

Christmas Foods That Have Been Tried And Tested By Many Waynesville Housewives

Editor's Note:—The following recipes have been gathered from some of the better cooks in Waynesville. These recipes are frequently used by those wanting the best. The name of the person giving the receipt is included with each one:

Light Fruit Cake
1 pound of butter.
1 pound of sugar.
1 pound of flour.
1 dozen eggs.
1 pound of crystallized pineapple.
2 pounds of white raisins.
1 pound made up of equal parts of citron, orange and lemon peel.
1 pound of crystallized cherries or 1 25c bottle (also use juice) of cherries.
1 large coconut grated.
Flavor with lemon and vanilla extract.

MRS. R. L. LEE.

Western Carolina Baked Ham
Commercial Ham—Soak in clear water overnight.

Country Cured Ham—(if not salty) Do not soak, but scrub clean. Cover with water, bring to boil, then simmer slowly 25 to 30 minutes for each pound of ham, or until tender. Remove from boiler and skin. Place in roaster skin side up. Put in a few small onions that have been fried in butter until yellow. Put in a few small mushrooms treated same as onions. 1 small cup of tomato juice. 1 small glass of cooking wine. Add one-half cup of stock in which ham was boiled to tomato juice and cooking wine and baste ham from time to time while baking. Use liquid as a sauce to serve with ham. Bake until brown.

MRS. RUFUS SILER.

Southern Ham
1 slice of ham 4 to 6 inches thick.
4 tablespoons of butter.
4 tablespoons brown sugar.
1 can pineapple.

Put the butter into frying pan and when melted put in sugar. Place cut of ham that has been boiled into sugar and butter; brown slightly all around, cut pineapple into cubes; take six spoonful of juice and pour over and around ham and pineapple; cover and cook on top of stove.

MRS. JOE TATE.

Palmetto Cake
¾ pound butter.
1½ pounds sugar.
1 dozen eggs.
1 pound flour.
2 fresh grated coconuts.
½ pound citron.
Cream butter and sugar, add well beaten egg yolks, then alternate beaten whites and flour. Lastly add coconut and citron. This cake will mellow and keep just as fruit cake.

MRS. R. L. COIN.

Famous Chocolate Cream Cake.
1 cup butter.
2 cups sugar.
3 cups flour.
6 eggs.
3 tablespoons baking powder.
1 cup sweet milk.
1 teaspoon vanilla extract.
Cream butter, add sugar, beat until soft and sugar is dissolved and creamy. Divide into equal parts.

For white part:
One-half of creamed butter and sugar, one-half of flour and baking powder which has been sifted two or three times; one-half cup of milk; 2 whites of stiffly beaten eggs; one-half teaspoon vanilla. Bake in biscuit pan.

For dark part:
Use other half of creamed butter and sugar, flour and baking powder, one-half cup of milk, 4 eggs, well beaten, 4 spoons of grated chocolate or cocoa, dissolved in warm water; one-half spoon of vanilla. Bake in biscuit pan.

Filling: 1 cup sweet milk, heat to boiling point; one-half cup sugar;

Deaths

BETTY FRANCIS REECE

Funeral services were conducted from the home near Lake Logan on Wednesday at 2 o'clock, for Betty Francis Reece, small daughter of Mr. and Mrs. Harle Reece.

Burial was in the Lake Logan cemetery. Massie Funeral Home had charge of the funeral arrangements.

MISS MAMIE NOLAND

Last rites were held at 2 o'clock at the Pleasant Balsam Baptist church on Monday, for Miss Mamie Noland 52, who died at 2:30 o'clock in the Aston Park hospital in Asheville on Sunday morning. The Rev. J. M. Woodard, assisted by the Rev. Ben Cook, pastor of the church, officiated. Burial was in the Red Banks cemetery near Balsam.

Miss Noland's death was due to injuries received when the car in which she was riding blew a tire on the Canton highway near Candler Heights about 5:30 o'clock on Saturday afternoon. Immediately following the accident she was taken to the Asheville hospital.

Miss Noland is the daughter of the late Mr. and Mrs. John Noland. She is survived by two sisters, Miss Deanie Noland, of Hazelwood, and Miss Lizzie Noland, of New York.

