

Senator Ervin Explains His Opposition To Foreign Aid Measure; Need New Bill

WASHINGTON—I voted against the Foreign Aid Bill which passed the Senate.

FOREIGN AID

I stated on the floor of the Senate why I could not support the bill before me. I should like to vote for an aid bill which gives reasonable technical assistance to underdeveloped countries to help them to help themselves. I should like to vote for an aid bill which gives military assistance to those nations which have manifested a willingness to stand by the free world in any possible conflict with the Soviet bloc. I should like to vote for an aid bill which gives economic assistance to countries like South Korea and Formosa, which are incapable of self-support.

The conception of international slungullion embodied in the bill before the Senate was more than I could support.

WHY?

Under the bill, I could not vote for technical assistance and economic aid for those countries which are in need of those things and which are friends of America without voting for economic aid for countries which have constantly manifested their hostility to this country.

Under the bill, I could not vote for military aid for those nations which have shown their willingness to stand by the free world in any possible conflict with the Soviet bloc without voting for military aid for one nation whose leader stated a short time ago that he would never again be separated from Russia, and without voting military aid to other nations which, according to the sworn testimony which has been adduced before a committee of which I am a member, are selling strategic materials to Russia and to the other coun-

tries of the Soviet bloc—materials which can be used to destroy the lives of American boys in the event of hostilities between America and the Soviet bloc.

TOO MUCH FOR ME

That is just too much for my conscience to stand. For those reasons I voted against the bill.

The bill increases authorizations for foreign aid in the 12th year after the end of the Second World War, over the appropriations for the 11th year, by 1.5 billion dollars. It does this at a time when those in charge of the administration of the foreign-aid program already have unexpended funds totaling 6.8 billion dollars at their disposal.

NORTH CAROLINA'S SHARE

The appropriation authorized by the bill would take at least 55 million dollars out of the pockets of the taxpayers of North Carolina at a time when this money is needed for education and other pressing matters. A part of this money would be given to Tito and to countries which are selling strategic materials to Russia. That is too much for me.

NEEDED A NEW BILL

I regret that the Senate did not turn down the bill. Had it done so, the Administration would have sent to Congress a more realistic bill. I would like to have had an opportunity to vote for an intelligent bill which I could have conscientiously supported.

Search For Cancer Cure In Folklore

EAST LANSING, Mich. (AP)—Plain folklore is not being overlooked in the search for a cancer cure.

Dr. Eugene H. Lucas, professor of horticulture at Michigan State University, says "Medicine men, witch doctors and just plain people have handed down medical recipes from generation to generation by word of mouth. In all that time a process of elimination must have taken place, so what is left merits scrutiny."

South American Indians treated malaria with quinine for centuries, and ancient India knew of drugs only recently used to treat insanity, he pointed out.

Some peoples use earthworms for food.

It's Time For Blueberry Shortcake



PASTRY SHORTCAKE—Exciting blueberry dessert treat.

By CECILY BROWNSTONE
Associated Press Food Editor

BLUEBERRY SHORTCAKE. Made with rounds of rich pastry, has gained favor at our house.

Use your own favorite recipe for flaky pastry; a large cookie cutter will cut out the rounds for the Blueberry Shortcake nicely. The cutter we used was one we improvised: we saved a can (12 ounces) from whole-kernel corn, cutting off both ends with a wall-type can opener so they would be smooth. This gives a cutter 3 1/4 inches in diameter that works beautifully.

BLUEBERRY SHORTCAKE

Ingredients: 1 cup heavy cream, sugar, 1/2 teaspoon vanilla, 16 rounds (3 to 4 inches in diameter) baked flaky pastry, 1 pint basket cultivated blueberries (washed and well drained).

Method: Beat cream until almost stiff; add sugar to taste and vanilla; beat until sugar is combined and cream is just stiff; do not overbeat. Reserve a few dozen of the largest blueberries for garnishing; fold the remaining blueberries into the cream. Arrange 8 of the baked pastry rounds on individual plates or a serving platter. Spoon about two-thirds of the blueberry-cream onto the rounds; place remaining pastry rounds over the cream. Top with remaining blueberry-cream and the reserved berries. Serve at once. Makes 8 servings.

USING BLUEBERRIES

Next time you bake blueberry muffins, try adding a teaspoon of grated lemon rind to the batter. Or after you have spooned the blueberry muffin batter into the wells of the baking pan, sprinkle it with a tablespoon of sugar mixed with a teaspoon of grated lemon rind. Want a wonderful Sunday breakfast? Serve blueberry griddle cakes with maple syrup and crisp strips of bacon, pan-fried ham or golden-brown sausage links.

A blueberry sauce will add allure to old-fashioned cottage pudding, vanilla pudding or custard, paper-thin French pancakes or French toast. Serve any of these combinations for dessert.

