

THE YANCEY RECORD ESTABLISHED JULY, 1936

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A Partnership

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WORD OF APPRECIATION

Our town has, from time to time, lost valuable citizens. Some of them have gone to other sections to take up their residence. Burnsville is this week losing a family that is a great loss to the community.

BUY BONDS OR WEAR THEM

The war bond quota for this county for August has recently been announced, and we are confident our citizens are going to buy their share, even though some of them may have made sacrifices to do so.

Some of our citizens can invest this much and a great deal more without pinching their pocketbooks. For others it may mean some sacrifice, such as doing without luxuries and things that are really classified as non essentials.

Most of the large firms and corporations of our State are doing their part. Only four of the corporations employing 500 or more persons do not have a payroll plan. Under this plan

U. S. O. CAMPAIGN

County Chairman G. L. Hensley has asked that all workers and committee members report amount of funds on hand at once. Final reports will not be made up until Tuesday, August 18, and anyone who has not already made a full contribution should send it in now.

MOUNTAIN MUSIC

The Blue Ridge Mountaineers will appear and present a program of entertainment at several places in the county next week and all proceeds will go to the U. S. O. Ralph Roland is in charge of arrangements.

The program will be presented at Bald Creek high school on Thursday night, August 20 and at Clearmont high school on Friday night, August 21.

On Saturday night, August 22 the program will be given at the court house and an amateur contest will be held in connection with it. Make plans now to enter.

the employees vote to have 10 percent of their wages deducted each payday for the purchase of war bonds. More than 1500 of the State's firms and corporations now have this plan in operation, and in practically every case at least 90 percent of the employees are participating.

North Carolina was in the forefront of Southern states in bond sales for May, exceeding its quota by 40 percent, and was well up among the leaders in sales for June and July. The August quota calls for \$9,750,000, and if the States fine record is to be maintained, our county and town chairmen and their co-workers must continue to put forth their best efforts.

HOME DRYING OF FRUITS AND VEGETABLES

Drying is a satisfactory method of preserving certain fruits and vegetables. Used to supplement canning and storage, it will reduce the cost of the total budget and provide an adequate variety of foods for winter use.

Drying or dehydration has several advantages. The product's weight is only 1-4 to 1-9 that of the fresh materials; there is a considerable reduction in bulk; storage is possible for long periods without the use of special containers; and very little special equipment is needed.

Drying is more than merely removing enough water to insure the product against spoilage. Drying must be done in such a way as to preserve food value, natural flavor and cooking quality of the raw material.

The rate of drying will depend upon the temperature of the air and the rate with which the air circulates about the product to be dried. Rapid drying is believed to preserve flavor and cooking quality. The temperature must not be so high as to cause bursting of cells and loss of juices, or scorching of that which has lost most of its water.

Types of Dryers:

- 1. Outdoor—Place the product, cheese cloth covered, slanted to the direct sun. Cover with glass or mosquito netting to protect from dirt and flies. Drying can be done on canvas or non-resinous boards on a slanted roof.
2. Screen Tray—The trays are made so that they may be tilted to the proper angle of the sun.
3. Oven—Fruits and vegetables may dry with the door left open. Very little fire is required to dry the product.
4. Stove Dryer—The suspended stove dryer is one of the simplest and least expensive to build.

The time required for drying fruits and vegetables will depend on climatic conditions and the method of drying. Often part of the product dries before the rest. In this case, remove only the thoroughly dried products and allow the remainder to continue drying.

Foods taken from drying trays are conditioned by placing the product into deep containers and stirring each day for eight to ten days. If the product is too moist to store after this process, return to the dryer.

Products may be stored in glass jars, cellophane bags, tin containers, or sacks coated with wax. It is advisable to store in small quantities so that the food will be used within a short time after opening.

Store in a cool dry place. During long spells of wet weather, dried foods should be returned to the dryer for a short time.

The fruits best suited for these various processes of home drying are: apples, peaches, pears and figs. The vegetables are: Corn, green

SOUP MIXTURE SOLVES HOME CANNING PROBLEM

For people who are fortunate enough to own or have access to, a pressure cooker, the canning of corn, butterbeans, okra, and other non-acid vegetables from their Victory Garden is no problem at all. But thousands of North Carolina farm homes do not have the advantages of a pressure canner.

