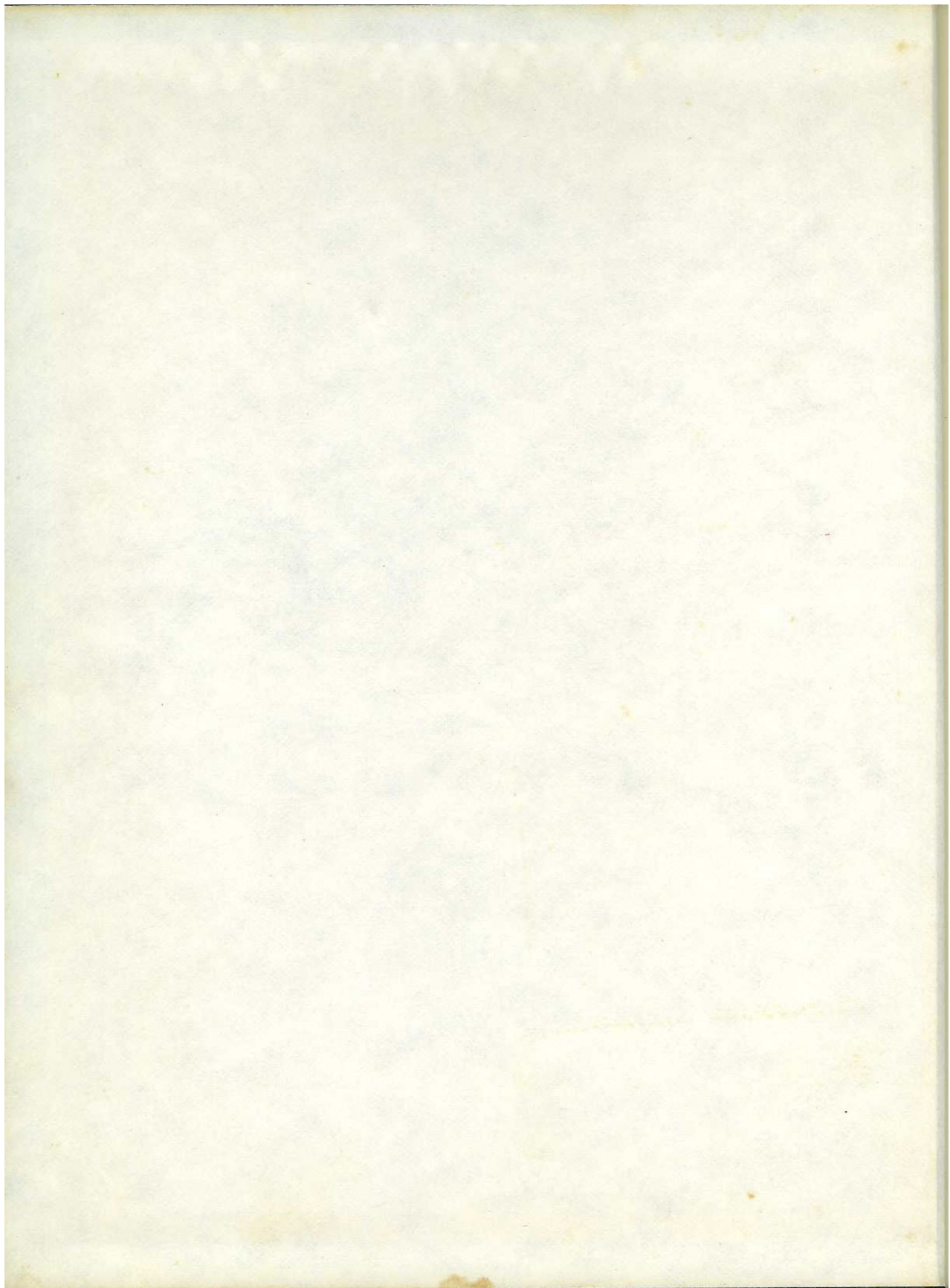
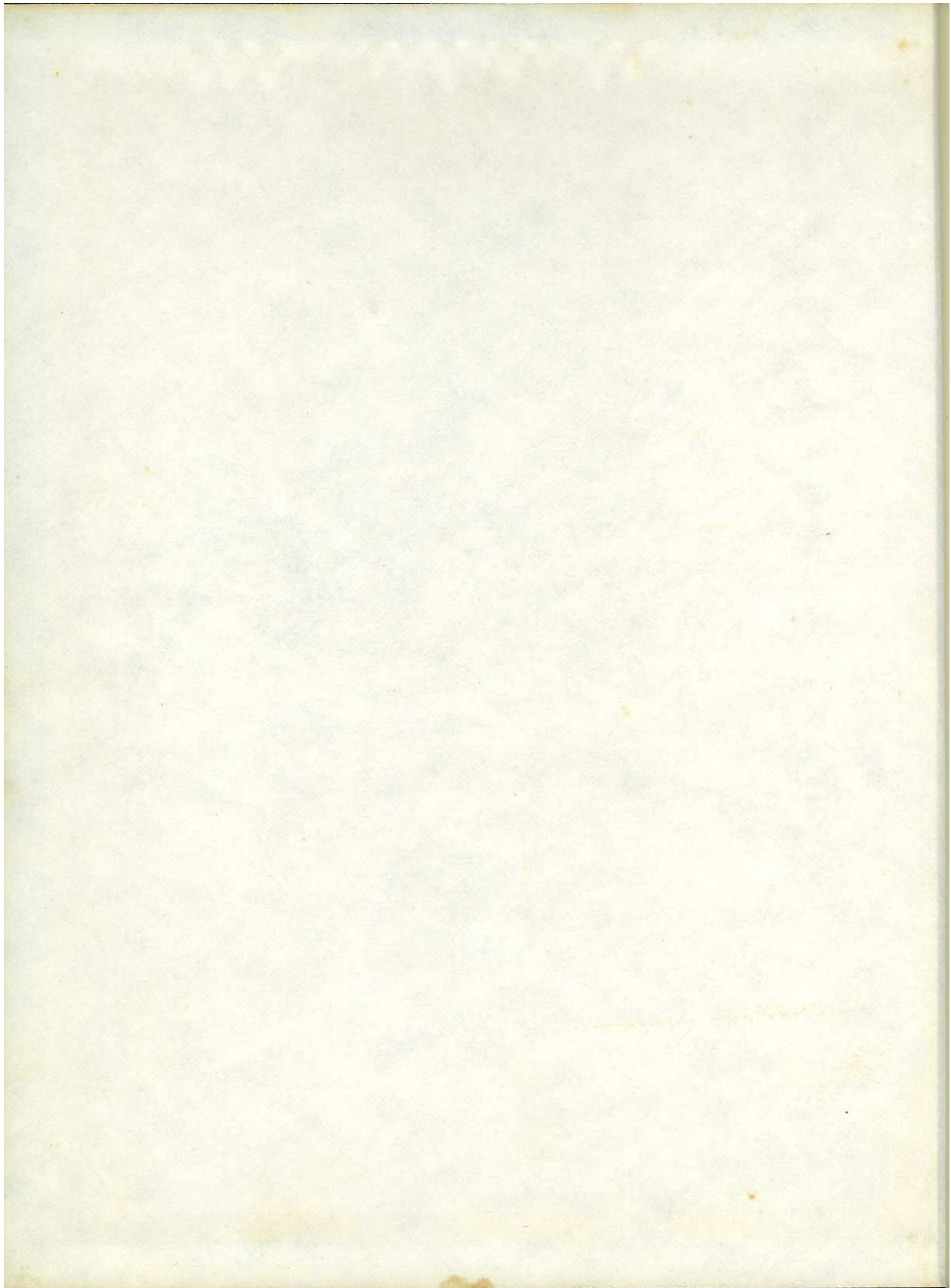


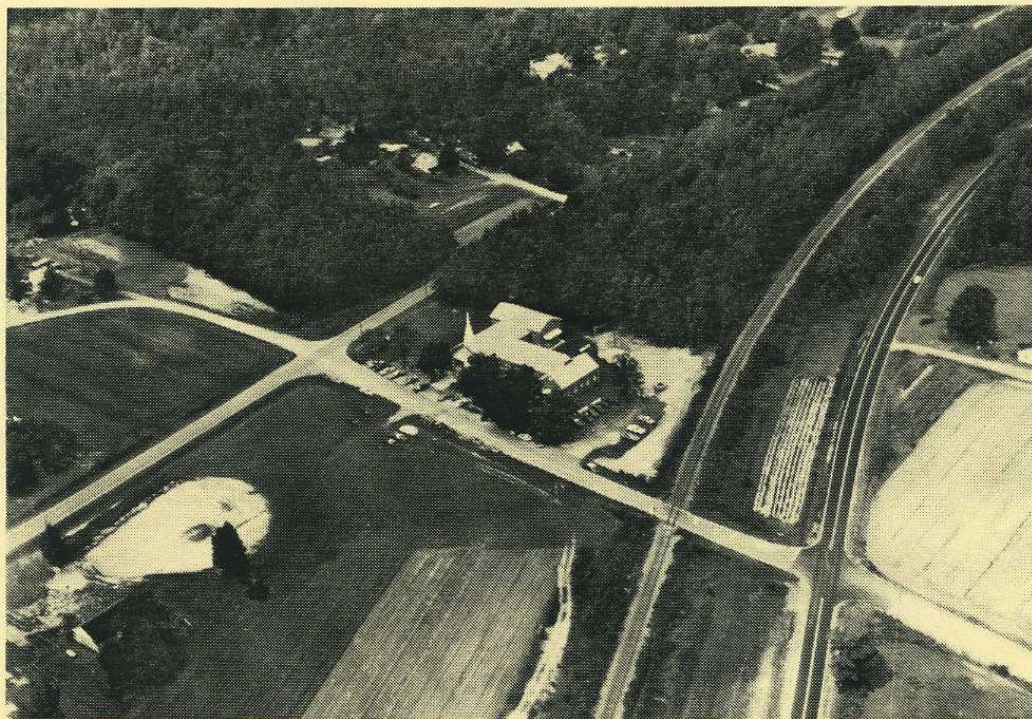
Shilodean Memorabilia



Shiloh Baptist Church
Rt. 2, Box 100
Morrisville, N.C.
919-469-0790







HOME COMING

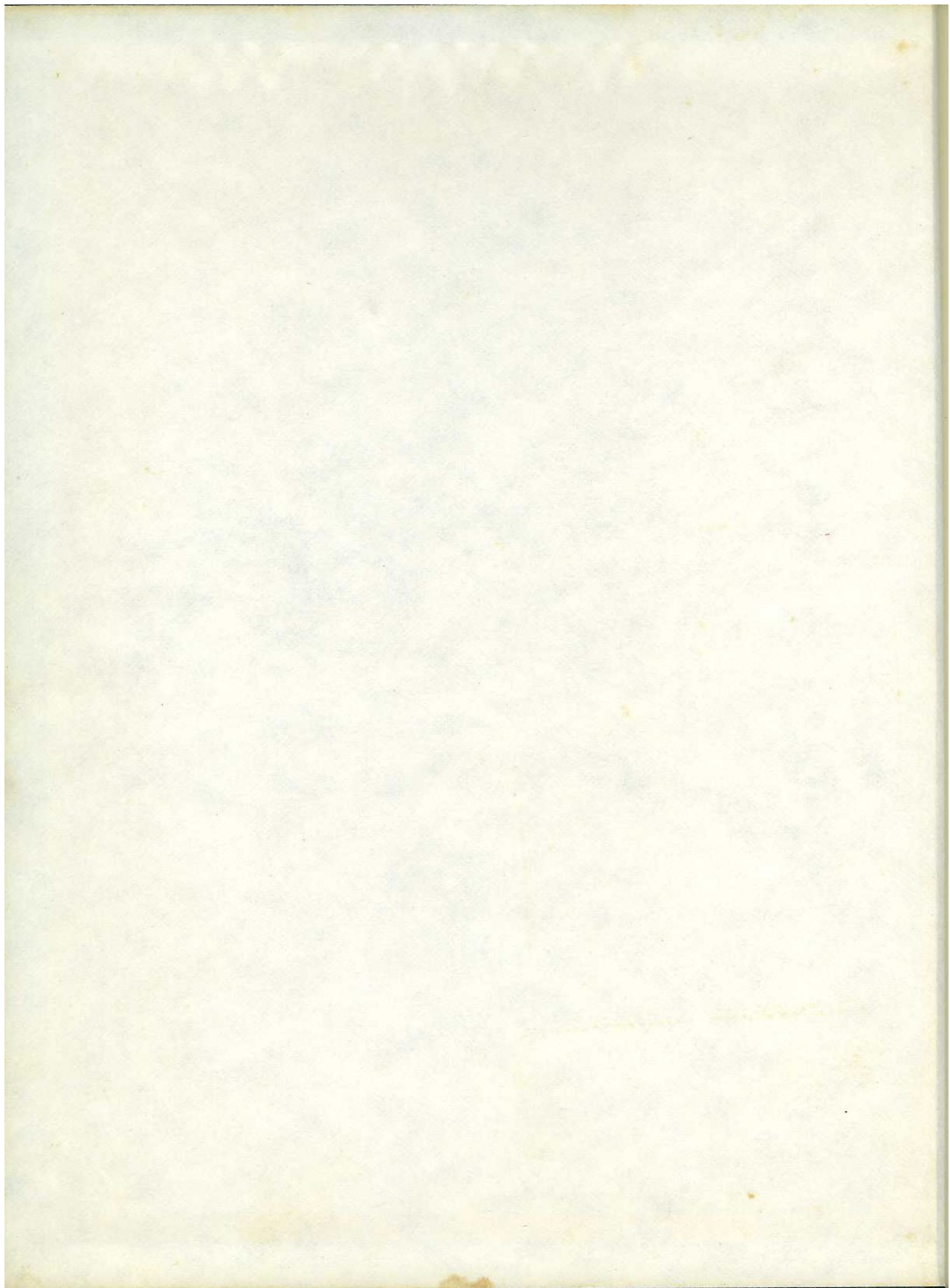
Shiloh Baptist Church

Rt. 2, Box 100

Morrisville, N.C.

919-469-0790

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PREFACE

SHILODEAN MEMORABILIA

We have made an effort to include certain bibliographies, past information, pictures and all sorts of memorabilia that are part of our church and community. These we hope are educational and inspirational.

As you turn the pages of this book, you will find that our community and people are inseparable. To remember one is to destroy the other. We are a church and Christian doctrines. We love and take pride in our community and families. We respect ourselves for we are a proud people who for our six generations have lived the dream of our ancestors.

It is our hope that this book will be welcomed to every home of Shiloh Baptist Church, the many families within our community and our many friends.

IN CELEBRATION

of our

115th ANNIVERSARY

and

HOMECOMING

Co-Editors

Dolores Mills Scott

Ethel Mae Davenport

Published by

Shiloh Baptist Church

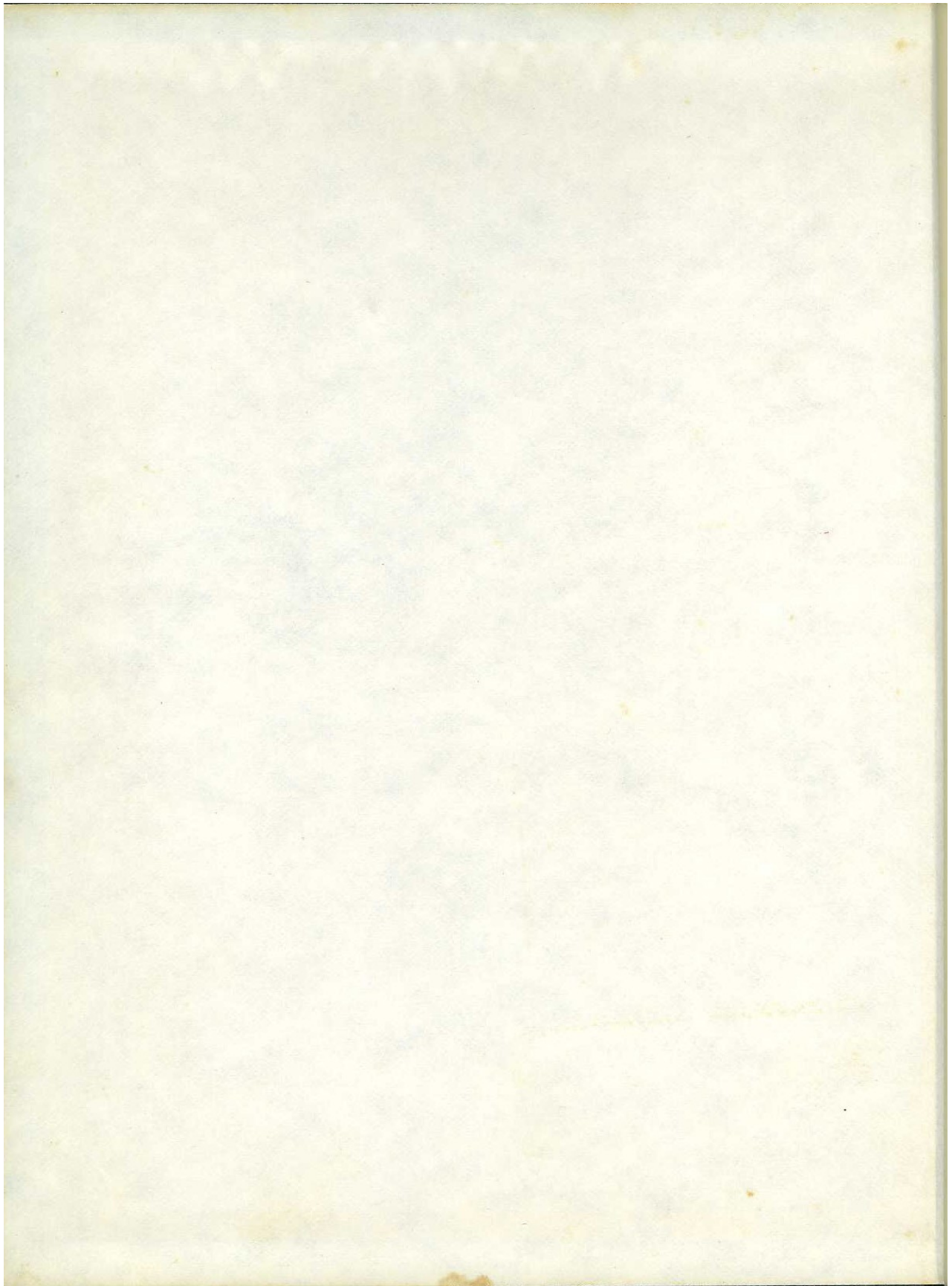


Table of Contents

PREFACE.

Home is where the heart is. For us it's Shiloh, the church, the community and people, therein. The impact of these have been great. Therefore, it has been the attempt of the collaborators of this book to list some of the factors and personalities who were instrumental in making Shiloh.

We have made an effort to include certain bibliographies, past information, pictures and all sorts of memorabilia that are apart of our church and community. These we hope are education and inspirational.

As you turn the pages remember that Shiloh — the church, the community and people are inseparable. To remove one is to destroy the whole. We believe whole heartedly in our church and Christian doctrines. We love and take pride in our community and families. We respect ourselves for we are a proud people who for over six generations have lived the dreams of our ancestors.

It is our hope that this book will be welcomed by you, the laity of Shiloh Baptist Church, the many families within our community and our many friends.

- Beliefs
- Comparisons and Expressions
- Prayers
- Flowers Arranging With Thelma
- Spire's Corner II (Herbal Remedies)
- Lemons, Lemons, Lemons
- Cooking
- Cures for . . . with N. E. Mayo
- Barber's Beliefs
- Baths and Lenses
- Children's Games
- For the Young at Heart
- Forecasting the Weather
- Family Gatherings
- Family Recipes
- Ice Treats
- Pickling
- Hunting
- Soap Making

Co-Editors

Delores Mills Scott
Esther Mayo Dunnegan

Published by

Shiloh Baptist Church

Patrons	137
Advertisements	139

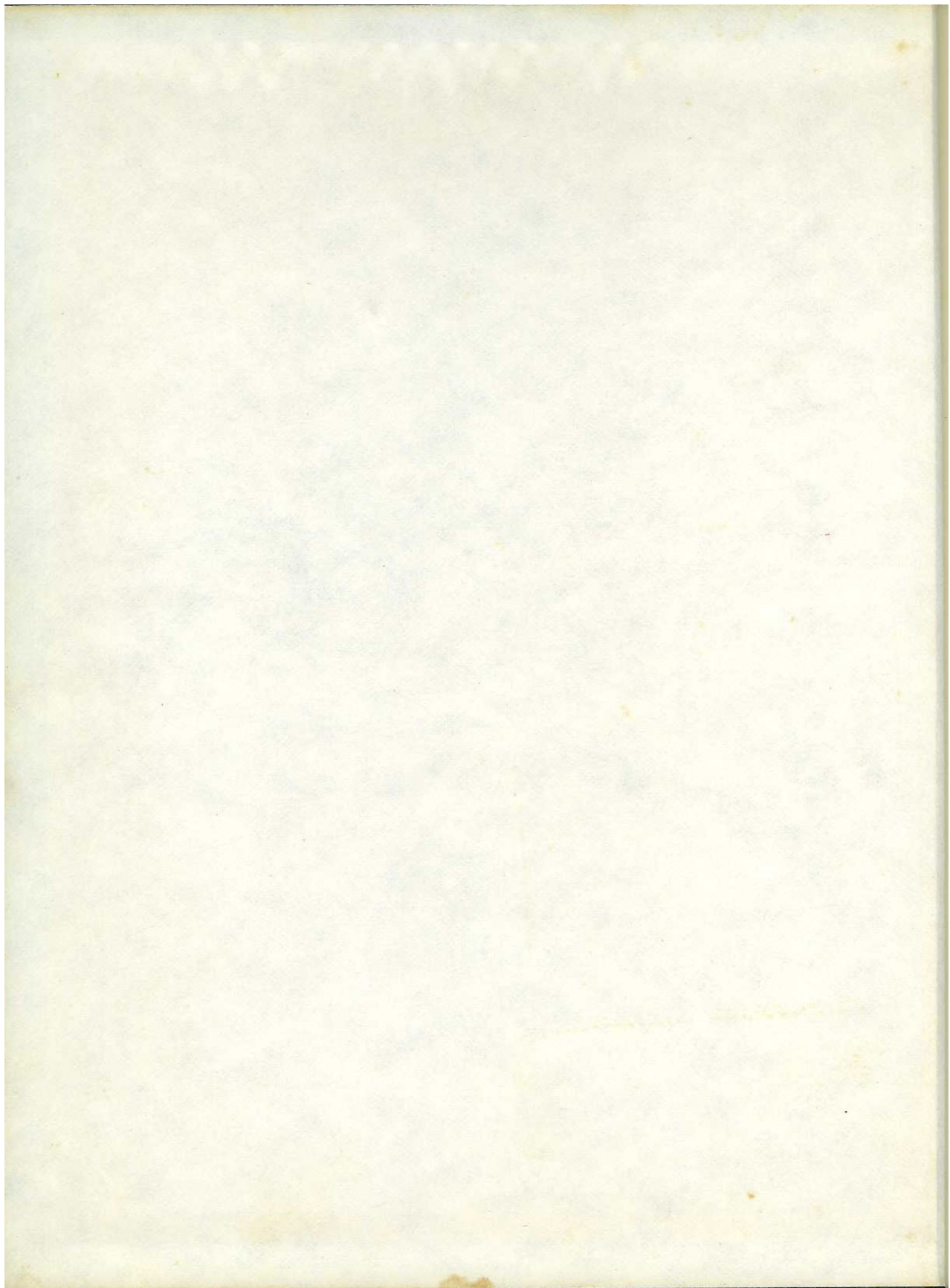
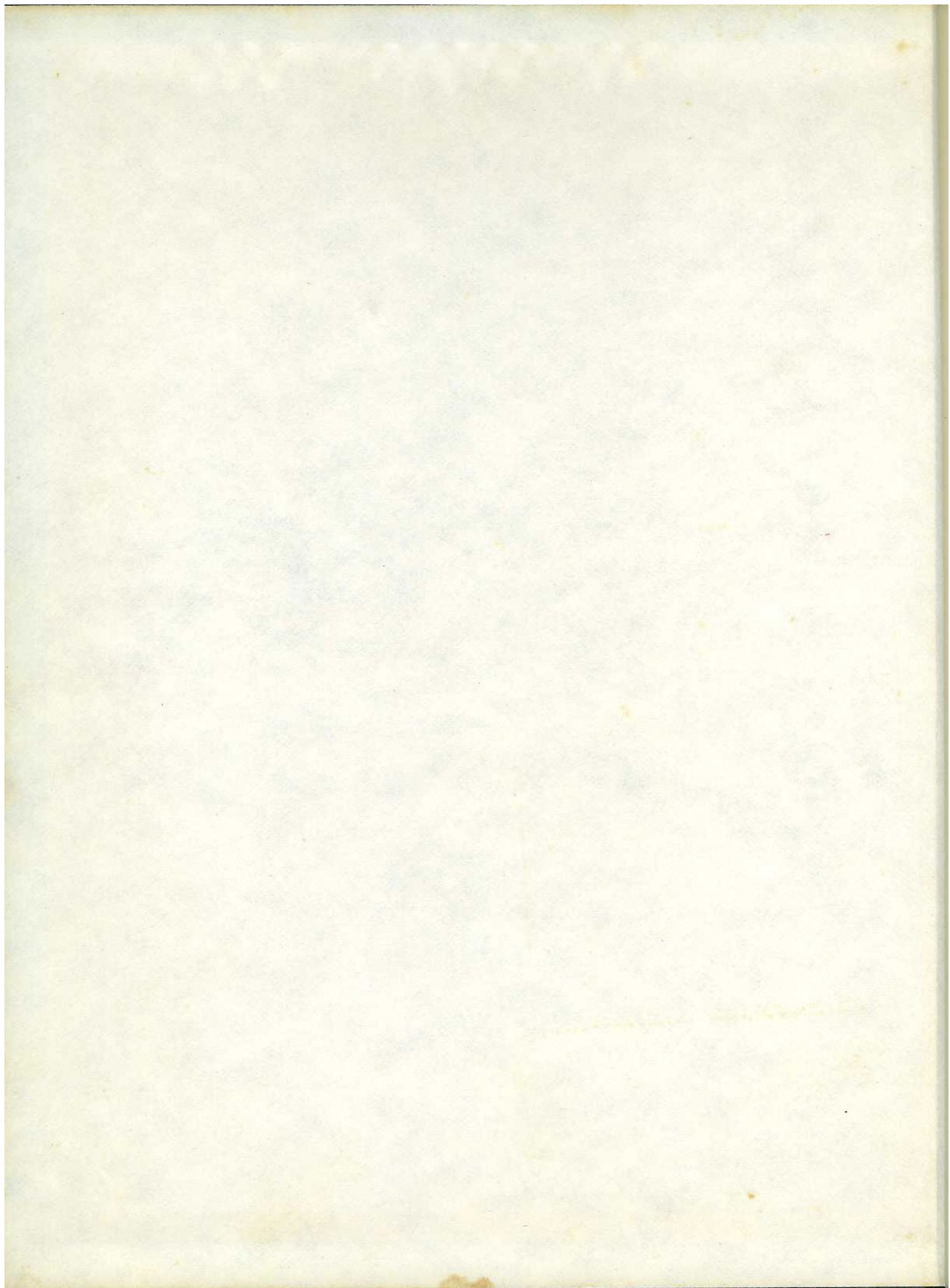


Table of Contents

INTRODUCTION

Aerial Photo	i
Title Page	iii
Preface	v
Table of Contents	vii
Introduction	ix
History of Shiloh	1
Current Administration	13
Nostalgia—A Look into our past	61
Laid Back Living . . . with Shilodean Basics	77
— <i>Midwifery</i>	
— <i>Beliefs</i>	
— <i>Comparisons and Expressions</i>	
— <i>Proverbs</i>	
— <i>Flower Arranging With Thelma</i>	
— <i>Spivey's Corner II (Herbal Remedies)</i>	
— <i>Lemons, Lemons, Lemons</i>	
— <i>Cosmetics</i>	
— <i>Cures for . . . with N. E. Mayo</i>	
— <i>Barbee's Beliefs</i>	
— <i>Barks and Leaves</i>	
— <i>Children's Games</i>	
— <i>For the Young at Heart</i>	
— <i>Forecasting the Weather</i>	
— <i>Family gatherings . . .</i>	
— <i>Family recipes</i>	
— <i>Icy Treats</i>	
— <i>Pickling</i>	
— <i>Hunting</i>	
— <i>Soap Making</i>	
Patrons	137
Advertisements	139



INTRODUCTION.

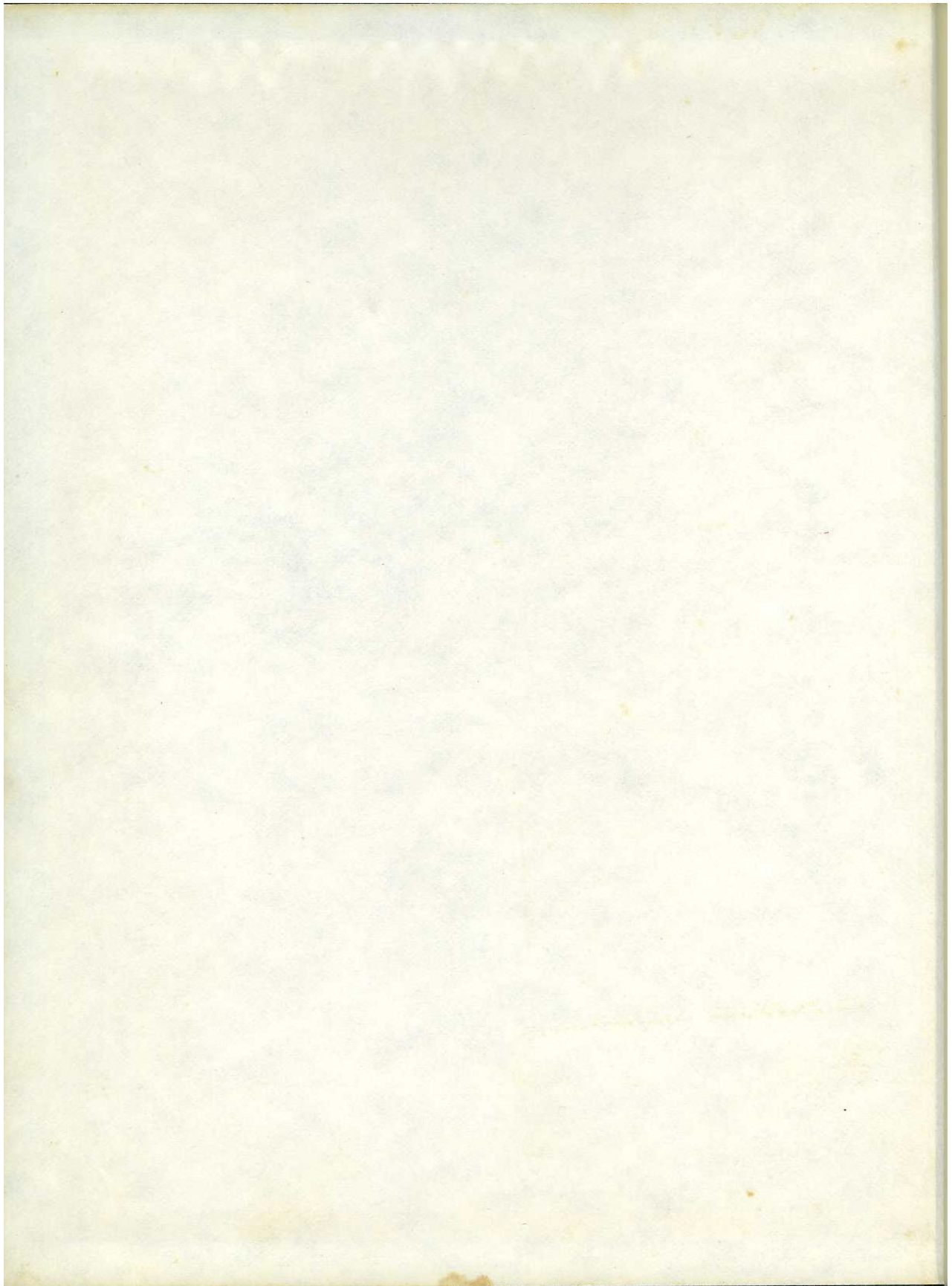
Shiloh: A town of Ephraim some nine miles north of Bethel and ten miles south of Shechem, the central sanctuary during the period of the judges. Here the tribes assembled after the conquest and, having set up the sanctuary, allotted cities to the Levites and the land to the tribes which had not yet received their inheritance.

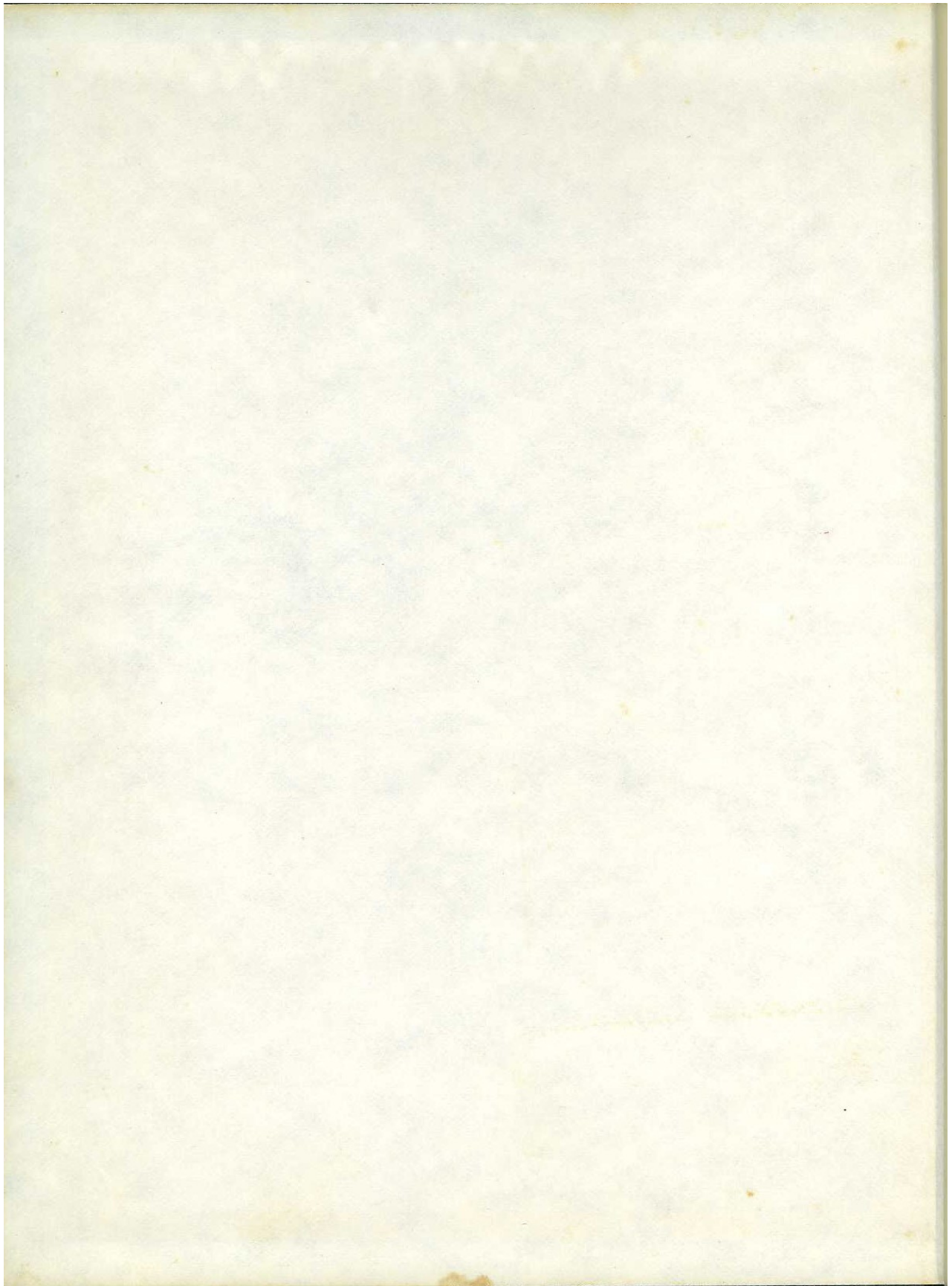
Judges 21:19

Joshua 18:19

References to Shiloh are found throughout the old testament including Genesis 49:10, 1 Kings 11:29; 14:2; 1 Samuel 1:24-28; Judges 21:16-23; Joshua 18, 19, 21. Using these many references it is not difficult to see our ancestors gathering and deciding upon Shiloh as the name of our church. The early history of our church and community parallels that found in Joshua.

Coming out of slavery and the civil war this community became our Shiloh.





At the close of the Civil War there were 400,000 Negro Baptists in the United States. Among this number of Negro Baptists Communicants North Carolina was represented. The existence of this membership in the South was only through connection with white churches. Reverend Livingston Johnson, in the history of the North Carolina State Convention, records that in 1837 the propagation of the Baptist faith among slaves in North Carolina began in the following manner:

The committee on religious instruction of slaves urged that places be provided for them in the house of worship, and that their religious instruction receive special attention.¹

For the slaves and free blacks that lived in this area the place "provided for them in the house of worship" was the rear of Cedar Fork Baptist Church, Nelson, N.C. It was in this church that they received religious instruction. It was here they remained until asked to withdraw from the white congregation in 1867.

