/ PAGE STA (Second Section)

Say, "I Saw It In The Mountaineer."

Carolina Tobacco Hit By Disease

RALEIGH-(AP)-Tar Heel to- This Saturday bacco growers today face one of the greatest challenges in years, tobacco specialists at North Carolina University say,

Disenses, notably "black shank," have hit the flue-cured crop in North Carolina harder this summer than ever before. A large number of growers tried to get by with non-resistant varieties and in many Paul Kirkpatrick and Mr. and Mrs. non-resistant varieties and in many cases the results were disastrous. Research is being continued and

varieties of good quality, good yields, and higher disease resistance. Tobacco experts recommend planting more acreage with a strongly resistant variety of tobac- munity hospital insurance is due co known as "Dixie Bright, 101".

nickel was prepared in 1804.

If Coffee Cups Could Talk-

Remember to save the JFG coupon on each package of JFG Special Coffee. These coupons will save you money on valuable household items. Drop us a card for a free catalog. Or, better still, come to see us. JFG Coffee Co., 200 W. Jackson Ave., Knox-ville 1, Tenn.

The Best Part of The Meal

If coffee cups could talk they would prob-a b fy say-"We are about the most im-portant individuals on your table. Without us what would you do for coffee pleasure? So fill us up with really good coffee ... when we touch your lips we like to see your friendly smile."

For real coffee good-

ness...for mellow coffee flavor treat

your family regularly to JFG Special, The Best Part of the Meal,

MRS. GEORGE BORING Mountaineer Reporter

At the White Oak Community Development Meeting this coming Saturday night at the Community House, the "Family" night program George Ledford. We know they will have a good program planned, every effort is being made to find so come on out and enjoy it, everyone. The ladies are asked to bring cake.

White Oak CDP

Sets Family Night

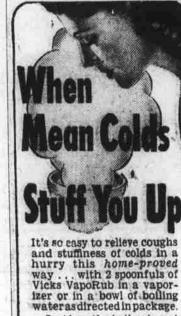
Just a reminder that your comby October 10. Bring your money to the C.D.P. meeting Saturday if

It is believed that the first pure you wish, and your chairman will Robert N. Beck, 19, son of Mr. give you a receipt, or you can pay

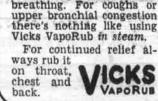
> of the .30 calibre rifle. direct at the hospital.

the proud parents of a baby girl and our congratulations go to them and the baby. Tucker did his own announcing by putting cigars in several of the folks' mailboxes,

Mr. and Mrs. Fred Wilson have returned to their home in St. Petersburg, Florida, after spend-



Just breathe in the steam! Every single breath carries VapoRub's soothing medi-cations keep into throat and large bronchial tubes. It medicates irritated membranes, helps restore normal breathing. For coughs or upper bronchial congestion there's nothing like using Vicks VapoRub in steam. For continued relief al-



Buffet Desserts No Longer a 'Boot'

By CECILY BROWNSTONE Associated Press Food Editor

Here's a luscious dessert-Coffee Marshmallow Cream-to serve or a fall dinner or buffet supper party. It's just sweet and light enough to end a company meal and it can be prepared well ahead of time. You'll like the way the marshmallows in this recipe give the Coffee Cream an extra-smooth texture.

If you want to run up some cookies for later in-the-evening munchng, perhaps when additional guests are coming, try these Cherry Coconut Crinkles. They're easy to make and they're usually a great avorite.

COFFEE MARSHMALLOW CREAM

Ingredients: 11/2 teaspoons instant coffee, 1 cup boi'ing water, 16 teaspoon salt, 12 pound marshmallows (about 32 marshmallows), 1 cup heavy cream (whipped), 1/4 teaspoon sherry extract, slivered toasted almonds (if desired).

