



## Marvelous Muffins by Betty Crocker

The name muffin means "little muffs." And that's the way to serve them — warm as muffs, fresh and fragrant from the oven. Bake them different sizes, too, to suit your menu. For ladies' lunch, select small muffin cups for dainty, teacake muffins . . . and sprinkle with cinnamon-sugar before baking. For hearty breakfast muffins, bake them big in large muffin cups . . . with ½ teaspoon of jelly hidden in the middle. For more ample dinners and brunch, use medium muffin cups . . . and dot the batter with fruit or cheese garnish or bacon, as described below. Match each meal-time mood with a pretty napkin in the muffin basket. And, pass the butter.

### BASIC RECIPE FOR MUFFINS

- 2 cups Bisquick
- 2 tablespoons sugar
- ¾ cup milk
- 1 egg

Heat oven to 400°. Lightly grease 12 medium muffin cups (or use paper baking cups set in muffin cups). Mix ingredients. Beat vigorously with spoon ½ minute. Fill prepared muffin cups ¾ full. Bake 15 minutes. Makes 12 muffins.

Like Richer Muffins? Follow basic recipe above except — add 2 tablespoons more sugar and 2 tablespoons shortening.

For light, tender muffins with gently rounded tops, stir batter just enough to moisten ingredients. Overmixing causes peaks on top, tunnels inside. To put a little fun in the muffin

pan, try these variations. Follow basic recipe except —

**Chive Muffins:** Fold ¼ cup chopped chives into batter. If desired, brush tops of muffins with milk and sprinkle with chopped chives immediately after baking. Great with meats or fish. **Orange Muffins:** Substitute ¼ cup orange juice for ¼ cup of the milk. Sprinkle top of batter in each muffin cup with sugar before baking. Nice for coffeetime. **Cheese Muffins:** Add ½ to 1 cup shredded sharp cheese to the Bisquick. Perfect for spring's fruit plate. **Bacon Muffins:** Fold ¼ cup crisply fried diced bacon into batter. Good company for breakfast eggs.

What to do with leftovers? Split, butter and toast muffins under the broiler. Serve with jam or jelly. You'll still say "marvelous."



## Pancake Party by Betty Crocker

All you need is griddle and guests — and with little to-do, you can turn your home into a Pancake House. If guests include men or children, or both, let them flip their own flapjacks for more fun. Griddle at one end of the table, with pitcher of batter . . . coffee and juice at the other . . . toppings in between.

Offer a variety of toppings, at least three. That's what makes pancakes a party. Lots of bacon, too. Or a meat and sauce combination with tiny sausage balls swimming in hot maple syrup. More coffee perking in the kitchen, and that's it. Now for some basics and flourishes.

### BASIC RECIPE FOR PANCAKES

- 2 cups Bisquick
- 1 egg
- 1½ cups milk

Beat ingredients together with rotary beater until smooth. Grease griddle, if necessary. Turn pancakes when bubbles appear and before they break. Makes about eighteen 4-inch pancakes.

For thinner pancakes, add more milk. For thicker pancakes, add more Bisquick . . . To keep them hot, place between folds of towel in warm oven. Or place pancakes separately on rack in very low oven with door open. Don't stack . . . Then to doll them up, try these luscious toppings.

**Special Cherry Pancakes:** Set out a bowl of dairy sour cream. Pour contents of 1 can (1 pound

5 ounces) cherry pie filling into another bowl. Guests spread each pancake of a small stack with sour cream and top with a spoonful of cherry filling.

Or, **Fruit-patch Delight:** Set out a bowl of sweetened fresh raspberries (or thawed frozen raspberries) and a pitcher of Orange Sauce (below). Just pour sauce over a small stack of pancakes and spoon on raspberries. **Orange Sauce:** Combine ½ cup butter or margarine, 2 tablespoons sugar and ¼ cup orange juice; heat to boiling, stirring constantly. Makes about ½ cup.

Serve honey butter, too. Whip ½ cup soft butter with ½ cup honey until fluffy . . . To spice up the coffee, add a dash of cinnamon before brewing . . . And your pancake party is casual but unusual.

