

News & Society Items

Mr. and Mrs. Charles White of Louisburg and Miss Jennie Hunter of Louisburg College were visitors here during the weekend.

Mr. and Mrs. Charles Draffin of East Carolina University at Greenville were here during the weekend.

Miss Ann Rooker of Bowman Gray School of Nursing in Winston-Salem spent the weekend here.

Mrs. Oscar Verndse of Raleigh spent the weekend with Mrs. Ann Belle Alston Eger-ton.

Mr. and Mrs. W. R. Boyce recently visited Mr. Boyce's and Mrs. John Steel, in a Norfolk, Va., hospital.

Mr. and Mrs. W. R. Boyce are visiting Mr. and Mrs. Fred Cheek and family in Kinston. Mrs. Cheek is the daughter of Mr. and Mrs. Boyce.

Miss Betsy Byrd Bobbitt of Charlotte spent the weekend here with her mother, Mrs. J. B. Bobbitt.

Mr. F. M. Hurst, Jr., and children of Raleigh visited relatives here last Thursday.

Mrs. W. B. Crinkley spent the weekend at Carolina Beach with Mr. and Mrs. J. D. Flach and family.

Mr. Sidney Lanier, who spent the summer here with his parents, Mr. and Mrs. W. K. Lanier, left this week for Rochester, N. Y., where he has accepted a position in personnel work with the State of New York.

Mr. and Mrs. A. W. Stephenson were weekend guests of Mr. and Mrs. Clarence Stephenson and family at Hampton, Va. They returned to Warrenton on Monday night after a weekend tour of Williamsburg and Jamestown.

Lt. Ronald Shearin of Washington, D. C., Mr. Larry Shearin of the University of North Carolina at Chapel Hill and Mr. Edward Shearin of North Car-

olina State University in Raleigh were weekend guests of Mrs. Roy Shearin.

Miss Linda Fleming of Hard-borough Business College in Raleigh spent the weekend with her parents, Mr. and Mrs. John Boyd Fleming.

Mr. and Mrs. R. S. Andrews of Norfolk, Va., were weekend guests of Mrs. J. T. Vaughan and Mr. and Mrs. J. B. Fleming and family. Other guests on Sunday were Mr. and Mrs. M. G. Breedlove of Middleburg, Mr. and Mrs. J. L. Aycock of Elberon and Mr. Titus Vaughan and daughter, Donna, of Henderson.

Mr. and Mrs. A. C. Blalock, Jr., of Raleigh spent the weekend here.

Mr. and Mrs. T. K. Kempson and sons of Burlington spent the weekend with their parents, Mr. and Mrs. J. T. Mustian.

Mr. Arthur Petar of Pontiac, Mich., will arrive here in his plane this week to visit his mother, Mrs. Arthur Petar.

Miss Edith Allen of Burlington spent the weekend here with her father, Mr. J. Edward Allen.

Mr. A. W. Hall of Wilson spent the weekend with Mrs. Josie H. Montgomery.

Miss Judy Hight Is Honored At Shower

Miss Judy Hight, bride-elect of Oct. 24, was honored at a lingerie and linen shower on Saturday night in the home of Mrs. Lucy Hayes by Mrs. Hayes and Mrs. Jack Smith.

The home was beautifully decorated in a bridal motif. The honoree was presented a corsage of white mums upon her arrival.

Guests attending were served refreshments of punch, cake squares, bridal cookies, nuts and mints.

Joint Birthday Dinner Held At St. Sing Home

Mr. W. W. St. Sing, Mr. C. H. Thompson and Mrs. Willie Felts were honored at a birthday dinner at the home of Mr. and Mrs. W. W. St. Sing on Sunday, Oct. 4. Approximately 100 friends and relatives brought picnic lunches and all enjoyed a bountiful meal. The Rev. Wade Tucker gave thanks.

Those attending were from Graham, Warrenton, Norlina, Wise, Henderson, Warren Plains, Chesterfield County, Va., LaCrosse, Va., Hopewell, Va., Chesapeake, Va., Richmond, Va., Colonial Heights, Va., Falmouth, Va., South Hill, Va., Petersburg, Va., and Broadnax, Va.

