arah Ann's Cooking Class

Peach Pudding

cup sugar. cup butter.

14 cups of mashed cooked peaches

cups flour. teaspoons baking powder.

tenspoon vanilla.

teaspoon salt. ream the sugar and butter togeth-Add the beaten egg and mix. Add Garnish the dish with green leaves. peach pulp, the flour sifted with baking powder and salt, Mix Flavor with vanilla and

cup sugar inblespoons cornstarch. cup sculding milk. beaten egg yolks

maspoon salt. teaspoon vanilla. teaspoon almond. is the sugar and cornstarch, pour the scalding milk, and cook over water until smooth and thick. the beaten egg yolks and the salt; inue cooking for 3 minutes. Re-

from fire, add the flavoring and Spread over the peach pudding top with a meringue made from gg whites and 4 tablespoons of Arrange thin slices of peachwer the meringue and bake in an 325 degrees for 15 to 20 minutes.

Fritter Batter cups flour.

teaspoon salt. teaspoons baking powder.

3 cup milk. et fritters only.)

at the tops from small, solid toes, remove the seeds and stuff a bit of butter. Replace the tops Sprinkle with sugar.

neuvlan pribed

U. S. NO. 1 COBBLER

CAMPBELL'S TOMATO

BREAD

CHEESE

GRAPE NUT FLAKES

SWEET POTATOES

CELERY

CARROTS

DR AMERICA'S MOST POPULAR COFFEES 45

MILK 3 Tall Cans 20c

Loaf

Pound

SOAP Med. Bar 6C Lge. Bar 10C

Western Bread FLOUR 24 lbs.

lg. size

Nice Selection of Greens

25c

10 lbs.

2 for

2 for

10c

95c

25c

15c

15c

Pound

and fasten with toothpicks. Dip in batter and fry in hot fat. Serve with cheese sauce.

Frosted Cherry Fritters.

Remove the stones from canned cherries and in their place put pecans. Dip in the batter, fry in hot fat, drain on paper and roll in powdered sugar. Insert a toothpick in the stem end.

Potato Fritters

Beat into a cup of mashed potatoes, mto a square shallow pan which 2 beaten eggs, 2 tablespoons of grated been grassed and floured. Bake cheese, 3 tablespoons of flour, a pinch m even 50 degrees for 30 to 45 of salt and a little paprika. After ntes. Cool the pudding slightly beating hard, let stand for an hour. he part then pour over it the fol- Then drop by spoonsfuls into hot fat. When browned and puffed up drain on paper. Serve very hot with pick-

Corn Fritters

1 can whole grain corn.

2 eggs. 1-3 cup flour.

1/2 teaspoon salt. 2 tablespoons milk 4 teaspoon pepper,

Beat the eggs, add the milk, corn, seasonings, and flour. Mix and drop by teaspoonsfulls into hot fat and fry. Drain, garnish with lemon, serve hot

Apricot Fritters

Use canned apricots and drain well. Sift 1 cup of flour with 14 teaspoon salt. Beat the yolks of 2 eggs thoro some housekeepers fritters are oughly and add the flour, beating until ely a possible use of left-overs; to light. Add 2 tablespoons of lemon housekeepers who like their juice, the grated rind of half lemon us to have personal touch, they and a dash of mace. Add one tableopportunity. A fritter is a piece spoon of melted butter. Then add neat, fish, fruit or vegetable cov- enough cold water from one-half to with a batter and fried in deep three-fourths of a cup, to make a It should be cooked through and rather thin sauce. Add the beaten cately browned on the outside. whites of 2 eggs. The batter must be just thick enough to contain be just thick enough to coat the fruit. WAYNESVILLE BAPTIST CHURCH, "The Christian and His Moral Life." Dip the apricots in the batter and drop into hot fat. Fry a goiden brown, drain and sprinkle with powdered

Carrot Fritters

Cook very small young, carrots in good, but many did not attend. tablespoons powdered sugar (for boiling, salted water until tender. Drain. Dip in batter and fry in hot Departments and classes suited to all. fat. Drain and serve with white sauce. Come and join us.

