

SOCIAL AND PERSONAL HAPPENINGS

of INTEREST to WOMEN

PHONES 10-B AND 88 MRS. A. H. PATTERSON, Editor

MEETING OF BOOK CLUB

Mrs. J. E. Anthony was hostess to members of the Thursday Afternoon Book Club and invited guests at a most delightful meeting at her home on Piedmont Avenue last week.

The rooms were tastefully arranged with lovely spring flowers and greenery, forming a perfect setting for the program on "April, Spring Gardens and Music," arranged by Mrs. Arthur Hay as follows:

Poem, "April," and "Who Originated April Fool's Day," Mrs. Arthur Hay; "Dogwood Blooming in Carolina Woodland," Mrs. E. A. Harrill; "Ancient Gardens," Mrs. Hay; "Magnolia Gardens," as described by Frederick Conrad Smith, Mrs. P. D. Patrick; "What Inspired Beethoven's Moonlight Sonata," Mrs. Manly Morehead, piano number, "Beethoven's Moonlight Sonata," Mrs. N. F. McGill.

A delicious salad course with accessories, Russian tea, and a sweet course was served.

MEETING OF AMERICAN LEGION AUXILIARY

Mrs. G. A. Bridges and Mrs. J. N. Gamble were hostesses to members of the American Legion Auxiliary entertaining at the home of the former, on Tuesday afternoon. The home was arranged with lovely spring flowers.

Mrs. Paul Mauney conducted the meeting in the absence of the president.

Mrs. A. G. Sargeant conducted the devotional. Mrs. Sargeant read "Family Altars," by Sargeant Alvin C. York.

Child Welfare, was the topic of the afternoon's program.

The nominating committee reported the following officers named for the coming year: Mrs. G. A. Bridges, President; Mrs. Paul Mauney, Vice-President; Mrs. B. M. Hayes, Secretary and Treasurer; Mrs. Pride Ratton, Historian.

The hostesses served an attractive plate consisting of congealed salad, sandwiches, Russian tea and sweets.

Personals

Mrs. Curtis Falls is visiting relatives in Erwin, Tenn.

Mrs. F. E. Finger and Mrs. Joe Neisler visited relatives at Southport, last week.

Mrs. George Lattimore has been on a visit at the home of her parents in Winston-Salem.

Mrs. Hugh Hoke of Lincolnton spent the week-end with her parents, Mr. and Mrs. C. L. Fulton.

Mr. and Mrs. I. B. Goforth and sons, were guests of Mr and Mrs. Hazel Crenshaw in Belmont Sunday.

Mr. and Mrs. Haywood E. Lynch and family have moved into their new home on Ridge street.

Mr. and Mrs. J. B. Thomason arrived Tuesday afternoon from Palm Harbor, Florida, where they spent the winter.

Mrs. C. E. Neisler and Mrs. H. T. Fulton returned last week from Palm Harbor, Florida, where Mrs. Neisler has a winter home.

Mrs. J. E. Mauney returned Tuesday from a visit to her sister in Miami, Florida, and her parents in Allentown, Florida.

Mr. and Mrs. Bryan Hord and fam-

ily have moved into their home on Cleveland Avenue, recently purchased from Haywood E. Lynch.

Mrs. Carrie Neill who has been on an extended visit to relatives, has returned to Kings Mountain and is now at the home of her son, D. S. Neill and family.

Mr. Cline Barber and Mr. George Modena motored to Summersett Va., Sunday. Mr. Modena will spend several weeks with his brother there.

The many friends of Mr. and Mrs. B. N. ... will regret to learn that their child, Luther, has been seriously ill with acidosis, which necessitated hospital treatment.

Mr. Oa Barber of Westminster, S. C., and two daughters, Mrs. Binge Simpson and small son, Ned, and Mrs. Tom Huncutt spent several days last week with his mother, Mrs. B. G. Barber on South Railroad Avenue.

Mr. and Mrs. Alvin Yarbrough had as their dinner guests Sunday, Mrs. B. G. Barber, Mr. Oa Barber of Westminster, S. C., and his two daughters, Mrs. Binge Simpson and small son, Ned of Gainesville, Ga., and Mrs. Tom Huncutt of Central South Carolina.

Mr. and Mrs. Myron Rhyne, the latter formerly Miss Sarah Hambright have returned from their honeymoon to Florida and other points south, and are now at home with Mrs. Rhyne's mother, Mrs. G. D. Hambright on Battleground Avenue.

Heavy rains in Florida's lower east coast vegetable area during the latter part of March wiped out about half of the State's early bean crop.

