

The Banner - Independent

Vol. 85 Number 38 Booneville, Mississippi Thursday, November 18, 1982 Phone 728-6214 36 Pages 25 Cents

Roundup

Constable Elected In Fifth District

Cleston McGaughey has been elected as the new 5th District constable in Prentiss County. Official election results from Tuesday's runoff election show that McGaughey received 285 votes to J.R. Gray's 161 votes. The 5th district constable's post was vacated by the resignation of Gerald Pace.

Christmas Parade Rescheduled

The date of the 1982 Booneville Christmas Parade has been rescheduled for Tuesday night, Nov. 30, at 6 p.m. The parade had originally been planned for Dec. 9. The theme for this year's parade will be "Christmas is Love and Peace." To enter a float in the parade, call Kaye Roper at 728-8365. The deadline for float registration is Friday, Nov. 26. Uptown merchants wanting their windows judged should call Claire T. Ross at 728-4939. Windows will be judged on Monday night, Nov. 29. The Intercivic Council requests that the only Queen in the parade be the 1982 Christmas Parade Queen and that there be only one car in the parade, the one which will serve as a float for the 1982 Queen.

Festive Feasts Featured In Holiday Cookbook

Tired of the same old fare for holiday feasts? How would you like to try a new dish on your family this Thanksgiving holiday? If you're looking for something new or just hunting an old favorite you may have forgotten, you should find something suitable inside the sixth annual Holiday Cookbook which appears inside today's **Banner-Independent**. Then, for a lighter look at holiday cooking, take a look at recipes submitted by a class of first graders at Booneville Elementary School. Their entries appear on Page 14 of today's paper.

Union Thanksgiving Services Wednesday

The First United Pentecostal Church of Booneville will host the annual community Thanksgiving services next Wednesday night at 7. Dr. Bill Duncan, pastor of the First Baptist Church of Booneville, will deliver the holiday message. Area churches that will participate in the Union Thanksgiving Services include East Booneville Baptist, Calvary Baptist, First Baptist, First Free Will Baptist, Booneville Presbyterian, Grace United Methodist, First Methodist, and the First United Pentecostal. The lay committee which helped organize this year's community service include Mrs. Sherion Jones, chairman; Mrs. Ruby Ashcraft, secretary-treasurer; and Mrs. Mildred Horton, Mrs. Liz Roper, Mrs. Alloyce Simpson, Bobby Rogers and Mrs. Shelby Bonds.

Look For Us A Little Early Next Week

The **Banner-Independent** will be published one day early next week due to the Thanksgiving holiday. As a result, all deadlines will be moved up one day. All news items -- including society news, sports news and announcements for "What's Going On?" must be in the office by noon Monday to be included in next week's newspaper. All classified advertising (want ads) must be turned in by 3 p.m. Monday. The **Banner-Independent** office will be closed Thursday for the holiday, but will be open Friday. The regular publication schedule will resume the following week.

Hours Extended For Driver's License Exam

The driver's license examining station located in the Booneville City Hall will be open on Tuesdays and Wednesdays from 7 a.m. until 6 p.m. beginning Nov. 30. The driver's license examining station is currently open from 8:30 a.m. until 4:30 p.m. The hours for taking a road test will be from 7 a.m. until 4 p.m. People who need to take a written test should begin the test no later than 5 p.m., according to Hoyle Roberts, driver's license examiner. The Mississippi Highway Patrol is increasing the number of hours it operates driver's license examining stations so that obtaining or renewing a driver's license will be more convenient for people who work during the day.

Against Tax Assessor

Judge Dismisses School Board's Suit

By KEN CHRISTIAN
Editor

A lawsuit brought by Supt. Lex Cain and the Prentiss County Board of Education against Prentiss County Tax Assessor-Collector Danny Childers has been thrown out of court for a second time. In papers filed Friday in the chancery clerk's office, Chancellor George Adams sustained Childers' request that the suit be dismissed. The suit against Childers

was brought by Supt. Cain and the county school board in March of this year after a similar suit had been dismissed in federal court in Aberdeen by Judge L.T. Senter Jr. The suit was brought in an attempt to obtain some \$137,408 in taxes which the county school board claims Childers failed to collect in 1980 from Booneville residents after the Booneville schools separated from the county school system.

In their suit, Cain and the school board members said the county schools were entitled to these school taxes since the Booneville Municipal Separate School District did not take effect until July 1, 1980. In the earlier court decision, Judge Senter ruled that the federal court had no jurisdiction over the case. In April of this year, Childers' attorney, Thomas Keenum of Booneville, filed the motion to dismiss the suit which was filed in

Prentiss County Chancery Court. A hearing on the motion was put on the docket for Aug. 13, but Chancellor Adams agreed instead to have Childers' attorney, Keenum, and the school board's attorney, Roy O. Parker of Tupelo, submit briefs to support their arguments. Adams then took the case under advisement, eventually filing his opinion with Chancery Clerk Phillip Cole last Friday. In dismissing the lawsuit,

Chancellor Adams ruled that Supt. Cain and the county school board did not have the authority -- neither as individual taxpayers nor as a public body -- to bring the suit as filed. In addressing the lawsuit as if it had been filed by individual taxpayers, Adams wrote that the plaintiffs did not fulfill all the conditions required by law before a taxpayer can bring suit on behalf of the public. According to Adams' ruling, the county school

board:

- 1) Did not invite the public to join the suit;
- 2) Did not show the suit to be in the interest of the entire public; and
- 3) Did not present to an officer -- such as the district attorney or attorney general -- sufficient facts and data to convince him that the facts warranted filing a suit.

In addressing the lawsuit as if it had been brought by the school board as a public

(See Judge, Page 10)

Federal Charges Sought In Truck, Beer Theft

Agents with the Mississippi Bureau of Investigation and the FBI recovered a stolen tractor-trailer rig containing almost 1,000 cases of stolen beer at a Booneville business last Thursday. The truck, loaded with 1,356 cases of beer, was stolen from Ward Trucking Company in Pittsburgh, Pa., on Nov. 5. The rig was being leased by Ryder-Ranger Trucking Co., a trucking firm based in Florida, to transport the beer from Richmond, Va., to Merimac, N.H., according to Bob Yarbrough of Ryder-Ranger's Muscle Shoals, Ala., office.

The stolen rig and its contents were discovered last Thursday when MBI agents David Huggins and Charlie Goforth and FBI agent Dave Baldwin raided a Booneville business. According to Huggins, the truck, a 1973 International, was being prepared for repainting when it was discovered. Less than 1,000 cases of the beer were still on the truck. Authorities speculated that the thieves may have sold some of the beer on the way to Booneville. The name of the business where the truck was discovered and the names of the suspects in the case are

being withheld by authorities while the investigation continues. Huggins said no arrests have been made and that none probably will be made until after the evidence is presented to a federal grand jury. Possible charges which will eventually be brought include state charges of possession of beer for resale and receiving stolen property and federal charges of interstate transportation and concealment of stolen property, he said. Huggins said that several

(See Federal, Page 2)

In Baldwin Shooting

Policeman Reinstated, \$1.75 Million Suit Filed

Baldwyn policeman Troy Agnew has been reinstated after Baldwin aldermen reviewed the findings of an investigation into the Oct. 29 fatal shooting of a Booneville man. Lee County Sheriff Robert Herring and Baldwin Police Chief John Conlee reviewed the findings with aldermen during a closed meeting on the matter Monday morning. Agnew was reinstated immediately after the meeting. The aldermen voted unanimously to reinstate him.

Agnew was suspended after James Shook, 20, of Route 5, Booneville, was shot in the head at about 1:45 a.m. on Oct. 29. Shook was taken to the Baldwin unit of North Mississippi Medical Center and later transferred to NMMC in Tupelo, where he died at about 4 a.m. Agnew and Baldwin police officer Larry Newman decided to stop a car in which Shook was a passenger after the driver drove through several stop signs, according to City Attorney Paul Haynes Jr.

The officers chased the car for about five blocks before the driver stopped, Haynes said. The shooting occurred at that time. The driver of the car was Ralph Roberts, 20, of Route 6, Booneville. Charles Michael, 19, of 202 Terry St., Booneville, was also a passenger in the car. Both men were arrested on several charges. Haynes said aldermen voted to reinstate Agnew because "they just felt like

(See Policeman, Page 2)



Beer Bust

Workers for Ryder-Ranger Trucking Co. unload approximately 1,000 cases of beer from a truck at a Corinth loading dock. The beer and the truck were stolen from Pittsburg, Pa., on Nov. 5 and recovered last Thursday in a raid by state and federal investigators at a Booneville business firm. More than 350 cases of beer were missing when the truck was recovered. Names are being withheld pending further investigation. (Photo by Ken Christian)

Running... A Way Of Life For Thrasher Senior

By ANGELA SMITH
Staff Reporter

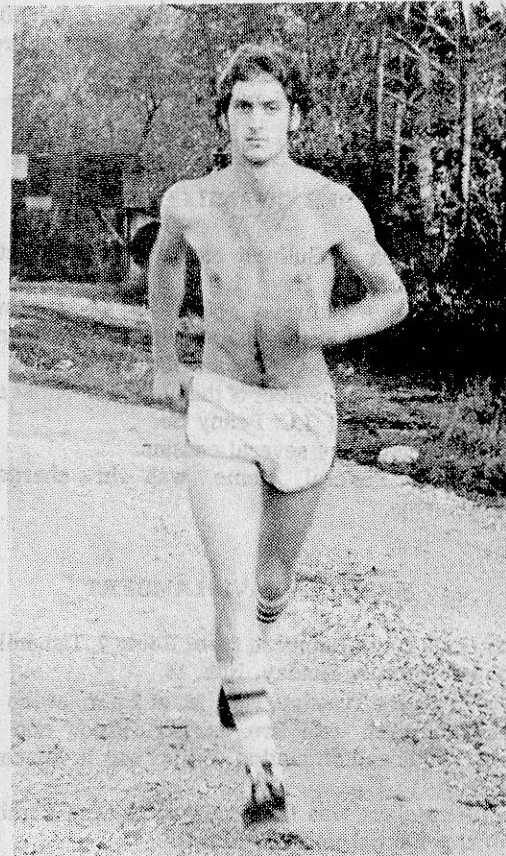
Residents in Thrasher, Piney Grove and New Candler may have noticed a young man running down the road in the afternoon several days a week wearing a backpack. The young man was Dan Floyd who was running (not jogging) home after finishing football practice at Thrasher High School. Floyd, who lives about 8½ miles from Thrasher between Jacinto and New Candler, has some steep hills to climb on his way home. He also has to contend with several dogs who enjoy barking at runners.

It takes him about 55 minutes to run home. He says he could make it home faster if he wasn't wearing a 10-lb. backpack that holds his clothes and school books. Since football season ended two weeks ago, Dan will ride the bus home and run from 6-12 miles after he gets home. Dan says he ran home from school because he wouldn't have the hassle of bringing a car and he wouldn't have to run when he got home. Floyd, 18, has been running for about four years. Actively involved in church activities at the Church of Jesus Christ of Latter Day Saints (Mormons), he started running because of

his intrests in church basketball and various community races. He has run in 16 races that include runs in Booneville, Baldwin, Jumpertown, Tupelo, Corinth, Bruce, Iuka, Pontotoc, Germantown, Tenn., and Tusculmbia, Ala. He has entered the Gum Tree Run in Tupelo four times. The first year, he said he had just began running and didn't do very well. But this year in the Gum Tree Run which had about 2,300 participants, he ranked 50th. And out of 200 people in his division he ranked 8th. Dan has won ten trophies. In 1981 he won the overall race at the Jumpertown

Run. He is the son of Mr. and Mrs. Red Floyd. He has three brothers, Ned, Tom and Bob, and a sister, Esther. He is a member of the Beta, Math and Science Clubs at Thrasher and vice-president of the senior class. He was recently awarded the DAR Good Citizenship Award at Thrasher. He is president of the young men's youth at his church, first counselor in the Priest Quorum and a first counselor in seminary at Memphis Stake. A three palm Eagle Scout, Dan has been a scout since

(See Running, Page 3)



Dan Floyd

What's Going On?

Pre-Thanksgiving Bake Sale Friday

Baptist Memorial Hospital Volunteers will have a bake sale Friday, Nov. 19, beginning at 9:30 a.m. on the parking lots of Wal-Mart and Fred's on Hwy. 45 N. Pies, cakes, rolls and other foods baked by the hospital volunteers and associates will be sold.

STEP Organization To Meet Monday Night

The Booneville STEP Parents Organization will meet Monday, Nov. 22, at 7 p.m. in the Booneville High School library. Featured speaker will be Harry Martin, executive director of the Lee County Development Association. Martin will discuss math and science curriculum as they relate to future careers in technology. All interested parents are urged to attend.

Singing At Casey Creek Church

A gospel singing will be held at Casey Creek Baptist Church Saturday, Nov. 20, at 7 p.m. featuring the Crawford Brothers, the Kennedy Family and the Wind-tones.

Catholic Aid Society To Have Sale

A garage sale sponsored by the Catholic Aid Society will be held Friday, Nov. 19, and Saturday, Nov. 20, beginning at 8 a.m. at the corner of Bishop and Washington Streets.

Booneville Elementary PTO To Meet Monday

The Booneville Elementary School PTO will meet Monday, Nov. 22, at 7 p.m. in the school auditorium.

Students Of Art To Have Bazaar

The students of Art in Mississippi, located at 202 College St., will be having a continuous bazaar from Nov. 18 until Dec. 23 on Tuesdays and Thursdays from 10 a.m. until 4 p.m. All items will be handmade by local artists and craftsmen. Those interested in displaying items such as leather goods, Christmas items, crocheted or knitted items, call Gerald Bennett at 728-6560 for more information.

Booneville Church Of God To Have Singing

The Men's Fellowship will sponsor a benefit gospel singing at the Booneville Church of God Friday, Nov. 19, at 7:30 p.m. All proceeds will be used for the church building fund. Pastor James Wells invites everyone.

Spaghetti Supper At Independent Church Of God

The Ladies Willing Workers of the Independent Church of God will have a spaghetti supper Saturday, Nov. 20, at the church from 6 p.m. until 9 p.m. The price of the plates will be \$2.50 for adults and \$1.50 for children. Carry-outs will be available.

Next Week's Deadline Will Be Noon Monday

The Banner-Independent will be published a day early next week because of Thanksgiving. This means announcements for What's Going On must be reported by noon on Monday to appear in next week's paper.

Special Services At New Site Church

David Heg will preach at New Site Baptist Church Sunday, Nov. 21, at 2 p.m.

CT-A To Present Play This Week

Corinth-Theatre Arts' production of "Barefoot in the Park" will be presented at the Crossroads Playhouse Nov. 18, 19, and 20 at 8 p.m. and Nov. 21 at 2 p.m. Reservations may be made by calling the Playhouse at 287-2995 between 1 and 4 p.m. weekdays. Admission is \$4 for adults and \$3 for students.

Advisory Members To Be Elected

An election for Local Advisory Committee Members for the Tupelo Office of North Mississippi Rural Legal Services will be held on Thursday, Nov. 18, at 6:30 p.m. at the Tupelo Office at 204 South Green St. The Tupelo Branch covers Prentiss, Lee, Itawamba, Alcorn and Tishomingo counties.

Singing At Tusculumbia Community Center

The Rambling Hillbillies and the Country Rhythms will be among those featured Saturday, Nov. 20, at the Tusculumbia Community Center beginning at 7:30 p.m.

Singing At Fred Jackson's Place

A gospel singing will be held at Fred Jackson's in Marietta, the first left past the Marietta Springs Park, on Saturday, Nov. 20, beginning at 7 p.m. featuring the Young Crusaders from Mantachie.



(Continued from Page 1)

Policeman

his actions were reasonable in those circumstances" and because of his past record.

The results of the investigation will be presented to a Lee County grand jury in late January or early February.

Meanwhile, Shook's father, Freddie Shook, has filed a \$1.75 million lawsuit in Lee County Circuit Court against Agnew and the city of Baldwin.

The suit, filed Friday, Nov. 12, claims that negligence by the city and Agnew caused Shook's death. The city failed to properly train and supervise police officers in the use of firearms, it says.

The suit claims that after

the patrol car signaled for Roberts to stop his car, "Roberts stopped his vehicle and he, Charles Michael and James Shook remained seated. . . (and) the Baldwin patrol car came to an abrupt stop to the left of and slightly forward of the Roberts' vehicle.

"Officer Troy Agnew, while still seated in the patrol car, drew his police revolver, stuck the revolver through the open window of the patrol car, aimed the firearm at Ralph E. Roberts and fired the revolver at him," the suit states.

"The bullet from the gun of officer Agnew shattered the glass of the driver's window, grazed the driver

Ralph E. Roberts in the top of the left shoulder, and traveled to the right side of the rear seat of the vehicle where the bullet struck James Clyde Shook in the left forehead, as he sat, killing him," the suit states.

The city of Baldwin is negligent because it allowed officers "to carry firearms without proper training or instruction in their use," the suit claims.

The suit further claims that Agnew is negligent because he drew and discharged his revolver while knowing he "lacked the proper education and training in the use of firearms."

Obituaries

DIMPY LEE ADAY

Dimpy Lee Aday, 72, of Tishomingo, died Monday, Nov. 15, at the Tishomingo County Hospital.

Services were Tuesday, Nov. 16, at 2 p.m. at the Ausberg Presbyterian Church with Bro. J.R. Durns and Bro. Perry Murphy officiating. Burial was in the church cemetery.

Mr. Aday was a Presbyterian and a retired industrial worker.

He is survived by his wife, Mrs. Susie Aday of Cherokee, Ala.; two daughters, Mrs. Margaret Ann Gosaway of Fulton and Linda Aday of Cherokee; a son, Eugene Aday of Tishomingo and 18 grandchildren.

Salts Funeral Home was in charge of arrangements.

MRS. LYNN TENNISON

Mrs. Lynn Tennison, 86, of Booneville, died Monday, Nov. 15, at the Aletha Lodge Nursing Home after two years of failing health.

Services were Tuesday, Nov. 16, at 11 a.m. at McMillan Funeral Home Chapel with Bro. Allen Hapner officiating. Burial was in Forked Oak Cemetery.

Mrs. Tennison was the widow of Columbus A. Tennison. She was a member of the Assembly of God.

She is survived by two sons, Holley Tennison of Dennis and Glynn Tennison of Memphis; three daughters, Mrs. Frankie Carter and Mrs. Florence McCoy, both of Booneville and Mrs. Lessie Ree Pate of Dennis; a brother, Iley Prather of Pontotoc; a sister, Edith Miller of Booneville; a host of grandchildren, great-grandchildren and great-great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

BERNICE MILLER

Bernice Miller of Gulfport died unexpectedly at her residence Thursday, Nov. 11.

Services were Saturday, Nov. 13, at 11 a.m. at McMillan Funeral Home Chapel with Bro. Jim Archer officiating. Burial was in Booneville Cemetery.

Ms. Miller was a member of the Church of Christ and a retired employee of J.C. Penny Co.

She is survived by several cousins.

McMillan Funeral Home was in charge of arrangements.

MRS. ZULA DAVIS LAMBERT

Mrs. Zula Davis Lambert, 69, of Route 2, Tishomingo, died unexpectedly Sunday, Nov. 14.

Services were Tuesday, Nov. 16, at 2 p.m. at the New Lebanon Church with Bro. Luther Gibson and Bro. Sidney Whitehead officiating. Burial was in the church cemetery.

Mrs. Lambert was the widow of Govern Lambert. She was a Baptist and a housewife.

She is survived by two sons, Howell Lambert of Zion, Ill., and J.W. Lambert of Booneville; three daughters, Dorothy Fae Smith of Tishomingo, Eutha Quay Switcher of Iuka and Selena Kay Crabb of West Helena, Ark.; a

brother, O.C. Davis of Grenada; two sisters, Alta Wright Williams and Violet Lambert, both of Tishomingo; 14 grandchildren and 12 great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

JAMES LEWIS CUMMINGS

James Lewis Cummings, 79, of Booneville, died Tuesday night, Nov. 16, at the Baptist Memorial Hospital in Booneville.

Services will be held today, Thursday, Nov. 18, at 11 a.m. at Salts Funeral Home Chapel with Bro. Jimmy Olive and Bro. Jimmy Archer officiating. Burial will be in Oaklawn Memorial Cemetery.

Mr. Cummings was a retired policeman and a member of the Church of Christ.

He is survived by his wife, Mrs. Ozell Cummings of Booneville; a daughter, Mrs. Pat Howell of Enterprise, Ala.; three sisters, Mrs. Lela Olive and Mrs. Lorene McGee, both of Booneville and Mrs. Beulah Michael of Biggersville; one brother, Clarence Cummings of Booneville; and two granddaughters, Sandy and Tammy Howell, both of Enterprise, Ala.

Salts Funeral Home is in charge of arrangements.

ZACK PARKER

Zack Parker, 83, of Corinth, died Tuesday, Nov. 16, at the Magnolia Hospital in Corinth following an illness of several years.

Services were Wednesday, Nov. 17, at 2 p.m. at McMillan Funeral Home Chapel with Bro. Wiley Gann officiating. Burial was in Forrest Memorial Park.

Mr. Parker was a member of Rienzi Baptist Church and a retired farmer.

He is survived by his wife, Mrs. Goldie Vuncannon Parker of Corinth; five sons, Charles Parker of Marietta, Bobby Parker of Mantachie, Harold Parker and James Parker, both of Zellwood, Fla., and Vernon Parker; two daughters, Kathryn Crowe of Rienzi and Willie Jean Brasher of Elmore, Ala.; a sister, Jennie Hasket of California; 20 grandchildren and four great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

FLAVOS LAWRENCE ALDRIDGE

Flavos Lawrence Aldridge, 61, of Route 5, Booneville, died Tuesday, Nov. 16, at the V.A. Hospital in Memphis following an extended illness.

Services will be today, Thursday, Nov. 18, at 2 p.m. at McMillan Funeral Home Chapel. Burial will be in East Prentiss Cemetery.

Mr. Aldridge was a veteran of World War II and a factory worker.

He is survived by a step-son, Harold Richardson of Jackson, Miss., a step-daughter, Quay Cross of Ripley; two brothers, Monroe Aldridge of Booneville and Dillard Aldridge of Lamont, Ill.; and two sisters, Mrs. Estelle Frederick of Booneville and Mrs. Addie Bullock of Douglas, Ga.

McMillan Funeral Home is in charge of arrangements.

Federal

(Continued from Page 1)

people were probably involved in the theft and that the FBI is also looking into possible conspiracy charges.

After the truck and beer were discovered in Booneville, Huggins drove the vehicle to a Corinth business where it was disabled to keep someone from stealing it again before the beer could be returned to Ryder-Ranger.

Ryder-Ranger representatives were in Corinth Monday to recover the remaining cases of beer. Yarbrough said the com-

pany is self-insured and has to cover its own losses when something like this happens.

He said the company can probably sell most of the remaining beer back to the manufacturer to recoup some of the losses.

Investigators said that whoever took the beer may have intended to sell it to a bootlegger in Alcorn County.

The load of beer was estimated to be worth about \$16,000.

The Pennsylvania owner of the truck was expected to recover the vehicle sometime yesterday.

BIBLE QUESTION BOX

QUESTION: Mr. Hogland, does not John 3:36 teach that the believer has eternal life, and is he not secure if he has eternal life?



ANSWER: You are correct. The believer does have eternal life and he is also secure. However, I believe there is one important point you have overlooked. That is the BELIEVER may become an UNBELIEVER and thus be lost! As long as a person believes he is secure and has the promise of eternal life, but when he becomes an unbeliever or his faith fails (such as in the case of Peter) he can then lose his soul salvation. This same verse tells us that "He that believeth not (the unbeliever) shall not see life." If the believer cannot become an unbeliever then the unbeliever cannot become a believer and there would be no hope for any of us. There is no question about the BELIEVER being saved. We all agree to this fact. The problem is that some are teaching the false doctrine that a BELIEVER can never become an UNBELIEVER and this is not taught in the scriptures. A BELIEVER'S faith may fail (see 22:32). He may deny the faith (see 1 Tim. 5:8). He may cast off his faith (see 1 Tim 5:11). His faith may be overthrown (see 2 Tim. 2:16). His faith may suffer shipwreck (see 1 Tim. 1:19). Since we have all of these scriptures, we should know that one can fall from grace. God gives a second law of pardon for an erring child of God and it is found in Acts 8:22.

WEST BOONEVILLE CHURCH OF CHRIST
BOX 15 - HWY. 4, WEST - BOONEVILLE, MISS.

Police Arrest Report

The Booneville Police Department reports a total of six arrests during the period of Nov. 7-14. Charges placed by the police department during that period include:

Shoplifting, 2; no driver's license, 6; expired tag, 4; no tag, 3; failure to yield right of way, 2; reckless driving, 2; DUI, 2; public drunkenness, 1; following too close, 2; expired driver's license, 1; possession of beer, 1; possession of

paraphernalia, 1; and running a stop sign, 1.

No break-ins were reported during the period of Nov. 7-14.

A 1977 Chevrolet Monte Carlo belonging to Diane Cornelius of Route 4,

Corinth, was reported stolen from the Wal-Mart parking lot between 5-6 p.m. on Monday, Nov. 15. The theft occurred while Ms. Cornelius was inside the store shopping, according to police reports.

Sheriff's Arrest Report

The Prentiss County Sheriff's Department reports a total of 15 arrests during the period of Nov. 7-14. Charges placed by the

sheriff's department during that period include:

Failure to dim lights, 1; public drunkenness, 5; disposing of mortgaged property, 1; fraud, 1; DUI, 3; grand larceny and burglary, 2; resisting arrest,

1; possession of whiskey, 1; improper passing, 1; Possession of marijuana, 3; no tag, 1; reckless

driving, 2; possession of paraphernalia, 1; failure to

stop for an officer, 1; improper tag and sticker, 1; no sticker, 1; using a false driver's license, 1; leaving the scene of an accident, 1; speeding, 1; and improper equipment, 1.

Johnny Johnson of Route 3, Rienzi, reported the theft of a 1981 Ford pickup on Nov. 10. The pickup was

stolen from his residence.

Bill Sipes of Route 2, Booneville, reported a break-in at his garage on Nov. 13. A chain saw, welder

and an air compressor were among the items reported stolen.

Fire Report

Booneville firemen and the Jumpertown Volunteer Fire Department responded to a fire at the residence of Frank Davis in the Oak Hill community on Nov. 11. The brick home was a total loss, according to Booneville Fire Chief Frank Fleming.

No one was at home at the time of the fire which occurred about 1:30 p.m. Cause of the fire was unknown, Fleming said. Firemen responded to a

fire at the residence of Charley Tom Neeley of Route 6, Booneville, on Nov. 9. The fire started from burning leaves. The mobile home received damage to the underpinning and siding, Fleming said. The Marietta

Volunteer Fire Department also responded to the fire.

A chimney fire was reported at the Mackey Gann residence on Altitude Road on Nov. 11. However, the fire was out on arrival.

DAVIDSON Chevrolet/Buick

Hwy. 45 North - Booneville, Ms.

Makes Good Things Happen

1981 CHEVY CITATION
POWER STEERING & BRAKES, AIR, 4-SPEED, AM/FM RADIO, LOCAL 1 OWNER, EXTRA CLEAN

1981 BUICK SKYLARK 6-CYLINDER
4-DOOR, TILT WHEEL, CRUISE CONTROL, AM/FM RADIO, CLOTH SEATS, POWER STEERING & BRAKES, AIR

1980 PONTIAC GRAND LE MANS
TILT WHEEL, CRUISE CONTROL, POWER DOOR LOCKS, POWER STEERING & BRAKES, AIR, CLOTH SEATS, LOCAL OWNER

1981 CENTURY BUICK
POWER STEERING & BRAKES, AIR, CLOTH SEATS, 4-DOOR, NICE CAR

1981 MALIBU CLASSIC STATION WAGON
POWER STEERING & BRAKES, AIR, NICE CLEAN CAR

1979 MALIBU
POWER STEERING & BRAKES, AIR, 4-DOOR, LOCAL OWNER

- TRUCKS -

1979 FORD RANGER XLT
POWER STEERING & BRAKES, AIR, AM/FM STEREO, RADIO, SHORT WHEEL BASE, LOW MILEAGE, 2 TO CHOOSE FROM, LOCAL OWNER

1977 3/4-TON PICKUP
4-WHEEL DRIVE, AUTOMATIC, AIR, CRUISE CONTROL

1981 CHEVY SCOTTSDALE
SHORT WHEEL BASE, POWER STEERING & BRAKES, AIR, 18,000 MILES, EXTRA NICE

1981 C-60 BIG TRUCK
CHASSIS, LOCAL, ONE OWNER

MANY OTHER CARS TO CHOOSE FROM

MR. GOODWRENCH



By FBLA

Dalton Named Business Person Of Year

Alva S. Dalton Jr., president and general manager of ITT Telecommunications, was named Prentiss County FBLA Business Person of the Year last week. The announcement was made by Chapter Co-President, Clint Carroll, during the Annual FBLA Family Night.

Dalton has been with ITT Telecommunications since 1959 when he began as an Industrial Engineer. His company had been most instrumental in making the Business and Office Department at the Prentiss County Vocational School more business oriented.

ITT has furnished in-house telephones for the department, built for them a telephone teletrainer for teaching good telephone techniques, furnished speakers, tours, and instructional materials.

Dalton is a member of the Mississippi Board of Vocational and Technical Education.

After the Invocation by Sophia Anderson, Miss Tammy Luther from the Biggersville FBLA Chapter brought greetings from the National FBLA Chapter, and installed the Prentiss County FBLA 1982-83 Officers.

Miss Luther is the first National FBLA Officer that Mississippi has had. She was introduced by Tim Smith, co-president of Prentiss County's 1981-82 FBLA.

Mrs. Millie Lester, State Supervisor of Vocational Business Education, brought greetings from the State Division of Vocational and Technical Education.

Kenneth Christian, editor of the Banner-Independent, and R.J. (Piggy) Bonds, manager of Radio Station WBIP, were presented Certificates of Appreciation for the cooperation that the Prentiss County FBLA Chapter has been given by

the media.

Mrs. Lester and Miss Angela Griffin, State Chairmen of the Mississippi FBLA Chapter, were also presented with Certificates of Appreciation.

Co-president, Melissa McKinney, made the presentation.

Paul Miller, Banner-Independent publisher and last year's Business Person of the Year, presented a \$25 check to Richard Brackeen as the high sales person of Banner-Independent subscriptions.

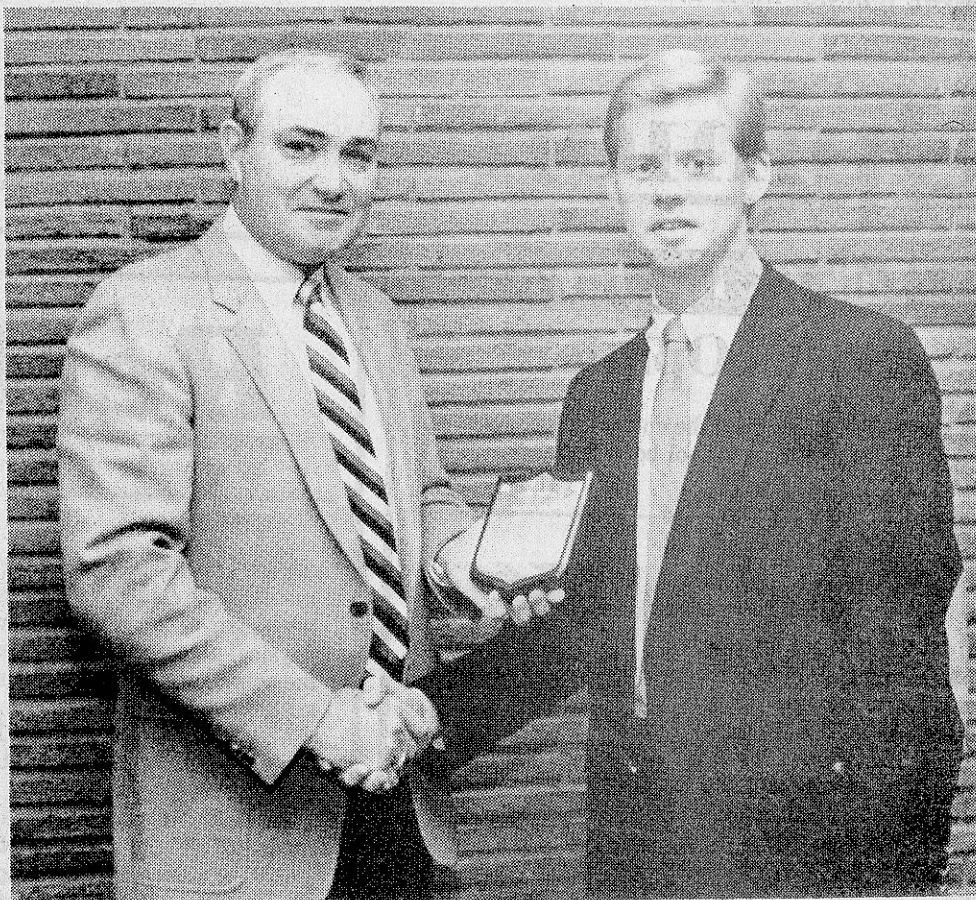
A Style Show was presented by IBT and VOT students under the direction

of Bill Brasfield, Beth Childers, and Robin Glisson of the Fashion Merchandising Department at the Northeast Mississippi Junior College.

Cliff Long and Tony Finch were the Style Show hosts. Doug Holland was at the piano, and Blake Robinson was on the drums.

Pat Nunnelee, CLU, executive vice-president of the Mississippi Funeral Insurance Company, gave an after-dinner talk to the group.

Melissa McKinney and Clint Carroll, co-presidents, presided.



Clint Carroll Presents Business Person Of Year Award To Alva S. Dalton

For School Bond Election

Absentee Ballots To Be Available Friday

Absentee ballots for the Dec. 7 school bond election should be available by tomorrow for those city voters who meet the requirements, City Clerk June Hutcheson said Tuesday.

Registered voters in Booneville will go to the polls Dec. 7 to determine whether or not the city will sell some \$2.2 million in school bonds to finance a renovation and building project for the city schools.

These persons include:

- Students and teachers whose studies or employment necessitates his absence from the county of his voting residence;
- Drivers and crewmen employed and actually engaged in transportation service of a duly authorized common carrier in interstate commerce;
- Any employee, businessman, professional, tradesman or other person actually engaged in any legal occupation whatsoever and whose employment or occupation necessitates his

being over 50 miles from the county of his voting residence at the time of the election;

- Any person who is sick or physically unable to go to the polls on election day and vote in person;
- Absent members of Congress;
- Members of the military and their spouses and dependents.

Being out of town on a vacation at the time of an election does not qualify an elector as an applicant for an absentee ballot.

A qualified elector can make application for an

absentee ballot by either appearing in person before the city clerk to make application and cast the ballot or he can execute his application elsewhere and mail the ballot to the clerk.

If not temporarily residing outside the county or physically incapacitated, the elector must appear in person before the city clerk not more than 15 days nor later than 5 p.m. on the second day immediately prior to the election and execute and file the application for the absentee ballot.

No separate verifying affidavit is required in applying for an absentee ballot.

Immediately upon completion of an application filed by personal appearance, the clerk will

deliver the necessary ballot to the applicant, who then fills in his ballot in secret.

After he has properly marked the ballot and properly folded it, the applicant should deposit it in the envelope furnished by the clerk. After he has sealed the envelope, he must sign and swear to an affidavit authorizing the clerk to place the envelope in the ballot box on his behalf.

Only electors who cannot appear in person before the city clerk within the time frame described above because of temporarily residing outside of the county or by reason of being physically incapacitated may apply, within 30 days prior to any election, for an absentee ballot by mailing the appropriate application to the registrar.

Earnings Limits Raised For Social Security Recipients

In 1983 Social Security recipients will be able to earn more money without losing any of their benefits, according to Hugh Tigrett, manager of the Tupelo Social Security District.

The maximum amount of earnings a beneficiary age 65-69 may earn in 1983 without losing any Social Security benefits will be increased from \$6,000 to \$6,600. The exempt amount for beneficiaries under age 65 will increase from \$4,440 in 1982 to \$4,920 in 1983.

Another change beginning in 1983 is that beneficiaries 70 or over may earn any amount without losing benefits, starting with the month in which they are 70.

At present, beneficiaries have to be 72 or over before they can have unlimited earnings without losing any benefits.

The maximum amount of earnings that are taxable will increase in 1983 from \$32,400 to \$35,700. The percentage rate of the tax will remain the same, 6.70 percent for both the employee and the employer and 9.35 percent for the self-employed.

City, County Schools To Close For Holidays

The Booneville City Schools and the Prentiss County Schools will dismiss Wednesday, Nov. 24, for the Thanksgiving holidays.

The Booneville City Schools will dismiss at 12:30 and Prentiss County Schools will dismiss at noon next Wednesday. Lunch will be served at all the schools that day.

Classes will resume Monday, Nov. 29.

Running

he was 12. He has received high awards in scouting such as the On My Honor Award and The Duty to God Award. He has served as a den chief for four years.

model cars. Last year he won 1st place in a model car contest at Wal-Mart.

When Dan was in the fourth grade his teachers said he had a learning disability. But his mother, Ramona, did not believe it and she worked with Dan as did his teachers.

Today Dan makes A's in all of his school subjects

except in English. His science fair projects have won him trips to the state science fair. He has received awards in agriculture, biology and trigonometry.

After graduation, Dan plans to go on a mission for his church for 18 months. Then he wants to major in electrical engineering in

college.

He also hopes to run in a 26 mile marathon in Jackson later this year. The most he has ever run without stopping is 13 miles. But he has run 20 miles in one day by running 7 miles in the morning and 13 miles at night.

His favorite time of day to run is at sunrise or sunset because the roads aren't as busy and everything is calm,

he says.

He cautions would-be runners to begin running slowly and have a good pair of jogging shoes. Dan sprained his ankle once when he was running because he was wearing tennis shoes instead of jogging shoes.

"And use common sense most of all," he says. "It wouldn't be smart to run down a four-lane highway."

CPR Classes Held For Industries

As a part of its industrial health planning program, employees of Baptist Memorial Hospital, Booneville are now conducting a series of CPR (cardiopulmonary resuscitation) classes at local industrial plants.

Frances Green, education director, and Barbara Hester, staff development RN at Baptist Memorial, are planning coordinators for the industrial program.

Two CPR classes were completed last week at Schweiger Industries in which 22 employees were awarded Red Cross certificates. Each class received eight hours of instruction.

First aid classes are scheduled to start at Schweiger on Dec. 2. More than 30 employees have also registered for additional CPR classes to be held in January.

Other local industries involved in the program include Blue Bell, Northeast Manufacturing and Marietta Manufacturing Co.

Classes were conducted for Blue Bell employees of the Tupelo district. Some 40 employees attended two CPR and two first aid classes at Northeast

Mississippi Junior College. Northeast Manufacturing and Marietta Manufacturing

employees attended joint classes in first aid at the hospital.

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For The Home, Hospital Or Cemetery.

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Order Potatoes-W-Gravy
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Order Cole Slaw
2 Hot Rolls

\$3.29

Save \$1.00

OUR PACKING ORDER — 1 PER COUPON
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AT K.F.C. BOONEVILLE ONLY

COUPON

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12-Pieces Kentucky Fried Chicken Only

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Save \$1.40

OUR PACKING ORDER — 1 PER COUPON
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AT K.F.C. BOONEVILLE ONLY

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2-Pieces Crispy Fried Fish
Order Of Kentucky Fries
Order Of Cole Slaw
2 Hot Rolls And Sauce

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AT K.F.C. BOONEVILLE ONLY

Opinion

The Banner - Independent

'Talk O' The Town'

Street Opinion

QUESTION: Do you think the voters in Booneville will approve the \$2.2 million school bond issue?

JOE KINGSLEY of 1100 College St., Booneville: "I don't know whether they will or not. But I know Booneville High School needs a physical plant. I'd vote for the bond issue."



PAUL KENNEDY of 100 Roy Dr., Booneville: "No. I don't think the voters will vote for it and I'm not going to vote for it. The city of Booneville can't afford it."

TRACY ARMSTRONG of Parkwood Grove Road, Booneville: "I'm for better schools by all means. I sometimes wonder if we should abandon the schools we have now. A lot of times it's more economical to renovate but it may not be in that situation. We do definitely need better schools and I would vote for the bond issue."



JACK WRIGHT of 101 Ridgcrest Dr., Booneville: "I think it definitely should be passed. The school system in Booneville is in dire need of new school structures. I am definitely for the bond issue even though I don't have any children in school."

BRIT BARRON of 311 Horseshoe Acres, Booneville: "We need it real bad. But I'm afraid there won't be enough people to vote for it to pass it. My children are out of school but I'm still going to vote for it."



LEROY PRUITT of 103 W. Wheeler Dr., Booneville: "I would vote for it. I think the school system needs improvement. The schools are getting old and they need to be modernized."

(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

Editor

NOW THAT the administrators of the city school system have committed themselves as to what direction they plan to take in improving the school system's physical plant, their next order of business is to educate the public as to what will be involved in obtaining those goals.

And that is just what Supt. Bobby Griffin, city school board members and other supporters of the plan are doing.

Since the announcement last week of a proposal to build a new high school and of a school bond election on Dec. 7, Griffin and other supporters have been making the rounds, speaking at various clubs and organizational meetings in an attempt to gain support and answer any questions about the proposal.

If the \$2,035,000 school bond issue passes, the city school system plans to follow a plan devised by a Booneville Schools' Facility Advisory Committee which was appointed last spring to study the city's schools and make recommendations for improvements.

Following this plan would result in the renovation of two existing schools -- Anderson Junior High School and the Middle School -- and in the building of a new facility on the 30.14 acres the school district says it owns at the Middle School site. The current high school and grammar school buildings would be abandoned and, possibly, sold.

However, there could possibly be another dispute between the city and the county school systems over exactly how much land the city school system owns at the Middle School site.

The 30.14 acres cited by city school officials includes properties containing the Prentiss County Vocational School and the school bus maintenance shop -- both of which facilities are currently shared by the city and the county school systems.

There has already been much heated debate between the two systems in the past as to who actually owns the two facilities, the vocational school in particular, and this issue has not yet been fully resolved to the satisfaction of all involved.

UNDER THE plan proposed by the city school board, grades 1-4 would be housed in the Anderson building, grades 5-8 in the Middle School building, and the remaining grades in the proposed new high school building.

Although the long-range plan calls for all school facilities to eventually be located at the Middle School site in a school-park concept, Griffin said this will probably not happen for at least 20 years down the line.

He also pointed out that not all of the \$2.2 million will go toward building a new facility. Both the Middle School and Anderson will receive extensive renovation not only to make them more economical and energy efficient, but also more comfortable and more compatible with the proposed new facility.

For example, in renovating Anderson School, the building will have to be adapted for grades 1-4. This includes converting the toilet facilities, lowering the chalkboards and installing a chainlink fence.

Plus, the school will be air-conditioned and the heating system improved. The inside of the building will be repainted and the cafeteria will probably be enlarged.

IN ADDITION to the \$2.2 million bond issue, the city has a credit for some \$275,000 in money from the state Education Finance Commission to use for construction and renovation.

It was reported last week that, although Booneville is entitled to this EFC money, the EFC cannot provide it at this time because it has no money available. However, Griffin said this week that he thinks the EFC should be able to sell additional bonds by next summer to raise money for projects such as the one at Booneville.

Before any EFC money can be obtained for the project, however, the school district's long-range plan must be submitted to the EFC for approval. Griffin said Tuesday that the plan the city is pursuing has not been officially submitted to the EFC but that he has discussed it with EFC executive secretary Frank Lovell Jr.

GRIFFIN SAID Tuesday that he has been encouraged so far by the reaction of the public to the plan.

Although the current high unemployment rate will make it difficult for some to vote for a bond issue which will increase their taxes, Griffin said the school board decided to go ahead with the proposal now while the interest rates are at a more reasonable level and before construction costs start to soar as some anticipate once the economy begins to improve.

