

"SOUPER" HAUTE CUISINE FOR FAMILY AND GUESTS



For party season year round feature "souper" haute cuisine . . . adaption of elegant recipes made easier with the help of expertly seasoned canned condensed soups.

Shown here is an adaption of Danish *morbrød med svæsker* or Fruited Pork Platter. Danish housewives use pork loin plus lots of time to prepare the original recipe. But by exchanging pork chops for the loin and using canned condensed beef broth, you can serve the essence of the dish conveniently. The chops, prunes, ginger, celery seed and apple simmer to flavor personified in the deep-flavored broth.

If you like, fill in the rest of the menu with other Danish foods . . . oatmeal bread and rice pudding (the canned ready-to-serve kind keeps the meal simple) . . . plus American favorite relishes.

Incidentally, better check your supply of all "cooking" soups . . . the cream soups, Cheddar cheese, tomato, and golden mushroom. You'll find them real handy for both family and party meals.

FRUITED PORK PLATTER

- 6 pork chops (about 1 1/2 pounds)
- 1 can (10 1/2 ounces) condensed beef broth
- 8 pitted prunes
- 1/4 teaspoon ginger
- 1/4 teaspoon celery seed
- 1 medium apple, cut in 6 rings
- 1/4 cup water
- 2 tablespoons flour

In skillet, brown chops; pour off fat. Add broth, prunes, ginger, and celery seed. Cover; cook over low heat 35 minutes. Add apple; cook 10 minutes more or until tender. Remove meat and fruit to heated serving dish. Gradually blend water into flour; slowly stir into sauce. Cook; stir until thickened. Makes 4 to 6 servings.

BEEF UP HAMBURGER WITH CANNED BEEF GRAVY



Every now and then it's fun to explore the "where from" of a popular food. Take for instance, the economical delight, ground beef. We hamburger-loving Americans carry pound after pound of it home from supermarkets and eat it in roadside drive-ins to posh restaurants. No wonder we just assume this cross-country favorite way with beef is our own invention.

But it isn't! Grinding beef began long ago, when a convenience-minded Egyptian cook discovered that minced meat cooked quickly. Hamburger, as we know it, evolved in the Hamburg, Germany area where people found the raw, highly seasoned and finely ground beef they were fond of was equally good when broiled until crisp and brown outside; juicy and rare inside.

Although Americans didn't discover hamburger, they certainly perfected its use.

Beef-Mac Skillet is one more way to use convenient, economical ground beef to make quick and hearty eating. There's double-beef flavor in this dish because the easy-do "sauce" begins with robust canned beef gravy.

Discover how good the velvet-smooth gravy is when used in combination with ground beef in your favorite skillet or casserole dishes. And remember canned beef gravy when you conveniently want to add roasting-pan flavor to cooked beef patties or leftover meat loaf.

BEEF-MAC SKILLET

- 1 pound ground beef
- 1/4 teaspoon salt
- Dash pepper
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 2 teaspoons chili powder
- 2 tablespoons butter or margarine
- 1 can (10 1/2 ounces) beef gravy
- 2 cups cooked macaroni
- 1 cup cooked carrots cut in 1-inch strips
- 8 slices (8 ounces) mild process cheese, cut in half diagonally

Combine beef, salt, and pepper; shape into 16 meatballs. In skillet, brown meatballs and cook onion, green pepper, and chili powder in butter until vegetables are tender. Stir in gravy, macaroni, and carrots. Cover; cook over low heat 20 minutes. Stir now and then.

GARDEN TIME

By M. E. GARDNER, N. C. State University

Let's think together a little about your local florist. He is a businessman and an asset to the community he serves so well. His business operations, greenhouses and retail shop, require high initial investments and tremendous overhead costs, especially in his greenhouses where he must keep every square foot of space producing at maximum efficiency, if he expects to stay in business.

In the greenhouse, too, he must employ highly trained supervisors and assistants with special skills. In his retail shop, competence is required in the art of floral designing and arranging. His is not only a highly specialized business but one that is also highly competitive.

I expect that if we wanted to establish a standard of excellence for quality products, along with services rendered, we could well use the established florist as a reference point.

These are some of the facts well known to me due to my long association with the industry in research, teaching and extension. Now let's consider one man's opinion as related to "please omit flowers" at funerals. This was written by The Reverend W. Carter Marbreier, pastor of St. Matthew's Lutheran

Church in Philadelphia. In 1958 he was voted the "Outstanding Young Man of the Year" for both the City of Philadelphia and the State of Pennsylvania. Here it is:

"PLEASE SEND THE PASTOR FLOWERS" "Don't paste my casket with certificates for charities, and professorial chair endowments, and the hundred-and-one-do-gooder agencies ghoulishly squeezing through the door of the funeral parlor for a hand-out. If you are going to be big-hearted . . . do it on your own time . . . and don't wait for death to open up your heart to the needy and the sick. I believe flowers are proper and right at the mite of death, beautifully symbolic of the brief human life, grown by God and thereby so precious to Him, even at its fading. So, no matter what others may say, send ME flowers. And don't use my last mortal remains as a charity income tax deduction."

