

ANSWERING THE ETERNAL QUESTION: "WHAT TO SERVE?"

SUBSCRIPTIONS

The following subscriptions have been received during the past week:

H. B. Atkins, City.
Miss Mayme Leatherwood, City.
W. W. Davis, City.
S. J. Liner, City.
L. J. Sellars, Canton.
Walker Brown, Canton Route 2.
C. C. Medford, Canton.
C. M. Blaylock, Canton.
A. J. Williams, Canton.
E. P. Ball, Canton.
Mrs. R. S. Coman, Canton.
D. H. Harris, Canton.
W. R. Cabe, Canton.
R. C. McBride, Canton.
R. L. Whitener, Route 1.
Homer Messer, Newton, N. C.
F. E. Robinson, Hazelwood.
C. M. Harkins, Canton.
Norman Grant, Hazelwood.
John Wyatt, Hazelwood.
G. C. Farmer, Route 1.
E. S. Clark, Hazelwood.
Lloyd Shehan, Route 1.
M. M. Noland, City.
J. C. Hannah, Cove Creek.
Walter Wright, Cove Creek.
J. M. McElroy, Clyde, Route 1.
Vance Jolley, Route 2.
R. V. Fisher, Cove Creek.
Mrs. Franklin Fricks, Sylva.
Mrs. Annie Francis, Route 1.
Paul Francis, Charlotte, N. C.
J. R. Medford, Route 1.
Mrs. Polly Smith, Route 1.
Mrs. W. L. Medford, Route 2.
Mrs. Laura Carnes, Route 2.
Mrs. W. T. Medford, Route 2.
J. W. Green, Route 2.
C. R. Jaynes, Route 2.
Larry Stennett, Route 2.
R. G. Pressley, Canton, Route 2.

NOTICE

Owing to the inclement weather on Saturday, March 21, Judge Felix E. Alley postponed the hearing on the petition for the confirmation of the sale of the assets of The Champion Bank & Trust Company, Canton North Carolina, until 3:30 o'clock P. M., Saturday, March 28, 1936. It is requested that all raisers of bids be submitted to J. W. Wheeler, Assistant Liquidating Agent of The Champion Bank & Trust Company by 12:00 o'clock M., Friday, March 27, 1936, and any objections to the confirmation of said sale should be filed with the Clerk of Superior Court of Haywood County before the time set for

MOUNTAIN JOE



I've already signed a pledge in this motor safety campaign that is being held in old Haywood, and believe me, there is a lot of things that all of us do that is mighty dangerous. Sometimes I wonder if we realize what foolish things we do?

Not only do we do foolish things while driving or walking on the highways, but also in buying. Why some folks go out of town to trade. That's foolish.

But there is one thing that I do that I know I'm dead right in—I trade at Burgin's and ALWAYS SAVE.

Burgin Brothers
AT THE DEPOT PHONE 334

Burgin's Dept Store
MAIN STREET PHONE 74

WE DELIVER

INSIST ON
CAROLINA BUTTER
FROM YOUR GROCER
Made In Waynesville

Hospital News

Miss Alice Newsom, of Canton, Route 2, is resting comfortably after an operation.

The condition of Mrs. Erastus Mitchell is fairly good following an operation.

Mrs. Hill Setzer, of Canton, is fairly comfortable.

Mr. Jeff Haney, of Canton, is recovering from injuries suffered in an accident.

Claude Buchanan, of Canton, is fairly well after an operation.

Miss Willie Mae Bright, of Route 2, Canton, is recovering from an operation.

Miss Margaret Francis is resting fairly well after an operation.

Miss Ella Hosaflook, is improving following an operation.

Mrs. Ernest Carver, of Lake Junaluska, is comfortably resting after an operation.

Mr. Earl Massey, of Hazelwood, is improving after an operation.

Mrs. Bonnie Kuykendall, of Clyde, is fairly comfortable following an operation.

Mrs. Maggie Reece is improving following an operation.

Mrs. A. R. Cook, of Canton, is some better after an operation.

Mrs. Helen Luther, of Clyde, is resting fairly well.

Mrs. Eulah Ashe, of Balsam, is improving following an operation.

BIRTHS

Mr. and Mrs. Claude J. Reece announce the birth of a son, Claude Jefferson, on March the 20th.

Mr. and Mrs. Fred Wood announce the birth of a son, on March the 21st.

Mr. and Mrs. Wiley McClure announce the birth of a daughter, March the 22nd.

Mr. and Mrs. Ed Nichols, of Lake Junaluska, announce the birth of a son, March the 25th.

DISCHARGED

Mrs. Ben Plemmons.
Mrs. James Owen and baby.
Mrs. Mattie Messer.
Mr. Earl Williams.
Mrs. Virgie Clark.
Mrs. Walter Hannah.
Miss Maude Kell.
Mrs. Lawrence Kerley.
Mr. Roscoe Kilpatrick.

