

The Banner - Independent

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Roundup

Baldwyn Parade Set For Dec. 1

Baldwyn's 1983 Christmas parade has been scheduled for Thursday, Dec. 1, at 6:30 p.m.

The parade, sponsored by the Baldwyn Merchants Association, will feature cash awards of \$100, \$75 and \$50 for the top three floats.

Anyone interested in entering the parade, or desiring more information, should contact Wayne Stone, Lanace Edmondson, Thomas Hassell, Jimmy Cunningham or Randy DeVaughn of the BMA.

Deadline for parade entries is Friday, Nov. 25.

Three Indicted By Grand Jury

Three more indictments have been made public by the Prentiss County Circuit Clerk's office after those indicted were taken into custody by law authorities. These indictments were among the 36 true bills returned by the October session of the Prentiss County grand jury.

Noel Eaton was indicted on a charge of possession of burglar's tools (an A-pick). Another man was also indicted along with Eaton on the same charge, but he is not yet in custody.

Jerry Lee Smith was indicted on a grand larceny charge in connection with the theft of a Yazoo lawn mower from Betty Jean Barnes in May. Another man was also indicted along with him, but he is not yet in custody.

Ricky Willis was indicted for mutilation of motor vehicle serial numbers on a 1981 Chevrolet pickup belonging to James Brewer.

Window Displays To Be Judged Dec. 5

Judging of downtown window displays for 1983 Christmas festivities will take place on Dec. 5, the day before the annual Christmas parade, according to Inter-Civic Council President Mrs. W.M. Murphy.

Mrs. Murphy said judges from out of town will be brought in to choose the recipients of 1st, 2nd and 3rd place ribbons.

Stressing that the theme for this year's Christmas parade is "Christmas is Loving, Caring and Sharing," Mrs. Murphy reminded those planning to enter any event that the entry deadline is Dec. 2.

"Please call Barbara Prichard no later than Dec. 2 at 728-4073 with your entry," she said.

"Show your love and care by sharing your talents with an entry in the upcoming parade. We are looking forward to your participation," Mrs. Murphy said.

Holiday Schedule For Area Schools

Prentiss County Schools will dismiss for the Thanksgiving holiday at noon Wednesday, Nov. 23. Classes will resume Monday, Nov. 28.

Booneville City Schools will dismiss for the Thanksgiving holiday at the end of the school day Tuesday, Nov. 22. Classes at the city schools will also resume Monday, Nov. 28.

Students at Northeast Junior College will be out of school beginning Nov. 23. Classes at NEMJC will resume Monday, Nov. 28.

Banner-Independent 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.

All display ads should be ready by Friday.

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.

Volunteers Wanted For Special Olympics

The Mississippi Area 13 Special Olympics program, which covers Prentiss, Alcorn, Tishomingo and Benton Counties, is looking for people in any age group who are interested in working with or supporting Special Olympics, or who simply want to know more about the program, according to Bill Crossett.

Crossett said anyone who is interested in helping, or anyone who knows of someone who is interested can contact him at Route 7 Box 13, Booneville, or phone him at 728-3174 before 5 p.m., and 728-4031 after 5 p.m.



Monday Night Blaze

Booneville firemen are outlined by flames from the Edge's Sales Company building at 205 East Church Street in Booneville. The building was destroyed by fire late Monday night, as was an adjoining business, Booneville Auto Electric. The fire was reported at 1:45 a.m. by the Booneville Police Department. The remains continued to smoke and burn through Wednesday. Because of the remaining heat, Booneville firemen were not able to sift

through the debris, and the cause of the fire had not been determined Tuesday. However, Fire Chief Frank Fleming said he had no reason to suspect any foul play in the incident. Edge Sales Company was owned by Maynard Edge and Booneville Auto Electric was owned by Grady Reed. (Photo by Ken Christian)

MAE Willing To Be Flexible With Lawmakers

By ED WOODWARD
Managing Editor

At a meeting of the Booneville Association of Educators, held Monday afternoon, Nov. 14, at the George E. Allen Library, Dr. Tony Rollins, executive

director for the Mississippi Association of Educators told local teachers the MAE plans to show state legislators "a willingness to be flexible" in regard to the organization's 1984-85 legislative program. Calling it "an aggressive

legislative program," Dr. Rollins explained the MAE's goals for the year.

"On salary and fringe benefits I need to tell you...we actually moved out of last place in average teacher income," Rollins said. "We're now 49th. We

moved ahead of Arkansas.

"However, it's also my duty to tell you that they had a special session of their legislature, and increased their salaries by \$1,000 as of January first. So, we'll return to 50th place then," he said.

"That's why you see salary and fringe benefits listed (in the legislative program) again," Rollins said.

"I think, were we in first place, there would be good cause to look at an increase in salary because of in-

creasing expenses. But, quite frankly, this is a serious problem for you as a citizen trying to exist. And it's hurtful to the profession," he said.

"We are losing a number

(See MAE, Page 2)

'Teachers Must Show How To Fund Raise'

Senator-elect John White told local teachers Monday that, if they expect the legislature to give them another salary increase, their best chances stand in offering concrete suggestions on how to raise the money.

In what the new legislator called impromptu remarks at the Booneville Association of Educators meeting at the George E. Allen Library Monday afternoon, Nov. 14, White told the teachers he was in sympathy with their legislative program.

"I have been to several meetings with legislators. So this is not my first exposure to your program. And I'm

going to be very frank with you," White said. "The reaction I've got from the old-timers down there (in Jackson) is 'Ain't no way. Here we are \$50 million in debt, and they're wantin' another pay raise.'"

"But I'm going to make a suggestion to you," White said. "When you go to the legislature, and ask them for a \$2,000 pay raise, tell them how they can do it."

White then offered an illustration. "Picture yourself in your kitchen tonight when you get home. Your 16 or 17 year-old teenager comes up to you, and says, 'Would you buy me a Corvette?'"

"And you say, 'Well,

Honey, I'd like to buy you a Corvette. But a Corvette costs \$20,000, and we just don't have that kind of money.'"

"And he says, 'Well, if I can show you how you can buy me a \$20,000 Corvette without it straining your budget, then will you buy it for me?'"

"You'd probably say, 'Well, yes.' And he'd say, 'All right. Do you remember last Spring when you sent all those coupons back to Reader's Digest? Well, they called today, and you won \$500,000.'"

White continued, "So, what I'm saying is this: You

(See White, Page 2)



COOKBOOK WINNER - Marty Fugitt of Route 1, Booneville (left) is presented a check for \$25 by **Banner-Independent** advertising director Kay Parr. Mrs. Fugitt's name was drawn from those submitting recipes for this year's Holiday Cookbook which appears in today's paper. Other contributors who won gift subscriptions in the drawing were Marilyn Hutchens of Route 6, Booneville; Mary Beth Tidwell of Route 4, Booneville; and Elizabeth F. Doney of San Antonio, Texas. (Photo By Angela Smith)

16th Section Lands

What Are They? Why Don't We Have Any?

By ED WOODWARD
Managing Editor

In our recent series of interviews with Prentiss County school principals the prevailing theme was a lack of money to institute needed programs.

Why do school districts in North Mississippi lack the money to carry out even normal everyday operations, when other districts south of us have a surplus of money? One

reason is that those districts have 16th Section revenue; while Prentiss County, and the other counties in what are known as the Chickasaw Lands receive only a fraction of that revenue in annual "in lieu" payments.

Twenty-four Mississippi counties have little or no 16th Section Lands. And these counties may be the only counties in the entire country without that source of income. To explain what 16th Section Lands are, and

why the Chickasaw Lands do not have them will require a synopsis of historical events.

In the Ordinance of 1783, which laid the groundwork for the creation of the Northwest Territory, Congress included a provision which said, "there shall be reserved the lot no. 16 of every township for the maintenance of public schools in each township."

In other words, every 16th section of land was to remain the possession of the

school to be leased out as a source of income for the school. It was never to be sold.

In 1802, Congress adopted the policy as a national one, and, when Ohio was admitted to the Union in that year, it had 16th Sections set aside for schools. In fact, all states admitted up to 1848 had 16th Sections.

From 1848 to 1896, two sections were reserved. Then, in 1896, Utah was granted four sections per

township, as were other western states.

The whole of what comprises Mississippi was admitted to the Union in 1817 with 16th Sections in each township reserved for public schools. Then, in 1832, the Treaty of Pontotoc was negotiated with the Chickasaw Indians removing them from the area of Mississippi that lies north of a diagonal line beginning at the southwest corner of Tunica County,

and extending south of east to the northeast corner of Lowndes County. This area became known as The Chickasaw Lands.

A major condition of that treaty was the sale of all lands, with proceeds going to the Chickasaws. The land was sold, leaving The Chickasaw Lands without 16th Section Lands for their schools, in violation of 1802 federal law.

(See 16th Section, Page 5)

What's Going On?

Holiday House To Be Held Tuesday

The Prentiss County Extension Homemakers Clubs and the Northeast Junior College Home Economics Club will sponsor a Holiday House Tuesday, Nov. 22, from 9 a.m. until 4 p.m. in the Northeast Home Economics Department. A demonstration on microwave and conventional cooking will be held at 1:30 p.m. Demonstrations will be given on making lace ornaments, napkin folding, smocking Christmas balls, and other ideas.

American Legion Supper Will Be Dec. 6

The American Legion, Post 123, will have its annual Christmas supper Tuesday, Dec. 6, at the post home at 6:30 p.m. Ladies are asked to bring a covered dish. Men and women are also asked to bring a small gift.

Anderson Jr. High PTO Will Meet Monday

The Anderson Jr. High PTO will meet in the Anderson gym Monday, Nov. 21, at 7 p.m. The 5th and 6th grade students will present a patriotic play portraying revolutionary times in the Nantucket area.

Harvest Program Will Be Sunday In Verona

The Rev. McDuffy Agnew of Booneville will be the guest speaker at a Harvest Program Sunday, Nov. 20, at 5:30 p.m. at the Channel Temple C.M.E. Church in Verona. The Rev. A.C. Welch is pastor.

Wheeler United Methodists To Have Harvest Service

The Wheeler United Methodist Church will have a Harvest Day service Sunday, Nov. 20, beginning at 11 a.m. Lunch will be served followed by congregational singing in the afternoon.

Music At Tuscumbia Community Center Nov. 19

Bluegrass and country music will be featured at the Tuscumbia Community Center Saturday, Nov. 19, beginning at 7:30 p.m.

Northeast Christmas Bazaar Will Be Nov. 29

The Northeast Christmas Bazaar, co-sponsored by the art and home economics department at Northeast Junior College, will be Tuesday, Nov. 29, from 8:30 until 3:30 in the conference room of the Black and Gold Lounge in the Frank Haney Union at Northeast Junior College. Items for sale will include Christmas decorations, candy, canned and baked goods, Christmas wreaths, and other items.

Palmer's To Have Open House Sunday

Friends of Tommy and Sherry Palmer will have an open house in their honor on Sunday, Nov. 20, from 2-4 p.m. in their home in the Pisgah community. All friends and relatives are invited.

Heart Association Meeting Will Be Tonight

The District XV Heart Association meeting will be held at the Different Drummer Restaurant tonight, Nov. 17, at 7.

Catholic Ladies Society To Have Bazaar Nov. 19

The Infant Jesus of Prague Catholic Ladies Society will have their first annual Christmas bazaar Saturday, Nov. 19, at 101 Bishop St. from 8 a.m. until 4 p.m. Items featured will include homemade crafts, holiday decorations, and baked goods.

Mental Health Association To Meet Tuesday

The Prentiss County Mental Health Association will meet Tuesday, Nov. 22, at 7 p.m. at the George E. Allen Library.

Pastor's Appreciation Day At Wolf Creek

Pastor's Appreciation Day will be held at Wolf Creek M.B. Church Sunday, Nov. 20, at 3 p.m. The Rev. E.L. Jumper, pastor of Mt. Nebo C.M.E. Church in Baldwyn, and his choir, will be special guests. The Rev. V.L. Cummings and the congregation invite everyone.

Time To Enter Floats In Christmas Parade

Booneville's annual Christmas parade will be Tuesday, Dec. 6, at 6 p.m. The theme is "Christmas is...loving, caring, sharing." For information concerning entries call Barbara Prichard at 728-4073.

New Sunday School Rooms To Be Dedicated At Pisgah

The Pisgah United Methodist Church will dedicate new Sunday School rooms Sunday, Nov. 20. A fellowship supper will also be held. Services will begin at 5 p.m.

Singing At Palestine Church Sunday

A singing will be held at Palestine Church, located one mile north of Paden, on Sunday, Nov. 20, at 1 p.m. Earl Smith and Jessie Coker will be in charge.

Pentecostal Church To Sponsor Catfish Supper

The young adult class of the First United Pentecostal Church will sponsor a catfish supper with all the trimmings on Saturday, Nov. 19, from 5-8:30 p.m. in the Church Family Center at 206 N. Lake St. Price will be \$4 per plate. Proceeds will be used for the church building fund.

Booneville School Menu

Monday, Nov. 21

Grilled hamburger with pickle and onions, French fries with catsup, whole kernal corn, pineapple cup or lettuce and tomato, chocolate pudding with topping, milk.

Tuesday, Nov. 22

THANSGIVING LUNCH
Baked turked with dressing, gravy, candied yams or whipped potatoes, green peas or broccoli with cheese sauce, cranberry sauce, buttered hot roll, pecan pie, milk.

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16th Section

In 1836, Congress acknowledged the illegality of the land sale, and authorized each of the 24 counties in The Chickasaw Lands to select 640 acres for each 23,040 acres within its boundaries from publicly owned lands in Mississippi. These lands became known as 16th Section Lieu Lands.

Legislature authorized 99-year leasing (renewable forever) of all Chickasaw lands, with the condition that not less than \$6 per acre be charged with all proceeds held in trust for the benefit of public schools. This was validated by Congress in 1852, with the provision that the proceeds be held in trust. But, on March 7, 1856, the

state legislature authorized the use of those trust funds for other purposes. And the state loaned primarily to railroads at eight per cent interest, which was to be paid to the Chickasaw counties on a per-acre basis. For various reasons, some never explained, the railroads defaulted, and the money was either never paid

back, or paid back with worthless paper. And, though the money was gone, the state was bound by law to pay the counties the eight per cent interest. In 1892, the legislature reduced the payments to six per cent, leaving one county - Coahoma - with an annual payment of \$1.64. Prentiss County receives \$2,725.24

per year. In comparison, counties with 16th Section Lands receive annual revenues ranging into such figures as \$2,483,096.90 for Jefferson Davis County, one of the richest school districts thanks to leases for mineral rights on its 16th Section Lands. What, if anything can be

done to remedy the situation, and give The Chickasaw Land counties a more equitable amount of in-lieu money for their lost 16th Section lands? And what is being done? We will try to answer those questions next week in an interview with State Representative Billy McCoy.

MAE

of highly qualified teachers to other states everyday. And, even more important than that, we're getting fewer and fewer people who are interested in entering the profession.

Quite frankly, if you look at someone who has a math background, like me, they can start out as an accountant at \$22,000. And no teacher in Mississippi who started in the 1890s can make that much. That's not a good situation for the profession," Rollins said. Rollins urged the teachers present to be willing to talk about the situation, and not "be ashamed to ask for this kind of salary."

He said the long-term objective was to get Mississippi teachers to a point where they were competitive with other states. "What we've done is look at how far behind we are now, and how much salaries have increased over the past years, and made a projection as to what we need over the next few years to catch up. And that is approximately \$2000 per year," he said.

But, Rollins said, the MAE is willing to be flexible. "If this year they can't say they will give us \$2000 across the

board, but will give us \$1000, we're committed to accept what they'll give us. We're trying to show a willingness to be flexible," Rollins said.

In addition to a \$2,000 per year salary increase, the MAE's 1984-85 legislative program asks for:

--Incorporate funding for all teacher units necessary for AA accreditation of schools into the Minimum Foundation Education Program;

--Establish equity for educators by funding an additional allotment of MFEP monies to pay 100 per cent of the cost for individual health insurance for all certified personnel;

--Provide basic workman's compensation insurance coverage for all medical expenses incurred as a result of job-related injuries to include disability income and death benefits;

--Restore adequate funding for textbook purchases;

--Establish criteria and standards for deductions from payroll upon written request of the employee;

--Provide for annual salaries to be paid semi-monthly, rather than monthly.

The organization is also

asking for revisions in the School Employment Procedures Act of 1977 which would give a discharged teacher recourse through the courts.

It wants professional negotiation procedures established which would

prohibit strikes, but provide for fact-finding, mediation and arbitration.

The MAE wants laws governing school administration standardized to eliminate variances in budgetary procedures, provide for election of school

Police Report

The Booneville Police Department reports a total of 23 arrests during the period of Nov. 8-14. Charges placed by the police department during that period include:

Public drunkenness, 7; trespassing, 1; reckless driving, 4; possession of marijuana, 1; improper equipment, 1; possession of whiskey, 1; leaving the scene of an accident, 2;

Stealing an impounded car, 1; public disturbance, 5; suspended driver's license, 2; no driver's license, 3; switched tag, 2; contempt of court, 1; DUI, 5; no tag, 3; expired tag, 3; failure to yield right of way, 2;

Running stop light, 1; concealed weapon, 1.

Two letters were reported stolen from the sign at Animal House on East

Church Street on Nov. 15. Kenneth Staggs of Jefferson Street reported that a knife was stolen from his car Nov. 15.

Renarda Costello of Campus Garden Apartments reported the theft of a 1980 Olds Toronado from the Campus Garden parking lot Nov. 13.

A board was thrown through the window of the east door at the Old County Home sometime during the weekend.

Danny Groves reported the theft of a 1978 Chevrolet Impala Nov. 14 from Northeast Junior College.

A large rock was thrown through a door at S&J Ready Mix Nov. 14.

Three calculators were taken from the Northeast Mississippi Elderly Services Inc. Nov. 10.

Sheriff's Report

The Prentiss County Sheriff's Department reports a total of two arrests during the period of Nov. 8-14. Charges placed by the sheriff's department during that period include:

Public drunkenness, 1; disposing of mortgaged property, 1.

Billy Taylor of Route 6, Booneville, reported the theft of chainsaw from his residence Nov. 14.

J.C. McIntire of Route 1, Baldwyn, reported the theft of a Arien tractor from his residence Nov. 14.

Guy Stennett of Route 4, Booneville, reported the

theft of a chainsaw from his home Nov. 9.

William Gerald Dodds of Route 6, Booneville, reported the theft of an automobile Nov. 9. The car was found burned Nov. 9 on Hwy. 371 on the Prentiss-Itawamba county line.

Mary Young reported the theft of a microwave oven, a cookware set, a radio, quilts, food and jewelry on Nov. 9.

A break-in was reported at the residence of Morris Gordon on North Section Street in Baldwyn Nov. 12. Jewelry was reported stolen.

Fire Report

A chimney fire occurred at Bob Warnick's residence at Jumpertown Nov. 12 when the chimney burned out. No damage was reported to the house.

Firemen responded to an attic fire at the residence of Larry Huddleston on Jacinto

Road Nov. 9.

The fire started in the utility room because of a clothes dryer in use, according to the fire report.

The utility room and attic were burned and there was water damage throughout the house.

Obituaries

BESSIE MAE CUMMINGS

Bessie Mae Cummings, 85, of Booneville, died Monday, Nov. 14, at the Baptist Memorial Hospital in Booneville.

Services were Tuesday, Nov. 15, at Salts Funeral Home Chapel with the Rev. Wayne Foropoulos officiating. Burial was in Kirkville Cemetery.

Mrs. Cummings was a housewife and a Baptist. She is survived by a daughter, Mrs. Flavis "Katie" Lindsey of Booneville; a son, Johnny Bob Cummings of Booneville; 11 grandchildren and 14 great-grandchildren. Salts Funeral Home was in charge of arrangements.

RAY THOMAS MORGAN

Ray Thomas Morgan, 41, of Booneville, died Monday, Nov. 7, at the Baptist Hospital in Memphis.

Services were Wednesday, Nov. 9, at the Salts Funeral Home chapel with the Rev. Larry Hill officiating. Burial was in Booneville Cemetery.

Mr. Morgan was an automobile body repairman and attended the First United Pentecostal Church in Booneville.

He is survived by two daughters, Mary Jo Morgan and Samantha Morgan; two sons, Ray Thomas Morgan Jr. and James Ray Morgan, all of Selmer, Tenn.; a sister, Mrs. Mary Alice Pennington of Booneville.

Salts Funeral Home was in charge of arrangements.

EARNEST E. MOONEY

Earnest E. Mooney, 75, of Route 6, Booneville, died Wednesday, Nov. 9, at the North Mississippi Medical Center in Tupelo following an extended illness.

Services were Friday, Nov. 11, at 11 a.m. at McMillan Funeral Home Chapel with Bro. B.R. Nunley and Bro. R.C. Spencer officiating. Burial was in the Mormon Cemetery.

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

He is survived by his wife, Mrs. Dorothy Smith Mooney; a son, Douglas Ray Mooney of Booneville; a brother, Arthur

Mooney of Booneville; a step-brother, Clyde Mooney of Saltillo, Tenn.; a sister, Mrs. Myrtle Hays of Scotts Hills, Tenn.; a half-sister, Mrs. Alma Bradford of Sardis, Tenn.; and two grandchildren.

McMillan Funeral Home was in charge of arrangements.

MRS. RUE ROBINSON

Mrs. Rue Robinson, 77, of Route 1, Booneville, died Saturday, Nov. 12, at the Baptist Memorial Hospital in Booneville following an extended illness.

Services were Sunday, Nov. 13, at 3 p.m. at McMillan Funeral Home chapel with the Revs. Dave Smith and Milton Koon officiating. Burial was in Gaston Cemetery.

Mrs. Robinson was a Baptist and a housewife.

She is survived by her husband, M. Talmer Robinson; five sons, Autis Robinson and Ottis Robinson, both of Booneville, Wayne Robinson of Thrasher, Van Robinson of the home, and Roger Robinson of Tishomingo; three daughters, Betty Lou Moore of Blackland, Billie Loveless of Booneville, and Dorothy Robinson of Thrasher; a sister, Bertha Robinson of Memphis; 21 grandchildren and eight great-grandchildren.

McMillan Funeral Home was in charge of arrangements.

LEROY HUTCHINSON

Leroy Hutchinson, 64, of Route 1, Rienzi, died Friday, Nov. 11, at the Kennedy V.A. Hospital in Memphis following a brief illness.

Services were Sunday, Nov. 13, at 2 p.m. at McMillan Funeral Home chapel with Bro. Ben Waldrip and Bro. Howard Bynum officiating. Burial was in Gray Cemetery.

Mr. Hutchinson was a Baptist, a retired employee of the Louisiana State Highway Department, and a veteran of World War II.

He is survived by a step-daughter, Alice West of Baton Rouge, La.; two brothers, Henry Hutchinson of Baton Rouge, La., and Louis Hutchinson of Leavenworth, Kan.; a sister, Francis Darst of Rienzi; and four grandchildren.

McMillan Funeral Home was in charge of arrangements.

BIBLE QUESTION BOX

QUESTION: Mr. Hogland, I am what some might call an atheist. I don't understand how all the preachers of this town can differ and yet claim to get their doctrine out of the Bible. Some of you tell me I have to be baptized to be saved and others say it isn't necessary. Some of you tell me I can fall from grace and others say I can't. What am I to believe?



WARD HOGLAND

ANSWER: The Bible is consistent. When two preachers differ on a matter of doctrine one of them has to be wrong. (It is possible both could be wrong). However, there is an area of OPINION on which the Bible allows us to differ. Jesus prayed for unity (see Jno. 17) and this means we must all be one on matters of faith. Some preachers might tell you that it is all a matter of interpretation but I do not believe this. Truth is consistent and if my understanding (or what some call interpretation) is out of harmony with truth I am in error. So you see, my answer to your problem is not what you have been told. If this does not solve your problem then ask me another question.

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1979	CHEVROLET IMPALA	AM/FM STEREO, 305 V-8 ENGINE, CRUISE, 2-DOOR, GOOD WORK CAR
1981	OLDSMOBILE CUTLASS	4-DOOR, V-6 ENGINE, POWER STEERING & BRAKES, AIR, GOOD WORK CAR
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1981	LUV 4-WHEEL DRIVE	

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Holiday Cookbook Extra

Alternative Menu Suggestions

Holidays are the time when people like to do something special for family and friends. This is the time of year when that "something special" can be food.

The Holiday meal has some "extras" that don't usually go with the regular day to day meal or even Sunday. "The extra foods may take a little more money than the food budget usually provides but at holiday time we are usually willing to spend a little more for the items that set that special dinner apart from regular meals," says Patty Robinson, Prentiss County Extension Home Economist. Thanksgiving or Christmas, Mrs. Robinson suggests choosing menus that call for no more than one or two complicated jobs to be done at the last minute. Other dishes on the menu should be simple to prepare, or they should be the sort that can be made a day or so in advance.

The following menu breaks away from the traditional turkey and ham and features dishes that can be prepared ahead.

"You may have your own menu preference," Mrs. Robinson says, "but whatever your choice, be sure you have a well balanced menu."

"Also have a pleasing combination of colors, flavors, and textures. Serve hot foods hot and cold foods cold."

And last but not least -- do as much preparation as possible before the big day.

Hot Punch

Mix 1½ cups water, 2 cups cranberry juice cocktail, 1 No. 2 ½ can pineapple juice, ½ cup brown sugar and put into coffee pot.

Place 2-3 sticks cinnamon, and 2 teaspoons whole cloves in coffee pot basket. Perk.

Currie Dip

1 pint mayonnaise (store bought)
3 Tb. catsup
3 tsp. curry powder

1 Tb. worchestershire
1 tsp. onion juice
salt and pepper to taste
Mix first 5 ingredients together until well blended. Add salt and pepper to taste. Wonderful dip for shrimp -- raw cauliflower and carrots.

Festive Cheese Balls

1 (16 oz.) package process cheese spread, softened
1 lb. sharp Cheddar cheese, softened
1 (8-oz.) pkg. cream cheese, softened
4 cloves garlic, minced
½ c. chopped pecans or walnuts
Chopped pecans or walnuts or paprika and minced parsley
Combine cheese, mixing well until well blended. Stir in garlic and ½ cup chopped pecans. Divide mixture into 3 equal portions, and shape into balls. Roll each ball in nuts or in paprika and parsley. Yield: 3 (1½ cup) cheese balls.

Chicken Sauterne

3 whole chicken breasts
2 c. water
1 (10-oz.) pkg. frozen peas and pearl onions
5 Tb. butter or margarine, divided
1 lb. small whole fresh mushrooms
3 Tb. all-purpose flour
1 Tb. instant minced onion
1 tsp. salt
½ tsp. celery salt
½ tsp. paprika
½ tsp. oregano
½ tsp. Worcestershire sauce
½ tsp. hot sauce
½ c. Sauterne or Chablis, or cooking wine
1 c. half-and-half
Hot cooked rice
Simmer chicken in 2 cups salted water 30 minutes; reserve 1 cup broth. Let chicken cool to touch. Bone and skin chicken; cut into 1½-inch cubes and set aside.
Cook peas according to package directions; set aside.
Melt 2 Tb. butter in a skillet; saute mushrooms 3 to 5 minutes.
Melt 3 Tb. butter over low heat in a Dutch oven; stir in next 8 ingredients. Cook, stirring constantly, until bubbly. Stir in reserved cup of chicken broth and Sauterne; cook over low heat, stirring constantly, until the sauce is smooth and thickened.

Gradually add half-and-half to wine sauce, stirring constantly. Stir in chicken, peas and onions, and mushrooms; heat thoroughly. Transfer to a chafing dish set over low heat; serve over rice. Yield: 8 servings.

Best Beef

Bourguignon
½ lb. mushrooms, sliced
¼ c. melted butter
3 slices bacon, cut in 1-inch pieces
2 lbs. boneless beef roast, cut into 1½-inch cubes
2 Tb. all-purpose flour
2 cloves garlic, minced
1 Tb. tomato paste
1½ c. red cooking wine
2 beef bouillon cubes
2 Tb. sugar
¼ tsp. salt
¼ tsp. ground thyme
1 small bay leaf
1 peppercorn
½ lb. small white onions, peeled

cherry tomatoes
hot cooked rice
Saute mushrooms in butter in a Dutch oven; remove mushrooms and set aside. Add bacon to Dutch oven, and saute until crisp; remove bacon and set aside. Brown beef well on all sides in pan drippings. Sprinkle with flour; stir in until well blended. Add garlic, tomato paste, wine, bouillon cubes, sugar, salt, thyme, bay leaf, and peppercorn. Cover and simmer 2 hours, stirring occasionally.
Add onions, mushrooms, and bacon; cover and simmer 1 hour longer. Transfer to a chafing dish set over low heat. Garnish with cherry tomatoes, and serve over cooked rice. Yield: about 6 servings.

Sweet Potato Casserole

3 c. mashed sweet potatoes
½ stick oleo
½ tsp. vanilla
2 eggs
½ c. sugar
¼ tsp. salt
1 can coconut
Mix all ingredients well and pour into a 2 quart casserole dish.
TOPPING:
Mix 1 c. brown sugar, one-third c. flour, ½ stick oleo, ½ c. milk and 1 c. pecans. Pour over above mixture and bake at 350 degrees for 25 minutes. Serves: 8-10.

Holiday Menu

Hot Punch

Festive Cheese Balls

Raw Cauliflower And Curry Dip

Congeaed Cranberry Salad

Chicken Sauterne or Beef Bourguignon

Sweet Potato Casserole *Rice*

Green Bean Supreme

Mrs. Johnson's Rolls *Butter*

Trifle

Coffee or Tea

Congeaed Cranberry Salad

Dissolve 1 pkg. cherry gelatin in 1¼ c. hot water. Chill until slightly thickened and add: 1 c. raw cranberry relish; 1 small can pineapple, cubed; and ½ c. nuts, chopped. Pour into molds and place in refrigerator to congeal.

Raw Cranberry Relish

Grind 1 lb. raw cranberries and 2 whole oranges. Mix with 2 cups sugar and let stand several hours in refrigerator.

Green Bean Supreme

2 c. chopped celery
½ c. oleo
4 pkg. (10 oz. frozen green beans)
½ c. almonds
½ tsp. salt
½ tsp. pepper
Mix chopped celery and oleo in skillet. Saute until tender (about 15 minutes). Cook beans as directed, drain well. Add to celery and oleo mixture in skillet. Add toasted almonds, salt and pepper. Toss in skillet and cook one more minute, then serve immediately.
(Optional)
½ c. onion flakes
½ c. bell pepper flakes
¼ c. bacon grease
Add to above mixture and let all simmer 10 minutes.
Mrs. Johnson's Rolls
Dissolve 2 pkgs. of dry

yeast in ½ c. warm water for five minutes.

Scald 1½ c. milk and cool to lukewarm. Combine milk, two-third c. sugar, ½ c. shortening, 2 eggs, 2 tsp. salt, yeast, and 4 c. plain flour. Beat by hand until a smooth batter. Add about 3½ c. flour and work in with spoon until medium soft dough. (More or less flour may be needed.)

Set to rise in a warm place, about 1 hour or until doubled in bulk. Beat down. Set in refrigerator for several hours to chill or in freezer for a shorter time. Knead about 2 minutes on lightly floured cloth or board. Roll to ½-inch and cut.

Dip rolls in melted oleo and arrange in pan. Set to freeze for use up until 2 weeks. Remove frozen rolls from a freezer about 2½ hours before time to be baked. Set in warm place to rise until doubled in bulk. Bake in 400 degree oven. Makes 70 rolls.

Quick And Easy Trifle
Simply arrange sponge cake in alternate layers with small cans of pears, sliced peaches, plums, and strawberry gelatin covered with a custard and topped with meringue or whipped cream. Serve from a sparkling footed crystal bowl.

THINKING OF THANKSGIVING -- A Thanksgiving menu doesn't always have to include the traditional turkey and dressing. Extension Home Economist Patty Robinson offers new dishes to prepare for the holiday such as chicken sauterne, trifle, and cranberry salad.

(Photo By Angela Smith)

Preschoolers Invent Unusual Recipes

Children's recipes are interesting because sometimes they have unusual ideas about how their favorite foods are prepared.

The following recipes are from 4, 5, and 6-year-olds in Beth Mathis' and Annette Miller's class at Booneville Head Start.

Hog Tails

By JEREMY STAGGS
Find a black hog. Catch it with a rope. Snatch the huff. Wash it and fry it in 5 s of grease. Eat!

Mashed Potatoes
By LISA BARTLBAUGH
1) 5 little potatoes

(2) Skin 'um
(3) Cook 'um in 1 gallon of water
(4) 1 cup of salt
(5) 3 sticks of butter
(6) Mash 'um with a potato thing.

Fried Eggs

By ANTHONY SULLIVAN
3 eggs. Open them. Put a lot of grease in a pot. Cook eggs.
Stir eggs with a big spoon. Put a lot of salt and a lot of pepper.
Let fry for 40 minutes. Then eat it with a spoon.

Chocolate Cake

By VICKIE SMITH
3 eggs

2 cups milk
1 cup of water
3 cups of sugar
3 cups of flour
2 cups of butter
Stir it and cook it for 3 minutes. Spread 3 cups of chocolate icing on it.

Toast

By RENAE SMITH
Get 1 piece of bread out. Put 1 cup of butter on it and another cup of butter. Put it in the oven. Cook for 5 minutes.

Banana Pudding

By CAREY MARTIN
5 packs of cookies
2 eggs

1 stick of butter
1 cup of milk
Cut up 6 bananas
Mix pie together. Cook it 1 hour. Take it off the stove and eat it.

French Fries

By JENNIFER WILSON
3 big potatoes
Don't peel them just cut them up. Cook them in 1 bucket of grease in a pan for 2 minutes.

Fried Chicken

By CLAY KOON
(1) Catch it.
(2) Skin him.
(3) Cut him up and throw the head away.

(4) Put salt on him.
(5) Fry him for 5 minutes.

Bar-b-que Pork Chops

By TERRY LAMBERT
5 pork chops
1 tsp. salt
1 tsp. pepper
1 bottle of bar-b-que sauce
Then eat 'um.

Blackberry Pie

By BRANDY TOLAR
Pick 13 blackberries.
Put 1 cup full of sugar, ½ cup of water in a pan and cook 11 minutes.
CRUST: 4 cups full of flour, 1 full cup of grease. Spread on top of pie and let it cook with pie.

Lemon Cake
By RODERICK MILLER
(1) Put some cookies in it.
(2) 1 egg
(3) 1 tsp. of shortening
(4) whole lemons
(5) Stir it up
(6) Put it in a pan and put it in the oven to cook for about 60 minutes.

Fried Deer

By CLAY LINDSEY
(1) Find him in the woods.
(2) Got to kill him.
(3) Cut his neck off and throw it away.
(4) Cut the whole deer up
(See Preschool, Page 5)

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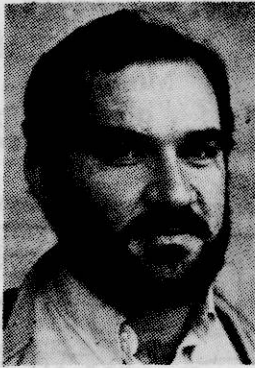
Men's Quarters

Opinion

Talk 'O The Town Street Opinion

QUESTION: Are you planning on spending as much money this Christmas as you did last year?

JOHNNY FLOYD of Route 4, Boaz, Ala.: "Probably more. I've got two kids and they're bigger and want more items this year. I think the economy is picking up a little but not a lot."



VIRGIE CROCKETT of Sunflower St., Booneville: "No, because I don't have it. I'm out of a job and haven't worked since March. How can I spend it?"

KAREN COOK of Lake City, Booneville: "Probably. I spent a lot last year. I want to spend as much as last year. I think the economy is picking up."



E.D. McCUTCHEON of Thaxton, Miss.: "I guess so. I guess I'll spend it all on my grandkids - if they don't cancel my credit cards between now and then."

SHELAINE CHURCH of Marietta: "Yes. I don't think things have gone up that much from last year and I should have the same amount to spend."



TAMMY JOHNSON of Marietta: "Probably so. I'm still a student so I have about the same budget so I'll probably spend the same."

(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!)

The Banner-Independent

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Ponderings

By Angela Smith

Staff Reporter

Sometimes when people see **The Banner-Independent** it seems that it makes them forget just about everything. I'll give you an example.

For those who might not know, on Wednesday nights there are usually quite a few people waiting at the office of the **Banner-Independent** to get a paper.

One Wednesday night Sybil Tollison and her friend (who we'll call Millie because I'm afraid she'll break my fingers if I use her real name) were two of those people. After the papers finally arrived from Corinth (our newspapers are printed at **The Daily Corinthian**), Millie got out of Sybil's car to get the papers.

Sybil then watched Millie come back with the papers. But instead of Millie getting back in Sybil's car, she

climbed in someone else's car thinking it was Sybil's car.

"I even blew my horn at her as she walked by," Sybil recalls. (Later Millie told Sybil she wondered why someone was honking their horn.)

Millie isn't sure whose car she got in. When she got in the car, she looked on the seat and saw a **Banner** and wondered why Sybil had a paper already. Then she looked up and saw a gentleman sitting where Sybil should have been.

And what did Millie do then? She left as gracefully (and quickly) as she could.

What about the gentleman in the car? He didn't say a

word, but Millie later said his eyes were as big as half dollars because he didn't know what was happening. Oh, but he did have to turn the lights on so Millie could see how to get out of his car.

Meanwhile, while all this was going on, Sybil was just sitting in her car watching Millie in her predicament. It was one time, she said, when she didn't mind waiting a little while to read the **Banner**.

Sybil then says that after Millie got back in the car with her, she ducked down until after they got out from under the street lights.

So if you happen to come to get a paper on Wednesday nights, and someone you don't know gets in the car with you, don't worry. It's probably just Millie.

Court Square Ponderings

"The world is full of people who are anxious to serve in an advisory capacity."

Eyes On Mississippi

Allain May Appoint A Black As State Party Chairman

By BILL MINOR
Syndicated Columnist

Hardly had his gubernatorial victory been sealed last week when Bill Allain became the object of considerable interest to Democratic presidential hopefuls wanting to get him on their side.

Allain had gone through the Democratic primaries and the general election uncommitted, or even non-committal, about which of the Democratic candidates on the presidential scene he favored.

An effort had been made after he won the Democratic nomination in August to get Allain lined up with former Vice-President Walter Mondale. One of Allain's big backers from the business community, Jackson banker Pat McMullan, a Mondale leader in Mississippi, flew Allain to Washington to meet Mondale in September.

Significantly, Allain's chaperoned visit with the Mondale camp, Allain slipped off on his own and went to visit with the John

Glenn people, and also made a courtesy call to Fritz Hollings, the onetime South Carolina governor and now U.S. Senator.

Further indication that Allain may be leaning toward supporting Glenn, the astronaut hero who won considerable points with Mississippians by coming to the Neshoba County Fair in late July, appeared two days after Allain's gubernatorial victory.

Allain made it his business to be in Clarksdale, where Glenn was to speak to the State NAACP convention, and also to be the centerpiece for a \$250 per fundraising reception for his campaign.

The newly elected Mississippi governor and the U.S. Senator from Ohio had a long private visit together before the reception and then Allain rode with Glenn to the reception at the home of Walter Thompson, a Clarksdale attorney who was an early backer of Glenn's candidacy.

Among those showing up

for the Glenn fundraiser, (which raised \$13,000) was retired Mississippi Sen. Jim Eastland, the 79-year-old political warhorse who has been ailing of late.

The present state Democratic Party organization hierarchy earlier this year appeared to be committed to Mondale candidacy because at that time Gov. William Winter was being warmly courted by the former No. 2 man in the Jimmy Carter administration to get on the Mondale national campaign team.

State Democratic Chairman Danny Cupit, while giving assurances to the other presidential candidates' camps that the state organization had no ties to any one hopeful, is still believed to be a Mondale backer.

One bit of political fallout evident from the Allain victory is that a shakeup will take place in the top levels of the State Democratic Party organization when Allain becomes the titular head of

the party.

Cupit very quickly after the election announced that he would step down as party chairman, a decision which reportedly met with favor among a number of members of the state executive committee. Customarily, the governor picks his own chairman, anyway.

To replace Cupit, Allain may choose Steve Patterson, a Jackson banker who took leave to work in the Allain campaign, and became the top figure in the campaign during the final weeks of the race. Patterson gained considerable praise from Allain backers for his political savvy in the crisis days of the campaign.

Patterson had first come into the state political scene as manager of John Arthur Eaves' ill-fated gubernatorial race in 1979, then wound up in the William Winter camp. For a short time after Winter became governor, Patterson was on the governor's staff, but he did not fit in with the bright

young button-down collar, pin-stripe suited young men Winter had around him.

He was first sent off to the boondocks in a gubernatorial-appointed job in Northeast Mississippi, but soon he wound up back in Jackson as a bank vice-president working with governmental accounts.

But Allain knows that he owes a considerable political debt in his election to black voters who shunned the lure of voting for Charles Evers and overwhelmingly cast their ballots for the Democratic nominee.

As an expression of his gratitude for black support, Allain could choose a black as the next Democratic chairman, something the party had a tacit commitment to do when it abandoned the black-white co-chairmanship plan back in 1980, and named Cupit as the first single chairman.

The black leader to whom Allain owes his largest political obligation for helping him from the start of

his journey to the governor's office is Hinds County Supervisor Bennie Thompson, considered by many as the rising star of the "new breed" of black leadership in Mississippi.

While Thompson is looked upon as too much of a maverick by some of the older black politicians, he proved his ability in getting key commitments in the black community for Allain early in the campaign. Because of his strong stand for reforms in the antiquated county political system, he is also highly regarded by many in the white community.

Thompson's influence, is believed to have helped defeat entrenched county supervisor Walter Dennis because Dennis had been the key vote in blocking installation of the county unit system by the Hinds Board of Supervisors.

In any case, Thompson is expected to wind up with some top assignment in the Allain administration.

Letters

Dear Editor,
Post 123, the American Legion, Booneville, Miss. takes this means of expressing thanks to the auxiliary, Legionnaires, visitors and all who attended Veterans Day activities at the post home on East Church Street.

A special word of thanks and appreciation goes to Mayor and Legionnaire Charles Crabb who so ably defined the need and purpose of all veterans who have served this great country in time of need. To those who gave their all, and to those of us who remain merits the undying respect and gratitude of all Americans, said Mayor Crabb.

Commander Robert Jones reports membership growing steadily and extends an invitation to veterans of all wars to join Post 123 and become active in the post's many activities.

Also, the post's annual Christmas Supper will be Tuesday night, Dec. 6, at the post home. Time: 6:30 p.m. Ladies bring a covered dish.

Too, ladies are urged to bring a small ladies' gift, and the men are to bring a

small man's gift, says Commander Jones.

Dear Editor,
I would like to publicly thank the Jumpertown Fire Department manned by Joe Morgan, Bruce Green, Donnie Lauderdale and the others. Also, from Booneville, Kenneth Jones on his truck.

We had a chimney fire at our home on Saturday. These men were prompt, courteous and exceptionally thorough in their handling of the fire.

Thank you,
Bob Warnuhi

Dear Editor:
The Booneville Headstart, parents, and the headstart children would like to express their appreciation to the merchants and others who contributed to our 1983 Halloween Carnival.

Another thank you is extended to the Headstart staff and Headstart parents who worked hard to make the carnival a big success.

Sincerely,

Earline Taylor
Booneville Headstart
Head Teacher

Dear Editor,
We would like to thank the businesses, parents and individuals that helped to make our Halloween Carnival a success. This year was the best one we have had so far. The money we made will be used to improve our school.

Thanks,

The Faculty & Staff
of Hills Chapel School

Happy
Or Unhappy,
If You Have
An Opinion,
Let Us Know
With A Letter
To The Editor

NEWS ITEM:

Mickey Mouse, as part of a Cable T.V. promotion will appear at the State--Ole Miss game Saturday.



That Yankee From Yonder

Are We Doomed To 4 More Years Of Allain Jokes?

By Ed Woodward
Managing Editor

I don't know about you. But, after the last two weeks before the election, I'm getting a little tired of Bill Allain Gay jokes. And, now that he has been elected, I wonder if we aren't in for four years of them.

Let's face it, Mississippi has, over the years, been put down nationally over a number of things -- segregation, "Rednecks", James Meredith, Cliff Finch... You name it. And, as a transplanted Yankee, I've learned that much of the derision has been unjustified, though not all, as many Mississippians have admitted to me during my five year adjustment period here.

I have laughed at Bill Allain jokes. And I have even made up some. And I have considered compiling them into a book... Let's face it. I would have to publish a book.

A good percentage of those jokes so far have been unprintable in a newspaper.

Personally, the possibility of Allain's being a homosexual never had a bearing on my voting decision in the Governor's race. The only way I can think of that it could possibly have affected his performance in office would be if he really has grown up and made an arbitrary decision about his gender, and someone tried to blackmail him.

But, since the possibility obviously did not deter a majority of Mississippians from voting for him, there is not much chance of that happening. If someone attempted to blackmail Bill in exchange for influence, or classified information -- assuming the governor's office has any classified information -- or whatever, they probably would find themselves being laughed at.

I knew quite a few Gays when I lived in New York, though none of them were politicians. Most were artists or actors. A couple were bartenders. One was even a butcher. They never attempted to recruit me. And as far as I could tell, their avocation had no effect on the performance of their vocational duties. I assume this would be true of a governor, too.

What I find most interesting about the whole mess is that when Mississippians were given a choice between a woman, a Black, an alleged homosexual and a Republican, they apparently decided the alleged homosexual was the lesser of the four evils.

And I guess it will be interesting to see how many candidates for state and local offices in the next election will be willing to have Allain behind them.

So, I guess it's only a matter of time before some wise guy comes into my office to tell me Allain has announced he will hold all meetings with his cabinet in the closet. I think I've already heard all the rest of the jokes that are going to be recycled over the next four years.

And I'll laugh at them if they are told by a local resident. But the first untransplanted, unadjusted, unsouthernized Yankee who tells me one had better watch out, unless he's willing to let me tell him a Mayor Koch joke in return.

VOT Employer Of Week



Pam Hughes & Thomas P. Conroy

The Vocational Business Education Department at the Prentiss County Vocational Technical School this week spotlights Thomas P. Conroy, Plant Manager, and Schweiger Industries, and their student-employee, Pam Hughes, a Cooperative Vocational Office Training student at the Prentiss County Vocational Technical School.

Conroy graduated from Mukwonago High School in Mukwonago, Wis. He received a BBA degree in Accounting at the University of Wisconsin at Oshkosh, Wis. He was with the Walker Manufacturing company in Accounting and Finance for seven years and three years with Nuturn Corporation as Division Controller and Operations Manager. He has been with Schweiger Industries as Controller before becoming plant manager.

Pam Hughes is a senior at New Site High School and the daughter of Mr. and Mrs. Thomas Miles.

She is a second year student in the Vocational Business Education Department, and is a member of the 4-H Club, FHA, and the Prentiss County FBLA Chapter.



SAPP'S GRAND OPENING - Sapp's Fish & Steak House, located 3½ miles southwest of Booneville on Blackland Road, will have its grand opening Nov. 17-19. Pictured are (l-r) Lucille Stokes, kitchen manager; Sam Milton of the

Peoples Bank in Booneville; Dorothy Sappington and Wayne Sappington, owners, Jimmy Moore, 2nd district supervisor and Darlene Sappington Lancaster. Not pictured is Junior Kesler, kitchen manager. (Photo By Angela Smith)

Preschoolers

(Continued from Page 3)

and throw the legs away. Then you cook it in about 5 tons of grease for 1 minute. Well! That's the way my daddy does it.

Butterbeans
By **BOBBY STANLEY**
Go to Food-Way. The butterbeans are where the candy bars are. Take 'um home. Put too much salt. Cook 'um in a skillet. Put a whole bunch of grease in it.

Banana Cake
By **CECIL EVANS**
1 cup flour
1 stick butter

3 eggs
2 sacks of flour
2 cans of baking soda
3 whole bananas
Stir it up. Put in a pan. Put it in the oven and let cook 2 hours.

Chocolate Cookies
By **TANIKA SWINNEY**
1 sack of flour
5 packs of chocolate
5 eggs
4 glasses of water
3 sticks of butter
Stir with 3 spoons. Put in a pan. Put 'um in the oven and let 'um cook for 6 hours.

Hamburgers
By **RACHEL SPENCER**

1 pkg. of hamburger meat
Little bit of salt
Mix it up.
Put them on a skillet. Let cook for 5 to 6 minutes.
Put them on hamburger bread. Then put them on the table.

Macaroni And Cheese
By **CHERISH SHOOK**
1 pkg. of macaroni in a little pot
1 cup of salt
1 piece of butter
2 cups of grease
Put a little water then some more. Cook again. Then eat it!

Fried Fish
By **FELTON GRIZZARD**
(1) Clean 'um out
(2) Cut 'um up and throw the head away
(3) Put 'um in some powder
(4) Then fry them for 2 minutes.

Black Cookies
By **GREG DAVIS**
(1) ½ sack of flour
(2) 100 raisins
(3) 2 couples of milk
(4) Some black stuff
Do not stir. Just put it in a black pan and cook for 2 minutes.

(Continued from Page 1)

White

go back and sing the same old song, and want more money out of sales tax, you ain't gonna get it. "The sales tax is looked at by other people, too," he said. "Municipalities want a 1 per cent sales tax, the supervisors want it, medicade wants it, the firefighters want it. And if

everyone got their sales tax, we'd have about 12 per cent. "But there are several new ways we have not tapped yet," White said. Cautioning that he was not advocating any particular method; but only offering suggestions, White enumerated other possible income sources the state

could use for education funding. Those sources included gas and oil severance tax increases, a tax on carbonated beverages, and a state lottery.

White said teachers from the districts represented by opponents to these various

ideas would have to go to those specific legislators to plead their case, and offer their funding possibilities. "When you go to these legislators, don't go and say, 'Here. This is what we want. Do it.' Say, 'Here. This is what we need. And here's how you can do it,'" White said.

Salts Funeral Home

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To The People Of Prentiss County:

Below I have listed some advantages that we offer at Salts Funeral Home. As you will see we have been writing the \$900.00 burial since 1974 and we also offer any amount of cash burial that a family would desire.

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Please read below what I have listed, ask the families that we have served in the past, then I ask you to compare.

Respectfully,

Michael L. Salts

Owner & Director

(We have been writing \$900.00 burial since 1974) The following rates are bonded and approved by the Mississippi Insurance Commission. If you will compare these rates to any, you will find they are the cheapest rates available in the state. Notice Salts Burial Insurance goes from 10 years old to 20 years old before there is a premium change. Most other burial insurance premiums change at 15 years of age. We also offer any amount of cash burial. See Marie at Salts Funeral Home for your insurance needs. She will be glad to come by your home and discuss our burial program. (We offer a one month Premium discount if paid by the year).

