



Sept. 13—Street service was held Sunday afternoon on the corner across from the Fillmore Lawrence store. The Rev. S. L. Wichard, pastor of the Pentecostal Holiness Church led the service.

House Warming
A shower was given Mrs. Monroe Paylor, Saturday night at her home by Mrs. Edwin Paylor.

Prizes were won by Mrs. James Dixon, Mrs. Bill Moore and Mrs. Betty Lou Guthrie.

Refreshments of potato chips, mints, cup cakes, and lime punch were served to thirteen ladies.

Everyone had an enjoyable evening. Mrs. Paylor received many lovely gifts for her new furnished home.

Cottage prayer meeting was held Sunday afternoon at the home of Mr. and Mrs. Sammie Willis by the Pentecostal Holiness group.

Mr. and Mrs. Morton Lewis of Jacksonville were weekend guests of Mr. and Mrs. Earl C. Davis.

Mr. and Mrs. Leroy Davis and Mr. Wall Davis of Marshallburg were guests of Mr. and Mrs. Paul Norris Nelson, Sunday.

Mrs. Donnie Yeoman, Mrs. Arthur Lewis, and Mrs. Loyd Gaskill were special singers Wednesday night at the Pentecostal Holiness Church here.

Judge Gives Her Choice Of Going to Church, Jail

Santa Fe, N. M. (AP) — Dist. Judge David Carmody has ordered a Santa Fe woman to attend church with her children every Sunday for two years — or else.

Charged with cashing a \$90 welfare check that didn't belong to her, the woman was sentenced to from two to five years in prison. The judge suspended the sentence providing she be a faithful churchgoer for two years.

Economical WARMTH



AUTOMATIC DELIVERIES



J. M. DAVIS
Distributor
Texaco Products
Morehead City

With the Armed Forces

Lenford H. Buck Fires With Bragg Rifle Team

Camp Perry, Ohio—Army Specialist Four Lenford H. Buck, son of Mr. and Mrs. Walter Buck, route 2, Newport, fired with the Fort Bragg (N. C.) rifle team in the recent National Rifle and Pistol Matches at Camp Perry, Ohio.

The annual month-long competition attracts many of the nation's top marksmen.

Specialist Buck, whose wife, Charlotte, lives in Fayetteville, N. C., is a team leader in Company E of the 32nd Infantry, Fort Bragg, N. C. He entered the Army in November 1953 and was last stationed in Germany.

San Diego, Calif.—James O. Harvey, storekeeper third class, USN, son of Mrs. Minnie Connor of route 1 Beaufort, aboard the ocean minesweeper USS Inflict, participated in an amphibious training exercise (Phiblex-2) in the San Diego-Camp Pendleton, Calif., area during Sept. 2-14.

The exercise involved an Amphibious Squadron, a Naval Firing Unit composed of destroyers, and a Marine Brigade size landing force supported by Naval and Marine Aviation.

Canadian Mine Craft operated with US Naval Mine Craft in support of the Marine assault. A battalion landing team, landing in conjunction with waterborne troops, was lifted by Marine helicopters from the aircraft carrier USS Kearsarge.

A gunnery exercise was held at Pyramid Cove, San Clemente Island, followed by a rehearsal landing on the Silver Strand, Coronado, Calif. The main assault landing took place in the Camp Pendleton area, against Camp Pendleton Marine aggressor force.

Adana, Turkey — A/2c Donald Haskett, assigned to the 363rd Composite Reconnaissance Squadron from Shaw AFB, South Carolina, has been serving here with Tactical Air Command's Composite Air Strike Force since mid-July.

At that time Haskett and other members of his unit were alerted at mid-morning by TAC. By noon reconnaissance bomber crews and fighter pilots of his squadron were briefed and took off an hour later.

This afternoon and evening, Haskett's task force is TAC's deterrent to "limited" or "brush-fire" wars. It is commanded by Major General Henry Viscellio, 19th Air Force commander. The Shaw squadron is commanded by Lt. Col. Allen Webb.

kett and the rest of his outfit were over the Atlantic in 300 mph transports speeding toward the troubled Middle East.

Less than 48 hours after the alert at Shaw AFB, they were ready here for any eventuality. Tents were set up beside their aircraft. Fly-away kits loaded with necessary equipment were opened. The unit was ready for operation.

One of the first missions performed by Haskett's unit was a "show of force" over the rebel area of Lebanon. A complete strike force of reconnaissance jets, tactical fighters, tankers and cargo planes provided firm evidence of America's aerial might in the Middle East.

