

JULY FOURTH PICNIC
 Menu Serving 12
 Veal and Vegetable Salad
 Assorted Sandwiches
 Potato Chips
 Raspberry Ice Cream
 Individual Cakes
 Lemonade
 Iced Tea

Veal and Vegetable Salad
 2 cups diced cooked veal.
 1 cup cooked peas.
 1 cup cooked green beans.
 1 hard-boiled egg, diced.
 1 cup diced celery.
 1 cup chopped pimientos.
 2 tablespoons minced parsley.
 2 tablespoons minced onions.
 2 tablespoons minced green peppers.
 1 teaspoon paprika.
 1 tablespoon chopped sweet pickles.
 1 cup salad dressing.
 Mix half the dressing with the remaining ingredients. Chill. Serve in salad bowl with the rest of the dressing, and top with paprika and minced parsley.

Cheese and Olive Filling
 (For 18 Sandwiches).
 1 cup cottage cheese.
 1 cup chopped ripe olives.
 1 cup chopped green olives.
 1 teaspoon salt.
 1/2 cup salad dressing.
 Mix ingredients with a fork. Spread on bread slices.

Sardine Relish Filling
 (For 18 White Bread Sandwiches)
 1/2 cup sardines.
 1/4 cup minced celery.
 1/4 cup chopped sweet pickles.
 2 tablespoons minced green peppers.
 1 tablespoon lemon juice.
 2 tablespoons salad dressing.
 Mix ingredients with a fork. Spread on bread slices.

Nut Bread
 (Using Sour Milk)
 2 cups graham flour.
 1 1/2 cups regular flour.
 1 teaspoon soda.
 1 teaspoon baking powder.
 1 teaspoon salt.
 1 cup dark brown sugar.
 2-3 cups sour milk.
 2 tablespoons fat, melted.
 2-3 cup nuts.
 Mix the ingredients. Pour into buttered loaf pan and let stand 15 minutes. Bake one hour in a slow oven.

Egg Relish Salad
 (Serve Three)
 2 hard-cooked eggs, diced.
 2-3 cup diced cooked beets.
 1/2 cup diced cucumbers.
 1 tablespoon chopped onion.
 2 tablespoons chopped sweet pickles.
 1/4 teaspoon salt.
 1/8 teaspoon paprika.
 1/4 teaspoon celery salt.
 1-3 cup salad dressing.
 Mix and chill the ingredients and serve on crisp lettuce leaves.

"Caliban and Ariel" Make Up



International Illustrated News Service photo
 Just when everyone thought the "Caliban and Ariel" romance was at an end, Elaine Barrie and John Barrymore kiss and make up and announce they will remarry. The two, shown in reconciliation pose at a Los Angeles railroad station, have been separated for months and Elaine has pending an interlocutory divorce decree.

BOILED FISH RECIPE
Breakfast Menu
 Chilled Berries Cream
 Poached Eggs on Buttered Toast
 Broiled Bacon
 Coffee
Luncheon Menu
 Egg Relish Salad
 Mix ingredients with a fork. Spread on bread slices.
 Fruit Cookies
 Dinner Menu

Broiled Fish Bromley
 Buttered Potato Balls
 Creamed Carrots
 Bread
 Currant Jam
 Radishes
 Rhubarb Cobbler
 Hard Sauce
 Coffee or Tea

Read The Ads

★ A&P Will Be Closed Monday, July 5th

FOODS
 For a Gala Fourth

- SUGAR** 10 lb. Cloth Bag 50c
- Pickles** Dill qt. 15c
 Sour qt. 15c
- DRESSING** Quart Jar 35c
 PINT JAR, 20c
- BEVERAGES** Lge. Bottle 10c
 Plus Deposit
- CHEESE** Pound 25c
- JUICE** Pint Bottle 19c
- CIGARETTES** Pkg. 12c
 CARTON \$1.20
- EGGS** Dozen 27c
- BEER** or ALE Bot. 10c

- A&P BREAD**
- PULLMAN LOAF**—20 Ounces—10c
- RYE BREAD**—16 Ounces—10c
- WHOLE WHEAT**—16 Ounces—9c
- DOUGHNUTS**—Dozen—20c

- WATERMELONS** lg. size 39c
- Cantaloupes** jumbo 2 for 25c
- Tomatoes** 2 lbs. 15c
- Lettuce** lg. hds. 10c
- Lemons** doz. 35c
- Bananas** lb. 5c

A&P Food Stores

Broiled Fish Bromley
 (Serve Three)
 Two-pound fish.
 3 tablespoons butter.
 1/2 teaspoon salt.
 1/4 teaspoon pepper.
 4 tablespoons mayonnaise.
 1 tablespoon chopped pickles.
 Yolk of hard-cooked egg, grated.
 2 tablespoons lemon juice.
 1 tablespoon chopped parsley.
 Carefully clean and split fish. Lay flat upon a shallow pan and spread with butter. Broil 10 minutes. Spread with the rest of the ingredients and broil 15 minutes. Baste every 5 minutes with half a cup of boiling water in which 3 tablespoons of butter have been placed. Carefully remove fish to a heated serving platter and surround with the potato balls which have been rolled in melted butter and chopped parsley. Garnish with pimiento-stuffed olives.
 The fish may also be broiled in a shallow glass dish.
 Broiled fish is delicious. It needs constant watching to permit even browning, however.

