

LOCAL NEWS BRIEFS
PHONE 137

Floyd Afford, of Sylvester, Ga., arrived on Monday and in the guest of his cousin, Hugh J. Sloan, at Rock Bottom.

Mrs. J. Franklin Williams and daughter, Jocelyn, of Morganton, and Miss Marion McDowell, of Pittsburgh, spent several days here last week. Both were formerly residents of Waynesville.

Miss Theodosia Flud, supervisor of nursing in the district health department, left Saturday for a fortnight's vacation. While out of town Miss Flud will visit friends in Eastern Carolina and Virginia.

James A. Gwyn has returned to his home in Wilmington, Del., after spending several days in town as the guest of Mr. and Mrs. T. Lenoir Gwyn.

Miss Catherine Martin is spending several days in Charlotte as the guest of friends.

Mrs. J. N. Dillard and daughter, Marilyn and niece, Miss Bobbie Grasty, of Roxboro, N. C., have been the guests for the past two weeks of the former's mother, at her home in Hazelwood. They were joined the second week by Mr. Dillard and Miss Lora Clayton, of Roxboro.

Mr. and Mrs. Carroll Bell and young daughter, Louise Bell, are spending this week at Nag's Head, as the guests of friends.

Mrs. G. N. Henson, of Gastonia, has returned to her home after spending a week here as the guest of her mother, Mrs. P. L. Turbyfill.

Billie and Edmond Hannah, young sons of Mrs. William Hannah, are visiting Mr. and Mrs. Bruce Tucker, at their home in Greenville, Tenn.

The Rev. James Goode, of Spencer, and son, Jimmie Goode, of Asheville, were guests during the past week at the Waynesville Country Club. The Rev. Mr. Goode was a former pastor of the First Methodist church of Waynesville.

Mrs. James R. Thomas had as her guests during the week-end Mr. and Mrs. J. Frank Hodges and children, of Hiwassee Dam.

Mr. and Mrs. Gongo Blinco, of Cincinnati, are the guests of Mr. and Mrs. R. L. Coin at their home on the Dellwood road. Mrs. Blinco is the sister of Mr. Coin.

Miss Virginia Whitner was hostess at her home in Hazelwood, on Saturday night complimenting her guests, Miss Katie Mary Logan, of Sneed, Fla., Miss Juanita Eller, of Glade Springs, Va., and Miss Basine Chastain, of Moultrie, Ga., all classmates of Miss Whitner at Montreat College. The living rooms were decorated with garden flowers, with yellow and white predominating.

Others enjoying the affair were: Miss Edna Summerrow, Miss Eloise Davis, Miss Ruth Summerrow, Thomas Blalock, Harry Whisenant, Glen Wyatt, Lawson Summerrow, Carol Whitner, Edward Lyles, Ernest Truitt, and Commodore Cassada.

Evelyn Craig, young daughter of Mr. and Mrs. George Craig, celebrated her birthday anniversary on Monday afternoon at the home of her parents in the Hawk apartments, by assembling a group of friends for an afternoon of games. Miss Anna Catherine Coin directed the playing. A pink, green and white motif marked the party appointments, while each guest was presented an attractive favor.

The guest list included, Doris Colkitt, Shirley Colkitt, Carroll Louise Bell, Geraldine Colkitt, Betty Anne Matney, Geraldine Stemmitt, of Baltimore, Katherine Calhoun, Mary Ellen Boone, Mary Joe and Patsy Green, Doris Grahl, Doris Briggs, Patsy Gwyn, Betsy Siler, Marian Isenhour, Ruth Wagenfeld, Eloise Martin.

