THE WARREN RECORD

Soda Jerker's

Habitat Is

Threatened

drying up.

and root beer.

ers.

Mrs. W. R. Woodall poured

Birth

Mr. and Mrs. W. Lunsford

Mr. and Mrs. Wilson Bolton

Maria Parham Hospital, Hen-

ATTEND FUNERAL

renton.

WASHINGTON- That "old

faithful" of Main Street, the

drug store soda fountain, is

Changing times and tastes

have taken the fizz out of this

ion. Across the country, drug

stores are ripping out their

soda fountains as money los-

In their places go plastic-top-

ped lunch counters, show cases

jammed with beauty aids, or

displays of lawn furniture.

New drug stores bulge like

a bazaar, but banish the nostal-

gic fragrances of cherry syrup

buy their soft drinks, ice cream,

and chocolate topping at the

neighborhood supermarket and

take them home, sometimes

concocting their own special-

ties with kitchen blenders, the

National Geographic Society

Casualties Mount

Calorie counting has also

taken casualties among the soda

Soda fountain regulars now

once great American institut-

Warrenton, North Carolina

Teachers Conference Held At Greensboro

The annual occupational con-Sessions. ference for Home Economics Teachers and the North Carolina Vocational Association

of Occupational Education, Mrs. Helen Westlake, Author, lecturer, teacher at Wheaton, Illinois, and Mrs. Elizabeth Koontz, Advisor to President Nixon on Women's Employment, were featured speakers during the conference and meeting.

Louise Swann, Home Economics Education Consultant, in one of the Curriculum Group

Attending from Warren County were Emily Burt Person, Mrs. Lavine McGrier, Mrs. Julia Townes of John Graham High School; Mrs. Esther Delbridge and Mrs. Ophelia Davis of Norlina High School.

PAGE 3

College To Open LOUISBURG - Louisburg

College will begin its 1970-71 academic year on August 23, with around 800 students expected. The 450 freshmen start in their orientation program Sunday afternoon. All students will register August 26 and classes will begin August 27.

A faculty business session will be held August 21, with the college buffet dinner that evening.



meeting, Home Economics Division were held at the University of North Carolina, Greensboro on Aug. 9-12. "Changing Curricula for

Dr. Charles J. Law, Director

Emily Burt Person assisted

Changing Human Needs" was the theme for the conference.

1/2 cup pasteurized process cheese spread 1 1/2 cups fine potato chip crumbs 6 enriched frankfurter buns, toasted Butter 1/2 cup finely chopped onions

1/2 cup mustard sauce Heat wieners 5 to 8 minutes

kraut. Omit part of the salad

Cheese Pup

dressing and mustard.

6 wieners

The Tar Heel Kitchen

By MISS YORK KIKER

N. C. Dept. of Agri.

Marketing Home Economist

Summer days are fast slip-

ping away and soon the school

bells will be ringing. It's ap-

propriate to celebrate August as

Sandwich Month and to enjoy

those last few lazy days with

a minimum of time in the kit-

chen. But the need for nutri-

tive meals does not take a va-

cation. The men in the family

still want foods that stick to the

ribs. Team up tall glasses of

frosty cold milk, crispy fresh

North Carolina vegetables or

fruits, and a hearty sandwich

Welcome to the Club!! Did you

say what club? You are invited

to try spectacular club sand-

wiches. Eat them with a knife

and fork or by hand but do

join the devotees of club sand-

TENNIS CLUB-Toast waffles

(frozen or homemade). Butter.

On first waffle add lettuce,

shrimp salad, Cheddar cheese;

on second waffle put sliced tur-

key, tomato and Blue cheese.

Top with waffle. That's what

Tennis Clubs' are made of.

whole wheat bread put lettuce,

TURF CLUB- On buttered

then start eating.

wiches.

Club.

in wafer to cover. Melt cheese spread over very low heat. Dip hot wieners in melted spread. Roll in potato chip crumbs. Butter buns; place crumb coated wieners on buns and cover with onions and mustard sauce. Serve at once. Yields 6 servings. To make mustard sauce: mix together 1/2 cup prepared mustard and 2 tablespoons prepared horseradish.

Smoky Apple 1 pound smoked sausage links 2 eggs, beaten 1/2 cup milk 1/4 teaspoon salt

8 slices enriched sandwich bread Butter

cup hot applesauce To beaten eggs, add milk and immediately. Yields 4 sand-

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salad dressing, roast beef, slicsalt. Mixthoroughly. Coat bread ed onion and crumbled blue slices with egg mixture. Then cheese. On second bread slice fry in a small amount of butadd your favorite sliced cheese ter until golden brown on both sides. Meanwhile, cook smoked links until browned. To serve, place one piece of French toast on a plate. Cut a second slice French toast into 4 triangles and arrange around sides of toast slice. Place 2 smoked links over center piece of toast. Spoon hot applesauce over top open-face sandwich and serve

and cole slaw. Top with bread and call it a Turf Club. YACHT CLUB-Slice French bread in three parts. Butter. Fill bottom layer with lettuce, Swiss cheese, salami, dill pickles; fill second layer with lettuce, Cheddar cheese, tomato and bologna. Top with bread. You've just launched a Yacht BASEBALL CLUB - Cut wiches. sesame seed bun in three parts.

