

APOLOGY IS MADE TO HARRY STRAUS BY PIPE SMOKER

Testimony Of Ecusta's President Is Favorably Received In Washington

WASHINGTON.—A North Carolina manufacturer of cigarette paper had an apology from a pipe smoker.

Harry H. Straus, whose Ecusta Paper company, Pisgah Forest, N. C., makes cigarette paper, asked the committee on reciprocity information to keep the "45 per cent tariff rate undisturbed" on imports of the product.

Straus said his new industry in the Tar Heel state had been the only cigarette-paper-making company in the country since 1940 because it was the only one which has been using materials native to the country.

He told how Ecusta boosted industrial employment in Transylvania county — and said it wasn't just a war increase. He explained the duty was reduced previously on cigarette paper from 60 to 45 per cent.

His replies to questions from the committee, gathering data for state department use in tariff negotiations, were so frank they won smiles from the members. He said at one point, when asked about competition with France, "let the best man win."

Then when he finished speaking his piece for present tariff rates, up spoke Committee Member Norris Kenney:

"Mr. Straus, I'd like to apologize for smoking a pipe."

Square Dance On Friday, Feb. 14

The next square dance, sponsored by the recreation department, will be held on Friday, Feb. 14, in the cafeteria and all employees, husbands and wives, are invited to attend.

Dancing will begin promptly at 8:30 o'clock and music will be furnished by the Ecusta string band and "Speedy" Jones will do the calling.

Anders, Bolt Win Ping Pong Tourney

Bob Anders of the Mill office and Bob Bolt, landscape superintendent, teamed up to win the doubles ping-pong tournament of the "Lunch Hour League." Second place honors were won by Ray Cooke and Leonard Bauer. Other tournament play will continue following a brief rest, it was announced by Wendell Jefferies, league president.

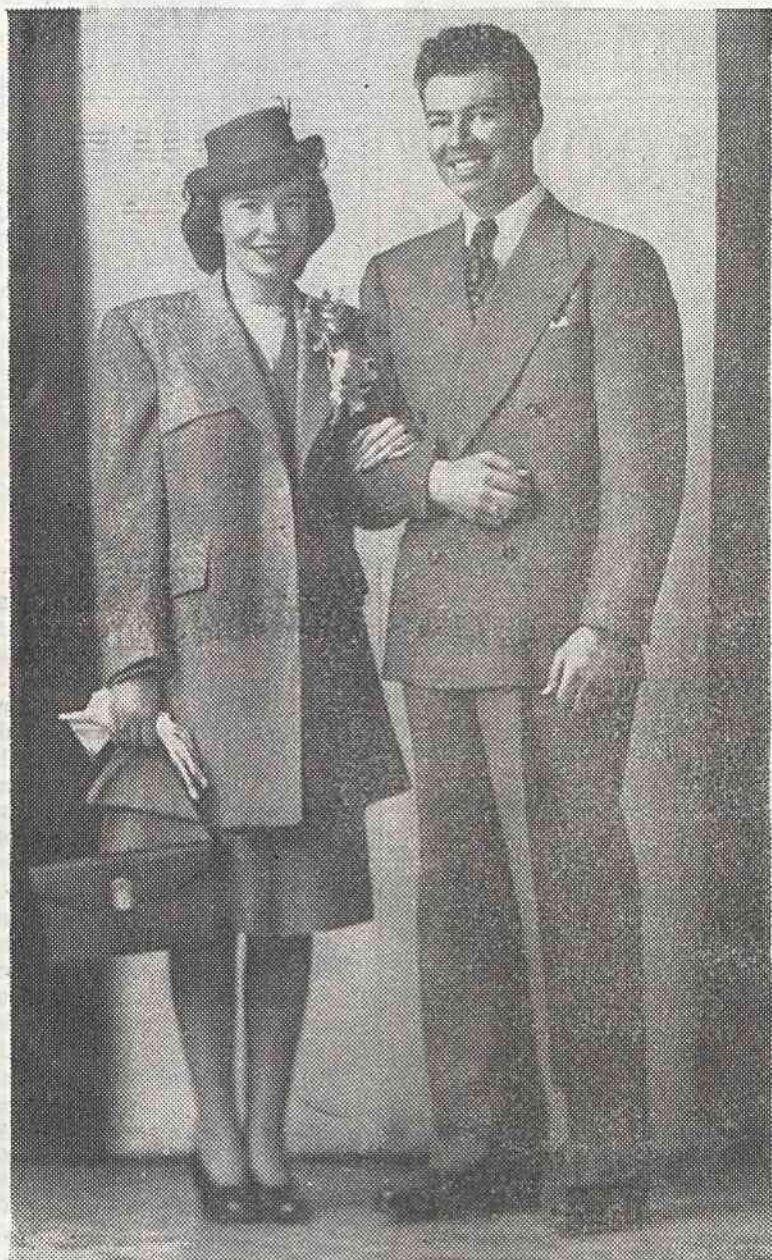
Our Book Corner

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door gardening. — ALL ABOUT HOUSE PLANTS by Montague Free. Chapters are devoted to various phases of the cultivation of flowering plants, foliage plants, bulbs, ferns, vines, creepers, cacti and succulents. The book contains full-color and other pictures which supplement the comprehensive text.

NOTICE
The Sport news does not appear the week of Echo publication.