This withdrawal led to the organization of Shiloh Baptist Church. Under the bush harbor with approximately fifty members, Shiloh began. The year was 1867. Leading the congregation was the Reverend Ed Cole. Cole has often been described as a "Moses, leading his people to the Promise Land." It was during his ministry at Shiloh that a church building was erected on land given by Rev. J. H. Dunton, Brothers Major Weaver and Bloc Weaver. Rev. Cole remained minister for nine years. He was instrumental in establishing the charter deacons of Shiloh.

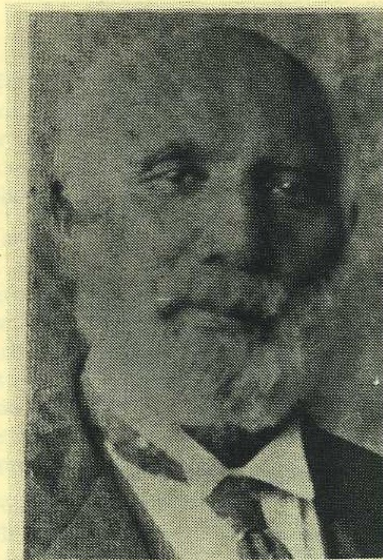


Rev. Ed Cole

In 1873, The Reverend Lewis Hackney became pastor of Shiloh. Under his ministry membership continued to increase and the church moved to land donated by Rev.

J. H. Dunton. This new location of that day is the present location of Shiloh Baptist Church.

The Reverend James Dunston followed Rev. L. H. Hackney as pastor. Rev. Dunston was a unique person. Just who was this man? James Henry Dunston was born October 3, 1851. His parents belonged to a small group of Negro people scattered throughout the south that had obtained their freedom before the Civil War. Thus, young Dunston, the boy, destined to do so much for himself and his community, had no opportunity for school in his youthful days. Being the son of a free Negro made it doubly hard for him, for had he been a slave with such ambition to learn to read as he had, it is likely that his mistress or some of her children might have taught him. However, the lack of privilege did not destroy that hunger that James had for learning letters.



Rev. Lewis Hackney

James' parents were John (Broc) Weaver and Sallie Dunston. Sallie Dunston remained in the home with her parents for years even though she was the wife of John Weaver. Being born and reared in the Dunston home James was called Jim Dunston by his peers and community. In addition to that, the name Dunston was used on some important records before the necessity of taking his father's name occurred to him. He found it difficult then to make the change, hence the name Dunston became permanent.²

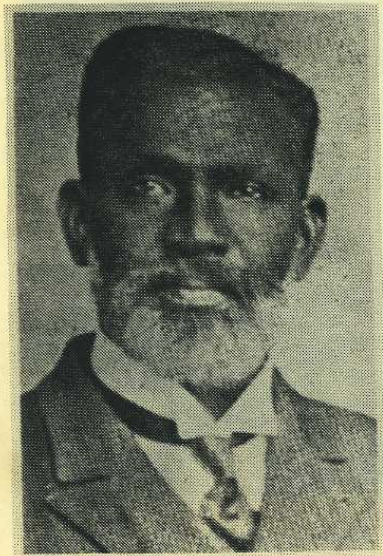
¹Williams M.W. and Watkins, George W. *Who's Who Among North Carolina Negro Baptists*, 1949, p. 11.

²Ibid., pp. 121-122.

*Denotes that person is still living.

James was not an only child. His brothers were William (Bill) and George Weaver and one sister, Margaret.

In 1866, he became a Christian and united with the church. He was fifteen, but could not read. Finally his opportunity came; a young Negro who had somehow learned to read opened a school in the community. (The school was also named Shiloh.) Young Dunston got a blue-backed speller and started upon his educational career. After three weeks, having learned about all his teacher was able to teach, James stopped school and according to his own statement, that three weeks was all the time he ever spent in school. He had learned his alphabet and could spell and read just a little. From this meager beginning he did not stop until he had accomplished his long desire to read the Bible.



Rev. James Dunston

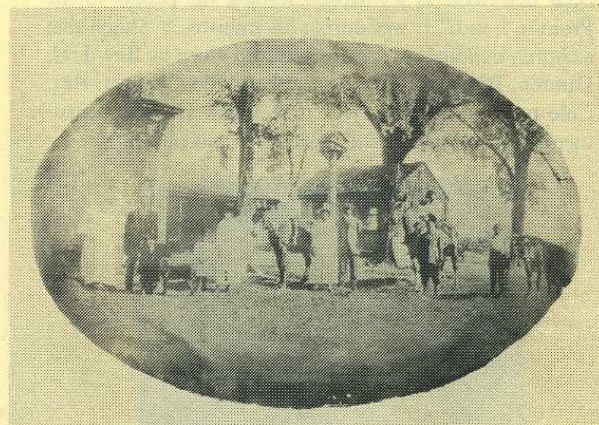
Dunston was ordained to preach in 1882. He continued to study and thereby made himself a very capable and acceptable minister of the Gospel. During his long years of service he pastored the following churches: Shiloh, Morrisville, N.C.; Mount Moriah, Mebane, N.C.; North East Chapel, Moncure, N.C.; Mount Sinai, Apex, N.C.; Markham Chapel and Good Hope.

It was in 1882 when he succeeded Rev. Lewis Hackney as pastor here at Shiloh. During his ministry the old church was torn down and a new one erected.

In addition to being the minister at Shiloh, Dunston demonstrated the importance of thrift and health. In Western Wake he was able to secure two thousand acres of land of which he partitioned into small farms (100 - 400 acres each). He assisted in helping our early church members purchase these farms thus building up around the church a large community of homeowners. This community took the name of the church henceforth called Shiloh Community.

Who were these early homeowners? If one were to examine the names of families in this community and church today many clues are evident. There were twelve major families at the onset of Shiloh. Among them were:

Rufus and Betty Harris Green; their children included: Roberta, Charley Robert, James Herbert, Blannie Bell, Fannie Ann, Rubie Lee, Baxter, Bonnie, Van Rufus, Turley, Dan Gilbert, Katie Mabel* and Bettie Mozelle. The Greens' lived and owned a farm at crossroads of state road 1635 and what is now Koopers Company, Inc.

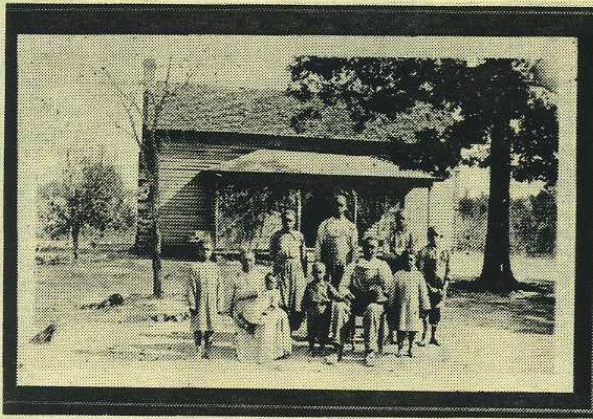


Rufus Green's Family

Abbie and Mollie Mills; their children included Lulla M. Barbee, Roxanna M. Harris, Vena M. Rogers, Alfred, Matthew, Abbie, Valley M. Mayo*, Eula M. Barbee (Ruffus Barbee), and Ferd. The Millses resided on their farm which is located on Highway 54 just west of the church. The family cemetery is located about midway the farm.

Dennis and Nancy George Mayo; their children included Emma, Cora, Ned, Charlie, Luther, Survada, Ida, Bunny, Viola, Pearl, and Walter*. The family farm is located about one mile south on Kitts Creek Road (SR 1639). Left standing on the site is the chimney from the original home.

Harrison and Sarah Barbee had one child, William Henry Barbee. The original farm was located on SR 1637.



Wm. Barbee & family

William Henry Barbee married Lula Mills and also built in Morrisville. His children included Zettie, Zola, Estelle, Estes, Naomi, Staley, Sarah*, Esrade, Sterlin and Joel.

Anderson and Mary Burroughs; their children included John Wilson, Sallie, Charlie, Marion, Kallie and Vallie. They originally resided on a farm near what is now a part of the Morrisville Mobile Park but in 1930 they purchased the old Ross Farm. It is here on the corner of highway 54 and SR 1706 where the farm is presently located.

Rattler and Henrietta Mayo, their children included Willie Mayo Sr., and Delia Jones. The family farm was located ½ mile on SR 1635. On this site the original home still stands.

John (Brock) and Sallie Dunston Weaver also resided in this community. Their farm was located near SR 1638.

Doward and Sarah Lassiter Barbee, their children included Haywood and Cassandy Barbee. The farm was located at the crossroads. Not only was Doward a farmer but he was the community's first blacksmith, a most valuable trade in the late 1800's.

Robert and Mary Oatney (1st wife), Margaret Weaver Oatney (2nd wife). Their children included Ada W. Jones, Elec, Vallie W. Mills*, Lucius Oatney and Henry Oatney. The Oatney farm is located about ½ mile on state road 1638 and the original home is standing today.

Jim and Ella Ross Jones had one child Emma Jones*. The family farm was located in the Shiloh community.

Albert and Mary Fuller Ross had two children, Mammie and Ella Ross Jones. They owned the farm beginning at the corner of highway 54 and state road 1706. Today this is the Burroughs family farm. Albert was the first superintendent of our Sunday School.

Jesse and Roxanna Mills Harris; their children included Lula, Donnie, John, Alfonzo (Sting), Alton, Mattie*, Mary and Ida. The Harris farm was located due west of the church on state road 1637. The Harris house is still standing. Harris was not only a farmer but he also followed in the footsteps of Doward Barbee and became a blacksmith. In back of his home was a mill where those in the community and surrounding areas ground their corn. His farm was also the location of a syrup cookery. Sugar cane was brought here to be cooked down into syrup. Others included in this enterprise were the brothers Charlie and Luther Mayo.

Not only did these community pioneers succeed at building a successful church and community, they taught their children to follow in their footsteps. These efforts resulted in second generation homeowners and farmers in Shiloh Community.

Taking the advice of James Dunston and his philosophy of "thriftfulness", the families of Shiloh came together and formed a Co-op Store. This enterprise began in 1920 and the store was located on the Jesse Harris homestead. Major families pooled together, constructed the building, stocked it and traded there for needed supplies. Semi-annually there was a Co-op meeting in which profits were divided. This business venture continued until 1927.

Following this venture two other general stores opened in Shiloh. They were owned and operated by Mr. Willie Mayo Sr. and Mr. Matthew Mills. Both stores remained in operation until the early sixties.

James Dunston was equally concerned about one's health. This, too, became a major concern for the community. In seeking medical care residents often relied on Drs. Page, a Negro physician, in Durham and Riggsbee and Byrd of Morrisville. Within the community to assist when a doctor was not available were midwives. The first midwife in Shiloh was Betty Harris Green. She was succeeded by Zula Hester Mills.

To become a midwife at this time required special training and knowledge as well as state certification. Many infants came into this community with Betty Green's and Zulla Mills' assistance. In exchange for their services they were paid as much as eight dollars. If one could not afford to pay they were often given butter, eggs, and other commodities. (See section on Midwifery)

Giving birth was not the only assistance which was needed in Shiloh. On many occasions housewives often produced natural remedies for prevailing ailments. Many of these have been passed down in the families and are still widely used.



Mrs. Taylor

Shiloh did not stop with good homes, farms, and good health. Shiloh was concerned about educating its youth. With the efforts of many the community had a new school. The original school (located on the grounds of Shiloh Baptist Church) was torn down and the new state supported elementary school was located where the community center now stands. Grades first through eight were taught there. Students for miles around trekked daily to Shiloh School for an education. Among the earliest teachers were Mrs. Flossie Dunston, Mrs. Taylor, Mr. Hatten, Mrs. Mattie Marryl, Mrs. Mattie Jones Barbee and Mrs. Lovie Merrit. Subjects taught were generally the same as today. They included health, reading and literature, English, spelling, penmanship, arithmetic, history, geography, art and physical education. Examining report cards from students that attended reveals that they also received conduct grade and that school lasted only six months. When asked what students liked best at school, the reply was ice skating. In the winter the ice on the school yard froze creating the ideal sport and recreation. Of course with fun came responsibility — a fire had to be built each morning in the school's pot bellied stove.

Last Name	First Name and Initial	Address																		
Mays	Jules	Shiloh																		
Grade	School	Parent's or Guardian's Name																		
	Shiloh	Jules Mays																		
School Year	Days Absent	Days Present	Hours Tardy	Health	Conduct	Reading and Literature	English	Spelling	Penmanship	Arithmetic	Geography	History	Civil Government	Music	Drawing	Man. Training	Physical Training	Average	Rank in Class	
1st Mo.																				
2nd Mo.																				
3rd Mo.																				
4th Mo.																				
Exam.																				
Average																				
1st Mo.																				
2nd Mo.																				
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It is important that the teacher should be fully informed as to the child's physical condition, the parents of the child, the child's behavior, and the child's progress.

Copy of Report Card.

Shiloh has always been concerned about the political state of affairs. Members of this community always prided themselves as being involved in the political processes. Men of this community voted in elections in the early 1900's. When taxes were due there was no hesitation to pay the additional \$2.00 poll tax. It wasn't until the 1920's that women began to participate.

COLORED

CEDAR FORK TOWNSHIP—WAKE COUNTY TAXES, 1929

No. 303 3-17 1929

RECEIVED OF *Paul Green*

Taxes for 1929 as follows:

County School Tax	84c		
County Tax	14c		
County Road Tax	17c		
County Bond Tax	98c		
County School Bond Tax	15c		
County Road Bond Tax	98c		
Special School Tax			
School Bond Tax			
Special Road Tax			
Dog Tax			
Poll Tax	2 00		
Total Tax			2 00
Rebate			
Discount			
Interest			64
Amount Collected			2 04

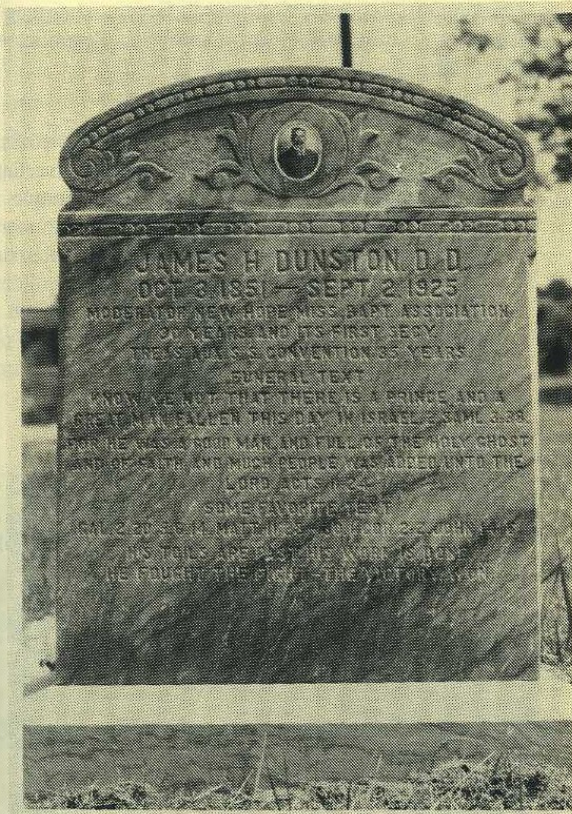
N. F. TURNER, Sheriff.

Valuation, \$ _____ Per. *John*

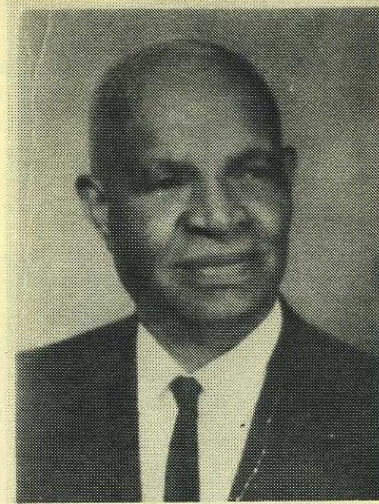
Copy of Tax Receipt.

All of this and so much more began with James Dunston, during his stay as minister of Shiloh Baptist Church. So . . . what happened to him? This truly devout man gave the tenth of his income to the Lord and the Lord prospered him not only in a large number of church followers, but also in houses and land and an abundance of the good things in material wealth. His estate was valued at 75,000 dollars in 1925.

Rev. Dunston was married twice, first to Miss Selia Green who died in 1912. There were two children: Joshua and Rivanna. In 1914, he married Mrs. Flossie E. Burroughs. Rev. Dunston died September 21, 1925 after serving forty-three years as an ordained minister. His grave is the only one that is located on the church lawn.

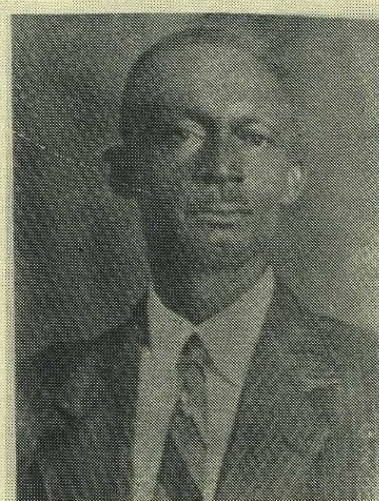


Succeeding Rev. Dunston at Shiloh were Reverend H. S. Fuller, 1925; Reverend T. C. Graham, 1926; Reverend J. S. Stewart, 1928; Reverend Hill, 1936; and Reverend W. H. Bland, 1941. Shiloh's membership continued to grow as well as its auxiliaries. The earliest of these auxiliaries were the Senior Choir under the leadership of Mr. Walter Mayo. Charter members of this choir singing today include Eula Barbee, Pearl Bass, Lillian Pennington



Rev. J.S. Stewart

and Walter Mayo. The Senior Choir was well noted for its many professors. These young men and women had studied music in the New Hope Musical Convention and had successfully learned "scientific" or vocal music. Without the aid of a piano they could reach perfect pitch and their singing became an inspiration for all. Most unique was this choir's ability to sing "shaped" and round notes. Among these early professors in the church and community were Mr. A. Ruffus Green, Mr. W. Henry Barbee, Mr. John Wilson Burroughs, Mr. Walter Mayo, Mr. Willie Mayo, Jr., Mr. Luther Green, Mr. Nathaniel Mayo, Lydia Mae Barbee, Joel Barbee and Sterlin Barbee. Through 55 years this choir has continued to sing praise once a month as well as adopt projects that have done much to improve the church and the choir.



J.W. Burroughs



Mr. Walter Mayo



Mr. Luther Green

The Missionary Circle became an important auxiliary for the women of the Shiloh. Meeting monthly, they learned of the importance of helping one another at home as well as in foreign lands. Supporting the Central Orphanage has been one of their projects. Originally called the Home Mission this auxiliary was organized in 1927 under the leadership of Mrs. Annie Filmore with Mrs. Louise Mayo as president and Mrs. Fannie McGee as secretary. Charter members included Bertha Carrington, Eula Barbee, Lillian Pennington, Helen Dunnigan, Pearl Bass and Vallie Mayo.

Growing spiritually through the church the community continued to grow. Concerned about their political, social and economic state several things developed. Of these things the Older Youth Club has had the greatest economic and social impact. This club was organized with the help of the Wake County Agricultural Extension Agents, Mr. Walter Davenport and Mrs. Natalie Wimberly, home economist, in February, 1948. The early club members undertook many projects to improve the quality of living and increase farm production. Among these were the purchasing of a registered yearling from the A & T College herd in Greensboro. This led to improved quality of both animals and milk. Other projects included poultry, canning, and home beautification. The officers of this club included N. E. Mayo President; Ruth Taylor, Vice-President; Gladys Burroughs, Secretary; Flora Burrough, Treasurer, Dorothy Pennington, Reporter; Margaret J. Green, Chairman of Canning Committee; Helen Dunnigan, Beautification Committee.

An off shoot of this club was the Home Demonstration Club, an organization for women. Through their meetings families were able to keep up with the latest techniques in preserving, sewing, general health care and much more. A major goal of the club was to provide social entertainment for the community. For this to happen a building was necessary. With the support of the church a community center was erected on the location of the old Shiloh School (when the school closed the church purchased the land from the county).



Shiloh Community Center

It was at this community center that many Saturdays were spent watching the Shiloh ball team. On this team were some of the best players around. They were organized with the help of Mr. Luther Green. With his assistance they became known as an explosive team in the Tobacco League. This tradition continues today.

This of course is not the first ball team at Shiloh. The original team dates back to the 20's with such greats as: Pitcher — Walter Mayo, Jim Jones, and Lucias Oatney; Left field — Otha Green; Center — Levi Barbee; 1st — Jim McGhee; 2nd — Estes Barbee; 3rd — Pearce Trice; Short stop — Lucias Oatney; Back stop — Jim Jones; others were: James Mayo, Willie Mayo, Matthew Mills, Jr., Hermon Johnson, Bill Johnson, Gene Sims, and Staley Barbee.

There were other forms of entertainment for the members of this community. Corn shuckings, quilting bees, family reunions, home cannings — all provided a time for gaiety and laughter. Many traditions were handed down through the families and they continue to be a part of them today.

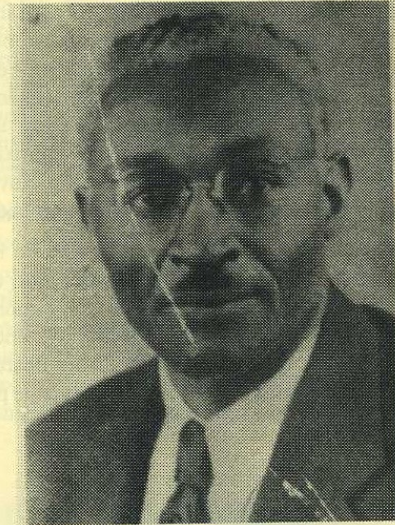


Mrs. Madge Green



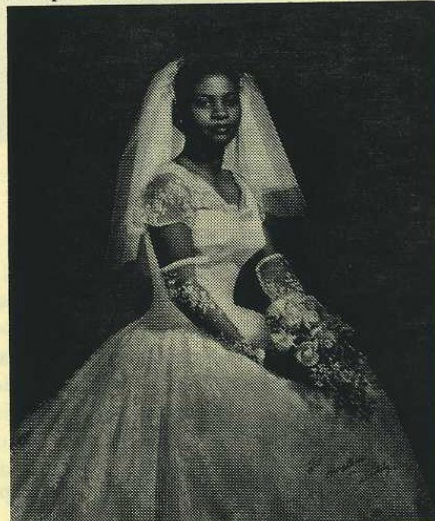
Political involvement was even more evident in 1949. With the support of the church a local branch of the NAACP was organized. Through the efforts of Mr. Brooks Earl, a local farmer, the Shiloh Branch began. The branch became very vocal in the concerns and preservation of their civil rights.

In 1951, Reverend J. H. Jones became minister of Shiloh Baptist Church. The church facilities were becoming too small for the congregation. To offset this problem plans to remodel were begun and a building fund offering became part of the Sunday offering. Several auxiliaries began under Rev. Jones, including the Sunshine Band with Mrs. Mattie Barbee, the Willing Workers Club, B. T. U. and Jr. Mission.



Rev. J.H. Jones

One memorable event during Rev. Jones' administration was the first wedding held in the church. Making their vows of Holy matrimony on May 25, 1957, at 2:00 p.m. were Mr. Edward Anderson and Miss Annie Mae Dunnigan. This was a joyous occasion for the Dunnigan family and the church family. Church pews were filled to see the lovely bride and groom. A festive air about at the reception that followed at the community center.



Mrs. Annie Mae Anderson

Concern about the youth of the church and the community led to the organization of the Young Adult Club. This club's main objective was to provide social functions for community youth. Youth Advisors were Mrs. Cora Currie and Mrs. Sarah Harris.

Shiloh, being a rural community, also organized a 4-H Club and the Boy Scouts were organized under the leadership of Rev. N. E. Mayo.

A new era began for Shiloh Baptist Church in 1960. Rev. C. R. Mitchell became pastor and a building program had begun. This included renovating the existing building and adding an educational department, rest rooms, a balcony, porch and new heating system. Appraised value of church and land totaled approximately \$36,000. Dedication of this new building was November 20, 1960. On July 4, 1961 the cornerstone was laid.

In this new building church was held twice a month. This additional Sunday led to the organization of new auxiliaries at Shiloh. Among them were the Junior Choir under the direction of Mr. Willie Mayo, Jr., and Mrs. Willie McKiver. A Senior and Junior Usher Board, Tots Choir, and Pastor's Aid Club, also became viable parts of the church.



Rev. C.R. Mitchell

Rev. Mitchell was very concerned about issues of the day and was instrumental in getting the young people involved in civic related activities. Through his efforts in 1963, several youth in Shiloh broke the racial barriers at the all white schools in Cary, thereby establishing precedences in these Wake County Schools. He urged active participation in the Civil Rights struggle of the sixties. It was during this time that the NAACP was most active in the community.

Under Rev. Mitchell's administration the first dedication occurred in 1961. The baby was Nathanette LaChalle Mayo, the fifth daughter of N. E. and Ruby Mayo. It was truly a proud occasion for the family and her godparents, Mr. & Mrs. Walter Mayo.



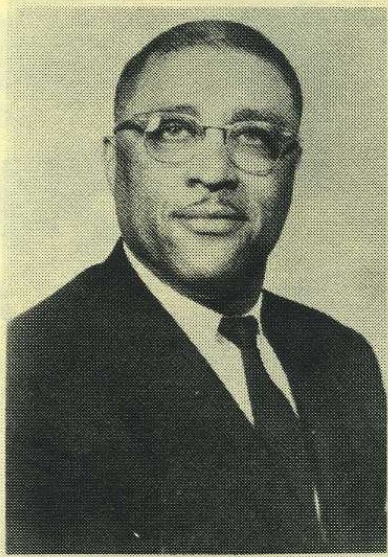
Nathanette Mayo

In January 1963 Rev. L. E. Daye became the minister. Continuing the progress of the former minister, improvements continued to be made on the church facilities and grounds. Taking an active role in the church was the ministers wife, Mrs. Annie Daye. She was instrumental in organizing and developing the Church Improvement Club, 1973, and the Floral Club, 1976. Mrs. Daye could often be found working with auxiliaries in presenting programs and social functions. Most memorable are the fashion show and dinner featuring many senior members of our church as well as the Women Day services in which all women became active participants.

In 1966, Shiloh began having church services every Sunday thereby creating a need for additional choirs. The Gospel Chorus and the Male Chorus were added. Continuing to support the community the church was instrumental in organizing a Cub Scout troop with Mrs. Esther Dunnegan as den leader and reactivating the Boy Scouts with Mr. Chester McCrimmon as scout leader. A youth branch of the NAACP, a community youth club and a girl's softball team all began in the early 70's.

Increased membership soon led to plans to renovate Shiloh. Once again a building program was on the way. This resulted in the addition of a new building with a larger seating capacity, additional classrooms, indoor baptismal and a fellowship hall with kitchen.

Rev. Daye passed before this project was completed. Funeralized at Shiloh Baptist in 1976, he was interred at Glenview cemetery in Durham, NC.



Rev. L.E. Daye



Mrs. Annie Daye

April 1977 marked the beginning of our present administration with Reverend Johnny Leak. As in the past Shiloh has continued to grow. Community efforts resulted in the renovation of the community center, ball field and playground. The Shiloh Youth Organization worked very hard to secure funds for this project and were aided by Wake County Parks and Recreation, Koppers Co., Inc. and IBM.

To our many auxiliaries we had added the Shiloh Young Adult Choir and the Girl Scouts under the leadership of Mrs. Shelia Leak and Margaret P. Greene. The First Aide Club was initiated under Rev. Leak's administration. Shiloh has also become a member of the Durham Usher's Union. Through auxiliary and community efforts a bus was purchased for the church.

The ordination of Rev. Nathaniel Mayo in 1979 set a precedent at Shiloh as he became our first Associate Pastor. Included in his church functions are teaching the Youth Sunday School Class, and presiding during the morning offerings and Children's Altar Call. Brothers Daniel Collins and Jesse Chavis were ordained as Deacons. In addition to this Brother Walter Mayo became Chairman Emeritus of the Deacon Board.



Rev. Johnny Leak

In the time of progress and change Shiloh has not stood still. We will never "just" stand still. With the help of God, one another and self help we will continue to be Shiloh, a proud church, community and people.

Shiloh Baptist Church . . . through the ages

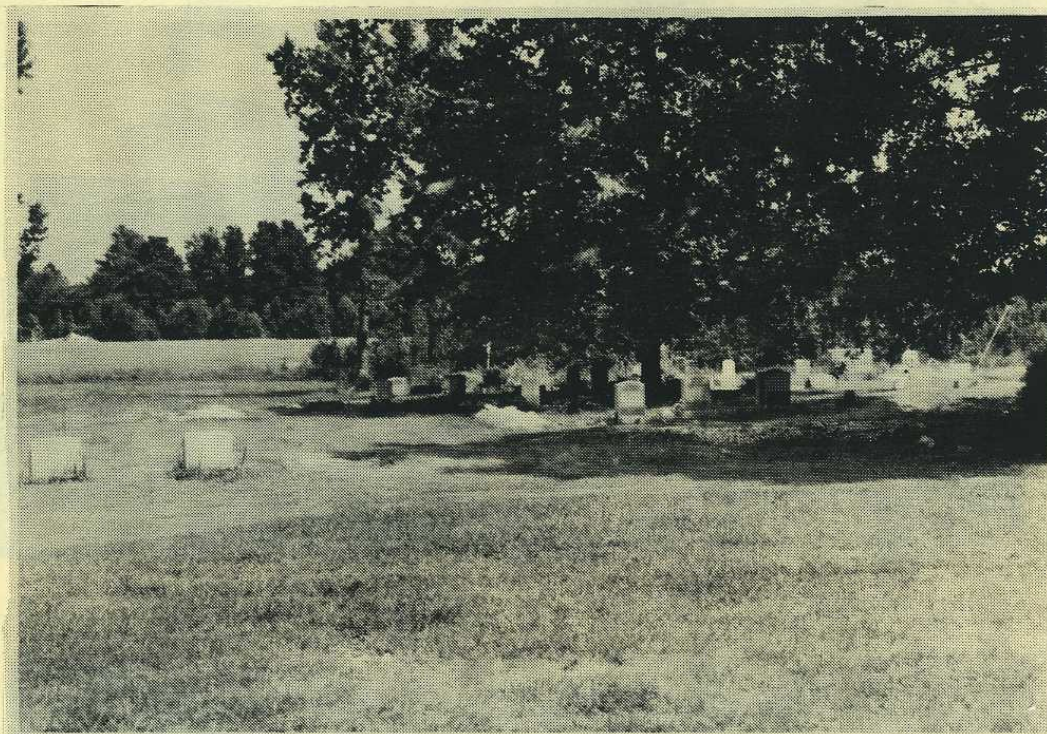


Shilodean

20 10 02

Memorabilia





Shiloh Baptist Cemetary

SHILOH BAPTIST CHURCH

CURRENT ADMINISTRATION

Shiloh Baptist Church was created by God and for God. This is evidenced through the trials, faith and triumph of our predecessors. The Church, as a divine gift, began with God. And it is significant to note that God's intent is to bless his people. Those who have their hands on such a rich and illustrious history must certainly feel God's hand upon them. They are equally committed to hold to such a legacy.

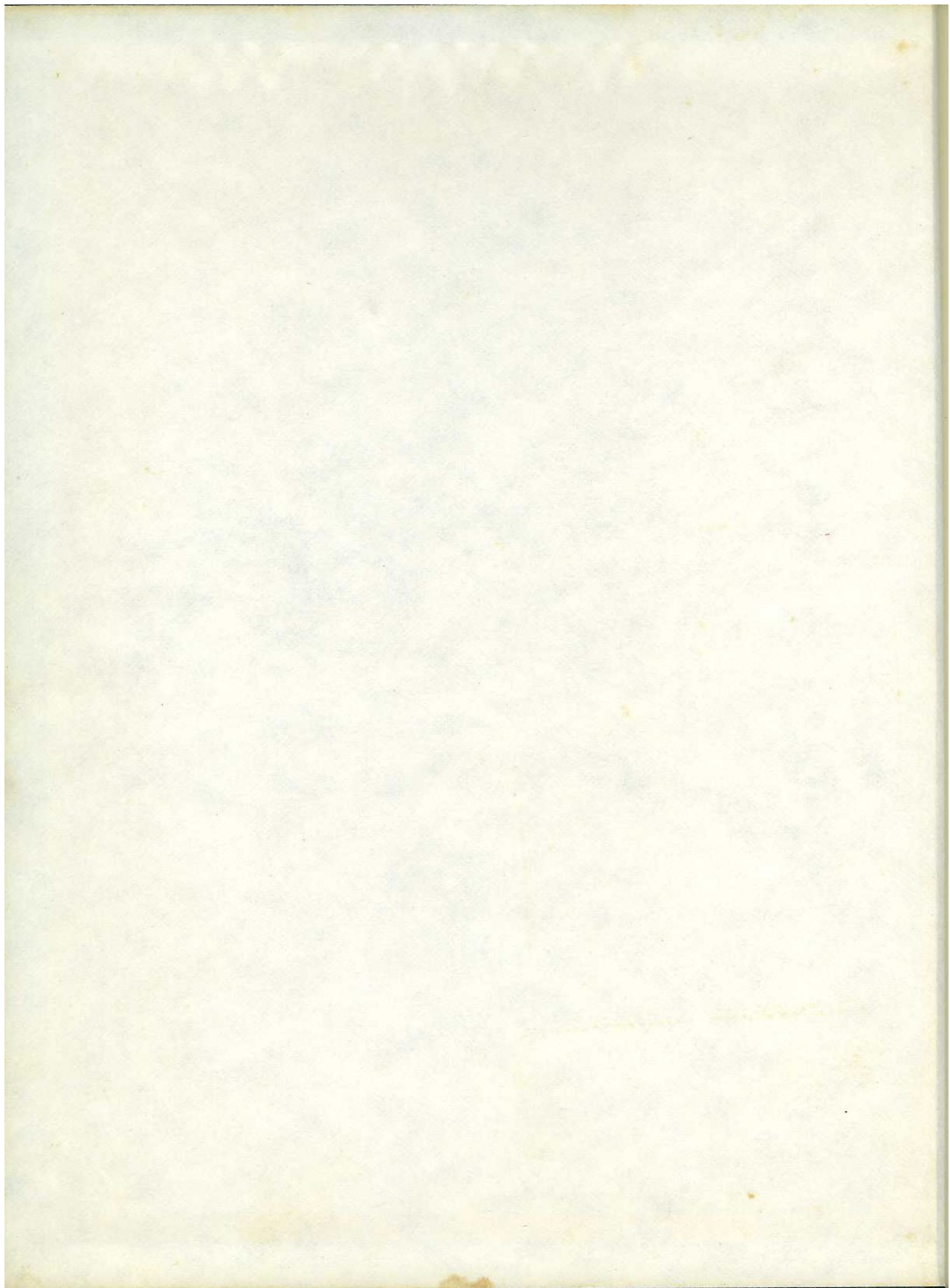
The Church has been blessed with the wisdom of former generations and through the wisdom of its present generation. It has been blessed with the wisdom of a brotherhood to a many-faceted cathedral-like edifice, equipped with modern conveniences. God, who has led us from the sweltering agrarian life to productive and diversified labor. The Lord God has granted the dreams of our forefathers through their children.

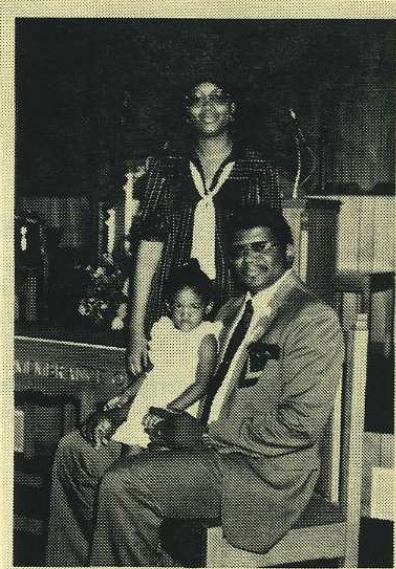
Now Shiloh Baptist Church and community stands on the threshold of a new day. Many may reason that this day will be equipped with spiraling inflation, surging interest rates and of unemployment. But God's purpose never fails us before and it is certain that he will continue to abide with us.

The Church must not turn its mission to the down east and down treaded. In times like these, Shiloh Baptist Church must heighten its mission the same way. As a community resource center, the church can do much for the members of their brethren. A strong sense of unity and fellowship helps it to know that we are "one brother's keeper". In times like these, especially, we are urged to show one another's burdens when one brother is in such a crisis, we too feel the pain.

With this new age, we must rethink our faith and commitment. Holding to God's promises we must hold one another together. Lifting and enriching unity is imperative. Sons and daughters of God Almighty are called not only to support the weak and mission but it is imperative to lift one another up. Division of our kind and power are the principal desire of the evil powers. It is not tolerable by God and not helpful to the church. So let this time be recorded upon our blessed history and the one who walked the wilderness.

Rev. Johnny Lamb





PASTOR'S PEN

Shiloh Baptist Church was created by God and for God. This is evidenced through the trials, faith and blessings of our predecessors. The Church, as a divine gift, began with God. And it is significant to note that God continues to bless his people. Those who have observed such a rich and illustrative history must concede that God's hand alone turned the prosperous pages and they are equally convinced to hold to such caringly, powerful hands.

