

FRESH PORK LEAN SLICED OCEAN FRESH LOCAL
PICNICS **Pork Steak** **SHRIMP**
 Lb. **33¢** Lb. **49¢** Lb. **59¢**

50¢ COUPON
 GOOD THRU THE WEEK OF AUGUST 31 THRU SEPT. 7 IN COLONIAL STORES IN FOLLOWING CITIES: RALEIGH, ROANOKE RAPIDS, HENDERSON, WARRENTON, OXFORD, WELDON, WASHINGTON, ROCKY MOUNT, WILSON, GREENVILLE, WILLIAMSTON, TARBORO, WINDSOR, BELHAVEN, GOLDSBORO, NEW BERN, KINSTON, CLINTON, SMITHFIELD, WILMINGTON, WHITEVILLE, JACKSONVILLE, TARAHA TERRACE, HAYVELOCK, BEAUFORT, MOREHEAD CITY, FAYETTEVILLE, FT. BRAGG, SOU. PINES, LUMBERTON, AND RED SPRINGS.
11-INCH CHICKEN FRYER
 REG. \$3.49 VALUE! ONLY \$2.99 WITH COUPON

This Week's Special Offer on...
Mar-Crest FINEST-QUALITY ALUMINUM
COOKWARE
11-IN. CHICKEN FRYER
 ONLY **\$2.99** WITH 50¢ NEWS-PAPER COUPON. REG. \$3.49 VALUE!


YOUR FRIENDLY COLONIAL STORE MOREHEAD CITY, WILL BE OPEN
 COLONIAL STORE, BEAUFORT WILL BE CLOSED LABOR DAY MONDAY, SEPT. 5

ARMOUR STAR
HAMS
 SHANK PORTION LB. **35¢**
 BUTT PORTION... 45¢ Center Slices... 89¢ Whole or Half... 49¢

ARMOUR STAR
 Sliced Bacon... 59¢
 FROSTY MORN
 Sliced Bologna... 39¢
 FRESH MADE
 Ground Beef... 3 LBS. \$1.29
 ARMOUR
 Star Franks... 59¢

FRESH CUT CHICKEN PIECES
 Breasts... 59¢ BACKS & NECKS... 15¢
 Wings... 29¢ THIGHS & DRUM-STICKS... 49¢

CREAMY MOTHER'S
MAYONNAISE... 39¢

BLACK PANTHER
CHARCOAL... 20 LB. BAG 97¢

FREE 12-OZ. JAR RED GATE
HOT DOG RELISH
 WITH YOUR PURCHASE OF
 ONE DOZEN Our Pride Wiener Buns and
 ONE POUND Winner Quality Franks

TRIANGLE Whipped Margarine... 25¢
 PACKER'S LABEL Froz. Strawberries... 35¢
 FROZEN RITE Parkerhouse Rolls... 29¢
 SOMERDALE Froz. French Fries... 39¢
 KRAFT DESSERT Whipped Topping... 47¢
 CS REG. OR PINK FROZEN Lemonade... 39¢

LARGE JUICY CALIFORNIA
LEMONS... 35¢
 YOUNG TENDER YELLOW SWEET
CORN... 6 EARS 29¢ OR EAR 5¢
 FRESH BLUSHING BEAUTIES—FANCY DESSERT
PEACHES... 2 LBS. 25¢

REGULAR or KING-SIZE COCA-COLA or PEPSI-COLA
SOFT DRINKS
 CARTON OF 6 **19¢**

SPECIAL LOW PRICE!
 ON COLONIAL'S QUALITY
LAWN MOWERS
 SAVE \$10.00 NOW ONLY **\$39.95**
 SAVE \$9.00 NOW ONLY **\$35.95**

ARMOUR GLOVERBLOOM
Amer. & Pimenta Cheese... 19¢
 SWEET OR BUTTERMILK
Carolina Maid Biscuits... 35¢
 DELICIOUS
Triangle Cheese Food... 39¢
 NUTREAT VANILLA ICE CREAM... 97¢

"END of SUMMER" CLEARANCE SALE!

