

OLD FORT NEWS

MISS GERTRUDE DULA, Editor and Manager

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Here's Something New— A "Sandwich Luncheon"



By JOSEPHINE B. GIBSON
Director, Home Economics Dept.,
H. J. Heinz Company

If you are planning to entertain informally, you will enjoy serving the "Sandwich Luncheon" suggested below. Sandwiches are used both for the main and the dessert courses; and you will find that the entire meal is easily served, attractive in appearance, and truly good.

I am suggesting an appetizing Cream of Tomato Soup for the first course, to be followed by individual plates of assorted sandwiches and salads. This type of luncheon plate is decidedly in vogue at exclusive tea rooms; and you will find that cake and ice cream, served in the form of a sandwich, makes an unusual and attractive dessert.

This novel luncheon not only will appeal to your guests; but it is one of the easiest menus imaginable for the hostess who must serve without help, since all of the preparation may be finished well in advance of the arrival of the first guest. Just try this menu the next time you entertain:

- Cream of Tomato Soup
- Crisp Crackers
- Individual Plates of Assorted Sandwiches and Salads
- Ice Cream Sandwiches with Butterscotch Sauce and Chopped Pecans
- Coffee

Assorted Sandwiches and Salads: On a luncheon plate place three small cup-shaped leaves of lettuce. In one, place Shrimp and Pineapple Salad; in the second Molded Egg Salad; and in the third, Cold Slaw. Also place on the plate several varieties of sandwiches such as Nut, Celery and Mayonnaise Sandwiches, Open Face Ham Sand-

wiches, and Sandwich Relish and Whole Wheat sandwiches. Garnish with slices of Dill Pickle and parsley.

Shrimp and Pineapple Salad: 1½ cups cooked shrimp; ½ cup diced pineapple; ½ teaspoon salt; 1 dozen Stuffed Spanish Olives; paprika.

Remove black lines from shrimps and break in half. Combine with chilled pineapple cubes, salt and paprika. Place in lettuce cups and garnish with Stuffed Spanish Olives.

Molded Egg Salad: 6 hard cooked eggs, chopped or ground; 1 pint pimiento, chopped; 6 Preserved Sweet Pickles, chopped; 3 tablespoons Salad Cream; ½ teaspoon salt.

Mix eggs, pimiento and pickles. Moisten with Salad Cream and add salt. Pack into small molds and let stand over night. Serve in small lettuce cups.

Nut, Celery, and Mayonnaise Sandwiches: Chop ½ cup walnuts and ¼ cup celery, very fine. Add a little salt, moisten with Mayonnaise Salad Dressing, and spread between thin slices of buttered bread. Cut in small spade, heart, diamond, or club shapes, or in squares or oblongs.

Open Face Ham Sandwiches: Chop 2 cups cold ham and mix lightly with horseradish dressing made by blending 4 tablespoons Mayonnaise with 1 teaspoon Evaporated Horseradish, soaked for ten minutes in 1 tablespoon cold water. Place on untoasted side of small squares of bread toasted on only one side. Garnish with a slice of Stuffed Spanish Olive in the center, or a border of pickle relish.

Ice Cream Sandwich with Butterscotch Sauce and Chopped Pecans: Place a layer of ice cream between the halves of cup cakes. Pour Butterscotch Sauce over the cakes and sprinkle with chopped pecans.

YOUNG FOLKS ENJOY TRIP TO CAMP MILE-HI

Miss Eunice Wilkinson, with her visitors from Johnson City, and a number of friends from Old Fort, were the guests of Col. D. W. Adams the past week-end at his camp, Mile-Hi, on Pinnacle Ridge. Miss Wilkinson and her out-of-town guests arrived by motor from Johnson City on Saturday.

Enjoying this trip to Camp Mile-Hi were: Misses Eunice Wilkinson, Helen Tranum, Polly Remine, Juanita Cyperan, Elizabeth Hansel, Lenore Keatley, Nancy Miller, and Gertrude Dula; Messrs. George Gardner, Harland Robertson Kimball Miller, Donald McIntosh, and Robert Wilkinson.