For one hundred and fifteen years, God has exhibited his covenantal love. His powerful and unmerited love ushered his children from the discords of human degradation and bondage to the jubilant state of freedom, from the struggling nestiges of a brush-harbor to a marvelous cathedral-like edifice equipped with modern conveniences. God, too, has led us from the sweltering agrarian lives to productive and diversified labors. The love of God has granted the dreams of our forefathers through their children.

Now Shiloh Baptist Church and community stands on the threshold of a new day. Many may reason that this day will be equipped with spiralling inflation, surging interest rates and of unemployment. But God's promises never failed us before and it is certain that he will continue to abide with us.

The Church must not forget its mission to the down cast and down trodden. In times like these, Shiloh Baptist Church must heighten its mission to the community. As a community resource center, the church can aid in relieving the miseries of their brethern. A strong sense of unity and fellowship helps us to know that we are "our brother's keeper". In times like these, especially, we are urged to share one another's burdens; when our brothers ache with christian love, we too feel the pain.

With this new age, we must rekindle our faith and commitment. Holding to God's promises we must hold also to one another. Undying and unyielding unity is imperative. Sons and daughters of God Almighty are called not only to support the faith and mission but it is important to lift one another up. Division of cares and prayers are the wasteful desire of the evil powers. It is not tolerable by God and not helpful to the church. So let this time be refocused upon our blessed history and the one who yielded the blessings.

Rev. Johnny Leak

Greetings,

As I sit and recall the glorious past of my father and his father before him my heart fills with gratitude. I'm very thankful that our forefathers thought enough of us to lay the foundations of this church and community. Determined, with the help of God they diligently worked. Today as we celebrate, let us be as those of the past, set our goals for the future generations, build upon that foundation and continue to strive in the way that would be pleasing to God.

All of you are my people. We are a family in Christ, related not just by blood but the christian spirit. To all my kindred, may this be a joyous homecoming for you and let us be thankful for 115 years at Shiloh.

Rev. N. E. Mayo



One Hundred Fifteenth Anniversary
of

SHILOH BAPTIST CHURCH

October 17 1982
Morning Worship Service
11:00 A.M.

Instrumental Prelude

Call to Worship

Minister: "The Lord is in His Holy Temple, let all the earth keep
silent before him."

Congregation: "I was glad when He said unto me, "Let us go into
the House of the Lord."

Congregational Song

Prayer

Response

Opening Song

Scripture

Morning Prayer

Song

Announcements, Recognition of Visitors

Children's Altar Call

Morning Offerings

Minister: "Upon the first day of the week, let each of you lay by him in
store as the Lord has prospered you; freely ye have received,
freely give.

Congregation: "Let the words of my mouth and the meditation of my
heart be acceptable in thy sight. O Lord my strength and
my redeemer.

Offertory Prayer

Song

Sermon

Invitational Song

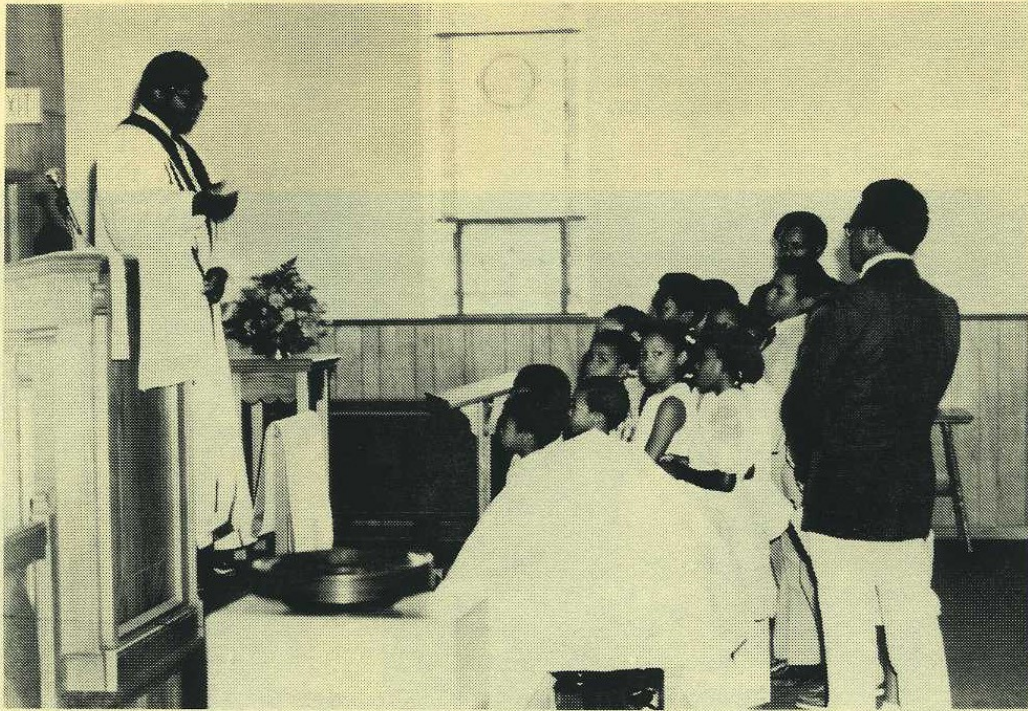
Benediction

One Hundred Fifteenth Anniversary
of

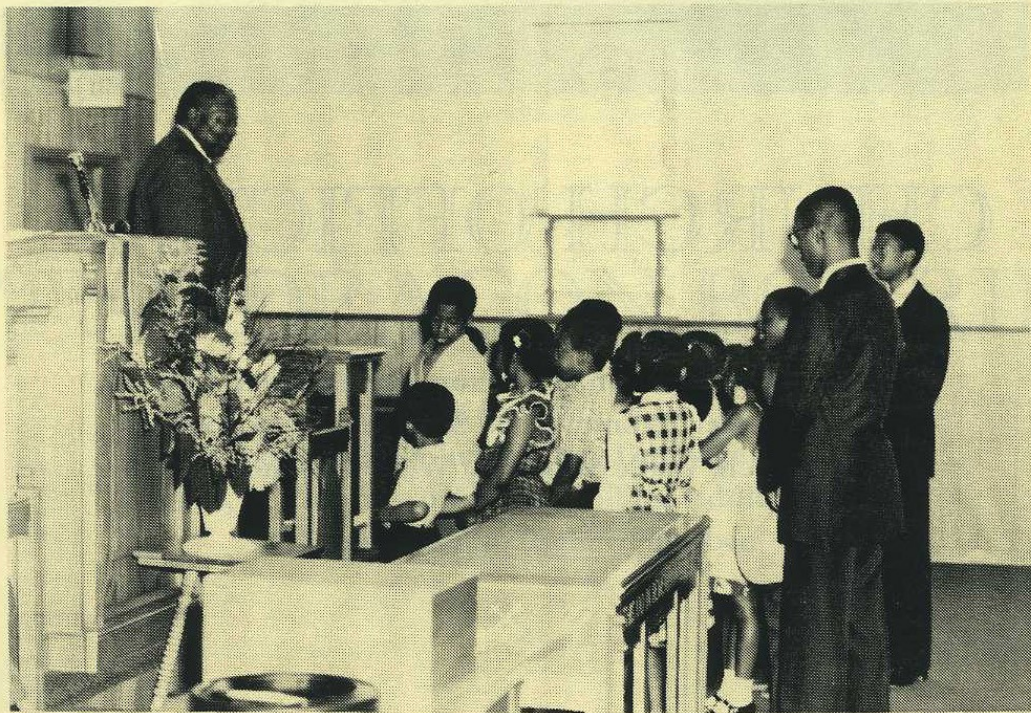
SHILOH BAPTIST CHURCH

October 17 1982
Anniversary Service
2:30 P.M.

Opening Selection	Standing on the Promises
Scripture	Rev. N.E. Mayo, Associate Minister <i>Shiloh Baptist Church</i>
Prayer	New Hope Convention Chior
Pastoral Welcome	Rev. Johnny Leak
Community Greetings	Rufus Edmenstein, <i>N.C. Attorney General</i> Kenneth Spaulding, <i>N.C. State Representative</i> George Frazier, President Durham Branch NAACP
Song	Shiloh Mass Choir New Hope Convention Choir
History	Mary Branch <i>Church Clerk</i>
Offeratory	Deacon William J. Barbee Deacon Richard Barbee Brother Claxton Pennington Deacon Mack Baker
Song	Shiloh Mass Choir
Introduction of Speaker	Brother Daniel Collins
Song	New Hope Convention Choir
Sermon	Dr. Eric Lincoln, professor <i>Duke Divinity School</i>
Song	Shiloh Mass Choir
Remarks	Rev. Johnny Leak
Benediction	Rev. Johnny Leak



Rev. Johnny Leak, Pastor

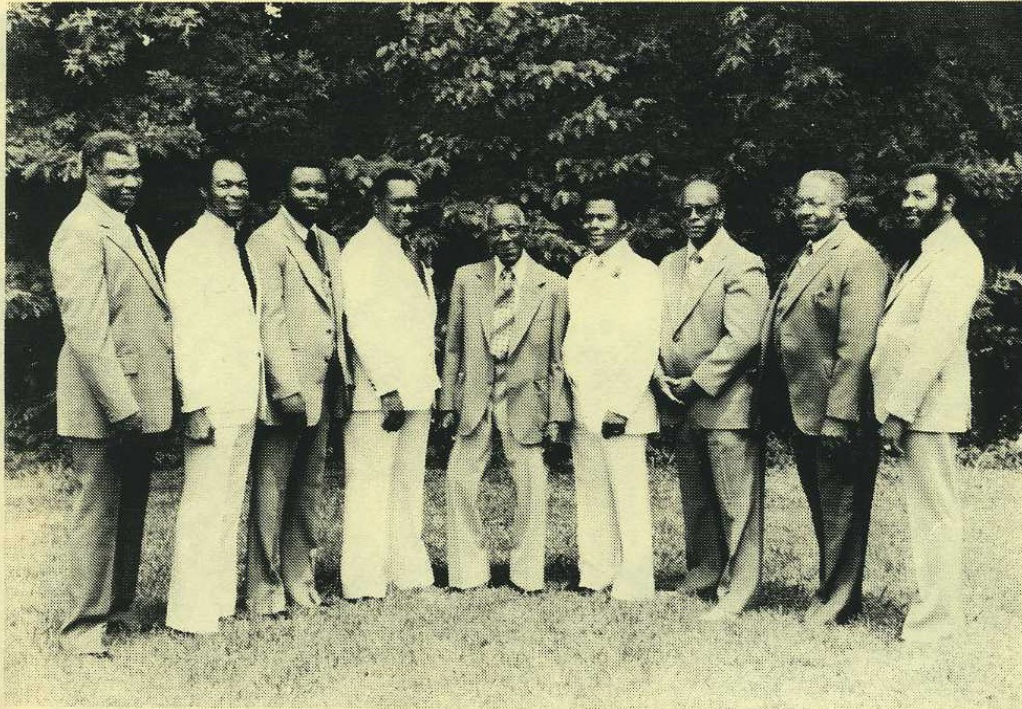


Rev. N. E. Mayo, Associate Minister



CHURCH OFFICERS

**Joseph Barbee, Jocelyn Howerton, Cora Currie, Lois
Burroughs, Rev. Johnny Leak, Survada Hicks, Mary
Branch, Willie Mayo, Jr., Willie Greene**



THE DEACON BOARD

left to right:

**Mack Baker, Jesse Chavis, Troy Dunnegan, Joseph
Barbee, Walter Mayo, Daniel Collins, Eddie Branch,
Nathaniel Mayo, Richard Barbee**



DEACONESS BOARD

seated: left to right—

**Ms. Madge P. Greene, Lillie Jones, Ms. Willia Mayo, Ms.
Nora Mayo**

standing: left to right—

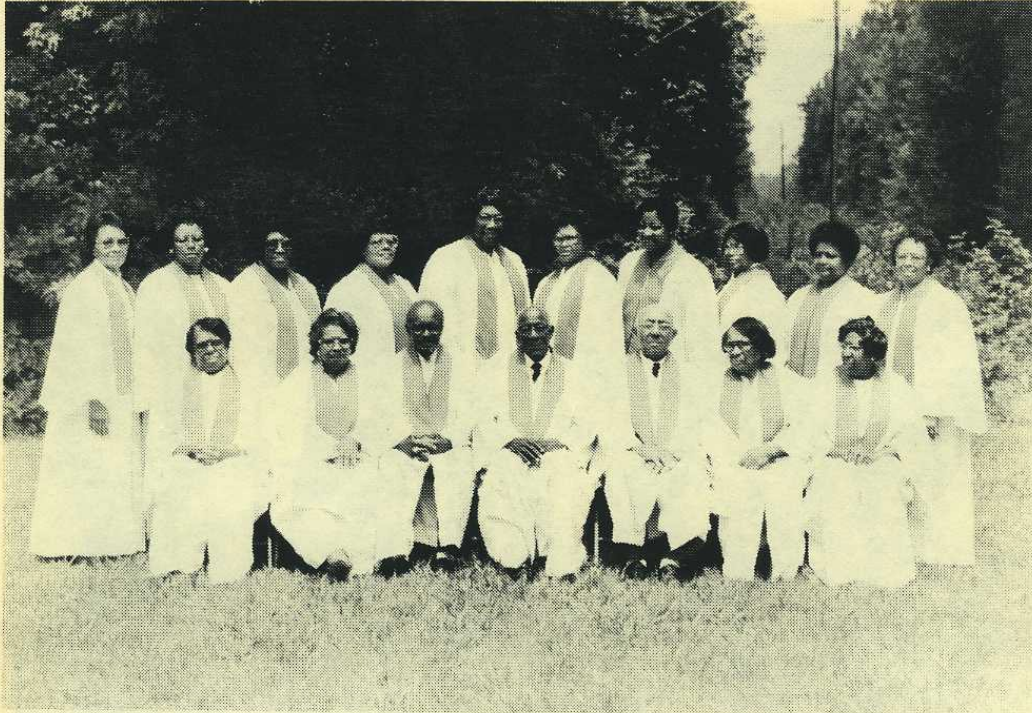
**Ms. Ruby Mayo, Ms. Peggy Collins, Ms. Mary Branch,
Ms. Della Bass, Ms. Shirley Chavis, Ms. Esther
Dunnegan, Ms. Margaret J. Greene, Ms. Maggie Barbee,
Ms. Dora Barbee, Ms. Bessie Baker**



THE TRUSTEE BOARD

left to right:

**Clarence Holland, Luther Greene, Willie Greene, Herbert
Barbee, Chester McCrimmon, William Hicks, Sr. Willie
Mayo, Jr.**



THE SENIOR CHOIR

first row (left to right)

**Ethel Greene, Lillian Pennington, Willie Mayo, Jr.,
Walter Mayo, Luther Greene, Eula Barbee, Willia Mayo**

second row (left to right)

**Gladys Burroughs, Martha McGhee, Margaret P.
Greene, Lucille Crowe, Margaret J. Greene, Flora
Boring, Maggie Barbee, Dorothy Mills, Margie Dawkins,
Lois Burroughs**



MALE CHORUS

first row (left to right)

Andre Barbee, Stafford Crowe, Jesse Chavis, William Pennington, Levy Barbee, Richard Barbee

second row (left to right)

James B. Greene, Clarence Holland, Rev. N. E. Mayo, Mack Baker, Willie Mayo, Jr., William Joseph Barbee, Watson Burroughs, Chester McGrimmon, Eddie Branch, Willie Green, Willie Grimsley



THE GOSPEL CHORUS

first row (left to right)

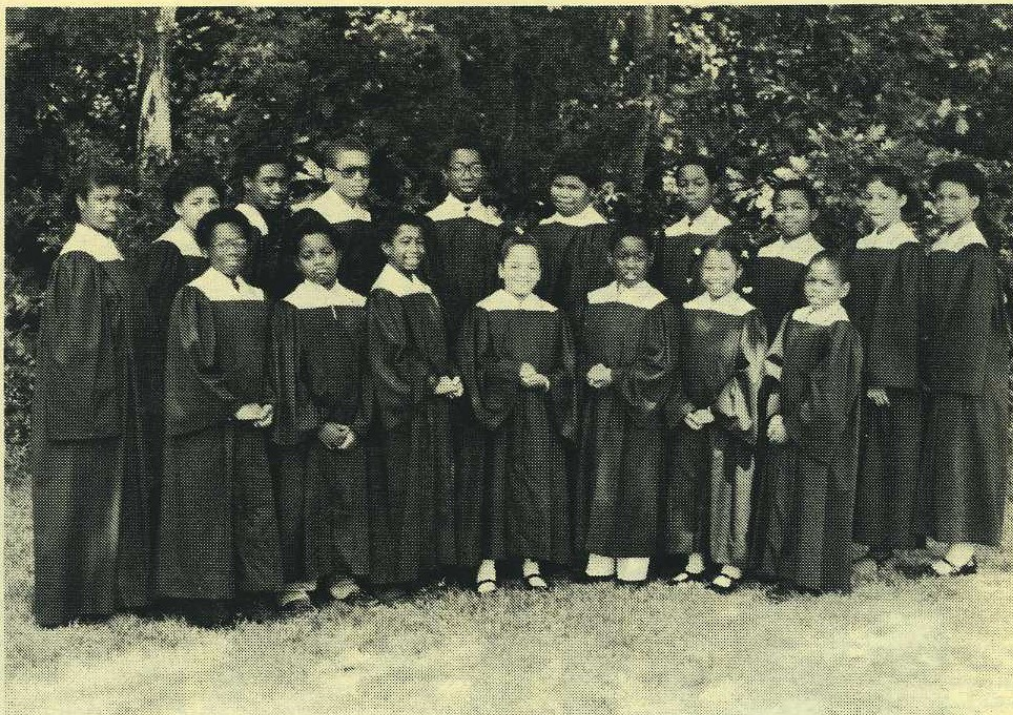
Jesse Chavis, Christine Spivey, Margie Dawkins, Thelma McCrimmon, Lois Burroughs, Frances Rouse, William Hicks, Jr.

second row

Shirley Chavis, Daniel Collins, Louise McCall, Maggie Barbee, Peggy Collins, Survada Hicks, William C. Pennington

third row

Solon Branch, Cora Currie, Mary Branch, Pauline Williams, Betty Greene, Joseph Barbee



JUNIOR CHOIR

first row (left to right)

**John Barbee, Thomas Dunnegan, Fred Adair,
Demetrius Pearson, Michael Barbee, Sharon Barbee
Michael Reynolds**

second row (left to right)

**Marsha Adair, Kim Scott, Gregory Adair, Roderick
Pearson, William Adair, Rodney Currie, Troy Dunnegan,
Eric Pearson, Sherry Howerton, Cynthia Greene**

A Heritage in Blackness

An Afro American Album of Prose, Poetry, Sermons and Songs



Shiloh Baptist Church
Route 2, Box 100
Morrisville, North Carolina 27560
Rev. Johnny Leak, Pastor
February 28, 1983

FREEDOM IN MAH SOUL BY DAVID WADSWORTH CANNON, JR.

Fo'ty acres jes' fo' me!
And freedom in mah soul!
Great pines lickin' up de sky,
Hickories too and oaks so high,
And freedom in mah soul!

I can see it jes' as plain
As if it all was done now.
Fo'ty acres, mule an' plow—
Cabin big enuf fo' foah,
Garden 'fo' mah own front do',
And freedom in mah soul!

Den we gotta dig a well
Deep, so she'll be plenty cool,
Next we're goin' to raise a church,
And den, we'll build a school.
Lawd, if dis ain't jes' too grand,
Led us straight to de promised land,
Freedom in mah soul.

As part of our celebration for Negro History Month the Junior Choir presented the program "A Heritage in Blackness" for the Morning Worship Service.

Order of Service

(Linda Reynolds Presiding)

PRELUDE Nathanette Mayo, Solon Branch, Rita Ballentine

*CALL TO WORSHIP

Presider: *The Lord is in his Holy Temple, let all the earth keep silent before him.*

Congregation: *I was glad when He said unto me,
'Let us go into the House of the Lord.'*

*PRAYER

*RESPONSE

*OPENING SONG *Lift Every Voice and Sing*

SCRIPTURE Mrs. Rita Ballentine

MORNING PRAYER Deacon M. C. Baker

SONG *Nobody Knows the Trouble I See*

INTRODUCTION OF HERITAGE Mrs. Ester Dunnegan

AFRICAN ROOTS *Negro*, Angie Simmons

AMERICAN BEGINNINGS

On Being brought from Africa to America Kimberly Scott

Slave Auction Eric Pearson

Crispus Attacks Angie Simmons

On Liberty and Slavery Troy Dunnegan

Salem Poor Sherrie Ballentine

Nat Turner's Rebellion Gregory Adair

First All Negro Church Roderick Pearson

Slave Catechism Marshalle Adair

First Free School Sharon and John Barbee

First Free School Sheri Howerton

SONG *Sometimes I Feel Like a Motherless Child*

CHILDREN'S ALTER CALL *Mother to Son*, Ms. Elsie Baker

OFFERINGS:

Presider: *Upon the first day of the week, let each of lay by him in store as the Lord has prospered you, freely ye have received; freely ye give.*

Congregation: *Let the words of my mouth and the meditation of my heart be acceptable in thy sight, O Lord, my strength and my redeemer.*

*SONG *Battle Hymn of the Republic*

EMANCIPATION

Oh Freedom William Adair

Listen Children Clifton Baker

For the Lady I Know Demetria Pearson

Life Marshalle Adair

Hope Vaughn Reynolds

Freedom Michael Barbee

Jubba Dance Thomas Dunnegan

A Black Man Rodney Currie

Blues for Bessie Smith Kimberly Scott and Williams Hicks III

SONG *Walk in Jerusalem Just Like John*

RENAISSANCE

Booker T. and W.E.B. Troy Dunnegan

Negro Love Song Eric Pearson

I, Too Michael Reynolds

Ultimate Equality Gregory Adair

Dream Variation Stafford Crowe

As Befits a Man Solon Branch

DAWN OF BLACKNESS *I have a Dream*, Kimberly Scott

*SONG *We Shall Overcome*

SERMON *The Race*

SONG *God Is*

EPILOGUE

Dreams Sheri Howerton

That Gal Reggie Green

Disgrace William Hicks III

Lenox Avenue Mural Fred Adair

Revolution Cynthia Greene

Knoxville Tennessee Sherrie Ballentine

*BENEDICTION

*STAND



THE YOUNG ADULT CHOIR

seated (left to right)

Christine Joyner, Paula Greene, Donna Joyner, Anthony Jackson, Sarah Baker, Marie Branch, Nathanette Mayo.

standing (left to right)

William Hicks, Jr., Gwen Spivey, Solon Branch, Lorraine Greene, Patricia Holloway, Gloria Jones, Mary Barbee, Juanita Branch, Laverne Clark, Zelda Spivey, Elsie Baker, Shelia Leak, William Greene, Jr., Stafford Crowe



SENIOR MISSION

seated (left to right)

**Ms. Willia Mayo, Ms. Sarah Harris, Ms. Eula Barbee,
Ms. Helen Dunnigan, Ms. Nora Mayo, Ms. Beatrice
Mayo, Ms. Lillian Pennington, Ms. Ethel Greene.**

standing (left to right)

**Ms. Dorothy Mills, Ms. Margaret P. Greene, Ms. W.
Barbee, Ms. Dora Barbee, Ms. Aree Monroe, Ms.
Margaret J. Greene, Ms. Madge P. Greene, Ms. Ruby
Mayo, Ms. Pearl Bass, Ms. Lucille Crowe.**



PASTOR'S AID CLUB

first row — left to right:

Mrs. Nora Mayo, Ms. Margaret J. Greene, Ms. Madge P. Greene, Ms. Blonnie O'Neal, Ms. Lillie Jones, Ms. Beatrice Mayo, Ms. Leathia O'Neal.

second row —

**Ms. Ethel Greene, Ms. Ethel Holland, Ms. Martha McGhee, Ms. Frances Satterwhite, Ms. Dorothy Mills, Ms. Mary Branch, Ms. Dora McCall, Ms. Flora Boring, Ms. Gladys Burroughs, Ms. Margaret P. Greene, Ms. Ruby Mayo, Ms. Lois Burroughs, Ms. Pauline Williams.
Rev. N. E. Mayo**



CHURCH IMPROVEMENT CLUB

seated — left to right:

**Ms. Pauline Williams, Ms. Ruby Mayo, Ms. Ethel
Greene, Ms. Helen Dunnigan, Ms. Eula Barbee, Ms.
Mildred Jones, Ms. Margaret J. Greene, Ms. Lillian
Pennington**

standing — left to right:

**Rev. N. E. Mayo, Ms. Delores M. Scott, Ms. Aree
Monroe, Ms. Margaret P. Green, Ms. Margie Dawkins,
Ms. Mary Branch, Ms. Lucille Crowe, Mr. Willie Mayo,
Jr., Ms. Lula McCrimmon, Ms. Survada Hicks, Ms.
Shirley Chavis**



JUNIOR USHER BOARD

first row — left to right:

**Troy Dunnegan, Angela Simmons, John Barbee, Juanita
Branch, Octavius Holland, Andre Barbee, Marshall
Adair**

second row — left to right:

**Rodney Currie, Paula Greene, Sarah Baker, Marie
Branch, Lisa Barbee, Cheryle Barbee**



SENIOR USHERS

seated — left to right:

**Willie Mayo Jr., Maggie Barbee, Margaret J. Greene,
Madge Greene, Helen Dunnigan, Dorothy Mills, Ruby
Mayo, Stafford Crowe**

standing — left to right:

**Chester McCrimmon, Margaret P. Greene, Lucille
Crowe, Thelma McCrimmon, Aree Monroe, Sylvester
Barbee, Joseph Barbee, Troy Dunnegan, Richard Barbee,
Eddie Branch, Gladys Burroughs, Sarah Harris, Ethel
Holland, Willie Grimsley**



N.A.A.C.P.

left to right:

**Ms. Margaret P. Greene, Ms. Gladys Burroughs, Ms.
Margaret J. Greene, Rev. N. E. Mayo, Rev. Johnny Leak,
Ms. Norma R. Adams, Ms. Ruth Grimsley, Ms. Ruby
Mayo, Ms. Nollie Bullock**



THE CUB SCOUTS

left to right:

**Michael Reynolds, Thomas Dunnegan, William Hicks III,
Eric Pearson, Denmother—Linda Reynolds**

*Crowe, Thelma McCrimmon, Arac Monroe, Sylvester
Barbee, Joseph Barbee, Troy Dunnegan, Richard Barbee,
Eddie Branch, Gladys Barrroughs, Sarah Harris, Ethel
Holland, Willie Grimsley*



The Booker T. Washington Group Photo Taken in Durham, NC on November 1, 1910, the day after Washington spoke at St. Joseph's AME Church on Monday, October 31, 1910.

Source: North Carolina Collection of the Durham County Library and the Archives of the North Carolina Mutual Life Insurance Company. The photo was first published in the *Indianapolis Freeman* on Saturday, November 19, 1910. (Photo by Foust Wilson)

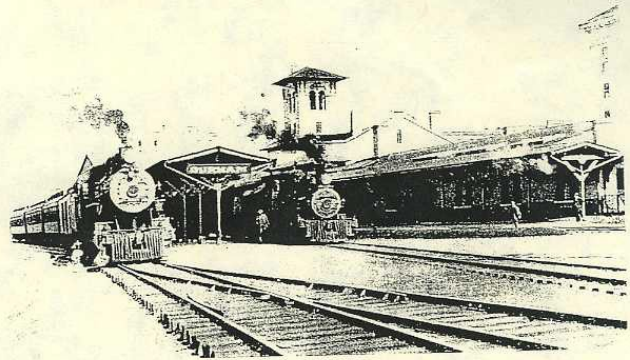
From Left to Right, Back Row: **J.T. Saunders**, real estate dealer, Charlotte, NC; **Dr. George C. Clement**, editor *The Star of Zion*, Charlotte, NC; **Dr. J.A. Dellinger**, Greensboro, NC; **Nathan Hunt**, Tuskegee Institute, Tuskegee, Alabama; **Rev. C.S. Brown**, Winton, NC; **R.W. Thompson**, Thompson News Bureau, Washington, DC; **Dr. Silas A. Peeler**, president of Bennett College, Greensboro, NC; President **James B. Dudley**, A and M College (later known as A&T) Greensboro, NC; **Dr. Henry L. McCrorey**, president of Biddle University (later known as Johnson C. Smith University) Charlotte, NC

From Left to Right, Middle Row, Seated: **William S. Pittman**, architect, Washington, DC; **John H Washington**, general superintendent of Industries, Tuskegee Institute, Tuskegee, Alabama; **Dr. James E. Shepard**, president of National Training Institute (later known as NCCU), Durham, NC; **Emmett J. Scott**, Tuskegee Institute, Tuskegee, Alabama; **William H. Lewis**, who had been nominated by President Taft to serve as assistant attorney general of the United States; **Dr. Booker T. Washington** president of Tuskegee Institute; **John Merrick**, president of North Carolina Mutual and Provident Association, Durham, NC; **AME Zion Bishop George W. Clinton**, Charlotte, NC; **Charles W. Greene**, Tuskegee Institute, Tuskegee, Alabama; **R.B. McRary**, grand master of Masons for the state of North Carolina; **G.W. Powell** of the Carolina Insurance Company, Durham, NC.

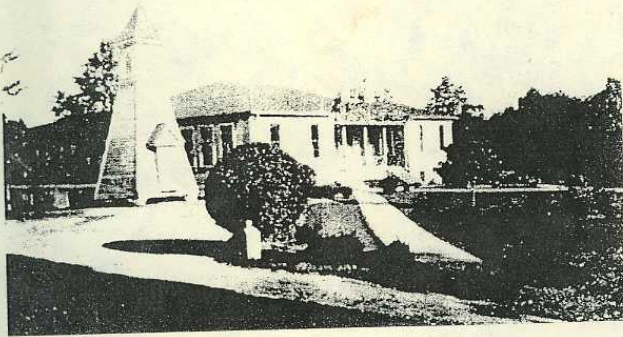
From Left to Right, Front Row, Foreground: **Horace D. Slatter**, newspaper correspondent, Hopkinsville, KY; **D.A Winslow**, stenographer, Durham, NC; **George F. King**, newspaper correspondent, Greenville, NC; **Charles Clinton Spaulding**, secretary of the North Carolina Mutual and Provident Association, Durham, NC; **Dr. John A. Kenney**, resident physician, Tuskegee Institute, Tuskegee, Alabama; **Charles H. Moore**, organizer of the Negro Business League, Greensboro, NC



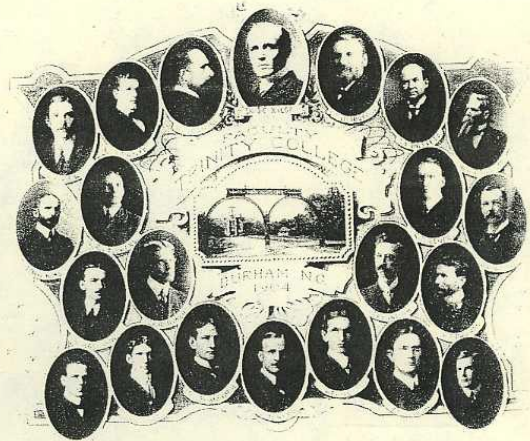
Description: A.M. Moore, Doctor and Community Leader. ca. 1900. Half-tone engraving pictures young black man who was an early leader in the black community of Durham. He was one of the five founders of N.C. Mutual Ins. Co., a Doctor of Medicine, and a founder of Lincoln Hospital. He was the father of Lydia Merrick.



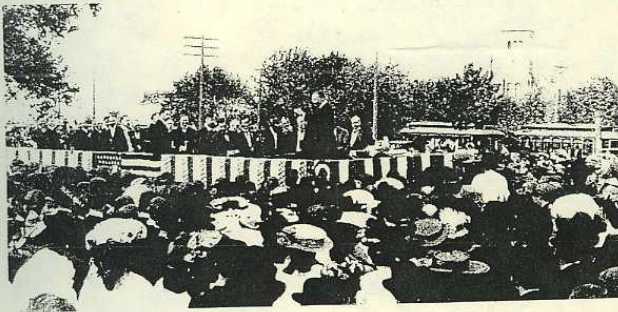
Description: Union Station, track side with trains. ca. 1910. Durham's railroad station. From a postcard.



Description: North Carolina College, Dining Hall. 1910. Black History Exhibit, Durham County Centennial, 1981.



Description: Trinity College. President Kilgo & Faculty. 1904. Small oval portraits of President Kilgo and 21 faculty members, arranged around a center photo of the double-arched gateway.



Description: Teddy Roosevelt at Trinity College. Oct. 19, 1905. T.R. delivers address 'The Importance of Academic Freedom,' from dais wrapped with bunting and packed with college and town dignitaries. Crowd watches and listens from passing carriages and tops of trolleys as well as area around stand. Washington Duke building is in background. Photographer: Holladay.



Description: Durham Public Library. Original bldg., rear view. ca. 1910. From a postcard, the engraving shows the hexagonal extension on the rear of a wooden building with front porch (not visible) and horseshoe fascia across the roof gables. This was the town's first library, built in 1898 at Five Points.



CUSTODIAL STAFF

Mr. & Mrs. Willie Mayo Jr.



SUNDAY SCHOOL OFFICERS

Eric Pearson, Deaconess--Linda Reynolds

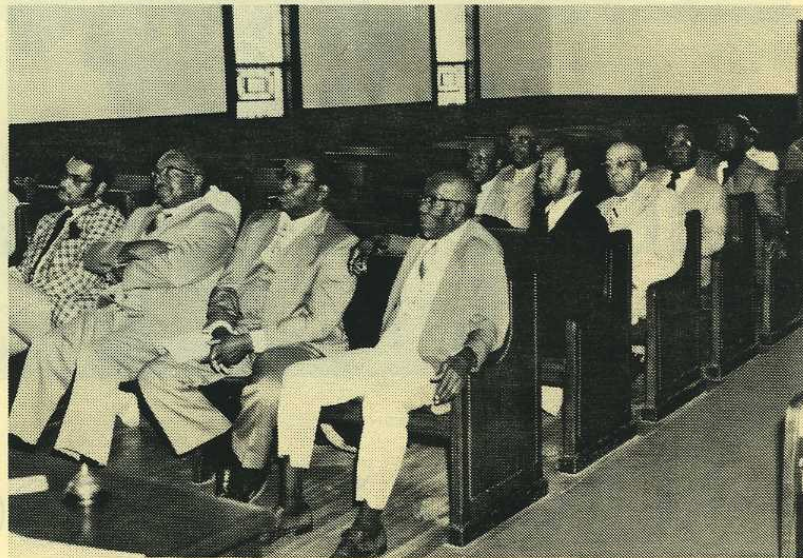
Mr. & Mrs. Willie Mayo Jr.



