

TAX SALE NOTICE

(Continued from Page 4, Section 2)

- Garfield and Letha Suggs, pt. lot no. 86 Pine St. N.T. (33' x 100') between Pollock and Marsh, dwelling and shed, pt. lot no. 87 Pine St. N.T. (31 1/2' x 110') \$48.83
- Mary Summers Hrs., pt. lot no. 216 Craven St. O.T. (50' x 50') between Mulberry and Town line, dwelling \$12.34
- Mary H. Sutton, pt. lot no. 185 O.T. (30' x 132' dwelling) \$12.07
- John and Eloise Teef, 1/2 lot no. 63 Pollock St. N.T. (55' x 198') dwelling, shed \$70.49
- Granville Traye and Wife, pt. lot no. 165 Queen St. O.T. (38' x 132' dwelling) \$10.27
- Carl Turner, pt. lot no. 208 O.T. (55' x 99') dwelling \$19.28
- Edward Tyson, pt. lot no. 33 H.T. (40' x 198') dwelling, addition \$6.63
- John W. Tyson, pt. lot no. 91 New Town, Marsh St. (27 1/2' x 198') \$4.80
- Jack E. Vann, pt. lot no. 220 Craven St. O.T., pt. lot no. 165 Old Town (34' x 132') corner store \$23.61
- Sarah Vann, 1 lot no. 91 back part of lot 39' x 53', dwelling \$3.86
- Wm. H. Vann and Wife, pt. lot no. 88 Pine St. N.T. (30' x 55') between Marsh and Pine, dwelling \$20.71
- Hettie A. Ward, pt. lot no. 26 Pine St. H.T. (55' x 90') between Marsh and Live Oak dwelling \$17.51
- John L. and Lucy Washington, pt. lot no. 123 Broad St. O.T. 35' x 70', dwelling \$15.93
- Mrs. Benjamin Williams, pt. lot no. 190 Craven St. O.T. 55' x 110' dwelling \$22.82
- Fred L. Williams, pt. lot no. 187 Craven St. O.T. 40' x 63' between Pine and Mulberry dwelling \$14.31
- George A. Williams, pt. lot no. 181 W. side of Queen St. O.T. (30' x 66') dwelling, driveway 9' x 66' \$23.38
- Nehemiah Williams, pt. lot no. 198 Pine St. O.T. (27 1/2' x 110') dwelling \$7.33
- Jesse James Wilson, pt. lot no. 89 Pine St. N.T. (49' x 70') dwelling \$10.61
- Mary D. Wilson, Est., pt. lot no. 139 Pollock St. O.T. (55' x 198') between Broad and Cedar \$6.81

Home Demonstration News

Correct Freezing Methods Pay Off in Tasty Products

By FLOY G. GARNER Home Agent

Now that the weather is warming up, it's time to FREEZE—fruits and vegetables, that is! There are many home freezer owners in our county—some are enjoying the use of these modern conveniences more than others, and this could be because they have learned and practiced the best methods of freezing vegetables and fruits and are enjoying "fresh" fruits and vegetables all year round.

The practice of correct techniques in home freezing really pays off in quality products that are tasty and packed full of food value. Speed is important in getting foods ready for the freezer, but no step in the packaging and preparation process is to be omitted just because you are supposed to work fast.

One of the first things you want to remember is to work with small quantities at a time.

The way you handle vegetables and fruits in getting them ready for the freezer is of utmost importance. Gather vegetables in the cool of the morning and get them into the freezer as soon as you can. If you must stop to do something else, keep the vegetables cool—preferably in Nature's package (peas in the pod and corn in the husk).

If long delays occur between gathering and your getting around to freezing the vegetables, do something else with them or count on eating a poor product. English peas, corn and broccoli are some vegetables that lose flavor quickly. Some do not lose it quite so fast, but remember—the quicker you get any vegetables from the garden to the freezer, the better.

There is and has been a lot of controversy regarding the neces-

sity of scalding or blanching vegetables before freezing. Our experts in frozen foods all tell us that it is necessary and very important to blanch vegetables before freezing. The manufacturer of your freezer recommends it, and people who have owned freezers and used locker plant service for years, recommend it.

There is a very good reason for scalding your vegetables—the heat stops changes in the vegetables that occur if they are not scalded. This has been proven by actual test, time and time again. Unscalded vegetables develop a hay or shuck-like flavor, lose color, toughness, and lose food value. Poorly scalded or poorly chilled vegetables will not be good either.

