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Home Dem. Club Meets With Mrs. Clevenger

The regular meeting of the Burnsville Home Demonstration Club was held on Friday, Jan. 21, at the home of Mrs. Hattie Clevenger. This was in the nature of a planning session to formulate plans and projects for Club work during 1966.

Mrs. John Bennett, President, presided over the business meeting. An open forum was held for an exchange of ideas involving ways and means for improvement of the club work in general.

The devotional message was presented by Mrs. Clevenger, who; in concluding, also read the following article:

"Our Recipe for 1966:
Take twelve fine, full-grown
months; see that these are
choroughly free from all old
memories of bitterness, rancor, hate and jealousy. Cleanse them completely from
every clinging spite; pick off
all specks of pettiness.

Cut those months into 28, 30 or 31 equal parts. Do not attempt to make up the whole batch at one time, but prepare one day at a time, as follows:

Into each dry put equal parts of faith, patience, courage, work, hope, fidelity, liberality, kindness, rest, prayer, meditation. Add about a teaspoonful of good spirits, a dash of fun, a sprinking of play, and a heaping cup full of good humor.

Pour love into the whole, and mix with a grin. Serve with quietness, unselfishness, and cheerfulness. IN A NUTSHELL."

A social hour followed. The next meeting of the club will be held on Friday, Feb. 13, at the home of Mrs. P. C. Coletta.

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Tom Mallonee Historical To Be In Burnsville Assoc. To Meet

ASHEVILLE—Tom L. Mallonee, 11th Congressional District Assistant to Congressman Roy A. Taylor, is now making scheduled visits to the county seats and other sections of the counties.

On Tuesday, February 15, he will be at the Madison County Courthouse, Marshall from 9:30 to 10:30; and at the Yancey County Courthouse, Burnsville from 1:30 to 2:30.

Any person who has plans or official business pertaining to Congressional matters they wish to discuss is invited to meet with Mr. Mallonee at the above-specified time The Western North Carolina Historical Association will meet at Horne's Restaurant, 164 Tunnel Road (east of the tunnel) on Saturday, January 29th at 2:30 o'clock. The following program has been planned:

Tentative plans for writing a regional history of Western North Carolina, Dr. Ina Van Noppen.

Superstitions in North Carolina, Mrs. Harry Love. Business Meeting.

A Social Hour will follow the program.

Nutty Corn Muffins



Bake Nutty Corn Muffins — for the fun of it — for fun it is, and always good eating. As you prepare breakfast, it takes a few minutes to mix this muffin batter, fold in the fruit and nuts. pour, and pop the pan into the oven. Call the family. Serve the muffins, steaming, hot and fragrant.

Mixing time is short for this little quick bread because you use enriched self-rising flour. This reliable product already contains just the right amount of leavening and salt for perfect results and wonderful home-baked goodness everytime. Three B-vitamins, and the minerals calcium and iron, found in enriched self-rising flour provide an important nutritional plus.

NUTTY CORN MUFFINS

1/2 cup chopped dried apricots

1 cup boiling water
11/2 cups enriched self-rising
corn meal

½ cup firmly packed light brown sugar

2/3 cup chopped pecans

1/4 cup chopped dates

1 egg, beaten

34 to 1 cup milk2 tablespoons melted shortening or oilConfectioners sugar

Soak apricots in water about 10 minutes and drain. Stir together corn meal and brown sugar in mixing bowl. Mix in ½ cup pecans, dates and apricots. Blend egg with ¾ cup milk and shortening or oil. Add liquid all at once to corn meal mixture and mix until well blended. If necessary, add more milk to make a medium-thick batter. Fill greased or paper-lined muffin cups ¾ full. Sprinkle tops with remaining pecans. Bake in preheated 425° oven 20 to 25 minutes, or until golden brown. Remove muffins from pan and sprinkle lightly with confectioners sugar. Serve warm or cool.

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