

Wilson, Fuller Speak Vows

Miss Ella Nay Fuller and Harold L. Wilson pledged their marriage vows Sunday at 3 p.m. to Rev. Reid Winstead at the Bunn Methodist Church, Bunn, N. C. The double-ring ceremony was used.

The bride is the daughter of Mr. and Mrs. Durwood R. Fuller of Louisburg, N. C. and the groom, the son of Mrs. Perry Bailey of Charleston, S. C. and Mr. Henry Wilson of Candys, S. C.

The vows were pledged before the altar decorated with a fifteen branched candelabra with white tapers and baskets of white mums and glads before stands of palms.

Mrs. Bonnie Alford rendered a program of nuptial music at the piano. W. L. Winstead, soloist, sang "I Love You Truly," "Whither Thou Goest" and "The Wedding Prayer".

Given in marriage by her brother, Jimmy Alan Fuller, the bride wore a street length dress of lace over peau de soie, fashioned with a curved empire waistline with a satin band and bow in the back and petite bows on the shoulders. It featured a boat neckline and long sleeves scalloped over her wrist. Her bouffant veil of imported silk illusion was attached to a satin band with lace inserts and pearls. She carried a white Bible topped with a white orchid and satin streamers.

Miss Melba Sue Fuller was her sister's maid of honor. She wore a princess dress of aqua acetate banded with a lace border on the skirt, featuring lace sleeves and a roll collar. Her bustle veil of silk illusion was caught to a half hat of velvet leaves. She carried a bouquet of red roses. Little Miss Robyn Edwards was flower girl.

The bride's mother wore a light blue A-line shift with elbow length sleeves and white accessories. She wore a white carnation.

Mr. Carl Strickland was best man. Ushers were Paul Allen and Billy Loyd. Kerry Fuller, nephew of the bride, was ringbearer.

The bride graduated at Bunn High School and is employed at Louisburg Sports-wear. The groom graduated at Walterboro High School and is doing Civil Service Work in Charleston, S. C.

For her going away costume, the bride chose a light blue shift, white accessories and the orchid lifted from her Bible.

Following a wedding trip to the mountains of North Carolina and Tennessee, the couple will reside at 360

Thanks

I wish to thank all of my many friends and neighbors for all the kindness shown us during the illness of Mrs. Minnie Neal in Franklin Memorial Hospital. I also would like to thank Drs. Perry and Medders, the nurses, aids, maids and the whole staff. Your kindness has been an inspiration to both of us. Thank you very sincerely and may God bless each of you.

Mrs. Maggie Pearce, Daughter of Mrs. Neal



MRS. HAROLD L. WILSON

Lynwood Dr., Charleston, S. C.

Reception

Mr. and Mrs. Durwood R. Fuller entertained at a reception after the rehearsal Saturday night at the Bunn Methodist Church.

The table was covered with green overlaid with an ivory lace cloth. An arrangement of spring flowers and silver candelabra decorated

the table. A four-tiered wedding cake was on one end of the table and a crystal punch bowl graced the other end.

Mrs. Betty Warren, aunt of the bride, served cake after the bride and groom had cut the first slice. Mrs. Hattie Batton, also an aunt of the bride, poured punch.

Mrs. Ruth Winstead presided over the register.

Out-of-town guest was Mr. Henry Wilson of Candys, S. C.

Invitation

In honour of the Fiftieth Wedding Anniversary of Mr. and Mrs. Sidney Bunyan Foster their sons and daughters request the pleasure of your company at a reception on Sunday, the twentieth of July from three until five o'clock at the Liberty Vance United Church of Christ, Route 1, Henderson, North Carolina.

No invitations are being mailed locally. All friends of the couple are invited.

Mrs. McGhee Entertains Bridge Club

(Frk. B.W.) Mrs. H. A. McGhee entertained her bridge club Wednesday evening. An arrangement of crepe myrtle decorated her living room.

Mrs. B. N. Williamson, Jr. received high score prize for club while second high went to Mrs. Thilbert Pearce.

Mrs. Barbara Langston was the recipient of guest high. Assisted by Mrs. C. H. Weston, the hostess served a salad course with iced tea.

Special guests were Mrs. Langston and Mrs. W. H. M. Jenkins.

