THURSDAY, JAN. 12, 1967

N.C. Farmers Use More Fertilizer

Fertilizer tonnage figures recency released show that North Caronia now uses a greater toinage of fertilizer than any other state in the Union says wir. E. L. Diflingham, County Extension Chairman. During the period July 1, 1961 to June 50, 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 sugrestions which can be used as suidelines in planning a scientifically based fertilization scheme. Soil sampling supples are available at your county spricultural offices. Plan now to make use of this service and canitaline on the profit potential fertilizer offers You will be helming yourself as well as helming to keen North Carolina one of the top states in fertilizer

of the tests you will receive

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

Mrs. Rose (Vivialena) Miller, Defendant m

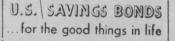
Under and by virtue of a Julgment of the Superior Court in the above-entitled case appointing and authorizing the undersigned Commissioner to seil the lands of the Defendant hereinafter described to satisfy tax liens due Yancey County for the years of 1964, 1965 and 1966 in Pensacola Township, the undersigned Commissioner will at 16:00 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 deserbed tract or parcel of land in-Pensaco'a Township, adjoining the lands of A. E. Wilsos and others and described as follows:

BEING 1/2 und vided interest in the following described tract or parcel of land: c

BEGINNING on a marked Oak on the Fast bank of Cane River and runs a Southeast course 262 feet to a marked soft maple; thence a Northeast 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 manle on the East bank of Cane River: thenor a Southwester'y course with the meanders of Cone River and the A. E. Wilson line, containing one acre more or less.

Torether 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





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

- 11/4 cups enriched self-rising
 - corn meal
- 1¹/₄ 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)
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- 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.



THE YANCEY RECORD