

METHODIST CHURCH NAMES OFFICIALS

Rev. J. F. Winton will preach at the eleven o'clock service at the Methodist church Sunday morning and Rev. J. P. Mason will conduct the evening service at 7:30, in the absence of the pastor, Rev. J. H. West, who is visiting relatives before returning from the conference.

At a regular meeting of the board of stewards of the Brevard Methodist church in beginning the new year's work, Charles M. Douglas was elected chairman of the board, while E. Ruffy was elected superintendent of the Sunday School. O. H. Orr, superintendent for the past three years, asked to be relieved of work for this year. Records show that Mr. Orr was absent from Sunday School but three times during the three-year period which he served as superintendent.

Mr. Douglas, the new chairman of the board, has long been one of the laymen in the Brevard institution, and his promotion is pleasing to the entire membership. Mr. Douglas has been chairman of the board and superintendent of the department for the past year. Other members of the official board are: H. A. Plummer, vice chairman; J. F. Zachary, treasurer; Miss A. Trowbridge, secretary.

There will be more than 2,000 turkeys for sale to the holiday trade this fall by growers of Carter county.



SOME SAUCE—Y THOUGHTS ON COOKING

Do you know how to be sauce-y? In a culinary way, of course! Be-sauce-y implies no impudence in the kitchen, but it does imply more than a nodding acquaintance with the methods of making sauces, for the dessert and the entree.

If you do know how, you'll be able to add nutrition and flavor immeasurable to your dishes, to tempt, appetites galore, and embellish lowly left-overs in such a way as to make foolish the famous Brillat-Savarin who dared say "one must be born a sauce maker!"

Most cooks know how to make dessert sauce—or can take recipes and follow them with ease. For those who believe that "sauce is to the entree as perfume is to the rose," here's a sufficient word to the wise about the sauce for the entree, the meat or the main course.

Generally speaking, the basis for most of these is White Sauce, made from a white stock or milk, and thickened with cornstarch, or Brown Sauce, made from milk or water and brown stock and thickened with part of the "binder" browned and part plain cornstarch. For the stock, the fat in which the meat or vegetables have been cooked is often used, or a melted shortening. For the shortening, modern cooks are using a cooking oil made from corn because it saves time and brings out the individual flavor of the particular dish.

Flour is also commonly used as a thickening agent, but in the kitchen of the experts it has given way to the use of cornstarch, not alone because of the convenience of keeping the small package atop the range, but because of the added smoothness of the finished product.

White Sauce

1-2 tablespoon cooking oil; salt and pepper; 1 tablespoon cornstarch; 1 cup milk. Heat oil. Mix cornstarch and seasonings, stir to smooth paste in some of the cold liquid, and add to oil. Cook two minutes, stirring constantly. Stir in rest of milk and stir over fire until sauce thickens. Boil three minutes, strain and serve.

Brown Sauce

2 tablespoon cooking oil; 1 tablespoon onion; 1 cup meat stock; 1-2 tablespoon cornstarch; salt and pepper. Cook onion in oil until slightly brown. Add cornstarch and brown in the oil. Stir in the stock gradually. Add the seasoning. Stir until thick. Boil three minutes and strain.

New cooks invariably ask "How much cornstarch shall I use?" Here's the answer: With each cup liquid: for a very thin sauce, use 1-2 teaspoon cornstarch; for a thin sauce, as in cream soups, 1 teaspoon cornstarch; for medium sauce, about thickness of cream, 2 teaspoons cornstarch, and for a cold paste to use in making mixtures for croquettes, blanc manges, etc., 5 teaspoons cornstarch.

If you want to use cornstarch instead of flour in other recipes (and you will if you are wise) use just

half as much cornstarch as flour called for. Always mix the cornstarch with some of the cold liquid, and stir smooth before adding to hot liquid. Cook until quite done—fifteen minutes at least, and decrease heat slowly.

