

# "Souper" Sausage Sandwich For An Easy Supper



These warm summer evenings, you may feel a bit sorry for yourself if you're cooking a hot supper in the kitchen while the rest of the family is enjoying the soft breezes outdoors. No need to cook up a storm! The family will get just as much enjoyment from a hearty hot sandwich as a complete meal... especially if you serve the food outdoors.

So get set for easy summer suppers with this "Souper" Sausage Sandwich. Cook sausage, mushrooms, onion, oregano, and garlic until meat is well done. Add a quick sauce of condensed tomato soup to season and moisten the mixture. Using canned soups for sauces speeds up food preparation and gets you out of the kitchen fast! Spoon the sausage-soup mixture onto bun halves; add cheese slices and broil. Garnish hot sandwiches with green pepper rings.

Include crisp relishes; celery and carrot sticks and little green onions fresh from the garden. For hearty eaters, add "chips" (frozen French fries heated and browned in a skillet) wrapped in waxed paper cones. Serve big mugs of chilled spiced cocoa garnished with shipped topping and cinnamon stick stirrers.

## "SOUPER" SAUSAGE SANDWICH

- 1 pound bulk sausage
  - 1 can (2 ounces) sliced mushrooms, drained
  - 1/2 cup chopped onion
  - 1 1/2 teaspoons oregano, crushed
  - 1 large clove garlic, minced
  - 1 can (10 1/2 ounces) condensed tomato soup
  - 2 hamburger buns, split and toasted
  - 4 slices (4 ounces) Mozzarella cheese
  - 4 green pepper rings
- In saucepan, cook sausage, mushrooms, onion, oregano, and garlic until sausage is done. Stir to separate meat. Spoon on buns; top with cheese. Broil 4 inches from heat about 5 minutes until cheese melts. Top each with green pepper ring. Makes 4 sandwiches.

"Souper" Sausage Sandwiches make an easy supper for a warm summer night and get you out of the kitchen fast! Use condensed tomato soup for the "souper" sauce. Serve hot sandwiches at the backyard picnic table along with paper cones of hot "chips" (French fries) and crisp relishes. Top cups of chilled spiced cocoa with whipped cream; add a cinnamon stick stirrer.

### Other Recipes

**STREAMLINE SALADS** with "V-8" low-cal salad dressing. Combine 1 can (12 ounces) "V-8" juice, 2 tablespoons vinegar, 1 teaspoon prepared mustard, 1 teaspoon Worcestershire, and a dash of paprika in a jar. Shake until blended. Makes 1 1/2 cups dressing... with 5 calories to each ounce (2 teaspoons).

**DOUBLE CHANCES** for success by combining two delicious soups. In a saucepan, combine 1 can (10 1/2 ounces) condensed cream of chicken soup and 1 can (11 ounces) condensed bisque of tomato soup. Gradually blend in 1 soup can water and 1 soup can milk. Heat; stir now and then. Makes 4 to 6 servings.

**IS LUNCH A PROBLEM** now that kids are home from school? Keep soup on hand and you'll never be at a loss for good noontime meals. In a saucepan, cook 2 slices of bacon until crisp; remove and crumble. In 1 tablespoon drippings, cook 2 tablespoons chopped onion until tender. Add 1 can (10 1/2 ounces) condensed chicken 'n dumplings soup, 1 soup can water, and 1/4 cup chopped canned tomatoes. Heat; stir now and then. Garnish with bacon. Makes 2 to 3 servings.

## Ice Cream Takes The Cake



Ice cream and parties go together naturally and often, but seldom so elegantly as in this high-style cake. It's triple-decked with strawberry, vanilla and Dutch chocolate ice creams crowned with clusters of whipped cream rosettes. Nestle a plump strawberry amid the whipped cream; wreath with more strawberries and sprigs of mint... and the Borden Kitchen bets ice cream will still be king of the party.

