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America's answer to humanity's challenge

CLARK—BUCKNER

Miss B. Buckner, of Detroit, Mich., formerly of Barnard, N. C., daughter of Mr. and Mrs. John W. Buckner, was married to Mr. Geo. Clark, of Youngstown, Ohio. Rev. A. W. Allen performed the ceremony.

The bride was gowned in white panne velvet, fashioned with a deep cowl neck filled with chantilly lace. Her cap of chantilly lace was held in place with orange blossoms. Orchids, roses and lilies of the valley formed her bouquet.

A reception for 50 guests at the home of Mr. and Mrs. Cardwell followed the ceremony, after which the couple left for a Canadian tour.

On returning they will make their home at 4040 Carter Ave., Detroit. Mr. Clark is professor at the Cass Technical High, of Detroit.

From Walnut Creek

Our pastor, Rev. N. H. Griffin, could not fill his appointment Saturday night and Sunday on account of holding a revival meeting, but Rev. Henry Rice preached a good sermon Saturday night and Sunday.

Miss Verna Crane, who has been staying near Marshall, was visiting home folks Sunday.

Mr. G. W. Reece was visiting Mr. E. D. Wallin Sunday.

Mr. Pete Rice of Kentucky spent a few days with his sister, Mrs. Marion Wallin, and returned home Thursday.

Mr. Troy Ramsey spent Tuesday night with Mr. Francis and Earl Reece.

Little Neorene Wild is on the sick list with pneumonia at this writing.

Mr. Hubert Price was visiting Mr. Frank Runnion Sunday.

Rev. Henry Rice spent Saturday night with his sister, Mrs. Nelson Buckner.

Mrs. Thomas Gentry died at her home in Haywood County and was brought back to her old home place on Walnut Creek to be buried, where her father and mother were buried.

Mr. Clifford Ammons and son, Charles, were visiting Mr. Frank Runnion Sunday afternoon.

Mrs. Waddell was visiting Mrs. Ethel Reece Sunday.

Miss Mamie West was visiting Mrs. Carrie Rice Sunday.

Miss Glen and Lucy Ramsey were visiting Miss Agnes Reece Sunday.

From BULL CREEK

Saturday and Sunday were our regular meeting days. Several were present both days, but there is still room for improvement.

We had prayer meeting at Mr. Claude Arrowood's Saturday night. The people gave him an old time

"pounding". He has been ill all summer. We are all hoping he will be well again soon.

Miss Laura Silver is at home from school on account of ill health.

Miss Robbie Lee Brown was the guest of Miss Glen Hunter Sunday for lunch.

Miss Jessie Metcalf was at home for the week-end.

Misses Minnie Belle Brown and Ola Hunter, and Mr. Kenneth and Zeb Edwards were the guests of Mr. and Mrs. H. A. Fisher for lunch Sunday.

Mr. Gudger Wilson was the pleasant Sunday afternoon caller of Miss Erelene Merrell.

Miss Viola Merrell was the guest of Miss Pauline Phillips Tuesday

evening.

Miss Beatrice Corn lunched with Misses Laura and Evelyn Silver Sunday.

Mr. Atley Hunter surprised all of his friends around Bull Creek by announcing his marriage of last Wednesday to Miss Cora Jo Lesley, of Easley, S. C. We all hope for them a long and happy life.

Mr. and Mrs. Dillard Edwards were the guests of Mr. and Mrs. Hoy Fox for lunch Sunday.

Mr. John Silver was the pleasant Sunday afternoon caller of Miss Glen Hunter.

Mr. and Mrs. Guy Merrell were the guests of their uncle, Mr. George Bryan, Sunday.

Misses Bessie and Effie Kent were the guests of Miss Doris Gibbs of Mars Hill Sunday afternoon.

Denton's THE CHRISTMAS STORE FOR EVERYBODY!

GIFTS FOR FAMILY AND FRIENDS!

SANTA CLAUS WILL VISIT MARSHALL

TUESDAY, DEC. 3rd 10:30 A. M.

DENTON SERVICES

Free Parking:

While shopping at Denton's you can park your car FREE in a steam-heated, fire proof garage. Get information at Information Desk on Denton's First Floor.

Mailing Service:

All Christmas packages will be wrapped, weighed, insured and mailed for you at Denton's. No need to get in Post Office rush. Mail your packages at Denton's.

Information:

An Information Desk is situated on Denton's First Floor to give you any information you may desire. About the city or suggestions for gifts, etc.

Play Room For Kiddies

Leave the Kiddies in Denton's Play Room while you shop. Competent maid in attendance. Toys to amuse them. Every care will be taken. Open from 9 A. M. until 5 P. M.

Personal Shopper

A Personal Shopper will do any or all of your shopping for you. Write or phone. Or she will assist you in selecting and suggesting gifts while you are in the store.

You Are Invited To Make DENTON'S Your Headquarters!

Gift Certificates

Gift Certificates can be purchased at Denton's and can be exchanged for any merchandise in the store after Christmas. If you are in doubt . . . get a Gift Certificate

EXCHANGE PRIVILEGES

LAY-AWAY PLAN

PROCLAMATION

To The Mayors of Western North Carolina

WHEREAS, The children of the country are the ones to whom we must look for our future leaders and builders of prosperity, and

WHEREAS, for three hundred and sixty-four days of the year these children look forward to and plan for the coming of their idol, Old Santa Claus,

WHEREAS, Denton and Company have arranged for the personal appearance of Santa Claus in the city of Asheville and surrounding municipalities, where he will cooperate with you and with the merchants of your towns in building the spirit of Christmas, and

WHEREAS, it is our endeavor to increase and spread the Yuletide meaning and spirit this year to a greater extent than ever before, therefore, we greet each and every child in our towns, and Company send him in his endeavor to personally see to whom our children look for their inspiration and guidance, will make this year the most glorious year in the memories of our children.

