Thursday, August 7, 1969

Louisburg

Mr. Eston' Holden, Mrs. Betty Holden and Mr. Boyce Benge of New York City were visitors of Mrs. Martha Holden and Miss Gertrude Winston from Friday to Wednesday. Mrs. James A. Turner, II and daughter, Nancy of Tam-pa, Florida spent Monday night with them also.

Mrs. Connor Merritt, Mollie and Connor, Jr. of Greenville, N. C. are visiting Mrs. Genevieve Perry on Jolly Street.

Youngsville

Mr. and Mrs. J. T. Moss and family had friends from Charlotte, N. C. here as their veekend mests

Mr. and Mrs. Mack Mullen of Durham visited Sunday with Miss B. J. Mullen and Mr. and Mrs. Garvis Mullen.

Debbie Brown visited with relatives in Rocky Mount during the weekend.

Mrs. A. L. Curran of Beaver, Pennsylvania arrived during the weekend for a visit with Mrs. C. C. Woodlief and other relatives.

Mrs. Robert and daughter Claudia of Charlotte, N. C. arrived Saturday for a visit with Mrs. C. V. Timberiake.

Mr. and Mrs. W. K. Wilkinson of Raleigh visited with relatives here Sunday.

Mr. Alvis Allen, brotherin-law of Mr. Clifton Winston, remains a patient at Duke Hospital in Durham.

Mrs. Robert Ross and daughter Claudia of Charlotte, N. C. arrived Saturday for a visit with Mrs. C. V. Timberlake

Franklinton

The Rev. Earl Richardson is attending a Church and Community Development Clinic at Duke University.

Miss Martha Ann Whitfield visited Miss Betty Goodson in Mount Olive during the weekend. Miss Goodson returned home with Miss Whitfield for a visit.

Miss Ruth Lane of Rocky Mount is visiting Mrs. D. O. Langston and Miss Susan Louisburg; Jean Hunt Plea-Langston. sants, Louisburg; Annie Jo

Miss Edith Jackson, Mrs. W. H. M. Jenkins, Mrs. Julian Jenkins and Mrs. Evelyn Williamson returned home on Monday from a trip to Miami Beach, Florida.

Sgt. 1st Class Robert No-well, Mrs. Nowell and family of Fayetteville were weekend ts of Mr. and Mrs. B. B. Nowell. Sgt. Nowell leaves for Vletnam on August 10th. Other weekend guests of the Nowells were Mr. and Mrs. James Kearney and family of Seaford, Delaware, who are still visiting in Franklinton.

Justice

Bride-elect Honored

(FRK. B.W.) Miss Dianne Pergerson, bride-elect of Au-gust 23, 1969, was entertained at a Miscellaneous Shower August 1, 1969 at the Franklinton Community House. Hostesses were: Miss Marilyn Wheeler, Raleigh; Mrs. Donna Steppe, Thomasville; and Miss Wanda House, Franklinton. Upon arrival, Miss Pergerson was presented a chrysan-

themum corsage. A color scheme of pink and white was used throughout the Com-munity House. Refreshments of bridal cake, punch, nuts, and mints were enjoyed by everyone. Many nice gifts were presented to the bride-

Franklin Mem. **Hospital Notes**

The following patients were in the hospital Thursday norning:

PATIENTS: Susan T. Alston, Louisburg; Annie A. Beard, Henderson; Warren Daniels Benton, Louisburg; Dora K. Blake, Louisburg; Russell Lee Bobbitt, Louisburg; Wiley Rossi Bryant, Spring Hope; Roy Amon Bumgarner, Louisburg; Sallie Bessie M. Capell, Louisburg; Elaine Debnam Allen, Louisburg; John Chamblee, Louisburg; Maude J. Chapman, Louisburg; Arthur Glenn (Jack) Collins, Castalia; Sylvia Gooch Dickerson, Henderson;

Milton Driver, Louisburg; Rosa Tant Eakes, Louisburg; Jessie Fowler, Wake Forest; Elmo B. Frazier, Zebulon; Jo Ann Fraizer, Louisburg; Sara Morris Green, Franklinton; George W. Harris, Florida; Jean L. Hight, Louisburg; Joseph J. Horton, Louisburg; Rudy Hodge House, Louis-burg; Margaret H. Howard, Louisburg; Raford Bryant Hunt, Louisburg; Timmy Jan

