

Housewife Gets \$216.25 Surprise



Electric range brought unexpected pleasure and attention to Helen Wadsworth (right) of Clinton, Route 5, who happened to be the 100,000th sold in Carolina Power and Light territory. To mark the event, the company refunded \$216.25 purchase price and had one of its home economists, Miss Minz (left), show her how to get the most out of an electric range.

Fixin's For The Turkey



HERE'S THE BIRD... Stuffed with rice and pecans.

By CECILY BROWNSTONE
Associated Press Food Editor

Here's an especially delicious dressing with which to stuff your roast turkey so it really will crown your Christmas dinner. Then team cranberries and sweet potatoes in a different kind of dish and serve along with the bird, plus an yother vegetables you wish, and maybe a salad. Here are the recipes:

TOASTED RICE AND PECAN STUFFING

Ingredients: 1 1/2 cups rice (uncooked), 3 cups water, 1 1/2 teaspoons salt, 1/2 cup butter or margarine, 1/4 cup chopped onion, 1 1/2 cups chopped celery, 3 cups toasted fine bread crumbs, 1 1/2 teaspoons baking powder, 3 eggs (slightly beaten), 1/4 teaspoon poultry seasoning, 1 cup chopped pecans, salt and pepper (to taste).

Method: Spread the uncooked rice in a shallow pan and place in moderate (350° F.) oven until rice is a light brown color—20 to 30 minutes. Stir rice occasionally to brown evenly. Place toasted rice in a saucepan with water and salt; bring to a boil. Cover with tight-fitting lid, lower heat and simmer for 14 minutes. Remove lid to permit rice to steam dry. Meanwhile cook onion and celery in butter or margarine until onion is transparent but not browned. Mix with rice and remaining ingredients. Season with salt and pepper. Stuff lightly into bird. Makes 9 cups; enough stuffing for a 10 to 12 pound ready-to-cook-weight turkey.

SWEET POTATO CROQUETTES AND CRANBERRIES

Ingredients: 2 cups mashed sweet potatoes, 1 teaspoon salt, 1 teaspoon grated orange rind, 1/8 teaspoon ground cloves, 1 cup gingersnap crumbs, 2 cups fresh cranberries, 1 medium apple (peeled, cored, and diced), 1 cup brown sugar, 1/2 cup liquid (orange juice and water to make 1/2 cup), 2 oranges (peeled and sectioned).

Method: Mix together potatoes, salt, orange rind, and cloves. Shape into 4 to 6 cones; roll in gingersnap crumbs; chill. Mix cranberries, apple, sugar, and liquid in saucepan; stir over low heat until sugar is dissolved, then simmer 15 minutes. Place sweet potatoes in greased 8-inch square pan; pour sauce around potatoes; arrange orange sections on top of sauce. Bake in moderately hot (375° F.) oven 15 to 20 minutes. Serve at once. Make 4 to 6 servings.



SWEET POTATOE CROQUETTES... Cranberry sauce.

Christmas Dinner For GI's Is Quartermaster's Concern

By JANE EADS

WASHINGTON—One of Quartermaster General George A. Horkan's chief concerns is seeing that American soldiers the world over get a good Christmas dinner. In his own household, he leaves the job to his wife.

"Whenever possible, we have eaten dinner with the troops, but this year we expect to dine at home," Mrs. Horkan said. The former Mary Thompson of Atlanta, Ga., the general's wife is planning a traditional Southern holiday dinner. The general, himself hailing from Augusta, Ga., naturally relishes the cookery of the region.

Sitting down to dinner with them this year in their home in nearby Arlington, Va., will be their son, his wife and daughter. The Horkan's daughter, Katherine, 21, who has a job in Darmstadt, Germany, expects to spend the holidays skiing in Austria.

Traditional with the Horkans is the open house for family and

friends on Christmas Eve. For this Mrs. Horkan whips up an old-fashioned Southern eggnog which she serves from a big silver bowl with Southern beaten biscuits, her own black and white fruit cakes and this year the tasty Smithfield ham of Virginia.

Here is her recipe for the eggnog for each dozen eggs used: Mix thoroughly together 12 beaten egg yolks and 12 teaspoons of granulated sugar. Add to this 12 tablespoons of rye whisky. Beat stiffly 12 egg whites separately; fold into the yolk-sugar-whisky mixture. Add to this one pint of whipped cream. Serve in glass eggnog cups with a sprinkling of nutmeg on top. Eat with a spoon.

"The general is on a diet, but I'm going to try to get him to play hooky from it Christmas day," Mrs. Horkan laughed.

Dinner begins about mid-afternoon with tomato juice cocktails, celery and olives. The main course consists of roast turkey with oyster stuffing, wild rice, giblet gravy,

a cranberry jelly ring mold which Mrs. Horkan makes herself, candied sweet potatoes, asparagus soufflé, plain green salad and char-

lotte russe with fruit cake. "The charlotte russe is very rich, but the children and the general love it," Mrs. Horkan said.

ESSO
FUEL OIL
CALL 555

S. W. Whidden
RESIDENT DISTRIBUTOR

for
Waynesville - Hazelwood and Vicinity
Serving the area from Clyde to Balsam

ALL A&P STORES WILL CLOSE TUESDAY & WEDNESDAY DECEMBER 25TH & 26TH

FRESH FRUITS & VEGETABLES



Customers' Corner
Merry Christmas
At this season of the year, this is our sincere wish for everyone: May you have a Merry Christmas, the happy companionship of loved ones, the warm fellowship and understanding of friends. May the New Year hold for you a full measure of happiness.

