

Household Hints

By VERA STANTON
Assistant State Agent

It is good common sense to shrink woolens when making clothing articles of wool say extension clothing specialists. A new wool dress or garment that hasn't had the pre-shrinking process is very likely to come back from the cleaners several sizes too small in the wrong places.

Labels usually indicate whether or not the material has been pre-shrunk. If no label indication is on the goods, it is better to play safe and do your own shrinking before making a garment.

Many conflicting directions have been given for shrinking wool at home, but recent tests by clothing specialists show that pressing the entire piece of wool with a steam iron is a simple and satisfactory method. Care must be taken to hold and press with the weave and not stretch or pull the wool in the process. A wide ironing board makes this easier.

If you don't have a steam iron, it is necessary to dampen the wool thoroughly and then press it with a moderately warm iron under a press cloth. Rolling the wool in a damp sheet is a simple way to dampen it. Allow it to stand in the rolled sheet overnight and then press on the wrong side with a dry press cloth with no pulling or stretching.

To starch a shirt gather it up so that you can dip all the parts to be starched—the cuffs, collar and front—in the starch at the same time.

How thick a solution? That depends on the individual's likes. However, shirts should never be starched "board stiff." It will crack the fiber threads and cause the shirt to wear out much faster.

One of the appetizing qualities of tomatoes is their bright color. Keeping that color in cooking or canning is important because it makes this valuable food tempting.

Here are some color-saving tips from cookery scientists of the U. S. Department of Agriculture.

1. In preparing and cooking tomatoes, keep them away from iron or steel, except stainless steel. The acid in tomatoes combines with the iron and changes the color.

2. The faster the cooking, the better for keeping color. Long, slow cooking darkens and dulls color.

3. Take care not to scorch tomatoes on the bottom, because this turns the color brown and spoils flavor. A heavy bottom on the pan helps against scorching as does an asbestos mat underneath. Stir frequently with a wooden spoon to keep the solid part of the tomatoes from settling and scorching.

4. For seasoning tomato relish like chili sauce, use whole spices tied in a bag rather than powdered spice. The bag is removed before the relish goes in jars, but powdered spice stays in and darkens the relish as it stands.

5. All spice, black pepper and cloves impart a dark color to tomato relish; paprika and cayenne peppers increase the bright color; cinnamon, mustard and celery seed have little effect, either way.

6. Store canned tomatoes, tomato juice and tomato relish in a dark place.

MEET PETE AND RE-PETE

FORT LEWIS, Wash. (UP)—Men of Headquarters Co., 1st Battalion, Second Infantry Division, defeated only briefly after naming their newest mascots, a pair of 13-week-old cocker spaniels. The floppy-eared puppies were dubbed Pete and Re-pete.

What's Cooking?

By CHARLOTTE ADAMS

Delightful Friday Meal
(Recipes Serve Four)

French Fried Asparagus

24 stalks asparagus, canned
2 eggs
1 cup fine bread crumbs
Salt and pepper
Beat eggs and season with salt and pepper. Roll each asparagus stalk in egg, then in bread crumbs. Brown in deep fat.

Chocolate Crumb Pudding

2 cups milk, scalded
2 cups fresh bread crumbs
1/4 cup cocoa
1/2 cup sugar
1/2 cup chopped nuts
1/2 teaspoon salt
1 well beaten egg
1 teaspoon vanilla
1/4 cup butter or margarine melted

Add bread crumbs to scalded milk and allow to cool. Mix cocoa, sugar, nuts and salt. Add to crumb mixture. Then add well-beaten egg, vanilla and melted butter or margarine. Pour into individual molds and bake in a moderately slow oven 325 degrees for 1 hour. Serve with or without whipped cream.

Lamb Kidneys and Mushrooms

8 lamb kidneys
1/2 cup butter or margarine
8 scallions
1 pound mushrooms
1 cup sour cream
Salt
Freshly ground black pepper
1 teaspoon tarragon vinegar

Wash kidneys and remove fat and membranes. Slice the kidneys and mushrooms thinly. Melt butter or margarine in casserole and add the scallions, shredded fine, including the tops. Add kidney and mushroom slices and saute them all together. Cook gently until tender. Add sour cream and cover. Simmer gently, stirring occasionally, for 1 1/2 hours, adding more cream if necessary. Season with salt and pepper and flavor with vinegar. Serve in the casserole.

Spinach Ring and Cucumbers

Drain boiled spinach and chop fine. Place in a buttered ring mold and set mold in pan of hot water until heated through. Unmold on a hot platter and fill center with chopped boiled cucumbers. Dress the cucumbers with Hollandaise sauce.

