

The Banner - Independent

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'Family Feud'-ing



A FAMILY PORTRAIT - Waiting anxiously for the local telecast of their appearance on the TV game show, "Family Feud," are (from left) Tommy Keenum, Junior

Geno, Sharon Geno, Patsy Keenum and Thomas Keenum. The show, taped in May, is scheduled to be broadcast at 6:30 p.m. Tuesday, Nov. 24, on WREG-TV, Channel 3.

On Nationally Syndicated Show

Local Family Makes TV Debut Tuesday

By KEN CHRISTIAN
Editor

If the A.C. Nielson Co. that conducts TV ratings surveys should happen to check Prentiss County next Tuesday night between 6:30 and 7, odds are they would find practically every TV set tuned to WREG-TV, Channel 3, in Memphis. That's when five Prentiss Countians are scheduled to appear on the nationally syndicated game show, "Family Feud," which will be on that station at that time.

And, while Prentiss Countians are watching the home folks on TV, someone else will be watching them in person. A camera crew from Channel 3 plans to come down Tuesday night to tape the family members watching themselves on the program. That tape will probably be shown on Channel 3's 10 p.m. newscast.

THE FIVE PRENTISS Countians -- Sharon and Junior Geno, Thomas and Patsy Keenum, and Tommy Keenum -- appeared on a "Family Feud" show which was taped in May of this year while they were all in Hollywood on vacation.

Since Sharon and Junior arranged for the appearance on the show, the five Prentiss Countians competed as the Geno family, going against a family from Los Angeles. The game is based on the contestants' ability to guess how groups of 100 people responded to questions on sur-

veys conducted for the game show. The question which won the game for the Geno family was, "What can you do to muffle noise when you are trying to sleep late?"

Patsy was at the buzzer and beat her opponent to the punch. Her response was, "Wear earplugs," the second most popular response in the survey. Tommy who was next in line, gave the number one response from the survey, "Put a pillow over your head."

Unfortunately, Junior and Sharon struck out on their responses, giving the family only one more chance to guess the remaining answer. But Thomas saved the day by coming up with, "Close the door," the correct answer. Winning that round put them over the \$300 mark they needed to beat their opponents.

SHARON AND PATSY played the "fast round," scoring the 200 points needed to win the \$10,000. The Genos and Keenums won a total of \$10,301 for their appearance on the show.

While all five were elated over their win, winning the money was not a new experience for one of them. Junior appeared as a contestant on "The Price is Right" last year, winning \$400.

Patsy said Tuesday that she is not at all apprehensive about having her friends and relatives see the show. "We're really looking forward to it," she said. "Of course, if we had messed up, it would be different!"

Fifth Circuit Court Judge To Speak To N.E.D.A.

Niles McNeel, circuit judge of the Fifth Circuit Court District, will be the featured speaker at the annual meeting of the Northeast Economic Development Association (N.E.D.A.) scheduled for 12:30 p.m. Thursday, Dec. 3, in the Haney Union at Northeast Mississippi Junior College, according to Stewart Vail, N.E.D.A. president.

N.E.D.A. is a lobbying group which was reactivated in August of this year to seek improved highways and solutions to other

pressing problems in a 13-county area of Northeast Mississippi.

McNeel is a graduate of Louisville High School and Mississippi State University, where he served as president of the MSU student association.

After graduating from the University of Mississippi School of Law, he served as a law clerk with Judge J.P. Coleman of the U.S. Fifth Circuit Court of Appeals.

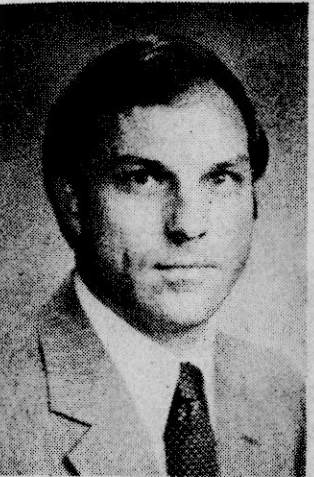
McNeel is a former director of American Legion Boys State. He served as district attorney of the Fifth

Circuit District from 1976-79.

He is presently serving his first term as circuit judge of the Fifth District. He is an elder in the First Presbyterian Church in Louisville and is married to the former Melanie Ann Clark of Jackson. They have one son, Jason, 15 months old.

McNeel's father and grandfather both served as sheriffs of Winston County.

The Dec. 3 meeting will feature a "dutch" luncheon. All interested persons are invited to attend, Vail said.



JUDGE NILES McNEEL

In Prentiss County

Car Theft, Two Break-Ins Monday

By ANGELA SMITH
Staff Reporter

A Prentiss Countian's car was stolen and two Prentiss Countians' homes were burglarized Monday.

A 1975 Lincoln Continental Mark IV belonging to Howard Padgett of Route 3, Booneville, was reported stolen from Padgett's residence sometime Monday morning, said Carl Sartin,

Prentiss County Deputy Sheriff.

In another incident, a portable color tv, jewelry, and 100 silver dollars were reported stolen from the residence of Barbara B. Yarbrough of Route 2, Booneville, Sartin said. The items were valued at about \$4,000, he said.

Sartin said Ms. Yarbrough's residence on Wynnefar Road had been

ransacked and that burglars gained entry through an unlocked carport door.

In the second house break-in, burglars took a video recorder, a .22 caliber pistol and jewelry from the residence of Diane Johnsey of Route 3, Booneville, Sartin said.

Mrs. Johnsey's home was also ransacked, he said. Burglars gained entry

the house by breaking the glass out of a carport door, he said.

Sartin said in his opinion the car theft was not related to the house break-ins.

However, Sartin said, "I'd say the house break-ins were definitely related."

He said no arrests have been made at this time but that the sheriff's department is continuing the investigation.

Local Man On Trial In U.S. Court

ABERDEEN -- A Booneville man was scheduled to testify yesterday in U.S. District Court in Aberdeen on federal charges that he received stolen vehicles and other merchandise and overvalued the stolen goods for loan application purposes.

Howard M. Padgett of Route 3, Booneville, pleaded innocent to a five-count indictment in September. Judge L.T. Senter Jr. has dismissed one count, which dealt with making false statements on a loan application with the National Bank of Commerce in Booneville.

The other four counts of the indictment charge Padgett with receiving a

(Continued on Page 3)

Early Paper Next Week

Due to the Thanksgiving holiday, **The Banner Independent** will be published one day early next week. Local subscribers should receive the paper on Wednesday instead of the usual Thursday delivery date.

All news items intended for next week's paper, particularly society news and columns from community correspondents, should be turned in tomorrow (Friday) if possible, but absolutely no later than noon on Monday. This same deadline applies to the "What's Going on?" column.

All advertising deadlines will also be moved up one day. Display advertising must be in by 2 p.m. Monday, and classified advertising by 3 p.m. Monday.

The regular publication schedule will resume the following week.

Thanksgiving Service Set

The annual Union Thanksgiving Service will be at 7 p.m. Wednesday, Nov. 25, at the Grace United Methodist Church.

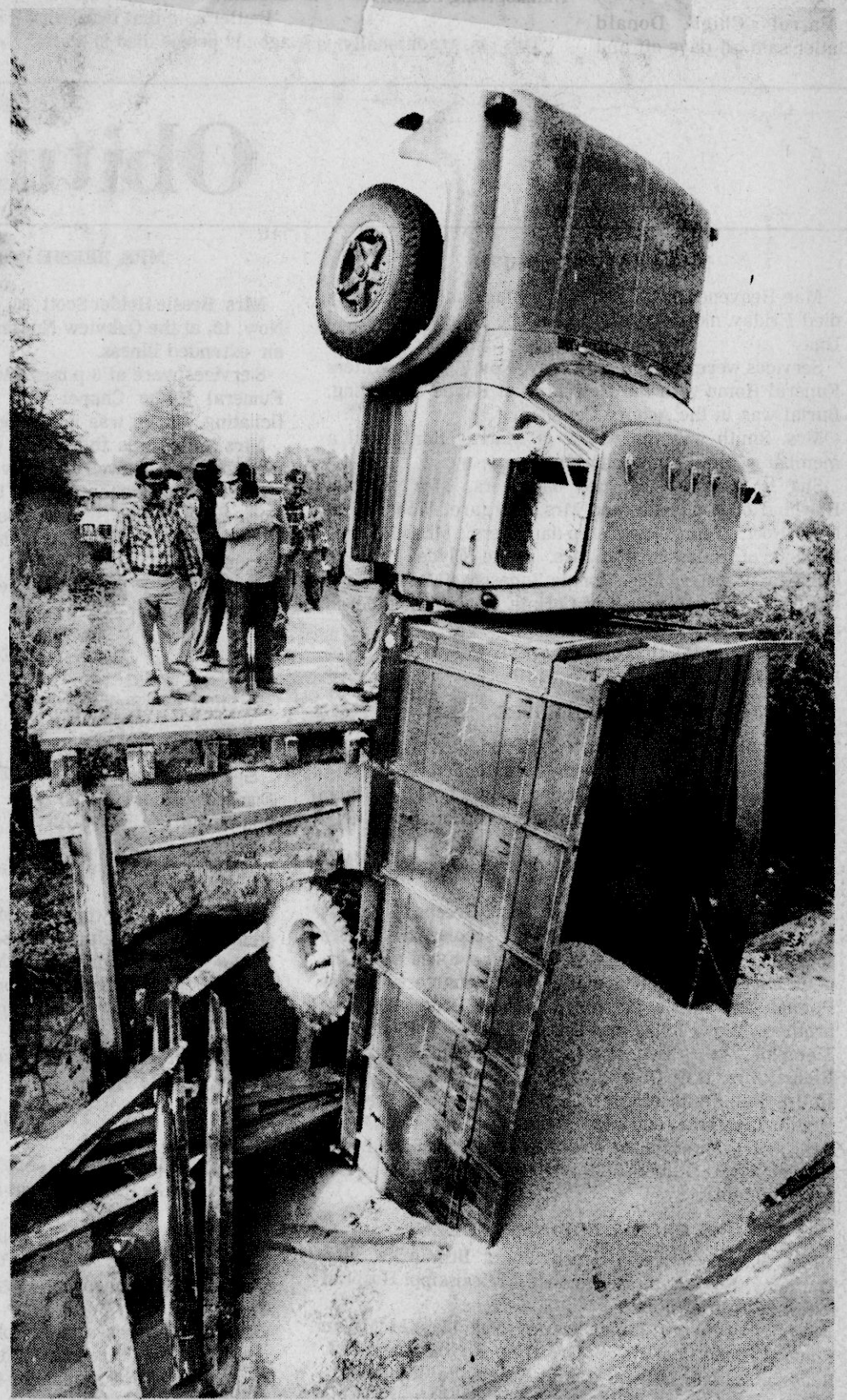
The Rev. Larry Hill, pastor of the First United Pentecostal Church, will deliver the message.

Churches traditionally participating in the Union Service include the First United Pentecostal, the First United Methodist, the Grace United Methodist, the Presbyterian, the First Free Will Baptist, the Calvary Baptist, the First Baptist and the East Booneville Baptist churches.

The public is invited to attend.



COOKBOOK WINNER - Mrs. Avery Lester (right) was the winner of \$25 given away by **The Banner Independent** in a drawing from among the names of those who submitted recipes for the annual Holiday Cookbook which appears in today's paper. **Banner-Independent** advertising director Kay Parr (left) presents the prize to Mrs. Lester. Winning free one-year subscriptions in the drawing were Opal Manley, Beth Mathis and Ethel Wren.



TOPSY TURVY - The center span of a bridge located just south of the Oasis Motel on a gravel road between Rienzi and U.S. 45 collapsed under a truck loaded with about 400 bushels of soybeans about 6:45 p.m. Sunday. Driver Tommy Garner and his father, Leland Garner, a passenger in the truck, escaped injury, but had to climb down the side of the truck to get out. It took a crane from Worsham Brothers Construction Company about four hours Monday to get the truck out. First District Supervisor Larry Barron said the bridge should be repaired within the next two weeks. Repair work on the bridge has already started. The Garners said they had been hauling soybeans over the bridge all day Sunday and the day before. Local residents said the bridge was constructed about three years ago under supervisor Jessie Burcham.

(Photo By Ken Christian)

What's Going On?

Wheeler United Methodist Church To Have Singing

The Wheeler United Methodist Church will have a singing Sunday, Nov. 29, beginning at 2 p.m. Mrs. Ladennis King McCoy will be in charge of the singing. Mrs. McCoy has sung with many quartet groups and sang on the Tupelo radio station with her sister, Mrs. Jimmy King Massey, several years ago. They were know as the "King Sisters."

Harvest Festival At New Site Set For Saturday

New Site High School's second annual Harvest Festival will be Saturday, Nov. 21. Activities will include a spaghetti supper from 4 p.m. until 7 p.m.; carnival 5-7 p.m., and auction beginning at 7 p.m.

Jumpertown Church To Have Bake Sale-Singing

Jumpertown Methodist Church will have an auction, bake sale, and singing Saturday, Nov. 21, beginning at 6:30 p.m. at the Jumpertown High School Gym. Proceeds will be used for the building fund. Featured singers will be the Jumpertown Singers, the Gospel Edition and the Seekers.

Mt. Pleasant Church To Hold Services Near Altitude

Bro. Jerry Hopkins and members of Mt. Pleasant Church will hold their church services in the home of Bill Moore near Altitude beginning Sunday morning, Nov. 22. Sunday School, 10 a.m.; worship, 11 a.m.; evening worship, 5 p.m.; and Wednesday night 6:30 p.m.

Magnolia Bible College Associates To Have Bazaar

Magnolia Bible College Associates will have their Christmas Bazaar Friday, Nov. 20, from 10:30 a.m. until 7 p.m. at the West Side Community Center. Items for sale will include handmade gifts, and baked and canned goods. Sandwiches will be sold during lunch hour.

Pastor's Appreciation Day At Wolf Creek Sunday

Wolf Creek Baptist Church will have a Pastor's Appreciation Day Sunday, Nov. 22, beginning at 3 p.m. The Rev. H.S. Phillips of Memphis will be the guest speaker.

Lakeview Baptist Church To Host Singing Saturday

Lakeview Baptist Church will have a singing Saturday, Nov. 21, beginning at 7 p.m. Special singers will be the Gospelway Quartet.

Homecoming Planned At Mt. Olive For Sunday

Mt. Olive Baptist Church, located on Highway 30, west of Frankstown, will have homecoming Sunday, Nov. 22. Lunch will be served at noon in the fellowship hall.

Thanksgiving Service At Mt. Olive Church Of God Nov. 21

The youth at Mt. Olive Church of God invite everyone to a special Thanksgiving Service Saturday night, Nov. 21, beginning at 7. Billy Floyd is director and Bro. A.L. Marshall is church pastor.



MAP ROOM - CETA employees Don Yates (right) and Charlie Brown (left) and Ray Cole (not shown) have worked about six weeks renovating a room in the basement of the Prentiss County Courthouse that is to be used as a map room when property reappraisal begins. Boxes of car tags were stacked in the map room while a freshly painted floor was drying.

By County Supervisors

Old Restroom Renovated For Use As Map Room

By ANGELA SMITH
Staff Reporter

An old boiler room - women's restroom in the basement of the Prentiss County Courthouse has undergone some drastic changes during the past few weeks, thanks to the Prentiss County Board of Supervisors.

According to J.P. Davis, president of the board of supervisors, the room had not been used in about 15 years, and, "There's no way of explaining the mess it was in," he said.

The newly renovated room, which neasures about 22 x 16, will be used as a map room and maintenance room for reappraisal when property reappraisal begins early next year, Davis said.

H.B. Lindsey, fourth district supervisor, said that, before the room in the basement was renovated "I called it a dungeon."

Jimmy Moore, second district supervisor added that water standing in the boiler room was "ankle deep." Supervisors Larry Barron and William L. McKinney agreed conditions in the boiler room were terrible.

Lindsey said before the boiler room was renovated it "was something you'd have been ashamed of."

But that is definitely not the case now. Homer Ivy, carpenter, who did the finishing work, and CETA employees, Don Yates, Charlie Brown, and Ray Cole, who have been working on the job about six weeks, now have the room well-lighted and in good condition.

The map room is completed except for moving in the furnishings, Davis said.

The actual cost to the county of renovating the room was \$2,500, Davis said.

Highway Patrol Braces For Thanksgiving Holiday

Mississippi's Highway Patrol officers are bracing for the longest holiday this year--the 102-hour Thanksgiving period.

Patrol Chief Donald Butler said all days off and leaves have been cancelled in an effort to put the maximum number of troopers on the state's highway system during the Thanksgiving season.

"This is traditionally a dangerous time of year to travel," the Patrol chief said. "With days shorter, more darkness, and even times bad weather covering the state."

Butler said that two years ago, 12 people died in traffic accidents and eight were killed in 1980.

"We urge all people who will be traveling on the highways and roads during this holiday season to leave early, abide by the 55-mile-per-hour speed limit, avoid consuming alcoholic beverages, and obey all traffic laws and regulations," he said.

Butler said that the Highway Patrol's Traffic Enforcement personnel would mount a maximum enforcement effort to reduce accidents and deaths on the highways.

He urged citizens to assist officers by obeying the law.

Campus Cutie



Cindy Taylor

This week's Campus Cutie is Cindy Taylor, the blonde haired, blue eyed daughter of Mr. and Mrs. Bobby Taylor. Cindy is a senior at New Site High School where she is a Royal beauty and is a member of the Royalette basketball squad. She says she plans to attend Northeast majoring in nursing. Her hobbies are basketball and skiing and her favorite entertainers are, Burt Reynolds, the singing group Alabama and Barbara Mandrell. (Photo by Lee Gentry)

Obituaries

MAE HEAVENER SMITH

Mae Heavener Smith, 86, of the Blackland community died Friday morning, Nov. 6, at the Baldwin Medical Unit.

Services were at 3 p.m. Saturday, Nov. 7, at the Waters Funeral Home with the Rev. Marion Payne officiating. Burial was in the Asbury Cemetery.

Mrs. Smith was the widow of Murray Smith and a member of the Baptist church.

She is survived by two daughters, Mrs. Juanita Rowland of Booneville and Mrs. Margaret Woodruff of New Port, Tenn.; two step-daughters, Mrs. Mildred Barnett of Baldwin and Mrs. Jettie Clyde Potts of Chicago; a sister, Mrs. Vonnice Johnson of Baldwin; a brother, Ernest Heavener of Corinth; five grandchildren and seven great-grandchildren.

Waters Funeral Home of Baldwin was in charge of arrangements.

SHERMAN ESTES

Sherman Estes, 65, of Route 3, Rienzi, died Wednesday, Nov. 11, at his home following an extended illness.

Services were at 11 a.m. Friday, Nov. 13, at Oak Ridge Church of Christ with Calvin Barber officiating. Burial was in Jumpertown Cemetery.

Mr. Estes was a retired farmer and a member of the Church of Christ.

He is survived by his wife, Mrs. Irene Greene Estes; his mother, Mrs. Omie Vines Ester of Osceola, Ark.; three sons, J.C. Esrwa, J.C. Estes, Randolph Estes and Kenneth Estes, all of Booneville; two daughters, Louise Pannell and Marie Brumley, both of Booneville; two brothers, Lloyd Estes and Leonard Estes, both of West Memphis, Ark.; five sisters, Mrs. Houston Corbin of Rienzi, Mrs. R.C. Denson of West Memphis, Ark., Mrs. Hattie Mae Smith of Osceola, Ark., Mrs. .C. Russell of Blytheville, Ark., and Mrs. Geraldine Bouch of Dyess, Ark.; 14 grandchildren and six great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

MRS. BESSIE HOLDER SCOTT

Mrs. Bessie Holder Scott, 80, of Booneville, died Friday, Nov. 13, at the Oakview Nursing Home in Baldwin after an extended illness.

Services were at 3 p.m. Sunday, Nov. 15, at McMillan Funeral Home Chapel with Bro. Herman Clark officiating. Burial was in Booneville Cemetery.

Mrs. Scott was the widow of C.G. Scott. She was a member of Hopewell Primitive Baptist Church.

She is survived by three brothers, M.P. Holder of Booneville, Lester Holder of Belmont, and Arlie Holder of Edison, New Jersey, and a sister, Mrs. Almie Davis of Booneville.

McMillan Funeral Home was in charge of arrangements.

MELVIN LEE STRANGE

Melvin Lee Strange, 71, of Route 4, Booneville, died unexpectedly Friday, Nov. 13, at a deer camp in Lafayette County.

Services were at 2 p.m. Monday, Nov. 16, at McMillan Funeral Home Chapel with J.E. Windham and Allen Smith officiating. Burial was in Pleasant Grove Cemetery.

Mr. Strange was a retired farmer and a member of the Church of God.

He is survived by his wife, Mrs. Sadie Peek Strange; his step-father, E.E. Gambil; a son, the Rev. James Strange of Cleveland; two daughters, Mrs. Gwen Skelton and Mrs. Dorothy Balias, both of Booneville; a brother, Edward Gambill of Chicago; eight grandchildren and six great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

C.W. CONLEE

MORTON - C.W. Conlee, 65, of Morton, died Tuesday, Nov. 10, at the Hinds General Hospital following a lengthy illness.

Services were at 11 a.m. Thursday, Nov. 12, at Ott & Lee Chapel in Morton with the Rev. L.P. Lee and the Rev. Curtis McGee officiating. Burial was in Morton Memorial Gardens.

Mr. Conlee was a native of Saltillo. He was a retired machinist for Fireguard Corp., and had lived in the Morton and Forest areas for the past 10 years. He was a veteran of World War II and a member of the American Legion Post No. 9 at Forest.

He is survived by his wife, Mrs. Mattie Conlee of Morton; his parents, Mr. and Mrs. Gordon Conlee of Baldwin; two brothers, E.G. Conlee of Mantachie and Johnnie Conlee of Baldwin; three sisters, Mrs. Rachel Hatfield of Booneville, Mrs. Pauline Thomas of Baldwin and Mrs. Mildred Magers of Tupelo; and several nieces and nephews.

Pallbearers were Donnie Magers, Larry McCoy, Danny Williams, Jackie Burkes, Jerry Coward and Wilbur McCurdy.

Ott & Lee Funeral Home of Morton was in charge of arrangements.

MRS. BIRTIE C. LOVELESS

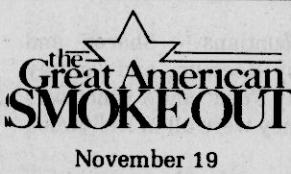
Mrs. Birtie C. Loveless, 83, of Route 3, Booneville, died at her home Tuesday night, Nov. 17, following an extended illness.

Services will be at 2 p.m. today, Nov. 19, at Jumpertown Methodist Church with Bro. W.E. Sharpe, Bro. Bobby Casteel and Bro. Perk Perry officiating. Burial will be in Jumpertown Cemetery.

Mrs. Loveless was a member of the Jumpertown Methodist Church. She was the widow of C.A. Crawford and Sam Loveless.

She is survived by a son, John A. Crawford of Jumpertown; five step-sons, Jim Loveless, Frank Loveless, Doc Loveless, and Shorty Loveless, all of Booneville, and Vardaman Loveless of Michigan; five step-daughters, Ruby Pedin of Tusculmbia, Ala., Jodie Copeland, Loyce Howell, Susie Morris, and Dorothy Pippin, all of Booneville; four brothers, Melvin Robinson and David Robinson, both of Booneville, Curtis Robinson of Pascagoula, and Leland Robinson of Round Lake, Ill.; six sisters, Nettie Stephenson, Leola Winsett, Mary Eliza Southern, Louella Lewellen, and Ruby Stewart, all of Booneville, and Sybil Spicer of Pascagoula; four grandchildren and three great-grandchildren.

McMillan Funeral Home was in charge of arrangements.



November 19

HAPPY BIRTHDAY

DIANE

GOSPEL MEETING

West Booneville Church Of Christ

HIGHWAY 4 WEST

HEAR

W. R. JONES

CONROE, TEXAS

NOV. 16-22

— SERVICES —

SUNDAY

9:45 A.M. and 6:00 P.M.

WEEK DAYS

(Monday through Friday)

7:30 P.M.

(No Services Saturday)

NOTICE

Liberty Memorial Gardens has developed a new garden-160 grave lots will be sold for upright monuments. Never a future charge. The price you pay for lots includes permanent care of lots forever. Monuments have size restrictions.

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Mail to:

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Route 2, Box 69
Booneville, Miss. 38829
Phone 728-4230

Please send me more information on your new upright memorial plan for Liberty Memorial Gardens.



RELIGIOUS FESTIVAL— Dan Warmbrod (seated) and Edward Ludlow (both shown in the photo at right) presented a two organ recital Sunday afternoon in the sanctuary of the First United Methodist Church (above). Believed to be the first of its kind for North Mississippi, this recital was a part of the church's second annual festival of religion, art and music. Warmbrod, who is the regular organist for the church, is an instructor at Northeast Mississippi Junior College. Ludlow is an associate professor of organ and church music at Blue Mountain College. Following the recital, a reception was held in the church's fellowship hall, which contained a display of art works and crafts by both children and adult church members. (Photos by Ken Christian)



Compared To Last Year, Last Month

Sales Tax Collections Are Up -- And Down

Although sales tax collections for the city of Booneville during October were down when compared with the collections for the previous month, they showed an increase of \$1,000 over the amount collected during October of last year. For October 1981, Booneville reported sales

tax collections of \$38,324, exactly \$1,000 more than the \$37,324 reported in October 1980, but almost \$6,000 less than the \$44,250 reported in August 1981. The September 1981 figure was down \$623 from the \$44,873 reported in September 1980. Statewide, total tax

collections for Mississippi's general fund showed a decline last month, but are running about 12 percent higher for the current fiscal year than during the same period a year ago, according to a report by State Tax Commission Chairman A.C. "Butch" Lambert. Total collections for the

general fund were \$341.7 million for the four months ending Oct. 31, an increase of \$37.2 million, or 12.2 percent, over the corresponding period last year. The fiscal year began July 1. Sales tax collections for October were down by \$92,794 statewide from the

September collections, but were higher than they were during October of last year. Tax officials have been concerned for several months that the rate of increase has been lower than anticipated. Following are October 1981 sales tax collections from selected cities and towns with October 1980 figures in parenthesis:

- Aberdeen \$41,572 (\$40,792); Amory \$48,443 (\$52,605); Baldwyn \$18,152 (\$17,524); Columbus \$209,376 (\$198,754); Corinth \$100,905 (\$96,207); Holley Springs \$39,145 (\$35,932); Houston \$25,611 (\$22,439); New Albany \$55,711 (\$50,601); Okolona \$12,023 (\$13,625); Oxford \$83,658 (\$82,230); Pontotoc \$37,159 (\$34,277); Ripley \$33,240 (\$32,107); Senatobia \$37,118 (\$36,255); Tupelo \$272,175 (\$276,587); and West Point \$46,660 (\$44,190).

Sheriff's Arrest Report

The Prentiss County Sheriff's Department reports a total of 11 arrests during the period of Nov. 8-14. Charges placed by the sheriff's department during that period include: DUI, 3; family disturbance, 1; violation of probation, 2; public drunkenness, 3; failure to stop for officer, 1; and court violation, 1. According to the Prentiss County Sheriff's department, someone attempted unsuccessfully to break through the front door of G &

S Grocery Nov. 13. Freddie Ashmore of Route 1, Baldwyn, reported on Nov. 12, the theft of a Remington rifle, two muzzle loaders and knife. Lillian Hamblin of Route 2, Baldwyn, reported on Nov. 2, the theft of three rings, a necklace and two Oriental figurines. Leon Gaston of Route 1, Booneville, reported his car was scratched with a knife on Oct. 31. A 12-gauge rifle, a .22 revolver, holster, knife, and jug of coins belonging to

James W. White for Route 2, Booneville, were reported stolen Nov. 8. Two chain saws belonging to Elbert E. Smith of Route 6, Booneville, were reported stolen Nov. 5. A calculator, jewelry, can opener, binoculars, and money, belonging to Jimmy Ray Spencer of Route 2, Baldwyn, were reported stolen Nov. 12. A Remington shotgun belonging to Paul Blaylock of Route 1, Baldwyn was reported stolen from a pickup Nov. 10.

Police Arrest Report

The Booneville Police Department reports a total of 22 arrests during the period of Nov. 11-16. Charges placed by the police department during that period include: DUI, 5; possession of beer and whiskey, 2; possession of marijuana, 1; under the influence of marijuana, 1; family disturbance, 1; shoplifting, 1; public drunkenness, 4; Hit and run, 1; no driver's license, 3; reckless driving,

4; running stop sign, 3; failure to stop for officer, 1; speeding, 1; failure to yield right of way, 2; expired tag, 1; and improper exhaust, 1. According to the Booneville Police Department, Tommy Hopkins reported that on Nov. 15, while he was at church, someone ransacked his home. A bracelet valued at \$50 was reported stolen. An AM+FM 8-track tape player, belonging to Billy Moody of Glen, was reported

stolen from his car while it was parked at Jordan Industries Nov. 12. Richard W. Troutt of 102 West Wheeler Dr. reported the theft of a 1966 Ford Fairlane parked on Sims St. According to police reports, the car was found at Lee Lambert's Shop. A pay phone was reported stolen from Handy Dan's Nov. 8. Charles Boyd reported the theft of a 10-speed bicycle Nov. 12.

Fire Report

The Booneville Fire Department dispatched units to three fires during the period of Nov. 11-14. Firemen responded to a fire at the residence of Riley Kelton of Thrasher Nov. 13. The switchbox caught fire for an unknown reason, firemen said. Damage was

minor, firemen said. The Thrasher Fire department assisted. Firemen responded to a fire at the residence of W.A. Wheeler of Route 4, Booneville, on Nov. 14. The brick home was a total loss, firemen said. Cause of the fire was unknown. The

Wheeler Fire Department assisted. A combine belonging to Wayne Breedlove of Route 5, Booneville, received extensive damage on Nov. 14, from a fire that started around the combine's motor, firemen said.

FINAL 3 DAYS
THURS., FRI., SAT.

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Aaron Chilcoat
Manager

Holiday
Schedules

The Prentiss County Courthouse will be closed Thanksgiving Day. All offices in the courthouse will be closed Wednesday afternoon, Nov. 25. The Booneville City Hall will be closed Thursday and Friday of next week for the holiday. Prentiss County Schools will dismiss for Thanksgiving holidays at noon Wednesday, Nov. 25. Booneville City Schools will dismiss at 12:30 Wednesday, Nov. 25. Classes at Northeast Mississippi Junior College will be dismissed at 3:20 Tuesday, Nov. 24 for Thanksgiving and classes will resume Monday, Nov. 30. The Banner-Independent office will also be closed next Thursday and Friday for the Thanksgiving holiday.

Local Man

(Continued from Page 1)
tractor-trailer truck and a Ford Thunderbird which were known to have been stolen and pledging a stolen vehicle as security for a loan. The indictment states that federal jurisdiction was obtained because the vehicles moved in interstate commerce. Padgett's trial began Monday in Aberdeen.

REV. & MRS. LARRY HILL
AND
THE CHURCH FAMILY
INVITE YOU
TO ATTEND THEIR

5TH ANNUAL
HARVEST SERVICE
FRIDAY, NOVEMBER 27, 1981
EXPERIENCE A TURN-OF-THE-CENTURY OUTPOURING
OF REVIVAL FIRES IN THE TRUE PENTECOSTAL
FASHION AT THE AZUZA STREET MISSION WHEN
THE 60 VOICE CHURCH CHOIR
PRESENTS
HIS TRUTH
IS MARCHING ON!
FRIDAY, NOVEMBER 27, 1981 — 7:30 P.M.
SUNDAY, NOVEMBER 29, 1981 — 6:00 P.M.

SCHEDULE OF CHURCH SERVICES

| | |
|---|--|
| SUNDAY: | WEDNESDAY: |
| Sunday School 10:00 A.M. | Bible Study 7:00 P.M. |
| Morning Worship 11:00 A.M. | Children's Bible Study 7:15 P.M. |
| (Broadcast Live on WBIP FM — 99 on FM Dial) | |
| Special Service for Children at 11:00 | |
| Sunday Night — | SATURDAY: |
| Youth Fellowship 5:15 P.M. | Outreach Service 6:00 P.M. |
| Worship and Preaching 6:00 P.M. | (Aletha Lodge Nursing Home) |
| | PASTOR HILL CAN BE HEARD EACH SATURDAY |
| | MORNING ON WBIP F/M — 8:30 A.M. - 11:30 A.M. |

The First Pentecostal Church
206 NORTH LAKE STREET, BOONEVILLE, MISS. — PHONE 728-4956
"HOME OF OLD TIME RELIGION"

PRE-Thanksgiving Sale

ALL 3-PIECE VESTED SUITS

1/3 OFF

REGULAR PRICE

Polyester, Wool, & Wool Blends

20% OFF

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3 DAYS ONLY THURS.-FRI.-SAT.

OXFORD CLOTH SHIRTS \$15.99

TAN, WHITE, BLUE, PEACH, GREY, GREEN, OFF-WHITE, YELLOW, ASSORTED STRIPES.

BOYS' MCGREGOR SWEATERS

SIZES 12 THRU 20

\$12.50

A PERSONAL GIFT MEANS MORE. WE MONOGRAM

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Men's Quarters

Opinion

Local Comments, Letters, Editorials

'Talk O' The Town'

Street Opinion Poll

QUESTION: What do you think about the lease-management agreement announced last week between the Northeast Mississippi Hospital in Booneville and the Baptist Memorial Hospital in Memphis? Do you think this will result in better health care for Prentiss Countians?



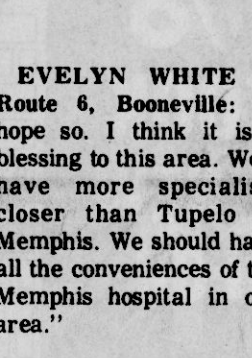
JERRY CUMMINGS of Route 3, Booneville: "Yes, it should. The Baptist Hospital should know more about running hospitals. We should get more specialized care here in Booneville. We have a good hospital. We just need someone to run it that knows how."



GROVES SHINAULT of 1006 N. Lake St., Booneville: "Yes. I think it would be for the simple reason that we have better doctors connected with the Baptist hospital in Memphis."



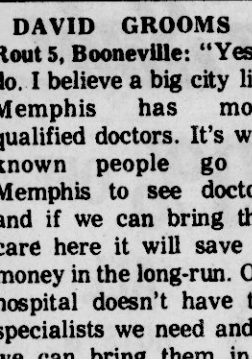
MRS. VANCE POTTS of 109 Sixth St., Booneville: "I know there are some parts about our hospital that need remedying...but there is good to our hospital. But I believe affiliation with the Baptist hospital will be good for Booneville and Prentiss County by bringing in more specialists. I feel like more people will come to the Booneville hospital now."



EVELYN WHITE of Route 6, Booneville: "I hope so. I think it is a blessing to this area. We'll have more specialists closer than Tupelo or Memphis. We should have all the conveniences of the Memphis hospital in our area."



DOROTHY HUGHES of Route 4, Booneville: "I would think so because it seems like we don't have the right doctors."



DAVID GROOMS of Route 5, Booneville: "Yes, I do. I believe a big city like Memphis has more qualified doctors. It's well known people go to Memphis to see doctors and if we can bring that care here it will save us money in the long-run. Our hospital doesn't have the specialists we need and if we can bring them in it will be a better improvement."

(Editor's note: "Talk O' The Town" is not intended as a scientific poll of public opinion. Rather, it is simply intended to give Prentiss Countians an opportunity to voice their opinions on particular issues and topics. Maybe we'll ask you next!)

Reflections

By Ken Christian

While I normally don't watch "Saturday Night Live," I just happened to turn it on last weekend in time to catch a skit which amounted to a take-off, or spoof, of the old "Candid Camera" series.

There were three skits on their "Hidden Photo" version of the old familiar show. Of course, all three consisted of actors playing parts according to a script, but they played it as if it were actually filmed with a hidden camera.

The first skit took place in a restaurant and involved filming the "reactions" of customers to a hot fork (or

spoon, I don't really remember which). The "cook" would hold a fork over a gas range, heating it red hot and placing it next to a plate of food which would be served to an "unsuspecting customer." The purpose of the skit was to film the reactions of the customers as they put the hot fork into their mouths.

Another skit on the "Hidden Photo" episode consisted of various people harrasing a blind man, with them eventually replacing his seeing-eye dog with a pig.

The third skit on that particular segment involved young children. The actor playing the part of Candid

Camera host Allen Funt would call children out of a classroom one at a time and tell them their parents were putting them up for adoption. "Your parents are giving you away," he would say. The "fun" part of the skit was the reactions of the kids to this statement.

Of course, as I said before, all those involved in these skits were actors - including the children - and they were just playing a part. But, I just can't see anything funny about giving someone a hot fork with which to unsuspiciously burn themselves, or harrasing a blind man, or telling a child his parents are giving him away.

But apparently the audience saw the humor - everytime one of the actors put the "hot fork" in his or her mouth, the audience rolled- likewise when the blindman wound up with a seeing-eye-pig instead of seeing-eye dog, and when the children broke into tears when they were told they were being given away.

I wonder if John Hinkley and Mark David Chapman would see the humor in this skit?

Eyes On Mississippi

Consensus Indicates Burgin Could Win Election

By BILL MINOR
Columnist

COLUMBUS, Miss.-Well, you won't have Big Bad Bill Burgin to contend with around the Mississippi Legislature anymore since he fouled up and got sent off to the federal penitentiary for influence peddling on a federal contract. Wrong.

On a visit here the other day, I sampled local opinion about whether or not the once powerful state senator, now serving out the last of his 15-month federal prison sentence here on work-release, could ever come back politically.

The answer, from those who would rather forget about Bill Burgin as well as those who still admire the booming voiced political figure, is an unequivocal "yes." That was the feeling incidentally, of several politically knowledgeable and a blacks who represent what may well be the balance of power here in this Northeast Mississippi prairie town.

Ben Owen, himself a former longtime state representative and still a leading county political

figure, ventured that he would even serve as Burgin's campaign manager if Burgin wanted him.

"I don't think there's any question he could win...he's so much better than what we've got down there in Jackson," said Owen.

It must be remembered, however, that Owen has not fared so well the last couple of times he has run, including a bid to fill Burgin's seat after the latter's resignation in 1978.

All this, of course, is a bit mind-boggling when you consider that Burgin's alleged crime was that he pocketed something like \$230,000 out of a federal contract intended to help disadvantaged children in Mississippi. But the memory here is that Burgin was doggone effective when he was in the legislature, and a lot of people haven't forgotten that.

Only in Mississippi, however, could you have been convicted of a felony in federal court, as was Burgin, and not be barred for life from holding public

office, much less a seat in the State Legislature. But the peculiarity of Mississippi law is that the term "felony" only applies to a conviction in state court, not in federal court.

There were attempts to correct that little flaw in the Mississippi law a few years ago when Jackson County Eddie Khayat was judged guilty of income tax evasion, but it failed to pass the legislature, with the opposition being led by a senator named Bill Burgin.

What it will take now to bar a convicted federal felon from holding office, in view of one ruling by the Mississippi Supreme Court, says Atty. Gen. Bill Allain, is an amendment to the state constitution, changing the qualifications for electors.

Consequently, it is possible, if the 1982 Legislature is so inclined, to submit a constitution amendment to the voters next year which could in effect bar Burgin from getting back into the Mississippi Legislature.

Should that happen, of course it would be labeled

the "Burgin Amendment," and would make the onetime terror of the legislative turf a cause celebre even while he is still picking grapes in his sons (?) vineyard.

