

### COOK'S CORNER

(Continued from Page Seven)

crabmeat (well picked over so no shells are left in.) Mix well. Place in individual buttered ramekins, top with soft crumbs — about one cup. Broil until lightly browned. Serve piping hot and take a bow!

#### Tuna Potato Casserole

2 cans chunk style tuna fish  
4 cups cooked mashed potatoes  
2 tbs. flour  
1-4 tsp. salt  
1 No. 2 can (or 1 pack frozen) asparagus spears  
1-3 to 1-2 cup mayonnaise  
1-4 cup milk  
1-3 to 1-2 cup grated American cheese

Flake tuna and cut asparagus spears into two-inch pieces. Combine mashed potatoes, mayonnaise, flour, milk, salt and pepper. Combine and blend in tuna and asparagus mixed together. Turn into two quart greased oven proof casserole. Sprinkle top with grated cheese. Bake at 425 degrees for 25 minutes. This is a real delight and an ideal one dish meal.

For a glamorous dish that is new and different try avocado and tuna with bacon. I call it:

#### Tuna Tropical

8 slices bacon cooked crisp and crumbled  
3-4 cup chopped celery  
1-4 tsp. salt  
1 can chunk style tuna  
2 tbs. bacon fat  
1 tbs. diced celery  
2 tbs. flour  
3-4 cup milk  
3 avocados

Saute onion and celery in bacon fat. Blend in flour and salt. Add milk slowly, stirring constantly. Cook until thickened. Add flaked and drained tuna and half of the crumbled bacon. Cut avocados in half lengthwise, remove pits. Place in shallow baking dish, add half cup water to dish. Now heap tuna mixture into avocado halves. Place remaining crumbled bacon on top. Bake in 300 degree oven for 20 minutes, or until bubbly hot. Serve at once. I especially like this dish for fancy luncheons, but

it works fine for supper or dinner, too.

One last quick and easy Lenten suggestion and I'll sign off for today.

#### Fishburgers

3 tbs. mayonnaise  
1-2 cup milk  
3 tbs. bread crumbs  
1-4 tsp. salt  
3 tbs. flour  
1 lb. can flaked salmon, filet of sole or perch.  
1 tbs. minced onion  
1 tsp. prepared mustard  
Blend mayonnaise and flour. Add milk, cook over hot water, stirring constantly until thickened. Remove from heat. Add flaked fish and bread crumbs and seasonings. Mix well. Form into patties and sprinkle both sides with dry bread crumbs. Place on baking sheet and broil ten minutes, turning once. Or bake, if you prefer, until nicely browned. Place between burger toasted, split buns and add dollop of tartar sauce or chili sauce. Hamburgers can look to their laurels with these fish treats.

Thought for Food from My Red Rucker: Lemons and lemon juice are perfect for all fish; they add zest and seem to enhance the natural flavor of the very food they compliment. To get the best and most lemon juice, warm your lemon first before squeezing or slicing.

Good appetite to you all.

#### Tasty Dishes Of

(Continued From Page Four)

and place over dough. Crumble tuna fish over cheese. Combine next 7 ingredients and spread over tuna fish. Cover pan with a tight-fitting lid. Bake over low heat 45 to 50 minutes or until dough is cooked through. Raise edge of dough with spatula to check on brownness of crust. Sprinkle Parmesan cheese over top. Cut into wedges and serve piping hot.  
Yield: 6 servings.

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

### TRIBUTES HELD FOR

(From Front Page Second Sec.)

1909, and they came to Transylvania that year to make their home. Through the years, she assisted her husband and later her son in the operation of Macfie drug store here. Mr. Macfie passed away in July, 1939.

Mrs. Macfie finished College for Women, Columbia, S. C., and she won many loving cups through her prowess at tennis in various cities and communities throughout the south. An ardent sports fan, she was one of the strongest boosters of athletic activities, especially football, in Brevard and Transylvania county.

Mrs. Macfie was a member of the Brevard-Davidson River church and was active in religious and civic activities of the community.

Pallbearers at the service on Monday were: Nathan McMinn, Ralph Morris, Goode Loftis, E. B. Matheson, Jack Alexander and Don Jenkins.

Moore funeral home was in charge of arrangements.