Johnson, Louisburg; Mattie F. Lancaster, Louisburg; Baby Girl LaPrade, Nell O. Lee, Louisburg; Emma Littlejohn, Louisburg; Terrence Lynch, Hollister; Ella B. Mashburn, Louisburg; Raymond B. Newton, Louisburg; Maggie J. O'Neal, Youngsville; Lois T. Perry, Louis-Marie Abbott Perry, burg;

Griffin Smith, Carboro; Florence L. Stallings, Louisburg; James Atlas Tant, Louisburg; Peggy Jones Taylor, Patterson, N. J.; Ethel P. Tharrington, Castalia; Furney E. Tharrington, Castalia; Patricia W. Tharrington, Louisburg; Linda M. Thompson, Louis-burg; William H. Valentine,

Louisburg; Rebecca Meyers Franklinton; Josep-Watson, hine T. Williams, Franklinton; James W. Woodlief, Louisburg.

Thanks

I want to take this opportunity to express my heartfelt acts of kindness rendered during the sickness and death of my mother. I especially want to thank Dr. J. B. and Thomas Wheless and the entire staff on the 2nd floor at Franklin Memorial Hospital, to her pastor for the many visits and uplifting prayers, to my many friends and neigh-bors for flowers, food, cards, gifts and most of all your prayers which I feel made it sible for me to keep going. I shall always remember your kindness. May God bless each of you.

THE FRANKLIN TIMES

Youngsville's New Principal



Mr. Arthur Ray Gwaltney, who is the new principal at Youngsville School, and his wife are now residing in Youngsville. Mr. Gwaltney, age 29, is a graduate of East Carolina University with a B.S. and M.A. degree. Education experience includes seven years of teaching in Edgecomb County Schools. He is married to the former Vickie Motley of Chatham, Virginia. (L. C.)

Sour Cream's The Clue!



Can't make head or tail of fish cookery? Here's a hint from the Borden Kitchen. Stuff a generous-size whitefish with bread cubes sparked to high flavor by sour cream and spices.

	Stuffed Fish servings)
1 (3-lb.) whitefish, dressed Salt and pepper	2 cups (1 pint) Borden sour cream 3 tablespoons diced, pe
Stuffing: 5 tablespoons Danish	lemon
Flavor Margarine 1/2 cup chopped celery	1-1/4 tenspoons grated lem 'rind
1/3 cup chopped onion 3 cups tonsted bread	1 teaspoon salt 3/4 teaspoon paprika
cubes	2 egg yolks

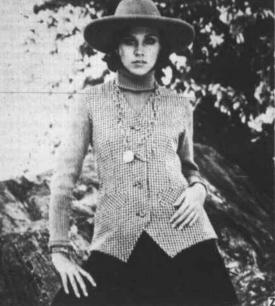
cubes , 2 egg yolks Wash, dry and season fish. Melt 2 tablespoons margarine; saute celery and onion. Mix lightly with bread cubes, 1/2 cup sour cream, diced lemon, 1 teaspoon grated lemon rind, 3/4 teaspoon salt and paprika. Stuff fish; close cavity with skewers and string. In a well-buttered (13-1/2 x 9 x 2-inch) baking dish, place remaining stuffing; add fish. Brush fish with 2 tablespoons melted margarine. Bake in moderate (350° F.) oven 30-40 min-utes. Baste 2 or 3 times until fish flakes when fork-tested. In double-boiler top, over hot water, heat 1-1/2 cups sour cream. In small mixing bowl, lightly beat egg yolks; beat in a little hot sour cream. Pour into sour cream in double-boiler. Cook 6 to 8 minutes; stir constantly until thickened. Add 1/4 teaspoon each salt and lemon rind. Remove fish to serving platter; remove skewers. Serve with cream sauce.





MARK WEST-DRESSED FASHION FUTURE have been tested and approved by the Wool Bureau as "the world's best . . . pure wool." Pattern and texture play

"SUNRISE-TO-SUNSET WOOLS"



NEW YORK (ED) - Fashion sours toward the Seventies in a refreshingly candid, clearly stated, "Adult Western" style herilding the arrival of Fall/ Winter '69 Woolmark Collec-tions by leading west coast

tions by leading west coast designers. Trend-jetting silhouettes are haunched in a new group of "Sunrise-to-Sunset Wools" art-fully programmed to capture a fully programmed to capture a contemporary, time-tunnel view of the Twenties' cheerful "Charleston" days-or project a sleek, futuristic flair-in archi-tecturally mitered abstract prints, spirited plaids parlayed with subtle checks, or master-fully woven monochrome pure wool fabries that offer design-ers an opportunity to create ers an opportunity to create

