

Garden Tour Is Planned For Next Wednesday

Plans for "A Tour of Friendly Gardens" have been completed by the Primrose and Skyland Garden Clubs, sponsors of the event. The tour will be held Wednesday, May 26, from 1 p.m. until 8 p.m. at which time eight gardens of the community will be opened to the public. Tickets at 50 cents each are available at Kurt Gans Jewelers and from each member or may be purchased at each garden the day of the tour.

The gardens to be visited include: Miss Louise Ballard at Breezy Corner, Lake Junaluska, "May Border"; Mrs. W. Sherrod McCall, Hillside Terrace, "Terrace Garden"; Mrs. J. R. Boyd, Hazel Street, "Informal Garden," featuring roses; Mrs. John Queen, Maple Street, "Through The Gate"; Mrs. J. W. Ray, Academy Street, "Williamsburg Type Garden"; Mrs. J. M. Long, Belle Meade Drive "Cutting Garden"; Mrs. W. T. Eller, Longview Drive, "Hillside Garden"; and Mrs. Bob Pope, Elysina Street, Hazelwood, "Old Fashioned Garden."

Tea will be served on the terrace at the home of Mrs. Eller.

Secretaries Mark National Week With Tea

The Mountaineer Chapter of the National Secretaries Association held a tea Sunday afternoon in observance of National Secretaries Week.

The tea was held at the home of Miss Mary Sue Crocker, incoming president.

The receiving line was composed of the outgoing officers, Miss Jimmy Watts, Miss Mary Medford, Miss Mary Sue Crocker, Miss Betty Jo Crocker, and Miss Audrey Wyatt.

The chapter colors, crimson and gold, were carried out in the decorations and refreshments. The tea table was centered with an arrangement of yellow roses, flanked by yellow candles and the refreshments included small cakes decorated with crimson roses.

Miss Joy Woody presided at the tea table.

Around thirty members and guests attended the event.

Richland Garden Club Members Attend State Meeting In Asheville

Seven members of the Richland Garden Club attended the meeting of the State Garden Club last week in Asheville. Those going included Miss Louise Ballard, who is district director of Garden Clubs and played an important part in the meeting, Miss Lou Elva Eller, president of the Richland Club, Mrs. W. F. Swift, Mrs. R. H. Stretcher, Miss Louise MacFadyen, Miss Ray Ballard, and Mrs. T. Lenoir Gwyn.



MRS. CLARENCE McCLAIN POPE is the former Miss Patricia Jo Blalock, daughter of Mr. and Mrs. William H. Blalock of Waynesville. She was married Saturday evening in the Waynesville Presbyterian Church.

Miss Patricia Jo Blalock Weds Clarence McLain Pope

Miss Patricia Jo Blalock, daughter of Mr. and Mrs. William H. Blalock of Waynesville, became the bride of Clarence McLain Pope, son of Mrs. Ellis M. Pope of Waynesville, Route 4, and the late Mr. Pope, Saturday evening at 8 o'clock in the Waynesville Presbyterian Church.

The ceremony was performed by the Rev. Malcolm R. Williamson, pastor of the church, and the wedding music was presented by Miss Sylvia Newell, organist, and Miss Mozell Liner, soloist.

Miss Liner sang, "O Promise Me" and "Because," prior to the ceremony and "The Lord's Prayer" as a benediction. Miss Newell's numbers included "Nocturne," by Chopin, "To A Wild Rose," by McDowell, "Ave Maria," by Bach-Gounod, "Traumerlei," by Schumann, and "I Love Thee," by Grieg.

The altar was decorated with palms and floor baskets of white gladioli, flanked by seven-branched candelabra holding lighted tapers.

The bride, given in marriage by her father, wore a strapless, waltz-length gown of nylon tulle and Chantilly lace over Slipper satin and a fitted lace jacket, designed with long sleeves and high neck. Her fingertip veil of imported illusion was attached to a Juliet cap of lace and net and she carried a white Bible topped with a white orchid.

Miss Patricia Brendle, former classmate of the bride, was maid of honor and the bride's only attendant. She wore a strapless waltz-length gown of lavender taffeta, designed with a full net skirt and matching net cape. She carried an old-fashioned nosegay of spring flowers and her headress was a cap of lavender net.

