

THE WOMEN'S PAGE

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PAGE SIX THE TRANSYLVANIA TIMES

July 15, 1971

When Properly Cared For, Roses Bloom All Summer

Do your roses take a summer vacation when temperatures soar to 90 degrees and above? With the right care, they should produce prize roses all season long.

They'll need fertilizing each month, though. Check for iron deficiency, too. It shows up as yellowing leaves with green markings along the ribs and veins. You can correct the problem by applying an iron chelate such as Sequestrene. It can be applied either as a foliar spray or dry material directly to soil.

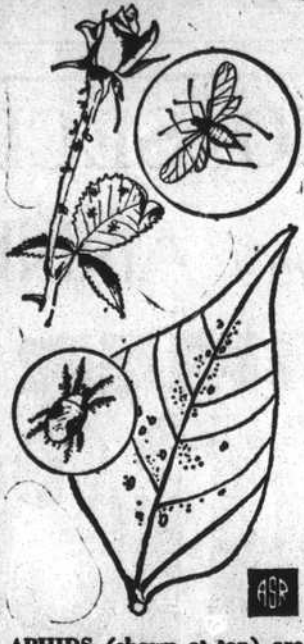


Proper watering, of course, is fundamental. Sufficient summer rains are unlikely, so water roses thoroughly each week. Try not to wet plant foliage when watering and avoid soil splashing—a direct source of disease fungus. Continue with a regular spray program for protection

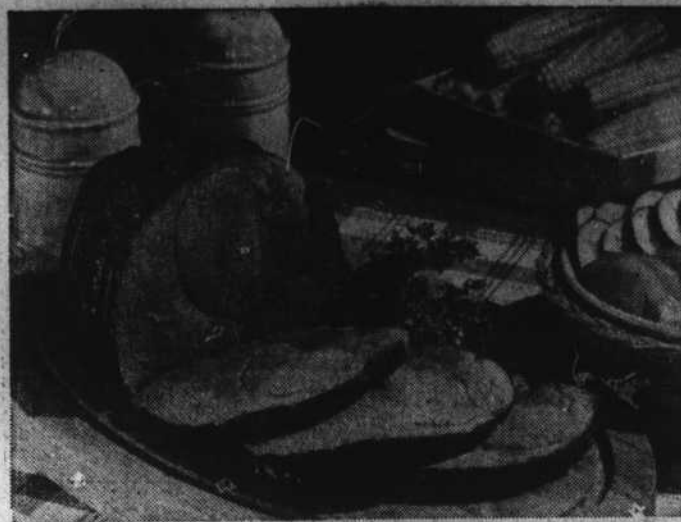
against chewing and sucking insects. Garden pests reach their peak this time of year. Although aphids and spider mites are the most common summer rose pests, an insecticide like Spectracide is effective on some of the less common rose pests such as scale crawlers, leaf miners, lace bugs, thrips and others. Spray in early morning or late afternoon when wind is calm and there's less chance of treatment being blown away. Cover both sides of leaves until a light drip develops.

Continued blooms and plant growth depend on your pruning techniques. On young, undeveloped plants, cut stems short so plants can develop size. Even on established plants cut stems only as long as needed.

Rose stems have sprays of three and five leaflets with three-leaflet sprays closest to blooms. On weak stems cut above topmost five-leaflet spray. Strong stems, thick as a pencil, can be cut above a three-leaflet spray. Faded, shedding roses should be removed regularly from plants. Use the same technique in cutting these as for fresh roses.



APHIDS (shown at top) are most bothersome rose insect. These soft-bodied pests suck juices from plants and leaves become curled and yellowed. Mites (at bottom) are microscopic pests but may leave fine spider-like webbing under leaves. Control both with Spectracide.



BEEF SIRLOIN TIP ROAST prepared on the outdoor rotisserie offers the chef carefree cooking.

If the heat of summer has crept into your kitchen, step out into the back yard, sit in the fresh air and soak up the sun as your dinner cooks on the outdoor rotisserie. Beef sirloin tip, boneless and compact, is a perfect meat choice for this leisurely preparation. The slices are especially juicy and tender when the meat is of high quality, roasted to only rare or medium doneness and carved in thin slices, according to Reba Staggs, home economist of the National Live Stock and Meat Board.

