

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

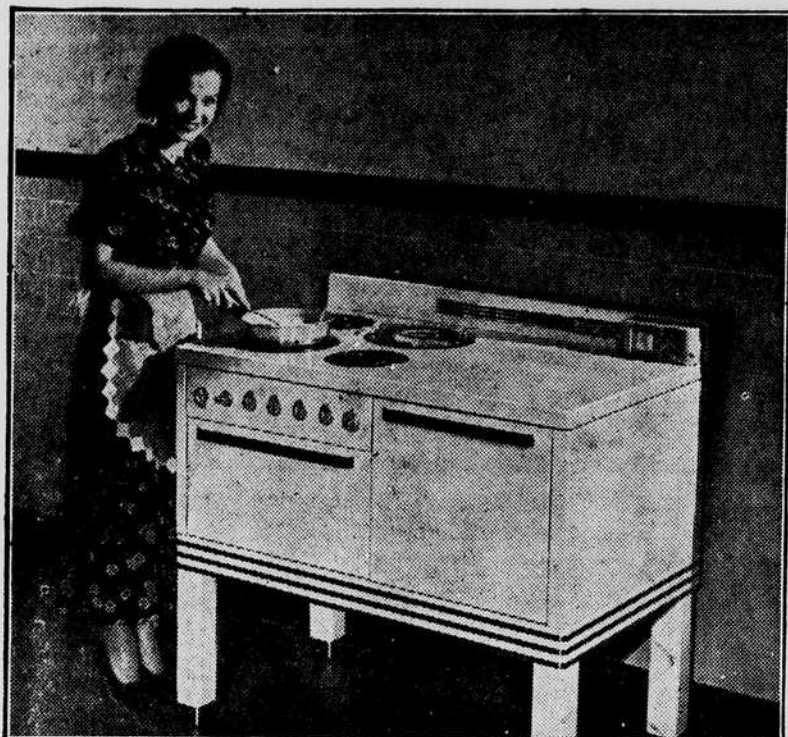
Director Hotpoint Electric Cookery Institute

Miracle cooks! Call out the reception committee and strike up the brass band. We've a new miracle cook convert to welcome into the fold. And she's none other than that cute little dancer and actress—Mitzi Mayfair—now starring in "Auntie Bea Lillie's stage production "At Home Abroad."

Yes, we'll have to admit that we

daily, cooked during Mrs. Home-maker's absence with the help of the automatic timer-clock or "chef's brain" of the range.

Another electric range feature which is popular with the after-theater crowd is the controlled surface heat units. They have three different speeds—High, Medium and Low, and by turning a switch you get the



Mitzi Mayfair, dancing star of "At Home Abroad," prepares an after-theatre Welsh rarebit on the surface unit of her electric range.

had theatrical people all wrong. We thought they had no more connection with a kitchen than an ant with a ballroom, that they had their "mignons," their "Bearnaises" and their "a la modes" served only on silver platters at the Ritz. However, since we've learned what Mitzi Mayfair thinks of the modern electric range—well, we've changed our ideas a-plenty. S'cuse us please!

After the show there's nothing more entertaining for show-goers and show-givers than to take the crowd home for supper. Yes, let them congregate in the kitchen—you'll be proud to display your new electric range—and, if they wish, let them help prepare the spread.

Real Cooking Miracles

You see, it's fun to cook on a modern electric range. Real cooking miracles actually happen; blunders and failures haven't a "look in." Why, you can put a cake in the cold electric oven, turn on the switch and almost in no time at all get a tender feathery-light cake. And in hundreds of electric range kitchens complete meals are being turned out

exact heat you ask for! Low heat is so low and accurately controlled that it provides just the right temperature for cooking those old chafing dish favorites, such as Welsh Rarebit. And without the necessity of using a double boiler, too! Just think of the convenience of cooking these delicious, but easy-to-scorch dishes in an ordinary saucepan or frying pan, without danger of burning. Since the taboo of the double boiler, top stove cookery has become easier, quicker, more economical and more "dishwashless."

Welsh Rarebit

1/2 pound cheese
2 eggs
1 cup cream
2 tablespoons flour
Mustard, cayenne, pepper and salt to taste
2 tablespoons butter

Cut cheese in small pieces. Beat eggs with a fork. Add cheese and remaining ingredients. Mix thoroughly. Place in ordinary saucepan or frying pan, and cook on Low heat until thick. Serve on hot toast points.

To Erect Building For Dental Office

A new office building for his dental office has been started by Dr. W. E. Murphrey this week. The building will be located on 10th Street between the Avenue and Hamilton St.