Births

Mr. and Mrs. Lorn Wilmott McIntyre of Barrington, R. L., announce the birth of a son, Matthew Lawrence, on Oct. 3, in Lying In Providence, R. L. Hospital. Mrs. McIntyre is the former Lois Ellen Stainback of Littleton.

Mr. and Mrs. Joe Sidney Fulmer of Sylva announce the birth of a son, John Walter, on Sept. 29. Mrs. Fulmer is the former Barbara Jean Curl of Littleton.

In Hospital

Patients in Warren General Hospital at 5 p. m. Tuesday were listed as follows:

Lois Coley, Connie Bryant, Blanche Townes, Lucy Wynne, Lucian Fowler, Kate Halthcock, Joseph Lufsey, Mattie Blalock, Alice Wyckoff, Acie Hendricks, Larry Williams, Thomas Hawkins, Mattie Rodwell, James Sprull, Clyde Loyd, Robert Spence, Nancy Lee Brooks, Willie Mae Fleming, Graham Boyd, Curtis Coley.

DINNER GUESTS

Sunday guests of Mrs. Calvin H. Harris and daughters, Barbara and Patsy Salmon of Route 1, Warrenton, at a stew dinner, prepared by Mr. George H. Harris of Macon, were the Rev. and Mrs. Ted Fuson of Warren Plains, Mr. Andy Harris, Mrs. George H. Harris and Miss Mary Lou Cheek of Macon, Mr. Cookies Thompson of Warren Plains, Miss Sharon Ayscuc of Warrenton and Mr. Herbert Thompson of Warren Plains. Afternoon guests of Mrs. Harris and daughters were Mr. and Mrs. Doc Harris of Henderson and granddaughter, Miss Denise Stone of Warrenton, Mr. Carl Peoples and Mrs. Shirley Lynch of Norlina, and Mrs. Louise Ayscuc of Warrenton.

LEGION TO MEET

Limer Post No. 25 of the American Legion will hold its regular meeting on Thursday, Oct. 8, at the Fair Grounds in Warrenton. The get acquainted hour starts at 6:30 p. m. and the dinner and program is from 7 p. m. to 8 p. m. All Limer Post No. 25 members are urged to attend and bring a prospective member.

Keep Warrenton beautiful.

The Tar Heel Kitchen

By MISS YORK KIKER
N. C. Dept. of Agri.
Marketing Home Economist

Now is the time to take advantage of North Carolina's wonderful fall cabbage and tomatoes. Fresh green cabbage is particularly welcome since lettuce has had many difficulties.

Cabbage is taken for granted as an everyday food but it has been important over 5,000 years. We are told that it was once esteemed so highly in Egypt that it was glorified in certain worship ceremonies. Solid, well-trimmed cabbage heads are excellent food buys and can add much to mealtime enjoyment.

Stuffed Cabbage Rolls

12 large cabbage leaves
1 beaten egg
1/4 cup water
1 cup cooked long-grain rice
1/4 cup chopped onion
1 1/4 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon dried thyme leaves, crushed (optional)
1 1/4 pounds ground beef
1 8-ounce can tomato sauce
1 tablespoon brown sugar
1 tablespoon lemon juice

Immerse cabbage leaves (heavy center vein of leaf may be cut out about 2 inches) in boiling water for 3 minutes or just until limp; drain. Combine next 7 ingredients. Add beef; mix thoroughly. Place about 1/4 cup meat mixture in center of each leaf; fold in sides and roll ends over meat. Fasten with wooden picks; place in large skillet. Combine remaining ingredients. Pour over cabbage rolls. Simmer, covered, 1 hour, basting occasionally. Remove cover for last 5 minutes or until sauce is of desired consistency. Yields 6 servings.

Copenhagen Cabbage

6 cups shredded cabbage
1 cup dairy sour cream
1/2 teaspoon caraway seed
Salt and pepper
Cook cabbage, covered, in a small amount of boiling salted water, just until tender, about 4 to 5 minutes. Drain thoroughly. Combine sour cream and caraway seed. Pour over cabbage and toss lightly. Season to taste with salt and pepper. Place over low heat just until heated through. Yields 4 servings.

