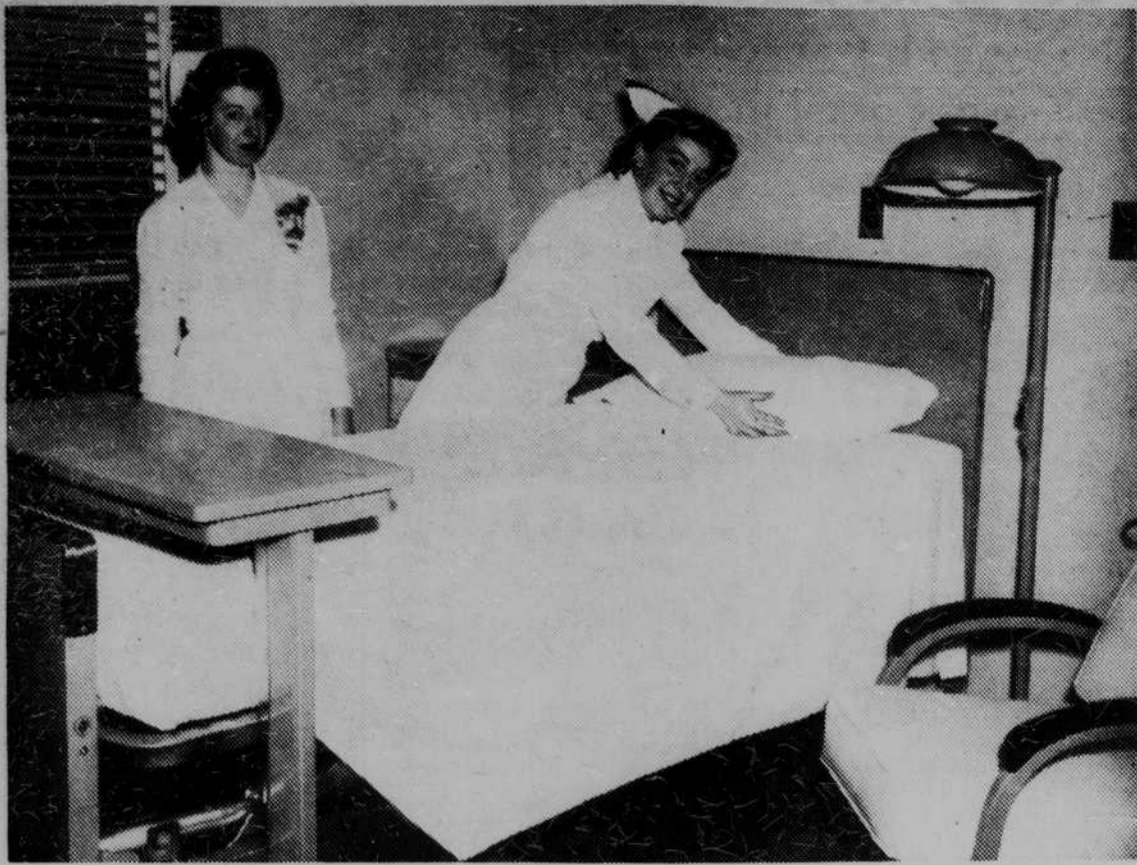


Interior Of One Of The Rooms In The New Wing Of Local Hospital



The two nurses above are adding the finishing touches to one of the new rooms in the wing of the Harry H. Straus addition at the Transylvania Community hospital. At the left is MRS. INEZ GROOMS, RN, and at the right is MRS. GRACE GREER, also RN. The rooms in the new addition are modernly furnished and most attractively decorated. (Times Staff Photo)

HOSPITAL IS RUN

(From Front Page, Second Sec.) time of your life. They're on hand to see you through your illness, to hasten your recovery.

If you've ever been a patient—one out of eight people enter a hospital every year—or have visited a friend who was one, you've had a chance to meet some of the members of this important hospital family. You've been able to learn at first hand why we say "hospitals are people."

There are so many other members of the hospital family beside the doctors and the nurses that you should know. For when you are a patient, these other members of the hospital team will help your doctor bring all the skills of medical science to work for you in your recovery.

When you're a patient, your diet is most important. Proper nutrition is closely related. That's why the scientific food service at your hospital is so vital to you. Every meal—prepared according to your doctor's direction—will reflect the handiwork of some specialist in the dietary department and kitchen.

