

THIS BUSINESS OF Living

BY SUSAN THAYER



THE BEST FOOD FOR THE MOST PEOPLE
-AT THE LOWEST COST....

They went foraging sometimes—those soldiers of the American Revolution whose rations consisted only of "beef, rice, biscuits, milk, peas and beer" according to records in the office of the Quartermaster Corps in Washington. For meals were often skimpy for hungry young men and always monotonous in a time when supplies were limited by the season and crude methods of transportation.

A soldier in the army commanded by General Washington would rub his eyes if he could be at mess in any of the camps where American boys are being trained today. Golden oranges from tropical lands, fresh peas although it is only April, lettuce and tomatoes and half a fried chicken piece with potatoes and gravy, and ice cream for dessert! What is this anyhow? A banquet or a soldier's dinner?

Much has happened in the 165 years since the Continental Army marched to victory. A pioneer people has become a great industrial nation and the food industry, through new methods of preservation, storage and transportation has reached a point where we are better fed than any people have ever been before in the history of the world—both in our homes and in the training camps.

Fast refrigeration trains and trucks rush the products of Florida and California to the cities of the North and East so that we can all have green vegetables and fresh fruit all winter long. Other foods are "quick frozen" at the point of origin, with all of their flavor as well as their food value intact. Still others are put up in tin, or glass or cellophane for indefinite keeping or are stored in great electric refrigerator plants made possible by another phase of industry.

No one single thing has made the food industry of the United States the most efficient in the world, but a series of developments brought about by men and women working diligently under a system of free enterprise to achieve the results they believed were possible. Technicians in the great commercial laboratories, experts in the canning companies, fruit and vegetable growers and live stock men, transportation specialists have all striven to bring the finest products of the best gardens, farms and ranches to the largest number of people at the lowest possible cost. That, in a nutshell, is the story of what a free industrial system is able to achieve. And in sharp contrast

between the limited rations of the army that won for us our independence and the balanced diet of the army of 1941 that is making America strong, we have a clear picture of what has happened. The end is not yet as each month brings still more developments in the keeping and transportation of foods so that we women, as well as Uncle Sam, can go on to still better, easier, more completely nourishing meals for our families.

Farmers Helped Under Lime Act

North Carolina's 1941 lime law, "streamlined" by the General Assembly to give farmers greater protection, requires that all manufacturers make strict guarantees for their products and pay growers for any deficiencies of ingredients, D. S. Coltrane, assistant to the Commissioner of Agriculture, said today.

"All sections of the new lime law are clarified and specific provisions are made for labeling of liming materials in order that the farmers may be given more direct and useful information to be used in more intelligent buying," Coltrane said.

"The magnesium and calcium content of lime, the fineness of the materials used as checked by 'screen' tests' together with the acid-neutralizing value for correcting soil acidity are paramount labeling requirements under the new act. All guarantees must be stated on the tag or bag, and in the case of bulk shipments the guarantees must accompany the invoices.

In addition to requiring payment for any deficiencies of materials found after chemical analyses, the manufacturers are required to register each brand of lime sold. Seizure of illegal goods and revocation of registrations are permissible under the regulatory provisions of the act.

"The present law is written so as to permit the cooperation and assistance of the North Carolina Experiment Station in coping with liming problems that may arise in the future," Coltrane explained.

"With the clarification of the old act, the addition of new labeling requirements, I believe North Carolina now has a lime statute that is fair to the farmer and gives equal protection to the honest manufacturer."

Lespedeza Crop No. 2 In Nation

North Carolina ranks second in the Nation in the production of clean lespedeza seed," W. T. Wesson, junior statistician of the State Department of Agriculture, reported yesterday.

Production of clean lespedeza seed last year totaled 19,152,000 pounds 22 percent under the previous year.

Federal-State Crop Reporting Service summaries indicate that growers last year sold 34 percent of their lespedeza seed to dealers, 10 percent to other farmers and held 13 percent for future sales.

"North Carolina farmers held 43 percent of their clean lespedeza seed produced in 1940 for planting this year, with 38 percent for Spring planting and five percent for later seeding," Wesson said.

"While North Carolina is an important lespedeza seed producing state, the crop is still relatively new to our farmers," he added. "Lespedeza was planted in Union County in 1915 as a soil-improving crop. Three years later, a few farmers began cutting the crop for hay. And, in 1923, it was reported that growers were saving seed for their own use and selling surplus seed.

"In 1928, lespedeza acreage for seed covered 4,000 acres; whereas in 1928, a total of 145,000 acres were harvested for seed. Increased use of combines have brought growers greater savings of seed."

Wesson explained that "the drought in the southern piedmont counties last season cut the yield of lespedeza considerably, with additional losses being incurred because plants were too short for harvesting with combines."

Final Rites Held For Aged Negro

Funeral services were held Sunday for Albert Dail, 70, aged Negro who died at his home on April 8. Burial was made in the Hertford Cemetery.

Dail, for many years, was employed by the Major-Loomis Company, and of late did much work for white families in Hertford. He held the respect of both the white and Negro people of Hertford.

Funeral Services Held Last Thursday For Charles Madre

Funeral services were held last Thursday afternoon at the Mount Sinai Baptist Church for Charles H. Madre, 76, who died at his home near Belvidere, on April 8.