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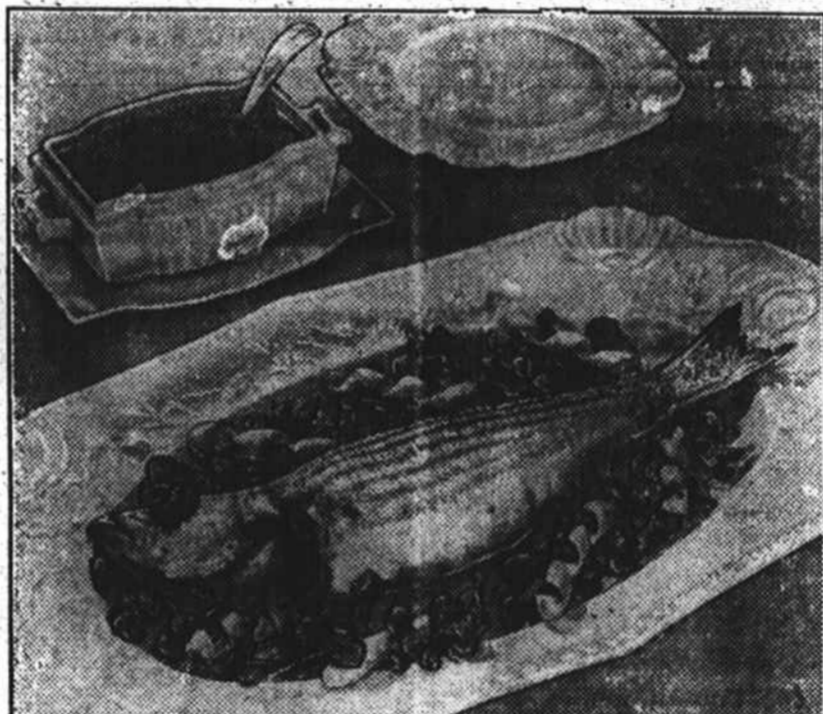
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BELK'S

BOYS' SHOP



This fish is stuffed, baked, garnished with lemon peel curls and water-cress and served with hot tomato sauce

On that point she was adamant. So the end of the trip showed dad kneeling ingloriously on the rock ribbed shore of Maine cleaning fish to the raucous screams of down swooping sea gulls.

Nothing, however, ever tasted better than those fresh caught fish, baked or fried to a sizzling savory brown. Today with modern refrigeration, quick frosting and rapid transportation, fish, fresh and sweet, are available everywhere. They are an inexpensive food, too, and high in food value.

A most delicious way to cook fish is baked and stuffed. For this select fish around three to five pounds in weight. Then dill dressing for the inside of the fish, hot tomato sauce for the outside—perfect!

Baked Stuffed Fish with Dill Dressing, Hot Tomato Sauce

Dill Dressing:
2 cups soft bread crumbs
1/2 teaspoon salt
1/2 teaspoon pepper
3 tablespoons onion, minced
1/2 cup melted butter
4 tablespoons dill pickles, chopped
2 tablespoons parsley, chopped

Mix the bread crumbs with seasoning and onion; add butter slowly, and toss dressing with a fork to mix. Then add the chopped dill pickle and parsley.

Baked Stuffed Fish:
3-5 pound fish
Salt and pepper

Rub the inside of the fish with salt and sprinkle with pepper. Fill with Dill Dressing and sew edges of fish together. Place the fish in a well-greased baking pan or on greased heavy paper in a shallow pan. Sprinkle salt on the outside of the fish and baste with butter or pork fat. If the fish is lean, lay strips of bacon or salt pork over the

fish or baste every 10 minutes while in the oven. Bake in a moderately hot (375-400 degrees F.) oven allowing 10-12 minutes per pound. If the oven is opened to baste fish more time should be allowed for baking.

Hot Tomato Sauce:

1 can condensed tomato soup
Heat the tomato soup just as it comes from the can and serve 2-4 tablespoons of sauce over each portion of fish. Serves 6-7.

Poached fish with oyster-mushroom sauce is another favorite at our house:

Poached Fillet of Flounder with Oyster-Mushroom Sauce

Poached Fillet of Flounder:
1 1/2 pounds fillet of flounder
1 1/2 quarts of water
1 teaspoon salt
1 tablespoon lemon juice

Combine water, salt and lemon juice and bring to boiling point. Cover the fish and simmer until tender and it separates from the bone. Allow 10-20 minutes according to thickness. Drain and serve on a hot platter with an oyster-mushroom sauce. Serves 5-6.

Oyster-Mushroom Sauce:

1 tablespoon butter
6 oysters with liquor
1 can condensed cream of mushroom soup
1/2 cup milk

Cut the oysters (medium or large) in six or eight pieces and cook in the melted hot butter until the edges curl. Then add oyster liquor, cream of mushroom soup and milk. Mix thoroughly and heat. Pour this sauce over the poached "Filets of Flounder".

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