

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 Morow.

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

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 week.

Acres in feed grains in 1955 will be up for the second straight year.

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 fireworks serve this unusual Firecracker Cake. The cake roll itself is a delicate angel food made from premium cake flour. Lusciously filled with chocolate ice cream, it is gaily decorated for the occasion in red and pink.

FIRECRACKER ICE CREAM CAKE

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| 3/4 cup sifted Swans Down Cake Flour | 1 teaspoon vanilla |
| 1 cup sifted granulated sugar | 3/4 teaspoon almond extract |
| 1 cup egg whites (8 to 10) | 1 quart chocolate ice cream |
| 1/2 teaspoon salt | Pink Peppermint Glaze |
| 1 teaspoon cream of tartar | Colored ornamental sugar or tiny red candies |
| | Few long strands of coconut |

together 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 1/2 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 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 15 1/2 x 10 1/2 x 1-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.

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 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 well. (ANS)

Practically all factors of commercial importance in chickens is inherited. Adequate nitrogen is a basic requirement for a good lawn.

In the past five years, use of corncobs in industry has increased 60 per cent. American farmers increased live stock holdings 3 per cent last year.

Farmers lose about \$13 billion a year to plant diseases. Since 1946, the Tobacco Stabilization Corporation has received more than a million pounds of tobacco.

Farmers cash receipts from milk have increased 3 1/2 times since 1940.

North Carolina has 156 milk processing plants.

Tree planting in Western North Carolina broke previous records this year.

Processors usually will not pay top prices for poorly-feathered chickens.

Blueberries are grown commercially on 10,000 acres.

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and is well known as a public speaker on the subject of religion.

A native of Davie county, Anderson is a graduate of Mocksville High School and attended Rutherford College at Connelly Springs.

He taught music for a year before entering service with the Winston-Salem police department. He served with the Winston-Salem police department from 1924 to 1942, and served with the Charlotte police department from 1942 until his appointment as S.B.I. chief in 1946.

Anderson is married and has three daughters.

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

<p>LADIES Half Slips 98c GOOD GRADE BROADCLOTH SANFORIZED — EMBROIDERY TRIMMED</p>
<p>LADIES Half Slips 98c IN 5 & 10 DEPT. — SANFORIZED COTTON PLISSE — LACE TRIMMED</p>
<p>LADIES SLIPS 1.49 EMBROIDERY TRIMMED SANFORIZED BROADCLOTH FOUR-GORE SHADOW PANEL</p>
<p>LADIES Panties 29c RAYON — 2 BAR TRICOT 5 & 10 DEPT.</p>
<p>LADIES Shorty Gowns 1.98 COTTON PLISSE MAIN FLOOR</p>
<p>LADIES Shorty Pajamas 1.98 COTTON PLISSE MAIN FLOOR</p>

Lingerie

Nylon

Cottons

Rayon

LADIES
SLIPS
1.49
SANFORIZED COTTON
PLISSE — FOUR GORE
SHADOW PANEL — 5 & 10 DEPT.

<p>LADIES Can-Can Slips 1.98 GLAZED COTTON 5 & 10 DEPT.</p>
<p>LADIES SLIPS 98c RAYON — LACE TRIMMED ALL COLORS 5 & 10 DEPT.</p>
<p>LADIES SLIPS 1.98 RAYON — FOUR GORE NYLON TRIMMED 5 & 10 DEPT.</p>
<p>LADIES Long Gowns 1.98 COTTON PLISSE MAIN FLOOR</p>
<p>LADIES Brassieres 59c COTTON MAIN FLOOR</p>
<p>LADIES Half Slips 2.98 NYLON — LACE TRIMMED 5 & 10 DEPT.</p>

MURPHY SUPPLY CO.