

RECIPES

TASTY DISHES

Waffles

2 cups sifted flour.
2 teaspoons baking powder.
1/2 teaspoon salt.
3 egg yolks, well beaten.
1 1/4 cups milk.
5 tablespoons melted butter or other shortening.
3 egg whites, stiffly beaten.
Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks and milk; add gradually to flour, beating only until smooth. Add shortening. Fold in egg whites. Bake in hot waffle iron. Serve with butter and Log Cabin Syrup. Makes four thick 4-section waffles.

Lemon Pudding (Serves 6-8)

2 lemons.
2 cups sugar.
1 cup boiling water.
3 egg yolks.
1/2 cup milk.
2 tablespoon butter.
1 1/2 cups flour.
2 teaspoons baking powder.
Peel the lemons, and slice very thin, removing seeds. Put in pan, add cup sugar and water, and cook slowly until a thin syrup is formed.
Beat egg yolks. Add rest of sugar, and melted butter. Add sifted baking powder and flour alternately with milk. Pour lemon syrup into a baking dish. Pour over batter but do not stir. Bake in a moderately hot oven, 375 degrees F., for one-half hour.

When done spread meringue over top and brown at 300 degrees F. Make meringue by beating the three egg whites lightly and adding six tablespoons of sugar.

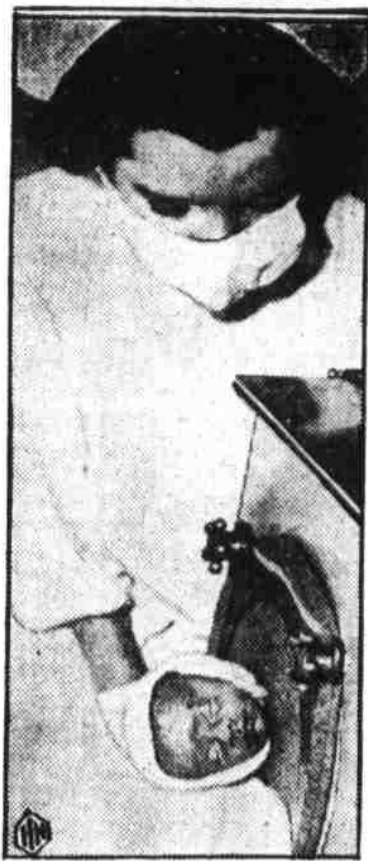
Blueberry Muffins

2 1/2 cups sifted flour.
2 1/2 teaspoons baking powder.
One-third cup sugar.
1/2 teaspoon salt.
1 cup fresh blueberries.
1 egg, well beaten.
1 cup milk.
4 tablespoons melted butter or other shortening.
Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine berries with one-third of flour mixture. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Fold in berries. Bake in greased muffin pans in hot oven (425 degrees F.) 25 minutes, or until done. Makes 18 muffins.

Fluffy Omelet

2 tablespoons tapioca.
1/2 teaspoon salt.

• Tiniest Citizen



Mary Ellen Spittel

Weighing only 34 ounces at her premature birth, Mary Ellen Spittel is pictured in the iron lung which has helped her to keep alive since Dec. 12 in a Baltimore hospital. Mary Ellen enjoys the distinction of being the smallest healthy baby to be born in Baltimore. Nurse Crowe looks on.

3/4 teaspoon pepper.
3/4 cup milk.
1 tablespoon butter.
4 egg yolks, beaten until thick and lemon-colored.
4 egg whites, stiffly beaten.
Combine tapioca, salt, pepper, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Remove from boiling water; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Pour into hot, buttered 10-inch frying pan. Cook over low flames 3 minutes. Then bake in moderate oven (350 degrees F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Fold carefully and serve on hot platter. Serves 6.

Onion Omelet
3 tablespoons butter.
1 cup chopped onions.
1/4 cup water.
1 teaspoon flour.

1/4 teaspoon salt.
Dash of pepper.
1 recipe Fluffy Omelet (above)
Melt butter; add onion and cook over low flame until onions are tender. Add flour and mix well; then add water and seasoning and cook 5 minutes. Prepare Fluffy Omelet; turn out on hot platter. Place onion sauce between folded layers of omelet and serve at once. Serves 6.

Vegetable Omelet
1/2 cup fresh peas.
1/2 cup diced celery.
Two-thirds cup diced carrots.
2 tablespoons sliced onion.
2 tablespoons butter.
Dash of salt.
Dash of pepper.
1 recipe Fluffy Omelet (above.)
Cook peas, celery, and carrots in a small amount of briskly boiling salted water 20 to 30 minutes, or until tender. Drain. Saute onion in butter until tender; add to other vegetables. Season with salt and pepper. Prepare Fluffy Omelet; place vegetables between folded layers. Serves 6.

Oyster-Sweetbreads Pie
2 dozen oysters.
1 pair sweetbreads.
2 tablespoons butter.
2 tablespoons flour.
1/2 cupful cream.
1/2 cupful milk.
3 egg yolks, hard cooked.
Pepper and salt.
Pastry.