Lackland AFB, Tex. — Airman Third Class Allen A. Conner, son of Mr. and Mrs. John T. Conner



Allen A. Conner ... off to Keesler

of 2716 Arvon Ave., Morehead City, has completed his initial course of Air Force basic military training here. He has been selected to attend the technical training course for Aircraft Control and Warning Operators at Keesler AFB, Miss.

Airman Conner is a graduate of Morehead City High School.

Basic airmen at Lackland are selected for specialized training at technical schools on the basis of their interests and aptitudes. They are reassigned to the school after four weeks of basic, and are given additional military basic training along with the technical subjects.

Five Carteret men recently enlisted in the Air Force. They are John R. Glancy, son of Mr. and Mrs. Lionel L. Glancy, route 1 Morehead City, Durwood A. Sanderson, son of Mrs. Mary Sanderson, route 1 Morehead City, Donald James Gilpin, route 2 Newport, Robert L. Russell Jr., 429 Macon Court, Morehead City, and Sgt. Alfred N. Morris, Atlantic.

According to Sgt. Frank F. Fernley, Air Force recruiter, Glancy and Sanderson are presently at Lackland Air Force Base, Texas, undergoing their basic military training.

Airman Glancy was selected for the Air Force for his high aptitudes in the administrative field and Airman Sanderson was selected for high aptitudes in the electronics field.

After four weeks of training at the Texas base, the two airmen will be assigned to a technical school where they will receive additional basic military training along with technical subjects.

Airman Gilpin is presently at Lackland Air Force Base, Texas, preparing to enroll in a school of his choice. In explaining the "prior service" program, Sgt. Fernley states that former servicemen may select a base of their choice, or qualify for one of the many technical schools that the Air Force has to offer.

Airman Russell enlisted under the prior service program and selected Charleston Air Force Base, South Carolina as his initial duty assignment.

Airman Russell is a 1957 graduate of Beaufort High School.

Sergeant Morris is a veteran of four years in the Air Force.

Sergeant Morris was enlisted in the Air Force under the "prior service" program and assigned to a base of his choice which was 614th AC&W, Cherry Point MCAS, North Carolina.

Camp Courtney, Okinawa — Marine Sgt. Anthony V. Defronzo, husband of the former Miss Elmyra Styron of Davis, participated in "Operation Land-Ho" during the first two weeks in September, on the island of Formosa, with units of the 3rd Marine Division.

The operation was a practice problem in conjunction with the Nationalist Chinese Armed Forces to develop proficiency in planning and conducting combined operations.

The Marines landed at Liao on

C&D Committee To Visit County Food Processors

Members of the sub-committee on food processing and packaging of the state board of conservation and development will tour the coastal areas of North Carolina this week to observe food processing plants and to discuss the establishment of others.

The sub-committee will be at the Morehead Biltmore Hotel today. Persons wishing to confer with the committee or any of its members are invited to do so between the hours of 7 and 10 p.m.

R. Walker Martin, Raleigh, sub-committee chairman, said the group will be accompanied by experts in the various fields of agricultural and industrial development.

"We want to see first hand what is being done and what can be done to utilize more of our native products," Mr. Martin added.

The committee, Mr. Martin said, is making the tour to determine the feasibility and potential for the development of fruit, vegetable and seafood processing industries for Eastern North Carolina. Processing plants will be visited.

In addition to Mr. Martin, other members of the C&D Board's sub-committee are: H. C. Kennett, Durham, Cecil Morris, Atlantic, and F. J. Boling, Siler City.

Also accompanying the group will be: John Reitzel, assistant State agriculture commissioner; Ed Aycock, agricultural agent, Wachovia Bank & Trust Co., Raleigh; Robert Thompson, agricultural development agent, Carolina Power & Light Co., Wilmington.

E. T. Diggs, agricultural development agent, Virginia Electric & Power Co.; Frank Thomas, food processing specialist, N. C. State College, Raleigh; John Pilsend, district extension agent, N. C. State College, Raleigh; G. F. Albright, administrator, Small Industries Section, Department of Conservation and Development, Raleigh, and John Johnson, a development engineer with the C&D Department's Small Industries Section.

southern Formosa with land, sea and air support using all the latest tactics and weapons of the Marine Corps. Units of the powerful US Seventh Fleet carried the Marines from their base on Okinawa.

Alameda, Calif.—Earl W. Guthrie, radarman seaman, USN, son of Mr. and Mrs. Vernon C. Guthrie of 1908 Shepard St., Morehead City, is serving aboard the Navy's newest and largest attack aircraft carrier USS Ranger at Alameda, Calif.

The 60,000-ton Ranger was transferred to the Pacific Fleet this summer and arrived at Alameda in mid-August.