Fried Tomatoes
 (A Southern Favorite)
 4 firm tomatoes.
 1 egg.
 1/2 teaspoon salt.
 1/4 teaspoon pepper.
 1/2 teaspoon celery salt.
 3 tablespoons cold water.
 2/3 cup rolled crumbs.
 5 tablespoons fat.
 2 tablespoons minced onions.
 Peel the tomatoes. Cut into halves or one-inch slices. Dip in the egg mixed, in a shallow dish, with water and seasonings. Quickly dip in the crumbs and brown on both sides in the fat which has been heated in a frying pan. Top with the onions or brown the onions at the same time the tomatoes are cooking.

GROWING CROPS WITHOUT SOIL.
 An unusual story describing the remarkable results of "dirtless farming" by which vegetables, flowers and even fruits can be raised. One of many interesting articles in the July 4 issue of the American Weekly, the big magazine published regularly with the BALTIMORE SUNDAY AMERICAN. Your newsdealer will reserve your copy.

Local Post Office Not Handling Social Security
 Beginning on July the first, applications for social security numbers must be mailed direct to the Social Security Board, Flat Iron building, Asheville.
 Heretofore applicants have been handing in applications to the local post office, which will still furnish forms, as long as the present supply lasts, but the applicant will have to be responsible for the mailing.

- Burgin Brothers**
 Phone 334 At The Depot
- Veal Chops** . . . 19c
- Pork Chops** . . . 30c
- Veal Steak** . . . 25c
- Pork Steak** . . . 30c
- Sirloin Steak** . . 29c
- T-Bone Steak** . 29c
- Round Steak** . . 25c
- Leg O'Lamb** . . . 35c
- Beef Roast** . . . 17c
- Veal Roast** . . . 19c
- Stew Beef** . . . 12 1/2c
- Lamb Stew** . . . 19c
- COLD MEATS**
- Liver Cheese** . . 33c
- VEAL, PORK AND BEEF**
- Loaf** 33c
- Allrite Loaf** . . 33c
- HAM AND CHEESE**
- Loaf** 33c
- SPICED PORK**
- Loaf** 33c
- Weiners** 19c
- Boiled Ham** . . . 49c
- SEE US FOR SPECIAL PRICES

Want Ads
 Want Ads are one cent a word for each insertion. No ad is taken for less than 25c.

FOR RENT OR SALE—Furnished home. Close in. Spacious, newly decorated. 3 bed rooms, 2 sleeping porches. Mrs. Doyle Alley.

FOR RENT—6-room house on Main street in Hazelwood. See or write Mrs. W. L. Harris, Canton, Rt. 2.

5 ROOM COTTAGE with both electric lights, good garage. Two lots 120 feet frontage by 140 feet deep. All furnished, except covering, bed and table linen and silver ware. Good neighborhood, opposite Waynesville Golf Links, P. O. Box 356, Waynesville, N. C. July 1-8-pd

FOR SALE—Slightly used 1937 Willis Sedan. Excellent condition. See Margaret Hyatt, Waynesville, N. C.

ROOMS FOR LIGHT HOUSEKEEPING—Mrs. W. T. Crawford, pd

WANTED—Hand loom weavers. Earn while you learn. Prospects good for steady work. Free instructions. Apply to Balsam Mountain Weavers, Church street, Waynesville, N. C. 2tpd

When You Feel Sluggish (Constipated)
 Take a dose or two of Black-Draught. Feel fresh for a good day's work.
 Work seems easier, life pleasanter, when you are really well—free from the bad feelings and dullness often attending constipation.
 For nearly a century, Black-Draught has helped to bring prompt, refreshing relief from constipation. Thousands of men and women rely on it.
BLACK-DRAUGHT
 A GOOD LAXATIVE

WARM WEATHER SUGGESTIONS

- FLOUR** Roll Call, 24 lbs. 85c
 Pillsbury Best, 24 lbs. \$1.25
- Maxwell House**
- Vacuum Packed 1 Lb. 31c
- SANTO coffee** 2 lbs. 37c

- SUGAR** 10 lb. bag 50c
 25 lb. bag \$1.25
 100 lb. bag \$1.90

- GRAPEFRUIT JUICE** Sunshine, No. 2 can 10c
 Silver Nip, No. 2 can, 2 for 25c

- Welch Tomato Juice** Pint . . . 10c
 3 qt. can 45c

- WELCH'S JELLY** Mint, 8 oz. 15c
 Crab Apple, 8 oz. . . . 15c
 Currant, 8 oz. 19c
 Grape, 8 oz. 15c

- PET Milk** 6 Small Cans 25c
 3 Large Cans 25c

- Gold Medal Milk** 4 Small 14c
 3 Large 21c

- SCOTT TISSUE**, 3 for 23c

Gerbers Baby Food 3 for 25c
 Give Baby The Best

Our Markets Will Please You

- BEEF** Liver, per lb. 19c
 Stew, per lb. 10c
 Roast, per lb. 17c
 Steak, per lb. 29c

- Boneless Stew**
Country Sausage Per lb. 15c
Hamburger
Weiners
- SLICED BACON**, per lb. 25c

Country Cured Ham
 Sliced or Whole

CLOSED MONDAY
 Monday these stores will be open from 7:30 a.m. until 10:00 and will be closed thereafter in observance of July 4th.
Shop Early - Stock Up For The Day

THE FOOD STORE
C. E. RAY'S SONS
 WESTERN AND NATIVE MEATS