Super Lectric Automatic Toaster Was \$9.95 Now Only \$7.92	Dormeyer 1/4 In. Electric Drill Was \$17.95 Now Only \$11.17	50 Ft. Garden Hose Was \$2.95 Now Only \$1.98	Tonga Torches Were \$3.98 Per Pair Now Only \$1.98	1-Gal. Electric Ice Cream Freezer Was \$18.50 Now Only \$14.95
14-INCH TABLE GRILL Was \$4.96 NOW ONLY \$3.97	Automatic Clock Radio Was \$29.95 Now Only \$24.62	WAGON GRILL Was \$11.95 NOW ONLY \$9.95	WITH ALUM. LEGS Redwood TABLE Was \$29.95 NOW ONLY \$19.95	SMALL ALUMINUM CHEST Was \$16.99 NOW ONLY \$14.95
LARGE ALUMINUM CHEST Was \$18.99 NOW ONLY \$16.95	LARGE STEEL ICE CHEST Was \$12.98 NOW ONLY \$9.98	SMALL STEEL ICE CHEST Was \$5.95 NOW ONLY \$4.98	BIG VALUE! AIR MATTRESS Was \$3.99 NOW ONLY \$2.39	2-Gallon Scotch Cooler Was \$4.25 Now Only \$2.98

SAVE as you spend... with GOLD BOND stamps!

Sad Story: No Members Today

The Happy Times editor is not happy at all today. Why? Because there are no new members to welcome into the Birthday Club. This makes us sad because we like to get letters and pictures from boys and girls.
 It's fun to be a member of the Birthday Club. When you join, you are introduced to the others in this column. If you send a picture, it is put on this page too. Then, each year on your birthday you receive a card in the mail and your name appears in the Happy Birthday column. Doesn't that sound good?
 Why don't you join and see? All you have to do is fill in the birthday blank or write a letter to THE NEWS-TIMES giving your name, mailing address, present age and date of birth. There is no charge and the club is open to anyone under 12 years.
 Let's make the Happy Times editor smile by next week! Hurry and do your part by joining the Birthday Club.

Happy Birthday

Aug. 30
 Bernard Hall, Morehead City, is 8 years old.
 Aug. 31
 Angelia Maria Miloni, Morehead City, will be 1 year old.
 Sept. 1
 Andy Merrill, Beaufort, will be 9 years old.
 Saturday:
 Stanley Bills Jr., Townshend, Vt., will be 8 years old.
 Sunday:
 Zora Bable O'Neal III, Morehead City, will be 9 years old.
 Rosalie Gillikin, Beaufort, will be 12 years old.
 David Wright West, Morehead City, will be 7 years old.
 Monday:
 Gary Douglas Arthur, Beaufort, will be 5 years old.

Shepherd Dog Devours Care, Training Book

Memphis (AP) — When Marlin Townsend acquired his young German shepherd dog he borrowed a book from the library on the care and training of the pet.
 Townsend didn't find out what was in the book. The dog ate it.

I WOULD LIKE TO JOIN
THE NEWS-TIMES BIRTHDAY CLUB

Name _____
 Address _____
 Present Age _____
 Birth Date _____
 Month _____ Day _____ Year _____

(Anyone under 12 is eligible to join. Fill in blanks. Please PRINT. Mail to News-Times, Morehead City, N. C. Include your picture if you have one).



