### AY, SEPTEMBER 6, 1961

vs From

spital

Memorial

## THE STATE PORT PILOT, SOUTHPORT, NORTH CAROLINA

## Southport Church Census Blank

as a medical patient. Emerson Fulford of Supply was a medical patient from Friday until Sunday. James Ganey of Leland spent Thursday until Monday as a medical patient. Thomas Edward of Southport was a medical patient from Friday until Tuesday. Mrs. Minnie Lee Spencer of Southport entered on Friday as

Carlyle of Ash en- a medical patient. day as a medical Mr. and Mrs. Dewey Sibbett of Ash announce the birth of a son

num of Bolivia was on Friday. E. G. Sinclair of Long Beach tient from Monday entered on Saturday as a medical Milliken of Shallotte patient.

Mrs. Alma Hewett of Shallotte onday as a medical entered as a medical patient on ett of Ash was a Saturday.

t from Monday un-Mrs. Doris Gore of Ash entered on Saturday as a medical patient. of Ash spent Mon-Mrs. Dora Granger of South-

nesday as a medical port entered as a medical patient on Saturday. Mrs. Nita Moore of Winnabow dges of Southport

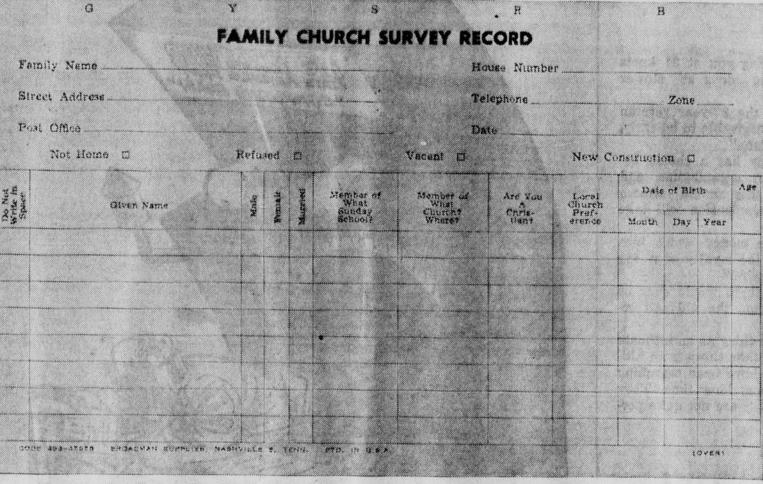
patient from Tues- spent Saturday until Monday as a medical patient.

Saturday.

day as a medical patient. turday.

esday until Friday bow entered as a medical patient

KIMBALL'S niture—Maytag & Frigidare Appliances 4-6998 Shallotte, N. C. HUBERT BELLAMY, Prop.	Steak is mighty fine eating, any time, any place. But when it is barbecued out- of-doors and comes sizzling, hot from the grill, then steak is food fit for the gods. What kind of steak shall it be? If you are not sure about the selection, have a small conference with the meat-man.
dtown Super Market and	
Shopping Center	Good beef has a bright-red color, when fresh. If it has been aged, then the color is slightly
JUNCTION HI-WAY 17 and 211	have not been aged. There should c be a generous edge of fat on the
G. W. KIRBY & SON SUPPLY, N. C.	colored, firm and flaky. In addi- tion, good quality meat will be well marbled, flecked or streaked with fat. The choice cuts to barbecue are porterhouse, sirloin, T-bone, club.
HEADACHES By DR. ROGER W. PRICE	on Sunday. Herbert Simmons of Southport entered on Sunday as a medical patient.



Above is the Church Family Survey blank to Sunday afternoon. Each family is asked to clip this form, fill it out, and leave it in an easily accessible

vidual filet mignon.

ut in the meat, near the bone.



A friend and I were discussing to a wide variety of soil types as the collard the other day because long as they are well drained. of his interest in this important Why is the sweet potato called southern crop of the Potherbs and a "Yam" in the South? Do you Greens family. Bontanically the know the answer to this one? I collard is a Brassica (B. Oleracea) am not sure that I do, but here and classed as a cool season crop. are some facts that may be of There are certain varietal dif- interest.

ferences in which my friend was interested. Some of the varieties potato are members of different have a more marked heading ten- plant families and so are not even dency than others, such as the closely related. (Morris) Improved Heading. This

selection and is outstanding for to 60 pounds and above) someflavor. Vates, on the other hand, what similar to the Irish potato is also a good variety of the open. leaf or loose heading type. The stitute an important source of tenderness and flavor in the heading type develops as a result of ericas, the West Indies, Pacific the folding and blanching of the islands and tropical areas of Asia. center leaves.

popular vegetables grown in potatoes. southern gardens and is coming more and more inteo demand on mended that the vines be sunorthern markets. It will with- rorted on stakes or a trellis or stand a greater range of tempera- the yard or garden fence. Howture than perhaps any other vege- ever, the crop may be grown table crop grown in the South. without supports on well drained In addition, this crop is adapted | soils.

The true yam and the sweet The edible species of yams provariety was developed by careful duce starchy roots (sometimes up

in taste and food value. They confood in tropical areas of the Am-Yams may be baked, boiled or The collard is one of the most fried much the same as Irish

For highest yields it is recom-



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