

# Washington News

Washington, D. C.—The deficit President John F. Kennedy is now staring in the face—for the current fiscal year—approaches two billion dollars. When President Eisenhower last spoke to Congress he indicated a surplus could be expected.

Now Kennedy is faced with lesser income that had been anticipated, and heavier government spending. And while the former President might not have run up a two-billion dollar deficit, it seems likely, now, that he would have ended the fiscal year in the red.

Kennedy and his aides are watching their efforts to prime the business pump carefully and there is talk of seventy-five days, as he period in which a response is expected. If there is no economic perk-up by then, the present administration will take further, and

more drastic action. This might include a tax cut for most taxpayers.

In Roosevelt's days, the first months of his reign were known as "the hundred days." In this period much of the New Deal legislation which stirred such violent protest from the conservatives was enacted.

Kennedy's seventy-five days will be mild in comparison, but if the economy does not rebound, and if things continue to slide, then some brisk action is likely to be seen in Washington. And it is reported that Kennedy would put every pressure on Congress possible.

In fact, it is already the "word" in the national capital that the new President is to be an executive who rewards loyal party men and who punishes unloyal ones. His party chief, John Bailey, is to be the right hand man in this policy.

## Chamber Hears

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rents, and means \$360,000 more retail business for an area.

The speaker urged that a current survey be made in the community, closely examining the many facets of community life. The survey would need to inquire into "such widely diverse areas as religious activities and transportation, government services and civic groups, and law enforcement and utilities." Availability of sites and accessibility would also need to be included in the survey.

Mr. Harris left with the group an outline with sixteen headings, that might be used in making the survey. Included were the above mentioned areas, as well as population and labor, income and finance, market trends and retail sales, general appearances and attitudes, and business, commercial, educational, medical, and recreational facilities. Other areas might be explored if the group wished to include them in the survey.

After completing the survey, Mr. Harris said, his agency would assist the community group in preparing and evaluating the material so that it might be presented to prospective customers seeking places to locate. He showed a sample binder the agency prepares and puts into the hands of those seeking sites. The binder includes the survey information, aerial photograph, maps, and other pertinent information.

In discussing a question about extension of water, sewerage and utilities when needed, Mr. Harris said policies concerning all items of this nature should be determined before industry is invited to a community. He said: "The house should be put in order before the guest arrives."

"The value of the survey, both to the community and to the State, will be in direct proportion to the honesty and objectivity with which it is completed," Mr. Harris cautioned. The survey should show the citizens of a community their liabilities as well as their assets, which may be retarding orderly progress of the area or accelerating it.

"As the liabilities are recognized," Mr. Harris said, "it is then possible to deal with them one by one with the ultimate goal of upgrading the lowest level of community affairs to that of the highest."

"While the declared purpose of community improvement is to facilitate the location of desirable industry," the speaker continued, "it is of first rank importance to remember two facts:

"First—if through circumstances of fortune, industry should choose not to locate in a city sponsoring this program, the city would, nevertheless, be greatly enriched by the undertaking.

"Second—the byword for any development program anywhere is patience. It is not a matter of months, but rather a matter of several years. Only a proper understanding that progress is steady, if not rapid, will create the atmosphere in which this program will thrive."

John Collins, assistant county agricultural agent, who has worked in the field of industry in the Rural Development Program, explained that a labor survey, in cooperation with the Employment Security Commission, has been completed for the area, and said that over sixteen hundred forms were returned for tabulation.

Mayor Howard Cottrell offered his support of all projects the Chamber of Commerce sponsors that aim for improvement of the area. Also representing the town was Johnny Council, recently named councilman.

Representing the county were two commissioners, Rynum Greene and Dr. Gene Reese.

Herman Wilcox, president of the Chamber of Commerce, presided over the meeting, and cited the need of industry in Boone. He also spoke of the tourist industry, which ranks third in the State.

Stanley A. Harris introduced the speaker.

On the foreign policy scene, the Kennedy Administration is studying with the idea of expanded negotiations with Russia, and possibly even with Nikita Khrushchev. This is a dangerous road, perhaps, but the new President is not afraid to talk to anyone or bargain with any country and he has made these views known.

But this approach is somewhat different from the course expected immediately after Kennedy's inaugural. He had said in the first day or two that diplomatic negotiations were the function of the State Department and that the new government would depend upon the normal diplomatic channels to a larger degree than heretofore—for foreign policy dealings.

