

### Episcopalians Hold- ing 2-Day Meeting

The Convocation of Asheville held a two-day meeting at Grace Episcopal church on Tuesday and Wednesday of this week.

The program of the two-day session included inspirational discussions of the work of the church with special attention to the field covered by the pastor.

The following Episcopal churches were represented by rectors and delegates: Trinity church, Asheville; St. Mary's church, Asheville; All Souls, Salisbury; St. James, Hendersonville; Calvary, Fletcher; St. Phillips, Bryson; Church of The Transfiguration, Saluda; Church of The Incarnation, Highlands; St. James, Black Mountain; St. Andrews, Canton; Church of The Redeemer, Craggy; Church of The Messiah, Murphy.

Bishop R. E. Gibbon, of the Western Carolina Diocese, who was in Washington, sent his regrets over not being present for the meeting.

The visiting delegates and rectors were entertained over night in the homes of the members of Grace church. At 1 o'clock on noon on Wednesday the visitors were tendered a luncheon in the Parish House.

### Helpful Hints to Housewives

**CHOCOLATE TIER CAKE**  
4 teaspoons sifted flour.  
1/2 teaspoon baking powder.  
1/4 teaspoon salt.  
3/4 cup sifted sugar.  
4 egg whites, stiffly beaten.  
4 egg yolks, beaten until thick and lemon-colored.  
1 teaspoon vanilla.  
2 squares unsweetened chocolate melted.  
3/4 cup cream, whipped.

Sift flour once, measure and baking powder and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Then beat in chocolate, gently but thoroughly. Turn into 15x10-inch pan which has been greased, lined with paper to within 1/2 inch of edge, and again greased. Bake in hot oven (400 degs. F.) 15 minutes, or until done. Quickly cut off crisp edges of cake and turn out on damp cloth on rack; remove paper. When cold, cut in half lengthwise, then crosswise. Spread three of quarters evenly with whipped cream, sweetened and flavored with vanilla; put together as a four-layer cake, matching edges and placing plain layer on top. Spread top and sides with chocolate frosting. Cut in 3/4-inch slices and serve as a dessert. Serve 8.

**SAVORY MEAT CASSEROLE**  
Grind together 1 pound round-steak, 1-2 cup stale bread, 1 stalk celery (or a few grains of celery salt), and 1 slice onion. Add 1 teaspoon salt, 1-2 pepper, 1-3 teaspoon nutmeg, and 1 egg well beaten; mix thoroughly.

### Signs for F. D. R.



Jeanne Kavanagh

Youngest person ever appointed to the position, pretty Jeanne Kavanagh, 20-year-old Iowa girl, was recently delegated to sign the president's name to the thousands of routine documents which require his signature each year.

### Long In Name, But Rather Short In Size

Police have arrested the shortest man with the longest name ever to come into contact with the law in High Point, they claim.

He is George Papapheofrauston, who is less than five feet tall and weighs 105 pounds. He was arrested for trespass and disorderly conduct.

