

OLD FORT NEWS

C. Norton, T. Faw Are Elected To Board of Deacons

At a church board meeting on Sunday T. B. Faw and Clyde Norton were elected to the board of deacons to fill vacancies created by death of W. O. Nichols and resignation under the rotating system of J. Roy Eary. Other members of the board are I. L. Caplan, Fred Bradley, Vann Hughes, Austin Harris, H. R. Early, F. C. Tillson, Carl Morris, and Jack Thompson.

Vann Hughes was elected chairman. The board will constitute a pulpit committee for the election of a pastor to succeed the Rev. D. C. Wesson, whose recent resignation will become effective the last of this month.

—READ THE ADS TOO!

Eastern Star Will Serve Banquet

A Thanksgiving banquet will be served by the Old Fort Chapter of Eastern Star on Saturday evening, beginning at six o'clock at the community building. Masons and their wives, Eastern Stars and their husbands from the local chapters will be guests.

Mrs. Lessie Swann is chairman of the banquet committee.

Following the dinner, initiation of two candidates for membership into OES will be held at the Masonic hall. Mr. and Mrs. J. M. Mackey will put on the initiatory work.

Mrs. Dillon Rix of Marion and Mrs. James Taylor of Greensboro will be initiated.

—READ THE ADS TOO!

Old Fort Donut Shop Opens

The Old Fort Donut Shop was opened for business, Monday, November 18, in the C. and W. Motor company building. The new shop will specialize in donuts of all kinds.

The owners, Talmadge S. Maynor and Edward E. Gregory, are veterans of World War II. Maynor spent two years in the army, 15 months of which were spent on Guam, and was discharged August 28. Gregory took part in five campaigns in the ETO and later served in the Pacific on a minesweeper which was assigned the task of sweeping mines in Japanese waters. He was a cook and baker in the navy.

—READ THE ADS TOO!

—Mr. and Mrs. Max Nesbit have returned to their home at Columbia, South Carolina, after a visit with relatives at Old Fort.

Conservation News

By L. B. HAIR

R. N. Jenkins, G. C. Tabor, E. J. Burgin, and Clyde Gilliam say that if we want quail on our farms we will be interested in the food they eat. These farmers have established field borders on their farms.

Through study it has been found that quail eat more than 400 kinds of seeds, but insects are their most dependable summer food. Quail eat the new lespedeza bicolor in preference to any of the foods formerly used. Bicolor is suitable for field borders around woods or hedges across idle or cultivated fields. Once the stand is established it will produce seed year after year. Rabbits will eat the bark and bees make honey from the flowers.

D. T. Elliott, D. W. Adams, and J. F. Turner are making plans to seed field borders, in cooperation with the Catawba Soil Conservation District on their farms next spring.

—READ THE ADS TOO!

Dorcas Circle Elects Officers

Mrs. J. N. Nesbit was elected chairman of the Dorcas Circle of the Old Fort Methodist church which met on Wednesday at the home of Mrs. C. F. Noblitt.

Miss Sallie Finley was elected secretary and Mrs. J. F. Moody, treasurer.

Project for the year will be furnishing of educational building to be erected on lot adjoining the church.

—READ THE ADS TOO!

Old Fort Rotary Hear McPherson

The Old Fort Rotary club will meet on Thursday at the home of Mr. and Mrs. J. M. Mackey. A Thanksgiving dinner will be served at six o'clock.

District-governor, Holt McPherson of Shelby will be present and speak to the group. Members of Marion Rotary have been invited, according to Vann Hughes.

—READ THE ADS TOO!

MRS. SWANSON OPENS SHOP

Mrs. Mary Swanson, owner and operator of Betty Jean Beauty shop in Marion, has leased a building on Main street here and will open an establishment in Old Fort.

Besides Mrs. Swanson, two operators will be regularly on duty.

—READ THE ADS TOO!

—Miss Margaret Marley of Old Fort is spending several days visiting her sister-in-law, Mrs. Fred Marley at Waynesville.

Survey Reveals Timber Shortage Will Continue

As war-drained stocks of lumber face an increasing demand, output of timber continues to lag, a recent survey by the U. S. Forest service reveals.

The survey points out that in the peacetime period from 1935 through 1939, lumber stocks on hand for the five-year period averaged 17 billion board feet compared with 4.1 billion board feet last June.