For scalding, use boiling water, according to these directions: Put one pound of vegetables into a wire basket (or whatever you have of similar nature). Lower it into a kettle of at least 1 gallon of vigorously boiling water. (For leafy vegetables, have 2 gallons of water.) Cover the kettle. When the water comes back to a vigorous boil, start counting time. Scald for correct time in boiling water.

For example, snap beans take 2 minutes while broccoli takes 3 minutes. Lift basket from boiling water. Plunge into ice water in a large pan or use running water, as cold as you can get it. If you use ice water, the vegetable will chill in about the same length of time it scalded. Be sure it is chilled through.

Vegetables cool faster if you move them around in the cold water. You can cool cooked vegetables such as cream style corn and pumpkin by putting the pan in cold or ice water. Chill thoroughly and package immediately.

Remember that your freezer is no place for warm foods.

And now a word about that other all-important part of freezing—the container. Ice cream and milk cartons, oyster cartons, Dixie cups, etc were not made for freezing fruits and vegetables. This was true last year, and the year before, and it is still true. They

haven't been changed. They were made for ice cream, milk, etc., and nothing else.

To begin with, it is impossible to sterilize a used milk or ice cream carton to be sure that it is clean as it should be for storing foods. The hot water would melt the paraffin on the carton, and then it would leak. Of course this is only one reason. The carton is not air-tight, nor moisture proof, and they are two features that are essential to a good freezer packaging material.

The Bag and Carton package is a good and economical package. Put the bag in the carton and fill, then press out the air. Heat-sealed treated parchment bags and cellophane ones. Use your iron (set for rayon) or a sealer made for the purpose. If you heat polyethylene or pliofilm bags, put a piece of paper between the bag and the iron, or use a clam-type sealer that has plastic covered jaws.

Heat sealing is the most nearly perfect seal, but you can do a good job on polyethylene and pliofilm bags with a goose neck twist. Fasten with a small rubber band, a metal clip, frozen food tape, or paper covered wires.

No fruit lends itself better to freezing than the strawberry. Strawberries are in season right now, and are rather plentiful locally. It would be an excellent idea to get as many in the freezer as possible now—freeze some for making jam later, when you won't

be as busy as you are these days. The varieties of strawberries recommended for freezing are Albritton, Massey, Premier, Tennessee Supreme, Tennessee Beauty, Blakemore. Select firm, but fully ripe, deep-colored berries. Do not freeze under-ripe or over-ripe berries, except as puree. Never freeze green-tipped or mushy berries.

Wash berries in very cold water, preferably ice water. This helps keep berries firm and prevents injury to tender skin which holds flavor and juice of berry. It also cools berries, thus improving quality. Keep berries cool until frozen.

Chopped or Sliced: For short-cake topping, chopped or sliced berries are best. Use 4-to-1 mix by weight. (This means 4 parts by weight of fruit to 1 part by weight of granulated sugar.) Pour sugar over berries. Cut sugar into them and mix well by stirring. Pack and freeze. Some folks add a few whole berries to sliced or chopped product.

Whole: Freeze in a 40 to 50 per cent syrup. Sugar mixes poorly with whole berries so syrup is recommended. Here's an easy way to make a quart of syrup the concentration you want. Put the amounts of cool water and sugar given below in a quart glass jar. Mix until all sugar is dissolved (usually about 5 minutes). For a 40 per cent syrup (light), use 2 cups sugar and 3 cups water. For a 50 per cent (medium) syrup, use 2 2/3 cups sugar and 2 2/3 cups water. For a 60 per cent or heavy

With the Armed Forces

Sergeant Elwood Edwards Tours with Army Band

Washington, D. C.—M/Sgt. Elwood H. Edwards, son of William C. Edwards, 1708 Flaher St., Morehead City, recently left this country on a concert tour of the Far East with the Army Field Band and Soldiers' Chorus.

Sergeant Edwards, a member of the band, will participate in concerts for civilian and military audiences in Hawaii, Japan, Korea and Okinawa. He is scheduled to return to Fort George G. Meade, Md., on June 16.

He entered the Army in 1940. The 35-year-old soldier attended Beaufort High School. His wife, Julia, lives in Millersville, Md. Ser-

geant Edwards' brother, Melvin, is director of the Beaufort and Newport School bands.

Augsburg, Germany—Sgt. Kenneth O. Tootle, whose wife, Isabelle, lives at 631 Frink St., Fayetteville, recently participated in annual platoon training tests with the 187th Infantry in Germany. Sergeant Tootle, son of Mrs. W. S. King High School.

