

Society

Friday Club Meets Saturday

Mrs. Nell Linney and Mrs. Ruth Porter entertained the Friday Afternoon Club at their home on Appalachian Street Saturday, July 8.

Bowls of pink roses were used in the living-dining room, and Confederate flags at the entrances presented the program theme, the Civil War Centennial.

Mrs. Linney introduced the program by relating Boone's part in the war with special emphasis on Stoneman's raid. She showed some Civil War mementos, among which were a Southern Cross of Honor presented to her grandfather, Lieutenant W. C. Coffey inscribed with his name and regiment, an 1861 edition of a Military Drill Manual used by Lieut. Coffey, also a photograph of her maternal grandfather, W. C. Parks, a colonel of a Virginia Regiment.

Mrs. Porter read passages from several letters received by the late Miss Jennie Coffey from her four brothers while they were serving in the Confederate army.

Each club member related a Civil War story which had been handed down in her family, stories which have never been included in printed history.

The highlight of the meeting was the presence of a Confederate widow, Mrs. W. C. Coffey, grandmother of Mrs. Linney and Mrs. Porter. Mrs. Coffey, who is spending the summer in Boone, told the group about outfitting the Yankee soldiers by hiding the family silver and using kitchen ware when Stoneman's raiders came.

After the program the hostesses served a delicious salad and sweet course to the seventeen members and two guests, Miss Kate Wilson and Mrs. W. C. Coffey.

Have Golden Wedding Party

The Fourth of July was a double celebration at the home of Mr. and Mrs. Roy Eggers of Bristol Road. Due to the illness of their mother, the children were unable to celebrate the golden wedding anniversary of their parents last December.

Mr. and Mrs. Eggers were married December 18, 1910 at the home of her parents, the late Mr. and Mrs. J. B. Williams of Forest Grove.

Present for the belated celebration were Mr. and Mrs. Robert Gutkin, Lynn and Charlene Dietrich, Mr. and Mrs. Henry Clupper and son Dennis, Mrs. Marlene Leonard, all of Miami, Fla., Mr. and Mrs. Clarence Batson, Lewisville, Ind., Mr. and Mrs. Done Eggers and daughter, Pam, Mr. and Mrs. Robert Miller and son Bobby of Cincinnati, Ohio.

Entertains At Dinner Party

Last Thursday evening at 7 o'clock, Mrs. Eddie Norris entertained with a dinner for bride-elect, Miss Myrna Luther, of Boone, and her fiancé, Mr. Barney Holder, also of Boone.

Guests present were Miss Luther's parents, Mr. and Mrs. Ray Luther, her sister, Miss Amelia Luther, and Greg Norris, son of Mr. and Mrs. Eddie Norris.

Following the dinner, Miss Luther was presented with a gift, an iron skillet, from her hostess, Mrs. Norris.

Garden Club Board To Meet At Mayview

By MRS. EDD GARDNER
The summer board meeting of the Garden Club of North Carolina, Inc. will be in Blowing Rock at Mayview Manor, July 23-26.

For a real vacation in the mountains and where air-conditioning is not run by electricity in July let's go to Blowing Rock and meet our new president there, Mrs. Olin B. Sikes from Monroe.

All club presidents are urged to come and bring as many members as possible. You will hear the State officers and State Chairman give plans and suggestions for the year's work.

Ruth Sikes is a charming, inspirational, enthusiastic leader and we can hope for some of that enthusiasm to rub off on us. She will greet you with a smile; she knows no other way.

Mrs. J. F. Verrault of Valdese, who is chairman, is making plans for this to be a wonderful occasion. If you are a member of the Garden Club of North Carolina you are invited to attend.

Mr. Hugh Vann, Chairman of the Southeastern Flower and Garden Show will bring us up to date on plans for the show next year.

Since you will be near Boone, I am sure that many of you will want to see the site of our new Botanical Garden.

Landscape Design School, Course I, is being given at Virginia Polytechnic Institute, Blacksburg, on July 18, 19, and 20.

