

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

The business of learning the multiplication tables and the rivers of Africa wouldn't be half the task that it is if every young Junior could be assured of finding cup cakes in his lunch box once in a while. Boy, oh boy, spicy applesauce cup cakes frosted with maple flavored frosting are something to look forward to after a hard morning at school; and they're something worth being good for, too—should anyone (particularly mothers) be interested.



School isn't "half bad" when lunch time gives promise of cup cakes like these.

Now, that the youngsters have begun trekking back to school, lots of lunch boxes are going along, too, as well as hearty, appreciative appetites for what's in them. And, mothers, of course, are confronted with the problem of what to put in the lunch box each day! The popularity and practicability of sandwiches isn't to be questioned; however, mothers are finding it a good idea to tuck one hot dish or drink into the lunch box each day. And here is where the modern electric range comes in.

Ready for the Lunch Box
In the Thrift Cooker of the electric range delicious hot soups and baked beans may be made overnight—to be ready for the thermos bottle of the lunch box in the morning, as well as for the family's lunch or dinner.

Absent oven cookery and one-step baking also help waylay the early morning breakfast getting and lunch packing rush. Why, the entire breakfast may be placed in the electric oven the night before and at breakfast time it will be piping hot and deliciously baked.

Should Mother wish to stir up some cup cakes before sending

Apple Sauce Cup Cakes
1/2 cup shortening
1 cup sugar
1 egg (beaten)
2 cups general purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon cloves

1 teaspoon cinnamon
1 teaspoon allspice
1 cup applesauce (unsweetened)
1 cup nut meats (cut fine)
1 cup seedless raisins
Cream shortening; add sugar and beat until light. Add beaten egg slowly. Mix and sift together all dry ingredients and add alternately with the applesauce. Fold in the nut meats and the raisins. Fill greased muffin tins 3/4 full and place in cold electric oven. Set temperature control to 375°. Turn switch to Bake. Bake approximately 45 to 50 minutes. Exact baking time will depend on size of muffin tins.

DEATHS

MRS. W. M. WYATT

Funeral services were held Monday afternoon for Mrs. W. M. Wyatt, 63, who died Sunday at her home, 712 East Henderson St., of angina pectoris. Her husband and five children survive: Mack and Lula at home, C. B. and M. O. Wyatt, Salisbury, and Mrs. T. F. Surratt, High Rock. Two sisters also survive: Mrs. G. M. Huffman and Mrs. Rena Lookabill.

MRS. EMMA GLOVER

Funeral for Mrs. Emma Glover, 47, who died Sunday in Morgan township, was held Monday afternoon. Two children and two step-children survive: Bethel at home and Mrs. Gladys Parker of Kannapolis, Mrs. Nola Watson and L. O. Glover, China Grove. A sister, Mrs. Lizzie Ritchie of Salisbury, also survives.

MRS. H. H. CARTNER

Mrs. Laura M. Cartner, 67, died in a local hospital Tuesday night. Funeral services were held at the Providence Lutheran church Thursday at 11 a. m. Her husband, H. H. W. Cartner of Cleveland, Route 1, two sisters and three brothers survive. The latter are Miss Marion Hoffner and Mrs. Burton Shinn of Kannapolis, J. W. and N. C. Hoffner of Salisbury and M. L. Hoffner of Cleveland.

WILLIAM D. WATSON

William D. Watson, 72, formerly a contractor here, died in Atlanta Tuesday where he had lived for several years. Funeral services were held at the Second Presbyterian church here, of which he was a charter member, Wednesday. His widow, the former Miss Bessie Coburn of this city, and three children survive. They are Leon Watson, Washington, D. C.; Harold Watson, Richmond; Miss Katherine Watson, Atlanta. He also leaves two brothers, B. F. Watson, Charlotte, and A. B. Watson, Raleigh.

BANKRUPT'S PETITION FOR DISCHARGE

In the matter of Paul N. Isaacs, trading as Albemarle Auto Parts, Bankrupt.