## LEGAL NOTICE

### NOTICE OF SALE NORTH CAROLINA JONES COUNTY

Under and by virtue of the power of sale contained in a certain deed of trust executed by Olivia K. Grady and husband, James G. Grady to Robert E. Lock of Onslow County, North Carolina, Trustee dated the 8th day of May, 1964, and recorded in Book 143, page 119, in the office of the Register of Deeds of Jones County; and under and by virtue of the authority vested in the undersigned as substituted trustee by an instrument of writing dated the 3rd day of May, 1967, and recorded in Book 152, page 154, in the office of the Register of Deeds of Jones County, default having been made in the payment of the indebtedness thereby secured and the said deed of trust being by the terms thereof subject to foreclosure, and the holder of the indebtedness thereby secured having demanded a foreclosure thereof

for the purpose of satisfying said indebtedness, the undersigned substituted trustee will offer for sale at public auction to the highest bidder for cash at the courthouse door in Trenton, North Carolina, at twelve o'clock noon, on the 8th day of June, 1967 the land conveyed in said deed of trust, the same lying and being in Trenton Township, Jones County, North Carolina, and more particularly described as follows:

**FIRST TRACT:** Lying and being in Trenton Township, Jones County, N. C., on the North side of Trent River and the South side of Mussell Shell Branch, containing 15 acres more or less, and being designated as Share No. 3 as shown on a map entitled "Division of lands of Olivia Kornegay formerly known as the 'Poor House Tract', said map prepared by William H. Utley, is of record in Map Book 3, Page 51 of the Jones County Registry and said map is incorporated herein by

## Thomas Dunn Gets Air Force Promotion

Thomas F. Dunn, son of Mrs. E. F. Dunn of 503 New Bern Road, Kinston, has been promoted to staff sergeant in the Air Force.

Sergeant Dunn is a navigation equipment maintenance instructor at Keesler AFB, Miss. He is a member of the Air Training Command which provides the flying, technical, and specialized education programs for the Air Force.

The sergeant attended Southwood High School.

His wife, Donna, is the daughter of Mrs. Margaret Ledengueber of 533 Marie Ave., Pittsburgh.

## Sherwood Haddock On Duty in Vietnam

Private First Class Sherwood R. Haddock, 18, son of Mr. and Mrs. Willie H. Haddock, 903 Candlewood Drive, Kinston, was assigned to the 9th Infantry Division in Vietnam, May 14.

Pvt. Haddock, a fire direction crewman, is assigned to Headquarters Company, 3rd Battalion of the division's 39th Infantry. He entered the Army in December 1966 and was last stationed at Ft. Jackson, S. C.

reference for a more complete description.

**SECOND TRACT:** All our right, title and interest, said interest being a one-fourth undivided interest in and to that certain tract of land lying and being in Trenton Township, Jones County, N. C., and being more particularly described in that certain deed from Booker W. Kornegay, J. N. Kornegay, Nettie and Olivia Kornegay, of record in Book 99, page 554, Jones County Registry of which reference is hereby made for a more particularly description.

This sale made subject to all prior encumbrances and taxes.

This the 9th day of May, 1967.  
**DARRIS W. KOONCE  
SUBSTITUTED TRUSTEE**

Darris W. Koonce  
Attorney at Law  
Trenton, N. C.  
J—May 11, 18, 25 June 1

### NOTICE TO CREDITORS

The undersigned, having qualified as Administrator of the estate of Albert Miller, Jr., Deceased, late of Jones County, this is to notify all persons having claims against said estate to present them to the undersigned before the 11th day of May, 1968, otherwise this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate settlement.

This 11th day of May, 1967.

Lonnie Miller, Administrator of the Estate of Albert Miller, Jr., Deceased  
Darris W. Koonce  
Attorney at Law  
Trenton, N. C.  
J—May 25, June 1, 8, 15

### NOTICE OF RESALE FOR PARTITION NORTH CAROLINA JONES COUNTY

Acting under authority of an order of the Superior Court of Jones County made in a special proceeding entitled "E. S. English vs. Mona Zuniger et al." under date of May 17, 1967, the undersigned Commissioner will, on the 7th day of June, 1967, at twelve o'clock noon at the courthouse door in Trenton, North Carolina, offer for sale to the highest bidder for cash, upon an opening bid of \$616.00, that cer-



## Supermarket Specials by Betty Crocker

Remember, prices are reasonable on foods that are seasonal . . . so keep your eye on the supermarket specials this month. Then head first for fresh produce and pick a salad of spring greens: lettuce, romaine, escarole — garnished with rosy radishes and green onions. Dress with zesty French. Or pick garden-fresh asparagus and serve hot, buttered and sprinkled with grated Parmesan cheese. At the meat counter, buy lamb. Then try my recipes for Lamb Stew and Parsley Dumplings, a pleasing combination. For dessert? Fresh fruit, of course. Strawberries, melon, pineapple served together in a compote — or one at a time with ice cream for sundaes.