ON BIBLE
VOL. '82



SUNDAY SCHOOL CLASSES



OL
CLASSES

VACATION BIBLE SCHOOL '82



NURSERY



BEGINNERS



PRIMARY



STUDENT
DIRECTOR

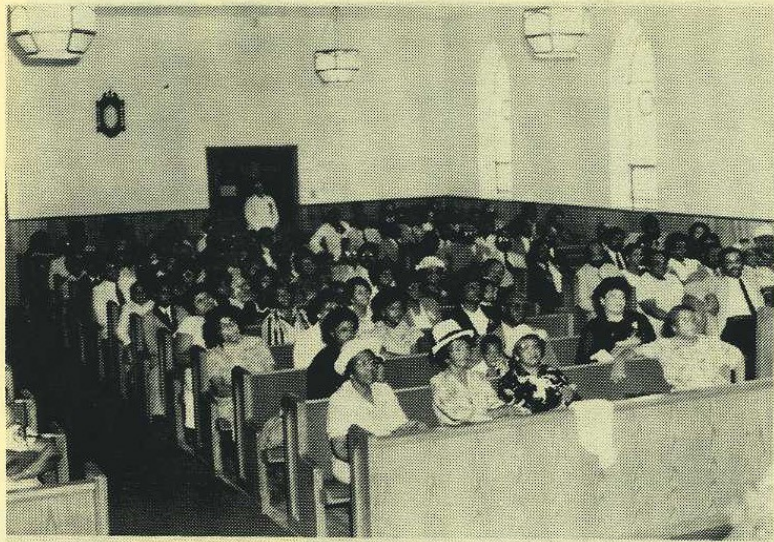
MIDDLERS



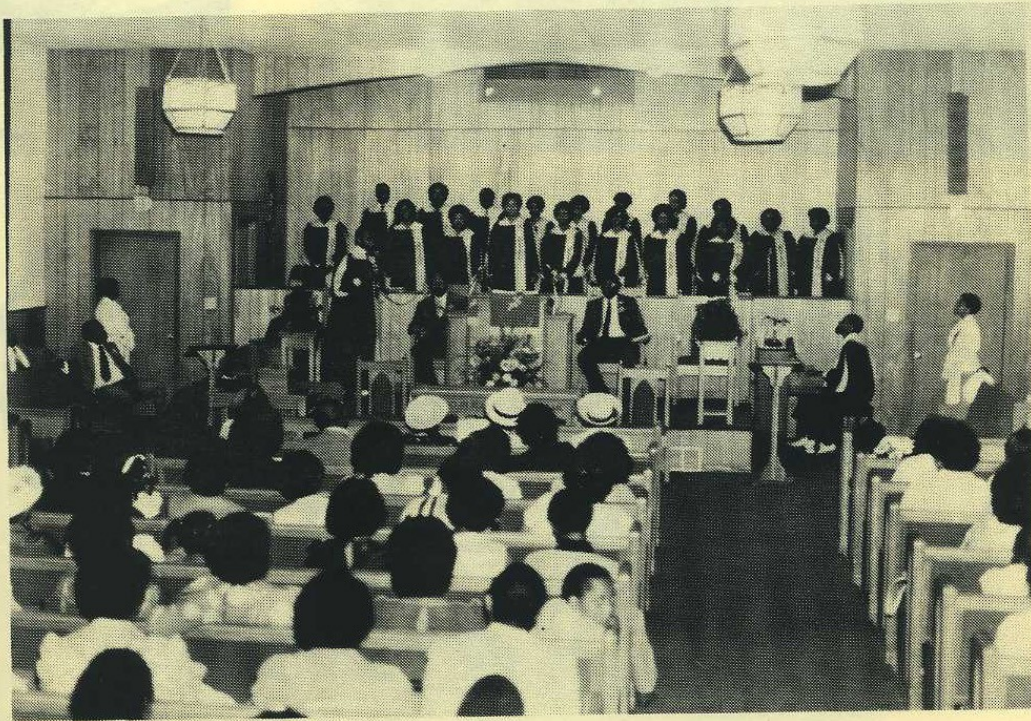
INTERMEDIATES



SOME SENIOR
MEMBERS
OF SHILOH



CHURCH SCENES



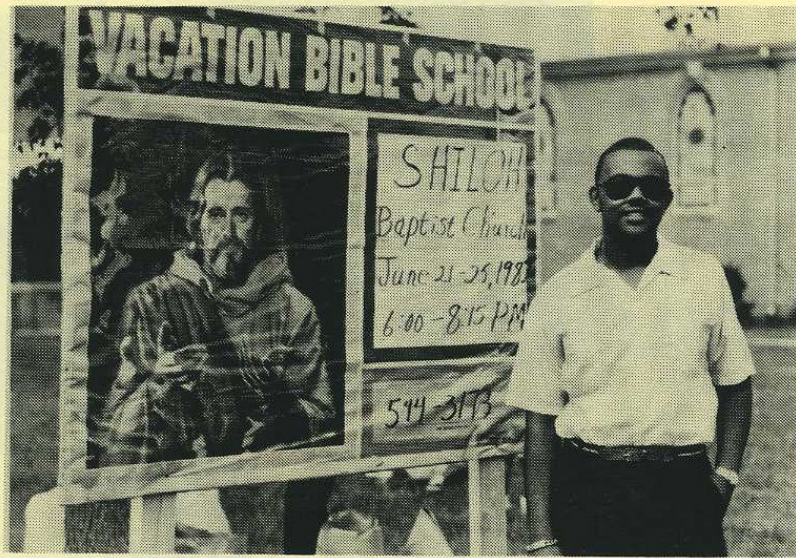


JUNIORS

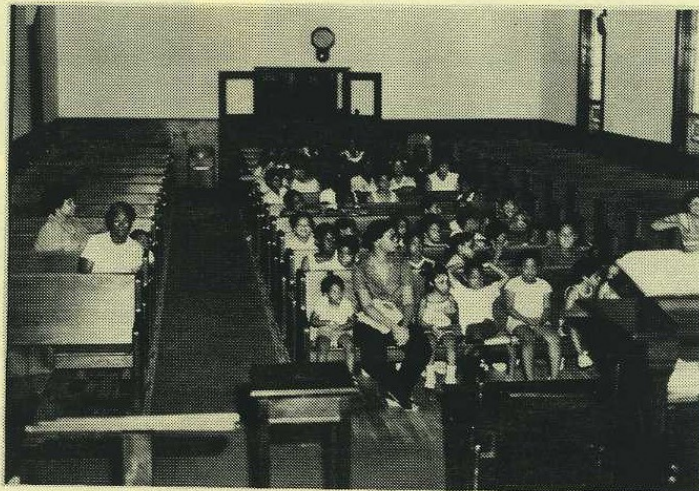
ADULTS



PRIMARY

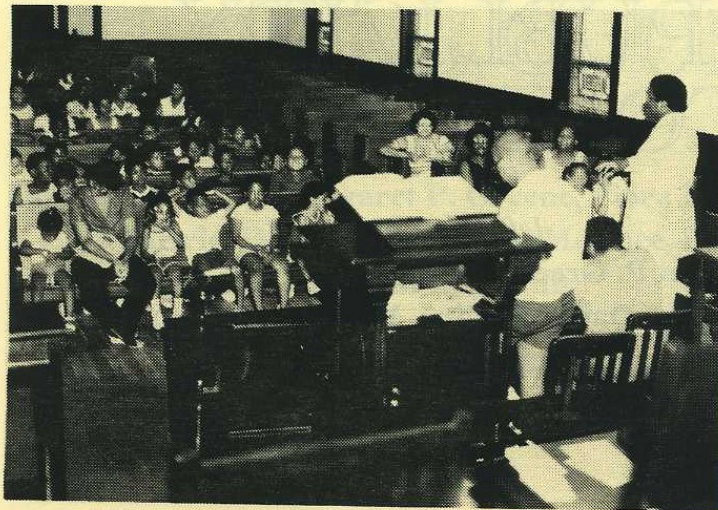


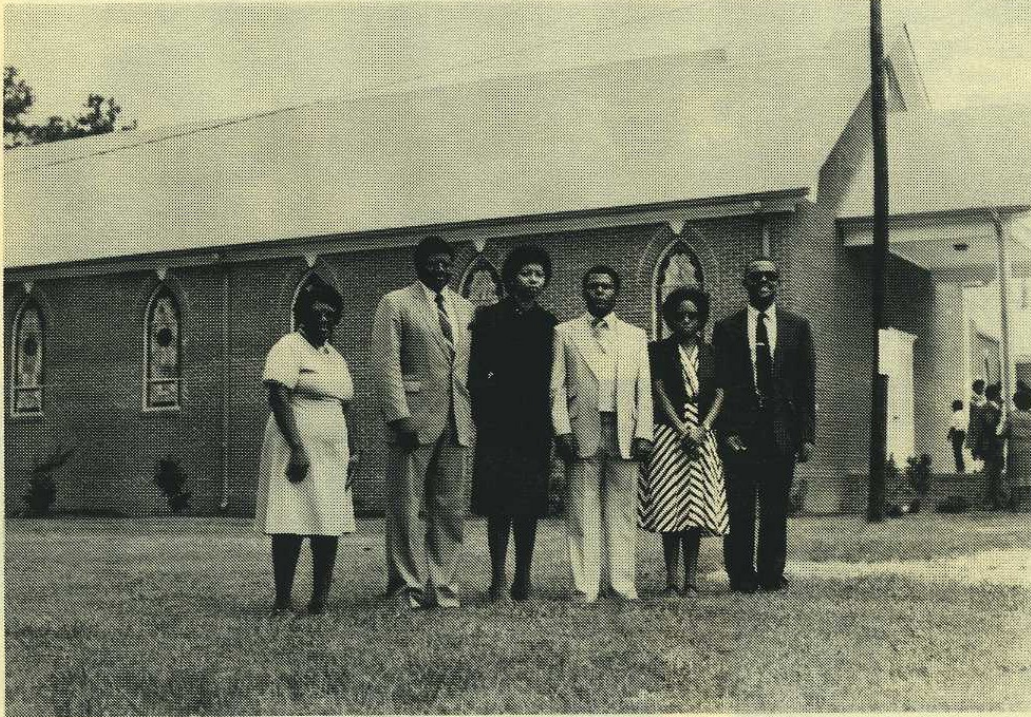
DIRECTOR



BIBLE SCHOOL SCENES







PUBLICITY COMMITTEE

left to right:

**Ms. Margaret P. Greene, Rev. Johnny Leak, Ms. Esther
Dunnegan, Mr. Daniel Collins, Ms. Linda Reynolds, Mr.
Stafford Crowe**



FLORAL CLUB

left to right:

**Delores M. Scott, Margaret P. Greene, Flora Boring,
Cora Currie, Dora Barbee, Flora McGhee, Ethel
Holland, Dorothy Mills**



MADGE P. GREENE

Assisting the Floral Club this year has been the mother and daughter team of Mrs. Madge Green and Mrs. Thelma Green McCrimmon.



THELMA McCRIMMON

BAPTISMAL '82



ERIC PEARSON



SHERRY BALLENTINE



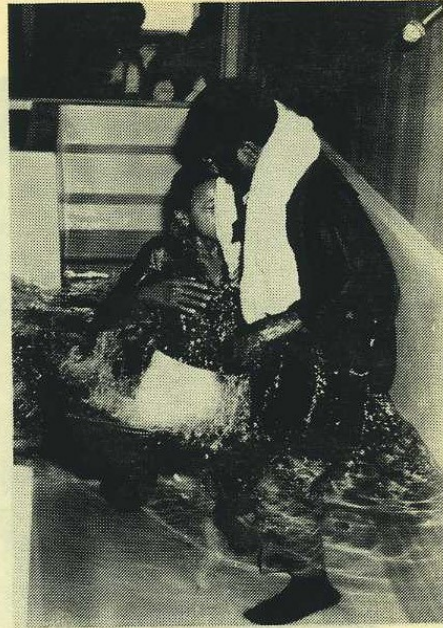
KIMBERLY SCOTT



THOMAS DUNNEGAN



FRED ADAIR



CYNTHIA GREENE



MICHAEL BARBEE



RIGHT HAND OF FELLOWSHIP

ERIC PEARSON

SHERRY BALLENTINE



RIGHT HAND OF FELLOWSHIP

KIMBERLY SCOTT

THOMAS DONNAGAN



COMMUNION SERVICE



KITCHEN COMMITTEE

left to right:

**Ms. Thelma McCrimmon, Ms. Mary Branch, Ms.
Survada Hicks, Ms. Margaret J. Greene, Ms. Christine
Spivey, Ms. Ruby Mayo, Ms. Margie Dawkins.**

RIGHT HAND OF FELLOWSHIP



FIRST AIDE CLUB

Left to Right:

Clem Pennington, Jr., Gloria Jones, Flora Boring, Sarah Harris, Martha McGhee, Ann Anderson, Joseph Barbee.



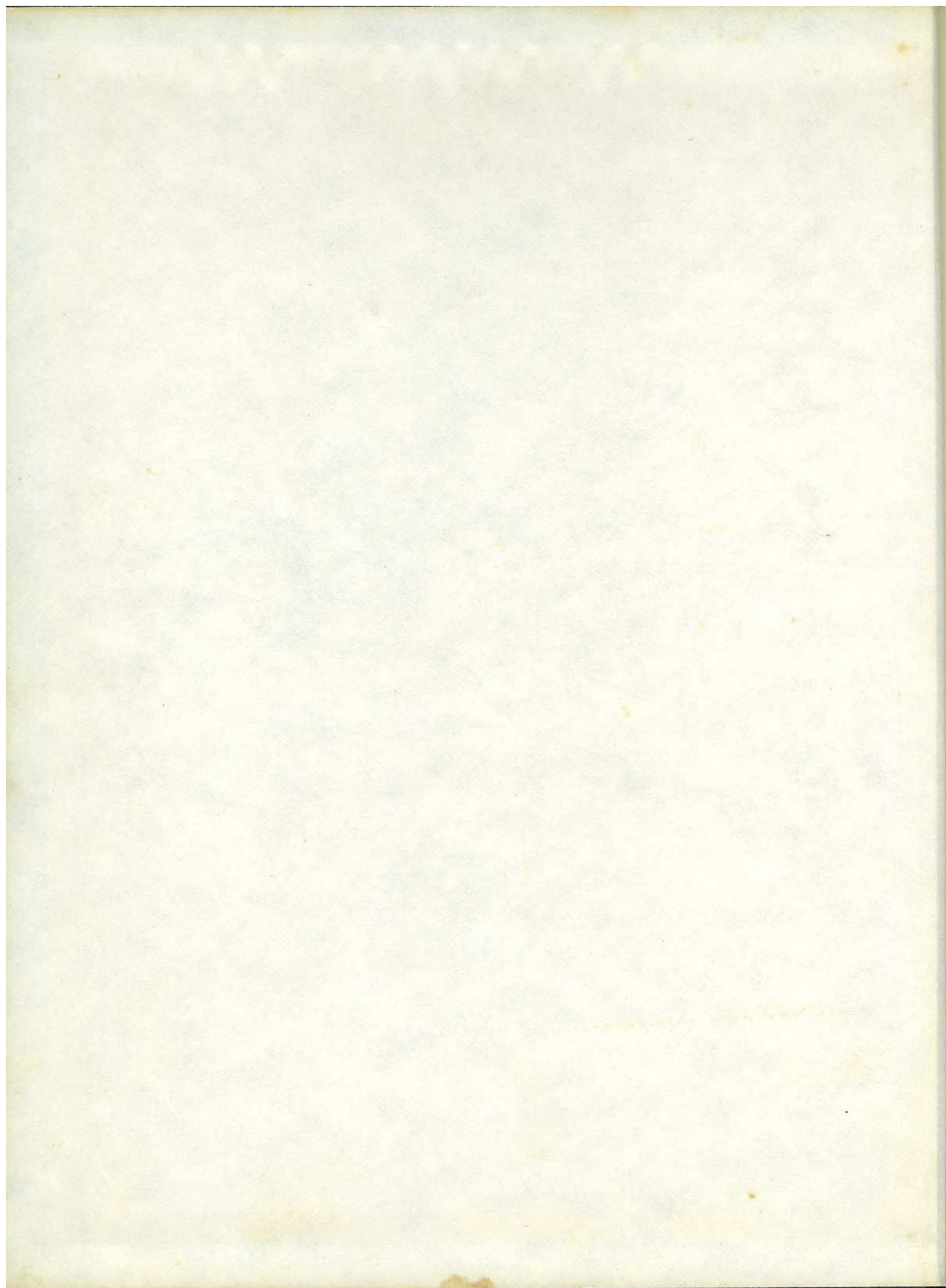
Dear Miss Helen...

0

*May 5, 1942
The following
message of
sympathy was
sent on the
collection 3:05
and repeated
over on all
the days by
me for your
benefit...*



NOSTALGIA



President Selma Mills
Secretary - Shirley Greene



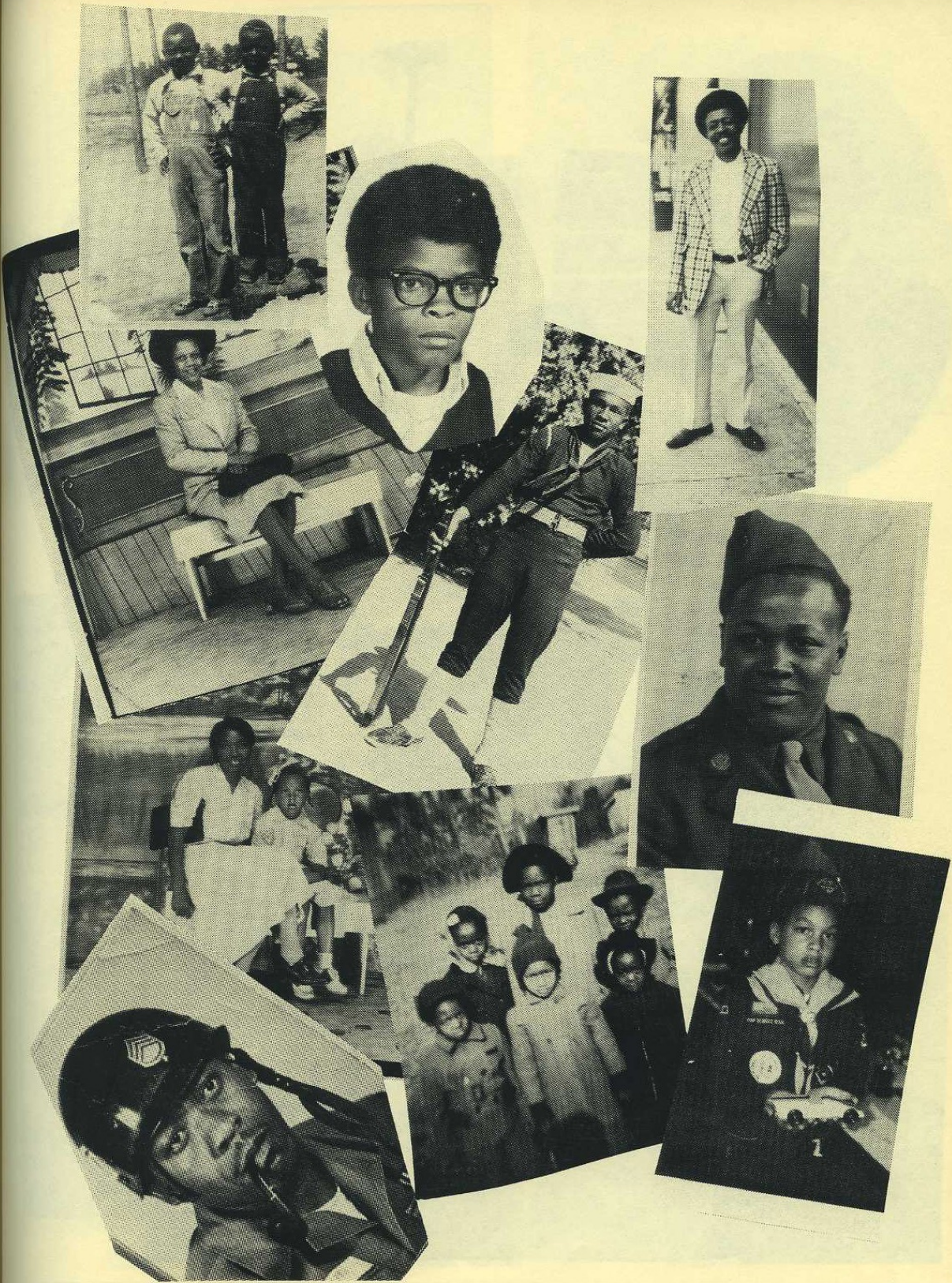
May 5, 1959

The Luncheon Club open by singing, Holy, Holy, Holy. Following Scripture Prayer by Julia Morrison. Next was the minutes and Roll Call Collection \$2.15. The minutes was received and adopted, the hour was then open for old business. Suggestions for the Sen Age Club were stated, they are as follows:

1. Have a Senior Social Party and choir
2. Paint the sign at Church
3. Help keep the grass cut at Church.
4. Clean off the cemetery more than once a year.

It was moved and second that everybody empty their mouth from chewing gum before entering the meeting. It was also moved and second that the meeting would begin earlier. It was moved and second that Miss Margaret Williams would bring the Parkvention Book and teach lessons out of it for the meeting was adjourned.







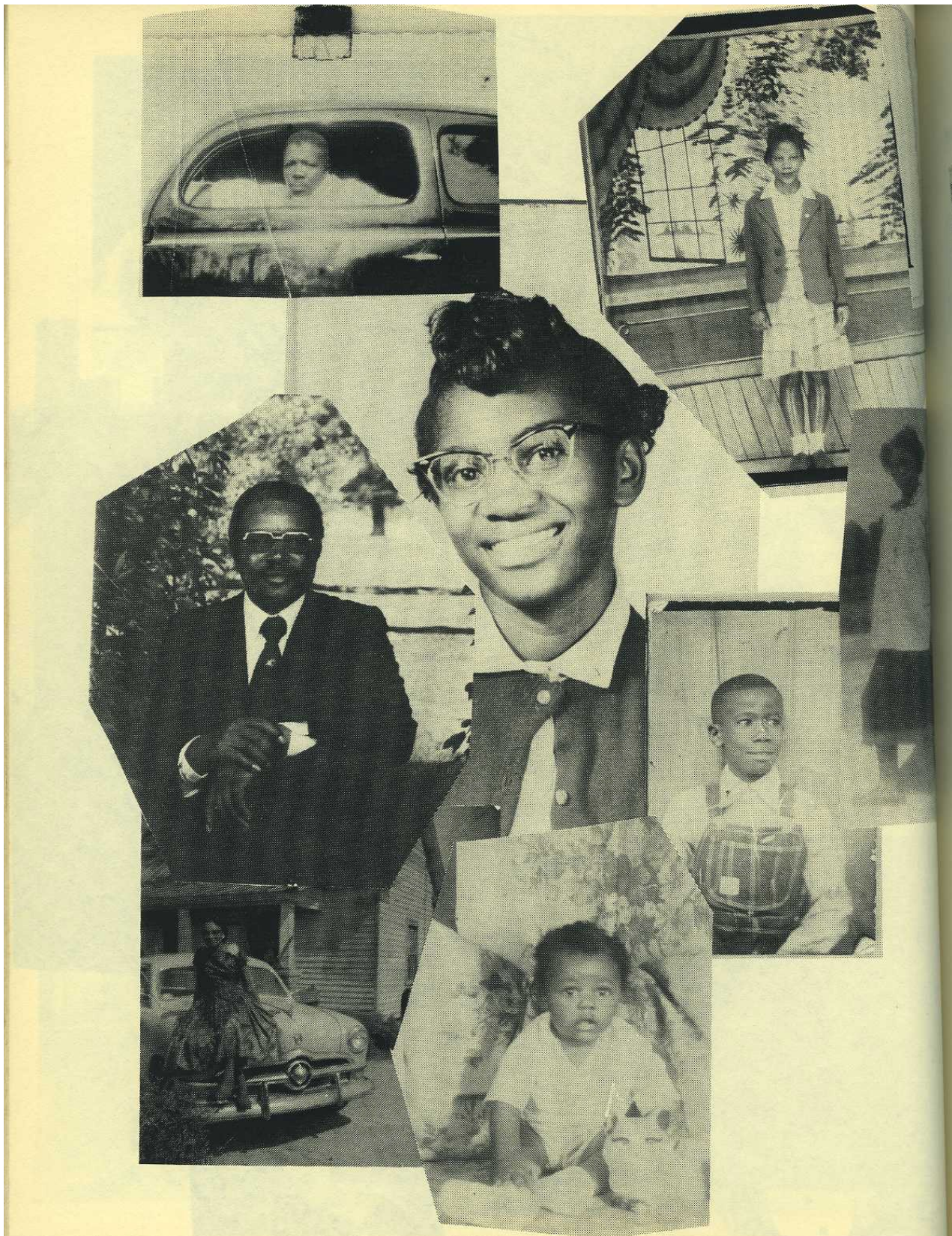




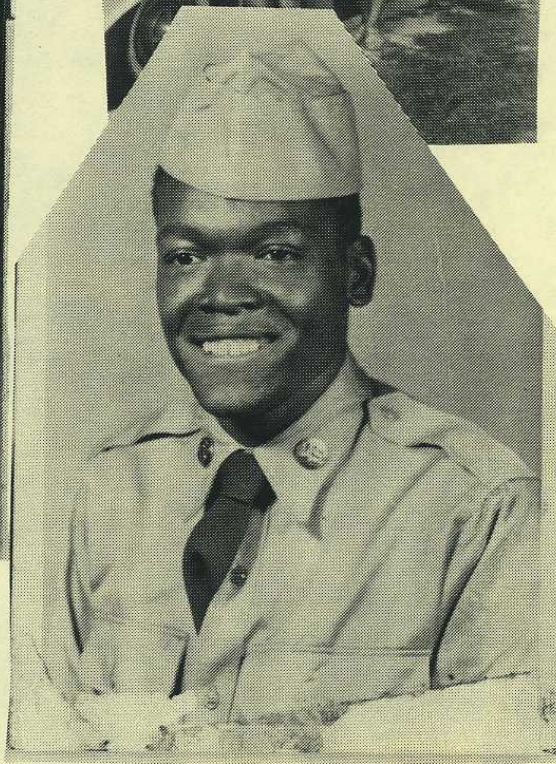
PASSED BY U.S. ARMY CENSOR No. 21 E.T.O. U.S.A.

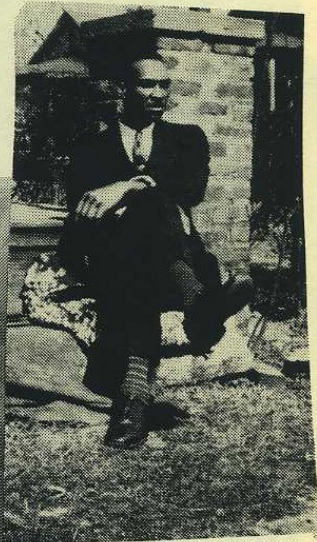
"LISTEN TO THIS ONE"











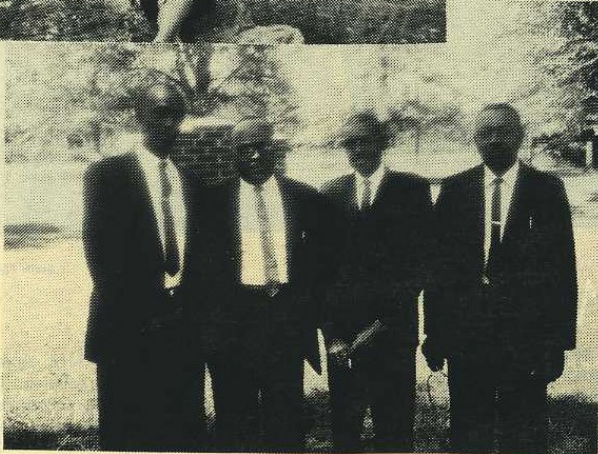
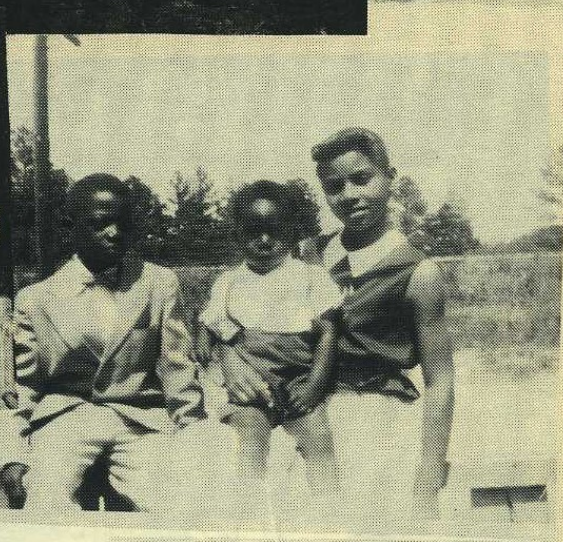
Shilodean

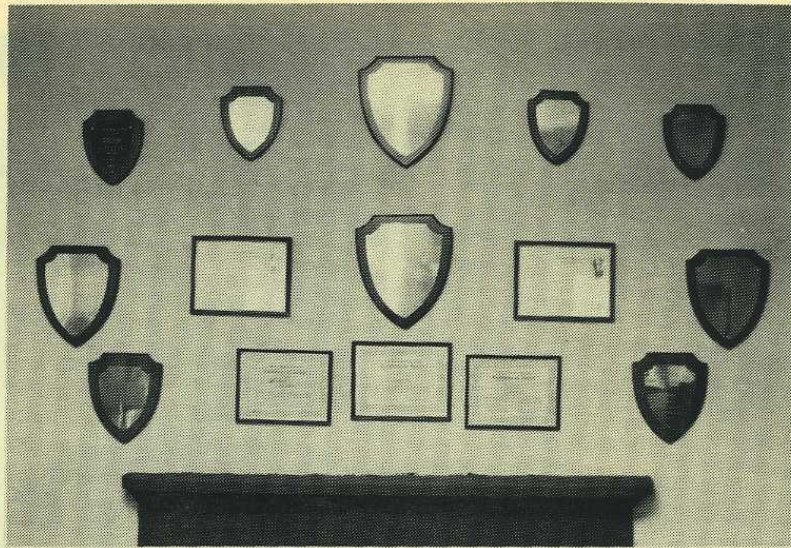
Memorabilia



Shilodean

Memorabilia





Staff Photo

County Prize Winners

Zebulon, Holly Springs, Needmore and Shiloh won awards as top winners in the 1968 Wake County community resources development contest. Awards were presented last night at Erdahl-Cloyd Union here. From left are Jimmy Norris of the Needmore community; Luther Green, Shiloh community;

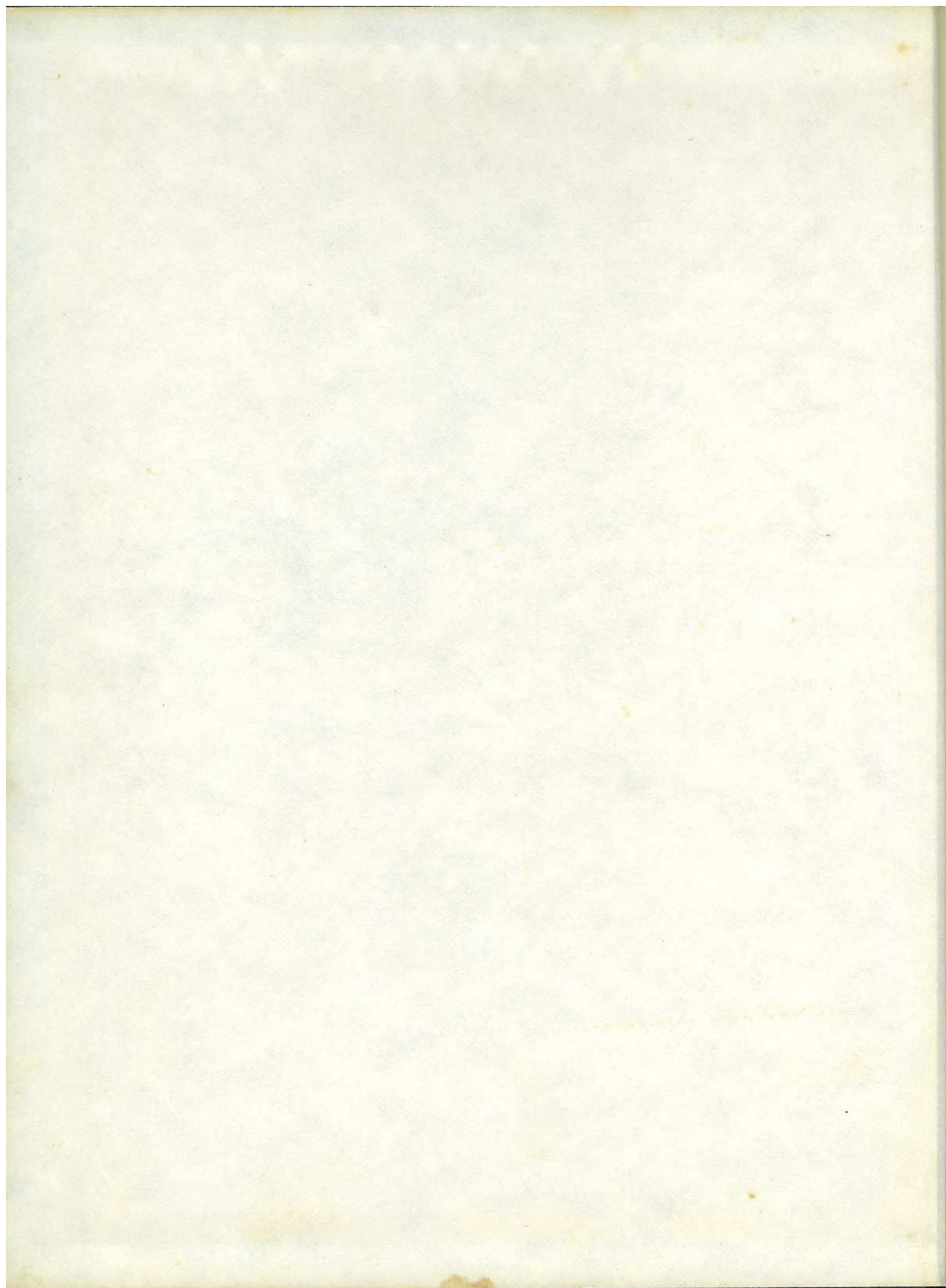
Hal Trentman, county board of commissioners, Mrs. Rupert Johnson, Holly Springs and Floyd Edwards of Zebulon. The communities were judged on improvements and accomplishments since Nov. 1 of last year. Speaker was Rep Nick Galifianakis.

L A I D

BACK LIVING
WITH SHILODEAN BASICS

BACK

L I V I N G



Section IV — Laid Back Living

1. Midwifery 83
2. Beliefs and Customs 89
3. Comparisons and Expressions 90

LAID BACK LIVING

WITH SHILODEAN BASICS

4. Spivey's Corner II (Herbal Remedies) 93
5. Lemons, Lemons, Lemons (Natural Remedies) 95
6. 96

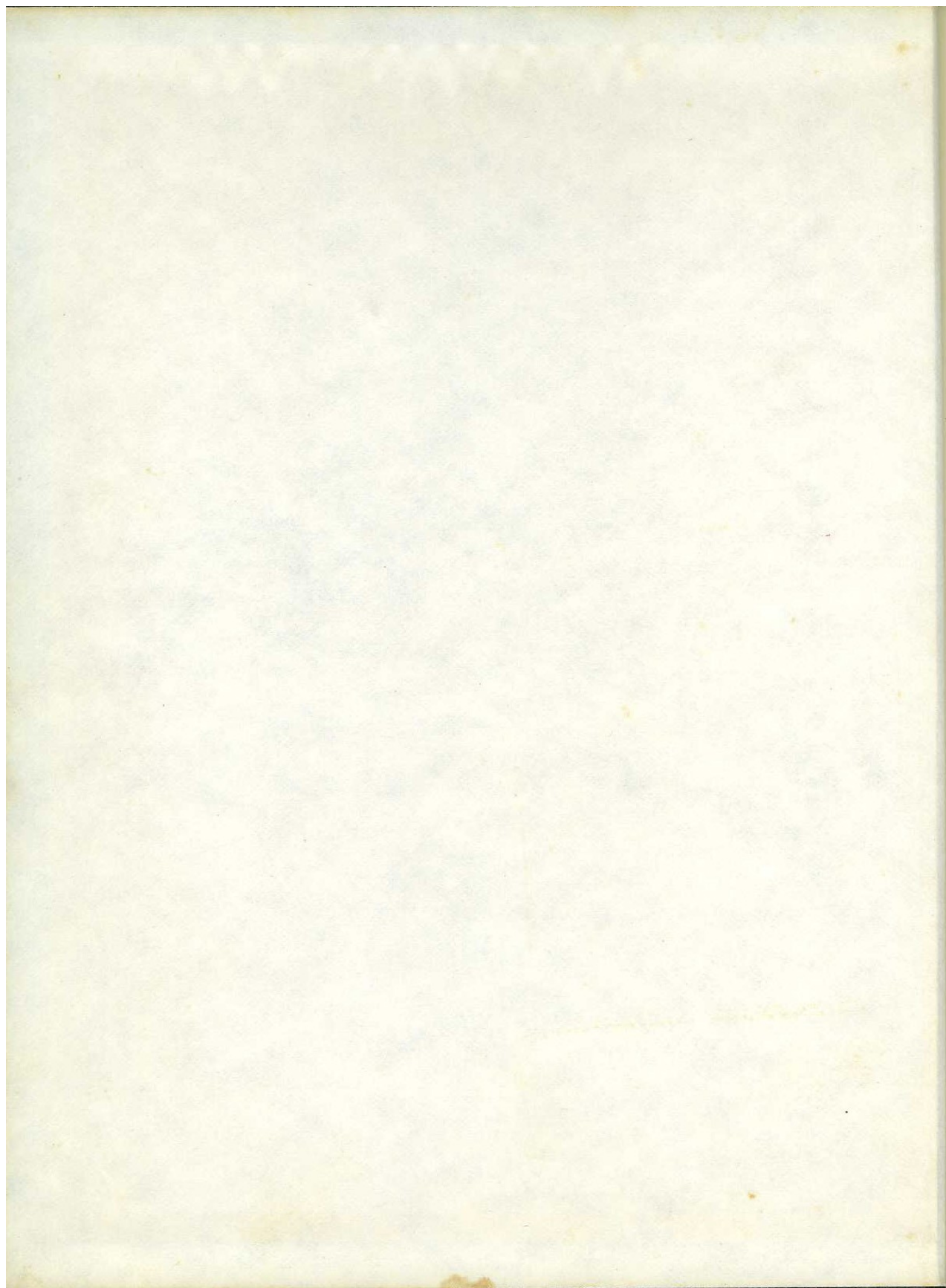
Laid Back Living . . . With Shilodean Basics is about our parents' and our great grand parents' simple way of doing things. It is about old fashioned food and old fashioned fun. It is about those traditions that we the younger generation assume have vanished.

Shilodean Basics provides practical, useful information about many skills. From this section you will learn how to make your own cosmetics, make your own soap, make your own ice cream, do your own pickling

and preserving and to a degree . . . predict the weather, if you miss a forecast on T.V.

