

HELPFUL HINTS FOR BAKING TURKEY

Although almost all countries have a harvest feast in thankfulness for the blessings of the year America is unique in the use of the turkey as the principal feature of the Thanksgiving meal. Now, after being identified with the Thanksgiving dinner for more than a century and a half, the turkey with his huge red comb and ruffled feathers has become the symbol of Thanksgiving in America.

With this in mind two menus have been prepared one with the piece de resistance being mock turkey and the other with Mr. Gobbler himself in his main role for the year.

MENUS

Bouillon

Mock Turkey or Roast Chicken
Stuffing and Gravy
Baked Onions, Old Fashioned Baked Beans, Jellyed Vegetable Salad
Hot Baking Powder Biscuits
Cranberry and Banana Pie
Prune Cake
Coffee Nuts
(Approximate cost 32 cents per person)

Oyster Soup

Parsley Canapés
Roast Turkey with Corn Stuffing
Chestnut Gravy
Cranberry Jelly
Caramel Sweet Potatoes, Green String Beans with Onions, Broiled in Butter
Crisp Rolls Whole Wheat Bread
Celery Hearts Stuffed Olives
Head Lettuce with Thousand Island Dressing
Toasted Wafers
Hot Mince Pie with Cheese Sauce
Coffee Nuts
(Approximate cost 43 cents per person)

RECIPES

Baked Beans: Soak 1 lb. of navy beans over night in plenty of water. In the morning drain, add water to cover and boil until tender. Put in baking dish 2 tsp. salt, 1/2 cup of sugar, molasses, 2 tbs. of shortening small onion sliced, 1/2 small can of tomatoes. Pour cooked beans over mixture. Bake until thoroughly brown stirring at intervals.

Prune Cake: Cream 1/2 cup shortening, 1 cup sugar and 1 egg. Add mixed: 1 cup prunes cooked and pitted, 1 cup prune juice, 1 tsp. vanilla, 2 cups flour, 2 tsp. baking powder. Beat, turn into well buttered deep pan and bake slowly for 1 hour.

Parsley Canapés: Crush parsley and spread on thin slices of bread cut in different shapes. Use plenty of butter. Toast and serve hot.

Corn stuffing: 3 1/2 cups coarse stale bread crumbs, 3/4 minced onion, 1 1/2 tsp. salt, 1 tsp. sage, 2 No. 2 cans corn, 1-3 cup melted fat. Mix and stuff into fowl.

Caramel Sweet Potatoes: Scrub medium size sweet potatoes and boil until tender but not too soft. When cool, peel and cut in halves lengthwise. Put in shallow pan, cut side up, and cover thickly with brown sugar. Dot with butter and sprinkle with chopped nuts. Bake.

Cheese Sauce: Grate 1-8 lb. of American cheese, add 1/4 lb. cream cheese, add cream sufficient to transform cheese into a thin paste. Add a few nuts cut fine and put a tbs. on each individual piece of pie.

Mock Turkey: Mix 1 lb. ground pork and 1 1/2 lbs. ground veal thoroughly. Add 3/4 tsp. salt, 1-8 tsp. pepper, 1/4 cup flour, 1 egg, 1 cup fine bread crumbs, 4 tbs. melted shortening, 1 tsp. minced onions, 2 tbs. water. Mold in form of turkey, using macaroni to form Drumsticks. Stuff with bread dressing and bake thoroughly.

A CHALLENGE

So much heart-ache, so much pain;
So much misery for so much gain;
So much strife and so much sin;
Sometimes I wish I hadn't been.

So many tears to wipe away,
So many nights to turn to day;
So many hearts to love and caress,
So many souls to lift and bless.

And yet—one Christ is bearing it all,
Our crucified Christ is heeding the call,
Of the sin-sick world that is slipping away,
Oh, men, awaken! and serve Him to-day.

—Lorena Rogers.

MARRIAGE LICENSES

Anna Caldwell and Mabel Pace.
George Caldwell and Blye Caldwell.
J. B. Limer and Mary Lou Robinson.
S. J. Rathbone and Fannie Caldwell.
Paul Styles and Clyde Henson.

Smilin' Charlie Says—



"Some o' our young
folks seem t' think
it's gardenin' time
th' year 'round
-f'r wild oats—"



... SUCCESSFUL HOMEMAKING

By RUTH MAVIS STONE

MUFFINS

Muffins come under the heading of quick breads. Such breads are so named because they are baked at once and are not allowed to rise. This is quite the opposite to yeast breads.

Muffins can be easily made for breakfast if one uses self-rising flour. It is the test of a good cook to make a good muffin. You may say, "What are the characteristics of a good muffin?"