Mrs. Cornelia C. Morris, Extension canning specialist of N. C. State College, offers a solution to the canning problem in such rural homes. It is: Put up a soup mixture, containing enough tomatoes to supply the acid necessary for canning in a hot water canner.

A wash boiler, large tin, or any vessel that has a tight cover, and is large enough to hold the required number of jars, may be used as a hot water canner. It should be fitted with a wooden rack or a piece of wire mesh to prevent the jars from touching the bottom of the vessel. This keeps the jars from breaking.

Mrs. Morris explained that non-acid vegetables cannot be canned safely without a pressure cooker, but acid vegetables such as tomatoes do not require steam under pressure for safe food conservation.

The soup mixture recommended by the Extension specialist is: five quarts of tomatoes, two quarts of okra or lima beans (or one quart of each), 2 quarts of corn, two tablespoons of sugar and two tablespoons of salt.

Scald and peel the tomatoes, cutting out the

and measure. Cut young, tender field or sugar corn from cob. Slice okra in 1/2 inch rings. Grade lima beans and use only the very small ones. Place all the vegetables in an open kettle, add sugar and salt, and cook slowly until thick. Use an asbestos mat under the kettle and stir the mixture constantly to prevent scorching. When thick pour at once into hot, sterilized jars and process quart jars for one and one-half hours in the hot water canner.

The steel in one hand cornsheller would make 3 6-inch shells.

Nazis can buy only bread that is four days old because the harvest is uncertain.

beans, peas, and greens, such as mustard, turnip greens, kale or spinach.

Attend 4-H Club Camp Yancey County was represented at the Swannanoa 4-H Camp July 27th through August 1st by Wanda Sams, Fay Allen Edwards, Mary Helen Neil, Maxine McKinney, A. C. Angel, Charles Neil and Phillip Westall.

The theme of the camp this year was Being a Good American, and each individual camper tried to live up to this standard. Not only was the camp a success in teaching citizenship, cooperation, and patriotism, but it succeeded in giving a good recreational program, which consisted of swimming meets, baseball tournaments, hikes, folk dancing and crafts.

Each camper enjoyed camp thoroughly, and this coming year Yancey county hopes to beat Jackson Count which was represented by 48 club members.

Men In Service

J. W. Howell of Green Mtn. is chairman of the county selective service board, and the record of his family carries out the spirit of "service". One son of Mr. and Mrs. Howell's has been in the army for 18 years, a second has been accepted as an aviation cadet and a third is now stationed at Ft. Jackson, S. C. A grandson is also serving his country at Pine Camp, N. Y. In addition, a son of Mr. Howell's by a former marriage was killed in France in World War I.

Those sons in service now are: Clyde, stationed at San Antonio, Texas, has been in the army 18 years, Pichard is now home on leave but reports August 13 at Fort Jackson; Ernest has completed civil-pilot training and has been accepted as a flying cadet. The grandson is Ward Howell, son of Mr. and Mrs. Arcemus Howell who is now at Pine Camp, N. Y.

Charles, the oldest son of Mr. Howell was killed in action in France in 1918.



Sam J. Huskins Jr. who is now an aviation cadet at Randolph Field, Texas. His parents, Mr. and Mrs. Sam J. Huskins have received the following letter from the commanding officer:

"In a memorandum which has come to my desk this morning, I note that your boy, now an aviation cadet, has been specially selected for training as a pilot in the Army Air Force.

"In order to win this war it is vital to have the best qualified young men at the controls of our military aircraft. Upon their precision, daring and coolness will depend in large measure the success of our entire war effort.

"The duties of an Army pilot call for a high degree of mental and physical alertness, sound judgment and an inherent aptitude for flying. Men who will make good material for training as pilots are rare. The classification board believes your boy is one of them.

