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PAGE FIVE-SECTION THO



Salmon loaf - To use during Lent and after.

Salmon Dishes Brighten

Up Lenten Season Menus

By CECILY BROWNSTONE sociated Press Food Editor

ff the good rich flavor of salmon-here it is. The sauce to accompany the salmon loaf is simple-condensed cream of celery soup thinned with milk, but the parsley added to it gives it a delightfully fresh flavor.

Garnish your salmon loaf with slices of lemon and rounds of car-rot, and serve it with baked potatoes and another vegetable such as peas, snap beans or broccoli. A one-pound can of salmon is a

fine thrifty way to serve your fam-ily a protein course during Lent. By the way, the salmon bones are softened in the canning operation and needn't be discarded; they provide calcium which our bodies util-



(Continued from Page 1, Section 2) were two passengers beside myself, namely Earle Dickinson, a Beaufort boy about my age, 15, and Tim Nelson's son, 12.

In due course we reached Balti-more and returned to Beaufort. Thus the "Cherubim" may have been one of the last vessels to load at Swansboro. Several things stand out in my

memory. It gave me a thrill when we passed the sea buoy on the we passed the sea buoy on the first day out and the captain in-vited me to take the wheel and steer the good ship by the com-pass. I have since crossed the ocean in palatial steamships, but never got such a **thrill as I** did steering the "Cherubim" with all sails up in a 15-mile breeze. There is no other motion in the world that southes the soul like the roll that soothes the soul like the roll of a medium-sized sailing ship riding the waves.

One beautiful day, with a brisk breeze and big waves rolling, I lay with my head leaning over the bowsprit watching the waves part and kind of dreaming when the mate came up and tapped me on the back and said, "You'd better get up from there. The waves will put you to sleep and you'll fall overboard."

My father gave me \$3 to spend for pleasure in Baltimore. But the captain was short of change an arrival and borrowed it and I had to wait until the following day to start my first city spree. I have no idea what became of

start my first city spree. I have no idea what became of the good ship "Cherubin." But I Jones' locker, like the good ship "Charles," John L. Ireland, Cap-tain, which left Beaufort one sum-tain, which left Beaufort one sum-tain the biggest day's take anyone can tenember was worth \$1.50. mer day at the end of the century, and was never heard from thereand was never heard from there-after. Also, like the ship on which Harry Pierce, a Beaufort young



a crisp salad.

Delicious Salmon Loaf Ingredients: One 1-pound can salmon, 2/3 cup evaporated milk (undiluted), 2 cups soft bread cruinbs, 1 egg (well beaten), 1 tablespoon minced parsley, 2 tablespoons minced onion, ½ teaspoon salt, 1 teaspoon chili powder, ½ to ¼ teaspoon tabasco sauce.

Method: Turn salmon, including liquid in can, into mixing bowl; add evaporated milk and bread crumbs; mix with a fork until blended. Add egg, parsley, onion, salt, chili powder and tabasco; mix well. Turn into wall greased had

well. Turn into well greased loaf pan, about 71/2 by 31/2 by 21/2 inches. Bake in a moderate (375F) inches. Bake in a moderate (375F) oven 40 minutes or until center is firm. Serve with parsley sauce. Makes 4 servings. Parsley Sauce Ingredients: 1 can condensed

cream of celery soup, 1/3 cup ho-mogenized milk, 2 tablespoons

mogenized milk, 2 tablespools minced paraley. Method: Mix soup and milk; stir over moderately low heat until very hot; stir in parsley. Serve over delicious samon losf. States Caserole Ingredients: 4 ounces elbow mac-

aroni, 1 can condensed cream of mushroom soup, 2/3 cup evap-orated milk (undiluted), one 1-pound can salmon (drained and broken into pieces), ¼ cup finely cut pimiento, 1 cup grated cheddan

cheese Method: Cook macaroni according to package directions. ing to package directions. Drain, but do not rinse; reserve. Mis soup and evaporated milk; add macaroni salmon, pimiento and % cup of the cheese. Turn into greased 1%-quart casserole; sprinkle remain-ing cheese around edge. Bake in a mederate (286F) own 25 minutes

moderate (350F) oven 25 minu Makes 4 to 6 servings.

## **Old Timers Still Pan** For Gold in Indiana

Delphi, Ind. (AP) — Whenever things get dull around this farm country county seat town of 2,500, old-timers go out to pan for gold. Nobody ever got close to rich sifting the sands near the slate bluffs of Deer Creek. But ever





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