

Miss Blount's Summertime Suggestions

Summertime Is Vacation Time For Housewives

By MISS VIRGINIA BLOUNT,
Virginia Electric & Power Co.
Watermelon Cubes Sherry Sauce
Veal Loaf Potato Salad in Aspic
Date and Nut Bread Sandwiches
Orange Cottage Pudding
Watermelon Cubes,
Sherry Dressing

Cut center of a thoroughly chilled watermelon, making $\frac{3}{4}$ inch cubes. Pour over Sherry Dressing, put in jar, and let stand in ice box several hours. Arrange for individual servings on small plates or champagne glasses. Allow about seven cubes to a serving.

Sherry Dressing

Mix one-half cup sugar, one-half cup sherry wine, two T. sloe gin and a few grains salt. Let stand until sugar is dissolved. The sloe gin may be omitted, if desired.

Veal Loaf

$\frac{1}{2}$ lbs. ground veal 2 t. Salt
1 c. cracker crumbs 3 eggs
1 T. chopped onion and parsley (each)
1 small can pimento cut fine
 $\frac{1}{2}$ c. milk

Mix ground meat, cracker crumbs, beaten eggs, salt, onion, etc. Bake at 350 deg. F. for one hour.

Potato Salad in Aspic

4 c. tomato juice cocktail
Seasoning to taste Potato salad
Lettuce and mayonnaise
Hard cooked eggs

Heat tomato juice, dissolve gelatin over hot water and add to tomato. Add seasonings. Partially congeal in electric refrigerator. Remove from refrigerator and add potato salad. Pour into mold. When thoroughly congealed, unmold on platter and garnish with lettuce, slices of eggs and mayonnaise.

Date and Nut Bread

$\frac{3}{4}$ c. dates 1 c. boiling water
 $\frac{1}{2}$ t. soda 2 T. shortening
1 egg $\frac{1}{4}$ c. flour
 $\frac{1}{2}$ t. salt $\frac{1}{2}$ t. baking powder
1 c. nut meats 1 c. brown sugar

Cover dates with boiling water, add soda and let stand until cold. Add sugar and egg, blending thoroughly. Add dry ingredients, then melted shortening and nuts. Bake 45 to 60 minutes at 375 deg. F.

Orange Cottage Pudding

Sauce -
1 c. sugar 3 T. flour
2 c. boiling water 3 T. sugar
Juice and grated rind of $\frac{1}{2}$ lemon
and $\frac{1}{2}$ orange
 $\frac{1}{4}$ t. salt

Mix flour and sugar. Add boiling water and boil 5 minutes, stirring constantly. Remove from surface unit and pour into a deep baking dish.

Batter -

$\frac{1}{2}$ c. pastry $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. salt $\frac{1}{2}$ c. sugar
1 egg $\frac{1}{2}$ c. milk
 $\frac{1}{4}$ c. melted butter 1 t. lemon juice
y t. orange juice

Use muffin method of mixing. Bake at 375 deg. F. for 45-60 minutes.

Banish Body and Perspiration Odors

with YODORA, the deodorant cream which conceals, absorbs and counteracts odors.

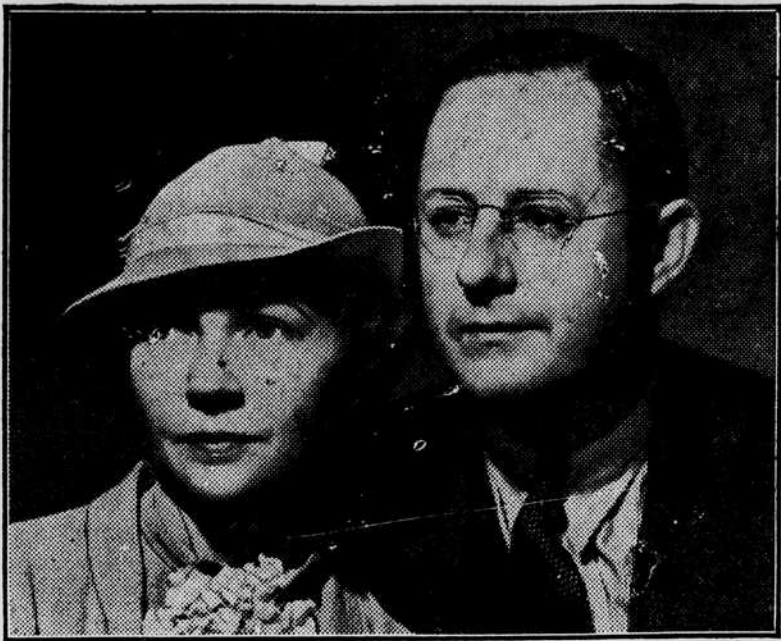
Yodora is a scientifically compounded white, soft cream—pleasant to use—acts promptly with lasting effect—harmless to the most delicate skin—will not stain fabrics.