In order to fully inform the public as to what is being planned, city school board members, school administrators and other volunteers are preparing pamphlets and other means of distributing information about the project.

Griffin also said the architect is working on an artist's rendering of the proposed new high school. This should be completed before the election so that people can see basically how the finished project will appear.

Eyes On Mississippi

Bowen Big Factor In Governor's Race

By BILL MINOR
Syndicated Columnist

JACKSON, Miss. -- Now David Bowen, our dashing bachelor Congressman who gave up his Second District seat for reasons that are still not clear, says he could be persuaded to flee the banks of the Potomac and come back to the land of magnolias and moonlight and run for governor.

Since the next governor's race in Mississippi is still a very wide open affair, David might just have about as good a chance as anybody, and better than most, considering he has quite a few political assets and not a lot of liabilities.

The odd thing is for a Washington based politician to get interested in the backyard brawl down here that we call the Democratic gubernatorial primary, an exhausting slugfest for a vastly overrated job.

If you recall, the last time somebody in Congress left Malfunction Junction to come down to Pandemonium on the Pearl was John Bell Williams 16 years ago when the nasty Democrats stripped him of his seniority for campaigning for Barry Goldwater.

Martyrdom is always a ticket to ride in Mississippi politics, and Williams won the governor's office handily, breaking the custom of having to go around the gubernatorial track two or three times before you could be elected.

Bowen's sudden interest in the 1983 governor's race caught almost everybody who follows these things by surprise. When he pulled his shocker of bowing out of the Second District race in June, he more or less said it was goodbye politics, hello wide world.

Speculation had it that Bowen would become a world traveller (which Republicans said he was already) representing some Washington-based commodity lobby, or in some diplomatic post. Certainly nobody figured out David would abandon the posh Washington-New York party circuit to come back down here where a six-pack and a bag of CheeWees is a big social event.

Evidently the big change in his outlook took place in his two-week visit to the state while he was trying, unsuccessfully, to elect Robert Clark and keep his old seat from being lost to the Republicans. The weekend after the Nov. 2 general election, Bowen had a chance to visit with a lot of political acquaintances who gathered in Jackson at the invitation of Ole Miss officials to attend the Ole Miss - Tulane football game.

Then the following day he made the trek to Ackerman to confer with J.P. Coleman, the elder statesman of politics, who is shortly expected to end speculation about his seeking a comeback.

What Bowen apparently found in his soundings around the state was a desperate search by business and industry people for a candidate who can whip Atty. Gen. Bill Allain, whose tough consumerism stance with a generous amount of populism, has business people worried.

While Bowen has no particular identification with business interests in Mississippi, he has, on the other hand, no bad marks from business in his 10 years in Congress. His other highly marketable assets, such as his strong ties with major agricultural interests of the state, and a solid black voter base, are what Bowen evidently would like for the business people to think about if they are searching for a sure winner.

A lot of people who watch

politics closely in Mississippi, (among them this writer) underestimated Bowen when he first ran for Congress in the Second District in 1972. His background was that of a scholarly political science professor at Millsaps College, with academic credentials that included Harvard University and Oxford, that didn't seem saleable in Mississippi politics.

But Bowen proved something not well known at the time, that a shrewd political organizer, with good taproots to the black vote, can overcome the Mississippi penchant for electing good ole boys. Several times thereafter, Bowen convincingly demonstrated his organizational ability by swamping determined Republican efforts to unseat him.

Bowen had set his sights on the U.S. Senate when Sen. Jim Eastland began to put out signs he would not run again in 1978. In fact, Bowen had a pretty good statewide skeleton organization

started for the Senate race when suddenly Eastland switched signals and announced in early 1978 he would run again.

Eastland's last minute pull out left Bowen with insufficient time to re-gear, and also by that time both Bill Waller and Cliff Finch had jumped into the Democratic race.

A good many political observers in hindsight say that Bowen perhaps was the only Democratic prospect around in 1978 who could have prevented Thad Cochran from picking off the Senate seat for the GOP.

Now Bowen faces another monumental decision: whether to remain active in Mississippi politics or take what obviously would be an easy life collecting on some of his valuable contacts in Washington.

While some politically attuned Mississippians may not agree, David Bowen is an important factor to be dealt with, if he decides to seek the most thankless job in Mississippi...the governorship.

Letters

Thanks To Everyone For Halloween Carnival Success

Dear Editor,

The Marietta faculty and staff would like to express their appreciation to the merchants and others of Baldwin, Booneville and Marietta who contributed to

our Halloween Carnival.

A special thank you is extended to the parents, students and individuals who helped make it successful.

The proceeds of the carnival allow the school to

provide equipment and other materials not otherwise attainable.

Bernell Smith
Principal
Marietta
Attendance Center

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- If
- You don't agree with our editorials
 - You do agree with our editorials
 - You read or hear something you think is wrong
 - You think a change is needed

Why don't you get off your complacency

AND WRITE A LETTER TO THE EDITOR

Society News

The Banner - Independent

Annual Pancake Festival Is Success



PANCAKE FESTIVAL - The Pilot Club of Booneville sponsored their 30th annual pancake festival Saturday, Oct. 30, in the Booneville High School Cafeteria. Pictured at the pancake festival are (l-r) Mrs. Georgia Perry, Mrs. Eudora Kemp, Pilot Club president; and Mrs. Robert Cox.

The Pilot Club of Booneville held their 30th annual Pancake Festival at the Booneville High School Cafeteria on Saturday, Oct. 30.

The Fund Raising Area of the Pilot Club, under the direction of Mrs. Louise Peeler, internal affairs coordinator, had charge of the annual event.

Members of the fund

raising area are Mrs. Eileen Fulper, area leader; Mrs. Ortha Long, Mrs. Sara Pounds, Mrs. Cindy Green, Miss Sherry Bowen, Mrs. Nelwyn Murphy, Mrs. Robbie McDaniel, Mrs. Anne Prichard, Mrs. Mabel Nelson, Mrs. Marjorie Waters, Mrs. Hilda Campbell, Mrs. Billie Morgan, Mrs. Clarene Goddard, Mrs. Linda Eubank and Mrs. Darlene Fulper.

Assisting Pilot Club members with the pancake festival were Booneville High School Anchor Club members with Mrs. Lee Davis as area leader and the Northeast Junior College Compass Club members with Mrs. Mary Robinson as area leader.

Proceeds from this occasion will be used to further the service projects of the Pilot Club such as a

scholarship to the Northeast Junior College, aid and companionship to senior citizens and the Pilot International project helping to acquire full citizenship for the handicapped.

The Pilot Club members expressed their thanks to all the merchants and other people for contributions of food and services for the pancake festival.

Holiday Gift List From The Grapevine

- Linen Place Mats & Napkins,
- Special Personalized Gifts,
- Gifts For Teachers,
- Door Decorations, Center Pieces,
- Carolina Candles, Spray Sachet
- Artifacts, Baby Gifts,
- Wood Cut-outs, Brass, Miniatures,
- Grapevine Basket Arrangements
- Paper Plates & Napkins,
- Silk Flowers,
- Williamsburg Tapered Candles,
- Stained Glass Greeting Cards

MANY MORE UNIQUE GIFT
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CHRISTMAS OPEN HOUSE
NOVEMBER 26 & 27

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Booneville Happenings

By JESSIE PRESLEY
Correspondent

Mrs. Lila Johnson of Jackson, Tenn., spent the weekend with her sister, Jessie Presley.

The Rev. and Mrs. Neil Moore attended the Annual Harvest Day held at The Wheeler Baptist Church Sunday. Brother Danny Bullock, pastor of the church, brought the morning message. A bountiful meal was served at the noon hour and in the afternoon Charlie Mullinix of Tupelo was the guest speaker with gospel singing by The Crawfords from Baldwin and The Wintones from Booneville. A wonderful time was enjoyed by all.

We regret to hear of the loss of J. Frank Davis' home and car which was destroyed by fire last Thursday in the Blackland Community.

came home last Friday from the Magnolia Hospital in Corinth. We extend get-well wishes to her and hope to see her out soon.

Howser Hughey remains a patient at the Veterans Hospital in Memphis. Our prayers are with him daily and we hope he is home soon.

Mrs. Maudie Windham is spending two weeks in St. Louis with her son Dewayne Windham and family.

Carl Spencer underwent surgery at the Tupelo hospital last Monday. He is in room 348. I'm sure he would appreciate a card.

Visiting Jessie Presley on Friday were Mrs. Gladys Hardy of Guntown and Mrs. Lottie Robinson of Blue Springs.

Sorry to report Mrs. Minnie McWhorter fell and broke her hip last Friday.

Mrs. Lola Fulghum visited her daughter in Atlanta recently.

Mrs. Rex Hopkins is a patient in the local hospital. We send her get-well wishes.

We were saddened to hear of the death of Mrs. Ward

Stephens. Our sincere sympathy is extended to the family.

Mrs. Francille Whitehurst of Southaven, visited Mrs. Ruth Smith and other relatives recently.

Mrs. Joe Kingsley, Mrs. Virginia Barger and Mrs. Charles Cole spent Sunday afternoon at the North Mississippi Retardation Center in Oxford visiting Mary Beth Barger, who is a resident at Woodhall. While there they also visited Scott Cole who is employed at Oak Grove Cottage.

Mr. and Mrs. Ricky Eaton and Tate of Portland, Tenn., spent a few days with his parents, Mr. and Mrs. A.C. Eaton of New Site recently.

Michael Moravec of Lansing, Mich, visited Rose Cook over the weekend.

Thought for the Week:

Message to My Friend

Dear friend;
Though the years and the miles have divided our paths, and time goes marching by,

The tears and the smiles you gave me will last, Along with my efforts to

try -- to let you know in some small way

What a friend like yours is worth,

There's nothing considered more precious,

At least not here on earth.

And when you need a helping hand

And perhaps a shoulder too,

Don't hesitate, my friend, to let me know

I'll do the same for you.

Copied

Birth Announcements

A Girl For The Perrys

Mr. and Mrs. Stephen W. Perry, formerly of Booneville, announce the birth of a daughter, Lydia Suzanne Perry. She was born Nov. 1, in the Huntsville Hospital in Huntsville, Ala., and weighed 5 lbs. and 12 ozs.

The Perry's have another daughter, Stephanie, who is 2½ years old.

Grandparents are Mr. and Mrs. H. Ralph Perry II of Radcliff, Ky., and Mr. and Mrs. James L. Branstetter of Elizabethtown, Ky.

A Girl For The Waters

Mr. and Mrs. Jimmy Waters of Route 5, Booneville announce the birth of a daughter, Julie Nicole Waters. She was born Nov. 3 at the North Mississippi Medical Center in Tupelo and weighed 6 lbs. and 5 ozs.

Grandparents are Mr. and Mrs. Willard Waters and Billie Caver, all of Baldwin and Mr. and Mrs. Ralph Caver of Booneville. Great-grandparents are Nick Waters, Mrs. Hattie McCulley and Mrs. Guy Schoggens, all of Baldwin.

A Son For The Wilsons

Leonard and Lisa Wilson of Booneville announce the birth of a son, Leonard Matthew Wilson. He was born Nov. 4, at the North Mississippi Medical Center in Tupelo and weighed 8 lbs. and 4 ozs.

Grandparents are Mr. and Mrs. Fred Johnson of Thrasher, Olene Thompson of Wheeler and Nora Wilson of Iuka.

Great-grandparents are Mr. and Mrs. Percy Sanders of Natchez.

A Son For The Sanders

Mr. and Mrs. Max Sanders of 2211 Sunset Dr., Yazoo City, Miss., announce the birth of a son, Edward Brent Sanders. He was born Nov. 9

at the Womans Hospital in Jackson, Miss.

Mrs. Sanders is the former Rita Moore of Booneville.

Grandparents are Mrs. Syble Moore Tollison of Booneville and Mr. and Mrs. Percy Sanders of Natchez.

Jr. J's Honored With Tea

A tea was held in the home of Marcia Cartwright in honor of the Jr. J's on Wednesday afternoon, Nov. 10.

Jr. J's is a program sponsored by Booneville Jr. Auxiliary to encourage the girls to develop self-respect and confidence by providing them with six fun-filled and interesting sessions concerning various topics.

Each of the five high schools are represented. Members of the Jr. J's are Lori Deaton, Deanna Lambert and Angie Robinson, all of Booneville High School;

Ginger Wilson, Lisa Griffin and Amelia Davis, all of Wheeler High School; Belinda Mitchell, Angie Wilemon and Charlotte Tucker, all of New Site High School;

Vicki White, Sonya Hendrix, and Tracy Taylor, all of Thrasher High School; and Sherry Owen, Karen Phillips, Kim Yates and Joise Strak, all of Jumbertown High School.

Dr. Cleveland Addresses Junior Woman's Club

Dr. Webster Cleveland was the guest speaker at the regular monthly meeting of the Booneville Junior Woman's Club on Oct. 25 in the Conference Room at the First Bank.

Dr. Cleveland presented a slide program about his recent trip to Honduras. His comments about his experiences in Honduras brought the people and places to life for the club members.

Lori Stroupe, daughter of Mr. and Mrs. Billy Jones, was the "Performing Artist" for the month of October. Lori sang a medley of songs from "Annie" and also some selections from Cheryl Prewitt's gospel repertoire.

Hostesses for the meeting,

Shirley Cole, Frances Green and Kathy Green, served refreshments to the members and guests.

Kaye Roper, president, presided during the business session.

Each committee chairman reported on their committee's project. Members voted to host a "Breakfast with Santa" on Saturday, Dec. 4, from 10 a.m. until noon.

Susan Wimberley was chosen as the club's representative for Christmas Queen.

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WHITE & DARK MEAT
Turkey Roast 2-lb. box **\$2.99**
HYDE PARK BONELESS
Whole Turkey 6-9 LBS. AVERAGE lb. **\$1.69**
HYDE PARK
Turkey Breast 4-6 LBS. AVERAGE lb. **\$1.59**

- SHANK PORTION
Smoked Ham lb. **\$1.09**
BUTT PORTION
Smoked Ham lb. **\$1.29**
Center Cut Ham SLICES lb. **\$1.99**
Fresh Oysters 12-oz. jar **\$2.09**

FRESH
HENS
POUND **59¢**
4-6 LBS. AVERAGE

- Bryan Bologna 12 oz. **\$1.29**
Bryan Wieners 12-oz. pkg. **\$1.19**
SOUTHERN BELLE
Smoked Sausage lb. **\$1.99**
MOORE'S
Pork Sausage lb. **\$1.49**
HORMEL
Little Sizzlers 12-oz. pkg. **\$1.39**

- FAMILY PACK —
Rib-eye Steaks lb. **\$3.49**
USDA CHOICE
Chopped Sirloin lb. **\$2.99**
Chuck Steak lb. **\$1.89**
MIXED
Pork Chops lb. **\$1.79**
Pork Neckbones lb. **59¢**

SOUTHERN BELLE
SMOKED
PICNICS
POUND **87¢**
SLICED lb. 99¢

50 FREE QUALITY STAMPS
WITH PURCHASE ANY CHUCK ROAST
Chicken Backs lb.
Leg Quarters lb.
Chicken Gizzards lb.
BOSTON BUTT
PORK ROAST
POUND **\$1.39**

- SWEET SUE
Chicken Broth can **37¢**
REYNOLD'S
Heavy Duty Foil 25' roll **\$1.29**
REYNOLD'S BROWN BAG
Turkey Bags 2 ct. **79¢**
50 FREE QUALITY STAMPS
WITH PURCHASE ANY
2 PKGS. HYDE PARK ROLLS
O&C
Dry Onion Rings 3 oz. **69¢**
DOMINO
Powdered Sugar 16-oz. box **59¢**
RED LABEL
Karo Syrup
SOFT-A-SILK
Cake Flour
BAKER'S ANGLES
Coconut
50 Stove Top
BAKER'S FLAVOR
Chocolate
Libby's P

DUNCAN HINES
**CAKE
MIX**
4 FOR **\$3**

MAXWELL HOUSE
MASTER BLEND
COFFEE
LB. BAG **\$2.19**

CAMPBELL'S CHICKEN NOODLE
SOUP
3 FOR **\$1**
TOMATO SOUP
4 FOR **\$1**

HYDE
PARK
SUGAR
5 Lb. BAG **\$1.39**
LIMIT 2

- DAIRY FOODS
Kraft Parkay 4-sticks lb. pkg. **49¢**
Kraft Velveeta 2-lb. box **\$3.79**
KRAFT PHILADELPHIA
Cream Cheese 8-oz. pkg. **79¢**
SEALTEST
Cottage Cheese 12 oz. **89¢**
SEALTEST
Sour Cream 16 oz. **99¢**
PILLSBURY
Crescent Rolls 8 oz. **89¢**
BALLARD
Biscuits 4-PAK 10 CT. **4/89¢**

- GENERICS —
Flake Coconut bag **79¢**
SEMI-SWEET
Chocolate Chips 12 oz. **75¢**
Pie Shells 2 ct. **59¢**
Vegetable Oil 48 oz. **\$1.15**
Vanilla Wafers 48 oz. **77¢**
Aluminum Foil reg. 25' ft roll **55¢**

BIG
STAR
WALDEN-ROWLAND
50 Free
Quality stamps
w/Purchase any
Chuck Roast
With this coupon good
only at big star. Expires
November 24, 1982. Limit
one coupon per customer.

BIG
STAR
WALDEN-ROWLAND
50 Free
Quality Stamps
with purchase 2 pkgs.
Hyde Park Rolls
With this coupon good
only at big star. Expires
November 24, 1982. Limit
one coupon per customer.

BIG
STAR
MIX OR MATCH
WHOLE KERNEL
CORN
SEASONED
GREEN BEANS

giving SPECIALS

FROM BIG STAR

HYDE PARK
EGGS



GRADE A LARGE

3 DOZEN FOR \$2

LIMIT 3 PLEASE

TIME TO SAVE AT...





Hurry! Hurry! Before you know it the mad scramble will be on. Pick up these popular foods you know you'll be needing for the Holidays. Our stocks are complete. So, come join in the fun of saving and serve the best foods money can buy.

- 16 oz. 89¢
- 32-oz. box \$1.19
- 35¢ Off Label
- Stuffing
- Chips
- Pumpkin

- KRAFT 1000 Island Dressing 8 oz. 79¢
- BARBER'S Egg Nog or Boiled Custard qt. 99¢
- SUGARY SAM Mashed Yams 16 OZ. 2/\$1.00
- KRAFT JET-PUFF Marshmallows 3 OZ. FREE 19 oz. 89¢
- Bis Quick 4-oz. box \$1.69
- HYDE PARK Sweet Pickles 16-oz. jar \$1.19

MARTHA WHITE 5-LB. BAG

MEAL 85¢

Chocolate Drops 24-oz. size \$1.99

Orange Slices 24-oz. size \$1.19

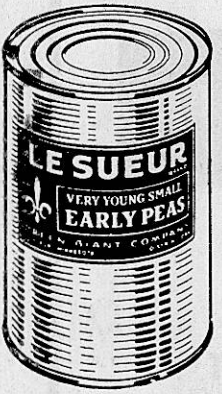
Maryland Club Coffee ALL GRINDS

lb. can \$1.99

50 FREE QUALITY STAMPS

WITH PURCHASE ANY TWO BOXES RICE CHEX, CORN CHEX, WHEAT CHEX

LESUEUR PEAS



2 FOR \$1

MORTON PUMPKIN or MINCE PIES



24-OZ. SIZE CAN \$1

SUNFLOUR FLOUR PLAIN OR SELF-RISING

5-LB. BAG 79¢

LIMIT 2 PLEASE



OCEAN SPRAY CRANBERRY SAUCE



15-OZ. CAN 59¢

HUNT'S KETCHUP




32-OZ. JUG \$1.19

- HUNT'S Wesson Oil 48 oz. \$2.19
- MAXWELL HOUSE Instant Coffee 10 oz. \$4.19
- Rosedale Pears 29-oz. can 89¢
- DEL MONTE Sliced Pineapple 15 oz. 69¢

- KRAFT 10-OZ. BAG Mini Marshmallows 2/\$1.09
- KRAFT Miracle Whip qt. \$1.59
- BORDEN EAGLE BRAND Condensed Milk 14-oz. can \$1.29
- CARNATION Evaporated Milk tall can 59¢

CALIFORNIA CRISP CELERY

LARGE STALK 29¢



- HEALTH & BEAUTY AIDS
- AFRIN Nasal Spray 1/4 OZ. now \$2.19 REG. \$3.09
 - Aim Toothpaste 4.6 OZ. now \$1.09 REG. \$1.74
 - PONDS Cocoa Butter Lotion 8 OZ. REG. \$2.59 now \$1.99
 - KRAFT Marshmallow Creme 7-oz. size 69¢
 - Coke or Pepsi 32-OZ. 6/\$1.99 PLUS BOTTLES OR DEPOSIT

- FROZEN FOODS
- PET RITZ Pie Crusts 2-ct. pkg. 69¢
 - TUBBY JR. Frozen Coconut 6-oz. pkg. 59¢
 - HYDE PARK Pot Pies 6-OZ. PKG. 3/\$1.00
 - PET RITZ DEEP DISH Pie Shells 2 ct. 99¢
 - WEST PAC Sliced Strawberries 10-oz. box 79¢
 - Birdseye Cool-Whip 8-oz. size 89¢
 - HYDE PARK Orange Juice 12-oz. can 89¢

- FLORIDA Large Tangerines dozen 79¢
- OCEAN SPRAY Cranberries 12-oz. pkg. 89¢
- CALIFORNIA Red Grapes lb. 69¢
- MILD YELLOW Onions 3-lb. bag 49¢
- WASHINGTON EX-TRA FANCY Red or Golden Apples lb. 59¢

- Sweet Potatoes 4 lbs. for \$1.00
- TENDER Green Broccoli bunch 99¢
- Mushrooms box 99¢
- FRESH, CRISP Bell Peppers 4 for \$1.00
- FLORIDA Bag Oranges 5-lb. bag \$1.49



EL NTE

STYLE INS

ISH AS

5 FOR \$2.00

16-OZ. CANS




WALDEN-RROWLAND

50 Free Quality Stamps

WITH PURCHASE ANY TWO BOXES Rice Chex, Corn Chex, Wheat Chex

With this coupon good only at big star. Expires November 24, 1982. Limit one coupon per customer.



WALDEN-RROWLAND


Jell-o 11-24


3-oz. pkg. 4/99¢

With this coupon good only at big star. Expires November 24, 1982. Limit one coupon per customer.

GOLDEN RIPE BANANAS

4 LBS. \$1







NATIONAL FAMILY WEEK - Mayor Charles Crabb signs a proclamation denoting Nov. 21-27 as "National Family Week." The Booneville Woman's Club urges the citizens of Booneville to strengthen family ties and practice constructive influences in the home. Also pictured are (l-r) Dr. Neola Cleveland, club president; Mrs. Lewis E. Perry, home life department chairman, and Mrs. W.B. White, consumer concerns division chairman. Mrs. S.C. Galloway serves as chairman of GWFC health division.

Altitude News

By **BLINDA DUNAWAY**
Correspondent

Wishes for a happy birthday for the week of Nov. 14-20 are sent out to Sheila Adams, Coolidge Young, Molene Hare, Gary Carpenter, Marty Lambert, Mavis Riddle, Kay Phillips and Martha Cromeans.

Milton Mathis was rushed to Brimingham, Ala., for open heart surgery following two recent heart attacks. He came through the surgery well, but he developed pneumonia over the weekend. It has been reported that the treatment is going well. We are all praying for a speedy recovery for him.

Timmy Posey was to enter the hospital on Monday for surgery later in the week. We hope all goes well for him and that he will be home again soon.

Myrtie Cole and Marie Burns visited in the Baldwin hospital with Lenora Slack on Sunday. We hope she is soon able to be home again.

Andy and Randy Bailey and Chris Carmock visited in the home of Coolidge Young and Bobby Newcomb on Saturday.

Mr. and Mrs. Harold Cooper and boys of Burnsville were Sunday visitors of Mr. and Mrs. Coolidge Young. Mary Lee Young carried her Sunday school class out for a meal Sunday at McDonalds.

Mary Young recieved a good report from her doctor visit last week.

We had several visitors for worship services at Carter's

Chapel on Sunday. Among them were Mr. and Mrs. Lucian Puckett, Michael, Dionne and Jason of Iuka, Mr. and Mrs. Harold Cooper and boys of Burnsville, Mr. and Mrs. Luther Moorman, Nina and Shelby, and Danny Stites. Visitors are always welcomed and encouraged to come back whenever possible.

Randy Hare, Gary South, Tommy Young and Timmy Hare enjoyed a hunting trip over the weekend at Knoxbee County Refuge.

J.C. Lambert has reported having good luck with his hunting this year. He has already brought home two deers and hopes for more.

A group of young people from Carter's Chapel enjoyed a meal at Pizza Hut on Sunday. Highlight of the meal was the E.T. glasses. The group included Neil King, Jennifer Dunaway, Brock Dunaway, Martha Young, Rosa Green, Desi George and Michelle Penna. Accompanying them were Mr. and Mrs. Mike Dunaway and Mrs. Lana George.

Mr. and Mrs. Mike Dunaway and children visited on Sunday night with Mr. and Mrs. Nolan Newborn. Nolan has been ill for a few days and the Newborn's were missed from church services on Sunday. We hope that Nolan is up and around again soon.

Carter's Chapel hosted a fish fry at the Booneville Community Center on Friday night. L.D. Willis of Cherokee, Ala., was special

Booneville Schools Menu

Monday, Nov. 22
Manager's Choice

Tuesday, Nov. 23
Turkey and dressing with gravy, sweet potatoes or glazed carrots, green peas, buttered roll, cranberry sauce, mixed fruit cup, milk.

Wednesday, Nov. 24

Hot dog on bun, French fries or later tots with catsup, fruit cobbler or cake with sliced peaches, milk.

Thursday, Nov. 25
Happy Thanksgiving!

The Jean Shop

200 WEST MARKET STREET (ACROSS FROM SEARS)

CHRISTMAS GIFT LIST

GIVE A GIFT CERTIFICATE

JEANS

- Lee
- Levi's
- Sasson
- Calvin Klein
- Gloria Vanderbilt
- London Rider By Lee

BEAUTIFUL SWEATERS

By Gloria Vanderbilt, Cadogan Court, Garland, Eileen, Wintuk

HALLMARK GIFTS

Soap, Lotion, Oil, Bath Mitts . . .

728-2138

LAYAWAY GIFTS NOW

for A Less Hectic Christmas...

FALL & HOLIDAY

- Holiday Pandora Sweaters, Skirts, Pants
- Holiday Personal Mix & Match
- Holiday Group By Campus Casual
- Plaid Skirts & Sweaters
- Leather Blazers
- All Weather Coats By Bonders
- Jeans - By Chic - Zena

Organically Grown, Corduroy Rumble Seat

The Clothes Rack

205 MARKET STREET - BOONEVILLE, MISS.

Marietta News

By **EUELLA FARRAR**
Correspondent

The Rev. and Mrs. Ray Bennett and Prentiss, The Rev. and Mrs. Johnny Shirrell and Johnette, Mr. and Mrs. Bruce Church and Oscar Moreland were Sunday dinner guests of Mrs. Wynna Bennett.

The writer of this column had the pleasure of working three days and nights in the

Pine Vale Children's Home northwest of Corinth last week, taking care of six children.

The director, Eural W. Wade was in a Jackson, Tenn., Hospital having tests run. His wife was with him.

We are made sad to know Bro. Wade has been sick.

Mrs. Blanch Moore has returned home from a visit with her sister and brother-in-law, Mr. and Mrs. Russell

Senter of Gainesville, Ga.

Sorry to report Mrs. Rosa Livingston is in the hospital at Booneville. We hope she gets well soon.

Also, Houston Kennedy's mother, Mrs. Gladys Kennedy is in the Baldwin hospital. Get well wishes go to her.

Mr. and Mrs. Jerry Ford and Shea of Booneville were Friday night guests of Mr. and Mrs. Roger Cagle and

Vickie.

Mrs. Euella Farrar and father were Saturday night dinner guests of Mr. and Mrs. Willie W. Gann.

Mrs. Luna Gann and Euella Farrar surprised Miss Victoria Pharr with a birthday cake Saturday night. Happy birthday goes to Miss Victoria on Monday, Nov. 15.

Miss Vickie Cagle was Saturday night and Sunday guests of her grandparents, Mr. and Mrs. Alton Cagle, Kenneth and Harold in the Casey Creek community.

The Marietta cotton gin has been honored this fall with some people who had never seen a cotton gin in operation. One of them was Paul Robinson from New York, N.Y.

A couple from the country of Holland stopped by one day. Their names are unknown.

Mr. and Mrs. Roger Cagle and Euella Farrar visited Mr. and Mrs. Alton Cagle and Harold Sunday afternoon.

Also Euella Farrar and Vickie Cagle visited Mrs. Aurora Harris and John later Sunday afternoon.

Travis Bennett of Memphis was a Saturday night dinner guest of Mr. and Mrs. Johnny Shirrell. He was an over night guest of Mr. and Mrs. Ray Bennett, Prentiss and Mrs. Wynna Bennett. He also attended the school reunion held for Meadow Creek and Hopewell in the Booneville Community Center Saturday.

By **ROCHELLE JENKINS**
Correspondent

We express our deepest sympathy to the family of Mrs. Mary Warren. Our prayers are with them during their hour of loss.

When we were kids I can remember going to Preacher and Mrs. Warren's house to buy cookies and candy. It was a wonder what a penny could buy in those days. We cherish those memories.

Congratulations to Mr. and Mrs. Lee Miller on the birth of their son. We are thankful that the mother and baby are home doing fine. We also want to congratulate the Rev. and Mrs. Lewis Ragins on the birth of a fine baby boy. At one time we had a season for girls so maybe we'll have one for boys now.

Very special congratulations to Venson Crump for making two points in a 5th grade basketball game. We welcome Renell Gardner back to work from maternity leave.

Mrs. Elizabeth McKinney is at home sick and we pray that she will have a speedy recovery and be able to go back to work.

Happy birthday wishes go out to Diania Owens, Bessie Sorrell and Louise Shinault.

Mrs. Vera Crump is at home sick and has taken a month's leave of absence from work. We're praying that the Lord will take care of her and heal her. We're wishing her a speedy recovery.

Last week we stated that we would try to write something to our young people. I have entitled it "What in Hell Do You Want?"

We want to say something to inspire someone or maybe change their mind.

As we look around everywhere, little children, teenagers and even adults are on drugs. A slogan that young people are using now is "If it feels good do it." But after you've done it, what are the circumstances?

After we do the things we enjoy then the end is Hell

Jumper Is Promoted

Robert F. Jumper, son of Ruby L. Jumper of 808 Jumper Circle, Booneville, has been promoted in the U.S. Air Force to the rank of technical sergeant.

Jumper is an air traffic

control technician at Tempelhof Central Airport, West Germany, with the 1946th Communications Squadron.

He is a 1974 graduate of the University of Tampa, Fla.



COMING SOON!

REBA'S FASHION PLACE

• Amy Marsh • Chic • Jordache • Lord Issac • And More

Quality Fashions at DISCOUNT PRICES!

Location: Hwy. 45 North—Next To United Furniture

PRE-THANKSGIVING REDUCTIONS

YOU CAN SAVE

and be THANKFUL!

SEPARATES AND SUITS

Jones, N.Y., wool and wool blends

- JACKET — Reg. \$130-\$140 **1/2 off** SAVE \$65-\$70
- SKIRTS — Reg. \$70, \$72 **\$59-\$65** SAVE \$7-\$11
- PANTS — Reg. \$86 **\$75** SAVE \$11

DRESSES

PRETTY FALL STYLES Reg. \$89 to \$150, sizes 4 to 16. **\$44.50 to \$99** SAVE UP TO 1/2

SKIRTS AND TOPS

One rack dark cottons and blends. **1/2 off**

POLO SHIRTS

Values to \$25 **\$15** Short-sleeve Fall knits.

HAMMOND HOUSE

1004 Filmore St., Corinth, MS.

All Sales • Cash • VISA • Mastercard and Final



POETRY AND POSTER WINNERS - Four Booneville School students were recently named as winners in the State Poetry and Poster Contest sponsored by the Mississippi Personnel and Guidance Association in Jackson. There were eight divisions in the contest and four first place winners from Booneville. Mrs. Linda Clifton is the student's adviser.

Pictured are (front) Jason Scroggins, 1st place in the elementary division poster contest; (back, l-r) Jeanla Pike, 1st place in the elementary division poetry contest; Mrs. Clifton; Jimmy Torrence, 1st place in the senior division poetry contest; and Lamar Williams, 1st place in the jr. high poster division.

Rienzi News

By VIOLA PRESLEY
Correspondent

Todd and Mitzi Rickman of Selmer spent the weekend in Rienzi with their grandparents, Mr. and Mrs. E.M. Furtick.

The Jim Vines family of Memphis was here for the day Sunday with Mrs. Clifford Vines.

Mrs. Jerry Moore was hostess Thursday night when a group of friends met in her home for a demon-

stration of interior decorating ideas.

Mrs. Hubert Doty has returned from a visit with relatives in Jonesboro, Ark.

Mrs. K.E. Smith of Corinth and Mrs. Melvin Johnsey Sr. were in Memphis Thursday for the day.

Friends of Mrs. Mary Ray of Memphis, a former resident of Rienzi, were grieved to learn of her death which occurred Friday.

Mrs. Lessie Richardson of Jacinto has been visiting this week with Mr. and Mrs. Raymond Massengill.

Mrs. Billy Crow has been spending much time in Corinth this week with her father, Zack Parker who is a patient in the Magnolia Hospital and also with her

mother in the Care Inn.

Among our people who have been on the sick list this week have been Mrs. Jane Johnson, George Bishop and Mr. Dee Lockhart.

Mr. and Mrs. Dannie Frazier and family of Corinth were guests Friday night in the Presley home.

The benefit singing given at the Rienzi Elementary School Gym Friday night for Andrea Bishop, daughter of Mr. and Mrs. Jimmy Bishop was well attended and considered highly successful.

Mr. and Mrs. Bobby Stanphire of Memphis were guests Sunday in the home of Mr. and Mrs. James Baggett.

Local UDC Meets At Allen Library

The D.T. Beall Chapter of the United Daughters of the Confederacy met in the hospitality room of the George E. Allen Library on Nov. 10, at 3:30 p.m.

the chapter in the pledge of allegiance to the flag and the salute to the Confederate flag.

Mrs. Louis E. Perry had the program for the meeting and reviewed the book, "The Ponder Heart" by Eudora Welty, who is a noted Mississippi writer.

Ginger cake with topping and coffee was served to the club members during the social hour.

Mrs. Mabel Hill, Mrs. W.V. Kemp and Mrs. Cliff Michael were hostesses.

Colorful Thanksgiving decorations added to the decor of the room.

Mrs. Allie Miller Isbell led

Prospect News

By
MRS. DUDLEY LINDSEY
Correspondent

Church services here Saturday night and Sunday were good. Bro. Franks was the speaker.

We are happy that the attendance has improved. We hope it continues to grow at Prospect.

Mr. and Mrs. Odell Long of Red Bay, Ala., were visitors Saturday of Mr. and

Mrs. Buddy Knight and Jeff. Mr. and Mrs. Joe Eaves of Meridian are visiting with relatives here.

Mrs. Dora Cravens spent Sunday with her sister, Mrs. Hattie L. Wilson of Mooreville.

Mr. and Mrs. Alvin Stanton of Wheeler visited with Mr. and Mrs. Dudley Lindsey Sunday.

Mrs. R.L. Roberts and Lisa spent Sunday with Mrs. Delma Lesley and J.C. Wilson.

Mrs. Cliff Hall is a patient at Baldwin hospital. We wish her an early recovery.

Mr. and Mrs. Roy Treece of Corinth were guests Saturday of Mr. and Mrs. Joe Stone.

Mrs. Dudley Lindsey and Mrs. Joe Stone and Penny Lindsey visited with H.T. Wilson at Baptist Memorial Hospital in Booneville on Wednesday.

On Saturday night, Nov. 6, a house warming was given in honor of Mr. and Mrs.

Buddy Knight and Jeff. Those attending were Mr. and Mrs. Ronny Kesler and Clay, Mrs. Dora Cravens, Mrs. Jimmy Hall, Joe Buckingham, Mrs. Pat Hall, Mr. and Mrs. Ledell Underwood and Eric, Mrs. Jim Davis, Mr. and Mrs. Sonny Moore;

Mrs. Sandra Criswell, Mrs. Clara Ricks, Miss Bessie Mae Ricks, Mrs. Laura Posey, Diane and Kim Moore, Michelle Hall, Mrs. Delma Lesley, Mrs.

Sula Lindsey, Mrs. Shelia Stone and Mrs. Nancy Sheffield. Everyone enjoyed the occasion. The Knights received many lovely and useful gifts and wish to thank everyone for them.

Visitors Tuesday of Mrs. Dora Cravens were her cousins, Mrs. Hue Long and Jerry of Plantersville, Mrs. Lorene Sheffield, Mrs. Bernice Parkinson of Tupelo and Mrs. Alice Nabors of Palestine.

Mrs. Maudie Hall spent

Wednesday night with Mr. and Mrs. John Shook.

Mr. and Mrs. Willie C. Beasley of Sherman were dinner guests Sunday of Mrs. Dora Cravens.

Mrs. Tice Hall and Sissy of Baldwin were dinner guests Wednesday of Mr. and Mrs. Dudley Lindsey.

On Sunday afternoon Mike Guy and Mitch visited Mr. and Mrs. Buddy Knight and Jeff.

Old And New Collection On Display At NE

One hundred year old "hand-me-downs" and the latest in designer fashions are two distinct groups of clothing brought before the public eye in a special collection of historical and notable garments put together by the fashion merchandising program at Northeast Junior College.

The collection, originated by fashion merchandising instructor Donna Vaughn, began in 1981 as a group of historic clothing items, some dating back as far as 1885. Today it has expanded to include a special section of notable fashions, designer items and clothing articles or accessories donated by famous persons.

Vaughn got the idea for the collection after viewing a pair of fashion exhibits housed in the Metropolitan Museum of Art and the Fashion Institute of Technology in New York City. She said she knew that an area as rich in history as Northeast Mississippi would provide an excellent start for an historical fashion collection similar to those she had seen.

As a result, a publicity campaign asking for donations of any old clothing

or accessories was begun. Among articles given were a 1904 baby gown, a turn-of-the-century silk bonnet, a man's one-piece swim suit, a late nineteenth century riding skirt and a pair of 1885 shoes.

This year, in an effort to expand, the additional section of notable fashions was begun. Clothing items belonging to it were obtained through letters written to designers and other personalities or celebrities explaining the collection and asking for donations, Vaughn said.

Already given have been a belt from Calvin Klein, a dress from Erma Bombeck, a golf glove from Tom Watson and a navy wool blazer from J.G. Hook. Also included is a child's velvet dress with imported Swiss lace around the collar and cuffs sent by Florence Eisman.

Vaughn hopes to continue expansion of the collection by establishing a special Mississippi section in the future. Plans are that this will include the donations of such memorable state personalities as former Miss Mississippi's, first ladies and famous literary figures.



STUDENTS STUDY THE PAST - Today's fashion merchandising students at Northeast spend a fair share of their time looking into the past to secure information about the garments which have been donated to the program's historical and notable fashion collection. Cataloging a few items are (l-r) Beth Childers, New Albany; Bill Brassfield, Aberdeen; and Robin Glisson, Corinth.

The collection is housed in the William L. Waller Technical Center on the

Northeast campus. Persons interested in contributing historical garments or in

viewing the clothing may contact Ms. Vaughn at (601) 728-7751, ext. 391.

PRE-THANKSGIVING
SHOE SAVINGS
All Ladies' Dress And Casual Shoes
20% OFF
Thursday-Friday-Saturday
Booneville Shoe Store
HIGHWAY 45 NORTH - BOONEVILLE, MISS.

The
Blouse Shoppe
GIVE A BLOUSE FOR CHRISTMAS.
EVERYONE WILL LOVE A BLOUSE
FROM THE BLOUSE SHOPPE.
Long Sleeve Blouses - \$7.49
Oxford Cloth Blouses - \$8.88
First Line
Red Oxford Cloth - \$9.88
Junior Sizes 3 Thru 15
Ladies Sizes 8 Thru 18
Women's Sizes 38 Thru 50
MAKE YOUR CHRISTMAS
SELECTION NOW
WE HAVE GIFT CERTIFICATES
OPEN:
MONDAY THRU SATURDAY
109 MAIN STREET
BOONEVILLE, MISS.
PHONE 728-6348

PRE-THANKSGIVING
SALE
THRU NOVEMBER 20th
The Clothes Hut
716 HWY. 45 S. CORINTH, MISS. - PHONE 287-9535
ACROSS FROM LLOYD'S RESTAURANT
10% OFF
MEN'S SHIRTS, SWEATERS, VELOURS, DRESS
SLACKS & MOVING ON LEVIT'S
LEVIT'S CORDUROY REG. \$27.95
NOW **\$21.00**
10% OFF
LADIES' BLAZERS, SKIRTS, BLOUSES
1 RACK LADIES'
25% to 50% OFF
\$5.00 REBATE ON ALL LADIES' CHIC
BOTTOMS 10% OFF ALL CHIC BLOUSES
EVERYDAY LOW PRICES - MEN'S LEVIT'S
\$16.95
BOYS' LEE & LEVIT'S, SIZES 2 THRU STUDENT &
HUSKY
\$10.95 to \$16.95
GIRLS' LEVIT'S CHIC & LEE, SIZES 4-14
\$12.95 to \$18.95
LADIES' CHIC, LEVIT'S, LEE, CALVIN KLEIN &
JORDACHE

PRE-HOLIDAY Sale!
GREAT BUYS FOR GIVING . . .
1 RACK
● MIX & MATCH 1/2 PRICE
● JUNIOR DRESSES 1/2 OFF
● LARGE SELECTION SWEATERS
\$19.95 & UP
● WARM COZY ROBES
\$29.95 & UP
● SKIRTS ● BLOUSES ● PANTS
● JEWELRY ● GLOVES ● PURSES
The Villager

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 7, 1982, for the following:

1. Lighting Improvements in Seth Pounds Auditorium No. 0254
2. Radiographic Manikin for Dental Hygiene Department, No. 0255

1. Lighting Improvements in Seth Pounds Auditorium No. 0254

2. Radiographic Manikin for Dental Hygiene Department, No. 0255

3. Fiberglass Panels for Roof of Greenhouse, No. 0256

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 and must be submitted on the official bid form. Each bid must be designated on the outside of the envelope by 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. Bidders unable to supply specified brand names must indicate brands being used and must provide descriptive literature on alternates.

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. Delivery dates in excess of thirty days following receipt of purchase orders are not to be specified when bidding.

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 256.

Board of Trustees

The Northeast Mississippi
Junior College
Booneville, MS 38829

Nov. 18 & 24, 1982
38-2TC

Nov. 18 & 24, 1982
38-2TC

Legal Notice

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TOWN-HOUSE APARTMENTS
LTD.
Owner
Booneville, Mississippi 38829
Address

Sealed bids for the construction of a 16-unit apartment complex (Clay Street Apartments), Booneville, Mississippi, will by Mr. C.V. McCreary, General Partner, at Keenum & Keenum law office, 301B College Street, Booneville, Mississippi, until 11:00 o'clock a.m. on December 7, 1962, and then at said office publicly open and read aloud.

THE CONTRACT DOCUMENTS may be examined at the following location: F.W. Dodge Plans Room, Jackson, Mississippi, F.W. Dodge Plans Room, Memphis, Tennessee, and George A. Thomason, Architect, Memphis, Tennessee.

Copies of the CONTRACT DOCUMENTS may be obtained at the office of George A. Thomason, Architect, located at 44 North Second Street, Suite 502, Memphis, Tennessee, upon deposit of \$200.00 for one set.

Any bidder, upon returning the CONTRACT DOCUMENTS promptly and in good condition, will be refunded the deposit. The deposit of the successful bidder will not be returned. Said plans and specifications shall include any and all addendums.

If additional plans and specifications are desired or if subcontractors desire same, they may be obtained upon deposit of \$200.00 per set. Upon return of plans and specifications within 10 days in good condition, \$125.00 will be refunded.

