

Pollockville

By Mrs. JOHN BENDER
The Women of the Church held their monthly meeting in the home of Mrs. E. E. Bell Monday night at 7:30, February 5th. The meeting was called to order by the president, Mrs. C. R. Parker, with a reading and prayer. The roll was called by the secretary, Mrs. Allen Bender, Jr., and minutes of the last meeting were read and approved. The offering was then taken and the monthly business was discussed. Miss Charlotte White, Foreign Mission Secretary, presented a Foreign Mission Study Book to the group. Title of the book for this year was "A Story to Tell," which was well presented by Miss White. Mrs. W. F. F. Little had charge of the program, her topic being "Each One Reach One." The meeting closed with a word of prayer by Mrs. Little. The hostess served hot chocolate and sandwiches. There were eleven members present.

H. A. Parker and Mrs. Frank Bender and daughter, Barbara, left Friday for Panama City, Florida, to visit Mr and Mrs. Wyatt Newsome and bring home with them Mrs. Parker who had been visiting her daughter there for the past month.

Mr. and Mrs. Eugene Hudgins and Mr. John N. Wright left Saturday to visit Mr. and Mrs. Fred Bialr in Tampa, Florida.

Services were held in the Presbyterian Church Sunday at 11:00 o'clock. The pastor, Rev. W. F. F. Little, delivered an inspiring message on "Christian Missions."

Mrs. Haywood White is at the home of her sister, Mrs. John H. Bender, recuperating from a recent operation.

Announce Birth.
Born to Mr. and Mrs. Elva Morton, Jr., February 1st, at St. Luke's Hospital in New Bern, a son. Mother and son reported doing nicely.

Mrs. Milton Rollson of Rocky Mount visited her mother, Mrs. Haywood White, last Wednesday.

Mrs. John H. Bender attended the executive board meeting of the Wilmington Presbyterial, Tuesday, February 6th, in the First Presbyterian Church at Wilmington.

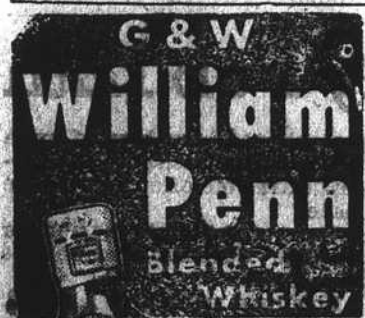
Ann Hughes, patient at the Convalescent Hospital in Greensboro, is steadily improving.

A barbecue and chicken salad supper was held in the Pollockville School Monday night, proceeds going to the Pollockville School Lunch Room. The supper was sponsored by Mrs. Dalton Cox, lunch room director.

Mrs. G. O. Ward visited her sister-in-law, Mrs. D. A. Carmichael, of Wilmington, Tuesday.

Oregon Myrtle

The most expensive of Oregon woods is the Oregon myrtle which grows chiefly along the southern coast of Oregon and which is not a myrtle at all but actually belongs to the laurel family.



Retail Price
\$1.95 Pints
\$3.15 Fiftis

50 Proof
NEUTRAL SPIRITS IN THIS PRODUCT
20 YEARS OR MORE OLD 100% STRAIGHT
ALL 42% ALC/VOL (84 PROOF) DISTILLED FROM GRAPY

Honor Roll For Pollockville High

Following here is the honor roll at Alex H. White School in Pollockville for the last reporting period.

Grade four, Mary Jo Bender, Billie Parker, Lucy P. Simmons.

Grade five, Carol Jenkins, Betty Bell, Ann Arthur.

Grade six, Jo Ann Simmons, Glenda Flowers.

Grade eight, Nell Bender, Malcolm Bonner, Martha Oliver.

Grade nine, Lois Britt, Robert Meadows.

Grade eleven, Ruth Britt, Rachel Britt.

Grade twelve, Melba Banks, Nancy Banks, Theima Gerock, Sylvia Jenkins, Christabell Meadows.

Egypt

Of Egypt's more than 390,000 square miles of territory, only about three per cent is cultivated. This green and fertile area is almost entirely along the Nile river, where some 12,000,000 people live.

Strange Fact

Steel companies buy about \$10,000 worth of platinum and thousands of dollars worth of diamonds per year, for industrial uses.

