

The Carbon Messenger

Volume 43

Carbon, Eastland County, Texas, Thursday December 31 1953

Number 23

Local News In Brief

Miss Doris Hastings, Mmes. Fannie O'Brien, John Edwards and two daughters of Abilene, Mrs. Warren Simms of Odessa and Mrs. Clarence Hastings of Eastland visited Mrs. Fannie Welch Sunday.

Maurice Sherrell and family of Dallas spent Christmas with their parents, S. S. Sherrell and wife.

Bill Fite and wife of San Angelo, Bill Vencil and wife of Jayton and Lindsey Barnett and children of Durant, Okla. visited Mrs. W. S. Maxwell during the holidays.

Wayne Vaughn and family of Odessa and Elvis Vaughn and family of Colorado City visited their parents, Leaster Vaughn and wife, during the holidays.

Tom Ireland and family of Lubbock and J. C. Poe and family of Eastland were holiday guests of their parents, O. Stone and wife.

Woodrow Weaver and family, Clyde Weaver and family of Levelland, J. D. Worley and family of Farmington, N. M. and Vernon Weaver and wife of Fort Worth spent Christmas with their parents, Lee Weaver and wife.

Leroy Ussery and family of Brownwood, Monte Walker and family of Abilene and Wayne Walker and family of Odessa visited their parents, Elmer Walker and wife, during the holidays. Mr. and Mrs. Ussery also visited his parents, the W. R. Usserys.

Calvin Gilbert and wife of Denton and John Kent Gilbert and wife of Dallas spent Christmas with their parents, Clifford Gilbert and wife. Other visitors in the home were Floyd Hale and family of Lancaster, E. E. Layton and wife of Eastland, Charles Layton and wife and Grady Duncan and wife of Gilliland. The Floyd Hales also visited in the N. C. Morris home.

Richard Jackson and family of Seminole and Guy Thompson and family of Ranger spent Christmas with their parents, J. W. Jackson and wife.

Leroy Pierce and family of Fort Worth and Arliss Pierce and family of Cisco spent Christmas with their parents, Roy Pierce and wife.

Ronald Payne and wife of Snyder spent the holidays with his parents, O. C. Payne and family.

Mack Stubblefield and family visited Rev. Hawkins and wife of Big Lake last week end.

Mrs. Lee Coates was called to Fort Worth to attend funeral services for A. G. Bedner who was killed in a car wreck near Amarillo. Funeral services were held Monday. Mrs. Coates and Mrs. Bedner had been life-long friends.

She was accompanied by Judge and Mrs. John F. Evans, Mr. and Mrs. Godfrey and Mrs. Allen all of Breckenridge.

J. C. Barron and family of Ft. Worth visited her parents, R. Gray and wife, and her brother, Glenn Gray, and family during the holidays.

Glenn Ford and wife of Galveston visited Mack Stubblefield and family last week end.

Euell Allison and family of Arlington, Jess Crow and family of Farmington, N. M., Henry Lovell and wife and Ed Allison were guests Christmas Day of Mrs. Will Lovell.

Ira Ramsey and family and Cooter Ramsey and family of Moredock, Ariz. visited their parents, J. E. Ramsey and wife, during Christmas.

Dock Martin and family of Irvell spent the holidays with her parents, Jim Holloway and wife.

Singing Convention To Hold Meeting

The Eastland County Singing Convention will meet at Olden Saturday night, January 9, and again the following Sunday afternoon, according to an announcement by the president, A. E. LeClaire. Everyone has a cordial invitation to attend.

Mrs. Smith Honors Pupils With Christmas Party

A Christmas party was held in the home of Mrs. R. C. Smith on December 22, for her music students and their parents. Each student presented a musical selection of their own choice as a gift to their parents. Refreshments of Christmas cookies and hot chocolate were served.

Music students present were: Mittie and Mary Rone, Colleen Campbell, Annita Duncan, Mickey Rogers, Billy and Kathryn Sandlin, Fay Simmons, Nora Jean Jordan, Linda Sue Hallmark, Patsy Jackson, Barbara Jones and Mary Elizabeth Been.

Parents present included Mmes. O. B. Rone, Collin Campbell, C. H. Jones, Obie Duncas, E. O. Hallmark, Truman Been, A. S. Jackson, D. D. Sandlin and Mrs. Jordan. Friends present were Carolyn and Linda Collins, Dorothy Simmons, Jimmy Jordan, Laura Harris, Joane Been, Robby and Carl Smith, R. C. Smith and the hostess, Mrs. Smith.