**Cash Grocery Co.**  
HAZELWOOD — MAIN STREET

Ritz Crackers  
Lb. pkg. . . . . 22c

Shredded Wheat  
2 Boxes . . . . . 25c

PALMOLIVE SOAP  
4 Cakes . . . . . 25c  
Wash Cloth FREE

MILLERS  
Corn Flakes . . . 2 for 15c  
10% Bran Flakes . . . . . 9c

## Drastic REDUCTIONS

Here Are Just a Few!  
Sunnyfield  
**OATS**  
2 Reg. Pkgs. 15c

**SNOWDRIFT** 6 lb. can \$1.05

**BEANS** Iona With Pork 1-lb. Can 5c

**SOAP** Camay or Palmolive 3 Cakes 17c

**Corn FLAKES** Kellogg's 3 Pkgs. 20c

**Corned BEEF** Armour's No. 1 Can 19c

**KETCHUP** Std. Quality 14-oz. Bot. 10c

**COCOA** Iona Brand 8-oz. Can 5c

**CRISCO** 3 lb. Can 59c

**DRESSING** Ann Page Salad 1/2-Pt. Jar 10c

**JELLO** or Royal Gelatin Dessert Pkg. 5c  
Sparkle 4 Pkgs. 17c

**CAKE FLOUR** Package 27c  
Swansdown or Pillsbury's

**JUICE** Standard Grapefruit No. 2 Can 10c

**BEANS** Iona Stringless 2 No. 2 Cans 15c

**MAXWELL** House Coffee Pound 29c

**RED CIRCLE** COFFEE Pound 23c

**\$55,000<sup>00</sup>** IN PRIZES  
GIVEN AWAY!  
Ask Your A&P Manager  
About This Week's Contest

**A&P Food Stores**

**Green Corn Cake**  
(Serve 4.)  
2 eggs.  
2 cups fresh green corn.  
1 teaspoon salt.  
Cut corn from ears. Beat eggs until light. Add to the corn with the salt. Stir all together. Put three tablespoons lard into a cold frying pan. When hot, drop the corn mixture in spoonfuls into the hot lard. Keep them far enough apart so they may be turned easily. Fry until brown. Turn and brown on other side.

**Quick Bran Nut Bread**  
3 cups bread flour.  
1 teaspoon soda.  
2 cups unsifted bran.  
1/2 cup sifted salt.  
1/2 cup chopped nuts.  
1/2 cup molasses.  
1 tablespoon melted lard.  
1 egg.  
2 cups milk.  
Sift together flour, salt, and soda. Stir in bran and nuts. Combine molasses, lard, egg, and milk. Stir liquid into dry mixture. Pour into greased loaf pan and bake one and one-half to two hours in a moderately-slow oven (325 degs. F.)

**CREAMED DRIED BEEF IN  
POPOVERS**  
(Serves 4)  
2 cups milk  
1/2 pound dried beef  
4 tablespoons flour  
2 tablespoons butter.  
Melt butter in skillet; Add dried beef (shredded) and cook until edges start to crisp. Stir in flour. Add milk and cook until thickened, stirring constantly.  
Cut top off popovers. Fill with creamed meat. Replace top and serve hot.

**Popovers**  
1 cup flour  
1/4 teaspoon salt  
1 cup milk  
2 eggs.  
1 teaspoon melted butter.  
Sift flour and salt. Add milk and eggs beaten together, then melted butter. Beat entire mixture vigorously with an egg-beater. Pour into hot greased popover pans. Bake in hot oven (425 F.) about 15 minutes, until they have popped, then reduce the heat to 350 F. and continue baking for about 30 minutes.

**POTATOES AU GRATIN**  
Quick Method  
Put a layer of parboiled potatoes in a greased baking dish, then a layer of grated or very small pieces of cheese. Season with salt and pepper. Continue until all potatoes are used, ending with a layer of cheese. Add thin cream sauce neatly to top. Bake until cheese is melted and brown crust has formed on the top.

**LITTLE TRAVELER PIE**  
1 1/2 cups soft wheat flour  
3 tablespoons lard  
1 teaspoon salt  
8 or 9 apples, pared and sliced  
1 cup sugar  
1/2 teaspoon cinnamon.  
Sift flour and salt. Cut in shortening. Add water to form stiff dough. Roll out 1-8 inch thick. Fill deep casserole with layers of apples - sprinkled with sugar and cinnamon. Place pie chimney, stiff paper funnel, or egg cup in middle to support crust and permit steam to escape. Bind edge with strip of pastry, dampened. Cover pie with top crust, crimping edges and strips together. Bake in moderate oven (375 F.) about 45 minutes.

