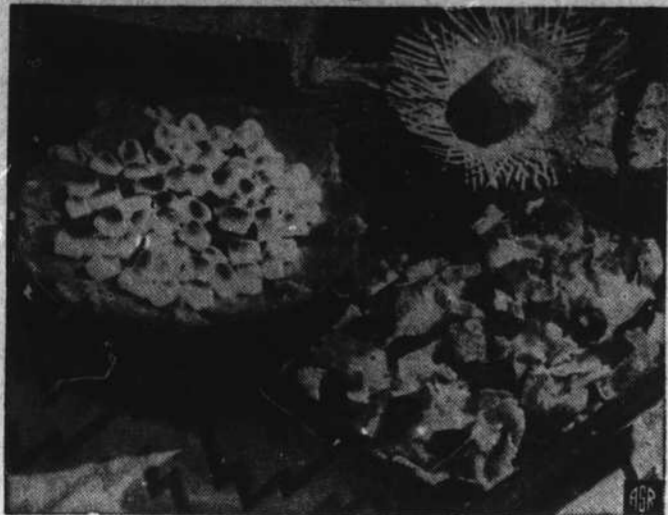


THE WOMEN'S PAGE

☆ Features ☆ News ☆ Household Hints

PAGE SIX THE TRANSYLVANIA TIMES May 6, 1971

New Luncheon Meat Flavors—Smoke And Maple—Introduced



A luncheon meat that's a long-time favorite with two tasty new varieties is Armour's Treet with maple and smoke flavors. The new luncheon meat flavors will join regular Treet on supermarket shelves this month in the "ring side" easy open aluminum can.

To perk up the winter months try Smoky Flavored Casserole—Mexican Style with just the right chili-corn-cheese flavor or Maple Sweet Potato Souffle, a combination of maple flavored luncheon meat, pineapple and sweet potatoes.

Smoky Flavored Casserole—Mexican Style
 12-ounce can Armour's Luncheon Meat
 4 ounces (2 cups) medium noodles, cooked, drained
 1 1/2 teaspoons chili powder
 4 ounces (1 cup) processed American cheese, shredded
 1/2 cup milk
 1/2 cup ripe olives, chopped
 1 tablespoon vinegar
 1 cup corn chips, slightly crushed

Cut luncheon meat into 3/4-inch cubes. Combine next six ingredients. Place half the mixture in baking dish. Top with half the luncheon meat and half the cheese. Repeat layers. Top with corn chips. Bake at 350-degrees 40 minutes. (4-5 servings)

Maple Sweet Potato Souffle
 12-ounce can Armour's Luncheon Meat
 1 teaspoon nutmeg
 1-pound can sweet potatoes, mashed
 13 1/2-ounce can pineapple tidbits, drained
 3 tablespoons butter or margarine
 1/2 cup milk
 1/2 teaspoon salt
 1 cup miniature marshmallows

Cut luncheon meat into 3 slices. Combine butter, milk, salt, nutmeg and sweet potatoes. Beat until smooth, light and fluffy. Fold in pineapple. Spoon into one-quart casserole dish. Arrange slices of luncheon meat on top. Bake at 350-degrees 30 minutes, till heated through. Top with marshmallows and return to oven for 5 to 10 minutes until lightly browned. (4 servings)

DAR To Hold Luncheon On Thursday, 6th

Wrightstill Avery Chapter, National Society Daughters of the American Revolution, will hold the annual Spring Luncheon on Monday, May 10, at 12:30 p.m. at the home of Mrs. E. B. Matheson on Grandview.

Assisting the hostess will be Mrs. Ralph Ramsey, Jr., and Miss Mary Scott, co-hostess for the occasion.

This will be the final meeting of the current year and at this time several new officers will be invested. Reservations are required by May 6th and may be made by calling Mrs. Matheson or Mrs. Paul W. Schlunz.

