

OLD FORT NEWS

19 On "A" Honor Roll At Old Fort High School

Nineteen students at the Old Fort High school were on the "A" honor roll which was released today by the school principal.

They are Lora Vess, Lucille Lytle, Lorena Burnette, Rebecca Bailey, James Faw, Irma Pyatt, Iris Young, Louise Bailey, Bonnie Jackson, Virginia Chrisawn, Mary Louise Lowry, Clark Walker, Merrill Jenkins, Betty Jean Moore, Ann Parker, Jimmy Suttles, Elsie Johnson, J. R. McIntire, and Millie Walker.

On the "B" honor roll were Barbara Macon, Bud Hogan, Ervin Hollifield, Lynn Neal, Therman Padgham, Charles Stanberry, Catherine Davis, Jewell Gilliam, Lovine Stevens, Christine White, Marjorie Ford, Mary Lewis, Lillie Harris, Z. L. Lackey, Grace McPeters, David Raffield, Eugene Suttles, Virginia Vess, Virginia Walker, Lenora Williams, Bob Carver, James Davis, Jack Harmon, Clarence McPeters, Elizabeth Robinson.

Kermit Silver, Carolyn Mease, Catherine Moore, Madge Silver, Mildred Warren, Nancy Wesson, Betty J. White, Vinson Davis, James Robinson, Barbara Allison, Mary Bradley, Carolyn Byrd, Doris Davis, Lucille Grindstaff, Patsy Grimes, Betty Hughes, Barbara Hogan, Clara Kelly, DeVue Stevens, Barbara Stevens, Doris Silver, Mabel Tabor, Betty Vess, Edward Carver, Jean Allison, and Edith Evans.

All business houses in Old Fort will be closed for the day on Thursday, according to announcement by H. J. Rockett, mayor.

Say You Saw It In The NEWS



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New Merchandise Arriving Daily

J. & B. Store
 Old Fort, N. C.
 "A GOOD PLACE TO TRADE"

R. L. James & Mrs. Leah Burnette, Proprietors.

Conservation News

By L. B. HAIRR

McDowell County war veteran farmers recognize the importance of checking erosion and are planting permanent and supplementary pastures, building terraces, strip cropping, cultivating on the contour, planting trees and wildlife field borders.

Recently the Catawba soil conservation district has received requests from W. C. Sisk of Druida Church community, James Woodley and Charles Childers of Pinnacle Church community, Ernest Pitman of Nebo Route 1, C. O. Walker of Crooked Creek, Frank McGinnis and Elmer McGinnis of Moffitt Hill community, and other war veterans, for assistance in helping with their soil and water conservation problems. A soil specialist from the district will make a soil survey of each of these farms, and this will be used as the bases for making the recommendations.

George Lindley, Clyde Gilliam, and Paul Lackey of Old Fort Route 1 are well pleased with the growth of their alfalfa that they seeded this fall.

Freight Cars Derailed Near Old Fort

Southern passenger train No. 21 was delayed at Old Fort four hours on Sunday on account of the derailling of three east bound freight cars near Graphite. The cars were loaded with automobiles and cigarettes. There were no injuries, and the track was cleared by ten o'clock on Sunday night with trains running on schedule.

NEW TOWN CLERK
 Mrs. Nancy M. Light has accepted the position as town clerk of Old Fort to replace Miss Lucile Hyams who has been employed as town clerk for the past 10 months. Miss Hyams has accepted a position with Rockett Motors and will assume her new duties Monday.

MRS. MILLER, NEW TEACHER
 Mrs. Luna S. Miller of Union Mills has been elected fifth grade teacher of Old Fort school to succeed Mrs. Lewis of Marion, who has resigned. Mrs. Miller will begin work December 1.

—Mr. and Mrs. T. L. Moore of Ridgcrest road visited and spent the week-end with Mrs. Moore's mother, Mrs. W. R. Allison, in Old Fort.
 —Mary Ellen Shook of Kerlee section is visiting her brother who lives in Wilmington, N. C.

