

Yancey 4-H Fashion Review Held

Pretty aprons, pantsuits, and dresses were the scene as the Yancey County 4-H Fashion Revue was held Saturday, April 20 in the Fellowship Hall of the First Baptist Church. Fourteen 4-H members, aged nine to sixteen, modeled garments they had made. Those participating were Tammy Silvers, Clearmont 4-H Club, white ribbon; Karen Silvers, Clearmont 4-H Club, white ribbon; Shelley Deyton, Clearmont 4-H Club, red ribbon; Beth Wilson, Pensacola 4-H Club, white ribbon; Tery Ray, Pensacola 4-H Club, white ribbon; Chris Deyton, Clearmont 4-H Club, red ribbon; Alma Ogle, Clearmont 4-H Club, red ribbon; Stormy Honeycutt, Bee Log 4-H Club, white ribbon; Peggy McQuade, Bee Log 4-H Club, white

ribbon; Melinda Treadway, Bee Log 4-H Club, white ribbon; Marie King, Burnsville Special Interest Club, white ribbon; Renee Peterson, Burnsville Special Interest Club, blue ribbon; and Janet Treadway, Bee Log 4-H Club, red ribbon. Judges were Mrs. Nat Howell and Mrs. Archie Loftis. Winners were: Pre-teen Division, Terry Ray; Junior Teen Division, Renee Peterson; Senior Teen Division, Janet Treadway. These girls were presented gift certificates from Ye Olde Fabric Shoppe. As winner of the Senior Teen Division, Janet Treadway will attend a Clothing Camp and participate in the state Fashion Revue during the weekend of May 10-12, 1974.



By Donna McLain **PORK CHOP CASSEROLE** 6 pork chops

l large onion (thinly sliced) 3 med.potatoes (thinly sliced) Salt and pepper 1 can cream of mushroom soup

1/2 soup can water Brown porkchops in a small

amount of grease. Place alternate layers of chops, onion and potatoes, salt and pepper in large casserole. Dilute soup with water, pour over casserole. Bake covered at 350 degrees for 30 min. Uncover and continue baking for 30 to 45 min. Yield: 6 servings.

(7 or 8 egg whites) 1/2 tsp.cream of tartar sugar 2¹/₄ cups cake flour

³/₄ cup orange juice 1/2 cup salad oil egg yolks 1 tblsp. double-acting baking

1 cup egg whites at room temp.

powder 3 tblsp.grated orange peel 1 tsp. salt

Preheat oven to 325 degrees. In large bowl, with mixer at high speed, beat egg whites and cream of tartar until soft peaks form; beating at high speed; radually sprinkle in 1/2 cup extract, (10 drops yellow food sugar, 2 tblsp at a time; beat until sugar is completely dissolved. (whites should stand in stiff, glossy peaks) Set aside. In another large bowl, with mixer at low speed, beat 1 cup sugar with remaining ingredients until blended. With rub-

STREAMS.....

sell. \$600.00 per acre. 1/4 down, suitable terms.

\$22,500.00. 17 down, suitable financing by owner.

sell--\$10,000. 1/4 down, suitable terms by owner.

into beaten egg whites. Pour batter into ungreased 10 inch tube pan and bake 1 hour and 15 min. or until top springs back when lightly touched with finger. Invert cake in pan on bottle, cool completely. Frost top and sides with Fluffy Orange Frost-

ing Keep refrigerated. FEUFFY ORANGE FROSTING

FOR SALE

IDEAL FOR SUMMER HOMES - SOME SUITABLE FOR YEAR-ROUND

OCCUPANCY. SOME TRACTS WITH HOUSE OR COTTAGE - OTHERS

HAVE DESIRABLE BUILDING AND LAKE SITES - SOME WITH TROUT

1. 5 bedroom dwelling, two story -- L.R.- D.R. & K.- bath--located on 3 beautiful acres with

cherry trees, apple trees, grape vines, gravity water, 3 storage buildings, all land suitable for

cultivation. Property located at end of state road. Excellent view -- a secluded year-round

homesite--4 miles from Burnsville. Priced at \$23,500.00--1/4 down, suitable terms by owner.

2. 20 acres woodland tract excellent hideaway for summer cottages. Two springs on

tract -- small stream passes by tract. Located 8 miles S.E. of Mars Hill off U.S. 19. Priced to

3. 3 acre farm with a good 3 bedroom dwelling. Running water by gravity, bath, oil heat, wired for electric stove, good wood stove goes with unit. Has two storage buildings, excellent can house and vegetable storage, frost proof. A large farm with small tobacco allotment. All

land suitable for cultivation. Has fruit trees, grapes, rhubarb now in production. Priced at

4. 20 acre mountain tract--old rustic dwelling and barn. This tract is isolated. Priced to

NOW HAVE LISTINGS IN MADISON - MITCHELL- BUNCOMBE AND YANCEY COUNTIES.

For Prompt, courteous and dependable service Buying -- Selling -- and Appraisal Work, Call or

MACK B. RAY, BROKER

P. O. Box 181

Burnsville, N.C. 28714

Tel. 704-682-2285

MOUNTAIN PROPERTY

In small sauce pan over medium heat, heat one 12 oz jar sweet orange marmalade to boiling, stirring occasionally. In large bowl, with mixer at high speed, beat 2 egg whites, at room temperature, 1/2 tsp. van.