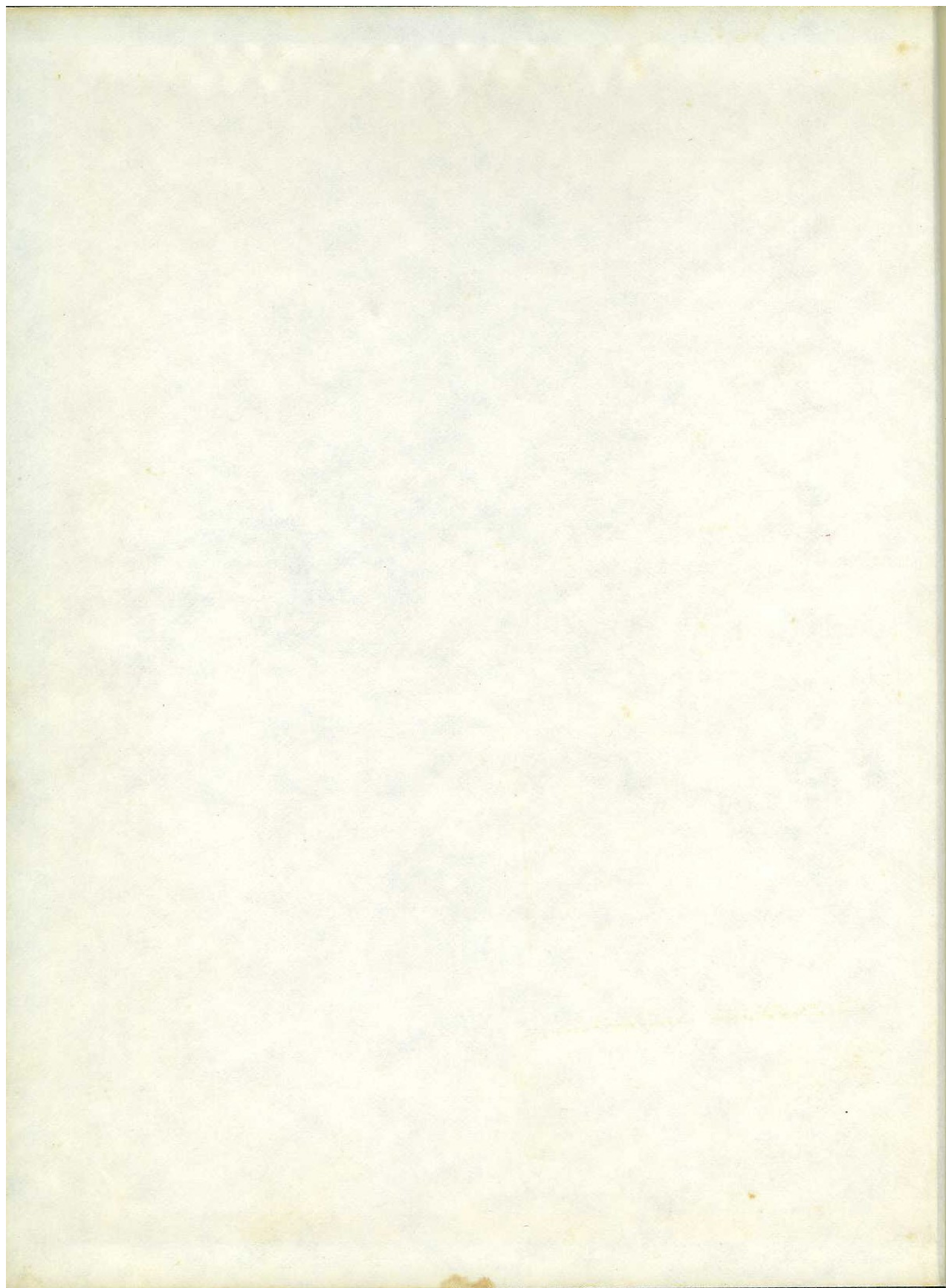
Our readers will also be acquainted with proverbs and adages and superstitions of yesteryear. Memories of youth will be rekindled, reminding us of the period in our lives when a wish was more than a wish, and when memories provided refreshment of body and mind . . . *true memories of recreation.*

7. 103
8. 107
9. Family Favorites (Recipes) 112
10. Icy Treats 121
11. Pickling 128
12. Hunting 132
13. Soap Making 134



Section IV — Laid Back Living

1. Midwifery	83
2. Beliefs and Superstitions	89
3. Comparisons and Expressions	90
4. Proverbs	91
5. Flower Arranging With Thelma	92
6. Spivey's Corner II (Herbal Remedies)	93
7. Lemons, Lemons, Lemons (Natural Remedies)	95
8. Cosmetics	96
9. Cures for	98
10. Barbee's Beliefs.	98
11. Barks and Leaves	99
12. Children's Games	100
13. For the Young at Heart	103
14. Forecasting the Weather.	105
15. Family Gatherings	107
16. Family favorites (recipes)	112
17. Icy Treats	124
18. Pickling	128
19. Hunting	132
20. Soap Making	134



MIDWIFERY

While collaborating on this book, we discovered some startling facts about Midwifery. There were two midwives in our families, Ms. Bettie Green and my great grand mother Ms. Zula Mills; she delivered my mother and me. These women were possessed with a rare human quality — the quality of perseverance.

This work was really their hobby. As Zula often said — her occupation was farming, but because she enjoyed helping others, midwifery was her first love. Zula often told of how she was compensated for her services. Even though she was licensed to charge \$5.00 per delivery, she would accept anything from remnants of material to eggs and butter.

Many midwives wore white aprons and bonnets. Zula felt that a covering for the head was an absolute necessity — regardless of color).



In our collection of memorabilia, we found Bettie Green's little midwife bag. Her daughter, Katie, told us that she carried all of her midwife literature, scissors, thread, needles, and clean clothes in this bag.

I am told by my mother that while I was being delivered no one assisted Zula. In other cases 4 or 5 people were needed to assist in the delivery. Why so many people?

It usually took one person to hold the expectant mothers hands, two people to hold her knees (one person per knee) and one person to hold her feet. The extra person was there just in case one of the others had to go to the toilet or if one became exhausted.

Katie told us that midwives had no medications to administer for pain. Her grandmother, on rare occasions, did give Paregoric to restless mothers in order to induce sleeping after the baby's birth.

INSTRUCTIONS

for

NORTH CAROLINA MIDWIVES

(Condensed from Manual of Instruction)

Who is a Midwife?

Any person other than a physician who delivers babies is a midwife.

What Should a Midwife Be?

- A woman of good character.
- In good health, not having any contagious or infectious diseases—like tuberculosis, syphilis, etc.
- A person showing a negative Wassermann.
- A clean person as to her body, clothes, home, and patient.
- A person ready and willing to obey the law.
- A person ready to learn all she can to improve her work.

What Should She Bring to Her Case with Her?

In a clean model bag, which can be boiled between her cases, she should bring:

- 2 Medium wash basins (not tin)
- Nail brush
- Nail file
- Liquid soap or solid white soap
- Lysol
- Olive oil, or any clean grease that has no salt
- Teaspoon
- ¼ lb. of absorbent cotton
- Cord tape
- Cord dressings
- Blunt scissors
- Silver nitrate eye drops (from State Board of Health—free)
- 2 Pad covers (Always wrapped in clean covers.)
- 3 towels (Always wrapped in clean covers.)
- White cap (Always wrapped in clean covers.)
- White cover-all apron (Always wrapped in clean covers.)
- Birth certificates
- Stillborn certificates
- Mother report cards and Baby report cards

What Should She Wear?

- A wash dress which can be boiled between cases.
- Sleeves which can be rolled above the elbow.

What Medicine Can She Give?

- None, except a laxative such as Milk of Magnesia the day after delivery—if necessary.

When Shall She Refuse a Case?

- When the patient has had hard labors with earlier confinements or has had to have her babies taken.
- When the mother has had fits or convulsions.
- When the mother is dwarfed or deformed.
- If the mother is vomiting badly.
- When there is swelling of the face, hands or feet, or if she has dizzy spells or spots in front of her eyes and bad headaches.
- When the patient has syphilis.
- When there is bleeding before time of labor.

When Shall She Send for a Doctor During Labor?

- If breech, hand or any other part of the baby comes first except the head.
- If the cord comes first.
- If the mother has fits or convulsions.
- If the mother is not making proper progress.
- If the mother complains of headache and has blind spots.
- If there is too much bleeding.
- If mother shows signs of wearing out or seems faint.
- If there is anything in the birth canal.

When to Send for the Doctor After Labor.

- When there is too much bleeding.
- When flow stops too soon and the flow is foul.
- When mother has chill or rise of temperature.
- Red swollen breasts.
- Cracked nipples.
- If unable to nurse baby.

When to Have the Doctor for the Baby.

- When baby comes too soon.
- Is deformed or injured.
- When navel is inflamed or discharging.
- Any bleeding, any rash, or sores.
- If the baby has the snuffles.
- If the baby cannot nurse.
- Swelling or redness of the eyes or if there is any discharge from the eyes.
- If the baby does not move bowels or pass its water at the end of one day.

What to Do When You Get to the Patient's House.

- See that there is plenty of boiled water both cold and hot.
- See that the patient is bathed.
- See that her bed is clean.
- See that her hair is braided and out of the way.
- Protect bed with oil cloth or paper pads (never use dirty comforts or old clothes which have been worn).
- Boil scissors and tape for cord in a clean pan and let them stay in water until used.
- Have everything handy.

How to Prepare for the Delivery.

- Cut your nails short and clean well.
- Scrub hands and arms above the elbows with the brush and liquid soap.
- Soak hands in a solution of Lysol (1 teaspoon to a quart of boiled water.)
- Put on your clean apron and cap or head cloth.

How to Prepare the Mother.

- Wash thoroughly with soap from waist to knees, particularly between thighs and private parts.
- Dry and wash again with a Lysol solution made fresh for the mother. (1 teaspoon to a quart of boiled water.)
- Put on pad made of towel or clean muslin, wrung out of the solution. Keep this pad on until head is ready to be born.
- Keep the mother as quiet as possible.

How to Conduct a Labor.

- When the head is in view remove the pad and use it to hold the baby's head back until it can come without tearing the mother.
- Just as soon as the baby is born, wipe off the baby's eyes with sterile cotton. Open the eyelids and drop two drops of the Silver Nitrate in each eye immediately. These drops are used to prevent blindness. The law requires its use.
- When the cord stops beating tie in two places with the boiled tapes and cut between.
- Wrap baby up and leave him for awhile on right side.
- Remove the after-birth by gently pressing on the outside of the abdomen. Never draw on the cord.
- Clean up the mother and let her rest while you attend to the baby.
- Any injury to private parts from lacerations should be reported to the doctor at once.

Care of the Baby.

- Oil the baby first day, wash second day.
- Place the baby to the breast from 4 to 6 hours after birth.
- Persuade the mother to let the baby sleep in a bed to itself, and to nurse it every three or four hours by the clock. Give it boiled water between nursings. Babies need water.

After Care of the Mother and Baby.

- If the midwife does not live in the house she should know that the mother and baby have a daily bath and are kept clean between times.
- Have fresh air in the room.
- Keep your mothers in bed for at least ten days.
- Wash off mother's private parts with Lysol slution frequently and keep on clean pads all the time.

What a Midwife Must Not Do.

No vaginal douches shall be given before or after labor.
No grease shall be put on private parts.

Do not put your hands or anything else into the private parts of the mother at any time.

Vaginal examinations are not necessary and they are dangerous.

Do not give any medicine to hasten labor or use any instruments.

Do not interfere with labor in any way except to hold back head if it is likely to tear the mother.

Never introduce hand to remove after-birth.

Never pull on cord, but knead the outside of the abdomen and send for doctor if after-birth does not come in one hour after birth.

Never throw away after-birth until you have examined it and know that it is all there.

Never give the baby any medicine.

Never give it sweetened water. If you put your baby to breast soon enough it will not need medicine, etc.

Do not wash the baby's mouth. If the mother's nipples are washed before and after nursing and kept dry, the baby's mouth will not get sore.

Reasons for Birth Registration and Getting and Keeping the Baby's Birth Certificate

To prove his right to go to school.

To prove his right to working papers.

To prove his right to inheritance.

To prove his right to vote.

To prove his right to marry.

To prove his right to travel and secure protection in foreign countries.

To prove his mother's right to a widow's pension.

Issued by the
**NORTH CAROLINA STATE BOARD OF
HEALTH Raleigh, N. C.**

These instructions were followed by Mrs. Betty Green



QUESTIONNAIRE

LESSON I

1. Who is a midwife?

One other than a licensed physician who delivers babies is a midwife.

2. What are the two most important things a midwife should know?

- (1) How to be clean.
- (2) When to call a doctor.

3. Can any woman who wishes to do so, be a midwife?

No. The Law requires every midwife to have a permit before she can practice.

4. What does a midwife have to do to get a permit?

She has to do four things:

- (1) Be examined by a doctor.
- (2) Get letters from two good citizens saying she is a woman of good moral character and does not drink whiskey or other strong drink nor take habit-forming drugs.
- (3) She must attend classes and pass on the work given by health officer and nurse.
- (4) She must have bag equipped as taught in class.

5. What equipment is a midwife required to carry?

- (1) Cloth bag with round bottom and with pockets on inside to hold small articles.

7. What does the law say about reporting the birth of baby?

The midwife must report the baby's birth to her local registrar within five days.

8. What about using eye-drops.

The midwife must put two drops into each eye of every baby she delivers. Eye-drops are furnished free by the North Carolina State Board of Health, Raleigh, North Carolina.

9. Why does the Law say the midwife must never fail to use eye-drops?

Eye-drops kill the germs that often get into the baby's eyes as the head passes through the birth canal of mother. Use eye-drops to prevent blindness.

10. Is the midwife ever allowed to put anything into the birth canal?

The midwife must not pass her fingers, any instrument or give any injection into the birth canal—either before, during or after the birth of child.

11. Is it lawful for a midwife to give medicine?

A midwife must not give medicines of any kind to either mother or baby.

QUESTIONNAIRE

LESSON II

1. When a baby is born how long has it really been living?

It has been living nine months in the mother's womb.

2. How can the midwife help a mother to take good care of her baby during the nine months before it is born?

By teaching her how to take good care of herself during that time.

3. How soon should the mother begin to take care of herself?

As soon as she finds she is pregnant.

4. What kind of diet is best for the pregnant woman?

A plain simple diet. NO fried food. Very little meat. (No meat after the 6th month is a good rule to follow.) Some green vegetables every day. Plenty of milk every day (One quart if possible.) Plenty of water — 8 glasses every day. Some cereal every day, such as oatmeal, rice, grits, hominy, etc.

5. What are the best things for the mother to do to keep from being constipated?

Eat more fruit, green vegetables and drink more water. Two or three glasses of water before breakfast will help. Eat meals at regular times. Have a set time to go to the toilet, that is, go at the same time every day.

6. What happens if the mother does not keep her bowels and kidneys in good condition?

She will have swelling, dizzy spells, headaches, blind spells, and if not relieved she is likely to have convulsions (or fits) later.

7. How can we help to keep a woman from having convulsions?

By being sure that she gets rid of poisons and waste that collect in her body:

- (1) Through the skin, by taking a bath every day.
- (2) Through the bowels, by preventing constipation.
- (3) Through the kidneys, by being sure they are in good condition. (See 8)
- (4) Through the lungs, by taking some exercise in the open air every day, and sleeping with the bedroom windows wide open.

8. How do you know when kidneys are not doing their work?

The mother will have swelling of her feet, hands, face, and headaches, blind spots before her eyes, dizzy spells, etc. Her urine will be scant. It is dangerous for her to pass less than a quart of urine a day—(She should have her urine examined by a doctor every month at first, and after the seventh month every two weeks.)

9. What about rest, sleep and exercise for the mother?

She should sleep eight hours every night. She should have exercise out in the fresh air every day. A reasonable amount of work is good for the pregnant woman, but she should not work until she is so tired she feels weak.

10. What about her clothing?

All of her clothing should hang from her shoulders. She should not wear tight garters or waistbands. She should wear shoes with low heels and broad toes.

11. What can be done for sunken nipples.

Sunken nipples should be drawn out gently with the fingers, or by putting over them the mouth of a bottle, from which hot water has been poured.

12. Is it best for the mother to visit her dentist while she is pregnant?

Yes. The dentist knows how to care for her teeth without doing her harm. She should also brush her teeth two or three times a day. It is very important that her teeth be kept in good order.

13. What can be done for varicose veins?

If the mother has varicose veins (broken veins), it will help her to lie down on the bed several times during the day with her feet propped higher than her body. The best way to do this is to turn a chair upside down on the bed, put a pillow or heavy quilt on it to make it soft and prop her feet on it. If very bad, see the doctor.

14. If the mother has bleeding during pregnancy what would you tell her to do?

Tell her she should see her doctor. It is dangerous to have bleeding during pregnancy. She should go to bed and send for her doctor. She must also have a doctor to deliver her.

15. What if she has swelling, dizziness, scanty urine, bad headache?

Above all things advise her to see her doctor, and to save him a specimen of urine to examine. Quit eating meat, drink plenty of water, keep bowels open, quit doing heavy work. Go to bed and quit eating everything except bread and milk until swelling and bad feelings are gone.

16. What if the mother is dwarfed or deformed?

She must engage a doctor for delivery. A midwife must not wait on a dwarfed, deformed or crippled person.

This questionnaire was part of the North Carolina Exam for Midwives and was part of the Green Collection.



NORTH CAROLINA STATE BOARD OF HEALTH
MATERNAL AND CHILD HEALTH SERVICE
Raleigh, North Carolina

MIDWIFE PERMIT

GRADE A

GRADE A PERMIT signifies that the midwife has the minimum standard requirements.

June 9, 1939

Bettie Green

R. F. D. _____ Box No. _____

743 Fayetteville St. Raleigh

The Maternity and Child Health Services of the North Carolina State Board of Health, in compliance with the State Midwife Law, this day registers, for one year, the above named person as a Grade A midwife, subject to all State midwife laws and rules and regulations prescribed by the State Board of Health.

(Signed) _____, R. N.
North Carolina State Board of Health Nurse

or

(Signed) A. C. Bulla, M. D.
County Health Officer

Midwives Record and Birth
 Certificates of Mrs. Green

PHYSICIAN'S RECORD

PLACE OF BIRTH

County Wake

Township Cedarfork

Town _____

City _____

Street and No. _____

Name James Milton Rutland

Sex Boy Parents Married? yes

Twin, Triplet or other _____ { and { order of birth _____

Date of birth June 20, 1932 at 7 a.m.

Born alive or stillborn _____

Father's Name Carl Rutland

Color White Age 20

Birthplace Johnson

Occupation _____

Mother's Maiden Name Leticia Longly

Color _____ Age 23

Birthplace _____

Occupation _____

Number of children of mother 3

Born alive, now living } _____ Born alive, but now dead } _____ Still-born } _____

Did you use drops? _____

If not, why not? _____

Certificate delivered to Registrar _____

PHYSICIAN'S RECORD

PLACE OF BIRTH

County Durham Co

Township Cedarfork

Town Marionville

City _____

Street and No. Rt 2 Box

Name Eula Mae Barber

Sex Girl Parents Married? yes

Twin, Triplet or other _____ { and { order of birth _____

Date of birth June 22, 1932

Born alive or stillborn Born alive

Father's Name Rufus Barber

Color Col Age 31

Birthplace Wake

Occupation Farming

Mother's Maiden Name Eula Miller

Color Col Age 30

Birthplace Wake

Occupation house work

Number of children of mother _____

Born alive, now living } _____ Born alive, but now dead } _____ Still-born } _____

Did you use drops? yes

If not, why not? _____

Certificate delivered to Registrar Barber

North Carolina State Board of Health
 BUREAU OF VITAL STATISTICS
 STANDARD CERTIFICATE OF BIRTH

1. PLACE OF BIRTH—

County _____ Registration District No. _____ Certificate No. _____

Township _____ or Village _____

City _____ No. _____ St. _____ Ward _____

(If birth occurred in a hospital or institution, give its name instead of street and number)

2. FULL NAME OF CHILD _____

(If child is not yet named, make supplemental report, as directed)

3. Sex	4. Twin, triplet, or other	6. Premature	7. Are parents married?	8. Date of birth
<u>Male</u>	<u>5</u>	<u>Full term</u>	<u>Yes</u>	<u>June 22, 1932</u>
5. Number, in order of birth		9. Date (Month, day, year)		

9. Full name		18. Full maiden name	
FATHER		MOTHER	
10. Residence (usual place of abode)		19. Residence (usual place of abode)	
(If non-resident, give place and State)		(If non-resident, give place and State)	
11. Color or race	12. Age at last birthday	20. Color or race	21. Age at last birthday
_____	_____ (Years)	_____	_____ (Years)
13. Birthplace (city or place)		22. Birthplace (city or place)	
(State or country)		(State or country)	
14. Trade, profession, or particular kind of work done, as policeman, surveyor, bookkeeper, etc.		23. Trade, profession, or particular kind of work done, as housekeeper, typist, nurse, clerk, etc.	
15. Industry or business in which work was done, as silk mill, sawmill, bank, etc.		24. Industry or business in which work was done, as saw house, lawyer's office, silk mill, etc.	
16. Date (month and year) last engaged in this work	17. Total time (years) spent in this work	25. Date (month and year) last engaged in this work	26. Total time (years) spent in this work
_____	_____	_____	_____

27. Number of children of this mother (at time of this birth and including this child) (a) Born alive and now living _____ (b) Born alive but now dead _____ (c) Stillborn _____

CERTIFICATE OF ATTENDING PHYSICIAN OR MIDWIFE

I hereby certify that I attended the birth of this child, who was _____ at _____ on the date above stated. (Born alive or stillborn)

(Signed) _____ M. D.

or _____ Midwife

Address _____

Filed _____ 19 _____

REGISTRAR. _____ REGISTRAR.

MARGIN RESERVED FOR BINDING
 WRITE PLAINLY WITH UNFADING INK—THIS IS A PERMANENT RECORD
 In case of more than one child at birth, a separate record must be made for each, and the number of each in order of birth stated.

BELIEFS AND SUPERSTITIONS

A belief is something you really think will work. If you don't think it works then it is a superstition. Here are a few that our folks submitted.

Jumping over a dog brings bad luck

If you drink whiskey and eat watermelon together, you will die. (Either from tremendous pain or natural death.)

Paulette Pennington

If you break a churn, you will never marry.

Paulette Pennington

Before you throw out bread, kiss it.

William Hicks

When hogs carry leaves, look for cold weather.

William Hicks

It is bad luck to kill a bat.

William Hicks

For shiny hair, wash it in snow water or May dew.

Debbie Hicks

If you tell your dream before sun up it will come true.

Debbie Hicks

When a bird flies into a house where someone is sick and then flies out again, that person will die.

When a dog looks at the moon and howls, it is a sign of death.

It's bad luck to take ashes out of the fireplace at Christmas.

Mary Branch

It's bad luck to eat in bed, unless you are sick.

Mary Branch

See a pin, pick it up. All the day you will have good luck.

Delores Scott

If you dream about fish, someone you know very well is pregnant.

Jocelyn Howerton

If you want to catch a lot of fish, fish on the even numbered days of the month.

Troy Dunnegan

Spit on the bait to make the fish bite. My Dad always thought that tobacco juice made the best bait.

Troy Dunnegan

When the moon is bright, stay at home. Don't try to possum hunt because dogs won't tree the possums. The dogs cannot see the possums, but the possums can see the dogs and will go back into their holes.

*Danny Dawkins
William Hicks Jr.*

Wash and wipe together. Live in peace forever.

Jocelyn Howerton

Dreams at night are the Devil's delight.

Jocelyn Howerton

Dreams in the morning are the angels warning.

Jocelyn Howerton

People born at night never see ghosts.

Rita Ballentine

If you count nine stars and nine bricks, then look into a dark room, you will see a ghost.

Nathanette Mayo

Heavy eyebrows are the sign of long life.

Thelma McCrimmon

A person with long eyelashes will always have good luck.

Thelma McCrimmon

If you want your hair to grow let the rain fall on your bare head.

Thelma McCrimmon

Combings from your hair should not be thrown out where birds can get them. If so, this will make you forgetful.

Janet Allen

If you see a spider spinning a web, it's a sign that a new dress is being woven for you.

Shirley Chavis

If your nose itches on the left, you'll see pleasure; on the right, you'll have trouble; in the middle, you'll have company.

Shirley Chavis

Don't wash on New Year's Day or you'll be washing for a corps before the year ends.

Ruby Mayo

It's bad luck to take up ashes on New Years Day.

Ruby Mayo

When the sun shines and it rains at the same time the Devil is beating his wife. If you don't believe it put your ear to the ground and you can hear them fighting.

Ruby Mayo

Eat blackeye peas, hog head/jaw and collard greens on New Years Day and it will bring you good luck during the year.

Carolyn Pearson

Sneezes:

To stop a sneeze, press your finger hard against your upper lip under your nose.

If you feel like sneezing and can't, look at a bright light. You will not sneeze.

Sneeze before seven
Company before eleven

Sneeze before you eat
See your sweetheart before you sleep

Carolyn Pearson

Moles:

Mole on the neck, money by the peck.

Mole on the arm, you're a gentleman's charm.

A mole on the right cheek is a mark of beauty.

A mole on the nose stands for success.

Janet Allen

Three pickled pig's feet eaten on Friday insures fertility and good eyesight.

Rita and Ray Ballentine



COMPARISONS AND EXPRESSIONS

Comparisons and expressions are our way of getting the point over to an individual quickly. It is a way of making everyday language lively and colorful. These expressions we have heard over and over again. They were handed down to us from our grandparents by oral expression and we never realized it. Here's a few of our favorites:

Ms. Eula Barbee's favorites:

Slick as an eel
Green as grass
Blind as a bat

Ms. Ruby Mayo's favorites:

Light as a feather
Sly as a fox

Luther Green's favorites:

Thin as a rail
Fit as a fiddle
Pretty as a picture

Zettie Mayo's favorites:

Quick as a wink
Flatter than a flounder
Poor as a church mouse

Margie Dawkins' favorites:

Proud as a peacock
Red as a beet

Ms. Ethel Green's favorites:

Plain as the nose on your face
Mad as a wet hen

Delores Scott's favorites:

Dumb as they come
If his brains were in a bird's head the bird would fly backwards.

Helen Dunnegan's favorite:

Smooth as silk
Busy as a bee

Ms. Goldie Evans' favorites:

Strong as an ox
Good as gold

SPIVEY'S CORNER II

PROVERBS

You can't judge a book by its cover.

Thelma McCrimmon

A rolling stone gathers no moss.

Eula Barbee

You can't have your cake and eat it too.

Margie Dawkins

A new broom sweeps clean but an old one gets in the corners.

Chester McCrimmon

Don't wait for your ship to come in. Row out and get it!

Chester McCrimmon
Ethel Green

It's an ill wind that blows no good.

Rev. Nathaniel Mayo

Better late than never, but better never late.

Helen Dunnegan

Never put off for tomorrow what you can do today.

Thelma McCrimmon

Short visits make long friends.

Florine Jones

A penny saved is a penny earned.

Thelma McCrimmon

Good, better, best! Never let it rest until your good is better and your better best.

Delores M. Scott

Age makes a man older—not wiser.

Chester McCrimmon

You will die when your time comes, not before.

Margaret P. Green
Chester McCrimmon



Proverbs from Debbie Hicks:

If at first you don't succeed, don't be an idiot—quit!!

A bird in the hand makes blowing your nose difficult.

Give a girl an inch and she will think that she is a ruler.

Flies can never enter a closed mouth.

The dog that trots will find a bone.

To get nowhere, follow the crowd.

When I was young, my mom used to recite half of a proverb to me and let me complete the other half. Here are three of my favorites:

An apple a day / is 365 a year.

A rolling stone / plays a guitar.

A bird in the hand is / not good table manners.

Here is my favorite home remedy for ridding one of the flu:

A quart of whiskey and a dozen lemons are needed

Throw the lemons at a fence post and drink the whiskey

For every illness under the sun, there is a cure or there is none.

If there is a cure go and find it. If there is none never mind it.

Trust no man, though he be your brother
Whose hair is one color and his beard another.

After breakfast I work a while.

After dinner I sit a while.

But after supper I always walk a mile.

A barking dog never bites, but you can't tell when he will quit barking.

FLOWER ARRANGING WITH THELMA

Believe it or not, you really don't need expensive flowers and cut-crystal vases to make an absolutely spectacular arrangement. Anything that will hold a little water can be a container for an arrangement. Cut flowers will last much longer if you treat them carefully.

1. If you pick your own flowers, do it in the morning before the sun is high or pick them after sundown.
2. Sunshine closes the pores of flowers and you want the pores open so that the stems can absorb water easily.

3. Cut the stems slant wise to increase the water absorbing area. Make as sharp a cut as possible.
4. When you come indoors, plunge the flower stems in deep water. Leave them there for several hours, if you can, before arranging them.
5. Keep your flowers in a humid room. (Not in direct sunlight)
6. Fresh air will help your flowers last, but heat will kill them quickly.
7. The coldest room in your house is the best place for your flowers. Never place them in currents of hot air.



Thelma, Anthony and Madge

SPIVEY'S CORNER II

While growing up, my family never had the luxury of a doctor, nor the use of hospital facilities. My dear grandma "Pharisee Lynn" served as our doctor and our home served as the hospital. (For she could cure us of almost any of our ills as long as she could boil some leaves or roots.) It was not until years past did we realize the medical luxury of her leaves and roots.

"SPIVEY'S HERBAL REMEDY CHART"

FOR COLDS

- | | |
|--------------|---------------|
| 1. Catnip | 4. Yarrow |
| 2. Fever Dew | 5. Lemon Balm |
| 3. Boneset | 6. Sage |

FOR FATIGUE

- | | |
|-------------------|-------------------|
| 1. Sweet Woodruff | 3. Boneset |
| 2. Golden Rod | 4. Mug Wort |
| | 5. Sweet Marjoram |

FOR NERVOUS HEADACHES OR HYSTERIA

- | | |
|--------------------|-------------------|
| 1. Catnip | 5. Rosemary |
| 2. Peppermint | 6. Sage |
| 3. Lemon Balm | 7. Sweet Marjoram |
| 4. Celery—(Lovage) | 8. Lemon Verbena |

FOR RELIEF OF INDIGESTION

- | | |
|-------------|-----------------|
| 1. Bee Balm | 4. Aniseed |
| 2. Boneset | 5. Fennel Seed |
| 3. Sage | 6. Caraway Seed |

FOR NAUSEA

- | | |
|---------------|----------|
| 7. Peppermint | 8. Basil |
|---------------|----------|

FOR COUGHS & PERSISTENT BRONCHIAL TROUBLES

1. Horehound
2. Colts Foot—Must be taken cold (very bitter)
3. Ground Ivy

FOR RHEUMATISM

1. Pokeweed

WHEN YOU HAVE SLEEPLESS NIGHTS

Boil a pint of water, while hot pour over two or three teaspoons of dried camomile. You must steep this for 7 or 8 minutes. Cool it and drink a cup or two. Sleep will be on the way.

FOR CHAPPED LIPS

Mix a pinch of honey with a bit of rosewater. Rub this on your lips as often as necessary. In a few days you will think that you have new lips.

FOR SMOKERS

(Who would rather fight and smoke than quit)

Mix a little bit of dried rosemary and a little bit of dried lavender with an ounce of red clover tops and an ounce of colts foot. Crumble this dried mixture as fine as you desire it. Now roll your own cigarette. Use more rosemary and lavender if the aroma is important to you. If the real tobacco feel is what is important then add some more clover tops and colts foot. Now smoke to your hearts content, fight if you like, cause you don't have to switch.

FOR BAD COUGHS AND TERRIBLE COLDS

Glycerine-Lemon Cough Syrup

Boil one whole lemon in a pot of water for about 10 minutes. Now squeeze out this juice and add 2 tablespoons of glycerine and 2 tablespoons of honey. Take a teaspoonful of this whenever the cough persists or at intervals until you can feel an improvement in the condition of your cold.

FOR RELIEF OF SUNBURN

Simmer 3 tablespoons of comfrey root in a pint of water for 7 or 8 minutes (simmer in a covered pan). Now dab some of this solution over the area that is sunburned.

A QUICK GOOD LOTION FOR SUNBURNS

Two or three tablespoons of marshmallow and two or three tablespoons of comfrey root should be mixed together and crushed. Now, this mixture should be heated slowly over a low flame with a cup of wine and a cup of olive oil for a half an hour. Before you apply this mixture to your skin, let cool and then strain it.

IF YOU HAVE BEEN ZAPPED OF ALL OF YOUR ENERGY

Mix 2 tablespoons of vinegar and 2 teaspoons of honey in a cup of water. Drink this every day for a week. You will feel like the Energizer himself.

FOR SORE FEET

A Good Foot Bath:

Add a few drops of lavender oil to your bath water. Make sure the water is warm. This gives quick relief.

A GOOD DANDRUFF REMOVER

Slowly boil two or three tablespoons of dried rosemary in a pint of water for about 2 hours. (Steep slowly)

CURES FOR SIMPLE NERVOUS TENSION

Mix lemon juice and water together. Drink it slowly. Its relaxing. Eat a salad every day. Make sure that it is chucked full of onions and garlic. Onions and garlic both contain what it takes to relax you. This works and it certainly cost less than a valium.

FOR A SICK LIVER

Cure Number One: Mix the juices of beets, celery and carrots together. (One cup each) Drink this every day. (At least three cups).

Cure Number Two: Grate a fresh small horseradish and mix it with a glass of warm milk. Let this mixture stand for 8 or 12 minutes. Strain it and drink slowly. This concoction creates a feeling of good will.

WHEN YOU'RE UPSET AND A BIT NERVOUS

Mix salt and warm water together. Make sure that the salt dissolves. Now let someone give you a gentle rub down with this mixture.



Mrs. Christine Spivey

SPIVEY'S NATURAL REMEDIES

CONSTIPATION CURES

Cure Number One: Shred a head of raw cabbage. Now put a little bit of salt on it. Blenderize this shredded cabbage. (It was not that easy for Grandma Zula.) This works as an excellent laxative if taken in the morning. Try this! You will never use Correctol again.

Cure Number Two: Boil 2 cups of fresh water. Squeeze the juice from a couple of lemons and add to this water. You must sip this very slowly. Hint: You should do this on an empty stomach. Grandma Pharisee swore that this con-coction provided swift gentle relief.

TO EASE THE PAINS OF ARTHRITIS

Cure Number One: Go out into the woods early in the evening and gather a medium size bag full of pine needles. Just before you take your bath put all of these needles into the tub. Now jump in and soak yourself for 25 or 30 minutes.

Cure Number Two: Combine three tablespoons of good olive oil with one table spoon of sulphuric acid. Now put this in a jar. Close the jar tightly and let this set overnight. (Do not disturb it.) Now you may brush this on any area that needs it. But use a gauze bandage as a cover.

LEMONS

LEMONS

LEMONS

Take Three Sisters . . .

AND

Take Three Lemons . . .

AND

Here's How 1 Grandma . . .

taught them . . .

LEMON USAGE

*for medicinal and
household purposes.*

**By — Florine Jones
Margie Dawkins
Survada (Gip) Hicks**

LEMONS: Useful in treating asthma, colds, sore throat, heart burn, fevers, rheumatism, and liver complaints.

- A. To relieve *Asthma* take a tablespoon of lemon juice one hour before each meal.
- B. For a *sore throat* dilute lemon juice with water and gargle frequently.
- C. A teaspoon of lemon juice in a half glass of water relieves *heart burn*.
- D. For *rheumatism*, one or two ounces of lemon juice diluted, should be taken three times a day, one hour before meals, and at bed time.
- E. A slice of lemon bound over a corn overnight will greatly relieve the pain.
- F. A slice of lemon put on a sore, or boil will bring the pus to the surface where it can be removed.
- G. For *liver ailment*, the juice of a lemon should be taken in a glass of water one hour before breakfast everyday.

HOUSEHOLD USES OF LEMONS

1. Slices of lemons rubbed on the hands will *remove the odor* of fish or onions.
2. *To bleach linen materials:* Moisten with lemon juice and spread in the sun.
3. *To remove fruit stains*, ink stains or iron rust; rub the stain well with lemon juice. Cover with salt, and put in the sun. For stubborn stains this process will have to be repeated several times.

COSMETICS

"Straight From Our Kitchen To Yours"

The art of making homemade cosmetics has been a family tradition for years in our families. Even though homemade cosmetics takes a bit of time to prepare, they do save you money and offers one the freedom of experimenting with different ingredients to find the one that best suits individual tastes. But foremost, you know that all of the ingredients are fresh and natural.

REMINDER: natural cosmetics will generally spoil quickly, so only prepare what is being used at the present time.

RECIPES

Facial Cleaner—By Rita Ballentine

Ingredients

Pulp from half lemon

2 Tablespoons of yogurt or buttermilk

2 Tablespoons corn meal

Directions

Squeeze the juice from half a lemon. Don't throw this juice away. Reserve for some other use. Now remove the pulp. Place the pulp on a window sill until completely dried. (A day or so), now mix 2 tablespoons of yogurt or buttermilk with the dried pulp. Add the corn meal. You should now have a thick paste mixture. Rub the mixture over your face for 3 or 4 minutes. Now wash your face with a damp cloth. For good results use at least (4) times a week.

NOTE: Because lemons have varying amounts of juice individuals may use their disgression (mother wit) about making this recipe. It is the corn meal and the pulp that really makes the difference. Make your recipe for any amount, but include the corn meal and the lemon pulp. Grandma Zettie used this religiously and who had a more shining complexion than Ma Zettie.

Abbie's Best Cure for Tired Eyes—

By Aquanetta Hicks

Directions

Steep one cup of chamomile tea for about 5 minutes. Add an ice cube to this tea. Now bathe your eyes in this tea solution.

Doing it Abby's Way—By Acquanetta Hicks

For a soothing, stimulating, healing, aromatic bath, add herbs to your bath water.

A. Camomile is soothing and cleansing.

B. Comfrey rejuvenates tired feet.

C. Lovages acts as a deodorant.

D. Lady's mantle is helpful for skin irritation.

E. Lavender Mint provides great Aromas.

Here's how; tie a muslin bag of mixed dried herbs to the tap as the bathtub is being filled.

Milk and Fruit Masque—By Abby Hicks

Ingredients

Powdered milk

Anyone of the following: ½ ripe banana

½ fresh peach

1 whole apricot

Directions

Mix enough of powdered milk with anyone of the following to make a paste: ½ ripe banana, or ½ fresh peach, or 1 whole apricot. Apply this mixture to your face. Leave it on for a few minutes, now rinse your face with warm water. (Wonderful results).