Funeral Rites For Mrs. Bowman

Funeral services were conducted Tuesday afternoon at Bethel Baptist church, Orange county near Chapel Hill, for Mrs. Tina Loyd Bowman, 57, of Old Fort. Mrs. Bowman died Saturday evening, following a long illness. The body remained at McCall's funeral home, Marion, until Tuesday morning. Burial was in the family plot in the church cemetery.

Surviving are the husband, A. H. Bowman of Old Fort, and the following sisters: Mrs. Maybell Brown of Chapel Hill, Mrs. Lena Ray of Burlington, and Mrs. Elma Pendergrass of West Durham.

Tipton Hill Throttles Old Fort High, 34-21

The Old Fort High school cagers lost to the Tipton Hill outfit Friday night, 34-21, in the second meeting of the season between the two teams. Old Fort won the first encounter which was played on the Old Fort floor. Friday night's battle was played at Tipton Hill.

The winners stepped out and grabbed a 16 to 4 lead in the first period and were never headed thereafter, although Old Fort spurred in the second quarter and cut the gap to 18-15. The winners led 28-18 at the third quarter and scored six points in the final canto to three for the losers.

Pacing the winners were J. B. McKinnel with 20 points and Pate with 10. Morris showed up best for Old Fort and managed to slip through the strong Tipton Hill defense for a total of six counters.

Lineups:

Tipton Hill	Pos.	Old Fort
D. McKinney (4)	F	Morris (6)
Pate (10)	F	K. Silvers (5)
	F	Marston (4)
J. McKinney (20)	C	Few (4)
Phillips	G	D. Silvers (2)
Hughes	G	Guthrie

County Teachers Meet At Old Fort

A county-wide teachers' meeting was held Friday at the Old Fort High school from 2 p. m. until 4 p. m. All schools in the county were represented.

In charge of the high school group meeting was W. M. Nix. T. W. Stacey was chairman of the grade school group, and Mrs. Elizabeth Lindley of the group which met to discuss the primary grades.

LEAVES FOR BLAIRSVILLE
 Mr. and Mrs. Frank Scott will leave Old Fort today for Blairsville, Georgia, where they will spend Thanksgiving holidays at the mountain home of Mrs. Scott's sister and brother-in-law, Mr. and Mrs. Bond of Atlanta.

—Mrs. James Thomas of Greensboro is spending this week visiting her parents, Mr. and Mrs. W. W. LeFevre at Old Fort.

LEAVE FOR NEW HOME
 The Rev. D. C. Wesson, Mrs. Wesson and their daughter Nancy left Old Fort Tuesday for their new home at McAdenville.

INDIANA VISITOR
 W. H. Gildersleeve of Columbus, Indiana, was a visitor at the home of Mrs. W. P. Artz in Old Fort last week.

Whether you plan to do your own painting, or want us to suggest a painting contractor, you may be sure of excellent results when you use our quality supplies.

WE NOW HAVE IN STOCK
 Interior semigloss white
 Also Stepladders 6-8-10 foot size.

N. & N. Hardware
 Old Fort, N. C.

Little Evidence Of Fraud In Vets' Payments

RALEIGH, Nov. 26—World War II veterans numbering 758 had refunded \$36,350.50 in payments of unemployment and self-employment allowances made concurrently with remuneration of subsistences while they were engaged in on-the-job training or in study at schools and colleges from September 13 through November 22, it is announced by Chairman Henry E. Kendall, of the State Unemployment Compensation commission.

Total demands had been made upon 2,314 veterans for the return of \$189,381.00 involved in what were found to be concurrent payments. These demands continue to go out daily as the reports come in from Veterans Administration and a check with UCC records shows the concurrent payments. Also, funds are being returned daily by veterans when demands are made for the refunds.

Demands were made in the period stated upon 2,139 veterans who received \$153,686.00 in unemployment allowances and in response, 693 veterans refunded \$27,081.00.

In case of self-employed claimants, demand was made on 175 such veterans for the refund of \$35,695.00 in concurrent payments, resulting in the refund of \$9,269.50 by 65 veterans.

If the refund is not made by a veteran in a reasonable time, the case is referred to the Veterans Administration for final disposition, unless there is evidence of fraud. If evidence of fraud exists, the case is set for hearing before an appeals deputy of the UCC. If fraud is established the veteran is deprived of all further benefits under the G. I. Bill of Rights and the case is turned over to the Veterans Administration for prosecution.

