

BURLEY TOBACCO EXPORTS ARE SHOWING INCREASE

Washington.—Unmanufactured countries and dependencies. The tobacco exports from the United States during the first nine months of 1946 ran nearly 20 per cent above 1945 levels, an analysis by the Office of Foreign Agricultural Relations revealed. A declared weight of 454 million pounds of all types of tobacco was shipped.

Exports of burley leaf were about 18 per cent above last year's. Exports of burley leaf were destined to 37 countries and dependencies in 1946. Substantial French purchases, totaling 10.5 million pounds, largely accounted for a sharp increase in exports which amounted to nearly three times the 1935-39 annual average. Chief burley customers included Portugal, with 5.7 million pounds; Belgium, 2.9; and Norway, Denmark and Mexico.

"Dear Miss," wrote a particular mother to the teacher, "don't whip Tommy. He isn't used to it. We never hit him at home except in self-defense."

Flue-cured leaf, amounting to 360 million pounds, made up 79 per cent of this year's exports. Running at record levels, burley exports totaled nearly 27 million pounds, about 400 per cent above 1945 poundage. However, fire-cured exports dropped to 31 million pounds, little more than half the 55 million pounds shipped from this country the first nine months of 1945.

ATTENTION, TOBACCO GROWERS

While in Boone we most cordially invite you to visit our store where you will find a complete line of ready-to-wear, shoes, reconditioned John B. Stetson hats, and notions, new and slightly used but in perfect condition. We also carry a big line of Army goods, including new army blankets, field jackets, new type; army, navy and marine boots and shoes, new; army combat boots and many other items. Our prices are very reasonable and we guarantee satisfaction or your money back.

We are agents for SUNDIAL Shoes, made by the Eastern division of the International Shoe Co., largest maker of leather shoes in the world.

We carry a big stock of NYLON HOSE, first quality, 45 gauge, 30 denier, with seams. Get as many pairs as you want.

Come in, make yourself at home and get a 1947 Calendar.

THE ECONOMY STORE

Opposite City Hall on Street to No. 2 Warehouse

Sarah Anne's COOKING CLASS

Once you have tasted smoked turkey you will know why epicures everywhere hail it as one of the rarest, most tempting of food delicacies. Many delightful dishes may be made with smoked turkey—in canapés, casseroles, aspices, omelets, as a main dish, soup or salad. Seasoning should be limited to give full benefit to the rich, piquant flavor of the turkey.

Smoked Turkey Rolls

Asparagus tips
Mayonnaise
Slices of smoked turkey
Dip asparagus tips in mayonnaise. Wrap in slices of smoked turkey and fasten with toothpicks.

Hot Canapés

Spread small cocktail pastries with prepared goose liver and slices of smoked turkey. Or make small baking powder biscuits. While they are hot split them, spread with butter and add thick slices of turkey. Parsley biscuits are especially good this way. Serve hot.

Stuffed Tomatoes

6 medium sized tomatoes
1 cup cubed smoked turkey
1 cup cubed avocado pears
1-2 cup mayonnaise
12 stuffed olives sliced
Lettuce
Hollow out tomatoes. Mix smoked turkey and avocado with mayonnaise. Fill the tomatoes with this mixture. Garnish with slices of stuffed olives. Serve on crisp lettuce.

Turkey Fondue

2 cups thin white sauce
2 cups diced smoked turkey
1-2 cup bread crumbs
2 egg yolks beaten slightly
1 tablespoon finely chopped parsley
2 egg whites beaten stiff
Heat sauce in double boiler. Add crumbs and cook 2 minutes. Remove from fire. Add smoked turkey, egg yolks and parsley. Fold in egg whites. Turn into a buttered baking dish and bake 35 minutes in an oven 325 degrees.

