

TESTED RECIPES

Who doesn't like puddings? I knew it—everyone! Try this recipe soon, with or without the peppermint sauce.

CHOCOLATE STEAMED PUDDING

2 tablespoons butter
3-4 cup sugar
1 egg
2 squares (2 oz.) unsweetened chocolate
1 1-4 cups sifted all-purpose flour
1 1-2 teaspoons baking powder
1-4 teaspoon salt
2-3 cup milk
1 teaspoon vanilla extract
Cream butter and sugar. Add egg; beat well. Melt chocolate over hot water; add to creamed mixture. Sift together flour, baking powder and salt. Add alternately with milk to first mixture. Add vanilla extract; mix well. Fill 1-quart greased pudding mold 3-4 full; cover tightly. Steam 1 1-2 hours. Serve hot with peppermint custard sauce. Serves 6.

PEPPERMINT CUSTARD SAUCE

3 tablespoons flour
1-3 cup sugar
Few grains salt
2 cups milk
2 eggs
Few drops peppermint extract.
Mix flour, sugar and salt. Add milk; cook over boiling water, stirring constantly until thickened. Beat eggs; slowly add milk mixture, return to double boiler; cook until mixture coats spoon. Cool. Add peppermint extract. Chill. If desired, tint delicate pink with red vegetable coloring. Serves 6.

HOT ROLLS IN ONE HOUR

Can you believe it? Hot rolls in one hour? We couldn't until we saw this — and tried it—so we'll pass it along to you:
3-4 cup top milk
1 pkg. quick acting yeast
1 egg
2 1-2 cups biscuit mix
Scald milk; cool till lukewarm. Dissolve yeast in lukewarm milk; stir in egg; add to biscuit mix; beat well, but quickly, until ball of soft dough is formed. Turn onto lightly floured, cloth covered board. Knead gently 1-2 minute. Roll out into circle 1-8" thick. Cut in desired shapes for rolls. Place on greased baking sheet. Let rise in warm moist place until double in bulk, or about 40 minutes. Bake in moderately hot oven, 375 F., 15 minutes. Makes 18 average sized rolls.

Try these ideas for variations:
JACK HORNER ROLLS: Cut pie shaped wedges; spread each with peanut butter. Place spiced prune at wide end of dough and roll up.

ORANGE BUTTERFLAKE ROLLS: Cut dough in small circles; stack in piles of 5. Mix 1 cup orange marmalade with 1-2 cup broken pecan meats. Place 1-2 tablespoon of mixture in each greased muffin tin. Add pile of dough circles, laying the pile on its side.

WHEN IDEAS FAIL

Two Chinese coolies were arguing heatedly in the midst of a crowd. When an onlooker expressed surprise that no blows were struck, his Chinese friend said, "The man who strikes first admits his ideas have given out."

Married In Greenville, S. C., Dec. 23rd.



MRS. HAROLD EUGENE WRATTEN, who was formerly employed in Inspection department, was married in Greenville, S. C. Before her marriage she was Miss Dorothy Naomi Pearson.

Longer Skirts Are Coming, Girls, According To Rumors From Paris

Longer skirts are coming into style . . . so comes the rumor, straight from Paris. Let 'em come, we say. We've taken plenty in our stride, and an extra inch or two doesn't faze us a bit. We know how the dress designers always twist us around their little fingers, and how each new dress style always seem to bring a new hair style right along with it. So, let 'em come, we repeat.

Probably the new longer dresses will set the vogue for longer hair. That's OK with us, too. Thanks to the upsweep hairdo, we can have our hair look lots longer than it really is. And thanks to a liquid shampoo with hair conditioning action, we've found we can always have shining clean hair, even when we can't get to the hair-dresser regularly. Another thing we've learned—no matter what we are wearing, our costume will be ever so much prettier if crowning it all, our hair has a soft sheen and bright highlights.

That's one rule Dame Fashion can't change—nor wants to change, you may be sure. All the way back across the style path to the Gay Nineties, with its curls and pompadours; on through the 1900's with smooth hair; through the 1920's with that close shingled "bob"; and on into the 1930's and '40's with the softer and more becoming hairdos, one rule has remained unbroken, unbreakable. Our hair can't be in the proper mode if it isn't well cared for—clean, bright, shining, from proper brushing and frequent shampoos.