Nursing is the most populous of the health professions in the U. S. There are more than 1.8 million people in the nation's active nursing force; 680,000 are registered nurses, 345,000 are licensed practical nurses and over 800,000 are nurses' aids, orderlies and attendants.

NOTICE
 The undersigned, having qualified as Ancillary Executor of the Estate of Contance Pendleton Banks, deceased, late of Hamilton County, Tennessee, this is to notify all persons having claims against said Estate to present them to the undersigned on or before the 22nd day of October, 1971, 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 15th day of April, 1971.

WALTER D. BANKS, Jr.
 Ancillary Executor
 c/o Ramsey, Hill, Smart & Ramsey
 P. O. Box 426
 Brevard, North Carolina - 28712
 4/22/4tc

When in need of job printing, call The Transylvania Times.

Distaff Deeds

Men Benefit Too

Men, as well as women, found an Extension Homemakers Club program on "Exercise and You," to be of benefit, Martha Edmondson, home economics Extension agent, Durham County, reports.

After hearing the program, a male participant said, "This is not the first time you've given this information and your message is getting around. My nephew told me that he and his wife were going to start their exercise program right away by walking four miles a day."

No Longer "Sissy"

At one time it was thought "sissy" for boys or men to help with homemaking chores. But no longer.

Recently a Chatham County husband called Extension Home Economist Mrs. Annabel Powers for some advice on floor care.

"I have a little time off and I'm going to do a little cleaning," the man explained. "My wife works," he added, "and she is tired when she gets home."

With more women working outside the home, I expect to get more such requests, Mrs. Powers added.

Baby Chicks Mean Happiness

Ronnie, a Wayne County lad, enrolled in the Expanded Nutrition Youth Program, needed something or someone to help him feel more important. Baby chicks from the 4-H pullet chain did the job.

Reared by an elderly grandmother with many responsibilities and little money, Ronnie has never had much to call his own. Now he has the chicks.

His grandmother says he gets up every morning and tends to them before going to school.

One night recently, the lad called Mrs. Lois Williams, program aide, to give her the name of another boy in his school that wanted biddies next year. And Ronnie went on to tell the aide "my chicks are growing faster than anyone else's."

The grandmother is pleased, too. Her grandson is taking a greater interest in other things around the house.

Does Own Sewing

Patty Peeler, 16, daughter of Mr. and Mrs. Douglas Peeler, Rowan County, does nearly all her own sewing.

The result: more garments and unique and original designs.

The only formal training Patty has come from a beginning sewing class taught by Edith Hinshaw, home economics Extension agent.

However, her mother is a good seamstress and has been there to help and encourage Patty, Miss Hinshaw noted.

Fresh New Dressings For Fresh Fruit Salads



A really fresh fruit salad deserves nothing but the best. Offered here in time for This Is Salad Month observation are four pourable dressings created especially for fruit mixtures. One is an oil and vinegar dressing sweetened by the addition of a package of frozen strawberries. The other three suggestions from Best Foods kitchens are made with Hellmann's real mayonnaise, thinned with milk or fruit juices.

Frozen Fruit French Dressing: Put 1 (10-ounce) package frozen strawberries, partially thawed, 1/2 cup corn oil, 2 tablespoons tarragon vinegar, 1/2 teaspoon dry mustard and 1/4 teaspoon salt into a jar; cover tightly and shake well. Chill several hours. Shake thoroughly before serving. Makes about 1 1/2 cups.

Celery Seed Dressing: Mix 1/2 cup real mayonnaise and 1/4 cup dairy sour cream. Stir in 2 tablespoons sugar, 1/4 teaspoon celery seed and 1/4 cup milk, adding extra milk if needed for pourable consistency. Makes about 1 cup.

Pourable Banana Dressing: Mix 1 ripe banana, mashed, and 1 tablespoon lemon juice. Stir in 1/2 cup real mayonnaise and 1/4 cup milk until well blended, adding extra milk if needed for pourable consistency. Makes about 1 1/2 cups dressing.

