

# Banner Independent

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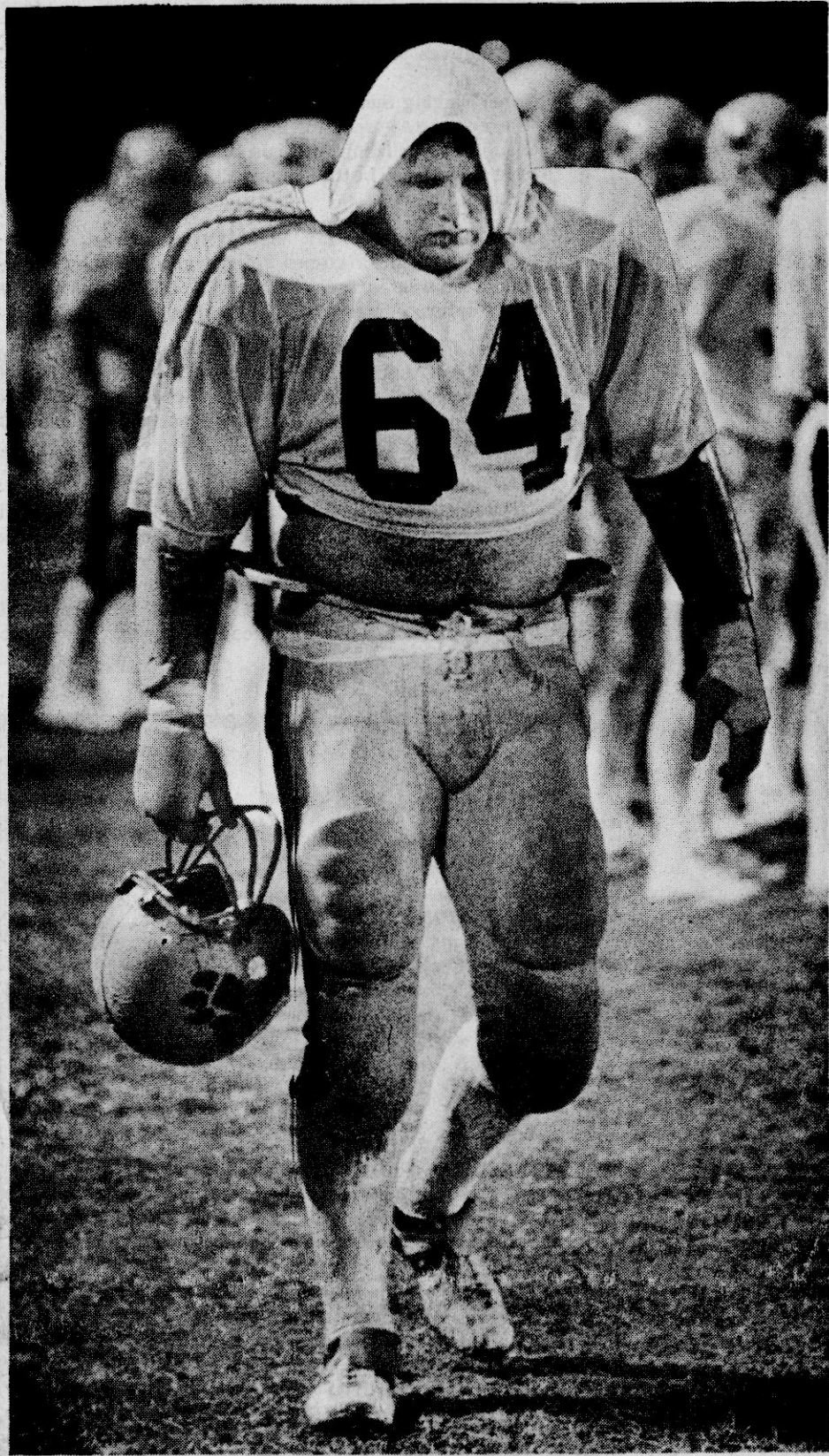
Thursday, November 20, 1980

Phone 728-6214

52 Pages

25 Cents

## Season's End



**LAST GAME**—Muddy, wet and dejected, Northeast Junior College sophomore Robert Walker, a soggy towel keeping the rain off his head, paces back and forth on the sidelines Friday night as it becomes evident that for the second year in a row Jones Junior College will knock the Northeast Tigers out of contention for the state championship. Despite Friday night's loss, the Tigers ended the season with their best record ever, 9-2 overall, 6-0 in the conference. Although denied the state championship, they still ended the season with one of the best records in the state and, also for the first time, were ranked in the national polls for most of the season. (Photo by Ken Christian)

## English Wins Runoff For Election Commissioner Post

Woodrow W. English won Tuesday's runoff election for Election Commissioner of the Second District by a total of 200 votes. He and his opponent, Mrs. Cliff (Quay) Michael, were the only candidates in the runoff election in Prentiss County. According to the unofficial figures compiled in the Prentiss County Circuit Clerk's office Tuesday night, English received a total of 328 votes in the election,

while Mrs. Michael received 128.

English had received 825 votes in the Nov. 4 election and Mrs. Michael received 441. The other two candidates for that post received a combined total of 618 votes at that time and were eliminated from contention.

The turnout for the runoff election in the Second District Tuesday was not nearly as good as the turnout

during the Nov. 4 election. A total of 456 voted in Tuesday's election compared to 1,884 voting in the contest for Election Commissioner of the Second District in the earlier election.

With the election of English, the county now has

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## FmHA Building Funds Approved For Baldwin

The Farmers Home Administration has approved a loan of \$225,000 to be used toward a community facility for the city of Baldwin, according to Mark Hazard, state FmHA director and Talmadge Finch, district director.

The funds will be used to construct a new municipal building that will provide offices for the mayor, city clerk, city court, police station, fire department and city utilities, Hazard said. A total of 3,000 rural residents will benefit from this project, he added.

A previous loan of \$90,900 was awarded in 1978 for the project and an industrial development grant totaling \$31,800 was also awarded that year.

## By County Supervisors

# Hazardous Wastes Banned In Local Dump

By KEN CHRISTIAN  
Editor

As a result of an order passed recently by the Prentiss County Board of Supervisors, it appears that no hazardous waste materials will be stored in the Prentiss County landfill located near Wheeler.

The Prentiss County landfill was recently listed by the Governor's Hazardous Waste Council as one of 16 sites which could possibly be used for temporary storage of small amounts of hazardous wastes.

Four other sites—in Hinds, Lamar, Oktibbeha and Union counties—were named as possible temporary storage sites for larger amounts of the materials.

Hazardous wastes are those which include chemicals and other flammable, explosive or toxic items, and also substances which react with

other substances to create a hazard to humans or the environment.

The most common hazardous wastes are pesticides, used solvents, used lubricating or cutting oils, electroplating wastes and wood preserving

wastes.

The naming of the hazardous waste storage sites in Mississippi was the result of Environmental Protection Agency laws which became effective Wednesday, requiring the state to produce a suitable

site for disposal of hazardous wastes.

If no such sites are provided, the state's industries will be forced to either store hazardous wastes on their own sites or to ship the material to an approved site out of the

state.

In order for a site listed by the Governor's Hazardous Waste Council to be approved as a temporary storage site for hazardous wastes, the county or municipality controlling the

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KATHY WILLIAMS

## Christmas Queen Named

The Intercivic Club Council Monday selected a 17-year-old Booneville High School Senior to serve as this year's Christmas Queen.

Kathy Williams, daughter of Mrs. J.W. Bridges of Booneville, was named the 1980 Christmas Queen by the council. She will be featured in the Booneville Christmas Parade scheduled for 6 p.m. Thursday, Dec. 4.

Kathy was selected as Christmas Queen Monday night by a secret ballot of the

Intercivic Club Council from a list of girls nominated by various local civic clubs.

The local Christmas Parade is sponsored each year by the Intercivic Club Council, the Uptown Merchants Association and the city of Booneville.

Lanier Thompson, president of the Intercivic Club Council, said that several bands and floats are scheduled to participate in this year's parade.

He said this year's plans

call for the parade to assemble at 5:15 on Dec. 4 in the Prentiss Manufacturing parking lot at First and Adams streets.

At 6 p.m. the parade will proceed south on First Street to College Street, turn left on College to Market Street, turn left on Market to Main Street, turn right on Main to Broad Street, turn right on Broad to College once again turn right on College back to Market, turn

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## Early Paper Next Week

Banner-Independent Publisher Paul Miller announced this week that, due to the Thanksgiving holiday, the Banner-Independent will be published one day early next week. Local subscribers should receive their papers in Wednesday's mail instead of on the usual Thursday delivery date.

Editor Ken Christian asks that all news items, especially society news and columns from the correspondents, be turned in tomorrow (Friday), if possible, but absolutely no later than noon Monday. This same deadline holds for announcements for the What's Going On column.

Display advertising manager Kay Parr also asks that merchants have their ads ready by 2 p.m. Monday, while classified advertising manager Norma Michael said 3 p.m. Monday will be the deadline for the classified section.

## Special Election Slated For Alderman Post

The Booneville Board of Mayor and Aldermen voted Tuesday afternoon to hold a special election to fill a vacant position on the board. The recent death of Alderman J.W. Timbes left the vacancy on the board. Timbes was the utilities commissioner over the city's gas and water departments.

The special election for the alderman at large post will be held Tuesday, Dec. 30, Mayor Charles Crabb said Wednesday morning.

The deadline for qualifying is 10 days prior to the election, he said. Since it is for the position of alderman at large, as are all of the city's alderman positions, residents of any section of the city can seek to qualify.

Mayor Crabb told the Banner-Independent shortly after Timbes' death that it

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**COOKBOOK WINNER**—Mrs. Ethel M. Wren (right) of Route 2, Rienzi, was the winner of \$25 given away by the Banner-Independent in a drawing from among those who submitted recipes for the annual Holiday Cookbook which appears in today's paper. Advertising Director Kay Parr (left) presented the prize Tuesday. Winners of one-year subscriptions to the Banner-Independent in the drawing were Genevieve Kernell, Route 1, Booneville; Dovie Runions, Route 6, Booneville; and Mrs. Otto Davis, Route 5, Waynesboro, Miss.

## A 'Possum' For Every Pot!

(Or How To Starve Your Family Without Really Trying!)

Have high food prices got you down? Did you have to mortgage your house last week to buy a ham; or sell your class ring to one of the gold merchants to buy a chicken? Are you seriously considering the nutritional advantages of becoming a vegetarian?

Well, don't despair, there is an alternative—perhaps not a very good one, but an alternative none the less.

Just set out your "critter" traps and put a pot of possum on the table. Barbecued, baked or boiled, it's sure to be a meal your family won't soon forget!

According to Phillip Strong, chief of Law Enforcement for the Mississippi Bureau of Fisheries and Wildlife, the season for possum meat is upon us. Game hunting season for possum opened Nov. 1, with trapping season opening Dec. 1 and continuing through Feb. 8. These are the only times it is legal to kill or trap possum.

Opossum is one of five animals in the state that are considered game animals. Others are squirrel, rabbit, deer and bear.

Strong, who recalls that possum was a popular dish during his childhood, attests that possum has the makings for a "delicious" meal.

"They're like hogs or chickens. They'll eat anything and that turns some people off," he says.

Strong's father, however, had a remedy for that. After catching a possum, he would put the possum under an overturned washtub and grain feed him.

Possums can be scaled and scrapped ("That's the old timey way," says Strong), or they can be skinned.

The meat of a possum, which is high in protein, is similar to that of a lamb or pork, says Strong.

There are various ways of cooking the "critters"—they can be boiled, baked, barbecued or even roasted. Sweet potatoes are often used with possum, either as a side dish or cooked in with the possum.

Probably the most common way to cook possum is to clean, dress and bake the possum, adding the sweet potatoes just before it gets done.

The Banner-Independent's Holiday Cookbook which appears in today's paper does not include a recipe for cooking possum (even though it does have recipes from cooking turtle and eel). In fact, most modern cookbooks totally ignore possum as a viable substitute for beef, pork or poultry.

However, Dr. Jane Hodges, a professor at Mississippi University for Women, has a cookbook (belonging to her mother, Mrs. Herbert Clayton of Booneville) which does have a recipe for cooking possum.

This particular cookbook was published in Booneville in 1928 by the Women of the Presbyterian Church. The

(Continued on Page 3)

## What's Going On?

Report It At 728-6214

### BHS Class Of 1975 To Hold Reunion

The 1975 senior class of Booneville High School will hold its five year reunion on Dec. 27 at the Ramada Inn in Tupelo, beginning at 6 p.m. All class members and their spouses are invited to attend. For additional information, contact Mathew Vassar or Mike Chase by Dec. 1.

### UMW Ladies To Hold Christmas Bazaar At Jumpertown

The UMW Ladies of the Jumpertown Methodist Church will hold their Christmas Bazaar at the Jumpertown Town Hall from 10 a.m. to 4 p.m. Saturday, Nov. 22. There will be Christmas items, baked goods and a white elephant sale.

### Pink Ladies Christmas Bazaar Set For Dec. 5

The "Pink Ladies" Hospital Volunteers will have a two-day bazaar from noon until 7 p.m. Friday and from 9 a.m. until 5 p.m. Saturday, Dec. 5-6, in the building formerly occupied by Dr. Brown's office (directly across from the hospital emergency room entrance). All proceeds will go for hospital projects

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**SIGNING THE PLEDGE**—Jimmy McAnally (right), head of the Respiratory Therapy Department at the Northeast Mississippi Hospital, signs a pledge card to stop smoking—at least for one day—while Mrs. Carolyn Downs, president of the hospital's Volunteer Services, looks on. The Great American Smokeout is sponsored each year on the Thursday before Thanksgiving by the American Cancer Society.

## At NEM Hospital

# The Great Smokeout

By Mrs. Carolyn Downs  
President  
Volunteer Services  
NEM Hospital

The Great American Smokeout, sponsored by the American Cancer Society, is held each year on the Thursday before Thanksgiving. The Northeast Mississippi Hospital Volunteers are sponsoring this year's observance of the smokeout at the hospital.

Jimmy McAnally, head of the Respiratory Therapy Department, is honorary chairman for the day. McAnally urges all of his friends and fellow Prentiss Countians to join him in this special one day effort to quit smoking.

"If just one person quits

smoking, the day will be a success," McAnally stated.

The hospital volunteers are handing out pledge cards for anyone wishing to take part in the smokeout. There will be some "tips for quitters" available at the volunteer desk in the front lobby of the hospital.

In the United States, an estimated 30 million people have quit smoking and there is a strong trend towards use of low tar and nicotine cigarettes.

Take note of the following facts: Smoking raises the blood pressure 10 to 20 points; smoking causes allergic reactions in many non-smokers; thirty-seven deaths per hour are attributable to cigarette smoking. Smoking is

estimated to be related to about 1/4 of all cancer deaths.

The risk of lung cancer decreases after only one year of not smoking. Symptoms of cough and shortness of breath usually improve during the first two weeks a person stops smoking.

Join those taking part in the smokeout and "Kick the Habit" today.

(Editor's note: Last week's article concerning the Volunteer Services' Christmas Bazaar was incorrectly attributed to hospital administrator Carl Barker. The article was actually written by Mrs. Carolyn Downs, president of the hospital's Volunteer Services.)

## Arrest Report

The Booneville Police Department reports a total of 19 arrests for the period of Nov. 10-16. Charges filed include:

Aggravated assault, 1; assault, 1; no driver's license, 3; failure to yield right of way to emergency vehicle, 1; family disturbance, 1; speeding, 1; unauthorized use of vehicle, 1; no tags, 3; failure to yield, 1; expired tag, 2; Switched tag, 2; improper equipment, 1; possession of beer, 3; DUI, 1; breaking and entering, 1; resisting arrest, 1; running stop sign, 2; public drunkenness, 1; false pretense for prescription forgery, 1; warrant for old fines, 1; and petty larceny, 1.

## Arson Seminar Planned

State Fire Marshal George Dale and the Tupelo police and fire departments are cosponsoring a seminar on "Arson-The Fastest Growing Crime in America" Dec. 10 at the Traceway Inn.

The program will begin at 8:30 a.m. with introductory remarks and include a review of arson in Mississippi by Chief Deputy John Chamblee.

The featured speaker for the program will be Roy Pete of the I.N.S. Investigation Service of Atlanta, Georgia. He served as the Fire Chief of the Air Force for the past 23 years and is presently serving as a special agent for the I.N.S.

Dr. Arthur Hume, director of the State Crime Laboratory, will speak on the collection and preservation of arson evidence, and Special Agent Charles Schmitt of the Bureau of Alcohol, Tobacco and Fire Arms Office in Jackson will discuss the federal role in arson investigation.

Pete started his career as an arson investigator for the Jefferson Parish Fire Department in Louisiana and has graduated from the National Fire Academy and other fire suppressive schools.

For further information, contact the Tupelo Police Department, Fire Department or the State Fire Marshall's Office.

# What's Going On?

## American Legion To Have Christmas Supper

American Legion Post 123 in Booneville and its auxiliary are making plans for their annual Christmas supper on Dec. 2 at the post home at 100 Legion Drive. Further details will be announced later. Post Commander Robert Jones invites all veterans to renew their membership and make plans to attend the Legion's Christmas supper.

## Free Entertainment Slated Each Saturday At Tuscombia

There will be free family entertainment every Saturday night beginning this weekend at the Tuscombia Community Center. The programs will feature Bluegrass music and will begin each Saturday at 7 p.m. All musicians are welcome to come and participate.

## Gospel Singing Saturday At Baldwin High School

There will be a gospel singing Saturday, Nov. 22, at 7 p.m. at the Baldwin High School Auditorium, featuring the Landmarks and the Rosetones. The singing is sponsored by the Parkview Baptist Church.

## Martins To Celebrate Golden Anniversary

The children of Mr. and Mrs. Bruce Martin will an open house Sunday afternoon, Nov. 23, from 2 to 4 at the Martin home in Wheeler in honor of the couple's 50th wedding anniversary. The Martins have two sons, James of Memphis and Charles "Butch" of Wheeler, and one daughter, Mrs. Troyce (Linda) Butler of Iuka. All friends and relatives are invited to attend.

## Gospel Singing Sunday At Mt. Pisgah Church

There will be a gospel singing Sunday, Nov. 23, at the Mt. Pisgah Free Will Baptist Church, beginning at 1:30 p.m. Guest singers will be the Singing Echoes. Joe Gann will be in charge.

## Gospel Singing Saturday Night At Casey Creek

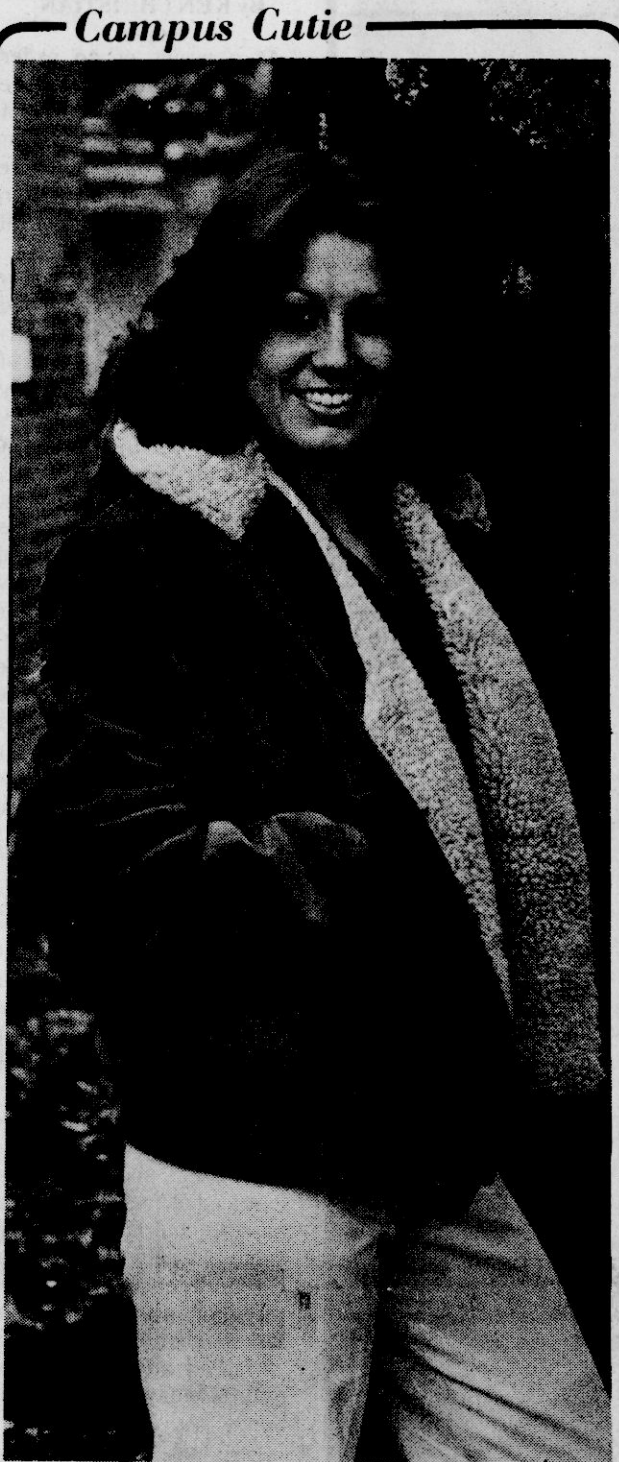
There will be a gospel singing at the Casey Creek Baptist Church Saturday night, Nov. 22, beginning at 7 p.m. Featured singers will be the Rodgers Family.

## Harvest Festival Set At New Site This Saturday

The First Annual Harvest Festival will be held Saturday, Nov. 22, at the New Site High School. A host of activities have been planned for the event. Admission is \$3 for adults and \$2 for children.

## Historical Society To Sponsor Cake Sale

The Northeast Mississippi Historical and Genealogical Society will sponsor a bake sale Saturday, Nov. 22, at the north end of the Tupelo Mall from 10 a.m. to 6 p.m. Proceeds will be used by the society for their projects which include purchasing genealogy books for library and the publication and preservation of important public records.



**Teresa Phillips**

This week's Campus Cutie is Teresa Phillips, daughter of Betty Jo Phillips of Jumpertown and Bill Phillips of Berwyn, Illinois. She is a senior at Jumpertown High School and plans to attend The Northeast Mississippi Junior College, majoring in Cosmetology. Teresa has brown hair and brown eyes, her hobbies are playing softball and doing macrame and when asked about her pet peeves, she said, "I don't like people who criticize someone without knowing the whole story." (Photo by Lee Gentry.)

## BIBLE QUESTION BOX

**QUESTION:** Mr. Hogland, I read in my Bible, "Let the word of Christ dwell in you richly in all wisdom"-and I also read "Be filled with the spirit" would you care to comment on the two passages?



**WARD HOGLAND**

**ANSWER:** The two verses are found in Col. 3:16 and Eph. 5:18-19. I believe a reading of the two passages side by side will prove a parallel. Be filled with the Spirit—Let the word of Christ dwell in you richly. The sentence structure is the imperative mood—"Be filled with the Spirit" is a command—The imperative mood carries the command. One cannot obey a promise, or that which is bestowed as a gift, such as a direct reception or an immediate indwelling of the Holy Ghost. Therefore the instruction to "Be filled with the Spirit" does not refer to a direct indwelling of the Spirit. The passage in Ephesians is a COMMAND and the parallel Colossian passage, describes HOW the command is obeyed. Thus Eph. 5:18 and Col. 3:16 are equated, and to be filled with the Spirit is accomplished through the word of God. You might also note that Col 1:9 says, "That ye might be filled with the knowledge of his will in all wisdom and spiritual understanding."

## WEST BOONEVILLE CHURCH OF CHRIST

BOX 15 - HWY. 4 WEST - BOONEVILLE, MISS.

# Obituaries

## SAM JOHNSON

Sam Johnson, 81, of Booneville died Tuesday morning, Nov. 18, at the Northeast Mississippi Hospital after a short illness.

Funeral services are scheduled for 2 p.m. today, Nov. 20, at the McMillan Funeral Home Chapel with Bro. Milton Koon officiating. Burial is to be in the Oak Lawn Cemetery.

Mr. Johnson was a retired farmer and a member of the Gaston Baptist Church.

He is survived by his wife, Mrs. Eunice Brown Johnson; one son, Sidney Johnson of Memphis; seven daughters, Eupal Greenhaw of Detroit, Mich., Ozie Houston of Booneville, Evelyn Stell of Memphis, Olene Olive of Nashville, and Ollie Loveless, Opal Furtick and Allie Mae Ryan, all of Flint, Mich.; one brother, Jeff Johnson of Booneville; one sister, Lorene Parnell of St. Petersburg, Fla.; 16 grandchildren and seven great-grandchildren.

McMillan Funeral Home is in charge of arrangements.

## MRS. IVA CURTISS SALTZ

Mrs. Iva Curtis Saltz, 76, died Monday, Nov. 17, at the Tippah County Hospital after an extended illness.

Services were at 2 p.m. Wednesday, Nov. 19, at the Ashland Baptist Church with burial in the Ashland Cemetery.

Mrs. Saltz was a housewife and a member of the Baptist church.

She is survived by her husband, Thomas Saltz of Ashland; three sisters, Mrs. Elvie Dean of Memphis, Mrs. Helen Gaw of Holly Springs, and Mrs. Ethel Boone of Jackson, Tenn.; and two brothers, Arther Curtis and Woodrow Curtis, both of Lamar, Miss.

E.E. Salts and Son Funeral Home was in charge of arrangements.

## CLEATUS CLIFTON MARDIS

Cleatus Clifton Mardis, 40, died Tuesday, Nov. 4, at the Tippah County Hospital.

Services were at 2 p.m. Friday, Nov. 7, at the Lebanon Baptist Church with burial in the church cemetery.

Mr. Mardis was a member of the Baptist Church.

He is survived by his wife, Mrs. Martha Mardis of Ripley; three daughters, Mrs. Bertha Beaty, Miss Freda Mardis, and Miss Teresa Mardis, all of Ripley; one son, William Earl Mardis of Ripley; and five brothers, Roy Mardis of Ripley, H.R. Mardis of New Albany, James Mardis and Clyde Mardis, both of Arkansas, and John Mardis of California.

E.E. Salts and Son Funeral Home was in charge of arrangements.

## LEONARD F. NIPPER

Leonard F. Nipper, 54, of Booneville died Monday, Nov. 17, at home after four years of failing health.

Services were held at 1 p.m. Tuesday, Nov. 18, at the McMillan Funeral Home Chapel with Coe Eaton officiating. Burial was in the Liberty Cemetery.

A World War II veteran, Mr. Nipper was a self employed contractor and painter.

He is survived by a daughter, Mrs. Rita Jones of Booneville; one brother, Billy Nipper of Memphis; three half-brothers, Troy Fraser of Jackson, Tenn., Gene Fraser of Booneville and Robert Nipper of Jackson, Miss.; two sisters, Katie Robinson of Nashville, and Bessie Raines of Dyersburg, Tenn.; and one half-sister, Helen Dunbar of Jackson, Tenn.

McMillan Funeral Home was in charge of arrangements.

## GORDON CARPENTER

Gordon Carpenter, 73, of Route 1, Lucedale, Miss., died Thursday, Nov. 13, at the Singing River Hospital after an extended illness.

Services were held at 11 a.m. Sunday, Nov. 16, at the McMillan Funeral Home Chapel with Curtiss Bryley officiating. Burial was in the Liberty Cemetery.

Mr. Carpenter was a retired construction worker and a Baptist.

He is survived by his wife, Mrs. Dela Martin Carpenter of Lucedale; five sons, Gene Carpenter of Jackson, Miss., and Billy, Joe, Larry and Gary Carpenter, all of Lucedale; one daughter, Mrs. Yvonne Bell of Eschatawpa, Miss.; one sister, Mrs. Orin Hare of Booneville; 14 grandchildren and one great-grandchild.

McMillan Funeral Home was in charge of arrangements.

## VAN B. OWENS

Van B. Owens, 79, of Route 2, Booneville, died Thursday, Nov. 13, as the result of an automobile accident near Booneville. He was pronounced dead on arrival at the Northeast Mississippi Hospital.

Services were held at 2 p.m. Saturday, Nov. 15, at the McMillan Funeral Home Chapel with burial in the Booneville Cemetery.

Mr. Owens was a retired farmer and the former owner of the Wheeler Telephone Exchange.

He is survived by his wife, Mrs. Ollie Mae Miller Owens; one brother, Boyd Owens of Wheeler; and one sister, Mrs. Dora Arnold of Baldwin.

McMillan Funeral Home was in charge of arrangements.

## W.J. ARNOLD SR.

William Jack Arnold Sr., 79, of Route 3, Rienzi, died Tuesday morning, Nov. 18, at the Northeast Mississippi Hospital after an extended illness.

Funeral services were held at 2 p.m. Wednesday, Nov. 19, at the Gaston Baptist Church with Milton Koon officiating. Burial was in the Gaston Cemetery.

Mr. Arnold was a retired farmer and a Baptist.

He is survived by his wife, Mrs. Ollie Stennett Arnold; four sons, Herschel and Junior Arnold, both of Rienzi, and James and John Arnold, both of Booneville; one daughter, Mrs. Juanita Minor of Rienzi; four brothers, Dewey Arnold of Baldwin, and Cecil, Earnest and Billy Arnold, all of Dyersburg, Tenn.; three sisters, Mrs. Mary Presley of Baldwin, and Mrs. Ellen Jones and Mrs. Helen Lowrey, both of Dyersburg, Tenn.; 13 grandchildren and four great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

## Christmas

(Continued from Page 1)  
right on Market again and proceed back to First Street and disband back at the Prentiss Manufacturing. The judges' stand will be set up in front of the People's Bank and Trust Company on Market Street, Thompson said.

JAMIE L. WHITTEN  
1ST DISTRICT, MISSISSIPPI  
2314 HOUSE OFFICE BUILDING  
(202) 225-4306

CHAIRMAN  
COMMITTEE ON APPROPRIATIONS

## Congress of the United States House of Representatives

Washington, D.C. 20515

TO THE PEOPLE OF PRENTISS COUNTY

Dear Friends:

I greatly appreciate the support I received in the recent election. I especially wish to thank those who worked so hard to bring this victory about. You have been mighty good to me and I have always tried to represent your best interests.

Working together, we have made tremendous progress and have seen great development throughout the County. I hope to continue this.

In the new Congress, we will face many problems. Because of your support, I hold a key position in the House of Representatives, where appropriations and projects originate, from which to work toward solving these problems.

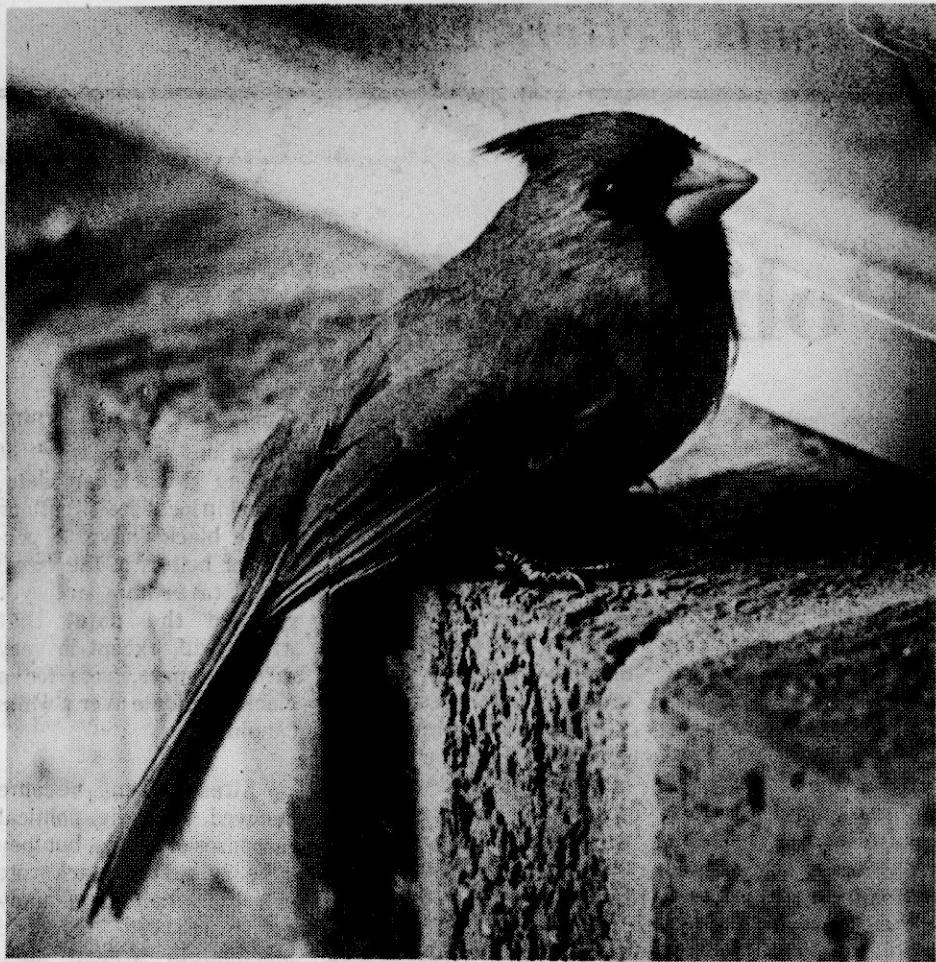
If can ever be of service, I hope you will call on me.

Sincerely your friend,

*Jamie L. Whitten*  
Jamie L. Whitten, M.C.



## A 'Pane-ful' Experience



THAT'S A PAIN (PANE?)—Humans are not the only creatures having difficulty coping in these modern times.. Imagine the surprise of this beautiful redbird last week when it tried to fly into the office at the Banner-Independent and met head-on with the glass of the front window. Looking somewhat puzzled, the stunned bird remained perched on the window sill for some time before eventually recovering enough to fly away. We hope everyone who visits the Banner-Independent does not have such a "pane-ful" experience! (Photo by Ken Christian.)

### Pittman Says

## Corporate Charters On Increase In State

A dramatic increase in the number of domestic corporate charters being issued in Mississippi has been noted by Secretary of State Ed Pittman.

He referred to the Oct. 24 Dun & Bradstreet news letter which reported an

upturn in the number of new business corporations in the South and, more particularly, in Mississippi.

"While six out of nine geographic regions showed a gain from July 1979, large declines in Indiana and New Jersey contributed to

downturns in the important East North Central and Middle Atlantic regions," according to Dun & Bradstreet. "A noteworthy contrast occurred in the state of Mississippi, where new charters registered a yearly increase of better

than 150 percent."

During the month of October 1980, one new business corporation was chartered in Prentiss County, Pittman reported. During the same period, 35 documents were filed from Prentiss County giving

notice that a creditor has a security interest in property of the debtor, he said.

Also, according to Pittman, four Prentiss Countyans received their Notary Public Commissions during October.

### For Waterway Construction

## Federal Permits Needed

Federal permits may be required before landowners or others may build structures such as docks and boat moorings or dispose of fill material into the Tennessee-Tombigbee Waterway, according to the Mobile District of the Army Corps of Engineers in Mobile, Ala.

Col. Robert H. Ryan, head of the Mobile District, recently issued a public notice which said a Department of the Army permit "must be obtained for structures or work in or affecting the waterway and discharge of dredge or fill material" into it.

A structure was defined as

"any pier, wharf, dolphin, weir, boom, breakwater, bulkhead, revetment, riprap and jetty." It went on to include "permanently moored vessels, pilings, aids to navigation or any other permanent or semi-permanent obstacle or obstruction."

Corps officials said the permits are required by federal laws which the Corps enforces pertaining to waterways. The laws carry penalties for not obtaining a permit when one is required.

The Corps said persons wishing to build on the waterway should contact the Mobile or Nashville District

Offices first to determine if the work would require a permit. It said that there have been cases on other waterways where individuals who did not obtain a necessary permit were required to remove the structure, restore the area, and, in some cases, fined.

Sell Your Un-wanted With  
A Banner-Independent Want Ad

THE EQUITABLE LIFE ASSURANCE SOCIETY  
OF THE UNITED STATES  
New York, N.Y.



OFFICE LOCATION:  
FIRST MISSISSIPPI BANK  
OF COMMERCE BUILDING  
Second Street

BLANCHE CARTER, Agent Night or day Phone 728-4907 P. O. Box 536 Booneville, Miss.

## From Page One

### Hazardous Wastes

site had to apply to the federal Environmental Protection Agency by Wednesday (yesterday) for temporary premission to use the site as a hazardous waste dump.

J.P. Davis, president of the Prentiss County Board of Supervisors, said yesterday that, as soon as the board was notified the landfill near Wheeler was eligible to receive some amounts of hazardous wastes, they passed an order stating that the county will not accept

any hazardous wastes at any landfill in the county.

"The county passed an order and spread in its minutes that they will not accept any hazardous wastes," Davis said.

He said the board passed the order several weeks ago and has not been contacted further by state officials concerning the landfill.

The supervisor also said that he knows of no industries in the county which produce large amounts of hazardous wastes.

### English Wins

a full slate of Election Commissioners for the coming term. In addition to English in the Second District, there will be James F. Gargus in the First District, Mrs. Sale Martin in the Third District, Cayce DePoyster in the Fourth District, and Larry W. Lambert in the Fifth District, all of whom were elected in the Nov. 4 election.

Also as a result of the Nov. 4 election, the county will have two new school board members—Larry Joe Cosby defeated incumbent Leonard Huddleston in the First District by a total of three votes, and William W. (Bill) Wimberly was unopposed in the race for Second District school board member.

Mrs. W.M. Murphy, the present county school board member in the Second District, was not eligible to run for re-election due to the

separation of the city from the county school system this summer. Mrs. Murphy lives within the city limits and is thus ineligible to run for the post.

The county school board members from districts Three, Four and Five were not up for re-election at this time as their terms do not expire at the same time as the members from districts One and Two.

### Special

was his understanding that the board could appoint someone to take Timbes' place on the board if less than six months remained in his term. If more than six months remained, a special election was required, he said.

At the time of Timbes' death, eight months remained in his term of office.

### A 'Possum'

possum recipe was submitted by Arch Mitchell of Booneville.

Mrs. Hodges says she has not tried the recipe, but does think it amusing. Here it is:

To Cook A "Possum"

Dress several days before cooking and rub well inside and out with salt, stuffing the mouth full.

Lay out in the frost for a night or two.

To cook, put the opossum in a boiler large enough to hold two or three buckets of water and use 3 or 4 pods of red pepper.

Put the lid on and cook till when pierced with a fork the skin will split. Then float out of boiler into a pan large and wide enough for the opossum to lie flat and straight.

Have a tablespoon of pulverized sage ready and sprinkle over well, adding a good dusting of flour. Put the liquor it was boiled in into the pan to the depth of about one inch and set in a very hot oven to bake.

Baste often with the liquor in the pan, occasionally sifting over more flour.

When a nice brown, and water is cooked away, and grease is enough cooked out to fully cover the bottom of the pan, it is done.

Set it out of the stove and pour off the grease and let cool in the pan. To take from the pan, set the pan on the stove and let it get warm, then slip battercake turner under the opossum and lift it out whole.

## Aletha Lodge Review Held

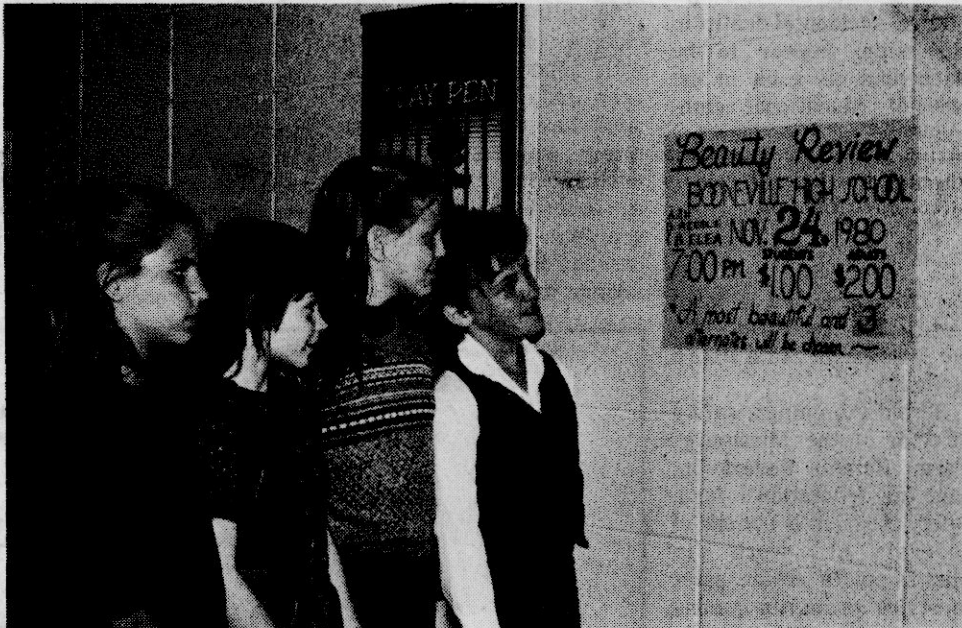
An application for the change of ownership of the Aletha Lodge Nursing Home in Booneville was scheduled to be reviewed this morning, Nov. 20, during the Mississippi Health Systems Agency's monthly meeting at the Sun-N-Sand Motel, 401 N. Lamar St., Jackson, according to an announcement from the agency this week.

An application was filed earlier this year by Dr. Prentiss Smith of Baton Rouge, La., to purchase the stock of the Booneville nursing home from NuCare Inc., present owners of the facility. Smith has also filed an application to purchase the stock of another NuCare facility located in Laurel, Miss.

The cost to purchase the stock of the Booneville

facility is estimated at \$477,900.

An application for the construction of a new Alcorn County Health Center in Corinth was also to be reviewed at the meeting. The cost for the new health center, estimated at \$364,000, is to be furnished through a public Health Services grant, Hill Burton and the Alcorn County Health Center.



PLANNING FOR REVIEW - Ready for the beauty review to be held at Booneville High School Monday night, Nov. 24, for students of Anderson Junior High, Booneville Middle School and Booneville Elementary School are (from left) Kim Tryner, Sandy Holland, Shannon Jackson and Camille Gillespie. A "most beautiful" and three beauties will be chosen from each school. (Photo by Paul Wojcik)

## LEISURE LEARNING

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### SOMETHING FOR EVERYONE

WHAT: Income Tax Preparation

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WHERE: Patterson Hall

COST: \$15<sup>00</sup> for 6 Weeks

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Tuesday Night December 2,

All Must Register November 24,

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MISSISSIPPI JUNIOR COLLEGE  
*the community college*

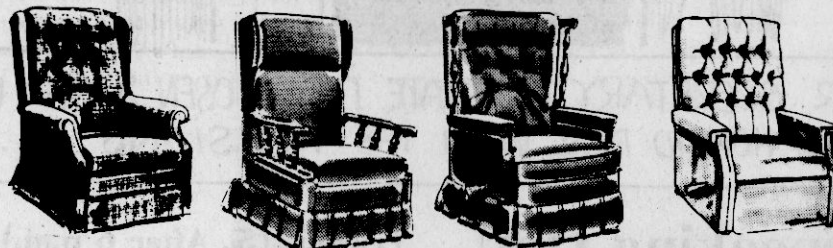
NON-DISCRIMINATION

The Northeast Mississippi Junior College adheres to the principle of equal education and employment opportunities without regard to race, sex, color or national origin. This policy includes the qualified benefits and extends to all programs and activities supported by the college.

For additional information, or to pre-register, interested persons should contact James Williams on the Northeast campus by calling 728-7751, ext. 286

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Men's Quarters



# Opinion

## Local Comments, Letters, Editorials



"...FOR SECRETARY OF STATE I'VE CHOSEN A MAN WHO KNOWS HOW TO DEAL WITH THE RUSSIANS...."

### Speaking Out! (728-6215, After 6 p.m.)

#### Voted For Reagan

"In response to the person who called the South ignorant and backwards: Well, I guess I'm one of them, because I did vote for President-elect Reagan because he believes like a Southerner and not just because he happened to be born in Georgia. He feels like we feel and that's why I voted for Ronald Reagan."

#### Rabbit Stew

"I've still got the recipe for rabbit stew, because since Jimmy Carter was elected president, that's all I've been able to eat is rabbit stew—and I might be able to get a little peanut butter every once in a while. But I would like to have a country like California was run eight years under Gov. Reagan."

#### Long Memory

"This is to the people who were downgrading us who voted for Reagan. This is one freedom we still have, to vote for anyone we choose. If you want to be a jackass, go ahead. I'm an elephant with a long memory of what has been done for the past four years—a total of nothing but goofups. Thank you."

#### Possum Recipe

"Does anybody have a recipe for baked possum and con? Or how to cook rabbit stew? We may not have any commodities like we did in 1935. If anybody knows, put the recipe in the Banner-Independent. I'm sure many of us are going to need it. Lord help us."