Happens Every Spring

Boise, Idaho (AP)—Warden L. E. Clapp says the population of the Idaho state penitentiary shows a marked decline every spring and summer. The reason, he explains, is that paroles are only given to prisoners when they have an outside job waiting for them and more jobs are available in the spring and summer months.

Fannie Tootle, route 1 Morehead City, is assigned to the infantry's Company E. He entered the Army in November 1950 and arrived in Europe in November 1955. The 25-year-old soldier attended W. S. King High School.

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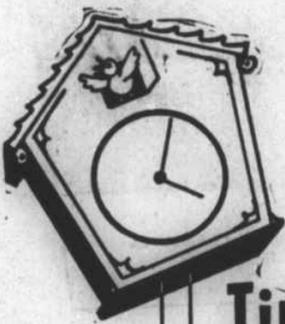
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| 7 | 99 | 71 | 63 | 15 |
| 59 | 23 | 55 | 11 | 27 |
| 95 | 51 | 39 | 47 | 3 |
| 91 | 67 | 83 | 35 | 19 |
| 43 | 75 | 87 | 79 | 31 |

PLAY CROSS-OUT . . . for fun and profit!

HERE'S THIS WEEK'S SET OF NEW GAME NUMBERS

Ask your friendly Colonial Stores checker for a FREE "CROSS-OUT" card each time you visit the store . . . there's no obligation, nothing to buy. See complete rules and prize list on each card.

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| 0 | 2 | 4 | 6 | 8 | 12 |
| 18 | 20 | 24 | 26 | 28 | 30 |
| 38 | 40 | 42 | 44 | 46 | 48 |
| 52 | 54 | 60 | 62 | 64 | 66 |
| 72 | 78 | 80 | 84 | 88 | 92 |



Time to Change to a modern Electric Range

What better time than spring to shuck the old and don the new? And nothing is newer than the modern timing controls of a safe, clean electric range.

Cuckoo clocks and "cooking on top of old smoke" are two of a kind when it comes to modern living. The swing this spring is to electric cooking.

Clean-lined and streamlined, a new electric range with automatic timing controls can cook entire meals whether you're home or not. And does it in perfect safety because there are no flames, no fumes — no soot, no smoke. Just set the timer and away you go!

Outdoors is the place to be these balmy days. So let the timing controls of electric cooking help you enjoy a bit of spring fever away from the kitchen.

You'll find a springtime array of colorful new ranges at an electric dealer near you. See him soon and put springtime in your heart and in your kitchen.



Cook Better—Electrically!

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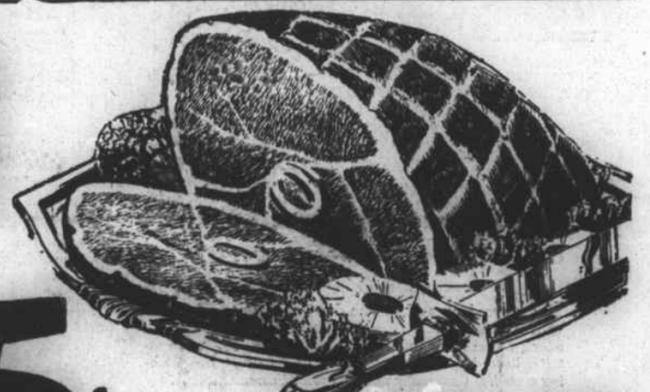
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ARMOUR

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45^c

BUTT PORTION LB. 55^c



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- ARMOUR'S FROZEN BUTTERED STEAKS 8-OZ. PKG. 39c
- MEDIUM SIZE HEADLESS GREEN SHRIMP LB. 73c
- PREPARED, READY FOR YOUR OVEN MEAT LOAF LB. 59c

- CHEF'S PRIDE READY-TO-SERVE POTATO SALAD 16-OZ. CUP 29c
- NEW! CHEF'S PRIDE MILD PIMENTO CHEESE SPREAD 12-OZ. CUP 53c
- CHEF'S PRIDE COTTAGE CHEESE 2 1-LB. CUPS 49c

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SAVE AT CS! CREAM-WHITE PURE VEGETABLE SHORTENING . . . 3-LB. CAN 73^c

- 3c OFF! BLUE BONNET MARGARINE . . . 1-LB. QTRS. 26c
- SOMERDALE FROZEN GREEN LIMA BEANS 3 10-OZ. PKGS. 59c
- SERVE WITH STRAWBERRIES! RICH'S WHIP TOPPING 7-OZ. CAN 39c
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