13 COMPRISE

(Continued from 1st P., 2nd Sec.)

Miss Martha Ann Coats, Rutherford county hospital.

Mrs. Frances McCall, Mission in Asheville.

Mrs. Mary Irene Bowen, Gaston Memorial in Gastonia.

Mrs. Grace Greer, Grace hospital, Banner Elk.

The practical nurses on the staff are Mrs. Azalie Watson, Mrs. Katherine Wynn, Miss Lydia Stone, Mrs. Dicie Waters, Mrs. Canna A. Woodfin, Mrs. Myrtle Kitchens and Miss Ruth Owen.

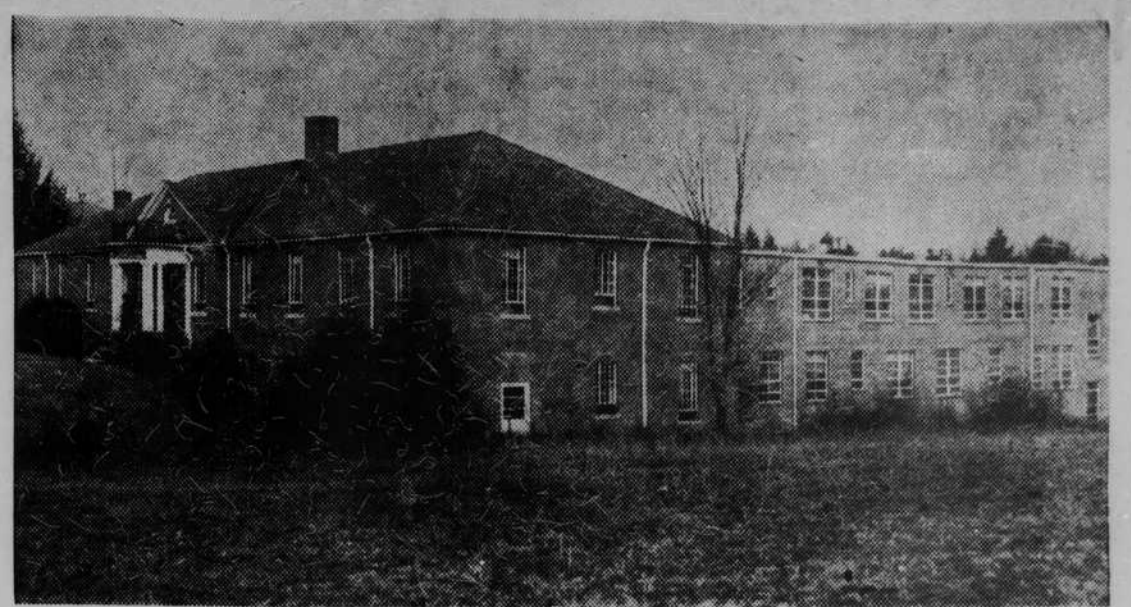
The office force includes John W. Bailey, administrator, Miss Mildred Whitmire and Mrs. Betty Hunter.

A. E. Norville, medical technologist, also is in charge of taking X-rays.

The kitchen staff is supervised by Mrs. Zebbie McCrary, dietitian, and is composed of Charlie Mae Smith, Geneva Wynn and Myrtle Harris.

Orderlies are Arthur Hefner and Mose Winn Norman.

When you think of prescriptions, think of VARNER'S.—adv



Another Milestone In The History Of Progressive Transylvania

Transylvania county led Western North Carolina in population gain for the decade ending in 1950 and further gains are in prospect in the years immediately ahead.

For this reason it should comfort us to realize that, with the addition of the Harry H. Straus wing to the local hospital, the local institution will be in position to minister to the needs of the sick and suffering among us for many years to come.

OSBORNE-SIMPSON FUNERAL HOME

COOK'S CORNER

(Continued From Page Four)

Prepare soup as directed. Add your leftover vegetables, macaroni, rice or what have you. Simmer for ten minutes. Add sliced onion (add water if mixture is too thick to be called soup). Simmer ten more minutes. Serve in generous bowls topped with toast triangles. Now carefully spoon grated cheese onto your triangle floater. What a repast, easy, filling, and the leftovers completely hidden. An ideal one dish meal I call it.

Just suppose there is leftover fish. Now fish is tricky and must be used up pronto. Be sure you bone your leftover fish carefully. Now make magic with it.

