

Comings And Goings In Carson Community

Miss Brenda Cunningham Staff Correspondent
Telephone 764

Community Meeting

Lieut. (jg) Daniel F. Moore will show color slides at the community meeting Saturday night, August 9, which he made while in the Hawaiian Islands recently. After the regular business meeting, 4-H club members will make plans for a fair exhibit.

Church News

Official board members of Carson Chapel church met with board members of the north circuit at the home of the Rev. and Mrs. L. Paul Heafner Tuesday night.

Birthday Party

Johnny Lee Waldrop, son of Mr. and Mrs. George H. Waldrop, celebrated his 5th birthday Wednesday afternoon, July 29, at a picnic and party, which was given by his mother at Arrowood Glade. Approximately 15 guests were present.

Shower Given

Mrs. Rufus Setser was honored with a stork shower at Carson Community Center Saturday night, August 2. Mrs. Thad Blaine, of Asheville, was hostess and 15 guests attended.

Reunion Held

Out-of-town guests here for the Dowdie family reunion, held at the home of Mr. and Mrs. J. C. Dowdie, Sunday were Mr. and Mrs. Robert B. Dowdie, of Miami, Fla., Mr. and Mrs. Harry Cooke

and children, Margaret Ann, Louise, and Conrad, of Achin, S. C. Mr. and Mrs. Robert Saunders and daughters, Robin, Jean, and Sheila, of Knoxville, Tenn., Mr. and Mrs. Ray Dowdie and daughters, of Statesville, Mr. and Mrs. Mac Dowdie and children, of Asheville, and Miss Frances Dowdie, of Valdese, Mr. and Mrs. Lester Bunting, of Miami, Fla.; Mrs. Elizabeth Shields, of Miami, Fla., Mr. and Mrs. Frank Williams, of St. Petersburg, Fla., and Mr. and Mrs. B. S. McCarthy, of Miami, Fla.

Personals

Mrs. Sammy Waldrop and children, Gilda, Dennis, and Gaye of Lincoln Park, Mich., are spending two weeks visiting the children's grandparents, Mr. and Mrs. Byron Waldrop and Mr. and Mrs. W. O. Lewis. Mr. Waldrop brought his family here and has returned to Michigan.

Mrs. Charles Wathen, of London, Ky., and Mrs. Clarence Wathen and son, Charles, of Everett, Wash., are visiting Mr. and Mrs. Fred S. Moore and Mrs. Mary Waldrop.

Mr. and Mrs. Herbert Rickenbaker and Miss Celia Moore, of Rutherfordton, and Dr. and Mrs. John Rickenbaker, of Charlotte, spent the week end with Mr. and Mrs. H. C. Stouder.

Tommy Max Greene, of Atlanta, Ga., is spending several weeks with his grandparents, Mr. and Mrs. Homer L. Greene.

Mr. and Mrs. Robert Waldrop and family visited relatives in Waynesville last week end.

--- THE SICK ---

Angel Clinic

ADMITTED:
July 28: Mrs. Frances Bates, of Dillard, Ga.; Mrs. Alma Welch, of Franklin; Friday Harshaw, of Franklin; Mrs. Hattie Underwood, of Cullowhee; Miss Julia Passmore, of Franklin.

July 29: Howard Bateman, of Franklin; Charles Carroll, of Franklin; Harley Sanders, of Prentiss; Fred Sanders, of Franklin.

July 30: Mrs. Alice Smith, of Franklin; Timothy Stewart, of Franklin; W. C. Calloway, of Highlands; Kelly Cunningham, of Sylva.

July 31: Mrs. Harvey Haney, of Nantahala; Miss Martha Ann Jones, of Burningtown; Mrs. Newton Browning, of Watauga; Will Dowell, of Franklin; Mrs. Myna Cunningham, of Sylva.

August 1: Alex Setser, of At-

lanta, Ga.; Miss Frances Graves, of Vero Beach, Fla.; Mrs. Augusta Graves, of Vero Beach, Fla.; Fred Franks, of Sylva; Joseph Ledbetter, of Cartoogechaye; Wayne Carver, of Franklin.

August 3: Delphia Jones, of Nantahala; Mrs. Ruth Hedden, of Prentiss.

August 4: Ishmel Cabe, of Franklin; Delano Ledford, of Prentiss; Miss Laura Watson, of Lakemont, Ga.; Charles Donathon, of Mansfield, Ohio; Mrs. Eura Hyde, of Bryson City; Edwin Mashburn, of Highlands.

DISCHARGED:

August 1: Mrs. Grace Stamey, of Prentiss; Mrs. Eura Parker, of Hayesville; Mrs. Dillie Green, of Franklin; Commander George Simmons, of Highlands; Claude Calloway, of Highlands; Mrs. Miranda Jones, of Sylva; William Cochran, of Cowee; Mrs. Mary Shields, of Nantahala.

August 2: Miss Kathy Ann Scott, of Franklin; Miss Tongva Edwards, of Mobile, Ala.; Mrs. Maggie Daniels, of Highlands; Norman Hollifield, of Franklin; Mrs. Nellie Keener, of Highlands; Harry Rowland, of Franklin; Mrs. Clara Arrowood, of Franklin.

