

Just A Woman's Observation

By DOROTHY BRIGMAN SHUPE

Have we really been having lots of fun during our annual high school intra-mural basketball tourney? It's been almost as loud in our gym as it was at State last week end! Each class had a team for both boys and girls and the faculty played the winners of each division. My creaky old body tells me that I am not as young as I used to be — and playing last Thursday afternoon convinced me that I am almost "over the hill!" We were coached by that

great ball player herself — Miss Eloise Ward! With such young stars as Brenda Proffitt, Judy Payne and Katherine Boone, we just about beat my Freshmen girls — but didn't! We even had to play overtime, and we lost by about three points! Also on our squad were the great Billie Jean Redmon, Christie Wallin, Doris Wyatt, Barbara Ray and Sharon Sluder. I think all of the players were a little sore — but I'm still hardly able to walk, after 4

days! The male faculty came through the in winning their contest with the Junior boys. With such stars as Coaches J. C. Wallin, Roy Reeves, Jack Cole, F. N. Willett, Larry West and Johnny Fisher, one could hardly expect anything else. But they, too, were sort of droopy by the end of their game Friday afternoon!

The Juniors won over the Senior boys and then the sophomore boys for the final of the tourney. They had a very good team with such stars as Allan Hunter, Ronnie Bryan, Tim Hodge, Jobie Sprinkle, Fred Payne, John Freeman, Danny Plemmons, Tun Ramsey and Terry Davis. Their coach was Ricky Harrell.

The Freshmen girls won over the Junior girls and then the sophomore girls for the trophy. They were a determined bunch and played with much vim and vigor! Stars on their team were Geraldine Branam, Gale Garrett, Rosa Deane Frisby, Peggy Rice, Lynn Roberts, Reta Boone, Dora Ann Baker, Sharon Roberts, Donna Wallin, Lorna Jean Bryan and Mary Tom Jackson. Their coaches were Leesa Harrell and Janet Reeves.

Wasn't that snow beautiful Sunday? Well, at least when it was coming down full force. I didn't think there would be any chance for a deep one, so I didn't hope too much for it to get that bad.

The news is good tonight about the oil embargo being lifted. I sure hope it will soon be evident that we can get enough to do our normal work

and maybe a little bit for play! I just hope they don't turn it on and off at will, that sure would be terrible to be at their mercy. I think our scientists will soon have this energy crisis beaten.

OBSERVED — Wasn't it too bad about Thompson's fall Saturday in the State-Pitt game? I didn't get to see it because I was in another room at the time, but it must have been some fall — He is just phenomena! — That shot where someone throws the ball up high and he reaches up and pokes it in — That's some basketball playing — Sorry I missed Rita Cantrell's shower — Didn't know anything about it — The Postman doesn't know who I am lately — Congrats, too, to Odessa Henderson Roberts who had a surprise birthday party Saturday night at Inez's house

— Our gang, the Tom Wallins, the Charles Tolleys, and the Jim Welchs pulled a surprise party for Charles Saturday night, too — Was he ever surprised — You should check our school lately and see Mr. Whitt's latest fashion, he's now wearing bow ties, look pretty good, too — Mr. Boone has forsaken his crew haircut, looks pretty good too — Congrats to Mr. J. C. Wallin on being chosen as our new principal up on the hill at Madison High, best of luck — We'll have to forget his first name now and pay proper respect to our new leader — I think Burleson of State should get his share of glory — Think he is under rated — Have a good day!

Capps-Brown

Mr. and Mrs. Worley Capps of Marshall announce the engagement of their daughter, Peggy Diane, to Jack Michael Brown, son of Mr. and Mrs. Harold Brown of 555 N. Louisiana Ave.

The bride-elect is a graduate of Mars Hill College and is presently employed by the Yancey County School System.

The bridegroom-elect will graduate from the University of North Carolina this spring and is now employed part-time at Sears. A spring wedding is planned.