NO PROBABLE CAUSE

In Lenoir County District Court Monday no probable cause of guilt was found in a charge of assault with a deadly weapon with intent to kill against Ozzie Bryant Jr. of 107 South Adkin Street.

Hand-To-Hand Combat

By Suffering Tom Johnson

Got the Viet Cong flu here, or something like it. Not taking anything for it except water and what goes with water. Ain't giving any sorry microbes the satisfaction of fighting them with antibiotics. Having this stuff makes you feel like driving a nuclear bomber, so fierce are your attack capabilities. One cough, one little cough, and this town has had it.

SENATOR SAM ERVIN

★ SAYS ★

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However, the problem is not that simple.

Congress must also wrestle with the other side of the coin to increase payroll taxes to fund new benefits. Under the plan, payroll taxes would rise from 9.6 percent to 10.4 percent, and the ceiling on taxable payroll earnings would jump from \$7800 to \$9000 annually. Thus social security taxes would increase by as much as \$187.20 per annum, half of this amount would be paid by the employer and half by the wage earner.

Even with the projected surplus, which could prove to be a phantom, interest costs on the national debt are scheduled to rise to an estimated \$16 billion. High interest rates will see to that.

Although budget experts vow that this represents a "tight" fiscal estimate, Congress and the new Administration will be looking it over carefully. If enough pruning were done, even the taxpayers could benefit.

LEGAL NOTICES

NOTICE OF SALE NORTH CAROLINA JONES COUNTY

Under and by virtue of an order by the Superior Court of Jones County, made in that certain proceeding entitled James R. Hood, Administrator of the Estate of Clifton Adolph Davis, petitioner, vs. Ora Ann Davis, a minor, and her guardian ad litem, Darris W. Koonce, defendants, and signed by the Honorable Walter P. Henderson, Clerk of Superior Court of Jones County; and under and by virtue of an order of resale upon an advance bid, said order of resale entered by the Clerk of Superior Court of Jones County, the undersigned Commissioner will on the 27th day of January, 1969, at 12 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

THIRTY TWO HUNDRED and TEN DOLLARS (\$3210), that certain tract or parcel of land lying and being situate in White Oak Township, Jones County, North Carolina, and more particularly described as follows:

Lying and being in White Oak Township, Jones County, North Carolina, and being shown and designated as Lots 2, 3, 4, and 5 in Block 8 on a plat prepared for the F. M. Jenkins Heirs, by J. R. Burt, R. S., from a survey made by him in 1951 and 1952, said map of record in Map Book 3, page 7 of the Jones County Public Registry and said map is incorporated herein by reference for a more particular description of said Lots 2, 3, 4, and 5 in Block 8.

Being the identical land described in the deed dated February 27, 1961, from J. D. Jenkins and wife, Virginia B. Jenkins, et als to Adolph Davis and wife, Esther Davis, which deed is recorded in Book 136, page 35 of the Jones County Public Registry, to which reference is hereby made for further description.

The highest bidder at said sale will be required to deposit ten per cent of his bid in cash at the time of said sale as evidence of good faith.

The sale will be made subject to the confirmation of the Court, and if said sale is confirmed, the deed will be made to the purchaser, subject to no liens except 1968 Jones County ad valorem taxes.

This 10th day of January, 1969.
James R. Hood
Commissioner of Court

James R. Hood
Attorney At Law
Trenton, North Carolina
J-1-16,23

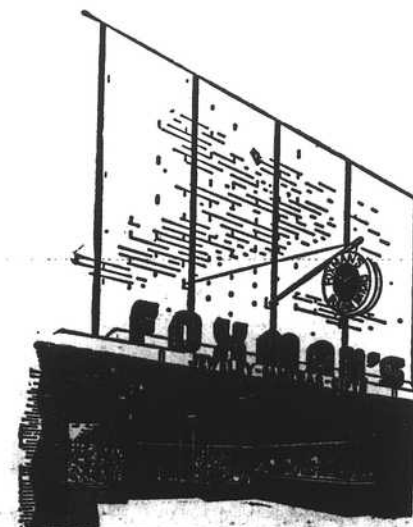
ADMINISTRATOR'S — EXECUTOR'S NOTICE STATE OF NORTH CAROLINA JONES COUNTY

In The General Court of Justice
Superior Court Division

Having qualified as Executor of the estate of Sallie P. Eubanks of Jones County, North Carolina, this is to notify all persons having claims against the estate of said Sallie P. Eubanks to present them to the undersigned within 6 months from date of the publication of this notice or same will be pleaded in bar of their recovery. All persons indebted to said estate please make immediate payment.

This the 6th day of January, 1969.

Hubert L. Jenkins
Route 2, Trenton, N. C.
J-1-9,16,23,30



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