### Ice Cream Party Cake

- (Makes one 8-inch cake OR 8-10 servings)
- 1 pint each: Lady Borden strawberry, vanilla and Dutch chocolate ice cream
  - 2 cups (1 pint) heavy cream
  - Fresh strawberries, hulled and halved
  - Few sprigs fresh mint

Line the bottom of an 8-inch spring-form pan with a double thickness of waxed paper. Place in freezer for at least 2 hours or until thoroughly chilled. Let each ice cream soften at room temperature for about 15 minutes. (Note: Do not allow ice cream to melt to a liquid.) Spread softened strawberry ice cream evenly into well-chilled pan. Return to freezer for about 15 minutes or until ice cream is firm to touch, but not frozen solid. Whip 1-1/4 cups of the cream until stiff. Spread about one cup of whipped cream over strawberry ice cream. Return to freezer for about 30 minutes, or until whipped cream is firm enough to touch. Repeat procedure with remaining 2 ice creams and whipped cream. Freeze ice cream cake about 12 hours, overnight or until solid. To serve, remove side of pan; invert onto a well-chilled serving dish. Remove pan bottom; carefully peel away waxed paper. Return to freezer. Whip remaining 3/4 cup cream. Using a decorators' pastry bag fitted with a star tip, pipe rosettes on top of cake. Garnish with strawberries and mint.

**A LITTLE "THIS AND THAT"** added to Scotch broth makes a great summer soup. The "this" is mushrooms and the "that" is parsley. In a saucepan, cook 1 can (2 ounces) sliced mushrooms, drained, in 1 tablespoon butter or margarine. Add 1 can (10 1/2 ounces) condensed Scotch broth, 1 soup can water, and 2 tablespoons chopped parsley. Heat; stir now and then. Makes 2 to 3 servings.

**LONG LIVE THE KING**... canned chicken a la King that is. Served with asparagus spears and buttered toast, it's fit for the royal court. Heat 1 can (10 1/2 ounces) chicken a la King. Cook 12 fresh asparagus spears or a 10-ounce frozen package. Take 4 slices of buttered toast and lay 3 asparagus spears on each piece; pour a la King over. Makes 4 servings.

**INDOOR-OUTDOOR HEARTY HASH.** When inside: cook 2 strips bacon until crisp; remove and crumble. Cook 1/2 cup chopped onion in bacon drippings until tender; pour off drippings. Combine bacon, onion, 1 tablespoon prepared mustard, and a generous dash of basil. Cut 1 can (15 1/2 ounces) corned beef hash into 8 slices. Spoon bacon mixture in center of 4 slices; top with remaining slices. Press edges of patties together. Brown in skillet until crisp on both sides. Makes 4 servings. When cooking outdoors follow same procedure and brown in heavy skilled 4 inches from glowing coals.

**GRAVY-POWERED** sandwiches are great for the celebrating out-of-school crowd. Toast 6 slices of bread and cut in half diagonally. Slice 1 can (12 ounces) luncheon meat into 12 slices and place on baking sheet. Heat at 350 deg. F. for 15 minutes. Meanwhile, in saucepan, combine 1 can (10 1/2 ounces) mushroom gravy and 1 can (8 ounces) pineapple tidbits, drained. Heat; stir now and then. For each sandwich, alternate 3 pieces toast and 3 slices meat overlapping each. Pour gravy over sandwiches; garnish with peanuts. Makes 4 open-face sandwiches.

**ADD A COOL NOTE** to a summer day with chilled Coral Sea Soup. Chop 1 cup of peaches and set aside. In a saucepan, combine 1 can (10 ounces) frozen condensed cream of shrimp soup and 1 soup can milk. Heat; stir now and then. Do not boil. Combine with 1/2 cup peaches in blender. Blend until smooth. Chill about 4 hours. Add remaining peaches. Garnish with toasted coconut. Makes 3 to 4 servings.

People who talk about religion all the time often fail to understand its true meaning.

We have never been able to figure out the attraction which draws some couples together.

**CARPET NEEDS VISIT TAYLOR'S FLOOR COVERING SHOP FEATURING**

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**H.C. TAYLOR**

HARDWARE FURNITURE

## ESEA Summer Students Present Program July 2

(Frk. B.W.) Summer school students in Franklinton, who participated in the ESEA Title I Cultural Enrichment project during the month of June, presented a program for their parents and friends Wednesday, July 2, at B. F. Person-Albion Auditorium.

The program consisted of the children singing, dancing, reciting, playing instruments and participating in games.

There were 70 children enrolled in the program with attendance being 99%. There were requests for other children to participate but due to limited funds the enrollment could not be increased.

Title 1 of the Elementary Secondary Education Act of 1965 authorizes federal support to local public education agencies for special educational programs for educationally deprived children in attendance areas where low-income families are concentrated.

Since much learning is based on the ability to communicate, appreciate and respond, an enrichment program stimulates areas of growth which erase the void in the culturally deprived child's life. The month long program in Franklinton was dedicated to this endeavor. This program was a supplement to the regular ESEA school program.