Aug. 31—Mr. and Mrs. Harry Simmons and sons of Windsor were the guests of his parents, Mr. and Mrs. M. L. Simmons, last week.
 Mr. and Mrs. C. H. Lockett and daughter, Gwynne, spent Saturday in New Bern.
 Mr. and Mrs. Homer Blizzard and children, Mary Ann and Julie, are visiting her parents, Mr. and Mrs. C. M. Hill. They were met in Raleigh by Mr. and Mrs. Charles Hill and little daughter, Suzanne, last Wednesday. Mr. Blizzard is in service and stationed in Kansas.
 Mr. and Mrs. Floyd Harness and children, Beverly and Patricia, returned to their home in Raleigh Saturday.
 Mr. and Mrs. Harold Chartley were business visitors in New Bern Saturday.
 Mr. and Mrs. M. D. McCain spent last Tuesday in Kinston and Cove City.
 Miss Willilou Mason left Wednesday for Virginia, where she will be teaching this winter.
 Mr. and Mrs. James M. Rogers returned to their home in Elizabeth City Monday, after the weekend here with her mother, Mrs. Sadie Garner.
 Mr. and Mrs. W. D. Heath Jr. and children spent Saturday in New Bern.
 Mrs. Louis Hibbs and little daughter, Mary Lou, returned

home Friday from Chadbourn, where they visited her parents. She was called back Saturday because of the death of her grandmother, Mrs. David Carter.
 Mr. and Mrs. Edgar Hibbs and son, Rocky, Louis Hibbs and little daughter, Mary Lou, and Mrs. Parker Guthrie attended the funeral on Sunday. Mrs. Hibbs returned home with them.
 Mr. and Mrs. I. N. Howard returned home Sunday after two weeks in Beaufort with their daughter, Mrs. Snowden Thompson, and her family.
 The Rev. C. T. Rogers of Tarboro was here Sunday to fill the pulpit of the St. James Methodist church while the pastor, the Rev. Ralph Fleming Jr., preached in the Jarvis Memorial church in Greenville.
 Mrs. Edgar Hibbs and Mrs. Parker Guthrie spent Monday in New Bern.
 Among those leaving Wednesday to enter East Carolina college were Misses Eula Warren, Emma Lou Parrish and Libba Gould.
Bridge Club Meets
 Mrs. Walter D. Roberts entertained her bridge club Friday evening at her cottage on Bogue Sound.
 High score was won by Mrs. Parker Guthrie, second high by Mrs. M. C. Howard, and slam prizes went to Mrs. Howard and Mrs. Hazel Fox.
 After the game the hostess served sandwiches, chips, pickles, cookies and colas.
 The predatory dragonfly snares its victims on the wing by making a basket out of its front legs.

SERVE FRESH SEAFOOD
 DRESSED AND DELIVERED
 Open 24 Hours
 Just Call—Phone PA 6-4020
 It's Economical to Serve Delicious,
 Easy to Prepare Seafood. Have Some Today!
OTTIS' FISH MARKET
 8th and Evans Sts. Morehead City

Try A Package TODAY!
 At All COLONIAL STORES and MANY OTHERS

Elmer's BRAND DICED BAY CLAMS
 WITH CONCENTRATED CLAM JUICE ADDED

TYPICAL RECIPES

NEW ENGLAND CLAM CHOWDER
 10 oz. Diced Clams
 1/4 cup chopped salt pork or bacon
 2 cups diced potatoes
 1/4 cup chopped onion
 Dash pepper
 1 tablespoon flour
 5 cups water
 1 cup milk
 No salt needed
 Fry bacon or pork until brown. Add flour, clams, onions, potatoes, water, pepper and cook for 30 minutes. Add milk. Serves 6.

CLAM FRITTERS
 10 oz. Diced Clams
 1 cup flour
 1 tablespoon baking powder
 2 eggs beaten
 1 cup milk
 2 tablespoons grated onion
 1 tablespoon butter or fat, melted
 No salt needed
 Sift dry ingredients together. Combine eggs, milk, onions, butter and clams. Pour into dry ingredients and stir until smooth. Drop batter by teaspoonfuls into hot fat (350° F) and fry about 3 minutes or until golden brown. Serves 6.

THAW AND USE IN YOUR FAVORITE RECIPES

PREPARED AND PACKAGED BY
WILLIS BROTHERS
 WILLISTON, N. C.

