cember, 1946

THE ECHO

PAGE ELEVEN

# =Feminine News-Views=

### ming-Jackson Married On Qct. 26

Annie Lou Banning, daugh-Mr. and Mrs. D. J. Banning viston road, became the bride and D. Jackson of Valley Hill tober 26. The groom is the Mr. and Mrs. M. B. Jackson dey Hill.

wedding took place in Slater, Mrs. Jackson is an employee Finishing Department; she m with Ecusta for more four years.

### amore-Sugg uptials Announced

muncement has been made marriage of Miss Nelle Gal-of Brevard, to Leon H. Ir, of Kinston. The cer-was performed in Green-C., on Sunday, November the home of Probate Judge

attractive bride is the of the late Mr. and Mrs. L Gallamore, of Brevard high a graduate of Brevard high and has been employed in Belt for three years.

Sugg of Kinston. He served wars in the Seabees of the havy and is now attending college. At present they residing in Brevard.

### ye Frances Green Weds Lonnie Jones

and Mrs. Charles Green of announce the marriage of ughter, Miss Maye Frances <sup>d</sup> Brevard, to Harry Leon <sup>d</sup> Brevard and Asheville. <sup>ennony</sup> took place in Clayon November 23.

Ide is a graduate of Rosh school and is employed drug store, Brevard. Mr. graduated from Brevard hool and has been emthe Applied Research det of Ecusta since August of at 411 Broadway in Brevard.

## To A Brother

anny! If they would not use -03

the name we love and used a know!

heart knows only one, aough thousands bear a ame;

sorrow, not delight; knows sh, not flame;

ne quick step and not the arching feet; ags half-mast instead of

lardecked street! Perhaps, I should feel Way,

ve a now,

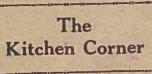
n is

ale for

91. ant to

### **Recently Wed In South Carolina**

MRS. LEON H. SUGG, above, is the former Miss Nelle Gallamore.She was married to Mr. Sugg in Greenville, S. C. Mrs. Sugg has been employed in Endless Belt for three years.



Are you going to have a turkey for your holiday feast? Here are a few pointers on buying one of the gobblers.

points when selecting one:

bruises or discolorations.

2. The breast and legs should

fat under the skin on the breast,

ings apiece at the first meal, and choice tidbits for a second meal. Turkey is available on the market in following styles:

New York, or Market Dressed. 2 cups milk Head and feet on; picked, but not 1-2 cup sugar drawn. Ask your butcher to draw the turkey, clean the giblets, and cut the neck off close to the body, first slitting the neck skin down center of back to shoulder, leaving skin over breast intact. Insist on his removing the leg tendons before he cuts off the legs. Tendons become hard and y during roasting, making drumstick meat less desirable and hard to slice.

Full drawn, or Eviscerated. Ready to cook. It comes frozen and unfrozen; may or may not be indi-vidually packaged. Most full drawn turkeys are government inspected

(split

### **Tested Recipes**

#### (Continued From Page Ten)

2 cups sugar

- 6 paper thin lemon slices
- 3 whole cloves
- 1 tblsp. grated orange rind
- 1 inch stick of cinnamon
- 8 red maraschino cherries

Peel and quarter or halve apples. Combine sugar and water in a shallow wide-bottomed saucepan. Bring to a boil. Add lemon slices, cloves, orange rind, and cinnamon stick. Add apples. Cook over a low flame 15 minutes until apples are tender but firm. Add cherries to centers of apples. Serve hot or cold as meat accompaniment.

An essential that adds a note of color is this tempting Christmas Beet Salad:

CHRISTMAS BEET SALAD

1 tbsp. gelatin

1-2 cup cold water 1-2 cup boiling water

1-3 cup sugar

1-4 cup lemon juice

3-4 cup beet juice

3 tblsp. vinegar

1-2 tsp. salt

2 tsp. minced onion

1-4 cup horseradish (optional) 2 cups cooked diced beets

- 1 cup peeled diced cucumbers
- Lettuce

Mayonnaise

Soak gelatin in cold water 5 minutes. Add boiling water. Stir in remaining ingredients except vegetables. Chill until syrupy. Fold in beets and cucumbers. Spoon into individual salad molds Unmold on lettuce cups. Serve with mayonnaise. Yield: 9 servings.

For the fourth item on the menu that you may not know how to prepare—(and will be eager to try) we offer the Frozen Fruit Cake that is chewy and rich but not expensive.

FROZEN FRUIT CAKE

- 1 cup whipping cream or evaporated milk

- 1-4 cup flour
- 1-4 tsp. salt
- 2 eggs, beaten
- 1 tsp. vanilla
- 1 cup white raisins
- 1 cup broken pecans
- 2 cups cake crumbs (white cake, vanilla wafers or macaroons)
- cup candied red cherries, halved 1-2
- 1-4 cup chopped candied green fruit (cherries, citron or mild ginger.)

Chill cream or evaporated milk for whipping. Scald milk in top of double boiler. Mix together sugar, flour, salt, and add to milk all at once. Cook over hot water about 3 fat under the skin on the order, legs, thighs, and back. The quan-lengthwise), or pieces (legs, minutes, until smooth and medium tity of fat increases with the bird's breasts, wings, necks and giblets) thick, stirring constantly. Pour

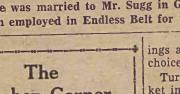
LET'S TALK TURKEY

Size doesn't necessarily indicate the age or tenderness of the turkey, so you should look for these

1. The skin should be clean, waxy, with few pinfeathers and no

be well-fleshed. The appearance should be generally plump.

3. There should be streaks of and quick frozen. t under the skin on the breast, Cut-Up. Half-turkey



REALITY REALITY The recent Washington the recent Washington by shortage a prospective thered one of the hostel- the hope of securing a offer you a place to hake your own bed." Said the clerk, "but you'l make your own bed."	<ul> <li>age.</li> <li>4. A short body and broad breast indicates a meaty bird.</li> <li>5. Frozen turkeys should be frozen HARD and show no discoloration.</li> <li>If you want an 8 to 15 pounder, buy a hen, as they mature quickly and are usually better finished than toms of the same weight. Buy a tom if you want a 16 to 25 pound bird. They are best at this weight and the best choice for a large turkey.</li> </ul>	There are two satisfactory ways to defrost frozen turkeys: 1. Unwrap the bird and leave it in your refrigerator about 24 hours. 2. Unwrap the bird and place it under a stream of cold water 4 to 6 hours. Do not refreeze a turkey once it has been defrosted. A defrosted drawn turkey or an unfrozen drawn bird can be safely kept for one day if wrapped loosely in waxed paper and kept at a refrigerator temperature of 38 degrees or less; or it can be suffed and roasted	ring constantly. Add vanilla. Coo Reserve a few whole red an green fruits and nuts. Stir raising crumbs, and remainder of choppe fruits and nuts into mixture. Whi chilled cream and fold into mix ture. Pour into 1 1-2 quart los pan, bottom greased and lined wit waxed paper on which fruits an nuts have been arranged. Freez in refrigerator overnight. Yield
--	---	--	---