Method: Put coffee in a saucepan; add water and stir to dissolve. Add salt and whole marshmallows; cook over low heat until marshmallows are almost dissolved, stirring constantly. Remove from heat and continue stirring until marshmallows are dissolved. Pour into dessert tray of refrigerator and place in freezing compartant until mixture begins to thicken. Fold in whipped cream and sherry extract. Freeze until firm, Sprinkle with slivered toasted almonds, if desired, Makes 6 servings.

CHERRY COCONUT CRINKLES

Ingredients: 1/2 cup evaporated milk, 1/2 pound marshmallows (about 32 marshmallows), 1 cup chopped maraschino cherries (about 40 cher-Mr. and Mrs. Tucker Parton are | ries), 6 cups shredded coconut, 1 teaspoon almond extract.

Method: Put evaporated milk and marshmallows in a saucepan; place over low heat until marshmallows are almost dissolved, stirring occasionally. Remove from heat and continue stirring until marshmallows are dissolved. Add cherries, coconut, and almond extract; stir until well blended. Chill. Moisten palms of hands; roll about a teaspoonful of cooky mixture between them to form a ball; place on greased cooky sheet and flatten slightly. Bake in a slow (300"F.) oven

15 minutes or until they begin to brown. Makes 31/2 dozen small cookies

Vets Of 4 Wars Meet In Hotel

end he had as hotel guests;

for a state convention.

George Boring.

union.

(1) A group of Spanish-Ameri-

can war veterans holding a re-

Aircraft Battery (World War II).

Miss Elsie Pelling has also re-

spending two weeks with the Bor-

Mr. and Mrs. Robert Davis enter-

couldn't stay the third week.

just' in from the Korean War,



evening at the church classrooms for the regular monthly program meeting. The president, Mrs. Alice Ledbetter, was in charge and a report was given by the secretarytreasurer.

(2) World War I veterans in town Among those taking part in the program discussion, "Parallel Pro-(3) Members of the 555th Antigress in Stewardship", were Mrs. Ruth Sorrells, Mrs. Maggie Erwin, Mrs. Mollie Reece, Mrs. Amy Burn-(4) A group of young veterans ette, Mrs. Bena Metealf, Mrs. Allie Ledbetter, and Mrs. Edna Edwards. A short business session will be ing a week with Mr. and Mrs. held on Sunday morning at 11:15 by the officers of the society.

Mr. and Mrs. Billie Grooms and turned to St. Petersburg after children of Gastonia have spent the past week here visiting their ings. This was her first visit to parents, Mrs. Lockie Grooms, and Western North Carolina and she Mr. and Mrs. Carl Burnette, at liked it so well she telephoned her Candler. boss in Florida, to see if she

J. P. Ledbetter is confined to his home with a back ailment and has been off work for the past two tained both the Wilsons and Mrs. weeks. If he doesn't soon improve, Pelling at a fried chicken dinner he expects to go to Moore General



The proof of the pudding

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is in the eating.

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6

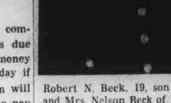
AGP MARVELOUS

MONEY

Red Tokay Grapes

Bartlett Pears	Calif.				_2
Fresh Prunes					_2
Yellow Onion					
Red Bliss Pota	toes				
Bananas Golden I		8 - C.			
Avocados sizes					
Bonum					
Apple	25)	5		.bs.
Perfect Strike Chum			-	-	
Salmo	-				No. 1
Samo	11			-	Can
Iona Cut Green					
Beans	-	-	•	2	No. Cam
Iona Tomato					
Juice		1.1		2	No. 1
Juice			•	4	Can
A&P					

	Cans	4
Contract of the second s	No. 2 Can	2
	No. 303 Can	2
dexo = = = = =	3-lb. Can	8
Sunnyfield Self-Rising Flour	10-lb. Bag	7
Dressing	Qt. Jar	4
Ann Page Peanut Butter	12-oz. Can	2



and Mrs. Nelson Beck of Balsam, has finished 'boot' training at Parris Island. While there he won a Marksman medal for his firing