Booneville Burial Association

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10 years to 20 years of age, inclusive	.20	.40	.60
21 years to 44 years of age, inclusive	.25	.50	.75
45 years to 55 years of age, inclusive	.30	.60	.90
56 years to 60 years of age, inclusive	.50	1.00	1.50
61 years to 65 years of age, inclusive	.75	1.50	2.25
66 years to 70 years of age, inclusive	1.00	2.00	3.00
71 years to 75 years of age, inclusive	1.50	3.00	4.50
76 years to 80 years of age, inclusive	2.00	4.00	6.00
81 years to 85 years of age, inclusive	3.00	6.00	9.00
86 years of age and above	5.00	10.00	15.00

Northeast Burial Association

SCHEDULE OF RATES GOVERNING THIS CONTRACT

AGE	\$150.00 Benefit	\$300.00 Benefit	\$450.00 Benefit
1 week to 9 years of age, inclusive	\$.15	\$.30	\$.45
10 years to 20 years of age, inclusive	.20	.40	.60
21 years to 44 years of age, inclusive	.25	.50	.75
45 years to 55 years of age, inclusive	.30	.60	.90
56 years to 60 years of age, inclusive	.50	1.00	1.50
61 years to 65 years of age, inclusive	.75	1.50	2.25
66 years to 70 years of age, inclusive	1.00	2.00	3.00
71 years to 75 years of age, inclusive	1.50	3.00	4.50
76 years to 80 years of age, inclusive	2.00	4.00	6.00
81 years to 85 years of age, inclusive	3.00	6.00	9.00
86 years of age and above	5.00	10.00	15.00

ADVANTAGES THAT SALTS FUNERAL HOME OFFERS:

- We write any amount of cash burial to go with the \$900.00.
- We do not charge for the trip to Memphis for members of our burial insurance.
- We honor all Burial Insurance regardless of what funeral home you may have your policy with. In other words if you have burial insurance with another funeral home and want to use Salts Funeral Home we will give you full credit no matter what amount for whatever amount of Burial Insurance you have with another funeral home. We will not call the other funeral home for any payment and will tell the family not to call because we will give you 100% credit.
- We write a full \$900.00 burial policy regardless of your age or health. If you are 95 years old or whatever age and have severe heart trouble or cancer or whatever sickness, we will write you \$900.00 worth of burial insurance. This burial insurance is good the minute you sign the application; if death occurs the next minute, day or whenever, the insurance is 100% good. This helps the elderly and sick people that may need more coverage.
- We offer to Senior Citizens starting at age 62 on up a discount on the Wilbert Concrete vaults or the wooden box whichever the family desires. This is to help our Senior Citizens that are on a limited income.
- We offer a full line of Batesville Monogard and Monoseal caskets. If you look around and compare prices you will find that due to the fact I own the funeral home myself and have no partners, I have a lower overhead and can sell my caskets much lower that you find anywhere else. And the service is given personal attention, because we care.

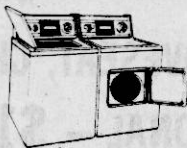
SAVE-SAVE-SAVE

HOT POINT DISCOUNT APPLIANCES

NEW AND IN WARRANTY

Our Invoice Price Plus 15%

- Washers • Dryers
 - Freezers
 - Ranges
 - Refrigerators
 - Dishwashers
 - Microwaves
 - Compactors
- All Appliances



Shop And And Save At our Warehouse

MORGAN
APPLIANCE INC.

HWY. 45 SOUTH — PHONE 728-9483
OPEN: 7:30 A.M.-5:30 P.M.

Fidelity Federal Rates

Account	Minimum Balance	Rate
MMDA	\$2,500.00	8.75
91 Day C/D	\$2,500.00	8.78
6 Month C/D	\$10,000.00	9.160
1 Year C/D	500.00	9.250
18 Month C/D	500.00	9.5
30 Month C/D	500.00	9.60

FIDELITY FEDERAL

SAVINGS AND LOAN ASSOCIATION

100 S 2nd STREET
BOONEVILLE, MISS.
728-8162



Society News



Elizabeth Ann Harris

Harris-Calvert Engagement Announced

Mr. and Mrs. Willie M. Harris of Tupelo announce the forthcoming marriage of their daughter, Elizabeth Ann Harris of Jackson, Miss., to Charles Edwin Calvert Jr., son of Mr. and Mrs. Charles E. Calvert Sr. of Booneville.

The bride-elect is the granddaughter of Mary Horton of Booneville.

The prospective groom is the grandson of Mr. and Mrs. Paul Calvert of Crowder, Miss.

Miss Harris is a 1976 graduate of Tupelo High School. She is a 1978 graduate of Northeast Junior College and a 1980 graduate of Mississippi State University. She is

employed as a unit clerk at the Mississippi Baptist Medical Center.

Calvert is a 1976 graduate of Booneville High School. He attended Northeast Junior College and graduated in 1980 from Mississippi State University. He received his Master's Degree in 1983. He is presently employed as soil conservationist in Prentiss County.

The couple will be married Saturday, Nov. 26, at 11 a.m. at the Harrisburg Baptist Church in Tupelo.

No invitations are being sent. All friends and relatives are invited to attend.

Library Notes

By LEE DAVIS
Librarian
George E. Allen Library

Weekend mechanics often borrow from the library manuals or handbooks to guide their efforts at putting their cars in top condition. A new one on our shelves is entitled "Weekend Mechanic's Handbook" and author Paul Weissler tries to cover American Motors, Chrysler Corp., Ford Motor Co., General Motors, Prestolite Division, Eltra Corp., and the GM Co. interests in any such work, discussing parts, tools, and car systems. Unfortunately similar books have had a limited circulation because users have withheld them, and this book as well as the latest "Motors" manual must be consulted at the library.

As you know, the Allen Library borrows material from the Mississippi Library Commission and other libraries through the Northeast Regional Library to meet our patrons' needs. This may take some time and if your Christmas plans include help of this type, it is not too early to set things in motion now. Patrons have begun checking out materials in our own library.

There are a number on decorating, hand-made gifts, cookery, creative

Representative Tells Women's Club About State's Progress

Billy Joe McCoy, state representative for Prentiss and Alcorn counties, was the guest speaker at the Booneville Woman's Club meeting Thursday, Nov. 10.

Mrs. Webster Cleveland Jr. presided at the meeting which was held at the George E. Allen Library.

Rep. McCoy spoke to the group about the progress that Mississippi has had during the last four years. He stated that he saw a bright and productive future for Mississippians.

Water conservation, the program for the month, was discussed with the main idea

being that every drop of water saved makes a difference.

The club will be represented in the Christmas Queen Contest by Miss Jane Brown, daughter of Mr. and Mrs. Charles Brown.

The Woman's Club

welcomed three new members, Mrs. John David Price, Mrs. C.L. Davidson and Mrs. Howard Davidson.

Hostesses for the November meeting were Mrs. Curlee Ross, Mrs. John Henry Price, Mrs. Marion Smith, and Mrs. Lewis E. Perry.

Area Births

Dustin Colt Childers

Travis and Tami Childers announce the birth of a son, Dustin Colt Childers.

He was born Nov. 3 at the North Mississippi Medical Center in Tupelo and weighed 7 lbs. 12 oz.

Grandparents are Mrs.

Betty Childers and the late John Wayne Childers of Booneville and Jake and Dean Adams of New Site.

Great-grandparents are Mrs. Lillian Childers and Mrs. Myrtis Mayo.

William Watson

Emmett Ray and Lisa Watson of 300 Hatchie St., Booneville, announce the birth of a son, William Marquon Watson.

He was born Nov. 11 at the North Mississippi Medical

Center in Tupelo and weighed 6 lbs. 11 oz.

Grandparents are Stella Kelly and Edward Adams of Booneville and Bonnie Watson and Zadie Watson of Marietta.

Prospect News

By MRS. DUDLEY LINDSEY
Correspondent

Mrs. Roy Treece of Corinth visited with relatives here Friday.

Mrs. Ida Powell and Mrs. Joe Stone shopped in Corinth Tuesday.

Mrs. Maudie Hall is on the sick list. We wish for her an early recovery.

Church services here Sunday were good and well

attended.

Mrs. Danny Rowland of Booneville spent Tuesday with relatives here.

Mr. and Mrs. Truman Huddleston of Corinth visited with Mrs. Syble Smith Sunday.

Mrs. Maudie Hall spent the weekend with Mr. and Mrs. Jack Martin at Wheeler.



CELEBRATE SILVER ANNIVERSARY - Mr. and Mrs. John Lauderdale celebrated their 25th wedding anniversary Oct. 4. The couple hosted a small family gathering at their home in the Pisgah community on Oct. 2.



PRESENTING HEARTBOOK - Mrs. Helen Jones, president of the Prentiss County Heart Association, presents Mac Curlee, Booneville High School principal, a copy of the "Heartbook, A Guide to Prevention and Treatment of Cardiovascular Disease." The American Heart Association is placing a copy of the book in every junior high and high school library in the state.

New Site Girl Named Distinguished Student

Janie Marie Williams, daughter of Mr. and Mrs. John Lee Williams of Marietta has been named a member of the Society of Distinguished American High School Students.

Miss Williams is a graduate of New Site High School.



JANIE WILLIAMS

To qualify for Society membership, a nominee must excel in academics, extracurricular, or civic activities and be nominated by a sponsor.

After being accepted for this honor Miss Williams becomes eligible to compete for college scholarships through the Society's National Awards Program.

Balloon Bouquets
200 Court St. Booneville, Miss.
We Deliver Happiness
Call
Balloon Bouquets
728-8763

Book Your Parties At
Worlds Of Fun
728-9066

In Memory of Jessie Lou Presley
who departed this life November 21, 1982.

We do not lose the ones we love;
They only go before.
Where there is everlasting life,
Where sorrow is no more.
And there the soul will always live,
And peace is everywhere.
We do not lose the ones we love;
God takes them in His care.

The Presley Family

Davidson Discount Pharmacy
203 First Street Phone 728-4401

Bridal Registry

Jammy Parr
Bride-Elect Of
Christopher Heinss
November 26, 1983

Tracie Arnold
Bride-Elect Of
Joey Langston
December 17, 1983

Sherry Tucker
Bride-Elect Of
Robin Young
December 17, 1983

Kathy Gullett
Bride-Elect Of
Jeff Edge
December 3, 1983

Free City Delivery And Gift Wrapping

Want Ads Work

Head Start Pageant Saturday

The Booneville Head Start will sponsor a "Harvest of Stars Pageant" Saturday, Nov. 19, at 7 p.m. at the former Booneville Grammar School.

Practice for the pageant will be held Saturday at 10 a.m.

Divisions will be boys and girls ages 3-6 years, and girls ages 7 and up.

Those wishing to register should call 728-7913 or 728-4964, or register at practice Saturday morning or either the night of the pageant.

Entry fee will be \$5 per child.

All proceeds will go to the Booneville Head Start Center.

BOONEVILLE
Hwy 45
Photo Session: Nov. 23, 25, 26; Wed., Fri., & Sat.
10 AM - 6 PM
Store Hours: 9:00-9:00 (Mon. - Sat.)

FRED'S

Color Portraits For ONLY
\$12.95

- 1.95 Deposit at time of sitting
- No additional charge for extra persons.

21
Color Portraits
2 - 8 x 10
3 - 5 x 7
16 - Wallet size

Portraits Back By Christmas

— Satisfaction Guaranteed —

FRED'S Photographic Services

We use Kodak paper. For good looking portraits

Mark's Discount Furniture
(Formerly Western Auto Building)
NOW OPEN FOR BUSINESS

- EARLY AMERICAN SOFA, LOVE SEAT, RECLINER
2-PIECE SECTIONAL - \$289.00
3-PIECE SECTIONAL - \$349.00
- TUXEDO SOFA, LOVESEAT, CHAIR
2-PIECE SECTIONAL - \$179.00
3-PIECE SECTIONAL - \$229.00
- CHILDREN'S - CHAIRS, ROCKERS, BUNKBEDS
- QUEEN ANN CHAIRS •RECLINERS

OPEN:
6 DAYS A WEEK -
9:00 A.M.-5:00 P.M. 728-3860



Mitzi Gale Arnold

Arnold-Thompson Wedding Set For December

Mr. and Mrs. Jack E. Arnold announce the forthcoming marriage of their daughter, Mitzi Gale Arnold, to Keith Garrett Thompson, son of Mr. and Mrs. L.C. Thompson of Booneville.

The bride-elect is the granddaughter of Mr. and Mrs. J.O. Deaton of Booneville and Mrs. Bessie Arnold of Wheeler and the late Mr. Arnold.

The prospective groom is the grandson of Mrs. Jackie Thompson of Eupora and the late Mr. Thompson and John A. Garrett of Booneville and the late Mrs. Garrett.

Miss Arnold is a graduate of Booneville High School, Northeast Junior College and the University of Mississippi where she received a degree in elementary education. She is employed with the Prentiss County School System.

Thompson is a graduate of Wheeler High School, Northeast Junior College and Mississippi State University. He is employed with ITT in Corinth.

The couple will be married Friday, Dec. 16, at 7 p.m. at the Booneville Church of Christ.

All friends and relatives are invited to attend.

Bennett Completes Recruit Training



Phillip L. Bennett of Booneville has successfully completed recruit training at Parris Island, South Carolina, to become a United States Marine.

A 1983 graduate of New Site High School, Bennett is now scheduled for specialized training in the occupational field of combat arms, at Camp Lejeune, North Carolina.

He is the son of Mr. and Mrs. James V. Bennett, Booneville.

Booneville Happenings

By MRS. GORDON McGEE
Correspondent

Mr. and Mrs. Shoder Owens from Georgetown, Texas, recently visited in the home of Mr. and Mrs. Leslie Miller and they visited other relatives here before returning home.

Agnes Shannon is in the Booneville hospital. Prayers are extended for her.

The First United Pentecostal Church is observing Thanksgiving this year beginning Sunday, Nov. 20, with an old fashioned singing and preaching. After Thanksgiving they will have an old fashioned harvest time service of bringing in the sheaves. Bro. Larry Hill is pastor.

Mrs. George Mims visited her sister, Mrs. Ruth Wilson and family from Thursday through Sunday.

Miss Mabel Cunningham is a patient in the Baptist Memorial Hospital in Booneville. We want her to know she is in our prayers.

Mrs. Pearl Morgan from Lockport, Ill., is visiting with Mrs. Minnie Morgan Mauney, the Morgan family and Mrs. Mauveline West.

Mrs. Coy Gardner, Hastings Joyner and Irene Duncan of Baldwin visited with Mrs. Christine Huddleston on Wednesday of last week.

Tuesday night, Nov. 8, the Round Table group of First Baptist W.M.U. met in the home of Mrs. Sue Honeycutt and Mrs. Ann Kimbrell. Mrs. Christine Walden, circle leader, presided. Eleanor Tidwell brought a most interesting and challenging study from the book "Holding the Ropes" by Helen Jean Parks. The hostesses then served a dainty plate of refreshments. The group had an enjoyable evening.

Mr. and Mrs. Boman Wright have been ill for some time. At this writing they are at home. Prayers are requested for them.

Mrs. Marie Rinehart of Memphis was a guest in the home of Mr. and Mrs. Robert Floyd and Mrs. Mabel Rinehart from Thursday thru Sunday of last week.

Mrs. Ozzelle Logan of Mantachie has been visiting her brother, Loyce Farrar, for the past two weeks. Friends of Paul Gibbs are sorry that he had to return to the Tupelo Medical Center after being at home from open heart surgery. Prayers are extended for him.

Rhonda Nabors of Ole Miss visited with her parents, Mr. and Mrs. Houston Nabors over the weekend.

Mrs. Mauveline West, Mr. and Mrs. J.C. Sparks and Mrs. Eloise Maxwell recently went to Selmer, Ala., for a visit with Mrs. Bessie Cauthen and while there Mauveline visited in the Howard Vinsley home.

Mrs. Troy Miller has been a patient in the Tupelo Medical Center for several weeks and has been transferred to the Medical Center in Baldwin. Get well wishes and prayers are extended for her.

Jack and Barbara West of Huntsville, Ala., attended the funeral of Mrs. Ruth Livingston last Saturday in Tupelo. En route back home they stopped for a brief stay with Mrs. Mauveline West.

Mrs. Martha L. Sanden is recuperating at home from surgery in the Tupelo Medical Center. We hope for her a speedy recovery.

Sympathy is extended to the families of these who passed away last week: Earnest Mauney and R.T. Morgan.

Mrs. Evelyn Gotheff recently spent a week with her mother, Mrs. J.S. Finch. She returned home for a visit with her and her husband, Ned, in Yazoo City. From there she traveled on to Baton Rouge, La., for a two weeks visit with Judge and Mrs. Wesley Steen. Mrs. Steen is the former Effie Finch.

Mac, Martha Lewis Curlee and children and Mrs. John Curlee drove to Aberdeen for a visit with Mr. and Mrs. John Mac Curlee and family. Martha Lewis stopped off in Tupelo for a visit with her father, Paul Gibbs, who is a patient in the Medical Center.

People on Westwood Drive are having new neighbors - Wayne and Connie Vandiver from Monroe, La. They are moving into the home formerly occupied by the Lewis Harrington family. The First Baptist Church is welcoming them as Wayne has been called to serve as Educational Director in the church.

On Nov. 14, the day Bible study group of First Baptist WMU met in the home of Mrs. Virginia Oakley with 11 members present.

Frances Abernethy presided and Mary Gleen Curlee brought an inspiring message from the Book of Acts with emphasis on witnessing. Helen Moore led the opening prayer. Martha Barnett gave the call to prayer. Lexie McGee led the dismissal prayer. The hostess served a delicious plate of refreshments, spiced cider and coffee. The group expressed a good time to the hostesses.

Mrs. Henry Mize is in the Tupelo Medical Center for tests and examination. We hope she will soon be able to return home.

Mrs. Evelyn Lindley's mother is in the Baldwin hospital for therapy. Best wishes for her recovery.

Let's remember these who are still on the sick list in hospitals: Booneville, Miss Mabel Cunningham, Mrs. Hortense Patrick, Charlie Barron and Mrs. Sue

Howell; Corinth, Mrs. John W. Vassar Sr.; Shreveport, La., Mrs. Naomi Besson, Mrs. Lois Hill's mother.

WRAPPING UP THE CHRISTMAS MALE

THE ULTIMATE GIFT...for him!

finest leather blazers, jackets...\$165-\$185



Corinth, Miss.

REID BROTHERS

master's degree in 1981 from George Washington University, Washington.

Wiltz Promoted To Major

Roland J. Wiltz, son of Agnes B. Wiltz of 777 Forrest Ave., Boloxi, Miss., has been promoted in the U.S. Air Force to the rank of major.

Wiltz is a squadron commander at Fort Belvoir, Va., with the 2033rd Communications Squadron.

His wife, Enid, is the daughter of Thelma I. McVey of Rural Route 3, Baldwin, Miss.

The major received a

Shackelford's Shoes 25% OFF SHOE SALE

UPTOWN BOONEVILLE

The House Of Clothes

ALL CLOTHING 1/2 REGULAR PRICE PLUS \$1.00

IS

Going Out of Business

EVERYTHING MUST GO!

ALL ACCESSORIES REDUCED \$1.00

517 EAST CHURCH STREET - BOONEVILLE, MISS.
PHONE 728-2350



OPEN HOUSE FOR JOURDANS - An open house for Ronnie and Judy Jourdan and family of Golf Course Road was held Sunday afternoon, Nov. 12. Pictured are (l-r) Ella

Stutts, Brenda Massey, Judy Jourdan and Darlene Chittom. (Photo By Suzann Sims)

The Blouse Shoppe

MAKE YOUR CHRISTMAS SELECTION -NOW-

WE HAVE GIFT CERTIFICATES

BLOUSES.....\$7.49

OXFORD CLOTH.....\$8.49

SWEATERS.....\$7.49

OPEN 6 DAYS
MONDAY THRU SATURDAY

109 MAIN
BOONEVILLE, MISS.

32 Shopping Days Til Christmas

CHRISTMAS IS IN THE AIR AT TOTS 'N' TEENS

Big Store-Wide SALE

20%-50% OFF

LAY-AWAY - VISA - MASTER-CHARGE

TOTS 'N' TEENS

BOONEVILLE'S NUMBER 1 CLOTHING STORE

gifts WRAPPED FREE

This Christmas, Show Her You're Still Full of Surprises!

...With the finest quality Pearls,

18"-6MM REG. \$299.95 \$209.30

18"-5 1/2 X 5MM REG. \$311.95 \$217.00

16"-5 X 4 1/2 MM REG. \$275.00 \$199.00

STONES JEWELRY

ALL OTHER PEARLS 30% OFF REGULAR PRICE

100 MAIN STREET - BOONEVILLE, MISS. 728-4428

728-4427

SPECIAL CHRISTMAS HOURS: OPEN 9 A.M. 7:30 P.M. MONDAY-SATURDAY



SUNFLOUR
PLAIN OR SELF-RISING
FLOUR
79¢
5-POUND BAG
LIMIT 2 PLEASE

BETTY CROCKER
CAKE MIX
69¢
18-OZ. BOX

SUNFLOWER
CORN MEAL
89¢
5-POUND BAG
LIMIT 2 PLEASE


PRICES GOOD IN THIS AD GOOD THRU NOVEMBER 26, 1983

QUANTITY RIGHTS RESERVED.
NONE SOLD TO DEALERS.

 we are pleased to accept
U.S.D.A. FOOD STAMP COUPONS

NEW STORE HOURS:
7:30 A.M. TILL 7:00 P.M.
MONDAY THRU SATURDAY
CLOSED SUNDAY

Thanksgiving FOOD SPECIALS



PARKAY MARGARINE
2/89¢
1-LB. QUARTERS

PIGGLY WIGGLY WHIP-TOPPING
2/\$1 00
8-OZ. BOWL

PIGGLY WIGGLY PIE SHELLS
59¢
2 PER PKG.

PIGGLY WIGGLY BROWN-N-SERVE ROLLS
2/79¢

NORTHERN LUNCHEON NAPKINS
69¢
140 CT.

DOMINO 10X POWDERED SUGAR
2/\$1
1-LB. BOX — LIMIT 2

PIGGLY WIGGLY CRANBERRY SAUCE
2/\$1
16-OZ. CAN

DOMINO LIGHT OR DARK BROWN SUGAR
2/\$1
1-LB. BOX — LIMIT 2

KRAFT PHILADELPHIA CREAM CHEESE
79¢ LIMIT 2
8-OZ. PKG.

SWEET SUE CHICKEN BROTH
39¢
13½-OZ. CAN

SEALTEST SOUR CREAM
2/\$1 00
8-OZ. CUP

PIGGLY WIGGLY MANDARIN ORANGES
2/\$1 00

GREEN GIANT NIBLET CORN
2/89¢

BAKER'S ANGEL FLAKE COCONUT
99¢
14-OZ. BAG

MRS. SMITH'S PECAN PIE
\$2 49
24-OZ. BOX

DOUBLE LUCK GREEN BEANS
3/\$1 00

PIGGLY WIGGLY CATSUP
99¢
32 OZ.

COKE'S
DR. PEPPER, TAB, SPRITE
\$2 19
32 OZ. — 6-PAK PLUS DEPOSIT

GOLDEN BEST SHORTENING 42-OZ. CAN **\$1 29**

ZESTA CRACKERS 1-LB. BOX **79¢**

PIGGLY WIGGLY MAYONNAISE QUART JAR **\$1 19**

PIGGLY WIGGLY SUGAR
\$1 59
5-LB. BAG LIMIT 2

PIGGLY WIGGLY PURE VEGETABLE OIL
\$1 79
48 OZ. BOTTLE

PIGGLY WIGGLY BREAD
3/\$1
16-OZ. LOAF

SHEDDS SPREAD CROCK
\$1 59
3-LB. BOWL

GOLDEN BEST BATH TISSUE
\$1 19
6-ROLL PKG.

GOLDEN BEST PAPER TOWELS
2/\$1

CASHPOT
THIS WEEK
\$400⁰⁰
NUMBER POSTED ON COKE
MACHINE INSIDE STORE. IF
NO WINNER BY 11-21-83,
\$50 WILL BE ADDED.

BRYAN
CANNED
HAM
\$4⁹⁹
3-LB. CAN

PIGGLY WIGGLY
GRADE A
TURKEYS
79¢
LB.
10-24 LB. AVG.



ZEIGLER
WHOLE HAMS **99¢** LB.
SHANK
PORTION HAM **79¢** LB.
BUTT
PORTION HAM **99¢** LB.
SMOKED CENTER
HAM ROAST **\$1⁶⁹** LB.

USDA CHOICE BONELESS
CHUCK ROAST **\$1³⁹** LB.
USDA CHOICE BONELESS
SHOULDER **\$1⁸⁹** LB.
STEAKS
LEAN, TENDER
CUBE STEAKS **\$2²⁹** LB.
FRESH
GROUND
CHUCK **\$1⁵⁹** LB.

SWIFT
BUTTERBALL
TURKEYS
99¢
POUND
10-LBS. & UP

BRYAN
BOLOGNA
\$1¹⁹
12-OZ. PKG.

PIGGLY WIGGLY
WIENERS
99¢
12-OZ. PKG.

PIGGLY WIGGLY
BACON
99¢
12-OZ. PKG.

PIGGLY WIGGLY
TURKEY BREAST
\$1³⁹
POUND
HY-GRADE
BONELESS
HAM
\$1⁸⁹
POUND

USDA CHOICE
RIB EYE
STEAK
\$3⁸⁹
POUND

FRESH
GULF COAST
OYSTERS
\$1⁹⁹
12-OZ. CUP

PIGGLY WIGGLY
SAUSAGE
\$1²⁹
1-LB. ROLL

FRESH FRYER
LIVERS OR
GIZZARDS
POUND **49¢**
FRESH FRYER
BREAST
\$1²⁹
POUND

WEST VIRGINIA
BOILED HAM
10-OZ. PKG. **\$1⁵⁹**

PIGGLY WIGGLY
COLE SLAW
12OZ. CUP **79¢**

PIGGLY WIGGLY
POTATO SALAD
12OZ. CUP **79¢**

HASH BROWN
POTATO STICKS
69¢
POUND

WAXED
RUTABAGAS
LB. **25¢**

ANJOU
PEARS
LB. **49¢**

SNOW WHITE
CAULIFLOWER
EACH **99¢**

RED
GRAPES
69¢
POUND

U. S. NO. 1 RED
POTATOES 10-LB. BAG **\$1³⁹**
PINK
GRAPEFRUIT 5-LB. BAG **\$1²⁹**
SWEET
POTATOES 5 LBS. **\$1**

FRESH GREEN
CABBAGE
19¢
POUND

FLORIDA
ORANGES
\$1²⁹
5-LB. BAG

RED OR GOLDEN
APPLES
88¢
3-LB. BAG

CELLO
CARROTS
4/\$1
1-LB. BAG

FRESH
CRAN-
BERRIES
99¢
12-OZ. PKG.

LARGE
STALK
CELERY
2/\$1

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 6, 1983, for the following:

Repair and Replacement of Heating and Cooling System in Dean Hall, No. 0311
Vocational and Technical Equipment

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 brands must indicate brands being bid and must provide descriptive literature on alternative. 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 by vendors must 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 254.

Board of Trustees
The Northeast Mississippi Junior College
Booneville, MS 38829

38-27C
Nov. 17 & 23, 1983

LEGAL NOTICE

NOTICE

Sealed bids for the construction of improvements to the City Park for the City of Booneville will be received by the Mayor and Board of Aldermen until 11:00 A.M., November 29, 1983, at Booneville City Hall, Booneville, Mississippi, and then at said office publicly opened and read aloud.

CONTRACT DOCUMENTS, consisting of Advertisement for Bids, Information for Bidders, BID, BID BOND, AGREEMENT, GENERAL CONDITIONS, SUPPLEMENTAL GENERAL CONDITIONS, Payment Bonds, Performance Bond, NOTICE OF AWARD, NOTICE TO PROCEED, C H A N G E O R D E R, SPECIFICATIONS, DRAWINGS, and ADDENDA, may be examined at the office of G & E Engineers, Inc., 600 North College Street, Booneville, Mississippi, 38829, upon payment of \$50.00 per set.

Copies of the "CONTRACT DOCUMENTS", may be obtained at the office of G & E Engineers, Inc., 600 North College Street, P.O. Box 365, Booneville, Mississippi, 38829, upon payment of \$50.00 per set.

Contract includes but is not limited to the following items:

- 1) Construction of new tennis courts
- 2) Installation of chain link fencing
- 3) Construction of parking lots
- 4) Resurfacing of existing tennis courts

Charles Crabb, Mayor
City of Booneville

November 1, 1983

37-27C
Nov. 10, & 17, 1983

Legal Notice

NOTICE

The Board of Supervisors of Prentiss County, Mississippi, took up for consideration the matter of issuing General Obligation Bonds for Supervisor's District Numbers One, Two and Five of Prentiss County, Mississippi, to raise money for the purpose of constructing, reconstructing and repairing roads, highways, and bridges and acquiring the necessary land, including land for road building materials, and rights-of-way, therefore, within Supervisor's District Numbers One, Two and Five of Prentiss County, Mississippi. After a discussion of the subject, Supervisor J. Moore offered and moved the adoption of the following resolution:

RESOLUTION DECLARING THE INTENTION OF THE BOARD OF SUPERVISORS OF PRENTISS COUNTY, MISSISSIPPI, TO ISSUE GENERAL OBLIGATION BONDS OF SUPERVISOR'S DISTRICT NUMBER ONE, TWO AND FIVE IN THE MAXIMUM PRINCIPAL AMOUNT OF TWO HUNDRED AND FIFTY THOUSAND DOLLARS (\$250,000) TO RAISE MONEY FOR THE PURPOSE OF CONSTRUCTING, RECONSTRUCTING, AND REPAIRING ROADS, HIGHWAYS, AND BRIDGES AND ACQUIRING THE NECESSARY LAND, INCLUDING LAND FOR ROAD BUILDING MATERIALS, AND RIGHTS-OF-WAY THEREFORE, WITHIN SUPERVISOR'S DISTRICT NUMBERS ONE, TWO AND FIVE OF PRENTISS COUNTY, MISSISSIPPI, AND DIRECTING PUBLICATION OF NOTICE OF SUCH INTENTION.

WHEREAS, the Board of Supervisors of Prentiss County, in the State of Mississippi (hereinafter referred to as the "Board"), acting for and on behalf of Supervisor's District Numbers One, Two and Five of said county (hereinafter referred to as the "Districts"), does hereby find, determine, adjudicate, and declare as follows:

1. That it is necessary and in the public interest to issue General Obligation Bonds of Supervisors Districts Numbers One, Two and Five (the "Bonds") in the following amounts for the common purpose set out below: District One in the principal amount of One Hundred Thousand Dollars (\$100,000); District Five in the principal amount of One Hundred Thousand Dollars (\$100,000); and District Two in the principal amount of Fifty Thousand Dollars (\$50,000); to raise money for the purpose of constructing, reconstructing and repairing roads, highways, and bridges, and acquiring the necessary land, including land for road building

materials, and rights-of-way therefore, within Supervisor's District Numbers One, Two and Five of Prentiss County, Mississippi. 2. That the assessed value of all taxable property within District One according to the last completed assessment for taxation is Six Million Seven Hundred Ninety-three Thousand Three Hundred Sixty Dollars (\$6,793,360.00); that the assessed value of all taxable property within District Two according to the last completed assessment for taxation is Five Million Four Hundred Ninety-four Thousand Two Hundred Forty Dollars (\$5,494,240.00); that the assessed value of all taxable property within District Five according to the last completed assessment for taxation is Four Million Thirty-eight Thousand Seven Hundred Thirteen Dollars (\$4,038,713.00); that District One has outstanding bonded indebtedness subject to the ten percent debt limit prescribed by Section 19-9-5 of the Mississippi Code of 1972, in the amount of Two Hundred Fourteen Thousand Nine Hundred Eight Dollars (\$214,998.00) and outstanding bonded indebtedness and floating indebtedness subject to the fifteen percent (15 percent) debt limit prescribed by Section 19-9-5, Mississippi Code of 1972 (which amount includes the sum set forth above subject to the 10 percent debt limit), in the amount of Two Hundred Fourteen Thousand Nine Hundred Eight Dollars (\$214,998.00); that District Two has outstanding bonded indebtedness subject to the ten percent debt limit prescribed by Section 19-9-5, Mississippi Code of 1972, in the amount of One Hundred Forty-four Thousand Two Hundred Thirty-nine Dollars (\$144,239.00) and outstanding bonded indebtedness and floating indebtedness subject to the fifteen percent (15 percent) debt limit prescribed by Section 19-9-5, Mississippi Code of 1972 (which amount includes the sum set forth above subject to the 10 percent debt limit), in the amount of One Hundred Forty-four Thousand Two Hundred Thirty-nine Dollars (\$144,239.00); that District Five has outstanding bonded indebtedness subject to the ten percent debt limit prescribed by Section 19-9-5 of the Mississippi Code of 1972, in the amount of One Hundred Seventeen Thousand Seven Hundred Seventy Dollars (\$177,770.00) and outstanding bonded indebtedness and floating indebtedness subject to the fifteen percent (15 percent) debt limit prescribed by Section 19-9-5, Mississippi Code of 1972 (which amount includes the sum set forth above subject to the 10 percent debt limit), in the amount of One Hundred Seventeen Thousand Seven Hundred Seventy Dollars (\$177,770.00); that the issuance of the Bonds hereinafter proposed to be issued, when added to the outstanding bonded indebtedness of each respective District will not result in bonded indebtedness, exclusive of indebtedness not subject to the aforesaid ten percent (10 percent) debt limit, of more than ten percent (10 percent) of the assessed value of taxable property within the respective Districts and not resulting in indebtedness, both bonded and floating, exclusive of indebtedness not subject to the aforesaid fifteen percent (15 percent) debt limit, in excess of fifteen percent (15 percent) of the assessed value of taxable property within the respective Districts and will not exceed any constitutional or statutory limitation upon indebtedness which may be incurred by the respective Districts.

3. That the respective Districts are authorized by Sections 19-9-1 through 19-9-3, Mississippi Code of 1972, to issue the Bonds hereinafter proposed to be issued for the purpose hereinafter set forth, for which purpose there are no other available funds on hand.

NOW, THEREFORE, BE IT RESOLVED BY THE BOARD OF SUPERVISORS OF PRENTISS COUNTY, MISSISSIPPI, AS FOLLOWS:

SECTION 1. That the Board of Supervisors of Prentiss County, Mississippi, acting for and on behalf of District Numbers One, Two and Five, does hereby declare its intention it issue the Bonds of (1) Supervisor's District Number One in the principal amount of One Hundred Thousand Dollars (\$100,000); (2) Supervisor's District Number Two in the principal amount of Fifty Thousand Dollars (\$50,000); and (3) Supervisor's District Number Five in the principal amount of Fifty Thousand Dollars (\$50,000), for the purpose of constructing, reconstructing and repairing roads, highways and bridges and acquiring the necessary land, including land for road building materials, and rights-of-way, therefore, within Supervisor's District Numbers One, Two and Five of Prentiss County, Mississippi.

SECTION 2. That said Board of Supervisors proposes to direct the issuance of all or any portion of the Bonds in the amount and for the purpose aforesaid at a meeting of the Board to be held at its regular meeting place in the County Courthouse in the City of Booneville, Mississippi, on the 28th day of November, 1983, or at some meeting held subsequent thereto. If twenty percent (20 percent) or fifteen hundred (1500), whichever is less, of the qualified electors in any of the respective Districts shall file a written protest with the Clerk of the Board against the issuance of the Bonds on or before the aforesaid date and hour, then the Bonds shall not be issued for that particular District or Districts in which a written protest was presented unless authorized at an election on the question of the issuance of the Bonds in the District or Districts so effected by the written protest, such election shall be called and held as provided by law. If no protest be filed in one or more Districts, then the Bonds may be issued for that District or Districts without an election on the question of the issuance thereof at any time within a period of two (2) years after the date above specified.

SECTION 3. That this resolution shall be published once a week for at least three (3) consecutive weeks in the Banner-Independent, a newspaper published in the City of Booneville, Prentiss County, Mississippi, having a general circulation in the Districts, and qualified under the provisions of Section 13-3-31, Mississippi Code of 1972. The first publication of this resolution shall be made not less than twenty-one (21) days prior to the date fixed herein for the issuance of the Bonds, and the last publication shall be made not more than seven (7) days prior to such date, said Resolution being published on November 3, 10, 17 and 24, 1983.

SECTION 4. That the Clerk of the Board shall be and is hereby directed to procure from the publisher of the aforesaid newspaper the customary proof of said publication of this resolution

and have the same before the Board on the date and hour specified in Section 3 hereof.

Supervisor L. Barron seconded the motion to adopt the foregoing resolution, and the question being put to a roll call vote, the result was as follows:

Supervisor L. Barron voted Aye
Supervisor J. Moore voted Aye
Supervisor J.P. Davis voted Aye
Supervisor H.B. Lindsey voted Aye
Supervisor W.L. McKinney voted Aye

The motion having received the affirmative vote of a majority of the members present, the President of the Board declared the motion carried and the resolution adopted, on this the 31st day of October, 1983.

J.P. DAVIS
President of the Board of Supervisors of Prentiss County, Mississippi

ATTEST:

CLERK, BOARD OF SUPERVISORS
36-37C
Nov. 3, 10, & 17, 1983

LEGAL NOTICE

NOTICE OF ELECTION
ON DECEMBER 13, 1983

WHEREAS, the Board of Mayor and Aldermen of the City of Booneville, Mississippi, meeting in session, came on for consideration the matter of holding an election regarding the question of whether or not the transportation, storage, sale, distribution, receipt, and/or manufacture of wine and beer, of an alcoholic content of not more than four percentum by weight, shall be permitted in the City of Booneville, Mississippi, as provided in and accordance with Section 67-3-9, Mississippi Code of 1972, Annotated, and recomplished as amended; and the Board finds that all prerequisites of the law have been met and that the Board of Mayor and Aldermen are required under the law to call an election in regard to said question.

Upon motion being called, duly seconded, and voted by the Board of Mayor and Aldermen of the City of Booneville, Mississippi, it is THEREFORE ORDERED that an election be held and conducted by the Municipal Election Commission on December 13, 1983, on the question of whether or not the transportation, storage, sale, distribution, receipt, and/or manufacture of wine and beer, of an alcoholic content of not more than four percentum by weight, shall be permitted in the City of Booneville, Mississippi, as provided by Section 67-3-9, et seq. of the Mississippi Code of 1972, Annotated, and recomplished as amended.

IT IS FURTHER ORDERED that this Order shall be notice of said election, and said Order shall be published once each week in the Banner-Independent for at least four consecutive weeks prior to said election.

ORDERED This the 1st day of November, 1983.

CHARLES E. CRABB, MAYOR
CITY OF BOONEVILLE

37-57C
Nov. 10, 17, 24, Dec. 1, & 8, 1983

LEGAL NOTICE

ORDER

WHEREAS, the Board of Supervisors of Prentiss County, Mississippi, meeting in regular session on the 7th day of November, 1983, finds as follows:

1. WHEREAS, a motion was made and seconded that the Prentiss County Board of Supervisors advertise for the purchase of three used hydraulically powered packer bodies for use by the Prentiss County Landfill and that said equipment meet the following minimum specifications:

1. It is the intent of this specification to describe a hydraulically powered packer body with the following minimum requirements considered necessary to perform the work assigned.

2. The rear loader refuse collection packer will have a minimum capacity of twenty (20) cubic yards.

3. Compaction cycle will be manually actuated split-cycle and will automatically stop approximately 6" above hopper edge before being manually re-actuated to pass thru.

4. All hydraulic cylinders valves and working cylinders must be located so as to be readily accessible for maintenance.

5. The sides and top of body shall be of not less than 11 gauge high strength steel. The bottom to be of not less than 10 gauge high strength steel.

6. All external welds to be continuous.

7. Body shall have continuous rear step extending across rear of tailgate.

8. Color to be white.

9. Lighting on complete unit to meet Federal Motor Vehicle Standards.

10. To be delivered to Prentiss County Landfill, Booneville, Mississippi.

That said bids be received and opened in the Prentiss County Boardroom on the 28th day of November, 1983, at 10:00 a.m.

A vote was taken with all five (5) districts present and the motion carried unanimously.

ORDERED on this the 7th day of November, 1983.

J.P. Davis, President- BOARD OF SUPERVISORS

37-37C
Nov. 10, 17, & 23, 1983

LEGAL NOTICE

ORDER

WHEREAS, the Board of Supervisors of Prentiss County, Mississippi, meeting in regular session on the 7th day of November, 1983, and again in recessed session on the 15th day of November, 1983, finds as follows:

That a motion was made and seconded that a notice be published in the Banner Independent advising the public that Revenue Sharing form F-28A has been completed and is available for inspection by the public at the Prentiss County Board Room at the Courthouse in Booneville, Mississippi.

A vote was taken with all 5 Districts present and vote carried unanimously.

ORDERED on this the 15th day of November, 1983.

J.P. Davis, President of the Board of Supervisors of Prentiss County, Mississippi

38-17C
Nov. 17, 1983

CB Club News

By LADY BLUE SURF

Kingfish underwent surgery in Baptist Memorial Hospital in Big M last week. Sure hope that it will solve all his problems.

An officers meeting was held at the home of Double R Thursday. Several important projects were discussed.

A bake sale was held at Wal-Mart Saturday. Lots of the ladies cooked 3 or 4 cakes or pies and some both. But only \$165.30 was collected. Thank each of you who helped. But we were real disappointed that everyone did not help as some of the money went to paint our club trailer and all the rest is to be contributed to the Spina Bifida association.

Butterbean Lady and Lady Termite or Thrasher Star said anyone who did not help could still make a donation or anyone wishing to have a cake or pie baked contact them and they would donate the money received from them to this worthy cause.

Blue Surf would like to thank the faithful few who helped cut all the wood and to Termite and Birdhunter for the use of their pickup to haul it.

Spunkin visited friends out of town for the weekend. Our business meeting will

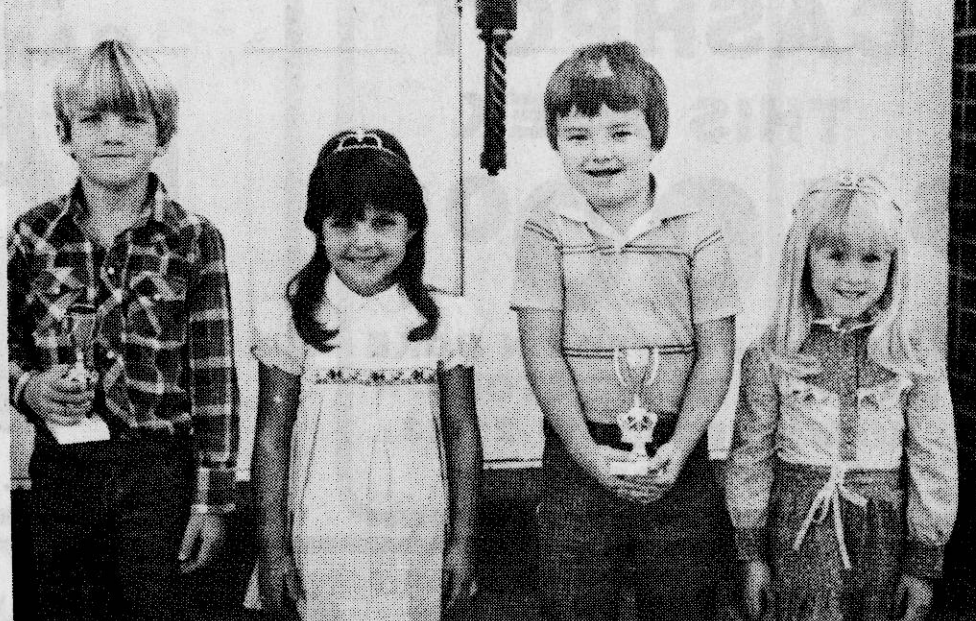
have been held on Tuesday, Nov. 15. An application for Yellow Dog was to be voted on. Also final Christmas projects and plans were to be discussed.

Happy anniversary to Snowflake and Lady Snowflake on Nov. 24. Hope you have a nice day and enjoy many more wonderful years together.

Section A: The members of this company shall be those who appear on the books of the company having paid up dues and assessments as designated by the company. To become a member of this company, the requirements are:

- (1) Have an FCC license or applied for one.
- (2) Own and operate a citizens band radio.
- (3) Be at least 18 years of age.
- (4) Be of good moral character.
- (5) Must be recommended by a member of the company and fill out an application and be voted upon by ¾ of the members present. There shall be at least one month waiting period from the time of application to the time of voting.

Happy Thanksgiving everyone. Don't eat too much. Until next week, stay well, be happy and attend the church of your choice.



PISGAH HEADSTART ROYALTY - Pisgah Headstart Halloween Kings and Queens were crowned at their Halloween Carnival Saturday, Oct. 29. Pictured are (l-r) Ashley White, son of Mr. and Mrs. Sam White, and Breanna Palmer, daughter of Mr. and Mrs. Tony Palmer, Unit I; Michael Hall, son of Mr. and Mrs. Wayne Hall, and Michelle Lee, daughter of Mr. and Mrs. Rickey Lee, Unit II.

Real Estate Licenses Must Be Renewed By Dec. 31

The Mississippi Real Estate Commission reminds persons holding real estate licenses in Mississippi that all real estate licenses must be renewed before Dec. 31, 1983.

Commission chairman A.E. Barksdale of West Point pointed out that

renewal of licenses applies to active and inactive licenses. Barksdale said that renewal notices were mailed out two weeks ago to the state's 10,000 licensees.

"A number of these notices were returned to the Real Estate Commission because of licensees moving

and leaving no forwarding address," said Barksdale.

Those who did not receive a renewal notice should contact the Real Estate Commission for another form. The commission's telephone number in Jackson is 982-6300.

Northeast Selected To Participate In National Demonstration Project

Northeast Mississippi Junior College has been selected to participate in a national demonstration project designed to strengthen the skills of volunteers serving as board members of nonprofit organizations. One of 148 colleges selected from across the nation to participate in the project, Northeast was notified of their selection this week by the American Association of Community and Junior Colleges.

The "Building Better Boards for Community Organizations" project was initially piloted by seven community colleges serving as demonstration centers. A variety of board development services - including courses on such topics as fundraising and financial management, legal liabilities of boardmanship, board-staff relations, board recruitment and conducting effective meetings - were

implemented and evaluated. Additional colleges were then recruited and selected to replicate the demonstration centers' services and to design additional programs to meet individual

community needs.

As a participating college, Northeast will convene a community advisory committee, conduct a board development needs assessment, and offer

several programs designed to meet the needs of individual boards of directors will be available.

Eugene Doran has been designated as coordinator

for the Building Better Boards program at Northeast.

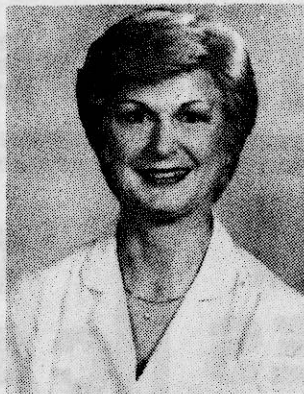
For additional information, contact Dr. Doran at 728-7751, ext. 249.



FORMER FIRST LADY PAYS VISIT - On the occasion of her 80th birthday, Mrs. Iva Stringer (2nd from left), Northeast Junior College's first first lady returned to the Booneville campus for a visit and a reception in her honor. Mrs. Stringer's husband, the late Roscoe Stringer, served as president from 1948 when the college first opened until 1952.

On behalf of Northeast, President Harold T. White (far right) presented her with a framed picture of Stringer Hall, the administration building which is named in her husband's honor. Accompanying Mrs. Stringer on the trip were her daughter Mrs. Lavonna Stringer Currie (far left) and her sister-in-law Mrs. Evie Stringer Milley.

MEET LILLIAN WRIGHT



Your new Nationwide agent.
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A new agent of Nationwide Insurance who is thoroughly trained and ready to offer you service in all forms of insurance. Call today.

NATIONWIDE INSURANCE
Nationwide is on your side

Nationwide Mutual Insurance Company • Nationwide Mutual Fire Insurance Company
Nationwide Life Insurance Company • Home office: Columbus, Ohio

37-47C
Nov. 10, 17, 21 & Dec 1, 1983

W. STEWART ROBISON, SUBSTITUTED TRUSTEE

W. STEWART ROBISON, SOL.

WANT ADS

GET RESULTS

FREE SPINAL EXAM & X-RAYS
Limited Appointments Available

DR. JOE DE HIPPOLYTIS is sponsoring a spinal check-up and scoliosis screening program as a public service. This service will include consultation, examination, X-rays, and a report of findings.

TWO WEEKS ONLY (\$125.00 VALUE)

CONSULTATION
Our consultation is designed to determine whether your condition falls within the realm of our care. Based upon the results of the consultation, the doctor will make appropriate recommendations regarding X-rays, examination, treatment and follow-up procedures.

EXAMINATION
We utilize modern diagnostic procedures in addition to specialized Chiropractic to diagnose the problem.

X-RAYS
Not all patients need to be X-rayed, but many do. Our X-rays are different from the usual medical X-rays. X-rays can be needed to read maps, thus we can see the spine in detail and in motion.

REPORT OF FINDINGS
After the report has been made, the findings based upon your X-rays and examination will be made a complete report.

Warning Signs of Spinal Misalignments

- Pain in the neck, shoulders, or back
- Headaches, dizziness, or vertigo
- Tingling, numbness, or weakness in the arms or legs
- Loss of balance or coordination
- A visible hump or curve in the back

If you suffer from any of these warning signs call immediately to prevent possible advancing complications. This FREE Spinal check-up and scoliosis screening program is available as a public service until December 1, 1983. By appointment only.

Call Now For An Appointment With Dr. Joe Hippolytis

DR. JOE DE HIPPOLYTIS
111 N. 2nd St., HWY. 45 SOUTH - BOONEVILLE, MISS.
PHONE 728-7061

Blackland News

By MRS. L.L. McALPIN
Correspondent

The Rev. Joe Cobb of NEMJC was the guest minister for both services Sunday at the Oak Hill Baptist Church.

Donna Geno was visiting Sunday with Mr. and Mrs. Herbert Pharr of Belmont. Sympathy is extended to the family of Mrs. Emma Jean Harrison who died Tuesday night in a Birmingham, Ala., hospital. Funeral services were Friday in the Forrest Hill Funeral Home of Memphis.

Mrs. Bessie Arnold and Mrs. Max Wilson of Wheeler and Mr. and Mrs. Russell Hill attended the funeral.

