

DEATHS

MRS. TAYLOR LILLARD

Mrs. Josephin Coleman Lillard, 65, of Canton, widow of Taylor Wilson Lillard, died Thursday in the Haywood County Hospital after a brief illness.

She was a daughter of the late James and Sophronia Lunsford Coleman of Cherokee County.

Her husband, an employee of Champion Paper and Fibre Company, died in 1948.

Funeral services were held Sunday afternoon in Barberville Baptist Church with the Rev. Paul Mull, pastor of the church, and the Rev. Melton Hollifield officiating.

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Burial was in Hillcrest Memorial Gardens.

Pallbearers were Harold Thompson, Grady Coleman, Cline Coleman, B. L. Coleman, Wayne Sparks, and Alfred Thompson.

Surviving are four sons, Aud Lillard of Hazelwood, Emmett Lillard of Bettendorf, Iowa, Sgt. James A. Lillard in the Army at Raleigh, and James T. Lillard of Canton; a daughter, Mrs. Clarence Stepp of Asheville; a brother, Nelson R. Coleman of Asheville; a sister, Mrs. W. A. Johnson of Canton, Ohio; five grandchildren, and a great grandchild.

Arrangements were under the direction of Crawford Funeral Home.

MRS. SUE BAKER

Mrs. Sue Baker, 26, of Knoxville, sister of Mrs. Billy B. Medford of Lake Junaluska, died Monday at her home.

Funeral services and interment were Wednesday in Knoxville.

MRS. MARY RHODARMER

Funeral services were held Sunday afternoon in the Hemphill Baptist Church for Mrs. Mary Rathbone Rhodarmer, 78, who died Friday at her home in the Jonathan Creek Community.

The Rev. John Finger officiated and burial was in Brown Cemetery.

Pallbearers were Brown Burgess, Grace Cagle, Audrey and Edward Messer, Brown and Wilbur Rhodarmer, Elaine Green, and Roy Harris.

Mrs. Rhodarmer was the daughter of Butler and Fanny Harris Rathbone and was the widow of John Rhodarmer. She was a native and lifelong resident of Haywood County and was a member of Hemphill Baptist Church.

Surviving are two sons, Seby and Francis Rhodarmer of the home; three daughters, Mrs. Betholonia Allison of Gaffney, S. C., Mrs. Destomonia James of Pahoee, Florida, and Mrs. Nettie Sutton of Waynesville, Route 4; two sisters, Mrs. Margaret Caldwell of Murphy and Mrs. Lizzie Messer of Waynesville, Route 2; 32 grandchildren and several great grandchildren.

Garrett Funeral Home was in charge of arrangements.

EDDIE A. JONES

Eddie A. Jones, three-year old son of Mrs. B. J. Thompson of Knoxville, died Saturday in an Asheville hospital. He was a grandson of Mr. and Mrs. Wallace Jones of Canton.

Funeral services were held this afternoon at Spring Hill Baptist Church with the Rev. M. T. Gales and the Rev. Gay Chambers officiating. Burial was in the church cemetery.

Pallbearers were Harold Queen, Carroll Mease, Jerry Henderson, and Bobby Clark.

Survivors include a sister, Tina Thompson.

Wells Funeral Home was in charge.

Here's How To Carve A Turkey

By **CECILY BROWNSTONE**
Associated Press Food Editor

WHAT'S THE MOST PRACTICAL WAY TO CARVE A TURKEY? Our vote goes to the method used by Clement Grangier, Executive Chef of New York's Ambassador hotel.

Grangier, who has been in this country only eight years, trained in world-famed kitchens in Paris. At this year's International Hotel Exposition in New York, he won first prize in three exhibits devoted to originality in the culinary art, cooked sugar work and classical cookery.

We watched this Master Chef while he graciously gave us a lesson in turkey carving. In our opinion, his method can not be beat for ease and speed in wielding the knife, getting the most out of the bird and having the turkey slices make a mouth-watering appearance. If your roast turkey is anywhere from 10 to 24 pounds, we urge you to follow these directions. For baby turkeys, Grangier suggests the same technique but omits the horizontal breast cut in operation 3. The Chef used paper frills on the ends of the drumsticks but you may wish to wrap foil around them. Have your carving knife really sharp!

