Trenton, N. C., Thursday, Sept. 4, 1969



"Nectarine Cheesecake-Pie" is an easy-do dessert that is almost certain to become an all-time family favorite. There's a layer of tart-sweet fresh nectarine slices at the bottom of the cheese filling, and more of the red and gold fruit to garnish the top.

California nectarines are plentiful now and will be through September. There's no need to peel their tender, smooth skins, so they are ideal for out-of-hand eating.

NECTARINE CHEESECAKE-PIE

1	2 or 3 fresh nectarines Unbaked 9-inch pie shell	1% cups powdered sugar 2 packages (3 oz. ea.)	
8 %	eggs cup whipping cream	cream cheese, softened 1 teaspoon grated lemon rin 1 teaspoon lemon juice	nd

Slice enough nectarines to measure 1% cups; arrange in bottom of pie shell. Beat 2 eggs lightly with cream and 1 cup powdered sugar; pour over fruit. Beat cheese with lemon rind and juice, 1 egg and ¼ cup sugar; gently spoon over cream mixture already in shell. Bake at 375 degrees 30 minutes. Cool thoroughly, Garnish with nectarine slices and, if you wish, a dollop of softened cream cheese. Makes 6 to 8 servings.

Veterans Corner

Q - I understand that a law was recently passed which increases the amount of a direct loan which the Veterans Administration can make to a veteran. If so, what is the new amount?

A - Under a law signed by President Nixon on June 6, 1969, the VA may now make direct loans up to a maximum of \$21,-000. The old limit was \$17,500.

Q — My father is permanently and totally disabled due to a service connected disability incurred in World War II. I am 19 years old and married. Am I eligible for educational assistance from the Veterans Administration?

A — Yes. Marriage does not affect your eligibility to VA educational assistance if you are otherwise entitled under the War Orphans and Widows Educational Assistance Law.

Q — I have a 10 per cent service-connected disability incurred in 1963. I am receiving \$18 a month. Why don't I receive \$23.

A - Your disability was incurred during a peacetime period, so you are paid the authorized peacetime rate, which is consideration if I should reapply for a pension?

A — In itself, your disability would not be a consideration. However, a law passed in 1967 liberalized the five-year marriage requirement in effect at the time of your husband's death. Now a widow needs to have been married to, the veteran only one year before his death to meet this pension eligibility requirement. For informafor a pension, contact your nearest VA regional office.

HAM AT BIG BASE

Sergeant Preston A. Ham, son of Mr. and Mrs. Henry Preston Ham of Route 2, Grifton, is on duty at Cam Rahn Bay AB, Vietnam. Sergeant Ham, a supply inventory specialist, is a mem-ber of the Pacific Air Forces. Before his arrival in Vietnam, he was assigned to Norton AFB, Calif. The sergeant is a grad-School, LaGrange.

THE JONES JOURNAL

Bloodmobile Gets 379 Pints of Blood In Visit Last Week

The Tidewater Red Cross Regional Bloodmobile surpassed its quota of 250 pints by 39 at the visit to the DuPont Plant on Thursday of last week. The first day of the visit was sponsored by the Kinston Lions clubs.

On the first day of the visit sponored by the two Kinston Lions Clubs 90 pints of blood were collected and Herbert Bradshaw earned a 3-gallon donor pin, Jiggs Baker got a 2gallon pin and 1-gallon pins went to Mrs. Norman Waller, Frank Warren and Josh Worthington.

At the DuPont plant twentytwo persons were rejected and 31 were first time donors. A special effort was made during the visit to collect B positive blood due to a plea from the Tidewater Center.

Persons receiving one gallon pins were: Richard L. McDowell, Samuel E. Thornton, John A. Henderson, Russell J. Rosso, and John R. Tyndall of Kinston; Merle B. Latham, Cecil A. Lil-ley and Hallet F. McCullen of Grifton; and Douglas W. McRay of Greenville.

Two gallon pins went to David K. Nix, Jimmy M. Bass, Roy H. Keller and Ramsey E. Hale of Kinston; Joe Dail and James C. Wade of Goldsboro and Lynden E. Anderson of Greenville.

