

Births

New arrivals at the Haywood County Hospital include:
 A daughter to Mr. and Mrs. Charles Howell of Waynesville on July 20.
 A daughter to Mr. and Mrs. Robert G. Joms of Waynesville on July 20.
 A daughter to Mr. and Mrs. Paul Erwin of Canton on July 20.
 A daughter to Mr. and Mrs. Frank Sorrells, Jr. of Canton on July 21.
 A son to Mr. and Mrs. Sam Brooks of Hazelwood on July 22.

Mr. and Mrs. E. W. Free, Jr. of Corpus Christi, Texas are visiting the former's parents, Mr. and Mrs. Free, at Clyde. Mr. Free is serving with the Air Force.

Mr. and Mrs. James Mann and their daughters, Judy and Linda, arrived in New York yesterday from Europe where they have been touring since May. They expect to reach Waynesville Thursday and will spend the remainder of the summer here.

Hiram Rogers Cemetery Clean-Up Set July 30

Hiram Rogers Cemetery on Fines Creek will be cleaned on Monday, July 30. The project is sponsored by the Fines Creek Memorial Baptist Church.

All persons who have relatives or friends buried in the cemetery are being asked to help with the work.

Five million people over 65 in America keep house, with 1,400,000 unable to work and 90,000 seeking jobs.



MRS. PAUL VANCE BROWNING is the former Miss Betty Lee Gaddy, daughter of Mrs. Geter R. Gaddy of Canton and the late Mr. Gaddy. She was married Friday evening in the Wesleyan Methodist Church at Canton.

Lemon Juice Adds Flavor In Cooking

By RUTH CURRENT
 State Home Demonstration Agent

A little lemon juice accents flavor, and more adds a delightfully new taste. It's a common seasoning . . . very popular, too. Lemon used in cooking gives a gourmet touch to meals. Try lemon in soups and juices, on meat and fish, fruits and vegetables, in sauces and dressings.

IN SOUPS AND JUICES—Add a bit of lemon juice and chopped parsley to canned soup for a pepper-upper. Or serve a lemon wedge with chilled soup, and let each person squeeze his own. Lemon juice added to tomato juice or fruit juices sharpens the flavor.

ON FISH AND MEAT—Sprinkle lamb or fish with lemon juice a few minutes before cooking—cuts down odors, adds to the flavor and tenderizes the meat. Rub chicken or turkey inside and out with a cut lemon for white, juicy and tender meat.

For added zest, try a big squeeze of lemon juice over fried or broiled liver, steaks or chops, the old-fashioned, fried egg, or veal cutlets. Even hamburger gets a facelift when lemon juice enters the picture. Or try baking pork chops with a slice of lemon on top. The extra special touch to make fish or meat dish tops—baste with mixture of lemon juice and melted butter.

SAUCES AND DRESSINGS—Add grated lemon peel to your favorite fish or meat sauce—it's flavorful, quick and easy, too. Let a generous squeeze of lemon form the base of a flavorful salad dressing, taking the place of oil and with many less calories. Or add lemon juice to commercial mayonnaise or Fresh dressing to pep up any salad.

WITH 'GIRLS NATION' IN CAPITAL



TWINS HELEN MARCOTSIS and sister, Mary, 16, of Summerville, S. C., sit in the shadow of the nation's Capitol on their visit to Washington. They were among 100 high school girls in the city for the 10th annual session of "Girls Nation," sponsored by the American Legion. The session is designed to teach the operation of the federal government.

Bake Sale Will Be Held By Woman's Club

A bake sale will be held Thursday in the office of the Haywood Building and Loan, under the sponsorship of the Waynesville Woman's Club.

Cakes, candies, preserves, jellies, and pies will be sold. Mrs. J. W. Killian and Mrs. R. Campbell are in charge of the event which will begin at 9 a.m.

Junaluska Woman's Club To Hold Tea

The Lake Junaluska Woman's Club will hold its annual birthday tea at Lambuth Inn Friday, July 27, from 4 until 6 p.m.

All women on the Assembly grounds are invited. Mrs. W. E. Carter is serving as chairman of the tea and Mrs. Leland Moore is club president.