Dr. Sam Duncan To Speak At Jones Teacher Workshop

Dr. Sam E. Duncan, supervisor of Negro high schools in North Carolina, will be the principal speaker next Thursday, February 15th, at an elementary science workshop that is being conducted for Negro teachers of Jones County under the direction of Edna S. Smallwood, county supervisor. The meeting is to be conducted in the auditorium of Trenton Negro High School.

This is one in a series of workshops that are being held over a six week period in the county under Miss Smallwood's direction. A panel of widely known speakers will address these sessions and the Supervisor says they are proving to be both valuable and interesting to all who attend.

—THE MOST FAMOUS MAKES—
(New and Used)

PIANOS

- * Lester (Betty Ross)
- * Gulbransen
- * Story and Clark
- * Ivers & Pond
- * Winkler

JOHNSON PIANO CO.

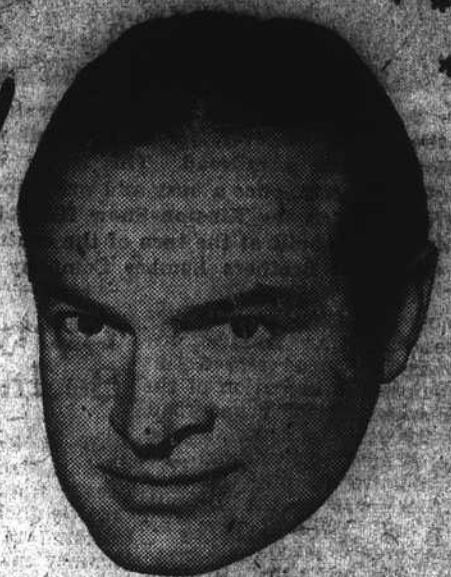
133 West North Street Kinston, N. C.

FOR ENDURING MEMORY TO YOUR LOVED ONES

MONUMENTS AND MARKERS, FAMILY AND INDIVIDUAL
MADE TO YOUR ORDER

Kinston Marble and Granite Works

DIAL 4241 506 North Queen Street KINSTON, N. C.



Bob Hope
Starring in
"THE LEMON DROP KID"
a Paramount Picture

Like all clever wives, Mrs. Hope "holds her star" by feeding him the things he likes. "When it comes to eating," she says, "Bob isn't any different from most men. He knows what he wants, and he wants it to be good. And I've found a way to make everything good. That's to cook with an Electric Range. There's no guesswork that way, and meals always come out just right. The Electric Range is my 'dish' for cooking!"

Whatever dish you cook, your own Electric Range will do it fast, thriftily, cleanly, without waste. Besides, everyone can afford the modern Electric Range. In fact, it's so saving of time, trouble and money that you really can't afford to be without it!

8 Good Reasons Why You Need an Electric Range

- Better cooking results
- It's clean
- It's thrifty
- It's automatic
- It's easy to use
- It's cool
- It's fast
- It's modern



The only way to enjoy all these benefits is to have an Electric Range. No matter what make you choose, be sure it's ELECTRIC and you're sure of having a really modern range!

Bob Hope's Favorite

CANADIAN CHEESE SOUP

- 4 tablespoons butter or margarine
- 4 tablespoons flour
- 1 tablespoon paprika
- 1/2 teaspoon pepper
- 2 cups milk
- 2 cans condensed consommé
- 2 cups grated sharp cheddar cheese
- 1/2 teaspoon Worcestershire sauce
- Dash tabasco
- 1/4 cup minced pimientos

Melt butter or margarine; blend in flour, paprika and pepper. Add milk; cook over low heat, stirring constantly until thickened. Add consommé, just as it comes from the can. Add cheese; stir until melted. Add remaining ingredients, salting to taste. Serve at once. Yield: 8 to 10 servings.

Get your FREE copy of "How to Hold a Star"

Specially prepared recipe booklet—beautifully illustrated. Pictures of famous movie stars with their wives, also their favorite recipes. Don't miss this opportunity! Get your FREE copy! Come in, write or phone!

Come in and see THE "RANGE OF THE STARS"

Of course, it's ELECTRIC!

TIDE WATER POWER CO.