Sunday visitors of Mrs. Ethel Tucker were Mr. and Mrs. Jim Tucker of Corinth. Mrs. Roy Hodges of Dumas spent Saturday with Mr. and Mrs. Charlie Rowland, Christy and Barry.

Mrs. Pauline Geno, Mrs. Emma Rinehart, Windie Windham, and Mrs. Dean Gann attended a bridal shower Sunday afternoon for Patsy Rinehart in Tupelo. Sympathy is extended to

the family of Mrs. Rue Robinson who was buried Sunday.

Mary Coley of Ripley and Mackie McAlpin attended the Mississippi Association of Educators "Training Seminar For Minority and Nonminority Members" at the Sheraton Regency Convention Center on N.State Street in Jackson over the weekend. Some 45 teachers participated in the program.

John Thurston and F.J. Johnson of NEA and the MAE Staff presented the different worksessions.

It was emphasized that MAE members should be aware of the importance of NEA. The state organization could not function alone.

NEA funds pay for our twelve Uniserv personnel, two thirty minutes legal services, Grants for Conferences, and does not initiate strikes.

Barbara Hogan MAE President entertained the group with a social hour following the "Third Worksession."

A continental breakfast was enjoyed on Sunday before beginning the final

worksession. Evaluation of the worksessions were made before adjournment.

Robin Floyd spent Sunday night with Jan Lindsey of Wheeler.

Mrs. Ruth Richardson and Joann Richardson shopped in Tupelo Wednesday.

Get well wishes are extended to James Blasingame who has had surgery and Barry Cox who was in an automobile accident Friday are in the Tupelo hospital.

Mrs. Maudie Parks of Baldwin enjoyed spending Saturday with Mr. and Mrs. Roy Crawford.

Congratulations to Elaine Stevens for winning the beautiful quilt given by the UMW members of Christ United Methodist Church during the bazaar Saturday.

Mrs. J.P. Guin turned in forty-eight tickets as donations on the quilt. We say "Thanks" for doing a good job.

Thursday visitors of Mr. and Mrs. Roy Crawford were Mrs. Wessie Grissom and her daughter, Golden of the Pratts community and Mr. and Mrs. William Garrett of Jumpertown.

Happy Birthday



JOSHUA WHEELINGTON

Joshua Eric Wheelington, son of Mr. and Mrs. Jimmy Earl Wheelington of Route 7, Booneville, celebrated his second birthday Sept. 24.

Grandparents are Gladys Akers of Marietta and Veronia Lindsey of Booneville.

He is the great-grandson of Archie Miles.

Joshua has a sister, Jessica, 9, and a brother, J.E., 8.



SHERWOOD COLETTE

Sherwood Alexander Colette, son of John and Carey Colette of Jackson, Miss., celebrated his first birthday Sept. 2.

Grandparents are Mr. and Mrs. David Tigrett of Booneville, and Mrs. Jean Colette of Cleveland, Ohio. Great-grandparents are Mrs. Sarah Gann and the late William Gann of Booneville.



HEATHER COOPER

Heather Cooper, daughter of Eddie and Merita Cooper of Booneville, celebrated her first birthday Nov. 7.

Grandparents are Robert and Peggy Mann, and Roy and Ellen Cooper, all of Booneville.

Great-grandparents are Ruth South of Booneville and Travis and Ester Johnson of Kirkville.

Very Special Arts Funded Again

The National Committee on Arts for the Handicapped has awarded \$12,800 to the Mississippi Very Special Arts Festival for 1984 programs.

The committee is an educational affiliate of the John F. Kennedy Center for the Performing Arts in Washington, D.C.

Now in its fifth year, the Mississippi special arts festival integrates arts programs into the general curriculum of disabled children and adults. Open to the public, the festivals feature workshops, exhibitions, demonstrations and performances.

During 1983, more than 16,000 Mississippians were served by the programs. Festivals were held at 10

Mississippi cities, including Booneville.

As the nation's coordinating agency for arts programs for the disabled, the committee provides sponsorship through federal funding matched at state and local levels. More than 400,000 persons in the 50 states, District of Columbia and Puerto Rico took part last year.

The Mississippi festival is sponsored by Mississippi State University, the State Department of Education and the Mississippi Cooperative Extension Service, with support from the Mississippi Arts Commission and the Governor's Office of Human Development.

Jumpertown News

By VERA BAGGETT
Correspondent

Mr. and Mrs. William Garrett, Mr. and Mrs. Gatha Jumper and Cathy, Mr. and Mrs. Jimmy Blankenship and Branden and Bobby L. Wren enjoyed a quail supper Saturday night at the home of Mr. and Mrs. Hershel Jumper.

Mr. and Mrs. Bobby Gilley and Mr. and Mrs. Rickey Gilley were dinner guests of

Mr. and Mrs. Oliver Gilley Sunday.

Bro. Louis Sewell, pastor of the Baptist Mission at Jumpertown, Mr. and Mrs. David Inman and Heather, Mr. and Mrs. Douglas Inman and Michael, and Mrs. Keith Mauney of Dry Creek were all dinner guests of Mr. and Mrs. W.C. Inman Sunday.

Mrs. Junie Wallis Goolsby spent a few days last week with Mr. and Mrs. James

Moffett of Chattanooga, Tenn., last week.

Larry Moore of Memphis spent the weekend with Mrs. Ivy Moore, Pam and Jason. Mr. and Mrs. Donald Tigrett had as their guests Sunday Bro. E.R. Bruce of Tupelo, Mrs. Dona Newby and children, Tammy Newborn and Mr. and Mrs. Rex Newborn.

Sunday guests of Mr. and Mrs. Granville English were Mackey Gann and Cora, Mrs. Lucille Gann, Bradley, Sam and Karen Grisham, Jeffery and Jared Grisham and Mrs. Ann Ryan of Wheeler.

Mr. and Mrs. Dock Brumley are visiting Mr. and Mrs. Witt Scarborough of Houston, Miss., this week. Mrs. Ethel English, Mrs. Evelyn Moore and Mrs. Sarah Lee visited friends at the Aletha Lodge Sunday afternoon.

Charley and Corey Moore and Danny Dawson from Booneville spent the weekend with Coe Moore. Mrs. Lessie Latch and Mrs. Lucy Dees attended a birthday dinner Sunday in Ripley for Mrs. Nora Bell Dees.

Sorry to report that Mrs. Dollie Lee McCall is on the sick list.

A shower was given Sunday afternoon at the Jumpertown fellowship hall for Cathy Jumper, bride-elect of Bobby L. Wren. It was well attended. She wishes to thank everyone again.

Mr. and Mrs. William Garrett were visitors of Mr. and Mrs. Roy Crawford of the Blackland community Thursday.

Mr. and Mrs. Norman English and Mr. and Mrs. Whim Green ate at Tupelo Saturday to celebrate



FAMILY WEEK - Mayor Charles Crabb signs a proclamation designating Nov. 20-26 as Family Week. Members of the Booneville Woman's Club are (l-r) Mrs. Webster Cleveland Jr., President, home life department;

Mrs. W.B. White, Consumer Concerns Division; Mrs. Lewis Perry, Chairman; and Mrs. John Tompkins, Family Living - Aging Division. (Photo By Angela Smith)

"Operations and hospital rooms cost a lot more than you think?"

Manfred Saylor
COLLEGE STREET
BUSINESS 728-9595
HOME 728-6880
BOONEVILLE, MISS.

See me for State Farm hospital/surgical insurance.

Like a good neighbor, State Farm is there.

State Farm Mutual Automobile Insurance Company
Home Office: Bloomington, Illinois

BOONEVILLE AUTO ELECTRIC, INC.
(Located at the old O.K. Tire Building)

Would like to thank all of our customers for your business the past year. And to let you know we will be back in business in the near future.

We would like to express our thanks to the people that helped in our hour of need.

We will have a temporary facility for our customers in the same location.

203 E. Church St.-Booneville, Miss.

THE House Of Harber
101 LaFAYETTE
NEXT DOOR TO DIFFERENT DRUMMER
YOUR HALLMARK CARD AND GIFT SHOP
INVITES YOU TO THEIR HOLIDAY OPEN HOUSE
SATURDAY NOV. 19th.
2:00 P.M. - 4:00 P.M.
MEET OUR NEW MANAGER **BARB TITTLE**
AND HAVE REFRESHMENTS
NEW SHIPMENT OF THANKSGIVING AND CHRISTMAS CARDS AND GIFTS.
NEW SHIPMENTS OF PARTY AND SHOWER SUPPLIES.

- Home-owners
- Churches
- Fire
- IRA's

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Vassar Insurance Agency, Inc.
FIRST BANK BUILDING
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THANKSGIVING SPECIAL

MAKE A GENEROUS CONTRIBUTION OF NON-PERISHABLE FOOD FOR A NEEDY FAMILY AND GET A **FREE** INSTALLATION

IN COOPERATION WITH BOONEVILLE JUNIOR AUXILIARY

Call **728-8111**
8:00 A.M. - UNTIL 10:00 P.M.

Offer Expires November 21, 1983

Heritage CABLEVISION
Booneville, Miss. 38829

LEGAL NOTICE

LEGAL NOTICE

LEGAL NOTICE

LEGAL NOTICE

LEGAL NOTICE

LEGAL NOTICE

Legal Notice

**LEGAL NOTICE
INVITATION FOR BIDS**

Notice is hereby given that the Board of Mayor and Aldermen of the City of Booneville will accept sealed bids for the purchase of two pickups meeting these specifications, to-wit: 3/4 ton wide bed pickup

Freight 350 V8
3 speed automatic transmission
Optional axle ratio
750 x 14D highway front, on/off rear tires
Axle locking rear
Heavy duty battery
Heavy duty power brakes
Transmission oil cooler
Gauges
Cab mounted cargo lamp and interior lamp
Below eye mirror rear view
Heavy duty 6000 lb rear springs
Heavy duty front stabilizer bar
Power steering
Heavy duty rear step bumper

Sealed bids will be received at City Hall until 7:00 p.m. on December 6, 1983, at which time the bids will be opened. The Board reserves the right to reject any and all bids. This is the 1st day of November, 1983.

CHARLES E. CRABB, MAYOR
JUNE HUTCHESON, CITY CLERK
37-3TC
Nov. 9, & 16, 1983

**IN THE CHANCERY COURT OF
PRENTISS COUNTY, MISSISSIPPI
NO.**

**IN RE: VALIDATION OF \$500,000
INDUSTRIAL REVENUE NOTES,
P R E N T I S S C O U N T Y ,
MISSISSIPPI, DATED August 1,
1983**

**STATE OF MISSISSIPPI
COUNTY OF PRENTISS**

NOTICE TO TAXPAYERS

To the Taxpayers of Prentiss County, Mississippi.

You are hereby notified that the matter of the validation of the above-described bonds will be heard on the 22 day of November, 1983, at 10 o'clock A.M., in the Chancery Court of said County, at the Courthouse of Prentiss County, Mississippi, located at Booneville, at or before which time and date, written objections, if any, must be filed.

By order of the Chancellor, this 15 day of November, 1983.

PHILLIP COLE
Chancery Clerk of Prentiss County, Miss.
By Phillip Cole D.C.

(SEAL)

38-1TC
Nov. 17, 1983

38-1TC
Nov. 17, 1983

ORDER

WHEREAS, the Board of Supervisors of Prentiss County, Mississippi, meeting in regular session on the 3rd day of October, 1983, and again in recess session on the 1st day of November, 1983, finds as follows:

WHEREAS, A motion was made and seconded that the Board of Supervisors purchase and advertise for purchase of one (1) Crawler Loader (manufactured in 1983 or 1984, if possible) for use at the Prentiss County Landfill. That specifications be available for prospective bidders at the Board Room of the Prentiss County Courthouse. Bids to be opened at 10:00 a.m. November 21, 1983, at the Prentiss County Board Room. A vote was taken with all five (5) districts present and the motion carried unanimously.

ORDERED this 1st day of November, 1983.

J.P. DAVIS, President
BOARD OF SUPERVISORS
PRENTISS COUNTY, MISSISSIPPI

36-3TC
Nov. 3, 10 & 17, 1983

LEGAL NOTICE

EXHIBIT "D"

**IN THE CHANCERY COURT OF
PRENTISS COUNTY, MISSISSIPPI**

**ESTATE OF HESTER L. CUM-
NINGHAM**

DECEASED, No. 13,826

NOTICE TO CREDITORS

Letters Testamentary having been granted on the 27 day October, 1983 by the Chancery Court of Prentiss County, Mississippi to the undersigned Executrix of the Estate of Hester L. Cunningham, deceased, notice is hereby given to all persons having claims against the estate to present the same to the Clerk of this Court for probate and registration according to law, within ninety (90) days from the first publication of this notice, or they will be forever barred.

THIS the 27 day of October, 1983.

Jimmie Whitehead
EXECUTRIX OF THE ESTATE OF
HESTER L. CUNNINGHAM,
Deceased

36-4TP
Nov. 3, 10, 17, & 23, 1983



CARD OF THANKS

We would like to express our thanks to everyone who expressed their sympathy during the death of our loved one. We will always remember all the flowers, food, visits and prayers.

A special thanks to Rev. B.R. Nunley, and Rev. R.C. Spencer for the message, and Rev. Austin Shook Family and Eddie Shook Family for the singing.

Also, a special thanks to the Intensive staff at the Tupelo hospital and McMillan Funeral Home. Earnest Mooney Family

A TRIBUTE TO OUR PARENTS

At this Thanksgiving season, we would like to share our gratitude for the privilege we had of having a wonderful mother and father. In this modern world where our traditional values seem to be turned upside down, the steady influence of good Christian parents cannot be measured. Our parents were Mr. and Mrs. John Dewey Denson of Booneville. They lived what they believed and they passed on a legacy of goodness to their family and friends. We miss them. Jewel Denson McFerrin Ruth Denson Robertson Lorene Denson Wax Polly Denson Norton

CARD OF THANKS

We wish to express our sincerest appreciation to our many friends and relatives for their help and concern during the extended illness and death of Eugene Shackelford.

We appreciate so very much the cards, telephone calls, food, the beautiful flowers, your prayers and your visits both during the hospital stays and the funeral.

Our deepest gratitude to Dr. Madara, the entire staff of D. 2, the ambulance attendants, McMillan Funeral Home. Dr. Johnny Sexton, Bro. Cecil Woodruff and the Home Health staff or their many kindness.

Mrs. Eugene Shackelford Mr. and Mrs. Hoyle Shackelford Mr. and Mrs. James Freeman and Family



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 to said Government, 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) Jerry W. Williams and Martha M. Williams, DATE EXECUTED October 23, 1976, TRUST DEED BOOK 109 PAGE(S) 400-401

The indebtedness secured by the Deed of Trust dated October 23, 1976, and executed by Jerry W. Williams and Martha M. Williams was assumed by Charlie T. Stephens and Judy R. Stephens with Assumption Agreement dated June 3, 1977.

WHEREAS, default has occurred in the payment of the indebtedness secured by said deed(s) of trust, 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 said County of Prentiss, on the 1st day of November, 1983, at 11:00 A.M., on November 28, 1983, to satisfy the indebtedness now due under and secured by said deed(s) of trust.

The premises to be sold are described as:

Lot No. 56, Wheeler Subdivision as recorded in Plat Book 1, Page 14, and subject to the protective covenants recorded in Plat Book 1, Page 14, Chancery Clerk's Office, Prentiss County, Mississippi.

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by Instrument dated July 27, 1983, and recorded in Book 142, Pages 643-644, of the records of the aforesaid County and State.

November 3, 1983
Date

36-4TC
Nov. 3, 10, 17, & 23, 1983

WHEREAS, the Mayor and Board of Aldermen took up the matter of issuance of the Industrial Development Revenue Bonds of the City of Baldwin, Mississippi, in the principal amount not to exceed \$4,500,000. After a discussion of the subject, Aldermen Dobbs offered and moved the adoption of the following resolution:

RESOLUTION DECLARING THE INTENTION OF THE CITY OF BALDWIN, MISSISSIPPI, TO ISSUE INDUSTRIAL DEVELOPMENT REVENUE BONDS OF SAID ISSUER IN THE PRINCIPAL AMOUNT NOT TO EXCEED \$4,500,000 TO DEFRAY THE COST OF ACQUIRING AN INDUSTRIAL DEVELOPMENT PROJECT, AND TO HOLD A PUBLIC HEARING REGARDING THE SAME; AND DIRECTING THE PUBLICATION OF NOTICE OF SUCH INTENTION AND OF SUCH PUBLIC HEARING.

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

1. The Issuer is a municipality as defined in Title 57, Chapter 3, of the Mississippi Code of 1972 (the "Act");

2. On July 5, 1983, this Governing Body, as authorized by the Act, adopted a resolution making application to the Mississippi Board of Economic Development (the "Board") for a Certificate of Public Convenience and Necessity (the "Certificate") authorizing the Issuer to acquire, own and lease a Project as hereinafter defined and to issue its industrial development revenue bonds to defray the cost of acquiring said Project;

3. On July 30, 1983, the Board ordered and directed the approval of the aforesaid application and issued its Certificate No. 573R to the Governing Body, which Certificate authorized and empowered this Governing Body, acting for and on behalf of the Issuer, subject to the conditions therein set out, to adopt and publish a resolution declaring its intention to issue industrial development revenue bonds of the Issuer as authorized by the Act in the principal amount not to exceed \$4,500,000 to provide funds to defray the cost of acquiring said Project and thereafter to lease said Project to Liberty Diversified Industries, Inc., a Minnesota corporation, or its designee for the purposes hereinafter set out;

4. In order to promote industrial development and to provide additional gainful employment for its citizens, the Issuer should declare its intention to issue industrial development revenue bonds of the Issuer in the principal amount herein provided; and in order to give any person who may be interested in the issuance of said bonds a reasonable opportunity to be heard, a public hearing should be held with respect to such issuance.

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

SECTION 1. That this Governing Body, acting for and on behalf of the Issuer, does hereby declare its intention to issue industrial development revenue bonds of the Issuer in the principal amount not to exceed \$4,500,000 (the "Bonds") to provide funds for the purpose of defraying the cost of acquiring an industrial enterprise consisting of land, buildings containing approximately 146,000 square feet, improvements, machinery and equipment (all of which together constitute the "project") located within the City of Baldwin, Mississippi, in the Charles M. Gordon Industrial Park on the east side of Old Highway 45 North approximately 1/4 mile north of Gordon Road and bounded on the east by the ICG Railroad line, for the manufacturing, processing and assembling of plastic containers, housewares and other custom molded consumer products or other permissible products under the Act, and thereafter to lease the Project to Milyn Corporation, a Mississippi corporation (the "Company"), which will (i) sublease the land, building and improvements included in the Project to B & B Leaseco, a Minnesota partnership, which will sublease the same to Southern Diversified Industries, Inc., a Mississippi corporation, and (ii) sublease the machinery and equipment included in the Project of Southern Diversified Industries, Inc., a Mississippi corporation; provided that the Bonds shall be payable both as to principal and interest from the revenues to be derived from the leasing of the Project, and neither the Bonds nor the interest thereon shall ever constitute an indebtedness of the Issuer within the meaning of any constitutional provision or statutory limitation of the State of Mississippi, nor ever constitute or give rise to a pecuniary liability of the Issuer or a charge against its general credit or taxing power.

SECTION 2. That a public hearing with respect to the issuance of the Bonds in the amount and for the purpose aforesaid shall be held by the Governing Body at their usual meeting place, at the City Hall in the City of Baldwin, Mississippi, at the hour of 7:00 o'clock P.M., on December 4, 1983, in order to provide persons having opportunity for persons differing views on the issuance of the Bonds and the location and nature of the proposed Project to be heard.

SECTION 3. That following such hearing, the Governing Body shall consider and vote on the issuance of the Bonds in the amount and for the purpose aforesaid. Under the laws of the State of Mississippi an election on the issuance of the Bonds may be called and if on or before the aforesaid date and hour 20 percent of the qualified electors of the Issuer shall file a written protest against the issuance of the Bonds, the Bonds shall not be issued unless authorized at an election on the question of the issuance thereof to be called and held as provided by law. If no such protest be filed, then the Bonds may be issued without an election on the question of the issuance thereof at any time within a period of 2 years after the date hereinafore specified.

SECTION 4. That this resolution shall be published once a week for at least 4 consecutive weeks in the Baldwin News, a newspaper published in and having a general circulation of Mississippi, and in the Banner Independent, a newspaper published in and having a general circulation in Prentiss County, Mississippi, both of which newspapers are qualified under the provisions of Section 13-3-31, Mississippi Code of 1972. For each newspaper, the first publication of this resolution shall be

LEGAL NOTICE

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 to said Government, 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) Jerry W. Williams and Martha M. Williams, DATE EXECUTED October 23, 1976, TRUST DEED BOOK 109 PAGE(S) 400-401

The indebtedness secured by the Deed of Trust dated October 23, 1976, and executed by Jerry W. Williams and Martha M. Williams was assumed by Charlie T. Stephens and Judy R. Stephens with Assumption Agreement dated June 3, 1977.

WHEREAS, default has occurred in the payment of the indebtedness secured by said deed(s) of trust, 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 said County of Prentiss, on the 1st day of November, 1983, at 11:00 A.M., on November 28, 1983, to satisfy the indebtedness now due under and secured by said deed(s) of trust.

The premises to be sold are described as:

Lot No. 56, Wheeler Subdivision as recorded in Plat Book 1, Page 14, and subject to the protective covenants recorded in Plat Book 1, Page 14, Chancery Clerk's Office, Prentiss County, Mississippi.

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by Instrument dated July 27, 1983, and recorded in Book 142, Pages 643-644, of the records of the aforesaid County and State.

November 3, 1983
Date

36-4TC
Nov. 3, 10, 17, & 23, 1983

LEGAL NOTICE

ORDER

WHEREAS, the Board of Supervisors of Prentiss County, Mississippi, meeting in regular session on the 3rd day of October, 1983, and again in recess session on the 1st day of November, 1983, finds as follows:

WHEREAS, motion was made and seconded that Prentiss County, Mississippi, advertise for the purchase of two (2) 2 1/2 ton trucks to be used by the Prentiss County Landfill and that the trucks meet the following minimum specifications:

1. 2 1/2 ton cab & chassis - color - white
2. 540 cubic V8 engine
3. H.D. cooling system
4. hand throttle
5. 50 step gas tank
6. 5 speed heavy duty transmission
7. 23,000 lb. single speed rear axle
8. 23,000 lb. rear
9. Auxiliary rear springs and load stabilizer
10. 7 1/2 inch rims and cast spoke wheels
11. 12,000 lb. front axle
12. power steering
13. 14,000 lb. front springs
14. 138" wheel base
15. air brakes
16. heavy duty air compressor
17. cab assist handles
18. west coast mirrors
19. chrome reinforcement
20. 1000 X 20, 12 ply tires front and rear

That said bids be received and opened in the Board Room of the Prentiss County Board of Supervisors on the 28th day of November, 1983, at 10:00 a.m.

A vote was taken with all five (5) districts present and the motion carried unanimously.

ORDERED on this 3rd day of November, 1983.

J.P. DAVIS, President
BOARD OF SUPERVISORS
PRENTISS COUNTY, MISSISSIPPI

37-3TC
Nov. 10, 17, & 23, 1983

LEGAL NOTICE

**IN THE CHANCERY COURT
PRENTISS COUNTY,
BOONEVILLE MISSISSIPPI 38829**

**Vicki Lee Ballard Plaintiff(s) v.
Tony Darron Ballard Defendant(s)**

Case No. 13,841

SUMMONS

(Service by Publication: Residence Known)

TO: Tony Darron Ballard, whose residence is Route 2, Rienzi, Mississippi 38865.

You have been made Defendant in the lawsuit filed in this Court by Vicki Lee Ballard, Plaintiff, whose address is Booneville, Mississippi 38829.

The Complaint filed against you has initiated a civil action alleging Habitual and excessive use of opium, morphine, and other like drugs, and irreconcilable differences, and seeking a divorce.

You are required to mail or hand deliver a copy of a written Answer either admitting or denying each allegation in the Complaint to North Mississippi Rural Legal Services Plaintiff's Attorney, whose address is 204 South Green Street Tupelo, MS 38801.

YOUR ANSWER MUST BE MAILED OR DELIVERED NOT LATER THAN THIRTY DAYS AFTER THE 8th DAY OF December, 1983, WHICH IS THE DATE OF THE LAST PUBLICATION OF THIS SUMMONS. IF YOUR ANSWER IS NOT SO MAILED OR DELIVERED, A JUDGMENT BY DEFAULT MAY BE ENTERED AGAINST YOU FOR THE MONEY OR OTHER RELIEF DEMANDED IN THE COMPLAINT.

You must also file the original of your Answer with the Clerk of this court within a reasonable time after.

Phillip Cole
Clerk of Court

38-4TC
Nov. 17, 23, Dec. 1 & 8, 1983

NOTICE

The Mayor and Board of Aldermen took up the matter of issuance of the Industrial Development Revenue Bonds of the City of Baldwin, Mississippi, in the principal amount not to exceed \$4,500,000. After a discussion of the subject, Aldermen Dobbs offered and moved the adoption of the following resolution:

RESOLUTION DECLARING THE INTENTION OF THE CITY OF BALDWIN, MISSISSIPPI, TO ISSUE INDUSTRIAL DEVELOPMENT REVENUE BONDS OF SAID ISSUER IN THE PRINCIPAL AMOUNT NOT TO EXCEED \$4,500,000 TO DEFRAY THE COST OF ACQUIRING AN INDUSTRIAL DEVELOPMENT PROJECT, AND TO HOLD A PUBLIC HEARING REGARDING THE SAME; AND DIRECTING THE PUBLICATION OF NOTICE OF SUCH INTENTION AND OF SUCH PUBLIC HEARING.

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

1. The Issuer is a municipality as defined in Title 57, Chapter 3, of the Mississippi Code of 1972 (the "Act");

2. On July 5, 1983, this Governing Body, as authorized by the Act, adopted a resolution making application to the Mississippi Board of Economic Development (the "Board") for a Certificate of Public Convenience and Necessity (the "Certificate") authorizing the Issuer to acquire, own and lease a Project as hereinafter defined and to issue its industrial development revenue bonds to defray the cost of acquiring said Project;

3. On July 30, 1983, the Board ordered and directed the approval of the aforesaid application and issued its Certificate No. 573R to the Governing Body, which Certificate authorized and empowered this Governing Body, acting for and on behalf of the Issuer, subject to the conditions therein set out, to adopt and publish a resolution declaring its intention to issue industrial development revenue bonds of the Issuer as authorized by the Act in the principal amount not to exceed \$4,500,000 to provide funds to defray the cost of acquiring said Project and thereafter to lease said Project to Liberty Diversified Industries, Inc., a Minnesota corporation, or its designee for the purposes hereinafter set out;

4. In order to promote industrial development and to provide additional gainful employment for its citizens, the Issuer should declare its intention to issue industrial development revenue bonds of the Issuer in the principal amount herein provided; and in order to give any person who may be interested in the issuance of said bonds a reasonable opportunity to be heard, a public hearing should be held with respect to such issuance.

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

SECTION 1. That this Governing Body, acting for and on behalf of the Issuer, does hereby declare its intention to issue industrial development revenue bonds of the Issuer in the principal amount not to exceed \$4,500,000 (the "Bonds") to provide funds for the purpose of defraying the cost of acquiring an industrial enterprise consisting of land, buildings containing approximately 146,000 square feet, improvements, machinery and equipment (all of which together constitute the "project") located within the City of Baldwin, Mississippi, in the Charles M. Gordon Industrial Park on the east side of Old Highway 45 North approximately 1/4 mile north of Gordon Road and bounded on the east by the ICG Railroad line, for the manufacturing, processing and assembling of plastic containers, housewares and other custom molded consumer products or other permissible products under the Act, and thereafter to lease the Project to Milyn Corporation, a Mississippi corporation (the "Company"), which will (i) sublease the land, building and improvements included in the Project to B & B Leaseco, a Minnesota partnership, which will sublease the same to Southern Diversified Industries, Inc., a Mississippi corporation, and (ii) sublease the machinery and equipment included in the Project of Southern Diversified Industries, Inc., a Mississippi corporation; provided that the Bonds shall be payable both as to principal and interest from the revenues to be derived from the leasing of the Project, and neither the Bonds nor the interest thereon shall ever constitute an indebtedness of the Issuer within the meaning of any constitutional provision or statutory limitation of the State of Mississippi, nor ever constitute or give rise to a pecuniary liability of the Issuer or a charge against its general credit or taxing power.

SECTION 2. That a public hearing with respect to the issuance of the Bonds in the amount and for the purpose aforesaid shall be held by the Governing Body at their usual meeting place, at the City Hall in the City of Baldwin, Mississippi, at the hour of 7:00 o'clock P.M., on December 4, 1983, in order to provide persons having opportunity for persons differing views on the issuance of the Bonds and the location and nature of the proposed Project to be heard.

SECTION 3. That following such hearing, the Governing Body shall consider and vote on the issuance of the Bonds in the amount and for the purpose aforesaid. Under the laws of the State of Mississippi an election on the issuance of the Bonds may be called and if on or before the aforesaid date and hour 20 percent of the qualified electors of the Issuer shall file a written protest against the issuance of the Bonds, the Bonds shall not be issued unless authorized at an election on the question of the issuance thereof to be called and held as provided by law. If no such protest be filed, then the Bonds may be issued without an election on the question of the issuance thereof at any time within a period of 2 years after the date hereinafore specified.

SECTION 4. That this resolution shall be published once a week for at least 4 consecutive weeks in the Baldwin News, a newspaper published in and having a general circulation of Mississippi, and in the Banner Independent, a newspaper published in and having a general circulation in Prentiss County, Mississippi, both of which newspapers are qualified under the provisions of Section 13-3-31, Mississippi Code of 1972. For each newspaper, the first publication of this resolution shall be

Merle B. Rowan
ATTEST:
City Clerk
James P. McWhorter
(SEAL)
37-4TP
Nov. 17, 25, & Dec. 1, 1983

LEGAL NOTICE

**SUBSTITUTED TRUSTEE'S
NOTICE OF SALE**

WHEREAS, Omar Wayne Nash of ux Sandra K. Nash executed a deed of trust to Tom B. Scott, Jr., Trustee for Unitair Federal Savings and Loan Association, under date of September 25, 1981, recorded in Book 132 at Page 365 of the records in the office of the Chancery Clerk of Prentiss County, Mississippi, which deed of trust was assigned to Wortman & Mann, Inc. by instrument dated April 19, 1982, recorded in Book 135 at Page 520 of the records in the office of the Chancery Clerk, and

WHEREAS, Wortman & Mann, Inc., the legal holder of said deed of trust and the note secured thereby, substituted Tom B. Scott, III as Trustee therein, by instrument dated October 17, 1983, recorded in Book 144 at Page 25 of the records in the office of the Chancery Clerk of Prentiss County, Mississippi, as authorized by the terms thereof, and

WHEREAS, default having been made in the performance of the conditions and stipulations as set forth by said deed of trust, and having been requested to do by the legal holder of the indebtedness secured and described by said deed of trust, notice is hereby given that I, Tom B. Scott, III, Substituted Trustee, by virtue of the authority conferred upon me in said deed of trust, will offer for sale and will sell at public sale and outcry to the highest and best bidder for cash, between the hours of 11:00 o'clock A.M. and 4:00 o'clock P.M. at the West door of the County Courthouse of Prentiss County, on the 12th day of December, 1983, the following described land and property, being the same land and property described in said deed of trust, situated in Prentiss County, Mississippi, to-wit:

Part of the Southwest Quarter of Section 31, Township 5 South, Range 8 East described as follows: Commencing at the Southwest Corner of said Quarter and run East for 974 feet to a steel stake in the East right-of-way of Mississippi Highway No. 4; thence North 44 degrees 00 minutes West along said right-of-way for 549 feet to an intersection with the South Boundary of a private drive; thence continue North 44 degrees 00 minutes West for 35 feet to the North boundary of said drive for a point of beginning; thence run North 42 degrees 30 minutes West along said right-of-way for 340 feet; thence run North 59 degrees 00 minutes East for 240 feet; thence run South 42 degrees 30 minutes East for 340 feet; thence run South 59 degrees 00 minutes West for 240 feet to the point of beginning. Containing 2.0 acres, more or less.

Title to said property is believed to be good, but I will convey only such title as is vested in me as Substituted Trustee.

WITNESS my signature, this 8th day of November, 1983.

TOM B. SCOTT, III
Substituted Trustee

38-4TC
Nov. 17, 23, Dec. 1, 8, 1983

LEGAL NOTICE

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 to said Government, 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) Douglas M. McGee and Mae C. McGee, DATE EXECUTED November 9, 1978, TRUST DEED BOOK 123, PAGE(S) 504-509

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 December 12, 1983, 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 21, Township 4 South, Range 6 East and Part of the Southwest Quarter of Section 25, Township 5 South, Range 6 East, described as follows: Lot 42 of the Golden Acres Subdivision as shown by plat of same of record in Plat Book 1, Page 45, Chancery Clerk's office, Prentiss County, Mississippi.

EXCEPTIONS:

1. Subject to the Restrictive Covenants applicable to said subdivision filed on May 14, 1973, in Plat Book 1, page 45 in the office of the Chancery Clerk of Prentiss County, Mississippi.

2. Subject to a five foot (5') utility easement along the front, rear and side lot line of said lot.

3. Subject to a thirty foot (30') minimum building line on the front of said lot.

4. Subject to a reservation of one-half (1/2) of all oil, gas and mineral rights by a previous owner.

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by instrument dated July 27, 1983, and recorded in Book 142, Page 643-644, of the records of the aforesaid County and State.

November 17, 1983
Date

38-4TC
Nov. 17, 23, Dec. 1 & 8, 1983

LEGAL NOTICE

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 to said Government, 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) Douglas M. McGee and Mae C. McGee, DATE EXECUTED November 9, 1978, TRUST DEED BOOK 123, PAGE(S) 504-509

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 December 12, 1983, 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 21, Township 4 South, Range 6 East and Part of the Southwest Quarter of Section 25, Township 5 South, Range 6 East, described as follows: Lot 42 of the Golden Acres Subdivision as shown by plat of same of record in Plat Book 1, Page 45, Chancery Clerk's office, Prentiss County, Mississippi.

EXCEPTIONS:

1. Subject to the Restrictive Covenants applicable to said subdivision filed on May 14, 1973, in Plat Book 1, page 45 in the office of the Chancery Clerk of Prentiss County, Mississippi.

2. Subject to a five foot (5') utility easement along the front, rear and side lot line of said lot.

3. Subject to a thirty foot (30') minimum building line on the front of said lot.

4. Subject to a reservation of one-half (1/2) of all oil, gas and mineral rights by a previous owner.

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by instrument dated July 27, 1983, and recorded in Book 142, Page 643-644, of the records of the aforesaid County and State.

November 17, 1983
Date

38-4TC
Nov. 17, 23, Dec. 1 & 8, 1983

LEGAL NOTICE

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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 December 12, 1983, 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 21, Township 4 South, Range 6 East and Part of the Southwest Quarter of Section 25, Township 5 South, Range 6 East, described as follows: Lot 42 of the Golden Acres Subdivision as shown by plat of same of record in Plat Book 1, Page 45, Chancery Clerk's office, Prentiss County, Mississippi.

EXCEPTIONS:

1. Subject to the Restrictive Covenants applicable to said subdivision filed on May 14, 1973, in Plat Book 1, page 45 in the office of the Chancery Clerk of Prentiss County, Mississippi.

2. Subject to a five foot (5') utility easement along the front, rear and side lot line of said lot.

3. Subject to a thirty foot (30') minimum building line on the front of said lot.

4. Subject to a reservation of one-half (1/2) of all oil, gas and mineral rights by a previous owner.

Marion H. Mills
Substitute Trustee
Duly authorized to act in the premises by instrument dated July 27, 1983, and recorded in Book 142, Page 643-644, of the records of the aforesaid County and State.

November 17, 1983
Date

38-4TC
Nov. 17, 23, Dec. 1 & 8, 1983

LEGAL NOTICE

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 to said Government, 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) Douglas M. McGee and Mae C. McGee, DATE EXECUTED November 9, 1978, TRUST DEED BOOK 123, PAGE(S) 504-509

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 December 12, 1983, to satisfy the indebtedness now due under and secured by said deed(s) of trust.

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Marietta News

By EUELLA FARRAR
Correspondent

Mrs. Rosa Livingston has returned home from a two weeks visit with her sisters in Arkansas.

Miss Carrie Slack was Friday night guest of Vickie Cagle.

Mr. and Mrs. W.W. Gann were Friday morning visitors of Euella Farrar and father.

Mrs. Merline Hester had eye surgery last week and is doing fine at this writing.

Mrs. Essie Farrar, Sarah Greene and Mary Cagle were Friday dinner guests of

Euella Farrar and Bardie Moore.

Mrs. Jean Barnes, Lane and Lee and Sara Greene visited Mrs. Barnes brother Mr. Wildman in a Memphis hospital over the weekend.

Friday night Mr. and Mrs. Richard Gooch entertained Mr. and Mrs. Jim Ramey, Gail and Jason, Euella Farrar and Bardie Moore with a delicious dinner.

Get well wishes go to Mrs. Effie Pharr. We hope to see her out again soon.

Saturday night dinner guests of the Roger Cagles were Mr. and Mrs. Larry Hankins, Luke and Joe, Ellis

Huddleston and Mitzi all of Booneville, Mr. and Mrs. Ken Teeter and Mr. and Mrs. Larry Stevens and Salanda Stevens all of Corinth.

Miss Laura Slack had as her guest Friday night Loretta Greens.

Hubert Moore of Tifton, Georgia, visited his father and sister, Bardie Moore and Euella Farrar Sunday.

Hubert and Bardie visited the Lock and Dam at Bay Springs and Mrs. Elvie Harris and Mr. and Mrs. Jack Searcy in Belmont Sunday afternoon.

Mr. and Mrs. Bruce

Cornelius visited Mrs. Martha Strange and Mr. and Mrs. Loyd Horten all of Guntown Sunday afternoon.

Mrs. Essie and Euella Farrar attended Ed Herring's funeral Saturday afternoon. His family has our sympathy.

Mrs. Marie Moore was a guest of her aunt, Rubene Yearber Sunday.

Mr. and Mrs. Richard Gooch were guests of Mrs. Rubene Yearber and Mr. and Mrs. Ellis Stacy Sunday afternoon.

Mary, Roger and Vickie Cagle had as their Sunday night dinner guests Mr. and

Mrs. Jerry Ford and Sha of Booneville.

The families of Cecil Searcy and Mrs. Geniva Searcy have our sympathy. Cecil was buried Friday and Mrs. Geniva was buried Saturday.

Sunday dinner guests of Mr. and Mrs. George Crow, Paul and Phillip were her parents, Mr. and Mrs. W.W. Gann.

Mr. and Mrs. Bluford Miller and Brad were Sunday dinner guests of the Ewell Thorntons.

Mrs. Blanch Moore visited her aunt, Mrs. Lucille Pounds in Kirkville Sunday

afternoon.

Hugh Houston of Northeast Junior College was a Tuesday night guest of his aunt, Mrs. Annie Lou Womack.

Sorry Boyd McGlaun has been on the sick list for several days.

Those visiting Mrs. Rosa Livingston and Mrs. Essie Farrar over the weekend were their sister and family, Mrs. Myrtle Farrar, Thelma Smith, Mrs. Barbara Langston of West Ridge, Ark., and Mr. and Mrs. Mike Rosamond and Misty of Saltillo.

Office: (601) 728-3640

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W. L. Potts - Home Phone: (601) 728-6039 305 N. Second St.
Gary Cole - Booneville, MS 38829

Rienzi News

By VIOLA PRESLEY
Correspondent

Children's Book Week, Nov. 14-20, is up-coming this month. As part of this nationally acknowledge week, the Rienzi Public Library will begin a story hour, to be held at least twice a month. The story hour will be for pre-schoolers from the age of 4-6. The first story time will be Nov. 17, from 2-2:45 p.m. with the librarian, Mrs. Mary McCord being in charge of the program and stories.

The next scheduled dates will be Dec. 1, Dec. 15, and

Dec. 29. For further details please contact Mrs. McCord, librarian, at 462-5015.

Monday through Friday from 1-5 p.m. the librarian would appreciate volunteers to tell stories, perform skits, or puppet shows. If interested please get in touch with Mrs. McCord.

Friends of Mitch Isbell are happy to see him back in school this week after being out a few days due to illness.

Mrs. Truman Smith was hostess in her home Tuesday night to the WMU circle of the Rienzi Baptist Church. Guests were welcomed into her home which was made bright with arrangements of

fall flowers. Mrs. Liz Johnsey conducted a well planned presentation of the Woman's Day of Prayer. Others present were Mrs. Bruce Furtick, Mrs. Sandra Williams, Mrs. Katie Gann and Viola Presley. Special invited guests were Mrs. Faye Eldridge and Mrs. Peggie Ayers.

At the fellowship hour Mrs. Smith served casseroles, relishes of assorted varieties, pie and coffee.

Many relatives in this area are being offered sympathy and comfort to the family of Dewey Perry of Corinth. Mr. Perry had

resided here all his life until recently. Mr. Perry's funeral was Wednesday at Coleman East in Corinth with burial in the Rienzi Cemetery.

Mr. and Mrs. J.E. Morgan of Oak Ridge, Tenn., spent the week here with Mr. and Mrs. Roy Morgan. On their return to Oak Ridge, they were accompanied by Roy and Polly where the two couples visited with Mr. and Mrs. R.C. Morgan.

Mr. and Mrs. Milton Bishop have been in Memphis this week with Mrs. Inez Williams who underwent surgery.

Mr. and Mrs. Zack

Jenkins of Sledge, Miss., were guests this week of Bro. and Mrs. Wiley Gann, Andy and Mitzi Gann.

Mrs. Hubert Doty has returned from a week's visit with Harrell Doty in Memphis and with relatives

in Jonesboro, Arkansas.

Mrs. Jolene Perry has been with her mother, Mrs. E.M. Key in Booneville, this week. Friends deeply regret to know that Mrs. Key is not well.

Local Guardsman
Completes Training

Army National Guard Pfc. Donald R. Knowles, son of James Knowles of 401 N. Lake St., Booneville, Miss., and Louise Knowles of Belden, Miss., has completed basic training at Fort Jackson, S.C.

During the training, students received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, first aid, and Army history and traditions.

Knowles is a 1978 graduate of Booneville High School.

Dr. John White and Staff at Booneville Vision Center

are pleased to announce the association of

Dr. Steve Randle

for

The Practice Of Optometry

105 Highway 45 North

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Booneville, Miss.



MR. CAIN'S LAST TEACHER'S MEETING - During the last Prentiss County teacher's meeting for this year, outgoing Superintendent of Education Lex Cain was presented a diamond ring and a plaque of appreciation from all the county teachers. During the meeting, a poem was also read

which was written by one of the county teachers for Mr. Cain. Pictured are (l-r) Larry Morgan, principal of New Site High School; Mrs. Joyce Smith, and Rita Hutchens Clifford, and Lex Cain.

THANK YOU

THE UNITED DRYS OF PRENTISS COUNTY WOULD LIKE TO TAKE THIS MEANS TO THANK THE VOTERS OF PRENTISS COUNTY FOR THEIR SUPPORT IN THE RECENT GENERAL ELECTION IN WHICH 5,814 VOTED AGAINST LEGALIZATION OF LIQUOR IN PRENTISS COUNTY. THIS WAS A MORAL VICTORY.

ON DECEMBER 13 THE PROPOSITION TO LEGALIZE THE SALE OF BEER AND WINE IN THE CITY OF BOONEVILLE WILL BE PRESENTED TO THE VOTERS INSIDE THE CITY LIMITS.

YOU ARE URGED TO VOTE AGAINST COMING OUT FROM UNDER THE DRY LAWS OF THE CITY. THIS ELECTION IS JUST AS IMPORTANT AS THE QUESTION OF LEGAL LIQUOR. BEER CONTAINS ETHYL ALCOHOL. ONE TWELVE OUNCE CAN OR BOTTLE OF BEER CONTAINS ONE HALF OUNCE OF BEVERAGE ALCOHOL, THE SAME AS A GLASS OF WINE OR SHOT OF WHISKEY.

FOR THE SAKE OF YOUR FAMILY VOTE DRY.

UNITED DRYS
OF PRENTISS COUNTY



P.O. BOX 423 BOONEVILLE, MISS. 38829

REV. MILTON KOON AND MR. JAMES HORN, CO-CHAIRMAN
JERRY CHILDS, TREASURER

PD. POL. ADV.

GOOD YEAR
AUTO SERVICE CENTERS

**STOCKROOM
TIRE SALE**

When We Open The Doors To Our Stockrooms It's Your Big Chance To Save. Come In And Search The Tire Racks For Your Size. Shop Early—Some Sizes Sell Out Quickly. Sale Ends Nov. 19.

ECONOMY RADIALS VIVA		ALL SEASON RADIALS TIEMPO		STEEL BELTED RADIALS CUSTOM POLYSTEEL	
\$34 ⁹⁵	\$38 ⁵⁰	\$35 ⁰⁰	\$37 ⁸⁵	\$49 ⁰⁰	\$59 ⁶⁰
P155/80R13 Whitewall Plus \$1.44 FET No trade needed	P175/75R13 Whitewall Plus \$1.53 FET No trade needed	P155/80R12 Blackwall Plus \$1.41 FET No trade needed	P155/80R13 Blackwall Plus \$1.51 FET No trade needed	P175/75R14 Whitewall Plus \$1.83 FET No trade needed	P205/75R14 Whitewall Plus \$2.34 FET No trade needed
\$39 ⁹⁵	\$48 ²⁵	\$39 ⁵⁰	\$52 ¹⁰		
P185/80R13 Whitewall Plus \$1.75 FET No trade needed	P195/75R14 Whitewall Plus \$2.01 FET No trade needed	P165/75R13 Blackwall Plus \$1.47 FET No trade needed	P185/75R14 Whitewall Plus \$1.99 FET No trade needed		

WHITE LETTER RADIALS EAGLE ST		AS SEEN ON TV ARRIVA RADIALS	
\$59 ⁰⁰	\$79 ⁰⁰	\$44 ⁰⁰	\$49 ⁵⁰
P185/70R13 White Letter Plus \$1.95 FET No trade needed	P225/70R15 White Letter Plus \$2.14 FET No trade needed	P145/80R13 Blackwall Plus \$1.38 FET No trade needed	P165/80R15 Blackwall Plus \$1.76 FET No trade needed
\$69 ⁰⁰		\$67 ⁰⁰	\$74 ⁵⁰
P195/70R14 White Letter Plus \$2.25 FET No trade needed		P195/75R14 Whitewall Plus \$2.14 FET No trade needed	P215/75R15 Whitewall Plus \$2.51 FET No trade needed

MORE STOCKROOM BARGAINS			
\$27 ⁵⁰ POWER STREAK II Size B78-13 Blackwall Plus \$1.54 FET No trade needed.			
POWER STREAK II			
Size	Sidewall	SALE PRICE	Plus FET. No trade needed.
B78-13	Whitewall	\$29.90	\$1.54
C78-14	Blackwall	\$32.00	\$1.58
C78-14	Whitewall	\$34.20	\$1.58
G78-14	Blackwall	\$35.55	\$2.28
G78-14	Whitewall	\$39.20	\$2.28
L78-15	Whitewall	\$47.50	\$2.80
CUSHION BELT POLYGLAS			
D78-14	Whitewall	\$44.10	\$2.00
F78-14	Whitewall	\$47.80	\$2.23
H78-15	Whitewall	\$54.80	\$2.93

SAVE!
Every Light Truck And RV Tire In Stock Is On Sale! Now Through November 19!

SAVE \$5
Goodyear 40 Battery
\$39⁹⁵

GUARANTEED RADIATOR PROTECTION
\$19

LUBE, OIL CHANGE & FILTER
\$13

Includes up to two gallons coolant anti-freeze. Warranted 6 months or 6,000 miles, whichever comes first.

Includes up to five quarts oil. Special diesel oil and filter type may result in extra charges.

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Services available for most U.S. and imported cars and light trucks and vans. Inquire with store manager regarding details of each service and its applicability to your car. Extra charges may be required for recommended parts or services which are not included as part of our normal advertised service.

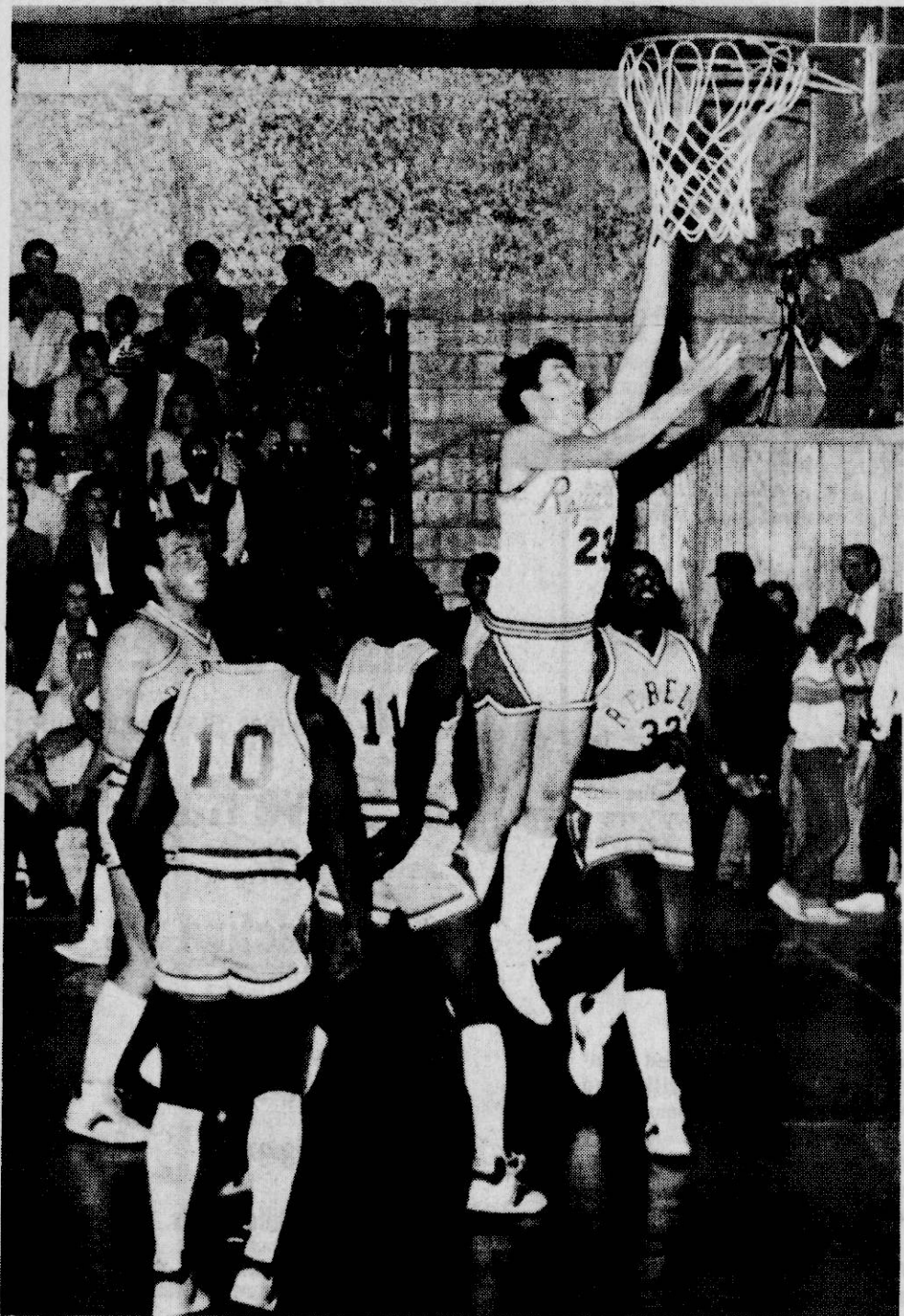
THERMON SAYLORS
MANAGER

STORE HOURS:
MONDAY—FRIDAY 7:30 A.M.-6:00 P.M.
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BOONEVILLE, MISS.
PHONE 728-6276**

Sports

The Banner - Independent



LAYUP - New Site's Mark Barnes (23) goes up for a layup in action against Thrasher during the New Site Invitational Tournament last week. Also pictured are Thrasher's James Leslie (32), Danny Ramsey (11), Calvin Davis (10), and Paul McCutchen. Thrasher won the game by a single point, but, at the end of the tournament, the two teams were tied for top honors. The host team, New Site, was declared the winner. (Photo by Greg Shook)

All-Star Team Includes Five From Northeast

Five Northeast Mississippi Junior College footballers have been named to the 12th annual Mississippi Junior College All-Star team.