Walnut News

The Fifth Sunday Union Church Service will be held at the Free Will Baptist Church at 11 a. m. with the Rev. E. M. Pettit, pastor of the Missionary Baptist Church, bringing the message.

Miss Helen Rice entered St. Joseph's Hospital on Tuesday of last week where she is receiving treatment. Ronald Fisher is a patient in St. Joseph's Hospital. Fred McDevitt has sold his

mobile home on the Walnut-Marshall highway and has moved to Marshall.

Mr. and Mrs. Jimmy Johnson and daughter, Jamie of Brevard spent the week-end with Mr. and Mrs. Robert Johnson.

Mr. and Mrs. James Shelton of Asheville spent Sunday with Mrs. Shelton's parents, Mr. and Mrs. Fred Rector and her sister, Becky.

Engagement

Mr. and Mrs. L. D. Fender of Route 6, Marshall announce the engagement of their daughter, Phyllis, to Billy Joe Bradley, son of Mr. and Mrs. Ralph Bradley also of Route 6, Marshall. The bride-elect is a student at Mars Hill High School. The groom-elect is employed by Urban Development Construction Company.

A June 7, wedding is planned.

WITH THE SICK
Mrs. W. C. Ward, Jr. of Route 7 Marshall is a patient in Aston Park Hospital where she is undergoing treatment.

Births

To Mr. and Mrs. Hubert Worley, of Route 6, Marshall, a daughter, March 13, 1974 in Memorial Mission Hospital. To Mr. and Mrs. George Sherlin Jr., Route 1, Alexander, a daughter, March 18, 1974, in Memorial Mission Hospital.

SINGING

There will be special singing at the Shoal Hill Free Will Baptist Church this Sunday at the morning worship service. The Chris Payne Singers of Craggy, will be featured. The public is invited.

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SUCCESSFUL HOMEMAKING

SHRIMP AND EGG ELEGANCE FOR ENTERTAINING

CREAMY SHRIMP AND EGGS EN BRIOCHE

- 2 cans (4 1/2 ounces each) shrimp
 - 1/4 large eggs
 - 1 cup milk
 - 1 teaspoon salt
 - 1/4 teaspoon white pepper
 - 2 teaspoons Worcestershire sauce
 - 2 tablespoons chopped chives
 - 4 tablespoons (1/2 stick) butter
 - 2 packages (3 ounces each) cream cheese, diced
- Drain shrimp. In a mixing bowl rotary-beat eggs, milk, salt, pepper, Worcestershire



Banana Fritters With Rum Sauce



Fruit fritters have long been a dessert favorite with Europeans — it's about time that Americans too discovered their delights! In this recipe, chunks of ripe bananas are dipped into a rich batter (quickly and easily made from complete pancake mix and water), then fried 1-3 in deep hot fat until crisp and golden brown. Drain them well and sprinkle with powdered sugar. Serve very hot, accompanied by a warm rum sauce — also an easy-make, also superb!

BANANA FRITTERS WITH RUM SAUCE

- Makes 6 servings
- Fritters:**
- 6 medium-sized ripe bananas
 - 1 1/4 cups complete pancake mix
 - 1 cup water
- Rum Sauce:**
- 3/4 cup sifted confectioners sugar
 - 1 tablespoon cornstarch
 - 1 cup half and half or light cream
 - 1/4 cup butter or margarine
 - 2 tablespoons light rum
- For fritters, peel bananas and cut each crosswise into 4 pieces. Combine pancake mix and water; dip banana pieces in batter. Fry in hot deep fat (375°F.) about 1 minute or until golden brown. Drain thoroughly on absorbent paper.
- For rum sauce, combine sugar and cornstarch in small saucepan; stir in cream. Cook over low heat, stirring constantly, until thickened and smooth. Stir in butter and rum.
- To serve, place 4 warm fried banana pieces on each serving plate. Sprinkle with confectioners sugar. Serve with warm rum sauce.
- NOTE: Complete pancake mix must be used in this recipe.

just enough to combine well. Add chives. Heat butter in a large skillet; scramble eggs over medium heat. When nearly set, add cheese; stir until it melts. Add shrimp and remove from heat. To fill brioche, remove "cap" and enough of the soft center to make room for shrimp-egg mixture. Fill brioche; replace cap. Cut in wedges. 8 servings.

