

SERVE A 20TH CENTURY SOUPWICH



The sandwich owes its name to the Fourth Earl of Sandwich, John Montagu. As the story goes, the Earl had a great passion for gambling . . . once at the gaming table he couldn't be bothered with a conventional meal and would call for a "sandwich".

Actually, sandwich history is much older than the 18th century Montagu. The custom started ages ago when field workers placed food between slices of bread for a convenient midday meal.

No matter who thought up the sandwich, it was and still is a brainstorm! In fact, the sandwich has been such a brilliant discovery that none has been able to improve upon it until now. The improvement? . . . The Soupwich.

Take a so-so sandwich and top it with canned condensed Cheddar cheese soup and you've got a history making dish. Begin with French rolls, split and toasted, and top with salami, tomatoes, and onion. Smother the arrangement with creamy rich cheese soup and broil a few minutes to heat and brown. Sensational!

Plan some accompanying celery, carrot sticks, and radishes for crunch . . . and fresh fruit for dessert.

20TH CENTURY SOUPWICH

- 1 package (10 ounces) brown and serve French rolls
- 1/4 pound thinly sliced hard salami
- 1/2 cup thinly sliced onion
- 1 medium tomato, thinly sliced
- 1 can (10 3/4 ounces) condensed Cheddar cheese soup
- 1/4 teaspoon garlic powder
- 1/2 teaspoon oregano, crushed
- Chopped hot cherry peppers

Prepare rolls as directed on package; split and toast. Arrange salami on rolls. Top with onion and tomato. Combine soup, garlic, and oregano. Spread evenly over surface; cover edges completely. Broil about 4 inches from heat about 8 minutes. Garnish with peppers. Makes 4 servings.



GARDEN TIME

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

When Jonquil leaves turn brown, they are ready to dig, divide and replant. If they have been dug and divided at least one in the last three years, you may wish to leave them alone for another year of blooming. If you lift the bulbs every year, they should be stored in a cool dry place.

Keep your tomato plants tied to the stakes as they grow. Use pieces of torn cloth or soft string and do not tie the stems too tightly against the stake. Prune by removing the young shoots as they form in the axils of the leaves (where the leaf stems join the main stem). Keep well mulched with pine needles or clean grain straw and water as needed.

Don't expect too much from your plants if they are growing in your backyard where they may be shaded and competing with tree roots for moisture and nutrients. They prefer full sun.

Watch carefully for lacebugs on pyracantha, azalea, Washington hawthorne, rhododendron, etc. Dust thoroughly, especially undersides of leaves, with five per cent malathion dust. The same treatment will control spider mites (red spiders) and aphids (plant lice) on roses, azaleas, and many other ornamentals. Flea beetles are likely to es-

cape your notice until after the damage occurs. These are small insects which resemble the ordinary flea. They eat round holes in the young leaves and are especially destructive on Irish potatoes, peppers, eggplant and many other vegetable crops.

Rotenone dust, one per cent is effective and safe to use because it is harmless to warm-blooded animals. It will also control Mexican bean beetles. Sevin dust, five per cent, will also give good control.

"Can ornamental plants be treated for nematodes?" Yes, by soil drenching with Nema-gon.

Clear an area around the plant from 2 to 5 feet in diameter, depending upon the size of the plant. Build a small dike with soil around the rim of the area to be treated to contain the drench water. Add Nema-gon to water as directed on the container and pour around plant. For best result, the soil temperature should be between 60 and 80 degrees.

LEGAL NOTICES

NOTICE OF SALE OF PERSONAL PROPERTY

Under and by virtue of authority contained in the General Statutes of North Carolina, Chap-

VETERANS CORNER

Q — My pension was discontinued because my estate was determined by the Veterans Administration to be excessive. I own E bonds jointly with my wife and reported the total maturity value of the bonds as my assets. Is it possible to obtain a different decision on my pension claim?

A — You should write to the VA and point out that your E bonds are owned jointly by yourself and your wife. Joint ownership means that your wife's share of the bonds — half their value — will not be considered in determining the value of your estate. Reconsideration of your pension entitlement will be based on your wife's share of the bonds as a joint owner.