Stay with the easy-to-prepare theme for the remainder of the meal with corn on the cob, wrapped in foil and roasted, and a simple salad of sliced cucumbers and to-

Beef Sirloin Tip Roast Rotisserie - Style

Insert rotisserie rod through the center of a 4 to 8-pound beef sirloin tip roast (boned and tied). Balance roast on rod and tighten spit forks so the roast will turn with rod. Insert a roast meat thermometer at a slight angle so bulb is centered in roast, but not touching rod nor resting in fat. Make certain, too, that the meat thermometer clears the cooking unit and the drip pan when the roast turns.

Roast at moderate heat to 140°F. for rare; 160°F. for medium. Allow 35 to 40 minutes per pound for a 3½ to 4-pound roast; 30 to 35 minutes for a 6 to 9-pound roast, depending upon the degree of doneness desired.

Miss Cline On Lipscomb's Honor Roll

Miss Christine E. Cline, daughter of Dr. and Mrs. Warren K. Cline, Brevard, is on the Honor Roll for the Spring Quarter at David Lipscomb College, Nashville, Tenn.

To qualify for this honor, a student must have a grade point average of at least 3.5 in a 4.0 system.

A graduate of Brevard High School, Brevard, Miss Cline is a junior at Lipscomb majoring in English.

Fresh Sunblushed Peaches Make Summery Cream Pie



If you had been a hostess in Queen Victoria's time, you might have ended a high fashion dinner in great style by serving each guest a single fresh peach in a nest of snowy white wool. The peach would have cost \$5.00, an exotic rarity. Today fresh, sunblushed peaches are for everybody. They're in good supply at market, and they taste particularly fine in a homemade Peach Cream Pie. It's a luscious, light as air affair, fresh and fragrant with the summer's delicious golden gems from Peachland U.S.A. This pie is easy to make ahead and chill in the refrigerator 'til serving time.

Peach Cream Pie

1 cup diced peeled peaches
½ cup sugar, divided
1 tablespoon fresh lemon juice
1 envelope unflavored gelatine
½ teaspoon salt
½ cup milk
¼ teaspoon vanilla
½ teaspoon almond extract
2 egg whites
1 cup heavy cream, whipped
1 baked 9-inch pastry shell
Additional peaches for garnish

Sprinkle diced peaches with 2 tablespoons sugar and lemon juice; set aside. Reserve 4 tablespoons sugar. Mix remaining sugar, gelatine and salt in small saucepan. Stir in milk and cook over low heat, stirring constantly, until gelatine dissolves, about 5 minutes. Remove from heat; add vanilla and almond extract. Chill, stirring occasionally, until mixture is the consistency of unbeaten egg white. Beat egg whites until soft peaks form. Add reserved 4 tablespoons sugar gradually, continuing to beat until stiff. Drain peaches and add to gelatine mixture. Fold in beaten egg whites, then whipped cream; turn into baked pastry shell. Chill until set, several hours. Garnish with additional peaches, peeled and sliced, just before serving. Makes: 6 to 8 servings.

Household Hints

Stop the aggravation of stubborn screw cap jars. Just cut a strip of sandpaper, hold it in the palm of your hand as you apply turning pressure to the lid. It grips like magic!

You'll get more juice from lemons if you warm them in hot water for a few minutes before squeezing.

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
6/24/71

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

Distaff Deeds

BY JANICE R. CHRISTENSEN

Growing your own vegetables is the "in thing" with children enrolled in the youth part of the Expanded Nutrition Education Program.

In Wake County 89 youngsters have planted their own gardens, ranging from a few tomato plants, to a garden large enough to provide food for the whole family.

Produce from these gardens will help families improve their diets. Mrs. Betty Hall Cook, associate home economics extension agent, notes, "Perhaps, even more important," Mrs. Cook observes, "is the feeling of accomplishment the children get from watching the plants grow."

As Milton Bennett, a nine-year-old told a program aide, "Look what I did, I planted this." As the weeks go by he can proudly say, "Look what I did, I grew this."