Baking an open-face blueberry pie. Use the scraps of pastry left from the crust for pretty decoration. Roll out the pastry leavings and then cut out in leaf shape using a cardboard pattern. Put the pastry leaves on a small baking sheet and bake them at the same time as the pie, removing them from the oven when they are golden brown. Arrange the pastry leaves over the pie just before serving. Vanilla ice cream eats well with this pie!

Quick and easy: beat heavy cream until stiff adding sugar and vanilla to taste; fold in a generous amount of blueberries. Spoon into sherbet glasses and top with crushed macaroon crumbs.

Roll out rich biscuit dough and spread with soft butter. Sprinkle the dough with sweetened blueberries and roll up jelly-roll fashion. Bake, cut into slices and serve warm with cream.

Fill cream puffs with a custard filling into which you have folded blueberries.

Good luncheon salad: fresh pineapple, bananas and blueberries. Serve with crisp greens and cottage cheese.

Stork May Make It—Yet

WORLAND, Wyo. (AP)—Mrs. George Wood delivered a daughter in the back seat of her car 58 miles from a hospital recently while her husband was trying to convince a deputy sheriff they were in a hurry.

But Mrs. Wood is nudging a little closer to the hospital for each baby. Four years ago she delivered another daughter on a prairie road 60 miles from a Riverton, Wyo., hospital.

The Woods live on a remote ranch 88 miles from Worland. Four years ago they lived 100 miles from the nearest hospital at Riverton.

Under The Boss's Eye

HARRISBURG, Pa. (AP)—The Superintendent of Pennsylvania's capital buildings decided state workers were lingering a bit too long in the capitol cafeteria during the coffee break period.

So Secretary John S. Rice, of the Department of Property and Supplies, posted a notice in the cafeteria that tables would be occupied only during a 2-hour breakfast period and a 3-hour lunch period.

Coffee breakers may still get their coffee at the counter but they must take it to their offices and sip it under the watchful eyes of their immediate superior.

SALLY'S SALLIES



"Delighted to meet you. Tootsy here told me all — but all — about you."



NOT ONLY DURING THE DAYS OF OUR GRAND OPENING BUT WE WILL CONTINUE TO HAVE LOW, LOW PRICES EVERY DAY! WE WISH TO TAKE THIS OPPORTUNITY ALSO TO EXPRESS OUR SINCERE APPRECIATION FOR YOUR WONDERFUL RESPONSE TO OUR FORMAL OPENING LAST WEEK-END. COME TO SEE US SOON AND OFTEN!



- WIENERS 29¢ lb
- TOP QUALITY HAMBURGER 37¢ lb
- HAM . . . 69¢ lb
- PORK LIVER . . . 25¢ lb
- BEEF LIVER . . . 29¢ lb

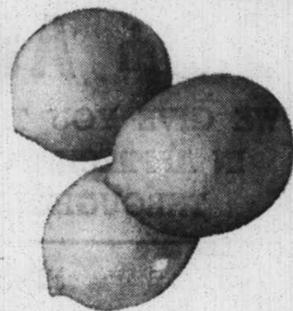
- ARMOUR'S
- POTTED MEAT 3 cans 25c
 - VIENNA SAUSAGE 2 cans 33c
 - CORNED BEEF HASH 29c
 - CORNED BEEF 49c
 - TREET 3 cans \$1.00



- SUGAR 5 lbs 49¢
- 10 lbs 97¢
- SURE JELL 2 for 25¢
- CERTO 25¢ Bottle
- JELLY GLASSES 65¢ doz.

FRUITS BUYS VEGETABLES

- LARGE LEMONS 35¢ DOZ.
- LARGEST ON THE MARKET!



- HAYWOOD COUNTY HOME-GROWN
- GREEN BEANS 2 Lbs. 29¢
 - CARROTS Bunch 11¢
 - LETTUCE 2 Large Heads 25¢
 - BANANAS 2 Lbs. 25¢

- BUSH'S ASSORTED
- BEANS AND PEAS 10 Cans 95¢

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|---------------------------|------------------------------|
| SILVER DUST Reg. Size 34c | AJAX CLEANSER Giant Size 20c |
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DON'T FORGET — WE WILL GIVE AWAY 25 FOOD BASKETS ON FRIDAY AND SATURDAY JULY 27th and 28th EVERY HOUR ON THE HOUR!

COME MEET THE STORE WHICH WE HOPE WILL PLAY AN IMPORTANT PART IN YOUR FUTURE!

ENSLEY'S SUPERETTE

PIGEON STREET

WAYNESVILLE



dig this cool spoonin'...



• Got a swap session with an alligator later . . . or with a crocodile after while? Make it over a dish of r-e-a-l c-o-o-l PET SHERBET . . . Or, pour pop over PET SHERBET for a real smooth shake . . . that's the kind of tonic that makes for the rabid rock n' roll! Man, it's the coolest thing in town! So don't be a square . . . keep plenty of PET SHERBET on hand and you got it made, man!



COMPARE PET SHERBET WITH ANY OTHER