

# CLASSIFIED ADS

## Classified Rates

Issues 1 5  
Cost per word 6c 4c  
Classified Display  
Per Line Per Issue 15c 12c  
Each word abbreviated, initial  
or symbol counts as one word.

## JOBS OF INTEREST: MEN

### HELP WANTED

Scrapper and Loader Operators.  
Work in the Raleigh area. Apply  
C. C. MANGUM INC., 3016  
Hillsborough St. Call 833-7508  
day or 833-7073 night.

### "A Thinking Man Drives A Yellow"

**YELLOW CAB CO.**  
201 W MORGAN ST.  
832-5811

CAB DRIVERS wanted, top salary,  
women too. Call 832-5429

### WELDERS

ATLAS STEEL PRODUCTS  
COMPANY  
New Hope Church Road  
Raleigh, N. C.

## FOR SALE

SINGER TOUCH AND SEW sewing  
machines (7 of them) all are  
slant needle models and are fully  
equipped to zigzag, make button-  
holes and fancy stitches. These  
machines carry full guaranteed  
and will be sold on a "first-come-  
first-served" basis only. \$29.95  
each. Monthly payments available.  
They may be inspected and  
tested at Unclaimed Freight, 1006  
East Whitaker Mill Road, Raleigh,  
1/2 block East of Old Wake Forest  
Road, 9 a.m.-5 p.m. Mon.-Fri.;  
Sat. 'til 1 p.m. No sales to dealers.

**STEREOS** - 5 deluxe solid state  
fully transistorized stereophonic  
High Fidelity consoles in beautiful  
hand rubbed finish. Deluxe  
ESR 4-speed record changer and  
4-speaker audio system. To be  
sold for \$89 each. Monthly pay-  
ments available. May be inspected  
in warehouse at Unclaimed  
Freight, 1006 East Whitaker Mill  
Road, Raleigh, 1/2 block East of  
Old Wake Forest Road, 9 a.m.-5  
p.m. Mon.-Fri.; Sat. 'til 1 p.m.

**ELECTROLUX** - Electrolux vacuum  
cleaners and all attachments to  
be sold for \$39.95 each or  
monthly payments available. Un-  
claimed Freight, 1006 East Whitaker  
Mill Road, Raleigh, 1/2 block  
East of Old Wake Forest Road,  
9 a.m.-5 p.m. Mon.-Fri.; Sat. 'til  
1 p.m.

**TYPEWRITERS**, adding machines,  
Diamonds, radios and all kinds  
of musical instruments. We trade,  
loan or buy. See us and see our  
**LIABLE LOAN CO.**, 37 S. Wilm-  
ington St., Raleigh.

**FOR SALE** - Boy's all-weather  
coat, lined, and slacks, size 14  
Call 834-5358.

### Cooper's Bar-B-Q

BAR-B-Q and  
CHICKEN  
(Our Specialty)  
PIG AND CHICKEN  
109 E. Davie St.

**NEW AND USED FURNITURE**  
G. S. Tucker & Bros., Inc.  
112 E. Hargett St.

**TERRY'S FURNITURE CO.** - We  
buy and sell new and used fur-  
niture. 214 E. Martin St. 832-8134.

**ROMUEL JONES BUILDING CO.**  
Specializes in building and Re-  
pairs. Wendell, N. C. Tel. 266-2650  
or 266-2005

**GOLF BALLS** 50 percent off. All  
Golfers Pro Shop, Wendell High-  
way.

**FOR SALE** - Barber Shop:  
3 chairs. Located in Caro-  
lina Hotel, 242 W. Hargett  
Street. Only selling because  
of health. Willard C. Low-  
ery, 832-3234.

## MISCELLANEOUS SERVICES

**COMPLETE HOME IMPROVE-  
MENT** - Room additions, repairs,  
painting. Free estimates. Call C.  
& R. Corp. 828-0751.

**CHARLES'S MOTOR CO.** 817 West  
South St. Phone 834-5383. We  
Welcome Master Charge Cards

**POOLE BROTHERS** Well Drilling  
and Well Boring. Day Phone  
282-2185, Night Phone 286-1420.  
Route 5, Raleigh, N. C.

**JAMES "TIGER" WEAVER, JR.**  
Consultant for Metropolitan In-  
surance Company. Office 832-8717.  
Home 834-3771.

**C. W. HARRIS TRANSFER CO.** -  
Local and long distance mov-  
ing. Rhankette, N. C. or contact  
at East Side Restaurant, Cabar-  
rus Street.