MRS. ANNIE SCHENCK

Last rites were conducted on Tuesday afternoon at 3:30 o'clock at the Massie Funeral Home for Mrs. Annie Schenck, 84, who died sometime Sunday morning at her home on Hazelwood street. The Rev. R. P. Walker, pastor of the Presbyterian church, officiated, being assisted by the Rev. Albert New, rector of Grace Episcopal church. Burial was in Green Hill cemetery.

Serving as pallbearers were: A. C. Arrington, Turner Russell, R. L. Lee, W. H. Burgin, Clayton Walker, and Will Frazier.

Mrs. Schenck is the widow of the late Sam P. Schenck, and is the daughter of Joseph and Mary Battle Rhinehart, and had resided in Waynesville all her life, where she has been highly esteemed.

Mrs. Schenck had not been feeling very well and had been in bed for a day or so. On Saturday night she did not seem any worse, but she was found dead early Sunday morning, when a member of her household went to waken her.

Surviving are the following: One daughter Mrs. Tom Furness, of Canton, two sons, John Schenck, of Murphy, and Joe, of Waynesville, one sister, Mrs. W. T. Lee, of Waynesville, and several grandchildren.

ALFRED M. ALLEN

Funeral services were held at the Baptist church in Hazelwood, on Tuesday afternoon, at 3 o'clock at the Tuesday afternoon, at 3 o'clock for Alfred M. Allen, 75, who died on Sunday afternoon at 6 o'clock at the home of his daughter, Mrs. Sam

yolks of 2 eggs; 1 tablespoon of corn starch, dissolved in one-half cup of milk; beat sugar, yolks and corn starch together and add to boiling milk; stirring until a thick cream. Spread this filling between layers of cake and stack alternate chocolate and white layers.

For icing:
2 cups sugar.
1 cup boiling water.
Whites of 2 eggs.

MRS. E. J. ROBESON.

Scalloped Oysters.
1 quart of oysters.
2 cups of cracker crumbs.

Put in baking dish with one layer of oysters, covered with bread crumbs and a table spoon of butter, salt and pepper to taste, until ingredients are all in bowl. Then put a thick layer of crumbs over the top and pour over it two tablespoons of thick cream. Bake about 20 minutes. Serve at once.

MRS. C. V. HAMPTON,
Canton, N. C.

To Serve on Spaghetti for That Informal Supper.

1 cup Wesson Oil.
2 large onions.
1 large can tomatoes.
2 cans of mushrooms.
2 pounds round steak, ground.
2 tablespoons Worcestershire sauce
Salt and pepper to taste.
2 pods garlic.

Cook onions until soft in ½ Wesson Oil. Cook steak slightly in ½ cup of Wesson Oil Mix altogether and cook several hours.

ANNA RAY SEMMES.

Date Cake
1½ cups chopped dates.
½ cups sugar.
1½ cups pastry flour.
1 teaspoon soda.
¾ teaspoon baking powder.
¼ teaspoon salt.
1 teaspoon cinnamon.
1 teaspoon nutmeg.
1 teaspoon cloves.
½ teaspoon lemon extract.
1 egg and extra yolk.
5 tablespoons sour cream.
One-third cup butter.

MRS. R. H. MITCHELL.

Knights, in Hazelwood. The Rev. J. M. Woodard, pastor, officiated, being assisted by the Rev. H. B. Cook. Burial was in the Rattell Cove.

Pallbearers were, C. N. Allen, John Blalock, W. M. Ellar, R. N. Griffin, Curtis Seay, Clyde Jordan, Tom Rudicelle, Tol Swanger.

Mr. Allen was born in Transylvania county, and came to Haywood county 36 years ago. He had been an active member of the Baptist church for more than sixty years and was a highly respected citizen of this section.

Surviving are his widow, Mrs. Mima Adams Allen, two daughters, Mrs. Sam Knight and Mrs. Owen Knight, and eight grandchildren.

Honorary pallbearers were, Dr. R. Stuart Roberson, Dr. Tom Stringfield, R. L. Prevost, W. H. Prevost, Tom Blalock, and the members of the Men's Bible class of the Hazelwood Baptist church.

MRS. JAMES WELLS

Information has been received by the family of the death of Mrs. James Wells, of Glendale, Calif., which occurred in a hospital of that city. Burial was in Glendale on Saturday the 11th.

