

Army/Air Force News

David A. Easley

Army National Guard Private David A. Easley, son of Anita and John Easley of Eagle Lake, has completed a wheeled-vehicle mechanic course at the U.S. Army Training Center, Fort Jackson, South Carolina. During the course, students were trained to perform maintenance and assist in the repair of automotive vehicles and associated equipment.

Alfred J. Jackson

Pvt. Alfred J. Jackson, son of Betty Jackson of Alleyton, has completed basic training at Fort Dix, New Jersey. During the training, students received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, first aid and Army history and traditions. Jackson is a 1985 graduate of Columbus High School.

Beef industry conference August 10, 11

By Leroy Hajdik, County Extension Agent
Where is the beef cattle industry headed in the next few years? How do consumers perceive beef products? And what part will cattle producers and feedlot operators play in enhancing beef's image and turning beef per capita consumption around? These are only a few of the questions that will be addressed at the 1987 TAMU beef industry conference entitled "Beef: Gearing up for the 1990's." The conference will be held at the Rudder Center Theater in College Station August 10-11.

Cattlemen are concerned and possibly confused as to the direction beef cattle production is headed. "We've all heard about the issues, such as lean beef and packer specifications. Should I produce leaner beef? How does this affect my cow herd? Should I begin a 'brand' beef program?" These are a few of the questions to be addressed at the conference.

The first day of the conference will deal with analyzing the current problems facing the beef cattle industry. Amy Bart, associate director,

Good Housekeeping Institute; Dr. Robert Olson M.D., Stony Brook Health Sciences Center, New York; and Dr. Janice Neville, president-elect, American Dietetic Association, will discuss where beef fits into the American diet and what we as an industry might do to make beef even more nutritionally appropriate. Later that day, Dr. Russell Cross, Texas A&M, will talk about branded beef, and Dr. Darrell Wilkes, National Cattlemen's Association, will discuss the beef/food safety issue.

JoAnn Smith, chairperson, Cattlemen's Beef Promotion and Research Board and NCA's past president, will be the August 10 speaker with her discussion on "Beef Promotion: Is It Working?"

The second day of the conference will deal with producing and marketing beef to fit industry needs. Speakers and their topics include: Dr. Rod Bowling, of Monfort, hot fat trimming and its effect on cattle pricing; Dennis Farley, Friona Industries, integrated approach to producing cattle; Dr. Dell Allen, Kansas State University, and Dr. Bill Mies, TAMU,

packer live cattle specifications; and Dr. Darrell Wilkes, NCA, and Dr. Steve Hammack, beef cattle specialist, TAE, information on breed utilization and herd improvement.

For those interested in attending the conference, contact the county Extension office. Early registration must be received postmarked no later than August 1. The conference hotel will be the College Station Hilton and when making reservations indicate you are with the TAMU beef industry conference.

Gulf shrimping season reopens this Thursday

Shrimping season in the Gulf of Mexico will reopen as scheduled at 12:01 a.m. July 16, the Texas Parks and Wildlife Department said. The annual closure that protects immature brown shrimp during their migration from the bays into the Gulf started June 1.

Hermann Sons leaders rally scheduled July 19

The presidents, vice presidents, secretaries and treasurers from the 160 Hermann Sons lodges in Texas will convene at the Villa Assembly Building in San Antonio Sunday, July 19, for a statewide rally launching the order's traditional three-month membership campaign. Louis B. Engelke of San Antonio, grand president, has announced.

The event is expected to draw about 800 fraternalists from some 143 cities and towns in Texas, Engelke said. Because of space limitations, attendance must be by invitation only.

The gathering will give local lodge leaders an opportunity to meet Grand Lodge officers and officers from other lodges and to prepare for the 1987 "Campaign to Increase Membership," starting August 1 and continuing through November 10.

Currently, there are 80,500 adult and junior members in the Order of the Sons of Hermann in Texas.

Beginning at 1:30 p.m., the rally will end with a barbecue supper and dance, with music furnished by the Pfeil Brothers. Serving as master of ceremonies will be Leroy Muehlstein of Converse, first grand vice president. Louis B. Engelke of San Antonio, grand secretary-treasurer, will introduce the officers, and Engelke will address the assembly.