August 3: Bob Gaines, of Franklin; Ed Moore, of Sylva; Miss Bell Bryant, of Iotia; George Waldrop, of Franklin; Mrs. Ed Healy, of Franklin; Henry Mashburn, of Franklin.

August 4: Marvin McDowell, of Cullasaja; Burt Grant, of Canton; Miss Jane Prady, of Sylva; Mrs. Eva Norman, of Sylva.

Angel Hospital

ADMITTED:

July 29: Miss Ollie Mae McCoy, of Franklin; Edward Coates, of Franklin.

July 31: Lester Cecil Carpenter, of Dillard; Mrs. Leslie Leroy Johnson, of Franklin, Route 5.

August 1: Mrs. Mary Martin, of Franklin, Route 4; Wiley Allen Rogers, of Franklin; Mrs. Johnnie S. Bracken, of Miami, Fla.

August 2: William Judson Forester, of Bryson City, Route 3; Charles Leonard Wood, of Lake Toxaway.

August 3: Mrs. Glenn Moore Hastings, of St. Petersburg, Fla.; Mrs. Thomas I. Miller, of Franklin.

August 4: Gloria Ann Stiwinter, of Franklin, Route 5; Alton J. Sutton, of Franklin; Mrs. James Lafayette Gibson, of Franklin, Route 4; Mrs. Joe Grady Duvall, of Wesser; Mrs. Avery Jack Mashburn, of Franklin, Route 1; Mrs. Allen Lee Dills, of Franklin, Route 5; Mrs. David L. Carpenter, of Franklin, Route 2; Mrs. Robert N. Wechtel, of St. Petersburg, Fla.

August 5: Phillip Van Rogers, of Franklin.

DISCHARGED:

August 1: Edward Coates, of Franklin; J. E. Thrift, of Forest City; James Phillip Bryson, of Highlands; Mrs. Grady Bates, of Franklin, Route 2.

August 2: Mrs. Leslie L. Johnson, of Franklin, Route 5; Miss Willie Kate Wilkes, of Dillard, Route 1; Mrs. Frank Washington Morgan, of Franklin, Route 4; Mrs. James A. Mincey, of Franklin, Route 4; William Judson Forester, of Bryson City, Route 3; Mrs. Fred Anderson Knight, of Franklin, Route 2.

August 3: Mrs. Mary Martin, of Franklin, Route 4; Wiley A. Rogers, of Franklin.

August 4: Willard L. Dean, of Franklin, Route 3; Mrs. James Lafayette Gibson, of Franklin, Route 4.

August 5: Gloria Ann Stiwinter, of Franklin, Route 5; Alton J. Sutton, of Franklin; Mrs. Avery Jack Mashburn, of Franklin, Route 1; Ned C. Burrell, of Rabun Gap.

Farmers May Sell Christmas Trees By Grades

For the first time, Tar Heel farmers can sell their Christmas trees on the basis of federally standardized grades.

According to John Gilliam, forestry specialist for the N. C. Agricultural Extension Service, the grades should enable growers to get a better return for quality trees.

The U. S. grade standards, which were requested by state and national Christmas tree associations, will become effective November 1.

Grading will be voluntary, and inspection service will be provided by USDA at all major shipping points and terminal markets. Fees are expected to be moderate.

Grades will include U. S. Premium, U. S. No. 1 and U. S. No. 2. Trees that cannot qualify for any of these grades will be listed as culls.

The forestry specialist pointed out that in the past growers have sold their trees in random lots, which contained as much as 30 per cent culls.

"Dealers could not pay too much for trees like these," Mr. Gilliam said. "With grading the growers can demand better prices for their trees, and can determine which trees to leave in the field for later harvest or other purposes."

The grades will also give the growers and buyers a similar language in transacting their business, he added.

Proper grading is one of the secrets of successful farm commodity marketing.

Hints To HOMEMAKERS

By MISS RUTH CURRENT
State Home Demonstration Agent

STAIN REMOVER — When heat-resistant glass, china, or enamelware coffeepots or teapots become stained from use, the stains are difficult to remove by regular dishwashing. But, rubbed with a little baking soda sprinkled on a damp cloth, they readily disappear. Then wash coffeepots or teapots in hot, sudsy water, rinse well, and dry.

A second method is to fill the coffeepot or teapot with a basic baking soda solution (3 tablespoons of baking soda to each quart of water) and bring solution to a boil. Boil gently for 10 minutes, then remove from heat, empty and wash in hot, sudsy suds, water, rinse, and dry.

To remove brown stains from coffee cups or teacups, rub with baking soda sprinkled on damp cloth until they disappear. Then wash in hot, sudsy water, rinse, and dry.

FOR SAFETY — Falls will happen unless the individual watches out for himself — looks where he is going, walks with care, dresses properly, and does not add to the household hazards by careless walking habits.