2 Fire Alarms

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thought to have caused a short circuit in the wiring, setting fire to the residence of Colon Smith on Bolling Road, near Clyde Stallings' Station, at 6 p.m.

Art Exhibits Of Recreation Work At High School

There will be an exhibition of the work done in the Art classes of the Recreation Project on Thursday afternoon, Aug. 6, at 4 P. M. at the Junior High School.

At the same time the Recreation Leaders will give demonstrations of some of the activities of the three playgrounds. This feature of the exhibit will be given on the grounds adjoining the school building.

The public is cordially invited to attend.

Visitor Here Dies; Sudden Stroke In So. Rosemary

Mrs. J. W. Whitby, of Littleton, died Sunday morning, while visiting the home of her step-daughter, Mrs. Wiley Coker, in South Rosemary. She suffered a stroke of paralysis Saturday night.

She was the wife of the late Joe Whitby of Littleton. She is survived by one sister and brother, Buck Morris of Halifax, N. C. and Mrs. Kate Conner of Littleton; also six children and three step-children, Miss Alice Mae, Eugene and Paul Whitby of Littleton, Mrs. P. J. Shearin of Littleton, Mrs. C. H. Langston and William Whitby of Roanoke Rapids, Mrs. Wiley Coker of South Rosemary, Elam Whitby of Warrenton, N. C., and Mrs. Lat Wilson of Littleton. Interment was in the family cemetery at Littleton.

If you knew what we know about your watch—
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Established 1903

Roanoke Rapids, N. C.

New Doctor

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over the situation prior to acceptance.

The medical set-up here after September 1st will be as follows:

Roanoke Mills Co.: Dr. F. G. Jarman, surgeon, and Dr. J. M. C. Covington.

Patterson Mills Co.: Dr. J. W. Martin and Dr. R. L. Cashwell.

Rosemary Manufacturing Co.: Dr. Bahnson Weathers, surgeon, and Dr. R. P. Beckwith.

These six will compose the staff of the Roanoke Rapids Hospital of which Dr. Beckwith is Chief of Staff.

4 Wrecks Today

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Curve at Halifax today when a heavy truck loaded with dye in barrels went off the road. The driver escaped with slight injuries.

Third wreck of the day was the overturning of a watermelon truck on the bad curve South of Halifax. The driver escaped injury but a hitch-hiker on top of the truck was buried beneath smashed watermelons and almost suffocated before being rescued. His rescuers could not tell at first whether he was mangled or whether his face was covered with watermelon. His only injuries were bruises and cuts.

Fourth wreck reported by Patrolmen Arnold and Long, who spent a busy day, was this side of Halifax when a car slid off the highway and turned over. The driver received only slight bruises but the car was badly damaged.

Liquor Profits

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ers at any time they call for it. They plan now to put the surplus in a sinking fund to meet heavy bond maturities of the county in 1940 and thus prevent any more raise in the county tax rate.

Other counties which are putting the profits into their general funds have decreased county taxes for next year.

The statement as of June 30th does not yet give the county system in Halifax a year of business as the first store opened late in July, the last in September of last year. July profits should be added to give an actual year's business and it is thought now the first year will show a net profit to the county of nearly \$60,000. This was done without borrowing any money to start the business with.

Gross business as of June 30th for all counties was:

New Hanover	\$329,644
Edgecombe	\$279,998
Wilson	\$273,912
Halifax	\$264,609
Nash	\$244,991
Pitt	\$211,897
Vance	\$198,154
Lenoir	\$197,192
Beaufort	\$106,960
Martin	\$97,587
Pasquotank	\$87,736
Craven	\$73,340
Warren	\$61,054
Carteret	\$53,920
Onslow	\$46,373
Greene	\$32,268



Fannye's Ladies Speciality Shoppe

HALF-YEARLY SALE

Starts Friday, July 31st

Following our usual custom of clearing our entire Stock before the start of a new season, we are offering our entire stock of Spring and Summer Apparel at and below cost during this

Half-Yearly Summer Clearance Sale

EVENING DRESSES

Sold to \$16.95
ON SALE

\$3.98 to \$8.95

SILK DRESSES

Sold to \$16.95
ON SALE

\$2.98 to \$8.95

COATS & SUITS

Sold to \$29.50
ON SALE

\$6.95 to \$9.95

HATS

Values to \$5.00
ON SALE

\$1.00 to \$1.98

GLOVES

Values to \$1.98 ON SALE

79c

BAGS

Values to \$1.98
ON SALE

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NECKWEAR-SCARFS

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49c

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Roanoke Rapids, N. C.