

# SOCIETY

## Announces Engagement

Mrs. L. A. Galloway of Southport announces the engagement of her daughter, Alberta Jeanette, to Robert Young Welling. The wedding is planned for January 22 at Trinity Methodist Church.

## Observe Golden Wedding Anniversary

Mr. and Mrs. E. H. Arrington were at home to their friends Tuesday, November 9, celebrating their 25th wedding anniversary. Mr. and Mrs. R. I. Mintz of Wilmington and Dr. and Mrs. L. G. Brown of Southport greeted the guests. Mrs. P. N. Pittenger and Mrs. Robert Jones presided at the punch bowl and Mrs. Mintz and Mrs. Brown assisted with the cake cutting.

About a hundred friends called during the evening. Mr. and Mrs. Arrington received many beautiful gifts.

## Woman's Club

"Interior Decoration" was the theme of Mrs. James M. Harper's talk before the Southport Woman's Club Wednesday afternoon at the home of Mrs. John Swan. Mrs. Harper showed a color wheel, giving the primary and secondary colors and the varied colors that will harmonize with each. She also showed slides furnished by the Getelene Corporation of America entitled "Your Home Charming". These slides were interiors of individual rooms. Mrs. Harper explained how to make the home more charming by working with color.

A large prize and was won by Mrs. C. Ed Taylor. Other hostess serving with Mrs. Swan were Mrs. H. B. Smith, Mrs. Eunice Daniel and Mrs. Joel Moore.

## Methodist Women Planning Bazaar

The WSCS of Trinity Methodist Church will have its annual bazaar on Saturday, December 4, in the Capt. Church building at the stop-light corner beginning at 10 o'clock in the morning. Mrs. James Harper, Jr. is general chairman.

Mrs. H. T. St. George will have charge of aprons and fancy work; Mrs. Blanche Weeks will have pies; Mrs. L. D. Hayman will be in charge of candy; and Mrs. C. Ed Taylor will have cakes. There will be a fish pond for children and Mrs. E. H. Arrington will be in charge of this new feature. Mystery packages are under the direction of Mrs. Guy Garrett. Mrs. Worth Ward is in charge of arranging the room and Mrs. Ray Walton, Miss Lottie May Newton and Mrs. M. R. Sanders will wait on customers.

## PERSONALS

Mr. and Mrs. E. J. Denny and children of Fort Bragg spent the week end here with Mrs. Egan Hubbard, Jr., and family. Miss Annie St. George left Monday for Goldsboro to spend Thanksgiving and Christmas holidays with Mr. and Mrs. J. W. Weathers. She will return home the last of December. Mr. and Mrs. Bill Wells have left for Key West, Fla., where they will spend the winter. Mr. and Mrs. L. J. Hardee are on a business trip to Florida. Mr. and Mrs. Arville Cottrell of Penns Grove, N. J., have been visiting Mr. and Mrs. R. D. St. George and Capt. J. B. Church. Mr. and Mrs. J. T. Denning and children, Ann and Jean, were Sunday visitors in Southport.

## Mrs. Garner Still In Wheel Chair

Mrs. John Garner, mainstay in the operation of the Anchor Hotel at Shallotte Point, is still having to limit her activities to a wheel chair, with the added discomfort of having her right leg in a plaster cast as a result of a fall she sustained during the height of the October storm. With the roof of the hotel damaged by the wind, Mrs. Garner was upstairs trying to look after furnishings. She slipped on the wet floor and her right leg was broken badly. She can get about in her wheel chair but will have to wear the cast for some weeks longer. Outside of damage to the roof and a porch, the hotel was not damaged and business has been carried on as usual.

## BIRTH ANNOUNCEMENT

Sfc. and Mrs. W. E. Rachell of Sendia, Japan, announce the birth of a son, David Ernest, November 10. Mrs. Rachell is the former Miss Wilma Watkins of Leland.

## High Times

By Carol Stanley and Jeannine Kincaide

Hi, Everybody! Thanksgiving is almost here and all of the grammar grades have been working hard to prepare gay and pretty pictures for their classrooms. You'd really be surprised to learn how well some of these children can paint and draw. Why don't you parents drop around to see their work?

The junior class play was quite a hit, or it seemed that way to us. We hope that all who attended were pleased with the performance. While on stage and off preceding and during the presentation of "Little Miss Somebody" the juniors seemed quite calm. It wasn't until it was all over that the tension of performing showed up. The girls and boys who did the work off-stage deserve due credit for the long hours they put in their bright, evening dresses that were attending the various jobs throughout the auditorium added much to the setting.

