

Tasty Dishes

Eggs are universally recognized as a most substitute and the common denominator of easily prepared dishes. Eggs are rich in all elements which build muscle, bone and blood. Anyone who needs building up should include eggs in his meals. Be sure to cook eggs slowly and at a low temperature, they are made indigestible by fast cooking at a high temperature.

Egg Mornay With Ham
Poach eggs and place on thin rounds of broiled ham. Surround this with croutons browned in butter. Cover with a medium white sauce to which a generous amount of Par-

mesan cheese has been added. Sprinkle top with bread crumbs and dot with butter. Brown under flame.

Eggs a la Benedict
6 eggs.
3 muffins.
Thin sliced ham.
Hollandaise sauce.
Split muffins and toast them until well browned. Spread lightly with butter and place slice of this broiled ham on each muffin. Poach eggs to medium hard stage and put one on each muffin. Top with Hollandaise sauce.

Eggs Poached in Tomato Soup
Put 1 can condense tomato soup in shallow frying pan—let come to a boiling point. Drop eggs into a poacher, placed in the hot soup. Cook

Kidnapers Get \$10,000 Ransom



James Bailey Cash, Jr.

Federal authorities launched an intensive search for kidnapers of James Bailey Cash, Jr., following payment of \$10,000 ransom for his release by his father, wealthy Miami, Fla., business man.

slowly, keeping water below boiling point. If soup does not entirely cover eggs, baste top with hot soup until a film coats the yolks. Place on toast and sprinkle the hot tomato soup and sprinkle grated cheese over the top.

Creole Eggs
1 cup tomato soup.
6 eggs, hard boiled.
1 cup diced celery.
Butter, salt and pepper to taste.
Butter baking dish. Cook diced celery until almost tender in hot salted water. Place a layer of sliced eggs in bottom of baking dish, then a layer of celery, salt and pepper to taste, a layer of tomato soup, another layer of eggs, et. Dot the top with butter and bake in a hot oven. Grated cheese may be sprinkled over the top if desired.

Asparagus Omelet
3 eggs.
Salt and pepper.
4 tablespoons of hot water.
Cook asparagus tips.
Beat egg yolks until thick, then add the hot water, salt and pepper. Fold in the stiffly beaten egg whites. Pour slowly into a well greased omelet pan and cook over a very slow fire until puffy and brown on the bottom. Place in a moderate oven to finish cooking on top. An omelet is done if it does not cling to the fingers when touched. Lay hot asparagus tips well drained, over half the omelet and fold over. Serve with hot rice potatoes to which a little pimento has been added before ricing.

Chandroid of Eggs
2 tablespoons fat.
2 tablespoons flour.
1 cup well seasoned chicken stock.
2 egg yolks.
1 tablespoon gelatin.
2 tablespoons water.
12 egg halves, stuffed.
Heat fat, add flour and mix well. Remove from fire and add stock, gradually, stirring constantly. Cook over hot water 8 to 10 minutes. Just before removing from fire, add beaten egg yolks. Soak gelatin in cold water 5 minutes. Add to hot sauce and stir until gelatin is dissolved. Cool. Pour sauce over eggs. Chill until firm.

Eggs and Sausage
Cook tiny sausages until brown, arrange them around the edge of ramekin lined with bread crumbs. Drop 1 egg in the center of each; sprinkle top with fine crumbs and minced parsley. Bake in a moderate oven 5 to 6 minutes, according to firmness desired.

Surprise Eggs
Hard boil eggs and remove shells. Have ready any meat croquette mixture of well seasoned mashed potato, which is made rather dry. Enclose egg in coating of this mixture; roll in crumbs, then in slightly beaten egg and lastly in crumbs. Fry in deep hot fat or oil until brown. Serve with brown gravy or mushroom sauce.

Tomatoes Stuffed With Eggs
Select rather small tomatoes. Scoop them out sufficiently to accommodate the half of a hard-boiled egg. Hard boil the eggs. Cut in two, crosswise, and take out the yolks.

C. H. Jackson Opens Market At The A&P

C. H. Jackson, formerly of Hendersonville, has opened the market in A&P Tea Company here. Mr. Jackson was connected with A&P during the first four years they operated markets. He decided to locate here, he said, after investigating several other fields. "I consider Waynesville the best year 'round place I have found," he said.

Mash these, adding the tomato pulp you have scooped out. Season with salt and pepper and add mayonnaise to make a paste. Fill the halved egg whites, decorating the tops with a little mayonnaise into which a few capers or chopped chives is mixed and set each half in the tomato. Serve on lettuce with sardines dressed with lemon.

Eggs With Black Butter Sauce
Melt 2 tablespoons of butter in a heavy frying pan to a light brown, add 1 tablespoon of vinegar and ½ teaspoon of taragon vinegar. Cover closely and cook gently until well blended. Pour over fried or poached eggs after they have been arranged on the plate.

The Weather Report
H. M. HALL, Official Observer

June	Max	Min	Prec
2	68	55	0.01
3	69	52	0.15
4	75	50	
5	76	49	
6	79	48	
7	84	52	
8	80	56	0.43
Mean maximum			75.8
Mean minimum			57.4
Mean for week			66.6
High for week			84
Low for week			48
Below June normal temperature			1.3
Precipitation for week			0.59
Precipitation since June 1st			0.79
Below June normal			0.32
Precipitation for year			19.05
Deficiency for year			2.54

Same Period Last Year			
Mean maximum			82.6
Mean minimum			57.0
Mean for week			85
Mean for week			69.8
Low for week			51
Precipitation for week			1.13

YOUNG PEOPLE TO HAVE WEINER ROAST

The Youth Council will sponsor a weiner roast tomorrow night at the city park. All the young people of the community are invited to attend. Those desiring to join the group are asked to get in touch with Miss Vera Hosaflook, or any other active member of the council.

