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Ancient Castle Is Modernized

Devizes, England (AP).— A re-tired scientist is convinced a lot of people would like to live in an ancient castle, if they could keep warm and have electric lights and

running water besides.
William Beresford-Medlem has converted the 11th Century Devizes Castle, 88 miles from London, in-to four self contained flats. He plans to keep one for himself and rent the other three for \$11.20 a week, each.

"I have put on a new roof and have blocked up some of the old stone stairs," he said. "The moat has been filled, in."

And for those of a timid dis-position, Beresford-Medlem has one additional inducement. He guarantees there are positively ghosts.

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Easter Ham Can be Made

Pretty as Well as Tasty

Garnish and giaze can make your Easter ham good looking as well as just plain good.

By CECILY BROWNSTONE ociated Press Food Editor

Go all out on your Easter ham this year, and make it look like something out of a caterer's kitchen. Give it careful scoring, a rich glaze and a garnish of vegetable flowers and parsley. Bring the ham

platter triumphantly to the Easter Sunday dinner table.

Take your choice of ham styles: the cook before-eating or the fully-cooked variety. The former must be given long oven baking. The fully-cooked style will need only about 10 minutes per pound in a slow oven — but have your ham at room temperature before you

Do you have a large family? Are you inviting guests to join them for Easter dinner? Then a whole ham will make ample servings for everyone and you'll have leftovers to use with extenders for meals during the week. For 'just the family" — especially if it's small — a half ham will fill the bill. And for that twosome, a baked thick center slice of ham will make a festive main course. Of course the whole ham is the "best buy."

Both styles of ham should be baked, according to schedule, fat side up on a rack in an open pan. No water is needed. When you take the ham from the oven cut off the shank skin with a knife or kitchen scissors. Cut the fat in diagonal lines — be careful not to diagonal lines — be careful not to cut too far down! — to form diamonds. Stick a whole clove in the center of each "diamond" and cover with honey. Return to a hot over for 15 to 20 minutes so the glaze will be a glorious color. If you are short on time, get your youngsters to make the clove insertions — they'll think it's a functory.

chore.

What's on the menu besides stated. ham? Well, it's the beginning of spring, so why not small new po-tatoes with chives and asparagus? Salad can be a combination of greens, cucumber and radishes. We would have hot herb-buttered French bread, too. To make the vegetable "flowers"

for the ham platter, cut the edges of thin slices of carrots or turnips to look like wild roses and crisp in ice water; fill the centers with a tiny carrot or turnip curl that has its top dipped in paprika. Place the "flowers" on sprigs of parsley on the ham platter for a "green-grows-the-table" effect.

Something heavenly, of course, must be the dessert. So why not must be the dessert. So why not chocolate walnut angel pie? It's as light as an angel's wings — and will make everyone sigh in bliss.

Chocolate Walnut Angel Pie Ingredients: 2 egg whites, % teaspoon-salt, % teaspoon cream

teaspoon-salt, ¼ teaspoon créam of tartar, ½ cup sifted sugar, ½ cup finely chopped walnuts, ½ teaspoon vanilla, 2 teaspoons gelatin, ¼ cup cold water, 2 squares (2 ounces) unsweetened chocolate, ¼ cup milk, 2/3 cup sugar, ¼

teaspoon salt. 4 teaspoon vanilla. cup cream (whipped). Method: Put egg whites, salt,

and cream of tartar in mixing bowl. Beat until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until beating after each addition until sugar is blended. Then continue beating until mixture will stand in very stiff peaks. Fold in walnuts and ³⁴ teaspoon vanilla. Spoon into lightly greased 8-inch pie pan and make a nest-like shell, build-ing sides up ½ inch above edge of pan. Bake in slow (300F) oven 50 to 55 minutes. Cool. Soften gelatin in cold water. Heat choco-late and milk in double boiler. when chocolate is melted, beat with eggbeater until blended. Add softened gelatin, sugar and salt; stir until gelatin is dissolved. Chill un-til mixture begins to thicken. Fold in vanilla and whipped cream. Pour into cooled meringue shell. Chill until firm (about 2 hours). with extra chopped walnuts.