Tomato Sauce

2 tbsps. cooking oil, 1 tsp. onion, 1 bay leaf, 1-2 tbsps. cornstarch, 1-2 cup water, 1 cup tomatoes, stewed and strained, pepper and salt. Cook chopped onion and bay leaf in oil until golden brown. Add cornstarch and stir until smooth. Cook two minutes, stirring constantly. Add water, tomatoes, and seasoning. Boil three minutes, stirring constantly. Strain and serve with cooked meats or fish.

Hollandaise Sauce

Yolks of 2 eggs, 2 tbsps. cooking oil, 1 tbsps. lemon juice, 1-2 cup boiling water, 1-2 tsp. salt, few grains cayenne. Beat yolks of eggs slightly and add oil slowly, beating constantly. Add lemon juice and boiling water slowly, and stir vigorously. Stir over hot water about five minutes until it thickens. Add salt and pepper. Serve hot on cauliflower, broccoli, asparagus or fish.

Mock Hollandaise Sauce

2 tbsps. cooking oil, 1 tbsps. cornstarch, 1-2 cup milk, 1 tsp. salt, pepper and paprika, 2 egg yolks, 2 tbsps. butter, 1 tbsps. lemon juice. Heat oil, add cornstarch and stir until well blended; cook two minutes stirring constantly. Add milk, salt, pepper, and paprika. Stir until smooth and thick. Boil three minutes. Add a little of the hot sauce to beaten egg yolks and stir this in to sauce. Add butter bit by bit and lemon juice. Beat well.

Blantyre Breezes

Our crops for this year are raised and most of them gathered. The canning season is about over. Now perhaps we will have a bit more time, so come on correspondents, and let us keep our news sent in. We know lots of folks on Boylston, Glade Creek, Turkey Creek, Little River, also at Pisgah Forest, Enon, and Pleasant Grove, and we like to hear from all of them real often.

Our pastor, Rev. M. L. Kirstein, was unable to fill his regular appointment at Blantyre Saturday and Sunday on account of the illness of his father.

Pink Fletcher, of Charlotte, is spending some time with Mr. and Mrs. J. T. Justus.

Mrs. Otho Scott visited her aunt, Mrs. John Reed, Monday.

Mrs. Jerry Orr visited her mother, Mrs. Moody, last Sunday. Mrs. Moody has been ill for some time.

Mr. Jones is building a new barn on his farm here and intends to raise cattle from the appearance of the barn, and it looks like the cattle will be well housed.

Mrs. Susie Hollingsworth continues very ill in a hospital at Asheville. Miss Mary Ellen Reed and little sister Jewel, were guests of Mr. and Mrs. Otho Scott, Sunday.

Mr. and Mrs. Osborn of Blantyre, have moved to Campobello, S. C., where Mr. Osborn will enter the peach rowing industry.

Mr. and Mrs. Will Norman have moved from Mills River to the M. R. Anderson house at Blantyre.

James Maxwell and family have moved in to the Osborne house at Blantyre.

Folks across the river have been "raisin' cane" this year. We all know "raisin' cane" often means trouble; however, it turns out very sweetly in this case and produced a few thousand gallons of molasses.

Boylston News Notes

Digging potatoes seems to be the order of the day in our settlement at present.

T. J. Hollingsworth has the finest crop of Irish potatoes this year of any one in Boylston, is the general opinion.

J. M. Patton has had some bad luck or good luck, one—"we don't say which it is" with his potato crop this year, as he did not plant as many potatoes this year as last and planted them on the wrong time of the moon, didn't cultivate them, but broadcast his potato ground into turnips, and made a fine crop of turnips, and the potatoes are the largest he has ever raised.

Thomas English visited Uncle Thos. Duncan last Sunday evening. Carl Orr has had employment on Pine Grove Farm for several weeks.

Mr. and Mrs. H. G. Bailey were Boylston visitors last Sunday.

Mr. and Mrs. A. E. England of Silver Creek, visited Mrs. T. R. Duncan last Thursday evening.

Messrs Pickelsimer and Allison have built a fine basement and garage on their farm.

T. J. Hollingsworth and H. E. English have built good poultry houses at their homes.

W. A. Baynard bought twelve head of cattle a few days ago. Robert Ledbetter and M. Townsend are planning to build two new dwelling houses in the near future.

