TWENTY-FIVE YEARS OF SERVICE

Our congratulations and appreciation are extended to E. C. Tatum, Jr., Mary Harvey, and Margie G. Mc-Dowell who have completed twentyfive years of service with Adams-Millis Corporation.







E. C. Tatum, Jr. is superintend-

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M. Harvey

M. McDowell

ent of the J. Ed Millis Finishing Plant in Kernersville and has been with the company since June 8, 1944.

Mary Harvey is in the pairing department of the Mt. Airy plant and completed her twenty-fifth year of employment on September 11.

Margie G. McDowell is a lot handler in the greige goods department of Plant 7. She has been employed there since November 7, 1944.

Hold Those Bonds !

The recent news that the Treasury Department is asking Congress for legislation permitting an increase in the interest rate on U. S. Savings Bonds to 5% should say two things to present Payroll Savers: (1) Keep on buying; (2) Hang on to the Bonds you've got.

Why? Well, in answer to (1), any rate increase which is enacted into law will be retroactive to June 1, 1969, which means that the Bonds you're now getting through Payroll Savings will be automatically improved. And, as for (2), there's also a provision that will make all outstanding Bonds better too--raising them to the 5% rate for their remaining period to maturity. So, there's no point in cashing in your old Bonds to buy the new ones.

Our advice is--sit tight. As in so many other situations, everything comes (assuming Congressional approval) to him who waits.



This month's recipe for sausage balls must be a gentleman's favorite since it was submitted by Personnel Director J. W. Snotherly. Of course, it came from the recipe file of his wife, Anne, who is a master of the culinary arts.

Sausage Balls

l Lb. hot sausage

10 Oz. sharp cheddar cheese, grated

1 Cup oats (may be omitted)
3 Cups Bisquick or Bix Mix

Mix and shape into balls about the size of a pecan or walnut. Place on a cookie sheet and cook in the oven at 400° for about 10 minutes, or until

brown.

This recipe makes approximately 100 balls and is excellent for use as an hors d'oeuvre.