We have heard rumors of the 9 and 10 grades planning a Spring trip to Washington, D. C. It seems they will put in the money themselves. Out of their own pockets, no less. Here's luck!

Not long ago the Civics class began work to build a sign that will be placed at the city limits and will read: "Welcome to Southport—North Carolina's Only Natural Harbor." They hope to complete it soon.

Seen Around: Button wearing some real "catty" pants to school. Jimmy Cochran trying to make people blush. He seems to be doing a pretty good job of it. Margie Hewett reading us the letter she wrote. Delores and Jeanette discussing their problems. Barbara Johnson with a cut chin from basketball practice. Better watch out. Wayne Ludlum with a big grin on his face. What's that for? George Dozier pestering Lorraine, as usual. Paul and James raising a big fuss in study hall.

## News From Doshier Memorial Hospital

Baby Rickie Norris of Supply spent Monday until Thursday as a medical patient. Donald Burris of Southport was a medical patient from Monday until Friday. Mrs. Addie Tharp of Shallotte spent Tuesday until Friday as a medical patient. Willie Cooker of Southport entered as a medical patient on Tuesday.

Baby Patricia Ann Babson of Ash spent Wednesday until Saturday as a medical patient. Mrs. Myrtle Strickland of Supply was a surgical patient from Wednesday until Friday.

Mrs. Amanda Arnold of Winnabow entered on Wednesday as a medical patient. Baby Melvin Harris of Ash was a medical patient from Wednesday until Saturday.

Churis Evans of Southport spent Thursday until Sunday as a medical patient. Mr. and Mrs. Cathia Brinson of Bolivia announce the birth of a daughter on Thursday.

C. W. Osborne of Winnabow entered on Thursday as a medical patient. Mr. and Mrs. Wilbur C. Holden of Supply announce the birth of a son on Friday.

Mrs. Annie Hewett of Supply entered on Friday as a medical patient. Collie D. Bonham of Wilmington entered as a medical patient on Friday.

William Odom of Wahgram entered on Saturday as a medical patient. Mrs. Clista Lewis of Supply entered as a medical patient on Saturday.

Mrs. Ann Price of Southport entered on Sunday as a medical patient. Robert Sullivan of Winnabow entered as a medical patient on Sunday.

D. L. Clemmons of Supply entered on Sunday as a medical patient. George Gray of Supply entered as a medical patient on Sunday.

ILL IN HOSPITAL City Engineer Dick Brendle is receiving treatment in a Wilmington hospital for a throat ailment. Before going there he was in the Doshier Memorial Hospital for some time. His condition is much improved.

Read The Want Ads

# Bear Tracks

By Beta Club Members MARY WILLETTS and STANLEY KNOWLES

Well, Well, Well, the big night finally came. Saturday night between 7:00 and 1:00 p. m. was the time. The black face comedies kept the audience in a roaring laughter while the beauty contest kept them in suspense. There were twelve candidates up for queen, three from the primary department, three from the elementary department, and six from the high school department. The winner for the Primary department, Miss BPS, was Linda Jo McLelland; from the elementary department, Miss BES, was Barbara Gail Sellers; and from the high school, Miss BHS, was Sally Anderson. Elnair Mills was runner-up in the high school department.

The Beta Club's cake sale went off last Saturday in a fine way. The purpose of the sale was to raise money to go to the State Beta Club Convention in Asheville in April. They would like to thank each person which helped to make the sale possible. The club members are also planning on presenting a play in January. No definite date has been set as yet.

We are looking forward to the Thanksgiving holiday coming up. Most of the students and the teachers are planning a glorious week end and just think—we only have three weeks after we come back before the Christmas holidays begin.

Mrs. Hodges' second graders are drawing pumpkins and turkeys for Thanksgiving and decorating their room. They are sorry to hear about the death of Marjorie Lewis' father.

Mrs. McClure's 4th grade is happy to announce their contest for the beauty queen, Gloria McDowell, was one of the winners in the preliminary election.

The fourth graders have been painting their reading tables and their science tables. They are looking forward to the Thanksgiving party that their grade mothers are planning next Wednesday.

Mrs. McNeil's sixth grade is studying "Our Sun's Family" in science. They are making charts, word lists, and a booklet. They are drawing pictures of the planets, asteroids, and comets.

Barbara Jean Willetts is going to the Baptist Hospital in Winston-Salem, for a physical examination.

Mrs. Toomer's sixth grade is planning a newspaper called, "Bolivia Round-up." They hope it works up fine. They are planning to have a Thanksgiving party Wednesday morning. One of their pupils, Raymond Parker, is spending his Thanksgiving holidays in Washington, D. C.

