PAGE 6 THE YANCEY JOURNAL DECEMBER 16, 1976

00000000 **Christmas** Shop For Unusual Gifts

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10% Discount on any

Offer expires Jan. 1, 1977

Interiors

Gift Shop

Rt. 23 North Mars Hill, N.C.

E

purchase of \$1000 or more

Open Friday, Sat., & Sunday

MAJOR L.R. BARWICK

Major Lide R. Barwick, 53, U.S. Army retired, of Clarksville, Tennessee died Monday in a Nashville, Tennessee hospital. He was a native of Florence, North Carolina, a World War II and Korean War veteran, and retired with 27 years service.

He was married to the former Mary Elizabeth Higgins, daughter of Mr. Edd Elwell, Michigan; a son, Roy Higgins of Route 1, Burnsville Surviving in addition to ough, Tenn.; a sister, Mrs. the wife are two sons, Lide R. Tensie Bailey of Burnsville: Barwick, Jr. and Michael B. two brothers, H. Grady Bailey Barwick of Clarksville, Tenn.; of Burnsville and Roy H. four daughters, Mrs. Michael Bailey of Buckingham, Va.; Dash of Creve Coeur, (St. and five grandchildren. Louis) Missouri, Mrs. Irene Hazen, Mrs., Catherine Gill Sunday in the chapel of and Miss Patricia Barwick of Clarksville, Tenn.; a brother, R.S. Barwick, Jr. of Columbia, S.C.; a sister, Mrs. Doris Bonner of Galveston, Texas;

Funeral services were held at 2 p.m. Wednesday in the Chapel of Holcombe Brothers Funeral Home. Rev. John David Stewart officiated and burial was in the Higgins Cemetery at Jacks Creek.

and 5 grandchildren. PART OF WHAT YOU EARN IS PRIDE

Dillow-Taylor Funeral Home in Jonesborough, Tennessee. **RUBY BALLEW** Miss Ruby Ballew, 77, of the White Oak Creek Com-

She was 88 years of age.

Burnsville.

She was a daughter of the

Survivors include a daugh-

late Molton A. Bailey and

Mary Jane Huskins Bailey of

ter, Mrs. Burnice Nelson of

A. Robertson of Jonesbor-

Funeral services were held

Continental breakfast for 2 days

basket may be substitute

All gratuities included. Tax extra.

with parents

champagne Children under 18 stay free in same

Weekend offer good anytime in the week th

munity, died Thursday night in Spruce Pine Community Hospital after a short illness.

THE EXTRA MONEY CAN COME IN HANDY. Join the Army Reserve, and you can make about \$50 a weekend, just by going to meetings. With regular promotions and pay raises, it amounts to a nice extra income that you can save, use for emergencies, or spend on the weekends you have off. See your local Army Reserve unit for details

THE

Midnight breakfast at "Tiffany's"

the Gateway's 24 hour restaurant

\$42.00*

Here's New Orleans, Gift Wrapped! GETAWAY DISNEY Best Western WEEKEND Double accommodations poolside Fifth of champagne on ice Continental breakfast for two THE Minutes from Walt Disney World **GATEWAY HONEYMOON** GATEWAY & other Cen. Fla. attr 3 days-2 nights in deluxe Honeymoon **GETAWAY** \$23.95 Suite with king size bed 3 days-2 nights deluxe room per couple Two Days/One Night Welcome bottle of Champagne served in Welcome cocktail and entertain-Suite \$39.95 ment in The Faces Lounge Three Days/Two Nights

Deluxe morning breakfast served in Suite (one morning) Dinner for two at The Chart House Restaurant on Jackson Square in the heart of The French Quarter Romantic "Gay 90's" carriage ride through the Vieux Carre.

BUENA BAILEY GREENE She was a native of Yancey County and a daughter of the Mrs. Buena Bailey Greene late Sidney and Laura Hilliard

To These Farewell

died Friday, December 10, at Ballew. Colonial Hill Nursing Home, Surviving are a sister, Mrs. Pearl Young of Burns-Johnson City, Tennessee, following a lengthy illness. ville, and several nieces and

nephcws. Funeral services were held at 2 p.m. Sunday in Estatoa Presbyterian Church of which she was a member. Revs. John David Stewart, John Elliott, and Bert Styles officiated and burial was in

the Ballew Cemetery. Notes Of Thanks

The family of Charlie Whitson wishes to express appreciation to all of our friends and loved ones during the death of our husband and our father. For the beautiful flowers, the food and the prayers, and for the beautiful songs by the Wheeler Ouartet, we are very grateful. And to the ministers who conducted the service and to the Holcombe Brothers Funeral Home, you will always be

-The family of Charlie Whitson.

We would like to express

your prayers. -Kathy, Jeremiah, Coy, Edith Wilson, and Mrs. Byrd Wilson Boone.

| IN MEMORY | |
|---------------------------------|------|
| OF ONE | |
| WE LOVE | • |
| There is a home that | lies |
| beyond, and past golden door | its |
| . awaits the one wi | ho's |
| now away. Not lost | just |
| gone before, | |
| | |

Sponsored By TRAC

Concert Staged

Coming to Mitchell and Yancey County on January 8, 1977, is the Crooked Pine String Band-Dance Concert. Sponsored by the Toe River Arts Council, this concert will be given in the Harris High School Auditorium at 7:30 p.m. Admission is 50c for children; adult tickets are \$2.50 if purchased prior to the performance or \$3.00 at the door.