These concurrent payments are revealed after schools and colleges report the veterans attending them under the G. I. Bill of Rights to the Veterans Administration in Winston-Salem and the Veterans Administration sends this information to the UCC. The UCC in turn checks its files of all those who have received unemployment or self-employed allowances and thus discovers the concurrent payments. When the overlapping is discovered, the UCC through its chief claims deputy, S. F. Teague, makes demand upon the veteran for the amount involved.

Veterans have appealed from the demands and hearings have been held in 25 or 30 cases. In practically every case the appeals deputy upheld the validity of the demand. In a few cases, the veterans had refunded the overlapping funds drawn to the Veterans Administration after the appeal had been made and thus got a clean slate.

Rarely, Chairman Kendall believes, do the veterans receive these concurrent payments in definite efforts to defraud the government. Most of it is due to overlapping periods of allowances and subsistence or remuneration and the lag between payments, he thinks.

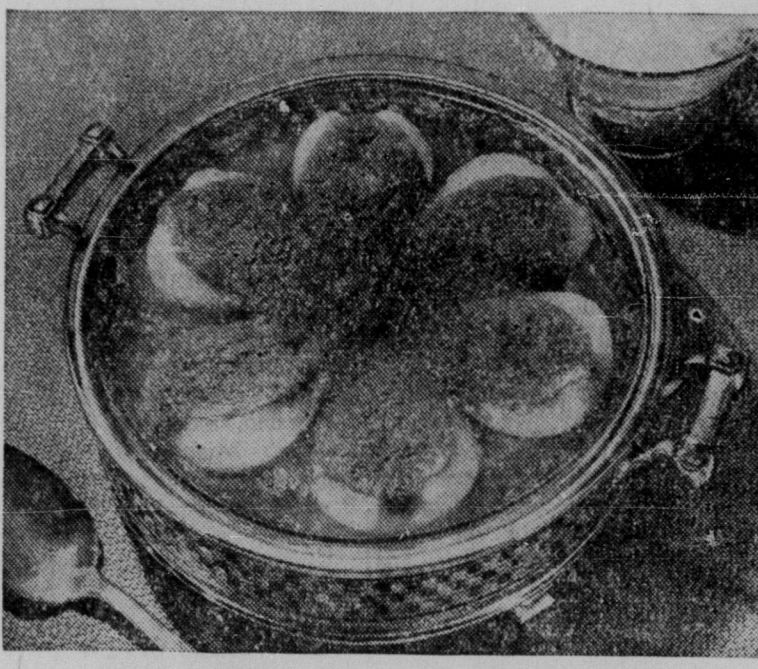
SEND 10,000 FLAGS
 Due to the shortage of textiles, the Danish Red Cross asked the loan of 10,000 Red Cross flags from the American Red Cross to assist in the November fund campaign in Denmark. Shipment of the flags, in four sizes, was made recently as a gift from the American Red Cross.

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It Pays To Advertise In Our Business Directory

HOUSEHOLD MEMOS... by Lynn Chambers



Fruit Puddings Are in Tune With the Times (See Recipes Below)

Puddings and Sauces

As the weather grows cooler, there's nothing more delectable for dessert than a steaming hot pudding served with a mouth-watering sauce. And as for economy, the base of the pudding is frequently such an inexpensive item as bread crumbs or cereal.

What's more, puddings are usually chock-full of eggs and milk, dried fruits or such that make them healthful eating. If you're preparing an oven dinner and want to save heat, cook your pudding right along with the rest of the dinner.

Pudding use less sugar than most other desserts like cakes and ice cream, and this, too, makes them ideal for menu purposes. If you have spent more than your share of sugar on canning, try some of these suggestions for real economy.

Marmalade Pudding. (Serves 6)

- 1 cup soft bread crumbs
- 1 cup flour
- 3 teaspoons baking powder
- 1 cup ground suet
- 1/2 cup sugar
- 1 cup orange marmalade
- 3 eggs, well beaten
- 1/2 teaspoon salt
- 1 cup milk

Sift flour, measure and add baking powder and salt. Combine crumbs, suet, sugar, eggs, marmalade and milk. Add dry ingredients. Mix thoroughly and fill well oiled pudding molds 2/3 full. Cover and steam for 3 hours. Serve hot with any desired sauce.