A good muffin is very light, about twice the height after it is baked as before. The average muffin is about 2 1/2 inches in diameter and 1 1/2 inches high, with straight sides and slightly rounded top, free from knob or peak. The crust is tender, crisp, a golden brown all over and slightly pitted, rather than a smooth, even surface. The inside texture shows small holes of about the same size and evenly distributed throughout the product with no tendency to tunnels. You can make good muffins with self-rising flour.

Order of Work for Making Plain Muffins.

1. Assemble ingredients and utensils needed; oil muffin tins.
2. Light oven, obtain moderate temperature (400-425 degrees F.).
3. Combine ingredients:
 - a. Sift in a bowl the self-rising flour and sugar.
 - b. Combine the liquids by stirring just enough to mix (unbeaten egg, milk and melted fat).
 - c. Pour the liquid at one time into the dry ingredients.
 - d. Stir as fast as possible until the dry ingredients are just dampened



Taking Sweet Muffins Out of the Oven. Muffins Can Be Had Frequently for Breakfast if Self-Rising Soft-Wheat Flour is Used.

well (takes 10-20 seconds) then give four or five strokes. Should lumps be formed, leave them.

e. Dip with a spoon and fill tins 3/4 full. Do not stir batter while filling tins.

4. Bake in a moderate oven (400 degrees F.) for about twenty minutes.

5. When muffins shrink from edge of tins and do not leave a dent when pressed with the fingers, they are done and should be removed from tins and served at once.

Here is the master recipe for muffins:

2 cups flour 4 tbs. melted
2 eggs 1/2 cup shortening
1 cup milk 1 tsp. sugar
Sift the flour, add eggs, milk, melted and cooled shortening to make a stiff batter; mix all together well. Half fill greased muffin tins and bake in moderate oven (400 degrees F.) 15 to 20 minutes.

This recipe makes 14 muffins. You can take this master recipe and make many variations such as blueberry, ginger, date, poppy seed, chocolate, coconut, pecan, potato and rice muffins.

COVE CREEK

COVE CREEK—(Special to The Mountaineer.)—There was a large crowd from this place attended the singing at Dellwood Sunday evening and reported a nice time.

The B. Y. P. U. from here gave their program at Antioch Baptist church Sunday night.

Miss Belle Bradshaw spent the week-end in Iron Duff with her parents.

Homer Messer of East Waynesville spent Sunday with his parents here, Mr. and Mrs. A. K. Messer.

Mr. and Mrs. Grady Hoglen and mother from Gastonia, N. C., have been visiting friends and relatives here.

WHITE OAK

WHITE OAK—(Special to The Mountaineer.)—Mr. Stonewall Rathbone, son of R. G. Rathbone, here, and Miss Fannie Caldwell, from Cataloochee, daughter of Mr. Jim Caldwell, were married Friday of the past week and have gone to live in their new home at Cataloochee Dam, where Mr. Rathbone has been working for sometime. All of the friends of the young couple are wishing them happiness and joy throughout their married life.

Mr. Jack Conrad was at Cove Creek Saturday on business.

Miss Neta Mae Duckett from here spent the past week-end with one of her Fines Creek schoolmates, Miss Leona Belle Greene, and went to Iron Duff Sunday afternoon to give a B. Y. P. U. program.

Waynesville Man Elected To Legis- lature In Nebraska

Joe Turbyfill Wins In Landslide In Nebraska Election For Office.

Relatives here have received information that Joe Turbyfill, a former Waynesville boy who left here about 12 years ago and located in Hastings, Neb., was elected to the State legislature in Nebraska, on the Democratic ticket in the recent Roosevelt landslide.

Mr. Turbyfill is a man of broad education and outstanding ability. He received his preparation for college at Waynesville high school, studied four years at Washington and Lee University, in Virginia, and took a three-year law course at the University of North Carolina. He stood the examination for his law license in 1917, formed a partnership with the late J. W. Ferguson for the practice of law in Waynesville, and located here.

Only for a short time, however, did he remain here. When the World War came on, he was among the first to volunteer. He went to the Oglethorpe training school for officers, received a commission of second lieutenant, and was sent to Camp Jackson, where he was commissioned first lieutenant just before his outfit sailed for France. He was in some of the major engagements against the Germans on the Western front, but escaped without injury.

While at Camp Jackson, he met and married Miss Clara Chick, of Hastings, Neb., and when he returned to Waynesville, after the signing of the Armistice, it was only for a few days. He went to Hastings in 1919 and began the practice of law, in which he has made good.

His parents are Mr. and Mrs. P. L. Turbyfill, of Waynesville.

JONATHAN'S CREEK

JONATHAN'S CREEK—(Special to The Mountaineer.)—Prof. T. L. Bevelle, principal of the Dellwood school visited Mr. and Mrs. J. W. Teague Sunday.