Fish Surprise

- 1 1/2 cups leftover boned fish (any kind)
1-2 cup milk
1-2 stick butter
8 eggs
1-3 cup chopped chives or onions
2 slices bread
Separate yolks and whites of eggs. Beat yolks, add milk, beat again, add fish, onion or chives. Beat egg whites until stiff. Butter deep casserole well, butter lavishly the bread. Fold in the egg whites into yolk mixture carefully. Place buttered bread slices in bottom of casserole, pour over egg mixture. Set casserole in pan of hot water. Bake one hour in 350 degree oven. (Test for doneness by inserting knife in souffle; if it comes out clean it is done.) Serve at once. No apologies necessary for this leftover dish.

When you have leftover grits mix with one beaten egg, form in-

to fingers and dip into egg crumbs and fry gently. Serve hot with maple syrup. This leftover trick rates raves.

Do you have leftover eggs, the scrambled or fried ones? Don't despair. Chop and mix with a little mayonnaise and make a sandwich. Reserve until serving time, then pan fry your leftover egg sandwiches and take a bow for a tasty treat.

Maybe I haven't covered the leftover field entirely, for I haven't mentioned salad stuffs. These are a cinch. In a greenery mixture all salad doings blend and "go" when tossed with a piquant dressing. Be thankful for those two leftover pickles, couple of olives, three or four carrot sticks, celery, cucumber, radish remainders—all go into the salad bowl and taste good. Just give leftovers a chance and you'll add magic in minutes, for they are usually already prepared. Saves you time, too. So be glad, not sad, about the leftovers on hand.

Thought for Food from My Red Rucker: Salad greenery must be washed but it is equally important that it be dried or a watery, unappetizing salad results.

Good appetite (on leftovers, too).

NO IMPROVEMENT

Wandering aimlessly along a lonely road, a summer visitor met a native. "Say, pal," exclaimed the visitor, "I'm lost."

"Is there any reward for you?" asked the native.

"No, why?" asked the visitor.

"Well," replied the native, "then you're still lost."

Why reeks the goat on yonder hill, who seems to dote on chlorophyll!

6,000 Hospitals In United States

Hospitals throughout the country—there are more than 6,000 of them—represent a book value of \$6,500,000,000.

Hospital facilities were used to this extent last year:

About three million babies were born in hospitals. Three out of every four babies born in the United States were born in hospitals.

Nearly 45 1/2 million patients were treated in out-patient departments.

Each patient stayed in the hospital an average of 8 1/2 days. Ten years ago he would have remained 13 or more days.

HEALTH NURSE

(Continued from 1st P., 2nd Sec.)

heard. Mrs. Harold Hebert, health and safety chairman, presented a number of thoughts as taken from a safety-first chart she had made. She reminded the group that safety begins in the home and urged the members to check on accident hazards.

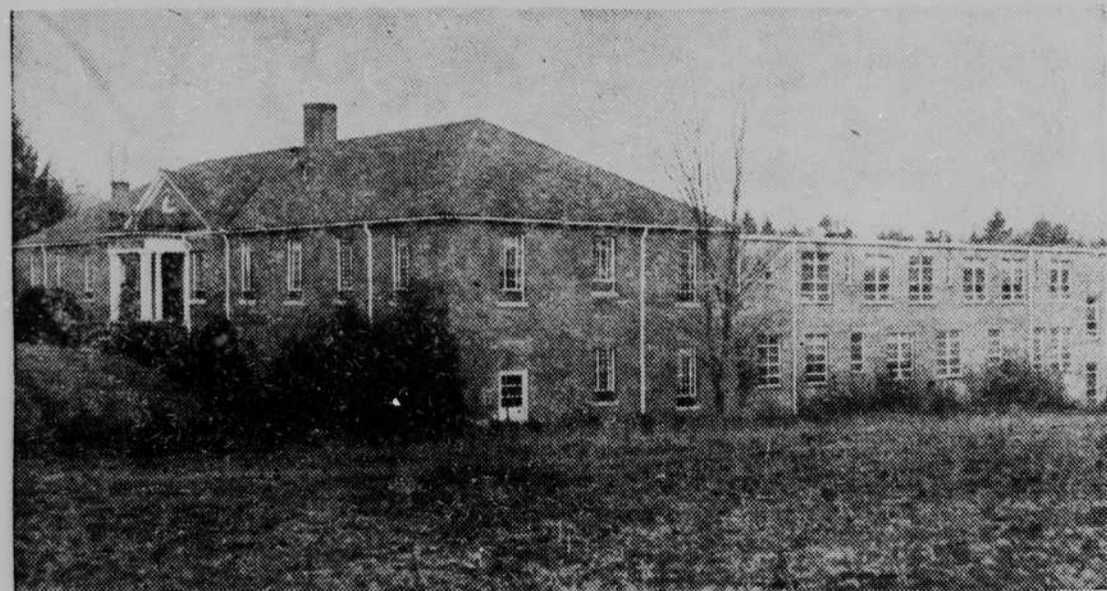
Mrs. Fullbright's seventh grade room won the attendance banner for having the most parents present.