All bidders must be licensed contractors in accordance with the City and State laws and acts now in effect in the State of Mississippi.

Each bidder must deposit with his bid, security in the amount of ten percent of the total amount of his bid, subject to conditions provided by the information to bidders.

November 12, 1982

George A. Thomason, Architect

Nov. 18, 24 & Dec. 2, 1982

38-3TC

Legal Notice

NOTICE TO CREDITORS
13,521

NOTICE IS GIVEN that letters testamentary have been on this day granted the undersigned executor of the estates of Jesse Cleveland Godwin, Sr. and Mrs. Belvia H. Godwin, both deceased, by the Chancery Court of Prentiss County, Mississippi, and all persons having claims against said estates are required to have the same probated and registered by the clerk of said Court three (3) months after the date of the first publication of this notice or the same will be forever barred.

WITNESS my signature on the 12th day of November, 1962.

JAMES N. GODWIN, EXECUTOR

Nov. 18, 24, Dec. 2 & 9, 1982

18-4TP

Legal Notice

NON-RESIDENT SUMMONS

CAUSE NO. 13,5

THE STATE OF MISSISSIPPI:
TO: PEGGY ANN TENNISON
PINE ACRE APARTMENTS, No.
NASHVILLE, GEORGIA 31639

You are summoned to appear before the Chancery Court of Prentiss County, Mississippi, on the 22nd day of November, 1982, at 10:00 o'clock a.m. then and there to answer the Plaintiff's Complaint for Divorce exhibited against you BILLY JAMES TENNISON Cause No. 13,505, wherein you are Defendant.

This the 26th day of October, 1982

PHILLIP COL
chancery cle
by; Irma Robinson D
Oct. 28, Nov. 4, 11 & 18, 1982
39-4TC

Copies of "Major Government Regulations" are available from the R&D Center for \$5. Contact Mrs. Pattie Fowler, Public Information Office telephone 982-6466.

(Continued from Page 1)

Keenum, Childers' attorney, said Tuesday that he is, of course, pleased with the ruling. He said he feels Chancellor Adams wrote a good opinion and that it will stand if taken before the Supreme Court.

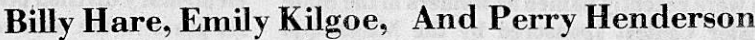
"The criteria we will generally follow is that the borrowers have made good faith efforts to repay, that they practiced good management, and that they properly maintained

Sincerely,
Lex Cair
Superintendent of Education

William M. Wimberly, Executor
Estate of Oma Wimberly
Windham, Deceased

Nov. 18, 24, Dec 2 & 9, 1982
28-4TP

Uncontrolled fire is the most destructive enemy of the forest, there's no question about that. Wildfires usually happen without warning, and in only




“Rogers L.P. Gas is proud to be a part of Prentiss County Vocational School's Cooperative Business Program in getting them ready to cope with their future in the business world,” Henderson stated.

Emily is a junior at Booneville High School, and a second-year student in the Business and Office Department. She has been a member of the FFA, Anchor Club, Library Assistants and the Prentiss County Future Business Leaders of America.

Mae Dean Lambert
November 15, 1982

**See Santa And Get Your
Picture Made On His Lap**

**December 3,
1982.**



**Friday Night
6:00 p.m. to
8:30 p.m.**

Davidson Discount Pharmacy

CHRISTMAS OPEN HOUSE

**FREE CANDY FOR KIDS AND LOTS OF
DOOR PRIZES.**

**203 FIRST STREET-BOONEVILLE, MISS.
728-4401 (Formerly Tigrett Drugs)**

Sports

The Banner - Independent

Roundball Roundup

Jumpertown And Wheeler Continue Their Winning Ways

As the patterns of Prentiss County roundball teams begin to emerge, it appears the Wheeler entries and the Jumpertown Cardinals will set the early season pace. The Wheeler clubs have a combined mark of 17-7, while the Cardinals have the best sheet of any club; coming in at 10-2.

JUMPERTOWN (B)
While the Jumpertown girls remained idle, the Cardinals upped their mark to 10-2 with an appearance in the finals of the Falkner Tournament. "I thought we played some of our best and our worst basketball of the season," figured Guyton Wilkerson, Cardinal leader.

The Cards coasted past Pine Grove, 92-67, before a pivotal 71-64 decision over Ashland. However, Hickory Flat, one of favorites to cart away the State 'B' title, sent the Cards down in flames in the tourney finale, 71-42.

Kevin Simmons and Perry Perrin teamed for 48 and 32 points, respectively, in the opening two verdicts for the Cards. Glen Wilson came off the bench to supply 17 points in the opening win, as Jumpertown used a balanced attack in both decisions.

However, Perrin's 14 points provided the bulk of the offense against the Rebels. "Our players were scared to death and I don't think Hickory Flat could have played any better," revealed Wilkerson. "They are an excellent team, but I don't think they are 29 points better than we are." Then with a laugh, he kidded, "At least, I hope they aren't."

This week, Jumpertown ventures to tough Saltillo on Friday night before a Saturday night visit to Walnut.

NEW SITE (BB)
New Site proved to be a more gracious host than they would have hoped in their own tournament. The Royals and Lady Royals came up on the short end of the scoreboard in all of their games, as Alcorn Central walked away with the title.

In boys play, Thrasher got a 72-56 decision over New Site, before the Bears locked up the title with a 63-47 win. On the girls side, Thrasher netted a 39-27 verdict before Central took a 43-37 count from the Lady Royals.

Gary King threw in 18 points in the loss to Thrasher. Richard Shook chipped in 16 against the Rebels before tossing in 10 against Central. Chris Frost led the Lady Royals against Thrasher with 15 points while Amy Thornton hit for 13 markers against Central.

"I don't think we played that well against Thrasher," summarized Mackie Don Smith, New Site coach. "But, I thought we got good effort against Central, but we just couldn't get some big shots to go down for us."

The Royals, now 3-8, will visit Belmont on Tuesday night before hosting Baldwin on Friday night. The Lady Royals, better than their 2-7 mark would suggest, will open the action on both nights against two of the best girls teams in the area.

THRASHER (BB)
Both Rebel clubs began the week by finishing as the runners-up in the New Site Tournament, before splitting a decision with Pine Grove to finish the week.

Thrasher got a 72-56 win over New Site before a 78-47 debacle with Alcorn Central. The Rebels came back to improve to 5-7 with a 105-53 blowout over Pine Grove.

The Lady Rebels grabbed a 39-27 knockout of New Site before a tough 22-20 loss to Central in the final two seconds of the game. Pine Grove registered a 67-48 thumping in the week's finale for the girls, now 4-7 for the season.

Three Rebels, paced by Bill Windham's 19 points, were in double figures in the New Site whipping. Against Central, Keith Trimble led the offense with 19 points. Danny Ramsey took scoring honors with 26 points, including a crowd-pleasing dunk, against Pine Grove.

Jessica Goddard hit for 14 points in the win over the Lady Royals. Although no player was in double figures against Central, Ann Chambers and Lisa Garner had 10 digits apiece in the loss to Pine Grove.

Thrasher, after an especially busy week of action, will visit Booneville on Saturday night in their only game of the week. The Saturday night matchup will be the first matchup for the Blue Devils with a county rival.

WHEELER (B)
Wheeler had the most efficient week of the county clubs, taking three victories in four efforts. Against Union County foes, the Eagles divided a twinbill while the Lady Eagles registered a sweep.

The Lady Eagles took a come-from-behind win over Ingomar, 44-43, after thumping a good West Union team, 53-44. In boys action, the Eagles stopped West Union's version of the Eagles in a 92-82 shootout. However, the Falcons got a 73-66 decision in the other matchup.

Tangie Miller hit for 18 points on both occasions for the Lady Eagles. However, Sharin Ragin led the offensive thrust against West Union with 20 points.

Balanced scoring proved the rule with the Eagles, as Jerry Hollins, Lee Tate, Tony Tate, Clay Richey, and Mike Chandler had double figures in the games with West Union and Ingomar.

Now 8-4 for the year, including seven wins in the last eight games, Lady Eagle mentor Billy Shelton offered, "We played very well to win those games. I was especially pleased when we showed we could come from behind to beat a good Ingomar team."

Sam Richey, seeing his club at 9-3, grinned, "The West Union game was a contest to see who would get the most layups. But, I didn't think we played nearly as well as we should have played against Ingomar. We missed some big free throws and they hit theirs coming down the stretch."

Wheeler is slated for a Saturday night visit to Corinth, in a light slate of action this week.

(through 11-15-82)			
BOYS		GIRLS	
Jumpertown	10-2	Wheeler	9-3
Wheeler	9-3	Thrasher	4-7
Thrasher	5-7	New Site	2-7
New Site	3-8	Jumpertown	0-8

Blue Devils Drop Opener To Saltillo

By CLIFF LONG
Sports Writer

THE BOONEVILLE Blue Devils opened their 1982 roundball season here Friday night in a split decision with the Saltillo Tigers.

Coach Micky Wood's Devilettes managed a 77-37 victory over the Lady Tigers, while the Blue Devils

lost by a 60-53 margin to Saltillo's boys.

Friday's match was Wood's debut as Devillette leader. Wood admitted that although his girls played a "fair" ball game, there was plenty of room for improvement.

The Devilettes turned the ball over an incredible 38 times, a statistic he was not too happy with. "I think that

is a world record!" Wood joked.

He said his girls scored mostly from the fast break. "I don't think we got in our offensive set more than five or six times in the whole ball game."

The game's leading scorer was All-State Blue Devil guard Kunshinge Sorrell, who burned the net for 25

points.

Forward Sovenia Harris was close behind with 24. Michele Young contributed 11, Deidra Calamese had 7, and Daphne Harvey 6 for the Devilettes.

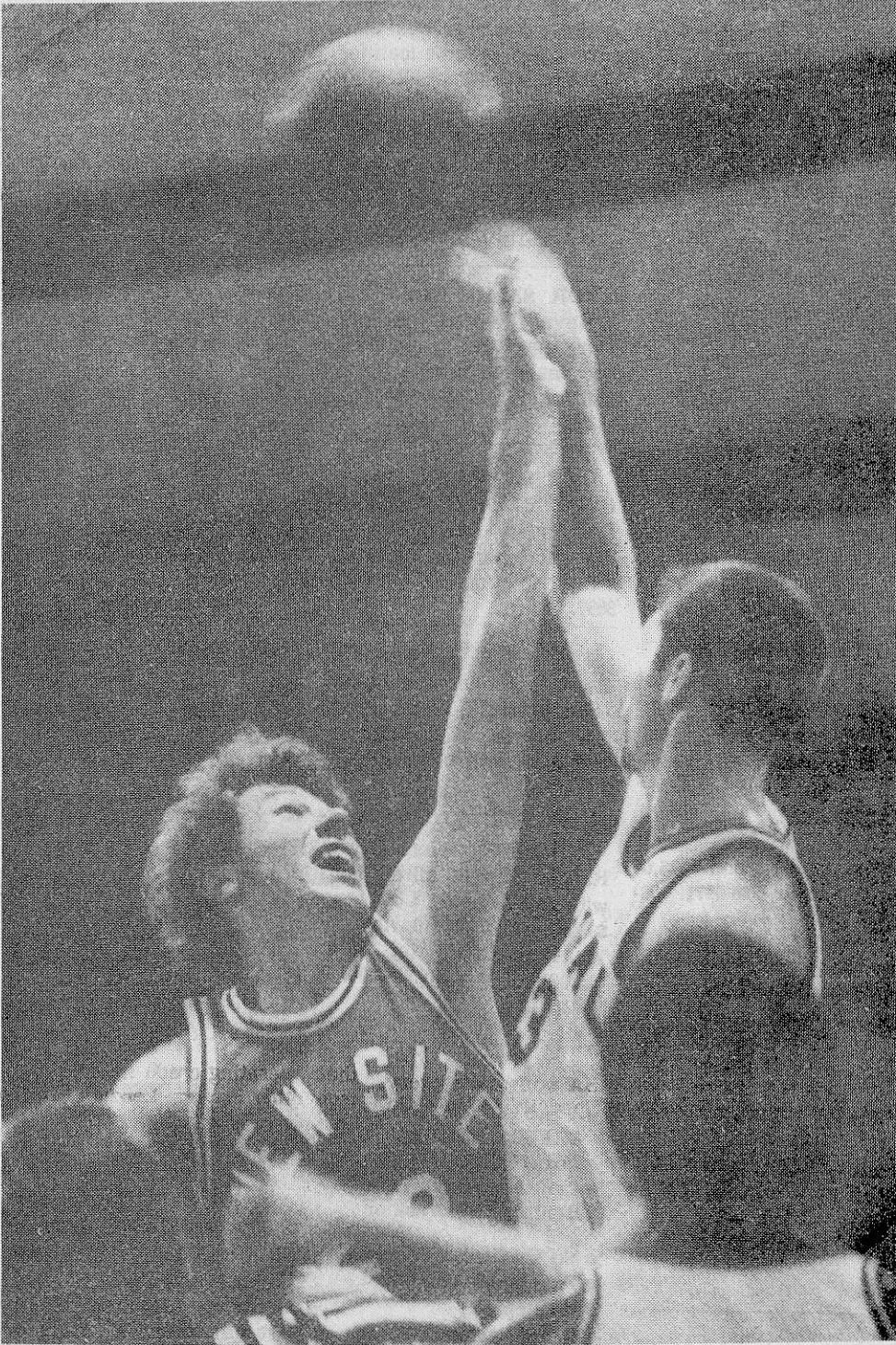
From the floor the Devilettes hit 30 field goals for 57 attempted. And they were 16 for 34 from the charity mark.

IN BOYS ACTION cold shooting seemed to mar the Blue Devils as they only sunk 34 percent of their shots from the floor and 43 percent from the free throw line on the night.

The Blue Devils showed very good depth on the bench and should be a contending team when the footballers get more familiar with the round ball.

Booneville turned the ball over 10 times and pulled down 28 rebounds.

Booneville's leading scorer was Larry Mackin, who contributed 13 points. Steve Morgan and Derek Friar popped 10 points apiece. They were followed by Bernard Anderson and Victor Gardner, who scored 9 and 6 points respectively.



JUMP BALL -- New Site's Mark Barnes tries to out leap an Alcorn Central player in the tipoff of the second half of the final game of action Saturday night in New Site's tournament. Alcorn Central won took home the trophies in both girls' and boys' divisions of the tourney.



9TH GRADE
CHEERLEADERS

Ninth grade cheerleaders this year at Booneville High School are (from left) Toni Chittom, Cherie Walden, Christi McCoy, Michelle George, Cindy Huddleston and Alisha Christian.

Ducks Unlimited Banquet Scheduled Tonight At NE

Prentiss County's third annual Ducks Unlimited banquet will begin at 6 p.m. tonight in the Mississippi Room of the Frank Haney Union at Northeast Mississippi Junior College.

The highlight of the banquet will be an auction featuring items related to ducks and duck hunting, including several highly prized Ducks Unlimited

shotguns.

Sam Milton, chairman of the banquet organizing committee, said this year's banquet will feature the largest number of items ever to be offered for auction at the local function.

Tickets for the banquet are \$19 each, which includes \$10 for a DU membership and \$9 for the meal. Tickets for spouses to attend the banquet are \$9. This does not

include a Ducks Unlimited membership.

Tickets may be purchased at the Prentiss County Development Association office, Smith Lumber Co., Jones and Jones CPA, the Prentiss County ASCS office, the Peoples Bank, Stan Pounds Real Estate, Attorney George Via's office, and Jim Lamb's office at Northeast Junior College.

SEC Roundup

Dogs, Rebels Meet Saturday

Georgia took a tough 19-14 victory at Auburn Saturday to win its third straight Southeastern Conference football championship. Rated No. 1 in the nation by both AP and UPI polls, the Bulldogs will play in the Sugar Bowl New Year's Day aiming for a second national championship in three years.

LSU is runnerup in the rugged 1982 SEC race after suffering a mild upset, 27-24, in the last 20 seconds at Mississippi State. Next to the 4-1-1 league record of LSU right now is Tennessee, who tied them 24-24 on Oct. 9, on 2-1-1, after beating Ole Miss 30-17 at Jackson.

Alabama, Auburn and Vanderbilt are all tied for fourth place at 3-2, with Florida 3-3 by taking Kentucky 39-13.

Outside the conference, Vanderbilt ripped Va. Tech

45-0 while Alabama lost to Southern Miss. 29-38. SEC teams are now 31-12-1 with other teams, a winning percentage of 71.6 percent, tops in the nation. That record is 14-8-1 with other conferences and 17-4 with independent colleges.

By conference it is: 3-0 with the Pac-Ten, 2-0 with the Southland (Div. 1-AA), 2-1 with SWC, 1-0 with the WAC and with the MVC (also Div. 1-AA), but only 4-4 with the ACC and 1-3-1 with the Big-Eight.

This Saturday Mississippi State and Ole Miss match their exciting offenses at Jackson to close 1982. Scores of the past three years: 14-9 Ole Miss, 19-14 State and 21-17 Ole Miss.

Tennessee, who can tie LSU for second in the SEC by winning its last two games, meets Kentucky in

Knoxville. Outside the league, LSU hosts Fla. State, Vanderbilt entertains Chattanooga and Florida plays Tulane in the Superdome.

The Associated Press poll has Georgia number 1 again this week, with SMU, Penn Stae, Nebraska and Washington following. LSU, the only other SEC team listed is 12th, just back of UCLA.

"Kickoff," the weekly football publication which rates conferences by power points, lists the SEC first on 105 points. The Pac-Ten has 103.7, the Big-8 103, the ACC 99.5, the SWC 98, the WAC 91.6 and the Big-Ten 88.2.

Bowl possibilities in the SEC besides Georgia are: LSU (7-1-1), Alabama and Auburn (both 7-3), Vanderbilt and Florida (both 6-3) and Tennessee (5-3-1).

A Holiday Tradition

Turkey Tourney Set For Nov. 25

November 25 marks the opening date for the 40th Annual Wheeler Turkey Tournament, according to Wheeler High School basketball coach Sam Richey.

The tournament, beginning on the Thanksgiving night, will end Saturday night, Nov. 27.

The four schools participating, in both boys' and girls' categories, are Wheeler, Thrasher, Baldwin, and Booneville.

The boys' tourney will be a round robin, climaxed on Saturday by back-to-back rivalries: Baldwin-Booneville and Wheeler-Thrasher.

The girls' tournament will be single elimination with one game played each night.

Richey said good crowds are expected. He added that all the teams were evenly matched.

"There will be two good

games every night," Richey said in speaking of the boys' action.

Girls' action begins at 6 each night, with the boys'

games starting at 7:15.

Admission will be \$2 for adults and \$1 for students.

See next week's paper for matchups and game times.

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Shop Manager

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Christmas is Creepin' in and You're Not Quite Ready?

Read The Want Ads or Phone

Call 728-6214



HOMES FOR SALE

FOR SALE: House and approximately 1 acre land in Cairo Community. Also 2 Sunn Speaker Amplifiers. Both reasonably priced. Call Money Mart 8:30-5:30 728-3111. 29-tfn

FOR SALE: 1 Block Building and Lot. Approximately 1600 square feet. Ideal for storage or conversion. Call 728-8183. 14-tfn

FOR SALE: House for sale: 3 Bedroom, 1 bath with 2 acres. Low downpayment, Owner financing. Call Jim Miller, 728-4485. 34-tfn

FOR SALE: House for sale: 3 Bedroom, 1 bath brick with carport. Low downpayment. Owner financing. Call Jim Miller 728-4485. 34-tfn

HOUSE FOR SALE: Under construction. Cardinal Drive, 3 bedroom energy efficient, 100 x 100 lot. \$24,500.00. Call Charles Walden at Builders Supply 728-7551. 33-tfn

FOR SALE BY OWNER: Nice 4 bedroom, 1 1/2 baths, located on private 1 acre lot in Eudor Heights Subdivision. Approximately 1600 Square Feet. For additional information call 728-8494. 35-4tc

FOR SALE: Frame House on Hatchie Turnpike Road. 4 bedrooms, living room, kitchen, 1 bath, central heat and air, barn, 4 acres. Also 10 wooded acres in Blackland community. Day 365-8112, after 5 p.m. 728-7519. Charles Hall 36-3tp

HOMES FOR SALE: NO MONEY DOWN - 10 percent APR Financing to qualified property owners. Call collect Jim Walter Homes, Tupelo, MS 38801, 844-0536. 36-4tp

FOR SALE: House for sale: 2 Bedroom, frame, 3 acres, low downpayment. Owner financing. Call Jim Miller 728-4485. 34-tfn

FOR SALE: 3 Bedroom Brick House, Call 728-3483, Thrasher Community. 38-2tp

LAND FOR SALE

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

FOR SALE: For sale by owner .57 acre lot, nice residential area inside city limits, southeast of Booneville. Good building site. Call 841-1963 after 5:00 p.m. 36-4tc

FOR SALE

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

FOR SALE: SINGER SEWING MACHINE. New in Box. Sews straight, zig zags, makes buttonholes, monograms. Great Christmas present. Sale Price only \$88.00. Payments available. See the sewing machine man each Tuesday afternoon at Main Street Fashions or call for a free home demonstration 728-5590. 32-tfn

FOR SALE: 12 x 60 Mobile Home, Stove and refrigerator, 30 Foot awning for porch or carport. New carpet, new under penning, TV antenna, all storm windows, drapes and rods. Excellent condition. Call 728-5911. 38-1tp

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FOR SALE: All size turkeys. Contact T.L. Stroud. Phone 728-5028. 36-4tp

FOR SALE OR RENT: Flashing Arrow signs. New Stand Signs \$310.00. Includes letters and lights. Set up on your business. Lease Purchase Plan. Call 728-5460. 19-tfn

FOR SALE: SEWING MACHINES-Layaway for Christmas now. Used Singer Machines from \$50.00; New Singer Machines from \$129.95. Come by HOME SEWING CENTER, 205 W. College St., Call 728-3272. 38-tfn

FOR SALE: Hardwood-Slab Wood. \$35.00 per cord delivered. Call 728-6785. 38-2tp

FOR SALE, RENT OR LEASE: New Flashing Signs, including lights and letters. Rent to own available. EDGE SALES COMPANY, 728-7998. 15-tfn

FOR SALE: 1981 Mobile Home, 12 x 50. Take up payments of \$250.00 per month. Call 728-7589. 38-2tp

FOR SALE: "Honest Tom's" is coming in December. 1201 East Church Street. 38-1tp

FOR SALE: 1974 Trailer, 12 x 65 feet. Partly furnished. Priced at \$4000.00. Call 728-9393 after 4:00 p.m. 38-1tp

FOR SALE: 1975 Mobile Home 12 x 70, central air, partially furnished. Call 728-6009. 38-1tp

FOR SALE: One-Row Farmall A with cultivators and draw bar. Good shape. Price \$1,000.00. Call 728-6548. 38-2tp

FOR SALE: Hay for sale \$1.00 bale, baby items for sale, dish washer, General Electric, other items. TV, black and white. Call 728-4670. Items for sale at 101 North 5th Street. Booneville, MS. Trailer space for rent in Wheeler. 38-1tp

FOR SALE: Baby Bed and Mattress for sale, also antique buffet and mirror in good condition. Call 728-4915. 38-1tp

FOR SALE: 13 inch Color TV \$165.00, Also 15 inch Color TV \$150.00. Several others to choose from. BILLY'S PAWN SHOP, 901 East Church St, Call 728-3848. 38-1tc

FOR SALE: Beagle Gun Dogs. Registered and grade. Well trained. \$100.00 up. Also Beagle Pups. Call Cecil Lambert 728-6720. 38-1tp

FOR SALE: 3 1/2 acres of land and a 12 x 60 mobile home, 3 bedrooms 1 1/2 baths, located in Tusculumbia Community. Will sell separately or together. Call 728-3423. 38-2tp

FOR SALE: Upright Piano \$125.00, Also Fender Guitar \$165.00. BILLY'S PAWN SHOP, 901 East Church St., Call 728-3848. 38-1tc

FOR SALE: Wood - \$35.00 per cord. Call 728-6971. 38-1tp

FOR SALE: STEREO - 6 Foot, Dark cabinet, AM-FM, 8 track, 2 external speakers, extra-good condition. Call 728-6753. 38-1tp

FOR SALE: Homelite C71 Chain Saw. \$125.00. BILLY'S PAWN SHOP, 901 East Church St., Call 728-3848. 38-1tc

FOR SALE: SALE!!!! Rebuilt Pianos \$450.00. Price includes bench and delivery. Call Larry's Piano Sales, Belmont, MS 601-454-7518. 38-3tc

FOR SALE: Heavy Duty G.E. Washer. Also 15 foot chest type freezer. Call 728-3403 after 4:00 p.m. 38-2tp

FOR SALE: Gas and Electric Heaters. \$10.00 and up. BILLY'S PAWN SHOP, 901 East Church St., Call 728-3848. 38-1tc

FOR SALE: 1982 KZ650 Kwasaki Motorcycle, black with gold pen stripes. One owner, like new, less than 1,000 miles, assume loan for more information call after 4:00 p.m. 728-9892. 38-1tp

FOR SALE: Large Barn to be torn down and moved. Tin Roof. \$125.00. Call 728-5933. 38-1tp

FOR SALE: Would you believe? A 10 percent Mortgage Loan to qualified purchaser on mobile home and 5 acres. Call 728-8494. 38-tfn

FOR SALE: CHRISTMAS PUPPIES. AKC Miniature Dachshund, red or black. Several other breeds. Lay away. New Albany, MS 534-3897. 38-tfn

FOR SALE: Large Sears Refrigerator with ice maker (Coppertone) Commercial type freezer. Call 728-9051 9:00 a.m. until 4:30 p.m. 38-1tp

FOR SALE: 26 inch Texas Ranger Bicycle, all chrome with speedometer. Like new \$65.00. Call 728-6040. Also 20 Weather Goats for sale \$15.00 and up. Call 728-6040. 38-1tp

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FOR SALE: 1977 Monte Carlo, Landau, all power, power windows and seats. Cruise control, power sunroof, new upholstery. \$2300.00. Call 728-6202 or 728-2307. 35-tfn

FOR SALE: 1980 Ford LTD, Very nice an in very good condition. Best offer. Call 728-3493. 38-1tp

FOR SALE: 1973 Buick Century. \$400.00. Call 728-8449. 38-1tp

FOR SALE: 1977 Datsun B210, 4 door, automatic \$1950.00, Low mileage Call 728-8463 after 5:00 p.m. 38-1tc

WANTED

WANTED: WANTED TO BUY-Used refrigerators, electric ranges, bedroom furniture, dinettes and rockers. Call 728-3807. 37-3tp

NOTICE

NOTICE: Standing at Stud. Registered Arabian Stallion M.L. Shalifex-Chestnut with blaze and one stocking. Also registered Arabian Charro, Jim, a Gray Stallion. Your choice \$300.00, pure bred, registered, \$100.00 grade. By appointment only. Call Bill White 728-9811 nights. 37-2tc

NOTICE: Will care for children in my home Monday thru Friday. Located on by-pass. 728-4848. 36-3tc

NOTICE: Crowson Refrigeration will do service work on appliances, even those purchased at the Western Auto which is no longer in business. They also service General Electric appliances. Phone 728-8139. 36-4tc

NOTICE: Free to the Public-Scrap Lumber. Jordan Industries, Call 728-5324. 24-tfn

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

NOTICE: CLIFF WILSON'S BARBER SHOP is on 700 East Church Street. Across from Foodway. Clipper hair cut \$3.00. Hours: 6 until 6, Monday thru Saturday. Call 728-8559. 38-5tp

NOTICE: Teaching Piano and Voice Lessons. Discount if both are taken. For more information call Tracy Cartwright at 728-9268. 37-2tp

NOTICE: I keep all age children in my home. All hours and on weekends. Good meals and good care. Call 728-7162. 38-1tp

NOTICE: "Honest Tom's" is coming in December at 1201 East Church Street. 38-1tp

NOTICE: TENDER LOVING CARE provided for children any age. Flexible days and time. 728-2383. 38-1tp

NOTICE: Cash paid for used cars and trucks. 1975 and older. BILLY'S PAWN SHOP, 901 East Church St., Call 728-3848. 38-1tc

HELP WANTED

HELP WANTED: CRUISE SHIP JOBS! Great Income potential. All occupations. For information call 602-998-0426, Ext. 4915. 36-4tp

FOR RENT

FOR RENT: 3 Bedroom Mobile Home, unfurnished with air conditioner. References required. Call 728-8183. 21-tfn

FOR RENT: 3 Bedroom House, located 3 1/2 miles East of City Limits. Deposit required. Call 844-4493. 38-tfn

FOR RENT OR LEASE: Office Space on King Street. Carpeted and air conditioned. For more details call Bill Morgan 728-7824. 16-tfn

FOR RENT: Mobile Home, 2 bedroom, central heat and air conditioning. Inside City, all utilities paid. Call 728-5867 or 728-5677. 28-tfn

FOR RENT: HOUSE FOR RENT: ALSO For sale camper hull for Datsun SWB Pickup. Call after 6:00 p.m., Curtis Briley, 728-4596. 38-1tp

FOR RENT: Apartment-3 Large Rooms, unfurnished, available December 1st, \$125.00 per month. Call 728-5933. 38-1tp

FOR RENT: 2 Bedroom House Trailer. Deposit. Trailer is furnished but utilities NOT furnished. Call 728-9001 days or 728-7546 nights. 38-tfn

FOR RENT: 2 Bedroom Apartment. Everything furnished. \$50.00 per week. Call 728-3493. 38-1tp

FOR RENT: Very nice large three room furnished apartment. Private entrance and bath. All utilities furnished. References required. Working couple preferred. Call 728-4339. 38-2tp

COSBY DOZER SERVICE
DIRT WORK, CLEARING, PONDS, V-DITCHES, ETC.
F. L. COSBY
PHONE 728-6365

NOTICE
Septic Tanks Pumped & Cleaned
728-4826 38-4TP

WAYNE'S RADIATOR SHOP
REPAIR - RADIATORS, HEATERS, WATER PUMPS
CALL 728-9064 38-TFN

SPECIALS:
Commercial Carpet 12'-15' width 2.99 to 4.99
Bar Stools-Solid Wood 29.99
Commodore-White 44.99
Carpet 4.99 to 9.99
Vinyl 1.99 to 5.99
Wallpaper 1.49-5.99 SR
Light fixture 1/2 list price
Lamps 3.99 to 67.50
Bath vanities with marble top 59.99 to 189.99
Ceiling Fans-Discount prices
OUTLET HOME SUPPLY
Highway 72 East, Corinth, Miss. 287-7503. 38-tfn

Photography
BY
Charles
WILL BE AT
The Grace Shop
Market Street
Booneville, Miss.
Nov. 26-27
Fri-Sat.
10 a.m.-5 p.m.

NOTICE
DECEMBER, 24, 2:00 P.M. AT THE FARMERS MARKET, BOONEVILLE, MISS.
\$100.00 WILL BE GIVEN AWAY TO THE NAME DRAWN REGISTER AT FARMERS MARKET TO BE ELIGIBLE. NO PURCHASE NECESSARY.
SPONSORED BY REDGATE FARMS, NEW SITE, HOME OF "THE FAMOUS REDGATE YAMS."
OWNED AND OPERATED BY
MR. & MRS. JERRY WAYNE MOORE, NEW SITE, MISS.
PHONE 728-5227 38-1TP

DAVIS & CHILDERS REALTY
100A South Second Street Booneville, Miss
Telephone 601-728-7328

Two Bedroom
2 Bedroom, 1 Bath home on two lots at Lake Mohawk
2 Bedroom, 1 Bath home on Massey Street. Very REDUCED
2 Bedroom, 1 Bath with 9 acres near Altitude

*Three Bedroom
3 Bedroom, 1 Bath, 3 acres, near Marietta
3 Bedroom, 2 Bath Brick home on Terry Street
3 Bedroom, 3 1/2 Bath frame home near Gaston
3 Bedroom, 2 1/2 Bath Brick home on Cherokee Park Ext.
3 Bedroom, 2 Bath on Westwood Drive REDUCED
3 Bedrm., 2 Bth Older Early Am. home-Marietta St.
3 Bedroom, 1 Bath Brick home on Washington St.
3 Bedroom, 1 Bath Brick on Franks Road
3 Bedroom, 1 Bath frame on Hatchie St.
3 Bedroom, 2 Bath Brick home on Ninth St.
3 Bedroom, 1 Bath Brick home on Hatchie St. Extra Lot SOLD
3 Bedroom, 1 Bath Brick on Summer Lane
3 Bdrm, 2 Bth Brick, 4 ac, Old Marietta Rd, 10% loan
3 Bdrm, 2 Bth Brick, 14 acres on Hatchie Turnpike Rd.
3 Bedroom, 2 1/2 Bath Rancher on Comer Drive 3,000 ft.
3 Bedroom, 2 Bath, frame, older home on W. Church
3 BR, 2 bath brick, 1700 sq. ft. Large barn
3 Bedroom, 2 Bath, Frame, Garage, Park St.

Four Bedroom
4 Bedroom, 2 bath, frame on Marietta St.
3-4 Bedroom, 2 Bath Brick on West Church Street
4 Bedroom, 2 Bath, corner of Oakhaven & Michael

Land
2 acres on Bypass 250' frontage
50 acres with unfinished house, Meadowcreek Rd.
46 acres, 1/2 open, 1/2 timber, Blactop Road on Dry Creek
67 acres and 10 1/2 acres of timberland near Hopewell
6 acre Building site on the Blackland-Jumpertown Road
29 ac of culover Land in Tishmingo Cnty \$275 per ac
5 ac Bldg Lot and 2 1/2 acre Bldg site on Old Marietta Rd.
Lot at Lake Mohawk-\$800.00
Comm bldg on Escel Lot-Hwy 45 & Hwy 30-Frankstown
3 Resident Lots on North Haven Drive

Robert Davis, GRI.....365-8021
Travis Childers, GRI.....728-7694
Jackie Smith728-7223

NOW OPEN
VIDEO SPECIALTIES
Tired of reruns, soap operas, poor TV reception? Come by VIDEO SPECIALTIES (next door to K&G Used Cars, Hwy. 30 By-pass) for Free demonstration of Satellite TV. More than 70 channels.
Bank Financing available.
Call 728-7700 Open
or 728-3366 Tuesday-Saturday
after 6:00 p.m. 10:00 - 5:00

REALESTATE FOR SALE
BETTER-HOMES-ON-MARKET
3 Bedroom Brick, 3 Baths, Basened
3 Bedroom Brick, 3 Baths, Den, CH&A
4 Bedroom Brick, 10 acres, Basement, 3 Baths
4 Bedroom Brick, 2 Baths
4 Bedroom, 3 Baths, Basement, 2 Kitchens, Green House
3 Bedroom, 2 Baths, Den
3 Bedroom, 2 Baths, Den
3 Bedroom, 2 1/2 Baths, Den
3 Bedroom, 1 1/2 Baths, Den, Fireplace

OTHERS-ON-MARKET
3 Bedroom, Frame, 2 Baths, 3 acres
2 Dwelling on same lot, Frame
2 Dwelling, Frame & Block, McClamrock Dr.

LOTS -
4 Building, Lots, Jacinto-Heights
5 Acres, Cyclopedia Fence, Hwy 45 South

FOR APPRAISALS & REAL-ESTATE-NEEDS
Theron S. Pounds
109 1/2 MAIN STREET
BOONEVILLE, MISS.
728-7873

Insulate Now!
Here's How We Do It.

SWINNEY'S
AIR CONDITIONING
304 NORTH COLLEGE STREET
BOONEVILLE, MISS.
PHONE NO. - 728-6167 - 728-6061

Photography
BY
Charles
WILL BE AT
The Grace Shop
Market Street
Booneville, Miss.
Nov. 26-27
Fri-Sat.
10 a.m.-5 p.m.

Advertising in the Classified Ads

makes "cents" . . . and nickles . . . and dimes
and quarters . . . and dollars

SALE & YARD SALES

SALE: SPECIAL SALE: Braddocks Auction Sale between Rienzi and Biggersville, Highway 45 South. Thursday night November 18th, 6:30 p.m. 2 Trucks. New and used merchandise, toys, glassware, jewelry, ceramics, tools, candy, woodworks. One items will be sold to the highest bidder. Everyone invited. 38-1tp

YARD SALE: Saturday, November 20th, from 8:00 a.m. until 4:00 p.m., 1100 Skyline Drive West. Children, mens and womens clothes. Several nice coats. Set of bunk beds, plus lots of odds and ends. In case of rain will be held inside. 38-1tp

YARD SALE: Saturday, November 20th, 7:30 until?, at 107 Seventh Street across from Handy Dan's. Lots of clothes and miscellaneous items. Also 1980 Yamaha Euduro 175 for sale. Excellent condition. Priced to sell \$500.00. Call 728-3215. 38-1tp

YARD SALE: Tuesday, November 23rd, 9:00 a.m. until 4:30 p.m. 309 Miller Circle, home of Mauveline Rone. Shoes and clothes. 38-1tp

GARAGE SALE: Sponsored by Ladies Catholic Aid Society. Friday and Saturday, November 19th and 20th. Corner of Bishop and Washington Streets. 8:00 a.m. until. Good bargains. 38-1tp

RUMMAGE SALE: Friday and Saturday, 6 miles East of Booneville. Highway 30. First house on right after you pass Hill's Chapel Church. All kinds of clothes make your price. Look for sign. 38-1tp

CARPORT SALE: Children and adult clothes, baby bed, single bed, other miscellaneous items. Thursday and Friday, 8:00 a.m. until ? 104 Eudora Heights. 38-1tp

Sell It Fast With A Want Ad

LAND POSTED

ALL LAND OWNED, MANAGED OR LEASED BY PERSONS LISTED BELOW IS POSTED AGAINST HUNTING, FISHING, TRESPASSING, LIVESTOCK RUNNING AT LARGE AND DUMPING GARBAGE.

Odell Williams 11-18-83
Mrs. Floyd Ray 5-18-83
M.D. Ward 5-18-83
Billy H. Ward 5-18-83
Harold Ward 5-18-83
Dr. George W. Estell 5-18-83
W.E. Estell 5-18-83
Loraine McAnally 5-18-83
Orlien C. Hare 11-1-83
George Otto Cooksey 5-1-83
M-M John T. Perkins 10-21-83
J.O. Wheeler 7-15-83
Leroy Livingston 7-16-83
Charles Livingston 7-16-83
Wyatt Breedlove 8-26-83
Billy Potts 8-19-83
Johnny W. Browne 3-28-83
Dennis Brown 3-23-83
J.L. Brown 3-23-83
Dwight Brown 3-23-83
Vance Jones 9-23-83
Harold Franks 10-13-84
David E. Chase 3-23-83
Henry & Sarah Windham 10-21-83
Wayne & Faye Hall 10-21-83
Lillian Hardy 4-11-83
Roscoe Ricks 4-11-83
Houston Pharr 10-21-83
Ethel Hurd 8-5-83
Mrs. Clyde Gardner 10-21-84
M-M M.B. Wright 10-21-83
Jim L. Castleberry 10-21-83
Leonard Sappington Estate 10-21-83
Frank Frasier 10-21-83
Arlis M. Harris 10-21-83
W.R. Lowrey 10-14-83
R.C. Tice 11-10-83
Cayce Depoyster 10-29-83
Edwin D. Ozbirn 10-29-83
Nancy B. Long 11-10-83
Julian Johnson 5-10-83
Ivy Ricks 5-10-83
Johnny Johnson 11-19-82
Nell Davis 11-19-82
L.Q. Jackson 11-19-82
Mrs. Frank Smart 11-19-82
W.L. Hall 11-19-82
Ila Mae Clements 11-19-82
Quintan Johnson 11-19-82
James E. Windham 11-19-82
Mattie Glen Wren 11-19-82
Benny Eaton 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
Norman Davis 11-19-82
Hoyle Eaton 11-19-82
Horace Ernie Bishop 7-29-83
Nina Carr 8-16-83

ESTATE POSTED

Olen Gray Estate 10-8-83
G.O. Wilson Estate 9-16-83
Paul Botts 9-9-84
Baxter E. Smith Estate 10-21-83
G.W. Engle Estate 10-21-83
Sam Bailey Estate 7-15-83
John Eaton Estate 11-18-83
A.J. Tolar, Jr. Estate 4-1-83
John Eaton Estate 11-12-82
Mrs. J.J. Bryum Estate 11-19-82
Buddy Wells Estate 11-19-82
W.M. Gann Estate 12-17-82
Annie Lee Estate 9-9-83
John Lusk Estate 5-10-83



CARD OF THANKS

The family of Mrs. Belle Cunningham Godwin expresses deepest gratitude to those who shared in our grief during the illness and death of our beloved mother and grandmother.

Special appreciation goes to McMillan Funeral Home directors, and to Dr. Billups and Dr. Moore and the nursing staff at the Surgical Intensive Care Unit of Northeast Miss. Medical Center.

Gratefully acknowledged are the prayers and support of friends and the comforting services of Bro. Bill Huggins and Bro. Vanderbilt Black.

CARD OF THANKS

The family of Howard Owens wishes to take this method to express our thanks to our friends for the kindness shown to us during the death of our dad. To the nurses on A wing for being so kind to him. To all the ones who brought food and the beautiful flowers. For the visits and phone calls.

A special thanks to Bro. Gibson and Bro. Wells for the messages of comfort, and to Sister Wells Hill for the message in song. Also the men that sat up at night.

Salts Funeral Home could not have been any nicer and understanding. Thank you all so much and may God's richest blessings fill your lives.

Erlene Smith
Evelyn Smith
Edith Davidson
Ophelia Simmons
Lealon Travis, Jimmy, Timmy Owens

CARD OF THANKS

The family of Velma Yates Michael would like to thank each person who rendered any type of deed during her illness and death. All of the beautiful flowers would have been so pleasing to her.

A special thanks to the hospital staff, Aletha Lodge, Dr. Johnson, McMillan Funeral Home, Rev. Millard Yates, Rev. Dan Ross, and Jean and Jackie Blessingame for each of their services.

The family would also like to extend a personal thank-you to Mrs. Mae Dean Lambert who was so very faithful to her "Aunt Velma."

The thoughtfulness shown toward her will remain in our memory - may each of you be blessed for your kindness.

Frank Yates Family
Audie Yates Family
Lillie Michael Family
Ethel Green Family
Nieces - Nephews

CARD OF THANKS

We would like to express our deepest gratitude to all those who helped us through our time of sorrow. Also we note a special thanks to the Baptist Memorial Hospital of Booneville. To the Doctors and nurses who aided in the care of Oma Windham.

Thanks are also extended to Brother Gerald Carpenter and McMillan Funeral Home for their service. God bless each of you is our sincere prayer.

The Family of
Oma L. Windham

FIBERGLASS PANELS
For Greenhouses,
patios, mobile home underpinning, 10-15-20-25' sq. ft.
862-2021, Fulton, Ms. 38843

ROACHES?
TRY ODORLESS SURE KILL.
ALL YOU CAN LOSE IS YOUR ROACHES. GUARANTEED.
FOODWAY
SUPERMARKET

NOTICE Building Permits Required

No building or other structure shall be erected, moved, added to, or structurally altered without a permit therefor, issued by the Administrative Official. No building permit shall be issued except in conformity with the provisions of the Zoning Ordinance, except after written order from the Board of Adjustment. 2-TC

LAST TIME TONIGHT
Zapped!
The comedy
ALL SEATS 99¢
COLLEGE CINEMA

COLLEGE CINEMA
FRI. - SAT. - 7:45, MON. - THURS. - 7:15 P.M.
"SATURDAY MATINEE" - 99¢

NIGHT SHIFT
A LADD COMPANY RELEASE
A WARNER COMMUNICATIONS PRESENTATION
Starring
RICHARD CHAMBERLAIN
JOHN HOUSEMAN
A NEW WORLD PICTURES

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): Chester W. Cole and Cherry S. Cole, DATE EXECUTED: August 22, 1980; TRUST DEED BOOK: 127; PAGES: 39.