**TARBORO STREET DRAPER Y  
SHOP** - We specialize in draper-  
ies, slipcovers, bedspreads, deco-  
rated pillows. Workmanship and  
materials guaranteed. Dial 828-  
2458. Master Charge invited. Mrs.  
Nell Wilder, owner.

**AUTO LOANS** - Financing, refi-  
nancing. AUTO DISCOUNT CO.  
601 Fayetteville St. 828-7438

**PICTURE FRAME MOLDING.**  
CAPITAL CITY LUMBER CO.

## EMPLOYMENT AGENCIES

**JOIN THE WONDERFUL  
WORLD OF KELLY GIRL**

If you enjoy meeting new people and  
would like to be able to work only  
when it's convenient, you will love  
being a KELLY GIRL.  
To pay rates and interesting tem-  
porary assignments can be Yours, if  
you are over 18 and have office or  
marketing experience.

Call or come by  
KELLY GIRL DIVISION  
**KELLY  
SERVICES**  
401 Operlin Road 832-8395 - 832-8418  
Equal Opportunity Employer

**BOB WHITLEY ASSOC. INC.**  
Suite 503 Professional Bldg.  
Telephone 828-6655

**STATE PERSONNEL DEPART-  
MENT**, 121 West Jones Street,  
P.O. Box 328, Raleigh, N. C. No  
fee charged.

## FOR RENT

**ROOMS**  
FOR RENT  
Furnished rooms  
for couples as well  
as single persons.  
Raleigh's best. Ph.  
833-3048.

**MUSICAL RENTAL**  
PIANO rental, \$2 a day, all rent  
applies to purchase. Open Mon.  
and Fri. 'til 9 p.m. MAUS PIANO  
CO., 2420 Wake Forest Rd. 832-6448

**SCHOOLS  
TRAINING**

**CIVILLA BEAUTY COLLEGE** - A  
complete course in Beauty Cul-  
ture, Personality and Character Day  
and night classes; weekly or  
monthly. Air conditioned. Mrs. C.  
Pitts, Owner-Manager, 229 S.  
East Street, Raleigh, N. C.

**PRE-SCHOOL TRAINING**, Cross  
Link Child Care Center. Trans-  
portation insured service. Phone  
832-0268.

## Legal Notices

**NOTICE  
IN THE SUPERIOR COURT OF  
JUSTICE  
DISTRICT COURT DIVISION  
NORTH CAROLINA  
WAKE COUNTY  
MARION HUDSON, Plaintiff**

**WESLEY HUDSON, Defendant**  
The above named defendant,  
Wesley Hudson, will take notice  
that the action entitled as above  
has been commenced in the Dis-  
trict Court of Wake County,  
North Carolina, by the plaintiff  
to secure an absolute divorce  
from the defendant upon the  
grounds of one year's continuous  
separation preceding the bringing  
of this action and the defendant  
will further take notice that she  
is required to appear at the office  
of the Clerk of the District Court  
of Wake County, in the Court-  
house in Raleigh, North Carolina,  
on or before the 5th day of Jan-  
uary, 1970 and answer to the com-  
plaint in said action, or the plain-  
tiff will apply to the Court for  
the relief demanded in said com-  
plaint.

This 17th day of November, 1969,  
**GRETCHEN B. DICKSON**, Asst.  
Clerk of the District Court, Wake Co.,  
V. **FRANK BROWER**, Attorney  
Nov. 22-23; Dec. 6-13, 1969

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

Having qualified as administra-  
tor of the estate of Arvilla Strick-  
land Hall, deceased, late of Wake  
County, this is to notify all per-  
sons having claims against said  
estate to present them to the un-  
dersigned at 13 East Hargett St.,  
Raleigh, North Carolina, on or be-  
fore the 15th day of May, 1970,  
or this notice will be placed in  
bar of their recovery. All persons  
indebted to said estate, will please  
make immediate payments.  
This 15th day of November,  
1969.  
**MELCHAMICS & FARMERS BANK**,  
Administrator  
Nov. 15-22-23; Dec. 6, 1969