Participants also will hear an address on the Bicentennial of the U.S. Constitution by grand lodge legal counsel Roland A. Eisenhauer of San Antonio. Entertainment will feature the Hermann Sons Polkaettes, square dancers and musical chairs.

The rally will follow by a day a statewide seminar for lodge membership representatives scheduled for Saturday afternoon in the grand lodge building at 515 S. St. Mary's Street.

McGraw to graduate from TST

Ron McGraw, of Garwood, is a candidate for graduation for the summer term from Texas State Technical Institute (TST) in Waco. The summer quarter ends August 18, and the graduation ceremony is set for August 14 at 7 p.m. in the Waco Convention Center.

McGraw, a combination welding student, is the son of Veronica Daniels of Garwood, and a 1986 graduate of Rice High School.

TST, the only state-supported vocational-technical school in Texas, is part of a four-campus network with additional facilities located at Amarillo, Harlingen and Sweetwater.

More than 50 instructional programs are offered at the Waco campus ranging from automotive mechanics and building construction technology to commercial art and advertising and laser electro-optics technology.

For more information about the Waco campus, call the campus information office at 1-800-792-TST.

Wintemann Library

'Movie of the Week'

The Eula and David Wintemann Library's summer reading program continues through July 30.

Story Hour: Wednesday, children age 4 through first grade, 10:30 a.m., and children who have completed 2nd through 5th grades, 2:30 p.m. Movies: Thursday, 10:30 a.m. and 2:30 p.m. (children over age 4).

July 16 movie: "Hang Your Hat on the Wind" and movie scheduled for July 23 will be "Flash, the Teenage Out."

Look for the 'movie of the week' each week to see what will be playing at the library.

Tax extensions expire August 15

Taxpayers who have an automatic extension of time to complete their 1986 federal income tax return must file by midnight August 15, according to the Internal Revenue Service (IRS).

For additional information regarding the filing date extension, taxpayers may call IRS toll-free at 1-800-424-1040.

Jams, jellies without sugar

By Peggy Braden, County Extension Agent
You can save taste, tantalizing jams and jellies made without sugar. Preserve fruit from your own orchard or unseasoned frozen fruit to bring fresh flavor and color to your dry calorie menus for many months.

Sugars in jams and jellies must be refrigerated or frozen unless they are prepared by the long-boil method of preparation. They are well worth the use of your freezer storage space because these items form the dietetic section of the grocery store are very expensive.

The natural color and flavor are best maintained if the jams and jellies are stored in the freezer. Leave at least 1/2 inch head space in containers before freezing to allow for expansion.

Use artificial sweeteners under the direction of your physician. Carefully read the nutrition information on labels of the products you purchase. For a copy of the recipes for making sugarless jams and jellies, come by the County Extension Office at 316 Spring Street, Columbus.

Controlling pantry pests
Insects often make themselves unwelcome guests in pantries and cupboards. If they weren't brought in as eggs from purchased food, they come from other parts of the home or outdoors to feast on dried food. These

pests, like many unwelcome guests, will stay around until they are forcibly removed.

Here are some steps to send these unwelcome pests packing. Examine susceptible food, such as dry beans, peas, lentils, flour or nuts, to determine the source of infestation, and throw away any infested items. If infestation is doubtful, or the infested food could possibly be used later, heat it in a shallow pan in the oven at 130 degrees for at least 30 minutes, or put it in the freezer for a week to kill insect eggs.

Clean out the infested area so it can be treated with insecticide. Take out all of the food, dishes and cooking utensils, and put them out of the way of contaminating spray particles. Make sure the area has been thoroughly vacuumed, scrubbed and dried before spraying insecticide.

Spray the area lightly, and make sure to get the insecticide into all the cracks. If a spray isn't available, use a paintbrush.

Once the spray is dry, cover shelves with clean paper, and replace the items removed being careful not to spill food, and keep the area clean. Buying small amounts of food that will be used in a short time, storing food in sealable containers, and keeping susceptible foods like spices in the refrigerator, help keep the pests away.

For further information on pest control, contact a county Extension agent. They have publications available to the public and are trained to help rid homes of unwanted "guests."

Foreign students need host families

Host families are being sought for 25 high school students from Sweden, Norway, Denmark, Finland, Holland, Switzerland, Germany, France, Italy and Australia for the school year 1987-88, in a program sponsored by the American Intercultural Student Exchange.

