

MILLER'S Grocery

OSCAR & EVELYN MILLER, OWNERS

305 E. Main — Eagle Lake

PHONE: 234-2051

BBQ
SHACK
OPEN
FRIDAY
&
SATURDAY



★ SPECIALS GOOD FOR 5 DAYS ★

JULY 5, 6, 7, 9 & 10, 1984

FOLGERS
FLAKED
COFFEE
\$1.89
13 OZ. CAN

HI-DRI
TOWELS
59¢
ROLL

HUNTS
TOMATO
SAUCE
4/\$1
8 OZ. CANS

★ Cash Drawing ★
EACH SATURDAY at 4 p.m.
BE SURE TO CHECK YOUR LUCKY
TICKETS EACH WEEK
1st Prize - \$50
2nd - \$25 **3rd - \$10**
4th, 5th & 6th Place
Receive \$5.00 Each

BANNER
TOILET
TISSUE
89¢
4 ROLL
PAK

BORDEN'S
HIGH PROTEIN
MILK
\$1.39
½ GALLON

LETTUCE
39¢
HEAD

Del Monte
CREAM STYLE
OR WHOLE
KERNEL
CORN **59¢** 17 OZ. CAN
SWEET
PEAS **59¢** 17 OZ. CAN
CUT
GREEN
BEANS **2/89¢** 16 OZ. CAN

BUSH'S 14½ OZ. CANS
WHITE OR GOLDEN
HOMINY
14 OZ. CANS OF SHOWBOAT
SPAGHETTI
15 OZ. CANS
PINTO BEANS
3/89¢

BUSH'S 15 OZ. CANS
BLACKEYE PEAS
SHOWBOAT
PORK & BEANS
3/\$1

BORDEN
POINSETTA
MILK
\$2.29
4% BUTTERFAT
GALLON

FIRST PRIZE
PINTO
BEANS
69¢
2 L.B. BAG

meat prices CUT TO THE BONE!
BONELESS
CHUCK
STEAK **\$1.95** LB.

HI-C
FRUIT
DRINKS
89¢
46 OZ. CAN

WESTPAC
FRENCH
FRIES
79¢
2 L.B. BAG

LAUNDRY DETERGENT
GAIN
\$1.79
GIANT BOX

VLASIC POLISH
OR KOSHER
PICKLES
99¢
QT. JAR

BONELESS
CHUCK ROAST **\$1.80** LB.
DECKERS SLAB
SLICED BACON **\$1.79** LB.

BOOTH
FISHSTICKS
\$1.99
LB. BOX

WEST PAC
SAK-O-CORN
99¢
8 EAR PKG.

LUNCHEON MEAT
SPAM
89¢
7 OZ. CAN

BANANAS
3 \$1
LBS.

CROWN ROAST **\$1.95** LB.
BONE IN
CHUCK ROAST **\$1.69** LB.
BLADE CUT
CHUCK STEAK **\$1.70** LB.
RIB STEW **\$1.39** LB.
FRESH GROUND
HAMBURGER MEAT **\$1.75** LB.
EDDY'S
HOT LINK SAUSAGE **\$2.89** 2 L.B. BAG
HORMEL PORK
LUNCHEON MEAT **\$1.95** LB.

PUREX
TOSS & SOFT SOFTENER **\$1.49** 40 CT. BOX
MUSSELMAN
APPLE JUICE **\$1.69** ½ GALLON
GLAD HANDLE TIE
TALL KITCHEN BAGS **99¢** 10 CT. BOX
RENOWN
TOMATOES **2/89¢** #300 CANS
SUGARY SAM
YAMS **79¢** #2½ CAN
KRAFT DINNER
MACARONI & CHEESE **2/89¢** 7 OZ. BOX
LIBBY'S
VIENNA SAUSAGE **2/89¢** 5 OZ. CANS
KRAFT SQUEEZE
MUSTARD **2/89¢** 8 OZ. SIZE
RAGU
SPAGHETTI SAUCE **\$1.79** 32 OZ. JAR
COMSTOCK
APPLE PIE FILLING **\$1.19** 21 OZ. CAN
WELCH'S
GRAPE JELLY **\$1.59** 2 L.B. JAR

