

Promoted



HOMER J. ISOM, JR.

Interior Communications Technician Homer J. Isom, Jr., has been promoted to the rank of Chief Petty Officer in the United States Navy. Mr. Isom is stationed aboard the U.S.S. Dahlgren, a guided missile frigate out of Norfolk, Va.

Mr. Isom is a graduate of Franklinton High School and the son of Mr. and Mrs. Homer J. Isom of Franklinton. He is married to the former Miss Jean Winstead, and they have one daughter, Deborah Jean.

About Your Home

Proper ventilation and lighting can do wonders for your kitchen safety and your morale. Install a fan ventilation system to remove grease, heat and cooking odors. It should be located as near as possible to the stove.

The fan should exhaust to the outside through the wall or the roof, and must be equipped with a built-in shutter to prevent any back drafts or any bugs from entering the house when the fan is not in operation. Good lighting is more important in the kitchen than possibly any other room in the home. Proper lighting can do away with fatigue and cut kitchen accidents to almost nothing.

Both natural and artificial light should give the kitchen good overall illumination. Additional lights are needed for work areas. The new built-in stoves usually come equipped with metal hoods that contain both the exhaust fan and the proper lighting.

Avoid glare in the kitchen from exposed bulbs and highly polished materials. If sunlight streams into your kitchen window and into your eyes, it will cause you to become tired much sooner than you would otherwise. Use curtains, blinds or an exterior

overhang at the window to prevent this glare.

When wiring the kitchen, provide enough circuits to accommodate all the equipment you will need and prevent the fire hazard of over-loading. You will need separate circuits for major appliances.

If you are building a new home, the best advice in the world is not to cut too many corners in the kitchen, because this is where the average housewife spends most of her time. It should be an attractive room with good equipment.

DEATHS

ADRIAN R. RALEY

Nashville -- Adrian Rupert (Pee Wee) Raley, 49, died Sunday. He was a native of Angelus, S. C., and had been an automobile dealer in the Rocky Mount area for a number of years. Prior to this, he was associated with Raynor's in Louisville as a radio technician for several years. He was a graduate of the Los Angeles Institute of Radio Technology. Funeral services were held at 2 p.m. today at the Nashville Methodist Church by the Rev. L. P. Jackson. Burial was in Forest Hills Cemetery.

He is survived by his wife, Mrs. Susie Hight Raley of the home; one son, Michael of the home; one daughter, Nancy of the home; five brothers, Rembert of Aberdeen, Miss., Waldo of Kannapolis, Johnny of Angelus, S. C., Larry of Tallahassee and Ramsey of Alabama; and two sisters, Mrs. Jimmy Clark of Sumter, S. C., and Mrs. Ivan B. Scott of Hartsville, S. C.

Mrs. Raley is a native of Franklin County.

J. SCOTT DENNIS

Funeral services for J. Scott Dennis, 73, who died Friday, were conducted Sunday at 3 p.m. at the Lancaster Funeral Home by the Rev. Aubrey Tomlinson and the Rev. Roger Jackson. Burial was in the Oakwood Cemetery.

He is survived by his wife, Mrs. Lillian M. Dennis; one daughter, Mrs. Dorothy Arrington of Wake Forest; four brothers, W. E. of Wake Forest, J. A. of Louisville, Charlie of Butler, and George A. of Louisville; three sisters, Mrs. C. R. Edwards of Louisville, Mrs. Gus Stroud of Franklinton, Mrs. L. E. Mitchell of Goldsboro, and one grandchild.

INFANT O'NEAL

Graveside services were conducted Friday at 11 a.m. for baby boy O'Neal, son of Mr. and Mrs. J. C. O'Neal, Jr., of Rt. 3, Louisville, at Knightdale Cemetery by the Rev. Kenneth Boone and the Rev. Jack Painter.

Surviving, besides the parents, is one sister, Sherry O'Neal of the home; paternal grandparents, Mr. and Mrs. J. C. O'Neal of Knightdale; his maternal grandmother, Mrs. Pearl Lang of Seattle, Wash.

Sure to Please: Curry and Rice



Like fingerprints, tastes in curry seem to vary with the individual. The cook of India makes her own curry powder, and may pulverize from five to fifty different ingredients to obtain just the precise flavor she wants for a particular dish. In other countries such precision is not required; prepared curry powder will do the trick. But the foods to be curried, the amount of spice used and the accompaniments are subject to wide variation. Two facts do not seem to change, however: curries are popular, and are always accompanied by rice.

The reason for the latter fact is simple. Whether the curry is hair-curling hot or subtle as a hint, the bland flavor of rice sets it off ideally. Rice adds to the attraction of the dish, too, with its contrasting texture and compatible color--snowy white or delicate yellow as in the Saffron Rice below.

Lamb Curry With Bananas is a Caribbean version of the classic Indian curry. Bananas as the single accompaniment and saffron rice (yellow rice) give it the island touch.