ANNOUNCEMENT

Lt. and Mrs. James N. Swift of Camp Lejeune announce the birth of a son, James Norwood Swift, Jr., on Friday, July 20. Mrs. Swift is the former Miss Lane Prevost, daughter of Mr. and Mrs. Ralph Prevost of Hazelwood.

Mrs. Sam Morgan of Savannah, Georgia is spending this week here as the guest of her cousin, Mrs. Francis Massie, and Mr. Massie. She was accompanied to Waynesville by her husband, who spent the weekend. Mrs. Morgan is the former Miss Holly Smith.

Mrs. James Gentry and her children, Barbara and Richard, of Greenville, S. C. arrived today to spend a week with her parents, Mr. and Mrs. P. H. Gentry.

A Gob's Reward



KAY DOUGLAS, Miss New York State, gives sailor J. G. Litel a big kiss after he had pushed her float in the "Miss Universe" beauty pageant parade in Long Beach, Calif. Miss Douglas must first compete in contest for Miss United States. (International)

For an Englishman, an auto choke is a stranger.

Washington Wedding Cake Costs \$1,000, Serves 600

By JANE EADS

WASHINGTON—One of the biggest and most beautiful wedding cakes this town has seen arrived by air from Volga, S. D., encased in what looked like a child's play pen, carefully set atop four down pillows and insured for \$1,000.

It was baked by Mrs. J. M. Johnson of Volga, the famous "cake lady," who has also whipped up creations for the Eisenhowers. It was for the wedding of Carmen Nedra Lovre, a daughter of South Dakota's Republican Congressman and Mrs. Harold O. Lovre, and Lt. Maurice Orton Ryan, Jr. of Silver Spring, Md.

The four-tiered cake, designed to serve 600 persons, was iced in white and trimmed with pale blue sugar bells and pastel pink flowers. Its top ornament was made of pearl lilies of the valley and pale blue satin bells.

Fiddlin' and folk dancin', gay and colorful, provided unique entertainment for several hundred guests attending a garden party given by Swedish Ambassador and Mrs. Erik Boheman.

The music was presented by 45 Swedish fiddlers, all non-professionals who play in their homeland for the fun of it. The men were dressed in corn-colored knee breeches, white shirts and navy blue sleeveless pullovers. The six pretty girls, who did the folk dancing wore ankle length navy blue skirts, white blouses, and gaily-striped aprons.

Most eye-catching costumes seen recently were worn by Mrs. Mabel

Dove, only woman member of a national assembly in Africa, and the Spanish military attache Col. Benito Miranda.

Mrs. Dove, a native of Acera, capital of the Gold Coast, on a state department leader grant, wore a gold headband knotted in front of her forehead, gold earrings and gold nail polish on her toes and fingers. Her costume was a draped affair of gaily-colored hand-woven cotton fabric.

The Spanish officer wore a snazzy uniform with a pale blue sash and shiny black boots with silver spurs.

Davis Receiving Air Force Training

United States Military Academy Cadet James M. Davis, Jr., son of Lt. Col. and Mrs. James M. Davis, is attending a two weeks' Air indoctrination course at Maxwell AF Base, Ala., and Eglin AF Base, Fla.

The Air indoctrination course is being presented by the Air University Command with the assistance of six more major commands, for all second-year students of the Academy.

During the two weeks of the course the cadets receive 70 hours of Air Force instruction, which amounts to 70 per cent of all the Air Force instruction they will receive during their four years at West Point.

Cadets will receive one week's indoctrination at each of the bases.

Nothing Sells Like Newspapers

Miss Gaddy Is Bride Of P. V. Browning

Miss Betty Lee Gaddy, daughter of Mrs. Geter R. Gaddy of Canton, and the late Mr. Gaddy became the bride of Paul Vance Browning, son of Mr. and Mrs. Harley R. Browning, also of Canton, Friday, July 20 at 8 p.m. in the Wesleyan Methodist Church of Canton.

The Rev. R. H. Kindschi, pastor of the church, performed the double ring ceremony. A program of wedding music was presented by Mrs. George Hughes, vocalist, and Mrs. R. H. Kindschi, organist, both of Canton.

