

Beekeeping Business

(Cont'd from page 1)

with the flight of the bees as they bring the sweet nectar back to the hive. "You can order bees from a lot of mail order houses, but I wouldn't have them," said Ayers. "The best bees I ever had came from an old stump down by the church."

As he dressed in his protective garments and proceeded toward the bee hives above his house, Ayers talked about beekeeping. He filled the mouth of the hive entrance with smoke, explaining that the smoke catches the guard bees off-balance and they fail to warn the queen and workers of impending dan-

ger. The element of surprise frightens the bees and they begin filling their stomachs with honey, ignoring the intruders. "Why do the bees begin gorging on honey? Let me put it this way," Ayers explained. "If your house was on fire wouldn't you try to save everything you could?"

The hive yielded a dishpan full of golden honey. And as John began to rob the second hive, he pointed to a small shed beside his house. "See that? Next year I'm going to grow sugar cane and make molasses there. Just call me the 'sweet man'."

Folk-Ways and Folk-Speech

of SOUTHERN APPALACHIA with Rogers Whitener



When I first came to Wagauga County in the early forties as a student at Appalachian State Teachers College (now Appalachian State University), I had fifty dollars toward school expenses. Thus my first concern was to find a job that would provide enough money for food and lodging.

As it turned out, I wound up with three--carrying mail in the men's dorms, jerking sodas in an uptown student hangout, and typing copies of mountain ballads for Dr. Amos Abrams, who headed the Department of English.

I was reminded of this when last Friday's mail brought a copy of the *Appalachian Journal*, a regional studies review edited by J. W. Williamson and published by Appalachian State University. It carries a memory of Frank Proffitt by Frank and Anne Porter, early friends and recorders of the folk singer, and excerpts from his letters to them over a period of years.

Memories and letters reveal the part ballads and other mountain music played in his life from early childhood until his death at the age of fifty-two. Typical is a portion of a letter used as the introduction to the lead article in the Journal: "To

all of those who's mind reaches above the hard facts of Life does a Ballad have its meanings. With these songs did our Forebears cheer their weary hearts in the New Ground Clearings. Life to them was not dull for in their imagination they had a world of their own. This world they built is not for those who see only the dull drab facts of their surroundings, but only for folk of kindred minds seeking to preserve and exalt a people of undaunted spirit who excepted Life in a singing spirit, reaching in their hearts for things to brighten the days and years. I may never see the Lochs or Braes of my people. But in my amagin-

ation I have this world of old castles, of high Lord Chieftans, of those who used the sword... To those who sleep in the soil far from the Bonnie Braes, my hope is they have not lived for nothing."

Obviously, Frank Proffitt did not live "for nothing." When he died, the *New York Times* carried a six-inch double column story, and major papers across the nation paid tribute to his contributions as folk singer and mountain philosopher.

The *Appalachian Journal* is to be commended for reminding us of the contributions of such men as Frank Proffitt to the Appalachian heritage.

Church Will Hold Singing

The Middle Fork Independent Baptist Church, located four miles North of Mars Hill on U. S. 19, will have their regular fifth Saturday night singing on Saturday, December 29, 7:00 p. m. Featured in this singing will be the Wilson Family of Johnson City, Tennessee; the Primitive Quartet of Candler, N. C.; the Higgins Quartet of Bumsville, N. C.; the King Family of Candler, N. C. and several other groups.

The public is cordially invited to attend. The master of ceremonies Ed Ball will be in charge of the singing.

Social Security Questions

By N. C. Crabbs
Field Representative

Q. When I apply for social security retirement payments, what evidence will I need?

A. Since your age is an important factor for retirement payments, you must furnish evidence of your date of birth. This would be your birth or baptismal certificate if you have one. Other documents, recorded early in your life, also can be used.

If your wife and children are applying for monthly payments, you'll need evidence of your marriage and your children's birth certificates, which show the parent's names. The social security cards of applicants are also needed.

Your social security office can help you in gathering the evidence you need.

Q. Although I applied for monthly disability payment in a local social security office, I received a letter from a different social security office telling me I'm eligible for payments. If I have a question or problem, which office should I get in touch with?

A. You should call, write, or visit the local office. The people there can help you with a problem or answer questions you may have.

Q. Next month I will start working for 2 hours after school 3 days a week. I'll only make \$14 a week. Since I won't make very much money, will I still need a social security number?

A. Yes. No matter how little you are paid, your employer must have your social security number to report your earnings. And this job will be a start toward providing the work credits you need for protection under social security.

Q. I'm in the 10th grade and I've never worked. I'll be starting a part-time job in a book store next month and the man I'm going to work for told me to be sure and get a social security card before I report to work. Since this is only a part-time job and I'll probably only be working there until next spring, why do I need a social security card, and why does he have to take social security taxes out of my pay?

A. You need a social security number so you can get social security credit for yourself and for your future family. You must have credit for a certain amount of work under social security to get monthly social security benefits if your income is cut off or reduced because of disability, death, or retirement. Since 9 out of 10 jobs today are covered by social security, chances are no matter where you work, you'll need a social security card. You shouldn't wait till the last minute to apply for one because it may take several weeks to get it. Any social security office will be glad to help you with your application.