BOOK CORNER BY Mrs. Gladys Coletta

for television, this novel will

long be remembered. After

watching and hearing Jane with

her rasping voice, poor eye-

sight, and shuffling gait at the

age of 110, the viewer is ready

to agree with Milton who wrote:

and wait.'

'They also serve who only stand

The Autobiography of Miss Jane Pittman, by Ernest J. Gaines. 1971. Pp.244. The Dial Press. N.Y.

She lived through slavery. The Civil War. The Civil Rights Movement. She lived to be 110. Yet she never lived at all--except as a typical slave of the Old South. A purely fictitious character. Such is the story of Jane Pittman, as told by Edward J. Gaines in The Autobiography of Miss Jane Pittman.

"Go down, Moses, 'way down in Egypt land. Tell old Pharaoh to let my people go." Old Pharaoh in this case is the white man of yesterday (the Civil War), and also, the white man of today (the Civil Rights Movement). Moses is typified by Abraham Lincoln with the first emancipation proclamation and also, by Martin Luther King, who died for the negro's second freedom. In between were leaders of lesser stature to inspire the negro onward. Miss Jane was one of the lesser leaders, working humbly behind the scenes to free her race. Her life spans a century of change that unfolds her griefs, triumphs, and above all, her en-

during courage. The author first depicts Jane as a slave girl of nineteen years on a Southern plantation, forced to serve water on the same day during the Civil War to both retreating Confederate troops and attacking Union soldiers. From there he takes her through the war years, the period of Reconstruction, and her participation in the birth of the Civil Rights Movement. Through it all Jane remained a bulwark of strength to support

Made recently into a show

those who faltered.



Buy U.S. Savings Bonds



It's Coming! FUNLAND **Family Entertainment Center** Games **Billiards** Dances **Snack Bar**

> **Highway 19E Across From Cane River High School**

Fun For All Ages -**Adult Supervision**

Attend the 33rd Annual Meeting of the

SEVEN-UP **CONGEALED SALAD**

2 pkg.lemon gelatin 2 cups hot water 2 cups 7-up 1 No. 303 can fruit cocktail

drained 1 flat can crushed pineapple

drained Dissolve gelatin in hot water;

stir in 7-up; add fruit. Chill until thickened. Stir well: pour into individual molds. Chill until firm. Serve on lettuce, garnish with mayonnaise. Yield 10 serv.

ORANGE CHIFFON CAKE (Doris Hunter)

Armv News

Army private Letterman, son of Andrew J. Letterman, Route 2, Burnsville, received a parachutist badge upon completion of the three-week airborne course at the U.S.Army Infantry School, Ft.Benning,Ga.

During the first week of training, he underwent a rigorous physical training program and received instruction in the theory of parachuting. The second week tested his ability through jumps from the 34 foot and 250 foot towers. The final week he was required to perform five static line parachute jumps.

Army private Thomas E. Woody, 18, son of Mr. and Mrs. Thomas E. Woody cf Route 3, Burnsville, completed eight weeks of basic training at Ft.Jackson, S.C.

He received instruction in drill and ceremonies, weapons, map reading, combat tactics, military courtesy, military justice, first aid, and Army history and traditions.

Write:

Army Private Roger D. Hughes, 19, son of Mrs. Sinnia Hughes of Route 1, Green Mountain, N.C.; is assigned to the 101st Airborne Division at Ft.Campbell, Ky.

Pvt. Hughes is a wheeled vehicle mechanic in headquarters company, 1st battalion of the Division's 502nd Infantry.

coloring, optional) and dash salt just until soft peaks form. Slowly pour in hot preserves, continuing to beat for 6 to 8 min. until frosting is fluffy and forms peaks when beaters are raised. If using a bitter marmalade, beat in sugar to taste. ber spatula gently fold mixture

Honored

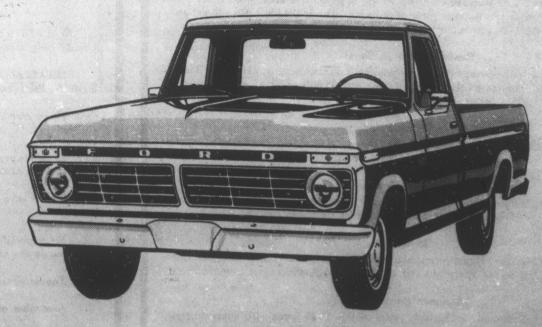
Ollis Is

John Ollis was recently honored by the Burnsville Lions Club for his efforts in the yearly Fruit Cake Sales for the blind. John has been the high salesman for the past three years.

JOHN OLLIS

FRENCH BROAD EMC

at **Marshall High School Gym** Saturday, April 27, 1974 **Business Meeting Begins At 1.00 PM** Registration from 10:00 AM. TO 1:00 P.M. **FREE!! PICK-UP TRUCK**



LOOK AT ALL THE OTHER PRIZES!

Electric Mixers

• Saws

- Irons
- Drills Toasters
- Blenders Fry Pans
- Other fine appliances

YOU MUST BE PRESENT TO WIN!!!

SPECIAL GUEST - Robert Cleveland, Executive Vice President & General Manager North Carolina Electric Membership Corp.