How We Wake Up a Sagging Face—By Janet Allen

Ingredients

Few pinches of alum

Few tablespoons of witch hazel

Directions

Mix a few pinches of alum with a few tablespoons of witch hazel. Now take this mixture and with enough water fill an ice tray full. let this mixture freeze. When ever you want a quick refreshing facial pick me up—rub your entire face with one of these ice cubes. This will give your complexion a firmer, fresher texture and soften the appearance of wrinkles.

How Abby Cares for Blemished Skin—

By Aquanetta Hicks

Directions

Add 3 tablespoons pulverized almonds to ½ cup of yogurt. Now massage into your face. Rinse with cool water.

For all types of skin
A Honey & Almond Scrub

Use half a small jar of cold cream as a base. Add one teaspoon of honey to this cream. Place a few slivered almonds in a a blender. Now blend them in the blender until they are as fine as freshly ground pepper. Now mix this with the cold cream. Massage into skin with fingertips. For super cleansing massage scrub into skin with a brush for 4 or 5 minutes. Rinse with cool water.

Formula for a Peaches & Cream Complexion—
By Rita Ballentine

Ingredients
Peach & Cream

Directions
Blend a ripe peach and a little bit of heavy cream together. (Enough to make a soft cream.) Massage this into your skin daily. Your skin will soon look like mine if you do it diligently.

Esther's Tutti Frutti Facial Rinse—
By Esther Dunnegan

Ingredients
½ cup yogurt—lemon or peach
2 teaspoon lime or lemon juice
1 teaspoon grapefruit mix
Club soda

Directions
Mix ½ cup of yogurt and the lemon or lime juice and the grapefruit juice. Using finger tips, massage this mixture into skin, leave on face for 10 minutes or more. Now rinse face with cold club soda. Tingling but oh so refreshing—results are great.

Blue's Own Facial Mask (For Dry Skin)—
By Elizabeth Green

Ingredients
2 tablespoons powdered milk
2 Stiffly beaten egg whites
2 egg yolks
2 teaspoons honey

Directions
Mix the powdered milk with the egg whites. Now mix in the egg yolks and the honey. Apply this mixture on your face. Leave on for at least 6 to 8 or 9 minutes. Rinse face with warm water.

Zula's Oily Skin Care—By Zula Mills

Ingredients
Salt
buttermilk

Directions
Mix enough salt with a cup of buttermilk to make a grainy scrub. Wash your face with this every morning. After the first week, the results are spectacular—but only if you do this three (3) or four (4) minutes every day. Cleaners were unheard of in Zula's day.

For Wrinkles (Almond Oil)—By Delores Scott

Directions
Melt 1 tablespoon of Lanolin with 2 teaspoons of sweet almond oil in a double broiler. Now add 2 teaspoons water. After this mixture has cooled add two teaspoons of cod liver oil. Terrific! Teriffic!

For Flaky Skin—By Delores Scott & Ada Mills

Directions
Steep a bag of Papaya Mint Tea in a half cup of boiling water and apply with a face cloth while hot. Now splash cold water on your face to rinse it. Being a New Yorker Ada prefers using a fresh Papaya. She smooths the pulp of a fresh papaya over her face then commences to rinse her face after a five minute wait. A bit more expensive, but very refreshing.

CURES FOR . . .

By Rev. And Mrs. N. E. Mayo

DIARRHEA: Boil some willow roots and make a mild tea from the juice. Drink profusely for a couple of hours. Results are certainly sure to come your way.

SEVERE BURNS: Mix linseed oil and chamberlie. Apply directly to burns. A guaranteed scar remover. And what is chamberlie? Well, it's what we out every morning after being in the house all night with the out house, you guessed it, "Outside".

TEETHING BABIES: Cut Jerusalem roots (Jerusalem artichoke) into 9 small pieces and string around the baby's neck. Let baby wear during teething period. (No trouble from baby). We had virtually none from our girls.

MUMPS: Take bone marrow from the jaw of a hog and rub on affected area.

FOR STINGS: Mix a dirt dobbers nest with vinegar and apply to the sting.

FOR SWELLING, INSECT BITES, & AFTER SHAVE LOTION: Place a block of camphor gum in a pint of whiskey. Let set for a few days. Rub on affected areas.

POISON IVY: Mix sweet milk and baking soda and rub on affected ara.

CHEST COLDS: Mix one teaspoon homemade lard, 3 teaspoons of kerosene, and 3 drops of turpentine. Rub on chest (and wait for relief.)

WORMS: Mix tobacco seeds and molasses. Eat a little now and then. Helps tremendously.

LAXATIVE: Boil the roots of pudge grass and make a mild tea. Drink! Drink! Your constipation cure is here.

COLIC & COLDS: Drink a little bit of catnip tea.

INDIGESTION: Chew on a piece of dried flag roots.

SWELLING of the JOINTS: Rub the aching joints with pissel grease nightly. (Pissel grease is made by baking the genitals of a hog, cool, then bottle.)

BARBEE'S BELIEFS

A fever patient can be made cool and comfortable by frequent sponging off with soda water.

The best time to bathe is just just before going to bed, as any danger of taking cold is thus avoided; and the complexion is improved by keeping warm for several hours after leaving the bath.

A cupful of strong coffee will remove the odor of onions from the breath.

A little soda water will relieve sick headache caused by indigestion.

Salt should be eaten with nuts to aid digestion.

Well-ventilated bedrooms will prevent morning headaches.

A bag of hot sand relieves neuralgia, warm borax water will remove dandruff.

It rests you, in sewing, to change your position frequently.

BARKS AND LEAVES

Most of our families used trees for several things: for building houses, for furnishing us with fuel for heating our homes, for preparing our foods and for keeping us healthy. Here are some remedies that we used to help us to keep healthy.

HOW TO USE THE BARK

For every ounce of bark, one pint of water is needed. The bark should be steeped in the water for ½ hour for a mild solution and 1 hour for a strong potion.

BARKS

- I. White Pine Bark: Excellent for coughs and for ridding the throat and lungs of phlegm.
- II. Slippery Elm, Red Elm, & Sweet Elm—(The Inner Bark). Makes an excellent tea. Give this to any person who has been hungry for a long period of time and needs to gradually get use to eating again.
- III. Walnut Bark: Excellent for running sores. Bathing them with the tea several times a day. An extra goodie: Boil the bark in a ½ cup of honey for a good sore throat remedy.
- IV. Maple Bark: Excellent for a tonic. Good for nervous tension.
- V. Hickory Bark (Inner Bark)—A very very good laxative excellent for washing sores. May be used as an enema. Very, very good—but be sure you know how to give an enema.
- VI. Cherry Bark: Excellent remedy for **A. Heart troubles**, **B. High Blood pressure**, **C. Voice conditioner for speakers & singers**.
- VII. Oak Bark: Good for ulcerated bladders and bloody urine.

HOW TO USE THE LEAVES

The leaves must be steeped for 10 minutes in a quart of water. You may double this for a stronger potion.

LEAVES

FIG TREE —

- A. Cut a teaspoon of leaves very fine. Boil in a hot cup of water. This makes an excellent gargling solution for hoarseness and sore throat. Excellent for bad breath.
- B. Cut up some figs. Place them in a quart of water. Simmer. Now place in a cloth and squeeze out all of the juice. Now add the juice of a few lemons and/or some honey. This syrup is excellent as a cough medicine.

FIG TEA — Made from leaves will:

- A. Remove spots from face or body. Rub tea solution on place 4 times per day.
- B. Ease earache pains if dropped in ear with dropper.

CHILDREN GAMES

Games for the Shilodean children were often created. Much time and imagination were put into playing. With a limited number of commercial toys often children could be found making their own. There was variety in these games. All were enjoyable and with just a little recall one can smile thinking about these good times.

HAND GAMES

Hand games are played with a pair of children. Several of these are played not only with the hands, but by touching various parts of the body (eyes, knees, heel) in combination with hand clasps.

PEAS PORRIDGE HOT

Peas porridge hot, peas porridge cold
Peas porridge in the hot nine days old
Some like it hot, some like it cold
Some like it in the pot nine days old.

A SAILOR WENT TO SEA

1. A sailor went to sea, sea, sea
To see what he could see, see, see
And all that he could see, see, see
Was the bottom of the deep blue sea, sea, sea
Repeat the top with the word chop
Ex; A sailor went to chop, chop, chop
Repeat number 1 with the word knee.
Repeat number 1 with the word tap.
Repeat number 1 with the word C-H-I-N-A.
Repeat number 1 with the word Chew wa cha wa.
A sailor went to sea, chop, knee, tap, C-H-I-N-A,
Chew wa cha wa.
To see what he could sea, chop, knee, tap, C-H-I-N-A,
Chew wa cha wa.
But all that he could sea, chop, knee, tap, C-H-I-N-A,
Chew wa cha wa.
Was the bottom of the deep blue sea, knee, tap, C-H-I-N-A,
Chew wa cha wa.

THE ITSY BITSY SPIDER

The itsy bitsy spider went up the spider web
Down came the rain and washed the spider off
Up came the sun and dried up all the rain
And the itsy, bitsy spider went up the web again.

MISS MARY MACK

Miss Mary Mack, mack, mack
All dressed in black, black, black
With silver buttons, buttons, buttons
all down her back, back, back
She asked her mother, mother, mother
For fifteen cents, cents, cents
To see an elephant, elephant, elephant
Jump a fence, fence, fence
He jumped so high, high, high
He touched the sky, sky, sky
He never came back, back, back
Till the fourth of July, ly, ly

GRANDMA

Grandma had a baby
If it's a girl, give it a curl
If it's a boy, give it a toy
If it's two twins give it two pins
Wrap it up in toilet paper send it down the elevator
First floor stop!
Second floor stop!
Third floor you better not stop
Or else you get a chop!

TWEETLE LEETA LEET

Tweetle leeta leet, Tweetle lee leet, Tweetle leeta leet,
Tweetle lee leet, tweet baby, tweet baby, your
breath stinks. Rockin and a rollin all day long, huffin
and a puffin and singing that song; all the little
birdies on on Jay Bird Street love to hear the rockin
robin go tweet tweet tweet. Rockin robin—tweet,
tweet, tweet. Rockin robin, tweet—tweet. Oh rockin
robin we know your gonna rock to night tweet-
Tweetle leet.

MRS. LUCY

Mrs. Lucy had a baby she named him tiny Tim
She put him in the bathtub to see if he could swim
He drank up all the water he ate up all the soap
He tried to eat the bathtub but it couldn't
fit down his throat
Mrs. Lucy called the doctor
Mrs. Lucy called the nurse
Mrs. Lucy called the lady with the alligator purse
In came the doctor
In came the nurse
in came the Lady with the alligator purse
Out went the doctor
Out went the nurse
Out went the lady with the alligator purse

PAT A CAKE

Pat a cake
Pat a cake
Bakers Man
Bake Me a Cake
As fast as you can
Roll it! Pat it!
Mark it with a "B"
And put in in the oven
for baby and me!!



contributed by Sherie Ballentine

CIRCLE GAMES

There are games that are played by a group holding hand in a circle. Generally one is chosen to be inside or skip around the outside.

"A Tiskit a Tasket"

A tiskit a tasket
A green and yellow basket
Wrote a letter to my fellow
and on the way I dropped it.
I dropped it, I dropped it
And on the way I dropped it

"Skip to the Lou"

Flies in the buttermilk—shoo fly shoo
Flies in the buttermilk—shoo fly shoo
Flies in the buttermilk—shoo fly shoo
Skip to the lou my darling

"Little Sallie Walker"

Little Sallie Walker
Sitting in a saucer
Weeping and a crying over some ole man
Why don't you rise sister Sally
Dry your weeping eyes
Rub your rosy cheeks
Put your hands on your hip and let your backbone
slip
Shake to the east, Shake it to the west
Shake it to the very one that you love the best.

"Mulberry Bush"

Here we go round the Mulberry Bush
The Mulberry Bush, the Mulberry Bush
Here we go round the Mulberry Bush
So early in the morning.

JUMPING ROPE

To play this game: two children each holding the ends of a rope. Stand so that the rope barely touches the ground in the middle. They may turn the rope just as fast as the skipper can skip. If the rope is a fairly large one, two can skip at the same time.

ROPE SKIPPING RHYMES

Teacher, teacher made a mistake
She sat down on a chocolate cake!
The cake was soft,
The teacher fell off

Cinderella, dressed in yellow
Ran up stairs to kiss her fellow
Made a mistake and kissed a snake
How many doctors would it take?
1 - 2 - 3 - 4 - 5 - etc.

Charlie chaplin sat on a pin
How many inches did it go in
1 - 2 - 3 - 4 - 5 - etc.

Mother, mother, I am sick
Send for the doctor, quick, quick, quick
How many days will I live
1 - 2 - 3 - 4 - 5 - etc.

TAG

Tag is a game that requires no equipment. It can be played anywhere. Here's how to start the game: One person is chosen to be **IT** The person chosen to be **IT** tries to tag someone who then becomes **IT** in her place or join the chase until everyone is caught.

Vacation—Shadow tag: Player tags other players by jumping on their shadow.

TOUCH WOOD

All of the children must touch something that is wood (except one). They must keep running from one wooden thing to another. The one left out, runs after them and the first one that he catches not touching wood must take his place.

All time favorites include

- Leap frog
- London Bridges
- Whip-Whip
- Hide 'n Seek
- See Saw

DODGE BALL

Two teams of people are necessary to play this game. One team makes a circle while the others get inside the circle. Any one inside the circle that is hit by the ball is out. The last person to get out is the winner of the game.

MARBLES

Draw a large circle and place some marbles in it. The marbles must be spaced evenly apart. Each player must take turns trying to knock the marbles out of the ring. Player must take first shot from beginning of the circle. Each player shoots until he fails to knock a marble out of the circle. To win you must knock out more marbles than the other players. Winner takes all!!! So when ever we are to hear the line "Let's Knuckle Down" we're ready to play a serious game of marbles.

JACKS

We played the game of jacks like this:
First find 5 round rocks. You must have a rubber ball. Each time that you throw the ball you must reach down and pick up one rock while the ball is in the air. You must catch the ball before it touches the ground (or playing surface) a second time.

Start by picking up one rock. Then, two rocks. Then 3 rocks until you have picked up all five rocks at one time.

BLOWING BUBBLES

Nearly all of us at one time or another indulged in Bubble Blowing. Here's How!!

1 Part liquid detergent
3 Parts water
Now stir in gently
or dissolve
2 tablespoons glycerine
2 tablespoons soft soap
Now place in a pint of water

FOR THE YOUNG AT

HEART

As children we sought delight in describing and expressing our feelings in rhymes, taunts and riddles. "For the Young at Heart" is a compilation of some of our favorites.

FOR THE YOUNG AT HEART

A rooster crowed in Morrisville.
He was heard in Spain.
The way I love you Darling,
Is a dirty shame.

Paul Green

I love you vip
I love you vop
I love better than a pig loves slop
Julia Dunnegan Chavis

I used to be a little girl
playing in the sand,
Now I'm a great big girl,
All I need's a man.

Esther Dunnegan

Crackers is crackers,
Cheese is cheese,
What is kiss
Without a squeeze?

Margie Dawkins

Cary is a knock out
Morrisville is a pain
The way I love you honey
Will make a bulldog break his chain.

Ethel Pennington

Peaches in the summertime
Apples in the fall
I've been loving you honey
Ever since I learned to crawl.

Shirley Chavis

Here I stand on two little chips
Come and kiss my sweet little lips

Sugar is sweet
Butter is greasy
I love you
So don't be uneasy

*Delores Scott
Ada Faye Mills*

The roads are long and muddy
The sea is wide and deep
I think of you my darling
Ten thousand times a week

Ada Mills

Red and yellow
Catch a fellow
Black and white
Hold him tight

Annie Jackson

Roses on my shoulder
Slippers on my feet
I'm my Daddy's Darling Baby
Don't you think I'm sweet?

Ruby and Nathaniel Mayo

Matthew, Mark, Luke and John
Stole a pig and away they run
The pig got loose and they stole a goose
And they all got thrown in the calaboose.

A soul cake a soul cake
Please good mistress a soul cake
One for Peter and one for Paul
And one for the Lord who made us all

William Page Green

An apple, a pear, a plum or a cherry
Any good thing will make us merry

Brown eye beauty, do your mammy's duty!
Black eye, pick a pie, run around and tell a lie!
Grey eye, greedy gut, eat the whole world up!

Beauty is skin deep
Ugly's to the bone
Beauty fades away
Ugly holds its own

Douglas Dunnigan

Little birdie in the sky
Why'd you do that in my eye?
It didn't hurt and I didn't cry
But thank the Lord in Heaven that cows don't fly!

*Nathanette Mayo
Mary Branch
Carolyn Pearson
Esther Dummeagan*

Where was Moses when the lights went out?
Down in the cellar with his shirttail out!

*Michael Dunnigan
James Dunnigan*

It chose to be her washing day
The clothes were drying fine.
a storm came rubbing through the line
And sot 'em to flying
I saw dresses and pettycoats
Go riding off like witches.
Oh I wept, I bitterly wept
I lost my Sunday britches.

Ruby Mayo

TAUNTS

Run, Fatty run, run for your life!
Here comes skinny with a butcher's knife!

Kim Scott

Liar, liar, your pants are on fire.
Your nose as long as a telephone wire.

Tracy Gilmoore

When someone called us a bad name we would tell
him:

It takes one to know one!

Or we would yell at that person and say:

Don't call me by your family name!

Kelly Gilmoore

RIDDLES

1. What loves a dog and rides on his back,
Travels for miles and leaves not a track?
2. The greater it is the less it can be seen.
3. It decreases and increases yet no one can see it.
It is not a fire but it can be quenched.
4. I went to the garden to get it.
I came to the house and cried with it.
5. If a woman has ten apples and eight children,
how can she equally divide the apples and give each
child the same amount.?
6. I went down to my whirly whickam wham
I saw Tom stick um stam
I called Bub bick um bam
To run Tom stick um stam
Out of my whirly whickam wham

What was it?

Answers:

1. A flea
2. Darkness
3. Thirst
4. Onion
5. Make apple sauce
6. The dog was called to run the pig out of the watermelon patch

"Sixty Years of Predicting the Weather"



Mr. John Watson Burroughs

WEATHER

The forefathers of Shiloh lived by the calendar and always watched the weather closely. They could foretell the weather days and weeks in advance. Many seasonal songs and sayings have long been enjoyed and remembered by their posterity.

Ways and Means of telling the weather

1. If a chicken rolls in the sand, rain is close on hand.
2. If bees stay at home, rain will soon come. If they fly away, fine will be the day.
3. If onion skins are very thin, a mild winter will come in. Onion skins that are thick and tough mean the coming winter will be cold and rough.
4. If a rooster crows when he goes to bed, he'll get up with rain on his head.
5. When dew is on the grass, rain will never come to pass.
6. Calm weather in June sets corn in tune.
7. When sea birds fly to land, a storm is at hand.
8. When the wind is in the East, tis neither good for animal or beast.
When the wind is in the North, the skillful fisher goes not forth.
When the wind is in the South, it blows the bait in the fish's mouth.
When the wind is in the West, then tis at the very best.
9. If there is a ring around the moon count the stars in that ring to tell you how many days before falling weather (either rain or snow).
10. The South wind brings wet weather
The North wind brings wet and cold together
The West wind brings us rain
The East wind blows it back again
11. When clouds appear like rocks and towers,
the earth's refreshed by frequent showers.
12. A shiny shower won't last half an hour.
13. If the oak is out before the ash, then we will only have a splash.
If the ash is out before the oak, then we will surely have a soak.
14. When the peacock proudly calls, look for squalls.
15. Crow on the fence
Rain will go like it has some sense
Crow on the ground
Rain will come down

16. If there is thunders and lightening in the north it will rain within twenty four hours.
17. If the corn on your foot hurts it will rain.
18. Rain before seven. Stop before eleven.
19. If you hear a hoot owl during the day, it will rain within three days.
20. If snow sticks to treet, it won't stay.
If it does not stick to trees, it will stay.
21. Small powdery dry flakes is a true sign of a long snow storm.

We will have bad weather if:

1. Squirrels begin gathering nuts early.
2. Squirrels tails grow bushy.
3. Birds eat up berries early.
4. The Wooly worms with their heavy coats can be seen crawling around.
5. If butterflies migrate, winter will come early.
6. Blackberry blooms are especially heavy.
7. The bark on trees is very thick.
8. Tree bark is heaviest on the north side.
9. Pine cones open early.
10. A late frost in spring means a bad weather.

"JOHN WATSON'S BEST"

Proverbs:

A swarm of bees in May is worth a load of hay.
A swarm of bees in June is worth a silver spoon.
A swarm of bees in July is not worth a fly.

August brings the sheaves of corn. Then the harvest home is born.

Plant a pumpkin seed in May and they will run away.

Plant a pumpkin seed in June and they will come very soon.

If you plant a turnip of the 25th of July, you will have turnips wet or dry.

September warm weather brings the fruit.
Sportsmen then begin to shoot.

Ice in November to walk a duck. The winter will be all rain and muck.

A Bird's Eye View of the Mayo, Barbee & Green Family Tree

Welcome to another family reunion. The first reunions were held by the Mayos. Our families became so large and included so many people that we decided to name it The Mayo, Barbee and Green Family Reunion, thus making it a community-wide annual affair.

If you are trying to find yourself on the family tree, or wondering just where is your branch, let this guide be a starter.

Children	Mayo & Green	# of offspring	Spouses	Barbees	# of offspring
Emma	B. Harris	2	Harrison Barbee		
Cora	Ruffin Holland	8	Wm Henry Barbee	Lillar Lou Mills	2
Verlie			Zettie Mayo	Luther Mayo	2
(Ned)	Sally Green	4	Zola Barbee Jones	William F. Jones	
Charlie	Millie Page		Staley Barbee	Mattie Garfield	
Survada	Doffus Green	9		Barbee	7
Veola	Alex Weaver	7	Levy Barbee	Mattie Garfield	
Iola	James Tapp	5		Barbee	7
Igollia	James Hester	1	Ester Barbee	Nory Barbee	5
Pearl			Sara Lea	Harry Lea	4
(Sis)	James Bell	3	Estelle Williamson	George Williamson	2
Walter	Louise Markham		Naomi Turner		
	Willa Bullock		Barbee	William Turner	
Luther	Zettie Barbee		Ezra Dee Barbee	Annie Tuck	
James					
(Bun)					

Scenes from the Family

Reunion '82



Shilodean

Memorabilia



Shilodean

Memorabilia



Family Favorites

Many times throughout the year our families come together. Among them those are:

1. The Family Reunion
2. The Church Homecoming & Anniversary
3. Christmas
4. Easter
5. Independence Day
6. Thanksgiving
7. Wakes

We're giving you our best regards for these occasions.

FRIED TOMATOES

Directions

Cut tomatoes into thin slices, dry the slices carefully with a towel and dust with salt and pepper. Beat an egg until it is light. Dip each slice in this mixture and then in bread crumbs. Put 2 or 3 tablespoons of grease in a frying pan. When very hot cover the bottom of the pan with the slices of tomatoes. Fry brown on one side then turn and brown the other. Take them up carefully and place on a heated dish.

FRIED CUCUMBERS

Directions

Peel the cucumbers, cut them in slices and season with salt and pepper. Dip them first in an egg batter then in bread crumbs. Put 2 tablespoons of lard into a frying pan. When hot, put in a few slices of the cucumbers. When brown and crisp on one side, turn and brown the other. Take out carefully, drain and serve very hot.

LYONNAISE POTATOES

Ingredients

7 or 8 boiled potatoes	butter
salt	onion
pepper	minced parsley (optional)

Directions

Slice the cold boiled potatoes. Dice them in small squares. Heat some butter in a frying pan. Fry one finely chopped onion in the butter. Fry the onion for about three minutes or until it begins to change colors and look yellow. Put in potatoes, sprinkle with salt and pepper, stir well and cook about 5 minutes. Make sure that you do not bread the potatoes. Be sure to drain the potatoes by placing them on a paper towel. Serve very hot—the hotter the better.

RICE SALAD WITH FRESH MUSHROOMS

Ingredients

(1) 7oz package instant rice	1 cup chopped celery
5 chicken bouillon cubes	½ lb. fresh mushroom, sliced
1 cup chopped onion	1 4oz. jar diced pimento
1 cup chopped green pepper	1 8oz. bottle creamy Italian dressing

Directions

Cook rice according to package directions, except omit salt and add bouillon cubes. Cool. Combine rice and remaining ingredients. Stir well. Chill thoroughly. Yield 8 to 10 servings.

STIR FRIED PORK TENDERLOIN WITH VEGETABLES

Ingredients

1 pork tenderloin	salad oil
3 tbsp. dry or cooking sherry	½ bunch broccoli, cut into bite size pieces
2½ tsp. cornstarch	1 carrot, thinly sliced
¼ tsp. sugar	½ lb. mushroom, sliced
¼ tsp. minced fresh ginger or ⅛ tsp. ground ginger	¼ tsp. salt
2 tbsp. water	

Directions

30 minutes before serving, with knife held in slanting position, almost parallel to cutting surface, cut pork loins crosswise into ⅛ inch thick slice. In medium bowl, mix pork with next 5 ingredients. In 12 inch skillet over high heat, in 3 tbsp. hot salad oil, cook broccoli, mushrooms, carrot and salt; stirring quickly and frequently until vegetables are coated with oil. Add water and stir fry until vegetables are tender crisp. Spoon vegetables on to a warm platter; keep warm. In same skillet over high heat, in 2 more tbsp. hot salad oil, cook pork mixture until pork loses its pink color. About 2 to 3 minutes. Stirring quickly and frequently. Return vegetables to skillet and stir fry until heated through. Makes 3 servings.

BARBECUED SHORT RIBS

Ingredients

3 lb. beef short ribs	1½ cup sliced celery
1 med onion, chopped	2 tbsp. sugar
2 tbsp. fat	2 tsp. salt
½ cup water	3 tblsp. worcestershire sauce
¼ cup vinegar	1 tsp. prepared mustard
1 cup ketchup	

Directions

Cut short ribs into serving pieces. Brown with onion in hot fat. Add remaining ingredients. Cover and bake in moderate oven (350°) until tender or cook over very low heat for 1½ to 2 hours.

SWISS STEAK

Ingredients

2 lb. beef, 1 inch thick
1/3 cup flour
salt and pepper to taste
2 cups cooked or canned tomatoes

Directions

Season meat with salt and pepper. Sprinkle with flour. Pounding helps to make meat tender. Cut meat into serving pieces and brown in fat. Add tomatoe pieces. Cover and simmer gently until tender, 2 to 2½ hours. Serves 6.

Variation: Brown gravy: use water instead of tomatoes. When done remove meat. Add water if needed to make 2 cups of liquid and if necessary, thicken with flour blended with cold water. With onion gravy: Add 2½ cups thinly sliced onions to swiss staek with brown gravy during last ½ hour of cooking.

TOMATO BEEF STEW

Ingredients

2 tbsp. flour
2 tsp. salt
¼ tsp. pepper
2 lb. beef, cubed
2 tbsp. shortening
3 cups water
1 can (1¼ cups) condensed tomato soup
6 small onions
6 small carrots
3 potatoes, quartered

Directions

Combine flour, salt and pepper. Roll meat in this mixture. Brown meat in shortening in a heavy saucepan. Add water, cover and simmer 1½ hours, stirring occassionally. Add soup onions, carrots, and potatoes; cook until vegetables are tender. About ½ hour.

KATIE'S SUNDAY CORN CAKES

Ingredients

1 cup corn meal
¼ cup flour
1 tbsp. baking powder
¼ tsp. salt
water
⅛ tsp. pepper
1 sm onion (chopped fine)
1 egg
1 6oz. can of evaporated milk

Directions

Mix dry ingredients in a bowl (ahead of time). When ready to fry corn cakes add onion, egg, milk and just enough water to make a thick batter. Mix until blended. Drop batter by ¼ cup measure into hot fat in skillet; fry until golden brown, turning one time. Drain on paper towels, turning once. Makes about 8 cakes. Serve hot with fish and other accompaniments such as lemon wedges, tartar sauce or catsup.

GRANDMA ZETTIE'S POTATO CAKES

Ingredients

2 cups mashed potatoes
¼ cup shredded cheese
1 whole egg, slightly beaten
¼ cup dry bread crumbs
1 tsp. minced onion
½ tsp. salt
¼ tsp. chili powder
vegetable oil or shortening
1 egg yolk, slightly beaten

Directions

Combine mashed potatoes, cheese, egg yolk, bread crumbs, onions, salt and chili powder. Mix well until blended. Pour oil into medium sized skillet to a depth of ⅛ inch. Heat oil over moderate heat. Drop mashed potato mixture by rounded teaspoonfuls into the hot oil. Flatten slightly with a spatula. Cook over moderate heat 3 to 5 minutes on each side, until cakes are lightly brown. Yields 10 to 12 cakes.

TOMATO SUPER SUPPER DISH

Ingredients

¼ cup soft butter or margarine
6 slices bread, toasted
2½ cups shredded american cheese
3 eggs slightly beaten
2 cans (2½ cups) condensed tomato soup
¼ tsp. salt
¼ tsp. dry mustard

Directions

Spread butter on toasted bread, cut each slice into 6 squares. Grease a 2 qt. baking dish, place it in alternate layers of toast squares and cheese, ending with a top layer of cheese. Combine egg, soup, salt and mustard; pour over bread cheese layer. Bake in slow oven (325°) about 1 hour. Garnish with border of finely chopped green pepper and sprigs of parsley. Serve piping hot as a hearty luncheon or supper dish.

BAKED MACARONI AND CHEESE

By Carolyn Pearson

Ingredients

1 cup elbow or broken length of macaroni
1½ tbsp. butter
1½ tbsp. flour
1 cup milk
½ tsp. salt
dash of pepper
1 cup grated american cheese, ¼ lb.
½ cup dry bread crumbs

Directions

Cook macaroni in boiled salted water until tender. Drain and rinse with cold water. Melt butter. Blend in flour, slowly add milk and cook until smooth and thickened stirring constantly. Add salt, pepper and 2/3 cup cheese. Stir gently until cheese blends. Put macaroni in greased casserole. Pour cheese sauce over it. Sprinkle with remaining cheese and the crumbs. Bake in moderate oven at 350° for about 30 minutes.

LILLIE HORTON'S BEST FRIED FISH

Ingredients

½ lb. fish fillets or 2 small pan fish per person
salt and pepper

corn meal
oil for frying — about 1 inch in a skillet

Directions

Sprinkle fish with salt and pepper; then coat with corn meal. Fry quickly in hot oil in skillet until golden brown and fish flakes easily with fork. Turn fish only once with spatula. Remove fish to paper towels. Keep them warm until served.

ILLA'S BEST RICE

Ingredients

1 cup raw rice (uncooked)
5 tbsp. butter or margarine
3½ cups chicken broth

3 medium onions
1 sweet red pepper or green pepper

Directions

Melt 2 tablespoons butter in pan. Put in the rice and heat until golden brown. Add 1 cup chicken broth. Bring to boil, then lower heat. Cover and cook for 15 minutes or until the liquid has been absorbed. Now add the remainder of the chicken broth and cook covered until the liquid has been absorbed. Peel and chop the onions. Wash and dice pepper. Melt 3 tbsp. butter in another small pan. Cook the onions and pepper until brown and glossy. Combine with cooked hot rice and serve. Makes 4 servings.

MEAT LOAF FIT FOR A KING AND QUEEN

By Ethel Pennington

Ingredients

1 lb. ground beef
2 eggs
1/3 cup ground sausage
1 cup catsup
1 cup milk

1 cup bread crumbs
1/3 cup onions
1/3 cup green pepper
1½ tsp. salt
¼ tsp. black pepper

Directions

Combine the ground beef, sausage, bread crumbs with eggs. Add onions, green pepper, salt and black pepper. To this mixture add remaining ingredients. Mix thoroughly. Put in a loaf pan. Bake at 350° for 1 hour.

APPLE NUT DESSERT

Ingredients

1 c. sugar
1 tsp. baking powder
½ c. nut meats
1 c. chopped apples

½ c. flour
1 egg
1 tsp. vanilla

Mix flour, sugar, baking powder. Stir in beaten egg, vanilla and nut, then mix in apples. Pour into a well buttered pie plate. Bake 30 minutes at 350 degrees.

LENA'S FAVORITE CASSEROLE

Ingredients

12 slices bacon, diced
2 lbs. ground beef
1 medium onion, chopped
2 (5oz.) packages noodles cooked and drained

2 (10½ oz.) cans of mushroom soup undiluted
1 (1lb.) can of English peas, drained
1 cup buttered cracker crumbs
1½ cup shredded sharp cheese
2 (10½ oz.) cans cream of tomatoe soup, undiluted

Directions

Fry bacon, ground beef and onions until lightly browned. Drain off all excess fat. Mix noodles with beef mixture, soup and peas. Place in 2 3½ quart casseroles. Top with cracker crumbs that have been lightly sauteed in melted butter, and sprinkle cheese over all. Bake at 300° for 45 minutes. One casserole may be frozen for later use. Yields 8 servings.

FRESH FRIED COLLARDS

By Ethel Pennington

Ingredients

3-7 lbs. collards
½ tsp. salt

5 slices salted pork

Directions

Cut collards from stems. Wash leaves 3 - 5 times. Put in a large pot, boil for 30 minutes. Drain. While collards are boiling fry the 5 slices of salt pork until crisp. Place drained collards in grease. Add salt. While cooking down cut up collards. Allow to cook for approximately 5 minutes at medium temp. Remove from stove and serve.

MACARONI AND CHEESE

By Ethel Pennington

Ingredients

1 sm. box macaroni
½ tsp. salt
1 egg
dash of black pepper

1 cup American cheese
1 cup milk
½ cup bread crumbs
½ tsp. salt

Directions

Boil macaroni in water with ½ tsp. salt until tender. Rinse in warm water. To make the sauce: In a pan add grated cheese, milk, eggs, bread crumbs, salt and pepper. Cook on low until the sauce thickens. Put macaroni in casserole bowl; add sauce. Bake at 325° until browned.

QUICK AS A WINK BAKED BEANS

Ingredients

1 can pork and beans (16 oz.)
½ cup chopped onions
1½ tsp. dry mustard

2 tbsp. brown sugar
dash of clover
1/3 cup of catsup

Directions

Mix all of the above ingredients well in a 1½ quart casserole. Cover and bake in a preheated 350° oven for 30 minutes or until heated. Serves 4.

BEEF STEW

Ingredients

2 lbs. boneless stew beef
1½ tsp. salt
¾ cups water
4 medium potatoes
2½ cups frozen peas
1/3 cup all purpose flour
¼ tsp. pepper
2 medium onions, sliced
3 medium carrots, quartered
2 tbsp. cooking oil

Directions

Cut beef into 2 inch cubes. Combine flour, salt and pepper. Coat beef with this mixture. Brown meat thoroughly in hot oil in a heavy skillet. Sprinkle the remaining seasoned flour over meat. Stir mixture. Add the water and cover. Simmer until the meat is tender (about 3½ to 4 hours). Add onions, potatoes and carrots and let simmer for 20 minutes. Add peas. Simmer until all vegetables are tender. Stir occasionally.

HOME MADE SOUP (Ruby's Best)

Ingredients

1 lb. soup bone with meat
2 carrots, chopped
3 onions, chopped
½ cup chopped parsley
½ tsp. black pepper
1 cup canned corn
1½ lb. lean brisket, cut into cubes
3 stalks celery, chopped
1 (12 oz.) can of tomatoes
1½ tsp. salt
2 cups canned green lima beans
1 cup canned English peas

Directions

Put soup bone and cubed meat in a large kettle cover with water and bring to a boil. Add chopped celery, carrots and onions. Stir in tomatoes, parsley, salt and pepper. About 35 minutes before serving add lima beans, corn and peas; cook until heated through. Serve hot. Yields 8 servings.

APPLE BREAD

By Jocelyn Howerton

Ingredients

½ cup of shortening
2 eggs
1 tsp. salt
1 tsp. baking powder
2 tbsp. sour milk or buttermilk
1 cup sugar
2 cups all purpose flour
1 tsp. soda
1 tsp. vanilla extract
2 cups peeled diced apples

Directions

Cream shortening and sugar until fluffy. Add eggs and beat well. Combine flour, salt, soda and baking powder and add to creamed mixture. Blend well. Stir in vanilla, sour milk and apples. Put batter in a greased pan and bake at 350° for 1 hour.

COCONUT PIE

By Ethel Pennington

Ingredients

5 eggs
1 stick butter
1½ cup sugar
pinch of salt
¾ cups butter milk
1 (7oz.) can Angel Flaked coconut
2 tsp. vanilla flavor

Directions

Combine all ingredients, mix well. Pour into 2 unbaked pie crusts. Bake at 350° until done.

COFFEE CAKE

Ingredients

1½ cup of sugar
2 teaapoons baking powder
½ teaspoon salt
1 (8 oz.) carton peach flavored yogurt
½ cup vegetable oil
2 eggs
1 cup flaked coconut
1/3 cup sugar
1 teaspoon ground cinammon

Directions

Combine the first 7 ingredients; beat 3 minutes at medium speed with an electrical mixer. Pour into a greased and floured 9 inch square pan. Combine coconut, 1/3 cup of sugar and cinammon; sprinkle over top. Bake at 350 degrees for 40 minutes or until cake test done. Yields 9 servings.

APPLE PIE

Ingredients

6 apples sliced
1 stick butter
½ tsp. cinnamon
1 cup sugar
2 cups water

Directions

Roll crust and put one on the top and one on the bottom. Pour mixture in the pan and cover with top crust. Butter the top and bake at 350° for 30 minutes.