The students, age 15-17, will arrive in the United States in August 1987, attend the local high school, and return to their home country in June 1988. The students, all fluent in English, have been screened by their school representatives in their home countries and have spending money and medical insurance. Host families may deduct \$50 per month for income tax purposes.

AISE is also seeking American high school students, age 15-17, who would like to spend a high school year in one of the countries named above.

Families interested in this program should contact Diana Cooley, 11710 Cedar Form Lane, Stafford, Texas 77474, (713) 933-8649 or telephone toll free 1-800-SIBLING.

Mesquite meeting September 11-13

The annual meeting of Los Amigos Del Mesquite will take place in Corpus Christi on September 11-13 at the Hershey Hotel.

Some 20 to 25 technical presentations, demonstrations or panel discussions on various issues will be held. A trade and exhibit show of fine furniture, flooring and other beautiful woodwork and other mesquite products will also take place.

The meeting will provide a forum for those ranchers and landowners who have mesquite wood to sell to meet with processors who are buying mesquite stumpeage.

Los Amigos Del Mesquite is an international association of 300 ranchers, woodworkers, businessmen and scientists from Texas and other states and countries who have personal or business interests in the mesquite tree.

For further information, call Ken E. Rogers at (409) 639-8180 or write to him at Texas Forest Products Laboratory, P.O. Box 310, Lufkin, Texas 75901-0310.



Quentin Steitz harvests the graceful foliage of reeds near his ranch in Colorado County. The book, "Decorating with Texas Naturals," shows readers how to use native and naturalized plants like reedroot in ornamental arrangements in their new book, "Grasses, Pods, Vines, Weeds."

Decorating with Texas Naturals. The book, pictured at left, is available for \$24.95 in hardcover. It comes lavishly illustrated with more than 150 full-color photographs. It's published by the University of Texas Press.

Reception honoring Quentin Steitz planned July 23

The public is invited to a reception honoring Quentin Steitz, author of "Grasses, Pods, Vines, Weeds: Decorating with Texas Naturals," just released by Texas University Press. The reception will be held at the Colorado County Art Center, 1014 Milan St., Columbus on Thursday, July 23 from 4:30 to 6 p.m. and hosted by the Nesbitt Memorial Library, The Desk Set and the Live Oak Art Club.

This beautiful and colorful new book highlights decorative uses of overlooked Texas plants. Grasses, pods, vines, even weeds. These seldom noticed plants are not what most of us think of when decorating our homes or workplaces. Some have been considered undesirable, even pests.

But according to Quentin Steitz of Columbus, these often overlooked Texas plants are rich in design potential and can be successfully used in ornamental arrangements that will delight even the most traditional tastes.

Steitz has provided native and naturalized plants for a variety of uses, from intimate private dinners to large museum openings. And in each case, he said, the wild species were harmonious in their settings and delightful for the occasions.

In her new book, just published by the University of Texas Press, Steitz teaches readers how to make the most of some 44 Texas naturals in home-grown, hand-crafted arrangements.

She describes the plants, telling how to identify them in various stages and how to grow and preserve the plants.

She then explains how to use the plant, referring to an accompanying color photograph of the plant in arrangements, created by herself or other floral designers.

The book features more than 150 full-color photographs of plants in stages of growth and ornamental arrangements.

Steitz explained that from childhood she has been attracted to wild species and to floral design. To her, providing top-quality floral materials is a creative and exciting process.

"If you're making a cake, you need to work with the very best ingredients. If you're designing with plants, you need to work with the best, too," she explained.

She remarked that one of her aims in the book is to help people see the beauty of wild species and to teach them how to handle the plants so they have the very best material to work with.

"To those who enjoy Texas' natural surroundings, these words and photographs can supply additional hours of pleasure in the wonderment of nature," she said.

4-H fashion show winners

By Peggy Braden, County Extension Agent
"Rainbow of Fashion" was the theme of the 1987 Colorado County 4-H Fashion Show held on July 7 in Columbus. Twenty-three boys and girls from throughout the county participated in the construction and buying divisions.

The winners were as follows: Sub-Junior age division - construction active sports or specialty wear: Beth Motil, Columbus; construction non-tailored daywear: Misty Kinsey, Weimar; buying active sports or specialty wear: Jeffrey Kahlden, Weimar; and buying evening wear: Misty Kinsey, Weimar.

