

Council Scout Meet Senior Girl Scout Troops in pose of the conference is to aid the Pisgah Council are receiving each girl to find a personal ans- vinegar to make a delicious

Making Plans For

registration materials for the wer to that prococative question. salad dressing. upcoming Senior Conference. It Miss Sarah Brown of Hender-

is scheduled March 10-12 at Mon- sonville is conference chairman. ereat Inn, Montreat North Car- Participating will be Senior olina

The Senior Scouts have se- Girl Scout Council. lected for the conference the theme "Who Am I?" The pur-

Other chairmen serving on the

Scouts from the Pisgah Council

as well as the Catawaba Valley

Corn Muffin Magic

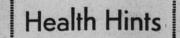


Perk up mid-winter meals with delectable hot breads. It's so easy to please the family with piping hot corn breads. It's so easy to please the family with piping hot corn breads when you use your favorite corn muffin mix. For corn muffin variety add chopped chives and crumbled bacon to the basic batter and serve with a zippy cream cheese spread. Bacon-Chive Corn Muffins transform a simple soup or salad

funcheon into a special occasion. —And they're just as good when served as a dinner accompaniment. Try Bacon-Chive Corn Muffins as a snack with glasses of chilled tomato juice, too.

	dium-sized muffins
Muffins :-	Spread:
One 12-oz. pkg. Flako Corn Muffin Mix	One 3-oz. pkg. cream cheese
1 egg	1 tablespoon ming
% cup milk 1 tablespoon chopped	½ teaspoon onion salt
chives	Dash liquid red pepper
6 slices bacon, cooked and crumbled	seasoning
Heat oven to hot (400°F.).	Empty contents of package

bowl; add egg, milk, chives and bacon. Blend only until dry ingredients are thoroughly moistened. (Batter should be slightly lumpy.) Fill greased muffin cups half full. Bake in preheated oven (400°F.) about 15 minutes or until golden brown. For spread, beat together cream cheese, milk, onion salt and red pepper seasoning until fluffy. Serve with piping hot corn muffins.



Ever wonder why we seem to catch colds in winter months just before that big date or before the weekend guests arrive?

Well, we're more apt to catch colds when we're tired and rundown, according to the makers of Coryban-D cold capsules.

And rushing around getting ready for any big occasion can be energy-sapping.

To make that special occasion really "special," however, the company offers this advice:

* Try to stay out of crowds before the big date; a simple sneeze can travel a distance of To use the last bit of ketchup three feet. in the bottle pour in oil and

Avoid chilling and wet feet.

★ Eat well-balanced mealsdespite a hectic schedule. You'll be giving your body an important advantage, one that can help ward off colds.

★ Make a "nap" part of your routine when getting ready for

In

Use a grease pencil or washable crayon to mark plastic re--FLETA McCRARY, deceased, frigerator and freezer containlate of Transvlvania, North ers. Hot soapsuds removes it Carlina, this is to give notice that all persons having claims orah Crowder, Asheville, pro-motion; Miss Delores Rhody, make immediate settlemen.

Hill, Murphy, fun time and ex- ber, 1966, hibits, and Miss Janet McGuire, Nel Administratrix Estate of

EXECUTORS NOTICE State of North Carolina

relationships question. Fun Time 1967. ideas include a coffee house par-

deceased. ing, movies and roller skating. 1-5 4tc

Cues On Custards



In colder weather the homemaker's eye often settles on apples, especially on the robust desserts they make. These Applesauce Custards from the Borden Kitchen are a treat for the cook as well as her company. Just blend the egg, applesauce, sweetened condensed milk, and lemon juice, then bake. Present chilled and crested with bright red maraschino cherries, nestled in peaks of whipped heavy cream.

Applesauce Custards

12/3 (eggs, separated 1 ¹ / ₃ cups (one 15-ounce jar) applesauce	cups (one 15-ounce can) Eagle Brand Sweetened Condensed Milk
,	4	Juice of one lemon (approximately ¹ / ₃ cup)
a la	rge bowl beat egg yolks slightly.	Add applesauce, condensed

milk, and lemon juice; blend well. Beat the egg whites until stiff, but not dry. Fold into egg yolk mixture. Pour mixture into eight 5-ounce custard cups. Set cups in a 1-inch deep hot water bath. Bake in a slow (325°F.) oven 40 minutes, or until a knife inserted near the center of a custard comes out clean. Remove from hot water bath. Cool to room temperature away from draughts. Chill in refrigerator until serving time. If desired, garnish with whipped cream and maraschino cherries.



