

Along The Way

By Emily Killelte

Duplin produced many doctors who stayed within the county to practice medicine, but there are some who have served in other parts of the state.

Along the Way has been reviewing articles about physicians native to Duplin County or who have moved here to serve the area people. But in the case of Dr. Clifton L. Quinn of Beulaville, he set-up practice in Lenoir County.

The field of medicine is making major break throughs each day. In the time it takes a person to complete medical school, today, technology will have advanced almost to the point of making the graduate's textbooks outdated. Unlike earlier times, today's doctors have a great deal of resources available to help diagnose illnesses. And, unlike earlier times, there are local hospitals to serve the county citizens.

At the time Duplin General Hospital was being constructed and dedicated in Kenansville one of the local natives was making plans to begin a medical practice in LaGrange. The article and picture appeared in the February 24, 1955 issue of the DUPLIN TIMES and stated Dr. Quinn's plans to begin practice in Lenoir County. The following is a reprint of that article.

Dr. Quinn, of Beulaville, to Begin Medical Practice in LaGrange Soon

Dr. Clifton L. Quinn, a native of Beulaville, is one of two new doctors who will set-up practice in LaGrange around July 1. The Health Center in LaGrange, costing approximately \$50,000 is completed and is now being furnished for service. Dedication of the ultra modern clinic will be

19th Hole

Pro. I.B. Duffer

Pro Rick Green announces the annual Polar Bear Golf Tournament has been scheduled at Duplin Country Club on Saturday, Jan. 5. The tournament format will be a Two-Man Superball and must be a member-member or member-guest team. Teams will be flighted following play by flip of coin.

Breakfast will be at 9 a.m. followed by shotgun start at 10 a.m. Entry fee of \$15 includes tourney fee and carts. If you plan to play, call Green at 296-0919 as soon as possible.

Some teams already signed to play include John McGuire-Mark Vinson, Harold Mathis-Bobby Smith, Maurice Edmondson-Ike Riddick, Connie Carlton-Johnny Carlton, Mickey Benton-John Barrow, Jim Stocker-Arthur Benton and defending champs, Bill and Billy Potter. See you at the breakfast.

Fore.

Tender Venison Requires Care

Almost everyone has heard venison disparaged as being "tough" or "gamey." Yet, properly prepared venison is mild, tender and delicious. One of the keys to enjoying good venison is proper care of the animal in the field.

Since deer are never killed under packing-house conditions, special care is called for. The first step is proper field-dressing, a skill at which many hunters are adept. They know that it is important for deer to be field-dressed immediately after the animal is killed, and that the carcass should be hung to drain. The body cavity should also be propped open so body heat will escape.

Once the deer is field-dressed, a dilemma often occurs. What is the best way to reduce a field-dressed deer to packaged steaks and roasts? You can't cart it down to a neighborhood butcher and return for finished packages of meat a few days later because it is illegal for non-inspected meat to be butchered professionally. Besides, cutting up a deer is not like cutting up beef. The problem occurs with the fat, membranes and connective tissues. Fat provides much of the flavor in any meat, but the fat in deer meat is very unstable and quickly turns rancid. This rancid fat, which is often left on cuts of venison, is largely responsible for the "gamey" taste that many people find distasteful. The connective tissues in deer meat also contract under heat, much more so than in beef, which often makes venison tough.

So, what is the solution to these problems? The answer is to cut up your deer at home. Venison doesn't "marble" like domestic beef — the fat is found on the outside of the muscle — so it is easily trimmed and removed. With a little bit of attention, muscles can be separated as they appear on the bone. Membranes and tendons are also usually found on the outside of the muscle, and are easily trimmed and removed. It's a little more trouble, but the rewards of cutting up your deer at home will be an ample supply of virtually fat-free, tender cuts of meat that will be delicious in any recipe.

practice.

Both Dr. Ward and Dr. Quinn were in LaGrange all last week making plans for the official opening. Furniture and equipment necessary for initial operation are being secured.

At present, they are interning at Greenville General Hospital, Greenville, S.C.

Dr. Ward, 31, is a native of Kinston. He attended public school in Kinston and is a graduate of Grainger High School. He is a member of the Christian Church. In 1949, he received his BA degree in

zoology from the University of North Carolina.

After one year of teaching public school, he returned to the University and enrolled in the Medical School, being a member of the first UNC Medical School graduating class under the present organization.

He was married August 23, 1953 to the former Doris Wheeler, of Walstonburg.

Dr. Quinn, 30, is a native of Beulaville. He attended public school there and graduated from Beulaville High School. He is a member of the Presbyterian Church.

He enrolled in the University of North Carolina and received a BA degree in chemistry in 1950.

Immediately he was accepted into the first Medical School class at Carolina and graduated there in 1953.