TRY TIMES WANT ADS

### Holmes Nursery On Crab Creek Highway

(From Front Page Second Sec.)

and ample mountain stream provides water for the irrigation necessary during the hot months when there is insufficient rainfall.

The tender, young seedlings need a great deal more care than one would believe from a casual observation. The narrow red slats covering each bed are called snow shades—but they are that and more. The seedlings are protected from severe cold (and occasionally snow) during the winter, but it is the glare of the summer sun that the small trees dislike the most. In winter they are also mulched with pine needles for added protection. When the weeds begin to grow each bed must be tediously weeded by hand so as not to disturb the young growing roots. The Japanese beetle must also be controlled.

This is the busy time of year at Holmes Nursery. All is being readied for planting time, which usually begins around the first of April. In addition to these prepa-

rations the last of the year's "crop" are being sorted for shipment.

Although white pine seedlings occupy the most of the beds, locust, poplar and walnut trees are also grown at Holmes Nursery. The securing and the preparation of the pine seeds for planting is an interesting sidelight to the tree producing story.

Every state forester, fire warden, in fact every employee of the division of forestry, is on the lookout for places to collect pine cones. The actual collection is done by the men who secure permission from the land owners in Western Carolina counties. The cones are taken to the nursery and put into a strange looking contraption that somewhat resembles the large wire container used to mix the tickets used in Brevard's last trade event. The small seeds are separated in this manner and then put into enclosed wire shelves for drying.

Two years is needed from the time of planting until a seedling is ready for marketing. It must be sorted, graded and put into bundles of 50. Those too small are replant-

ed. The bundles are sold for \$3.00 each and some two million have been produced in this year's crop, a bumper one exceeding past years.

As Mr. Pettit pointed out, the demand for seedlings is on the increase. Most farmers in Transylvania county have been securing theirs through the Tennessee Valley Authority at no cost. Next year the TVA is stopping this practice and the Holmes Nursery will be swamped with orders. For that reason more seeds are being readied for planting.

Dwight Brinamann, superintendent, has been at the nursery since last June and he and his family maintain an attractive residence on the property. Homer Orr, native of this county, has been the foreman there for some five years.

Mr. Brinamann and Mr. Orr are both proud of the work at the nursery and welcome visitors interested in this important phase of conservation. Mr. Taxpayer might be interested in stopping off there next time he goes to Hendersonville and find out what's going on. Come Monday he's going to be

### PICK OF THE

(Continued From Page Four)

ask for anything nearer heaven on this earth? There were those a few years ago who said that cotton was a product doomed to die because synthetic yarns would push it off the market. But a lot of folks in the cotton business didn't accept that verdict. They did not believe in giving up without a struggle, for they knew they had a product that had many, many good qualities that could never be woven into a synthetic fabric.

Now they are telling the women about cotton dresses, and showing them how attractive they can be in cotton fashions. And the stores are selling more and more cottons.

If you are a Gaston county woman, you ought to find it mighty easy to prefer cotton. Your husband's business or job likely benefits from one or more phases of the cotton industry.

making a contribution to the cost of operation whether or not he has given much thought to the importance of reforestation.