In Fashion

The hat has certainly come back into its own for the well dressed woman on formal daytime occasions. A few years ago, in the day of beehive hairdos—millions had a bad time, as it seemed more stylish to go hatless than to wear one. But that time has passed and today we see a variety of chapeaus worn by well-dressed women.

Scarfs continue their popularity and are worn in many different ways. The long scarf around the throat may be of silk or wool. It may be a knit of solid color with knee length ends or a silk print tied around the back of a pony tail.

Bride-elect Honored

(Frk. B.W.) Miss Ann Pearce, bride-elect of August 3, was honored at a 4 o'clock tea at the home of Mrs. Bill Ragland in Raleigh Saturday. Hostesses were Mrs. S. C. Ford, Mrs. Sidney Green of Franklin and Miss Ann Ford and Mrs. Ragland.

The Ragland home was beautifully decorated with arrangements of summer flowers. The dining room table was covered with a beige cloth over green. The centerpiece was an arrangement of mixed summer flowers flanked by white tapers in silver candelabra.

Mrs. Warren Pearce, mother of the bride-elect, presided over the punch bowl. Assisting in serving chicken salad sandwiches, ham biscuits, cheese biscuits and party cakes was Miss Alice Green.

Miss Pearce was presented a corsage and crystal in her chosen pattern.

Guests were Miss Pearce, Mrs. Warren Pearce, Mrs. Jimmy Cash, sister of the bride-elect; Mrs. Lanier of Elm City, mother of the bridegroom-elect; Mrs. George Best and Mrs. Thilbert Pearce, aunts of the bride-elect; Miss Harriet Hight, Mrs. Charlie Hight, Jr., Miss Susan Langston, Mrs. D. O. Langston, Miss Margaret Weston

and Mrs. H. A. McGhee all of Franklinton.

Entertains

Youngsville - Mrs. John Henry Parrish entertained her bridge club with a party at her home Tuesday night this week, using gardenias and mixed summer flowers for decorations.

By candlelight, the hostess served refreshments which included pear salad garnished with grapes, fresh apple cake with whipped cream, hot cheese puffs, pickled okra and baby tomatoes, and coffee. Tables covered with white cloths were centered with green tapers. Bridge talies and napkins were in matching shades of green. Mixed nuts and beverages were served during the final progression of bridge.

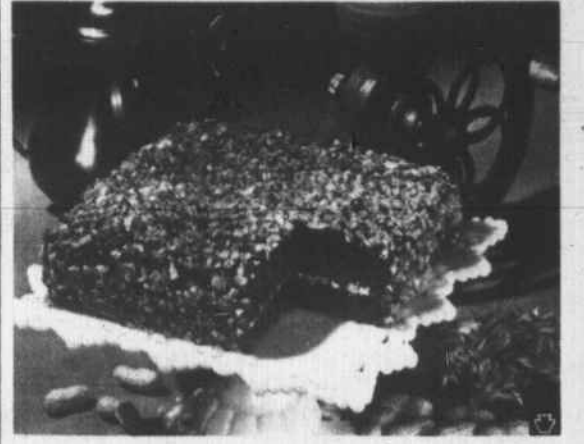
Miniature ceramic pitchers were given as favors to each guest.

Mrs. G. E. Winston won the high score prize for the evening. Second high and a traveling prize went to Mrs. R. E. Cheatham. Other guests in attendance were Mesdames B. H. Patterson, C. V. Timberlake, E. J. Pearce, W. F. Mitchell, G. W. Barnes and B. G. Mitchell.

food news & cues

from the Quaker Test Kitchens

Double Treat: Chocolate Oatmeal Cake



Two old favorites, chocolate and oats, double scrumptiously in this two-layer Chocolate Oatmeal Cake. Crunchy toasted oats and peanuts sprinkled between the layers and over the chocolate-frosted top complement the nut-like flavor of oats in the cake.

