

Physical Ed. Program At Parkway Growing

With the coming of warm weather the physical education program is picking up momentum. Softball is once again the predominant sport and it is being stimulated by a 5-game schedule with other county schools. Everyone is trying to make the school team.

Although the program was slowed down somewhat during the bad weather, it never stopped. Tumbling mats were bought and very good gymnastic programs were introduced. Also we made an asphalt basketball court and introduced this sport. Both were a great success.

Much new equipment has been purchased, and we are planning to buy a whole lot more.

Undoubtedly, our new physical education program is growing into a good program, and numerous benefits are being reaped by the students.

College Choir Visit

On Thursday, March 15, the Appalachian State Teachers College Choir, under the direction of Mrs. Virginia Wary Linney, presented a variety program of show time hits at Parkway School. All students in grades four through eight attended the program and enjoyed it.

The Parkway Glee Club members were hosts to the college choir at a reception immediately following the program.

Trees Planted

The seventh and eighth grade boys and Mr. Perry Watson planted some lovely pine trees on the school ground. Besides beautifying the grounds these trees will keep the banks from eroding. Plans are underway for sowing more grass on the school ground and for building two large sand boxes for the first grades.

New Equipment

We are proud of the new equipment that has been added to our school this year. Some of the most outstanding things are a new xeroxograph machine, a tape recorder and black-out curtains for the library. We feel that these things will help to make our teaching more effective.

Miss Cowles' Sixth Grade

Twenty children in our room did not miss more than two days of school last month. They will get to attend a free movie.

Wilma Hodges and Bobby Smith

have not missed a day of school since the term began.

Our student librarians are Wilma Hodges and Billy Cook Jr.

They are a great help in putting books on shelves, checking books to children and keeping our weekly library record sheet.

Judy Hollars helped with a 4-H radio program recently.

Our room "tuned in" on the program. Mr. Moretz's Fifth Grade

We feel fortunate to have our helping teacher, Miss Carolyn Bare, in our group. She is helping us do several interesting projects.

Our Easter party, in which she took an active part, was a great success.

We are having six birthday celebrations in our group during April. Those having birthdays are Ruth Watson, Dorothy Greene, Pansy Miller, Billy Newton, Jarvis Bentley and Nancy Lookabill.

Our library helpers, J. D. Hampton and Nancy Lookabill, are doing an excellent job.

Mr. Hargrove, from the college, visits us occasionally. We enjoy having him very much.

Flake Vannoy, one of our 4-H boys, attended an electric workshop at Cove Creek School Thursday.

Mr. Baird's Fifth Grade

Our fifth grade has completed a bulletin board on the schools of the county. We hope to get in-

formation from the principals about their schools, that we can complete our project.

Those of our class who have been perfect in attendance this year are Barbara Moretz, Lois Smith, Linda K. Greene, Howard Triplett, and Johnny Cook.

We are delighted to have with us Miss Sarah Liddle as student teacher from Appalachian State Teachers College.

We enjoy having her very much.

Mrs. Todd's Fourth Grade

Alan Green had a birthday recently and his mother entertained him with a party at school. All of the class enjoyed the nice refreshments and birthday cake. Marlene Carlton had a birthday during the month.

Our good citizens for the week were Jerry Critcher and David Watson. They received free movie tickets to the Appalachian Theatre. We appreciate these tickets each month furnished by the theatre.

We are happy to have Horace Green back in school.

Eddie Perry's mother and sister are in the hospital. Frances Watson's mother returned from the hospital yesterday.

Mrs. Cole's Second Grade

We wish you could have seen our Easter egg tree. It was about six feet tall. All of us painted the eggs and put them on the tree for more than two weeks before Easter. We thought it was beautiful.

Everyone had fun during the Easter holidays.

Bobby Myers went with his family to New York City. He has told us many interesting things about the trip. Rebecca Norris went with her family to Hickory and Shelby.

We have a new girl in our room. She is Paula Chester and she comes from Whitwell school.