You know, when poets wrote about "that shining glory" they really had something. Sunlight on soft clean hair — candle light on neat, well groomed hair—moonlight on lustrous gleaming hair—we're in the limelight all the time,

In A Party Mood?

It's been a long time since the New Year's Eve celebration and time to break up the dreary days of winter with a Valentine Day supper party. Here are some suggestions that will stir your imagination, and your own ideas will increase as your plans progress.

Decorations—Drape several dozen strands of red and white cord from one corner of your dining room to the other, so they cross above the center of your table. This same idea can be employed in the living room. The cord will give a different effect than the usual crepe paper.

A clever table centerpiece—Cupid holding a bow (placed at one end of the table) and a large cardboard heart pierced with an arrow (placed opposite Cupid)—will take a little of your time and very little money. Use a small doll for Cupid, fastening a bow, shaped from pipe cleaners, in his hands. Cut out a large heart from red paper and paste it on cardboard with an easel back to make it stand upright. A dart will make a good arrow.

From the same red paper trace out small hearts for place-cards and letter paper arrows with the guests' names.

Menu—The supper menu need not be either elaborate or formal. Keep it simple. Start the meal with a tomato juice cocktail. Your favorite hot casserole dish will

make a fine main course, accompanied with hot muffins and honey.

Carry out the Valentine theme with a salad of strawberry or raspberry yellow molded into heart shapes and placed on crisp lettuce leaves. A sundae of frozen strawberries or preserves, cookies and coffee will put each of your guests into a most satisfied frame of mind.



A son was born to Mr. and Mrs. Coy Fisher, December 8, at the Transylvania community hospital. Coy is an employee of the Machine Room.

Little Miss Betty Jo Brown was born to Mr. and Mrs. Tom Brown December 8. The 'proud papa' is employed in the Machine Room.

An eight pound son, Liston, Jr., was born to Mr. and Mrs. Liston Hughey recently. The father is also a Machine Room employee.

Three Pulp Mill employees have recently added little sons to their families: David James was born to Mr. and Mrs. Joe Austin, of Boylston, December 24th. Joe is a breaker beater operator B. Mr. and Mrs. Carroll Metcalf welcome to their home, a son, Michael, born January 11 at the Transylvania community hospital. 'Pop' is employed as a digested helper. A son, Jerry, weight 10 pounds at birth, was born to Mr. and Mrs. Mack Williams January 11th, 1946 at 6 a. m. Mack is a breaker beater operator.