Students of Mrs. McKeithan's fifth grade are planning on spending the holidays in the following places: Rebecca Ann Stanley of Supply plans to visit relatives in Pennsacola, Fla.; Jo Ella Arnold of Leland plans to visit her grandmother in Bolivia; other relatives will join her there for a real Thanksgiving feast; Eva Glenn Gaskill of Bolivia plans to visit relatives in New Bern and then journey on to Cape Charles, Va. to visit other relatives; Wayne Lee Johnson plans to visit relatives in Norfolk, Va.; Sadie Lowery plans to visit in Tabors City during Thanksgiving; Brenda Osborne is looking for relatives. Mr. and Mrs. Ellis Osborne, of Indiana.

Mrs. Ballew's seventh grade has elected officers for this year and they are: President, Larry Johnson; vice-president, Helen Naylor; secretary-treasurer, Lydia Dandford; program committee, Jacob

Hickman, Carl Wescott and Harold Lowery.

Mrs. Ersking Swain entertained Mrs. Merritt's first graders with a party November 19. Pepsisolas and cookies were served.

Lee Merritt entertained the freshman class Friday night. Doughnuts, cold drinks, popcorn and candy were served as refreshments.

The senior class is planning a party for December 6, at the lunch room. Four committees have been selected to make all necessary preparations.

That's about all for now. See you next week.

We hope each and everyone of you a happy Thanksgiving.

## Club Notes

By THELMA HINSON Home Agent

### FRUIT CAKES

All fruit cakes are mixtures of fruit and nuts bound together with a thick batter. Some have only enough cake batter to hold the fruit together, others have more.

There are three general classes of fruit cakes—a dark, light and white. The dark fruit cakes contain more spices and molasses than light ones. Both have a plain or pound cake base. White fruit cakes have a silver or white cake batter, using only the egg whites and not the yolks. Only fruits and sometimes nuts that are white (such as almonds and Brazil nuts) are used and no spices; red cherries are added to white fruit cakes for contrast in color.

The success of your fruit cake depends on how well you prepare the ingredients and the way you cook it.

### I. POINTS ON PREPARING FRUIT CAKES

Cut fruits for all fruit cakes in small uniform pieces. This will give you a sample of all the different fruits and nuts in even a small piece of cake.

Use 1-3 to 1-2 of the flour given in the fruit cake recipe to coat and separate (dredge) each piece of fruit and nut. Be sure no extra flour sticks in the wrinkles of raisins and currents.

### II. TIPS ON COOKING FRUIT CAKES

There are two general ways of cooking fruit cakes. You may bake them the whole time or use a combination of baking and steaming.

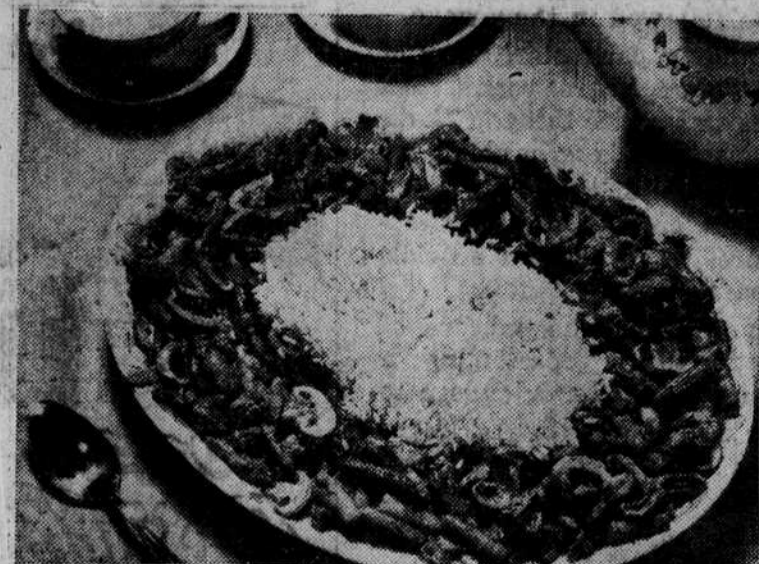
Baked fruit scorch easily because of the large amount of fruit and sugar in them. To prevent scorching, line pans with greased paper and bake cakes at a low temperature (250-300°F.). A pan of water placed in the oven under the cake during baking gives you a cake with a moist, shiny, uncracked top. Any loaf or round pan may be used, but one with a tube in the center helps you get a more uniform baking throughout the cake. The heat gets to the center of the thick mass of batter more quickly. Fill cake pans up to 3/4 inch of the top.

