

# NEWS about PEOPLE

## MRS. MARY M'COLLUM WEDS NAVAL OFFICER

Mrs. Mary E. McCollum, of Asheville, formerly of Franklin, was married to Alexander Young, December 17 at 12 o'clock noon. The double ring ceremony was performed by the Rev. C. F. Rogers, pastor of the Biltmore Baptist church, at the parsonage.

Mrs. Young, daughter of Mr. and Mrs. A. N. Eller, of Salem, N. J., is a member of the nursing staff of the Norburn hospital. Mr. Young, a retired naval officer, is the son of the late Mr. and Mrs. A. Young, of New Haven.

Mrs. Rogers, wife of the officiating minister, was hostess at a luncheon given the bridal couple immediately after the ceremony.

The couple will make their home on the Sweeten Creek road, Asheville.

## MISS JANET SAUNDERS BRIDE OF JAMES DOWDLE

Mr. and Mrs. James Saunders have announced the marriage of their daughter, Miss Janet Saunders, to James Dowdle, son of Plenny Dowdle, of Franklin.

The wedding took place December 26 at Clayton, Ga., with Justice of the Peace Green officiating.

The bride wore a blue suit with black accessories, and her corsage was pink rosebuds.

Mr. Dowdle is in the navy, stationed at San Francisco.

## MRS. JONES ENTERTAINS AT INFORMAL NEW YEAR TEA

Mrs. Weimar Jones entertained at an informal afternoon tea at her home New Year's day.

The house was decorated throughout with Christmas greens, cut flowers, and lighted tapers.

Mrs. Allen Siler and Miss Laura Jones alternated in presiding at the tea table.

Thirty-five guests called during the afternoon.

## RUSSELLS ENTERTAIN WITH NEW YEAR'S EVE PARTY

Mr. and Mrs. Paul Russell entertained with a New Year's Eve party Wednesday night of last week at their home on the Georgia road.

A buffet supper was served to the some thirty guests present.

## ENTERTAIN YOUNG FRIENDS WITH DANCE AT MEMORIAL

Misses Freda Siler, Elizabeth Jones, Laura Lyle, and Julia Hunnicutt and Richard Jones, Jr., entertained a large group of friends at a dance at Slagle Memorial last Friday evening from 8 to 11 o'clock.

Sandwiches, cakes, candy, and cold drinks were served.

About 50 young people were present and participated in the evening's square and round dancing.

Chaperones were Mr. and Mrs. George R. Pattillo, Mrs. R. S. Jones, Mrs. S. H. Lyle, Jr., Mrs. Weimar Jones, and Mrs. Emory Hunnicutt.

## WESLEYAN GUILD WILL MEET WITH MISS JONES

The Mary Johnston Allman guld will meet with Miss Dorothy Jones this (Thursday) evening at 8 o'clock. The Rev. J. H. Brendall, Jr., will install the new officers for the coming year. The Misses Katherine Long and Elizabeth Meadows will be co-hostesses.

## MISS ALTA TURPIN BECOMES BRIDE OF ROBERT L. BYRD

Mr. and Mrs. W. Henry Turpin, of Franklin, have announced the marriage of their daughter, Miss Alta Turpin, to Robert L. Byrd, son of Mr. and Mrs. D. C. Byrd, of Franklin, Route 3, at the Baptist parsonage in Cornelia, Ga., December 20. The Rev. Jack Tatham, pastor of the First Baptist church there, performed the ceremony, the single ring ceremony being used.

The bride wore a gray suit with black accessories. Her shoulder corsage was of pink rosebuds.

Mrs. Byrd attended the Andrews High school. Mr. Byrd is a graduate of the Franklin High school and served five years in the army air corps.

Mr. and Mrs. Byrd plan to make their home in Franklin.

## HOLD OPEN HOUSE TO SEE NEW YEAR ARRIVE

Mrs. J. S. Sloan and two daughters, Mrs. Reby Tessier and Miss Tim Sloan, held a New Year watch open house at the Sloan home Wednesday night of last week.