#### Getting Smarter

"To the patron who spoke out against our new president last week: What has our 'good ole Southern boy' ever done for us?"

Sure, he kept us out of war with Iran, but why? Because we had no national defense system to protect ourselves...and then a year later, we still don't have a national defense system. Yes, our 'good ole Southern boy' really helps. What if we go to war tomorrow? No, I don't think the South stupid, they're just getting smarter. They realize that it's still not too late to get something done. Thank you."

#### Qualifying Time

"When are the aldermen going to announce the deadline for qualifying for the post vacated by Mr. Timbes? It seems the time is near."

Want to express your opinion? Call 728-6215 after 6 p.m. and you will have 30 seconds to voice your opinion on any subject you wish. Selected comments will be printed in this column.

## Economic Growth Needed

JACKSON—Calling economic growth "one of the most important aspects of our development," Gov. William Winter last week hosted a major economic development seminar entitled the "Governor's Conference on Business Strategy and Management for Competitiveness and Productivity."

The conference was attended by over 75 business and industrial leaders from throughout the state. "We invited people knowledgeable in the area of

economic development who, based on what they heard from the speakers, could give significant input as to the direction Mississippi's industrial development program should take."

Winter called the conference "an important step in plotting a proper course for economic development in Mississippi." He said, "I want Mississippi to have plans for economic growth that are well-defined and based upon well-studied

data. I believe that a well-developed economic and industrial development program will enable us to take advantage of the labor we have, the resources we have, and the location we have in a way that will result

in more investment in this state."

Winter said the idea for the conference came from a similar conference he attended in Atlanta which dealt with industrial competitiveness in the United

States, particularly as it relates to Japan.

"I was impressed with the necessity of developing some plans domestically in this country and particularly as they relate to economic development in the South and Mississippi," Winter said.

### Letter To The Editor

#### Thanks For Support

Dear Editor,  
We, the faculty of Marietta School, would like to thank each of the businesses of Marietta, Booneville and Baldwin for their generous support given to our Halloween Carnival. You have helped us to have a very successful carnival. We would like to thank the parents also for every effort

### Eyes On Mississippi

By BILL MINOR  
Columnist

JACKSON, Miss.—Mississippi, which remained on the periphery of presidential politics from 1948 to 1976, backing splinter parties and occasionally going overboard for some extremist, has amazingly proved it now has one of the most evenly balanced electorates in the nation.

Where else in the country could you find any closer election returns than the 1.9 percent by which Mississippi voted to put a Democratic administration in the White House in 1976, then voted by less than 1 percent to elect a Republican president in 1980?

What this seems to indicate is that the days of making monolithic political decisions in Mississippi are over, largely due to the infusion of some 375,000 black voters into the electorate, plus the fact that the 1,000,000 or more white voters don't all think the same way.

This is perhaps the day against which the oldtime racists warned us when they were calling for white "unity" under the banner of segregation and trying to keep the black man from getting the vote. They always said that if the whites were ever divided and blacks got the vote, the black vote would hold the balance of power.

That's not exactly how it has worked out, but almost. The remarkable thing is however, the world has not come to an end as the bitter-end racists warned.

Instead, Mississippi has dropped the notion that it could go off on some tangent when presidential elections came around, and competitive politics nobody dreamed of having a decade or so ago has taken root.

The Nov. 4, 1980, presidential election was the high water mark in the evolution of Mississippi's political system. Just under 900,000 voters turned out—an incredible upsurge over any previous election in Mississippi, presidential or otherwise—when from the

pre-election indications it appeared most voters were not very excited about the campaign. Only the supporters of Ronald Reagan showed any enthusiasm, and if the outcome depended only on the number of Reagan signs around, it would have been a GOP runaway.

Reagan, of course, was the kind of plain-spoken conservative who could have won Mississippi by storm a few years ago, and in this race, he had to be ruled the favorite from the outset, albeit a native Southerner was his opponent. That Reagan edged Jimmy Carter in this conservative state by the slimmest of margins bespeaks the even balance in political concept made possible by the composition of the electorate.

A post-election analysis by close observers of the black vote shows that Carter picked off around 205,000 black votes statewide. Based on this estimate, then Carter got around 225,000 white votes, or about 33 percent of the number of

white votes that went to Reagan. Reagan's black vote is not believed to have been more than 1 per cent of his 442,000 total vote.

State Republican strategists do not share the euphoria that some of their fellow GOPers have displayed over the Reagan victory in Mississippi. "Even with almost 70 percent of the white vote the fact we can only win by 1 percent of the total is not very encouraging for the future," said one top Republican party figure.

"If the party is going to grow, it's going to have to have some more black support, and that is the direction we must look," he added.

The Republicans have evidently come to the same realization as practical Democrats did a few years ago, that a political party cannot survive if it is all-white, even in Mississippi. Conversely, neither will a party that is all-black have any hope of survival.

Where blacks seem to have the hardest time in dealing with political

realities is accepting the limitations they have of electing a black candidate, except in localized situations where blacks have 60 percent or better, of the votes. The state has not yet reached the point that whites will, except in very rare instances, vote for a black candidate over a white candidate.

Whites often become annoyed with the political responses of blacks, but they have found the black vote extremely helpful in many communities around Mississippi where such issues as legal liquor or school bonds are on the ballot and blacks can generally be counted on to vote favorably, offsetting an organized opposition.

Mississippi, in a few short years, has gained a great deal more political sophistication, and moved much closer to the mainstream of national political thought. Or, on the other hand, maybe the mainstream has just moved closer to us.

### Ag Affairs

## State's Farm Fatalities Are Decreasing

By ED BALKE  
Mississippi Farm Bureau Federation

#### Safety Programs Helping

Rural accidental deaths in Mississippi appear to be slackening off a bit in the face of educational campaigns waged by a number of safety agencies, however, drownings and accidents with farm tractors continue to take the highest annual toll, according to information provided on death certificates recorded with the Mississippi State Board of Health.

Harold Cummings, safety director of the Mississippi Farm Bureau Federation, said the federation's farm safety program is but one of several at work in Mississippi to create safer lifestyles primarily among farm people, and that the 1979 year recorded a decrease of eight fatalities statewide over the previous year. So far this year's death reports promise another small decline.

The most recent statewide tabulation shows that out of a total of 74 farm accident fatalities in 1979, 21 Mississippians died of drownings—with eight of these in farm ponds. Fourteen persons succumbed as a result of tractor mishaps with overturned tractors causing half of those fatalities.

Next in line as the most demanding grim reaper was falling objects—mainly trees which fell on and crushed seven victims. Accidental gunshots claimed another seven persons while three others died of gunshots that were not described as accidental by coroners' juries. Two of these cases involved robberies while a third involved a law enforcement officer shot in the line of duty in a rural area.

Asphyxiation claimed six victims during 1979 with four of them, each in their twenties, dying of carbon monoxide poisoning. Two elderly housewives died of

smoke inhalation. One young male worker died from inhalation of poisonous gas.

So-called freakist accidents continued into 1980 with reports already this year indicating that one adult has died from a cat bite, another from mistaking a can of antifreeze for a beverage, and a youngster being struck by a baseball bat during a Little League ball game.

The 1979 survey revealed that two men accidentally electrocuted themselves, another died in a dynamite explosion, and a lady was fatally burned in a canning accident.

Farm and forestry machinery claimed a few victims in bizarre incidents. A policeman by profession was fatally caught in a hay baler. A student was snatched up by a combine. And out on the woodlot a pulp-

wood worker died when a tree skidder went out of control.

The incidents of drownings sprang from diverse circumstances. One man was trying to retrieve a boat from the Mississippi River. Another toppled off a barge. Two small children compounded tragedy when the younger, only four years of age, attempted to retrieve a ball from a pond—and the older, a nine year old

brother, failed in an attempt to rescue his little brother.

Safety specialists see a tragic thread of truth entwined through most if not all of the accidents each year—which is that accidents prey mostly on those who let their common sense guard down even for a moment and either knowingly or unknowingly submit themselves to a potential risk. Then the percentages take their grisly toll.

## Senator Thad Cochran

### SPECIAL REPORT:

#### Historic Election



The results of the recent Presidential and Congressional elections are significant, both politically and historically for our country.

Many observers believe it is the most dramatic philosophical shift in our nation's direction since the Franklin Delano Roosevelt landslide of 1932, which ushered in the New Deal era. History, and how the new leadership in Washington handles its opportunities, will determine that.

But first, let us examine the results of the 1980 election and put these facts into perspective.

Governor Reagan's election as the 40th President meant that Jimmy Carter was the first incumbent Democratic President defeated for reelection since Grover Cleveland lost to Benjamin Harrison in 1888, nearly a century ago.

Another stunning occurrence was the election of 16 new Republican senators, giving the GOP control of the Senate next January for the first time in over a quarter of a century. The 1980 elections ended the longest one-party dominance of the U.S. Senate in our history.

On the House side of Capitol Hill, Republicans gained a total of 33 seats, leaving the Democratic majority with their narrowest margin of control since 1956. Several prominent House leaders and committee chairman were defeated in the Republican landslide.

But the greatest impact

from the 1980 elections is expected to be felt not at the White House or in the House of Representatives but right here in the United States Senate.

The 12-seat net gain by the Republican party was the biggest turnover since the Democrats won 15 in the 1958 election. Another interesting comparison is that not since 1860 have the Democrats lost more seats in the Senate. Thirteen incumbent Senators were defeated this year, and coupled with five others who voluntarily retired, the freshman class of 18 means nearly one-fifth of our body will be newcomers.

All 15 standing committees of the Senate, as well as select or special committees, will have Republican chairmen for the first time since 1954. Most of these new GOP chairmen are more conservative, more toward the mainstream of thinking in this country than some of those now commanding these important leadership positions. Our neighbor from the state of Tennessee, Senator Howard Baker, will probably be the new Majority Leader in charge of winning a consensus for the legislation and programs of the new administration.

There will be some real challenges facing those of us returning in January for the 97th Congress.

Serious problems confront our nation, at home and abroad, both economically and militarily.

The people of America have indicated through their vote at the polls that they want decisive, responsible leadership from the White House and Congress in addressing these problems.

Inflation, unemployment, the readiness of our national defense, respect for America by friends and adversaries, the burden of government regulation, and waste and inefficiency in many federal programs—all these are issues the American people want handled in an effective manner.

From the standpoint of our own state of Mississippi, I might note that our Congressional delegation returns intact, although there very likely will be changes in some of our committee assignments and other leadership positions. We will, I assure you, continue to work as a team in behalf of the best interests of our state as well as the larger national interest.

I am convinced that given the proper leadership, the American people will respond favorably and overcome many of the difficulties which now confront the nation.

Governor Reagan and the new Congress have been given a mandate to take positive and responsible action to achieve this goal.

With sensible cooperation and the proper spirit, I believe we can make great progress in moving our country forward.

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Jan Lancaster

## Miss Lancaster Is Engaged

KOSSUTH—Mr. and Mrs. Max W. Lancaster of Kossuth announce the engagement and forthcoming marriage of their daughter, Jan, to Keith Richardson, son of Mr. and Mrs. Marlin Richardson of Ripley.

Miss Lancaster is the granddaughter of Paul J. Lancaster and the late Mrs. Era Lancaster, and Mrs. Lillian Johnsey and the late Bill Johnsey, all of Rienzi.

Mr. Richardson is the grandson of Mr. and Mrs. Zack Ledbetter of Ripley, and the late Mr. and Mrs. Will Richardson.

The bride-elect is a 1979 graduate of Kossuth High School. She is presently attending Northeast Mississippi Junior College.

A reception will follow in the church fellowship hall.

## Super Saturday Set

The second Super Saturday, Chapter II, will be held this Saturday, Nov. 22, at the George E. Allen Library.

The Booneville Junior Auxiliary, who sponsor the project to teach, entertain and promote interest in the local library, says that all children in grades 1-3 are invited to come to the Allen

## Library Notes

By LEE DAVIS  
Librarian

A new set of the "World Book Encyclopedia," is ready for your use in the library reference section, and that makes it possible for you to borrow a volume for home use from the older set that has been serving your needs. Having these available to students has proved valuable and those sets of other encyclopedia works which have been gifts from patrons are also very serviceable in the same way.

The news magazines that are indexed in "The Reader's Guide to Periodical Literature" -- "Time," "U.S. News,"

"Newsweek" and others that are kept on file for research--are another source of material for term papers. Many of these are your gifts, very much appreciated.

Other new books include a biography of athlete Bjorn Borg, TV personality Merv Griffin and the late news journalist Walter Lippman. Two of these are on the best sellers list, as are novels "The Second Lady," by Irving Wallace, and "Random Winds," by Belva Plain, recent arrivals.

Also a best seller is Studs Terkel's "American Dreams," another of his pictorial works on America and Americans, this one sharing the aspirations of

## Seasonal Decorations Theme Of Woman's Club Meeting

The November meeting of the Booneville Woman's Club was held at the George Ed Allen Library Thursday,

Nov. 13, at 3 p.m. with the Home Life Department in charge of the program and Mrs. Curlee Ross, president, presiding.

The Club Collect was led by Mrs. John Smith and the pledge of allegiance by Mrs. Webster Cleveland Jr.

Mrs. Marvin Smitherman, past president of the club and a local artist, was the speaker. Her subject was "Seasonal Decorations."

She prefaced her remarks by saying the "World Book" says Decorative Arts is no less important than fine arts and has been a part of life since prehistoric man. She pointed out that the creative arts of the membership of the local woman's club have

been a source of inspiration to her in this field for many years.

Mrs. Smitherman illustrated her remarks with various forms of seasonal decorations that she had created and emphasized the use of natural materials. She mentioned several helpful hints and suggested that members give decorating supplies or hand made decorations as gifts.

Of special interests were the display tables containing hand made holiday decorations made by the 30 members who were present.

During the business session Mrs. Emmons Turner Jr. reported on

FREE and stated emphasis during the month of November was being placed upon the revitalization of energy.

Plans were also made for the club's participation in the Christmas parade in December.

The hostesses were Mrs. Merrill T. Cartwright, Mrs. Mabel Hill, Mrs. Carroll Yarber and Mrs. La Beaune Peeler.

In keeping with the theme, "Seasonal Decorations," the refreshment table was overlaid with a hand made, rich brown net cloth ornated with brilliantly sequined fall and harvest motifs and edged with matching scalloped felt. In the center was an arrangement of yellow chrysanthemums and roses in a silver epergne surrounded by yellow tapers.

Mrs. Peeler served coffee from the silver service, and Mrs. Cartwright served cake to the guests from this setting.

## Miss Cox Is Engaged

Mr. and Mrs. Otis Cox announce the engagement and forthcoming marriage of their daughter, Pamela Jo, to Dennis M. Meek Jr., son of Mr. and Mrs. Dennis M. Meek Sr. of Baldwin.

The bride-elect is the granddaughter of Mrs. Ollie Windham and the late Frank Michael, and Mrs. Era Cox and the late Hester Cox.

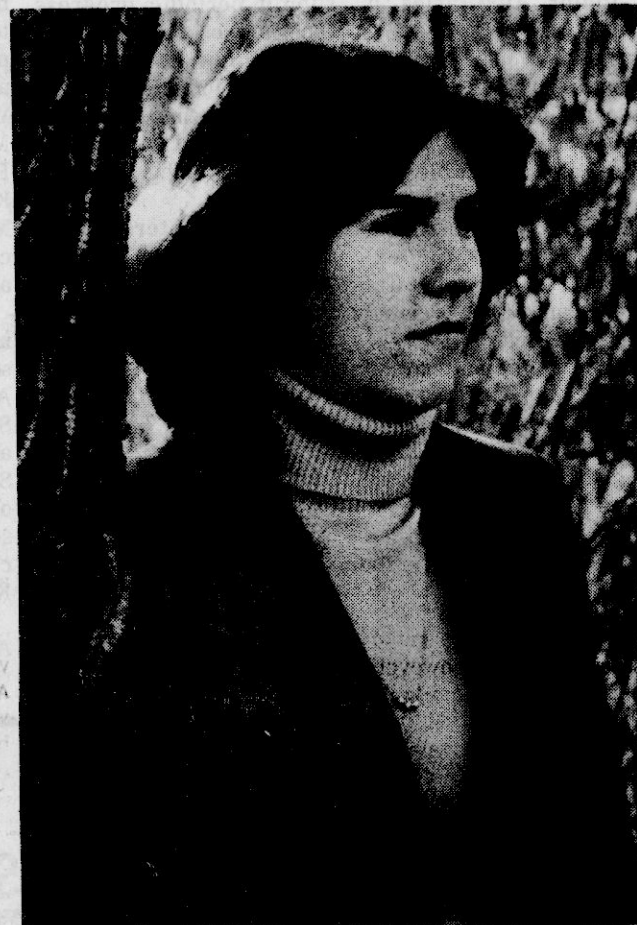
Miss Cox is a graduate of Booneville High School and is presently attending the Northeast Mississippi Junior College.

The prospective groom is the grandson of Mr. and Mrs. Mitchell Carson and the late Mr. and Mrs. Claude Meek.

Mr. Meek is a 1979 graduate of Baldwin High School and is presently attending the Northeast Mississippi Junior College.

The wedding will be solemnized at 6:30 p.m. Dec. 19 at the Jumpertown United Methodist Church. A reception will follow in the fellowship hall of the church.

No invitations are being sent locally, but all friends and relatives are invited to attend.



Pamela Jo Cox

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•Sweaters	...were \$24.	...now \$9
•Jackets (sizes 12-16)	...were \$56.	...now \$15
•Jackets (sizes 12-16)	...were \$78.	...now \$29
•Pants (corduroy)	...were \$40.	...now \$22
•Jackets (corduroy)	...were \$64.	...now \$32
•Skirts	...were \$31.	...now \$19
•Dresses	...were \$39.	...now \$19
•Dresses	...were \$64.	...now \$29
•T-Shirts (Pierre Cardin)	...were \$22.	...now \$8

and lots more not listed!

Sizes 3 to 13 and 8 to 16

all winter styles

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Corinth, Miss.

# Banner-Independent Society News

## Church, Family, Clubs

## Mrs. Patsy Johnson Addresses UDC Club

Mrs. W.V. Kemp and Mrs. Cliff Michael were the hostesses for the Nov. 12th meeting of the D.T. Beall Chapter, United Daughters of the Confederacy. The setting for the meeting was the suburban home of the

Kemp's in Parkwood Gardens. Sixteen members were present.

During the social hour the hostesses served apple pie and coffee.

Mrs. Richard Kemp presided over the meeting and dispensed with the business.

Mrs. Patsy Johnson was the speaker for the program. She told of Dr. Simon Baruch, a physician who

served during the conflict of the War between the States.

He was born in Germany in 1840 and died in 1921. He emigrated as a youth and received his professional training in Charleston, S.C., and at the Medical College of

Virginia. He served as a surgeon from 1862 to 1865 in the Confederate Army.

During his service in the War between the States it is said that he spent two days and two nights at Gettysburg in constant operations and vigils. The nights were cold, wet and rainy and tested the strength, both physically and characterwise, of all

connected with the conflict. Baruch was very successful in his treatment of the wounded.

He practiced his profession in Camden, S.C., from 1865 for a time and later moved to New York City where he became known as a leading exponent of hydrotherapy and a public health advocate.

The meeting was adjourned at 4 p.m.

### OLDMAINE trotters

Lay-A-Way For Christmas

### Shackelford's Shoes

"Quality Footwear" Uptown Booneville

### Insurance cards now accepted for payment

Insurance Companies pay for Chiropractic care and other services in our clinic. This offers distinct, important advantages to our patients in comparison to other offices.

As all the services performed in our office are recognized by major medical insurance companies, many patients in our area are suffering needlessly when their insurance (either through work or private policies) would cover a major portion, if not all of their treatment. With verified coverage, most services are billed directly to the insurance company, making little or no payment necessary from the patient! If you would like for us to find out what your individual policy would cover, please call us at the office; 728-8456

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Over 600 Insurance Companies Pay Chiropractic Claims  
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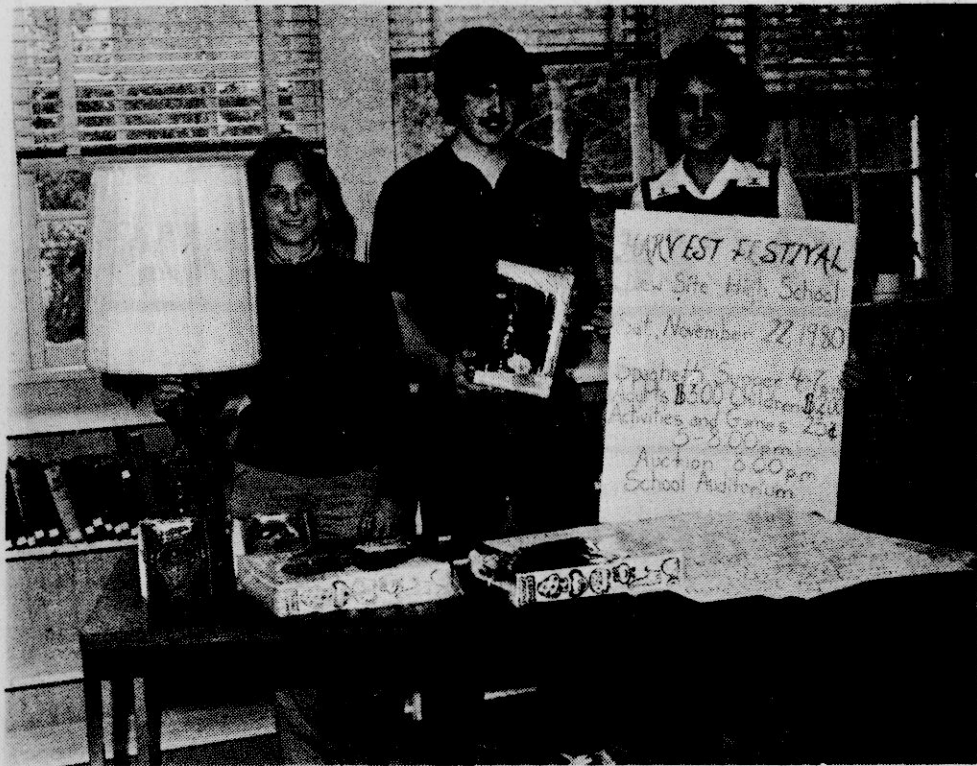
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HARVEST FESTIVAL SET—From left, Becky Sims, Mark Cole and Becky Maness, are shown preparing for the First Annual New Site Harvest Festival to be held Saturday night Nov. 22. (Photo by Lee Gentry.)

## New Site Harvest Festival Set

The first annual New Site Harvest Festival has officially been set for Saturday night Nov. 22 to be held on the New Site High School campus.

A host of activities will be held including, dart throw,

fishing, football throw, basketball throw, cake walk, and jewelry engraving. Also included in the first annual event will be a marriage booth, a jail house and as a special treat, a spaghetti supper will be held.

The supper will be from 4 til 7 p.m. while the activities are from 5 p.m. til 8 p.m. A spokesman for the First Annual Harvest Festival said they hoped for a large crowd and do indeed want to make this an Annual affair.

## Booneville Happenings

By JESSIE PRESLEY  
Correspondent

We regret the illness of Alvin Copeland. He suffered a heart attack last Saturday, Nov. 8, and is a patient in our local hospital. We send Alvin our best wishes for an early recovery and assurance of our prayers.

Monday night, Nov. 18, is "M" (Mobilization) for Prentiss County Baptists. There has been a goal set for 240 to be present. Please support your church. Dr. Clyde Tilley, Department of Religion, Union University will be featured speaker for the occasion. East Booneville Baptist Church is the place. The time is 7 p.m.

Recent luncheon guests of Mr. and Mrs. Lloyd Downs were Mr. and Mrs. Bill Whitley and Tim Frasier, Mr. and Mrs. Terry Frasier and children of Wheeler and Mrs. Loretta Green of South America.

The Rev. Roy Bostick attended the Baptist Convention in Jackson last week.

Mrs. Leon Hunkapillar passed away last Monday. We extend our deepest sympathy to S.L., Diane, Wayne and other members of the family.

John and Cindy Simmons of Memphis spent Friday night and Saturday with relatives.

Sunday visitors with Mrs. Bonner Arnold were her grandson, Bob Arnold, granddaughter, Kathy Arnold, Mike Gann, Mrs. Kate Fugitt, Macon Griffith and Mrs. Quay Michael. Mrs. Arnold is recovering from a stay in our local hospital.

Mrs. Smith Oakley is a patient in the Baldwin hospital. We wish Dot an early recovery.

Charles Cole and Scott went to the ballgame in Memphis Saturday.

Mrs. Ola Geno is spending a few days with her sister, Mrs. Bessie Marshall of Corinth this week.

Supper-guests of the Joe Kingsleys Saturday night were, Mr. and Mrs. Mark

Kingsley and Chris of Tupelo, Dale Kingsley of Atlanta, Mr. and Mrs. Dean Bledsoe and Martha Elizabeth of Muscle Shoals, Ala., and Mr. and Mrs. Roy Rinehart, and Natalie.

We extend our deepest sympathy to the family of Earvine McKinney who passed away Monday, Nov. 10.

Congratulations are in order for Miss Sherry Bowen. She was named Handicapped Professional Woman of the Year Community Awards Program and Dinner. Mrs. Ronda Todd and Mrs. Becky Todd of Memphis were present to see her receive the award.

The Rev. Luther Gibson is a patient in our local hospital. We send him get well wishes for a complete recovery.

Mr. and Mrs. Butch Caldwell spent the weekend in Memphis with Sherry Raines and family.

Mr. and Mrs. Jerry Hodges and Beth were in Ripley this weekend to see Mrs. Mary Lence.

Mrs. Bill (Alice) Bullard had a very nice surprise recently when three of her sisters and other relatives came for a visit. One sister, Margaret Songer of Lubbock, Texas, she had not seen in nine years. Another sister Christeen York of Crenshaw, Miss., and Mr. and Mrs. W.J. Curtis (sister and brother-in-law) of Senatobia, Miss., Alice and her sisters recalled many happy memories of days gone by.

We extend our Christian sympathy to the family of Mrs. Margaret Brinkley. Margaret was buried on Friday of last week.

East Marietta Baptist Church has a new pastor. Bro. Keith Clayton has been called by the church to serve as pastor. Bro. and Mrs. Clayton have two children and live on Dry Creek Road.

Mr. and Mrs. Herschel Thomason and their houseguest, Mrs. Loyse Crowder of California, visited relatives in

Hopkinsville three days last week. Enroute home, they visited with Mr. and Mrs. Toy Hill of Paris, Tenn., and Mr. and Mrs. Neil Griffin in Dyer, Tenn.

Mrs. Linda Smith spent a few days last week with her mother in Pigeon Forge, Tenn. Mrs. Clovis Rogers accompanied her and visited her daughter's family, Mr. and Mrs. Joe Profett and children in Knoxville, Tenn.

We extend our deepest sympathy to the family of Van Owens of Wheeler. Mr. Owens was killed in an auto accident last Thursday evening at Frankstown.

Thought for the week: "Confide in a Friend"

When you're tired and worn at the close of the day

And things just don't seem to be going your way,

When even your patience has come to an end,

Try taking time out and confide in a friend.

Perhaps he too may have walked the same road

With a much troubled heart and burdensome load,

To find peace and comfort somewhere near the end,

When he stopped long enough to confide in a friend.

For then are most welcome a few words of cheer,

For someone who willingly lends you an ear.

No troubles exist that time cannot mend,

But to get quick relief, just confide in a friend.

1 col inside add to B'ville Happenings

Mrs. Mabel Hill has returned home after a very pleasant visit with her son, Dr. David L. Hill, and family in Southport, Conn.

## Girl Scout Council Meets At Northeast

The 34th annual meeting of Prairie Girl Scout Council was held Thursday evening, Nov. 13, in the Mississippi Room of the Frank Haney Union building at the Northeast Mississippi Junior College, with Mrs. Becky Cook, acting president, of Tupelo presiding.

Volunteer Scouting adults together with Senior Girl Scouts and field personnel from the 19-county council attended. Many volunteers were given daisies to wear, identifying them as having participated in Girl Scout training this fall.

Senior Toop 172 of Booneville presented the opening flag ceremony. W.B. White of Booneville gave the invocation. Dean Joe Childers of the junior college welcomed everyone to the campus. A chorus of Senior Girl Scouts sang "I'm a Girl Scout."

Mrs. Pat Clark, executive director of the Prairie Council, presented her

report prior to the program. Mrs. Beverly Jones of Starkville brought a taped message to the Prairie Council Girl Scouts from the World Chief Guide, Lady Price of Australia.

Mrs. Joann Munn of Ripley reported and showed slides of the seventh grade trip to Juliette Low's birthplace in Savannah, Ga., during the spring holidays.

Mrs. Nancy Jackson and Senior Scout Amanda Johnson reported on the wider opportunity "Wildlife Tales and Trails" in which they participated in Greenwich, Conn. As a result of this activity they are starting to work on some special projects at Camp Tikawitha, beginning with a Lou Henry Hoover Bird Sanctuary.

Senior Scouts Kris Batchelder, Rebecca Smithson, and Kristy White reported on Charnwood '80 which was a European Encampment in England. They brought a taped message from the

British director of this encampment directly to the Girl Scouts of Prairie Council.

Mrs. Mamie Cadden of Amory reported on the adult trip to Juliette Low's birthplace. Mrs. Martha White of Booneville was a participant in this event.

Duncan Clark of Tupelo installed the new officers and board members who had been voted on previously. They are: president, Nelson Jones, Starkville; first vice-president, Mrs. Jan Batchelder, Starkville; third vice-president, Mrs. Toy Tucker of Plantersville; and treasurer, Herman Gray of Corinth.

Board members at large are Mrs. Ann Stafford, Mrs. Ellen Short, Mrs. Marianne Smith, Bob Denny, Mrs. Ann Castle, Ms. Kathy Cadden, John Beal, Alan Bank, Mrs. Judy Miller, Mrs. Terry Jones, Mrs. Carolyn Ritter, Mrs. Merle Norton, Mrs. Barbara Rockman, William Donald, Mrs. Beverly Jones, Jerry Sparks, and Mrs. Allegra Brigham.

New members on the nominating committee are Mrs. Merle Norton, Mrs. Janet Gray and Mrs. Mary Lou Howell. Officers and board members continuing to serve are: second vice-president, Mrs. Becky Cook; and secretary, Mrs. Martha White. Members at large are Mrs. Marie Anderson, Mrs. Phyllis High, Mrs. Katherine Wells, Mrs. Mamie Cadden, Guy Batchelder, Mrs. Dorothy Lane and Mrs. Helen Siegel.

Nominating committee members continuing to serve are Mrs. Mary Ann Arnold, Mrs. Marianne Smith, Mrs. Joann Craig, and Mrs. Hazel Garrett. Senior Scout representatives on the board for the 1980-81 school year are Kris Batchelder, Starkville, and Kristy White, Booneville.

Mrs. Mamie Cadden of Amory gave special recognitions. Among those

receiving 15-year pins was Mrs. Ruth Galloway of Booneville.

The meeting was closed with everyone singing "Taps."

Mrs. Opal Anderson,

Booneville Neighborhood Chairman, was banquet chairman. Mrs. Helen White was in charge of the decorations which were arrangements of fall chrysanthemums.

## JA Sponsors Special Education Scholarships

The National Association of Junior Auxiliaries is sponsoring a graduate scholarship program for persons in special education programs.

Scholarship grants up to \$3,000 are available for study in the fields of mental health, mental retardation, speech therapy, the exceptional child, remedial reading and other related programs.

Recipients may attend the college of their choice and may reapply if more than one year is needed to complete studies.

Junior Auxiliary

stipulates the recipient submit periodic progress reports, work in Arkansas, Mississippi, Louisiana or Tennessee for at least a year upon completing studies or repay the grant within three years if the obligations are not met.

Area chapters participating in the program are Aberdeen, Amory, Booneville, Corinth and Tupelo.

Application forms are available locally from Margaret Floyd, 728-4033, or Veda Southward, 728-3424, or from the NAJA Scholarship Committee, P.O. Box 1873, Greenville, Ms 38701.

Letters of recommendation, application form and other attachments must be mailed to the scholarship committee by Feb. 31, 1981.



MELANIE GLENN

Melanie Dawn Glenn, daughter of Russell and Betty Glenn, celebrated her first birthday Monday, Nov. 17.

She is the granddaughter of Mr. and Mrs. Junior Scott of Booneville, and Mrs. Alvin Glenn and the late Mr. Glenn of Marietta.

She has one sister, Tammie.

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our "GOODIE RACKS" are full of Pre Thanksgiving "Goodies"!

Turkey and dressing bargains. Gobble-up these "goodies"!

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- Pants (J.G. Hook) reg. \$48 ..... now \$19
- Robes (terry) reg. \$27 ..... now \$14
- Shirts (long sleeves) reg. \$22 ..... now \$10
- Sweaters reg. \$32 ..... now \$15
- Dresses some 1/2 off & more!
- Jeans (colors by Gloria Vanderbilt) reg. \$42 ..... now \$19

many others goodies not listed are on the goodie racks in the back room

If you find your size, you've found a prize!

All winter styles sizes 4 to 16

Corinth, Ms.

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**Sears 24 color portraits \$19.95**

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**Friday, November 21**  
**Photographer's Hours: Friday, 9:00 a.m.-5:30 p.m.**

**SHOP EARLY — SEW YOUR CHRISTMAS GIFTS FOR BIG SAVINGS!**

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60" WIDE  
FAMOUS BRANDS  
SOLIDS, TWEEDS & PLAIDS  
BIG SAVINGS **\$3.88 YD.**

**Unbleached Muslin**  
PERMA-PRESS  
REG. \$1.29  
**\$1.00 YARD**

**Screen Prints**  
60" WIDE POLYESTER  
REG. \$3.98 YD. SALE **\$2.66 YARD**

**Corduroy**  
Denim **\$1.44 YD.**  
Suede

**NEW! RIB VELOUR**  
60" WIDE **\$3.44 YD.**

**YELLOW HANDLE SCISSORS \$3.00**

**THREAD 5/\$1.00**

**POLY FILLING BAG 98¢**

**CHRISTMAS CUT OUT TOYS 6/\$1.49**

**RIB KNITS FOR CUFFS & WAIST BANDS 5¢ AN INCH**

**THOUSAND OF YARDS AT 66¢ AND 88¢ YD.**

**ANCOCK fabrics**

HOURS: 9:00 A.M. TIL 5:30 P.M. PHONE 728-8242





**NORTHEAST MISSISSIPPI AUTHORS**—Among the authors present at the open house sponsored by the Friends of the Library Tuesday night, Nov. 11, at the George E. Allen Library were (from left) Emory Jones of Iuka, Dick Brown of Booneville, Cecil Summers of Iuka, Claude Gentry of Baldwyn, Don Cunningham of Booneville and Irma Jean Allen of Booneville.

By Friends Of Library

## Local Authors Honored

The Friends of the Library hosted an open house Tuesday night, Nov. 11, which featured authors from Northeast Mississippi.

Dr. Neola Cleveland, president of Friends of the Library, greeted the guests as they arrived and introduced them to the

authors. The guests were then directed to the refreshment table where punch and cake were served by Mrs. Carolyn Downs, Mrs. Angie Via, and Cissy Galloway.

The authors' books were on display throughout the library, giving guests an opportunity to browse and

purchase autographed copies.

Among the authors featured were Mrs. Mildred Anderson, Mrs. Kitty Harbor, Ms. Irma Jean Allen, Don Cunningham, Dick Brown, and Bill White, all of Booneville; Henry

Dalton, Corinth; Emory Jones and Cecil Summers, Iuka; Hal Phillips of Kossuth; and Claude Gentry of Baldwyn.

Special hostesses for the occasion were Mrs. Elizabeth Dew and Mrs. Lee Davis who coordinated the program.

## Sunflower News

By BETTYE BRANDON  
Correspondent

I was late as usual for Sunday School on Sunday morning, and as I waited in the vestibule for the prayer to end I picked up a small tract on which was printed 14 different ways to kill your church.

All of them provoked some serious thought, but the following five did much more than prick the conscience: (1) - Don't come; (2) - If you do come, come late; (3) - When you come, come with a grudge; (4) - At every service ask yourself, what do I get out of this? And (5) - Never accept office, it is better to stay outside an criticize.

Sort of makes one: (me), say within themselves, "Create in me a clean heart, Oh God; and renew a right spirit within me." My sincere thanks to the person who placed the tracts there. You've done a great service.

Our heart-felt sympathy and prayer for comfort is extended to Mrs. Evelina Stubbs and family members during this time of great grief and sorrow in their lives due to the death of a beloved son and brother, Bobby. At the time of this writing, funeral services were incomplete.

Sympathy is also extended to the family of Pease Crump of the Frankstown area, whose death occurred over the past weekend.

"Three Kinds of Love" was the subject of the message delivered by the Rev. Otis Shumpart at the New Tabernacle M.B. Church Sunday afternoon. The program in which the Rev. and Mrs. James Eckford were honored was a highly spiritual and satisfying event.

The Rev. Lewis Ragins was the speaker for a program called "A Day Of Revival" held at the City Road C.M.E. Church of Corinth on Sunday night.

## Donations Sought For Patient's Gifts

The Volunteer Services Department of the Mississippi State Hospital in Whitfield is seeking donations for their "Every Patient A Gift" program.

Almost any gift, especially those in plastic containers, is acceptable, a spokesman said. Some suggestions are cigarettes, candy, cookies, hairbrushes, cosmetics (all kinds, for both men and women), scarves, lingerie, house slippers, raincoats, sweaters and purses.

"Remember, the patients

On Sunday afternoon, Nov. 23, Pastor's Appreciation Day will be observed at Oak Hill M.B. Church. The public is invited.

Immediately following prayer service on Wednesday night, Nov. 26, members of Circle No. 2 will hold a special Thanksgiving service to which the public is invited to attend. Those already present are urged to remain for this event.

Mrs. Earline Pams and members of the Junior Choir of Spring Hill M.B. Church extend to the public an invitation saying, "Please come and let us worship, give thanks and praise God together for our many blessings on this Sunday afternoon, Nov. 23, at 2:30 p.m. in the a pre-Thanksgiving program entitled, 'Old Time Praise Meeting.' Your presence is greatly desired."

Thanksgiving dinner will be served by them immediately following the morning worship service to which you are also invited.

The Work Shop Department of Spring Hill will sponsor a special service on Sunday morning, Nov. 30, at 11 a.m. The Rev. Russell Howell will deliver the message. The public is invited.

Our prayers for the sick and the shutin continue this week, especially for William (Cassie) Rowland who is still a patient in the Tupelo hospital and for Mrs. Myrtle Gaither who has expressed a desire for public prayer on behalf of her family and for herself.

Those in the local hospital are Mrs. Ruthie L. Leslie and Mrs. Mattie Moment. Get well wishes are also extended to Mr. Mann who is one of the security guards of the local hospital, and Ralph Lauderdale, an RN on

the staff of the local hospital, 11-7 shift. At the time of this writing, they are both patients there. We hope they are both back on the job soon.

Mr. and Mrs.  
Jessie Humphrey

Forty-two years ago Jessie Humphrey and Gertrude McDonald became man and wife. Through the years they have struggled together to build a happy and successful marriage, raise two children to adulthood, and establish themselves as useful, constructive and productive members of this community. They are both devout Christians and constantly prove their sincerity and dedication by their individual activities within the church and community.

Jessie maintained the support of his family and his position as head of the home as an employee of the Sam Stoop company here in the city for a period of 13 years and later with the Memphis Sand Company for 26 years.

He is a member of the Baptist Church and is very active in every concern. As a member of the deacon board he preforms his duties with a zeal second to none. Jessie is most noted for his forthright manner of speaking, but he is also loved and highly respected for his integrity, his constant seeking for self improvement, his impartial concern for all community members and for his ability

to give of himself at all times to any child who happens to demand of him attention and affection and correction, when needed.

He is a peace-loving man and his strong sense of fairness and obligation to duty has led to the success of many plans and projects within the church that have been of great benefit to the entire community.

Gertrude is a very effective member of the Senior Choir, and president of the Pastor's Aid Club, as President of Circle No. 2 of the Missionary Society, she has held together a group of senior members for a number of years and together they have performed many deeds of kindness. The sick and the shutin are always at the top of the list and they are constantly seeking ways to bring a little joy and brightness into their lives.

Mr. and Mrs. Humphrey has been successful in building a life for themselves that is truly an inspiration to others in every way. We are thankful to them for their every effort to make this a better community and pray God's blessings in their lives always.

Thought For Today: Ye are the light of the world. A city that is set on an hill cannot be hid. Let your light so shine before men, that they may see your good works, and glorify your father which is in heaven. (Matt. 5: 14, 16).

Till Next Week..

LIGHT UP THEIR EYES  
WITH THEIR OWN PERSONAL  
MONOGRAM  
WE MONOGRAM  
FOR ALL THE FAMILY

- Robes
- Sweaters
- Blouses ...

IT'S A SPECIAL GIFT  
FOR A SPECIAL PERSON  
FAST SERVICE

TOTS 'N' TEENS

## Altitude News

By BLINDA DUNAWAY  
Correspondent

Bea Castleberry and June Walden, MAP Headstart employees from this area, have just recently returned from a trip to Jackson, Miss. While there, they were in a Red Cross training session to learn CPR.

In view of the large number of cardiac emergencies that occur each year, the Red Cross is urging more people to become certified in CPR. I commend these two ladies for taking the time and making the effort to do this.

Mr. and Mrs. Carmon King and Kammie were Sunday dinner guests of Mr. and Mrs. Jimmy Enes and children in Wheeler.

Mr. and Mrs. John Wayne Eaton of Jumpertown are the proud new parents of a daughter, Krissie Nicole, born Nov. 15, weighing 7 lbs.

She has one older brother, Kenny, age 4. Grandparents are Mr. and Mrs. Bondy Kendricks and Mrs. Genell Eaton and the late John Eaton.

Mr. and Mrs. Dexter McCreary and Jason were Saturday night visitors of Mr. and Mrs. Carmon King.

Congratulations to Mr. and Mrs. Donald Boren on the birth of a son, Joseph Grant, who weighed 6 lb. 4

oz. Mr. and Mrs. Lonnie Morgan are the grandparents.

Mr. and Mrs. Charles George of Pascagoula and Mrs. Lucille Moorman of Gautier, Miss., were recent visitors of Mr. and Mrs. Billy Moorman.

Mr. and Mrs. Dale Newborn and Michael and Miss Sherry Few of Alabama were weekend visitors of Mr. and Mrs. Ides Rutherford.

Sunday visitors of Vivian Holder were Mr. and Mrs. Gearld Thompson of Kirkville.

Nancy Bryant and children are spending a few days with Mr. and Mrs. Leslie Wright in Joliet, Ill.

Birthday wishes this week are for Marty Lambert, Mavis Riddle, Kay Phillips, Martha Cromeans and Larry Lambert. May your special day be the happiest ever.

Eulalor Holder was a recent guest of the Sam Chase family in the Burton community. She also visited with Dean Holder and

Benita Leon in Booneville.

Thursday visitors of Mrs. Lena Thompson were Mr. and Mrs. Aldridge Carter and Mary Pippin of Booneville.

Mrs. Sandra Puckett and Jason of Iuka were Wednesday visitors of Myrtle Cole. Also her son Lee Cole enjoyed a meal with her on Thursday night.

Nelodene Wroten and Chris of Verona came by for a short visit with her parents, Mr. and Mrs. Ted Burns, on Wednesday. Chris spent the night with Mr. and Mrs. Mike Dunaway, Jennifer and Brock.

Mr. and Mrs. Ralph Tension of Marietta were Monday night guests of Elvia Moorman.

Minnie Bell Hopkins is in the Baldwyn Hospital after suffering a stroke.

Mrs. Ruby Carpenter has been released from the hospital after her stay there. Coolidge Young is spending a few days at home after hurting his back.

Others who have been on

the sick list include Mrs. Cleo Cole, Mrs. Inez Hale, Ralph Harris, Winnie Harris, Ethel Windham, Quinnen Jackson and Elvia Moorman. Some of these have been in various hospitals around the area. Hope they are home by presstime and feeling well again.

Mr. and Mrs. Jerry Holder were recently visitors of his grandmother, Eulalor Holder.

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VALUES OF \$38.00  
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**SOME ONLY \$4.00**
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- **NEW SHIPMENT MEN'S FIRST QUALITY DRESS SHOES**  
PEDWIN, STUART MCGUIRE, PEPE LOPEZ  
**\$12.95 TO \$16.95**



LACI HUDDLESTON

Laci Nicole Huddleston, daughter of Gary and Donna Huddleston of Booneville, celebrated her first birthday on Oct. 21.

