

Greenees Have Picnic Party

Dr. and Mrs. R. H. Askew and grandson, Paul Askew, also Mr. Charles Kinney of Detroit, Michigan spent Thursday night with Mr. and Mrs. Rodney C. Greene on Blowing Rock Road.

Mrs. Greene planned a family picnic for Mrs. Askew, a daughter of the late Mr. and Mrs. T. F. Greer. Those present were: Mr. and Mrs. R. T. Greer, Mr. and Mrs. Horace Greer, Mr. and Mrs. Grady Greer of Boone; Mrs. Rous A. Ford of Kingsport, Tenn.; Mrs. T. W. Hopkins of Lenoir, and Miss Mary Greer of Lincoln. Mrs. J. L. Pennell, who resides in the State of Washington was the only absent member of the family.

Other relatives present were Tom and Ann Greer of Boone, Mr. and Mrs. Council Henson of Vilas, Mr. and Mrs. Horace Prevalte and their daughter, Laura Belle of Lenoir, Mr. and Mrs. Truman Critcher and their daughter Jennie Ardese of Blowing Rock, and Mr. and Mrs. Otis Wise and their daughter, Miss Gay Wise of Newland.

Overseas Wives To Have Picnic

The "Overseas Wives" and their families held their fourth annual picnic at the home of Mr. and Mrs. William Edwards, at Roaring River, Wilkes County.

A large group were present and countries represented were: England, Wales, Scotland, Northern Ireland and Eire.

Attending from Boone were Mr. and Mrs. William C. Surrey and their children David and Elizabeth.

The 1958 picnic will be held in Boone and overseas wives in this area interested in meeting with this group are urged to contact Mrs. Beryl Surrey, (formerly of Wales, Great Britain) Box 140, Boone. Telephone AMherst 4-3813.

Men's "A" Club Meets Friday

The Men's "A" Club of Appalachian High met Friday, Sept. 5 as their first meeting for this year.

The "A" Club does various jobs around the school. Besides selling at the ball games the club has a yearly project which is done for the school.

The senior members of the club received their jackets and are now wearing them.

This year's officers include: Jim Hayes, president; Bill Miller, vice-president; Bill Farthing, secretary; Fred Cook, treasurer; and J. R. Hartley, sergeant-at-arms.

FOR THE BIRDS

Winston-Salem, N. C.—"Help; murder Police!" twittered the pet parakeet in frantic chirps and trills.

The R. L. Perkins family, roused at 2 a. m., heard strange noises just outside a bedroom window. They called police, who closed in stealthily to search for a prowler. They found one—a big, hungry cat perched on a stack of lumber, licking his chops and leering at the family parakeet through the window.

Jellied Salad—Purple Plum Good!



Idaho's Fresh Purple Plums (Italian prunes) are here again—large, sweet, delicious—so good for pleasant munching, sliced with cream and a sprinkling of powdered sugar or a drizzle of honey for breakfast or dessert, in salads of so many kinds. Put them into pies, cobblers, frozen desserts, upsidedown cakes, quick breads; on your canning cupboard shelves as jams, preserves and conserves, spicy relishes.

And, because their season is so short, do stow some away in your freezer. No peeling, no blanching; no worry over fruit turning dark; no fuss in removing seeds, for these are "free stones" and slip right out; no fancy syruping. The prune halves, squared lightly and properly packaged, will keep for months, to enjoy as you do those from today's marketing.

But, fresh or frozen, do try this luscious and beautiful salad. It's "plum good".

- Fresh Purple Plum Jellied Salad**
- 3/4 cup sugar
 - 1/4 cup water
 - 1 package lemon gelatine
 - 1/2 cup orange juice
 - 1 1/2 cups coarsely-chopped Idaho Fresh Purple Plums
 - 1 cup coarsely-chopped peeled apples
 - 1/4 cups seeded white grape halves
 - 1/2 cup coarsely-cut walnuts OR
 - 1/2 cup miniature marshmallows

Bring sugar and water to the boiling point. Dissolve gelatine in the hot syrup. Add orange juice and rind. Chill. When it starts to thicken, stir in remaining ingredients. Pour into oiled individual molds or a 1 1/2 quart mold. Chill until firm. Turn out on cold plate and garnish with crisp greens. Serve with mayonnaise to which has been added a little orange juice and rind, with whipped cream folded in if desired. Yield: 6 to 8 servings.

Bread In A Breeze!



"Coconut raised bread" is so good! Make it often; it's easy to make... surprisingly, any "raised" bread is! To help beginners: (1) Follow recipe exactly—no variations! (2) Turn out on floured board when dough begins to leave sides of bowl. (3) To knead: fold dough over toward you. Then press dough down and away from you with heels of hands. Turn dough around a bit and repeat "kneading" until dough is smooth, elastic and non-sticky. You will be well repaid by beaming faces 'round your table—when you bake your own bread!

- Coconut Bread**
- 1/4 cup butter or other shortening
 - 1 cup hot water
 - 1 package dry yeast
 - 6 tablespoons sugar
 - 1 teaspoon salt
 - 2 cups tender-thin flaked coconut
 - 1/2 cup raisins
 - 4 egg yolks
 - 4 cups sifted flour (about)

Melt butter in hot water; then cool to lukewarm. Add yeast and stir until dissolved; then add sugar, salt, coconut and raisins; mix well. Stir in egg yolks. Add flour to make a dough which can be handled easily. Turn out on floured board and knead until smooth. Place dough in greased bowl and brush surface with melted shortening; cover with cloth and let rise in warm place until doubled in bulk. Turn out on floured board and knead again. Shape into 2 loaves and place in two greased 8x4x3-inch pans. Brush with melted shortening, cover, and let rise in warm place until doubled in bulk. Bake in moderate oven (350°F.) 50 minutes, or until done. Note: About 5 hours are required to make this bread.