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

Having qualified as Administra-  
tor of the Estate of Viola James,  
deceased, late of Wake County,  
North Carolina, this is to notify  
all persons having claims against  
the estate of said deceased to ex-  
hibit them to the undersigned at  
401 Lee Street, Raleigh, North  
Carolina, on or before the 24th  
day of May, 1970, or this notice  
will be placed in bar of their re-  
covery. All persons indebted to  
the estate will please make im-  
mediate payments to the un-  
dersigned.  
**SAMUEL G. HORTON**, Adminis-  
trator  
401 Lee St., Raleigh, N. C.  
**GEORGE R. GREENE**, Attorney  
Nov. 29; Dec. 6-13-20, 1969

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

The undersigned, having qual-  
ified as Administrator of the es-  
tate of McKinley Jones, late of  
Wake County, this is to notify all  
persons having claims against said  
estate to present them to the un-  
dersigned at 328 1/2 Smithfield St.,  
Raleigh, N. C. on or before the  
29th day of May, 1970, or this  
notice will be placed in bar of  
their recovery. All persons in-  
debted to said estate will please  
make immediate payment to the  
undersigned at the address shown  
above.  
This 24th day of November, 1969.  
**WILLIAM DOUGLAS JONES**,  
Administrator  
**SAMUEL S. MITCHELL**, Attorney  
Nov. 29; Dec. 6-13-20, 1969

## Legal Notices

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

Having qualified as Administra-  
trix of the Estate of Robert St.  
Clair Turner, deceased, late of  
Wake County, North Carolina,  
this is to notify all persons hav-  
ing claims against the estate of  
said deceased to exhibit them to  
the undersigned at 1200 E. Hargett  
Street, Raleigh, North Carolina,  
on or before the 22nd day of  
May, 1970, or this notice will be  
placed in bar of their recovery.  
All persons indebted to the estate  
will please make immediate pay-  
ment.  
This 14th day of Nov. 1970,  
**MRS. FLOREISS TURNER**, Adm.  
F. J. CARNAGE, Attorney  
Nov. 29; Dec. 6-13-20, 1969

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

The undersigned, having qual-  
ified as Administrator of the es-  
tate of the late of Arvilla Strick-  
land Hall, deceased, late of Wake  
County, this is to notify all per-  
sons having claims against said  
estate to present them to the un-  
dersigned at 13 East Hargett St.,  
Raleigh, N. C. on or before the  
29th day of May, 1970, or this  
notice will be placed in bar of  
their recovery. All persons in-  
debted to said estate will please  
make immediate payment to the  
undersigned at the address shown  
above.  
This 24th day of November, 1969.  
**WILLIAM DOUGLAS JONES**,  
Administrator  
**SAMUEL S. MITCHELL**, Attorney  
Nov. 29; Dec. 6-13-20, 1969

## Legal Notices

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

Having qualified as Administra-  
trix of the Estate of Robert St.  
Clair Turner, deceased, late of  
Wake County, North Carolina,  
this is to notify all persons hav-  
ing claims against the estate of  
said deceased to exhibit them to  
the undersigned at 1200 E. Hargett  
Street, Raleigh, North Carolina,  
on or before the 22nd day of  
May, 1970, or this notice will be  
placed in bar of their recovery.  
All persons indebted to the estate  
will please make immediate pay-  
ment.  
This 14th day of Nov. 1970,  
**MRS. FLOREISS TURNER**, Adm.  
F. J. CARNAGE, Attorney  
Nov. 29; Dec. 6-13-20, 1969

## Legal Notices

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

## Legal Notices

**ADMINISTRATOR'S NOTICE  
NORTH CAROLINA  
WAKE COUNTY**

Having qualified as Administra-  
trix of the Estate of Robert St.  
Clair Turner, deceased, late of  
Wake County, North Carolina,  
this is to notify all persons hav-  
ing claims against the estate of  
said deceased to exhibit them to  
the undersigned at 1200 E. Hargett  
Street, Raleigh, North Carolina,  
on or before the 22nd day of  
May, 1970, or this notice will be  
placed in bar of their recovery.  
All persons indebted to the estate  
will please make immediate pay-  
ment.  
This 14th day of Nov. 1970,  
**MRS. FLOREISS TURNER**, Adm.  
F. J. CARNAGE, Attorney  
Nov. 29; Dec. 6-13-20, 1969

## ANNOUNCEMENTS

**CARD OF THANKS  
LOUISBURG** - The family of  
Cleudtha Kearney wishes to thank  
all of their many friends for their  
deeds of kindness shown during  
their time of sorrow in the loss  
of their Son, Brother, Husband  
and Father. We thank you kindly.