On bottom slice spread butter, sour cream and mustard, add lettuce, liver sausage and Cheddar cheese. On second buttered slice put crisp bacon, Cheddar cheese and sliced onion. Top with buttered bun slice, and enjoy a swingin' Baseball Club. You may like to try three winning recipes from National Sandwich Idea Contests. They

6 wieners

tard.

1/2 cup sauerkraut, heated * 6 enriched hamburger buns Butter

1 tablespoon salad dressing 1 1/2 teaspoons prepared mus-

Cut wieners crosswise a!most through at 1/2 inch intervals. Put wieners into hot fat at least 1/2-inch deep in large skillet. Turn when lightly browned. Wieners will curl into doughnut shape. Spread buns lightly with butter and toast under broiler. Place wieners on bun with heaping tablespoon of sauerkraut in center. Top sauerkraut with salad dressing and mustard. Serve as a closed sandwich. Yields 6 sandwiches. *NOTE: You may wish to substitute cole slaw for the sauer-

Miss Hilton Speaker

Mrs. W. Ware Smith, Jr., and young daughter, Elizabeth, of Roanoke, Va., are guests of Mr. and Mrs. James Beckwith, Mrs. S. Stevens Sands, Jr., and S. Stevens Sands, III. They will return to Roanoke Friday. Mrs. Smith is the former Miss Belle Williams of Raleigh, niece of Mrs. Beckwith.

Mr. James P. Beckwith, Jr., will visit his parents, his sister, Mrs. S. Stevens Sands, Jr., and nephew, Stevens, for the weekend.

Mr. and Mrs. William Limer and family of Oklahoma City, Okla., will arrive Saturday to be guests of Mr. and Mrs. O. M. Limer.

Mr. John Fletcher has returned to his home in Clinton, S. C., after spending some time with his mother, Mrs. H. L. Falkener.

b

The Rev. R. E. Brickhouse and Mrs. R. B. Shore and daughter, Karen, of Durham and Miss Nancy Brickhouse of Sanford spent several hours Friday at the Brickhouse home in Warren Plains. Mr. Brickhouse is visiting Mrs. Shore and family and Mr. and Mrs. Robert Brickhouse and family in Sanford for some time.

Dr. and Mrs. Henry Creech and family of Richmond, Va., were guests of Mrs. Katie R. Creech last week.

The Rev. and Mrs. Mac Thompson and little son have returned from a vacation with friends and relatives in Richmond, Va., Raleigh and Bell Cross

Mrs. J. E. Daniel has returned from a six weeks stav in Europe with Lt. Col. and Mrs. J. E. Daniel, Jr., and family, She visited in seven countries while in Europe.

Miss Isabel Allen of Nyack. N. Y., is visiting her family here.

Mr. Benjamin Terrell has returned to Warrenton after spending six weeks at summer school in Boone. Mr. and Mrs. Terrell and little daughter, Jennifer, recently visited relatives in Roanoke Rapids and Raleigh.

Miss Elizabeth Arrington of Raleigh spent several days last week with her grandparents, Mr. and Mrs. J. B. Boyce.

Recent guests of Mr. and Mrs. Ben Terrell for the Conner-Dupere wedding in Emmanuel Church here were Mrs. John Conner of Roanoke Rapids, Mr. Dannie Conner, Mr. and Mrs. Raymond Dupere, Miss Carol Dupere and Mr. and Mrs. J. O. Dallas of Fayetteville, Mr. and Mrs. Buster Batts, and Mr. and Mrs. Al Batts of Richmond, Va., Mr. and Mrs. Ronald Conner of Ahoski and Mr. Caulderham Y. Squeed of New York.

Mrs. Joe H. Johnson and Mrs. J. A. Main were luncheon guests of Dr. and Mrs. H. H. Foster in Norlina Monday. Mrs. Johnson and Mrs. Main are sisters of Mrs. Foster.

Mr. and Mrs. F. B. Newell, Sr., Mr. and Mrs. F.B. Newell,

Mrs. J. A. Main was a dinner guest of Mr. and Mrs. W. Pryor Rodwell last Wednesday. Mrs. Main is Mr. Rodwell's sister.