*Crusty Raisin Pudding (Serves 6 to 8)

- 1 1/2 cups seedless raisins
- 6 cups slightly toasted bread cubes
- 3 cups chopped cooking apples
- 1 cup chopped walnut meats
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1 tablespoon cornstarch
- 1 teaspoon cinnamon
- 2 cups boiling water
- 1/2 cup butter
- 2 teaspoons vanilla extract

Rinse and drain raisins. Arrange a layer of bread cubes in bottom of buttered baking dish. Add a layer of raisins, a layer of apples and a sprinkling of nutmeats. Add another layer of bread cubes and alternating layers of other ingredients until dish is full. Combine sugar, salt, cornstarch, cinnamon, boiling water and butter and cook 3 to 4 minutes, stirring constantly until mixture is slightly thickened. Remove from heat, add vanilla and pour mixture over the pudding. Cover and bake in a moderate (350-degree) oven

LYNN SAYS:

Temper Preservatives: To prevent milk from scorching when heating, rinse saucepan in hot water first.

To keep eggs from cracking when boiling them, dip first in cold water, then add them to hot water. Let dry in cooking water.

To keep candles from dripping, let them stand in refrigerator 24 hours before using.

To keep marshmallows fresh, keep them in the bread box.

When you fry fish or meat that should not be covered, place a colander over the skillet and this will prevent the stove from becoming greasy-spotted.

To keep cheese from drying out, rub with butter then wrap in a lightly moistened cloth and keep refrigerated.

Keep lemons fresh by placing them in a mason jar that has a cover.

LYNN CHAMBERS' MENUS

- Creamed Veal with Carrots
- Wax Beans with Bacon
- Bran Muffins
- Pear-Cranberry Salad
- Beverage
- *Crusty Raisin Pudding
- *Ice Cream Sauce
- *Recipe Given

for 1 1/2 hours, depending upon depth of baking dish. Remove cover from dish during last 15 minutes of baking. Serve with *Ice Cream Sauce if desired:

- 2 eggs, separated
- 3/4 cup confectioners' sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup cream, whipped

Separate eggs. Beat yolks until thick and lemon-colored. Add one-half of sugar gradually, beating well until thoroughly blended. Add salt and vanilla. Beat egg whites until stiff and fold in remaining sugar. Combine two egg mixtures and fold in stiffly beaten whipped cream. Serve very cold. If sauce is allowed to stand, beat again before serving.

Peanut Brittle Apples. (Serves 6)

- 6 large tart apples
- 3/4 pound peanut brittle, ground fine
- 4 tablespoons lemon juice

Peel and core apples; cut in thin slices. Place a layer of apples in buttered baking dish, cover with peanut brittle, then apples again and peanut brittle until all are used. Sprinkle lemon juice over last layers of apples. Bake in a moderate oven for 1 hour, then serve hot or cold.

Caramel Pudding. (Serves 6)

- 4 cups scalded milk
- 1 teaspoon butter
- 2 eggs
- 1/2 cup sugar
- 2 cups soft bread crumbs
- 1 cup caramelized sugar

Make caramelized sugar by allowing 1 cup sugar to melt slowly in heavy skillet, turning constantly. Add bread crumbs to caramelized sugar, milk, butter and beaten eggs and let stand for 1 hour. Add sugar and pour mixture into buttered custard cups and bake in a pan of hot water in a moderate (350-degree) oven for 25 to 30 minutes or until firm.

Sauces enhance puddings and take but a little time to prepare. Here's a sauce for every type of pudding:

- Foamy Sauce.**
- 6 tablespoons butter or substitute
- 2 tablespoons boiling water
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 3 eggs

Cream butter, add sugar slowly, beating constantly. Beat egg yolks until thick and add to first mixture. Add water and salt and stiffly beaten whites. Cook over hot water, stirring constantly for 5 minutes. Add flavoring and serve at once.