Her grandparents are Mr. and Mrs. R.G. Huddleston and Mrs. Gerry Vick, all of Booneville, and Jack Crowe of Tupelo. Her great-grandmother is Mrs. Nell Nichols of Booneville.

**Menier Christmas Begin at GODDARD'S**

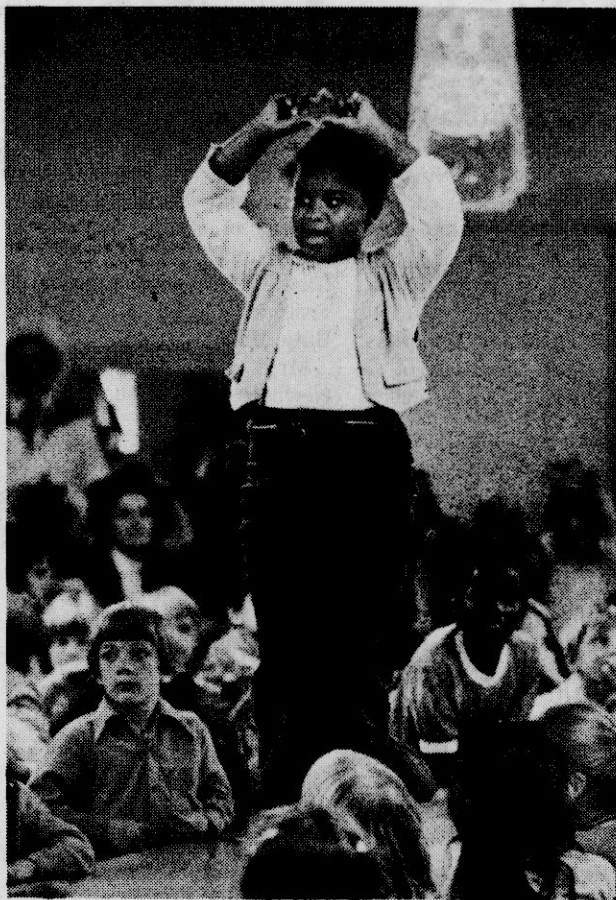
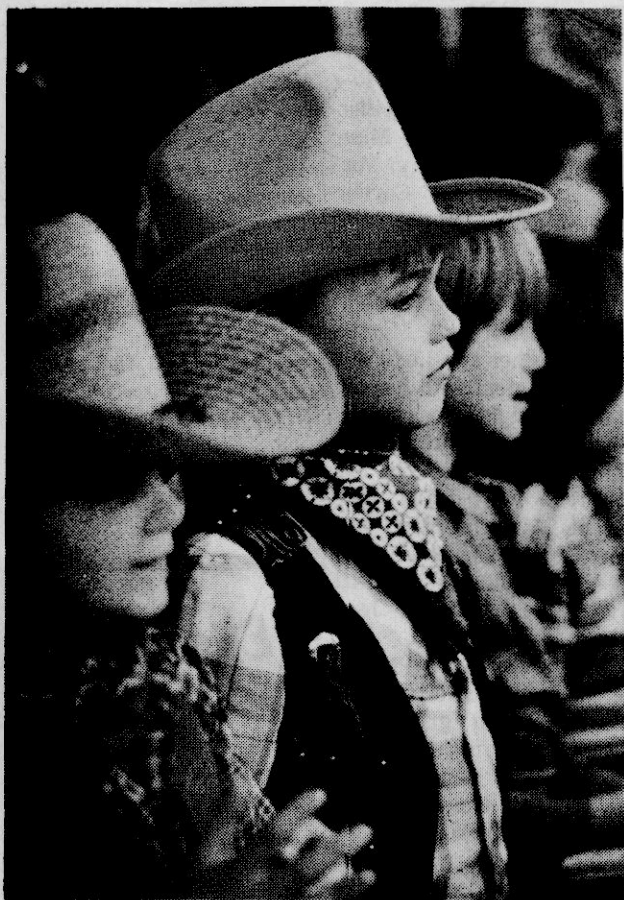
**LAY-A-WAY NOW**

- 1/4 - Carat \$449.00 - \$499.00
- 1/3 - Carat (.37) \$279.00
- 1/3 - Carat \$679.00
- 1 - Carat Reg. \$2795.00 SALE \$2395.00
- 1/4 - Carat \$69.00
- 7-Diamond Cluster Reg. \$119.95 SALE \$99.00
- 1/4 - Carat Cluster \$250.00
- 1/4 - Carat \$269.00
- 1/4 - Carat \$119.95
- 1/4 - Carat \$239.00
- 1/4 - Carat \$259.95
- 1/4 - Carat \$199.95

**GODDARD'S JEWELRY**



## The Colorful West



**COWBOYS AND COWGIRLS**—To climax a study of the American West, students in the four first grade classes at Booneville Elementary School dressed as cowboys and cowgirls last Friday and provided entertainment for the other students at the school during a program in the

school cafeteria. The first graders and their teachers led the students in songs and skits about the American West (top photos) while the other students looked over the Western outfits (bottom photo).

## Rienzi News

By VIOLA PRESLEY  
Correspondent

Guests at the evening services Sunday at the Rienzi Baptist Church were Bro. and Mrs. Neal Moore of Booneville and Mr. and Mrs. Billy Roberts of Wheeler. The president of the Rienzi Lions Club, Bro. James H. Moore, reports that the Rienzi Lions Club has just completed a very successful candy sale. Bro. Moore expresses thanks for the Lions to all of those who assisted in the work and to all who brought candy. Representing the local Lions Club zone meeting at the Holiday Inn, Corinth, on Sunday were Lion Moore and Lion Truman Smith. Miss Pat Lambert of Cairo was a weekend guest in the home of Mr. and Mrs. Edward Switcher. Mr. and Mrs. James Keesler and daughter, Penelope, of Selmer were visitors Sunday in the home of Mr. and Mrs. Jerry Moore. Dana and Brandon Moore and with other relatives of the Moore family. Mr. and Mrs. Melvin Johnsey Sr. were in Mem-

phis Monday at the Baptist Hospital to see their doctors. Family and friends have been happy to learn that their reports were encouraging. Zack Parker was able to come home this week, following a stay of several

## Prospect News

By Mrs. Dudley Lindsey  
Correspondent

Church services here Sunday were very good and enjoyed by all present. We have on the sick list Mrs. Dora Cravens, Mrs. Delma Lesley, Mrs. Joyce Knight and Jeff McGrew. We hope they will soon be feeling better. Mr. and Mrs. Buddy Knight visited with Mr. and Mrs. J.W. Ricks at Nettleton Sunday, Nov. 2. Mr. and Mrs. Dudley Lindsey were Thursday morning guests of Mr. and Mrs. T.P. Chittom at Booneville. Mrs. Dora Cravens visited recently with Mrs. Hattie L. Willson at Plantersville. We want to express our deepest sympathy to the family of Mrs. Mary Miles. She died two weeks ago. She was a good friend and neighbor and will be greatly missed by family and friends. Mrs. Joe Stone and Robbie spent Sunday with relatives at Altitude. Bro. David and Mrs. Franks of Booneville were here Sunday afternoon visiting those who are sick. Mrs. T.P. Chittom, Mrs. Judy Massey and baby of Booneville, and Mrs. Aliene Hlare and girls of Altitude were visitors of Mrs. Dudley Lindsey. Mr. and Mrs. Cliff Hall and son, Mitch, of California arrived Sunday for a few days stay with relatives here. Mrs. Maudie Hall, and Mr. and Mrs. Cliff Hall and son, Mitch, were Sunday supper guests of Mr. and Mrs. Pert Hall and children of Baldwin.

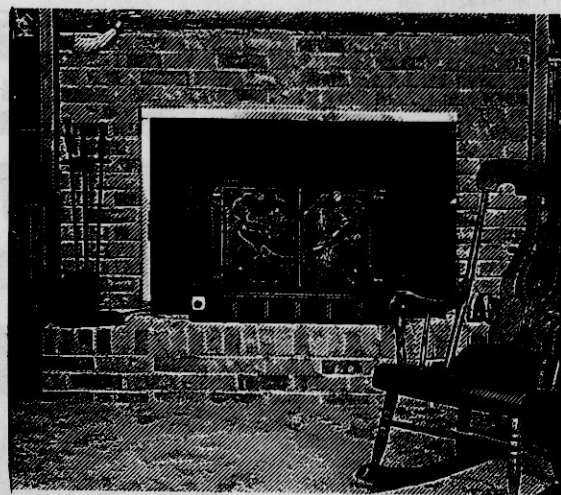


ERICA GILLEY

Erica Renee Gilley, daughter of Farron and Susan Gilley of Corinth, celebrated her first birthday on Oct. 18. Her grandparents are Mr. and Mrs. James Vandevander of Burnsville, Mrs. Myra Ramsey of Little Rock, Ark., and Jimmy Gilley of Baldwin.

days in the Magnolia Hospital in Corinth. Mr. and Mrs. Milton Bishop have been visiting with friends in Corinth who are sick. Mrs. A.J. McCord of Hinkle and her son, H.M. Ray of Oxford, were in town Tuesday for a visit with friends. The basketball season now in progress is the central thought about young players in our community and much interest is shown.

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With a King Fireplace Insert installed in your masonry fireplace, you'll have a heat source you can count on in all conditions...including power failures, brownouts, and fossil fuel shortages!

Since it requires no special pipes or flue work, installation is easy. Just lock open or remove your existing fireplace damper, slide the unit into the fireplace opening, attach the easy-slide-on surround panels, and you're ready to build a fire. For use as a fireplace, open or lift off the decorative, cast-iron doors. For efficient heating, close the doors and the insert becomes a heat circulator, drawing room air in through bottom louvers, heating it in a special chamber surrounding the firebox, and returning it to the room through top and side outlets.

Options include a blower to enhance heat distribution, firescreen, and special grate to permit coal as well as wood fueling. Let us show you the King Fireplace Insert today.



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## ASCS Report

By C.E. CALVERT  
County Executive Director

### Federal Crop Insurance Act of 1980 Extends Disaster Provisions

The Congress has passed and President Carter has signed under law the Federal Crop Insurance Act of 1980. This new law extends for the 1981 crop the disaster provisions of the current farm program. It also made certain changes and improvements in the Federal Crop Insurance Corporation's insurance program.

A letter has already been sent to farmers from the county ASCS office advising of the type program which is available for the 1981 crop year. Producers of wheat, corn, rice, grain sorghum, barley, and cotton who have questions concerning the program provisions or concerning their eligibility to participate may call or come by the local ASCS office for detailed information.

Producers of the above crops have several options with regard to the type of disaster coverage. Farmers have the option to participate either in the ASCS disaster program or the Federal Crop Insurance Corporation's insurance program, or both.

Participation in either of these programs is voluntary. Farmers who do not choose to purchase insurance through the FCIC will be eligible for disaster coverage through ASCS if they meet the requirements for program participation. They may also participate

in the Federal Crop Insurance Program for one or more of the above crops and pay the full cost of the insurance premium. In such case, they would still retain full eligibility under ASCS disaster provisions.

On the other hand, farmers may decline eligibility for ASCS disaster payments on one or more of these crops and have Federal Crop Insurance premium reduced by 30 percent for coverage up to 65 percent of the year. The variety of options which farmers have for the 1981 crop year make it important for them to understand various programs which are available in order to determine the best type of coverage for their individual farms.

### ASCS Reminds Farmers Of Procedures For Filing Disaster Claims

Corn and wheat crops damaged during the hot and dry weather this summer may be covered under the disaster payment provisions of the 1980 farm program.

Payments are authorized for a farmer whose crop yield is less than 60 percent of the established yield for corn and wheat. This payment is based only on crop production losses below 60 percent. For upland cotton, the disaster payment is based on production losses below 75 percent.

To qualify for disaster payments, farmers need to have an accurate acreage report on file at the ASCS office. The claims must be filed within 15 days after harvest while evidence of

the damaged crop is present. Farmers are required to notify ASCS before destroying or replanting crops.

Farmers must keep crop production separate by farm and have weight tickets or FCIC form 74 when submitting disaster claims.

### Annual Meeting Of Mississippi Association Of Farmer-Elected Committeemen

The 1980 annual meeting of the Mississippi Association of Farmer-Elected Committeemen will be held on Friday, Dec. 5. The meeting will be held at the Coliseum Ramada Inn in Jackson.

Bobby Miller, who is a Carroll County farmer and president of the association, said that Gov. William Winter will be the featured speaker for this year's meeting. Miller went on to say that the Mississippi Association of Farmer-Elected Committeemen, which is known as MAFEC,

is an organization comprised of present and former farmer-elected ASC committeemen.

According to the president, the Mississippi organization has a strong and growing membership and is affiliated with the National Association of Farmer-Elected Committeemen. The purpose of the State and National organizations is to promote the well being of the American farmer with particular emphasis on sound and workable Federal farm programs.

In discussing the upcoming annual MAFEC meeting, Miller emphasized the uniqueness of this farm-oriented organization. He pointed out that this is the only organization in the country comprised solely of farmers who on the one hand have been recipients of Federal farm programs, and on the other hand, have been administrators of these programs.

AUTO — FIRE — LIFE — HEALTH — BUSINESS

1. If you become disabled—we'd like to pay your bills, and help support your family.

VASSAR

SINCE 1955

PIA

INSURANCE AGENCY, INC.

728-5612

First Miss. Bank Of Commerce Bldg.  
P. O. Box 134, Booneville, Miss. 38829

— TRUCKER — MORTGAGE — DISABILITY — CANCER —

## Super Values At... Incredible Savings! 14kt Gold-Filled Earrings By Gallery 14.

Gallery 14!! The exciting look in earrings for Todays Woman !!

A tremendous collection of exquisitely styled 14kt Gold-filled Earrings at incredibly low prices.



SALE

\$4.99

Reg. From 6.99 to 9.99

\$7.99

Reg. From 12.99 to 22.99

A Great Christmas Gift Idea! Buy Early For The Finest Selection.

**WAL-MART**

FINE JEWELRY DEPARTMENT  
EASTGATE MALL — BOONEVILLE, MISS.





# WALDEN-ROWLAND Thanksgiving

START YOUR HOLIDAY SHOPPING NOW  
AT BIG STAR **SAVE!**



PURNELL'S PRIDE  
GRADE A  
10-14-LBS. AVERAGE  
HEN

## TURKEYS

WITH POP-UP TIMER

**88¢**  
POUND



MARTHA WHITE  
PLAIN OR SELF-RISING

## FLOUR

5-POUND BAG

**88¢**  
LIMIT 2







*it's time to think* **Thanksgiving**



PET RITZ

## Pie Shells

2-CT. PKG.

**2 FOR \$1**

WALDEN-ROWLAND

## BIG STAR

THE SIGN OF QUALITY  
FOODS  
PLUS  
FREE QUALITY STAMPS  
PRICES RIGHT!  
CLERKS POLITE!



FLORIDA

## Oranges

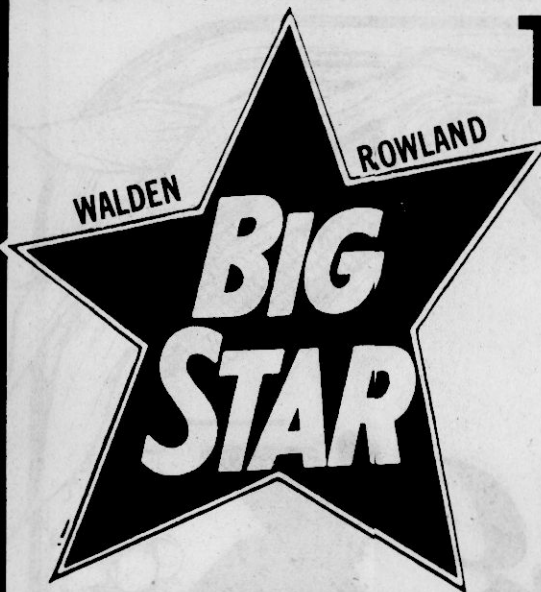
5-POUND BAG

**99¢**



QUALITY  
STAMPS





This Ad Good Thru November 26, 1980. **WALDEN**

None Sold To Dealers!  
Quantity Rights  
Reserved!

# Turkey 'n' Tr

PURNELL'S  
PRIDE

## TURKEYS

GOOD SELECTION

# 88c

POUND 10-14 LBS. AVERAGE

WITH POP-UP  
TIMER

SWIFT  
BUTTERBALL  
**TURKEYS**  
12 LBS. & UP  
POUND  
**99¢**

See Us For The Very  
Finest

- FRESH TURKEYS
- FRESH DUCKS
- FRESH OYSTERS
- ROASTERS
- HENS ● GEESE



HYDE PARK  
**MILK**  
GALLON JUG  
**\$1.59**  
EACH  
WITH OTHER PURCH



FRESH GULF COAST  
**OYSTERS** 12-oz. size **\$1.99**  
ATLANTIC  
**CRAB MEAT** 6 1/2-oz. can **\$2.99**  
FRESH FROZEN  
**WHITING** 3-lb. box **\$2.39**

JIMMY DEAN  
**PORK SAUSAGE** 16 oz. **\$1.48**  
HYDE PARK  
**BACON** 16-oz. pkg. **\$1.38**  
LEAN,  
**GROUND CHUCK** 3-LB. PAK OR MORE lb. **\$1.79**

PURNELL'S PRIDE  
**CHICKEN LIVERS** lb. cup **\$1.29**  
SWIFT 6-9 LBS. AVERAGE  
**TURKEY BREAST** lb. **\$1.99**  
BUSTON BUTT  
**PORK ROAST** lb. **\$1.29**

# HAM



ARMOUR CAN

3-LB. SIZE **\$5.98**

**HOOP CHEESE** lb. **\$1.99**  
ROCK CORNISH  
**GAME HENS** 18-oz. size **\$1.59**  
HYDE PARK  
**BOLOGNA** 12-oz. pkg. **\$1.28**

HYDE PARK  
**WIENERS** 12-oz. pkg. **\$1.19**  
USDA CHOICE  
**RIB STEAKS** lb. **\$2.59**  
HORMEL LITTLE  
**SIZZLERS** 12-oz. pkg. **\$1.29**

SWIFT WHITE AND DARK MEAT  
**TURKEY ROAST** 2-lb. box **\$4.49**  
**DUCKLINGS** lb. **\$1.19**  
WASTE FREE  
**TENDERLOIN** lb. **\$2.99**

# ROAST

USDA CHOICE BONELESS CHUCK

# \$1.69

POUND

MOTTS FRESH FROZEN  
**HENS**  
4-6 LBS. AVERAGE  
**69c**

THE  
**SESAME STREET LIBRARY**

VOLUME 1  
only **99c**

VOLUMES 2-15  
only **\$1.99**  
each  
Make Learning Fun  
For Your Children!

Christmas Shop the  
Priceless Way with  
Quality Stamps

100 FREE  
Quality Stamps

With this coupon &  
Purchase of one Bryan  
3 lb. Can Ham Ex-  
pires Nov 26th 1980.  
Limit 1 coupon per  
customer.

Mid  
America's  
Favorite  
Gift  
Stamps!

FINEST CUSTOM MADE  
**FRUIT BASKETS**

**PASCAL  
CELERY**  
LARGE STALK  
**49c**

U. S. NO. 1  
**YELLOW  
ONION**  
3-POUND BAG **69c**

**OCEAN SPRAY 2** Whole or Jellied 16oz. Cans Cranberry Sauce **89c** **ORANGE**



ROWLAND

HOME-OWNED  
HOME-OPERATED



mming Time

BETTY CROCKER  
**CAKE MIX**  
All Varieties  
**2/\$1<sup>39</sup>**



**COCONUTS** 6 oz. **2/\$1<sup>00</sup>**  
**WHIPPED TOPPING** 16 oz. **99¢**  
**Broccoli Spears** 8 oz. **2/\$1<sup>00</sup>**  
**Brussell Sprouts** 8 oz. **2/\$1<sup>00</sup>**

RED  
APES

POUND  
99¢

**OLEO** BLUE BONNET 4-STICKS LB. PKG. **49¢**


BETTY CROCKER CAN FROSTING each can **\$1<sup>29</sup>**  
DUNCAN HINES COOKIES CHOCOLATE CHIPS each **\$1<sup>49</sup>**  
KARO RED LABEL SYRUP 16 oz. **79¢**  
BUTTERNUT ROLLS BROWN -N-SERVE **2/79¢**  
BUTTERNUT BREAD KING SIZE **2/\$1<sup>19</sup>**  
STOVE TOP CHICKEN FLOUR BOX **89¢**  
SEALTEST SOUR CREAM 16 oz. **89¢**  
KRAFT VELVEETA 2-lb. box **\$2<sup>99</sup>**  
KRAFT PHILADELPHIA CREAM CHEESE 8 oz. pkg. **88¢**

**FLOUR** MARTHA WHITE Plain or Self-Rising 5-POUND BAG **88¢**

REYNOLD'S HEAVY-DUTY FOIL giant roll **99¢**  
REYNOLD'S BROWN 'N' BAG 2-ct. box **85¢**  
PUREX DETERGENT 42-oz. box **\$1<sup>09</sup>**  
BAKER'S ANGEL FLAKE COCONUT 14 oz. **\$1<sup>35</sup>**  
BAKER'S CHOC. FLAVOR CHIPS 12-oz. pkg. **\$1<sup>19</sup>**  
KRAFT MARSHMALLOW CREME 7 oz. **59¢**  
LUCKY LEAF CHERRY PIE FILLING 22-oz. size **\$1<sup>29</sup>**  
LIBBY'S PUMPKIN PIE MIX 3-oz. can **79¢**  
DIXIE DANDY CUT YAMS 29 oz. **73¢**

**PEAS** LESUEUR SWEET 16-OZ. CAN **45¢**

*Less?*



dripping with  
deliciousness!

ROSE-DALE SWEET PEAS 17-OZ. CAN **3/\$1<sup>00</sup>**  
DOUBLE LUCK GREEN BEANS 16-OZ. CAN **3/\$1<sup>00</sup>**  
SHOWBOAT PORK 'N' BEANS 14 1/2-OZ. CAN **3/\$1<sup>09</sup>**  
KRAFT MIRACLE WHIP qt. **\$1<sup>39</sup>**  
KRAFT GRAPE JELLY 18-oz. jar **59¢**  
KRAFT STRAWBERRY PRESERVES 18 oz. **\$1<sup>13</sup>**  
DIAMOND WALNUTS large size **\$1<sup>05</sup>**  
BROCK ORANGE SLICES 24 oz. **\$1<sup>29</sup>**  
BROCK BULK PACK CHOCOLATE DROPS lb. **\$1<sup>09</sup>**

**ZESTA** CRACKERS FULL POUND **79¢**

HUNT'S FRUIT COCKTAIL 15 oz. **59¢**  
EMPRESS PINEAPPLE 20-oz. size **69¢**  
HUNT'S PEACHES 15-OZ. CAN **2/\$1<sup>09</sup>**  
HORMEL SPAM 12-oz. can **\$1<sup>39</sup>**  
BREAST-O-CHICKEN TUNA 6 1/2-oz. size **98¢**  
LIBBY'S PINK SALMON 16-oz. can **\$2<sup>23</sup>**  
WELCH'S CRANBERRY JUICE 40 oz. **\$1<sup>39</sup>**  
CARNATION EVAP. MILK 13-OZ. CAN **2/98¢**  
AUNT JEMIMA LITE SYRUP 12 oz. **79¢**

WASHINGTON RED OR GOLD APPLES POUND **49¢**  
FRESH SELECT COCONUTS EACH **59¢**  
ES Florida 5-Lb. Bag **99¢**

**COKE** Varieties Included OR PEPSI 32-OZ. SIZE 6-PACK **\$1<sup>89</sup>**



Legal Notice

STATEMENT OF INTENT TO DISSOLVE MISSCO REALTY, INC. BY ACT OF THE CORPORATION TO THE SECRETARY OF STATE OF THE STATE OF MISSISSIPPI.

Pursuant to the provisions of Section 84 of the Mississippi Business Corporation Act, the undersigned Corporation submits the following Statement of Intent to Dissolve the Corporation by act of the Corporation.

1. The Name of the Corporation is: Missco Realty, Inc.

2. The names and respective addresses of the officers are:

(a) Douglas Jumper  
Route 3, Highway 4 West  
Booneville, Mississippi 38829

(b) Joe Kingsley  
1100 West College Street  
Booneville, Mississippi 38829

(c) Thomas D. Keenum, Sr.  
Route 3, Highway 4 West  
Booneville, Mississippi 38829

3. The names and respective addresses of its Directors are:

(a) Douglas Jumper  
Route 3, Highway 4 West  
Booneville, Mississippi 38829

(b) Joe Kingsley  
1100 West College Street  
Booneville, Mississippi 38829

(c) Thomas D. Keenum, Sr.  
Route 3, Highway 4 West  
Booneville, Mississippi 38829

The following plan of Liquidation was adopted by the Stockholders of the corporation on the 14th day of August, 1980.

(1) The officers of the company will endeavor to obtain a sale of the tangible assets of the company at a price and on terms to be submitted to the Board of Directors for approval.

(2) As soon as a sale can be agreed upon and approved by the Board of Directors the company will cease operation.

(3) The outstanding obligation of the company other than those which may be assumed by the purchase will then be paid.

(4) All funds remaining on hand will then be distributed to the Stockholders.

(5) Steps will then be taken to surrender the Charter.

(6) All of the above action will be taken within one year from this date.

Dated at Booneville, Mississippi this 12th day of Nov. 1980.

MISSCO REALTY, INC.  
BY: JOE KINGSLEY  
President  
THOMAS D. KEENUM, SR.,  
Secretary

STATE OF MISSISSIPPI  
COUNTY OF PRENTISS

Personally appeared before me, the undersigned authority in and for the aforesaid State and County, the within named JOE KINGSLEY and THOMAS D. KEENUM, SR., each of whom acknowledged that they executed and delivered the foregoing Statement of Intent to Dissolve on behalf of MISSCO REALTY, INC.

Given under my hand and seal of office on this 12th day of Nov., 1980.

LANA JOHNSON  
Notary Public  
My Commission Expires:  
11-4-84

(SEAL)

38-17C  
Nov. 20, 1980

Legal Notice

NOTICE

On November 4, 1980, an application was filed by the Mississippi Authority for Educational Television with the Federal Communications Commission for a new noncommercial educational Class C FM station at Booneville, Mississippi, with an effective radiated power of 85 kw, operating on the frequency 89.5 MHz, Channel 208, with an antenna height above ground with obstruction lighting of 565.75 feet. The main studio will be located at 3825 Ridgewood Road, Jackson, Mississippi, and the transmitter will be located approximately 10.5 miles west of Booneville, Mississippi.

Officers and directors of the Mississippi Authority for Educational Television are: Dr. Ovin C. Ray, Miriam Q. Simmons, Lynn C. Gamill, Dr. Charles E. Holladay, Dr. George Moody, Ruth M. Brent, Little B. Johnson, and Forrest L. Morris.

A true and complete copy of this application and related materials is on file for public inspection during regular business hours at the Booneville Public Library, Booneville, Mississippi.

38-37C  
Nov. 20, 26, Dec. 4, 1980

Legal Notice

Chancery Court Summons for Publication  
THE STATE OF MISSISSIPPI  
No. 12,816

To Sybil Mae Hamm, whose last known street and post office address is 204 South Pine Street, Florence, Alabama 35630

You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the 4th Monday of November (24th) the 4th Monday of November (24th) A.D., 1980 to defend the suit in said Court of HORACE HAMM VS. SYBIL MAE HAMM wherein you are a Defendant.

This 24th day of October A.D., 1980.

Phillip Cole, Clerk  
By: Irma Robinson, D.C.  
35-47P  
Oct. 30, Nov. 6, 13, 20, 1980

Legal Notice

SUBSTITUTED TRUSTEE'S NOTICE OF SALE

WHEREAS, on January 17, 1979, PATRICK LENARSE STRICKLEN and wife, DONNA STRICKLEN, executed a Deed of Trust to W.J. LONG, Trustee, for the benefit of WORLD FINANCE OF BOONEVILLE, INC. Said Deed of Trust being recorded in Book 119, at Pages 495-497 in the Office of the Chancery Clerk of Prentiss County, Mississippi; and

WHEREAS, on the 13th day of November, 1980, the beneficiary in said Deed of Trust, by virtue of authority mentioned in said instrument duly appointed THOMAS D. KEENUM, SR., as Substituted Trustee therein in the place and stead of said W.J. LONG, which said Substitution was in writing as required by law and was duly recorded in the Office of the Chancery Clerk of Prentiss County, Mississippi, in Book 128, at Page 56; and

WHEREAS, default having been made in payment in the indebtedness secured by said Deed of Trust and the holder of the Note and Deed of Trust having requested the undersigned Trustee so to do, I will on the 12th day of December, 1980, offer for sale at public outcry and sell during legal hours, (between the hours of 11:00 o'clock A.M. and 4:00 o'clock P.M.) at the West door of the Prentiss County Courthouse, Booneville, Mississippi, for cash to the highest and best bidder the following described land in Prentiss County, Mississippi, to-wit:

Part of the Southwest Quarter of Section 10, Township 4, Range 8, described as follows: Beginning at the Northwest corner of said Southwest Quarter and run thence East 25 rods, more or less, to the Jacinto and Booneville public road; run thence in a Southerly direction with said road 121 yards; thence in an Easterly direction 80 yards; thence in a Northerly direction 121 yards to the North boundary of said quarter, thence West 80 yards along the North boundary of said quarter to the point of beginning.

ALSO: Part of the Southwest Quarter of Section 10, Township 4, Range 8, described as follows: Commencing at the Northwest corner of said Southwest Quarter and run West 32.5 feet, more or less, for a true point of beginning; thence run West 120 feet; thence South 30 degrees 39 minutes West 343 feet; thence East 120 feet; thence North 30 degrees 39 minutes East to the point of beginning. Containing 1.0 acre, more or less.

I will convey only such title as is vested in me as Substituted Trustee.

WITNESS my signature, this 13 day of November, 1980.

THOMAS D. KEENUM, SR.  
SUBSTITUTED TRUSTEE

38-47C  
Nov. 20, 26, Dec. 4, 11, 1980

THOMAS D. KEENUM, SR.  
SUBSTITUTED TRUSTEE

38-47C  
Nov. 20, 26, Dec. 4, 11, 1980

Legal Notice

NOTICE OF SALE

WHEREAS, the United States of America, acting by and through the Farmers Home Administration, United States Department of Agriculture, is the owner and holder of the following real estate deed (s) of trust, securing an indebtedness therein mentioned and covering certain real estate hereinafter described located in Prentiss County, Mississippi, said deed(s) of trust being duly recorded in the office of the Chancery Clerk in and for said County and State:

GRANTOR(S)  
Raymond W. Reese & Ressa M. Reese

DATE EXECUTED  
March 1, 1978

TRUST DEED BOOK  
115

PAGE  
449-452

WHEREAS, default has occurred in the payment of the indebtedness secured by said deed(s) of trust, and the United States of America, as Beneficiary, has authorized and instructed me as Substituted Trustee, to foreclose said deed(s) of trust by advertisement and sale at public auction in accordance with the statutes made and provided therefor.

THEREFORE, notice is hereby given that pursuant to the power of sale contained in said deed(s) of trust and in accordance with the statutes made and provided therefor, the said deed(s) of trust will be foreclosed and the property covered thereby and hereinafter described will be sold at public auction to the highest bidder for cash at the front door of the county courthouse in the town of Booneville, Mississippi, in the aforesaid County at 11:15 a.m., on the 15th day of December 1980, to satisfy the indebtedness now due under and secured by said deed(s) of trust.

The premises to be sold are described as:

Part of the Southeast Quarter of Section 21, Township 4 South, Range 6 East, described as follows: Commencing at the Southwest Corner of the East Half of said Quarter and run thence North 150 feet; thence East 250 feet to the West right of way of a public road; thence South with said right of way 150 feet; thence West 250 feet to the point of beginning. Containing 0.84 acres, more or less.

November 20, 1980  
Date

Bobby L. Garrett  
Substitute Trustee

Duly authorized to act in the premises by instrument dated September 26, 1980, and recorded in Book 127, Page 370, of the records of the aforesaid County and State

38-47C  
Nov. 20, 26, Dec. 4, 11, 1980

Legal Notice

NOTICE OF SALE

WHEREAS, the United States of America, acting by and through the Farmers Home Administration, United States Department of Agriculture, is the owner and holder of the following real estate deed(s) of trust, securing an indebtedness therein mentioned and covering certain real estate hereinafter described located in Prentiss County, Mississippi, said deed(s) of trust being duly recorded in the office of the Chancery Clerk in and for said County and State:

GRANTOR(S)  
Anna F. Hagaman

DATE EXECUTED  
January 12, 1978

TRUST DEED BOOK  
115

PAGE  
228-231

WHEREAS, default has occurred in the payment of the indebtedness secured by said deed(s) of trust, and the United States of America, as Beneficiary, has authorized and instructed me as Substitute Trustee, to foreclose said deed(s) of trust by advertisement and sale at public auction in accordance with the statutes made and provided therefor.

THEREFORE, notice is hereby given that pursuant to the power of sale contained in said deed(s) of trust and in accordance with the statutes made and provided therefor, the said deed(s) of trust will be foreclosed and the property covered thereby and hereinafter described will be sold at public auction to the highest bidder for cash at the front door of the county courthouse in the town of Booneville, Mississippi, in the aforesaid County at 11:00 a.m., on the 15th day of December 1980, to satisfy the indebtedness now due under and secured by said deed(s) of trust.

The premises to be sold are described as:

Lot No. 8 of the Meadowview Subdivision as shown by the official map, plat and survey of said subdivision duly recorded in the Office of the Chancery Clerk of Prentiss County, Mississippi, in Plat Book Number 1 on Page 44 to which direct reference is hereby made in aid to and as part of the description of this lot, same being located and situated in part of the Southwest Quarter of Section 2, Township 5 South, Range 7 East in Prentiss County, Mississippi.

SUBJECT TO:

The protective covenants of record in Plat Book 1, Page 44, Chancery Clerk's Office, Prentiss County, Mississippi.

November 20, 1980  
DATE

Bobby L. Garrett  
Substitute Trustee

Duly authorized to act in the premises by instrument dated July 25, 1980, and recorded in Book 126, Page 444, of the records of the aforesaid County and State

38-47C  
Nov. 20, 26, Dec. 4, 11, 1980

Bobby L. Garrett  
Substitute Trustee

Duly authorized to act in the premises by instrument dated July 25, 1980, and recorded in Book 126, Page 444, of the records of the aforesaid County and State

38-47C  
Nov. 20, 26, Dec. 4, 11, 1980

Legal Notice

INVITATION FOR BIDS

The Board of Trustees of The Northeast Mississippi Junior College, Booneville, Mississippi, will receive bids until 1:30 p.m., Tuesday, December 9, 1980, for the following:

Printing of Alumni Newsletter  
Metals for Vocational Division  
Items for Homebound Day Care Program  
Trailer for Trenching Machine (Manpower Program)

Bid documents are on file in the Office of the President. All bids must be in accordance with specifications, and the Board of Trustees reserves the right to reject any and all bids, to accept the best and/or lowest bid, and to waive any informalities in bidding.

No bid may be withdrawn for a period of thirty (30) days after designated time for receipt of bids.

For further information regarding any of the bid items, contact the Office of the President.

BOARD OF TRUSTEES  
The Northeast Mississippi Junior College  
Booneville, MS 38829

38-37C  
Nov. 20, 26, Dec. 4, 1980

Legal Notice

NOTICE

On November 4, 1980, an application was filed by the Mississippi Authority for Educational Television with the Federal Communications Commission for a new noncommercial educational Class C FM station at Booneville, Mississippi, with an effective radiated power of 85 kw, operating on the frequency 89.5 MHz, Channel 208, with an antenna height above ground with obstruction lighting of 565.75 feet. The main studio will be located at 3825 Ridgewood Road, Jackson, Mississippi, and the transmitter will be located approximately 10.5 miles west of Booneville, Mississippi.

Officers and directors of the Mississippi Authority for Educational Television are: Dr. Ovin C. Ray, Miriam Q. Simmons, Lynn C. Gamill, Dr. Charles E. Holladay, Dr. George Moody, Ruth M. Brent, Little B. Johnson, and Forrest L. Morris.

A true and complete copy of this application and related materials is on file for public inspection during regular business hours at the Booneville Public Library, Booneville, Mississippi.

Marietta School Menu

Monday, Nov. 24--Breakfast: Cereal, Orange Juice, Milk. Lunch: Beef Fritters, Macaroni-Cheese, Turnip Greens, Cake with Chocolate Icing, Rolls, Milk.

Tuesday, Nov. 25--Breakfast: Sausage and Biscuits, Orange Juice, Milk. Lunch: Bar-B-Que Sandwich, French Fries with Catsup, Slaw, Pears, Cookie, Milk.

Wednesday, Nov. 26--Breakfast: Fruit Rolls, Orange Juice, Milk. Lunch: Turkey and Dressing, Cranberry Sauce, English Peas, Creamed Potatoes, Ice Cream, Rolls, Milk.

FIRE AND CASUALTY COMPANIES

Synopsis of the Annual Statement of

EMPLOYERS INSURANCE OF MAINE & Mutual Company	
(Plat Corporate Name)	(Plat Corporate Name)
2000 Westwood Drive	Waukegan, Wisconsin 54981
(Main Address)	(Main Address)
on the 31st day of December 1979	made to the Commissioner of Insurance of the State of Mississippi
ASSETS	
Cash	\$ 1,432,204.914
Stocks	317,064.377
Mortgage Loans on Real Estate	
Real Estate Owned	33,627.076
Cash and Bank Deposits	12,348.317
Agents' Balances or Unaffiliated Premiums	189,346.930
Other Assets	58,122.113
TOTAL ASSETS	\$ 2,042,895.725
LIABILITIES, SURPLUS AND OTHER FUNDS	
Reserve for Losses	\$ 1,303,544.415
Reserve for Loss Adjustment Expenses	151,479.525
Reserve for Unearned Premiums	147,074.096
Reserve for Taxes	7,852.725
All Other Liabilities	132,346.819
TOTAL LIABILITIES	\$ 1,842,297.580
Special Surplus Funds	\$ 44,967.000
Capital Paid Up or Statutory Deposit	
Unassigned Funds (Surplus)	356,631.145
Surplus on Repeated Policyholders	\$ 401,598.345
TOTAL (Line 28, Page 1)	\$ 2,042,895.725
TOTAL INCREASE IN LEDGER ASSETS (Line 6, Page 12)	\$ 871,325.869
TOTAL DECREASE IN LEDGER ASSETS (Line 16, Page 12)	\$ 658,316.649
PRESIDENT J. A. Schoenborn	SECRETARY R. J. Wendt
General Agent for Service Insurance of Mississippi	

I hereby certify that the above is a true and correct abstract of the statement of the above named company filed with the Department of Insurance of the State of Mississippi, showing the condition of said company on the 31st day of December 1979.

George Dale  
Commissioner of Insurance

Includes Paid-In and Contributed Surplus  
38-17C  
November 20, 1980

FIRE AND CASUALTY COMPANIES

Synopsis of the Annual Statement of

Electric Mutual Liability Insurance Company	
(Plat Corporate Name)	(Plat Corporate Name)
1115 Highway - Igou	Massachusetts 01906
(Main Address)	(Main Address)
on the 31st day of December 1979	made to the Commissioner of Insurance of the State of Mississippi
ASSETS	
Cash	\$ 207,237.153
Stocks	30,521.039
Mortgage Loans on Real Estate	
Real Estate Owned	1,164,903
Cash and Bank Deposits	273,028
Agents' Balances or Unaffiliated Premiums	1,081,409
Other Assets	4,225.008
TOTAL ASSETS	\$ 2,647,300.500
LIABILITIES, SURPLUS AND OTHER FUNDS	
Reserve for Losses	\$ 126,707,527
Reserve for Loss Adjustment Expenses	16,478,400
Reserve for Unearned Premiums	1,426,123
Reserve for Taxes	1,111,695
All Other Liabilities	42,714,322
TOTAL LIABILITIES	\$ 188,438,067
Special Surplus Funds	\$ 2,954,125
Capital Paid Up or Statutory Deposit	
Unassigned Funds (Surplus)	55,907,738
Surplus on Repeated Policyholders	\$ 58,862,104
TOTAL (Line 28, Page 1)	\$ 2,647,300.500
TOTAL INCREASE IN LEDGER ASSETS (Line 6, Page 12)	\$ 116,072,204
TOTAL DECREASE IN LEDGER ASSETS (Line 16, Page 12)	\$ 61,749,469
PRESIDENT Francis X. Zarvett	SECRETARY Harrison G. Bell
General Agent for Service Insurance of Mississippi	

I hereby certify that the above is a true and correct abstract of the statement of the above named company filed with the Department of Insurance of the State of Mississippi, showing the condition of said company on the 31st day of December 1979.

George Dale  
Commissioner of Insurance

Includes Paid-In and Contributed Surplus  
38-17C  
November 20, 1980

FIRE AND CASUALTY COMPANIES

Synopsis of the Annual Statement of

COTTON STATES MUTUAL INSURANCE COMPANY	
(Plat Corporate Name)	(Plat Corporate Name)
P. O. Box 2214; Atlanta, Georgia 30301	
(Main Address)	(Main Address)
on the 31st day of December 1979	made to the Commissioner of Insurance of the State of Mississippi
ASSETS	
Cash	\$ 32,738,358
Stocks	26,155,516
Mortgage Loans on Real Estate	
Real Estate Owned	876,939
Cash and Bank Deposits	106,932
Agents' Balances or Unaffiliated Premiums	4,829,083
Other Assets	4,517,309
TOTAL ASSETS	\$ 69,222,137
LIABILITIES, SURPLUS AND OTHER FUNDS	
Reserve for Losses	\$ 16,482,300
Reserve for Loss Adjustment Expenses	999,467
Reserve for Unearned Premiums	22,561,566
Reserve for Taxes	376,470
All Other Liabilities	4,778,455
TOTAL LIABILITIES	\$ 45,198,258
Special Surplus Funds	
Capital Paid Up or Statutory Deposit	
Unassigned Funds (Surplus)	24,023,879
Surplus on Repeated Policyholders	\$ 24,023,879
TOTAL (Line 28, Page 1)	\$ 69,222,137
TOTAL INCREASE IN LEDGER ASSETS (Line 6, Page 12)	\$ 61,288,218
TOTAL DECREASE IN LEDGER ASSETS (Line 16, Page 12)	\$ 52,403,185
PRESIDENT Robert E. Carpenter	SECRETARY Charles E. Harrison
General Agent for Service Insurance of Mississippi	

I hereby certify that the above is a true and correct abstract of the statement of the above named company filed with the Department of Insurance of the State of Mississippi, showing the condition of said company on the 31st day of December 1979.

George Dale  
Commissioner of Insurance

Includes Paid-In and Contributed Surplus  
38-17C  
November 20, 1980



ATTEND SEMINAR—Dr. and Mrs. Jim Davis of Prentiss County recently attended a Chiropractic seminar in Miami, Fla., which featured Dr. Robert S. Mendelson (center), author of "Confessions of a Medical Heretic." The seminar was designed to keep participants updated on techniques and procedures of the Chiropractic profession.

Dr. Davis Attends Seminar

Dr. Jim Davis, a Prentiss County Doctor of Chiropractic, recently returned from four-day postgraduate seminar in Miami, Fla., where he participated in study sessions devoted to recent developments and new technical procedures and practices in the chiropractic profession.

Dr. Davis was among 3,300 participating in the advanced seminar conducted by the Park Chiropractic Research Foundation of Fort Worth, Texas.

Robert S. Mendelson, M.D., a member of the faculty of the School of

Medicine at the University of Illinois and author of "Confessions of a Medical Heretic," headlined the November seminar.

Also on the program was Les Giblin, a human

relations expert and author of several articles exploring the psychological aspects of dealing with people as they relate to life, the health care field and one's personal development.

Booneville Schools Menu

Monday, Nov. 24--Cheeseburger, tater tots with catsup, frozen fruit bar, and milk.

Tuesday, Nov. 25--Turkey and dressing with gravy, green peas, cranberry sauce, hot buttered roll, sweet potato pie, and milk.

Wednesday, Nov. 26--Soup, peanut butter sandwich, fresh fruit, cookies, and milk.

Wheeler School Menu

Monday, November 24--Breakfast: Oatmeal, Orange Juice, Milk. Lunch: Corn dog, Tater tots, Cole slaw, Peach cobbler, Milk.

Tuesday, November 25--Breakfast: Honey Bun, Juice, Milk. Lunch: Chicken nuggets, Mashed potatoes, English Peas, Apple rings, Homemade rolls, Milk.

Wednesday, November 26--Doughnut, Orange, Milk. Lunch: Hamburger, French fries, Apple, Milk.

Jumpertown School Menu

Monday, November 24--Breakfast: Sausage & Biscuit, Juice, Milk. Lunch: Hot Dogs, Baked Beans, Potato Tots, Ketchup, Pears, Cookie, Milk.