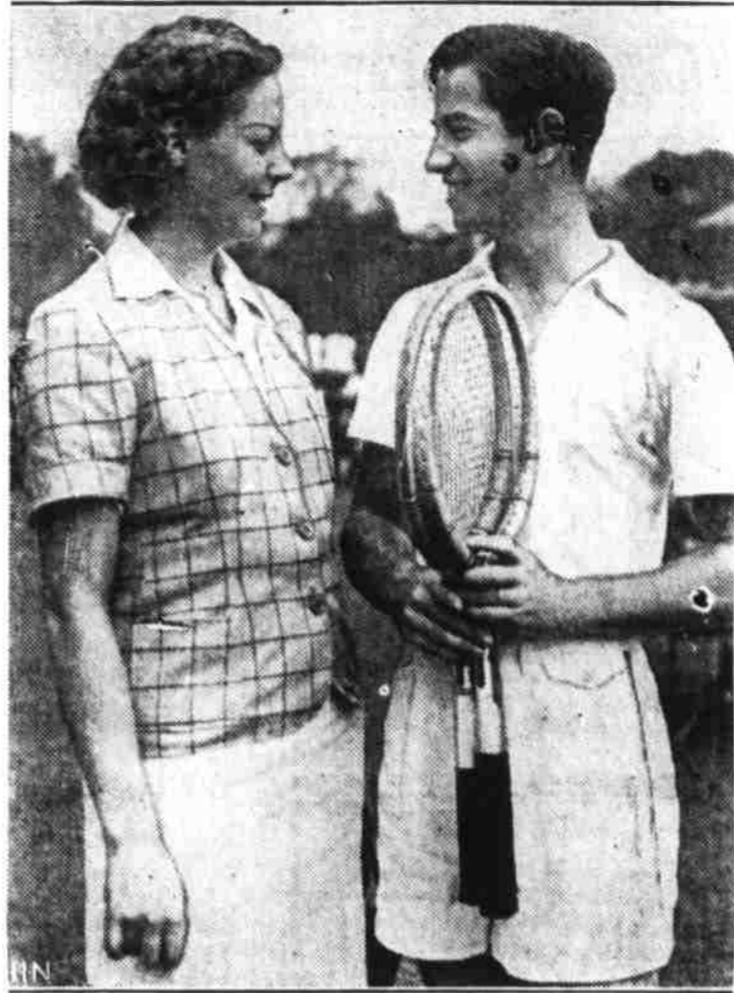
Nancy Jones, Theresa Alley, Thelma Ann Jones, Betty Smith, Marie Strange, Andy Atkins, Marguerite Way, Helen Jewel Robinson, Jackie Sue Messer, Danna Jo Queen, Bet and Sarah Brown, Betty Brown, Adelaide Davis, Jean Rotha, Mildred and Dorothy Milner, Marguerite Brendle, Barbara Ann Boyd, and Bebe Medford.

Mrs. Arthur Hull Withers, of Memphis, Tenn., is visiting her parents the Rev. and Mrs. R. P. Walker.

Mr. and Mrs. Richard N. Barber, Jr., have as their guests at their home on the Dellwood road, the latter's mother, Mrs. W. W. Norman, of Griffin, Ga.

Vegetable Salad Plate
6 medium tomatoes.
1 1/4 cups flaked salmon.
1/2 cup diced celery.
1 tablespoon minced green pepper.
Pepper.
1 1/2 teaspoon lemon juice.
1 tablespoon French dressing.
28 tablespoons mayonnaise.
6 cooked stalks broccoli.
1 cucumber.
Lettuce.
6 deviled eggs.
Stuffed olive, sliced.
Cut a slice from the stem end of the tomatoes, then scoop out to form cups. Sprinkle with salt, invert on a plate and chill. Make salmon salad by combining salmon, 1 cup of chopped tomato pulp, diced celery, green peppers, lemon juice, French dressing and mayonnaise. Chill. Pour some French dressing over the cooked broccoli and chill. Slice the cucumber, lengthwise, with the peeling on and chill in ice water. Just before serving time, fill the tomato cups with the salmon salad. Then arrange a stack of broccoli on one side of each dinner plate. Place a tomato cup on lettuce beside it. Close by arrange 3 or 4 of the cucumber slices and a deviled egg, garnished with stuxed olive slices, and placed on lettuce.

Stars of Eastern Tennis



Alice Marble and Bobby Riggs

Two of the outstanding tennis stars in the U. S. today, Alice Marble of California and Bobby Riggs of Chicago, pose for a picture at Sea Bright, N. J., where they defend titles they won last year. Riggs recently won the Longwood Bowl tourney.

MISS VIRGINIA WHITNER GIVES PARTY FOR GUESTS

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EVELYN CRAIG OBSERVES BIRTHDAY MONDAY

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Tasty Dishes

When the hot August days come upon us it is a relief to have a meal that requires the minimum of preparation on the part of the housekeeper. Treat the family frequently to fruits for the first course, a salad that looks and makes them feel cool. Use plenty of vegetables, simply cooked but well seasoned. Use these menus and if liked, put them away for future use.

