

LOCAL NEWS BRIEFS

PHONE 137

Mrs. Bonner Ray and small son, Thomas, who have spent the winter in Florida, are now visiting the former's sister, Mrs. Jessie Massie McCracken, at her home in Rock Hill, South Carolina.

Miss Mary Stringfield and Miss Ellen Louise Killian motored to Asheville on Saturday.

Mr. and Mrs. Ben Colkitt and a party of friends were among those motoring to Tryon last week for the horse show.

Miss Estelle Kelly, who has been spending sometime here, left during the week for her home in Charlotte. She was accompanied by her niece, Miss Louisa Thackston, who is convalescing following an attack of influenza.

Mrs. Joe Liner and a party of friends were Asheville visitors during the week.

Mr. and Mrs. James W. Killian motored to Tryon and attended the horse show there last week.

Mr. and Mrs. Alton Kirkpatrick, of Shelby, were the guests during the week of the latter's mother, Mrs. James M. Mock.

Mrs. L. E. Perry and daughter, Miss Margaret Perry, who have spent the winter in town, have moved to Camp Bellwood.

Mr. and Mrs. George Kuntz had as their guest last week the latter's aunt, Mrs. H. W. Colson, of Charlotte. Mrs. Colson had come to make an extended visit, but was called home on Monday on account of the sudden illness of a nephew.

Mrs. S. H. Bushnell was the guest of friends in Asheville during the week.

Mr. and Mrs. Ernest Herman have moved their residence from the Montgomery house on Boundary street to Thomas Park.

Rev. Howard V. Lane spent Tuesday and Wednesday at Nantahala and Murphy.

Mrs. Nancy Keener had as her guests over the week-end Mr. and Mrs. J. B. Spraker and small son, Barton, of Johnson City, Tenn. Mr. Spraker returned home on Monday, but Mrs. Spraker and son will remain for a fortnight's visit.

Mr. and Mrs. George Anderson left on Thursday for Philadelphia, where the former went on business.

Mr. and Mrs. L. M. Richeson and Mrs. E. C. Wagenfeld were Asheville visitors on Monday.

Mrs. B. S. Marsh and daughter, Miss Dulce Marsh, were among those motoring to Asheville on Saturday.

Mr. and Mrs. E. B. Camp had as their guests on Sunday Mr. and Mrs. R. W. Martin, of Asheville.

Dr. S. P. Gay attended the regular monthly meeting of the Asheville Dental Club on Tuesday evening.

Mr. and Mrs. Ben Sloan and young daughter, Linda, of Sylva, were the guests of relatives over the week-end.

Miss Nancy Killian, who has been the guest of her sister, Mrs. W. F. Swift, since her return from her visit to various points in Georgia, has opened her home for the summer.

Miss Grace and Miss Julia Bowles, who have spent the winter in Orlando, have arrived in town and have opened their house for the summer.

Mrs. W. F. Swift and daughter, Miss Haseltine Swift, and son, Mr. Bill Swift, spent the past week-end in Clinton, S. C., as the guests of Dr. and Mrs. William Jacobs, the former the president of the Presbyterian College. Mrs. Jacobs is the former Miss Edna Shockley, who has often visited Mrs. Swift.

Mr. and Mrs. Leon Killian, Mr. and Mrs. James W. Killian, Miss Nancy Killian, and Miss Ellen Louise Killian, attended the funeral held in Asheville on Sunday, of W. A. Brown, father of Mrs. Mark Killian, Jr.

Mr. James L. Stringfield and a party of friends were among those motoring to Tryon for the horse show last week.

Mrs. Hazel Ferguson Tugman has returned to New Orleans, after attending the funeral of her brother. She was called home on account of the illness of her young daughter, Betty Jane.

Miss Anna May McGee, of Pittsburgh, who has spent the winter in Pinehurst, was the guest during the week of Mrs. Jean Dillon.

Mrs. Mary N. Ferguson, who accompanied the body of her husband here for interment, has returned to her home in Long Beach, Calif. She stopped en route with her sister-in-law, Mrs. Hazel Ferguson, Tugman, in New Orleans, for a short visit. She expects to return to Waynesville in the near future for an extended visit.

