

The Women's Page

LUCILLE MAY, WOMAN'S EDITOR

Wanda Faircloth, Barry Dudley Wed

On Sunday afternoon at four o'clock in a formal candlelight ceremony at the Gospel Tabernacle Church, Miss Wanda Hope Faircloth was married to Barry Ellington Dudley, Rev. J. D. Lee, pastor, and Rev. Herbert Carter officiated using the double-ring ceremony.

The vows were exchanged before a background of pyramid candelabras holding lighted candles which were amid arrangements of snapdragons and chrysanthemums. A background of palms in the chancel completed the setting.

Parents of the couple are Mr. and Mrs. Carl Atha Faircloth and Mr. and Mrs. Ellington Dudley, both families of Dunn.

Soloist for the wedding was Miss Elaine Bryant of Dunn and the organist was Miss Sylvia Weltons.

Given in marriage by her father, the bride wore a formal gown of silk organza over bridal taffeta fashioned with portrait neckline of scalloped chantilly lace embroidered with seed pearls and bracelet length sleeves. Motifs of matching lace were appliqued on the bouffant skirt which ended in a chep train. Her puff veil fell from a crown of pearls. She carried a bouquet of rubrum lilies with stephanotis.

ATTENDANTS

Miss Sandra Faircloth of Fayetteville was her cousin's maid of honor and bridesmaids were Miss Carolyn Faircloth of Fayetteville, a cousin of the bride; Miss Tanya Dudley, the bridegroom's sister; and Miss Judy Naylor of Autryville, cousin of the bride.

The attendants wore dresses of blue peau de soie with a bodice of white scalloped lace. White lace circular veils were attached to a matching crown and they carried pink rubrum lilies.

The groom had his father as best man and ushers were J. T. Faircloth of Route 1, Dunn, Joe Smith, Jr., Ray Dudley, the groom's brother, and Landon Barefoot of Dunn.

The bride's mother was attired in a pink cyelet dress with accessories to match while the groom's mother was dressed in blue eyelet. Both wore orchid corsages.

For travel the bride wore a beige two-piece suit with white lace and matching accessories. Her corsage was of cymbidium orchids. They are honeymooning in the mountains of North Carolina and Virginia. When they return, the couple will reside at 604 S. Fayetteville Avenue.

Mrs. Dudley will continue her education at Dunn High School. Her husband was graduated this year from Dunn High.

CAKE CUTTING

A cake cutting was held at the home of Mr. and Mrs. J. T. Faircloth, uncle and aunt of the bride, given by the bride's parents.

The dining table was centered with a five branched candelabra with an epergne filled with white roses and snapdragons.

After the couple cut the first

IN RALEIGH

Bud Jernigan is spending several days in Raleigh visiting Mr. and Mrs. Glenn Adams.

AT WHITE LAKE

Spending last weekend at White Lake were Mr. and Mrs. Jimmy Coats and Mr. and Mrs. Lloyd Coats.

TO CAROLINA

Mr. and Mrs. Carl Turlington will spend this weekend at Carolina Beach.

TO ATLANTIC

Miss Barbara White will spend this weekend at Atlantic Beach as the guest of the Ben Hartfields.

AT WHITE LAKE

Mr. and Mrs. Belvin Strickland and family spent the weekend at White Lake.

RETURN FROM RICHMOND

Mrs. Bobby Wright and children have returned from Richmond, Va., after several days visit there with Mr. and Mrs. Archie Hayman.

RETURN FROM LAKE

Mr. and Mrs. R. A. Duncan, Sr., and Sandra and Linda Bryant have returned after spending several days at White Lake.

CHILDREN ILL

Brent Elmore, who spent last week visiting relatives in the nation's capital, is a patient in Betsy Johnson Hospital with the mumps while his sister, Libby Jean, is confined to their home with the chicken pox.

slice, Mrs. Faircloth served the tiered wedding cake while Mrs. Dudley poured lime punch. Nuts and mints were also on the table. Assisting in serving were Mrs. Glenn Varney, Mrs. Howard Jackson, Mrs. Odell Faircloth and Mrs. J. T. Faircloth.



