

Just A Woman's Observations

BY DOROTHY BRIGMAN SHUPE

Well, after an exciting summer of house cleaning, going swimming in my baby pool, working puzzles—we finally made off on Sunday and took a vacation trip! We got back this past Sunday night, tired out, but feeling relaxed from home chores and ready to face another year until vacation time again! I think one of the nice things about vacations is getting back to one's own bed!

One of the most exciting things of our trip was going across the Chesapeake Bay Bridge-Tunnel from Norfolk, Va., to Eastern Shore where parts of three states are treated. We drove on a bridge in the water, then rode

inside a tunnel, then another bridge, another tunnel and then a third bridge and onto land! At the end of the first bridge there was a man-made island with several buildings—among them a restaurant, a gift shop, and a fishing pier from which one could fish and they furnished live bait!

The first stopping place looks about like a lighthouse area with great big rocks around the outside. Going into the tunnel really was an experience. They were 90 feet down in the water and all kinds of ocean-going ships would be crossing over where we were! I sure was glad when

we got to the other side! The whole trip of tunnels and bridges was over a distance of almost 18 miles!

Next we visited Ocean City in Maryland and played in the Atlantic Ocean for two days, then on to visit relatives in Baltimore, Washington, Wytheville and of course, down to Winston Salem to see Charlotte before getting back to Walnut, tired and happy to get home!

I haven't seen newly-weds Kenny and Judy since we got back, but guess they will soon be by to say "Howdy". They really had a beautiful wedding and the ushers had a big time getting their car all fixed up for their wedding trip only to be outdone when they just drove a short way and changed cars! Judy made a beautiful bride and I hope they have a hundred years of happiness. I heard that Judy Price and Ted Revis were married at the Presbyterian Church here the same night—all good wishes for their happiness too.

OBSERVED — Visited Sears a few days before I left and there I saw Dedrick Clark who is manager of the sports department — Also saw Charlene Nix — I didn't get her married name — and chatted a little while with her — she seemed happy in her work there — Also saw Mrs. Annie Chandler Tweed who told me where all her children are, but I can't remember all, but she was happy and so were they — Oh, boy, Tina Landers just brought me a mess of beautiful green beans — Will they ever be good — Saw Betty Johnson Riggsby and her children out at Johnson's Grocery last week — She's as pretty as ever and has darling kiddies — I think Florence McDevitt Ramsey looks like Nancy Welch on TV, don't you? — Guess I'd better hush and run this over to Pop — Gotta get the house sort of clean before Thursday cause Charlotte gets to come home for three days which will be the longest since she graduated from College — Have a good day!

Miss Paula Lynne Thomas Bride Of Glenn P. Hyatt

Miss Paula Lynne Thomas and Glenn Puddin Hyatt were married at 8 p.m. Saturday, July 21, 1973 in the Presbyterian Church in Weaverville. The Rev. Clyde H. Parham, pastor of Pine Burr Park Baptist Church, conducted the ceremony.

The bride is the daughter of Mr. and Mrs. Paul Thomas of Asheville Rt. 1 and the bridegroom is the son of Mrs. Flora Dean Hyatt of Pine Burr Trailer Park, Asheville.

The bride was given in marriage by her father. She wore a long formal bouffant gown of cascading organza ruffles edged with scalloped Chantilly lace that swept into a chapel-length train with a sabrina neckline accented with seed pearls. She wore a tiered veil of silk illusion edged with matching lace attached to a Camelot cap of lace and pearls.

Miss Donna Kaye Payne of Route 1, Asheville was maid of honor. She wore a full length gown of pastel pink sheer dotted Swiss with matching picture hat and carried a basket of mixed summer flowers.

Bridesmaids were Mrs. David Lankford of Weaverville and Mrs. Larry Melton of Biltmore, sisters of the bride; Mrs. John Gentry of Weaverville, sister of the bridegroom; Mrs. Norris Pegg of Pine Burr Trailer Park and Miss Patti Kilby of Weaverville. They were attired in dresses like that of the honor attendant, in a pastel orchid shade with matching hats and carried baskets of mixed summer flowers.



MRS. GLENN P. HYATT
...the former Miss Paula Lynne Thomas

ford were flowergirls and Glenn Gentry was ring bearer.