Accomplishments and satisfactions from a home garden can be great, the agent agrees. An old family trunk can add extra storage and can serve as

a conversation topic in most any home.

But to redo an old trunk takes time, energy and patience. Martha Edmondson, home economics extension agent, Durham County, observes.

During a recent workshop, Mrs. E. B. Reynolds, Durham, refinished a wood-metal combination round top trunk. She kept the wood a natural color, painted the metal red, highlighted with gold, and lined the inside with a red design cotton fabric.

After completing the trunk, the homemaker sighed, "I now think it was worth all the time and energy."

Styles Repeat

That clothing styles seem to be repeated every few years was proven at a recent meeting of the Churchill Extension Homemakers Club in Warren County.

One club member, Mrs. L. E. Thompson, came in wearing a lovely crocheted dress that drew compliments from the other women. Her friends were amazed to find the homemaker had crocheted the dress in the mid-thirties when she was in her late teens.

The dress is perfect for today's fashion.

NOTICE OF SERVICE OF PROCESS BY PUBLICATION

In The General Court of Justice
Superior Court Division
Before The Clerk

State of North Carolina
County of Transylvania
TO LELAND DEAN GRIF-FITH:

Take notice that an action has been instituted against you before the Clerk of Superior Court of Transylvania County for the adoption of your purported minor child; that you are required to appear and answer or demur to the petition on file in the office of the Clerk of Superior Court for Transylvania County on or before the 12th day of August, 1971.

You will further take notice that if you fail to appear on or make your appearance as provided by statute the relief demanded in this proceeding will be granted.

You will also take notice that a motion has been made in this cause for a hearing on the question of abandonment to the end that your purported child might be declared an abandoned child and that a hearing on this matter will be held in the office of the Clerk of the Superior Court for Transylvania County in the courthouse in Brevard, Transylvania County, North Carolina, at 9:00 o'clock a.m. on the 12th day of August, 1971.

This the 29 day of June, 1971.
By: John K. Smart, Jr.
Post Office Box 426
Brevard, N. C. 28713
RAMSEY, HILL, SMART & RAMSEY

NOTICE

State of North Carolina
County of Transylvania

The undersigned, having qualified as Administrator of the Estate of Mary Marguerite Huggins, deceased, late of Transylvania County, North Carolina, this is to notify all persons having claims against the estate to present them to the undersigned on or before the 22nd day of January, 1972, or this notice will be pleaded in bar of recovery. All persons indebted to said estate will please make immediate payment to the undersigned.

This the 1st day of July, 1971.

S/ JOHN R. HUGGINS
Administrator of the Estate of Mary Marguerite Huggins
c/o Hamlin, Potts & Hudson
15 East Jordan Street
Brevard, N. C. 28712
7/1/71

Punchy Paragraphs

Big Beef Supply On Way

Greater supplies of the already large supply of beef are expected this summer and fall as additional cattle are marketed from the nation's feedlots, according to the National Live Stock and Meat Board. There have been larger numbers of cattle on feed this year than in the same periods of last year. This is partially due to the drouth in the Southwest where unfavorable range conditions caused cattlemen to move their beef animals into feedlots sooner and in larger numbers.

More Pigs To Market

While more hogs will be slaughtered this summer than last, the rate of increase in pork supply will be lower than it has been since the first of the year. The current uptrend in pork production is expected to

turn around in the fall because of a reduction in the pig crop. This has been brought on by higher feed prices, drastically lower prices received for hogs and uncertainties about the effect of the corn blight on this year's corn crop.

Less Lamb And Veal

Although lamb production was up earlier this year, moderately smaller supplies are expected during the remainder of 1971. Veal output will continue down as fewer calves are sold for veal, going instead into feedlots to become fed beef.

According to the University of North Carolina Highway Safety Research Center, the in-pork supply will be lower than in nine times as likely to become involved in an accident than experienced "bike" rider.

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TRY THE TIMES CLASSIFIEDS

Thursday, July 15 ----- Blantyre
Tuesday, July 20 ----- Hendersonville Hwy.
Wednesday, July 21 ----- Boyleston Hwy.
Thursday, July 22 ----- Little River
Monday, July 26 ----- Pisgah Forest

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