Mrs. R. L. Wyatt Passes Away

Mrs. R. L. Wyatt, who has been employed in Lubbock for the past year, was taken seriously ill on Wednesday of last week after suffering a cerebral hemorrhage. She was taken to Taylor Hospital in Lubbock where her condition grew steadily worse and she passed away on Saturday. Funeral services were held in Louisiana Monday.

She was the wife of R. L. Wyatt of Carbon who was at her bedside when death came.

Ordination Services At Baptist Church

Ordination services for deacons will be held at the Carbon Baptist Church Sunday, January 3, at 2:30 p. m. The public is cordially invited to attend.

Rev. G. W. Thomas, pastor

R. L. Justice Dies Tuesday; Final Rites Wednesday

R. L. Justice, 50 year old Cisco rancher, died suddenly at his home at 1413 Avenue D at 4:30 a. m. Tuesday of a heart attack. Mrs. Justice was awakened by his labored breathing and called a physician. He was dead before the doctor arrived.

He was born in Eastland County on December 3, 1900, and had lived in Cisco for the past four years. He moved here from Breckenridge. He had extensive ranch holdings in the area north of Ranger.

On December 4, 1930, he was married to Miss Ellen Gardenhire in Breckenridge.

Funeral services were held at the First Methodist Church at 2 p. m. Wednesday with the Rev. D. M. Duke, pastor of the Church of the Nazarene; the Rev. E. H. Lightfoot, First Methodist pastor, and the Rev. F. C. Bradley, Jr., pastor of East Cisco Baptist Church, officiating.

Burial was in Oakwood. Burial will be in Oakwood Cemetery with Thomas Funeral Home in charge of the arrangements.

Survivors are his wife; a son, Robert Justice of Cisco; a daughter, Janice Justice of Cisco; a brother, D. N. Justice of Rankin; and three sisters, Mrs. B. B. Poe of Carbon, Mrs. B. E. Vesselles of Monahans and Mrs. A. H. Ford of Royalty.

A large number of Carbon Friends attended the funeral.

Bully Knight and family of Corpus Christi, Frank Hurst and wife and Truman Knight and family of Fort Worth, Carl Knight of Boise City, Okla. and Ray Welch and wife of Ranger spent Christmas with their parents, B. W. Knight and wife.

Luther Reese and wife spent the holidays with their daughters, Mrs. Dean Turner and Mrs. Don Bennett, and families of Levelland.

Ceral Wyatt, wife and son, (E. M., Jr. of Odessa visited his parents, Walter Wyatt and wife, and other relatives here during the holidays.

D. L. McCracken and family of Corsicana spent the holidays with her parents, E. Dunn and wife, and her sister, Mrs. D. D. Sandlin, and family.

Miss Nicholas Weds Mr. Mayhall In Church Ceremony

Miss Rosalizabeth Nicholas, daughter of Mr. and Mrs. John C. Nicholas of Carbon, became the bride of Alvin Kenneth Mayhall, son of Alvin Mayhall of Ranger, in a double ring ceremony in the Mangum Baptist Church Saturday evening, December 26, at 7:00 p. m. with the Rev. Lee Fields, pastor, reading the ceremony.

The bride, given in marriage by her father, wore a ballarina length white net dress over faille taffeta and chantilla lace. Her accessories were blue. Her nylon net veil was fingertip length and she carried a white Bible overlaid with white gardenias. For something old she wore her mother's ring, something blue was her shoes and something borrowed was a rhinestone necklace.

The bridesmaid was Miss Jane Clark of Eastland. She wore a blue nylon net dress over blue crepe. Her bouquet was pink carnations. The groom's attendant was Donald Nicholas, brother of the bride. Ushers were Miss Mary Nicholes, sister of the bride, and Wayne Farrow of Cisco. Mary chose for the occasion a pink formal with rhinestones.

The altar was decorated with white mums and white chrysanthemums.

Lonnie Mayhall of Abilene, brother of the groom, sang "Because" and Tommy Nicholas of Eastland, brother of the bride, sang "I Love You Truly" with Mrs. Tommy Clark at the piano. She also played the traditional wedding march.

Mr. Mayhall graduated from Ranger High School and Ranger Junior College with honors. He also attended NTSTC, Denton one year. Mrs. Mayhall will be in the graduating class of Carbon High School in the spring of 1954.

They are making their home in the Hillside apartments in Eastland where he is employed by the Borden Company.

James Guy of Snyder and Truett Guy of Midland visited their parents, Odis Guy and wife, last week.

We Wish You a Happy New Year

Dealers In

Drygoods, Groceries, Market Feeds, Hardware And Implements

We Strive To please You

45 Years Of Service

Carbon Trading Company

Majestic

Eastland

Box Office opens 4:45 p. m. during week and 1:45 Sat & Sun.