Included on the roster from Northeast are Pat Pate, Ripley; Terry Taylor, Brownsville, Tenn.; Mike

Worthey, West Memphis, Ark.; David Degroat, New Iberia, La.; and Phillip Hollingsworth, Selmer, Tenn., all named to the North team.

The two All-Star teams are scheduled to report to Tupelo on Nov. 30 to prepare for the 12th annual All-Star

game, which will be held at 1:30 p.m., Dec. 3, at Robbins Field in Tupelo.

Itawamba Junior College Head Coach Mike Eaton will be coaching the North team. The South squad will be directed by East Central Junior College Coach A.J. Kilpatrick.

Year's 1st Deer Season Opens Saturday

Maybe the biggest weekend of the fall and winter period is just around the corner for hunters.

Saturday, Nov. 19 marks the opening of the first gun season on white-tailed deer. The season will continue for 13 days and close Dec. 1, according to the Department of Wildlife Conservation.

During this first season all 82 counties will be open for hunting, and hunters will be permitted to hunt deer with dogs.

Only bucks with antlers visible above the hairline will be legal during this season. The bag limit will be one buck per day. However, hunters are permitted only five legal bucks during the license year.

All deer hunters must wear in full view, a hunter orange hat, cap, or vest during all seasons (except archery) on deer, according

to state conservation enforcement officials.

Any person operating a deer camp during a deer season must obtain a camp permit from the Department

of Wildlife Conservation before beginning operation.

Officials said that all hunters, except those exempt under state law, are required to purchase a

hunting license and have it on their person while hunting.

Resident hunters may purchase a Sportsman's license for \$25 or an all game

hunting and fishing license for \$13.

Legal hours for deer hunting are one-half hour before sunrise until one-half hour after sunset.

New Site Tourney - Devilettes Win Girls' Division

Royals Declared Winners In Tie With Thrasher Rebels

By GREG SHOOK
Sports Writer

Three Prentiss County teams, plus Iuka, saw action last week in the New Site Tournament.

New Site took top honors in the boys' division with a 2-1 overall record, tying with Thrasher. But, as the host team, New Site was declared the winner.

The Booneville Devilettes took top honors for the girls with a 63-48 victory over the New Site Royalties.

In the opening round of the tournament, Thursday, Nov. 10, the New Site girls met with the Thrasher girls with Thrasher coming out on the short end by 61 to 40.

Tammy Thorton led the Royalties to their win with 19 points, while Katie Caveness put 16 on the board. Carol Taylor had 14 points, while Lane Smith added 10 more to help ice the victory.

Thrasher's Ann Chambers

made her presence known by personally putting 18 of her team's 40 points through the hoop, but her efforts were in vain. At half-time the score favored the Royalties 18-26.

In the second game the Booneville Blue Devil boys made their first showing of the year with an 89-74 victory over the Iuka Chieftains.

Five Blue Devils were in double-figures. Scott McKinney and Jim Caver busted 19 points apiece to lead the scoring, while Clay Johnson had 15 on the night. Tim Jumper put seven through the hoop for 14, while Craig Brooks put up 15 points to show his stuff.

Iuka was led in scoring by Lee Perry, who connected for 28 points on the night. Steve Walker and Chuck Holley also aided with 18 points each. The score at the half was 41-40 Booneville. In the night-cap it was a

very close win for the Thrasher Rebels over the host New Site Royals with a score of 50-49.

Danny Ramsey, who led the scoring along with Paul McCutchen - both had 16 points - hit the game winning shot with only one second to go in the game, giving Thrasher the edge.

Neil Moss had 17 points for New Site to lead all scoring, with Mark Barnes donating 12 points and Richard Shook 10 to help with the losing effort.

At the end of the first half it was Thrasher on top 26-23.

Friday night's action opened with the Booneville Devilettes against the Iuka Lady Chieftains. The Devilettes took a 68-41 win over the Lady Chieftains.

Kunshinge Sorrell led the scoring for the Devilettes with an outstanding 30 points. Daphne Harvey added 12 more for Booneville in their victory.

Michelle Ramsey led the Lady Chieftains scoring with 11 points. And Yogi Ruthland put 10 more on the

board for the night.

Sorrell and Harvey both hit 100 percent at the free throw line. Sorrell went eight for eight while Harvey was four for four.

In the second Friday night game the Thrasher boys met up with the Iuka boys to find that Iuka was a match for the Rebels.

Lee Perry led Iuka with 18 points, with Chuck Holley putting 16 more up. Tom Dean also went into double-figures with 13 points.

Danny Ramsey led the scoring for Thrasher with 20 points. McCutchen and James Leslie had 12 each. The score at half-time was 33-23 Iuka.

In the final game of the night the New Site Royals defeated the Booneville Devils 51-76.

Mark Barnes led the scoring for New Site with 24, followed by Richard Shook with 19.

Booneville's Jim Caver, Tim Jumper and Craig Brooks each had 12 points to lead the Blue Devils' scoring.

In the finals of the girls' play on Saturday it was the Devilettes taking a 63-48 win over the New Site girls.

Kunshinge Sorrell led the scoring for the Devilettes with 24 points. Sovena Harris put in 11.

Tammy Thorton had 12 to lead the scoring for the Royalties. Cindy Stanley and Lane Smith had 10 each.

In the second Saturday night game it was the Thrasher boys taking a 65-60 victory over the Booneville boys.

Danny Ramsey had 25 points for Thrasher, while Calvin Davis had 14. Paul McCutchen and Roy White had 10 each.

It was Tim Jumper with 16 points and Clay Johnson with 14, leading the scoring for Booneville.

In Saturday's final game it was New Site defeating Iuka by a score of 43-33.

Richard Shook led the scoring for the Royals with 20 points in the victory.

Chuck Holley led the scoring for Iuka with 14 in the lost cause.

Wheeler Turkey Tournament Starts Next Week

The annual Wheeler Turkey Tournament will be held for the 41st time beginning at 6 p.m. next Thursday and will wind up Saturday night.

The lineup features boys' and girls' teams from four Prentiss County schools: Baldwin, Booneville, Thrasher and host team Wheeler. The boys will compete in round robin-style play, while the girls will play single elimination matches.

Girls' action begins at 6 p.m. Thursday with Booneville and Baldwin in the opening round. At 7:30 Wheeler and Booneville boys meet on the court, followed by the Baldwin and Thrasher

boys at 9 p.m.

On Friday night, Wheeler and Thrasher girls get the second day underway at 6 p.m. Wheeler and Baldwin boys meet at 7:30, followed by Booneville and Thrasher at 9 p.m.

Saturday night's action begins at 6 with the winners of the previous two girls' games. At 7:30 Baldwin boys will take on the Booneville boys, with Wheeler and Thrasher boys meeting in the nightcap.

Admission for the tournament is \$1 for students and \$2 for adults. Officials will be Stan McNally and Lynn Nash.



Carlton Calvert, Assistant Manager Of Pizza Inn, Presents Maury Miller Winner Of This Week's Drawing With A Check For \$350.00.

\$100⁰⁰

Drawing this week.


If no one claims the money by Wednesday closing, our next drawing will be for \$150.00. The lucky ticket number will be posted each Monday morning on our flashing signs.

Just pick up a ticket each time you visit

Sonic Baldwin & Booneville Pizza Inn

New Orleans Famous Fried Chicken

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\$3.00 OFF ANY LARGE SIZE PIZZA
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NOON BUFFET

SUNDAY THRU FRIDAY **\$3¹⁹**
SUN. - 11:30 AM - 2PM MON. THRU FRI. - 11AM - 2 PM

TUESDAY NIGHT BUFFET

\$3¹⁹
6:00 P.M. - 8:30 P.M.

OUR BUFFETS FEATURE ALL THE SALAD, PIZZA AND SPAGHETTI YOU CAN EAT.

HWY. 45 - NEXT TO NEW ORLEANS FAMOUS FRIED CHICKEN

WAL-MART

FREE Coffee & Donuts

Deer Hunters SPECIAL SALE

FLORESCENT JACKETS

NOW **14.87**
Reg. \$16.43 and Reg. \$15.43

Men's Florescent Insulated Hunting Jackets

Remington Cartridges

Spring Field 30-06
NOW **7.88** Reg. \$8.43

Winchester 30-30
NOW **6.18** Reg. \$6.58

FLORESCENT DEER HUNTERS HAT

NOW **2.47**
Reg. \$2.94

Saturday, November 19, 1983
Eastgate Mall - Booneville, Miss.
4:00 a.m. - 7:00 a.m.
(Prices Good Only During These Hours)
Store Will Open Again 9:00 a.m. - 9:00 p.m.

WAL-MART

WAL-MART'S ADVERTISED MERCHANDISE POLICY - It is our intention to have every advertised item in stock. However, if due to any unforeseen reason, an advertised item is not available for purchase, Wal-Mart will issue a Rain Check on request, for the merchandise to be purchased at the sale price whenever available, or will sell you a similar item at a comparable reduction in price. We reserve the right to limit quantities. Limitations void in New Mexico.



Baldwyn-Philadelphia Tomorrow Night At Ackerman

Bearcats Advance To State Playoffs With 11th Win

By SCOTT McKINNEY
Sports Writer

Baldwyn's Bearcats advanced into the state playoffs last Friday night with a strong victory over the defending Class B state champion Hamilton's Lions, 34-20.

The Bearcats exploded for three touchdowns with less than seven minutes remaining in the final period to clinch the victory. Baldwyn will now play District Four champion Philadelphia in Ackerman tomorrow night.

It seemed that Hamilton had the playoff berth all sewed up with 8:44 left in the fourth quarter as they held a 20-12 lead.

However, the 'cats had other plans for the lions. They stormed back to tie the

score and later pulled ahead in what was obviously the toughest game that Baldwyn has played all season. The win gave the 'cats a perfect 11-0 record and the state playoff berth.

Baldwyn rolled 60 yards after the final Hamilton touchdown to tie the score, and things began to turn the 'cats way.

Runningback Pat Young

Price showed his defensive brilliance on Hamilton's next series by intercepting a Lion pass at the Lion 38-yard line. Fullback Jimmy Earl Tyes pounded out a few yards, then Tucker connected with splitend Stan Scott at the 18-yard line. Price capped the drive with an 18-yard outburst for the score. Scott added the extra point. And Baldwyn pulled ahead to stay.

Baldwyn shut the door on Hamilton's hopes later in the period. Tyes broke loose on a 50-yard touchdown run, and Scott added the point-after-touchdown.

Scott stopped the Lion's last ditch effort to sneak back into the game when he batted down a fourth down pass on Hamilton's next possession, as the Bearcats preserved the victory.

It was a 6-6 standoff at

halftime as both teams were plagued with penalties and turnovers in the first half. After three periods it was 13-12. Hamilton held the slim advantage on the only extra point connection in the first three quarters.

Turnovers proved a factor for both sides. Baldwyn defenders intercepted three passes, and in turn lost fumbles at key times early in the game.

"Wasn't that something," head coach Hubert Tucker said of his Bearcats after the game. "They never quit, even when it looked like it was all over. We just kept coming back and staying alive."

"It was a total team effort, one of the best we've had all year," he said. "But we sure got off to a slow start."

The Baldwyn-Philadelphia matchup at Ackerman tomorrow night will kickoff at 7:30.

Roundball Roundup

Wheeler, Jumpertown Booneville See Action

By GREG SHOOK
Sports Writer

Wheeler At Ingomar

The Wheeler Eagles and Eaglettes split their games with Ingomar last Thursday night at Ingomar.

The Ingomar girls' took the opening game with a 66-44 victory over the Lady Eagles. Pamela Johnson led the scoring for the Lady Eagles with 18 points, and Tangie Miller had 12 points.

In the boys' game it was Wheeler winning 73-64 over Ingomar. Mike Chandler had 26 points for the Eagles, while Todd Swinney had 16. Willie Miller with 12 points, and Tony Tate with 10 finished up the Eagle scoring.

The half-time score was 38-25 with Wheeler on top.

Jumpertown vs. Potts Camp

The Jumpertown Cardinals took on Potts Camp in the Falkner Tournament Nov. 10, and came out on the losing end 74-54.

Merle Jumper led the scoring for Jumpertown with 12 points. Glen Wilson added 11 to the tally. Andre Simmons contributed 10 more.

Potts Camp already led 35-24 at the half.

In the girls game Falkner girls defeated Jumpertown girls 61-51.

Angela Welch led the scoring for Jumpertown with 11. Susan Smith, Michelle Lauderdale, and Myra Green had 10 points each.

The score at the half was 23-36 Falkner.

Hickory Flat won the tournament with a 38-36 win over Ashland in the finals. Falkner won in the girls' division with a 40-31 decision over Hickory Flat.

Booneville vs. Sattillo

The Booneville Blue Devils took on the Sattillo Tigers Tuesday night at Booneville.

In the opening game it was the Booneville girls rolling over the Sattillo girls 64-36.

Sovenia Harris led the scoring for Booneville with 22 points. Kunshinge Sorrel had 15 points in the first-half and ended up with 20 at the end of play. Tori Smith had 11 points to aid in the victory.

Teresa Jones led the Tigerettes with 13 points. Jennifer Hollis had 12.

The score was 35-15 Booneville at the half.

Michelle Young, senior starter, was not able to play due to an ankle injury. Young is expected to return to play Monday night in an away game against Alcorn Central.

In the boys' action it was Sattillo winning in a close one 58-53.

Tim Jumper and Clay Johnson led the scoring for the Devils. Jumper also did an outstanding job on rebounds for Booneville.

This puts Booneville girls' 3-0 on the year and the boys' 1-3.

"We feel lucky to win," girls coach Mickey Wood said. "We are not playing good basketball yet. We have a lot of talent, but we run short on depth. I feel that we need equal improvement in all phases of our game."

Gulf Coast Swamps Tigers 42-0

By SCOTT McKINNEY
Sports Writer

Gulf Coast proved they were just as strong at home as they are on the road last Saturday with a 42-0 pounding of the Northeast Tigers in the opening round of the state playoffs.

The Tigers lost to Gulf Coast earlier in the year at Keenum Stadium. And the rematch was set up when Northeast finished in second place in the North Division, and Gulf Coast finished in the top spot in the South.

Northeast coach David Carnell feels that his team

has accomplished plenty in the 1983 season. "I'm proud of our kids and the things they've done," he said. "They've really worked hard, and we are really proud of them."

No one expected the Tigers to be involved in post season play at the end of the year. But dedication and determination, along with hard work, led the Tigers to a playoff berth. Northeast finished the regular season at 4-6 with a 4-2 mark in the North Division.

All the Tiger coaches agree that it is amazing that a 4-6 team could make the

state playoffs, but they didn't think it was impossible. The Tigers proved it possible this season.

Gulf Coast won the game on the strength of Allen Williams and David Grady, who scored two touchdowns. Williams runs were scoring jaunts of 5 and 31-yards. And Grady scored on runs of 16 and 70-yards.

The Tiger offense never got on track, as the Gulf Coast defense shut Northeast down and kept them away from paydirt. Northeast did manage several good drives, but penalties and turnovers cost the

Tigers several scoring opportunities. Gulf Coast led 26-0 at the half.

Gulf Coast is now favored to win the state championship. Defending national champion Northwest Junior College was knocked out of the playoff picture by upset-minded Jones. Junior College. The two south division schools, Jones and Northwest, will square off for the state title this weekend.

Northeast ended the season with a 4-7 overall mark, and a playoff spot for first year coach Carnell.

Devils On Off-Season Weight Program

By SCOTT McKINNEY
Sports Writer

Booneville High School's Blue Devil football team finished the season two weeks ago on a losing note to the Sattillo Tigers. The Devils finished the 1983

campaign at 1-9, a far cry from last seasons 6-3-1 team.

But, Blue Devil Coach Wayne Jones is optimistic about Booneville's chances for next season. And he has the squad on an off-season weight and conditioning program.

Jones feels that his team wasn't physically ready for the 1983 season. And he doesn't plan for that problem to occur again.

"We were outmuscled all over the field, especially in the trenches this season," Jones said. "We have to improve on that phase of the game if we plan to be competitive next season."

Booneville has just recently remodeled their weight training room to make it one of the best in the area. The athletes enjoy going into the new weightroom, as it gives them a sense of pride.

Recently, Tupelo policeman Roy Lee Crayton, one of the top power lifters in the United States talked with Jones and his Devil athletes, because they plan to embark on a tougher conditioning program. Jones and Crayton compete together during the summer in lifting contests.

Crayton is no small man at 6-4 and 380 pounds, he was once a top football player; first at Fulton High School, and later at Missouri-Western. He played professional ball with the Kansas City Chiefs after his college career.

Stressing that weight-lifting is the major source of most good football teams, Crayton told the BHS athletes that an off-season weight and conditioning program was what most schools lacked.

"The team that wins the



PRINTS TO BE AUCTIONED - Sam Milton, local chapter chairman of Ducks Unlimited, is shown with one of the signed and numbered limited edition prints that will be auctioned at tonight's annual Ducks Unlimited Banquet at the Frank Haney Union at Northeast Junior College. Tickets to the banquet are \$19 each and include a one-year Ducks Unlimited membership and a subscription to the organization's magazine. Call Doug Mansell at 728-3505 for tickets and more information. (Photo By Angela Smith)

NEMJC Sponsoring March 'Ski-Flee'

Northeast Junior College is sponsoring another of its annual Gadabout Trips, this time a Ski-Flee to Winterpark, CO, with an optional two-day side trip to Las Vegas during the 1984 spring break. The special package trip will give travelers an opportunity to experience fresh air and white slopes, plus neon light and casino-style excitement in the same trip.

Fifty spots have been reserved for the basic trip to Winterpark, Northeast English professor Dr. Anne Gaddis Cross said. Leaving March 10 from Memphis, the group will fly to Denver, the go on to Winterpark where they'll stay until March 15. The price for this leg of the trip is \$499 per person.

Those who choose to may take the Las Vegas excursion with no extra cost for the air fare.

The total cost of both trips is \$539 per person, and Cross emphasized the savings involved in participating in a Northeast Gadabout Tour.

For more information about the trip, contact Dr. Cross at 728-7751, extension 348.

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HOUSE FOR SALE BY OWNER: 3 Bedroom, 2 bath at 202 George E. Allen Drive. Excellent location for Booneville Middle School, City park and NEMJC. Pay equity and assume low interest loan. Call 728-3505, 728-7332 or 728-4435. 29-tfn

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FOR SALE: Want to build 2 FHA Houses. Need qualified applicants. Call 728-3835 from 8 to 5, 728-7312 after 5:00 p.m. 38-1tp

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FOR SALE: Beauty Shop for sale, Call 728-4868 or after 5:00 p.m. Call 462-7182. 36-tfn

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FOR SALE: AKC Registered Doberman Pups, Red Males, Black-Rust females, tails docked, wormed, Cliff Cartwright 728-5640 after 5:00 p.m.

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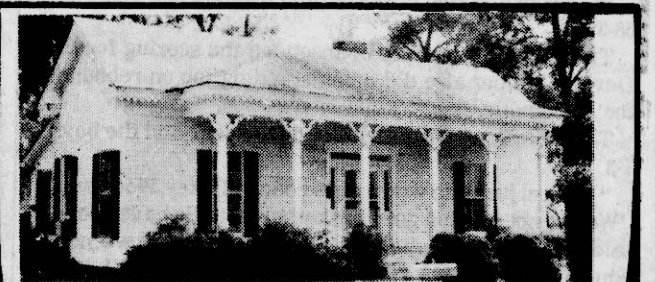
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County Estate and Home NE of Booneville 1900 sq. ft. Heated area, Heat pump, 1500 ft. basement, sunken livingroom, vaulted ceiling, 3 BR, 2 baths, 33 acres.

2 Bedroom frame home, 603 Washington St. \$22,500-Good Location

New Home Under Construction on Miller Drive, 3 Br. Solar energy design, Carport.

Country Brick Home - Recently built, 1800 sq. ft., Heated, Double Carport, porch, 3 1/2 Acre lot, \$63,000; 10 miles East of Booneville

New Candler Community - New Cedar Board Country Home, Large front porch, wood patio deck, 3 BR, 2 baths, full basement, Great room with Cathedral ceiling - 3 Acre wooded lot. \$10,000 under appraised value.

6 Miles East of Booneville, excellent Country Building spot - 3 Acres.

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MOBILE HOME SERVICE: TRANSPORTING-We'll move your mobile home, anywhere, We'll block and anchor your mobile home anytime. We'll tell you the total cost before we start. Licensed-insured-bonded. GARZA MOBILE HOMES SALES AND SERVICE, Highway 72 West, Corinth, Miss. 601-287-0345 toll free. 18-tfn

MOBILE HOME SALES

FOR SALE: NO MONEY DOWN-To qualified land owners on large selection of 2 & 3 Bedroom, 14 wide Mobile Homes at CLAYTON MOBILE HOMES OF SAVANNAH, TENN., Highway 64 East, or call 901-925-1083. 36-1tc

FOR SALE: NEWEST ARRIVAL-3 Bedroom, 1 1/2 baths, 14 x 70 Mobile Homes, Cathedral ceiling, decorator walls, breakfast bar, fully furnished, delivered and set up for only \$13,595 at CLAYTON MOBILE HOMES OF SAVANNAH, TENN. Highway 64 East, or call 901-925-1083. 36-1tc

FOR SALE: TURKEY DAY SPECIAL: This is no Turkey. 2 Bedroom, 1 1/2 bath, 14 x 60 Mobile Home. Cathedral ceiling, fully furnished, You will be thankful you saw this one for only \$11,995.00 at CLAYTON MOBILE HOMES OF SAVANNAH, TENN. Highway 64 East, or call 901-925-1083. 36-1tc

FOR SALE: 12 X 65 Mobile Home. 1971 Safeway. 3 Bedroom, 1 Bath, good condition. Call 728-6940. 38-2tp

FOR SALE: 10 x 50 Richardson, 2 Bedroom, Appliances, Plywood flooring, New carpet and linolium \$2500.00

14 x 70 interAmerican, 3 bedrooms (Large Bedrooms), 1 1/2 baths, appliances, new carpet, excellent condition \$7500.00

12 x 46 Safeway Mobile Home, 2 bedrooms, 1 bath, 1 1/2 baths, appliances, eleva **SOLD** living room \$3500.00;

Handy Man's Special, 12 x 65 Akinaire, 3 BR, 1 bath, appliances, needs repair that most anyone can do \$3250.00

12 X 65 Prince Edward, 2 Bedroom, 1 bath, needs minor repair. \$3900.00 or best offer.

12 x 60 Wickes, 2 bedroom, 1 bath, front kitchen, New carpet & Linolium \$5250.00.

Delivery and set included. All our used mobile homes has a 30 day guarantee on all appliances and plumbing, plus a 2 year guarantee against any leakage from the roofing. GARZA MOBILE HOMES SALES AND SERVICES, HIGHWAY 72 West Corinth, MS 601-287-0345, Toll Free. 23-tfn

FOR SALE: RAISED FRONT LIVINGROOM - 4 Window bay, New carpet, built in oven and cook top, 12 X 65, excellent condition \$700.00 down, 107.49 per month. Jim, Dave 534-2681, Nights 534-7332. 38-tfn

FOR SALE: I'M GORGEOUS: Just in 14 x 80, 3 bedroom, 2 bath, Mobile Home, large island kitchen, separate utility room, newest furniture decor, decorator walls, 2 bars, garden tub, cathedral ceiling, ceiling fans, Don't miss this one at CLAYTON MOBILE HOMES OF SAVANNAH, TENN., Highway 64 East, or call 901-925-1083. 36-1tc

FOR SALE: GARZA MOBILE HOMES pays on the spot cash for used mobile homes, campers and travel trailers. The phone call is on us. Call toll free 1-287-0345 ask for Randy. 28-tfn

FOR SALE: 12 X 65, 2 bedroom, 2 baths, excellent condition, lots of windows. \$800.00 down, \$122.85 per month. 534-8637 nights. 38-tfn

NOTICE

NOTICE: Experienced House Cleaner, Monday thru Friday for Professional Household. Call 365-7903 anytime. 37-2tp

NOTICE: Foundation repair, houses raised, floors leveled, sills replaced, piers added, any type foundation repaired. Over 30 years experience. Call 601-837-3840 days or 837-7907 or 685-4431 nights. 36-tfn

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

NOTICE: FOR GOOD HEALTH, LIFE OR MEDICARE SUPPLEMENT. Call or see Q.R. Loden, 728-7389. The test of insurance is at claim time. 25-tfn

NOTICE: Will keep children in my home Monday thru Saturday. Fenced yard. Playroom Call 728-3977. 38-2tp

NOTICE: I Do Sewing for the public in my home. Call 365-2561. 38-1tp

AUCTION & YARD SALES

BIG YARD SALE: 4 Miles from Big V on Highway 4 East, Next to Reeces Seed Store. Saturday only. Dolls, furniture, glassware, dishes, toys and clothes. Lots of other bargains. 38-1tp

SPECIAL AUCTION SALE: Friday, November 18th, 7:00 p.m., Edge Auction Barn, Church Street, Booneville. Antiques and collectables. Some new merchandise. A rare knife collection including: Circle C Case Knife, Case without USA, K-Bar, Switchblade, Schrade, Barlow and many more. Over 10 cases of Avon in original box. Antique dolls and Horseman dolls. Drop leaf claw foot table, Christmas items. 1 of every item will sell. PERRY EDGE AUCTION. 38-1tc

BIG GARAGE SALE: Baby Clothes, walkers, playpen, highchair, carseat, wicker layette, adult clothing, living room suite, 2 blue velvet chairs and lots more. Friday 9-5, Saturday, 9-5, No Early sales please. Highway 4 East, 1/2 mile from Big V. 38-1tp

SPECIAL SALE: At Braddock's Auction on November 17th, Thursday night, Located between Rienzi and Biggersville on Highway 45 North. For one Dealer. One item will be sold to the highest bidder. Free item will be given away. Eva and Wayne Smith. 38-1tp

YARD SALE: 308 9th Street, Several families. Saturday, November 19th, from 8:00 a.m. Until. 38-1tc

CARPORT SALE: Saturday, November 19th, 210 Massey Street, East of Big Star. Clothes, plenty of jeans, Glassware, Toys, much more. 38-1tp

Wayne's Radiator Shop
REPAIR-RADIATORS, HEATERS, WATER PUMPS 33-TFN
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TRY ODORLESS SURE KILL. ALL YOU CAN LOSE IS YOUR ROACHES. GUARANTEED.
FOODWAY SUPERMARKET 4-14-TP

DOZER WORK
DIRT WORK, HAVE KG BLADE & BRUSH RAKE.
JAMES WHITE
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POLITICAL ANNOUNCEMENTS

The following candidates authorize and have paid for the announcement that they are seeking nomination to the offices named, subject to the action of the voters in the primary elections:

• Governor
LEON BRAMLETT (R)
WILLIAM A. (Bill) ALLAIN (D)

• Lt. Governor
BRAD DYE (D)

• Secretary Of State
JERRY GILBREATH (R)
DICK MOLPUS (D)

• State Treasurer
BILL COLE (D)

• Commissioner Of Agriculture & Commerce
JIM BUCK ROSS (D)

• Attorney General
ROGER GOOGE (R)
ED PITTMAN (D)

• Auditor Of Public Accounts
RAY MABUS (D)

• Public Service Commissioner Northern District

D. W. SNYDER (D)

Crowe's Grocery & Clothing
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Men & Ladies Jeans - Levi's, Chic, Lee - All Good Prices
One Rack Ladies Dresses & Blouses - \$5.00
Children - Shirts, Jeans, Coats For Winter - \$4.95
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(Across from Fred's)
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SCHWEIGER INDUSTRIES
A Nationally Known Upholstery Furniture Manufacturer, Is Seeking An Experienced Upholstery Supervisor. Candidate Must Have 3 Years Supervisory Experience In A Quality Enviroment. Salary Commensurate With Ability. Apply In Person From 7:00 a.m. Until 4:30 p.m. Monday Thru Friday, Or Send Resume And Salary Requirements To Schweiger Industries. 38-2tc

DOZER WORK
George Darst
\$30 HR. MIN. 3 HRS. WITHIN 15 MILES OF JACINTO
462-5885 462-7043 35-1tp

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For Greenhouses, patios, mobile home underpinning, 10-15-20-25' sq. ft.
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SCHWEIGER INDUSTRIES, A LEADER IN UPHOLSTERY FURNITURE IS SEEKING EXPERIENCED UPHOLSTERS. OUR UPHOLSTERS MAKE OVER \$300.00 WEEKLY. WE ARE LEADERS IN WAGES AND BENEFITS IN A PLEASANT WORKING ENVIRONMENT. IF YOU ARE INTERESTED IN JOINING OUR PRODUCTIVE TEAM, PLEASE APPLY IN PERSON FROM 7:00 A.M. UNTIL 4:30 P.M. MONDAY THRU FRIDAY. 38-2tc

Spend 5 Minutes With Us And Watch T.V. Tonight.
T.V.'S, STEREO'S, WASHERS, DRYERS, STOVES, FREEZERS, REFRIGERATORS, MICROWAVES, VIDEO RECORDERS, FURNITURE:
• 100% RENT APPLIES TO OWNERSHIP
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• NO DEPOSITS • NO LONG TERM OBLIGATION
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QUASAR COLLEGE STREET - BOONEVILLE, MISS. - PHONE 728-2521 KELVINATOR

OUTLET HOME SUPPLY
Hwy. 72 East - Corinth, Miss.
Phone 287-7503
New Store Hours:
Monday-Friday - 8:00 a.m. - 7:00 p.m.
Saturday - 8:00 a.m. - 3:00 p.m.

NEW SHIPMENT OF CARPETS
Carpet - Plush & Sculptured - SEVERAL COLORS.....SQ. YD. \$3⁹⁹ - \$4⁹⁹
Carpet - HEAVY PLUSH - (VALUES TO \$20.00).....SQ. YD. \$8⁹⁹ - \$9⁹⁹
Carpet Commercial & Kitchen - NEW SHIPMENT- LARGE SELECTIONSQ. YD. \$3⁹⁹ - \$4⁹⁹
Vinyl - CONGOLEUM, ARMSTRONG, GAF, MANNINGTONSQ. YD. \$1⁹⁹ - \$4⁹⁹
Oak Parquet - PECAN FINISHED, WINDSOR OAK & STANDARD.....Sq. ft. \$1⁹⁹ - \$2⁹⁹
Light Fixtures - LARGE SELECTION1/2 LIST PRICE
Lamps - NEW SHIPMENT-, BRASS, CERAMICS, TOUCHTONE, ETC.\$12⁹⁹ - \$67⁹⁹
Lamp Shades - LARGE SELECTION\$8⁰⁰ - \$17⁹⁹
Wallpaper - LARGE SELECTION IN STOCKS/R 99¢ - \$7⁹⁹
Vanities - WITH MARBLE TOP2ft. - 6ft. \$59⁹⁹ - \$189⁹⁹
Bath Accessories - ANTIQUE BRASS, BRASS & OAK, CHROME, LOW DISCOUNT PRICES.
New Shipment of Recliners & Rocker Recliners -\$149⁹⁹
Free Estimates, Expert Installation
Financing Available

WANTED Pine
• Standing Timber
• Logs
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Contact:
Mike Townsend
Office Phone: 601-983-7311
Home Phone: 601-489-4024
Weyerhaeuser

HAUCTION
Tuesday, November 22, 1983
11:00 A.M.
Handy Dan's Grocery, 908 Washington Street, Booneville, Mississippi on highway 4 West. Booneville is about 25 miles south of Corinth and about 25 miles North of Tupelo on Highway 45. Turn West on Highway 4 go about 1/2 mile on the right you will see it. This sale is conducted as a secured party sale for the small business administration and or The U.S. Government. The sale will be conducted according to their guidelines on an as is where is basis with no guarantee as to condition and no liability on the part of the government or Gillentine Auction Co.
Groceries
1 used Composting Scales
1 Sharp cash register
1 Secretarial Desk
1 Secretarial Chair
1 Four drawer file cabinet
1 calculator
1 ice machindoor
1 work table
1 3-door cooler
1 Stainless Steel 3 compartment sink
1 Chicken warmer
1 Merchandizing Stainless Steel cart
1 Stainless Steel bottle cart
1 Sharp Electronic Cash Register
1 Check out Counter
1 Sharp Pumps Machine
30-foot wall shelving
1 used Warren 5 desk Dairy Cooler
1 used Warren 3 deck Meat Cooler
1 used 3-door Masterbilt Freezer
96 feet of Condula Shelving
60 feet of Wall Shelving
6 Shopping Carts
Any and all fixtures and equipment situated in Handy Dan's Grocery Store, Booneville, Mississippi, as of this date and not specifically itemized above.
All inventories of Handy Dan's Grocery Store located in Booneville, Mississippi, on Washington Street as of this date and not specifically itemized above.
EXPLANATION X 11 Morning of Sale or the Day Before by Appointment.
TERMS OF SALE: Cash, Gifted Check, Letter Of Credit
Gillentine Realty & Auction
Auctioneers: DAVID GILLENTEINE JR. HARRY COLEMAN
207 N. Church
Tupelo, Mississippi 38801
Phone 842-6328
Auctioneers: DAVID GILLENTEINE III DAVID WIGGINTON

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Good Location, Gasoline Deposit required, contact
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Play Dragon Lair Great New Lazer Game At Worlds Of Fun

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TONIGHT - BARGAIN NIGHT
ALL SEATS \$1.50
"Never Say Never Again"

PRENTISS DRIVE-IN
FRI.-SUN.- 7:00 P.M.
3 FEATURE
\$5.00/Carload
(1) THEY DO IT ALL "Baby Dolls"
(2) FIRST AREA RUN AWESOME

COLLEGE CINEMA
FRI. THRU THURS. - SAT. & SUN. MATINEE

Deathstalker
THE LAST GREAT WARRIOR KING.
RICHARD HILL & BARBI BENTON
(3) ADULTS ONLY NO ONE UNDER 17

Rebel Rocker
EDDIE AND THE CRUIZERS
(PG)

Starring CAROL CONNERS "Naked Cheaters"

SUITOR'S MEAT CO.
RIENZI, MISS.
Custom Slaughtering
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GET YOUR COUNTRY HAMS FOR CHRISTMAS AT SUITOR'S
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NEW LISTING
3-BDR., 2 BATH, LARGE LANDSCAPED CORNER LOT, 1/2-BASEMENT, GOOD BUY.
3-BDR., BRICK, 1 1/2 BATH, ON 4 1/2 ACRES, 20X30 CONCRETE BLDG., WATER AND ELECTRICITY, NICE LOCATION.
2-BDR., 2 BATH, CORNER LOT, NICE NEIGHBORHOOD, BALDWIN AREA.
3-BDR., 1 1/2 BTH., FRAME-18 ACRES-16.5 FENCED PASTURE LAND, ONLY A FEW MINUTES FROM CITY ON OLD MARIETTA ROAD.
3-BDR., 2 BTH., BASEMENT, LARGE LOT, CLOSE TO LAKE MOHAWK
2-BDR., 1 1/2 BTH., BRK. MINT CONDITION-CLOSE TO LAKE MOHAWK
11 ACRES-6 TIMBER-3-BDR., BRICK HOME-NEW ROOF AND CONCRETE DRIVE- CLOSE TO BOONEVILLE HEADSTART
CLOSE TO SCHOOL AND INDUSTRIES, 2-BDR., FRAME, 1 BTH., LARGE FENCED BACK YARD, WITH LARGE PECAN TREES.
Other properties available... call
Sue Michael/associate or Barbara Merrill/associate
728-4062 728-8207

Altitude News

By BLINDA DUNAWAY
Correspondent

The second monthly meeting of parents of the Hills Chapel Headstart Center was held on Monday night in the school cafeteria. Dr. Jeff Johnson, who is doing dental work on the children, was guest speaker. He showed X-rayed pictures and discussed with the parents problems that can arise from improper dental care and ways in which to prevent them.

Members of the center committee chosen for the new school session are James Downs, chairman;

Sherron Barron, Vice-Chairman; Blinda Dunaway, Secretary, Lana George, Assistant Secretary, W.A. Laster, Parliamentarian; Larry George and Freda Barron, Center Representatives.

Members of the Personnel Committee are Linda White, Chairman; Shirley Johnson, Anita Shackleford, Frances Johnson and Gladys Flurry.

The Education Committee members are Rebecca Penny, chairman; Loyce Holley, Gladys Flurry, Karen Williams, and Jacky Bullock.

The Grievance Committee consists of Alice Green, chairman; Sammy Wigginton, Curtis Johnson, Jamie Holley, and Wayne Alexander.

Members of the Nutrition Committee include Cathy Alexander, chairman; Lana George, Henry Green, Anita Bullock and James White.

The Health Committee members are Earnestine White, chairman; Anita Wigginton, Carolyn Tarr, Rebecca Penny and Nelda Laster.

The Finance Committee members are Anita Shackleford, chairman;

Henry Green, Curtis Johnson, Melvin Laster, and Sammy Wigginton.

Members of the Program Planning Committee are Anita Bullock, chairman; Karen Williams, Belinda Webb, Linda Laster and Cathy Alexander.

The Parent Involvement-Social Services Committee members are Shirley Johnson, chairman; Alice Green, Anita Wigginton,

Linda Laster and Nelda Laster.

Monthly meetings are scheduled for each second Monday night of each month at 7 in the Hills Chapel School cafeteria.

Bro. L.D. Willis of Cherokee, Ala., was guest speaker at Carter's Chapel Church of Christ on Sunday morning. Bro. Willis is planning his next missionary trip to

Singapore, India and Thailand to begin on Dec. 9. Funeral services were held on Friday for Ernest Mooney with burial at Moorman Cemetery.

Visiting in the home of Mr. and Mrs. Ralph Hare on Wednesday night were Mr. and Mrs. Harry Pennington of Virginia, Lucille Hare, Irene Hare, Evelyn Hopkins, Mr. and Mrs. Dickie Fugitt and Deanna.

Pennington of Virginia were overnight guests of Lucille Hare on Wednesday night. The Penningtons were enroute to Arkansas.

Herlon Taylor and Steve Taylor of Louisiana spent the weekend in our area visiting with family and friends. They stayed overnight with Estelle Taylor on Friday. On Saturday Herlon, Steve, Estelle, along with Lucille Hare and Eudell Phillips

visited with Mrs. Lillie Arnold and Mrs. Louvenia McCreary.

Georgia Hopkins of Natchez is visiting for a while with Lucille Hare. Mr. and Mrs. Lester Hare and Mrs. Billie Hare were Sunday afternoon visitors.

Georgia Hopkins and her daughter Sarah French of Natchez were over night visitors of Mr. and Mrs. Dewey Stacy in Rienzi on Wednesday night.

Home Economist

By
PATTY K. ROBINSON
Extension
Home Economist

Every holiday has its own emphasis, but at Thanksgiving, we think especially about the things in our lives that make us comfortable and happy. This together with "plenty of rich food," is part of our Thanksgiving tradition. The feeling of thankfulness for what we have now - this day - is one of the greatest ideas we can help our children understand.

Although anytime can be "Turkey Time," nearly half the nations turkeys are marketed during November and December.

When you purchase your holiday bird, allow enough poundage - the whole bird, allow ¾ to one pound of meat per serving for a turkey weighing under 12 pounds.

As the size of the bird increases, the proportion of meat to bone increases.

Thawing Turkey

If you purchase frozen raw turkey for the holidays, be sure to thaw it carefully so it will be safe to eat. You can thaw whole turkeys in either

of the following ways. However, turkey parts should only be thawed in the refrigerator.

- In the refrigerator, in the original wrapping or lightly covered with waxed paper if poultry is unwrapped. Place turkey on a tray for easy handling and to catch any drippings. Thaw until pliable.

If cut-up pieces are separated by double pieces of freezer paper, they will thaw more rapidly if placed individually on the tray.

Allow time for thawing raw turkey in the refrigerator as follows:

4 to 12 lbs. - 1 to 2 days
12 to 20 lbs. - 2 to 3 days
20 to 24 lbs. - 3 to 4 days
Large pieces (half, quarter, half breast) - 1 to 2 days

Boneless roasts - 12 to 18 hours

- In a cool room, in a double-wall paper bag. Place turkey in paper bag. Close bag tightly. Place turkey on a tray for easy handling and to catch any drippings. Thaw in a cool room, 70 F. or below, until pliable. If these instructions cannot be followed exactly, turkey must be thawed in the refrigerator. A 12- to 24-

lb. turkey will take 15 to 20 hours to thaw.

Thawing times with either of these methods will be shorter if giblets and neck are not placed in body cavity.

After poultry is thawed, prepare it for cooking in the same way as chilled, unfrozen poultry. Cook poultry promptly after thawing.

Time Chart for Roasting Turkey

7-10 lbs. - 325 degrees - 3-3½ hours
10-14 lbs. - 325 degrees - 3½-4 hours
14-18 lbs. - 325 degrees - 4½-5½ hours
18-20 lbs. - 325 degrees - 6-6½ hours
20-24 lbs. - 325 degrees - 7-8½ hours

Roasting In Aluminum Foil

Using heavy duty foil, bring torn edges together above the turkey, fold then fold again, pressing foil down close to fowl. Fold ends over, pressing close to bird. Place on rack in shallow pan; do not add water or cover. Place in preheated oven at 425 degrees. Open foil the last 20 minutes of cooking time to finish browning turkey.



AN EXAMPLE OF HOLIDAY DECORATIONS - The Prentiss County Extension Homemakers Clubs and the Northeast Junior College Home Economics Club will sponsor a Holiday House Tuesday, Nov. 22, from 9 a.m. until 4 p.m. in the Northeast Home Economics Department. A sit down demonstration on microwave cooking and conventional cooking will be held at 1:30 p.m. Other instruction will be offered in making lace Christmas ornaments, napkin folding, smocking Christmas balls and other ideas. Pictured are (l-r) Barbara McCoy, chairman of the Home Economics Department at NEMJC, and Patty Robinson, Extension Home Economist. (Photo By Angela Smith)

8 to 10 lbs., 425 degrees, 18-16 minutes per pound; 12 to 15 lbs., 425 degrees, 16-14 minutes per pound and 16 to 18 lbs. 425 degrees, 14-12

minutes per pound. NOTE: Add three to five minutes per pound for stuffed birds. Do not partly roast turkey on one day and

complete roasting the next day !!! This can be dangerous because of the possible contamination.

Help Prevent Birth Defects -
The Nation's Number One
Child Health Problem.

PHOTOGRAPHY BY RONNIE

OVER THE PAST 9 YEARS I HAVE PHOTOGRAPHED OVER 25,000 CHILDREN IN NORTH MISSISSIPPI.

FREE DRINK SIZE COLOR PORTRAIT OF YOUR CHILD OR FAMILY

ASK YOUR NEIGHBORS... THEY KNOW ME. I SPECIALIZE IN CHILDREN'S PORTRAITS. I USE THE LATEST IN PHOTOGRAPHIC EQUIPMENT. KIDS LIKE ME AND MOTHERS HAVE CONFIDENCE IN ME... THEY LIKE MY PRICES TOO. TO HUNDREDS OF CHILDREN AND THEIR PARENTS I AM MR. PIX.

Booneville Discount Drugs
Highway 45 North
Booneville, Miss.
FRI., NOV., 18
11:00 a.m.-5:30 p.m.
LAST TIME BEFORE CHRISTMAS

ONE SITTING PER FAMILY GROUPS WELCOME

PHOTOGRAPHY BY RONNIE
P.O. BOX 277
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FOOD STORES

THESE SPECIALS GOOD THRU THANKSGIVING.
SEE OUR 4-PAGE COLOR CIRCULAR INSIDE FOR ADDITIONAL SPECIALS.

COKE'S
6-32-OZ. CARTON
\$1.89
PLUS DEPOSIT

TOM'S POTATO CHIPS 8 OZ. **99¢**
CRABAPPLE SAUCE 16 OZ. **2/\$1.00**
CUT YAMS 30 OZ. **59¢**

ARMOUR OR FLAVORITE SELF-BASTING TURKEYS
18-22 LBS. AVERAGE
POUND 49¢

Martha White FLOUR
77¢
PL. or S.R. 5-lb. bag
LIMIT-1 WITH OTHER PURCHASES

PHILADELPHIA CREAM CHEESE 8 OZ. **89¢**
KRAFT CHEESE SINGLES 12 OZ. **\$1.59**
EMPRESS MANDARIN ORANGES 2-11-OZ. CANS **\$1.00**

GROUND BEEF
5-LB. PKG. OR MORE
POUND 89¢

SALLY'S MILK
GALLON **\$1.67**

SEALTEST SOUR CREAM 8 OZ. **49¢**
SALLY'S BROWN-N-SERVE ROLLS 3 PKGS. **\$1.29**
NORTHERN NAPKINS 250 COUNT **\$1.29**

\$150.00 JACKPOT THIS WEEK
BE SURE TO GET YOUR CARD PUNCHED

BLUE BONNET MARGARINE 2 LB. PKGS. 4-STICKS **79¢**
NORTHERN TISSUE 4-ROLL PKG. **99¢**

FLAVORITE CHUNK TUNA 6½-OZ. CAN **69¢**
CHAMP DOG FOOD 20-LB. BAG **\$2.59**
QUARTERLOIN PORK CHOPS POUND **99¢**

Pillsbury Plus Cake MIXES
Assorted 18½ OZ. BOX **69¢**

DEL MONTE PINEAPPLE
CHUNK, CRUSHED, SLICED, TIDBITS, 15¼-OZ. **59¢**

ZESTA CRACKERS
POUND BOX **78¢**

KELLY'S CHILI WITH BEANS 15-OZ. CAN **69¢**
PEPSIS
DIET PEPSI, PEPSI-FREE MTN. DEW 2-LITER BOTTLE **\$1.09**

Agriculture

County Agent's Report

The Banner-Independent

By
CLIFFORD J. HAMPTON
County Agent

Now is the time to test your soil. Collect the samples throughout November, December and January to get faster service and have the results of the soil tests in time to serve as a guide for buying and applying fertilizer.

amount of lime and fertilizer needed on each field. Proper use of fertilizer and lime helps insure high yields and greater returns from each acre.

The soil is tested for ph level, nitrogen, phosphorous, potash, calcium, magnesium, zinc, manganese, organic matter and total soluble salt contents.

The pH value of each

sample shows whether the soil is sweet or sour. If the soil is sour or acid, a test is made to find out how much ground limestone must be used to sweeten it.

The soil is also tested for the mineral content to determine which minerals should be added to the soil to increase yields.

The percentage of organic matter in the soil is used in Mississippi primarily as an

aid in estimating herbicide application rates.

Total soluble salts or electrical conductivity is an index of overfertilization or of the presence of natural soil salts. Excess soil salts may cause poor crop performance or death of crop plants.

For best results, soil samples should be taken every two or three years. If the land use or production

goals are changed, new samples should be taken for revised fertilizer recommendations.

Samples should be taken when the ground is dry enough to work readily. Take samples from at least 15 to 20 different places in a five acre area. Sample each field and each different kind of soil within a field or garden.

Collect your soil samples

this month to avoid poor weather and the rush season as planting season approaches.

Information sheets, soil sample boxes and mailing containers are available at the Extension office.

Lime Needs

The pH analysis is considered to be single most critical test performed by the Extension Soil Testing

Department. The pH of the soil affects how available some plant food elements are to plants and how efficiently others may be used.

Over the last five years, the Soil Testing Department has analyzed 430,000 soil samples. Of the soil samples taken, 25 percent has a pH below 5.4 indicating a need of 2 million tons of lime annually.

The \$1.5 billion average

value of Mississippi crops over the last five years may have been reduced by as much as \$50 million by low pH levels along.

These figures emphasize the need for soil testing to determine lime needs and pH levels in fields.

For more information on soil testing and lime needs call 728-5631, 728-7092, or come by our office on 404 East Church St.



PRESENTED CERTIFICATES - Farmers Home Administration District Director Talmadge Finch (center) presents Martha W. Massey and Marion H. Mills certificates of merit.

ASCS Report

A major change in how hospitals are reimbursed for care provided under the Medicare program in Mississippi is now in place. Effective October 1, the new payment system, called Diagnosis Related Groups (DRGs), will reimburse hospitals for Medicare patients based on patient diagnosis, or prospectively.

In the past, hospitals were reimbursed according to the number of patients, and patient days used by Medicare recipients.

"Medicare patients will experience no reduction in the quality of treatment, and no increase in personal expenditure under the prospective payment

system," said Sister Josephine Therese, Administrator of St. Dominic-Jackson Memorial Hospital and 1983-84 Chairman of the Mississippi Hospital Association. "The DRG system will encourage efforts to reduce the rate of increase in health care costs."

After an initial phase-in period, Medicare inpatient hospital care will be paid for by the federal government according to a predetermined fixed schedule of prices, based on 470 diagnosis related groups, and average costs of treating Medicare patients in each DRG. Medicare

patients will be matched to the appropriate DRGs, and federal payment will be made accordingly, with allowances for regional and urban-rural cost differences.