REGULAR OR LIGHT
STROH BEER **\$2.25** 6 PAK CANS
BAR SOAP
LIFEBUOY **3/\$1** REG. 39¢
GRAPE DRINK
WELCHADE **79¢** 46 OZ. CAN
HEFTY
FOAM PLATES **\$1.69** 50 CT. PKG.
GALA
DINNER NAPKINS **79¢** 50 CT. BOX
FLYING INSECT BOMB
RAID **\$2.39** CAN
ALPO
DOG FOOD **67¢** 23½ OZ. CAN

Dairy Products
BORDEN'S
SOUR CREAM **69¢** 8 OZ. CTN.
CITRUS HILL
ORANGE JUICE **\$1.69** ½ GALLON CTN.

FROZEN FOOD Specials
TOTINOS CLASSIC
PEPPERONI OR COMBINATION
PIZZAS **\$3.29** EACH
SNOW CROP
FIVE ALIVE **89¢** 12 OZ. CAN

FRESH PRODUCE
POTATOES **\$1.39** 8 L.B. BAG
PEACHES **49¢**
RED ONIONS **29¢** LB.
PLUMS **49¢** LB.

FENCES
CHAIN LINK
OR
WESTERN CEDAR
J.F. DVORAK
FOR FREE ESTIMATES
CALL 732-5525
111 Legion Circle
Columbus, Texas

July 4th celebration to included dedication

The annual Veterans
Community Center
celebration of July 4th this
year will include special
services in memory of two
of Columbus' most respected
citizens.

Also scheduled is a
Tuesday, July 3, dance,
and a full slate of "fun for
the whole family" on
Wednesday, July 4th, in-
cluding the traditional
fireworks.

At 10 a.m. July 4th, flag
raising ceremonies will
open the celebration with
special meaning. The new
flag poles have been placed
in memory of the late J. D.
Seymour, Jr.

Then, the new glass en-
trance to the community
center will be dedicated to
the memory of the late
Jerry Zatopek.

The rest of the July 4th
celebration includes a
volleyball tournament start-
ing at 10 a.m. and
scheduled to conclude

about 7 p.m. A barbecue
dinner of chicken and
sausage will be available
from 11 a.m. to 1 p.m. The
chili cookoff will start with
the queen judging at 1:30
p.m. The junior division of
the chili cookoff is
scheduled for judging at 2
p.m. and the senior
division judging is
scheduled at 3 p.m.

Other events for the day
include a cakewalk, rides,
games, country store, and
food & drinks available on
the grounds throughout
the day, and drawings af-
ter bingo.

The Tuesday dance
begins at 8 p.m. and is
scheduled until midnight,
featuring "The Country
Playboys." Also on
Tuesday, the chili cookers
may begin arriving.

By: Peggy Kalina
County Extension Agent

Homemakers' Reflections

It's home canning time

This is the time of year
when many people are
busy canning and freezing
all types of fruits and
vegetables. We have
received many questions
about food preservation so
I will be writing about this
topic for the next few
weeks. Let's start with the
basics.

Canning is not really
difficult — but it must be
done properly to avoid
food poisoning.

Canning depends on the
combined effect of time
and high temperature to
kill the microorganisms
that cause spoilage. Acidity of food is the
major factor in determining the time and tem-
perature necessary for
processing. The more acid
the food, the easier
spoilage organisms can be
destroyed by heat.

Acid foods like tomatoes,
fruits, and pickled
vegetables can be safely
processed at 212 degrees
F. in a boiling water bath
canner. These acid foods
will not allow the growth
of the bacteria which is
responsible for botulism.

