## Speaking Of Homemaking

By ELIZABETH GREENWOOD Home Service Representative Carolina Power and Light Company

not to be chosen a complement and other foods which meals a day, and fit the family ttle child, simple, prepared with ima-

group Serve satisat regular mealgrowing youngcive desserts

as of variations flavor and with or appetizing nter omit rich leave off whipcalorie sauces

and mmeralstowed baked, cand sauces. its to plan one adjusted to with andix group. or one dessert of service until ie work activity, he Best Part
of the Meal"

the nutritional needs of everyone from Great-Aunt to the baby.

Apple Sauce Pudding Place in a bowl 3 cups sweetened apple sauce. Beat in 3 egg yolks, 1 tsp. grated lemon rind, 1/2 tsp. van- under body) from soft shell crabs, illa or 2 tsp. lemon juice. Place then lift up soft points of the shell digested desserts these ingredients in a baking dish. and discard portions adhering in discovery fruits. Make a meringue with 3 egg whites, thereto. With a sharp knife cut off 18 tsp. salt, 6 tbsp, sugar, 1/2 tsp. entire front portion of the body be appealing as vanilla. Heap the meringue upon (about one half inch back). This the pudding mixture. Set the dish in a pan of hot water. Bake the left, shell included, is good to eat. miles that teen-pudding in a slow oven 300° for Wash. Sprinkle with sait and pepmore energy than 15 minutes. Serve it hot, or very cold with cream.

> Pineapple Souffle Cream until light:

2 cup butter 14 cup sugar

Beat in: 5 egg volks

thsp. dry bread crumbs cup crushed pineapple, drain

tbsp. lemon juice. Whip until stiff, then fold in: 3 egg whites

s tsp. salt Place the souffle in a baking dish Cover it with 'a meringue made

egg whites

tsp. salt thsp. sugar

SPECIAL COFFEE

h · Smooth · Delicious

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BEER-The Beverage of Moderation

and It

8 A Good Rule

orks Both Ways

years ago the North Carolina Committee

brewing industry began its self-regulation

sitimate business conducted by reputable.

was, and still is, the guiding principle.

law-breaker, the fellow bent on using a re-

eer license as a "blind" for shady opera-

was told to "Clean Up or Close Up."

Cream Cream shortening and sugar to gether. Add milk, sift flour, baking powder and salt together and add. Fold in egg whites. Cut the peaches in small pieces and sprinkle with sugar. Place in greased cups and cover with first mixture and steam for 45 minutes over

tartar sauce.

14 cup sugar

2 cup flour

2 tablespoons milk

4 teaspoon salt

112 cup peaches

4 cup sugar

**Expecting Company** Jellied Consomme Chicken and Noodle Loaf

What's Cooking?

EV CHARLOTTE ADAMS

A Treat From the Sea

Grape and Pineapple Frappe

Soft Shell Crabs

Celery in Crustades

Braised Lettuce

Escarole with French Dressing

Snow Bails

(Recipes Serve Four)

Fried Soft Shell Crabs

2 tablespoons cold water

l egg

Tartar sauce

4 large or eight small soft crabs

Crumbs, seasonings, cooking fat

Remove apron (pointed section

removes entire viscera. All that is

per. Beat egg with cold water.

beaten egg and again to crumbs.

Dip crabs in crumbs, then to the

Fry in deep fat at 360 degrees. The

crabs will rise to the top and should

be turned while frying. When

brown on both sides, lift out, drain

and serve on a hot platter with

Snow Balls

2 tablespoons shortening

14 teaspoon baking powder

1 egg white, beaten stiff

Mashed Sweet Potatoes Fried Eggplant with Onions Romaine Salad Chocolate Marshmallow Meringue Pie (Recipes Serve Four)

Chicken and Noodle Loaf 4 ounces broad noodles 132 quarts water

2 teaspoons salt I cup fine bread crumbs 12 teaspoon freshly ground pep-

12 teaspoon salt 14 teaspoon celery salt 1 cup milk

2 eggs, well beaten 1 small can button mushrooms 1 cup cooked chicken, diced

Chicken gravy Boil noodles in water with salt intil tender, about 12 minutes. Drain and add rest of ingredients. Mix lightly and turn into well-buttered loaf pan. Bake at 325 degrees for one hour or until firm. Turn out, slice and serve with chicken

