

R. M. BOYLES RETIRES ON PHYSICAL DISABILITY

R. M. Boyles, foreman of the Boarding Department of Plant #7, will retire on October 1 due to physical disability. Boyles, who has been sick most of the time since last November, requested his retirement



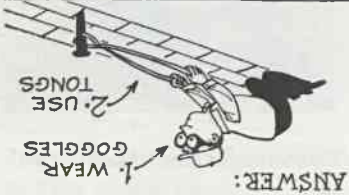
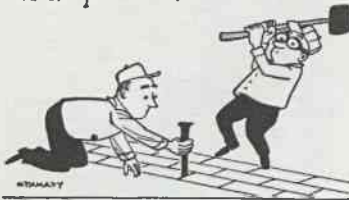
R. M. Boyles according to the terms of our retirement plan. He is eligible for benefits from the Adams-Millis Corporation Profit Sharing Plan in addition to Social Security benefits for disabled persons.

Boyles recently underwent surgery and is now at home where he is able to have visitors.

He had been employed in the Boarding Department of Plant #7 for 32 years. He had been foreman for approximately 20 years.

A former resident of High Point, he moved to Thomasville a few years ago where he now lives. He and Mrs. Boyles are active members of the Baptist Church.

How many mistakes in this picture?



ANSWER:

1. WEAR GOGGLES
2. USE TONGS

Aunt Matilda's Corner



Howdy!

Brrrr. . . It got mighty chilly all of a sudden, didn't it? But, Fall's such a nice season--'specially in the country. And, 'fore we know it, we'll be countin' the shoppin' days 'til Christmas. My! What a short year.

Do you like salmon? We've got a real good and economical recipe for a salmon casserole. Hope you like it.

Crunchy Salmon Scallop

- 2 Tablespoons chopped onion
- 1/4 Cup green pepper, chopped
- 3 Tablespoons butter
- 3 Tablespoons flour
- 1 Teaspoon salt
- 1/8 Teaspoon pepper
- 2 Cups milk
- 1 (1 lb.) Can salmon
- 1 Tablespoon lemon juice
- 2 Hard cooked eggs, sliced
- 2 1/2 Cups corn flakes

Spread flaked salmon in greased casserole. Sprinkle with lemon juice and cover with sliced eggs. Top with corn flakes. Saute onions and pepper in butter, add salt and pepper; then, add flour and milk. When slightly thickened, pour over corn flakes. Bake at 350° for 25 minutes. (Serves 6)

'Bye now. See you next month.