

Houston, Fowler Vows Are Solemnized



Photo by Randy Cox

MRS. HOWARD FOWLER, JR.
...the former Mary Alice Houston

Mary Alice Houston, daughter of the late Mr. and Mrs. James Sarge Houston of Weaverville, was married Saturday afternoon to Ned Howard Fowler Jr., son of Mr. and Mrs. Fowler of Skyland.

Rev. John M. Kelley, pastor of the Reems Creek Presbyterian Church, conducted the ceremony at Lakeside Lodge, Lutheridge Assembly, in Arden. Music was provided by Carolyn Parris and Julene Robinson.

The bride, given in marriage by her brother, Paul Houston of Anderson, S.C., wore a formal candlelight gown with a bustle, a high neckline of Chantilly lace and a sheer overlay bodice. Her picture hat was of Chantilly lace with a shoulder-length veil. She carried white orchids and pink roses on a white Bible.

Mary Ann Rice of Marshall was honor attendant, and bridesmaids were Hazel Wheeler of Weaverville and Patty Ammons of Mars Hill were bridesmaids. All wore long pink gowns and carried cascades of daisies, white carnations and pink roses.

The father of the bridegroom was best man, and ushers were Alvin Houston of Weaverville, brother of the bride, and James Shuford of Skyland. Rockelle Fleming was the flower girl and Charles Wheeler was the ringbearer.

A reception was held immediately after the ceremony at Lakeside Lodge, with Amanda Ervin, Jackie Gorman, Anita Parton, Darlene Crain and Donna Buckner assisting.



Photo by Rob Amberg

MRS. MICHAEL WEBB
...the former Diane Marlor

Diane Marlor, Michael Webb Are Wed

Westview Baptist Church in Weaverville was the scene Saturday afternoon of the marriage of Diane Marlor, daughter of Rev. and Mrs. Johnny Bud Marlor of Marshall, to Michael Dean Webb, son of Mr. and Mrs. Jerry Jack Webb.

Rev. Ralph Roberts of Barnard Baptist Church conducted the ceremony, which included musical selections by Jarvis.

The bride wore a floor-length gown with an empire waist and a bodice of lace and seed pearls, a chapel-length train and three tiers of ruffles around the bottom. Her chapel-length veil was attached to a silk headband of yellow and white roses. She carried a flowing cascade bouquet of yellow and white roses.

Tammy Eckland of Weaverville was matron of honor, wearing a lavender gown of satin and lace. Lisa Blackwell, wearing a peach ruffled cotton and lace gown with a mother of the bride's sweetheart neckline, was maid of honor.

Bridesmaids were Cindy Helen and Karen Marlor, all wearing rainbow gowns of blue, pink and yellow that were identical to the maid of honor's.

Larry Webb was his nephew's best man, and ushers were Cecil Webb and Terry Webb, brothers of the bridegroom, and Scotty Morris, Dale Eckland and Jerry Shannon Webb of Black Mountain was flower girl and Ricky Gibson of Morganton was ringbearer.

A reception took place at Pleasant Hill Fellowship Hall. After a wedding trip to Gatlinburg, the couple will make their home in the New Bridge section.

Mrs. Webb is a graduate of Madison High School. Her husband is a self-employed bricklayer and block mason.

At the wedding, all the honor attendants' and bridesmaids' gowns were made by the and lace gown with a mother of the bride. Joe's sweetheart neckline, was Bakery of Marshall supplied a four-tier wedding cake.

PFC Robert Murray Completes Training



MARINE PFC ROBERT MURRAY

Marine Pfc. Robert B. Murray, son of Mr. and Mrs. Jennings B. Murray of Chandler Creek Road, Mars Hill, has completed recruit training at the Marine Corps Recruit Depot, Parris Island, S.C. Murray, a 1982 graduate of Madison High, will now attend the Military Police and Correction School at Lackland Air Force Base, San Antonio, Texas.

Licensed To Wed

The following marriage licenses have been issued in the last two weeks by the Madison County Register of Deeds:

Dwain Eugene Dawson of Black Mountain to Deena Faye Moxley of Alexander.

Kenneth Scott Satterfield of Asheville to Mary Ellen Davis of Weaverville.

Terry Aler Worley of Marshall to Nancy Irene Swany of Mars Hill.

Walter Dean Honeycutt of Mars Hill to Sheila Jean Bradley of Marshall.

Danny Lee Willis of Del Rio, Tenn., to Katherine Loretta Shelton of Marshall.



FRANK JOHNSTON, caretaker of the Walnut Cemetery, tries out the new weedeater purchased for this project. This purchase was made possible by the efforts of Lucille Cantrell, beautification chairman of the Walnut-Brush Creek Community Development Club, who canvassed the community for donations. Pictured with Johnston are his wife, Aleata, Lucille Cantrell and Cloice Plemmons, chairman of the cemetery fund. This project is funded entirely on donations from citizens in the community and families who have relatives buried there. Donations can be sent to Valerie Guthrie, Route 5, Marshall, N.C. 28753.