Acorns Food for Hogs

Some species of acorns are edible and in many European countries acorns are an important food for hogs.

the hearing of the petition.
This the 24th day of March, 1936.
J. W. WHEELER,
Assistant Liquidating Agent, The Champion Bank & Trust Co., Canton, North Carolina.
No. 455—March 26.

Go To Church Sunday

CRABTREE QUARTERLY CONFERENCE

The Quarterly Conference for Crabtree charge will be held at Crabtree church Sunday, at 2:00 o'clock P. M. Rev. W. A. Rollins, P. E., will preach at this hour and hold the conference immediately after. All officials are urged to be present.

ST. JOHN'S CHURCH

Rev. Howard V. Lane, Pastor.
Fifth Sunday of Lent. Morning Mass at 11 A. M. Stations of the Cross after the Mass. Sermon, "The Sufferings of Christ," by the pastor.

WAYNESVILLE BAPTIST CHURCH

H. W. Baucom, Pastor.
Regular services next Sunday.
9:45 Sunday school and a result of week's work we should have the

Apricot Marguerite

One and one-half cups sugar, one-half cup hot water; one can apricots; juice of half a lemon.

Place the sugar and water in a saucepan. Let it come to boiling. Strain the juice off the apricots and mash them through a sieve. Then put in a freezer and freeze as for ice cream, or in the refrigerator freezing compartment. Serve piled in tall glasses with a little whipped cream on top.

Any delicious fruit may be used this way—berries, such as raspberries and strawberries, are especially delightful.

FRUIT PIE

1 envelope gelatine.
1/4 cup of cold water.
1/2 cup of orange juice.
1/4 cup crushed pineapple (canned).
1/2 cup of hot water.
1/2 cup of sugar.
1/2 teaspoonful salt.
2 tablespoonfuls lemon juice.
1 banana, sliced.
1/2 cup of whipped cream.
1 egg white beaten stiff and dry.
Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt, and hot water and stir until dissolved. Add juices. Cool and when mixture begins to congeal beat well with egg beater. Fold in pineapple, banana, whipped cream and egg white. Pour into graham cracker crust and chill. Serve topped with whipped cream, if desired.

OPEN SANDWICHES

Gava Jelly.
Cream cheese.
Moist coconut.
Bread.
Mix jelly, cream cheese and coconut together. Spread on bread cut in strips or fancy shapes. Men may prefer combinations which are less sweet, and for them it is advisable to cut the bread a bit thicker and not quite so dainty.

MARIE'S APPLE SAUCE

Apples.
1 cupful sugar.
3/4 cupful water.
Grated rind of 1 lemon.
Peel, quarter and core enough apples to fill a flat casserole. Make a syrup by boiling the 1 cupful of sugar and 3/4 cupful water together for 5 minutes. Pour over the apples, and bake 45 minutes in a moderate oven (350° F.) oven, or until apples are tender. Sprinkle with extra sugar and the grated lemon rind, and put under broiler or in a very hot oven (475° F.) until sugar and the edges of apples are faintly scorched.

RHUBARB AND APPLE BETTY

2 cups bread crumbs.
2 tablespoons melted butter.
1 cup brown sugar.
3 apples.
1 1/2 cups rhubarb.
Juice and grated rind of 1/2 lemon.
Combine crumbs, butter and sugar. Put a layer of crumbs in buttered baking dish, then a layer of sliced apples. Add lemon juice and grated rind to rhubarb. Then spread layer of rhubarb over apples. Repeat until dish is full. Top with crumbs. Bake 30 to 40 minutes in moderate oven, 375° F.

A QUICK DESSERT

1 cup preserves.
Two-thirds cup water.
Juice and grated rind of 1 lemon.
2 tablespoons butter.
1/2 teaspoon salt.
1 1/2 cups dry sifted bread crumbs.
Put preserves, water, lemon juice and rind, butter, and salt in saucepan. Heat to boiling. Mix with crumbs. Pack into mold and chill thoroughly. Serve with top milk or thin cream.

Rout March Winds With Tasty Stew

Instructions Given For Making Popular Dish Most Delicious

During March and April there are always chill winds which penetrate with stinging severity, so if March goes out like the proverbial lion, as weather prophets predict, be prepared to counter-act the cold with warm and satisfying foods, such as a good old-fashioned stew served steaming hot.

Stew combines the tasty meat flavor with vegetables and makes a broth which is the delight of epicures and a comfort for tired workmen. The stew to give the most satisfaction must be well-made with plenty of meat to add both flavor and nutritive value. It is not important, however, that the meat be cut from the most tender sections, because in the long slow cooking given stews, the meat is always made tender. It is important that the meat have plenty of extractives, the flavoring substances which makes stews so tasty. Comparatively large amounts of extractives are found in the neck, shank, heel of round, and chuck of beef, and in the forequarter cuts of lamb. Hence, these are the cuts most frequently used for stew, and rightly so, because they not only make excellent stew, but are also the economical cuts.