"Under prospective payment, however, the fixed schedule of prices will reward efficiency and penalize excessive expenditures," Sister Josephine continued. "Hospitals operating within the DRG prices will realize a profit on those DRGs. Those operating outside the DRG limits will experience a loss. There is a dual incentive to make a profit and at the same time hold down costs."

According To ASCS

PIK Cotton Entitlements Delayed By 40 Days

Cotton farmers who participated in the 1983 payment-in-kind program will receive their entitlements nearly 40 days late, a U.S. Department of Agriculture official said today.

C. Hoke Leggett, associate administrator of USDA's Agricultural Stabilization and Conservation Service, said late changes in legislation governing the cotton portion of the PIK program are chiefly responsible for the delays.

He said the ASCS Kansas City Commodity Office plans two mailings of cotton entitlement information to county offices. For counties with entitlement dates of Oct. 1 and earlier, the mailings should be completed by Nov. 7. For counties with an entitlement date of Oct. 15, mailings should be completed by Nov. 22, Leggett said.

The entitlement information includes the number of bales of Commodity Credit Corporation-owned cotton due to a PIK participant and its location. This is the cotton a farmer is scheduled to receive under the program from CCC inventories.

However, Leggett said, last summer's drought so greatly reduced crops in

some areas that a number of producers may be unable to produce enough cotton to meet the 40 percent "harvest for PIK" provision.

Leggett said ASCS county offices soon will forward information on drought-

stricken farmers so USDA then can allocate any additional amount to meet a producer's shortage under harvest for PIK. He said USDA plans to complete this review and start allocating cotton by early next month.

Timberline

By ROBERT THORNTON
County Forester

A long time ago I read that no animal in the wild ever dies of old age, for if an animal becomes weak from age, disease or injuries he becomes prey to a stronger animal. There probably are exceptions, but the point is made.

So it is with a tree. Even in nature, forces outside the tree usually cause its demise... disease, lightning, ice or wind storms, drought, insects, malnourishment, lack of light. Fire.

Some trees grow barely into "infancy," if the seed germinates at all, because competition for food, water and light can be fierce in nature. Also, when trees are young they are vulnerable to critters who like to eat them or who accidentally step on them. Or they might hang onto life tenuously despite

too little nourishment or light, growing spindly and weak, finally becoming victim to wind, perhaps, or, in a weakened state, attracting insects or diseases which further weaken them, gradually and finally sapping life altogether.

Even a healthy tree grows so large that eventually its growth is slowed by the fact it is large. As trees grow taller and limbs spread more widely, the life-giving processes decline... respiration becomes difficult, growth is less vigorous, cells renew themselves at a declining rate... and the tree is less and less able to send water to the leaves and food to the roots. Leaves become smaller, dieback of branches begins, injuries do not repair themselves as quickly as they once did. As with the weak, spindly tree,

insects and diseases attack the older tree because it does not have the strength to fight back.

The possible life span of a tree varies with its species. For some mysterious reason, smaller trees usually have shorter lives than large ones, though there are exceptions. The bristlecone pine, for instance, is a small tree because it grows in harsh conditions but it is believed to be the oldest living thing on earth (up to 4,600 years old).

However, the largest tree on earth is also one of the oldest in more ways than one, for the Sequoia is a survivor of a geological age which ended 55 million years ago. Growth rings tell us that an individual Sequoia can live more than 3,000 years.


Our own beautiful live oaks are among long-lived

trees. It has been said that a live oak grows for 200 years, lives for 200 years, and dies for 200 years.

There is nothing we can do to make a tree live forever, of course, but there are things we can do to make it live longer and remain more

healthy and beautiful.

For more information on how to maintain your shade tree in the best way, contact the Mississippi Forestry commission office in your county or write the main office at 908 Robert E. Lee Building, Jackson, 39201.



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 728-4846.

File Early For Drought Assistance Loans

Secretary of Agriculture John R. Block advises eligible farmers to submit promptly their applications for drought assistance from USDA's Farmers Home Administration, even if their crops are not yet completely harvested.

"I strongly encourage farmers in designated counties who think they are eligible for emergency loans to apply right away so we can begin processing their applications," Block said.

"Even though a harvest may not yet be completed or exact losses certified, the applications may be filed now in county Farmers Home Administration offices. Once that is done, farmers can wait until losses are determined before providing final information to support their applications."

If they wait until the filing deadline - six months after the county is designated - farmers risk delays in receiving loans because of the rush of last-minute applications, the secretary said.

Block also assured farmers they would not be adversely affected if portions of the disaster loan

program are changed.

"I want those farmers who do file early to be assured that if any changes should be made in the authorizing

legislation, we will support such changes being made retroactive to the time the designations were made," he said.

McMILLAN FUNERAL HOME

In addition to the rates on \$900.00 which we published in last week's paper we can also write up to \$10,000 on another policy. The rates up to \$1,500.00 are below, this policy pays double for accidental death, rates are the same for life. (Also available in 15 years and 20 years paid up policy.) (1 month discount by the year) (See us for your Funeral Insurance Needs)

Age	\$500	\$750	\$1,000	\$1,250	\$1,500
1	.60	.88	1.12	1.36	1.63
3	.61	.90	1.14	1.38	1.66
5	.64	.94	1.20	1.46	1.75
7	.66	.97	1.24	1.51	1.81
9	.70	1.03	1.32	1.61	1.93
11	.73	1.08	1.38	1.68	2.02
13	.77	1.14	1.46	1.78	2.14
15	.81	1.20	1.54	1.88	2.26
17	.85	1.26	1.62	1.98	2.38
19	.89	1.32	1.70	2.08	2.50
21	.94	1.39	1.80	2.21	2.65
23	.99	1.47	1.90	2.33	2.80
25	1.05	1.56	2.02	2.48	2.98
27	1.11	1.65	2.14	2.63	3.16
29	1.18	1.75	2.28	2.81	3.37
31	1.26	1.87	2.44	3.01	3.61
33	1.34	1.99	2.60	3.31	3.85
35	1.43	2.13	2.78	3.43	4.12
37	1.53	2.28	2.98	3.68	4.42
39	1.64	2.44	3.20	3.96	4.75
41	1.76	2.62	3.44	4.26	5.11
43	1.89	2.82	3.70	4.58	5.50
45	2.03	3.03	3.98	4.93	5.92
47	2.19	3.27	4.30	5.33	6.40
49	2.38	3.55	4.68	5.81	6.97
51	2.57	3.84	5.06	6.28	7.54
53	2.79	4.17	5.50	6.83	8.20
55	3.04	4.54	6.00	7.46	8.95
57	3.31	4.95	6.54	8.13	9.76
59	3.62	5.41	7.16	8.91	10.69
61	3.96	5.92	7.84	9.76	11.71
63	4.35	6.51	8.62	10.73	12.88
65	4.78	7.15	9.48	11.81	14.17
67	5.30	7.93	10.52	13.11	15.73
69	5.91	8.85	11.74	14.63	17.56
71	6.61	9.90	13.14	16.38	19.66
73	7.41	11.10	14.74	18.38	22.06
75	8.33	12.48	16.58	20.68	24.82
76	8.84	13.24	17.60	21.96	26.35

(rates figures age your next birthday)



Kentucky Fried Chicken

HIGHWAY 45 NORTH - BOONEVILLE, MISS.
728-4782

12-PIECES KENTUCKY FRIED CHICKEN

- 1 PINT SLAW
- 1 PINT POTATOES & GRAVY
- 6 BISCUITS

\$6⁹⁹

CHICKEN 'N' BISCUIT

99¢





THIS AD GOOD THRU
NOVEMBER 23, 1983.

\$30.00 Required To Redeem
Both Purchase Items

WE WILL BE CLOSED
THANKSGIVING DAY
WE WELCOME AND
APPRECIATE FOOD STAMP
SHOPPERS



Thanksgiving

FESTIVE

HYDE PARK FRESH 4-6 LBS. AVERAGE
Frozen Hens lb. **69¢**

BOSTON BUTT
Pork Roast lb. **99¢**

BAKER'S
Chocolate Chips 12-oz. pkg. **\$1.09**
LIBBY'S SOLID -PACK
Pumpkin 16-oz. can **59¢**

BUTTERSCOTCH, VANILLA, CHOCOLATE
Log House Candquick each **\$1.99**
PRIDE-OF-ILLINOIS WHOLE KERNEL
Corn 16-OZ. CAN **2/89¢**

HYDE PARK SELF BASTING TURKEYS

TOM
18 LBS. & UP LB. **49¢**

HENS
10/18 LBS. AVERAGE LB. **69¢**

—WITH POP-UP TIMER—

Ocean spray CRANBERRY SAUCE 16 OZ. CAN **59¢**

FRESH **Pork Steaks** lb. **\$1.39**
FRESH **Pork Spare Ribs** lb. **\$1.29**
FRESH GULF COAST **OYSTERS** 12-oz. jar **\$2.29**
USDA CHOICE BONELESS **Round Roast** lb. **\$2.29**
BONELESS USDA CHOICE **Sirloin Tip Roast** lb. **\$1.99**
WHOLE USDA CHOICE **Rib-eye Loin** lb. **\$3.49**

Bryan Wieners 12-oz. pkg. **\$1.09**
HYDE PARK **Pimento Spread** 12-oz. cup **\$1.19**
BRYAN **Pork Sausage** lb. **\$1.49**
BRYAN WHOLE **HAM** Southern Delight lb. **\$1.79**
BRYAN SMOKY HOLLOW **Smoked Sausage** lb. **\$1.99**
HYDE PARK **Sliced Bacon** full pound **\$1.49**

EAGLE BRAND
Condensed Milk 14-oz. can **\$1.29**
REYNOLD'S
Turkey Bags 2-ct. pkg. **79¢**

ROSEDALE
Sweet Peas 15-OZ. CAN **2/79¢**
DEL MONTE
Pineapple SLICED, CRUSHED, TIDBITS, 15 oz. each **69¢**

HYDE PARK CAN HAM
\$4.79
3-LB. CAN

SUNFLOUR FLOUR 5-LB. BAG **79¢**

KRAFT MIRACLE WHIP QUART JAR **\$1.39**
BLUE PLATE MAYONNAISE QUART JAR **\$1.49**

MAXWELL HOUSE
Instant Coffee 10-oz. jar **\$4.29**

KRAFT
Mini-Marshmallows 10-OZ. BAG **2/89¢**

BETTY CROCKER CAKE MIX BOX **69¢**
WHITE, YELLOW, BUTTER, DEVIL FOOD

LUVS CONVENIENT PKG.
Diapers Reg. \$9.93 **\$8.99**

TRAIL BLAZER
Dog Food 25-lb. sack **\$3.89**

ZESTA CRACKERS FULL POUND **79¢**

HYDE PARK ALUMINUM FOIL HEAVY DUTY ROLL **99¢**

CAMPBELL'S SOUP 3/\$1
CREAM OF MUSHROOM

NORTHERN NAPKINS 140-CT. PKG. **59¢**

DAIRY Specials

KRAFT ORANGE JUICE QUART SIZE **89¢**

JACKSON'S GRADE LARGE EGGS DOZEN **79¢**
LIMIT 6 PLEASE

TURNER Sour Cream 8-OZ. CUP **2/\$1.00**

PILLSBURY Pie Crust ALL READY 15-OZ. **\$1.49**

KRAFT PHILADELPHIA CREAM CHEESE 8-OZ. PKG. **79¢**

HYDE PARK BISCUITS SWEET MILK OR BUTTERMILK **4/69¢**

This Coupon Good For
Double Quality Stamps
On All Your Purchases
ANY DAY OF THE WEEK
WITH THIS COUPON.
Coupon Expires 11-23-83. Limit 1 per family.

LAST WEEK TO
REDEEM DOUBLE
STAMP
COUPONS

WALDEN-ROWLAND COUPON
BIG STAR
COUPON
Crisco
3 lb. can
\$1.99
With this coupon & \$15**
additional grocery purchase
excluding milk, tobacco,
Expires November 23-1983
Limit 1 coupon per customer.

WALDEN-ROWLAND COUPON
BIG STAR
Kraft Parkay Oleo
16oz. size
3/\$1.00
With this coupon & \$15**
additional grocery purchase
excluding milk, tobacco,
Expires November 23-1983
Limit 1 coupon per customer.

FROZEN
PET RITZ PIE SHELLS
PET RITZ Sweet Potato Pi
WEST PAC Whole Strawberry
Fresh Frozen Co
Sack-O-Corn

FOODS TO FILL YOUR FAMILY

giving



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.



LUCKY LEAF
Cherry Pie Filling 22-oz. can \$1.65

Red Label Karo
BAKER'S ANGEL FLAKE
Coconut 16-oz. size 89¢
14-oz. bag \$1.09

BETTY CROCKER
Cake Flour 32-oz. box \$1.29

SHOWBOAT
Cut Yams 29-oz. can 79¢

Regular and New Butter Flavor

WITH COUPON & \$15.00 PURCHASE

3 LB. CAN

\$1.99

Pepsi-Cola, Diet Pepsi, Mountain Dew

2-LITER SIZE EACH

99¢

Take The Pepsi Challenge . . Taste The Difference

LIMIT 6 PLEASE

VEET SUE
Chicken Broth 14 1/2-oz. can 3/\$1.00

HEINZ
Kosher Dill Spears 24-oz. jar \$1.29

RAFT
Marshmallow Creme 7-oz. jar 69¢

EMPRESS
Mandarin Oranges 11-oz. can 79¢

UNCLE BEN'S
LONG GRAIN OR WILD RICE
6-oz. BOX \$1.19

KRAFT PARKAY OLEO

16-oz. PKGS.

3 FOR \$1

WITH COUPON AND \$15.00 PURCHASE

Hyde Park Tuna 6 1/2-oz. can 69¢

HUNT'S
Manwich 16-oz. can 89¢

HYDE PARK
ROLLS BROWN 'N' SERVE
12-CT. PKG. 2/\$1.09

CONTADINO 8-oz. CAN
Tomato Sauce 4/\$1.00

Richtex 42-oz. can \$1.35

LIBBY'S
Pink Salmon 7 3/4-oz. can 99¢

SHOWBOAT 14 1/2-oz. CAN
Pork 'N' Beans 3/\$1.00

HYDE PARK
Apple Juice 64-oz. size \$1.39

CRISP 'N' FRESH

CELERY

EACH JUMBO STALK

49¢

GENERIC
Black Pepper 4-oz. BOX 2/\$1.00

Hunt's Ketchup 32-oz. size \$1.19

HYDE PARK SUGAR

5-LB. BAG \$1.59

DAWN
Liquid Detergent 22-oz. bottle \$1.29

CAMPBELL'S
Tomato Soup 10-oz. CAN 3/\$1.00

LIPTON
TEA BAGS
24-CT. BOX \$1.59

SUNFLOWER MEAL

5-LB. BAG

89¢

FRESH TART
Cranberries 12-oz pack 99¢

FRESH, FULL OF MILK
Coconuts each 59¢

EMPEROR
Red Grapes lb. 69¢

WAXED
Rutabagas lb. 29¢

BAG ZESTY
Yellow Onions 3-lb. bag 69¢

FRESH
Green Onions 3/\$1.00

FRESH TENDER
Broccoli bunch 99¢

FRESH
Green Cabbage lb. 19¢

NUTRITIOUS
Mushrooms pt. box 99¢

RED-RIPE
Tomatoes lb. 59¢

FOODS

2-ct. pkg. 69¢

20-oz. size 79¢

16-oz. size \$1.19

6-oz. bag 59¢

8-ct. Coblots \$1.29

REMEMBER YOUR HOSTESS WITH

Thanksgiving Candies

OLD FASHIONED Chocolate Drops lb. \$1.09

Coconut Bon Bons lb. \$1.89

CHOCOLATE COVERED Peanut Clusters lb. \$2.19

CHOCOLATE COVERED Cordial Cherries lb. \$1.99

FLORIDA BAG ORNAGES

5-LB BAG \$1.29

FRESH 'N' JUICY

WASHINGTON STATE X-TRA FANCY APPLES

ROUND 49¢

BURSTING WITH FLAVOR

East Pleasant Ridge News

By MARY EDDIE TYUS
Correspondent

On Friday night, Nov. 4, Cindy Wilson was honored with a bridal shower in the fellowship hall of the East Pleasant Ridge Baptist Church.

Those attending were Judy Bontwell, Tammy Chism, Sylvia Cox, Mary Hendrix, Peggy Tolar, Allison Tolar, Edna Gray, Joan Holmes, Kay Wallis, Virginia Edge, Mildred Baxter, Teresa Robinson,

Debbie Ensey, Goldie Carr, Wanda Crabb, Ruby DeVaughn, Shirley Daniels, Mary Eddie Tyus, Bettie Leathers, Walden Harky and Mrs. Carr. She received many useful and lovely gifts.

Sunday was a cool but lovely day. Bro. Wallis preached a joyous message. We had good attendance at both services.

Mrs. Peggy Smith, Mrs. Myra Conwill, Mrs. Maggie Tanner and Mrs. Jimmy Lovell were luncheon guests of Mrs. Verda Mae Stub-

blefield on Thursday honoring Mrs. Lovell on her 85th birthday. All had a joyful time. Visiting Verda Mae last week were Mrs. Agnes Anglin and Ann McCostlin of Baldwin and Mary Eddie Tyus of the community.

Guests of Mrs. Mary E. Tyus on Saturday was her sister, Mrs. Jane Taylor of New Albany. Also visiting were Mrs. Betty Taylor and Mary Jane also of New Albany.

Those visiting Mrs.

Chessie Prentice Sunday afternoon were her mother, Mrs. Minnie Mooney, her sister, Mrs. Clara Faye Eaton and Mrs. Juanita York of Booneville.

Sunday afternoon guests of Mrs. Bobbie N. Jenkins were Mrs. Christine Huddleston and Mrs. Alice Bullard on Saturday, Mrs. Mildred Thorne, all of Booneville, and Mrs. Letress Griffin of Booneville.

Mr. and Mrs. Woodroe Barnett spent Monday in Memphis with their

daughter, Mrs. Pat Rutherford. Mrs. Isbell Barnett Owens returned home with them. Mildred and Isbell visited Dewey Owens of the community, Mrs. Ora Kesler Hughes of the Oakview Nursing Home and a host of friends.

Guests last week of the Barnetts were Mrs. Evie Barnett Hamm, Mrs. Lydia Williams and son of Corinth. Mrs. Owens returned home on Friday.

Mr. and Mrs. Barnett spent the day with his

brother, Bill Barnett of Memphis. Guests of the Barnetts for the weekend were their grandson's, Donnie and Stanley Barnett Jr. of Alabama. Sunday guests were Mr. and Mrs. Murray Barnett, Steve and Lynn of Tupelo, Pat Rutherford of Memphis, Mr. and Mrs. Stanley Barnett Sr. of the community.

Mrs. Bettie Key, Mrs. Irene Wallace and girls and Mrs. Joyce Chism visited Howard Williams of Keonville Sunday afternoon.

Mr. and Mrs. Tommy McCarly and Joey of Tupelo, Mrs. Donna Pannell and Dustin and Dedra Hall of Saltillo spent the weekend with Mrs. Mildred Baxter.

Mr. and Mrs. Horace DeVaughn of Marietta and Mr. and Mrs. Eddie Flurry, Jason and Kevin of Booneville were Sunday afternoon guests of Mr. and Mrs. W.H. DeVaughn.

We send get well wishes to Mrs. Vance Wallis in the Tupelo hospital and to Mrs. Coy Gardner who has a

broken foot and also to Mrs. Lannie Glover. We wish them a speedy recovery.

Billy Merryman of Missouri visited his mother, Mrs. Essie Merryman on Tuesday. Other guests last week were Mrs. Mary Jane Harling of the community.

Mrs. Lois Morris, Miss Kitty Caylor, Mr. and Mrs. Earl Underwood, Mary, Sherry and Jason visited Mr. and Mrs. Ben Coopwood of Mt. Pleasant on Sunday.

ASCS News

By C.E. CALVERT
County Executive
Director

Commodity and farm storage loans disbursed in November by the U.S. Department of Agriculture's Commodity Credit Corporation will carry a 9-1/2 percent interest rate, according to CCC Executive Vice President Everett Rank.

The new rate, down from 10-3/4 percent, reflects the interest rate charged CCC by the U.S. Treasury in November, Rank said.

Nominees Named
ASC Elections

The slate of nominees for the upcoming ASC committee elections has been developed for Prentiss County.

The candidates for each ASC community in Prentiss County are as follows: Community A - Jumpertown and Pisgah; Thomas Deaton, Tommy Garner, Bud Green, Max Lauderdale, and J.C. Holley Jr. Community B - Blackland and Baldwin; Jack Greenhill, Billy O. Spain, Athel J. Smith, Charlie

Rowland and Mack Williams. Community C - Wheeler and Marietta; Edward Stacy, Joe Wayne Garner, David Hill, Mike Huddleston and James Barron. Community D - Thrasher and Cairo; Jesse O. Sims, Harding Burcham, J. Carey Pike, Leon Tidwell and Billy Joe Moss. Community E - New Site and Burton; Bill Breedlove, Ralph G. Smith, Waymon Slack, Ken Martin and L.C. Taylor.

The ASC committee election will be conducted by mail from Nov. 25 until Dec. 5. Eligible ASC voters will receive a ballot in the mail with instructions on how to vote for candidates of their choice and return the ballot to the ASCS county office. The three committeemen elected for each community will be the delegates to the county convention on Dec. 16, 1983, to elect a county committeeman for a three year term of office, a first and second alternate and the chairperson and vice-chairperson of the county committee. Participation in ASC elections is open to all farmers regardless of race, religion, sex, color, or national origin.

4-H Notes

By
WANDA L. ROBINSON
4-H Program
Assistant

Hunter Safety
Essay Winners

Two Hills Chapel students won Prentiss County's Junior 4-H Hunter Safety Essay contest. Regina Sorto was first place winner, and Deanna Carol Fugitt was second place winner. Cullen Lovelless was their instructor.

Winning essays:
First Place: By Regina Sorto; Topic: "What it means to be an ethical hunter."

To be an ethical hunter you must obey all rules. You should not shoot until you see the animal because it could be another hunter. Wear bright colors that others can see. Make sure if you are hunting on private property that it is legal. Do not ever play with guns or aim a gun at anyone because many accidents have happened this way. Be careful when cleaning your gun because many accidents have also happened this way. It would also be good to take a Hunter's Safety Course because it teaches you a lot about hunting that

most people don't know. If you study all the rules, laws and regulations of hunting, you should become an ethical hunter.

Second Place: Deanna Carol Fugitt; Topic: "What it means to be an ethical hunter."

To be an ethical hunter means you can have fun without doing wrong. When you go hunting make sure you have proper license, proper clothing, like when deer hunting, wear bright orange or red clothing to be noticed by other hunters. It might be a good idea to carry extra food. Also know the area you are hunting in. When going deer hunting look and take your time before shooting.

Don't shoot at anything that moves! It could be another hunter moving in the bushes. Make sure it is a buck and not a doe. When bird hunting in a field with a large group of hunters, never shoot across a field, because it could cause a serious injury. Always shoot while a bird is in flight. Being an ethical hunter makes you feel better about yourself after hunting and you'll always have a clear conscious knowing that you were a safe hunter.



NEW SITE BEAUTIES - The annual beauty revue at New Site High School was held Oct. 21 in the school gymnasium. The beauty revue was sponsored by the yearbook staff.

Selected as winners were (l-r) Julie McCombs, 3rd alternate; Lori Denson, 2nd alternate; Tonja Long, Most Beautiful 1983-84; and Sara Green, 1st alternate.



PILOTS PANCAKE FESTIVAL - Mayor and Mrs. Charles Crabb and the Rev. and Mrs. Luther Gibson were among the guests attending the 31st annual Pilot Pancake Festival Saturday, Nov. 12, at the Booneville High School Cafeteria. They are shown being served by Pilots Mabel Nelson, Bertha Yarber, and Sylvia Salts. (Photo By Phil Worley)

Completes Training

Marine Pfc. Charles E. Reece, son of Franklin and Mary Reece of Route 4, Booneville, has completed recruit training at the Marine Corps Recruit Depot, Parris Island, S.C. During the 11-week training cycle, he learned the basics of battlefield survival. He was introduced to the typical daily routine that he will experience during his enlistment and studied the personal and professional standards traditionally exhibited by Marines.

Chimney Sweep
YE OLDE
NO MESS
601-462-5973
SAFETY FROM FIRE - OUR NUMBER 1 DESIRE

DOESN'T DAD DESERVE A STIHL?
Sure he does. The world's greatest dad deserves the world's greatest chain saw. It's one sure way to help him tame the tough jobs. This year, give him the best - give him a Stihl.
BOOTHE
SMALL ENGINE REPAIR
North 2nd Street-Hwy. 45 North
Booneville, Miss.
728-2547
STIHL
THE WORLD'S LARGEST SELLING CHAIN SAW

SAPP'S
FISH & STEAK HOUSE
3 1/2 MILES SOUTHWEST OF BOONEVILLE ON BLACKLAND ROAD.
GRAND OPENING
November 17th, 18th, 19th
FREE TEA AND COFFEE
DRAWING FOR FREE FISH DINNERS
SPECIALIZING IN:
FISH AND USDA CHOICE RIB-EYE AND SIRLOIN STEAKS
CLOSED THANKSGIVING
OPEN:
Thursday-Friday-Saturday 5:00 P.M. - 10:00 P.M.
Book Your Christmas Parties Early.
Phones:
728-9909 728-5452 728-4230

FIRST BANK
INVITES YOU
TO A
SEMINAR ON WILLS AND TRUSTS
TO BE HELD
TUESDAY, NOVEMBER 22
7:30 P.M.
AT THE
GEORGE E. ALLEN LIBRARY
IN
BOONEVILLE
THE SPEAKER IS SMITTY HARRIS-
A Retired Air Force Officer, Graduate Of The University Of Mississippi Law School, And Presently Director Of Marketing At First Citizens National Bank In Tupelo, Mississippi.

Buy Chic and get \$5 back on the world's best fit!
Chic Tops
Sale Price 14.95
Less Rebate 5.00
Your Cost 9.95
Juniors & Misses Chic Jeans
Sale Price 19.95
Less Rebate 5.00
Your Cost 14.95
Chic Baggie Jr.
Price 23.95
Rebate 5.00
18.95
Why are we giving you the world's best offer on the world's best-fitting jeans in 27 sizes? Or on Chic tops? Or on anything that's made by Chic?
Because we're sure that once you've tried Chic by h.i.s. you'll never buy another brand. No matter what your shape or size, perfectly proportioned Chic fits front to back and top to bottom. It's an easy \$5! So come in for details and your \$5 rebate form and send it to h.i.s. along with the size ticket and sales receipt from the store. h.i.s. will send you \$5. That's a deal you can't afford to pass up.
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Volume 86 Number 30 Booneville, Mississippi Thursday, September 22, 1983 Phone 728-6214 32 Pages 25 Cents

Roundup

Blackland, Altitude To Be Reappraised

Reappraisers will be canvassing in the Blackland and Altitude communities next week, according to Prentiss County Tax Collector-Assessor Danny Childers. The reappraisal information that will be requested from homeowners will include measurements of the house, number of baths, type of heat, floor materials (carpet or vinyl) and material on walls (paneling or sheet rock).

If the homeowner is not home when the appraisers arrive to get the information, the house will still be measured, and a pre-printed, stamped card will be left for the homeowner to fill out and mail.

Terry Cartwright, an employee in the local tax assessor's office and a certified appraiser, will be working in the Blackland community next week.

Kent Brown, who works for Donald Ford Inc., the firm handling the county's reappraisal, will begin working in the Altitude community next week. Brown will also be training two other employees, Childers said.

Those gathering the reappraisal information will have an identification card.

It will take the appraisers about 5-10 minutes to gather their information and it will not be necessary for the appraisers to go inside the house.

Discount For Elderly Offered By Druggists

Elderly citizens in Prentiss County will be eligible to receive a 10 percent discount on their prescription drugs at most drug stores in Booneville beginning Oct. 1.

The Public Affairs chairman of the Prentiss County Retired Teachers' Association approached the pharmacists in Booneville recently concerning the 10 percent discount, according to Macon Griffith, reporter for the retired teachers' association.

The 10 percent discount is to be made to all the elderly on prescription drugs on cash purchases or cash within 30 days, she said.

The 10 percent discount will begin Oct. 1 at the following pharmacies: Foodway Pharmacy; Hills Discount Drugs; Smith Drug Company; Davidson Discount Pharmacy; Booneville Discount Drugs; and Cox-Blythe Drug Co. Inc.

Welfare Department To Distribute Ch

The Prentiss cheer club

Beer, Wine May Not Be

Liquor Question May Be On Ballot

BY ED WOODWARD
Staff Reporter

A petition requesting a referendum on the sale of alcoholic beverages, including liquor, in Prentiss County has been certified, according to 2nd District Supervisor Jimmy Moore.

"We (the Prentiss County Board of Supervisors) have passed it on to the election commission, and it will probably be on the November ballot," Moore

said. Tommy Comer, attorney for the petitioners, had told city officials he planned to withdraw a similar petition which was submitted to the Booneville board of aldermen on Sept. 6 requesting a referendum on beer and wine sales within the city. However, according to City Clerk June Hutchison, Comer has since informed the city that the petition will not be withdrawn.

Regardless, Ms. Hutchison said it will not be possible to place the city referendum on the November ballot. "There will have to be a special election," she said.

"First, the election commission will have to meet, and purge the books, and certify that there are enough names on the petition. Then, it will be presented back to the board, and they will take action if there are enough signatures, and set the date for the election," Ms. Hutchison said. She said that action will probably take place at the board's October meeting. "But there's no way it can be placed on the November ballot along with the county referendum," she said.

Hubert and Sukey Lambert, spokespersons for the petitioners, had told The Banner-Independent on Monday, Sept. 19, that they had no intention of withdrawing the city petition.

Confirming that he and his wife, Sukey, are heading up the group petitioning for both referendums, Hubert Lambert said that any questions regarding the placing of the city issue on the November ballot have been raised by city officials, and not by his group. He also said such withdrawal would not be Comer's decision, as he is simply the legal advisor for the petitioners.

At the time the petition

was submitted to the board, Comer had pointed out that one reason for the timing of that submission was the group's hope that the issue could be placed on the November ballot. "The only reason Mr. Comer had said he might withdraw the petition at this time was the city board's feeling that the issue could probably not be put on the November ballot. But this!

(See Liquor, Page

County Board OK's Budget Of \$3.1 Millic

By ANGELA SMITH
Staff Reporter

The Prentiss County Board of Supervisors has approved a budget totaling \$3.1 million for the coming fiscal year.

Last year's budget was approximately \$3 million as compared to \$2.6 million for the 1982 fiscal year.

The total tax levy is 90 mills for districts 1, 2 and 4 and 93 mills for district 3.

Last year's tax 5 mills for district 4 and 89.5.

as revenue share service figure follows: 1st \$215,500; 2nd \$242,100; 3rd \$250,000; 4th \$219,400; and \$232,300. Last year road work were: 1st d 2nd d 3rd d 4th d



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Agriculture Notes

By GARY W. BRIDGES
Agricultural Aide
Cooperative Extension Service

Opportunities and Requirements For Growing Fruit

Almost every farm family can successfully grow some kinds of fruit for home use. Many folks who live in towns and cities also have enough room to at least grow a few fruits.

The soils and climate of the state are adapted for successfully growing at least 13 different fruits. These include tree fruits such as peaches, plums, apples, pears, persimmons, figs and pecans. Small fruits include strawberries, blackberries, blueberries, bunch grapes and muscadine grapes.

To grow fruits successfully for home use of market, you must follow certain recommended practices.

You must plant only recommended kinds and varieties. Select the ones that have been tested and found adapted to your area. Some varieties of Peaches, for instance, grow better in one part of the state than in others. By proper selection of varieties, you can have a supply of fresh fruit ripening over a long season.

Consider also location of orchard, soil preparation, spacing, planting, training and pruning, cultivation, fertilization and control of insect pests and diseases.

Unless you treat certain fruits such as peaches, plums, apples and bunch grapes to control insects and diseases, you are wasting your time and money to plant them. If you do not have the time or feel that you cannot buy the needed equipment, plant only those fruits that require little or no spraying.

Time to Plant

Fruit trees may be set any time during the winter from the time the leaves fall until growth begins in the spring. Trees planted in late fall or early winter usually give best results.



NMAEOP HOSTS FALL LUNCHEON- Mrs. Lillian Wright (center), a licensed financial planner, addressed members of the North Mississippi Association of Educational Office Personnel during their annual fall meeting Wednesday in the Frank Haney Union at Northeast. Pictured with Mrs. Wright are Lori Comer(left), first vice president from Booneville High School, and president Reba Hughes of Northeast Junior College.

Insulate Against Cold With Warm Clothing

By BETH DUNCAN
Clothing Specialist
Mississippi Cooperative Extension Service

Cold weather is here and it is going to be around for the next several months. Wise use of clothing can take the chill out of winter.

Warm air next to the body is one of the best insulators. And clothes that trap this air will keep people warmer. The way people wear clothes also determines how warm they will be.

Choose clothing that fits well but is not too tight. Openings around the neck, ankles, wrists, and waist should be close fitting so that warm air will not escape but the garment should be loose enough to provide air spaces next to the body. Clothes that are too tight do not allow for warm air to be trapped between clothing and skin. Clothes that are too loose let the air carry heat away from the body.

Choose fabrics that are warm. Wool is the warmest fabric because it is able to absorb moisture or heat energy from skin, and trap air inside the structure of the fiber itself. No other fiber, natural or manmade, has this ability. Look for all-wool or wool blend clothing for the greatest warmth.

Acrylic fibers are made to resemble wool and when shaped to have bulk, they can be quite warm, too.

How fabric is made affects its warmth. Pile fabrics such as corduroy and fleece have an extra set of yarns built into their surface to form the pile. The pile traps air and makes these fabrics warm.

Air also can be trapped by finishing techniques such as napping and brushing. These processes increase the number of free fiber ends capable of trapping warm air, causing the fabric to feel warmer on the skin. An example of this effect can be seen with flannel.

Fabrics can be laminated, bonded or quilted together to increase their insulating properties. The thicker the foam on laminated fabrics, and the thicker the fiberfill on quilted fabrics, the warmer they are.

The way people wear clothes helps them trap insulating air. For example, several light layers of clothing are warmer than one heavy layer. Layer clothing for maximum warmth.

A light weight, long sleeve sweater will make people 2 degrees warmer. A heavy sweater will make people three and one-half degrees warmer. If two sweaters are layered, people can be as much as five to six degrees warmer.

In a really cold house, people may choose to wear insulated underwear, knee socks of long wool or wool blend stockings. Panty hose will add one degree of warmth and an undershirt will add a half degree of warmth. Wearing knee socks instead of anklets will add 6 degrees of warmth.

People should use the same principles when they dress for the outdoors. Wear clothes that are snug-fitting at the neckline, wrists, waist and ankles. A down or polyester filled jacket will give maximum warmth, and a hood or a hat is a must in cold weather. It is estimated that 90 percent of body heat is lost through the head.

Don't forget mittens or gloves. Mittens are warmer because heat is transferred from one finger to the next. Insulated socks and lined boots will help keep feet warm.

So, instead of turning up the thermostat when feeling chilly, reach for warmer clothing. People can be either a little bit or a whole lot warmer by making wise decisions about what they wear.

Obtaining the Trees

Obtain your trees from reliable nurseries. You will make considerable investment in them before they bear.

Obtain good, healthy, vigorous trees. However, it is not always profitable to buy the largest size available. Peach and plum trees which are either June-buds or 1-year-old are entirely satisfactory in the 2-to-3-foot size. Many commercial growers even use 18- to 24-inch trees to good advantage. Apple and pear trees 3- to 4-foot tall are often desirable. The 4- to 6-foot pecan trees are best.

As soon as the trees arrive from the nursery, unpack and examine them. The roots should be moist upon arrival and no part of the tree should be withered and dry. If you will not plant the trees immediately, they should be "heeled-in" to keep the roots from drying out. To "heel-in" trees, spread out the roots in a trench and cover with moist soil.

Setting the Trees

Be sure to keep varieties separate. It is best to plant each variety in one row or block. They should usually be arranged in the orchard according to the time they ripen. This will aid spraying and harvesting.

Dig holes so the trees will stand in the places the stakes indicate. While preparing to plant the trees, cover the roots with wet burlap to prevent drying out, even on a cloudy day. Cut broken roots clean so they will heal readily. Plant the trees about the depth they grew in the nursery or 1 to 2 inches deeper. Dig holes large enough to spread the roots out without crowding. After you spread out the root system, put well-pulverized moist soil among the roots. Tramp well so roots are in firm contact with soil.

Do not place barnyard manure or commercial fertilizer in the hole in contact with the roots. After the tree is planted, either material applied around the outside edge of the hole will be available for new roots as they grow.

As soon as the tree is set, prune the top to 24 to 48 inches above the ground, depending on the kind of fruit and height of trunk desired. Cut back the branches to short side limbs in the places you want main scaffold limbs. Wrap trees with large trunks with burlap to prevent sunscald the first year.

Finally, make a chart of the orchard, showing the location of each tree and variety. Do this immediately and remove all labels to prevent limbs or trunks from being girdled and broken during the first growing season.

Fertilization

On most soils in Mississippi fruit trees respond to fertilizer. Soil type, kind of tree, age, size and vigor will determine the amount and kind to use. Suggestions made here can be changed to meet the needs of your orchard. Barnyard manure make an excellent partial fertilizer for orchards and may be used when it is available.

Many home orchardists and some commercial growers fail to properly cultivate, prune and spray their orchards. Attention to these details will repay you with an abundance of excellent fruit for many years.

For more information on fruit trees come by the county Extension office or 404 East Church Street or call 728-5631.

With A Little Planning Reduced Income Does Not Mean Reduced Intake

Interruptions in a family's income frequently call for come fancy financial footwork. Some bills may go unpaid for a while, and planned purchases may be delayed. But the nutritional needs of the family can't be put on hold.

Careful planning and preparation will allow most Mississippians to reduce their grocery bill without reducing the quality, nutrition, or appeal of their diets.

Barbara McLaurin, Food and Nutrition specialist with the Mississippi Cooperative Extension Service, outlined a strategy for reducing the food budget without incurring the dinner-time doldrums.

"The first thing you must do is determine exactly how much money you have to spend on food each week. Then take an inventory to see what foods are on hand in the cupboard and the freezer," she said.

"Plan meals for an entire week to make use of the foods on hand. Include snacks in the meal plans for each day. If it appears they you will not have enough money for the meals planned, then you will have a plan less expensive foods," Mrs. McLaurin said.

Once the menu is prepared, the next step is making a shopping list to help in remembering what items are needed as well as what items are not.

"Go over your menus and build your shopping list from them. Then look at the food ads to see where less expensive substitutions might be made. If you had intended to serve green beans, for example, but saw that corn was on sale you might make that substitution, or you might buy several cans of corn and save them for later.

"Keep a pad and pencil in the kitchen, and make a note of foods to be added to the shopping list as you run out of them. This will help you be certain to get everything you need with just one trip to the grocery store," Mrs. McLaurin said.

"Shop alone whenever possible. Children don't always understand the need to stick to a list, and their pleas may result in purchases of food and snacks not in the budget.

"Don't shop when you are hungry or in a hurry. Everything looks good when you're hungry, and the tendency to over-buy on some items, or forget an item for which you will have to make another trip to the store.

"Learn the prices of the items you buy and compare them from store to store to see if a sale is really a sale. Grocery ads may list several items that have increased in price since the week before.

"Compare name brands, store brands, and generic brands. The latter two usually cost less than the name brands.

"Learn to use the unit pricing tags on the grocery shelves. These tell the cost of the product per unit, such as ounces or pounds. This allows you to determine which of two different sizes of a similar product is the better buy," Mrs. McLaurin said.

Most families spend a large part of their food dollar on protein foods, and Mrs. McLaurin said this is an area where savings can be made.

"Use less costly protein foods such as dry beans, eggs, peanut butter, turkey, and chicken. These all cost less than most red meats. When you do include red meats in your menu remember that ground beef and liver are good buys in red meat.

"Stretch meat to use less. Spaghetti with meat sauce, beef stew, chicken and dumplings, and liver casserole are all good ways to make the meat budget go further.

"Use less tender cuts of meat. Blade steak, seven-bone roast, chuck roast, and arm roast can be made tender by slow, moist cooking," Mrs. McLaurin said.

Price per pound is not the same as price per serving. Less expensive cuts do not always provide the least expensive meals. Meat with no bones provides about four servings per pound, while meats with some bones provide two or three servings per pound. Spare ribs and other boney meats only provide one serving per pound. Compare the price per serving when making meat-buying decisions.

"Serve eggs as a main dish at times other than breakfast. Two eggs provide as much protein as the average serving of meat. Any time a dozen eggs cost less than a pound of meat, the eggs are the better buy. When buying eggs the general rule is that if there is less than 7 cents difference in the prices of the various sizes, the larger size is a better buy," Mrs. McLaurin said.

Hunting and fishing also can help reduce the meat budget.

"You can save on fruit and vegetable purchases, too. Don't choose the biggest and prettiest fruits and vegetables if they are more expensive. The smaller, less expensive, selections may be the better buy. Buy fresh fruits and vegetables directly from a grower when you can," Mrs. McLaurin said.

Lower grade canned vegetables and fruits are less expensive, and just as healthy and nutritious. The grades in canned vegetables refer to appearance, not wholesomeness. Whole tomatoes and pear halves cost more than pieces.

"Regular rice is a better buy than potatoes or quick-cooking rice. Quick-cooking oatmeal and grits are less expensive than single-serving instant cereals," Mrs. McLaurin said.

Savings can be had by baking bread at home, or buying it on sale. Many metropolitan areas have day-old bread stores and many stores in smaller areas reduce the price of day-old bread. There is no point in paying a premium price for fresh bread that will be several days old before it is finally used.

"Nonfat dry milk has the same nutritive value as fresh milk at only one-third to one-half the cost. It can be mixed half and half with fresh milk for a richer flavor. Skim milk and 2 percent low-fat milk are cheaper than whole milk," Mrs. McLaurin said.

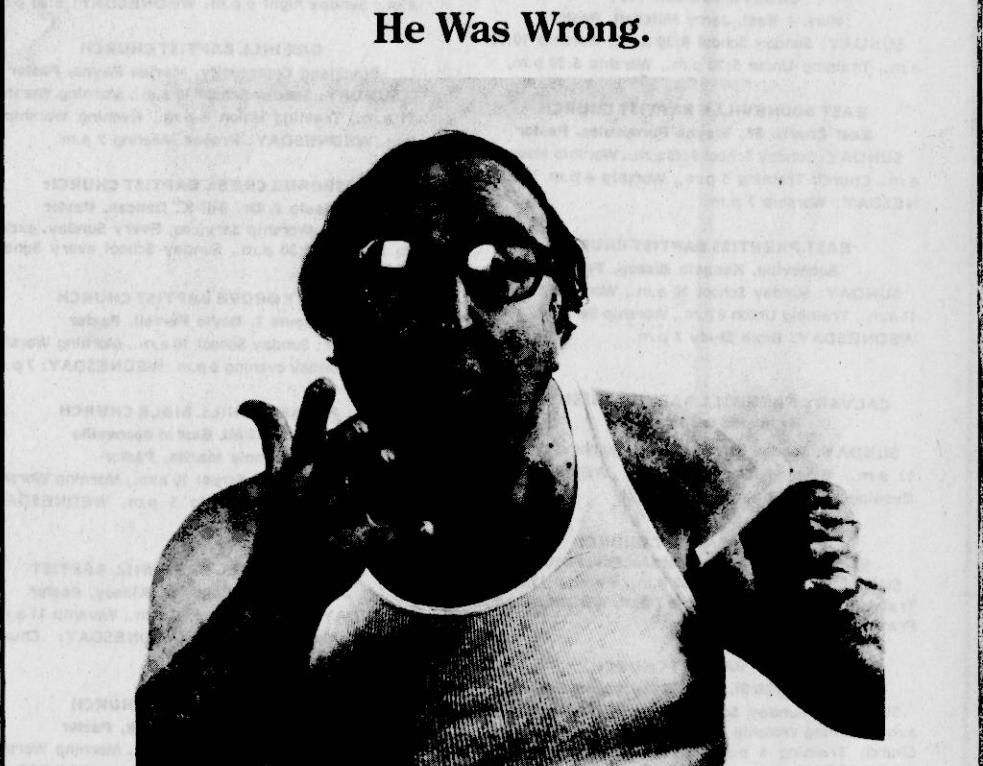
Consider making breads and other foods from scratch. Convenience foods, and partly prepared foods, usually cost more than foods prepared at home.

Snacks are an area in which sizable savings can be made. A quart of popcorn only costs about a dime, compared to more than a dollar for the same amount of potato chips.

Careful and proper storage of leftovers will allow for their use in subsequent meals. If the freezer space is available leftovers can be kept until the following week and incorporated into a new menu.

Lastly, Mrs. McLaurin said many families spend as much as 25 percent of their food budget on non-food items, many of which cost less at other types of stores.

He Figured That if the Recommended Dose Made Him Feel Good, A Double Dose Would Make Him Feel Better.



His reasoning was faulty because the amount of medicine you take is important. A medicine that can help you when taken correctly can make you sicker when taken incorrectly. In other words: *While one dose can do you good, a double dose can do you in!*

To avoid such dangers and to make sure that the drug you are taking does its intended job, follow the directions on the label exactly. If you don't understand them, ask your pharmacist or physician for help.

Medicines can cause a variety of reactions. Not all people have the same side effects but you should know what to watch out for.

When you get any prescription, be sure you know—

- The name of the drug
- Its purpose—what conditions does it treat?
- How and when to take the drug—and when to stop taking it
- What food, drinks and other drugs to avoid while taking it
- What side effects may result—are they serious, short-term, long-term, etc.?

If you have any questions about your prescription, ask your doctor or pharmacist.

A message from the Food and Drug Administration. For more material about being an informed patient, write to: FDA, HFE-88, Rockville, Md. 20857.

THOUGHT FOR THE WEEK

Be A Team For Christ

By C. D. Edge

'Wherefore comfort yourselves together, and edify one another, even as also ye do.'

-- I Thessalonians 5:11

In the Bible we are told time and again TO LOVE EACH OTHER, TO WORK TOGETHER FOR OUR LORD. I Thess. 5:11 says, EDIFY ONE ANOTHER. In other words, we are to Build up each other in the Faith. WE ARE TO ENCOURAGE EACH OTHER AND TO HELP EACH OTHER AND BUILD THE CHURCH TOGETHER AS A TEAM FOR CHRIST.

When I was a young man, we had several teams of mules. In the wintertime we fed them mostly hay and just a little corn, just enough to get them by; the fields were wet and no work could be done. But in the spring, I remember, dad would say, "Feed the mules extra tonight because we're going to plow them tomorrow. Give them an extra helping of corn;

they'll need it." Then when the work really got in earnest, it was my observation that the best workers usually got some sores on their shoulders from pulling hard. My dad would cut holes in the collar pad, and he would doctor the hurt and give them all they wanted to eat because THEY WERE WORKERS - THEY PULLED TOGETHER - THEY RECEIVED EXTRA ATTENTION.

How like, Practical Christian workers! DON'T YOU KNOW THAT OUR GOD GIVES SPECIAL ATTENTION TO ALL HIS WORKERS? He blesses and blesses and blesses HIS TEAMS AS THEY BUILD HIS CHURCH. BELOVED BE A TEAM WORKER FOR CHRIST.



C.D. Edge, Pastor

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CALVARY BAPTIST CHURCH

Corner Main & Broad Sts., R.J. Bostick, Pastor
SUNDAY: Sunday School, 9:45 a.m.; Morning Worship, 11 a.m.; Training House, 5 p.m.; Evening Worship, 6 p.m. WEDNESDAY: Bible Study, 7 p.m.

CASEY CREEK BAPTIST CHURCH

Off Hwy. 344, Harvey Reeves, Pastor
SUNDAY: Sunday School, 10 a.m.; Morning Worship, 11 a.m.; Evening Worship, 6 p.m.

CANDLERS CHAPEL BAPTIST CHURCH

Pastor F.A. Collins
SUNDAY: Sunday School 10 a.m. Training 5:30 p.m., Preaching 6 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 Poropoulos, Pastor
SUNDAY: Sunday School 9:45 a.m., Worship Hour 11 a.m., Church Training 5 p.m., Worship 6 p.m. WEDNESDAY: Worship 7 p.m.

EAST PRENTISS BAPTIST CHURCH

Booneville, Kenneth Bishop, Pastor
SUNDAY: Sunday School 10 a.m., Worship Service 11 a.m., Training Union 6 p.m., Worship Service 7 p.m. WEDNESDAY: Bible Study 7 p.m.

CALVARY FREEWILL BAPTIST MISSION

Located in Jacinto
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 5 p.m. WEDNESDAY: Evening Service 7 p.m.

FAIRVIEW BAPTIST CHURCH

South Lake St., Ernest Pete McCoy, Pastor
SUNDAY: Sunday School 10 a.m., Worship 11 a.m., Training Union 6 p.m., Worship 7 p.m. WEDNESDAY: Prayer Meeting 7 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 a.m., Youth Choir 4:45 p.m., Church Training 6 p.m., Evening Worship 7 p.m. WEDNESDAY: Prayer Meeting 6:30 p.m.

FORKED OAK BAPTIST CHURCH

Route 4, Horace McCombs, Pastor
SUNDAY: Sunday School 10 a.m., Worship 11 a.m., Training Union 6 p.m., Preaching 6:30 p.m. WEDNESDAY: Prayer Service 7 p.m.

GASTON BAPTIST CHURCH

Gaston-Carolina Road, Milton Keen, Pastor
SUNDAY: Sunday School 9:30 a.m., Worship 10:30 a.m., Church Training 6 p.m., Worship Service 6:45 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

GRACE INDEPENDENT BAPTIST

Frankstown, Nelson Hadley, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 6 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

JONES CHAPEL FREE WILL BAPTIST

Jacinto-Altitude, Paul Long, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 5 p.m.

LITTLE BROWN MISSIONARY BAPTIST CHURCH

Near Hobo Station, Johnny Sherrill, Pastor
SUNDAY: Sunday School 10 a.m., Worship Service 11 a.m., Afternoon Services 5 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

LITTLE BROWN FREE WILL BAPTIST

Route 1, New Site, Gene Gilbert, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 7 p.m. WEDNESDAY: Prayer Meeting and C.T.S. 7 p.m.

LITTLE CREEK MISSIONARY BAPTIST

Marietta, Elbert Ray Bennett, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Training Union 5 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 a.m., Morning Worship 11 a.m., Evening Worship 6 p.m. WEDNESDAY: Church Training and Bible Study 7 p.m.