Mr. Robert L. Ferguson, of Fort Totten, New York, who has been visiting his parents, having been called here on account of the death of his brother, has returned home.

Mr. Bill Chandley, of Baltimore, who formerly resided here, was the guest over the week-end of Mr. and Mrs. R. L. Lee.

Mr. and Mrs. Roy Reese and young daughter, of Asheville, were the guests over the week-end of Mrs. Lucius Bramlett.

Mrs. Woodson Jones was among those spending Saturday in Asheville.

Miss Mary Ruby Davis was the guest of friends in Newport, Tenn., over the week-end.

Mr. and Mrs. Richard N. Barber, Jr., had as their guests over the week-end the latter's parents, Mr. and Mrs. W. W. Norman, of Griffin, Ga.

Mr. Will Coble spent the week-end in town as the guest of his parents, Mr. and Mrs. George W. Coble.

Mrs. Jefferson Reeves and daughter, Mimi, were Asheville visitors on Saturday.

WOMAN'S AUXILIARY OF GRACE CHURCH MEETS WITH MISS MILLER

Of unusual interest was the regular April meeting of the Woman's Auxiliary of Grace Episcopal church, which was held on Tuesday afternoon, with Miss Robina Miller, as hostess, at her home on Haywood street. The occasion marked the forty-ninth anniversary of the organization of the auxiliary, which is the oldest organized group of women in the town.

Mrs. Harry C. Marshall, president, presided. Following the business session, Miss Robina Miller gave a history of the organization, with particular emphasis on the early activities. The auxiliary was formed on April 13th, 1887, by Mrs. Robina N. Tate, aunt of the hostess, during the time the Rev. Dr. D. H. Buell was rector of Grace church.

In her talk Miss Miller stated that Mrs. S. F. Norwood was the first president and that there were in attendance at the first meeting nineteen members. For many years the meetings were held at the home of Mrs. Tate on Main street, which is now occupied by Mr. and Mrs. W. L. Hardin. Coming in for attention from those present on Tuesday were the first minute books and early papers displayed by Miss Miller. A history of the auxiliary, holds local interest, generally, as its records are replete with names prominent in the town for the past half century.

Following the talk by Miss Miller, a birthday offering was taken, which will be devoted to a worthy cause, by the auxiliary. After adjournment, the hostess served tea and cakes and a beautifully decorated birthday cake was cut and served.

Those present were: Mrs. D. D. Perry, Mrs. John N. Shoolbred, Mrs. Harry Marshall, Mrs. Frank Bell, Miss Mamie Micheal, Mrs. E. B. Camp, Mrs. James L. Stringfield, Miss Lena Alsteatter, Mrs. Hugh A. Love, Mrs. W. H. Luther, Mrs. Walter Taylor, of Baltimore, Mrs. J. F. Abel, Miss Anne Jones, and Mrs. Anna LaPlante, of Springfield, Mass.

HERE and THERE

BY HILDA WAY GWYN

Next week the WPA work will come to a close at the Cooper Park on East street—Many will view the result of the work—and some will no doubt criticize—but before you are tempted to do that—remember—that Uncle Sam did not have for his primary object—the beautification of our Park—but the job of feeding hungry men and their families—and that what we received was a "by product"—so to speak—and that we are lucky at that—even if, with the same amount of money—you or I might have accomplished more. For much of the work is in a permanent form—and with some attention and interest from the community, the park can be a joy through all the years to come—for a garden spot is almost never finished—you recall the story of the famous German Gardener, who started a garden—and worked his life time in it—and left to his grandchildren, the privilege and joy of finishing it.

The plans and general outline started by Oscar L. Briggs have been followed with a pleasing continuity—and the expensive features of construction work are fairly completed—To the 1,000 native shrubs and evergreens planted by Mr. Briggs, 3,000 more have been added since last fall—along with approximately 100 dogwoods—There are tan bark walks—bordered with rocks—benches—the inviting open air kitchen built by Mr. Briggs—wading pool for children—two tennis courts under construction—two drinking fountains shortly to be finished—and through the center of the park a musical stream that is begging for somebody to border it with iris—and I'll bet—that right here in Waynesville, the gardeners could separate their iris this spring and have bushels left over—for that very spot.

