Baby Week Specials!

CELEBRATING BABY WEEK, WE BRING YOU REALLY OUTSTANDING BABY "BUYS"! QUALITY WEARABLES AT PENNY-SAVING PRICES! SHOP AND SAVE TODAY!

We Cater To The Cradle Crowd

THRIFTY MOTHERS! FIND EVERYTHING FOR BABY HERE. QUALITY "SEPARATES", COMPLETE LAYETTES — TOPS IN VALUE—AT ROCK BOTTOM LOW PRICES!

Gertrudes in Batiste and Nainsook.

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Dainty embroidered dresses for when baby goes visiting.

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Prettiest baby bonnets ever! Soft rayon crepe, organdy with lace or ribbon trim.

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STAR CROSS GAUZE, size 20x40 .. $2.25 doz.

—And Many Other Baby Needs—

Belk's Dept. Store

REMEMBER — You Always Save At BELK'S

Extend Your Meat in Vegetable Loaf

EXTENSION of your meat supply under voluntary rationing is the wartime problem of the moment—and the problem-solver par excellence turns out to be real meat magic, for it blends your leftover meats and vegetables in an olive-topped loaf that doesn't need the stove for its baking. Diced leftover meat and vegetables—even the vegetables may be leftovers—are the basis of this lovely loaf that needs no cooking. Add a hot soup and you have a [illegible] lunch; add dessert and you have a quick and thrifty main meal. Dress up with a green leaf garnish after you make it with the following recipe:

Leftover Loaf

[illegible] cold water — stuffed olives.
[illegible] cooked leftover meat
[illegible] cooked
[illegible] cooked green beans
[illegible]

Soften [illegible] in cold water. Dissolve [illegible] in boiling water and stir until gelatin is dissolved. Add onion and horseradish. Chill until slightly thickened. Add mustard and red enzymates. Blend with rotary beater. Pour thin layer into well-oiled loaf pan. Chill until almost firm. Arrange some of the olive slices in a design. Anchor by pressing slices into jellied layer. Chill until just firm. Add remaining olives, left-over meat, and vegetables to remaining gelatin mixture. Add salt and pepper if necessary. Carefully pour over jellied layer. Chill until firm. Unmold and garnish with additional olives. 6 to 8 servings.

Waste Of Edible Food Reduced By Army

ATLANTA, Ga. — The Army's food conservation program is paying big dividends in the seven southeastern states where, at posts and camps, the waste of edible food has been reduced to an average of two ounces per man per day, Major General Frederic E. Uhl, Commanding, Fourth Service Command, said today.

A year and a half ago, General Uhl said, the average waste was half a pound per man per day, the current figure representing a reduction of six ounces. As an example of what this means, it is pointed out that at a most 50,000 men the saving would be 18,755 pounds of food every day—more than nine tons. The average cost of Army food components is approximately 11 cents per pound. In dollars and cents, the saving at this imaginary camp of 50,000 men would be $2,063.05 daily — and there are many camps in Dixie.

The food waste referred to is human edible waste — food left on the soldiers' plates and waste in the kitchen. Savings started when all mess halls, with the exception of patients' messes at hospitals and at some isolated units, were put on field rations instead of garrison rations. Feeding men on the field ration means that daily issue of food is made for only the number of men actually eating at a mess. In other words, the mess sergeant must "count noses" for each meal and get his issue of food on the basis of that count.

Better cooking and serving of food have cut another big slice of the wastage, added to which is the knowledge of the soldiers' eating habits gained through close observation over a period of months. For example, many soldiers do not like spinach. When it appears on the menu the amount allowed has been reduced to what experience has shown will be consumed and it is served in the most appetizing form possible.

The "clean plate" policy, described in the Army as "eat all you want, but eat what you take," has all but eliminated food left on the soldiers' plates. To start this policy, "checkers" were stationed at garbage cans into which the men scraped their plates at the end of a meal. If a soldier had a sizeable quantity of food left to scrape from his plate, it was suggested by the checker that it was a case of his eyes being bigger than his stomach. Such offenses were rapidly eliminated, records show.

"Nutrition officers of the Medical Department are responsible for the basic dietary standard of the army," said General Uhl. "They have done much in starting and helping to carry forward the program of waste reduction. If the food issued and cooked is not eaten, serious nutritional deficiencies might result.

"Bakers and cooks schools also played a part in the food waste reduction by teaching the cooks to use "left-overs" in their cooking and recipes for the preparation of tasty dishes from food left in the kitchen were provided."

To move an American armored division with its approximately 3500 vehicles by rail, 75 trains and 2700 cars are needed.

Firm Reemploys 12,000 Former Servicemen

Re-employment for 13,000 rehabilitated servicemen has been provided by General Motors Corporation, it is revealed by Dr. C. D. Selby, who coordinates the firm's health program.

Of these men 6,000 were former employees of GM. About 77 percent of the 6,000 went back to their old jobs, while two to three percent were trained for special jobs as a direct result of disabilities.

"If a man does not fit his job we find a more suitable one for him," Dr. Selby said. "We are also prepared to modify machines to fit those men."

Industry Advised To Plan For Jobs

Immediate steps "to establish our peacetime society on the solid foundation of an enlightened system of free enterprise" are demanded by Donald K. David, Dean of the Harvard Business School, in his annual report. Dean David said the school is putting the results of its research into taxation, marketing methods, and raw materials at the service groups trying to solve our economic problems. He pointed out that returning soldiers will want "honest jobs," not relief work or the dole."

"Reasonably full employment in private enterprise without a serious delay is impossible unless we have effectively anticipated the intrinsic problems in the reconversion of the country's productive facilities," reported Dean David. "Any sound analysis of these problems raises questions of raw materials, of financial resources, of taxation, of marketing methods, as well as many others."

CARD OF THANKS

We wish to express our deepest appreciation and many thanks to all of our friends and loved ones who stood by us in the hour of sorrow and death. The floral tribute was unsurpassed and will never be forgotten.

Mrs. H. L. Bobbitt and Children

The U. S Department of Agriculture predicts that about $5,500,000 will be spent in 1944 in adding vitamin A concentrate to poultry and livestock feed.

Tests Reveal Early Planted Grain Best

Experiment Station and field tests in North Carolina show that the early planting of small grains and the use of fertilizer at planting, except where grains follow heavily fertilized crops, are necessary in providing a good winter cover and producing high yields, says W. H. Rankin, in charge of small grain fertility work for the Experiment Station at State College.

Fifteen field meetings will be held about the middle of May and farmers will be given the opportunity of studying the results of fertilization, variation, and other factors in small grain production.

There are two official tests in each of the following counties: Stanly, Rowan, Davie, and Guilford. Others are located in Hoke, Moore, Anson, Cleveland, Iredell, Wake, and Johnston counties. Farmers will find announcements of the meetings appearing in the press.

"In spite of the fact that later planted grains have come through the winter in good condition and also completely fine growth, all the early planted grains and those receiving fertilizer at planting, all showing decided gains," Rankin reports.

Rankin suggests that farmers plan along in July and August as to which fields will be put into grain and work out plans for breaking the land and seeding the crop at a relatively early date. This practice will also help to give better fall and spring grazing, especially when it is combined with adequate fertilization at planting.

George Washington was the owner of the first Pennsylvania oil well.

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