Pan Fried Cabbage

3 slices bacon
4 cups chopped cabbage
1 tablespoon lemon juice
1/4 teaspoon salt
Dash pepper
Cook bacon until golden brown and crisp; remove bacon. Drain fat and reserve; return 2 tablespoons fat to skillet. Toss cabbage in hot fat until tender about 10 minutes. Add lemon juice, salt, and pepper. Garnish with bacon. Yields 6 servings.

You know how neighbors exchange recipes, and professional friends share also. The General Foods Kitchen has sent the N. C. Department of Agriculture some of its favorite recipes for jams and jellies which you may find of interest. You will enjoy making gift items or filling your pantry to brighten dull winter meals. There are still excellent North Carolina tomatoes available, so do try Spiced Tomato and Pineapple Relish and Green Tomato Jam.

Spiced Tomato And Pineapple Relish

2 cups prepared tomatoes (about 1 3/4 pounds fully ripe)

5 1/2 cups sugar
1 box (1 3/4 ounces) powdered fruit pectin
1 can (13 1/2 ounces) crushed pineapple
2 tablespoons vinegar
2 teaspoons Worcestershire sauce
1/2 teaspoon cinnamon
1/2 teaspoon allspice
1/4 teaspoon cloves

To prepare tomatoes—Scald peel, and chop about 1 3/4 pounds tomatoes. Bring to a boil over high heat. Then reduce heat and simmer 10 minutes, stirring occasionally. Remove from heat. Measure 2 cups into a very large saucepan.

To make jam—Measure sugar; set aside. Thoroughly mix fruit pectin, pineapple, vinegar, Worcestershire sauce, and spices into tomatoes. Place over high heat; stir until mixture comes to a hard boil. Immediately add all sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat; skim off foam with metal spoon. Then stir and skim 5 minutes to cool slightly and prevent floating fruit. Ladle quickly into glasses or jars. Cover at once with 1/8 inch hot paraffin. Yields approximately 8 medium jars or glasses.

Green Tomato Jam

3 cups prepared tomatoes (about 1 3/4 pounds green tomatoes)
1/2 cup lemon juice (4 medium Lemons)

Mrs. Fishel Speaker At Auxiliary Meet

Mrs. Rachel Fishel, guidance counselor in the Warren County schools for the past seven years, was the guest speaker at the meeting of the American Legion Auxiliary, Unit No. 25, on last Thursday. She was presented by Mrs. Roger Limer.

Mrs. Fishel thanked the Auxiliary members for the yearly contribution they have given to the Warren County school system in the form of a scholarship, given over the past eight years, which has totaled \$1600. She expressed surprise

that a small group could give so much and was told that all the scholarship funds were earned by the unit bake sales and by the fair food booth in past years.

Mrs. Fishel invited members to visit the schools and become acquainted with the innovations of the present educational system. She said that vocational subjects such as carpentry, forestry, masonry and auto mechanics were being taught in the county, along with drafting, home economics and agriculture. The L. C. T. courses, given half a day in school and half a day on the job, has proved to be successful, she said. The 1970 summer school courses in remedial reading and arithmetic were found to be of great value to those students participating.

A question and answer period followed Mrs. Fishel's remarks.

The meeting was held at the home of Mrs. C. M. Bullock with 17 members present. Mrs. Gus Daeke, Jr., presided. Mrs. W. L. Wood gave the devotional. Mrs. H. P. Endecott led the Pledge to the Flag and the Preamble. Mrs. Leonard Daniel led the singing.

The names of ten Warren County veterans now serving overseas have been given to the unit. Christmas remembrances will be sent to those servicemen. All hospitalized

veterans or auxiliary members have been sent cards or small gifts. Christmas gifts will be sent to the VA hospitals in the state by the rehabilitation committee.

Refreshments were served by candle-light in the dining room by the hostess and Mrs. Leonard Daniel and Mrs. W. L. Fuller.

Mariam Boyd Menus

Oct. 11 - 17

Monday—Baked ham, green beans with creamed onions, biscuits, butter, German spice cake, milk.

Tuesday—Italian spaghetti, green peas, rolls, butter, applesauce, milk.

Wednesday—Fried chicken, corn pudding, butterbeans, biscuits, butter, jello, milk.

Thursday—Barbecue, parsleyed potato, cornbread, butter, apricot.

Friday—Weiners, cole slaw, navy beans, rolls, cherry cobbler.

