

Women's Activities

and Sandhills Social Events

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MISS JOANNE McRAE OF VASS IS BRIDE OF GLENN HAYES McMILLAN OF SANFORD

Miss Joanne Elizabeth McRae, only daughter of Mr. and Mrs. Lacy McRae of Vass, became the bride of Glenn Hayes McMillan of Sanford, son of Mr. and Mrs. L. W. McMillan of Sneads, Fla., on Sunday, December 20, at 5 o'clock.

The wedding took place in the Vass Baptist Church at Vass, with the Rev. Wallace Smarr, pastor of the bride, officiating. The church was decorated with two large baskets of white gladioli and mums and white candles in tall candelabra, against a background of pine, cherry laurel foliage and red poinsettias.

Wedding music was presented by Mrs. H. D. McInnis of Lakeview, pianist, and Miss Anthea Taylor of Pinehurst, vocalist, who sang "I Love You Truly" and "O Promise Me."

Given in marriage by her father, the bride wore a ballerina-length gown of white lace fashioned with sweetheart neckline. Her veil was caught to a tiara of lace and seed pearls and she carried a white Bible topped with white carnations with white satin streamers.

Miss Myrna McRae of Lakeview, cousin of the bride, was maid of honor and the bride's only attendant. She wore a ballerina-length dress of blue satin and net and carried pink carnations.

The bridegroom has his brother, Eugene McMillan, of Sanford, as best man. Ushers were Foster Cox of Sanford and George Griffin of Vass.

Mrs. McRae, mother of the bride, wore an ice blue sheath dress and a corsage of white car-

nations. The groom's sister-in-law, Mrs. Eugene McMillan, of Sanford, wore a blue suit and white carnations.

Following a wedding trip Mr. and Mrs. McMillan are now at home in Sanford where he is employed. Mrs. McMillan, who was graduated from Vass-Lakeview High School last spring as salutatorian of her class, will continue her studies at Sanford Business College.

Pre-Nuptial Courtesies
After the rehearsal on Saturday night the bride's mother entertained at a cake-cutting in the recreation hall of the church for the wedding party and close friends.

The table was covered with a cutwork cloth and decorated with red poinsettias and red candles in silver holders. The four-tiered wedding cake was topped with a miniature bride and groom. The bride's aunt, Mrs. Margaret Williams, of Southern Pines, served cake. Miss Jeanette Foushee of Siler City presided at the punch bowl, and Mrs. Ray Griffin of Vass poured coffee.

Out of town guests included Barney Koonce and Miss Betty Jo Tew of Southern Pines, Mr. and Mrs. Foster Cox and Mr. and Mrs. Eugene McMillan of Sanford.

Mrs. Ray Griffin and Mrs. Margaret Williams were hostesses at a bridal shower on Monday night in the recreation hall of the church. Games were played and the bride-elect opened and displayed her gifts.

Bridal cakes, mints and nuts with coffee were served. Twenty-four persons attended.

Country Kitchen

Warm cheese pie makes frequent and delicious appearances in European cuisines. Slender wedges of the pie are served as an appetizer before dinner. Bigger pieces make a hearty lunch, accompanied simply by a green salad with a good French dressing. This versatile dish from abroad is one that American home cooks might well borrow.

Essentially a custard well flavored with cheese and baked in a pie shell, the dish varies from country to country. In the German version, made with sour cream, the custard and cheese mixture is seasoned with bacon, onion, chives and caraway seeds. Probably more famous is the French quiche Lorraine, also flavored with bacon but using light sweet cream instead of sour cream.

The cheeses for the pie are by tradition gruyere and Swiss. It follows, then, that the Swiss also make their versions of the dish. In some cantons, only cheese and custard are used; in others, onions are incorporated. The following Swiss Cheese and Onion Pie is one of several with which I have had particularly good luck.

Roll out pastry for a 9-inch crust and chill thoroughly. Grate 4 ounces, each, Swiss and gruyere cheeses and mix with one tablespoon of flour. Spread this mixture in the bottom of the pastry shell and cover with a large onion, sliced very thin and cut in half rings. Now, combine 3 eggs, well beaten with 1/2 cup milk and 1/2 cup light cream, salt and pepper and just a touch of nutmeg. Pour over the cheese and onion and sprinkle with paprika. Bake in preheated hot oven—(400 degrees F.) for fifteen minutes and then reduce heat to 325 degrees and continue baking for about 30 minutes longer. Serve warm.

And, another good recipe along this same line is for an Onion Pie, which was featured by Gladys Taber several years ago in her wonderful "Diary of Domesticity" in the Ladies' Home Journal. I misplaced the recipe and some time ago wrote her for a copy. She very kindly obliged and I'd like to pass it on to my readers.

