

## 'Our Class Will Shine'

By Peggie Thompson  
The Junior Class of Newport High School (1948-49) can readily declare that they have had an infallible beginning, with due respects to our teacher, Miss Buela Rashberry for her excellent, well planned supervision and aid in our various activities.

Our class consists of twenty-seven energetic, and active students all eager to participate in the projects and tasks which our Junior class will endeavor to undertake. From these twenty-seven students came our class officers who were elected Sept. 22, during our first class meeting of the year. It was at this time that the officers of the sophomore year went out of office and the Junior officers began their job.

Our Sophomore officers were: president—Donald L. Koozt; vice-president—J. W. Harderson; secretary—Peggie A. Thompson; treasurer—Betty Jo Hill.

And now our Junior officers are: president—J. W. Harderson; vice-president—Margaret Murdoch; secretary—Betty Jo Hill; treasurer—Iris Cannon; reporter—Peggie Thompson.

Our grademothers are Mrs. Claude Koozt, Mrs. Sam Thompson, and Mrs. Jack Phillips.

Not only has the beginning of this school term been very successful, but we have great hopes of having a successful and enjoyable time throughout this school term.

### NORTH RIVER

Mrs. William Fulcher and daughter spent the weekend in New Bern with her parents, Mr. and Mrs. Sam Jones.

Mr. and Mrs. William Ipoek of Norfolk, Va., are visiting relatives here.

Chief and Mrs. Paul B. Beachem and small daughter, of Norfolk, Va., spent Sunday here with his parents, Mr. and Mrs. P. B. Beachem.

Mrs. Joe Hill and daughter, of New Bern, spent Sunday here with his sister, Mr. and Mrs. G. D. Hill.

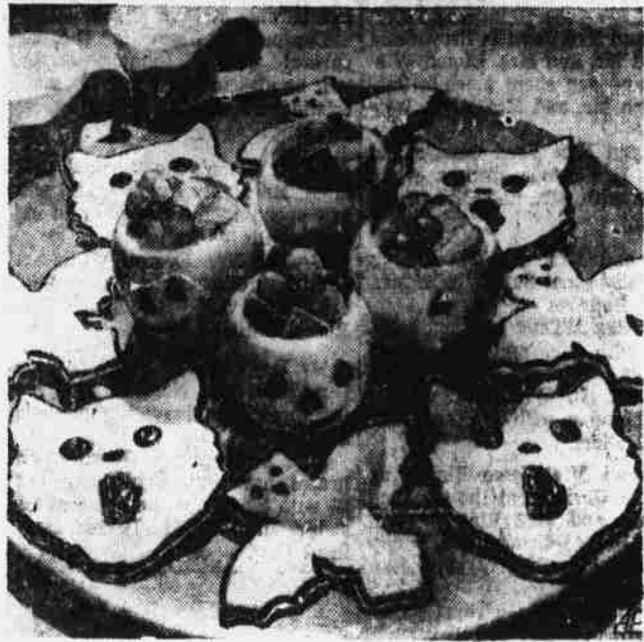
Mrs. Bob Norcom, of Beaufort, spent the weekend here with Mr. and Mrs. Nelson Arthur and family.

Mr. and Mrs. Delance Willis and daughter spent a while Sunday night at Otway with Mrs. Willis' parents, Mr. and Mrs. O. W. Louis.

Mrs. Paul Beachem spent Wednesday in Beaufort, visiting Mr. and Mrs. Clarence Noe and family.

Mr. and Mrs. L. H. Smith went to New Bern Saturday to take Mr. A. J. Longest, Mr. Longest is being treated by Dr. Duffie.

## Halloween Goodies



By Cecily Brownstone  
Associated Press Food Editor  
Since witches and bats are going to fly on All Hallow's Eve—to say nothing of cats prowling around—why not capture some of these traditional figures in cookie dough? You don't need to buy special cutters. The children can manufacture their own by tracing the shapes onto heavy cardboard and cutting them out. Use the shapes just as you would real cutters, being sure to flour them, and cutting around each with a small sharp knife.

