

THE **WOMEN'S PAGE**
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 All Of Interest To The Feminine Folk Of Transylvania County

Try Making New Poncho Aprons Of Gay Cotton Prints

If you haven't tried out a poncho apron, now is the time.

This is one of the neatest tricks you can do on your sewing machine. If you happen to be a feed-bag collector, you can make an apron from one bag. If not, use any gay cotton that takes your fancy.

Even a beginner will find it a cinch to make a pocketed poncho by following these simple directions from local sewing center experts (planned to feedbag measurements):

To obtain one piece of material to work with, cut the chain stitch close to a corner of a 100-pound cotton feedbag. Take the top thread in your right hand and the bottom thread in your left. Pull, and it rips in a flash. Soak bag in warm, soapy water to get brand name and label off.

Cut the bag into two lengths, one measuring eight inches longer than the other, to allow for pocket lap-over. Hem or bind the edges. Sew shoulder and side seams, allowing sufficient opening for neck and armholes. Divide width into three equal parts for pockets, and sew with a double row of stitching, leaving enough space for small items that are so easily misplaced when you are busy.

Finish neckline in desired style: straight, round or V-shaped, with or without turned-back lapels. Hem or bind to finish raw edge. Add ties or belt in the middle.

Now give your imagination free rein and go to town with trimming. Along the edges sew bright rick-rack. Applique gay designs on pockets or shoulders or personalize a gift by fashion-stitching a monogram. For one that is really different, make matching lapel linings and belt in contrasting fabric or color.

Combine smartness with thrift and delight birthday friends with this attractive gift which costs next to nothing to make.

Even the men in your life would be delighted to receive a tailored version which would afford such complete protection for the would-be chef at the kitchen stove or barbecue pit, the artist in the studio, the tinkerer in the workshop or the long-suffering dishwasher.

Give them as bridge club prizes or make them in quantity for the church bazaar. There is such a wide variety of florals, plaids, stripes, checks, polka dots, conversation prints and modern designs to choose from in modern feedbags that no two need be alike.

Why not start a trend and be among the first to put on the feed bag?

CHOOSE CURTAINS

To choose the right curtains for a room look at the walls and floor coverings first and let them influence the design used in the curtains. There may be a color in the wallpaper or rug you will want to emphasize in the curtains. Or you may decide on plain curtains because there already is enough design in the room in the wallpaper or rug.

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

Frozen Waffles



Frozen waffles, kept on hand, can come in handy dozens of times for unexpected guests at lunch or supper. Either make your own or buy them commercially. Frozen waffles are ready to serve in a jiffy when you thaw and heat them in your toaster. Here's how to freeze them: Bake as usual, cool. Divide into serving sections. If more than one layer of waffles are to be frozen, place a piece of moisture-vapor proof material between the layers so they'll be easy to separate. Wrap in freezer bags and freeze.

Millinery Shop At Williamsburg Is Being Restored

WILLIAMSBURG, Va.—Back in the 1770's, a London milliner named Margaret Hunter chose a red-brick building on Duke of Gloucester street here as the site for her new millinery shop.

She did a thriving business selling hats, bolts of cloth, feathers, "love ribands," and other fineries to such customers as Mrs. Thomas Jefferson and Mrs. Patrick Henry.

Now, almost 200 years later, Margaret Hunter's shop will come to life again in the same building, its counters and showcases stocked with the same type of goods that attracted the wives and daughters of colonial patriots.

Authentically restored to its 18th century appearance, it will open and will be operated as a free exhibition building by Colonial Williamsburg.

To set up the millinery shop, Colonial Williamsburg researchers studied sales records and invoices on merchandise shipped to colonial hat makers by London merchants. They read through advertisements placed in "The Virginia Gazette," Williamsburg's 18th century newspaper, by colonial milliners. They searched American and European museums.

On display in the restored shop will be copies of 18th century hats made from old materials by Mr. John, New York hat designer. The exhibit will also include dresses, shoes, combs, lingerie, flowers, jewelry and "love ribands" which were worn by ladies in mourning. Night shirts, wig accessories, ruffles and other items worn by colonial gentlemen also will be displayed. All such items were sold by the 18th century milliner.

A former College of William and Mary co-ed, Miss Katherine Shaver, will be the 20th century Margaret Hunter. Wearing a colonial costume, she will interpret the display

Spices Perk Up A Dull Dessert

It's smart to put a little glamour in your everyday family desserts just as you do with your extra special party creations. And it's really very simple.

