

Pear - Mincemeat Tarts Have Old-Fashioned Appeal



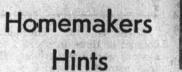
With their rich fruity flavor Pear-Mincemeat Tarts are sure to win the fancy of every dessert lover. Serve them warm and fragrant from the oven with a sprinkling of powdered sugar or a fluffy topping of whipped cream. The filling is easily made by combining juicy canned Bartlett pears and prepared mincemeat with brown sugar, crunchy nut-meats and a dash of brandy or rum. Pear cut-outs fashioned from the dough decorate each tart before baking.

The tarts will stay fresh several days if stored in an air-tight ontainer. Reheat in a hot oven as needed.

Tear-Mincemeat Laris	
1 (16 oz.) can Bartlett pears 1 cup mincemeat 14 cup chopped walnuts 1 tablespoon brown sugar	1 tablespoon brandy or rum (optional) Pastry for 2-crust pie

Orain pears and finely dice. Combine pears, mincemeat, wal-nuts, brown sugar and brandy or rum. Roll pastry ¼-inch thick. Cut into 12 (4-inch) circles. Line 12 (2¾ inch) muffin pans with pastry. Fill with pear-mincemeat mixture. Make pear cut-outs with remaining pastry. Place over filling. Bake at 450 degrees 10 to 12 minutes or until golden. Serve warm or cold. Makes 12 tarts.





Turn an old paint roller into a new lint remover. First clean it carefully. Then wrap the roller with wide adhesivebacked tape turned inside out. Change tape when necessary.

Mix one can of crushed drained pineapple with a can of whole cranberry sauce, onehalf pint of sour cream and one-fourth cup chopped nuts. Spoon into a refrigerator tray and freeze at coldest temperature. Cut in squares and serve on lettuce.

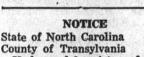
For a ham garnish, blend one-eight lb. butter and three hard-cooked eggs. Force mixture through pastry tube into designs.

Tea is a good base for punch. vard earned positions in the Bring 1 quart of water to a All-State Band. The students boil, rolling. Add 7 tea bags were auditioned for one of two and turn off heat. Let steep for classes - Workshop, third 5 minutes, Add ½ cp. sugar. grade, or intermediate music Stir. Cool and add other in- and Clinic, sixth grade or adgredients of your choice, juices, vanced music.

gingerale, etc. The contestants received A high calorie beverage that three separate scores totaling in his instrument section. could be helpful in the diet to a possible 100 points for a

bonated, diluted with tea, as a pretation, and dynamics of their mance. frozen dessert or as a syrup solos, and on their ability for sweetener for fruit. A single 8-ounce serving will supply 675 Students placing in Clinic

Introduce some happy colors into the children's room by converting over - sized beach towels into bedspreads. These look especially good on bunk beds; they won't wrinkle and



County of Transylvania Under and by virtue of the power of sale contained in a certain Deed of Trust executed by CHARLES EDWARD HEMPHILL and wife, JOHN-

DEBBIE WILMOT (1.) and Lydia Beddingfield practice in preparation for All-State Band next weekend at Western Carolina University where they are in the Clinic Band. From The Broadcaster

13 BAS Band Members Place In All-State

Results of the All-State Band phone. Placing in Workshop tryouts have been announced are Cindy Bruner, E-Flat clariby Mr. James Harwell, director net; Casey Reiter, basson; Lynn of the BHS Band. Waldrop, B-flat clarinet; Kathy

Competing in Asheville in Beddingfield, B-flat clarinet; Dec., 13 students from Bre- Faye Summey, B-flat clarinet; Debbie Whitmire, B-flat clarinet; Angela Barnette, B-flat clarinet; Betsy Boggs, coro-net; Linda Cordell, french horn; and Judy Miller, alto clarinet

The highest scorer will be awarded first chair, or place,

treatment of kidney disease is composite score. They were These placing contestants being introduced by a well-known food company. The bev-erage can be used "as is," car-scales, the tone, rhythm inter-rehearsals and a public perfor-

When asked to comment on sight reading. Students placing in Clinic State, Mr. Harwell said, "I are Debbie Wilmot, flute; Ly- feel we are taking a talented

dia Beddingfield, alto clarinet; group of young musicians and Lynn Baynard, alto saxo- Western in January." and Lynn Baynard, alto saxo-

Glen Cannon Arthritis Sufferers: **WAKE UP WITHOUT Plans Buffet ALL THAT STIFFNESS!** Bridge For New formula for arthritis minor pain is so strong you can take it less often and still Couples, 28th wake up in the morning without all the pain's stiffness, Glen Cannon Country Club will have a couples' buffet

Distaff Deeds

A young mother, newly en-rolled in Extension's Expanded Nutrition Education Program, was worried about the added expenses of leaving home and moving into her own house.