If it's to be an afternoon party the following menu is a good one:  
**Hallowe'en Party for Boys and Girls**  
Spooky Cookie Shapes  
Fresh Fruit in Jack O'Lantern  
Orange Cups  
Chocolate Milk  
Spooky Cookie Shapes  
Ingredients: 6 tablespoons vitaminized margarine, 2/3 cup sugar, 1 egg, 1/2 teaspoon lemon extract, 1/2 teaspoon grated lemon rind, 2 cups sifted all-purpose flour, 2 teaspoons baking powder, 1/4 teaspoon salt, 1/4 cup milk, melted semi-sweet chocolate, granulated sugar.

Method: Cream margarine with sugar until light and fluffy. Add egg, lemon extract and rind and beat well. Sift flour, baking powder and salt; add with milk to creamed mixture, mixing until smooth. Chill dough. Roll out 1/8 inch thickness, cut into desired Hallowe'en shapes and sprinkle with sugar. Place on lightly greased cookie sheet and bake in a hot (400 degrees F.) oven for 6 to 8 minutes. Cool. Paint features and outline cookies with melted chocolate. Makes 14 large cookies.  
The orange jack o'lanterns may be varied in many ways. The idea

of putting some of the gelatin into orange jack o'lanterns will intrigue your youngsters.

Jack O'Lanterns can be made in sandwich form, too. Cut thin slices of steamed brown bread (homemade or canned) and spread one of the slices with cream cheese softened with a little milk or cream. Cut eyes, nose and mouth out of the matching round and then press the two slices together so the white filling shows through.

Cookies, too, take to faces for Hallowe'en. Choose large wafer-type cookies—make your own or buy them in a package. Trim each with eyes, nose, and mouth of frosting; chocolate cookies have an affinity for orange-flavored and orange-colored frosting.

In case you've forgotten, here are other suggestions for traditional Hallowe'en food from which you may choose for your party or for a family supper. Apples in some form—crisp, cold, raw with cheese for dessert. Or apple cider. Or a baked apple pudding—the apples sliced, the top a rich crumbly mixture of flour, brown sugar, butter or margarine. Doughnuts, homemade or bought, if bought be sure to heat them before serving.

For decorating the family dinner table on Hallowe'en, shine red apples and core; perch candles in the centers. A small pumpkin scooped out makes a lovely holder for pears, apples, a lemon or two and hanging bunches of grapes.

Astoria was the first white settlement in the Pacific northwest when fur trappers established a fort there in the early 1800's. This vast region became the Oregon territory in 1848 and today is composed of Oregon, Washington, Idaho, and portions of Wyoming and Montana.

### MOUNTAIN

(Continued From Page 1, Sec. 2)  
"Brown hurricane." This happened (or rather failed to happen) back in the days when Aycock was editor of The Beaufort News.

Word was received that a hurricane was supposed to be traveling toward the Carteret coast and Aycock played the thing to the hilt. Radio announcers from upstate came down; newspaper reporters from all the press syndicates were here—everything was here except the storm.

As a matter of fact, the hurricane predicted to hit here the last few days of August this year had the same traits as the Brown hurricane.

Today Aycock Brown is press agent for the Morehead City Chamber of Commerce, the Dare County Chamber of Commerce, the Lost Colony. The Carolinian hotel at

Nag's Head, the Carolina Racing association, the Morehead City Yacht Basin, the Sanitary Fish Market and Restaurant, Ottis' Fish market in Morehead City, and the Stanley Wahab enterprises, including aviation, realty, and Wahab Industries, from Ocracoke north along the Carolina coast.

Corporations or enterprises that have him as their publicity man always get something plus in addition to the printed matter he sends out. Aycock seldom does publicity for anything he's not sold on himself; and in his travels, by plane, boat and automobile along the Carolina coast he is talking up a storm about the fish dinners at Tony's, the fine hospitality of the Carolinian, the beauty of The Lost Colony, and on and on. He throws in the personal touch, something foreign to a press agent who sits day after day behind a typewriter, pounding out copy.

Since the war the Browns have made their home in New Bern and

have added another member of the family, a daughter, now 20 months old; whose name reflects the romantic tempestuousness of the outer banks—Stormy Gale.

Of all the copy Aycock has turned out, his favorite editorial is one written when the Coast Guard saved five persons aboard the Annie Mae which foundered off Diamond Shoals in 1932.

