

Society and Personal

Miss Wilda Crawford, Editor

Phone 250-J

SMILE ALL THE WHILE

We cannot of course all be handsome
And it's hard for us 'all to be good.
We are sure now and then to be lonely
And we don't always do as we should.
To be is not always easy,
To be cheerful is much harder still,
But at least we can always be pleasant
If we make up our minds that we will.
And it pays every time to be kindly,
Although you feel worried and blue,
If you smile at the world and look cheerful,
The world will soon smile back at you.
So try to brace up and look pleasant
No matter how long you are down,
Good humor is always contagious;
You banish your friends when you frown.

Mr. J. W. Dorland of Charlotte was a business visitor Monday.

Miss Josephine Davis spent Monday in Bryson City with Mrs. Vinnie Carter.

Miss Julia Tucker spent several days in Durham last week as guest of friends.

Dr and Mrs. Thomas Shelmire of Asheville spent Sunday here as the guest of friends.

Mr. E. Holland of West Palm Beach, Florida, spent several days here last week.

Mr. Paul Martin is attending the Carolina Toy Exposition in Winston-Salem this week.

Mr. and Mrs. J. W. Morgan of Canton were guests of Mr. and Mrs. Fred Davis Sunday.

Mr. Chester Harrold of Florida spent last week as guest of his aunt, Mrs. E. S. Harrold.

Mr. Charles Ransome of Memphis was a week-end guest of Mr. and Mrs. T. F. Semmes.

Miss Ola Francis has returned to her home after attending school at Cullowhee this year.

Miss Sarah Hill Hannah left Sunday for Lexington where she will report a weeks term of court.

Miss Alice May Harrold of Forest City, spent the week-end with her mother, Mrs. E. S. Harrold.

Miss Edith Oliver of Sylva is spending several days as guest of her cousin Miss Louise Moody.

Mr and Mrs. Robert Gibson and Olin Gibson motored to Spartanburg, S. C., and spent last week-end.

Mrs. C. L. Davidson and young daughter Betty Davidson of Asheville are guests of Mrs. Joe Tate this week.

Mrs. J. H. Cathey of Sylva and Mrs. C. C. Browning of Bryson City were guests of Mrs. W. A. Whitener Sunday.

Mr. and Mrs. Fritz Shulhofer have arrived here to spend the summer after being in Camden, S. C., the past winter.

Mr. Allen Smathers who has been a student of Riverside Academy in Gainesville Ga., returned to his home last week.

Mr. Walter Dungan of Elizabethton Tennessee, spent several days last week with her mother Mrs. R. Q. McCracken.

Miss Grace Henderson and Mr. W. T. Henderson of Hickory were guests of their sister, Mrs. E. K. Herman for the week-end.

Mrs. A. F. Ray and young daughter Nancy, of Asheville are spending several days with Mrs. Ray's sister, Mrs. Joseph Tate.

Mr. D. A. Baker of Salisbury joined his wife for the week-end here. Mrs. Baker has been a guest of Mrs. R. L. Allen for several days.

Mr. J. H. Balentine of Ware Shoals S. C., spent the week-end with his daughter, Mrs. Clayton Walker at her home on Branner Avenue.

Mr. O. H. Shelton and son Hugh Shelton left Wednesday for Knoxville Tenn., where they will visit with Mr and Mrs. D. L. Boyd.

Mr. T. C. Breeding and son, Kelley Breeding left by motor Monday for Bradfordville Kentucky where they will visit relatives for several days.

Mrs. S. H. Bushnell spent several days last week with her daughter, Miss Eleanor Bushnell who is a student of N. C. C. W. in Greensboro.

Mr. and Mrs. Charles Quinlan, Misses Elizabeth and Mary Quinlan will attend the graduation exercises of Miss Janet Quinlan at Randolph Macon in Lynchburg.

Mr. D. L. Boyd attended the confederate veterans Reunion in Birmingham Ala., last week. Before returning home Mr. Boyd will visit in Knoxville Tenn.

Mr. J. T. Bridges and O. L. Briggs motored to Ravensford Monday where they went to see about Mr. Bridges Ford which was stolen last month and had been located there.

LOST a bunch of keys Saturday afternoon. If found return to the Mountaineer Office.