Mrs. Sims' First Grade

Teddy Conley recently had his tonsils removed at the Watauga Hospital. Jorene Hoke, Melba Lynn Greene, Janis Hamby and Harlan Hamby have been sick.

Our room enjoyed a party Friday. Wanda Elizabeth Miller bought the ice cream and yellow candy chickens and Ricky Ray brought candy.

Ricky Ray's mother visited our room recently. We all enjoyed her visit very much.

Mrs. Shoemaker's First Grade

We are glad spring is here. It is fun to watch for signs of spring and sing spring songs. Our attent-

ance has been almost perfect for the past week.

Our grade would like to thank Mrs. Clonnie Hendrix for the nice chickens she gave us for Easter.

We have been missing Mrs. Clemmie Dobson in the lunch room. We are sorry she has been sick. We hope she will be well soon.

Pre-School Clinic

The pre-school clinic will be held at Parkway School Friday morning, May 4. Parents are urged to bring their children who will be six years old by October 15. Dr. Mary Michael will be present to give each child a physical examination. It is hoped that each child who expects to enroll in the first grade this fall will attend.

Planting steep slopes to trees Twenty-five counties in North protects land and offers a potential Carolina will grow aromatic tobacco source of income.

Reminiscent of gingerbread in flavor, yet with a more moist texture, is wonderful old-fashioned molasses pudding.

This early-American dessert, championed by every generation tasting it, continues to be a specialty at many fine restaurants featuring American recipe classics.

Superb of flavor, it's truly simple to make. The dry ingredients (flour, sugar and spices) have the butter "cut in" as for a crumb-type topping. As step two, combine delicate unsulphured molasses, water and soda. Alternate layers of the crumb mixture and the liquid in a square pan, and the pudding is ready for baking. The dessert can be cut into squares or spooned into serving dishes, and you'll have a moist gingerbread cake marbled with spicy crumb mixture. Serve hot or cold with a favorite fruit sauce.

Old Fashioned Molasses Pudding

2 1/4 cups sifted all-purpose flour	1/4 cup butter or margarine
3/4 cup sugar	1 cup unsulphured molasses
1 1/2 teaspoon nutmeg	1 cup water
1 1/2 teaspoon cinnamon	1 teaspoon baking soda
1/2 teaspoon salt	2 3-ounce packages cream cheese
	2 tablespoons milk

Sift together flour, sugar, nutmeg, cinnamon and salt. Add butter; cut with two knives or pastry blender to resemble coarse meal. Combine unsulphured molasses, water and soda. Alternate crumbs and liquid in a greased 8 x 8 x 2 inch square pan, beginning and ending with crumbs. Stir gently only 2 or 3 times with a fork. Bake in a moderate oven (350°F.) 1 hour. When ready to serve, blend together cream cheese and milk. Cut cake into squares; place spoonful cream cheese on top of each square. Top each serving with Orange Sauce.

YIELD: 9 servings.

Orange Sauce

1 tablespoon cornstarch	1 cup orange juice
1/2 cup sugar	2 teaspoons grated orange rind
1/2 teaspoon salt	1 orange, sectioned

Mix together cornstarch, sugar and salt in a saucepan. Blend in orange juice gradually; add orange rind. Cook over medium heat, stirring constantly, until mixture comes to a boil. Add orange sections; heat.

YIELD: Approximately 1 1/4 cups.

Castle, Bingham Named Rotary Boys Of Month

Lynn Castle of Cove Creek High School, and James Robert Bingham of Appalachian High School, have been selected by their respective student councils as "Rotary Boys" for the month of April. These boys were dinner guests of the Boone Rotary club on last Thursday at Kirk's Restaurant. The two boys were selected for outstanding work in the fields of scholarship, leadership, character and service to their schools, and are being recognized by the Rotary Club in its program of recognizing outstanding boys each month from the two schools.

