

Feminine News-Views

Katherine Mackey, J. W. Harrison Wed At Little River

Miss Katherine G. Mackey, daughter of Mr. and Mrs. E. H. Mackey of Little River, became the bride of James W. Harrison of Ft. Myers, Fla., Wednesday evening, Aug. 21, at the Little River Baptist church. The groom is the son of Mr. and Mrs. E. M. Harrison of Fort Myers. The Rev. J. A. Anderson officiated, using the double ring ceremony.

The vows were spoken before an altar covered with greenery, and on either side were baskets of white gladioli with a background of palms and white hydrangea. Candelabra held lighted tapers.

Mrs. Clifford McCrary, pianist, and Miss Miriam Merrill, vocalist, presented a program of wedding music. The traditional wedding marches were used.

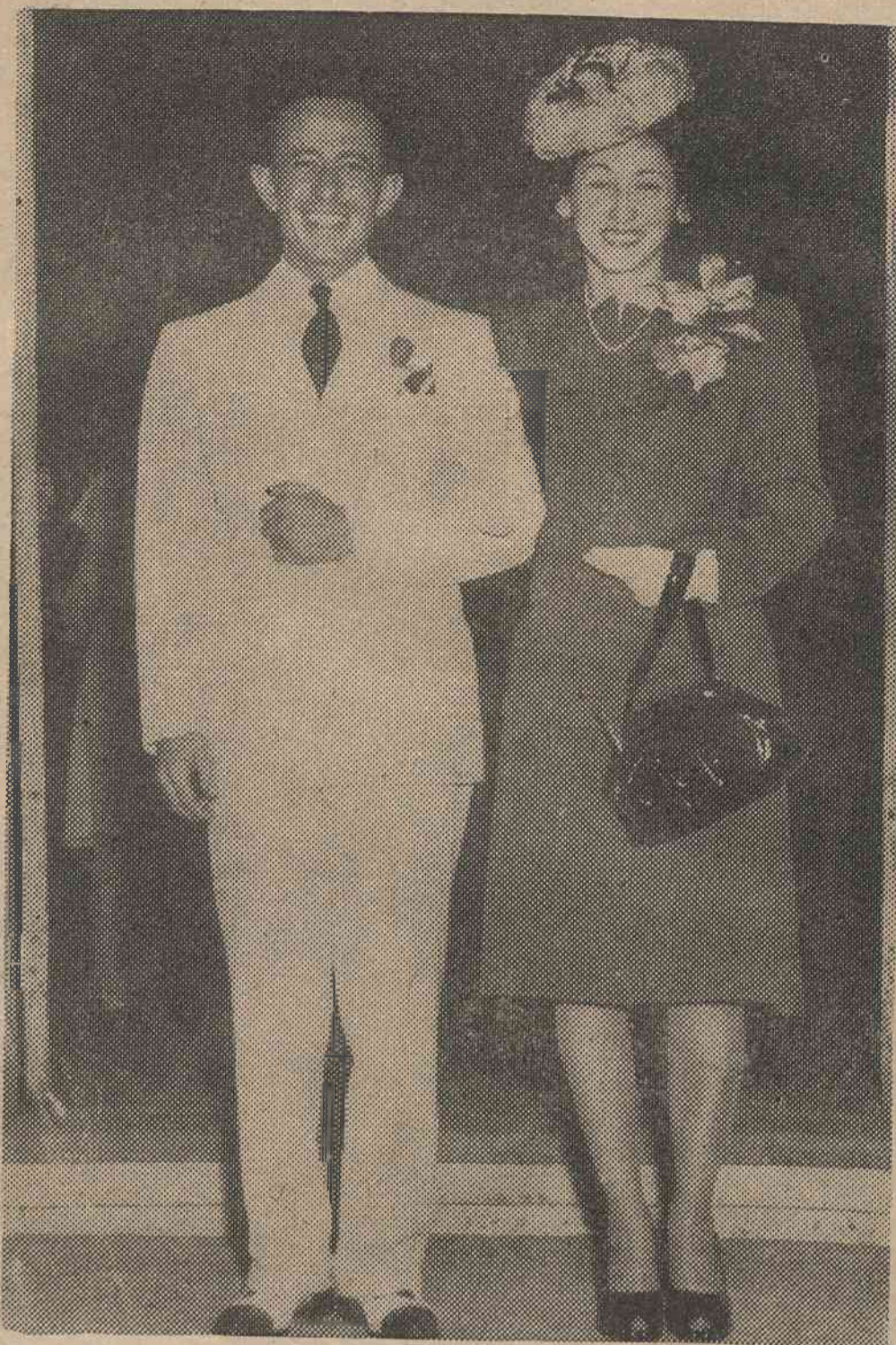
The bride wore a powder blue gabardine suit with black accessories and an orchid corsage. Mrs. Edward M. Mackey, Jr., the bride's sister-in-law, was the bride's only attendant.

