

THE **WOMEN'S PAGE**

☆ FEATURES ☆ NEWS ☆ HOUSEHOLD HINTS

All Of Interest To The Feminine Folk Of Transylvania County

**Artistic Cook Can Make Tasty And Colorful Desserts**

Almost any artistic cook can make desserts beautiful to look at, colorful, interesting, and appetite appealing.

Puddings, ices, and ice creams, pies, cakes, fruits, and an almost endless combination and variation of these make up the wide dessert range that it is possible to menu planners in America. National surveys show that homemakers ask food columnists for dessert recipes more often than for other types, showing the widespread interest in this course.

There are many short-cuts to making desserts now that packaged cake, puddings, and pie fillings are on the market. Frozen and canned fruits make almost any needed ingredient available all the year round.

One of the simplest forms of dessert—ambrosia—is one that your family will like. It is made into a sundae, using either vanilla ice cream or orange ice for a base. All you do is peel big, juicy oranges and divide them into segments. Mix these segments with coconut and chill for several hours until serving time.

There are two ways to serve this ambrosia topping. Either spoon it—juices, too—over the ice cream in sherbet glasses or pass it in a crystal dish and let family and guests serve themselves.

**Nylon Is Nice**



Get off to a good start on your spring wardrobe with this nylon lovely so easy to make. It requires one and an eighth yards of pleated nylon and some velvet ribbon for trimming the neck. To get free directions for making this nylon blouse send a self-addressed envelope to the Woman's Editor, care of this newspaper.

**Fillet's Of Gold Name Given To Tasty Fish Dish**

If your favorite method of cooking fish fillets is sauteing, then this French fish recipe is for you. The recipe is called Filets d'Or, which the French pronounce "fee-lay." When we translate the little fish pieces to English we call them "fillets," and this dish becomes "fillets of gold."

It's the pride and joy of the chef on Her Majesty's ship "Queen Elizabeth." If you follow the recipe, you'll find that 'fillets of gold' is a good description for this dish because the fish is delicately browned and served with a lemon-butter sauce.

Buy a one-pound package of your favorite kind of fish fillets for three people, and let them thaw on a lower shelf of your refrigerator or at room temperature. Separate the fillets and sprinkle them with salt and pepper. Melt 1-4 cup of butter or margarine in a frying pan and saute the fillets, turning once, until the fillets flake easily when tested with a fork, about 3 to 5 minutes on either side. Serve with maitre d'hotel butter and thin slices of lemon.

And this is how you make the maitre d'hotel butter: melt 1-2 cup of butter or margarine. Add 1-2 teaspoons lemon juice, 1-8 teaspoon pepper, and 1-8 teaspoon salt. Then add 1 teaspoon minced parsley. Pour the sauce while it is hot over the fish just before serving.

blended. New taste and good, too.

**Lemon Icing**

Prepare one package lemon pie filling; mix as directions on package. Take out 4 tbs. for the icing and keep warm. Cool remainder for a cake filling or dessert. Make your five minute basic mix but substitute the 4 tbs. of warm lemon mixture for part of the liquid in recipe. Use only 1-2 tsp. vanilla.

**Rich Chocolate Top**

Melt two one-ounce squares unsweetened chocolate in 5 tbs. milk. Stir often. Make the basic butter frosting but blend in one unbeaten egg yolk. After adding first 1-3 of sugar. Use hot milk and melted chocolate for liquid. If too thick add more milk as needed.

**Cocoa Mocha**

Stir 1-2 cup water into 1-3 cup cocoa. Heat to boiling and cook until thickened, stirring constantly. Make basic butter frosting but substitute cocoa mixture for liquid. Add one tablespoon instant coffee powder with vanilla. Blend into entire mixture. This rates ace high on Devils Food cake.

**Peanut Butter Frosting**

Make basic recipe. Blend in one unbeaten egg yolk after adding first 1-3 of sugar. Then blend in 2 tablespoons chunk-style peanut butter. Garnish iced cake with peanuts if you like. This variation is a favorite of mine.

**Snow White**

Use white vegetable shortening in basic recipe instead of butter and 4 tbs. cream. Blend in one unbeaten egg white after adding first 1-3 of sugar. Use 1-2 tsp. vanilla, 1-2 tsp. orange and 1-2 tsp. lemon flavoring.

**Deep Orange**

To basic recipe blend in one unbeaten egg white after first 1-3 of sugar has been added. Use 5 to 6 tbs. thawed frozen orange juice concentrate instead of milk or cream. Add a few drops of orange coloring. Mighty good top for an orange cake.

**True Pineapple**

Make like orange variation but use concentrated pineapple juice in place of orange juice and 1-2 tsp. vanilla.

**Fresh Lime**

Blend in unbeaten egg white to basic recipe plus 1-2 tsp. lime rind. For liquid use 2 tbs. lime juice and 3 tbs. cream. Tint with green coloring. (Remember this on St. Patrick's Day.)

**Cocoon Delight**

Blend in one unbeaten egg white to basic recipe. Add 1-2 cup cocoon shreds after frosting is completely blended.

**Cherry Red**

Make basic recipe plus one unbeaten egg white added after first 1-3 of sugar. Add 1-2 cup chopped candied cherries as last step. Now ice that cake and garnish or decorate with whole candied cherries. Pretty it is!