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 foresaid County at 11:00 A.M. on the 29th day of November, 1982, 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 Northwest Quarter of Section 16, Township 5, Range 6 East described as follows: Commencing at the Northeast Corner of said Quarter and run South along a fence for 1255 feet; thence run West along a fence for 383 feet to the center of a paved road for a point of beginning; thence continue West for 423.4 feet; thence run North 51 degrees 15 minutes East 330.2 feet to the center of said paved road; thence run South 38 degrees 45 minutes East along the center of said road for 265 feet to the point of beginning. Containing 1.0 acres, more or less.

November 4, 1982
Date

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by instrument dated August 4, 1982, and recorded in Book 137, Page 84, of the records of the aforesaid County and State

Nov. 4, 11, 18 & 25, 1982
36-4TC

Legal Notice

EXECUTOR'S NOTICE OF CREDITORS

RE: LAST WILL AND
TESTAMENT OF RANDELL S.L.
HUNKAPILLER

NO. 13,503

Letters Testamentary having been granted on the 25th day of October, 1982, by the Chancery Court of Prentiss County, Mississippi, to the undersigned as Executor of the Estate of Randell S.L. Hunkapiller, 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 25th day of October, 1982.
BOYD WAYNE HUNKAPILLER
Executor

Oct. 28, Nov. 4, 11 & 18, 1982
35-4TP

Legal Notice

The Board of Mayor and Aldermen of the City of Booneville, Mississippi, took up for consideration the matter of submitting to the qualified electors of the Booneville Municipal Separate School District a certain proposal for the issuance of general obligation bonds of said District to raise money for the purpose of erecting, repairing, equipping, remodeling, and enlarging school buildings and related facilities, including gymnasiums, auditoriums, lunch rooms, and libraries.

After a discussion of the subject, Alderman Steen offered and moved the adoption of the following resolution:

RESOLUTION CALLING AND PROVIDING FOR THE HOLDING OF A SPECIAL ELECTION WITHIN THE BOONEVILLE MUNICIPAL SEPARATE SCHOOL DISTRICT, PRENTISS COUNTY, MISSISSIPPI.

WHEREAS, the Board of Mayor and Aldermen of the City of Booneville, Mississippi (hereinafter referred to as the "Governing Body"), acting for and on behalf of the Booneville Municipal Separate School District, Prentiss County, Mississippi (hereinafter referred to as the "District"), does hereby find, determine, adjudicate and declare as follows:

1. A certified copy of a resolution adopted by the Board of Trustees of the District has been filed with the Governing Body within sixty (60) days of the date hereof requesting that an election be called to determine whether or not bonds of the District shall be issued for the purpose hereinafter set forth, and fixing the maximum amount of such bonds, which is the amount hereinafter set forth.

2. The Governing Body is authorized and empowered by the provisions of Sections 37-59-1 through 37-59-45, Mississippi Code of 1972, to call an election on the proposition hereinafter set forth and to issue the hereinafter described bonds if at least three-fifths (3/5) of the qualified electors of the District who vote in such election shall vote in favor of the issuance of such bonds.

The assessed valuation of taxable property within the District, as ascertained by the last completed assessment for taxation, is as follows: Real Property, \$9,953,015.00, Personal Property, \$2,954,615.00, Public Utilities, \$730,426.00, Motor Vehicles, TOTAL, \$13,640,056.

3. The District now has no outstanding bonded indebtedness.

4. The amount of bonds of the District hereinafter proposed to be issued, to-wit, Two Million Thirty-five Thousand Dollars (\$2,035,000), will not result in the imposition on any of the property in the District of an indebtedness for school purposes of more than fifteen percent (15 percent) of the aforesaid assessed valuation and will not exceed any constitutional or statutory limitation of indebtedness applicable to the District.

5. The purposes for which the proposed bonds are to be issued, as hereinafter set out in the body of this Resolution, are purposes authorized by Sections 37-59-1 through 37-59-45, Mississippi Code of 1972, and the Governing Body is authorized to call an election to be held in the District for the purpose of submitting to the electors thereof the proposition hereinafter set out.

NOW, THEREFORE, BE IT RESOLVED BY THE BOARD OF MAYOR AND ALDERMEN OF THE CITY OF BOONEVILLE, MISSISSIPPI, AS FOLLOWS:

SECTION 1. That a special election shall be and the same is hereby called and ordered to be held within the Booneville Municipal Separate School District on Tuesday, the 7th day of December, 1982, for the purpose of submitting to the qualified electors of the District the following proposition:

PROPOSITION

Shall the Booneville Municipal Separate School District, Prentiss County, Mississippi, issue its general obligation bonds, payable as to principal and interest out of and secured by the aforesaid pledged of the aforesaid direct and continuing tax to be levied annually without limitation as to time, rate or amount upon the taxable property within the geographical limits of said District, in the maximum principal amount of \$2,035,000 to raise money for the purpose of erecting, repairing, equipping, remodeling, and enlarging school buildings and related facilities, including gymnasiums, auditoriums, lunch rooms, and libraries?

SECTION 2. That the said election shall be held at the usual polling places in the District. The said polling places shall be open from the hour of 7 o'clock a.m. until the hour of 6 o'clock p.m. on the day of said election. All qualified electors of the District shall be entitled to vote at said election.

SECTION 3. That the Chairman of the Board of Election Commissioners of the City of Booneville, Mississippi, should cause ballots to be used at the special election to be printed in substantially the form as follows:

OFFICIAL BALLOT
SPECIAL BOND ELECTION
BOONEVILLE MUNICIPAL
SEPARATE SCHOOL DISTRICT
PRENTISS COUNTY, MISSISSIPPI

PROPOSITION

Shall the Booneville Municipal Separate School District, Prentiss County, Mississippi, issue its general obligation bonds, payable as to principal and interest out of and secured by an irrevocable pledge of the aforesaid direct and continuing tax to be levied annually without limitation as to time, rate or amount upon the taxable property within the geographical limits of said District, in the maximum principal amount of \$2,035,000 to raise money for the purpose of erecting, repairing, equipping, remodeling, and enlarging school buildings and related facilities, including gymnasiums, auditoriums, lunch rooms, and libraries?

FOR THE BOND ISSUE ()
AGAINST THE BOND ISSUE ()

Instructions to voter: Place a cross (X) or check (✓) mark opposite your choice.

On the reverse of each ballot there shall be printed substantially as follows:

OFFICIAL BALLOT
SPECIAL BOND ELECTION
BOONEVILLE MUNICIPAL
SEPARATE SCHOOL DISTRICT
PRENTISS COUNTY, MISSISSIPPI
TUESDAY, THE 7TH DAY OF
DECEMBER, 1982
BOONEVILLE PRECINCT

SECTION 4. That the Chairman of the Board of Election Commissioners of the City of Booneville, Mississippi, should cause ballots to be prepared for voters who will be absent on the election date, and who are otherwise qualified to cast an absentee ballot, and such ballots shall be made available for distribution as provided by law.

SECTION 5. That notice of said election shall be given by publication once a week for not less than three (3) consecutive weeks in the Banner-Independent, a newspaper published in the City of Booneville, Mississippi, and having a general circulation in said municipality and in the District, and qualified under Section 13-3-31, Mississippi Code of 1972. The first publication of such notice shall be made not less than twenty-one (21) days prior to the date of said election and the last publication of such notice shall be made not more than seven (7) days prior to the date of said election. The said notice shall be in substantially the following form:

NOTICE OF SPECIAL
BOND ELECTION
BOONEVILLE MUNICIPAL
SEPARATE SCHOOL DISTRICT
PRENTISS COUNTY, MISSISSIPPI

NOTICE is hereby given to the qualified electors of the Booneville Municipal Separate School District that a special election will be held in said District on Tuesday, December 7, 1982, at which time there will be submitted to the qualified electors of said District the following proposition:

PROPOSITION

Shall the Booneville Municipal Separate School District, Prentiss County, Mississippi, issue its general obligation bonds, payable as to principal and interest out of and secured by an irrevocable pledge of the aforesaid direct and continuing tax to be levied annually without limitation as to time, rate or amount upon the taxable property within the geographical limits of said District, in the maximum principal amount of \$2,035,000 to raise money for the purpose of erecting, repairing, equipping, remodeling, and enlarging school buildings, and related facilities, including gymnasiums, auditoriums, lunch rooms, and libraries?

The said election will be held at the usual precincts and voting places in said District, which are as follows:

Precinct, BOONEVILLE, Voting Place, CITY HALL.

The said polling places will be open from the hour of 7 o'clock a.m. until the hour of 6 o'clock p.m. on the day of said election. All qualified electors of said District may vote at said election. The proposition shall be deemed to have been assented to if, and only if, three-fifths (3/5) of the qualified electors who vote in such election shall vote in favor of the issuance of such bonds.

Done by order of the Board of Mayor and Aldermen of the City of Booneville, Mississippi, this 8th day of November, 1982.

June Hutchison
City Clerk
City of Booneville,
Mississippi

SECTION 6. That the said election shall be conducted and the return thereof made, canvassed and declared as nearly as may be in like manner as is now provided by law in the case of general elections in the State of Mississippi. The Board of Election Commissioners of the City of Booneville, Mississippi, shall forthwith after the holding of said election, prepare and file with the Clerk of the Governing Body a report showing the results of said election.

SECTION 7. That the bonds due and payable on the foregoing proposition shall be issued only in the event that the issuance thereof be assented to by three-fifths (3/5) of the qualified electors of the District voting thereon at said election.

SECTION 8. That a certified copy of this resolution shall be delivered by the Clerk to the Election Commissioners as and for their warrant and authority for the holding of said election as herein provided for on the date herein fixed.

Alderman Lambert seconded the motion to adopt the foregoing resolution, and the question being put to a roll call vote, the result was as follows:

Alderman William B. Allen voted: Aye.
Alderman R.G. Houston voted: Aye.
Alderman F. Wade Lambert voted: Aye.
Alderman Charles Steen voted: Aye.
Alderman Norman T. Young voted: Aye.

The motion having received the affirmative vote of a majority of the members present, the Mayor declared the motion carried and the resolution adopted, on this 8th day of November, 1982.

Chas. E. Crabbs
Mayor

ATTEST:
June Hutchison
City Clerk

(Seal)
Nov. 10, 18, 25 & Dec. 2, 1982
37-4TC

Legal Notice

NOTICE TO CREDITORS

Letters of Administration having been granted on the 2nd day of November, 1982, by the Chancery Court of Prentiss County, Mississippi, to the undersigned, upon the estate of James Clyde Shook, deceased, notice is hereby given to all persons having claims against said estate to present same to the Clerk of this Court for probate and registration according to law within 90 days from this date, or they will be forever barred.

THIS 2nd day of November, 1982.

COMER & JENKINS
SOLICITORS

Nov. 4, 11, 18 & 25, 1982
34-4TC

Legal Notice

SUBSTITUTED TRUSTEE'S NOTICE OF SALE

WHEREAS, on February 4, 1980, Bonard D. Grisham and wife, Mary B. Grisham, executed their certain Deed of Trust for the benefit of Baldwin Finance Company, Baldwin, Mississippi, as shown in Trust Deed Book 125, Page 54, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, on July 3, 1980, Bonard D. Grisham and wife, Mary B. Grisham, executed their certain Deed of Trust for the benefit of Baldwin Finance Company, Inc., Baldwin, Mississippi, as shown in Trust Deed Book 129, Page 459, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, said Deeds of Trust were assigned to National Loans, Inc., D/A First National Loans, by instrument dated August 3, 1982, and is recorded in Trust Deed Book 137, Page 790, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, the owner and holder of the aforesaid Deeds of Trust has duly substituted and appointed R. Michael Bolen as Substituted Trustee in the place and stead of the original Trustee by instrument dated October 18, 1982, and recorded in Trust Deed Book 137, Page 791, Chancery Clerk's Office, Prentiss County, Mississippi; and

WHEREAS, default having been made in the terms and conditions of said Deeds of Trust and the entire debt secured thereby having been declared due and payable in accordance with the terms of said Deeds of Trust and the legal holder of said Deeds of Trust, National Loans, Inc., D/A First National Loans, having requested the undersigned Substituted Trustee to execute this trust and said land and property in accordance with the terms of said Deeds of Trust for the purpose of raising the sums due thereunder, together with attorney's fees, substituted trustee's fees and expenses of sale.

NOW, THEREFORE, I, R. Michael Bolen Substituted Trustee in the said Deeds of Trust will on the 3rd day of December, 1982, after legal 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 and best bidder for cash, the following described property lying and being situated in Prentiss County, Mississippi, to-wit:

Situated in the Town of Booneville, County of Prentiss, State of Mississippi, to-wit: Starting at the Southeast corner of Block No. 13, Williams, Boone and Curlee Survey of the Town of Booneville, in Prentiss County, Mississippi, thence North along the East boundary said block 105 feet to the point of beginning of the land herein described; thence continuing North 75 feet; thence West parallel with the South boundary line of said block 320 feet; thence South parallel with East boundary of said block 75 feet; thence East parallel with the South line of said block 320 feet to the point of beginning.

Said sale will be made subject to a prior Deed of Trust to Farmers Home Administration recorded in Trust Deed Book 96, Pages 231-234. I will convey only such title as is vested in me as Substituted Trustee.

WITNESS MY SIGNATURE on this 28th day of October, 1982.

R. MICHAEL BOLLEN,
SUBSTITUTED TRUSTEE

Nov. 10, 18, 24 & Dec. 2, 1982
37-4TC

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): Jim G. Owens and Judy L. Owens, DATE EXECUTED: May 3, 1979, TRUST DEED BOOK 121, PAGES 250.

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 4th day of December, 1982, 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 Southwest Quarter of Section 14, Township 5 South, Range 7 East and described as follows: Beginning at the Northwest corner of said Quarter and run East along the North boundary of said Quarter 590 feet to a point of beginning; thence due South along the West boundary of Johnny Cummings' tract to a point 145 feet South of Hatchie Street; thence West 85 feet to a stake; thence North 145 feet to Hatchie Street; thence East 85 feet to the point of beginning.

LESS AND EXCEPT: One-half of all minerals on the above described property.

November 11, 1982
Date

Marion H. Mills
Substitute Trustee

These First Graders Know What They Like And How To Cook It

Just about everyone has a favorite recipe - including first graders in Martha Lewis Curlee's class at Booneville Elementary School.

Of course first grader's recipes may vary slightly from some recipes because sometimes they can't remember all the ingredients that their mom's put in the recipes to make them taste so good.

Judging from these first grader's recipes, many of them have mothers who work outside the home and their mothers also have the convenience of microwave ovens.

Mrs. Curlee asked the students their favorite recipes and then she wrote down their instructions.

FIRST GRADER'S RECIPES

Strawberry Pie

Joseph Williams

Crust (buy at the store. Can be found in the ice thing where everything is frozen).

2 baskets strawberries
Mix something in a bowl (but I don't know what).

She puts something in the crust (I don't know what. She never told me the name of the stuff).

Then she puts the strawberries in and lets it cook 5 minutes. Eat.

Sonic Hamburger

Kristy Saylor

Buy meat at the store. Put 1 cup of cheese on it. Put 1 cup of onion on it. Cook 30 minutes. Take it out of the oven and eat it.

Apple Dumplings

Holly Koon

Put 2 apples in the bowl. Put dumplings in the pan. 1 cup flour and some dough. Make straight little fat lines and cut them up. Put 1 cup of cinnamon on the little lines. Put the apples and the dumplings in a big pot and cook for 1 hour.

Take out and let cool. Then you eat them and watch the "Apple Dumpling Gang" on TV.

Pizza

Brent Burcham

Dough-Flour, 2 or 3 cups. Milk, about 1 cup. Mix, pat, roll out. Put in the oven.

Topping: Pepper, sausage, cheese, mushrooms - as much as it looks like. Sprinkle on top of dough. Put in oven - medium degrees (at least). Cook 25 minutes at least. Take it out and eat it.

Fried Chicken

Mandy Wilkenson

Go to the store and buy the chicken (fried). Get it out of the box and cook it. Put 1/2 cup of oil in the pan and turn oven on and it cooks.

Turkey

Myra Hunkapiller

Go to the store and get a plain ole turkey. Hook the turkey up to the microwave for about 5 hours. Rub turkey with sauce (get this at the store). Put turkey back in microwave (2 hours). Take out and put on a pan and eat it.

When Daddy gets finished with it, me and Mama don't have any left.

Psketti

(Spaghetti)
Katina Maness

Boil hot water (1/2 pot full). Break those little sticks up in the pot. Put the sauce in it. Get the sauce at the store out of a can. Cook 1/2 hour. Put in plate and eat.

Chocolate Chip Cookies

Shella Essary

Get some dough (at the store in a bag). Add 20 chocolate chips. Roll out the dough. Get a can with the lid out and mash circles. Put on a pan in the oven. Cook 50 minutes.

Pudding

Chaswick Sullivan

2 sticks of butter
3 spoons of water
4 cups of flour
Stir it up and eat it.

Jello

Laquita McDonald

1 pot full of water. When it gets real hot tear the jello open. Pour it in a bowl. Pour in the water (1 cup). Stir it up then you put it in the refrigerator until you get ready to eat it.

Chocolate Cake

Amy Woodruff

2 eggs
4 cups flour
3 cups water
1 cup milk
Cook the above 2 hours. Take it out. Let cool. Put icing on and eat. Icing - buy at the store. When Daddy gets home we eat it.

Hamburger

Nat Whitaker

Go to the store and get meat. Roll it in your hands. Cook it on the stove in a pan. Eat 'em!

Chicken Noodle Soup

Mae Crowson

Buy 1 can of chicken noodle soup. Get one of those little things you turn and it whizzes the top open. You put in a bowl, put in the oven at medium temperature. Cook 4 or 5 minutes. Pour in a bowl and eat.

Chocolate Pudding

Carla Holder

1 cup flour
2 cups milk
Stir this. Put in the refrigerator for a little bit - 1/2 hour. Get it out and eat it.

Cinnamon Rolls

Jeff Skinner

Dough - 4 cups flour, 2 cups water, 2 cups milk. Stir up and roll up. Cut up dough. Put in the pan. Let cook 9

hours. Leave in oven until you are through eating supper. Oh yeah, put sugar on the top of it.

M&M Cookies

Jodi Nunley

Dough - buy this at the market. Put some brown stuff on the dough. Take a knife and poke holes in the dough. Put as many M&M's in the dough as there are holes. Put in a pan. Put in the oven on hot temperature. Bake 50 minutes. Take out of the oven and eat.

Meukrone

(Macaroni)
Misty Inman

Take the macaroni out of the freezer. Put 1/2 cup of cheese in. Put in the microwave. Cook 30 minutes. Get it out and eat it.

Apple Pie

Romella Agnew

Put some flour, about 5 cups, in it. Put some sugar, about 3 cups, in it. Put some flavor, about 1 teaspoon, in it. Put in the oven for 4 hours.

Soup

Jennifer Berryman

Put about 3 potatoes in a pan. Put about 4 tomatoes in a pan. Put about 5 cups beans in a pan. Cook for about 5 hours. Eat it!

Homemade Ice Cream

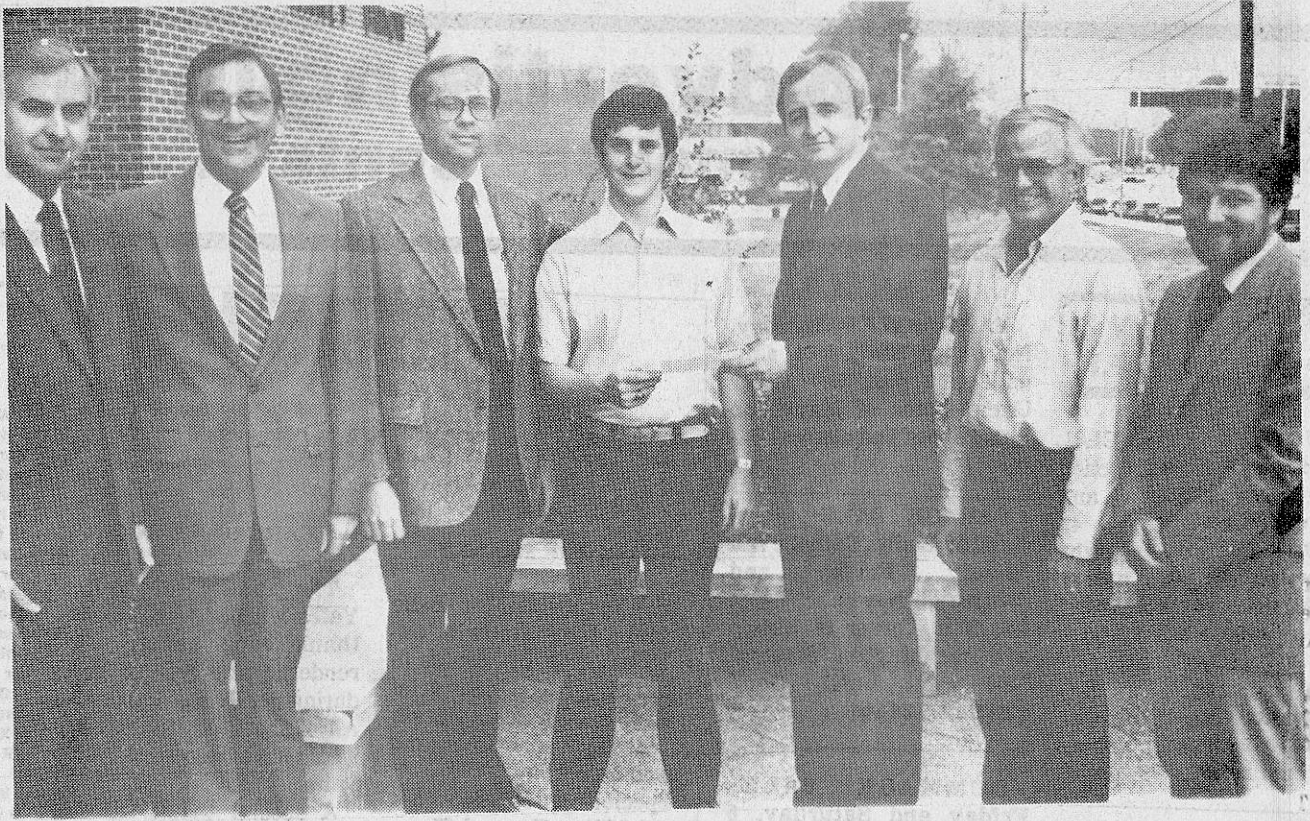
Tommy Shook

Put ice in a bowl that has a bucket with a top and a thing that turns. Put 3 cups sugar in the bucket then turn for a REAL long time. Put in the freezer.

Good Gravy

Dale Christian

3 cups flour.
Put in the pan with 1 cup grease. Stir and cook about 6 hours. Put in a bowl and stir again. Then we eat it!



RECEIVES SCHOLARSHIP - Samuel Barnett (center), a Northeast Junior College freshman from Rienzi, accepts a \$200 scholarship from Mike Sappington, president of the Bank of Mississippi - Booneville Branch. The scholarship is awarded annually to a prentiss County student who shows both academic accomplishment and financial need. Present

were (l-r) Thomas D. Keenum, chairman of the Northeast Board of Trustees; President Harold T. White; J.C. Whitehead, chairman of the board-Bank of Mississippi; Barnett; Sappington; Doug Jumper, bank director; and Larry Hogland, assistant vice president of the Booneville branch.

County Agent's Report

By W.H. HADEN
County Agent

BULL TEST STATION

The Northeast Mississippi Bull Evaluation Station located on Dalton Garner's farm in Prentiss County began its fourth year of operation on Oct. 6 when bulls consigned by breeders arrived. This has been the only facility of its kind in the state until recently when one was organized at Hinds Junior College.

The purpose of the test station is to scientifically measure gains and body size of bulls to provide information for the breeder and provide recognized superior bulls for the cow man. Eye ball evaluation in most cases does not get the desired results, but when bulls pass the test in this station you can be assured of bulls that will increase gains, grades, and profits in practically any herd. These bulls are not fed high energy rations of grain, as in most such stations, but are fed on silage supplemented with the necessary ingredients to make a balanced ration.

This is a better indication of what the cattle will do on forages and pasture as this is what were meant to eat and the only way to be profitable.

SET ASIDE ACREAGE

USDA feed grains, cotton and rice programs for 1983 all require acreage set aside to participate in CCC commodity loan and target price programs. There are

also diversion payments for a certain percentage of other land taken out of production of these crops. Check with your local ASCS office for details.

Now is the time to select land to be taken out of production and decide what will be done to improve it while its out. It provides an excellent opportunity to construct engineering structures for water conservation, drainage and erosion control. Land forming, planting cover crops, liming and other practices, also need to be considered.

SEED AND GRAIN IN STORAGE

Seed - Seed in storage should continue to be aerated to maintain quality. Keep the seed mass temperatures around 55 degrees F. This means that aeration should not be done on very cold days. Relative humidity in the range of 60 to 73 percent is best for seed soybeans and rice. This will not over-dry the seed in the lower parts of the bin. Much lower relative humidities can be used for cottonseed.

If seed have not been tested, it is a good time to do so. The State Seed Testing Laboratory, P.O. Drawer S, Mississippi State, MS 39762 usually does not have a heavy testing pool at this time of year. You should be able to get testing results in a shorter period of time.

Small Grains - Planting wheat should be complete in November if at all possible. December plantings are subject to freezing damage in the seedling stage. Do not seed excessive rates. Too thick a stand contributes to disease problems in the spring. Seed 60 pounds per acre with a drill, Seed 60 pounds per acre with a drill, 90 pounds per acre broad-

cast and disk in, 120 pounds per acre if flown on or for grazing. Treat with a recommended fungicide. Treating will increase seedling survival 10 to 20 percent.

Be sure you have adequate phosphorous, potassium and nitrogen. No pre-plant nitrogen is needed following soybeans; 20 to 30 pounds is needed otherwise.

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Hints For The Homemaker

Coconut Is Holiday Tradition

By WANDA L. ROBINSON
4-H Program Assistant

Although available year round, coconut may not be a regular item on your grocery list. However, during the holidays coconut seems to find its way into many delectable dishes. It is one of our traditional holiday foods.

The home of the coconut groves is in the tropical areas where conditions are right for producing good quality. The Florida coast at Miami and Palm Beach is the only producing area in the United States. Most of the coconuts found in grocery stores are supplied by the Philippine Islands, Ceylon, Honduras, Indonesia and Puerto Rico. Choosing a good quality coconut is easy. It should be heavy for its size, contain milk that sloshes around (without liquid, it's apt to be

spoiled) and has eyes (three soft spots on top) that are firm and dry. Wet or moldy eyes also indicate spoilage.

If you want to save the coconut milk, puncture the three eyes with a screwdriver, ice-pick, or nail and hammer. Then drain the milk. To remove the shell, tap the coconut gently with a hammer all the way around to crack the shell. To remove the meat easily, place coconut in the oven for thirty minutes at 350 degrees. This shrinks the meat away from the shell. Remember that a coconut is about 47 percent waste - but there's lots of good eating from the other 53 percent.

In the shell, coconuts will keep about a month, if refrigerated. If not refrigerated they dry out or become moldy. After the shell is broken, store unused coconut, tightly covered, in the refrigerator. Coconut

meat dries out rapidly when exposed to air and loses its flavor.

One half cup coconut contains about 88 calories. One tablespoon contains about 22 calories. One medium-sized coconut makes approximately three cups shredded, or three cups small chunk.

Much of the processed coconut meat available in the retail stores has been

sweetened, grated and packaged. There are three common forms of processed coconut meat - thread, shred and flake types.

Thread consists of sweetened long slender threads of coconut. Shred is sweetened but consists of

somewhat shorter peices than the thread type. Flaked is sweetened coconut meat and is in short bite-size threads.

Deadline for entry: November 20

MISSISSIPPI MUSIC AND TALENT ASSOCIATION
presents

1982 ANNUAL AWARD SHOW

Date: November 27, 1982

Place: Coliseum Civic Center, Corinth

Time: Songwriter's Review-1:00 p.m.

Vocal Talent Review-4:00 p.m. Award Show-8:00 p.m.

Awards: Songwriter's Review-Grand Prize will be a three hour recording session at Wishbone Studio in Muscle Shoals, Ala. plus a framed special achievement award. Three runners-up will receive a framed special achievement award.

Vocal Talent Review-There will be two divisions in the vocal talent; division 1-ages 15 and under, division 2-ages 16 and over. The Grand Prize in each division will be a three hour recording session at Wishbone Studio in Muscle Shoals, Ala. and a framed special achievement award. There will be three runners-up which will receive a framed special achievement award.

Entry fee: All entrants must have a sponsor. The sponsor will be required to pay for a one page ad in our program booklet, which costs \$100. The entrants picture will appear on this page along with the name of the sponsor. No fee will be charged to the entrant. You may have more than one sponsor if needed. All sponsors will be named underneath the entrants picture.

Proceeds from this program will be donated to the
ORGANIZATION for HANDICAPPED MISSISSIPPIANS

APPLICATION

Applicants name _____ Age _____
Address _____ Phone _____
Name and address of sponsor _____ Phone _____

Mail application and fee to: Mississippi Music & Talent Association
Post Office Box 668
Booneville, Miss. 38829

For more information, call 728-8713 or 728-3820.

All entrants must furnish their background music, prefer a cassette tape.

Association Plans Tour

The Mississippi Music & Talent Association is sponsoring a bus to Birmingham, Ala. for a live performance of the B.J. Thomas Show on Dec. 4.

Seats are available for \$37.10. The cost includes a 10:00 A.M. tour of Wishbone Studio in Muscle Shoals, Ala., plus transportation and the cost of the show ticket. Each person is to provide their own picnic lunch.

Departure time at the Corinth Bus Station is set for 8:00 A.M. on Saturday, Dec. 4.

For further information contact Nina Taylor at 728-8713 or Robyn Wilburn at 286-5572. The deadline which was originally set for Friday morning, November 12, has been extended til Saturday,



B. J. Thomas

November 20. But, please make your arrangements as soon as possible.

Mail your check or money order to: Nina Taylor, P.O. Box 668, Booneville, MS 38829.

Attention: We have the best seats in the Fairgrounds Arena reserved for the concert that night.

Get \$5.00 back on the world's best-fitting jeans.

Why are we giving you \$5.00 back when you buy Chic jeans or pants by h.i.s? Because we know that once you wear a pair you'll never buy another kind. They're made in your exact waist size with a variety of leg lengths. The seat and thigh are proportioned so you get a perfectly fabulous fit front and back, top to bottom.

And just as Chic jeans come in heavy denim and other rugged shaped holding fabrics, Chic pants offer you a fantastic array of fashionable colors and styles.

So buy a pair of Chic jeans or pants by h.i.s at your MFC Co-op between November 15, 1982 and December 31, 1982.



Our sale price Less rebate

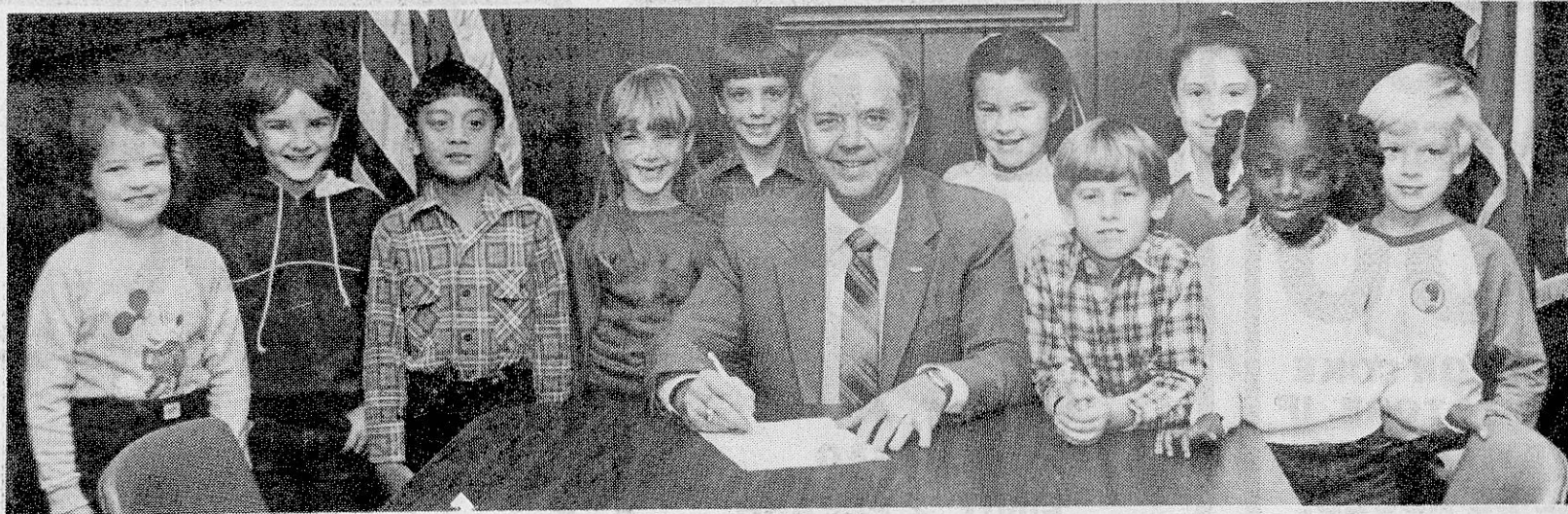
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YOUR COST **14.88**

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PRENTISS COUNTY CO-OP

511 SMITH STREET - BOONEVILLE, MISS.
PHONE 728-3131



AMERICAN EDUCATION WEEK -- Surrounded by second grade students from Booneville Elementary School, Mayor Charles Crabb recently signed a proclamation declaring this week, Nov. 14-20, as American Education Week in Booneville. The project is sponsored locally

by the Booneville Association of Educators. Pictured with the Mayor are (l-r) Carey Downs, Jonathan Madara, Nichole Hutcheson, Missy Guin, Rob Clement, Valerie Wright, Chris Morris, Delane Roper, Terri Thompson and Matt Mauney.

Board Approves Aquatic Center Changes

The Northeast Junior College board of trustees voted during their regular monthly meeting Tuesday of last week to borrow \$135,000 in funds from two Booneville banks to use for capital improvements.

The board of trustees voted to divide the loan amount between the Bank of Mississippi and the People's Bank and Trust Co. according to NEMJC President Harold T. White. Both submitted a nine and one-half percent interest rate on the loan.

The money will be used to keep up with the college's continual need for plant improvements, he said.

In other business the

board approved some change orders for the Gaye Roden Carr Aquatic Center. This will be a reduction of \$23,114, White said. The change orders were for several miscellaneous items which would not in any way adversely effect the quality of the pool, White said.

The board also authorized the spending of \$4,172 for office supplies and \$3,046 for janitorial supplies.

Richard Printing and Office Supply, Tupelo and Besco of Tupelo, entered bids on office supplies of \$1,126.27 and \$3,317.12 respectively. Those bids were for 103 items.

Janitorial supplies will be purchased from Newell

Paper Co. of Columbus; King Norman Inc., of Corinth, Mississippi Correctional Industries of Parchman and Hillyard of St. Joseph, Mo., and Lady Lee Wholesale Inc., of Tupelo.

Lynn Thomas Howell was hired upon faculty recommendation for the position of a mathematics and accounting instructor. She will begin teaching at the start of the second semester in January.

The board approved the hiring of 19 people as instructors in the supplemental education program. The part-time teachers will provide instruction in multiple media first aid, cardio-pulmonary-

resuscitator instruction, leisure learning classes and adult basic education.

Individuals hired were Millard F. Flurry, Teri Roberson, Betty M. Ajax, Janie Belue, Phil Bingham, Martha Cartwright, Joe Duncan, Rachel Duncan, Gary English, Freddie Gardner, John F. Gibbs, Ernest Golding, Patricia Harville, Herbert Key, Geraldine Marolt, Charles B. Miskelly, Sarah Richardson, Teresa Wilbanks and Vicki Witt.

The board received permission to spend funds for an estimated \$3,000 in lighting improvements in the Seth Pounds Auditorium. An additional estimated

\$1,500 was approved for the purchase of a radiographic manikin for the dental hygiene program and some \$740 for fiberglass paneling for the roof of the greenhouse.

Approval of one-source purchases such as checks and W-2 forms were made.

The board voted authorization for the receipt of quotes on insurance coverage for campus buildings and contents in January, effective Feb. 1.

The board changed the December meeting date to Dec. 7 to allow college personnel to attend the Southern Association of Colleges and Schools annual meeting.

Soil Conservation News

By DAVID SUMMERS
Soil Conservationist

With harvest nearing completion many Prentiss County farmers will be turning their attention to fall tillage. Fall tillage performed properly can be beneficial in helping reduce soil erosion, on the other hand, if it is done in a haphazard manner fall tillage will result in excessive soil loss.

As a general rule the only fall tillage program that is practical and beneficial is subsoiling. If you have been using a disk quite a bit over the past few years you may need to subsoil. The only way to know for sure is to take a 3/8 inch steel rod and push it into the soil. If you hit

a restrictive layer that you cannot push the rod through before you reach 15 to 18 inches you probably need to subsoil.

Several benefits will be derived from subsoiling soils that have plow pans or restrictive layers. First, subsoiling will allow more water infiltration providing more stored soil moisture for next summers crop. Second, it will provide better soil aeration and tilth thus producing a better seedbed next spring. Third, subsoiling will reduce water runoff, therefore reducing soil erosion.

If you decide to subsoil this fall remember to subsoil at 45 degree angles to the rows on level land. If you subsoil sloping land subsoil

on or near the contour. And remember, the disk has no place in a fall tillage program. The only thing gained from fall disking is soil erosion and deterioration.

For more information on fall tillage contact the Soil Conservation Service in Booneville at 728-3544.

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Education Aid Available

The State Department of Education Talent Search Program seeks to identify people of the secondary or post-secondary level who did not complete or pursue further educational opportunities.

Participants in the program may be eligible for counseling regarding career options, available financial aid, academic-vocational assistance, and appropriate

secondary, post-secondary placement.

Interested persons should contact G. Hal Hughes at the Northeast Mississippi Junior College, 728-7751, ext. 232.

Women Serve Local Missions

Booneville's first women Mormon missionaries arrived last month. Sister Jane Terepocki of Port Alberni, British Columbia, and Sister Christy Chapman of Jackson Hole, Wyo., both 22, will be in the area sharing their testimony about the Mormon religion.

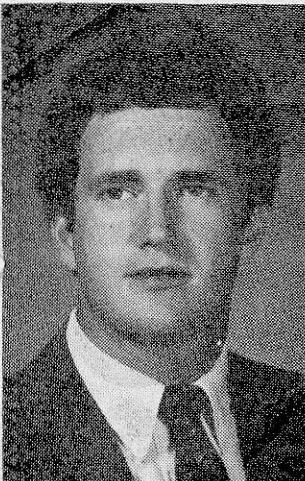
These young women like 30,000 other young men and women leave home for 18 months to serve as missionaries for the Church of Jesus Christ of Latter Day Saints. They serve worldwide without pay.

Prior to coming to Booneville, Sister Terepocki served in Memphis and North Little Rock, Ark., and Sister Chapman served in Little Rock, Ark.

Sister Terepocki and Sister Chapman join Elders Howard Horn and Bart Nelson as missionaries in Booneville.



MORMON MISSIONARIES -- Sister Christy Chapman (left) and Sister Jane Terepocki (right) are the first women Mormon missionaries to serve in the Booneville area. Sister Chapman is from Jackson Hole, Wyo., and Sister Terepocki is from Port Alberni, British Columbia. Prior to coming to Booneville, they both served on missions in Arkansas.



GARY MORGAN
Receives Scholarship

Gary H. Morgan was one of three medical students who were recently awarded medical scholarships from the R. Clifton Brooks Jr. Scholarship Fund at the national Sons of Confederate Veterans convention.

Morgan is the son of Mr. and Mrs. Herschel F. Morgan of Booneville.

He is an honor graduate of Northeast Junior College and the University of Mississippi. He is presently a second year medical student at the University of Mississippi Medical Center in Jackson.



EYE OPENER
By
Dr. Walter C. Simpson

ARE VIDEO GAMES BAD FOR THE EYES?

Some parents have expressed their concern about the effect of TV cassette games on their children's future vision. "NOT to worry," say eye specialists.

In fact, the exercise which these cassette games provide to a child's visual and manual coordination can be BENEFICIAL.

Anyone who has watched the swift and constant action in the eyes of a child while playing these games can see

what demands the games make on coordination. And any parent who has played these games knows how quick the eyes and hands must be.

Today some vision training experts are actually using these games as part of their training procedures.

Presented as a public service by Dr. Walter C. Simpson, Optometrist, 113 Main St., Booneville, Ms., phone 728-4853.

GOOD YEAR

AUTO SERVICE CENTERS

STOCKROOM TIRE SALE

Sale Ends Saturday

BIAS-PLY SAVINGS!

Power Streak II

\$26.50	\$29.00
A78-13 Blackwall Plus \$1.50 FET. No trade needed.	A78-13 Whitewall Plus \$1.50 FET. No trade needed.
\$33.50	\$38.00
E78-14 Blackwall Plus \$1.80 FET. No trade needed.	E78-14 Whitewall Plus \$1.80 FET. No trade needed.
\$38.50	\$45.00
G78-15 Blackwall Plus \$2.35 FET. No trade needed.	G78-15 Whitewall Plus \$2.35 FET. No trade needed.

STEEL BELTED RADIAL SAVINGS

Name	Size	Sidewall	SALE PRICE	Plus FET. No trade needed.
Tiempo All Season Radial	P155/80R12	Blackwall	\$39.00	\$1.39
	P185/80R13	Whitewall	\$59.90	\$1.52
	P185/75R14	Whitewall	\$61.42	\$2.04
	P205/75R15	Whitewall	\$71.50	\$2.42
Arriva Radial	P145/80R13	Blackwall	\$45.50	\$1.36
	P165/80R13	Blackwall	\$50.90	\$1.67
	P165/80R14	Blackwall	\$50.90	\$1.73
	P185/80R14	Blackwall	\$58.65	\$1.98
	P175/80R13	Blackwall	\$53.15	\$1.74

RADIAL SALE

Viva Radial

\$29.95	\$36.00	\$48.25	\$58.50	\$63.50
For Imports Size P155/80/13 BLACKWALL, plus \$1.44 FET. No trade needed.	For Small American Cars Size P155/80R13 WHITEWALL plus \$1.44 FET. No trade needed.	For Small American Cars Size P195/75R14 WHITEWALL plus \$2.06 FET. No trade needed.	For Large American Cars Size P225/75R15 WHITEWALL plus \$2.70 FET. No trade needed.	For Large American Cars Size P235/75R15 WHITEWALL plus \$2.69 FET. No trade needed.

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4-cyl. 6-cyl. 8-cyl.