Mr. and Mrs. John Hardy of Houston, Texas, were guests of Mr. and Mrs. Tim Thompson last week.

Mr. and Mrs. Tim Thompson were weekend visitors in Durham and Chapel Hill.

Mrs. E. D. Coley and daughter of Lumberton are weekend guests of Mr. and Mrs. A. D. Harris.

See Them Now at Warrenton Furniture Exchange America's Finest Oil Heater



BEAUTIFUL FINE FURNITURE CABINETS, DEPENDABLE PERFORMANCE AND THE "MAGIC MIXER" BURNER



NO SOOT, NO SMOKE, NO ODOR with up to 40% Savings on your fuel bill!

OIL HEATING NEVER LOOKED SO HANDSOME—OPERATED SO EFFICIENTLY

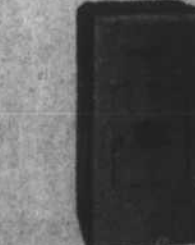


Monogram Brings You The Beauty of Modern Styling—And The Comfort of Modern Heating Both at Their Finest.

HEAT 5 TO 7 ROOMS WITH THIS EFFICIENT, ATTRACTIVE HEATER



GREAT HEATER FOR CABINS, COTTAGES, WORKSHOPS, ETC.



Console styling in a compact, space-saving design, ideal for clean, economical heating of the average five to seven room house.

The perfect heater for lake cabins, cottages, recreation rooms, utility rooms, attic apartments, or workshops.

TERMS TO MEET YOUR BUDGET Warrenton Furniture Exchange WARRENTON, N. C. PHONE: 357-3993

Revenue on tap

Tax dollars are flowing freely from the United States brewing industry — over \$12 billion in the past decade! In fact, this industry earns far more for the federal, state, and local governments than it does for itself. The facts tell the story. Beer is truly a liquid asset for your state and community.

UNITED STATES BREWERS ASSOCIATION, INC. Suite 903, 8842 Blvd., Raleigh, North Carolina 27612

YOUR HAPPY SHOPPING STORE

DOLLAR DAYS

NEW FALL MERCHANDISE

<p>MEN'S SUITS REGULAR \$60.00 Now \$50.00 REGULAR \$80.00 Now \$70.00</p>	<p>MEN'S SPORT COATS REGULAR \$35.00 Now \$30.00 2 DAYS ONLY</p>
---	--

<p>ONE TABLE MEN'S SHORT SLEEVE SPORT SHIRTS VALUES TO \$5.00 Now \$1.00</p>	<p>ONE TABLE MEN'S DRESS SHOES VALUES TO \$19.00 Now \$10.00</p>	<p>ONE TABLE LADIES' OXFORDS & LOAFERS VALUES TO \$11.00 Now \$4.00</p>
<p>ONE RACK LADIES' DOUBLE KNIT DRESSES (WASHABLE) REGULAR \$16.00 Now \$10.00</p>	<p>LADIES' ALL WEATHER COATS Zip Out Lining - REG. \$25.00 Now \$15.00 Unlined - REG. \$18.00 Now \$12.00 TWO DAYS ONLY</p>	<p>ONE TABLE DOUBLE KNIT MATERIAL REG. \$5.00 TO \$7.00 2 Yds. \$7.00 (WASHABLE) TWO DAYS ONLY</p>

SAVE 20%

ON BEAUTIFUL "STATE PRIDE" WINDOW DRESSINGS

TEXTURED "SHANNON" DRAPERIES

INSULATED AGAINST COLD AND HEAT

Perfect for all seasons. Burl-Therm® insulation shut out cold, bounce away mid-summer heat. Marshmallow-white lining does the trick. And yet, machine washable. Positively no ironing. Yarn-dyed tones of bronze, gold, avocado, natural or white. Trademark of Burlington Industries.

63" x 50" wide USUALLY \$11.99 \$9.60	84" x 50" wide USUALLY \$12.99 \$10.40	63" long x 75" wide, USUALLY \$20.00 \$16.00
84" long x 75" wide, USUALLY \$22.00 \$17.60	63" long x 100" wide, USUALLY \$28.00 \$22.40	84" long x 100" wide, USUALLY \$29.00 \$23.20