Spiced Tongue

1 fresh beef tongue
1 table-spoon salt
1/4 cup mixed pickling spices
2 onions, chopped
1 cup vinegar
1 clove garlic

Place tongue in large pot and cover with boiling water. Add rest of ingredients and simmer for 3 hours, or until tongue is tender. Remove from liquor and peel. Served sliced on hot platter.

Peach Icebox Cake

1 cup peaches, pureed
1/2 cup crushed pineapple
1/2 cup sugar
2 eggs well beaten
1/2 cup butter or margarine
1 cup powdered sugar
1 cup whipping cream
Ladyfingers

Cook together in top of double boiler the peaches, pineapple, sugar and eggs. Stir constantly until thick and then remove from stove. Allow mixture to cool. Cream the butter or margarine with the powdered sugar and add to first mixture. Fold in cream which has been whipped stiff. Line the bottom of a mold with split ladyfingers and cover with some of the fruit mixture, then more ladyfingers and fruit. Top with ladyfingers. Place in refrigerator and allow to set for 24 hours. Unmold and serve with additional whipped cream.

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Leg of Lamb with Olive Sauce

1 6-lb. leg of lamb
2 cloves garlic
2 tablespoons butter, margarine or bacon drippings
1 chopped onion
1 bay leaf
Pinch of thyme
Sprig of parsley
2 cans consommé
2 tablespoons butter or margarine

2 tablespoons flour
1 tablespoon Worcestershire sauce
2 cups chopped green olives

Rub the leg of lamb with a cut clove of garlic between the bone and the end of the leg. Melt the butter, margarine or bacon drippings in a roasting pan and brown the lamb on top of the stove. Add the onion, bay leaf, thyme, parsley and one can of consommé. Place cover on pan and simmer slowly on top of stove for 3 hours. Do not remove cover during the simmering period. Meanwhile, brown butter or margarine in another pan, add the flour slowly and blend well. Add the remaining can of consommé and stir until smooth. When lamb is cooked, strain juice from roasting pan into this second mixture and cook together for 5 minutes. Add Worcestershire sauce and season to taste. Stir in the chopped olives and cook until well heated. Slice meat and pour sauce over.

Baked Tomatoes With Noodle Stuffing

4 large tomatoes
1 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups noodles
2 tablespoons butter or margarine
2 tablespoons flour
1 cup milk
6 tablespoons grated cheese
6 tablespoons buttered crumbs

Wash tomatoes and scoop out centers, leaving a thick shell. Sprinkle inside with salt and pepper. Cook noodles in boiling salted water for 15 minutes. Drain and add to sauce made of butter or margarine, flour, milk and cheese. Fill tomatoes with this noodle stuffing and sprinkle with buttered crumbs. Place in a baking dish and bake in a 350° oven for 40 minutes.

Fruit Creme

1 table-spoon gelatin
1/2 cup cold water
1 cup boiling water
1 cup sugar
4 egg whites
1 teaspoon vanilla
2 cups mixed fruit
1 cup whipping cream
2 tablespoons confectioner's sugar

Soak gelatin in cold water for 5 minutes. Add boiling water and stir until dissolved. Add sugar and stir until it is dissolved. Cool. When mixture thickens, add stiffly beaten egg whites with vanilla. Set bowl in pan of cracked ice and beat until stiff. Mold as desired. Top servings with fruit and garnish with whipped cream sweetened with the confectioner's sugar.

Lamb Chop Grill

4 shoulder lamb chops
8 sausages
1 large acorn squash
2 tomatoes, cut in half
1/4 cup melted butter, margarine or bacon drippings

Slice squash 3/4 inch thick and cook in water until tender, about 15 minutes. Arrange lamb chops, sausage links and squash on rack. Place broiler so the top surface of the meat is about 2 inches from the heat. Broil on one side until brown, allowing 6 to 8 minutes. Season. Turn meat and slices of squash and place tomato halves on slices of squash on the broiler rack. Brush with melted butter, margarine or bacon drippings and continue broiling, until chops, sausage, squash and tomatoes are nicely browned.