100 TREATS IN CHRISTMAS SWEETS!
candies
Meador's or Johnston's 2-lb. Pkg. 53c
Stick Candy 1-lb. Pkg. 49c
Cherries - Covered 1-lb. Pkg. 29c
Cream Drops 1-lb. Pkg. 41c
Thin Mints 1-lb. Pkg. 27c
Bob's Cris Cringle Canes Pkg. 27c

- Rosy Red Winesap Apples - 5 Lb. Bag 49c
- Red Emperor Grapes - 2 Lbs. 25c
- Pumpkin Cranberries - 1 Lb. Pkg. 25c
- Luscious Bose Pears - 2 lbs. 35c
- Fresh Tender Green Beans - 2 lbs. 25c
- Idaho Baking Potatoes - 10 lb. Bag 79c
- Juicy Tangerines 2 lbs 19c
- Fresh Cocoanuts lb. 8c
- Juicy Sizes 6 1/2's and 7's Grapefruit 4 3-lb 23c
- Juicy Florida ORANGES 8-lb. Bag 37c 1/2 Box 93c 1/2 Box \$1.83

Goes FARTHER... Tastes BETTER... BECAUSE OF ITS FULL-BODIED QUALITY



THE VALUABLE COUPON ON EVERY BAG CAN HELP YOU SAVE MONEY ON HOUSEHOLD ITEMS. Write for completely illustrated catalog showing many valuable household articles. JFG Coffee Co. Knoxville.

NOTICE OF SUMMONS

North Carolina
Haywood County
In the Superior Court
DORIS GREER HARRIGER
Plaintiff
vs
ROBERT J. HARRIGER
Defendant
The defendant, Robert J. Harriger, will take notice that an action entitled as above has been commenced in the Superior Court of Haywood County, North Carolina, against said defendant for judgment in favor of the plaintiff for an absolute divorce on the grounds of two years separation; that said defendant will further

take notice that he is required to be and appear at the office of the Clerk of the Superior Court of Haywood County, North Carolina, in the courthouse in Waynesville, on or before the 29th day of December, 1951, or within twenty (20) days thereafter and answer or demur to the complaint of the plaintiff filed in this action, or the plaintiff will apply to the court for the relief demanded in the complaint.
This the 29th day of November, 1951.
J. B. SILER
Clerk of Superior Court.
No. 2145—Dec 6-13-20-27

Trim Yule Tree with Safety

DO keep tree in water from time you bring it home. Make fresh saw cut across trunk base before setting up. Place tree in water-containing holder, and fill it daily. Remove dry tree from premises immediately after holidays.

DON'T attach too many light strings to one outlet, and be sure insulation is not worn or sockets loose. A blown fuse is the signal of a dangerous overload. Be sure fuses are right size. Never use a penny in fuse socket.

DON'T use lighted candles on the Christmas tree or with other decorations. Place the tree well away from fireplace or other location where it is exposed to sparks or strong heat. Also keep tissue wrappings away from heat.

DO stand on ladder or sturdy step stool when hanging decorations, not on a box or flimsy chair. Wear low-heeled shoes (this for the women) while trimming the Yule tree.

NATIONAL SAFETY COUNCIL

NUTS
Brazil—Pecans
Walnuts—Almonds
Each Per Lb. 45c

Ann Page
Salad Dressing - - Qt. Jar 49c
Ann Page
Mayonnaise - - - Qt. Jar 59c
A & P Peas - - - No. 203 Can 23c

Cranberry Sauce 2 16-oz. Can 33c
Mincemeat 28-oz. Jar 49c

C&B Plum Pudding - - 16-oz. Can 53c
Wesson Oil Pt. Bot. 33c
Mott's Apple Cider 1/2-gal. Jug 49c
Astoria Red Maraschino Cherries - - 4-oz. Bot. 15c
Del Monte Sliced Pineapple - - No. 2 Can 29c
Fanning Bread and Butter Pickles - - 15-oz. Bot. 25c
Peas No. 303 Can 19c
Green Giant Peaches Iona California Sliced or Halves - - No. 2 1/2 Can 29c
Margarine Golden Maid - - 1-lb. Pkg. 24c

Mild and Mellow
8 O'Clock Coffee
1-lb. Bag 77c • 3-lb. Bag \$2.25

Jane Parker Fruit Cakes
1 1/2-lb. Size \$1.40
3-lb. Size \$2.79

Jane Parker Rolls
Brown 'n Serve Pkg. 15c
Home Style or Saudwich Marvel Bread 1 1/2-lb. Loaf 20c
Jane Parker Plain Pound Cake Each 31c

JANE PARKER SANTA-FRANCO COCONUT ORANGE GOLD LAYER cake 65c 8-IN. SIZE



All Prices In This Ad Effective Thru Christmas Eve, December 24th.

There is Nothing Finer than to Live in North Carolina

January opens with a bang in North Carolina. You can hunt quail, grouse and turkey through the 31st. Early in the month at Pinehurst, January 4-10, will be held the 34th Annual Field Trials. And to get an early start on the new year's business the big Furniture and Rug Market opens in High Point, January 21—for 2 weeks. Farmers can take it relatively easy making plans, securing seed and getting ready for the kitchen garden. And around the cozy hearth fires most of us can relax in the evening with a temperate glass of beer—sold under our State ABC system of legal control that is working so well.

North Carolina Division UNITED STATES BREWERS FOUNDATION, INC.