Thought for Food from My Red Roker: Don't forget to use pan fried apple rings with your pork chops, sausage, pork and ham roast. They make perfect companions.

Good appetite to you all.

**Ancient Story Of Tea Discovery By Chinese Is Told**

The discovery of the favorite beverage, tea, is one of the most interesting Chinese legends.

How was it discovered? The Chinese say a long time ago their people fell ill from drinking unsanitary water. Taking advice of counselors, the emperor decreed all drinking water must be boiled.

Now, there is nothing pleasant about boiled water, so herbs were added. But it seemed in vain until one day a very learned Buddhist priest watched monkeys in a monastery garden. He noted that during May, June and July, the animals nibbled at a certain shrub. The priest liked the smell of the leaves, called for boiling water, saw it turn the color of amber and emit a sweet fragrance. The taste was welcome.

The priest found more leaves and dried them in the sun, then repeated the experiment. The drink was better, the emperor himself tried it, and so the story goes, in the dialect he spoke, he called the drink "tay."

The Chinese will tell you tea leaves dried in the sun are better than those baked by fire; amber is the proper color; it is best always to use fresh boiled water as oxygen vanishes with too much boiling; and if sugar is to be added at all, it should be pure, ungranulated cane sugar.

**NEW FABRICS**

Carnation and polka dot printed fabrics in pretty colors are going to be spring favorites. A big department store's exhibition of model rooms featured a series of ready-made ensembles for bedrooms as well as custom-made ensembles in yellow, pink and violet carnations. White polka dots on charcoal, cherry red, pink, yellow, willow green, brown and blue are pleasing partners for the lively carnation. Custom-made schemes show the carnation and polka dot printed fabric for slip covers and upholstery. The same carnation design appears on sailcloth in two living room schemes in which draperies and furniture covers are made to order. All the fabrics, whether printed, plain, in chintz or sailcloth are available by the yard.

**NOTICE**

State of North Carolina County of Transylvania.

The undersigned, having qualified as executor of the estate of Carolyn Thrash Dorsett, deceased, late of Transylvania County, this is to notify all persons having claims against said estate to present them to the undersigned on or before the 10th day of February, 1955, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate payment to the undersigned.

This the 10th day of February 1954.

GORDON L. THRASH  
Executor  
Fisher and Potts, Attorneys for the Estate.

2-11-54c

**NOTICE**

State of North Carolina Transylvania County

The undersigned, having qualified as administratrix of the estate of Streeter G. Fisher, deceased, late of Transylvania County, this is to notify all persons having claims against said estate to present them to the undersigned on or before February 11th, 1955, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate payment to the undersigned.

This the 5th day of February, 1954.

DOVIE GARREN FISHER,  
Administratrix  
% Robert T. Gash, Attorney  
5 McMin Building  
Brevard, North Carolina

2-11-6c

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**Furniture Grouping Maintains Friendly Warmth**



The mode of living today demands that friendliness and warmth be included in groupings of furniture, whether it be contemporary or traditional in design. French Provincial, such as the grouping above, continues to gain in popularity. This is contemporary in function, yet maintains the beauty of traditional lines. Note the two cushion sofa and contrasting fabric on the wing chair. Furniture designers say that French Provincial will gain in popularity during this year.

**SPEEDY by GOODWILL MOTOR COMPANY Inc.**



**COOKS' CORNER**

—BY—

ADELAIDE VAN WEY



Today I'm going to give you a dozen cake frostings that all stem from one quick and easy classic. Every cook knows that butter cream frosting is the easiest and fastest made of any icing. It is made more often than any other kind. But, unless varied, this classic topping can become "old hat" and run of the mill. Here is your basic five minute butter cream frosting recipe and a dozen variations that taste and look like "infinite trouble and great pains." Keep this magic dozen in a handy place to use at that moment's notice (or to be exact, five minute notice).

**Basic Butter Cream Frosting**  
1-3 cup butter or margarine

- 1 lb. confectioners sugar, sifted (approx. 3 1-2 cups)
- 1 tsp. vanilla
- 5 to 6 tbs. hot cream, milk or evaporated milk

Work butter in a bowl until creamy. Use wooden spoon or electric mixer on medium speed. Add vanilla and gradually blend in 1-3 of sugar, then half the hot cream or milk. Mix until completely smooth. Stir in remaining sugar and remaining cream. Beat well after each addition, add in small amounts until all is used up. Beat until smooth. This amount will frost the tops and sides of two eight inch layers nicely. You can scrimp and cover two nine inch layers, but not generously. That's the theme; now here we go on the variations.

**Pink Raspberry Topping**

Force 4 tablespoons thawed frozen (or fresh) raspberries through sieve. (Must measure 4 tbs. after sieving.) Make basic recipe but substitute raspberries and only 2 tbs. cream or milk for necessary liquid. Use 1-2 tsp. vanilla instead of full teaspoon. You have a pretty, rich pink icing, ready to crown the cake of your choice.

**Amber Burnt Sugar Frosting**

Melt and cook 3 tbs. granulated sugar in small heavy skillet until it foams and turns a dark brown. Stir constantly. Remove from heat and stir in 2 tbs. hot water. Blend. Keep mixture warm. Make basic recipe but substitute burnt sugar syrup plus 2 tbs. cream for other liquids in recipe. Add syrup to mixture slowly, beating well until

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