Almost as soon as this had taken root in the American public's mind, top officials in the new regime were saying they wouldn't be surprised if Kennedy met Khrushchev and that the meeting might come in March.

Some high Democrats are fearful over the temptation to deal directly with Khrushchev. And they see in closer negotiations the danger that our position with our principle allies might be weakened. It will be quite a test for the new President—the meeting with Khrushchev, if it comes off—and if President Kennedy can walk away from such a summit meet without losing anything, some will be surprised.

## Budget Group

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on the campus, \$591,000 (from statewide bond issue). This would be only partial cost of the building. The remaining \$214,750 would be financed on a self-liquidating basis.

Dormitory for 200 women to replace White Hall, \$232,000 (from statewide bond issue). Rest of the cost, \$80,400, would be on a self-liquidating basis.

Other items in the capital improvement budget for Appalachian include equipment for old science building, boiler and plant repairs, landscaping, resurfacing tennis courts and modernizing switchgear.

The tuition rate increases proposed would be used to increase faculty salaries, \$95,066; purchase library books, \$13,766; and provide scholarships for needy North Carolina students, \$85,038.

## Ralph Greene

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inspection service in 1939. In 1955 he was assistant district manager for the eastern half of North Carolina with offices in Raleigh. He was transferred to Asheville in 1958 following a reorganization of the postal service and establishment of the present type of field service.

For the present, he plans to maintain residence at 202 Woodland Drive in Boone.

## C. J. Farthing

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Maude Farthing, three sons, Cline Farthing of Winston-Salem, Carter Joseph Farthing Jr., of Kinston, and Harrison Farthing of Washington, D. C.; three daughters, Mrs. Dorothy Greene of Burlington, Mrs. Carrie Lee Dickerson of Fort Lauderdale, Fla., and Mrs. Betty Jean Hughes of Boone; a brother, T. Hill Farthing of Lenoir; and eight grandchildren.

## PET DOG KEEPS VIGIL

San Marcos, Texas—Relatives were puzzled when one of two pet dogs who disappeared with Bobbie Jack McMullin, 14, didn't come home.

A searching party found the dog keeping watch beside the body of his young master. The boy, clad only in jeans, a light shirt and jacket and tennis shoes, died of exposure to subfreezing cold.

# Tasty Recipes For February Festivities

## Easy, Rosy Fruit Salads



Nestle individual gelatin molds in orange peel "dishes" for a family or party surprise. Raspberry-flavored gelatin, spiced with fresh orange juice, is chock-full of canned fruit cocktail. "Easy, Rosy Fruit Salads" can be molded right in the orange shells, if you wish. Chill remaining gelatin until firm, then spoon atop gelatin already set in oranges.

Cut 3 large oranges in halves; use grapefruit knife or spoon to remove fruit and membrane, leaving half shells intact. Scrape inside of orange shells with spoon to remove all meat and membrane; cut fruit from membrane. Drain, reserving 1/2 cup orange juice. Dissolve 1 (3-ounce) package raspberry-flavored gelatin in 1 1/2 cups hot water; add orange juice; chill until partially set. Fold in orange segments, 1 cup drained canned fruit cocktail, 1/2 cup chopped celery and 1/4 cup chopped nuts. Pour into 6 individual molds and chill firm. At serving time, unmold into orange shells; garnish with lettuce leaves. Makes 6 servings.

## Oven French Fries And Hamburgers



"French Fries" the oven way are so easy to do that you will wonder where the recipe has been all your life! Made from "Idaho's", they are mealy and dry inside their bronzed exteriors, just like a good baked potato. Serve them salted and piping-hot in a foil-and-napkin-lined basket and you have the perfect partner for open-face broiled "hamburgers" with rings of Idaho Sweet Spanish onion and melting cheese atop. This is Eating!

The "Idaho", perfect all-purpose potato, is easily identified by its oval shape, its russet-toned net-textured skin with comparatively few and shallow eyes. The mild sweet Idaho-grown onion is large and round with skins of brownish gold.

Oven "French Fries": wash and pare large oval "Idahos". Cut lengthwise in strips about the size of your little finger, putting them in very cold water until the desired amount is prepared. Drain and pat very dry between towels. Spread in one layer in shallow pan with melted shortening or oil about 1/2-inch deep. Turn so potato strips are coated on all sides. Bake in a 450 degree F. (hot) oven for 20 to 30 minutes or until strips are browned and fork-tender, turning occasionally with a pancake turner and adding more oil if necessary. Take care not to break strips. Remove from pan onto paper towels to absorb fat. Sprinkle liberally with salt. Serve at once. Don't try to reheat. Make plenty!