News & Society Items

well, Jr., spent Sunday in Halifax with Mrs. Rodwell's sister, Mrs. Laura DuRant.

Mr. and Mrs. W. Pryor Rodwell, Jr., recently returned from the Baptist Assembly Grounds at Ridgecrest where they spent a few days with Mr. Rodwell's sister, Mrs. Tom W. Walters. While there they spent one day at Mars Hill College attended 42 years ago. He said that several of his professors were still teaching at the college.

Georgetown, S. C., brother of Mr. W. Pryor Rodwell of Warrenton, was a recent visitor here and delivered a new Pontiac to Dr. H. H. Foster of Norlina.

Mrs. J. A. Main of Roanoke, Va., the former Miss Evelyn Alcott Rodwell, spent last week here with her sister, Mrs. L. V. S. Hutton.

ton.

A. C. Fair.

was honored on August 13 at a "Bushel of Fun" shower at the home of Mrs. Charles Ray Rodwell. Hostesses were Mrs. Rodwell and Miss Ella Rodwell. The Rodwell home was deco-

ribbons.

of Col. and Mrs. Rodwell.

The "Bushel of Fun" theme was carried out when the guests deposited unlabeled cans of food in a bushel basket, and wrote recipes based on the contents of the can for the honoree's recipe book.

Miss Serls received many lovely and useful gifts in addition to the unlabeled cans and recipes. The hostesses presented the bride-elect dinner plates in her chosen pattern. Guests of honor were Mrs.

of the honoree.

After the shower of gifts cheese w

Jr., on Sept. 6.

Mrs. Faulkener Fetes Guests At Informal Tea

Mr. and Mrs. W. Pryor Rod-Honoring Mrs. Dell McKeithan and Mrs. J. F. Beaman of Murfreesboro, Mrs. H. L. Falkener entertained friends at an

informal tea on Friday afternoon. The table bore a lace cloth and an arrangement of calladium and greenery, flanked by burning tapers. punch. Ham biscuits, party sandwiches, miniature cup which Mr. Rodwell cakes, cheese straws and bonbons were served buffet.

Mr. David Watson Rodwell of Long, III, of Raleigh announce the birth of a daughter, Rosa Arrington Heath, on Aug. 13 at

Rex Hospital in Raleigh. Mrs. Long is the former Olivia Taylor of Gatesville. of Warrenton announce the birth of a daughter on August 19 at

Mrs. Joe H. Johnson of Greensboro spent last weekend here with her sister, Mrs. L. V. S. Hutton, and the Rev. Mr. Hut-

Mr. and Mrs. Sam Harrell of Arlington, Va., and Mr. Bob Duffy of Woodland, N. J., were weekend guests of Mr. and Mrs.

Miss Serls Honored At **Bushel Of Fun' Shower**

Miss Gayle Serls, bride-elect

rated with arrangements of yellow chrysanthemums and pink carnations. Miss Serls was presented a corsage of pink carnations tied with yellow

As the guests arrived they were served a fruit punch by Mrs. Stanley Tobin of Crawfordsville, Indiana, house guest

Niles E. Serls, mother of the bride-elect; Mrs. G. W. Davis, mother of the groom-elect; and Mrs. Frank Serls, grandmother

the hostesses served a fruit compote, small cakes and J., Mr. and Mrs. L. M. Jones and Mr. and Mrs. Merritt Jones **Cathedral** Chips In and family of Raleigh, Miss Louise Jones of Durham, Mr. and Mrs. R. L. Hunter of Norfolk, Va., Mr. Wiggins and T. P. Jones of Wake Forest, Dr. and Mrs. Robert B. House and

daughter, Mrs. Caroline Stuart, of Chapel Hill, Mr. and Mrs. Frank P. Hunter of Charlottesville, Va., Miss Sue House of

J. C. MacGruder of Palmer, drank it- hot as well as cold-Va., and Mrs. J. R. English of only in the loyal belief that it was good for what alled them.

FAMILY DINNER PARTY

Mrs. Joe Johnson of Greensboro and Mrs. J. A. Main of Roanoke, Va., have returned to their homes after visiting the Rev. and Mrs. L. V. S. Hutton. Mr. and Mrs. Hutton entertained at a family dinner party for them when Dr. and Mrs. H. H. Foster of Norlina and Mr. and Mrs. W. Pryor Rodwell of Warrenton were also guests.

derson. Mrs. Bolton is the fountain faithful who appreciatformer Miss Iris Reid of Wared a meaningful malted or abanana split sticky with sweet delight. TO LEAVE FOR ENGLAND These and other mouth-Mrs. S. Stevens Sands, Jr., watering offerings evolved and young son, Stevens, III, through more than 100 years are visiting her parents, Mr. of inspired experimenting, and Mrs. James P. Beckwith. stretching back to when man They will leave on August first learned how to make 26 to join Mr. Sands in New soda water.

says.