Tuesday, November 25--Breakfast: Blue berry Muffin, Juice, Milk. Lunch: Veg. Beef Soup-crackers, Yellow Cake, Jello, Tangerine, Milk.

Wednesday, November 26--Breakfast: Cereal, Juice, Milk. Lunch: Dressing-Giblet Gravy, Slice of Turkey, Tossed Salad, Rolls, Cranberry Sauce, Corn, Ice Cream Sandwich, Milk.

New Site School Menu

Monday, Nov. 24--Breakfast: Sausage & biscuit, Orange Juice, Milk. Lunch: Hot dog, Cole slaw, Tater tots, Cookie, Ice cream, Milk.

Tuesday, Nov. 25--Breakfast: Hot doughnuts, Tangerine, Milk. Lunch: (Special Thanksgiving Dinner) Turkey & Dressing, English peas, Mashed potatoes, Cole slaw, Rolls, Strawberry cake, Milk.

Wednesday, Nov. 26--Breakfast: Cereal, Banana, Milk. Lunch: Chicken salad sandwich, Lettuce & Tomato, Baked beans, Shoe string potatoes, Banana, Milk.

Legal Notice

PUBLIC NOTICE TO THE PUBLIC AND TAXPAYERS OF THE CITY OF MARIETTA, MISSISSIPPI

You are hereby notified that the personal property assessment roll of the city of Marietta, Mississippi for the year 1980 and the real property assessment roll of the city of Marietta, Mississippi for the year 1980 have been equalized according to law and said rolls are ready for inspection and examination and that any objections to said rolls or assessments therein contained shall be made in writing and filed with the clerk of the city of Marietta on or before 10:00 A.M. on the 10th day of Dec. 1980 at the city hall of said city, and that all assessments to which no objections are then and there made will be finally approved by the board of Mayor and Aldermen of said city, and that all assessments to which objections are made and which may be correctly and properly determined by the board will be made final by said rolls and assessments contained therein will be approved by said board, and that

(1) The Board of Mayor and Aldermen will be in session for the purpose of hearing objections to the said assessments which may be filed with the city clerk at the city hall in the city of Marietta on 10th day of December, 1980 or at any date thereafter while the board of Mayor and Aldermen are in session considering objections filed.

(2) That the board of Mayor and Aldermen will remain in session from day to day until all objections lawfully filed have been disposed of and all proper corrections made on said rolls.

Done by Order of the Mayor and Board of Aldermen of the city of Marietta on 2nd day of September, 1980.

Bunice Sherill  
City Clerk  
City of Marietta

38-37C  
Nov. 20, 26, Dec. 4, 1980



# Oak Ridge News

By BERYL COATS  
Correspondent

The Indian Summer weather which was so beautiful has gone. Before it left there was the most splendid sunset that I had

ever seen. Perhaps there will be more bright days soon.

There are many people sick in this community and those nearby.

Mam-ma Coats is not improving.

Clyde Gardner's condition seems to gradually worsen.

Mrs. Pearl Green (Ma) said she was feeling pretty good. She is in room 110 of the Northeast Mississippi Hospital.

Mrs. Myrtie Harris hasn't improved much since she

went home.

Mrs. Winnie Harris seems to feel some better since her check-up.

It is good to hear that Charlene Church, Marie

Lindley, Barbara Hendrix, Malone Cartwright and Mrs.

Pearl Barnes are much better.

Get-well wishes go to all these.

Mrs. Vester Coats was honored on her 71st birthday with a dinner which

was prepared by her children. All the children were present except Jerry. She received many nice gifts

and wants to say "Thanks" to all, especially to Gay Weeks who baked a delicious Italian Creme Cake to be served.

The work day on Saturday, Nov. 14, resulted in finishing work previously started and a mobile unit is set up for the minister's study, a classroom to be made of the room which had been used for the preacher's study.

Belated birthday greetings to Mrs. Mary Franks whose day was Nov. 14.

Nathan Sean Polk and Gay Weeks have had severe colds but are feeling better.

"Putting your best foot forward does not mean to kick with it."—Via The New Albany Informer

Mrs. Gladys Kennedy went to Okolona to visit her brother, W.D. Crabb and family for a few days. We miss her.

Sunday was a big day for

the Calvin Barbers—it was a double celebration. They were honoring his parents, Mr. and Mrs. J.C. Barber of Marietta, with a birthday dinner and had a family reunion. Many of the immediate family attended.

Visitors at services Sunday, Nov. 16, were the Terry Ryan family and Eldred Hill from Memphis; also, Mr. and Mrs. James Owens, Mr. and Mrs. Ralph Carter and Mr. and Mrs. J.C. Barber.

Why Such Loneliness?

Why is my heart not gay?  
My tongue no longer free?  
Why can I not now say

The things my soul feels to be?

Is it because of dark clouds  
and gray skies above?  
Or maybe just a feeling of sorrow  
That needs to be removed?

Whatever occasions emotions thus  
They can be overcome  
By bright smiles, cheerful words  
And kind deeds everywhere especially in our homes.

Beryl Sandy Coats  
(ABS then)

Nov. 16, 1938  
(A dark rainy day)



20-YEAR PIN—Don Carpenter (left), president of the Bank of Mississippi in Booneville, presents Mrs. Nellie Wiseman with a 20-year pin at a surprise party in her honor last week at the bank. Mrs. Wiseman, Senior Bookkeeper and Teller, began her career with the Bank of Mississippi in November 1960 when the bank was known as the Prentiss County Home Bank. She is married to Johnny Wiseman and they have two daughters, Lori, 13, and Patti, 10.

# Jumpertown News

By ANNIE ENGLISH  
Correspondent

H.H. Daws, instructor at Northeast Junior College, Lay Gideon speaker and Mr. Miller, a friend, were welcome at Jumpertown Methodist Church Sunday. We wish to invite them to come again.

Mrs. Dillard Goolsby and Mrs. James Moore were Wednesday afternoon visitors of Mr. and Mrs. Milton English.

Mrs. Luverta Chaffin and Mrs. Lula Hare of Booneville were visitors of Mr. and Mrs. Gettis Moore Sunday.

Mrs. David Moore of Southaven, Miss., spent the weekend with Mr. and Mrs.

Milton English and other relatives.

Mrs. Dollie Lee McCall, who has been a patient in the local hospital recently, and Mrs. Mattie Robbin, a patient in the Ripley hospital, are both convalescing in the home of their son and daughter, Mr. and Mrs. Thomas Lacy. Friends wish for them both much better health.

Congratulations to the winners in the beauty revue Friday night, at Jumpertown High School.

Mrs. Ilene Gipson of Memphis visited Monday with Mr. and Mrs. Dock Brumley.

Mr. and Mrs. Melvin Putt of Booneville were Sunday

afternoon visitors of Mr. and Mrs. Milton English.

Mrs. Helon Windham visited Sunday afternoon with Mr. and Mrs. Clovis Brooks.

Mrs. Luna Crofford and Mrs. Francis Robinson of Ripley were Thursday visitors of Mrs. Birdie Loveless.

Mrs. Gladys Moore, Mrs. Ivie Moore, Mrs. Luverta Chaffin and Mrs. Ruth Wilson went to Belmont one day this week sightseeing.

Mr. and Mrs. Randy English, and Mandi of Mississippi State University are spending the weekend at home with Mr. and Mrs. Honnell English, Kim, Mrs. Dorlis Eaton and other relatives.

E.J. Wimberly was a Saturday afternoon visitor of Mr. and Mrs. Milton English.

Friends of David Robinson, who is a patient in the Tupelo hospital, hope he will soon be very much improved.

Mr. and Mrs. G.A. English and Dean visited in the Liberty Community Sunday with Mr. and Mrs. Paul Gann and family.

Misses Patricia Lauderdale, Karon Wimberly and Terry Lauderdale were overnight guests of Mr. and Mrs. Garry English, Mark, Todd and Brock.

Mrs. Madge Crowell and children were visitors of Mr. and Mrs. Beary Knight this week.

# Home Economist's Report

By CLAIRE T. ROSS  
Extension Home Economist

On your mark, get set, go! Some on-your-mark hints to get you ready for the holidays.

**REMOVAL OF CANDLE WAX:** To remove candle wax from a tablecloth or other fabric, scrape the spotted area with a dull knife to remove the cake of wax. Place one clean blotter under and one over the spot. Press the area with a warm iron. Change blotters if necessary. The remaining spot can be removed by sponging with a solvent and then laundering the cloth.

**REMOVAL OF WHITE RINGS ON FURNITURE:** Use a soft cloth (piece of old sheet, undershirt, baby diaper, etc.). Dampen the cloth with water. Squeeze it

out. Put a dab of toothpaste on the cloth and buff away the white rings. Buff well with a dry, soft cloth for luster.

You should remove the white ring before it has time to get into the finish. White rings are caused by using wax polish.

**CLEANING OF WINDOWS AND MIRRORS:** You can make your own home care products. Home-created products are often less expensive than those purchased in stores but require time to make. Several basic ingredients are frequently used in home care recipes.

To clean windows and mirrors, try one of these:

(1) Add 4 tablespoons of household ammonia to 1 quart of warm water for heavy, greasy soil.

(2) Add 2 tablespoons of vinegar to 1 quart of warm water for water spots.

(3) Use 1 tablespoon of kerosene to 2 quarts of warm water for light, greasy soil.

(4) Use 1 tablespoon of washing soda to 1 quart of warm water.

First remove the surface soil with tissue or soft cloth. Then apply the cleaning liquid with a soft cloth or sponge. Rub dry and polish with newspaper or cloth. Avoid spilling ammonia on painted or varnished woodwork. It may injure the finish.

**REMOVAL OF ODORS IN A HOUSE:**

(1) Ventilate well. Use fans.

(2) Clean all the surfaces—walls, furniture, upholstery, drapery, everything.

(3) Heat helps remove odors. Heat the house to 85

degrees F. or more. Then open all windows and doors. Use fans to help ventilate. Repeat the process several times if needed.

(4) Use charcoal to absorb odors.

(5) Sprinkle upholstered pieces that do not respond to shampooing with baking soda. Leave the baking soda on overnight. Then vacuum.

(6) Have a commercial cleaning or a pest control firm fumigate the house. This is very effective!

(7) Furniture can be placed in an ozone chamber, but one is probably not available in Mississippi.

(8) To deodorize an area in a room such as a floor, some people have reported success by using Coca-Cola.

**DATES TO REMEMBER:** Holiday Fair, Nov. 20, 10 a.m. to 4:30 p.m. Baldwin Library.

# North Mississippi Christmas Club Savers Get Something Extra...

# 5 1/2% INTEREST

You can make next Christmas even merrier with a North Mississippi Christmas Club savings account... and this is the time to start. Select the deposit schedule that suits you best — \$1, \$2, \$5, \$10, \$15, or \$20 per week. After 50 weekly deposits, North Mississippi Savings will automatically send you a check for all of your deposits PLUS 5 1/2% interest per annum compounded daily. It's a great way to be ahead when the holiday season arrives.

Visit one of North Mississippi's convenient offices in the next few days and start your Christmas Club savings plan. North Mississippi Savings wants to help make your next Christmas the merriest ever.

ESLIC



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**FACTORY AUTHORIZED Whirlpool® HOME APPLIANCES**  
**DEALER SPECIAL OFFER**

**ON THIS Whirlpool®**  
**Large Capacity Washer**  
**THE WASHER: LHA 7680**

- Handles up to 18 lbs. of heavy denim and twill garments (Whirlpool selected load)
- 4 Automatic Cycles: REGULAR/HEAVY, KNITS/GENTLE, PERMANENT PRESS, SOAK
- Double-Duty Super SURGILATOR® Agitator
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- Water Temp Selector
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**MATCHING DRYER:**  
**Model LHE/I 5700**

- Special Cool-Down Care for Permanent Press Fabrics
- 3 Drying Temps: HIGH, LOW, AIR
- TUMBLE PRESS® Control
- 5 Cycles: LIGHT, MEDIUM, HEAVY, EXTRA-HEAVY, PERMANENT PRESS

**SPECIAL LIMITED EDITION**

**GET BOTH FOR A LIMITED TIME ONLY**

**SPECIAL**

**Don't Miss These Special Values!**

**4-cycle undercounter or portable dishwasher** with Super Scour cycle • Energy-saving Dry Selector Switch • Exclusive in-the-door silverware basket • High-side racks

**SPECIAL**

Models SDU 7000, SDF 7800

**30" electric range** • Lift-up SPILLGUARD® cook top • MEALTIMER® clock • HIGH-SPEED, plug-in surface units • "Infinite" heat controls • Removable oven door • Storage drawer • Tmk.

**SPECIAL**

Model RFE 3160

**SAVE 10% Thru Month Of November**

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One unique idea of Hill's was to work in the winter while the pond was frozen. That way, the boys could work on top of the pond.

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Sale

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Wal-Mart Will Honor All Local Competitor's Ads.

Mrs. Allison's Holiday Cookie Assortment

Reg. 1.27 Box

99¢

Anchor Hocking Crown Point Punch Bowl Set

Service for 8

3<sup>97</sup>

Men's Long Sleeve Dress Shirts

White, beige, blue.

Sizes 14½ to 17½.

6<sup>00</sup>

St. Mary's Boxed Electric Blanket

Single control, full size

Reg. 31.86

25<sup>00</sup>

TWIN SIZE Reg. 29.86

21.00

QUEEN SIZE, Reg. 43.86

35.00

Ladies Textured Knit Sweaters

Pull-over or button front styles.

Sizes S-M-L.

Assorted solids and fancies.

Reg. 12.97 to 17.97.

12<sup>00</sup>

Men's Super Stretch Dress Pants

Assorted solid colors.

Sizes 29 to 42.

11<sup>00</sup>

PAIR

Reg. 13.84

Rag Rugs

Reg. 1.22

1<sup>00</sup>

EACH

Ladies' Flannel Shirts

Assorted plaids.

Sizes S-M-L-XL.

Reg. 3.96

2<sup>88</sup>

Ladies' Jeans

By Wrangler.

Assorted colors.

Sizes 3 to 16.

Reg. 9.00

5<sup>00</sup>

PAIR

While they last.

Storm Window Kit

4 sets per pack.

Reg. 96c.

78¢

Limit 4 pkgs.

Pilgrim Lamp

Copper or pewter.

Reg. 5.96.

4<sup>88</sup>

Lamp oil available in 3 colors.

Colgate Instant Shave

Medicated, menthol or regular. 11-Ounce.

2/\$1

Reg. 67c

Sheepskin Comfort Cushion

Standard and high back.

Keeps you comfortable in winter.

6<sup>88</sup>

Reg. up to 9.94.

Mr. Bubble

Mild formula.

10 ounce size.

Reg. 73c.

2/\$1

Ladies' Luster Tone Bikini Panties

Assorted sizes, colors.

1<sup>00</sup>

PAIR

Workmate

Portable work center and vise. Dual 29-Inch.

Model 79-001..

67<sup>77</sup>

Reg. 79.88

Daisy B-B Guns

Daisy Model 111B.

Reg. 18.68

14<sup>96</sup>

Hot Cycle or Powder Puff Hot Cycle.

Reg. 17.88

13<sup>96</sup>

Bar Bell Set

110-Pound

Complete with bar.

Reg. 27.88

21<sup>96</sup>

Bankers Chest Toy Box

Wood with vinyl or fabric cover.

Large assortment of patterns.

Reg. 26.43.

21<sup>88</sup>

All Star Wars and Empire Strikes Back Toys

20% Off

AMF 10'' Tricycle

(Similar To Illustration)

13<sup>88</sup>

Husky Dump Truck

By Nylint.

Reg. 10.67

9<sup>00</sup>

Disco Slip-On Roller Skates

Boys or girls.

Sizes children's 6 to adult 7.

Reg. 16.88.

11<sup>97</sup>

Cheerleader Pom-Poms

Assorted colors.

Reg. 2.93

1<sup>97</sup>

Eveline Dolls

Rooted hair

Movable arms and legs.

Reg. 4.93

3<sup>88</sup>

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WAL-MART'S ADVERTISED MERCHANDISE POLICY

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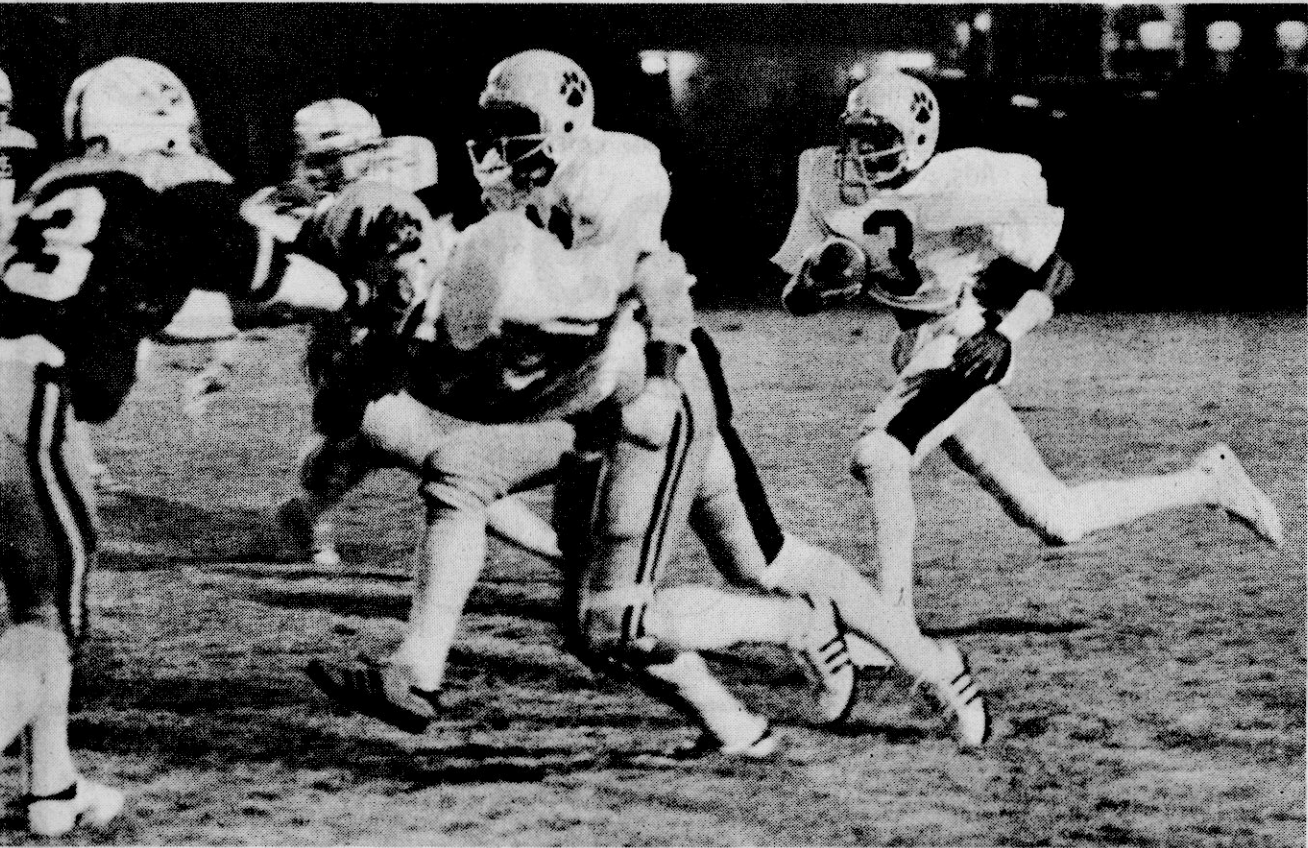
master charge

We Care About You



# Jones Stops Tiger Hopes

"We just made too many mistakes." Remarks from Northeast head coach Bill Ward after his Northeast Mississippi Junior dropped a 19-3 decision to State defending champions Jones Junior College in the opening rounds of the 1980 State Tournament.



ON THE MOVE—Northeast's Kenny Bolden (3) turns on the steam here against Jones in last Friday night's battle at Tiger Stadium, in the opening rounds of the State Playoffs.



ALL-STAR TIGERS—These Northeast Tiger footballers have been named to the North Squad and will participate in the Annual JUCO All-Star Game scheduled Thanksgiving Day at Jackson. Shown kneeling from left, Jordan Boyd, Mike Triplett, and Randy Cochran. Standing from left, Mike Williams, David Cooper, Gary Tucker, and Walt Walton. (Photo by Lee Gentry.)

## Calvert, Miller Named To All-Bigbee List

IUKA—Carlton Calvert and Brad Miller have been named All-Tombigbee Conference for the 1980 grid campaign. The selections were made Monday night at the Annual Tombigbee Conference Meeting held at Iuka. Six players were chosen from Booneville High School named to both the All-Bigbee and honorable mention squads. Joining Calvert and Miller named as honorable mention are Greg Oakley, Willie Shinault, and Bill Stutts. Baldwin's Bearcats named three players to the All-Bigbee team included are John Hill, Carl Hall and

Jim Thomas. Named as honorable mention from Baldwin are, Anthony Stone, Clark Richey, and Mark McCreary. Baldwin head football coach Hubert Tucker was named Bigbee Coach of The Year. He led the very young Bearcats to a 7-3 overall record.



BIGBEE'S BEST—Named to the Tombigbee Conference All-Bigbee squad are, from Booneville High School, front from left, Carlton Calvert and Brad Miller. All-Conference; and back from left honorable mentions are, Willie Shinault, Bill Stutts, and Greg Oakley.

with the exception of the fumbles, we played a fine football game." "I just can't say enough about our kids," Ward said. "They have excelled well all season long and I'm definitely proud of them."

Adding up the statistics, one can plainly see that the Tigers deserved to win the game but figure up the turnovers and one can see why they didn't. The Tigers, who ended the regular season with a 9-1 overall record, fumbled five times on the night and lost four of them and all of the four resulted in scores. "Anytime you do this against a team like Jones, they are going to beat you," Ward said.

Three of the four fumbles came inside the 25 yard line while the other came on the 31 and as any football observer knows, you just can't do this against a team like Jones.

Starting with great field position after a bad punt the Bobcats had the ball on the 20 yard line. Jones reached paydirt in just three plays. Back David Martin took a handoff from quarterback Simmy Cooley and sprinted five yards for the opening score. Placekicker Sherman Wells added the point after to give the Tigers a 7-0 lead.

Both defenses stiffened at this point and the Tigers, who drove the ball on Jones all night long, had to settle for their only score of the night just before the half ended.

The Tigers, behind the running of Randy Cochran, who sprinted 50 yards in the drive, reached paydirt for the first and only time when after the drive stalled, Kossuth's Kenny Mathis booted a 19 yard field goal to trim the margin to 7-3 at the intermission.

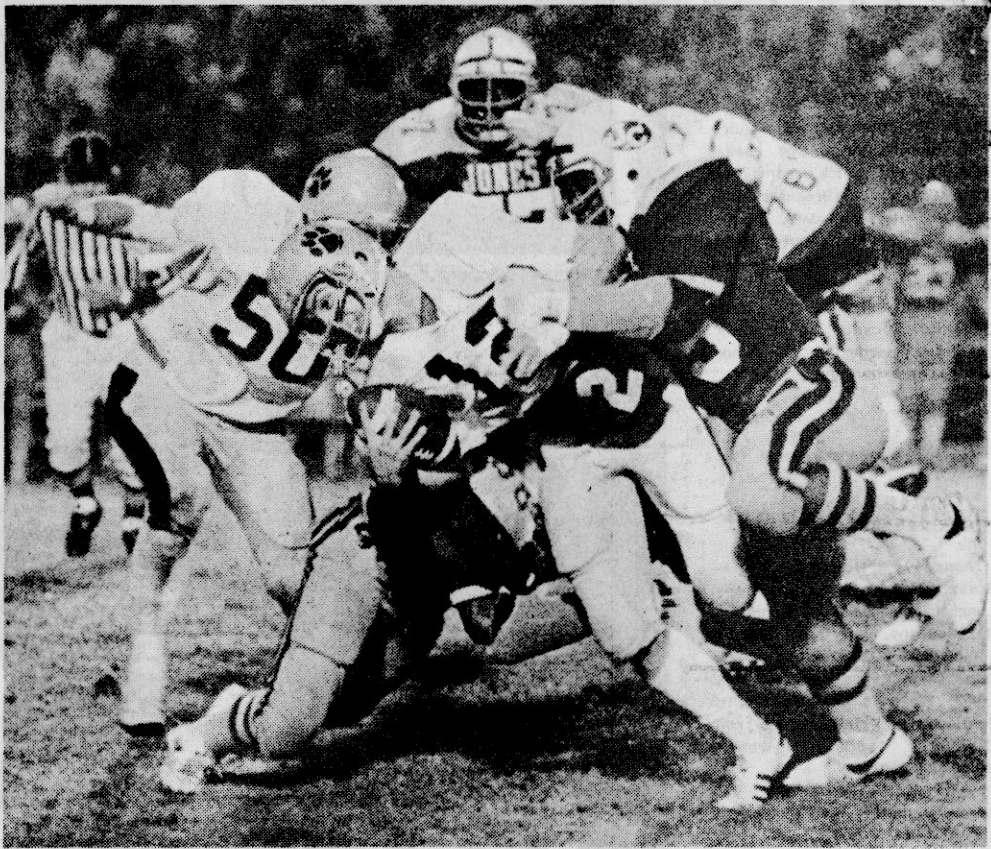
The second half was all Jones however. The Bobcats, who play this week for the State Crown, scored again with just under a minute gone in the third period. Quarterback Simmy Cooley fired a 13 yard touchdown pass to his favorite receiver Jerry Jones to up the count to 13-3.

The Tigers tried to play catchup ball from this point, but with the field conditions like they were, (raining like cats and dogs) that would have been a very difficult task to achieve.

Jones added two more three pointers for the 19-3 score and even the series between the two clubs after Northeast won the first one.

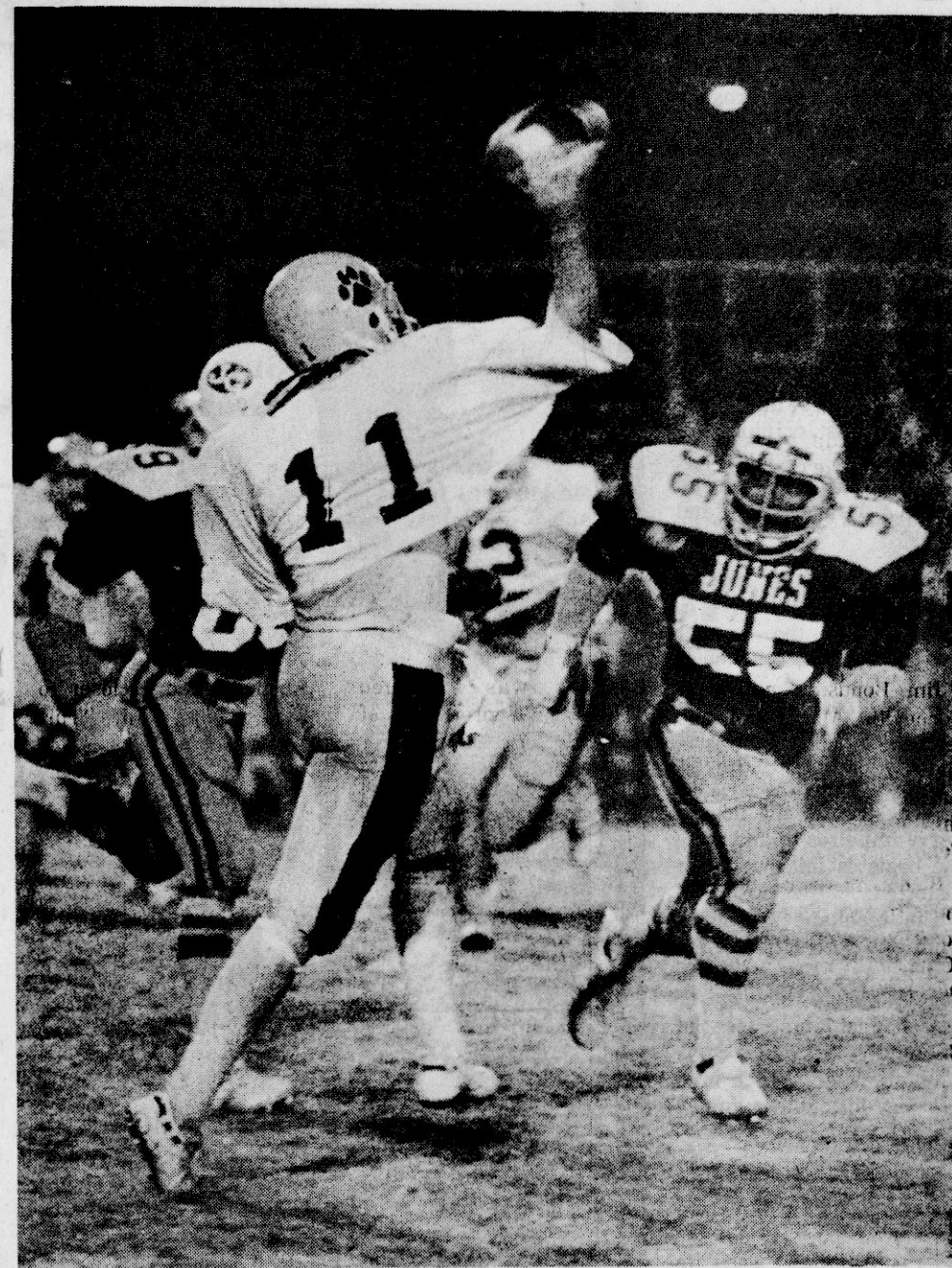
The Tigers ended the 1980-81 football campaign with their best record in the history of the college. The Troop took top honors in the North Division with a 6-0 conference record and a 9-1 regular season mark.

The mighty Tigers picked up wins this year over Copiah Lincoln, Coahoma, Jones, Holmes, Hinds, East Mississippi, Itawamba, Mississippi Delta, and Northwest and their only losses came to Pearl River and to Jones in the playoffs.



STEENSON SCRAMBLE—NE signal caller Mike Steenson (12) seems all tied up here as these Jones players grab him. Jones won the outing 19-3 to advance to further state competition.

## BANNER-INDEPENDENT'S Edited By Lee Gentry Sports News



HALL PASSES—Northeast quarterback Buddy Hall fires a pass here against Jones in last Friday's battle against Jones. Hall is a former BHS signal caller and has just completed his first year as NE quarterback.

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1978 Ford 4-Wheel Drive Ranger	XLT
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1977 Chevy Pick-Up	V-8, AUTOMATIC, WITH AIR
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1976 Datsun Pick-Up	
1966 Chevy Pick-Up	6-Cylinder, Straight Stick
1978 Ford Pick-Up	Three Quarter Ton
1963 Ford Pick-Up	
1976 Maverick	6-Cylinder, 4-Door
1977 Grand Marquis	Loaded, 4-Door
1974 Dodge Dart	4 DOOR AUTOMATIC, WITH AIR
1972 Plymouth Scamp	6-CYLINDER, AUTOMATIC, 2-DOOR, W/AIR
1978 Toyota Station Wagon	Automatic
1976 Ford LTD	4-Door
1970 Volkswagen	
1977 Chevrolet Caprice	Classic, 4-Door
1979 Ford Pinto	4-Speed, 4-Cylinder
1978 Ford Mustang	4-Cylinder, Automatic

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BIGBEE'S BEST—Named to the Tombigbee Conference All-Bigbee squad are, from Booneville High School, front from left, Carlton Calvert and Brad Miller. All-Conference; and back from left honorable mentions are, Willie Shinault, Bill Stutts, and Greg Oakley.



# Wheeler (Turkey) Tourney Starts Tuesday Night

Hold on to your hats and get ready for the Annual Wheeler (Turkey) Tourney which gets underway Tuesday night Nov. 25th to continue through the finals final for Saturday Nov. 29th.

Mark all the basketball tournaments on a slate, rank'em 1-10 and this Wheeler event will certainly rank among the best of them.

The Wheeler officials do an outstanding job each year in promoting this event and this year's tournament will be just as good as in past years.

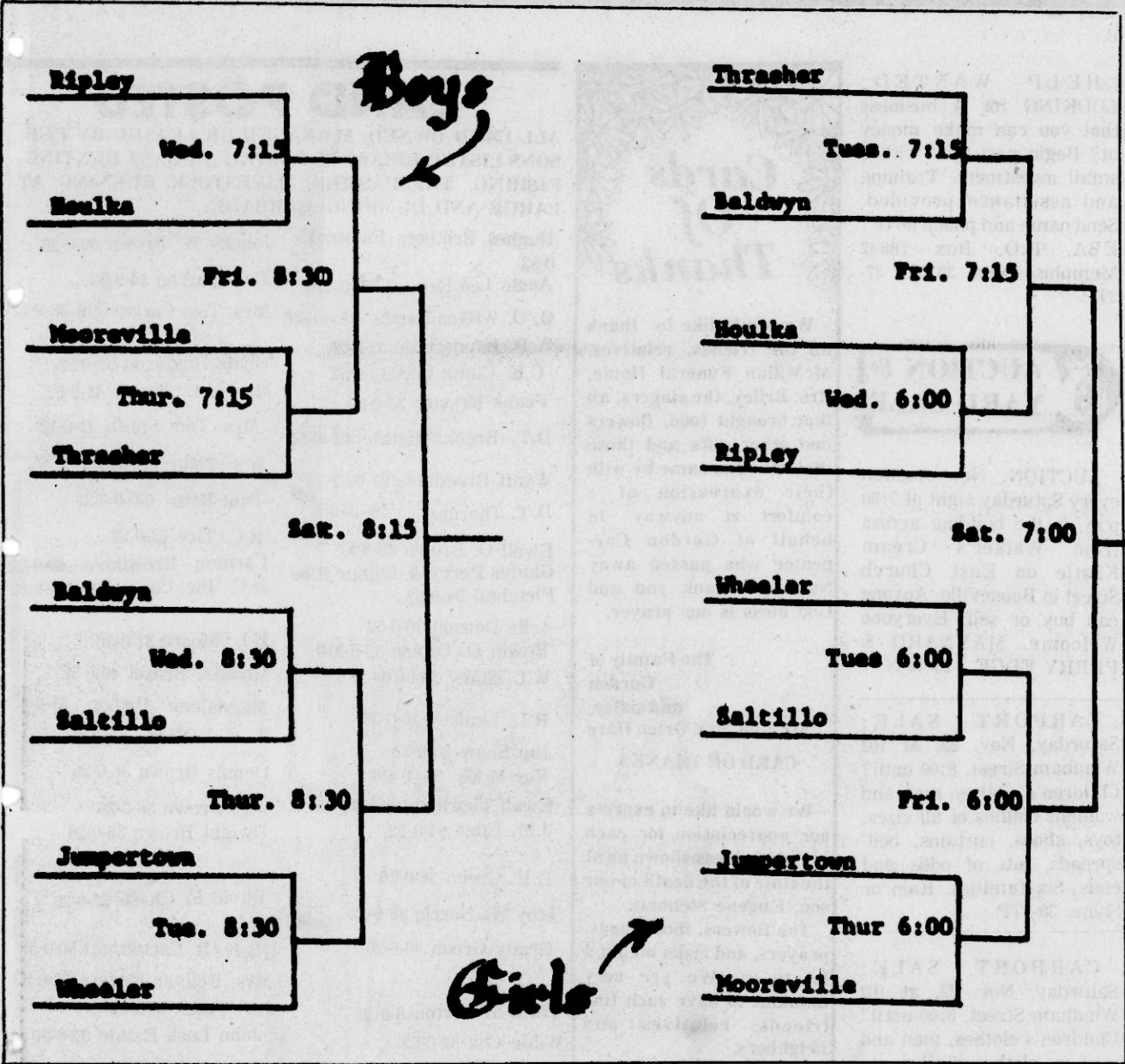
Thrasher's Rebels and Rebelettes will be on hand to defend their titles from a year ago but this year will have their hands full against the stiff competition.

The Rebels took last year's title over the host team Eagles winning 52-50 in one of the seven matchups between the two schools while the Lady Rebels took last year's girl's crown with a similar win over Wheeler's Rebelettes 43-36.

This year's Wheeler's Eagles will indeed have to be considered a favorite to take this year's Turkey crown. The Eagles, under head coach Sam Richey, are currently undefeated and are tabbed as one of the top teams in the State.

Schools competing for the boys crown are, Wheeler, Ripley, Houka, Mooreville, Thrasher, Baldwyn, Sallito and Jumpertown. Battling it out for the girl's title are, Wheeler, Thrasher, Baldwyn, Houka, Ripley, Sallito, Jumpertown and Mooreville.

The tournament will begin next Tuesday night at 6 p.m. and will conclude with championship action Saturday beginning at 7 p.m. Admission for the tournament has been set at \$1.00 for students and \$1.50 for adults.



## New Site Tourney Results

A host of action was held last week in the Annual New Site basketball tournament held in the New Site Gym. Several area teams participated in the event which was held Thursday through Saturday of last week.

None of the teams were dominate of each other and most split action between them.

In Saturday night's finals action, both New Site's Royals and Thrasher's Rebelettes picked up wins. New Site's boys dropped Thrasher's Rebels 55-44 while The Lady Rebels tripped New Site's girls 37-23.

In scoring, New Site's Anthony Webb was the workhorse for the Royals with 17 points followed by Jeff Martin with 16 and Bobby Whitley with nine. For Thrasher, James Swinney netted 14 to pace the Rebels while teammate Darryl Hatfield followed with 10.

## Bonds Accepts Memphis Post

Jim Bonds, a native of Booneville, Mississippi, has resigned as assistant sports director at WDAF-TV in Kansas City to accept a similar position in Memphis, Tenn.

Bonds was named "Television Sportsman of the Year" in Alabama for 1976 while working at WHNT-TV in Huntsville. In April of 1977, he joined WDAF-TV and has produced numerous sports specials on the Kansas City Kings, Royals and Chiefs as well as free-lance work for NBC sports and ESPN.

Bonds is married to the former Nancy Houston of Baldwyn, Miss. They have one daughter, 2-year-old Varlerie.

And in the Thursday nightcap, Thrasher's Rebels tripped Alcorn Central's Golden Bears 46-40. James Swinney led the Rebels with 12 points.

Bonds, 28, will take over the 6 o'clock sports anchor position at WREG-TV (Channel 3) in Memphis on December 2.

A 1973 graduate of the University of Mississippi,



CHATS WITH JOE—Jim Bonds, right, formerly of Booneville now in Kansas City, chats with NBC sports personality Joe Garagiola, left, in a recent gathering at Kansas City.

## Tigers Win Back To Back Games

The Northeast Mississippi Junior College basketball Tigers picked up two wins over the past newspaper week in hoop action both at home and on the road.

The Northeast five, under head coach Noal Akins, dropped Jackson State in a Thursday thriller, 75-71 and handled Northwest, Ala. 92-89 in Monday's action.

Northeast's Tigerettes shared action in the two outings. On Thursday night, the Lady Tigers dropped a 95-60 decision to Jackson State, and on Monday the troop, under coach Millard Lothenore, picked up their first win of the campaign with a 88-62 bombing over Northwest Ala.

In last Thursday's scoring, Maurice Stafford of Biggersville poured in 27 points to take game high honors while pulling down eight rebounds Jackie Leach of Booneville followed with points and Ingomar's Mark Buskirk had 13 points.

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<b>\$67</b> P195/75R15 Whitewall Plus \$2.32 FET NO TRADE NEEDED	<b>\$81</b> P235/75R15 Whitewall Plus \$3.11 FET NO TRADE NEEDED Also fits LR78-15	<b>\$51</b> P165/80R14 Blackwall Plus \$1.81 FET NO TRADE NEEDED Also fits 165R14

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F78-14	\$38.85	\$42.15	\$2.23
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FOR SALE: Neat 3 bedroom, 1 bath home in nice quiet neighborhood, large shady back yard. For appointment call Bob Galloway, 728-9628. 32-1TP

FOR SALE: 3 Bedroom frame house located 6 miles North of Booneville on Highway 45. Good condition. Call 728-3407 or Jean Bennett at 728-9411. 36-3TC

FOR SALE BY OWNER: 2,000 Sq. Feet, brick house-ranch in Foster Park, 2 lots 3/4 acres each. Over looking country side. 3 Bedrooms, 2 baths, fireplace, central heat and air, 2 large storage sheds. Asking \$60,000.00. Call 728-8243. 36-4TP

FOR SALE: 3 Bedroom, 2 bath, brick on 1 1/2 acre lot, on highway 45 North. Central heat and air, den, fireplace, carport. Call 728-6356. 38-2tp

FOR SALE: Five acres all fenced with 6 room frame house and big barn on blacktop road. 7 miles West of Booneville. Call 728-6025 or 728-7004. 38-2tp

FOR SALE: 1 bedroom frame house to be moved. Call 728-6429. 37-1TP

FOR SALE: Owner will finance; reasonable terms, two bedroom house with fiberglass insulation, storm windows, carpeted, fireplace, 102 7th Street. Call 728-7005. 37-2TP

FOR SALE: 3 Bedroom House located 5 miles West of Frankstown on highway 30. 2 acres of land. Call 728-5452 days or 728-5954 nights. 37-3TP

FOR SALE: COMMERCIAL PROPERTY, prime location in Booneville. Highway 45 North, 10,000 Sq. Ft. building on 3 acres. Call BANK OF MISSISSIPPI, Booneville 728-5342. 37-2TC

FOR SALE: 99 acre farm with 4 bedroom brick house, garage, bean house, barn, 2 ponds, 3 miles north of Altitude store on Jacinto Road. Call 728-9533 or 728-5287 38-4TP

FOR SALE: Nice 3 bedroom frame house, modern kitchen, fully carpeted, enclosed garage. See to appreciate. 11 miles east of city Highway 364, sites on 1 1/2 acres. Outside Storage. Make Offer. Call 462-7517. 38-1TP

LAND FOR  
SALE

LOTS FOR SALE: 2 1/2-10 acre lots, also available 20-40 acre tracts. Phone 728-5888. 31-TFN

FOR SALE: Approximately 142 feet frontage on Highway 30 next to Wal-Mart; zoned commercial. ALSO: 237 feet frontage facing Foodway and Wal-Mart; zoned Commercial. Both excellent building locations. ALSO: 397 feet frontage on Smith Street, established trailer location, hook-ups completed. Contact Ellis W. Finch, Executor of the Estate of Mrs. Inez Helton. Deceased. Phone 728-4051. 38-TFN

FOR SALE: 46 acres of land for sale, Dry Creek Community. Call 728-4037. 38-1TP

FOR SALE

FOR SALE: Cypress lumber for houses, barns, and fences. Call 224-8346, Ashland, Miss. 29-TFN

FOR SALE: NEW AND USED MOBILE HOMES. Completely furnished or furnished to suit your needs with financing available up to 15 years. PATRICK HOME CENTER, Corinth. 287-2407 or 287-2966. 35-TFN

FOR SALE: Golf Carts, New and used, Yamaha, E-Z-Go and others. Tires and batteries. Call Bill R. Mark. 728-6812 or 728-3366 09-TFN

FOR SALE: Two Hundred Thirty Two (232) shares of common stock in First Mississippi Bank of Commerce. First Mississippi Bank of Commerce intends to sell 232 shares of its common stock on November 21, 1980. Sealed bids for the said 232 shares will be received at the office of First Mississippi Bank of Commerce, Highway No. 45, Booneville, Mississippi, until 10:00 a.m. on November 21, 1980. At said time sealed bids will be opened and the stock will be sold to the highest and best bidder. The terms of sale, cash payable on November 21, 1980. 36-3TC

FOR SALE: Slab wood \$30.00 per load delivered. Call 728-8304. 31-TFN

FOR SALE: Brass Bed (King Size) complete with firm orthopedic mattress set never used, still in carton, cost over \$700.00, must sell \$285.00 cash. 844-5793 Tupelo. 37-4TC

FOR SALE: Slab Wood any size or length. Call 728-7847. 37-3TP

FOR SALE: 2 bedroom, 2 baths, 12 x 60 Winston Mobile Home, already set up and under-pined. 2 utility buildings, and porch. Call 728-9857. 37-2TP

FOR SALE OR RENT: 2 Bedroom furnished trailer and city lot. Located 108 South Lake Street. Call 728-6496 or 287-8236. 38-1TC

FOR SALE: DOZER FOR SALE, MODEL 310G CASE. CALL 728-6032 or 728-6542. 38-4TP

FOR SALE: Washer, Dryer, Refrigerator and stove. Call 728-5514. 38-1TC

FOR SALE: Doberman puppies, full blooded. Call 728-5189. 38-2TC

FOR SALE: Upright Piano, good condition. Call 728-3259. after 5:00 p.m. 38-38-3tp

FOR SALE: 30" Gold Electric Stove, 2 months old with papers. Like brand new \$225.00 Call 728-5049. 38-1TNC

FOR RENT

FOR RENT: 12 ft. wide, 2 bedroom house trailer, inside city limits, all utilities furnished. Central Heat. Call 728-5867. 37-TFN

FOR RENT: 2 bedroom unfurnished house. \$110.00 per month. Call 728-3255 35-1TC

FOR RENT: Office Space. 200 North First Street. Available after November 1. Call 728-5054. day or 728-4005 after 5:00 p.m. 33-TFN

FOR RENT OR SALE: 3 Bedroom house. Call 728-9617. 36-1TC

FOR RENT: Trailer lots in Marietta. Call 728-3651. 36-4TP

FOR RENT: 2 Bedroom Trailer, partially furnished. Call 728-3255. 37-1TP

FOR RENT: 3 room furnished apartment. See or call R.L. Crabb 462-5114. 38-2TP

FOR RENT: House Trailer, 4 miles out of city limits on Old Marietta Road. Call 728-3371. 38-1TP

FOR RENT: 2 bedroom house trailer, inside city limits, utilities furnished. Call 728-6506 38-1TP

FOR RENT: 3 Bedroom Home on Penny Lane. Call 365-8007 38-1TP

FOR RENT: 2 bedroom Trailer on Highway 30 East. Call 728-5795. 38-2TP

FOR RENT: House Trailer furnished, 12 x 60, Highway 4 East near New Site Post Office. Call 728-4304. 38-1TC

FOR RENT: Nice 2 bedroom house. South Lake Street. Call 728-6296 or 728-3289. 38-1TP

FOR RENT: Roomy 3 bedroom home, large yard, better section of town, near school. \$130.00 monthly with \$50.00 deposit. Call 728-3450. 38-1TP

FOR RENT: One air conditioned 2 bedroom furnished house trailer. Call 728-6501, J.P. Crabb 38-1TP

FOR RENT: 3 Bedroom House, Good location Call 728-5460 after 4:30 38-1TC

FOR RENT: 1516 East Church Street, Unfurnished 2 bedroom brick duplex with washer and dryer connections. Call 728-5049. 38-1TNC

AUTOMOBILES  
FOR SALE

FOR SALE: 1978 Mercury Marquis Station Wagon, 1976 Ford LTD Station Wagon, clean, local one owner, call 728-7551 from 8:00 a.m. to 5:00 p.m. 35-TFN

FOR SALE: Trucks, Datsun-Fords-Diesels and dumps. New and used. Max Rhoades 287-3184. 27-TFN

FOR SALE: 1976 Torino, very nice. Call 728-8109 36-TFN

FOR SALE: 1974 Kenworth Truck, Diesel, 290 Cummins engine, 10 speed Road Ranger, Good condition. Call 728-5073 or see at Rogers LP Gas Co. 37-4TC

FOR SALE: 1975 Formula Firebird, 350 engine, automatic transmission power windows and air, burnt red with white vinyl top and interior. In good condition. \$1400.00 Call 728-6820. 37-2TP

FOR SALE: 1972 Ford Econoline Van. New Tires, fixed with 2 rooms. Carpeted, ideal for camping. \$1200.00. Call 728-9811 nights or 728-4473 days. 37-2TC

FOR SALE: SURPLUS JEEP value \$3196..Sold for \$4400. Call 312-742-1142 Ext. 385 for info. on how to purchase bargains like this. 38-4TP!

