

LOCAL NEWS BRIEFS

PHONE 137

Sarah Ann's Cooking Class

County Agent To Leave Soon For 2 Cars Of Cattle

Louisa's Letter

Dr. and Mrs. O. T. Alexander were called to Charlotte the first of the week on account of the illness of the brother of the latter.

Among those attending the Duke-Carolina game in Chapel Hill on Saturday were: Miss Susie Fisher, Miss Hilda Moody, Miss Johnnie Russell, Miss Marie Platt, and Miss Jean Fitzgerald.

Miss Isabelle Ferguson, who is a member of the faculty of Salem College, spent several days during the week as the guest of Mrs. Marguerite Barron at Prospect Hill.

Miss Louise Moody and Miss Eva Leatherwood spent the week-end in Atlanta as the guests of relatives of the former.

Mr. Oral Yates has returned from a business trip to St. Louis, Mo.

Mr. D. D. Harris, of Sylva, was a Waynesville visitor on Monday.

Mr. R. L. Jones, of the circulation department of the Asheville Citizen, who has been in Waynesville for the past eighteen months is leaving this week for Morganton, where he will continue in his work for the Citizen. Mr. Joe Limer will take over the work formerly done here by Mr. Jones.

Mr. and Mrs. Jack Way, Jr. and sons, Joseph, Howell and Charles, and Bart Way, attended the Duke-Carolina game on Saturday. They went by Winston-Salem to visit their daughter, Miss Babbie Way, who is a student at Salem College. While in Chapel Hill they were the guests of Mrs. James Atkins.

Dr. J. Rufus McCracken was among those motoring to Chapel Hill to attend the Duke-Carolina game on Saturday.

Mrs. W. F. Swift took a party of the high school girls to Asheville on Saturday.

Mrs. S. T. Neal, Miss Jewel Hips, and Mr. Jimmie Neal motored to Winston-Salem on Friday where they were joined by Miss Martha Neal who is a student at Salem College and motored to Chapel Hill on Saturday to attend the game.

Miss Alice Stringfield and a party of friends motored to Asheville on Tuesday.

Miss Louise Smith, who has been the guest of her cousin, Mrs. Grady Hardin, left on Tuesday for her home in Clover, S. C.

Mrs. S. P. Gay and young son, Parker, left on Saturday for Newport, Tenn., where they will be the guests of relatives for a fortnight.

MISS MYRA PHILLIPS OBSERVES BIRTHDAY

Miss Myra Phillips observed her seventeenth birthday anniversary on Saturday evening with a dinner party given at her home. For the occasion autumn leaves in shades of red decorated the rooms.

Those present were: Miss Drama Lampkin, Miss Joan Phillips, Miss Corinne Wagenfeld, Miss Sarah Haliburton, Miss Hazel Winkler, Miss Margaret Dicus, Miss Ruby Brendle, and Miss Lois Dicus, and Messrs. Jimson Ross, Milton Fincher, Lock Hyatt, George McCracken, Kenneth Stall, Bob Wagenfeld, Harold Haynes, Glen Wyatt, Douglas Moore, and Ben Bryson.

Mr. and Mrs. Marion Bridges had as their guests over the week-end Miss Annette Chambers and Miss Marie Swayngim, of Clyde.

Miss Lydia Wilkinson, who has spent the past two months with her sister, Mrs. W. C. Allen, left Thursday for her home in Belhaven. En route she will visit relatives in Cary and Raleigh.

Mr. and Mrs. Allen McLean, who have been visiting the latter's parents, Dr. and Mrs. J. F. Abel, left Saturday for their home in Florida. En route they will visit relatives in Atlanta.

Mr. and Mrs. Miller Alexander, who are spending the winter at Hillcrest, spent the week-end as the guests of Mr. and Mrs. Thomas Alexander, of Asheville.

Dr. Charles K. Padgett, of Matoaka, West Virginia, spent the week-end in town as the guest of friends.

Mrs. Robert Breece with a party of friends spent Monday in Asheville.

Mrs. Alvin Ward and Mrs. N. M. Meiford were Asheville visitors the first of the week.

BAR ASSOCIATION TO MEET FRIDAY NIGHT

The members of the twentieth judicial district bar association will hold a meeting at the Hotel LeFaine on Friday night, November 23rd. The district is composed of all counties West of Haywood. Between forty-five and fifty are expected to attend. E. P. Stillwell, of Sylva, president will preside and the program is being planned by Sam M. Robinson, president of the Haywood County Bar. Discussions will be lead by J. B. Gray, of Murphy, Hugh Monteith, of Sylva, S. H. Black, of Bryson City, and T. A. Clark, of Canton.

Dr. and Mrs. K. E. Montgomery, of Asheville, were the guests of Dr. and Mrs. N. M. Meiford on Sunday.

