

Washington Report

— By —
CONGRESSMAN WALTER B. JONES

Since the Congressional recess which began on August 2, I have had the pleasure of visiting throughout the District.

Some of the impressions that I have gained are that the majority of our people in the First District are growing more concerned over the invasion of the Federal Government into the lives of our individual citizens. I find that most of you are equally concerned over the general breakdown of law and order and to say the least, a general feeling of frustration prevails.

On the plus side, I find that our crops, especially tobacco, show evidence of being one of the best in years. I have had the pleasure of visiting the Outer Banks and find that the tourist trade is

at an all-time high.

This includes the great production of "The Lost Colony," which is having the best year in its long history. Incidentally, this is the oldest, continuous outdoor summer drama in the United States. This is due to the improvements in the production which are made each year.

Another matter which comes to my attention as I travel throughout the District is our lack of adequate, modern highways. Certainly, the next administration has an obligation to do much in the way of improved highways for eastern North Carolina, more than has been done in the past.

For without the necessary highways, we cannot continue to attract the tremendous tourist trade for which we have the potential, or for that matter, continue to attract industry without adequate means of transportation. In spite of the deficiencies in highways, we are doing well in the area of new industries which have seen fit to locate in our First District, but this attraction of industry needs to be emphasized continuously.

It is my hope that before Congress reconvenes on September 3, to visit all the counties within the First District. Many of you have asked which counties now constitute the First District. They are as follows: Beaufort, Bertie, Camden, Chowan, Craven, Currituck, Dare, Hertford, Hyde, Gates, Jones, Lenoir, Pamlico, Perquimass, Pasquotank, Pitt, Martin, Tyrrell and Washington.

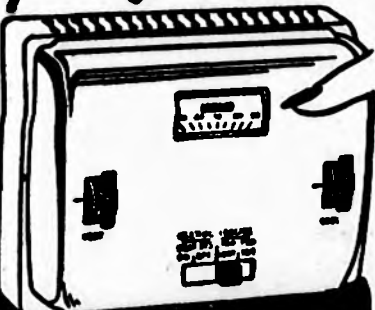
I do then with my friends as I do with my books. I would have them where I can find them, but I seldom use them.
--Ralph Waldo Emerson.

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REPAIR MAN . . . Army Sp5 Richard D. Shamp works on a large generator field at 2nd Logistic Command repair shop in Okinawa.

vent watery meringue. To help prevent shrinking, spread meringue to the edges of the pie pastry so it has something to cling to during baking.

Bake in a moderate oven (325 degrees) for 15 to 20 minutes.

Numbers Best

One reason given for converting the world's telephone dialing systems to numbers is that letters cause trouble in overseas calls. The Danes have no "W" on their dial. English-speaking users associate the letter "O" with zero, and the french dial includes "Q". Sweden and New Zealand have no letters at all on their telephone dials.

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Swiss Baker Gets Credit for First Discovering How to Bake a Meringue

What's a meringue?

It's a delicate mixture of well-beaten egg white, sugar, salt, flavoring and air, that can do wonders in the way of eye and taste appeal for a pie, pudding or other delicacy.

A Swiss baker gets credit for discovering this interesting confection in 1720. Soon after, all courts of Europe adopted it. Marie Antionette supposedly made meringue by dropping the egg and sugar mixture by spoonfuls onto a baking sheet in the form of dainty kisses or shells.

May is a good month, says USDA's Consumer and Marketing Service for Southeastern homemakers to feature meringue-topped desserts. Eggs--the main ingredient for meringues--are unusually plentiful and are attractively priced.

The Consumer and Marketing Service offers some handy tips for making meringues. They suggest separating egg whites and yolks carefully. Even a speck of yolk in the white will prevent it from beating up to full volume. Traces of yolk may be removed with a paper towel or piece of egg shell. Avoid any fat on the beater or bowl. Even a trace of fat or oil will limit the height to which the whites can be beaten.

Egg whites beat to their greatest volume at room temperatures. Beat the egg whites "stiff" as possible, or until firm peaks are formed when beaters are removed. Even though stiffly beaten, the egg whites should have a shiny, moist appearance. For a larger foam, add a pinch of salt before beating.

In adding sugar, allow 2 table-spoons of sugar for each egg white. When adding the sugar to beaten egg whites, do it gently. Sprinkle about one table-spoon of sugar at a time over the whites and beat only until it is dissolved.

Repeat until all sugar is used. If too much sugar is added at any one time, the egg whites will have a "marshmallow" quality and will lose their lofty peaks. After all the sugar has been added, beat until the meringue piles well. For a meringue that cuts

well and is flavorful, add lemon juice before beating.

In topping a pie with meringue, be sure to cool the pie filling first. This helps pre-



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