

THE WOMEN'S PAGE

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Household Hints

When you roast a chicken, you can either use a meat thermometer or test whether the bird is done by pressing the fleshy part with your fingers. Poultry is done when the meat feels soft. Pink juice in a poultry product indicates it needs further cooking to assure wholesome eating.

EXECUTRIX NOTICE
State of North Carolina County of Transylvania
Having qualified as the Executrix of the estate of Lawrence Fitch Dixon, Jr., 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 115 Morning-side Drive, Brevard, N. C. on or before the 10th day of December, 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 10th day of June, 1971.
ELEANOR KING DIXON
Executrix Estate of Lawrence Fitch Dixon, Jr. deceased.
6-10/4tc

ADMINISTRATRIX NOTICE
State of North Carolina County of Transylvania
Having qualified as the Administratrix of the estate of Mitchell F. Gillespie, 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 Administratrix at Route 2, Brevard, N. C. on or before the 10th day of December, 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 10th day of June, 1971.
Rosie Gillespie Meece
deceased.
Estate of Mitchell F. Gillespie
6-10-4tp

ABSOLUTELY FRESH PIZZA (Not Frozen)

Baked To Your Order Right In Our Kitchen
In Only 5 Minutes At
THE PARTNERS RESTAURANT & COFFEE HOUSE

408 N. Caldwell St. 883-9978 Brevard



DELICIOUS CHAR-BROILED STEAKS
A Specialty On FRI. & SAT. NIGHTS

Our Mouth-Watering Steaks are Carefully Prepared On Our Newly Installed TOASTMASTER CHAR-BROILER WITH THERMO-SIZZLE PLATTER
Try One, with Either French Fries or Baked Potato
THIS FRIDAY OR SATURDAY NIGHT!

Fresh Pizza a Specialty Every Night at
THE PARTNERS RESTAURANT AND COFFEE HOUSE

Distaff Deeds

By Janice R. Christensen Electricians and Plumbers
The average homemaker wears many hats, including cook, maid and chauffeur. And just a few weeks ago, many Rockingham County homemakers donned two new hats: those of electrician and plumber.

"Household Repairs," the topic of the March club programs, taught women how to correct minor electrical and plumbing problems in their homes.

In addition to learning how to repair a frayed cord and how to replace the plug on a cord, the women gained a better understanding of adequate household wiring.

They studied the importance of the fuses or circuit breakers in their homes; how they protect the electrical system; what happens when the current goes off; and how to make adjustments to properly restore the current.

In plumbing, Extension Homemakers learned how to correct the two most common difficulties—leaky faucets and toilet flushing systems that waste water.

Mrs. Martha Edwards, home economics extension agent, says "the women seemed genuinely interested and convinced us these were the very repairs they needed to make. And we were amazed to find out just how many women are already the 'repairmen' in their homes."

Concern and Know-How
Concern and clothing know-how combine to make Mrs. Glen Holliday, Burlington, a most valuable person in the Alamance County clothing program.

In addition to being County Extension Homemakers clothing leader and a professional seamstress, Mrs. Holliday finds time to work one night a week with girls at a Children's Home at Elon College.

At these informal gatherings, she works with the girls on sewing skills and on consumer education as it relates to clothing. Mrs. Rebecca H. Clough, assistant home economics extension agent, notes:

Applique the Easy Way
Mrs. Donald Canby, Cumberland County, recently learned to applique the easy way.

She simply cut out a large mushroom from the print fabric she was using, pinned it to the right side of the garment, and, using the zig-zag buttonhole stitch, made the simple application.

The whole operation took about five minutes. The result was beautiful. Mrs. Willie Loftin, assistant home economics extension agent, states:

NOTICE OF SALE
Under and by virtue of the authority contained in G. S. 115-126 and G.S. 115-241, the Transylvania County Board of Education will offer for sale land sold to the highest bidder for cash at the property hereinafter described at 12:00 o'clock Noon on the 14th day of July, 1971, the following real property to-wit:

The following particularly described real estate located in the Town of Brevard, Transylvania County, North Carolina, and more particularly bounded as follows:
Being all of Lot No. 17 of Hillside Terrace Subdivision as shown on plat of said subdivision prepared by William Leonard, Registered Land Surveyor, in August 1959, and recorded in Plat Book 2, page 131, Records of Plats for Transylvania County, North Carolina, reference to which is hereby made for a more complete description by metes and bounds.

The said property will be sold subject to the restrictive and protective covenants contained in that certain indenture by C. E. Cochran, et al, recorded in Book 197, page 155, Records of Deeds for Transylvania County.

The Transylvania County Board of Education reserves the right to reject any and all bids. The sale will remain open for ten days as provided by law to permit the making of an upset bid.
This the 14th day of June, 1971.

TRANSYLVANIA COUNTY BOARD OF EDUCATION
By: Harry C. Corbin, Secretary
6-14/4c

No Cook Menu For A Summer Night

One of the best ways to keep your cool in the kitchen these summer nights is to use the telephone instead of the stove. Order up the family's favorite food—cheeseburgers—from your local drive-in restaurant, or pick them up just before you're ready to eat.

