

Liberty Cart Dedicates 1983 Season

A member of the original cast of the 1949-50 production of THE DUPLIN STORY and current president of the Duplin Outdoor Drama Society, James F. Strickland is honored this season by the Kenansville-based outdoor drama THE LIBERTY CART. General Manager Jim Johnson announced opening night, July 8 at the William R. Kenan Memorial Amphitheatre.

Strickland has served on the Board of the DODS since its creation to organize outdoor drama in Duplin County during the bi-centennial celebration in 1976. The Warsaw businessman is a life-long native of Duplin County and better known to most citizens as "Jimmy."

"Since THE LIBERTY CART opened in 1976, Jimmy has probably missed no more than two or three of the approximately 175 performances," Johnson said. "He and his wife Margaret are always on hand to pitch in where they are needed, handing out cushions, greeting people, selling concessions, solving problems, giving encouragement, acting in any capacity needed just to make things go smoothly." Johnson pointed out Strickland's many activities, including a career in the N.C. National Guard, where he rose to the rank of Colonel. Strickland has been a member of the Duplin County Board of Education for more than 20 years and served as its chairman and vice-chairman. Dedicated to

improved education, Strickland is a member of the James Sprunt Technical College Board of Trustees where he recently served as chairman. He is also a member of the Liberty Hall Restoration Commission, the Warsaw Baptist church and the Kenansville Warsaw Rotary Club.

"You might sum up Jimmy's life very simply by saying that he has spent a greater part of it doing his very best to make Duplin County a better place for all of us," Johnson said. "THE LIBERTY CART is pleased to dedicate the 1983 production season to Jimmy Strickland, entertainment, and at the same time allow us to assist in the preservation of our heritage for generations yet to come."

THE LIBERTY CART, Randolph UMBERGER's outdoor drama about the development of eastern North Carolina during colonial and civil war times, opened its season July 8 at the William R. Kenan Memorial Amphitheatre in Kenansville. In addition to weekly performances of THE LIBERTY CART this summer, the professional cast of the outdoor drama will perform GODSPELL, which opens its second season July 20, playing each Wednesday and Friday night until Aug. 19.

North Carolina Theatre Arts and the N.C. Department of Cultural Resources

something very special in whose devotion and support has helped make it possible for use to bring our area to recognize THE LIBERTY CART as a professional theatre and provide grant assistance to this theatre from funds appropriated by the N.C. General Assembly.