Steamed fruit cakes may be cooked in a steamer or pressure cooker. They are more moist and have a closer, heavier texture than a baked fruit cake. Whether cakes are cooked in a steamer or pressure cooker, place over the top of pan three thicknesses of wax paper or a piece of heavy brown paper or aluminum foil. Tie the paper or foil in place so that it will not slip off.

To cook in a steamer: Place cakes on a rack in a steamer or roaster which has been filled to 3/4 inch with boiling water. Cover and steam three hours. Remove the cake from the steamer and take off the paper covers. Bake 1/2 hour in an oven at 300°F. to dry out the cake.

To cook in a pressure cooker: One or more cakes may be cooked in a pressure cooker, or pressure saucepan. Place cakes on a rack, one above the other. Cook for 45 minutes at 10 pounds pressure. Raise pressure to 15 pounds and continue to cook for 30 minutes, making a total cooking time of 1 hour 15 minutes. Reduce pressure gradually to zero. Re-

## BEEF AND ASPARAGUS WITH RICE



- 1 1/2 pounds round steak
- 1/2 cup salad oil
- 1 clove garlic, minced
- 3 tablespoons minced onions
- 1 12-ounce package cut asparagus
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1 1/2 cups beef stock (or bouillon cubes dissolved in hot water)
- 1/2 cup mushrooms, sliced
- 1/4 cup cornstarch
- 1/2 cup water
- 3 cups hot cooked rice

Cut meat into strips about 3 inches long and 1/2-inch thick. Heat 3 tablespoons of the salad oil

in large skillet. Add meat, garlic, and onions. Cook quickly over high heat, stirring constantly, just until meat loses its raw appearance.

Add asparagus, salt, pepper, and beef stock to skillet and bring to a boil. Lower heat; cover and simmer 8 to 10 minutes, or until asparagus is just tender. It should not be overcooked.

Brown mushrooms in remaining salad oil. Blend cornstarch with water. Add to beef-asparagus mixture, together with mushrooms. Cook until thickened and clear. Serve over the hot rice. Yield: Six servings.

move cakes from the cooker, take off the paper covers and bake for 30 minutes at 300°F. to dry out the cake.

### New Ways With Dyes:

Brightening faded colors or changing colors of washable fabrics is almost as easy as laundering them. Tinting can be done in the washing machine. Greater depth of color is achieved by tinting in washer than in wash-bowl; however, for very dry colors, a simmering dye bath is recommended.

Steps to perfection—for tinting in washing machine:

1. Tot down measurements of article to be tinted so that it can be stretched to its original proportions.

2. Launder article, or make sure that it is clean.

3. Prepare dye by dissolving in a small amount of hot water. Heat to simmering, stir until dye is dissolved. Strain.

The amount of dye to use depends upon the weight of the article to be tinted and depth of color desired. In general, articles weighing less than a pound require one to two ounces of dye and those weighing over two pounds require five or six ounces of dye.

4. First, heat washer tub and dampen fabric by allowing it to go through one rinse. Then drain tub and fill with the hottest water available. Do not remove the article.

5. Add dissolved dye, being careful not to pour any directly on the article.

6. Start the machine immediately and set the dial for longest washing cycle. Allow agitation to continue 10 to 30 minutes if possible.

7. Allow washer to go through full rinse cycle. With non-automatic washer rinse article three times.

8. Spin dry article in the automatic washer. Or squeeze gently after removing from non-automatic machine. Never put tinted article through a wringer.

9. Finally, damp-dry in the dryer or hang to dry.

10. Rinse washing machine with detergent and hot water. Be sure to clean lid, door window, lint trap. If dye is spilled on the wash-er, wipe immediately. For stubborn stains use color remover as soon as possible.

## The Pirate Log

By Ann Bellamy Ann Stanley Ann Hewett

Hi folks! We're glad to bring you the latest news from the campus of Shallotte HI.

Some seem rather disappointed because the football season has come to an end. Cheer up! The best season is just beginning—basketball! There's a definite sense of school spirit everywhere since practice began Monday. Coach Small will take charge of the boys while Mr. Baker takes the girls. They're really looking for a successful season since most of last year's team still remains with us. Returning on the girl's team are Mary Lou Holden, Shirley Hewett, Emmy (Hossy) Gore, Shelby Hickman, Eugenia Holden, Bernice Hewett, Mary Carter, Jane Rogers. Returning on the boy's team are Lloyd Owens, David Owens, Roy Holden, Bobby King, Gerald Lambert, Jimmy Elliot, Donald Bibb McKeithan.