Lemon Cream Pie

1/2 cup sugar

IN THE SUPERIOR COURT NOTICE OF SUMMONS BY PUBLICATION

State of North Carolina
County of Haywood
MARGARET FRADY,

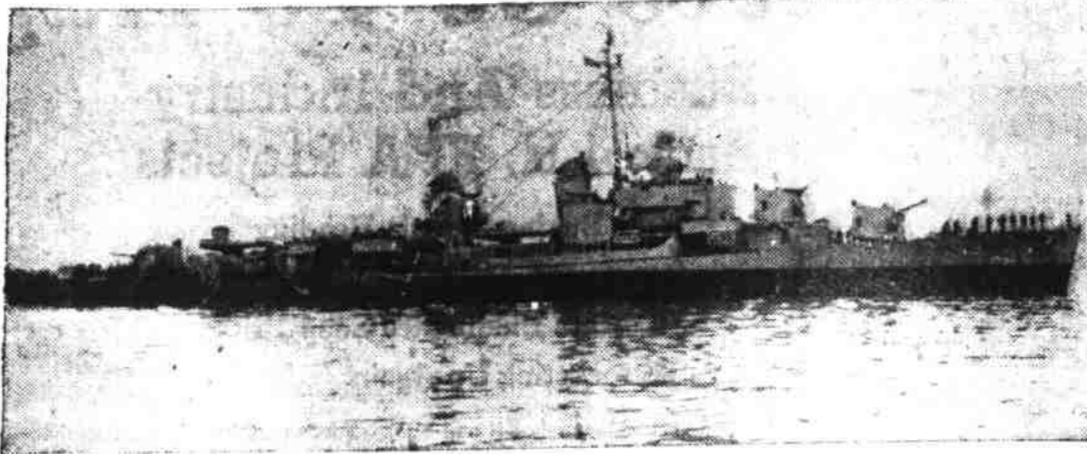
-vs-
JOHNNIE FRADY.

The Defendant, above named, will take notice that an action has been commenced against him in the Superior Court of Haywood County, for the purpose of securing an absolute divorce on the grounds of two years separation. The Defendant will further take notice that he is required to be and appear at the office of Clerk Superior Court of Haywood County not later than twenty days from and after the 6th day of November, 1947, then and there to answer or demur to the complaint herein filed; and in default of said pleading on the part of the defendant the relief sought in the complaint will be granted to the plaintiff.

This the 15th day of October, 1947.

DIXIE CAMPBELL,
Ass't. Clerk Superior Court.
1074—Oct. 17-24-31-Nov. 7

U. S. DESTROYER DAMAGED BY MINE OFF TRIESTE



ONE OF THE NAVY'S NEWER TYPE destroyers completed in 1944, the Douglas H. Fox (above), which struck a mine in the Venice-Trieste area, carried a normal complement of 225 enlisted men and 15 officers. One man was killed and seven injured in the blast, which did "considerable damage" to vessel's stern. (International)

1 teaspoon salt
3 tablespoons flour
3 tablespoons cornstarch
1 1/2 cups water
2 eggs
Juice 2 lemons
Grated rind 1 lemon
Baked Pastry Shell

Mix and sift dry ingredients into top of double boiler. Add water and cook over hot water until thick. Add slightly beaten egg

yolks and cook 2 minutes longer. Remove from fire and add lemon juice and rind. Cool and fill baked pastry shell. Cover with meringue and brown in moderate oven, 350° for 15 minutes.

Barbecued Chicken

2 broilers
1/2 cup vinegar
1/4 cup oil
1 teaspoon Worcestershire

sauce
1/2 teaspoon grated onion
1 clove garlic, minced
1/2 teaspoon salt
1/4 teaspoon paprika
1/2 cup catsup
Few drops tabasco sauce
1/2 teaspoon dry mustard
SPRIT broilers down the back. Brush chicken very lightly with oil and sprinkle with salt and pepper. Arrange in open roasting pan

so they do not overlap. Bake in 475° oven for 20 minutes, turning after 10 minutes. Combine all other ingredients and mix well. Pour this barbecue sauce over chicken. Reduce oven heat to 350 degrees and bake 3/4 of an hour longer, basting occasionally.

Ham and Spinach Souffle

2 table-spoons butter or margarine
3 table-spoons flour
1 cup hot milk
1 cup ground cooked ham
1 cup finely chopped, cooked spinach
Pepper and salt to taste
3 egg yolks
3 egg whites

Make a cream sauce of the butter or margarine, flour and hot milk. Let cool and add ham and spinach and season to taste. Beat egg yolks until thick and lemon colored, then add to ham-spinach mixture. Fold in stiffly beaten egg whites. Pour into a well-buttered dish and place in a pan of hot water. Bake in a moderate oven, 350°, for about 40 minutes. Serve with Curried Egg Sauce.