Ushers were Edward M. Mackey, Jr., B. C. Shook, John Johnson and Freddie Kilstrom.

Following a wedding trip through North Carolina, Tennessee and Georgia, the couple will make their home in Fort Myers where the bridegroom is employed.

A number of out of town guests were present for the ceremony.

Recently Wed At Little River Church



MR. AND MRS. JAMES W. HARRISON, above, were married at the Little River Baptist Church at 6 P. M., Wednesday, August 21. Mrs. Harrison has been employed in Champagne for the past five years.

Annie Lou Hamlin Married At Home To Jas. C. Gevedon

Miss Annie Lou Hamlin, daughter of Mr. and Mrs. D. C. Hamlin of Brevard, was married to James Curtis Gevedon, of Horse Shoe, at the home of the bride's parents Saturday evening, August 17th. The double ring ceremony was used, with the Rev. Ralph Banning officiating.

The bride wore a white eyelet dress; her corsage was of red roses. Her only ornament was a strand of pearls.

Mrs. Gevedon, a graduate of Mars Hill college and Western Carolina Teachers' college, is employed in the Physical Laboratory at Ecusta.

The groom was graduated from Jefferson high school in Dayton, Ohio. He was recently discharged after serving 43 months in the army, 25 of which were spent in Alaska.

Miss Ponder Engaged To James W. Creech

Mr. and Mrs. E. L. Ponder of East Flat Rock, N. C., have announced the engagement of their daughter, Margaret Nelle Ponder, to James Wilton Creech, son of Mr. and Mrs. J. E. Creech of East Flat Rock. Mr. Creech is a student at North Carolina State College, where he is majoring in Chemistry. Miss Ponder is employed in Champagne's Fine Paper Department. The wedding will take place in June of next year.

Office Bits

By FELICIA EDWARDS

Guess everyone was happy to see the notice. Many happy week ends to all.

The office girls just let another eligible young man slip through their fingers. Congratulations are in order for Bill Hannan. The lucky girl—Miss Frances M. Wehry; wedding bells, Saturday morning, October 26th.

Glenn Cuthbertson left us to attend business school in Charlotte.

Mr. Harris still thinks his roses should have won first instead of second place in the garden show, but Charlie Cook walked away with the blue ribbon, along with a number of others.

Harry and Louise Byers are the proud parents of a 6 3/4 pound boy, Harry Frederick, Jr., born September 3rd. Good cigars and desserts, "Poppa" Byers.

We hear that Jimmy Hammond really likes to hold hands with a certain young lady in the Payroll department.

Those taking vacations this month were: Howard Schmidt, Hicks Scruggs, Ruth and Louise Shepherd, Arthur Lindley, Ise Plaut, Lita Steppe, Mr. Millner, Lehman Kapp and G. F. Huskamp.

V. E. Barker reported a nice trip to New York City to see his wife and daughters, Marie and Betty, who are in model and show business there.

