

Miss Camlin In WCC Queen's Court On 27th

Miss Ann Bridges of Ellensburg has been named Queen of Homecoming at Western Carolina College, and will reign over homecoming festivities on Saturday, October 27.

Member of the Queen's court is Miss Sylvia Camlin, Lake Junaluska. Miss Camlin is the daughter of Mr. and Mrs. T. W. Camlin, and is a senior at Western Carolina College.

The Homecoming Queen and her court are chosen each year by members of the Catawba Squad. They will ride on a special float in the parade Saturday morning at 10 o'clock in Sylva, and will be presented in pre-game ceremonies Saturday evening.

President W. E. Bird will crown Miss Bridges as Homecoming Queen, and she in turn will present awards to winners in the float and dormitory decorations competition.

Other events scheduled for the day are: tea for alumni, faculty and friends in faculty lounge of Hunter Library, sponsored by Alpha Phi Sigma; barbecue on the college picnic grounds at 5:30 p.m.; football game at 8:10 p.m., and a dance in Breez Gymnasium after the game, sponsored by the Marshall's Club.

In special pre-game ceremony, distinguished service awards will be made to two alumni, one to be chosen from the field of education and one from some other area.

Jon M. Stinnett Joins State Highway Patrol

Jon M. Stinnett, Canton, was among the 62 men completing their 12-week training course for the Highway Patrol at Chapel Hill. The school was conducted by the Institute of Government, and among the instructors on law was Zeb Alley, formerly of Waynesville.

Sgt. E. W. Jones, Asheville, was commander of the school, and assisted by Sgt. O. R. Roberts, Charlotte, both formerly of Waynesville.

Bake English Muffins On Griddle



COOK'S PRIDE . . . homemade English muffins baked on a griddle.

By CECILY BROWNSTONE
Associated Press Food Editor

TURN OUT A BATCH OF ENGLISH MUFFINS in your own kitchen and you'll swell with pride. When we baked these muffins recently, we couldn't resist eating some of them hot off the griddle. Slathered with butter and homemade preserves, they were mighty satisfying.

When you split these muffins, do so with a fork—using the angel-food cake technique. You spoil their texture if you cut them with a knife.

These muffins are a little richer and more tender than store-bought English muffins. One reason for this is the difference in the flour used commercially and that used in home kitchens.

Know your griddle when you bake these muffins. If it is too hot, the crusts may have a wrinkled look. Wrinkling also results if the dough has stood too long and become over-fermented.

When you cut out the muffins, leave as little space as possible between rounds. Then pull the bits of leftover dough together and pat or roll out again and cut. If you knead the scraps together, the

cornmeal on the bottom of the dough will work itself into the muffins proper.

ENGLISH MUFFINS

Ingredients: 1 cup milk, 2 tablespoons sugar, 1 teaspoon salt, $\frac{1}{4}$ cup shortening, 1 cup warm (110 to 115 degrees) water, 1 package active dry yeast, 6 cups sifted flour, white or yellow cornmeal.

Method: Scald milk by heating

in the top of a double boiler over simmering water until a film appears over the top of the milk. Stir in sugar, salt and shortening. Cool to lukewarm. Put warm water into a large bowl; sprinkle in yeast; stir until dissolved. Add lukewarm milk mixture. Add about half of the flour; beat until smooth. Stir in remaining flour. Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush with a little extra melted shortening. Cover. Let rise in a warm place (free from draft) until doubled in bulk—about 1 hour. Punch down dough; divide in half. Sprinkle a board heavily with cornmeal; roll out one-half of the dough on the cornmeal-sprinkled board so it is about $\frac{1}{4}$ -inch thick. Cut out rounds with a 3-inch cookie cutter. Roll out and cut the other piece of dough the same way. Cover. Let cut-out muffins rest on board about 30 minutes. Place on slightly greased medium-hot griddle; cornmeal coated side down. Bake until bottom is well browned, about 15 minutes; turn and bake other side about 15 minutes longer. If possible, use 2 large griddles so most of the muffins can be baked at one time.

Note: If desired, a cake of compressed yeast may be substituted for the package of active dry yeast called for in the recipe. Use lukewarm (80 to 85 degrees) water for softening the compressed yeast.

Hicks Participating In Bavarian Maneuvers

Specialist Third Class Howard K. Hicks, whose wife, the former Carolyn June Davis, is residing with him in Augsburg, Germany, is participating in a five-day training exercise in Bavaria, near the border of East Germany's Iron Curtain, with the U. S. 188th Airborne Infantry Regiment.

Specialist Hicks' is now serving as plans and training NCO with Company K of the 188th Regiment.

He came to Germany with the regiment in March when his unit moved from Fort Campbell, Ky.

Mrs. Hicks is the daughter of Mr. and Mrs. Grover L. Davis, Route 1, Waynesville.

Slow But Fine

SAN DIEGO, Calif. (AP)—After receiving three speeding tickets in 14 months, Bob Lyerly decided to slow down. En route to work one night recently he was stopped again and given a ticket for driving 49 miles an hour in a 35-mile zone—a \$16 fine for moving too slow.

THIS WEEK'S BEST SELLERS

FICTION *Don't Go Near The Water*, William Brinkley.

The Last Hurrah, Edwin O'Connor.

A Certain Smile, Francoise Sagan.

Peyton Place, Grace Metalious.

The Mandarins, Simone de Beauvoir.

NONFICTION *The Nun's Story*, Kathryn Hulme.

Eisenhower: The Inside Story, Robert J. Donovan.

Profiles In Courage, John F. Kennedy.

Arthritis and Common Sense, Dan Dale Alexander.

Guestward Hol, Barbara Hooton and Patrick Dennis.

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