New Years Eve Admission 50c

11:15 p. m. "Sabre Jet" Robert Stack In color

Fri. Sat. "War Paint" Robert Stack In color

Sun. M. P. "War Arrow" Jeff Chandler Maurcen O'Hara In Technicolor

Tues. Wed Thurs. "Diamond Queen" Fernando Lamas Arlene Dahl In color

Friday and Saturday Specials

Pure Ribbon Cane 1-2 gal	85c
Swift Pure Lard 3 lb	77c
Sugar 10 lb	98c
Deckers Oleo	22c
Folgers Coffee lb	89c
Cigarettes ctn	2.07

Christmas Candy

CARBON TRADING CO



Engineers Being Offered Regular Army Positions

AUSTIN, Dec. 23. — Individuals possessing a high degree of technical engineering knowledge critically essential to the national defense are now being offered an opportunity to apply for a Regular Army commission whether or not they have had previous military experience. Fourth Army headquarters announced this week. Appointment may be up to the grade of captain, depending on qualifications of applicants.

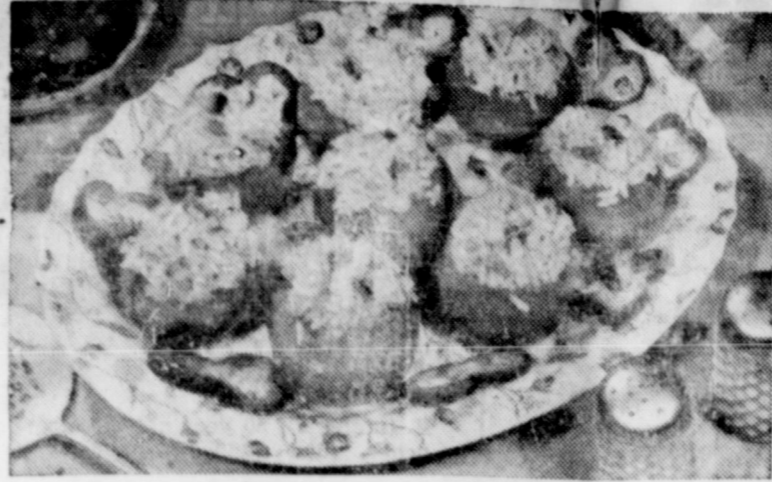
Opportunities are offered specialists by the Chemical Corps, Corps of Engineers, Ordnance Corps, Quartermaster Corps, Signal Corps, and Transportation Corps.

Waivers will be granted individuals who do not have a master's or doctor's degree, providing they possess a bachelor's degree and have at least three years of acceptable practical civilian experience in the appropriate field of technical specialty.

For consideration, an applicant must be between 21 and 27 years of age, but those with military experience may apply if they have not reached the age of 30.

Those interested in applying or who desire more information should write to the Commanding General, Fourth Army, Fort Sam Houston, Tex., attn Colonel Noel H. Ellis.

For Sale — Trailer House — Well equipped with everything. A bargain for \$700 cash. Russell's Furniture, Cisco.



Curried Rice and Tuna Make a Tasty and Thrifty Filling for Luscious Tomatoes

Rice brings together the deep sea goodness of tuna fish and the Oriental excitement of curry in this versatile main dish. The curry powder contributes exotic flavor and intriguing color enhanced by the bits of green pepper and the brilliant red of the tomatoes.

Served piping hot from the oven or cold and refreshing on a bed of greens, this "something special" for the family is also something quick and easy for Mom to fix.

INGREDIENTS:
8 medium sized ripe tomatoes
4 tablespoons minced onion
2 tablespoons minced green pepper
4 tablespoons butter or margarine

1 7-ounce can tuna fish
2 cups cooked rice
1 teaspoon curry powder
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup water

PREPARING THE FLUFFY WHITE RICE: To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2 quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with a lid and leave over this

low heat for 14 minutes. Do not remove lid nor stir rice while it is cooking. Turn off the heat.

Use exact measurements of uncooked rice and water. Time the cooking accurately.

For real convenience and economy of time and effort, keep unused rice in the refrigerator in a covered container at all times. Use it for many quick, delicious and inexpensive soups, salads, casserole dishes, hot breads and desserts.

METHOD: Peel tomatoes easily by scalding, plunging into cold water and then peeling. Slice off stem end of tomatoes. Carefully scoop out pulp. Cook onion and green pepper in the butter or margarine until tender. Add the tuna fish, rice, curry powder, salt, pepper and water. Mix thoroughly. Fill the tomatoes with the tuna and rice mixture and bake at 350° F. about 15 minutes or until the tomatoes are tender. Serve hot. Garnish with green pepper rings if desired.