BREAD PUDDING

Ingredients

1 c. milk
1 tbsp. melted butter
2-3 slices crumbled bread
1/8 tap. ground nutmeg
¼ tsp. lemon peel
¼ c. sugar
1 egg, slightly beaten
¼ tsp. ground cinnamon
¼ c. seedless raisins

Combine all ingredients and pour into 2 custard cups. Set in a pan of water. Bake at 350 degrees for 40-50 minutes.

PERSIMMON PUDDING

Ingredients

1 cup persimmon pulp
1 cup sugar
1 cup milk
2 tablespoons butter
1 teaspoon of vanilla extract

1 cup all purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
¼ teaspoon soda

Directions

To prepare a cup of persimmon pulp, force soft, ripe skinned persimmon through a strainer. Mix together pulp, sugar, milk, butter and vanilla. Sift flour with baking powder, salt and soda. Add the persimmon mixture and stir until batter is smooth. Pour into buttered 1 quart mold which has a cover. Place covered mold in a steamer or large kettle with about three inches of boiling water. Cover kettle and steam 1 to 1¼ hours. It may be necessary to add more boiling water to keep up the level in the kettle. Unmold and serve with hard sauce. (Modern folks would call this whipped cream.) Yields 6 servings.

CORN PUDDING AT ITS BEST—

by Katie Lackey

Ingredients

3 eggs
1 (16 oz) can creamed corn
¾ cup of mild
1 tablespoon worcestershire sauce

1 tablespoon sugar
1 tbsp. flour
1 tbsp. minced onion
1 tbsp. chopped parsley
6 cheese flavored cracker

Directions

Preheat oven to 325°. Break eggs into a bowl and beat well. Mix in corn, milk, worcestershire sauce, and sugar. Add flour, onion, and parsley; and stir until well blended. Grease a medium sized casserole dish. Pour in the corn mixture. Crumble cracker and spread them on top. Bake for 1 hour. (Serves four)

POTATO SALAD

Ingredients

4 large white potatoes
½ onion
1 teaspoon salt
1 teaspoon mustard

5 eggs boiled
½ cup sweet pickles
¾ cup mayonnaise

Directons

Boil the potatoes until done, let cool, and boil the eggs. Cut the potatoes and eggs in small pieces, then mix all the remaining ingredients together. Put in the refrigerator until ready to serve. Yields 8 servings.

OCTAVIOUS' PUNCH

Ingredients

1 large can orange juice
1 large can grapefruit juice

2 tbsp. sugar
1 large orange slice, very thin

Directions

Mix ingredients together in large container. Serve on ice. 150 calories.

YELLOW CAKE

Ingredients

2 cups of flour
1 tsp. baking powder
2 large eggs
½ tsp. vanilla

1 1/3 cups sugar
½ cup Crisco
¼ cup milk

Directions

Mix all the ingredients together in a bowl until smooth. Pour in a 2 round layer pans and cook 25 to 30 minutes until done at 360°. 550 calories.

ETHEL APPLESAUCE

Directions

Wash, quarter and core 3 pounds of apples. Put apples in a large pan with ½ cup of water and bring to a boil. Reduce the heat and let simmer for 15 minutes; than add 2 cups sugar. Stir to keep from sticking. Serve cool or warm. Yields 8 servings. This is good for people on a diet—only 138 calories.

JOHN JACKSON'S FAVORITE SALMON POTATO CAKES

Ingredients

1 can pink salmon
1/3 cups chopped onions
2 tablespoons finely chopped green peppers
1 tablespoon margarine

1 egg
1 tablespoon lemon juice
1 teaspoon worcestershire sauce
1 cup mashed potatoes

Directions

Pre-heat oven to 400°F. Grease cook sheet and set aside. Flake salmon and set aside. In a small skillet saute onions and green pepper in margarine until tender (about 5 mintes). In a medium bowl combine egg, salt, lemon juice and worcestershire sauce. Beat with fork until blended. Stir in potatoes then salmon and sauted vegetables. Make patties. Bake for 30 minutes and serve with a cheese sauce.

TARTER SAUCE

Ingredients

raw yolks of egg
½ cup pure olive oil
3 tbsp. vinegar
1 tsp. mustard
¼ tsp. pepper

1 tsp. onion juice
1 tsp. chopped cucumber pickle
1 tbsp. chopped capers
1 tsp. sugar
1 tsp. salt

Directions

Mix all of the ingredients together. Add the chopped ingredients last. This sauce is very good for fried or boiled fish or any seafood.

CORN AND BUTTERBEANS

By Ethel Pennington

Ingredients

8 ears of corn, cut off the cob
1 pound of fresh butterbeans
1 cup of water
5 slices fat back meat
¼ teaspoon black pepper

Directions

Mix all ingredients together in your crockery pot. Cook for eight hours on high or ten hours on low. Serves eight.

POTATO PANCAKES "Tater Cakes"

Ingredients

5 big potatoes, peeled & grated	Pinch of salt
½ cup onions, grated	Pinch of nutmeg
2 eggs beaten	Dash of pepper
2 tablespoons flour	Shortening
	1 can applesauce chilled

Directions

Peel and grate potatoes. Drain the potatoes and pat them dry. Mix all the following ingredients in a large bowl. Heat ½ inch of oil or shortening in a heavy skillet. Heat oil slowly until hot but not smoking. Drop 2 tablespoons of potato mixture into the greased skillet. Fry for 3 or 4 minutes on each side or until brown. After cooking drain cakes on a paper towel and serve hot with applesauce. Yields 12 servings.

BISCUIT TOPPING

Ingredients

1 c. sifted enriched flour	1 tsp. baking powder
½ tsp. salt	4 tbsp. sugar, divided
¼ c. butter or margarine	¼ c. light cream
2 tsp. grated orange peel	

Directions

Mix and sift flour, baking powder, salt and 2 tablespoons sugar. Cut in butter or margarine; stir in cream with a fork. Pat out about 7 inch thick. Cut into 2½ inch circles. Cut each circle in half. Arrange around rim of baking dish; rounded rim sides in. Combine grated orange peel and remaining sugar; sprinkle on biscuits. Bake as directed.

SUMMERTIME PICNIC RELISH

Ingredients

1 c. chopped onion	2 tbsp. vinegar
1 c. chopped green pepper	1½ tsp. salt
2 tbsp. salad oil	½ tsp. sugar
4 firm med. tomatoes, peeled & chopped	¼ tsp. dry mustard
	⅛ tsp. pepper

Directions

In large skillet, cook and stir onion and green pepper in oil over medium heat until onion is tender. Stir in remaining ingredients; heat to boiling. Cool. Cover; refrigerate several days. Makes about 3 cups

APPLE COBBLER

Ingredients

2/3 to 1 c. sugar	1 tbsp. cornstarch
1 c. boiling water	3 c. thinly sliced apples
1 tbsp. butter or margarine	½ tsp. cinnamon

Directions

Combine sugar and cornstarch in saucepan. Stir in boiling water gradually. Bring to a boil. Boil 1 minute, stirring constantly. Add apples; simmer 5 minutes. Pour into shallow baking dish. Dot with butter. Sprinkle with cinnamon. Arrange biscuit topping around edge. Bake at 400 degrees for 30 minutes or until biscuits are brown and apples tender. Makes 6 servings.

RAISIN STUFFED APPLES

Ingredients

4 lg. baking apples	¼ c. brown sugar
½ c. seedless raisins	butter
½ c. water	

Directions

Core apples; pare strip from center or top of each. Mix brown sugar and raisins. Place about 2 tablespoons of raisin mixture in center of each apple; dot with butter. Place apples in large saucepan. Add water. Cover tightly. Bring to boil. Continue boiling gently 15 minutes, or until tender.

SAUSAGE FRIED POTATOES

Ingredients

3 or 4 big potatoes	1 pound pork link sausage
1 onion (large)	2½ tablespoons cooking oil
Salt and pepper	

Directions

Cut potatoes and onions into small pieces. Add salt and pepper—according to your taste. Cut pork links into small chunks. Heat the oil and add potatoes, onions, and sausage. Cook over low heat until potatoes and onions are tender. Pour off any accumulated grease.

COMPANY CASSEROLE

Ingredients

1½ ground beef 2 tbs. butter
1 tsp. salt & pepper ¼ tsp. garlic salt
dash red pepper 1 c. tomatoes
1 lg. chopped onion 1 c. tomato paste
1 c. cottage cheese 1 c. sour cream
¾ c. grated cheese 8 oz. medium noodles

Directions

Cook noodles and drain. Melt butter and add meat and cook until meat is no longer red. Add seasoning, tomatoes and tomato paste. Combine cottage cheese, sour cream, onion and noodles. Alternate meat with noodles mix. Top with grated cheese. Cook 350 degrees for 30 minutes.

CHICKEN CASSEROLE

Ingredients

2 c. cubed cooked chicken 2 c. cooked celery
½ c. slivered almonds 1 green pepper, chopped
2 tbs. chopped onion 1 tsp. salt, ½ tsp. pepper
2 tbs. lemon juice 1 c. mayonnaise
¼ c. light cream or evap. milk

Directions

Mix above and put in 1½ quart greased casserole. Cover thickly with crushed potato chips. Sprinkle with paprika. Bake at 350 degrees for 30 minutes.

DEVILED HAM AND OLIVE SPREAD

Ingredients

1 6¼ oz. can deviled ham ¼ tsp. dry mustard
½ c. ripe olives ⅛ c. mayonnaise
1 sm. onion, grated dash of cayenne pepper
¼ c. finely chopped dill pickle

Directions

Mix all ingredients until smooth. Chill. Makes 25 closed or 50 open sandwiches.

RAISIN PECAN CLUSTERS

Ingredients

½ cup molasses 2 tablespoons butter
½ cup light corn syrup 2 cups peanuts
1 teaspoon cider vinegar 1 cup seedless raisins

Directions

Combine molasses, corn syrup, and vinegar. Cook slowly, stirring occasionally at 250 degrees (or when a small quantity dropped into cold water forms firm balls). Remove from heat; add butter; mix well. Combine nuts and raisins; add to molasses mixture. Drop by teaspoon onto a greased baking sheet. If mixture begins to harden, reheat. Yields about 28 clusters.

CORN PUDDING AT ITS BEST—

by Katie Lackey

Ingredients

3 eggs 1 tablespoon flour
1 (16 oz) can creamed corn 1 tablespoon minced onion
¾ cup of milk 1 tablespoon chopped parsley
1 tablespoon worcestershire
1 tablespoon sugar 6 cheese flavored crackers

Directions

Preheat oven to 325°. Break eggs into bowl and beat well. Mix in corn, milk, worcestershire sauce, and sugar. Add flour, onion, and parsley; and stir until well blended. Grease a medium sized casserole dish. Pour in the corn mixture. Crumble cracker and spread them on top. Bake for 1 hour. (Serves four)

POTATO SALAD

Ingredients

4 large white potatoes 5 eggs boiled
½ onion ½ cup sweet pickles
1 teaspoon salt ¾ cup mayonnaise
1 teaspoon mustard

Directions

Boil the potatoes until done, let cool, and boil the eggs. Cut the potatoes and eggs in small pieces, then mix all the remaining ingredients together. Put in the refrigerator until ready to serve. Yields 8 servings.

BARBECUED BEEF SANDWICHES

Ingredients

1 lb. ground beef 1 tbs. vinegar
1 lg. onion, chopped 1 tsp. salt
2 tbs. sugar ¾ c. catsup
2 tbs. prepared mustard

Directions

Brown meat until crumbly, but not hard. Add other ingredients. Cover and simmer slowly for 30 minutes. Serve on toasted bun. Hungry teenagers always eat two.

HOE CAKES

Ingredients

2 cups enriched 1¼ cups boiling water
self-rising corn meal (about)

Directions

Measure corn meal into mixing bowl. Add enough water to make a stiff batter; beat well. Drop large scoops of batter onto greased and preheated skillet or griddle and flatten to ½-inch thickness. Bake over low heat until brown and crisp, turning once.

HUSHPUPIES

Ingredients

Fat for deep frying 1½ to 2 cups
2 cups enriched boiling water
self-rising corn meal 1 egg, beaten
½ cup finely chopped onion

Directions

Heat about 2 inches fat in fryer or large killet to 365°. Combine corn meal and onion in mixing bowl. Stir in 1½ cups water, mixing until well blended. Stir in egg. If necessary, add more water to make a thick batter. Drop by rounded tablespoonfuls into hot fat and fry until golden brown, 3 to 4 minutes, turning once. Drain thoroughly on absorbent paper.

APPLE CRISP

Ingredients

4 med. cooking apples, ½ c. dark corn syrup
pared, cored & thinly sliced ¼ c. hot water
¼ c. quick oatmeal ¼ c. margarine
¼ c. unsifted flour ½ c. firmly packed br. sugar
½ tsp. salt ¼ c. chopped pecans

Directions

Grease 8x8x2 inch baking pan. Place apples in pan. Mix syrup and hot water. Pour over apples. Mix together the margarine, oats, brown sugar, flour and salt until crumbs form. Stir in pecans. Sprinkle over apples and bake 45 minutes in 350 degree oven. Serves 6-8. Serve with vanilla sauce.

PORK CHOP CASSEROLE

Ingredients

4 to 6 loin pork chops 1 can cream of mushroom
salt & pepper to taste soup
2 tbsp. vegetable shortening ½ c. water

Directions

Trim excess fat from pork chops; season with salt and pepper. Brown on both sides in skillet. Place in baking dish. Pour mushroom soup and ½ cup water over chops. Bake in preheated 350 degree oven for 45 minutes. Yield 4-6 servings.

HOT CRAB DIP

Ingredients

1 8 oz. pkg. cream cheese 1 tbsp. horseradish
8 oz. crabmeat dash salt & lemon juice

Directions

Sprinkle with slivered almonds. Heat 350 degrees for 15 minutes. Serve on crackers.

BROWN RICE CASSEROLE

Ingredients

1 can beef consomme (no ½ c. chopped mushrooms
water added) 1 tsp. salt
1 can beef broth ½ tsp. black pepper
1 stick oleo 1 c. uncooked rice
1 tsp. Worcestershire sauce ½ c. chopped green peppers
½ c. chopped onions

Directions

Melt oleo in casserole dish. Combine all ingredients and bake for 1 hour at 350 degrees with cover.

SHERRY WINE CHEESE SPREAD

Ingredients

4 c. (16 oz.) shredded natural 4 tbsp. butter or marg.,
cheese, at room temp. softened
½ c. (2 oz.) crumpled blue ½ c. dry sherry
cheese 2 tsp. dry mustard
dash cayenne

Directions

In mixer bowl, combine cheeses, butter or margarine, sherry, mustard and cayenne. Beat till well blended. Pack into lightly oiled 1 cup molds or into one lightly oiled 3 cup mold. Cover tightly. Chill. Unmold and let stand at room temperature 1 hour before serving. Garnish with lettuce. Serve with crackers and fruit. Makes 3 cups.

OLD TIME CHOCOLATE FUDGE

Ingredients

3 cups of sugar 2 ounces unsweetened
¾ cups of milk chocolate
3 tablespoons margarine 1 teaspoon vanilla extract
2 tablespoons corn syrup 1 cup chopped walnuts

Directions

Combine sugar, milk, margarine, corn syrup, and chocolate in heavy 3 quart sauce pan. Cook over medium heat stirring until mixture boils. Now cook stirring, until temperature reaches 238 degrees or until a small amount of mixture dropped into very cold water forms a soft ball, which flattens on removal from water. Remove from heat. Add vanilla. Cool to luke warm (110 degrees), beat until fudge begins to thicken and loses its gloss. Stir in nuts. Quickly pour into greased cake pan. Cut into squares when cold. Yields 2 pounds fudge.

CHICKEN RECIPES

CHICKEN SALAD

Ingredients

2 medium size chickens	1/2 bunch celery, diced
1 hard boiled egg (diced)	1/2 cup chopped nuts
1/2 cup diced pineapple (fresh or canned)	2 apples, diced
Mayonnaise to moisten	1/2 cup chopped sweet pickles
	Salt and pepper

Directions

Cook chickens over low heat in salted water until meat is tender, about 1 hour. Take chickens from stock, cool, remove bones and dice chickens. Combine with remaining ingredients. Chill before serving. Yields 8 to 10 servings.

CHICKEN & CARROT SALAD

Ingredients

1 tablespoon freshly squeezed lemon juice	3/4 cups diced celery
1 cup mayonnaise	1/2 cup slivered almonds
2 cups diced cooked chicken	2 tablespoons finely chopped onions
1 cup shredded carrots	Salt
	Lettuce

Directions

Stir lemon juice into mayonnaise. Mix with chicken, carrot, celery, almonds, onions and salt. Chill and serve on lettuce. Yields 4 servings.

PARMESAN FRIED CHICKEN

Ingredients

2 fryers—(cut into pieces)	1 1/3 cup grated parmesan cheese
1 cup all purpose flour	2/3 cup dry bread crumbs
2 teaspoons salt	2 tablespoons butter or margarine
1/4 teaspoon black pepper	2 tablespoons shortening
2 teaspoons paprika	1/4 cup melted butter or margarine
2 eggs—(slightly beaten)	
3 tablespoons milk	

Directions

Coat chicken pieces in flour to which salt, pepper and paprika has been added. Combine eggs & milk. Dip chicken in egg mixture then in mixture of cheese and bread crumbs. Melt 2 tablespoons butter and 2 tablespoons shortening in a shallow pan. Place chicken, bone side in a layer in oiled pan. Drizzle with 1/4 cup melted butter or margarine and bake at 350° for about 1 hour. Yields 6 servings.

CHICKEN

Ingredients

1 (8 ounce) package Cheddar Cheese Crackers
1/4 lb. butter or margarine
2 medium broiler fryers (cut in serving size pieces)
1 pinch commercial sour cream

Directions

Blend cheese crackers in blender to form crumbs. Now melt butter or margarine in a flat baking pan. Spread sour cream over the chicken parts, then roll the pieces in cracker crumbs. Lay pieces in melted butter, do not turn buttered side up. Bake at 350° for about 1 hour and a half. Chicken needs no turning.

CHICKEN WITH MUSHROOMS

Ingredients

1 lb. mushrooms, sliced	1/2 cup chicken broth
1/4 cup melted margarine	3 whole chicken breasts, split
1 (10 oz.) can cream of mushroom soup, undiluted	Salt to taste
	Paprika
1 (8 oz.) carton commercial sour cream	1/8 teaspoon garlic powder

Directions

Saute mushrooms in margarine until tender. Add soup, sour cream, garlic powder and chicken broth; blend well. Place chicken breasts in a shallow baking dish; sprinkle with salt. Pour mushroom mixture over chicken, sprinkle with paprika. Bake, covered at 325° for 1 hour and 45 minutes. Yields 6 servings.

CHICKEN SALAD

Ingredients

1/2 cup sliced almonds	2 teaspoons grated onions
1 tablespoon melted margarine	1/2 cup margarine
2 cups diced cooked chicken	1/2 cup cream of mushroom soup
1 cup diced celery	1/2 cup shredded cheddar cheese
1/2 teaspoon salt	
1/2 teaspoon Accent—(optional)	1/2 cup crushed potato chips

Directions

Saute almonds in margarine, drain. Combine all ingredients except potato chips. Spoon into a lightly greased 1 quart casserole, sprinkle with potato chips. Bake at 425° for 20 minutes. Yields 4 to 5 servings.

FRIED CHICKEN

Ingredients

1 medium size broiler fryer
Seasoned salt
Seasoned pepper
1 teaspoon oregano

1 to 1/2 cup buttermilk
Flour—(all purpose)
Shortening

Directions

Cut chicken in serving size pieces. Season generously with salt and pepper. Stir the oregano into the buttermilk. Now dip chicken pieces in buttermilk, coating thoroughly. Roll chicken in flour. Fry in deep hot shortening until golden brown and crunchy.

SAUTED CHICKEN CUTLETS (For 2)

Ingredients

1 whole chicken breast, split, boned and skinned
Salt and Pepper to taste
1/2 cup bread crumbs

1/4 cup grated Parmesan cheese
1 egg beaten
3 tablespoons butter or margarine

Directions

Place each half of chicken breast on a sheet of waxed paper. Flatten to 1/4 inch thickness, using a rolling pin or a meat mallet. Now season with pepper and salt. Combine bread crumbs and cheese. Dip chicken in egg, and coat well with bread crumbs mixture. Saute in butter 4 minutes on each side or until well brown and tender.

CHICKEN (For 2)

Ingredients

1 cup dry bread crumbs
1 teaspoon salt
1/4 teaspoon oregano
1 1/2 teaspoon oregano

1/3 cup grated Parmesan cheese
4 chicken legs
1/3 cup melted butter or margarine

Directions

Combine bread crumbs, salt, pepper, oregano, and cheese. Dip chicken legs in melted butter, roll in crumb mixture. Place chicken in small baking pan. Pour any remaining butter and crumbs over chicken. Bake at 350° for 1 hour.

DRUNKEN CHICKEN

From Danny's Collection

Ingredients

4 chicken breasts
1 teaspoon accent
1 teaspoon salt
1/2 teaspoon paprika

4 tablespoons sesame seeds
8 tablespoons sliced blanched almonds
4 tablespoons corn oil
6 tablespoons dry vermouth

Directions

Sprinkle chicken breast with accent, salt, and paprika; roll in sesame seeds. Place each chicken breast in the center of a 12 inch square of heavy-duty aluminum foil; fold up sides. Top each serving with 2 tablespoons almonds, 1 tablespoon margarine and 1/2 tablespoon vermouth. Fold foil over top and seal well. Place on grill 4 inches from coals and cook 1 hour. Yield 4 servings.

CHICKEN

Ingredients

2 to 3 lbs. whole chicken breast
1/3 cup all purpose flour
1 package dry onion soup mix (7/8 ounce package)
1 (10 1/2 oz) can condensed cream of chicken soup (undiluted)

1/3 cup sherry wine
2 large carrots; cut 1/4 inch slices
1 (3 oz.) can mushrooms (sliced)
2 stalks celery; cut 1/2 inch slices
Paprika

Directions

Oil a 15x10x1 inch pan. Place a large piece of foil in pan. (Large enough to overlap chicken). Dredge chicken in flour and put in pan, skin side down, sprinkle dry onion soup mix over all. Combine wine, soup, carrots, mushrooms, and celery & spread over chicken. Dot with paprika. Cover with foil & bake at 350° for 1 hour and 15 minutes or until chicken is tender.

CHICKEN CASSEROLE

Ingredients

1 (10 oz.) can cream of mushroom soup, undiluted
1 (10 oz.) can cream of chicken soup, undiluted
1 large onion (chopped)
1 small can mild green chili pepper, drained & chopped (optional)

1 cup chicken broth
1/8 teaspoon garlic salt
1 dozen corn tortillios
6 cups chopped cooked chicken
2 cups shredded cheddar cheese

Directions

Combine soup, onion, chili peppers, and chicken broth, stir in garlic salt. Alternate layers of tortillo, soup mixture and a chicken in a greased pan. Top with cheese. Bake at 325° about 45 minutes or until cheese is bubbling—not brown. Yields 6 to 8 servings.

ILA'S BEST CHICKEN AND RICE—

By Ila Mae Barbee Evans

Ingredients

1 (3 lb.) chicken
Salt and pepper
Flour
3 tablespoons cooking oil
1 large onion, chopped
1 green pepper, chopped

1 small can of mushrooms
1 cup of rice
1 (no. 2) can tomatoes
1 small can tomato sauce
1 large can mushroom soup
1 clove garlic, minced

Directions

Cut chicken into pieces. Now season with salt and pepper and coat with flour. Brown chicken lightly in hot oil. Remove chicken from oil and place in a 2 quart casserole dish. Cook onion and green pepper in hot oil for about 10 minutes, then add mushroom and cook an additional 10 minutes. Now add rice, tomatoes and tomato sauce, mushroom soup, and garlic to onion pepper mixture and cook about 15 minutes. If mixture seems to dry, add hot water at this stage. Pour mixture over chicken, cover and cook at 325° about 1 hour or until rice is done. Yields 6 servings.

WINE BEVERAGES

Black Berry Wine

Ingredients

7 quarts blackberries
3½ quarts water
1 Egg white
7 lbs. sugar
2 quarts water

Directions

To mashed blackberries, add 3½ quarts water and let stand for 24 hours, then strain through a thin cloth. Beat egg white, add sugar and two quarts of water. Boil for 5 minutes. Skim. When syrup is cool add to blackberry juice. Stir well and place in jar. Skim each morning for 10 days, followed by a good stir each time; then put in jar. Do not cork. Cover with cloth and leave until it ceases to ferment. Siphon off and bottle.

Elneida Guess

Scuppernong Wine

Ingredients

8 quarts grapes
3 pounds sugar
2 quarts boiling water

Directions

Mash the grapes. Pour on the boiling water. Let stand for 36 hours. Strain and add sugar. Bottle and let stand uncorked until all fermentation is over, keeping bottles full.

Elneida Guess

Homemade Grape Wine (Bill's Favorite)

Ingredients

1 bushel grapes
15 lbs. sugar

Directions

Crush all of the grapes. Put them in an oak barrel. Add 15 lbs. of sugar. Cover and let stand for 90 days. After 90 days strain the mixture. Pour in containers and let stand for two days. After two days cap the container. Now you have some great wine.

Hot Spiced Orange Juice

Ingredients

1 pt. cider or apple juice
½ cup brown sugar
½ cup regular sugar
2 or 3 cinnamon sticks
2 or 3 whole cloves
1 qt. of orange juice
1 cup freshly squeezed lemon juice
few orange and lemon slices
cinnamon sticks

Directions

Combine first five (5) ingredients. Simmer for 5 minutes. Combine orange juice and lemon juice. Heat to just below simmering. Add to hot cider. Serve in mugs and garnish with orange and lemon slices on a cinnamon stick. Yield approximately 12 servings.

Esther's Punch For Many

Ingredients

1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen limeade
1 (6 oz.) can frozen pineapple juice
1/3 c. grenadine (opt.)
1 pt. light rum (opt.)
1 tbsp. instant tea
5 c. ice water
4 c. crushed ice
1 c. peach or apricot nectar

Directions

In blender, beat first four ingredients and 1 cup ice water, switching motor on and off until well mixed, 5 to 8 seconds. Cover, refrigerate until serving time. Just before serving, pour juices into punch bowl. Stir in nectar and grenadine. Add remaining 4 cups of ice water, ice and rum; stir gently. Serves 28.

Abby's Best Berry Punch

Ingredients

6 c. bottled cranberry apple drink, chilled
1 liter lemon-lime soda
Ice cubes, orange slices

Directions

In a large 2-quart punch bowl, mix cranberry drink and soda. Add ice cubes and orange slices. Serves 16.

Chris' Banana Punch

Ingredients

8 c. water
4 c. sugar
4 (6 oz.) cans frozen orange juice
12 (6 oz.) cans water
2 (46 oz.) cans pineapple juice
½ c. fresh lemon juice
5 ripe bananas
2 (28 oz.) bottles gingerale

Directions

Bring water and sugar to boil. Allow to boil 15 minutes. Cool. Add juices. Place bananas in blender and liquify. Add to juices. Mix well, freeze for at least 3 hours. (If frozen solid, remove from freezer 1 hour before serving.) Place in punch bowl and pour in gingerale. Do not add ice. Serves 50.

Cider Punch by Gip

Ingredients

1 gallon apple cider
1 can (6 oz.) frozen lemonade concentrate
1 can (6 oz.) frozen orange juice concentrate
½ c. packed brown sugar
1 tbs. whole cloves
1 tbs. whole allspice

Directions

In large percolator, combine cider, concentrates, and brown sugar. Tie cloves and allspice in cheesecloth bag; add to cider mixture. Perk in percolator. Remove spice bag and discard. Serve punch hot. Makes 20 cups.

Esther's Cherry Punch

Ingredients

6 oz. cherry flavored gelatin
3 c. sugar
1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen lemonade
1 (46 oz.) can pineapple juice
6 bottles (28 oz.) ginger ale

Directions

Dissolve cherry gelatin and sugar in 1 quart boiling water. Add the fruit juices. Freeze. Take out of freezer one hour before serving time. Right before serving, add 6 (more desired) bottles of ginger ale.

Serves 60 (Recipe can easily be halved.)

BEVERAGES

Ada's Patio Punch

Ingredients

1 c. sugar
1 c. water
2 c. strong tea
4 c. orange juice
2 c. pineapple juice
1 (28 oz.) gingerale
Orange slices or wedges

Directions

Make strong tea, dissolve sugar in tea. Combine tea, water, fruit juices—chill several hours. Add gingerale just before serving. Makes 3 quarts.

Chris' Strawberry Punch

Ingredients

2 (6 oz.) cans pink lemonade
1 (6 oz.) can orange juice
3 c. water
16 oz. frozen strawberries
16 oz. gingerale

Directions

Stir together pink lemonade, orange juice, and water. Add frozen strawberries. Just before serving, add gingerale and ice. Serves 20-25

Abby's Christmas Punch

Ingredients

2 (46 oz.) cans red fruit punch
1 can (12 oz.) frozen lemonade concentrate
1 can (12 oz.) water
2 liters orange soda

Directions

Mix first three ingredients together. Chill. Just before serving add orange soda and ice. Serves 30

Abby's Holy Holy Punch

Ingredients

1 qt. pineapple juice
1 qt. cranberry juice
½ c. sugar
½ tsp. almond flavoring
1 (28 oz.) bottle gingerale

Directions

Mix all ingredients except gingerale. Chill. Add gingerale before serving. Serves 24.

Abby's Slush

Ingredients

1 (12 oz.) can frozen lemonade
1 (12 oz.) can frozen orange juice
½ c. sugar
1 (46 oz.) can pineapple juice
2 (28 oz.) bottles gingerale
6 (12 oz.) cans water

Directions

Mix first four ingredients. Freeze. Three to four hours before serving time remove from freezer. Just before serving, add frozen mush to cold gingerale.

Percolator Wassail—
At Christmas Serve Hot!

Ingredients

2 quarts apple cider
½ c. brown sugar
½ tsp. whole allspice
1 tsp. whole cloves
1 cinnamon stick
Dash nutmeg
¼ tsp. salt
1 orange, cut in wedges, with peel

Directions

Pour apple cider into lower part of 10-12 cup electric coffeemaker. Place basket in coffeemaker and put all remaining ingredients in basket. Cover and perk. Makes 2 quarts wassail.

ICY TREATS

For our families, homemade ice-cream is as much a part of the summer as our out door barbecues. Usually when we think of homemade ice-cream, we are reminded of our childhood. During those days the hand cranked freezers made it a satisfying yet time consuming process. Now electric freezers have simplified the process. Many of us still prefer hand cranked freezers for making ice-cream. If you haven't gotten out your freezer recently, do so and enjoy an icy creation of your own or of ours.

We have also included some favorite baked recipes that will go hand in hand with our icy treats.

HOMEMADE ICE-CREAM

BUTTER PECAN

Ingredients

1 cup light brown sugar, (firmly packed)	2 tablespoons butter
½ cup water	1 cup whole milk
Dash of salt	1 teaspoon vanilla extract
2 eggs, beaten	1 cup whipping cream
½ cup finely chopped toasted pecans	

Directions

Mix sugar, water and salt in top of double boiler. Cook until sugar is melted. Pour a small amount over beaten eggs and return eggs to sugar mixture. Stir. Cook over hot water until thickened. (Not boiling water) Add butter. Cool, then add milk and vanilla. Beat cream until thick and fold into cooled mixture. Stir in pecan. Freeze in half gallon freezer until firm.

BUTTERMILK SHERBERT

Ingredients

1 quart buttermilk	1 teaspoon vanilla extract
¾ cup sugar	2 egg whites, stiffly beaten
1 (8 oz.) can crushed pineapple undrained	

Directions

Combine buttermilk, sugar, pineapple, and vanilla; blend well. Pour into freezer trays, and freeze to a thick mush. Remove mixture from trays, and fold in egg whites. Return to trays and freeze until firm. Yields 8 servings.

VANILLA ICE-CREAM

Ingredients

2 to 2½ cups sugar	2 (13 oz.) can evaporated milk
5 or 6 eggs, beaten	2 quarts milk
1 (14 oz.) sweetened con- densed milk	1 tablespoon vanilla extract

Directions

Combine all ingredients, mixing well. Pour into freezer (2 gallon) hand turned or electric. Freeze until firm. Yields 1½ gallons.

CREAMY HOMEMADE VANILLA ICE-CREAM

Ingredients

4 eggs, beaten	3 quarts half an half
2 cups sugar	1 teaspoon vanilla extract

Directions

Combine all ingredients, mixing well. Pour into a 1 gallon hand turned or electric freezer. Freeze until firm. Yields 1 gallon.

LEE'S DEVIL FOOD CAKE

Ingredients

1/2 cup vegetable shortening *2 cups sifted all purpose flour*
1 1/2 cups sugar *1 teaspoon salt*
1/2 cup cocoa *2 teaspoons soda*
2 eggs *1 cup milk*
 1 teaspoon vanilla extract

Directions

Cream shortening; add sugar and cocoa and continue beating until mixture is smooth and creamy. Add eggs one at a time, (beating well after each addition). Sift flour, salt and soda together, and add to creamed mixture alternately with milk. Add boiling water and vanilla and mix well. Batter will be very thin. Pour into 2 eight inch layer pans, which have been greased and lined with wax paper. Bake at 350° for 30 minutes. Frost as desired.

POUND CAKE

Ingredients

1 cup soft butter or margarine *1 1/2 teaspoons baking powder*
1 1/3 cups all purpose flour *1/4 teaspoon salt*
5 eggs *1/2 teaspoons almond extract*
1 1/3 cups sugar

Directions

Your butter or margarine must be soft — but not melted. Mix flour and butter for 5 minutes on low speed of electric mixer. Add eggs one at a time, beating well after each addition. Sift sugar, baking powder and salt together; add gradually to creamed mixture. Spoon mixture into greased 10 inch tube pan. Bake at 325° for 1 hour. Cool for 10 minutes, then invert can on wire rack to cool. Yields one 10 inch tube cake.

CHERRY COBBLER

Ingredients

6 tblsp. butter *1 cup milk*
1 cup prepared biscuit mix *1/4 tsp. cinnamon*
3/4 cup sugar *1 (21 oz.) can cherry pie filling*

Directions

Preheat oven to 350°. Place the butter in a dish. Place the dish in the oven to melt the butter. Combine the biscuit mix, sugar, milk, cinnamon, and cherry pie filling. Pour these ingredients into a pan with melted butter. Bake for 50 minutes or until the crust is golden. Serves 6.

ICE BOX FRUIT CAKE

Ingredients

1 lb. round buttery crackers *1 lb. chopped pecans*
1 lb. chopped cherries, *1 lb. chopped english walnuts*
 candied *2 (32 oz.) cans flaked coconut*
1 lb. candied pineapple, *1 lb. marshmallows*
 chopped *2 cups evaporated milk*
1 lb. golden seedless raisins

Directions

Crush crackers; add fruit, nuts, and coconut. Melt marshmallows in milk over low heat and add to cracker mixture. Mix well and pack into 2 loaf pans that have been lined with wax paper. Store in refrigerator. Yield: Two 3-lb cakes.

BREAD PUDDING

Ingredients

6 slices of white bread (old) *1 cup sugar*
butter *1 qt. milk*
3/4 cups raisins *1/4 tsp. salt*
3 eggs

Directions

Trim crusts from bread. Butter each slice. Place a layer of bread buttered side down in bottom of casserole. Sprinkle with raisins, and repeat layers of bread and raisins, finishing with bread on top. Beat eggs, add sugar, salt and 1 cup of milk. Stir until sugar is dissolved, then add remaining milk. Pour liquid over bread and let stand for 30 minutes. Preheat oven to 350° and place casserole in pan of warm water and bake for 1 hour. Cool before serving.

BROWN BETTY

Ingredients

2 cups cooked apples *1 cup bread crumbs*
1 cup carnation milk *1 stick margarine*
1 cup light brown sugar *pinch of salt*
1 tsp. lemon extract *1 tsp. vanilla*
1/2 tsp. cinnamon *1/2 tsp. nutmeg*
2 well beaten eggs

Directions

Mix the following ingredients together. Bake in a 350° oven until brown on top.

COCONUT CUSTARD

Ingredients

1 stick butter	2 cups milk
4 eggs	1 tsp. vanilla flavoring
1½ cups self rising flour	1 (7 oz.) package flaked coconut
1½ cups sugar	

Directions

Preheat oven to 350°. Melt the butter. Break the eggs into a bowl and add sugar, flour, milk, melted butter, vanilla, and coconut. Stir well. Grease a baking dish and pour in the mixture. Bake for 1 hour. Serves 6-8.

PEACH PIE

Ingredients

1 stick butter	1 cup flour
2 (16) cans sliced peaches	1½ tsp. cinnamon
1 cup light brown sugar	

Directions

Heat the oven to 375°. Let butter soften outside the refrigerator. Drain the peaches and dry them on paper towels. Mix sugar, flour and cinnamon in a bowl. Put the butter into the mixture. Mix all of these ingredients until they are mixed into a dough. Place peaches on the bottom of the baking dish. Spread the dough over them. Bake on the bottom rack of the oven for 50 minutes. Makes 6 servings.

