

Library Notes

Schedule
Morning 10:00-12:00, except Monday.
Afternoon: 2:00-5:00, except Thursday and Saturday.
Evening: 7:00-9:00 on Monday, Wednesday and Friday.

Library From The Inside
Some work is interesting in itself. Other work is appealing only in so far as the person doing it can bring to it a certain amount of zest. To one who loves books and people and enjoys reading and talking the former statement would seem to be descriptive of library work. There are never any dull moments. Often there are some eventful ones. But always there are interesting ones.

From opening the mail to cataloging books one can expect to find something new or perhaps unusual. There is much satisfaction derived from having suggested a book to someone who returns it with the pleasant remark that it was enjoyed and another like it would be preferred. As for looking up facts or information on someone or something—well, there is all the intensity and thrill of the chase searching through books for an item. Discussing taste in reading matter affords a wonderful opportunity in becoming well acquainted with others. The nature of the situation encourages such diversions as being able to take time out to exchange the pleasantries of the amount with out feeling the work is being neglected (though don't imagine there is time for idleness in a library—no matter how well staffed. There is just no pressure to get something out on a deadline.)

Life flows around one either between the inanimate covers of a book or in the personalities of those who come to get the books. Being custodian of a library is not only a means of earning a living; it is also a way of living in itself.

Our Books—1
From time to time under this heading will appear a list or else some comments on those books which belong to the library and are available either for reference or for borrowing.

There are four books on hand which relate to hobbies—one on flower arranging, one on small objects d'art, and two on handicrafts.

Essential to the novice and possibly stimulating to the advanced hobbyist is Flower Arrangement for Everyone by Dorothy Biddle and Dorthea Blom. It is a lovely book on the art of handling flowers. The reading matter is as inspiring as the illustrations (not in color). In addition to covering the basic details of the art the authors have included separate chapters on such subjects as flowers in the church, making your own corsage, and methods of judging at flower shows. There are three pages illustrating types of containers, one of which pictures the basic ten.

Collectors of small objects associated with daily living of a hundred years or so ago such as buttons, paper weights, tea caddies, silver wine labels, snuff boxes, and old English china who want to know more about their specialty will pounce with delight on Katherine McClinton's A Handbook of Popular Antiques. Each chapter covers a single object, giving its background, its appearance, present day market conditions whether an over-crowded or neglected field for collectors and what to begin with when collecting. The publisher says "Seldom has a book so broad coverage, so thorough in research, so lavish in format been offered the collector." The book itself is an artistic piece of book production.

Books for "thinking hands" or hands which would like to learn to think are Jaeger's Easy Crafts and Walsh's Book of Handicrafts. Both begin at the primer stage with the hope that what is offered will be an incentive for further study of whatever activity appeals to the interest. A few of the crafts covered in the former book are collecting and mounting insects, bird houses, and feeding equipment, basketry, pottery making, ceramics and weaving. Illustrations are on one side and the directions on the other side of the book. The Walsh book gives the fundamentals of handicrafts with separate chapters on metal work,

leatherwork, carpentry, pottery and basketry. It is arranged so that the whole book can be read or else only the subject in which interested.

Benjamin Franklin—Printer

On January 17, 1906, Benjamin Franklin was born. The week of the anniversary of his birthday has now come to be observed as Printing Education Week under the sponsorship of several organizations interested in the art of printing and wishing to emphasize its importance and also Franklin's contribution in the field. Franklin was a versatile character. During his lifetime he did so many things and did them so well that even one of them could distinguish him for the ages. However, it is as a printer that he preferred to be known and identified and requested that the word "printer" be engraved on his tombstone. Of all that he accomplished he evidently felt that this activity was his most useful contribution to his fellowmen.

Patterson Grove News and Comments

By Mrs. Thurman Seism

Regular preaching services will be held Sunday at 11:00 o'clock with Rev. G. C. Teague in charge. Sunday school will be at 10:00. Come and bring your friends.

Mr. and Mrs. Frank Ware were Sunday guests of Mr. and Mrs. D. P. Wright and Mr. and Mrs. Melvin Wright and family.

Mr. and Mrs. Earl Seism and sons were Sunday visitors of Mr. and Mrs. Hood White.

Misses Lona and Nell Seism were Sunday dinner guests of Mr. and Mrs. C. J. Seism.