Meringue Pie 11/4 cups milk 11/2 squares chocolate 3 tablespoons flour 2 cup sugar

1/4 teaspoon salt 2 egg yolks

1 tablespoon butter or margarine 1 teaspoon vanilla

Scald milk with chocolate and then beat until smooth. Mix flour. sugar and salt and add the egg yolks, mixing well. Add to ho milk-chocolate mixture and return to double boiler, Stir and cook until thickened. Add butter or margarine and cool. Add vanilla and

fill baked pie shell. Marshmallow Meringue 14 pound marshmallows 1 tablespoon milk

2 egg whites, beaten stiff 14 cup sugar

14 teaspoon salt

12 teaspoon vanilla Place marshmallows and milk in saucepan. Place over low heat and beat and fold over until marshmallows are about half melted Remove and beat until a smooth. fluffy mass, then cool at room temperature. Beat egg whites with sugar and add to marshmallows with salt and vanilla. Spread over pie and place under hot broiler. Should

Bake it set in a pan of hot water in a moderate oven 325° for about 30 minutes.

Chocolate Cornstarch Pudding Melt in a double boiler:

ounce chocolate.

Stir in slowly

brown in a half a minute.

1/2 cup sugar 134 cup milk 14 tsp, salt

Heat these ingredients to the boiling point.

4 cup cornstarch in 14 cup milk. Stir the cornstarch slowly into the hot milk mixture. Cook the pudding over boiling

water for 20 minutes. tsp. vanilla.

Pour it into a wet mold, Chill. Unmold and serve with cream,

Warm Welcome

CHARLTON, Mass, -(UP)-The day Walter Emerson and his family moved into their new summer cottage at Little Nugget Lake it was destroyed by fire.

#### AFTER POPE ADDRESSED RALLY



POPE PIUS XII is shown just after he spoke before 50,000 delegates of the Italian convention of Men of Catholic Action in St. Peter's Square, Vatican City, Rome. The Pontiff declared, "Time for reflection and planning is past. Now is the time for taking action." (International)

#### Spilled Soup Leads To War Romance

his marriage to the German girl he met over a bowl of spilled soup in would be permitted to marry Kronberg castle:

land marriage codes.

Irmgard, only 18, would have consent of her parents before she population

#### Nature Gets Mixed Up

SCRANTON, Pa., JUDy Tomafoes are growing on polato vines in TOWSON, Md. (UP) — Gerald Mrs. Anthony Sorosky's back yard, She and her husband planted some verted around the village and more thought for the country large. Johns refused to let parental 50 potato vines in four or five rows. consent provision of Pennsylvania No one was more surprised than wedding laws stand in the way of they when the tomatoes showed up.

The couple, who met when Irm Johns, a former Army mess ser- gard, then a waitress, spilled some beant in the famous German cas- soup in Johns' mess hall, decided boiling water. Remove and serve tle, brought Irmgard Steiger to to be married in Maryland rather Towson and they were married than wait for an exchange of cor here under the less stringent Mary- respondence between Germany and the United States.

> been required under Pennsylvania | Thirty percent of the U.S. gopregulations to obtain the formal ulation is in cities above 100,000

## Versatile Carrots Come To Table in a Tasty Marmalade

an everyday vegetable which grew shallow baking dish. Pour barbecue in the garden and could be stored in sauce over them, and bake in 350 F. the cellar all winter, so was one of oven for 30 minutes, basting several those foods we always had with us. times. Serves 6 with 2 for each. Now, however, the once lowly,

bright colored vegetable meets us 3 lb. spareribs 1/2 c. brown on every hand. So we all eat carrots, cooked and raw. A few jars of Carrot Marmalade would be nice 2 or more cloves Allspice of carlie 1 pt. ton

now. Let's serve a Barbecued Meat dish for dinner Saturday. Today's Menu

Mashed Potatoes Lettuce and Grated Carrot Salad 112 hours at 350 F. Buttered Cabbage