Open-Face "Hamburgers": place broiled ground beef patties on butter-toasted bun halves. Top with rings of Sweet Spanish onion and a spoonful, for each, of cheese mixture—4 ounces Roquefort or Blue cheese mashed and mixed with 4 tablespoons softened butter, 1 teaspoon Worcestershire sauce. The mixture, 3/4 cup, is sufficient for 8 or more patties. Place open-face sandwiches low under broiler to melt cheese and brown. Good on broiled ground beef or steak and onions without the bun.

## Luscious Pie With Originality



Serve Spicy Cream Pie tonight, and you'll be surprised how quickly it will disappear. Its light and fluffy filling, made with lemon-flavored gelatin and blended with cream cheese and yogurt, boasts an unusually refreshing flavor. Teamed with a crisp graham cracker crust, this delicious pie spells very good eating.

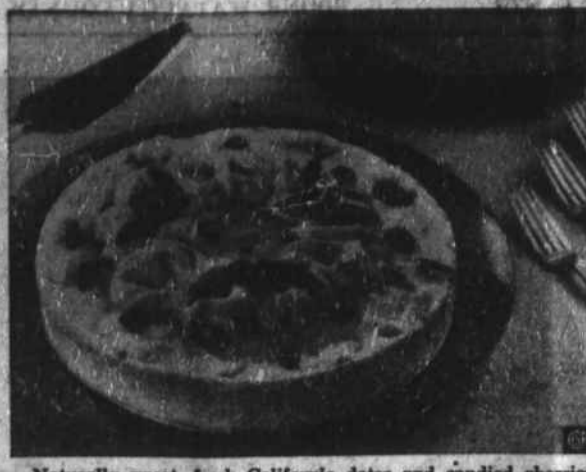
Spicy Cream Pie  
 1 package (3 oz.) lemon-flavored gelatin  
 1 cup boiling water  
 1 cup cold water  
 1 package (3 oz.) cream cheese  
 1 cup yogurt  
 1/2 teaspoon nutmeg  
 1/2 cup sugar  
 1 teaspoon vanilla  
 1 baked 8-inch graham cracker crust

Dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Meanwhile, beat cream cheese, adding yogurt gradually until mixture is smooth and fluffy. Add nutmeg, sugar and vanilla. Fold cream cheese mixture lightly into slightly thickened gelatin. Pour into graham cracker crust. Chill until firm. If desired, garnish with lemon slices and mint sprigs. Makes 8 to 9 servings.

Graham Cracker Crust  
 1 cup graham cracker crumbs  
 1/4 cup melted butter  
 2 tablespoons sugar

Combine graham cracker crumbs and sugar. Add melted butter and mix well. Press firmly with back of spoon on bottom and sides of 8-inch pie pan. Bake in moderate oven (375°F.) 5 to 8 minutes. Cool before filling.

## Glamorous Party Dessert



Naturally sweet, fresh California dates and candied cherries fleck the ice cream filling of "Neesetrode Ice Cream Pie." Turn it into a buttery crust and pop it into the freezer for a special make-ahead party dessert.

Measure 1 cup pitted fresh California dates and 1/2 cup whole candied cherries. Set aside 5 each for garnish; chop remaining dates and halve cherries. Add 1/4 cup Sherry wine and let stand while preparing crust. Cream 1/2 cup butter or margarine, and 3 tablespoons sifted powdered sugar. Mix in 1 cup sifted all-purpose flour and 1/4 teaspoon vanilla. Chill 30 minutes. Press into ungreased 9-inch spring form pan. Bake in hot oven (400 degrees F.) for 10 minutes, until golden brown. Cool. Soften 3 pints vanilla ice cream; mix in wine and fruits. Spoon into crust. Freeze until firm. At serving time, garnish with 1/2 cup heavy cream, whipped and the reserved dates and cherries. Makes 8 or more servings.

## Fit For A King



Pork loin roast, baked slowly to bring out succulent flavors, served with candied yams, French-fried onion rings and light, bright beer or ale, is a meal fit for a king.