Lamb Curry With Bananas

- | | |
|--|--|
| 1 cut thily sliced onion | 2 whole cloves |
| 3/4 cup chopped green pepper | Dash of ground mace |
| 1 small clove garlic, minced | 2 1/2 to 3 cups cooked lamb, cubed |
| 3 tablespoons olive oil, butter or margarine | 3 bananas, sliced about 1/2-inch thick |
| 2 tablespoons flour | |
| 2 cups meat stock or bouillon | |
| 1/2 cup tomato sauce | Saffron Rice: |
| 2 tablespoons minced parsley | 1 cup uncooked rice |
| 1 tablespoon curry powder | 2 cups water |
| 1 teaspoon salt | 1 teaspoon salt |
| 1/8 teaspoon pepper | 1/4 teaspoon saffron |
| 1 large bay leaf | 1 tablespoon butter or margarine |
| 1 pinch thyme | |

Cook onion, green pepper, and garlic in 2 tablespoons oil until golden. Sprinkle on flour, stir until well blended. Add meat stock, simmer until thick and smooth. Add tomato sauce, parsley and seasonings; simmer about 15 minutes. Stir in the meat and let stand in the sauce--preferably overnight but at least an hour. Shortly before serving, cook banana slices in remaining oil. Cook lamb mixture just long enough to heat it through. Serve over Saffron Rice and garnish with the sauteed banana slices. To prepare Saffron Rice, combine ingredients in a saucepan. Heat to boiling. Stir, cover, and cook over low heat until rice is tender, about 15 minutes. 6 servings.

Current Problems Viewed By LPN's

Area 15 of the North Carolina Licensed Practical Nurses Association met Friday night, January 7, at 7:00 p.m. in the home of Mrs. Sadie Barnes, 229 Perry Street, Henderson, N. C.

Fourteen members were present and one guest. Franklin County members present were Mesdames Virginia Williams, Hazel Isom, Ophelia West and Miss Betty Wrenn. A round table discussion was held in which current business and problems were discussed. Many of the members plan to attend a workshop on Thoracic Surgery in April. It should prove to be very interesting. In order to provide those local people who missed the cashew brittle candy sale the first time, we are going to hold another sale. So, if anyone is interest-

ed in trying this delicious candy, contact one of the local LPN's. Again, let me urge all LPN's to join us Friday, February 4, 1966 at 7:00 p.m., 229 Perry Street, Henderson, N. C. Many interesting programs have been planned for your benefit.



An Ancient Alliance

The feline family outdates man by thousands of years! As soon as man arrived on the scene, though, they struck up an acquaintance that has lasted and grown throughout all time.

The early Egyptians worshipped the cat as a god. In fact, the honored position which cats occupied in society under the Pharaohs has never been equalled. The cat was sacred to the Egyptian goddess, Pasht (whence the name "Puss"). Cats were worshipped, paraded and garlanded.

Because cats have always had the qualities of beauty, intelligence and grace the cat population of today is up to 26 million. Equally at home in city apartment or country home, the fastidious and well-mannered cat is a welcome and loved companion.

Because cats are intensely self-sufficient creatures, some people have labeled them arrogant, disobedient and unpredictable. According to the experts at the Purina Pet Care Center cats really have a keen appreciation of comfort and companionship. The key to getting in their good graces is to treat them as they are, not as a dog or unruly child. They know intuitively whether they're loved and understood, and they have innumerable subtle ways of making their desires and feelings known.

Birth

(Frk. B.W.) Mr. and Mrs. Timothy Sharp of Tipton, Indiana, announce the birth of a son, William Raymond, on December 28. Mrs. Sharp is the former Julia Heit of Richmond, Virginia, and granddaughter of Mr. and Mrs. A. B. Allen, Sr., of Franklinton.

When little boys stop eating candy, there will be no candy and no little boys.

All In A Name

Molly--How come you call your boy friend Piggrim?
Mary--'Cause every time he calls he makes a little progress.

The Spirit Counts

"She sang that song in a wonderful haunting manner."
"Do you think so?"
"Yes, there was just the ghost of a resemblance to the original air."

WANTED! MEN - WOMEN

from ages 18 and over. Prepare now for U. S. Civil Service job openings during the next 12 months.

Government positions pay high starting salaries. They provide much greater security than private employment and excellent opportunity for advancement. Many positions require little or no specialized education or experience. But to get one of these jobs, you must pass a test. The competition is keen and in some cases only one out of five pass.

Lincoln Service has helped thousands prepare for these tests every year since 1948. It is one of the largest and oldest privately owned schools of its kind and is not connected with the Government.

For FREE information on Government jobs, including list of positions and salaries, fill out coupon and mail at once - TODAY.

You will also get full details on how you can prepare yourself for these tests.

Don't delay -- ACT NOW!

LINCOLN SERVICE, Dept. NC-27-3
Pekin, Illinois

I am very much interested. Please send me absolutely FREE (1) A list of U. S. Government positions and salaries; (2) information on how to qualify for a U. S. Government Job.

Name Age.....
Street Phone.....
City State (D3)

New McCulloch Mac 10 series makes all other lightweights out of date and up to 25% overweight

IT'S THE TIME OF YEAR YOU SHOULD BE THINKING OF A CHAIN SAW NEW OR USED SEVERAL GOOD USED CHAIN SAWS PRICED TO MOVE SEE THE BEST SELECTION - GET THE BEST DEAL



*Engine only, dry, less bar and chain.