IN BANKRUPTCY,

To the Honorable JOHNSON J. HAYES, Judge of the District Court of the United States, For the Middle District of North Carolina:

Paul N. Isaacs, of Albemarle, in the county of Stanly and State of North Carolina, in said district, respectfully represents that on the 20th day of Sept. last past, he was duly adjudged bankrupt under the acts of Congress relating to bankruptcy; that he has duly surrendered all of his property and rights of property, and he has complied with all the requirements of said acts and of the orders of the court touching his bankruptcy.

Wherefore he prays that he may be decreed by the court to have a full discharge from all debts provable against his estate under said bankruptcy acts, except such debts as are excepted by law from such discharge.

Dated this 10th day of Nov. 1936.

Signed—Paul N. Isaacs, Bankrupt.
ORDER OF NOTICE THEREON
Middle District of North Carolina, ss:

On the 12th day of Nov. 1936 on reading the foregoing petition, it is ordered by the court, that a hearing be had upon the same on the 16th day of December 1936, before W. T. Shuford, Referee in Bankruptcy, at Salisbury, N. C., in said district, at 2:30 o'clock in the afternoon; and that notice thereof be published in The Carolina Watchman, a newspaper printed in said district, and that all known creditors and other persons in interest may appear at the said time and place and show cause, if any they have, why the prayer of said petitioner should not be granted.

And it is further ordered by the court, that the Referee in Bankruptcy shall send by mail to all known creditors, copies of said petition and this order, addressed to them at their places of residence, as stated.

Witness the Honorable Johnson J. Hayes, Judge of the said court, and the seal thereof, at Greensboro, N. C., in said district, on the 14th day of November, 1936.
Signed—Johnson J. Hayes,
United States Judge.

"Better pass up Punkville, stranger. Everything there is dull."
"Good. I'm a scissors grinder."

LISTEN FOR A LONESOME DRUM

by Carl Cramer

Reviewed by Eleanor Newman

Carl Cramer, having resided in Alabama for the past few years in order to write his famous *Stars Fell on Alabama*, returns home to New York State and finds abundant material for writing his next novel. Weir—the book, as the State, screams of the supernatural. Cramer divides the state and proceeds to tell of each community's eccentricities and peculiarities. We begin with Chautauqua, a sweet, wholesome, quiet town where adult education undertakes to specialize in more involved learning.

Indians, their superstitions, religious beliefs, uncanny witch tales, and dark dances are interestingly related. Accordingly, there are the various divine beliefs of the Caucasian race: the Shakers, their weakened faith, and their Mother Ann; the Millerites who prophesied the end of the universe ten years ago; the Jemimakers whose leader was the Universal Friend, Jemima, who died twice; the Spiritualists and the little Fox girls who fooled the entire nation by tapping their toe gently on the floor, making the world believe it was a spirit talking to them; and the Noyes establishment that forbade the loving of one individual more than another. This was a small factory center run by the great J. P. Noyes, and it is amazing how one personality could so entirely dominate and influence hundreds of lives.

There is the community where hunting, horses, and guns are its breath and life. The Loomis Gang—the great horse thieves—Randy Cook, and Pop Risley add much to the color of this location. Stub Newell's Cardiff Giant created quite a sensation. After being one of the world's wonders of stone, it was found to be only a tremendous plaster of paris figure made by Stub's own hand.

In the northern part of the state we find lumber camps and State Troopers, No. B. Also, here is the residence of Amerigo Vespucci, and her life here and abroad surely awards her the title of adventuress.

I was actually mad when I came to the last page of the book, and even though I am a Southerner the adventures could not have been more exciting and interesting, even to a York Stater.

SAYS RED SQUILL BEST RAT POISON NOW KNOWN

Red Squill is considered by far the best rat poison known, but its success depends upon how and where it is distributed.

Two of its main advantages are that it is relatively harmless to domestic animals and that it is comparatively slow to take effect on rats, said George B. Lay, rodent control leader of the U. S. Biological Survey, with headquarters at N. C. State College.