MABELL'S OLD FASHIONED RICE PUDDING

Ingredients

4 eggs, beaten	1½ tsp. grated lemon peel
¼ tsp. salt	3 cups milk
1/3 cup sugar	1½ cup cooked rice
2 tsp. vanilla extract	½ cup seedless raisins

Directions

Combine eggs, salt, sugar, vanilla and lemon peel in buttered 2 qt. casserole dish. Combine milk, rice and raisins. Stir in egg mixture. Sit casserole in a pan of hot water filled to within 1 inch of top of casserole. Bake uncovered at 300° for 1½ to 2 hours. After first 30 minutes, insert spoon at edge of pudding and stir from bottom. Near end of baking time insert silver knife, if it comes out clean, the pudding is done. Serve hot or cold. Yields 6 to 8 servings.

CRANBERRY APPLE CRISP

Ingredients

3 cups unpeeled, thinly sliced cooking apples	½ cup shredded coconut
1 16 oz. can whole cranberry sauce	1/3 cup butter or margarine melted
	2 cups garnola cereal

Directions

Combine the apples and cranberry sauce. Place mixture in a 10x6 inch baking dish. Combine the cereal, coconut and melted butter or margarine until well blended. Bake covered, in 400° oven for 15 minutes; uncover and bake for 10 to 15 minutes more until topping is crisp and brown. Serve with whipped cream or ice cream. Makes 6 to 8 servings.

TOP STOVE COBBLER

Ingredients

¼ cup sliced canned peaches	2 tsp. sugar
¼ cup canned peach juice	2 tblsp. evaporated milk
pinch of salt	1½ tblsp. water
½ cup biscuit mix	

Directions

Put peaches, peach juice, and salt into deep saucepan and heat to boiling. Combine biscuit mix and sugar in bowl. Stir in a mixture of evaporated milk and water. Drop by tablespoon onto boiling hot peaches, but not into juice. Cook 10 minutes uncovered. Then cover and cook slowly 10 minutes longer without lifting the lid.

PICKLES AND PRESERVES

Because a meal is not a meal with condiments, we have included several of our favorites for you to try.

PICKLES AND PRESERVES

TO MAKE PICKLES:

1. Be sure that a pure grade of salt is used: do not use iodized salt.
2. Use a high grade of cider which has 4 to 6% acidity.
3. Select jars and lids that are free of cracks, chips or dents. If metal lids are used, be sure to select those with enameled linings.
4. Wash the jar in hot soapy water.
5. Rinse thoroughly and heat in boiling water before filling them with pickles.

Pickle

Ingredients

4 qts. sliced cucumbers	4½ cups sugar
1½ cups sliced small onions	1½ tsp. turmeric
2 large cloves garlic	2 tbsp. mustard seed
1/3 cup salt not iodized	1½ tsp. celery seed
2 qts. crushed ice	3 cups white vinegar

Directions

Wash cucumbers thoroughly and drain on a rack. Slice cucumbers and onions into ¼ inch slices. Add onions and garlic to cucumbers. Add salt and mix thoroughly. Cover with crushed ice. Let stand for 3 hours. Drain thoroughly and remove garlic cloves. Combine sugar, spices and vinegar; heat just to boiling. Add drained cucumbers and onion slices and heat 5 minutes. Pack hot pickles loosely into clean hot pint jars and set on wire racks to cool. Yield: 7 pints.

Watermelon Rind Pickles

Ingredients

4 lbs. watermelon rind	4 lbs. sugar
2 qts. cold water	1 qt. cider vinegar
1 tbsp. slacked lime	10 (2 inch) pieces
2 tbsp. whole allspice	stick cinnamon
2 tbsp. cloves, whole	

Directions

Scrape all the ripe pulp from the watermelon rind. Peel the outer coat from the rind. Cut the rind in small cubes. Mix the cold water and the lime then pour over the rinds. Let stand for 45 minutes. Drain. Cover with fresh cold water. Simmer until the rinds are tender. Drain again. Put spices in a cloth and tie. Mix sugar, 1 quart of water and vinegar. Heat until the sugar has melted. Add spice bag and rinds and simmer for 2 hours. Place rinds in clean hot jars. Fill jars with hot boiling syrup and cap. Yield: 12 half pints.

Chow Chow

Ingredients

1 peck green tomatoes	4 tbsp. white mustard seeds
1 peck string beans	2 ounces white or black cloves
¼ peck small white onions	2 ounces celery seeds
¼ peck green peppers	2 ounces allspice
2 large heads of cabbage	1 lb. brown sugar
¼ peck red peppers	1 box yellow mustard seeds
vinegar	1 ounce tumeric

Directions

Chop the tomatoes and let them stand overnight in their own juice. Squeeze out the brine. Chop the cabbage, pepper, onions and beans. Mix together and add the tomatoes, spices and sugar. Put in a kettle, cover with vinegar and boil for three hours. When cool, seal in jars.

Cucumber Pickle

Ingredients

1 gal. cucumbers, washed, dried and cut in chunks

Directions

Put cucumbers in brine that will float an egg. Let stand for 3 days. Pour off brine. Pour enough boiling water over cucumbers to cover them three different times. Then put cucumbers in enamel pan; cover with this solution:

1 c. vinegar	alum—size of 3 peas
2 c. water	

Bring this solution to a boil, let stand 1 hour; drain off. Make a syrup of 1 cup sugar, 1 cup vinegar, 1 stick cinnamon and 1 table spoon allspice. Let stand overnight. Pour back into pan. Add as much sugar as vinegar used the first day and heat. Pack in warm jars and seal.

Crisp Cucumber Pickles

Ingredients

7 lbs. cucumbers 2 gal. water
1½ c. lime, dissolved and stirred

Directions

Slice cucumbers in desired thickness and let stand in water 24 hours. Drain and soak in fresh water 4 hours, changing every hour. Make syrup using:

5 lbs. sugar 3 pts. vinegar
1 tsp. each of ginger, cloves,
allspice, celery seed, mace and cinnamon

Directions

Bring syrup to a boil, pour over cucumbers and let stand overnight. Put all in a kettle next morning and boil 1 hour. Put in jars and seal.

Delicious Crispy Pickle Chips

Ingredients

1 qt. sour or dill pickles ¼ box pickling spice
(the cheapest you can buy) ½ c. tarragon vinegar
2½ c. sugar

Directions

Pour brine off the pickles and slice in ¼ or ½ chips or strips. Put pickles back in jar, alternate layers of pickle with sugar and pickling spice. Add vinegar. Close jar tightly, invert jar for 3 successive days. Turn jar several times a day until sugar dissolves. Pickles are ready when sugar dissolves.

Watermelon Pickles

Ingredients

4 lbs. watermelon rind 1 qt. cider vinegar
2 qts. cold water 1 qt. water
1 tbsp. slacked lime 4 lbs. sugar
2 tbsp. whole allspice 10-2" pieces stick cinnamon
2 tbsp. whole cloves

Directions

Remove all pink pulp from watermelon rind; peel. Weigh. Cut in 1 inch cubes. Combine cold water and lime; pour over rind. Let stand 1 hour. Drain. Cover with fresh cold water. Simmer 1½ hours, or until tender; drain. tie spices in cheese-cloth. Combine vinegar, remaining water and sugar. Heat until sugar dissolves; add spice bag and rind simmer gently 2 hours. Pack rind in sterile hot jars. Fill jars with boiling hot syrup. Seal. Makes about 12 half pints.

Pickled Peaches

Ingredients

Vinegar (2 parts) Sugar (2 parts)
Ground cinnamon Nutmeg
All spice

Directions

Peel and cut the peaches. Place them in a large pot. Use two parts vinegar and two parts sugar and one part water to make enough brine to cover the fruit. Add ground cinnamon, nutmeg and allspice to taste and cook until tender. When done, lift fruit out and pack into jar. Keep brine simmering and pour into jars over the fruit. Leave ½ inch at the top. Seal immediately.

Pepper Onion Relish

Ingredients

2 qts. chopped red peppers 1 hot pepper
2 qts. chopped green peppers 1½ cups vinegar
1½ cups chopped onion ¾ cups sugar
2 tsp. mixed pickling spices 2 tsp. salt not iodized

Directions

Mix the vegetables and cover with boiling water. Let stand for 5 minutes. Drain and cover again with boiling water and let stand 10 minutes. Drain again. Tie hot pepper and spices in a cheese cloth bag. Mix vinegar, sugar and salt; add spice bag and simmer for 15 minutes. Remove spice bag and bring relish to the boiling point. Pour boiling hot relish into hot sterilized jars leaving ½ inch headspace. Adjust lids. Process 5 minutes in boiling water bath. Yield: 6 half pints.

Pepper Sauce

Ingredients

24 large onions 6 pts. vinegar
3 doz. green bell peppers 4 cups sugar
3 doz. ripe bell peppers 4 tbsp. salt

Directions

Chop these ingredients *finely*. Pour boiling water over them and let stand for 6 or 8 minutes. Drain and place in pan again. Pour boiling water over the mixture again. Boil the mixture for 6 minutes. Drain and put back in pot. Add 6 pints of vinegar, 4 cups sugar, 4 tbsp. salt and boil the mixture for 18 minutes. Seal in jars

Lime Pickles

Ingredients

7 lbs. cucumbers
2 c. household lime
2 gal. water
2 qt. vinegar

4½ lbs. sugar
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. pickling spice

Directions

Soak cucumbers in solution overnight. (Be sure to keep covered.) Next day boil gently about 40 minutes. Place in sterile jars seal and add a little green food coloring if desired.

Cucumber Relish

Ingredients

12 cucumbers
4 green peppers
4 onions
½ cup salt
vinegar

1 cup sugar
1 tbsp. celery seed
1 tbsp. mustard seed
1 cup grated horseradish

Directions

Remove the seeds and skins from the cucumbers and chop. also chop peppers and onions. Add salt, mix well and let stand overnight. Drain. Add other ingredients and mix with enough vinegar to have moist but not watery. Seal in jars.

Tomato Catsup

Ingredients

Tomatoes—enough to make about 1½ gal. when cooked
½ cup sugar
3 tbsp. ground mustard
1½ tbsp. ground allspice

1 cup sugar
1 tbsp. celery seed
1 tbsp. mustard seed
1 cup grated horseradish

Directions

Pick firm ripe tomatoes. Scald and strain them through a sieve to remove seeds and skin. When the tomatoes are cold add the above ingredients. Simmer for approximately 3 hours. Seal in bottles or jars.

Pickled Peaches or Apples

Directions

Peel apples or peaches, quarter and put in a pot. Make enough brine from 2 parts vinegar, 2 parts sugar, and 1 part water; to cover the fruit. Add ground cinnamon, nutmeg, and allspice to taste and cook until tender. When done lift fruit out and pack into jars. Keep brine simmering and pour into jars over the fruit leaving 1½ inch at the top. Seal immediately.

Corn Relish

Ingredients

2 qts. fresh whole kernel corn
2 cups diced sweet red peppers
2 cups dice green peppers
1 qt. chopped celery
1 cup chopped onions
½ cups sugar

1 qt. vinegar
2 tbsp. salt (not iodized)
2 tsp. celery seeds
2 tbsp. dry mustard
1 tsp. turmeric

Directions

Remove husks and silks from fresh corn. Cook ears of corn in boiling water for 5 minutes; remove and plunge into cold water. Drain and cut corn from cob. Do not scrape cob. Combine pepper, celery, onion, sugar, vinegar, salt and celery seed. Cover pan until mixture starts to boil then boil uncovered for 5 minutes, stirring occasionally. Mix dry mustard and turmeric and blend with liquid from boiling mixture; add with corn to boiling mixture. Return to boiling and cook for 5 minutes, stirring occasionally. Pack loosely while boiling hot into clean, hot jars, filling to within ½ inch of top. Seal jars. Process in boiling water bath (Water to cover top of jars) for 15 minutes. Remove jars to wire racks to cool. Yield: 7 pints.

Pear Preserves

Ingredients

3 qts. peeled and sliced
3 cups water
4½ cups sugar

Directions

If pears are hard, cook in water until tender. Combine 3 cups of water and sugar and bring to a boil. Boil rapidly until pears are clear and tender. Let stand in syrup to cool. Pour fruit into sterilized jar. Reheat syrup to boiling. Pour over fruit and seal immediately. Yields 7 pints.

Pear Butter

Ingredients

20 medium ripe pears
4 cups sugar
1/3 cups orange juice

water
1 tsp. grated rind (orange)
½ tsp. ground nutmeg

Directions

Pare and quarter and core pears. Cook until soft; adding only enough water to prevent sticking. Press pears through sieve. Pulp should measure about 2 quarts. Combine other ingredients and add to pulp. Cook over medium heat until thick, about 15 minutes. As mixture begins to thicken, stir frequently to prevent sticking. Pour while hot into hot jars. Seal jars immediately.

Jams

Ingredients

2 qts. of berries

6 cups of sugar

Directions

Place berries in cooking pot. Add two cups of sugar and bring to a boil, stirring slowly. Boil six or seven minutes, and add 2 more cups of sugar. Boil six or seven more minutes. Then add 2 or more cups of sugar. Skim off foam and put in jars and seal.

Strawberry Preserves

Ingredients

1 qt. of strawberries

1 cup of sugar

3 tbsp. water

Directions

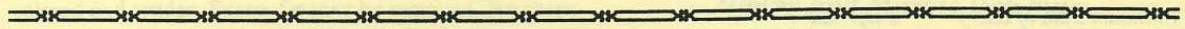
Add 1 cup sugar and water to the strawberries. Boil this mixture very slowly for eighteen to twenty minutes. Let this stand overnight. In the morning boil the mixture for a minute and pour in jars while it is hot.

Strawberry leaves make a good tea for bladder infections.

Ma Pearl's Grape Jelly

Directions

Pick and wash grapes. Place in a pot with some water and boil until they have cooked sufficiently. Squeeze the juices from the grapes and strain the juice. Count your cups of juice. For every cup of juice add one cup of sugar. Let this mixture boil down and skim it off. Boil your sure gel and mix it into this mixture.



WILD GAME; HUNTING AND PREPARING

Hunting and preparing wild game is to the Shilodeans an ideal fall and winter activity.

HUNTING AND PREPARING WILD GAME

Venison Roast

Ingredients

4 or 5 lb. venison roast	2 tbsp. soy sauce
1 medium stalk of celery	1 tsp. salt
1 clove garlic, minced	½ cup peanut oil
1 medium onion sliced	4½ cups dry red wine
1 carrot chopped	¼ cup oil
3 bay leaves whole	7 or 8 onion slices
9 or 10 peppercorns	salt and pepper

Directions

Mix celery, garlic, onions, carrot, bay leaves, peppercorns, soy sauce, salt, peanut oil and red wine in a large pan. Place the roast in the marinade. Cover and refrigerate 15 to 25 hours. Turn roast three or four times during refrigeration period. Remove roast and blot with towel. Heat ¼ cup of oil in heavy frying pan and brown the roast on both sides. Place the roast in roasting pan along with 1 cup of the marinade, the onion slices and salt and pepper to taste. Cover and cook in 300° oven for about 3 hours. Yield 7 to 8 servings.

Danny's collection

Venison Roast #2

Ingredients

1 haunch of venison	1 onion chopped
½ lb. bacon	salt and pepper to taste

Directions

Wash venison in warm water, dry thoroughly with cloth. Make dressing with chopped onion, salt and pepper. Cut slits in meat and stuff meat with dressing. Cover with strips of bacon. Use 1 cup of hot water, cover and cook until done in slow oven allowing 25 minutes per pound, basting frequently.

Danny's collection



Danny Dawkins

Roast Doves

Ingredients

4 doves	5 slices bacon
salt and pepper	¾ cup clear chicken broth
4 thin slices lemon (no seeds)	¾ cup slightly sour heavy cream

Directions

Make sure the birds are clean. Rub birds inside and out with salt and pepper. Put a slice of lemon inside each bird. Tie a slice of bacon over the breast of each bird. Place the birds in a buttered baking dish. Add the broth. Bake at 375° for 35 to 40 minutes. Baste birds very often. When the birds and the gravy are a rich brown, pour the cream over the birds. Place in oven again and let the cream bubble up in the pan for about 1 minute, basting twice with sauce. Serve with gravy from the pan. Yields 4 servings.

Danny's collection

Potted Doves

Ingredients

6 doves	3 tbsp. worchestershire sauce
6 slices bacon	1 tsp. butter
1 cup ketchup	red pepper or hot pepper
1 small onion sliced	salt and pepper

Directions

Steam birds for 20 minutes on top of stove with a little water. Add seasoning and ketchup. Lay the bacon on top of the birds. Cook covered for about 1½ hours or until tender. Remove cover and brown in oven.

Deep Fried Quail

Clean quail thoroughly. Salt and flour each bird then place a lump of butter and a few grains of basil in the vaity. Fry in deep fat, fast at first until birds are brown all over, then slower for about 20 minutes. Do not cover. Place on brown paper to drain and serve while hot.

Roast Wild Turkey

Prepare for roasting, wipe clean with damp cloth. Stuff with any desired stuffing. Put strips of fat bacon on th breast. Turn and roast uncovered in a moderately slow oven (325°-350°) until tender, basting frequently. Allow 20-25 minutes per pound for total roasting time. To make gravy, remove turkey to a hot platter when done, and thicken the liquid in the pan on top of the stove with flour and water mixture. (2 tbsps. flour to 1 cup water)

Opossum

Opossum should be cleaned as soon as possible after shooting. It should be hung for 48 hours and then it is ready to be skinned and cooked. The meat is light colored and tender. Excess fat may be removed, but there is no strong flavor or odor contained in the fat.

Roast Possum

Ingredients

<i>1 opossum</i>	<i>1 cup bread crumbs</i>
<i>1 onion</i>	<i>1 hard boiled egg</i>
<i>1 tablespoon fat</i>	<i>1 teaspoon salt</i>
<i>¼ tsp. worcestershire sauce</i>	<i>water</i>

Directions

Rub opossum with salt and pepper. Brown onion in fat. Add opossum liver and cook until tender. Add bread crumbs, worcestershire sauce, egg, salt and water. Mix thoroughly and stuff opossum. Truss like a fowl. Put in roasting pan with bacon across back and pour 1 quart of water into pan. Roast uncovered in moderate oven (350°) until tender. About 2½ hours. Serve with sweet potatoes.

Squirrel

Squirrel is one of the finest and tenderest of the wild meats. Its flavor is mild. There is no need for soaking and seldom any need for parboiling. They should be cleaned as soon as possible after shooting, but skinning may wait until they are to be cooked.

Broiled Squirrel

Ingredients

<i>salt</i>	<i>pepper</i>
<i>fat</i>	<i>squirrel</i>

Directions

Clean squirrels and rub with salt and pepper. Brush with fat and place on hot broiling rock. Broil 40 minutes, turning frequently and basting with drippings every 10 minutes. Serve with gravy from dripping and season with 1 to 2 tablespoons of lemon juice.

Rabbiting

Danny and Margie Dawkins

Danny would usually get a rabbit with one shot. If he was in a hurry he would bring it home before gutting it. Here's how he would skin the rabbit: make an incision down the middle of the back, insert his fingers and pull both ways lifting the rabbits legs out of the animal's pelt. Cooking: Danny prefers fried rabbit while Margie prefers stewed rabbit. Usually the rabbit is cut into sections. It is then parboiled in a pot of salted water. Old rabbits are made tender by parboiling. To fry rabbit roll the parboiled pieces of rabbit in flour and place in a pan of grease. Fry until brown on all sides.

Possum Cooking

Survada Hicks

It was our tradition in our family to clean a possum by scalding it in boiling water and scraping it until all the hairs were removed. Next the animal was disemboweled and soaked overnight before cooking. My father always parboiled his possums in water using salt and pepper. When the animal was boiled enough (until tender) it was put in a greased pan and surrounded by sweet potatoes. It usually took my Dad about 2 hours to bake a 10 to 12 pound possum golden brown.

HOUSEHOLD HINTS

No true Shilodean is worth their "weight in salt" unless they can readily relate or pass on one or two household hints to others.

Meringue will always stand up high and perfect if a generous pinch of baking soda is added to the beaten egg whites.

Christine Spivey

Immerse oranges in boiling water for two minutes, then let stand in cold water for a few minutes. They will peel easily.

Margaret P. Green

When french frying meats, dip it in self rising flour. (Will make a nice crisp crust)

Mary Branch

When measuring molasses or syrup, first grease the cup and every drop of syrup will pour out.

Esther Dunnegan

To make rice white and fluffy, add one tsp. lemon juice to each quart of water while cooking.

Delores Scott

To grow parsley on a sponge, dampen a large sponge and sprinkle with a tsp. of parsley seed. Then watch it grow. Keep damp at all times. When bare spots show, add more seed. Cut fresh parsley when needed.

Jocelyn Howerton

Have your burned a pan lately? Fill the water, add two tablespoons baking soda and boil for a few minutes. Repeat if necessary.

Sandra Dumm

Keep copper bottomed pans shiny by scouring them with salts, lemon and vinegar made into a paste.

Ada Mills

Barbara Evans

To remove iron rust from linens wet the spot with lemon juice, sprinkle with salt and place in sun. Several applications may be necessary.

Cora Currie

For scorched places use peroxide of hydrogen on white materials.

Bettye Greene

SOAPMAKING

Home made soaps can be made for considerably less than the commercial products. However, their greatest advantage is that the maker knows exactly what ingredients are in the soaps being produced.

Soaps may be scented, colored or decorated.

Three things are needed to make soap—fat, water and lye. all are readily available. Fat for soap making can be almost any animal or vegetable oil from reclaimed kitchen use. Lye must be brought. Rain water makes the best soap.

For Novice Soap Makers

Try the Single Bar Method

Ingredients

*1/2 cup soft water
2 heaping tbsp. commercial lye
1 cup melted beef tallow*

Directions

Slowly add the lye to the water, now bring the lye solution and tallow to body temperature. Combine the two and mix with an egg beater until the consistency is that of sour cream. Pour mixture into molds and let age. Use this recipe until you have gotten your act together. Now, if you've gotten it together let's try to make some special purpose soaps.

Patrons.

SOAP MAKING

Ingredients

- 5 lbs. grease
- 3 tbsp. of borax
- 1 tbsp. of salt
- 1/2 cup boiling water
- 1 box Red Devil's Lye
- 2 tbsp. of sugar
- 1/4 cup of ammonia

Directions

Mix lye in a pan with a quart of hot water. Stir until the lye is dissolved. Let the mixture cool. Add the warm dissolved grease. Mix the borax with a half cup of boiling water, and the remaining ingredients. When all ingredients are dissolved and mixed, pour the soap mixture into a flat shallow pan to harden into soap. When hard the soap can be cut into bars for use.

Cold Cream Soap

How to: Thoroughly mix 2 oz. of any cold cream into any standard soap just before pouring into molds.

Milk and Honey Soap

How to: Thoroughly mix 1 oz. of powdered milk and 10 oz. of honey into soap while it is still in liquid form, then pour in molds.

Rose Water Soap
(An Astringent for Oily Skin)

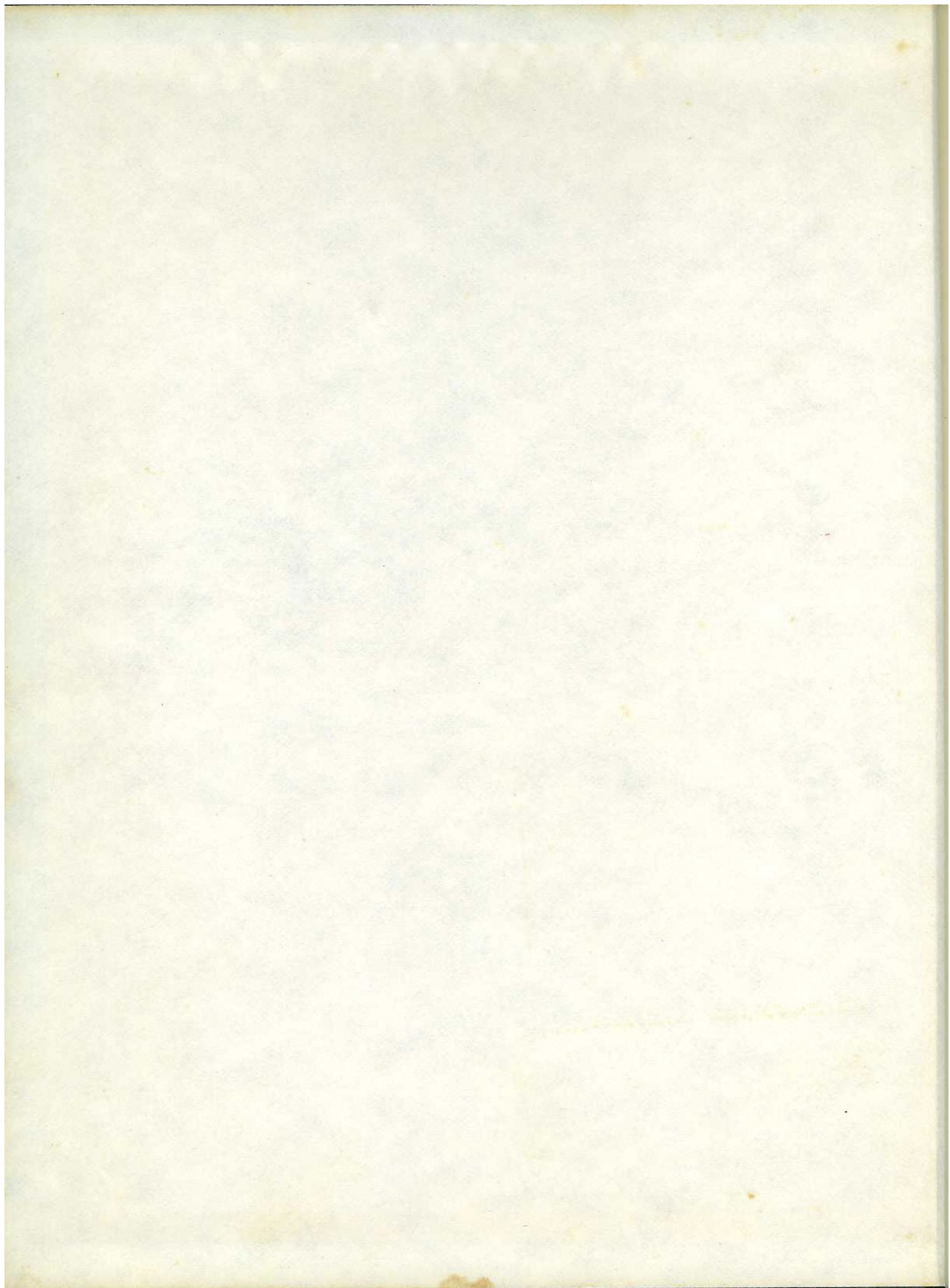
How to: Substitute 4 oz. of Rose Water for plain water when mixing the lye.

Even though our ingredients are the same, our methods are different from Ms. Eula Barbee, Ms. Helen Dunnigan and Ms. Madge Green. They always make their soaps outside in an old black wash pot, usually in greater quantities and with no frills. Scents or coloring).

POSTSCRIPT

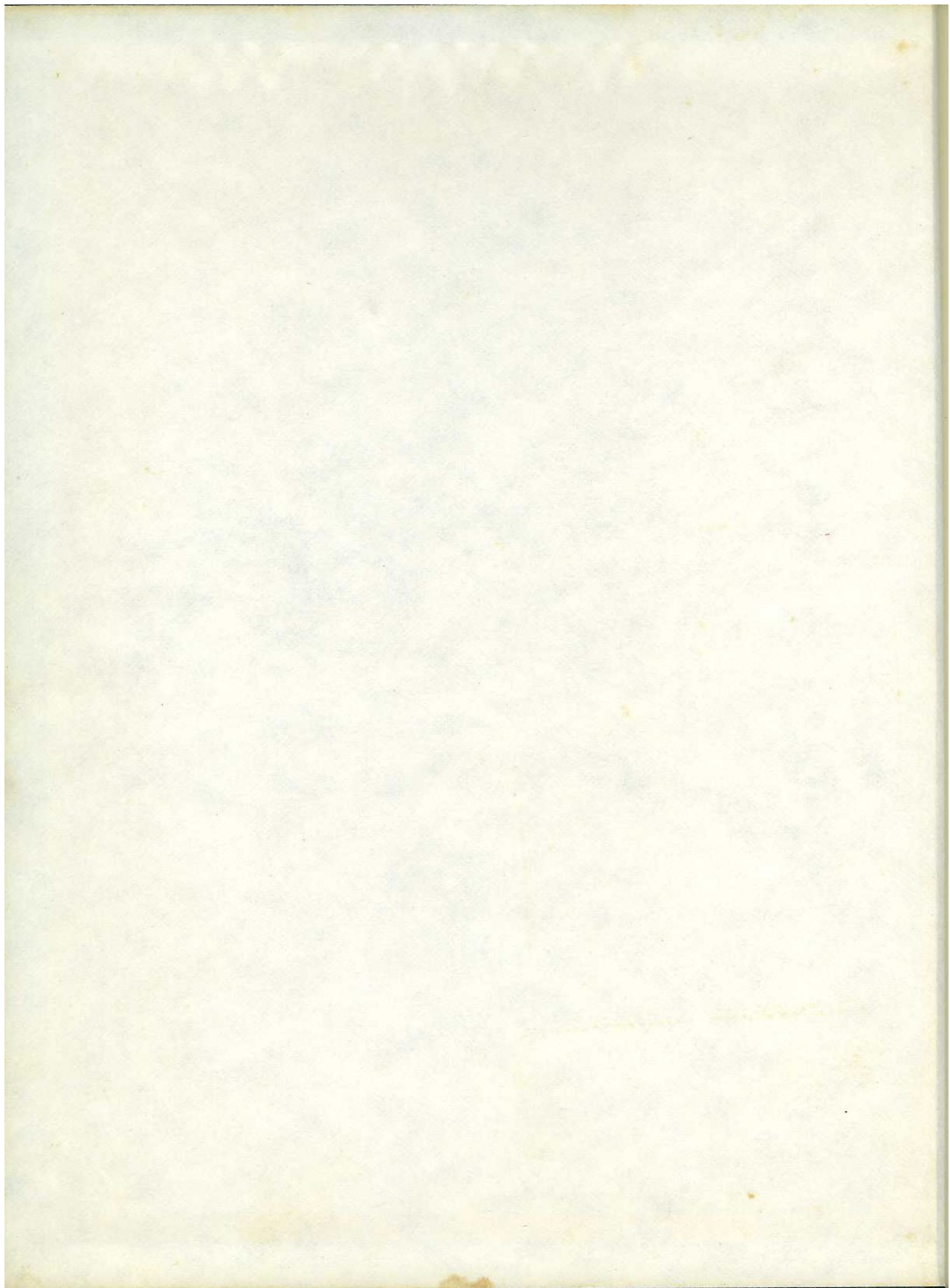
it is our hope that **Laid Back Living . . . With Shilodean Basics** have instilled within you that kind of down home independence that our ancestors possessed. It is our further hope that these basics will put you (our readers) back on the track to the simple enjoyment of those by gone pleasures of yesteryear.

Your Collaborators,
Ms. E. M. Dunnegan
and
Ms. D. M. Scott



Patrons.

Anderson, Anne D.
Baker, Bessie
Baker, Mack
Barbee, Dora
Barbee, Eula
Barbee, Henry and family
Barbee, Noye
Barbee, Richard
Barbee, Sylvester
Bass, Pearl
Bowen, Flora
Boyrer, Steven R.
Brown, Karen
Burroughs, Gladys
Burton, Addie
Chavis, Mr. & Mrs Jessie
Chavis, Priscillia G.
Council, Bud
Currie, Cora
Currie, Rodney L.
Currie, Sylvester
Dawkins, Danny
Dixon, Billy
Dunnigan, Helen
Elderbaum, Marie
Evans, Robert L.
Greene, Charles R.
Greene, Jimmy
Greene Margaret J.
Greene, Margaret P.
Greene, Paul and family Mr. and Mrs.
Grimsley, Willie E.
Gupton, Pearl
Harrington, Mary
Hicks, Debbie Ms.
Hicks Jr., William Mr. & Mrs.
Hicks Sr., William Mr. & Mrs.
Holland, Clarence
Holland, Geraldine
Holland, James D.
Holland, Viola
Hopkins, Joe
Hopkins, Rena
Howerton, Sheri L.
Jackson, Naomi
Jacobs, Dorothy R.
Jones, Charles
Jones, Doretha
Kearnes, Jr. Charles G.
Leak, Rev. Johnny
Lewis, Brenda
Lewis, William
Long, Carrilla
Mayo, Beatrice
Mayo, Clarence
Mayo, Lizzie
Mayo, Nathaniel E. (Rev.)
Mayo, Nora B.
Mayo, Walter.
Mayo, Willia
McAllister, Michael
McCall, Dora
McCrimmon, Chester
McGhee, Flonnie
McGhee, Martha
McKiever, W.
McLamb, Beulah
Mills, Ada
Mills, Dorothy
Mills, Joseph W.
Mitchell, Wayne
Murphy, Charles
Nunn, Elsie
Paige, Margaret
Pearson, Carolyn
Pennington, Dorothy
Pennington, Johnnie
Quinn, Michael
Riley, Mary
Saunders, Paul M.
Simmons, Curtis
Smith, Lakeshia D.
Smith, Darnell Lathan
Smith, Patrick
Spivey, Christine
Spivey, M. W.
Stewart, Robert M.
Taylor, Cassie
Tuckers, Florist
Weaver, Fred



CHRIS HINTON'S STUDIO

**515 S. Blount St.
Raleigh, N.C. 27601**



Photography for

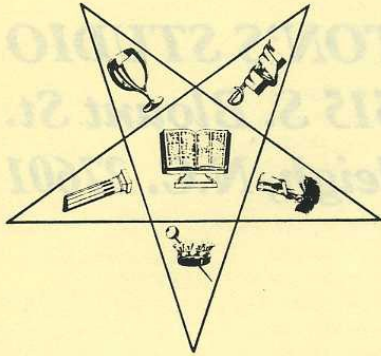
All Seasons

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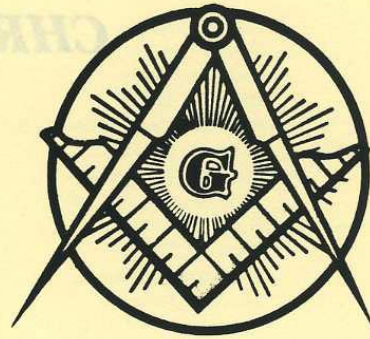
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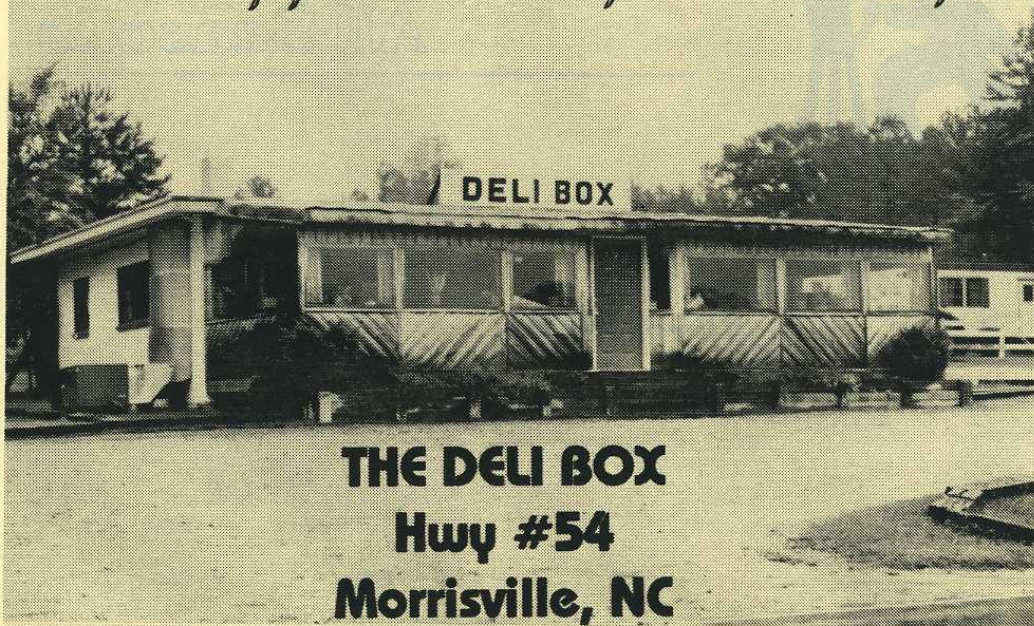


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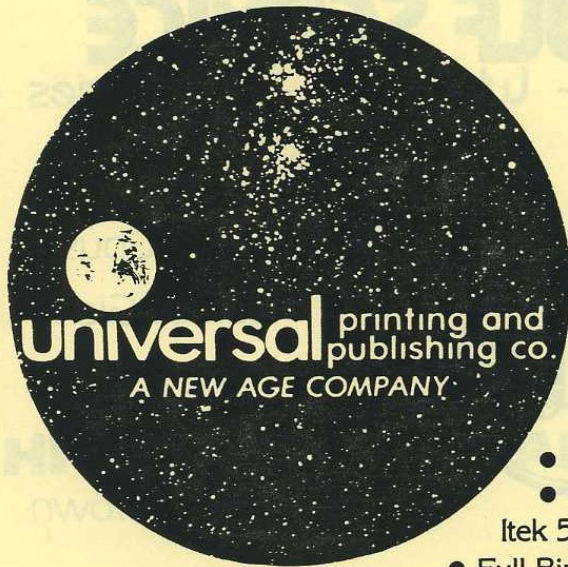
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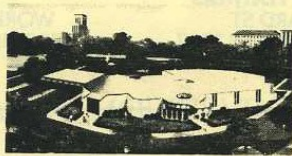
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Mrs. Nora Mayo
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Mrs. Pearl Bass

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Most importantly, thank you God, for making this a successful endeavor.

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