Lynn, son of Mr. and Mrs. Fred Benjamin Castle of Zionville, has been a member of the annual staff for a year, class officer, secretary and treasurer for two years and secretary and treasurer for the 4-H Club for four years. He has also been a boy Scout. Lynn plans to attend college after his graduation from high school and become an automobile parts salesman. He is taking a commercial curriculum in preparation for college.

James, son of Mr. and Mrs. William Sherman Bingham of Boone, is a member of the National Honor Society and is president of the 4-H Club. James has been vice-president of his class for a year, member of the "A" Club, Glee Club, Photography Club, Student Faculty Committee, Gymnastics Club, played on the football team for three years, basketball team for two years, baseball team for four years, wrestling team for two years. He plans to attend the University of North Carolina and study medicine. He is taking a college preparatory curriculum in preparation for college.

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Superb of flavor, it's truly simple to make. The dry ingredients (flour, sugar and spices) have the butter "cut in" as for a crumb-type topping. As step two, combine delicate unsulphured molasses, water and soda. Alternate layers of the crumb mixture and the liquid in a square pan, and the pudding is ready for baking. The dessert can be cut into squares or spooned into serving dishes, and you'll have a moist gingerbread cake marbled with spicy crumb mixture. Serve hot or cold with a favorite fruit sauce.

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1 1/2 teaspoon cinnamon	1 teaspoon baking soda
1/2 teaspoon salt	2 3-ounce packages cream cheese
	2 tablespoons milk

Sift together flour, sugar, nutmeg, cinnamon and salt. Add butter; cut with two knives or pastry blender to resemble coarse meal. Combine unsulphured molasses, water and soda. Alternate crumbs and liquid in a greased 8 x 8 x 2 inch square pan, beginning and ending with crumbs. Stir gently only 2 or 3 times with a fork. Bake in a moderate oven (350°F.) 1 hour. When ready to serve, blend together cream cheese and milk. Cut cake into squares; place spoonful cream cheese on top of each square. Top each serving with Orange Sauce.

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Pudding With Cake Texture Has Fragrant Molasses Touch



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Should Keep Tab On Farm Expense

Keeping close tab on money spent running a farm and farm home and getting a large part of the family food from the farm itself are marks of efficient farming, Jennings B. Robinson, local county supervisor of the Farmers Home Administration said this week.

Besides lending money to farm families, Mr. Robinson said, his agency helps them with farm and home planning problems and supplies technical aids in farm and home management so they can make the most of their land and family labor resources and repay their debts.

Farm families are consumers as well as producers, he said, and families with Farmers Home Administration loans call on the supervisor for aid in planning expenditures. He helps them get started on keeping farm records, and those records usually show that family living items can easily amount to one-fourth of the gross farm income.

A good farm garden, when feasible, is an essential part of every farm and home plan for the family that is seriously trying to save money, make the best of opportunities, and repay debts, he added. He pointed to butchering home meat supplies, producing their own milk and eggs, and proper conservation of all home produced food as being among other factors in efficient farm and home planning. He said a good garden can save a family anywhere from \$100 to \$500 a year.

Mr. Robinson said he and the home demonstration agent, Miss Mary Helen Neil are proud of the progress Farmers Home Administration families are making in better farm and home planning.

The Farmers Home Administration, makes loans to farm families to improve their farming operations, or to buy, improve, develop, or enlarge their farms and under certain conditions to meet emergency needs. The loans do not compete with commercial or cooperative credit but the agency does

Test Farmers Meet Thursday

The Unit Test Demonstration farmers of Watauga County held their quarterly meeting at the Cove Creek luncheon room on Thursday night, April 5. Twelve farm families were present and helped to serve a bountiful covered dish supper.

The association conducted the following business:

Voted to pay bus fare for four delegates to the meeting of the Valley Wide Association of Unit Test Demonstration farm families at Muscle Shoals, Alabama, on July 25 to 28.

Voted to send two delegates to the 4-H Short Course to be held at Fontana Dam June 6 to 8. Voted to hold a one-day farm tour in 1956.

Charlie Pugh, farm management specialist, presented a summary of the 1955 farm and home record books.