**CARD OF THANKS  
LOUISBURG** - We wish to say  
thanks to our many friends for all  
their kind visits, trips and under-  
standing during the illness of our  
Husband and Father, Elmus (Bud)  
Easton. No word of thanks can  
ever express the way we feel.  
**THE FAMILY OF ELMUS (BUD)  
EATON**

**FOR THE  
HOSTESS**  
by Jean Crawford

**Fond of Fondue**

The gourmet revolution has fi-  
nally come about after years of  
agitating by food editors, profes-  
sional chefs, and a front  
flank of soldiers like  
James Beard,  
Michael Field  
and Julia  
Child. Americans have sud-  
denly discovered what Europeans  
have been telling us for years -  
Continental cuisine is saucy, su-  
perb and succulent.

As a result of this new interest  
in gourmet yummys, little sec-  
tions of supermarkets now fea-  
ture foods with a foreign flavor;  
department stores are doing  
land-office business in fondue  
pots and dishes; and daytime TV  
culinary demonstrations are win-  
ning women away from All-  
American Steak and Mom's  
Apple Pie.

I have always been especially  
fond of fondue. This basically  
Swiss Thing is usually a heavy  
mixture of cheese, wines and  
spices heated to the melting point  
over a special low flame. Guests  
then take cubes of French bread  
on special little skewers and dip  
them in. Actually, fondue can be  
more than a snack or appetizer.

I've served a meat fondue as a  
complete meal. The basic trick is  
to get good quality, defatted beef  
or pork (let your butcher cube it  
for you!) and allow about 8  
ounces per person. Put in the  
fondue dish about a 1/2 pint of  
vegetable oil and heat. Then let  
each person skewer a cube and  
cook it to his liking. A nice touch  
is to add bowls of sauces to the  
table and let guests just dip in;  
I've had delicious luck with mix-  
tures like sour-cream-and-chives,  
curry-and-sour-cream, and dill-  
and-sour-cream. Or you can just  
set out some chili, ketchup or  
English mustard. Top off the fon-  
due entree with a good salad, a  
huge pitcher of refreshing iced

**FOR THE  
HOSTESS**  
by Jean Crawford

**Fond of Fondue**

The gourmet revolution has fi-  
nally come about after years of  
agitating by food editors, profes-  
sional chefs, and a front  
flank of soldiers like  
James Beard,  
Michael Field  
and Julia  
Child. Americans have sud-  
denly discovered what Europeans  
have been telling us for years -  
Continental cuisine is saucy, su-  
perb and succulent.

As a result of this new interest  
in gourmet yummys, little sec-  
tions of supermarkets now fea-  
ture foods with a foreign flavor;  
department stores are doing  
land-office business in fondue  
pots and dishes; and daytime TV  
culinary demonstrations are win-  
ning women away from All-  
American Steak and Mom's  
Apple Pie.

I have always been especially  
fond of fondue. This basically  
Swiss Thing is usually a heavy  
mixture of cheese, wines and  
spices heated to the melting point  
over a special low flame. Guests  
then take cubes of French bread  
on special little skewers and dip  
them in. Actually, fondue can be  
more than a snack or appetizer.

I've served a meat fondue as a  
complete meal. The basic trick is  
to get good quality, defatted beef  
or pork (let your butcher cube it  
for you!) and allow about 8  
ounces per person. Put in the  
fondue dish about a 1/2 pint of  
vegetable oil and heat. Then let  
each person skewer a cube and  
cook it to his liking. A nice touch  
is to add bowls of sauces to the  
table and let guests just dip in;  
I've had delicious luck with mix-  
tures like sour-cream-and-chives,  
curry-and-sour-cream, and dill-  
and-sour-cream. Or you can just  
set out some chili, ketchup or  
English mustard. Top off the fon-  
due entree with a good salad, a  
huge pitcher of refreshing iced

**FOR THE  
HOSTESS**  
by Jean Crawford

**Fond of Fondue**

The gourmet revolution has fi-  
nally come about after years of  
agitating by food editors, profes-  
sional chefs, and a front  
flank of soldiers like  
James Beard,  
Michael Field  
and Julia  
Child. Americans have sud-  
denly discovered what Europeans  
have been telling us for years -  
Continental cuisine is saucy, su-  
perb and succulent.