WALTER MOORE FAST GAINING FOR JUDGESHIP

Reports Received Here Indicate He Will Carry West of Balsam Gap By Big Vote

Reports from sections of this Judicial District west of Balsam Gap this week were all to the effect that Walter E. Moore will receive a handsome majority in the race for the judgeship.

Mr. Moore and friends have been quietly conducting a campaign, according to the reports, upon a high plane and results are fast accumulating, in fact, his friends urge, so fast that his nomination now seems a certainty beyond doubt that might have existed several weeks ago.

Friends of Mr. Moore have been pointing to his qualifications and his past record of achievements when placed in positions demanding much executive ability.

It is recalled that when he appeared in the General Assembly his record was soon such and his ability so marked that his colleagues from all over the State elevated him to the speakership. In this capacity in the State's law making body he brought honor to his section and himself.

As Grand Master for the State Masonic body he again received recognition for his ability and integrity. In this capacity he conducted the affairs of the Order in such an admirable manner that his administration will long be remembered as conducive to much good for the Order and of great aid to the common good.

Mr. Moore has always been a fighter in behalf of the boys and girls of his section and State. He has staunchly supported every movement offering better educational facilities to them and the State has honored him for his endeavors and accomplishments for better schools by naming the largest and most modern of the fine buildings at Cullowhee in his honor.

Since it is now admitted Mr. Moore will receive the recognition to which his closest friends claim him entitled new supporters are being reported daily. It is maintained without contradiction that he would conduct the affairs of the court in an able, efficient and honest manner at all times and see to it that all parties before the bar receive justice.

Upon our system of jurisprudence and the accuracy of its administration is said to depend the safety of the nation. With this pertinent fact in view and remembering the record and qualifications of Mr. Moore, it now appears certain he will be the nominee for the Superior Court judgeship.

FOR OVER 200 YEARS

Maarlem oil has been a world-wide remedy for kidney, liver and bladder disorders, rheumatism, lumbago and uric acid conditions.



Correct internal troubles, stimulate vital organs. Three sizes. All druggists. Insist on the original genuine GOLD MEDAL.

In the Kitchen with 6 Famous Cooks

A MEATLESS MEAL, "FIT FOR COMPANY"

(Ed. Note: This is one of a special series of articles contributed by 6 Famous Cooks. Their recipes are "different." Cut them out and paste them in your cook book.)

At the Battle Creek College of Home Economics they specialize in planning and preparing well-balanced meals which are both attractive to the eye and nutritious to eat.

Miss Margaret Allen Hall, dietitian and nutrition expert of the college, has prepared for our readers a "company" menu which is particularly palatable, even though it is absolutely meatless. Proportions are given for the serving of ten.

Eggs a la King
Glazed Sweet Potatoes
Ritzi Tomatoes
Fruit Salad a la Creme
Bread Beverage
Butterscotch Pie

Directions for each dish follow.

Eggs a la King
8 tablespoons butter
4 tablespoons minced sweet pepper
1 1/2 cups (one quart) milk
2 tablespoons flour
2 cups mushrooms (fresh or canned)
12 hard boiled eggs, cut in pieces
2 teaspoons salt
Melt butter, add pepper and mushrooms, and cook until soft. Stir in flour and add milk. Stir until thickened. Add seasoning and eggs. Heat very hot and serve on squares of toast; or pour into a baking dish, sprinkle with buttered crumbs and brown in a quick oven.

Glazed Sweet Potatoes
12 medium-sized sweet potatoes
1/2 cup sugar
3/4 cup water
2 tablespoons butter
Boil the sweet potatoes in salted water for ten minutes, remove the skins and cut in halves lengthwise. Arrange in a buttered pan. Make a syrup by boiling the sugar and water for three minutes. Add the butter. Brush potatoes with syrup and bake until brown, heating with remaining syrup. Serve in a hot covered dish.

Ritzi Tomatoes
Slice bread in usual manner, shape with three-inch blacuit cutter and toast. Slice ripe tomatoes, place a slice on toast, sprinkle with salt, grated cheese or cottage cheese and onion, and finely chopped pepper. Bake in hot oven until tomatoes are cooked and slightly browned.

