

TAX SALE NOTICE

Jack Brendle, 1 lot and camp \$8.06
Woodrow Bright, 1 acre building lot, 25 acres tillable, 24 acres timber, dwelling, 2 tobacco barns, pack barn, 19 1/2 acres cut over \$65.75

TAX SALE NOTICE

Willard A. Taylor, 6.5 tillable, 1 acre building site, 8 acres tillable, dwelling, tobacco barn, pack barn, 2 sheds, 1/4 acre tillable, 2 acres brush, 7 1/2 acres tillable, 7 1/2 acres pulp \$65.84
W. P. Vinson, 23 acres tillable, 82 acres timber, 25 acres cut over, dwelling, 2 tobacco barns and lean to \$70.22

TAX SALE NOTICE

Broom, O. L., 4 square \$7
Brown, Lawrence O., 5-11 square 149 \$61.45
Bruton, Ashton, 1 Sallie V. Banks property and house \$57.61
Burgess, Wm. Hilary, 14 square 41 \$96.68

TAX SALE NOTICE

Lawrence, Luther R., 14 square 72 \$55.39
Leary, A. T., 8-9-10 square 51 \$223.27
Lewis, Charlie T., 8 square 126 \$44.77
Lewis, Claude P., 11 square 6 \$71.31

TAX SALE NOTICE

Spivey, A. D., 6 square 147 \$32.39
Styron, James C., 5 square 65 \$53.49
Styron, L. W., 6 square 90 \$39.98
Summerlin, Sallie Etta, Pt. 6-7 block 67 \$21.04

WHITE OAK - COLORED

J. C. and Mamie Tootle Chadwick, 1/4 acre building lot, 18 1/2 acres tillable and dwelling \$19.13
Frank Dennis, 1/4 acre building lot, 1 acre cut over \$8.15
Onnie J. Edwards, 90 x 65 building lot and dwelling \$5.28

TAX SALE NOTICE

This 2nd day of May, 1958
Morehead City North Carolina
Notice is hereby given that the property herein-after described and to whom belonging will be sold at the City Hall door in Morehead City, North Carolina, to the highest bidder for cash at Public Auction on Monday, May 26, 1958, at 12 o'clock noon for taxes and costs for the year 1957 and for such other years as indicated below, unless paid before that day.

WHITE

Adams, George W. Jr., 7 square 160 \$38.98
Amos, Mrs. Ruby Davis, 9-10 square 54 \$85.52
Arendell, Edward E., 11 square 8 \$90.59

TAX SALE NOTICE

Edwards, Clyde M., 8 1/2 x 11 1/2 square 114 \$15.74
Eldred, Mrs. Georgia Day, 8 square 71 \$47.81
Eubanks, J. R., 12 square 94 \$49.10
Eubanks, Richard D., 12 square 94 \$5 x 50 \$29.03

TAX SALE NOTICE

Allen, Willie J., 4 square D \$29.08
Barrow, Chadwick H. Jr., 10-10 square 150 \$196.94
Beeton, John Henry Jr., 15-16 square 152 \$54.70
Beeton, Earl & Prentiss James, 5 square D N of 150, 6 square D \$37.25

COLORED

Allen, Willie J., 4 square D \$29.08
Barrow, Chadwick H. Jr., 10-10 square 150 \$196.94
Beeton, John Henry Jr., 15-16 square 152 \$54.70
Beeton, Earl & Prentiss James, 5 square D N of 150, 6 square D \$37.25

TAX SALE NOTICE

Dudley, Belford, 5 square C \$27.14
Dudley, Emma (Est.), 2 square D, 3-13 square D N 150 \$20.58
Dudley, George M., 15 square 62 \$11.53
Dudley, John Isaac, pt. W 17 ft. lot 1 square B, pt. E 15 ft. lot 2 square B \$5.29

Eastern, Western Nations Help Build Military Strength of Ethiopia

Addis Ababa (AP)—Technicians from West, East and neutral Sweden are helping build the military strength of Ethiopia. Western know-how comes from the United States, Eastern from satellite Czechoslovakia.

The Swedes staff and administer the Ethiopian air force. Swedish training planes are used. Some of the Ethiopians are familiar with the U.S. equipment, having served with the Ethiopian battalion in Korea.

Army service schools in the United States. The Ethiopians potentially are good soldiers," says Col. George L. Witt, commander of the U.S. unit.