For to be perfectly truthful—while the Park is well planned and the setting ideal—it resembles a nice big clean room—well finished—with fresh paint—all swept—just ready for furnishing—and so is the park—it is waiting for touches of color—there must be added bulbs—and flowering

shrubs—and after next week—it will be our responsibility.

Who will be the first to donate iris—jonquils—narcissus or flowering shrubs to the Park—please call 137 or 327—for we are seriously soliciting color for the Park—the spot is naturally too beautiful not to make the most of it—as well as enjoy it as a picnic and play ground.

Did you ever stop to think how courteous filling station operators are—It's almost a pleasure to part with your money, when you contact the smile of Tom Lee, Jr.—and the gallantry of Hugh Leatherwood—June Smathers—Dill Howell and the others about town—who sell gas—but not until I read an article, entitled—"Speak up for Courtesy"—in the "Reader's Digest"—taken from the Review of Reviews—did I realize what they meant to this country—Robert Milikan, scientist, claims that the men who operate filling stations have done more to teach the American people courtesy and good manners than all the professors in Colleges—and when you come to think of it—is there any business place in town where you are met with more graciousness than when you stop to buy a gallon of gas?—Let's take lessons from 'em—in preparation for the summer season.

Which reminds me of the latest I have seen for the motorist—"A prayer"—which has just been gotten out by the rector of old Trinity Church of New York City—printed on a card convenient for the driver to take along with him:—"Grant me a steady hand and a watchful eye, that no man shall be hurt when I pass by. Thou gavest life, and I pray no act of mine may take away or mar that gift of Thine. Shelter those, dear Lord, who bear me company, from the evils of fire and all calamity. Teach me to use my car for others need, nor miss through love of speed the beauties of Thy World, that thus I may with joy and courtesy go on my way."

Good Things To Serve

APRICOT UPSIDE DOWN CAKE

- 1 egg
- 1 1/2 cups sifted cake flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 4 tablespoons butter or other shortening
- 3/4 cup granulated sugar
- 1 egg, well beaten
- 1/2 cup milk
- 1 teaspoon vanilla
- 4 tablespoons butter
- 1/2 cup brown sugar, firmly packed
- 12 cooked apricots

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

Melt 4 tablespoons butter in 8x8x2-inch pan or 8-inch skillet, over low flame. Add brown sugar; stir until melted. On this arrange apricots, outside up. Turn batter over contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides and bottom. Serve upside down with apricots on top.

TURNIP CUPS

Pare turnips. Cut crosswise into lengths about two inches long. Cut out centers, leaving shell the desired size. Cook shells in boiling salted water until tender. Drain and fill with buttered carrots, beets, or peas.

BLACKBERRY COBBLER

- (Serves 6-8)
 - 2 1/2 cups flour
 - 4 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 egg
 - 4 tablespoons lard
 - 1/4 cup sugar
 - 1/2 cup milk
 - 2 cups blackberries
- Sift dry ingredients. Work in lard rather finely. Beat egg into milk and stir liquid into dry ingredients. Roll out to one-half inch in thickness. Dot surface with lard. Spread with sweetened fruit. Roll up, handling lightly. Place in greased pan. Bake in hot oven (400° F.) until thoroughly cooked throughout and nicely browned on surface. Serve with fruit sauce or cream.

MOCHA NUT CAKE

- 1/2 cup butter
- 1 cup sugar
- 2 eggs (separated)

EVERLASTING ROLLS

- 1 cake yeast
 - 1 cup warm water
 - 1/2 teaspoon sugar
 - 1 egg
 - 2 cups warm water
 - 1/2 cup sugar
 - 1/2 cup lard
 - 8 cups flour
 - 1 teaspoon salt
- Dissolve yeast in half cup of warm water and sugar for 45 minutes. Cream lard well with the sugar, add the beaten egg, the salt, warm water, and dissolved yeast. Then add sifted flour, so that the dough can be well kneaded. When it is elastic to the touch, put the dough in a warm place to double its bulk. Then knead it down again, shape, and allow to rise until again double in bulk. Bake in a hot oven (400° F.). This dough may be kept in the refrigerator to be used at some later time. When it is used, it should always be kneaded.