FOR SALE: 1971 Cadillac, CoupeDville, Gold, fully loaded, full power. \$750.00, call 728-8467 after 1:00 p.m. 38-1TC

NOTICE

NOTICE: For FAST Film developing-FLOYD DRUG STORE. 36-6TC

NOTICE: Storm doors and windows installed. Free estimates on carports, patio covers and aluminum siding. CHARLES WOOLLEY, 728-8295 or nights, 728-9247. 50-TFN

NOTICE: Home Mortgage Loans available at WORLD FINANCE. Cash loans for all purposes. 515 East Church St., 728-8144. 45-TFN

NOTICE: I TOW AND SET UP MOBILE HOMES LOCALLY. FOR FREE ESTIMATES CALL 728-8304. Also, Mobile home for rent 03 TFN

NOTICE: I do yard work, rake leaves, remove trees, prune, Bush hog garden, cut or break garden, odd jobs. James Moorman Call 728-7605. 35-4TP

NOTICE: STEAM CLEANING-Carpet and upholstery. Commercial and residential. Reasonable rates. For free estimates call Carolyn Livingston. 728-7647, Pam Brown 728-9889, agents. 37-2TP

NOTICE: HAVE A HIGHLY PROFITABLE, non-franchised Jean and Sportswear Shop of your own. Featuring over 100 brands-Levi, Vanderbilt, Klein, Sedgefield, Britannia, many more. \$16,500.00 includes inventory. In shop training, installed fixtures and Grand Opening. Open within 15 days. Call Mr. Ledbetter at PACESETTER FASHIONS (501) 666-2050. 38-1TP

WANTED

WANTED TO BUY: NEED MONEY? SEE SONNY, SONNY'S PAWN SHOP, Buying scrap gold, such as Old Class rings, wedding bands, etc., intersection of Hwy. 45 and 72, Corinth, In Old Moses Bldg. 287-8094-WE NOW ACCEPT MASTERCHARGE AND VISA. 51-TFN

WANTED: WORKING MOTHERS: Will keep children in my home. Mrs. Mitch (Pam) Johnson, 200 Park Street, Booneville. Telephone 728-5020. 36-1TP

WANTED: I want to do baby sitting for working mothers in my home. Pre-School age children. Call 728-6526. 36-4TC

WANTED: Wanted to buy: Buying Gold and Silver class rings, watches and coins, anything marked gold or silver. Many items out of pawn for sale. BILLY'S PAWN SHOP, 1201 East Church, Call 728-3848. 30-TFN

WANTED: SOYBEANS- Storing and buying. We are a bonded warehouse and can give guaranteed warehouse receipts when you store your beans with us. CAVER GRAIN ELEVATOR Call 728-6284. 34-TFN

WANTED: I would like to keep children in my home. Good location near Junior College Call 728-3441. 38-2TP

WANTED: I Do Baby sitting in my home day or night. Will accept drop in's. Near Thrasher. Call 728-9642. 38-1TP

HELP  
WANTED

HELP WANTED: PART-TIME JOB, hiring now, part time, could work into full time job. Should have extremely good personality and enjoy dealing with people. Call 728-3945. 38-TFN

HELP WANTED: LOOKING for a business that you can make money at? Begin part time with a small investment. Training and assistance provided. Send name and phone no to: EBA, P.O. Box 18842 Memphis, Tenn. 38118. 37-3TP

AUCTION &  
YARD SALES

AUCTION: New Auction every Saturday night at 7:30 p.m. in the building across from Walker's Cream Kastle on East Church Street in Booneville. Anyone can buy or sell. Everyone Welcome. MAYNARD & PERRY EDGE. 26-TFN

CARPORT SALE: Saturday, Nov. 22, at 102 Windham Street. 8:00 until? Children's clothes, men and womens clothes of all sizes, toys, shoes, curtains, bedspreads, lots of odds and ends. Six families. Rain or Shine. 38-1TP

CARPORT SALE: Saturday, Nov. 22, at 102 Windham Street. 8:00 until? Children's clothes, men and womens clothes of all sizes.

BEFORE CHRISTMAS YARD SALE: 112 Colonial Drive, all kinds of goodies, Don't Miss It! Some nice clothes, also children clothes, glassware, stoneware, Trinkets, of every kind. Friday, Saturday, November 21-22 below Marathon Cheese. Christine Hughey. Begins at 8:00 A.M. 38-1TP

YARD SALE: Saturday, Nov. 22nd, 8:00 a.m. until 4:00 p.m. Clothes, Books, Garage items, several families. 405 Miller Circle. 38-1TC

YARD SALE: Saturday, November 22, Pete Down's Shop on East Church Street, 1/2 mile East of Big Star. Mirror Shadow box, 5 light chandelier, depression glass, clothes, toys, Christmas gifts. Rain or shine all inside. Doors open at 8:00 a.m. No Early Sales. 38-1TP

CARPORT SALE: Saturday, November 22nd, 8:00 a.m. until 5:00 p.m. Last house on right Skyline drive. Clothes, shoes, dishes, crafts, several families. 38-1TP

INSIDE HOUSE SALE: Friday and Saturday, Across from telephone office. Prices reduced on most of furniture left. Bedroom, living room and dining room suites. Odd tables, desk, pink depression glass and lots, lots more Tim Wilemon-202 Hotel Street 728-6661. 38-1TC

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Of  
Thanks

We would like to thank all the friends, relatives, McMillan Funeral Home, Bro. Briley, the singers, all that brought food, flowers and other gifts and those that called or came by with their expression of comfort in anyway. In behalf of Gordon Carpenter who passed away Nov. 13. Thank you and God bless is our prayer.

The Family of  
Gordon  
and sister,  
Mr. and Mrs. Orien Hare  
CARD OF THANKS

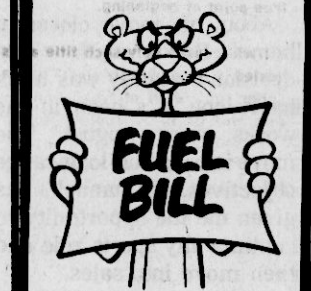
We would like to express our appreciation for each act of kindness shown us at the time of the death of our son, Eugene Stennett.

The flowers, food, cards, prayers, and visits meant a lot to us. We are very thankful to have such fine friends, relatives and neighbors.

May God bless each and everyone of you is our prayer.

Mr. and Mrs.  
Gordon Stennett

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Annie Lee Estate 35-0-26	C.C. Barron 34-0-52
G. O. Wilson Estate 35-0-26	Mrs. Tom Cartwright 38-9-52
W.P. Lauderdale 37-0-26	Clyde Higgason 52-0-52
C.E. Cummings 43-9-52	Mrs. U.L. Taylor 41-9-52
Frank Frasier 34-0-52	Mrs. Tom Smith 31-0-12
D.T. Brooks Estate 03-0-52	A.J. Tolar Estate 24-0-52
Wyatt Breedlove 21-0-52	Paul Botts 03-0-52
D.T. Thornton 13-0-26	R.C. Tice 33-0-52
Ewell O. Brown 29-0-52	Carmon Breedlove 40-9-52
Gladys Percy & Wilbur Lee Fletcher 34-0-52	R.C. 'Ike' Cartwright 44-9-52
Arlis Denson 30-0-52	E.L. Moore 31-0-30
Edwin D. Ozbirn 35-9-104	Clynese Brasel 49-0-52
W.L. Stacy 38-9-104	Magdalene Bishop 51-0-52
R.L. Lindsey 26-0-26	T. C. YOUNG 13-0-52
Jim Shaw 30-0-52	Dennis Brown 36-0-26
Roy Miles 36-0-26	J.L. Brown 36-0-26
Ewell Thornton 28-0-26	Dwight Brown 36-0-26
J.M. Edge 04-0-52	
L.H. Green 36-0-26	David E. Chase 37-0-26
Troy W. Norris 38-9-52	Gladys B. Cartwright 50-0-52
Grady Green 36-0-26	Mrs. Bolivar Rogers 38-0-52
Irma J. Horton 8-0-52	J.C. Yates 38-0-52
Willie Cox 32-0-52	John Lusk Estate 32-0-20
Maude Ray 32-0-26	M.D. Ward 32-0-26
Harold Ward 32-0-26	Billy H. Ward 32-0-26
Lillian Hardy 35-0-12	Bithel Hurd 20-0-52
Roscoe P. Ricks 35-0-12	Homer Cole 32-0-52
Holly Bennett 35-0-12	M.L. Turner 32-0-52
Sammie Bennett 35-0-12	Cecil Gann 33-0-52
G.O. Wilson Estate 35-0-26	Julian Johnson 34-0-26
Herman B. Boren 45-9-52	Mrs. Ivey Ricks 34-0-26
Gladys Eaton 23-0-52	Judy Alexander Witt 23-0-52
Johnny T. Miller 23-0-52	Ottis Stevens 33-0-52
Annie Lee Estate 35-0-26	Jonnie Knight 36-9-52
William D. White 40-9-52	Bobby Barnett 42-9-52
Wayne Whipple 06-0-20	Jackie Robinson 46-0-52
Forrest Michael 37-8-52	John A. Crawford 37-0-26
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B.R. Nunley 52-0-50	Morris W. Timbes 28-0-52
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Amy Barnes 32-0-30	Mrs. Glada Mae Sparks 46-52
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Leamon Inman 31-0-52	Dovie Runions 40-9-52
Clyde Gardner 31-0-52	Clarence McCutchen 20-0-52
Kylie Moreland 39-9-52	E.H. Stringer 46-0-52
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G.W. Engle Estate 31-0-26	Ben Wood 47-9-52
J.P. SPARKS 29-0-52	John W. Smith 37-9-52
NANCY B. LONG 12-0-52	Maylene Brown 40-9-52
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William Rice 11-0-26	

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**FOR SALE**  
COMPLETELY RE-MODELED 2-BEDROOM, 1 BATH, HOUSE AT 613 NORTH COLLEGE ST.  
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**Maintenance Supervisor**  
Maintenance Person With Experience To Head Up Maintenance Department.  
Must Have Working Knowledge Of Electricity And Maintenance Repair.  
Apply In Person  
Monday-Friday 7:00 a.m.-4:30 p.m.  
**Jordan Industries, Inc.**  
BOONEVILLE, MISS.

**DAVIS REALTY**  
ROBERT DAVIS  
APPRAISER & BROKER  
100-A SOUTH SECOND ST.  
BOONEVILLE  
RESIDENT: 365-8021 OFFICE 728-7328  
NINTH STREET-3 BR., 2 Bath, brick, Approx. 1600 sq. ft. of Heated space, Carport, Garden Spot, and Storm Cellar.  
HIGHWAY 45 SOUTH-3 Bedroom, Brick with Mother-in-Law Quarters. Luxury Home.  
WALDEN ROAD-3 BR., 2 baths, Tri-Level with basement, on 6 acres. Less than 1 year old.  
WHEELER-3 BR., 1 1/2 Bath on 1 acre lot.  
LAKE MOHAWK-Lot 26, 44 & 45  
MEADOWCREEK ROAD-2 Bd., 1 bath, very neat home on 1 acre only 3 years old.  
SUMMER LANE-3 BR., 1 bath, brick, fenced in back yard.  
TISHOMINGO CO.-Near waterway-80 acres-divided by road with several building sites.  
WEST COLLEGE ST.-4 BR., 2 bath, 2800 sq. ft. double carport on 1 ac. lot.  
DRY CREEK-35 acres, 20 acres cultivation and numerous building sites.  
N. SMITH ST.-2 BR., 1 bath, Frame \$12,000.  
HWY 356-5 ac. with water and sewage.  
OLD BALDWIN ROAD-1 to 390 acres- Good Building Sites.  
MEADOWCREEK ROAD-57 acres, timberland  
OLD MARIETTA ROAD-3 BR., 1 bath, partial basement, 6 acres and 4 stall block buildings.  
HIGHWAY 4 EAST-1 ac. shaded lot. 420 ft. Hwy. frontage.  
OLD MARIETTA ROAD-2 Stall Block shop on 1 ac.  
HIGHWAY 4 EAST-3 BR., 1 bath, brick, double carport on 2 acres.  
MEADOWVIEW-3 BR., 1 bath, brick, carpet, central heat.  
MEADOW CREEK ROAD-3 Bedroom, 1 bath, frame, on 3 acre pine-covered lot.  
"We buy home equities and timberland."  
**JACKIE SMITH**  
728-7223  
**TRAVIS CHILDERS**  
728-7694

**Legal Notice**

**SUBSTITUTED TRUSTEE'S NOTICE OF SALE**  
WHEREAS, on November 17, 1979, Corine Burrell executed a certain deed of trust to Mauveline Fugitt, Trustee, for the benefit of Still Finance Company, which deed of trust is of record in the office of the Chancery Clerk of Prentiss County at Booneville, Mississippi, in Deed of Trust Book 124 beginning at Page 7; and  
WHEREAS, said deed of trust and the debt secured thereby have been assigned to Homemakers Financial Service, Inc. d/b/a GECC Financial Services by written instrument filed and recorded in the office of the Chancery Clerk of Prentiss County, Mississippi, in Book 124 at Page 325; and  
WHEREAS, said deed of trust authorized the appointment and substitution of another Trustee in the place of the Trustee named therein, and Homemakers Financial Service, Inc. d/b/a GECC Financial Services appointed Charles E. Hughes as Substituted Trustee in the place of Mauveline Fugitt by instrument recorded in Book 127 at Page 398 of the aforesaid records.  
WHEREAS, default having been made in the terms and conditions of said deed of trust and the entire outstanding debt secured thereby having been declared to be due and payable in accordance with the terms and conditions of said deed of trust and the legal owners and holders of said indebtedness and deed of trust having requested the undersigned Substituted Trustee to execute the trust and sell said land and property in accordance with the terms and conditions of said deed of trust and for the purpose of raising the sums due thereunder, together with attorney's fees, Trustee's fees, and expenses of sale,  
NOW, THEREFORE, I, Charles E. Hughes, Substituted Trustee, will on the 21st day of November, 1980, offer for sale at public outcry and sell within legal hours, being between the hours of 11:00 o'clock A.M. and 4:00 o'clock P.M. at the front door of the County Courthouse of Prentiss County at Booneville, Mississippi to the highest and best bidder for cash, the following described property, situated in Prentiss County, Mississippi, to-wit:

Part of the Southwest Quarter of Section 2, Township 5 South, Range 7 East, described as follows: Beginning at the Southwest Corner of said Quarter and run thence East with the South Boundary thereof 744 feet, thence East 185 feet, thence North 190 feet, thence East 525 feet to the true point of beginning; run thence North 150 feet; thence East 205 Feet to a point on the West line of the Jacinto Road; thence in a South-westerly direction with the said West line of the said Jacinto Road 183 feet, more or less, to a point that is 98 feet due East of the true point of beginning; thence West 98 feet to the true point of beginning.

I will convey only such title as I vested in me as Substituted Trustee under said deed of trust, and the sale will be made subject to any liens of record.  
WITNESS MY SIGNATURE, this, the 23rd day of October, 1980.  
CHARLES E. HUGHES, Substituted Trustee  
GREEN, CHENEY & HUGHES  
1200 Plaza Building  
P.O. Box 1464  
Jackson, MS 39205  
35-4TC  
Oct. 30, Nov. 6, 13, 20, 1980

**FOR SALE**

East side Hwy. 45 south approx. 800 ft. frontage. East side fronts Pettys Crossing Road and ICG Railroad. 15 acres.

40 acres 3 miles South on Hwy. 45.

Several 2 acre building sites on paved road with water line in Osborne Creek Community.

3 Attractive Building sites in Wheeler on paved street and public water system.

Country estate, 12 acres with luxuriant hybrid bermuda, modern brick & rock dwelling, central heat & air, 3 br., 1 1/2 baths, den with circulating wood heater; also older frame dwelling suitable for remodeling into comfortable and commodious home; block utility house with well and electric pump; public water. Two lovely building sites. Paved road in Osborne Creek Community. Will sell all, or will sell lots and houses separately.

21 acres Osborne Creek Community. Paved road and Wheeler Water System.

160 Acres in Brown's Creek Bottom, \$500. per acre.

Commercial Building-603 North Second Street. 17,000 sq. ft. on 2 acres.

3 Bedroom, living room, kitchen, utility room, 2 baths, basement, carpets, dishwasher, disposal, air, central heat and air, fireplace, Brick Veneer, Garden, -201 Franks Road. Ideal Home.

**MINIFARMS**  
Country living with all city services and utilities. Enjoy the amenities of both country and city living.

We will buy your property for cash and if we do not have what you are looking for, we will find it for you.

**FRANKS INVESTMENT COMPANY**  
217 W. College Street  
TELEPHONE 728-4194

**Legal Notice**

**NOTICE OF SHERIFF'S SALE OF INTEREST IN REAL PROPERTY UNDER EXECUTION**

WHEREAS, Carolyn Livingston obtained a judgment in the Chancery Court of Prentiss County, Mississippi in Cause No. 11,207 against Joe Livingston in the sum of Five Thousand Dollars (\$5,000) for the Complainant, Carolyn Livingston. Said Judgment has been entered in the Judgment Roll of the Circuit Clerk's Office; and  
WHEREAS, the said Judgment and costs being unpaid and no payment having been made thereon, Travis Cox, Clerk of the said Court, issued an execution on said Judgment, which execution is dated October 27, 1980, and has been placed in my hands for services.

NOW, THEREFORE, BY VIRTUE OF SAID EXECUTION to me directed by the said Clerk on the Judgment aforesaid, I will, on the 28th day of November, 1980, being the last Friday of said Month, at the West front door of the Prentiss County, Mississippi Courthouse in the City of Booneville, Prentiss County, Mississippi, within legal hours of sale, offer for sale and sell to the highest and best bidder for cash, all title, right and interest of the said Joe Livingston in and to the real estate described as follows: Lot five (5) of Eudora Heights Subdivision of the City of Booneville, Mississippi as shown by plat recorded in Deed Book 75 at page 274. Said property is owned jointly by Joseph W. Livingston and Carolyn Livingston.  
The undivided interest of the said Joe Livingston in and to the above described real estate was levied on by me as the property of the said Joe Livingston and will be sold to satisfy the said Judgment and costs.  
The title to the undivided interest of the said Joe Livingston to the above described property is believed to be good, but I will sell and convey only such title as is vested in me by these proceedings.  
WITNESS my signature on this the 27 day of October, 1980.

JOHN MCCAULEY, SHERIFF  
PRENTISS COUNTY,  
MISSISSIPPI  
35-4TC  
Oct. 30, Nov. 6, 13, 20, 1980

**Legal Notice**

IN THE CHANCERY COURT OF PRENTISS COUNTY, MISSISSIPPI

VACATION TERM 1980

IN RE: THE ESTATE OF P.O. MERRILL, DECEASED  
CAUSE NO. 12,818

NOTICE TO CREDITORS

Letters of Administration having been granted to the undersigned Administratrix by the Chancery Court of Prentiss County, Mississippi for the estate of P.O. Merrill, deceased, on the 24th day of October, 1980, notice is hereby given to all persons having claims against the estate of said P.O. Merrill, deceased, to have the same probated and registered by the Clerk of said Court within three (3) months from the date of the first publication of this notice, and that a failure to probate and register for three (3) months will bar the claim.  
WITNESS my signature this the 23rd day of October, 1980.

RUTH MCCOY, ADMINISTRATRIX OF THE ESTATE OF P.O. MERRILL, DECEASED  
35-4TP  
Oct. 30, Nov. 6, 13, 20, 1980

**Legal Notice**

**NOTICE OF TRUSTEE'S SALE**

WHEREAS, on the 2nd day of February 1979 Billy Joe King & wife, Sandra King executed a deed of trust to Gerald A. Warren, Trustee, to secure an indebtedness to Personal Finance Co., beneficiary, which deed of trust is recorded in the office of the Chancery Clerk of Prentiss County, Mississippi, in Trust Deed Book 120, page 77.

WHEREAS, default has been made in the payment of said indebtedness and the beneficiary has requested the Trustee to foreclose according to law.

NOW, THEREFORE, notice is hereby given that I will on the 5th day of December, 1980, between the hours of 11 A.M. and 4 P.M. o'clock, at the West door of the Court House in the City of Booneville, Prentiss County, Mississippi, sell at public outcry to the highest bidder for cash the land conveyed by said deed of trust and described therein as being in Prentiss County, Mississippi, to-wit:

Part of the Northeast quarter of Section 18, Township 4 South, Range 7 East, described as follows: Commencing at the Northeast corner of said quarter, run thence South 70 rods; thence West 132 & 4/7 rods for a true point of beginning; run thence North 300 feet, more or less, to a steel stake in the South right-of-way of a gravel public road; thence East parallel with the South right-of-way of said road 140 feet to a steel stake; run thence South 238 feet to a steel stake; thence West 140 feet, more or less, to the true point of beginning. Containing 1 acre, more or less.

I will convey only such title as is vested in me as Trustee.  
This the 13th day of November 1980

Gerald A. Warren, Trustee  
37-4TC  
Nov. 13, 20, 27, Dec. 5, 1980

**Legal Notice**

**NOTICE TO CREDITORS**

IN RE: ESTATE OF HOWARD P. HUDDLESTON NO. 12,821

Letters Testamentary having been granted on the 28th day of October, 1980, by the Chancery Court of Prentiss County, Mississippi, to the undersigned upon the estate of Howard P. Huddleston, deceased, notice is hereby given to all persons having claim against said estate to present the same to the Clerk of the said Court for probate and registration, according to law, within ninety (90) days from this date or they will be forever barred. This the 28th day of October, 1980.

CHRISTINE HUDDLESTON EXECUTRIX

GIFFORD, MOORE & BOLEN SOLICITORS FOR EXECUTRIX  
35-4TP  
Oct. 30, Nov. 6, 13, 20, 1980

**Legal Notice**

IN THE CHANCERY COURT OF PRENTISS COUNTY, MISSISSIPPI  
VACATION TERM 1980

IN RE: THE ESTATE OF ESTHER MERRILL NO. 12,817

NOTICE TO CREDITORS

Letters of Administration having been granted to the undersigned Administratrix by the Chancery Court of Prentiss County, Mississippi for the estate of Esther Merrill, deceased, on the 24th day of October, 1980, notice is hereby given to all persons having claims against the estate of said Esther Merrill, deceased, to have the same probated and registered by the Clerk of said Court within three (3) months from the date of the first publication of this notice, and that a failure to probate and register for three (3) months will bar the claim.  
WITNESS, my signature this the 23rd day of October, 1980.

RUTH MCCOY, ADMINISTRATRIX OF THE ESTATE OF ESTHER MERRILL, DECEASED  
35-4TP  
Oct. 30, Nov. 6, 13, 20, 1980

**Legal Notice**

Chancery Court Summons for Publication

THE STATE OF MISSISSIPPI

No. 12,823  
To Johnny Matthew Key, whose last known street and post office address are 4388 Reed Avenue, Memphis, TN 38108.

You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the 4th Monday of November (24th) A.D., 1980 to defend the suit in said Court of ROBIN KEY VS. JOHNNY MATTHEW KEY wherein you are a Defendant.

This 28th day of October A.D., 1980.

Phillip Cole, Clerk  
By: Irma Robinson, D.C.  
36-4TP  
Nov. 6, 13, 20, 27, 1980

**Legal Notice**

Chancery Court Summons for Publication

THE STATE OF MISSISSIPPI

Cause No. 12,826  
To David Lee Hitchcock after diligent search and inquiry whose last known address was P.O. Box 215, Wellsville, Utah 84339.

You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the 4th Monday of November (24th) A.D., 1980 to defend the suit in said Court of TINA FAYE HITCHCOCK VS. DAVID LEE HITCHCOCK wherein you are a Defendant.

This 4th day of November A.D., 1980.

Phillip Cole, Clerk  
Sheila Pharr, D.C.  
36-3TP  
Nov. 6, 13, 20, 1980

**PRENTISS DRIVE-IN THEATRE**  
FRI.-SAT.-SUN. STARTS 7:00  
GIANT DOUBLE FIRST AREA RUN  
1  
**When was it up?**  
A UNIVERSAL PICTURE  
2  
**Grease**  
A UNIVERSAL PICTURE  
NEXT WEEK  
**"BLUE LAGOON"**

**FIBERGLASS PANELS**  
For Greenhouses, patios, mobile home underpinning, 10-15-20-25' sq. ft.  
862-2021, Fulton, Ms. 38843

**REPAIR**  
SEARS, G.E. & WHIRLPOOL WASHERS AND DRYERS  
CALL 728-5514

**INSULATION INSTALLED**  
BLOWN FIBERGLASS  
6" 20¢ SQ. FT.  
8 1/2" 25¢ SQ. FT.  
SWINNEY'S AIR CONDITIONING  
Booneville, MS. 38829  
(601) 728-6167  
38-1TC

**MUST SELL**  
Immediate delivery. Liquidation of all new all steel buildings.  
40 x 72 x 14 \$2.46 per sq. ft.  
60 x 108 x 15 \$2.38 per sq. ft.  
Call toll-free 1-800-874-3830  
Century Steel Buildings

**Corinth Realty**  
815 Cruise St.  
We've Got Your Number  
**287-Sold**  
Get Away From It All!  
3-Bedroom, Doll House Hidden Away In The Macadonia Community. East Of Rienzi, On .8 Acre  
For Only \$26,500.  
Call Today To See, 287-7653.

**Sale Now In Progress**  
**All 1980 Models Must Go!!!**  
  
3 BDR Model 001 - 24' x 40' - 864 Sq. Ft.  
**ATLANTIC**  
**Special-Home Series**  
At Patrick Home Center  
•SHINGLE ROOF  
•WOOD EXT. SIDING  
•CUSTOM FRONT EXT. DOOR WITH WINDOW & ALUMINUM STORM DOOR.  
•CARPET IN LIVING ROOM & DINING ROOM W/DOUBLE PAD.  
•G.E. DOUBLE DOOR NO-FROST REFRIGERATOR.  
•2 OR 3 BR. OPTION WITH W/1 BATH  
•ONE YEAR LIMITED WARRANTY.

**SPECIAL HOME \$14,600**  
SERIES PRICE....  
**WITH A MODEST DOWN PAYMENT**  
The staff at Patrick Home Center can help arrange financing of your new home. Your monthly payments will be buying your home instead of accumulating rent receipts. You'll have tax benefits also, because interest you pay on your home loan is tax deductible at income tax time.  
Your new home from Patrick's will come with a written limited warranty, and our goal is "To provide for you the greatest housing value for dollar invested" - an affordable better way of living.  
**Financing Available**  
FHA-VA  
SAVING & LOAN & LOCAL BANKS  
**Patrick HOME CENTER**  
CORINTH  
Hwy. 45 N. 287-2407  
1107 S. Cass 287-2966



# FAMILY PAK FRYERS POUND 49¢

FRYER  
**BREAST** FAMILY PAK LB. **\$1.19**

FRYER  
**Legs & Thighs** LB. **\$1.09**

BONELESS  
**Rib-eye Loin** WHOLE LB. **\$3.99**

BANNER CUBED  
**Beef Patties** 5-LB. BOX **\$6.29**

QUARTERLOIN  
**Pork Chops** LB. **\$1.39**

## Sunflower FOOD STORES

PRICES GOOD THURSDAY, NOVEMBER 20 THRU  
WEDNESDAY, NOVEMBER 26, 1980. QUANTITY  
RIGHTS RESERVED. NONE SOLD TO DEALERS.



USDA GRADE "A" ARMOUR  
ARMOUR SELF-BASTING  
**Hen Turkeys** 12-16 lbs. avg. **79¢ lb.**

SWIFT LITTLE  
**Butterballs** 4-10 LBS. AVERAGE POUND **\$1.09**

## Holiday Helpers For Your Thanksgiving

Your Local Sunflower  
Will Be **CLOSED**  
Thanksgiving Day!

USDA GRADE "A"  
SELF-BASTING TOM

**Turkeys** 18-22 lbs. avg.



**63¢ lb.**



Hickory  
**Smoked Ham** 18-22 LBS. AVERAGE WHOLE ONLY **lb.**

**\$1.19**

Armour Golden Star  
Boneless Butter-Basted  
**Turkeys** Whole 3-5 lb. avg. **\$1.69 lb.**

Karo White **Syrup** 32 oz. Bot. **\$1.29**

Banquet Pumpkin or Mincemeat **Pies** 20 oz. each **69¢**

**SUPER SUDS** 1-10 BOX **\$1.09**

Kraft Philadelphia **Cream Cheese** 8 oz. pkg. **77¢**

Flavorite Maraschino **Cherries** 10 oz. Size **69¢**

Swansdown **Cake Flour** 32 oz. box **89¢**

Armour Boneless **Canned Hams** 3-lb. Easy-Open Zip-Top Can **\$5.99**

USDA Insp. **Baking Hens** 1 lb. **69¢**

Shortening  
**Crisco** 3-lb. can **\$1.49**  
Limit 1 with \$10.00 additional purchase

Cranberry  
**Sauce** Ocean Spray whole or jelly 16 oz. can **49¢**

Pillsbury Plus  
**Cake Mix** Assorted Flavors 18½ oz. box **69¢**

**Parkay** Margarine quarters 2 1-lb. pkg. **\$1**

Flavorite Whipped  
**Topping** 8 oz. tubs **\$1.29**

TROPIC ISLE  
**Frozen Coconut** 6 oz. **2/\$1.00**

GREEN GIANT  
**Nibblers Corn** 6 ct. pkg. **79¢**

FLAVORITE STUFFED  
**OLIVES** 7 oz. **89¢**

EAGLE BRAND  
**Condensed Milk** 14 oz. **98¢**

KRAFT  
**MARSHMALLOW CREME** 7 oz. **59¢**

HUNT'S SPICED  
**Peaches** 29 oz. **79¢**

SALLY'S  
**Fruit Cocktail** 15 oz. **59¢**

LUCKY LEAF  
**Cherry Pie Filling** 15 oz. **\$1.29**

SHOWBOAT  
**Cut Yams** 29 oz. **69¢**

FOLGER'S  
**COFFEE** 1 LB. BAG **\$2.59**

SALLY'S  
**MILK** GALLON **\$1.59**

SWANSON  
**Chicken Broth** 15 oz. **29¢**

DOUBLE LUCK  
**Green Beans** 3 CANS **\$1.00**

SOFT-N-PRETTY  
**TISSUE** 4 ROLLS **99¢**

Pet Ritz Reg.  
**Pie Shells** 10 oz. pkg. **2/\$1**

LE SUEUR  
**PEAS** 17-oz. CAN **49¢**

FLAVORITE  
**Coconuts** 14 oz. **\$1.29**

BAKER'S  
**CHOCOLATE CHIPS** 12 oz. **\$1.19**

MANDARIN  
**ORANGES** 11 oz. **59¢**

DELMONTE  
**Pineapple** 15-oz. CAN **59¢**

MARTHA WHITE  
**FLOUR** 5-LB. BAG **59¢**  
Limit 1 with \$10.00 additional purchase

**COKE**  
OR  
**COKE PRODUCTS** 6-32 oz. CARTON **\$1.69**

SALLY'S  
BROWN-N-SERVE  
**ROLLS** 12-CT. PKG. **39¢**

Life FRESH  
COMMITMENT  
WASH. EX. FCY RED or GOLD  
**Del. Apples** 1 lb. **39¢**  
**Oranges** 5/79¢

US NO. 1  
Cauliflower 99¢  
US NO. 1  
Yellow Onions 29¢  
FRESH  
Coconuts 59¢  
RUSSET BAKING  
Potatoes 39¢  
ZIPPER-SKIN  
Tangerines doz. **79¢**  
US NO. 1 SWEET  
Potatoes lb. **39¢**

Double Your Money Back...  
GUARANTEE!  
Fresh Crisp  
**Celery** bunch **39¢**





Resa Nichols, left, And Sherry Lowry ( PHOTO BY LEE GENTRY )

## Tiger Twirlers Ranked 1-2 In State Competition

Resa Nichols and Sherry Lowry are twirlers in their own right. Average twirlers..Not hardly..

The two Northeast Mississippi Junior College co-eds, formerly of Belmont, go above and beyond what you call an average twirling team.

The two girls are tabbed as two of the best in the state and are currently ranked 1-2 in the competitive field.

Resa has won the title of Miss Mississippi Majorette for the past 5 years, has placed in the top 10 in National twirling competition at Notre Dame and has won over 500 awards in all.

She was awarded the John P'hilip Sousa Award her senior year in high school and was chosen to the Who's Who Among Band Members as well as the Hall of Fame.

Sherry holds the runnerup spot to the Miss Mississippi Majorette Title and was also voted to Who's Who Among American Band students. She also competed in the National's at Notre Dame and placed in the top ten.

Rickey Bishop, Northeast Band Director, had this to say about the two feature twirlers, "We're extremely pleased to have recruited such quality twirlers in Resa and Sherry and we hope they continue their success through Northeast."

## Marietta Honor Roll

Principal Bernell Smith has announced the honor roll for the second six weeks at the Marietta Attendance Center.

The honor students are:  
Fourth grade: Melissa Fitzsimmons, Renae Glenn, Laura Hall, Tracy Lindsey, Rodney Martin and Chris

McCreary.  
Fifth Grade: Kim Barnes.  
Sixth grade: Karen Caveness, Shelia Fowler, Glen Johnson, Lori Wildmon and Amy Mayo.  
Seventh grade: Angie Harris, An Thai Nguyen, Jeff Barnes, Sonja Shirley and Sonya Pharr.



UM SORORITY PLEDGE—Angelia Gentry of Marietta has recently pledged Alpha Omicron Pi social sorority at The University of Mississippi. Alpha Omicron Pi is one of 14 social sororities recognized at Ole Miss.



HOME GROWN—Mrs. Richard Denson of New Site brought this huge purple top turnip by the Banner-Independent this week. Mrs. Denson said this turnip, which weighs 2 1/4 pounds, is the largest she has ever grown in her garden.

## Tennison Graduates

Sergeant Phillip H. Tennison, son of Mr. and Mrs. Luther B. Tennison of Route 1, Booneville, has graduated from the U.S. Air Force environmental health course at Brooks Air Force Base, Texas.

Graduates of the course are trained in principles and

application of occupational health and preventive medicine. They also earned credits toward an associate degree in applied science through the Community College of the Air Force.

Sergeant Tennison will now serve at Blytheville Air Force Base, Ark.

## Conservation News

By DAVID SUMMERS  
Soil Conservationist

Prentiss County has approximately 30 thousand acres of sloping cropland. Only four thousand acres are being protected from erosion by soil conserving practices, while 26 thousand acres are still being damaged by excessive erosion.

Many acres of sloping cropland are losing as much as 30 tons of soil per acre per year where no soil conservation practices are being carried out.

If the soil losses on these fields are not reduced to acceptable levels, crop yields will continue to decline until these fields become unproductive.

There are several ways this excessive erosion can be reduced. Contour farming (farming across the slope instead of up and down the slope) will reduce soil erosion by as much as 50 percent.

Contour farming requires

very little additional effort and expense while providing considerable benefits in erosion control. Leaving the crop residue on top of the soil after harvest and no fall disking will also help reduce soil erosion along with delayed seedbed preparation.

If contour farming, crop residue management, no fall disking and delayed seedbed preparation does not reduce your soil loss to acceptable limits, other conservation practices such as terraces, sediment basins, and grassed waterways can be installed.

Although such practices as terraces, sediment basins, and grassed waterways require some expenses, the money is well spent when you consider the fact that you are losing the productivity of your soil.

If you are one of the many Prentiss County farmers who are farming sloping cropland that is washing away come by the Soil

Conservation Service Office in Booneville. We will be glad to help you develop soil conserving practices that will reduce your soil loss, or give us a call at 728-3544.

## MID-SOUTH FORESTRY

LANNY AUTRY, OWNER

"Providing professional and independent management sale, appraisal, and protection of Southern Forests"

PHONE (601) 534-3628

P. O. Box 823 New Albany, Miss. 38652

## NOTICE

The office of Dr. S. W. Hora III and Dr. Phillip Graham wish to congratulate Dr. Walter Simpson on his full time appointment to the Clinical Staff of the Southern College of Optometry in Memphis, Tenn.

Since we have assumed the management of Dr. Simpson's office at 113 Main Street, we will continue to give the same quality of eye care that the people in the Booneville and surrounding areas are used to receiving from Dr. Simpson.

Our new office hours will be Monday, Tuesday, Thursday, Friday, 9:00 a.m.-5:00 p.m., Saturday 9:00 a.m. - 12:00

## Jumpertown Honor Roll

The honor roll for the Second Six Weeks at Jumpertown has been completed. Those named to the honor roll in grades 2-5 were:

Grade 2, A-honor roll: Mark Michael, Suzie Harris, Dianna Wren, Jennifer Crobin, Melissa Davis, Danny Davis, Jason White and Gary Calhoun. B-honor roll: Shea Padgett, Alycia Allen, Ann Newby, Vanessa Patterson, Jennifer Brumley, Wesley Green, Diana Moore, Ginger Perrigo and Brian Rainey.

Grade 3, A-honor roll: Ginger Geno, Jennifer Harden and Greg Windham. B-honor roll: Marcella White, David Sweeney, Tracey Brooks, Cindy Ward, Taneka Johnson, Laurie Stacy, Angela Hans, Dana Brown, Trey Lambert, Charlie Smart, Lori Stroupe and Melissa Voyles.

Grade 4, A-honor roll: Madonna Davis, Lee Ann Sweeney, Richard Downs and Ray Harden. B-honor roll: Shelia Fugitt, Joey Harris, Tracey Owens, Danny Yates, Melissa Box, Peggy Cissiom, Brent Stark, Chad Smith, Traci Young, Patricia Davis, Scotty Davis and Brian Lee.

Grade 5, A-honor roll: Cherie Lee, Sandy Prentiss and Regina Wren. B-honor roll: Tina Bullock, Michael Butler, Becky Michael, Tammy Owens, Brad Padgett and Herbert Yates.

Grade 6, B-honor roll: David English, Terry Lauderdale, Kim Frehr, Lori Green, Delia Moore, Cassie Davis, Alicia Eaton, Jerry Hall, Teresa Lee, Anthony Mink, Cynthia Moore, Lawanda Moore, Pam Moore, Michelle Newby and Tracie Davis.

CHRISTMAS CLUB

# Smart Santas Plan Ahead

You can too!  
Our Christmas Club helps you to save steadily ... with a specific goal in mind ... and earns high interest to boot! Start yours now and be prepared for '81!

1981 CHRISTMAS CLUB STARTS WEEK OF NOVEMBER 24

**BANK of MISSISSIPPI**  
Member FDIC

CHRISTMAS CLUB

## Brand-new Buicks and a brand-new Dealer.

We're proud to be a brand-new Buick dealership, conveniently located near you. Not only can we show you our fine facilities, but we can also show you our fine line of 1981 Buicks. Like the front-wheel-drive Skylark and Riviera. Century, Buick's Little Limousine. The redesigned Regal. And the full-size Electra and LeSabre.

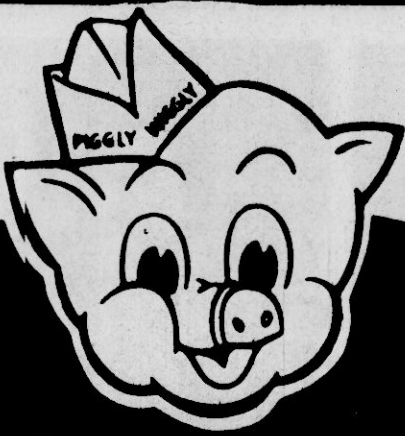


We'd like to invite you in to visit us and see our 1981 Buicks. Discover our modern and efficient service department. And our large inventory parts department. You'll also be impressed with our courteous and well-trained staff. Make 1981 a year for you, Buick, and us. Come in and drive one soon!



**BOB FORD MOTORS, Inc.**  
2055 HWY. 15 NORTH  
RIPLEY, MS





**PIGGY WIGGLY**

**SOMETHING TO BE  
THANKFUL FOR  
AND MORE!**



NUM  
IF NO  
FOR

**COKEs or  
PEPSIS** 32 OZ. — 6-PAK

**\$1.99**



**Pineapple**

**2/\$1.00**

15 1/2-OZ. CAN



LESUEUR

**PEAS**

**2/88¢**

GOLD MEDAL

5-POUND BAG

**FLOUR**

**88¢**

PIGGY WIGGLY

**ALUM.  
FOIL**

18 IN.

25-FT. ROLL

**78¢**

PIGGY WIGGLY

**BISCUITS**

4-10-CT.

CANS

**68¢**

SWEET SUE

CHICKEN

**BROTH**

**3/\$1**

13 1/2-OZ. CAN

PIGGY WIGGLY

**CRANBERRY  
SAUCE**

**2/79¢**

PIGGY WIGGLY

**MAC. &  
CHEESE**

**3/\$1.00**

PET RITZ

**MINCE  
PIES**

**\$1.59**

24 OZ.

PIGGY WIGGLY

**OLEO**

**2/79¢**

LAND-O-LAKES

**BUTTER**

**\$1.79**

1-LB. BOX

LIPTON

**TEA BAGS**

100-CT.

**\$1.99**

PET RITZ

**PUMPKIN PIE**

24 OZ.

**\$1.29**

GOLDEN BEST

**SHORTENING**

**\$1.19**

PIGGY WIGGLY

WHIPPED

**TOPPING**

8-OZ.

BOWL

**59¢**

KRAFT JET PUFF

**MARSH-  
MALLOWS**

**2/88¢**

PIGGY WIGGLY

**PIE**

**SHELLS**

**2/88¢**

FRENCH'S

IMITATION

**VANILLA**

**69¢**

2-OZ. BOTTLE



MAXWELL HOUSE

**COFFEE**

**\$2.69**

1-LB. CAN



PHILADELPHIA

**CREAM  
CHEESE**

**79¢**

8-OZ. PKG.