The guests played bridge and rummy.

Hot spiced punch and hors d'oeuvres were served throughout the evening.

About 45 friends were present.

## Personal Mention

Mrs. Myrtle White, of Bryson City, is spending several days here visiting her brother, Lee Guffey and Mrs. Guffey.

Mr. and Mrs. Lee Wood are

spending sometime in Florida on vacation.

Darrell Tallent, has returned to his work in Chicago, Ill., after spending the Christmas holidays with his mother, Mrs. Florence Tallent, and his sister, Miss Annie Lois Tallent, on Franklin, Route 3.

Radford Jacobs left this week to accept a position in Chicago, Ill.

Miss Audrey Conley has returned to Raleigh after spending six weeks with her parents, Mr. and Mrs. Lester Conley on Harrison avenue.

Miss Emogene Landrum who is employed with the N. A. C. A. at Langley Field, Va., spent the Christmas holidays with her mother, Mrs. Ruth Landrum and sister on Franklin, Route 4. Mr. and Mrs. R. M. Darragh,

Jr., have returned to their home in Washington, D. C., after spending the holidays with Mrs. Darragh's parents, Mr. and Mrs. James N. Houston and other relatives on Franklin, Route 3.

Mr. and Mrs. Walter Hall have been visiting Mrs. Hall's sister, Mrs. Lamar Tompkins, in Leesburg, Fla., and Daytona Beach.

The Misses Rebecca and Sarah Smart spent the holidays with their parents, Mr. and Mrs. Wilson Smart.

Victor Havis, of Asheville, has been here as the guest of Clinton Chamberlain. They are classmates at Georgia Tech.

Miss Tim Sloan has returned to Atlanta, Ga., after spending a week with her mother, Mrs. J. S. Sloan.

Mrs. Frank Justice and two children have returned from a two weeks' stay at St. Augustine, Fla.

Mrs. William Swan and two children returned to their home here Sunday after a two weeks' visit with Mrs. Swan's sister in

Eustis and Orlando, Fla. Mr. and Mrs. B. L. McGlamery and son have returned from a visit to Fort Pierce, Fla.

Robert C. Crumb, William S. Camp, and Charles Otto Arvey have returned to Georgia Tech, after spending the Christmas holidays with relatives in this county.

Among N. C. State college students who have returned to their studies at Raleigh, after spending the Christmas holidays with relatives in this county, are J. Foster Long, Dean McGuire, B. Long, Grover D. Arvey, and Nelson Brown.

A. B. Slagle, C. L. Pendergrass, M. L. Dowdle, and E. W. Long left last Saturday morning for a week's fishing trip in Florida.

W. C. Burrell returned home Tuesday morning after spending several days' vacation in Florida.

Mr. and Mrs. J. B. Penland and daughters, of Franklin, Route 1, spent the past week-end visiting friends and relatives.



MISS DOROTHA MARTIN

Mrs. J. L. Martin, of Franklin, has announced the engagement of her daughter, Miss Dorothea Martin, of Franklin and Waynesville, to Arthur Paul

Evans, son of Mr. and Mrs. Harry Evans, Sr., of Waynesville. Plans for the wedding have not been announced.

## BIRTHS

Born to Mr. and Mrs. James Thompson January 1, daughter, Brenda Kaye, in clinic.

## FULL TIME JOB

A reporter was visiting a small Southern town in search of information concerning a native of the region who is believed to be 112 years old. He found a man who claimed to be well acquainted with the able century plant.

"Tell me," the reporter eagerly inquired, "how do you account for your friend having lived all these years?"

"Well," replied the other, "I guess it's because he's never did anything else."