Norris Pegg was best man and ushers were David Lankford and Larry Melton, brothers-in-law of the bride; Jimmy Thomas, brother of the bride; Lane Hall, and Robert Hyatt.

A reception followed in the fellowship hall of the church. The bride is a 1973 graduate of North Buncombe High School and plans to attend A-B Technical Institute in the fall

to major in nursing. She was formerly employed by Ingles Markets, Inc.

The bridegroom is a 1966 graduate of North Buncombe High School and a 1968 graduate of A-B Technical Institute with a degree in air conditioning and refrigeration. He is employed by the Asheville Citizen-Times Publishing Co.

The couple will live on Eliada Home Road in Asheville.

Singing

You are cordially invited to the regular Fifth Sunday night singing at Piney Grove Baptist Church this Sunday at 7:30 o'clock.

Lyda Brown will be in charge. The Rev. Sam Austin is pastor.

SINGING
The regular 4th Saturday night singing will be held this Saturday at the Hot Springs Free Will Baptist Church beginning at 7:30 o'clock. Everyone is invited.

Miss Rector Is Enjoying European Tour

Frances Margaret, daughter of Mr. and Mrs. Charles M. Rector, of Columbus, Ga., and granddaughter of Mr. and Mrs. Willard Rector of Marshall, is on a three-weeks' tour of seven European countries with a group from St. Luke's United Methodist Church of Columbus.

The group flew from New York to Amsterdam, Holland, on July 11th and are expected to return to the States on August 2nd.



MR. AND MRS. JACKIE BULLMAN, of Route 1, Alexander, observed their 50th wedding anniversary recently. They received many gifts, cards and warm wishes from many friends. On Sunday, June 24, the Bullman children and grandchildren presented the honored couple with flowers, a cake, and gold engraved watches. It was the first time in recent years that the entire family has been together. Their children are Mrs. Pauline Chandler and Joe Bullman, Marshall Rt. 4; Claude, Route 5, Marshall; Mrs. Evelyn Gosnell, Cleveland, Ohio; Mrs. Mary Norton, Milton, Fla.; Mrs. Christain Jackson, Asheville; and Dorothy Bullman, Alexander. They have 16 grandchildren and three great-grandchildren. Mr. and Mrs. Bullman are formerly from Madison County.

Distaff Deeds

Chlorine Bleach Used To Clean House Roof

By ANICE CHRISTENSEN

Now there's another use for versatile chlorine bleach. It can be used to clean white roof tops that have been spotted or darkened by algae or fungus growths.

You merely have to sprinkle or spray a chlorine bleach solution on the roof and in about a month the magic of the bleach will show.

According to Dr. Michael Levi, extension wood products specialist, N. C. State University, "some research done in Mississippi indicated that a 10 percent chlorine bleach solution sprinkled on the roof cleans shingles, without scrubbing."

The treatment does not offer permanent protection.

Joe L. Perry, county extension chairman, Edgecombe County, tried the bleach treatment on his own house.

"I was beginning to have a discolored white roof problem," Perry stated, "but with less than two gallons of chlorine bleach and 30 days later, the problem vanished."

GOOD FLOOR
A polyurethane floor finish has received the favor of a Columbus County homemaker.

When the A. J. Worley family of Cerro Gordo, remodeled its house three years ago, they used a polyurethane floor finish on their wood floors.

Mrs. Worley has been pleased with the limited wear that has taken place and wishes the family had used this type of floor covering in the family room too.

The Worleys' have six children so the floor finish has had a good test for marring, scratching and general wear, observes Elaine Blake, home economics extension agent.

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MISS KAREN LYNNE ROBINSON, daughter of Mr. and Mrs. Earl Robinson of Marshall became the bride of Gary Lane Sams Friday, July 13 at 7 p. m. The ceremony was performed by the Rev. L. W. Cain at his home in Forest City. The bridegroom is the son of Mr. and Mrs. Hutton Sams of Marshall. The bride is a graduate of East Tennessee State University and is employed by Madison County Schools. The groom is a veteran of the U. S. Army and is employed by the N. C. Dept. of Transportation. Mr. and Mrs. Sams will live on Walnut Creek Road in Marshall.



Afternoon Tea — Russian Style

For a really unusual afternoon tea, serve one Russian style! This includes typical dark bread, topped with crispy cucumbers in sour cream and colorfully garnished with red or black caviar. For the beverage, offer this flavorful Tea Mix, made tasty by adding Tang Instant Breakfast Drink and spices to instant tea.