For those who perspire freely whether under the arm, feet or other parts of the body Yodora is most valuable. It is a true neutralizer of body odors.

Yodora, a McKesson product, may be had in both tube and jar form and costs only 25¢.

AT YOUR FAVORITE
DRUG STORE

Southern Home Makers Honored



Mr. and Mrs. James M. Martin of Knoxville

AS a typical young Southern couple, with definite ideas about their home and children, the James M. Martins of Knoxville, Tenn., have been chosen as "reader-editors" of The Woman's Home Companion, which includes a fortnight's job as editorial advisers to the staff of the magazine in New York.

The "reader-editor" plan, which brings young home makers from different sections of the country to the Companion's headquarters each month, is designed to keep the editors closely in touch with its readers

and what they are thinking and doing.

During editorial conferences, Mr. and Mrs. Martin will discuss their theories about raising children—they have two little girls—about house furnishings, clothes, cooking and all other matters allied with the home.

Mrs. Martin, the former Julia Russell, is a native of Knoxville, a graduate of the University of Tennessee, and is now chiefly preoccupied with her home and children. Mr. Martin is well known throughout the South, where he represents a large manufacturing concern.

ROANOKE RAPIDS FOLKS BUY \$40,000 SAVINGS BONDS IN PAST YEAR

With the Treasury Department announcing this week that the sales of United States Savings Bonds have passed the half billion dollar mark since March 1 of last year, local postal authorities report that local sales, maturity value, up until June 30th of this year totaled \$39,900.00.

This means that Roanoke Rapids folks have paid out in cash \$30,000 for government bonds which will be worth \$40,000 at maturity.

Savings Bonds were first made available on March 1, 1935. For the 10 months period from that date to the end of the year, purchases amounted to a maturity value of \$259,000.00 or an average daily sale for each business day for that period of approximately \$1,000,000, maturity value. Purchases from January 1, 1936, to July 6, represent maturity value of \$241,000.00 or an average daily sale of approximately \$1,535,000 for each business day, reflecting a 50 per cent increase in the average daily sales for the year 1936 over 1935.

Purchases for the new fiscal year beginning the first day of this month are at an increased rate averaging a daily maturity value of \$1,823,700, which is in excess of 80 per cent increase over the daily average sales for the year 1935. Average daily sales in July, 1936, are

approximately 75 per cent ahead of average sales for July, 1935.

United States Savings Bonds may be purchased at all Post Offices of the first and second classes, at most of the third class, and at some of the fourth class offices or direct-by-mail from the Treasurer of the United States, or any Federal Reserve Bank. The direct-by-mail sales have likewise shown a consistent ratio of increase during the last several months. The upward trend of sales is apparently due not only to increasing numbers of new purchasers but to the purchases made by present owners at regular intervals.

To date there have been issued approximately 1,700,000 Savings Bonds. As the limitation of individual ownership is restricted by law to \$10,000, maturity value, issued during any calendar year, the sales have been attained only through wide distribution to investors throughout the nation.

Announce Birth

Mr. and Mrs. C. L. Whitby announce the birth of a boy, Clarence Linwood, July 20, Roanoke Rapids Hospital.

SPEND THE WEEKEND
AT THE SEASHORE

NORFOLK-
PORTSMOUTH

\$1.00

Round trip every Sunday

\$1.50

Week-end
Round-trip

Consult your Seaboard Agent for complete information—trains on which tickets are good—schedules—limits.