Senior age division - construction active sports or specialty wear: Monica Socha, Frelsburg; construction non-tailored daywear: Cheryl Button, Columbus; buying non-tailored daywear: Amy Sklar, Frelsburg; and buying evening wear: Lara Dupre, Sheridan.

These youth, along with the alternate winners, Susan Rabel and Felicia Wilson of Weimar, will represent Colorado County at the District 4-H Fashion Show in Wharton on July 28.

Classes officially began at 8:30 Monday morning. Director Vickie Ashley registered 81 attendees. She reports this is very good for the first day since more children generally show up as the week progresses.

Classes are for children 4 years old through 6th grade. Classes for 7th through 12th graders are being held at night and being taught by Pastor Jordan.

Janice Hyek was honored by her parents, Vic and Dorothy Hyek, on the occasion of her 20th birthday July 8. About fifty guests helped Janice celebrate her special day at the Garwood pool. They dined on delicious hamburgers, chips and dips and Janice's favorite—a strawberry cake lovingly made by her grandmother, Mrs. Ludwig Schoellmann. Janice's special guests for the evening were her grandparents, Mr. and Mrs. Ludwig Schoellmann.

We express our condolences to the family and friends of Fred Hainebach who passed away on Sunday, July 5. Mr. Hainebach was a former resident of Garwood and a member of the 1955 senior class of Garwood High School. His parents were Leon and Helene Hainebach. Mr. Hainebach, lately of Dallas, was fifty years old at the time of his death.

Birthdays: July 16, Ervin Stunkle, Lufkin; Zbrack, Vicky Hyek, July 18, Martha Cernoch, July 19, Lisa Drlik.

Anniversaries: July 17, Mr. and Mrs. Charles Bubala; July 20, Mr. and Mrs. Alton Smith.

Garwood/Nada News

By Georgia Michalka

Jim and JoAnn Bunge recently left the friendly confines of our community for a 15-day trip to visit some of the western parts of our great land. Their excursion began on June 19 as they travelled to Las Vegas where they joined Mr. and Mrs. Stephen E. Bubala. Jim and JoAnn took in the sights, sounds and other pleasures for three days then accompanied the Bubalas to their home in Surfside, California. There they were joined by their daughter Judy of San Marcos, who was able to spend five days in the sun and fun at the Bubala's beachside home. Jim and JoAnn then rented a car and moved on to Laughlin, Nevada, where they spent some time at Sandstone Gold River along the Colorado River. Then they drove to Las Vegas and spent their last three nights at the Desert Inn Hotel, then back home on July 3.

A number of our local people enjoyed the great outdoors at Lake Texas recently. Brad, Judy and Carrie Engstrom, along with Herbert and Sue Engstrom spent about five days at the State Park there. They were joined by Jimmy, Terry and Leslie Harris of Sugar Land. They had guests on July 3 — Beverly, Nicole and Jennifer Krenek and Letta Lundquist. Then on July 4, Mrs. Iris Danklefs, Mrs. Marie Pinchback and Leonard Engstrom arrived to help celebrate the holiday with a barbecue lunch. On July 5, Mark, Jan, Jennifer and Doug Wied along with Jimmy, Karen, Bryan and Danya Kees arrived to share a pleasant Sunday. Everyone who came had a good time fishing, skiing, swimming and relaxing.

Marla Crane and her daughter, Christie, hosted a birthday party for three important men in their lives on July 2. Marla's husband, Gary, was thirty-one on June 27, and Christie's brothers, Garrett and Russell, reached their third and first birthdays on June 28 and July 2, respectively. Many friends and relatives joined to celebrate with a fish fry at the Garwood Fire Station. A table with a "Big Bird" theme was the setting for the youngsters. A beautiful red velvet cake decorated with tractors and horses was the centerpiece setting for all three honorees. Everyone seemed to have a good time playing chess, hide-n-go-seek, dominos and riding a fire truck. Garrett was especially happy about receiving a bicycle, tractor and clothes, as was Russell, who got a tractor, push and ride toys and clothes. Some special guests were grandparents, Mr. and Mrs. Burns of El Campo and Mr. and Mrs. Louis Crane Jr. of Garwood.

Marvin and Gladys Tyler hosted a Fourth of July party at their home. Approximately fifty friends and

guests joined the Tylen for this annual festive event. Independence Day celebrations feasted on a traditional barbecue lunch and later enjoyed playing dominoes and tripeles.