As a result of this new interest  
in gourmet yummys, little sec-  
tions of supermarkets now fea-  
ture foods with a foreign flavor;  
department stores are doing  
land-office business in fondue  
pots and dishes; and daytime TV  
culinary demonstrations are win-  
ning women away from All-  
American Steak and Mom's  
Apple Pie.

I have always been especially  
fond of fondue. This basically  
Swiss Thing is usually a heavy  
mixture of cheese, wines and  
spices heated to the melting point  
over a special low flame. Guests  
then take cubes of French bread  
on special little skewers and dip  
them in. Actually, fondue can be  
more than a snack or appetizer.

I've served a meat fondue as a  
complete meal. The basic trick is  
to get good quality, defatted beef  
or pork (let your butcher cube it  
for you!) and allow about 8  
ounces per person. Put in the  
fondue dish about a 1/2 pint of  
vegetable oil and heat. Then let  
each person skewer a cube and  
cook it to his liking. A nice touch  
is to add bowls of sauces to the  
table and let guests just dip in;  
I've had delicious luck with mix-  
tures like sour-cream-and-chives,  
curry-and-sour-cream, and dill-  
and-sour-cream. Or you can just  
set out some chili, ketchup or  
English mustard. Top off the fon-  
due entree with a good salad, a  
huge pitcher of refreshing iced

**FOR THE  
HOSTESS**  
by Jean Crawford

**Fond of Fondue**

The gourmet revolution has fi-  
nally come about after years of  
agitating by food editors, profes-  
sional chefs, and a front  
flank of soldiers like  
James Beard,  
Michael Field  
and Julia  
Child. Americans have sud-  
denly discovered what Europeans  
have been telling us for years -  
Continental cuisine is saucy, su-  
perb and succulent.

As a result of this new interest  
in gourmet yummys, little sec-  
tions of supermarkets now fea-  
ture foods with a foreign flavor;  
department stores are doing  
land-office business in fondue  
pots and dishes; and daytime TV  
culinary demonstrations are win-  
ning women away from All-  
American Steak and Mom's  
Apple Pie.

I have always been especially  
fond of fondue. This basically  
Swiss Thing is usually a heavy  
mixture of cheese, wines and  
spices heated to the melting point  
over a special low flame. Guests  
then take cubes of French bread  
on special little skewers and dip  
them in. Actually, fondue can be  
more than a snack or appetizer.

I've served a meat fondue as a  
complete meal. The basic trick is  
to get good quality, defatted beef  
or pork (let your butcher cube it  
for you!) and allow about 8  
ounces per person. Put in the  
fondue dish about a 1/2 pint of  
vegetable oil and heat. Then let  
each person skewer a cube and  
cook it to his liking. A nice touch  
is to add bowls of sauces to the  
table and let guests just dip in;  
I've had delicious luck with mix-  
tures like sour-cream-and-chives,  
curry-and-sour-cream, and dill-  
and-sour-cream. Or you can just  
set out some chili, ketchup or  
English mustard. Top off the fon-  
due entree with a good salad, a  
huge pitcher of refreshing iced

**FOR THE  
HOSTESS**  
by Jean Crawford

**Fond of Fondue**

The gourmet revolution has fi-  
nally come about after years of  
agitating by food editors, profes-  
sional chefs, and a front  
flank of soldiers like  
James Beard,  
Michael Field  
and Julia  
Child. Americans have sud-  
denly discovered what Europeans  
have been telling us for years -  
Continental cuisine is saucy, su-  
perb and succulent.

As a result of this new interest  
in gourmet yummys, little sec-  
tions of supermarkets now fea-  
ture foods with a foreign flavor;  
department stores are doing  
land-office business in fondue  
pots and dishes; and daytime TV  
culinary demonstrations are win-  
ning women away from All-  
American Steak and Mom's  
Apple Pie.

I have always been especially  
fond of fondue. This basically  
Swiss Thing is usually a heavy  
mixture of cheese, wines and  
spices heated to the melting point  
over a special low flame. Guests  
then take cubes of French bread  
on special little skewers and dip  
them in. Actually, fondue can be  
more than a snack or appetizer.