The council is now holding regular meetings each Tuesday night at 8 o'clock at the First Baptist church.

Read The Ads

MARRIAGES

John F. Williams, of Washington, D. C., to Mary Evelyn Boyd, of Waynesville.
Charlie Jones, of Candler, to Bertha Gibson, also of Candler.

Read The Ads

HAYWOOD SINGING GROUP MEETS SUNDAY

The Haywood County Singing Convention will meet at the court here Sunday, June 12, for singing. S. E. Coalson is president, and E. Hyatt is secretary, and all members of the association, invite the public to attend.

- FLOUR** 24 lb. Bag **64c**
- Santo Coffee** 2 lbs **29c**
- Cabbage lb. 2c | Tomatoes lb. 5c**
- Potatoes** New U. S. No. 1 Pound **2c**
- Sugar** 10 Pounds **52c**

Large Variety of Fresh Produce, Vegetables and Fruits
Farmers Exchange & Produce Co
Country Produce Bought and Sold—Retail and Wholesale
C. D. KETNER, Mgr. East Waynesville Asheville Road

Jackson's Market

I wish to announce to the citizens and visitors of Waynesville the opening of the market at the local A & P Store. I will handle the best grades of Western and Domestic Meats inspected by Federal and State Inspectors—all products guaranteed or your money back.

Efficient and Courteous Service—Delicious Counter Connected
C. H. JACKSON, Proprietor.

PEACHES

DEL MONTE
2 Lge. Cans **35c**
A&P SLICED OR HALVES
2 Lge. Cans **33c**

CHEESE 2 Pounds **35c**
A&P SLICED

PINEAPPLE 2 LARGE CANS **35c**
ANN PAGE PREPARED

SPAGHETTI 2 Cans **15c**
STANDARD STRINGLESS GREEN

BEANS 4 No. 2 Cans **25c**
CAMPBELL'S TOMATO

JUICE 2 Lge. 20-oz. Cans **15c**
A&P SOFT TWIST OR PULLMAN

BREAD — 2 Loaves **15c**

Red Heart **Dog Food, 3 cans 25c**

Scottissue, 2 rolls 15c

Octagon **Soap, 4 giant bars 15c**

Sparkle, 3 pkgs. . . 10c

Eight **O'Clock Coffee, lb. 17c**

Neclar Tea ½ lb. 19c

White House Evaporated **Milk, 4 tall cans . . 25c**

Ann Page Pork **Beans, 4 1 lb. cans 25c**

MISSISSIPPI NO. 1 **TOMATOES 5 lbs. 25c**

FRESH CORN doz. 40c

GREEN BEANS 2 lbs. 13c

PINEAPPLE sugar loaf each 19c

BANANAS 5 lbs. 25c

CANTALOUPE 2 for 25c



We Recommend This Week
Metropolitan Flour

- Metropolitan** 12 lbs. 55c
- 24 lbs. \$1.00
- YUKON'S BEST, 24 lbs. 90c**
- ROLL CALL FLOUR, 24 lbs. 65c**

Our Metropolitan Award for the Week

To Mrs. N. W. Garrett at the Food Store will be given one 12 lb. bag of Metropolitan Flour if she will call by Monday noon with a copy of this ad.

To Mrs. W. C. Allen at C. E. Ray's Sons will be given one 12 lb. bag of Metropolitan Flour if she will call by Monday noon with a copy of this ad.

The flour will not be delivered other than to the person named.

Win the Jumbo Bag

Win a season's supply of fine flour for your family. Guess the weight correctly and win the Jumbo bag as advertised last week. Visit the Store and let us explain.

SHORTENING, 8 lb. carton 83c

Sugar 10 lb. bag 53c

25 lb. bag \$1.31

Salt 10 lb. bag 22c

25 lb. bag 45c

CORN FLAKES, extra special, 3 - 16c

Kate Smith Cake Deal 29c

- We Are Prepared To Meet Your CANNING NEEDS**
- FRUIT JARS
 - JAR TOPS
 - PAR-O-WAX
 - CERTO
 - CANNING POWDERS
 - JELLY GLASSES
 - JAR RINGS
 - FRUIT PECTIN
 - JEL-AID
 - SUGAR

JUST ADDED TO OUR STORES BECAUSE THEY ARE SO VERY, VERY GOOD, THE FOLLOWING ITEMS. . .

Gebhardt's Chili Powder
Chili Con Carne with Beans
Tomales
Spiced Beans.
In every can, the real Mexican flavor.

DERBY BONELESS WHITE MEAT CHICKEN, 7 oz. Jar 65c
CHICKEN AND EGG NOODLES, 1 lb. Jar. 32c

- THIS WEEK**
- PALMOLIVE** 3 for 19c Regular 49c
 - SUPER SUDS** 10c BROOM
 - OCTAGON SOAP** 6 for 25c SPECIAL 39c
 - OCTAGON CHIPS** 3 for 25c Palmolive Beads 5c
 - OCTAGON POWDER** 6 for 25c
 - OCTAGON CLEANSER** 2 for 9c
 - OCTAGON TOILET SOAP** 6 for 25c, 3 for 25c

C. E. RAY'S SONS THE FOOD STORE