We'd like to know what kind of perfume John Holbrook plans to wear to dinner at Thelma and Jack's house.

"Harry, did you give that wife of yours a lecture on economy the other night?"

"Yes, I quit smoking."

Fuller-Pettit Nuptials In South Carolina City

Announcement has been made of the marriage of Miss Gloria Emma Fuller, daughter of Mr. and Mrs. J. W. Fuller of Hendersonville, to Willard Bruce Pettit, son of Mr. and Mrs. J. B. Pettit of Brevard, on August 19 in Greenville, S. C.

The bride is a graduate of Hendersonville high school and attended Furman university in Greenville. The groom was graduated from Brevard high school and attended Brevard college. He served in the army air forces, spending 15 months in the China-Burma-India theatre of operations with the Flying Tigers.

The couple is residing in Brevard. Both Mr. and Mrs. Pettit are employed in Ecusta's Control department.

THE KITCHEN CORNER

Here are some brief items of advice and suggestions on food preservation. With people starving, we need to conserve every bit of our own food and waste nothing.

Cabbage and potatoes are inexpensive sources of some of the Vitamin C supplied by citrus fruits and tomatoes.

Twice as much tomato juice is needed to replace orange juice.

Cheese may take the place of part of milk in the diet.

Nutritionally, fortified margarines may be used in place of butter.

Stretch and alternate meat with other protein-rich foods: eggs, cheese, fish; when milk is served

at the same meal, use soy-beans and cereals, dried peas and beans.

Become more familiar with the less used cuts of meats.

Keep poultry and meat in the coldest part of the ice-box or your coldest storage place—45 degrees or lower is best.

Cover fresh meat loosely. Wipe with damp cloth just before cooking. If ground, store in extra cool place, and cook soon.

Cool meat broth rapidly, keep cold, use soon.

Keep cooked meat covered. Chopped and sliced, cooked meats spoil more quickly than meat in the piece. Cut or chop just before using. Keep meat sandwiches and salads cold right up to serving time.

Keep uncooked, well-cured meat in a dark, cool, dry, airy place. Leave wrappings on ham, bacon and other cured meat until ready to cook.

Wash poultry thoroughly inside and out, pat dry and store very cold until time to cook.

Fish and all other sea food spoils in a few hours at room temperature. Cook at once, or wrap in wax paper to keep odor from other food and store very cold.

Wipe off soiled spots on eggs with a dry, rough cloth. Don't wash eggs before storing; water destroys the protective film that keeps out air and odor. Store eggs in open bowl or wire basket in a cool place.

The fresher a vegetable when it is used, the better the taste, the less the waste and the more vitamins retained. Wilt not, waste not, is a golden rule for garden

stuff. For household storage of fresh vegetables, use a cold, dark, moist place.

Cool home-baked bread before storing in ventilated box. In hot weather, to keep bread from moulding, wrap in moisture-proof paper and put in refrigerator.

Canned foods should be kept dry to prevent rust and spoilage. Foods canned in glass should be stored in a cool, dark place.

Quick-frozen foods must be kept frozen solidly in the freezing compartment of mechanical refrigerators until used. Don't hold too long even at freezing. Once thawed, frozen foods spoil rapidly. Do not refreeze. Waste no fats. Store butter and other table fats in tightly covered dishes in a cold dark place away from strong odors. To keep cooking fats well, strain fat drippings to remove food particles and store in clean covered jars in cool dark, dry place until used.

Don't strain away vegetable juices. Save them for soups, sauces, etc.

Save bread and cracker crumbs for poultry stuffing or to make a crumb blanket for scalloped dishes.

Use bacon and sausage fat to flavor other foods. You'll find it especially good used in a white sauce and combined with various vegetables.

Use as much home-grown food as possible. This does not necessarily mean food from your own garden, but includes food grown locally where there is no transportation problem in getting them to your home.