A vast and versitile range of weights, textures, patterns and constructions in woolens and worsteds-from soft, sinuous 3-ounce jersey and light-struck "Naked Wool" challis, to heav-ier, double-face fleece or triple-ter, double-face fleece or triple-

world's best . . . pure wool." Pattern and texture play heroic parts in the forthcoming coat-suit-and-dress picture. Coats sport magnified blanket plaids, stained-glass effects, window-pane checks or hyper-herringbone patterns, and are frequently contrast-bordered or finge-detailed. Single and doubleknit styles out of the west are cantering into every fishion-conscious corner of Woolmark quality men's and women's wear, in-cluding coats, suits, jumpuits, dresses, Machine-Washable sweaters, Machine-Washable sweaters, Machine-Washable sweaters, Machine er are new innovations in a fast-grow-ning group of "weather-or-not" wardrobes designed cover-all-style as minsuits, Midicoat-plus-dress, or cape-plus-pants ensembles-and all propelled by a fresh fashion impulse to pro-ject the trend-setting power of pure wool knitwear far beyond the immediate future. And fashion's future is secure - at all points on the compass-as seen in the latest collections And fashion's future is secure at all points on the compass-as seen in the latest collections of "Sunrise-to-Sunset Wools" fashion effects never before imaginatively guided into high possible. possible. gear for at-h A vast and versatile range of sonic travel.

ier, double-face fleece or triple-wedja fashion designers from coast-to-coast find most recep-tive to color, drape-ability or interpretive styling, and most consistently retentive in top-cuality performance. In constant command of quality-the Woolmark, an in-ternationally recognized quality control emblem, is a consumer's assurance that fashions bearing the sewn-in Woolmark label

Distaff Deeds cicles and delicious frozen

desserts, the agent asserts. A favorite with many youngsters is the frozen "ice drink" that can be made at home by freezing a fruit juice to a semi-solid state and

blending to a very fine con-sistency, Mrs. Whitmore says. **Right Canning Methods**

"My green beans have been processed in a pressure canner so you know they are safe to eat," Mrs. Forrest Greene, Chadborun, told Extension home economics agent, Mrs. Elaine Blake.

After hearing a discussion of proper canning methods at a meeting and after reading a news article on the same topic, Mrs. Greene decided to heed the advice.

She took her canner out of

storage and used it for beans

If you owe local merchants small items make a point to pay them up and keep your credit on a worthwhile basis.

for the first time in several years, the agent noted.

The pressure canner is used when canning low-acid foods such as green beans to be sure of killing bacteria that cause dangerous spoilage, the agent adds

Home Worth Sacrifice

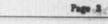
Mr. and Mrs. Willie Jones of the Pleasant Grove community, Alamance County, are convinced that a family can have a new house with modern conveniences if they are willing to sacrifice and work toward this goal.

That's how they got their new six-room brick house, Mrs. Ozetta P. Guye, home economics Extension agent notes.

The Jones family raised a garden and conserved their food supply. They froze hogs, chickens and beef. Mrs. Jones made and remodeled gar-ments for family members and the family saved what they could from the sale of their tobacco crop. Their savings, plus as FHA loan, made the goal of a new house a reality, the agents points out.







the knee. However, some of these long skirts are split up the front or sides which show more of the leg. This same designer also has a number of short skirts in his showing. The length of the skirt should rest with the individual according to age and shape of the woman. The lovely Ginger Rogers wears her skirt just below the knee

In Fashion

A prominent designer is trying to lengthen skirts this

season. Many of his new crea-

tions are several inches below

shoes will become higher.

Crocheted hats and cans will be the vogue this fall. Tight little caps reminiscent of the nineteen twenties are

back in style. Colorful slacks and cardigans of wool are companion pieces. Plaid slacks or skirts with solid color, sleeveless jackets are worn with blouses of still another color.

eled

there are a number of styles to select from. Wide brims slightly turned up on the back and sides are smart.

man.

'My goodness," said the man, "where are you running so fast?" "Home," replied the lad, "and I'm in a hurry because

me "In a hurry because your mother is going to spank you!" said the startled man. Are you so anxious to get a spanking, that you run home

ply, "but if I don't get home

With longer skirts, heels to

If one prefers a large hat

The Lesser Evil

A little boy running down the street turned a corner suddenly and bumped into a

my mother is going to spank

for it?'

he'll do it!"