The value of the oyster in the diet lies in its mineral content, it is rich in iron, calcium and phosphorus. When buying oysters be sure they are absolutely fresh. For the oyster stew the small ones are preferred, while the larger ones are best for other dishes. In preparing oysters run the oyster through the fingers so that every bit of the shell may be removed. Then rinse them in cold water.

Oyster Stew

Boil 1 quart of milk, add 2 tablespoons of butter, 1 quart of oysters and 1/2 cup of cracker crumbs. Then add 3 drops of tabasco sauce, 1 teaspoon salt, 1 tablespoon Worcestershire sauce. Cook 5 minutes. Serve hot with oyster crackers.

Panned Oysters

1 quart oysters, 4 tablespoons butter, 1 teaspoon salt, 2 teaspoons finely grated onion, 1 teaspoon parsley, chopped, 1-1/2 teaspoon pepper, 1 cup of top milk or thin cream, 1-8 teaspoon paprika. Toast.

Drain the oysters in a colander, removing all juice. Place the butter in a frying pan until it melts. Add the grated onion, oysters, salt, pepper and paprika. Cook for 5 minutes or until the oysters curl on the edges. Add the cream and parsley and serve immediately on buttered toast.

Fried Oysters

2 dozen oysters, 2 eggs, Fine bread crumbs, Seasoning. Wipe each oyster dry and sprinkle with salt. Beat the egg just enough to mix. Dip oysters into egg, then drop each oyster in bread crumbs which should be spread on a plate. When coated with crumbs, fry golden brown in smoking hot pan.

Scalloped Oysters

1 quart oysters, 1/2 cup butter, 2 cups bread crumbs, 1/2 cup oyster liquid, 1/2 cup cream, Salt and pepper, Lemon juice. Melt butter, add slowly to crumbs. Arrange the oysters and crumbs in layers in casserole, adding seasoning to each layer. Then add the liquid and cream. Bake 30 minutes in oven 400 degrees. Cover casserole until contents are thoroughly heated, then remove cover and allow to brown.

Broiled Oysters on Toast

Select large oysters, place on toast, melt 2 tablespoons butter, add 1 teaspoon salt, 1 teaspoon Worcestershire sauce and pepper. Pour over oysters. Put in oven 350 degrees and cook until oysters have curled.

Oyster cocktail in Tomato Cups. Select small tomatoes of regular size, peel, chill and hollow out deeply. Allow 4 small oysters to each serving. For the sauce mix together 2 cups of the tomato pulp, chopped finely, 1 teaspoon grated horseradish, 2 drops tabasco sauce, 1 teaspoon of vinegar, 5 drops of Tarragon vinegar, 1 teaspoon Worcestershire sauce, salt and pepper to taste. Pour the sauce over the oysters and stir well. Serve in tomato cups.

Good Milk Cows Deserve A Rest

The fact that dairy cows apparently live an easy life doesn't mean their bodies are not taxed heavily by the work of producing milk, says John Grey, dairy extension specialist at State College.

Milchens need at least six weeks rest between lactation periods, he said, to give them opportunity to rebuild their body tissues and bony structures. During the first few weeks after calving, the cows usually give off in milk more food nutrients than is contained in the feed she eats. Consequently, cows should have a reserve stored up in their bodies during the rest period. A lack of it will restrict milk production and impair their physical condition.

Heavy producing cows, when on official test, often draw on the mineral matter of their skeletons to such an extent that the bones break easily. Such cows need a two-month rest so they can rebuild their bony structure.

During the rest period the grain ration should contain a liberal supply of minerals. The following is suggested by Arey: two parts of corn meal, two of wheat bran, one of cotton seed meal, two per cent of steam bone meal, and one per cent of common salt. These parts should be determined by weight and not dry measure.

A sufficient quantity of grain should be fed during the rest period, together with good pasturage in the summer and legume hay in the winter, so the cow will be in good flesh at freshening time. Heavy milkers need more grain than average good milkers, which can get along with a moderate amount of grain if plenty of pasturage and legume hay is available.

"My wife made a trip to the West Indies." "Jamaica?" "No. She wanted to go, and while she was there I hid the dining room 'bone-ov-er.'" "Shellac it?" "I don't know. She hasn't come back yet."

ments can be made to secure cattle direct from the producer.

KIND OF CATTLE AVAILABLE. "It is my understanding that steers or females of any age desired will be available. Prices will be reasonable and dependent upon the quality secured. It is also possible to secure pure-breds at reasonable prices if wanted."

"The great majority of the cattle in the states where distress selling will take place are Herefords but no doubt other breeds can be had if desired."

OUR REACTION

"The above facts have been presented to the district agents and other members of the Annual Husbandry Department. The reaction of this group was that it is an unusual opportunity for farmers to establish herds of good beef cattle or replenish herds already established with prospects for a quick improvement in prices. We would, however, advise caution against buying except in cases where ample winter feed and summer pasture is available."

