

THE WOMEN'S PAGE

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PAGE FIVE THE TRANSYLVANIA TIMES June 15, 1967

Salad Days Are Here Again



When the weather turns warm, many homemakers yearn for cool, easy-going foods. From the Borden Kitchen comes one such recipe—a cottage cheese salad. It's a refreshing ring of low-cost cottage cheese and peaches, piqued with lemon juice, then wreathed in crisp greens.

Peach-Lemon Cottage Cheese Salad

(Makes 8 to 10 servings)

- 1 (1-lb. 13-oz.) can sliced peaches
- 2 cups (1 pound) Borden's creamed cottage cheese
- 1 (3-oz.) package lemon-flavored gelatin
- 1/2 cup heavy cream, whipped
- 2-4 tablespoons RealLemon reconstituted lemon juice
- Salad greens

Drain the sliced peaches; reserve a few slices for garnish. Pour 1 cup of the syrup into small saucepan; heat over low heat. Stir in gelatin until completely dissolved. Remove from heat. Stir in lemon juice. Cool. Add cottage cheese to cooled mixture. Beat with rotary beater to blend thoroughly. Chill in refrigerator until mixture becomes thick. Fold in whipped cream and drained peach slices. Spoon into well-oiled 8-inch ring mold. Refrigerate until firm. At serving time, unmold onto salad greens and garnish with reserved peach slices.

Mrs. Hollister Gets Degree In Alaska

Mrs. Louise Cline Hollister, daughter of Mrs. E. L. Cline of Lake Sega, Brevard, was awarded the degree of master of education at the 45th commencement exercises of the University of Alaska, May 22.

Mrs. Hollister was one of 284 students receiving degrees, the largest graduating class in the history of the university.

Commencement speakers were Rear Admiral Henry L. Miller, chief of information, U.S. Navy, and Dr. Terris Moore, noted explorer and second president of the University of Alaska. The commencement exercises were held in the Patty Building gymnasium on the university campus.

When you think of prescription think of VARNER'S. adv

Soup As Cool As A Cucumber



Cooks, play it cool with Yogurt-Cucumber Soup, a refreshing start to any meal. Here's the Borden Kitchen way: just prepare the cucumbers, season, then add custard-like plain yogurt. If minutes really count, make the soup early in the day, then refrigerate until it's time to say: "Soup's on!" Yogurt soup's a treat to tote—just chill first, then pack in a wide-mouth thermos and it's ready to go to picnic or barbecue.

Yogurt-Cucumber Soup

(Makes 2 1/2 cups or 2 servings)

- 2 large cucumbers
- 1/2 teaspoon salt
- 1-1/2 teaspoons sugar
- 1 tablespoon olive oil
- 1 cup (1/2-pint container) Borden's Swiss style plain yogurt

Peel cucumbers; slice thinly. In medium-size mixing bowl mix cucumbers with salt, sugar, and olive oil; fold in yogurt. Refrigerate about 2 hours. Spoon about half of the mixture into blender; blend 15 to 20 seconds. Pour into individual soup dish. Blend remaining mixture. If desired, garnish with sliced cucumber and fresh dill.

Hearty Sandwich With Canned Hash Filling

If appetites loom large as out-of-doors activities take over, it's smart to look for hearty sandwiches to satisfy them.

Keep canned corned beef hash on the pantry shelf for a snappy sandwich filler, advises Reba Staggs, home economist. Catsup, soy sauce and onion add a zippy note to the meat-potato mixture while grated American cheese is a tasty topping.

Corned Beef Hash Sandwich Filling

- 1 can (15 1/2 ounces) corned beef hash
 - 1/2 cup catsup
 - 2 tablespoons soy sauce
 - 1/4 cup finely chopped onion
 - 1 cup grated American cheese
- Separate corned beef hash with a fork. Combine catsup, soy sauce and onion. Add cheese and corned beef hash. Mix well. Chill. Yield: 2 1/2 cups.

NOTICE

The undersigned, having qualified as Administratrix of the Estate of John Sid Barnett, Jr., 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 1st day of December, 1967, 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 25th day of May, 1967.
Mrs. Elizabeth C. Barnett
Administratrix of the Estate of John Sid Barnett, Jr.
P.O. Box 61
Pisgah Forest
North Carolina
6-14tc

Distaff Deeds

By JANICE R. CHRISTENSEN

Sunday In The Park

Sunday in the park in Wayne county could include visiting an arts and crafts show, Mrs. Alice J. Moore, assistant home economics extension agent, observes.

"Recently," she states, "members of the county's Extension Homemakers Clubs, exhibited over 100 crafts, ranging from knitting and crocheting to copper tooling, rug making, ceramics, metal etching and painting at a Sunday show sponsored by the Community Arts Council."

"Sunday in the park" is just one way rural and urban communities are combining efforts to provide cultural enrichment for all, Mrs. Moore adds.

The 4-H Spirit

In Stanly county, the 4-H

spirit includes cooperation and selflessness, says Gail Earnhardt, assistant home economics extension agent. Here's the story:

During the 4-H house furnishings demonstration contest, contestant Margie McQuilkin of Norwood reached down to pick up the picture frame she needed. It wasn't there. It was at home. So Margie calmly excused herself, walked off the stage and explained her situation to the Extension agents and the other contest participants.