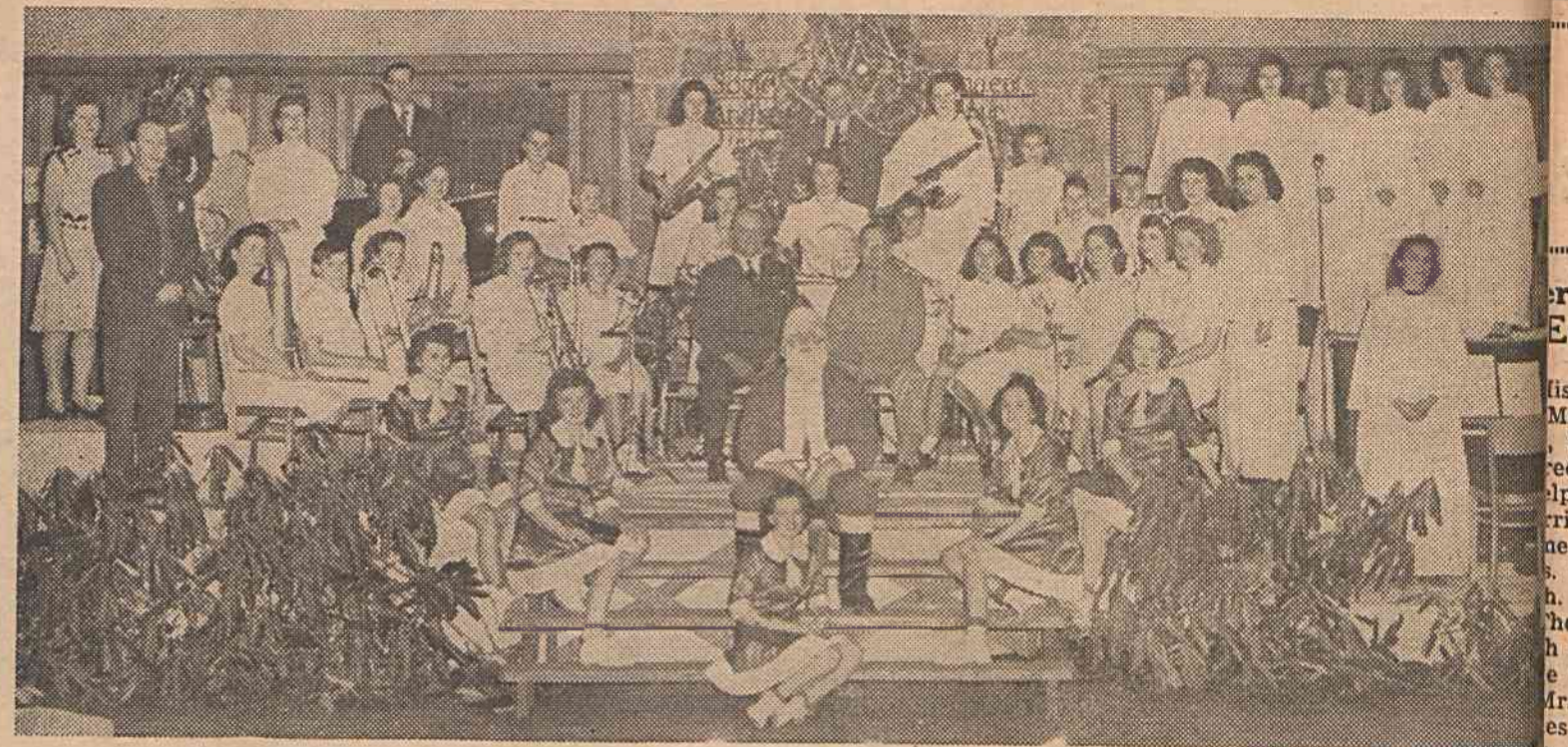
A 12-pound daughter, Karen Theresa, was born to Mr. and Mrs. Herschel Galloway on November 23rd., 1945, at Transylvania hospital. Herschel is employed in Ecusta's Inspection department.

Mr. and Mrs. E. V. 'Scott' Dillingham have announced the birth of a daughter, Carol Ann, January 18 at the Transylvania community hospital. "Scott" is a member of Ecusta's Police force.

Seven-pound Terry Michael Brennan was born to Mr. and Mrs. James E. Brennan, January 22, at the Biltmore Hospital. Mr. Brennan is Ecusta chief chemical engineer.

W. O. (ig) and Mrs. John A. Hamlin have announced the birth of a son, John David, at Camp Blanding, Fla. The father, who is attached to the Personnel department there, is a former Champagne employee.

Beetles, according to a science item, have no eyebrows. It must be difficult for a beetle to discover when another beetle is really surprised.



Xmas Programs Given Employees

Christmas Checks Are Given Out At Parties.

It was grand to have our president, Mr. Harry Straus, with us for our annual Christmas parties this year.

This is the first Christmas Employee party he has been able to attend at Pisgah Forest. Each of the preceding years he has sent a special Christmas message, but this year he was able to be here to give his message in person.

He was presented by Supt. Raymond Bennett and spoke following the program of Christmas music that was presented by the Ecusta Band and Chorus directed by John Eversman. The programs were beautiful and impressive.

Santa Claus and his helpers were there too and they gave copies of the Echo to everyone.

The Christmas checks were given to all employees as they left the Cafeteria.



Every year a large Christmas tree is placed in front of the fireplace in the Cafeteria. As you can see by the picture above, this year it was a lovely tree and beautifully decorated.