Q. I've been doing farm

work for the past 20 years, but I don't stay put in one place too long because I like roaming around the country. I noticed that some farmers I work for ask for my social security number and some don't. And some take money out of my pay for social security and some don't. What does the social security law say about people like me who don't stay on one job long?

A. If you work on a farm

and move around the country, you can get social security credit if any one boss pays you \$150 in cash in a year, or if you do farm work for him 20 or more days in a year for cash wages paid on a time basis. You should give your social security number to every farmer you work for, and make sure he takes your social security contributions out of your pay when it's necessary.

Herb Cookery Interest Sparked by Gardening

RALEIGH - Interest in small herb gardens, indoors and outdoors, has awakened a new interest in herb cookery.

Some people, however, are reluctant to use herbs as they are afraid of not choosing the correct one for a given dish. Herbs are used to enhance the flavor of a food and not to disguise it, points out Diane Fistori, extension food specialist, North Carolina State University. There are no fixed rules. The most interesting flavor combinations may not be found in any cookbook; they may be found purely by accident.

Even so, you may wish to keep these points in mind: If cooking with fresh herbs, use about four times as much as when dried herbs are used.

It is impossible to judge the age and quality of a dried herb except by sight and smell. Usually, the greener the herb, the more likely that it has retained its best flavor.

Dried herbs should be kept in tightly sealed bottles away from heat so they will not lose their flavor.

If the cooking time of a dish is very short, dried herbs will give a more delicious flavor if they have been moistened with a little warm water or salad oil and allowed to stand for 30 minutes.

Foods that require long cooking should have the herb added during the last hour of cooking for the best flavor.

When seasoning uncooked foods, dried herbs should be added well in advance of serving in order to release their full flavor.

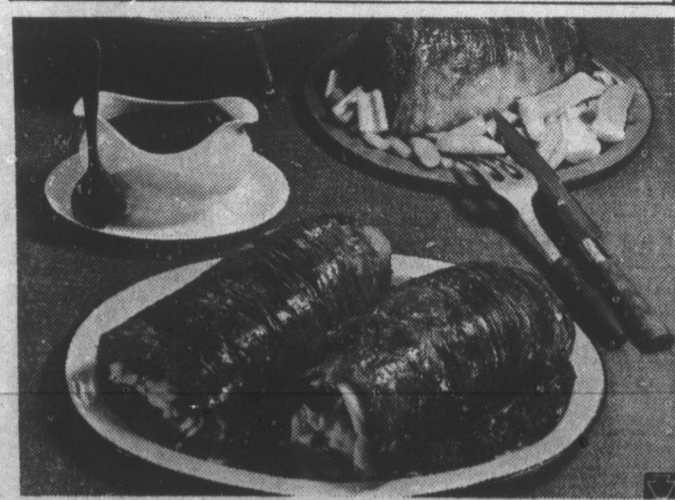
To avoid flecks in a finished dish, dried herbs may be tied in a cheesecloth bag and removed before serving.

A good rule of thumb on amounts of dried herbs to use is 1/4 teaspoon to a recipe for four.

Even the beginning cook can turn out dishes that are simple yet culinary "masterpieces" by following these few easy rules.

GOLDEN TOUCH OF HOSPITALITY

... from Best Foods Kitchens



Gravy Making Is Easy

"The meat makes the meal" is an old rule for menu making, for it is around the meat course that the rest of the meal is planned. To most young cooks, this part is easy. But men usually expect a gravy with the meat course and for many novice cooks this is a stumbling block. Actually, making gravy is easy when corn starch is used as the thickening agent, for it gives consistently smooth results. Now, with the concern about excess cholesterol in the diet, it is especially important to use only a very small amount of meat drippings in the gravy. Do cook the gravy in the roasting pan, though, to get the flavor from the browned meat juices.

Gravy

2 tablespoons fat drippings	2 to 4 tablespoons corn starch
2 cups water, broth, milk or other liquid	1/2 cup water

Measure fat drippings and return 2 tablespoons to pan. Stir in water, broth, milk or other liquid. Stir over medium heat, scraping pan to loosen browned meat juices. Remove from heat. Mix together corn starch and 1/2 cup water. Stir into liquid mixture. Cook over medium heat, stirring constantly, until gravy thickens and boils. Season as desired and simmer gravy a few minutes to blend flavors. Makes 2 cups.

MAY Tech Progress

On August 21-23, 1973, a Visiting Committee from Southern Association of Colleges and Schools visited Mayland Tech for the purpose of evaluating the progress of the institution. The Visiting Committee was composed of the following: Dr. Don C. Garrison, Director of Tri-County Technical Education Center, Pendleton, S. C.; Mr. Ralph Caldwell, State Supervisor, Technical Education-Post Secondary Programs, Mississippi State Department of Education; and Dr. C. W. Branch, Southern Association of Colleges and Schools representative.

At the annual meeting of the Southern Association of Colleges and Schools, December 9-12 in Houston, Texas, the Delegate Assembly awarded Mayland Tech the status of "Candidate for Accreditation" based upon the recommendations of the Visiting Committee.

"Candidate for Accreditation" means that Mayland Tech is making suitable progress as a new institution toward full accreditation. The "Candidate for Accreditation" also means that Mayland Tech can apply for and receive federal funds and other benefits until such time as it receives full accreditation.

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