For a cool and refreshing salad, chill the tomatoes after they are stuffed and serve on salad greens.

This recipe makes 8 servings or 3 cups of the curried tuna and rice mixture.

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King

Motor Company

POWER that Pur-r-r-s
when the going gets tough!



NEW FORD TRACTOR

The reserve of power you want when the going suddenly gets tougher is here in this new Ford Tractor. Just take a look at its new Ford "Red Tiger" engine and you'll see why.

You'll see a new overhead valve engine, with big bore and short stroke that cuts the travel of each piston approximately 3 miles in a working day, reducing friction and helping to make possible greater power with new economy of gas and oil. You'll see an engine with big rotating exhaust valves, new lightning-fast governor and dozens of other examples of advanced engineering. Ignition is completely weatherproofed. All oil is normally filtered every time around. The whole engine is extra strong, extra rigid as well as extra powerful.

The more you know about tractor engines, the bigger kick you'll get out of looking over the one in the new Ford Tractor. The more you know about tractors, the better you'll realize that here is the most modern tractor on today's market. Come in today... look it over!

Perkin's

Implement Company

Eastland Texas

Here Are Authentic Recipes for Bayou Style Jambalaya!



The Creole cooks of the deep South are famous for their delicious Jambalayas and their Crawfish delicacies. Since the tune, Jambalaya, by Hank Williams, became a nationwide hit, people all over the country are singing about these terrifically tasty Southern dishes. If you are one of the hundreds who have been wanting to try the wonderful dishes which inspired this ballad—here they are—direct from the south.

These dishes are so sumptuous and savory that it is no wonder a song was written about them. In fact, the flavor is so superb as to inspire many more tunes and praises which will be sung and dedicated to the happy cook. What fun it will be for you to be a clever hostess and have a Jambalaya Party at which these Jambalayas and "history making" Crawfish Pie are served—accompanied by a musical background of the recorded version of JAMBALAYA! Singing flavor dances through every bit of these rice, meat, poultry, vegetable and fish dishes—so be prepared for ("seconds") encores. Guests will be in harmony with their compliments about the perfect "rhythm" of ingredients and seasonings, because Jambalayas and Crawfish Pie are really stupendous eating and worthy of many, many curtain calls. Be sure to have pencil and paper on hand because many of your guests will wish to record "your" Jambalaya recipes for future use in their own homes. Here they are. Take your pick—or try them all. You can't go wrong. They are all delicious—and authentic—and in true southern tradition.

CREOLE CHICKEN JAMBALAYA

Ingredients:
 3 strips of bacon, coarsely diced
 1/2 cup chopped onion
 1/2 cup chopped green pepper
 1/2 cup diced celery
 1 No. 2 can tomatoes (2 1/2 cups)
 2 cups chicken stock (or 2 cups water and 2 chicken bouillon cubes)
 3/4 cup uncooked rice
 2 1/2 cups cooked diced chicken
 2 teaspoons salt
 1/4 teaspoon pepper
 1 bay leaf

METHOD: Cook the bacon several minutes in a large saucepan or soup kettle. Add the onion, green pepper and celery. Cook until the bacon is crisp. Add the tomatoes, chicken stock, rice, chicken, salt, pepper and bay leaf. Bring to a vigorous boil.

Turn the heat as low as possible. Cover with a lid and leave over this low heat for 14 minutes. Remove bay leaf. Serve hot.

BAYOU COUNTRY SHRIMP JAMBALAYA

Ingredients:
 2 tablespoons fat
 1 tablespoon flour
 1/2 cup chopped onions
 1 clove garlic, minced fine
 1 cup canned tomatoes
 1/2 cup water
 1 green pepper, chopped fine
 1/2 teaspoon salt
 1/4 teaspoon red pepper
 1/4 teaspoon thyme
 1 tablespoon Worcestershire sauce
 3 cups cooked rice
 2 cups cooked shrimp, cut in pieces
 1 cup tomato juice
 1/2 cup grated cheese
 2 tablespoons parsley

METHOD: Melt fat in skillet, stir in flour and blend thoroughly. Add the onions and cook until the onions are tender. Add garlic, tomatoes, water, green pepper, salt, red pepper, thyme and Worcestershire sauce. Cook until pepper is tender. Stir occasionally. Add rice, shrimp and tomato juice. Pour into a greased baking dish. Sprinkle the cheese and parsley over the top. Place in a 350° F. oven for 15 minutes.