To make it, I use a biscuit dough made by sifting 2 cups flour with 2 teaspoons baking powder and the inevitable 1/2 teaspoon salt. Cut in 1/3 cup shortening, moisten with 1/3 cup milk. Mix the dough as usual, but knead twice as long. For the filling, cook 8 thinly sliced medium onions in 3 tablespoons butter until golden (not brown). When slightly cool, spread them thickly over the dough which is snugged in a good, deep pie plate. Sprinkle generously with salt and pepper, then beat 1 egg with 1/2 cup light cream and pour over all. Bake the pie 20 minutes at 450 degrees F. or until the filling is slightly brown. An added touch is to broil bacon and lay crispy strips across at serving time.

Both these pies make a one-dish luncheon with a green salad and coffee. If you want dessert, make it a light one.

Holiday Week-End Generally Quiet
With the exception of a boy's death following a bicycle accident (see another story on front page), the long Christmas week-end was uneventful in terms of law violations and traffic accidents in Southern Pines and throughout most of the county, although several break-ins were reported from Cameron. (See story elsewhere).

Police Chief C. E. Newton's report was "very quiet."
Highway Patrol Corporal Jim McColman said that there were six property damage traffic accidents in the county over the week-end but none involving personal injury.

The officers are continuing maximum patrolling of the highways this week because of expected heavy New Year's traffic.

Masques Club To Give Play Jan. 9

The Masques Club of Southern Pines High School will present a three-act farce-comedy, "Our Girls," by Conrad Seiler, at Weaver Auditorium, Saturday, January 9 at 8:15 p. m.

Members of the cast include Tom Culbreth, Mary Elizabeth Chappell, Glen Marcum, Jean Bushby, John Beith, Jerry Lentz, Dick Thomason, Adrienne Montesanti, Rodney Pleasants, Suzanne Miller and Cathy Sandstrom.

More Window Boxes Make Total 70

Twenty window boxes recently placed in the business section bring the total put up here under the Southern Pines Garden Club's program to 70, Mrs. E. C. Stevens, chairman of the club's window box committee, said this week.

Under the club's program, merchants and professional people in the business section pay for the boxes which are then put up and planted at the expense of the Garden Club. This works out to about a 50-50 sharing of the cost, Mrs. Stevens said.

The boxes are planted with boxwood, hellebore holly and ivy. Flowering plants are used in some of them in season.

Other members of the window box committee are Mrs. Robert Ewing and Mrs. Robert Fisher.

The new boxes have been placed at the following business establishments or offices: Marjorie Beauty Shop, Honeycutt Jewelry, Frantel Beauty Shop, Welch Gift Shop, United Telephone Company Broad Street office, Bozick & Co. Jack's Grill, Dr. J. S. Hiatt, Jr.'s office, Valet Cleaners, Beauty Box, Dr. D. W. Mann's office, Dr. Vida McLeod's office, Miss McDermott's shop and Parkway Cleaners.

Some of the stores or offices have more than one window box, accounting for the total of 20 boxes among the 14 places listed.

New Home To Be Built For Thompson Family Living In Barn At Putnam

The Charlie Thompson family, who live in an old granary at Putnam in upper Moore County, are going to get a new home.

The Robbins Merchants Association called an emergency meeting on the day after Christmas, but not to discuss sales promotion or how to attract new industry.

Instead, they resolved that the spirit of Christmas is not just a one day matter. And to prove it they are going to see to it that Charlie Thompson has a new house.

Thompson, ill with lung cancer, already has been showered with gifts from newspaper readers who read his story earlier.

Then at noon Saturday, four Robbins businessmen—Jim Steed, Jim Pollock, president of the merchants association; Henry Williams, and John L. Frye, Robbins mayor, drove to the barn where the Thompsons live.

"Charlie, you are going to have the house you hoped to build before you became sick," Frye told him.

"Building supplies have been ordered and carpenters hired.

Work will begin Monday. The 50 members of the Robbins Merchants Assn. will work on the house on Wednesday afternoons when the stores are closed. If need be, we will work at night, but you and your family are going to have a home."

"God bless you. God bless you," Thompson said.

"This is what I have been praying for. People everywhere have been so good. They've sent money and checks. I needed someone to look after the building of the house. I'm turning this money over to you fellows and it will help build the house."

Thompson had been struggling to convert the old barn into a home before he was stricken with cancer the week before Thanksgiving.

In the family are Thompson, 51; his wife and three children, Charles Eldon, 9; Becky, 7; and Tinker, 3.

The plight of the family became known through a story written by Charles Manning of Troy, correspondent for the Greensboro Daily News.