Mrs. Wells was born and reared in Clyde, and was formerly Miss Sarepta Haynes, daughter of Mr. and Mrs. H. L. Haynes. She has a wide family connection in this section.

She was first married to the late D. M. Caldwell, who was in the mercantile business in Clyde, with an uncle, J. L. Morgan, for a number of years, afterward moving to Columbia, S. C.

Surviving are her husband, James Wells, of Glendale, one son, Hilliard Caldwell, now living in Providence, R. I.; four brothers, James E. Haynes, Mark P. Haynes, Frank E. Haynes, and Grover C. Haynes, all of Haywood county; four sisters, Mrs. Etta Shook, of Miami, Fla., Mrs. Kate Brooks, of Clyde, and Mrs. Pearl Wood, of Greer, S. C.

WILLIAM L. ARRINGTON

William L. Arrington, 79, well known farmer of this county, died Saturday afternoon, in the hospital here after a long illness. Funeral services were conducted at 11 o'clock on Tuesday morning at the Pleasant Balsam Baptist church, with the pastor, the Rev. Ben Cook, officiating. Burial was in Green Hill cemetery.

Grandsons of Mr. Arrington served as pallbearers, and the granddaughters were in charge of the flowers.

Mr. Arrington was born in Tennessee, on May 24, 1859 and moved when quite a young man to the Saunook section, where he has lived since. He was well known for his hand made violins, several of which are now in use, and have been pronounced by experts to be of real value.

Mr. Arrington was a highly respected citizen of Saunook, and had been an active member of the Pleasant Balsam Baptist church for 64 years.

Surviving are his widow, Mrs. Laura M. Arrington; four daughters, Mrs. Hazel Wright, of Waynesville; Mrs. Orlie Wright, of Aberdeen, Washington; Mrs. Vernona Fiscus, and Mrs. Carroll Hurd, of Chehalis, Wash.; three sons, Oscar T., W. Rufus, and Hobart, all of Waynesville, and three brothers, Marion, Joseph, and Aaron Arrington, of Centralia, Wash.

DAVIS CLARK

Information has been received by his family here of the death of Davis Clark, 24, son of Mr. and Mrs. Grover Clark, of White Oak, as a result of injuries received in an automobile accident, on December the 12th, in Coco-Solo, Canal Zone.

Davis Clark enlisted in the U. S. Navy nine years ago, and was a machinist mate, first class, on the U. S. S. Ranger.

Mr. Clark expects the body of his son to arrive here by January the 1st. Burial will be in the family cemetery at White Oak.

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LAND O' THE SKY BEANS, No. 2 can 3 for 25c

LAND O' THE SKY TOMATOES, No. 2 can 3 for 25c

GREEN GIANT PEAS 17c



Choice Fruitcake Ingredients



Fresh Vegetables and Fruits

CORN, Yellow or White 3 for 25c

Cranberry Sauce 7 oz. can . 10c
17 oz. can 15c

CORN FLAKES 3 for 23c
CEREAL BOWL FREE

GINGER SNAPS, 1 lb. box . . . 2 for 25c

CAMPBELL'S Tomato Juice, 2-15c
Tomato Soup, 2-15c

LETTUCE, large head 3 for 25c

CELERY, large stalk 10c

ORANGES, doz. 15c - 28c

GRAPEFRUIT 4 for 19c

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SWANSDOWN OR PILLSBURY'S CAKE
FLOUR Package 25c
JANE PARKER OLD FASHIONED
Fruit CAKE 2 lb. Cake 85c
CAMPBELL'S TOMATO
SOUP 3 cans 20c
A&P GUARANTEED
EGGS Dozen 27c
CANDY | **NUTS**
Mixed, lb. 10c
Cream Drops, lb. 10c
Bon Bons, lb. . . . 19c
Stick Candy, 2 lbs. 25c
Walnuts, lb. 19c
Pecans, lb. 19c
Almonds, lb. 29c
Mixed, lb. 19c

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A&P SOFT TWIST
BREAD Loaf 8c
IONA
PEACHES 3 Lge. Cans 50c
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CELERY 10c
LETTUCE 2 for 15c
GRAPES 2 for 15c
CAULIFLOWER lb. 8 1-3c
BANANAS lb. 5c