The bride wore a waltz length gown of white net and lace over satin. A small lace jacket was worn over the fitted bodice, and the bouffant skirt was designed with tiers of net ruffles.

Her two tiered veil of illusion was attached to a lace cap trimmed with seed pearls and dhinestones, and her pearl necklace was a gift of her brother and sister-in-law, Sgt. and Mrs. Richmond Troy Gaddy. She carried a white Bible topped with a white orchid and showered with streamers.

Miss Gwyn Browning of Canton, sister of the bridegroom, was maid of honor. She wore a ballerina length gown of aqua net over satin and a bandeau of matching net trimmed with pink flowers. She carried a colonial bouquet of pink carnations and baby's breath.

Jim Haglar of Canton served as best man. Ushers were Joe Banks and R. L. Shipman. Master Stephen Kindschi was ringbearer.

Following the ceremony the couple received in the vestibule of the church.

For a wedding trip, the bride wore a powder blue dress, white accessories, and the orchid from her Bible.

Mrs. Browning was graduated from Canton High School, and is employed as a dental assistant in the offices of the Drs. Wells in Canton. Mr. Browning, a graduate of Bethel High School, is employed by the A&P Store in Canton.

Mrs. Brown Joins Faculty of WCC

Mrs. Myrl W. Brown of Nashville, has been appointed to a position on the Social Science faculty at Western Carolina College, it was announced by President W. E. Bird. Native of Paden, Mississippi, Mrs. Brown holds the Bachelor of Arts and Master of Arts degrees from Scarritt College in Nashville, with majors in Religious Education and Sociology, respectively.

Last year Mrs. Brown was one of fifty social science teachers to receive a fellowship to study Economics at Case Institute of Technology in Cleveland, Ohio. At present she is working toward a higher degree at George Peabody College for Teachers in Nashville.

Speaking of Homemaking

By ELIZABETH G. PARHAM
 Home Service Representative
 Carolina Power & Light Co.

PICK YOUR PICNIC

With hot weather here, more and more smart housewives are taking advantage of attractive outdoor eating paraphernalia and are feeding their families in the fresh air—in their own backyards, on the banks of a river far away, or somewhere in-between. Serving meals out-of-doors can be done with ease and comfort if a little thought is given to planning the menus.

Here are suggestions for the cook-out. This may take place in a public picnic area or in your own backyard. A fire is necessary, of course, whether it be of Boy Scout variety, in a fireplace, or a portable grill. Picnic items such as salads, fresh fruits and cake are equally welcome at cook-outs. But since you'll have a fire you'll want to bring along hamburgers, hot dogs, corn, baked beans, or some other foods to cook on the spot. Your menu might be this:

Triple Burgers—Roasted Potatoes
 Cole Slaw — Relishes
 Fresh Fruit — Cookies

Coffee
Triple Burgers
 1 1/2 lbs. ground beef
 Salt & Pepper
 2 T. butter
 1 Onion, chopped
 1/2 green pepper, chopped

To make filling for bottom layer:
 Season beef with salt and pepper. Cut a piece of waxed paper eight inches square. Place the beef in the center and pat it evenly over the paper pattern. Cut the square in fourths. Broil or fry the square patties until brown on both sides.

To make filling for top layer:
 Melt butter in skillet. Add onion and pepper. Sauté until tender. Season with salt and pepper.

To assemble sandwich: Place one beef patty on a slice of bread. Top with a second slice of bread. Spoon on some of the onion mixture and top with a third slice of bread.

This will make 4 triple burgers.

Party Tonight To Honor Miss Billie Kitchen

Mrs. David Noland and Miss Mary Crouser will entertain this evening at a china shower honoring Miss Billie Kitchen, bride-elect of Bill Owen.

A silver and white motif will be used in the decorations and informal games will be played.

Twenty-five guests are expected.

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Prepared by the Promotion Department of The Des Moines Register and Tribune for the ADVERTISING FEDERATION OF AMERICA.

Advertising Benefits YOU!

THE MOUNTAINEER

THE TOGGERY'S JULY CLEARANCE SALE IS NOW ON - ALL SUMMER MERCHANDISE AT VERY LOW PRICES!