Use this blank space for your shopping list when you have run through your paper and checked your choices. You'll find it's a convenience and helps you not to forget the essentials... as well as those so-important non essentials.

-:- In and Out of Town:-:-

Mrs. James Boyd returned Wednesday morning from a holiday visit to her daughter and family, Mr. and Mrs. Noel Sokoloff and Julia, in Princeton, N. J.

John Lang of Washington, D. C., was a caller at The Pilot office Wednesday.

The Rev. and Mrs. Maynard H. Mangum and daughters, Marie and Marcia, went to Hickory Friday afternoon to have Christmas dinner with their parents, Mr. and Mrs. E. D. Cline and Mr. and Mrs. R. G. Mangum. All returned home Saturday except Marie, who remained for a longer visit. Her Mangum grandparents will bring her home this weekend and visit their son and his family over Sunday.

Mr. and Mrs. J. H. Cash and son, Jim, of Raleigh were guests of Mrs. Cash's mother, Mrs. George C. Moore, at Christmas and through the weekend. Joining them for Christmas day were Mr. and Mrs. William T. Johnston and their five children and Mrs. Virgil Johnston, all of Fayetteville. Mrs. Cash's son B. G. Patterson of New York will be in Raleigh a part of this week, and he and the Cash family will visit Mrs. Moore during the New Year's weekend.

Mr. and Mrs. Z. V. Tolar and daughter, Diana, visited Mrs. Tolar's parents, Mr. and Mrs. Jack Singletary, in Tar Heel and Mr. and Mrs. Jack Callahan and Mrs. Z. V. Tolar, Sr., in Charlotte during the holidays. They returned home Sunday, accompanied by Mrs. Tolar, Sr., who is spending some time with them.

Eugene C. Stevens was in Chapel Hill from Monday until Wednesday, attending a Grand Chapter meeting of St. Anthony.

Mrs. Jean Richardson and children, Charles and Jaan, and Mrs. Frances Lundgren and children, Bobby and Sharyn, of Chapel Hill spent Tuesday night and Wednesday with the children's grandparents, Mr. and Mrs. Clyde G. Council.

Dr. and Mrs. P. J. Chester had their family circle complete at Christmas, with both daughters and their families at home. Mr. and Mrs. J. Kimball Watson and their three months old son, Jonathan Chester, of Shrewsbury, Mass., came and are remaining for 10 days longer. Mr. and Mrs. John M. Storey with Marsha, Milton and Mary Lynn, of Rockingham came the day before Christmas and stayed until Tuesday.

Mr. and Mrs. Kenneth C. Weatherspoon and Carlyle had as dinner guests on Christmas day Mrs. Weatherspoon's uncle, Millard Godwin, of Merry Oaks, her sister, Miss Ruby Seagroves, of Raleigh, and Mr. and Mrs. Howard Weatherspoon and son, Leonard, of Holly Springs. Carlyle returned to Raleigh with his aunt and spent a part of the holiday season.

Mr. and Mrs. Richard Earle had as their holiday guests her sister-

and family, Mr. and Mrs. Jesse Milan and their three children, of Waco, Texas, who left Sunday.

Mr. and Mrs. Cecil Jones and son, Thad, of Worcester, Mass., are holiday guests of Mrs. Jones' mother, Mrs. Elinor S. Fisher.

Mrs. Graham Culbreth and Tom left by automobile Sunday for Jacksonville, Ark., to visit her daughter and family, Capt. and Mrs. Mark Liddell, Jr., and children.

Mr. and Mrs. Tommy Campbell and baby Janet, of Washington, N. C., and Mr. and Mrs. Keith Oates and Keithy of Morehead City were holiday guests of the young women's parents, Mr. and Mrs. I. A. Woodell. On Wednesday of last week Mrs. Woodell and Sandy, also Mrs. Frank Boyette and children, Billy and Cheryl, of Aberdeen visited Mrs. J. D. Adcox and Mrs. R. A. White in Maxton.

Sisters and additional relatives of I. A. Woodell joined the latter's family here on Sunday for dinner. Mr. and Mrs. J. J. Ozment of Greensboro, Mr. and Mrs. Amy Phillips and daughter Peggy of Fayetteville, and Mr. and Mrs. Ted Famer and Mrs. Terry Farmer of Aberdeen were in the group.

Mr. and Mrs. Oscar Wilder and daughter, Linda Gail, of Norfolk, Va., and Miss Mary Elizabeth Hackney of Sumter S. C., spent the holidays with their parents, Mr. and Mrs. W. D. Hackney.