"The purpose of this letter is to acquaint you with the situation and get the pulse of conditions in your county through the enclosed blank form. If there seems to be enough interest to warrant we will call some sectional meetings and arrange for a representative from the Washington office to meet your farmers and present further details."

STEADY WORK GOOD PAY. RELIABLE MAN WANTED to call on farmers in Haywood county. No experience or capital needed. Write today. McNESS CO., Dept. S, Freeport, Illinois.

WANTED Support of Friends. Please save your Asheville Trade Journal tickets for me. I wish to thank those who have responded. ROBERT SLOAN.

COURTESY IS A SIGN OF REAL COURTESY

Dear Girls: Nothing so completely places a gentleman or a gentlewoman as their treatment of social inferiors.

You may put it down that the person who loudly boasts of his forbears but who seems to think he must show his superiority by blustering commands, sarcastic remarks and other discourtesies to those who are not in a position to answer the same, are of very common clay, indeed.

I have seen women treat their servants as though they were deaf and dumb morons without feelings. Their children are never taught to say "please" or "thank you" for personal services rendered. They discuss their servants' shortcomings and dumbness with other people particularly under the servants' noses. It would seem that for selfish reasons, if no others, they would be courteous to these people, for it is true that folks who work and are far more loyal when they like and respect their employers.

But, leaving that fact out, the man or woman who takes advantage of his position to be rude, brands himself definitely as inferior.

Psychologists tell us that a person who is not sure of himself or his position often tries to disguise the

fact by bluster and impudences. He wishes to impress others with an idea of which he is not at all certain himself.

It is not always the man who has not had several cultured generations behind him who is a discourteous boor. Some of the men and women who have come from the plainest and poorest homes are the most courteous.

A person who likes people, who is innately kind to everyone, who is considerate of other people's feelings, builds up a culture that all the wealth in the world can never buy.

So, if we are poor and haven't many advantages, we can still know that it is within our reach to be classed as gentlemen and gentlewomen.

But if we are rich and proud of our background, let us be even more careful of our manners and remember that one can never be truly cultured unless he combines simplicity with kindness and a consideration for others.

Yours, LOUISA.

CARD OF THANKS

We wish to thank our many friends for the kindness shown us during our recent bereavement. Mrs. L. E. Green and Family.

CLOTHING

For Men and Boys

C. E. Ray's Sons

A COMPLETE CLOTHING SERVICE

Thanksgiving Approaches

Goose Liver

35c

Per Pound

Canadian Bacon

39c

Per Pound

Souse Meat

25c

Per Pound

Spiced Ham

35c

Per Pound

Liver Pudding

12 1/2c

Per Pound

Dressed Trout

15c

Per Pound

Fillet of Trout

25c

Per Pound

Oysters

Standard 25c

Selects 30c

Closed Friday Afternoon 3:30 until 5:00 In Observance Of The Football Game.

SHOW THE TEAM YOUR SUPPORT BY BEING THERE

HOMEMADE Molasses Half Gallon 39c

Gallon 69c

J. F. G.

Special Coffee

31c



Mary Mac Coffee

Lb. Jar

25c

Campbell's Tomato Juice

Small Can 3 for 22c No. 5 Can 27c

Campbell's Tomato Soup 2 for 15c

Seedless Raisins, 15 oz. box 3 for 25c

Cranberry Sauce Small Can 10c

Large Can 17c

Cocomalt, Half pound can 23c

Mother's Cocoa, 2 pound can 19c

Quaker Oatmeal, 3 pound box 22c

Crystal Wedding Oatmeal 10c

Blue Ribbon Soda, 12 oz. box 6 for 25c

Gold Label Baking Powder

12 ounce can 3 for 25c

SALT

25 Pound Bag 39c

100 Pound Bag \$1.25



PALMOLIVE

3 for 14c

SUPER SUDS

3 for 25c

Giant Octagon

Soap and Powder

6 for 25c

THE FOOD STORE C. E. RAY'S SONS

"LAY-AWAY"

That Christmas Gift Now!

Join the ranks of lay-away shoppers this Christmas... get the cream of the gift assortments while you have time to shop leisurely and make it a quality gift.



Diamond rings \$15 up



Beauty and reliability in a fine baquette at a low price \$9.97

CARPENTER-MATTHEW INC. Mail Orders Are Given Prompt Attention

Haywood and Patton Ave. Asheville, N. C.

CHRISTMAS PIANO CLUB

Where You Can Secure A High Grade Piano At A Low Price



Good Reconditioned Piano As Low as \$95.00

High Grade New Piano As Low as \$225.00

Features of the Club: Fifty members in this club will buy a good high grade Piano at a low price, on convenient terms. Fully guaranteed. Fifty Pianos will be sold at a lower price than ever offered in Western North Carolina. Small down payment. Come and see these Pianos. Free delivery. Traveling expense paid on each purchase.

Dunhams Music House

The Home of High Grade Pianos

14 North Pack Square

ASHEVILLE, N. C.