Garden Display Was Acclaimed A Success

MORE THAN 1000 EXHIBITS IN SHOW, WINNERS LISTED

Large Crowd Attended The Evening's Program. Hoey Was Speaker

The second annual Garden Display, held in the cafeteria on Friday, September 6th., was considered a great success from every standpoint.

The quality of the exhibits slightly exceeded the number exhibited last year, being a total of 1,055 separate entries. This increase was due to the fact that more flowers and fresh vegetables were available for exhibition than last year, since the harvest festival was scheduled three weeks earlier.

A capacity crowd attended the program Friday evening, and the exhibits were reviewed by well over a thousand Ecustans, their families and friends during Friday afternoon.

The exhibits were judged by representatives of the Extension Service of North Carolina State College, all of whom were enthusiastic in their praise of the quantity and quality of the produce displayed. The judges were: Mr. Wayne Corpening, Mr. Dwight W. Bennett, Mr. R. W. Shoffner, Mr. H. R. Niswonger, Mr. Howard Clapp, Miss Helen Smith and Miss Mary Margaret Robinson.

The race for sweepstakes prizes was very close this year, and the winners of the grand sweepstakes prizes were not determined until the very last calculation of point values had been made.

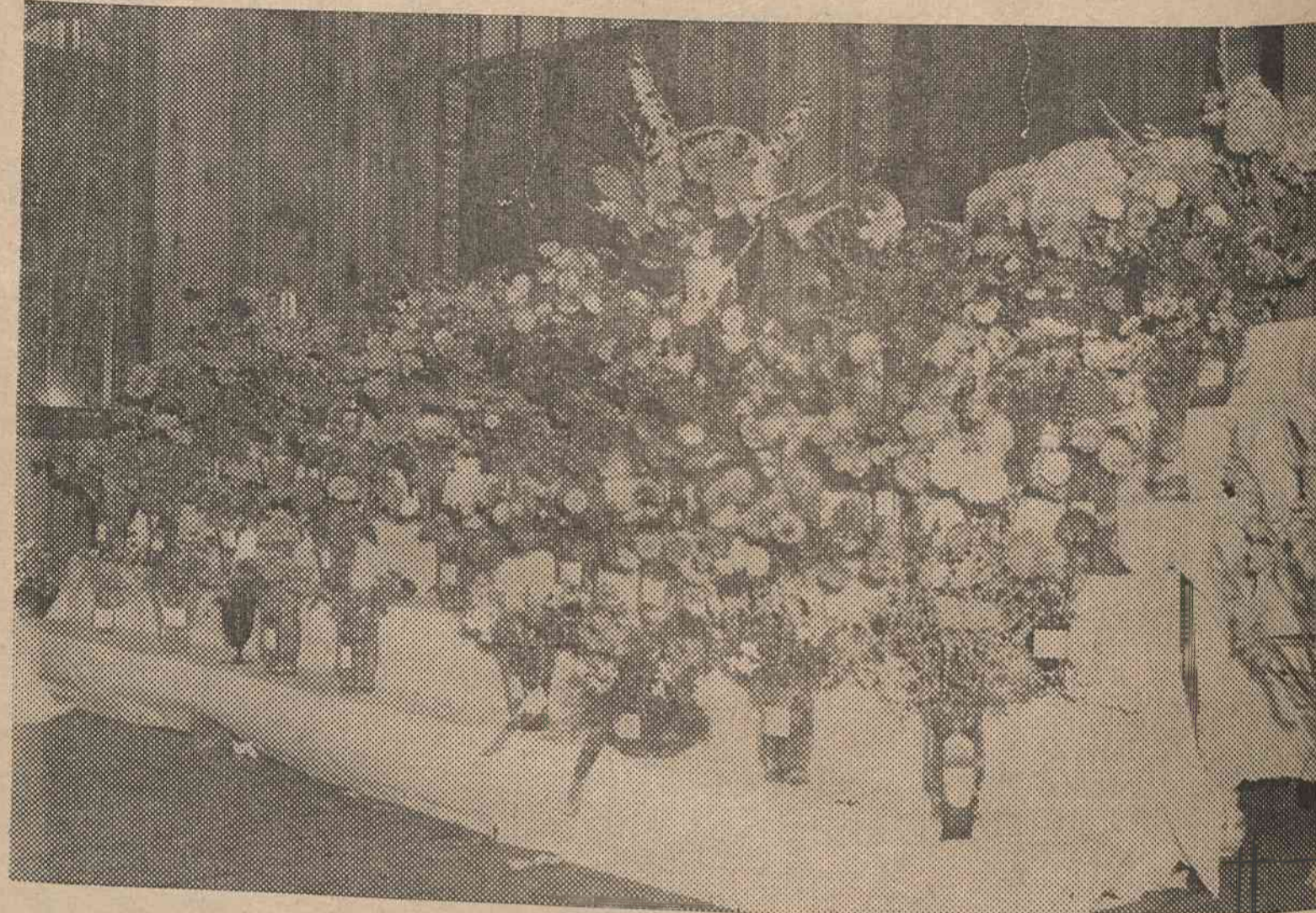
Especially close was the competition for prizes in the Individual Display Group. Seven excellent arrangements in this division claimed a great deal of careful study and analysis on the part of the judges.