Mr. H. S. Huffstetler was taken ill last Friday. He is feeling some better at present time.

Mr. and Mrs. David Smith's baby

daughter is in the Gastonia hospital suffering from double pneumonia.

Mr. and Mrs. Thurman Seism, Neil and Charles and Miss Martha Sue visited Mr. and Mrs. Eugene Patterson and sons and Mr. and Mrs. Charles Whisnant, Mrs. Patterson has been sick, but is feeling some better.

The important place of sunlight in conjunction with green feed should not be overlooked in poultry raising, especially at hatching time, the combination of the balanced ration plus green feed and sunlight is highly necessary in the hatchability of eggs.

The USDA estimates an annual loss from grubs of about 100 million dollars, with an additional 200 million dollars' loss caused by lice and ticks. The parasites can easily be controlled by spraying at the right time. Consult your county agent.

JOB PRINTING THAT PLEASES

The Herald Publishing House

Phones 167-283

Kings Mountain, N. C.

INTRODUCING
Pinky Pig Brand
BACON POUND PRG.
75¢
SUGAR CURED THIN SLICED

- PINTO BEANS . 37c
- STOKELY MONEY . 21c
- POD PEAS . 27c
- Tomatoes . 33c
- Potatoes . 19c
- JUICE . 23c
- CATSUP . 23c
- JELLY . 21c
- GRITS . 79c
- COFFEE . 26c
- COCKTAIL . 29c
- Beans 31c
- Juice 25c
- Soup 16c
- Soup 13c
- STEW 26c
- MEAT 45c
- SYRUP 19c
- JUICE 19c

After months of experimenting Professor "Q. T." has developed a dry sugar-cured bacon he is proud to offer for sale. Professor "Q. T." says: "It takes 18 days to dry sugar-cure this bacon to meet the standards of his 'Quality Tender' meats. Super has been added to the cure to insure a mild sweet flavor. Great care is taken in slicing this bacon to insure quick, crisp cooking. Taste tests have been set up to test this bacon for its flavor. Controlled by rigid formulas set up to insure uniform quality. So Professor "Q. T." reminds you, 'Pinky Pig Sliced Bacon assures you of the highest quality of a most reasonable price.'"

GOLD CUP COFFEE
1 POUND PACKAGES
89c
DELICIOUS FULL BODIED

SERVE PINKY PIG BACON WITH ANY OF THESE.
OMELET, WHEAT CAKES, WAFFLES, FRIED EGGS, HOT BISCUITS, LIVER, SWEET POTATOES, FRIED TOMATOES.
To Broil: Place strips on rack of broiler or broiler pan set 2 3/4 inches under moderate heat. Let broil only 2 to 2 1/2 minutes to a side, turning when the top appears lightly crisped. Watch the bacon, as it cooks very quickly. Time 4 to 5 minutes.
To Pan-Fry: Lay strips in cold frying pan and cook over low fire, turning bacon occasionally, and pouring off fat as it accumulates. Time 6 to 8 minutes.
To Bake: Lay strips on rack in any shallow baking pan with fat edges overlapping lean edge of next slice. Place pan on top shelf of 400° F. oven, and bake 12 to 15 minutes or until lightly crisped. DO NOT TURN.
The Fat: Save and use to fry eggs or potatoes, to season vegetables and soup, for shortening in corn bread and muffins, in sauces.

- SWIFTNING 1.24
- LAVA Soap 19c
- IVORY 8c
- IVORY 23c
- Cleaner 23c
- OXYDOL 16c
- SNOW 38c
- SNOW 16c
- TOWELS 31c

- SPAGHETTI 11c
- Shrimps 79c
- Oysters 73c
- PICNICS 49c
- ROAST 59c
- Trout 29c
- Haddock 39c

FANCY FLORIDA GRAPEFRUIT
Size 70's
6 FOR 19¢

- APPLES 25c
- Grapefruit 25c
- CABBAGE 11c
- Cauliflower 25c
- ORANGES 33c
- GRAPES 25c
- Super Spuds 69c
- Rutabagas 9c

Vic Vet says
TO KEEP YOUR SUBSISTENCE CHECKS ARRIVING ON SCHEDULE, BE SURE TO NOTIFY VIA WHEN CHANGING TRAINING JOBS OR COURSES.

DIXIE HOME SUPER MARKETS
Fine Foods Quality Tender Meats Self Service