MT. PLEASANT MISSIONARY BAPTIST

Altitude, Jerry Hopkins, Pastor
SUNDAY: Sunday School 10 a.m., Worship Service 11 a.m., Evening Services 5 p.m. WEDNESDAY: Prayer Meeting 6:30 p.m.

MT. PISOAH FREE WILL BAPTIST

Hells Southerland, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 6 p.m. WEDNESDAY: C.T.S. and Bible Study 7 p.m.

NEW BURTON BAPTIST CHURCH

Terry Scott, Pastor
SUNDAY: Sunday School 10 a.m., Worship 11 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 344, Bro. Gerald Taylor, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 5:30 p.m. WEDNESDAY: Church Training and Bible Study 6:30 p.m.

NEW SITE BAPTIST

David Heg, Pastor
SUNDAY: Sunday School, 10 a.m., Preaching 11 a.m., Sunday night 6 p.m. WEDNESDAY: 6:30 p.m.

OAK HILL BAPTIST CHURCH

Blackland Community, Marion Payne, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Training Union 6 p.m., Evening Worship 7 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

OSBORNE CREEK BAPTIST CHURCH

Route 2, Dr. Bill K. Duncan, Pastor
SUNDAY: Worship Services, Every Sunday, except 5th Sunday: 9:30 a.m., Sunday School every Sunday 10:30 a.m.

PINEY GROVE BAPTIST CHURCH

Route 1, Doyle Ferrell, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Sunday evening 6 p.m. WEDNESDAY: 7 p.m.

PLEASANT HILL BIBLE CHURCH

Hwy. 30, 3 Mi. East of Booneville
Ronnie Martin, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 5 p.m. WEDNESDAY: Worship 6:30 p.m.

SMITH'S CHAPEL FREE WILL BAPTIST

Jacinto Road, Benny McKinney, Pastor
SUNDAY: Sunday School 10 a.m., Worship 11 a.m., Sunday night 6:30 p.m. WEDNESDAY: Church Training and Bible Study 7 p.m.

WHEELER BAPTIST CHURCH

Wheeler, Danny Bullock, Pastor
SUNDAY: Bible Study 9:45 a.m., Morning Worship 10:55 a.m., Evening Worship 6 p.m. WEDNESDAY: Bible Study 7 p.m.

WHEELER PRIMITIVE BAPTIST CHURCH

North of Wheeler School, James R. White, Elder
SUNDAY: Bible Study 10 a.m., Preaching 11 a.m.

JUMPERTOWN BAPTIST MISSION

Jumpertown, Chris Burrows, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 10:30 a.m., Church Training 5:30 p.m., Evening Worship 6:15 p.m. WEDNESDAY: Midweek Prayer Meeting 6 p.m.

MARIETTA CALVARY BAPTIST CHURCH

Marietta, Horace Barnes, Pastor
SUNDAY: Sunday School 10 a.m., Worship Service 11 a.m., Night Service 6 p.m. WEDNESDAY: Night Service 7 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 p.m.

LAKEVIEW BAPTIST CHURCH

Meadow Creek Road, Bobby White, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 5:00 p.m. WEDNESDAY: Prayer Meeting and Bible Study 7 p.m.

Christian Methodist Episcopal

BECKLEY CHAPEL C.M.E.

314 Sunflower St., V.J. Edner, Pastor
SUNDAY: Sunday School 9:45 a.m., Morning Worship 11 a.m., First and Third Sunday, Good Samaritan Radio Broadcast WBIP 6 p.m. WEDNESDAY: Bible Study 6 p.m.

REUBEN CHAPEL C.M.E.

Airport Road, V.J. Edner, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Prayer Service 6 p.m.

HOLINESS CHURCH OF DELIVERANCE

Sunflower St., Archie L. Miller, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11:30 a.m., Evening Worship 7:30 p.m. WEDNESDAY: Bible Study 7:30 p.m. FRIDAY: Night Service 7:30 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 p.m. WEDNESDAY: Bible Study 7 p.m.

CARTERS CHAPEL CHURCH OF CHRIST

Highway 344 E., Altitude Rd., G.T. Pharr, Minister
SUNDAY: Bible Study 9:30 a.m., Worship 10 a.m., Evening Worship 5 p.m. WEDNESDAY: Bible Study 7 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 p.m. WEDNESDAY: Bible Study 7 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 p.m. WEDNESDAY: Bible Study 7:30 p.m.

JUMPERTOWN CHURCH OF CHRIST

Jumpertown
Troy McNeill and E.R. Bruce, Ministers
SUNDAY: Sunday School 9:30 a.m., Sunday Evening 5:00 p.m. WEDNESDAY: Bible Study 6 p.m.

JACINTO CHURCH OF CHRIST

Jacinto, J.T. Smith, Minister
SUNDAY: Sunday School 10 a.m., Worship 11 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 p.m. WEDNESDAY: Bible Study 7 p.m.

NORTH RIENZI CHURCH OF CHRIST

Rienzi, Jerry Childs, Minister
SUNDAY: Bible Study 10 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 p.m.

SNOWDOWN CHURCH OF CHRIST

Jim Archer, Minister
SUNDAY: Bible Classes 10 a.m., Worship 11 a.m., Evening Worship 6 p.m. WEDNESDAY: Mid-Week Bible Study 7 p.m.

ROARING HOLLOW CHURCH OF CHRIST

East of New Site, James Wroten, Minister
SUNDAY: Bible Study 9:30 a.m., Worship 10:30 a.m., Evening 5 p.m. WEDNESDAY: Study 6 p.m.

STUTTS CHAPEL CHURCH OF CHRIST

1 Mile W. of Harris Skating Rink, Hwy. 45 N.
Robert C. Tice Sr., Minister
SUNDAY: Bible Study 10 a.m., Preaching 11 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 p.m. WEDNESDAY: Bible Study 7 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 p.m. WEDNESDAY: Mid-Week Bible Study 7 p.m.

Church Of God

BOONEVILLE CHURCH OF GOD

Corner S. Lake & Hatchie Sts., James Wells, Pastor
SUNDAY: Sunday School 10 a.m., Morning Service 11 a.m., Evening Worship 6 p.m. WEDNESDAY: Family Training Hour 7 p.m.

CHURCH OF GOD

Wheeler, J.D. Tatum, Pastor
SUNDAY: Sunday School 10 a.m., Sunday Worship 11 a.m., Evening 6 p.m. WEDNESDAY: Family Training Hour 7 p.m.

INDEPENDENT CHURCH OF GOD

North Lake & Terry St., Austin Shook, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Evening Worship 6:45 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

MARIETTA CHURCH OF GOD OF PROPHECY

Florence Ables, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., Youth Service 6 p.m., Evening Worship 7 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

MT. OLIVE CHURCH OF GOD

Route 4, Booneville, Andrew L. Marshall, Pastor
SUNDAY: Sunday School 9:45 a.m., Morning Worship 11 a.m., Worship Service 5 p.m.

Church Of God And Christ

NORTHEAST MISSISSIPPI CHURCH OF GOD AND CHRIST

Hwy. 30 East at 344 Intersection
B.R. Nunley and Tuleen L. Jackson, Ministers
ASSEMBLY: Sunday 10 a.m., and 7 p.m. WEDNESDAY: 7:30 p.m.

BURNING BUSH CHURCH OF GOD IN CHRIST

SUNDAY: Prayer 9 a.m., Sunday School 9:30 a.m., Morning Worship 11:30 a.m., Training Union 6 p.m., Evening Worship 7:45 p.m. TUESDAY: Prayer and Bible Study 7:30 p.m. FRIDAY: Evening Worship 8 p.m.

Catholic

INFANT JESUS OF PRAGUE CATHOLIC

Hwy. 45, 3 mi. South of Booneville
Dick Zelenis, S.C.J., Pastor
SUNDAY: Mass at 9 a.m., Confessions before Mass. Religious Instructions after Mass. Rectory phone: 728-7509. THURSDAY, FRIDAY and SATURDAY: Mass at the Rectory (200 Washington) at 9 a.m.

Church of Jesus Christ of Latter-Day Saints

MORMON

George E. Allen Road, Wayne Whipple, Bishop
SUNDAY: 9 a.m. Sacrament Service; 10:20 a.m. Sunday School, Primary; 11:10 a.m. Priesthood, Relief Society, Young Women. 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 p.m. Youth Activities.

United Methodist

BLYNES CHAPEL

Mythes Chapel Rd., John Savoy, Pastor
SUNDAY: Sunday School 10 a.m., Worship Service 11 a.m., MYF 6 p.m., Church Service 7 p.m. WEDNESDAY: Bible Study 7:30 p.m.

CAROLINA UNITED METHODIST

Route 3, Robert McCoy, Pastor
SUNDAY: Sunday worship 1st Sunday 11 a.m., 2nd Sunday 10 a.m., 3rd Sunday 6 p.m., 4th Sunday 10 a.m.

CHRIST UNITED METHODIST

Route 2, Blackland, Paul Daniel, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., UMYF 5:30 p.m., Junior Fellowship 5 p.m., Evening Worship 7 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

CROSS ROADS UNITED METHODIST

Route 3, Robert McCoy, Pastor
SUNDAY: Sunday School 10 a.m., Morning Worship 11 a.m., UMYF 5:30 p.m., Junior Fellowship 5 p.m., Evening Worship 7 p.m. WEDNESDAY: Prayer Meeting 7 p.m.

FIRST UNITED METHODIST CHURCH

Booneville, Charles L. Potts, Minister
SUNDAY: Church School 9:45 a.m., Morning Worship 11 a.m., UMYF 5:30 p.m., Junior Fellowship 5 p.m., Evening Worship 7 p.m. WEDNESDAY: Mid-Week Prayer 6:30 p.m.

GRACE UNITED METHODIST CHURCH

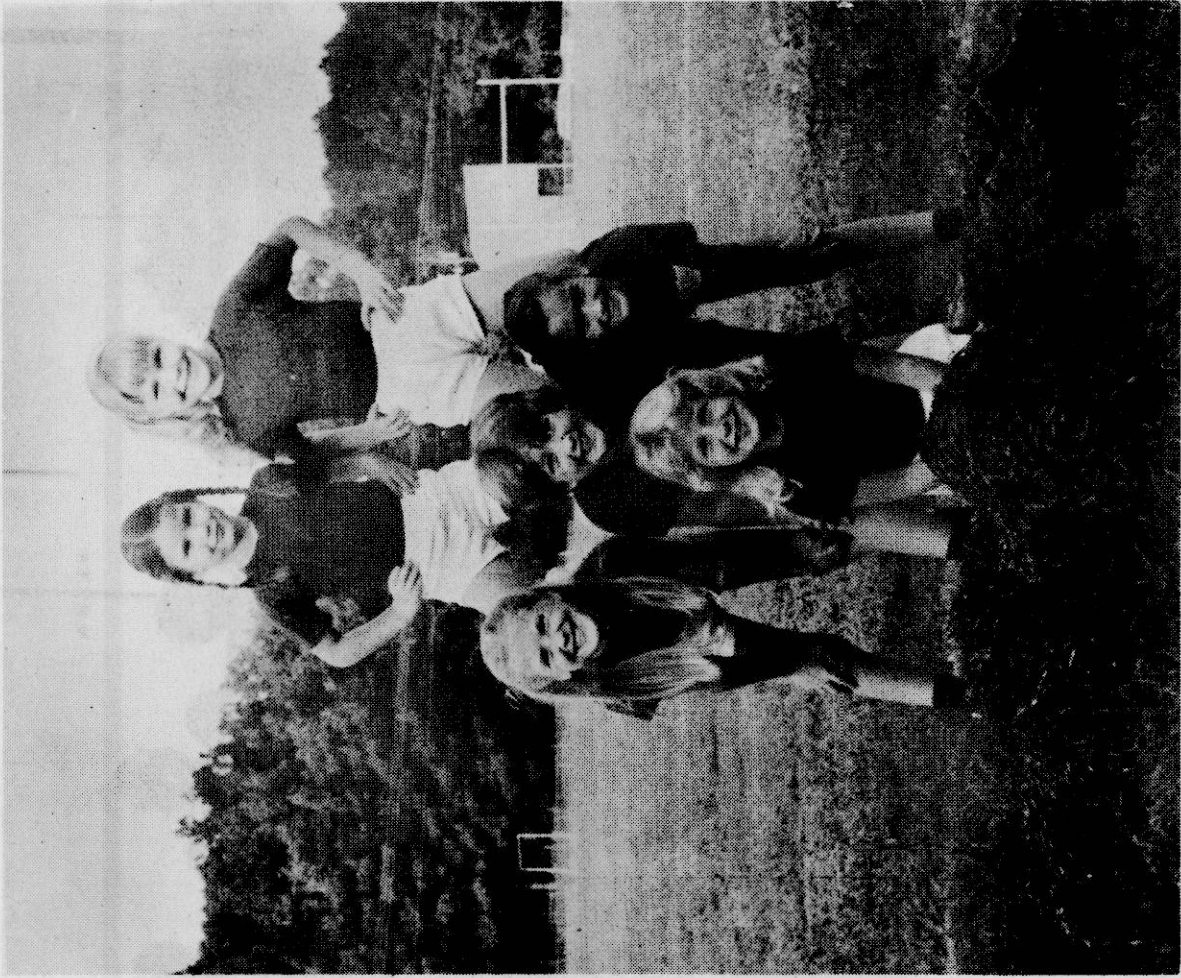
East Church St., C.D. Edge, Pastor
SUNDAY: Sunday School 9:45 a.m., Morning Worship 11 a.m., UMYF 5 p.m., Evening Worship 6 p.m. WEDNESDAY: Bible Study 7 p.m.

JUMPERTOWN UNITED METHODIST

Robert McCoy, Pastor
SUNDAY: Sunday Worship 1st Sunday 7 p.m., 2nd Sunday 11 a.m., 3rd Sunday 10 a.m., 4th Sunday 1

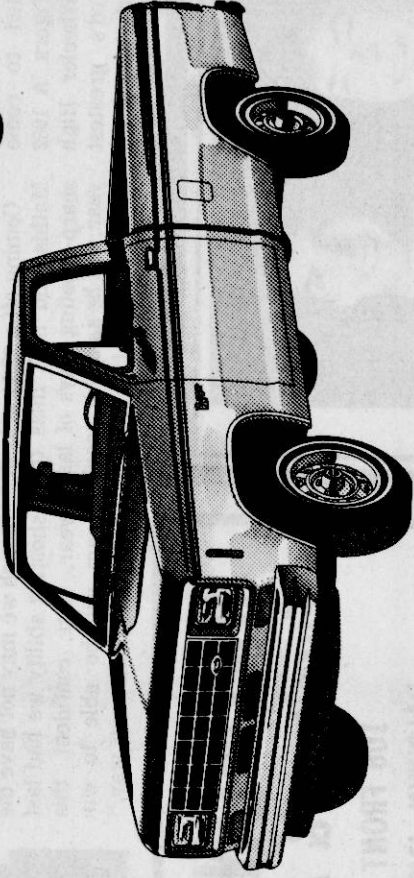


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Sports Plus

Thursday
November 17, 1983

Scores:

Playoff Game:
District 1-B
Baldwyn 34
Hamilton 20

Magnolia Bowl
New Albany 43
Cleveland 19

Crossroads Bowl
Corinth 35
Pontotoc 21

Sweet Potato Bowl
Cumberland 24
Iuka 22

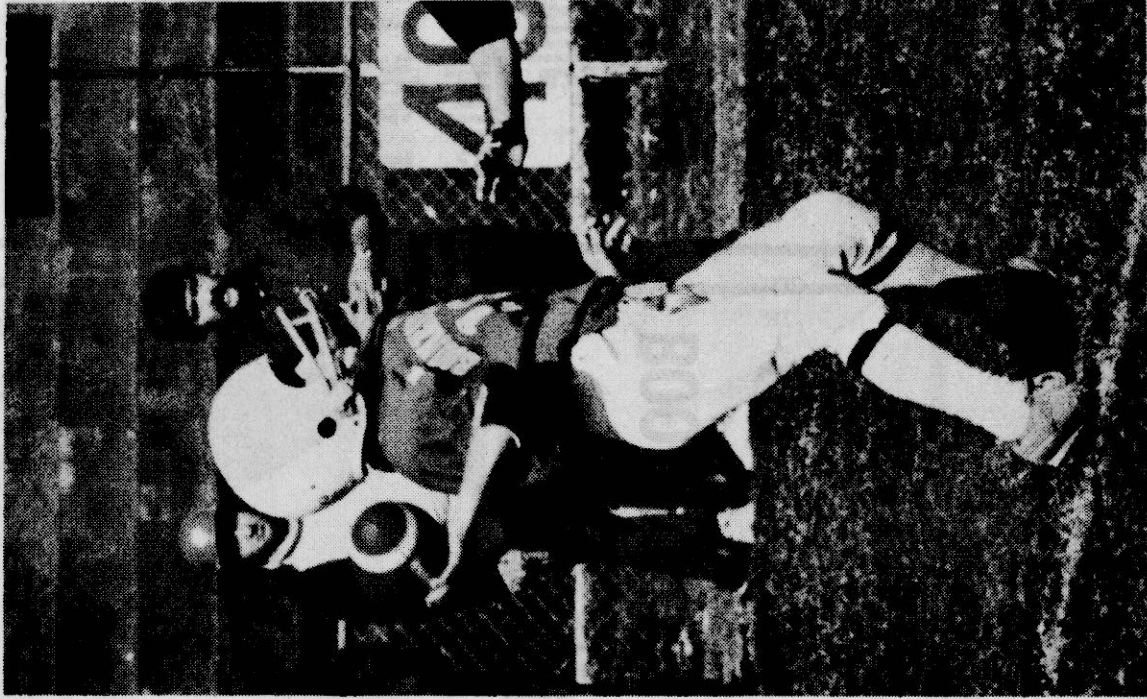
College:
Ole Miss 13
Tennessee 10

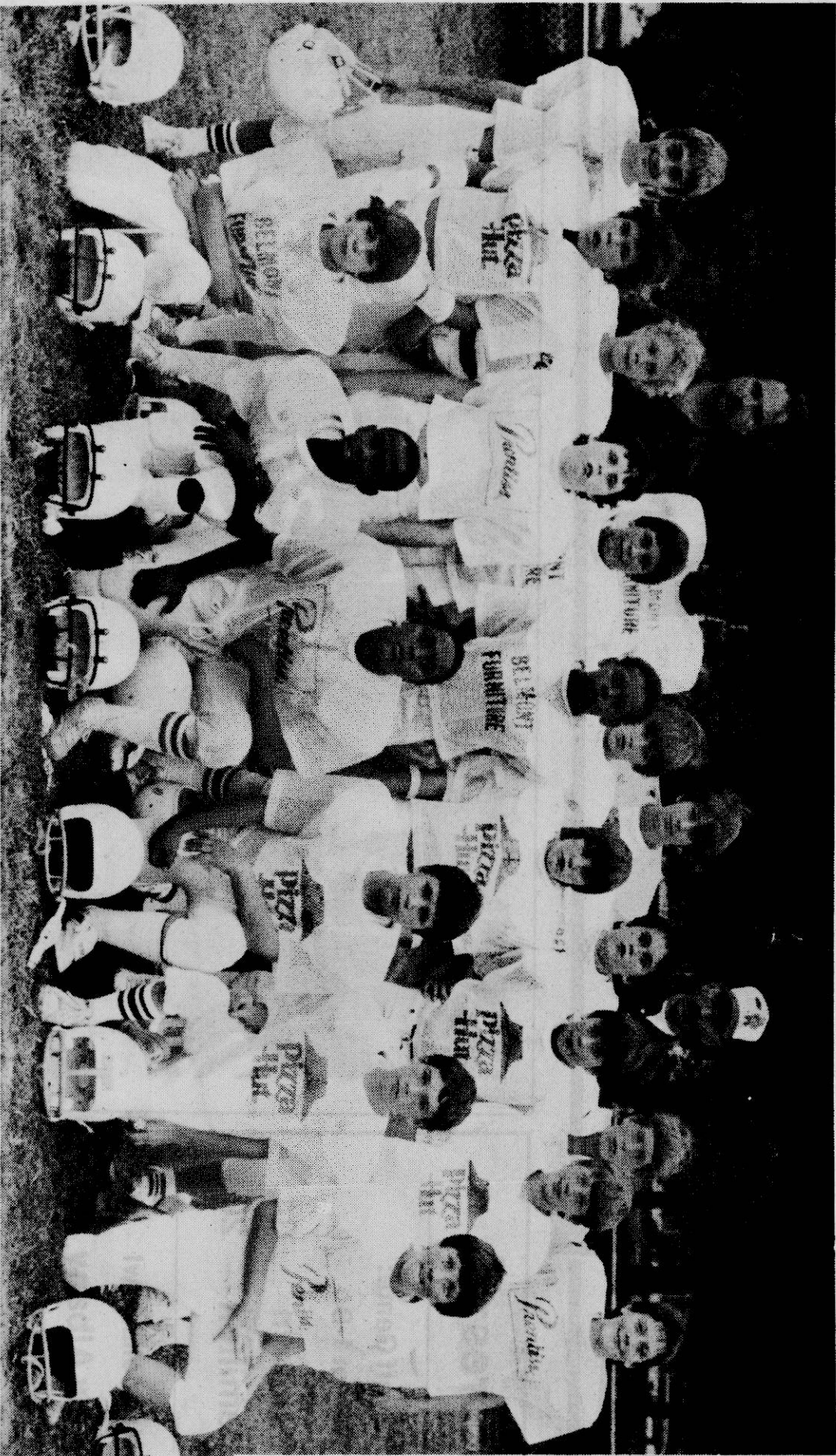
Miss. State 42
LSU 26

Alabama 28
USM 16

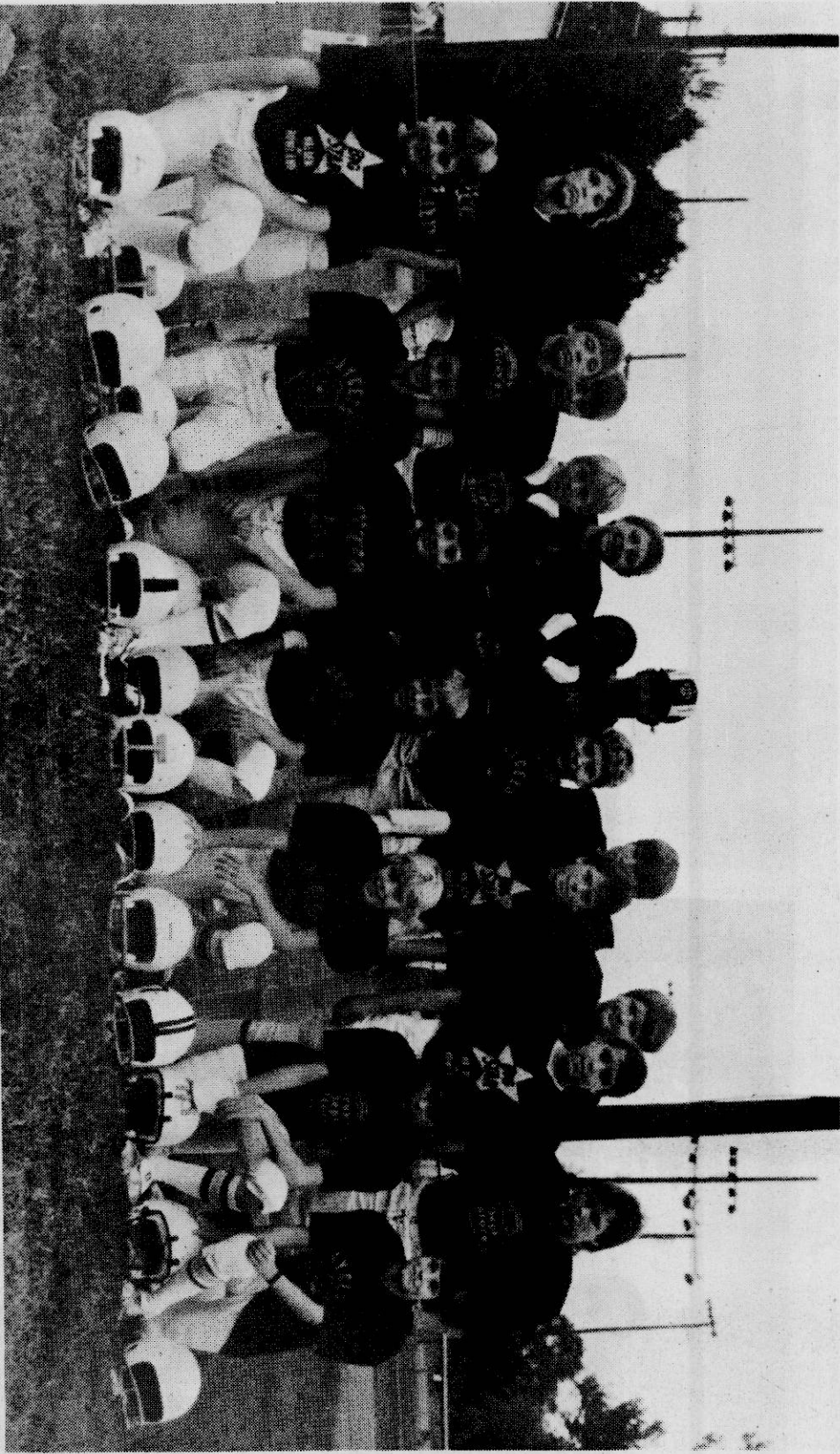
THE COVER:

This week's Sports Plus features the Booneville Little League football players and cheerleaders. Photos of all the Little League teams can be found throughout the section, plus the photos on the cover show the Booneville team in action in a recent Little League tournament in Hamilton, Ala. (Cover photos courtesy of The Hamilton Progress. Group photos by Suzann Sims)





The 49'ers



The Saints

Local Recruits

some at small forward. Perry's had a pretty good pre-season and he should play a lot."

Perrin's high school teammate, Kevin Simmons, claimed some honors

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himself during his prep career. The 5-6, 150-pound data-processing major made All-District, All-County, All North Half and was named most valuable player for the team and the district. Simmons averaged 13 points and 10 assists per game in his final year at Juniper town

"Kevin makes up for his lack of height by being extremely quick and a good ball handler," Mathis said.

and a burning desire to win. "Obviously, our goal this year is to make the state playoffs and the regional tournament in New Orleans," Mathis said. "I think Northwest will probably be the team to beat and Mississippi Delta, Holmes and Iavamba will have good teams. But even though we may not have the shooting ability we had last year, I'm confident this team will be able to win ballgames their own way."

(Continued from Page 9)

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JANET KELTON — LOAN SECRETARY

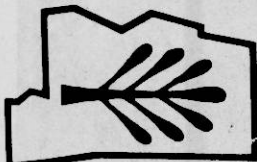


Janet is married to Billy Kelton. They have two children, Cindy age 22, and Wanda age 16. Janet attends church at Booneville Church of Christ.

JANET HAS BEEN WITH THE BANK OF MISSISSIPPI FOR ELEVEN YEARS.

BANK OF MISSISSIPPI

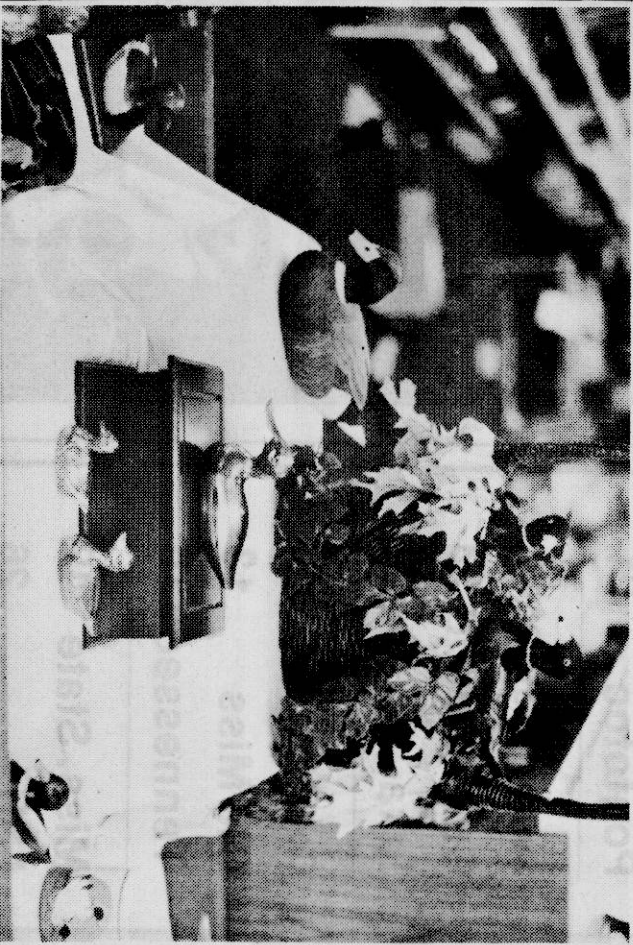
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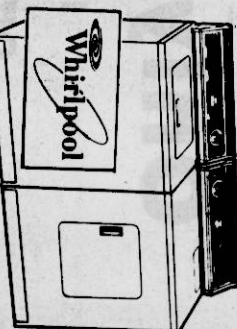
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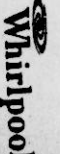
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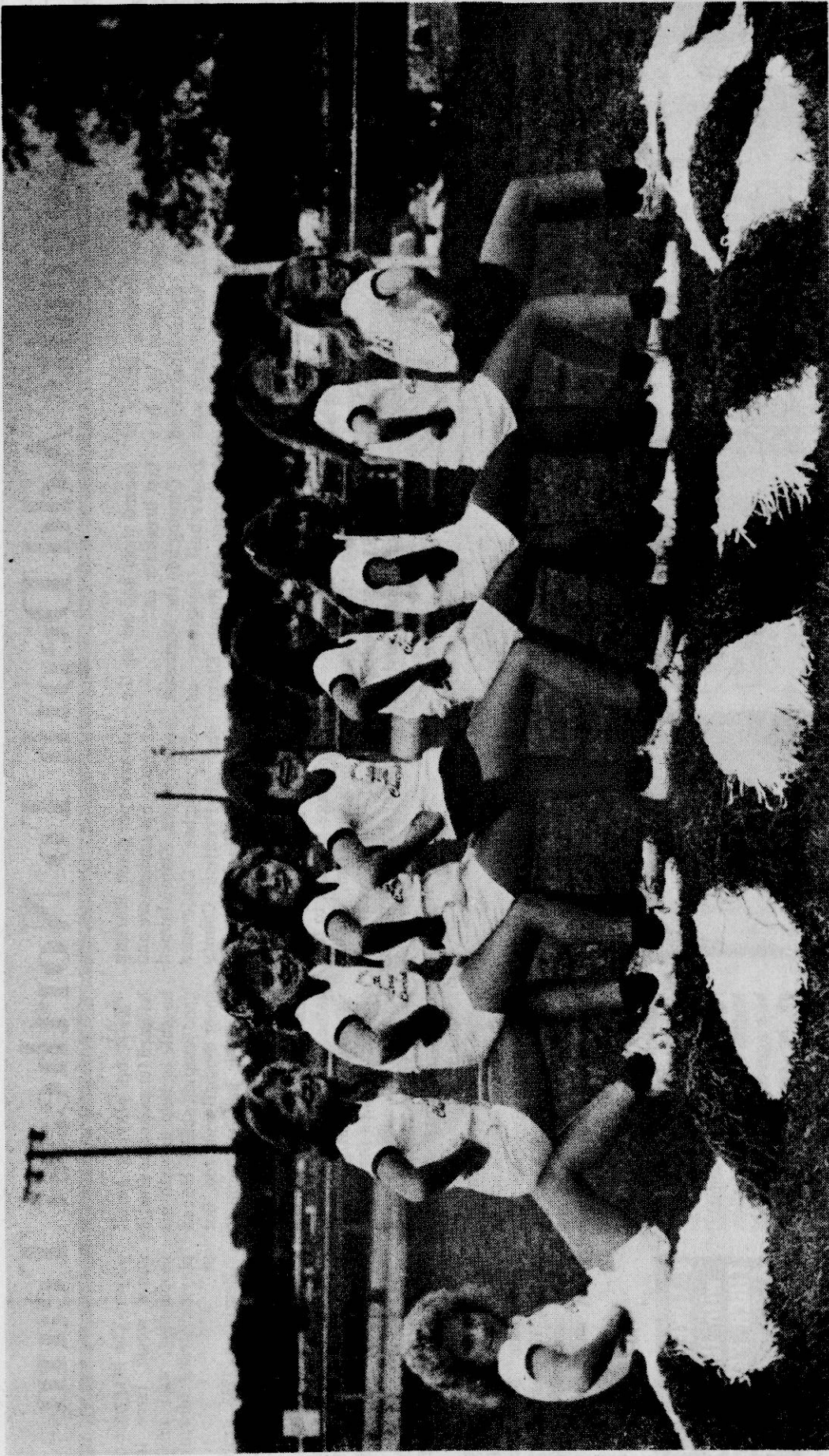
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Oilers Cheerleaders

Alabama Powers Past Southern

Fullback Rickey Moore, more wins among the 26th consecutive winning season. Moore scored Alabama's first and last touchdowns on over Southern Mississippi last Saturday in Birmingham. It was the 600th victory in the Crimson Tide's 89 years of football. Only Michigan, Notre Dame and Texas have

record to 7-2, and assured its although the Golden Eagles closed to 21-16 in the final period before Moore sealed the win for the Tide. Southern Mississippi coach Jim Carmody said he wasn't disappointed with his Southern's runners. DeJarnette tied the game in the second period. But Alabama tough all day

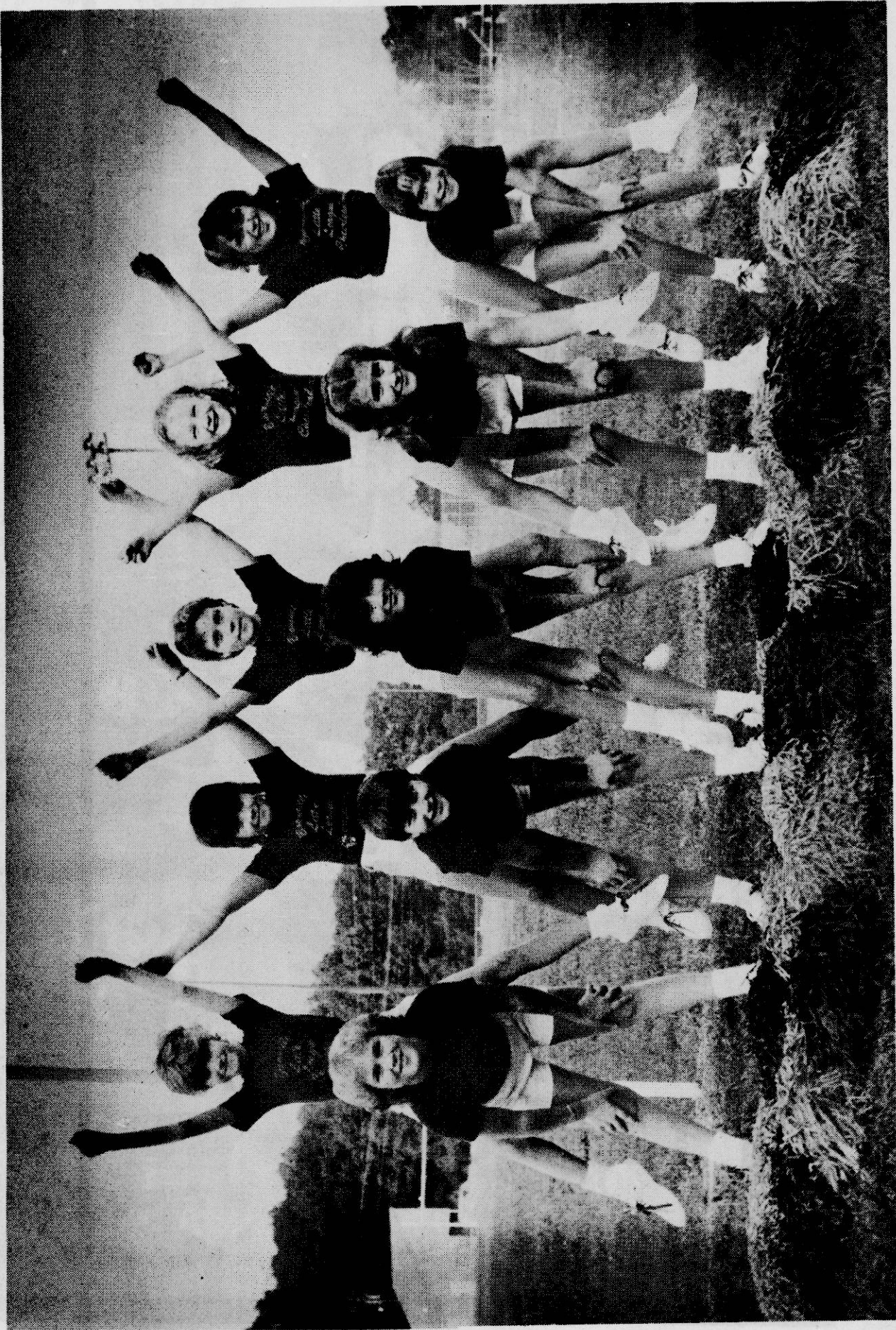
long," he said. "I'm very proud of our team. They gave great effort and battled tooth-and-nail." Southern Mississippi ends its season at home Saturday against East Carolina, with Alabama playing at Boston College November 25 before ending against Auburn in Birmingham on December 3.

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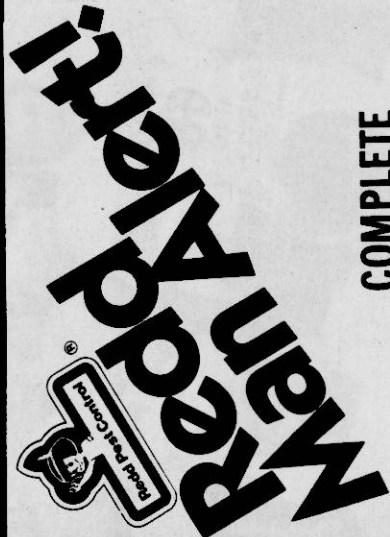
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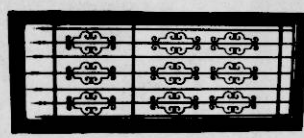
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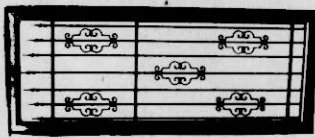
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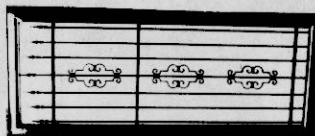
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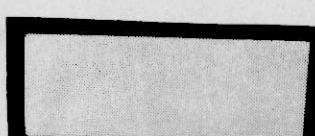
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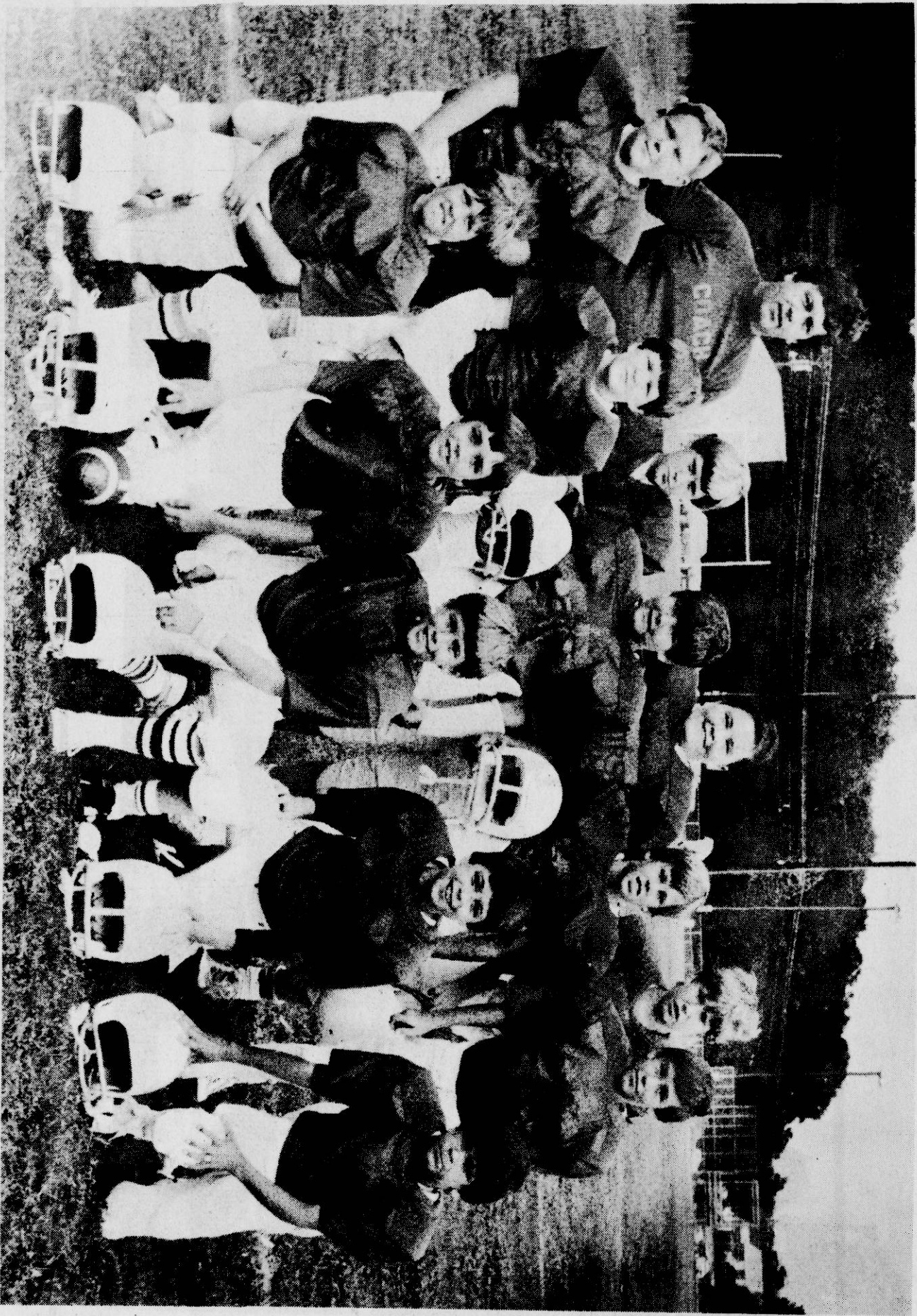


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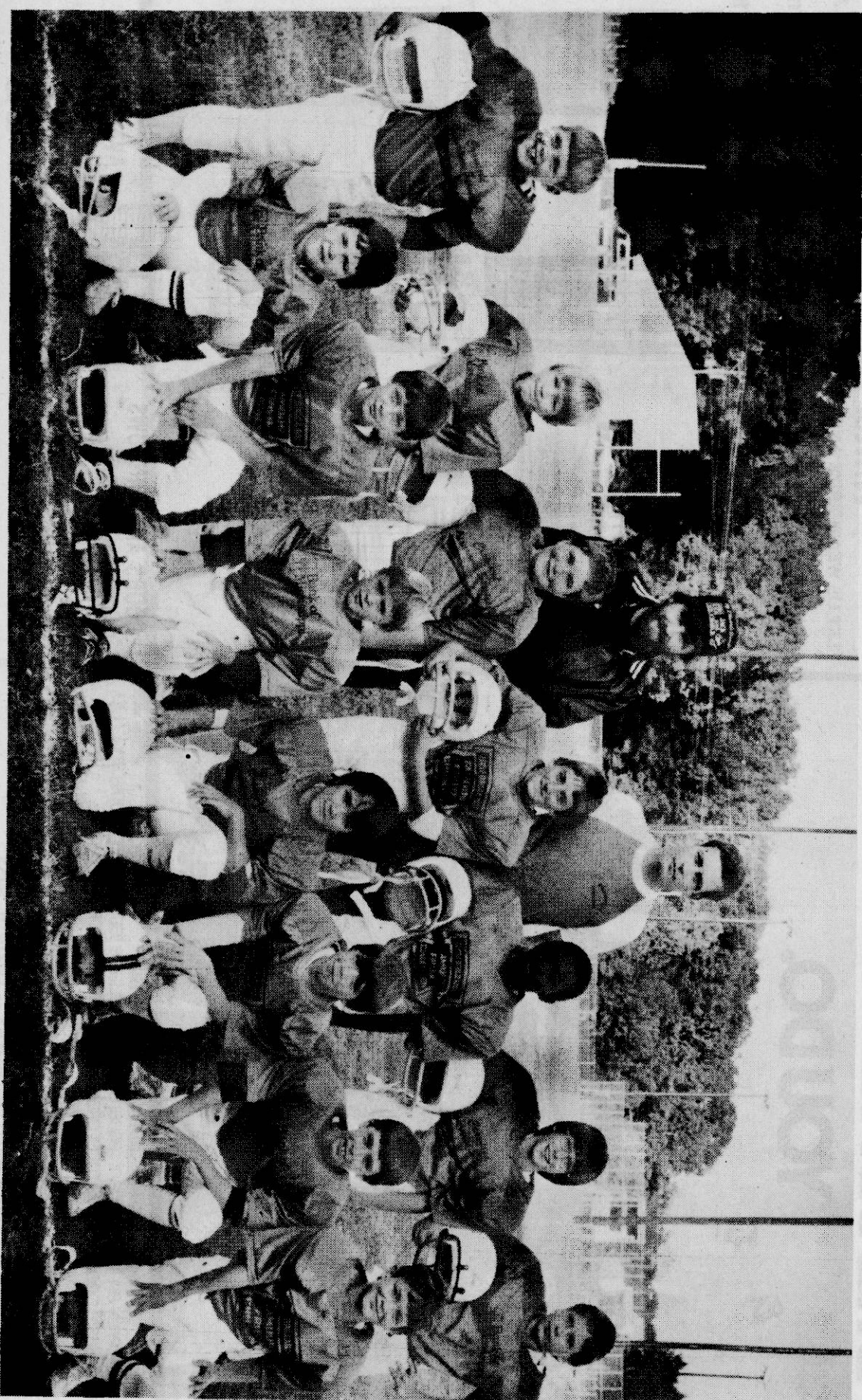


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Thursday, November 17, 1963



The Falcons

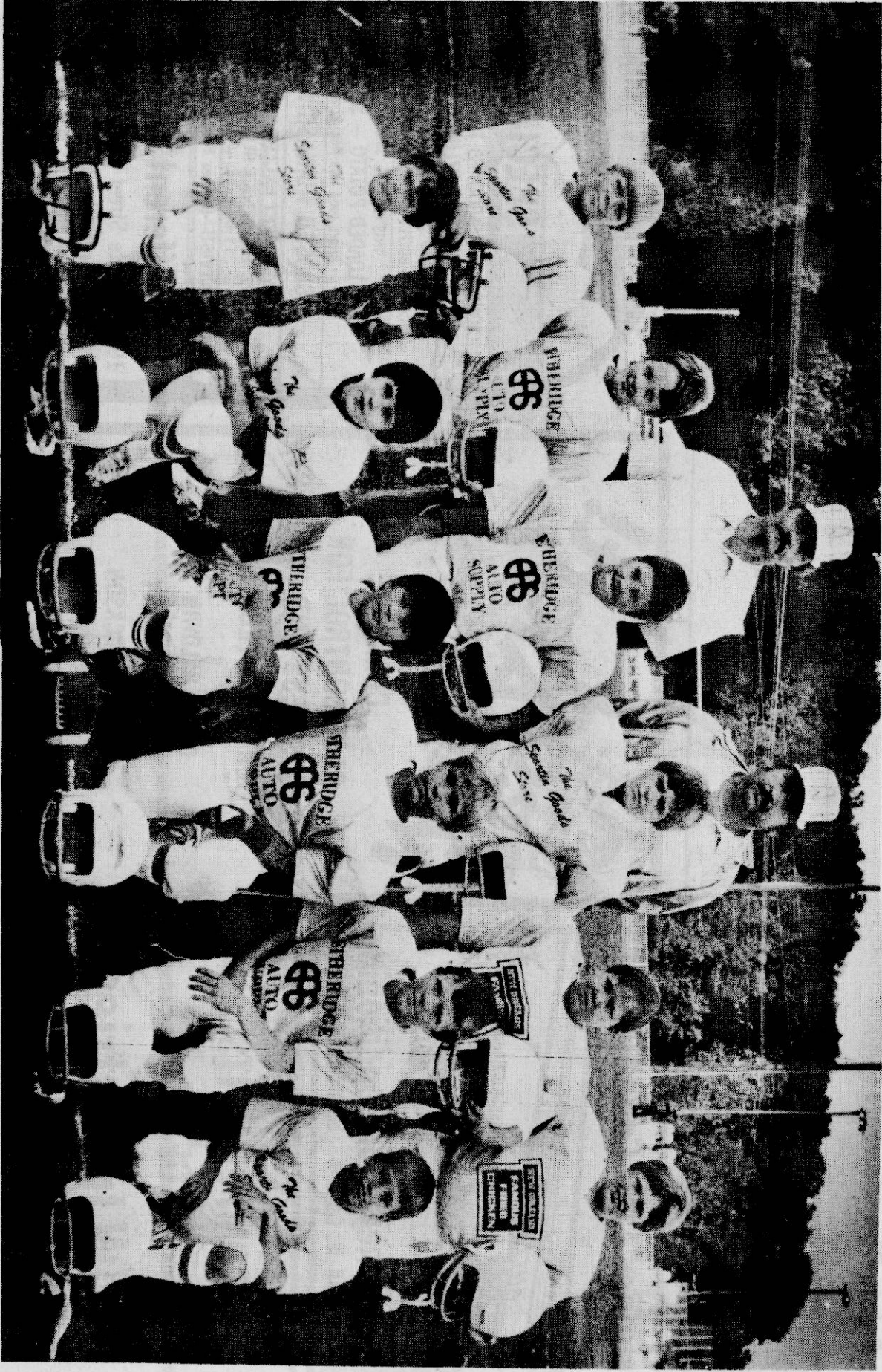


The Steelers

Thursday, November 17, 1963



The Cowboys



The Oilers

Cheese Straws

1 lb. sharp cheese
1 stick margarine
2 cups flour
1 teaspoon salt
½ teaspoon cayenne
pepper

Grate while cold one pound of sharp cheese. Cream thoroughly with margarine. Set aside until soft. Add flour, salt and cayenne pepper. Make into waters about the size of a quarter (press with fork, if desired). Bake at 450 degrees for 8 to 10 minutes.

Frances Deaton

one-third cup butter
1 Tbls. Worcestershire Sauce
¼ teaspoon salt
¼ teaspoon garlic salt
2 cups Wheat Chex
2 cups Rice Chex
½ cups nuts
Pretzels
Heat oven to 300 degrees.
Melt butter in pan over low heat. Stir in sauce, salt, garlic salt. Add remaining ingredients mixing gently until all pieces are covered with butter. Heat in oven for 30 minutes, stirring every 10 minutes.

