

## Brintnall's Roses Win First Place At Show In Greenville

With more than 1,000 blooms, or twice the number ever entered in previous shows, the third annual Greenville Rose Show of the Men's Garden Club of Greenville was opened to the public yesterday afternoon for a two-day run in the old First National Bank Building on South Main Street. The event will be open again today from 1:30 until 7 p. m.

With more than 80 exhibitors bringing their finest to the show hall yesterday before noon, the show committee was pressed to the limit to get the show in order for the judges at the appointed time.

As it was, interested spectators waited for some moments for the completion of the ribbon-handing out procedure.

A. W. Brintnall of Tryon, N. C., well known rose fancier, won the sweepstakes award and also saw his Dainty Bess specimen adjudged as queen of the show.

For winning the sweepstakes, Mr. Brintnall won the first leg on the McKissick silver bowl, offered to the exhibitor scoring the most points. Three sweepstakes must be won to get permanent possession.

The exhibit was set up on the second floor of the building, the ground floor being reserved for the educational part of the show. On the first floor, rose culture demonstrations, commercial exhibits and a colored movie on growing roses are scheduled at intervals for those interested in the culture side.

The Men's Garden Club leaf-grinding machine is also on exhibit.

Attendance at the show was excellent in the opening hours of the public viewing of the event yesterday and Chairman Roger Bourland looked for a record number to see the exhibits before closing time today.—Greenville News.

Cpl. and Mrs. Howard Harrison of Wilmington and Camp Lejeune are spending a week with Cpl. Harrison's parents, Mr. and Mrs. O. C. Harrison.

## THE SALAD SEASON

is here and with all the tender, fresh greens to tempt us, we offer our Vinegars, Herbs and Spices to make the meal complete. Here are some:

Beau Monde  
Poultry Seasoning  
Thyme  
Rosemary  
M S G  
Chili  
Curry  
Tarragon  
Fines Herbes  
Sweet Basil  
Marjoram  
Poppy Seed  
Oregano  
Garlic, onion and celery salt  
Paprika  
Cayenne  
Whole, cracked and  
Ground Pepper  
Parsley, shredded and whole  
Grinder Salt—that is salty!  
Bay Leaves  
Sage  
Cinnamon  
Whole and ground Cloves  
Summer Savory

Also Sweet Basil, Eschalot, Garlic and Tarragon Vinegars for your dressing.

For those who do not care to make French Dressing we offer you the Hickory Hill French Dressing. This is a well blended dressing and ready to use. Good for the emergency shelf!

## BLUE RIDGE WEAVERS