Another 4-H'er, Doris Whitely, had just completed a demonstration using a picture frame. She offered it to Margie.

Margie returned to the platform and continued her demonstration.

When the awards were hand-

Household Hints

Fold down the top of an ordinary brown paper bag and pin to the side of a sickbed for a completely disposable wastebasket.

Stand a table knife in glasses or jars that must be filled with boiling liquids. They won't crack.

ed out, Margie was declared runner-up. Doris was third. Afterward, Doris went over and congratulated the girl who had outclassed her—but only with her help.

Gets Steered To Washington

Members of the Hi Hope 4-H Club, Orange county, wanted to go to Washington. But there wasn't enough money. So the enterprising members sold tickets on a steer for the past three years. This year they reached their \$450 goal.

"The Hi Hope Club members had high hopes and they reached them," Mrs. Fonrose J. Gore, assistant home economics extension agent, observes.

Selecting Furniture

Before buying furniture, know —Turn to Page Six

Brevard, North Carolina State of North Carolina

SALE OF COLLATERAL
Pursuant to and by virtue of the power of sale contained in a Chattel Mortgage recorded in the Register of Deeds of Transylvania County, Book 44, Page 66, on December 20, 1966, and executed by

NORMA J. KOEHLER
ON THE

12th DECEMBER, 1966
Default having been made in payment of same the undersigned will sell at Private Sale at the place of business of Norma's Cafe, 23 East Main Street, Brevard, North Carolina on

8th JUNE, 1967
Restaurant Equipment,
First Citizens Bank & Trust Co.
Mortgagee
By: J. T. Willis,
Assistant Cashier

5-25tc

COOKS CORNER

—BY—
ADELAIDE VAN WEY



You can have pie light and fluffy as a cloud, or widely rich with sugar and whipped cream; you can have raisin, nut, cherry, apple, strawberry, pumpkin, sweet potato, custard and frozen varieties, too. You can have a choice of many crusts, the conventional pastry, meringue, crumb, graham cracker, corn flake, coconut, ginger snap and chocolate cookie. You can have closed or open or lattice toppings. Aren't pies wonderful? They can suit every taste, too. Here are some new pie delights for you to try.

Pear-Mint Chiffon Pie

- 1 envelope unflavored gelatin
- 3/4 cup sugar
- 1/4 tsp. salt
- 4 eggs, separated
- 1 cup milk
- 9" crumb crust
- 3 tbs. green creme de menthe
- Red food coloring
- Mint sprigs
- 1 29-oz. can pear halves, drained
- 1/2 cup heavy cream

In top part of small double boiler mix gelatin, 1/4 cup sugar and the salt. Add milk and egg yolks and beat slightly to blend. Put over simmering water and cook, stirring, until thickened and mixture coats a metal spoon. Remove from heat and add creme de menthe. Chill until thickened, but not firm. Beat egg whites until foamy; gradually add remaining 1/2 cup sugar beating until stiff, but not dry. Fold this meringue into gelatin mixture. Pile lightly in shell, chill until firm. With finger, rub a little food coloring on pear halves to give rosy cheeks. Arrange pears on pie. Whip cream and use to decorate pie; top with mint.

Lime-Coconut Meringue Pie

- 1/3 cup corn starch
- Sugar
- 1/2 tsp. salt
- 1/4 cup cold water

- 1 1/4 cups hot water
- 3 eggs, separated
- 1 tbs. grated lime rind
- Lime juice
- 3 tbs. butter or margarine
- Flaked coconut
- Baked 9" pie shell

In top part of small double boiler, combine 1/2 cup sugar, the cornstarch, salt and cold water. Mix until smooth and blended. Stir in hot water. Cook, stirring, over boiling water until thickened. Cover and cook, stirring occasionally, 5 minutes, or until very thick. Beat egg yolks with 1/2 cup sugar. Stir in a small amount of hot mixture; then combine two mixtures in double boiler, stirring vigorously. Cook, stirring, 2 or 3 minutes longer. Remove from heat and stir in lime rind, 1/3 cup lime juice, butter and 1/2 cup coconut. Pour into shell. Beat egg whites until foamy; add 1 tsp. lime juice. Gradually add 6 tablespoons sugar and beat until stiff, but not dry. Pile lightly on pie and sprinkle with coconut. Bake in moderate 350 degree oven for about 10 minutes. Let stand until cold.

Almond-Jam Pie

- 1 cup all-purpose flour
- Sugar
- 1/2 tsp. grated lemon rind
- 1/3 cup plus 1 tbs. butter
- 4 egg whites
- 1 egg yolk, slightly beaten
- 1/2 cup raspberry jam
- 1/2 tsp. almond extract
- 3/4 cup blanched almonds, ground

To make pastry: mix flour, 2 tps. sugar and the lemon rind. Cut in butter. Blend in egg yolk with hands. Roll out on lightly floured board and fit in 9" pie pan. Trim edges and flute; prick shell with fork. Spread jam in bottom of shell and chill while preparing filling; beat egg whites until foamy; add flavoring. Gradually add 1/2 cup sugar and beat until stiff, but not dry. Fold in

—Turn to Page Eight

Cato's

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