Cheese Ball

4½ oz. deviled ham
4 oz. mild cheddar cheese
(grated)
8 oz. cream cheese

Mix above ingredients and form into a ball. Roll in crushed or chopped pecans. Cover. Refrigerate overnight before serving.

1 lb. sausage (hot)
 ½ lb. grated sharp cheese
 2 c. bisquick
 Have sausage at room temperature. Mix all ingredients and shape into small balls. Bake for 20 to 25 minutes at 375 degrees.

Lorene Taylor

1 c. cold water
1 c. sugar
1 tsp. salt
1 tsp. salt
3/4 tsp. salt
4 c. whole pecans
Cook all ingredients in skillet, except pecans. Cook until it makes a string. Pour pecans in skillet and mix well, then pour onto wax paper. Cool, pull apart.

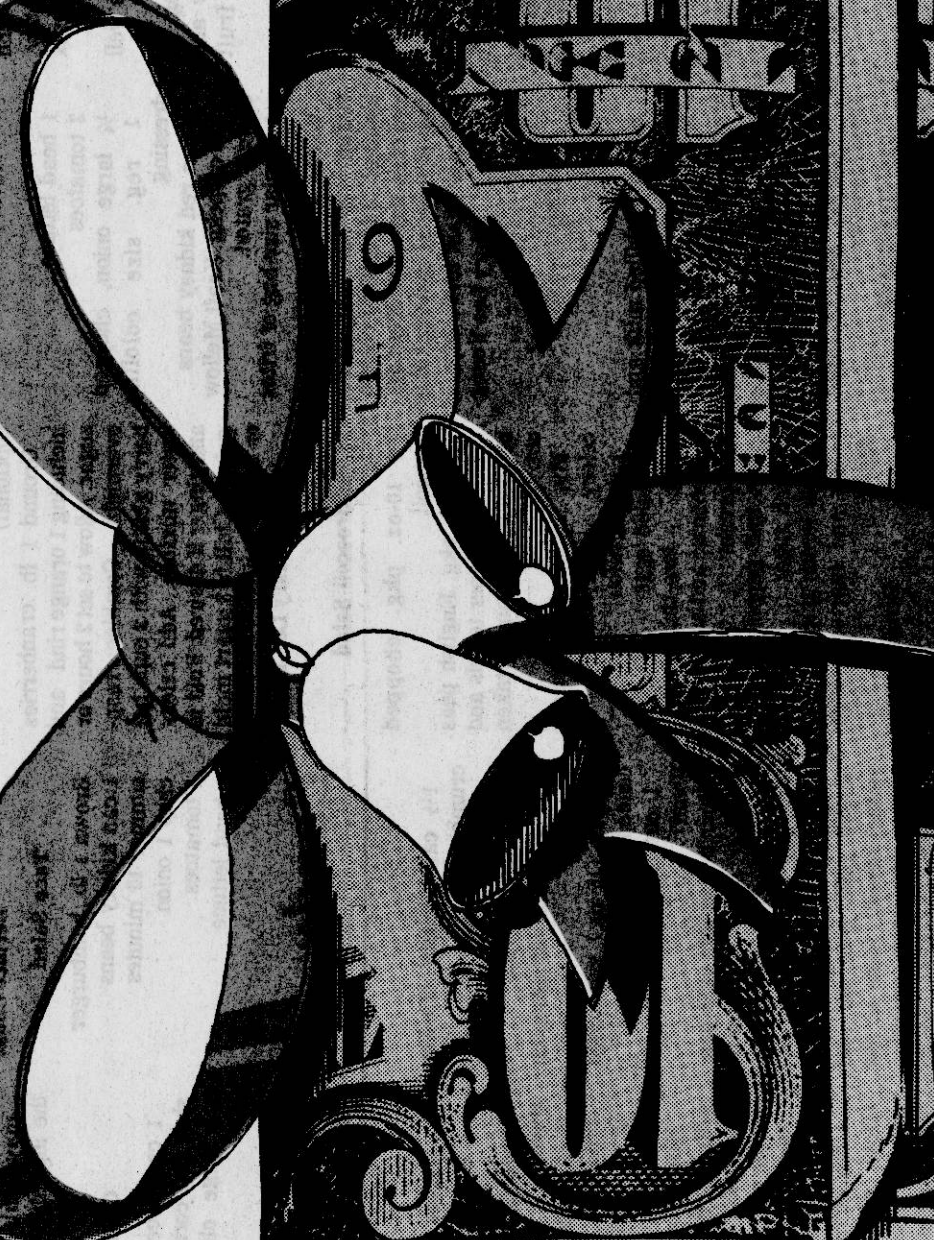
1 pack waffers, crushed
1 can bakers coconut
1 bag small marshmallows

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Mary Lee Young
Let sausage come to room
thoroughly. Roll into marble

Eona Wingo

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for the Holidays*



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Pies

Chocolate Cream Pie
1 1/2 c. sugar
2 1-oz. squares unsweetened chocolate
3 Tb. cornstarch
1/2 tsp. salt
2 c. milk
4 slightly beaten egg yolks
3 Tb. margarine or butter
1 tsp. vanilla
1 9-inch baked pastry shell
meringue (4 egg whites)

In saucepan, combine sugar, cornstarch, salt, chopped up squares of chocolate, salt and gradually stir in milk. Cook and stir over medium heat til bubbly. Cook and stir 2 minutes. Remove from heat. Stir small amount of hot mixture into yolks; immediately return to hot mixture; cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Pour in cooled baked pastry shell. Spread meringue on top and brown. Note: You can substitute 3 Tb. of cocoa and 1 Tb. oil for 1 square of chocolate.

Bernice Chase

7-Up Strawberry Pie
1 c. sugar
3 Tb. cornstarch
8 oz. 7-up
1 tsp. red food coloring
Cook sugar, cornstarch and 7-up until thick, add food coloring. Put 1 pint whole strawberries in baked pie shell and cover with glaze. Top with whipped cream.

Bernice Chase

Golden Pumpkin Meringue Pie
3 eggs, separated
1 16-oz. can pumpkin
three-fourth c. sugar
1 1/2 tsp. pumpkin pie spice
1/2 tsp. salt
1 13-oz. can evaporated milk
9 in. unbaked pastry shell
dash of salt
7 oz. jar marshmallow creme

Beat egg yolks slightly. Add pumpkin, sugar, spice, salt and milk. Mix well. Pour into pastry shell. Bake at 425 degrees for 15 minutes. Reduce oven to 350 degrees continue baking for 45 minutes or until knife inserted halfway between center and outside edges comes out clean.

Beat egg whites and salt until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Spread meringue on pie, sealing to edges. Bake at 350 degrees, 15 minutes or until golden or lightly browned.

Thrasher Pie-Cake

Line a 9-inch glass pie plate with pastry rolled 1/8

inch thick. Make sauce and set aside to cool while meringue cake bakes.

Basic pastry: 1 1/2 c. sifted all-purpose flour, 1 tsp. salt, 1/2 c. quick mix type shortening, 2 to 3 Tb. water. Combine flour and salt. Cut in shortening until mixture is consistency of cornmeal. Sprinkle with cold water a little at a time. Toss lightly. Place dough on waxed paper. Press and knead gently into ball. Let stand 15 minutes at room temperature. Roll out on lightly floured cloth to fit 9-inch pie plate.

Basic cake batter: 1 1/4 c. sifted superfine cake flour, 1 tsp. baking powder, 1/2 tsp. salt, 1/4 c. sugar, 1/4 c. quick type shortening, 1 Tb. grated lemon rind, 1/2 c. milk, 1 tsp. vanilla, 1 egg, unbeaten. Combine sifted flour, baking powder, salt and sugar in sifter. Place shortening in bowl with grated lemon rind and sift in dry ingredients. Add milk and vanilla and mix until all flour is dampened. Then beat 2 minutes. Add eggs and beat 1 minute longer.

Strawberry Sauce For Pie Cake: Combine 1 Tb. cornstarch, 1/4 c. sugar, 1/2 tsp. salt, and 1/4 c. water in a sauce pan. Cook and stir until mixture is thick and clear. Add two-third c. sliced sweetened frozen or fresh strawberries and 2 Tb. quick-mix type shortening. Bring just to a boil.

Nutmeg Sauce
1/2 c. sugar
1 Tb. cornstarch
1/2 tsp. nutmeg
1 c. water or milk
1/4 c. butter or margarine
1 tsp. vanilla or 1 tsp. rum or brandy
In saucepan, combine sugar, cornstarch and nutmeg. Stir in water and butter. Cook over medium heat until mixture boils 1 minute and is slightly thickened. Add vanilla. Serve warm over steamed pudding. Makes 1 1/2 c.

Hard Sauce
1 c. powdered sugar
1/4 c. butter or margarine, softened
1 tsp. rum or brandy flavoring
1/2 tsp. vanilla
In small bowl, combine all ingredients until smooth and creamy. (Add 1 to 2 tsp. water if necessary). Beat at high speed until fluffy. Chill until served. Serve on warm steamed pudding. Makes 1 cup.

Becky Lindsey
1/2 cup sugar
1 9 inch pie shell
1/4 cup currant jelly
Wash strawberries. Let dry. Whip cream very stiff and set aside. Take beater from cream and mix cream, cheese, sugar and lemon juice until smooth. Fold in whipped cream. Cut up small berries into whipped cream mix and put into pie shell. Put large berries on top of pie either whole or

Strawberry Pie
2 baskets strawberries
3 Tb. cooking oil
1/2 c. raisins or chopped dates
1/2 c. chopped nuts
1/2 c. milk
3 Tb. molasses
In bowl, combine all ingredients. Mix until dry. Spoon into well-greased (not oiled) 1 qt. mold or casserole or 6-cup fluted tube pan. Cover with lid or foil. Place on rack in large steamer or kettle. Pour boiling water into steamer until 2 inches deep; cover. Reduce heat to low. Steam 1 1/2 to 2 hours until pudding springs back

when lightly touched in center. Cut in slices. Serve hot, with hard, lemon or nutmeg sauce. (Recipes follow).
Tip: If desired, cover and bake in 325 degrees F. oven for 55 to 60 minutes until top springs back when lightly touched in center.

Lemon Sauce
1/2 c. sugar
2 Tb. cornstarch
1 c. hot water
2 Tb. grated lemon peel
2 Tb. lemon juice
2 Tb. butter or margarine
In saucepan, combine sugar, cornstarch, blend in water. Cook over medium heat, stirring constantly, until mixture boils 1 minute and is clear and slightly thickened. Remove from heat. Stir in lemon peel, juice and butter. Serve warm or cool on steamed pudding. Makes 1 1/2 c.

Pumpkin Pie Mix
2 eggs, beaten
1 16 oz. can Libby pumpkin
1/2 c. sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves
1 tall can (13 oz.) Pet milk
Mix ingredients well. Bake 45 minutes at 350 degrees or until a knife inserted in center comes out clean. Cool on wire rack. Garnish with whipped topping. Makes one 9-inch pie.

Edna Wingo
Pumpkin Pie
1 1/2 cups pumpkin
1 cup brown sugar
1 tsp. cinnamon
1 cup Pet milk
1/2 tsp. ginger
1/2 tsp. salt
2 eggs
Mix ingredients well. Bake 45 minutes at 350 degrees or until a knife inserted in center comes out clean. Cool on wire rack. Garnish with whipped topping. Makes one 9-inch pie.

Ellie Whitehead
Pumpkin Pie
1 1/2 cups pumpkin
1 cup brown sugar
1 tsp. cinnamon
1 cup Pet milk
1/2 tsp. ginger
1/2 tsp. salt
2 eggs
Mix ingredients well. Bake 45 minutes at 350 degrees or until a knife inserted in center comes out clean. Cool on wire rack. Garnish with whipped topping. Makes one 9-inch pie.

Larry Pie
1 box yellow Duncan Hines cake mix
1 large can peaches, cut in small pieces
1 stick margarine
Pour peaches and juice in pan. Add dry cake mix on top. Melt margarine and sprinkle on top.

Elizabeth F. Donea
Never-Fail Pie Crust
3 c. flour
1 tsp. salt
1 c. shortening
1 egg plus enough water to make 1/2 cup.

Mary Lee Young
Sweet Potato Pie
1 cup potatoes
5 eggs
1 large can carnation milk
3 cups sugar
1 Tbls. flour
1/2 teaspoon vanilla
1/2 teaspoon nutmeg
1 1/2 stick oleo
Mix all ingredients into two pies. Divide into 9 inch unbaked pie shells. Cook at 400 degrees for 15 minutes. Reduce heat to 300 degrees for one hour.

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Pumpkin Pie
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1 cup Pet milk
1/2 tsp. ginger
1/2 tsp. salt
2 eggs
Mix ingredients well. Bake 45 minutes at 350 degrees or until a knife inserted in center comes out clean. Cool on wire rack. Garnish with whipped topping. Makes one 9-inch pie.

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Salads & Soups

Poppy Seed Dressing

2 cups salad oil
1 1/2 cups sugar
2 tsp. salt
2 tsp. dry mustard
two-thirds cup cider vinegar
2 Tb. poppy seeds
Put ingredients in blender. Mix. Moisten with one-third cup of vinegar. Then add slowly the oil and rest of vinegar, alternating small amounts at the time. Blend on mix until thick like honey. Pour in a jar, add and mix in poppy seed.

Edna Wingo
Sweet Potato Pie
1 cup potatoes
5 eggs
1 large can carnation milk
3 cups sugar
1 Tbls. flour
1/2 teaspoon vanilla
1/2 teaspoon nutmeg
1 1/2 stick oleo
Mix all ingredients into two pies. Divide into 9 inch unbaked pie shells. Cook at 400 degrees for 15 minutes. Reduce heat to 300 degrees for one hour.

Mary Lee Young
Sour Cream Apple Pie
3 cups apples
1 cup sour cream
1 cup sugar
2 eggs well beaten
1 teaspoon vanilla
Dash of salt
Mix all ingredients except apples. Add apples to mixture until evenly coated. Pour in pie shell.

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2 eggs
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Larry Pie
1 box yellow Duncan Hines cake mix
1 large can peaches, cut in small pieces
1 stick margarine
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Elizabeth F. Donea
Never-Fail Pie Crust
3 c. flour
1 tsp. salt
1 c. shortening
1 egg plus enough water to make 1/2 cup.

Blueberry Salad
2-3 oz. package blackberry flavored gelatin
2 cups boiling water
1-15 oz. can blue berries, drained, liquid reserved
1-8 oz. can crushed pineapple, drained, liquid reserved
1-8 oz. package cream cheese, softened
1/2 cup sugar
1 cup sour cream
1/2 cup chopped pecans
Dissolve gelatin in boiling water. Add liquid drained

Christmas Salad
No. 1
1 can pet chilled milk and whipped
1 can fruit cocktail
1 box raisins
1 can coconut
1 can chopped pecans
1 Large bag Mein Marshmallows
1 cup mayonnaise
1 box lime jello
Add dry jello to whipped cream. Mix all ingredients and chill and serve.

Bernice Chase
Pistachio Fruit Salad
2 cups sour cream
1 pkg. (4 oz. serving size) pistachio instant pudding
Add dry jello to whipped cream. Mix all ingredients and chill and serve.

Mary Lee Young
Pistachio Fruit Salad
2 cups sour cream
1 pkg. (4 oz. serving size) pistachio instant pudding
Add dry jello to whipped cream. Mix all ingredients and chill and serve.

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Add dry jello to whipped cream. Mix all ingredients and chill and serve.

Cranberry Mold

1 lb. Fresh cranberries
1 orange
1 1/2 cup sugar
1 (3 oz.) lemon gelatin
1 (3 oz.) lemon Raspberry vanilla. Spread over congealed salad. Sprinkle with chopped pecans. Yields 10 to 12 servings.

Edna Wingo
Mexican Salad
1 head lettuce
2 tomatoes
1 large onion, chopped
1 reg. size cololona dressing
1 can red kidney beans
1 10 oz. pkg. Kraft Mellow cheese, grated
1 regular size bag of fritos
Wash and drain kidney beans. Mix vegetables together. Add grated cheese and then toss with dressing. Add Fritos at serving time and toss again and serve.

Mary Lee Young
Broccoli Salad
1 10-oz. pkg. chopped broccoli
1 10-oz. pkg. English peas
Thaw on paper towels and be sure all moisture is taken out.
Mix chopped: 3 sticks celery
1 small onion
3 boiled eggs
Mix two-thirds c. mayonnaise and one-third c. sour cream
Salt and pepper to taste
Pinch sugar
Dash lemon juice
Mix and marinate overnight.
Bernice Chase

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Taco Salad

Brown 1 lb. hamburger
1 can kidney beans
simmer 10 minutes
chop 1 onion
4 tomatoes
1 head lettuce
Toss with lettuce: 4 oz. grated mozarella cheese; 8 oz. thousand island dressing. Add to salad 1/2 pkg. taco mix. Mix and serve.

Mrs. Virginia Gann
Carrot Apple Salad
In large dish, mix together:
2 c. shredded carrots
1 c. chopped apple
1/2 c. chopped pecans
1/2 c. raisins
mayonnaise to lightly coat the ingredients.

Mrs. Virginia Gann
Carrot Salad
1 can Green Giant white shoe peg corn
1 large chopped tomato
1 1/2 cup coconut
1 8 1/4 oz. can crushed pineapple
Combine sour cream and pudding mix. Add coconut and pineapple. Stir well until blended. Spoon into 8" x 4" loaf pan and freeze until firm - at least 3 hours. Dip pan in warm water and unmold onto serving dish. Note: Instead of freezing, salad may be prepared and served chilled. Serves 6.

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simmer 10 minutes
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Macaroni Salad

6 oz. macaroni (twists), cooked
1 can sliced mushrooms
1 cup green peas
1 cup ham, cut in cubes
2 tomatoes, chopped
1 1/2 cup diced green pepper
1 1/4 cup Hidden Valley Ranch Salad Dressing
Original Recipe
Combine all ingredients in large bowl and toss. Chill before serving. Makes 6 servings.

Blinda Dunaway
Oven Carmelcorn
2 c. brown sugar
1 c. butter
1/2 c. light corn syrup
1 tsp. salt
1 tsp. baking soda
5 qts. popped popcorn
Combine brown sugar, butter, syrup and salt in saucepan. Heat until boiling. Continue cooking 5 minutes, stirring constantly. Mix in baking soda. Place popped corn in large bowl and drizzle carmel over it, mixing well.

Bake corn in large, greased roaster pan at 200 degrees for 1 hour. Stir every 15 minutes. Remove from oven. Let cool and break into chunks.

Carlyn Whipple
Oven Carmelcorn
2 c. brown sugar
1 c. butter
1/2 c. light corn syrup
1 tsp. salt
1 tsp. baking soda
5 qts. popped popcorn
Combine brown sugar, butter, syrup and salt in saucepan. Heat until boiling. Continue cooking 5 minutes, stirring constantly. Mix in baking soda. Place popped corn in large bowl and drizzle carmel over it, mixing well.

Bake corn in large, greased roaster pan at 200 degrees for 1 hour. Stir every 15 minutes. Remove from oven. Let cool and break into chunks.

Carlyn Whipple
Oven Carmelcorn
2 c. brown sugar
1 c. butter
1/2 c. light corn syrup
1 tsp. salt
1 tsp. baking soda
5 qts. popped popcorn
Combine brown sugar, butter, syrup and salt in saucepan. Heat until boiling. Continue cooking 5 minutes, stirring constantly. Mix in baking soda. Place popped corn in large bowl and drizzle carmel over it, mixing well.

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Recipe For Good Health

1 cup of REGULAR CHIROPRACTIC ADJUSTMENTS
1 cup of good NUTRITION
1 cup of proper EXERCISE
1 dash of fresh AIR
1 pinch of SUNSHINE
8 spoons of SLEEP

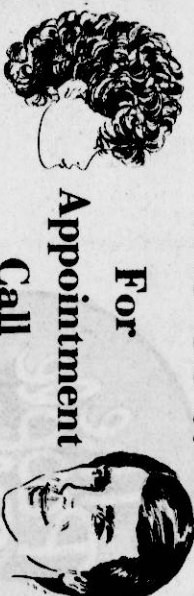
Blend together, fresh air and sunshine. Add regular Chiropactic Adjustments, and good nutrition, blend in exercise and proper rest.
Bake in a pan of nature and serve repeatedly.
For a good topping add laughter, love, and friendship. Stir often.

For help with this recipe see Dr. Jim Davis, Chiropractor.

DR. JIM DAVIS

CHIROPRACTIC HEALTH CENTER — P.A.
AIRPORT ROAD — FRANKSTOWN
P. O. BOX H
BALDWIN, MISS. 38824
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REDKIN

Bread & Sandwiches

1 Tbs. nutmeg	2 eggs	1 10-count can flaky biscuits	1 cup oil	Oatmeal Raisin Muffins	baking powder, cream salt; set aside. Cream butter and sugar until fluffy
½ teaspoon ginger	2 Tbs. butter milk	Mix cheese and sausage. Half each biscuit and mash flat. Make balls out of cheese mix. Place in middle of biscuit. Wrap biscuit around ball. Place on ungreased cookie sheet. Cook at 400 degrees until biscuits are golden brown.	1 cup sugar	1½ cups boiling water	Beat in eggs. Add vanilla. Stir in flour mixture, oats
1 teaspoon baking powder	1 cup cream style corn	Mix all ingredients except skillet. Add half grated cheese. Add rest of mixture in center—add all the other ingredients and mix well. Bake at 350 degrees for about 1½ hours.	4 cups peeled and chopped apples	1 cup old fashioned oats	1½ cups flour
two-thirds cup water or milk	1½ cup sharp cheddar cheese, grated		1 cup chopped nuts	2 teaspoons cinnamon	1 cup brown sugar
1 cup cooking oil	2 jalapeno pepper		Str together flour, cinnamon, soda and salt; set aside. In large bowl beat eggs until foamy; beat in oil, sugar, and vanilla. Stir in four mixture, apples and nuts. Spoon into muffin tins lined with paper.	1 cup chocolate nuts	1 cup granulated sugar
4 eggs, unbeaten	2 Tbs. bell pepper		2 cups flour	Str together flour, cinnamon, soda and salt; set aside. In large bowl beat eggs until foamy; beat in oil, sugar, and vanilla. Stir in four mixture, apples and nuts. Spoon into muffin tins lined with paper.	2 eggs
2 cups canned pumpkin	Mix all ingredients except skillet. Add half grated cheese. Add rest of mixture in center—add all the other ingredients and mix well. Bake at 350 degrees for about 1½ hours.		1 cup cinnamon	1 cup coconut	1 cup chopped nuts
2 cups nuts, chopped			1 cup raisins	Combine water and oats; let stand 30 minutes. Stir together flour cinnamon,	1 pint of warm water
Combine all ingredients and mix well. Bake at 350 degrees for about 1½ hours.					1 pack of yeast
					½ c. shortening
					(Continued on Page 5)

Beverages

Blueberry Crunch CRUST: 2 c. flour 2 sticks butter, melted 1 c. pecans Mix and press in bottom of oblong pan. Bake at 350 degrees for 35 or 40 minutes until brown. Cool. FILLING: 8 oz. plus 3 oz. of cream cheese large container Cool Whip 1 box powdered sugar Mix and spread on top of cooled crust	Orange Julius 1 6-oz. can frozen orange juice 1 cup water 1 cup milk ½ cup sugar 1 tsp. vanilla 5 or 6 ice cubes Put all ingredients in blender. Blend until smooth (about 30-45 seconds). Makes 6 servings. Nellie Caldwell	Strawberry Watermelon Slush 2 c. cubes watermelon 1 pint fresh strawberries ½ c. sugar one-third c. lemon juice 2 c. ice cubes Mint leaves, watermelon chunks and strawberries for garnish, optional. In blender container, combine all ingredients except ice and garnish; blend well. Gradually add ice, blending until smooth. Garnish as desired. Makes about 5 cups.
Top and spread on top of cooled crust. Top with blueberry pie filling. May also use cherry or strawberry pie filling. Peggy Cleveland	Hot Percolator Punch 3 cups sweetened pineapple juice. 3 cups cranberry juice 1½ cups water one-third cup firmly packed brown sugar 2 lemon slices 1 or 2 (4 inch sticks cinnamon, broken-optional) ½ teaspoon whole cloves Pour juices and water into a 12 cup percolator. Place remaining ingredients, except whole cinnamon sticks, in percolator of electric percolator. Serve with cinnamon sticks and stirrers, if desired. Yields about 7 cups.	Sugar Free Holiday Punch 2 pkgs. tropical punch Koolaid Nutra Sweet 8 qts. water 2 large cans pineapple juice, unsweetened 2 1/2 liter bottles sugar free 7-Up or Sprite. Less than 15 calories per 8-oz. Garnish with slices of lemon or lime.
Citrus Sunshine Punch 1 can (6 oz.) frozen lemonade concentrate, thawed 1 qt. chilled orange juice 1 qt. chilled lemon-lime soda	Ice Ring Combine all ingredients in punch bowl; stir until blended. Makes 17 servings, ½ cup each. Float ice ring in punch.	Freda Sims Orange Grape Punch Put together 1 can frozen concentrated orange juice, 1 can frozen concentrated grape juice, 1½ cup water and 1 quart gingerale. Mix thoroughly. Serve over ice. Serves 10.
Ice Ring— Pour ½ cups lemon-lime soda or water into a 3 cup ring mold; freeze. Top with alternating orange, lemon and lime slices. Carefully pour about ¼ cup soda or water over fruit slices; freeze until firm (17mold; float fruit side up in punch bowl). Blinde Dunaway	Homemade Hot Chocolate 1 8-qt. box Carnation dry milk 2 lbs. confectioner's sugar 1 6-oz. jar coffee-mate 1 1-lb. box instant Nestle's quick salt Mix all ingredients in large bowl -- requires much stirring. Mix 3 heaping tsp. to 1 cup of hot water.	Mrs. W.D. Kennell Russian Tea ½ gallon tea 1 Tb. whole cloves ½ box stick cinnamon 8 oranges, sliced 6 lemons, sliced 1 qt. water 1 large can pineapple juice ½ c. sugar
Spiced Tea 4 cups Tang 3 cups sugar 4 tsp. cinnamon 12 tsp. ground cloves 1 c. lemon powder 3 oz. jar instant tea Mix all ingredients. Store in air-tight container. Mix 1 to 1½ tsp. per serving. Add boiling water and serve. Barb Fisher	Gingerale Punch Juice of 4 lemons 1 pint grape juice sugar or syrup to taste 1 qt. gingerale Mix fruit juice and sugar or syrup. Just before serving add gingerale.	Boil cinnamon, cloves lemons and oranges in water for 6-8 minutes. Mash as much pulp as possible through a strainer. Add pineapple juice and sugar. Add sweetened mixture 1 to 1½ tsp. per serving. Yield: 2-2½ servings. Dovie Runion

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MANAGER — BRIAN GAPEN
EAST CHURCH STREET
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Salads And Soups

Potato Salad
 1 c. mayonnaise
 2 Tb. white vinegar
 1½ tsp. salt
 1 tsp. sugar
 ¼ tsp. pepper
 4 c. cooked, peeled and cubed potatoes (5 to 6 medium)
 1 c. sliced celery
 ½ c. chopped onions
 2 hard-boiled eggs, chopped
 Mix well in a large bowl.
 Cover and chill.
Freda Sims

Orange Fluff Salad
 2 pkgs. Apricot jello
 1 no. 2 can pineapple (drain and reserve liquid)
 2 bananas, sliced
 1 cup small marshmallows
 Prepare jello and chill slightly. Add pineapple, bananas and marshmallows pour into square dish and refrigerate. While jello is chilling prepare topping as follows:
 1 cup of double boiler blend 1 cup pineapple juice, 1 beaten egg, 2 Tbs. flour, 1 Tbs. oil, ½ cup sugar. Cook, stirring constantly, until thick.
 Cool and add one small pkg. cream cheese (room temperature), 1 small container cool whip, and 1 cup chopped nuts spread on top of congealed mixture. Refrigerate.
Frances Deaton

Cool and Creamy Fruit Salad
 1 8 oz. pkg. cream cheese, softened
 2 Tablespoon lemon juice
 1 teaspoon grated lemon rind
 ½ cup whipped cream
 ¼ cup powdered sugar
 2 cups peach slices
 2 cups blueberries
 2 cups strawberry slices
 2 cups grapes
 2 Tbs chopped nuts (other fruits may also be used. Divide into portions to equal a total of 8 cups of fruit).
Dorle Runions

Rainbow Flinger Jello
 4 3-oz. pkgs. strawberry jello or raspberry, lemon, lime orange - one of each or any combination that you like
 6 envelopes Knox unflavored gelatin
 1 can Eagle Brand milk
 1st layer: 1 pkg. jello, 1 envelope Knox, 1 cup hot and cook over low heat (stirring constantly) until thick Cool, pour over cut up fruit. Serves 10-12.
Mary Davis

Split Bean Salad
 1 can French style green beans, drained
 1 can small English peas, drained
 1 small can pimientos (cut into strips), drained
 4 stalks celery cut into rings
 1 small bell pepper, diced
 1 medium onion, minced
 ½ c. salad oil
 ½ c. vinegar
 one-third c. sugar
 1 tsp. salt
 Mix vegetables. Blend remaining ingredients and pour over vegetables. Refrigerate overnight.
 Serves 12.
Edith Sims

Jello Salad
 1 can fruit cocktail
 1 box jello (1 use apricot). Put this into pan and bring to a boil. Put this in dish, let stay in refrigerator until it starts to jell, then add 1 cup buttermilk and 1 8-oz. cool whip. Mix well.
Kate Whitehead

Strawberry Salad
 1 6-oz. box strawberry jello
 3 bananas, mashed
 2 cups boiling water
 2 boxes of frozen strawberries
 1 c. sour cream
 Pour jello into water and let dissolve. Then add strawberries and bananas. Pour half of mixture into pan and let congeal. Then spread sour cream over this layer and pour on remaining mixture and congeal.
Hazel Wheeler

Pistachio Salad
 1 box Instant Pistachio pudding or pie mix
 1 can fruit cocktail, small
 gelatin mold. Chill until firm. Turn out on lettuce leaves.
 Makes 10 servings.
Mrs. Cecil W. Holley

Spaghetti Salad
 1 lb. pkg. spaghetti
 1 large tomato (diced small)
 1 large bell pepper (diced)
 1 bottle of Zesty Italian dressing
 ½ Bottle Salad Supreme
 Break spaghetti into one-third and cook until tender. Drain and rinse with cold water. Then drain again. In large bowl mix spaghetti and other ingredients. Mix well. Cover and chill for several hours, stirring occasionally.
 This salad keeps real well for at least one week.
Teenie Eason

Cherry 7-Up Salad
 1 can cherry pie filling
 1 large box cherry jello
 1 c. water
 Mix together water, sugar, and cherry pie filling. Boil 4 minutes. Remove from heat and add cherry jello. Cool. Then add 7-Up and chill. Do not use any other cola - just 7-Up or diet 7-Up.
 My family prefers this salad with turkey or dressing, instead of cranberry sauce.
Teenie Eason

Macaroni Salad
 2 pkgs. small macaroni (cook according to directions on pkg.)
 Bring 1½ c. sugar and 1 cup vinegar to a boil. Set aside to cool.
 Grate or chop 1 large onion, 1 large bell pepper and 2 carrots. Mix with 2 c mayonnaise.
 When macaroni is cool mix with vinegar and sugar. Then stir in vegetables and mayonnaise.
 Store in an air tight container and refrigerate over night.
Martha Grimes

Cambrison Salad
 1 c. cooked beef
 2 hard cooked eggs
 2 tomatoes
 4 anchovies
 1 small head lettuce
 Cut the beef into small pieces. Add sliced eggs and tomatoes and the anchovies. Cut up into small pieces. Serve on lettuce with French or mayonnaise dressing.
Pat Galagan

Cranberry Salad
 1 8-oz. can crushed pineapple
 1 3-oz. pkg. strawberry gelatin
 one-third cup mayonnaise
 1 Td. vinegar
 two-third cup evaporated milk
 1 pint or 16 oz. whole cranberry sauce
 1. Drain juice from pineapple into measuring cup. Add enough water to make ¾ cup liquid. Heat to boiling.
 2. Dissolve gelatin in hot liquid. Cool well.
 3. Combine mayonnaise and vinegar. Gradually stir in the cooled gelatin. Stir until smooth.
 4. Mix in evaporated milk, pineapple and cranberry sauce.

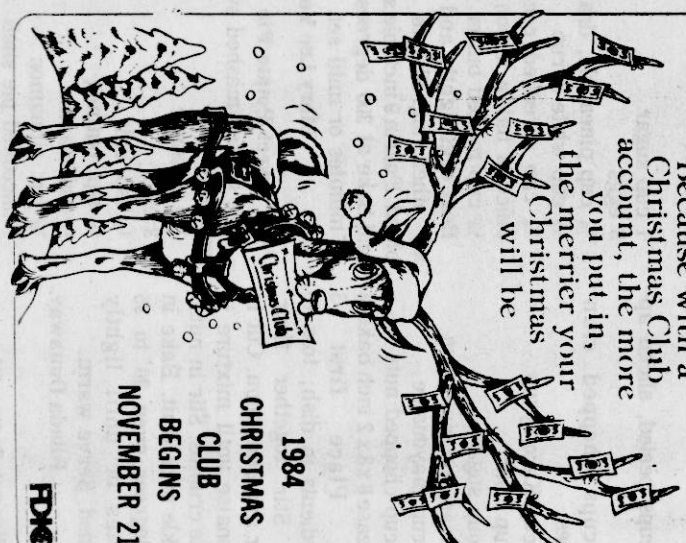
The Wright Recipe

“Dressing”

1

Wiggin

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**1984
CHRISTMAS
CLUB
BEGINS
NOVEMBER 21**

FD-103

Miscellaneous

Fruit Pizza

1 can (15 oz.) pineapple chunks
3 bananas
1 pkg. (15 oz.) sugar cookie mix
1 container (18 oz.) frozen whipped topping
1 can (10 1/2 oz.) mandarin oranges, drained
2 c. green grapes, sliced in half
1/2 c. cherry pie filling
1 maraschino cherry
1 Drain juice from pineapple chunks into small bowl. Slice bananas into juice. Set aside.
2 Prepare cookie dough according to package directions. Lightly grease a 12 inch pizza pan. Press dough evenly into pan. Bake in 375 degree oven for 12 to 15 minutes or until edges begin to brown.
3 Cool. Spread whipped topping over cooled cookie crust. Drain juice from bananas. Arrange fruit in circles on topping working from outside toward center. Arrange green grape halves around outside of pan then bananas, cherry pie filling, pineapple chunks, orange slices and place cherry in center. Refrigerate until serving.

Carolyn Downs
Giblet Gravy
Neck and giblets of turkey or chicken
Salt, pepper to taste.
1 can cream of chicken soup
2 hard boiled eggs, sliced
Cook giblets and neck in salted water until done. Remove meat from neck and chop meat and giblets. Combine 1 cup of broth, chicken soup, meat and seasoning in saucepan. Cook over medium heat until gravy is smooth and creamy. Add sliced eggs and serve over dressing.

Bernice Chase
Instant Cream Wheat
Bread Turkey & Chicken Dressing
1 c. instant cream of wheat
1 c. self rising flour
2 eggs
1 1/4 tsp. salt
3 Tb. vegetable oil
1 1/2 tsp. baking powder
Use half milk and water. Make it like corn. Pour in greased skillet. When done, I mash what I need made dressing in chicken or turkey soup, few crackers, 3 slices loaf bread, sausage seasoning to taste. Mix well and pour in pan. Cook until slightly brown.

Lana V. Gann
Tomato Relish
24 ripe tomatoes
6 onions
6 hot peppers
2 1/2 cups sugar
2 cups vinegar
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon cinnamon
Cook tomatoes, onions and peppers together until boiling. Add remaining ingredients and cook, stirring often until mixture is thick. Pour into sterilized jars and seal.

Mrs. Jimmy Spencer
Giblet Gravy
4 chicken bouillon cubes
4 cups boiling water
giblets, turkey neck
1 stalk celery, cut into chunks
1 small whole onion
about 3 Tb. all purpose flour
Dissolve bouillon cubes in boiling water. Add giblets, neck, celery and onion. Cover and simmer about 2

hours or until giblets are tender. Strain, reserving giblets. Do not add sugar, terigan vinegar, seasoning. The bouillon cubes will have enough and celery seed, or pickling spice to taste. Mix sugar, seasoning and vinegar a little at a time until all are dissolved. When mixture boils, add butter and cook stirring occasionally if necessary, to the soft ball stage (236-238). It will turn a medium brown color. Remove from heat and cool to lukewarm (110). Beat until mixture loses its gloss and starts to thicken. Stir in pecans. Turn into buttered 2" square pan. Cool until firm then cut in 36 pieces. Makes about 1 1/2 pounds.

Dovie Runions
Peanut Sour Cream Candy
2 c. sugar
1/2 tsp. salt
1 c. dairy sour cream
1/2 tsp. ground cinnamon
1/4 tsp. vanilla
3 drops almond extract
1 c. peanuts
Spoon mixture into egg whites. Garnish with par-sley.

Edna Wingo
Peanut Brittle
peanuts are done. When done pour on a cookie sheet that has been rubbed with oleo or sprayed with Pam. Don't forget to put 1 tsp. of soda in and stir good before pouring on the cookie sheet.

Mrs. Bill Walden
Peanut Butter Clusters
1 c. butterscotch chips
1/2 c. peanut butter
3 c. cornflakes or puffed rice
Fold in peanuts. Pour into buttered 8" square pan. When cool cut in squares. Makes 36 squares.

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Mrs. Jimmy Spencer
Deviled Eggs
6 hard boiled eggs
1/4 c. cream style cottage cheese
2 Tb. skim milk
1 Tb. snipped parsley
1 tsp. vinegar
1 tsp. prepared mustard
salt and pepper to taste
1/4 tsp. seradish
Slice eggs lengthwise. Remove yolks. Place in blender container with remaining ingredients. Process until well blended, scraping sides occasionally.
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Candy

2 Tb. light corn syrup
1/4 c. butter or margarine (1/4 stick)
1 c. chopped pecans
Combine buttermilk and baking soda in 3 qt. heavy lukewarm (110 degrees). Add flavoring and beat until creamy.
Fold in peanuts. Pour into buttered 8" square pan. When cool cut in squares. Makes 36 squares.

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Fish And Seafood

Barbecue Fish

Purchase any frozen fish desired. Spread generously with mustard, barbecue sauce and butter, salt and pepper to taste. Bake at 350 degrees for 50 minutes.

Mrs. W.D. Kernell
Salmon Ball
1 (15 1/2 oz.) can pink salmon, drained and flaked
1/4 tsp. liquid barbequed smoked flavoring
1 (8 oz.) pkg. cream cheese
1 Tb. grated onion
1 Tb. lemon juice
2 tsp. horseradish or mustard
1 c. walnuts or pecans, chopped
1/4 c. fresh parsley, finely chopped
Combine all ingredients except nuts and parsley. Mix well. Chill one hour. Combine nuts and parsley on wax paper. Shape salmon mixture into ball or log. Roll in parsley and nut mixture. Refrigerate several hours. Serve with crackers.

Freda Sims
Fish Fritters
1 lb. of small fish
3 eggs
3 Tb. flour
salt and pepper
minced garlic
minced parsley
Cook the fish and mash them. Beat the yolks of the eggs until light and thick then add little by little the flour, salt, pepper, the minced garlic and parsley and the fish. Lastly add the whites of the eggs, beaten to a froth. Drop spoonfuls of this mixture into hot fat (360-370 degrees) and fry to a golden brown.

Dovie Runions
Grilled Sardines
12 large sardines
1 Tb. lemon juice
6 pieces toast
Drain sardines and heat thoroughly in chafing dish. Turn frequently. Add lemon juice. Serve on finger-length pieces of toast.

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Bread & Sandwiches

1/2 c. sugar
2 teaspoons salt

Use enough flour to make dough like blisquit. Cut out until fluffy. Add carrots and liquid. Combine remaining ingredients except nuts; Mix well. Stir into carrot mixture. Fold in walnuts and raisins. Pour into pans. Bake one hour. Cool in pans 10 minutes.

Mary Davis
Spiced Carrot Bread
2 1/2 cups self-rising corn meal mix
1 1/2 cups sugar
1/2 cup vegetable shortening
2 eggs
1 cup cooked mashed carrots or 1 jar junior sized baby carrots.
2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 cups chopped walnuts
Preheat oven to 350 degrees. Grease and flour two 1-pound coffee cans or two loafpans.
In saucepan bring raisins and water to a boil. Remove from heat. Drain liquid into

Bernice Chase
Homemade Rolls
Dissolve:
1/2 pkg. yeast in 1 Tb. warm water
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Bread & Sandwiches

1/2 c. oil or shortening
2 c. self-rising flour
1 put my sugar, soda and yeast all together after my

yeast is dissolved. It mixes better. This will make 12 big rolls. Let them set till they rise before baking. Can also be frozen.

Mrs. Bill Walden
Parker House Rolls
1 c. milk
5 Tb. sugar
1 Tb. salt
1 cake Fleischmann's yeast
1 c. lukewarm water
6 c. sifted all-purpose or self-rising flour
6 Tb. melted shortening
Scald milk, add sugar and salt. Cool to lukewarm. Dissolve yeast in lukewarm water and add lukewarm milk. Add 3 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour or enough to make easily handled dough. Knead well. Place in greased bowl. Cover and set in warm place, free from draft. Let rise until double in bulk, about 1 1/2 hours. Roll out 3/8-inch thick and cut with 2 1/2 inch biscuit

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Cakes And Desserts

Sweet Cake Mix

- 6 c. flour
- 4 c. sugar
- 3 Tb. baking powder
- 2 tsp. salt
- 1 1/2 c. shortening

In large bowl combine flour, sugar, baking powder and salt. With pastry blender, cut in shortening until mixture resembles cornmeal. Store in airtight container in cool, dry place. Use within 1 month.

Use this mixture in the following recipes.

Marty Fugitt

- Everyday Cake
- 2 c. Snack Cake Mix
- 1 egg
- 1 tsp. vanilla
- 1/2 c. milk

In an 8-inch layer cake or square pan stir all ingredients with rubber spatula until well blended. Scrape down sides of pan. Bake in preheated 375 degree oven 30 minutes or until pick inserted in center comes out clean. Cool in pan on rack. Makes 8 servings.

Marty Fugitt

- Chocolate Cake
- 2 c. Snack Cake Mix
- 1/4 c. unsweetened cocoa
- 1 egg, slightly beaten
- 1 tsp. vanilla
- 3/4 c. ice water
- 1 Tb. confectioners' sugar (optional)

In 8-inch layer cake or square pan stir cake mix and cocoa with rubber spatula until well blended. Briskly stir in egg, vanilla, and ice water until well blended. Scrape down sides of pan. Bake in preheated

- 375 degree oven for 30 minutes or until pick inserted in center comes out clean. Cool in pan on rack. Sprinkle with confectioners' sugar. Makes 8 servings.

Marty Fugitt

Apple Cake

- 1 medium size tart apple, peeled if desired, quartered, cored and cut in very thin wedges
- 2 Tbsp. sugar
- 2 tsp. lemon juice
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 c. Snack-Cake mix
- 1 egg slightly beaten
- one-third c. milk
- Vanilla ice cream, softened (optional)

In small bowl toss apple with sugar, lemon juice, cinnamon and nutmeg; set aside. In 8-inch layer cake or square pan stir cake mix, egg and milk with rubber spatula until well blended. Scrape down sides of pan. Press apple slices, rounded sides up into batter in rows. Drizzle any melted sugar mixture remaining in bowl over apple slices. Bake in preheated 375 degree oven for 30 minutes. Serve warm with ice cream, or cool in pan on rack. Makes 8 servings.

Italian Cream Cake

- 1 stick margarine
- 1/2 c. shortening
- 2 c. sugar
- 5 egg yolks
- 2 c. all-purpose flour
- 1 tsp. soda
- 1 c. buttermilk
- 1 tsp. vanilla
- 1 can coconut
- 1 c. chopped nuts
- 5 egg whites, stiffly beaten

Cream margarine and shortening. Add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and soda. Add to creamed mixture with buttermilk. Stir in vanilla. Add coconut and nuts. Fold in beaten egg whites. Bake for 45 minutes at 350 degrees in two 9-in. cake pans.

Marty Fugitt

- Pecan Glazed Cake
- 2 c. Snack-Cake Mix
- 1 egg, slightly beaten
- 2 tsp. vanilla, divided
- 1/2 c. plus 1 Tb. milk -- divided
- 1/4 c. butter or margarine, softened
- 1/4 c. packed brown sugar

Cream Cheese Frosting: 1 8-oz. pkg. cream cheese 1/2 stick margarine 1 box confectioners' sugar

- 1 tsp. vanilla
- 1/2 c. chopped pecans
- 1 box two layer white Duncan Hines cake mix
- 1/4 c. Crisco oil

Holiday Cake

Devil's food mix may be used. It is not necessary to freeze before adding mixture and baking.

Mrs. W.D. Kernell

- Better Than Sex Cake
- 1 box Duncan Hines cake mix
- 1 carton sour cream
- 1 can 8 1/2 oz. cream of coconut
- Mix all ingredients. Bake in 9x13 in. pan for 35 minutes at 350 degrees.

Frosting:

- 1 8-oz. pkg. cream cheese
- 1 box sifted confectioners' sugar
- 1 Tb. milk
- 1 can coconut
- 1 tsp. vanilla
- 1 small instant vanilla pudding

Mix all ingredients except

cocoanut. Spread over cake in pan. Sprinkle cocoanut over cake. Put in refrigerator. Can be frozen.

Vera Downs

- Fudge Pudding Surprise
- 1 pkg. white cake mix
- 1 c. chopped nuts
- 1 c. brown sugar
- 1/4 c. cocoa
- 1 1/2 c. hot water

Mix the cake according to directions and add chopped nuts. Put in greased 9 x 9 cake pan. Freeze. When ready to bake remove from freezer and add the brown sugar and cocoa to the top and then add the hot water last.

Ann Crabbs

- Four Layered Dessert
- 1 c. self-rising flour (sifted)
- 1 stick oleo
- 1 c. chopped pecans
- Melt oleo in 9x13x2 1/2 inch baking pan. Add flour and nuts. Press out to fit pan. Bake at 350 degrees for 15 minutes. Don't be too hurried at the procedure. The cake mixture rises to the top and the syrup goes to the bottom. Serve hot or cold.

SECOND LAYER:

- 8 oz. pkg. cream cheese, softened
- 1 c. powdered sugar
- 1 c. cool whip

Beat cream cheese and

sugar with mixer. Add cool

whip. Spread over first

layer.

THIRD LAYER:

- 2 Tbsp. instant chocolate pudding
- 3/4 c. milk
- Combine pudding and milk instead of water. Use oblong cake pan to bake cake in. Punch holes in cake when done.

2 c. sugar

1 large can crushed

pineapple

Bring to boil, pour over

cake while hot and let cool

completely.

Apple Cake

- Two-thirds c. oil
- 2 eggs
- 3 c. apples (about 3 medium apples), pared and chopped
- 1 1/2 c. sugar
- 1 1/2 c. flour
- 1/2 tsp. salt
- 2 tsp. cinnamon
- 1 Tb. vanilla
- 1 cup chopped nuts
- Preheat oven to 325 degrees F. Grease 9x13 inch baking pan. Beat oil and eggs until foamy. Stir in apples and sugar. Mix flour, soda, salt, cinnamon. Stir into apple mixture. Pour batter into baking pan. Bake 45 minutes or until top springs back. Cut into slices.

Ann Crabbs

(Continued on Page 7)

Casseroles

- 1/4 tsp. salt
- Place ham and chicken in a 2 quart casserole dish. Melt butter and blend in flour. Stir in broth and milk. Cook and stir till thick. Add seasoning, onion and mushroom soup. Pour over ham and chicken. Top hot mixture with yam biscuits (recipe follows). Bake at 350 degrees for about 45 minutes.

Yam Biscuits:

- Combine pudding and milk instead of water. Use oblong cake pan to bake cake in. Punch holes in cake when done.
- 2 c. sugar
- 1 large can crushed pineapple
- Bring to boil, pour over cake while hot and let cool completely.
- 1 8-oz. pkg. cream cheese
- 1 small instant vanilla pudding
- 2 c. milk
- Mix slowly. Pour over cooled cake and set in refrigerator until mixture thickens good. Then cover with slices of bananas then cool whip. Sprinkle with chopped cherries, coconut and pecans. Refrigerate until ready to serve.

No Name

- 1 cup chopped nuts
- 1 Tb. vanilla
- 2 tsp. cinnamon
- 1 cup chopped nuts
- Preheat oven to 325 degrees F. Grease 9x13 inch baking pan. Beat oil and eggs until foamy. Stir in apples and sugar. Mix flour, soda, salt, cinnamon. Stir into apple mixture. Pour batter into baking pan. Bake 45 minutes or until top springs back. Cut into slices.

Ann Crabbs

- 1 c. powdered sugar
- 1 c. cool whip
- Beat cream cheese and sugar with mixer. Add cool whip. Spread over first layer.
- THIRD LAYER: 2 Tbsp. instant chocolate pudding 3/4 c. milk Combine pudding and milk instead of water. Use oblong cake pan to bake cake in. Punch holes in cake when done.

2 c. sugar

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THE BANNER INDEPENDENT, Boonerville, Maryland-Page C19

the water).

Remove from heat. Immediately, in large bowl, beat egg whites at high speed of electric mixer to stiff peaks (tips stand straight).

Step 3: Remove the thermometer; gradually pour hot syrup in a thin stream over egg whites, beating at high speed. Add syrup slowly to ensure proper blending.

Step 4: Add vanilla and a few drops food coloring, if desired; beat at high speed for 4 to 5 minutes till candy holds its shape when beaters are lifted (mixture falls in a ribbon, but mounds on itself).

Step 5: If candy is beaten enough, mixture will stay mounded in a soft shape when a spoonful is dropped onto waxed paper. If mixture flattens out beat 1/2 to 1 minute more. The mixture is overbeaten if it is stiff to spoon and surface is rough. If mixture is too stiff, beat in hot water; a few drops at a time, till candy is a softer consistency.

Step 6: When candy holds its shape, stir in fruit and nuts, if desired; quickly drop candy by teaspoons onto waxed paper. Garnish with fruit or nuts. Cool. Store in tightly covered container. Makes 40 pieces.

Freda Slims

- Buttermilk Candy
- 1 c. buttermilk
- 1 tsp. baking soda
- 2 c. sugar

(Continued on Page 20)

Sweet Potato Casserole

- 3 cups potatoes
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 stick oleo
- Mix all ingredients above with mixer. Pour into casserole dish. Top with mixture.