The government estimates that nine billion board feet will be needed to build one million dwellings. The federal program calls for two and three-quarter million homes before the end of 1947.

Continuing, the survey says, "assuming that income and employment remain high, and forest products are available at reasonable prices, the estimated amount of lumber we might use is 42 billion board feet a year."

The report adds: "Lumber output may reach 31 billion board feet in 1946. But it will be difficult to push it above 33 billion annually during the next ten years."

"Favorable prices, more labor and equipment will help. But soon, production will be limited by shortages of timber. Timber reserves are declining."

The survey cites "limited" opportunities for large-scale operations in the West. The North likewise faces a shortage and "even in the South, the stand of fast-growing pines is not sufficient to maintain present output."

As a step toward improving reserves, the U. S. Forest service urges better cutting, marketing and milling practices.

The service warns that the average farm or home owner is going to have difficulty getting all the timber he would like to have.

—READ THE ADS TOO!

"With good management—found now in many of the larger private holdings and in most of the public forests—we could eventually double the growth of sawtimber. We could grow all we need and still have enough to export plenty."

"A full scale program of building and maintaining forest productivity is urgently needed. Education efforts should be expanded. The Forest service believes that the following steps also are necessary:

1. Increased public aids and services to private owners.
2. Public control of cutting and other forest practices on private forest lands.
3. Expansion and development of public forests—national, state and local."

—READ THE ADS TOO!

REAGLES MOVE TO OLD FORT

Mr. and Mrs. H. A. Reagle have moved their residence from Point Lookout to the Old Fort inn for the winter months. Mr. and Mrs. Dan Denton will be in charge at Point Lookout.

—READ THE ADS TOO!

LEFEVRES RETURN
 Mrs. Howard LeFevre and children, Billy and Bobby, have returned to Old Fort after a visit with relatives at Greenville, S. C.

—READ THE ADS TOO!

—Mr. and Mrs. Sidney F. Maunder of Old Fort are spending several days with relatives at Harmony and Salisbury.

Auto, Tractor Collision Sends 4 To Hospital

Four men from the Greenlee section of McDowell county were seriously injured about 5:45 p. m. Tuesday when an automobile and a tractor pushing a hay baler collided on the Marion highway about a mile from Old Fort.

State Highway Patrolman Burrell said his investigation indicated that an automobile occupied by Shorty Nelson and Fred Stroud traveling in the same direction as the tractor, struck the tractor from the rear. S. E. Tison and Tom Fowler were reported to have been riding on the tractor and hay baler.

All four of the men suffered severe injuries and were taken to Marion General hospital for treatment.

DEW DROPS

Two men looked out through prison bars. One saw mud; the other—stars.

There is not a science that man deals with that does not somewhere touch the Bible.

If Genesis is wrong, Calvary is a travesty.

No woman makes a fool of man. She first gives him an opportunity to exercise his natural talents.

Good nature is a contagious malady that never needs to be quarantined.

—READ THE ADS TOO!

CRAWFORD ELECTED TEACHER

Joe Crawford has been elected teacher of the young men's class organized at the Old Fort Methodist church.

A campaign for membership which is in progress in the church school reveals the "blues" with Sidney Bryson as captain, as being ahead. Mrs. T. R. Kanipe is captain of the "golds."

—READ THE ADS TOO!

REV. KIRKPATRICK SPOKE AT EVENING SERVICE

The Rev. C. S. Kirkpatrick, district superintendent, preached at the evening service at Old Fort Methodist church Sunday, after which the first quarterly conference was held.

—READ THE ADS TOO!

HIRE NEW TEACHERS

Miss Nettie Spencer of Donalds-ville, Ga., has been elected to fill the vacancy created by the resignation of Mrs. D. C. Wesson at Old Fort school. Miss Spencer will teach one section of the first grade.

—READ THE ADS TOO!

ATTEND EASTERN STAR MEETING

Mrs. W. W. LeFevre, Mrs. J. M. Mackey, and Mrs. Lessie Swann returned to Old Fort on Friday after attending the meeting in Tampa of General Grand Chapter of Order of Eastern Star.

—READ THE ADS TOO!