EVERYDAY LOW PRICE

ARGO MIXED

**VEGETABLES**

**3/\$1.00**

PIGGY WIGGLY

**MILK**

**\$1.59**

GALLON

2nd GALLON \$1.99

EVERYDAY LOW PRICE

ARGO

WHOLE KERNEL

**CORN**

**3/\$1.00**

BREAST-O-CHICKEN

**TUNA**

**89¢**

6 1/2-OZ. CAN



**CASHPOT**  
THIS WEEK'S  
**\$100<sup>00</sup>**

POSTED ON COKE MACHINE INSIDE STORE.  
OWNER BY 11-24-80. \$50.00 WILL BE ADDED.  
NO PHONE CALL FOR NUMBER PLEASE.

**STORE HOURS:**  
7:30 A.M. - 7:00 P.M.  
DAILY

**CLOSED SUNDAYS**



**PIGGLY WIGGLY**



HOLLY FARMS  
USDA CHOICE GRADE A WHOLE  
**FRYERS** POUND **59¢**

USDA CHOICE BONELESS  
SIRLOIN TIP  
**ROAST** POUND **\$2.19**

HOLIDAY TIME  
**TURKEY BREAST** POUND **\$1.59**

PIGGLY WIGGLY  
SELF-BASTING  
**TURKEYS** GRADE A 16 TO 22 LBS. AVG. POUND **89¢**

FRESH COAST  
**OYSTERS** 12-OZ. PKG. **\$2.09**

FAMILY PAK  
**GROUND BEEF** POUND **\$1.49**

BRYAN  
**BACON** 12 OZ. **\$1.29**

SOUTHERN BELLE  
**WIENERS** 12-OZ. PKG. **\$1.19**

BRYAN  
**BOLOGNA** 12-OZ. PKG. **\$1.19**

ZEIGLER'S  
WHOLE  
**HAMS** **\$1.19**  
POUND

SHANK HALF  
**HAM** **\$1.19**  
POUND

BUTT HALF  
**HAM** **\$1.39**  
POUND

FRESH 12-OZ. BAG  
**CRANBERRIES** **79¢**

FANCY FRESH  
**CELERY** 3/\$1.00

U. S. NO. 1  
RED  
**POTATOES** **\$1.69**  
10-POUND BAG



**YELLOW ONIONS** **69¢**  
3-POUND BAG



EVERYDAY LOW PRICE  
GOLDEN BEST  
**CORN MEAL** **79¢**  
5-POUND BAG

ZESTA  
**Crackers** **69¢**  
1-LB. BOX

EVERYDAY LOW PRICE  
MAXWELL HOUSE OR  
FOLGER'S INSTANT  
**COFFEE** **\$4.39**  
10-OZ. JAR

EVERYDAY LOW PRICE  
MAXWELL HOUSE OR  
FOLGER'S INSTANT  
**COFFEE** **\$2.99**  
6-OZ. JAR



# Northeast CB Club News

By THRASHER STAR  
Correspondent

We extend our deepest sympathy to the Owens and the McKinneys in the passing of their loved ones. "Lady Blue," had surgery in Tupelo last week. Hope she is up and around soon.

We did not get to have the road block Friday afternoon on Saturday because of the weather, sickness and a death in the club. We will have it at a later date, before the Dec. 8. So keep your money ready to help us in our profit for the Rehab

Center in Tupelo. "Twenty Bird," what is this thing that the "Upholstrey Man," bought a new king size bed. Was that queen size not big enough? I really had a nice birth-

thday. The "Yo. Yo." carried me out Saturday night, then the children and granddaughter had lunch with us Sunday. I got some nice gifts and didn't have to cook dinner Sunday. "Lady Tick Tock," hope you have a nice birthday Wednesday. Happy Birthday. We are all looking forward to our Christmas social. Timber Hills will be our special guest. Everybody start cooking now. If any of you want to know

how not to cut off a door ask the "Upholstrey Man." Make sure you can either nail or glue it back on. "Little Red," I hear you are doing good now, just a little mean. Sure are glad to hear of his improvement. Our "Side Kick" was to go home over the weekend. Hope you are feeling better. "Letterman" is still on the sick list. Hope everyone is feeling better by now. Go to the church of your choice, but go.



SUBJECT MATTER WORKSHOPS—These extension specialist recently sponsored a workshop for area homemakers at Northeast's Patterson Hall. Extension specialist from left are, Jewel McKinney, Jean Reeves, Claire Ross, local coordinator; Bob Chapin, Norine Barnes, and Francis Fortenberry. (Photo by Lee Gentry.)

## Miss Cartwright Is Student Teacher

Anita J. Cartwright, business education major of Marietta, is one of 172 senior education majors at Mississippi State University who are participating in student teaching activities at elementary, junior high and high schools throughout the state. College of Education majors must complete the 19-week program for teacher certification.

The 1980 fall semester group reported to their assigned schools Oct. 20. The training period will conclude Dec. 17. Ms. Cartwright is student teaching in the Prentiss County School System. Lady Ann Stone, an MSU distributive education major from Iuka (formerly of Booneville), is student teaching in the Aberdeen Vocational Complex.

## Revival In Progress At Church Of God

The Wheeler Church of God will hold a revival Nov. 19-23, featuring evangelist Buddy Dodd. Services will begin at 7:30 each night. Pastor Allen Smith said that Bro. Dodd is a well-known preacher. "He was reared in a Pentecostal home," Smith said, "but drifted away from the Lord during his teenage years. He went into drugs and, at the age of 17 he was an addict."

In 1966, Dodds' health failed him and he had to quit his career with a rock band, the pastor said. He tried other things, but all were unsuccessful. "On Dec. 17, 1967, he was saved under the ministry of Jimmy Swaggert," Bro. Smith said. In March 1971 Dodds was diagnosed to have cancer of the colon and doctors in New Orleans gave him six months to live, the pastor said. "He began to pray and seek God for healing and God healed him of the cancer," Smith said. "Tests were run to affirm this. He will be giving his testimony during the revival." Smith said there have been several miracles performed by God during Dodd's revivals. He invites the public to attend the revival next week at the Wheeler church.



BRO. BUDDY DODD



Heida Tollison And Don Carpenter

## Carpenter Named Employer Of Week

The Business and Office Department at the Prentiss County Vocational Technical School this week spotlights Donald Carpenter of the Bank of Mississippi and their student-employee, Heida Tollison from Booneville High School and Booneville and Prentiss County's Cooperative Vocational Office Training Program. Carpenter is president of the Bank of Mississippi in Booneville. He is a native of Amory, attended the University of Mississippi and the Louisiana State University School of Banking and has served in the Air Force. He is married to the former Brenda Redden of Steal, Ala., and they have

one son, Donnie. He worked with banks in Alabama and Tennessee before coming to Booneville. He is a member of the First United Methodist Church, a Rotarian, director of the Booneville Country Club, and director of the Prentiss County Development Association. Heida is a senior at Booneville High School, the daughter of Mr. and Mrs. Jerry Tollison, and a member of the Christ United Methodist Church. She is also a member of the Math Club, the Science Club, and the Prentiss County F.B.L.A. Heida was elected treasurer of the F.H.A. and named to Who's Who of American High School Students.

**FRED'S**  
Your Key To Value

**Catalog Order Plan**

**DOWNTOWN 207 COLLEGE STREET**  
**BOONEVILLE, MISS. 38829**  
**HOURS: 8:00 A.M. TIL 6:00 P.M.**  
**COP NUMBER 728-5578**  
**STORE NUMBER 728-6517**  
**Highway 45 North - Booneville, Miss.**  
**HOURS: 9:00 A.M. TIL 9:00 P.M.**  
**COP NUMBER 728-5582**  
**STORE NUMBER 728-8637**

**Phone in Your Order.**

**19" Diagonal Linytron Plus Color Television**

- Dipole VHF and loop UHF antennas
- Simulated wood-grained cabinet
- Size: 17 5/16" H x 24" x 19"

**Order #158348**

**Portable Cassette Recorder**

- Microphone and earphone jack
- Uses 4 "C" batteries (included)
- Size: 2 1/2" H x 10 1/2" x 5 1/2"

**Order #131539**

**Click 'N' Clean Can Opener**

- Fast and efficient
- 5-foot cord
- Available in Harvest Gold, Almond, or White

**Order #134309-Harvest Gold #134279-Almond #134295-White**

**3 1/2 Quart Crock Pot**

- Made of Stoneware with glass lid
- Available in Flame, Harvest Gold, or Almond
- See page 49 for the Removable 3 1/2 Quart Crock Pot

**Order #134368-Flame #134376-Harvest Gold #134384-Almond**

**Insulated Camouflage Coveralls**

- Outer Shell - 100% Cotton
- Insulation is Dacron® Hollofil® 808 polyester
- Hand wash, line dry
- Camouflage only

**Order #399213-Small #399221-Medium #399248-Large #399256-X Large**

**Single Height Workmate**

- Folds flat for storage
- 5 1/4" wide
- Color: Grey

**Order #244473**

**3/8" Variable Speed Reversing Drill With Infinite Speed Lock**

- 1/3 HP. 110 V
- Detachable 6' cord

**Order #243701**

**Rotatract Razor**

- 9 closeness/comfort settings
- Pop-out beard and moustache trimmer
- Travel wallet in simulated leather
- Color: Silver/Black

**Order #132942**

**Norelco**

**COP PRICE 43.96**  
See Page 19

**SHARP**

**COP PRICE 326.66**  
See Page 225

**SHARP**

**COP PRICE 26.44**  
See Page 223

**RIVAL**

**COP PRICE 9.44**  
See Page 40

**CROCK-POT**

**COP PRICE 11.44**  
See Page 49

**Black & Decker**

**COP PRICE 24.96**  
See Page 278

**COP PRICE 35.57**  
See Page 272

**HERE'S AN OFFER YOU CAN'T REFUSE**

**\$200 FREE FOR 90 DAYS**

**AT**

**public finance**

Yes, that's our special *GET ACQUAINTED* offer at our brand new location.

During the month of December we will lend you \$200 for 90 days for FREE. As long as you repay the money within 90 days there will be no charges or fees of any kind, and this offer is subject only to our usual credit requirements.

So if \$200 would help with your Holiday and year end expenses call or stop by our new location and take advantage of this *GET ACQUAINTED* offer.

**public finance**

**IN BOONEVILLE—100 B South 2nd Street—Phone: 728-6228**  
**IN PONTOTOC—243 W. Oxford—Phone: 489-2011**  
**IN TUPELO—605 W. Main Street—Phone: 844-1031**

*Real People Helping Real People Like You*



## Queen Of The Forest Pageant Winners



**JUNIOR MISS**—Winners of the Junior Miss division of the Queen of the Forest contest are (from left) Donna Copeland, second alternate; Kathie Barger, 1980 Junior Miss; and Tammy Armstrong, first alternate.



**LITTLE MISS**—Winners in the Little Miss division of the Queen of the Forest contest are (from left) Heather Flegal, first alternate; Laurie Stacey, 1979 Little Miss; Stephanie West, 1980 Little Miss; and Lea Ann Hughes, second alternate.



**PRINCESS MISS**—Winners in the Princess division of the Queen of the Forest contest are (from left) Melissa Stell, second alternate; Elisha Whisenant, 1979 Princess; Joan Dennis, 1980 Princess; and Treicia Miller, first alternate.



**MOPPET GIRLS**—Winners in the Moppet Girls division of the Queen of the Forest contest are (from left) Molly Crow, second alternate; Rosanna Michael, 1979 Queen; Lauren Watts, 1980 Queen; and Mandy Morris, first alternate.



**MOPPET BOYS**—Winners in the Moppet Boys division of the Queen of the Forest contest are (from left) Derik Garvin, first alternate; Brad Holder, 1979 King; Manny Geno, 1980 King; and Mark Floyd, second alternate.

## Winter's Legislative Proposals

# Education Is Major Part Of Program

JACKSON—Saying Mississippi's educational system must be competitive on a national basis for the state to grow economically, Gov. William Winter said last week that improving state-wide education programs will be a major part of his 1981 legislative program.

Winter, who recommended to the 1980 session of the Mississippi Legislature creation of the Special Committee on Public School Finance and Administration, said a top-quality educational system is the state's key to development in many other areas. Winter said, while on industrial recruiting missions in other states, corporate officials have in every instance asked about the quality of the state's educational programs.

"If Mississippi is to grow economically and take her proper place among her sister states in terms of economic growth, a strong,

quality statewide system of public education must serve as the foundation for that growth," Winter said.

"Realizing this fact was the basis of my recommendation that a special committee be created to study Mississippi's educational problems," the governor said.

The committee's preliminary recommendations have included phasing in public kindergartens and stronger financial support for public schools. Committee members have also recommended expanding the three-member state Board of Education to include 12 members.

Under the committee's recommendation, the current three members—the attorney general, the secretary of state, and the state superintendent of education—would remain on the board with nine new members added. During his campaign for governor, Winter advocated expansion

of the board to include lay members.

"I want to express my full support of this committee and for the recommendations it has made. I commend the committee members, and especially chairman Jack Reed, for the hard work and long hours they have put into their work," Winter said. "I

also want to encourage them to continue to look as deeply as possible into the needs of education in Mississippi so that we will have a broad range of solid reforms to present to the legislature in January."

Winter said, "raising the quality of education in the state is one of the chief goals

of my administration. When I was a member of the House of Representatives, I helped push through the Minimum Foundation Education Program in 1954 and I remain committed to seeing that Mississippians are afforded the best educational opportunities that this state can provide."

## Baldwyn Native On Middle East Assignment

Navy Lt. Cmdr. Johnny L. Roberts, son of Curtis T. and Edith Roberts of Route 1, Baldwyn, Miss., is currently on a deployment in the Mediterranean Sea.

He is an officer assigned to Carrier Airborne Early Warning Squadron (VAW)-126, based at the Naval Air Station, Norfolk, Va., and currently embarked aboard the aircraft carrier USS John F. Kennedy operating as a unit of the U.S. 6th

Fleet.

His squadron achieved an aviation milestone of 19,000 accident-free flight hours while participating in exercise "National Week XXIX" in the Mediterranean.

During the remainder of the cruise, the squadron will be participating in additional training exercises with other 6th Fleet units and those of allied nations. Port visits are scheduled in

various Mediterranean coastal cities.

The squadron's aircraft, the E-2B "Hawkeye," is specially designed for long range detection and identification of airborne targets.

A 1964 graduate of Baldwyn High School, and a 1967 graduate of Mississippi State University with a bachelor of science degree, Roberts joined the Navy in November 1967.

# FARM FRESH!



**King Cotton  
hickory-smoked Bacon**

**King Cotton whole hog Pork Sausage**

## Farm Fresh and Full of Flavor...

... Bacon smoked in our own Southern smokehouses and lean, whole hog pork sausage made from an old farm recipe.

You get fresh flavor and leanness at a down-home savings!

**15¢ OFF** on your next purchase of King Cotton Whole Hog Pork Sausage patties • links • 12 and 16-oz. roll

Mr. Grocer: King Cotton will redeem this coupon for 15¢ plus 5¢ handling when submitted as part payment for King Cotton pork sausage patties, links, or 12 or 16-oz. roll. Any other use constitutes fraud. Invoices proving purchase of sufficient stock to cover coupons must be furnished upon request. Any sales tax must be paid by consumer. Void if taxed, prohibited or restricted, or where presented by an outside agency or broker. Cash value 1/20 of 1¢. Limit one coupon per person, one package of product per coupon. Mail coupons to: Buring Food Group, Inc., P.O. Box 8820, Newport Beach, CA 92660.

Offer Expires 2-28-81

BV021180



STORE COUPON

STORE COUPON

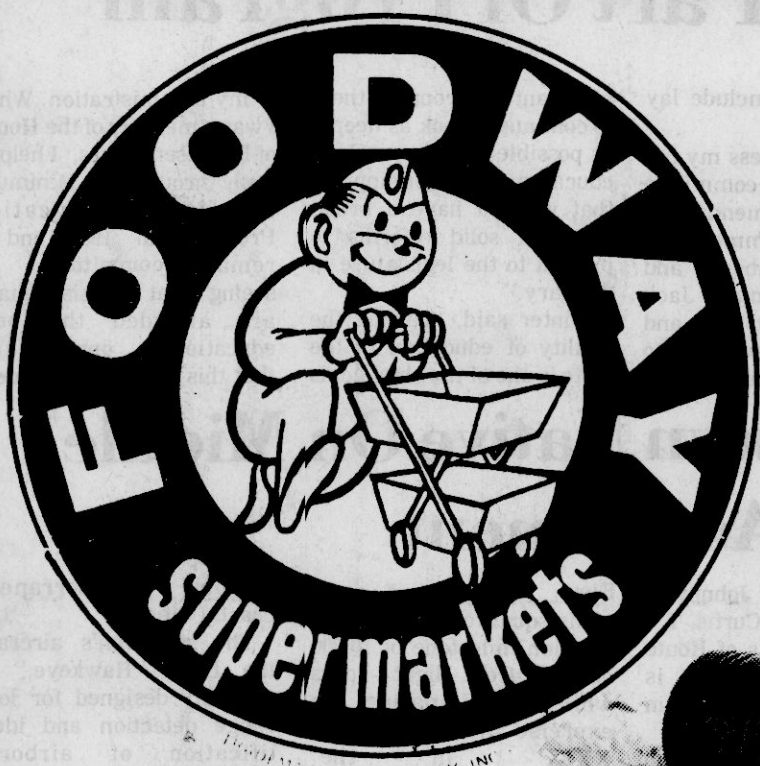
**15¢ OFF** on your next purchase of King Cotton Bacon

Mr. Grocer: King Cotton will redeem this coupon for 15¢ plus 5¢ handling when submitted as part payment for King Cotton Bacon. Any other use constitutes fraud. Invoices proving purchase of sufficient stock to cover coupons must be furnished upon request. Any sales tax must be paid by consumer. Void if taxed, prohibited or restricted, or where presented by an outside agency or broker. Cash value 1/20 of 1¢. Limit one coupon per person, one package of product per coupon. Mail coupons to: Buring Food Group, Inc., P.O. Box 8820, Newport Beach, CA 92660.

BV021180

Offer Expires 2-28-81

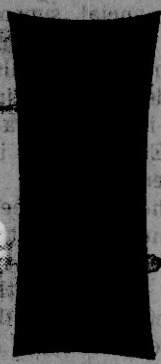




Prices Good Thursday, Nov. 20,  
Thru Wed., Nov. 26, 1980



**Ocean Spray Jelled  
& Whole Cranberry Sauce**



**1¢**



**Foodway  
Milk**  
Low Fat & Homogenized

**\$1.38**  
Gal.

**With 6 Chip-O-  
Gold Coins**

**Martha & Self**

**5 Lb.  
Bag**

**With 7  
Gold**

SHOP WITH US FOR ALL YOUR HOLIDAY MEAT NEEDS. WE HAVE A FULL LINE OF BUTTERBALL TURKEYS, TURKEY ROAST, OYSTERS, TURKEY BREASTS, SMOKED TURKEYS, CORNISH HENS, BAKING HENS, DUCKS, GEESE, CAPONS, ALL COMPETITIVELY PRICED FOR YOUR HOLIDAY NEEDS.

**CLOSED**  
**Thanksgiving**  
**Day**

**Have a Happy**

OUR GOURMET BRAND  
INSPECTED SELF-BASTING  
YOUNG HEN

**HOME OF  
CHIP-O-GOLD**



**Closed**  
**Thanksgiving**  
**Day**

**EASY AS 1, 2, 3**

1. Get one Chip-O-Gold with each \$5 Purchase
2. Save your coins for our weekly Chip-O-Gold Specials.
3. Spend your Chip-O-Gold coins like money for fantastic savings.

PURNELL'S PRIDE FRESH

**Livers or  
Gizzards**

**\$1.19**  
LB.



PURNELL'S PRIDE  
FRESH YOUNG HEN  
**Turkeys**

LB. **\$1.19**

**Frozen Foods**

BIRDSEYE	<b>COOL WHIP</b>	TOPPING	8 OZ.	<b>68¢</b>
MORTON	<b>Pumpkin Pie</b>		24 OZ.	<b>99¢</b>
EDWARDS SOUTHERN	<b>Pecan Pies</b>		32 OZ.	<b>\$2.98</b>
JENO'S	<b>PIZZA</b>		12 OZ.	<b>\$1.28</b>



**Blue Plate  
Mayonnaise**

32  
Oz.

**94¢**

MAXWELL HOUSE  
**COFFEE** 1 LB. BAG **\$2.59**

**Dairy Specials**

MORTON	<b>Pie Crust</b>		9 10 OZ.	<b>2/\$1.00</b>
MRS. FILBERTS WHIPPED	<b>Margarine</b>		STICK 10% OZ.	<b>2/88¢</b>
PHILADELPHIA	<b>Cream Cheese</b>		8 OZ.	<b>88¢</b>
PILLSBURY CRESCENT	<b>Dinner Rolls</b>		8 OZ.	<b>88¢</b>

DELMONTE  
**Pears or Fruit  
Cocktail**

16 OZ. **68¢**

DELMONTE  
**Tomato Sauce**

8 OZ. **4/\$1.00**

DELMONTE  
**Peaches**  
HALVES & SLICES

16 OZ. **58¢**

BRAWNY  
**TOWELS**

JUMBO ROLLS **99¢**

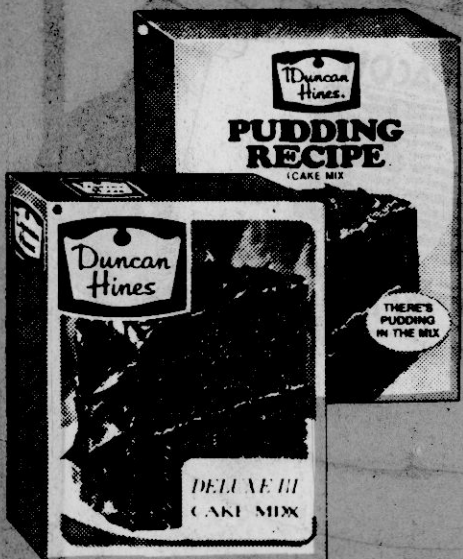
GLAD  
**TRASH BAGS** 10 CT. **\$1.00**

**Mazola Corn Oil**  
48 OZ. **\$2.48**

WITH THIS COUPON  
GOOD AT ALL FOODWAY AND JOY SUPERMARKETS  
COUPON EXPIRES NOV. 26, 1980

**Duncan Hines  
Layer**

**Cake  
Mix**  
**78¢**  
19 OZ.



JIFFY  
**Corn Muffin Mix** 8 1/2 OZ. **4/\$1.00**

TOWIE STUFFED  
**OLIVES** 16 OZ. TUMBLER **99¢**

WHITFIELD  
**Salad Picklettes** 16 OZ. **99¢**

KRAFT MINIATURE  
**MARSHMALLOWS** 16 OZ. **68¢**

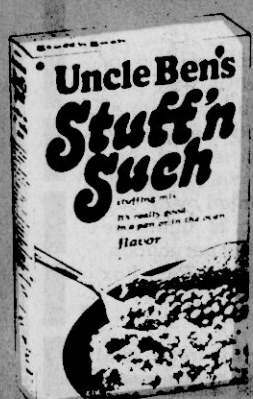
UNCLE BEN'S  
**STUFF 'N SUCH** 6 OZ. **88¢**

KEEBLER CHOC. CHIP & RICH 'N CHIP  
**COOKIES** 13 OZ. **\$1.18**

HEFTY 9"  
**PLATES** 50 CT. **\$1.88**

UNCLE BEN'S CONVERTED  
**RICE** LB. **78¢**

BAKER'S GERMAN SWEET 4 OZ.  
**CHOCOLATE** **\$1.48**





**CHIP O GOLD**

White Plain  
Baking Flour

**99¢**

With 4-Chip-O-Gold Coins

**CHIP O GOLD**

Foodway Brown 'N  
Serve Rolls

12 Ct.

**1¢**

With 4-Chip-O-Gold Coins

**CHIP O GOLD**

Sunflower  
Plain & Self Rising  
Corn Meal

**29¢**

5 Lb. Bag

With 6 Chip-O-Gold Coins

**CHIP O GOLD**

Bryan  
Favorite Bacon

**49¢**

Lb.

Limit 1 With 6  
Chip-O-Gold Coins

# Thanksgiving

**HEN TURKEYS** COUNTRY PRIDE U.S.D.A. GRADE "A" YOUNG

BONELESS WAFER SLICED **HAM** LB. **\$2.99**

FRESH FROZEN **Baking Hens** LB. **88¢**

FARMLAND CANNED **HAM** 3 LB. **\$5.99**

MAPLE RIVER BONELESS WHOLE **HAM** LB. **\$2.38**

MAPLE RIVER BONELESS **HAM** HALVES LB. **\$2.48**

FARMLAND **SAUSAGE** 1 LB. ROLL **\$1.19**

FARMLAND C-O-V SMOKED **SAUSAGE** LB. **\$2.29**

GRILLMASTER CHICKEN **FRANKS** LB. **\$1.09**

SELF BASTING WITH TENDER TIMER POP UP

BUTT PORTION **HAM** LB. **\$1.29**

CENTER HAM **ROAST** LB. **\$1.59**

LAND-O-FROST WAFER THIN **MEATS** 2/98¢

ARMOUR 6 OZ. **Lunch Meats** **79¢**

U.S.D.A. CHOICE WHOLE C-O-V BEEF **ROAST** LB. **\$1.99**

SIRLOIN TIP **Beef Rib Eye** LB. **\$3.59**

CELEBRITY IMPORTED SLICED **HAM** 8 OZ. **\$1.99**

BONELESS LEAN PORK CUBED **STEAK** FAMILY PACK LB. **\$1.69**

**Ham**

Shank Portion **99¢**

LB.



SOUTHERN QUALITY **Sausage** POUND PKG. **\$1.39**

**DELMONTE PUMPKIN** 16 OZ. **2/98¢**

**DELMONTE SMALL SWEET PEAS** 17 OZ. **2/98¢**

**SWEET SUE CHICKEN & DUMPLINS** 24 OZ. **88¢**

**REYNOLDS HEAVY DUTY FOIL** 18" **88¢**

**BAKERS ANGEL FLAKE COCONUT** 14 OZ. **\$1.28**

**NORTHERN NAPKINS** 140 CT. **68¢**

**PET EVAPORATED MILK** 13 OZ. **2/98¢**

**DOLE SLICED IN SYRUP 15 1/2 OZ. PINEAPPLE** **58¢**

**KEEBLER ZESTA CRACKERS** 16 OZ. **78¢**

**BEEF, CHICKEN, & PORK Oddles - of 3 Noodles** 3 OZ. **88¢**

**Fresh Produce**

**Chip O Gold**

**Garden Fresh Celery Stalk**

**1¢**

With 4 Chip-O-Gold Coins

**FRESH SWEET POTATOES** 3 LBS. **\$1.99**

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THOUGHT FOR THE WEEK :

Meditate On The World

By Rev. Larry E. Hill

Psalms 1:3 "And he shall be like a tree planted by the rivers of water that bringeth forth his fruit in his season: his leaf also shall not wither and whatsoever he doeth shall prosper."

Who shall be like a tree and prosper? The two preceeding verses tell us that it is the man whose delight is in the law of the Lord and in that law he meditates day and night. A man whose mind meditates on evil shall be like chaff which the wind driveth away.

A person becomes what he meditates upon. He that meditates long enough on fear and failure will become a failure and be filled with fear. There is a higher road of living than the "norm." It is attained by purposeful meditation upon the word of God. When the word enters a man's mind or heart, it will stir up a feeling for a need of prayer which takes on many forms; prayer of thanksgiving, prayer of supplication and others.

If a person meditates and lets their mind be in tune with the creator there will be a spiritual communication between he and God. Meditation on the word not only lets a person feel his need for prayer, but also reflects things in his life that need to be changed to make a better person so he may glorify Jesus Christ in his living.

The word is filled with jewels of truth. It should be our guide in life, not only in doctrine, but in meeting the needs of everyday living. Along with the spirit of the Holy Ghost we should have the fruits of the spirit in dealing with our families, neighbors, and friends.

This only comes by letting our minds become immersed in the word. Joshua 1:8, "This book of the law shall not depart out of thy mouth; but thou shalt meditate therein day and night, that thou mayest observe to do all that is written therein; for then thou shalt make thy way prosperous and then thou shalt have GOOD SUCCESS."



Larry E. Hill, Pastor  
First United  
Pentecostal Church  
Booneville, Miss.

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202 N. Lake St., Luther Gibson, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 6:00 p.m., WED-  
NESDAY-Church Training and Bible Study 7:00 p.m.

CALVARY BAPTIST

Corner Main and Broad St., R.J. Bostick, Pastor  
SUNDAY-Sunday School 9:45 a.m., Morning Worship  
11:00 a.m., Training Hour 5:00 p.m., Evening Worship  
6:00 p.m., WEDNESDAY-Bible Study 7:00 p.m.

CASEY CREEK BAPTIST CHURCH

Off Hwy. 366-Harvey Reeves, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 6:00 p.m.

CANDLERS CHAPEL BAPTIST CHURCH

Pastor F.A. Collins  
SUNDAY-Sunday School 10:00 a.m., Training 5:30  
p.m., Preaching 6:00 p.m.

CRESTWOOD BAPTIST

Hwy. 4 East, Jerry Mitchell, Pastor  
SUNDAY-Sunday School 9:30 a.m., Worship 10:30  
a.m., Training Union 5:30 p.m., Worship 6:30 p.m.

EAST BOONEVILLE BAPTIST CHURCH

East Church St., Excalibur Burleson, Pastor  
SUNDAY-Sunday School 9:45 a.m., Worship Hour  
11:00 a.m., Church Training 5:00 p.m., Worship 6:00  
p.m., WEDNESDAY-Worship 7:00 p.m.

EAST PRENTISS BAPTIST CHURCH

Booneville, Kenneth Bishop, Pastor  
SUNDAY-Sunday School 10:00, Worship Service 11:00  
a.m., Training Union 6:00 p.m., Worship Service 7:00  
p.m., WEDNESDAY-Bible Study 7:00 p.m.

INDEPENDENT FAITH BAPTIST MISSION

Hwy. 30 E. Booneville, Bill Johnson, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Service 6:00 p.m., WED-  
NESDAY-Evening Service 7:00 p.m.

FIRST BAPTIST CHURCH

401 West Church St., Tom F. Rayburn, Pastor  
SUNDAY-Sunday School (Broadcast WBIP) 9:45 a.m.,  
Morning Worship 11:00 a.m., Church Training 5:00 p.m.,  
Evening Worship 6:00 p.m., WEDNESDAY-Prayer  
Meeting 6:30 p.m.

FORKED OAK BAPTIST CHURCH

Route 4, Horace McCombs, Pastor  
SUNDAY-Sunday School 10:00 a.m., Worship 11:00  
a.m., Training Union 6:00 p.m., Preaching 6:30 p.m.,  
WEDNESDAY-Prayer Service 7:00 p.m.

GASTON BAPTIST CHURCH

Gaston-Carolina Road, Milton Koon, Pastor  
SUNDAY-Sunday School 9:30 a.m., Worship 10:30  
a.m., Church Training 6:00 p.m., Worship Service 6:45  
p.m., WEDNESDAY-Prayer Meeting 7:00 p.m.

GRACE INDEPENDENT BAPTIST

Frankstown, Jan Milton, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning wor-  
ship 11:00 a.m., Evening Worship 7:00 p.m., WED-  
NESDAY-Prayer Meeting 7:00 p.m.

JONES CHAPEL FREE WILL BAPTIST

Jacinto-Altitude Road, Paul Long, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Worship  
11:00 a.m., Evening Worship 5:00 p.m.

LITTLE BROWN FREE WILL BAPTIST

Route 1, Tim Wood, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., C.T.S. 7:00 p.m., Evening Worship 7:30  
p.m., WEDNESDAY-Prayer Meeting 7:00 p.m.

LITTLE CREEK MISSIONARY BAPTIST

Marietta, Eugene McCoy, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Worship  
11:00 a.m., Training Union 5:00 p.m., Evening Worship  
5:30 p.m.

MARTIN HILL FREE WILL BAPTIST CHURCH

Route 5, Hwy. 30 East, Johnny Sexton, Pastor  
SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 6:00 p.m., WED-  
NESDAY-Church Training and Bible Study 7:00 p.m.

MT. PLEASANT MISSIONARY BAPTIST

Altitude, Bro. E.M. Langston, Pastor

SUNDAY-Sunday School 10:00 a.m., Worship Service  
11:00 a.m., Evening Service 5:30 p.m., 2nd Saturday  
night singing 7:00 p.m., WEDNESDAY-Prayer meeting  
6:30 p.m.

MT. PISOAH FREE WILL BAPTIST

Hellis Southerland, Pastor

SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 6:00 p.m., WED-  
NESDAY-C.T.S. and Bible Study 7:00 p.m.

NEW LEBANON FREE WILL BAPTIST

Highway 364-Terry Booker, Pastor

SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 5:30 p.m., WED-  
NESDAY-Church Training and Bible Study 6:30 p.m.

NEW SITE BAPTIST

New Site, James Hutton Bishop, Pastor

SUNDAY-Sunday School, 1st and 3rd Sunday 1:00  
p.m., 2nd and 4th Sunday 10:00 a.m., Preaching 1st and  
3rd Sunday 2:00 p.m.

OAK HILL BAPTIST CHURCH

Blackland Community, Brother J.C. Prather

SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Training Union 6:00 p.m., Evening  
Worship 7:00 p.m., WEDNESDAY-Prayer Meeting 7:00  
p.m.

OSBORNE CREEK BAPTIST CHURCH

Tom F. Rayburn, Interir-Pastor

SUNDAY-Worship Services 2nd and 4th Sunday 9:30  
a.m., Sunday School every Sunday 10:30 a.m.

PINEY GROVE BAPTIST CHURCH

Route 1, Bro. Eugene Tennison, Pastor

SUNDAY-Sunday School 10:00 a.m., Morning Worship  
11:00 a.m., Sunday evening 6:00 p.m.

SMITH'S CHAPEL FREE WILL BAPTIST

Jacinto Road, Danny Short, Pastor

SUNDAY-Sunday School 10:00 a.m., Worship 11:00  
Sunday night 6:30 p.m., WEDNESDAY- Church  
Training and Bible Study 7:00 p.m.

WHEELER BAPTIST CHURCH

Wheeler, Charles Fowler, Pastor

SUNDAY-Bible Study 9:45 a.m., Morning Worship  
10:55, Evening Worship 6:00 p.m., WEDNESDAY-Bible  
Study 7:00 p.m.

WHEELER PRIMITIVE BAPTIST CHURCH

North of Wheeler School, James R. White, Elder

SUNDAY-Bible Study 10:00 a.m., Preaching 11:00  
a.m.

Church Of Christ

BOONEVILLE CHURCH OF CHRIST

Highway 45 North, Bill Huggins Minister  
SUNDAY-Sunday School 9:45 a.m., Sunday Worship  
10:35 a.m., Evening Worship 6:00 p.m., WEDNESDAY-  
Bible Study 7:00 p.m.

CARTERS CHAPEL CHURCH OF CHRIST

Highway 364 E., Altitude Rd., G.T. Pharr, Minister

SUNDAY-Bible Study 9:30 a.m., Worship 10:00 a.m.,  
Evening Worship 5:00 p.m., WEDNESDAY-Bible Study  
7:00 p.m.

HILLS CHAPEL CHURCH OF CHRIST

6 miles East of Booneville, Hwy. 30

Stephen Pope, Minister

SUNDAY-Sunday School 9:45 a.m., Worship 10:45  
a.m., Evening Worship 6:00 p.m., WEDNESDAY- Bible  
Study 7:00 p.m.

MARIETTA CHURCH OF CHRIST

Marietta, Richard Gooch, Minister

SUNDAY-Sunday School 9:45 a.m., Worship 10:30  
a.m., Evening worship 6:00 p.m., WEDNESDAY-Bible  
Study 7:30 p.m.

JACINTO CHURCH OF CHRIST

Jacinto, J.T. Smith, Minister

SUNDAY-Sunday School 10:00 a.m., Worship 11:00  
a.m., Evening 5:30 p.m., WEDNESDAY-Mid-Week  
Bible Study 6:30 p.m.

JUMPERTOWN CHURCH OF CHRIST

Jumpertown

Bro. Troy McNutt, Minister, Bro. Oscar Clark, Minister  
SUNDAY-Sunday Worship 10:00 a.m., Sunday  
Evening 5:30 p.m., WEDNESDAY-Bible Study, 7:00  
p.m.

NEW BETHEL CHURCH OF CHRIST

1 mile west of New Site on Hwy. 4,  
Winston Willemot, Minister

SUNDAY-Bible Study 9:30 a.m., Worship 10:30 a.m.,  
Evening 6:00 p.m., WEDNESDAY-Bible Study 7:00 p.m.

NORTH RIENZI CHURCH OF CHRIST

Rienzi, Jerry Childs, Minister

SUNDAY-Bible Study 10:00 a.m., Worship 10:45 a.m.,  
Sunday night 6:30 p.m., WEDNESDAY-Bible Study 7:30  
p.m.

OAK RIDGE CHURCH OF CHRIST

Blackland Community, Calvin Barber, Minister

SUNDAY-Bible Classes 9:30 a.m., Worship 10:30  
a.m., Sunday night 5:30 p.m., WEDNESDAY-  
Wednesday night 6:30 p.m.

SNOWDOWN CHURCH OF CHRIST

Jim Archer, Minister

SUNDAY-Bible Classes 10:00 a.m., Worship 11:00  
a.m., Evening Worship 6:00 p.m., WEDNESDAY-Mid-  
Week Bible Study 7:00 p.m.

ROARING HOLLOW CHURCH OF CHRIST

East of New Site

James Wroten, Minister  
SUNDAY-Bible Study 9:30 a.m., Worship 10:30 a.m.,  
Evening 5:00 p.m., WEDNESDAY Study 6:00 p.m.

STUTTS CHAPEL CHURCH OF CHRIST

1 mile w. of Harris Skating Rink Highway 45 N.

Robert C. Tice, Sr., Minister

SUNDAY-Bible Study 10:00 a.m., Preaching 11:00  
a.m.

WEST BOONEVILLE CHURCH OF CHRIST

Highway 4 West, Ward Hogland, Minister

SUNDAY-Bible Study 9:45 a.m., Worship 10:30 a.m.,  
Evening Worship 6:00 p.m., WEDNESDAY-Bible Study  
7:00 p.m.

ZION'S REST CHURCH OF CHRIST

Hwy. 371 Marietta Comm., Lee Cole, Minister

SUNDAY-Bible Study 9:30 a.m., Worship 10:30 a.m.,  
Evening Worship 5:00 p.m., WEDNESDAY-Mid-week  
Bible Study 7:00 p.m.

Church Of God

BOONEVILLE CHURCH OF GOD

Corner S. Lake & Hatchie St., Jim Adams, Pastor

SUNDAY-Sunday School 9:45 a.m., Morning Worship  
10:45 a.m., Evening Worship 6:30 p.m., WEDNESDAY-  
Family Training 7:00 p.m.

CANAAN ASSEMBLY OF GOD

400 Marietta Street, Pastor, Jerry Ford

SUNDAY-Sunday School 9:45 a.m., Morning Worship  
11 p.m., Youth Service (C.A.) 5 p.m., Evening Worship.  
6 p.m., WEDNESDAY- Prayer Meeting 7:30 p.m.

CHURCH OF GOD

Wheeler, Allen Smith, Pastor

SUNDAY-Sunday School 10:00 a.m., Sunday Worship  
11:00 a.m., Evening 6:00 p.m., WEDNESDAY-Family  
Training Hour 7:00 p.m.

INDEPENDENT CHURCH OF GOD

North Lake & Terry St., Austin Shook, Pastor

SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 6:45 p.m., WED-  
NESDAY- Prayer Meeting 7:00 p.m.

MARIETTA CHURCH OF GOD OF PROPHECY

Florence Ables, Pastor

SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Youth Service 6:00 p.m., Evening  
Worship 7:00 p.m., WEDNESDAY-Prayer Meeting 7:00  
p.m.

MT. OLIVE CHURCH OF GOD

Route 4, Booneville, Andrew L. Marshall, Pastor

SUNDAY-Sunday School 9:45 a.m., Morning Worship  
11:00 a.m., Worship Service 5:00 p.m.

Catholic

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SUNDAY-Mass 9 a.m., religious instructions younger  
children 10 a.m., Jr. and Sr. High School WEDNESDAY  
6:30 p.m.

Bible Church

LAKEVIEW BIBLE CHURCH

Meadow Creek Road, Bobby White, Pastor

SUNDAY-Sunday School 10:00 a.m., Morning Wor-  
ship 11:00 a.m., Evening Worship 5:30 p.m., WED-  
NESDAY-Prayer Meeting and Bible Study 7:00 p.m.,  
SATURDAY-Young peoples service 7:00 p.m.

Holiness

BOONEVILLE REVIVAL CENTER

North First Street,

Pastor, Bobby Stacy, and Lloyd Knight

SUNDAY-Sunday morning Sunday School 10:30 a.m.,  
Evening 7:30 p.m., WEDNESDAY- Prayer Service 7:30  
p.m., Saturday Service 7:30 p.m.

Morman

THE CHURCH OF JESUS CHRIST OF

LATTER DAY SAINTS

George E. Allen Road, George E.W. Burms, Bishop

SUNDAY-Priesthood 9:00 a.m., Sunday School 10:00  
a.m., Sacrament 10:50 a.m., Relief Society 9:00 a.m.,  
Sunday, WEDNESDAY-Relief Society 10:00 a.m.,  
Mutual 7:30 p.m.

United Methodist

BLYTHES CHAPEL

Rienzi, Ms., Ronald Wenzel, Pastor

SUNDAY-Sunday School 10:00 a.m., Worship Service  
11:00 a.m., MYF 6:00 p.m., Church Service 7:00 p.m.,  
WEDNESDAY-Bible Study 7:30 p.m.

CAROLINA UNITED METHODIST

Route 3, James P. Perry, Pastor

SUNDAY-Sunday worship 1st Sunday 11:00 a.m., 2nd  
Sunday 10:00 a.m., 3rd Sunday 6:00 p.m., 4th Sunday  
10:00 a.m.

CHRIST UNITED METHODIST

Route 2, Blackland, Bill Garrison, Pastor

SUNDAY-Preaching 1st and 3rd 10:00 a.m., Evening  
6:00 p.m., 2nd and 4th 11:00 a.m., UMYF 6:00 p.m., Mens  
Club 2nd Thursday 7:00 p.m., UMW 2nd Monday 7:00  
p.m.

CROSS ROADS UNITED METHODIST

Route 3, James P. Perry, Pastor

SUNDAY-Sunday Worship 1st Sunday 10:00 a.m., 2nd  
Sunday 6:00 p.m., 3rd Sunday 11:00 a.m., 4th Sunday  
6:00 p.m., WEDNESDAY-Prayer Meeting 5:30 p.m.

FIRST UNITED METHODIST CHURCH

Booneville, Charles L. Potts, Minister

SUNDAY-Church School 9:45 a.m., Morning Worship  
11:00 a.m., UMYF 5:30 p.m., Junior Fellowship 5:00  
p.m., Evening Worship 7:00 p.m., Mid-Week Prayer  
6:30 p.m.

GRACE UNITED METHODIST CHURCH

East Church St., C.D. Edge, Pastor

SUNDAY-Sunday School 9:45 a.m., Morning Worship  
11:00 a.m., UMYF 6:30 p.m., Evening worship 7:00 p.m.,  
THURSDAY- Bible Study 7:30 p.m.

JUMPERTOWN UNITED METHODIST

James P. Perry, Pastor

SUNDAY-Sunday Worship 1st Sunday 7:00 p.m., 2nd  
Sunday 11:00 a.m., 3rd Sunday 10:00 a.m., 4th Sunday  
11:00 a.m., 5th Sunday 11:00 a.m., WEDNESDAY-  
Prayer Meeting 6:30 p.m.

LAMBS CHAPEL INDEPENDENT METHODIST

Jumpertown, W.E. Sharp, Pastor

Gene Coltharp, Associate Pastor

SUNDAY-Sunday School 10:00 a.m., Worship



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## *The Banner-Independent's 1980-81 ANNUAL Holiday Cook Book*



**ENTER THE WONDERFUL WORLD  
OF MOUTH WATERING,  
TIME TESTED RECIPES - SOME  
OLD, SOME NEW, BUT ALL  
GUARANTEED TO MAKE YOUR  
HOLIDAY EASIER, MERRIER, AND  
LONG REMEMBERED.**

**HAPPY  
HOLIDAYS!**



# Appetizers

## Holiday Dip

- 1 pk onion soup mix
- 1 pk sour cream
- 4 oz. blue cheese crumble
- 3/4 cup pecans
- Combine onion soup mix and sour cream then blend thoroughly fold in ingredients serve with potato chips.

