

# Feminine News-Views

## Banning-Jackson Married On Oct. 26

Miss Annie Lou Banning, daughter of Mr. and Mrs. D. J. Banning, 101 Boylston road, became the bride of Donald D. Jackson of Valley Hill on October 26. The groom is the son of Mr. and Mrs. M. B. Jackson of Valley Hill.

The wedding took place in Slater, S. C. Mrs. Jackson is an employee of the Finishing Department; she has been with Ecusta for more than four years.

## Gallamore-Sugg Nuptials Announced

Announcement has been made of the marriage of Miss Nelle Gallamore, of Brevard, to Leon H. Sugg, Jr., of Kinston. The ceremony was performed in Greenville, S. C., on Sunday, November 18, at the home of Probate Judge J. W. Smith.

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

Mr. Sugg is the son of Mrs. L. Sugg of Kinston. He served three years in the Seabees of the U. S. navy and is now attending college. At present they are residing in Brevard.

## Maye Frances Green Weds Lonnie Jones

Mr. and Mrs. Charles Green of Brevard announce the marriage of their daughter, Miss Maye Frances Green, of Brevard, to Harry Leon Jones, of Brevard and Asheville. The ceremony took place in Clayton, Ga., on November 23.

The bride is a graduate of Roswell high school and is employed in Long's drug store, Brevard. Mr. Jones was graduated from Brevard high school and has been employed in the Applied Research department of Ecusta since August of 1945. They are making their home at 411 Broadway in Brevard.

## To A Brother

Johnny! If they would not use it so—  
 a little name we love and used to know!  
 the heart knows only one, though thousands bear a name;  
 sorrow, not delight; knows ash, not flame;  
 one quick step and not the marching feet;  
 flags half-mast instead of stardecked street!  
 yet, perhaps, I should feel this way,  
 were you were, so tender, and so gay!

Mildred Stribling Ribble.

### REALITY

During the recent Washington help shortage a prospective customer entered one of the hostels in the hope of securing a room.

"I can offer you a place to stay," said the clerk, "but you'll have to make your own bed."

"I'll do that," said the guest, feeling that he had received a break.

"I'm married," said the clerk, "here's the key and saw. You can start in."

## 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.

## The Kitchen Corner

### LET'S TALK TURKEY

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

Size doesn't necessarily indicate the age or tenderness of the turkey, so you should look for these points when selecting one:

1. The skin should be clean, waxy, with few pinfeathers and no bruises or discolorations.
2. The breast and legs should be well-fleshed. The appearance should be generally plump.
3. There should be streaks of fat under the skin on the breast, legs, thighs, and back. The quantity of fat increases with the bird's age.
4. A short body and broad breast indicates a meaty bird.
5. Frozen turkeys should be frozen HARD and show no discoloration.

If you want an 8 to 15 pounder, buy a hen, as they mature quickly and are usually better finished than 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. Judge the size of the bird by the number of servings you want. If you buy a pound of meat per person New York dressed weight, you should have enough for two help-

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.** Head and feet on; picked, but not 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 waxy 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 individually packaged. Most full drawn turkeys are government inspected and quick frozen.

**Cut-Up.** Half-turkey (split lengthwise), or pieces (legs, breasts, wings, necks and giblets) are available in some markets.

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 stuffed and roasted immediately.

## 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 fbsp. 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  
 2 cups milk  
 1-2 cup sugar  
 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)  
 1-2 cup candied red cherries, halved  
 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 minutes, until smooth and medium thick, stirring constantly. Pour cooked mixture over beaten eggs and return to double boiler. Cook until thick, about 3 minutes, stirring constantly. Add vanilla. Cool.

Reserve a few whole red and green fruits and nuts. Stir raisins, crumbs, and remainder of chopped fruits and nuts into mixture. Whip chilled cream and fold into mixture. Pour into 1 1-2 quart loaf pan, bottom greased and lined with waxed paper on which fruits and nuts have been arranged. Freeze in refrigerator overnight. Yield: 1 1-2 quarts or 8 servings.

The fellow who has no regrets hasn't seen much of life.