This recipe makes 6 servings.

SOUTHERN JAMBALAYA

Ingredients:
 2 tablespoons fat
 1 cup finely chopped onion
 1 cup finely chopped green pepper
 2 cloves garlic, minced fine
 1 cup diced cooked chicken
 1 cup diced cooked ham
 12 tiny pork sausages, cut in pieces
 1 No. 2 can tomatoes (2 1/2 cups)
 1 cup uncooked rice
 2 1/2 cups chicken stock (or 2 cups water and 2 chicken bouillon cubes)
 1/2 teaspoon thyme
 1/4 teaspoon chopped parsley
 1/4 teaspoon chili powder
 1 1/2 teaspoon salt
 1/4 teaspoon black pepper

METHOD: Melt fat in a large saucepan. Add onion, green pepper and garlic. Cook slowly, stirring often until onions and pepper are tender. Add chicken, ham, sausages. Cook 5 minutes longer. Add tomatoes, uncooked rice, chicken stock, thyme, chopped parsley, chili powder, salt and black pepper. Place this mixture in a large greased cas-

serole. Cover and place in oven at 350° F. for 50 minutes or until rice is done and liquid is absorbed.

This recipe makes 8 servings.

RICE VEGETABLE JAMBALAYA

Ingredients:
 1 cup uncooked rice
 1/4 cup butter or margarine
 1/2 pound mushrooms, sliced
 1/2 cup sliced onions
 1/2 cup chopped green pepper
 1/2 cup chopped celery
 3 cups broth, stock, canned bouillon or consommé, or water
 2 cups canned tomatoes
 1/2 bay leaf
 1/2 teaspoon chili pepper
 1/4 teaspoon salt
 Dash of red pepper
 1/4 teaspoon thyme

METHOD: Heat butter or margarine in a heavy skillet. Add dry, uncooked rice. Cook, stirring constantly about 10 minutes or until lightly browned. Add mushrooms, onion, green pepper and celery. Cook until vegetables are soft and lightly browned.

Add remaining ingredients. Simmer over low heat, only partly covered, about 40 minutes or until the rice is tender. If a thicker mixture is preferred, remove cover entirely and continue cooking for a few minutes longer until the liquid has cooked down to the desired thickness. This recipe makes 6 servings.

PREPARING THE FLOPPY WHITE RICE

To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2 quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with a lid and leave over this low heat for 14 minutes. Do not remove lid nor stir rice while it is cooking. Turn off the heat.

Use exact measurements of uncooked rice and water. Time the cooking accurately. For real convenience and economy of time and effort, keep un-used rice in the refrigerator in a covered container at all times. Use it for many quick delicious and inexpensive soups, salads, casserole dishes, hot breads and desserts.

DEEP SOUTH CRAWFISH PIE

Ingredients:
 2 cups meat from crawfish, lobster or shrimp
 3 cups cooked rice (see recipe above)
 1 10 1/2 ounce can condensed cream of mushroom soup
 1 cup water
 1/4 cup celery leaves, chopped
 2 bay leaves
 1/4 teaspoon salt
 1/4 teaspoon pepper
 2 egg yolks, hard cooked
 2 slices of bread spread with butter or margarine
 Paprika

METHOD: Mix together the fish meat, rice, mushroom soup, water, celery leaves, bay leaves, salt and pepper. Pour into a greased baking dish. Crumble the egg yolks over the top. Remove the crusts from the slices of bread and cut each slice into four triangles. Arrange the eight bread triangles in a circle on top of the fish and rice mixture. This makes an interesting design on top of the dish. Sprinkle paprika over the top of the dish. Place uncovered in a 350° F. oven for 30 minutes or until the mixture is thoroughly heated and the bread is toasted. This recipe makes 6 servings.

The State of Texas
 To any Sheriff or any Constable within the State of Texas- Greeting:

You are hereby commanded to cause to be published once each week for four consecutive weeks, the first publication to be at least twenty eight days before the return day hereof in a newspaper printed in Eastland County, Texas, the accompanying citation; of which the herein below following is a true copy.