With the Armed Forces Sgt. Leslie Feagle Wins Bowling Trophy, Lejeune

Camp Lejeune, N. C.—Marine T/Sgt. Leslie D. Feagle, son of Mr. and Mrs. Roy Schreus of Sanford, N. C., and husband of the former Miss Patricia A. Saddler of 1500 Ann St., Beaufort, received a trophy April 2 as a member of the Regimental Championship Bowling team.

He is serving as the Battalion Ordnance Chief of the 2nd Battalion, 10th Marine Regiment, a unit of the 2nd Marine Division at Camp Lejeune, N. C.

Sgt. Leslie Feagle Wins Bowling Trophy, Lejeune



T/Sgt. Leslie D. Feagle ... wins trophy

TAX SALE NOTICE

Dudley, Luke, 3 square 156 \$16.87
Felton, Joseph B., 7 square 104 \$6.73
Fisher, William M., 10 square 104 \$30.17
Gaskill, Mrs. Charlie, 8-10 square 110 \$20.04

TAX SALE NOTICE

Dudley, Luke, 3 square 156 \$16.87
Felton, Joseph B., 7 square 104 \$6.73
Fisher, William M., 10 square 104 \$30.17
Gaskill, Mrs. Charlie, 8-10 square 110 \$20.04

In nine weeks of instruction, the "raw recruit" is developed into a Navy bluejacket, ready for duty with the fleet.

Food Conservationist Says Aspirins Don't Keep Apples

Aspirins are for curing headaches—not for preserving apples! Fallacies such as these are frowned upon by bacteriologists and food conservationists, as well as those in the medical profession; because it is their belief that the indiscriminate and regular use of any drug as a food preservative is to be condemned.

According to Iola Pritchard, agricultural extension service food conservation and marketing specialist at State College, reports have come from all parts of the state over the years that drugs, such as aspirins, are being used as food preservatives. Since this is the apple season, there have been requests for information on preserving apples with aspirin.

April 29 — Mr. and Mrs. Bill Tickle and two children left Monday for Cameron, La., where he will be employed this summer.

Several years ago when the question first came to the attention of Extension's food conservation and marketing specialists, a letter was written to Dr. Howard Reynolds, Bacteriologist, Foods and Nutrition Division of the U. S. Department of Agriculture.

Dr. Reynolds, in return, had this to say: "The use of aspirin as a substitute for heat treatments in the canning of apples or other fruits is inadvisable and cannot be relied on to prevent spoilage or give satisfactory products. Adequate heat treatments are safer and more certain to assure success."

Mr. and Mrs. Kenneth Willis and two children left Monday to spend this week with her parents, Mr. and Mrs. Knight at Guilford, N. C.

He points out by way of explanation that "aspirins do not prevent enzymatic reactions. Apples canned, using aspirin without heat treatment, are likely to become brown and discolored, just as the surface of cut apples becomes brown on exposure to air."

Dr. Reynolds goes on to emphasize that "even if discoloration is controlled, as it can be by the addition of ascorbic acid, other enzymatic changes will result in products which will usually lose most of their natural flavor and aroma after storage for a few weeks."

Mr. and Mrs. Guy Daniels and Mrs. James Willis attended funeral services for Mr. George Daniels at Morehead City.

The idea that aspirin can be used satisfactorily for preserving apples is a widespread one, and USDA reports that each year numerous requests are received for information on its use.

"It's so much easier, in view of all that we know," concludes Miss Pritchard, "to can apples correctly, and there is a recommended method which has proved itself in all respects if followed correctly."

Mr. Allen Lupton made a business trip to Vandemere last Friday where he visited his cousin, Mr. John Potter.

The boiling water bath is the method of processing fruits and other acid foods. The recommended method of preserving apples is as follows:

- 1. Pare and core apples. Cut in slices.
2. Use one of two methods—Raw Pack or Hot-Pack. For the Raw Pack method, pack prepared apples raw. Cover slices with hot medium syrup. Process in boiling water bath at 212 degrees.

Mr. Baker Lupton left Friday for his home at Suffolk, Va. Jamie Lawrence spent the week-end with his grandparents at Otway.

The University of Michigan has twice the number of students in beginning study of the Russian language than it had a year ago.

- 3. In either method, use glass jars. Processing time for pints is 15 minutes and 20 minutes for quarts.
For further information on canning fruits and vegetables, contact your local home demonstration agent for Extension Circular No. 271, "ABC's of Canning Fruits and Vegetables."

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