The newly appointed Senate committee on lobbying will start its activities by an inquiry into the behavior of the supporters and opponents of the natural gas bill.

Local Realty Values

G.I. and F.H.A. Loans Now Available Require Small Down Payment

LOCATED 3/4 MILE WEST OF BOONE on highway 421. Good 6 room brick house, plastered walls, hardwood floors, full basement, forced hot water heat. 6 acres land. Priced to sell.

SOUND INVESTMENT—5 apartment brick building with bath in each apartment. Completely furnished. Located near college. Stays rented year around. Will trade for good marketable timber with or without land or sell outright.

GOOD 3-BEDROOM HOUSE, bath, steam heat, large lot, located on Howard Street near college, price, \$8,500.

2 APARTMENTS, completely furnished, in brick building with storeroom on ground floor, located on Howard Street. A good investment.

INVESTMENT PROPERTY—Good brick 10-room house, with 4 room double garage apartment. Located on Water Street. Priced for quick sale.

GOOD 7-ROOM HOUSE, bath, with 4 acres land, located on Junaluska Road. Price \$6,500.

APARTMENT OR ROOMING HOUSE—located on corner lot at Oak and Pine Streets, near College. Apartment over garage. Priced to sell.

GOOD 42-ACRE FARM—8 room house and bath, block barn, chicken house, 8-10 tobacco base. Located on Route 194 near Valle Crucis.

Own a summer or year around cottage. These cottages can be built on your lot or on ours. The lot can be the down payment. Convenient financing with 5 years to pay balance. Can be completed in a week. Price range from \$900 to \$2,200. Ideal for Beach Cottages, Hunting Lodges, and Guest Houses.

GOOD 50 ACRE FARM located on Phillips Branch on good road. New 4-room house, water in house, 22' x 30' barn, 5-10 tobacco base, 1-2 land cleared. Sacrifice price.

VERY DESIRABLE BUILDING LOTS just off Blowing Rock Highway near the Deerfield road.

EXTRA GOOD 3-BEDROOM HOUSE, bath; large spacious lot located on Deerfield road convenient to town. Priced for a quick sale. Terms if needed.

GOOD 3 BED ROOM HOUSE—Bath, hpt air furnace, large lot. Located in Perkinsville. Small down payment. Balance 5% loan, monthly payments \$47.45.

FOR SALE—16 acre farm, good 6 room house, bath, hot air heat, basement, new chicken house 15'x60' and tobacco base. Located Deerfield road near Boone. Immediate possession.

NEW 3-BEDROOM BRICK HOUSE—Bath, attached garage, fireplace, full basement, hot air heat, located Howard Street. Price \$6,500. Terms if needed.

WOODLAND DRIVE—New 3-bedroom brick house, two ceramic tile baths, dishwasher, full basement, hot water heat, double garage, storm windows. Located in one of the better residential sections, near college. F.H.A. or G.I. loan available.

FOR SALE—P. A. Hunter property located 6 miles east of Boone on Highway 421, near Parkway School. New Restaurant—Ideal for truck stop. Good 7-room house, bath, heat, 36 acres land. This property can be bought as a whole or will be divided to suit the buyer. Good terms.

GOOD 3 BED ROOM HOUSE, bath, 5 to 6 acres of the best bottom land, good outbuildings, located on hard surface road, Sherwood section. Ideal property for some one wanting nice home for retirement. Price is right.

1 MILE WEST OF BOONE—Good 8 room house, bath, 6 acres and. Excellent condition. Priced for quick sale.

CHOICE BUILDING LOTS—New, development—Highland Avenue just out of city limits. One of the better sections to build. Terms.

GOOD 6-ROOM STONE HOUSE, two baths, large lot. Located Grandview Heights. \$7,500.

GRAND BLVD.—Good nine room house (two apartments) bath, large lot. Hot air heat. Will sell or trade for smaller house. Priced for quick sale.

GOOD BUSINESS LOT located on Main Street. Desirable for any type of business.

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