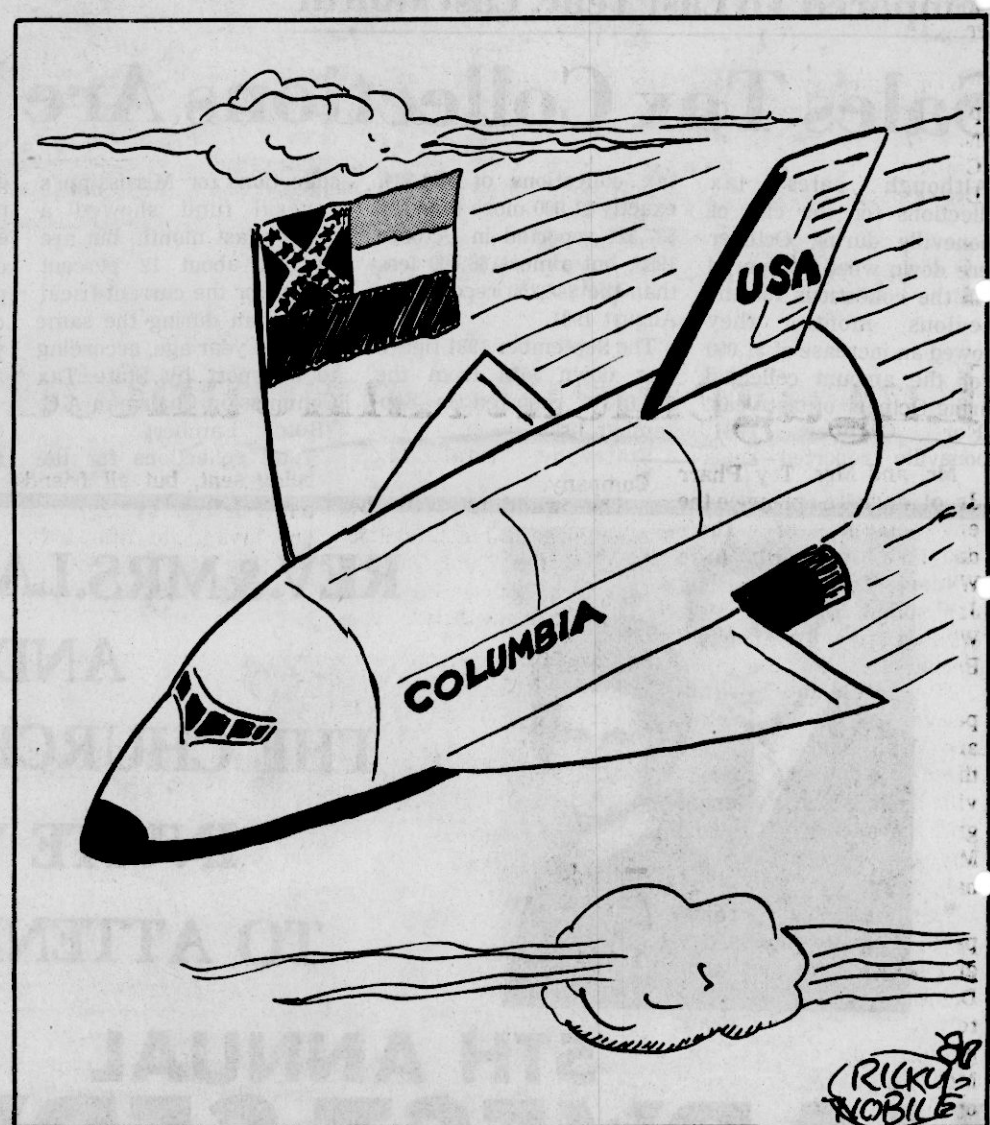
The Burgin labor in the vineyard as part of his federal penal rehabilitation is, again, one of the bizarre aspects of Burgin's incredible influence while a

member of the legislature. He pushed through the legislature the "Native Wine" bill that made it possible for the first time since the prohibition days for wines to be bottled and sold commercially in Mississippi.

It so happened that Burgin had developed the biggest grape wine vineyard in

(Continued on Page 12)

"TRULY" A GREAT DAY!



Letter

Thanks From Thrasher School

Dear Editor,

We realize that our local businesses and industries are constantly being asked to give support to various functions in our schools and communities. With our national economy being in the state it's in and our

local businesses feeling the results, we realize the burden placed upon each of you.

However, you came to our aid and generously contributed to our requests for help in our Halloween Carnival. This enabled us to have a

successful program and for this we are thankful.

Thank you, everyone who participated in our carnival.

Harold V. Padgett
Principal
Thrasher Attendance Center

Ponderings

By Angela Smith

A Map Room

I did not see the room in the basement of the Prentiss County Courthouse that formerly served as a women's restroom-boiler room before the Prentiss County Board of Supervisors had the room renovated for use as a map room.

According to the supervisors, it would actually be hard for anyone to imagine the terrible condition of the room before its renovation. In fact, the supervisors referred to the room as a "dungeon" before it was renovated.

"The room contained junk. Mostly filth. It was a mass of eroded rotted pipes...glass jugs and fruit jars. Anything you could think of you could find in it," said J.P. Davis, president of the board of supervisors.

The room had not been used for about 15 years, he said. He added that when a sheriff would confiscate items he would put them in the basement.

However, the room, which is completely renovated now except for furnishings, is now referred to as a "map room" and will be used for property reappraisal-appraisal, plus maintenance of reappraisal when the job is finished, the supervisors said.

In other words, the map room is an extension of Tax Assessor-Collector Danny Childer's office, Davis said.

Standing in the map room now and looking out the south window, it's hard to imagine coal ever being shoveled through there into the boiler...or water covering the floor as the supervisors said it did before renovation. Because now the room is just the opposite of a "dungeon." The room is well-lighted, air-conditioned and definitely a room to be proud of, as the supervisors obviously are.

I saw the room Monday, and it's now one of the nicest rooms in the courthouse. The actual cost to the county of

renovating the room was \$2,500, Davis said.

Davis said the reason the room in the basement had not been renovated earlier was because the supervisors hadn't seen a need for it. But, he said, with reappraisal starting the first of the year, "the need is here now."

More About Idumie School

Included in the "Remember When" edition of the Banner-Independent over a month ago was a picture of the Idumie School. I had never heard of "Idumie" so I asked my readers for information about the school.

Troy Inman of Thrasher told me who to contact for some information about Idumie and here is what I learned.

According to Lloyd Bullard of Burton, Idumie School used to be Lacey School. "I guess they went to rebuild Lacey School and just moved it to a better location," Mr. Bullard told me.

He said Idumie was located about two miles north of Burton, just off Highway 365 and that Lacey School was located about a mile southwest of the Idumie site.

He said Idumie was a two-room school with two teachers and that the school was consolidated with Burton in the mid 1920's.

Mr. Bullard said he thought Lacey School was called by that name due to the fact that Lacey's owned the property the school was built on. He said Tom Lacey operated a store at Burton at that time. However, he said he had no idea how the name "Idumie" originated.

But Holly Patterson of Burton told me "Idumie is bound to be an Indian name."

He said that since Jacinto, Tishomingo, and Luka were names of Indian chiefs, perhaps Idumie was too. "I've never seen that unusual name anywhere and if it's not Indian, I don't know where they got the name," he said.

Snowflakes

Last Saturday morning I did something unusual for me. I tore myself away from the cartoons and went to bazaars. That's right-two bazaars in one day!

First I went to the bazaar sponsored by the Church of Jesus Christ of Latter-Day Saints held at their church, and then I went to the bazaar sponsored by the Christ United Methodist Women of Blackland held at the community center.

I was so impressed with all the hand-made holiday decorations I saw at both bazaars, that I decided I'd try making Christmas ornaments myself.

So I went to a local store and purchased a pattern of crochet instructions for Christmas ornaments, 450 yards of crochet thread and a no. 4 crochet hook.

Amidst all my visions of crocheted snowflakes I overlooked one little detail. Or rather, I just ignored the fact that I can't crochet. I thought I could fake it. Wrong. After a few hours of pretending to crochet, all I wound up with was tangled thread. (I decided I can decorate the Christmas tree with 450 yards of crochet thread and wrap the presents in the crochet pattern!)

To top it off, Monday I saw Mrs. E.L. McGaughy of Booneville and she told me she had crocheted 86 snowflakes that will be sold at a bazaar this weekend.

I told her about my crocheting attempts and she told me I purchased the wrong size thread and crochet hook. So after talking to her I purchased exactly the size thread and crochet hook she told me to.

And I'm certain of one thing. Now I'll have snowflake ornaments on my Christmas tree. I'm going to another bazaar this weekend and buy some of Mrs. McGaughy's snowflakes!

Adventure

Last week the news was full of stories about the launch and landing of the space shuttle Columbia and also about the four men who flew 6,000 miles from Japan to northern California in a balloon.

Now those guys really had some adventure in their lives. Adventure for me is going to a different self-service gas station and trying to figure out how to work the gas pump!

Court Square Ponderings

"Money cannot buy friends but it gets you a better class of enemies."

Banner-Independent

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Banner-Independent

Society News

Church, Family, Clubs

Miss Melissa McGee Engaged To Mr. Anthony Dean

Mr. and Mrs. Robert McGee of Booneville announce the engagement of their daughter, Melissa Jane, to Anthony Dean, son of Mr. and Mrs. Author Dean of Oxford.

The bride-elect is the granddaughter of Mrs. Julia Johnson of Booneville. She is a graduate of Booneville High where she was a member of the FBLA Club and the FHA Club. She also is attending Northeast Mississippi Junior College, studying music.

The prospective groom is the grandson of Maybelle Dean. He is a 1973 graduate of Oxford High School and a 1978 graduate of the University of Mississippi. He is employed in Commercial Production with television station WTVA in Tupelo.

The wedding will be at 6 p.m. on Thanksgiving Day, Nov. 26, at the Holiness Church of Christ Deliverance Center.



Miss Melissa Jane McGee

Following the ceremony, a reception will be held in the home of Mr. and Mrs. Robert McGee in Booneville.

Pharr—Armstrong Engagement Announced

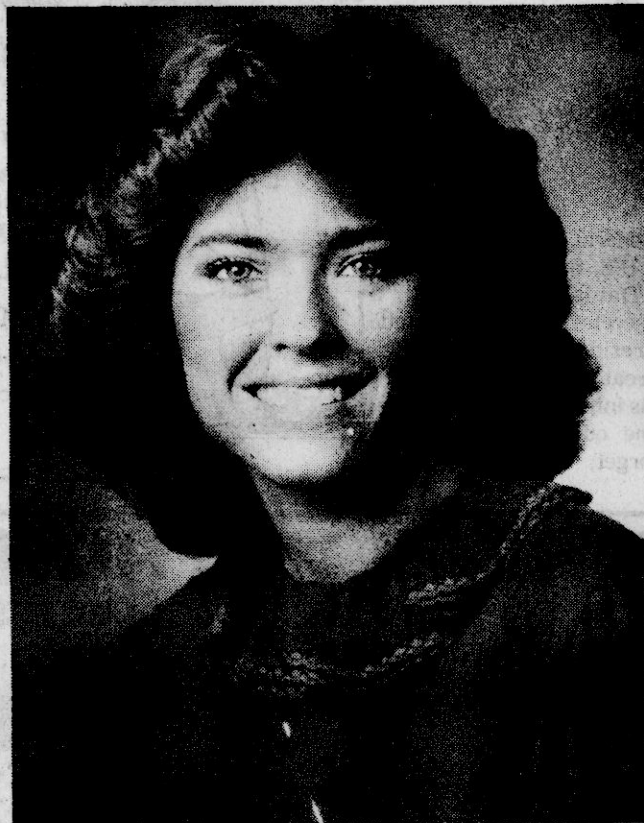
Mr. and Mrs. Toy Pharr Jr. of Marietta announce the engagement of their daughter, Angela Rhena, to William Tracy Armstrong Jr., son of Mr. and Mrs. William Tracy Armstrong of Booneville.

The maternal grandparents of the bride-elect are Mrs. Aline Bacon and the late Cecil Bacon of Nashville, Ga. The paternal grandparents are Mr. and Mrs. Toy Pharr of Savannah, Tenn.

The maternal grandparents of the prospective groom are Mr. and Mrs. David B. Estes of Plantersville. The paternal grandparents are Mr. and Mrs. William N. Armstrong of Tupelo.

The bride-elect is a 1981 graduate of Booneville High School. She is presently employed at Armstrong Construction Company and plans to attend Northeast Mississippi Junior College next fall.

The prospective groom is a 1981 graduate of Booneville High School. Upon returning from Basic Training at Fort Jackson, S.C., he will be employed at Armstrong Construction



Miss Angela Rhena Pharr

GRAND OPENING OF Booneville's Book Gallery

(NEW DIVISION OF DOWNS PRINTING)
1701 EAST CHURCH STREET

FRIDAY, NOVEMBER 20th
SATURDAY, NOVEMBER 21st

10:00 A.M. to 5:00 P.M.

Everyone Is Invited To Come By
And See Our Selections

Drawing For FREE Gifts—Saturday

Miss Newman And Mr. Davidson Are Wed

The Pratt Christian Church was the setting on July 26 for the wedding of Miss Janice Marie Newman and John Mark Davidson.

The bride is the daughter of Mr. and Mrs. James Olen Newman and the groom is the son of Mr. and Mrs. Johnny Britton Davidson, all of the Pratt community.

Mrs. Susan Stephens registered the guests as they entered the church. Miss Lynn Bishop, pianist, of Jackson and Ricky Bishop, vocalist, of Booneville provided a program of nuptial music.

Minister Danny Horton performed the traditional double ring ceremony before an altar arched in greenery. Candelabras and a basket of white gladiolas, coral carnations and baby's breath complimented the wedding theme.

Given in marriage by her father, the bride wore a white organza gown with high neckline and soft sheer bishop sleeves. The ruffled back of the gown formed a chapel train.

The fingertip veil was enhanced with matching lace. The bride carried a bouquet of roses, orchids, stephanotis, baby's breath, and white lace. She wore a wide gold wedding ring belonging to her maternal grandmother.

Mrs. Debbie Newman, sister-in-law of the bride, served as matron of honor. Her formal-length gown of

Camille coral of Lustre glo was styled with sweetheart neckline and shirred short sleeves over the flowing crystal pleated skirt.

Bridesmaids were Misses Allyson Greene, cousin of the bride, of Atlanta, Ga., Sheila Mabry, Lisa Chase, Debbie Kesler and Mrs. Cindy Davis. They wore gowns similar to that of the matron of honor.

Little Miss Jamie

Newman, niece of the bride, was flowergirl. Master Chris Horton served as ring bearer.

The groom's father served as best man. Groomsmen were Mike Harbor, cousin of the groom; James Mac Newman, brother of the bride; Danny Swinney; Britt Corbett; and Michael Underwood. Acolytes and ushers were Frank Agnew and Terry Green, cousin of

the bride of Atlanta.

For her daughter's wedding, Mrs. Newman wore a floor-length gown of powder blue lace. The groom's mother wore a formal two-piece gown of navy crepe and chiffon. Both mothers wore white orchid corsages.

A reception was held in the

Pratt Community Center immediately following the wedding ceremony.

For their honeymoon, the couple visited points of interest in Tennessee and Georgia. They are now residing in Starkville, where both are students at Mississippi State University.



Mr. And Mrs. John Mark Davidson

Prospect News

By MRS. DUDLEY LINDSEY
Correspondent

Church services here Sunday were enjoyed by all present. Bro. Franks brought the message.

Mr. and Mrs. J.L. Hall were Thursday visitors of her father, A.C. Yarber, at Cains Chapel.

Mr. and Mrs. Joe Stone and Robbie visited with relatives at Altitude Sunday.

Mrs. Robert Morris of Pleasant Ridge was a Tuesday guest of Mrs. Dudley Lindsey and Mrs. Delma Lesley.

Mrs. Joe Stone and Mrs. Anita Vick visited Mrs. Roy Treece at the Magnolia hospital in Corinth Saturday.

Mrs. Myrtle Micheals of Piney Grove was a Friday night guest of Mr. and Mrs. Larry Powell and Jenever.

Thursday supper guests of Mr. and Mrs. J.L. Hall were Mr. and Mrs. Tice Hall of Baldwin, Mrs. Ollie Rye of

Trumount, and Mrs. Lucille Hall of Jerico.

Sunday visitors of Mr. and Mrs. Dudley Lindsey were Mr. and Mrs. Austin and Mrs. T.P. Chittom of Booneville.

Mrs. Cathern Nash and Donnie of Marietta were Sunday visitors of Mrs. Syble Smith and Mike.

Penny Lindsey spent a few days last week at Altitude as the guest of Mr. and Mrs. Henry Bearden. She was accompanied home by Pat Bearden and Malcomb Tucker of Booneville.

Mrs. Jack Jolly of Corinth was a Saturday guest of Mrs. Ida Powell.

Saturday night visitors of Mr. and Mrs. Joe Stone were Allen Borden and Randy Hare of Altitude and Mrs. Anita Vick and Ricky Underwood of Mantachie.



BOONEVILLE SUNDAY NOV.-22nd.

COMMUNITY CENTER
BIG Pre-Thanksgiving Singing
1:30 P.M. UNTIL?

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★JERICHO★
★SENATORS★
★HILL FAMILY★
★FRAIZER BAND★
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—BY ATTENDING—
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Merrier Christmas Begin at GODDARD'S

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SOLITAIRE \$139.95

| REG. | SALE |
|------------|--------|
| 3MM—\$2.50 | 99¢ |
| 4MM—\$3.00 | \$1.99 |
| 5MM—\$4.50 | \$2.99 |
| 6MM—\$6.50 | \$3.99 |
| 7MM—\$7.00 | \$4.99 |

REG. \$800.00 SALE \$699.00

REG. \$775.00 SALE \$699.00

REG. \$239.00 SALE \$199.95

REG. \$395.00 SALE \$349.00

REG. \$495.00 SALE \$449.00

REG. \$250.00 SALE \$199.95

REG. \$300.00 SALE \$250.00

GODDARD'S JEWELRY

Miss Horn Is Engaged To Mr. Prentiss

June Horn and Carl Horn announce the engagement and forthcoming marriage of their daughter, Tammy Leista, to Jim Prentiss, son of Mr. and Mrs. James Prentiss of Booneville.

The bride-elect is the granddaughter of Mr. and Mrs. Clarence Butler of Booneville, and Mrs. Villar McCoy of Zion, Ill., and the late Dauzy Horn of New Site.

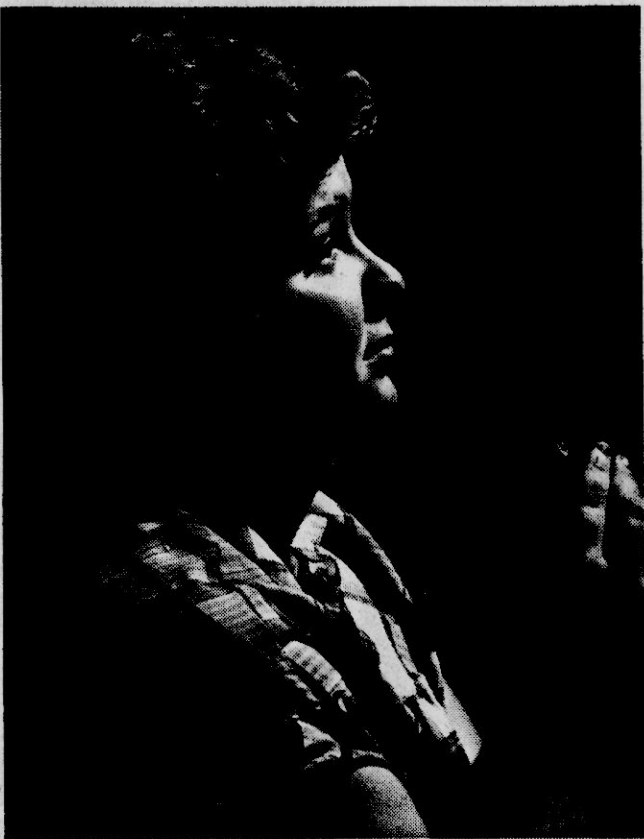
She is a graduate of Booneville High School. She received a degree in nursing from Northeast Mississippi Junior College and is presently employed at the North Mississippi Medical Center in Tupelo.

The prospective groom is the grandson of Mrs. Autie Henry of Booneville and the late Louis Henry, and W.A. Prentiss and the late Mrs. Sarah Prentiss of Booneville.

He is presently employed at the North Mississippi Medical Center.

The wedding will be solemnized Jan. 8 at 7 p.m. at the Booneville Church of Christ.

No invitations are being



Miss Tammy Leista Horn

sent, but all friends and relatives of the couple are invited to attend the wedding and reception.

Sarah Ann Grisham To Wed Thomas Ryan

Mr. and Mrs. Bob E. Grisham of Houston, Texas, formerly of Booneville, announce the engagement and forthcoming marriage of their daughter, Sarah Ann, to Thomas Mitchell Ryan, son of Mr. and Mrs. Bobby L. Ryan of Wheeler.

Miss Grisham is the granddaughter of Mr. and Mrs. W.R. Grisham of Baldwin and Mr. and Mrs. G.A. English of Jumbertown.

She is a graduate of Booneville High School and Northeast Mississippi Junior College. She is employed with Gifford, Moore and Bolen in Booneville.

The prospective groom is the grandson of Mr. and Mrs. R.V. Ryan, and Mr. and Mrs. T.V. Strange, all of Wheeler.

He is a graduate of Wheeler High School and attended Northeast Mississippi Junior College. He is employed with Business Equipment and Supply in Tupelo.

The wedding will be solemnized Dec. 26, at 6:30 p.m. in the Wheeler Baptist



Miss Sarah Ann Grisham

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

Charles Walden Speaks To Local Woman's Club

Charles Walden, charter president and current president of the Prentiss County Development Association (PCDA), was the guest speaker at the Nov. 12 meeting of the Booneville Woman's Club held at 3 p.m. at the George E. Allen Library.

Mrs. Webster Cleveland Jr., vice-president of the club, presided in the absence of the president, Mrs. J. Curlee Ross. Twenty-six members were present.

Walden, introduced by Mrs. W.B. White, spoke on the activities of PCDA. He also gave a brief history of the organization, saying it was organized as an instrument to promote progress in Prentiss County.

At present, PCDA is largely supported financially by membership dues and by a one mill tax levy made possible by the Prentiss County Board of Supervisors.

Walden said two objectives of the association are to attempt to acquire more industry for the county and to offer more opportunities for young people.

Currently, the city of Booneville is attempting to qualify as a "Key Community" in the state of Mississippi, which would be an incentive for industries to

locate here.

This year, PCDA is also co-sponsoring a cultural program which will be climaxed by the presentation of portions of "The Messiah" by the Tupelo Symphony Orchestra and chorus at 2:30 p.m. on Dec. 15 at Northeast Junior College.

Walden told the Woman's Club that Gov. William Winter will be the guest speaker at the annual PCDA membership banquet on Jan. 28. He concluded his remarks by saying that the association is attempting to develop and better Prentiss County for present and future generations.

In other business at the Thursday night meeting, two new members, Mrs. Robert Griffin and Mrs. Sam Milton, were welcomed into the club.

During the business session, Mrs. Lewis Earl Perry, treasurer, reported that contributions have been sent to the Willard F. Bond Home and to the Old Ladies' Home in Jackson.

Mrs. Stewart Vail, chairman of the club's Family Life Division, said that Mayor Charles Crabb has proclaimed Thanksgiving week as National Family Week in the city of Booneville.

Club members brought ornaments for the library's Christmas tree.

The hostesses, Mrs. Cleveland, Mrs. Vail and Mrs. Emmons Turner, served refreshments depicting fall colors.

Mrs. Patsy Johnson was the speaker for the program. The subject of her presentation was Jefferson Davis.

According to Mrs. Johnson, Davis, born in 1808, was the 10th child in a large family. His middle name, which is not frequently mentioned, was Finis.

Davis was a West Point



RUGG-HOLT GENEALOGY BOOK PRESENTED - Mrs. Paul Dobbins (center) presents a book entitled "Rugg-Holt Genealogy" to DAR Regent Mrs. O.C. Robinson (left) and Mrs. William S. Murphy, (right) Regent, Mississippi DAR. Mrs. Dobbins, who authored the book through years of research and work, presented a copy to the Natchez Trace Chapter and one copy to the DAR Traveling Library at the DAR meeting Nov. 12.

Know The DAR Is Topic For Monthly Meeting

Mrs. William S. Murphy, Regent, Mississippi Daughters of the American Revolution was the special guest and speaker at the meeting of the Natchez Trace Chapter, Daughters of the American Revolution on Nov. 12.

Hostesses for the meeting were Mrs. James Davis, Mrs. Fred Fugitt Jr., Mrs. W.C. Milner, and Mrs. James H. Ward. The banquet tables in the Hospitality Room at Northeast Mississippi Junior College were attractively decorated with seasonal flowers and fall colors.

Regent Mrs. O.C. Robinson presided at the meeting. Mrs. Paul Dobbins led the chapter in the pledge of allegiance to the flag and Mrs. Marvin Smitherman led in the DAR Ritual.

Mrs. Murphy selected the topic "Know the DAR." She

said each member should know what it is, what it stands for, and to think more of the role of women in these changing times.

Mrs. Murphy urged each member to not forget the sacrifices the founding fathers made and never to let others take their place in rendering service to community and country.

She said that home is no longer the only place where there is work for women to do. Of the 24 national committees in DAR, there is a place of service for each one. Mrs. Murphy closed by saying that by thanksgiving, we are expressing our thanksgiving.

Mrs. Paul Dobbins made a presentation of the "Rugg-Holt Genealogy," a hardback book of family history she had authored through years of research and work. She presented a copy to the Natchez Trace Chapter and

one copy to the DAR Traveling Library.

Mrs. Robinson presented the President's General message. Dr. Mary Rickard gave a National Defense report. Dr. Rickard said that a defense representative had been present on the NEMJC campus and had spoken to a group.

This representative had just returned from Egypt where he had been during the recent time of unrest following Sadat's assassination. He reported that the transition to the new rule had been made as smoothly as could be under prevailing circumstances, and that our country was following the defense policy as set up.

Following a business session, the meeting was adjourned with the repeating of The American's Creed.

UDC Club Meets At Michael Home

Mrs. Cliff Michael welcomed the members of the D.T. Beall Chapter of the United Daughters of the Confederacy to her home at 3:30 p.m. on Nov. 11. Mrs. Willie Kemp and Mrs. Mabel Hill served as co-hostesses.

With the participation of chapter members, Mrs. Richard Kemp opened the meeting with the UDC ritual.

Mrs. Patsy Johnson was the speaker for the program. The subject of her presentation was Jefferson Davis.

According to Mrs. Johnson, Davis, born in 1808, was the 10th child in a large family. His middle name, which is not frequently mentioned, was Finis.

Davis was a West Point

graduate. He served with distinction in the army and was a hero in the Mexican War.

In 1845 he was elected to Congress, where he was known as the best intellectually equipped man of his age in the country, Mrs. Johnson said.

Davis left his mark and went far. After his major roll as president of the Confederacy, he received the rank of Brigadier

General. Later he served as a U.S. Senator.

Davis also served as Secretary of War under President Pierce. He was great patriot and, because of his integrity and character, one our nation will never forget, Mrs. Johnson said.

Miss Lacy Weds Mr. Bacon

PHOENIX, Ariz. - Miss Vicki Lyn Lacy, a native of Oxford, Miss., and Roger Ilydell Bacon, a Phoenix native, were married in a 7 p.m. ceremony on Oct. 22 in the Charismatic-Pentecostal Chapel of the Valley Cathedral in Phoenix.

The bride is the daughter of Mrs. Mary Irvin Lacy of Theodore, Ala., and the granddaughter of Horace Greeley Irvin of Booneville and Mrs. Betha Wood Irving of Theodore, Ala. She has been a resident of Arizona since 1970.

The groom is the son of Mrs. Sandra Boggs Kiley of Los Angeles, Calif., and Robert Lee Bacon of Scottsdale, Ariz.

Mrs. Beck Grant, a close friend of the bride, attended as matron of honor. Miss Yvonne Lacy was bride's maid.

Attending the groom as best man was Bobby Bacon, brother of the groom. Jim Judkins, a close friend of the groom, was groomsman.

Mrs. Phyllis Ferguson directed the wedding.

Following the wedding, a reception was held in the fellowship hall of the church. Gina Meuer directed.

The couple will make their home in Phoenix, where the bride is accounting office manager for Solahart and the groom is employed by Corbin Construction Company and is working on his B.S. degree.

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NOV. 19
American Cancer Society

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BY RONNIE

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KAPPA KAPPA IOTA MEETING - The Gamma Conclave, Kappa Kappa Iota, held their regular meeting at the Frank Haney Union at NEMJC Tuesday afternoon, Nov. 10. Shown are (from left) Annie Maude Brown, hostess; Retha Clifton, Gamma president; Bonnie Stowers, hostess; Mary Robinson, past state president; Myerl Langford, state president; and Miriam Baker, hostess.

For Outstanding Service

Mrs. Ross Wins National Honors

Mrs. Claire T. Ross, Prentiss County Extension Home Economist, recently received national recognition for her outstanding services to others and was presented an award in Las Vegas.

On Friday night, Nov. 6, the Prentiss County Board of Supervisors and members of the Extension Homemakers Clubs honored Mrs. Ross locally with a banquet at the Campus Country Restaurant.

The dining room was decorated in a fall motif with bright-colored leaves, winter squash and pumpkins. An arrangement of roses from the garden of the Nelson Baldwins was the focal point of the head table and small vases of roses were on the other tables.

Mrs. L.C. McCutchen, council president, presided and welcomed the 32 guests, while Mrs. P.F. Daniels pinned a corsage on the guest of honor.

Mrs. McCutchen introduced J.P. Davis, president of the board of supervisors, who praised Mrs. Ross and presented her with a framed certificate of appreciation.

Mrs. Murray Davis, president of the Jumpertown Homemakers Club, gave a brief talk and presented the honoree with a gift from the clubs of the county - a Paul Revere bowl.

The invocation was given by L.C. McCutchen and the meal was served. Desserts were home-baked and furnished by club members.

Mrs. Ross' daughter Mrs. Ann Caver, and son, Johnny Ross, were special guests at the dinner.

Mr. Ross thanked everyone who helped in any way with the banquet and Mrs. Ross expressed her appreciation, also.



HOME ECONOMIST HONORED - Prentiss County Extension Home Economist Mrs. Claire T. Ross was recently awarded a Distinguished Service Award from the National Association of Extension Home Economists at the organization's national meeting in Las Vegas, Nev. After returning to Booneville, Mrs. Ross later received local recognition when the Prentiss County Board of Supervisors and members of the Prentiss County Extension Homemakers Clubs honored her with a banquet at a Booneville restaurant. In the top photo, J.P. Davis (left), president of the board of supervisors, presents Mrs. Ross a Certificate of Recognition from the board. In the bottom photo, Mrs. Murray Davis (right), president of the Jumpertown Homemakers Club, presents Mrs. Ross a Paul Revere bowl from the county's clubs.

Rienzi News

By VIOLA PRESLEY
Correspondent

Mr. and Mrs. Robert Brooks were in Jackson, Tenn., recently to see the Conway Twitty show.

Mrs. Mattie Doty attended the Homemakers Club Wednesday when the group met in the home of Miss Anne Carpenter of Biggersville.

Mr. and Mrs. David Potts spent the weekend camping at Potts Camp, Miss.

The WMS Circle of the Rienzi Baptist Church met Monday evening in the home of Mrs. Milton Bishop for the November Royal Service Program. Mrs. Jolene Perry, director, had charge of the call to worship and the calendar of prayer. Following the program the group discussed plans for Christmas baskets for the shut-ins.

Members present included Mrs. Bishop and Mrs. Perry, Mrs. William Perry, Mrs. Bruce Furtick, Mrs. Katie

Gann, Mrs. Sandra Williams and Viola Presley, a very welcome visitor was Mrs. James H. Moore, a former member of the circle.

The hostess served a sandwich and dessert plate, with chips and dip, coffee and coke. A period of delightful fellowship was enjoyed.

Mrs. Cecil Weatherbee and Mrs. Melvin Johnsey Jr. spent the day Monday in Tupelo.

Mr. and Mrs. David Little of Cape Girardeau, Mo., were weekend guests in the home of Mrs. Truman Smith.

Many local and out-of-town guests were here Sunday afternoon to honor Bro. and Mrs. Wiley Gann on their Silver Wedding Anniversary. Open house was held from 2 to 4 p.m. in the Fellowship Hall of the Rienzi Baptist Church. The Gann's were showered with good wishes, gifts and love on this happy occasion.

Weekend visitors in the Prentiss County Extension Home Economist Mrs. Claire T. Ross

and Mrs. Vance Bragg, Mrs. Sharon Brown of Biggersville, Roy Brown, Karen and

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For BPW Club

Mrs. Hester Is Woman Of Achievement

Mary Blanche Hester, member of the Booneville Business and Professional Women's Club, was named 1981-82 Woman of Achievement at a Sunday luncheon at the Northeast Mississippi Junior College during BPW Week, Oct. 18-24.

The woman of achievement award is designed to honor business and professional women who have distinguished themselves in their careers and communities.

Mrs. Hester was presented a plaque and certificate and was recognized for her active BPW club participation as well as her civic and religious affiliations. Mrs. Alloyce Pickett Simpson, last year's Woman of Achievement, presented the award to Mrs. Hester.

Mrs. Hester is the daughter of Mr. and Mrs. Paul Haygood of Guntown. She graduated from Guntown High School and attended Itawamba Junior College for one year, later enrolling at Blue Mountain College.

She is married to Billy H. Hester. She is employed with DCIC and is the owner of Hester Insurance. She and her husband have one

daughter, Belinda.

Mrs. Hester has been actively involved with the local BPW club since she and her family came to Booneville in 1964. She has served in many capacities with the club, including as president for two years 1975-76 and 1976-77, local third vice-president, director of District VII (1973-74), state treasurer (1975-76), state personal development chairman (1977-78), chairman of BPW Week (1976), chairman of the Queen of the Forest ads (1977-78), and co-chairman of BPW week (1981).

Among her other achievements, Mrs. Hester was selected Woman of the Year for 1975-76 and was presented charter membership in the Sarah Coventry Presidents' Club for outstanding sales (1979). Her community service includes serving as treasurer of the Prentiss County Easter Seals Society.

Mrs. Hester is a member of the First Baptist Church of Booneville.

Along with nominees and their scrapbooks from other clubs in Mississippi, Mrs. Hester will compete for the Statewide Woman of Achievement Award in May 1982.



WOMAN OF ACHIEVEMENT - Mrs. Mary Blanche Hester (right) was presented the 1981-82 Woman of Achievement award at a luncheon at Northeast Mississippi Junior College during National Business and Professional Women's week. Last year's winner of the award, Mrs. Alloyce Pickett Simpson (left), presented the award.



THEIR 50TH - Mr. and Mrs. Thomas King will celebrate their golden wedding anniversary in their home from 2 to 5 p.m. Sunday Nov. 22. The occasion will be hosted by their children, Curtiss King, Mrs. Berville Parsons, Travis King, Mrs. Billy Lytal, Mrs. Paul Beale and Mrs. Judy Hancocok. All friends and relatives are invited.

Cancer Society Elects Officers

The Prentiss County unit of the American Cancer Society met on Oct. 5 to elect officers for the coming year.

Those elected were Stan Riddle, president; Mrs. James Triplett, vice-president; Mrs. Evelyn Breedlove, secretary; Mrs. Voncile Pounds, service chairman; Mrs. Linda Johnson, crusade chairman; Mrs. Jerri Jackson, treasurer; Mrs. Carla Biggs, public education chairman; and Mrs. Ruth Galloway, memorial chairman.

Travis McCaren, Stan Riddle and Mrs. Mary Dobbins served on the nominating committee. Current president, Dave

Duncan, and crusade chairman, Stan Riddle, thanked all of those involved who helped make it possible for Prentiss County to reach the unit's goal this year.

The next meeting of the local American Cancer Society unit will be Jan. 11.

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Blackland News

By MRS. L.L. McALPIN
Correspondent

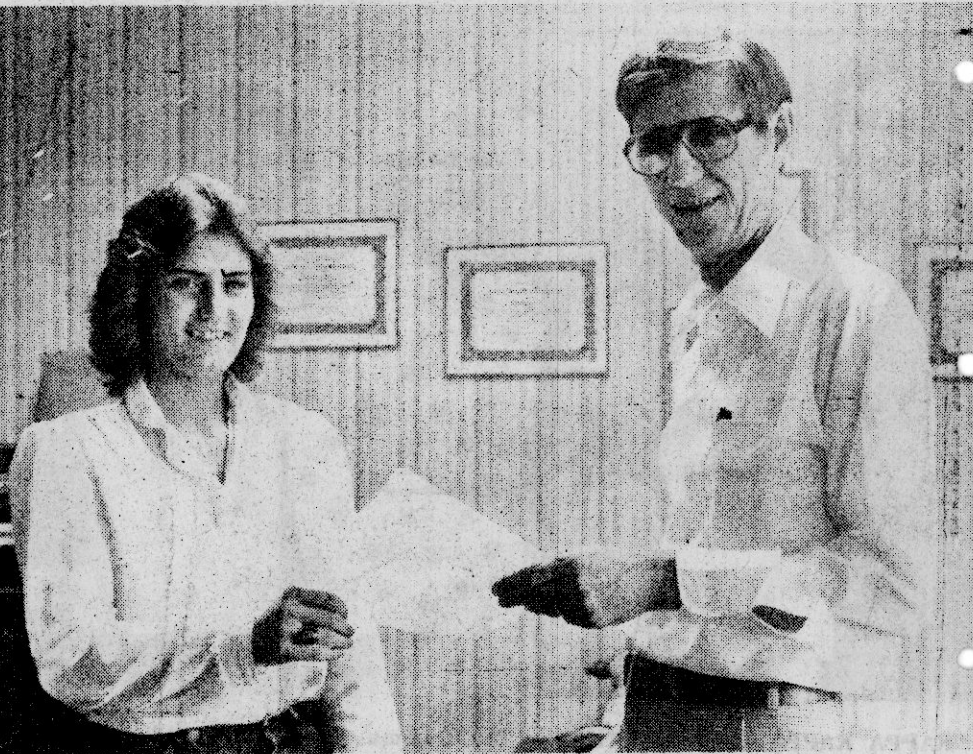
Heather Yearber of Booneville enjoyed Monday with her grandparents, Mr. and Mrs. Claude Trantham. L.L. McAlpin visited with friends in Corinth Tuesday. Recent guests of Mr. and Mrs. James George and Sherry were Betty English, Amy, Robbie and Mickey of Thrasher. Mr. and Mrs. Jim Jamison were in Tunica Thursday for a surprise bridge luncheon honoring Mrs. Owen Bibb Sr. on her 80th birthday. Hostesses were her

daughter, Mrs. Betie Bibb Williams, granddaughter, Mrs. Tommie Harrison, and her daughter-in-law, Mrs. Owen Bibb Jr. The beautiful newly decorated home of Mrs. Owen Bibb Jr. was the perfect setting for the lovely party. Mrs. Laura Campbell of Wiggins and a sister of Mrs. Jim Jamison and Mrs. Jim Jamison and Mrs. Owen Bibb Sr. arrived to enjoy the festivity. Sixteen guests were present. Mrs. Bibb Sr. received many nice gifts which will remind her of this

special day. The Jamisons returned home Friday. The Rev. and Mrs. Marion Payne of Blue Springs were Sunday luncheon guests of Mr. and Mrs. James Davis. Mrs. Author Barnes spent Tuesday through Thursday with Jerry Wayne Barnes and family of West Memphis, Ark. Sherrie and Kenneth Barnes returned with their grandmother for the weekend. Mr. and Mrs. Smith Oakley made a trip to Memphis Tuesday. Mr. and Mrs. Glen Woodruff of Newport, Tenn., returned home Tuesday after visiting Mr. and Mrs. Elmer Rowland. Mr. and Mrs. L.L. McAlpin visited the hospital at the Columbus Air Force Base Thursday. Alyson Jones of Wheeler spent the weekend with Amy Kelly. Miss Lula B. Gholston and Mrs. Roberta McKay of Baldwin and Margaret LeCroy motored to Brandon and Jackson Tuesday. Sympathy is extended to the family of Sherman Estes who died this past week. Mrs. Roy Hodges was a Friday visitor of Mr. and Mrs. Charlie Rowland, Christi and Barry. Mackie McAlpin spent the weekend with Jill McAlpin of Memphis and attended services Sunday at the Colonial Park United Methodist Church. Sunday guests of Mr. and Mrs. Dayton Mayo and DeLanna were Mrs. Paul Moore, Lewanda and Tonya of Jumbertown, and Donna McCoy and Kevin of Booneville. Mr. and Mrs. Everett Larson and children met Mrs. Mary Groff of Pierre, South Dakota, in Memphis last week. Mrs. Groff is spending a week with the Larsen family. Relatives and friends are concerned over the illness of Mrs. Ruth Michael who is in a Gulfport hospital. Her home address is 926 Courthouse, Unit 3, Gulfport, Miss. 39501. Miss Ruth would love to receive a card or letter to brighten her day. We, of this area, have a great love for her and we extend best wishes for a speedy recovery. Saturday guests of Mr. and Mrs. Jim Jamison were Dr. and Mrs. Bill Estell, Cynthia and William of Pine

Grove and Mrs. Ed Sutherland of Memphis. Weekend guests of the Jamisons were Mr. and Mrs. E.B. Spaeth Jr. and Mrs. Nellie Spaeth of Blytheville, Ark. Mr. and Mrs. Russell Hill accompanied Mrs. Max Wilson, Alan and Brent of Wheeler to Memphis Friday where they were overnight guests of Mr. and Mrs. Bill Kinard, Beth and Russell Reed. Sunday guests of Mr. and Mrs. Ted Cristo and family were Sue Smith, Vanassa, Christi, and Elisha of Sallito, and Bobby Harrison of Verona. Kevin McCoy of Booneville arrived Tuesday for the rest of the week with Mr. and Mrs. Dayton Mayo and DeLanna while his mother, Donna McCoy, worked in Greenwood. Linda Yates is welcome home after spending a week in the local hospital. Mr. and Mrs. Gerald Scott and family of Thrasher were Sunday afternoon visitors of Mr. and Mrs. Terry Floyd and family. Best wishes for a speedy recovery are extended to Mrs. Velma Green of the local hospital and Mrs. Jimmie Fae Davis who is convalescing at home. The UMW of Christ United Methodist Church were everjoyed with the attendance at the bazaar Saturday. Your participation is greatly appreciated. Mr. and Mrs. Freddy Rutherford and Michael were visiting Sunday with Mr. and Mrs. Hank Chapman, Dave and Blair of Pine Grove and Mrs. Joyce Danes who is a patient of the Ripley Hospital. John Wilson was the guest speaker at Christ United Methodist Church. His message was well received. After the service a delicious meal was enjoyed and the Rev. Gerald Chaffin was surprised with a pre-Thanksgiving pounding. Mr. and Mrs. Flake Eaton accompanied Mr. and Mrs. Gene Gann to the First Baptist Church in Ripley Sunday night to hear the Baddour Singers. Dianne Gann is a member and really thrilled with the activities of the Baddour Memorial Center in Senatobia. Mr. and Mrs. Joe Downs

and family were Sunday visitors of Mr. and Mrs. Ralph Hatfield and family of Booneville. Mr. and Mrs. Terry Floyd was glad to have their daughter, Mrs. Tonya Vinning, home from the local hospital. Mr. and Mrs. Wade Downs and family were visiting in Tupelo Sunday afternoon. Lee Einhouse of Jackson spent Thursday through Sunday with Mr. and Mrs. Benny Pippin and Holly. The Youth of Christ United Methodist Church will sponsor a Harvest Festival this Saturday at the Blackland Community Center beginning at 6 p.m. The carnival will have a variety of entertainment for your pleasure. You will want to see the Men's Beauty Review and purchase your favorite cake in the County Kitchen. Why not make your plans to attend and have fun this Saturday?