Mrs. Ethel M. Wren

## Pepper Relish

- 18 sweet red peppers
- 6 green sweet peppers
- 3 hot pepper
- 2 large onion
- 2 cup vinegar
- 2 cup sugar
- 3 tablespoons salt
- Grind pepper, onion or chop fine cover with boiling water. Let stand 10 to 12 minutes drain dry, add vinegar, sugar, salt, cook 20 minutes, pack hot in sterilize jars. Process in hot water bath for 15 minutes.

Mrs. Ethel M. Wren

## Model Shrimp Dip

- Bring one can of cream of tomato soup to boil. In 1/4 c. hot water, dissolve 1 pkg. of unflavored gelatin. Add to soup. Blend 1-8 oz. pkg. of softened cream cheese into soup mixture. Blend well. Add 2 tab. mayonnaise to mixture. Mix well. Add 3/4 c. chopped onion, 3/4 cup chopped celery, and 2 cans of shrimp, chopped. Mix well. Mold. Let stand overnight.

Linda Johnson

## Lime Pickles

- 1 cup lime to gallon of water
- 5 lb. sugar
- 3 qts. vinegar
- 1 package pickling spice
- 1 peck cucumbers or about.

Soak cucumbers that have been washed and cut into desired pieces, overnight in lime ice water. Striving several times.

Be sure to use glass, stainless steel or granite, and not aluminum. Next morning wash cucumbers four times in clear water. Mix vinegar, sugar and pickling spices. Cover cucumbers with this a and let soak 3 hours. Simmer for 1 hr. pack in jars and seal. Best when chilled.

Mrs. Eva Fowler

## Poppy Seed Spread Sandwich

- Mix together
- 1/4 cup poppy seed
- 1 stick margarine at room temperature
- Spread this on both sides of bun, add a slice of roast beef or ham, and swiss cheese. Heat in oven until cheese melts. This can be wrapped in foil and froze for later use.

Ruby Shackelford

## Stick Pickle

- 2 gallon sliced cucumbers- use yellow or extra large cucumbers
- 1 gallon water
- 1 1/4 cup lime
- Mix lime and water. Pour over cucumbers let soak 24 minutes. Pour boiling hot mixture over cucumbers in jars. Adjust lids, process in boiling water bath for 5 minutes. Yield: 6 pints.

## Old Pickles

- 2/3 gallon vinegar
- 2 cups sugar
- 3/4 cup salt
- 3/4 cup dry mustard
- Fill clean jars with raw cucumber cut lengthwise, cover with mixture of vinegar, sugar, salt, mustard, seal. These stay crisp throughout the winter.

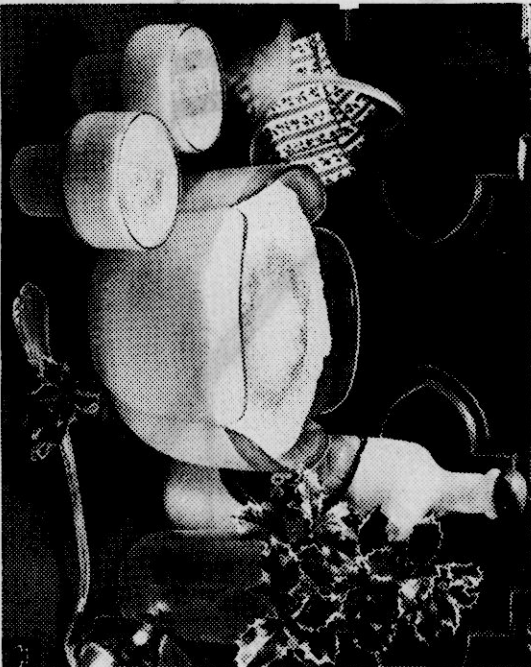
Mrs. Eva Fowler

## Corn Relish

- 12 ears young tender corn about 9 cups
- 1 cup chopped green peppers (red and green sweet)
- 1 1/4 cup chopped onion
- 1 1/2 cup sugar
- 2 tablespoons mustard
- 1 tablespoon salt
- 1 qt. white vinegar
- 1/2 teaspoon turmeric
- 1/2 teaspoon celery seed
- Boil corn 5 minutes dip in cold water and cut from cob, measure and combine all ingredients, boil 20 or 30 minutes, pack mixture in sterilize jars and process in hot water bath for 15 minutes.

Mrs. Ethel M. Wren

## Frothy Coconut Eggnog That Keeps



Here's an unusual new flavor for eggnog. The addition of a coconut rum liqueur called CocoRibe provides a delicate blend of wild island coconut and Virgin Islands rum that's sure to create a holiday favorite.

But there's also a secret ingredient that keeps this eggnog thick and creamy. If you've ever beaten egg whites and cream for eggnog and then found that the air has gone out of the nog by the time your guests arrive, you'll want to try this recipe. The secret is the cooked pudding used for the base!

### COCO RUM EGGNOG

- 1 package (3 1/4 ounces) vanilla pudding and pie filling
- 1 quart milk, divided
- 3 egg yolks, slightly beaten
- 1 1/2 cups CocoRibe coconut rum liqueur
- 1 cup heavy cream
- 3 egg whites
- Nutmeg

In a 2-quart saucepan, blend together pudding mix and 1/4 cup milk until smooth. Stir in egg yolks and remaining milk. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cool. Stir in liqueur and heavy cream. Chill thoroughly. Beat egg whites until stiff peaks form; fold into mixture. Pour into serving bowl; garnish with nutmeg. Yield: 6 cups - 12 1/2 cup servings.

## Something Special

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## Kentucky Fried Chicken

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# Vegetables

## Breakfast Delight

- Butternut Squash With Pineapple
- 1 small Butternut squash
- 1 1/2 cups sugar
- 1/2 stick oleo
- 1 small can crushed pineapple

In med. size skillet put bacon drippings, let this get hot, then add potato. Cook until brown, add eggs and scramble all together.

Mrs. G. Hoyle Falon

Peel, seed, and cut up squash into small cubes. Cook in small amount of water until tender. Add other ingredients and cook to the consistency of per- serves. Serve hot or cold. Excellent in its own right or over ice cream. Makes 1 pt.

Mrs. Troy Inman

## Parbied Field Corn

- 4 large onions
- 2/3 cups milk
- 2/3 cups flour
- Shortening for frying
- Cut onion in 1/4 inch slices and separate into rings. Soak onion in milk, 10 min. gtege ring into flour then fry in deep fat a few at a time. until well brown. About 2 or 3 min. drain on paper towel salt, and serve.

Mrs. Ethel M. Wren

Mrs. Ethel M. Wren

Edna Wingo

Pare turnips, cut in small

- Deluxe Scalloped Corn
- 4 tablesp. butter or oleo
- 1 medium onion minced
- 1/4 cup all-purpose flour
- 1 teasp. salt
- 3/4 teasp. paprika
- 1/2 teasp. dry mustard
- 2 cups milk

3 eggs

2-16 or 17 oz. can whole kernel corn drained.

1/2 cup coarsley crushed round buttery crackers.

(Can use plain soda crackers)

2 hours before serving.

In 2 qt. saucepan over medium heat melt butter, add onions and cook until tender. Stir in flour, salt, paprika and dry mustard until mixture is slightly thickened. Remove from heat. In 2 qt. casserole with fork beat eggs slightly. Stir in corn. Then slowly stir in milk mixture. Sprinkle cracker crumbs evenly over casserole.

Set casserole in 13x9 baking pan place pan on oven rack. Pour hot water in pan to come half way up side of casserole. Bake in 350 degree oven for 1 1/2 hours or until knife inserted comes out clean. Serves 12.

Edna Wingo

Yuletide Turnips

3 pounds yellow turnips

Butter, 6 Tbsps.

Flour, 6 Tbsps.

Salt, 1 tsp.

Pepper, few grains

Nutmeg, few grains

Milk, 1 1/2 cups

- Pickle Green Beans
- 1/2 gal. green beans
- 1 pt. vinegar
- 1/2 cup sugar
- 2 tablespoons pickling spice
- 1 clove
- Tie in bag

Wash beans before removing strings do not break, soak in ice water 30 minutes, make a brine to cover, using 1 tablespoon salt to pt. water bring to boil and boil 20 or 30 min. or until beans are tender, drain well place beans back in cooking vessel add vinegar, sugar, spice, simmer 10 to 12 min. Pack beans into hot jars and cover with vinegar solution seal and store in cool dark place.

Genevieve Kernell



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Frozen Fruit Salad

- 2/3 c. evaporated milk  
Two 3 oz. pkgs. cream cheese, softened  
1-lb can fruit cocktail, drained  
1/4 c. maraschino cherries, cut in half  
1 medium banana, thinly sliced  
2 T. lemon juice

Chill evaporated milk in a refrigerator tray until almost frozen at edges. Mix cream cheese in large bowl until smooth and creamy. Stir in fruit cocktail, cherries and banana. Put ice-cold milk into cold. Small bowl of electric mixer. Using cold beaters, whip until fluffy with electric mixer at high speed or with rotary beater. Add lemon juice and whip until stiff. Fold into fruit mixture. Put into 9-in. square pan. Freeze until firm, about 3 hours. Cut into 9 sqs. Serve on lettuce. May serve with chocolate or fruit sauce.

Carolyn Whipple

Mrs. Ethel M. Wren

Mrs. Anthony Yates

Jello Salad

- 2 pkgs blackberry jello  
1 can crushed pineapple  
1 can blue berries  
2 cups hot water  
1-8 oz. pkg. cream cheese  
1 package sour cream  
1/2 cup sugar  
Let salad get set before putting the topping on.

Irene Burns

Layered Lettuce

- 1 head lettuce-cut in bite size pieces.  
1/2 cup chopped celery,  
1/2 cup chopped onion  
1/2 cup chopped green pepper  
1 small pkg. cooked frozen peas  
2 cups mayonnaise (small jar)  
2 cups grated cheddar cheese  
6 slices crisp fried bacon.  
Alternate the lettuce, celery, green pepper, onions and frozen peas in two layers.

Spread mayonnaise on top to completely cover and seal. Put cheddar cheese on top. Crumble bacon on top of cheese. Put in 9 x 13 dish and cover. Refrigerate overnight. And pour into jars store in refrigerator.

Mrs. Ethel M. Wren

Mrs. Anthony Yates

Mandarin Iceberg Salad

- 1 head California iceberg lettuce  
Mustard Dressing.  
1 small red onion, sliced  
1 can (11 ounces) mandarin orange sections  
Core, rinse and thoroughly drain lettuce; refrigerate in plastic bag. Prepare Mustard Dressing. Cut lettuce head crosswise, then slice lengthwise and crosswise into chunks. Separate onion slices into rings and combine with lettuce chunks and orange sections in large bowl. Toss with Mustard Dressing. 8 servings.

\* Mustard Dressing

- 1/3 cup lemon juice  
1 teaspoon salt  
1 teaspoon Dijon-style mustard  
1-1/2 teaspoons crushed basil leaves  
Combine lemon juice, salt, mustard and pepper in blender container; blend until smooth. With blender running slowly, pour oil in steady stream. Pour dressing into jar; add basil leaves. Cover and refrigerate at least 3 hours or overnight. Stir prior to serving. Yield: 1 cup.

Ham and Spinach Souffle

- 1-1/2 pounds cooked smoked ham  
1/4 cup butter or margarine  
1/4 cup flour  
1-1/3 cups milk  
1 cup shredded mozzarella cheese  
2 teaspoons prepared horseradish  
1 small onion, finely chopped  
Cut ham into 1/4-inch slices. Trim 6 ham slices into 3-inch squares; cover and reserve. Coarsely chop remaining ham. Melt 1/4 cup butter or margarine in 2-quart saucepan; stir in flour; gradually add milk and cook, stirring constantly until thickened. Remove from heat. Add cheese, horseradish and nutmeg, stirring until cheese is melted. Spread slices of bread with butter or margarine on one side; place spread side down in 13 x 9-inch baking dish. Beat egg whites until stiff. Beat egg yolks in large bowl; gradually stir in cheese sauce, chopped ham, spinach and onion. Fold in beaten egg whites. Pour souffle mixture over bread. Bake in a moderate oven (350°F) 25 minutes. Place ham squares on top of souffle and continue baking 10 to 15 minutes or until set and firm in center. 6 servings.

Beryl Coats

Mrs. L.K. Blythe

Mrs. Anthony Yates

BANANA WALNUT FRUITCAKE

- 1-1/2 cups Diamond Walnuts  
2 cups (1 pound) mixed candied fruits  
1-3/4 cups sifted all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1/4 teaspoon baking soda  
1/4 teaspoon nutmeg  
2/3 cup butter or margarine  
3/4 cup granulated sugar  
2 large eggs  
1 cup mashed banana (2 large bananas)  
1/2 teaspoon cream of tartar  
1 teaspoon salt  
1 teaspoon mace  
3/4 teaspoon baking powder  
3/4 cup butter or margarine  
1 cup granulated sugar  
4 eggs, separated  
1 tablespoon grated orange peel  
1/2 teaspoon cream of tartar

Chop walnuts coarsely. Chop candied fruits fine and combine with walnuts; set aside. Resift flour with baking powder, salt, baking soda and nutmeg. Cream butter with sugar until fluffy. Beat in eggs one at a time. Blend in flour mixture alternately with mashed banana at low speed on mixer, or by hand. Pour batter over fruit-walnut mixture and blend well. Turn into a well-greased tube pan (about 2-quart capacity). Bake cake on lowest rack at 300°F. for about 1-1/4 hours until pick inserted in center comes out clean and dry. Let stand 15 minutes in pan, then invert onto wire rack to cool. Serve plain or with a light sifting of powdered sugar over the top. Makes 1 cake, about 3 pounds.

WHITE WALNUT FRUITCAKE

- 1-1/2 cups Diamond Walnuts  
1 cup diced candied cherries  
3/4 cup diced candied pineapple  
3/4 cup diced candied orange peel  
3/4 cup diced candied lemon peel  
3/4 cup diced citron  
2 cups sifted all-purpose flour  
1/2 teaspoon cream of tartar  
1 teaspoon salt  
1 teaspoon mace  
3/4 teaspoon baking powder  
3/4 cup butter or margarine  
1 cup granulated sugar  
4 eggs, separated  
1 tablespoon grated orange peel  
1/2 teaspoon cream of tartar

Chop walnuts coarsely. Set aside. Combine candied fruits and peels. Pour 1/2 cup brandy over fruits, stir to moisten, cover and let stand for several hours or overnight. Line a 9-inch tube pan with one thickness of greased brown paper and one of greased waxed paper. Resift flour with salt, mace and baking powder. Cream butter with sugar until light and fluffy. Beat in egg yolks. Add grated orange peel, then sifted dry ingredients alternately with remaining 1/4 cup brandy. Fold in walnuts, candied fruits and dry brandy remaining on them. Beat egg whites with cream of tartar just until stiff. Fold gently into the fruit mixture. Spoon into prepared pan; spread level. Place a shallow pan of hot water on floor of oven. Bake on lowest rack at 300°F. for about 2-1/2 hours, until cake tests done. Cool in pan. Makes 1 cake, about 4 pounds. To decorate: Sift powdered sugar lightly over top of cake. Decorate with strips of angelica or citron and candied cherries.

DOUBLE WALNUT FRUITCAKE

- 2-1/2 cups Diamond Walnuts  
1 cup candied pineapple chunks  
1 cup halved candied cherries  
1 cup snipped Sunsweet Prunes  
1/2 cup golden raisins  
1-1/2 cups sifted all-purpose flour  
1 cup walnuts coarsely; combine with candied fruits, prunes and raisins. Grate remaining 1-1/2 cups walnuts with Mouli grater for put in blender, about 1/4 cup at a time, and blend to a fine meal. Resift flour with baking powder and salt. Cream butter and brown sugar together well. Beat in eggs, one at a time (mixture will look curdled). Blend in vanilla, then flour mixture and grated walnuts. Fold in walnut-fruit mixture. Turn into a well-greased 12 x 4-1/4 x 3-inch loaf pan, or other pan with 2-quart capacity. Place a shallow pan of hot water on floor of oven. Bake cake on lowest rack at 300°F. for about 2 hours, until cake tests done. Cool in pan 30 minutes. Turn out onto wire rack to finish cooling. Makes 1 loaf, about 3-1/4 pounds. To decorate: Mix a little powdered sugar with water to thin pouring consistency. Drizzle over top of cake. Pile mixed candied fruits and peels down center.

Beverages

A beverage to serve with the Christmas Wreath

- Perky Punch  
3 1/2 qt. bottles of Cranberry juice  
5 qt. pineapple juice (each)  
4 c. water  
2 2/3 c (packed) brown sugar  
4 tsp. whole cloves  
4 tsp. whole allspice  
24 2 in. sticks whole cinnamon

Apple-Cranberry Punch  
(10 servings, about 2/3 cup each)  
1 qt. apple cider  
1 cup sweetened cranberry juice  
1 t. lemon juice  
2 cups ginger ale  
Combine cider and fruit juices, chill in refrigerator. Add chilled ginger ale just before serving.

Mrs. Beryl Coats

Hot Tomato Drink

- 1 can cream tomato soup  
1 can beef consommé  
1 soup can water  
3 T. Butter  
3 T. Worcestershire sauce  
Juice of 1 lemon  
1 t. tobacco sauce  
Salt and pepper to taste.  
Simmer the above ingredients together 30 minutes. Serve hot in cups. Good on a dreary cold day or night.

Mrs. Beryl Coats

Beryl Coats

Mrs. Anthony Yates

Egg Nog

- Egg nog, traditional beverage of the holiday season, need contain nothing stronger than vanilla extract or a little sherry to be appetizing and healthful. Beat the egg yolk with the sugar until light-colored. Add the vanilla or sherry, then fold in the stiffly beaten egg white. Pour mixture into a glass, then fill glass with hot milk. Sprinkle with nutmeg and serve either hot or cold. Proportion should be as follows:  
1 egg  
1 tablespoon sugar  
1/2 teaspoon vanilla or 1 tablespoon sherry  
Nutmeg  
Top milk, scaled  
Genevieve Kernell  
Boiled Custard  
4 cups milk  
3/4 cup sugar  
2 egg yolks  
2 egg whites  
1 T. flour  
1 t. vanilla  
Mix together in pan milk, sugar, yolks, flour and cook on medium heat about 20 minutes. (do not cook thick, let it be thin.)  
Then beat egg whites till fluffy. Fold into custard mixture, then add vanilla. Serve this drink hot; delicious with cakes, pies, or cookies.  
Perfect for Thanksgiving dinner or Christmas dinner.  
Judy Criswell

Mrs. Anthony Yates

Egg Nog

Egg Nog

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Whole Wheat Bread

(Makes 2½ dozen)

- 1½ pks. yeast
  - 2½ cups warm water or little more
  - 3 tablespoons honey
  - 1 egg well beaten
  - 3 tablespoons cooking oil
  - 6 cups whole wheat flour
  - 2 teasp. salt
- Dissolve the yeast in the water and add the honey and oil. Blend the flour and salt. And add to the liquid mixture. Knead a few minutes and allow to rise until double in size. Do this for 2 or 3 times (bread will be lighter) let rise and bake in 350 degree oven about 30 minutes or till done. Makes 2 large loaves or 3 small one's.

Edna Wingo

Canned Biscuits Cake

- 4 cans of Biscuits
  - 1 stick oleo
  - 1 cup sugar
  - 1 teaspoon cinnamon
  - Raisins (optional)
- Mix cinnamon and sugar together. Melt oleo. Roll biscuits into balls. Place raisins in center if desired. Roll balls in melted oleo then in cinnamon-sugar mixture. Place in Bundt pan. Bake at 400 about 35 minutes.

Glaze

1 cup powdered sugar and enough milk to thin, drizzle over cake after baking. You can drizzle a small amount over balls as you layer them if you like.

Mauveline Short

Mrs. Eva Fowler

Zucchini Bread

Zucchini Squash Bread

- (Makes two loaves)
  - 3 eggs.
  - 1 cup oil.
  - 2 cups sugar.
  - 2 tsp. vanilla
  - 2 cups shredded unpeeled zucchini.
  - 1 can 8 1/2 oz. crushed pineapple (well drained)
  - 3 cups flour
  - 2 tsp. baking soda
  - 1½ tsp. cinnamon
  - 1 tsp. salt
  - ¾ tsp. nutmeg
  - 1½ tsp. baking powder
  - 1 cup each
- Chopped dates

Beat eggs, oil, sugar and vanilla until thick. Stir in remaining ingredients, mix well. Pour into 2 greased 9 x 5 loaf pans. Bake at 350 degrees about 1 hr. or until wooden pick inserted comes out clean.

Mrs. Anthony Yates

Edna Wingo

Yeast Pan Rolls (Two dozen)

- 4½ to 5 cups regular all-purpose flour
- 2 packages active dry yeast
- 1½ cups milk
- ¼ cup butter
- 1 cup sugar
- 1 teaspoon salt
- 2 eggs, slightly beaten
- Butter

In mixing bowl, combine one cup flour and yeast. In one-quart saucepan combine milk, butter, sugar and salt. Heat until warm. Add to flour mixture. Add eggs. Beat one-half minute at low speed scraping bowl constantly, then three more minutes at high speed. Add one cup flour and beat one minute longer. Stir in enough remaining flour to make a soft dough.

Turn onto lightly floured surface, knead five to 10 minutes or until smooth and satiny. Place in buttered bowl, turning once to butter top. Cover bowl. Let rise on a rack over hot water until doubled, about one hour.

Punch down. Divide dough into three equal pieces. Form each piece into an one-inch roll; cut into eight equal pieces. Form into smooth balls; place in 15 by 10½ by 1 inch buttered jelly roll pan.

Cover and allow to stand in warm place until doubled about half hour to 40 minutes. Bake in a preheated 375 degree oven 15 to 20 minutes. Brush with butter.

Mrs. Eva Fowler

Mayonaisse Rolls

- 2 teaspoon mayonaisse
- 1 cup self-rising flour
- ½ cup sweet milk

Mrs. Eva Fowler

Mayonaisse Rolls

Mix ingredients and spoon into greased muffin pan. Cook in preheated oven at 450 degrees until lightly browned. They're delicious and so easy to make.

Mrs. Eva Fowler

Zucchini Bread

Zucchini Squash Bread

- (Makes two loaves)
  - 3 eggs.
  - 1 cup oil.
  - 2 cups sugar.
  - 2 tsp. vanilla
  - 2 cups shredded unpeeled zucchini.
  - 1 can 8 1/2 oz. crushed pineapple (well drained)
  - 3 cups flour
  - 2 tsp. baking soda
  - 1½ tsp. cinnamon
  - 1 tsp. salt
  - ¾ tsp. nutmeg
  - 1½ tsp. baking powder
  - 1 cup each
- Chopped dates

Beat eggs, oil, sugar and vanilla until thick. Stir in remaining ingredients, mix well. Pour into 2 greased 9 x 5 loaf pans. Bake at 350 degrees about 1 hr. or until wooden pick inserted comes out clean.

Mrs. Anthony Yates

Edna Wingo

Thursday, November 20, 1960

German Pancakes

Boiling water  
½ to ¾ cup chopped dried apples, apricots, dates, figs, pears, raisins or dried currents.  
½ butter or margarine softened  
1½ firmly packed brown sugar

2 eggs slightly beaten  
1 cup mashed banana  
1 teaspoon vanilla  
1½ cups whole wheat flour  
½ teaspoon soda  
½ teaspoon salt  
½ cup milk  
½ cup chopped pecans

Cream butter and sugar until light and fluffy. Add eggs, banana and vanilla ingredients blending well. Stir into banana mixture mix in milk and pecans. Spoon batter into a greased 9½ x 5½ x 2½ inch loaf pan. Bake at 350 degrees for 60 to 75 minutes. Yield: 1 loaf.

Edna Wingo

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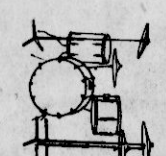
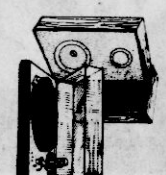
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Thursday, November 20, 1960

Cherry Salad

1 can cheery pie filling  
¾ c. chopped pecans  
1 small can crushed pineapple (drained)  
1 cup miniature marshmallows  
1 large bowl cool whip  
1 can Eagle Brand milk  
Mix milk and cool whip. Add all other ingredients and mix well. Pour into serving bowl and chill 4 to 5 hours.

Carolyn Whipple

Easy Company's Coming Salad

1 can (1 lb. 4oz.) pineapple chunks, well drained  
2 cups diced cooked chicken  
2 cups diced celery  
1 bell pepper, diced  
¾ cup coarsely broken pecans

Ginger Dressing:

1½ cups real mayonaisse  
3 tablespoons lemon juice  
1 teaspoon ginger  
1 teaspoon nutmeg  
Dash salt

Combine pineapple chunks with next 5 ingredients. Chill well. Combine dressing ingredients. Toss with salad greens. Serves 8.

Otto Davis

Curried Hot Fruit

1 No. 2½ can sliced peaches  
1 No. 2½ can pears (sliced)  
1 No. 2 can chunk pineapple (sauce juice)  
1 11 oz. can mandarin oranges  
1 4 oz. jar maraschino cherries (cut in half)  
¾ cup sugar  
½ t. salt  
2 T. Butter  
3 T. Cornstarch  
¼ t. curry powder  
¾ cup pineapple juice

Place fruit in buttered casserole. In saucepan mix sugar, cornstarch, salt and curry powder, add juice and butter. Mix well. Heat slowly to boiling. Pour over fruit. Bake 25 minutes in 350 degree oven.

Mrs. Larry Morgan

Watergate Salad

1 large can crushed pineapple with juice  
1 box pistachio pudding mix (3 oz.)  
1 small carton non-dairy whipped topping  
2 c. miniature marshmallows (colored one are pretty)  
1 c. chopped pecans  
12 chopped maraschino cherries  
Mix all ingredients and refrigerate.

Mrs. Bernice Chase

Pear Salad

1 pk. lime jello.  
1 cup boiling water  
1 can pears cut in small pieces  
Whip 8 oz. pk. Philadelphia cream cheese in jello hot water mixture. Then add pears and juice, mix well. Cover with chopped nuts.

Mrs. Claude Spencer

Blueberry Salad

1 pk. blackberry jello- 1 cup boiling water  
1 can blueberries  
1 can crushed pineapple  
Let chill then cover with cool whip and chopped nuts.

Mrs. Claude Spencer

Christmas Salad

2 cups drained crushed pineapple  
2 cups cut up grapes, Tokay or white  
1 pound miniature marshmallows  
½ cup chopped pecans  
Combine marshmallows on bottom, then pineapple and grapes, then nuts. Make following custard:

¼ cup milk  
4 beaten egg yolks  
¼ tsp. dry mustard  
Combine, cook in double boiler until thick and smooth. Let cool. Then pour over other ingredients. Whip ½ cup powdered sugar and 2 cups cream and fold into the combination.

Let set at least 4 hours in refrigerator or better over night. Makes 1 gallon. Don't forget the dry mustard!

Genevieve Kernell

For a Gagle

1 large cabbage head (grated)  
1 large onion (grated)  
¾ cup sugar  
Place a layer of grated cabbage and onion in large bowl or pan. Sprinkle a layer of sugar- continue till all is used. Let this stand packed down until you prepare the following

1 cup vinegar  
¾ cup wesson oil or other cooking oil  
2 tablespoons sugar  
1 rounded teaspoon salt  
1 teaspoon celery seed  
1 teaspoon dry or prepared mustard

Mix this and bring to a rolling boil. Then pour over the grated cabbage and onions, let stand. Weighed down under liquid for 4 hours. Then pack in glass jar or covered dish and store in refrigerator. Will keep for 6 to 8 weeks. Keep refrigerated after each meal.

Genevieve Kernell

Shoe Peg Corn and Bean Salad

¾ cup oil  
½ cup vinegar  
1 cup sugar  
1 teaspoon salt  
Black pepper to taste. Bring all this to a boil-let cool-then pour over these vegetables  
1 can french style green beans  
1 can shoe peg corn  
1 can small english peas  
1 med. bell pepper (chopped)  
1 med. purple onion (sliced in rings)

Mrs. G. Hoyle Eaton

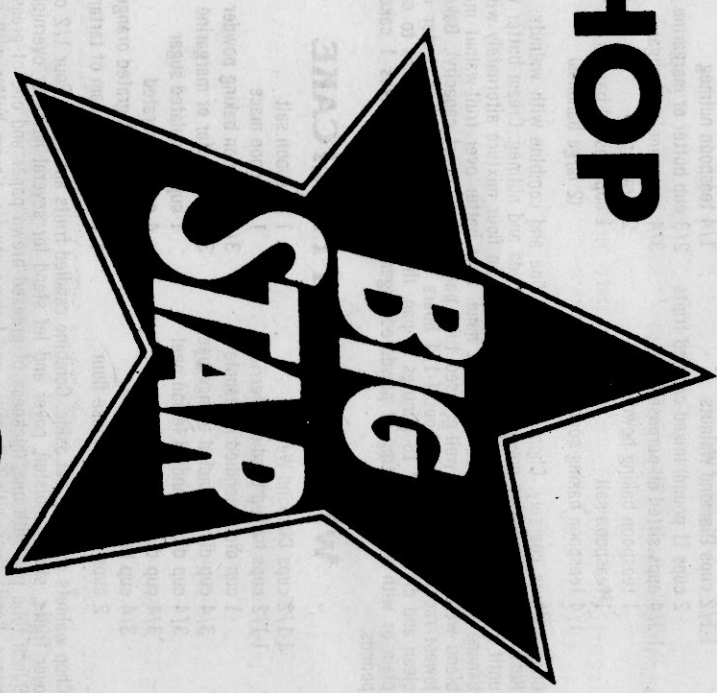
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Cherry Delight

- 1 cup butter or margarine softened
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 2 eggs yolks
- 2 cups all-purpose flour
- 2 egg whites, slightly beaten
- 2 cups finely chopped pecans or walnuts
- 18 candied cherries halved.

The Christmas Wreath

The wreath is edible and will serve as a decoration for your holiday table. It is so pretty with a red candle in the center of the wreath.

- 1/3 cup regular margarine or butter
- 1 pkg. (10 oz.) about 40 regular marshmallows or 6 cups miniature marshmallows
- 1/2 teaspoon vanilla flavoring, optional
- 1 teaspoon green food coloring
- 6 cups Kellogg's Corn Flakes cereal
- Red cinnamon candies

Melt margarine in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat. Stir in vanilla and green food coloring. Add Corn Flakes. Stir until well-coated.

Edna Wingo

Sour Cream Pound Cake

- 2 sticks oleo
- 3 cups sugar
- 3 cups plain flour
- 6 whole eggs
- 2 tablespoons rum flavor or lemon
- 1/4 teaspoon vanilla
- 8 oz. sour cream
- 1/2 teaspoon soda

Cream oleo and sugar. Add 1 cup flour and 2 eggs. beat real good. Add another cup of flour and 2 eggs. again beat real good, and last cup of flour and 2 eggs beat real good. Then add sour cream dissolve soda in the sour cream and stir real good. 2 tablespoons rum flavor 1/4 teaspoon vanilla. Pour into a well greased floured pan. Bake in preheated oven 325 degrees for 1 1/2 hours.

This is the best pound cake I ever ate it takes a real large stem pan.

Bessie L. Downs

Old-Style Pound Cake

- 2 cups sifted plain flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter or oleo
- 1 1/2 cups sugar
- 5 eggs
- 2 tablespoons lemon juice.

Heat oven to 325 degrees F. Grease bottom of loaf pan and lightly flour. Sift together flour, baking powder, and salt. Cream butter and gradually add sugar. Beat in eggs one at a time add flour mixture. Add lemon juice. Put batter in greased pan and bake about one hour and 10 minutes.

Edna Wingo

Soy Health Cake

The wreath is edible and will serve as a decoration for your holiday table. It is so pretty with a red candle in the center of the wreath.

- 1 cup white flour
- 3/4 cup soy flour
- 2 heaping tsp. cornstarch
- 4 large eggs, or 5 small eggs
- Flavoring (of your own choice)
- 1/2 cup water
- 1/4 cup oil
- 1 1/2 cup sugar
- 1/4 tsp. salt
- Sift flour before measuring. Then measure and sift with the cornstarch at least six times. Add water to the yolks and beat until light and foamy and rather thick. Add sugar and beat as you add it. Then add oil, flavoring and salt. Whip together until oil is taken up (not too vigorously). Put flour in all at one time and fold in the beaten whites of eggs. Bake in slow oven about 1 1/2 hour, then increase heat. Bake 3/4 to 1 hour.

Stir in vanilla and green food coloring. Add Corn Flakes. Stir until well-coated.

Genevieve Kernell

Mountain High Cake

- Press warm marshmallow Corn Flakes mixture into buttered 6-cup ring mold or shape into ring on serving plate. Remove from mold and dot with red candies. Slice to serve.
- Yield: about 30 1-inch slices.

Variation: Butter hands slightly, shape 1/3 cupbuns warm corn flakes mixture into individual wreaths. Dot with red cinnamon candies. Yield: 12 wreaths.

Mrs. Beryl Coats

No Bake

- 1 lb. coconut
- 1 can eagle brand milk
- 1/2 lb candy cherries
- 1/2 lb candied pineapple
- 1 lb candy dates
- 1 lb pecan mix pack real good in loaf pan, set in ice box.

Mrs. Ethel M. Wren

Mrs. Berry N. Davis

Red Velvet Cake

- 1 box Duncan Hines butter cake mix
- 1 tsp. cocoa
- 1 tsp. vanilla
- 1 c. buttermilk
- 1 bottle red food color
- 1 stick oleo
- 3 eggs
- 1 tsp. baking soda
- 1 T. vinegar

Mix cake with cocoa, add vanilla, buttermilk, and food color, oleo, and eggs. Blend until moist. Add soda, vinegar, mix into cake mixture. Beat 4 minutes at medium speed. Bake at 375 degrees for 25-30 minutes in layer pans. Cool and frost.

Cream Cheese Icing

- 1-8 oz. pkg. cream cheese
- 1/2 stick oleo
- 1 box confectioner's sugar, sifted
- 2 tsp. vanilla
- 1 c. chopped pecans

Cream together cream cheese and oleo. Add sugar gradually. Add vanilla. Beat until smooth. Add nuts.

Bernice Chase

Butter Scotch Bars

- 1/2 cup margarine
- 2 cups brown sugar
- 2 eggs
- 1 1/2 cup flour
- 2 is baking powder
- 1 is vanilla
- 1 cup chopped nuts

Melt sugar and margarine in sauce pan stirring constantly. Let cool and add eggs, to this add dry ingredients and nuts. In greased pan bake at 350 for 30 minutes. When done and cool cut into squares.

Ruby Shackelford

Cheese Cake

- 1 stick oleo, melted
- 1 box yellow cake mix
- 1 tsp. cocoa
- 1 egg beaten
- Mix together and put into bottom of flat 9" x 13" pan. (Stiff mixture)
- 1 bottle red food color
- 1 stick oleo
- 3 eggs
- 1 tsp. baking soda
- 1 T. vinegar

Mix cake with cocoa, add vanilla, buttermilk, and food color, oleo, and eggs. Blend until moist. Add soda, vinegar, mix into cake mixture. Beat 4 minutes at medium speed. Bake at 375 degrees for 25-30 minutes in layer pans. Cool and frost.

Cream Cheese Icing

- 1-8 oz. pkg. cream cheese
- 1/2 stick oleo
- 1 box confectioner's sugar, sifted
- 2 tsp. vanilla
- 1 c. chopped pecans

Cream together cream cheese and oleo. Add sugar gradually. Add vanilla. Beat until smooth. Add nuts.

Bernice Chase

Sour Cream Pound Cake

- 1 box Golden Butter Cake mix
- 1 cup sour cream
- 1/2 cup sciso oil
- 1/2 cup sugar
- 1/4 cup water
- 4 eggs

1/2 box confection sugar 8 oz. cream cheese 1 cup chopped pecans Mix all ingredients together, then spread on cake when cool.

Mrs. G. Hoyte Eaton

Chocolate Pound Cake

- 3 cups sugar
- 4 lb. butter
- 1/2 cup shortening
- 6 eggs
- 3 cups plain flour
- 1/2 teaspoon baking powder
- 1 cup milk
- 4 tablespoons cocoa
- 1 tablespoon vanilla

Cream sugar, butter and shortening add eggs an beat good add sifted dry ingredients with milk flavor. Pour in greased tube pan. Bake 1 hour at 350 F until done.

Mrs. Ethel M. Wren

Bob's Restaurant Under New Management June Mardis

Open Thanksgiving Day Serving Turkey And Dressing

10-00 A.M. TIL 2:00 P.M.

CLOSING THANKSGIVING

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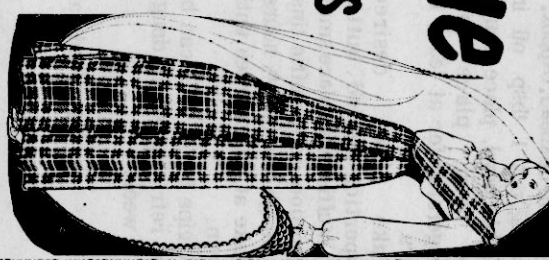
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Sweet Potato Pie

- 2 eggs
- 1 cup sugar
- 1 teaspoon salt
- 1 1/2 teasp. cinnamon
- 1/2 teasp. nutmeg
- 1/2 teasp. ginger
- 1/2 teasp. all spice
- 1/2 teasp. cloves
- 1 1/2 cups pumpkin
- 1 large evaporated milk

1 pinch single crust unbaked. Combine ingredients until smooth. Place in unbaked pie shell. Bake in hot oven 425 degrees for 15 minutes, lower temperature to 350 degrees F. Continue baking about 35 minutes or until custard is firm.

Egg Custard Pie

- 7 whole eggs
- 2 cups milk
- 1 1/2 cup sugar
- 1 T. Butter
- Pinch of salt
- 1 teaspoon vanilla

Lightly heat milk-add sugar and salt then mix with beaten eggs and flavoring-pour into unbaked 10" pie crust. You may sprinkle top with nutmeg. Bake at 325 degrees until set-at knife blade is clean when removed from center of pie.

Irene Burns

Sour Cream Coconut Pie

- 1 cup coconut
- 1 8 oz. cup sour cream
- 3/4 cup plus 2 tablespoons sugar
- 3 eggs separated (keep white to make top)
- 1 teaspoon vanilla
- 1 dash salt
- 1 unbaked pie shell-nine inch.

Stir together coconut and sour cream, 3/4 cup sugar, add egg yolks and vanilla pour mixture into pastry shell bake in 350 degrees over for 10 minutes, reduce heat to lower heat, each person knows her own oven, beat the egg whites until peaks form gradually beat in the remaining 2 tablespoons of sugar and the salt. Cover pie with meringue and brown.

Bessie L. Downs

I don't measure this but use self-rising (I prefer Sun-Flour. ) Put as much shorting as cold water. Mix pet or carnation milk. 1 tsp. vanilla (add this last) cook for 8 minutes stirring constantly and cool. This will keep a week in refrigerator.

Mrs. Bill Walden

Crust for pie

Mrs. Anthony Yates

Serves 10

Sweet Potato Crust

- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup mash cooked sweet potatoes
- 1/3 cup butter
- 1 egg well beaten

Shift flour once measure adding baking powder, salt, shift again work in mashed potato, butter and egg, roll 1/4 inch thick good for chicken or meat dish pies.

Mrs. Ethel M. Wren

Pecan Pie

- 3 eggs
- 1/2 cup sugar
- 1/2 cup dark syrup
- 1/2 cup light syrup
- 1/2 cup melted butter
- 1/2 teaspoon vanilla extract
- Place halves on top cook on 375 degrees 40 to 50 minutes.

Mrs. Eva Fowler

Beat egg, add sugar, salt, spice and milk butter an shell and bake until golden grown.

Mrs. Ethel M. Wren

Poor Man's Pecan Pie

- 1 cup dark corn syrup
- 1 cup uncooked oats
- 1/2 cup marjorine, (melted)
- 2 eggs beaten

Mix and pour in unbaked pie shell cook 30 minutes at 350 degrees or until soft cooked let it be shake in middle.

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- 1 8 oz. cup sour cream
- 3/4 cup plus 2 tablespoons sugar
- 3 eggs separated (keep white to make top)
- 1 teaspoon vanilla
- 1 dash salt
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Mrs. Ethel M. Wren

Lemon Custard Pie

- 4 eggs
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoons lemon flavor
- 1 teaspoon grated lemon peel
- 3 cups milk (scalded)
- 1 unbaked 9 inch pie shell
- In a large mixing bowl, beat eggs. Stir in sugar and salt, add scalded milk to the mixture slowly, stirring constantly. After cooling add lemon flavor, and grated lemon peel, pour into pastry-lined tin. Bake 10 minutes in 350 oven. Reduce heat cook as desired bake until done. (This is a tasty pie.)

Bessie L. Downs

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## Pies

### Lemon Buttermilk Pie

1 cup buttermilk, 1/2 teaspoon soda, 3/4 cup butter melted, 3 eggs, 1/2 teaspoon salt, 1 1/2 cup sugar, 2 tablespoons flour, 1/4 cup lemon juice, grated rind 1 lemon, 1 unbaked pie crust.

Mix all ingredients together pour into unbake crust, and bake at 450 degrees for 10 minutes then reduce heat to 350 and bake until firm in center about 20 or 30 minutes.

### Fried Frog Legs

Can be fix same way, skin the legs and wash in cold water.

### Barbecue Meat Loaf

1 1/2 lb. ground beef 1 egg 2 cups cracker crumbs 1 can tomato sauce 1 small onion

Mix together shape in loaf, place in shallow pan then mix together

1 tablespoon mustard 2 tablespoons brown sugar 1 tablespoons vinegar 1/2 can tomato sauce

Pour over meat and Bake 350 degrees F for 1 1/2 hours.

Mrs. Ethel M. Wren

stirring constantly. Add cream and 1 t. dillweed. Pour sauce over meatballs.

Baked Chicken Yummy Special

1 fryer, quartered 3 tablespoons butter, divided

1 cup Ricotta cheese 1 pkg. (10 oz.) frozen, chopped spinach, cooked, well drained

1/4 cup dry bread crumbs 1 egg, beaten

1 green onion, chopped 1 tablespoon finely chopped parsley

1/2 teaspoon seasoned salt 1/2 teaspoon thyme leaves 1/4 teaspoon pepper

1 tablespoon honey

Prepare chicken for stuffing by pushing fingers between skin and meat to form a pocket. In medium saucepan, make stuffing by placing 2 tablespoons of the butter in pan and melting over medium heat, then adding all other ingredients except remaining butter and honey and mixing well.

Place 1/4 of each piece of under skin of each piece of chicken. Place, skin side up, in large shallow baking pan.

Bake at 450 degrees F., uncovered, for 10 minutes. In small saucepan, place remaining butter and honey; stir over low heat until melted. Remove chicken from oven and brush with butter-honey mixture. Reduce temperature to 375 degrees and bake about 50 minutes longer, or until chicken is fork tender. Serves 4.

Mrs. Rita Simmons

1 1/4 cups cooked and drained pumpkin

Add 1/2 cup sugar, 2 Tbsp. cream cheese with 1/2 c. molasses, 1 tsp. ginger, 1 tsp. cinnamon and 1/2 tsp salt. Add 2 egg yolks slightly beaten, then add 1/4 cups scalded milk and mix thoroughly. Fold in 2 egg whites beaten until stiff. Bake in one crust. Whipped cream mixed with softened cream cheese makes the perfect topping.

### Genevieve Kernell

Genevieve Kernell

### Lemon Pie

1/3 cup flour (plain) 1 cup sugar 2 cups boiling water 2 egg yolks 1 lemon (juice and rind) 1/4 tsp. salt 1 T. Margarine

Mix sugar, flour, salt and boiling water. Cook slowly, stirring about 15 minutes, or until thick enough. Add egg yolks, slightly beaten, and cook about 1 minute. Add margarine and lemon and mix well. Cool and pour into baked pie crust and cover with meringue. Brown in oven.

Mrs. Larry Morgan

Crust- Mix 1-3oz. pkg. softened cream cheese with 1/2 c. melted butter. Add 1 c flour and mix well. Chill dough for at least 1 hour, then press into muffin pan. Makes 12 petite ones.

### Filling-

Mix 1 egg, 1 teas. vanilla, 3/4 c. brown sugar, 1 c pecans, and 1 tablespoon butter. Pour into shells. Bake at 350 degrees.