The water-bath method
is done using a container
with a lid and rack. The
rack is used to hold the
jars off the bottom of the
container. The container
must be large enough to
cover the jars with one to
two inches of water, so
that the jars are surrounded
by boiling water. The lid is used to
help retain the heat.

But low-acid foods such
as meats, fish, poultry and
all vegetables except
tomatoes will allow the
growth of bacteria. These
foods require a more severe
heat treatment, the only safe
way to can them is in a
steam-pressure canner.

A pressure canner will
process low-acid foods at a
temperature of 240
degrees F. This tem-
perature is necessary to
destroy botulism bac-
teria. If this bacteria is not
killed, it can produce the
most deadly toxin known
to man.

It is vitally important
that home canners follow
recommended processing
times. The coldest section
of the jar needs to get to
the proper temperature for
the right amount of time
to kill the bacteria that can
cause food spoilage or

botulism.
Processing tables are
developed experimentally
for a certain fruit or
vegetable packed in a cer-
tain size jar. The time it
takes to process different
meats, fruits or vegetables
varies because their
physical properties are
different and that affects
the time it takes for the
food to reach a proper in-
ternal temperature. Be
sure to follow canning
directions carefully.

Improper sealing causes
about one-fourth to one-
half of all spoilage in can-
ned goods. Use this simple
three-step method to in-
sure your canned goods
are sealed correctly.

First, cool the jars for
12-24 hours before storing
them. The cooling period is
important because the
sealing occurs during this
time.

Second, remove the
screw bands from the jars.
If you don't remove screw
bands, they could rust and
be hard to remove later.
Also, rust can deform
screw bands so that they
don't function correctly to
hold the jar lids when you
use them again. This can
lead to a seal failure.

If you find a jar that is
not properly sealed, store
it in the refrigerator and
use the food within a short
period of time.

The jars and lids used
for home canning can also
cause improper sealing. Do
not use the jars that have
chips or nicks at the top.
Run your finger around
the top of the jar and in-
spect them visibly to make
sure they are smooth and
free of cracks.

Avoid tightening a t-
wo-piece lid as tight as you
can before or after
processing. This can cause
the seal to break and
therefore cause spoilage.
If you would like more
information, please come
by our office or call us at
732-5525. We would be
happy to help you.



From left to right, Marie Argo, teacher; Mary Christal, Joyce Tillman, Roxana Earls, Linda Tillman, Annie Mae Spates, Mary Aldridge, Joyce Person and Charles Abel, director. ELMS Photo

Adult education program completed class in May

The Eagle Lake Adult
Education program com-
pleted its annual program
in May with the following
graduates: Mary Aldridge,
Mary Christal, Joyce
Tillman, Roxana Earls,
Linda Tillman, Annie Mae
Spates, Mary Aldridge,
and Joyce Person. Marie
Argo was the teacher and
Charles Abel was the
director of the class.

The General Education
Development (GED)
diploma is the equivalent
of a high school diploma
and allows these adults to
enroll in college, technical
institutions, or other
training centers. Several of



Shown above are some of the 134 participants who were enrolled in the Red Cross swimming lessons at the Sheridan pool.

Among sunny days,
cloudy mornings, and in-
termittent showers, 134
youngsters mastered
various skills in the two-
week Red Cross swim-
ming course held at the
Sheridan Swimming Pool.
There were 62 enrolled
in the beginner's class, 32

in the advanced beginner's
class, 14 in the inter-
mediate class, 13 in the
swimmer's class, seven in
the basic rescue and water
safety class, and six en-
rolled in the advanced
swimming class.

Classes were taught by
qualified Red Cross Water

Safety instructor Judy
Pustejovsky. Assistants
were Dena Harcrow,
Marie Kutzer, Paige
Botard, Shannon
Pustejovsky, and Penny
Casper.

Work on the contract
is expected to be finished
by the end of August, ac-
cording to the highway de-
partment.