What is the Crooked Pine? The Crooked Pine is lots of things. It's friends who enjoy

working together and being together and sharing with others the sense of harmony that results. It's old time music and dance that sounds and feels alive because it is alive and growing all the time.

aspect of Crooked Pine that excites audiences the most: its uniqueness and the way

Crooked Pine is a collaboration of the fine and folk arts. It is a meeting of old and new, the modern and the traditional, as Mary Hicks combines innovative, original dance with the ageless mountain music of the Crooked Pine String Band. This is the

the two art forms complement each other. Crooked Pine is a celebration of mountain life in tradition and transition. How to purchase tickets prior to the performance as

well as more detailed information about the Crooked Pine String Band-Dance Concert will follow in next week's edition of the Journal. Plan now to attend this concert on January 8, 1977.

trom Checkerboard Kitchens

COOKIES SAY MERRY CHRISTMAS

Cookies at Christmas time are a lovely tradition, While most of us have favorites (that we bake every year), it's always fun to add a few more. Try Sugarplums, Frosty Cherry Cookies and Choco Rum Balls. While all are different, they have one thing in common. Each uses a breakfast cereal-bite-size crispy rice or corn squaresfor unusual texture, added flavor and nutrition.

Arrange your cookies on a pretty plate, tuck in some holly and serve with rich and creamy eggnog.

To use crushed Chex cereals in the recipes below, measure and crush to #olume indicated by one of these methods:

• Measure into liquid measuring cup and crush to desired volume with wooden spoon.

• For fine crumbs, process in blender to required volume. • Or crush in plastic bag

with rolling pin, and mea-sure into dry measuring cup. SUGARPLUMS

2 eggs

- 1 cup sugar 1 1/2 tablespoons cornstarch
- 1 can (8 oz.) crushed pineapple, well
 - drained 1 cup dried apricots,
 - cooked, drained and chopped
- 1/2 teaspoon finely shredded orange peel
- 1/2 cup coarsely chopped nuts 1/4 teaspoon salt
- 1/2 teaspoon orange extract

FROSTY CHERRY crushed to 2 cups 1 1/3 cups (3 1/2 oz. can) COOKIES shredded coconut In saucepan, beat eggs

slightly. Add sugar, corn-

starch, pineapple, apricots

and orange peel. Cook over

medium heat, stirring con-stantly, until mixture comes

to a boil. Boil two minutes.

Remove from heat Stir in

nuts, salt and extract. Add

cereal crumbs. Mix well.

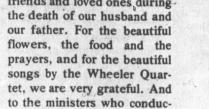
Cool. Drop from teaspoon

onto coconut and shape

into one-inch balls. Makes

1/2 cup butter or margarine 1 cup and 3 tablespoons sugar 1 egg 1/2 teaspoon almond extract 1 1/2 cups all-purpose flour 1/2 teaspoon salt 1/2 teaspoon baking soda 1/2 teaspoon baking powder

2 cups Rice Chex cereal (bite-size crispy rice squares) crush 1 cup 1/2 cup chopped green and red glace cherries Preheat oven to 350° Cream butter and 1 cup sugar. Add egg and almond extract. Beat well. Sift together dry ingredients. Add to creamed mixture. Mix well. Stir in cereal crumbs and cherries. Shape into 3/4inch balls. Roll in remaining 3 tablespoons sugar. Place 2 inches apart on baking sheet. Bake 8-10 minutes or until bottoms are lightly browned. Makes 6 dozen.



remembered.

our deepest thanks for the kindness shown in the loss of our Jerry. We appreciate the flowers and all the food prepared, but most of all your

many prayers. May God bless all of you and may we ask that we still be remembered in



NORTH CAROLINA GROWS ON TOBACCO.

It has for three hundred years. It still does. To the farmers of North Carolina, tobacco represents almost \$952,000,000 - nearly 56% of the state's cash crop income from all farm commodities.

To the state's industrial workers, it means 29,100 jobs and nearly \$312,000,000 in wages. To the retailer it means more than

\$459,100,000 in sales each year. And in terms of sales and cigarette taxes, tobacco products mean some \$43,000,000 in revenue to support state services.

That's an impressive contribution - in jobs, in income, and in taxes. It directly benefits the ninety-one North Carolina tobacco-growing counties. It indirectly benefits all one hundred counties in the state.

North Carolina - and North Carolina's tobacco industry - growing together for over three hundred years.



Mayland **Technical Institute**

Registration, January 3 6 - 9:30 pm New Campus - on 19E

Beginners Courses In: Typing Shorthand **Office Machines Business Law**

For Information Call 765-7549 or 765-4261 CHOCO RUM BALLS

6 cups Rice Chex cereal (bite-size crispy rice squares) crushed to 1 1/2 cups 1 cup sifted confectioners sugar 1 cup finely chopped pecans 2 tablespoons cocoa 1/8 teaspoon salt 1/2 cup corn syrup **3** tablespoons water 1/2 teaspoons rum extract 1/4 teaspoon almond extract Maraschino cherries Dates, pitted Pecans 1/3 cup confectioners sugar (for coating)

Mix together first 5 ingredients. Combine syrup. water and extracts. Add slowly to crumb mixture. Blend well. Butter hands. Shape mixture into balls or around bits of cherries. dates or pecans. Let stand one hour. Roll in confectioners sugar. Store tightly covered in refrigerator or freeze. Makes 4 dozen.



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