June is the best time to buy cheeseburgers out for there is a special promotion going on at many carry-out restaurants across the country. Signs and banners that read "Cheeseburgers Make It Fun" identify the participating drive-ins in your area.

When the entree arrives home, serve piping hot with cool, no-cook dishes of your own making. Try a chilled vegetable salad of tomatoes, celery, green onions, lettuce

and canned green beans marinated in Italian dressing for a tart, crisp accompaniment to the cheeseburgers. Beat the heat by combining the ingredients in the cool of the morning and marinating all day in the refrigerator. Cauliflowerets are also suggested, but they require cooking just until tender. If you include cauliflowerets, cook them whenever it is convenient, even a day or so before.

Don't forget go-alongs such as pickles, potato chips and olives that can be arranged at a moment's notice.
No cook menus should end with a great dessert. Refrigerator cookies—actually a crust of vanilla wafer crumbs, pecans and melted margarine, topped with a creamy blend of

vanilla pudding, cream cheese and a touch of rum flavoring—are a delicious choice to serve all summer long.

Once you've tried this menu you'll want to invent many more no cook meals of your own. The key is ordering the entree—cheeseburgers—out so no one has to stand over a hot stove.

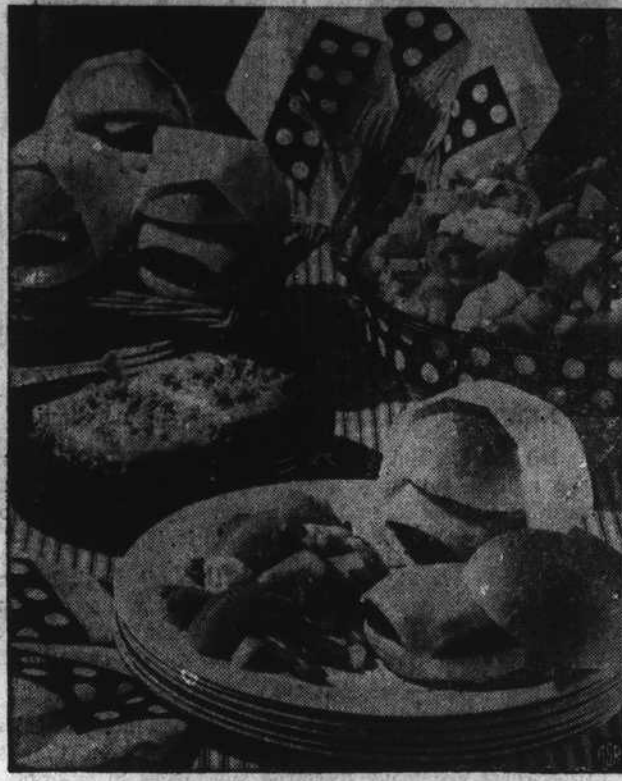
The June Cheeseburger promotion is sponsored by Kraft Foods in an effort to help drive-in restaurants help their customers. So stop by, be helped and have a great summer without turning on a burner.

Summer Marinade Salad
2 cups cauliflowerets
2 cups (1 lb.) can green beans, drained
1 cup chopped tomatoes
1/4 cup sliced celery
1/4 cup sliced green onion
Kraft Italian Dressing
4 cups shredded lettuce

Cook cauliflowerets until crisp and tender; drain. Combine cauliflowerets, beans, tomatoes, celery, onions and enough salad dressing to moisten. Marinate for several hours in the refrigerator. Add lettuce and additional salad dressing before serving; toss lightly. 8 servings.

No-Cook Heavenly Cream Squares
1 3/4 cups vanilla wafer crumbs
1/2 cup chopped pecans
1/2 cup Parkay Margarine, melted
1 pkg. vanilla pudding
1 8-oz. pkg. Philadelphia Brand Cream Cheese, cubed
1/4 teaspoon rum flavoring

Combine crumbs, nuts and margarine, reserving 1/2 cup for topping. Press onto bottom of a 9-inch square pan. Prepare pudding as directed on package; remove from heat. Add softened cream cheese and rum flavoring; stir until well blended. Pour over crumbs. Sprinkle with remaining crumbs. Chill; cut in squares. 8 to 10 servings.



It's Fried Chicken For A Fun Fourth



HOLIDAY TIME IS CHICKEN TIME... Picnic Fried Chicken celebrates the Fourth of July in splendid fashion. Serve with crisp greens, follow with succulent watermelon slices, and you have the best possible festive fare.
Summer just isn't summer without fried chicken picnics. Pick the chicken dinner and head for the sun.
Here's how to make the best fried chicken you ever tasted. The National Broiler Council reminds you that chicken is high in protein so your picnic meal will be nourishing as well as delectable. Refrigerate the cooked chicken well before leaving for the picnic site. Tote it wrapped in foil or in plastic containers. If you have a long drive ahead and the day is hot, carry the chicken in an insulated bag packed with ice.