Ralph McKinna burned a kiln of lime at the old Woodfin kiln recently.

Dr. Zachary of Brevard was in our section one day last week. Great interest was raised in our community a few days ago when real estate suddenly took a great boom, and two land owners found that they were in the act of selling their land.

TO SELL IT—USE A WANT AD

CLASSIFIED ADS

VICTOR RADIOS . . . Victor Phonographs . . . Victor Records . . . If it's a Victor, it's good. For sale at Houston's Furniture Store. M12tf

NEWEST MAJESTIC RADIOS at Houston Furniture Company, Brevard. Guaranteed no "A-C hum." A high class Radio at a reasonable price. Jly 31tf

FIRE WOOD, Stove Wood, Kindling, Sand and Gravel, Trunks and Baggage and general hauling. Rates reasonable. Siniard Transfer Co. Phone 118. Aug 13 4tc

WILL BUY Leaf Mold or Cove Dirt if where it can be reached by truck. See C. C. Yongue, Brevard, N. C. ptf

FOR RENT—C. L. Osborne place: House, garage, 3 acres land in front of house, 5 acres of bottom land. Apply: Mrs. J. O. Moeller, New Bloomfield, Pa. Oc 22 4c

IRISH JUNIPERS—Four to six ft. high, at 35 cents per foot. Mrs. W. W. Orr, Etowah, N. C. N6 4tp

I WANT A FARM—and will exchange good suburban property for a good farm. If you do not want to trade that way, then I want to lease a farm for next year, and pay cash rent. What have you? See B. F. Gibbs, at Jones Motor Co. N13 3tp

FREE—On each remaining Saturday in November we will give away 25 bottles liquid Beauty Cream. Cut out this ad and bring it to our store. Look through your house and see if you can use something in our line. Remember, the Beauty Cream is absolutely free. Brevard Pharmacy, Jesse B. Pickelsimer, Ph.G., Prop.

NOTICE

To whom it may concern: This is to notify all persons interested that on Monday the 24th day of November 1930 at the Court House in Brevard North Carolina, I will sell to the highest bidder for cash, at public auction the following described personal property, formerly belonging to "Bunk" Hendricks.

One 1926 model Chevrolet one and one-half tons truck. This sale is made on account of Wreckage service and repair bill, due the Brevard Battery Company in the sum of \$22.50 which labor was performed on said car on or about May 15, 1930 and also for storage bill in the amount of \$6.00. Demand of which has been made on the said "Bunk" Hendricks and payment refused.

This 8th day of November 1930. BREVARD BATTERY COMPANY By Pat Kimzey, Atty. 2t N13-20

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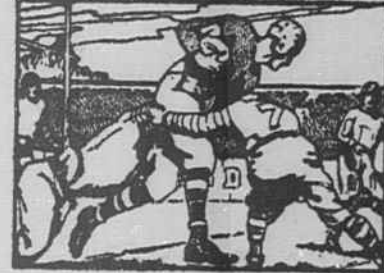
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Why pay more when you can buy for less? Examine these prices, and then come here for your feeds—and pocket the difference:

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- Red Oak Shorts 2.12
- Market Dairy Feed 2.17
- Wheat Bran 1.90
- Wheat Middlings 1.86
- Rye Flour (It's so good) 24 lbs 1.00

H. Garren

Come In and Look Over Our Stock Before You Buy.

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Brevard, N. C.

PHONE 106



No Dull Days at 54

It took me five years to find out how to take to get rid of the biliousness and indigestion I used to suffer from. My liver didn't seem to be working. I know now," says H. H. Dula, 1048 N. 5th St., in San Antonio. "It's Herbine. I only have a teaspoonful of it in a little whenever I feel that my stomach and bowels need help, and I'm troubled with indigestion, sick stomach, sour stomach or gas any time."