Orange Fritters Peel oranges, remove the white skin, ers, minced onion, bread crumbs Dip in batter, fry in hot fat. Drain.





He who gets slapped may win the beauty queen. Harry Neigher, newspaper columnist at Bridge-port, Conn., did. When Marion Bergeron was selected as the most beautiful girl in America in 1933, Neigher commented in the newspaper: "It's too bad a sweet kid like that should be exhibiting her torso in a cheap vaudeville show." For that, Miss Beregon gave Neigher a good slap in the face. But the slap led to romance and the two will get married in



Go To Church Sunday

H. W. Baucom, Pastor. Every member is urged to be present next Sunday at eleven o'clock. Our attendance for January was very

Sunday school convenes at 9:45. Baptist Training Union meets at

6:00 o'clock.

At five o'clock a service for Boy tomatoes with chopped green part into quarters, take out the seeds. Scouts will be held here. Bro. Huggin, pastor of the Methodist church, will be the speaker. All churches will co-operate in this service and the public is invited.

THE REV. RHINERART TO TEACH

CITIZENS CLASS At the regular meeting of the Francis Cove, Citizen's Bible class on Sunday morning, which is held in the town hall, superintendent. the Rev. Ike A. Rhinehart, will speak to the group. J. R. Morgan is the congregation will join with the other teacher of the class. The public is churches in the Boy Scout service at invited to attend.

FIRST METHODIST CHURCH

o'clock service, using as his subject: 7:30,

Instead of the vesper service at five o'clock the congregation will unite with the other churches in a union service held at the Baptist church honoring the Boy Scouts.

ST. JOHN'S CATHOLIC CHURCH

Rev. Howard V. Lane, Pastor, Morning masses at 8:30 and 11. Sermon by the pastor. Instructions of the children on Sat-

PRESBYTERIAN CHURCH

urday morning at 9:00,

Dr. R. P. Walker, Minister.

The regular Sunday morning sermon by the pastor at 11 o'clock. At 3 o'clock Dr. Walker will preach in the

Bible school at 9:45, L. M. Richeson, At 5 o'clock in the afternoon the

the Baptist church. Christian Endeavor at 7:30 p. m.

At 7:30 the parsor will preach in he Preshyterian church at Canton The pastor will preach at the eleven | Prayer service every Wednesday at

Pineapple Fritters

Sprinkle a little sugar, grated nutmeg and lemon juice over slices of canned pineapple. Dip in batter and fry in hot fat. Boil the pineapple juice with sugar to a thick syrup and pour around fritters.

Apple Fritters

grated nutmeg. Let the apples stand fry in hot fat. Drain.

Peach Fritters

brandy or a drop or two of pistachio extract. Dip in batter. Fry in hot fown has been filed with the clerk and fat. Drain.

Celery Fritters

ery roots. Dip in the batter, fry in the Municipal Finance Act. hot fat. Serve with the tender stalks of celery stuffed with cream cheese on the 25th day of January, 1938, and and paprika.

Banana Fritters

6 bananas. Powdered sugar. 2 tablespoons lemon juice.

Peel bananas and cut each in half lengthwise. Then cut in two crosswise. Sprinkle with powdered sugar and lemon juice and let stand 30 minutes. Drain and dip in batter and fry in hot fat. Drain.

AN ORDINANCE AUTHORIZING \$15,000 STREET CONSTRUC-TION BONDS BY THE TOWN OF HAZELWOOD, N. C.

Be It Ordained by the Board of Commissioners of the Town of Hazelwood as follows:

1. Bonds of the town shall be issued Pare and core eight small apples to the maximum aggregate principal Cut the apples into small pieces; amount of \$15,000 for constructing or sprinkle over 1/2 cup of sugar, the reconstructing the surface of streets juice of a lemon and 14 tenspoon of water bound macadam or penetrating process including the contemfor half an hour. Dip in batter and poraneous construction of curbs and gutters.

