

Fires Destroy Trees, Kill Wildlife, And Damage Soil



By CARL B. DALTON
N. C. Division of Forestry

Many of you who are reading this may have seen a forest fire at one time or another in your life. Most of you will have seen the scars of such fires before you pass on to the happy hunting grounds, and all of you have read about them in the newspapers, magazines, and comic strips. All of you, know that a forest fire can cause a great deal of damage but I wonder if many of us realize just how much. Let me enumerate a few of the things which a few of us consider when we hear of a fire:

1. How much damage did it do to the timber?
2. How much game did it kill?
3. How badly did it damage the soil?

FRANKLIN G. FLOETE, former Assistant Secretary of Defense for Properties and Installations, is shown as he was sworn in as General Services Administrator. He succeeds Edmund Mansure, who resigned. (International)

Bookmobile Schedule

Friday, March 16
CRUSO

Robert Freeman	9:30-9:45
Sam Freeman	10:00-10:10
Cruso Grocery	10:15-10:30
Cruso School	10:40-11:40
Dois Rogers	11:45-12:00
Mrs. Ella Pless	12:15-12:25
J. S. Williams	12:30-12:45
Burnett Cash Grocery	1:00-1:15

Monday, March 19
MAGGIE - JONATHAN CREEK

Mrs. Dave Platt	9:15-9:25
Hobart White	9:30-9:45
Cordell Bradley	10:00-10:10
Smoky Mtn. Gift Shop	10:15-10:30
Maggie School	10:40-11:40
Way Fisher	12:00-12:10
L. M. Owen	12:15-12:25
Frank Kennedy	12:30-12:45

Tuesday, March 20
JONATHAN C. - L. JUNALUSKA

Burgin's Store	9:15-9:25
R. W. Howell	9:45-10:00
Rock Hill School	10:15-11:00
Mrs. Ethel Boyd	11:15-11:30
Jesse Hannah	11:45-12:00
Orvil Shelton	12:15-12:30
Francis Wyatt	12:45-1:00
Junaluska Supply	1:15-1:30

Lime-Green Pie For St. Patrick



IN HONOR OF ST. PATRICK—Limeade meringue pie.

By CECILY BROWNSTONE
Associated Press Food Editor

MAKING AN OCCASION OF ST. PATRICK'S DAY? Then you might enjoy serving your family and friends this lime-green pie. It's easy to achieve because the lime flavor—and a true one—comes from using convenient fresh-frozen limeade in the filling.

We like this lime filling not only for its agreeable flavor, but because its texture is smooth and delicate. There may be Lime Meringue Pies that, when cut, stand up stiffer and straighter than this one, but our hunch is they probably won't taste so good. Meringue-pie fillings should be a trifle on the jiggly side, to our way of thinking, and this one fills the bill.

LIMEADE MERINGUE PIE

Ingredients: 1 cup sugar, 1/4 cup cornstarch, 3/4 teaspoon salt, 1 1/2 cups boiling water, 3 eggs (separated), 1/3 cup frozen limeade (thawed and undiluted), 1 tablespoon butter or margarine, green food coloring, 1/4 teaspoon salt, 1/4 teaspoon vanilla, 6 tablespoons sugar, baked 9-inch pie shell with fluted edge.

Method: Mix 1 cup sugar, cornstarch and 1/4 teaspoon salt together thoroughly in 1-quart saucepan. Add water gradually, stirring until smooth after each addition. Cook and stir constantly, over moderate heat, until thickened, clear and bubbling—1 minute or so. Beat egg yolks slightly; stir a little of the hot mixture into them; stir back into hot mixture. Cook and stir constantly over low heat for about 2 minutes. Remove from heat; gradually stir in thawed undiluted limeade. Stir in butter; add food coloring drop by drop to get the color you wish. Cool slightly. Pour into baked pastry shell; cool. Beat egg whites until frothy throughout; beat in 1/4 teaspoon salt and vanilla, then 6 tablespoons sugar, 1 table-

spoon at a time; beat thoroughly after each addition; continue beating until stiff peaks form. Pile meringue over filling, making sure it touches pie crust all around. Bake in a moderate (350 degrees) oven until meringue peaks are touched with golden brown—about 12 to 15 minutes. Stand pie on rack to cool thoroughly before cutting. Makes 6 to 8 servings.

MERINGUE-MAKING TIPS

1. Have egg whites at room temperature; they beat to highest volume when not too cold.

2. If you use an electric mixer, set it at high speed when you beat the whites. If you use a hand beater, beat vigorously.

3. Follow our directions and beat the egg whites only to the frothy stage before beginning to add sugar. The sugar should dissolve for a perfect meringue, and it has more chance to do so this way than if the whites are beaten stiff before adding the sugar.

4. If you keep finely granulated sugar in the house, use it in the meringue; it dissolves a little more readily than regular granulated sugar. This fine sugar is called "powdered" in some parts of the country, but it is not confectioners' sugar.

5. When the last of the sugar is beaten into the egg whites, the mixture should form stiff glossy peaks. When you slowly withdraw the beater from the meringue you should have stiff peaks that do not curl over.

6. Spreading the meringue may be done this way: spoon blobs of the egg white mixture around the edge of the filling, then draw toward the inner rim of the pastry all around so no filling shows. Now spread meringue over the rest of the filling. Don't smooth out the meringue; if it is too flat, swirl it up with the back of a spoon.

7. Cool the meringue-topped pie away from drafts.

charge of lands adjoining the land intended to be fired, he shall be guilty of a misdemeanor and shall be fined not less than fifty (\$50) dollars nor more than \$500, or imprisoned for a period of not less than 60 days nor more than four months; for the first offense and for the second offense shall be imprisoned for not less than four months nor more than one year. If wilful or malicious intent to damage shall be shown, said person shall be guilty of a felony and shall upon conviction be punished by imprisonment in the state prison not less than one nor more than five years.