CITATION BY PUBLICATION THE STATE OF TEXAS

TO: Homer Floyd Messimer, if living, and the unknown heirs, executors, administrators and legal representatives of the said Homer Floyd Messimer, if deceased, and the unknown heirs of the unknown heirs of the said Homer Floyd Messimer, if deceased, Defendants, Greeting:

YOU ARE HEREBY COMMANDED to appear before the Honorable 91st District Court of Eastland County at the Court-house thereof, in Eastland, Texas, by filing a written answer at or before 10 o'clock A. M. of the first Monday next after the expiration of forty-two days from the date of the issuance of this citation, same being the 1st day of February A. D. 1954, to Plaintiff's Petition filed in said court, on the 18th day of December A. D. 1953, in this cause, numbered 21,714 on the docket of said court and styled Ola M. Barton, a Widow, plaintiff vs. L. R. Messimer, H. G. Messimer, W. L. Messimer, Mae Messimer Thornton, a feme sole, Lillie M. Meek, & Husband M. B. Meek, L. C. Messimer, James L. Messimer, Mary Messimer Drake, and husband Curtis Drake, Clara Guest Messimer, a widow, Ruth Messimer, a feme sole, Homer Floyd Messimer, if living, and the unknown heirs of said Homer Floyd Messimer, if deceased, and the unknown heirs of the unknown heirs of the said Homer Floyd Messimer, and the unknown executors, administrators and legal representatives of the said Homer Floyd Messimer, if deceased, Defendants.

A brief statement of the nature of this suit is as follows, to-wit:

This is a suit for trespass to try title, as well as for damages and rentals of the surface and 1/2 mineral interest in the following described land, located in Eastland County, Texas, and

BEING 113 acres of land out of the J. W. Johnson Survey 1/3rd League, Abstract No. 332, and BEGINNING at the S E cor. of T. L. Tanner 100 acre tract; THENCE East 688 vrs. to corner; THENCE North with meanderings of branch to N. C. Henderson's N. W. corner; THENCE West 945 vrs. to corner; THENCE South 815 vrs. to the place of beginning, and further alleges defendant Homer Floyd Messimer has absented himself for more than seven consecutive years; that his place of residence

Carbon Monoxide Is Most Deadly Gas, Dr. Cox Says

AUSTIN, Nov. 27. — There is no doubt that carbon monoxide — associated with gas heaters — is one of the most deadly and least publicized of all the poisonous gases, said Dr. George W. Cox, State Health Officer. Carbon monoxide is formed when there is not enough oxygen mixed with the burning gas, or when the design and operation of the equipment is faulty.

With a toxicity comparable to the gases that have been used in warfare not enough attention has been given to the deadly effects of prolonged exposure to carbon monoxide. This gas claims far more than its share of accidental deaths in Texas.

Dr. Cox makes the following recommendations for use of gas heaters:

1. Make sure the heater is properly adjusted.
2. Use metal tubing for connecting stove to gas line and check for leaks.
3. Always ventilate a room when the heater is burning.
4. Do not use any artificial gas in a heater designed for natural gas.
5. Never let the stove burn all night.

Carbon monoxide from automobile exhausts is a big health hazard warns Dr. Cox. He said many motorists have wrecked their cars and been listed as a highway death when carbon monoxide was the real killer. Cars should never be run in garages with the doors closed.

and habitation is unknown; that under the Texas Law he is presumed to be dead, and plaintiff prays judgment, adjudging the said Homer Floyd Messimer to be dead and judgment for title possession and damages against all named defendants, jointly and severally, and judgment against all unknown heirs, executors, administrators and legal representatives of Homer Floyd Messimer, if deceased, as is more fully shown by Plaintiff's Petition on file in this suit.

If this citation is not served within ninety days after the date of issuance, it shall be returned unserved.

The officer executing this writ shall promptly serve the same according to requirements of law, and the mandates hereof, and make due return as the law directs.

Issued and given under my hand and the seal of said court at Eastland, Texas, this 19th day of December A. D. 1953.

Attest: Roy L. Lane, Clerk, 91st District Court, Eastland County, Texas.

By Oletha Barker, Deputy.

Notice Peanut Farmer

We are in the market for your Peanuts and can assure you of a market for your Peanuts any time during the Buying Season

Gorman Peanut Co.

phone 135

Gorman Tex

NOTICE!

Interest on customers' service deposits is payable Jan. 1, 1954.

For the convenience of our customers, unless payment in cash is requested, all interest will be credited on January electric service bills.

TEXAS ELECTRIC SERVICE COMPANY



The Carbon Messenger

Dated Thursday At Carbon Eastland County, Texas

Entered as second class matter at the Post Office at Carbon, Texas as under the act of Congress March 3rd 1879

W. M. Dunn, publisher



Authorized Dealer



Alex Rawlins & Sons

Authorized Dealer Phone 24 Weatherford, Texas

Personals

Jack Stubblefield, wife and daughter of Bartlesville, Okla. spent Christmas with his parents, F. J. Stubblefield and wife, and her mother, Mrs. A. C. Underwood.

