



CHICKEN MEXICANA

4-pound roasting chicken
4 tablespoons flour
1 tablespoon chili powder
1 teaspoon salt
4 tablespoons fortified margarine
1 large stalk celery
1 large onion
1 apple
1 cucumber (if available)
1 cup tomatoes
1/2 cup seedless raisins

Cut the chicken into serving-size pieces. Mix the flour, chili powder, and salt. Roll the chicken in this, then brown it in the melted margarine in a heavy frying pan. Transfer the chicken to a roasting pan or large baking dish; add one cup water; cover the dish and put it in a moderate oven (375 degrees F) to bake.

Cut the celery, both stalk and leaves, very fine; add the onion, apple and cucumber finely chopped. Put these in the frying pan with drippings from the chicken. Add the tomatoes and one cup water. Simmer these until all are tender. Pour this over the chicken in the baking dish, cover the dish again, and let the chicken continue to bake, allowing two hours in all, or until the chicken is tender. About 15 minutes before the chicken is to be served, add the raisins. Leave the cover off so the chicken browns thoroughly. This serves six.

BROWN RICE & PEPPERS

1 pound brown rice
2 tablespoons fortified margarine
1/8 ounce can mushrooms
1 green pepper
1 bouillon cube

Wash the rice thoroughly. Melt the margarine in a heavy frying pan and add the rice. Stir until the rice is browned. Add the mushrooms and mushroom liquor, the green pepper slices or cut into rings, and two cups of hot water with the bouillon cube dissolved in it. Add salt, cover the pan and let this cook over low heat until the rice is tender and all liquid is evaporated. Stir occasionally while cooking. Serve with the CHICKEN MEXICANA. Six servings.

(Submitted by Mrs. Lewis Alexander).

CHOCOLATE FUDGE FROSTING

2 cups granulated sugar
3 tablespoons white corn syrup
3/4 cup milk
4 tablespoons cocoa
pinch of salt
1 teaspoon vanilla
Lump of butter

Blend sugar and cocoa, and milk, corn syrup, and salt then boil over low heat until the mixture forms a soft ball when dropped into cold water. Remove from fire, add butter, cool, then beat until it will hold its shape, and then add vanilla. Swirl on cake and decorate with walnut or pecan halves.

(Submitted by Mrs. Clara Barnett Bryson—Machine Booklet)

Most silk lampshades can be successfully washed by brushing them with a soft brush dipped in lukewarm soap suds.

Jones-Williams Wedding Announced

Announcement has been made of the wedding of Miss Bessie Mae Jones and Mr. Arnold Williams, son of Mr. and Mrs. W. A. Williams, Sr., of Pisgah Forest. Miss Jones is the daughter of Mrs. W. M. Jones and the late Mr. Jones of Whittier.

The wedding took place on Saturday, June 14 at the parsonage of the First Baptist church with the Rev. B. W. Thomason officiating.

Mr. Williams is employed in the Machine Room.

Heath-Osteen

Mr. and Mrs. Jack Heath, of Brevard, have announced the marriage of their daughter, Polly, to Mr. George Osteen, son of Mrs. Milton Arledge, of Asheville, and the late Mr. Thomas Osteen of Brevard.

The couple was married on May 19 in Spartanburg, S. C. They will make their home in Brevard.

Polly is employed in the Finishing department.

Galloway-Galloway

Announcement is made of the marriage of Miss Bessie Galloway, daughter of Mrs. S. R. Galloway and the late Mr. Galloway of Rosman, to Mr. Donnell B. Galloway, son of Mr. and Mrs. Merritt Galloway of Selica. The wedding took place at Pickens, S. C., on Sunday, June 1, with Judge E. A. Lewis officiating. The groom is employed in the Fibre Warehouse.

The bride wore a light blue suit with a corsage of pink rose buds. Accompanying the couple to Pickens were Odell Galloway, Johnnie Jones, and the bride's mother.

The bride was educated in Rosman schools and Mr. Galloway attended school at Rock Bridge in Jackson county.

Saunders-Gash

Mr. and Mrs. Floyd D. Saunders of Etowah announce the marriage of their daughter, Betty Carolyn, to Mr. Winborn Gash, son of Mrs. Julia Hood Gash and the late Mr. Gash of Blantyre. The ceremony was solemnized in Greenville, S. C., on June 17.

The bride graduated from Dana high school, and the groom graduated from Brevard high.