CARVING A ROAST TURKEY

1. With your left hand hold the drumstick end nearest it and press the second joint away from the body; while you do so, with the carving knife in your right hand, sever the second joint from the bird.

2. Place severed turkey part on an extra plate. Holding end of drumstick bone with left hand, cut it away from second joint. Carve second joint by slicing it into as many good-sized pieces as possible. Holding drumstick with left hand, slice meat from it.

3. Make a deep horizontal cut in turkey breast just above wing, cutting right through until knife blade meets bird's body bone.

4. Anchor fork in top of turkey breast with left hand. Slice white meat downward with a long even stroke, slanting later slices wider than first ones. Continue until entire side of breast is carved.



1—EXECUTIVE CHEF Clement Grangier begins turkey carving by severing the leg from the bird.



2—Meat from drumstick is then removed.



3—Deep horizontal cut is made at wing top.



4—Steady even strokes yield breast meat.

5. Repeat same procedure on other side of turkey so other leg (second joint and drumstick) and breast (white meat) are carved. Remove servings of stuffing. For more helpings, sever wings from body and slice off any remaining meat.

CHRISTMAS MENU NOTES

When we asked Chef Grangier about the dishes he found most welcome with roast turkey, he said his Christmas hotel menu offered the good old American accompaniments of cranberry sauce, candied yams, creamed onions and brussel sprouts with chestnuts. For the next course, he serves Chiffonade Salad—mixed greens, cucumber and cooked beets (shoestring style) with Sauce Vinaigrette or Roquefort Dressing. For dessert he fea-

Hungarian Relief Plan Is Told By Dr. Szentivanyi

Waynesville area residents who wish to contribute aid for Hungarian refugees may be interested in advice from Dr. Zoltan Szentivanyi of Waynesville, native of Hungary and a resident of Budapest for many years.

"Three new CARE packages are now being distributed to Hungarian refugees who have escaped into Austria, and more are needed," Dr. Szentivanyi pointed out.

The doctor explained that the new CARE packages will consist of food, blankets, and "welcome kits," which will contain personal items such as soap and shaving gear.

"Contributions in any amount can be sent and marked for Hungarian refugees. All distribution will be made on a general relief basis only," he added.

Dr. Szentivanyi was a speaker on the Davidson College campus last Wednesday at a special program on the Hungarian situation. A week previously, Davidson students voted to adopt a Hungarian family.

In two developments in Haywood County last week, the Waynesville United Fund voted to send a \$331 check through the Red Cross for Hungarian relief, and the Haywood County Ministerial Association approved a resolution to urge the sponsorship of setting Hungarian displaced persons in this county.

East Waynesville 4-H Club Has Meeting

The East Waynesville 4-H Club met in the school auditorium Friday.

Miss Nancy Hinton, assistant home agent, instructed the girls in the making of potholders, aprons, and tea towels, and Cecil Brown, assistant farm agent, showed the boys color slides on soil conservation and wildlife subjects.

tures traditional pies and Plum Pudding along with a frozen version of the French Buche de Noel with Sabayon Sauce.

To all of you, "Bon appetit!"

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Baptist Group Meets Thursday

There will be an Associational-wide meeting of the Baptist Brotherhood and Royal Ambassadors at the Canton First Baptist Church Thursday, December 13, at 7 p.m. All Baptist Churches in the Association will be represented.

Horace Easton, state Brotherhood secretary, and Bill Jackson, state Royal Ambassadors secretary, will conduct clinics for RA workers and other members of brotherhoods.

Ernest Messer of Canton is Association Brotherhood president. Other officers are Roy Haynes of Clyde, program vice president; Jack Snyder of Hazelwood, promotional vice president; and George Watson of Canton, RA leader.

President Bird of W. C. To Address Rotarians

President Ernest Bird of WCC will speak at Rotary Friday, it was announced today by Henry Foy, program chairman. President Bird, for many years dean of the college, has been associated with the institution for a number of years.

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