Summer Bortsch

3 large beets, 2 cooked, 1 raw.
1 quart meat stock.
Juice of 1 lemon.
1 teaspoon sugar.
1 cup cream.

Peel and grate the 2 cooked beets, add to the stock with lemon juice and sugar. Simmer 5 minutes. Meanwhile grate the raw beet, add to first mixture and strain through cheese cloth, pressing to extract all beet juice. Scald and add cream, chill and when serving top each portion with a teaspoon of whipped cream, sweet or sour.

Boiled Chicken

Broilers, cleaned and split softened butter or margarine. Rinse the broilers first in cold water, then in hot water and then in cold again. Then, using 2 tablespoons of butter for each broiler, grease the skin side thoroughly. Then place 1 tablespoon of butter or margarine on the inside of each broiler. Arrange the broilers skin-side down on a broiled rack in the broiler oven, which has been preheated 10 minutes. Broil under a very low broiler heat for 20 to 25 minutes or until practically done. Turn and brown 5 minutes on the skin side or until golden brown.

Spiced Tongue

1 smooth beef tongue, 3 1/2 lbs.
1 1/2 teaspoon salt.
1-3 cup vinegar.
3 tablespoons sugar.
3 bay leaves broken in pieces.
18 whole cloves.
1 large onion peeled and sliced.
1 tablespoon lemon or orange rind in pieces.

Wash the beef tongue well. Arrange in a deep covered kettle or Dutch oven, cover with cold water, bring to a boil, and then pour off the water. Next add enough cold water to come about two-thirds of the way up around the tongue. Add the other ingredients, cover and simmer about 3 hours. Cool in the liquor, remove skin and root from the tongue. Chill and serve sliced thin.

Spanish Onion and Beet Salad

1 large Spanish onion, peeled and sliced.
1/2 teaspoon salt.
Pepper.
2 tablespoons vinegar.
2 tablespoons water.
2 cups sliced canned or fresh beets.
1/2 cup French dressing.
1 bunch watercress.
Sprinkle the sliced onion with salt and pepper and pour the vinegar and water over it. Let stand 1 hour. Mix the beets with the French dressing and chill 1 hour. Drain the onions and mix with the beets and watercress in a bowl.

Frozen Apple Sauce

Add 4 tablespoons of sugar to 2 cups unsweetened apple sauce, then add 1-3 cup of orange marmalade. Fold in 1/2 cup of cream, whipped stiff. Freeze.

Summer Tarts

1 cup of shortening.
1/2 cupful of boiling water.
3 cups of flour.
1 teaspoon baking powder.
Salt.
1 pint of preserves.
To make the crust, melt the shortening in the cup of boiling water in a mixing bowl. Add the sifter dry ingredients, and mix with a spoon. Roll out as for pie, cut out with a rather large cookie cutter and place one tablespoon of conserve on one tart and cover with another pressing the edges together. Bake at 400 degrees until light brown.

Baked Whole Peaches

6 ripe peaches.
6 tablespoons sugar.
Boiling water.
Cream.
Wash the peaches, rub all the fuzz off but do not peel. Arrange in a shallow baking dish with the sugar and enough boiling water to cover the bottom of the dish. Bake in an oven 400 degrees until tender when pierced with a fork. Baste the peaches frequently with the syrup in the pan. Serve hot or cold with cream.

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Morton House DATE PUDDING 10c

SKINNER'S

EGG NOODLES, 5 ozs. 3 for 25c

3 Minute OAT MEAL 20c
Dinner Plate or Cup and Saucer

SHREDDED RALSTON 2 for 27c

POWDERER SUGAR 3 for 25c

GOLD MEDAL

MILK 8 Small 25c
4 Large 25c

PET or CARNATION MILK

6 Small 20c
3 Large 20c

RASPBERRY or BLACKBERRY

HOME-MADE JAM, pt. 35c

SUNSWEEP — TENDERIZED

Prunes 1 lb. pkg., 2 for 25c
2 lb pkg. 25c

Macaroni or Spaghetti 4 boxes 19c

WHITE HOUSE

PICKLES Sweet Mixed, qt. . . . 23c
Dill or Sour, qt. 19c

Juice Orange, No. 2 can 10c
Grapefruit, No. 2 can, 3 - 25c

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Local Products Recommended

When produced in Hayweed, we find them to be good. We feature such products. We recommend them to our customers.

For instance: Land-O-The Sky canned products: Pet Milk Products: local produce, milk, butter and eggs.

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