ATTENTION FISHERMEN

- Live Minnows
- Worms
- Fishing supplies
- Ice
- Keg Beer Sales
- Picnic Supplies

Canaris Cupboard
104 Boothe Dr.
5 A.M. - 11:00 P.M.
Sunday - Thursday
5 A.M. - 12:00 Midnight
Friday & Saturday

Bronze plaques to mark cemetery on FM 102

Members of the
Montgomery-Thatcher
Cemetery Association met
at the Episcopal Church
Parish Hall on Saturday,
June 23 for their yearly
meeting. The cemetery
was visited and all mem-
bers were pleased to see
what has been accom-
plished since the As-
sociation was formed
May 22, 1978.

A Historical Marker has
been installed on FM 102,
however, the cemetery it-
self sits back from the
road in a grove of trees. It
is believed that the first
person to be buried in the
cemetery was in 1834.

Mr. Appelt and Father
George Welch were guests
at the luncheon. Appelt

was complimented on his
efforts on the cemetery
upkeep, which now has
been put in excellent con-
dition.

The Daughters of the
Republic of Texas are of-
fering Bronze markers for
placement on all graves of
citizens of the Republic
from 1833-1843. There are
11 graves to be marked
with these attractive bron-
ze plaques.

The Association will have these
markers installed and
dedication ceremonies be
held at a later date.

The Chesterville
Cemetery group will con-
duct its annual meeting
Sunday, July 8 at the
Community Center in
Eagle Lake.

A covered dish meal will
begin at 12:30 p.m. with
the meeting to follow.
Anyone interested please
attend the session.

As someone who appreciates all
the latest technology, I like the idea that
our Good Cents home incorporates
the newest and best technology for
energy efficiency. Important energy-
saving features were built into it from
the ground up. Adequate insulation. A
heat pump for efficient heating and
cooling. Quality windows and doors.
And special measures to stop air leaks.

The final selling point was a little
extra that had a lot of appeal for me:
the Good Cents people have designed
a computer program that provides an
energy analysis of your home. It gives

you an estimate of how much it will
cost to heat and cool the house, and
how much energy you'll save the first
year because of the Good Cents
features.

I think that's great! But then,
you already knew I like computers,
didn't you?

If you're planning a new home, you'll
want more information about the
Good Cents program. Inquire at your
CPL office—or ask your designer,
architect, builder or realtor.

*The exact amount of savings will depend on
individual circumstances.

**Gail's Day
Care**
Gail Gertson
601 Burns
Still accepting
for full-time for all ages
7:00 a.m. to 7:00 p.m.
Monday through Friday
Drop-ins Accepted (Just Call Ahead)
Days **234-5184** Nights **234-5488**

We finally got serious about saving energy — and bought a Good Cents home.

I looked around—and what I saw
just didn't make sense.

We had a computer and a VCR and
a microwave and all this space-age
equipment in a stone-age, energy-
wasting house.

So I got serious. I really looked into
the latest technology. I like the idea that
our Good Cents home incorporates
the newest and best technology for
energy efficiency. Important energy-
saving features were built into it from
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individual circumstances.

CPL on the line for you
CENTRAL POWER AND LIGHT COMPANY
A Member of the Central and South West System

HYDROSTATIC DIESEL LAWN & GARDEN TRACTOR.



The top of Kubota's line of diesel lawn and garden tractors is the G5200 with its 3 cylinder 14 hp engine that runs smooth and quiet.

Its hydrostatic transmission provides ease of operation with one foot pedal control for forward and reverse, as well as speed. Maneuvering around trees and bushes is no problem.

The mower is operated off the front drive shaft, not by a belt system. This eliminates the mower belt related problems of many lawn and garden tractors. Other implements and attachments will put this machine to work all year tilling, snow clearing, and towing.

Take a look at the Kubota G5200 HST and find out why Kubota owners say, "My Kubota. There's nothing like it on earth."

KUBOTA
Nothing like it on earth.™

W. A. VIRNAU & SONS, INC.
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