

Go to Church Sunday

"GREAT LIGHT IN THE MOUNTAINS"

Episcopal
Rev. Albert Now, M. A., Rector.
Sunday, December 16, 1934.
10 A. M. Church School.
11 A. M. Morning prayer, and sermon by the Rector. Topic: "The third Message of the Advent season." Everybody cordially invited.

WAYNESVILLE PRESBYTERIAN CHURCH

Dr. R. P. Walker, Minister.
Our Thanksgiving offering for Black Mountain orphanage consisted in a poundage plus a check for \$25.00. Fine!

Now, during the Christmas season, we are asked to contribute to Ministerial Relief, the fund for the support of aged and disabled ministers and their families. There are fourteen of these in Asheville Presbytery. The Christian Endeavor made their

offerings the past Sunday; the ministers will do so this week and the church school next Sunday. Our guest-preacher on next Sunday will be Dr. R. D. Redinger, the new superintendent of Home Missions. Let us have a large congregation to hear him.

WAYNESVILLE METHODIST

Paul Hardin, Jr., Pastor

The attendance at both services last Sunday was splendid. Our 5:30 P. M. vesper had a decided growth in size in one week. Let's keep it up. Remember that we are trying to make the vesper a family service. Come and bring the children.

Services Sunday at the usual hours. Church school at 9:45 A. M. Morning worship at 11. Vespers at 5:30 P. M. and the young people meet at 8.

Let a "Thanksgiving" show their church interest by attending services. Visitors are always welcome.

Sunday School

by HENRY-LESSON RADCLIFFE

A SIMPLE MEMORIAL

International Sunday School Lesson for December 16, 1934

Golden Text—"The as often as ye eat this bread, and drink this cup, ye proclaim the Lord's death till he come." I Cor. 11:26.

Lesson Text—Eph. 2:1-10

Memory is one of the great blessings of mankind. Without it the improvements of the past would be lost to the present and the future. Let's lessons would have to be learned anew upon every occasion. Man has used his memory; but the individual mind only runs a generation at a time, therefore, time and again in human history memorials have been constructed to outlast the human span and carry a message into later generations.

On the night of his betrayal, Jesus instituted a memorial. Christians from that day until now have observed it. Paul established churches in many cities, among them one at Corinth. On his third missionary tour, sometime during the three years he stayed in Ephesus, Paul wrote his first letter to the church at Corinth. Our lesson text this week gives us some of the great apostle's thoughts on the Lord's Supper.

The Holy Communion is the most sacred ritual of the church. It commemorates the generous gift of life itself of Christ to benefit mankind, the highest peak of sacrifice even love can dream of. It is a universal reminder of the Savior: "Whoever bread is eaten," says Rev. J. G. Greenough, "and wherever men may take some simple milk to allay their thirst, and that is much the same as to say, wherever human beings live there the materials for this highest religious service are found, and there the memory is helped to recall and realize once more the divine sufferings which were endured by human sin, and the pitiful dying love which brought the world salvation."

Another thought is suggested by the same author. "Besides this there must have been another thought in the Savior's mind to show us that the humblest scenes and the common extractions of life may be made holy, maybe made even sublime. When he gave thanks for that bread and consecrated it by an act of blessing, and made it a memorial of something infinitely lovely, he meant it to be a type or model for the Christian life throughout. He meant that all things may be done in some measure after this pattern, that the lowest things may be touched with the same glory."

There have been, and are, great differences of opinion about this sacrament, churches differing in their viewpoints. The significance of such controversies, says Dr. Lynn H. Hough, "lay in the difference between religion as magic and religion as an ethical experience. If you view the sacrament as the bearer of miraculous grace through physical means the whole conception of religion is inevitably lowered. If you view the Lord's Supper as a spiritual opportunity of meeting a living Lord in ethical relationships, the most sacred sanctions of religion are conserved. We should not think more of the sacrament than of the Lord of the sacrament, and it is most important that the sacrament be viewed as the instrument of ethical relationship and not as the substitute for it."

The sacrament is a means of grace to all sincere Christians, honestly repentant of their misdeeds and consciously desirous of living better in the future, more in keeping with the ideals and teachings of Jesus. One does not have to be perfect to approach the sacred table. "Many persons fear that their conscious unworthiness makes them unfit to approach," says Prof. Charles R. Erdman. "All should believe that however great their faults, they are welcome to this table if they come with true repentance and with a desire for holiness." No human being, "partaking of this ceremony in this reverent spirit, can fail to gain a new inspiration for a higher life and to leave with a stronger determination to make religious ideals actualities in life."