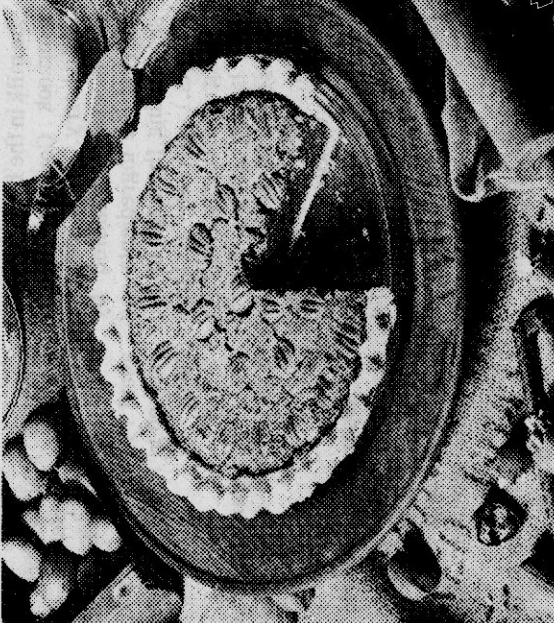
### Peanut Chees Pie

1 unbake 9 inch pie shell 1/2 cup butter 1 1/2 cup sugar 2 tablespoons corn meal 3 eggs 1 tablespoon vinegar 1 teaspoon vanilla 1 1/2 cup roasted peanuts halves

Melt butter add sugar, meal together mix with butter add egg, vinegar, mix well. Cool and pour into well pour into unbake pie shell. Bake 325 F for 1 hour.

Mrs. Ethel M. Wren

## Festive Twist On A Favorite Tradition



American regional cooking at its best can be superb. And one nationally popular Southern specialty is pecan pie. Coast to coast, almost anything chocolate is another top choice. Since these two favorites complement each other, you can combine them in a Fudgy Pecan Pie that looks and tastes luxurious yet is quick, simple and relatively inexpensive to prepare—perfect grand finale to a gala holiday meal. You're likely to have most ingredients for the filling on hand. Just mix them together, pour into an unbaked pastry shell (use a frozen pie crust for extra convenience) and bake. You add the cocoa powder directly from the can—it blends readily and there's no messy pre-melting or risk of lumps. Because cocoa is a pure, very concentrated form of chocolate, the flavor is richer, more luscious, more chocoladé. That's a pie any cook can be proud of.

### FUDGY PECAN PIE

(Makes 8-10 servings)

9-inch unbaked pastry shell 3 eggs 1/2 cup sugar 1/4 cup Hershey's Cocoa 1/2 cup unsifted all-purpose flour 1/2 teaspoon salt 1 1/4 cups light corn syrup 1/2 cup pecan halves

Prepare pastry shell (or use frozen pie shell). Combine all ingredients except pecans and Mocha Whipped Cream in mixer bowl; beat on medium speed 30 seconds. Stir in chopped pecans; pour into shell. Arrange pecan halves on top. Bake at 350° for 1 hour; cool. For full flavor, cover and let stand 1 day before serving. If desired, serve with Mocha Whipped Cream.\*

\*Mocha Whipped Cream: Dissolve 1/4 teaspoon instant coffee powder in 1 teaspoon water. Stir into 1 cup sweetened whipped cream.

Mrs. Bernice Chase

3 cups sifted flour (plain) Sift 3 times 3 teas. baking powder 1/2 teas. salt 1/2 cup margarine 1/2 cup shortening 2 cups sugar 4 large eggs 1 teas. vanilla 1 cup milk (sweet)

Grease and flour a 10 inch tube pan. Heat oven to 300 to 350 degrees. Sift flour, baking powder and salt together. Place margarine, shortening, sugar, eggs, vanilla in large bowl. Beat on high speed with electric mixer for about 3 minutes or longer until light and fluffy. Add flour mixture alternately with milk, beginning and ending with flour. Stirring only until batter is smooth after each addition. Turn into prepared tube pan. Bake for 1 hour until top springs back when touched with fingertips.

### Never Fail Cheese Cake

1- 8 oz. pkg. cream cheese 2 Tbsp. butter or margarine 1 egg 2 Tbsp. flour 2/3 cup evaporated milk 1/4 cup canned frozen lemonade concentrate

Cream cheese and butter. Add in order the next four ingredients. Then stir in lemonade. Pour into unbaked graham cracker crumb crust made with 1 1/4 cups crumbs, 1/3 cup sugar and 1/3 cup melted butter. Bake for 35 minutes in 350 degree oven. Chill and serve. May be served with spoon of sour cream.

### Genevieve Kernell

Genevieve Kernell

### Old Fashioned Bread Pudding

(Makes 6 to 8 servings)

4 c. soft bread crumbs 2 c. milk 4 T. oleo 2 eggs 1/2 c. sugar 1 tsp. cinnamon 1/4 tsp. salt 1/2 c. raisins

## Pumpkin Pie

1 1/4 cups cooked and drained pumpkin

Add 1/2 cup sugar, 2 Tbsp. cream cheese with 1/2 c. molasses, 1 tsp. ginger, 1 tsp. cinnamon and 1/2 tsp salt. Add 2 egg yolks slightly beaten, then add 1/4 cups scalded milk and mix thoroughly. Fold in 2 egg whites beaten until stiff. Bake in one crust. Whipped cream mixed with softened cream cheese makes the perfect topping.

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(Makes 6 to 8 servings)

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### Place crumbs in buttered 1 1/2 qt. baking dish; set aside. Scald milk and oleo. In large bowl, beat together eggs, sugar, cinnamon, raisins and salt. Pour over crumbs in casserole. Bake in 350 degree oven 40 to 45 minutes or until knife inserted near center comes out clean.

Mrs. Bernice Chase

1 package yellow cake mix 3/4 cup cooking oil 1 10 oz. bottle 7-up cake mix 1 pkg. instant vanilla pudding mix 1 c. crisco oil 4 eggs

### Mix together and bake in two 9 inch cake pans. Bake at 350 degrees for 30 minutes.

### Topping

1 1/2 cups sugar 1 tablespoon flour 1 stick margarine, softened 1 cup crushed pineapple 1 cup coconut 2 eggs

Combine in saucepan and cook until the consistency of thick gravy. Enough for two layers.

### Vera Downs

Vera Downs

### Carrot Cake

Carrot Cake

1 1/2 cups oil (Crisco) 2 cups sugar, 4 eggs 2 cups flour 2 tsp. soda 1 tsp. salt 1 1/2 cups cinnamon 2 tsp. vanilla 3 cups grated carrots, Combine sugar and oil and add eggs, sift flour, soda, salt and cinnamon together. Add to sugar mixture and beat well. Add vanilla and return to oven for 5-10 minutes. Cool and frost.

### Frosting

Mix together- 1 box powdered sugar, 1 tsp. vanilla, 1/2 cup milk, 1/3 cup cocoa, 1 stick butter or oleo. Spread on cake.

### Mississippi Mud Cake

Mississippi Mud Cake

2 sticks butter 2 cups sugar

Cream together and add 4 eggs, beat well, then add 2 tablespoons cocoa, 1 1/2 cups flour, 1/2 tsp. baking powder, and 1 tsp. vanilla. Mix well. Stir in 1 1/3 cups coconut and 1 1/2 cups chopped nuts. Bake in 9x13 pan, 350 degrees for 30-40 minutes. While still hot carefully spread 1 pt. marshmallow cream on top (cake tares easy) then return to oven for 5-10 minutes. Cool and frost.

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### Mississippi Mud Cake

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2 sticks butter 2 cups sugar

10 oz. pkg. fresh or frozen strawberries 1 box Duncan Hines yellow cake mix 1/2 c. warm water 1 c. crisco oil 4 eggs

### 1 pkg strawberry jello (3 oz pkg.)

Mix half the strawberries with other ingredients. Bake in greased and floured pans at 350 degrees. One loaf pan or two round pans. Cool before icing.

### Icing for Strawberry Cake

Mix 1 box sifted powdered cake sugar with 1 stick melted oleo. Drain strawberries and add to mixture. Spread on cake.

Mrs. Bernice Chase

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# Casseroles

**Sunday-Supper Special**

2 three ounce jars dried beef  
2 medium cans tomatoes  
6 eggs  
1/2 pound grated sharp cheese  
1 TBSP chili sauce  
Salt and pepper to taste  
Chip dried beef fine, add salt and pepper to taste and brown slowly in butter. Add tomatoes and chili sauce and simmer covered, till nearly dry (about 1 1/2 to 2 hours).  
Uncover, add eggs beaten well, and the grated cheese; cook until eggs are done and cheese completely melted. If desired, dish maybe part under broiler to brown cheese.

**Corn Pudding**

2 c. canned or fresh corn  
2 T. flour  
1 tsp. salt  
3 T. oleo  
3 eggs  
2 T. sugar  
1 1/4 c. milk  
Blend oleo, sugar, flour, and salt. Add eggs, beating well. Stir in corn and milk. Pour ingredients in buttered casserole and bake 45 minutes at 325 degrees. Stir once halfway through whites and fold in. Let stand over night and bake in hot pudding. Will be golden brown and silver, knife inserted will come out clean.

**Cheese Pudding**

9 slices bread  
1/2 cup butter  
1/2 pound cheddar cheese  
3 egg yolks  
1/2 teaspoon dry mustard  
1/2 teaspoon salt  
2 cups milk  
3 egg whites  
Cut crusts from bread and cube bread, melt butter, grate cheese. Beat egg yolks and add milk to mixture, adding seasonings. Beat egg whites and fold in. Let stand over night and bake in hot 400 degree oven for 45 minutes.

**Terrapin or Turtle A LA KING**

1 lb. pork  
2 pkg. frozen chopped spinach  
2 c. chopped onions  
2 c. chopped celery  
1 doz. chopped black olives  
2 eggs  
2 teaspoons basil  
Chopped cooked, giblets  
Salt and pepper to taste.  
Fry sausage and pour of fat. Add onions and celery in double boiler and mix gradually with egg yolks. Add seasonings and terrapin or turtle meat. Cook 15 minutes in double boiler. Serve in patty shell or on toast. Serves 6.

**Sweet Potato Casserole**

8 average size sweet potatoes cooked  
or 1 can (1 lb. 8 oz.)  
1 cup packed brown sugar  
1 cup margarine,  
1/2 cup orange juice (fresh preferred)  
1 tsp. orange rind.  
Mash together all ingredients, put into a buttered 1 1/2 qt. casserole. Bake in 350 degree oven for 45 minutes.  
Serves 6.

**Spinach Dressing**

Mrs. W. E. Vinson  
1 lb. pork  
2 pkg. frozen chopped spinach  
2 c. chopped onions  
2 c. chopped celery  
1 doz. chopped black olives  
2 eggs  
2 teaspoons basil  
Chopped cooked, giblets  
Salt and pepper to taste.  
Fry sausage and pour of fat. Add onions and celery in double boiler and mix gradually with egg yolks. Add seasonings and terrapin or turtle meat. Cook 15 minutes in double boiler. Serve in patty shell or on toast. Serves 6.

**Terrapin or Turtle A LA KING**

Mrs. Ethel M. Wren  
3 cups cook turnips  
mashed white or yellow  
3 tablespoons butter  
4 teaspoons sugar  
1 1/2 teaspoons salt  
1/8 teaspoon pepper  
1 1/4 cup bread crumbs  
2 eggs  
Combine turnip, butter, sugar, salt and pepper, dill seed and 3/4 cup bread crumbs, beat egg add turnip mixture turn into 1 qt. casserole top with bread crumbs drizzle with butter. Bake 350 degrees F. for 35 minutes. Yield 4 to 5 servings.

**Sweet Potato Casserole**

3 cups potatoes mashed  
1 cup sugar white  
1/2 cup butter  
3 eggs  
1/2 cup raisins  
1 tablespoon vanilla  
Mix above and pour in butter casserole.

**Tasty Green Bean Casserole**

1 small can mushroom (drained)  
1 can water chestnuts (drained and chopped)  
2 cans French cut green beans (drained)  
1 can bean sprouts (drained)  
1 can mushroom soup (diluted with liquid from mushroom)  
1 cup cheddar cheese (grated)  
1 can french fried onion rings.  
Put 1st 3 ingredients in buttered casserole dish alternating layer with soup. Cover with onion rings and bake 10 minutes longer.

**Turnip Casserole**

3 cups cook turnips  
mashed white or yellow  
3 tablespoons butter  
4 teaspoons sugar  
1 1/2 teaspoons salt  
1/8 teaspoon pepper  
1 1/4 cup bread crumbs  
2 eggs  
Combine turnip, butter, sugar, salt and pepper, dill seed and 3/4 cup bread crumbs, beat egg add turnip mixture turn into 1 qt. casserole top with bread crumbs drizzle with butter. Bake 350 degrees F. for 35 minutes. Yield 4 to 5 servings.

**Dr. Bird Cake**

3 cups flour,  
1 tsp. salt  
1-8 oz. can crushed pineapple with juice  
1 1/2 tsp. vanilla  
2 cups diced bananas (ripe-use 4)  
1 tsp. baking soda  
2 cups sugar,  
1 1/2 cups cooking oil  
3 eggs.  
Measure dry ingredients and sift together. Dice bananas, measure and add to dry ingredients along with oil, vanilla, eggs and crushed pineapple with juice.  
Stir mixture but don't beat. Pour into a greased tube pan. Bake 350 degrees for 1 hour 20 minutes. You may put nuts in if you wish.

**Banana Split Cake**

2 cups graham cracker crumbs  
1 2/3 cup butter divided  
2 eggs  
2 cups confectioners sugar  
1 teaspoon vanilla  
3 bananas  
1 can 16 oz. crushed pineapple drained reserving juice  
1 container 9 oz. frozen whipped topping thawed  
Chocolate syrup  
Chopped nuts  
Maraschino cherries  
Melt two-thirds cup of the butter and stir together with graham cracker crumbs. Press into bottom of 13x9x2 inch baking pan. Beat remaining cup butter together with eggs. Confectioners sugar, and vanilla. Spread mixture over crumbs. Slice bananas, whip into egg whites and pineapple juice. Drain well, arrange bananas on batter, sugar mixture top with pineapple, spread whipped topping over pineapple, drizzle with chocolate syrup. Sprinkle with nuts and cherries. Chill for eight hours or over night.

**Strawberry Swirl**

3/4 cups graham cracker crumbs  
3 tablespoons butter (melted)  
2 tablespoons sugar  
3 eggs (separated)  
1 8 oz. pkg. cream cheese  
1 cup sugar  
Dash of salt  
2 cups cool whip  
1 10 oz. pkg. frozen strawberries.  
Combine crumbs, 2 tablespoons sugar, with melted butter. Press in 7 x 11 x 1 1/2 pan. Bake at 375 degrees for 8 minutes. Cool completely when cool beat egg yolks, add cream cheese, sugar and salt. Beat until smooth, then beat egg whites until stiff. Fold cool whip into egg whites and then mix all together. Crush strawberries and then gently swirl 1/2 of the fruit in mixture and then put rest of fruit on top and put in freezer for 4 hours or overnight.

**Cold Fudge Sundae Dessert**

1 stick melted oleo, 1 cup flour, mix add 1 cup chopped nuts, press in 9 x 13 pan. Bake 325 degrees for 20 min. Cool crust, 1 pkg. 8 oz. cream cheese, 1 pkg. 8 oz. cream sugar, fold in 1/2 large cool whip, spread out on cooled crust and refrigerate. Mix 2 small pkg. instant chocolate pudding with 3 cups milk, 1 teaspoon vanilla, beat until thick, pour over cooled layer, refrigerate again, add rest of cool whip and nuts and wait 4 hours to eat or overnight.

**Brownies**

1/4 cups sugar  
1 1/4 cups oil  
4 eggs  
2bsp-karo syrup  
2 ts vanilla  
1 can eagle brand milk,  
1 can cherry pie filling  
1 large cool whip.  
Mix all together and put in freezer for 4 hours or overnight.

**Cherry Delight**

1/2 cup nuts,  
1 can crushed pineapple (drained)  
1 can eagle brand milk,  
1 can cherry pie filling  
1 large cool whip.  
Mix all together and put in freezer for 4 hours or overnight.

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Mrs. Larry Morgan

**Jello Strawberry Cake**

1 Box Duncan Hines White Cake Mix  
1 Box Strawberry jello-Sift-together  
Add  
4 eggs  
2 2/3 cup cooking oil  
1/2 cup strawberries  
1/3 cup milk  
Beat well  
Bake in layers. 350 degrees  
Icing  
1 stick margarine soft  
1 lb box confectioners sugar  
1/2 cup strawberries  
Mix well

**Mauveline Short**

1 teaspoon soda  
A little salt  
2 cups sugar  
1 cup blackberry jam  
1 cup glazed cherries  
1 cup mashed potatoes  
1 teaspoon all spice  
2 ounces brandy or brandy flavoring  
Cream butter and sugar, add eggs, beating well after each addition. Add jam, walnuts, cherries, raisins, potatoes, coconut, and all spice, stir in buttermilk. Add brandy. Add sifted flour with soda and salt and fold into the batter until smooth, bake in two or three layers or in a tub pan in a 250 degree oven slow for about 1 1/2 hours, or until done. Use any preferred icing with nuts.



Fruitcake Dessert

"Toss together" in a hustle-  
no aging needed"

- 1 1/2 cups chopped pitted dates
- 1 1/2 cups seeded raisins
- 2 cups sugar
- 2 cups boiling water
- 1/3 cup shortening
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 2 tsp. cinnamon
- 1 tsp. cloves
- 1 cup chopped walnut meats
- 1 3-ounce pkg each of candied orange peel, lemon peel, pineapple, citron and cherries
- Combine raisins, dates, sugar, water, and shortening; cook over low heat 20 minutes (cool with sifted dry ingredients)
- Add nut meats and fruits. Bake in greased (7 1/2-by-12" pan) in moderate oven (325 degrees) 1 1/2 hours. Serve with whipped cream.

(Genevieve Kernell

Bread Pudding  
With Wow

- 1 1/2 squares unsweetened chocolate
- 2 1/2 cups half and half or rich milk
- 2 eggs, well beaten
- 1/2 cup sugar
- 1 teaspoon salt
- 1 teaspoon vanilla
- 2 cups cubed stale bread

Add chocolate to milk and melt in double boiler; stir until blended. Add sugar and salt to eggs. Blend chocolate mixture into eggs, stirring vigorously. Add vanilla. Place bread in buttered 1 1/2-quart baking dish; pour mixture over and let stand 10 minutes. Mix well before baking. Place baking dish in pan of hot water; bake at 350 degrees F. For 40 to 50 minutes or until pudding is firm. Serve with warm cream, whipped topping or ice cream. Serves 6.

Otto Davis

Fruit-Cocktail Cake

- 2 cups sugar
- 2 1/2 cups self-rising flour
- 1 1/2 cups shortening
- 3 eggs
- 1 can fruit cocktail- 17 oz.
- Use the juice to, all the liquid needed. Mix well and bake in layers.

Iching

- 3 cups sugar
- 1 1/2 cup carnation milk
- 1 stick margarine.
- Cook until it begins to thicken add 1 1/2 cups coconut
- 1 cup chopped pecans.
- Cook on low heat until it is thick enough to spread on cake.

Mrs. Claude Spencer

Hot Cross Muffins

(Makes 12-2 1/4")

- 2 cups pkg biscuit mix
- 1/4 cup granulated sugar
- 1/2 cup grated orange rind (or diced candied citron)
- 1/2 cup raisins (or) currants
- 2 eggs, beaten
- 1/2 cup milk
- 3 Tspss melted shortening
- Heat oven to 425 degree F. Combine first 4 ingredients in bowl and mix well with fork. Combine remaining ingredients and add to dry until dampened. Fill 3 full Bake 20 minutes or until done. Frost with confectioners' sugar glaze. Serve warm.

Glaze

- Mix 3/4 cup confectioners sugar and 3 to 4 tsp. water until smooth, and of frosting consistency. Glaze hardens as it stands.

(Genevieve Kernell

A Delicious Cake  
1 Box Duncan Hines  
Butter Cake mix or Yellow  
Cake mix

- Bake in oblong pan by directions, punch holes all in cake with knife while hot, and pour 1 can eagle brand milk in holes. Let cool spread pineapple, then spread cool whip on top pineapple then sprinkle top with coconut and put in refrigerator.

Mauevine Short

Jello Dessert

Line bottom of 9x13x2 dish with graham crackers  
In a saucepan:  
Beat 2 eggs and add 1 cup sugar, add one small can of DRAINED crushed pineapple and 1 Tablespoon margarine. Cook 5 minutes. To this add one half cup nuts and spread on graham crackers.

As a third layer press 12 graham crackers on top. For the 4th layer add partially congealed Strawberry (2 Packs) Jello ingredients, stirring only until dampened. Fill refrigerator this until ready to serve.

Ginger Bread

This is an old family recipe which has been in our family for over 50 years.

(Genevieve Kernell

Delicious Cake  
1 Box Duncan Hines  
Butter Cake mix or Yellow  
Cake mix

- 1/2 cup molasses
- 1/4 melted fat
- 1 egg
- 1 ts. soda
- Mix the above and add: 1 1/4 cup flour
- 1 ts cinnamon
- 1/4 ts ginger
- 1/4 ts salt
- Mix and add 1 1/2 cup boiling water
- This batter will be thin. Bake for 30 minutes at 350 degree F.
- I bake this in an iron skillet.

Ruby Shackelford

Hot Fudge Cake

- 1 c. flour
- 3/4 c. sugar
- 2 T. Cocoa
- 2 t. baking powder
- 1/2 t. salt
- 1/2 c. milk
- 2 T. Salad oil
- 1 t. vanilla
- 1 c. chopped nuts (op)
- 1 c. brown sugar (packed)
- 1/4 c. cocoa
- 1 1/4 c. hottest tap water

Heat oven to 350 degrees. In ungreased sq. pan (9x9x2) stir together flour, sugar, 2 T. cocoa, baking pd., and salt. Mix in milk, oil, and vanilla with fork until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and 1/4 c. cocoa. Pour hot water over batter. Bake 40 mins. Let stand 15 mins. Spoon or cut squares, invert each in dessert dish then top with your favorite ice cream. 9 servings

Carolyn Whipple

Magic Spice Cake

- Sift together 2 1/4 c. flour
- 1 c. granulated sugar
- 2/4 tspss. cloves
- 3/4 tspss. cinnamon
- Add 3/4 c. brown sugar
- 1 cup buttermilk
- Beat well
- Add 3 eggs
- Bake 350 degrees 30 to 35 minutes.

Irene Burns

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Hook-Owl Cookies

I selected the recipe "Hook-owl Cookies" for Halloween because the cookies are good and that owl face will appeal to children-and adults.

- 3/4 cup butter
- 1 cup packed brown sugar
- 1 egg
- 1 1/2 ts vanilla
- 2 1/4 cups unsifted all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/3 cup cocoa
- 1/4 tsp. baking soda
- 1 tsp. water
- Decoration
- 1/4 cup peanut-butter chips
- 1/2 cup, whole cashew nuts

Cream butter, brown sugar, egg and vanilla in a large mixer bowl. Combine flour, baking powder and salt; add to creamed mixture and blend well. Remove 2/3 of dough to a floured surface. Combine cocoa and baking soda; add to remaining dough. Blend in water.

Roll half of vanilla dough into a 10-inch by 4-inch rectangle. Shape half of chocolate dough into a roll 10 inches long; place on rectangle of vanilla dough. Mold sides of vanilla dough around roll of chocolate dough. Repeat shaping steps with remaining dough. Wrap in plastic wrap; chill at least two hours or overnight.

Cut dough into slices about 1/4 - inch thick and place two slices together (side-by-side) on a greased cookie sheet. Pinch a corner of each slice to form ears. Place a peanut-butter chip in the center of each slice for eyes; press a cashew between slices for a beak. Bake at 350 degrees F. eight to 10 minutes or until set. Remove from cookie sheet to wire rack. Makes 2 dozen large cookies.

Bonnie C. Jones  
Walnut Fingers

- 1/2 cup butter
- 2 tablespoon confectioners sugar
- 1 cup flour
- 1 cup broken walnuts

Cream butter and sugar well. Sift flour, then work into cream mixture. Blend in nuts. Shape dough into roll in oblong rolls the size of a pencil, 2 1/2 inch length and bake 15 minutes moderate oven 375 degrees, while still hot roll in 1 tsp. cinnamon, 1 cup powdered sugar.

Makes 4 dozen.

Mrs. Anthony Yates

Cocoons

- 1 stick butter or margarine
- 2 tablespoons of granulated sugar
- 1 c. all purpose flour
- 1 tablespoon vanilla
- 1 c. chopped nuts (pecans)
- Confectioner's sugar

Mix butter or margarine, sugar, flour, and vanilla well until you have a soft dough. Add pecans, mix well. Take the dough by small teaspoons and shape into small oval cocoons. Be sure to keep the cocoons small as they will have a better flavor and be more tender.

Place the cocoons on a ungreased cookie sheet and bake at 350 degrees until slightly browned, times will vary according to individual ovens. When the cocoons are done, let cool for about 10 minutes then roll in sifted confectioner's sugar. Make sure they are completely cooled before storing.

Jessie Presley

Honey Oatmeal Cookies

- 1 cup butter or margarine softened
- 1/3 cup sugar
- 1/4 cup honey
- 2 eggs
- 1/2 cup commercial sour cream
- 2 cups all-purpose flour
- 1 tsp. salt
- 1 tsp. soda

1 teasp. ground cinnamon- 1 teasp. ground ginger
- 3 cups quick-cooking oats, uncooked
- 1 cup chopped dates

Cream butter, sugar and honey until light and fluffy. Add eggs, one at a time beating well after each addition. Add sour cream and mix well. Combine flour, salt, soda, cinnamon, and ginger, add to cream mixture. Stir in oats and dates, mixing well. Drop dough by teaspoons onto greased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool 5 minutes. Before removing from cookie sheets. Yields 8 dozen.

Edna Wingo

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Old Fashion Sugar  
Cookies

- 2 eggs (well beaten)
- 1/2 cup butter or other shortening
- 1 cup sugar
- 2 1/4 cups sifted flour (self-rising)
- 1 teaspoon vanilla.

Mix well. Roll out very thin, cut and bake.

Opal Manley

over heat only until they are coated with chocolate mixture press firmly into a buttered 9" square pan let stand in a cool place until chocolate is firm cut in logs about 3 x 3/4  
Variations:  
Cereal: Rocky Road use 3 c. chocolate cereal and add 1 c. miniature marshmallows. Peanut logs use 3 to 3 1/2 c. chocolate cereal and add 1/2 to 1 c. small red skin peanuts.

D. R. Runions

# 7UP POUND CAKE

- 7 oz. 7-up
- 1/2 c. shortening
- 2 sticks oleo
- 3 c. sugar
- 5 eggs
- 3 c. plain flour
- 1 t. almond flavoring
- 2 t. vanilla flavoring
- 3 t. lemon flavoring

Cream shortening, oleo, and sugar. Beat in eggs, add alternately flour and 7-up. Then add flavoring. Bake in greased and floured tube pan for 1 hour and 15 minutes at 325°. Do not open oven until done.

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## Candy

### Peanut Brittle

- 1 1/2 cups sugar
- 1/2 cup white syrup or Karo if you prefer.
- 1/2 cup water.

Heaping teaspoon of paraffine shaves.

- ### Holiday Popcorn
- 2/3 c. sugar
  - 1/2 c. margarine (one stick)
  - 1/2 c. light corn syrup
  - 1/2 tsp. vanilla
  - 2/3 c. pecans
  - 1/3 c. almonds
  - 4 c. popped corn.
- If you like you can add peanuts.

Combine sugar, margarine and corn syrup in 1 1/2 qt. heavy saucepan. Bring to a boil over medium heat, stirring constantly until sugar dissolves and mixture comes to a boil. Continue cooking stirring occasionally, to the soft crack stage (240 degrees) mixture will have a light caramel color.

Removed from heat and stir in vanilla.

Meanwhile toast nuts in slow oven (300 degrees) until almonds are light brown. Spread popped corn and nuts lightly grease baking sheet.

Pour hot syrup over popped corn and nuts. With two tablespoons, toss corn, and nuts to completely coat with syrup. Let cool break in saucepan. With a toothpick dip caramel mixture in chocolate coating well.

Slowly melt caramels in milk. Stir in pecans and drop by teaspoons on waxed paper. Chill 1 hour. Melt chocolate chips and paraffin mixture into balls about the size of a walnut & place on cookie sheet. Bake at 300 degrees for 30 minutes. Roll in powdered sugar immediately.

Makes 24 balls.

Mrs. Anthony Yates

My Favorite Pralines

- 3 cups light brown sugar
- 1/4 cup butter
- 1 cup cream
- 1 1/2 cup chopped pecan
- 1/4 teaspoon cinnamon

Mix sugar and butter and cream cook until a small drop in cold water forms a soft ball. add chopped pecans, cinnamon, then drop by teaspoon in wax paper to cool.

Mrs. Ethel M. Wren

Christmas Pudding Candy

- 3 cups sugar
- 1 cup light cream or pet milk
- 1/2 stick butter
- 1 teaspoon vanilla
- 1 pound dates
- 1 pound figs
- 1 pound raisins
- 1 pound flaked coconut
- 1 or 2 cups nuts

Cook sugar, cream and butter to soft ball. Beat until creamy then beat in fruit and nuts when well mixed. roll as for meat loaf. Wrap in waxed paper and put in refrigerator to ripen. Make at least two weeks before you wish to use it. When wanted, slice in squares and oblongs.

Vera Downs



## Cookies

### Ethel Cookies

- 3/4 cup biscuit mix
- 1 pk. instant pudding mix (any flavor)
- 1/4 cup salad oil
- 1 egg

Combine biscuit mix, pudding mix, together stir in oil and egg. Mix good form to ball size marbles place on greased cookie sheets flatten balls with fingers to desired thickness. Bake 350 F for 12 or 15 minutes yields 3 doz.

Mrs. Ethel M. Wren

Pecan Snowballs

- 1 cup sifted flour
- 1/2 cup powdered sugar
- 1/2 tsp. salt
- 1 cup ground pecans
- 1/2 cup butter
- 1 1/2 tsp. vanilla

Sift together flour and salt. Cream butter with 1/2 cup powdered sugar until light and fluffy. Add sifted dry ingredients and pecans. Mix well. Add vanilla. Shape mixture into balls about the size of a walnut & place on cookie sheet. Bake at 300 degrees for 30 minutes. Roll in powdered sugar immediately.

Makes 24 balls.

Mrs. Anthony Yates

Unbaked Oatmeal Cookies

- 2 cups sugar
- 1 stick oleo
- 1/2 cup evaporated milk
- 4 Tbsp. cocoa
- 4 cups flour (may need more)

Desired flavoring. Mix and shape into balls the size of walnuts, roll in cinnamon sugar and mash with fork. Bake on cookie sheet at 350 degrees for 15 minutes or until done.

Genevieve Kernell

Cinnamon Cookies

- 2 sticks marjorine
- 2 eggs
- 1 1/2 cups sugar
- 2 ts cream of tartar
- 1 ts baking soda
- 4 cups flour (may need more)

Desired flavoring. Mix and shape into balls the size of walnuts, roll in cinnamon sugar and mash with fork. Bake on cookie sheet at 350 degrees for 15 minutes or until done.

Ruby Shackelford



### Delmonico Nut Cake

- 1/2 c. butter
- 1/2 c. shortening
- 2 cups sugar
- 5 egg yolks
- 1 t. vanilla
- 2 cups flour
- 1 t. soda
- 1 cup buttermilk
- 1 cup shredded coconut
- 1 cup chopped nuts (pecans & English walnuts)
- 5 egg whites

In large bowl of electric mixer, cream butter and shortening thoroughly. Gradually add sugar and beat until light and fluffy. Add egg yolks and vanilla. Sift flour with soda three times, then add to batter alternately with buttermilk, beginning and ending with dry mixture. By hand stir in coconut and nuts. Beat egg whites until stiff. Stir in a heaping tablespoon into batter and beat by hand virorously until blended. Then carefully fold in remaining egg whites. Turn into a large greased and floured tube pan. Bake in preheated oven for 1 hour at 350 degrees.

Carolyn Whipple

Delmonico Icing

- 1 pkg. (8 oz.) cream cheese, softened
- 1/2 stick butter, softened
- 3/4 box powdered sugar, sifted
- 1 t. vanilla
- 1 c. finely chopped nuts (pecans & walnuts)

Beat cream cheese and butter in small bowl until smooth. Gradually add powdered sugar (which has been sifted) and beat well. Add vanilla and stir to blend. Spread over cake, sprinkle nuts over top. This is a rich cake, a little goes a long way! Serves 10-12 generously.

Carolyn Whipple

Chocolate Brownies

- 1 stick melted margarine
- 3 T. Cocoa
- 2 eggs, unbeaten
- 1 t. vanilla
- 3/4 cup self-rising flour
- 1 cup sugar
- 1 cup chopped pecans

Mix flour, sugar, and cocoa. Add eggs, margarine, and vanilla. Stir well with a spoon. Fold in pecans. Line pan with aluminum foil and grease foil well. Bake in 8x8x2 inch pan at 350 degrees for about 30 minutes. Cool completely before cutting into squares.

Mrs. Larry Morgan

Kraut Chocolate Cake

- 2 / 3 cup butter or margarine
- 1 1/2 cups sugar
- 3 eggs
- 1 teaspoon pure vanilla extract
- 2 1/2 cups all purpose flour
- 1 cup chopped pecans
- 3 cups chopped apples

Prepare apples and set aside. Measure salad oil (room temp.) into mixing bowl add sugar and eggs and mix well at low speed an electric mixer until creamy smooth. Sift all purpose flour and 1 cup rinsed drained and chopped sauer kraut together dry ingredients. Cream butter with sugar. Beat in eggs and vanilla. Sift together dry ingredients. Add with water to egg mixture. Stir in kraut. Turn into two greased and floured 8 inch pans. Bake in 350 degree oven 30 minutes.

Cream Cheese Frosting

- 1 pkg. (8 oz.) softened cream cheese
- 1/2 stick margarine
- 1 box powdered sugar
- 1 tsp. vanilla
- 1 tablespoon orange juice

Mix with mixer and spread on cake.

Vera Downs

When cake is baked in 2 round 9 inch layers use the same temp. and bake only 40 to 45 minutes or until layers are done avoid overbaking.

Quick Desert Ideas!

- Combine 1/3 cup Parkay margarine, 3/4 cup packed brown sugar, 3 1/2-oz. can coconut and 1/2 cup chopped pecans. Spread on 13x9-inch yellow cake or slices of pound cake; broil until bubbly.
- Melt 1/3 cup Parkay margarine in chafing dish. Add 1/3 cup packed brown sugar; stir until sugar melts. Add peach, banana or pear slices; heat. Serve over ice cream.
- Cream 1/3 cup Parkay margarine. Blend in 1 teaspoon grated lemon or orange rind and dash of salt. Add 3 cups sifted confectioners' sugar alternately with 3 tablespoons lemon or orange juice; beat until fluffy. Frost a two-layer white, yellow or chocolate cake.
- Saute apple slices in Parkay margarine. Sprinkle with cinnamon. Serve over ice cream.
- Cream 2/3 cup Parkay margarine; stir in 1/3 cup honey and 1 teaspoon grated orange rind. Serve with crêpes, waffles or Boston brown bread.

Flora Cagle

### Fresh Apple Cake

- 1 1/2 cups salad oil
- 2 cups sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2 1/2 cups all purpose flour
- 1 cup chopped pecans
- 3 cups chopped apples

Prepare apples and set aside. Measure salad oil (room temp.) into mixing bowl add sugar and eggs and mix well at low speed an electric mixer until creamy smooth. Sift all purpose flour and 1 cup rinsed drained and chopped sauer kraut together dry ingredients. Cream butter with sugar. Beat in eggs and vanilla. Sift together dry ingredients. Add with water to egg mixture. Stir in kraut. Turn into two greased and floured 8 inch pans. Bake in 350 degree oven 30 minutes.

Cream Cheese Frosting

- 1 pkg. (8 oz.) softened cream cheese
- 1/2 stick margarine
- 1 box powdered sugar
- 1 tsp. vanilla
- 1 tablespoon orange juice

Mix with mixer and spread on cake.

Vera Downs

When cake is baked in 2 round 9 inch layers use the same temp. and bake only 40 to 45 minutes or until layers are done avoid overbaking.

Quick Desert Ideas!

- Combine 1/3 cup Parkay margarine, 3/4 cup packed brown sugar, 3 1/2-oz. can coconut and 1/2 cup chopped pecans. Spread on 13x9-inch yellow cake or slices of pound cake; broil until bubbly.
- Melt 1/3 cup Parkay margarine in chafing dish. Add 1/3 cup packed brown sugar; stir until sugar melts. Add peach, banana or pear slices; heat. Serve over ice cream.
- Cream 1/3 cup Parkay margarine. Blend in 1 teaspoon grated lemon or orange rind and dash of salt. Add 3 cups sifted confectioners' sugar alternately with 3 tablespoons lemon or orange juice; beat until fluffy. Frost a two-layer white, yellow or chocolate cake.
- Saute apple slices in Parkay margarine. Sprinkle with cinnamon. Serve over ice cream.
- Cream 2/3 cup Parkay margarine; stir in 1/3 cup honey and 1 teaspoon grated orange rind. Serve with crêpes, waffles or Boston brown bread.

Flora Cagle

## The Ant And The Grasshopper

A Fable Updated. This was taken from the Farmers Digest.

One upon a time there was an ant who worked hard all day in the fields. It was summer the ant was busy cutting grass and dragging it home. The ant had a neighbor, a grasshopper. The grasshopper stood in his doorway singing all day. When winter came the ant had a whole bale of grass, but he had violated the Federal Farm Law for overhauling grass. He was fined \$162.50 and the surplus was seized. The grasshopper received the surplus in exchange for food stamps.

Ruby Shackelford

## The Wright Recipe For "Dressing"

By

- Julie Miller
- Nadine Formals
- Weatherbee Coats
- Jonathan Logan
- Koret-Catalina
- Butte Knit

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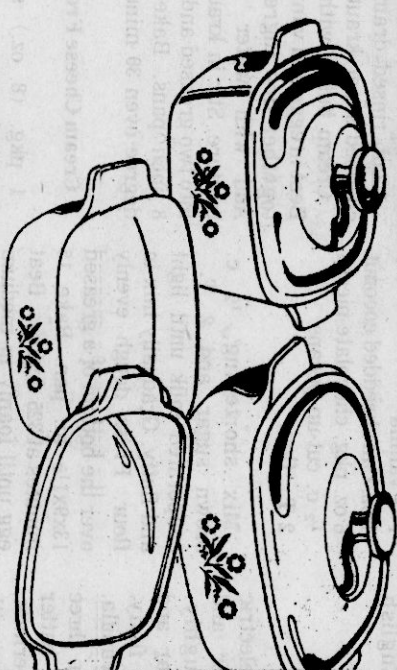
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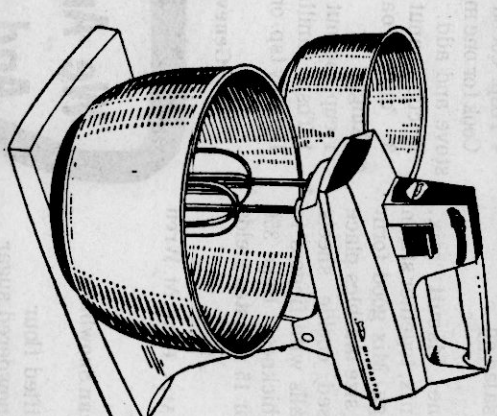
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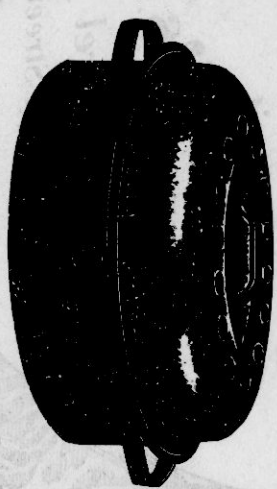
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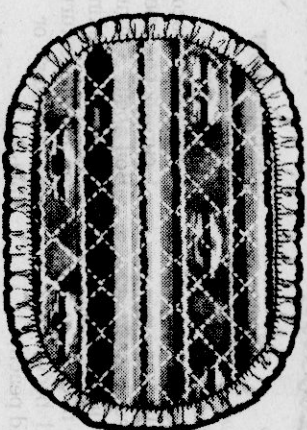
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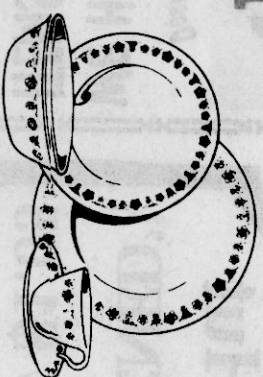
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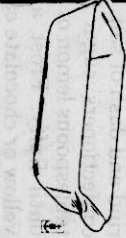
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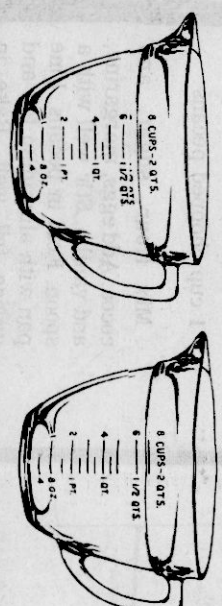
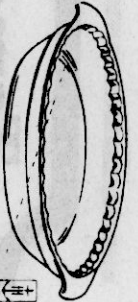


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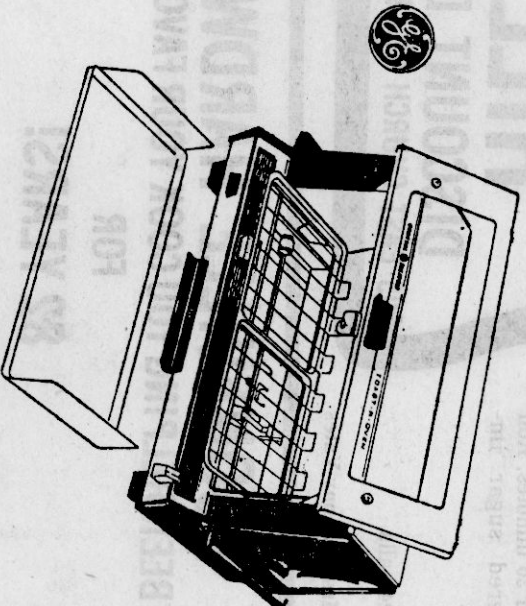


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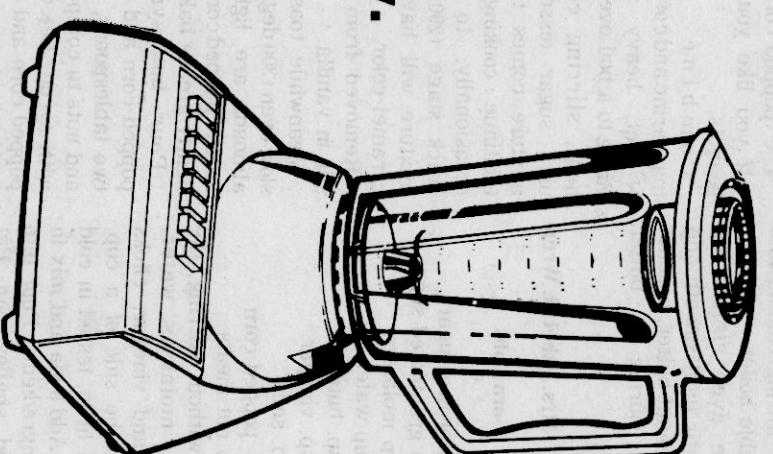
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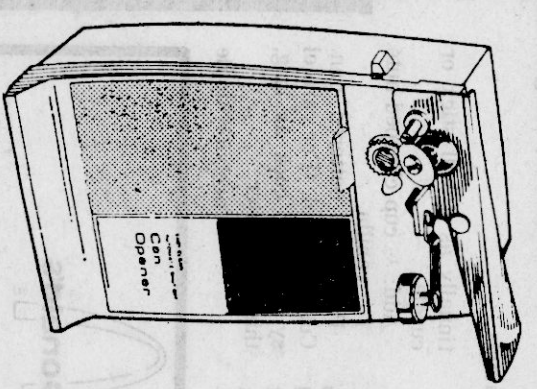
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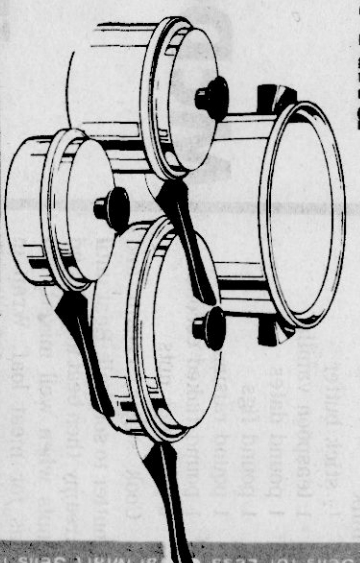
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