This law is not made to recover damages but instead as restitution for a crime committed against the state and fellow citizens and it does not prevent the damaged party from bringing suit to recover damages.

II. 14-137. If any person, firm, or corporation, shall wilfully or negligently set on fire or cause to be set on fire any woodland or fields whatsoever every such offender upon conviction shall be fined or imprisoned at the discretion of the court.

III. 14-138. Any person who shall kindle a fire or shall authorize another to set such a fire unless a surrounding space of not less than 10 feet has been cleared of all combustible material or shall leave a camp fire accidentally or negligently or by use of any method whatever start a fire upon any grassland, brushland, or woodland without fully extinguishing it shall be guilty of a misdemeanor and upon conviction shall be punished

by a fine of not less than ten dollars nor more than fifty dollars or by imprisonment not exceeding 30 days.

IV. Brush-burning permit law: 14-139. Starting fires within five hundred feet of areas under protection of state forestry service. It shall be unlawful for any person, firm, or corporation to start or cause to be started any fire or ignite any material in any of the areas of woodlands under the protection of the state forest service or within five hundred feet of any such protected area, during the hours starting at midnight and ending at 4 p.m. without first obtaining from the state forester or one of his duly authorized agents a permit to start or cause to be started any fire or ignite in any way any material in such above mentioned between the first day of October and the first day of June inclusive. No charge shall be made for the granting of said permits.

During the periods of hazardous forest fires conditions the State Forester is authorized to cancel all permits and prohibit the starting of any fires in any of the woodlands under the protection of the state forest service or within five hundred (500) feet of any such protected area.

This section shall not apply to any fires started or caused to be started within one hundred (100) feet of an occupied dwelling house. Any person, firm or corporation violating any of the provisions of this Act shall be guilty of a misdemeanor and upon conviction shall be fined not more than fifty (\$50) dollars or imprisoned for a period of not more than thirty (30) days.

V. Some fires are to be guarded by a watchman.

Any firm or corporation or person who shall burn tar kiln or pit of charcoal or set fire to or burn any brush, grass or other combustible material whereby any property may be endangered or destroyed, shall keep and maintain a careful and competent watchman in charge of such a fire while it is burning.

Painful Chop

SAN ANTONIO, Tex. (AP)—Police officer E. J. Fivel used a "judo chop"—a sharp blow in the back of the neck with the hand—to subdue a man who resisted arrest.

It worked. The man was jailed for creating a disturbance. Fivel went to a hospital with a little finger broken in three places.

Historic Song

OMAHA (AP)—The University of Omaha, which never had an alma mater song, is going to have one after 47 years. By a student vote

a composition by Dr. Thomas Bonner and his wife was selected among five under consideration. Dr. Bonner is associate professor of history; his wife is a violinist.

And So To Bed

SAN DIEGO, Calif. (AP)—An earthquake caught Bill Browning, an announcer at KFMB radio, in the middle of a bed commercial.

"And," he concluded, "it's a good place to be when an earthquake strikes." Many of his 6:33 a.m. listeners were.

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PEANUTS 33c



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GRAPE JUICE 12-Oz. Bot. 15c 24-Oz. Bot. 27c

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ASPARAGUS ALL GREEN - - - No. 1 10 1/2-Oz. Can 29c

QUALITY AND SAVINGS AT THIS LOW PRICE!

SULTANA RICE Short Grain - - - 3 Lb. Bag 37c

PRICED TO SAVE YOU MONEY!

Sunnyfield Long Grain Rice 3 Lb. Bag 40c 5 Lb. Bag 57c

Margaret Holmes

Cut Squash - - - - - No. 303 16-Oz. Can 15c

Bakery Fresh Crisp Vanilla

Sunshine Wafers - - - 12-Oz. Pkg. 30c

Tender Full Of Flavor Green

Libby's Peas - - - - - No. 303 17-Oz. Can 21c

Rich Red Fancy Libby's

Tomato Juice - - - - - 46-Oz. Can 29c

Junket Quick

Fudge Frosting - - - - - Pkg. 35c

Jane Parker's

Spanish Bar

Cake Each 29c

Jane Parker Freshly Baked

Cherry Pies

Big 8" Each 39c

Jane Parker Freshly Baked

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Pkg. of 12 29c

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Grapefruit 8 Lb. Bag 35c

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Oranges 8 Lb. Bag 45c

Firm Fresh Tender

Golden Carrots ... 2 Lb. Bag 15c

Full of Flavor, Tender

Golden Onions ... 3 Lb. Bag 17c

Fresh Washington Hot House

Rhubarb Per Lb. 25c

Regalo Crisp Fresh

Slaw Mix Cello Pkg. 15c

Full of Milk Meaty

Coconuts Per Lb. 7c

Fresh Crisp Tender

Celery ... No. 2 1/2 Stalk 12c

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SAUSAGE Pure Pork 1-Lb. Roll 21c

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FRYERS Cut Up or Whole Per Lb. 39c

"Super-Right" Sliced

BEEF LIVER Per Lb. 29c

"Super-Right" Freshly Ground

GROUND BEEF Per Lb. 35c

"Super-Right" Milk Fed Veal

Loin Chops Lb. 85c

"Super-Right" All Meat

Franks 1-Lb. Pkg. 39c

"Super-Right" Milk Fed Veal

Cubed Steak Lb. 69c

"Super-Right" All Meat

Bologna 1-Lb. Pkg. 39c

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SAUSAGE 2 Lb. Roll 39c

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Frozen Easy To Prepare

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