MRS. BARRY ELLINGTON DUDLEY

Homemakers Notes

By RUBY I. PARKER
Home Economics Agent

Every summer we have an outbreak of telephone calls saying, "My neighbor said you don't need to blanch (or scald) vegetables to freeze. Is it true?" Let's settle that once and for all.

To blanch or not to blanch—that is not the question when you refer to vegetables to freeze. Food chemists settled that long ago; according to Miss Nita Orr, Frozen Food Specialist, N. C. State College. We need to heat all vegetables before we freeze them. This is called blanching (or scalding if you prefer) and we completely cook some vegetables such as pumpkin, winter squash and beets.

This is one of the elementary facts of frozen food knowledge—an easy and quick process—under our present freezing methods I repeat we need to heat all vegetables before we freeze them. Heating stops the natural chemical actions that cause ripening. (Scientists call these natural chemicals enzymes.) Unfortunately enzymes produce off-flavors and spoil the fresh color of frozen vegetables if we do not stop them by heat. This is usually done by blanching (scalding) a pound of vegetables in a gallon of boiling water for a certain number of minutes. The exact time depends on which vegetable it is. If these enzymes are not treated with heat the vegetable loses its tenderness and some of its vitamin content as well as color and flavor. In fact, the fresh flavor changes to one that is similar to the way hay or dry corn shucks smell.

It is possible to go through the blanching (scalding) process and have vegetables turn out poorly. You have to do the job right. Your County Home Economics Agent has a printed leaflet that gives specific instructions for blanching 21 of our most commonly frozen vegetables. She will give you one if you ask for it.

The idea in blanching is to get heat to the inside of the vegetable to stop the ripening the enzymes cause—then get that heat out as quickly as possible. So we chill the vegetables as soon as the blanching time is up. Chill as long as you have blanching.

If these things aren't done right the end result may be as poor as no blanching, but when they are done right (and attention is paid to packaging and temperature) the vegetables are superb.

People's tastes vary, and some don't detect slight off-flavors. Some cooks use so much fat and high seasonings in their vegetables they lose all of the original vegetable flavor and goodness anyway. And some cook them too long. Surely you're not one of those.

One of our N. C. homemakers became a believer the expensive way. She listened to people who said "No use to blanch." She had 9 people to feed. The vegetables she froze were a complete loss. As a result she had to buy her vegetables. She figures it cost her family a tremendous amount of cash in additional food bills plus all the time and energy she and her daughters spent preparing the food for the freezer.

So—do you need to blanch vegetables to freeze? YES!

Class Of '39 Has Reunion

The Class of 1939 of Meadow High School held its first reunion Saturday night, June 20, in celebration of the 25th anniversary of the class.

The members, faculty, and other guests met at the school and had a tour of the campus. Then they motored to Newton Grove and were served a ham and fried chicken dinner family style in the private dining room of Henry's Cafe.

Marvin H. Godwin served as master of ceremonies. A brief memorial service was observed for the one deceased member, Charles Barefoot. An arrangement of flowers was sent to the grave. Irene Langston Massengill led the invocation. Doris Morgan called the roll of members. There were 21 present out of the 27 who graduated.

Mrs. Eloise Barefoot Capps, vice president, extended a welcome to the faculty, guests, and members present.

C. H. Aderholdt of Fayetteville, the principal in 1939, gave a talk. Mrs. Nancy Stephenson Willis of Dunn, French teacher of 1939, spoke on reunions. The mascot present Mrs. Alice Joyce Peacock of Wilmington, made remarks.

FROM WC

Miss Judy Stewart, a student at WC in summer school, spent the weekend here visiting her parents, Mr. and Mrs. Edwin Stewart.

