

N.C. Farmers Use More Fertilizer

Fertilizer tonnage figures recently released show that North Carolina now uses a greater tonnage of fertilizer than any other state in the Union says Mr. E. L. Dillingham, County Extension Chairman. During the period July 1, 1961 to June 30, 1966 over 1,700,000 tons of mixed fertilizer and fertilizer materials were sold in North Carolina. This represents an investment estimated to be in excess of \$100 million.

In spite of the sizeable tonnage used, the need for increased fertilizer use remains great. It is estimated that one half again as much fertilizer as is now used would be needed if all North Carolina crops were fertilized at the minimum recommended rate. Wise fertilizer use is one of the best profit making tools available to today's farmers reminds Mr. Dillingham. With good management the return on fertilizer investment continues to be high.

One of the best ways to develop a sound fertilization program is to have your soil tested. Along with the results

of the tests you will receive suggestions which can be used as guidelines in planning a scientifically based fertilization scheme. Soil sampling supplies are available at your county agricultural offices. Plan now to make use of this service and capitalize on the profit potential fertilizer offers. You will be helping yourself as well as helping to keep North Carolina one of the top states in fertilizer use.

NOTICE OF SALE IN THE SUPERIOR COURT NORTH CAROLINA YANCEY COUNTY YANCEY COUNTY, Plaintiff

vs. Mrs. Rose (Vivialena) Miller, Defendant

Under and by virtue of a Judgment of the Superior Court in the above-entitled case appointing and authorizing the undersigned Commissioner to sell the lands of the Defendant hereinafter described to satisfy tax liens due Yancey County for the years of 1964, 1965 and 1966 in Pensacola Township, the undersigned Commissioner will at 10:00 o'clock A. M. on the 16 day of January 1967, at the Courthouse door in Burnsville, North Carolina, offer for sale for cash to the highest bidder the following de-

scribed tract or parcel of land in Pensacola Township, adjoining the lands of A. E. Wilson and others and described as follows:

BEING 1/2 undivided interest in the following described tract or parcel of land:

BEGINNING on a marked Oak on the East bank of Cane River and runs a Southeast course 262 feet to a marked soft maple; thence a North-east course 125 feet to an iron stake in a dry run; thence with the dry run 275 feet to a marked Oak; thence a Northwest course 75 feet to a soft maple on the East bank of Cane River; thence a Southwesterly course with the meanders of Cane River and the A. E. Wilson line, containing one acre more or less.

Together with the right of way for a road 16 feet wide commencing on the East side of the above land and running with the old logging trail to Dry Fork Branch; then crossing Dry Fork Branch and running with the East bank of the same a Southeast course to Highway 197.

This 16 day of Dec. 1966. Bill Atkins, Commissioner Dec. 22, 29, Jan. 5-12

U.S. SAVINGS BONDS for the good things in life



Peach-Berry Pudding - Pronto

One of the most colorful desserts you can serve is quickly made Peach-Berry Pudding. Corn meal, blueberries, and canned peach halves give the distinctive flavor and texture to the muffin-like dessert. Serve it warm, topped with ice cream or dairy sour cream for very special occasions.

Enriched self-rising corn meal makes Peach-Berry Pudding easy to put together. This dependable baking product has the correct amounts of leavening and salt preblended with the flour for perfect baking results. Pre-measuring, done by the miller for your convenience, means fewer recipe steps for you. It's enriched with key nutrients - calcium, iron and the B-vitamins, thiamine, riboflavin and niacin, to help assure your family's good health.

PEACH-BERRY PUDDING 6 to 8 servings

- 1/4 cups enriched self-rising corn meal
- 1/4 cups well-drained blueberries canned or frozen, thawed
- 1/2 cup sugar
- 1 egg, beaten
- 1/3 to 1/2 cup milk
- 2 tablespoons oil
- 6 or 7 well-drained peach halves (1 pound can)
- Cream, ice cream or dairy sour cream if desired

Combine corn meal, 3/4 cup blueberries and sugar. Blend together egg, 1/3 cup milk and oil. Add liquid all at once to corn meal mixture, stirring only until well blended. Spread evenly in well-greased 9-inch pie pan. Arrange peach halves around edge of pan and sprinkle with remaining blueberries. Bake in 425° oven, 25 to 30 minutes or until done. Serve warm with cream, ice cream or sour cream, if desired.

MAXWELL HOUSE COFFEE
MAXWELL HOUSE
1-LB. BAG
69^c

Grade A Small
EGGS
3 doz. **1.00**

QUALITY FOODS

Fresh Ground Beef

2 lbs

89^c

Blue Bonnett Margarine

Lb **27^c**

Book Matches

Ct. **10^c**

Food Fair

Peter Pan Peanut Butter

12 Oz

39^c

Treet

12 Oz

45^c

Clorox

1/2 Gal.

31^c

Silver Dust

27^c

BURNSVILLE SUPER MARKET For Sale 1 Cherry Gun Cabinet See David Peterson At Super Market

Burnsville, N.C.