

# Feminine News-Views

SOCIALS - FASHIONS - RATIONING, SEWING AND COOKING HINTS

By LUCILLE HEFFNER, At The Library

## Your Guide To Daily Living

From Washington Bureau

### Margaret Montieth Marries M. W. Jones

Miss Margaret Montieth, daughter of Mr. and Mrs. John W. Montieth, Sr., was married to Marshall W. Jones, son of Mrs. R. A. Jones, of Clyde, on October 5, at 7:15 p. m., in the First Baptist church parsonage in Clayton, Ga.

The bride was unattended. She wore a white wool dress with black accessories. The bridegroom recently received a discharge from the U. S. Army.

Mrs. Jones is employed in the finishing department.

### Ecusta Girl Weds Clyde Man in Georgia



MRS. MARSHALL W. JONES, above, was before her marriage in Clayton, Ga., Miss Margaret Montieth, daughter of Mr. and Mrs. John W. Montieth, Sr., of Pisgah Forest. Mr. Jones, of Clyde, recently received his discharge from army service.

A NEW WASHING MACHINE will be out this month which also washes dishes, peels potatoes, churns butter and freezes ice cream. You can buy the washer and add the attachments later if you'd rather.

THIS YEAR'S CHRISTMAS TREES can be dressed up in a new and softer light with a fluorescent bulb which glows rather than twinkles. Also, it uses less current.

A NEW WOOL-LIKE FABRIC was developed from chicken feathers during the war by scientists looking for ways to use wastes. Feather yarn mixes well with other fibres or can be made up almost by itself. Thirty average-sized broilers yield the makings of a woman's suit, size 18. Another new feather product possibility is a surgical thread made from the quills. It is strong, and it need not be removed after the operation.

AIR PASSENGERS in less than two years' time will be traveling twice as fast as they do now and for about one-third less money. Railroads, also, are rushing their postwar plans for lower-fare sleeping cars and many de luxe train accommodations, including game rooms and movies.

MORE AND BETTER TELEPHONE SERVICE to rural areas can now go forward, aided by: (1) a new high-strength steel which halves the number of poles required for putting up lines; (2) a new rubber-covered wire which can go underground; and (3) new electronic telephones which do not require lines of their own but can be hitched to power lines already in existence.

NEW HOMES. Probably not many more than a half million new residences can be built in 1946, but the pick-up to a rate above a million units a year—until 12½ million new homes are provided—is expected to come rapidly after next year. The nation's biggest home building year to date was 1925, with 937,000 new homes.

close opening with skewers. Place in shallow baking dish; pour ½ cup of marinade over fish; bake in hot oven (400o) for 30-40 minutes, or until tender, basting several times during baking period. Serves 6. STUFFING—dip bread cubes in Garlic Salad Oil. (½ tsp. garlic to ½ cup salad oil) and brown in oven before mixing with celery.

### SOUND EFFECTS

"Smith," said the restaurant manager to a waiter, "why did that man from table No. 5 leave so suddenly?"

"I don't know," said the waiter. "He sat down and asked for sausages and I told him we were out of them but if he would care to wait a few minutes I could get the cook to make some. I went to the kitchen and as I set down a tray of dishes I stepped on the dog's tail and he yelped. When I came back into the dining room the man was dashing out of the front door."

### Now Is The Time To:



- Crochet.
- Eat apples.
- Give thanks.
- Give thanks again.
- Get ready to feed bees.
- Put winter wraps on roses.
- Have the batteries charged.
- Clean aluminum.
- Get the garden hose indoors, too.
- Sharpen Mabel's pet paring knife.
- Plant some tulip and crocus bulbs.
- Ask the neighbors in for your wedding anniversary.
- Order now what you need—often it's first come, first served.

### A PRAYER FOR A LITTLE HOME

God send us a little home,  
To come back to, when we roam.  
Low walls and fluted tiles,  
Wide windows, a view for miles.  
Red firelight and deep chairs,  
Small white bed upstairs—  
Great talk in little nooks,  
Dim colors, rows of books.  
One picture on each wall,  
Not many things at all.  
God send us a little ground,  
Tall trees stand round.  
Homely flowers in brown sod,  
Overhead, thy stars, O God.  
God bless thee, when winds blow,  
Our home, and all we know.  
Florence Bone

### SPARERIBS AND VEGETABLE SOUP

- 1½ lbs. spareribs
- 1 tablespoon fat or salad oil
- 4 cups boiling water
- 1 teaspoon celery seed
- ½ teaspoon savory
- 4 teaspoons salt
- ¼ teaspoon pepper
- 2½ cups canned tomatoes
- 4 medium carrots, quartered
- 1 green pepper, cut in strips
- 8 small onions, halved
- 4 medium potatoes, quartered
- Order spareribs cut in pairs, but not cracked. Brown well on both sides in fat in Dutch oven or deep kettle. Add next 5 ingredients, cover; bring to a boil, and simmer covered, 45 minutes. Then add remaining ingredients, and continue to simmer 30 minutes, or until vegetables are tender, serves 6.

## TESTED RECIPES

Yum, Yum! Jeepers, this is good soup! You'll love these new suggestions and your family will love you for a bowl of steaming soup before them. Clip these recipes and use them often!

### FRANKFURTER AND VEGETABLE SOUP

- 1 cup dried lima beans
- 3 cups cold water
- 2½ teaspoons salt
- 5 beef bouillon cubes
- 6 cups cold water
- 5 peeled tomatoes
- 6 peeled carrots
- ¼ lb. snap beans
- 2 stalks celery, sliced
- 3 medium onions, sliced
- Speck pepper
- 2 teaspoons celery salt
- ½ teaspoon marjoram
- 1 teaspoon crushed sage
- ½ lb. frankfurters

Soak lima beans in the cold water overnight. Simmer them with 1 teaspoon salt, covered, until tender. Add the bouillon cubes dissolved in the boiling water, quartered tomatoes, carrots and snap beans sliced lengthwise, celery, sliced onions, pepper, and celery salt. Simmer, uncovered, until the vegetables are just tender—about 30 minutes. Add marjoram, remaining 1½ teaspoons salt, and frankfurters, sliced and quartered. Heat and serve. Serves 4 to 6.

### KARO NUT CANDY

- 1 cup syrup
- ¼ cup water
- ½ teaspoon salt
- 2 tbsps. butter or margarine
- 1 teaspoon vanilla
- ½ cup chopped nuts
- ¾ cup puffed ready-to-eat cereal (wheat or rice)

Combine syrup, water, and salt in a saucepan. Bring to boiling, and cook over moderately low heat until syrup forms a soft ball (230o) when a small amount is dropped into cold water. Add butter, and continue cooking until a very hard brittle ball (285 oF) is formed when a small amount is dropped into cold water. Stir frequently. Add vanilla, nuts, and cereal. Spread as thinly as possible onto a well greased baking sheet. Break into pieces when cool. Makes about 1 pound brittle.

### BAKED WHOLE FISH

- 6 whole small fish
  - ½ cup salad oil
  - ¼ cup lemon juice
  - 2 teaspoons salt
  - ¼ teaspoon pepper
  - 2 cups bread and celery stuffing
- Have fish cleaned, trimmed, but not split. Rinse fish in cold water, and soak ½ hour in marinade of salad oil, lemon juice, salt and pepper. Remove from marinade (reserve for basting,) stuff fish and