Roy Pope served as best man for his brother and ushers were James McElroy, cousin of the bride, and Max Rogers both of Waynesville.

An informal reception was held in the social room of the church immediately following the cere-

Garden Club To Hold Meeting Thursday

The Richland Garden Club will hold a luncheon meeting Thursday, May 27, at 12:30 p.m. in the home of Mrs. Clayton Walker, Mrs. M. G. Stamey and Mrs. T. L. Gwyn will be associate hostesses.

The program will be a round table discussion on Iris. Members are asked to bring a named specimen of iris from their gardens to exhibit during the roll call.

Miss Lou Elva Eller will preside and reports will be given on the meeting of the State Garden Club last week in Asheville.

mony.

Mrs. Blalock, mother of the bride, wore a brown crepe dress with brown accessories and her corsage was of talisman roses. The mother of the bridegroom wore a navy dress with white accessories and a corsage of red roses.

The bride's table was covered with a white linen cloth and was decorated with an arrangement of white flowers and candles. A three-tiered wedding cake was featured.

Assisting were Mrs. Willis Beck and Mrs. Dove West, sisters of the bride, Mrs. Lewis Green, Miss Dorothy McBride, Miss Louise Teague, Linda Kanos, daughter of Mr. and Mrs. Bill Kanos, was in charge of the bride's book.

After the reception the couple left for Portsmouth, Va. where they will reside. For traveling the bride wore a powder linen suit with beige accessories and the orchid from her Bible.

The bride is a graduate of the Waynesville Township High School. Mr. Pope, a graduate of Crabtree-Iron Duff High School, is now serving with the U. S. Navy, stationed at Portsmouth, Va.

Mr. and Mrs. R. L. Prevost have returned from a trip to Hot Springs, Arkansas.

Mrs. Way Honors Miss Noland At Coffee Hour

Mrs. J. H. Way entertained with a coffee hour Friday morning in her home on Main Street as a courtesy to Miss Betty Noland, whose marriage to Allen Boone took place Sunday afternoon.

The guests were greeted by Mrs. W. F. Swift and the receiving line was composed of Mrs. Way, Miss Noland, Mrs. James T. Noland, mother of the bride, and Mrs. Joe N. Tate, Jr., sister of the bride.

The bridal motif was carried out in the decorations and the dining table was centered with an arrangement of white peonies. Mrs. T. Lenoir Gwyn and Mrs. Jonathan Woody presided at the table and Mrs. Charles Way and Mrs. Joe Jack Atkins assisted in serving.

Around seventy-five guests were included.

Lowell Edwards Is Honored At Party

Lowell Edwards, who is leaving his week for duty in the Marine Corps, was honored at a farewell party given by the Young People's Class of the Barberville Baptist Church, Tuesday night in the home of Miss Hazel Fulbright on Boyd Avenue.

Refreshments were served following informal games and a gift was presented to the guest of honor.

Those attending the party were Miss Nancy Long, Miss Faye Sease, Miss Donna Jo Blanton, Miss Jolene Turpin, Miss Betty McHaffey, Miss Louise Arrington, Miss Guylene Ledford, Bill Schullhofer, Kenneth Palmer, Joe Edwards, Fred Ruff, David Schullhofer, Dick Hoglen, and Ted Caldwell.

IN RECITAL

Beth and Martha Jo Chambers, daughters of Mr. and Mrs. J. R. Chambers of Waynesville, were among the piano pupils of Miss Novell McIntire of Asheville, presented in a recital Sunday afternoon in the Battery Park Hotel.

My Favorite Recipe



MRS. RALPH CAMPBELL

Maggie Home Demonstration Club CAMEL PIES (Filling for 2 pies)

- 2 1/2 cups sugar
- 1 cup flour
- 2 cups water
- 6 eggs
- 4 T. butter
- 12 T. sugar for meringue

Caramelize 1 1/2 cups of the sugar. Add 1 cup of boiling water to make syrup. Mix the remaining cup of sugar and flour. Add 1 cup of cold water. Blend. When it begins to thicken add beaten egg yolks, butter and caramelized sugar syrup. Pour into baked shells, cover with meringue and bake.

Mr. and Mrs. Bill Dameron, Jr. and daughter, Linda, of Atlanta, were weekend guests of Mr. Dameron's brother-in-law and sister, Mr. and Mrs. David Hyatt.