For example, rubber heels will grip the floor better than leather under most conditions (though all heels may slip where there is a watery surface and rubber heels will sometimes slip more easily where it is wet). Soft-soled slippers offer no resistance to slippery floors. Do not walk in your stockings feet either. Keep shoes in good repair. Runover heels and loose soles increase the possibility of an accident on floor or anywhere.

READ LABELS — More whites and pastels mean you'll need to keep up on washing techniques and spot removals, too. Don't take a chance that the dress you buy will lose its stiffening and go limp when you wash it. Learn which names on labels mean a fabric will hold up in washing.

Any cotton or rayon labeled "crease resistant," "minimum care," "drip dry," "little or no ironing" should not be put in a wash with chloride bleach unless the label says it can be used. The bleach can cause the fabric to turn yellow and split when you press it. Peroxide powder bleaches are safe to use when needed.

Materials with these labels should never be put through a wringer but can be dried in a drier. They should not be starched until oily or greasy stains have been removed. The wash may set these stains. Use a liquid detergent or a commercial spot remover to take out the stains.

Remove perspiration stains immediately. Wash or sponge with warm water and soap or liquid detergent. Models wear dress shields to avoid these stains.

To remove Coke stains, use diluted hydrogen peroxide. Mix one

part hydrogen peroxide with 10 parts of water.

To remove grass stains use hot water and soap, rubbing stain well.

To remove lipstick, use a commercial spot remover, then launder as usual.

When stains persist, one teaspoon sodium perborate added to one pint hydrogen peroxide makes a good bleach. It must be made fresh as it soon loses its strength. Always test for a change of color on a sample before using.

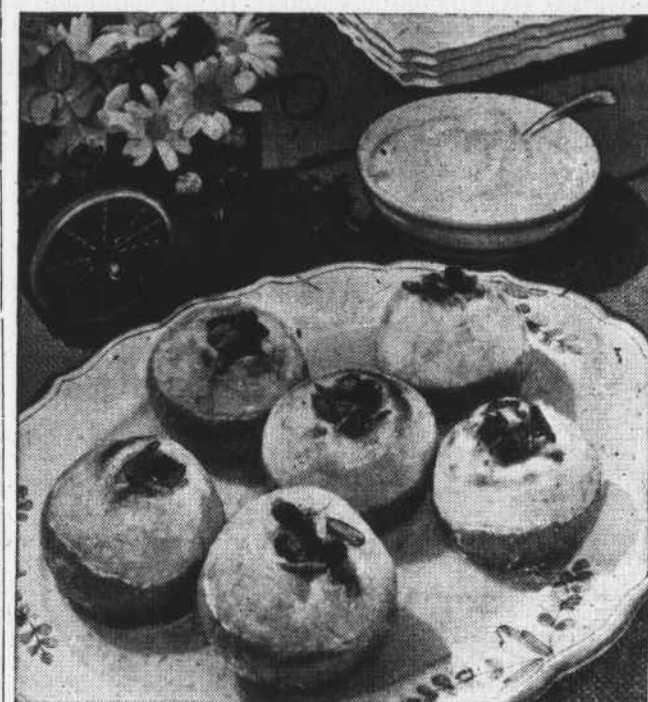
HANDLING PLASTICS: Don't clean them with abrasives—use water with soap or synthetic detergent. (Exception: Nylon may be boiled). Keep plastics away from high heat. (i.e. the oven) or direct flames.

Something new is a bath rug with both nylon pile and back in pastel shades. It is extremely functional because it is quick drying, long wearing, and mildew-resistant.

PRUNES: Spiced prunes with broiled ham or crisp bacon and eggs, as you like them. Serve prunes on hot and ready-to-serve cereals. Cereals take on new flavor with prunes added in a variety of ways—whole plumped prunes or ready-to-serve canned prunes on top; prunes, pitted and chopped, mixed in cereal; or pureed prunes poured over cereal with cream.

Prunes in breads, rolls, muffins, are delicious. For upside down prune muffins, add chopped prunes to batter for bran, oatmeal, corn or other muffins. Prune nut loaf is delicious plain, or with butter or cream cheese.

They Are New and Extra Good



Good eating and cooking apples are plentiful now in your grocer's. You can give family and guests a wonderful treat with this new recipe called Gold Coast Baked Apples. Serve plain, or with whipped cream or vanilla ice cream.

GOLD COAST BAKED APPLES

6 baking apples
1/4 cup seedless raisins
1/4 cup canned sliced blanched almonds
1 tablespoon orange marmalade
1/2 cup sugar
1/2 cup water
1 teaspoon grated orange peel
1/4 cup orange juice
1 tablespoon butter

Core apples; being careful not to cut all the way through. Peel about 1/3 of the way down from the stem end. Combine raisins, almonds and marmalade; fill apple centers with this mixture. Combine remaining ingredients in saucepan; stir over low heat until sugar dissolves; simmer 5 minutes. Place apples in baking pan; pour syrup over them. Cover; bake in moderate oven, 350° F., 45 minutes to 1 hour, basting frequently with syrup in pan. When tender, baste once more and run under broiler to glaze. Serve with whipped cream.

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