Besides her day to day ex-penditures, she had to budget her assistance check to cover moving costs and the few items she would need for her new home.

The discouraged young woman knew she would not be able to make her small food allowance last all month.

But Eloise Roundtree, a pro-gram aide in Orange County, encouraged the girl to plan her grocery shopping. Together they listed the staples needed, and the types of meats and vegetables that would give the most nutritive value for the least

After returning from the store with a dollar and fifteen cents remaining from a twentyone dollar check, and with four bags of groceries, the home-maker said, "I've never seen so much food for so little money. Now I've seen how to stretch a dollar."

Hostess Wear

The popularity of long hostess skirts and dresses has created a new interest in upholstery and drapery fabrics.

Vance County home-makers have found these fabrics useful in creating their colorful outfits for party wear, notes Mrs. Phyllis C. Stainback, home economics extension agent.

Family Pride

When Mr. and Mrs. Isaac Torain, Rougemont, Rt. 2, moved into their new threeroom house, the happiest family members were their three daughters — a first grader, a kindergartner and a pre-school-

early 20's realize the value of adequate housing for their fam-ily, adds Mrs. Bonnie Davis, home economics extension agent, Orange County.

so I'm proud it has come to our children so early in their lives."

tion.

Fresh Orange Jelly Parfait Cheers The Winter Table



Your market basket will look as if Midas touched it when you fill it with bright gold oranges in such good supply at your store now. Gladden your table with a dessert all a-sparkle with fresh orange flavor. Try Fresh Orange Jelly Parfait. The gela-tine is made with orange juice you squeeze yourself, together with a zippy touch of fresh lemon juice and rind. Layer squares of the orange gelatine with whipped cream. Delectable and simple to do. The word "orange" goes back to the old Arabian word "narani". Oranges are great to eat out of hand for juicy refreshment and for their rich supply of vitamin "C". Fresh Orange Jelly Parfait

1 envelope unflavored gelatine 1/2 cup cold water 2 tablespoons fresh lemon juice Juice J₂ teaspoon grated fresh lemon rind 1 cup heavy cream, whipped J₂ teaspoon vanilla 1/3 cup sugar 1/3 teaspoon salt 1/4 cups fresh orange juice

Sprinkle gelatine over cold water in saucepan. Place over low heat; stir constantly until gelatine dissolves. Remove from heat; stir in sugar and salt. Add orange juice, lemon juice and rind. Pour into a 9 x 9 x 2-inch pan. Chill until firm. Cut into squares. Fill parfait glasses with alternating layers of orange jelly and whipped cream mixed with vanilla.



hlights of lures: finest golfing, tennis, alpine ing, riding, akiing, children's activity coun-c, dining and dancing. ine, 2 and 3-bedroom residences. Big. Beau-

d. Many with fireplaces. Dazzling views of est, lake and mountains. See them or writes



Association, which said Deed of Trust bears date of the 18th day of March, 1966, and is recorded in the Office of the Register of Deeds for Tran-sylvania County in Deed of Trust Book 76, Page 77, de-fault having been made in the payment of the indebtedness thereby secured and said Deed of Trust being by the terms thereof subject to foreclosure, the undersigned substitute, Trustee, E. Gene Ramsey, will offer for sale at public auction to the highest bidder for cash at the Courthouse door in Bre-vard, North Carolina, at noon on Wednesday the 9th day of February, 1972, the property conveyed in said Deed of Trust the same lying and being in Brevard Township, Transyl-vania County and more particularly described as follows: ALL of that certain piece, parcel of lot of land situate. lying and being in Brevard Township, Transylvania Coun-ty, North Carolina, and more particularly described accord-ing to a plat thereof prepared by William Leonard, R.L.S., dated August, 1959, copies of which said plat are on file with Brevard Federal Savings

and Loan Association, Brevard, North Carolina, and more par-ticularly bounded and describ-ed as follows: to—wit: BEGINNING at a stake in the Wostern margin of Hillwiger Western margin of Hillview Avenue, Northeast corner of Western margin of Hillview Avenue, Northeast corner of Lot # 8 and runs thence along the margin of Hillview Avenue, N. 39 deg. 50 min. E. 70 ft. to a stake; thence along the line of Lot No. 10, N. 50 deg. 44 min. W. 121.6 ft, to a stake; thence S. 41 deg. 30 min. W. 70 ft. to a stake, Northwest corner of Lot No. 8; thence along the line of Lot No. 8, S. 50 deg. 44 min. E. 123.7 ft. to the BEGINNING. Being all of Lot. No. 9 of Hillside Terrace Subdivision, plat of which said subdivision is on file in Plat da Cour 10th day of Janu-

