

## Men In Service

**PARRIS ISLAND, S. C. (FHTNC) June 3** — Marine Private Barry P. Mayberry, son of Mr. and Mrs. James K. Mayberry of Route 5, Burnsville, N. C., was graduated from Marine recruit training at the Marine Corps Recruit Depot here.

During his eight weeks of intensified recruit training under veteran noncommissioned officer Drill instructors, he learned small arms marksmanship, bayonet fighting, and methods of self-protection. He also received instruction in military drill, history and tradition of the Marine Corps and other academic subjects.

He will undergo four weeks of individual combat training and four weeks of basic specialist training in his military occupational field before being assigned to a permanent unit.

**DA NANG, VIETNAM (FHTNC) June 6** — Marine First Lieutenant Morris D. Atkins, son of Mrs. T. M. Atkins of Route 6, Burnsville, N. C., is serving with Marine All Weather Fighter Squadron (VMF)(AW)-235 of Marine Aircraft Group (MAG)-11 at Da Nang, Vietnam. MAG-11 is a unit of the 1st Marine Aircraft Wing.

VMF(AW)235's personnel fly and work on the supersonic Crusader in support of ground forces.

**FORT POLK, LA. (AHT-NC)** — Army Pvt. Robert D. Carroway 21, son of Mrs. Love G. Carroway, Route 5, Burnsville, N. C., completed advanced infantry training, including a week of guerilla warfare training at Fort Polk, La., June 25.

During his guerrilla training, he lived under simulated Vietnam conditions for five days, fighting off night attacks and conducting raids on "enemy" villages. He was taught methods of removing booby traps, setting ambushes and avoiding ambushes.

The specialized training included small unit tactics, map reading, and mine warfare, communications, and firing the M-14, M-60 machinegun and 3.5-inch rocket launcher.

**VIETNAM (FHTNC) June 24** — Marine First Lieutenant Morris D. Atkins, son of Mrs. T. M. Atkins of Route 6, Burnsville, N. C., is serving with Marine All Weather Fighter Squadron 235 in Vietnam. During the past month, the squadron has flown over 660 sorties for over 800 flying hours and supported operations Georgia, Osage, Cherokee, Morgan, Montgomery, Wayne, Yuna, Mobile and Cheyenne II.

His squadron's mission is to intercept and destroy enemy aircraft and missiles under all types of weather conditions, at day or night.

## GARDEN TIME

By M. E. GARDNER

Magnolias and the South go together like bacon and eggs, grits and red gravy, or 'possum and sweet potatoes. This beautiful plant specimen may be found in song and story, exemplifying some of the finer traditions of the Southland. Many a Southern Belle has yielded to the proposals of her Galahad in the shade of a magnolia tree.

The magnolia was named for Pierre Magnol who was director of the Botanic Gardens of Montpellier, France, 1638-1715. The plant gained early fame through Magnol's extensive use of it in his gardens.

The genus contains about 14 species widely scattered throughout the temperate regions of the world. They may be either trees or large shrubs, deciduous or evergreens, with attractive foliage and handsome flowers.

There are nine species native to the eastern United States eight species in Mexico and Central America, nine species in northern South America and the West Indies and 44 species native to southeastern Asia. There are many hybrids, mostly of Asiatic origin.

Of the species adapted to the southeastern United States, six are deciduous, one has persistent leaves and two are evergreens.

Of the species adapted to our southern gardens, the Bull Bay (*M. grandiflora*) is probably the most widely planted of all the magnolias. Native to the southern United States and the state flower of both Mississippi and Louisiana, it can be planted as far north as New York.

### Cattle Herds Upgraded

Rama McKinney, Green Mountain, recently purchased an Aberdeen-Angus bull from Carlos Steed, Johnson City, Tennessee.

George and Mildred Roberts, Burnsville, recently purchased an Aberdeen-Angus bull from Fred Peterson, Green Mountain, N. C.



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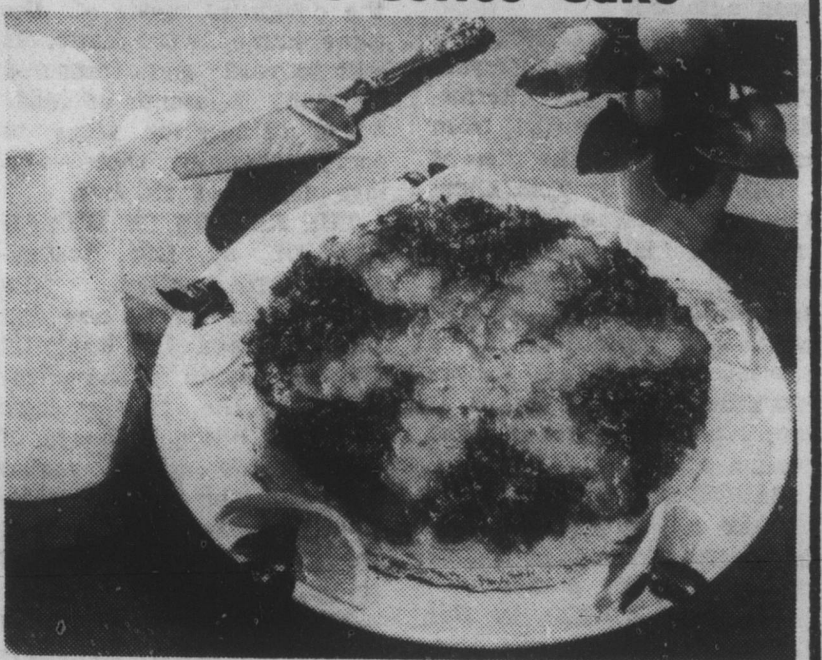
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### Sunburst Coffee Cake



Just one taste of Sunburst Coffee Cake, tempting and hot from the oven, endears this breakfast speciality. Juicy mandarin orange slices radiate atop the crunchy coconut-brown sugar topping. Beneath the sweet crown, you'll find the tender light cake.

This quick-mix coffee cake is twice as easy with convenient self-rising flour — a baking product suited to busy schedules. Pre-blended leavening and salt eliminate extra measuring and sifting steps for you.

And enriched self-rising products offer pleasure plus nutritional benefits. Made with enriched self-rising flour, Sunburst Coffee Cake contains three B-vitamins, plus the minerals, calcium and iron, all necessary for maintenance of daily good health.

**SUNBURST COFFEE CAKE**  
6 to 8 servings

1/4 cup butter or margarine	1 1/2 cups sifted enriched self-rising flour*
1 can (11 oz.) mandarin oranges, drained	3/4 cup sugar
1/4 cup firmly packed light brown sugar	1/3 cup all-purpose shortening
1/4 cup chopped nuts	3/4 cup milk
1/4 cup flaked coconut	1/2 teaspoon lemon extract
	1 egg

Melt butter or margarine in 9-inch round cake pan. Starting from center of pan arrange orange slices spoke-fashion on bottom. Mix brown sugar, nuts and coconut and sprinkle over oranges. Sift together flour and sugar into mixing bowl. Blend in shortening and 1/2 cup milk. Beat 2 minutes on medium speed of electric mixer or 300 strokes by hand. Blend in remaining milk, lemon extract and egg. Beat at medium speed 2 minutes or 300 strokes more. Turn into pan, spreading evenly. Bake in preheated 350° oven 40 to 45 minutes, or until cake tester inserted in center comes out clean. Cool in pan on wire rack 15 minutes before inverting onto serving plate. Serve warm or cool.

\*If you don't sift and in the absence of other directions, spoon flour directly from container into a one-cup measure, level off, then remove two level tablespoonfuls, according to USDA recommendations.

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