Mrs. Cornelia Gordon served as director and Mrs. Fay Timberlake as secretary. Other personnel was as follows: Mrs. Janet Spann, Humanities Teacher and her assistant was Mrs. Violet Secor; Miss Jean Forsythe, Art Teacher, assistants Miss Cindy Secor and Miss Emma Fishel and Miss Patricia Edgerton; Miss Mabel Hill, Music Teacher, assistant was Miss Betty Jean Alston; Mrs. Mabel Wilder, Cafeteria Manager, assistant was Mrs. Annie Alston. Misses Fishel, Edgerton

and Alston were Neighborhood Youth Corps enrollees.

A parent involvement committee was instrumental in getting the students (which were in grades one through three) to and from school and assisting with the program in many ways.

Mrs. Gordon stated that the program was a success. The attendance was one indication; the students had experiences that they had never had before; there was achievement in many areas. Because of the support of the people in the Franklinton Township the program was most effective.

Mrs. Gordon has received written requests for the program to be conducted in the summer of 1970.

## Reunion

The Johnson Clan, descendants of Timothy Adkins Johnson, will hold their 7th annual reunion Sunday, July 20, at the Spring Hope Community Building, Spring Hope, N.C.

Registration will begin at 10 a.m. with Hubert Johnson presiding over the register. The program will begin at 11:00 with Bonnie D. Bunn presiding. Picnic lunch will be served at noon.

Speaker will be Dr. John Henry Bunn of Goldsboro, one of the 15 surviving grandchildren of Timothy Adkins Johnson.

Historical records tracing the family tree will be on display. The clan has met yearly since 1963.

Reunion officers are Bonnie D. Bunn of Whiteville, President; Daniel Johnson, Jr. of Bailey, Vice President; Mrs. B. M. Riggins of Wendell, Secretary-Treasurer; Mrs. Luther B. Bunn of Bethesda, Maryland, Historian; and Hubert Johnson of Spring Hope, Assistant Historian.



**COOL**—Baseball-printed sleepers in light and airy cotton provide pre-Little Leaguers with summer comfort. By Carter's, the elastic-back pants are snapped to the top with securely closed fasteners.

## Uzzell Named As College Trustee

William E. Uzzell, president of Royal Crown Cola Co., Saturday was elected a member of the Board of Trustees of Birmingham-Southern College in Birmingham, Ala.

Uzzell was elected to the board during the annual sessions of the North Alabama and Alabama-West Florida Conferences of the United Methodist Church.

Birmingham-Southern College is a four-year, liberal arts college located in Birmingham, Ala. A Methodist Church-related institution, the 112-year-old college has an enrollment of 1,100 students.

A resident of Columbus, Uzzell also serves as a director of the First National Bank of Columbus and of Royal Crown Cola International Ltd.

A native of Louisville, N. C., Uzzell received a B.S. degree in commerce from the University of North Carolina in 1932. Following graduation, he was associated with Sears, Roebuck and Co. and in 1938 joined Royal Crown.

With the exception of three years in the U. S. Navy during World War II, Uzzell has been continuously associated with the Royal Crown Cola Company.

Uzzell is married to the former Francis Hill of Columbus and they have two children.

## Franklin M Hospital Notes

The following were patients in the hospital Tuesday morning:

- PATIENTS: Susan Temperance Alston, Louisburg; Rose West Aycock, Louisburg; Herman Bartholomew, Louisburg; Joseph Thomas Best, Louisburg; Louise Jelks Boone, Castalia; Margaret Hunt Boyette, Louisburg; Laura Ann Brooks, Franklinton; Rhea Gambill Bulluck, Louisburg; William James Burnette, Castalia; Baby Boy Carroll, Louisburg; Otha Edwards Carter, Wake Forest; James Wallace Chamblee, Louisburg; Irene Morgan Collins, Louisburg; Sam Buck Debnam, Louisburg; Lelia E. DeLoach, Louisburg; John Burt Denton, Louisburg; Mattie Beck Dickerson, Louisburg; Robert Dickerson, Louisburg; Lena Levister Fogg, Louisburg; Pattie Lou Gilliam Foster, Louisburg; Zebulon Vance Harrell, Louisburg; Frances Reams Harris, Warrenton; Sallie Bell Harris, Louisburg; Linsay Ray Harrison, Louisburg; Henry Hedgepeth, Louisburg; Frances Gresson Holland, Louisburg; Maggie McGee Horton, Louisburg; George Irvin Hunt, Louisburg; Mary Clemons Jeffreys, Franklinton; Judy Cyrus Leonard, Castalia; Baby Girl LaPrade, Louisburg; Terrence Lynch, Hollister; Connie Ruth Mann, Zebulon; Bessie Bailey May, Louisburg; William Ernest Medlin, Louisburg; Anthony Low Mitchell, Franklinton; Adrian Murray, Sr., Zebulon; Estelle Tharrington Perkeron, Spring Hope; Jean Carol Perry, Zebulon; Lois Tucker Perry, Louisburg; Juanita Willis Plessants, Louisburg; Grace Edwards Privette, Castalia; Cornelia Howell Richards, Louisburg; William Robert Richards, Sr., Youngsville; Lucindy Silver Richardson, Louisburg; Robert Lafayette Robbins, Louisburg; Annie Evans Stallings, Louisburg; Florence L. Stallings, Louisburg; William Strother, Youngsville; Willie Thomas, Louisburg; William Robert Thornton, Nashville; Bernice R. Trader, Louisburg; William H. Valentine, Louisburg; Bennie Thomas Wester, Louisburg; Mae Wilson Wheeler, Franklinton; Mildred Harris Wheeler, Franklinton; Joseph Tucker Williams, Franklinton; Josh Albert Wilson, Franklinton; Cornelius Harnett Clifton, Jr., Louisburg.

## Legislative Report

By: Rep. James D. Speed

**RALEIGH** -- Among a number of other measures affecting agriculture in North Carolina, we in the 1969 General Assembly have enacted a bill which I believe will provide substantial savings to our farmers, especially those in tobacco growing areas.

This is Senate Bill 603 which will eliminate sales taxes on certain important agricultural chemicals such as MH-30, cotton defoliants and others widely used in crop production. This tax previously has been approximately 50 cents per gallon on MH-30, which is just one example of how much the savings will be. As chairman of the House Agriculture Committee I supported this measure to the fullest extent. The bill eliminating these sales taxes will become effective next January 1, before the next year's growing season.

**TOBACCO TAX** -- I was counted among one of 35 House members who voted consistently against a state tobacco tax during this prolonged controversy and finally on the House floor. I had pledged my constituents that I would oppose any tax on tobacco even before the General Assembly convened just as Governor Scott and many other legislators had promised. I am glad to say it did not become necessary for me to break that pledge nor go against my word.

The ridiculous thing of the whole matter, as it appears to me, is that no one was able to prove that this tax was needed. The budget, or the Biennial Appropriations Bill, already passed the House and Senate, showed an increase of more than 30 per cent over the last biennium and was in a record amount. However, even with this substantial increase it is my feeling that the budget could have been, and should have been, balanced without imposing a tobacco tax.

With a present credit balance of approximately \$75 million along with a predicted 15% increase in revenues for the 1969-71 biennium I believe the state could have been able to absorb all necessary spending without any state tax increase.

**INTEREST** -- I also voted against increasing the legal maximum interest rates on loans. Even in its so called "watered down" form the new interest rate schedule seems unjustifiably too much for people to pay. Excessive cost of money can very easily slow down agricultural production, the building of new homes, industrial growth and the general progress which our state needs to promote.

**TECHNICAL** -- I am especially pleased that authorization to establish a technical training school in Vance County has been approved. This institute will serve the surrounding area including Franklin and Warren counties and provide special training to many of our young people to enable them to qualify for skilled jobs. This greater availability of skilled labor will certainly promote industrial growth and a healthy economy.

Many leading citizens had a part in this effort and are due credit for convincing the proper authorities and the Advisory Budget Commission of this need. I am pleased to have given my support along with Rep. Church and others who participated.

Two other bills that I introduced have been enacted into law: House Bill 1120 making it unlawful to obstruct streams and House Bill 367 to permit tax deductions for contributions to Rescue Squads, Volunteer Fire Departments and the Civil Air Patrol.

**LEGISLATIVE PAY INCREASE** -- I voted against a bill to provide a retroactive pay raise of \$5.00 per day for legislators. The present legislative pay is sufficient and in a time when taxes have been increased to meet other needs, I feel that it is more reason to leave the pay as is. This is a type of spending along with much other that could have been avoided and reduced the need for more taxes. The bill passed the House on a 50 to 39 roll call. Rep. Church and I were among the 39 who voted no.

Some actions of this General Assembly have been, in my opinion, unwise and bad. At the same time, I feel much has been done which will prove to be constructive.

This space paid for by the writer of this newsletter.

Pd. Adv.