Leroy Craighead and family of Colorado City and Lother Harris and wife of Lubbock visited their mother, Mrs. Willie Harris, and son, Gilford, during the holidays. Mr. and Mrs. Craighead also visited his mother, Mrs. S. L. Craighead.

Athol Claborn and family of Sundown and Abe Hall of Loving-New Mexico spent Christmas with their parents, H. Hall and wife

Norris Shirey and wife of Morenci, Ariz, spent Christmas with his mother, Mrs. B. B. Shirey and her parents, Clyde Campbell and wife, and Mrs. Shirey accompanied them home for an extended visit.

Billy Joe Barnett and family of California spent the holidays with their parents, Joe Barnett and wife and Verlon Ables and wife.

Charles Adair, wife and little daughter of Pasadena spent the holidays with her parents, Henry Hines and wife.

Mrs. Joyce Dabney and son, Michael, of Eastland visited W. M. Dunn and wife last week end.

Rev. Milton Burnett and family of Wemier visited his mother, Mrs. C. M. Burnett, and she returned home with them for a short visit.

James Brewer and wife of San Antonio visited his father, Jim Brewer, and wife during the holidays.

Pvt. Carroll Hogan, who is stationed near El Paso, visited his parents, Jim Hogan and wife, during Christmas.

D. M. Collins and family of Houston, Bob Collins and family of Waco, Joe Collins and family of Monahans and J. L. Bigby and family of Colorado City visited their parents, Henry Collins and family during the holidays.

Fred Gilbert and wife of Ranger spent Christmas with his mother, Mrs. Ida Gilbert.

Mrs. W. J. Stacks and Tommy of Fort Worth spent the holidays with W. M. Medford and wife.

Royce McGaha and family of Morenci, Ariz. spent Christmas with his parents, W. S. McGaha and wife.

Bill Edmondson and wife spent Christmas with Mrs. Vivian Hunter in Dallas.

Bill Oliver and family of Dallas and Monte Montgomery and family of Fort Worth spent Christmas with their parents, W. J. Greer and wife.

First Baptist Church

G. W. Thomas, pastor

Sunday School 10:00 a. m.
W. D. Dukes, Superintendent
Morning worship 11:00 a. m.
Training Union 7:00 p. m.
Rayneal Baze, general director
Evening worship 8:00 p. m.
W. M. S. Monday 2 p. m.
Mrs. G. W. Thomas, president
Prayer meeting Wed. 8:00 p. m.

Dixie Drive-In

Hi-way 80—2 mi. east of Eastland

Box office opens 6:30
First showing 6:45
2nd showing 8:45
Admission 50c
Children under 12 Free
Every Tuesday Is Dollar Night

Fri-Sat
"Marry Me Again"
Robert Cummings
Marie Wilson

Sun-Mon-Tues.
"The World In His Arms"
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Wed. & Thurs
"Has Anybody Seen My Gal"
Piper Laurie
Rock Hudson

Housewives wanted - Address advertising postcards. Must have good handwriting. Write National Engraving, Watertown, Mass.

Notice

Watch and Jewelry

Our years of experience enables us to give you prompt and courteous service.

Elbert Denton

Gorman, Texas

Methodist Church

Rev. H. R. Hall, Pastor

Sunday School 10:00 a. m.
Morning Worship 11:00 a. m.
Evening Services 6:30 p. m.

King Theatre

Gorman, Texas

Thursday

Friday

"Wings Of The Hawk"

Van Heflin

Julia Adams

Saturday

"Flame Of Sacramento"

Plus

"Sky Commando"

Dan Duryea

Sunday Monday

"Sea Devils"

Rock Hudson

Tuesday Wednesday

"The Master Of Ballantrae"

Errol Flynn

Authorized Dealer

Span-O-Life
Heavy Duty Battery

Guaranteed Life of Car

Texaco Service Station

Collin Campbell, Owner
Carbon, Te

Political

Announcements

The Messenger is authorized to announce political candidates for the Eastland County Democratic primary as follows:
For County Superintendent:
CARL ELLIOTT
Seving First Full Term
Candidate For Second Full Term

Church Of Christ

We vite you to come be with us each Lord's Day.

Jimmie Sheerer Minister

Bible Study 10:00 a. m.
Preaching 11:00 a. m.
Lord's Supper 11:40 a. m.
Young people's class 6:30 p.
Preaching 7:30 p. m.

Joy Drive In

Cisco & Eastland Highway

Fri. Sat

"Naked Spur"

James Stewart

Janet Leigh

Plus "Sky Commando"

Dan Duryea

Plus cartoon

Sun Mon

"Francis Covers The Big Town"

Donald O Connor

and "Mark Of The Renegade"

Ricardo Montalban

Plus cartoon

Tues Wed. Thurs.

