

Funeral Saturday For Mrs. David A. Baynes

Funeral services for Mrs. Julia White Baynes, wife of David A. Baynes, of Columbia, S. C., were held at the home of Mrs. Baynes' brother, W. E. White, in Hertford, on Saturday morning at 11 o'clock, and were conducted by the Rev. B. P. Robinson, pastor of the Hertford M. E. Church, of which she was a member, assisted by the Rev. E. T. Jilson, rector of Holy Trinity Episcopal Church. Burial took place in Cedarwood Cemetery, in Hertford. The pallbearers were H. C. Stokes, J. P. Perry, R. T. Brinn, James S. McNider, V. N. Darden and H. G. Winslow.

Mrs. Baynes died on Thursday night at the home of her niece, Mrs. S. F. Pollard, at Bethel, after a long illness.

Mrs. Baynes was a native of Perquimans County, and was a daughter of the late Mr. and Mrs. Darius White.

Surviving are her husband, D. A. Baynes, of Columbia, S. C.; one brother, W. E. White, of Hertford, and two sisters, Mrs. R. D. Elliott, of Weldon, and Mrs. Miles S. Elliott, of Edenton. A number of nieces and nephews also survive.

Out-of-town people attending the funeral included D. A. Baynes, of Columbia, S. C.; Mr. and Mrs. Miles S. Elliott, of Edenton; Mrs. R. D. Elliott, Mr. and Mrs. Sidney Elliott and Darius Elliott, of Weldon; Mr. and Mrs. J. R. Futrell, of Rich Square; Mr. and Mrs. S. F. Pollard, of Bethel; R. D. Elliott, Jr., of Raleigh; Miss Katherine Lawrence, of Enfield; Mrs. Grady Dixon, of Ayden; Mr. and Mrs. M. H. White, Jack

Foley and Miss Laura Foley, of Greenville; Mrs. Emmett Elliott, Mrs. W. R. Winborne and Miss Pattie Winborne, of Chowan County.

BETHEL NEWS

Mr. and Mrs. John Gatling, of Norfolk, spent Sunday with Mr. and Mrs. Tom Broughton.
Mr. and Mrs. C. R. Chappell and daughter, Blanche, spent Sunday at the home of Mr. and Mrs. J. E. Corbett of Belvidere.

W. F. Corprew, of near Edenton, visited Henry Mansfield Sunday.

Mr. and Mrs. John Stallings and Mrs. Joe Phillips, off Camden, called at the home of Mr. and Mrs. C. T. Phillips Saturday.

Mr. and Mrs. Raymond Mansfield, of Edenton, were Sunday guests at the home of J. H. Mansfield.

Mr. and Mrs. A. F. Proctor, of Edenton road, called at the home of Mrs. Edward Proctor Sunday.

Mr. and Mrs. W. A. Mansfield, of Woodville, visited his father, Henry Mansfield, Sunday night.

Meat Curing Plants Cut Spoilage Loss

Hog-killing time in the South need not be followed by wholesale reports of meat spoilage this year. Kenneth F. Warner, extension meat specialist for the U. S. Department of Agriculture reports a big increase in the last two years in the number of farmers who are taking advantage of cold storage facilities to aid in curing the home supply of meat.

Warner estimates that in Georgia alone last year more than 15,000,000 pounds of pork was cured with the

help of artificial chilling. Within the last two years about 80 ice plants in Mississippi have gone into the business of curing meat for farmers, and all expect to continue this winter. Last winter was the third season for Louisiana, but approximately 4,000,000 pounds was cured under refrigeration. Farmers in other southern states, including the Carolinas, Florida and Alabama, are likewise taking advantage of improved refrigeration facilities to cut down their losses through spoilage of meat. There is a need for cold storage for curing meat in winter as far north as Virginia, Kentucky and Tennessee.

There are two principal methods of chilling pork. One is to organize the farmers in a community or county and offer a volume of business large enough to make it worth while for the local ice manufacturer to provide storage facilities at a reasonable cost. In localities where this plan is successful the charge has been from 1 cent to 1.5 cent a pound for curing period, which averages about 45 days.

Ice plants usually furnish the salt and sugar necessary in curing meat. Where there are no local facilities for cold storage farmers in many sections have built small insulated boxes where meat may be packed with ice for the curing period. Larger houses, with storage space enough for an entire community have proved successful in several counties in Georgia. Engineers of the department more than a year ago designed and made available to farmers plans for a home-made meat curing box. To date several thousand copies of these plans have been distributed by county agents and the state agricultural colleges to farmers, chiefly in the south. The cost of curing meat by the

two methods does not differ greatly. A large community meat-curing plant near Americus, Ga., last year cured approximately 45,000 pounds in four months at a cost of about a cent a pound. Another cooperatively owned and operated plant at Stilson, Ga., cured 50,000 pounds last year for a cent a pound, allowing 10 per cent for depreciation and equipment.

Because of the warm spells in mid-winter in the south spoilage of meat is so commonplace that it had come to be accepted as one of the risks which a farmer must take, says Warner. "With so many demonstrations of practical meat curing under refrigeration the time has now come when the farmers of the south need no longer assume this risk. Refrigeration costs something, of course, but meat is accepted as payment by many of the curing plants when the owner does not have the ready cash. The recent rise in the price of hogs and pork thus increases the amount of 'cold weather insurance' that can be purchased with a pork loin or ham."