Dr. Quinn was married November 19, 1946 to the former Patsy Ruth Kennedy, of Beulaville. They have one daughter, Jo Anne.

Dr. Ward and Dr. Quinn plan to set up residence in LaGrange as soon as housing can be arranged.

The construction of the LaGrange Health Center was financed on a

county-city share plan.

The Lenoir County Board of Commissioners appropriated \$25,000 for the project with the understanding that regardless of the final cost, LaGrange would assume responsibility for paying the total cost above \$25,000.

Mewborn, who is clerk to the town board of Aldermen, states that by the time everything is completed, the cost of the Health Center will be approximately \$50,000.

It is located on one-quarter of a city block on the corner of Boundary Street and Spring Hill Road.

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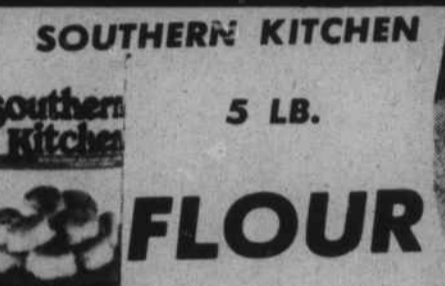
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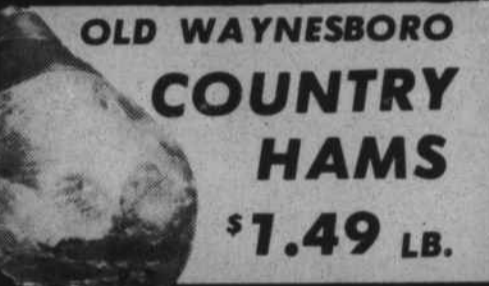
89¢
PK.

SOUTHERN KITCHEN FLOUR



59¢
5 LB.

OLD WAYNESBORO COUNTRY HAMS



\$1.49
LB.

OLD HICKORY BARBECUE



\$1.69
LB.

COKE, DIET COKE & MELLO YELLO



99¢
2 LITER

FAB LAUNDRY DETERGENT



\$1.59
GT. SIZE

PARKAY LIGHT SPREAD



\$1.69
3 1/2 LB. TUB

CHATHAM CHUNX DOG FOOD



\$3.69
25 LB.

COKE, DIET COKE & MELLO YELLO



99¢
2 LITER

FAB LAUNDRY DETERGENT



\$1.59
GT. SIZE

BANQUET POT PIES



3/\$1

CRISCO OIL



\$2.39
48 OZ.

COKE, DIET COKE & MELLO YELLO



99¢
2 LITER

FAB LAUNDRY DETERGENT



\$1.59
GT. SIZE

POCOHONTAS CREAMSTYLE & WHOLE KERNEL CORN



2/79¢

SARA LEE POUND CAKE



\$1.49

HUNTS KETCHUP



89¢
32 OZ.

SKINNERS MACARONI SPAGHETTI & SEA SHELLS



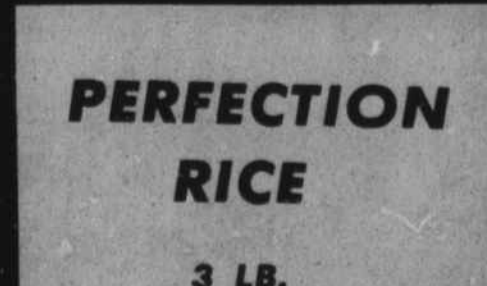
5/\$1
7 OZ.

PALMOLIVE DISH DETERGENT



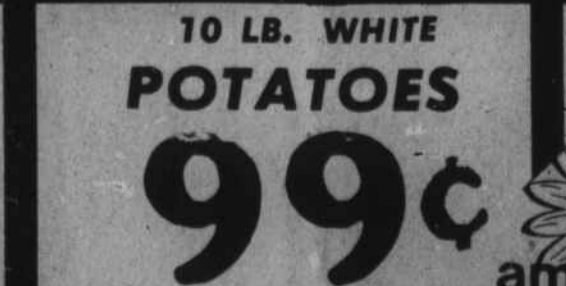
89¢
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BORDEN CHEESE



\$1.49
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SNOWDRIFT SHORTENING



\$1.99
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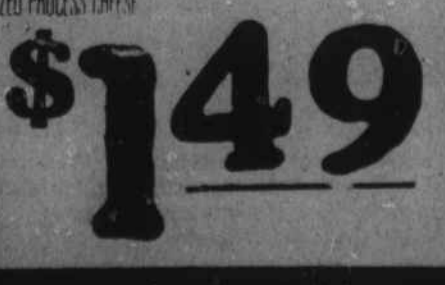
69¢
3 LB.

BANANAS



25¢
LB.

BORDEN CHEESE



\$1.49
12 OZ.

SNOWDRIFT SHORTENING



\$1.99
3 LB.