### LAMB STEW

- 2 pounds boneless lamb shoulder, cut into 2-inch cubes
- 2 tablespoons shortening
- 4 cups hot water
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 small bay leaf
- 3 medium carrots, cut into 1-inch pieces
- 1 medium onion, sliced
- 1 medium potato, diced
- 1 cup fresh or frozen peas

### Parsley Dumplings (below)

Brown meat in shortening over medium heat in Dutch oven or heavy deep skillet. Add water and seasonings. Cover and simmer 2 hours, adding more water if needed. Add carrots, onion and potato; cook over medium heat 20 minutes longer. Add peas. Thicken stew and top with Parsley Dumplings. 6 servings.

**Parsley Dumplings:** Mix ¾ cup milk, ¼ cup chopped parsley and 2 cups Bisquick thoroughly with fork. Drop dough by spoonfuls onto boiling stew. Cook over low heat 10 minutes uncovered and 10 minutes covered. Liquid should just bubble gently.

Now, about asparagus. For variety serve with grated nutmeg or prepared mustard. And don't forget asparagus shortcake: about 5 freshly cooked spears between hot Bisquick biscuits topped with cheese sauce. Very springy.

Look for cherries, too. Attractive garnish for any fruit salad or dessert. For the fruit salad plate, fill pitted Bing cherries with cream cheese.

With a little luck, you'll have money left for another supermarket special — pretty daffodils.



It will never do to leave the lady in distress, especially if she is a dear friend and a dedicated gardener. Many times I have helped her with rose problems, but this time her problem was of an entirely different nature.

We might say in the beginning that, as is so frequently the case, she is over-planted with most everything and trying to

tain tract or parcel of land lying and being in Jones County, North Carolina, and more particularly described as follows:

Those lands which are particularly described in a deed to E. S. English, which is dated July 19, 1966 and is recorded in Book 152 at page 53, Jones County Registry, to which deed reference is made for a more complete description.

A deposit of 10% will be required of the successful bidder as evidence of good faith.

This 17th day of May, 1967.  
Bernard B. Hollowell  
Commissioner  
Bernard B. Hollowell  
Attorney at Law  
Bayboro, N. C.  
J—May 25, June 1

### NOTICE TO CREDITORS NORTH CAROLINA JONES COUNTY

The undersigned, having qualified as Executrix of the Estate of B. Carl Gray, Sr., deceased, late of Jones County, North Carolina, this is to notify all persons having claims against said estate to present them to the undersigned or her attorney before the sixteenth day of December, 1967, otherwise this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate settlement.  
This, the 16th day of May, 1967.

Nannie T. Gray  
Executrix of the Estate of B. Carl Gray, Sr.  
James R. Hood  
Attorney at Law  
Trenton, North Carolina  
J—May 25, June 1, 8, 15

do all the work herself. Her husband travels but is very helpful when he is home.

She had lost two or three *Elaeagnus* plants and was blaming moles for chewing their roots and girdling the stem at the base of the plants. I told her that moles could not possibly cause this type of damage and that I would drop by and see if we could determine the cause.

When I arrived she had dug two of the plants and, sure enough, the tender tissue had been chewed from the root and the plants almost completely girdled at the base, just below soil level. She had mulched heavily with leaves so we began by probing around the plants.

It did not take long to locate tunnels made and used by mice. There are two kinds: field or meadow mice, and pine mice. Both of these can cause extensive damage to plants and, many times, the damage is not observed until it is too late.

I suggested that she get poisoned bait and place in the tunnels or runs. This can be done by carefully opening the top of the tunnel, placing the bait and recovering.

Mice control is a perennial problem with the apple grower. For a long time only poisoned baits were used — grain, apple or sweetpotato cubes. Since about 1955 the growers have used a poisoned ground spray which is much faster and more effective than the bait method. The material used for the ground spray is too hazardous for use by the home gardener — so baits are still best.

This lady was doing a real good job of spraying to control insects and diseases on all of her plants but the equipment she had was entirely inadequate to do an effective job of control. She was trying hard but not getting results.

Since her husband was trailing along, I suggested that a small power sprayer (electric or gas engine) would expedite and alleviate. He agreed and so every one was happy.