Soak sweetbreads in cold water for 1 hour. Parboil for 20 minutes in a solution of 1 teaspoonful salt and 1 tablespoonful vinegar per quart of water. Drain, place in cold water and remove strings and membranes.
Melt butter, add flour, and stir in liquid to make white sauce. Add chopped egg yolks, and the sweetbreads and oysters. Season; place in baking dish; cover with pastry and bake in a moderate oven (375 degrees F.) about 40 minutes.

Macaroni, noodles and spaghetti are energy builders and should be served often. Surprise your family with some of these tasty recipes.

Noodle Rings
1 cup egg noodles.
2 eggs, 1/2 teaspoon salt.
1/2 cup grated cheese.
1 tablespoon chopped parsley.
1 tablespoon butter.
Bread crumbs.

Drop noodles into boiling water and boil briskly for 20 minutes. Drain thoroughly. Beat eggs, add noodles, salt, parsley and grated cheese. Butter a ring mold and line it with crumbs. Fill with noodles and bake in a moderate oven until firm. Turn out on hot platter; fill center with creamed tuna fish and garnish with buttered peas.

Another filling for the center of noodle ring is: 1 pound veal, small onion, 1/2 teaspoon Worcestershire sauce, 1 can small lima beans. Fry onion in small amount of fat, add veal and brown well. Add 1 1/2 cups water and seasonings, cook gently for 45 minutes. Thicken gravy with flour which has been mixed with cold water. Add beans and heat thoroughly. Fill center of ring with this mixture. Garnish with mushrooms.

Spaghetti and Meat Balls
1/2 pound spaghetti.
1 can tomatoes, No. 2.
1/2 pound cheese.
1 pound ground meat.
1 teaspoon salt.
1 medium onion.
Season with salt and pepper.
Boil spaghetti in salted water until done. Make meat into balls and fry. Cook tomatoes. Brown the onion (chopped fine) in the grease in which the meat has been fried and add finely chopped cheese, allowing it to melt. Add cooked tomatoes. Into a baking dish make a layer of meat balls, then add spaghetti. Pour tomato mixture over this. Sprinkle with grated cheese and bake in a moderate oven.

Macaroni and Ham
1/2 pound macaroni broken in small pieces.
Thin slices of raw ham.
1/2 cup milk.
Grated cheese, horseradish.
Cook macaroni in salted water until tender. Spread slices of ham with macaroni, cheese and horseradish. Roll slices and tie together. Place in a baking dish with 1/2 cup milk. Bake in a moderate oven for 35 minutes. Served hot, crushed pineapple is a good accompaniment for the dish.

Frankfurters and Noodles
5 or 6 frankfurters.
1 cup noodles.
1 can tomato soup.
Boil noodles until tender, drain, and add to soup. Skin frankfurters and steam until done, about 20 minutes. Add to noodles and soup and heat

Miss Wilson to Wed



Suzanne Wilson

Engagement of Miss Suzanne Wilson, daughter of Secretary of Labor Frances Perkins and Paul C. Wilson, to David M. Hare of New York has been announced. Hare is the son of Mrs. Meredith Hare. No date has been set for the wedding.

Rotarians To Do New Kind Of Work

H. C. Wilburn has been named chairman of the beautification committee of the Rotary Club. This project was adopted during the first of the club's year as one of the major goals of the year.

A newly formed committee has been named to begin to handle crippled children. This committee is headed by Rev. J. G. Huggin, Jr., C. N. Allen, W. J. Ray, and Frank Davis. Last Friday, club members discussed international affairs. The discussion was led by H. W. Baucum and Dr. R. H. Stretcher.

Martins To See Frigidaire Lines

Paul and Fred Martin will leave Monday for Atlanta to attend the new showing of 1938 model Frigidaire, refrigerators, ranges and laundry equipment. The new models will be on display and shown by officials of the factory.
The addition of new electrical appliances bearing the name of Frigidaire is causing much comment in the electrical field. The refrigerators have reached their four and a half million unit to date.

Macaroni Mold
1 1/2-ounce gelatin.
Salt.
1/2 cup thinly sliced celery.
1/2 pinteno, chopped.
1/2 cup chopped apple.
2 tablespoons lemon juice.
1 1/2 cups boil water.
1 1/2 cups boiling water.
1/2 cup chopped green pepper.
2 tablespoons chopped onion.
1/2 cup sliced sweet pickles.
Soak gelatin in cold water. Dissolve in hot water. When cold add all ingredients. Mix thoroughly. Pour into mold. Chill. Serve on lettuce with mayonnaise.

Macaroni With Dried Beef and Mushrooms
Break enough macaroni in inch pieces to fill a cup. Cook until tender in boiling salted water. Drain. Make a sauce of 3 tablespoons of butter or other fat, 2 tablespoons of flour, salt, pepper and paprika to taste and 1 1/2 cups of milk. Cook, stirring constantly until thick, add 1/4 cup of grated cheese, 1 cup of canned mushrooms sliced and the macaroni. Freshen 1/4 pound of dried beef in boiling water, drain well and add to the macaroni mixture. Turn into a baking dish, cover with grated cheese and brown delicately. Serve in the baking dish.