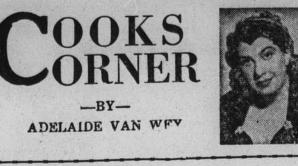
"I found it is better for my You don't need snow to build snowman, members of the family and for me if I stay at Middleburg 4-H Club, Vance home rather than work away county discovered. All it takes from home," Mrs. Roger Howis newspaper, a plastic bag, cot- ell, Rt. 3, Kings Mountain, ob-

According to Jane Carter, as-1-5-4tc sistant home economics extension agent, the 4-H'ers wadded and crushed newspapers and stuffed them into a plastic bag. Then they crushed the stuffed the bag and shaped it into the form

Thelma E. McVea, home economics extension agent, Cleveland county, says Mrs. Howell

man, was more durable than well to consider the pros and

Applies What He Learns



Apples are favorite food 1/2 cup butter from "the cradle to the grave." 4 eggs Sugar Frosting We grow up hearing: "An ap-

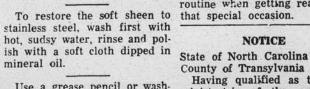
ple a day keeps the doctor away." This wonderful fruit is Sift the flour, salt, soda and unbelievably varied in texture sugar together; combine the and taste. There are hundreds apple juice and butter in a sauce pan, and bring up to a of ways of preparing apples, all delicious - from muching a boil over moderate heat; stir the flour mixture into the hot raw one to creating a gourmet juice. Cook over a medium delight in "Apple Baked Alaska." Here are some of my fav- heat, stirring constantly, until orite apple recipes I believe the batter is very thick, leaves the sides of the pan, and forms a ball. Take off the heat and beat in the eggs, one at a time, **Dutch** · Apple Cake vigorously with a wooden spatula and set aside to cool. Using a pastry bag and large tube, 1/4 cup sugar make twists of the batter, like a snail. Drop into hot fat-375 4 tbls. margarine or butter degrees - and fry until golden 1 pkg. dry yeast brown. Drain on paper towels. 1/4 cup warm, not hot, water

While still hot, glaze with a thin coating of Sugar Frosting, 1 egg, well beaten 1/3 cups sifted flour made by mixing 3/4 cup of 2 tbls. brown sugar sifted confectioners' sugar 1/2 tsp. vanilla, 3 to 4 tsps. Mater 1/4 tsp. ground cinnamon 1/4 tsp. ground .nutmeg 11/2 cups canned apples, sliced and drained

mixture of brown sugar cinnamon and nutmeg. Dot with remaining margarine. Cover and let rise in warm place, free from draft, until double in bulk, about 40 minutes. Bake at 400 degrees for 25 minutes.

1/4 tsp. salt Pinch baking soda 2 tbls, sugar 1 cup apple juice





Having qualified as the Ad-ministratrix of the estate of

steering committee are Miss against the estate of the deceas-Judy Norwood, Asheville, program; Miss Kathy Brookshire, Brevard, and Miss Linda Faulkner, Asheville, housing and hostessing; Miss Judy Meece, Brevard, registration; Miss Debday of March, 1967 or this no-

Hendersonville, secretary; Misses Naomi Sprung and Sara Jane This the 30th day of Decem-

Franklin, finance. Fleta McCrary

Girls from the represented troops will be asked to serve as recorders and will introduce

Helpful Hints

Ketchup Dressing

Protect Jewelry

When washing your hands, put rings and watches in your

pocket or purse. Puting them

on the sink is one way to lose

them.

later.

mineral oil.

which will follow each main session. Based on the theme question, the program, committee has chosen four other thought provoking questions to examine. They are "How Do We Attract and Act with Boys?", "What is

Our Responsibility to Others?", and "How Do We Handle Pressures?", and "What is My Duty

to God?". Handling these questions will be authorities in their fields, a couple who have worked with will be pleaded in bar of their promised, "someone who under-stands us" for the boy — girl This the 5th day of Janua

ty in the Montreat Anderson College coffee shop, song fests, hik.