NO MONOTONY IN GROUND BEEF

In the spring when there is house cleaning, gardening, and a dozen other things demanding attention, or for that matter, whenever time is at a premium, quick and easy meals are a necessity. So Inez S. Willson, home economist, suggests ground beef as the main dish for busy day meals.

Ground beef is not only economical, but there are so many ways to prepare it that monotony need never be a factor. Ground beef cakes, otherwise known as hamburgers, is a frequent method of preparation. In most cases, all this means is shaping the meat into patties and frying them in hot lard, but here is a way that with just a little more time, makes them ever so much more delicious.

FRICADELLER

- 1 pound finely ground beef.
- 2 unbeatn eggs.
- 1 tablespoon flour.
- 4 tablespoons bacon drippings.

1 tablespoon grated onion.
1 teaspoon salt.
Cream or milk to moisten.
Add flour to the finely ground steak and mix thoroughly. Season with salt and pepper and grated onion. Add

the eggs and enough cream or milk to make the mixture quite soft. Beat thoroughly—the longer the mixture is beaten the better it is. Place heaping tablespoons of the meat in hot fat and fry until done.

CHOICE STANDARD Brands

LARD, 8 lb. carton 95c



Snowdrift LARD
6 lb. pail 95c

COFFEE, fresh ground 10c

COFFEE, Bliss, 1 lb. can 22c

WELCH TOMATO JUICE, Pt. bottle 10c
TOMATO JUICE, No. 10 Can 49c
GRAPE JUICE, Pt. bottle 19c

CERTO, per bottle 25c

Libby's PINEAPPLE, No. 2 can 15c
SPINACH, No. 2 1/2 can 15c
FANCY RED SALMON 23c
ASPARAGUS, Picnic No. 2 27c

Gelatin Dessert, 4 pkgs. 17c

RICE, 6 lb. for 25c

Wesson Oil 1 pt. size 21c
1 qt. size 41c

Scottowels, per roll 10c

Towell Racks 19c

Dill or Sour Pickles, qt. size 15c

PALMOLIVE OFFERS

20 FREE TOURS OF EUROPE! OR \$20,000 in CASH

100,000 ADDITIONAL PRIZES

ASK US FOR FULL DETAILS

PALMOLIVE SOAP 3 for 14c

100 Nail Brush for only 10¢ (to cover cost of handling)

and 2 TOPS from 10¢ PACKAGE OF SUPER SUDS or 1 TOP from 20¢ PKG.

ASK US FOR FULL DETAILS

BUCKET 60c VALUE

- 2 Giant Oct. Soap 10c
- 2 Giant Oct. Powder 10c
- 1 Super Suds 10c
- 1 Oct. Cleanser 25c
- 1 10 Qt. Gal. Bucket 25c

48c

BASKET 60c VALUE

- 10 Sm. Oct. Soap & Powder 25c
- 1 Super Suds 10c
- 1 Palmolive Soap 5c
- 1 Oct. Toilet Soap 5c
- 1 Oct. Cleanser 5c
- 1 Basket 10c

48c

Home of Good Meats

STEAK Round, per lb. ... 19c
Sirloin, per lb. ...
T-Bone, per lb. ...

Morrell Fancy Branded Beef

STEAK Round, per lb. 28c
Sirloin, per lb. 38c
T-Bone, per lb. 48c

Chuck Roast, per lb. 18c
Prime Rib Roast, per lb. 25c

Fresh Fish Dressed Crockers, per lb. 15c
Shad, per lb. 22c
Red Snapper Steak, per lb. ... 25c

THE FOOD STORE

MOUNTAIN JOE

My old woman finally got me to digging in the garden last Monday morning, and the first thing I knew, I had a whole can full of the best fish bait I've seen in years. And the next thing I knew, I had my fishing pole in my hand and was on my way fishing.

But the sad part was I didn't catch any fish, and that made things bad, because I figured I could kinda get the old woman in a good humor with a mess of fish.

So instead of carrying home fish, I stopped at Burgin's and got a nice juicy steak for supper, and so help me, that steak pleased her better than the mess of fish would.

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