The five-man crew lashed themselves to the rigging and faced death for 30 hours. "Only God and the Coast Guard could help them," declared the writer in the editorial. The crew finally was saved, and the editorial ends, "God and the Coast Guard deserve a lot of credit for what they have done together."

That's the writer, Aycock Brown. And if you ever see a man walking down the street in a Carolina coastal town, jutting lower jaw, black mustache above white teeth, blue eyes set off by a suntanned face, brilliant plaid shirt—and, of course, a camera slung over his shoulder, that's Aycock Brown.

### Cigarette Hound

BERWICK, England—(AP)—A conspicuous sign in all tobacco shops says, "No cigarettes," but sometimes there are some under the counter. So the talents of Robert Beasley's dog are extremely useful in these days of tobacco famine. He has learned to "retrieve" cigarettes, going right back of the counter to forage. Beasley is smoking regularly.

A Horse For Carrying The Mail  
SYDNEY, Australia—(AP)—An Australian pack-horse mailman, Jim MacDowall, has ridden 140,000 miles and spent 5,000 hours in the saddle during the last 15 years delivering mail twice a month to lonely towns in the Cape York Peninsula in Australia's far north-east. MacDowall's mail contract has been a fortnightly 380-mile delivery between Coen (160 miles northwest of Cooktown) and Laura (a railroad 50 miles west of Cooktown.) He kept that up for 15 years without a holiday.

The "Flying Dutchman" is a phantom ship believed to haunt the waters around the Cape of Good Hope.

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# What would you do to make your A&P a better place to shop?

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sending me your suggestions . . . criticisms . . . opinions. For instance, what about our service? Is it as courteous and helpful as you would like it to be? Is it prompt and efficient, too? Do you always find all items plainly and correctly price-tagged—as they should be? What in your opinion are we doing that we could do even better? Or what are we not doing that you feel we should do?

## I INVITE YOU TO WRITE AND TELL ME HOW YOUR A&P MAY SERVE YOU BETTER

We of A&P want to make our stores the finest places of all in which to shop. That is why your suggestions, criticisms and opinions will be gratefully received and acknowledged. You see there are 100,000 employees of A&P from coast to coast jealously guarding the A&P reputation for courteous, honest, and efficient service. They never want to fail you in any way, but if they do, I am sure that they, as well as I, would appreciate your writing me.



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John A. Hartford, President  
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— GUARANTEED MEATS —

BABY BEEF	Armours Vienna Sausage, 2 4-oz. cans	41c
<b>Chuck Roast, lb.</b>	It Floats Ivory Soap, 2 large cakes	37c
COLONIAL PRIDE	Nabisco Premium Crackers, 1-lb. pkg.	25c
<b>Sirloin Steak, lb.</b>	Instant Suds Ivory Snow, large pkg.	36c
MEATY AND TENDER—DRESSED & DRAWN	Libbys Tender Garden Peas, No. 303 can	20c
<b>Fryers, lb.</b>	For Late Snacks Swifts Prem., 12-oz. can	51c
RIB OR LOIN END		
<b>Pork Roast, lb.</b>		57c

DELICIOUS FOR SUNDAY DINNER — CAMPBELLS

**CHICKEN SOUP, No. 1 can** 18c

IDEAL FOR SANDWICHES — OLD VIRGINIA

**APPLE BUTTER, 28-oz. jar** 21c

READY TO SERVE — OCEAN SPRAY

**CRANBERRY SAUCE, No. 1 can** 21c

JUICY — SLICED AND HALVES

**REDGATE PEACHES, No. 2 1-2 can** 31c

Gentle and Safe

**Ivory Flakes, large pkg.** 36c

Muellers Elbow Macaroni, 8-oz. pkg. 13c

Swifts Sliced Dried Beef, 2 1-2 oz. jar 37c

For That Ivory Look Ivory Soap, medium cake 11c

Soft Tissue Red Cross, 2 rolls 23c

For Walls and Wood Work Spic & Span, 2 16-oz. pkgs. 45c

— GARDEN FRESH PRODUCE —

WASHINGTON STATE DELICIOUS

**Red Apples, 2 lbs.** 35c

FRESH GREEN

**Carrots, 2 bunches** 21c

U. S. NO. 1

**Onions (yellow) 3 lbs.** 19c

IDAHO BAKING

**Potatoes, 5 lbs.** 29c