ed to present them to the undersigned Administratrix at Route No. 1, Penrose, North Carolina on or before the 9th

tice will be pleaded in bar of their recovery. All persons indebted to said estate will please

Nell McCrary Nicholson

deceased.

leaders for discussion groups

County of Transylvania

Carolina, this is to give notice

Caldwell St. on or before 5th ed it with eyes ,nose, mouth, day of July, 1967 or this notice

Lewis P. Hamlin, Executor

Having qualified as Executor of the estate of Olivia of a snowman. They used the Parker, deceased, late of the twine to help shape his waist county of Transylvania, North and neck.

that all persons having claims against the estate of the deceased to present them to the undersigned Executor at South

Estate of Olivia Parker,

This the 5th day of January,

"Frosty, the newspaper snowmost snowmen. He was around for all the Christmas festivities,"

Miss Carter added.

ton and twine. serves. Mrs. Howell, the mother of four children, decided to go to

work in a local mill. Later she changed her mind. After considering all things, she decided that with her sewing and drapery making skills and the tools and equipment she possessed, she would do better to resume

home sewing as a source of in-"The plastic bag began to come. look more like a snowman when the 4-H'ers covered it with glue and white cotton and decorat-

"Other homemakers may do cons of working outside the home before they accept a job," Miss McVea concludes.

too.

receives top prices for the extra sewing she does. In fact she buttons and a hat fashioned from construction paper," Miss usually averages more than the Peace Corps, a psychiatrist, recovery. All persons indebted Carter said. "The final touch \$40 a week and has a chance a minister, and as Miss Norwood to the said estate will please came when they placed a scarf to do her homemaking tasks, around the snowman's neck."

Apple Crullers 1 cup all . purpose flour

Scald milk; stir in sugar, salt and 2 tbls. of margarine. Cool to lukewarm. Dissolve yeast in warm water. Stir in lukewarm milk mixture. Add egg and flour. Beat until smooth. Spread dough evenly in greased 9 x 9 x 2-inch pan. Arrange apple slices on top. Sprinkle with

you'll enjoy.

1/3 cup milk

1/2 tsp. salt

until smooth. If not liquid enough, add a few more drops of water. Apple Nut Tea Bread 2 large oranges 1 cup seedless raisins

4 tsp. baking powder 2 cups or 1 16-oz. can of apple sauce 4 cups sifted all - purpose flour 2 tsps. baking soda 2 cups sugar 11/2 tsps. salt 1½ cups coarsely chopped

walnuts eggs, well beaten 6 tbls. (3 sticks) melted

Squeeze oranges; put rind of

oranges and raisins through a

food chopper using a medium

blade. Combine orange juice, -Turn to Page Seven

butter

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MOVE TO FIRST-CITIZENS - YOUR CAN-DO BANK . MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

Members of the Perrytown 4-H Electric Club, Bertie county, learned how to repair plugs and sockets at their November meeting. And not too long af-terward 4-H'er Gary Miller had a chance to apply his knowledge. He repaired a family lamp. Gary's sister Janet is hoping another lamp will need "surgery" soon. "She was at the same 4-H meeting and wants a chance to show off her skill." Mrs. Carolyn W. Lawrence, associate home economics extension agent, says.

Contribute To Birth Defects Evaluation Center

Members of Cherokee County Home Demonstration Clubs gave a Christmas love offering to the Western Carolina Birth De fect Evaluation Center in Morganton, Joy Frauson, home economics extension agent, re ports. This center has been in operation about one year, she adds.

Don't Discard It - Use It "Don't discard anything that can be made into something useful," Ms. W. W. Lowey, Rt. 1, Tenton, Jones county, advis-

Recently Mrs. Lowery discovered some old drapes that had been stored away. They were too good to toss out so she used one pair for a window treatment in a bedroom and the other pair to make a matching bedspread.

"Instead of discarding the old drapes, Mrs. Lowery found them a useful way to redecorate the bedroom at very little cost, Patricia Ann Peterson, assistant home economics extension agent, obesrves.

Helpful Dracula A substance which dissolves blood clots, such as those involved in heart attacks, has been found in the saliva of vampire bats, workers at the London Zoo report.

When you think of prescrip ons, think of VARNER'S. ad

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