Small Flower Show Slated

Since no large flower show or home tour is being planned for Boone this summer, the Blue Ridge Garden Club is presenting a small standard show at the Boone Methodist Church on July 19 from 2 to 5 p. m.

All members of the four garden clubs of Boone are invited to exhibit in the artistic and the horticulture divisions and the junior club members in the junior division.

The show is being held in lieu of the July program of the Blue Ridge Garden Club and for the purpose of giving gardeners an opportunity to display the results of their horticultural efforts and to compete in arranging. This will also provide experience for student judges.

While this show will be small in comparison with previous Boone flower shows, it will be a standard show, conforming to all requirements of the National Council.

There will be no admission charge or silver offering, and the public is invited.

One particularly attractive creation is a double layer sheath with a floating hemline. Others have skirts which float from the waist line and a draped bodice.

Bows are being used on the shoulders and at the waistline. For a tailored look stiffening should



VISITS AT VILAS.—Louis John Baldwin, six years old, of Irvington, N. J., is spending five weeks visiting with his grandparents, Mr. and Mrs. R. L. Baldwin, at Vilas. He was accompanied here by his parents, Mr. and Mrs. R. L. Baldwin, Jr.

University Women Meet

The American Association of University Women will meet at 8 p. m. Tuesday, July 18, at the home of Mrs. David Hodgkin, Pine Loch, four miles out on Highway 421.

The guest speaker will be Mrs. Sidney Bastable of England, wife of the visiting minister at the First Baptist Church, Boone. Mrs. Bastable will discuss education in England with special emphasis on education for women.

Any visitor in Boone who is a member of A. A. U. W. is invited. Call Mrs. David Hodgkin, AM 4-3900 in the evening or at the ASTC Library during the day, if you plan to attend the meeting.

Davants Fete Medical Group

The Auxiliary to the Watauga County Medical Society entertained the doctors at a cook-out at the home of Dr. and Mrs. Charles Davant in Blowing Rock, Wednesday evening, June 28.

A delicious dinner was enjoyed by the following: Dr. and Mrs. Phil Fall, Dr. and Mrs. R. H. Harmon, Dr. and Mrs. H. M. Cooke, Dr. and Mrs. J. B. Hagaman, Dr. L. H. Owsley, Mrs. Mabel Owsley, Mrs. R. K. Bingham, Dr. and Mrs. Hadley Wilson, and Dr. and Mrs. Davant.

White dresses and off whites are favorites for summer wear. Accents of black in hats or gloves lend variety to such a costume.

Kennedy offers plan on saline water. Taft-Hartley Act invoked eighteen times.

Household Hints

By RUTH CURRENT

CHEESE BUYING GUIDE.—That centuries-old art of cheese-making has progressed to a point where today there is literally a cheese to suit every taste, mood, or occasion.

Cheese is one of the most nutritious foods. Today's consumer may choose from a large variety of natural cheeses, process cheese, and related products.

Age or degree of ripening, which influences flavor, is noted on the labels of certain cheese varieties. For instance, Cheddar cheese is a firm ripened variety with a curing period of from one to 12 months or more. Colby, also a firm ripened variety, is softer and more open than Cheddar. Swiss, with its sweet-nut-like flavor, is easily recognized.

Two other firm ripened varieties are Gouda, with a mellow nut-like flavor, and Provolone, with a smoky, salty flavor. Parmesan and Romano, both Italian, are examples of very hard ripened varieties.

Cottage cheese, a soft unripened variety, has a mild flavor. Two other soft unripened cheeses are Cream and Neufchatel—they have a mild acid flavor.

Of the soft ripened varieties, Brie and Camembert are two which range from mild to pungent in flavor. Another, Limburger, has a highly pungent and very strong flavor.

Blue-vein mold ripened varieties such as Blue (or Bleu), Roquefort, and Gorgonzola, use a culture of mold in the ripening process, giving each its peppery flavor.