Announcement was made that Founder's Day would be observed at the next meeting, which will be an evening meeting, February 9th, at 7:30.

TOO HIGH

Bill: "Can you stand on your head?"

Joe: "Course not, silly; it's too high."



AN INSTITUTION ADEQUATE FOR TODAY AND ALSO TOMORROW

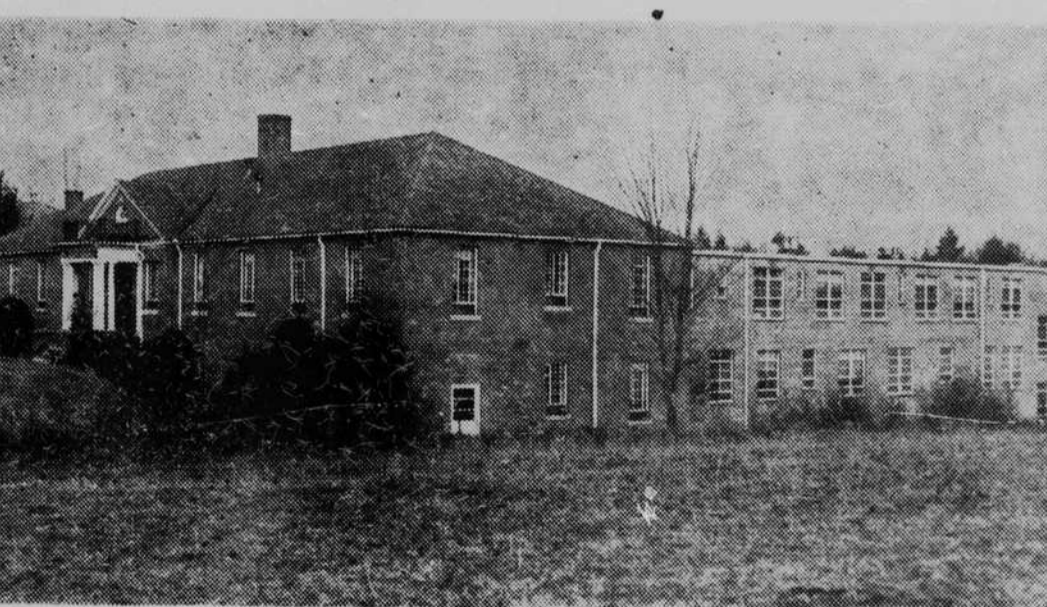
We are truly proud of this splendid institution, and know we speak for this entire section in expressing our happiness on this joyous occasion of the formal opening of such a modern hospital.

GAITHER'S

Rhododendron Room RESTAURANT Dogwood Room



JOIN THE MARCH OF DIMES NOW!



Electricity Helps You To Keep Healthy!

PROGRESS

The post-war increase in demand for electric service in our territory has been at a substantially higher rate than the United States as a whole. For the 1945-53 period, Duke Power kilowatt sales have increased by 118 per cent. This growth is an accurate index of the industrial, commercial, residential and institutional expansion of the territory served by the Duke Power company.

Modern hospital buildings . . . up-to-date equipment . . . wonder drugs . . . these and many other factors—not the least of which is electricity—help to keep you and the community healthy.

Thanks to electricity, the newly enlarged Transylvania Community hospital will be adequately lighted and equipped with the newest electrical apparatus.

The Duke Power Company will continue to aid medical research, diagnosis and treatment by supplying hospitals, laboratories and physicians' offices with dependable, low-cost energy. And we're proud to be able to do so.

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