VISITORS AT OLD FORT

Mr. and Mrs. Carl Roper and son, Wadley, and Mr. and Mrs. James Masters of Easley, South Carolina, were recent visitors at the home of Mr. and Mrs. Lester McCauley in Old Fort.

—READ THE ADS TOO!

MRS. LANE HERE

Mrs. H. G. Lane of Bainbridge, Georgia, is spending several weeks with her daughter and son-in-law, Mr. and Mrs. Clark Early, at Old Fort.

—READ THE ADS TOO!

MASTERS RETURN HOME

Mrs. W. E. Masters and son Sammie have returned to their home at Painesville, Ohio, after a visit at the home of Mr. and Mrs. Lester McCauley at Old Fort.

—READ THE ADS TOO!

WITH THE SICK

B. T. Nichols is recuperating at his home in Old Fort from a recent appendectomy.

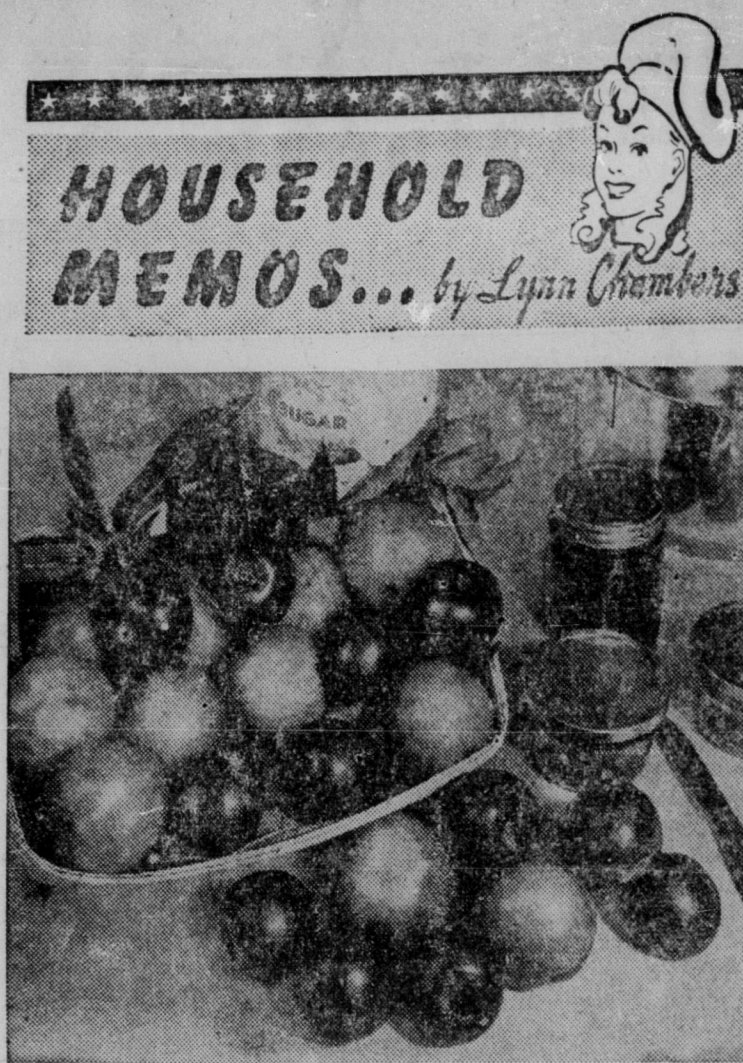
—READ THE ADS TOO!

—Miss Jane Hancock of Norfolk will arrive by plane Wednesday to spend several days as a guest at the home of Mr. and Mrs. W. C. Macon at Old Fort.

—Mrs. Edson D. Raff and son, Chaney, will arrive in Old Fort Saturday from Washington, D. C., for a visit at the home of Mr. and Mrs. P. H. Mashburn.

—Carl Swann of Hickory spent the week-end at the home of his mother, Mrs. Lessie Swann, at Old Fort.

—Mr. and Mrs. W. E. Teague of Old Fort have moved their residence for the winter to the Old Fort Inn.



HOUSEHOLD MEMOS... by Lynn Chambers

Add Finishing Touches to Canning Now!