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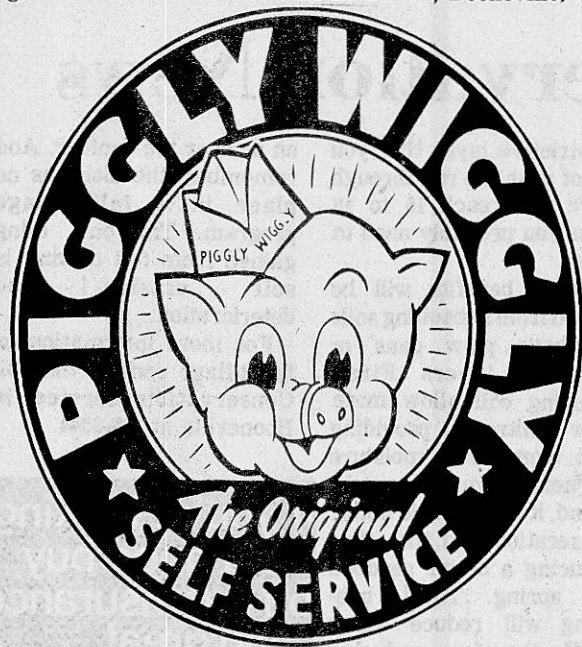
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- See Store Manager for Limited Warranty Details

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79¢
5-LB. BAG
LIMIT 2 PLEASE

BETTY CROCKER
**CAKE
MIX**
79¢
18-OZ.
BOX

Thanksgiving FOOD SPECIALS

CONVENIENTLY LOCATED AT:
HI-WAY 45
BOONEVILLE, MISS.
STORE HOURS:
MON. THRU SAT.
7:30 A.M. - 7:00 P.M.
CLOSED
SUNDAYS


BRYAN SMOKED
HAM
SHANK PORTION
\$1.09
POUND

BRYAN SMOKED
HAM
BUTT PORTION
\$1.29
POUND

GOLLOTT COAST
OYSTERS
\$2.09
12-OZ. JAR

SLICED
SLAB
BACON
FAMILY PACK **\$1.29**
POUND

BRYAN WHOLE
HAMS
\$1.29
POUND

RED RIND
HOOP CHEESE
\$1.99
POUND

PIGGLY WIGGLY
SUGAR
\$1.49
5-LB. BAG
LIMIT 2 PLEASE

**BEST MEATS
IN TOWN**
USDA CHOICE BONELESS
SIRLOIN TIP
ROAST POUND **\$1.99**
USDA CHOICE BONELESS
SIRLOIN TIP
STEAKS POUND **\$2.19**
LEAN
**GROUND
CHUCK** POUND **\$1.69**
LEAN BONELESS
STEW BEEF POUND **\$1.79**
PIGGLY WIGGLY BLUE RIBBON
**RIB-EYE
STEAK** POUND **\$3.69**

PIGGLY WIGGLY
POTATO SALAD
14-OZ. CUP **69¢**

PIGGLY WIGGLY
COLE SLAW
14-OZ. CUP **69¢**

WEST VIRGINIA BOILED
HAM
10-OZ. PKG. **\$1.79**

FRYER LIVERS
LB. **49¢**

BRYAN
CANNED
HAM
\$6.99
3-LB. CAN

PIGGLY WIGGLY
GRADE A WHOLE
TURKEYS
79¢
POUND

PIGGLY WIGGLY GRADE A
**TURKEY
BREAST**
\$1.39
POUND

MOORE'S TUPELO
SAUSAGE
\$1.69
1-LB. ROLL

PIGGLY WIGGLY
BOLOGNA
\$1.19
12-OZ. PKG.

PIGGLY WIGGLY
WIENERS
\$1.09
12-OZ. PKG.

PIGGLY WIGGLY
MILK
GALLON **\$1.89**
2nd GALLON **\$2.19**

MORNING FRESH PRODUCE
U.S. NO. 1 RED
POTATOES 10-LB. BAG **99¢**
VARDAMAN SWEET
POTATOES 5 LBS. **\$1**
GREEN
CABBAGE POUND **15¢**
CELLO
CARROTS 4 1-LB. BAGS **\$1**
LARGE STALK
CELERY 3/ **\$1.00**
YELLOW
ONIONS 3-LB. BAG **49¢**

MARTHA WHITE
CORN MEAL
89¢
5-LB. BAG
LIMIT 2 PLEASE

DOMINO 10X
POWDERED SUGAR
2/\$1
1-LB. BOX

MAXWELL HOUSE
COFFEE
\$2²⁹
1-LB. BAG



GOLDEN BEST
SHORTENING **\$1¹⁹**
PIGGLY WIGGLY
MAYONNAISE **99¢**
QUART JAR
KRAFT
MARSHMALLOW CREME **59¢**
7-OZ. JAR

DOMINO
LIGHT OR DARK BROWN
SUGAR
2/\$1⁰⁰
1-LB. BOX

KRAFT MINIATURE
MARSH-MALLOW
2/99¢
10½-OZ. BAG

PIGGLY WIGGLY
CREAM OF CHICKEN
SOUP
3/\$1⁰⁰
10½-OZ. CAN

PARKAY 1-LB. PKG.
Margarine **2/99¢**
PHILADELPHIA 8-OZ. PKG.
Cream Cheese **79¢**
SEALTEST 8-OZ. CUP
Sour Cream **2/99¢**

DEL MONTE CRUSHED
Pineapple
IN JUICE
39¢
8-OZ. CAN

PIGGLY WIGGLY
CREAM OF MUSHROOM
SOUP
3/\$1⁰⁰
10½-OZ. CAN

TOWNHOUSE
Crackers **\$1³⁹**
PIGGLY WIGGLY
Whip-Topping **2/99¢**
8-OZ. BOWL

DEL MONTE TIDBITS
Pineapple
39¢
8-OZ. CAN

KARO
RED OR BLUE LABEL
SYRUP
89¢
PINT JAR

TROPIC ISLE FROZEN 6-OZ. PKG.
Coconut **2/99¢**
PIGGLY WIGGLY 2-CT. PKGS.
Pie Shells **2/99¢**
PET RITZ 20-OZ.
Sweet Potato Pie **79¢**

GREEN GIANT NIBLETS
CORN
2^{12-OZ. CANS} 89¢

EAGLE BRAND
MILK
\$1⁰⁹
14-OZ. CAN

REYNOLD 12 INCH WRAP
25-FT. **2/99¢**

SWEET SUE
CHICKEN BROTH
13½ OZ. **3/\$1.00**

FRENCH FRIED
ONION RINGS
59¢

PET RITZ
PUMPKIN PIE
24-OZ. PKG. **\$1.29**

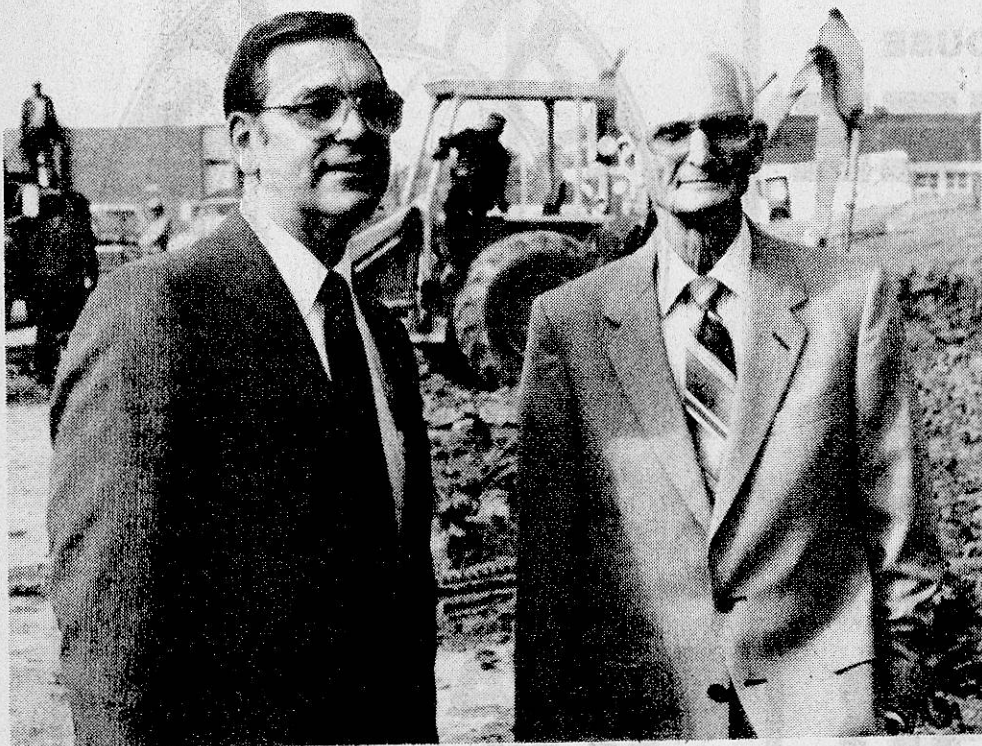
LESUEUR GREEN
PEAS
2/\$1⁰⁰
17-OZ. CANS

FRESH FROM THE GARDEN
FLORIDA
ORANGES 5-LB. BAG **\$1²⁹**
FRESH
Cranberries 12-OZ. BAG **79¢**
RED
GRAPES POUND **69¢**
RED OR GOLDEN
APPLES 3-LB. BAG **89¢**
PINK FLORIDA 5-LB. BAG
GRAPEFRUIT **\$1⁰⁹**
SUNKIST
LEMONS BAGGED DOZEN **69¢**

PIGGLY WIGGLY JUMBO
PAPER TOWELS **2/\$1**
GOLDEN BEST 6-ROLL PKG.
BATH TISSUE **\$1¹⁹**
GOLDEN BEST
Detergent **\$1⁰⁹**

COKES
OR
PEPSIS
\$2¹⁹
32 OZ. — 6-PAK

BROWN-N-SERVE
Rolls
2 FOR 79¢



OVERSEE POOL CONSTRUCTION - Northeast President Harold T. White (left), and E.O. Roden, chief contributor to the Gaye Norden Carr Memorial Aquatic Center Building Fund, examine the site selected for the new campus swimming facility while machinists busy themselves with the excavation of dirt. Site preparation for the project was begun early last week by Commercial Pool Specialists of Jackson, who submitted the low bid of \$127,200. The projected construction period is 120 days.

Blackland News

By MRS. L.L. McALPIN
Correspondent

Mr. and Mrs. Fred Clement visited last Sunday afternoon in Guntown with Mr. and Mrs. John Miller. Weekend guests of Mrs. Mary L. Morris were Mr. and Mrs. Vance Morris and Lori of Huntsville, Ala. Lori is five years old and the great-granddaughter of Mrs. Mary L. Morris. Roger, Gilbert, and Mark Yates of High Ridge, Mo., have been visiting Mr. and Mrs. David Yates and Mr. and Mrs. Gale Yates and family.

Mrs. Mattie Trantham spent Sunday with the Barry Yearbers and was delighted to find her granddaughter, Heather feeling better. Jerry Benjamin accompanied his mother to Arkansas Saturday.

Christopher Yates is home from the local hospital where he spent several days. The County-Wide United Methodist Men's breakfast will be at the Wheeler United Methodist Church Sunday at 7 a.m.

Cecil Koon is home from St. Francis Hospital in Memphis where he had surgery.

Dr. Ellis Tucker and she returned.

Dr. Ellis Tucker of Oxford had lunch Sunday with Mrs. Ethel Tucker and she returned home with him for a short visit.

Fire destroyed another home in our community last week. It claimed the home of Frank Davis who was visiting his son in Chicago. Now is the time for our community to lend a helping

hand.

The UMW of Christ United Methodist Church were excited over their bake sale last Saturday at the Dixieland Flea Market.

Bulldog fans in Starkville Saturday afternoon were Dalton Garner and Dalton Guy, Manfred Saylor, Grady Geno, and Danny Joe McAlpin. Since the Bulldogs handled the Tigers so well, it adds spice to the State-Ole Miss game this Saturday in Jackson.

Mr. and Mrs. L.L. McAlpin were in Columbus Saturday.

Mr. and Mrs. Gene Frederick, Becky and Sammy enjoyed eating Saturday night at the new Barbeque Pit on Highway 4 West. Mr. and Mrs. Garvin Davis are the new operators.

Al T. Hays of Salt Lake City, Utah, is in search for information on his ancestors who lived in our community in the late 1800's and including 1929. He said his father, Steven James Hays was 10 years old when his family moved to the Indian Territory in 1929. His grandmother, Mary Hayes was buried in the Blackland Cemetery in 1883. His father died the past year and going through his possessions he found a paper with Prentiss County and Blackland, Miss. written on it. He said that he never thought of asking his father for information he now wants. If you happen to know anything about the family I will relay any information to Mr. Hays.

Mr. Hays was a very nice man to chat with. He asked many questions about the

community and what crops are raised here.

Weekend guests of Mr. and Mrs. Russell Hill were their grandson, Russell Reed Kinard and his friend, Angela Merrill of Memphis. Sue Smith of Verona visited Sunday with Mr. and Mrs. Wade Koon and Mrs. Martha Cristo and family.

Mrs. Archie Saylor and Mrs. Pauline Geno attended the house warming Sunday afternoon for Mr. and Mrs. Randy English. Their beautiful home is built on the Blackland-Jumpertown Road.

Get well wishes are extended to Mrs. Louise Alexander, and Mrs. Nora Dees of the Tupelo hospital, Michael Mann of Chicago, David McCrory of Columbus, Mrs. Gladys Kennedy of the Baldwin hospital, Mrs. Flossie Corbin, Mrs. Carolyn Watson, and G.A. English of the local hospital.

Mrs. Janice Saylor of the Tusculum community had lunch Wednesday with Eunice Kelly. Other guests of the community were Mrs. Naomie Newby, Mrs. Charline Frederick, Clay Lindsey, Mikki Fleming, Eric Davis, and Michelle Frederick.

Ted Cristo traveled to Bloomington, Ind., for the week.

Last Wednesday night the youth of Christ United Methodist Church enjoyed an old fashioned hay ride. The Rev. Paul Daniels and Mr. and Mrs. Danny Mauney accompanied the group.

After the hay ride they played games, roasted hot dogs and marshmallows. It

ASCS Report

By C.E. CALVERT
County Executive Director

OPTIONS AVAILABLE ON ADVANCE 1982 DEFICIENCY PAYMENTS

Farmers eligible to receive advance deficiency payments on their 1982 crops of corn, grain sorghum and upland cotton have the option of receiving the funds either this year or next.

Producers who choose to receive advance payments must request them from the county office. Deficiency payments on 1982-crop wheat and barley will be made in full, starting in December.

Based on 70 percent of projected deficiency payment rates, advance payments will be calculated by multiplying the farm

yield times the acres for payment times 9.7 cents per pound for upland cotton, .019 cents per pound for rice, 10.5 cents a bushel for corn and 12.6 cents per bushel for grain sorghum.

Since farm legislation requires that 1982 advance deficiency payments be made available to producers, the agency is offering farmers the option of accepting the payments now or later. Farmers have three options for each farm. They may request the advance payment by the end of this year, request the payment early next year, or elect not to receive an advance payment and wait for the full payment in February or April of 1983.

Farm program participants become eligible for deficiency payments when the national average market price of a program crop falls below the government-established target price for the commodity.

For more information on advance 1982 deficiency payments, contact the county ASCS office.

CONSIDER PLANTING TREES ON CONSERVATION ACRES, FARMERS ADVISED

Wheat, feed grain and upland cotton producers who participate in farm programs next year may want to consider devoting at least a portion of their land diversion acreage to the planting of trees.

If a permanent conservation practice such as tree planting is established and maintained on the land, the acreage can serve as conservation use acres for the life of the Agriculture and Food Act of 1981. Tree planting would be especially effective on seriously eroding crop land, and the practice could be cost-shared under the Forestry Incentives Program.

To meet the conservation use requirement, farmers can plant no more than 80 percent of the base acreage for harvest. The remaining 20 percent must be devoted to conservation uses. If a farmer plants less than the maximum permitted acres, he or she will be allowed to devote fewer acres to conservation uses. The land must have been devoted to row crops or small grains in two of the last three years except for a summer fallow farm, in which case the cropping requirement is for only one of the previous two years. Mechanical harvesting will not be authorized for conservation uses and grazing will not be permitted from May 1 to October 31.

Approved conservation uses include annual, biennial, or perennial grasses and legumes, volunteer stands other than weeds, small grains and crop residue from use of no till, or minimum till practices. Farm program participants are required to establish such practices as soon as possible after the normal planting period for spring crops.

WHEAT PROGRAM OFFERS HIGHER TARGET PRICES

The 1983 wheat program, administered by the Agricultural Stabilization and Conservation Service, offers farmers higher target prices and loan rates than those in effect in 1982.

The target price will be \$4.30 per bushel, as opposed to \$4.05, and the loan rate will be \$3.65 a bushel instead of \$3.55. The program requires that participants limit their wheat acreage planted for harvest to no more than 80 percent of the farm's wheat base.

In addition to a higher loan rate and target price, program benefits also include land diversion payments and deficiency payments. The land diversion payment is based on \$2.70 per bushel times the farm yield times the acres diverted. The projected wheat deficiency payment rate is 65 cents a bushel. At the time they sign up for the program, farmers may request 50 percent of their land diversion payment and 50 percent of their projected deficiency payment.

The 15 percent acreage reduction and five percent paid land diversion program

for wheat is designed to reduce carryover supplies and increase commodity prices. Strong participation will mean strong prices.

Applications for the program may be filed at the county ASCS office weekdays between 8:00 a.m. and 4:30 p.m.

THE CHEF Breakfast Special

2 EGGS (Cooked anyway you like)
SAUSAGE OR BACON
HOME-MADE BISCUITS AND GRAVY
PLUS—GRITS OR HASH BROWNS

\$1.89

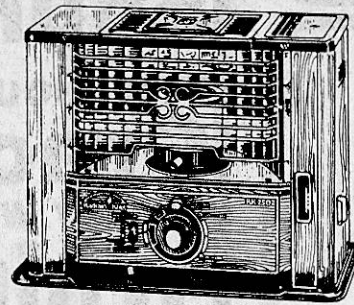
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5 A.M. TIL 9 P.M.

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PHONE 728-6241

Jumpertown News

By ANNIE ENGLISH
Correspondent

Mr. and Mrs. R.C. Cartwright of Blackland and Mr. and Mrs. Roy Lee Cartwright were visitors of Mr. and Mrs. Berry Knight one day this week.

Mrs. Dollie Lee McCall and Mrs. Nellie Lacy were visitors of Mrs. Ollie Windham in Booneville Thursday.

Kent Geno, a student at Mississippi State University, was home for the weekend with Mr. and Mrs. Kenneth Geno and attended Sunday School at Jumpertown Methodist Church Sunday.

Friends congratulate Eddy Treece and Miss Sherrie Cole on getting married recently. We wish them much joy and happiness together.

Granville English is a patient in the local hospital this week. Friends hope he will soon be much better and at home.

Mr. and Mrs. Hollis Keenum and Mrs. Gettis Moore went shopping in Tupelo Friday.

The singing at Jumpertown Methodist Church

Sunday night was enjoyed by a large crowd.

Mrs. Estella Warren, Mrs. Marie Green and Mrs. Gladys Hart of Booneville were welcome out at the singing Sunday night at Jumpertown. We invite them and the visiting singers to come again.

Vance Kelly is a patient in the local hospital. Friends hope he will soon be much better and at home.

Berry Knight is sick at his home to the regret of friends. We hope he will be much better soon.

Mrs. Bilbo Moore of Booneville was a Friday overnight visitor of Mr. and Mrs. Woodrow English.

James Shook is a patient in the Baptist Hospital in Memphis. Friends hope he is soon on the road to recovery. Friends sympathize with Mrs. Elois Bishop and family in the death of Mr. Bishop last Saturday.

Mr. and Mrs. Billy English of Collierville, Tenn., spent the weekend at Jumpertown with G.A. English who is a patient in the local hospital, Mrs. G.A. English and Dean and other relatives.

Congratulations to the Jumpertown boys basket-

ball team on winning the games at the tournament Friday night.

The relatives of Mrs.

Velma Michael have the sympathy of friends in the death of Mrs. Michael last week.

DR. JIM DAVIS

DAVIS CHIROPRACTIC HEALTH
CENTER, P.A.
AIRPORT RD. - FRANKSTOWN BALDWIN, MS.
MONDAY THRU FRIDAY
9:00 A.M. - 12:00 NOON
1:00 P.M. - 6:00 P.M.
BY APPOINTMENT

YOU MAY NOW CALL TOLL FREE JUST DIAL 1-365-2795

IN A 30 MILE RADIUS OF BALDWIN
OUR BOONEVILLE PHONE HAS BEEN DISCONNECTED

24 HOUR EMERGENCY PHONE 365-5336



HILLS CHAPEL BROWNIE TROOP -- Hills Chapel Brownie Troop 308 had its annual Investiture Day on Sunday afternoon, Oct. 31, at the Hills Chapel School. Each year Juliet Lowe, founder of the Girl Scouts, is honored since her birthday is October 31. The troop presented a program and each one took their own Promise. Troop Leader Carolyn Smith then presented them with their World Association and Brownie pins. Guests included parents and friends of the Brownies. Several of the Brownie mothers served refreshments. Pictured are (front row, l-r) Jo Leenia Dodds, Dwana Smith, Bobi Jo Bullock, Tammy Breedlove, Eunice Rowland, Jordia Moorman, Lori Nicholson, Christie Johnson; (back row, l-r) Maggie Oakley, Maria Johnson, Christy Storey, Tanya Riddle, Leah McDougal, Jessica McCoy, Missy Roper and Amanda Hunt.

(Photo by Tim Rowland)

East Pleasant Ridge News

By MARY EDDIE TYUS
Correspondent

Sunday was a beautiful day to worship our Lord. Bro. Jimmy Wallis preached a good message entitled "A Look At From Where You Are." Our monthly business meeting was Sunday night. We had good attendance for both services.

Mr. and Mrs. Jeff Hughes and Shannon of Memphis visited relatives over the weekend.

Mrs. Debbie Flurry and boys of Booneville were dinner guests Sunday of her grandparents, Mr. and Mrs. W.H. DeVaughn. Visiting Sunday afternoon were Mr. and Mrs. Billy Joe DeVaughn and Kim of Baldwin and the Rev. and Mrs. Tim Green and Bob of Wheeler.

Mr. and Mrs. Woodroe Barnett enjoyed a fish supper Saturday night at Maylone's with Mr. and Mrs. Murray Barnett in honor of their 22nd anniversary.

Mickie and Carla Hendrix visited in Okolona for Chris Reese's third birthday.

Mrs. Mary Jane Harling

and Mrs. Mary E. Tyus visited Marie Hadaway and Mrs. Dovie Gilmore of Nettleton on Friday.

Mrs. Pauline Miller and Mrs. Judy Hamblin shopped in Booneville, Baldwin and Tupelo on Saturday.

We send get well wishes to Mrs. Jewell McElroy of Booneville, who broke her arm. We hope she will soon be well.

Mr. and Mrs. James Henry Edgeworth Jr. and children visited her parents, Mr. and Mrs. Robert Morris over the weekend.

Visiting Mrs. Chessie Prentice Sunday afternoon were Mr. and Mrs. Jeff Hughes and Shannon of Memphis. Another granddaughter, Allison Tolar of the community visited also. Visiting last week were Mrs. Eugene Holmes of the Pratts community and Mary Eddie Tyus of the community. Mrs. Prentice spent the weekend with her mother, Mrs. Minnie Mooney of Booneville.

Guests last week of Verda Mae Stubblefield were Mrs. Bobbie Sanders, Mrs. Peggy Echols, Mr. and Mrs. Jackie

Tolar of Booneville, Mrs. Lillie Richie and Mrs. James Floyd of Blue Springs, Ann McCostlin of Baldwin and Mary E. Tyus of the community.

Saturday night supper guests of Mr. and Mrs. W.D. Pruitt were their granddaughters, Kimberly Hughes and Shannon of Memphis.

Clifford Glover attended church services at the First Free Will Baptist Church in Booneville Sunday night with his daughter and son-in-law, Mr. and Mrs. Eston Stevens.

Guests Sunday afternoon of Mrs. Mary Eddie Tyus were Mrs. Marie Hadaway, Mrs. Dovie Gilmore, Joe Hadaway and Tina of Nettleton. Also visiting last week was Mrs. Juanita Shearon of Booneville and Mrs. Norene Francis and Teresa Ball of Amory.

Our own Sharon Cagle won first place for Wheeler in the County Hunter Safety Essay Contest. Sharon, your community is proud of you.

Guests Sunday afternoon of Mrs. Bettie Key were Joyce and Greg Chism, Mr.

CB Club News

By LADY BLUE SURF

We are sorry to report so many people sick this week. Those who haven't been feeling well include Honeycomb, Texas Ruby, Gator, Pisgah Cowgirl, Little Cowgirl, Apple Dumpling, Tree Climber, Butterbean Lady, Pinetree, Angel, and Little Spunkin. Lady Q has a doctor's appointment in Big M Tuesday. We hope everyone is soon well.

Lady Double R has been visiting with their daughter in Tennessee. Double R and Big D have been very busy moving into their new home. Congratulations!

Telephone Man, what were you doing with the garbage can on the way to the break?

The family of Texas Ruby gave her a surprise birthday party Sunday. All of her family was there to enjoy the food and fun.

Buffalo was very lucky on his deer hunt. He came home with a large spike.

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

Our Christmas social will be held on Saturday, Dec. 11, at 6:30 p.m. at the West Side Community Center. We will entertain the Timber Hills group. Everyone bring plenty of extra food for all the guests. The County Sounds will play for us.

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

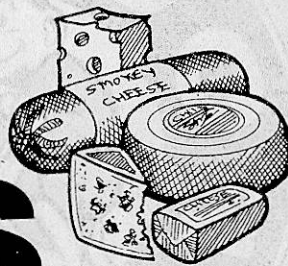
and Mrs. Kelly McMillen of Baldwin and Mr. and Mrs. Steve Pope and daughter of the community.

Visiting Mrs. Essie Merryman last week were

her granddaughter, Debbie Underwood of Baldwin.

Guests Sunday afternoon of Mrs. Martha Cagle and family were Mrs. Janis Davis and Guy Russell.

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More Hunters Willing To Pay For Privilege

By JIMMY BONNER
Mississippi Cooperative
Extension Service
Mississippi State University

As desirable environments for wildlife continue to shrink, more hunters in the state are finding free hunting harder and harder to locate.

At the same time, hunters are increasing in number with more people apparently willing to pay for hunting privileges.

Landowners, who capitalize on the services they have to offer are benefiting from these developments.

"Landowners who manage their wildlife resources can realize more supplemental income through hunting arrangements," says Dr. Ross "Skip" Shelton, a wildlife specialist with the Mississippi Cooperative Extension Service.

Shelton said evidence suggests many hunters are willing to pay for hunting deer, quail, duck and other game in high quality hunting areas.

According to Shelton, three major types of hunting systems exist in the state in which hunters are charged various rates for hunting privileges.

The most popular fee hunting system is leasing, whereby property owners lease their lands to clubs, individuals or counties for hunting purposes, often on a

seasonal or annual basis. Landowner returns from hunting leases have risen from 40 cents per acre in 1968 to more than \$2 in 1981, Shelton said. Delta areas

lease for \$2 to \$3 per acre while other areas bring 75 cents to \$1.50.

Shelton said one 10,000-acre tract of land near the Mississippi River recently leased for \$10 per acre, and choice waterfowl leases bring \$10 to \$50 per acre.

Income generated through hunting leases is in addition to income landowners may realize from crop or other agricultural uses.

Shelton said hunting leases in the Delta generally are more expensive than in other areas of the state because lands suitable for wildlife habitat are more scarce.

"Landowners also benefit from leasing because many hunting clubs invest large sums in building roads, culverts, fences and making other improvements which increase the value of the property," Shelton said.

Another way hunters may gain access to hunting privileges is by permit hunting offered by large timber companies in the state.

"Although there are a number of variations in permit hunting, most companies base their fee on the area in which the individual wants to hunt, the individual's age, and whether the individual is a resident or non-resident,"

Shelton said.

A variation of the permit system is used primarily by deer hunters to reserve a tract of land for hunting on a particular day. Fees are assessed by charging each hunter a fee or by charging the entire group a flat rate.

Shelton said hunting permits also may be bought on day-to-day or seasonal basis. Daily permits average \$4 to \$10 and seasonal permits cost \$15 to \$25.

One method landowners use in introducing a permit system is to post property and begin conservation practices. By improving the property and quality of hunting, the landowner can justify charging for hunting.

A third type of fee hunting is available through commercial membership enterprises for hunters who want high quality hunting and are willing to pay for it.

In the commercial membership system, the landowner sells or leases the right to hunt through an annual membership fee ranging from \$500 to \$1,500 per year.

"The landowner usually expends a considerable amount of time and money in managing and improving the enterprise for wildlife production," Shelton said.

Owners of such commercial hunting operations often blend farming and wildlife conservation practices to complement each and to produce more income from the land.



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CHIP -O- GOLD

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5 LB. BAG **79¢**
SAVE 34¢

FOODWAY SMALL

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3/\$1

DOZEN

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HAMS

3 LB. **\$7.29**

PRIDY'S 40 OZ. **Potato Cole Slaw**

FAYGO

SOFT DRINKS 16 OZ. **4/\$1**

KRAFT MIRACLE WHIP **SALAD DRESSING** QUART **\$1.39**

MARTHA WHITE **CORN MEAL** 5 LB. BAG **99¢** SAVE 16¢

CARNATION EVAPORATED **MILK** TALL CANS **2/\$1**

BLUE PLATE **Mayonnaise** QUART **99¢** SAVE 36¢

LAND-O-FROST THIN SLICED

MEATS 2 1/2 OZ. **2/88¢**

FOODWAY HOMOGENIZED

MILK

NO LIMIT

\$1.69 GAL.

Country Best

SAUSAGE LB. **\$1.18**

BUTT PORTION **HAM**

GROCERY

SHOWBOAT PORK & BEANS 14 1/2 OZ. SAVE 17¢	3/\$1.00
PILLSBURY PLUS CAKE MIX 16 OZ.	89¢
PILLSBURY READY TO SPREAD FROSTING 14.1 OZ.	\$1.49
SWANSONS CHICKEN BROTH 14 1/2 OZ. SAVE 17¢	3/\$1.00
SUNBEAM BROWN & SERVE FLAKE ROLLS 12 CT. SAVE 10¢	89¢
STOVE TOP STUFFING MIX 6 OZ. *CHICKEN *PORK *BEEF SAVE 10¢	99¢
Stokely 16-Oz. PUMPKIN 59¢	
VELVET PAPER JUMBO TOWELS SAVE 38¢ 2/\$1	
BAKERS CHOCOLATE CHIPS 12 OZ. SAVE 30¢	\$1.19
BAKERS 35' OFF LABEL COCONUT 14 OZ. SAVE 50¢	\$1.29
MIXED VEGETABLES VEG-AL 16 OZ. SAVE 18¢	2/\$1
SOUTHERN KITCHEN GRITS 16 OZ.	2/\$1
KEEBLER DELUXE CHIPS 13 OZ. SAVE 24¢	\$1.35
KEEBLER TOWN HOUSE CRACKERS 16 OZ.	\$1.39
SKINNER DUMPLINGS 12 OZ.	69¢
CARNATION HOT COCOA 12 PACK	\$1.59
BAKERS GERMAN CHOCOLATE 4 OZ. SAVE 10¢	\$1.59
DEL MONTE PINEAPPLE 2 15 1/2 OZ.	\$1.49
PERFECTION PURE VEGETABLE SHORTENING 42 OZ.	\$1.59
CASTLEBERRY'S CHILI WITH BEANS 15 OZ.	69¢
LUCKY LEAF CHERRY PIE FILLING 22 OZ. SAVE 30¢	\$1.19
GOLDEN FLAKE POTATO CHIPS 6 1/2 OZ. SAVE 10¢	99¢

HEALTH & BEAUTY

GENERIC ALCOHOL 16 OZ.	39¢
GENERIC BABY POWDER 14 OZ.	99¢
GERERIC BABY OIL 16 OZ.	\$1.19
GENERIC ASPIRIN 250 CT.	\$1.19

GENERAL MERCHANDISE

GIANT OVAL ROASTING PAN	99¢
LARGE RECTANGULAR ROASTING PAN	99¢

SAVE ON GENERICS

CREAMY OR SMOOTH 18 OZ. Peanut Butter	\$1.27
APPLE SAUCE 25 OZ.	77¢
REG. OR MINI 10 OZ. Marshmallows	2/\$1
Mayonnaise 32 OZ.	\$1.09
MACARONI & CHEESE DINNERS 7 1/4 OZ.	4/\$1

CHIP-O-GOLD

GARDEN FRESH CELERY

STALK

FREE

WITH 5 CHIP-O-GOLD COINS

CHIP-O-GOLD

NORTHERN BATH TISSUE

4 ROLL PKG

49¢

WITH 6 CHIP-O-GOLD COINS

CHIP-O-GOLD

CORONET TOWELS

JUMBO

FREE

WITH 6 CHIP-O-GOLD COINS

FRESH FROZEN BAKING HENS

69¢

LB.

GOOD THURS., NOV. 18 THRU WED., NOV. 24, 1982

SAVING

For Every Occasion

THE "A" MARVEL

KEYS

65¢

LB.

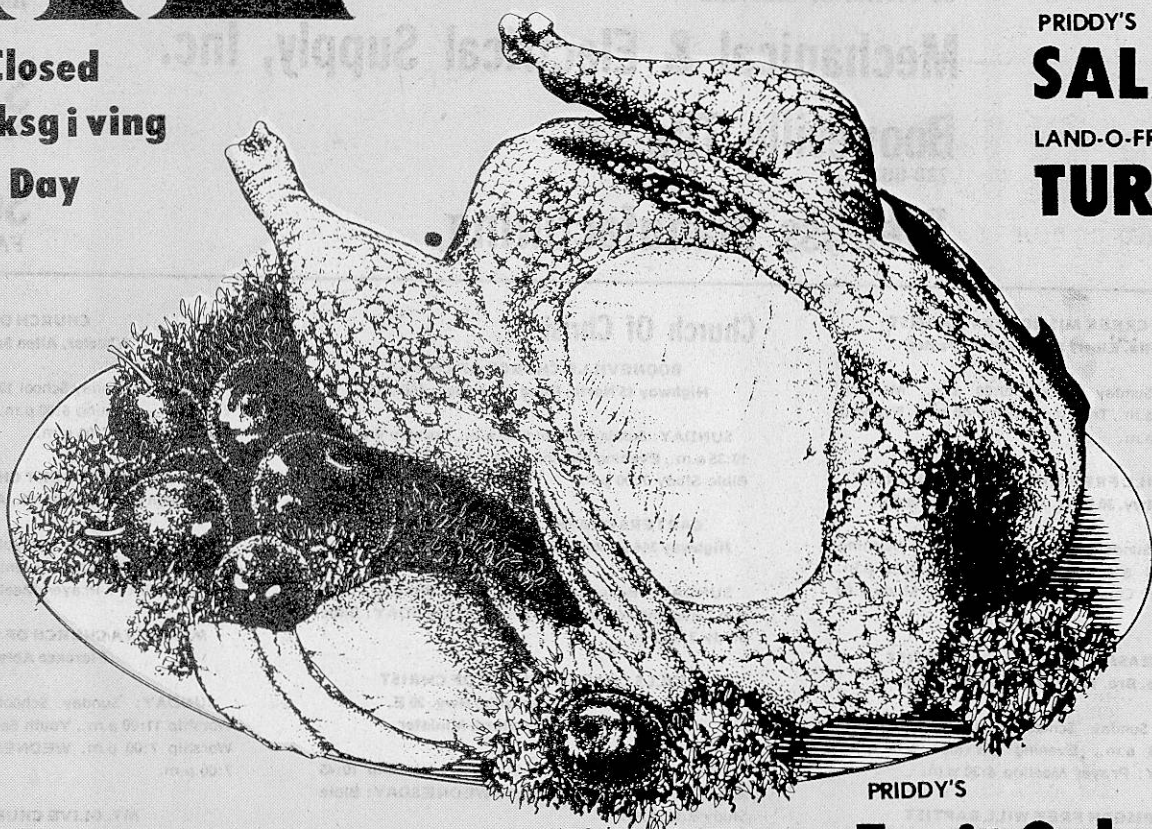
UP

TASTING

Closed

Thanksgiving

Day



MAPLE RIVER BONELESS

HAM HALVES LB. **\$2.49**

QUARTER SLICED

BUTT HAM LB. **\$1.49**

WHOLE SMOKED

PICNICS LB. **99¢**

SUNNYLAND

BACON 12 OZ. **\$1.59**

PRIDDY'S 7 1/2 OZ. CUP

SALADS **79¢**

•CHICKEN
•HAM
•PIMENTO

LAND-O-FROST

TURKEY HAM LB. **\$1.99**

BONELESS WAFER SLICED

HAM LB. **\$2.99**

HYGRADE'S CENTER CUT SMOKED

PORK CHOPS LB. **\$2.49**

MR. TURKEY BONELESS SMOKED

BREAST LB. **\$3.49**

MR. TURKEY SLICED OR SMOKED

BREAST 6 OZ. **\$1.49**

PRIDDY'S

Fruit Gelatin 24 OZ. **89¢**

THIS WEEK'S FEATURED ITEM

SOUP SPOON

Salad Family Size **\$1.89**

W 36 OZ. Family Size **\$1.89**

Maple River

Whole Boneless

HAMS

\$2.29

LB.

\$1.29

LB.

SHANK PORTION

HAM

99¢

LB.

Closed

Thanksgiving

Day

only

3

MORE

WEEKS TO

COMPLETE

YOUR SET

OF

Embassy Classic

Fine Stainless

Tableware and Cutlery

VALUABLE EMBASSY CLASSIC COUPON

COUPON

SAVE \$3.00

Embassy Classic

Fine Stainless

Tableware and Cutlery

Cutlery Hanging Board

Our Reg. Discount Price \$9.99

Coupon Savings \$3.00

Your Price (with coupon) \$6.99

Coupon Expires Nov. 24, 1982

Embassy Classic

Fine Stainless

Tableware and Cutlery

FEATURED THIS WEEK

SOUP SPOON

FOR ONLY

49¢ EACH

Regular Price \$9.99

CHOOSE EITHER RHINELAND OR VALHALLA PATTERN

VALHALLA PATTERN

RHINELAND PATTERN

FROZEN FOODS

MRS. SMITH'S

PUMPKIN PIES 46 OZ. **\$2.99**

EDWARDS

PECAN PIES 32 OZ. **\$2.99**

SAVE 20¢

TROPIC ISLE

COCONUT 6 OZ. **59¢**

PET RITZ

PIE SHELLS 2 CT. **79¢**

2 Pet-Ritz Pie Crust Shells in 9-inch pie pans ready to fill and bake!

NET WT. 10 OZ. (283 G)

KEEP FROZEN

DAIRY FOODS

KRAFT

CRACKER BARREL CHEESE

Sharp & Extra Sharp

10 OZ. **\$1.99**

SAVE 10¢

KRAFT PARKAY

MARGARINE

QTRS. LB. **2/\$1.00**

SAVE 30¢

PHILADELPHIA CREAM CHEESE

KRAFT

MRS. FILBERTS

MARGARINE SPREAD 2 LB. BOWL **\$1.19**

SAVE 20¢

LAND-O-LAKES

MARGARINE QTRS. LB. **2/\$1.00**

SAVE 30¢

KRAFT PHILADELPHIA

CREAM CHEESE 8 OZ. **89¢**

SAVE 10¢

PILLSBURY RED!

PIE CRUST 2 CT. **\$1.39**

PRODUCE

FRESH

SWEET POTATOES 5 LBS. **\$1.00**

RED DELICIOUS

APPLES 3 LB. BAG **88¢**

FRESH FLORIDA

ORANGES 5 LB. BAG **\$1.49**

RED

POTATOES 5 LB. BAG **59¢**

POLE BEANS LB. **49¢**

FRESH WHOLE

CRANBERRIES 12 OZ. **78¢**

FRESH

BROCCOLI EACH **89¢**

THOUGHT FOR THE WEEK

By C. D. Edge

Study The Bible Carefully

We all need to study the Bible carefully and thoroughly. There's a little story that you may have heard, but it will demonstrate my point. It seems a man wanted to know Gods will on a particular matter. He opened his Bible at random and put his finger on a verse that he hoped would tell him what to do. He didn't like what the verse said for it was Matthew 27:5, which says, that Judas went and hanged himself. The man thought he'd better try again. The next random verse he touched was Luke 10:37, which says, Go and do thou likewise. When he tried a third time, his finger fell on John 13:27, which says, what thou doest, do

quickly.

We smile at this but many do use the Bible in this hit or miss fashion. What is needed is a careful and thorough study of God's Word. We are told in II Timothy 2:15 - STUDY TO SHEW THYSELF APPROVED OF GOD, A WORKMAN THAT NEEDETH NOT TO BE ASHAMED, RIGHTLY DIVIDING THE WORD OF TRUTH.

We need to remember that when you study the scripture in a hit or miss manner, you're likely to miss more than you hit.



C. D. Edge, Pastor,
Grace And Liberty
United Methodist Churches

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Assembly Of God

CANAAN ASSEMBLY OF GOD
400 Marietta St., Gerald Whitaker, Pastor

SUNDAY: Sunday School 10:00 a.m., Morning
Worship 11:00 a.m., Evening Worship 6:00 p.m.
TUESDAY: Bible Study 7:00 p.m.

Baptist

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.

CALVARY BAPTIST CHURCH
Corner Main & Broad Sts., R.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.

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.

CANDLEERS CHAPEL BAPTIST CHURCH
Pastor F.A. Collins

SUNDAY: Sunday School 10:00 a.m. Training 5:30
p.m., Preaching 6:00 p.m.

CRESTWOOD BAPTIST
Hwy. 4 East, Jerry Mitchell, Pastor
SUNDAY: Sunday School 9:30 a.m.; Worship 10:30
a.m., Training Union 5:30 p.m., Worship 6:30 p.m.

EAST BOONEVILLE BAPTIST CHURCH
East Church St., Wayne Foropoulos, Pastor
SUNDAY: Sunday School 9:45 a.m.; Worship Hour
11:00 a.m.; Church Training 5:00 p.m.; Worship 6:00
p.m. WEDNESDAY: Worship 7:00 p.m.

EAST PRENTISS BAPTIST CHURCH
Booneville, Kenneth Bishop, Pastor

SUNDAY: Sunday School 10:00 a.m.; 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.

CALVARY FREEWILL BAPTIST MISSION
Located in the old Jacinto Supply Building
Pastor, Rev. Travis Smith
SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Evening Worship 5:00 p.m.
WEDNESDAY: Evening service 7:00 p.m.

FIRST BAPTIST CHURCH
401 West Church St., Dr. Bill K. Duncan, Pastor

SUNDAY: Sunday School (Broadcast WBIP) 9:45
a.m.; Morning Worship 11:00 a.m.; Church Training
6:00 p.m.; Evening Worship 7:00 p.m. WEDNESDAY:
Prayer Meeting 7:00 p.m.

FORKED OAK BAPTIST CHURCH
Route 6, Horace McCombs, Pastor

SUNDAY: Sunday School 10:00 a.m.; Worship 11:00
a.m.; Training Union 6:00 p.m.; Preaching 6:30 p.m.
WEDNESDAY: Prayer Service 7:00 p.m.

GASTON BAPTIST CHURCH
Gaston-Carolina Road, Milton Koon, Pastor

SUNDAY: Sunday School 9:30 a.m.; Worship 10:30
a.m.; Church Training 6:00 p.m.; Worship Service 6:45
p.m. WEDNESDAY: Prayer Meeting 7:00 p.m.

GRACE INDEPENDENT BAPTIST
Frankstown, Nelson Hadley, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Evening Worship 6:00 p.m.
WEDNESDAY: Prayer Meeting 7:00 p.m.

JONES CHAPEL FREE WILL BAPTIST
Jacinto-Alfitude, Rev. Paul Long, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Evening Worship 5:00 p.m.

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.
WEDNESDAY: Prayer Meeting 7:00 p.m.

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.

LITTLE CREEK MISSIONARY BAPTIST
Marietta, Elbert Ray Bennett, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Training Union 5:00 p.m.; Evening
Worship 5:30 p.m.

MARTIN HILL FREE WILL BAPTIST CHURCH
Route 5, Hwy. 30 East, Johnny Sexton, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Evening Worship 6:00 p.m.
WEDNESDAY: Church Training and Bible Study 7:00
p.m.

MT. PLEASANT MISSIONARY BAPTIST
Alfitude, Bro. Truman Strickling, Pastor.

SUNDAY: Sunday School 10:00 a.m.; Worship
Service 11:00 a.m.; Evening Services 5:00 p.m.
WEDNESDAY: Prayer Meeting 6:30 p.m.

MT. PISGAH FREE WILL BAPTIST
Hollis Southerland, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Evening Worship 6:30 p.m.
WEDNESDAY: C.T.S. and Bible Study 7:00 p.m.

NEW BURTON BAPTIST CHURCH
Terry Scott, Pastor

SUNDAY: Sunday School 10:00 a.m.; Worship 11:00
a.m.; Training Union 5:30 p.m.; Worship 6:30 p.m.
WEDNESDAY: Night Services 6:30 p.m.

NEW LEBANON FREE WILL BAPTIST
Highway 364, Bro. J.T. Prince, 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.

