".

Mrs. Gillis Ray of Fayetteville spent Tuesday with Mrs. Marshall Ray and Mrs. John Ray.

Mr. and Mrs. C. H. Dove, Mr. and Mrs. Lawrence Barnard and Buie Dove visited Mr. and Mrs. Bailey Dove and family of Willow Springs Sunday. They also attended the home coming at Fellowship Church.

M. S. Bristow came home from Highsmith hospital last Saturday and went back Sunday. He was no worse, really he was better but had to go back for further treatment.

People of this community regret to hear of the serious illness of Mr. Louis Parker at Highsmith hospital and hope that he will be better soon.

O. L. Townsend spent the past week end at Carolina Beach.

The fifth and sixth grades of Rockfish school enjoyed an ice cream party at the Community House last Thursday with Mrs. E.

T. Brock as chaperone.

Mr. and Mrs. Junior McCoy and Mr. and Mrs. Rastus Carpenter of Mt. Airy, also Mr. and Mrs. Roy Jones of Raeford were guests of Mr. and Mrs. T. C. Jones last Sunday.

There will be a carload of potatoes shipped to Rockfish soon. These are the surplus potatoes to be fed to livestock. All who would like to have some of these potatoes, please place your order with T. C. Jones, principal Rockfish school.

Ervin Beasley became critically ill the first of this week and is being treated at home. He was improving at last account.

Mr. and Mrs. Joe Quick and family of Petersburg, Va. visited Mr. and Mrs. D. B. Culbreth last week.

Miss Eloise McGill of Fayetteville route 3, was a dinner guest of Mrs. Marshall Ray last Sunday.

A. W. Wood attended the funeral of Mrs. W. R. Tillman at Camp Ground Methodist church Tuesday. Mrs. Tillman was the mother of Mrs. W. R. King.

Mrs. Ida McLeod of High Point spent some time last week with her brother, A. L. Long and family. She left Saturday to visit her brother at Jackson Springs.

### Among - - - Homemakers Grace McKenzie

You could always tell when it was springtime in grandma's kitchen. A lemon meringue pie was put to cool in the window—the filling as fresh and yellow as daffodils under a cloud like meringue. Of course the meringue has lost some of its fluffiness before it was cut but no one minded. Who was to find fault with this rare delicious treat, as delightful as spring itself? And it wasn't as easy for grandma to make as it is for us today.

We've learned a thing or two about making lemon pie since the days of window cooling. We know that drafts of any kind will cause the meringue to shrink and weep; that egg whites should be at room temperature before the beating starts; that a teaspoon of lemon juice added to unbeaten whites makes a tender, more stable meringue.

#### Lemon Meringue Pie

**FILLING:**  
7 tablespoons cornstarch  
1 1-2 cups sugar  
1-2 teaspoon salt  
2 cup boiling water  
3 eggs, separated  
1-4 cup lemon juice  
2 tablespoons butter or margarine  
1 tablespoon grated lemon peel  
Combine cornstarch, sugar, salt. Add water. Cook until thick, stirring constantly. Cover and place over boiling water for about 10 minutes, stirring occasionally. Beat egg yolks slightly, add a little of the hot mixture, stir and pour back. Cook 2 minutes, stirring constantly. Remove from heat and stir in lemon juice, butter or margarine and grated peel. Cool to room temperature without stirring. Pour into cooled baked pastry shell and top with meringue.

#### MERINGUE:

Beat 3 egg whites until a fine foam mounds gently around the beater. Add 6 tablespoons sugar - 1 tablespoon at a time. Beat after each addition. Brown in moderate oven 350 deg F. for 15 minutes. Here are some extra tips to insure your efforts is making this delicious Don't change recipe. Separate the eggs carefully. Absolutely no yolk in the whites. Leave whites in covered bowl to warm to room temperature before beating.

Don't take the filling mixture from the heat while you are adding the beaten egg yolks. Cool the filling to room temperature without stirring before pouring it into the cooled baked shell. Never cool filling in refrigerator.

To seal meringue to crust, place it on the pie around the edge, a little at a time. Press it to the crust all the way around. Pile remaining meringue in the center and spread lightly to cover pie completely.

Cool the baked meringue away from drafts about two hours before serving. Cut pie with wet knife and meringue will cut easily.

