

Men's Club Championship At Tryon Country Club

The qualifying rounds to determine the various flights for the annual Club Championship will be held this week at Tryon Country Club beginning today and ending Sept. 9.

Two flights and qualifying score will determine which one a man will play in. Play will begin Monday, Sept. 10th. It will be a match play event from scratch.

Jim Gibson is chairman of the Tournament Committee.

Kimberly In Speed News

The magazine Speed Age for October of this year has a picture of Jim Kimberly driving his European sports car, Mille Miglio in the 100 mile Pebble Beach Cup Race in California. Kimberly flipped the 1949 ferrari on the tricky third term during the 27th lap and wrecked the car, according to the magazine. W. A. Bain was the protographer who took the picture of the Kimberly car going at top speed.

President Matt O'Shields of the Tryon Chamber of Commerce and Minter Barber attended the preliminary contest of the Apple Festival string bands in Hendersonville on Thursday night. Mr. Barber was one of the judges.

Mr. and Mrs. James G. Moore and sons, Johnnie and Jimmy of Columbia, S. C., spent the Labor Day week-end with Mr. and Mrs. Jim Moore.

Mr. and Mrs. Cary Page and daughter, Miss Patty Page, are leaving Tuesday for Los Angeles, Calif., while in California they will visit Cary Page Jr., who is in the Marines.

Mr. and Mrs. Wm. D. Prather have as Labor Day week-end guests Mr. and Mrs. Mack White of Charlotte.

EXPERIENCED SECRETARY desires full time or part time position. References furnished. Call Tryon 45-R.—Adv. 3, 4, 5p.

Ruth Current Says—

Pie Problems.

When fruit is especially juicy and the juice leaks out during pie baking, try building a high, fluted wall around the pie shell—it helps to hold bubbling juice within bounds. Cutting large enough slits in the top crust, if there is one, is important. These slits allow steam to escape, so that it will not occupy space the juice requires.

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Chicken Scrapple.

Scrapple, popular example of Pennsylvania Dutch cookery, can be made with delicious chicken flavor just as well as with pork. Chicken scrapple is a thrifty main dish, as well as a good one, say food nutrition specialists of the State College Extension Service. Combining chicken and broth with corn meal in just-right proportions provides a sizable number of servings.

Here is the recipe developed at the Bureau of Human Nutrition and Home Economics:

Chicken Scrapple: Ingredients for 8 servings—3½ cups chicken broth; 1 tablespoon all-purpose flour; 1 cup corn meal; ½ teaspoon salt or 1 teaspoon if the broth has not been salted; ¼ teaspoon poultry dressing; 2 cups ground or chopped cooked chicken

To make: Heat half the broth in a double boiler. Blend flour, corn meal, salt, and poultry seasoning; mix with the remaining cold broth. Slowly stir the corn meal mixture into the hot broth. Cook, stirring until the mixture thickens. Cook for 30 minutes or longer. Stir in the chicken. Pour into a well-greased loaf pan. Cool quickly and refrigerate. When firm, cut in slices in flour and fry in a little hot fat until brown. Serve with chicken gravy.

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