Fresh Strawberry Dressing: Place 3/4 cup sliced ripe strawberries in small bowl. Stir in 2 tablespoons light corn syrup, mashing berries slightly with fork. Add 1/2 cup real mayonnaise, stirring until well blended. Stir in milk if needed for pourable consistency. Chill about 1 hour to develop flavor and color. Serve with fruit salad. Makes about 1 1/2 cups.

At The College

Masquers Hold Final Meeting

Last Tuesday at a banquet dinner in the cafeteria, the Masquers held their last annual meeting. The 1971 - 72 officers were elected. Jane Hodge was elected as president; Marilyn Myers as vice president; and Jayne Sams was elected to the position of secretary-treasurer.

Each member of the Masquers was also given the opportunity to select the two members—one male and the other female, of the club who have contributed the most to the productions given each year. The recipients must be sophomores. It is hoped that not only those in front of the curtain were considered, but also those helping in the fields of directing, make-up, lighting, set construction, and so on. The two winners will be announced at graduation and will be presented medals.

A presentation of gratitude was given to Mr. and Mrs. Cope after the recent performance of Camelot, for their help with direction and costuming. Will Kimple and Berry Pigeon were acknowledged at the meeting for their contributions to lighting and to make-up. In addition, a special award was given Mr. Cantrell for his unselfish and never-ending services to make The Mouse that Roared and Camelot the great successes they were.

Little Items of Lively Interest About Folks and

Flower Gardening

By Mrs. S. R. Harrington

When God conceived the universe He made strange, wondrous things . . .

A little bird that sings: This glowing gorgeous world of ours,

A blade of shining grass, Broad rivers running to the sea, Soft, perfumed winds that pass: The earth was filled with lovely things

Yet lacked a vital part Until God made His Masterpiece . . .

A Mother's Love-Filled Heart! —Baxter

Sunday will be Mother's Day, and

"I'd like to take a little time . . ."

A minute, maybe two, To tell you sweet mothers that I WISH

A happy Mother's Day to you. But though to read this little verse

May only take a minute . . . You can be sure its being sent With lots of LOVE tucked in it!"

Gardening in May is a joy! There's flowers everywhere. But many chores await the ever-busy gardener.

For rose growers — good news! There's a new systemic material, Benlate, that controls blackspot, mildew and mites on roses. It is taken up into the sap stream of the plants and repels those pests when they appear.

For Daffodils (and all bulbs): Let foliage mature. Do not cut foliage mature. Do not cut the green tops off. If they are too thick, dig and replant when foliage turns yellow and starts to die.

All summer bulbs, corms, roots and rhizomes may safely be planted now. That in-

cludes gladioli, dahlias, cannas, tigridia, tuberous begonias, tuberose and peruvian dafodil. Of course there are many others.

Sow annual flower seeds now . . . Finish pruning spring-flowering shrubs . . . mulch "a new" azaleas, evergreens, rhododendrons, etc. Now, it keeps moisture in and weeds out during summer . . . keep pansy blossoms that have bloomed clipped off; this keeps other flowers as well . . . It's a good time to replace stakes for those "tall growers" in the garden . . . and do check your "tagged" things now, for you might need a new tag here and there.

A question asked many times about Clematis: "Where to plant"? Here's the answer in a —Turn to Page Eight

EXECUTRIX NOTICE

State of North Carolina County of Transylvania Having qualified as the Executrix of the estate of Benjamin Harrison Linville, deceased, late of the county of Transylvania, North Carolina, this is to give notice that all persons having claims against the estate of the deceased to present them to the undersigned Executrix at 210 Montview Circle, Brevard, N. C. on or before the 22nd day of October, 1971 or this notice will be pleaded in bar of their recovery. All persons indebted to the said estate will please make immediate settlement. This the 22nd day of April, 1971.

MARY K. LINVILLE
 Executrix
 Estate of Benjamin Harrison Linville deceased.

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