



Congressman Walter B. Jones Reports on Congress Activities

by Congressman Walter Jones

This column is being written prior to the Tuesday, November 3 election. In visiting around the District, many of you have asked why the United States House of Representatives' Members have only a two-year term, and why isn't this changed. With this I agree, for in fairness to the citizens and the individual Congressmen, the two-year term does present multiple problems. It is difficult to give the attention necessary to legislative and other duties required of a Member of Congress while attempting to campaign for reelection at the same time. I have stated many times that November 3rd was the seventh time that I have run for election as Representative from the First District in less than five years.

Another objection to the two-year term is that any legislation not acted upon during a given two-year session of Congress, automatically becomes dead upon adjournment and regardless of its merit, must be reintroduced as new legislation in the following term and once again be taken through the entire process of Committee hearings. As a result, quite often, some much needed legislation becomes lost in the adjournment shuffle.

Those who oppose changing the two-year term give as their reason that the frequent campaigning keeps the House Members in close touch and responsive to the needs of those they represent. Certainly no one can disagree with this position, and personally, I welcome the opportunity this provides to accept speaking engagements and visits which are extended due to the election.

The two-year term was decided upon by the authors of the Constitution, for Article I, Section 2 states that, "The House of Representatives shall be composed of Members chosen every second year by the people of the several states." Therefore, this can only be changed by a Constitutional Amendment, and up to this time, neither the House nor the Senate has seen fit to

submit same to the people or the State Legislatures. Several bills have been introduced on this subject, but with no results. I am confident that if this matter was submitted to the people, that a four-year term would receive overwhelming endorsement. It might be of interest to know that a vacancy in the U. S. House of Representatives is the only office that I know which cannot be filled by appointment, but must be filled through the election processes.

Of interest to the Administrators and others in the field of education was the announcement last week by Mr. Richardson, Secretary of HEW that the Department was releasing all funds for various educational purposes including impacted area aid at the level of full appropriation as previously approved by the Congress.

MAY IN VIETNAM

Gunnery Sergeant James E. May, husband of the former Julia M. White of Route 1, Deep Run, has reported for duty with the Force Logistic Command in Vietnam.

PARROTT AT SHEPPARD



Airman Joseph P. Parrott, son of Mr. and Mrs. Joseph Parrott Jr., of Route 1, a Grange, has completed basic training at Lackland AFB, Tex. He has been assigned to Sheppard AFB, Tex., for training in aircraft maintenance. Airman Parrott is a 1970 graduate of North Lenoir High School.

DOUG PATE ON CARRIER

Fireman Apprentice Douglas T. Pate, son of Mr. and Mrs. Herbert W. Pate of 1906 Greenbriar Road, Kinston, has arrived in Boston aboard the aircraft carrier USS Yorktown. His ship, now 27 years old, is being prepared for deactivation at the Naval Shipyards. The Yorktown is a veteran of World War II, the Korean and Vietnam conflicts and the recovery of the Apollo Eight astronauts.

BATTEN IN JAPAN

Airman First Class David L. Batten, son of Mr. and Mrs. Milford C. Batten of Pine Villa, Rt. 2, Grifton, has arrived for duty at Itazuke AB, Japan. Airman Batten, an engineering entomologist, is assigned to a unit of the Pacific Air Forces. He previously served at Kincheloe AFB, Mich. The airman is a 67 graduate of North Lenoir High School, Lagrange.

BONNER GETS WINGS

Ensign William S. Bonner, husband of the former Sally Kullas of 617 Cameron Drive, Kinston, was presented the Navy "Wings of Gold" designating him a Naval Aviator at the Naval Air Station, Ellyson Field, Pensacola, Fla. He was designated a helicopter pilot after successfully completing the Navy's flight training program with Helicopter Training Squadron Eight.

BRAXTON TO GERMANY

Private Thurman L. Braxton, whose parents, Mr. and Mrs. Charlie L. Suggs, live on Route 2, Grifton, was among the 11,000 troops of the 1st infantry division, who left Ft. Riley, Kan. Oct. 4-10, to be airlifted to Germany to participate in Exercise Reforger II.

HALL FLIES TO GERMANY

Specialist Four Jerry W. Hall, son of Mrs. Anne L. Hall, route 1, Kinston, was among the 11,000 troops of the 1st Infantry Division, who left Ft. Riley, Kan., Oct. 4-10, to be airlifted to Germany to participate in Exercise Refroger II.

Legal Notices

In The General Court of Justice
Superior Court Division
STATE OF NORTH CAROLINA
Jones County
ADMINISTRATOR'S—
EXECUTOR'S NOTICE

Having qualified as Executrix of the estate of John K. Brock, Jr. of Jones County North Carolina, this is to notify all persons having claims against the estate of said John K. Brock, Jr., 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 3rd day of November, 1970

Mary Elizabeth Brock,
Executrix
P. O. Box 357,
Trenton, N. C. 28585

Brock & Gerrans,
P. O. Box 219,
Trenton, N. C.
Attorneys
JJ—11-5,12,19,26

Smokey Bear needs you



HELP PREVENT
FOREVER FIRES
IN THE SOUTH

TURKEY FROM THE GRILL

by Martha Logan



Open all-vents on a Kettle-type covered grill. On each side of foil drip pan put 30 briquettes. Light. When white hot, add rack.

Place thawed (giblets removed), rinsed, unstuffed Butterball Swift's Premium Turkey on rack. Retuck legs. Brush on melted fat for rich browning. Cover grill.



Hourly add five briquettes on each side of drip pan. No need to baste. Juices placed deep inside baste the turkey as it roasts.



Check a 14-lb. turkey in 2½ hours. If meat thermometer in thickest part of thigh next to body reads 180° to 185°F, it is done. Or pinch thigh. If soft, remove turkey.



French Raspberry Souffles



Anyone who is fond of refrigerator desserts will be delighted to discover the deliciously light raspberry filled cookies imported from France and known as *Paille d'Or aux Framboises*, (Raspberry Straws). These are marvelous eaten right from the box with tea or coffee, ice cream or fruit, but they also can be used as an ingredient in many desserts. Here we have used these French cookies in a Frozen Raspberry Soufflé prepared and served in little ramekins. The filling is sweetened whipped cream and frozen raspberries. The sauce is made with the juice drained from the berries and a little French grenadine syrup.

Frozen Raspberry Souffle (Makes 6 servings)

30 raspberry straws (*Paille d'Or aux Framboises*)
2 cups (1 pint) heavy cream, whipped
½ cup confectioners' sugar
2 packages (10 ounces each) frozen raspberries, thawed
¾ cup French grenadine syrup
1 tablespoon cornstarch
Additional sweetened whipped cream and fresh or frozen raspberries

raspberry straws into halves crosswise. Put 9 halves around the outer edge of individual ramekins (2/3 cup capacity). Put one-half piece on the bottom of each ramekin. Whip cream with sugar. Drain raspberries and reserve ¾ cup of the syrup. Fold in raspberries. Spoon filling into lined ramekins. Freeze until firm. Add grenadine to reserved raspberry syrup. Stir mixture into cornstarch. Cook over low heat stirring constantly until mixture bubbles and thickens. Cool and then chill. Serve sauce with raspberry soufflé. Garnish each soufflé with a rosette of whipped cream and a raspberry.