I've served a meat fondue as a  
complete meal. The basic trick is  
to get good quality, defatted beef  
or pork (let your butcher cube it  
for you!) and allow about 8  
ounces per person. Put in the  
fondue dish about a 1/2 pint of  
vegetable oil and heat. Then let  
each person skewer a cube and  
cook it to his liking. A nice touch  
is to add bowls of sauces to the  
table and let guests just dip in;  
I've had delicious luck with mix-  
tures like sour-cream-and-chives,  
curry-and-sour-cream, and dill-  
and-sour-cream. Or you can just  
set out some chili, ketchup or  
English mustard. Top off the fon-  
due entree with a good salad, a  
huge pitcher of refreshing iced

**FOR THE  
HOSTESS**  
by Jean Crawford

**Fond of Fondue**

The gourmet revolution has fi-  
nally come about after years of  
agitating by food editors, profes-  
sional chefs, and a front  
flank of soldiers like  
James Beard,  
Michael Field  
and Julia  
Child. Americans have sud-  
denly discovered what Europeans  
have been telling us for years -  
Continental cuisine is saucy, su-  
perb and succulent.

As a result of this new interest  
in gourmet yummys, little sec-  
tions of supermarkets now fea-  
ture foods with a foreign flavor;  
department stores are doing  
land-office business in fondue  
pots and dishes; and daytime TV  
culinary demonstrations are win-  
ning women away from All-  
American Steak and Mom's  
Apple Pie.

I have always been especially  
fond of fondue. This basically  
Swiss Thing is usually a heavy  
mixture of cheese, wines and  
spices heated to the melting point  
over a special low flame. Guests  
then take cubes of French bread  
on special little skewers and dip  
them in. Actually, fondue can be  
more than a snack or appetizer.



**DRAFT LOTTERY IN PROCESS** - Wash-  
ington: America's first draft lottery in 27 years  
December 1 was decided by drawing capsul-  
es from a huge bowl by a group of young  
Selective Service advisors. During the draw-  
ing John Lyne (top), of Kentucky, flashed the  
"V" peace sign as he pulled numbers from  
the bowl, and David Fowler (bottom), of Wash-  
ington, D. C., refused to take part. At left  
in both pictures is Lt. Col. Roy Bartlett  
announcer, and at right, Mrs. Sadie Peters,  
who opened the capsules. Seated at left cen-  
ter, in top photo, is Lt. Gen. Lewis Hershey,  
Selective Service Director. (UPI)

## Drugs Can Help... And They Can Hurt

**For Health And Future...  
You Must Learn The Difference**

Ours is a drug-using society. From  
birth until death, most of us, from time to time, use  
physician-prescribed drugs for our health and our well-  
being.

The problem is the growing  
careless or indiscriminate use  
of drugs - especially by young  
people - without the advice  
of a physician or other health  
professional, and for reasons,  
or under conditions, which a  
physician would not approve.  
In short - Drug Abuse.

Reasons teenagers give for  
drug abuses are escape - curi-  
osity - desire for pleasure -  
rebellion - and conformity.  
Drugs taken for these reasons  
may lead to dependence. A  
knowledge of drugs, and their  
potential is imperative - if  
people are to make the personal  
decision about them which  
may affect their lives and  
their futures.

With the cold snap in the air  
very apparent, it's time to delve  
into the hot section of your recipe  
files and start preparing those  
cockies-of-the-heart-warming  
dishes. This is the season of  
thick homemade soups,  
hot from the Z oven desserts,  
hearty entrees.

One really marvelous meal to  
consider now is an old-fashioned  
supper of sausages, banana frit-  
ters, and maple syrup.

If you've ever enjoyed fritters  
in a restaurant, you already  
know how they compliment  
meats. Ham, sausages, veal  
roasts, assorted poultry entrees  
are greatly enhanced by a fruited  
side dish especially when it has  
the tangy flavor of sweet ban-  
anas. And a fritter is a much  
more inventive accompaniment  
than a mere mound of mashed  
potatoes, a serving of rice, or a  
helping of noodles.

Some homemakers think that  
they are complicated, but actu-  
ally fritters can be "quickies" if  
you use packaged pancake mix.  
Or, of course, you can prepare  
your own batter.

The December SEPIA poster  
included inside the magazine is  
the famous black cowboy Bill  
Pickett, in color. The poster  
was painted specially for  
SEPIA.

## Patriotism Is Far From Dead

Have Americans grown  
cynical about patriotism -  
about displaying the Ameri-  
can flag?

Not if a recent experience  
of a major U.S. manufactur-  
ing firm is any indication. In  
fact, the opposite may be  
true. Tired, perhaps, of the  
vocal and destructive dissent  
of a few, the majority of  
Americans may be ready to  
stand up and be counted.

The 3M Company sees  
indications this is so. Re-  
cently, its Reflective Products