When a fast-acting bait kills the first rats that nibble it, he explained, the other rats are frightened away and are, therefore, not likely to be poisoned.

Although Red Squill will not kill domestic animals, it may make them sick, and for this reason it should be placed where they cannot get at it very easily, Lay pointed out.

On farm premises, the bait should be spread in the afternoon, after chickens and livestock have more or less settled down. Put out plenty of bait so that all rats will have a chance to eat it freely.

Look for runways, burrows, and other places where rats may be, Lay continued, and place bait in and around these places. Many small bits of bait, about the size of marbles, are better than a few bigger pieces.

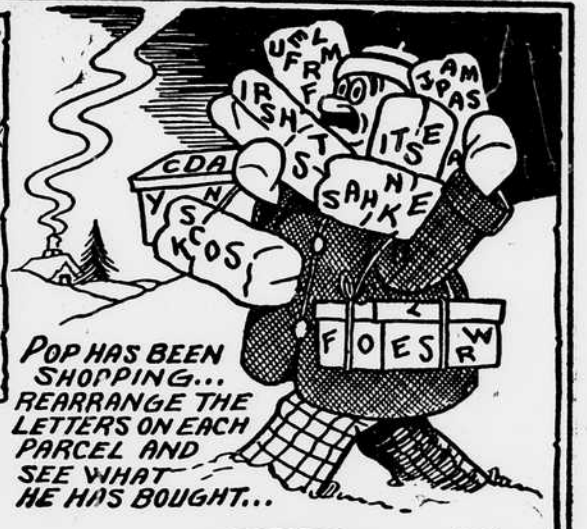
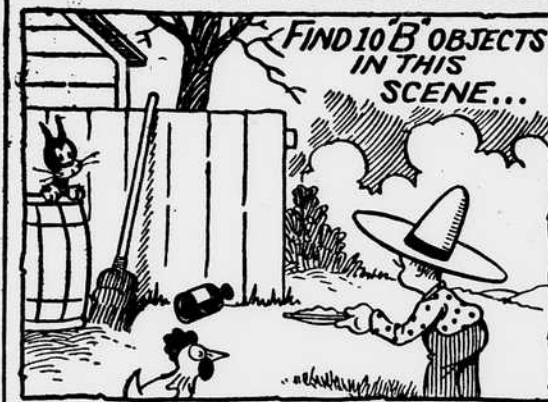
Rats run along beams and rafters and in other high places, but they return to the floor or ground to feed and water. So the bait should be put out in low places rather than in those higher up.

Red Squill causes a gradual paralysis. When the rats feel the effects coming on, they seek burrows and other out of the way places to die. Few if any dead rats are found in the open, and there are seldom any serious unpleasant odors.

However, if any dead rats are found in the open, Lay cautioned, they should be buried or otherwise destroyed.

Dewey Herring, 4-H club boy of Greene county, produced 58 bushels of corn on his club acre this season. Dewey planted his corn in alternate rows with soybeans.

OUR PUZZLE CORNER



Two drunks were blabbing about cradle days as they leaned heavily against the bar.

"You know," said one, "when I was born I only weighed a pound and a half and that's a fact."

"You don't shay," said the other. "Did you live?"

"Did I live!" exclaimed the first. "Shay, man, you ought to shay me now!"

The vicar had received a couple of tickets for the opera from one of his parishioners. Finding that he was unable to go, he rang up some friends and said: "An unfortunate dinner engagement keeps me from attending the opera tonight; could you use the tickets?"

"We should be glad to do so," was the reply, "but we are your unfortunate hosts."

Oland F. Peele, 4-H club boy of Nahunta, Wayne county, has won \$138.50 in premiums on his seven pure bred Berkshire hogs this fall and has sold \$139.65 worth of pigs. This together with the increased value of the herd has made it a profitable venture for the owner.

Buy In "Greater Salisbury".

Thanksgiving SALE



EFIRD'S IS THE PLACE TO BUY DRESS SHIRTS

We haven't the room to describe each group in detail, so we ask you to come in, see them, then you will agree that they are the best values.