(Brioche)

- 1 package granular yeast
- 1/4 cup water
- 1/2 cup milk
- 1 cup (2 sticks) soft butter
- 1 teaspoon salt
- 1/4 cup sugar
- 5 eggs
- 4 cups sifted all-purpose flour

Combine yeast and water in a large mixing bowl. In a sauce-

pan combine milk, butter, salt, sugar; heat just to melt butter. Add to yeast mixture. Using rotary beater add eggs and flour. Mix well; cover with a damp cloth; let rise in the refrigerator overnight or longer. When ready to bake, knead dough with 1/2 cup flour. Pull off about 1 cup dough and with buttered palms roll into a ball for brioche "cap." Press remaining dough into a well-greased 2-quart fluted pan; place dough ball on top. Set to rise in a warm, draft-free place about 1 1/2 hours or until dough stands well above the pan's edge, meantime preheating oven to 350 degrees. Bake 15 minutes; reduce heat to 300; bake about 40 minutes longer. Cool 15-20 minutes in the pan before filling.

Burgers on English Muffins: American?



Search far and wide, there's nothing more American than the great beef combinations developed in the test kitchens of the S. B. Thomas' Company to serve with their English muffins. Ideas are gleaned from around the world. Try these two versions of Oriental burgers as a beginning. The

Thomas' people tell us that the muffins should be split by scoring all around with the tines of a fork then gently pulling apart. Toast, butter and serve immediately to enjoy the full flavor and texture. One pound of ground beef makes 4 generous burgers.

Oriental Burgers: To 1

pound ground beef mix in 2 tablespoons each of teriyaki sauce and sliced green onions. Shape and cook as desired. Serve between freshly toasted and buttered English muffins.

Hilo Burgers: To 1 pound beef mix in 1/4 cup finely chopped onion, 2 tablespoons soy sauce, 1/4 teaspoon ground ginger. Shape into patties. Broil; just before burgers are done broil 4 slices pineapple lightly. Serve burgers and broiled pineapple between hot, freshly toasted English muffins.

Toaster Cakes Are Versatile

Toaster cakes are really muffins baked in a shape that will fit easily into a toaster. The S. B. Thomas' people have three popular flavors — bran, corn and orange. With this variety it's easy to see why they are found on breakfast, lunch and dinner tables. And sometimes used as an ingredient as in this Corn Toaster Chili Pie developed in the Thomas' Test Kitchens.

- Corn Toaster Chili Pie**
- 1 (7-ounce) package corn toaster cakes
 - 1 tablespoon corn oil
 - 1/2 cup finely chopped onions
 - 2 (1 1/2-ounce) cans chili without beans
 - 1 tablespoon chili powder
 - 1 teaspoon cumin
 - 4 teaspoon Tabasco sauce
 - 2 cups coarsely broken corn chips
 - 2 cups coarsely shredded sharp Cheddar Cheese

Split 8 corn toaster cakes. Place slices overlapping and cut side up in (11 3/4 x 7 1/2 x 1 1/4-inch) baking dish. Heat oven oil in skillet over medium heat. Add onion and onion and onion. Stir in chili, chili powder, cumin and Tabasco sauce. Heat about 10 minutes to blend flavors. Pour mixture over toaster cakes. Sprinkle with cheese and allow oven chili mixture. Crumble remaining toaster cake over top. Bake in 350°F. oven 20 minutes or until chili mixture bubbling and cheese is melted. Makes 8 (1-cup) servings.

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