Underwater Demolition

The United States Navy has advised that on April 20, 21, 1954, operations including underwater demolitions will be conducted in the Atlantic Ocean off the beach from Bogue Inlet to Bear Inlet, North Carolina (U. S. Coast and

Geodetic Survey Chart No. 833). The operations will be conducted

the above area during the period



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News from SEA LEVEL

April 6 — Mrs. Clyde McGirk of Alexandria, Va., is in the hospital here for treatment. We wish her a speedy recovery. She is the former Clara Belle Taylor of this com-

Mr. and Mrs. McGirk, father and other-in-law of Clara Belle, Sedelia, Mo., are here for a few

The college students are home

again for a few days.

Dr. Herbert Webb and family

Sound to V. Taylor's store. Another television set has been installed in the home of Abott Salter. This is an Admiral set. Also erine, Robert, and Nancy Lee Maone at the home of Mildon Lewis.

Mr. and Mrs. Harry Simmons and Mr. and Mrs. H. B. Willis motorson of Raleigh are here for a few

took a motor boat ride Saturday from Nelson Bay through Core

Mrs. Lula Mason went to North rick. River Primitive Baptist Church Saturday and spent the night with friends in that section.

tend the wedding of their son Paul, to say,

REMOVED

Soil Conservation News

23 Farmers Install Farm **Drain Tile This Spring**

By ROY R. BECK Soil Conservation Service

Twenty-three Carteret County farmers have installed nearly 30,000 feet of farm drain tile this spring m cooperation with the Lower Neuse Soil Conservation District, They are R. R. Barbour, More-

head City; Kenneth Miller, Bernice Mann, Joe Barnes, and W. A. Murdoch of Wildwood; Walton Quinn, Wayne West, Mrs. Lola Elliott, Leon H. Quinn, Floyd Garner, W.

ed over to Harkers Island Sunday night to hear the Rev. Ray Hem

Mrs. Horace Gaskill had a narrow escape last week when her car was hit by another and wrecked Mr. and Mrs. Eugene Gaskill near the Smyrna Drive-In. She was the land was washed away to plow Level Development Co. for the purwent to Henderson Friday to at not seriously injured we are glad point depth. A crop of sweet popose of developing building lots at

and Major Simmo

Herman Norris, Clarence Jenkins, D. W. Truckner and Lee Sawrey of Stella; and Mrs. E. H. Piper of Gloucester.

This nearly doubles the amount of drain tile that Carteret County Edith Jones and Cotton Brown's farmers have installed in their land. The lowered culvert was needed as an outlet for Allen Vintrenching machine has been a big help in enabling farmers to get tile into the ground

John A. Kelly has graded out and seeded waterwap on his father-in-law's land near Masontown. Mr. Kelly is preparing to follow con-tour cultivation on his sloping field, the same as he first did on J. A. DuBois, ma his own land last year. Mr. Kelly first showed

point depth. A crop of sweet po-latoes had actually been swept into

Shoe Branch Canal from about one

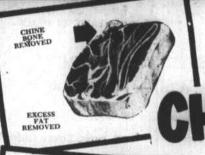
Last Friday on Bogue Sound I watched Guy Pritchett plowing in Crotolaria stubble on his Bogue Sound farm. Mr. Pritchett is working on the three soil conserving practices that will help his land. W. Roberts, W. R. Roberts, Mack Smith, Carl Garner, Charlie Millis, Clarence Millis, Lonnie Howard, and Major Simmons of Mountain Simmons of Mount

> John L. Humphrey of the State Highway Department sent a crew into Bucks Corner last Friday to lower a highway culvert between Edith Jones and Cotton Brown's needed as an outlet for Allen Vin big son's farm drain tile system.

The State Highway Depar also made payment to Deep Canal Company for proportionate part of the cost of cleaning out the canal this spring.

J. A. DuBois, manager of the Sea Level Chamber of Commerce, an Mr. Kelly first showed me nounced yesterday that he and F. erosion damage six years ago when C. Noyes have formed the Sea

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