AFTERNOON TEA MIX

1-1/4 cups (or one 9-oz. jar) orange-flavored instant breakfast drink
1/2 cup sugar
1/2 cup instant tea
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
Dash of salt

Combine ingredients and store in a tightly covered jar. Makes 2 cups mix.

At testime, place 1 well-rounded teaspoon of the mix in each dairy mug or cup. Add boiling water. Stir to dissolve.

For larger quantities, use 1/2 cup of the mix and 1 quart boiling water.

Bologna Go 'Round

Even the most eager outdoor chefs haven't thought of this one—roasting a big bologna sausage on the rotisserie rod! It's easy and provides 30 meaty servings. Simply remove the casing from a 7 to 9-pound bologna sausage and insert a rotisserie rod lengthwise through center. Roast at moderate temperature over ash-covered coals until heated through (approximately 45 minutes), brushing with barbecue sauce occasionally.

Tongue-Twisters

Add variety to snacks and meals with tongue—fresh, smoked, pickled or canned. For your next party, slice cooked tongue thinly, spread with a favorite filling, twist slices into cornucopias and secure with small round wooden picks. A piece of pickle will go nicely in the center of each.

WITH THE SICK

Mrs. Kate H. Reed, who has been a patient in Brentwood for several weeks, has returned to her home in Marshall.

W. Z. White has returned to his home near Mars Hill from the V. A. Hospital at Oteen where he was a patient for several days.

Mr. and Mrs. Stephen Eure have returned to their home in Marshall from Memorial Mission Hospital where they were patients following an automobile accident several days ago.

PEACH PRESERVES GLAZE PETAL LOAF



Responsible for the festive appearance and rich fruit flavor of this brunch bread is a delicious blend of peach preserves, lemon rind and finely chopped nuts.

The mixture is spread over petal-shaped ovals of dough which are layered in a tube pan to form a handsome, flower-like loaf. Served with additional peach preserves and whipped butter, it's certain to be the star attraction on a brunch menu or at a morning or afternoon coffee.

PEACH PETAL LOAF
1 jar (10 ounces) peach jam or preserves
Grated rind of 1 lemon
1 cup finely chopped walnuts
2 packages (13 3/4 ounces each) hot roll mix
2 eggs

1-1/2 cups water
1/4 cup melted butter or margarine

Mix together peach preserves, lemon rind and nuts. Prepare hot roll mix as directed on package adding eggs, water and butter. Let dough rise until double in bulk.

Punch down and roll out on a floured board to 1/2 inch thickness. Cut dough in ovals (For a cutter, remove ends from an empty tuna fish can, then press sides together to form an oval). Spread preserve mixture on ovals of dough, leaving 6 of the ovals plain. Place ovals preserve side up like petals of a flower in a well buttered 10x4 inch tube pan with a removable springform side. Top with plain ovals. Let rise until dou-

ble in bulk. Bake in a preheated moderate oven (350°F) for 30 to 35 minutes or until loaf sounds hollow when thumped. Remove pan while bread is still warm.
Makes 1 round 10 inch loaf

Smoked Pork Chops Plus Flamed Peaches Make Festive Fare

Add a touch of flair to your dining with flare — with Smoked Pork Chops Flambe! Flaming peach halves garnishing smoked pork chops create eating excitement.

Smoked chops are cut from a cured and smoked pork loin. A choice and comparatively new meat cut, they score high on convenience too. Smoked chops broil to perfection in a matter of minutes with a minimum of watching and waiting. Delicious flavor and easy preparation make smoked pork chops an ideal choice for a festive dinner, says Reba Staggs, home economist of the National Live Stock and Meat Board.

Smoked Pork Chops Flambe
6 to 8 smoked pork chops, cut 3/4 to 1 inch thick
6 to 8 canned cling peach halves
6 to 8 sugar cubes, soaked in lemon extract

Arrange smoked pork chops on rack of broiling pan. Insert pan so top of chops is 3 to 4 inches from the heat. Broil 8 minutes on one side. Turn chops and arrange peach halves, cup side up, on broiling rack. Broil 8 to 10 minutes longer, or until meat is heated through. Arrange chops and peaches on hot platter. Put sugar cube in cup of each peach and ignite. 6 to 8 servings.

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