2. A tax sufficient to pay the principal and interest of the bonds shall Sprinkle peach halves with a little be annually levied and collected.

3. A statement of the debt of the is open to public inspection. 4. This ordinance shall take effect

when approved by the voters of the Boil until tender 3 bunches of cel- town at an election as provided in The foregoing ordinance was passed

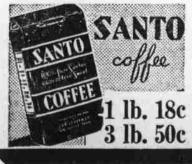
was first published on the 3rd day of February, 1938. Any action or proceeding question-

ing the validity of said ordinance must be commenced within thirty days after its first publication. R. B. WOODARD,

No. 697-Feb. 3-10.

Read The Ads

Cash Grocery Co.



Lard, 8 lb. ctn. 83c

Peanut Butter J.F.G., lb. jar 15c 2 lb. jar23c

Bethel P. T. A.

The Bethel P. T. A. met on Jan. 27th at 7:30 o'clock in the grammar school building. J. C. James, principal of the school, presided.

During the brief business session Miss Amelia Bradley announced that a box supper would be held at the school on February the 4th, which would be sponsored by the junior class.

with "Giving" as the theme.

to the fifth grade, Miss Bell Franklin, Following the program the grade mothers served refreshments—(Con-

tributed.)

FAST WORK

TORONTO.-Thirty minutes after Holds Meeting three armed and masked men randed a downtown wholesale jewelry estabthree armed and masked men raided lishment and escaped with loot valued at \$40,000, police arrested Henry Males, 40, who carried a pistol and same type mask worn by the robbers.

NOTICE OF BOND ELECTION FOR

TOWN OF HAZELWOOD, N. C.

A special election will be held at the usual polling place in the Town of The devotional period of the pro- Hazelwood on February 24, 1938, at gram was led by the Rev. J. B. Highfill, which there will be submitted to the voters of the Town of Hazelwood for Miss Mabel Clark gave a talk on their approval an ordinance heretofore 'The Child," dealing with the child as adopted authorizing \$15,000 bonds for a person, its hereditary tendencies constructing or reconstructing the and its environment, the character and surface of streets of water bound personality which all make or hinder macadam or penetration process inthe desired development of the child, cluding the contemporaneous construc-Mrs. Pauline Sentelle Goodson tion of curbs and gutters. A tax will sang "The Holy City." The P. T. A. be levied for the payment of said banner for attendance was awarded bonds

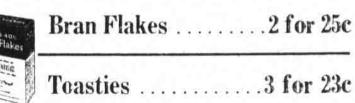
By order of the Board of Commissioners.

R. B. WOODARD, Clerk.

No. 696-Feb. 3-10-17.

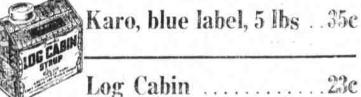
MY! But Their Things Ara Mighty GOOD

CO	fee Bulk, 2 lbs
	, 8 lb. carton
Su	(ar 10 lb. bag
	UT BUTTER, 2 lb. jar23
RICE	Blue Rose, 6 lbs 25



POSTUM CEREAL23c TURNIP GREENS, No. 21/2 can 2 for 25c SPINACH, No 2½ can15c

KRAUT, No. 21/2 can 3 for 25c



Washburn's Pan Cake Flour 10c Prepared MUSTARD, gt. jar15c DILL or SOUR PICKLES, qt. jar 19c Dried Beans Michigan Pea, 6 lb. 25c Yellow Eyed, 2 lbs. 15c

There Must Be A Reason

WHEN THE PATRONAGE OF A MARKET INCREASES YEAR AFTER YEAR

STEW BEEF, per lb	10c
ROAST, per lb.	121/20
ROUND STEAK, per lb	
SHORT RIB STEAK, per lb	19c
HAMBURGER, per lb	12½c
BONELESS STEW, per lb	12½c
SAUSAGE, per lb	12½c
DEL MAR, per lb	14c

Choice Native And Western Meats

Our Cleanliness Costs You No More

C. E. RAY'S SONS THE FOOD STORE