

Van Horn Is President Of Diamond Mica Co.

Diamond Mica Company is pleased to announce the election of Earl Carlton Van Horn, of Altamont and Spruce Pine, as President, Director, and principal executive officer. He succeeds the late R. Ted Dent who died recently. Mr. Van Horn has been associated with Diamond Mica Company since 1966 as Contract Manager and Vice President. In his new position he will be responsible for operations, sales and corporate direction.

University of North Carolina with a B.S. degree in Geology, Engineering Option, and was a Teaching Fellow at the Univ. of Tenn. He was Geologist for TVA for 13 years. He was Superintendent and Chief Engineer for Hitchcock Talc Co. and Minerals and Metals Corp. at Murphy. Since 1952 he operated a private consulting practice as Bailey and Van Horn and as E.C. Van Horn Associates, in minerals exploration and development, ore dressing, engineering geology, minerals litigation and appraisal, and contract management. His firm developed and operated Dixie Mines, later Western Mica Company and U.S. Gypsum Company in Alabama.

In 1964 Van Horn was engaged as Contract Manager and Chief Engineer for Hassett Mining Company in Yancey County, a firm later acquired by Diamond Mica Company. Since 1966 he has been Contract Manager and Vice President. Diamond Mica Company, founded in 1946 by the late Raymond T. Dent, Sr., operates mica-grinding plants at Spruce Pine, at Micaville in Yancey County, and at Middletown, Connecticut, manufacturing dry- and wet-ground mica for the paint, rubber, plastic, and gypsum-board industries. Diamond also has a wholly-owned subsidiary, Capitol Moving and Warehousing Corporation, a North American Van Lines affiliate, in Raleigh.



Sportsmen Hunt In Montana

The Yancey County Explorer Sportsman Club recently took a three-week hunting trip to Montana. The men killed twelve deer and 6 antelope. Pictured above, the hunters stand over their trophies. Club members participating in the hunt include Robert Blevins, Sam Loftis, Nais Bailey, Ralph Blevins, Lloyd Silvers and Richard Loftis.

Seminars Set On Pollution Control Act

The North Carolina Department of Natural and Economic Resources, Land Quality Division will hold two one-day seminars in this area dealing with the Sedimentation Pollution Control Act of 1973. The first will be at the University Center on the campus of Western Carolina University in Cullowhee on Tuesday, November 19. The second will be held at the Agricultural Building in Lenoir on Wednesday, November 20. Both will begin at 10 a.m. and last until 4 p.m.

The meetings are open to the public. All engineers, architects, developers and contractors are especially urged to attend one of these seminars as this law will affect all future construction involving land disturbing activities in North Carolina. To register for either seminar, please contact Richard Phillips, N.C. Dept. of Natural and Economic Resources, 159 Woodfin Street, Asheville, North Carolina.

Pensacola Festival A Success

The Pensacola Harvest Festival was a huge success with a record number attending. Everyone enjoyed the talent and variety show given by the students. The Costume Contest was won by Terry Eubanks and Sherri Higgins. The highlight of the evening was the crowning of the Harvest Festival King and Queen. Winners were Mrs. Patricia Fender's Kindergarten Room with Queen Patricia Kay Hensley, daughter of Mr. and Mrs. Frank Hensley; and

King Jeffrey Scott Biggs, son of Mr. and Mrs. Howard Biggs. King and Queen of the Harvest Festival from among the older students were from Mrs. Hettie Price's Fifth Grade—Queen is Tammy Lynn Riddle and King is Sammy D. Riddle, son and daughter of Mr. and Mrs. Samuel D. Riddle.

Pensacola School wishes to thank the following merchants for donating the door prizes: Ben Franklin, B & J Garage, Styles Auto Supply, Carolina Tire, Yancey Theater, Ingles, Peggy's Beauty Shop, Banks Drug, Ray Bros., True Value Hardware, Jerry Wilson - Sealtest Dealer, Agnes Hensley, Banks Flower & Gift, Edwards Variety, Ye Ole Fabric Shoppe, Regina's Beauty Shop, K & L Outlet, Mountain Wilderness, Bailey's Saving Center, Town & Country Shoe Store, Burnsville Furn. & Hardware, Western Auto, Thread & Needle, Northwestern Bank, Burnsville Army Store, United 5 & 10, Dellinger & Silvers, Norgetown, Blue Ridge Hardware, Mt. Mitchell Industries, Liberty Cash & Carry, Billy Brooks Wilson Groc., Sears, Bruce Laws, Sue's Beauty Shop, Davids Ltd., Ruby Clayton Gift Shop, News Center in Spruce Pine,

Spruce Pine Pharmacy, Mayland Cloth Shop, Anglin & Westall, Waldgreen Agency. A special thank you to Flowers by Vance for donating all the queens' flowers and the escorts' boutonnières. Also to the Yancey Journal for all the publicity and to all the parents, teachers, students, and friends who helped make the festival the success it was.

