

**Methodist Pastor
Of Lower Crabtree
Assumes Duties**

By MRS. MILLARD FERGUSON
Community Reporter

Rev. and Mrs. A. R. Davis and two children left Tuesday morning for their new work in Coleridge. Rev. and Mrs. R. J. Hahn and their two children arrived Tuesday afternoon from Franklin and are at home in the Methodist parsonage.

The Mission Study, "The Advancement of Japan," is being studied by the WMU beginning last Tuesday night, with Mrs. Hugh Ferguson of Fines Creek teaching the course. Next week's study will be at the home of Mrs. R. L. Fisher Tuesday, Oct. 9 at 7 p.m.

The regular meeting of the Baptist WMU will be held at the church Saturday, Oct. 6 at 2 p.m. Mrs. Carlisle Davis, president, will preside.

Rev. and Mrs. C. O. Newell, Rev. and Mrs. James Fowler and children and Mrs. Fowler's mother, Mrs. Hayworth of Lake Junaluska were guests last Sunday at the fellowship dinner of the Crabtree Methodist Church given as a courtesy to Rev. and Mrs. A. R. Davis.

Mr. and Mrs. Carl Ferguson and family have moved to their new home recently purchased from Mr. and Mrs. Harley Bryson of Iron Duff.

SP-3 Lawrence Davis has received his discharge from Fort Knox, Ky., and joined his wife Helen Ferguson Davis. They are now at their home in Ratliff Cove.

George Kirkpatrick, a student at State College, Raleigh, spent the weekend with his parents, Mr. and Mrs. Marshall Kirkpatrick.

Mr. and Mrs. Lawrence Davis and Mr. and Mrs. Charles Ferguson spent last weekend at Myrtle Beach, S. C.

Hubert Wells spent Monday in Marion visiting his son and daughter-in-law, Mr. and Mrs. Kermit Wells.

Visiting Mr. and Mrs. L. O. Ferguson last Sunday were Mr. and Mrs. Edwin Terrell of Bakersville, Mr. Terrell, son of Mr. and Mrs. Hessie Terrell of Lake Junaluska is assistant farm agent of Mitchell County.

3/4 AC Doyle Brown, who has been spending a 10-day leave with his parents, Mr. and Mrs. Frank Brown left Monday for Offutt Air Base, Offutt, Neb. for new assignment.

Mr. and Mrs. L. O. Ferguson accompanied their brother-in-law and sister, Mr. and Mrs. Emmet Balentine to Ware Shoals, S. C. recently to visit Mr. Balentine's parents, Mr. and Mrs. John Balentine.

Mr. and Mrs. Frank Hannah and Mr. Hannah's mother spent several days last week in Golconda, Ill. visiting his brother-in-law and sister, Mr. and Mrs. Glen Street.

Mr. and Mrs. Millard Ferguson accompanied Mr. and Mrs. M. M. Kirkpatrick of Fines Creek to Hot Springs last week where they visited an uncle, Marion Coward, who was 98 years old last June. They also visited a brother of Mr. Coward, Lum Coward who has passed his 92nd birthday.

Mr. and Mrs. Zedra McEled of Jacksonville, Fla. and Mr. and Mrs. W. B. Mizelle of Gainesville, Fla., who are visiting their brother and sister-in-law, Mr. and Mrs. Monroe Yarbrough, were guests Tuesday of Mrs. Monroe Noland and Mr. and Mrs. Joe McElroy.

Mr. and Mrs. Robert Bennett, their son-in-law and daughter, Mr. and Mrs. Frank Thylor and three children of Franklin were guests last Sunday of Mrs. Bennett's brother and sister-in-law, Mr. and Mrs. Robert Hawkins.

Larry Goldring of Peoria, Ill. and Mrs. Goldring's son, Sgt. Gene Noland, recently discharged from service at El Paso, Tex., arrived Sunday to visit Mrs. Goldring's parents, Mr. and Mrs. C. T. Ferguson. They will be joined during the week by Mrs. Goldring who is visiting her son-in-law and daughter, Mr. and Mrs. Dean Green in Tampa, Fla.