Judy Parker of High Point College, Joan Parker of East Carolina College and Jimmy Parker of Oak Ridge Military Institute will be leaving Sunday after spending the holidays with their parents, Mr. and Mrs. J. Earl Parker. Mrs. Parker's mother, Mrs. Walter Edwards, of Wingate is a guest in the Parker home.

Other holiday visitors included Mr. and Mrs. Johnny Edwards of High Point, Mrs. Frontis Williams and children and Mrs. Janice Mobley and daughter, of Charlotte, and Mr. and Mrs. W. C. Edwards and son of Birmingham, Ala.

Route 211 Now On Pinehurst By-Pass

The recently completed paved road that by-passes Pinehurst from back of Moore Memorial Hospital to the Pinehurst-West End road has been given the Highway 211 designation.

Formerly running from West End through Pinehurst to Aberdeen, Route 211 now leaves the West End-Pinehurst road, takes the new by-pass around Pinehurst, goes by the hospital to the traffic circle and joins 15-501 to the intersection with No. 1 highway near the Howard Johnson's restaurant between Southern Pines and Aberdeen. South and east of Aberdeen, Route 211 continues to Raeford on its regular old as their holiday guests her sister-

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Week-End Break-Ins Reported At Post Office, Business Places At Cameron

Officers are investigating several break-ins of business places at Cameron, including the post office, which took place Saturday night or early Sunday morning.

Other than about \$5 in change taken from the cash register at Pete Phillips' grocery, the thieves seem to have gotten little for their pains.

The whole operation was described as "amateurish" by Chief Deputy H. H. Grimm, who with Deputy Sheriff R. A. Edwards of Vass is investigating the breaking and entering.

The burglary of the post office, where a bag of mail was cut open, constitutes a federal offense.

Other places entered were Harbort's Store, where they broke the lock off the front door but apparently took nothing, and Phillips Hardware Store, where they entered by a side window but didn't bother anything, not even a small amount of change left on top of the cash register. There were indications also of an unsuccessful attempt to break into the depot by a side door.

The post office was about the only place where they did any work. Breaking in through a back window, they rifled through papers, emptied drawers and generally left the place in a mess. They may have taken some mail, said Grimm, since they slit open a mail sack. They also made a bungling attempt to crack the safe with a screwdriver.

Deputy Edwards was in Cameron about 11 p. m. Saturday and, as is his custom, checked doors of the business places. All was in order at that time, he said.

March Of Dimes Will Start With Carthage Dinner

Kickoff dinner for the 1960 March of Dimes is scheduled for 7:30 p. m. Monday at the Carthage Hotel in Carthage, J. Frank McCaskill of Pinehurst, county drive chairman, said today.

Local March of Dimes chairmen from throughout the county will attend and plans will be made for the January campaign which will open immediately.

Paul Butler, county chairman for the National Foundation, is expected to attend, along with other officials of the county organization.

Funds from the March of Dimes drive are used at the state, local and national levels in the organization's longtime effort to combat polio and aid polio victims, and the Foundation has now extended its activities to the fields of birth defects and arthritis—financing medical research, medical care and professional education in all these fields.

Community chairmen will be announced after the dinner next week.

FEWER DAIRYMEN

North Carolina has fewer Grade A dairymen than a year ago. Producers numbered 4,281 in August, 1959, a reduction of 200 from a year earlier. These fewer dairymen, however, were producing more milk. Grade A deliveries in North Carolina may reach 875 million pounds for 1959, up 4.6 per cent from the 836 million pounds delivered in 1958.

The squeeze is expected to be on Tar Heel farmers in 1960. Prices paid by farmers are expected to remain high or to increase.

SHOP WITH PILOT ADS

Use this blank space for your shopping list when you have run through your paper and checked your choices. You'll find it's a convenience and helps you not to forget the essentials... as well as those so-important non essentials.

See these

New Year Specials

at your local Oldsmobile-Pontiac and Vauxhall Dealer in Southern Pines, N. C.

- 1951 Plymouth**
It Runs **Only \$95.00**
- 1951 Dodge**
Runs Perfect. Extra good tires. Interior a little rough **Only \$200.00**
- 1953 Pontiac 8**
Radio and Heater. Hydramatic Drive. Tutone Blue. Like New White Sidewall Tires. Bargain **Only \$495.00**
- 1955 Olds Super 88 Holiday Sedan**
This car is Fully Equipped and Real Nice **Only \$1395.00**
- 1953 Chev. Bel Air Coupe**
Fully Equipped **Only \$595.00**
- 1957 Pontiac Sport Coupe**
Fully Equipped. One Owner **Only \$1795.00**

See these and others at your local Olds, Pontiac and Vauxhall Dealer.

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