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#### WATAUGA DEMOCRAT-EVERY THURSDAY-BOONE, N. C.

**JANUARY 3, 1957** 

# **Burley Official Nails** Weed Weighing Charge

Mt. Sterling, Ky., Dec. 15-Al-bert G. Clay. President of the Burley Auction Warehouse Ar-

bert G. Clay. President of the Burley Auction Warehouse As vociation said tool, y that recent newspaper publicity relating to in regularities in the weighing of to bacca, warehouse rebates, and warehouse pick-up were distorted and misleading. "The Warehouse Association has always cooperat-ef with state and federal officials in seeing that all regulations are compiled with". Clay said. We re-went the implications and suspic-ons that have been cast on the legitimate warehouse industry by these newspaper articles." Clay pointed out that nothing has been stid about the losses warehouses suffer from short weights charged back by the buying companies in a survey made by BAWA last year if was discovered that some warehouses lost as much as \$5, 000.00 on short weights. The short

## **ABOUT YOUR HOME**

moths.

AMERICA'S MOST POPULAR BEVERAGE—Coffee is America's most popular beverage. Why not try these coffee-flavored delica-cies during the Christmas holidays? COFFEE SAUCE This is a smoothic that's sure to win ap-plause from your guests. Mix 1 tablespoon instant coffee, 3-4. Ica-spoon cornstarch, and a dash of spoon cornstarch, and a dash of room.

salt in a small saucepan. Add 1/2 cup light corn syrup gradually, blending well. Add 1-3 cup light cream and 1 tablespoon butter. double use, providing a perfect Simmer 5 minutes, or until thickened, stirring constantly. Serve warm or cold on ice cream, pud-

ding, or cream puffs, or hot chocolate cake squares. Or layer with spoonfuls of ice cream in parfait glasses and sprinkle with nuts. Makes 3-4 cup sauce COFFEE GLAZE: A party trim-

ming for cookies, tea-size cream puffs, or plump doughnuts. Combine 2 2-3 cups sifted confectioners' sugar, dash of sait, and 1 teaspoon instant coffee in a bow! Add 14 cup milk and blend the oughly.

Makes about 3-4 cup. FLUFFY COFFEE FROSTING: On your chocolate or spice cake. It can't fail. Dissolve 2 tablespoons instant coffee in 2 tablespoons hot milk. Cool slightly, fire pattern.

Makes 2 3-4 cups.

Nothing is more "homey" and than a fire in an open fireplace. The know-how of modern brick masons and builders have largely eliminated the mess and bother

with the draft usually associated with a fireplace when it is not in use. Modern fire screens and more efficient fire logs make it much to prevent tapes from shrinking.

A wood fire is by far the most attractive kind of fire to have. Hardwoods make the best firewood because they burn longer and hotter. It is a good idea to have a sheltered place to keep some logs dry. These dry logs will catch quickly and in turn keep the greener wood burning. Slightly green wood burns more slowly and after it catches, will make a fire that lasts a long time. There are chemical products on the market that can be thrown on the flames to give many different colored lights, to a fire. Pine cones also make an interesting

Large, Early-American type fire-

double use, providing a perfect charcoal cooker during the winter

Cream 2.3 cup butter with 1 cup Sifted confectioners' sugar. Add Window Washing-Wash dissolved coffee and blend well, Add 2½ cups sifted confectioners' Add 2½ cups sifted confectioners' and a little bluing for extra spar-the A bottle-washing brush dipped spoon varilla. Place bowl in bowl kle. A bottle-washing brush dipped of ice and water. Beat with egg in suds picks up dust from corners beater until thick enough to spread. of window pane molding. Rinse with warm water and polish dry with a clean, lintless cloth.

Dust venetian blinds weekly with delightful on a winter evening a lamb's wool duster or vacuum attachment. Then tilt the slats down and wipe with a cloth or sponge wrung almost dry from warm soapsuds; repeat with slats eliminated the mess and bother connected with an open fire. There are endless kinds of fire-place equipment to add pleasure to fire building. New types of dampers on the market do away

**Tangerines Zip Into Tasty Salads** 





The little kid-glove fruit from Florida, tangenines, are so easy to peel that you'll find they make wonderful first courses or des-series. Clirus fruits, they are excellent sources of vitamin C, and is such should be used frequently during the short winter months when they're available—usually till the end of Fehruary. Tangerines are ideal for inclusion in lunch boxes, and they're so easy to section that the fruit can be added with a minimum of throuble to fruit cups and salads in combination with other seasonal foods. Here's how to make the fruit cups shown here:

**Tangerine Dessert Cups** 

#### 6 Florida tangerines 1 Florida grapefruit 2 tablespoons sugar, optional 6 pitted dates, cut

Cot tangerine peel into 8 sections; peel about % of the way, Carofully remove tangerine sections from tangerine "cup". Cut sections in half with selssors. Section grapefruit, and cut sections with a sciesors into thirds. Combine with tangerine sections; sprinkle with sugar if desired. Arrange fruit in fangerine "cups", top with date pieces.

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YIELD: 6 servings.

Tangerine Slaw

YIELD: 6 servings.