Smoked Turkey a la King

3 tablespoons butter or margarine
1-2 pound mushrooms sliced

3 tablespoon flour
1 cup milk
1-2 cup thin cream
1 cup smoked turkey diced
1-2 sliced pimiento
1 egg yolk
2 hard boiled eggs chopped
1-2 cup blanched almonds
2 tablespoons sherry wine
Salt and pepper to taste
Sauté mushrooms about four minutes in hot fat, stirring constantly. Blend in flour, add milk and cook over slow heat stirring constantly until liquid is the consistency of rich cream. Add turkey, and pimiento and part of sauce to egg yolk. Stir well. Add to sauce and mushrooms. Add hard boiled egg and chopped almonds. Add sherry wine. Cook about 1 minute. Serve on toast, waffles, hot biscuits or patty shells. Top with a sprig of parsley on each. Sliced olives may be added after cooking for color and flavor.

Turkey Omelet

4 egg yolks
4 tablespoons milk
1-4 teaspoons salt—pepper
4 egg whites beaten stiffly
2 tablespoons butter or margarine
4 cups smoked turkey cubes
1-4 cup mushrooms sautéed.
Beat yolks with milk, add seasonings and beat together until foamy. Fold the beaten egg whites into the mixture. Melt butter in heavy frying pan, tilt with this mixture. Grease sides. Add egg mixture and cook over low heat until omelet is browned on the bottom. Place in an oven 350 degrees about 8 minutes until almost dry on top. Put smoked turkey and mushrooms on sides. Fold and place on platter.

Boone Drug Co.

The REXALL Store

G. K. MOOSE, Owner

STORE HOURS:

8 a. m. to 9 p. m. on week days.

Sundays: 2 to 6 o'clock p. m.



Burley Growers

are cordially invited to visit us during the tobacco marketing season at our new location, just off Depot Street, next door to the Hosiery Mill. We are friends to the farmers, and at our store they will find a warm welcome, and good merchandise, reasonably priced.

At this time we have a large line of Feeds, in addition to hundreds of other items, indispensable about the home and farm.

We carry insecticides, milk pails, garbage cans, stock remedies, dairy supplies, poultry supplies, and numerous other articles.

BE SURE TO VISIT US FOR YOUR FARM NEEDS

Wilson's Feed Store

PURINA AND LARRO FEEDS

Boone, North Carolina

THE FARMERS BURLEY WAREHOUSE

ON THE WEST SIDE OF BOONE, NORTH CAROLINA, ON MAIN STREET AND U. S. HIGHWAY 421

Is Now Open For Business . . . Day and Night

FIRST SALE DAY, TUESDAY, DECEMBER 3, 1946

This new warehouse is universally acclaimed the most modern, the most convenient, and the most commodious in the entire Burley Belt.

This Warehouse Was Built To Serve the Tobacco Growers!

This warehouse has a double driveway, 24 feet wide, thru the center, running from Highway 421 thru to the Poplar Grove Road . . . There are two sets of scales—one set on each side of the driveway . . . There is plenty of room—no congestion; you drive in from Highway 421, your tobacco is unloaded promptly on DRY WOOD FLOORS, and you drive out on the Poplar Grove Road, off the main highway and away from traffic dangers.

YOUR tobacco will be weighed by STATE LICENSED WEIGHMASTERS.

This warehouse has ample office space—plenty of room—in the house where it is warm—and you get your tobacco checks QUICKLY.

This warehouse has adequate toilet facilities. There is a large lounging room especially for the tobacco growers—it is warm—it is comfortable—it is equipped with cots.

In this warehouse cafe facilities will be available—hot coffee—sandwiches—day and night. All of this is in the house—out of weather—warm—dry—comfortable.

We are doing what we can to make it pleasant for YOU to do business with us. We know the tobacco business. Our officers are at your service—they will give you their personal attention—discuss your problems with them.

Our office staff, floor staff, and auctioneer are the very best in the business.

All of us are in there working for the tobacco growers' interests and for a BIGGER AND BETTER BOONE tobacco market.

GIVE US A TRIAL — WE WILL GIVE YOU A SQUARE DEAL!

C. C. TAYLOR

REX TAYLOR

A. G. WRIGHT

—SOLE OWNERS OF—

FARMERS BURLEY WAREHOUSE, Inc.
Boone, North Carolina