NEWSITE 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.

OAK HILL BAPTIST CHURCH
Blackland Community, Bro. Marion Payne

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.

OSBORNE CREEK BAPTIST CHURCH
Route 2, Pastor Dr. Bill K. Duncan

SUNDAY: Worship Services, 2nd and 4th Sunday:
9:30 a.m.; Sunday School every Sunday 10:30 a.m.

PINEY GROVE BAPTIST CHURCH
Route 1, Bro. Eugene Tannison, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Sunday Evening 6:00 p.m.

SMITH'S CHAPEL FREE WILL BAPTIST
Jacinto Road, Danny Short, Pastor

SUNDAY: Sunday School 10:00 a.m.; Worship 11:00
a.m.; Sunday night 6:30 p.m. WEDNESDAY: Church
Training and Bible Study 7:00 p.m.

WHEELER BAPTIST CHURCH
Wheeler, Danny Bullock, Pastor

SUNDAY: Bible Study 9:45 a.m.; Morning Worship
10:35 a.m.; Evening Worship 6:00 p.m. WEDNESDAY:
Bible Study 7:00 p.m.

WHEELER PRIMITIVE BAPTIST CHURCH
North of Wheeler School, James R. White, Elder

SUNDAY: Bible Study 10:00 a.m.; Preaching 11:00
a.m.

JUMPERTOWN BAPTIST MISSION
Jumpertown, Chris Burrows, Pastor

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 6:00 p.m.

MARIETTA CALVARY BAPTIST CHURCH
Marietta, Horace Barnes, Pastor

SUNDAY: Sunday School 10:00 a.m.; Worship
Service 11:00 a.m.; Night Service 6:00 p.m. WED-
NESDAY: Night Service 7:00 p.m.

THRASHER BAPTIST CHURCH
Thrasher, Dave Smith, Pastor

SUNDAY: Sunday School 9:30 a.m.; Worship 10:15
a.m.; Church Training 6:30 p.m.; Worship Service 7:15
p.m. WEDNESDAY: Prayer Meeting 7:00 p.m.

Church Of Christ

BOONEVILLE CHURCH OF CHRIST
Highway 45 North, Doug Greenway, Minister

SUNDAY: Sunday School 9:45 a.m.; Sunday Worship
10:35 a.m.; Evening Worship 6:00 p.m. WEDNESDAY:
Bible Study 7:00 p.m.

CARTERS CHAPEL CHURCH OF CHRIST
Highway 344 E., Alfitude Rd., G.T. Pharr, Minister

SUNDAY: Bible Study 9:30 a.m.; Worship 10:00
a.m.; Evening Worship 5:00 p.m. WEDNESDAY: Bible
Study 7:00 p.m.

HILLS CHAPEL CHURCH OF CHRIST
6 Miles East of Booneville, Hwy. 30 E.
Brother Charles Leonard, Minister

SUNDAY: Sunday School 9:45 a.m.; Worship 10:45
a.m.; Evening Worship 6:00 p.m. WEDNESDAY: Bible
Study 7:00 p.m.

MARIETTA CHURCH OF CHRIST
Marietta, Richard Gooch, Minister

SUNDAY: Sunday School 9:45 a.m.; Worship 10:30
a.m.; Evening Worship 6:00 p.m. WEDNESDAY: Bible
Study 7:30 p.m.

JUMPERTOWN CHURCH OF CHRIST
Jumpertown
Bro. Troy McNutt, Minister
Bro. Oscar Clark, Minister

SUNDAY: Sunday School 10:00 a.m.; Sunday
Evening 5:30 p.m. WEDNESDAY: Bible Study 6:00
p.m.

JACINTO CHURCH OF CHRIST
Jacinto, J.T. Smith, Minister

SUNDAY: Sunday School 10:00 a.m.; Worship 11:00
a.m.; Evening 5:30 p.m. WEDNESDAY: Mid-Week
Bible Study 6:30 p.m.

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.

NORTH RIENZI CHURCH OF CHRIST
Rienzi, Jerry Childs, Minister

SUNDAY: Bible Study 10:00 a.m.; Worship 10:45
a.m.; Sunday Night 6:30 p.m. WEDNESDAY: Bible
Study 7:30 p.m.

OAK RIDGE CHURCH OF CHRIST
Blackland Community, Ernest Walker, Minister

SUNDAY: Bible Class 9:30 a.m.; Worship 10:30 a.m.;
Sunday night 5:30 p.m. WEDNESDAY: Wednesday
night 7:00 p.m.

SNOWDOWN CHURCH OF CHRIST
Jim Archer, Minister

SUNDAY: Bible Classes 10:00 a.m.; Worship 11:00
a.m.; Evening Worship 6:00 p.m. WEDNESDAY: Mid-
Week Bible Study 7:00 p.m.

ROARING HOLLOW CHURCH OF CHRIST
East of New Site, James Wroten, Minister

SUNDAY: Bible Study 9:30 a.m.; Worship 10:30
a.m.; Evening 6:00 p.m. WEDNESDAY: Study 7:00
p.m.

STUTTS CHAPLE CHURCH OF CHRIST
1 Mile W. of Harris Skating Rink, Hwy. 45 N.
Robert C. Tice Sr., Minister

SUNDAY: Bible Study 10:00 a.m.; Preaching 11:00
a.m.

WEST BOONEVILLE CHURCH OF CHRIST
Highway 4 West, Ward Hogland, Minister

SUNDAY: Bible Study 9:45 a.m.; Worship 10:30
a.m.; Evening Worship 6:00 p.m. WEDNESDAY: Bible
Study 7:00 p.m.

ZION'S REST CHURCH OF CHRIST
Preacher: Grady Wigginton
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.

Church Of God

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.

CHURCH OF GOD
Wheeler, Allen Smith, Pastor

SUNDAY: Sunday School 10:00 a.m.; Sunday Worship
11:00 a.m.; Evening 6:00 p.m. WEDNESDAY: Family
Training Hour 7:00 p.m.

INDEPENDENT CHURCH OF GOD
North Lake & Terry St., Austin Shook, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning
Worship 11:00 a.m.; Evening Worship 6:45 p.m.
WEDNESDAY: Prayer Meeting 7:00 p.m.

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.

MT. OLIVE CHURCH OF GOD
Route 6, Booneville, Andrew L. Marshall, Pastor

SUNDAY: Sunday School 9:45 a.m.; Morning
Worship 11:00 a.m.; Worship Service 5:00 p.m.

Church Of God And Christ

NORTHEAST MISSISSIPPI
CHURCH OF GOD AND CHRIST
Hwy. 30 East at 364 Intersection
B.R. Nunley and Tullon L. Jackson, Ministers

ASSEMBLING: Sunday 10:00 a.m. and 7:00 p.m.
WEDNESDAY: 7:30 p.m.

Bible Church

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.

Catholic

INFANT JESUS OF PRAGUE CATHOLIC
Hwy. 45, 3 mi. South of Booneville
Rev. Dick Zelenis, S.C.J., Pastor

SUNDAY: Mass at 9:00 a.m. Confessions before
Mass. Religious Instructions after Mass. Rectory
phone -- 728-7509. THURSDAY, FRIDAY & SATUR-
DAY: Mass at the Rectory (200 Washington) at 9:00
a.m.

Mormon

THE CHURCH OF JESUS CHRIST
OF LATTER-DAY SAINTS
George E. Allen Road, J.C. Morris, Bishop

SUNDAY: 9:00 a.m. Sacrament Service; 10:20 a.m.
Priesthood, Relief Society, Primary; 11:20 a.m.
Sunday School. MONDAY: Family Home Evening.
WEDNESDAY: 6:30 p.m. Scouting; 6:30 p.m.
Seminary; 6:30 p.m. Relief Society Home Making
Meeting - (first Wednesday only); 7:30 Youth Ac-
tivities.

United Methodist

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.

CAROLINA UNITED METHODIST
Route 3, Robert McCoy, Pastor

SUNDAY: Sunday worship 1st Sunday 11:00 a.m.,
2nd Sunday 10:00 a.m., 3rd Sunday 6:00 p.m., 4th
Sunday 10:00 a.m.

CHRIST UNITED METHODIST
Rt. 2, Blackland, Paul Daniel, Pastor

SUNDAY: Sunday School 10:00 a.m.; Morning Worship
11:00 a.m.; UMYF 6:00 p.m.; Evening Worship 7:00
p.m.
Wednesday: Prayer Meeting 7:00 p.m.

CROSS ROADS UNITED METHODIST
Route 3, Robert McCoy, Pastor

SUNDAY: Sunday Worship 1st Sunday 10:00 a.m.,
2nd Sunday 6:00 p.m., 3rd Sunday 11:00 a.m., 4th
Sunday 6:00 p.m. WEDNESDAY: Prayer Meeting 5:30
p.m.

FIRST UNITED METHODIST CHURCH
Booneville, Charles L. Potts, Minister

SUNDAY: Church School 9:45 a.m.; Morning
Worship 11:00 a.m.; UMYF 5:30 p.m.; Junior
Fellowship 5:00 p.m.; Evening Worship 7:00 p.m.
WEDNESDAY: Mid-Week Prayer 6:30 p.m.

GRACE UNITED METHODIST CHURCH
East Church St., C.D. Edge, Pastor

SUNDAY: Sunday School 9:45 a.m.; Morning
Worship 11:00 a.m.; UMYF 6:30 p.m.; Evening Wor-
ship 7:00 p.m. THURSDAY: Bible Study 7:30 p.m.

JUMPERTOWN UNITED METHODIST
Robert McCoy, Pastor

SUNDAY: Sunday Worship 1st Sunday 7:00 p.m., 2nd
Sunday 11:00 a.m., 3rd Sunday 10:00 a.m., 4th Sunday
11:00 a.m., 5th Sunday 11:00 a.m. WEDNESDAY:
Prayer Meeting 6:30 p.m.

LAMBS CHAPEL INDEPENDENT METHODIST
Jumpertown, W.E. Sharp, Pastor
Gene Coltharp, Associate Pastor

SUNDAY: Sunday School 10:00 a.m.; Worship 1st
Sunday 11:00 a.m.; Bro. Sharp, 3rd Sunday Evening
6:30 p.m.; Bro. Coltharp, WEDNESDAY: Bible Study
6:30 p.m.

LIBERTY UNITED METHODIST CHURCH
Hwy. 30 East, C.D. Edge, Pastor

SUNDAY: Sunday School 9:00 a.m.; Morning Wor-
ship 10:00 a.m.; UMYF 6:00 p.m. THURSDAY: Bible
Study 6:30 p.m.

MARIETTA UNITED METHODIST CHURCH
Jimmy M. Glover, Pastor

SUNDAY: Sunday School 10:30 a.m.; Worship ser-
vice 9:

Vegetables

Corn Pudding

2 cups fresh corn or 1 qt. frozen corn (thawed)
3 eggs, beaten
About 1 cup milk
4 tablespoons sugar
3 tablespoons melted margarine
1 teaspoon salt
Combine all ingredients, mixing well. Pour into a lightly greased 1½ qt. baking dish. Bake at 350 degrees about 45 minutes or until knife inserted in center comes out clean. Makes 4 to 6 servings. (Note) The amount of milk will vary with the maturity of the corn. Very tender corn will need less milk; mature corn will need more. **Shella Ellis**

Easy Potato Salad

2½ cups cooked potato slices or cubes
1¼ teaspoon salt
1 teaspoon sugar
1½ teaspoons celery seed
1 teaspoon vinegar
½ cup chopped mild onion
¾ cup mayonnaise
Sprinkle potatoes with the seasonings and vinegar. Then add onion and mayonnaise. Toss to mix and chill well before serving. **Sandra Walden**

Grapefruit Filled Squash

3 acorn squash
2 cups grapefruit sections
3 teaspoons brown sugar
3 teaspoons butter or margarine
Wash squash and bake whole, in a moderate oven (375 degrees) about 50 minutes until tender when pierced with a fork. Remove from oven; cut in half lengthwise and scoop out seeds. Fill cavity in each squash half with grapefruit sections, sprinkle with brown sugar, dot with butter, place in a shallow baking dish containing ½ inch of water and return to oven for 15 minutes. Serve hot. Makes 6 servings. **G. Louise Kernell**

Italian Green Beans

2 (10 oz.) packages frozen green beans slightly thawed, or canned home beans
¼ cup water
1 small onion, grated
Salt and pepper
1 tablespoon butter
Onion slices (optional)
Place green beans and water in a 1½ quart casserole. Add onion, salt, pepper. Dot with butter. Cover and bake 350 degrees for 1 hour. **Mrs. Gorden Walden**

Chicken Fried Okra

Cut okra in inch pieces. Dip in egg and milk solution, roll in meal with enough flour to make stick to okra. Fry in deep fat until brown, drain on paper towel. Try it, it's delicious. **Vera Windham**

Crispy Potato Pancakes

2 eggs
¼ cup milk
½ cup chopped onion
¼ cup flour
¼ teaspoon baking powder
1 teaspoon salt
Dash of pepper
4 medium potatoes, peeled, grated fine
1/3 cup crisco
Blend first eight ingredients till mixed well. Heat crisco in large skillet, using ¼ cup mixture for each pancake, drop batter into hot crisco. Use spatula to spread batter evenly. Over medium-high heat, brown one side, turn and brown second side, 1½ to 2 minutes per side. Serve hot with applesauce. **Mrs. Rita Godwin**

Corn Pudding

2 cups cream style corn
4 egg yolks or 2 whole eggs
beaten lightly
2 tablespoons sugar
3 tablespoons flour
1 teaspoon salt
1½ cups rich milk
1 teaspoon butter
¼ teaspoon black pepper
Add egg to corn. Mix sugar, flour, salt and pepper. Add milk gradually beating well. Add melted butter. Combine with corn and eggs. Pour into greased baking dish. Set in a pan of hot water. Bake in moderate oven, 325 degrees, for 1 hour or until set or firm. **Christine Walden**

Martinated Carrots

2 lbs. carrots peel and slice, cook until tender
1 cup sugar
¾ cup vinegar
1 tablespoon prepared mustard
1 teaspoon pepper
1 bell pepper
1 sliced onion
1 can tomatoes
11 or 10 oz. soup
½ cup oil
1 tablespoon wor-
chestershire sauce
1 teaspoon salt
Let carrots cool, bring other ingredients to boil (except onion and bell pepper) pour it over carrots, onion and bell pepper. Better if you let set over night in refrigerator. **Ann Mayo**

2 tablespoons prepared mustard
2 tablespoons syrup (any kind)
3 tablespoons brown sugar
1 small onion (finely chopped)
Put limas in saucepan with salt, shortening and enough water to cover ingredients. Cover and simmer 40 minutes, stirring occasionally. **Shella Ellis**

Dashing Through THE DOUGH?

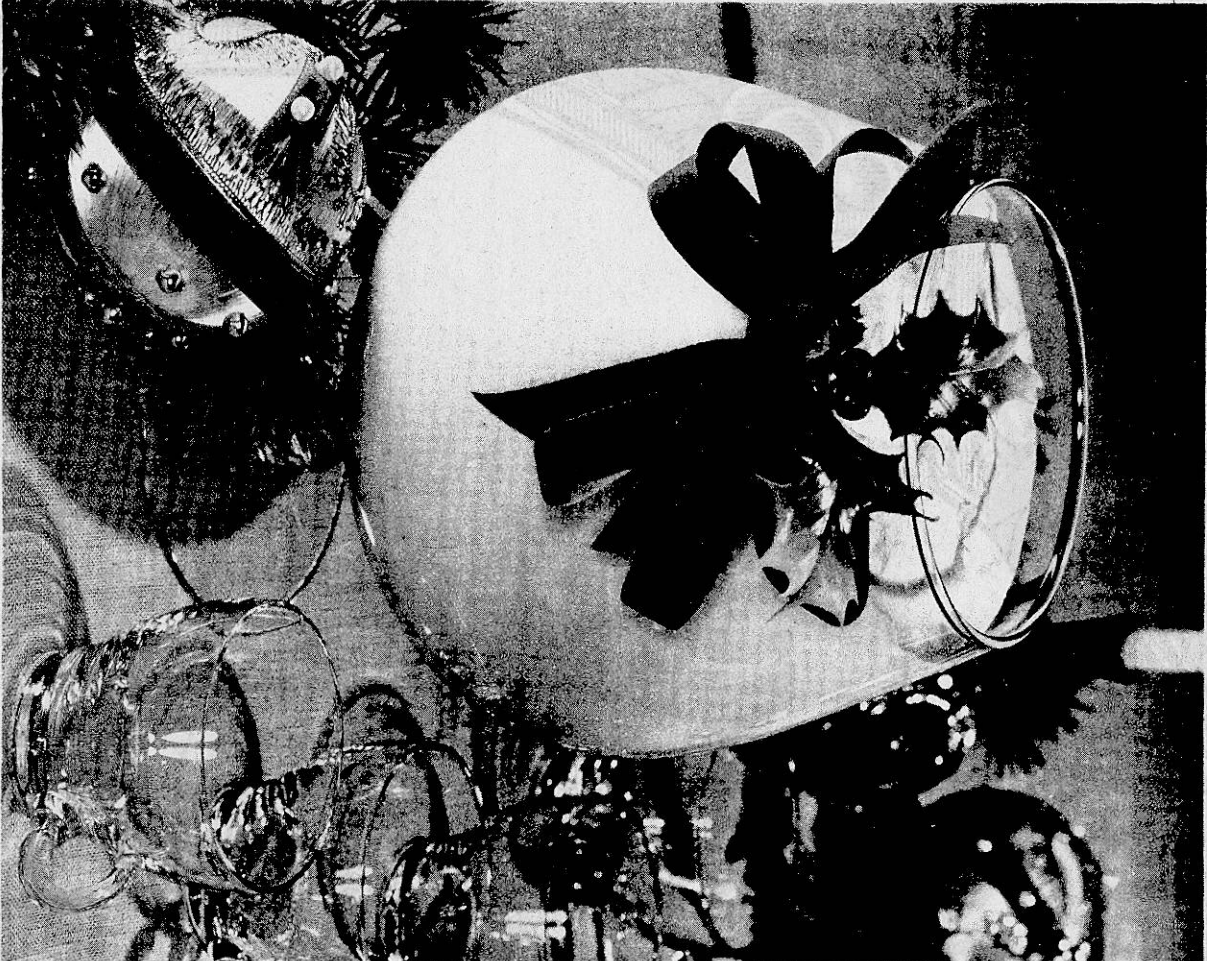
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A trou of two or three hot ad- ngs try Egnog Wassail Bowl
petizers such as blue size frozen egg
rolls, beef appetizers with a variety of
sauces and Flakey Cheese Burgs com-
plete your appetizers.
A simple trou of your own or
your bakeries. If your time is really
short, can complete your open house
menu except for your punch. For a
different twist to the traditional egg-
~ 1/2 teaspoon nutmeg

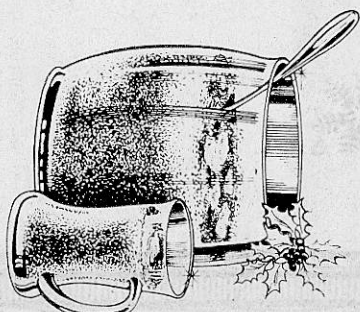
EGCNOG WASSAIL
BOWL
Combine eggog, cider, nutmeg, cin-
namon, cloves and lemon peel. Heat
over low heat, stirring occasionally.
Yield: 4 1/2 quarts.
NOTE: Egnog Wassail may be
served cold.

Appetizers

- Vegetable Spread**
1 cup mayonnaise
1 cup sour cream
1 pkg. frozen chopped
spinach
2 small green onions,
chopped
1 pkg. Knarr-Swiss
vegetable soup
8 or 10 water chestnuts,
chopped
Thaw spinach and squeeze
water out. Mix ingredients.
Serve on Hawaiian bread.
Ozie Houston
- Sausage Fingers**
2 1/2 cup Bisquick
1 cup grated cheddar
cheese
1 lb. sausage
Mix, shape into fingers
Bake at 350 degrees for 15
minutes. Makes up to 100.
G. Louise Kernell
- Sausage Balls**
1 lb. hot sausage
1 lb. sharp cheddar
cheese, grated
3 cups biscuit mix
Mix ingredients and form
into small balls. Bake at 325
degrees for 20 minutes.
Mrs. Gordon Walden
- Pork Burying Pointers**
When selecting fresh pork,
look for lean that's firm and
fine in texture and a bright
greyish-pink color, advises the
National Live Stock and Meat
Board. There should be a
small amount of firm, white
fat. When selecting cured pork,
look for a large percentage of
fine textured lean that's rosy-
pink in color. The fat should
be firm and white.

Beverages

- Old Fashioned Root Beer**
1 cake Fleischmann's
yeast
5 gallons fresh water,
slightly lukewarm
1 bottle root beer extract
4 pounds granulated sugar
Dissolve the sugar in the
water, add the extract, then
the yeast thoroughly
dissolved in a little water,
mix well and bottle im-
mediately, using strong
bottles or jugs and tie the
corks in securely. Set in a
warm place thirty-six to
forty-eight hours. In cold
weather, a little longer.
Then remove to cellar or
other place of even tem-
perature, but do not put it on
ice until a few hours before
using.
Marle Hurst
- Boiled Custard**
1 1/2 gallon milk
1 can sweetened con-
densed milk (not
evaporated)
1 gelatin instant vanilla
pudding
Mix these three
ingredients together. Chill
several hours. Serve.
Sue Glenn
- Boiled Custard Supreme**
1 gal. plus 1 cup milk
10 to 12 egg yolks
1/2 cup corn starch
1 cup sugar
2 teaspoons vanilla
10 to 12 bananas
1/2 gal. vanilla ice cream
Scald 1 gal. milk. Beat egg
yolks and add corn starch
and sugar which has been
blended together. Blend in 1
cup milk. Slowly add egg
mixture to scalded milk.
Cook in large heavy cooker
over low heat until spoon
coats. Chill. Add vanilla.
Place in large glasses. Cut
up bananas, pour custard
over top. Dip in ice cream.
Marjorie Bishop
- Punch**
3 quarts water
2 cups sugar
2 packages strawberry
Kool Aid
1 large pineapple juice
2 large orange soda
Mix all ingredients.
Mrs. Harrie Nichols
- Orange Julius**
1 6-oz. can orange juice
concentrate, frozen
6 ice cubes
1/4 cup sugar
1/3 cup powdered milk
1/4 teaspoon vanilla
1 cup water
Put all ingredients except
ice cubes into blender. Put
ice cubes in one at a time.
Blend well.
Sandra Walden



- Instant Hot Chocolate**
16 oz. box instant
chocolate flavored mix
11 oz. non-dairy coffee
creamers
8 qt. instant nondat dry
milk
1/2 pound powdered sugar
Mix all ingredients. Fill
cup half mixture, half
boiling water.
Leslie Walden
- Marjorie Bishop**

Coke is it!

COKE CAKE

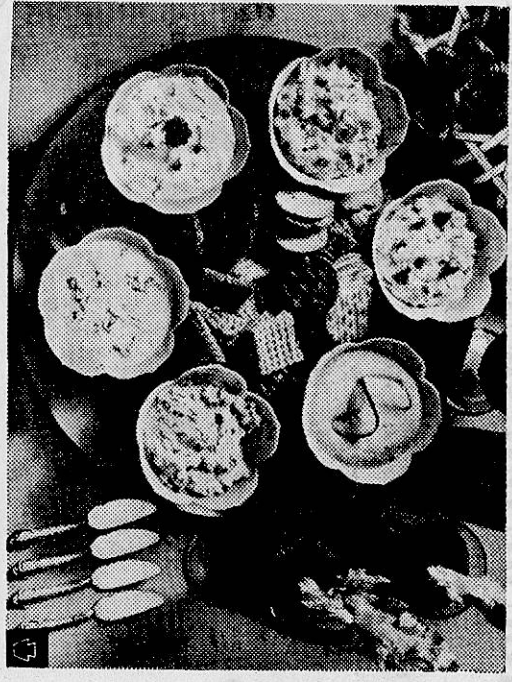
2 Cups Flour 2 Cups Sugar Mix Together and set aside.
2 Sticks Margarine 3 Tbsp. Cocoa 1 Cup COKE -
Mix and bring to a boil, pour over sugar and flour. Then add
1/2 Cup Buttermilk, 2 Eggs 1 Tsp. Soda 1 Tsp. Vanilla
1 1/2 cups miniature marshmallows. Cook in greased
sheet cake pan at 325-350 degrees for half hour

ICING

1 stick Margarine 3 Tbsp. Cocoa 6 Tbsp. COKE
1 box Confectioners Sugar
1 cup Chopped Nuts. Combine margarine, Cocoa,
and COKE. Bring to a boil and pour over sugar.
Beat well, add nuts. Blend well pour over
cake as soon as it comes from oven. _____

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- Fruit Salad**
1 small box cottage cheese
1 half-pint whipping
cream
1 can fruit cocktail
(drained)
1 small can crushed
pineapple (drained)
1 small jar marachino
cherries (chopped)
1 cup nuts - pecans
(chopped)
1 bag miniature mar-
shmallows (white or
colored)
2 tablespoons mayon-
naise
- Hot Chicken or Turkey Salad**
1 cup diced chicken
1/2 cup mayonnaise
1 can mushroom soup
1 cup chopped celery
1/2 cup sliced almonds
1 teaspoon minced onion
1/2 cup carrots cut in silvers
salt to taste
chicken stock, if needed
potato chips
melted butter
paprika
Combine all except last 3
ingredients adding chicken
stock if needed to moisten
mixture. Garnish with
potato chips, melted butter
and sprinkle paprika over
all. Bake covered at 325
degrees for 25 minutes.
Sue Glenn
- Marinated Vegetables**
1 1/2 cup sugar
1 1/2 cup white vinegar
1/2 cup salad oil
Boil and cool thoroughly.
1 bell pepper cut in rings
1 red onion cut in rings
2 cucumbers sliced
1 cup carrots cut in silvers
1 cauliflower broken in
bite-size pieces
1 cup celery cut in long
pieces
1 can kidney beans
drained
1 can whole green beans
drained
Pour cooled liquid over
vegetables and marinate
overnight.
Mrs. Larry Morgan
- Pickled Black Eyed Peas**
2 cans black-eyed peas
1 onion, chopped
1 cup salad oil
1/8 cup vinegar
1 teaspoon salt
Ground pepper to taste
Tabasco sauce to taste
1 clove of garlic, crushed
Drain black-eyed peas in
colander, rinse in cold
water. Add remaining
ingredients. Refrigerate at
least 2 days.
Mrs. Arde Morrison



- Pimiento Spreads Ideal For Entertaining**
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gredients on hand ready for impromptu parties. Unsuspected
drop-in guests. These tasty and varied pimiento spreads can
be made ahead of time or on the spur of the moment. Com-
posed of ingredients most homemakers keep on hand, they
offer tastes for the most discriminating palate.
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cheeses, bacon, herbs and spices make up the basic line. Each
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mento, into totally different tastes. Served with a selection of
crackers, they offer a delightful and interesting selection of
spreads, appealing and satisfying year-round.
*Send for free colorful recipe brochure. Write Associated
Pimiento Cannery, Dept. N, P.O. Box 73, Griffin, Georgia 30224.*
- PIMIENTO CHEESE SPREAD**
Combine 1/2 pound sharp Cheddar cheese, grated, one 4-ounce
jar of pimientos, finely chopped, 1/2 teaspoon sugar and enough
mayonnaise to moisten. Store in covered container until ready
to use.
- BLUE CHEESE SPREAD**
Combine 1/2 cup grated or crumbled blue cheese, 2 tablespoons
sherry, 1/4 cup mayonnaise, 1 jar (4 ounces) chopped pimiento.
Add 1/2 cup chopped parsley.
- ONION SPREAD**
Combine 8 ounces cream cheese, 1 can (10 1/2 ounces) cream
of onion soup, 1 jar (4-ounces) chopped pimiento and 2 1/2 ounces
dried beef, cut very fine.
- BACON SPREAD**
Combine 1 jar (2-ounces) chopped pimiento, 1/4 cup cooked
and crumbled bacon bits, 2 tablespoons minced onion and 1/2 cup
mayonnaise.
- CREAM CHEESE-GARLIC SPREAD**
Combine 1 jar (4-ounces) chopped pimiento, 1/2 cup sour cream,
8-ounce package cream cheese, 1 teaspoon garlic salt and 1/2
teaspoon paprika.
- PIMIENTO-CHEDDAR SPREAD**
Combine 2 cups shredded sharp Cheddar cheese, 1 jar (4-
ounces) pimiento, tablespoon prepared mustard, 1/4 cup sherry,
1/4 cup sour cream, 3 drops hot pepper sauce and 2 dashes
garlic salt in a blender. Process until well-blended. Chill for a
few hours or overnight.
*Associated Pimiento Cannery, Cherokee Products Co.,
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(Dromedary), Pomona Products Co. (Pomona Sunshine and
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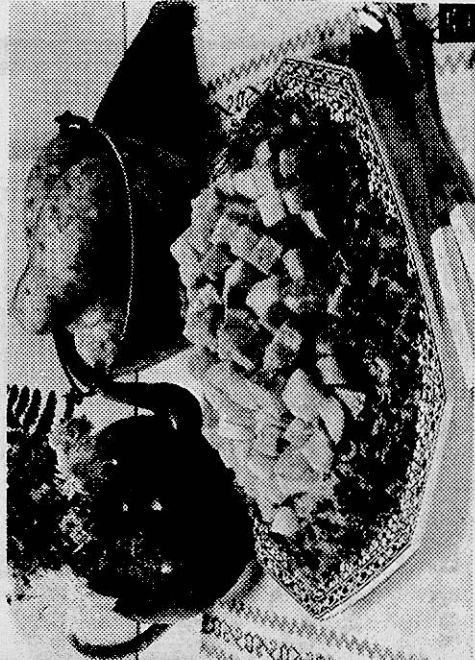
Marinated Carrots

2 lbs. carrots cut and cooked until tender. Drain. Add to:
1 med. chopped onion
1/2 cup oil (Crisco)
1 cup sugar
1/4 cup vinegar
1 teaspoon black pepper
1 tablespoon mustard (the kind to spread)
Set in refrigerator over night.
Christine Walden

3 Bean Salad

1 can green beans
1 can kidney beans
1 can yellow beans
1 medium green pepper cut up
1 medium onion - cut up (let set over night)
2/3 cup white vinegar
1/3 cup salad oil
3/4 cup sugar
1 teaspoon salt
1/2 teaspoon pepper
Mrs. Hattie Nichols

Yams 'n Ham...
Special Main Dish Salad



Winter salads have become quite popular — especially those that combine our favorite foods with a little extra flair.
Yam 'n Ham Salad is a hearty main dish with a flavor team sure to please. Golden sweetpotatoes and ham are cubed, then chilled with halved green grapes and chunks of crunchy pear. Just before serving, this colorful combination is tossed with a light, tangy dressing and arranged on a platter lined with crisp greens.

North Carolina yams are in good supply right now, according to the United Fresh Fruit and Vegetable Association. Surprisingly nutritious, just one medium yam provides an adult with almost twice the recommended daily allowance for vitamin A and nearly two-fifths of the vitamin C. It's also a fair source of iron, folacin and vitamin B₆, while being low in fat and moderate in calories.

When buying yams, choose those with smooth, unscarred skins, firm texture and a clean, bright appearance. They'll keep well if placed in a brown bag and stored at room temperature in a dry place.

YAM 'N HAM SALAD
3 tablespoons fresh lemon juice
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon cinnamon
1/4 teaspoon dry mustard
1/4 cup sour cream
Lettuce leaves

Bake yams in a 350° F. oven for 40 minutes, or boil covered in lightly salted water for 20 minutes, or until just tender. Cool. Remove peel. Cut yams and ham into 1/2-inch cubes; combine in large bowl with grapes and pear, refrigerate until thoroughly chilled. Combine remaining ingredients in small bowl; pour over yam mixture just before serving; toss lightly. Arrange on platter lined with lettuce leaves. Makes: 6 servings.

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Make-A-Meal Salad Bowl

1 clove of garlic, cut in half
1/2 head of lettuce, broken into chunks
2 tablespoons green pepper, chopped
1/4 cup sliced celery
1/2 cup sliced raw cauliflower
1 cup cooked asparagus tips
3 oz. American cheese, cubed
6 oz. bologna, cut into thin strips
1/2 cup French dressing
Rub inside of salad bowl with cut surface of garlic; discard garlic. Combine next seven ingredients in order given. Add French dressing. Toss lightly until each piece is coated with dressing. Yields 6 servings.
Mrs. Artie Morrison

Crust Salad

2 cups flour
1 cup nuts
1/4 cup brown sugar
1/2 cup margarine
Mix and press into 9 x 13 pan. Bake at 350 degrees for 15 minutes.
20 oz. cream crushed pineapple
1 pkg. (3 oz.) lime jello
8 oz. pkg. cream cheese
1 cup white sugar
1 cup evaporated milk
Drain the juice off the pineapple. Heat the juice. Dissolve the jello in the juice. Cool. Cream the cream cheese and sugar together. Blend in jello and add the pineapple. Beat the evaporated milk until peaks form. Mix the cheese and pineapple mixture together. Pour milk mixture together. Pour on top of baked crust. Chill.
Bernice Chase

Country Style Pea Soup

2 cups split peas
8 cups hot water
1-2 lbs. ham hocks
1 garlic clove, minced
1 medium onion, chopped
1 stalk celery and tops, chopped
1 tablespoon salt
1/2 teaspoon pepper
Rinse split peas thoroughly with clean water and drain. Combine washed split peas, 8 cups hot water, ham hocks, garlic, onion, celery, salt and pepper. Heat to boiling, reduce heat and simmer for one hour and 15 minutes or until peas are very soft. Blend, reheat and serve.
Sandra Walden

Seven Layer Salad

First layer: 1 head shredded lettuce
Second layer: 1/2 cup each of chopped onion, celery, bell pepper
Third layer: 1 package of frozen green peas
Fourth layer: 1 pint or small jar of salad dressing
Fifth layer: 2 tablespoons sugar over salad dressing
Sixth layer: 4 ounces shredded cheddar cheese
Seventh layer: bacon bits on top
(May add layer of chopped eggs under bacon bits along with other desired tasty ingredients.)
Place lettuce on bottom of serving dish. Then sprinkle the onion, celery and bell pepper over the lettuce. After having let the peas thaw at room temperature, then sprinkle them over the onions and etc. Smear the salad dressing over all this. Sprinkle the sugar over the dressing. Next add the cheese. Next add the chopped eggs and-or other desired ingredients. Cover with foil and place in the refrigerator over night. Sprinkle the bacon bits on when ready to serve. Put in deep dish.
Mrs. Gorden Walden

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Cream of Spinach Soup

6 tablespoons butter
1/4 cup chopped onion
1/3 cup all purpose flour
1 cup cooked whole kernel corn, drained
10 oz. frozen chopped spinach, thawed and drained
4 1/2 cups milk
1 tablespoon instant chicken flavor bouillon
1 teaspoon salt
1 teaspoon bouquet garni
1/2 teaspoon black pepper
1/2 teaspoon prepared mustard
1/4 teaspoon tabasco sauce
4 tablespoons butter
In a heavy 3-quart saucepan, melt 6 tablespoons of butter over medium heat. Add onion and celery. Sauté until golden and transparent but not brown. Remove from heat. Stir in flour, mixing well. Add remaining ingredients, except 4 tablespoons of butter, mixing well. Cook over medium-low heat, stirring frequently, for 20-25 minutes or until thickened and hot. To serve, place 1 1/2 cups of soup in serving bowl and garnish with 1 tablespoon of butter.
Sandra Walden

Italian Dressing

1 cup Crisco oil
2/3 cup Heinz vinegar
2 tablespoons lemon juice
1 teaspoon garlic salt
1/2 teaspoon sugar
1/2 teaspoon dry mustard
1/2 teaspoon oregano
1/4 teaspoon basil
Freshly ground black pepper
Combine all ingredients in a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using.
Makes about 1 1/2 cups.
Burnice Brackeen

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Quick Rolls

2 pkgs. dry yeast
1/4 cup sugar
1/2 cup water (warm)
1 cup shortening
5 cups all purpose flour
1-1/2 cups soda
3 teaspoons baking powder
1 teaspoon salt
2 cups buttermilk
Dissolve yeast in water with 1 teaspoon sugar. Add all other ingredients, mix well. Roll out and place on baking sheet. Let set 20 minutes or more. Bake 400 degrees.
May be stored in refrigerator and used as needed.
Maylene Brown

Charlie's Bread

1/4 cup dry yeast
1/2 cup water (warm)
1 cup dry milk
1/2 cup plus 1 tablespoon sugar
1/2 cup whole wheat flour
1/3 cup cornmeal
1/3 cup sugar
1/2 cup dark molasses
1/4 cup water
1 egg
Orange butter (below)
Heat oven to 350 degrees. Grease bottom of loaf pan 9 x 5 x 3 inches. Mix baking mix, flour, cornmeal, sugar, molasses and egg until moistened. Pour into pan. Bake for 50 to 60 minutes. Serve with orange butter.
Orange Butter
1/2 cup margarine or butter, softened
2 tablespoons powdered sugar
1/2 cup light corn syrup
2 teaspoons grated orange peel
Beat margarine and powdered sugar in small mixer bowl until light and fluffy. Beat in corn syrup gradually. Stir in orange peel.
Mrs. Larry Morgan

Pumpkin Bread

2/3 cup shortening
2 1/2 cups sugar
4 eggs
2 cups cooked mashed pumpkin
2/3 cups water
3/4 cup all purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon cloves
2/3 cups pecans
2/3 cups raisins
Cream shortening, gradually add sugar beating well. Add eggs, mix well. Stir in pumpkin and water. Combine flour, baking powder and soda, salt, cinnamon and clove. Add to creamed mixture and mix well. Fold in pecans and raisins. Spoon into 2 well-greased and floured loaf pans. Bake at 350 degrees for 1 hour and 10 minutes.
Carolyn Owen

Pumpkin Bread

2 1/2 cups sugar
1 cup vegetable oil
4 eggs
2 cups pumpkin
3 1/2 cups flour
2 teaspoons soda
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon allspice
2/3 teaspoon water
1 cup chopped nuts
Preheat oven to 325 degrees. Cream sugar and water in large mixing bowl. Stir in pumpkin mixture and eggs. Combine flour and salt and gradually add to yeast mixture, mixing well. Cover dough and let rise in a warm place, free from draft, until double in bulk — about one and one-half hours. Sprinkle with cloveleaf rolls, make dough into balls and place three per section in greased muffin pan. Cover with dish towel and let rise in warm place until doubled (about 3 hrs.). Bake at 375 degrees for 10 to 12 minutes.
John Vassar

Molasses Corn Bread

2 cups Bisquick baking mix
1/2 cup whole wheat flour
1/3 cup cornmeal
1/3 cup sugar
1/2 cup dark molasses
1 egg
Orange butter (below)
Heat oven to 350 degrees. Grease bottom of loaf pan 9 x 5 x 3 inches. Mix baking mix, flour, cornmeal, sugar, molasses and egg until moistened. Pour into pan. Bake for 50 to 60 minutes. Serve with orange butter.
Orange Butter
1/2 cup margarine or butter, softened
2 tablespoons powdered sugar
1/2 cup light corn syrup
2 teaspoons grated orange peel
Beat margarine and powdered sugar in small mixer bowl until light and fluffy. Beat in corn syrup gradually. Stir in orange peel.
Mrs. Larry Morgan

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Bread And Sandwiches

Homemade Rolls
1/2 cup butter
1 8-oz. carton sour cream
1/2 cup sugar
2 packages dry yeast
1/2 cup warm water
2 large eggs beaten
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon allspice
2/3 teaspoon water
1 cup chopped nuts
Preheat oven to 325 degrees. Cream sugar and water in large mixing bowl. Stir in pumpkin mixture and eggs. Combine flour and salt and gradually add to yeast mixture, mixing well. Cover dough and let rise in a warm place, free from draft, until double in bulk — about one and one-half hours. Sprinkle with cloveleaf rolls, make dough into balls and place three per section in greased muffin pan. Cover with dish towel and let rise in warm place until doubled (about 3 hrs.). Bake at 375 degrees for 10 to 12 minutes.
John Vassar

Sally Lunn

1 cake Fleischmann's yeast
2 cups milk, scalded and cooled
1 tablespoon sugar
4 tablespoons butter, melted
2 eggs
Dissolve yeast and sugar in lukewarm milk. Add butter, then flour, eggs well-beaten, and the salt. Beat until perfectly smooth. Pour into well-greased pans. Cover and let rise in a warm place, free from draft, until double in bulk — about one and one-half hours. Sprinkle with cloveleaf rolls, make dough into balls and place three per section in greased muffin pan. Cover with dish towel and let rise in warm place until doubled (about 3 hrs.). Bake at 375 degrees for 10 to 12 minutes.
John Vassar

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Bread And Sandwiches

Homemade Rolls
1/2 cup butter
1 8-oz. carton sour cream
1/2 cup sugar
2 packages dry yeast
1/2 cup warm water
2 large eggs beaten
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon allspice
2/3 teaspoon water
1 cup chopped nuts
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Quick Cheese Bread

- 2 cups biscuit mix
- ¾ cups water
- 2 eggs, beaten
- 2 teaspoons dry mustard
- 1½ cups grated sharp cheese
- 2 tablespoons butter or margarine

Preheat oven to 350 degrees. Grease an 8½ x 4½ x 2½ inch loaf pan. Empty biscuit mix into large bowl. Stir in water and beat with wooden spoon until smooth. Add remaining ingredients except ½ cup cheese and butter. Mix thoroughly. Pour into pan. Sprinkle with remaining cheese and dot with butter. Bake 40 to 45 minutes. Cool in pan 10 minutes. Remove from pan and cool on rack before slicing. Serve sliced, buttered and toasted with a green salad, soup, or chili.

Sandra Welden

Italian Bread Sticks

- 2 cups sifted flour
- 2teaspoons baking powder
- 1½ teaspoons salt
- 1/2 cup milk
- 1 egg white, slightly beaten

sesame seed
In bowl combine flour, baking powder and salt. Cut in crisco until mixture resembles coarse crumbs. Add milk, stir just enough to hold dough together. On lightly floured surface knead dough 15 to 20 times. Roll dough to 12 x 6 inch rectangle ½ inch thick. Cut in 24 strips ½ inch wide. Roll into cylindrical sticks (round) place on greased baking sheet 1 inch apart. Brushsticks with beaten egg white, sprinkle with sesame seed if desired. Bake at 425 degrees for 15 to 20 minutes. Reheat to serve.

Mrs. Rita Godwin

Cakes And Desserts

Mother's Pound Cake

- ¾ cup Mazola corn oil
- 1½ cups sugar (blend with oil)
- 6 eggs (beat in one at a time)
- 2teaspoons orange juice
- 1 tablespoon pure vanilla
- 2 cups sifted self-rising flour

Bake one hour at 300 degrees in a tube pan. (Don't peep!)
Delicious plain or with strawberries, peach halves, or ice cream

Edith Huddleston

Peach Crumble

- 1 can peach slices drained
- ¾ cup brown sugar
- ½ cup flour
- 1½ teaspoon cinnamon

2 cups self rising flour
3 cups sugar
1 cup oil
1 teaspoon vanilla
flavoring
3 eggs
2 cups cooked mashed sweet potatoes
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon all spice
Sift flour and add spices, Cream sugar and oil. Add potatoes and two cups sifted flour. Stir well, let rise about a half hour. Then add butter or lard, the sugar and egg pan, or 2 loaf pans. Bake 1 hour, at 350 degrees.

Mrs. Rita Godwin

Waffled French Toast

- ¾ cup milk
- 2 eggs
- 1 tablespoon margarine, melted
- 1 tablespoon sugar
- ¼ teaspoon salt
- 6 slices day old bread

An excellent cinnamon cake can be made for this dough. Take a small quantity of it, add enough flour to stiffen and roll out about half inch thick. Place in pan, brush over with butter and sprinkle with cinnamon and pulverized sugar. Let rise again and bake thirty minutes.