Fruit Salad a la Creme
2 large bananas
1 pint sliced pineapple
1 pound Tokay or Malaga grapes
1 cup Cream Salad Dressing
Drain the pineapple and cut into small pieces. Peel the grapes, cut into halves and remove the seeds. Peel the bananas, scrape off the fuzzy portions, and dice. Mix with the Cream Salad Dressing and serve on a plate garnished with lettuce, or place a spoonful of fruit on the lettuce leaf with a smaller spoonful of the dressing.

Cream Salad Dressing
2 tablespoons butter
2 tablespoons flour
1 cup cream
1 cup lemon juice
1 egg yolk
1/2 teaspoon salt
1 tablespoon sugar
2 cups whipped cream
Melt the butter in a double boiler, stir in the flour and the cream (sour milk being preferable). Stir until

Codfish Boils
Wash one-half pound of salt codfish and cut into small pieces using kitchen scissors to make one cupful. Wash and pare potatoes and cut into pieces the size of an English walnut to make one and one-half pints. Cook the fish and potatoes together in boiling water until potatoes are soft.

Drain thoroughly through a strainer, return to kettle and shake over the fire until the moisture is evaporated. Mash thoroughly, add one-half tablespoonful of butter, one egg well beaten and one-fourth teaspoon of pepper. Beat well with a fork to make duffy and add salt if necessary. Drop by spoonfuls into deep fat and fry.

Pumpkin Pie
Pumpkin pie when made right is a real delicacy. And this recipe for it is especially economical. For a more elaborate dish it may be served with whipped cream.

For the pastry, measure two cups of flour unsifted and sift with one-half teaspoon of salt. Cut in, using two knives, three-fourths cup of lard. Add three-fourths cup of medium cream mixing with a knife. Chill before using.

For the filling, mix one and one-half cups of cooked and sifted pumpkin, with two-thirds cup of white sugar, one teaspoon of grated nutmeg, one-half teaspoon of salt, two eggs slightly beaten and two cups of milk or if liked rich, use part cream.

Nice Brown Doughnuts
Try trying your milk doughnuts according to this good New England recipe of Miss Allen's. The kitchen will be a most attractive place to all members of the family when they smell these tempting doughnuts.

Beat until light one whole egg and one egg yolk, add gradually three-fourths cup of sugar, beating all the time. Mix three-fourths teaspoon of salt, one teaspoon of grated nutmeg and two cups of flour.

Mix one half teaspoon of soda with one half cup of sour milk having the milk rather rich. Add milk and flour alternately to the egg mixture, roll and pat out, handling as little as possible, then cut and fry in deep fat.

(Be sure to read the special cooking article on this page next week.)

MILLIONS TO LOAN

ON LONG TERMS—1 YEAR TO 12 YEARS

We lend on improved real estate in Waynesville and Hazelwood at less than 6% on easy payment plan. Money quickly available. Unnecessary red tape cut out. Charges light. Also construction loans. See or call RALPH W. DAVIS, Phone 121-J.

Banish Eczema Now

You can find quick relief from Eczema, Itch, Rash, Salt Rheum, Tetter and other skin troubles, including Pimples, Acne, etc., with just a few applications of Sana-Cutis. It is helping thousands to quickly overcome this affection. Sana-Cutis is a pure white stainless, creamy ointment. Your druggist recommends and guarantees it. Price \$1.00 or send for free sample to Sana-Cutis Company, 38 S. C. Bldg., Sedalia, Mo.

The Paris

Style, Quality, Value, Service in Every Paris Purchase

Make the Paris Your Stopping Place While in Sylva or Waynesville.

Dress Better Pay Less

Special While They Last

Full Fashioned Pure Thread Silk Hose

\$1.00 Pair

In Leading Light and Dark Colors Irregular

Buy Your Hat Here

At \$1.98 to \$5.98

Just Received 100 Newest Hats

Have You Seen Our New Shoes?

at \$3.00 Pair

25 New Styles to Select From

New Wash Silk Dresses, at \$3.98

Children's Sox, all Leading Colors, 25 cents pair

One table of Children's Hats, values up to \$2.50, your choice 98 cents each.

Shop at the Paris Stores and Save Money

GOOD LADIES' AND CHILDREN'S SHOES

Priced Right at ELLISON'S, Waynesville's New Store

NOTICE TO TAX LISTERS!

All Taxes Must Be Listed During the Month of May. You Must See Your Local Tax Lister and Save Penalty and Cost.

DO IT NOW