

New Variety of Soybean Available for Planting

Hood, a new yellow-seeded variety of soybean, is being released for production in North Carolina. Charles A. Brim, soybean breeder for the N. C. Agricultural Experiment Station, reports the new variety matures about two days earlier than the Ogden and nine days ahead of the Lee. The Hood looks very much like

Ogden, Brim said, but it is ahead in seed yield, seed holding and seed quality. It does not, however, hold its seed as well as Lee. Hood is resistant to bacterial pustule, wildfire, frogeye and target spot. It has slightly more oil than Ogden, while its protein content is a bit lower.

"With these characteristics, Hood should prove to be a popular variety in many areas of North Carolina," Brim continued. "It is especially suited to areas where the Lee matures too late. And it will be particularly welcomed in northeastern North Carolina counties where late fall rains often hamper harvesting of the Lee." Hood was developed and tested by research workers of the U. S. Regional Soybean Laboratory and cooperating southern experiment stations.

The original cross, from which the new variety was developed, was made in 1943 at the N. C. Agricultural Experiment Station.

In 35 to 40 test locations throughout the South the Hood has performed consistently well. The seed yields have averaged 6 per cent higher than Ogden from 1953 to 1957 in the east coast area.

About 1,500 acres of the new variety were planted for seed increase in eight states in 1958. Brim says the resulting production will be available for further increase in 1959.

By 1960 there should be ample seed stocks for extensive plantings in adapted areas.

Seed producers who are interested in obtaining seed for increase in 1959 should contact the North Carolina Foundation Seed Producers, Inc., Raleigh.

Maysville News

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Miss Betty Lou Foscoe of UNC spent the weekend here with her parents, Mr. and Mrs. J. C. Foscoe.

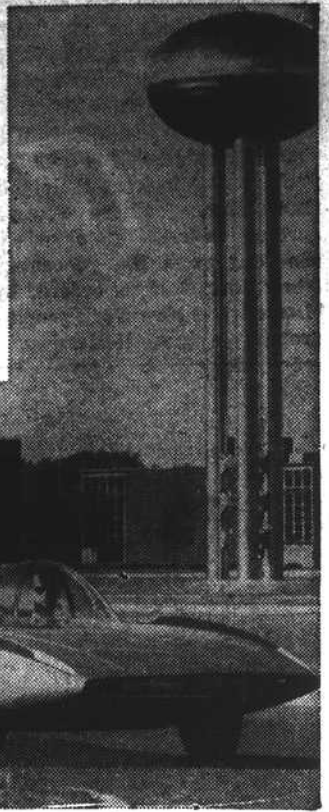
Mrs. L. L. Mattocks is visiting Mr. and Mrs. Gordon Mattocks

Space Age Car Stars In Motorama

DETROIT—Firebird III makes a final test run at the General Motors Technical Center before leaving for New York and Boston to star in GM Motorama of 1959.

GM's newest experimental gas turbine car is guided by a single stick located between the two passengers which takes the place of conventional steering wheel, brake pedal and accelerator.

Missile-like in appearance, it has two engines and uses space age electronics and transistors. It will team with GM's 1959 cars in the Motorama to show the public the latest in automobiles of today and tomorrow.



For an unusual buffet main dish serve—

Curried Shrimp With Hot Cereal Flakes



Piping hot, buttered Whole Wheat Flakes provide just the right flavor and texture contrast to complement the superb flavor of Curried Shrimp. This entree is not only easy to make, but it is attractive and mighty good eating. Guests can help themselves to coconut, kumquats, chutney, and peanuts to complete this unusual entree.

There is no problem with this main dish if the serving time for the buffet supper is delayed. The shrimp curry can be prepared ahead of time and held in a double boiler. Just before serving time, melt the butter in a fry pan and heat the whole wheat flakes. Fill the heated, individual casseroles as directed in the recipe. Serve immediately and this main dish will be in prime condition no matter how long the dining hour has been delayed. This entree is especially helpful for people to serve who have limited cooking facilities because no oven is necessary.

Breakfast cereals, when used as an ingredient, improve flavor and texture and add protein, B vitamins, essential minerals, and food energy.

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| Curried Shrimp On Hot Buttered Whole Wheat Flakes | 1 bouillon cube dissolved in 1 cup hot water |
| 3/4 cup butter or margarine | 1 1/2 cups milk |
| 1/4 cup finely chopped onion | 2 cans deveined shrimp |
| 1/4 cup sifted all-purpose flour | 2 cups cooked peas |
| 1 teaspoon curry powder | 3 cups whole wheat flakes, slightly crushed |
| 1/2 teaspoon salt | |
| 1/2 teaspoon celery salt | |
| 1/2 teaspoon pepper | |

Melt 1/4 cup butter or margarine; add onions and cook over low heat until tender but not brown. Add flour, curry powder, salt, celery salt, and pepper, stirring to blend. Gradually add bouillon and milk and cook until smooth and thickened, stirring constantly. Add shrimp and peas and allow to heat through. Melt remaining butter or margarine in fry pan. Add slightly crushed whole wheat flakes and blend until evenly coated with butter or margarine and heated through. Serve curried shrimp in heated individual casseroles on a bed of heated whole wheat flake mixture, reserving a few flakes for garnishing tops. Yield: 6 servings.

Note: This curry is a basic recipe. For variety use 1 1/2 cups of eggs (hard-cooked and sliced), lamb, veal, or pork in place of the shrimp.

Heavenly Honey — Coconut "Quickies"



By Betty Barclay

Fall's such a gay time for entertaining; do it the "easy way", with impromptu picnics, patio parties, and the like. For such occasions let delicious flaked coconut "quickies" be your stand-bys. The coconut topping recipe given here is good on strips of toast, dresses up store-bought cookies, would "star" on an apple pie. And the cooky filling serves well in other capacities, too—just give it a try on hot waffles or on a dish of ice cream for a super-delight.

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|---|------------------------------------|
| Coconut Honey Topping | Coconut Cooky Filling |
| 2 tablespoons soft butter or margarine | 1/4 cup sugar |
| 3/4 cup Baker's Angel Flake Coconut (toasted, if desired) | 1/4 cup water |
| 1/4 cup honey | 1/2 cup honey |
| 1 teaspoon grated lemon rind | 3 cups Baker's Angel Flake Coconut |
| 1/2 teaspoon salt | Dash of salt |

Spread top of an 8- or 9-inch square cake with butter. Combine coconut, honey, lemon rind, and salt; blend. Spread over cake. Place under broiler for 2 to 4 minutes, or just until topping is lightly toasted. Makes enough to cover top of an 8- or 9-inch square cake.

Combine sugar, water, honey, coconut, and salt in saucepan. Cook over low heat 10 minutes, stirring occasionally. Add butter and vanilla; blend. Cool. Spread between thin cookies or wafers. Makes 2 cups filling, or enough to fill 3 to 4 dozen cooky sandwiches.

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