Add a new cheese to your shopping list. Some you will have to cultivate the taste for, but give them a try—at least some of them.

It is time to start thinking about iris again for they can be planted from July until late in the fall. If you are planning on ordering any new iris this year make your list now and get your order in. In this way you will be sure of getting the first choice of the rhizomes.

Your iris may be planted as soon as they arrive, providing you avoid planting them during the heat of the day. If you are not going to plant the rhizomes as soon as they arrive, open the package at once and spread the roots in a cool, dry place.

In a light soil plant the rhizome just under the surface of the

ground in a hole large enough to allow the full spread of the roots. The top of the new iris should be a little above the level of the ground. The soil should be damp at the time of planting. Pack the soil firmly around each rhizome.

Since your new plant is planted very close to the top of the ground, cultivate very shallowly and very carefully. Clean cultivation is a must as iris like strong sunlight. Keep all dead leaves and weeds away from the plant.

After you have planted your iris they should be kept damp until the root system has become established. Iris does not require a great deal of water after this.

Use non-acid forming fertilizer. Steamed bone meal and superphosphate may be used at the time of planting. After the plants have become established a complete plant food may be used. Barnyard manure is not recommended.

To some hamburger means only meat cakes. To others it provides a number of ways to make more attractive meals. Give these recipes a try.

Hamburger and Fried Tomatoes

1 pound ground beef
1 teaspoon salt
2 tablespoons minced onion
¼ cup water
1 tablespoon Worcestershire sauce
Pepper
Firm ripe tomatoes cut in thick slices

Pickle
French fried potatoes
Buttered buns
Onion rings
Mix ground meat, salt, minced onion, water, Worcestershire sauce and pepper to taste. Shape into patties. Broil patties and tomato slices in butter or margarine. Serve with buns, onion rings,

French fried potatoes, and pickles.

Cheeseburgers

1 ½ lbs ground beef
¼ cup water
¼ cup chopped onion
¼ cup chopped green pepper
1½ teaspoons salt
Pepper
3 tablespoons prepared mustard
8 tomato slices
8 cheese slices
8 buns, split and toasted

Combine beef, water, onion, green pepper, salt, pepper, and mustard. Mix thoroughly. Form into 8 patties. Broil 4 to 5 inches from heat 15 minutes, turning once. Place each patty on bottom half of toasted bun; add slice of tomato, then a slice of cheese. Return to broiler until cheese melts, about 5 minutes.

Hamburger Rings

1 pound choice ground beef
½ cup milk
1 tablespoon grated onion
1 teaspoon salt
¼ teaspoon paprika
½ teaspoon of any desired herbs
Buttered green butter beans
Whole browned potatoes
Parsley

Combine ground beef, milk, herbs. Place in a well greased seven-inch ring mold. Bake in an oven 350 degrees for 1-hour. When ready to serve, invert on a chop dish. Fill center with buttered butter beans. Surround with whole browned potatoes and garnish with parsley.

Keep the cookie jar filled and serve to the television fans, the children, and for desert and afternoon tea.

Ice Box Cookies
2 cups brown sugar
1 cup butter or margarine
½ teaspoon salt
3 eggs
1 teaspoon vanilla
1 teaspoon nutmeg

1 cup nutmeats chopped
1 teaspoon soda in a little hot water
1 teaspoon baking powder
4½ cups flour
Cream butter and sugar well. Add eggs. Mix well. Add flour which has been sifted with the nutmeg and baking powder. Add vanilla and soda. Add nut meats. Mix well and shape into rolls. Wrap in wax paper and store in

refrigerator over night. Slice and bake in an oven 400 degrees.

Eisenhower expects bid to run for Senate.

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"The Watauga Rescue Squad, recently organized —has been greatly needed. Mr. Zeb Kirk, Coach Red Watkins and the various committees are to be congratulated. Due to the tremendous cost of equipment any checks or money will be appreciated. Your life may depend upon this project."

—PAUL & RALPH

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