Turnovers Put Spring Into Menus



chopped

Cheddar cheese

minced opion 2 packages (8 oz. ea.)

rolls

below)

3 tablespoons instant

refrigerated crescent

Have you longed for a new, easy-to-fix recipe that's so great-tasting every member of your family will rave about it? Well long no more. Florentine Egg Turnovers are the answer. And, they're just right as a snack, a family supper main dish, a party special or even a carried- or

covered-dish item. These turnovers are savers, too-savers of time and money Frozen spinach and refrigerated crescent rolls are the ingredients that help you save time. Hard-cooked eggs, the protein power in the recipe, save you both time and money. Each Large egg costs only about a dime, but provides high-quality protein as well as important vitamins and minerals

Frest up your mealtime repertoire for spring with Flor-entine Egg Turnovers. They're an easy and economical way to get a fresh start

EVANS-PUTNAM

BOILING SPRINGS-Cindy Lee Putnam became the bride of Phillip Barry Padgett presented Tefft Evans Saturday at Boiling Springs Baptist Church.

The Rev. T. Max Lin- Samuel B. Putnam of Clemson University. nens officiated at the 1

ceremony. Organist graduate of Crest High Sally Blanton and soloist School, she received a bachelor's degree in bilogy from Gardner Webb College in 1978. She is The bride is the daugh- working toward a master's

ter of Mr. and Mrs. degree in biochemistry at Boiling Springs. A 1875

> The bridegroom is the on of Mr. and Mrs. Peter L. Evans Jr. of Marion, S.C. A graduate of Marion High School and the University of South Carolina, he received his undergraduate degree in biology in 1974. He received his master's degree in botany from USC in 1978. He is completing his Ph.D. in agronomy at Clemson.

The bride was given in marriage by her father. The bride's sister, Lori Lancaster of Shelby, was matron of honor. Bridesmaid were Susan Davis of Chapel Hill and Joy Martin of Greer, S.C. Kelly Wall of Boiling Springs was flower girl.

The bridegroom chose his father as best man. Ushers were the bride's brother, Steven Putnam of Boiling Springs; and the bridegroom's brother, Daniel Evans of Marion, S.C. Jonathan Padget of Boiling Springs was ring bearer.

The bride's aunts hosted a reception in the church fellowship hall. After a wedding trip to Charleston, S.C., the couple will their home in

Athens, Ga.



MRS. PHIL EVANS

Cindy Putnam

The first American student to work his way through college was Zechariah Brigden, 14, who graduated form Harvard in 1657. He earned "money by ringing the bell and waytinge

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FLORENTINE EGG TURNOVERS 2 eggs 1 tablespoon lemon juice

6 hard-cooked eggs. 1 package (10 oz.) frozen chopped spinach, thawed and drained 1/2 cup (2 oz.) shredded

1/4 cup water

1 tablespoon butter Mustard Sauce (recipe

In medium bowl, beat 1 egg with lemon juice. Stir in chopped eggs, spinach, cheese and onion. Set aside. Separate roll dough into triangles. Spread about 1/3 cup reserved egg-spinach mix-ture in center of each of 8 triangles. Top with remaining triangles. Pinch edges to seal. Place on greased baking sheet. Beat boil. Remove from heat. Refrigremaining egg and brush on top erate any extra sauce.

of each turnover. Bake in pre-heated 350°F. oven until golden brown, about 15 to 20 minutes. Serve warm with Mustard Sauce. Mustard Sauce

> 1 1/2 tablespoons dry mustard

1/4 teaspoon salt Dash nutmeg

Place all ingredients in blender container or small mixing bowl. Cover and blend or beat with electric or rotary beater at medium speed until well blended. Pour into small saucepan. Cook over medium heat, stirring constantly, just until sauce begins to

Makes about 3/4 cup 1 egg 1/4 cup vinegar 2 tablespoons sugar