Add a gourmet touch to the onion rings by dipping them before frying in a beer-seasoned batter, a technique that's popular with chefs the world over.

Although the trend seems modern, a glance at early American history tells us that beer and ale were the customary mealtime drinks here then, just as they were in England and Europe. In cookery, beer and ale are interchangeable and add lightness and flavor.

Roast Loin of Pork  
 Wipe one 6-pound rib half pork loin with a clean, damp cloth. Season with salt and pepper. Place roast, fat side up, on a rack in an open roasting pan. Do not add water, do not cover, do not baste. To accurately determine doneness, use a meat thermometer. Insert it carefully through outside fat into center of thickest muscle and do not allow bulb to rest on bone or fat. Roast in a pre-heated slow oven (325°F.) 35 to 40 minutes per pound or until meat thermometer registers 185°F. Yield: 6 servings, 2 rib slices per person.

Onion Rings, Chef's Style  
 2 eggs, separated  
 1/2 cup beer or ale  
 1/4 teaspoon Tabasco  
 1 cup sifted all-purpose flour  
 1/2 teaspoon salt  
 1 teaspoon paprika  
 2 tablespoons melted butter  
 3 large mild sweet onions, sliced into rings

Beat egg yolks until light; gradually stir in beer and Tabasco. Sift in flour, salt and paprika; mix well. Stir in butter. Beat egg whites until stiff, but not dry; fold into batter. Dip onion rings a few at a time into batter. Heat deep fat with basket in place to 370°F. Add onion rings, a few at a time to deep fat; cook 2 to 3 minutes. If desired, fry onions ahead and reheat in a moderately hot oven (400°F.) after pork roast is removed from oven.

## Chocolate Crunch Ice Cream Pie



Try Chocolate Crunch Ice Cream Pie the next time you want an elegant dessert that is really quite simple to make. Make it early in the day and store it in your freezer until shortly before serving time. Remove it from the freezer a short time before serving to allow it to mellow and facilitate serving.

Even a beginner can be assured of success with this recipe. It's so simple to make. The chocolate syrup is poured over the oven-toasted rice cereal until the cereal is completely coated. Press the mixture into a buttered 9-inch piepan, fill with vanilla ice cream and presto, your pie is finished. For extra elegance, serve with praline sauce, which you can either make or purchase. This is but one exciting illustration of creative cookery with breakfast cereals. Breakfast cereals make contributions of protein, important B vitamins, essential minerals, and food energy, when used as a recipe ingredient.

Chocolate Crunch Ice Cream Pie With Praline Sauce  
 1/2 cup light corn syrup  
 2 tablespoons butter or margarine  
 2 tablespoons light brown sugar  
 1/4 teaspoon salt  
 1 package (6 ounce) semi-sweet chocolate pieces  
 1 teaspoon vanilla  
 2 cups oven-toasted rice cereal  
 2 pints vanilla ice cream

Combine corn syrup, butter or margarine, sugar, and salt in saucepan. Bring to a boil over low heat, stirring until sugar dissolves. Remove from heat; add chocolate and vanilla, and stir until chocolate melts. Add to cereal; stir carefully until cereal is coated. Press evenly over bottom and sides of buttered 9-inch piepan. Chill. Fill with ice cream. Store in freezer. Serve with Praline Sauce. Yield: 1 9-inch pie.