MAC 1-10 10 1/2 lbs.



MAC 2-10 10 1/2 lbs. self oiling

FARMERS Tractor & Truck Company
Phone GY 6-4131 On The By-Pass LOUISBURG, N. C.



JAUNTY--Corduroy spans the seasons in this wear-everywhere suit worn here by Donna Axum, Miss America 1964. The jacket features a notched collar, military buttons, and side tabs for eased fit. Of Everglaze Mincare corduroys, it's an Alex Colman design.

People are curious. If they were not, there would be little intelligence or progress in the world.

NEED DRAPERIES? VISIT TAYLOR'S DRAPERY SHOP FEATURING

NORMAN'S

CUSTOM TAILORED DRAPERIES AND FOR YOUR CARPET NEEDS IT'S TAYLOR'S

FLOOR COVERING SHOP FEATURING

CARPET CRAFTSMANSHIP FROM THE 1900'S TO TODAY'S
Mohawk

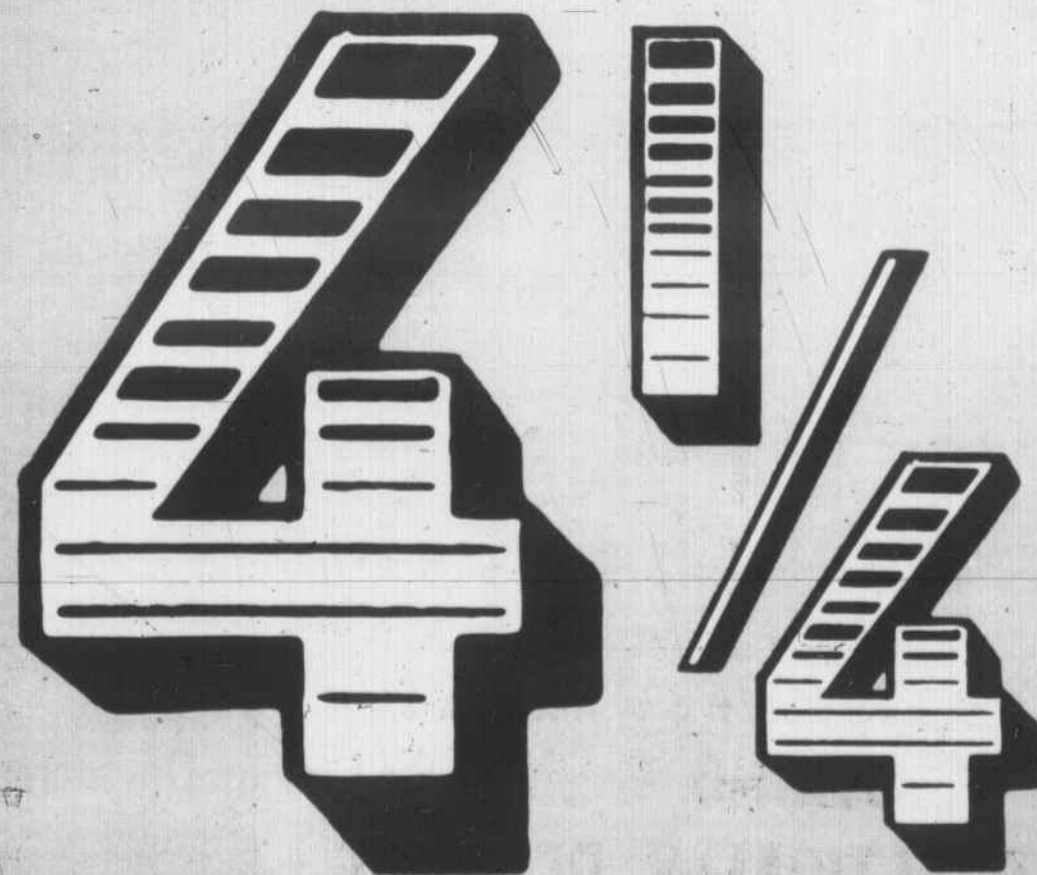
CARPETS FOR HOMES AND CHURCHES FREE ESTIMATES

H.C. TAYLOR HARDWARE FURNITURE

That's The Life

"Mother," said little John, bursting into the house, "there's going to be trouble at the chemist's. His wife has got a baby girl and he's had a 'Boy Wanted' sign in his window for a week."

STARTING JANUARY 1, 1966 increased dividend for First Federal savers



PER CENT PER YEAR ANTICIPATED DIVIDEND RATE

First Federal announces a new, increased dividend rate on savings -- 4 1/4% per year, compounded and paid quarterly. No one in Eastern Carolina will pay you more, or more often for insured passbook savings than First Federal will. First Federal anticipates paying its first 4 1/4% quarterly dividend March 31, 1966, so start saving now!

1st FIRST FEDERAL Savings and Loan Association OF ROCKY MOUNT
202 NORTH MAIN STREET IN LOUISBURG