Lemon Molasses Sauce.

- 1 cup molasses
- 2 tablespoons butter
- 1/2 cup lemon juice

Heat molasses to boiling point, stirring constantly. Add butter and boil 1 minute. Add lemon juice and mix thoroughly. Serve with fruit puddings.

Orange or Vanilla Sauce.

- 1 cup sugar
- 2 tablespoons flour
- 1 orange, rind and juice
- 2 cups boiling water
- 2 tablespoons butter
- 1/2 teaspoon salt

Combine sugar, salt and flour. Add water slowly, stirring constantly. Cook in double boiler, stirring frequently for 8 minutes. Add orange juice, rind and butter. Stir until blended. For vanilla sauce, use 1 teaspoon vanilla in place of orange juice and rind. This is good for fruit puddings.

Released by Western Newspaper Union

Deacons To Rely On Passing Game Against S. C.

WAKE FOREST, N. C., Nov. 23—Wake Forest, which has one of the strongest passing attacks in the country, is expected to throw the ball around freely when the Deacons meet the strong University of South Carolina eleven at Charlotte on Thanksgiving Day, Thursday, November 28. The game will be played in the Queen City memorial stadium and will get under way at 2 o'clock.

The Deacons are sporting one of the most impressive passing averages in the country. In their eight games to date they have amassed a total of 906 yards through the air lanes and have completed exactly 45 per cent of their aeriels. The current record shows 60 completions in 134 attempts.

Although they were beaten 28 to 14 last week by Carolina's highly regarded Tar Heels, Wake Forest turned in its performance of the season on its passing. As told, the Deacons pitched 26 aeriels and completed 13, exactly 50 per cent of them, for a total gain of 255 yards. A 46-yard pass from Nick Sacrinty to Ed Bradley produced one of Wake Forest's touchdown.

Sacrinty and John (Red) Cochran have been setting the pace in the Deacons' fine air attack. They have between them accounted for all but 34 yards of the 906 total this season. Nick has hit the bullseye 43 times in 98 attempts for an advance of 663 yards while Cochran has found his target 16 times in 27 efforts for a total gain of 209 yards. Tom Fetzer and Bud Lail have also been assisting in the aerial show and have accounted for the rest of the yardage.

The Thanksgiving Day feature will mark the final appearance in collegiate football of both Sacrinty and Cochran. Both have been mainstays of the Wake Forest offense during their playing years—Cochran in 1941, 1942 and 1946 and Sacrinty in 1943, 1944, 1945, and 1946.

The Deacons are expected to fill the air with passes against the Gamecocks and contest promises to be one of the most exciting of this 34 year old series which shows 7 victories for Wake Forest and 6 for South Carolina. Two of the contests have ended in ties.

Hints To Farm Homemakers

By Verna Stanton
 N. C. State College

As nylon fabrics become more numerous, questions as to proper laundering are also increasing in numbers. Clothing specialists give you these hints to help your nylon clean safely and with little work.

Use lukewarm water and a mild soap, the same as you use for washable fine fabric. Rinse well without wringing or twisting and your fabric will last longer.

Do not force dry or hang colored fabrics directly on or above a radiator. They may fade if you do. Direct sunlight may also fade such material.

Properly finished nylon fabric is highly resistant to wrinkling and only requires touching up with a warm iron. Do not use a hot iron. Ironing the wrong side when your garment is slightly damp helps to take out wrinkles.

You can use most cleaning agents on nylon. Because of the nature of some dyes, it is a good idea to try a bit on an inconspicuous part of the garment first. If there is any doubt, send your garment to a reliable dry cleaner.

The careless use of non-perspiration or deodorants may do as much or more damage to garments that perspiration, according to textile and clothing specialists of the U. S. Department of Agriculture. When a good dress goes to pieces under the arm or changes color, even skillful patching may not make it wearable again. In using these chemicals women should be careful to follow directions on the label. Any chemical strong enough to stop perspiration may rot fabric or cause the dye to fade or change in color. Cotton and rayon fabrics especially are likely to be rotted by preparations that have an acid reaction.

The majority of the farm homes in North Carolina with electrical service are improperly wired, according to agricultural engineers at State College.