BANNER AWARD WINNER - Kathy Shouse (left), a member of the Prentiss County FBLA at the Prentiss County Vocational Technical School, was the winner in the "Sell the most Banner-Independent Subscriptions" contest. Kathy is a sophomore at Wheeler High School and is the daughter of Mr. and Mrs. William C. Shouse. She is an Intensive Business Training student, and this is her first year at the Prentiss County Vo-Tech School. Banner-Independent publisher, Paul Miller, (right), made the award, a gold chain bracelet, at the recent Prentiss County FBLA Family Night. The FBLA members at the Vo-Tech sell Banner-Independent subscriptions each year as a money-raising project.

Poetry Winners Announced

The Booneville Separate School District recently completed career poetry and poster contests in grades 4-12. There were three divisions: Elementary, grades 3-6; Junior High, grades 7-9; and Senior High, grades 10-12.

The theme was "Explore for the Future." Judging was based on originality, creativity, development of theme, clarity of message and artistic design. Winners in each division will be entered in the state contests in Biloxi in mid-November.

Poetry winners were: Elementary Division: Laura Kristen Gray and Donna Murphy; Junior High Division: Tammy Boren and Mike Hester (Honorable mention: Susan Yarbrough and Catherine Johnson); and, Senior High Division: Kelly Scott (honorable mention: Alan Wold).

Poster winners were: Elementary Division: Felesha Bullock, Amy Goff and Angela Burcham; Junior High Division: Kimi Drown; and Senior High Division: Kelly Scott, Jimmy Torrence, and Mark McGregor (honorable mention: Robert McKinney).

Coordinators for the contests were Mrs. Carolyn Jackson, Mrs. Marie Spain and Mrs. Barbara Holland.

"TEACHING"
By TAMMY BOREN
Anderson Junior High

The finer things in life are not beyond our reach. So as for my career, I think: I'd like to teach. Teaching is a talent not given to some. Because it takes patience with the young. I know sometimes when I have work to do. The teacher is busy with her homework, too. Teaching is a challenge, as it may appear. But to me it's the most rewarding career.

"DRIVING THE BIG RIGS"
By MIKE HESTER
Anderson Junior High

Truck drivers are always on our Roads and Under our bridges and underpasses; always Checking into weigh stations, Keeping our industries moving.

Drivers are men in charge of these Rigs on highways and at Intersections, being Very careful of little Economy cars, which would not survive a Run down.

"WHAT WILL I BE?"
By LAURA KRISTEN GRAY
Booneville Middle School

I think I'll be a doctor
Or maybe a nurse
Or maybe I'll repair things
Like a boot, shoe, or purse
Or maybe I'll be a dancer
Or a movie star
Or maybe an astronaut
to go
Far
Far
Far

(UNTITLED)
By DONNA MURPHY
Booneville Middle School

Girl
Sweet, kind
Running, jumping, playing
School, paper, - animals, food
Growing, studying, working
Gentle, playful
Zoologist

"A WHITE MOUSE"
By KELLY SCOTT
Booneville High School

A little white mouse;
I am, you see
I like all people to cuddle me.
I've beady eyes, and a long pink tau
These are my features,
Which are known very vell.

I am used in experiments in laboratories,
To solve the medical mysteries.
Sometimes I save sick person's lives
Other times I fail
But not more than twice.
I may be small to the human eye,
But I am big in heart

Farewell, Goodbye

By MARY EDDIE TYUS
Correspondent

We had a good crowd and Bro. Wallis preached an inspired sermon Sunday. It was received in a good spirit. Mr. and Mrs. James Hickman Miller of Memphis visited Saturday with Mr. and Mrs. Woodrow Barnett.

Congratulations to Gerald Cox and Danny Joe Kesler. They each get a deer Saturday at Van Flett, Miss. Miss Teresa Ball of Amory visited her aunt, Mrs. Mary Eddie Tyus, Thursday.

Visiting Mr. and Mrs. Robert Morris over the weekend were Mr. and Mrs. Wayne Ramey and family of Iuka, Mr. and Mrs. Earl Underwood, May, Sherry and Jason of Guntown and Mrs. Susie Edgeworth of Verona.

Those visiting Mrs. Verda Mae Stubblefield in the hospital Saturday and Sunday were Mrs. Austin Shook and granddaughter, Shea Holland, of Booneville, the Rev. and Mrs. Aaron Mize and family of Booneville, and Clara Short of Baldwin.

Best get-well wishes go out to Mrs. Linda Kesler who

is in the Baldwin hospital and to Charley Gray who is in the V.A. hospital in

Memphis. Our prayers are for a quick return to health.

Mrs. Christine Huddleston of Booneville is visiting her sister, Mrs. Coy Gardner, and we were proud to have her visit our church Sunday. We invite her back.

We congratulate Mr. and Mrs. W.H. DeVaughn on their great-grandson who arrived Friday, Nov. 13. He is the son of Mr. and Mrs. Eddie Flurry of Booneville.

Mr. and Mrs. Bill Chaffin and son visited Mrs. Chessie Prentice Sunday. Mrs. Prentice's granddaughter, Allison Tolar, spent the weekend.

Mrs. Donna Panell and Debra of Tupelo spent Friday night with her mother, Mildred Baxter. Mrs. Baxter's daughter, Elaine Palmer, of Memphis spent Saturday night.

Dinner guests of Mr. and Mrs. W.D. Pruitt were their children, Mr. and Mrs. Mancil Pruitt and family, Mr. and Mrs. Douglas Pruitt and family, Mrs. Mary Hendrix and children, and Mrs. Peggy Tolar and Allison.

Weekend visitors of Mr. and Mrs. Clifford Glover were Eric and Melissa Henry of Tupelo. Sunday afternoon guests were Mr. and Mrs. Earl Hamblin from Tupelo, Mrs. Peggy Tackett and son, Bobby Joe of Verona, and Mr. and Mrs. Mack Henry and family of Baldwin.

Terry Chism went for a weekend training in the Marine Corps in Little Rock, Ark., from Friday to Sunday.

Miss Jennifer Key of Booneville spent Friday night and Saturday with her grandmother, Mrs. Bettie Key.

Mrs. Joyce Chism and Greg spent Sunday af-

ternoon with Mr. and Mrs. Boyd Chism of New Albany. Mr. and Mrs. Lamar Ratliff and Mrs. Alice Ratliff went to Memphis Friday for Mr. Ratliff's checkup. They also visited Miss Judy Ratliff of Batesville, finding her well and happy.



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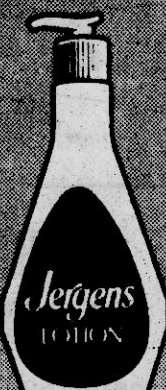
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CHRISTMAS CLUB



12TH GRADE OFFICERS -- Senior class officers at Wheeler High School are (from left) Steve Lindsey, president; Carol Johnson, vice-president; Karen Windham, secretary and student council representative; Nancy Barger, treasurer; and Jessica Hill, reporter.



11TH GRADE OFFICERS -- Wheeler High School Junior class officers are (from left) Bill Davis, president; Kent Dees, vice-president; Jeff McGrew, secretary-treasurer and student council representative; and Jenifer Ryan, reporter.



10TH GRADE OFFICERS: -- Sophomore class officers at Wheeler High School are (from left) Max Miller, president; Mitch DeVaughn, vice-president; Wanda Young, secretary-treasurer; and Kathie Barger, student council representative.



9TH GRADE OFFICERS -- Wheeler High School Freshman class officers are (from left) Kerry Moore, president; Jim Palmer, vice-president; Lisa Griffin, secretary-treasurer; and Ginger Wilson, reporter and student council representative.

CB Club News

By LADY BLUE SURF

"Upholstery Man" and "Twitty Bird" made a business trip to Birmingham, Ala., Thursday.

The benefit singing for 3-year-old April Skelton was held Saturday night at the Thrasher gym. A little over \$1,000 was raised to help buy a wheelchair and equipment. We wish to thank everyone who helped.

The regular meeting was held Sunday, Nov. 15, at the Rehabilitation Center in Tupelo. "Upholstery Man" is serving as a board member.

"Lady Blue" won a cake at the benefit Saturday night. "Ole Blue" will sure get fat if not careful.

Happy birthday to "Thrasher Star" on the 16th and to "Lady Tic Tock" on the 19th. We hope each of you have a nice day and enjoy many more.

"Little Blue Wave" made a trip to the doctor Friday. He has a red throat and an infection. "Cotton" has a virus; "Tree Climber" is sick with a possible case of the shingles; and "Red Ryder" and "Lady Red Ryder" are both sick at home with viruses.

We hope everyone is soon better and able to be about again soon.

The "Birdhunter" family moved to their new location in town over the weekend. We hope they'll be happy. Remember, our Christmas

social will be Dec. 12 at 6:30 p.m. at the West Side Community Center. Our

guests will be the group from Timber Hills Mental Health Center. Mark this date on your calendar and be present.

"Termite" and "Lady Termite" enjoyed a few days' visit with their son and his family from Waco, Texas.

Until next week, stay well, be happy, and attend the church of your choice.

YOUR HEALTH



By DR. JIM DAVIS

HEALTH WISE

Patients tend to think of chiropractic as the best solution for pain in the back. If they have other health problems, they may turn to chiropractic only after all other healing arts have failed to help them.

This is unfortunate because a lack of nerve energy flowing to any gland or organ can cause functional disorder and illness. Nature intended our bodies to function in good health but normal flow of nerve energy is required if we are to stay healthy.

Chiropractic is the only healing art whose main concern is the maintenance of a full, natural supply of nerve energy to all parts of the body. Phone for an appointment and complete information.

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Booneville Happenings

By JESSIE PRESLEY
Correspondent

Mrs. Zera Haden and Aleda of Memphis spent the weekend with Mr. and Mrs. Bilbo Moore and Mary.

Mrs. Sidney Green was buried last Sunday. We extend our sincere sympathy to her family. She will be greatly missed by her loved ones and friends.

Attention all Baptists! There will be a conference on "Facing Changes in the 80's" at the First Baptist Church in Corinth Nov. 23-24.

On Nov. 23, there will be a session from 2 to 5 p.m., followed by a complimentary meal at 5:30 and another session from 7-9 p.m. On Nov. 24, the session will be from 9 a.m. to noon, followed by a complimentary meal at 12:15.

Dr. Quentin Lockwood, director of the Rural-Urban Department Home Mission Board, will be in charge of

the conference.

Mrs. Gladys Hart, Mrs. Vera Burcham and Mrs. Ora McCoy visited their sister and brother, Mr. and Mrs. John Yarber and Mr. and Mrs. Lee Credille of Muscle Shoals, Ala., last week. They also visited in the home of Mr. and Mrs. Larry Cromeans in Florence, Ala.

Mrs. Ronda Todd of Memphis visited her cousin, Miss Sherry Boren, during the weekend.

We wish to express our sincere sympathy to the families of Mrs. Bessie (Holder) Scott, who passed away Friday night. Bessie had been a patient at the Oak Lawn Nursing home in Baldwin for several years. She was the last living Aunt (of my mother's family - also father's). She will be greatly missed by loved ones and friends.

Jessie Presley spent last week in New Albany with relatives.

Recently, Kent Hisaw traveled to Picaunne, Miss., where he judged a marching band contest. Kent judged Colorguards of 30 bands throughout the South. We are proud that Kent is now working in Prentiss County with our school system.

The Roy Bosticks left Thursday morning for Waco, Texas, after a call from relatives that Mrs. Bostick's brother had been stricken with another heart attack. We assure this family of our prayers.

We extend our deepest sympathy to the family of Melvin Strange. He was buried on Monday.

Bro. Billy Skaggs of the Gaston community was the guest speaker for Calvary Church in the absence of their pastor, Bro. Bostick, Sunday morning and Sunday night. His family accompanied him.

This past weekend, Kent Hisaw, Candy Cleveland and Tommy Keenan visited Mr. and Mrs. Michael Jones of

Memphis. While there they attended the Broadway musical, "Annie," at the Orpheum.

Mrs. Lula Fraser spent a few days last week with her nephew, Pruitt Parks, in Tupelo. While there, they made a visit in New Albany to see Mr. and Mrs. Sam Wilson.

Mrs. Jerry Hodges and Beth spent Sunday with her mother, Mrs. Mary Lance, who is a patient at the Ripley Manor in Ripley.

We are glad to have Norma Michael back in the office at The Banner-Independent. She is looking great after having surgery a few weeks ago. We will miss Mrs. Virginia Miller who has been substituting for her. She did a good job.

Thought for the week: This poem was written by Helen Steiner Rice, one of my favorite writers. I hope you enjoy it.

"The Bend in the Road"
When we feel we have nothing left to give
And we are sure that the "song has ended"
When our day seems over

and the shadows fall
And the darkness of night has descended,
Where can we go to find the strength
To valiantly keep on trying,
Where can we find the hand that will dry
The tears that the heart is crying--

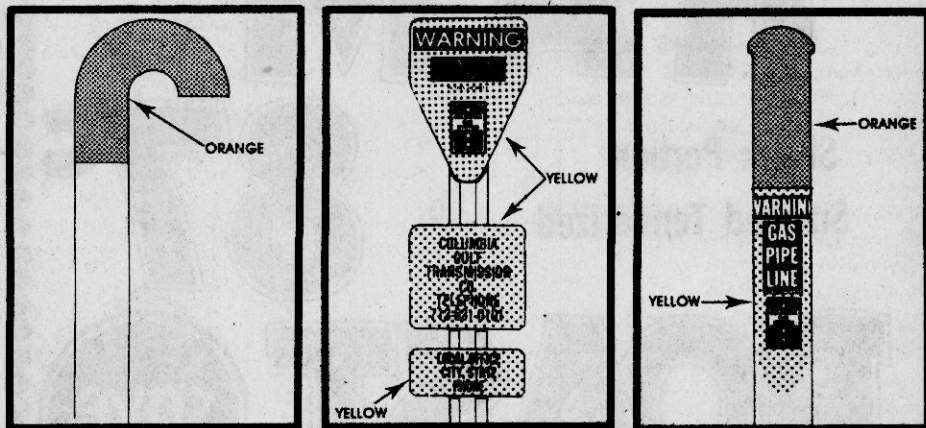
There's but one place to go
and that is to God
And, dropping all pretense
and pride,
We can pour out our problems without restraint
And gain strength with Him at our side--

And together we stand at life's crossroads
And view what we think is the end.
But God has a much bigger vision
And He tells us it's only a bend--

For the road goes on and is smoother,
And the "pause in the song" is a "rest,"
And the part that's unsung

and unfinished
Is the sweetest and richest and best--
So rest and relax and grow stronger,
Let go and let God share your load,
Your work is not finished or ended
You've just come to "a bend in the road."

Want
Ads
Work
Wonders



Watch for Us!

These markers show the location of our natural gas pipelines. As part of our vigorous safety program, we regularly patrol the pipelines by plane and by foot to look for signs of possible leaks. As an added measure, we would like for persons who live by or travel near our pipelines to know how to spot a possible leak and where to report suspicious conditions.

Signs of a possible leak:

1. A blowing sound on or near the pipeline right-of-way.
2. Dirt being blown into the air.
3. Water bubbling or being blown into the air at a pond, creek or river.
4. Fire coming from the ground or burning above ground.
5. Grass and other plants turning brown in areas of otherwise healthy vegetation.
6. A peculiar, pungent or unfamiliar odor.

What to Do:

1. Put out cigarettes, stop all engines, put out pilot lights and extinguish any other source of ignition.
2. Leave the area and prevent others from entering.
3. Notify the pipeline company or local police and fire departments.

If you plan to dig, probe or blast near one of our pipelines, please call Columbia Gulf before you do. The markers shown above indicate the vicinity of the pipeline, but knowing the exact location is essential before disturbing the area. Give us a call and you'll get help fast.

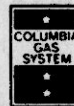
To reach Columbia Gulf in your neighborhood, call us at:

Corinth, Ms.
(601) 286-6549

If there is no answer, call collect to Houston, Texas:

(713) 621-0101

COLUMBIA GULF
Transmission



Library Notes

By LEE DAVIS
Librarian
George E. Allen Library

Teachers and parents who have requested materials for both the gifted and the exceptional child in recent weeks will be interested in new arrivals at the George E. Allen Library.

"Books for the Gifted Child," by Barbara Baskin and Karen Harris, lists a number of suggested titles and has some discussion to serve as a guide.

"Better Speech for Your Child," by Michelle Lattman and Antoinette Seandel, shows parents how to become more actively involved in speech learning at various ages and includes instructions for parent-child activities to encourage effective speech.

"Answers for New Parents," by Howard Osofsky and Joy Osofsky who have learned in their practice at Menninger Foundation that almost all parents have uncertainties, provides plain-talk answers for over a hundred such concerns.

"Enjoying Single Parenthood," by Bryan M. Knight, himself a single parent of a daughter and a son, has a positive approach and practical advice.

Two books on reading are Eileen Simpson's "Reversals: A Personal Account of Victory over Dyslexia" and "How to Read Faster and Better," by Franklin J. Agardy. These are aids for adults. Agardy is president of Evelyn Wood Dynamics, a reading program for the Evelyn Wood techniques.

"Why Your Child Is Hyperactive" was written by an allergist and pediatrician, Dr. Ben Feingold, who is very interested in managing the flow of additives into our food supply and especially in proper testing and labeling.

"Teaching Exceptional Children," by Carol Teig Anker, will be interesting to those in the special education field. Young people who wish to make a career of such teaching will find the books a good introduction to its problems and rewards.

SONIC
FREE TURKEY

GIVEN AWAY EACH DAY
THURSDAY THRU WEDNESDAY
WATCH FOR CAR NUMBER ON OUR SIGN

NEW ORLEANS
FAMOUS FRIED CHICKEN

FREE TURKEY
GIVEN AWAY EACH DAY
THURSDAY THRU WEDNESDAY

SIGN YOUR REGISTER TICKET FOR NEW DRAWING
EVERYDAY
PREVIOUS DAYS TICKETS WILL BE DISCARDED EACH DAY.
ACROSS FROM NORTHEAST MISS. JR. COLLEGE ON HWY. 45

**This Ad
Good Thru
Nov. 25,
1981**

BIG STAR

QUALITY STAMPS

**WE BUY
THE BEST
...
FOR YOU!**



**U.S.D.A. CHOICE
Grade "A"**

**Plump
'n
Tender**



**FINEST
TURKEYS
EVER
GROWN**

TURKEYS

**10-14- LBS. AVERAGE
Hyde Park Hen
Self Basting
Limit 1 Lb.**

59c

HAM

**Shank Portion
Smoked Tenderized Lb.**

87c

ROAST

**Buston Butt
Pork Shoulder Lb.**

\$1.08

**U.S.D.A. CHOICE
Grade "A"**

**BUTT PORTION
SMOKED HAM** lb. **\$1.09**

**BRYAN SMOKY HOT LOW
CLASSIC HAM BONELESS** lb. **\$2.99**

**CENTER CUT
HAM SLICES** lb. **\$1.99**

**BRYAN
WHOLE HAMS WATER ADDED** lb. **\$1.19**

**SWIFT'S
TURKEY BREAST 2-6 LBS.
AVG.** lb. **\$1.49**

**SEASONED
SMOKED TURKEYS 8-11 LBS.
AVG.** lb. **\$1.39**

**SNOWHILL
FROZEN HENS** lb. **69c**

**ARMOUR
TURKEY ROAST ALL WHITE
MEAT 2 lbs.** **\$3.79**

**GULF COAST
OYSTERS 12-oz. jar** **\$2.29**

**OLD FOLKS
PORK SAUSAGE** lb. **\$1.49**

**FLAVORITE
SLICED BACON 12-oz. pkg.** **79c**

**USDA CHOICE BONELESS
CHUCK ROAST** lb. **\$1.69**

BRYAN WIENERS 12-oz. pkg. **\$1.09**

**BRYAN
SMOKED PICNICS** lb. **99c**

**FRESH, SMALL, MEATY
PORK SPARE RIBS** lb. **\$1.19**

**FRESH
PORK STEAK** lb. **\$1.39**

**FRESH COUNTRY SKILLET
CHICKEN LIVERS 8-oz. cup** **39c**

**PURNELL'S PRIDE
CHICKEN BACKS** lb. **39c**

TURKEYS

Swift Butterball

**10/20
Lb. Avg.
Lb.**

78c

ROAST

U.S.D.A. Choice Boneless

Chuck Lb.

\$1.69

**Quantity
Rights
Reserved**



WITH

**Hyde Park
Cranberry Sauce**

**2 15oz.
cans 89c**

**PLEASE
EVERYONE
AND YOUR
FAMILY**

RICHTEX

**COLONIAL POWDERED
SUGAR**

16-OZ. BOX

2/\$1.00

**KRAFT PHILADELPHIA
CREAM CHEESE**

**PHILADELPHIA
CREAM CHEESE**

**MARTHA WHITE
FLOUR**

5-LB. BAG

88c

**MARTHA WHITE
MEAL**

5-LB. BAG

98c

DAIRY FOODS

**4-QUARTERS
KRAFT PARKAY full pound 49c**

**KRAFT
VELVEETA CHEESE 2-lb. box \$2.99**

**KRAFT
MOZZARELLA CHEESE 8 oz. \$1.39**

**KRAFT
JAR CHEESE 5 oz. 69c**

**HYDE PARK
CHEESE SINGLES 12 oz. \$1.19**

BUSH HOMINY 16-oz. 49c

BUSH PINTOS 16-oz. 49c

BUSH BLACKEYES 16-oz. 49c

BUSH PURPLE HULL 15-oz. 49c

**HUNT'S
TOMATO SAUCE 16-oz. 49c**

CELERY

CAN HAM

**Armour's
3-Lb. Size**

\$5.98

**BARBER'S
Egg Nog OR BOILED CUSTARD quart \$1.19**

**RED OR BLUE LABEL
Karo Syrup 16 oz. 89c**

Sugary Sam Yams 15 oz. 2/\$1.09

Excedrin Tablets REG. \$2.95 30-ct. pkg. \$2.09

Body On Tap CONDITIONER 7 oz. REG. \$2.49 \$1.79

BAN Roll-On Deodorant 1.5 oz. REG. \$2.39 \$1.59

WALDEN-ROWLAND

**100 Free Quality
Stamps
with purchase any
McCormick Spices**

**25th, 1981. Limit 1 coupon per
customer.**

WALDEN-ROWLAND

**Richtex
Shortening 69c**

**42oz. can
with this coupon and \$1.50 Addit.
Gro. Purchase excluding milk,
tobacco. Expires Nov.
25th, 1981. Limit 1 coupon per
customer.**

WALDEN-ROWLAND

Jello Gelatin 4/\$1.00

**3oz.
with this coupon good only at
Big Star. Expires Nov. 25th,
1981. Limit 1 coupon per cus-
tomer.**

**WE HAVE A GOOD SUPPLY
OF GEESE, CAPONS,
DUCKS, CORNISH GAME
HENS, FRESH HENS, AND
SMOKED TURKEYS . . .**

**Fresh
Cranberry
12-OZ. B
89c**

**Golden
Apple
POUND
49c**

**dripping with
deliciousness!**

**ONION
ORANGES**

Legal Notice

TRUSTEE'S NOTICE OF SALE

WHEREAS, on July 3, 1978 Ted Laster and wife, Doris Laster, executed their certain Deed of Trust to Eugene B. Gifford, Jr., Trustee, for the benefit of The Peoples Bank and Trust Company as shown in Trust Deed Book 117, Page 322, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, default having been made in the terms and conditions of said Deed of Trust and the entire debt secured thereby having been declared due and payable in accordance with the terms of said Deed of Trust and the legal holder of said Deed of Trust, The

Peoples Bank and Trust Company, Booneville, Mississippi, having requested the undersigned Trustee to execute this trust and sell said land for the purpose of raising the sums thereunder, together with attorney's fees, trustee's fees and expense of sale.

NOW, THEREFORE, I, Eugene B. Gifford, Jr., Trustee in the said Deed of Trust will on the 11th day of December, 1981, offer for sale at public outcry, and sell within legal hours (being between the hours of 11:00 a.m. and 4 p.m.) at the West door

of the County Courthouse in the County of Prentiss, Booneville, Mississippi, to the highest and best bidder for cash, the following described property lying and being situated in Prentiss County, Mississippi, to wit:

Begin at Northwest corner of the South half of the Northwest Quarter of Section 23, Township 4 South, Range 8 East, Prentiss County, Mississippi; thence run East 548 feet to Public Road; thence South 2 degrees 30 minutes West 79 feet to point of beginning of this parcel, thence South 4 degrees 30 minutes West 147 feet 7 inches; thence South 4 degrees 30 minutes East 147 feet 7 inches; thence North 4 degrees 30 minutes East 147 feet 7 inches; thence North 4 degrees 30 minutes West 147 feet 7 inches to the point of beginning. Containing 1/2 acre.

This parcel is bordered on the East by a public road.

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

WITNESS MY SIGNATURE on this the 12th day of November, 1981.

EUGENE B. GIFFORD, JR.,
TRUSTEE
36-4TC
Nov. 19, 25, Dec. 3, 10, 1981

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. on Tuesday, December 8, 1981, for the following:

- Printing of Alumni Newsletter, number 0158
- Printing of College Catalog, number 0159
- Projector-Screen and Welding Rods for Yellowcreek Center, number 0160
- Audio Visual Equipment for Vocational Division, number 0161
- Welding Supplies for Campus Vocational Program, number 0162
- Audio Tape Players for Developmental Studies Program, number 0163
- Steel I-Beams, number 0164
- Production Machine Operator Metals, & Supplies - Manpower Training Center, number 0165
- Welder Combination Metals and Supplies - Manpower Training Center, number 0166
- Propane Gas - Manpower Training Center, number 0167

Bid documents and specifications are on file in the Office of the President and the Office of the Director of Purchasing. All bids must be in accordance with specifications. Each bid must be designated on the outside of the envelope by the category and bid file number and addressed to the attention of the Board of Trustees, The Northeast Mississippi Junior College, Booneville, Mississippi 38829. 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 forty-five days after designated time for receipt of bids. Orders for all items will be determined by need of the Institution and delivery will be made only after issuance of purchase orders.

For further information regarding any of the bid items, contact the Director of Purchasing at The Northeast Mississippi Junior College, telephone number (601) 728-7751, extension 254.

Board of Trustees
The Northeast Mississippi
Junior College
Booneville, MS 38829
36-4TC-Nov. 19-25, 1981

Legal Notice

NOTICE:

The Mayor and Board of Aldermen took up the matter of issuance of the Industrial Development Revenue Bonds of the City of Booneville, Mississippi, in the principal amount not to exceed One Million Five Hundred Thousand Dollars (\$1,500,000). After a discussion of the subject, Alderman Steen offered and moved the adoption of the following resolution:

RESOLUTION DECLARING THE INTENTION OF THE CITY OF BOONEVILLE, MISSISSIPPI, TO ENTER UPON AN INDUSTRIAL DEVELOPMENT PROJECT AND TO ISSUE INDUSTRIAL DEVELOPMENT REVENUE BONDS OF SAID CITY IN THE PRINCIPAL AMOUNT NOT TO EXCEED ONE MILLION FIVE HUNDRED THOUSAND DOLLARS (\$1,500,000) FOR SUCH PURPOSE, AND DIRECTING THE PUBLICATION OF NOTICE OF SUCH INTENTION.

WHEREAS, the Mayor and Board of Aldermen of the City of Booneville, Mississippi (the "Governing Body"), acting for and on behalf of the City of Booneville, Mississippi (the "Issuer"), does hereby find, determine and adjudicate as follows:

1. The Issuer is a municipality as defined in Chapter 147, General Laws of Mississippi, Regular Session 1960, as amended, appearing as Title 57, Chapter 3 of the Mississippi Code of 1972 (the "Act");

2. On September 1, 1981, this Governing Body, as authorized by the Act, adopted a resolution making application to the Mississippi Board of Economic Development (the "Board") for a Certificate of Public Convenience and Necessity (the "Certificate") authorizing the Issuer to acquire, own and lease a Project as hereinafter defined and to issue its industrial development revenue bonds to finance said Project;

3. On September 17, 1981, the Board ordered and directed the approval of the aforesaid application and issued its Certificate No. 488R to the Governing Body, which Certificate authorized and empowered this Governing Body, acting for and on behalf of the Issuer, subject to the conditions therein set out, to adopt and publish a resolution declaring its intention to issue industrial development revenue bonds of the Issuer as authorized by the Act in the principal amount not to exceed One Million Five Hundred Thousand Dollars (\$1,500,000) to provide funds to acquire said Project and thereafter to lease said Project to Prentiss Manufacturing Company or its designee (the "Company") for the purposes hereinafter set out; and

4. On October 4, 1981, the Issuer adopted a resolution declaring its intention to issue the aforesaid bonds; and

5. Said resolution was published, but an error in publication was made; and

6. Said resolution should be re-adopted by the Issuer; and

7. In order to promote industrial development and to provide additional gainful employment for its citizens, the Issuer should redeclare its intention to issue industrial development revenue bonds of the Issuer in the principal amount herein provided.

NOW, THEREFORE, BE IT RESOLVED BY THE GOVERNING BODY, ACTING FOR AND ON BEHALF OF THE ISSUER, AS FOLLOWS:

SECTION 1. That this Governing Body, acting for and on behalf of the Issuer, does hereby declare its intention to issue Industrial Development Revenue Bonds of the Issuer in the principal amount not to exceed One Million Five Hundred Thousand Dollars (\$1,500,000) (the "Bonds") to provide funds for the purpose of defraying the cost of acquiring an expansion to an existing industrial enterprise which expansion consists of land, buildings, improvements, machinery, and equipment (all of which expansion together constitutes the "Project") for the storing, warehousing and distribution of garments or other permissible products under the Act, and for regional offices or facilities in connection with the management, supervision or service of its manufacturing, processing, assembling, storing, warehousing and distribution operations, and thereafter to lease the Project to the Company; provided that the Bonds shall be payable both as to principal and interest solely from the revenue to be derived from the leasing of the Project, and neither the Bonds nor the interest thereon shall ever constitute an indebtedness of the Issuer within the meaning of any constitutional provision or statutory limitation of the State of Mississippi, nor ever constitute or give rise to a pecuniary liability of the Issuer or a charge against its general credit or taxing powers.

SECTION 2. That the issuance of the Bonds in the amount and for the purpose aforesaid shall be authorized at a meeting of the Governing Body to be held at their usual meeting place in the City of Booneville, Mississippi, on or before the 15th day of December, 1981.

of 7:00 o'clock P.M., on December 1, 1981, or at some meeting held subsequent thereto, unless on or before the aforesaid date and hour twenty percent (20) of the qualified electors of the Issuer shall file a written protest against the issuance of the Bonds, in which event the Bonds shall not be issued unless authorized at an election on the question of the issuance thereof to be called and held as provided by law. If no such protest be filed, then the Bonds may be issued without an election on the question of the issuance thereof at any time within a period of two (2) years after the date hereinabove specified.

SECTION 3. That this resolution shall be published once a week for at least four consecutive weeks in the Banner Independent, a newspaper published in Prentiss County, Mississippi, and qualified under the provisions of Section 13-3-31 of the Mississippi Code of 1972. The first publication of this resolution shall be made not less than twenty-one (21) days prior to the date fixed in this resolution for the issuance of said Bonds and the last publication shall be made not more than seven days prior to the date aforesaid.

SECTION 4. That the Clerk of the Issuer is hereby directed to procure from the publishers of the aforesaid newspaper the customary proof of the publication of this resolution to have the same before this Governing Body at its meeting to be held on the date and at the hour set forth in Section 2 of this resolution. Following the reading of the foregoing resolution, Alderman Young seconded the motion for its adoption. The Mayor put the question to a roll call vote, and the result was as follows:

Alderman Steen vote: Aye
Alderman Young voted: Aye
Alderman Lambert voted: Aye
Alderman Houston voted: Aye
Alderman Allen voted: Aye
The motion having received the affirmative vote of all Aldermen present, the Mayor declared the motion carried and the resolution adopted. This the 3rd day of November, 1981.

Charles E. Crabb, Mayor
June Hutcheson, City Clerk
Nov. 5, 12, 19, 25, 1981

Legal Notice

LEGAL NOTICE

INVITATION FOR BIDS
Notice is hereby given that the Board of Mayor and Aldermen of the City of Booneville will accept sealed bids for a used late model backhoe that would meet the following requirements, to wit:

- 239 cubic inch diesel engine min. 4 cylinder engine
- 74 rated horse power
- Torque converter transmission- 6 forward speeds- 3 reverse speeds
- Diff. lock
- Cast I-beam front axle 12,000 lb. working capacity
- 31 GPM hyd. pump
- Power steering
- Hydraulic wet brakes
- Tires: Front: 11L-16 8 ply; Rear: 16-24 ply

- LOADERS**
Lift capacities- 4,000 lb.
Break out force- 8,000 lb.
7 1/2 yd. bucket
Reach 3' 2" min.
- BACKHOE**
4-foot extension boom
Reach from rear axle 25' 7"
Weight 12,000 lbs. min.
36" bucket

Sealed bids will be received at City Hall until 7:00 p.m. on December 1, 1981, at which time the bids will be opened. The Board reserves the right to reject any and all bids.
This the 9th day of November, 1981.

Charles E. Crabb, Mayor
June Hutcheson, City Clerk
38-2TC
11-19, 11-25, 81

Legal Notice

NOTICE TO CREDITORS
Letters Testamentary having been granted on the 27th day of October, 1981, by the Chancery Court of Prentiss County, Mississippi, to the undersigned upon the estate of JOHN M. GENO, Deceased. Notice is hereby given to all persons having claims against the said Estate to present same to the Clerk of this Court by probate and registration according to law within ninety (90) days from this date, or they will be forever barred.
This the 27th day of October, 1981.

Pauline M. Geno, Executrix
Thomas D. Keenum, Sr.
Solicitor
35-4TP
Oct. 29, Nov. 5, 12 and 19, 1981

Legal Notice

Chancery Court Summons for Publication
THE STATE OF MISSISSIPPI
13, 172

To Mary Nell Ross, a resident of the State of Mississippi, whose last known address is 1305 Oak Street, Benton, Kentucky.
You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the 4th Monday of November (23rd) A.D., 1981 to defend the suit in said Court of JERRY ROSS VS MARY NELL ROSS wherein you are a Defendant.
This 27th day of October A.D., 1981.

Phillip Cole, Clerk
By: Irma Robinson, D.C.
35-4TP
Oct. 29, Nov. 5, 12, 19, 1981

Legal Notice

TRUSTEE'S NOTICE OF SALE
WHEREAS, on April 15, 1970 Ervin Burruss and wife, Sallie Pearl Burruss, executed their certain Deed of Trust to The Peoples Bank and Trust Company as shown in Trust Deed Book 88, Page 270, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, on Oct. 20, 1970 Ervin Burruss and wife, Sallie Pearl Burruss, executed their certain Deed of Trust in renewal and extension of aforesaid Deed of Trust to the Peoples Bank and Trust Company as shown in Trust Deed Book 89, Page 227, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, on June 8, 1973, Ervin Burruss and wife, Sallie Pearl Burruss, executed their certain Deed of Trust in renewal and extension of aforesaid Deed of Trust to The Peoples Bank and Trust Company as shown in Trust Deed Book 99, Page 223, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, on June 6, 1975, Ervin Burruss and wife, Sallie Pearl Burruss, executed their certain Deed of Trust in renewal and extension of aforesaid Deed of Trust to The Peoples Bank and Trust Company as shown in Trust Deed Book 104, Page 600, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, on February 24, 1981, Ervin Burruss and wife, Sallie Pearl Burruss, executed their certain Deed of Trust in renewal and extension of aforesaid Deed of Trust to Eugene B. Gifford, Jr., Trustee, for the benefit of The Peoples Bank and Trust Company as shown in Trust Deed Book 129, Page 593, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, default having been made in the terms and conditions of said Deed of Trust and the entire debt secured thereby having been declared due and payable in accordance with the terms of said Deed of Trust and the legal holder of said Deed of Trust, The Peoples Bank and Trust Company, Booneville, Mississippi, having requested the undersigned Trustee to execute this trust and sell said land for the purpose of raising the sums thereunder, together with attorney's fees, trustee's fees and expense of sale.

NOW, THEREFORE, I, Eugene B. Gifford, Jr., Trustee, will on the 27th day of November, 1981, offer for sale at public outcry, and sell within legal hours (being between the hours of 11:00 a.m. and 4:00 p.m.) at the West door of the County Courthouse in the County of Prentiss, Booneville, Mississippi to the highest bidder for cash, the following described property lying and being situated in Prentiss County, Mississippi, to wit:

Part of the Northwest Quarter of Section 10, Township 5, Range 7 East bounded as follows: Beginning at a point on the South boundary of said Quarter 429 1/4 feet East of the East line of the QMAO Railroad right-of-way and run North 75 feet, thence West 55 feet, thence South 75 feet, thence East 55 feet to point of beginning; this being the property formerly known as the Castle Jones property.

I will convey only such title as is vested in me as Trustee.
WITNESS MY SIGNATURE on this the 29th day of October, 1981.

Eugene B. Gifford, Jr., Trustee
36-4tc
Nov. 5, 12, 19, & 25, 1981

Legal Notice

Chancery Court Summons for Publication
THE STATE OF MISSISSIPPI
13, 142

To Margaret Ann Harrison, a non-resident of the State of Mississippi whose present Post Office and Street address after diligent search and inquiry is unknown.

You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the 4th Monday of November (23rd) A.D., 1981 to defend the suit in said Court of Charles A. Harrison vs Margaret Ann Harrison wherein you are a defendant.

This 23rd day of October A.D., 1981.

Phillip Cole, Clerk
By: Irma Robinson D.C.

35-4TP
Oct. 29, Nov. 5, 12, 19, 1981.

Legal Notice

Chancery Court Summons for Publication
THE STATE OF MISSISSIPPI
13, 172

To Donnie Yearber, whose post office and street address 1718 Richardson, Dallas, Texas 75221. You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the 4th Monday of November (23rd) A.D., 1981 to defend the suit in said Court of NORINE YEARBER VS DONNIE YEARBER wherein you are a defendant.
This 27th day of October A.D., 1981.

Phillip Cole, Clerk
By: Irma Robinson D.C.
35-4tc
Oct. 29, Nov. 5, 12, 19, 1981

In Vendo Building

Corinth Gets New Industry

CORINTH - The Caterpillar Tractor Co. has purchased a 326,000-square-foot plant in Corinth that was previously occupied by the Corinth division of the Vendo Company, manufacturers of various types of vending machines. The Vendo operation in Corinth has been closed since April.