Mr. and Mrs. G. W. Smith and children, Terry and Georgia, of Fulton, Miss, arrived Wednesday to visit Mr. Smith's uncle, W. D. Smith, and Mrs. Smith.

Music Pupils Get Awards At St. John's

St. John's Music Department has announced the winners of prizes as follows:

For perfect attendance in the Junior Department: Temple Dulin, Mary Frances Penny, Bonnie Lou Siler, Gwen Thomas, Janice Ruff, Barbara Jane Stone, Carolyn Ratcliffe, Elaine Chad Bryson, Gail Pizzuto in the Department Barbara Stone receives the perfect attendance award.

Latane James and Kenneth received awards for scholarship in the junior division and Hall and Regina Nakata for the scholarship prizes in the senior group.

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- 3-bedroom home in Nelson, \$7,500.
- New 2-bedroom home, 100 ft. lot, \$6,500.
- Modern brick home, full basement, Lake Junaluska, \$12,500.
- 3-bedroom home, 100 x 180 ft. Hazelwood, \$7,000.
- 4-room home on Short St., \$15,000.
- 2-bedroom house, Granite Heights, \$10,500.
- Lovely, Ranch-style, 3-bedroom, large lot, \$11,500.
- Large, modernized home, Main St. 3 baths, \$15,000.
- Brick home, 3-bedrooms, 1/2 acre large, landscaped lot, \$18,000.
- Modern 6-room home near Academy course, \$21,000.
- Beautiful Colonial Home, five rooms, 3 baths, 3-acre estate, \$25,000.
- Modern 3-bedroom home, 2 1/2 acres, \$15,750.
- New home, 3 bedrooms, 2 1/2 acres, 1-acre grounds, Near Waynesville, \$23,000.
- 3-bedroom home, fine condition, Academy St., \$15,000.

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- Three lots at Lake Junaluska, \$1200.00 each.
- FARMS FOR SALE**
- 16 1/2 acres on Camp Branch, \$7,500.
- 280 acres, Thickety, \$12,000.
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- 11 1/2 acres on Bethel Highway, \$5,500.

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TODAY'S Menu

Timely Dishes Feature Fish

By ALICE DENHOFF
NO introduction is necessary for fish dishes at this time of year.

Starting with a recipe which is a bit out of the ordinary, try a Halibut Pot Roast, the recipe to serve 6.

Halibut Pot Roast
Sauté a minced garlic clove in 3 tsp. olive oil. Add a 3-lb. halibut steak, 6 carrots, 3 onions, 6 stalks celery and 3 tsp. olive oil; brown. Cover and cook in 350° oven until tender.

Barbecued Salmon, a West Coast favorite, is another fish dish that will prove popular.

Salmon Barbecue
To serve 4, you'll need 1 1/2 lb. salmon in one piece. Season fish with salt and pepper. Place 6 bacon strips in bottom of baking dish, place salmon on top. Melt 2 tsp. butter or other fat, and add a small chopped onion, 1/2 chopped green pepper and 1/2 crushed garlic clove. Cook about 5 min. Add 1 c. cooked tomatoes, 1 bay leaf, 1/2 tsp. Worcestershire

sauce, salt and pepper to taste. Cook 5 min. longer.
Remove bay leaf from sauce and pour sauce around salmon. Bake in 400° F. oven for about 30 min., basting frequently.

For Oyster Lovers
To please oyster dish fanciers, cook 1/2 c. each of chopped onion and chopped green pepper in 1/4 c. butter until soft. Add 1/2 c. tomato ketchup and 1 pt. oysters. Cook until oysters are plump. Serve at once on toast. Serves 6.

To combine oysters and fish, prepare Baked Haddock with Oyster Stuffing, a substantial and delicious fish dish.

To serve 4, place a haddock fillet on a greased pan and sprinkle with salt and pepper to suit. Wash and clean 1/2 pt. oysters and dip in 1 c. cracker crumbs. Cover fillet with oysters. Place another haddock fillet on top of oysters and fasten in place with toothpicks or skewers. Sprinkle with remaining cracker crumbs, juice of 1 lemon and dot with 1/2 tsp. butter. Bake at 350° F. for 1 hr.

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