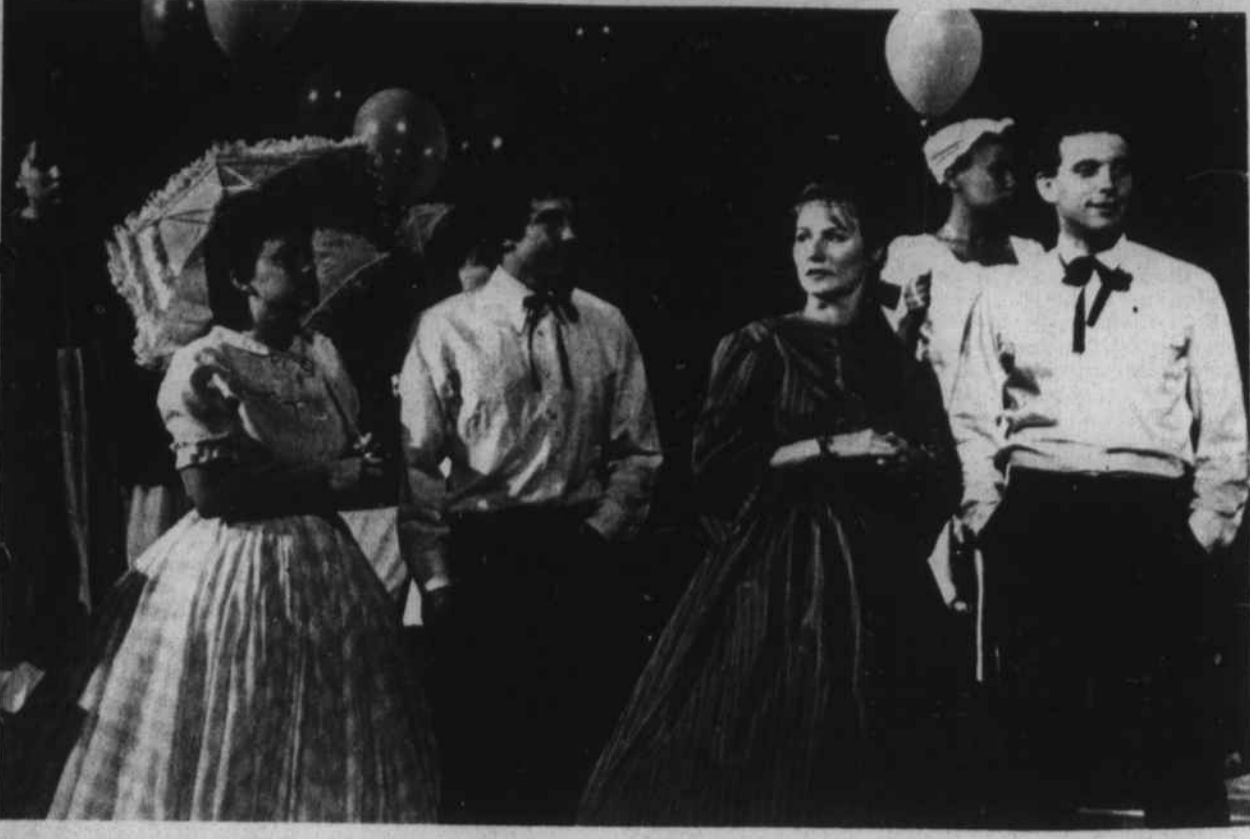
- LADIES CITATION & HUSHPUPPIES**
Reg. 29⁹⁵ **14⁸⁸**
- LADIES BEACON ESPADRILLES**
Reg. 19⁹⁵ **10⁸⁸**
- ASST. GROUP LADIES SANDALS** Reg. 19⁹⁵ **9⁸⁸**
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- JORDACHE & CALVIN KLEIN JEANS** Reg. 40⁰⁰ **24⁸⁸**

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EXCITEMENT AT THE BEULAVILLE AGRICULTURAL FAIR - The 1983 season of THE LIBERTY CART, an outdoor drama based on Duplin and eastern North Carolina's 200 years of history, opened July 8 in Kenansville at the William R. Kenan Memorial Amphitheatre. The drama reaches deep into Duplin's agricultural and political backgrounds. Pictured above, the crowd

gathers for political speeches by both the Republican and Democratic parties at the 1859 Agricultural Society's Fair. THE LIBERTY CART plays Thursday, Saturday and Sunday nights through August 21, opening evenings at 8:15. GODSPELL will open at the amphitheatre July 20 accompanying THE LIBERTY CART, and play Wednesday and Friday nights at 8:15 through August 19 in Kenansville.

INVITATION ISSUED
Mr. and Mrs. James W. Brinson and Mr. and Mrs. Leslie Futral invite you to share in the joy of the marriage uniting their children, Glonda and Shannon. This celebration of love will be on Saturday, the 30th of July, 1983, at six o'clock in the evening in a garden ceremony at the home of the bride's parents, Route 1, Beulaville. A reception follows. No invitations are being mailed locally. Friends and relatives are cordially invited to attend.

Beulaville News

Iona Collier of Trenton spent time here with Sadie Thigpen, Nernie Kennedy and Louise Mercer.

Mr. and Mrs. Harold McGlothlin of Portsmouth, Va. is visiting Mrs. E.P. Thigpen.

Mr. and Mrs. Arland Sanderson returned home after spending a week with his sister, Edna, in Georgia.