The transaction could produce jobs for 150 to 200

local employees by the end of the company's first two full years of operation sometime in 1984, officials speculated.

Gov. William Winter was on hand for the announcement of the transaction in Corinth Monday night. He said the importance of the announcement extends far beyond the city limits of Corinth.

"Now we have the opportunity to have the kind of high-skilled technology we know we need to have if we are to better our state," he said.

He said the luring of Caterpillar to Corinth

signifies "Mississippi has the best business climate in the United States."

Donald F. Domnick, vice-president of the Caterpillar Company, said the Corinth plant will veer away from the type of industry for which the Caterpillar name is known.

He said the Corinth facility will be involved with the remanufacturing of engines and engine components. A similar such plant is now in operation in Bettendorf, Iowa.

"While Caterpillar is best known for its big earthmoving machines, we're also a major supplier of diesel engines," Domnick

said. Work on re-equipping the plant will begin later this year, with operations expected to begin in mid-1982.

"It is our intent to develop local area people to take over most of the management of this facility," Domnick said.

An ideally suited facility which was readily available, the cooperation of various city and county groups, the interest of the state government, and the attitudes and spirit exhibited by the community were credited by the company as reasons for locating the plant in Corinth.



COSMETOLOGY CLASS OFFICERS - Recently elected as cosmetology class officers at Northeast Mississippi Junior College are (from left) Sharon Lee of Rienzi, vice-president; Lisa Foutie of Calhoun City, treasurer; Sandy Miller of East Union, reporter; Reah Graham of Tupelo, secretary; and Hilda Moore of Belmont, president.

Consensus

(Continued from Page 4)

passed it on to his son.

There's still a matter of Burgin making restitution to the state for the \$90,000 in state funds which were involved in the share of the \$860,000 welfare contract Burgin was accused of pocketing. Atty. Gen. Allain is just about to file a civil suit to collect the money, since Burgin has shown no

sign of voluntarily coming in and planking down the money.

Burgin, according to those who know him best, is still convinced he did nothing wrong, the federal judicial system and a jury made up of Mississippians notwithstanding. This was evident in Burgin's parting shot via a letter to his

hometown newspaper when he went off to federal prison, blaming everybody from a cynical press to a conspiracy by Jimmy Carter for his downfall.

Should Burgin ever come back to the Mississippi Senate, it would doubtless be a strange homecoming. As least he could bring his own wine for the occasion.

ALIVE

PRIME TIME ON NINE ALIVE!!

| | | | | | | |
|---|--|--|---|---|---|--|
| Saturday, November 21, 1981 7:00 p.m. Barbara Mandrell 8:00 p.m. Nashville Palace 9:00 p.m. Norma Rae | Sunday, November 22, 1981 6:00 p.m. Chips 7:00 p.m. Bob Hope Special 9:00 p.m. Frank Sinatra Special | Monday, November 23, 1981 7:00 p.m. Little House 8:00 p.m. Movie-Fire On The Mountain | Tuesday, November 24, 1981 7:00 p.m. Daffy Ducks Thanks For Giving Special 8:00 p.m. Berenstain Bears Meet Big Paw | Wednesday, November 25, 1981 7:00 p.m. Real People 8:00 p.m. Facts of Life 9:00 p.m. Steve Martin Special | Thursday, November 26, 1981 7:00 p.m. Osmond Family Special 8:00 p.m. Diff'rent Strokes 9:00 p.m. Gimme A Break | Friday, November 27, 1981 7:00 p.m. Hill Street Blues 8:00 p.m. NBC Magazine 9:00 p.m. McClains Law "The Seal" |
|---|--|--|---|---|---|--|

NEWS 6 & 10pm

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Tupelo-Columbus



SMOKEOUT 1981 - Displaying pledge cards and a poster on The Great American Smokeout program sponsored by the American Cancer Society are Cindy Green (left) honorary chairman of the event and personnel director at Northeast Mississippi Hospital, and Pat Fugitt of the Volunteer Services, chairman of the event. Smokeout Day 1981 is today and participants at the hospital will be encouraging employees to take the pledge not to smoke for 24 hours.

Sunflower News

By Rochelle Jenkins
Correspondent

The Rev. Willie Shinault was honored with a surprise birthday party recently at the East Side Community Center. Many guests and family members attended.

One great surprise to the Rev. Shinault was the visit of one of his old Navy buddies.

Members of all three of his churches attended the party. Tears just flowed from his eyes. One of his sisters had to go get him and bring him aside.

It was so wonderful to see all of his friends from the community, his children and his churches there. You can just imagine how he felt. The party was given by his children; his deacons spoke.



EXTRAVAGANZA - Vicki Gray (left), of Booneville, and Lynda Robbins, of Ripley, examine a few of the gift ideas to be displayed tonight at the Holiday Extravaganza in Haney Union at 7 p.m.

Extravaganza Tonight At NEMJC

The joint efforts of the Northeast Junior College art, fashion merchandising and home economics departments will come together in a Holiday Extravaganza at 7 p.m. tonight in the Mississippi Room of Frank Haney Union.

Fashion merchandising students and special guests will model the latest in men's, women's and children's holiday apparel. The fashions, which range from the very formal to the most casual, are being provided by merchants in the Northeast Mississippi area.

In addition, the Extravaganza participants will have an opportunity to do some pre-season shopping from the approximately 40 display booths manned by area photographers, florists, jewelers, clothing and crafts merchants.

Door prizes, including gifts, clothing and gift certificates, will also be given away. Tickets for the event are \$3 each and must be purchased in advance. For additional information, contact any of the three co-sponsoring departments.

of the directors of the TV 9 program.

Melissa is the daughter of James McGee and is very talented. We pray that the Lord will bless their marriage in every way and meet every need according to riches in glory.

Happy Birthday wishes go out to Kathy Carpenter, Mrs. Louise Shinault and Mrs. Charlene Prather.

In last week's article I said we would salute our senior citizens again this week. This week we honor Mr. and Mrs. Ed L. Rowan, Mrs. Ailene Jones, Mrs. Juline Nunn, Mrs. Bertha Mae Williams, Mr. and Mrs. John Burrell, and Mrs. Fannie Agnew. If there is anyone we missed, we also salute you.

We send up our prayers for the sick and shut-in, praying that the Lord will touch them.

A whole week off for Thanksgiving! That was the news given to the employees of Blue Hall. Oh, how happy they are.

The holiday season is fast approaching and we're asking everyone to be careful and thankful.

We hope everyone enjoyed Sunday School Sunday morning. The topic was "Love is the Greatest." Out of all the gifts, out of all the things that go on in the church, love has to be put in action. There is no substitute for the true love; nothing can take the place of real "love."

Our sympathy goes out to Mrs. Irene Estes and family. Thought for the week: "Love is more than gold or great riches." -- John Lydgate.

Williams Appointed

A.D. Williams, of Booneville, VFW Post 4877, has been appointed by VFW National Commander-in-Chief Arthur Fellwock, of Evansville, Ind., to serve as a National Aide-de-Camp for 1981-82.

Fellwock, head of the over 1.9-million member organization of overseas veterans said, "It is because of the tireless efforts of civic minded citizens like Mr. Williams that the veterans and communities the VFW serves have been affected in a positive manner."

"Our programs touch every citizen in the community, they help the young, the old, the Vietnam veteran and the World War I veteran," he said. "I am pleased to make this appointment because I know Mr. Williams will do an outstanding job for the VFW. Our theme for this year is 'Together For America,' and that means the veteran, his community and his country."

Home Economist's Notes

Choose Your Hams Carefully

By CLAIRE T. ROSS
Extension Home Economist

Choosing a holiday ham can be confusing because many names are used to describe them. All ham comes from the hind leg of pork. It can be fresh, cured, cured and smoked or canned. Basically, hams are divided into two groups: those you cook before eating and those that can be eaten as is.

Cured hams must be cooked before you eat them. Cook to an internal temperature of 160 degrees F. For accuracy, use a meat thermometer to test for doneness.

Fresh hams are cooked just as you cook fresh pork. Cook to an internal temperature of 170 degrees F. Fresh hams will look and taste more like pork roast than what you traditionally

think of as ham.

Hams that are labeled "fully cooked" and canned hams have been cooked in processing and are ready to eat. If you prefer to serve them warm, heat to an internal temperature of 140 degrees F.

The names "butt half," "shank half," "butt portion" and "shank portion" can be confusing. Often whole ham or pork leg

is cut into several pieces. When it's cut in half, the upper, meatier, rounded half is called the butt half. The lower, slightly pointed half is called the shank half.

Sometimes the butcher removes the center slices between the shank and butt for sale as ham steaks. Then the shank and butt sections are called shank portion or end and butt portion or end. Arm cuts of pork: com-

monly called a "picnic," may be cured in the same way as ham. Cook them to an internal temperature of 170 degrees F. Some picnic shoulders are fully cooked. Heat them to 140 degrees F. and serve.

Whole hams may be refrigerated up to seven days, a cured half ham, three to five days. A fresh ham may be stored in the freezer at zero degrees or below for four to eight months.

Cured ham may be stored in the freezer four one to two months. Freezer storage is not recommended for cured hams, however, because of changes in texture and flavor.



OUTSTANDING 4-H'ERS - Some 40 Prentiss County 4-H'ers were recognized for outstanding 4-H work at the annual 4-H Awards Night on Nov. 3 at the West Side Community Center. Among those receiving awards are (from left) Keith Cox, Outstanding Junior 4-H'er; Dalton Guy Garner, representing the Blackland 4-H Club, Outstanding Community Club; Ronja Eaton and Julie Thompson,

Community Pride Grant; Wimp Caldwell representing Woodmen of the World, Outstanding 4-H Sponsor; Mrs. Patsy Johnson and Mrs. Margaret McCord, Thrasher 4-H Lucky Charm, Outstanding School Club; Tracey Gifford representing Thrasher Lucky Charm, 4-H Club Award; and Greg Stutts, Outstanding Senior 4-H'er.

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| P155/80R13 Viva Radial Whitewall | \$40.95 | \$1.43 |
| P195/75R14 Viva Radial Whitewall | \$49.95 | \$2.11 |
| P205/75R15 Viva Radial Whitewall | \$54.95 | \$2.44 |
| P225/75R15 Viva Radial Whitewall | \$62.95 | \$2.68 |
| P235/75R15 Viva Radial Whitewall | \$64.95 | \$2.88 |

| SAVINGS FOR YOUR TRUCK | | |
|--------------------------------------|---------|--------|
| 700-15 Rib Hi-Miler Blackwall TT LRC | \$49.95 | \$2.77 |
| 750-16 Rib Hi-Miler Blackwall TT LRD | \$68.50 | \$3.53 |
| G78-15 Tracker LT Blackwall TL LRC | \$57.00 | \$3.11 |
| 800-16.5 Tracker LT Blackwall TL LRD | \$68.50 | \$3.38 |
| G78-15 Tracker XG Blackwall TL LRC | \$59.75 | \$3.23 |

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THOUGHT FOR THE WEEK:

By: Florene Ables

In The Hand Of A Never Failing God

The word is so true; if we will obey the word He will never fail us. His promises are for all who will believe on Him. "And He said unto them, Go ye into all the world, and preach the gospel to every creature." (Mark 15:16). This is a must that the gospel be preached. "And this gospel of the kingdom shall be preached in all the world for a witness unto all nations and then shall the end come" (Matt. 24:14). Rom. 10:14,15 "How then shall they call on Him in whom they have not believed? And how shall they believe in Him whom they have not heard? And how shall they hear without a preacher? And how shall they preach except they be sent?"

As it is written how beautiful are the feet of them that preach the gospel of peace and bring glad tidings of good things! Rom. 10:8-11 "But what saith it? The word is nigh thee, even in thy mouth, and in thy heart, that is the word of faith which we preach; That if thou shalt confess with thy mouth the Lord Jesus and shall believe in thine heart that God hath raised Him from the dead, thou shalt be saved. For with the heart man believeth unto righteousness; and with the mouth confession is made unto salvation."

God will never fail His people so humble yourself before Him and He will bless you.



Marietta Church Of God Of Prophecy
Florene Ables, Pastor

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| <p>Baptist</p> <p>BOONEVILLE FIRST FREE WILL BAPTIST CHURCH 202 N. Lake St., Luther Gibson, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 6:00 p.m., WEDNESDAY-Church Training and Bible Study 7:00 p.m.</p> <p>CALVARY BAPTIST Corner Main and Broad St., Rt. J. Bostick, Pastor SUNDAY-Sunday School 9:45 a.m., Morning Worship 11:00 a.m., Training House 5:00 p.m., Evening Worship 6:00 p.m., WEDNESDAY-Bible Study 7:00 p.m.</p> <p>CASEY CREEK BAPTIST CHURCH Off Hwy. 364-Harvey Reeves, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 6:00 p.m.</p> <p>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.</p> <p>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.</p> <p>EAST BOONEVILLE BAPTIST CHURCH East Church St., Wayne Foropoulos, Pastor SUNDAY-Sunday School 9:45 a.m., Morning Hour 11:00 a.m., Church Training 5:00 p.m., Evening Worship 6:00 p.m., WEDNESDAY-Worship 7:00 p.m.</p> <p>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.</p> <p>INDEPENDENT FAITH BAPTIST MISSION Hwy. 30 E. Booneville, Bill Johnson, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Service 6:00 p.m., WEDNESDAY-Evening Service 7:00 p.m.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>GRACE INDEPENDENT BAPTIST Franktown, Jan Milton, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 7:00 p.m., WEDNESDAY-Prayer Meeting 7:00 p.m.</p> <p>JONES CHAPEL FREE WILL BAPTIST Jacinto-Altitude Travis Smith, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 5:00 p.m.</p> <p>LITTLE BROWN MISSIONARY BAPTIST CHURCH Near Hobo Station, Johnny Sherrill, Pastor SUNDAY: Sunday School- 10:00 a.m., Worship Service- 11:00 a.m. Afternoon Services- 5:00 p.m., Prayer Meeting Wednesday- 7:00 p.m.</p> <p>LITTLE BROWN FREE WILL BAPTIST Route 1, New Site, Gene Gilbert, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 7:00 p.m., WEDNESDAY-Prayer meeting and C.T.S. 7:00 p.m.</p> <p>LITTLE CREEK MISSIONARY BAPTIST Marietta, Elbert Roy Blannett, 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.</p> <p>MARTIN HILL FREE WILL BAPTIST CHURCH Route 5, Hwy. 30 East, Johnny Sexton, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 6:00 p.m., WEDNESDAY-Church Training and Bible Study 7:00 p.m.</p> <p>MT. PLEASANT MISSIONARY BAPTIST Altitude, Bro. Jerry Hopkins, Pastor SUNDAY-Sunday School 10:00 a.m., Worship Service 11:00 a.m., Evening Service 5:00 p.m., WEDNESDAY-Prayer meeting 6:30 p.m.</p> | <p>MT. PISGAH FREE WILL BAPTIST Hollis Southerland, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 6:00 p.m., WEDNESDAY-C.T.S. and Bible Study 7:00 p.m.</p> <p>NEW LEBANON FREE WILL BAPTIST Highway 364-Bro. Vance Sexton, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 5:30 p.m., WEDNESDAY-Church Training and Bible Study 6:30 p.m.</p> <p>NEW SITE BAPTIST New Site, James Hulton 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.</p> <p>OAK HILL BAPTIST CHURCH Blackland Community, Brother J.C. Prather SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Training Union 6:00 p.m., Evening Worship 7:00 p.m., WEDNESDAY-Prayer Meeting 7:00 p.m.</p> <p>OSBORNE CREEK BAPTIST CHURCH Tom F. Rayburn, Interim-Pastor SUNDAY-Worship Services 2nd and 4th Sunday 9:30 a.m., Sunday School every Sunday 10:30 a.m.</p> <p>PINEY GROVE BAPTIST CHURCH Route 1, Bro. Eugene Tension, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Sunday evening 6:00 p.m.</p> <p>SMITH'S CHAPEL FREE WILL BAPTIST Jacinto Road, Danny Short, Pastor SUNDAY-Sunday School 10:00 a.m., Worship 11:00 a.m., Sunday night 6:30 p.m., WEDNESDAY-Church Training and Bible Study 7:00 p.m.</p> <p>WHEELER BAPTIST CHURCH Wheeler, Glen Brown, 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.</p> <p>WHEELER PRIMITIVE BAPTIST CHURCH North of Wheeler School, James R. White, Elder SUNDAY-Bible Study 10:00 a.m., Preaching 11:00 a.m.</p> <p>JUMPERTOWN BAPTIST MISSION Jumpertown, Pastor, Chris Burrows SUNDAY: Sunday School: 9:30 a.m., Morning worship, 10:30 a.m., Church Training 5:30 p.m., Evening Worship 6:15 p.m., WEDNESDAY: Midweek Prayer Meeting: 6 p.m.</p> <p>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.</p> <p>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.</p> <p>HILLS CHAPEL CHURCH OF CHRIST 4 Miles East of Booneville, Hwy. 30 Brother Charles Leonard, Minister SUNDAY-Sunday School 9:45 a.m., Worship 10:45 a.m., Evening Worship 6:30 p.m., WEDNESDAY-Bible Study 7:30 p.m.</p> <p>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.</p> <p>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.</p> <p>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 6:00 p.m.</p> | <p>NEW BETHEL CHURCH OF CHRIST 1 mile west of New Site on Hwy. 4, Lee Cole, 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.</p> <p>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.</p> <p>OAK RIDGE CHURCH OF CHRIST Blackland Community, Calvin Barber, Minister SUNDAY-Bible Class 9:30 a.m., Worship 10:30 a.m., Sunday night 5:30 p.m., WEDNESDAY-Wednesday night 6:30 p.m.</p> <p>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.</p> <p>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 6:00 p.m., WEDNESDAY-Study 7:30 p.m.</p> <p>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.</p> <p>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.</p> <p>ZION'S REST CHURCH OF CHRIST Hwy. 371 Marietta Community 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.</p> <p>Church Of God</p> <p>BOONEVILLE CHURCH OF GOD Corner S. Lake & Hatchie St., James Wells, Pastor SUNDAY-Sunday School 10:00 a.m., Worship Service 11:00 a.m., Evening Worship 6:00 p.m., WEDNESDAY-Family Training Hour 7:00 p.m.</p> <p>CANAAN ASSEMBLY OF GOD 400 Marietta Street, Jerry Ford, Pastor SUNDAY-Sunday School 9:45 a.m., Morning Worship 1:00 a.m., Youth Service (C.A.) 4:00 p.m., Evening Worship 7:00 p.m., WEDNESDAY-Prayer Meeting 7:30 p.m.</p> <p>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.</p> <p>INDEPENDENT CHURCH OF GOD North Lake & Terry St., Austin Shook, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 6:45 p.m., WEDNESDAY-Prayer Meeting 7:00 p.m.</p> <p>MARIETTA CHURCH OF GOD OF PROPHECY Florence Ables, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Youth Service 6:00 p.m., Evening Worship 7:00 p.m., WEDNESDAY-Prayer Meeting 7:00 p.m.</p> <p>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.</p> <p>Church Of God And Christ</p> <p>NORTHEAST MISSISSIPPI CHURCH OF GOD AND CHRIST Hwy. 30 East at 344 Intersection B.R. Nunley and Tulon L. Jackson, Ministers ASSEMBLING: Sunday, 10:00 a.m. and 7:00 p.m., WEDNESDAY: 7:30 p.m.</p> <p>Catholic</p> <p>INFANT JESUS OF PRAGUE CATHOLIC Hwy. 45, 3 mi. South of Booneville George Pinger, S.C.J. Administrator SATURDAY-1st and 3rd and 5th confessions 4:5 p.m., SUNDAY-Mass 9 a.m., religious instructions younger children 10 a.m., Jr. and Sr. High School WEDNESDAY- 6:30 p.m.</p> | <p>Bible Church</p> <p>LAKEVIEW BIBLE CHURCH Meadow Creek Road, Bobby White, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship 11:00 a.m., Evening Worship 5:30 p.m., WEDNESDAY-Prayer Meeting and Bible Study 7:00 p.m., SATURDAY-Young peoples service 7:00 p.m.</p> <p>Holiness</p> <p>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.</p> <p>Mormon</p> <p>THE CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS George E. Allen Road, J.C. Morris, Bishop SUNDAY-9:00 a.m. Priesthood, Relief Society, Young Women, Primary, 10:00 a.m., Sunday School, 10:50 a.m. Sacrament Service. MONDAY-Family Home Evening, WEDNESDAY-6:00 p.m., Scouting, 6:30 p.m., Seminary, 6:30 p.m., Relief Society Home Making Meeting (first Wednesday only) 7:30 p.m., Youth Activities.</p> <p>United Methodist</p> <p>BLYTHES CHAPEL Blythes Chapel Rd., 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.</p> <p>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.</p> <p>CHRIST UNITED METHODIST Route 2, Blackland, Gerald Chaffin, Pastor SUNDAY - Morning Worship 10:00 a.m., Sunday School 11:00 a.m., UMYF 5:00 p.m., Evening Worship 1st and 3rd Sunday 6:00 p.m., WEDNESDAY - Mid-week 7:00 p.m.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>LAMBS CHAPEL INDEPENDENT METHODIST Jumpertown, W.E. Sharp, Pastor Gene Coltharp, Associate Pastor SUNDAY-Sunday School 10:00 a.m., Worship 1st Sunday 11:00 a.m., Bro. Sharp, 3rd Sunday Evening 6:30 p.m., Bro. Coltharp, WEDNESDAY-Bible Study 6:30 p.m.</p> <p>LIBERTY UNITED METHODIST CHURCH Hwy. 30 East, C.D. Edge, Pastor SUNDAY-Sunday School 9:00 a.m., Morning Worship 10:00 a.m., UMYF 6:00 p.m., THURSDAY-Bible Study 6:30 p.m.</p> <p>MARIETTA UNITED METHODIST CHURCH Jimmy M. Glover, Pastor SUNDAY-Sunday School 10:30 a.m., Worship Services 9:30 a.m., 1st, 3rd and 4th Sundays.</p> <p>MEADOW CREEK UNITED METHODIST CHURCH Jimmy M. Glover, Pastor SUNDAY: Worship services 9:30 a.m., 2nd Sunday, 12:30 p.m., 4th Sunday, 11:00 a.m., 5th Sunday</p> | <p>MT. NEBO UNITED METHODIST CHURCH Jimmy M. Glover, Pastor SUNDAY: Worship Services: 12:15 p.m., 1st and 3rd, 9:30 a.m., 5th Sunday</p> <p>RIENZI CHARGE UNITED METHODIST Rienzi, Ma., Larry Finger, Pastor SUNDAY-1st Sunday Worship 11:00 a.m., 3rd Sunday worship 9:45 a.m., 4th Sunday worship 7:00 p.m.</p> <p>PISGAH</p> <p>SUNDAY-1st and 3rd Sunday Worship 6:00 p.m., 2nd Sunday worship 9:45 a.m., 4th Sunday worship 11:00 a.m.</p> <p>THRASHER</p> <p>SUNDAY-1st Sunday worship 9:45 a.m., 2nd Sunday worship 11:00 a.m., 4th Sunday worship 6:00 p.m., 5th Sunday worship 11:00 a.m.</p> <p>SILOAM UNITED METHODIST CHURCH Jimmy M. Glover, Pastor SUNDAY-Sunday School 10:00 a.m. each Sunday, Worship Services 11:00 a.m., 1st, 2nd, 3rd and 4th Sundays.</p> <p>Pentecostal</p> <p>THE EAST BOONEVILLE PENTECOSTAL CHURCH 1400 East Church, Pastor, Rev. Buddy Marshall SUNDAY: Sunday School- 10:00 a.m., Evening Worship- 6:00 p.m.</p> <p>EMMANUEL UNITED PENTECOSTAL CHURCH Hwy. 4 East E.L. Spence, Pastor SUNDAY-Sunday morning 10:00 a.m., Morning worship 11:00 a.m., Youth Service 4:30 p.m., Evening Worship 6:00 p.m., THURSDAY-Prayer and Bible Study 7:15 p.m.</p> <p>FIRST PENTECOSTAL CHURCH 206 North Lake St., Larry Hill, Pastor SUNDAY-Sunday School 10:00 a.m., Morning Worship, (Broadcast WBIP F.M.) 11:00 a.m., Youth Fellowship 5:15 p.m., Evening Worship 6:00 p.m., WEDNESDAY-Prayer and Bible Study 7:00 p.m.</p> <p>Presbyterian</p> <p>BOONEVILLE PRESBYTERIAN West George E. Allen Drive, Booneville I.K. Foster, Pastor SUNDAY-Sunday Morning Worship 9:00 a.m., Sunday School 10:00 a.m.</p> <p>THE HOUSE OF PRAYER ASSEMBLY OF CHRIST Route 4, Booneville, Leland Owens, Pastor SUNDAY: Worship 5 p.m.</p> |
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Bring Your Family Closer Together

Dr. Kirk Is Employer Of Week

The Vocational Business Education Department at the Prentiss County Vocational Technical School this week spotlights Dr. Harold Kirk and the Booneville Animal Clinic and his student-employee, Abby George, from Booneville High School and a part of Booneville and Prentiss County's Cooperative Vocational Office Training Program.

Dr. Kirk is a native of Alabama. He was reared in Birmingham and attended the public schools of Montgomery. He received the Doctor of Veterinary Medicine Degree from Auburn University.

His wife, Beverly, who works with him, also have a DVM Degree from Auburn. They have two daughters, and they attend the First United Methodist Church.

Dr. Harold and Beverly Kirk and members of the Mississippi and American Veterinary Associations.

Abby George is the daughter of Mr. and Mrs.



Abby George And Dr. Harold Kirk

Charles George and a senior at Booneville High School. She has been a majorette, a cheerleader, and a member

of Jr. Civitans, FHA, Annual Staff, National Honor Society, the Anchor Club, named to Who's Who Among

American High School Students, and is a member of the Prentiss County FBLA Chapter.

Oak Ridge News

By BERYL COATS
Correspondent

The lovely weather favors. Each one who profits by this should be grateful. Has "Indian Summer" gone?

Thanksgiving Day is rapidly approaching and again it will be "over the river and through the woods to Grandma's house we go."

"LORD, TEACH US
TO BE THANKFUL"

Lord, teach us to be thankful in gratitude expressing Thanksgiving to Thee for all Bountiful blessings.

For each new day and the Lives we give
For each new day and the Promise it gives.

From the sunrise of morn
To the Sunset of eve
From the first breath of life
Till this world we leave.
May we be thankful to heaven
Above --

For Jesus, the Christ, and
His wonderful love.

Lord, teach us to be thankful
For so many things
Teach us to smile, to laugh
and
To sing.

Lord, teach us to be thankful,
in
Gratitude expressing
Thanksgiving to thee for all
Bountiful blessings.

Many hearts are filled with sorrow because of the passing of Sherman Estes. His health had been failing for some time and he departed this life on Wed., Nov. 11.

His funeral was at 11 a.m. Nov. 13 at the Oak Ridge Church. Our sincere sympathy goes out to his wife, Irene, to his children and the grandchildren and to his sister, Flossie Corbin, and other relatives.

Many of us can look in our yards and see some of Mr. Estes' handiwork. He loved making swings, lawn sets and other things.

Betty Coats is still incapacitated following more foot surgery. She has shown slight improvement and hopefully can return soon to her former activities.

The men of the congregation are having a business meeting Saturday morning at 8.

Belated birthday greetings go to Mrs. Vester Coats (Nov. 13), Mrs. Floyd Davis (Nov. 13), Mrs. Mary Franks (Nov. 14) and Pat Grant of Dallas, Texas. Mrs. Gladys Kennedy will be celebrating on Nov. 24.

Mrs. Vester Coats says she once thought she must have been born on Friday 13, but her mother says she was born on a Saturday.

Mrs. Orbie Lee Brumley recently accompanied Mrs. Eva Garner to the Mt. Olive community in an effort to

learn more about the Lominec family tree.

Many calls of sympathy keep coming in to the Bryan Harris family. One came this morning from my sister, Mrs. Fay Mann of Sheffield, Ala. I'll be glad to pass the word on to Bryan, his daughters and other relatives.

It is good to know that Olga Brumley has improved following her surgery on a broken knee. She is a patient in the North Mississippi Medical Center in Tupelo -- room 116, I think.

Mrs. Gladys Kennedy has

not been feeling much better, but was at church services Wednesday night. Mrs. Arthur Barnes is better, also.

The Philip Coats family will be spending this weekend in West Memphis, Ark., with the Terry Ryan family. Phil will probably return with a fish story about the big one that got away.

I have learned that Mrs. Frances Hughes is still in a critical state. Her daughter, Ouida, is here to help care for her.



FREE STYLE WINNER -- Prentiss County hair stylist Cliff Wilson (right) recently won first place in the Northern District in Open Free Style cutting and styling competition. Jane Barker (left) served as his model in the MPBA competition held Sunday, Nov. 8, at the Holiday Inn in Tupelo.

Sidney Dobbs Is Honored

The Little Brown Missionary Baptist Church honored Bro. Sidney Dobbs on Sunday, Nov. 8, when a host of friends and relatives gathered bringing gifts of food.

A noonday meal was held in the church basement, followed by singing in the afternoon by the Laymen Quartet.

Bro. Dobbs is almost 91 years old and has been preaching for over 50 years. He has a favorite story he likes to tell about how God cared for him.

It seems that many years ago, he left Red Bay, Ala., walking to Houston, Miss., where he would be preaching that week. Bro. Dobbs had only \$2.50 in his pocket and a long walk ahead of him.

However, Bro. Dobbs says God likes to take care of His own. The preacher managed to get rides with people along the way, and, when he arrived at Houston, he says he still had the \$2.50!

"Sidney Dobb's faith and courage will be carried on long after he has gone," said Johnny Sherrill, pastor of

the church. "And it was only fitting that he should be honored by the people he has meant so much to."



Johnny Sherrill And Sidney Dobbs

DENTURES

1 DAY SERVICE

COMPLETE SETS

\$180
\$250
\$320

CHEROKEE DENTURE CLINIC

Michael E. Ford, D.M.D.

Located across from the Post Office in Cherokee, Alabama, 35 miles E. of Corinth on Hwy. 72 (only 2 miles off Natchez Trace).

1-Day Service On Partial & Repairs

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Appointments Preferred... Closed Wed.

Jumpertown News

By ANNIE ENGLISH
Correspondent

Mrs. Barbara Dickerson of Corinth spent last weekend with Mrs. Kenneth Michael, Mr. Michael, and children and attended church services at Jumpertown Sunday. We wish to invite her to come again.

Mrs. Olga Brumley had the misfortune to fall and break her leg Monday. Friends hope she will soon be up and about and will soon be at home from the Tupelo hospital.

Mrs. Era Cox spent last weekend with Mr. and Mrs. Travis Cox.

Mrs. Gladys Gardner, Mrs. Pauline Jones and Mrs. Quay Michael were supper guests of Mr. and Mrs. William Garrett Tuesday night.

Mr. and Mrs. Bill Jumper, Mrs. Oliver Eaton and Mrs. Sadie Inman visited last week with Mr. and Mrs. Gervis Garrett and Mr. and Mrs. Don Ashcraft in Illinois.

Friends sympathize with Mr. and Mrs. John Green

and family in the passing of Mr. Green's mother, Mrs. Sidney Green, Thursday night.

Mr. and Mrs. Hillery Wilkerson returned to their home in McComb, Miss., Friday after spending a week with Mrs. Lee McCall, Mrs. Ollie Windham, Mr. and Mrs. Thomas Lacy, and other relatives.

Sunday visitors of Mr. and Mrs. Thomas Lacy and Mrs. Lee McCall were Mrs. Marie Smith and Ricky of Memphis; Mr. and Mrs. Hillery Wilkerson, and Mr. and Mrs. Merrill Cartwright, Mrs. Hilda Bourg and Shane, Ripley; and Mr. and Mrs. Robert McCall, Pine Grove Community.

Mr. and Mrs. Frank Owens of Meadow Creek were visitors of Mr. and Mrs. Willie Keenum recently.

Visitors of Mr. and Mrs. G.A. English and Dean last Sunday were Mrs. Lucille Gann, Mr. and Mrs. Randy Gann, Mr. and Mrs. Mackie Gann and Bradley and Jeffrey Grisham.

Mr. and Mrs. W.C. Inman visited Mr. and Mrs. Ray

Poole of Jacksonville, Mo., recently.

Miss Jeanette Noe was the Friday night guest recently of Miss Becky Michael.

We are sorry to report Mrs. Bertha Garrett on the sick list. Friends hope she will soon be on the road to recovery.

Relatives and friends sympathize with Mrs. Sherman Estes and family

the death of their loved one, Mr. Estes, last Wednesday.

Mrs. Birdie Loveless is not any better, we are sorry to report. Prayers by friends would be appreciated by relatives.

Tom Davis and James Downs were The Gideon speakers at Jumpertown Methodist Church Sunday. We wish to invite them to come again.

Banner-Independent

Want Ads

Work Wonders



INSIGHT INTO EYESIGHT

from the office of:

JOHN R. WHITE, O. D.

CONTACT LENS OR GLASSES?

If you've been wearing glasses should you change to contact lenses? A lot depends on your personal preference. Both glasses and contact lenses do the job they're supposed to do. They help you see better.

Contact lenses are most popular with young people who are nearsighted and older people who have had cataract surgery although new developments in lenses make them desirable for most vision patients. Over 15 million Americans have been fitted with contact lenses. Another million-and-a-half put them on for the first time each year.

Contacts don't steam or fog when the temperature suddenly changes. They tend to increase the peripheral vision giving the wearer a wider view of what's around him. It's almost impossible for another to tell when you're wearing them.

Contacts do require more care. More attention has to be paid to keeping them clean. A lot depends on your needs. Your optometrist can help you decide what's best for you.

For answers to your specific questions regarding vision, Dr. White invites you to call his Booneville office

728-3446

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EFFECTIVE NOVEMBER 2-27

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It's called an All-Savers Certificate. You can have one of these one-year certificates with a minimum deposit of \$500. And, if you have a 6-month Money Market Certificate, you can convert it **without penalty** to an All-Savers Certificate.

The annual yield of All-Savers Certificates from The People Place is 70% of the yield to maturity of 52-week U.S. Treasury bills at the latest monthly auction.

No matter how the All-Savers interest rate is compounded or paid by financial institutions, at The People Place you get the highest yield allowed by law.

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The first \$1,000 you earn is tax-free. (For couples, make that \$2,000.)

That means that your effective annual yield is much higher than the rate shown above. **Because you don't have to pay taxes on it.**

Come by any office of The People Place. Let us show you exactly what an All-Savers Certificate could mean to you.



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Substantial interest penalty is required for early withdrawal.

Ducks Unlimited Banquet Termed Successful

By Lee Gentry
Sports Editor

A total of \$6,045 was raised here last Thursday night at the Second Annual Ducks Unlimited Banquet held at Northeast Junior College's Frank Haney Union.

Prentiss County D.U. Chapter chairman Doug Mansell said the local club will send a check of \$6,045 to the Ducks Unlimited Organization for use in construction of wetland habitat in Canada.

Mansell said this year's banquet doubled in profits from a year ago and added that this year's event was termed a huge success with all proceeds going to the National D.U. Organization.

The money came from auctions and other events in the Thursday night banquet along with membership fees. The auction, which was the highlight of the affair, brought a total list of \$4,660 which included 10 paintings, two D.U. shotguns, a D.U. clock, a D.U. decoy and other items of interest.

"Black Magic at Little Lake," a painting which was titled the National D.U. print, brought the highest price of the night. The painting, bought by a Boonevillian sold for \$780 which went to the highest bidder.

The highest priced item of the night was a Remington 100 12-gauge shotgun that was the official D.U. Commemorative gun. It sold for \$1,025.

Another Remington model 1100 20-gauge D.U. gun sold for \$730 and both guns went to Prentiss Countians.

The paintings of the auction ranged from \$120 to the \$730 top masterpiece. The

painting list sold at the auction include: "Black Magic," \$730; "Morning Retreat," \$385; The Federal Duck Stamp, \$225; "Riding High," \$210; "Geese of Squak Creek," \$190; "Marsh Veterans," \$150; "Swinging Out Canvas Backs," \$145; "Prairie Congregation," \$130; "Last Flock Out," \$120.

Some 190 people attended the well organized banquet which included displays set up by local merchants and artist; film about the D.U. Organization; the Auction, a host of door prizes given away, and a duck calling contest won by Mansell and Gary Walker.

One of the most popular displays was by King's Taxidermist of Corinth who set up a lifelike display of wildlife.

"This was an outstanding banquet," Mansell said. "I think everyone who attended the banquet had an enjoyable time and the money raised goes back into the D.U. Organization for the habitat in Canada where 75 percent of the nation's ducks are raised."

"We were totally pleased with the entire banquet and are looking forward to next year," Mansell said.



DISPLAYING PAINTINGS--From left, Debbie Baggett and Connie McCombs display this DU painting that was one of nine prints sold at the Banquet.



AUCTION--Auctioneer John Morrow sells one of the many paintings as the crowd looks on.



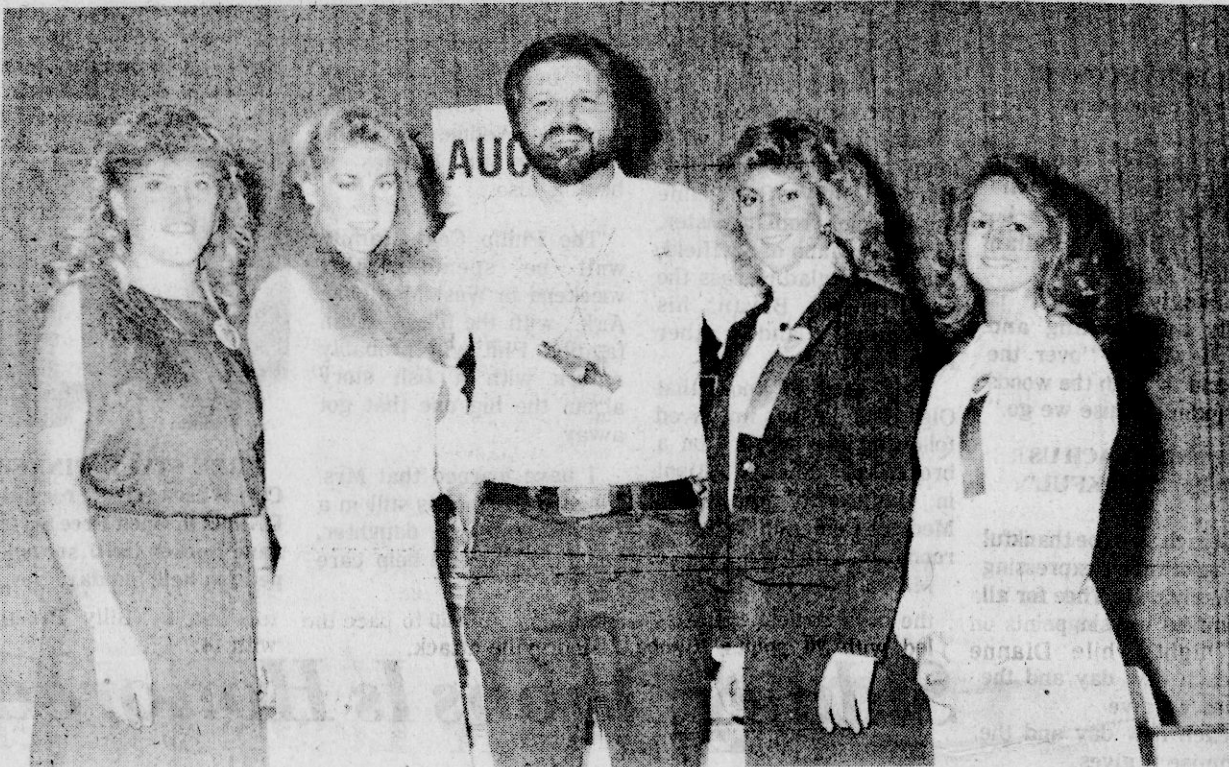
WILDLIFE DISPLAY--This breathtaking scene, set up by King's Taxidermist of Corinth, was one of the highlights of the Banquet. The scene here shows a variety of mounted ducks, turkeys, deer ect.

Photos By Lee Gentry



DUCKS UNLIMITED COMMITTEE MEMBERS--Local members seated from left, Gary Walker, Bobby Manley, and Doug Mansell. Back from left, George

Houston, Charles Calvert, David Jones, Jim Lamb, Sam Milton, and Leland Barnett.