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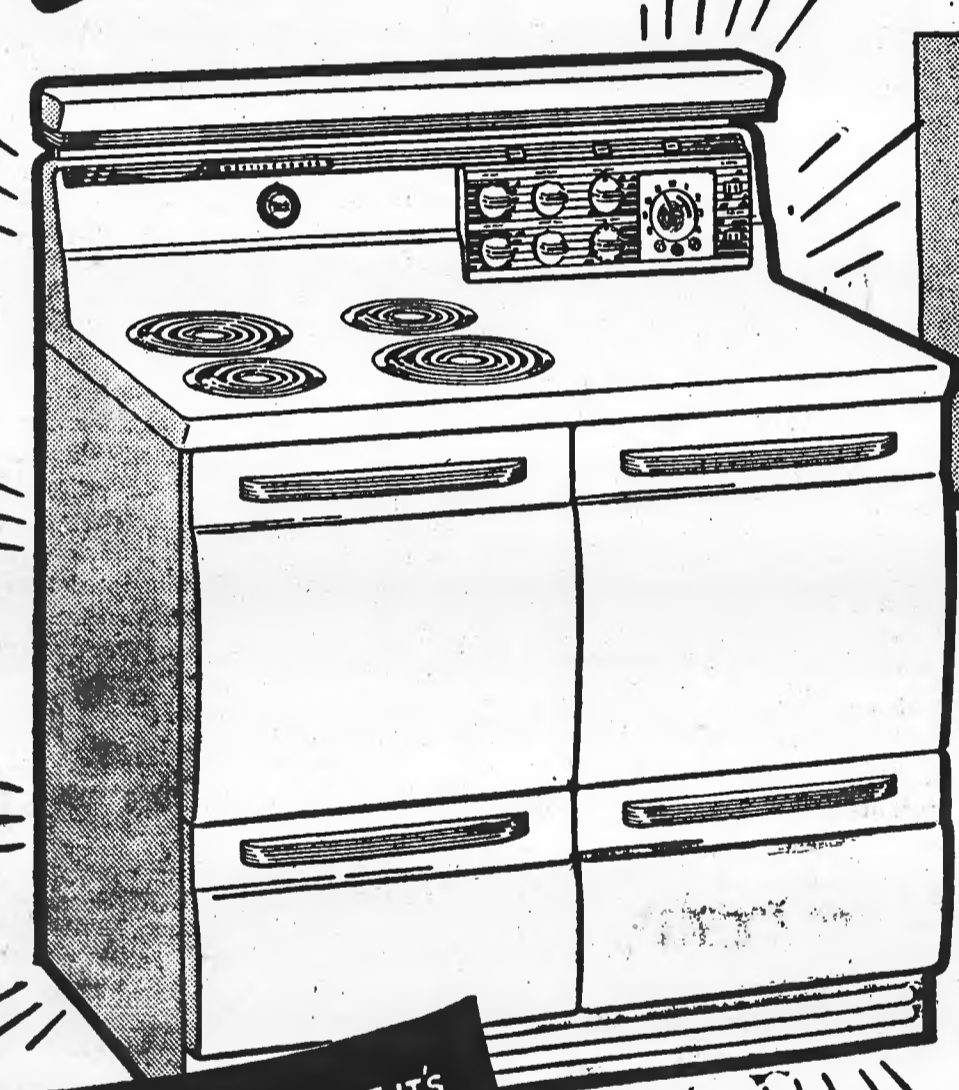
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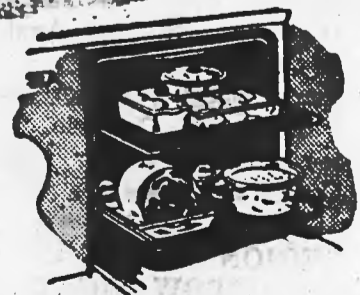
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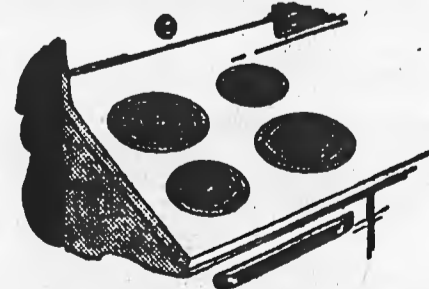
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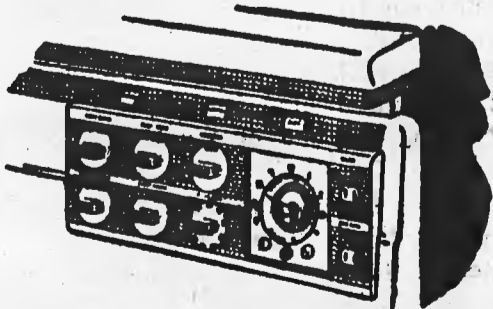
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