Irene K. Williams has been enjoying her little granddaughter of Raleigh who is visiting her for a few days.

Mrs. D.E. Houston had her niece and her husband from California visiting for the past week.

Mr. and Mrs. L.W. Brown of Cedar Fork were honored for his birthday, June 5.

They were joined by over 300 relatives and friends.

Mr. and Mrs. Willie G. Bostic and children have been enjoying a week at Emerald Island.

The Jerry Cottle family of Clinton visited J.C. Cottle.

Mrs. Paul Bolin visited

Mr. and Mrs. Robert Mercer and baby in Chapel Hill Saturday.

Paul Bolin spent the weekend with Mrs. Bolin, his mother. On Sunday Mrs. Bolin had a guest Sunday, her friend Mary of Kinston.

Mr. and Mrs. Gerald Batts of Albany, Ga. and Adelle Matthews, came home on Saturday.

Mrs. Vallie Oxley received a call Monday morning that Bill Turner had been killed in a car accident Sunday night on Huffman Town Road near Richlands. He is the only son of Mrs. Joe (Martha) Turner of Hargetts Crossroads.

The seven members of the Sandy Plain Senior Citizens who were presented certificates for participating in the Walkathon were Leona Bass, 69; Bernice Bass, 68; Virginia Kennedy, 62; Eitta Futrall, 74; Hazel Campbell, 82; Margaret Fuller, 74; and Mary Howard, 87.

On Saturday, church family friends and relatives of the Hallsville Baptist enjoyed a fish fry at the church. Walter L. Wade, Harry Miller, Rupert Futrall and Dean Lanier prepared the fish Friday and cooked the fish Saturday.

Floyd Holloman is a patient in Lenoir Memorial in Kinston, after having a fall. He is hoping to be released this week and plans to go to the home of his daughter, Ann, who lives in Charleston, S.C.

Mr. and Mrs. Leland Grady are both patients in New Hanover Hospital in Wilmington.



COUNTRY FRESH - Local gardens are beginning to yield and many Duplin farmers are offering vegetables and produce for sale. Roadside produce and vegetable stands dot the county offering a variety of foods

including fresh canteloupes, watermelon, tomatoes, peaches and corn. Pictured above is a small roadside garden stand just outside Faison.

Sicilian Pizza: Easy Family Fare



Pizza may be Italian in origin, but over the years it has become an all-American favorite. Whether it is served as the main dish for a family meal or the centerpiece of a teenage gathering, pizza is sure to please everyone. Perhaps the most difficult part of making pizza is deciding what toppings to put on it. With Sicilian Pizza the answer is easy—almost anything. This quick and easy recipe allows you to build your own pizza. The idea will appeal especially to hungry teenagers.

Once you have thawed the bread dough for half an hour, Sicilian Pizza takes 20 minutes or less to bake. And because this recipe uses Contadina pizza sauce, there is no time-consuming process of making a sauce from scratch.

Family and friends will enjoy adding their own touches to Sicilian Pizza. The best part is that everyone will be able to enjoy the results.

- SICILIAN PIZZA**
(Makes one 15x10-inch pizza)
- Two 1-pound loaves frozen bread dough
 - 1 cup (8-ounce can) Contadina pizza sauce
 - 1 1/2 cups (6 ounces) shredded mozzarella cheese
 - 2 tablespoons grated Parmesan cheese
 - Toppings: sliced pepperoni; cooked, drained sausage; green pepper strips; sliced ripe olives; sliced mushrooms; chopped onion

Thaw dough until soft and pliable. Press into greased 15x10x1-inch jelly roll pan. Let rise in warm place 1/2 hour. Spoon pizza sauce over dough. Bake in hot oven (425°) 10 minutes. Remove from oven; sprinkle with cheeses and your favorite toppings. Bake an additional 5 to 10 minutes or until crust is browned and cheese is bubbly.

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