Best-Ever Picnic Fried Chicken
2 broiler-fryer chickens, cut in serving pieces
1 1/2 cups all-purpose flour
2 teaspoons Ac'cent
1 1/2 teaspoons salt
2 teaspoons dried leaf thyme
2 teaspoons paprika
1 egg
1/2 cup milk
2 tablespoons lemon juice
Vegetable oil or shortening

Wash chicken; do not dry. Combine flour, Ac'cent, salt, thyme and paprika in pie plate. Beat egg in another pie plate; add milk and lemon juice and mix well. Roll chicken pieces in seasoned flour, dip in egg mixture, and then roll again in seasoned flour. Let chicken stand at least 30 minutes for the coating to dry; roll in flour again if coating is moist. Heat fat 1/2 inch deep in 1 very large or 2 medium skillets. Heat fat (a thermometer is used, heat to 375°F. for oil or 365°F. for shortening). Add chicken pieces, skin side down. Cook until golden brown on one side, about 10 minutes. Turn and broil other side, 5 to 10 minutes. Reduce heat, cover skillet, and cook 25 minutes, or until done. Drain on absorbent paper. Chill immediately. Take to picnic in insulated cooler.
YIELD: 8 servings.

Homemakers Hints

The history of sour dough breads goes back almost 6,000 years to the Egyptians.

The word "soup" has been with us since the Middle Ages.

Americans eat their way through more than \$25 million worth of yogurt each year.

For men's and boy's slacks, a cotton-nylon blend is used. The fabric must contain at least 15 per cent nylon for strength and sturdiness.

Dried fruits should be stored in tightly covered containers at room temperature; not above 70 degrees. In warm, humid weather, refrigerate.

EXECUTRIX'S NOTICE
State of North Carolina Transylvania County

In The General Court Of Justice

Having qualified as Executrix of the estate of Andrew A. Budnick of Transylvania County, North Carolina, this is to notify all persons having claims against the estate of said Andrew A. Budnick to present them to the undersigned within 6 months from date of the publication of this notice or same will be pleaded in bar of their recovery. All persons indebted to said estate please make immediate payment.
This the 18th day of June, 1971.

LELA B. BUDNICK
Box 426
Brevard, N. C.
Ramsey, Hill, Smart & Ramsey
By: Cecil J. Hill, attorney
6/24/4tc

Glen Cannon Picnic Set

Plans are being made for the annual Fourth of July picnic at Glen Cannon Country Club, which will be held this year on Saturday, July 3rd.

The social will begin at 6:30 o'clock in the evening, but swimming, golf and tennis matches will be planned earlier in the afternoon.

Members are asked to bring chicken and potato salad for themselves plus two extra servings.

Mrs. Wilburn Davis, chairman, suggests members read the forthcoming newsletter for further details.

This affair will be only for adult membership.

NOTICE OF SERVICE OF PROCESS BY PUBLICATION STATE OF NORTH CAROLINA TRANSYLVANIA COUNTY IN THE DISTRICT COURT
LEE R. BASS, Plaintiff,

vs.
SALLIE ANN BASS, if living, and if dead, her Executors, Administrators, Heirs and all other persons claiming any interest in the lands described in the Complaint, together with their respective spouses, if any, together with all Firms, Corporations, Stockholders, Trustees and Directors of any Corporation claiming any interest in said lands, together with all Creditors or lienholders regardless of how or through whom they claim, the names and whereabouts of all such persons being unknown to the Plaintiff,

Defendants.
TO: SALLIE ANN BASS, if living, and if dead, her Executors, Administrators, Heirs and all other persons claiming any interest in the lands described in the Complaint, together with their respective spouses, if any, together with all Firms, Corporations, Stockholders, Trustees and Directors of any Corporation claiming any interest in said lands, together with all Creditors or Lienholders, regardless of how or through whom they claim, the names and whereabouts of all such persons being unknown to the Plaintiff.

Take notice, that a pleading seeking relief against you has been filed in the above entitled action. The nature of the relief being sought is as follows:

The Plaintiff seeks by said action to remove a cloud from the title to the lands described in the Complaint and to bar any claims which you may have had against said lands and to have the plaintiff declared the owner in fee of said lands free of any adverse claims of the defendants herein.

You are required to make defense to such pleading not later than July 27, 1971, and upon your failure to do so the plaintiff will apply to the Court for the relief sought.

This the 15th day of June, 1971.
RAMSEY, HILL, SMART & RAMSEY
By: Ralph H. Ramsey, Jr.
Attorneys for Plaintiff
P. O. Box 426
The Legal Building
Brevard, North Carolina
28712
6-17-4tc

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TRY THE TIMES CLASSIFIEDS

Where in the world are you going this year?

In state, out of state, or around the world, are you and your loved ones protected? J & S has one of the finest, low-cost, short-term travel insurance policies to be found anywhere. Stop by now, see how you, the family or even entire groups can be covered and for just the exact number of days you are gone. When you come in, be sure to pick up a free copy of "Your Vacation Checklist" . . . you'll be glad you did!



For all your insurance needs, see . . .

Jerome & Sammey INSURANCE

123 South Caldwell Street, Brevard, North Carolina — Phone 883-9811