BE IT RESOLVED, that we, the adult members of our towns, and help him in his endeavor to personally see to whom our children look for their inspiration and guidance, will make this year the most glorious year in the memories of our children.

(Signed)

Trenton Keets
Mayor of the City of Asheville

This 12th day of November 1929

CHECKING ROOM

A Checking Room to check your other packages. . . . wraps or anything else you want to check while busy with shopping. These in attendance will take care of your things.

why smokers graduate to

CAMELS—



The phrase "I've Graduated to Camels" originated with a Camel smoker. It expresses the experience of millions who through Camels have learned to know real smoking pleasure.

As taste in smoking develops, it naturally leads toward better quality. New smokers may not be critical but when they once experience the true mildness and surpassing fragrance of the Camel blend, they realize that here is a real superiority. It is for smokers of such discernment that Camels are made . . . for them the choicest tobaccos are selected . . . and this quality is maintained for the millions who know genuine smoking pleasure.

when they learn the difference they flock to

Camels

How I Came To Quit Trapping

By JOHN DIXON

My home as a boy was in Tennessee, near the foothills of the Cumberland Mountains. There were many creeks and much timber, the rather wild and irregular nature of the country making it a fairly good place for the smaller wild animals. A good many boys and some of the men of the community made quite a little money by trapping mink, raccoons, muskrats, an occasional fox, and more rarely an otter.

I was a great reader of stories of hunting and trapping, and Buckskin Moss, Joseph Meek, Daniel Boone, and "Thrilling Adventures among the Early Settlers" thrilled my imagination and made the steel traps, knife and gun of the trapper the symbols of adventure and romance.

I managed to obtain a rifle, gradually accumulated a dozen or two of steel traps, and was quite successful in trapping the smaller animals.

It never occurred to me that the animals I trapped might not regard the experience with so much enthusiasm. Sometimes a muskrat would be literally bitten to pieces by his angry or frightened companions as he was held helpless in the grip of the steel jaws. Several times the creatures would gnaw off their legs high up on the body, and so escape.

But, somehow all this failed to impress me, and I went on trapping.

One January, however, we had a very cold run of weather. And, one night in particular, it became bitterly cold. I had my traps out as usual, and the next

morning as I made my early rounds I found in one of them the biggest mink I had ever seen. The strange thing about it however was this: the creek had frozen over an inch or more in thickness during the night, and the mink lay stretched out on the ice, dead, and as stiff as a board.

I recalled how chilly I had been that night, even under the blankets, and as I looked at the

frozen form of the mink, with the frost on his whiskers, I said, "Old man, you must have had a rather uncomfortable night of it!" That was all. I made no resolution in the matter and was not conscious of any change in my plans.

But, that day, I gathered in all my traps, hung them on the wall in the old smoke-house, and have never trapped another animal.—In Our Dumb Animals.

Festive Dishes Made With Rice Flakes



By JOSEPHINE B. GIBSON
Director, Home Economics Dept.
H. J. Heins Company

MODERN mothers frequently use rice flakes in cookies and desserts, for they make even a plain custard seem a treat to the entire family. And of course rice flakes always are a popular breakfast dish, for they are ready-to-serve and nourishing, and children never need to be urged to eat them.

All children like to make candy, too, and the next time the youngsters beg for a chance to try their hand, let them make rice flakes and peanut balls. These are easy to handle and are a tempting, wholesome treat. Here are just a few ways to use rice flakes:

Rice Flakes Cookies—2 1/2 cup hot milk; 1 cup sugar; 3 eggs; 4 tablespoons milk; 1 1/2 cups rice flakes; 1 cup raisins; 1 cup nuts; 2 cups flour; 1 teaspoon soda; pinch salt; Vanilla or nutmeg to flavor.

Cream together butter and sugar, and add eggs well beaten. Then add milk, rice flakes and raisins. Sift soda with flour, and mix with nuts. Put all together and drop by teaspoons on well buttered baking sheet. Bake about ten minutes in a moderate oven.

Rice Flakes Macaroons—Two egg whites; 1/2 teaspoon vanilla; 2 cups rice flakes; 1 cup sugar; 1/2 cup coconut.

Beat egg whites very stiffly, fold in sugar lightly. Add vanilla. Gently fold in rice flakes and coconut. Drop by teaspoons on waxed paper in a baking pan, and bake in a very slow oven for 10 to 15 minutes. Lift paper from pan and place on a damp board or table top. As soon as the paper becomes moist, the macaroons may be lifted easily.

Rice Flakes Custard—2 eggs; 2 cups rice flakes; 1/2 cup raisins; 2 cups milk; 1/2 cup sugar; grating of nutmeg (if desired); 1/2 teaspoon vanilla.

Beat eggs well, and add rice flakes and raisins. Mix sugar with milk, and add to the egg and rice flakes mixture. Add vanilla and nutmeg if desired. Pour into a greased baking dish, place dish in a pan of hot water, and bake in a moderate oven until custard is firm. Serve very cold.

Rice Flakes and Peanut Balls—1 package rice flakes; 1 cup peanuts; 1 cup brown or white sugar; 1/2 cup syrup; 1 tablespoon butter; 1/2 cup cold water.

Cook sugar, syrup, butter and water to a firm ball stage (forms a firm ball in cold water). Pour slowly over rice flakes and peanuts in a bowl, and stir gently until well mixed. Shape into balls, wrap in waxed paper.