

Deadline Nearing For Vet Training

Veterans Must Begin Training Program Before Aug. 20

Post-Korea veterans, released from military service before August 20, 1952, had better start making plans now if they intend to enroll in Korean GI Bill training before a fast-approaching deadline, Veterans Administration said.

Under the law, these veterans actually must begin training before this coming August 20, in order to continue afterwards.

For many of the veterans, summer terms in school—getting under way in about two months—will be their last chance to start Korean GI training in time. Next fall's school terms begin too late.

It doesn't pay to wait until the last minute before taking action, VA emphasized.

Once a veteran has decided to train under the Korean GI Bill, he must choose the school and course he wants. He must make certain that the course is GI-approved. Any VA Regional Office can furnish him information on this point.

Then he must be sure that the school will accept him for training.

His next step is to file an application for Korean GI Bill training with the VA, or with the approved school in which he wishes to enroll.

Since all these steps take time, veterans should act promptly to avoid disappointment. For veterans requesting VA counseling to help them decide on an objective and a training program, prompt action is a "must"; the

counseling process adds still another step that is necessarily time-consuming.

VA reminded veterans that the August 20 deadline applies to veterans planning to take on-the-job and on-the-farm training, as well as to those who intend to go to school. This August's cut-off date applies only to veterans who left the service on or before August 20, 1952, VA said. Veterans separated after that time have two years from the date of their separation in which to begin Korean GI training.

After Easter Ham By MARTHA STILLEY Virginia Electric & Power Co. Home Economist

The secret of using up all your left over ham without provoking protests from your family is to work it into tempting luncheon dishes, salads, sandwich spreads and before dinner appetizers, rather than just serving it again and again in the original form as the main course of your big meal of the day. With a little thought, your left-overs become plan-overs which will add zest and interest to your after Easter menus.

Ham and Cheese Roll-ups

8 slices ham
8 slices bread with crusts removed
Melted butter or margarine
Mustard
8 slices American cheese
Cover slices of ham with bread slices. Brush with melted butter and a thin coating of mustard. Top with

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cheese slices and roll, jelly-roll fashion, with ham on outside. Secure with toothpicks or metal screwers. Broil 5-8 minutes.

Ham Waffles

Sprinkle 2 tablespoons finely diced, cooked ham over your favorite waffle batter just before closing the iron. For your breakfast menu, spread waffle with hot orange marmalade; for a fancy luncheon, top the ham waffle with cooked asparagus spears and cover with a tangy cheese sauce.

Upside-down Ham Loaf

¼ cup shortening
½ cup brown sugar
6 slices pineapple
3 cups ground cooked ham
½ cup dry bread crumbs
1 teaspoon dry mustard
1 teaspoon salt
1 small onion minced
3 eggs beaten

Spread bottom of 8-inch skillet with shortening and sugar which have been blended together. Arrange pineapple on sugar, using whole or half slices. Combine ham, eggs, crumbs and seasoning. Place in skillet on top of pineapple mixture. Cover tightly and place on large unit. Turn switch to simmer for 45 minutes. Or, bake loaf uncovered in oven at 350 degrees for 45 minutes. Serve up-side on platter. Miscellaneous suggestions for left-

over ham:

1. Add chopped ham to hot potato salad.
2. Mix chopped ham with eggs for scrambling.
3. Sprinkle finely chopped ham on top of your French omelet before you fold it over.
4. Cut ham in neat sticks and add to your tossed salads.
5. Chop ham finely and add to muffin batter.
6. Use left over ham bits in your macaroni and cheese casserole or in scalloped potatoes.
7. Stir chopped ham into Spanish rice.
8. Serve creamed ham over chow-

mein noodles.

9. Drop cubes of ham in cream of celery soup, in split-pea soup, in corn chowder.

10. Grind leftover ham and use for filling pinwheel biscuits.

Impartiality is the life of justice, as justice is of all good government. —Justinian.

CATHOLIC SERVICES

Every Sunday (except first Sunday of every month when first mass is in Palace Theatre, Windsor, at 8 A. M.), the Holy Sacrifice of the Mass is celebrated at 8 and 11 A. M., in St. Ann's Catholic Church, Edenton, stated Father John Beshel, pastor. Week-day Masses at 7:30 A. M.

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NOTICE TO TAXPAYERS

By order of the Town Council, on Monday, May 10, I will advertise for sale for taxes all property on which the 1953 tax and paving assessment has not been paid, the date of sale being Monday, June 14, 1954.

Please pay your taxes before May 10, and thus avoid having your property advertised for sale.

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