NE CO-EDS HELPING OUT--These Northeast Co-Eds are shown here with local DU chairman Doug Mansell at last Thursday's 2nd Annual DU Banquet. The girls, from

left, Barbara Dunlap, Connie McCombs and to the right, Debbie Baggett and Donna Lacy, assisted with the display of the many items that went on auction.

Banner-Independent Sports News

Edited By Lee Gentry

High Priced Guns



EXPENSIVE BUY--Debbie and Gary Walker display these Ducks Unlimited shotguns they purchased at Thursday's banquet. The two guns sold for \$1,755.

Tigers, Tigerettes Notch Home Hoop Victories

The Northeast Mississippi Junior College Tigers and Tigerettes continued their winning ways on the home side of things here Monday night with a double-header win over Northwest Alabama at the Bonner Arnold Coliseum.

The Lady Tigers, under coach Rickey Ford, won the opener Monday with a 94-49 romp while the Tigers took their third straight home victory with a 99-76 win in

the nightcap.

Brenda Mayes paced the Lady Tigers in the opener with 21 points while Tina Garner followed with 15 and

Tammy Lockhart had 13. In nightcap action Northeast's high point man Maurice Stafford burned the nets with 23 points while Glenn Mauney, Darryl Hatfield and Gary Hill followed with 10 points a

piece. **NORTHEAST SHARES WITH CO-LIN THURSDAY NIGHT**

In Thursday night action the Tigers and Tigerettes shared action in a twin-bill against Copiah Lincoln. The NE ladies went down in defeat 68-67 in a squeaker while the Tiger men waltzed to a 70-55 victory in the nightcap.

The Tigers currently post

a 3-2 overall record while the Northeast Lady Tigers are now 2-2 on the '81 campaign.

Both the Tigers and Tigerettes will be in action tonight against Dyersburg State on the road before returning home next Monday night when they host Shelby State at the Bonner Arnold Coliseum.

Girls action of all Northeast games gets underway at 6:30 with the boys to follow at 8:00.

In Jr. High Action Anderson Falls To Baldwyn

BALDWYN--Anderson Junior High School dropped a three game set with Baldwyn here Monday night in local Junior High School action.

In the opener of the night, Baldwyn's seventh grade Bearcats tagged Anderson 29-16 while Anderson's eighth grade girls dropped a 42-6 decision and Anderson's eighth grade Blue Devils lost the third game of the night 46-30.

In seventh grade boys action, Tim Jumper had nine points while Jeff McKinney added four, George Bean two and Steve

Collins one point. In girls action, Cherie Walden and Audrey McDonald netted two points each while Maria Cartwright and Toni Chittom netted one each.

In the eighth grade boys finale, Buddy Bartlett netted five points to take scoring honors while Clay Johnson, Jwan McGee, and Bruce Brinkley had four points each.

Coaches are, Riley Presley, seventh grade boys; Ken Shackelford, eighth grade girls; and Leroy Brooks, eighth grade boys.

Specials

Bob's Restaurant

HWY. 45-NEXT TO REES COURT-728-9973
FRI. - SAT. - SUN.

| | |
|--------------------------------------|--------|
| FISH SLAW, FRENCH FRIES, HUSHPUPPIES | \$3.50 |
| SUNDAY ONLY!!!! | |
| FRIED CHICKEN 3 VEGETABLES, ROLLS | \$3.00 |
| SENIOR CITIZENS | \$2.00 |

— OPEN THANKSGIVING DAY —
TURKEY AND DRESSING AND ALL THE TRIMMINGS
CALL FOR RESERVATIONS-728-9973

Used Cars

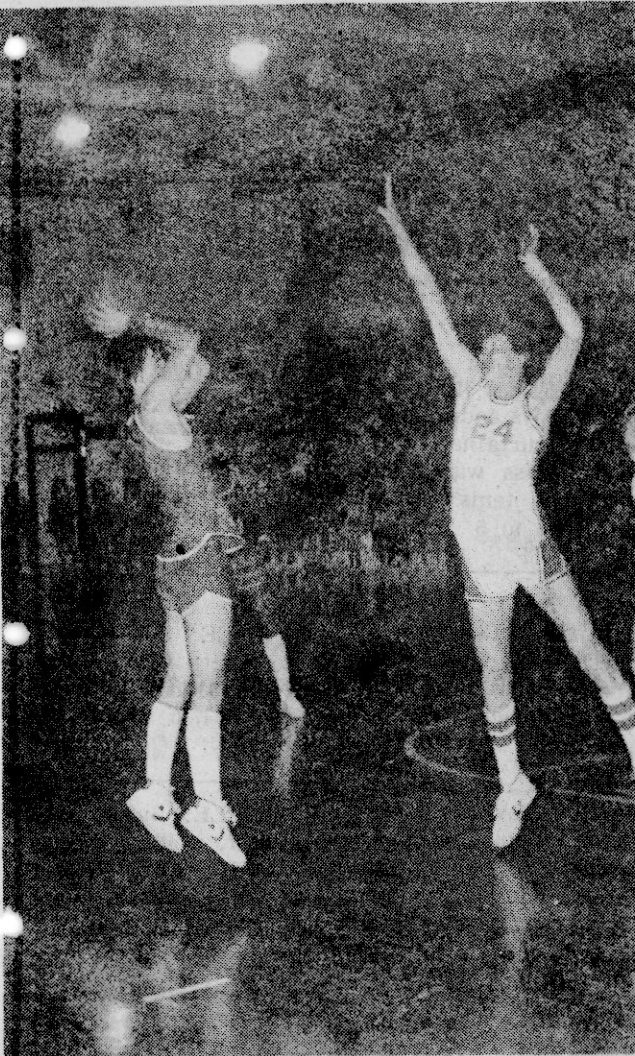
- 1979 OLDSMOBILE CUTLASS
POWER STEERING, & BRAKES, AIR, CLEAN CAR
 - 1978 CHEVY VAN
POWER STEERING & BRAKES, AIR
IDEAL FOR CHURCHES AND GROUPS
 - 1979 IMPALA
4-DOOR, POWER STEERING, & BRAKES, AIR
 - 1981 C-60 - 2-TON TRUCK
LOCAL OWNER, LIKE NEW
 - 1980 CHEVROLET 3/4-TON PICK-UP
4-WHEEL DRIVE, LONG WHEEL BASE, 4-SPEED, POWER STEERING, BRAKES, AIR, LOCAL OWNER
 - 1977 OLDSMOBILE 98
4-DOOR, LOADED WITH ALL EXTRAS, EXTRA CLEAN
 - 1971 CHEVROLET CAPRICE
LOADED, 4-DOOR
 - 1981 CHEVROLET LUV
4-WHEEL DRIVE, 4-SPEED, LIKE NEW
- MANY OTHER OLD CARS TO CHOOSE FROM

MR. GOODWRENCH

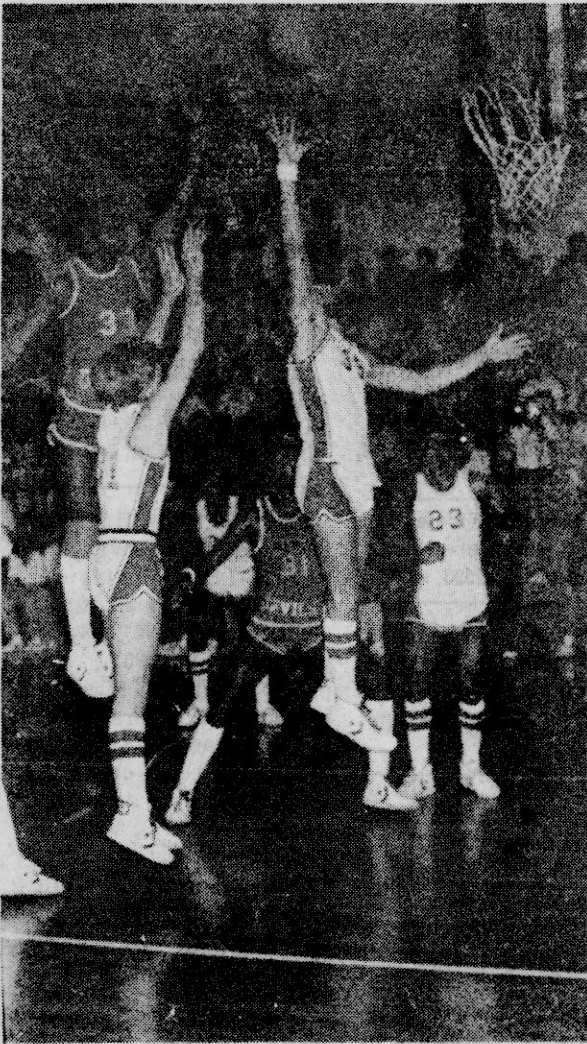
DAVIDSON

CHEVROLET

HWY. 45 NORTH-BOONEVILLE, MS.



FIRES THIS JUMPER--Booneville's Scott Downs fires this jumper over Wheeler's Danny Hatfield in Tuesday night roundball action. Wheeler's Eagles took a 47-36 victory. (Photos by Cliff Long)



BATTLE FOR THE BALL--Wheeler's Terry Ballard (35) along with teammates Rickey Chandler (23) and Steve Lindsey (31) battle Booneville's Ronnie Elam (33) in Tuesday's rivalry battle. Wheeler won the boys game 47-36 and Booneville took the girl's encounter 54-37.

Local Roundball Results

A full slate of action was held again this week in the local roundball circuits involving our Prentiss County Schools. Here's the way some of them went...

BOONEVILLE SHARES WITH SALTILLO

Booneville and Saltillo shared a twin-bill Saturday night. Booneville's girls won 73-33 while the Devils fell in the nightcap 61-57.

Kushinge Sorrell led the Devilettes with 18 points on the night while Dianne

Harris had 17 and Vanissa Groves netted 13.

Chris Williams had 16 and Ronnie Elam 12 for the BHS boys.

INGOMAR DIVIDES WITH WHEELER

Ingomar won the girls contest 58-57 while Wheeler came on in the nightcap winning 76-74 in a close one.

Tangie Miller netted 28 and Regina Holland 16 for the Wheeler girls while in the boys contest Jim Davis led with 20 points, Bubba

Miller followed with 18 and Steve Lindsey had 14 to pace the attack.

BALDWIN TAKES TWO

Baldwyn's Bearcats and Lady Bearcats took a twin-bill with the girls winning 74-38 and the Bearcats took an 87-67 win over Mooreville.

Harvell netted 22 to lead the Baldwin girls followed by Tyes with 15. In the boys contest, Price netted 29 for the Baldwin lead while Pinson netted 20 to pace the Mooreville attack.

JUMPERTOWN WINS TWO GAMES

The hot shooting Jumptown's Cardinals and Cardinalettes won two games over Burnsville last Saturday night. The girls won 74-55 while the boys won 65-62.

Lynette Miller netter 45 points for the Cardinalettes followed by Donna Alexander with 11. Perry Perrin netted 22 points followed by Billy Prentiss with 14.



FLAMING BLOCKS--This local karate instructor attempts to break these flaming blocks at the Giant Karate and Skills Exhibition held last Tuesday night at the Booneville Community Center. A variety of stunts were performed by local artists. (Photo by Lee Gentry)

Wheeler Tourny Set Nov. 26-28

Pack the station wagon and get ready for the 39th Annual Wheeler Turkey Basketball Tournament to be held at the Wheeler Gym November 26-28.

The Tourny is noted each year as one of the top roundball events across the State. Winners and runners-up of this event usually place high among state competitors each year and for the past few years winners have advanced to the State Tournament in Jackson.

Baldwyn's Lady Bearcats and Wheeler's Eagles are last year's defending champions although this year's boys event has been changed from an invitational to a round robin event.

The girls event will remain an invitational with the Lady Bearcats defending although some tough

competition is expected from Prentiss County rivals Wheeler's Eaglettes and Thrasher's Rebelettes.

Four schools make up the girls bracket including Wheeler, Baldwin, Mooreville and Thrasher.

Competition in the girls bracket gets underway at 6 p.m. Thursday night with the finals slated for Saturday.

In the boys bracket, again, Wheeler, Baldwin, Mooreville, and Thrasher will battle here in the round robin tourny with opening competition beginning Thursday at 7:15 with the finals here also set for Saturday.

Officials for the tournament are, McAnally and Nash and admission has been set at \$1.00 for students and \$2.00 for adults.

Miller Leads Pickers

Leighton Miller took over sole possession this week in the area pronosticating chart when he correctly picked 11 out of 12 games.

The 11-12, good for a 91 percent accuracy was tops for the week while in second place Dan Arthur followed with 9-12 for a 75 percent average. Doug Jumper and Dan Childers tied for third place honors with 8-12 for a 66 percent average while Manfred Saylor had 7-12 for a 58 percent mark.

Miller now leads the panel for the year with 92 correct

games out of 132 games for a 69 percent average while Manfred Saylor, who has led the entire year, falls just one game off the pace with 91-132 for a 68 percent average.

Doug Jumper is next with 81-132 for a 61 percent average followed by Dan Arthur with 80-132 for a 60 percent average and Dan Childers has 64-120 for a 53 percent mark.

The local pickers will compete for the remainder of the grid season for the next two weeks.

NE Trio Named To All-Star Squad

Three Northeast Mississippi Junior College footballers have been named on the 1981 North All-Star Squad it was announced this week.

Players include fullback John May, end Monte Hamilton and defenseman Robert Caldwell. They will join a host of area performers from the North participating against the South in the Annual All-Star Classic set for November 24th at 7:30 p.m. at Hinds Junior College.

The three Tigers were outstanding performers for the Northeast unit this year and according to coach Bill Ward will indeed represent the Tigers well in the All-Star Game.

Bobby Franklin of Northwest will coach the North Squad while the South coach will be James Sloan of Copiah Lincoln.

The players will report for practice November 22 and the Northeast staff will accompany them on their journey.

Alcorn Central Captures New Site Tourny Crown

Alcorn Central's Golden Bears and Lady Bears took top honors last Saturday night in the finals of the New Site Invitational Basketball Tournament.

The Golden Bears, under the direction of Prentiss County native coach Gerald Caveness, took the coveted boys crown with a 59-44 victory over New Site's Royals while the Lady Bears took their honors with a slim 41-40 victory over Thrasher's Rebelettes.

The New Site event was one of the top tournaments in this early season. The officials of the tournament voted to change this year's event from a round robin to an invitational while the girls tourny stayed the same.

In girls action, Christie Bain led the Lady Bear attack with 20 points while Lisa Garner had 17 and Jessica Goddard 12 to pace the Thrasher attack.

In boys action, Steve

Pollard led the Golden Bear scoring brigade with 20 points on the night while Charles Reese led the Royal attack with 12 points followed by Jeff Martin with 11 and Bob Whitely with 10.

The teams advanced to Saturday's finals with semi-final wins Friday night. Thrasher's Rebelettes took a 45-37 victory over New Site's Royalettes while The Golden Bears stopped Thrasher's Rebels 62-48.

In Thursday's opening

round action three teams moved into the winners circle. Alcorn Central's girls got the best of Luka while Alcorn Central's boys beat a strong Belmont team and New Site's Royals advanced to further competition with a win over Luka's Chieftans.

Winners of this tournament should indeed place high in future competition across North Mississippi. Trophies were presented to the winners in their respected brackets.

| GAMES THIS WEEK | SAYLORS | JUMPER | ARTHUR | CHILDERS | MILLER |
|-------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| SMU at Arkansas | SMU by 6 | SMU by 3 | SMU by 10 | Arkansas by 3 | SMU by 10 |
| Baylor at Texas | Texas by 12 | Texas by 2 | Texas by 6 | Texas by 6 | Texas by 6 |
| Ole Ms. at State | State by 16 | Ole Miss by 48 | State by 25 | State by 7 | State by 15 |
| Ohio St. at Michigan | Michigan by 4 | Michigan by 7 | Michigan by 3 | Michigan by 10 | Michigan by 6 |
| Notre Dame at Penn. St. | Penn. St. by 16 | Penn. St. by 10 | Penn. St. by 14 | Penn. St. by 7 | Penn. St. by 10 |
| Nebraska at Oklahoma | Oklahoma by 3 | Nebraska by 3 | Oklahoma by 4 | Oklahoma by 3 | Nebraska by 6 |
| UCLA at USC | USC by 4 | USC by 10 | USC by 12 | UCLA by 1 | USC by 10 |
| Wash. St. at Washington | Wash. by 1 | Wash. by 14 | Wash. by 10 | Washington by 1 | Wash. by 6 |
| Tennessee at Kentucky | Tenn by 3 | Kentucky by 12 | Tenn by 9 | Tenn. by 10 | Tenn. by 10 |
| California at Stanford | Stanford by 6 | Stanford by 10 | California by 6 | Stanford by 1 | Stanford by 6 |
| Wisconsin at Minnesota | Minnesota by 3 | Wisconsin by 7 | Wisconsin by 8 | Wisconsin by 3 | Wisconsin by 10 |
| Missouri at Kansas | Missouri by 1 | Missouri by 6 | Missouri by 13 | Miss. by 6 | Missouri by 6 |



Deer Killed

Mickey Cagle, a ten-year old boy of Route 4, Booneville, killed this eight-point deer at Van Fleet this past Saturday. The first day of deer season with a single shot, 410 gauge shotgun, using slugs. He was one of the few fascinated youngsters to kill his first deer this season. He loves outdoor sports, especially hunting. After this incident, he said, "Let's go again Thanksgiving!"

DIXIE GAS

CLOCKS

FRUITS

DOLLS

GAS

REGULAR

NO LEAD REGULAR

DIESEL

DIXIE GAS

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1978 FORD F-150 4X4, TWO-TONE, BROWN, AUTOMATIC, AIR, POWER STEERING, BACK SLIDING GLASS, LOW MILEAGE

1975 DODGE 4X4, BLUE, SHORT WHEEL BASE, AUTOMATIC, POWER STEERING, NEW GOODYEAR TIRES & WHEELS

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FOR SALE: House on Washington Street. New kitchen, heater flu, carpet, 2 bedroom- bath and utility. Livingroom and Dining room, kitchen. Call 728-4011. 04-TFN

FOR SALE: Brick Home 2200 Sq. ft., approximately 2 years old, 3 large bedrooms, 2 1/2 baths, formal living and dining rooms, large family room, fully carpeted, central heat and air condition, insulated glass windows, built in oven and dish washer. 728-5091. 27-TFN

FOR SALE BY OWNER: 3 bedroom brick home, 2 baths. Living room, den and kitchen with central air and heat. 2 car garage and 2 car metal shop on 3 acres. Located 6 miles E. of Booneville on hwy. 4. Phone 728-2562.

FOR SALE OR RENT: 2 bedroom, 1 bath brick home. Fully carpeted. Located on 5th St. Ideal suited for young or retired couple. 8 1/2 percent assumable loan. Owner will consider part of equity. Call 842-8481 or 842-6661. 38-TFNC

LAND FOR SALE

LOTS FOR SALE: 2 1/2-14 acre lots, also available 20-40 acre tracts. Phone 728-5888. 31-TFN

FOR SALE: 160 acres of timberland. Good young growth of timber. Will pay for itself in 5 years. Priced to sell at \$300.00 per acre. Call 728-4010 or 728-8478. 20-TFN

FOR SALE: 340 acre farm located Blackland Community. Excellent farm or cattle land. See T.B. Harris, Route 2, Booneville, MS 36-4TP

FOR SALE: Land tracts in Prentiss County. 40 acres, 60 acres, 100 acres, 150 acres, as low as \$500 per acre. Some with owner financing. Strout Realty, Corinth, 286-6930, nights 287-8771. 37-3tc

FOR SALE

FIREWOOD FOR SALE: Oak wood, \$55.00 a cord, delivered and stacked; \$45.00 picked up. Call 728-7568 or 728-8315 after 4 p.m. 35-3tp

FOR SALE: \$88.00-That's right only \$88.00 for new Singer zig zag Sewing machine. Sews straight stitch, zig zag, montograms, makes button holes and appliques. Free Lay-a-Way. See the machine at MAIN STREET FASHIONS, OR CALL 728-5590. 31-TFN

FOR SALE: Discount Interiors, Hwy 45 South, 2 1/2 miles, south of Biggersville. Open 6 days per week, a sale everyday on light fixtures. Floriscents, ceiling fans, vinyls and ceramic tile. Parquet and plank flooring. Carpeting and oriental style rugs. Bath vanities, storm doors and decorative items. We offer decorator assistance. Installation and carpet cleaning by professionals. Call 462-7104. 36-TFN

SALE-ALL STEEL BUILDINGS from HERITAGE STEEL STRUCTURES. 30x44x10- \$3748. 50x66x14- \$8199. 40x48x14- \$4788. 50x96x14- \$10,688. Call (501) 372-4070 collect for information from 8-4. 35-4tc

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FOR SALE: 3 room living room suite in good condition. Also Sears room air conditioner. Call 728-6352. 38-1tc

FOR SALE: Pecans-\$1.10 per pound. Phone 728-7051. At 601 N. First St. 37-2tp

FOR SALE: 1st QUALITY ALL STEEL CLEAR SPAN SUPER STORAGE ARCH BLDG. 36x100x18 - \$8,995. FOB FACTORY (OVERSTOCKED) 2 WEEK DEL. MELCO STEEL 1-800-821-7700 EXT. 803. 36-4TC

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

FOR SALE: Round firewood \$40.00 per measured cord delivered. Call 728-6663 (days). 728-8450 (Evenings). 37-2tp

FOR SALE: AKC Lassie collies. One male 3 years old \$100.00, one female 2 years old \$100.00, one female 7 months old \$100.00, one male puppy 10 weeks old \$75.00, one male puppy 6 weeks old \$75.00. 728-5226. 37-3tp

FOR SALE: 1 electric sewing machine in walnut cabinet. Call 728-4213 or 728-9600. 38-1tc

FOR SALE: The spanish look furniture. Guaranteed quality at factory prices. Choice of fabric, odd pieces at reduced prices. Call 728-9876. 37-4tp

FOR SALE: King wood burning heater \$190.00. Excellent condition. Call 728-7312 after 5:30. 38-1tp

FOR SALE: Hotpoint washer and Citiator dryer. Gibson refrigerator, no frost, Norge refrigerator, GE electric range, Citiator air conditioner 17,00 BTU 728-3403. Call after 4 p.m. 38-2tp

FOR SALE: Nice large pecans for sale, 80 cents per pound. Call 462-5174 or see Nolan Michael, Route 3, Rienzi. 38-tfn.

FOR SALE: Firewood, slabwood, delivered and stacked. Call 728-8593. 38-2tp

FOR SALE: (1) Palomino colored mule. 1 year old female. Nelson Baldwin. 728-6474. 37-2tp

FOR SALE: Good stacked, split, dry oak wood and locust fence post. Hwy. 45 West at Doss Store, 3rd house on left. 38-1tp

FOR SALE: AKC registered Collie puppies. Two females whelped Sept. 3, 1981. Lassie type sable and white. All shots and worming up to date. Beautiful markings, \$75.00 Call 728-8335. 38-2tp

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FOR SALE: Sweet potatoes - \$5.00 per bushel. Phone 728-7605. 38-1TP

FOR SALE: OUTLET HOME SUPPLY, 286-7503, Highway 72 East, Corinth, Miss. 1/2 mile East of Liddon Lake. Former location of the Light House. Discount carpets, light fixtures, vanities and other home supplies. This week's specials: carpet, first quality, \$3.99 to \$4.99 sq. yd.; kitchen carpet, \$3.79 sq. yd.; vinyl by Armstrong, Congoleum and GAF, \$3.99 sq. yd.; light fixtures 1/2 suggested retail price; 2 ft. fluorescent lights with plug, \$3.99; vanities 2-ft. solid oak with marble top, \$59.95; 3-ft. solid oak with marble top, \$99.95; 18 inch round lavatory, \$11.99; utility sinks, \$9.99 to \$13.99. 38-1tc

FOR SALE: one 12 foot single deck meat case. Good Condition. Call 728-4612 for further information. 38-4tc.

FOR SALE: BUILD FOR LESS - THIS WEEK'S SPECIALS: Shingles no. 1523.95 sq.; no. 2's-\$17.50 sq.; ceiling tile \$14.95 box; 3/4 plywood \$6.95; 5/8 pressboard \$3.39; Masonite paneling-two colors \$3.99; 1/4" wood paneling \$9.99; 2 x 4 studs-.79 cents each; tin \$25.95 square; 42 gallon hot water heaters \$109.95; electric wall heaters-2 stack \$39.95; commodes white \$45.95; commode seats \$6.72; 2 foot vanity with top \$59.95; small wall cabinets \$19.95; 100 AMP switch box \$53.49; 200 AMP \$119.95; Masonite siding 4 x 8 sheet \$8.95; Masonite 1 x 12 lap siding \$3.36 each; Nails-16D and 8D \$18.50 box; 10-2 wire \$45.95; 12-2 wire \$27.50; Outside door units with glass \$27.95; inside door units \$29.50; 3 storm doors left \$39.95 each. 2 x 3 windows \$23.95; WE ALSO HAVE A LINE OF ELECTRICAL AND PLUMBING SUPPLIES. DISCOUNT HOME CENTER, Highway 45 North, Baldwin, MS 365-8747. 38-1tc

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CARPENT SALE: Sat. 7:00 until ? 200 S. Main St. One block behind Mr. Quick. 4 families - furniture, sheets, clothes of all sizes, many other items. Real bargains. 38-1TP

YARD SALE: Sponsored by Breakfast Civitan Club. 709 W. College St. Sat., Nov. 21, 8:30 a.m. - 3 p.m. 38-1TC

YARD SALE: Saturday Nov. 21 from 8 to ? at 205 Penny Lane Highway 4 west to Handy Dan's store, turn north. Selling tires, crafts, stuffed animals, iron decorative porch or carport posts. Some clothes and misc. items. 38-1tp

YARD SALE: Two families - Friday, 20th and Sat. 21st. Boys and womens clothes, curtains, bedspreads, glass ware, and many more items. 505 N. Smith St. 8 to 5. Rain or shine. 38-1TP

YARD SALE: Friday, Nov. 20, 608 W. College St. 4 families. Don't miss this. Wardrobe, roll away bed and many other things to choose from. 38-1TP

YARD SALE: Old Builders Supply building, Saturday, November 21st 7:30 until 3:30 p.m. 38-1tp

CARPORT SALE: Saturday Nov. 21, 1981 8:30 until 3:00. Home of Rachel Brumley. Hwy 4 west at Jumptown. Several families involved and a variety to choose from. 38-1tp

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FOR RENT: Apartments for rent. Furnished and unfurnished. Call 728-7717. 26-TFN

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FOR SALE: Buick Century 4-door, white with red. Air, AM-FM, tape. 28,000 actual miles. Like new. \$3,995. 728-8456. 37-2tc

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R. C. Cartwright 4-12-82
Jim Castleberry 2-17-82
D. T. Thornton 2-16-82
Gladys B. Cartwright 2-26-82
Hubert H. Lambert 3-5-82
Malcolm Sweeney 3-12-82
D. R. Sweeney 3-12-82
Henry & Sarah Windham 3-19-82
Donald Tigrett 10-29-82
R. L. Weatherbee 5-28-82
Harold Franks 10-12-82
J. O. Wheeler 6-1-82
M. D. Ward - 6 months
Roscoe Ricks 12-15-82
Lillian Hardy 12-15-81
Roy Miles 7-9-82
Vance Jones 7-9-82
L. W. Walden 10-5-82
Ethel Hurd 10-2-82
Sylvester Smith 2-04-82
Lawrence Gallaher 2-27-82
Mrs. Bolivar Rogers 38-0-52
J. C. Yates 38-0-52
J. E. Jennings 50-0-52
R. C. Rice 10-15-82
Travis Barron 45-0-52
Mrs. Glada Mae Sparks 46-0-52
Charlene Barnes 37-0-52
J. R. Counce 10-15-82
Mrs. G. C. Dunahoo 2-4-82
Mrs. Travis H. Taylor 9-10-82
John W. Smith 42-0-52
Jackie Robinson 46-0-52
Joseph Jackson 39-0-52
Dovie Runions 41-0-52
Hubert Tenmyson 10-15-82
Arlis M. Harris 10-1-82
E. L. Moore 4-29-82
Billy H. Ward - 6 months
Mrs. Tom Cartwright 1-23-82
Martha H. Furtick 1-26-82
Nina Carr 1-7-82
E. H. Stringer 1-7-82
Maylene Brown 1-13-82
Mrs. Earl White 1-15-82
Louise Putt 11-19-82
Johnny Sweeney 11-19-82
Leland Davis 11-19-82
Wayne Strickland 11-19-82
Ellis Thornton 11-19-82
Orlander Lancaster 11-19-82
Ellie Baggett 11-19-82
Mrs. Oliver Eaton 11-19-82
Mrs. Hugh Donald Eaton 11-19-82
Hoyle Eaton 11-19-82
W.W. Jumper 11-19-82
Mrs. Rubin Micheals 11-19-82
J. L. Brown 4-12-82
John A. Crawford 5-19-82
Dewey Rutherford 5-19-82
Alvin E. Glenn, Jr. 11-12-82
Homer Cole 10-1-82
Johnny W. Browne 3-8-82
Paul Botts 03-0-52
Nancy B. Long 11-12-82
Gladys Percy & Wilbur Lee Fletcher 10-15-82
R.C. Tice 11-10-82
Edwin D. Ozbirni 10-29-83
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H. L. Brinkley, Sr. 8-27-82
Houston Pharr 9-24-82
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Cayce Depoyster 10-29-83
Julian Johnson 9-4-82
Mrs. Ivy Ricks 9-4-82
Clynesa Brasel 49-0-52
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David & Roye Carnell 8-11-82
Quida Penny 3-1-82
Mrs. Floyd Ray - 6 months
Mrs. Clyde Gardner 10-1-82
Martha Holloway Cartwright 45-0-26
Dr. George Estell 39-0-52
Earl Estell 39-0-52
Newell Brown 8-11-82
Carmon Breedlove 45-0-52
Travis McCarter 39-0-52
Lizzie Smith 3-4-82
Ewell Thornton 3-10-82
J. B. Whitehead 46-0-52
Irma J. Horton 8-0-52
Rachel Ford Hoffman 1-7-82
T. C. Young 13-0-52
David E. Chase 9-17-82
Forrest Michael 37-8-52
Holly Bennett 3-1-82
Sammy Bennett 3-1-82
Billy Bennett 3-1-82
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Mattie Glen Wren 11-19-82
Benny Eaton 11-19-82
Mrs. J.J. Bryum Estate 11-19-82
Mrs. W.C. Davis 11-19-82
Ernest Hall 11-19-82
James Odle 11-19-82
Arnold Killough 11-19-82
Martin Davis 11-19-82
Dorothy Johnson 11-19-82
Jim Wardlon 11-19-82
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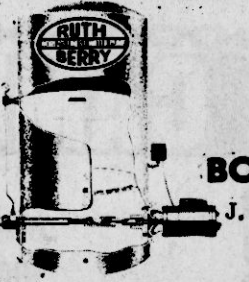
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LENT FRINGE BENEFITS
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ALL MODELS INCLUDING INSERTS.

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Special Photography

BY
Charles
WILL BE TAKING PICTURES
AT
Western Auto
Sat., Nov. 21
FROM 10-5

PRENTISS DRIVE-IN THEATRE

FRI-SAT-SUN.
STARTS 7:00 P.M.
FIRST RUN

1
**CHUCK
NORRIS**
JAMES
RYAN

2
DOZER WORK
ALL TYPES - 3 DOZERS.
Experienced Operators
JAMES WHITE
CALL 728-6752

**BODY
HEAT**
As the temperature rises,
the suspense begins.

IF THE SHOE DOESN'T FIT -----SELL IT!

HELP WANTED

HELP WANTED: Immediate opening for Secretary-Receptionist at Haven House, residential treatment center for male alcoholics in Corinth. Requirements - High school diploma with 2 years clerical experience; must be able to type 50 wpm; general knowledge of bookkeeping; ability to serve as receptionist. Submit application on or before 11-20-81. Applications available at Timber Hills Mental Health Center on the Highway 30 Bypass. An equal opportunity employer. 37-2TC

HELP WANTED: TEXAS REFINERY CORP. offers PLENTY OF MONEY plus cash bonuses, fringe benefits to mature individual in Booneville area. Regardless of experience, write A.N. Sears, Pres., Texas Refinery Corp. Box 711, Fort Worth, Texas 76101. 38-1tc

WANTED

WANTED: The youth of I keview Bible Church would like to do yard work or odd jobs around the house to buy food baskets for needy families at Christmas. Call 728-3344 or 728-5606. 36-4TP

WANTED: Elderly couple to live rent free in trailer in exchange for light attendance duties for elderly lady in Separate living quarters. Call 728-7551 for Charles Walden. 30-TFN

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, 901 East Church, Call 728-3848. 30-TFN

WANTED: Listings on farms, timberland and business properties. National advertising. Potential buyers from all across America. Free information. Strout Realty, 715 Taylor, Corinth, Miss. 38834. Phone 287-6930, nights 287-8771. 37-3tc

WANTED 'TO BUY': A child's gasoline power go-cart. Call 728-7312 after 5:30. 38-1tp

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Western Auto
Sat., April 25
FROM 10 - 5

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For Greenhouses,
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NO CREDITORS CHECKED
RENT THE TV OR APPLIANCE OF YOUR CHOICE
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WANTED
LARGE QUANTITIES OF
WHEAT STRAW.
CALL
728-5507
AFTER 7:00 P.M.

CARDS OF THANKS
The family of Marcus Elton Wilemon would like to express our heart-felt thanks and gratitude for the prayers, beautiful floral tributes, food, and other expressions of sympathy in the time of our bereavement. Special thanks to: the good friends in Tishomingo, Prentiss, Itawamba, Alcorn counties and seven other states, the beautiful singing by the choir, Rev. Webb Pearce, Rev. Clifford Rinehart, the pallbearers, Dr. Alphonsus Flannery, and the medical staff at the Tishomingo County Hospital. God Bless you everyone. Mrs. Mary Wilemon

We would like to express our thanks and gratitude to each and everyone during the illness and death of our loving husband and father, Sherman Estes. We would like to especially thank Dr. Cleveland and all the nurses, and McMillan Funeral Home. We would also like to thank Brother Barber and Brother Coats, and the singers. May God Bless each of you is our prayers.

The family of Sherman Estes The children wish to thank the men who helped their mother at home in the time of our greatest tragedy.

(In memory of Mike Warner who was killed in a car accident March 24, 1981.)

Born on November twenty-first, nineteen sixty one
Our bundle of joy
Our baby son

His childhood was spent with laughter and a smile
We had him with us for only a short while

He lived his life in a special way
Not just for the future but from day to day.

He rode horses with his own style and pride
Traveling to many places with his family by his side

Our loved one is gone
Life must go on and people must die
Sometimes we all wonder why

The reason for death only God knows
Now he is in heaven with no more woes

We miss you so much Mike.

The Less Warner family
And Loved Ones

Want Ads Work Wonders

Legal Notice

Chancery Court Summons for Publication
THE STATE OF MISSISSIPPI

To MINNIE LEE RONE, a non-resident of the State of Mississippi and after diligent search and inquiry her address is unknown. You are commanded to appear before the Chancery Court of the County of Prentiss, in said State, on the Fourth Monday of November (23rd) A.D., 1981 to defend the suit in said Court of N. A. RONE VS. MINNIE LEE RONE wherein you are a Defendant. This 3rd day of November A.D., 1981.

Phillip Cole, Clerk
By: Irma Robinson D. C.

36-4tp
Nov. 5, 12, 19, 25, 1981

Legal Notice

NOTICE TO CREDITORS
State of Mississippi, Prentiss County Chancery Court
Estate of Eulice W. Flanagan, Deceased No. 13,154

Notice is hereby given to all persons having claims against the estate of Eulice W. Flanagan, deceased, that Letters Testamentary were granted the undersigned as Executrix of said estate by the Chancery Court of said County, on the 20th day of October, 1981, and all persons holding claims against said estate are hereby notified to have same probated and registered according to law, by the Chancery Clerk, within 90 days from date of this notice, otherwise such claim, or claims, not so probated, will forever be barred. This 20th day of October, A.D., 1981.

Jaunita Rowley
Executrix
Carnathan & Malski, Tupelo, Mississippi, Solicitors for Estate and Executrix.
35-4TC
Oct. 29, Nov. 5, 12, 19, 1981

Legal Notice

NOTICE TO CREDITORS
Letters Testamentary having been granted on November 4, 1981 by the Chancery Court of Prentiss County,

OUTSTANDING VALUE!! 1982 ATLANTIC 14 x 70 3 Bedroom 2 Full Baths...Features Garden Bathtub in Master Bath...House-type Windows...Wall to Wall Carpet...And Much, Much, More...Delivered...Set Up...And Tied Down...One Sale Now For A Limited Time For ONLY \$12,900...Patrick Home Center Hwy. 45 N. Corinth, Ms. Phone (601) 287-2407 or 287-2966
LOTS OF HOME FOR A LITTLE MONEY!! Used 1972 Buick Wildcat 12 x 64 3 Bedroom 1 1/2 Baths...Gas...All Copper Wiring...Delivered and Set Up On Your Property Only \$4950...Phone PATRICK HOME CENTER CORINTH MS. (601) 287-2407 or 287-2966

Mississippi in Cause No. 13,154 to Mabel Cunningham upon the Estate of Quay Cunningham, Deceased, notice is hereby given to all persons having claims against said estate to present the same to the Clerk of said Court for probate and registration according to law within ninety (90) days from this date, or they will be forever barred.

This 4th day of November, 1981.
MABEL CUNNINGHAM
Executrix of the Estate of Quay Cunningham, Deceased
37-4TP
Nov. 12, 19, 25 and Dec. 3, 1981

Legal Notice

NOTICE:
The Prentiss County Board of Education will accept sealed bids for one deep fat fryer for Hills Chapel School Lunchroom until 5:00 P.M., Nov. 23, 1981. Specifications are on file at Hills Chapel School or at the County Superintendent of Education's Office. The Board reserves the right to reject any and all bids.

LEX CAIN, Secretary
Prentiss County Board of Nov. 5, 12, 19, 1981

Legal Notice

NOTICE OF SALE
EQUIPMENT & VEHICLES

Sealed bids will be received at the Office of the Yellow Creek Port Authority, Highway 25 North, Iuka, Mississippi 38852, or by mail at Route 4, Box 509, Iuka, Mississippi 38852, until 4:30 P.M., December 17, 1981, for the below listed equipment:
Equipment to be sold:
Crane-crawler, 45 ton Lima, Model 1201, Serial No. 5482
Generator Set- AC, 30KW, 120-240, 4 cyl. diesel.
Sedan- 1973 Plymouth
Engine- Chev. 350-V-8
Dozer- TD20 SN: G478-104
Items may be inspected at the Yellow Creek Port, Highway 25 North, Iuka, Mississippi, between the hours of 7:30 a.m. and 3:30 p.m., Monday through Friday. Additional information and bid specifications may be obtained from the above address or by calling 401-423-4086.

36-2tc
11-25, 12, 3, 81

SAW CHAINS
10".....\$7.95
12".....\$8.95
14".....\$9.95
16".....\$10.95
20".....\$11.95
Flat Top Chains \$2.00 more
TRANHAM REPAIR
287-2179 Hwy. 72 E.

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):
DARVIS D. EATON and PATRICIA R. EATON;
DATE EXECUTED: November 21, 1978;
TRUST DEED BOOK: 119;
PAGE: 142-145.

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 14th day of December 1981, 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 7, Township 4 South, Range 4 East, described as follows: Commencing at an iron pin at the Southwest corner of the Southeast Quarter of Section 7, Township 4 South, Range 4 East, and run thence East 1,545 feet, thence North 242.7 feet to the true point of beginning; run thence East 270 feet; thence North 20 degrees 15 minutes West 348 feet to the center of a public road; run thence South 53 degrees 56 minutes 22 seconds West with said road 73.29 feet; thence South 51 degrees 20 minutes West with said road 110 feet; thence South 234.3 feet to the true point of beginning; containing 1.47 acres.

Subject to the right-of-way of an existing public road.

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by instrument dated July 30, 1981, and recorded in Book 131, Page 352, of the records of the aforesaid County and State

November 19, 1981
36-4c

ANNIVERSARY SALE! **COMPARE OUR PRICES** **ONE YEAR OLD!**

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PHONE 728-6144

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| | 12 | 14 | 16 | 18 |
|--------|-----|-----|-----|-----|
| 2 x 4 | 219 | 279 | 309 | 379 |
| 2 x 6 | 299 | 349 | 419 | 429 |
| 2 x 8 | X | 349 | X | X |
| 2 x 10 | X | 659 | 759 | X |

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3' 0" **44** 99

INSULATION NOW
3 1/2" → 13¢ per sq. ft.
6" → 23¢ per sq. ft.