Camp Perry, Ohio—Army Pfc James H. Willoughby, 19, son of Mr. and Mrs. Melvin J. Willoughby, 1504 Fisher St., Morehead City, participated in the support of the National Rifle and Pistol Matches recently concluded at Camp Perry, Ohio.

Regularly assigned as a mortarman in Company D of the 28th Infantry at Fort Riley, Kan., Willoughby entered the Army in August 1957 and received basic training at Fort Jackson, S. C.

Willoughby is a 1957 graduate of W. S. King High School.

Fort McClellan, Ala.—WAC Pvt. Willie J. Dixon, daughter of Mr. and Mrs. Willie F. Dixon, Lennoxville Road, Beaufort, was named class honor student upon recently completing the clerical procedures course at the Women's Army Corps School, Fort McClellan, Ala.

Private Dixon entered the Women's Army Corps last March and completed basic training at the fort.

She is a 1955 graduate of Beaufort High School and was formerly employed by R & N Furniture Co., Morehead City.

Home Demonstration News

Summer Months are Busy Time for County Women

By FLOY G. GARNER

The summer months have been busy months for Home Demonstration women in Carteret County. Garden produce has been good in quality and it is a real joy to see the full pantry shelves and well-stocked freezers.

In addition to having conserved foods for the table, many families have extra cash from garden produce sales. July and August were both good months for the Curb Markets, despite the dry weather.

Sales from the Morehead curb market and the Newport roadside market netted over \$11,000 for these two months. This added income means much to the economy of our people. We do not want to be satisfied, however. There are many areas that we could improve and I am anxious to see plans started now for improved production for home use and for market.

We are not producing enough small fruits to meet local family needs. We never have enough for marketing demands. This is particularly true of figs that grow well in our section of the State. I realize that many have tried to grow figs, but without success.

We have arranged to have your questions answered by someone who really knows. Mr. Mel Kolbe, extension horticultural specialist, from State College will meet with us at 7:30 Monday evening in the Home Agent's office to discuss the production of small fruits, especially adapted to our county.

Letters have gone out to Home Demonstration club presidents and garden leaders. I want to urge these club presidents and leaders to check with the other members of their clubs and make sure that each club is represented at this meeting. We want to have this information from Mr. Kolbe so that you can pass it on to other interested people in your community.

Anyone in the County interested in improving or beginning small fruit production is invited to attend. We hope that some of our 4-H'ers will be able to come.

While the Home Demonstration

women were busy with their hands, they were also busy thinking about a 1959 Home Demonstration program of work that would best serve the local needs.

The program planning committee held its first meeting in August. At this time, the 1958 program was evaluated, current needs and problems discussed, and tentative plans for the 1959 Home Demonstration Program were made.

This program has been checked and discussed with the HD specialists of State College, and will be presented to the County Council at their meeting Tuesday at 2:00 p.m. We are asking that all council members attend this meeting, if possible.

Mrs. Beulah Salter, Mrs. Douglass Stewart, Mrs. Nellie Parker, Mrs. Charles Stanley Jr., Mrs. Henry Scott, Mrs. Hazel Ives, Mrs. Jim Stallings, Mrs. Guy Carraway,

Another favorite way to use

pears is to make gingered pears. Recipe: 10 pounds pears, peeled and quartered; 7½ pounds sugar; 4 ounces ginger root or 2 level tablespoons powdered ginger; juice and the grated yellow part of the rind of 3 lemons.

Grind pears through meat chopper. Place all ingredients in enameled kettle. Cook until amber-colored and of the consistency of jam. Pack in jars while boiling hot. Process 10 minutes at simmering point.

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Mrs. M. M. Eubanks, Mrs. Cecil Morris, Mrs. Leslie Sanders made up the Program Planning Committee.

It's pear time! The crop is good, quality excellent. They are delicious raw, or cooked, and made excellent preserves.

To make pear preserves, peel pears and cut into uniform pieces that are not too small. Use 1 pound of fruit to ¾ pound of sugar. Put enough water with sugar to make thin syrup. Boil fruit and syrup until the fruit is clear and translucent. Remove the fruit and place in a shallow dish, allowing it to stand in some syrup while the remainder boils thicker. Pour this syrup over the fruit and let stand until the next day.

If the syrup is not thick enough, return the syrup to the pan and boil until it reaches the desired consistency, return the fruit and syrup to the pan and allow it to reach the boiling point.

Do not cook. Pack hot fruit immediately in hot sterilized jars; pour syrup in little by little as the packing progresses until the jar is filled. Remove air bubbles. Process at simmering point in water bath canner for 10 minutes.

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