

Feminine News-Views

SOCIALS - FASHIONS - RATIONING, SEWING AND COOKING HINTS

BY LUCILLE ROBERTS, At The Library

Miss Marie Sprinkle Becomes Bride Of Benjamin R. Dabbs

Miss Marie Sprinkle, daughter of Mr. and Mrs. J. C. Sprinkle, of Marshall and Baltimore, Md., became the bride of Benjamin R. Dabbs, Jr., of Charlotte, son of Mrs. B. R. Dabbs, Sr., and the late Mr. Dabbs, of Chattanooga, Tenn., in a ceremony at the Presbyterian church in Brevard on Sunday afternoon, May 13. The Rev. Ashby Johnson, pastor, officiated. The double ring ceremony was used.

A program of wedding music was presented by Mrs. Fred Sprinkle, of Marshall, aunt of the bride, pianist; Mrs. Clyde McDonald, of Brevard, violinist; and Miss Pauline Sprinkle, of Charlotte, aunt of the bride, vocalist. The traditional wedding marches were played for the processional and recessional.

The bride wore a Vogue creation of white crepe. Her hat was an original of straw lace and flowers with veil. She wore elbow length kid gloves, and carried a bouquet of gladioli and lilies of the valley centered by a white orchid.

Following the ceremony, a reception was held at the Darlington, with Mrs. Eric Rawls as hostess in charge.

Mrs. Dabbs is a graduate of Marshall high school and attended Mars Hill junior college, and is a graduate of Queens College. Following her graduation, she has been employed as chemist at Ecusta. Mr. Dabbs is a graduate of McCallie Military Academy and attended the University of Chattanooga. He now holds a position with DuPont in Charlotte, where the couple will reside.

BACK TO WASHING

Camp Peary
Williamsburg, Va.
April 27, 1944

Dear Mr. Wells:

I am liking the Navy fine so far, but can tell you more about it by the time we finish boot training. We break boot the 27th of May, and then a ten day leave and, believe me, that is what most of us are looking forward to.

This sure is a nice camp. Many thousands of men in it now and more coming in all the time. The camp is located on the York River and covers a tremendous territory, but it is still not like being at Ecusta. I miss all of you very much and hope it won't be so very long before I can come back and start working again with the boys. Mr. Wells, you will notice this stationery is Seabee. This camp was built for them but has been converted into a Navy training station and is all Navy now. (We can't get any other kind of paper until this is gone.)

I must close now and get my washing out! Talk about the wash woman, but I'm going to be a regular wash man when I get out. After all, it's a lot of fun—sometimes.

Tell Buck and the other policemen hello for me, and tell them to drop me a line sometime.

Hoping this finds all at Ecusta well and happy.

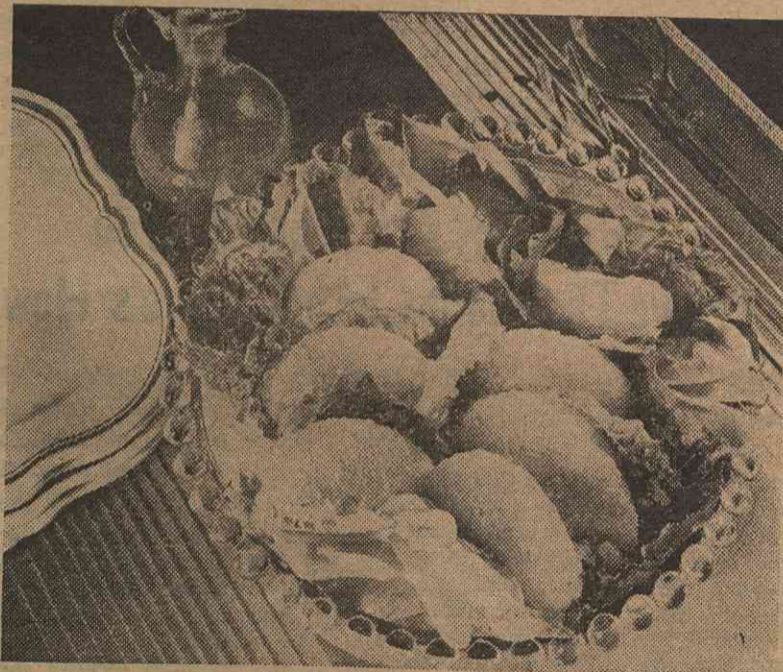
Yours truly,
WILLIS W. CAUBLE (A-S)

Wed In Beautiful Ceremony In Brevard



Mr. and Mrs. Benjamin R. Dabbs, Jr., above, whose marriage took place at the Presbyterian church in Brevard on May 13. Mrs. Dabbs, the former Miss Marie Sprinkle, of Brevard, is the daughter of Mr. and Mrs. J. C. Sprinkle, of Marshall and Baltimore, Md. Mr. Dabbs is connected with DuPont, in Charlotte, where the couple will reside. Mrs. Dabbs was employed as a chemist at Ecusta.