PAVING ON HIGHWAY COMPLETED SATURDAY

When the last concrete was poured by the Murray Construction Company last Saturday afternoon, the paving of No. 10 highway from the coast of North Carolina to the extreme western boundary was completed. The last concrete was poured just east of the city limits and no doubt would have been celebrated as an important event except for the fact that the thoughts of the majority of the citizens were still focused on the recent disastrous fire that so rapidly swept away the Tannery building late Friday evening. The unusually heavy downpour of rain at this time is considered by many of the citizens as the greatest aid in saving the town.

MRS. F. W. BRADLEY HONOR GUEST AT TEA

Mrs. J. B. Johnson entertained with a five o'clock tea on Monday evening at her home on Main street, in honor of Mrs. F. W. Bradley of Gastonia, who was the house guest of her daughter, Mrs. S. F. Mauney, the past week. Mrs. Bradley returned home on Tuesday. Other guests were Mrs. Janie Reid, Miss Mary Burgin and Mrs. S. F. Mauney.

PICNIC AT ANDREWS GUEYSER

A crowd of young people enjoyed a picnic supper at Andrews Guysier Thursday night. After cooking and eating around a camp fire, the crowd enjoyed games and stunts. Those present were: Misses Helen Nesbitt, Louise Laughridge, Bula Kanipe, Marie Sabom, Annie Bell and Polly Noblitt, T. R. Kanipe, Arlo Bates, Robert Hughes, Francis Mauney, Merle and Gordon Kanipe.

BRIEF NEWS ITEMS

Early tobacco in Columbus county is growing off slowly and indications are that the acre yield will be low. Bees kept solely to pollinate an 80-acre apple orchard proved so profitable to J. W. Daniels of Taylorsville in Alexander county that he placed the insects in new hives and bought new queens.

Three tons an acre of oats, clover and austrain winter pea hay were harvested last week by one Durham county farmer.

There is a surplus of both vegetables and fruit on nearly all Orange County farms this spring. Most housekeepers are canning the surplus.

Planes carrying more than two passengers for hire at night are required by federal regulation to have flares with a light duration of three minutes and a candlepower of 500,000.

NOTICE OF SALE OF NOTES \$5100.00 TOWN OF OLD FORT, NORTH CAROLINA, REVENUE ANTICIPATION BONDS

Sealed bids for the above notes will be received until 10 o'clock, A. M., July 21st, 1931, by the Local Government Commission of North Carolina at its office in Raleigh, for the above notes, dated July 1, 1931, and maturing \$3,000.00 January 1, 1932; \$1,000.00 March 1, 1932; and \$1,100.00 May 1, 1932, without option of prior payment. There will be no auction. Interest rate 6 per cent per annum.

Principal and interest payable in Town of Old Fort, N. C. Interest payable from maturity. Notes will be sold in denominations of \$3,000.00, \$1,000.00 and \$1,100.00. Bidders must present with their bids a certified check upon an incorporated bank or trust company, payable unconditionally to the order of the State Treasurer for \$25.50.

The right to reject all bids is reserved.

LOCAL GOVERNMENT COMMISSION

By Chas. M. Johnson, Director of Local Government and Ex-Officio Secretary of the Commission.

LOCAL AND PERSONAL ITEMS OF INTEREST

Mr. and Mrs. H. A. Westermann, who have been spending the past winter in Sarasota, Fla., arrived in Old Fort on Tuesday and are occupying their apartment on South Main street.

Mrs. Nora L. Tucker of Winston-Salem, spent the past week-end with her mother, Mrs. Ada Fortune. She was accompanied by her friend, Miss Catherine Humphrey, and her brother, Finley Fortune. They returned to Winston-Salem on Monday.

The Ladies Aid Society of the Methodist Church met at the home of Mrs. S. F. Mauney on Wednesday afternoon.

Prof. Guy C. Rhodes, who was recently elected principal of the Old Fort school for the coming year, is spending the summer in Old Fort.

Miss Kathryn McCall, of Marion, was a visitor here last Thursday.

L. J. Whisnant made a business trip to Old Fort Monday.

Mrs. F. P. Sweeney of Johnson City is spending a few days with homefolks in Old Fort.

Capt. and Mrs. Homer Mason of Spartanburg, S. C., were the week-end guests of the latter's sisters, Mrs. H. A. Westermann and Miss Gertrude Dula.