York to sail for England. They This is nothing but pure will be in London for five years water changed with carbonic where Mr. Sands is a represenacid gas, or carbon dioxide, tative to the United Kingdom for which gives it a bubbling banking interests of the First sparkle. National Bank of Maryland.

But spurting from springs and with nature frequently adding minerals, the fizzy water was hailed as an elixir by 19th Among relatives and friends here Sunday for the funeral of century enthusiasts.

Dr. Rufus S. Jones were Dr. Some 200 years ago chemists learned how to "impregnate" and Mrs. Lon Jones of Scotia. N. Y., Dr. and Mrs. Sidney Jones water with the gas. In the United States in the 1830's a John of Dover, N. J., Mr. and Mrs. R. B. Parker of Elberon, N. Matthews of New York City sold the first soda water generators.

Chips of marble-much of it salvaged from the builders of St. Patrick's Cathedral in New York-were added to sulphuric acid in a lead-lined iron box. This produced the gas, which water, making soda water.

was then dissolved in cool, clear Many a general store counter soon boasted a soda-water generator or fountain complete

Thelma, Mr. Philemon Allen of Petersburg, Va., Mr. and Mrs. with steady customers. But they

Panama City, Fla.

It took a Philadelphia perfume maker, Eugene Roussel, to make it taste good. He added fruit flavoring and soon soda water was being laced with extracts of orange, teaberry, sarsaparilla and birch beer. Gustavus Dows built a gener-

ation in Italian marble for his emporium in Massachusetts. touching off a craze in decorations that ran through Gothic, Byzantine, Roman, Egyptian

were created by experts in the restaurant and food service fields. Round Dog

Jr., and Angela Newell visited Mrs. Charles I. Dolan in Richmond, Va., over the weekend.

Miss Serls will be married to Sergeant George W. Davis,

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WARRENTON, N. C.

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and Japanese styles.

Next, the entire counter was marbleized, fronted by stools, and backed by mirrors and pyramids and balanced glasses and fruit.

Vanilla ice cream added to sofa water-as an improvised substitute for shaved ice-was an instant hit. Soon the ice cream soda led a gooey repertoire of soda fountain specialties produced by that virtuoso of the ice cream scoop, the soda jerk-now, like the drug store cowboy, a vanishing American in danger of losing his native habitat, the drug store soda fountain.

Mrs. Alice Browning Entertains At Cards

LITTLETON - Mrs. Alice Browning entertained Wednesday afternoon at two tables of bridge. Her home on Mosby Avenue was decorated with summer flowers. ,

Mrs. J. N. Moseley was high score prize winner for club members and Mrs. H. A. House won low score prize. Mrs. Bert Schlicter was guest prize winner.

Others playing were Mrs. A. J. May, Mrs. C. A. Jones, Mrs. Charles H. Lambeth, Mrs. Cleveland Stallings and Mrs. V. F. Harrison.

A salad course and coffe were served.

BARK IS USEFUL

Tree bark used to be burned as worthless, but not anymore, reports the Southern Forest ite. Today, bark is used increasingly to manufacture a family of

At Philathea Meeting

The V. L. Pendleton Baptist Philathea Class met Tuesday night at the home of Mrs. A. S. Bugg with Mrs. L. O. Robertson, president, presiding. Mrs. D. F. Blaylock gave the devotional.

After committee reports and business transactions, Mrs. W. F. Neal introduced Miss Dawn Hilton and Mr. Willard Faucette. Miss Hilton told about her experiences during a tour of the Holy Land and Mr. Faucette showed slides of the countries which Miss Hilton toured.

During the social hour the hostess served punch, cookies, cheese straws and nuts to thirteen members and three visitors.

In Hospital

Patients in Warren General Hospital at 5 p. m. Tuesday were listed as follows:

Charles Rodwell, Anna Clark, Verlie Thompson, Bessie King, John Thomas Davis, Nannie Massenburg, Johnnie Bell, Marion Loyd, Effie Burchette, Deloris Terry, Jessie Gardner, Hattie Drake, Martha Abington, Mabel Richardson, Willie Boyd, Maude Browning, Joe Arnold, Pattie Burchette, Baby Boy Terry.

Mrs. L. O. Robertson and granddaughter, Louise Robertspent several days last week in Fayetteville with Mrs. E. L. Rose and son, Bob. Bob and his friend, Joe Eydusky, accompanied Mrs. Robertson some for a few days visit Mrs. L. E. Scoggin, Jr., and Mr. and Mrs. Herbert Scoggin of Louisburg attended the funeral of Dr.