# MEN SAY, MEAT MAKES THE MEAL

**ARMOURS** 3 POUNDS  
**PURE LARD 99c**

**GE** 75 OR 100 WATTS  
**Light Bulbs 16c**

**DUKES** 16 OUNCE JAR  
**Mayonnaise 43c**

**CAMPBELLS** 2-NO. 1 CANS  
**Pork & Beans 31c**

**HUNTS Y. C.** NO. 2 1/2 CAN  
**PEACHES 27c**

**CAMPBELLS TOMATO** 47 OUNCE CAN  
**JUICE 29c**

**EVAPORATED** 16 OUNCE CELLO BAG  
**PEACHES 25c**

**DUFFS HOT** PACKAGE  
**Roll Mix 25c**

**GRAPEFRUIT** 46 OUNCE CAN  
**JUICE 19c**

**PINK** NO. 1 TALL CAN  
**SALMON 49c**

**WELCHS** QUART  
**Grapejuice 49c**

**BAMA CHERRY** POUND JAR  
**Preserves 35c**

**HUNTS BREAKFAST** NO. 2 1/2 JAR  
**Prunes 19c**

**PLOW BOY** 24 OZ. BOTTLE  
**SYRUP 17c**

**Old Virginia Cane And** 16 Oz. Bottle  
**Maple Syrup 29c**

**CAMPBELLS** 2-NO. 2 CANS  
**Tomato Juice 25c**

**MUELLERS MACARONI OR** 2-8 Oz. PKGS.  
**SPAGHETTI 23c**

**WHITE LACE** PLAIN OR SELF-RISING  
**FLOUR 10 lbs 1.00**

**GREEN** NO. 303 CAN  
**GIANT PEAS 19c**

**Autex Beef Stew With** No. 300 Can  
**VEGETABLES 26c**

**3 POUND CAN**  
**CRISCO 1.27**

**LARGE IVORY** CAKE  
**SOAP 20c**

**LARGE IVORY** PACKAGE  
**FLAKES 38c**

**REGULAR** 2 CAKES  
**CAMAY 21c**

**LARGE** PACKAGE  
**D U Z 38c**

**LARGE**  
**DREFT 34c**

**SHORT RIBS or BEEF**  
ARE CUTS GUYS GO FOR!

You brown them richly in fat, then cook them gently until all the good flavors of seasonings—hot and sweet and sharp—mingle with the good flavor of beef. That's short ribs—barbecued.

**Barbecued Short Ribs**

3 lbs. short ribs	1/2 cup water
2 tbs. lard	3 tbs. Worcestershire sauce (optional)
1 medium onion	1 tsp. prepared mustard
1/2 cup vinegar	1/4 cup dried celery
2 tbs. brown sugar	2 tbs. salt
1 cup catsup	

Have ribs cut into sections two to three inches long. Brown in lard. Add minced onion and brown. Add all remaining ingredients to short ribs. Cover and cook slowly or bake in a moderate oven (350° F.) 1 1/2 to 2 hours or until tender. Serves 4 or 5.

**MEATY BEEF SHORT RIBS 35c lb.**

**GOLD CUP** 2-ONE POUND BAGS  
**COFFEE 89c**

**OSCAR MEYERS** (Plain or with B.Q. Sauce) 12 OZ. CAN  
**Weiners 51c**

**FILLETS OF** POUND  
**Whiting 29c**

**LARGE GREEN** POUND  
**Shrimp 79c**

**FILLETS OF** POUND  
**Haddock 39c**

**FILLETS OF** POUND  
**Rock Cod 19c**

**LIBBYS LUNCH** 6 OZ. CAN  
**TONGUE 27c**

**PRESTON SHOE PEG** NO. 2 CAN  
**CORN 20c**

**BUSH PORK &** 2-NO. 2 CANS  
**BEANS 29c**

**IDEAL** 2-NO. 1 TALL CANS  
**DOG FOOD 27c**

**DEL MONTE MEDIUM**  
**PRUNE Spinach 20c**

**LIBBYS FANCY**  
**KRISPY Crackers 26c**

**M. R. C. RYE**  
**Crackers 31c**

**TURNIP MUSTARD GREENS 2 lbs.**

# DIXIE HOME SUPER MARKETS

Fine Foods    Quality Tender Meats    Self Service

T. C. CHILDS, Store Manager