### Go to Church Sunday

**FIRST PRESBYTERIAN CHURCH**  
Dr. R. P. Walker, Minister  
Church school at 9:45, E. M. Richardson, superintendent.  
Departments for all ages.  
The minister will preach at 11 o'clock.  
Old and young friends and strangers are cordially invited to attend this worship service of God's house.  
Young people's meeting at 7:30.  
Mid-week service of prayer and praise Wednesday at 8 p. m.

**"Grace Church in the Mountains,"  
EPISCOPAL**  
Rev. Albert New, Rector.  
Sunday, September 26th  
8 A. M. Holy Communion for 18th Sunday after Trinity.  
10 A. M. Church school.  
11 A. M. The Rector will preach.  
Everybody cordially invited.

**ST. JOHN'S CATHOLIC CHURCH**  
Rev. Howard V. Lane, Pastor.  
Mass at 11 A. M. with benediction of the Blessed Sacrament immediately after.

**FIRST M. E. CHURCH, SOUTH**  
R. S. Truesdale, Pastor.  
Sunday school at 9:45 A. M., Hugh J. Sloan, general superintendent.  
Preaching at 11 A. M. and 8 P. M.  
Epworth League at 7 P. M.

**WAYNESVILLE BAPTIST CHURCH**  
H. W. Baucum, Pastor.  
Regular services next Sunday.  
9:45 Sunday school.  
11:00 Morning worship.  
6:45 E. T. U.  
8:00 Evening worship.  
Come worship with us.

### READ THE ADVERTISEMENTS

## Everything for Fall

**FLOUR** Roll Call, 24 lbs. . . . . 83c  
Yukon's Best, 24 lbs. 1.15

**SANTO COFFEE**, 2 lbs. . . . . 38c

**LARD**, 8 lb. carton . . . . . 97c

**Carnation Milk** 6 small cans . . 25c  
3 large cans . . . . . 25c

**Baker's Cocoa** 1-2 lb. . . . . 10c  
1 lb. . . . . 15c

**CORN FLAKES**, 2 for . . . . . 15c

**CAMPBELL'S** Tomato Soup, 3 for . . . . 25c  
Tomato Juice, 3 for . . . . . 25c  
Pork & Beans, 3 for . . . . . 25c

**Peanut Butter** 1 lb. jar . . . . . 15c  
2 lb. jar . . . . . 25c

**KNOX JELL**, 5 for . . . . . 25c  
(Six Flavors)

### Everything For SCHOOL LUNCHES

CRACKERS...  
COLD MEATS...  
MEAT SPREADS...  
RELISH SPREADS...  
CAKES...  
JELLIES...

**FREE!** ONLY 25c for this \$1.50 HEAVY SILVER PLATED W.M. ROGERS SERVING SPOON with only 1 BOX TOP from SUPER SUDS THE RED BOX FOR WASHING DISHES OUR PRICE

**CANNON COMPLEXION CLOTH** with purchase of 4 cakes PALMOLIVE SOAP  
4 For . . . . . 23c 2 For . . . . . 19c

**FREE!** BIRTHSTONE BRACELET 14 KT. GOLD PLATE for only 10 COUPONS 2 FROM EACH OF THESE 5 OCTAGON PRODUCTS GIANT LAUNDRY SOAP - TOILET SOAP - CLEANSER - S. SOAP POWDER (or SOAP CHIPS) - GRANULATED SOAP ASK US FOR DETAILS

20c Bracelet Combination All For . . . . . 55c

### SEE US FOR PRODUCE

### NATIVE MEATS . . . YES

**Meats Come High At The Best**

For that reason, you are interested, and we are concerned that you should be given the best values possible.

Western meats are always available in our markets, and for those who can afford the price, are to be recommended.

Native meats—as we buy and handle them—however, make it possible for us to give you good meats at reasonable prices. This requires careful selection on our part. Also honest representation on the part of our meat cutters.

Among other reasons, we like to handle native meats because the money goes to our neighbors. It stays in Western North Carolina. It helps our farmers.

### VALUE - QUALITY - SANITATION

## C. E. RAY'S SONS THE FOOD STORE