The individual's participation should be conducive to an honest, self-examination, and appraisal of life, its responsibilities, and how well they are being met. Thoughts of gratitude and thankfulness for the never-failing love and all embracing mercy of the Creator should kindle an effective desire to become more worthy. Remembering the great gift to mankind, one

should seek opportunities of service, whereby appreciation would take tangible and helpful forms of expression. Reflecting upon the perfect life commemorated and the high ideals of conduct it exemplified, one should realize defects and imperfections, resolving to improve them, in the hope of more nearly approaching the divine standard of living. A quiet and reverent administration of the sacrament is necessary for the participant to experience these spiritual benefits.

Smoking Adds Flavor And Color To Native Meats

Smoking cured pork colors, flavors and dries the meat, says Earl H. Hostetter, in charge of livestock investigations at State College.

If the smoky flavor is not desired cured meat should be washed in fresh water and hung up where some of the excess moisture will be driven off in the smoking process. Smoking is thought to delay the development of rancidity in the fat of cured pork that is stored through the summer months.

Some times pieces of cured meat will show signs of souring when removed from smoke. This results from the fact that the moderate heat of the smoke house has hastened the development of some taint or spoiling already started in the meat. The trouble was started however, by some improper methods of bleeding or chilling or curing rather than by smoking. Meat having the characteristic odor of putrefaction should be discarded.

Any hardwood such as hickory, oak, maple, or apple may be used for smoking meat. Some use corn cobs. Resinous woods blacken meat and add an undesirable flavor.

The temperature of the smoke house normally varies between 70° and 120° F. Most farmers smoke meat for summer storage at temperatures below 100°.

A 2 or 3 day smoke is generally sufficient. Some smoke cured meat every other day for a week or even longer.

W. T. H. S. Honor Roll For November

"A" Honor Roll	
Senior Class	
Lucy Farmer	20
Rufie Bright	20
Mary Penland McCracken	18
Mary Medford	16
Ann Peck	16
Ruth Phillips	16
Mary Willie Rotha	16
Sophomore Class	
Jimmy Toy	16
Richard Turpin	16
Stella Fay Roten	16
Catherine Martin	16
Marguerite Murphy	16
Barbara Brandt	16
Junior Class	
Patricia Brandt	20
Ruth Dyer	20
John Ruff	16
Katherine Palmer	16
Mary Palmer	20
Emily Siler	20
Mary Ann Turner	20
Margaret Hall	16
Freshman Class	
Mildred Phillips	16
Susie Arrington	16

Fines Creek News

The Fines Creek girls swept into a tie with the Clyde girls Friday night on the Fines Creek court, 8 to 8.

Fines Creek 8 Pos. Clyde 8
Eddie Walker F Dixie Warren
Frances James F Laura Fowler
Ruth Rogers F Ruth Hooker
Lula Kirkpatrick G G. Lou Ferguson
Gladys Justice G Helen Best
Isabelle Noland G Pearl McCracken
Fines Creek boys won over Clyde boys.

The boys won the game Friday night that was played on the Fines Creek court, 14-9.

The line-up:
Fines Creek 14 Pos. Clyde 9
Arrington F Harris
Noland F Till
McElroy C Greene
Justice G Chambers
Rathbone G McCracken
Substitute for Clyde: Suttle.

Sarah Ann's Cooking Class

This time of the year every housekeeper is busy getting her cakes ready for the Christmas feast. Fruit cake is much improved by time—standing allows the many kinds of fruit and spices to blend together to make a delicious cake. This cake may be baked or steamed according to preference. Bake your pound cake any or two before you wish to use it.

Dark Fruit Cake
1 dozen eggs.
1 1/2 pounds sugar.
1 cup wine.
1 teaspoon allspice.
1 pound dates.
1 teaspoon cloves.
1 teaspoon soda.
1 pound butter.
2 pounds shelled nuts.
2 teaspoons cinnamon.
2 pounds raisins.
1 pound citron.
1 cup molasses.
2 teaspoons nutmeg.
The flour should be slightly browned in the oven before commencing the cake. Cream sugar and butter, add eggs beaten separately and one pound of the flour. Use the other flour to dredge the fruit when added to cake batter. Add soda dissolved in one tablespoon of water. Add wine. Make into 2 cakes or 1 large one. Bake at 275 degrees for two hours.

White Fruit Cake
1/2 pound butter.
4 eggs.
1/2 pound flour.
1/2 pound shelled almonds.
1/2 pound shelled pecans.
1 teaspoon baking powder.
1/2 pound sugar.
2 cups grated coconut.
1/2 pound citron.
Cut citron thin and dredge with extra flour. Cream the sugar and butter add well-beaten eggs. Add the flour sifted with the baking powder. Add floured fruit. Mix well. Bake in oven 275 degrees for one hour. This makes one loaf.

Pecan Cake
7 eggs.
3/4 pounds butter.
1 pound shelled pecans.
2 teaspoons baking powder.
3 teaspoons nutmeg.
1 1/2 pounds raisins.
1 pound flour.
1/2 pound citron.
1/2 pint rose water.
Mix as other fruit cakes. Bake in angel cake pan in oven 275 degrees for one hour.