(See Recipes Below)

Late Canning

Well, the summer's about over, with late fruits peeping through the leaves in the orchard, and the last of the season's vegetables pushing up through the earth. I am assuming you have most of your canning done, but there are some things that cannot be canned until late. That time will soon arrive, so be prepared!

Sometimes it is the things canned last that are the sweetest and best turned out. That may be because we're in practice, but perhaps, too, it's because things like pears and grapes are in season, and the family likes end-of-the-garden pickles best of all.

Look over what you've canned during the summer before winding up with a final session of canning and try to balance the canning cupboard and fill in spaces with the foods you need. Our recipes today are of a variety to help you do just that.

Pear Butter.

Wash pears, but do not peel. Slice and add a small amount of water to start cooking. Cook until soft, then press through a colander. To each cup of pulp, add ¼ cup sugar, and a few specks, if desired. Cook to a paste, stirring frequently to prevent burning. Pour into sterile jars and seal at once.

You know fruit butters will spread a lot of slices of bread this winter and put a damper on that rifting of the cookie jar. Here's how it's done with apples:

Spiced Apple Butter.

4 gallons prepared apples
 1 gallon sweet cider
 4 pints sugar
 1 teaspoon allspice
 1 teaspoon cinnamon

Pare, core and slice apples. Boil cider until reduced by one-half. Add apples to cider while boiling and cook slowly until the fruit is soft. Press through a sieve and then return to fire and continue cooking, stirring frequently to prevent burning. When the fruit begins to thicken, add sugar and spices. Cook until smooth and thick. Pour into sterile jars and seal while hot.

End-of-the-Garden Pickles.

1 cup sliced cucumbers
 1 cup chopped sweet peppers
 1 cup chopped cabbage
 1 cup sliced onions
 1 cup chopped green tomatoes
 1 cup chopped carrots
 1 cup green beans, cut into 1-inch pieces
 2 tablespoons mustard seed
 1 tablespoon celery seed
 1 cup chopped celery
 2 cups vinegar
 2 cups sugar
 2 tablespoons turmeric

LYNN SAYS:

Making Good Jelly: To extract the juice from fruits and berries so that it is clear, use several thicknesses of cheesecloth or some flannel. A wire mesh strainer may be used to hold the cloth. The bag should never be squeezed or the jelly will be cloudy.

The best jellies are made in small batches so that cooking time can remain short.

For fruits rich in pectin (jelling quality), use ¼ to 1 cup of sugar for each cup of juice.

The pectin content of fruits is highest when they are just barely ripe. A combination of under-ripe and over-ripe fruit will make a satisfactory combination for flavor and pectin requirements.

LYNN CHAMBER'S MENUS

Stuffed Pork Shoulder	
Sliced Carrots and Onions	
Green Beans	
Mashed Potatoes	Gravy
Garden Salad	
Biscuits with Honey	
Plum Cobbler	Beverage

Soak cucumbers, peppers, cabbage, onions and tomatoes in salt water (½ cup salt to 2 quarts water) overnight. Drain. Cook the carrots and string beans in boiling water until tender. Drain well. Mix soaked and cooked vegetables with remaining ingredients and boil for 10 minutes. Pack into sterile jars and seal.

Two preserved fruits that are both piquant and satisfying are Grape Gumbo and Peach and Apple Conserve. Here are preserves that will add that magic touch to the meat course during winter:

Grape Gumbo.

4 pounds seeded grapes
 1 orange, thinly sliced
 ½ pound seeded raisins
 4 cups sugar

Cook all of the ingredients until the mixture is of the consistency of marmalade. Pour into sterilized jars and seal at once.

Conserve needs stirring and watching so that it does not stick. Do not cook too long or these delicate fruits will lose their color.

Peach and Cantaloupe Conserve.

1 pint diced peaches
 1 pint diced cantaloupe
 2 lemons, juice and grated rind
 3 cups sugar
 ½ cup walnuts, blanched and chopped

Combine ingredients with the exception of nuts. Cook until mixture is thick and clear. Add nuts and pour into sterile jars. Seal while hot.

Both plums and apples are late-in-the-season fruits, yet they make delicious jelly if you still have enough of your sugar ration left.

Crab Apple Jelly.

Select sound crab apples. Wash and remove blossoms. Cut into quarters without peeling. Barely cover with water and boil until fruit is tender. Strain the juice through a jelly bag. Measure and bring juice to a boil. Add ¼ cup of sugar to each cup of juice and boil rapidly to jelly stage. Pour into sterilized jelly glasses and seal immediately.