Herbine is a vegetable liquid which does nothing more than help the stomach and bowels take care of the food they eat. By keeping them active, your food nourishes you, insures your health and turns to acid. It is a medicine from your druggist and many people would not think of using it. Herbine is a vegetable liquid which does nothing more than help the stomach and bowels take care of the food they eat. By keeping them active, your food nourishes you, insures your health and turns to acid. It is a medicine from your druggist and many people would not think of using it. Herbine is a vegetable liquid which does nothing more than help the stomach and bowels take care of the food they eat. By keeping them active, your food nourishes you, insures your health and turns to acid. It is a medicine from your druggist and many people would not think of using it.

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Carolina's foremost Eye Specialist, not practising under exemption. We cooperate with your Family Physician to relieve your Eye Trouble. Prepare yourself and children to see properly and enjoy yourselves.

IN BREVARD Friday, Nov. 21 ONE DAY ONLY.

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NEXT

We contribute to your good looks. You can get a Vitalis treatment here, the vegetable oil tonic, also the Fitch products.

It Pays To Look Well

SMITH'S BARBER SHOP

Selica News Notes

The election over, our people have settled back to their occupations, gathering corn seeming to be in the lead. Ward Breedlove is the first to begin turning for next year's crop.

Mr. and Mrs. Alvin Owen of Brevard, were dinner guests of Mr. and Mrs. David Orr Sr., Sunday.

Henry McKinna and son George, were in Brevard and Pisgah Forest, on business Monday.

The Catheys Creek B. Y. P. U. will give a program at the Cedar Mountain church next Sunday afternoon.

Mr. and Mrs. Ed Ross gave a song service last Sunday and report an enjoyable time and large attendance.

Miss Julia McKinna and brother Fred, were East Fork visitors last Sunday.

Julius Lance was honored with a birthday dinner Sunday. A number of the family were present.

Mr. and Mrs. Van Waldrop were Brevard visitors Monday.

Uncle Henry Barton, who has been sick for a number of years, is reported to be feeling worse for the past few days.

Our next Saturday's prayer service will be conducted by Mrs. Rhoda Barton—lesson from 88th Psalm.

Mr. and Mrs. Jess Smith and children were visitors of Mr. and Mrs. David Orr Sunday afternoon.

Mr. and Mrs. Allison Orr left Monday for Florida. Mrs. Orr will be remembered as Miss Georgia Waldrop. We wish them a happy vacation.

Miss Annabelle Dunn is home visiting her mother, Mrs. Roxie Dunn, after spending some months at Enka.

Mrs. Crate McCall of Cashiers, was a caller at the home of her mother, Mrs. John McKinna, last week.

Miss Zola Galloway of Calvert, spent Sunday with Misses Myrtle, Helen, and Catherine Barton.

Gloucester News

Otis Hamilton spent the week-end with his parents, Mr. and Mrs. George Hamilton of Balsam Grove.

E. M. Collins of Rosman, was a visitor in our section Monday.

Mrs. Clarence McCall spent a few days last week as guest of Mrs. Ernest Boley of Balsam Grove.

Archie McCall visited W. W. Woodring Saturday.

Clarence McCall and Walter Woodring were Cherryfield visitors one day last week.

Mr. and Mrs. Booth Price and daughter, Mildred, spent Sunday visiting friends and relatives at Tuckasee.

Mrs. Overton Kitchen has returned to her home from Franklin hospital, where she underwent an operation for appendicitis and is recovering nicely.

Mrs. Fred Fisher was guest of Mrs. Arch Rider Thursday evening.

Mr. and Mrs. Archie McCall and Mrs. Spurgeon Owen were Balsam Grove visitors Sunday.

Mrs. Loren Kitchen of Balsam Grove, is visiting her parents, Mr. and Mrs. A. C. Rice.

Born to Mr. and Mrs. Avery Owen, a son, on Oct. 26.

Mr. and Mrs. W. A. McCall had as their Sunday guests, Mr. and Mrs. John Melton and daughter, Martha, of Greenville, and W. C. McCall of Selica.

J. M. Price of Cullowhee, spent several days as guest of A. C. and Booth Price.

TRY OUR WANT ADS.