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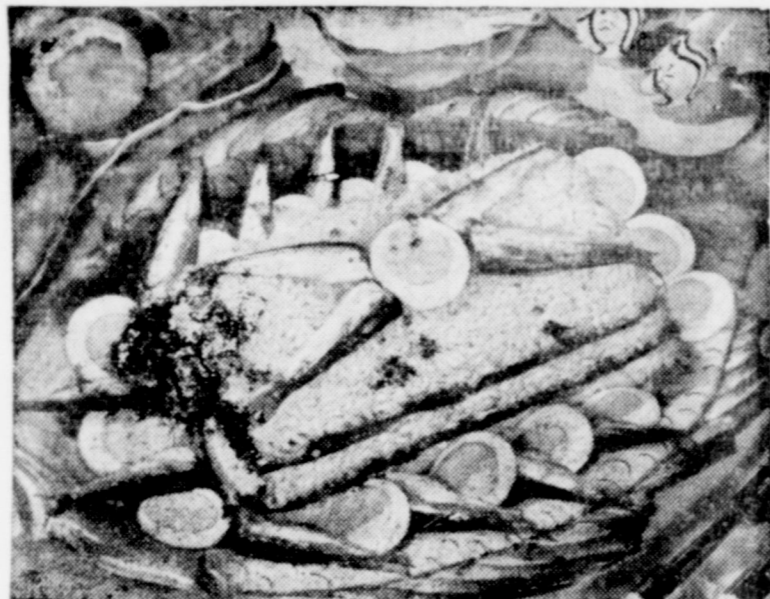
Barbara Stanwyck

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Mary McMeekin's Savory Rice and Sardine Loaf Combines Deep Sea Goodness and Satisfying Rice

MARVELOUS flavor, delightful appearance, and very few ingredients to assemble make this rice loaf the perfect main dish. The garnish of egg slices and delicate sardines dress it to hold the spotlight until esters experience the enticing taste treats of this especially good main dish. The cheese sauce lifts this inexpensive, "prize in eating" to an all time high for flavorful eating.

INGREDIENTS:
3 cups cooked rice
1/2 cup milk
3/4 cup grated American cheese
3 3/4 ounce cans sardines, packed in mustard sauce
2 hard cooked eggs, sliced (for garnish)

INGREDIENTS FOR CHEESE SAUCE:
4 tablespoons butter or margarine
4 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
1 cup milk
1/2 cup grated cheese

PREPARING THE PUFFY WHITE RICE: To make 3 liberal cups of fluffy rice; put 1 cup uncooked rice, 2 cups of cold water and 1 teaspoon of salt in a two-quart saucepan and cover with a tight-fitting lid. Bring to a vigorous boil and then turn the heat as low as possible—leave over this low heat for 14 minutes. Turn off the heat. This cooking time results in firm grains of cooked rice. For extra tender grains, allow the rice to steam—with the heat off—for an additional 5 minutes before removing the lid.

Never remove lid nor stir rice while it is cooking. After rice is cooked, remove lid, lift gently with fork to allow rice to steam dry to the desired consistency.

It is then ready—perfectly cooked—with all the grains separate and fluffy. This method allows all the water to be absorbed and the full nutritional value of the rice to be retained.

METHOD: Thoroughly grease a 9 1/2" x 5 1/2" x 2 1/2" oven-proof loaf pan with a thick coating of melted butter or margarine. Mix the rice, milk and cheese. Place 1/2 of this rice mixture in the bottom of the pan and firmly press with a spoon. Lay 1/2 of the sardines on top of the rice layer. Add 1/2 of the rice mixture. Top with the second 1/2 of the sardines. Press the last of the rice over the sardines. Reserve the last 1/2 of the sardines to garnish the loaf.

Place the loaf pan in a 350° F. oven and bake 20 minutes. To unmoild, run a knife around the edge of the pan to loosen the loaf. Place a platter over the pan. Invert the platter and pan together. Gently lift loaf pan up from the platter.

Serve with the cheese sauce which may be placed in an individual serving dish or may be served over the loaf. Garnish by arranging egg slices and the last 1/2 of the sardines over the top of the loaf and on the platter around the loaf. This recipe makes 7 servings.

METHOD FOR MAKING CHEESE SAUCE:
Over a low heat, melt butter, stir in flour and blend thoroughly. Allow to cook 4 or 5 minutes, stirring constantly to prevent browning. Add salt and pepper. Gradually add milk. Continue stirring and cook until mixture thickens. Add cheese and continue stirring until cheese has melted.

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