

Feminine News-Views

SOCIALS - FASHIONS - SEWING AND COOKING HINTS

By LUCILLE HEFFNER, At The Library

Your Guide To Daily Living

From Washington Bureau

Recently Married In Leicester



MRS. CASSELL KING RHODES, above, the former Miss Helen Dean Smith, was married in Leicester on Saturday, November 9th. Mrs. Rhodes is the daughter of Mr. and Mrs. Furman Smith, of Mildred apartments, of West Asheville. Both she and Mr. Rhodes are Ecusta employees.

Smith-Rhodes Nuptials Announced

Miss Helen Dean Smith, daughter of Mr. and Mrs. Furman Smith of the Mildred apartments, West Asheville, was married to Caskell King Rhodes, son of Mrs. L. E. Rhodes and the late Mr. Rhodes, of Brevard, in a ceremony Saturday, November 9th at the home of the Rev. Vernon Hall of Leicester. The house was decorated with arrangements of chrysanthemums and greenery.

The bride wore a gray woolen two-piece suit with accessories in black and carried a white Bible decorated with pink roses and show-ered with satin ribbons and tube shoes.

Mrs. Francis Jones, sister of the bride, was matron of honor and the only attendant; she wore a brown two-piece suit and a corsage of Talisman roses.

Francis Jones, brother-in-law of the bride, was best man.

Mrs. Smith, mother of the bride, wore a brown suit with matching accessories and yellow rose corsage.

After the ceremony the couple left by motor for a wedding trip after which they will make their home in Brevard.

Mrs. Rhodes is employed in the Mill Office and Mr. Rhodes in the Tailoring Room.

Edna Street Weds Lee Reid Nov. 16th

Miss Edna Street, of Pisgah Forest, became the bride of Lee Reid, of Lake Toxaway, November 16, in Clayton, Ga.

The bride is a graduate of Brevard high school and the groom graduated from Rosman high school. He spent three years in Europe, two of which were spent in the European theatre of opera.

They are residing at the home of the groom's parents, Mr. and Mrs. Avery Reid of Lake Toxaway.

Mr. Reid is an employee of the State's Inspection department.

TESTED RECIPIES

Let's look into our supply of winter foods for some delicious recipes. From those golden fat recipes let's try our hand at this cake:

PUMPKIN SPICE CAKE

1 cup fat
1 cup sugar
1 egg, beaten
1 cup hot, mashed cooked pumpkin

1 cup soda
2 cups sifted flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves
1 cup raisins
1 cup chopped nuts

Combine fat with sugar until creamy. Add egg. Blend well, dis-olved soda in warm water. Stir into mixture. Mix in sifted ingredients, adding nuts and

raisins with the last cupful. Pour batter into a greased 8x4x3 inch loaf pan. Bake in moderate oven (350 degrees F) for 60 minutes.

The luscious red berry that brings joy to winter days has other uses than the traditional cranberry sauce. Once you've tasted cranberry muffins you'll want to serve them often as a special kind of quick hot bread.

- 3-4 cup cranberries
1-3 cup sugar
2 cups sifted flour
3 tsp. baking powder
1 tsp. salt
2 tblsp. sugar
1 egg, beaten
1 cup milk
1-4 cup melted fat

Combine cranberries with 1-3 cup sugar. Mix well and let stand, while sifting and mixing dry ingredients together. Combine liquids (fat cooled slightly) and pour all at once into sifted dry ingredients. Stir vigorously until dry ingredients are just dampened. Stir in sugared cranberries with a few quick folds. Spoon batter into greased 2-inch muffin tins, filling each 2-3 full. Bake in hot oven (425 degrees F) 20 minutes—yields 18 muffins.

Yum! Yum! What next? Apples are grand—gingerbread delightful—apples plus gingerbread makes "Apple gingerbread"—here's how:

Peel, core and slice three apples. Arrange in 8-inch square pan, together 1 1-2 cups flour, 1-2 tsp. sprinkle with 1-4 cup sugar. Sift ginger, 1-2 tsp. cinnamon, 1-4 tsp.

Hints For The Home

You'll want your home clean and shining for the approaching holiday season and while your task is not a simple one it can be eased considerably by applying a "few tricks of the trade."

Mirrors and windows can be cleaned and polished to a sparkling brilliance by adding a little starch to the washing water and then wiping dry with a soft cloth. No rinse water is needed.

You can give your floors new luster by adding a little floor polish to the washing water and moving the scrub brush with the grain of the wood. Use cold water for washing floors; it dries faster.

Because of its portability, a small vacuum cleaner or attachment is especially helpful in dusting books and book shelves.

If your candles wobble in their holders, melt some paraffin and pour into the socket. Place the candle in while it's still hot. This serves a double purpose—it keeps candles straight and prevents danger of fire.

Glassware will gleam if you add

a few drops of lemon juice to the rinsing water.

Most silk lampshades can be cleaned with 1 tsp. soda and a pinch of salt. Pour 1-2 cup boiling water to melt. Beat one egg, add 3-4 cup molasses. Beat well, stir in shortening and water. Add this to dry ingredients. Beat until smooth. Pour over apples. Bake in moderate oven (350 degrees F.) for 30 minutes. Serve while warm.

A pressure cooker with a broiler in the top has just been designed and will be available before long. It browns and tenderizes the tougher cuts of meat at the same time.

A soybean shoe sole which is both waterproof and flexible is now in use, but you probably will be unable to distinguish it from the others.

You won't have to wait for a waitress when an automatic name selector developed recently gets into production. The selector looks and works like a juke box except that you order food on it, rather than tunes. When the numbers show up on the kitchen recorder, the chef gets busy. It saves the customer time and gives the restaurant owner a better record of his business.

Houses built from the roof down are possible as a result of a new system which eliminates the need for rafters or trusses in the roof and for load-bearing walls. The technique has been tried out successfully in one large housing project.

FOOD NOTES: Mincemeat and plum pudding ingredients will be more plentiful than in recent winters. Lots of candied citron is coming in from Puerto Rico. Also, there will be more oysters than usual, especially frozen ones, and more shrimp. Frozen fish supplies are the largest in our history.

You may have trouble finding sweet potatoes later on because this year's crop was smaller . . . but there will be many more apples than last year and the winter pear crop is a good one.

Fats and oils will remain scarce all winter, but less so after Christmas.

ABOUT DECEMBER 25: Christmas trees should be easier to buy this year unless shopping difficulties interfere. More are being cut. Toys will be more plentiful than at any time since Pearl Harbor, but tricycles and metal trains will not go round. Fancy wrapping paper and cards will be back.

An ultra-violet lamp which destroys kitchen bacteria and kitchen smells is in production.

Some day you may brush your teeth with penicillin. Experiments are under way to tests its worth as a bacteria killer when combined with tooth powder.

A new kind of washing machine works on the bouncing principle and will be on the market by the end of this year. It's constructed so that clothes are cleaned by swirling around in the tub, without an agitator or other moving piece inside.

A new kind of sudless soap can be had in individual packages which contains just enough for a load in your automatic washer. It works equally well in soft and hard water.

successfully washed by brushing them with a soft brush dipped in lukewarm soap suds.

Porcelain is best cleaned with salt sprinkled on a flannel cloth.

Fodder: "What's the idea of standing on the front porch with your boy friend."

Dotter: "But Dad, I only stayed for a second."

Pater: "Really? I distinctly heard the third, fourth and fifth."