Major Harden Howell and Mrs. Howell of Waynesville spent Sunday with Mr. and Mrs. R. W. Howell.

Mr. and Mrs. Jack Messer, of Sylva, spent last week-end with Mrs. Messer's parents, Mr. and Mrs. L. B. Leatherwood.

Miss Ruth Singleton and Mr. Roger Ferguson motored to Chapel Hill Saturday to attend the Carolina-Duke football game.

J. R. Boyd, Jr., who has been confined to his home on account of illness for some time is slowly improving.

Mr. and Mrs. Ham Enloe spent the week-end with Mrs. Enloe's parents, Mr. and Mrs. R. T. Boyd.

Mr. and Mrs. Glenn Tweed, of Asheville, spent last week-end with Mr. and Mrs. J. R. Boyd, Jr.

Frank Howell is spending this week-end in Asheville on business.

Mrs. Medford Leatherwood and small daughter, Betty, spent the week-end with Miss Louisa Medford at Lake Junaluska.

There will be a play given at the Rock Hill school building Saturday night, Nov. 26, 1932. Everybody is urged to come and bring a friend.

BELIN IS ENVOY TO POLAND

Washington.—F. Lamott Belin of Scranton, Pa., was appointed United States ambassador to Poland to succeed John N. Willys of Toledo.

NOTICE

All former members of 56th Pioneer Infantry, A. E. F., interested in a state reunion and organization are requested to communicate with either O. B. Shelley or Louie Hart, Monroe, N. C. Members are urged to do this immediately.

"Eyes Of Love" To Be Given At Rock Hill Next Saturday

There will be a play given at the Rock Hill school building Saturday night, Nov. 26th. Admission will be 10 and 20 cents. The proceeds will be used for the benefit of the school. The play to be given is "Eyes of Love" by Lillian Mortimer.

The cast of characters follows:

Carolina, a Negro Servant, Willa Boyd.

Gailly, an adopted daughter, Mary Lou Leatherwood.

Reeta, a two-faced friend, Annie Roe Ferguson.

Burt Wade, Reeta's brother, Robert Howell.

Miss Barry, Gailly's foster mother, Louisa Medford.

Lora, a lively housemaid, Mattie Moody.

Clark, a busy butler, Lawrence Leatherwood.

Judge Barry, Gailly's foster father, Frank Howell.

Royal Manton, Burt's rival, Dick Moody.

Jim Rankin, the manacled man, Frank Rogers.

Everybody is cordially invited to come and bring their friends.

ROBBED OF \$2,600 IN HIS AUTO

Racine, Wis.—Arthur Friedman, president of the National Business Service, Inc., reported to the police that a robber forced him to drive 17 miles to a lonely country road, where jewels valued at \$2,600 were taken from him.

Avery County growers sold their first truck load of onions for this season last week.

Sixty-nine farmers and farm women sold \$400.44 worth of surplus produce on the Durham curb market last week.

SAUNOOK ITEMS

SAUNOOK—(Special to The Mountaineer.)—Friends of Mr. and Mrs. N. H. Sparks regret to hear of the death of their daughter, Joan, on Friday morning, November 18th. The funeral services were held at the home at 1:30 p. m. Friday. Interment was made at Red Bank Cemetery.

A. E. Clark was taken to the Haywood County Hospital for treatment recently.

Mr. and Mrs. Clarke E. Arrington and daughter, Ruby, visited Mrs. J. T. Mason, of Canton, Sunday.

Mr. and Mrs. John Rhinehart are still in Marshall where they went to attend the funeral of the latter's mother.

TODAY

Our conscience may be lulled to sleep
Like babes in mother's arms,
But it will only wake to weep
And fill us with alarm.

Our Father's love we may despise.
Reject His saving grace.
Till shadows come before our eyes
And stare us in the face.

To Jesus we may refuse to come
Pursue our onward way
Till evening rays obscure the sun
And night pursues the day.

"My Spirit shall not always strive"
He said to sinful men,
Then why not hear His voice and live
His service enter in?

Before the time your vision flies
And He withholds His face
Your heart deceived by Satan's lies
Perhaps to your disgrace.
—J. M. NEWTON.

An increase of 8.5 bushels of corn an acre was secured by Vanhook brothers of Brooks Cross Roads in Yadkin County as a result of growing lespedeza on the land during the previous year.

if
YOU WANT

If you want circulars
If you want envelopes
If you want bill heads
If you want note heads
If you want statements
If you want show cards
If you want letter heads
If you want bank checks
If you want programmes
If you want auction bills
If you want calling cards
If you want shipping tags
If you want business cards
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