"If he shows the progress we confidently expect of him, he will in all probability win his wings as a qualified pilot. Considering the rigid requirements for this training, you have every reason to be proud of your boy today. I congratulate you and him.—H. R. Harmon, Major General, U. S. Army, Commanding."

John Ledford who is with the U. S. Marine Corps has landed safely for foreign duty but his location is not known.

Mr. and Mrs. Rex Yelton recently received a letter from their son Max Yelton,

who is "somewhere with the Pacific Fleet." The letter stated that he was safe and well.

Sgt. William Edgins of Ft. Bragg is spending a 10-day leave with relatives at Celso.

Pfc. Martin L. Bailey is now stationed at Jerome, Mo.

Pvt. C. D. Gibbs of Celso is now stationed at Camp Wolters, Texas.

Pvt. Arthur A. Patton, Jr. is with the 603 Technical School Squadron at St. Petersburg, Fla.

Pvt. Clyde A. Ayers is now stationed at Camp Croft, S. C.

Luther Ray who is stationed at Ft. Knox has been promoted to the rank of sergeant.

Mr. and Mrs. Z. P. King received a letter this week from their son, Sgt. Bruce King, who is now somewhere in England.

Harold Robinson who has been serving with the Pacific Fleet of the U. S.

Navy is visiting relatives at Swiss.

John Marsh of the U. S. Navy is home for a visit with relatives at Micaville.

Oklahoma City Yancey Record:

My childhood and teen age years were spent in Yancey county. For several years I have made my home in one of the New England states, and for the past few months I have been stationed in Oklahoma with the U. S. Army Air Corps.

No matter where I have been or will be in the future, Yancey county and Western North Carolina will always be home to me.

I have always looked forward to receiving the home town paper every week, and now more so than ever. It surely is wonderful to receive the news from home and read of the friends and relatives I associated with years ago.

Thanks very much for the kindness in sending it to me. In closing, I extend to all my relatives and friends of Yancey county the best of luck and happiness.

Pvt. Burns P. Gillespie

Clay county farmers are showing a great deal of interest in a good dairy program for the county.

Advertisement for Sherwin-Williams Kem-Tone wall finish. Includes text: 'MY GOODNESS! THE PAINTER IS PAINTING RIGHT OVER THE WALLPAPER!', 'WHY NOT? HE'S USING KEM-TONE', 'It's that new SHERWIN-WILLIAMS Kem-Tone WALL FINISH', 'IMAGINE Painting as EASY as this!', 'THE NEW SHERWIN-WILLIAMS Kem-Tone FOR WALLS, CEILINGS AND OVER WALLPAPER!', 'IT'S WASHABLE!', '\$2.98 Per Gallon', 'IN THE NEWEST, SMARTEST PASTEL COLORS!', 'B. B. Penland & Son Lumber Company Burnsville, N. C.', 'SHERWIN-WILLIAMS PAINTS'.

Advertisement for 'THE POCKETBOOK of KNOWLEDGE by TOPPS'. Includes illustrations of an airplane, a ship, and a person, with text: 'THE ALUMINUM USED IN ONE MODERN BOMBER IS EQUIVALENT TO THE AMOUNT THAT WOULD BE NEEDED TO MAKE 60,000 COFFEEPOTS', 'A FOOD MANUFACTURER HAS GONE INTO LARGE-SCALE PRODUCTION OF PLASTIC-PLYWOOD AIRPLANE AND GLASS PARTS', '36 DAYS', 'A NEW RECORD WAS SET IN A PACIFIC COAST SHIPYARD WHEN ONE LIBERTY SHIP WAS LAUNCHED 36 DAYS AFTER ITS KEEL WAS LAID', 'IN ORDER TO CONSERVE CARBON DIOXIDE CONTAINERS, ONE SUPPLY FIRM TAPES THE BOXES, INSTEAD OF GLUING OR STAPLING THEM, SO THEY CAN BE COLLAPSED AND RETURNED FOR RE-USE.', 'ARKANSAS AND KANSAS TAKE THEIR NAMES FROM INDIAN TRIBES', 'ARKANSAS FROM THE ARKANSIA INDIANS, KANSAS FROM THE KANSAS TRIBES'.