TOWN TALK

Mrs. William Farber of Baltimore is visiting her husband, William Farber, this week.

Mr. and Mrs. Lewis Johnson spent Sunday in Durham.

Miss Blanche Hockaday returned Thursday from a visit to Greensboro.

Mrs. T. M. Faison, Misses Pauline Brewer and Millicent Faison returned to Columbia, S. C., Sunday.

Mrs. J. B. O'Brian, Talton O'Brian and Miss Alverado Faison spent Sunday at Rocky Mount.

Mrs. L. H. Taylor and L. H., Jr., are spending the week in Savannah, Ga.

Mr. and Mrs. E. L. Boseman of Rocky Mount visited Mrs. Clifton Harper Sunday.

Misses Lillie Mae Keeter and Ruth Whitehead, Messrs. Elton Eason, Willie Alford spent last week on a vacation at Natural Bridge, Luray Caverns and Sky Line Drive returning by Washington, D. C.

Mrs. Essie Frye spent the week-end at Franklinton.

P. D. Wray of Littleton is visiting his sister, Mrs. P. Y. Lynch.

Mr. and Mrs. William Parker of Stokes visited Mr. and Mrs. D. A. Hudson Saturday.

Mr. and Mrs. D. A. Hudson and Miss Grace Hudson spent Sunday at Robersonville.

Mrs. A. Kruger of Norfolk is the guest of her daughter, Mrs. Harold Bloom.

Mr. and Mrs. Wilbur Barnes spent the week with her parents at La Crosse.

Miss Vera Wright spent the week-end visiting her cousin at Ankin.

Mrs. Martha Clary spent the week-end at Lawrenceville with her brothers, R. A. and J. E. Edmonds.

Mrs. A. D. Parker returned to High Point this week after visiting her mother, Mrs. W. L. Mills.

Miss Savannah McDonald of Roanoke, Va., spent the week-end with her mother, Mrs. D. W. McDonald on Jackson Street.

Miss Elizabeth Brown is visiting relatives and friends in Tarboro.

William Graham of Enfield spent Sunday with his grandmother, Mrs. D. W. McDonald.

Mrs. J. M. Liske is spending the week in Durham.

Miss Frances Sharpe is the guest of Miss Hapel Cobb.

Mrs. C. E. Radcliffe and Mrs. Will Taylor and children spent Sunday at Ocean View, Va.

R. C. Hardy spent Friday and Saturday in Norfolk, Va., on business.



PEACH SALE

Luscious Elberta Peaches. Picked just right for canning. Get a supply now.

PEACHES BUSHEL BASKET \$2.25

3 lbs. 15c

CANNING NEEDS

Finest Granulated SUGAR, 10 Lb. cloth bag	55c
Rajah Pure Cider VINEGAR, Gal. Jug	39c
Ball Mason FRUIT JARS, Qts., Doz.	75c
Jar CAPS, Doz. 19c	CERTO, Bot. 25c
Jar Rings, 6 Pkgs. 25c	Whitehouse Fruit PECTIN, Bot. 19c

Rajah Salad DRESSING Quart Jar 29c

Iona-Salad DRESSING Quart Jar 25c

Rajah Sandwich SPREAD - Pint Jar - 19c

Iona-In Heavy Syrup PEACHES 2 Large Cans 27c

Our Own TEA, $\frac{1}{2}$ -lb. Pkg. 19c

N.B.C. RITZ, 1-lb. Pkg. 22c

Palmolive SOAP, 2 Bars 11c

Post TOASTIES 2 Pkgs. 15c

Price DOG FOOD, can 5c

Blended Grapefruit JUICE Orange 2 No. 2 Cans 25c

Iona-Plain or Selfrising FLOUR 24 lb. Bag 79c

Aged "Tea Store Kind" CHEESE, Lb 25c

Swift's JEWEL, 8 Lb. Ctn 97c

Sunnyfield Fancy Creamery BUTTER, Lb 43c

Whitehouse Evaporated MILK 2 Tall Cans 15c

MARKET SPECIALS

SLICED BACON lb. 33c

Veal Chops Loin-lb. 25c

CALF LIVER lb. 35c

PORK ROAST lb. 27c

Fresh Fish and Poultry

A&P FOOD STORES