Eddie Cantor Says Sin Is Being Taken Out Of Hollywood

"Hollywood has certainly changed, and sin is out", says Eddie Cantor. Congress will have to pass screen kisses by a two-thirds vote, and the clean-up is to protect the kiddies, whose average mental age is thirty-five, he writes in Redbook Magazine for February.

"In Hollywood crime or sex is even more unmentionable than unmentionables.

"Hollywood has definitely changed, I can't believe my own eyes. In the

matter of women's clothes, for instance, you know what was happening as well as I do. If people can be read like books, then most actresses were open books—with the appendix out. They were filming 'Men in Whitt' and 'Carmen' on adjoining sets; and the way some of the women dressed, you couldn't tell if they were going to the opera or an operation.

"All astrologers have been notified not to mention Venus. One producer, in reading a football scenario, insisted that half-backs and quarter-backs be eliminated. A back, he contended, must be covered completely or it's out. In the casting office of one studio they refused a man who was a sexagenarian—until they found it means he was sixty years old.

"Hollywood itself isn't really bad. It's the people in it. It's the out-of-towners who gave the town its reputation. To prove that Hollywood isn't so bad, walk into a movie house, suddenly switch on the light, and see who will do most of the blushing—the people in the seats or those on the screen.

"So let us be fair to Hollywood. Let's look at it from the producer's point of view. After making a nice living (if you call a million a year a nice living nowadays), he is suddenly told by the censor that his duty is to show the world what to do and what not to do. 'Well', he answers, 'suppose I just show them what not to do.'

"One of the biggest innovations is Hollywood's own dictionary. Smuggling in a Webster is a capital offense. Men who murder the King's English are afraid even to split an infinitive. There is a penalty of fifty dollars for using neck as a verb. Now a lawyer belongs to the limbal

profession; limbato is a musical term. Only heck may be used. You can expect to see in electric lights Heckon Hays and Heckon Twelves. And with soft drinks coming into fashion, you'll see it spelled Wallace Root-Berry. Darn is permissible, but not the other word. The name of the first man now is Adam, and in addressing a lady you should say Madam.

"Sin of course, is definitely out. The reason you've seen so many marriages lately is that they've discovered the sin in single. They've changed the name of the prison to 'Vocalize-Vocalize' because Sing-Sing has double sin. The great problem of the movies is how to eliminate sin and still be sincere!

"In directing and photographing, certain rules must be observed. A kiss must be passed by two-thirds of Congress and a majority in the Senate. If you will look closely at the arbor in the garden where the hero is supposed to be alone with the girl, you will notice a chaperon watching their every move. A movie production must be food for thought—and must pass the pure food laws, at that. Scenes must not only be entertaining, they must be educational as well.

"You have to think of the kiddies. A very strange thing seems to have happened. Statistics claim that the average mentality of the adult movie-going public is twelve years. But the average mentality of the child movie-going public these days seems to be at least thirty-five. Listen to the kids at your neighborhood theater sometime and you'll see what I mean."

For quick results try a Want Ad in The Perquimans Weekly.



Presenting Two New CHEVROLETS in the two lowest price ranges

THE NEW STANDARD CHEVROLET
 LOWEST-PRICED SIX
 UNUSUAL ECONOMY
 FLASHY ACCELERATION
 23% MORE POWER
for Gateway and Hill-Climbing
 BIG, ROOMY BODY BY FISHER
 SMOOTH, POWERFUL BRAKES
 BLUE-FLAME VALVE-IN-HEAD ENGINE

CHEVROLET presents the finest cars and biggest values that Chevrolet has ever offered. The New Standard Chevrolet... styled in the traditional Chevrolet manner which has proved so popular... providing an entirely new degree of performance and operating economy. And the new Master De Luxe Chevrolet... the Fashion Car of the low-

price field... beautifully streamlined... longer and smartly lower in appearance... Both of these cars are powered by the improved Master Chevrolet engine. Both give remarkable new performance—and both are even more economical to operate than previous Chevrolets. See these cars and choose Chevrolet for quality at low cost.

THE NEW MASTER DE LUXE CHEVROLET
 NEW STREAMLINE STYLING
 TURRET TOP BODY BY FISHER
 KNEE-ACTION *
 LONGER WHEELBASE
 ROOMIER BODIES
 SPEED, POWER, ECONOMY
 BLUE-FLAME VALVE-IN-HEAD ENGINE
*Knee-Action optional at small additional cost.

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN
 Compare Chevrolet's low delivered prices and easy G.M.A.C. terms. A General Motors Value.

\$465 AND UP. List price of New Standard Roadster at Flint, Mich., \$465. With bumpers, spare tire and tire lock, the list price is \$20.00 additional. Prices subject to change without notice.

NOW ON DISPLAY

\$560 AND UP. List price of Master De Luxe Coupe at Flint, Mich., \$560. With bumpers, spare tire and tire lock, the list price is \$25.00 additional. Prices subject to change without notice.



CHOOSE CHEVROLET FOR QUALITY AT LOW COST

HOLLOWELL CHEVROLET CO.

HERTFORD, N. C.