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MILLER'S GROCERY

305 EAST MAIN
EAGLE LAKE
234-2051

SPECIALS GOOD THURSDAY-TUESDAY
JULY 16-21, 1987

WE WELCOME FOODS STAMPS
WE RESERVE THE RIGHT TO LIMIT QUANTITIES

Oscar & Evelyn Miller, Owners

Red & White Quality

RED & WHITE, 1 LB. CAN	RED & WHITE, 1/2 LB. LOAF	3 LITER BOTTLE CHERRY RC OR
COFFEE	BREAD	RC COLA
\$1.69	2/\$1	\$1.09

BEER SPECIALS...

REG. OR LIGHT
PEARL BEER... 24 CT CASE \$6.95

OLD MILWAUKEE... QUART 75¢

REG. OR LIGHT
OLD MILWAUKEE... 24 PK. \$7.50

CHUNK TUNA

59¢

EGGS

39¢

MEAT SPECIALS...

1 LB. BAGS 4/\$1.00

T-BONE STEAK... LB. \$3.05

RUMP ROAST... LB. \$2.49

PIKES PEAK ROAST... LB. \$2.59

LOIN STEAK... LB. \$2.99

ROUND STEAK... LB. \$2.89

HORMEL PORK LUNCHEON MEAT... LB. \$1.79

RATH... 12 OZ. 99¢

QOT DOGS... 12 OZ. \$1.99

HORMEL JUJUBO SALAMI... LB. 89¢

CHICKEN HENS... LB. 89¢

ROAST REGULAR OR LIGHT MAYONNAISE... 32 OZ. \$1.59

BLUE RIBBON RICE... 1 LB. BAGS 4/\$1.00

ICE MILK... 1/2 GAL. SQ. CTN. \$1.79

SHERRBERT... 1/2 GAL. \$1.89

HEINZ BARBECUE SAUCE... 18 OZ. 79¢

BATHROOM TISSUE... \$1.50

VAN CAMP PORK & BEANS... NO. 300 CANS 39¢

WHITE ASST. & DECORATOR VIVA TOWELS... ROLL 79¢

VELVEETA SHELL DINNERS... 12 OZ. \$1.29

FRUIT COCKTAIL... 17 OZ. 69¢

APPLE JUICE... 64 OZ. \$1.29

10-K THIRST QUENCHER... 4.16 OZ. \$1.79

PEANUT BUTTER... 16 OZ. \$1.39

CAKE MIXES... 5 LB. 99¢

ASS. FLAVORS BETTY CROCKER SUPERMOIST CAKE MIXES... 18.5 OZ. 89¢

ASS. FLAVORS BETTY CROCKER FROSTINGS... 16.5 OZ. \$1.59

BISQUIT... 40 OZ. \$1.89

SNOWDRIFT SHORTENING... 5 LB. \$1.69

FROSTED FLAKES... 25 OZ. \$2.99

RED & WHITE NUTRA SWEET, CHERRY, GRAPE, LEMONADE OR PUNCH DRINK MIXES... 4.2 OZ. \$1.59

HERSHEY KISSES... 9 OZ. \$1.79

HERSHEY MINIATURES... 9 OZ. \$1.79

CLOTHES PINS... 50 COUNT PKG. \$1.99

RED & WHITE CHARCOAL... 30 OZ. 99¢

YARD GUARD FOGGER... 16 OZ. \$3.99

OVEN CLEANER... 16 OZ. \$1.69

FAB DETERGENT... 48 OZ. \$1.39

DYNAMO II... 30 OZ. \$1.89

PALMOLIVE LIQUID... 32 OZ. \$1.59

PALMOLIVE AUTO DISH LIQUID... 28 OZ. \$1.59

IRISH SPRING... 4.5 OZ. 24 CT. \$1.89

DAIRY SPECIALS...

BLUEBONNET MARGARINE... 1 LB. QTRS. 39¢

BUTTERMILK... 1/2 GAL. \$1.39

CHEESE SINGLES... 16 OZ. STK. PK. \$1.99

YOGURT... 2/\$1.00

VELVEETA... 2 LB. \$3.49

PRODUCE SPECIALS...