## Pantry Shelf Party Fare

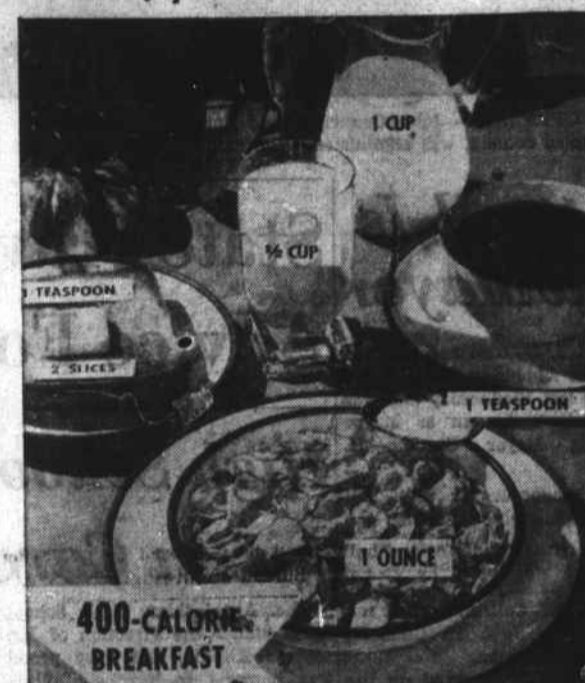


"California Paella," easy on the cook and unusual enough for company, is a savory combination of three seafoods, tomatoes, rice, and instant minced onion. Make it in minutes with pre-cooked rice, canned clams, oysters and tomatoes, along with pre-cooked rice and the ready-to-use onion. "Orange-Lime Relish" can also be made at the last minute, but it's better made several hours ahead so the flavors will blend. Complete the menu with hot French bread, coffee and your best dessert.

For "California Paella" combine 1 (5-ounce) package pre-cooked rice (1 1/2 cups), 1/4 cup instant minced onion, 1 (1-pound) can undrained minced clam, 1 (7-ounce) can undrained small oysters and 1 (5-ounce) can stewed tomatoes (2 cups). 1 (7-ounce) can undrained saucypan. Stir can undrained, wet pack shrimp in a medium-sized saucepan. Stir to blend. Bring to boil; cover, lower heat and simmer 5 minutes. Turn off heat, leaving pan on stove. Let stand, tightly covered, 10 minutes. Makes 4 to 5 servings.

To make "Orange-Lime Relish," pare 2 large oranges over bowl to catch any juice; cut in medium-sized slices. Slice 1 lime very thin. Combine 2 tablespoons wine vinegar, 1 to 2 tablespoons sugar and 1 tablespoon instant minced onion. Four over fruit. Chill several hours. Makes 4 to 5 servings.

## Enjoy Your Diet Breakfast!



Dieting? How does this sound for breakfast? Chilled orange juice; a bowl of ready-to-eat high protein cereal with sugar and nonfat milk; hot, buttered toast; black coffee. Sounds good to you, doesn't it? But, you're skeptical, aren't you? How can you eat such a tasty breakfast and still lose weight? This 400-calorie breakfast has been planned to meet the requirements of an adequate weight-reduction breakfast, established by scientists at the State University of Iowa as a breakfast which provides one-fourth of the daily caloric requirements and protein allowance with not less than 15 grams of protein.

By eating this tasty morning meal, you will consume but one-fourth of an adequate weight-reduction diet. On such a diet, weight loss will be more gradual than on crash diets, but the loss will tend to be of a permanent nature, because you are establishing a pattern of eating which should help with permanent weight control.

At the State University of Iowa, subjects on a weight-reduction program felt better and performed better, especially in the late morning hours when they had had an adequate breakfast. Try eating breakfast and see if you don't make out better when you are dieting.

## Crispy Chicken Cumberland



During the cool weather, when outdoor exercise slows down, you're likely to put on unwelcome pounds. Low-calorie chicken is a pleasant way to combat the calorie count.

Take Crispy Chicken Cumberland, for instance. It looks like fried chicken and tastes like fried chicken, but it has added virtues. It bakes in the oven, needs no watching or turning, and requires no extra fat in the cooking. Crispy Chicken Cumberland can be prepared in advance for company, popped into the oven when guests arrive, and forgotten until serving time.

With the chicken goes an elegant sweet-and-tart fruit sauce, which may be omitted if you're watching your weight.

Chicken With Cumberland Sauce  
 1 broiler-fryer chicken, cut in serving pieces  
 1 cup packaged corn flake crumbs  
 1 teaspoon Ac'cent  
 1 teaspoon salt  
 1/2 teaspoon pepper  
 Heavy duty aluminum foil  
 1/4 cup evaporated milk

Combine corn flake crumbs with Ac'cent, salt and pepper in pie plate or shallow dish. Line shallow baking pan with aluminum foil. Dip chicken pieces in evaporated milk then roll immediately in seasoned corn flake crumbs. Place chicken pieces, skin side up, in foil-lined pan; do not crowd. Bake in a moderate oven (350°F.) about one hour, or until tender. No need to cover or turn chicken while cooking. Yield: 4 servings.

Cumberland Sauce  
 1 cup currant jelly  
 1 can (6 ounces) frozen concentrated orange juice, undiluted  
 1 teaspoon dry mustard  
 1/4 teaspoon ginger  
 Combine all ingredients in saucepan; stir and heat until mixture is smooth. Yield: 1 1/2 cups.