

# Locals On Tour Of Northwest

By Elizabeth Johnson, Editor

*Editor's Note: Miss Johnson is on a tour of the mid and northwestern sections of the United States and parts of Canada this summer. This is the second in a series of reports of the activities of the group which includes Miss Adelaide Johnson and Mr. and Mrs. Arch Wilson of Louisburg.*

Pendleton, Oregon—July 30—Twelve states away from home, we are tonight in Pendleton, Oregon.

Since we left Mitchell, South Dakota Wednesday, July 24, we have toured through all kinds of terrain. On Wednesday, we traveled into the famous South Dakota Badlands, a wild rugged and beautiful country, rich in tales of Indian wars and early western history. These Badlands form a section where terrific erosion has taken place and for miles this erosion displays various colors, greys and brownish reds, according to the lime or iron contents of the layers of soil. Then into Wyoming on Friday where we traveled through rich cattle country.

Saturday, Sunday and Monday gave us sights of Yellowstone National Park and Grandteton National Park in Wyoming where we saw many natural wonders: geysers, volcanoes, beautiful lakes, hot springs, bears, deer and chipmunks.

On Sunday after an hour and a half boat trip across the Yellowstone Lake, we headed to Jackson Hale country, a place of natural beauty, bold and unspoiled in a valley in the sky. At most of these places we were at 9 and 10 thousand feet altitude. Spent the night at Old Faithful Inn and saw Old Faithful erupt several times, sending steam and vapor far into the air. In fact, the whole area around the Inn was spotted with holes in the ground "just a steaming."

Monday found us crossing the Continental Divide several times as we left the parks and crossed the tip of Montana and traveled into Idaho through the Snake River Valley where fields of Irish potatoes and sugar beets abound. In the afternoon we visited the Crater of the Moon National monuments, an area of Idaho where a crater erupted about 1600 years ago and for miles the land is covered with lava. This, most of the group had

never heard of; but believe me, it is an ugly sight.

Monday night was spent in Sun Valley, Idaho, the famous and popular sports center in the west. This is beautiful skiing country.

Today we had a long ride into Oregon arriving at Pendleton for the night.

## SIDELIGHTS

In Deadwood, South Dakota, we were privileged to watch the re-enactment of the historical "Trial of William McCall." The jurors were empaneled and the lawyer for the state requested that 6 additional jurors from the audience be called. Our Arch Wilson was called and as he was being sworn in, the sheriff pulled a bottle of booze from Arch's pocket. The lawyer

asked if he brought it with him or did he buy it there. The answer was "he brought it from Franklin County, North Carolina." To this the lawyer said "I thought so, from firsthand knowledge I knew the liquor around here didn't smell like this" And the trial went on.

We visited Mt. Rushmore where the heads of four presidents are carved in the stone mountain and then rode to the game reserve lodge where most of the group ate a buffalo dinner and it really was good.

At Spearfish, S. D., we attended the "Black Hills Passion Play" and at Cody, Wyoming we went to a rodeo and visited the Cody (Buffalo Bill) Museum which was a favorite of the group.

# Franklin Native Is Cited For Service At Rocky Mt.

A Franklin county native is making an outstanding name for himself as assistant Chief of the Rocky Mount Fire Department. John P. Sykes, a graduate of Gold Sand High School, was featured recently in an article published in the Rocky Mount Telegram.

Sykes, born in Franklin County February 24, 1924 was described as "one of Rocky Mount's most learned protectors". A veteran of U. S. Army service from 1944 to 1946, Sykes moved to Rocky Mount in 1947 and joined the city's engineering department. He joined the fire department on December 1, 1949.

Sykes was promoted to Captain on March 15, 1958 and has held his present position as assistant Chief since February, 1966. Primarily, his duties are to assist the chief in all activities of the department specifically in proper manpower, equipment and fire operations.

Sykes has attended a number of schools including courses at the University of Maryland, Seymour Johnson Air Force Base, Goldsboro, East Carolina University, Wilson County Technical Institute and several state fire schools. He is the only member of the Rocky Mount department to graduate from the Municipal Fire Administration School at N. C. State University.



JOHN P. SYKES

tration School at N. C. State University.

Sykes is married to the former Thelma Denton of Nash County and they have one child, Dianne, age six. He has been a staunch supporter of the Men's Bible Class of the First Baptist Church, of which he is a member.

The Franklin native is also active in community affairs in Rocky Mount and lists hunting as his one and only hobby.