Only the Newspaper



ONLY THE NEWSPAPER is such a good companion — coffee time or any time. Newspapers are to enlighten, entertain — and share.

CLINIC SCHEDULE-NOVEMBER, 1974		
Nov. 2, Saturday	Immunization Clinic	8:00-11:30
Nov. 4, Monday	Immunization Clinic	8:00-11:30
	Nurse Screening Clinic	1:00- 3:00
Nov. 6, Wednesday	Eye Clinic [Dr. Powell]	8:00-11:30
Nov. 7, Thursday	Appointment Only	
	Mental Health Clinic	10:00- 3:00
Nov. 9, Saturday	Immunization Clinic	8:00-11:30
Nov. 11, Monday	Immunization Clinic	8:00-11:30
	Nurse Screening Clinic	1:00- 3:00
Nov. 12, Tuesday	Child Health Clinic [Dr. Cort]	8:30- 3:30
Nov. 13, Wednesday	Development Eval. Clinic	9:30- 3:30
	Appointment Only	
Nov. 14, Thursday	Family Planning [Dr. Webb]	8:00-12:00
Nov. 16, Sat.	Maternal Health [Miss Kingham]	8:00-12:00
	Immunization Clinic	8:00-12:00
Nov. 18, Monday	Immunization Clinic	8:00-12:00
	Nurse Screening Clinic	1:00- 3:00
Nov. 19, Tuesday	Maternal Health [Dr. Hemphill]	8:00-12:00
Nov. 21, Thurs.	Maternal Health [Miss Kingham]	4:30- 7:00
Nov. 22, Friday	Eye Clinic [Dr. Payne]	8:00-11:30
	Appointment Only	
Nov. 25, Monday	Immunization Clinic	8:00-11:30
	Nurse Screening Clinic	1:00- 3:00
Nov. 26, Tuesday	Child Health Clinic [Dr. Pope]	8:30- 3:30
Nov. 27, Wednesday	Orthopedic Clinic	8:00-11:00

Register before 11 a.m.

Thank You

I Appreciate The Fine Support In The November Fifth Election.

I Shall Represent All The Citizens Of Yancey To The Very Best Of My Ability.

Glenn A. Morris

From The Yancey Extension Homemakers food news & cues

BY DONNA McLAIN
Extension Homemaker

Most homemakers welcome finding new ways to prepare foods with which they are familiar. Sometimes recipes are similar, but the simple addition or subtraction of an ingredient or two in a casserole, or a slightly different manner of preparation can give the effect of a wholly new dish and several such alterations can take the boredom out of cooking "the same old thing". Try one of these casseroles with salad and dessert:

HOT LUNCHEON MEAT CASSEROLE

4 oz. medium noodles
1/2 cup chopped onions
1 tblsp. margarine or butter
1-12 oz can luncheon meat
1-16 oz can tomatoes, cut up
1-15 1/2 oz can red kidney beans (drained)
1/2 tsp. dry mustard
1/2 tsp. dried marjoram, crushed
1/2 tsp. dried basil, crushed
6-8 drops bottled hot pepper sauce
1/2 cup shredded sharp cheese (2 ounces)

Cook noodles in boiling salted water till almost tender; drain. In sauce pan, cook onion in margarine until tender. Cut luncheon meat into 1/2 inch cubes and add to onion. Stir in next 6 ingredients. Bring mixture to boil. Stir in noodles. Turn mixture into a 2 quart casserole. Bake at 375 degrees for 25 minutes. Stir. Top with cheese and return to oven until cheese melts about 5 minutes. (serves 6)

PORK CHOP AND POTATO SCALLOP

1 can condensed Cheddar cheese soup
1/2 cup commercial sour cream
1/4 cup water
3 tblsp. finely chopped parsley
4 cups thinly sliced potatoes
2 med. onions, sliced
1/4 cup coarsely chopped green pepper
salt and pepper
6 center-cut pork chops (3/4 inch thick)
1/2 cup flour
2 Tblsp. vegetable oil
6 green pepper rings
6 canned crabapples

Combined undiluted soup, sour cream, water, and parsley. In a 2-qt. shallow dish alternate layers of

potatoes, onion slices, chopped pepper, and cheese soup mixture. Sprinkle each layer of potatoes with salt and pepper. Place uncovered in a 375 degree oven and bake for 30 minutes. Trim fat from pork chops, roll in flour, and brown in vegetable oil in a skillet. Place drained pork chops atop casserole. Cover and bake for 1 hour. Uncover. Top with pepper rings and crabapples and cook an additional 20 min. Yield 6 servings.