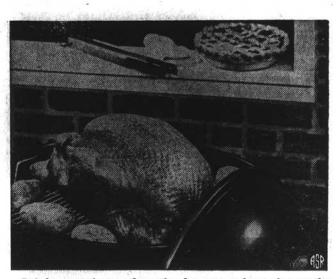
Three gallon pins went to Carey B. Washburn and George B. Haupt, Jr., of Kinston; Floyd J. Rose Sr. of Grifton and Thomas L. Broadwell of Greenville. James Hardison of Grifton received a four gallon pin.

Home Echoes

By Marie Penuel

? Is there any particular type of stationery that I should use tion and assistance in reapplyng | for formal, informal or business correspondence? Good quality paper used correctly creates a favorable impression of the writer. The best stationery is made of rag fiber. The best paper has a uniform texture and a watermark, or manufacturer's symbol. To judge quality and texture hold a piece up to the light.

? - What type of stationery is desirable for answering a formal invitation? These sheets are folded once on the side and require another fold to fit into uate of North Lenoir High the envelope. They are usually 5x7¼ and the color is white or



It is banquet time on the patio when you cook a turkey on the covered grill. The cooking is easy and outdoors where everyone likes to be in the summertime. The roasting time is shortened and the tender, juicy, golden brown turkey is a delicacy to be enjoyed.

and the tender, juicy, golden brown turkey is a dencacy to be enjoyed. Open the vents on the bottom and the cover of the drum-style grill for even cooking and browning. Arrange 25 to 30 briquettes on each side of a heavy duty foil drip pan in the center of the grill. When the briquettes have burned 15 to 20 minutes and are white in color, put the rack in place. Prepare the turkey for roasting as usual by thawing and re-moving the neck and giblets from the body cavities. The cooking time is less if you choose to cook the turkey unstuffed. Stuffing may be cooked in a disposable foil pan on the rack beside the turkey. Retuck the legs. Brush the turkey with melted fat for beautiful browning and place it on the rack. Cover the grill and your work is over except to add 8 to 10 briquettes for each addi-tional hour of cooking. No basting is necessary when you use special juices placed deep inside baste the turkey for doneness in about 2½ hours. The roast meat thermometer inserted into the thickest portion of the thigh next to the body cavity should register 180° to 185°F. for the turkey to be done. Or, pinch the thigh. If it is soft the turkey is ready to remove from the grill for the patio banquet.

for the patio banquet.

ivory.

? - I always get home from the grocery store and my frozen foods have defrosted a bit! Do you have an idea? I think the most convenient and sensible solution is to use an insulated case. There are many kinds that are inexpensive and light in weight. They do several things - they keep foods well frozen, they're great for picnic food (hot or cold) and what a boon to have when you're defrosting your refrigerator! ? — What do you mean by

good taste and good design in home furnishings? The terms good taste and good design are often used to mean the same thing. Furnishings of good taste are always good in design and have lasting value.



Attention! Grape Growers

PAGE FIVE

80 per cent (to the nearest dollar) of the wartime rate. The period from Feb. 1, 1955, through Aug., 1964, is consider-ed peacetime. The Viet-Nam era, from Aug. 5, 1964, to some future date, is considered wartime.

Q - I will be released from service this month. How soon must I begin training under the G.I. Bill?

A - Veterans released from active duty after June 1, 1966, have eight years from the date of release from active duty in which to complete their G. I. Bill education and training. There is no deadline for startrestrictions against interruping training, nor are there any

Q — My husband, a World II veteran, died in 1958. We 0 did not have any children. My ation for a widow's pen-I had been married to unband only three years. I uw unable to work because disability. Will this be a



Monte Carlo Wine Industries HAS OPENED LOCAL BUYING STATIONS FOR Scuppernong and Muscadine GRAPES AT Tull Hill's Potato House near Kinston and on Oak View Farm at Route 3, Woodruff, S. C. QUICK COURTEOUS SERVICE AND TOP PRICES

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