In summing up his job, Sykes says, "Fire service gives each individual member an opportunity to serve his fellowman in his daily work by helping to protect lives as well as property."

## Knew It

Landlady (who is a very bad cook) "I hope you like the pudding sir, I made it out of my own head."

Long Snuffering Boarder: "No need to tell me that."

Landlady: "How is that, sir?"

Boarder: "I can taste the sawdust."

# In The Service Of Uncle Sam

EDWIN C. MURRY



JAMES W. PAYNE, JR.

SAN ANTONIO—Airman James W. Payne, Jr., son of Mr. and Mrs. James W. Payne of Rt. 2, Franklinton, N. C., has completed basic training at Lackland AFB, Tex. He is remaining at the Air Force Technical Training Center for specialized schooling as a security policeman. Airman Payne is a graduate of Franklinton High School.

CHARLIE E. WEST

FT. BRAGG, N. C. (USATCI)—Army Private Charlie E. West of Company B, 8th Battalion, 2nd Brigade, son of Mr. and Mrs. Spencer West of Louisburg, N. C., has scored "expert" with the M-14 rifle in the final stage of basic combat training at Ft. Bragg.

He achieved his "expert's badge" by hitting 60 or more targets out of a possible 84 while firing on the Army Training Center's Record Firing Range.

ELLIS ALSTON, JR.

FT. BRAGG, N. C. (USATCI)—Army Private Ellis Alston of Company B, 8th Battalion, 2nd Brigade, son of Mr. and Mrs. Ellis Alston of Rt. 1, Box 197, Castalia, N. C., has scored "expert" with the M-14 rifle in the final stage of basic combat training at Ft. Bragg.

He achieved his "expert's badge" by hitting 60 or more targets out of a possible 84 while firing on the Army Training Center's Record Firing Range.

ALBERT J. SPIVEY

FT. BRAGG, N. C. (USATCI)—Army Private Albert J. Spivey of Company A, 9th Battalion, 2nd Brigade, son of Mrs. Martha M. B. Spivey of Rt. 4, Box 49C, Louisburg, N. C. has scored "expert" with the M-14 rifle in the final stage of basic combat training at Ft. Bragg.

He achieved his "expert's badge" by hitting 60 or more targets out of a possible 84 while firing on the Army Training Center's Record Firing Range.

# About Your Home

A question a great many homemakers are asking about now is: "Should I or should I not blanch vegetables to prepare them for the freezer?"

We think vegetables should be blanched. There is a strong argument in favor of this process, and, actually, it is not difficult to do. Blanching stops the deterioration of vegetables due to respiration. It nearly sterilizes the vegetables. Loss of vitamins A, B1, B2, and C are retarded during storage.

Scalding not only retards undesirable changes before freezing, but inhibits the development of off-flavors during cold storage and thawing. The characteristic color of a vegetable is "fixed" by blanching.

Speed is important in every step in the process of preparing vegetables for freezing. Allowing vegetables to stand around for more than a few minutes at any stage will result in loss of flavor, color and vitamins.

There is always the possibility that the product may become contaminated with micro-organisms if not handled with speed and care. Properly blanching vegetables in steam or hot water will inactivate the catalyst and other enzymes which cause spoilage, flavor loss and color loss.

Never carry out the blanching process long enough to cook the vegetable to any degree. Vegetables as they come from the blancher are hot, and if allowed to remain hot will lose flavor, color and vitamin C. They must be cooled at once after they are removed from the blancher and placed at once in the quick-freeze unit of your deep freezer.

Preachers may not be perfect but they are working toward perfection and we don't know of a better pursuit in life.



LEONARD CRANFORD

Junior Officer Candidates Luther G. Leonard of Louisburg (left) and Delbert M. Cranford of Asheboro study the 30 calibre machine gun during a familiarization course at the National Guard's North Carolina Military Academy at Fort Bragg. The candidates have just entered Class No. 11 which is scheduled to graduate next year. (Photo by Sgm. J. L. McGhee, NCARNG).

## He's Wrestling

He's "Wrestling"

A lady opening her icebox spies a drunk there.

Lady: "What are you doing in my icebox?"

Drunk: "This is a Westing-

house, isn't it?"

Lady: "Yes."

Drunk: "I'm just 'wrestling'!"

Passion and defiance seldom solve a problem.

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"Why, son?"

"Well, every time I get the thread near the eye, it blinks."



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