Marie Hurst

Hush Puppies

- 2 cups self rising corn meal mix
- ¾ cups self rising flour
- 1 can cream style corn
- 1 egg
- 1 onion
- 2 tablespoons sugar
- 1 teaspoon garlic salt
- beer

Mix flour, meal together. Add corn sugar, egg, garlic, salt, and onion. Add beer for desired thickness or milk can be substituted for beer. Makes 60 or 70.

Lorrene Taylor

Woolford Pudding

- 1 cup sugar
- ½ cup butter, melted
- 3 eggs
- 3 tablespoons sour milk
- 2/3 cups flour
- ½ teaspoon cinnamon
- ¼ teaspoon allspice
- ¼ teaspoon nutmeg
- 1 cup strawberry jam

Melt butter and add sugar. Mix well. Beat in the eggs until light and well blended. Mix in the milk. Combine the flour and soda with the spices and stir into batter. Stir in the jam. Pour into greased 2½ qt. baking dish and bake at 300 degrees for about 1 hour and 15 minutes. Serve warm with sauce.

Sauce

- 1 cup sugar
- ½ cup butter, softened
- 1 tablespoon boiling water
- 1 egg, beaten

Ann Mayo

Strawberry Nut Cake

- 1 box white cake mix
- 1 cup frozen strawberries
- 1 cup pecans
- ½ cup milk
- 1 cup coconut
- 4 eggs
- 1 cup cooking oil
- 1 small box strawberry Jello

Mix dry ingredients together and add all the rest of the ingredients. Beat with mixer until there are no lumps. Pour into greased and floured pans and bake at 350 degrees for about 45 minutes.

Frosting

- 1 box confectioners sugar
- 1 stick oleo
- ½ cup strawberries
- ½ cup pecans
- ½ cup coconut
- Whip oleo, add sugar slowly, thin with juice from strawberries, then add rest of ingredients. If too thick thin with additional juice.

Burnice Brackeen

Sour Cream Pound Cake

- 2 sticks oleo
- 3 cups sugar
- 3 cups flour
- 2/3 cups sour milk
- ½ teaspoon cinnamon
- ¼ teaspoon allspice
- ¼ teaspoon nutmeg
- 1 cup strawberry jam

Melt butter and add sugar. Mix well. Beat in the eggs until light and well blended. Mix in the milk. Combine the flour and soda with the spices and stir into batter. Stir in the jam. Pour into greased 2½ qt. baking dish and bake at 300 degrees for about 1 hour and 15 minutes. Serve warm with sauce.

Sauce

- 1 cup sugar
- ½ cup butter, softened
- 1 tablespoon boiling water
- 1 egg, beaten

G. Louise Kernell

Combine sugar, butter and water in saucepan. Mix until blended. Beat in egg and cook over moderate heat until mixture boils. Stir and boil for one minute. Serve hot over warm pudding.

G. Louise Kernell

Tutti-Fruiti Cake

For tutti frutti, break plain cake in small pieces. Add whipped cream, any kind of fruit preserves and broken nut meats. Mix lightly until blended. Chill.

Opal Manley

Rocky Road Frosting

- 3 cups sifted confectioners sugar
- ¼ cup hot water
- 1 teaspoon vanilla
- 1 egg
- 3 1-oz. sq. unsweetened chocolate, melted
- ¼ teaspoon vanilla
- 8 oz. package sour cream
- ¼ teaspoon soda

Dissolve soda in sour cream. Cream sugar and chocolate; mix well. Add eggs - beat well - add another cup flour and two more eggs and again beat well - add the last cup of flour and two eggs, beating and stir into batter. Stir in the jam. Pour into greased 2½ qt. baking dish and bake at 300 degrees for about 1 hour and 15 minutes. Serve warm with sauce.

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- 1 egg, beaten

G. Louise Kernell

Combine sugar, butter and water in saucepan. Mix until blended. Beat in egg and cook over moderate heat until mixture boils. Stir and boil for one minute. Serve hot over warm pudding.

G. Louise Kernell

Tutti-Fruiti Cake

For tutti frutti, break plain cake in small pieces. Add whipped cream, any kind of fruit preserves and broken nut meats. Mix lightly until blended. Chill.

Opal Manley

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Salads And Soups

Overnight Lettuce Salad

- 1 head lettuce - chopped
- 1 head cauliflower
- 2 cups salad dressing
- 1 medium onion - chopped
- 1/3 cup grated parmesan cheese
- ½ cup sugar

Place in large bowl in order given. Cover lightly and store over night or for several hours in refrigerator. Toss just before serving.

Mrs. Hattie Nichols

Apple Salad

- Mix, boil 1 minute
- 1 beaten egg
- ¼ cup sugar
- ½ cup pineapple juice
- 1½ teaspoon lemon juice

Cool. Add: 1 small can pineapple crushed and drained 3 diced apples ½ cup chopped nuts 1 small cool whip Refrigerate.

Christiane Walden

Swiss Lettuce Roll

- ½ cup raisins
- 1 cup cottage cheese
- ½ cup chopped walnut meats

Mix these ingredients thoroughly. Cream into this mixture is smooth. Add salt to taste. Spread crisp lettuce leaves thickly with the mixture and roll up like a jelly roll and bind with strips of pimento.

G. Louise Kernell

Angel Salad Cuddled

- Mix together and set aside to cool.
- 1 cup boiling water
- 1 pkg. of lemon jello
- 1 pkg. of lime jello
- Then mix together

1 8-oz. pkg. Philadelphia cream cheese 1 cup mayonnaise - not salad dressing 1 can of dume or Eagle brand milk Mix well with hand mixer and then mix in by hand: 1 large can crushed pineapple, drained 1 cup nuts, chopped Mix cooled jello into these ingredients, chill in refrigerator.

Vera Whitman

Coke Salad

- 1 can pitted cherries (crushed)
- 1 large can pineapple
- 1 cup pecans
- 1 small coke
- 2 pkg. cherry jello
- ½ cup sugar
- 1 cup water

Boil cherries, water and sugar 5 minutes. Mix well. Remove from heat. Add pineapple, pecans, jello and coke. Let congeal over night in refrigerator.

Mrs. Gorden Walden

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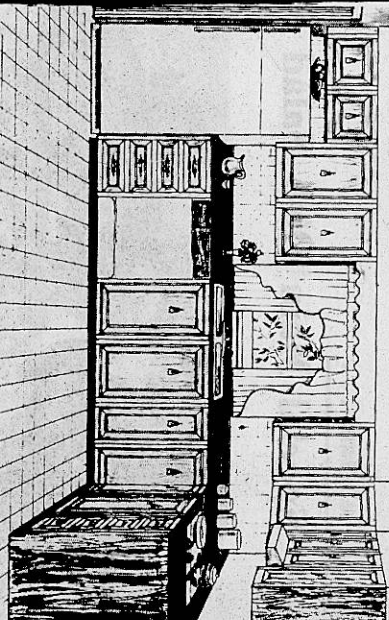
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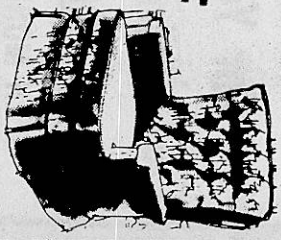
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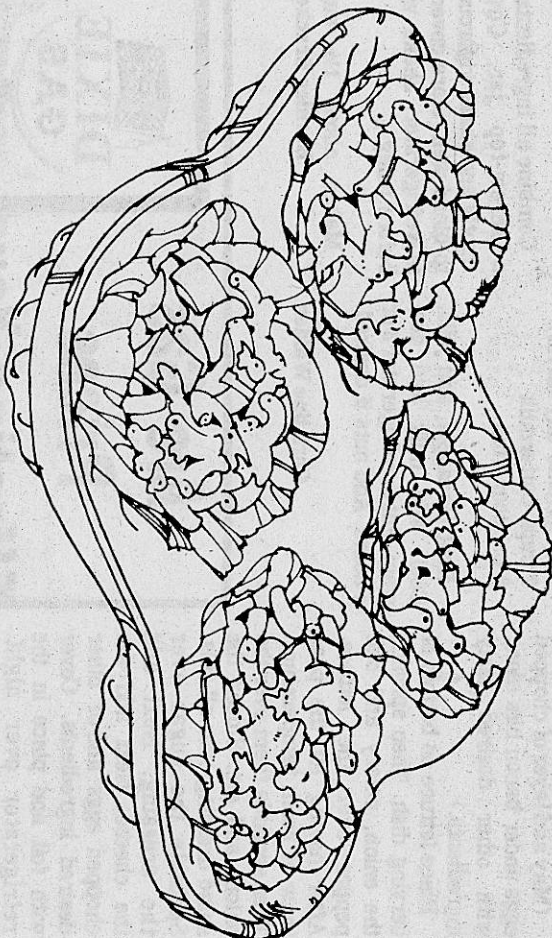
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Opt for Cabbage Instead of Lettuce



One way to avoid using lettuce in every salad is to try cabbage instead. This inventive salad from the Kraft Kitchens uses cabbage in a unique way. Macaroni Vegetable Salad actually puts cabbage both "in" and "under" the salad, by using cabbage leaves to form individual "cups." These cups are filled with a mixture of cooked elbow macaroni, chopped cabbage, tomato, and green pepper, and Kraft coleslaw dressing.

An alternative to the cabbage leaf cups would be to serve the salad in a bowl lined with the cabbage leaves. Either way it's presented, Macaroni Vegetable Salad makes a delicious change of pace from lettuce.

MACARONI VEGETABLE SALAD

- 2 cups (7 ozs.) elbow macaroni, cooked, drained
- 2 cups chopped cabbage
- 1 cup chopped tomato
- ½ cup chopped green pepper
- Kraft coleslaw dressing

Combine macaroni, cabbage, tomatoes, green pepper and enough dressing to moisten; toss lightly. Chill. Add additional dressing before serving, if desired. Serve in bowl lined with cabbage leaves. 6 to 8 servings

Local Teachers' Recipes Published

In National Desserts Cookbook

Favorite recipes of three Booneville High School Home Economics teachers have been accepted for publication in a new cookbook published by Favorite Recipes Press, The Tennessee Press of Nashville, Tenn.

"Sand Tarts" from Lee Griffin, "Sauerkraut-Chocolate Cake" from Linda Finley Loman, and "Chocolate Ice Cream" from Cissy Woley appear in the *Desserts* cookbook. The cookbook includes over 300 recipes for low-calorie treats, frozen and refrigerated desserts, cheese-cakes, meringues and tortes in addition to traditional cookies, cakes

and pies. *Desserts* is the 34th in a series of Home Economics Teachers' Cookbooks from Favorite Recipes Press. The cookbooks feature top recipe selections from Home Economics Teachers nationwide.

The cookbooks are marketed nationally in fund-raising drives by home economics students and have become one of the most collected cookbook series ever published, a spokesman for the publisher said.

CHOCOLATE
ICE CREAM
1/2 gal. chocolate milk

Frosty Ambrosia Pie

1 pkg. (3 oz.) cream cheese, softened
1/2 cup milk
6 drops yellow food coloring
3 drops red food coloring
1/4 orange with peel and seeds removed
1 1/2 cups Bakers Angel Flake Coconut
1 container (8 oz.) Cool Whip non-dairy whipped topping thawed
1 8-inch graham cracker crust prepared

Combine cream cheese, sugar, milk, food coloring, orange and coconut in electric blender container. Cover and blend at medium speed for 30 seconds. Fold into whipped topping. Spoon into crust. Freeze until firm about 4 hours. Let stand at temperature 5 minutes before cutting, if necessary, for creamier texture. Garnish with orange slices. Store any left over pie in freezer.

Burnice Brackeen

Hawaiian Pie

2 baked pie shells
1 large can crushed pineapple
1/2 cup sugar
5 tablespoons flour
3 bananas
1/2 cup chopped pecans
2 pkgs. Dream Whip
1 can coconut
Small jar cherries
In double boiler, mix pineapple, sugar and flour, cook till thick. In pie shells, slice banana, sprinkle nuts, then top with pineapple mixture. Top with Dream Whip, coconut and cherries. Refrigerate.

Carolyn Owen

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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 Parkay margarine, melted
18-oz. pkg. Philadelphia Brand cream cheese
1/4 cup sugar
1/2 teaspoon vanilla
1 egg

1 16-oz. can pumpkin
1 5-oz. can evaporated milk
1/2 cup sugar
2 eggs, slightly beaten
1 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
Dash of salt

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 Parkay 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 tablespoons cornstarch
1/2 cup water
1/4 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 white; 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.

Yum Yum Cake

2 cups sugar
2 cups self-rising flour
2 cups crushed pineapple
1 teaspoon vanilla
Mix together and cook at 325 degrees for about 35 or 40 minutes.

Icing

1 small can Pet milk (4 1/2 oz.)
1 cup sugar
1 stick oleo
Bring this to a hard boil, remove from stove and add the following: 1 cup nuts (pecans), 1 7-oz. bag or can of coconut.

Ann Mayo

Vanilla Wafer Cake

Cream 2 sticks oleo and 2 cups sugar. Add 6 eggs, one at a time and beat well after each. Add 1/2 cup Pet Milk alternately with one 12 oz. box (crushed) vanilla wafers. Fold in 1 cup chopped pecans and 1 pkg. angel flake coconut (7 oz.). Bake in tube pan 300 degrees for 1 1/2 hours. Grease and flour pan well.

Carolyn Owen

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Marshmallow Fudge Cake

2 cups sugar
1 cup shortening
4 eggs
1 1/2 cups all purpose flour
1/3 cup cocoa
3 teaspoons vanilla
1 cup chopped nuts
miniature marshmallows
Preheat oven to 350 degrees. In a large bowl cream together sugar and shortening. Add eggs, flour and 1/3 cup cocoa. Beat well after each addition. Add vanilla and nuts. Spoon batter into 9 x 2 x 13 inch pan which has been greased and floured. Bake for 35 minutes. Arrange marshmallows evenly over cake while still hot. Return to oven for 5 minutes or until marshmallows are melted. Remove from oven and let cool completely in pan.

Frosting

1 cup butter
1/2 cup cocoa
1 box (1 lb.) confectioners sugar
1/2 cup evaporated milk
1 cup chopped nuts

In a large bowl beat together butter or margarine, cocoa, vanilla, confectioners sugar and milk. Fold in nuts. Spread over cooled cake and let stand for 2 hours before serving. **Makes 24 two inch squares.)**

Mary Horton

Mom's Apple Cobbler

1/2 cup (1 stick) butter or margarine
2 cups sugar
2 cups water
1 1/2 cups sifted Martha White self-rising flour
1/3 cup milk
2 cups finely chopped apples
1 teaspoon cinnamon

Heat oven to 350 degrees. Melt butter in a 13 x 9 x 2 inch baking dish or sheet cake pan. In a saucepan heat sugar and water until sugar melts. Cut shortening into flour until particles are like fine crumbs. Add milk and stir with a fork until dough leaves the side of the bowl. Turn out onto lightly flourd board or pastry cloth. knead just until smooth. Roll dough out into a large rectangle about 1/4 inch thick. Sprinkle cinnamon over apples; then sprinkle apples evenly over the dough. Roll up dough like a jelly roll. Dampen the edge of the dough with a little water and seal. Slice dough into about 16 slices, 1/2 inch thick. Place in pan with melted butter. Pour sugar syrup carefully around rolls. This looks like too much liquid, but the crust will absorb it.) Bake for 35-40 minutes. Makes 6 servings.

Teas Stevens

Baby Food Carrot Cake

2 cups sugar
1 1/2 cups vegetable oil
4 eggs
2 cups plain flour
2 teaspoons soda
1 teaspoon salt
2 teaspoons cinnamon
2 small jars baby food carrots

Beat sugar and oil together, add eggs and beat. Sift dry ingredients and 1/3 cup cocoa. Beat well after each addition. Add vanilla and nuts. Spoon batter into 9 x 2 x 13 inch pan which has been greased and flourd. Bake for 35 minutes. Arrange marshmallows evenly over cake while still hot. Return to oven for 5 minutes or until marshmallows are melted. Remove from oven and let cool completely in pan.

Frosting

1 stick oleo
1 8-oz. pkg. cream cheese
1 lb. powdered sugar
2 teaspoons vanilla
1 cup finely chopped pecans

Oleo and cream cheese should be room temperature. Mix them and other ingredients well, then add pecans. Spread between layers, on top and sides.

Note: The cake is best baked in layers because it has to have the frosting. It's not good without it.

Edna Wingo

Sour Cream Pound Cake

1/2 lb. (2 sticks) butter (oleo)
3 cups sugar
8 eggs, separated
3 cups all purpose flour
1/4 teaspoon salt
1/2 pint commercial sour cream
1/4 teaspoon soda
1 teaspoon vanilla extract
1 teaspoon almond extract

Cream butter and sugar. Add egg yolks. Sift flour 3 times with salt. Add alternately with the sour cream to which soda has been added. Fold in stiffly beaten egg whites, vanilla and almond flavorings. Put batter in greased and lightly flourd tube pan and bake at 300 degrees for 1 1/2 hours.

Edna Wingo

Pound Cake

3 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup margarine
1/2 cup shortening
2 cups sugar
2 teaspoons cinnamon
1 teaspoon grated lemon rind

Beat sugar and oil together, add eggs and beat. Sift dry ingredients and 1/3 cup cocoa. Beat well after each addition. Add vanilla and nuts. Spoon batter into 9 x 2 x 13 inch pan which has been greased and flourd. Bake for 35 minutes. Arrange marshmallows evenly over cake while still hot. Return to oven for 5 minutes or until marshmallows are melted. Remove from oven and let cool completely in pan.

Grease generously and flour a 10 inch tube pan. Heat oven to 350 degrees. Sift flour, baking powder and salt together. Place margarine, shortening, sugar, eggs and flavoring in large bowl. Beat on high speed with electric mixer for 3 minutes or longer until light and fluffy. Add flour mixture with milk beginning and ending with flour, stirring only until batter is smooth, after each addition. Turn into prepared tube pan. Bake 1 hour or until top springs back when lightly touched with finger tip. Remove from oven and cool in pan on wire rack.

Cake may be lightly dusted with sifted confectioners sugar if desired. 1 1/2 teaspoons vanilla extract and 1/2 teaspoon almond extract may be substituted for grated rind and juice.

Edna Wingo

Apple Crisp

4 cups partly cooked apples
1/2 cup water or juice
3/4 cup flour
1 cup sugar
1 teaspoon cinnamon
1/2 teaspoon salt
1 stick margarine
1 stick apples in water or juice into 10 x 6 inch pan. Sift flour, sugar and cinnamon, set in a bowl. Cut in margarine til mixture looks like coarse meal. Sprinkle over apples. Bake at 350 degrees for 40 minutes. Serve warm with ice cream or eat cold by itself.

Lanie Greer White

Coconut Pound Cake

1 cup shortening
2 cups sugar
1 teaspoon vanilla
1 teaspoon butter
1 cup finely chopped pecans
2 cups all purpose flour
1 teaspoon salt
1 7-oz. can flaked coconut
Cream shortening and sugar until light and fluffy. Add flavoring and mix well. Add eggs one at a time after each addition. Combine flour and salt and add to creamd mixture. Fold in coconut. Bake in a well greased and flourd tube pan at 325 degrees for about 1 hour and 10 minutes. Add glaze.

Glaze
1 1/2 cups sugar
3/4 cups boiling water
3 teaspoons coconut flavoring

Mix all ingredients together. Bring to a boil and boil one minute. Pour 3/4 of this mixture over the baked cake. Return cake to 325 degree oven for 3 minutes. Remove cake from oven, turn out onto cake plate and pour remaining glaze over cake.

Edna Wingo

Peanut Butter Cornflake Bars

1 1/2 cups sugar
1 cup white karo syrup
1 1/2 cups peanut butter
2 cups cornflakes
Mix sugar and syrup and heat over medium heat until it comes to a boil. Stir the entire time. Add peanut butter and mix well. Pour mixture over cornflakes and mix at once. Press into oblong pan greased with butter and cut into squares.

Mrs. Rita Godwin

Toasted Coconut Cake

1 pkg. (18.5 ozs.) butter
2 cups flour
1 cup pecans melted
1 cup flaked coconut, toasted
1/2 cup finely chopped pecans
1 cup sour cream
4 eggs
1/2 cup vegetable oil
1/2 cup milk
1/3 cup sugar
1 Tablespoon ground cinnamon

In a large bowl, combine all ingredients except sugar and cinnamon. Blend at low speed; beat at medium speed 3 minutes. Mix sugar and cinnamon and swirl through batter; do not mix in completely. Pour batter into greased 10 inch tube pan and bake in preheated 325 degree oven for about 60 to 70 minutes or until cake tests done. Cool on rack for 1 hour, then turn out of pan to cool completely. Makes 10 to 12 servings.

Iron Stillet Pudding

1 cup sugar
2 tablespoons flour
1 tablespoon butter
2 egg yolks
1 cup milk
1/2 or one teaspoon vanilla
3 tablespoons cocoa
Mix sugar, flour, cocoa and vanilla. Beat eggs enough to mix it well. Add milk, melt butter in the iron skillet. Add all the mixture and cook over the eye till thick as you want it. Pour into bowl and beat egg whites, little sugar and a pinch of salt added to whites. Pour over pudding. Brown top a little.

Lanie Greer White

Blue Berry Crunch

Crust:
2 cups flour
2 sticks butter melted
1 cup pecans chopped
Mix ingredients and spread into a large dish. Spread with fingers. Cook 30 to 45 minutes in 350 degree oven. Do not over cook.

Filling:
1 8-oz. cream cheese
1 box powdered sugar
1 large cool whip
Mix and pour evenly in pan. Top with blue berries.

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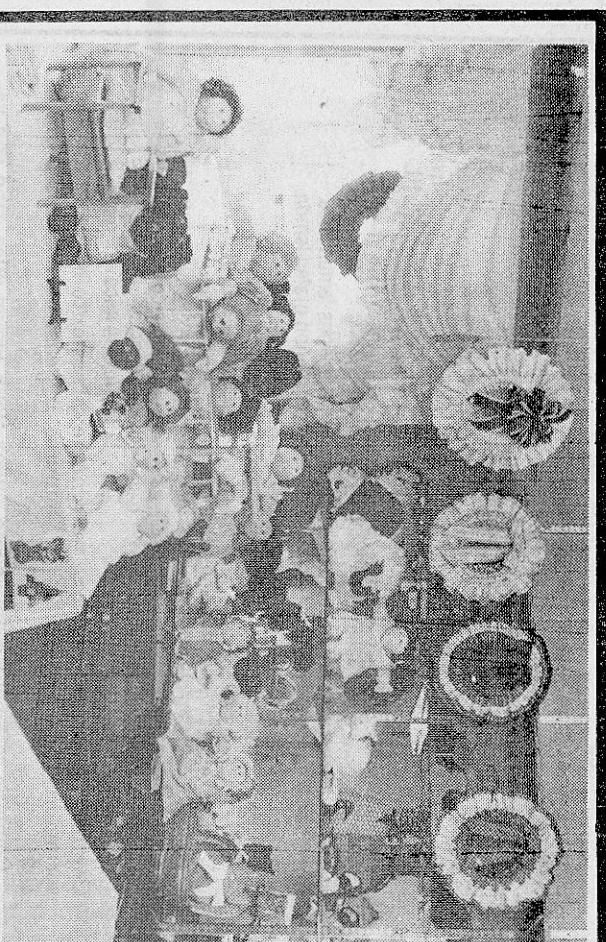
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Caramel Apple Dessert
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A new crop of lush and juicy apples and the first hint of chill in the air—together—signal time for a change of pace in menu planning. Roast pork with kraut and applesauce seems 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
6 cups peeled apple slices
1/2 cup flour
1/4 cup sugar
1/2 teaspoon cinnamon
1/2 cup chopped walnuts
1/3 cup Parkway 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

Egg Custard Pie

3 tablespoons butter, room temperature
1 cup sugar
1 tablespoon flour
3 large eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1/2 teaspoon nutmeg

Cream butter, sugar and flour. Beat in eggs, mix in milk, vanilla and nutmeg. Pour in UNBAKED deep dish pie shell. Bake 30-35 minutes at 350 degrees.

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Chilled Strawberry Pie

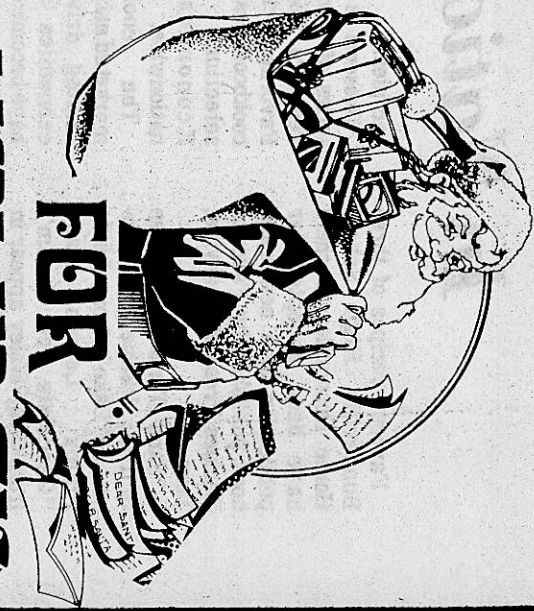
3 egg whites
1 cup sugar
1 teaspoon vanilla extract
1 cup flitz cracker crumbs
1 cup chopped pecans
1 cup whipping cream
2 tablespoons powdered sugar

2 cups strawberries, sliced whole strawberries, optional

Beat egg whites (at room temperature) until soft peaks form. Gradually add sugar and vanilla and beat until stiff peaks form. Fold in cracker crumbs and pecans. Spread mixture in a buttered 10 inch pie plate, spreading sides slightly higher. Bake at 350 degrees for 30 minutes or until lightly browned. Cool pie shell completely. Beat whipping cream until foamy, gradually add powdered sugar, beating until soft peaks form. Fold in strawberries. Spread mixture evenly in pie shell. Garnish with whole strawberries if desired. Chill pie at least 4 hours before serving. One 10 inch pie.

Mrs. Rita Godwin

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Chocolate Mousse Pie
10 Minute Pie

- 1 pkg. (4 oz.) Baker German Sweet Chocolate
- 1/3 cup milk
- 2 tablespoons sugar (for less sweet pie eliminate sugar)

- 1 pkg. (3 oz.) cream cheese, softened
- 1 container (8 oz.) Cool Whip non-dairy whipped topping thawed
- 1 8-inch graham cracker crust prepared

Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth. Fold chocolate mixture into whipped topping blending well until smooth. Spoon into crust. Freeze until firm - about 4 hours. Store any leftover pie in freezer.

Burnice Brackeen

Creamy Coconut Pie

- 1 package (3 oz.) cream cheese, softened
- 2 tablespoons sugar
- 1/2 cup milk
- 1 1/3 cups Bakers Angel Flake Coconut

Whip non-dairy whipped topping thawed

- 1/2 teaspoon almond extract
- 1 8-inch graham cracker crust prepared

Combine cream cheese, sugar, milk, and coconut in electric blender container. Cover and blend at medium speed for 30 seconds. Fold into whipped topping, and add extract. Spoon into crust. Freeze until firm, about 4 hours. Sprinkle with additional coconut, toasted if desired. Let stand at room temperature 5 minutes before cutting, if necessary, for creamier texture. Store any left over pie in freezer.

Burnice Brackeen

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Chocolate Angel Pie

- 1 pkg. (4 oz.) German sweet chocolate
- 2 tablespoons water
- 1 envelope whipped topping mix
- 1 baked 8 inch quick coconut crust, cooled

Heat chocolate with water in saucepan over low heat, stirring until chocolate is melted. Cool until thickened. Prepare whipped topping mix as directed on package; blend in melted chocolate. Spoon into crust, and chill at least 2 hours. Garnish with additional whipped topping and chocolate curls, if desired.

Quick Coconut Crust

Combine 1/4 cup butter or margarine, melted, with 2 cups angel flake coconut. Press evenly into an ungreased 8 or 9 inch pie pan. Bake at 300 degrees for 20 to 30 minutes, or until golden brown. Cool.

G. Louise Kernell

Angel Pecan Pie

- 3 egg whites (beaten)
 - Add:
 - 1 cup sugar
 - 1 teaspoon vanilla flavor
 - 1 teaspoon baking powder
 - Fold in 1 1/2 cups graham cracker crumbs
 - 1 cup chopped pecans
- Bake in pie plate for 30 minutes at 350 degrees. Top with Dream Whip.

Carolyn Owen

Skillet Chocolate Pie

- 1 cup sugar
- 2 tablespoons (rounded) flour
- 2 tablespoons cocoa
- 1 tablespoon butter
- 2 eggs, separated
- 1 cup milk
- 1 teaspoon vanilla
- 1 pie shell-baked

Mix sugar, flour and cocoa. Melt butter in iron skillet, add sugar mixture and mix lightly. Combine each addition until blended. Beat egg yolks and milk; add to mixture, stirring constantly. Cook slowly until thick; add vanilla and blend well. Pour in pie shell. Cover with stiffly beaten egg whites. Brown in oven. Makes 6 servings.

Tess Stevens

Oatmeal Pie

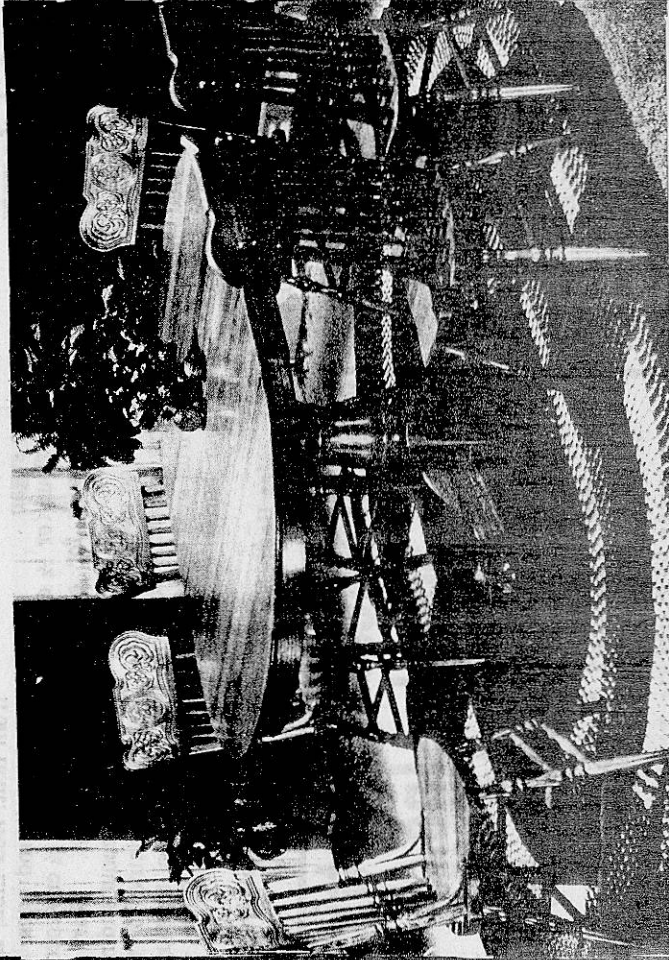
- 1/4 cup butter or oleo
- 1/2 cup sugar
- 1/2 cup corn syrup
- 3 eggs
- 1 cup quick cooking oats
- 1 tablespoon vanilla
- 1 uncooked pastry shell

Cream together margarine, sugar and salt. Stir in syrup. Add eggs one at a time, stirring after each addition until blended. Stir in oats and add vanilla. Pour into pastry shell and bake at 350 degrees about one hour or until knife inserted in center comes out clean.

Edna Wingo

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SOLID OAK

Butter Rum Cake

- CAKE:
- 1 pkg. Pillsbury Plus butter recipe cake mix
- 1 cup water
- 1/4 cup margarine or butter softened
- 2 teaspoons rum extract
- 3 eggs
- 1/2 cup finely chopped pecans

GLAZE:
1/2 cup sugar
1/2 cup margarine or butter
2 tablespoons water
1 or 2 teaspoons rum or vanilla extract
Heat oven to 350 degrees. Grease and flour 10 inch angel food tube or 12 cup fluted tube pan. In large bowl blend all cake ingredients except nuts until moistened. Beat 2 minutes mixing well. Pour into lightly oiled loaf pan. Bake at highest speed. Stir in nuts. Pour batter into prepared pan. Bake at 350 degrees for 35 to 45 minutes or until toothpick inserted in center comes out clean.

Mrs. Artie Morrison

Turtle Cake

- 1 box German Chocolate cake mix
 - 1 14-oz. bag caramels
 - 3/4 cup butter
 - 1/2 cup evaporated milk
 - 1 cup chocolate chips
 - 1 cup chopped pecans
- Mix the cake according to directions on box. Grease and flour a 9 x 13 pan and pour one half of the cake mixture into the pan. Bake at 350 degrees for 15 minutes.

Burnice Brackeen

Bohemian Coffee Cake

- 1 cup oil
- 1 cup brown sugar firmly packed
- 1 cup granulated sugar
- 2 eggs beaten
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 cup buttermilk
- 1 cup coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla

Combine oil and sugars in large mixing bowl; blend. Add eggs and mix well. Combine dry ingredients and add to sugar and egg mixture alternately with buttermilk. Add coconut, pecans and vanilla. Bake in 10 inch greased and floured tube pan at 350 degrees for 55 minutes or till done. Ice when cool.

- Icing
 - 1 (8 ounce) package cream cheese
 - 1/4 cup butter or margarine
 - 1 (1 pound) box powdered sugar
 - 1 cup chopped pecans
 - 2 teaspoons vanilla
- Allow cream cheese and butter to soften. Cream with powdered sugar and add nuts and vanilla. Spread on cake.

This is a good cake to bake for Christmas.

Lorene Taylor

- Instant pudding mix or 2 3-oz. package butterscotch instant pudding mix
- 3 cups milk
- 1 1/2 cups plain flour sticks melted margarine or butter
- 1 cup chopped nuts
- 1 8-oz. package cream cheese
- 1 1/4 cups powdered sugar
- 1 cup frozen whipped dessert topping
- 1 3-oz. package vanilla instant pudding mix
- 1 3-oz. package pistachio

Melba's Delight

- 1 box yellow cake mix (butter flavored)
 - 1 egg
 - 1 cup chopped nuts
 - 1 stick oleo, melted
 - 1 8-oz. pkg. cream cheese
 - 3 eggs
 - 1 lb. box powdered sugar
 - 1 teaspoon vanilla extract
 - 1 teaspoon almond or lemon extract
- Mix oleo, one egg, nuts and cake mix until crumbly; press into 13 x 9 x 2 inch buttered pan. Cream the cream cheese in mixer or blender; add the three eggs, one at a time, and mix well. Add powdered sugar and extracts; mix well. Pour mixture over the crumb crust and bake at 325 degrees for 40-50 minutes or until golden brown. Do not cut until completely cooled; center will be moist and creamy.

Burnice Brackeen

Miami Beach Birthday Cake

- 1 pkg. (6 oz.) chocolate chips divided
- 1/2 cup graham cracker crumbs
- 1/3 cup melted butter
- 1/2 cup chopped walnuts
- 2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup butter
- 1 1/2 cups plus 2 tablespoons sugar divided
- 2 eggs
- 1 teaspoon vanilla
- 1 1/4 cups buttermilk or sour milk

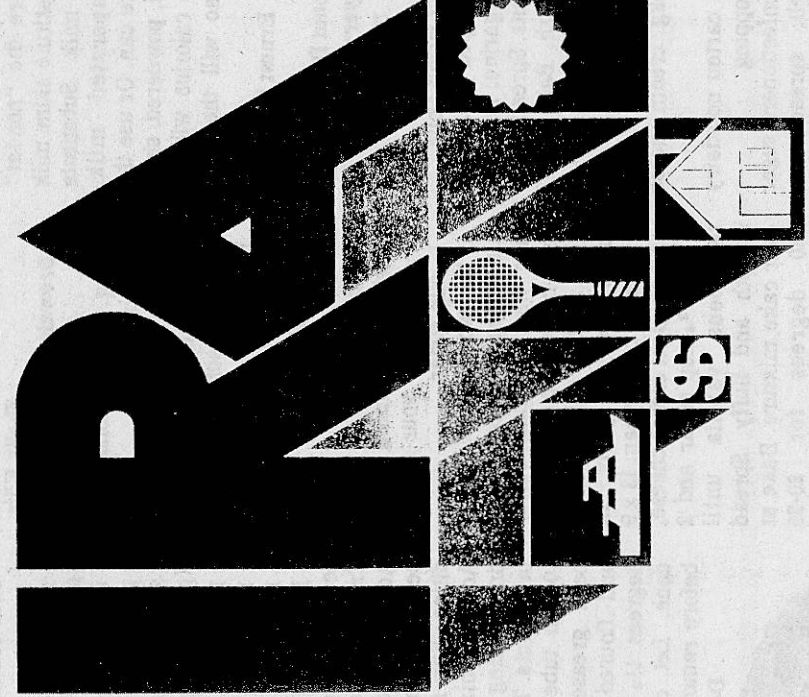
Melt one-third cup of the chocolate chips; set aside. Stir together graham cracker crumbs and melted butter. Stir in remaining chocolate chips and walnuts; set aside. Stir together flour, baking soda and salt; set aside.

Cream butter in large mixing bowl. Gradually beat in 1 1/2 cups of the sugar until mixture is light and fluffy. Beat in eggs one at a time. Blend in melted chocolate and vanilla. Add dry ingredients alternately with buttermilk, beating well after each addition. Turn into two 9 inch or three 8 inch greased and floured cake pans. Sprinkle with reserved crumb mixture.

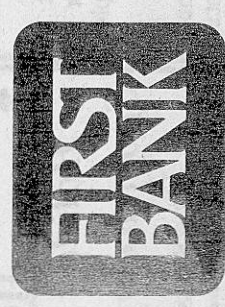
Bake in 375 degree oven for 30 to 40 minutes or until springs back when touched lightly in center. Let cool in pans 10 minutes; remove to wire racks to cool completely. Beat remaining two tablespoons of the sugar with heavy cream until stiff. Fill and frost sides with whipped cream, keeping layers top side up. Refrigerate. If desired, one cup flaked coconut may be substituted for graham cracker crumbs.

Burnice Brackeen

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Home-Made Blackberry Ice Cream 10 medium eggs (raw) Enough whole milk to mix ingredients 1 pint half-and-half 1/2 pint of whipping cream 3 cups raw, unsweetened, seedless, blackberry pulp and juice (or crushed seedless blackberries) 1 teaspoon vanilla 5/8 teaspoon salt 5/8 cup sugar (or sweeten to taste) Blend or mix ingredients thoroughly. Pour into ice cream freezer container. Finish filling container to within two inches of the top and FREEZE! (You can substitute one can, regular size of regular evaporated milk for the half-and-half. Or you can also substitute one can, regular size, of regular evaporated milk for the whipping cream. Or you can substitute 2 cans for both. Evaporated milk is a little cheaper. The taste will not be as good in my opinion.) (If you want to sacrifice even more taste, but go more the "non-fat" route. Substitute skim milk for whole milk. Substitute skim evaporated milk, regular size can. Or use the granulated, powdered skim milk. The calories will be less and so will the good taste.) Mrs. Ernest L. Walker	Chocolate Cake Pudding CAKE: 3/4 cup sugar 1 cup flour 2 tablespoons cocoa 1/2 cup milk 3 tablespoons margarine, melted 1 teaspoon vanilla PUDDING: 1/2 cup sugar 1/2 cup brown sugar firmly packed 1 1/2 cups hot water 3 tablespoons cocoa Cake: Mix sugar, flour, and cocoa in 9 inch square pan. Stir well. Mix in milk, vanilla and margarine. Mix well and spread evenly in pan. Pudding: Combine 1/2 cup sugar, 1/2 cup brown sugar and cocoa. Mix well. Sprinkle over cake batter evenly. Pour 1 1/2 cups water over this. Bake in a preheated oven at 350 degrees for 40 minutes. Serve alone or with ice cream or whip cream if desired. Double recipe for sheetcake pan. Shella Ellis	Bread Pudding Supreme 12 slices regular bread 3 cups milk 4 eggs separated 1 teaspoon vanilla 1 cup granulated sugar 1 stick oleo or margarine 1 large apple, cored and sliced in round slices Cream oleo and sugar until light and add egg yolks and vanilla. Add bread which has been soaked in milk and remaining milk and stir well. Grease baking dish. Fill with alternate layers of bread mixture and apples ending with bread on top. Place casserole in pan of water and bake in 350 degree oven until knife testing - about 30 to 35 minutes. Remove from oven and add meringue topping made from beating 4 egg whites with 4 tablespoons sugar until peaks form. Brown lightly, in 325 degree oven. Mrs. Dudley Horton	Banana Split Cake 2 cups Graham cracker crumbs 1 stick margarine - melt, add to crumbs Put in bottom of 9 x 13 pan 2 cups powdered sugar 1 cup butter or margarine 1 large apple, cored and sliced in round slices Cream oleo and sugar until light and add egg yolks and vanilla. Add bread which has been soaked in milk and remaining milk and stir well. Grease baking dish. Fill with alternate layers of bread mixture and apples ending with bread on top. Place casserole in pan of water and bake in 350 degree oven until knife testing - about 30 to 35 minutes. Remove from oven and add meringue topping made from beating 4 egg whites with 4 tablespoons sugar until peaks form. Brown lightly, in 325 degree oven. Mrs. Dudley Horton	Orange Slice Cake 1 cup butter 2 cups sugar 4 eggs 1 teaspoon soda 1/2 cup buttermilk 3/4 cups self-rising flour 1 lb. dates chopped 1 lb. orange slice candy chopped 2 cups chopped nuts 1 can flaked coconut 1 cup fresh orange juice 2 cups powdered sugar Cream butter and sugar until smooth. Add eggs one at a time. Beat after each addition. Dissolve soda in buttermilk, add to creamed mixture. Place flour in large bowl, add dates, orange slices and nuts. Stir to coat each piece. Add flour mixture and coconut to creamed mixture and this makes a very stiff dough. This should be mixed with hands. Put in a greased 13 x 9 x 3 inch pan. Bake at 250 degrees for 2 1/2 hours. Bernice Chase	Sour Cream Pound Cake 3 cups all-purpose flour, sifted 1/2 teaspoon soda 2 sticks butter, softened 3 cups sugar 6 large eggs 1 cup sour cream 1 teaspoon lemon extract 1 teaspoon vanilla extract Measure sifted flour and resift twice with soda. Cream butter and sugar. Add eggs one at a time and beat well after each addition. Stir in sour cream. Add flour mixture 1/2 cup at a time beating constantly. Stir in extracts. Turn batter into 10-inch tube pan that has been greased with Crisco and flour. Bake at 350 degrees 1 1/2 hours or until done. Let cool 5 minutes before removing from pan. Dora Jean Vassor	Strawberry Cake 1 box white cake mix 1 box strawberry jello 1 cup Wesson oil 1/2 cup milk 4 eggs, one at a time 1 cup coconut 1 cup strawberries 1 cup strawberry sugar 1 stick margarine 1 box confectioners sugar 1/2 cup strawberries 1/2 cup pecans 1/2 cup coconut Mix well and spread on cake Pauline Lovell	Chocolate Delight First Layer: 1 stick margarine (softened) 1 cup self-rising flour 1 cup chopped pecans Melt margarine, mix with flour and nuts. Spread in 13 x 9 baking dish. Bake at 350 degrees until light brown. Cool. Second Layer: 1 8-oz. pkg. cream cheese (softened) 1/2 large carton non-dairy whipped topping 1 cup confectioners sugar Mix well. Spread over crust and sprinkle with frozen coconut. Third Layer: Mix 2 pkgs. vanilla instant pudding with 3 cups cold milk. Spread over second layer and top with other half of whipped topping. Sprinkle with coconut. Cover and refrigerate. Mrs. Larry Morgan
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Oven Fried Chicken 1 egg, beaten 2 tablespoons water 1 teaspoon poultry seasoning 1/4 teaspoon onion powder 1/4 teaspoon paprika 1/2 teaspoon salt (optional) 1 frying chicken, cut up 1/4 cup mashed potato flakes 3 tablespoons margarine Beat together egg, water, poultry seasoning, onion powder, paprika, salt and pepper in shallow bowl. Dip chicken in egg mixture, then roll on top. Beat egg whites until fluffy and spread on top. Bake at 350 degrees until golden brown. About 20 minutes. Vera Downs	Chile Con Carne 1 lb. ground beef 1/4 cup chopped onion 15 oz. can chili, pinto, or kidney beans 10 oz. can tomato soup 1 teaspoon salt 1/2 teaspoon pepper 1 teaspoon or more chili powder Sprinkle salt on skillet. Add ground beef and chopped onion and cook over medium heat until browned. Drain off fat. Stir in remaining ingredients. Bring mixture to boil. Cover with lid, reduce heat and simmer 15 to 20 minutes. Makes 4 to 5 servings. Leale Walden	Rice Meat Balls 1 cup minute rice 1 lb. ground beef 1 egg, slightly beaten 2 teaspoons grated onion 2 teaspoons salt 1/2 teaspoon marjoram (optional) Dash of pepper 2 1/2 cups tomato juice 1/2 teaspoon sugar Combine minute rice (right from box) with beef, egg, onion, salt, marjoram, pepper and 1/2 cup of tomato juice. Mix lightly, shape into 18 balls and place in skillet, add sugar to remaining 2 cups tomato juice. Bring juice over meat balls. Bring mixture to a boil. Reduce heat and simmer, covered 15 minutes, basting occasionally. Makes 6 servings. Tess Stevens	Mad Island Pie 1/2 lbs butter or margarine 2 cups sugar 4 eggs 1/2 cup flour 1/2 cup cocoa 1 cup coarsely chopped pecans 1 teaspoon vanilla 3 cups miniature marshmallows Preheat oven to 350 degrees. Butter bottom and side of 9 x 13 pan. Add a little flour and shake to cover and coat pan, shake out excess. Combine margarine and sugar and beat until smooth and creamy. Add eggs one at a time beating thoroughly after each. Sift together flour and cocoa. Fold into egg mixture. Add nuts and vanilla. Beat well. Spoon into pan and smooth gently. Bake for 30 to 35 minutes. Remove from oven and sprinkle with marshmallows. Bake about 10 minutes more or until marshmallows melt and start to brown. Cook in pan about 30 minutes before icing. Mrs. Ernest L. Walker	German Chocolate Pie 1 unbaked pie shell 1 4-oz. pkg. sweet cooking chocolate 1/4 cup oleo 1 14-oz. can Eagle Brand milk 1/2 cup unsifted flour 1 teaspoon vanilla extract 1/2 teaspoon salt 2 eggs (beaten) 1 3 1/2-oz. can coconut 1 cup chopped pecans On low heat melt chocolate and oleo, remove from heat. Add milk, flour, vanilla, salt and eggs. Mix well. Reserve 1/4 cup coconut for garnish. Stir in remaining coconut and nuts. Bake 40-60 minutes or until top is firm. Cool thoroughly before cutting. Serve with Cool Whip. Carolyn Owen	Chocolate Pie 1 1/2 cups sugar 3 heaping tablespoons cocoa 1/4 cup sifted flour 1/4 teaspoon salt 4 eggs 2 tablespoons oleo 2 cups milk 2 teaspoons vanilla Heat sugar, milk, flour and butter to dissolve. Cool. Beat 3 egg yolks and 1 whole egg well. Add 1 teaspoon vanilla and salt. Mix well with cool mixture. Pour in unbaked pie shell. Bake 35 to 40 minutes in 300 to 350 degree oven. Then lower the heat to 250 degrees to finish baking. Remove from oven. Beat 3 egg whites for topping and add 1/4 to 1/2 cup sugar and 1/2 teaspoon cream of tartar. 1 teaspoon vanilla to beaten egg whites and cover pie. Return to oven and brown. Edna Wingo	Cheese Pie 1 1/2 cups sugar 2 tablespoons corn meal 2 teaspoons lemon juice 1 stick of oleo 1 cup sweet milk 3 eggs Beat well and bake in pie shell at about 350 degrees or until firm. Vera Windham	Dutch Apple Pie 3 cups thinly sliced tart apples 1 1/4 cups brown sugar Chip 1 stick of oleo over top of apples Add 1/2 teaspoon ground cinnamon, nutmeg. Sprinkle sugar and spices over apples. Cover with top crust making slits in crust. Bake at 350 degrees for 60 minutes or until nicely brown. Vera Windham
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1 cup of good NUTRITION

1 cup of proper EXERCISE

1 dash of fresh AIR

1 pinch of SUNSHINE

8 spoons of SLEEP

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For help with this recipe see Dr. Jim Davis, Chiropractor.