Hot Biscuits Carrot Marm tlade Tea or Coffee

Barbecued Hot Dogs 1 medium-sized 1 tsp. dry onion mustard 8 thsp. salad oil Salt and pepper

1 thap, sugar 1 thap, Wor-12 c. catsup 12 c. water cestershire sauce

By BETSY NEWMAN
WHEN MANY of us were per, catsup, water and vinegar, and "young and gay," a carrot was just furters, place, split side down in

cut in serving sugar of garlie

Brown spareribs in skillet, then place in roaster in layers. Sprinkle with salt, pepper and allspice. Pour over this the sugar, garlic and Barbecued Hot Dogs or Spareribs vinegar mixture, and haste with the tomatoes, Serves 6. Bake spareribs

3 oranges

Dice carrots and cook them until tender in as little water as possible lice the oranges in thin pieces and add the juice and grated rind of the lemon Measurethecarrotandfruits. and add % as much sugar as carrot 14 c. vinegar and fruits. Simmer the mixture un-12 frankfurters til it is clear, then turn are her. Brown onion, sliced or chopped, in sterilized jelly glasses, and when the salad oil; add sugar, Worcester- it is cold, cover with her parafir-

### Sandwiches to Eat at Home Or Take to an Outdoor Meal

have quite all the comforts of home at the picnic ground, although a little ingenuity helps to overcome most difficulties, and there are many picnic grounds which provide stoves, fireplaces, etc., where food may be cooked or at least heated.

I'm giving you an assortment of sandwiches today, some of which it will be easier to serve at home, and some of which will go safely to the picnic ground.

Today's Menu Broiled Eggburger, Garden Sandwich or other Sandwich Potato Chips Corn on the Cob Fresh Fruit Hermits Coffee Broiled Eggburger

4 hamburger 8 eggs, scrambled or poached 2 (3 oz.) cans 1/2 c. grated deviled ham cheese Cut buns in half and toast both

cut sides. Spread 2 tbsp. deviled 3 whole radishes, 2 tbsp. salad ham on toasted side of buns. Place a acrambled or poached egg on each I thep. sliced half of the bun. Top with cheese. green onion Toast on a cookie sheet (which 2 thsp. finely could be taken to a picnic, you see, and used as a toaster) under (or over) a pre-heated broiler (400 F.) for 5 minutes or until cheese melts. Serve immediately. Makes 8 Egg-

Toasted Cottage Cheese-Pickle Sandwich

1 c. cottage cheese 1/4 c. chopped dressing sweet dill 1/2 tsp. salt tsp. chopped bread

3 thsp. mayonnaise or salad 1 tsp. chopped pimento 7 slices enriched

By BETSY NEWMAN

DO YOU take your sandwiches plain or toa ted? I'm fond of the tonsted variety, but of course you have to be at home or the home of a friend to toast them. You don't have to be at home or the home of broiler (400 F.) for 5 minutes.

a friend to toust them. You don't Makes 7 sandwiches. Chopped Beef and Cabbage

Sandwich

slices enriched % c. chopped bread tbsp. soft but- 1/2 c. finely ter or marchopped cabgarine bage Salt and pepper

Spread each slice of bread with outter or margarine. Cover 4 slices of bread with beef; season with salt bage, then with remaining slices of bread. Makes 4 chopped beef and cabbage sandwiches. Any chopped meat could be used instead of beef.

Garden Sandwich 1/4 c. finely 1/2 c. grated choppedcelery cabbage 4 c. grated 1 tsp. chopped parsley

carrot sliced dressing 12 slices en-6 tbsp. soft but choppedgreen

8 large lettuce pepper % c. chopped, peeled cucum- 3 whole toma-ber toes, sliced toes, sliced ir

Combine first 10 ingredients. Spread each slice of bread with butter. Spread 4 slices bread with vege-table filling using ¼ c. filling on each slice. Top each with a lettuce leaf, then cover with second slice of bread. Place 3 tomatoes and a lettuce leaf on second layer, then cover third slice of bread. Trim off cnion crusts if desired. To serve, cut Combine cottage cheese, pickle, sandwich in half diagonally. Makes salt, onion, mayonnaise and pi-1 sandwiches.