One of last year's graduates was given a "Welcome Home Party" by Miss Hallie Galloway.

when he came home of leave from Camp Gordon, Ga., where he is now stationed. The party was given at the home of Mr. and Mrs. Joseph P. Singletary. Those who seemed to enjoy the party very much were Cereta Dixon, Marlene Dixon, Faye Galloway, Frances Long, Helen Robinson, Marilyn Singletary, Emma Lea Stanley Eula Mae Varnum, Joyce Lee Varnum, Billy Ray Caison, John D. Dawson, R. C. Dixon, Jr., Tintils Dixon Jimmy Galloway, Leonard Hewett, Earl McCall, Bert E. Robinson, Ennis Swain, Carson Varnum, Mr. and Mrs. Joseph P. Singletary and Mr. and Mrs. John E. Robinson.

Monday was an entirely new day for the high school. Nine of our most respected came to school in the most particular manner. Of course we were expecting it because it was initiation for new Block "S" members. Each of them had to bring plenty of candy for members and a paddle 1 1/2 ft. long, 3 inches wide and an inch thick. They were to bring a pillow to kneel on so as to praise the club three times and most fun of all, they had on a show. Everyone agrees it was just out of this world. We shall now tell you who the spectacular boys were! Texas Holden who had his hair cut with a large "S" on top, wearing a pair of cut-off pants with lots of make-up and also a pair of earrings. He had to ask Mrs. Jones, our home ec. teacher, for a date. Royce Woodyard, whose head was shaved, a Indies dress, hose and make-up. He really looked like a bald-headed girl, also he had to hold hands with a girl in every class. Thomas Arnold had on a knee length dress, knee boots, Mohawk hair cut and a ladies blouse on backwards. Jobie Brooks was magnificent with his hair cut in streaks and a suit with the legs rolled up to his knees. His face was painted black with a white mus-

tache. During recess he had to roll an egg across the stage with his nose. Jimmy Elliot was marvelous with a half-inch hair cut, baggy overalls and a girdle on the outside, brogan shoes and make-up. He had to sing to Mrs. Ida Mintz during recess. Jimmy Stone's head was shaved and his costume was outstanding! He had a convict suit on. He played the piano for Thomas Arnold to dance at recess. Bunchy Leonard's hair was cut out with a large S in the top. Pants and shirts was worn backwards and wrong side out. A starw hat and his painted face was quite a laugh! Perry Gurganus wore a black suit and white shirt and face painted black like a colored preacher. He had to bring a guitar and cup to sing and take up money for the club. He also had to ask Miss Collins for a date. You did a grand job boys and passed with flying colors. But after all the work and laughs there's \$2.50 to be collected from each new members. Congratulations.

## BARBECUE SUPPER

The Women of the Presbyterian church will give a barbecue supper on Friday, December 3, at the U. S. O. building from 5:30 until 7 o'clock. Tickets can be purchased by the members or at the Smith's cleaners.

Read The Want Ads

"The surest way to have happiness and peace of mind is to give them to somebody else."

the full rich flavor of Karo adds extra goodness to every bite

Pour it on biscuits, pancakes... everything! Best for cooking, too!

1 1/2-pound and 3-pound bottles 5- and 10-pound cans

# NOTICE! NOTICE!

## FIRST CALL FOR TAXES

I will be at the places cited below at the time designated for the purpose of collecting Taxes. No penalty on 1954 Taxes if Paid during month of November. Penalty begins February 2, 1955, and continues to accrue each month thereafter.

### PAY NOW AND SAVE COSTS

FRIDAY, NOVEMBER 26th

SUPPLY—PARKER'S STORE	10:00 to 10:40
BOLIVIA—LEONARD'S STORE	11:05 to 11:45
SHALLOTTE—SHALLOTTE FURNITURE CO.	1:00 to 2:30

TUESDAY, NOVEMBER 30th

L. C. MCCOY STORE	10:00 to 11:00
MRS. A. M. CHINNIS STORE	11:15 to 12:00
LELAND POST OFFICE	12:10 to 12:40
NAVASSA—LEWIS' STORE	12:50 to 1:30
E. V. EVANS STORE	1:40 to 2:20
WINNABOW—HENRY'S STORE	2:35 to 3:15

J. E. BROWN, Tax Collector For Brunswick County  
SOUTHPORT, N. C.

For a PROFITABLE CROP plant.....

**NORTH DAKOTA** certified **SEED POTATOES**

99% DRY LAND GROWN ABOVE the 47th PARALLEL NORTH

The top quality seed potatoes you get from North Dakota don't "just happen." The climate and soil are ideal for growing quality seed. Extra care is given in the selection of foundation stock and an excellent cultivation system assures you of getting the best seed money can buy.

State Seed Dept. College Station Fargo, N. Dak.