Plum Jelly.

Wash plums and cover with cold water. Boil until plums are quite soft. Press juice through jelly bag, strain and measure. Bring juice to a boil and add one cup of sugar for each cup of juice. Boil rapidly to jelly stage, then pour into sterile glasses and seal at once.

Plum and Orange Jelly.

5 pounds plums, cut up
 6 oranges
 1 lemon
 sugar

Wash plums, cover with cold water and bring to a boil. Add oranges and lemon and cook until plums are soft. Drain in jelly bag. Boil extracted juice 15 minutes and to every 4 cups of juice, add 3 cups sugar. Boil rapidly to jelly stage. Pour into sterile glasses and seal.

When you rout out all the jars and caps that seem likely prospects for your home canning, or jars and caps to share with neighbors, you can set aside at once some kinds that won't do. Into the discard group go jars and caps that have any crack, nick, dent, or any other defect that would keep a jar from sealing airtight. And set aside, too, odd shaped and very small jars. They can be used for preserves or other purposes where a paraffin seal is adequate.

Released by Western Newspaper Union

Advise Caution In Use Of DDT

Owners of farm animals and domestic pets are admonished to exercise at least "ordinary caution" when they use DDT to protect their animals against insect and parasites.

Although federal regulations do not require that DDT be labeled "poison," but only with the word "caution," the American Foundation for Animal Health recommends a conservative policy in use of the new insecticide especially around milk cows.

"Because cattle and cats engage in the practice of licking their coats, they are probably more likely than any other animals to suffer toxic effects from DDT sprayed or powdered on their bodies," the American Foundation warned.

"Further, it is known that DDT when consumed in excess, is excreted in the milk of cows, and it appears unlikely that a cow would absorb enough to poison the milk but there is much yet to be learned on this potential hazard. In the meantime the cautious use of DDT is recommended."

Farmers were advised to use DDT only in a water solution, powdered form when applying direct to animals. Oily solutions of the insecticide are absorbed through the skin to a degree that might prove dangerous.

Possibility of chronic poisoning from day-to-day contact with DDT seem to be causing veterinarians more concern than the chance of acute poisoning from single large dose, the American Foundation reported. Accumulations of the drug in an animal body have been blamed for loss of weight, nervousness and convulsions.

—READ THE ADS TOO!

Cull Broody Hens From Flock

Hens that show signs of broodiness should usually be culled from the laying flock.

Prof. R. S. Dearstine, head of the poultry department at State college, in making this recommendation points out that although a great deal of progress has been made in reducing broodiness in laying birds, this still appears in some chickens, especially in the American breeds.

Because of the frequency of appearance, the question of whether or not broody hens are profitable and what they should be culled from laying flocks.

If a high intensity of lay has been bred into the birds, they will have periods of broodiness but still lay profitably, he says. However, from an over-all standpoint in most cases, it would be advisable to cull such birds from the flock.

As a rule, one period of broodiness is usually followed by another, and breaking hens from broodiness requires a great deal of time—more than most poultrymen have to spare.

Furthermore, Dearstine says if birds that show signs of broodiness are used to produce hatchlings, it is highly probable the tendency to broodiness will appear in their progeny.

—READ THE ADS TOO!

LARGE FOREST AREA

North Carolina has a total forest area of approximately 18,000,000 acres, which represents 59 per cent of the state's total land area. Of this forest land, about 1-2 million acres is in various forms of federal ownership; the remaining 17 million acres is very largely privately owned and is the forest area which the Division of Forestry, Parks of the Department of Conservation and Development is responsible.

—READ THE ADS TOO!

SIXTH IN NATION

North Carolina stands sixth in the nation in production of lumber. Our forest products industries are exceeded in financial importance only by our cotton and tobacco industries (and two leading industries make of great quantities of forest products such as paper, box-lumber, shuttle block lumber, fuel for tobacco curing, etc.) In addition, we use more wood for any other purpose.

—READ THE ADS TOO!

In crossing breeds of chickens for broiler purposes, the producer should be sure to use only breeding stock that will produce the desired type of broiler.

Say You Saw It In The NEWS

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