For Fall

"No," was the logical remy father gets there

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By Janice R. Christensen Never Be Discouraged A good motto for Exten-

sion home economists might be "never be discouraged," observes Jessie Ann Wingo, home economics Extension agent, Cleveland County. Two years ago Miss Wingo

helped a homemaker select drapery fabric for her son's room. This week the homemaker finally got around to buying the lining fabric and

selecting her drapery rods. "It looks as though the draperies might be hung by the end of the summer," the

Summer Coolers

When your children come home thirsty for a cool re-fresher, you can serve them nutritious snacks right from your freezer, Mrs. Mary J. Whitmore, assistant home economics Extension agent, Durham County, points out. Instead of spending extra money on ready-prepared re-

freshments, mothers can easily freeze fruit juices into pop-



agent says.

Mr. and Mrs. Durwood Stallings and sons, Warren and Scott from Smithfield, spent the weekend at the C. H. Stallings homeplace here in the community.

Mr. and Mrs. Roy Lee Overton and girls, Carolyn and Patti, from Martinsville, Va. visited in the home of Mr. and Mrs. Roy Overton and other relatives from Thursday until Monday.

Robert Allen Harris from Virginia Beach, Va. spent last week with his grandparents, Mr. and Mrs. Robert Harris.

Miss Pamela Harris went home with Robert Allen Sunday and they plan to leave Tuesday for two weeks in Canada and will go with Mr. and Mrs. Tim Harris.

Mrs. Clyde Coppedge went to Auburndale, Fla. and visit-ed in the home of Mr. and Mrs. W. C. Coppedge several days last week.

Mr. and Mrs. Roy Overton ere in Kinston last weekend sting Mr. and Mrs. Jimmie verton and sons, Terry and

Mr. and Mrs. George L. Broome and sons, Steven and Charles, left for Waxhaw Fri-day to visit relatives there and for Mr. Broome to go to an Ear, Eye, Nose and Throat Mrs. Leona Johnson and Miss Oveda Bowden from Rocky Mount arrived at the home of Mr. and Mrs. Ernest Moore Monday and stayed until Wednesday.

Lalah Aycock Harper

Clinic at Charlotte.

Those from this com-munity attending the Griffin-Tyson wedding at Peachtree Baptist Church Sunday after-noon were: Mrs. Maybelle Wheless, Mrs. Lizzie Wicks, Mr. Michael Harris, Mrs. Phi-lip Sykes and sons, Phil and Jeff.

Miss Gall Earp went to Butner Wednesday and stayed until Sunday with Mr. and Mrs. Bill Boyd.

Leftovers needn't be lacklustre ..., a new twist, a creative touch and abracadabra they're better than their first time 'round the family dinner table. Here curried chicken or turkey is deli-cately sauced with plain Swiss-style yogurt, deliciously cupped in big red apples. For a light lunch, the Borden Kitchen sug-gets ten big flaky biscuits as serve-alongs.

Apples Stuffed With Curried Chicken Salad (Makes 6 servings) 6 red delicious apples 1/4 cup reconstituted lemon juice 2-1/2 cups diced cooked chicken or turkey 1 cup diced celery 1 tablespoon chopped fresh dill 1 teaspoon curry powder 1 cup (8-oz. container) Borden Swiss style plain yogurt 1/2 cup heavy cream, whipped Salt and pepper to taste

dill

dill Cut a thin slice off the blossom end of each apple so it will stand upright; dip in lemon juice to prevent discoloration. With a sharp knife, cut around near the stem end of each apple saw-tooth fashion. Scoop and cut out apple centers, dipping each in lemon juice. Reserve cut out fruit for salad; discard cores. Chill in refrigerator. Dice reserved apple; place in large bowl. Sprinkle with lemon juice. Add chicken or turkey, celary and dill; mix well. In a small bowl, combine curry powder and yogurt; blend well. Fold in whipped cream. Gently pour dressing into the apple-chicken mixture. Toss lightly. Season with salt and pepper to taste. Chill thoroughly in refrigerator. Spoon salad-mixture into apple cups. If desired, garnish with fresh dill.

Flat Rock

Mrs. Elizabeth Guazzelli, formerly of the Flat Rock. Community, has returned home from a hospital in South Bound Brook, N. J.

Intelligence does not always accompany the de-grees that some people acquire.