GET READY FOR WINTER!

ROOFING:
Certain-teed Fiberglass
ONLY... **\$24** 50 PER SQ.

BROWN or BLACK

2 x 4 STUDS No. 2 WEST COAST SPRUCE 99¢

PLYWOOD 4' x 8' \$5.99

Partical Board \$4.49

INTERIOR DOOR UNITS \$34.99

LOCATED ON ZION REST ROAD 1 1/2 MILES SOUTH OF HOBO STATION
SALE ENDS DEC. 15th

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100A South Second Street
BOONEVILLE, MISSISSIPPI
TELEPHONE 601-728-7328

TERRY STREET-3 BR., 2 baths, brick, pay equity and assume low interest loan.
WHEELER-4 BR., 1 bath, brick, 1 1/2 acres, garden.
SMITH DRIVE-3 BR., 2 bath, brick, 1600 sq. ft., large deck and pool.
WEST COLLEGE ST.-4 BR., 2 bath, 2800 sq. ft., double carport on 1 ac. lot.
NINTH STREET-3 bedroom, 2 bath, approx. 1,600 sq. ft.
OLD MARIETTA ROAD-Frame house on 16 acres.
WEST CHURCH ST.-3-4 BR., 2 bath, brick, 2500 sq. ft., very private.
BALDWIN-Servk SOLD, Hwy 45 South.
MEADOWCREEK ROAD-3 BR., 2 baths, brick, 23 acres lake and barn.
HIGHWAY 4 WEST- Trl-Level - 5 bedroom, 2 1/2 bath, 2388 sq. ft. on 2 ac.
OLD MARIETTA RD.-2 Ac. house lot and 18 ac. wooded land.
MEADOWCREEK ROAD-57 acres, timberland.
LEE COUNTY - 40 acres timberland east of Guntown.
OAKHAVEN CIRCLE-4 BR., 2 bath, CH&A, great room with vaulted ceiling, double carport, beautiful corner lot.
THRASH SOLD acres.
TUSCUMBIA-3 BR., 2 bath, Trl-level, over 3,000 sq. ft.
WESTWOOD DRIVE-3 bedroom, 2 bath, central heat and air.
DRY CREEK-46 ac., 20 ac. row crop, bal. in timber.
MARIETTA-7 ac. of development property \$12,000.
HOB0 STATION-4 bedroom,, 2 bath, brick, full basement on 5 acres.
ADAMS STREET-3 bedroom, 1 bath, older frame home on 2 acres.
PARKWOOD GARDENS-3 story Williamsburg style home - 3,000 sq. ft. - extras.
HIGHWAY 4 WEST-3 BR., 1 1/2 bath, brick, CH&A, fireplace, landscaped.
JUMPERTOWN-2 BR., frame home, 1 1/2 acres. \$22,500.
WESTWOOD-3 bedrooms, 2 baths, double carport, owner financing at 12 percent.

Robert Davis 365-8021
Travis Childers 728-7694
Jackie Smith 728-7223

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Now you can earn 10.77% interest tax-free.

Our All Savers Certificate could be your best investment. It lets you earn up to \$2,000 non-taxable interest on a joint return (\$1,000 on an individual return). It's a one year certificate of deposit that is fully insured by the Federal Deposit Insurance Corporation. With our All Savers Certificate, you get to keep all the pie at tax time.

Convert your 6-Month Certificate with no penalty.

Now you can convert your existing 6-Month Money Market Certificate into a tax-free All Savers Certificate with no interest penalty on your existing certificate. Even if it has several months until maturity. Your principal and every cent of interest you've earned to date can be converted to an All Savers-tax exempt certificate.

What 10.77% Tax-Free can mean to you.

| If your taxable family income is: | Your tax bracket probably is: | The interest rate you'd have to receive to net 10.77% after federal income tax is: |
|-----------------------------------|-------------------------------|--|
| \$50,000 or more | 50% | 21.54% |
| \$35,000 | 40% | 17.95% |
| \$25,000 | 30% | 15.39% |
| \$20,000 or less | 25% | 14.36% |

Figures above are approximate and based on 1981 tax tables. Interest of 10.77% is equal to 70% of average investment yield on one year U.S. Treasury Bills as of October 29th. Rate changes monthly. Next change will be November 30, 1981. The rate at time of purchase is guaranteed for 12 months.

It could be your best investment.

Our tax-free All Savers Certificate beats most other forms of investment. Especially if you're in the 30% or higher tax bracket. You'll get a higher after-tax return than you can get with other certificates. There's none of the risk associated with today's volatile stock market. Because it's fully insured by

the F.D.I.C. The yield is higher than many highly regarded Municipal Bonds. And there are none of the brokerage fees, commissions and other charges associated with money market funds.

The minimum investment in our one year tax-free All Savers Certificate is \$500. The tax exemption is lost if you cash your certificate before maturity. And there is a penalty for early withdrawal.

But you can earn up to \$2,000 tax-free in our All Savers Certificate. And you won't have to serve Uncle Sam a piece of the pie on April 15th.



MEMBER FDIC



STUDENT COUNCIL WORKSHOP - Among members of the New Site High School Student Council attending the recent North Mississippi Student Council Workshop at the University of Mississippi are (from left) Rhonda McKinney, Ronald Hawkins, Shirley Burns, Joey Hughes, Ronnie Kennedy, advisor Jean Ingram, Benny Nix, Neil Moss, Doug Taylor, Bill Green and Michelle Austin. The annual program was sponsored by the Ole Miss School of Education Department of Curriculum and Instruction and the Division of Continuing Education, in cooperation with the Mississippi State Association of Student Councils.

From Hill's Chapel

Local Student Wins Essay Contest

An eighth grader in the ACE (Accelerated Curriculum Exposure) class at Hill's Chapel School, has been named a winner in the 1980-81 Mississippi Council of Teachers of English (MCTE) Junior High School Essay Contest.

Keith Smith, the 13-year-old son of Mr. and Mrs. Paul Jack Smith of the Burton community, was recently notified that he was a winner in the statewide contest.

Keith is a member of the Little Brown Free Will Baptist Church, where he is active in the Intermediate Sunday School Class and the Teen Class.

In addition to receiving a certificate of merit, Keith will be listed in the "Mississippi English Journal" for being one of the winners of the state honor.

Each year, the MCTE sponsors an essay contest for junior high school students. Every seventh, eighth and ninth grade class in Mississippi is eligible to participate with at least one entry, but not more than three, depending on enrollment.

Entrants are selected on the basis of past per-

formance by faculty members at their respective schools. There can be up to 110 statewide winners per grade level.

Winners are determined at the state level by a committee of judges composed of junior and senior high school English teachers selected by MCTE. Essays are submitted in the spring and the winners are announced in the fall. According to his teacher, Mrs. Mary Childers, Keith met the requirements of the contest by submitting one carefully written, original essay on the subject of his choice,

"The World Ahead," and one impromptu theme written on a subject designated by MCTE. The impromptu theme had to be written in the allowed one-hour time period, under the supervision of a teacher, and had to be submitted in longhand without revision.

In a recent congratulatory letter to Keith, Mrs. Mary Eubanks-Stennett, coordinator of the MCTE, contest, said, "You are to be commended for your excellence in writing and your desire to

learn to use the English language well. You are a credit to your teachers, your school, your parents, and

yourself, and should be proud to be considered one of the best writers on your grade level."



TOP WRITER - Keith Smith (left), an eighth grader at Hill's Chapel School, was one of the state winners in a junior high school essay contest sponsored by the Mississippi Council of Teachers of English. Keith wrote the essay last spring in Mrs. Mary Childers' ACE (Accelerated Curriculum Exposure) class. The winners were not announced until this fall. Pictured with Keith is Cullen Loveless of Hill's Chapel School.



HAPPY BIRTHDAY! - Jessica Lynn Hall will celebrate her second birthday Nov. 29. Jason Hall celebrated his third birthday Sept. 3. Jessica and Jason are the children of Mr. and Mrs. Danny Hall of Rienzi. Grandparents are Mr. and Mrs. Walter Hall of Rienzi, and Peggy Cowart of Booneville.

CELEBRATE BIRTHDAYS - Doug Pharr (left) and Michelle Pharr (right), son and daughter of Cindy and Dwight Pharr of Iuka, celebrated their birthdays recently. Doug was 6 on Oct. 3 and Michelle was 4 on Aug. 23. They are the grandchildren of Mr. and Mrs. Kermit V. Jones Jr. and Mr. and Mrs. G.T. Pharr Jr., all of Booneville. Their great-grandparents are Mr. and Mrs. Vance Jones of Booneville, the late Mr. and Mrs. Curtis Floyd, the late Mr. and Mrs. Tom Pharr, and the late Mr. and Mrs. John D. Scott. Doug and Michelle have a brother, Jonathan, age 1½.

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WEEK-END SPECIALS
FRIDAY & SATURDAY
3 REG. HAMBURGERS \$1.00
2 CHEESEBURGERS \$1.00
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MANAGEMENT THANKS YOU
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CUSTOM MADE FOR:
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Whatever Your Tarp Need,
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4-H Club News

The Importance Of Energy

By ED McWHIRTER
Extension 4-H Youth Agent

"Like any crisis, the current national energy crisis provokes anger -- anger at the oil companies and at the oil producing countries, anger at the President, and at the Congress, anger at the Department of Energy and at special interest group lobbyists, and anger at the creep down the block who refuses to give up his gas-guzzler and conserve like the rest of us."

This and other reactions are typical of the attitudes of the American public toward the energy shortage. The sponsors of the bill establishing the Energy Extension Service expressed a belief that energy consumption can be reduced by modification of behavior and attitudes.

Educators are faced daily with the opportunity of providing factual information and presenting issues that help shape the attitudes and behaviors of America's children and youth. A workshop handbook has been designed to provide teachers and administrators with background information on energy conservation so that educators can help in the changing attitudes toward energy consumption.

In addition, it provides a

step-by-step procedure for establishing an in-service program for energy education, an outline of the major activities involved in energy education workshops, and a list of resources.

FACTS ABOUT ENERGY AND ITS USE THE IMPORTANCE OF ENERGY:

Energy is a fundamental part of the universe. It is found literally everywhere - in the earth and on its surface, in the surrounding atmosphere, and in space.

According to this basic definition, "energy is the ability to do work or the capability to produce a change in temperature." However, when someone uses the word, "energy", he or she generally means the primary energy sources or fossil fuels - oil, natural gas, and coal.

Man has been using energy since he first appeared on earth thousands of years ago. But only in the past century has man's use of energy threatened to overwhelm his environment.

Primitive man consumed energy, for the most part, in the form of food. Energy from the sun was converted by photosynthesis into the plant life which he, or the animals he hunted, ate. The earth's population was scanty and demands for energy were few.

At some time in the distant past, man discovered fire and learned to use it. But it wasn't until man learned how to create fire that he began the journey out of the Stone Age.

When man settled down to cultivate the land, he trained animals to work for him; and for countless centuries animals supplied most of man's energy. Man also turned to other men to meet growing energy needs. Egyptians built their pyramids with slaves, a method of harnessing solar power that other civilizations, including our own, have relied upon. (Humans, like animals, receive their energy indirectly from the sun through food.)

But demands for energy also tapped man's creativity. The wind was used to turn windmills and push sailing ships and waterwheels began a technology that has led to the huge hydroelectric plants of today.

The industry revolution brought machines for converting energy from one form to another that irrevocably changed man's life and his relationship to his environment. First came the steam engine, and then, within a short time, the internal-combustion engine - both had relentless ap-

petites for new fuels. Coal for the steam engine replaced wood as the primary source of energy in the industrialized societies, and as the internal-combustion engine was accepted, the demand for oil grew.

The steam engine made energy portable on a large scale for the first time. Factories no longer had to be near rivers, and locomotives and steamboats revolutionized transportation. Electricity brought new uses for the steam engine.

Less than 100 years ago, a coal-fired steam engine was joined to a generator and the first central-power-generating station turned on the lights in a single block of New York City and electricity became essential to our civilization.

Petroleum products, before the internal-combustion engine, had been used mainly for patent medicines; although, kerosene had replaced whale oil and candles and was beginning to be used for heating. Gasoline, however, had been a wasted by-product.

4-H'ers in Prentiss County have the opportunity to study the energy crisis in the 4-H Energy Program. For more information, contact the Extension 4-H Youth Agent.

Soil Conservation Report

By DAVID SUMMERS
Soil Conservationist
USDA-Soil

Conservation Service
With harvest nearing completion, many farmers will be asking the question: Should I do any subsoiling this fall?

There are a few guidelines you may want to follow in determining the answer. If your soils are silt, silt loam, loams, or clay loams and you have been using con-

ventional tillage methods you probably will need to subsoil.

A good way to tell for sure is to take a three-eighths inch or smaller steel rod and push it down into the soil. If the steel rod hits a restrictive layer before you reach 16 inches you will need to subsoil.

There will be several benefits from subsoiling fields that have a restrictive layer.

First, subsoiling will allow more water to move down into the soil which will provide more stored soil moisture for next years crop. Second, subsoiling will improve soil aggregation which will improve soil aeration and workability. Third, subsoiling will reduce the amount of runoff therefore, reducing soil erosion.

If you plan to do some subsoiling this fall,

remember to subsoil at 45 degree angles to the rows on level land. If the land is sloping, subsoil on or near the contour.

And, by all means do not use a disk this fall. The only thing gained by fall disking is more soil compaction, soil erosion, and soil deterioration.

For more information on subsoiling, contact the Soil Conservation Service in Booneville or call 728-3544.

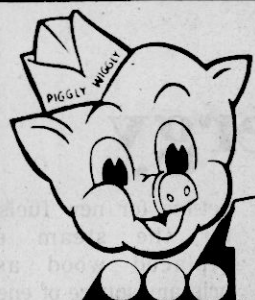
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PIGGLY WIGGLY
HEN
TURKEYS
LB. **67¢**
10-14 LBS. AVERAGE

QUARTER PORK
LOIN

**PORK
CHOPS**

\$1.29

POUND

USDA CHOICE
BONELESS
SIRLOIN TIP
ROAST
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PORK CHOPS LB.

\$1.59

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12-OZ. PKG. **\$1.25**

YELLOW BOX
ENDS & PIECES

BACON

3-LB. BOX **\$1.59**

PIGGLY WIGGLY

TOM

TURKEYS

18-24 LBS. AVERAGE

59¢
POUND

BRYAN

BOLOGNA

\$1.09

12-OZ. PKG.

SWIFT

**BUTTERBALL
TURKEYS**

POUND **89¢**

10 TO 14 LBS. AVERAGE

BRYAN BONELESS
CORONET HAM

\$2.29

POUND

SWIFT CANNED
HAM

\$5.99

3-LB. CAN

FRESH
OYSTERS

\$1.99

12-OZ. JAR

PIGGLY WIGGLY
TURKEY BREAST

\$1.49

POUND

ARMOUR
CHICKEN FRIED
BEEF PATTIES

\$1.69

POUND

FRESH
CRANBERRIES

79¢

12-OZ. BAG

CELLO
CARROTS

3 1-LB. BAG **\$1.00**

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FRESH CRISP

LETTUCE

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FLORIDA

ORANGES

99¢

5-LB. BAG

YELLOW

ONIONS

69¢

3-LB. BAG

FRESH

CELERY

3/\$1

RED OR GOLDEN

APPLES

99¢

3-LB. BAG

FRESH

TOMATOES LB. **49¢**

U. S. NO. 1 RED

POTATOES

PINK FLORIDA

GRAPEFRUIT

VARDAMAN SWEET

POTATOES

10-LB. BAG **\$1.19**

5-LB. BAG **\$1.19**

5 LBS. **\$1.00**

GOLDEN BEST HALF

PEARS

2/\$1.00

16-OZ. CAN

GOLDEN GRIDDLE
PANCAKE

SYRUP

24-OZ. BOTTLE **\$1.49**

GOLDEN BEST
HALVES OR SLICED

PEACHES

2/\$1.00

16-OZ. CAN

HEFTY

**TRASH
BAGS**

99¢

12-CT. BOX

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PURE VEGETABLE

OIL

\$1.49

48-OZ. BOTTLE

PIGGLY WIGGLY
CRANBERRY

SAUCE

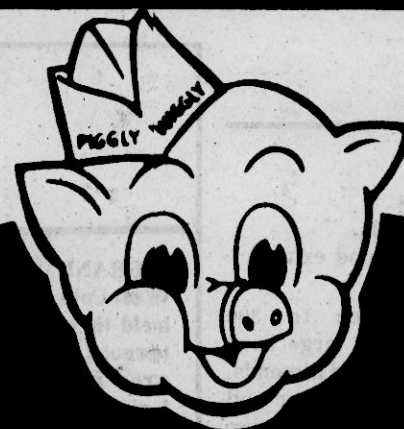
2/\$1.00

16-OZ. CAN

DUNCAN HINES
CAKE MIX
79¢
19-OZ. BOX

PIGGLY WIGGLY
CORN MEAL
88¢
5-LB. BAG

GOLD MEDAL
FLOUR
PLAIN OR SELF-RISING
88¢
5-LB. BAG



PIGGLY WIGGLY

WE RESERVE
THE RIGHT TO
LIMIT
QUANTITIES

**CASHPOT
THIS WEEK**
\$250.00

**STORE
HOURS:**
7:30 A.M.-
7:00 P.M.
CLOSED
SUNDAYS

NUMBER POSTED ON COKE MACHINE INSIDE STORE. IF NO
WINNER BY 11-23-81, \$50.00 WILL BE ADDED. NO PHONE
CALLS FOR NUMBER PLEASE.

PIGGLY WIGGLY
SUGAR
\$7.19
5-LB. BAG



CRISCO
SHORTENING
\$2.09
3-LB. CAN

LIPTON
TEA BAGS
\$1.99
100-CT. BOX

MAXWELL HOUSE
COFFEE
\$1.99
1-POUND BAG

JELLO
3/\$1
ASSORTED
FLAVORS
3-OZ. BOX



LESUEUR
GREEN PEAS
2/\$1.00
17-OZ. CANS

DEL MONTE
FRENCH STYLE OR REGULAR
GREEN BEANS
2/89¢
16-OZ. CAN

GREEN GIANT NIBLET
CORN
2/89¢
12-OZ. CAN

FRENCH'S PURE
VANILLA
\$1.89
2-OZ. BOTTLE

BAKER'S
COCONUT
\$1.29
14-OZ. BAG



SOFTASILK
CAKE FLOUR
89¢
2-LB. BOX

NORTHERN
LUNCH NAPKINS
79¢
140-CT. PKG.

PIGGLY WIGGLY
BROWN-N-SERVE
ROLLS
3/\$1
LIMIT 3 PLEASE

COKE'S
DR. PEPPER, TAB,
SPRITE, MELLO YELLO
\$1.69
32 OZ.
6-PAK
PLUS
DEPOSIT

SOLIDS
OLEO
3/\$1
1-LB. BLOCKS

PIGGLY WIGGLY
PURE BUTTER
\$1.89
1-LB. BOX

PARADISE FROZEN
COCONUT
2/\$1.00
6-OZ. PKG.

PIGGLY WIGGLY
BISCUITS
69¢
4 PER PKG.

PIGGLY WIGGLY
WHIP TOPPING
59¢
8-OZ. BOWL

DELTA BIG ROLL
PAPER TOWELS **2/\$1**
GOLDEN BEST
TISSUE **99¢**
6-ROLL PKG.
ZESTA
CRACKERS **67¢**
1-LB. BOX

PIGGLY WIGGLY
PIE SHELLS **2/\$1**
2-CT. PKG

PHILADELPHIA
CREAM CHEESE
79¢
8-OZ. PKG.

SEALTEST
SOUR CREAM
2/\$1.00
8-OZ. PKG.

DOMINO 10-X
POWDERED
SUGAR
2/\$1.00
1-LB. BOX

REYNOLDS WRAP
25-FT. 12 INCH ROLL
2/\$1.00
25-FT. 18 INCH ROLL
\$1.09

THE BIG CUP
PAPER CUPS **99¢**
18-CT. PKG.
GOLDEN BEST
NAPKINS **69¢**

Altitude News

By BLINDA DUNAWAY
Correspondent

Friends of Jimmy Russell are glad to hear that he is home from the hospital in Tupelo and is able to be about on crutches some. He was injured on the job while trimming a tree. His injury resulted in his having to have surgery on his knee. We hope that he will have a speedy recovery.

Lucille Phillips and Eural Hare were Thursday night supper guests of Buyde Pippin. Eural received a good report on her medical check up Thursday. May her health continue to improve.

Ophelia Fugitt was reported in the Tupelo hospital last week suffering a broken hip. We hope that she will mend soon.

Overnight visitors of Mr. and Mrs. Luther Moorman and family during the weekend were Mr. and Mrs. Willard Horton and Hal and Mary Dalton of Corinth. They enjoyed a fish fry on Friday night.

Kim Castleberry is home from St. Charles, La. for a few weeks visiting with his parents Mr. and Mrs. Jim Castleberry and other family and friends.

Mr. and Mrs. Cloyce Lee of Conroe, Texas were overnight guests of Mr. and Mrs. Ted Burns on Friday night. Joining them for supper were Mr. and Mrs. Mike Dunaway, Jennifer and Brock and Myrtle Cole. Visiting later were Mr. and Mrs. Leroy Foster and Lenora Slack.

Tara Chase of Brandon was an overnight guest of her grandmother, Mrs. Bernice Chase, on Friday night. Joining them for dinner on Saturday were Mrs. Sharon McLaughlin and Tatia of Huntsville, Ala. and David and Kara Chase of Brandon. Also Mrs. Barbara Johnson, Mrs. Sharlet Henderson and Ryan, and Mrs. Janeth Lambert, Bradley and Shane all of Booneville were present.

Mr. and Mrs. Mike Dunaway and family visited in Saltillo with relatives on Sunday night, in the homes of Mr. and Mrs. Ben Dunaway, Mr. and Mrs. Frank Dunaway and Mr. and Mrs. Rocky Dunaway.

Joining Mrs. Ruth Carrol and Clint for lunch on Sunday were Mrs. Vivian Holder and Mrs. Camille Wilson.

Larry Carroll has been in Atlanta, Ga. for a few days while attending the National Dairy Convention. He had the experience of staying at the world's largest hotel standing some 76 stories high while in Atlanta.

Happy Birthday wishes this week for Gary Carpenter on the 15th and Janice Carpenter on the 21st.

White Fruitcake

- 1 box (16 oz.) raisins
- 1 1/2 pounds mixed candied fruit chopped
- 1 can (15 oz.) crushed pineapple, drained
- 1 1/2 cups almonds, chopped
- 2 T. all purpose flour
- 2 3/4 cups all purpose flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 cup softened margarine
- 1 1/2 cup sugar
- 4 eggs

Booneville
Schools Menu

Monday, Nov. 23:
Hamburgers with pickle and onion,
French fries with catsup, strawberry
shortcake with topping, and milk.

Tuesday, Nov. 24:
Baked turkey with dressing and
gravy, yam pattie, green peas,
cranberry sauce, coconut pie and
milk.

Wednesday, Nov. 25:
Corn dog with mustard, French fries
with catsup, fruit cup and milk.

- 1 tsp. vanilla
- 1 1/2 tsp. almond extract

Preheat oven to 300 degrees F. In a large bowl combine fruits and almonds. Sprinkle with 2 T. four and set aside. Sift together flour, baking powder and salt. Cream together margarine and sugar. Add eggs beating well. Stir in extracts. Add sifted ingredients; mix well.

Fold in fruit-nut mixture. Spoon batter in a greased and floured 9-inch tube pan. Bake 2 hours or until done. Cool in pan 30 minutes before removing to plate.

GRAND OPENING—The Electronic Eye, located on 219 West College Street next door to Western Auto downtown, held their Grand Opening ceremonies last Thursday afternoon. Shown here at the Grand Opening Ceremonies are, from left, Thomas Keenum, Johnna Chomak, Leighton Miller, Junior Roper, cutting ribbon; Ray Cother, owners Marsha and Larry Jones; Roy Neal Elder, Tammy Jones, Greg Keenum and Mayor Charles Crabb. Marsha and Larry invites everyone to come by for Booneville's newest happening. (Photo by Lee Gentry)



Keep the interest. 10.77% TAX FREE

Now, earn a tax-exempt return on insured savings. Our new All Savers 1-year certificate offers the top tax-free rate that is 70% of the average yield of one-year Treasury bills. Your deposits are insured-safe to \$100,000. Best of all, the interest is free of federal taxes up to \$1,000 for individuals and \$2,000 for those filing jointly

Think of it... the interest earned on the new All Savers certificate is all yours! Open one today. Minimum deposit just \$500.

Tax exclusion on interest earned is lost if any portion of the certificate is withdrawn prematurely. Saver is also subject to loss of three months interest for early withdrawal. Certificate available October 1, 1981-December 31, 1982

Smart money.

12.00% *
Per Annum

**12 Week Ready Cash
Investment Certificate,
\$1,000 Min.
No Penalty**

Earn high interest with short term, low minimum and no penalty for early withdrawal. Currently available at the above rate which is fixed for the 12-week period. Rates change weekly. Good safety, too! Your investment, though not a deposit, is backed by a portion of a U.S. Government or Agency Security held for you by Fidelity Federal.

*The Fidelity Federal 12-week Ready Cash Investment Certificate is not a deposit and is not insured by the F.S.L.I.C. an agency of the U.S. Government. However the Ready Cash Investment Certificate is backed by U.S. Government or U.S. Government Agency Securities.

12.455% *
Annual Rate

12.837% *
Annual Yield

**6 Month Money Market CDs,
\$10,000 Min.**

Higher than Treasury Bills. No Commissions! No Fees! No Safekeeping Charges! No Bank or S&L Can Pay You More!

*Rate and yield guaranteed November 17, 1981 through November 23, 1981. Federal regulations prohibit compounding of interest during the term of this CD. Effective annual yield is based on reinvestment of principal and interest at maturity at the rate stated above. However, the rate is subjected to change at renewal. Substantial interest penalty for early withdrawal.

13.95% *
Annual Rate
Compounded Daily

14.9668% *
Effective Yield

**30 Months Money Market CDs,
\$250 Min.**

*Rate and yield guaranteed November 10, 1981 through November 23, 1981 substantial interest penalty for early withdrawal. Your deposits are insured-safe to \$100,000.

RIGHT NOW CHECKING ACCOUNT FREE WITH \$300 MINIMUM BALANCE.

Fidelity Federal now gives you RIGHT NOW Checking, paying 5 1/4% free of service charges with a minimum balance of only \$300. If you have a savings account or certificate of deposit with any financial institution of \$5,000 or more your checking account with us is free of service charges. Fidelity Federal will supply you with free checks no matter what your balance is. We will pay you 5 1/4% interest on your checking funds if the balance remains above \$300, all we ask in return is; (1) in which financial institution is your money deposited? (2) the amount of the account? (3) when does your certificate mature?

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286 8418 in Corinth
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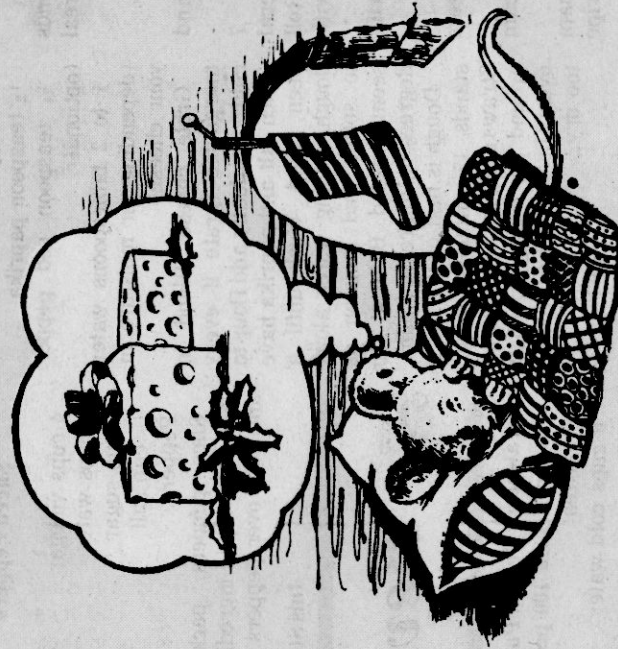
303 North Madison
Corinth, Miss. 38834

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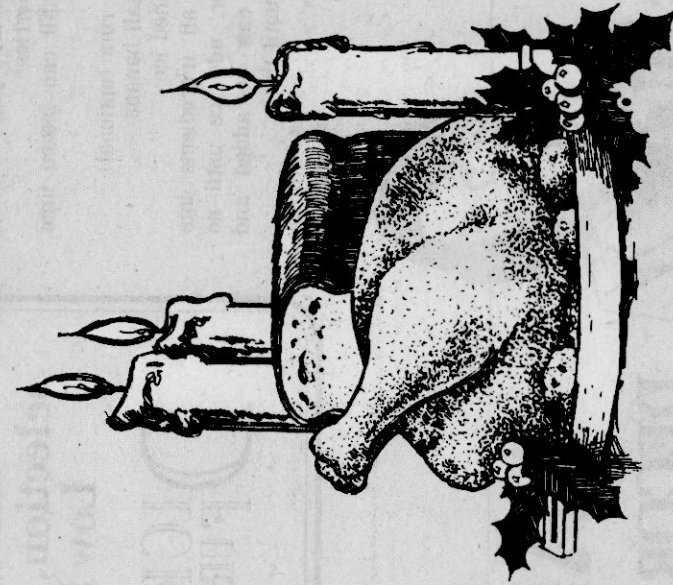
IMPORTANT
Savers holding six month certificates
may convert their funds into the 1
Year Tax Free DC without any
penalty for premature
withdrawal.

HOLIDAY COOKBOOK



T was the eve of Thanksgiving,
and Christmas was near;
Each family awaited
good food and good cheer.

The harvest was in,
and a plump turkey bought;
full stomachs and stockings
were what each child sought.



Mom took her pencil
and pulled up her chair;
to plan holiday feasts
with love, and with care.

Would turkey and dressing,
or ham, meet the test?
maybe red beans and rice---
could that be the best?



Not wanting to serve
the same last year's dish,
to provide something new;
that was mom's wish

But great cooking ideas
are handy, don't fear--
the *Banner's* new *Holiday*
Recipe book's here!

Another special from:

The Banner-Independent

5th Annual Holiday Cookbook

NOVEMBER 19, 1981

Recipes From

Germany Included

| | | | | | |
|---|---|--|-----------------------|---|---|
| Hot Mustard Sauce | | | | Squash Balls | onion |
| In eggs and seasonings. | Dash, pepper | 2 cups water | | 1 cup cooked squash (mashed) | 2 tablespoons milk |
| Bake in greased loaf pan (9x6) in a moderate oven (350 degrees F.) about 2 hours. Yield: 6 portions. | Dash salt Stick of cinnamon Becamel sauce 8 tablespoons butter 12 tablespoons flour | $\frac{1}{2}$ cup orange juice 1 tablespoon grated orange rind 1 teaspoon salt 1 cup uncooked rice | | 1 egg beaten 1 tablespoon sugar $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup flour Combine all ingredients mix well. Drop mixture by tablespoonful in hot oil and brown. |
| Serve with a tomato sauce. | Soak eggplant in salted water, 15 minutes. Pat dry - fry in olive oil, both sides. Brown meat and onion. | Combine first 4 ingredients in a medium | 2 tablespoons chopped | | Avery Lester |
| G.L. Kernell | | | | | |
| Blend thoroughly 2 tablespoons melted butter, 1 teaspoon Worcestershire sauce, 2 tablespoons Heinz's | | | | | |

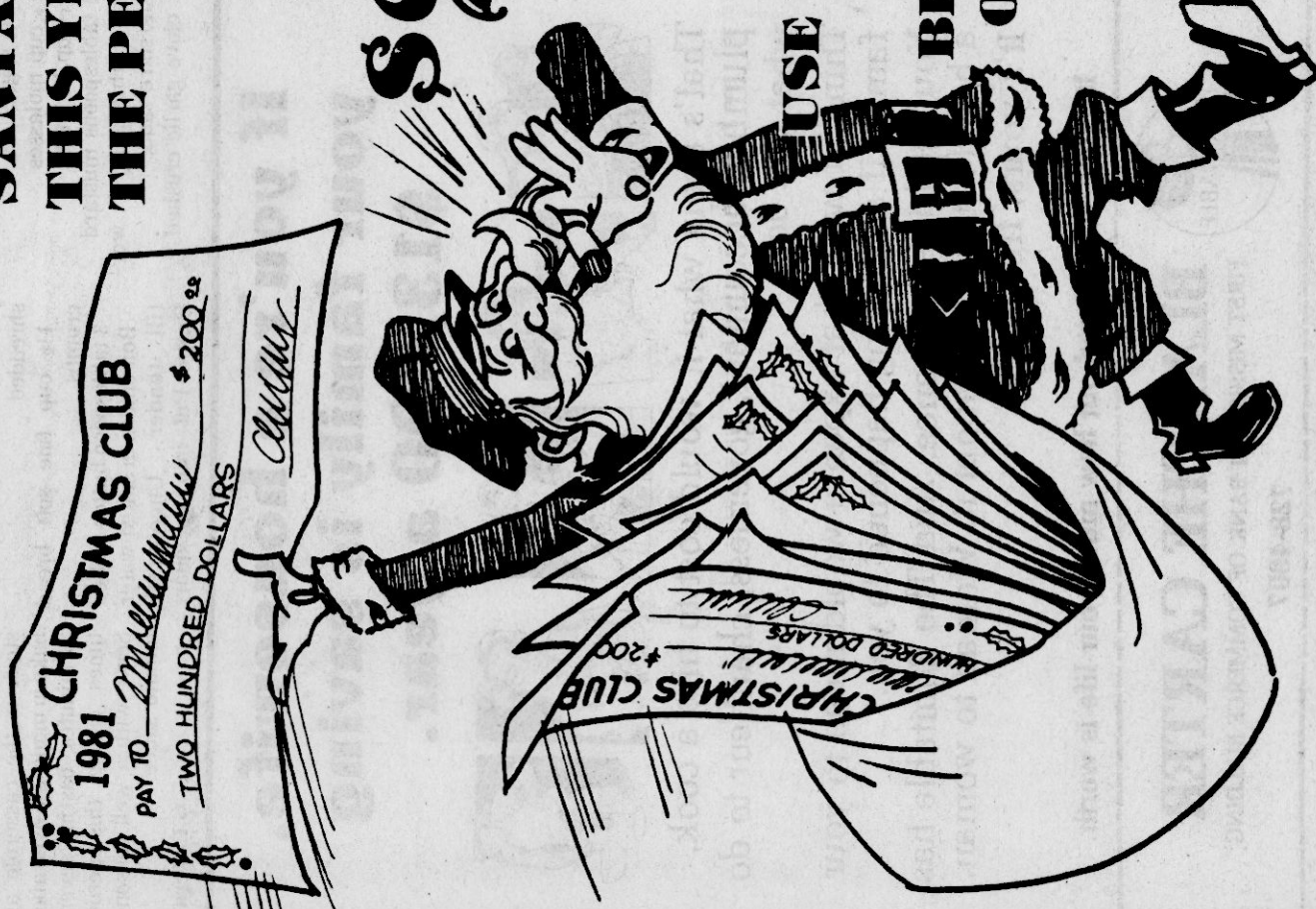
**SANTA'S MAKING AN EARLY DELIVERY
THIS YEAR TO THE LUCKY HOLDERS OF
THE PEOPLES BANK & TRUST COMPANY
CHRISTMAS CLUB**

**WE HAVE MAILED OVER
210,000**

**USE YOUR CHRISTMAS CLUB CHECKS
TO SHOP BOONEVILLE.**

**BEGINNING NOVEMBER 16 JOIN
OUR 1982 CHRISTMAS CLUB.**

WE WILL PAY 5 1/4 %



 **The Peoples Bank**
MEMBER FDIC
& Trust Company
Booneville, Mississippi

Appetizers

- Turkey Cheese Ball**
1 (8 oz.) pkg. cream cheese
1 cup turkey, chopped
1/2 cup chopped almonds
1-3 cup Helman's real mayonnaise
2 tsp. curry powder
1 tsp. salt
chopped parsley and crackers
- Ham-Cheese Logs**
4 oz. sharp cheddar cheese shredded (1 cup)
1 (8 oz.) pkg. cream cheese, softened
1 (4 1/2 oz.) can deviled ham
1/2 cup pitted, chopped ripe olives
1/2 cup finely chopped pecans
- Pecan Stuffed Eggs**
6 hard cook eggs
1/4 cup mayonnaise
1/2 cup chopped pecans
1 teaspoon grated onion
1 teaspoon vinegar
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon parsley
Slice eggs in half and carefully remove yolks. Mash yolks with fork and add next 7 ingredients. Mix well. Spoon pecans into egg white, garnish with parsley sprigs. 6 servings.
- Pickled Okra**
2 lbs. fresh tender okra
3 cups water
1 cup white vinegar
1/2 cup pickling salt
2 teaspoons dill seed
1 teaspoon crushed pepper
- Smoked Egg Dip**
12 hard-cooked eggs, finely chopped
2 tablespoons butter or margarine, softened
1 1/2 teaspoons liquid smoke
1 tablespoon lemon juice or vinegar
2 teaspoons prepared mustard
2 teaspoons Worcestershire sauce
8 drops hot sauce
1 1/4 teaspoons salt
1/2 teaspoon pepper
1 cup mayonnaise or salad dressing
3 thinly sliced radishes
Combine all ingredients except radishes, beat at portions.
- Pauline King**
1 stick margarine
2 cups plain flour
1/2 teaspoon salt
1/2 teaspoon paprika
1/4 teaspoon red pepper (optional)
1 to 2 tablespoons water (depending on moisture in your cheese)
Grate cheese. Blend in margarine (grate if every cold). Gradually add flour to which salt and paprika have been sifted. Work until a dough, adding water along to soften and moisten as seems needed. Bake at 450 degrees on ungreased pans. Dough is best used after it stands 15 minutes or so. Straws are done when brown around the edges, so don't overly brown as they will be too dry.
- Lucy Spain**
1 (6 oz.) can frozen lemonade concentrate, thawed
1 (10 oz.) pkg. frozen strawberries, thawed
1/2 cup sugar
Ice
- Lemon Slices (optional)**
In 2 1/2 quart punch bowl combine Nestle and water. Set aside. In blender combine 1 n e c o m b i n e strawberries, lemonade concentrate and sugar. Process at high speed about 15 seconds or until smooth. Pour into Nestle mixture, mix well. Serve over ice with lemon slices if desired. Makes 15 4 oz. servings.
- G.L. Kernell**
Syllabub
Juice and grated rind of 1 lemon
1 quart cider
2 cups heavy cream
1/2 cup powdered sugar
2 egg whites slightly beaten
Combine juice and rind of lemon with cider and sugar. Stir until sugar is dissolved and place in refrigerator for several hours, or until thoroughly chilled. Remove and whip with a wire whisk for 10 minutes. Add cream and egg whites and continue whipping until very frothy. Approximate yield: six portions.
- G.L. Kernell**
3-Fruit Drink
1 Banana peel broken into chunks
1 cup grapefruit juice
1 cup orange juice
1 cup milk
2 tablespoons honey
Combine all ingredients in container or electric blender. Process until frothy. Chill until serving time. Yields 5 servings.
- Ethel Wren**

medium speed of electric mixer until smooth. Chill at least 1 hour; beat until fluffy.

Freezer Pickles

- 2 quarts sliced cucumbers (real thin)
1 large onion, sliced
1/2 cup vinegar
1 1/2 cups sugar
1/4 cup salt
Combine cucumbers and onion and 1/4 cup salt. Cover with cold water for 2 hours. Then drain and add sugar and vinegar. Mix up and put in containers and freeze.

Sliced Peppers

- 4 cups vinegar
4 cups water
1 cup sugar
1/2 cup salt
Peppers
Slice peppers, pack in jars. Heat liquid ingredients and pour over peppers.



Inis Storey

Beverages



- Strawberry Delight Punch**
1/2 cup Nestle 100 percent instant tea
6 cups cold water
1 (6 oz.) can frozen lemonade concentrate, thawed
1 (10 oz.) pkg. frozen strawberries, thawed
1/2 cup sugar
Ice

- Fruit Daquerie**
1 small pkg. frozen strawberries
1 small can frozen lime juice
6 oz. rum (optional)
1 small banana
Crushed ice
Put all ingredients into blender, add ice until no more can be added and blend until thick.

- Lemon Slush (optional)**
In 2 1/2 quart punch bowl combine Nestle and water. Set aside. In blender combine 1 n e c o m b i n e strawberries, lemonade concentrate and sugar. Process at high speed about 15 seconds or until smooth. Pour into Nestle mixture, mix well. Serve over ice with lemon slices if desired. Makes 15 4 oz. servings.