Q — I am a disabled veteran and receive 50 per cent disability compensation for myself, wife and two children. One of my children will be 18 years old four months from now. Will I continue to receive benefits for him?

A — Not unless he plans to continue in school. Three months before your son's 18th birthday the Veterans Administration will send you notice of discontinuance of benefits for him. However, VA will also send at that time an application to be filled out if he plans to continue in school. You will continue to receive benefits for him until he reaches age 23 if he remains in school and is unmarried.

ter 44, Section 2, the undersigned will at 11:00 O'Clock A. M. on Friday, June 20, 1969, on the premises of the undersigned at the corner of Jones and Cherry Streets, Trenton, North Carolina, offer for sale, and sell to the highest bidder for cash, at public auction, one 1952 Ford V8 1 1/2 Ton Truck, Chassis and Cab, Motor Number F6R2MP-13577, Serial Number F6R2MP-13577.

This sale is being made to satisfy a claim for repair charges on the above described truck in the sum of \$212.30 which claim has been due and unpaid for more than ninety days.

This the 26th day of May, 1969.

Brock Motor Company
Trenton, N. C.

J-6-5,12

**IN THE GENERAL COURT OF JUSTICE
SUPERIOR COURT
DIVISION**

**STATE OF NORTH CAROLINA
JONES COUNTY**

**ADMINISTRATOR'S —
EXECUTOR'S NOTICE**

Having qualified as Administrator of the estate of Benjamin Killingsworth of Jones County, North Carolina, this is to notify all persons having claims against the estate of said Benjamin Killingsworth to present them to the undersigned within 6 months from date of publication of this notice or same will be pleaded in bar of their recovery. All persons indebted

D A I S C O M I N G



**Barbecued Stuffed Patties
Perfect For Patio Parties**



When summer days draw you outdoors for the fun and convenience of barbecue parties, it's nice to come up with something exciting and different on the menu.

Barbecued patties, stuffed with a tangy filling of crushed Krispy Crackers, seasonings, egg and milk, give the great American hamburger a whole new personality.

Serve them with a salad and beverage, and you have an easy and nourishing meal.

Barbecued Stuffed Patties

- 1 cup fine Krispy Cracker crumbs
- 1 egg
- 2 tablespoons milk
- 2 tablespoons grated onion
- 1/4 teaspoon garlic salt
- 1/2 teaspoon Tabasco sauce
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon oregano
- 1 1/4 pounds ground beef chuck
- 1 teaspoon salt
- 1/4 teaspoon pepper

Between two pieces of waxed paper, crush crackers into fine crumbs with rolling pin. Beat egg lightly; stir in milk, onion, garlic salt, Tabasco sauce, Worcestershire sauce and oregano. Add mixture to crumbs; blend well and set aside. Season ground beef with salt and pepper. Gently pat into eight thin patties about 4 inches in diameter. Place a quarter of the crumb mixture on four patties, spreading almost to the edges. Top with remaining patties and gently pinch edges together. Broil over open charcoal grill, or under a flame to desired degree of doneness. If desired, patties may be sautéed in skillet with 2 to 3 tablespoons butter or margarine.

Yield: 4 patties

to said estate please make immediate payment.
This the 5th day of June, 1969.
Lena J. Killingsworth

Route 2, Trenton, N. C.
Brock and Gerrans,
P. O. Box 219,
Trenton, N. C.
J-6-12,19,26; 7-3

U N I V E R S I T Y

Teacher-Training, Internship, and Teaching Opportunities

in

Carteret, Onslow, Craven, Jones and Pamlico County Schools

Requirements:

- Hold a bachelors degree.
- Just entering or re-entering the teaching profession.
- Have a keen interest in public school teaching.
- Willingness to become properly certified to teach in fields of teacher shortage.

Opportunities:

- Attend 6-week intensive training session beginning July 14.
- Stipend of \$75.00 per week paid while in training session.
- Successful trainees begin teaching in September on regular salary schedule as an intern under staff supervision.
- Earn necessary credits for an "A" certificate.

APPLY TO:

Superintendent's Office — either of five counties or
Director
EPDA Project
Carteret County Schools
Beaufort, North Carolina