Mr. and Mrs. Gash are residing at Blantyre at the present time. Mrs. Gash is employed in Inspection and Mr. Gash is in the Machine Room.

Robertson-Fletcher

Mr. and Mrs. Carroll Fletcher were married on Monday, June 9, at Clayton, Ga. Mr. Fletcher is the son of Mrs. Dewey Fletcher, of Canton, and Mrs. Fletcher was, before her marriage, Miss Sally Ann Robertson, daughter of Mr. and Mrs. George Robertson of Clyde, N. C.

Mr. Fletcher is employed in Maintenance department.

Nicholson-Orr

Mr. and Mrs. Charles Orr were married on May 24 at the home of Rev. Carl Blythe, the officiating minister. Mr. Orr is the son of Mr. and Mrs. Homer Orr of Penrose and his bride was formerly Miss Helen Nicholson, daughter of Mr. and Mrs. Walter L. Nicholson, of Penrose.

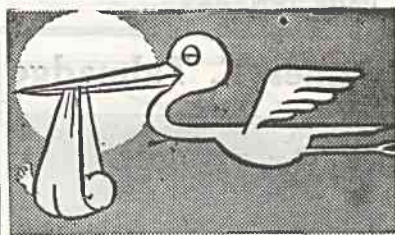
Mrs. Orr is employed in Machine Booklet and her husband works in the Finishing department. They are making their home in Brevard.

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.

Woman With The Hoe



The Woman With the Hoe is a fitting title for this picture of Mrs. Lillian King, of Machine Booklet. Our photographer snapped this picture while Lillian was in the tiring process of hoeing her corn. Lillian is a garden enthusiast and spends much of her spare time in her large garden which is only a small part of the farm owned by her and her husband on the Greenville road.



STORK STOPS

TERRY LEE MORRIS

Mr. and Mrs. Straley Morris announce the birth of a daughter, Terry Lee, at the Transylvania Community hospital May 30. Little Terry Lee weighed 6 lbs. 3 oz. at her birth. Her father works in the Fibre Warehouse.

VIRGINIA LOUISE PRESSLEY

Little Virginia Louise Pressley, new daughter of Mr. and Mrs. Lenard Pressley, was born at the Transylvania Community hospital on May 24 weighing 8 lbs. 4 oz. at birth. Mr. Pressley is employed in Fibre Warehouse.

JOHN THOMAS GARREN

Mr. and Mrs. Henry E. Garren are the proud parents of a new son, John Thomas, who was born on June 2 at Patton Memorial hospital weighing 6 lbs. 4 oz. The father works in Fine Paper.

MARVIN EUGENE EDNEY

Marvin Eugene Edney, new son of Mr. and Mrs. Claude E. Edney, was born June 3 and weighed 7 lbs. at his birth. His father is employed in Endless Belt.

DAVID KITCHEN RUSSELL

Mr. and Mrs. Charles Russell are happy to announce the birth of a son, David Kitchen, who was born on June 6, weighing 8½ lbs., at the Transylvania Community hospital. Mr. Russell is employed in the Personnel department. Mrs. Russell, formerly Reba Kitchen, was employed in the Main Office for a number of years.

MEREDITH F. ROBERTS

Born on May 21 to Mr. and Mrs. Lewis O. Roberts was a new son, Meredith Franklin. Meredith weighed 6½ lbs. at birth. His father is in the Inspection department.

JANET MARION NEW

Mr. and Mrs. Tommy New are the proud parents of a daughter, Janet Marion, born at the Transylvania Community hospital on June 15, weighing 8 lbs. 7 oz. Mr. New is a foreman in the Shipping department.

SHARON VICKIE McCALL

Little Sharon Vickie McCall was born to Mr. and Mrs. Edwin McCall at the Transylvania Community hospital on May 24. She weighed 5½ pounds at birth. Mr. McCall is employed in the Machine Room.

RONALD LEE WARREN

A son, Ronald Lee Warren, was born to Mr. and Mrs. Walter Lee Warren at the Biltmore hospital, Asheville, N. C., on June 13. Little Ronald weighed 7 lbs. 8 oz. at birth. His father works in the Machine Room.

SHERRY JEAN FENDLEY

Mr. and Mrs. Fred Fendley are the proud parents of a daughter, Sherry Jean, who was born at the Transylvania Community hospital on June 24. Little Sherry Jean weighed 6 lbs. 3 oz. at birth. Mr. Fendley is employed by California Central Fibre and Mrs. Fendley previously worked in the Physical Lab.