Appearance-wise, there are many simple ways to perk up any dessert. Baked apples, for instance, take on a party air when they're given a top hat of ginger meringue. The same treatment dresses up an ordinary bread pudding.

Taking a tip from successful commercial bakers, you might try spice toppings as a quick, easy way of glamorizing your desserts. Nutmeg, cinnamon, paprika (for cheesecake) and poppy, caraway and sesame seeds all make good toppings. Then too, colorful packaged cake decorates will add a bright touch to plain looking desserts.

Flavorwise, a sweet, but tangy spice like ginger will provide a lot of surprises for the family. Put some of this spice in your next cher-

ry pie, or batch of baked apples, or pear cobbler, or even add a dash to pear halves when you serve this jiffy dessert. Then let your family guess what makes these desserts, "especially good this time."

Ginger is a surprisingly versatile spice. Use it to liven up several popular family desserts.

Useful Bedroom Furniture Is Versatile



Above is an item of furniture that is as versatile as it is useful—the king size bookcase headboard. This item will mix with any contemporary bedroom suite and match it with a choice of eight finishes offered by the manufacturer, Mengel Furniture company. The king size bookcase headboard is 98 inches long and can be used with an oversize bed, twin beds, a double bed or a single bed, even a studio couch. To complete the picture the home decorator might use night stands to flank the beds or between twin beds.

ONE CONCESSION

An Australian was trying to impress a Texan with the wonders of his country, but then the Texan saw a kangaroo. Drawled the man from the Lone Star state: "Ah'll grant you one thing, that's for sure. Your grasshoppers are bigger'n ours."

COOKS' CORNER



—BY—
ADELAIDE VAN WEY

I have a real treat in store for you today. Some recipes, some quaint words, some puzzling descriptions, poems, yes, even some songs! All from a fabulous cook book that was published in 1869. This treasury is called "Peterson's Collection." Mrs. E. E. Fraser, Sr., is the owner of this quaint collection and offered to lend it to me so that Cooks' Corner readers might have a chance to "peak inside" second-handedly. Rose Farrelly Fraser is a most generous and thoughtful lady to give us this golden opportunity, so I'll add your thanks to mine and multiply a million, and hope Mrs. Fraser will know how much we appreciate her kindness.

Let's start off with a recipe.

Hearty Salad Dressing

- 2 eggs, hard boiled, yolks grated
- 1 tbs. dry mustard
- 2 tbs. cream
- 1 mealy potato, cooked and rubbed through sieve
- 2 tbs. salad oil
- 1 tsp. anchovy
- Add vinegar to a proper sharpness.

Mix together and put in a crinkle-crankle bottle, slicing the white of eggs in it. Keep stoppered with glass stopper and shake before using. This keeps well for several weeks. Now—the 64 dollar question is what is a "crinkle-crankle" bottle? I don't know, do any of you? I

do know this dressing for salads is good!

Here is a real strange one—I'll have to admit I haven't tried it, but I promise you that I'm going to when I can get the nasturtiums.

- Nasturtium Sauce**
- 1-3 cup nasturtium green seeds
- pickled in cold vinegar
- Wine glass full of water
- 6 ounces butter
- 4 tbs. flour

Cut butter into small bits, put in small pan. Mix water and flour to make batter. Pour on the butter. Hold sauce pan with ingredients over heat (in Peterson's book it says "over hot coals") shaking constantly until butter is melted. Let boil up, then take from heat. Add the pickled nasturtium seeds. Use over lamb and mutton. I'm curious how this tastes; when I try it I'll tell you about it.

I must give you an excerpt
 —Turn To Page Six

Dr. L. G. Sumner
CHIROPRACTOR

McMinn Bldg., Main St.

Turner 2-6641



*lovely to look at
 wonderful to live in!*

Lucky you, if your new home is "engineered," not just planned. That means it is designed to serve you and your family, to give you good living now and in the future.

A recent survey* shows that 55 uses of electricity are now considered common and everyday. Average use of electric service has zoomed since 1925 from 250 to over 2,000 kilowatt hours. Result—most houses or apartments more than five years old need additional wiring for really modern living.

You can have help in engineering your home for good living. Building contractors, utility companies, and manufacturers of electric appliances have jointly sponsored the helpful booklet, "Getting the Most from Your Home's Electric System."

*Business Week
 October 3, 1953

As a part of its service to the Piedmont Carolinas, the Duke Power Company will send you this booklet upon request . . . without cost to you.

Duke Power Company, Brevard, N. C.

Please send me your booklet, "Getting the Most From Your Home's Electric System."

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