



PARTY-FAIR—Two ways to dress for the holidays: in a black cotton velvet dress edged with white lace and ribbon sash (left) or in a deep red cotton velvet dress and pants trimmed with wide lace. Both by Johnston of Dallas.



WINNING ENTRY — Mrs. Martha Fulton, Clarksburg, O., won top honors in the adult division of the National Grange Cotton Sewing Contest with this jacket dress of cotton ottoman. She will compete with two other division winners for the grand award to be announced at the National Grange convention in November.



SEWING AWARD — This cotton knit coat and dress ensemble made by Mrs. Angela Maras, Antioch, Ill., was chosen one of the three top entries in the National Grange Cotton Sewing Contest. The outfit placed first in the division for adults sewing for children.



DASHING NEW COTTON—Soft and supple cotton made with pony-markings gives a luxurious leather look to stylish separates. In Warrant's new fabric, the separates include a high-shaped tunic jacket with wide outsway lapels, bell-bottoms, an ultra-long sleeveless cardigan, and a backslapped blazer. The separates line were designed by Young Victoria for Apple.

Egg Industry Sets Meeting

Producers and handlers of North Carolina's \$100 million annual egg crop will take a look at the future of their business in a conference at North Carolina State University, Nov. 5 and 6.

Featured at the 1969 Egg Industry Conference will be an address on the "Trends and Future of the Egg Industry," by Dr. Robert Cook, the new head of the Department of Poultry Science at NCSU.

Two panel discussions will deal extensively with the Marek's-leukosis disease complex and housing problems faced by egg producers.

Other items on the program will include talks on producer cooperatives, federal egg inspection, and waste disposal systems.

The conference will open at 1 p.m. Wednesday, Nov. 5, with Dave White, executive secretary of the N. C. Egg Marketing Association, presiding. It will continue on Thursday morning with Ed Woodhouse, executive secretary of the N. C. Poultry Federation, presiding.

All sessions will be held in the Schaub Food Science Building on the campus of NCSU with the exception of the banquet on Wednesday night, which will be held at the NCSU Faculty Club.

North Carolina egg production topped \$100 million for the first time in 1968, making the state the nation's sixth largest producer of eggs.

Soybean Use Increased in Food Products

Soy ingredients will probably be found in an increasing number of food products, from bakery items to desserts, within the next few years, says Mrs. Ruby Uzzle, extension consumer marketing economist, North Carolina State University.

We already eat soybean products almost daily, the specialist notes. If you read the label you will find that the soybean in the form of soy lecithin, flour, protein or oil appears in such items as salad and cooking oils, mayonnaise, margarine, sandwich spreads, cake mixes, candies, cookies, breads, cereals, doughnuts, frozen desserts, whipped toppings, baby foods and high-

protein, low-fat diet foods.

The development of the edible high protein soybean fiber into meatless meat-like products has opened the door to a new line of farm products, Mrs. Uzzle adds. In its fibrous form, the isolated soy protein can be shaped, colored and flavored into a variety of foods.

The fare now being manufactured consists of meatless but meat-like foods resembling frankfurters, hamburger, pork sausage, dried beef and roast beef, fried chicken, sliced chicken, scallops and similar items.

Meat-like products are natural in that they actually do taste like the products they resemble. Due to the fibrous nature of the soybean protein, these products also have a texture similar to that of meat.

Although the soybean is fairly new to this country, it is actually one of the oldest crops grown by man. The ancient Chinese considered the soybean their most

NEW ORLEANS' OWN SHRIMP COCKTAIL



If you visit New Orleans you may find yourself passing up your own favorite shrimp cocktail for the local favorite, Shrimp Remoulade. This is shrimp marinated for hours in a fiery, reddish-gold sauce, then served as an appetizer, traditionally on flat plates over unusually wispy amounts of salad greens.

Behind the scenes in the city's restaurant kitchens, especially the famous older ones, you will see an inevitable array of large, flat pans filled with

marinating shrimp, Creole style. One nice thing about this tangy remoulade is that all ingredients are familiar, easy to get. Nothing far-out or expensive. And it will work texturizing miracles with the handiest package of all, the can-vient kind of shrimp. Canned shrimp remoulade keeps and keeps. Make it a week or more ahead, if you wish, and keep refrigerated. The longer the shrimp stand in the sauce, the firmer, more "chewy" they seem to get.

SHRIMP REMOULADE

- 3 cans (4 1/2 ounces each) shrimp
- 3 garlic cloves, cut fine
- 1/2 cup horseradish mustard
- 2 tablespoons catsup
- 2 tablespoons paprika
- 1/2 teaspoon cayenne pepper
- 1/2 cup tarragon vinegar
- 1/2 cup olive oil or other salad oil
- 1/2 cup finely chopped green onions, tops included

Drain shrimp. Crush garlic in a bowl and stir in all ingredients, except shrimp. When thoroughly blended, add the shrimp. Marinate in the refrigerator two hours or longer, stirring occasionally. Serve on small portions of shredded lettuce or other salad greens. Makes 6 to 8 servings. (Note: Canned shrimp remoulade is perfect make-ahead party food. Provide party picks and assorted crackers.)

DEATHS

Mrs. Sarah Davis Jones
Funeral services were held Wednesday for Mrs. Sarah Davis Jones, 67, of Deep Run route 1, who died Monday morning.

Mrs. Sallie Macon Wooten
Funeral services were held Saturday for Mrs. Sallie Macon Wooten, 72, wife of Elmer Wooten of Upper Lenoir County, who died suddenly Thursday night.

Mrs. Vida West Leach
Funeral services were held Friday for Mrs. Vida West Leach, 74, wife of Roy Leach of 500 Perry Street, who died early Thursday.

Mrs. Florence Waller Humphrey
Funeral services were held Friday for Mrs. Florence Waller Humphrey, 85, of 605 Rhem Street, who died Wednesday night after a long illness.

important crop and one of the grains necessary for living, Mrs. Uzzle says.

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SMART TRAVELER — Equally at home in Bermuda or for sight-seeing State-side is this stylish city dress in a distinctive black and white cotton print. With gentle A-line styling and wide bib collar, it's accented with white buttons. By Beth Shepard of Dallas.