Rita Jo Smith (Germany)

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DICKERSON FURNITURE CO.

LADIES!

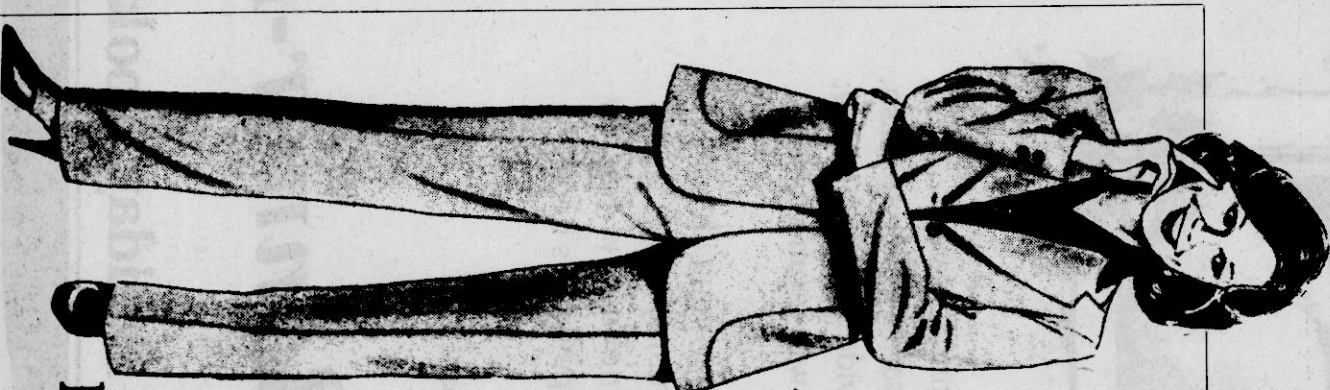
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DIAMOND F, THOMAS-STARLIGHT
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Builder's Supply, Inc.

403 E. CHURCH ST. - 728-4011



Ethel Wren

- Frozen Fruit Salad**
1 no. 2 1/2 can Libby's Fruit Cocktail
1 teaspoon unflavored gelatin
2 tablespoons lemon juice
1 - 3 oz. package cream cheese
1/4 cup mayonnaise
Dash salt
2/8 cup whipping cream
1/2 cup sugar
1/2 cup chopped nuts
Drain fruit cocktail. Soften gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin, whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture, nuts, and fruit cocktail. Pour into refrigerator tray that has been lined with waxed paper. Freeze until firm with refrigerator set at coldest setting (approximately 4 hours). Turn out on platter, remove paper, cut into thick slices. Garnish with watercress. Yields: 8 servings. (Note: let stand at room temperature for a few minutes before serving. The flavor is better.)

Ethel Wren

- Thousand Island Dressing**
1 cup cottage cheese
1/4 cup chili sauce
1/4 cup milk
2 tablespoons cooking oil
1 teaspoon paprika
1 teaspoon salt
2 hard cook eggs, chopped
2 tablespoons chopped celery
2 tablespoons chopped green pepper
2 tablespoons sweet pickle relish
1 tablespoon chopped onion
Combine first 6 ingredients in electric blender, blend until smooth, stir in remainder. Chill serve. Yield 2 1/2 cups.

- Lime Salad**
Using Lime Cream
3 oz. lime jelly
2 cups vanilla ice cream
1 cup crushed pineapple, drained
2 cups pineapple juice and water, heated
Dissolve jelly in hot water. Add juice and ice cream. Stir in pineapple. Chill 8 servings.

- Minted Cucumber and Yogurt**
medium cucumber, peeled, sliced
2 tablespoons chopped mint
2 cups plain yogurt
salt to taste
ground pepper to taste
Combine all ingredients chill. Serves 4.

- Dolly Dressing**
1 large onion chopped fine
3/4 cup cooking oil
1/2 cup catnip
1/2 cup sugar
1/4 cup vinegar
1 tablespoon dill seed
1/4 teaspoon salt
1/4 teaspoon paprika
Combine all in electric blender and blend well. Serve over salad greens.

- Lucy Spain**
1 large onion chopped fine
3/4 cup cooking oil
1/2 cup catnip
1/2 cup sugar
1/4 cup vinegar
1 tablespoon dill seed
1/4 teaspoon salt
1/4 teaspoon paprika
Combine all in electric blender and blend well. Serve over salad greens.

- Ethel Wren**
1 small avocado, peel and mash
1 tablespoonful lemon juice
1 medium onion
1 small garlic
2 large tomato, peeled and chopped fine
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon chili powder

- Swedish Cabbage Salad - "Yummy"**
1 1/2 heads cabbage, shredded
1 bunch celery chopped
2 green sweet peppers, chopped
1 red sweet pepper chopped, chopped
1 onion chopped
Place shredded cabbage in large bowl. Sprinkle 1 tablespoon salt over it. Let stand 1 hour. Let drain 1 hour.

- Swedish Cabbage Salad - "Yummy"**
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Vegetables

- Broccoli Rice**
1 - 10 oz. pkg. frozen broccoli
3 cups cooked rice
1 tablespoon margarine
1 medium onion
1 can cream of mushroom soup
1 - 8 oz. velveeta cheese
1/4 teaspoon salt
1/4 teaspoon dry mustard
Thaw and cook broccoli. Drain. Pour into mixing bowl along with the cooked rice. In a skillet melt the margarine and slice and fry onion in it. Stir in soup, adding cheese, salt and mustard. Mix thoroughly. Pour in a 9 x 13 inch well buttered pan, and bake in 350 degree oven about 30 minutes. This goes a long way and is just as good the next day.

- Molasses Baked Beans**
1/2 pound ground beef
2 (16-oz.) cans pork and beans
1 (15 1/2 oz.) can barbecue beans
1 medium onion, chopped
1/2 cup chopped green pepper
1/2 cup firmly packed light brown sugar
1/4 cup molasses
1 cup ketchup
2 tablespoons mustard
1 tablespoon wor- cestershire sauce
1 clove garlic crushed

- Lucy Spain**
1 large onion chopped fine
3/4 cup cooking oil
1/2 cup catnip
1/2 cup sugar
1/4 cup vinegar
1 tablespoon dill seed
1/4 teaspoon salt
1/4 teaspoon paprika
Combine all in electric blender and blend well. Serve over salad greens.

- Ethel Wren**
1 small avocado, peel and mash
1 tablespoonful lemon juice
1 medium onion
1 small garlic
2 large tomato, peeled and chopped fine
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon chili powder

- Swedish Cabbage Salad - "Yummy"**
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casserole dish. Melt 2 tablespoons butter, blend in flour and 1/2 teaspoon salt. Add milk; stir till thick and bubbly. Remove from heat and stir in cheese. Pour over onions; stir. Bake covered at 325 degrees for 25 minutes. Toss bread crumbs in 3 tablespoons butter. Top onions with crumbs and bake 25 minutes uncovered. Rita Jo Smith (Germany)

Baked Stuffed Peppers
6 green peppers
1 1/2 cups cooked meat (veal, ham, or chicken)
1 onion, grated
1 1/2 cups moistened bread crumbs or cooked rice
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon melted butter or olive oil
1 cup soup stock
Cut off a slice from the stem end of each pepper. Remove all seeds; cover with boiling water and parboil about 5 minutes. Meanwhile, mix finely chopped cooked meat, grated onion, bread crumbs which have been moistened with a little stock or water (cooked rice may be substituted for bread crumbs) salt, pepper and butter. Stuff drained peppers with the mixture and stand them up in an oven casserole or baking pan. Pour the soup stock in the casserole and bake in moderate oven about 30 minutes, basting several times during this period. Serve with a well seasoned tomato sauce. G.L. Kernell

Ethel Wren
1 small avocado, peel and mash
1 tablespoonful lemon juice
1 medium onion
1 small garlic
2 large tomato, peeled and chopped fine
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon chili powder

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If you're a housewife, your family is saving \$13,000 a year.



That's about what it would cost to hire a cook, plumber, accountant, governess, chauffeur to do what you do.

Think of what that expense would mean to your family if something happened to you. You need life insurance. And The Equitable has a booklet that talks about it. Woman to woman. It's yours, free.

It's time you figured out how much your life is worth.



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White Layer Cake

2 cups plain flour
2 1/2 teaspoons baking powder
1/2 cup vegetable shortening
1 cup milk
1 teaspoon favoring
4 egg whites unbeaten
Stir flour, sugar, baking powder and shortening together, add milk and favoring. Beat vigorously 2 minutes scraping bowl frequently. Add unbeaten egg whites, use 2 whole eggs for a golden cake and continue beating 2 minutes more, scraping bowl frequently. Batter will be thin. Bake in 2 - 8 inch greased and floured pans, in moderate oven for 30 to 35 minutes. Cover with your favorite icing.

Edna Wingo

Devils Food Cake

1 1/4 cups butter or margarine
2 cups sugar
6 eggs beaten separate
3 cups flour
1 teaspoon soda
1 cup buttermilk
1 lb chocolate
1 teaspoon vanilla
Cream butter and sugar together, add beaten egg yolks. Dissolve soda in milk and alternately add milk and flour to butter, sugar and eggs. Melt chocolate and stir well into cake. Add vanilla and fold in beaten egg whites. Cook slowly in medium oven 350 degrees till done. Makes 3 layers.

Frosting

Family Treat Cake

2 1/4 cups sifted flour
3 tablespoons cocoa
1 teaspoon salt
2 cups sugar
1 1/2 cup shortening
3 eggs
1 teaspoon soda
1/2 cup milk
1 cup boiling water
Sift flour, cocoa, salt, set aside. Gradually add sugar to shortening and cream well. Add soda and milk gradually, add creamed mixture, add dry ingredients all at once and mix until blended. Stir in boiling water until blended. Pour in well greased and floured 13x9x2 inch pan. Bake at 350 degrees, 40 to 45 minutes. Cool and frost.

Mrs. Elizabeth Alexander

German Apple Coffee Cake

2 cups sugar
2 cups flour
1 teaspoon baking soda
2 eggs
2 teaspoons vanilla
1/2 cup oil
4 cups, thin sliced apples
Put apples in bowl with sugar and let stand 5 minutes. Add all ingredients, mix well in 9 x 12 pan ungreased. Sprinkle 1/2 cup brown sugar over top. Bake 1 hour.

Mrs. Marcelle McGree

Dump Cake

1 large can crushed pineapple
1 can cherry pie filling
1 yellow cake mix (large)

Leviticus 2:13
1 Corinthians 5:6
2 teaspoons baking powder

Keebler Honey Graham crackers

Silvered almonds
Break graham crackers apart and place on foil covered cookie sheet. Spoon hot mixture over crackers. Sprinkle almonds on top. Bake at 325 degrees about 10 or 20 minutes. Cool, peel off foil. Makes 2 medium cookie sheets full.

Avery Lester

Good Chocolate Cake

1 box yellow cake mix
1 box instant vanilla pudding
1/2 cup oil
6 oz pkg. chocolate chips
1 German Chocolate Bar
8 oz. sour cream
Mix cake mix, pudding mix, oil, water, sour cream and eggs together. Grate chocolate bar and add along with chocolate chips, to mixture. Mix by hand. Bake in 350 degree oven for 55 minutes.

Frosting

Chocolate Cake

3 cups sifted all purpose flour
1/2 cup unsweetened cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup butter or margarine, softened
1/2 cup soft shortening
3 cups sugar
5 eggs
1 1/2 cups milk
2 tablespoons grated unsweetened chocolate
1 teaspoon vanilla; extract
Sift flour with cocoa, baking powder, salt, set aside. In a large bowl, electric mixer, beat butter, shortening, sugar until fluffy. Add eggs one at a time. Beat in flour mixture in 4 additions with milk in 3 additions beginning and ending with flour mixture. Add grated chocolate and vanilla. Bake 1 hour for 15 or 20 minutes in pre-heated oven of 350 degrees F.

Mrs. Agnes Jumper

Chocolate Icing

1/2 cups milk
2 cups sugar
3 tablespoons powdered sugar
4 squares (Semi-Sweet) chocolate
3 teaspoons karo
1 stick oleo
1 tablespoon vanilla
Mix sugar, milk, and karo in boiler. Let come to boil, then add pre-sifted chocolate. Cook until thick, then add powdered sugar, oleo and vanilla. Whip until smooth and thick. Spread on cold cake.

Mrs. W. W. Gann

Cocoa Glaze

2 tablespoons butter
1/4 cup Hershey's cocoa
3 tablespoons water
1 1/2 cups confectioner's sugar
1/2 teaspoon vanilla
Melt butter in small saucepan over low heat. Add cocoa and water, stirring constantly until mixture thickens. Do not boil. Remove from heat, blend in confectioner's sugar and vanilla. Beat until smooth. About 1 cup glaze.

Mauveline Short

Toffee Bars

Boil for 2 minutes.
1 stick oleo
1 stick butter
1/2 cup sugar

Christmas Fruit Pie

6 Bananas (sliced in small pieces)
1 can sour pitted cherries (drain)
1 small can crushed pineapple (drain)
1 cup chopped pecans
1/2 cup coconut
4 Tbsp. flour
2 1/2 cups sugar
2 cups fruit juice (from pineapple and cherries) (add water to make 2 cups)
1/2 tsp. red food coloring
Mix sugar and flour, add liquid, cherries, pineapple, and food coloring. Cook until thick. Cool, add nuts, coconut and bananas. Pour into two 9 inch baked pie cake rack; chill. Just before serving, heap spoonful of whipped cream around edge. Makes 9 inch pie.

G.L. Kernell

Paradise Pumpkin Pie

1 8 oz. pkg. cream cheese
1 cup sugar
1 egg
1/2 cup sugar
1 tsp. cinnamon
1/2 tsp. vanilla
1 c. pet milk
2 eggs slightly beaten
1/4 tsp. ginger
dash of salt
1 1/4 c. canned pumpkin
Combine softened cream cheese, 1/4 cup sugar and vanilla mixing until well blended. Add 1 egg. Mix well. Carefully pour over cream cheese mixture. Bake at 350 degrees for one hour. Cool, eat and enjoy.

Blinda Dunaway

Apricot-Date Prune Pie

1 c. packed dried apricots, halved
1 c. packed pitted dates, halved
1 c. packed pitted prunes, halved
1 1/2 cups water
1/2 tsp. salt
1 can (6 oz.) frozen pineapple-orange or orange juice concentrate
1 tsp. vanilla
Pastry for 2 crust 9 inch pie
Put apricots, dates, prunes, water and salt in saucepan. Bring to boil over medium heat; cover and simmer until fruit is tender and water absorbed, about 10 minutes, stirring occasionally. Stir in juice and vanilla; chill. Roll out half of pastry and line 9-inch pie plate. Fill with fruit mixture. Roll out remaining pastry and arrange lattice fashion on pie. If desired, sprinkle lightly with cinnamon. Bake on bottom rack in 425 degree oven 30 minutes or until crust is golden. Cool on rack. Serve slightly warm.

Elsie Ozburn

Marblecream Fruit Pie

2 cups evaporated cream
1 can sweetened condensed milk (1 1/2 cups)
1 cup cold coffee beverage
1/4 tsp. salt
1 tsp. vanilla extract
7 oz. semi-sweet chocolate
3 tsp. boiling water
chocolate bar or chips
4 Tbsp. milk
Chill evaporated milk in freezing tray until fine ice crystals begin to form around the edges. Turn into bowl, and whip until milk cool, add whipped cream and fruit salad or cocktail. Pour into refrigerator tray and freeze. Serve as dessert or on lettuce as frozen salad.

G.L. Kernell

Sherry Almond Pie

4 teaspoons unflavored gelatine
5 tablespoons cold water
3 cups hot milk
1/4 teaspoon salt
8 tablespoons sugar
3 egg yolks
1/2 teaspoon almond extract
3 Tablespoon sherry
3 egg whites
2 - 8 inch baked pie shells
1 cup heavy cream
6 tablespoons salted almonds, chopped
oranges
bananas
grapes
Sprinkle gelatine on cold water; add to milk with salt and 4 tablespoons sugar, stirring until dissolved. Beat egg yolks; add hot milk mixture, cook over hot water, stirring constantly, until slightly thickened. Remove from heat, add almond extract and sherry. Blend milk and eggs, add juice of lemon juice, stirring constantly, until slightly thickened. Remove from heat, add remaining sugar, beating constantly. Fold in custard; pour into pie shells. Chill until set. Whip cream, swirl on pies. Sprinkle with almonds. Arrange fruit in bowl, serve with pie. Serves 8 to 10.

G.L. Kernell

Sugar Plum Pie with Spiced Honey Glaze

Combine 1/2 cup each: chopped cooked prunes, apricots; 1/3 cup sugar. Place in 9" baked pie shell. Stuff 14 cooked pitted prunes with broken brazil nuts; meats; arrange with 12 cooked apricot halves in pie. Heat 1/4 cup liquid honey, 1

Strawberry Puff Pie

Mix one and a half cups vanilla wafer crumbs, one quarter cup of melted butter and two tablespoons sugar; press into eight-inch pan. Add one-half cup sugar to flour, beaten egg whites; swirl over the crumb mixture. Bake in oven (325 degrees) 20 minutes. Cool; spread two cups sweetened crushed berries over top. Mix. Pour in pie crust. Cover with whipped cream and garnish with whole berries.

Ethel Wren

Pecan Pie

4 eggs
1/2 teaspoon salt
1/4 cup corn syrup
1 1/4 cup brown sugar
1 teaspoon vanilla
1 cup chopped pecans
1 cup melted butter
Beat egg, add salt, butter, syrup, sugar and vanilla; mix. Pour in pie crust. Sprinkle with pecans. Bake 50 minutes.

Lemon Ice Box Dream Pie

1 can of Eagle Brand Milk
2 eggs
Juice of 3 lemons or one third cup of lemon juice
1 medium size box of cool whip
Vanilla wafer crust
Blend milk and eggs, add juice and mix well. Then fold in 1/2 of the cool whip and spread remaining cool whip on top of pie and chill for one hour before serving.

Beth Mathis

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Thursday, November 19, 1961

Christmas

6 Bananas (sliced in small pieces)
1 can sour pitted cherries (drain)
1 small can crushed pineapple (drain)
1 cup chopped pecans
1/2 cup coconut
4 Tbsp. flour
2 1/2 cups sugar
2 cups fruit juice (from pineapple and cherries) (add water to make 2 cups)
1/2 tsp. red food coloring
Mix sugar and flour, add liquid, cherries, pineapple, and food coloring. Cook until thick. Cool, add nuts, coconut and bananas. Pour into two 9 inch baked pie cake rack; chill. Just before serving, heap spoonful of whipped cream around edge. Makes 9 inch pie.

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CATCH THAT SPIRIT!
PEPSI-KIT IN!

DRINK IT!
ENJOY ALL OUR
PEPSI-COLA

PRODUCTS WITH YOUR
HOLIDAY RECIPES!

PEPSI-COLA
BOTTLING CO.

or TUPELO

THE BANNER INDEPENDENT, Booneville, Mississippi-Page C21

Thursday, November 19, 1961

Christmas

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2 cups fruit juice (from pineapple and cherries) (add water to make 2 cups)
1/2 tsp. red food coloring
Mix sugar and flour, add liquid, cherries, pineapple, and food coloring. Cook until thick. Cool, add nuts, coconut and bananas. Pour into two 9 inch baked pie cake rack; chill. Just before serving, heap spoonful of whipped cream around edge. Makes 9 inch pie.

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1/2 cup coconut
4 Tbsp. flour

Salads And Soup



Rainbow Finger Jello

4 - 3 oz. pkgs. jello (strawberry or raspberry, lemon, lime, orange - one of each or any combination that you like)

6 envelopes Knox undensed milk

1 can Eagle brand condensed milk

1 pkg. jello, 1 envelop Knox, 1 cup hot water. Dissolve and put in 9 x 13 greased pan and refrigerate.

2nd layer: Mix 1 can milk with 1 cup hot water. Mix 2 envelopes Knox with 1 cup hot water. Mix the milk mixture with the jello mixture. Set aside.

Pour 1 cup of this milk mixture over the 1st layer that has jelled in the refrigerator.

3rd layer: Repeat 1st layer using another flavor. (Takes approximately 20 minutes for the jello mixture to set.)

4th layer: Repeat 2nd layer, using another 1 cup of milk mixture. (This takes approximately 10 minutes to set.)

Repeat layers ending with Jello layer on top. (The Knox does not seem to dissolve very well with just hot water so I "cook" these mixtures on a pan. I prepare each Jello mixture as soon as I pour one in the pan so it will be cool enough.

Edna Wingo

"Collage Cheese Salad" 2 cups cottage cheese (small curd)

1 large box jello (any flavor)

20 oz. can crushed pineapple, drained

1 large Cool Whip

Mix all together well with the dry powdered jello. Chill. Can be refrigerated for as long as four days.

Mrs. Bernice Chase

Christmas Salad 1 can pie cherries

1/2 cup sugar

2 oranges

1 lemon

2 pkgs. cherry gelatin

1 small can crushed pineapple

1 cup nuts, chopped

Drain cherries, and to cherry juice add sugar, juice of orange and lemon. Heat cherry juice and dissolve gelatin in hot juice, add enough water to make 3 cups. Add fruit and nuts and pour in ring mold. Serve on lettuce with mayonnaise.

Avery Lester

Crisp Colelaw

3 pounds cabbage, shredded

1 green pepper, chopped

1 red pepper, chopped

2 medium onions, chopped

2 cups sugar

1 1/4 cups vinegar

1 cup vegetable oil

1 tablespoons celery seed

2 teaspoons cabbage, peppers, onion, and sugar in a large mixing bowl; mix well. Cover and chill for 2 hours.

Combine vinegar, oil, salt, and celery seed in a saucepan; bring to a boil, stirring until salt is dissolved. Pour over cabbage mixture; toss gently. Cover and chill at least 2 hours before serving. Will keep several days in the refrigerator. Yield: 18 to 20 servings.

Pauline King

Cucumber Dressing 1 medium cucumber

1 small onion

2 tablespoons sugar

1 tablespoon lemon juice

1 teaspoon Worcestershire sauce

dash garlic powder

1 1/2 cups mayonnaise or salad dressing

Grate or ground cucumber and onion. Salt, drain well, pat dry. Combine remaining ingredients stir until blended, add cucumber, and onion. Stir well. Yield: 2 1/2 to 3 cups.

Edna Wren

Rocquefort Dressing 3 oz. roquefort cheese

crumbly

1 tablespoon minced onion

1 small clove, garlic

1/2 cup salad dressing

1/2 cup sour cream

1 tablespoon vinegar

1 tablespoon lemon juice

dash pepper

Combine cheese, onion, garlic in mixing bowl. Mix 3 minutes in electric mixer, add remainder. beat 2 minutes until smooth. Chill. serve. Yield: 1 1/2 cups.

Ethel Wren

Easy Tuna Dish

1 can tuna, drained

1 can drained english peas

1 1/2 cups cooked macaroni

1/2 cup chopped onion

2 heaping tablespoons mayonnaise

1/4 cup chopped sweet pickles

1/4 teaspoon salt

Mix all ingredients, except peas, well, then add peas and stir lightly. Add more mayonnaise if needed. This dish can be made a day ahead of time if needed and still be good.

Jean Adams

Turtle Soup 1 1/2 or 2 lbs. turtle meat

2 quarts water

2 stalks celery

1 onion, chopped

1 clove garlic

1 teaspoon salt

3/4 cup oil

1 cup flour

1 cup chopped tomatoes

4 hard cook eggs

Combine turtle meat, water, celery, onions, garlic, 1/2 teaspoon salt into 4 quart dutch oven. Heat to boiling, then simmer 10 minutes. Heat oil in skillet until warm, stir in flour, brown. Add tomatoes, stir good, cook about 1 hour, serve.

Ethel Wren

Three Layer Congealed Salad

2 pkgs. Apricot gelatin (A&P Brand)

2 cups boiling water

2 cups cold water

1 can crushed pineapple

1 apple, diced

1/2 cup chopped pecans

Dissolve gelatin in boiling water; set aside 1/2 cup to cool. Pour remaining gelatin into a saucepan; add cranberry sauce, and heat until melted.

Drain cherries, reserving liquid; cut cherries in half and set aside. Add enough water to cherry liquid to make 1 1/2 cups; stir into gelatin mixture, and chill until partially set. Stir 1/2 cup reserved gelatin mixture into sour cream; chill until partially set.

Add cherries, apple, and pecans to cranberry mixture; mix well, and spoon 1/4 cup into a 7-cup mold. Top with a layer of sour cream mixture. Repeat layers until all ingredients are used. Gently cut through mixture with a spatula to create a marbled effect. Chill until firm. Yield: 8 to 10 servings.

Pauline King

Hamburger Soup 1 lb. ground beef

1 large onion

3 potatoes

1/2 cup raw rice

1/2 cup raw rice, less 1 tablespoon

Salt and pepper to taste

1 can small can tomato sauce

1 large can tomato juice

1 can veg. all

1 small can corn

1 small can lima beans

Lightly brown ground beef in a little butter, over low heat, stirring often. Add other ingredients, stir and bring to a boil, reduce heat and simmer about two hours. Salt before soup is done and pepper lightly.

Christine Wilemon

Curry Flavored Tuna Salad

2 - 7 oz. cans tuna, drained and flaked

celery - 1/2 cup chopped

mayonnaise - 1/2 cup

onion - 2 tablespoons

curry powder 1/2 teaspoon

dash pepper

Tomatoes - 6 medium

Salad greens

Mix together first 6 ingredients and chill. Remove stem ends from tomatoes. Turn stem end down. Cut each one not quite through in 4 or 6 sections. Spread apart in petal fashion, place on salad greens. Spoon tuna salad into tomatoes. Makes 6 servings.

G.L. Kennell

Senate Salad 1 can sliced peaches, drained

1 can fruit cocktail, drained

1 can pineapple chunks, drained

1 small can cream corn

2 tablespoons sugar

1 jalapeno pepper, grated or chopped fine

1 1/2 cups self-rising meal

1/2 cup oil

1 cup grated cheese

Mix all ingredients well. Pour into well greased pan and bake at 400 degrees for about 45 minutes.

Kathleen Timbes

Home Made Rolls

2 cups milk

1/2 cup sugar

1/2 cup crisco

1 teaspoon baking powder

1 teaspoon salt

2 eggs

1 cup sweet milk

1 large onion, grated or 'chopped fine

1 small can cream corn

2 tablespoons sugar

1 jalapeno pepper, grated or chopped fine

1 1/2 cups self-rising meal

1/2 cup oil

1 cup grated cheese

Mix all ingredients well. Pour into well greased pan and bake at 400 degrees for about 45 minutes.

Mrs. Elizabeth Alexander

Ham and Cornbread 1 lb. butter

1/2 cup sifted flour

4 1/2 cups corn meal

1 tsp. cinnamon

1/4 tsp. nutmeg

2 eggs

Corn Cakes

1/2 lb. butter

1/2 cup sifted flour

4 1/2 cups corn meal

1 tsp. cinnamon

1/4 tsp. nutmeg

2 eggs

Kathleen Timbes

Potato Rolls

2 medium potatoes

1 pkg. active dry yeast

1/4 cup sugar

1/3 cup butter

2 teaspoons salt

2 eggs

5 cups flour

Peel and cook potatoes in boiling salted water until tender. Drain, reserving 1 cup water. Cool potato water to very warm. Add yeast and stir, until dissolved. Mash potatoes to equal 1 1/2 cups.

Combine potatoes, sugar and butter. Stir until butter melts. Beat in salt and eggs. Add yeast and blend well. Beat in 2 to 3 cups flour with electric mixer. Gradually stir in remaining flour to make soft dough. Turn onto lightly floured board; knead for 7 to 8 minutes. Place in greased bowl; turning to grease all sides. Cover and let rise in warm place until doubled in bulk, about 1 1/2 hours. Punch down and shape into 2-inch balls. Place in pans, 1 inch apart. Cover and let rise in warm place until double, about 1 hour. Bake at 400 degrees for 18 to 20 minutes until rolls sound hollow when lightly tapped on top. Makes 3 dozen.

Elsie Ozburn

Mexican Cornbread 2 eggs

1 cup sweet milk

1 large onion, grated or 'chopped fine

1 small can cream corn

2 tablespoons sugar

1 jalapeno pepper, grated or chopped fine

1 1/2 cups self-rising meal

1/2 cup oil

1 cup grated cheese

Mix all ingredients well. Pour into well greased pan and bake at 400 degrees for about 45 minutes.

Kathleen Timbes

Squash Hashbumples

1 cup self-rising cornmeal

1/2 cup self-rising flour

1/2 cup chopped onions

1 cup grated squash

1 egg beaten

2 tablespoons (about) milk

Combine cornmeal and flour in mixing bowl; add onion and squash. Stir in egg and enough milk to make stiff batter, drop by spoonfuls into hot fat. Fry until brown on all sides. Drain and serve. Yield 4-6 servings.

Betty Moore

Refrigerator Ginger Bread 1 cup shortening

1 cup sugar

1 cup molasses

4 eggs

2 teaspoons soda

1 cup milk

4 cups flour

2 teaspoons ginger

2 teaspoons allspice

1/2 teaspoon cloves

1/2 teaspoon cinnamon

1 cup chopped pecans

Store batter in refrigerator in tight container. When ready to bake, fill greased loaf pan. Bake 30 degrees F. for 20 minutes. Batter can be stored for 7 weeks in refrigerator.

Ethel Wren

Banana Loaf

1 1/2 cup flour

1 1/2 teaspoon cream of tartar

1/2 cup shortening

2 eggs

3 ripe bananas

Combine flour, cream of tartar, soda, salt. Set aside remainder in electric blender. Blend 30 seconds at medium speed. Stir into flour mixture. Mix well. Pour batter into greased 8x5 loaf pan. Bake 350 degrees F. for 45 minutes.

Ethel Wren

Mayonnaise Rolls 2 tablespoons mayonnaise

1 cup self rising flour

1 cup self rising flour

1/2 cup sweet milk

1/2 cup sugar

1/2 cup oil

1 cup grated cheese

Mix ingredients and spoon into greased muffin pans. Cook in preheated oven at 450 degrees F. until lightly brown.

Edna Wingo

Mayonnaise Rolls 2 tablespoons mayonnaise

1 cup self rising flour

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1/2 cup sweet milk

1/2 cup sugar

1/2 cup oil

1 cup grated cheese

Mix ingredients and spoon into greased muffin pans. Cook in preheated oven at 450 degrees F. until lightly brown.

Edna Wingo

Yeast Cake Rolls

1 pkg. yeast cake

1 cup luke warm water

1/2 cup sugar

2/3 cup shortening

flour

Dissolve yeast cake in warm water real good by stirring, add sugar, warm not hot shortening, and enough flour to make soft dough, cover with warm wet towel in warm place let stand 2 hours or longer. Grease pans. Make dough up after working it good, but not stiff, into rolls. Grease tops of rolls with warm butter let stand 2 hours or longer in warm place. Bake at 375 degrees F. in oven for 15 minutes or until BROWN.

Lane White

"Run-Steak--" (for luncheons, etc.) 1 cup cubed or grated cheese

3 hard boiled eggs - chopped

3 hard boiled eggs - chopped

1 green sweet pepper

1 onion chopped

1/2 cup sweet, or dill pickles chopped

1/2 cup salad dressing

1 - 7 oz. can - either tuna, spam or chicken

Mix thoroughly - place in buns. Wrap in foil. Heat 250 degrees for 30 minutes. Serve. Canned corn beef is also very good.

Mrs. Marian Sims

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Manager

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Manager

Man on the Moon Cake

- 3 eggs
- 1/2 cup cooking oil
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon soda
- 2 teaspoons ground cinnamon
- 2 cups sugar
- 2 teaspoons vanilla extract
- 4 cups chopped, pared apples

1 cup chopped walnuts
Lunar Landing Topping
Beat eggs and oil until foamy. Sift flour, salt, soda and cinnamon together, add to egg mixture. Add remaining ingredients, except topping, and mix well. Pour into greased 13 x 9 x 2 1/2 inch baking pan. Bake at 350 degrees for 33 to 40 minutes or until cake tests done.

Remove from oven and spread with Lunar Landing Topping. Cool before cutting. Yield: 1 cake.

Lunar Landing Topping

- 1 (3-ounce) package cream cheese, softened
- 1 teaspoon vanilla extract
- 1 1/2 cups sifted powdered sugar
- 1/4 cup butter or margarine, softened
- Blend ingredients until creamy. If necessary, add a few drops of milk for spreading consistency. Spread on hot cake. Yield: 1 1/2 cups.

Lucy Spain

Nut Peach Crisp

Use 13inch x 9 inch pan. Put in pan 1 large can of sliced peaches and juice. Spread 1 box butter brickle or yellow cake mix (dry) over peaches. Mel 1 stick margarine and pour over the cake mix. Sprinkle 1 cup chopped nuts and 1/2 cup coconut over top. Bake at 325 degrees for 55 minutes.

Mrs. Bernice Chase

- Cocount Sour Cream Dream Cake
- 1 pkg. butter flavor cake mix
- 2 cups sugar
- 1 carton (8 oz.) sour cream
- 1 pkg. (12 oz.) frozen coconut (thawed)
- 1 1/2 cups whipped cream or

Cool Whip (thawed)

Prepare cake according to directions. Make two 8 inch layers. Split both layers across with thread. Blend sugar, sour cream, and coconut. Chill. Spread all but 1 cup sour cream mixture between the 4 layers. Blend the remaining cup of sour cream mixture with whipped cream and spread on top and sides of cake. Seal in air tight container and refrigerate 3 days before serving.

Pineapple Icing (If Preferred)

After cutting the 2 layers, make icing the same as above except use 1 cup sugar and 1 can pineapple (crushed). Drain Pineapple well and pour juice in the cake. Make small holes and pour into it.

Mrs. Bernice Chase

- Orange Cake
- 2 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 1/2 teaspoons soda
- 3/4 teaspoon salt
- 1 1/2 cups buttermilk
- 1/2 cup softened margarine
- 1 cup shortening
- 3 eggs
- 1 1/2 teaspoon vanilla
- 1 cup golden raisins cut up
- 1/2 cup finely chopped nuts
- 1 tablespoon grated orange peel

Heat oven to 350 degrees. Grease and flour three 8-inch round pans. Measure all ingredients into mixer bowl. Blend 1 1/2 minutes on low speed scraping bowl constantly. Beat 3 minutes at high speed. Pour into pans. Bake 30-35 minutes, cool and frost.

Frosting

- 1/2 cup soft margarine
- 4 1/2 cups confectioners sugar
- 4 to 5 tablespoons orange juice
- 1 tablespoon grated orange-peel
- Blend butter, sugar. Beat in juice and peel until smooth.

Mauveline Short

- Banana Cake
- 1/2 cup butter, or oleo
- 2 eggs well beaten
- 1 1/2 cups sugar
- 1 teaspoon vanilla

2 cups all purpose flour

- 3/4 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 cup butter milk
- 1 cup ripe mashed bananas

Cream butter and sugar. Add well beaten eggs and vanilla. Sift the flour, soda, salt and baking powder together. Add the butter, milk and then add the dry ingredients alternately with the mashed bananas. Bake at 350 degrees for 30 minutes. This may be baked in layers or in a cake pan.

Banana Cake Filling

- 1 large banana
- 2 tablespoons melted butter
- 1 tablespoon lemon juice
- 1 to 1 1/2 boxes confectioners sugar
- Mash bananas and add melted butter and lemon juice, add the amount of sugar to make it of spreading consistency. Cake is best on the third day.

Edna Wingo

Italian Cream Cake

- 2 cups sugar
- 1 stick margarine
- 1/2 cup shortening
- 1 teaspoon vanilla
- 5 egg yolks, beaten
- 2 cups all purpose flour
- 1 teaspoon soda
- 1 cup buttermilk
- 5 egg whites, beaten
- 1 cup angel flake coconut
- Cream sugar, margarine, shortening and vanilla until light and fluffy. Add the egg yolks and blend well. Mix the flour and soda together, and add alternately with the buttermilk. Fold in the egg whites and coconut. Bake in three 8 inch round cake pans and bake at 350 degrees for about 30 minutes. Ice when completely cooled.

1 pkg. 8 oz. cream cheese
1 stick margarine
1 box (1 lb.) confectioners sugar
1 teaspoon vanilla
1 cup nuts
Chopped maraschino cherries (optional)
Combine the first 4 ingredients and blend thoroughly, add nuts and cherries. Spread over cooled cake.

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- 1 teaspoon vanilla
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- Chopped maraschino cherries (optional)
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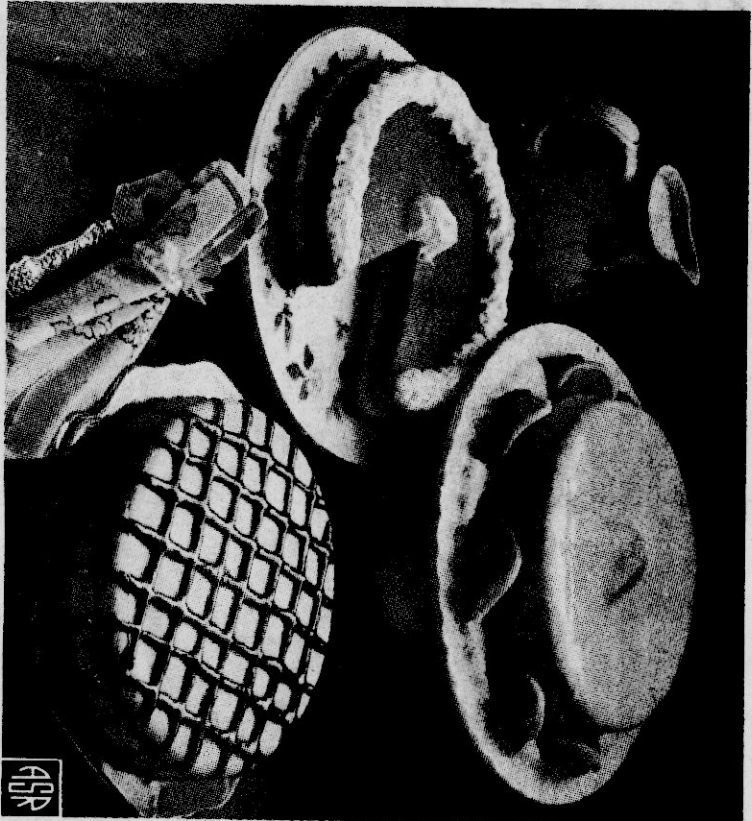
How To Bake A Cake

Submitted by Katherine G. Jones from the book "Feed Me I'm Yours" by Vicki Lansky)

Light the oven. Get out bowl, spoons and ingredients. Grease the pan. Crack nuts. Remove 18 blocks and 7 toy autos from the kitchen table. Measure 2 cups of flour. Remove Kelly's hands from the flour. Wash flour off him or her. Wash flour off him or her. Measure one more cup of flour to replace the flour on

the floor. Put the flour, baking powder and salt in a sifter. Get the dustpan and brush up pieces of bowl which Kelly knocked on the floor. Get another bowl. Answer doorbell. Return to the kitchen and remove Kelly's hands from the bowl. Wash Kelly. Get out egg. Answer phone. Return. Take out greased pan. Remove pinch of salt from the pan. Look for Kelly. Get another pan and grease it. Answer the phone. Return to the

kitchen and find Kelly. Remove his or her hands from the bowl. Wash shortening from him or her. Take up greased pan and find 1 inch of misheils in it. Head for Kelly who flees, knocking bowl off the table. Wash kitchen floor, wash the table, wash the walls, wash the dishes.
Call the bakery.
Lie down.
Anonymous



CREAMY CREATIONS for the Holidays

Bake a Harvest Pumpkin Cheese cake for a holiday dessert this year and you're likely to start a new family tradition. The cake, which can be prepared a day ahead and chilled, features a smooth Philadelphia Brand cream cheese filling topped with traditional pumpkin custard fragrant with cinnamon, ginger and nutmeg. The crust is gingersnap crumbs and chopped pecans. Harvest Pumpkin, Sun-Sational and Peanut Butter and Jelly cheesecakes—all pictured here—are part of a group of creamy creations featured in a new cookbook from Kraft. The book comes with a versatile springform pan which has two interchangeable bottoms. To order your 9" pan and book, send \$4.75 in check or money order (no cash or stamps) with proof of purchase—two UPC symbols cut from back panels of 8 oz. Philadelphia Brand cream cheese packages—and your name and address to: Kraft Springform Pan Offer, P.O. Box 831, Dept. HF, South Holland, IL 60473. Allow 6 to 8 weeks for delivery. While supplies last.