CELEBRATE THE 4th WITH BANG-UP BUYS

OPEN SATURDAY, JULY 4th

TENDER
Sirloin Steak lb. 69c

LEAN
Rib Stew Beef lb. 29c

CENTER CUT
Pork Chops lb. 69c

"SIPS IT OVER AND OVER AGAIN"
FROSTY MORN WIENERS
1 lb. pkg. wieners
12 Oz. PKG.
39c

GRADE A
fryers lb. **26c**

SMALL COUNTRY
HAMS
lb. **75c**

FRESH PORK
SAUSAGE
3 lbs. **79c**

BLUE PLATE
SALAD DRESSING
quart **33c**

HUNT'S
CATSUP
14 Oz. BOTTLE **15c**

LIPTON TEA 1-2 lb. pkg. **37c**

CALIFORNIA
PEACHES 4 LARGE CANS **99c**

JUICE RITE
DRINK
In Refrigerator Bottles
3 for \$1.00

BUY NEW CRISCO
3 lbs. **65c**

CHARCOAL
10 LB. BAG **49c**

PLASTIC
FREEZER CUPS
PINK EACH **10c**

FRESH
GREEN PEAS
lb. **10c**
bu. **\$1.75**

PRODUCE SPECIALS
CRISP
LETTUCE LARGE HEAD **15c**

FRESH
BUTTER BEANS
lb. **15c**

ICE COLD
WATERMELONS
69c & up

NO. 1 NEW
POTATOES
5 lbs. **35c**

ONIONS
3 lbs. **19c**

CANTALoupES
LARGE SIZES
3 for 79c

SPECIAL PRICES ON ALL VEGETABLES BY THE BUSHEL!

Hospital Patients

Admissions to Betsy Johnson Hospital on Wednesday: Mr. Marvin A. Turner, Rt. 3, Dunn; Mrs. Christine Nance, Dunn; Master Brent Reeves Elmore, Dunn; Malcolm Smith, Rt. 1, Coats; Mrs. Mary Tart, Rt. 3, Dunn; Mrs. Revena Gaine, Rt. 3, Dunn; Mr. Estel B. Culbreth, Dunn; Mr. Boyd H. Hodges, Dunn; Virginia Currie, Rt. 1, Godwin; Baby Timothy McLamb, Rt. 1, Salemburg.

GOOD HOPE HOSPITAL
Mrs. Ida Barbour, Erwin; Mr. Henry Bryant, Rt. 1, Erwin; Mrs. Wanda Jackson, Erwin; Mr. Robert L. Stone, Rt. 5, Dunn; Mrs. Catherine Stephens, Rt. 2, Lillington; Mr. William Earl Ennis, Erwin; Connie Murchison, Rt. 1, Erwin.

BIRTH ANNOUNCED
Mr. and Mrs. Lynn M. Owen of Angier announce the birth of a daughter, June 29. Mrs. Owen is the former Dorothy Dixon.

IN MEMORIAM
The following memorial was written by retired R.N.'s, Mrs. Lewis Strickland and Mrs. Eva McRae, in memory of Elizabeth Culp Lawrence.

The second registered nurse in Dunn.
Held her Lamp of Service high,
For all who needed her
To soothe their pain and fevered brow.
Now God has called her across the Crystal Sea,
Where no lamps are needed there.
Elizabeth Culp Lawrence is now at rest.
Oh, Lord will you give her just one little Star,
To wear in her crown with her uniform new
In that City above
Where the Head Nurse is You.



ENGAGED—Mr. and Mrs. H. Scott White of Winchester, Va., announce the engagement of their daughter, Phoebe Love, to Kenneth Ray Wist, son of Mrs. Rosa West of Erwin. Miss White is a graduate of James Wood High School, Winchester, and Southwest Missouri State College. The prospective bridegroom is a graduate of Erwin High School and the University of North Carolina. Both are members of the faculty of Handley High School in Winchester. The wedding is planned for August 16.

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