Curried Egg Sauce

1 table-spoon butter or margarine
1 table-spoon flour
1 cup hot milk
1 diced hard-cooked egg
1/2 table-spoon curry powder

Quality Tender
"I Cut the Meat You Like to Eat"

MOTHERS COCOA	lb. 15c	DIXIE-HOME 25 LB. BAG	S. R. FLOUR	2.10
BUSH	16 OZ. CAN	Pork & Beans	10c	
HUNTS Y.C.	NO. 2 1/2 CAN	PEACHES	28c	
PIE	NO. 2 CAN	CHERRIES	29c	
ARGO RED	1 LB. CAN	SALMON	59c	
DEL MONTE	1 LB. PKG.	MED PRUNE	21c	
STRAWBERRY	POUND	PRESERVES	38c	
BLUE BARREL		SOAP	14c	
NBC RITZ	lb. 29c			
Cloverhook Lemon	28 oz. jar	PIE FILLING	39c	
SPICK SPAN		CLEANSER	21c	
OLD DUTCH		CLEANSER	9c	
CLOROX	qt. 17c			
AJAX		CLEANSER	12c	
STOKELY	NO. 2 CAN	PARTY PEAS	25c	
DROMEDARY	7 1/2 OZ. PKG.	PITTED DATES	23c	
BAMA CHERRY	POUND	PRESERVES	35c	

Instant Maxwell House COFFEE 2 oz. 4c

Lipton's Tea Balls

Gleason's Butter

Royal Margarine

Royal Pudding

SUGAR

Kraft Cheese

Southern Gold Uncolored MARGARINE

Golden Syrup

Libby's Orange Juice

VEL

U.S. GOOD BEEF STEAKS

SIRLOIN lb. 75c

"T" BONE lb. 79c

ROUND lb. 79c

ROAST

Boneless Rump lb. 69c

PRIME RIB lb. 69c

ROUND TIP lb. 79c

SEAFOOD

FILLET OF PERCH lb. 37c

FILLET OF WHITING lb. 29c

SALT MACKERAL FILLETS lb. 39c

FILLET OF ROCK COD lb. 19c

DRESSED PAN TROUT lb. 25c

U.S. GOOD LAMB

LEG lb. 69c

BREAST lb. 35c

Shoulder Chops lb. 59c

Shoulder Roast lb. 57c

U.S. GOOD VEAL

RIB CHOPS lb. 69c

CUTLETS lb. 89c

PATTIES lb. 43c

Shoulder Chops lb. 49c

Shoulder Roast lb. 49c

Boneless Stew lb. 49c

SHORT SHANK OR SMOKED

PICNICS

POUND

53c

FIRST
on your food list!

WESTERN BRED FLOUR

ENRICHED KANSAS HARD WHEAT FLOUR
EARLE-CHESTERFIELD MILL CO.
ASHEVILLE, N.C.

Ask your Grocer

START THE DAY RIGHT

1 lb. pkg. 39c

GOLD CUP POUND PKG. COFFEE 43c

Libby Cr. Style Golden No. 2 CORN 21c

2—NO. 2 CANS TOMATOES 25c

TURNIP NO. 2 CAN GREENS 10c

Libby Garden 16 Oz. Jar VEGETABLES 18c

SUGGESTIONS FOR AN ECONOMICAL EVENING MEAL.

15 1/4 OUNCES HEINZ SPAGHETTI 15c

CAMPBELLS TOMATO SOUP 11c

HEINZ MACARONI CHEESE 17c

CHEF BOY-AR-DEE SPAGHETTI MEAT BALLS 21c

C. BOY-AR-DEE SPAGHETTI TOMATO SAUCE & CHEESE 15c

DUFF'S HOT ROLL MIX pkg. 27c

AUNT JEMIMA PANCAKE FLOUR 2 pkgs. 35c

14 OZ. PKG. CREAM OF WHEAT 18c

1 1/2 POUNDS QUAKER YELLOW GRITS 19c

FRUITS - VEGETABLES

TOKAY GRAPES 3 lbs 27c

CANADIAN RUTABAGAS lb. 5c

SWEET POTATOES 6 lbs. 43c

FRESH COCOANUTS 2 lbs. 17c

CAULIFLOWER lb. 15c

10 LBS. BUTTER 43c

WHITE POTATOES WASHINGTON DELICIOUS APPLES 4 lbs. 57c

YELLOW ONIONS 3 lbs. 25c

2 STALKS NEW YORK CELERY 27c

FRESH CRANBERRIES lb. 39c

HONEY DEW MELONS lb. 12c

DIXIE-HOME SUPER MARKET