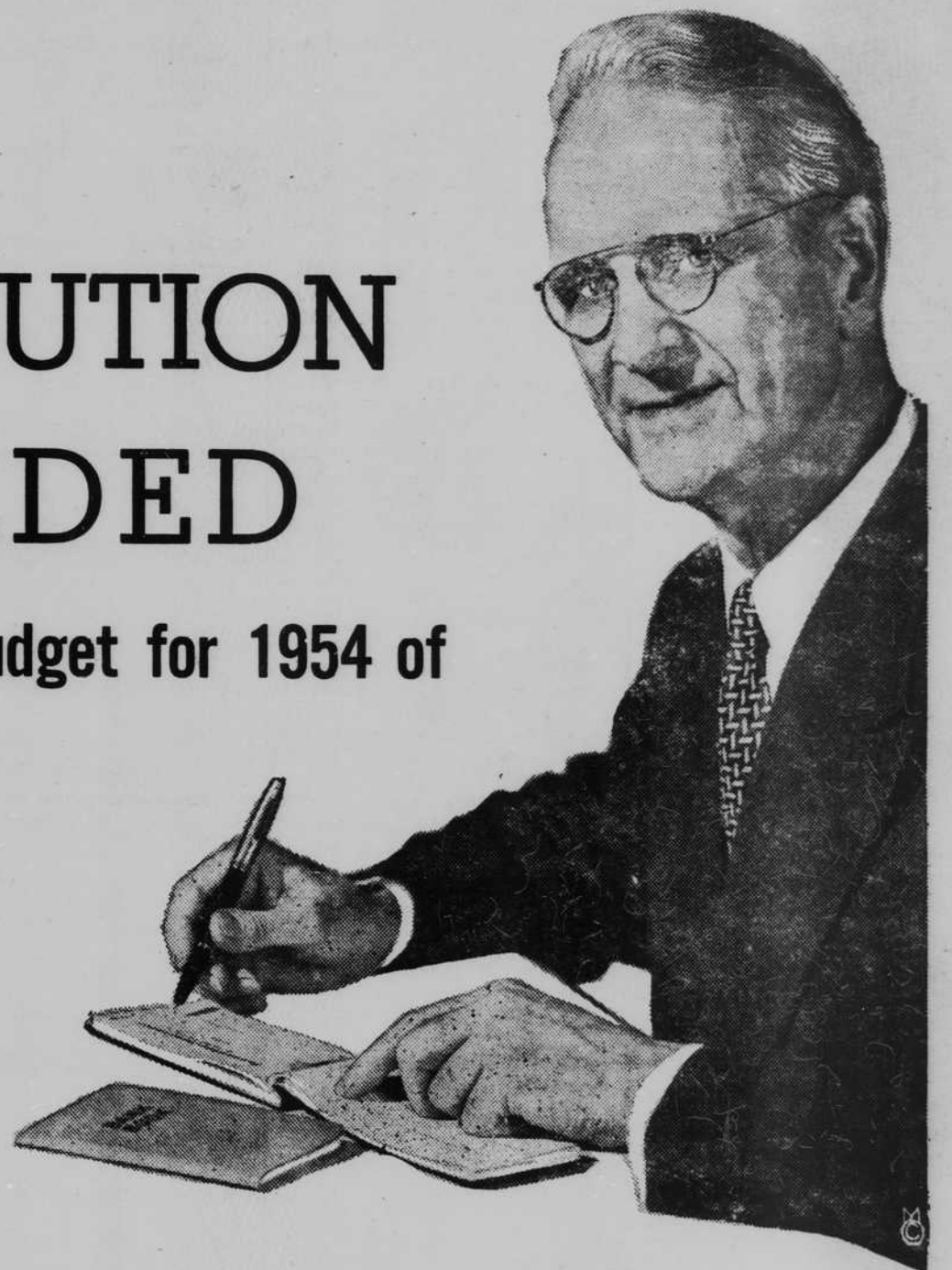
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## Girl Scout 42nd Birthday Focal Point of Girl Scout Week

### GIRL SCOUT PROMISE

In this county there are eight troops numbering about 175 girls from 7 to 17 years old, divided into three Brownie troops, four Intermediates and one Senior. The Intermediates make this promise:

On my honor, I will try:  
To do my duty to God and my country,  
To help others at all times,  
To obey the Girl Scout Laws.

### The Intermediate Laws are:

1. A Girl Scout's honor is to be trusted.
2. A Girl Scout is loyal.
3. A Girl Scout's duty is to be useful and to help others.
4. A Girl Scout is a friend to all and a sister to every other Girl Scout.
5. A Girl Scout is courteous.
6. A Girl Scout is a friend to animals.
7. A Girl Scout obeys orders.
8. A Girl Scout is cheerful.
9. A Girl Scout is thrifty.
10. A Girl Scout is clean in thought, word and deed.



Girl Scouts of Brevard attended church in two bodies Sunday. Radio programs are planned during the week and there will be several exhibits in local stores. Birthday week will be observed in the troops with special programs.

The fund being sought this year is to provide for upkeep of the Little House in Brevard, materials and for professional help to the leaders and services to the girls.

The drive is being sponsored by members of the Book and Plate club. A dime board will be operated by the Scouts this week end.

Checks may be made payable to C. B. Carter, local finance chairman.

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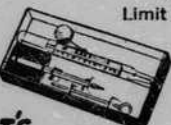
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