DR. JIM DAVIS

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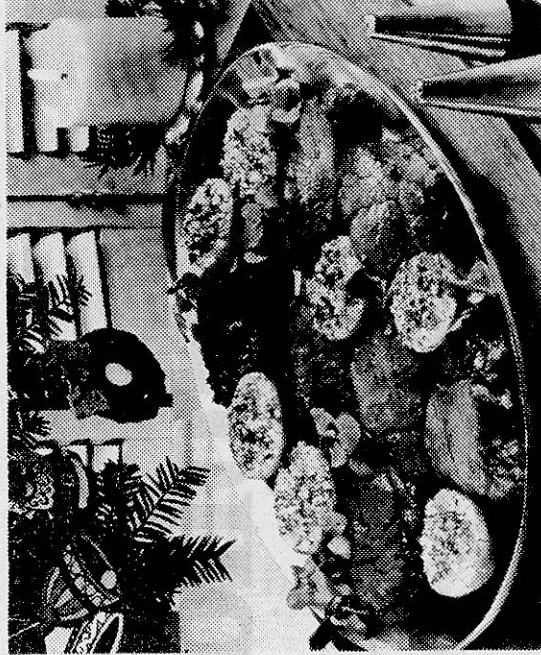
CANDIES

GREETING CARDS



Pies

THE BANNER INDEPENDENT, Booneville, Mississippi-Page C4



Chicken Cantonese

2 lbs. choice chicken pieces
1 teaspoon each garlic salt and paprika
¼ teaspoon pepper
2 tablespoons vegetable oil
1 large onion
1½ large green peppers
cut in thin strips
1 cup diagonally sliced celery
1¼ cups chicken broth
2 tablespoons cornstarch
3 tablespoons soy sauce
2 large fresh tomatoes, cut in eighths
3 cups hot cooked rice

Remove skin and bones from chicken. Cut meat in thin strips. Sprinkle with seasonings. Sauté chicken in oil 1 to 2 minutes. Add onion, green pepper, celery, and ½ cup broth. Cover; steam 2 minutes. Blend remaining broth with cornstarch and soy sauce. Stir into chicken mixture. Add tomatoes; cook and stir 2 minutes or until sauce is slightly thickened. Serve over beds of fluffy rice. Serves 6.

Heldt Hot Dog

Quick Pizza

½ lb. ground beef, sausage or pepperoni
¼ cup chopped onion
¼ cup chopped green peppers
8 oz. can tomato sauce
pinch salt
pinch pepper
pinch oregano
1 can of 10 refrigerator biscuits

1 cup grated cheese
About 10 minutes before ready to bake, preheat oven to 425 degrees. Brown meat, chopped onion and green pepper in medium sized skillet. Drain off fat. (Omit browning step if using pepperoni). Add tomato sauce, salt, pepper, and oregano to meat and onion mixture. Open biscuits and flatten into 4 inch circles. Place on lightly greased cookie sheet. Press up edges so sauce will not spill onto pan. Spread biscuits with tomato sauce-meat mixture. Sprinkle grated cheese on top of sauce. Bake for 10 minutes. Makes 10 individual pizzas.

BEEF TENDERLOIN STEAKS make elegant, yet easy, company entree for holiday brunch or supper.

More and more hosts and hostesses are discovering the ease and fun of gathering family and friends together for a holiday brunch or buffet supper. Sure to create an atmosphere of good cheer at such a gathering will be broiled beef tenderloin steaks. These prestigious steaks are the most tender of all beef steaks, points out the National Live Stock and Meat Board.

A busy cook will appreciate the ease and speed with which these steaks can be prepared, and finish cooking on second side. Season. Steaks require 12 to 15 minutes for rare; 18 to 20 minutes for medium.

Eggrolls

4 chicken breasts (cooked, boned, and skinned)
1 can chop suey vegetables
1 can bamboo shoots
1 can water chestnuts (optional)
1 pkg. fresh bean sprouts
1 bunch green onions
celery

Chop chicken and all vegetables very fine. Let sit in a colander until very dry. You may add a little soy sauce, if desired. When ingredients are dried roll up in eggroll skins (or wonton skins) and seal all of the edges with egg. Heat grease to medium high (375 degrees) and cook. Makes 25 four inch eggrolls.

Hot Sauce for Eggrolls

3¼ oz. dry mustard
1 cup white vinegar
Put mustard in vinegar for about 1½ hours. Beat 2 eggs plus ¾ cup sugar and a little salt. Add to mustard mixture and cook until it starts to thicken. Take off heat and let sit for about one hour. Thickeners more after it sits for a while.

Meat Loaf

1 lb. ground beef
1 whole egg
½ cup chopped green pepper
½ cup chopped onion
season with salt and thyme

8 oz. can tomato sauce
Add enough bread crumbs to hold meat together. Also 1 add about ¾ cup grated cheese. Pat it into a loaf and place on aluminum saucpan. Pour over hot foil and wrap. Cook in about 300 degrees oven for about 1½ hours or until done.

Bessie L. Downs

Broiled Tenderloin Steaks

Set regulator for broiling. Place 6 to 8 beef tenderloin steaks, cut 1 inch thick on rack in broiler pan so tops of steaks are 2 to 3 inches from heat. When one side is brown, season with salt and pepper, turn and finish cooking on second side. Season. Steaks require 12 to 15 minutes for rare; 18 to 20 minutes for medium.

Hamburger and Macaroni Skillet Dish

½ lb. ground beef
¾ cups water (hot)
3 beef bullion cubes (optional)
2 cups elbo macaroni
2 tablespoons margarine
½ cup milk
1 inch thick slice from 2 lb. bar Velveeta or Cheese twin cheese

Brown beef in 10 inch skillet. Drain off grease. Add water and bullion cubes and bring to a boil. Add macaroni and cook on medium heat until macaroni is tender, about 10 minutes, and most of water is gone. Add margarine and milk. Stir. Cut off heat but leave skillet on stove eye. Slice cheese into small pieces or chips and add to skillet stirring well. Cover and let set for a few minutes for sauce to melt. Remove lid and stir again. Serve.

Sandra Walden

Dutch Oven Steak

½ cup shortening
2 lb. round steak
1 cup flour
1 tablespoon salt
1 large onion (chopped)
1 can mushroom soup
1 can water

Melt shortening in skillet. Brown steak and brown on both sides. Mix soup, water and onion and pour over steak. Cover and cook 1½ hours in 350-400 degree oven.

Carolyn Owen

Meat Loaf

1 lb. ground beef
1 whole egg
½ cup chopped green pepper
½ cup chopped onion
season with salt and thyme

8 oz. can tomato sauce
Add enough bread crumbs to hold meat together. Also 1 add about ¾ cup grated cheese. Pat it into a loaf and place on aluminum saucpan. Pour over hot foil and wrap. Cook in about 300 degrees oven for about 1½ hours or until done.

Bessie L. Downs

Stir-Fry Chicken

1 teaspoon oil
½ cup sliced onions
1 clove garlic
Large tomato, peeled and cut up
1 teaspoon basil
2 or 3 sliced mushrooms
1 broccoli stalk (cut up)
1 whole chicken breast (cut up)

½ cup water with 2 bouillon cubes
Simmer and pour over 4 oz. egg noodles. Serves two.

Bernice Chase

Lumberjack Spaghetti

½ lb. pkg. spaghetti
½ lb. grated cheddar cheese
8 oz. bottle chili sauce
4 tablespoons wor- chestershire sauce
3 tablespoons melted butter

Cook and drain spaghetti. Cook chili and wor- chestershire sauce in a separate bowl until stiff but not dry. Fold in half the egg whites into the batter with a spatula, then fold in remaining egg whites and crumb. Cut raisins, dates, nuts and cherries in quarters. Cream together butter, honey, salt and spices. Blend in milk and vanilla. Combine all ingredients, mix well. Pack firmly into lightly buttered or oiled 5 or 6 cup mold. Cover tightly and chill. Makes 3 lbs.

Tess Stevens

Beef Liver Pate

1 pound sliced beef liver, cut in 1-inch strips
½ cup chopped onion
2 tablespoons butter or margarine
¼ cup dry sherry
1 package (3 ounces) cream cheese
2 hard cooked eggs

teaspoon salt
teaspoon dry mustard

Brown liver and onion in butter in frying-pan, stirring frequently. Reduce heat; add sherry, cover tightly and cook slowly 5 minutes. Chill liver mixture in refrigerator. Place food processor, cover and blend until smooth. (Use low speed of blender or chopping blade of processor.) Cut cream cheese in sixths and eggs in quarters; add to liver mixture. Add salt and mustard and blend until combined. Chill in covered container several hours or overnight. Shape to form ball.

Bernice Chase

Meat Loaf

1 lb. ground beef
1 whole egg
½ cup chopped green pepper
½ cup chopped onion
season with salt and thyme

8 oz. can tomato sauce
Add enough bread crumbs to hold meat together. Also 1 add about ¾ cup grated cheese. Pat it into a loaf and place on aluminum saucpan. Pour over hot foil and wrap. Cook in about 300 degrees oven for about 1½ hours or until done.

Bessie L. Downs

Say "Happy Holidays" with Tasty Beef Appetizers

Beef Liver Pate

1 pound sliced beef liver, cut in 1-inch strips
½ cup chopped onion
2 tablespoons butter or margarine
¼ cup dry sherry
1 package (3 ounces) cream cheese
2 hard cooked eggs

teaspoon salt
teaspoon dry mustard

Brown liver and onion in butter in frying-pan, stirring frequently. Reduce heat; add sherry, cover tightly and cook slowly 5 minutes. Chill liver mixture in refrigerator. Place food processor, cover and blend until smooth. (Use low speed of blender or chopping blade of processor.) Cut cream cheese in sixths and eggs in quarters; add to liver mixture. Add salt and mustard and blend until combined. Chill in covered container several hours or overnight. Shape to form ball.

Bernice Chase

Meat Loaf

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1 whole egg
½ cup chopped green pepper
½ cup chopped onion
season with salt and thyme

8 oz. can tomato sauce
Add enough bread crumbs to hold meat together. Also 1 add about ¾ cup grated cheese. Pat it into a loaf and place on aluminum saucpan. Pour over hot foil and wrap. Cook in about 300 degrees oven for about 1½ hours or until done.

Bessie L. Downs

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Beef Liver Pate

1 pound sliced beef liver, cut in 1-inch strips
½ cup chopped onion
2 tablespoons butter or margarine
¼ cup dry sherry
1 package (3 ounces) cream cheese
2 hard cooked eggs

teaspoon salt
teaspoon dry mustard

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Bernice Chase

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Lela McCauley

Sour Cream Frosting

1 cup sugar
1 cup sour cream
1 teaspoon vanilla
½ cup walnut meats, chopped

Line muffin pan with paper cups. Prepare and set aside nuts and cherries. Mix sugar and sour cream together and boil to soft ball stage (238 degrees). Remove from stove and let nuts and cherries. Spoon mixture into baking cups and freeze about 3 hours. (Makes 12 muffins.)

Luna V. Gann

Cocklebur Cake

1 stick oleo
1 cup light brown sugar
1 cup coconut
4 eggs
1 cup seedless raisins
1 can Hershey syrup (small)
1 box yellow cake mix (plus ingredients)
½ cup nuts

Melt oleo in sugar and pan. Pat brown sugar and coconut over butter. Drizzle chocolate syrup, alternating with raisins and cherries. Make up cake mix according to box directions. Pour over mixture in pan and bake at 350 degrees for 45 minutes. Cool 10 minutes before removing from pan. (Chopped pecans may be added.)

Carolyn Owen

Sour Cream Dessert Cups

½ cup chopped nuts
3 tablespoons marsachino cherries finely chopped and drained
¾ cup sugar
2 cups thick sour cream
2 tablespoons lemon juice
Dash of salt

1 (9 oz.) can crushed pineapple
Line muffin pan with paper cups. Prepare and set aside nuts and cherries. Drain pineapple. Mix sour cream, sugar, lemon juice and salt. Blend in pineapple, nuts and cherries. Spoon mixture into baking cups and freeze about 3 hours. (Makes 12 muffins.)

Luna V. Gann

Coconut Sour Cream Cake

1 box Duncan Hines white cake mix
¼ cup crisco oil
3 eggs
1 can cream of coconut
1 carton sour cream
Combine ingredients and beat 2 minutes on high, reduce to low and beat 1 minute. Pour into greased and floured 13 x 9 x 2 pan. Bake at 350 degrees for 40 minutes.

Frosting

1 can flaked coconut
1 8-oz. pkg. cream cheese
1 teaspoon vanilla
1 box powdered sugar
2 tablespoons milk

Beat cream cheese, add other ingredients. Frost and sprinkle with coconut.

Bernice Chase

No-Bake Fruit Cake

1 cup seedless raisins (half dark and half golden)
1 cup chopped dates
½ cup chopped walnuts or pecans
½ cup candied cherries
½ cup soft butter or margarine
½ cup honey
1 teaspoon salt
½ teaspoon allspice
½ teaspoon nutmeg
1 teaspoon cinnamon
½ cup evaporated milk
1 teaspoon vanilla
1½ cups mixed candied fruits

5 cups graham cracker crumbs
Cut raisins, dates, nuts and cherries in quarters. Cream together butter, honey, salt and spices. Blend in milk and vanilla. Combine all ingredients, mix well. Pack firmly into lightly buttered or oiled 5 or 6 cup mold. Cover tightly and chill. Makes 3 lbs.

Tess Stevens

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LIGHT UP YOUR HOME WITH LIGHT FIXTURES BY DIAMOND F AND THOMAS-STARLIGHT 12-2 WITH GROUND ROMEX \$28.50 A CARTON	WALL PAPER SEABROOK-IMPERIAL-SANTAS DOZENS OF PATTERNS NOW IN STOCK HUNDREDS OF BEAUTIFUL PATTERNS TO CHOOSE FROM ADHESIVE - ROLLERS-ALL ACCESSORIES	VINYL FLOOR COVERING ARMSTRONG CONGOLEUM TARKET GAF STAR
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Cocoalight Cake

Measure to mixing bowl	2½ cups butter, softened
(all measurements level):	1½ cups sugar
2 cups sifted cake flour	2 2/8 cups flour
2 cups sugar	1½ cups sweet milk
¾ cup crisco-shortening	2 level teaspoons baking powder
1 teaspoon salt	1 teaspoon grated lemon rind
2½ cups cocoa	
¾ cups milk	

Beat vigorously by hand	½ teaspoon salt
or mixer (med.) for 2	2 whole eggs (or) 1 whole
minutes. Stir in:	egg and 3 yolks

Beat vigorously by hand or mixer (med) for 2 minutes. Pour two 9 inch layer pans (1½ deep) which have been ribbed with icing and cut into squares.

Cocoa Frosting

1 1/2 cups soft butter
4 cups confectioners' sugar
1/2 cup cocoa
1/2 cup undiluted carnation evaporated milk
1 1/2 teaspoons vanilla.

Mix together well and
last cake.

Test Stevens

Easy Chocolate Frosting

G. Louise Kernell

spread quickly on cake. DO NOT RUB back and forth as this dries instantly and is ready to serve.

Easy Chocolate Frosting

Cookless Fruit-Cake

1-2 lb. butter or oleo
2 (scant) cups sugar
3 eggs, well stiffly beaten
1 small can crushed pineapple

Melt 3 tablespoons margarine in medium saucepan. Stir in 2 tablespoons cocoa until dissolved. Add 1½ cups powdered sugar. 2 tablespoons milk and 1 teaspoon vanilla. Stir until smooth. Add more milk if needed.

teaspoon vanilla Low Calorie Whipped Topping

Mix butter, sugar, flavoring, and egg whites. Add pineapple, coconut and nuts. Layer with waters in dish. Cover. Place in refrigerator. Let stand for 48 hours then serve. Graham crackers/crumbs can be used in place of water crumbs.	<div><div><div><div><div><div></div><div></div><div></div><div></div><div></div></div><div><div><div></div><div></div></div></div><div><div><div></div><div></div></div></div><div><div><div></div><div></div></div></div><div><div><div></div><div></div></div></div></div></div><div><div><div></div><div></div></div></div><div><div><div></div><div></div></div></div><div><div><div></div><div></div></div></div><div><div><div></div><div></div></div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div></div> 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Apple Butter Cake

- ½ cup crisco
- 1 cup sugar
- 3. eggs
- 1 cup apple butter
- 2½ cups sifted cake flour
- 3 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

[illegible]

Miniature Fruitcakes

roast with remaining 2
minute icing. Spread
remaining ¼ cup apple
sauce on top of cake.

Candy

Turtles

1 pkg. Kraft caramels
(about 28)
1/3 cup evaporated milk
1 cup chopped pecans
Melt caramels and milk
together. Stir in pecans and
drop by teaspoons on waxed
paper. Chill for 1 hour in
refrigerator. Melt 1 6-oz.
pkgs. chocolate chips and 1/4
cup Dip caramel mixture in
Dip caramel mixture in
chocolate with toothpick

Lou's Fruit Cake

- 1 lb. candied cherries
- 1 lb. candied pineapple
- 1 lb. pitted dates
- 3 tablespoons flour
- 1 lb. shelled pecans
- 4 cans coconut or med. bag

Pecan Peanut Butter

1 lb. butter or margarine
2 lbs. peanut butter
3 lbs. confectioners sugar
1 cup pecans, chopped
2 lbs. semi sweet chocolate
Melt margarine and mix
well with peanut butter and
sugar. Add pecans to

Coconut Balls

- 1 stick butter
- margarine
- 1 box powdered sugar
- 1 can condensed milk
- 1 can coconut
- 1 or 2 cups nuts (as desired) chopped
- 1 large package chocolate chips

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Happy Holidays

From Your Friends And Neighbors

For the sixth year our readers from this area—and as far away as Colorado—have sent in their cherished recipes. Many of today's traditional holiday recipes have been handed down from families and friends. We want to share with you a couple of letters from our readers:

To The Banner-Independent,
I am sending these recipes
for you to put in the Holiday
Cookbook. My family enjoy
these recipes often and I
want to share them. Thank
you.

To The Banner-Independent,
I enjoy the holiday recipes
every year and this year I
thought I would contribute
some of my own. Thank you
for allowing your readers to
share favorite recipes!

Sincerely,
Sheila Ellis
Rt. 4, Box 334
Booneville, Ms. 38829

Carolyn Owen
103 Glendale
Booneville, MS

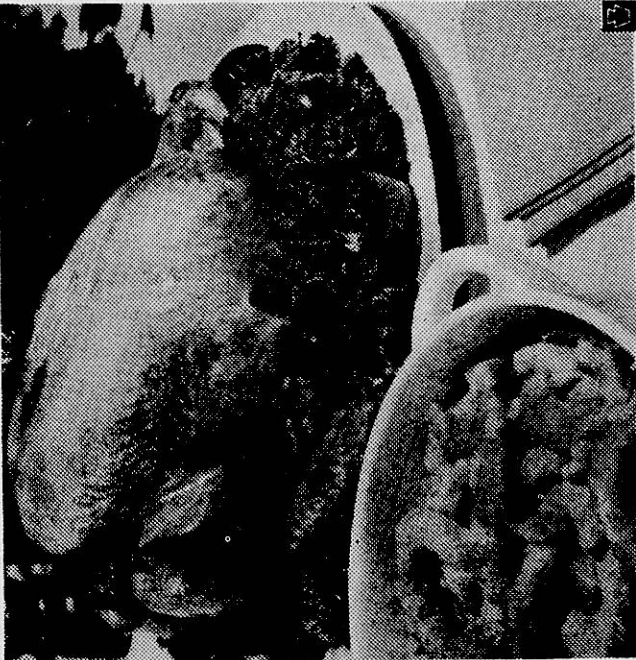
We thank all of you who made this Holiday Cookbook possible, also our merchants who support this issue each year. We encourage you to use their products and, by all means, enjoy the delicious recipes all through the year.

The Staff Of

The Banner-Independent

Meat, Poultry

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 key. 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 chefs 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 at the kitchen, Swift offers a Butterball® turkey which is pre-buffed with an old-fashioned bread stuffing in sizes from five to sixteen pounds, and goes from freezer to oven without thawing.

Complete roasting instructions 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 Butterball® turkey, which is pre-buffed 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
10½ ounce can condensed

Chicken Dressing

1 large chicken or turkey cooked til tender the way you prefer. Have plenty of broth.
8 or 10 cups corn bread or cup water, 1 tablespoon less. Crumble fine. Use biscuits or loaf bread - the amount you prefer. 1 use Dip meat in the mixture and fry in deep, hot fat (375 degrees). Drain on absorbent paper. Keep warm. Cook 2 seeded green peppers cut in strips like the meat, 4 slices canned pineapple cut in wedges, 1 cup mixed sweet pickles in a little water for 5 minutes. Add to this 1 cup tomato catsup, 2 tablespoons vinegar, 1 cup sugar and salt to taste. Heat and add meat. Serve hot over rice. Serves 4.

Sandra Walden

1 lb. ground beef
¼ cup chopped onion
4 eggs
1 8-oz. cup tomato sauce
1 5 1/2 cup. cup evaporated milk
1 1½ oz. envelope enchilada sauce mix
1/3 cup melted margarine
1/3 cup sliced pitted ripe olives

Enchilada Squares

2 cups chicken broth
1 teaspoon salt and pepper
4 cups chopped chicken
Saute onion, celery, and carrots in butter 10 minutes; add flour to mixture stirring well. Cook 1 minute stirring constantly. Combine broth, cook over medium heat until thickened and bubbly. Stir in salt and pepper; add milk, and enchilada sauce mix. Put chicken mixture into a shallow 2 qt. casserole dish. Top with pastry; cut slits to allow steam to escape. Bake at 400 degrees for 40 minutes until crust is golden brown.

Mrs. Larry Morgan

1½ lbs. ground beef
1 cup chopped onions
1 cup chopped celery
1 cup chopped green peppers
1 cup (8 ozs.) sour cream
1 can cream of mushroom soup
1 can cream of chicken soup
1 small can Mexican style corn
3 tablespoons chopped pimiento
½ teaspoon accent
1 teaspoon salt
¼ teaspoon black pepper
3 cups cooked noodles
Topping:
1 cup bread crumbs
2 tablespoons margarine

Beef Casserole

Brown beef, onions, celery and peppers. Drain excess fat. Cook and drain noodles. Mix soups, sour cream, corn, pimiento, salt, pepper and accent. In a large casserole dish, layer beef, noodles, pouring soup mixture over each layer. Top with bread crumb mixture and bake for 55 minutes in a 350 degree oven. (This makes a large casserole.)

Mrs. Gorden Walden

1 cup (Uncle Ben's long grain uncooked rice)
salt and pepper to taste (about 1 teaspoon salt per pound of meat.)
Cook the rice as directed on package. Brown the meat and onions in just a little oil, when brown add the sliced water chestnuts. Save the water off the chestnuts; it may be needed to add to about like corn bread. When meat later. Add salt and pepper. Add the sour cream. Turn heat to lowest point. (Never turn heat above the lowest temperature after bone and mix with dressing, adding the sour cream.) Cover until ready to serve. Hour or less. Approximately 10-15 servings.

Edna Wingo

Chicken Pot Pie

1 cup chopped onion
1 cup chopped celery
1 cup chopped carrot
1/3 cup melted margarine
1/3 cup flour
2 cups chicken broth
1 teaspoon salt and pepper
4 cups chopped chicken
Saute onion, celery, and carrots in butter 10 minutes; add flour to mixture stirring well. Cook 1 minute stirring constantly. Combine broth, cook over medium heat until thickened and bubbly. Stir in salt and pepper; add milk, and enchilada sauce mix. Put chicken mixture into a shallow 2 qt. casserole dish. Top with pastry; cut slits to allow steam to escape. Bake at 400 degrees for 40 minutes until crust is golden brown.

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Mrs. Larry Morgan

Sweet and Sour Pork

Cut 2 lbs. fresh pork tenderloin into strips approximately 1½ inch x 1 inch. Beat 1 egg, add salt, 1 cup water, 1 tablespoon salad oil, 1 cup sifted flour and beat until smooth. Dip meat in the mixture and fry in deep, hot fat (375 degrees). Drain on absorbent paper. Keep warm. Cook 2 seeded green peppers cut in strips like the meat, 4 slices canned pineapple cut in wedges, 1 cup mixed sweet pickles in a little water for 5 minutes. Add to this 1 cup tomato catsup, 2 tablespoons vinegar, 1 cup sugar and salt to taste. Heat and add meat. Serve hot over rice. Serves 4.

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1 cup (Uncle Ben's long grain uncooked rice)
salt and pepper to taste (about 1 teaspoon salt per pound of meat.)
Cook the rice as directed on package. Brown the meat and onions in just a little oil, when brown add the sliced water chestnuts. Save the water off the chestnuts; it may be needed to add to about like corn bread. When meat later. Add salt and pepper. Add the sour cream. Turn heat to lowest point. (Never turn heat above the lowest temperature after bone and mix with dressing, adding the sour cream.) Cover until ready to serve. Hour or less. Approximately 10-15 servings.

Sandra Walden

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 key. 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 chefs 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 at the kitchen, Swift offers a Butterball® turkey which is pre-buffed with an old-fashioned bread stuffing in sizes from five to sixteen pounds, and goes from freezer to oven without thawing.

Complete roasting instructions 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 Butterball® turkey, which is pre-buffed 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
10½ ounce can condensed

Edna Wingo

Chicken Pot Pie

1 cup chopped onion
1 cup chopped celery
1 cup chopped carrot
1/3 cup melted margarine
1/3 cup flour
2 cups chicken broth
1 teaspoon salt and pepper
4 cups chopped chicken
Saute onion, celery, and carrots in butter 10 minutes; add flour to mixture stirring well. Cook 1 minute stirring constantly. Combine broth, cook over medium heat until thickened and bubbly. Stir in salt and pepper; add milk, and enchilada sauce mix. Put chicken mixture into a shallow 2 qt. casserole dish. Top with pastry; cut slits to allow steam to escape. Bake at 400 degrees for 40 minutes until crust is golden brown.

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Sandra Walden

1 lb. ground beef
¼ cup chopped onion
4 eggs
1 8-oz. cup tomato sauce
1 5 1/2 cup. cup evaporated milk
1 1½ oz. envelope enchilada sauce mix
1/3 cup melted margarine
1/3 cup sliced pitted ripe olives

Enchilada Squares

2 cups chicken broth
1 teaspoon salt and pepper
4 cups chopped chicken
Saute onion, celery, and carrots in butter 10 minutes; add flour to mixture stirring well. Cook 1 minute stirring constantly. Combine broth, cook over medium heat until thickened and bubbly. Stir in salt and pepper; add milk, and enchilada sauce mix. Put chicken mixture into a shallow 2 qt. casserole dish. Top with pastry; cut slits to allow steam to escape. Bake at 400 degrees for 40 minutes until crust is golden brown.

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Mrs. Larry Morgan

Cookies

Easy Fudge

1 small pkg. chocolate pudding mix
2 tablespoons oleo
¼ cup warm water
2 cups sifted confectioners sugar
¼ cup chopped nuts (optional)
Combine pudding mix, oleo, and water in saucepan. Bring just to a boil over medium heat, stirring constantly. Remove from heat; quickly stir in sugar, blending well. Add nuts. Pour into oiled 8 x 4 loaf pan. Chill, then cut into squares.

Carolyn Whipple

Peanut Butter Balls

3 cups Karo Syrup
1½ cups sugar
3 cups peanut butter
15 cups corn flakes
Put Karo syrup and sugar in sauce pan and bring to a roaring boil; remove from heat. Add peanut butter, add corn flakes, mix thoroughly. Let cool. Roll into balls.

Burnice Brackeen

Nut Mallow Goodies

Combine 1 package chocolate chips and 1 package butterscotch chips and ½ cup peanut butter in double boiler. Stir until chips melt. Remove from heat. Add 3 cups miniature marshmallows, 1 cup salted peanuts and mix well. Spread in foil lined pan. Chill until firm, cut into squares.

Carolyn Owen

Chocolate Chip Cookies

2½ cups unsifted all purpose flour
1 teaspoon baking soda
1 cup butter or margarine, softened
¾ cup granulated sugar
¾ cup firmly packed light brown sugar
1 teaspoon vanilla
1 pkg. (4 serving size) JELL-O Brand vanilla flavor instant pudding and pie filling (or any flavor)
2 eggs
1 pkg. (12 oz.) chocolate chips
1 cup chopped nuts (optional)
Mix flour with baking soda. Combine butter, the sugars, vanilla and pudding mix in large bowl; beat until smooth and creamy. Beat in eggs; gradually add flour mixture; then stir in chips and nuts. (Batter will be stiff.) Drop by rounded measuring teaspoonsfuls about 2 inches apart onto ungreased baking sheets. Bake at 375 degrees for 8 to 10 minutes. Makes about 7 dozen.

For Chocolate Chocolate Chip Cookies, substitute chocolate flavor instant pudding.

Easy Party Cookies

1 cup shortening
1 cup brown sugar
½ cup granulated sugar
2 teaspoons vanilla
2 eggs
¾ cups sifted flour
1 teaspoon soda
1½ cup M & M's (plain)
Cream shortening, add sugar. Beat in vanilla and eggs. Sift remaining dry ingredients together. Add to

Bernice Chase

Chocolate Chip Cookies

2 eggs
1½ cup water
¼ cup butter or margarine (softened)
1 cup peanut butter
1 box Betty Crocker yellow cake mix
1 12-oz. pkg. semi-sweet chocolate chips
Heat oven to 375 degrees. Beat eggs, water, butter, peanut butter, and half of the cake mix (dry) until light and fluffy. Stir in remaining cake mix and the chocolate chips. Drop by rounded teaspoonsfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes. Makes about 6 dozen. You can make them larger if you wish.

Bernice Chase

Ginger Crinkles

2/3 cup shortening
1 cup sugar
¼ cup molasses
¼ cup sugar for dipping
1 teaspoon salt
2 cups soda
2 cups flour
1 teaspoon cinnamon
1 teaspoon ginger
Mix all ingredients. Bake at 350 degrees for 10-15 minutes.

Sue Glenn

Chocolate Drops

½ cup soft shortening
1 cup sugar
1 egg
¾ cup buttermilk
1 teaspoon vanilla
2 cups plain flour
½ teaspoon salt
½ cup cocoa
1 cup chopped nuts (if desired)
Mix shortening, sugar and egg, stir in milk and vanilla. Sift dry ingredients and stir in, add nuts (may be chilled for 1 hour). Drop with teaspoon 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes. Cookies will be soft. Cool and ice.

Frothing

Mix 1 cup sugar and ¼ cup cocoa. Add ¼ cup butter and ½ cup milk, 2 tablespoons white. Karo and a dash of salt. Bring to full boil and boil 1 minute 45 seconds. After cooked, pour in 1½ to 2 cups sifted confectioners sugar, 1 teaspoon vanilla. Stir or beat until desired spreading consistency.

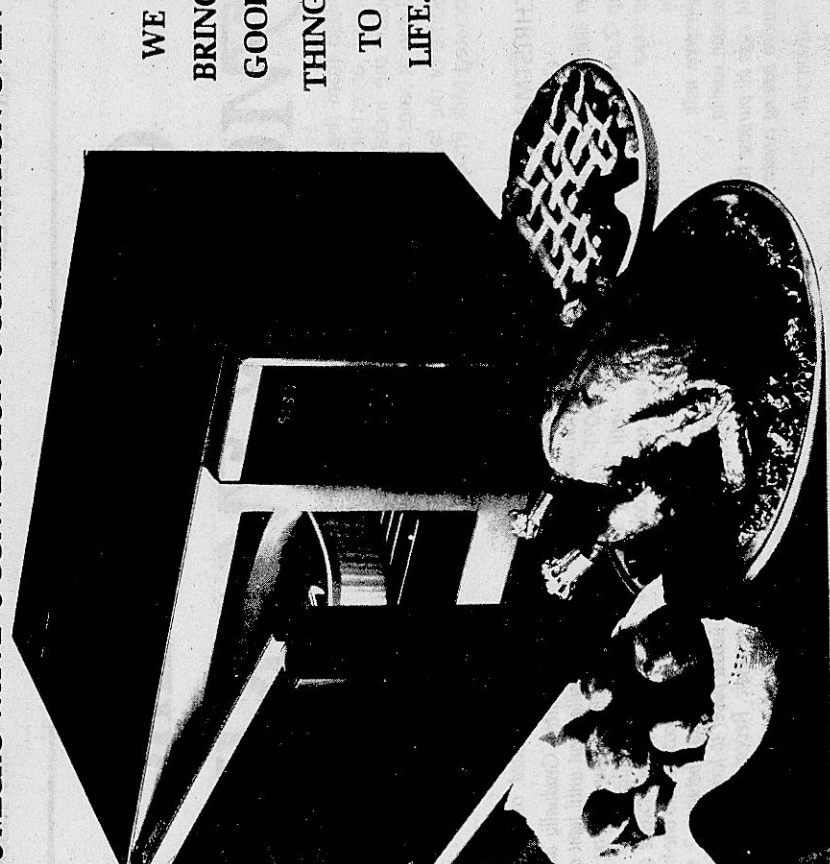
G. Louise Kernell

Mrs. Larry Morgan

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Casseroles

Lazy Breakfast	Ground Beef Casserole	Ground Beef Casserole	Baked Chicken Salad	Delicious Casserole	soup over them. Cover with bread crumbs and grated cheese. Bake until bubbly and serve hot.
1 lb. sausage	2 lbs. ground beef	1 can of biscuits	2 cups cooked chicken cut in bite size pieces	For a delicious treat, peel small onions and place in buttered casserole. Pour a can of cream of mushroom	
2 slices bread, broken	1 med. onion chopped	1 lb. ground beef or ground chuck	2 cups celery cut in pieces		
1 cup grated cheese	$\frac{1}{2}$ teaspoon powdered garlic	1 can whole kernel corn	1 pkg. 10 oz. frozen green		
6 eggs	1 can				

2 cups milk
 1/2 teaspoon dry
 1/2 teaspoon salt
 Crumble sausage. Cook
 and drain. Spread bread-
 crumbs in sheet cake pan.
 Top with sausage and
 cheese. Beat eggs, milk, and
 seasonings. Pour over other
 ingredients in pan. Cover.
 Refrigerate overnight. Bake
 30-40 minutes at 350 degrees
 or until set. Serves 6-8.
 Makes a good holiday break-
 fast. The cook can sleep a
 little later.

Sue Glenn
Squash Casserole
 2 cups coarsely chopped
 cooked yellow squash
 2 teaspoons chopped onion
 or more
 3 tablespoons melted
 butter or margarine
 3 eggs, well beaten
 salt and pepper to taste
 1 cup milk

1 small green pepper
 chopped
 1 tablespoon sugar
 6 oz. pkg. noodles cooked
 1 can tomatoes - No. 2 can
 1 can whole grain corn -
 No. 2 can
 2 cups grated cheese
 salt and black pepper to
 taste
 Brown beef, onion and
 green pepper. Drain.
 Combine all other
 ingredients and stir. Let
 stand 2 to 4 hours before
 baking. Bake 20-30 minutes
 at 350 degrees.

Lela McCauley
**English Pea and
 Chestnut Casserole**
 2 cans English peas,
 drained
 1 can water chestnuts,
 sliced
 1 can mushroom soup
 1 small onion, minced

peas, cooked
 1/2 cup salted sliced
 almonds
 1 tablespoon grated onions
 2 tablespoons green
 pepper
 2 tablespoons pimientos,
 diced
 2 tablespoons lemon juice
 1/2 teaspoon salt
 3/4 cup mayonnaise
 1 cup grated American
 cheese
 2 slices bread cut in 1/2 inch
 cubes
 Thoroughly combine all
 ingredients except bread
 and cheese. Turn mixture
 into buttered casserole.
 Sprinkle top with cheese and
 bread slices. Bake 350
 degrees for 25 minutes or
 until mixture is heated
 thoroughly and cheese is
 melted. Serves 6.
Sandra Walden

(drained)
 1 can tomato soup
 1 medium onion (chopped)
 1/2 small bell pepper
 (chopped)
 1 tablespoon sugar
 1/4 stick oleo
 3 squirts worchestershire
 sauce
 salt and pepper to taste
 1/2 teaspoon oregeno
 In a skillet put 2
 tablespoons bacon drippings
 or other fat. Add chopped
 onion and pepper and saute
 to medium brown. Add
 ground beef and brown (but
 not too much). Drain off
 excess fat. Add corn, tomato
 soup, salt and pepper,
 worchestershire sauce,
 oregeno, sugar, and oleo.
 Stir until mixed thoroughly.
 Pour in casserole dish, top
 with a can of biscuits which
 have been divided in 3
 layers. Bake at 350 degrees
 until biscuits are brown.
Christine Walden

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2 cups dry bread crumbs
or cracker crumbs

2 tablespoons chopped green pepper

1 1/2 cup chopped cheese

Combine squash, onion, 1 tablespoon butter, eggs, salt and pepper. Blend well.

Corn Casserole

1 cup sliced celery

2 pimiento, diced

Melt 1 stick of butter or oleo in thick skillet. Add

1 12-oz. corn, whole kernel

2 large cans cream style

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onion, green pepper and celery. Saute over moderate heat, stirring often until just soft. Remove from heat and add peas and chestnuts with liquid. Fold in pimiento.

Arrange a layer of this vegetable mixture in bottom of 2 quart buttered casserole. Top with undiluted mushroom soup.

Arrange another layer of vegetables and top with remaining half of soup. Sprinkle with buttered cracker crumbs. Bake in moderate oven (350 degrees) until bubbling hot.

Enchilada Casserole

1 lb. ground beef
1 med. to large onion
1 8-oz. pkg. cheddar cheese

4 eggs, slightly beaten
½ cup sugar
3 tablespoons corn starch
1½ teaspoons season all
½ teaspoon dry mustard
1 tablespoon minced onion
dash of white pepper
½ cup milk
½ cup melted butter

Mix together corn and eggs. Combine next 6 ingredients and mix with corn. Add milk and butter mix well. Pour into buttered dish. Bake at 400 degrees for 1 hour, uncovered. (Stir after baking 30 minutes.)

Edna Wingo

Yield 4 servings.

Four milk over 1 cup bread crumbs; set aside for a few minutes. Add to squash mixture. Stir to blend. Spoon into a lightly greased 1 quart casserole dish. Combine remaining bread crumbs and butter. Spoon over squash mixture. Bake at 350 degrees for 30 minutes.

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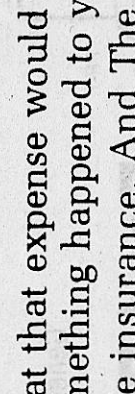
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Brown ground beef, chop onion, grate cheese, thaw tortillas. Prepare enchilada sauce as directed on package. Pour a small amount of sauce in the bottom of casserole dish, place one or two tortillas in sauce; add a small amount of ground beef, a small amount of onions, and a small amount of cheese all layered. Repeat, again starting with sauce and continue with other ingredients until all ingredients are used; top with cheese. Bake at 350 degrees for 25 minutes. Serve hot.

Marty Fugitt

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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, phosphorous and magnesium.



LIMA CASEROLE ALMONDINE

1 lb. large dry lima beans	1 teaspoon finely chopped garlic
5 cups water	1 teaspoon dry mustard
1 can (1 lb.) pear halves or slices	1 teaspoon Worcestershire sauce
1 ham hock (1 lb.), cut in 4 pieces	1 ¹ / ₂ teaspoon white pepper
1 cup finely chopped onion	1 can (8 oz.) stewed tomatoes
1 tablespoon brown sugar	2 ¹ / ₂ cup toasted silvered almonds
2 ¹ / ₂ teaspoons salt	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 1¹/₂ 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.


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