Poor Man Cake
1-3 cup butter.
1/2 cup milk.
1 cup watermelon rind preserves.
2 teaspoons baking powder.
1/2 teaspoon salt.
1 cup sugar.
2 eggs.
1/2 teaspoon cloves.
1/2 teaspoon cinnamon.
1 cup nuts.
2 cups flour.
1/2 teaspoon mace.
1/2 cup raisins.
1 tablespoon cocoa.
Mix as other fruit cakes. Bake in loaf one hour in oven 375 degrees.

Pound Cake
1 pound butter.
1 pound sugar.
1 pound flour.
12 eggs.
2 teaspoons cream of tartar.
1 teaspoon soda.
1 tablespoon wine.
Cream butter and sugar well. Add well-beaten yolks. Sift flour, soda and cream of tartar 3 times. Add alternately with the beaten whites. Add wine. Bake in oven 350 degrees for one hour and quarter.

BROADCASTING PLANE PASSES OVER CITY

The people of Waynesville had the opportunity to witness a new scientific invention when the Voice of the Sky recently flew over the city to perform a "skycaut." The Voice of the Sky is a modern Bellanca Airplane containing equipment which magnifies the human voice nearly 200,000 times its normal intensity and sends it down so that it can be heard by people in the street 1,000 feet below.

This Voice of the Sky is identical to those sound airplanes now being used by the British government in suppressing native uprisings in Egypt and India without bloodshed. The procedure followed in quelling these revolts is to send the plane over native camps in the dead of night, with the motor throttled low.

An interpreter, then calls into the airplane amplifying apparatus in the native tongue saying, "Allah Speaks! Lay down your arms and return to your homes!" This warning from the sky thundering out of the stillness of the night is usually sufficient and morning finds the rebellious tribesmen back with their goat herds.

The possibilities of this wonderful new development in aviation-broadcasting starts a chain of speculative thought. We can say again, with the inventor of the telephone, "What hath God wrought."

The Voice of the Sky is making a good-will tour on behalf of dealers and operators of the Pure Oil Co. of the Carolinas.

TWO PAGES OF RADIO

You'll find all the favorite radio stations listed with programs for the entire week. Also another page devoted to interesting news of radio's leading personalities. Every week there are TWO FULL PAGES of radio information in the BALTIMORE SUNDAY AMERICAN. Buy your copy from your local newsdealer or newsboy.

Burgin's Dept. Store SPECIAL SALE

14 BIG SALE DAYS 14

Beginning Dec. 14th to 29th

MEN'S
Work Shoes
Comp-Sole. \$2.25 value for
\$1.39

MEN'S LION BRAND
16-in. Boots
Solid Leather. \$5.50 value
\$4.49

MEN'S LION BRAND
Heavy 16-in. Boots
\$8.25 Value For
\$7.49

MEN'S ALL LEATHER
Work Shoes
\$2.89 Value For
\$2.39

MEN'S ALL LEATHER
Heavy Work Shoes
\$3.69 Value
\$2.95

MEN'S BLACK
Oxfords
\$3.50 Value For
\$2.75

MEN'S
Tan Oxfords
\$3.75 Value For
\$3.1.9

MEN'S BLUE CHAMBRAY
Work Shirts
49c

Ladies'
Oxfords
Black and Brown \$ 2.25 Value For
\$1.79

LADIES' ARCH SUPPORT
Tie Oxfords
Extra Value
\$1.89

LADIES'
Oxfords
Comp-Sole \$1.79 Value For
\$1.29

LADIES' SPORT BROWN
Tie Pumps
\$3.75 Value For
\$3.19

LADIES'
New Hats
New Styles
79c

MEN'S
Overall or Jumper
For
98c

MEN'S
Oxfords
A Real Value
\$1.79

MEN'S ALL WOOL
Zipper Jacket
\$1.98

Outing
10c yd.

Prints
Extra Good Quality.
Colors. For
10c yd.

Prints
Good Quality For
6c yd.

DOUBLE PART
Wool Blankets
Extra Value
2.59

Cotton Bathing
34c

EXTRA VALUE
Cretonne
8c yd.

LADIES'
Outing Gown
59c 69c 79c 89c

CHILDREN'S
Coats
\$2.49 \$3.75 \$4.99

Ladies' Hats
New Fall Styles
79c \$1.19 \$1.49

LADIES'
Silk Dresses
\$2.49 \$3.19 \$4.99

CHILDREN'S
Print Dresses
39c 59c 69c

To The First 40 Customers in our store Saturday morning at 8:00 o'clock, we will sell one Enameled 10 quart Dish Pan for 10c with \$1.00 purchase of Dry Goods.

Western and Native Meats in Our Sanitary Market
See us for Fancy and Staple Groceries