HERE IS STANDARD METHOD

The standard method for making stews, according to Inez S. Wilcox, home economist, is this:

1. Have meat cut into small pieces, into about 2-inch cubes, so that the meat will keep its identity after cooking.
2. Dredge with flour and brown in hot lard.
3. Season with salt and pepper and add enough water to cover.
4. Cover kettle tightly and let simmer slowly until done. Do not allow to boil.
5. Add vegetables just long enough before serving that they will be done, not over cooked.

While the method of cooking is essentially the same for all stews, still there is variety to be found among them. Different meats, different vegetables, and different seasonings insure them against monotony.

Many of the old-fashioned stews were served with dumplings, either drop or rolled. Baked dumplings are never so fluffy as those made from a lighter dough, but they are more easily manipulated and are most delicious. An interesting variety of the rolled dumpling is the corn stuffed dumpling, which is certainly worth a trial.

CORN STUFFED DUMPLINGS

Make a dumpling dough stiff enough to be rolled. Roll 3/4 inch thick and cut into 3 inch rounds. Place the seasoned corn pulp on top, and pinch the edges of rounds together. Drop these on the meat and vegetables, not in liquid, and allow to steam for fifteen minutes until done.

OLD-FASHIONED STEW
2 pounds shank or neck of beef.
4 tablespoons flour.
Salt and pepper.
6 small onions.
6 small carrots.
3 turnips, quartered.
Have the meat cut into 2-inch cubes. Dredge it with flour and brown in hot lard. Season. Cover with hot water and allow to cook slowly until done. Forty-five minutes before serving, add the vegetables, and season. Cover tightly and allow them to steam. Fifteen minutes before serving add the dumplings, cover and do not uncover until they are needed but do not add so much that the dumplings must rest on liquid. They are much better if they rest on meat or vegetables and are allowed to steam.

Program OF THE NEW

Park Theatre

THURSDAY and FRIDAY

"Collegiate"

—with—
Joe Penner, Jack Oakie and Girls and Music.

SATURDAY

"Bulldog Courage"

—with—
Colonel Tim McCoy

MONDAY and TUESDAY

"Anything Goes"

—with—
Bing Crosby and Ethel Merman

WEDNESDAY

"Millions In The Air"

Amateur Hour in a Big Way

Night Shows—7:15 and 9:15

ADMISSION 10c & 25c

Mocha Sauce

One-half cup fat, one cup confectioner's sugar; three tablespoons very strong, freshly made coffee; one tablespoon grated chocolate; one teaspoon vanilla. Blend the fat, add sugar. Add the coffee, chocolate and vanilla. Stir until smooth. Squeeze through a pastry tube into the dish in which it is to be served, and set in the refrigerator to become firm. Serve cold on hot puddings. Ground nutmeg or cinnamon is used in place of vanilla by some cooks.

CHOCOLATE FUDGE CAKE—1 EGG

2 cups sifted flour.
2 teaspoons baking powder.
1/2 teaspoon salt.
1/2 cup butter or shortening.

1 cup sugar.
1 egg, well beaten
2 squares unsweetened chocolate melted.
3/4 cup of milk.
1 teaspoon vanilla.
Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until fluffy. Add egg and beat well, then chocolate and milk. Add flour, alternately with milk, small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8 inch layer pans in moderate oven (350° F.) 25 minutes, or until done. Spread boiled frosting generously between layers and on top and sides of cake. Double recipe for three 9-inch layers.

Stop and Shop Here

FLOUR Roll Call, 24 lbs. 75c
Yukon's Best, 24 lbs. . . \$1.07



per lb.
27c

RIO COFFEE
per lb.
10c

GRITS, 3 lbs. for 10c

DEL MAIZ WHOLE KERNEL CORN .15c
CREAM STYLE CORN 2 for 23c
GREEN GIANT PEAS .19c

TOMATOES, No. 2 can, 4 for 25c

Sauer Kraut, No. 2 1/2 can, 3 for . . . 25c

PHILLIP'S
Soup, Tomato or Vegetable, 5 for 25c

PHILLIP'S
Pork and Beans, 1 lb. can, 6 for . . 25c

Swan's Down Cake Flour, box . . 27c

Calumet Baking Powder, 1 lb. can 23c

CANNON BATH TOWELS

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GET YOUR SUPPLY TODAY!

ONION Yellow Denver, 2 qts. . . . 15c
SETS Japanese, 3 qts. 25c
White Silver Skin, 3 qts. 25c

Better Meats--Better Values

BEEF STEAK, per lb. 19c
STEW, per lb. 8c
Roast, per lb. 12 1/2c

SAUSAGE, per lb. 12 1/2c

FRESH Shad, per lb. 27c

FISH Winter Trout, per lb. . . 18c

CHEESE, per lb. 19c

THE FOOD STORE

Company Shelf—

Are you prepared for Company? Why not set aside a few cans of extra select soups, vegetables and fruits and prevent yourself from being embarrassed when unexpected guests drop in.

Yes

This agency was founded with the idea of rendering insurance service of exceptional thoroughness to thoughtful property owners. Such service costs you no more. Why not investigate?

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