Mrs. A. Farnsworth was a visitor in town on Thursday.

Rev. M. W. Dargan of Black Mountain was in Old Fort Thursday. Mr. and Mrs. E. M. Martin spent Sunday in Boone.

Mr. and Mrs. T. G. Stump and two children, Gladys and Therman, of Hazelwood, N. C., were visitors in Old Fort Sunday.

T. F. Parker of Asheville was in Old Fort Sunday.

Mr. and Mrs. F. Lytle of Biltmore were in Old Fort Saturday.

Willard Silvers and son, Earle, of Canton spent the week-end in Old Fort.

Mr. and Mrs. Lester Woodford were in Asheville Saturday.

Mr. and Mrs. A. L. Sherrill were visitors in Asheville Sunday.

Mrs. W. S. Burgin spent Friday in Asheville.

Born, to Mr. and Mrs. T. R. Carver, on July 3, a daughter.

Mrs. W. W. LeFevre and Mrs. Ledbetter were in Marion Tuesday.

Miss Millie Kanipe spent several days last week in Forest City.

Mrs. B. H. LeFevre and daughter, Lovine, spent Wednesday in Asheville.

Miss Grace Gilreath of North Wilkesboro is spending several days with Mrs. S. B. Smithey.

H. R. Early and W. H. Early were in Asheville Tuesday.

Misses Millie and Bula Kanipe, Margaret Marley and Grace Gilreath spent Thursday in Asheville.

Miss Laura Curtis of East Flat Rock spent the week-end with her sister, Mrs. G. W. Sabom.

Mr. and Mrs. J. S. Rogers of Morganton spent the week-end with the latter's parents, Mr. and Mrs. J. M. Hemphill.

Miss Frances Sherrill, who is attending Cecil's Business College in Asheville, spent the week-end with her parents.

Rev. and Mrs. R. Revis of Morganton were in Old Fort Friday.

Ivan Woodford of Akron, Ohio, is visiting relatives and friends in Old Fort this week.

Miss Mabel Norris returned to her home in Boone Sunday after spending several weeks with her sister, Mrs. E. M. Martin.

F. Fortune, of Winston-Salem, the week-end in Old Fort.

Miss Elinore Monetz of Boone is the guest of Mr. and Mrs. Martin this week.

Mrs. G. M. Moody of Gastonia stopped in Old Fort Saturday en route to Oteen, N. C.

Mr. and Mrs. M. R. Lail of Asheville were visitors in Old Fort Sunday.

Mrs. D. W. Adams spent Friday in Asheville.

Mrs. E. R. Wrenn of Charlotte spent the week-end with her parents Mr. and Mrs. C. H. Burgin.

Mr. and Mrs. Henry C. Fisher and children spent Monday night in Asheville with relatives.

Miss Carolyn McIntosh attended a house party at Lake James the past week-end.

Mr. and Mrs. Martin, who have been in charge of the Carolina Store in Old Fort for the past several months, have been transferred to Spruce Pine. They left Wednesday. Mr. and Mrs. Martin have made many friends in Old Fort during their stay here, who will regret their departure.

Sale of Land for Taxes

Take notice that the Tax Collector for the town of Old Fort, N. C., will, on Monday, the 3rd day of August, 1931, between the hours of 12 o'clock m. and 2 o'clock p. m., at the City Hall in Old Fort, offer for sale to the highest bidder for cash the land for unpaid taxes to the said town for the year 1930.

A complete list of property in town of Old Fort that will be sold on August 3rd, 1931, for unpaid taxes, is posted in 5 public places in the town of Old Fort.

J. F. HARMON, Tax Collector

COAL

We are unloading a car of Creach Coal this week at \$5.50 a ton from car in five ton lots. Buy now while prices are low.

THE OLD FORT COAL COMPANY

W. W. LeFevre, Prop.
OLD FORT, N. C.

Hats at 1-2 Price

Marcel and Finger Waving

Prices Reasonable

THE DULA HAT SHOP

OLD FORT, N. C.

Not More Money But More Wisdom

WHAT this country needs is not more money, but more people who know how to use it wisely. Banking a goodly portion every day is wise.

THE BANK OF OLD FORT

OLD FORT, N. C.

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