#### When You Need Money Just Visit A Bank

NEW YORK (UP)-Radio Patrolmen John Sweeney and Robert Rice were driving past a branch of the Chase National bank when they noticed a big hole had been bashed in the front door

They summoned reinforcements and the banks were surrounded. Some of the squad crept in on tiptoes. On the mezzanine they found a man standing in front of a safe kicking it.

"What are you doing here?" a policeman asked.

"Robbing the bank," the man on a burglary charge

#### N. Y. Glen Region Acts To Avert Floods

MONTOUR FALLS, N. Y - (UP) area have been started as the first girls. In August the total figure been in Germany 15 months with tep in the \$2,000,000 Montour was 3067 with 853 being juvenile. The Ordnance department and will Falls flood control project,

The federal government will pay of books our people are reading turns home. He wants to tell his an estimated \$1.725,600 and New Plenty of fiction is used, but Mrs. York State \$225,720 to provide protection against floods for this wellknown glen region.

Under plans being studied by U. S. engineers, Catherine Creek, one of the most famous front than 5,000 feet of earth levees will be constructed to protect the village from any overflow from the stream. The lower reaches of Havana Glen Creek also are to be diverted and six check dams will be onstructed on it and the Catlin

# **Library Notes**



MARGARET JOHNSTON County Librarian

SUMMER CIRCULATION Well, we certainly have had a said, and resumed kicking the safe. busy summer with our Blue Ridge Taken to a stationhouse, he Billy Reading Club and its various identified himself as Edward P. activities, the many visitors who Tompkins, a waiter. He said he take advantage of some spare had been drinking, ran out of time to catch up on their reading, money and could think of no bet- the college students home for the ter place to get more than in the summer, and the Silver Tea given bank. He was held in \$1,000 bail by the Woman's Club not to mention our Annual Report).

like to just "sit and rest," but according to the records of the past two months I'd say they "sat and read" In July they took 3087 books Initial surveys of creeks in this that number were for boys and many, on September 13. He has

Now you'd think people would

Atknis and I are prouder of our circulation of the non-fiction books. This could be that we work harder in trying to let you know the many good informational books in our collection. Here is the results of our non-fiction for the past two months. In July a total of 461 with 174 being for our boys and girls and in August a total of 402 with 135 being juvenile.

If you're interested in the subject division here it is:-with adult

	July	Augus
Philosophy	21	17
Religion	14	17
Sociology	43	39
Language	5	2
Science	52	44
Useful Arts	59	44
Fine Arts	50	62
Literature	62	37
History	37	23
Travel	78	79
Biography	40	37

#### Pfc. Wade Golden Calls Parents From Germany

Pfc. Wade Golden called his parents, Mr. and Mrs. Grover Golden out of our Main Library and 935 of of Waynesville, from Kassel, Ger-It's interesting to watch the type be there another year before he re-

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TOMATO JUICE Beech Nut or Gerber's

9c SALE

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SPINACH

CECI PEAS

No. 2 Can

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BABY FOOD Jar 9c GRAPEFRUIT JUICE 9c

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Ideal or Dash

CARNATION OR PET

No. 212 Can Libby's

Fancy Patna

DOG FOOD 3 Cans 37c | FRUIT COCKTAIL 41c

Corn Starch Pkg. 10c

Plain or Iodized Mortons Salt Pkg. 8c 14-oz. Bottle Catsup

RICE lb. Pkg. 19c RICE 3 lb. Pkg. 77c

Pancake Flour

Aunt Jemima

White

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ystem worked; it still works! regulation works to protect the legitimate industry from illegal hangers-on. It works otect the public from "dives" and to safe-

regulation"—an experiment in 1939, but in accepted rule of business that deserves steady support.

beer tax revenue pouring into the public

aries of our State, counties and municipali-

NORTH CAROLINA COMMITTEE HITED STATES BREWERS FOUNDATION