CHOCOLATE OATMEAL CAKE

Makes one 9-inch cake

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| CRUNCH: | 1 cup granulated sugar |
| 1/2 cup quick or old fashioned oats, uncooked | 1 cup firmly packed brown sugar |
| 2 tablespoons firmly packed brown sugar | 1 teaspoon vanilla |
| 1 tablespoon butter or margarine, melted | 2 eggs |
| 1/4 cup chopped salted peanuts | 1 envelope (1 oz.) no-melt unsweetened chocolate flavored ingredient |
| | 1 1/2 cups sifted all-purpose flour |
| CAKE: | 1 teaspoon soda |
| 1 1/4 cups boiling water | 1/2 teaspoon salt |
| 1 cup quick or old fashioned oats, uncooked | |
| 1/2 cup butter or margarine, soft | CHOCOLATE BUTTER CREAM ICING |

For crunch, heat oven to moderate (350°F.). Combine oats, brown sugar and butter until crumbly. Place in a shallow baking pan. Heat in preheated oven (350°F.) about 10 minutes, stirring occasionally. Cool 15 minutes; toss lightly with a fork to form crumbs. Stir in peanuts. Reserve for later use.

For cake, pour boiling water over oats; stir to combine. Cover and let stand 20 minutes. Beat butter until creamy; gradually add sugars, beating until fluffy. Blend in vanilla, eggs and chocolate. Add oats mixture; blend well. Sift together flour, soda and salt. Add to creamed mixture; blend well.

Pour batter into a well-greased and floured 9-inch square baking pan. Bake in preheated oven (350°F.) 50 to 55 minutes. Cool 15 minutes; remove from pan; cool thoroughly. Split cake horizontally into 2 layers. Spread bottom layer with some of the icing; sprinkle with a small amount of reserved crunch. Place second layer on top of bottom layer. Frost top and sides of cake with remaining icing; sprinkle top and sides with remaining crunch.

Health And Beauty

Most people at one time or another have had some degree of a sudden onset of itching with the appearance of large wheals over the skin surface. This is known as hives or acute urticaria.

Small hives are more likely to be due to an allergic reaction such as a sensitivity to certain foods, drugs, inhalants, insect bites, foci of infection or physical agents.

When the allergy is due to food sensitivity, an elimination diet must be established in order to determine the specific offender. Some foods which commonly cause this reaction in certain people are seafoods, grain products, egg albumin, chocolate, nuts, berries and citrus fruits.

Giant urticaria or large plaque-like wheals are more often associated with some heart-breaking experience, worry or indecision. In other words, a psychic disturbance or nervous exhaustion of some kind is usually present.

When physical agents are suspected, pollen, danders, dust and sprays must be avoided.

One common reaction to drugs seen nowadays is with antibiotic therapy and particularly with injections of pen-

icillin. This type can be extremely uncomfortable and refractile to treatment because of the slow-release properties penicillin shows once it is injected into the muscle. Allergic urticaria can be adequately treated today with the use of antihistamines, steroids and adrenalin. Sometimes desensitization vaccines may be employed with the specific allergin is determined.

Franklinton

Mr. and Mrs. William Wrenn, Beverly and Butch of Raleigh, Mr. and Mrs. Jackie Buckner, Tammie and Keith of Mebane, Mrs. Fred Ramey of Chapel Hill visited Mr. and Mrs. W. C. Garrison Sunday.

Vic Adams spent the weekend in Atlanta, Georgia.

Representing Franklinton High School at Camp Tom Browne at Barnardsville are Cindy Secor and Richie Whitfield. Both girls were awarded the tries to camp for being outstanding I.V. students.

Jimmy and Kim Bell of Charlotte visited their grandmother, Mrs. Garland Sandling, during the weekend.

Miss Janice Whitaker has returned home after visiting relatives in College Park, Maryland.

Mr. Elton Thomas Hight of Phoenix, Arizona, Mr. W. O. Harris, Mrs. Catherine Lewis and Mrs. Mae Harris of Richmond, Virginia were recent guests of Mrs. Bettie Hight.

Death

WILLIAM J. BURNETTE

Funeral services for William James Burnette, 61, of Route 1, Castalia, a farmer, who died Tuesday, will be held at 4 p.m. today at the White Funeral Chapel by the Rev. Reid Winstead. Burial will follow in the Parnell family cemetery.

Surviving are his wife, Mrs. Estelle Faulkner Burnette; a son, Clarence G. Burnette of Raleigh; a daughter, Mrs. Leona Jenkins of Louisburg; two brothers, John of Louisburg and Floyd Burnette of Henderson; four sisters, Mrs. Irene Tharrington and Mrs. Pearl Finch of Louisburg; Mrs. Blanche Rouse and Mrs. Emma Mae Patterson of Rocky Mount; three grandchildren; one great-grandchild.

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