

CRAWFORD WED IN JUNE

Admiral and Mrs. George Crawford announced the wedding of their daughter, Marilyn Crawford, to Donald Shaughnessy, son of Mrs. Shaughnessy of New York and the late Mr. James Shaughnessy at a reception held at the U. S. Naval Base, Long Beach.

Crawford is a graduate of the College of the University of North Carolina, Greensboro and received her master's degree at University of North Carolina, Chapel Hill. She is now on the faculty of the University of Austin.

Shaughnessy received his M. A. degrees from the University of North Carolina and is currently working for his Ph.D. at Columbia University. He is a member of Phi Delta Kappa national honorary fraternity. He was assigned in the Navy during World War II. His wedding will take place in

\$1,351,796.00, or percentage-wise about 90 per cent. This remarkable achievement was accomplished through the sale of 12,000 shares of stock in 1948 for \$390,000.00 and the retention of profits of \$961,796.00 in the business. The management of the Bank wishes to take this occasion to thank the stockholders for their patience in allowing the bank to accumulate this capital and reserve account. We are now able to carry a larger amount of loans safely than ever before in the history of the bank.

"The 104 employees of the bank have worked hard. We believe that no more congenial and loyal employees are enjoyed by any bank than those that work for The Northwestern Bank. We greatly fear that the coming year will see some changes in personnel due to the war and each change will be detrimental to the bank. For the protection of our employees we have this year set aside \$16,300.00 in a retirement fund and we believe this action will be appreciated by the fine men and women who represent us in our contact with the public.

"It is most gratifying to us that we have over 30,000 deposit accounts; that the deposits increased from December 31, 1949 to December 30, 1950, \$1,500,000.00; that we have a greatly diversified business that is not dependent on any one industry or crop. For the results achieved, we wish to thank each of the 104 employees, and each of the 650 stockholders — a great family of people working together in ten great counties in Western North Carolina to make better conditions in which to live." William Hickey is cashier of the

Black Mountain branch and Paul Richardson is in charge of the Old Fort Branch. Other employees at Black Mountain include Joe Nesbitt and Mrs. Violet McGinnis, tellers, Mrs. Katherine Nesbitt and Mrs. Mary Sue Turner, bookkeepers. Mrs. Faye Faw is teller at Old Fort.

JOIN THE MARCH OF DIMES
JANUARY 15-31

NORTHWESTERN BANK

From Page 1
of Hickory, C. L. Whisnant, Gordon H. Winkler of Hickory, and Herbert M. Yount of Hickory.

The directors in meeting following the stockholders meeting re-elected all officers as follows: Dr. Dougherty of Boone, president; Edwin Duncan of Sparta, vice-president; W. B. King of Kingsport, Tenn., vice-president; Wade H. Shuford of Hickory, vice-president; W. B. King of West Jefferson, vice-president; D. V. Deal of North Carolina, secretary.

Following are excerpts from the report of Edwin Duncan, executive vice-president, to the stockholders:

The year just closed was the best of four years that we have lived under a peacetime economy. The re-adjustment from the years had proceeded satisfactorily to all of us. There had been, of course, some dislocation in business. Some companies and individuals found themselves to be marginal operators and they were forced to either quit or to re-arrange their business so that they could compete. Now we face again a period of best, semi-free economy. No one knows what effect this war will have on the profits of the year. Certainly, we know that profits will be much higher in 1951. We shall do all in our power to continue our service to our communities and their preparation for defense of our nation without thought of profit.

In 1947 The Northwestern Bank found itself operating with a total capital account of \$1,542,000.00 and with loans of approximately fourteen million dollars. The management undertook a program of strengthening the capital reserve of The Northwestern Bank in order that the Bank might be able to fully serve its customers. In 1948 the Federal Government allowed banks, for the first time, to set up a reserve for losses on loans based on experience of losses suffered by banks in the communities served by this bank. In computing the losses of the banks that had to close in our territory, we were allowed to set a reserve of \$676,500.00, or \$5,000.00 per year, or one and one-third times the size of our total. We doubted that we could establish this reserve in three years; however, you will note in our statement the reserve is now established. This reserve has proved greatly to the advantage of the stockholders. During the two years ending December 30, 1950 we had increased our capital and reserves to \$2,894,584, or

Top Values

SEE THEM IN EVERY DEPARTMENT

Pet Milk .. 2 Tall Cans 29c
.. 2 Small Cans 15c

SAUER'S
PURE
VANILLA
EXTRACT

2-oz. Btl. 38c

It is made with the finest vanilla beans and is the finest class of extract. Manufactured by THE C. F. SAUER COMPANY, RICHMOND, VA.

High Grade Foods

Pillsbury
PANCAKE FLOUR
box 19c

Premium — Lb.
Crackers 28c

J. F. G.
Coffee lb. 85c

Dinner Party
Syrup pt. 28c

Campbell's
VEGETABLE SOUP
2 cans 29c

Comb — 2 1/2 lb. jar
Honey 75c 43c

Lb. — 32c

BLANTON Creamo
CONTAINS 8% CREAM
Vegetable OLEOMARGARINE

You'll Like its FINE TEXTURE

Ask For It At Your FAVORITE GROCER

Duke's
HOME MADE
RELISH

PT. 43c

CHUCK ROAST lb. 69c

FRESH
GROUND MEAT lb. 65c

Skinless FRANKS lb. 48c	All Pork SAUSAGE lb. 48c
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FILLET PERCH lb. 39c
HADDOCK lb. 39c

RECIPE OF THE WEEK
By Mary Lee Taylor
Apple Sausage Loaf
Broadcast: January 20, 1951

1 lb. bulk pork sausage
1/2 cup Pet Milk
1/2 cup canned apple sauce

1 1/2 cups day-old bread crumbs
8 small sweet potatoes, cooked or canned

Turn on oven; set at moderately slow (350). Mix sausage with milk, apple sauce and bread crumbs. Shape into loaf with wet fingers. Put into shallow baking pan. Bake 1 hour. Arrange potatoes around loaf. Spoon fat in pan over potatoes. Bake 20 min. longer, or until loaf is brown. Makes 4 servings.

You Will Need:
Pet Milk, Bulk Pork Sausage, Canned Apple Sauce, Sweet Potatoes.

1/2 Gallon
CLOROX 35c

Dial — 2 Reg.
SOAP 29c

Pinto
BEANS
2 LBS. 29c

Duke's
HOME MADE
MAYONNAISE

PT. 43c

DIAL 4696 SWANNANOVA, N.C.

PORTER'S
Food Store

"LIVE HIGH at LOW COST"

COLORED
NUCOA

In 1/4 lb. Sticks lb. 37c

Mokey Says:

THANKS FOR REPORTING THAT FOREST FIRE TO THE FOREST FIRE WARDEN! WE GOT IN TIME---YEAH, SURE SAVED A LOT OF TIMBER FROM BURNING UP!

"A stitch in time..."