CALIFORNIA CELERY... STALK 49¢

THOMPSON SEEDLESS GRAPES... LB. 59¢

FLORIDA CORN... 6 EARS \$1.00

CELLO-PAK TOMATOES... 3 COUNT 39¢

CALIFORNIA SUNRISE VALENCIA ORANGES... 8/\$1.00

CALIFORNIA RED JANE SEEDLESS GRAPES... LB. 59¢

KIWI FRUIT... 3/\$1.00

Applications being accepted for JTPA program

Beginning Monday, July 20, applications will be accepted by the Job Training Partnership Act for Vocational Classroom training at Wharton County Junior College in Wharton. Classes begin Monday, August 31 for the fall semester.

Vocational/technical training programs at WCJC and at the Richmond Satellite Campus include air conditioning and refrigeration, automotive technology, cosmetology, data processing, electronics, industrial maintenance, technology, vocational nursing, microcomputer operation and remedial education (adult basic education, GED, and English as a second language).

The JTPA program pays tuition, fees, books and handouts. Other assistance includes support payments for transportation and part-time employment while attending classes.

Persons who seek training through JTPA must apply through the Texas Employment Commission. Address of area TEC centers are as follows: 117 South Fulton, Wharton, (409) 532-1399; 3911 Avenue I, 4560, extension 239.

WCJC calendar

Monday, July 20: 1 p.m., Vocational Nursing class pre-entrance test. Information on JTPA skills training is available by telephoning Diane Kielman at WCJC, (409) 532-1399.

Monday through Thursday, July 20-23: 7:30-11 a.m. or 1-4 p.m., fall semester early registration for sophomore students and second semester freshmen, registrar's office, WCJC administration building.

Wednesday, July 22: 8:30 a.m., ACT residual testing. Pioneer Student Center, upstairs, \$10 fee, proper student identification needed, admissions form should be filled out prior to test, test only for students who plan to enter WCJC; 1:30 p.m. and Lillie A. Johnson, Johnson Health Occupations Center, public invited.

Thursday, July 23: last day to drop courses with grade of "W," all campuses.

Nature's additives

By Peggy Braden, County Extension Agent
As "home grown" food gets harder and harder to find on dinner plates, more people are questioning the safety of their food supply.

Since food is an essential part of everyone's life, people tend to get emotional about it. They no longer know or understand many of the ingredients that go into their food and it makes them uneasy. They also view food production as a big business, out to make money. Their concern markets and local farmers are being replaced by business men who have always been mistrusted.

Today's food is no longer grown locally, but in areas where it is most profitable. This means a lot of shipping and prolonged storage periods, even though the food is safer, cleaner and there is a greater variety than in the past. This confusion has many people longing for the day when the safety of food was not tested and ignored is bliss.

Out of this confusion, many people are shying away from chemical additives. They too are new and misunderstood. In reality they are very closely guarded by the Federal Food and Drug Administration, unlike natural foods, and additives have never caused a serious human illness.

If the FDA applied the same standards to natural foods as it does to minor food ingredients, there wouldn't be a lot of food to eat.

There are more dangers in food-borne diseases, over consumption, poor food choices, not fulfilling recommended daily allowances, natural toxicants (like poisonous mushrooms), than in chemical additives.

Food contains risk like everything else, but taken in perspective, it's not unusual. A normal, balanced diet, with variety, moderation and cleanliness, are keys to food safety.

REPORT OF CONDITION

Consolidating domestic and foreign subsidiaries of the
The First National Bank of Eagle Lake

In the state of Texas, at the close of business on June 30, 1987 published in response to a call made by Comptroller of the Currency, under title 12 United States Code, Section 181. Charter Number 7534, Comptroller of the Currency, Eleventh District

Statement of Resources and Liabilities

Cash and balances due from depository institutions: \$1,559
Interest-bearing balances and currency and coin: 1,559
Interest-bearing securities: 17,391

Federal funds sold and securities purchased under agreements to resell in domestic offices of the bank and of its Edge and Agreement subsidiaries, and in IBFs: 0
Loans and leases, net of unearned income: 30,445
LESS: Allowance for loan and lease losses: 768
LESS: Allocated transfer risk reserve: 0
Loans and leases, net of unearned income, allowance, and reserve: 29,677

Assets held in trading accounts: 200
Premises and fixed assets (including capitalized leases): 1,026
Other real estate owned: 1,282
Investments in unconsolidated subsidiaries and