Total Farm Production Greatest In History

By H. J. WILLIAMS
Total field crop production for the United States in 1958 is bigger than at any previous time in our history. This record-breaking harvest is due to many factors. Some of these factors include favorable weather conditions, better management by farmers, and contributions of public and private scientists that have developed better seeds, improved fertilizers, better insecticides, and new equipment.

This production achievement is being accomplished through better education of the farmer and

the farm advisor. Considerable credit to this increase is due to better conservation of soil and water resources on the farms. Local Soil Conservation Districts and the Soil Conservation Service have had a part in this conservation movement and can see the results in increased yields on thousands of farms across our nation.

This record breaking yield came about with the least acreage in crops in 40 years. It shows that our farmers are making greater use of the latest technical knowledge. This use of scientific methods together with good weather

conditions has made this great harvest possible.

Large crop yields create problems for the government and for the farmer. Our bulging warehouses and storage bins will mean lower profits per unit for the farmer. It will also mean more headaches for the government in disposing of these surplus crops.

The long range picture looks brighter for agriculture. With a continuous increase in population, greater production is going to be needed to meet the demands for food and fiber. These demands must be met despite continued losses of agriculture land through soil erosion, through super highway construction that takes up to 60 acres of land per mile, industrial expansion, new home developments, etc.

Only through a stepped up soil and water conservation program on our nation's farms, and the use of all technical knowledge available, can we expect to meet the food needs of our people a few generations hence. Our surpluses today indicate that we can better prevent food shortages in the future.

Wm. O. Greene Taken By Death

William Oliver Greene, well-known Blowing Rock citizen, died Saturday afternoon at Watauga Hospital. He was 80 years old.

Funeral services were held at the Ruple Memorial Presbyterian Church in Blowing Rock Monday at 2 o'clock. Rev. Walter K. Keys and Rev. Edwin F. Troutman conducted the rites and burial was in the Evangelical and Reformed Church cemetery.

Mr. Greene is survived by two sons and one daughter, Stanley Greene, Sylvester Greene, and Mrs. Cecil Rhodes, Blowing Rock; a sister, Mrs. C. W. Moody, Lenoir; a brother, H. H. Greene, of Lenoir and three grandchildren.

Mr. Greene was a member of St. Mark's Lutheran Church. He supervised the building of the original Blowing Rock golf course and for 48 years was caretaker for Green Park Hotel. More than 50 years ago he was married to Miss Mabel Greene, who died five years ago.

CHEOPS GETS LIT

Cairo—They've installed neon light inside Cheops. This is the largest of the pyramids and the one tourists enter to view the burial chambers of ancient Egyptian royalty. Heretofore, visitors had to grope by candlelight behind their guides. Candles are still used in the surviving temples.

SERVING IN GERMANY

Augsburg, Germany—Army Pvt. Ulysses L. Moore, son of Mr. and Mrs. Ulysses L. Moore, Route 1, Sugar Grove, N. C., recently arrived in Germany and is now a member of the 24th Medical Company. Moore, an ambulance driver in the battalion's Company A, Augsburg, entered the Army in January 1958, completed basic training at Fort Jackson, S. C., and arrived in Europe in August 1958.

The 21-year-old soldier was graduated from Cary District High School, Cary, W. Va., in 1957.

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Thirty to Fifty Years	.30	3.20	200.00
Fifty to Sixty-Five Years	1.20	4.80	200.00



Paul said to Mr. Ed:

After months of effort, the old merchant at the general store finally collected from a stubborn debtor. "Say on my receipt," said the ornery customer, "that I don't owe you a thing." With painstaking care, the old storeman wrote: "Bearer don't owe the undersigned nothing—and ain't going to."—Ex.

Paul

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BOB AND PAT DUNNING'S DREAM CAR COMES TRUE IN PLYMOUTH'S END-OF-MODEL CLEARANCE SALE

Canny young local couple takes advantage of year's lowest prices

Bob and Pat Dunning had put off buying a car. Budget. Wanted to see what would happen.

Last week as Bob, a commercial artist, was driving to work he noted a sign in a Plymouth dealership reading, "End-of-Model Clearance Sale. Lowest Prices of the Year." "Just," as he says, "for the fun of it," he stopped his car and went in. Chatted with a Plymouth salesman. Couldn't believe his ears.

Bob and Pat own their new Plymouth

now—made the best deal of their lives.

You can, too, if you hurry. This End-of-Model Clearance Sale will be on at your Plymouth dealer's until the last 1958 is sold. All models included, and all at the year's lowest prices. All come equipped with Plymouth's luxurious Torsion-Aire Ride at no extra cost. All feature sleek Silver Dart Styling, Total-Contact Brakes, thrilling sports-car "feel," other Plymouth exclusives. Engine options even include the breath-taking Golden Commando V-8.

Better stop in at your Plymouth dealer's today. If you've been waiting to "see what happens"... it's happening right now!

Don't miss LAWRENCE WELK in TV's newest and brightest musical hour THE PLYMOUTH SHOW every week on ABC-TV. See TV section for time and channel.



Today's best buy... tomorrow's best trade