

Personal Mention—Social Activities

JEAN L. RIVERS, Editor — Home Telephone AMherst 4-3889 — Office Telephone AMherst 4-3612

Local Affairs

Mrs. M. P. Critcher is visiting her daughter, Mrs. Paul DuPre, and Mr. DuPre in Sylva, this week.

Mr. and Mrs. Dick Brown of Albenarle spent the week end with Mr. and Mrs. Howard Cottrell.

Mr. and Mrs. Tom E. East of Franklinton, N. C., visited Dr. and Mrs. Hadley Wilson this week.

Mrs. Parsa Jensen of Clay City, Indiana, is visiting her daughter, Mrs. Herbert Wey, and family.

J. R. Craven of Lakeland, Fla., is visiting Mr. and Mrs. Ed Ray in Boone this week.

Prof. and Mrs. William Grubbs of Atlanta, Ga., visited friends in Boone last week.

Mr. Dana Farthing of Cleveland, Ohio, was a visitor last week in the county.

Mrs. Lelia Winkler is ill at Watauga Hospital. Little change is noted in her condition.

Mrs. Etta Tullis from New Orleans is visiting her sister and brother-in-law, Mr. and Mrs. R. L. Tait.

Miss Orlando Brown left last week for Burlington, where she will teach this winter.

Mr. and Mrs. Harold Levanson of Greensboro spent the week end with Mrs. Levanson's mother, Mrs. J. W. Jones.

Dr. Renato Casale of Milligan College, Tennessee, spent the week end with Mr. and Mrs. Cratis Williams.

Dr. and Mrs. Robert Whitener and son from Chapel Hill, spent the week end with Dr. and Mrs. D. J. Whitener.

George Smitherman and daughter, Georgie, visited the Cherokee Reservation and other points of interest in the Smokies last week.

Mr. and Mrs. Bud Heffner and children, Linda and Tom, of Glen Alpine, are visiting relatives in Boone.

Mr. and Mrs. Bob McSwain of Durham have been visiting Mrs. Swain's foster mother, Miss Cora Jeffcoat, for a few days.

Mr. and Mrs. Howard Fishel of Winston-Salem and daughter, Margaret Anne, are visiting Mrs. Fishel's mother, Mrs. Vera Tunnell.

Mrs. Hettie Loving and Mr. and Mrs. Gayton Marshall of Montezuma, visited friends in Boone Sunday.

Mr. and Mrs. Clifford Craven of Tampa, Fla., are spending their vacation in Boone and western North Carolina.

Mr. and Mrs. Jack Norris left last week for Madison, N. C. where they will be teachers in Madison's City Schools.

Mr. and Mrs. Allen Adams, Peggy and Johnny of Cleveland, Ohio, vacationed in Watauga county last week.

Mr. and Mrs. Joseph Warren of Cleveland, Ohio, are spending two weeks with Mrs. J. A. Warren of Zionville.

Mrs. Howard A. Donald of Lexington, Va., is visiting her son-in-law and daughter, Mr. and Mrs. Nicholas Erneston.

Mrs. J. O. Bell and daughter, Velda Sue of Charlotte, arrived Saturday to spend a week with Mr. and Mrs. W. L. Winkler on Grand Boulevard.

Mr. and Mrs. John Farthing and children, Brenda, Sandra and Steven, of Augusta, Ga., spent the week end with Mr. and Mrs. Zeb V. Farthing.

Mr. and Mrs. R. O. Kirchef of Leesburg, Fla., visited with Mr. and Mrs. I. T. Barnett and family and with other friends here last week end.

Miss Regina Tait, who is a student at Carver School for Women, Baptist Seminary, at Louisville, Ky., is spending the week with her parents, Mr. and Mrs. R. L. Tait.

Mr. and Mrs. Guy Hunt and two sons, Dickie and Ronnie, spent last week in Washington, D. C., visiting with Mr. and Mrs. Guy Hunt, Jr., and sightseeing.

Mr. and Mrs. Richard S. Reese announce the birth of a daughter, Rita Darlene, on August 18, in the Stillwater Municipal Hospital, Stillwater, Okla.

Mr. and Mrs. Charles A. Safian and daughters, Faith and Donna, have returned to their home at Vilas after a short visit at the Whitewood Lodge with Mr. Safian's parents, Mr. and Mrs. Jack Safian of Mt. Pocono, Pa.

Mrs. Nell Coffey of Perkinville, has returned from San Francisco and Hollywood, where she spent several weeks visiting with relatives.

Mr. and Mrs. Kim England of Morganton are moving into the Vials Moretz house this week. Mr. England is the new physical education teacher at Appalachian High School.

Milton Barden is spending a few days with his parents, Dr. and Mrs. John G. Barden. He will go to Pfeiffer College in a few days to enroll as a student for the ensuing year.

Mr. and Mrs. B. W. Stallings had as guests Sunday Mr. and Mrs. Charlie Gobson of Winston-Salem, Mrs. Durwood Stallings of Spring Hope, and Miss B. Bailey of Spring Hope.