Mr. Madre was a well-known and respected citizen of his community and had long been interested in the affairs of the county.

Survivors include his widow, Elizabeth Lane Madre; one son, Alva Madre; one daughter, Mrs. Nellie Osterking, of Portsmouth, Va., and a brother, W. F. Madre.

CROSS ROADS NEWS

Mrs. Mattie Evans spent Sunday afternoon with Mrs. W. A. Perry.

John Welch, of Chicago, Ill., spent the Easter holidays with his parents, Mr. and Mrs. W. D. Welch, Sr.

Mrs. W. A. Perry and Miss Annie Coffield called on Mrs. W. T. Craft Thursday afternoon.

Miss Helen Evans, of Manteo, spent the week-end with Mrs. Z. W. Evans.

Mr. and Mrs. J. W. Elliott, of Suffolk, Va., spent Monday with Mr. and Mrs. E. N. Elliott.

Mr. and Mrs. L. S. Spann and children, of South Norfolk, Va.; Mr. and Mrs. Willie Warren, of Norfolk Va., and Mr. and Mrs. Troy Toppin spent Sunday with Mr. and Mrs. H. S. Byrum. Mr. and Mrs. E. A. Byrum, their son, Edward, and daughter, Doris, of Hertford; Mrs. Herbert Dale and children and Miss Delcie Jordan and brother visited them in the afternoon.

Miss Beulah Byrum, of Norfolk, Va., spent the week-end with her parents, Mr. and Mrs. H. S. Byrum.

Miss Lois Savage has returned to Knoxville, Tenn., to resume her teaching after spending the Easter holidays with her father, J. L. Savage.

Mrs. Lindsay Evans had as her supper guests Wednesday evening Mrs. T. W. Elliott and daughter, Charlotte, Misses Esther Elliott and Lois Savage.

Miss Dorothy Bragg spent the Easter holidays with Mrs. Cameron Boyce, at Center Hill.

Miss Louise Holcombe spent the Easter holidays with friends at Pembroke.

C. O. Myers went to his home in South Carolina for the holidays.

8-PAGE COMIC BOOK IN COLOR—NEW FEATURE

More fun! More thrills! Beginning with the issue of April 20, the Baltimore Sunday American will introduce as an added feature an 8-Page Comic Book printed in full color. Don't miss this new feature in the

The American Weekly
the big magazine distributed with the **Baltimore American**
On Sale at All Newsstands

Mrs. W. A. Perry visited Mrs. Z. W. Evans Monday morning.

Eugene Perry, of Norfolk, Va., spent the week-end with his parents, Mr. and Mrs. W. A. Perry.

Mr. and Mrs. M. L. Hofter, of Brayhall, visited Mr. and Mrs. E. N. Elliott Sunday evening.

Miss May Belle Edwards went to her home at Whaleyville, Va., for the week-end.

Miss Esther Elliott was the supper guest of Mrs. W. H. Winborne Sunday evening.

Miss Marian Fiske spent the Easter holidays with her mother at Moyock.

Mrs. W. H. Winborne and Miss

Esther Elliott visited Mrs. J. G. Perry, in Rocky Hook, Wednesday afternoon.

Miss Bonnie Rowe went to her home in Elizabeth City, for the week-end.

Mrs. J. W. Elliott, of Suffolk, Va., and Miss Esther Elliott visited Mrs. W. W. Bunch and Miss Sallie Elliott Monday afternoon.

Mr. and Mrs. Wallace Riddick and children, of Kinston, spent the week-end with her parents, Mr. and Mrs. Ernest Byrum.

Mr. and Mrs. Watson Blanchard, of Greenville, and C. W. Blanchard of Norfolk, Va., spent the week-end with Mrs. C. W. Blanchard.

Miss Helen Blanchard and Nick Vourias, of Norfolk, Va., visited Mr. and Mrs. C. W. Blanchard Sunday afternoon.

Mr. and Mrs. K. L. Copeland and son, of Norfolk, Va., Mr. and Mrs. Francis Hicks and son, of Edenton, were Sunday guests of Mr. and Mrs. J. H. Dale.

Miss Louise Dale, of Wilson, spent the week-end with her parents, Mr. and Mrs. J. H. Dale.

Bertram Hollowell spent the week-end in Roanoke, Va., and was accompanied home by his wife and son.

Mr. and Mrs. Alphonso Jordan, of Raleigh, spent the week-end with Mr. and Mrs. Isaac Jordan, Sr.

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charming backgrounds for furniture and draperies

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JUST ARRIVED CARLOAD LOT U.S. SAFETY TIRES

IF THEY'RE GOOD ENOUGH TO DRIVE IN ON THEY'RE VALUABLE TO US. SEE HOW MUCH ACTUAL CASH WE CAN GIVE YOU FOR THEM ON THE PURCHASE OF NEW U.S. TIRES

We're offering big cash savings on your old tires—and we'll apply these savings to new U.S. Safety Tires. That's real news—especially when you consider that you're getting genuine U.S. Tires—famous for their extra skid and blowout protection, their extra long mileage. Take advantage of this amazing offer now.

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SMOOTH TIRES ARE DANGEROUS! LET US SAFETY-CHECK YOUR TIRES TODAY!

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FRESH MEAT STORAGE

FRESH VEGETABLE STORAGE

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