VIOLET

Mr. and Mrs. Gay Murphy and sons, Calvin and Grady, also Ruth Allen and Marcella Beaver, were Sunday afternoon guests of Mrs. Gwinn Wilcox who has been ill.

Miss Mary Lou Rose was the Saturday night guest of her sister, Mrs. Beecher Mororw.

Mrs. Jewell Mickens and children spent Monday night with Mrs. Mickens' sister, Mrs. Gwendolyn

Mr. and Mrs. Ralph Payne of Maryville, Tenn., were week end guests of Mrs. Payne's parents, Mr. and Mrs. Lester Taylor.

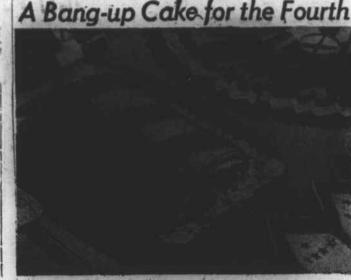
Mrs. Cule Danner is visiting her sister, Mrs. Mary Beaver this

Acreage in feed grains in 1955 will be up for the second straight

Driver, let your diving be into a cool lake this summer . . . not though a windshield. Slow Down and Live says the State Department of Motor Vehicles.

The "Hurry Bug" is the pest of the road and he can be fatal. Don't let yourself be a "Hurry Bug." Slow Down and Live!

A Bang-up Cake for the Fourth



FOR AN INFORMAL PARTY after the Fourth of July fire-works serve this unusual Firecracker Cake. The cake roll itself is a delicate angel food made from premium cake flour. Lus-ciously filled with chocolate ice cream, it is gaily decorated for the occasion in red and pink.

% cup sifted Swans Down

1 cup sifted granulated

cup egg whites (8 to 10) 16 teaspoon salt I teaspoon cream of tartar

FIRECRACKER ICE CREAM CAKE teaspoon vanilla teaspoon almond extract quart chocolate ice cream Pink Peppermint Glase Colored ornamental sugar or tiny red candies Few long strands of coconut fogether four times.

Place egg whites in large mixing bowl; add salt, cream of tartar, and flavorings. Beat with flat wire whip or egg beater until egg whites are stiff enough to hold up in soft peaks, but are still moist and glossy. Add remaining ½ cup of the sugar in three additions, sprinkling 2 tablespoons at a time over egg whites and beating 25 strokes or turns each time.

Add flour-sugar mixture in two additions sifting it was additions at the state of the sugar in the state of the sugar in the state of the sugar in the sugar in the state of the sugar in the state of the sugar in the suga

Add flour-sugar mixture in two additions, sifting it over the egg whites. Fold in each addition with flat wire whip or large spoon, turning bowl gradually. Use 15 complete fold-over strokes each time. After last addition, use 10 to 20 extra strokes.

Spread batter in a 15½x10½x1-inch pan which has been lined on bottom with paper. Bake in moderate oven (350°F.) 20 to 25 minutes, or until cake springs back when pressed lightly with fingers.

with fingers.

Cool 10 minutes. Then turn out on cloth covered with powdered sugar, remove paper, and trim off edges. Roll up, rolling cloth in cake. Cool thoroughly (at least 1 hour).

When cool, unroll, removing cloth. Spread with chocolate ice cream. Roll up again and freeze in home freezer or freezing compartment of refrigerator (0°F.) at least overnight or longer, if desired. Then frost with Pink Peppermint Glaze and sprinkle the colored sugar in diagonal lines across top of cake. Insert a few long shreds of coconut at one end of roll to resemble a wick. Freeze at least 2 hours longer. Then slice and serve at a wick. Freeze at least 2 hours longer. Then slice and serve at once. Makes 8 to 10 servings.

Pink Peppermint Glaze. Combine 1 cup sifted confectioners' sugar, 1 tablespoon water, a few drops of red coloring, and a few drops of peppermint extract; mix v. il. (ANS)

Practically all factors of commercial importance in chickens is inherited.

quirement for a good lawn.

In the past five years, use of corncobs in industry has increased 60 per cent.

Farmers lose about \$13 billion a

Adequate nitrogen is a basic re-

American farmers increased live stock holdings 3 per cent last year. Since 1946, the Tobacco Stabili-

zation Corporation has received more than a billion pounds of to-

Farmers cash receipts from milk

this year.

ly on 10,000 acres

(Continued From Page 1

have increased 31/2 times since and is well known as a public speaker on the subject of religion. A native of Davie county, Ander-North Carolina has 156 milk pro- son is a graduate of Mocksville High School and attended Rutherford College at Connelly Springs. Tree planting in Western North He taught music for a year before Carolina broke previous records entering service with the Winston-Salem police department. He served with the Winston-Salem police Processors usually will not pay department from 1924 to 1942, and op prices for poorly-feathered served with the Charlotte police department from 1942 until his appointment as S.B.I. chief in 1946. Blueberries are grown commercial Anderson is married and has three

Italian Spaghetti Dinner

Murphy School Lunchroom Wednesday, June 22 5:30 – 8:00 p. m.

Sponsored By Our Lady's Guild Of St. William's Catholic Chapel Tickets \$1.25, adults and 50c, children

SUMMER SPECIALS

LADIES Half Slips

GOOD GRADE BROADCLOTH S'ANFORIZED — EMBRO!DERY TRIMMED

> LADIES Half Slips

IN 5 & 10 DEPT. — SANFORIZED COTTON PLISSE — LACE TRIMMED

LADIES

EMBROIDERY TRIMMED SANFORIZED BROADCLOTH FOUR-GORE SHADOW PANEL

> LADIES · Panties

RAYON — 2 BAR TRICOT 5 & 10 DEPT.

LADIES

Shorty Gowns

COTTON PLISSE MAIN FLOOR

LADIES **Shorty Pajamas**

COTTON PLISSE MAIN FLOOR

Quit vispala



LADIES

SLIPS

1.49

SANFORIZED COTTON

PLISSE — FOUR GORE

SHADOW PANEL — 5 & 10 DEPT.

LADIES Can-Can Slips

GLAZED COTTON 5 & 10 DEPT.

LADIES

SLIPS

RAYON — LACE TRIMMED ALL COLORS 5 & 10 DEPT.

LADIES

RAYON - FOUR GORE **NYLON TRIMMED** 5 & 10 DEPT.

LADIES

Long Gowns

1.98

COTTON PLISSE MAIN FLOOR

LADIES

Brassieres 59^c

COTTON MAIN FLOOR

LADIES

Half Slips

NYLON — LACE TRIMMED 5 & 10 DEPT.

PHY SUPPLY CO.