Married In Church Ceremony



MR. AND MRS. VERNON H. REESE, above, were married at the First Baptist church, in Hendersonville, January 4. Mrs. Reese was formerly Miss Evelyn Nicholson, daughter of Mr. and Mrs. Walter L. Nicholson, of Penrose. The groom is the son of Mr. and Mrs. George W. Reese, of Hendersonville. Both Mr. and Mrs. Reese are employed in Champagne.

Jackson-Drake Wedding Vows Are Announced

Mrs. Johnnie Whitlock Jackson was married to Alonzo Dewitt Drake in a ceremony on Saturday afternoon, January 18, in Hendersonville, at the home of Rev. O. M. Seigler, who officiated. The double ring ceremony was used.

Miss Virginia Katzenmoyer presented a program of wedding music. Selections included: "Ah Sweet Mystery of Life", Herbert; "Because", d'Hardelot; and "To A Wild Rose", McDowell, played softly through the ceremony and Mendelssohn's Wedding March.

The bride was charming in a brown wool suit with matching accessories and her corsage was an orchid. Her only ornament was a pearl necklace, gift of the bridegroom.

Mrs. Drake is the niece of Mr. and Mrs. G. T. Whitlock of Hendersonville.

Only members of the families and close friends were present.

Following the ceremony an informal reception was held at the home of the bridegroom's parents, after which the couple left for a wedding trip to Kansas where they will make their home.

Mrs. Drake has been employed in the Personnel department for more than three years.

Mr. Drake has been with Ecusta since 1939. He served three years in the army air forces and upon discharge returned to Ecusta as a member of the Main Office personnel.

16 squares.

HELPS FOR THE COOKIE MAKER

1. If you like a glaze on your cookies, beat an egg white and add 1 teaspoon cold water. Brush the tops of the cookies with it, and then sprinkle with granulated sugar just before baking.

2. Drop cookies must have room in which to spread while baking. So drop them by teaspoonfuls onto the cookie sheet, leaving at least 2" between each teaspoonful.

3. You'll save dishes in making cookies, if you sift the flour onto a piece of waxed paper rather than into a bowl.

4. If you don't stand to take the time to roll out your cookie dough, try this: Just drop the cookie dough from a teaspoon onto the cookie sheet. Let stand a few moments, then flatten each cookie into shape by pressing with the bottom of a glass, covered with a damp cloth. Occasionally dip the bottom of the glass in water, and pat on towel to remove excess moisture.

5. You can save the time it takes to cut out rolled cookies with a cutter, if you cut the rolled dough to fit shallow greased baking pans. Bake as directed, then remove and while still hot and in the pan, cut into squares or fingers.

6. If your brown sugar gets too hard and lumpy to use, let it stand in the top of a double boiler over boiling water for a few minutes. It will soften more readily.

7. Here are a few of the things you can buy for decorating cookies. For holly leaves, use packaged candied citron, angelique, or green gumdrops cut as desired. For red berries, use candied cherries, maraschino cherries, red gumdrops, or the tiny red or cinnamon candies that come in packages. Silver dragees—tiny silver colored balls—are lovely on white iced cookies, too.

TESTED RECIPES

Is your cookie jar the victim of secret raids? If so, then you'll surely want to try these "Surprise" recipes there:

PECAN COOKIES

1-2 c. shortening
2-3 c. brown sugar, firmly packed
1 egg, beaten
1 c. sifted all-purpose flour
1-8 teasp. cream of tartar
1-3 c. chopped pecan meats

Work the shortening with a spoon until fluffy and creamy; then add the brown sugar, while continuing to work with a spoon until light; then add the egg and mix well. Sift the flour with the cream of tartar, and add with the nut meats into the creamed mixture. Drop by level teaspoonfuls onto greased or oiled cookie sheets, and bake in a slow oven of 300 degrees F. for 12-14 minutes. Remove with a spatula or cake turner while hot. Cool; store in tight container. Makes 48 cookies.

CRISP OATMEAL WAFERS

1 1-2 c. rolled oats
1-2 c. granulated sugar
1-2 c. melted shortening or salad oil, cooled
1 egg, beaten
3-4 c. sifted all-purpose flour
2 tsp. baking powder
1-4 tsp. salt
5 tsp. milk

1 1-2 tsp. vanilla
Combine rolled oats and sugar. Then stir in shortening and egg. Sift together flour, baking powder and salt, and add alternately with combined milk and vanilla to first mixture. Drop by teaspoonfuls about 2" apart onto greased or oiled cookie sheets. Flatten to 1-8" thickness with spatula wet in cold water. Then bake in moderately hot oven of 400 degrees F. for 10 minutes. Remove wafers from cookie sheets as soon as they are removed from the oven. Makes about 30 wafers.

CHOCOLATE NUT SQUARES

2 eggs
1 1-4 c. brown sugar, firmly packed
1 tsp. vanilla extract
2 sq. (2 oz.) unsweetened chocolate, melted
1-2 c. sifted all-purpose flour
1 c. chopped walnuts
Beat eggs with a hand beater until thick and lemon colored. Gradually beat in sugar with a spoon. Stir in vanilla and chocolate. Gradually add flour and blend. Add 1-2 the nuts and pour into a greased or oiled 8"x8"x2" pan. Spread out with a spatula, then sprinkle remaining nuts on top. Bake in a moderate oven of 350 degrees F. for 25 minutes. When cool, cut in 2" squares. Makes