SPARE A SECOND FOR A SALAD



If you have a second, have a salad—for it doesn't take long and if it's made with full-of-juice Florida grapefruit, it will pep up your entire meal while it's giving you plenty of that vitamin C, so valuable for warding off colds.

For Simple Salads with grapefruit, try: **FLORIDA SPECIAL:** Toss fresh grapefruit sections with French dressing; serve on fresh lettuce or other salad greens in a large bowl. **MIAMI SALAD:** Shred cheese over grapefruit sections; serve with mayonnaise on lettuce. **VITAMIN C SALAD:** Mix grapefruit with shredded raw cabbage; add shredded green pepper or thinly-sliced onion if desired; serve with salad dressing on lettuce.

ENJOYED RECENT VISIT

Greensboro, N. C.
April 20, 1944

Dear Mr. Wells:

Just a line to say hello.

Sure enjoyed my visit at Ecusta.

Had a wonderful time. And most of all, I appreciated the way I was treated. Thanks a lot. Hope to get back some day. So keep the good work up.

Sincerely,

ERNEST M. GASPERSON (Pfc.)

QUICK RECIPES

ORANGE SLAW

3/4 cups membrane-free orange sections.
6 cups shredded cabbage.
1 cup chopped parsley.
1/4 teaspoon salt.
2-3 cup mayonnaise or salad dressing.

Cut 1 1/2 cups orange sections into small pieces; combine with cabbage, parsley, salt and mayonnaise or salad dressing. Arrange on plates. Garnish with remaining orange sections. Serves eight.

GRANDMA'S MOLASSES CHIFFON PIE

1 envelope unflavored gelatin
1/4 cup cold water.
1-8 teaspoon cinnamon.
1/2 teaspoon salt.
1/2 cup water
1/2 cup molasses.
3 egg yolks.
2 egg whites.
2 tablespoons sugar.
1 cup broken nutmeats (optional.)

1 8-inch baked pie shell
1 egg white.
3 tablespoons sugar.

Sprinkle gelatin on 1/4 cup water. Stir cinnamon, salt and water in molasses. Beat egg yolks and add molasses mixture. Cook over hot water, stirring until slightly thickened. Add gelatin; stir until dissolved. Chill until syrupy. Beat egg whites until fluffy. Beat two egg whites stiff, adding two tablespoons sugar; fold into gelatin mixture with nutmeats. Pour into pie shell. Chill until firm. Make meringue of remaining egg white mixture.

Line small pie pan with greased waxed paper. Drop six small, lowered mounds of meringue on waxed paper. Set in pan of water. Bake in moderate oven (325F) until golden brown. Place meringues around edge of pie. Drop tart jelly in centers (optional). It's easy to make, so delicious you'll want this pie often.

Minstrel Show

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with Holland Talley, C. L. M. Hews, W. B. Hunter and Hollie Corn; Jimmy Reese, cornetist; Ecusta's Mountain Music Makers with Rhett Talley, Carl Patterson, Rupert Gordan and Blaine Emery and a large mixed chorus.

The show will open at 8:30 p. m. and will be followed by a square dance with the Mountain Music Makers furnishing the music and Dick Paxton calling.

Official War

FROM PAGE ONE

attack and the magnificent American done in evacuating American wounded and saving their lives. In these frontline scenes is vividly shown how medical supplies from America mean the difference between life and death for our fighting men.

"Baptism of Fire" is a powerful picture of both gruesome actualities of the battlefield and emotional of a soldier advancing into action for the first time. To the industrial worker it brings a startling picture of what lies ahead of the men and women for whom supplies are being produced.

It is pointed out that there are a number of other official War Department films available for Ecusta employees are sufficiently interested in them. These films include Battle of Britain, Battle of Russia, Divide and Conquer, etc.