Tomatoes Make Good Eating

By CYNTHIA J. HIGGINS

An ideal tomato is one that is full-size vine ripened, unblemished and characteristically red. That's exactly what we are finding at the North Carolina markets now. Those good 'ole home grown tomatoes are finally here and there's absolutely nothing better than a slice of tomato with eggs for breakfast, a tomato sandwich for lunch, and several slices with corn, beans and homemade biscuits for supper. Some folks like to simply eat tomatoes straight from the vine.

No wonder tomatoes are so popular — they are full of vitamins and minerals, especially vitamins A & C, potassium and phosphorus. A medium tomato contains only 30 calories. Most households use tomatoes in some form at least twice a week, and more frequently while they are in season.

Buy tomatoes three or four days before you plan to use them, making certain that they feel tender and are red.

Tomatoes will ripen faster if they are placed in a partially closed bag. They are best left unrefrigerated but if it is necessary, remove them a couple of hours before serving for a better flavor.

Farmers markets and stands throughout the state have plenty of tomatoes for canning. Purchase firm ripe ones for canning and be sure to process them in sterilized jars in a boiling water bath or in a pressure canner. Many folks have the misconception that if they are boiled and put in the jars that they will keep and will be safe to eat. If the tomatoes are cold or raw packed, process pints for 35 minutes, quarts 45 minutes in a boiling water bath and if they are not packed, process pints for 10 minutes and quarts for 15 minutes in a boiling water bath.

Mountain Pride and Floradade are two popular varieties grown especially in Western North Carolina. Interestingly enough, the majority of tomatoes grown in the area are trellised tomatoes

and have an excellent flavor due to the cool nights and warm days.

The North Carolina Department of Agriculture invites you to enjoy North Carolina tomatoes this summer in the following recipes.

BAKED TOMATOES WITH RICE

- Salt
- 1/2 c. diced celery
- 1/4 c. diced green pepper
- 2 Tbsp. chopped onion
- 2 Tbsp. butter
- 2/3 c. instant rice
- 3/4 c. water
- Dash of pepper

Remove seed and pulp from tomatoes. Bake in shallow baking dish at 375° for 15 minutes. Sauté celery, green pepper and onion in butter for 3 minutes; add rice, water, 1/2 teaspoon salt and pepper. Bring to a boil; cover. Let stand for 10 minutes; add tomato pulp. Fill baked tomato shells with mixture, bake for 5 minutes longer. Yield: 6 servings.

Card Of Thanks

The family of Evin Payne would like to thank our many friends, relatives, and neighbors for the kind gifts and beautiful flowers provided during our loss. Your consideration and concern will never be forgotten.

Berniece Payne
Kim Payne
Nancy & Theo Zweig

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Food and drugs may not mix
Foods can slow down, speed up or eliminate the effectiveness of a drug, altogether. So beware of mixing drugs with certain foods, even if that drug is over-the-counter.

Mineral oil, for example, keeps the body from absorbing fat soluble vitamins such as A and E, while antacids interfere with the absorption of some minerals.

Know your pharmacist. Don't be afraid to ask questions about potential food-drug interactions. Like good nutrition, your personal pharmacist is good "health insurance."

COUPON COOKBOOK CORNER Marion Joyce

You can save a lot of time in food preparation when you find a commercially prepared product that successfully combines ingredients to become the basis for your recipe. Heinz 57 Sauce is one such product. It is a thick, zesty blend of herbs and spices specially created to complement the different flavors of steak and other meats. It accents the full-flavor of steak and adds new taste variety to meat and poultry meals.

•USE COUPON BELOW•

TANGY CHICKEN

2 - 2½ lbs. broiler fryer chicken pieces ½ cup Heinz 57 Sauce
2 Tbs. butter or margarine ½ cup Water

Brown chicken pieces in skillet in butter or margarine. Combine Heinz 57 Sauce and water; pour over chicken. Cover; simmer 30-40 minutes or until chicken is tender, basting occasionally. Remove cover at 10 minutes of cooking. Skim excess fat from sauce before serving. Spoon sauce over chicken. Yield: 4 servings

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DEALER: Send this coupon after redemption to H. J. Heinz Company, P.O. Box 1085, Elm City, NC 27828 for reimbursement of 12¢ plus 7¢ handling. Invoices proving purchase of sufficient stock of Heinz 57 Sauce to cover coupons presented must be shown upon request. Failure to do so will void all coupons. Coupons non-transferable. Sales tax must be paid by customer. Void wherever prohibited, taxed or restricted. Good only on Heinz 57 Sauce. Any other use constitutes fraud. COUPON LIMITED TO ONE COUPON PER PURCHASE.

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