Mary Lee Young

- Add tomatoes. Place in a 1 1/2 quart greased casserole dish and bake at 350 degrees for 20 to 30 minutes. Remove from oven, top with grated cheese, and return to oven until cheese is melted. This dish may be frozen, but do not add cheese until taking dish from freezer. Then add cheese and beat thoroughly.

A.L. Hsaw

- Green Rice Casserole
- 1 pkg. chopped broccoli
- 1/2 c. chopped onion
- 1/2 c. chopped celery
- 1/4 c. oleo
- 1 can mushroom soup
- 1 8-oz. jar cheese whiz
- 1 1/2 c. uncooked minute rice

Pour 1 cup boiling water over frozen broccoli, let stand. Sauté onion and celery in oleo until tender. Add Cheese Whiz and soup, stir. Add broccoli with water, and rice. Pour into greased casserole and cover. (Can be frozen for later use). Bake 30 to 40 minutes at 350 degrees.

Bernice Chase

- Rice And Broccoli Casserole
- 2 small bunches of green onions; chopped (blades and all) cooked in 2 Tb. oleo until tender.
- Add 1 jar of cheese whiz, 1 can cream of chicken soup, 2 cups chicken consommé Melt oleo in large casserole dish. Add onions, pepper, Accent and sugar. Cook until clear. Stir in mushrooms and pepper. Add rice and consommé. Cover and cook one hour at 400 degrees.

Mary Lee Young

- 1 cup chopped onion
- 1/2 cup bell pepper
- 1 cup chopped mushrooms
- 1 cup uncooked rice
- 2 cups chicken consommé Melt oleo in large casserole dish. Add onions, pepper, Accent and sugar. Cook until clear. Stir in mushrooms and pepper. Add rice and consommé. Cover and cook one hour at 400 degrees.

Mary Lee Young

- 1 cup brown sugar
- 1/2 stick oleo
- 1 cup flour
- 1/2 teaspoon vanilla
- 1 cup chopped nuts
- Bake at 350 degrees for 20 minutes.

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Candy

Mexican Penuche
3 c. dark brown sugar
3 Tb. light corn syrup
1 c. milk
1/2 square unsweetened chocolate
1 Tb. butter
1 tsp. vanilla
1 1/2 c. broken nuts
Combine sugar, corn syrup, milk and chocolate in 3 qt. heavy saucepan. Butter sides of pan to help prevent formation of sugar crystals. Bring to boil and add butter. Stir occasionally until candy reaches the soft stage (238 degrees).
Remove from heat. Let stand 10 minutes. Add vanilla and nuts, mixing in thoroughly. Continue stirring until candy loses its gloss and begins to thicken. Turn into buttered 9" square pan. Cut in 50 pieces then set. Makes about 1 1/4 lbs.

Dovie Runions
Butterscotch Haystacks
2 (6 oz.) pkgs. butterscotch flavored morsels
1 1/2 c. salted cashew nuts
1 (6 oz.) can chow mein noodles
Melt butterscotch bits in top of double boiler, stirring occasionally to blend. Meanwhile, combine nuts and chow mein noodles. Place in preheated low oven (200 degrees). Add warmed nuts and noodles to melted butterscotch and stir until all coated. Quickly drop with a dessert spoon onto waxed paper-lined baking sheet to form little haystacks.
If nuts and noodles are warmed, butterscotch will not set until all the stacks are spooned out. Makes 48 haystacks. About 1 lb.

Chocolate Peanut Clusters
-1 1/2 c. salted peanuts may be substituted for the cashew nuts.

Potato Candy
1/4 c. hot mashed potatoes
1 tsp. melted butter
1 3/4 c. powdered sugar
1 1/2 c. flaked coconut
dash of salt
1/4 tsp. grated lemon or orange rind
1/2 tsp. vanilla
Combine potatoes and butter in medium bowl. Add sugar, beating until blended. Add rest of ingredients, mixing well. Drop by teaspoon onto wax paper. Makes about two dozen.

Creamy Dark Fudge
3 (6 oz.) pkgs. semi sweet chocolate morsels
1 (14 oz.) can sweetened

Chocolate Balls
1 large pkg. shredded coconut
1/2 can Eagle Brand Milk
1/2 teaspoon vanilla
1 lb. confectioners' sugar
Mix all above together and make into small balls; freeze.
Remove frozen balls and dip into following mixture: 1-12 oz. pkg. semi-sweet chocolate chips
Let cool and break into pieces.
Lorene Taylor
1 pkg. peanut butter chips
1 pkg. butterscotch chips
or caramel
1/4 bar paraffin
1 c. pecans
Melt all ingredients. Then add nuts and drop by spoon onto foil and let cool.
May use butterscotch dash of salt

Peanut Brittle
2 c. sugar
3 c. peanuts (raw)

Chocolate Bars
1 1/2 c. white Karo
1/4 c. water
3 Tb. baking soda
Combine sugar, peanuts, Karo, salt and water. Cook on medium heat, stirring constantly until peanuts are brown.
Remove from heat. Add soda and stir. Pour on buttered baking sheet. Spread as thin as possible. Let cool and break into pieces.
Lorene Taylor
1 pkg. peanut butter chips
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or caramel
1/4 bar paraffin
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Melt all ingredients. Then add nuts and drop by spoon onto foil and let cool.
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May use butterscotch dash of salt

Happy Holidays

From Your Friends And Neighbors



For the seventh year our readers from this area—and as far away as Texas—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.
Enclosed are two recipes I and my family like really well. In fact, the dressing recipe is the best I have ever used.
Hope you see them useful and can use them in your recipes.
Lula Kendrick
Route 4
Booneville, Miss. 38829

To The Banner-Independent.
Thanks again for the Banner. When part of the paper, hope to see it in next October's paper.
I also enjoy getting the Holiday Cookbook.
Enclosed is my check for \$10.00 for the good work.
Mrs. Truman Tomlinson
P.O. Box 44
Centerville, Ohio 43011

To The Banner-Independent.
Here are two of my favorite recipes. I would like to share them in your Holiday Cookbook.
Teenie Eason
Route 3
Booneville, Miss. 38829

To The Banner-Independent.
Please enter these recipes in your upcoming cookbook. We really enjoy getting The Banner-Independent and keeping up with our hometown people.
Thank you.
Nellie Caldwell
104 North Vick
Vicksburg, Miss. 39180

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

Cracker Candy
2 c. sugar
two-thirds c. milk (bring to boil 3 minutes stirring constantly)
Remove from heat and stir.
Put 1 tsp. vanilla, 5 Tb. peanut butter, 1/2 cup pecans, chopped, 30 salt crackers finely crushed. Mix all ingredients, stirring well. Drop on wax paper. Let cool.

Cakes

Turtle Cake
1 box German Chocolate Cake Mix
1 stick margarine
1 lb. bag Kraft caramels
1 small can evaporated milk
1 12-oz. bag chocolate chips
1 c. chopped nuts
Mix cake as directed on package. Set aside.
Melt butter and caramels together over low heat. When dissolved add milk and blend well.
Pour one half of cake batter into greased 9" x 13" pan. Bake 15 to 20 minutes at 350 degrees. Remove from oven.
Pour caramel mixture over cake. Sprinkle chocolate chips and nuts over the caramel mixture. Pour the rest of the batter over the mixture and return to oven for another 20 minutes. Do not over-cook. Cut into small bars after cake is cool.
Serve cake plain or with one of the following frostings:

Fudge Frosting
2 c. sugar
2 Tb. corn syrup
2 squares chocolate
1/2 c. milk
1/2 tsp. baking powder
2 Tb. butter
1 tsp. vanilla
Cook sugar, syrup, chocolate and milk over low heat, stirring to prevent burning, until it forms a very soft ball when dropped in water. Add baking powder and butter. Cook to lukewarm. Add vanilla and beat with spoon until light and creamy. Spread over cooled cake.

Caramel Icing For Turtle Cake
2 c. sweet milk
2 c. sugar
pinch soda
Cook together until it forms a soft ball in water. Add 1/2 stick margarine. Beat until mixture is of spreading consistency. If it gets too hard, add a few drops of hot water.

Bernice Chase
Georgia Special Cake
1 Butter Cake Mix, Duncan Hines
4 eggs
1 11-oz. can mandarin oranges
1/2 c. of Wesson oil
Mix ingredients together. Put into 3 round cake pans. Bake at 350 degrees till done.
FROSTING:
1 box vanilla instant pudding mix
1 large container of Cool Whip
1 large can crushed sweetened pineapple (including juice)

Delight-Date Fruit Cake
8 eggs, beaten
2 cups sugar
3 cups flour
2 teaspoon baking powder
2 teaspoons salt
3 teaspoons vanilla
1 Tbls. almond flavoring
8 cups pecans, chopped
2 lbs. mixed candied fruits, separated
2 lbs. dates, finely chopped
Cream eggs and sugar. Add flour, baking powder, salt and flavorings. Mix dates, candied fruit and nuts. Pour batter over and mix. Pack in 2 paper-lined greased tube pans. Bake over water for 1 1/2 hours at 250 degrees. Increase temperature to 275 degrees and bake 30 minutes longer. Remove from oven. Wrap in saran wrap while hot. Yields 2 cakes.

Orange Crunch Cake
CRUNCH LAYER
1 c. graham cracker crumbs
1/2 c. firmly packed brown sugar
1/2 c. chopped walnuts
1/2 c. margarine or butter, melted
CAKE
1 pkg. Pillsbury Yellow Cake Mix
1/2 c. water
1/2 c. orange juice
one-third c. oil
3 eggs
2 Tb. grated orange peel
FROSTING
1 can Pillsbury Ready To Spread Vanilla Frosting Supreme
1 c. frozen whipped topping, thawed
3 Tb. grated orange peel
1 tsp. grated lemon peel
11-oz. can mandarin oranges, drained or orange, sectioned and drained
mint leaves, if desired
Heat oven to 350 degrees
F. Grease and flour two 9 or 8-inch round cake pans. In small bowl, combine crunch

layer ingredients until crumbly. Press half of crunch mixture into each prepared pan.
In large bowl blend cake ingredients at low speed until moistened; beat 2 minutes at highest speed. Pour batter evenly over crunch layer. Bake at 350 degrees F. for 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.
In small bowl beat frosting until fluffy; beat frosting and add well beaten eggs. Add molasses. Sift flour with spices and salt. Put soda in cup of boiling water. Add the flour mixture to the first mixture. Gradually add soda water, stirring constantly. Beat mixture well. The batter will be very thin. Top with remaining layer, crunch side up. Spread top and sides with remaining frosting. Arrange orange sections on top. Garnish with mint leaves. Store in

refrigerator. 16 servings.
Marian Sims
Rita Godwin
Molasses Cake
1 c. sugar
1 c. oleo
3 eggs
1 c. molasses
2 c. flour
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 teaspoon cinnamon
1/2 teaspoon salt
2 teaspoons soda
1 c. boiling water
Cream butter and sugar and add well beaten eggs. Add molasses. Sift flour with spices and salt. Put soda in cup of boiling water. Add the flour mixture to the first mixture. Gradually add soda water, stirring constantly. Beat mixture well. The batter will be very thin. Top with remaining layer, crunch side up. Spread top and sides with remaining frosting. Arrange orange sections on top. Garnish with mint leaves. Store in

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Cakes

1 c. nuts, finely chopped

2 teaspoon vanilla

Punch Bowl Cake

1 box yellow cake mix, cook in 2 layers and cool.

2 pkg. vanilla pudding mix remaining ingredients and spoon over cake. Return cake to oven for 10 minutes until frosting is light brown.

Rita Godwin

Red Velvet Cake

Short Method

1 box Duncan Hines butter cake mix

1 tsp. cocoa

1 tsp. vanilla

1 cup buttermilk

1 bottle red food coloring

1 stick margarine

1 tsp. baking soda

1 Tb. vinegar

Mix cake with cocoa, add vanilla, buttermilk and food coloring, margarine and eggs.

Blend until moist. Add soda, vinegar. Mix into cake mixture. Beat 4 minutes at medium speed. Bake at 350 degrees for 25-30 minutes in two layer pans. Cool and frost with cream cheese icing.

Cream Cheese Icing

1 8-oz. pkg. cream cheese

1/2 stick margarine

1 box confectioner's sugar, sifted

2 tsp vanilla

1 c. chopped pecans

Cream together cream cheese and margarine. Add sugar gradually. Add vanilla. Beat until smooth. Add chopped nuts.

Bernice Chase

1 box yellow cake mix, cook in 2 layers and cool.

2 pkg. vanilla pudding mix

Prepare pudding and cool in advance.

1 qt. strawberries, drained

2 small cans coconuts

1 large can crushed pineapple

1 can chopped pecans

1 large cool whip

Crumble 1 layer of cake in bottom of punch bowl. Spread 1/2 of the pineapple, pudding, strawberries, nuts, coconut, and cool whip. Then crumble second layer of cake, add other 1/2 of the ingredients. Reserve enough coconut and pecans to sprinkle on top. Serves several people. Dip out to serve.

Deil Holder

Almond Joy Cake

For layers: use German chocolate or Swiss layer cake mix. (Split layers in half).

For middle: 1 cup milk, 1/2 cup sugar, dash salt, 2 cups small marshmallows, 1 lb. coconut.

Let sugar, milk and salt come to a boil. Add marshmallows. Let melt. Blend in coconut.

Frosting: 1/2 cup Crisco, creamed, 1 box powdered sugar, dash salt, 3 Tb. cocoa, 1 tsp. vanilla, 1 tsp. butter flavoring, 1/4 cup water (more or less).

Whip ingredients 5 minutes. Spread immediately.

Marian Sims

1 box butter cake mix

1 tsp. cocoa

1 tsp. vanilla

1 c. buttermilk

1 1-oz. bottle red food coloring

1 stick margarine

3 whole eggs

1 tsp. soda

1 Tb. vinegar

Combine all ingredients in large mixing bowl. Beat with electric mixer until creamy. Pour into three 9" round cake pans. Bake 25 minutes at 350 degrees. Cool layers before icing.

Barbara Bullock

Red Velvet Cake

1 box powdered sugar

Cream oil and sugar in a large mixing bowl. Beat until smooth. Add egg yolks, beat well. Add 4 Tb. hot water. Combine dry ingredients. Blend into sugar mixture. Stir in potatoes, pecans and vanilla, blending good. Beat egg whites until stiff then fold into batter. Spoon mixture into 3 8-inch pans. Bake for 25-30 minutes in 350 degree oven.

Cocoanut Filling:

1/2 can evaporated milk

1/2 c. sugar

1/4 c. oleo

2 Tb. flour

1/2 pkg. frozen coconut or whole pkg.

Combine flour and sugar until slightly thickened. Cool and spread over cake.

Margaret South

1 lb. graham crackers

2 sticks butter

2 c. sugar

6 eggs

1 Tb. soda

1 1/2 c. buttermilk

1 c. coconut

1 c. nuts

Mix all ingredients well and bake at 350 degrees for 30-40 minutes.

ICING:

2 1/2 c. sugar

1 c. sweet milk

2 Tb. flour

1 can crushed pineapple

1 can coconut

1 stick butter

Mix together and cook until slightly thickened. Cool and spread over cake.

Blinda Dumasway

Graham Cracker Cake

Combine oil and sugar in a large mixing bowl. Beat until smooth. Add egg yolks, beat well. Add 4 Tb. hot water. Combine dry ingredients. Blend into sugar mixture. Stir in potatoes, pecans and vanilla, blending good. Beat egg whites until stiff then fold into batter. Spoon mixture into 3 8-inch pans. Bake for 25-30 minutes in 350 degree oven.

Cocoanut Filling:

1/2 can evaporated milk

1/2 c. sugar

1/4 c. oleo

2 Tb. flour

1/2 pkg. frozen coconut or whole pkg.

Combine flour and sugar until slightly thickened. Cool and spread over cake.

Margaret South

2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 cup butter

1 cup sugar

1 cup almond ex-tract

2 eggs

1 8 oz. can whole cranberry sauce

1/2 cup chopped pecans

1 box yellow cake mix

Prepare cake mix as directed on package. Cook in round cake pans. Cool.

ICING:

1 1/2 c. sugar

2 c. sour cream

1 container Cool Whip

1 (12 oz.) can coconut.

Put in the middle of cake and on top and sides. Let stay in refrigerator for 3 days before cutting. Keep in refrigerator.

Margaret South

Then add vanilla. Cool before spreading.

When cake is cool ice with the following:

1 4-oz. pkg. cream cheese (melted)

1 box confectioner's sugar

2 tsp. vanilla

1 tsp. vinegar

2 eggs

2 1/2 c. plain flour

2 oz. red food coloring

1 c. buttermilk

Cream sugar and oil. Add eggs. Beat well. Add vinegar and food coloring, beating pudding, strawberries, nuts, coconut, and cool whip. Then crumble second layer of cake, add other 1/2 of the ingredients. Reserve enough coconut and pecans to sprinkle on top. Serves several people. Dip out to serve.

Genell Cunningham

Cream Cheese Icing

1 8-oz. cream cheese (room temperature)

1/2 stick margarine (melted)

1 box confectioner's sugar

2 tsp. vanilla

1 tsp. vinegar

2 eggs

2 1/2 c. plain flour

2 oz. red food coloring

1 c. buttermilk

Cream sugar and oil. Add eggs. Beat well. Add vinegar and food coloring, beating pudding, strawberries, nuts, coconut, and cool whip. Then crumble second layer of cake, add other 1/2 of the ingredients. Reserve enough coconut and pecans to sprinkle on top. Serves several people. Dip out to serve.

Genell Cunningham

Casseroles

1 c. uncooked elbow macaroni

1 c. diced cooked chicken or turkey

1 (10% oz.) can cream of mushroom soup, undiluted

1 c. milk

1/2 (8 oz.) pkg. process cheese spread

2 hard-cooked eggs, chopped

2 Tb. chopped pimiento

Combine all ingredients, stirring well. Spoon mixture into buttered 1 1/2 qt. casserole. Cover dish and place in refrigerator over night.

Remove casserole from refrigerator and allow to set at room temperature one hour. Cover and bake at 350 degrees for one hour and 15 minutes.

Kate Whitehead

Mexican Casserole

2 lbs. hamburger meat - fry and drain

Mix:

1 can cream of chicken soup

1 can cream of mushroom soup

1 can evaporated milk

1 can Enchilada sauce (mild or hot)

1 can chopped green chilies

1 lb. Velveeta Cheese (sliced)

1 large onion (chopped)

1 package Nacho Cheese Doritos

In a large flat pan place a layer of Doritos, layer of cheese and then the sauce mix. Continue layers until all the ingredients are used. Bake at 350 degrees until bubbly.

Mrs. A.L. Hsaw

Mr. "T's" Casserole

1/2 pkg. hash brown potatoes

2 cans cream of potato soup

1 pint sour cream

1 pkg. shredded cheddar cheese

Mix first three ingredients. Pour into casserole dish. Top with cheddar cheese. Bake 1 hour at 325-350 degrees.

Barbara Brown

Eggplant Souffle

2 large eggplants. Peel and cook until tender. Add salt and pepper to taste and 1 stick butter. Mash. Add 3 eggs and whip.

Add 2 cup cracker crumbs, 1 can oysters or tuna, and 1 can mushroom soup.

Ground Beef Casserole

1 medium onion

1 lb. ground beef

1 can tomatoes

1 can whole kernel corn

Topping: 2 cups self-rising meal

1 1/2 cups milk

1 egg

Brown chopped onion. Put in ground beef. Add other ingredients, salt and pepper. Mix. Place in baking dish. Pour topping on top. Bake in 350 degree oven until brown for about 35 to 40 minutes.

Kate Whitehead

Sweet Potato Casserole

3 c. cooked sweet potatoes

1/2 c. oleo, melted

1 tsp. vanilla

1 c. sugar

3 eggs, beaten

one-third c. milk

TOPPING:

1/2 c. brown sugar

2 1/2 c. oleo, melted

marshmallows (optional)

1/4 c. flour

1/2 c. chopped nuts

Mix all ingredients for casserole. Pour into 2 qt. bowl. Sprinkle with topping. Bake 30-40 minutes on 350 degrees. Top with marshmallows. Brown.

Fat Gahagan

Ham And Chicken Casserole

2 c. diced ham

1/4 c. butter or oleo

1 c. chicken broth or 2

chicken bouillon cubes in 1 c. hot water

1 c. milk

dash pepper

1/2 c. chopped onion

(Continued on Page 19)

4 chicken breasts (cubed)

1 med. onion (sauteed in oleo)

1 pkg. Dorito chips (7 oz.)

1 can cream of celery soup

1 can cream of mushroom soup

1 can Rotel (mas tomatoes)

1 lb. Velveeta cheese

Mix soups, onion, Rotel and chicken. Place in baking dish in layers:

(a) chips

(b) soup mixture

(c) layer cheese

Repeat layers. Place in 350 degree oven and cook about 30 to 40 min. until cheese melts and is bubbly.

Kate Whitehead

Chicken Casserole

1 lb. Chicken

1 can Rotel

1 can mushroom soup

1 can cream of chicken soup

1 can cream of mushroom soup

1 can evaporated milk

1 can Enchilada sauce (mild or hot)

1 can chopped green chilies

1 lb. Velveeta Cheese (sliced)

1 large onion (chopped)

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1 can tomatoes

1 can whole kernel corn

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1 1/2 cups milk

1 egg

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Kate Whitehead

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1 tsp. vanilla

1 c. sugar

3 eggs, beaten

one-third c. milk

TOPPING:

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2 1/2 c. oleo, melted

marshmallows (optional)

1/4 c. flour

1/2 c. chopped nuts

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1 c. milk

dash pepper

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1 can tomatoes

1 can whole kernel corn

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1 egg

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(Continued on Page 19)

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Mary Lee Young

Meat Loaf

1 1/2 lbs. ground beef
1 egg, beaten
1 c. fresh bread crumbs
1 medium onion, chopped
1/4 tsp. salt
1/4 tsp. pepper
1/2 can tomato sauce
Lightly mix ingredients and form a loaf. Place in shallow pan in moderate oven (350 degrees). White it's starting to bake, combine the following to make your prize winning tart-sweet gravy:
1/2 can tomato sauce
2 Tb. vinegar
2 Tb. prepared mustard
1 cup water
2 Tb. brown sugar or molasses.

Mrs. Virginia Gann

Sausage Upside Down Cornbread

3/4 cup chopped onion
3/4 cup chopped bell pepper
1 lb. pork sausage
1 Tb. chili powder
1 small can tomato paste
2 Tb. flour
cheese - sliced
cornbread mix, thin
Brown sausage, onion and bell pepper. Add all other ingredients except cornbread mix. Stir until its mixed well. Grease iron skillet. Spread sausage in bottom. Put sliced cheese on top of that. Pour thin cornbread mix on top. Bake at 400 degrees until brown. Let

Mrs. W.D. Kernell

Chicken Pie

2 1/2 Tb. Minutes tapioca
1/4 tsp. salt
dash of pepper
dash of paprika
2 cups diced, cooked chicken
1/4 cup milk or chicken soup
Mix together and pour in baking dish.
Mix together: 1 1/2 cups flour, 1 1/2 cups milk, 1 stick butter. Pour over top of mixture. Bake at 375 degrees until brown.

Mrs. W.D. Kernell

Chicken Pot Pie

1 chicken, boiled and deboned
1 cup rice
1 1/2 cup chicken broth
1 can mixed vegetables
1 onion
1 can cream of chicken soup
Mix together and pour in baking dish.
Mix together: 1 1/2 cups flour, 1 1/2 cups milk, 1 stick butter. Pour over top of mixture. Bake at 375 degrees until brown.

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chopped
Melt fat, add onion and brown. Add hamburger and stir until delicately browned. Add remaining ingredients and simmer gently 1 hour.

Mary Beth Tidwell

Easy Ham Bake

1 3-lb. canned ham
small can crushed pineapple
1/4 cup coke
1/2 cup brown sugar
Put ham in crock pot. Mix pineapple, coke and brown sugar. Spread over ham. Let cook overnight.

Mary Beth Tidwell

Ranch Stew

Brown: 1 1/2 lbs. ground beef
1 onion
1 bell pepper
Add: 1 can kidney beans
1 can shoe peg corn
1 can tomatoes
1 Tb. chili powder
1 Tb. sugar
Salt to taste.
Cook on low, about 2 hours.

Bernice Chase

Beef Stroganoff

1 1/2 lb. lean beef cut in thin strips
3 Tbs. cooking oil
1 med. onion, minced
1 teaspoon salt
1/4 lb. sliced mushrooms or 1-4 oz. can
1/4 pint sour cream
Brown meat in cooking oil, remove and brown onion. Return meat to pan, season with salt and pepper, add water or juice of canned mushrooms. Cook covered

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over low heat about 30 minutes until tender. Add mushrooms. Increase heat. Cook 5 minutes. Remove from heat. Stir in sour cream. Serve over rice. Yields 4-5 servings.

Edna Wingo

Corn Dogs

1 pkg. wieners
10 wooden skewers
oil for deep frying
batter: 1/2 c. flour
1/2 c. cornmeal
1 Tb. sugar
1 1/2 tsp. dry mustard
3/4 tsp. baking powder
1/2 tsp. salt
1 Tb. shortening
1/2 c. milk
1 egg

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Insert skewers lengthwise into wieners. Combine dry matter ingredients in bowl. Cut in shortening. Add milk and egg; blend until smooth. Pat wieners dry with paper towel to allow batter to adhere.

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Cakes

White Coconut Cake
1 box Duncan Hines yellow cake mix
1 can Eagle Brand milk
1 can Baker's coconut
1 8-oz. box Cool Whip
1 small can cream coconut
Mix cake by directions on box and bake in a 13x9x2 brown sugar and 1/4 cup melted oleo. Pour 1 can apple pie filling in buttered 9 x 9 dish and sprinkle cracker mixture on top. Bake at 425 degrees for 10-12 minutes. Delicious served warm with vanilla ice cream.

Nellie Caldwell

Apple Dessert

Crush 4 double graham crackers. Mix with 1/4 cup brown sugar and 1/4 cup melted oleo. Pour 1 can apple pie filling in buttered 9 x 9 dish and sprinkle cracker mixture on top. Bake at 425 degrees for 10-12 minutes. Delicious served warm with vanilla ice cream.

Nellie Caldwell

Easy Pumpkin Cheesecake

1 10 1/2 oz. or 12 1/2 oz. pkg. no-bake cheesecake mix
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cloves
3/4 cup milk
3/4 cup canned pumpkin
Whipped Cream
Cinnamon
Prepare graham cracker crust according to pkg. directions; press into a 9 inch plate. Chill in freezer while preparing recipe. Combine cheesecake mix, cinnamon, nutmeg, and cloves. Add mix, pumpkin and vanilla. Beat at low speed till blended; beat 3 minutes at medium speed. Pour into crust. Chill 1 hour. Garnish with whipped cream and cinnamon, if desired. Let stand 5 minutes before serving.

Blinda Dunaway

Seven-Up Cake

1/2 lb. butter or oleo
1/2 c. Crisco
3 c. sugar
Beat together. Add: 5 eggs, one at a time. Beat 3 cups plain flour, 1 small 7-up, 1 tsp. vanilla.
Cook at 325 degrees one hour and 30 minutes in a tube pan.

Kate Whitehead

Sin

1 c. self-rising flour
1/2 c. chopped pecans
1 8-oz. pkg. cream cheese
1 medium cool whip, divided
nuts or chocolate to garnish
3 c. milk
1 stick oleo
1 c. sugar
2 small chocolate pudding
1st layer:
Mix flour, nuts, oleo. Press into pyrex bowl. Bake at 350 degrees for 15 minutes. Let cool
2nd layer:
Beat cream cheese, sugar and cool whip. Spread over 1st layer.
3rd layer:
Mix batter and 1/2 frosting mix. Spread over 2nd layer.

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mix on top. Put in greased tube pan and bake at 350 degrees approximately 1 hour.

Vegetables

Stuffed Peppers

4 med. green peppers
salted water
1 lb. sausage
1 pkg. chicken flavor
stuffing mix
1 can (small) whole kernel
corn, drained
1 cup grated cheddar
cheese

Cut peppers in half length-
wise; discard stem and
seeds. Simmer peppers in
boiling salted water 8-10
minutes. Drain and place,<
cut side up, in shallow
baking dish with ap-
proximately 1/4 in. of water.

Brown sausage, pour off fat.
Prepare stuffing mix as
directed on package. Add
sausage and corn to stuffing.
Spoon into pepper halves.

Bake at 400 degrees for 30
minutes. Top with cheese
and bake 10 minutes longer
or until cheese melts.

Carolyn Whipple

Squash Dressing

3 cups cooked squash
1 stick oleo
1 medium onion, chopped
1 chicken bouillon cube
3 eggs, beaten
3 cups cornbread crumbs
1 can cream of chicken
soup
pepper to taste
(needs no salt)

Mix all ingredients. Pour
into greased casserole dish
and bake for 40 minutes at
375 degrees.

Bernice Chase

Baked Sweet Potatoes

With Apples

3 large apples
3 Tb. butter
3 large sweet potatoes,
boiled and skinned
1 tsp. salt
1/2 c. maple syrup

Core, pare and slice the
apples and fry them in
butter until light brown.
Slice the potatoes. Arrange
apples and potatoes in
alternate layers in a but-
tered baking dish. Sprinkle
with salt.

Pour syrup over the dish
and dot with more butter.
Bake at 350 degrees for
about 35 minutes. Note:
conflakes may be crumbled
over the surface before
doling with butter, or the
dish may be topped with a
layer of marshmallows.

Bernice Chase

Apple Yam Delight

1 can (16 oz.) yams, cut to
bite size
1 can (16 oz.) chunky
apple sauce
1 tsp. cinnamon
1 Tb. plain flour
Arrange less than half of
apple sauce in 6x10x2 pan.
Sprinkle with 1/2 tsp. cin-

namon. Spoon 3 Tb. of
Topping over this. Spread
yams. Spread remaining
apple sauce. Sprinkle 1/2 tsp.
cinnamon. Add Topping.
Bake at 350 degrees for 30-40
minutes.

Squash Peanut Pie

1/4 c. dry bread crumbs
2 lb. fresh yellow squash
1/2 tsp. salt
dash of pepper
2 Tb. butter or margarine
1 small onion, grated
1 c. heavy cream
1 c. Spanish or salted
peanuts, toasted
8 strips crisp cooked
bacon, crumbled

Grease a 9-inch pie pan or
shallow baking dish and dust
lightly with bread crumbs.
Cook fresh squash in small
amount of boiling, salted
water until tender and all
water disappears. Mash
squash in mixing bowl. Add
salt, pepper, butter or
margarine, onion and
cream. Mix well.

Spoon into pan and bake
for 50 minutes in preheated
350 degree oven.
Before serving, sprinkle
top with peanuts and bacon.
Note: Two cans of yellow
squash may be substituted
for fresh squash. Drain. Do
not cook but use same as
fresh squash.

Dovie Runions

Berry Mellow

Yam Bake

(1) Combine 1/2 c. flour, 1/2
c. packed brown sugar
1/2 c. oatmeal, uncooked,
and 1 tsp. cinnamon. Cut in
one-third c. margarine til
mixture resembles coarse
crumbs.

(2) Toss 1 cup crumb
mixture with two 17 oz. cans
yams, drained, and 2 cups
cranberries; place in
casserole; top with
remaining crumbs. Bake at
350 degrees for 35 minutes.
(3) Sprinkle with 1 1/2 c.
miniature marshmallows.
Broil til lightly browned.
Makes six servings.

(This is good served with
turkey, ham or roast pork).

Freda Sims

Melting Pot Beans

1 can Pork 'n' Beans
1 bell pepper, chopped
1 c. grated cheddar cheese
1 tsp. chili powder
1 onion, diced
1 lb. ground beef, browned
1 c. cooked macaroni
salt and pepper to season
Mix all ingredients in
large bowl. Pour in
casserole (2 qt.). Cook in
oven at 350 degrees for 30
minutes.

Pat Gahagan

Sweet Potato Pie

3 c. potatoes, mashed
1 c. white sugar
2 eggs
1 tsp. vanilla
1 Tb. plain flour
Arrange less than half of
apple sauce in 6x10x2 pan.
Sprinkle with 1/2 tsp. cin-

Baked Beans

15 oz. can Pork 'n' Beans
1/2 c. chopped onions
1/2 lb. ground beef, browned
1/4 c. catsup
1/4 c. brown sugar
1/2 c. chopped green
pepper

Edith Sims

Potatoes Au Gratin

1 can cream of celery soup
1/2 c. milk
5 c. sliced cooked potatoes
1 c. shredded sharp cheese
Blend soup, milk and
onion. Arrange layers of
potatoes, soup mixture and
cheese in a buttered 1 qt.
casserole. Bake at 400
degrees for 30 minutes.
Yield: 6 servings.

Marty Fugitt

Bacon Wrapped

Green Beans

1 can (16 oz.) whole string
green beans
3 strips bacon
1/2 bottle Italian dressing
Drain green beans and
divide into 6 equal portions.
Cut bacon strips in half.
Wrap each portion of beans
with half strip bacon; secure
with toothpick. Marinate in
dressing overnight. Bake 1
hour at 350 degrees F.
Serves 6-8.

Becky Lindsey

Candied Sweet Potatoes

1 1/2 qts. thick sliced
potatoes
1/2 c. oleo or butter
1/2 c. water
Place potatoes in heavy
skillet on top of stove. Pour
on sugar and water. Cook on
medium heat until tender
and lightly brown.

Lima Beans

Neuchatel Style

2 c. green lima beans or 1
c. dried lima beans, soaked
in water overnight
1 tsp. salt
1/4 c. butter or other fat
1 1/2 c. milk
2 egg yolks
Cook beans in boiling
salted water until almost
done.

Wanda Nanney

Sausage Balls

2 lbs. hot sausage
1 lb. grated cheese
3 cups Bisquick
Mix and bake at 325
degrees until browned. (Can
mix and freeze until needed-
then bake)

Frances Deaton

Marshmallow Roll

1-8 oz. pkg. semi-sweet
chocolate chips
2 eggs, unbeaten.
1 10 oz. pkg. miniature
marshmallows
3/4 cup pecans, chopped
finely
Melt semi-sweet chocolate
chips and oleo on low heat.
Cool and add eggs. Mix well
and add marshmallows and
pecans. Divide into thirds
and spread on wax paper
that has been sprinkled with
powdered sugar. Roll into
log-type rolls. Put into
decorating icing. These are

Pat Gahagan

refrigerator and cool

completely. Slice when
ready to serve. (The rolls
should make slices about the
size of a quarter)

Frances Deaton

Holiday

Strawberries

3 pkg. of 3 oz. strawberry
jello
1 c. Eagle Brand milk
1 c. Angel Flake coconut
1 c. finely chopped
almonds
1 tsp. almond flavoring
Mix 2 pkg. of strawberry
jello with milk, coconut
and almonds and almond
flavoring. Refrigerate
overnight in covered dish.

Mold into shape of
strawberries. Roll in 3 oz.
pkg. of strawberry jello.
Make green leaves for
strawberries out of a can or
tube of green cake
icing. Put into
decorating icing. These are

Easy Scalloped

Potatoes

Sliced potatoes
sliced onions
salt and pepper
1 can cream of mushroom
soup
1/2 c. milk
Arrange layers of potatoes
and onions in a 2 qt.
casserole, adding salt and
pepper to each layer. Blend
soup and milk; pour over
casserole. Bake at 350
degrees for 1 hour.
Yield: 6-8 servings.

Marty Fugitt

Marinated Vegetables

1 bottle Italian dressing
1 med. cauliflower,
separated into flowerets
1 bunch broccoli (clusters
of buds only)
6 to 8 carrots cut into 1
inch pieces
Wash and cut all
vegetables then steam for 15
minutes placing carrots on
the bottom of steamer. Do
not crowd or mash while
cooking. Remove carefully
and layer in 9x13 dish. Shake
dressing well and pour over
vegetables. Cover and
refrigerate overnight before
serving.

Wanda Nanney

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tender. Drain. Add fat, salt,

milk and beaten egg yolks.
Turn into casserole and bake
in 350 degree F. oven 20-30
minutes. Stir twice until
beans begin to brown.

Dovie Runions

Boston Baked

Beans

1 lb. small white beans.
1 1/2 qt. water
1/4 cup brown sugar
1/2 cup molasses
2 Tbs. dry mustard
1 large or 2 med. onions
two-third lb. salt pack
Soak beans overnight, add
salt. Cover and simmer for
one hour. Drain. Save 1 1/4
bean liquid. Add next three
ingredients. In bean pot
lightly flour bed board. Place
ropes side by side; press
together lightly and twist.
Complete cookies one at a
time. Place on ungreased
baking sheet. Curve top
down to form handle of cane.
Bake about 9 minutes or
until set and very light
brown.

Mix candy in granulated

sugar. Immediately sprinkle
cookies with candy mixture;
remove from baking sheet.

Brenda Yarber

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Frances Deaton

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Candy Cane Cookies

1/2 c. margarine, softened
1/2 c. shortening
1 c. confectioners' sugar
1 egg
1 1/2 tsp. almond extract
1 tsp. vanilla
2 1/2 c. self-rising flour
1/2 tsp. red food coloring
1/2 c. crushed peppermint
candy

1/2 c. granulated sugar

Heat oven to 375 degrees.
Mix thoroughly margarine,
shortening, confectioners'
sugar, egg, and flavorings.
Blend in flour. Divide dough
in half; blend food color into
one half of dough. Shape one
teaspoon dough from each
half into 4-inch rope.

For smooth, even ropes,

roll them back and forth on
lightly floured board. Place
ropes side by side; press
together lightly and twist.
Complete cookies one at a
time. Place on ungreased
baking sheet. Curve top
down to form handle of cane.
Bake about 9 minutes or
until set and very light
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Mix candy in granulated

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Frances Deaton

spread on each cooled

cookie. Allow to set on racks
till dry.

Wandy Nanney

Jam Kolaches

1/2 c. butter (softened)
1 3/4 oz. pkg. cream cheese
(softened)
1 1/4 c. all-purpose flour
About 1/4 c. jam
1/4 c. sifted powdered
sugar

Cream butter and cream
cheese. Beat until light and
fluffy. Add flour and mix
well. Roll out dough or a
lightly floured surface to 1/8
inch thick. Cut into rounds
with a 2 inch cookie cutter.
Place on a lightly greased
cookie sheet.

Spoon 1/4 teaspoon jam on

each cookie. Fold in opposite
sides, slightly over lapping
edges. Bake at 375 degrees
for 15 minutes. Remove
from cookie sheet and
sprinkle with powdered
sugar. Yield about 2 doz. (I
use strawberry jam)

Brenda Green

Fruit Cookies

1/2 c. butter, creamed with
1 1/4 c. sugar
3 eggs, well beaten
3 c. flour
3 teaspoons cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
1/2 teaspoon salt
1 lb. chopped dates
1 box candied cherries
1 lb. pecans

Cut fruit fine, leave

pecans whole. Flour with 1 c.
of above flour. Sift spices
with rest of flour and salt, 1
teaspoon vanilla.

Last add 1/2 teaspoon soda

in 3/4 cup hot water. Drop on
greased heavy brown paper
(cut paper to fit sheet.)
Bake 12 minutes at 375
degrees. Do not overbake.

Brenda Green

Peanut Butter

Cookies

1 c. granulated sugar
1 c. brown sugar
1 c. peanut butter
2 eggs

Spread oats in two 15 x 10

inch pans. Toast at 350

degrees 20 minutes. Com-
bine raisins, coconut,
almonds, peanuts and wheat
germ. In saucepan, heat
honey and butter until
boiling. Stir in cinnamon and
vanilla. Add to raisin
mixture; mix well. Spread
in two 15 x 10 inch pans.
Bake 15-20 minutes or until
golden, stirring oc-
casionaly. Cool on pan.
Store in airtight container.
Makes about 2 quarts.

Blinda Dunaway

Cherry Jewell Drops

2 c. biscuit mix
2 Tb. sugar
1/2 c. milk
1 c. chocolate chips
1 c. chopped pecans
Pour 1 can Eagle Brand
milk over top of mixture and
bake at 350 degrees for 30
minutes.

Carolyn Downs

Congo Cookies

2 3/4 cups plain flour
2 1/2 teaspoons baking
powder
1/2 teaspoon salt
two-thirds cup shortening
3 eggs
1 cup nuts, chopped
1 teaspoon vanilla
1 small bag semi-sweet
chocolate bits
1-1 lb. box light brown
sugar
Melt shortening; add
oats

Melt shortening; add

oats

1/2 c. margarine or butter

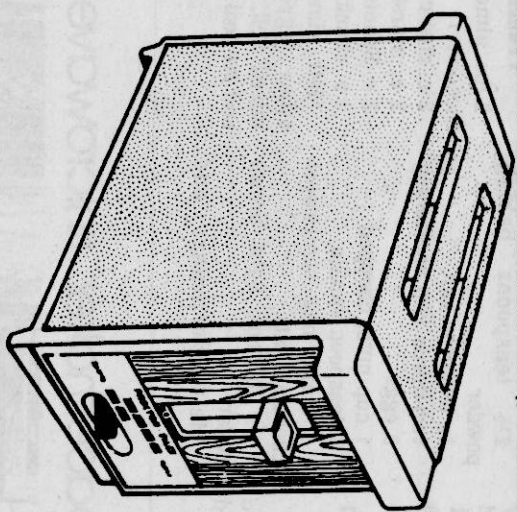
1 1/2 tsp. soda
2 c. flour
1/2 tsp. salt
1 tsp. vanilla
Cream butter and
granulated sugar. Cream
peanut butter and brown
sugar. Combine both mix-
tures. Add eggs and mix
well. Add soda, flour, salt,
and vanilla. Form into balls.
Pat out or use fork to flatten.
Bake at 375 degrees. Use a
greased cookie sheet

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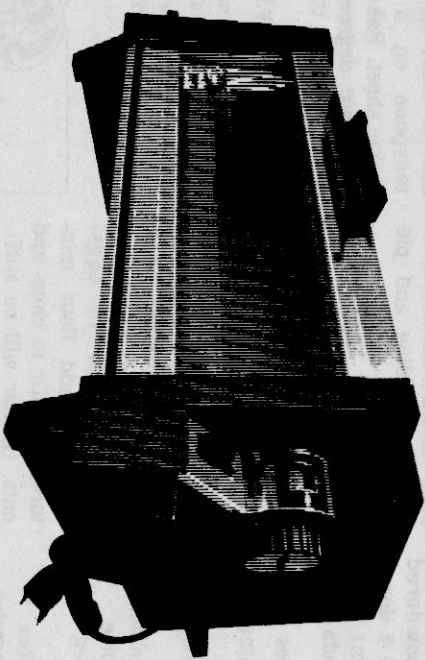


PROCTOR-SILEX

Proctor Silex 2-Slice Toaster
• Bread Brain™ control works as a thermostat • Snap open crumb tray • Texturized almond body
• No. T230-AL

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No-Wait Rebate.....1.50

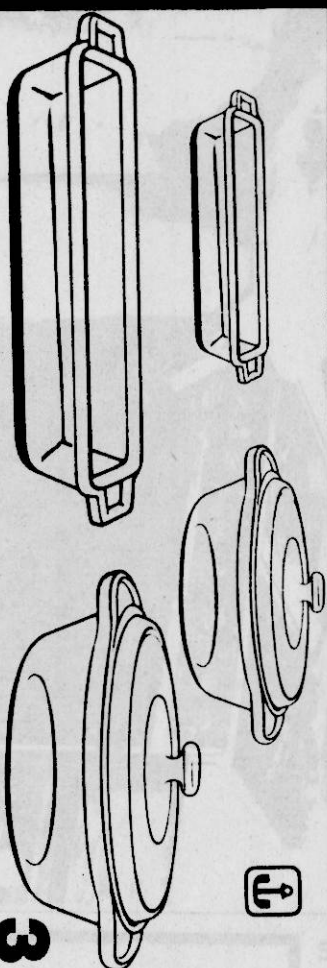
YOUR
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Munsey Baker Broiler
• Bakes, broils, toasts, top-browns, warms & reheats • Top & bottom heating elements • EB83-T

Wal-Mart's
Everyday Low Price.....**39.94**
No-Wait Rebate.....2.50

YOUR
FINAL COST
37.44



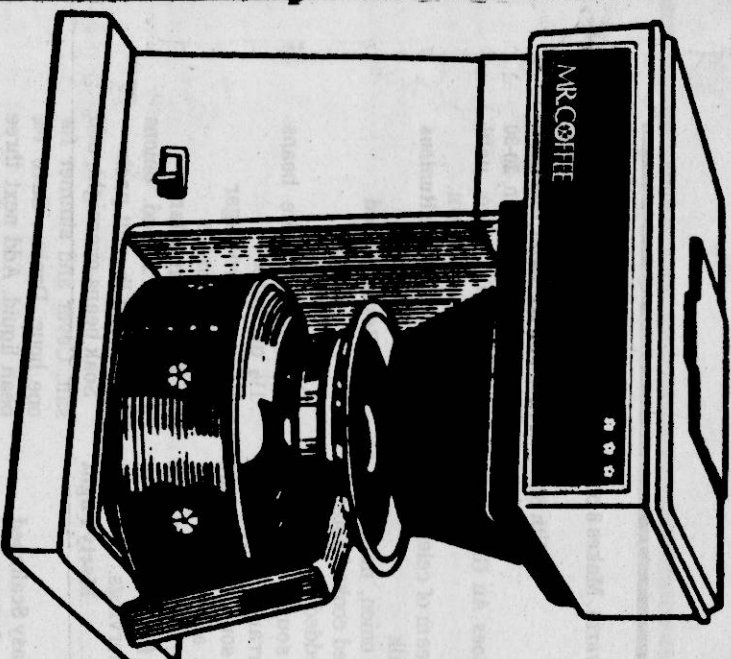
Anchor Hocking Bakeware
• 2 Quart utility dish, No. H1031E; 1.5 Quart covered casserole dish, No. H1037E; or 8 inch square cake dish, No. H1035E
• For conventional or microwave ovens

Wal-Mart's Everyday Low Price
3.96 & 4.47

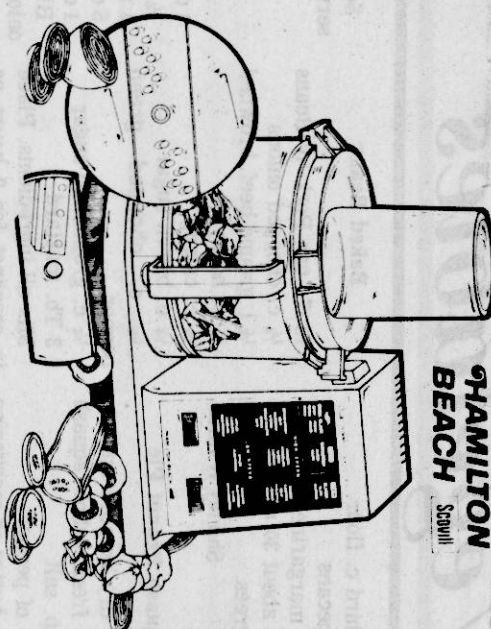
EKCO 9-Piece Bakeware Set

13.96

- 2 Round Cake Pans 8"X1½"
 - 2 Pie Plates 8"X1"
 - 1 Bread Or Meat Loaf Pan 8½"X4½"X2½"
 - 1 Square Cake Pan 8"X8"X2"
 - 1 6-Cup Muffin Or Cup Cake Pan 3"X1½"
 - 1 Brownie/Biscuit Pan 10¾"X7"X1½"
 - 1 Cookie Sheet 13¾"X9¼"X5/8"
- EVERYDAY LOW PRICE**

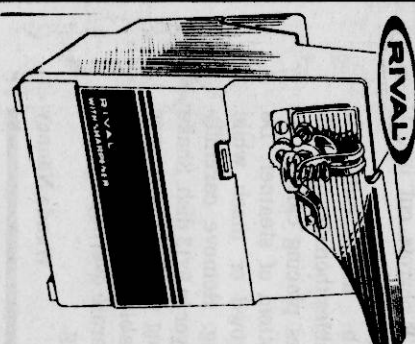


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10 Cup Mr. Coffee Coffeemaker®
• Mr. Coffee's newest brewing concept • Perfect delicious coffee every time • Keeps coffee serving hot after brewing • No. CM-1Z •



Hamilton Beach Food Processor
• Chops, shreds, mixes, salads, slaws, sauces, processes bread and pie crusts • Powerful motor for instant speed • No. 702 •

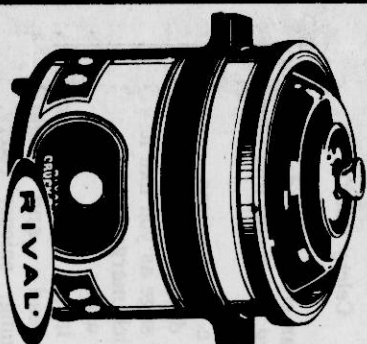
YOUR
FINAL COST
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Wal-Mart's
Everyday Low Price
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No-Wait Rebate.....2.50



Can Opener with Knife Sharpener

• Opens cans and leaves a safe smooth edge
• Precision sharpened non-serrated blades • No. 782-M

YOUR
FINAL COST
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Wal-Mart's
Everyday Low Price
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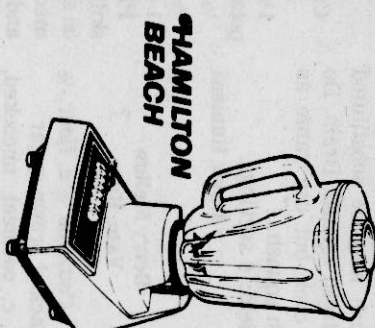
Rival 3½ Qt. Crock Pot
• All day cookin' without lookin' • No. 3100

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FINAL COST
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Wal-Mart's
Everyday Low Price
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No-Wait Rebate.....1.00



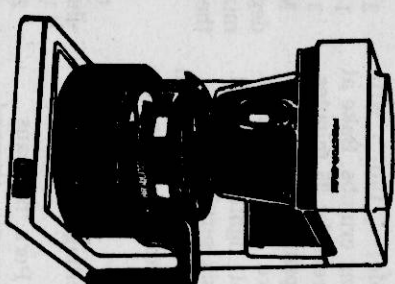
Crock Pot Slow Cooker
• The original best-selling slow cooker • Removable stoneware • Cooks 8-10 hours for only a few cents • No. 3350 •

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Hamilton Beach 14-Speed Blender
• 14 Full bending speeds thru high-low switch
• Large 40-oz. glass container • No. 651-G

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10 Cup Automatic Drip Coffeemaker
• Hydro-clean pump to reduce cleaning in hard water areas
• Non-stick warmer plate • No. A413AL

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17.43
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