Mr. and Mrs. Edward Mackey won the Hotpoint refrigerator which was offered as the Grand Prize. The Mackeys ran up a total of 5,400 points, while Mr. and Mrs. A. D. Harrell and Mr. and Mrs. Eugene King were close behind with 5,000 and 4,500 points, respectively. A photograph of the grand prize winners is shown in another section of this paper. Ed Mackey is a beaterman in the Refining Department, and he and Mrs. Mackey grew their prize-winning vegetables and flowers in the Little River section of Transylvania county.

A complete list of the sweepstakes prize winners is given below:

- Individual displays:
 - First place, Mr. and Mrs. Eugene King, set of 3 G. E. clocks.
 - Second place, Edward Mackey, G. E. electric iron.
 - Third place, Mrs. Lillie Nicholson, G. E. Sunbowl heater.
- Much interest was shown in a special non-competitive flax exhibit, prepared by the Fiber Research Department of California Central Fibre Corporation to show scenes and samples of products of the seed-flax industry, which furnishes the raw material for Ecusta's paper.
- The highlight of the evening came in an address by the Honorable Clyde R. Hoey, United States senator from North Carolina, who

Many Lovely Flowers Were Shown In Company Festival



Fine Canned Fruits And Vegetables Displayed



There were many exhibits of beautiful flowers displayed at the Garden Display held in the cafeteria on September 6th. and many of them won valuable prizes. Also a fine assortment of extra fine the top was taken of one of the collections of flowers; the other shows a part of the many entries in the canned fruits and vegetables division.

Paxton, G. E. coffee maker.

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was introduced by Mr. Harry H. Straus. Senator Hoey praised Ecusta's gardeners for the quantity and quality of the exhibits shown, and stated that such a display is one of many benefits derived from the co-operative efforts of individuals working together in a company like Ecusta.

Senator Hoey further stated that in watching the establishment and growth of our company, and in observing the great good which our company is doing in North Carolina, he considers Ecusta entitled to be numbered among the leading institutions for good in this state. He specifically mentioned the economic progress which Ecusta has brought to Transylvania county, and the many social advan-

tages in which it has played a major part, such as the recent move to improve the schools of the county.

All Ecustans were naturally thrilled to play host to such a distinguished visitor as Senator Hoey and were honored to have him take time from his busy schedule to visit with us and to speak to us.

His previous visits have made Senator Hoey well-known at Ecusta, and on the occasion of the Garden Display he spent a great deal of time during the afternoon and evening greeting old friends and making new ones.

Entertainment for the Garden Display program was furnished by the Recreation Department. Ecusta county, and the many social advan-

—Turn To Page Fourteen