ring is coming early this year (without reservation, for your heart

Coliseum in Baleigh Last fall 1 gave you a sneak-peek into some of the plans being made for the Southeastern Flower and Garden Show to be held in the State Fair Arana on February 24-28. Now that plans are well along. I am more convinced that you cannot afford to miss this design for modem liming

Lamb riblets combine with beans, turnips and noodles for a rich stew.

For Cold Nights: Try Lamb and Noodle S

Ever try lamb riblets? They are strips of lamb breast, taste good and are easy on the pocket book. Try them in these "winter night" recipes. Lamb and Noodle Stew (Serves six) Two tablespoons butter or margaring. Lie pounde or

are strips of lamb breast, taste good and are easy on the pocket book. Try them in these "winter night" recipes. Lamb and Neodle Stew (Serves six) Two tablespoons butter or margarine, 1½ pounds lamb riblets, 1 medium-sized onion, chopped; 1½ cups stock or bouillon, 1½ teaspoons salt, ¼ teaspoon pepper, 1½ cups diced yellow tunnips, one 9 ounce package frozen French-style green beans, 1½ table-spoons all-purpose flour, 1 tablespoon salt, 3 quarts boil-ing water, 3 ounces medium egg noodles (about 4 cups). Melt butter or margarine.

BY DOROTHY MADDOX Add lamb and onion and cook over low heat until lamb is Combine noodles and stew; mix

continues to boil. Cook "ncov-

ties hereto as tenants in common.

fense to such pleadings not later

than the 31st day of January, 1961, and upon your failure to do so the

party seeking service against you

You are required to make de-

modern living. In the first place, this show, will be the largest ever held south of Washington. It will be a feather in the cap of the Old North State and a tribute to the initiative and enhusiasm of those directly responsible for conceiving the idea and placing the plans on the drawing board. I have intimate know-ledge of the magnitude of the pro-ject and can commend it to you, NOTICE TO CREDITORS

The undersigned, having quali-fied as administratrix of the estate of Willie Ward, deceased, late of Jones County, this is to notify all persons having claims against said estate to present them to the undersigned or her attorneys before the 28th day of December, 1961, otherwise this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate settlement.

This the 28th day of December, 1960.

Administratrix of the

estate of Willie Ward,

SARAH WARD,

deceased'

LARKINS and BROCK

without reservation, for your hearty support and complete enjoyment. Twenty-five gardens will be de-signed to fill the floor of the arena -rook, patio, apartment, azales and camellis, Japanese, herb, per-empial, roof top, mountain, coastal, rose and others. These gardens have been professionally designed and will be planted with carefully selected living plant materials, giving each an individuality all its own. Collectively each garden will own. Collectively, each garden will blend into a mammoth pattern which has been designed for har-

mony and exciting beauty. In addition to the beautifully de-signed and carefully executed gardens, you will see the latest in garden supplies and equipment, pools, yard furniture and outdoor lighting.

A new melon variety, Sungold, has been developed by plant breed-ers at the University of New Hampshire. This is a high sugar content Persian type melon that should be especially adapted to the higher elevations in the mountains. The melons weigh about 5 lbs. and ripens to a golden yellow in about 65 days.





MONEY ALLOWANCES FOR CHILDREN-To parents: Here are some hints that are good. Your

as a handout, but as a share of The right handling of money can

type mops are available. 2. A dry mop that will remove

eliminates stooping. Find one with a smooth edge that fits tightly to the floor.

broom that will not scratch the wax.

7. An electric floor polisher to develop a hard, protective coating of wax and gives a hard coating.

1960.

trix c.t.a. of the Estate of



will apply to this court for the relief sought. This the 28th day of December, 1960. Murray Whitaker