Mrs. Ordell Bryant of Brevard, who has been visiting her sister, Mrs. Harriet Smart, and her niece, Miss Elizabeth Lord, for the past two weeks, returned home Tuesday.

Mr. and Mrs. Roscoe Brown left last week end for Lumberton, where Mr. Brown will teach in the City School and Mrs. Brown will work as a secretary in the same school.

Mr. Harris Greene, son of Mr. and Mrs. Grant Greene has returned to Lenoir Rhyne College as a member of the junior class. He is also an assistant to the football coaches as first aid and trainer.

Mr. Jerry Troutman has entered the Southern Lutheran Theological Seminary at Columbia, S. C. His parents, Rev. and Mrs. E. F. Troutman accompanied him to Columbia, Thursday, August 30.

Visitors in the home of Dean and Mrs. J. D. Rankin last week were Mrs. A. A. Kent, Winter Park, Florida; Miss Jan Rankin, Greensboro, and Mr. Ray Lutz, Albuquerque, New Mexico.

Visitors last week with Mrs. C. B. Angell were Mrs. Bruce Angell and son, Gray, and Mr. and Mrs. Townley Bridge, all of Washington, D. C., Miss Elizabeth Bridge of Chicago, Ill., and the Rev. O. J. Haggler of Raleigh.

Mrs. Lillian Hopkins spent the week end with her brother, the Rev. Hugh A. Dobbin, and Mrs. Dobbin, at Patterson. While there, Mrs. Hopkins attended the reunion at the Episcopal School for Boys at Patterson.

Dr. and Mrs. Ray Derrick and children, Linnaeus and Margaret Elaine, visited relatives in Columbia, S. C. Dr. Derrick's father, O. J. Derrick, came back to Boone with his son and family and is spending the week with them.

Mr. and Mrs. William Lowes and three children have been visiting Mrs. Lowes' parents, Mr. and Mrs. Charley Hartley, at Vilas. Also visiting Mr. and Mrs. Hartley are their daughter and son-in-law, Mr. and Mrs. Clyde Love of Miami, Fla.

Visiting Mr. and Mrs. J. E. Holsinger this week were Mrs. Holsinger's niece, Mrs. Richard Russell, from Fairbanks, Alaska, her two sisters, Mrs. Mary Thomas of Raleigh and Mrs. Ralph Sechler of Newton.

Dr. and Mrs. John G. Barden have returned from a brief vacation trip to Cherokee and Lake Junaluska. En route they visited their son and daughter, the Reverend and Mrs. Lawrence E. Barden.

Mrs. H. M. Tully, Sr., from Oak Hill, W. Va., has been visiting Mr. and Mrs. H. M. Tully, Jr. Mr. and Mrs. H. M. Tully and son, Sam, have been vacationing in West Virginia and Virginia the past two weeks.

Mr. and Mrs. Fred Harris of Kingsport, Tenn., visited Mr. and Mrs. Ed Ray last week end. Mr. and Mrs. Harris, Mr. and Mrs. E. L. Ray and Mr. and Mrs. Mack Luttrell spent Sunday in Avery county and attended the homecoming at Forest Home Church.

Fred D. Gragg recently spent fourteen days with his parents, Mr. and Mrs. S. S. Gragg, after completing nine weeks basic recruit training at the U. S. Naval Training Center, Great Lakes, Ill. He is now in San Diego, Calif., where he will attend Sonar School for six months.

Mr. and Mrs. Grady Greer had as guests last week end, Mrs. Mary Wingfield and Miss Net Whitworth, supervisors of nurses at Charlotte Memorial Hospital, Mr. and Mrs. Lewis Swink of Belmont and Mrs. Mary Greer of Lincoln.

Guests of Mr. and Mrs. J. K. Brown last week were Mrs. B. H. Winters of Elk Park, Mrs. Kirk Sullivan of West Palm Beach, Fla., Mr. and Mrs. Robert Harrington and two sons, Reid and Kirk of Augusta, Ga., Miss Judy Jones of Pontiac, Mich., and Pvt. Ernie Mueller of Camp Gordon.

Guests of Mrs. Margaret Hughes last week were Mrs. Tommy Greene of Taylorsville, Mr. and Mrs. Robert Ray of Raleigh, and Mrs. M. J. Fagan of Philadelphia, Pa. Mrs. Hughes returned to Philadelphia with Mrs. Fagan, the former Miss Margaret Hughes, for a few days visit.

Mr. and Mrs. Claude Todd and son, Mike, of Hampton, Va., have returned home after visiting Mrs. Todd's parents, Mr. and Mrs. W. H. Gragg. Mr. and Mrs. Richard Follock of Hampton, Va., accompanied Mr. Todd to Boone last week end and were guests of Mr. and Mrs. Gragg.

Mr. and Mrs. Vilas Moretz who are now living in Pine Bluff, N. C., entertained other members of the Moretz family at a family reunion at their home in Boone last week end. Their guests were Mr. and Mrs. Clayton Moretz, their daughter, Miss Norma Sue Moretz and son, Douglas, of Sanford, Mrs. Ralph Moretz of Clinton, Tenn., and Mr. and Mrs. Luther Moretz of Route 3.