Cash Grocery Co.
HAZELWOOD — MAIN STREET

FLOUR	GOOD VALUE	69c
	WHITE WATER ROSE	95c
LARD, 8 lb. carton		83c
COFFEE	FRESH GROUND, 2 lbs.	25c
	MAXWELL HOUSE, lb.	29c
	JFG-SANTO, lb. pkg.	19c
Prince Albert, 15c can		10c

Credit Service Being Formed In This Territory

A retail credit service is being established in Waynesville by representatives of the Merchants Mercantile Agency, 410 Bond Building, Washington, D. C.
This organization will publish in the near future a credit guide, listing all adults in the various centers of population within this county.
About 50 copies of the guide have been subscribed for to date. The Credit Guide will cover Waynesville, Hazelwood and its trade territory.
This service is a co-operative arrangement among the merchants and professional men of the county and is intended to strengthen retail credit in the county.
It is similar to credit guides being published throughout the United States and subscribers may obtain special credit reports from any part of the country through its membership.
The representatives of the agency from Washington have been in the county using Waynesville as headquarters the past month compiling data for the guide.

Junior Red Cross Organizations Set Up In The Schools

Junior Red Cross organizations have recently been completed in the schools of Hazelwood, Dellwood, and Allen's Creek, according to Miss Harte Oliver, chairman of the junior work in the Waynesville chapter of the American Red Cross.
In the early fall organizations were perfected in the Rock Hill, Maggie, East Waynesville, Central Elementary and the Saunook schools.
With the exception of Lake Junaluska, Crabtree and Fines Creek, there are Junior Red Cross groups in all the Waynesville Township schools. It is planned to organize in these schools in the late summer of this year.
Serving as sub-chairmen in schools, and working with Miss Oliver, are the following: Miss Annie Dee Kirkpatrick, Central Elementary; Claude Rogers, East Waynesville; Homer Henry, Hazelwood; Hattie Siler Freeman, Allen's Creek; Elene Fisher, Saunook; Lawrence Leatherwood, Maggie; Claudia Boyd, Rock Hill, and Mrs. Estelle Setzer, Dellwood.

CANNED GOODS

SALE

STANDARD PACK

CORN OR TOMATOES

4 No. 2 Cans 25c

Case of 24 Cans, \$1.50

Ann Page Fancy
Chili Sauce 2 8-oz. Bots 19c

Gelatin Dessert
Sparkle, 2 pkgs. . . . 9c

Fresh Green Blackeye
Peas, 2 No. 2 cans 25c

Fancy Blue Rose
Rice, 6 lbs. . . . 25c

Iona
Cocoa, 8-oz. can . . . 5c

Asparagus
Chips No. 1 Can 10c

8 O'CLOCK COFFEE
3 lbs. 50c

RED CIRCLE
lb. 19c

FAT BACK Pound 10c

WALDORF
TISSUE 3 Rolls 13c

ANN PAGE FANCY
KETCHUP 2 14-oz. Bots. 19c

SUNNYFIELD FANCY CREAMERY
BUTTER 1/4-lb. Prints lb. 41c

A&P LARGE
PULLMAN Loaf 9c

Lettuce	2 heads	15c
MUSTARD, SPINACH, KALE		
Greens	3 lbs.	25c
Bananas	5 lbs.	25c
Apples, Winesaps	doz	12c
Sweet Potatoes	10 lbs.	21c

A&P Food Stores

SPECIALS
Thursday · Friday · Saturday

Flour Roll Call, 24 lbs. . . . 75c
Yukon Best, 24 lbs. \$1.10

LARD, 8 lb. carton 83c

Coffee Santo, lb. 17c
Maxwell House 29c

Beans PINTO, 4 lbs. 25c
OCTOBER, 2 lb. 15c
YELLOW EYE, 2 lbs. 15c

Cooking Meats Fat Back, lb. . . 11c
Bellies, lb. 17c

Pet Milk Small, 6 for . . . 23c
Large, 3 for 23c

Corn Flakes, cereal bowl free, 3 for 23c

Ivanhoe Potato Redisalad No. 1 can 17c

PALMOLIVE 6c
SUPER SUDS For Dishes 3 for 25c
OCTAGON SOAP 3 for 25c
OCTAGON CHIPS 3 for 25c
OCTAGON POWDER for 19c
OCTAGON CLEANSER for 9c3
OCTAGON TOILET SOAP 5c

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\$1.00 CHROMIUM PLATED
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OUR PRICE

3 For 25c
CON. SUPER SUDS FOR CLOTHES

CORN, Yellow or White 3 for 25c

Early June Peas, No. 2 can . . 3 for 25c

ORANGES, per doz. 21c and 25c

Fancy Grape Fruit 6 for 25c

SAVE AT OUR MARKET

PORK LIVER, lb. 16c

PORK BRAINS, lb. 16c

PORK RIBS, lb 19c

DEL MAR, lb. 14c

CHEESE, lb. 22c

WEINERS, lb. 19c

BOLOGNA, lb. 15c

Choice Native and Western Meats

C. E. RAY'S SONS
THE FOOD STORE