HARVEST PUMPKIN CHEESECAKE

- 1 cup gingersnap crumbs
- 1/2 cup finely chopped pecans
- 3 tablespoons Parley margarine, melted
- 1 8-oz. pkg. Philadelphia Brand cream cheese
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 egg

Combine crumbs, nuts and margarine; press onto bottom of 9-inch springform pan. Combine softened cream cheese, sugar and vanilla, mixing until well blended. Add egg; mix well. Pour over crust. Combine remaining ingredients; mix well. Carefully pour over cream cheese mixture. Bake at 325°, 1 hour and 30 to 35 minutes or until set. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

SUN-SATIONAL CHEESECAKE

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons Parley margarine, melted
- 3 8-oz. pkgs. Philadelphia Brand cream cheese
- 1 cup sugar
- 3 tablespoons flour
- 2 tablespoons lemon juice
- 1 tablespoon grated lemon rind
- 1/2 teaspoon vanilla
- 4 eggs (1 separated)
- 3/4 cup sugar
- 2 cups sugar
- 1/2 cup water
- 1/2 cup lemon juice

Combine crumbs, sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325°, 10 minutes. Increase oven temperature to 450°.

Combine softened cream cheese, sugar, flour, lemon juice, rind and vanilla, mixing at medium speed on electric mixer until well blended. Add 3 eggs, one at a time, mixing well after each addition. Beat in remaining egg whites; reserve yolk for glaze. Pour mixture over crust. Bake at 450°, 10 minutes. Reduce oven temperature to 250°, continue baking 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Combine sugar and cornstarch in saucepan; stir in water and lemon juice. Cook until clear and thickened, stirring occasionally. Add small amount to slightly beaten egg yolk; mix well. Add to hot mixture; cook 3 minutes, stirring constantly. Cool slightly. Spoon over cheesecake; chill. Garnish with lemon slices, if desired.

Almonds Add Flair . . . To Hearty Budget Meals



This delicious casserole will help you stay nourished and fit through the chilly winter months—and stay within your budget.

This year the wise homemaker will have an eye for economy and good food value, as well as convenience, in meal preparation. Main dish meals like casseroles, which are a meal in themselves, are a great way to save on time and food costs. They can still be delicious, wholesome offerings if you team foods like lima beans, ham hocks and almonds.

Silvered almonds demonstrate their versatility as a delicious ingredient and an attractive garnish in Lima Casserole Almondine. The great flavor and texture of crunchy California almonds make winter casseroles like this one especially inviting.

Served as a company buffet dish or simple family supper, Lima Casserole Almondine has great appetite appeal, and plenty of nutrition. Almonds are a rich source of riboflavin, vitamin E, phosphorus and magnesium.

LIMA CASSEROLE ALMONDINE

- 1 lb. large dry lima beans
- 5 cups water
- 1 can (1 lb.) pear halves or slices
- 1 ham hock (1 lb.) cut in 4 pieces
- 1 cup finely chopped onion
- 1 tablespoon brown sugar
- 2 1/2 teaspoons salt
- 1 teaspoon finely chopped garlic
- 1 teaspoon dry mustard
- 1 can (1 lb.) pear halves
- 1 teaspoon Worcestershire sauce
- 1 cup (8 oz.) sliced tomatoes
- 1/2 cup toasted silvered almonds
- Chopped parsley

Combine beans and water in Dutch oven. Heat to boiling and boil 2 minutes. Cover and set aside 1 hour. Drain pears, reserving 1 cup syrup. Chop pears. Combine with reserved syrup and beans. Add ham hock, onion, sugar, salt, garlic, mustard. Worcestershire sauce and pepper; mix well. Cover and bake at 325 degrees 1 1/2 hours. Stir in tomatoes and almonds, sprinkling a few almonds over top. Bake uncovered 30 minutes longer. Sprinkle with chopped parsley to serve. Makes 8 servings.

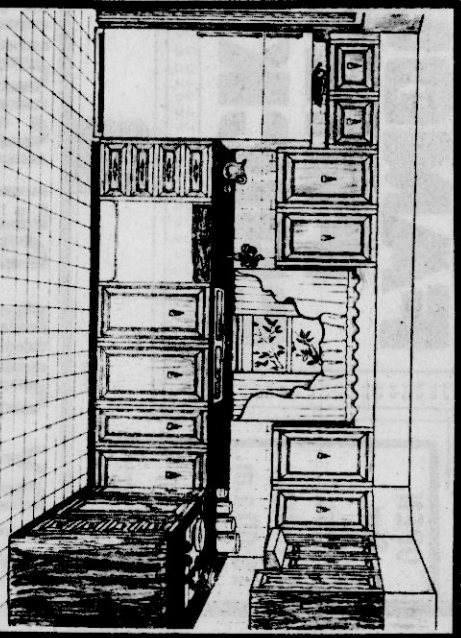
Savory Ham Pie

- 1 can cream of chicken soup
- 2 cups of sweet milk
- 1 1/2 cups chopped ham
- 1/2 stick oleo - melted
- Mix above ingredients together and put in casserole dish.

Topping

- 1 cup self-rising flour
- 1/4 cup shortening
- Dash of baking soda
- 1/2 cup shredded cheese (add extra cheese if desired)
- Blend flour and shortening until the size of peas, add cheese, then add soda and buttermilk until the mixture will hold together. Roll out on a heavy floured area and cut out with a doughnut cutter. Put the biscuits on top of above mixture and be sure to place the little round center back into the hole. Brush top of biscuits with melted butter and bake in 450 degrees oven until biscuits are golden brown or not doughy in middle.

Beth Mathis



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Barbecued Beef Strips

- 2 lbs. round steak (1/2 to 3/4 inch thick)
- 2 tablespoons oil
- 2 cups tomato sauce
- 1-3 cup water
- 2 tablespoons brown sugar
- 1 tablespoon prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 medium onion, thinly sliced

Slice round steak in strips 1/2 inch thick or thinner and 3 to 4 inches long. Brown strips in oil. Pour off drippings. Combine tomato sauce, water, brown sugar, mustard and Worcestershire sauce. Add sauce to meat, and the onion. Stir. Cover and simmer for 30 minutes or until meat is tender. Serves 6 to 8.

Mrs. Rita Godwin

Homemade Chili

- 3 lbs. chuck or round steak
- 2 tablespoons cooking oil
- 2 large onions, chopped
- 2 or 3 cloves garlic, minced
- 3 cups hot water
- 2 to 4 tablespoons chili powder
- 1 teaspoon ground oregano
- 2 teaspoons ground cumin
- 2 tablespoons salt
- 2 jalapeno peppers, finely chopped

Cut pork up in 1 1/2 inch cubes. Slice onions; brown with pork in fat or salad oil. Put into baking dish. Dice apples, add. Sprinkle with salt, pepper and cinnamon. Make gravy with condensed consommé and flour; pour over pork mixture. Cover, bake in moderate oven (350

degrees F.) for 1 1/2 to 2 hours. Top with mashed potatoes; return to oven to brown. Serves 8

G.L. Kernell

Glazed Apples

These apples makes an appetizing garnish for the platter of fowl or roast pork. Wash, core and peel 12 apples. Handle carefully so they will not break apart. Arrange apples in shallow pan, sprinkle with 1 teaspoon cinnamon, 1-3

teaspoon cloves. Boil 4 minutes. 2 cups sugar, 1 1/2 cups water. 3 tablespoons lemon juice, 4 tablespoons butter. Color red and pour over apples. Bake 40 minutes until very tender in moderate oven. Baste several times.

Mrs. Rita Godwin

Meat Balls

- 1 lb. ground beef
- 1 can cream of onion soup
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Mix ground beef, salt and pepper. Shape into meat balls. Brown in skillet. Take out, drain and put in casserole dish. Add cream of onion soup and 1/2 cup water. Put in oven and cook about 30 minutes at 350 degrees F.

Lorraine Taylor



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Some Of Her

Favorite Recipes



Mrs. Reagan's Recipe for Cornbread Dressing

- 1 box cornbread stuffing mix
- 1 pan homemade cornbread
- 1 package chicken livers
- chopped parsley
- 1 small stalk celery
- 3 onions

turkey giblets, cooked poultry seasoning, white pepper (to taste)

Chop chicken livers and saute in butter. Add finely chopped onions, parsley and celery. Add seasoning to taste.

Crumble homemade cornbread and add box of cornbread stuffing mix. Then add above chicken liver mixture and stuff turkey.

Basting Tip

After cooking turkey giblets, divide broth in half. Use one half for basting, after adding one chicken bouillon cube plus one cube butter. Baste frequently with this mixture.

Retain remaining broth for gravy of your choice.

Mrs. Reagan's Recipe for Persimmon Pudding

- 1 cup sugar
- 1/2 cup melted butter
- 1 cup flour, sifted
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1 cup persimmon pulp (3-4 very ripe)
- 2 teaspoon baking soda
- 2 teaspoon warm water
- 3 tablepoons brandy
- 1 teaspoon vanilla
- 1 cup seedless raisins
- 2 eggs, slightly beaten

Stir together melted butter and sugar. Resift flour with salt and cinnamon and add to butter and sugar mixture. Add persimmon pulp, soda dissolved in warm water, brandy and vanilla. Add eggs, mixing thoroughly, but lightly. Add raisins and nuts, stirring until mixed. Put in buttered steam-type covered mold and steam 2 1/2 hours. Flame at table with brandy.

Brandy Whipped Cream Sauce

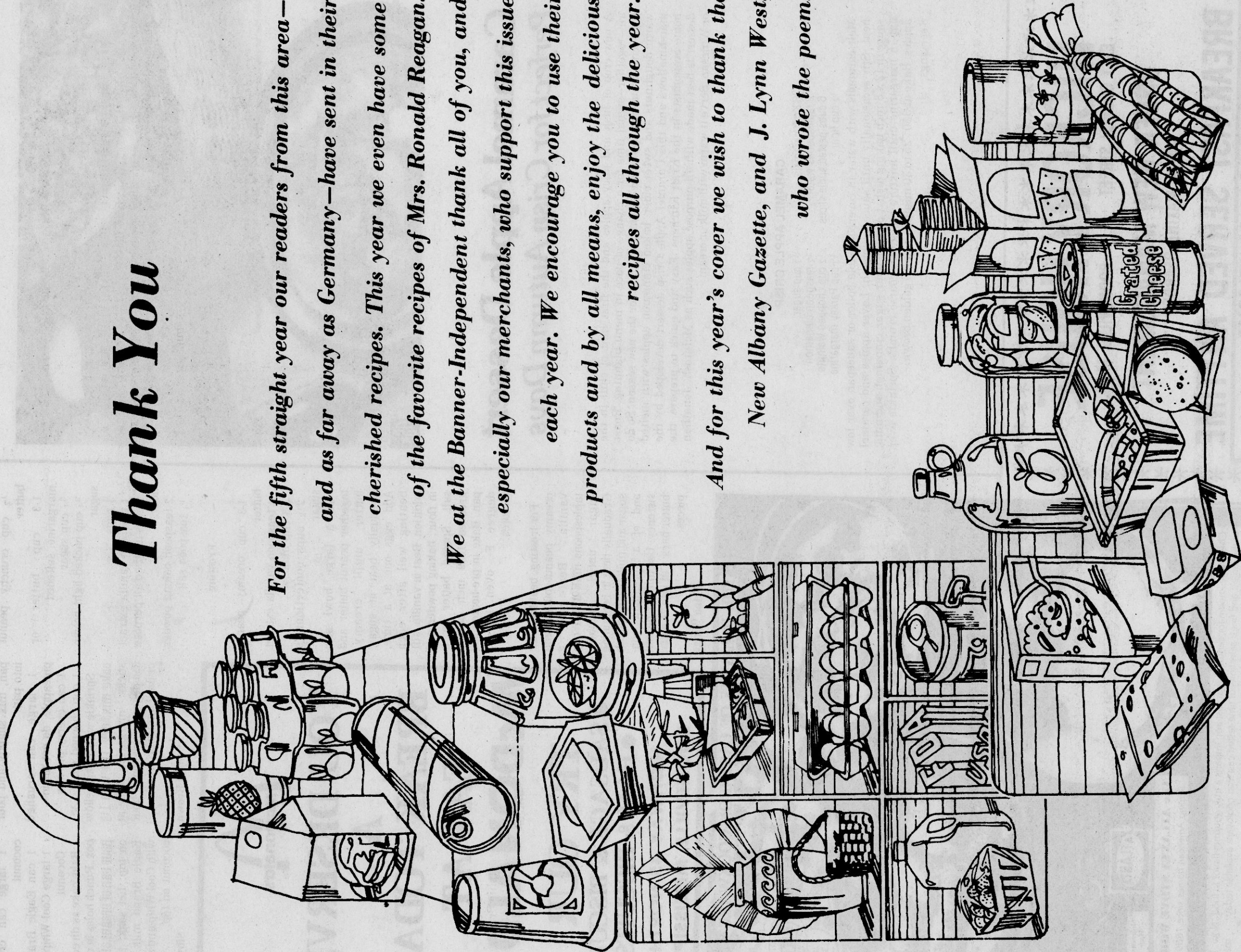
- 1 egg
- 1-3 cup melted butter
- 1 cup sifted powdered sugar
- dash of salt
- 1 Tablespoon brandy flavoring
- 1 cup whipping cream

Beat egg until light and fluffy. Beat in butter, powdered sugar, salt and brandy flavoring. Beat whipping cream until stiff. Gently fold into first mixture. Cover and chill until ready to serve. Stir before spooning on pudding.

Thank You

For the fifth straight year our readers from this area — and as far away as Germany — have sent in their cherished recipes. This year we even have some of the favorite recipes of Mrs. Ronald Reagan. We at the Banner-Independent thank all of you, and especially our merchants, who support this issue each year. We encourage you to use their products and by all means, enjoy the delicious recipes all through the year.

And for this year's cover we wish to thank the New Albany Gazette, and J. Lynn West, who wrote the poem.





Caramel Apple Dessert

Perfect for Crisp Autumn Days

A new crop of lush and juicy apples and the first hint of chill in the air—together—signal time for a change of pace in menu planning. Roast pork with kraut and applesauce seems just right for the new season. So do warm doughnuts and sweet cider, baked cinnamon apples with melted marshmallows and this Caramel Apple Crisp dessert developed by the home economists in the Kraft Kitchens. Easy and quick to prepare, the dessert is best made with all-purpose apples such as McIntosh, Jonathan or Winesap. Serve it warm with milk or cream.

CARAMEL APPLE CRISP

- 28 Kraft caramels
- 2 tablespoons water
- 8 cups peeled apple slices
- 1/2 cup flour
- 1/3 cup sugar
- 1/2 teaspoon cinnamon
- 1/2 cup chopped walnuts
- 1/3 cup Parkay margarine

Melt caramels with water in covered double boiler or saucepan over low heat. Stir occasionally until sauce is smooth. Layer apples and caramel sauce in 12 x 8-inch baking dish. Combine flour, sugar, cinnamon and nuts; cut in margarine until mixture resembles coarse crumbs. Sprinkle over apples. Bake at 350° 25 to 30 minutes or until golden brown. 8 servings

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Thursday, November 19, 1981

- Frosted Peanut Butter Bars**
 - 1/2 cup crunchy peanut butter
 - 1-3 cup butter or margarine, softened
 - 1/4 cup sugar
 - 3/4 cup packed light brown sugar
 - 3 eggs
 - 1 teaspoon vanilla extract
 - 2 cups unsifted all purpose flour
 - 2 teaspoon baking powder
 - 1/4 teaspoon salt
- Frosting**
 - 1-3 cup creamy peanut butter
 - 1 teaspoon vanilla extract
 - 1-3 cup milk
 - 2 1/2 cups confectioner's sugar
- In a large bowl stir together peanut butter and butter until creamy. Gradually beat in sugar. Add eggs one at a time, beating well after each addition. Beat in vanilla, sift in flour, baking powder and salt. Spread batter in a greased 13x9 inch baking pan. Bake in pre-heated 350 degree F. oven for 30 minutes.
- Quick Fruit Cake**
 - Grease 9x12 inch cake pan, mix slightly and pour into pan:
 - 1 large can crushed pineapple, do not drain
 - 1 can cherry pie mix
 - 1 cup chopped nuts
 - Sprinkle with 1 pkg yellow cake mix, dry. Dot with 1 1/2 sticks margarine. Bake at 350 degrees for about 1 hour or until lightly browned.
- Sibyl Brown**
 - Coconut Cream Cake**
 - 1 box Duncan Hines Butter cake mix
 - 1 large can cream of coconut
 - 1 can Eagle Brand Milk
 - 1 large Cool Whip topping
 - Coconut
 - Bake cake as directions on box. Punch holes in cake and pour can of cream of coconut on top. Let soak, then add Eagle Brand milk. Spread with Cool Whip and sprinkle coconut on top.
 - Sibyl Brown**

Thursday, November 19, 1981

- Brown Rice With Pork Chops**
 - Brown 4 or 5 pork chops slightly and drain. Set aside. In oblong pan melt 1/2 stick oleo. Add 1 sliced onion and 1 cup rice. Melt 3 beef bouillon cubes in 2 1/2 cups water. Pour into butter and onions and rice. Add 1 small jar mushroom, salt and pepper. Place pork chops on top, cover and bake for 50 minutes at 350 degrees in oven.
- Barbara Moore**
 - Country Fried Chicken**
 - 1/2 cup milk
 - 1 egg, beaten
 - 1 cup all-purpose flour
 - 2 teaspoons garlic salt
 - 1 teaspoon paprika
 - 1 teaspoon pepper
 - 1/4 teaspoon poultry seasoning
 - 1 (2 1/2 to 3 pound) broiler-fryer, cut up
 - Vegetable oil
 - Combine milk and egg; stir well. Combine flour and seasonings, stirring well. Dredge each piece of chicken in flour mixture; dip in milk mixture. Dredge again in flour mixture. Heat 1/4 inch of oil in a skillet to 365 degrees; add chicken and cook until brown. Reduce heat to 275 degrees; cook uncovered, 25 to 30 minutes, turning occasionally. Drain on paper towels. Yield: 4 servings.
 - Pauline King**
 - Cabbage Rolls**
 - 1 large cabbage head, wilted
 - 2 lbs. ground beef
 - 1 lb. sausage
 - 1 cup uncooked rice
 - 1 teaspoon salt
 - 1/2 cup onion, chopped
 - 1/2 cup celery
 - Mix all ingredients except cabbage. Roll in cabbage leaves. Cook in tomato juice for 1 1/2 hours.
 - Inis Storey**
 - Potato Dressing**
 - To serve with pork, beef, lamb or fowl.
 - 4 cups hot fluffly mashed potatoes
 - 1 1/2 cups dry bread crumbs
 - 2-3 cup bacon fat
 - 1/2 cup chopped finely chopped onions
 - 1/2 cup chopped celery
 - 2 teaspoons salt
 - 1 egg, beaten
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon ground sage
 - Combine all ingredients. Bake in a greased 8 x 8 x 2 inch pan in a preheated oven (350 degrees) for 30 minutes.
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 - 2 teaspoons garlic salt
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 - 1 teaspoon pepper
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 - 1/2 teaspoon ground sage
 - Combine all ingredients. Bake in a greased 8 x 8 x 2 inch pan in a preheated oven (350 degrees) for 30 minutes.
 - Inis Storey**



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HE BANNER INDEPENDENT, Booneville, Missis., p-Page C17

In Untraditionally Short Time . . .

Prepare A Traditional Holiday Meal

While the family gathering may still be a holiday tradition, the size of those gatherings and the American family itself is getting smaller. In fact, statistics reveal that more than one-half of all U.S. households contain only one or two persons.

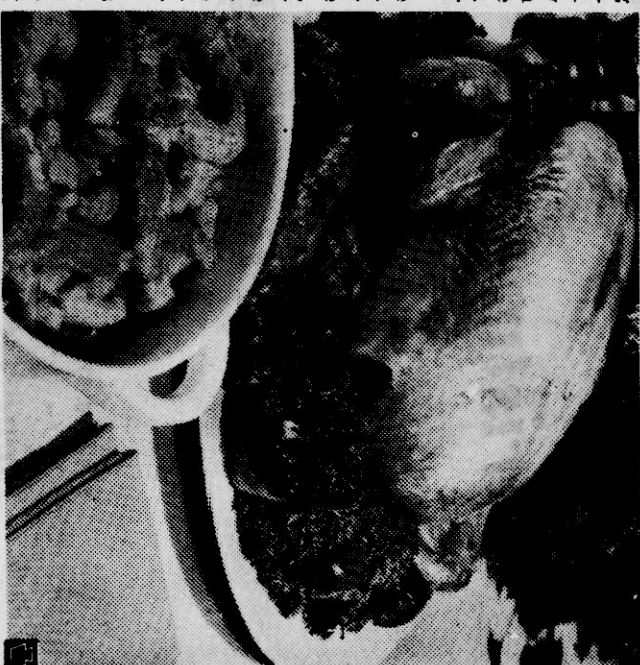
Despite the changes, one thing remains constant: Turkey is still a favorite holiday entrée. To better meet the needs of smaller households, smaller turkeys are currently available from packers like Swift & Company. These products deliver the taste, juiciness and tenderness previously found only in much larger birds.

As a result, holiday chiefs can reap two advantages. First, leftovers can be minimized. Second, preparation time is greatly shortened. In fact, for the chef who wants to spend little time in the kitchen, Swift offers a Butterball® Turkey which is pre-stuffed with an old-fashioned bread stuffing in sizes from five to sixteen pounds, and goes from freezer to oven without thawing.

Complete roasting instructions come with the turkey, which requires a minimum of four and three-fourths hours to roast and gives a cook total freedom from preparation.

Another variation on the holiday dinner theme is the unstuffed turkey or turkey breast, served with a tasty onion casserole. This easy dish, which can be prepared while the turkey is cooking, is placed in the oven during the last hour of roasting time.

TIME SAVING TURKEY WITH ONION CASSEROLE
Easy Onion Casserole, 16 ounce package frozen, diced, and formed onion rings
2 cups sliced celery
10 1/2 ounce can condensed



ROASTING

Butterball® Set oven at 375° and remove turkey from bag. Remove packages containing ribs and legs from bird. Rub turkey all over with oil. Place turkey on shallow open pan with no water.

PREPARE TURKEY
Butterball® Thawing: Thaw in unopened bag in cool water for 3-4 hours. Change water often, or: Thaw turkey in bag in refrigerator (on tray) for 1 1/2-2 days.

Butterball® Breast Thaw in cool water for 4-8 hours and change water often, or: Leave on a tray in refrigerator for 1-2 days.

ROASTING TIMES:
375 F. *Thawed Only*
4-7 pounds 1 1/2-2 hours
7-10 pounds 2-2 1/2 hours
Butterball® Breast Place in heated 325° oven, skin-side up in a shallow pan. Brush with melted butter or margarine. If desired, baste turkey during roasting.

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- Plum Cake**
- 2 cups sugar
 - 2 cups self rising flour
 - 3 small jars baby food (plum)
 - 1 teaspoon cinnamon
 - 1 teaspoon nutmeg
 - 1 cup nuts
 - 1 cup coconut
 - 1 cup Wesson oil
 - 3 eggs
 - Mix sugar, flour and Wesson oil. Then add eggs and plums. Then cinnamon and nutmeg, and then the nuts and coconut. Bake at 350 degrees for 1 hour or longer.

Inis Storey

Cart Away The Savings

For The Holidays!



THE BEST WAY! Every Time You Shop

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Manager - Danny Alexander
EAST CHURCH STREET
BOONEVILLE, MISS.

Thursday, November 19, 1981

- Snowball Cake**
- 2 envelopes unflavored gelatin
 - 1 cup boiling water
 - 1 cup sugar
 - 1 (20 oz.) can crushed pineapple, undrained
 - Juice of 1 lemon
 - 3 envelopes whipped topping mix, divided
 - 1 (10 3/4 oz.) angel food cake, torn into bite-size pieces
 - 1 (3 1/2 oz.) can flaked coconut
 - Sprinkle gelatin over boiling water; stir until gelatin dissolves. Add sugar, pineapple, and lemon juice; stir well, and refrigerate until slightly thickened.
 - Prepare 2 envelopes whipped topping mix according to package directions; stir into gelatin mixture. Place a layer of cake pieces in a 2 1/2 quart mold or dish, then a layer of gelatin mixture; repeat procedure until all cake and gelatin mixture are used. Refrigerate until set.
 - Prepare remaining whipped topping mix according to package directions. Unmold cake on a serving plate; frost with whipped topping and sprinkle with coconut. Yield: 10 servings.

Pauline King

- Chess Cake (Schachkuchen)**
- 1 1/2 cups all-purpose flour
 - 3/4 teaspoon salt
 - 1/2 cup plus 1 1/2 tablespoons shortening
 - 3 to 4 1/2 tablespoons cold water
 - 2 cups sugar
 - 1 1/2 cups cold water
 - 3 and 1/3 cups flaked coconut
 - 1/2 cup butter or margarine
 - 8 egg yolks, well beaten
 - 1 tablespoon vanilla extract
 - Combine flour and salt in a bowl; cut in shortening with a pastry blender until mixture resembles coarse meal. Sprinkle 3 to 4 1/2 tablespoons cold water evenly over surface; stir with a fork until all dry ingredients are moistened. Shape into a ball; press evenly into the bottom of a 13 x 9 x 2 inch pan. Bake at 400 degrees for 15 minutes; cool and set aside.
 - Combine sugar and 1 1/2 cups water in a medium saucepan, mixing well. Bring to a boil; reduce heat, and simmer 15 minutes. Add coconut, and simmer 15 minutes.
 - Remove from heat; add butter, and stir until melted. Stir in egg yolks and vanilla. Pour mixture over crust, spreading evenly. Bake at 425 degrees for 20 minutes. Let cool, and cut into 1 1/2 inch squares. Yield: about 4 dozen (1 1/2 inch) squares.

G.L. Kernell

- Cumberland Sauce**
- (Serve with Carved Turkey)
 - 1 orange
 - 1/2 lemon
 - 1 cup red currant jelly
 - 3/4 tablespoon Port Wine
 - 1 1/2 teaspoon salt
 - 1/4 cup flour
 - Place water and roast in 4 quart sauce pan. Mix all dry ingredients and pour over roast. Add other ingredients. Cover and bring to a boil. Reduce heat to a simmer and cook about 3 hours or until meat is done. The liquid can be used over potatoes.

Jean Adams

- Hamburger Sauce**
- 1-3 cup creamy French dressing
 - 1 cup salad dressing
 - 1/4 cup sweet relish
 - 1 teaspoon dried minced onion
 - 1/4 teaspoon pepper
 - Mix and use on hamburgers.

Debbie Ozbrin

- Broiled Barbecue Ham Rolls With Chicken and Rice**
- 1 cup ground chicken, or any leftover meats
 - 1/2 cup celery
 - 2 cups rice
 - 1/2 cup onion
 - small piece of garlic
 - 1/2 cup bread crumbs (Ham slices)
 - (barbecue sauce)
 - Cook onions, celery and garlic in two cups water (use chicken stock if possible for more flavor). Cook until tender, then add chicken, rice and bread crumbs, simmering until mixture thickens.
 - Ham: Rolls can be frozen and then cooked.
 - To prepare the rolls, take slice of ham and place chicken filling on it. Roll up jelly roll fashion, then wrap roll with slice of bacon, holding bacon in place with skewer or wooden picks. Pour barbecue sauce over rolls and broil, serving in baking dish.

G.L. Kernell

- Spiced Beef Pot Roast**
- 4 to 5 lb. roast
 - 2 cups water
 - 1 tablespoon cinnamon
 - 2 teaspoons ginger
 - 3 tablespoons sugar
 - 1 tablespoon vinegar
 - 1 large onion chopped
 - 1 1/2 teaspoon salt
 - 1/4 cup flour
 - Place water and roast in 4 quart sauce pan. Mix all dry ingredients and pour over roast. Add other ingredients. Cover and bring to a boil. Reduce heat to a simmer and cook about 3 hours or until meat is done. The liquid can be used over potatoes.

- Easy One-Hour Hot Dish**
- 1 lb. ground beef
 - 1 cup chopped celery
 - 1 cup chopped onion
 - 6 oz. uncooked egg noodles
 - 1 can cream of chicken soup
 - 1 soup can cold water
 - Brown beef, celery, and onion together, and remaining ingredients. Pour into greased casserole. Bake for 1 hour at 350 degrees. 4 to 6 servings.

Elsie Ozbrin

- Whole corn**
- 1 can tomato paste
 - 1 can mushroom soup
 - 1/2 cup milk
 - Salt and pepper to taste
 - Stir constantly. Pour over potatoes and spread like meringue. Serve as a casserole, or when cold cut in wedges as pie.

Christine Wilemon

- Ground Beef Casserole**
- 1 onion
 - 1 green pepper
 - 1 stick oleo
 - 1 1/2 lb. ground beef
 - 1 - 8 oz. pkg. noodles
 - 1 small can, cream style

- Topping**
- 1 oz. bottle marschm cherries, chopped and juice
 - 1 small can crushed pineapples with juice

Meat And Poultry



- Chicken Casserole**
- 1/2 teaspoon salt
 - 1 1/2 cups milk
 - 1/2 teaspoon pepper
 - 1 1/2 cups milk
 - 3/4 cup bisquick baking mix
 - 3 eggs
 - 2 tomatoes, sliced
 - 1 cup shredded cheese
 - Heat oven to 400 degrees. Grease pie plate 10 x 1 1/2 inches. Brown beef and onion; drain. Stir in salt and pepper. Spread in plate. Beat milk, bisquick mix and eggs until smooth. Pour into plate. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Bake until knife inserted in center comes out clean - 5 to 8 minutes. Makes 6 to 8 servings.

Lacy Spain

- Holiday Yam**
- 1 can 40 oz. yams drained
 - 1 8 1/2 oz can, crush pineapple
 - 1 teaspoon brown sugar
 - 2 tablespoons butter
 - 3 tablespoons pecans
 - chopped fine
 - 3/4 cup marshmallows
 - Pam Cooking Spray
 - Drain yams; mash well. Drain pineapple, reserve juice. Add juice to yams, sugar and butter. Stir in pineapple and pecans. Coat inside 1 1/2 quart casserole with Pam. Pour mixture into casserole. Bake 20 minutes at 350 degrees. Sprinkle with marshmallows. Bake 10 minutes longer.

Ethel Wren

- Swiss Broccoli Chowder**
- 1 lb. ham hacks or meaty ham bone
 - 10 oz. pkg. frozen chopped broccoli
 - 1 cup water
 - 2 tablespoons flour
 - 1 cup milk
 - 1 cup 4 oz. swiss cheese
 - dash salt and pepper

Vera Downs

- Impossible Cheeseburger Pie**
- 1 lb. ground beef
 - 1 1/2 cups chopped onion

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The Villager



- Lemon Angel Dessert**
- 1-3 cup cornstarch
 - 3/4 cup sugar
 - dash of salt
 - 1 cup boiling water
 - 1 slightly beaten egg
 - 1 tablespoon butter
 - 1/4 cup lemon juice
 - 1 teaspoon grated lemon rind
 - 1 angel food cake
 - Whipped Cream Frosting
 - 1 teaspoon unflavored gelatin
 - 1/4 cup cold water
 - 1/4 cup heavy cream
 - 1 1/4 cup heavy cream
 - 1/4 cup confectioners sugar
 - 1 teaspoon lemon juice
 - Mix cornstarch, sugar and salt. Add boiling water, cook until thick and clear. Add a little hot mixture to egg and stir in remaining hot mixture. Cook 1 minute over low heat; add butter, add lemon juice and rind. Cool. Split angel food cake in 3 layers and spread with filling. Cover with the whipped cream frosting made by the following directions.
 - Soften gelatin in water. Scald 1 1/4 cup heavy cream. Dissolve gelatin in scalded cream. Chill and whip

Mrs. Marjorie Bishop

- Triple Strawberry Trifle**
- 1-4 serving size packages vanilla flavor pudding filling
 - 1 3/4 cups milk
 - 1 4 oz. container frozen whipped topping thawed and layer cooled
 - 1 baked 8-inch sponge cake
 - 1-3 cup orange juice
 - 2 cups sliced sweetened strawberries
 - Prepare pudding mix with milk as directed on package for pudding. Cover with waxed paper and cool to room temperature. Fold in one cup of whipped topping. Cut cake into 1 1/2 inch cubes. Place in 1 1/2 quart serving bowl and sprinkle with orange juice. Spoon strawberries evenly over cake cubes spoon on pudding cover, chill at least 2 hours, then top with whipped topping. Makes about 10 servings.

Mrs. Marjorie Bishop

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Ice Box Cookies

1 lb. oleo
1 lb. brown sugar
6 cups flour
1 teaspoon baking powder
1 egg
1 tablespoon vanilla
1 cup nuts
pinch of salt
Mix in order given and make into small rolls. Wrap in wax paper, place in refrigerator and bake when needed.

Lorene Taylor

No Bake Chow Mein Cookies

1/2 cup white sugar
1/2 cup white corn syrup
1 cup peanut butter
2 cups chow mein noodles
Bring sugar and syrup to boil and add peanut butter and stir well. Add the noodles. Drop from spoon on wax paper. They taste like a candy bar and need no cooking.

Lorene Taylor

Candy

Peanut Butter Cups

1 potato (size of large egg when peeled)
1 lb. powdered sugar
1 teaspoon vanilla
1 dash of salt
Dice potato and cook. Mash and salt potato. Add put layer of peanut butter. Set in refrigerator for 15 minutes. Then put another tablespoon of mixture on top.

Lorene Taylor

Orange Balls

12 oz. vanilla wafers
1 box confectioner sugar
1/2 cup butter, softened
6 oz. orange juice-frozen concentrate
1 cup finely chopped pecans or walnuts
Combine all ingredients, mix with hands (battered). Chill for one hour. Form into bite size balls. Store in refrigerator or freezer.

Rita Jo Smith (Germany)

Uncooked Candy

1 egg
1 lb. confectioners sugar
2 Tablespoons cocoa
2 Tablespoons granulated sugar
2-3 cup butter (softened)
1 teaspoon vanilla
1 cup nuts
Sift sugar. Cream with butter. Whip and add other ingredients. Mix well and pour into plates. Cut into squares.

Opal Manley



Casseroles

Squash Casserole

1 1/2 cups cooked squash
1 cup medium sharp cheddar cheese
3 tablespoons pimento
chopped
2 eggs well beaten
1 cup cracker crumbs
3 tablespoons onion, chopped
2 cups milk
Place half the potatoes in a greased 2-quart casserole. Add half the onion. Sift half the flour over; sprinkle with half the salt and pepper. Repeat layers. Pour milk over all. If desired, sprinkle top with 3 tablespoons buttered fine dry bread crumbs. Cover and bake at 350 degrees for 1 1/4 hours. Uncover; continue baking till potatoes are done, 15 to 30 minutes longer. Makes 6 servings.

Debbie Ozburn

Oven Meat Balls

1 can cream of onion soup
2 lbs. ground beef
Make hamburger meat into small round balls. Put in skillet and brown, lift out of grease and let drain. Put in a casserole dish. Pour cream of onion soup over with 1/2 well, press into large pan so that candy will be about 1/2 inch thick. Melt chocolate over hot water. Do not allow to boil. Pour chocolate on top of candy. Cool. Cut in squares.

Lorene Taylor

Easy Hot Dish

1 lb. ground beef
2 medium onions diced
1 cup diced celery
1/2 cup rice uncooked
1 can cream of chicken soup
1 can cream of mushroom soup
3 tablespoons soy sauce
2 cups water
Brown ground beef and onions in fry pan. Add diced celery. Mix with rest of ingredients. Pour in casserole. Bake for 1 hour and 30 minutes at 350 degrees.

Maureen Short

Cheese-Broccoli

1 8 oz. pkg. Jalapeno cheese
1 8 oz. pkg. Garlic cheese
1 bag chopped broccoli
1 can cream of mushroom soup
1 can cream of chicken soup
1 cooked rice
4 ozs. of cheese
Cook broccoli according to package directions. Cut cheese up and mix all ingredients. Bake about 45 minutes at 325 degrees.

Ruby Lawrence

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Cookies

Banana Coconut Fudge

1 cup mashed ripe bananas (3 medium)
1 cup light cream
1/4 cup butter or margarine
3 Tablespoon light corn syrup
3 1/2 cups sugar
1/2 teaspoon salt
1 Tablespoon Vanilla
1/2 cup flaked coconut
Combine in a mashed bananas, light cream, butter, corn syrup, sugar and salt in heavy 2 1/2 qt. saucepan. Bring to boil over medium heat, stirring constantly. Continue boiling over low heat, stirring constantly until mixture reaches soft-ball stage (238 degrees F. on candy thermometer). Remove from heat. Cool without stirring until temperature drops to 110 degrees F. Add vanilla and coconut and beat until candy becomes thick and loses its glossy appearance. Turn into greased 8x8x2 inch pan. Let stand until firm, then cut into 1 inch squares. Makes 64 pieces.

G. Louise Kernell

Golf Balls

2 sticks margarine
2 cups peanut butter
Melt over low heat pour over:
1 box confectioner sugar
1 pkg. graham crackers
crushed
Make into small balls and dip in 1 pkg. chocolate or butterscotch chips and 1/2 block paraffin.

Lorene Taylor

Oldtime Tea Cakes

Sift flour in a pan like you were going to bake biscuits. Add:
1 cup sugar
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
2 medium eggs
1 tablespoon buttermilk
1/2 cup shortening
Mix well with your hands. Roll out and cut with cookie cutter. Bake on a cookie sheet at 350 degrees until lightly brown.

Edna Wingo

Chocolate Chip Cookies

2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/2 cup shortening
1/2 cup sugar
1/2 cup brown sugar
3 eggs
1 teaspoon vanilla
1 cup Kellogg's Bran
1 - 6 oz. 1 cup sweet chocolate
Sift together flour and beat butter, shortening, sugars until well blended. Beat egg and flavor; mix in ingredients then stir in chocolate. Drop by teaspoon into a greased baking sheet. Bake 350 degrees F. for 12 minutes or until slight brown.

Edith Wren

Rum Balls

25 vanilla wafers, shredded
1 cup walnuts or pecans, finely chopped
2 tablespoons cocoa
2 tablespoons corn syrup
1/4 cup dark rum
powdered sugar
Mix all ingredients except powdered sugar. Shape into balls about 1 inch in diameter. Roll in powdered sugar. Store in airtight container in refrigerator, or cool place. Rum balls are best if allowed to mellow about 2 weeks. Makes about 2 1/2 dozens.

Kathleen Timbes

One Minute Cookie

1/2 cup milk
2 cups sugar
1 stick oleo
3 tablespoons cocoa
Mix and boil 1 minute. Remove from heat and add:
3 cups quick oats
1 teaspoon vanilla
1 cup peanut butter
Beat until mixed well. Drop on wax paper or cookie sheet. Cool and eat like fudge.

Lorene Taylor

Orange Coconut Balls

1 - 12 oz. pkg. vanilla wafers
1 box powdered sugar
1 cup margarine
1 16 oz. frozen orange juice thawed
1 cup chopped nuts
1 - 7 oz. flake coconut
Crush wafers to fine crumbs, add next 4 ingredients. Mix well, form into balls. Roll each into coconut. Freeze, serve frozen. Yield 6 dozens.

Ethel Wren

Molasses Popcorn Balls

1 cup sugar
1/2 cup molasses
1/2 cup water
1/4 teaspoon soda
1 teaspoon vanilla
Combine sugar, molasses and water. Cook until small amount dropped from spoon spins a thread. Remove from heat, add soda, and vanilla and beat. Pour over popped corn and make into balls. When making balls dip fingers in water from time to time, or rub shortening on fingers.

Lorene Taylor

Orange Balls

12 oz. pkg. vanilla wafers
1 cup sifted confectioner sugar
6 oz. can frozen orange juice (concentrated)
1 cup chopped nuts
1/2 cup melted butter or oleo
Crush vanilla wafers until fine. Add sugar, butter, nuts and orange juice. Mix thoroughly. Form mixture into balls 1 inch in diameter. Roll in coconut. Chill.

Lorene Taylor

Peanut Butter Refrigerator Cookies

1 cup margarine - room temperature
1 cup granulated sugar
1 cup brown sugar
1 cup peanutbutter
2 eggs
2 teaspoon baking soda
2 1/2 cups flour
1 teaspoon salt
Mix margarine, sugar, peanut butter, eggs, blend well. Sift flour, soda and salt. Blend this into first mixture. Shape dough in long rolls about 2 to 3 inches in diameter and chill thoroughly - when chilled slice and bake in 400 degree oven for 8 to 10 minutes. Makes 5 to 6 dozens.

Mrs. Majorie Bishop

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