Among the Boone people going to Greensboro for the wedding of Miss Lucile Gragg to Dalton J. Beaman on August 25, were the Milton Graggs, whose daughter, Lila, was a junior bridesmaid; Mrs. Dean Bingham and Mary Deane, who visited also with Mr. and Mrs. Ernest Moore in Greensboro, and Mrs. John Frank Johnson in Winston-Salem; Mr. and Mrs. A. R. Gragg of Arlington, Va., and Mr. and Mrs. Robert Glenn and Janet of Washington, D. C. The A. R. Graggs and the Glenns visited here with Mr. and Mrs. G. W. Gragg before going to Greensboro.

Women's Club Holds Session

The Worthwhile Woman's General Club met Thursday evening for a tour of flower gardens and some of the modern homes in the community.

Starting at Mrs. Mae Miller's garden, they visited the garden by the Episcopal Church and the homes of Hooper Hendrix, Estel Wagoner and John Houck and ended the tour at the Lee Reynolds' home where the business session was conducted by Mrs. Herman Wilcox.

The hostesses, Mrs. Reynolds, Mrs. Homer Brown, Mrs. Edd Qualls, and Mrs. George Greene, served sandwiches, cookies and punch to about 30 members and guests.

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Melba Pie Is Good Dessert

A luscious dessert that needs to be made a day ahead is just the ticket for week-end company. The meringue shell for this "Angel Melba Pie" softens on standing overnight in the refrigerator so it's easy to serve, and it literally melts in your mouth.

Juicy, golden canned cling peach slices with a glaze of raspberries fills it deliciously! If you want to use fresh instead of frozen raspberries, all you need to do is add more sugar to taste.

Angel Melba Pie Shell:

3 egg whites
1-4 teaspoon salt
3-4 teaspoon cream of tartar
3-4 cup sugar

Filling:

2 cups canned cling peach slices
Glaze:

3-4 cup frozen raspberries (with syrup)
1 tablespoon sugar
1 tablespoon cornstarch

Shell: Beat egg whites with salt and cream of tartar until stiff but not dry. Gradually beat in sugar. Pile lightly into well-greased eight-inch pie plate. Bake at 175 degrees for about one hour and 15 minutes. Cool, then chill overnight in refrigerator.

Filling: Drain peaches thoroughly and arrange in meringue shell. Glaze: Heat raspberries. Add sugar and cornstarch blended together, and cook and stir until clear and thickened. Cool slightly and pour over peaches. Chill. This recipe serves six hungry people.

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radiators, dusting, books, lamp shades and mirrors, are made simple.

In general, it is possible to keep a cleaner house, easier, today than

ever before with the use of a modern vacuum cleaner.

British recovery is seen in civil jet airliner race.

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A. F. & A. M.
Fri. Night 7:30
Work in 2nd Degree
Visitors Welcome
Boyle Davis, Sec'y
Paul Brown, W. M.

WELCOME



TO ALL STUDENTS WHO ARE RETURNING TO A. S. T. C.
THIS YEAR

We're Glad You're Back

And To You Who Are Here with Us for the First Time,
We Extend a

SPECIAL WELCOME

We Hope Your Stay in Boone Will Be Most Pleasant in Every
Way, and We Shall Do Everything in Our Power
To Make It So

CAUDILL'S, INC.

The Shop for Ladies and Men

123 E. KING ST. BOONE, N. C.

You're Invited To

OPEN HOUSE

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TWIN'S BAKERY

(FORMERLY ESTHER'S BAKERY)

Saturday, Sept. 8

Come In Saturday And Be Our Guest

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Bakery Products and Coffee
FROM 9 A. M. TO 4 P. M.

We have assumed ownership and operation of this well-known bakery, and hope you will come in to see us Saturday and return often for all your needs in pies, pastries and fresh baked goods of all kinds.

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will get out every spot...ALL the dirt!

When accidents happen, just send us your clothes as quickly as possible and we'll get them back—not only clean—but actually looking like new again. But don't wait for accidents.

Remember, Sanitone Dry Cleaning is lamb-gentle—safe for even the most delicate fabrics—yet it flushes out ground-in dirt—stubborn spots and even perspiration. Try it today!


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A & P'S OWN BRAND CRESTMANT

ICE CREAM

Pint 19c Half-Gal. 69c



Grand Low Price. Flake Style

SULTANA TUNA, 2 6½ oz. cans 39c

A & P Brand—Red Sour Pitted Pie

CHERRIES, 2 no 303 16-oz cans 35c

Uncle Ben's Enriched—Converted

RICE, 14-oz. pkg. 17c 28-oz. pkg. 30c

Jane Parker Freshly Baked—Orange

CHIFFON CAKE, each 45c

Ann Page Creamy Salad

DRESSING, Qt. jar 39c

Mr. and Mrs. John Farthing and children, Brenda, Sandra and Steven, of Augusta, Ga., spent the week end with Mr. and Mrs. Zeb V. Farthing.

Mr. and Mrs. R. O.