CONGEALED CARROT SALAD

2 (3 oz) packages lemon flavored gelatin
2 cups boiling water
1 (No.2) can crushed pineapple, drained
1 cup grated carrots
1 cup shredded Cheddar Cheese
1/2 cup chopped pecans

Dissolve gelatin in boiling water. Drain pineapple, add enough water to liquid drained from pineapple to make 2 cups and stir into the gelatin. Refrigerate until partially congealed; then stir in pineapple, carrots, cheese, and pecans and chill until firm.

FUDGY-NUT BUNDT CAKE

2 cups graham crack'r crumbs
1/2 cup brown sugar (packed)
1 1/4 tsp. cinnamon
1/4 cup butter or margarine, melted
1 pkg. chocolate fudge supreme cake mix
1 cup water
1/4 cup salad oil
3 eggs

Heat oven to 350 degrees. Generously grease and flour 12 cup bundt pan. Mix crumbs, nuts, brown sugar, cinnamon and butter; reserve. Blend cake mix, water, oil and eggs on low speed until moistened; beat 4 min. on medium speed. Spread 1/2 of the batter in pan; sprinkle with 1/2 of reserved mixture. Repeat using second third of batter, remaining reserved mixture and last third of batter. Bake 50 to 55 min. or until cake springs back when touched lightly in center. Cool 10 min. remove from pan. Cool completely. Spread cake with caramel glaze, allowing some to drizzle down side.

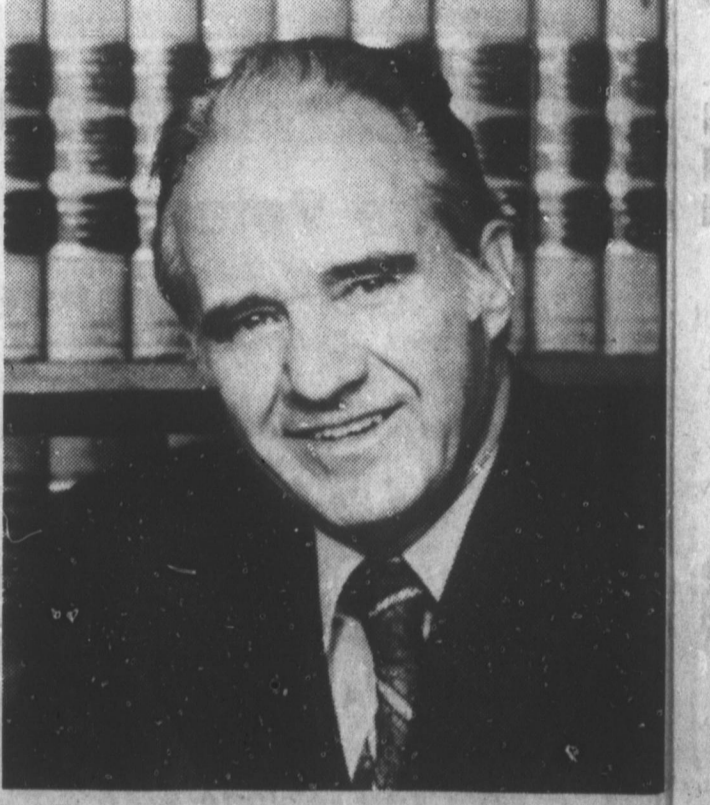
CARAMEL GLAZE

3 Tblsp. butter or margarine
1/2 cup brown sugar, packed
2 Tblsp. milk

1/4 cup confectioners sugar
Enough water (tblsp. or more) to make spreading consistency

Melt butter in saucepan. Stir in brown sugar and milk. Heat to boiling; boil and stir 1 minute. Remove from heat and cool to lukewarm. Stir in confectioners sugar and add enough water to reach proper glaze consistency.

Thank you



To the many, many people who worked in my behalf during the recent campaign and to those who honored me with their vote, I wish to express my appreciation.

The enlarged Democratic majority places upon the Democratic leadership and on all Democrats in Congress a special responsibility to exercise effective leadership.

Solutions will require the best efforts of all of us working together and your help and advice will always be welcome.

Roy A. Jay

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