Junior Webb, a dental student at Emory University, Atlanta, Ga., spent the weekend with his parents, Mr. and Mrs. Ballard Webb.

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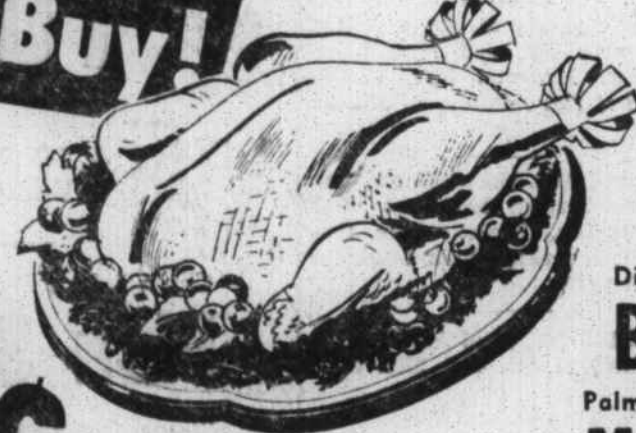
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Use Apples In Dessert Recipes



VERSATILE APPLES . . . make three luscious desserts.

By CECILY BROWNSTONE
Associated Press Food Editor
HANKERING TO USE APPLES
from your own tree or the market stalls? Then here's a recipe trio you might like to try. In each of these desserts apples are paired with coconut — a combination of textures and flavors many folks like.

MACAROON APPLE BETTY
Ingredients: 3 cups thinly sliced pared cooking apples, 2 to 4 tablespoons sugar or honey, 1 tablespoon butter or margarine (melted), 1/4 teaspoon salt, 1/4 teaspoon cinnamon, 3 tablespoons butter or margarine, 1/3 cup sugar, 1 cup corn flakes, 1/3 cup thinly flaked coconut, light or heavy cream or vanilla ice cream.

Method: Mix together the sliced apples, 2 to 4 tablespoons sugar or honey (depending on sweetness of apples) melted butter or margarine, salt and cinnamon. Turn into greased 1-quart baking dish. Set aside. Cream 3 tablespoons butter or margarine and 1/3 cup sugar. Crush cereal fairly fine; crumble with coconut and butter-sugar mixture. Spread over apple mixture; cover. Bake in moderate (350°) oven 30 minutes. Remove cover and bake until apples are tender — about 15 minutes longer. Serve warm with cream or vanilla ice cream. Makes 4 servings. (You'll need about 1/2 pint of light or heavy cream or 1/2 to 1 pint of vanilla ice cream for the dessert accompaniment.)

Note: This dessert may be reheated successfully.
BAKED APPLES WITH COCONUT-CREAM TOPPING
Ingredients: 6 tart medium-sized apples, 1/2 cup water, 1/4 cup sug-

ar, 1/2 cup heavy cream, 2 tablespoons sugar, 1/2 teaspoon grated orange rind, 3/4 cup thinly flaked coconut.

Method: Wash and core apples; pare off about 1 inch of the peel from the stem end. Place apples in a baking dish that fits them with little extra space. Pour water into baking dish. Fill apple cavities with the 3/4 cup sugar — there will be 2 tablespoons of sugar for each. Bake in hot (400°) oven; baste apples several times during baking with syrup in bottom of baking dish. Bake until apples are tender — about 45 minutes. Cool. Place apples and syrup in individual servings dishes. Whip cream until partly stiff; whip in 2 tablespoons sugar and grated orange rind until stiff. Fold in 1/2 cup of the coconut. Top apples with mixture. Garnish cream with remaining 1/4 cup coconut. Chill before serving. Makes 6 servings.

MAPLE APPLES A LA MODE
Bake tart green apples (large size) and cut each in half. Serve baked apple halves with maple-blended syrup and vanilla ice cream. Garnish with thinly flaked coconut.

VARYING APPLESAUCE
Add crushed pineapple to applesauce for a delightfully different flavor.

Mix bottled horseradish with applesauce and serve with pork. Dissolve red cinnamon candies in hot applesauce for pretty color and spicy flavor.
Use orange juice instead of water when you are cooking apples for sauce.
Add cinnamon, nutmeg and plumped raisins to canned sweetened applesauce.