One group of men's shirts in novelty patterns. All sizes and sleeve lengths. 14 to 17.

57c

2 Shirts \$1.00

Men's broadcloth shirts in white, gray, tan, brown, blue and novelty patterns. Good size range.

79c

2 Shirts \$1.50

Finer quality Columbia Colshire shirts with Colshire collars. Full cut, finely tailored. Fancy patterns.

\$1.48

2 Shirts \$2.80

Very finest quality in men's shirts. Tan, blue, gray, white and fancy patterns. Regular \$2.00 values.

\$1.65

2 Shirts \$3.00

Quality broadcloth shirts in the best solid colors . . . blue, brown, white and novelty patterns.

95c

2 Shirts \$1.80

Standard brand Shirts, high quality, full cut. Best colors and smartest patterns. In all sizes.

\$1.25

2 Shirts \$2.35

EFIRD'S DEPT. STORE

SALISBURY, N. C.

Best Pork Comes From Well Conditioned Hogs

Getting hogs in good condition for slaughtering is one of the main points in successful butchering, said H. W. Taylor, extension swine specialist at State College.

The best pork, he said, comes from hogs that are neither too young nor too old, too fat or too thin.

Butcher hogs should be well finished. A well finished hog weighing from 200 to 250 pounds produces the most satisfactory pork for curing on the farm.

Smooth, evenly fleshed animals produce a better meat, and will cut up with less waste than coarse, rough, wrinkled, and flabby ones. They also have a more tender, finer textured product with the right proportion of fat and lean.

Hogs that are gaining in weight are usually the healthiest and will make the best meat. However, the loss of a few pounds in shipping before butchering will not lower the quality of the meat.

The muscles of a thin hog are tough. They lack the flavor and juiciness found in a well marbled piece of meat.

Extremely fat, heavy hogs cannot be converted into the best quality cured pork.

Although hogs may be slaughtered at any age, meat from young pigs is watery and soft and does not have the flavor and keeping qualities of meat from animals a little older.

Additional information on killing and curing hogs may be obtained from county agents or in extension folder No. 34, "Killing and Curing Meat on the Farm," which will be sent free upon application to the agricultural editor at State College.

MISSING FROM LINER

New York—A passenger giving the name of Garner Marshall, 70, of Hilton Village, Va., was reported to have disappeared from the Cunard White Star liner Queen Mary early Tuesday. Ship's officers said Marshall, who was traveling alone in the third class, left a note addressed to the purser saying he intended to take his life.

SOCIAL SECURITY DATA SOUGHT

(Continued from page one)

kind of work for an employer, with a few exceptions. Wages of not more than \$3,000 a year to an individual from any one employer will be added together to make up the total wages of that individual. Every time the word "wages" is used below it means wages as explained in this paragraph and not wages generally.

"Monthly benefits will range from \$10 to \$85 a month and will begin to be paid on January 1, 1942. To qualify for this type of benefit an individual must be 65 years old, his total wages must be \$2,000 or more, and he must have earned wages for at least one day in each of 5 different calendar years.

"Lump-sum payments will be made to individuals who reach the age of 65 but do not qualify for monthly benefits. The amount paid them will equal three and one-half per cent of their total wages.

"Death benefits will be paid to the estates of individuals who die before drawing monthly or lump-sum benefits equal to three and one-half per cent of their total wages.

"In order that old-age benefits can be paid by the United States treasury, it is the responsibility of the Social Security board to determine the total wages of those individuals who will be entitled to receive benefits. Accordingly, the board must keep an account of the individual's wages. Employers will be informed in due course as to the wage reports which will be required for this purpose."

BENEFIT UNDER WILL

New York—Three of four equal shares in the estate of Mary Everett, whose will was filed for probate were left to Mary E. Wigg of Pinehurst, N. C., Genevieve E. Guest of Buffalo, N. Y., and Evelyn U. Trenton of Tuckahoe, N. Y., all children of Mrs. Everett. The estate was valued at over \$10,000.