

Sarah Ann's Cooking Class

Peach Pudding
 1 cup sugar.
 1/2 cup butter.
 1 beaten egg.
 1/2 cups of mashed cooked peaches
 juice.
 1/2 cups flour.
 2 teaspoons baking powder.
 1/2 teaspoon vanilla.
 1/2 teaspoon salt.
 Cream the sugar and butter together.
 Add the beaten egg and mix. Add
 the peach pulp, the flour sifted with
 baking powder and salt. Mix
 smooth. Flavor with vanilla and
 into a square shallow pan which
 has been greased and floured. Bake
 in oven 350 degrees for 30 to 45
 minutes. Cool the pudding slightly
 in the pan, then pour over it the fol-
 lowing sauce.
 1/2 cup sugar.
 1/2 tablespoons cornstarch.
 1/2 cup scalding milk.
 1/2 beaten egg yolks.
 1/2 teaspoon salt.
 1/2 teaspoon vanilla.
 1/2 teaspoon almond.
 Mix the sugar and cornstarch, pour
 the scalding milk, and cook over
 water until smooth and thick.
 Add the beaten egg yolks and the salt;
 continue cooking for 3 minutes. Re-
 move from fire, add the flavoring and
 spread over the peach pudding
 top with a meringue made from
 1/2 egg whites and 4 tablespoons of
 sugar. Arrange thin slices of peach-
 over the meringue and bake in an
 oven 325 degrees for 15 to 20 minutes.

Some housekeepers fritters are
 a possible use of left-overs; to
 other housekeepers who like their
 fritters to have personal touch, they
 use opportunity. A fritter is a piece
 of meat, fish, fruit or vegetable cov-
 ered with a batter and fried in deep
 oil. It should be cooked through and
 neatly browned on the outside.
 Drain on absorbent paper.

Fritter Batter
 1/2 cups flour.
 1/2 teaspoon salt.
 1/2 teaspoons baking powder.
 1 egg.
 1/2 cup milk.
 1/2 tablespoons powdered sugar (for
 sweet fritters only.)

Tomato Fritters
 Cut the tops from small, solid to-
 matoes, remove the seeds and stuff
 the tomatoes with chopped green
 peppers, minced onion, bread crumbs
 and a bit of butter. Replace the tops

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.
 Garnish the dish with green leaves.

Potato Fritters
 Beat into a cup of mashed potatoes,
 2 beaten eggs, 2 tablespoons of grated
 cheese, 3 tablespoons of flour, a pinch
 of salt and a little paprika. After
 beating hard, let stand for an hour.
 Then drop by spoonfuls into hot fat.
 When browned and puffed up drain
 on paper. Serve very hot with pick-
 led beets.

Corn Fritters
 1 can whole grain corn.
 2 eggs.
 1-3 cup flour.
 1/2 teaspoon salt.
 2 tablespoons milk.
 1/4 teaspoon pepper.
 Beat the eggs, add the milk, corn,
 seasonings, and flour. Mix and drop
 by spoonfuls into hot fat and fry.
 Drain, garnish with lemon, serve hot
 with meat.

Apricot Fritters
 Use canned apricots and drain well.
 Sift 1 cup of flour with 1/4 teaspoon
 salt. Beat the yolks of 2 eggs thor-
 oughly and add the flour, beating until
 light. Add 2 tablespoons of lemon
 juice, the grated rind of half lemon
 and a dash of mace. Add one table-
 spoon of melted butter. Then add
 enough cold water from one-half to
 three-fourths of a cup, to make a
 rather thin sauce. Add the beaten
 whites of 2 eggs. The batter must
 be just thick enough to coat the fruit.
 Dip the apricots in the batter and drop
 into hot fat. Fry a golden brown,
 drain and sprinkle with powdered
 sugar.

Carrot Fritters
 Cook very small young, carrots in
 boiling, salted water until tender.
 Drain. Dip in batter and fry in hot
 fat. Drain and serve with white sauce.

Orange Fritters
 Peel oranges, remove the white skin,
 part into quarters, take out the seeds.
 Dip in batter, fry in hot fat. Drain.
 Sprinkle with sugar.

It All Started With a Slap.



Harry Neigher



Marion Bergeron

He who gets slapped may win the beauty queen. Harry Neigher, newspaper columnist at Bridgeport, 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 Bergeron gave Neigher a good slap in the face. But the slap led to romance and the two will get married in June.

Go To Church Sunday

WAYNESVILLE BAPTIST CHURCH

H. W. Baucom, Pastor.
 Every member is urged to be present next Sunday at eleven o'clock. Our attendance for January was very good, but many did not attend. Sunday school convenes at 9:45. Departments and classes suited to all. Come and join us.
 Baptist Training Union meets at 6:00 o'clock.
 At five o'clock a service for Boy 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. RHINEHART TO TEACH CITIZENS CLASS

At the regular meeting of the Citizen's Bible class on Sunday morning, which is held in the town hall, the Rev. Ike A. Rhinehart, will speak to the group. J. R. Morgan is the teacher of the class. The public is invited to attend.

FIRST METHODIST CHURCH

The pastor will preach at the eleven o'clock service, using as his subject:

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

Pare and core eight small apples. Cut the apples into small pieces; sprinkle over 1/2 cup of sugar, the juice of a lemon and 1/4 teaspoon grated nutmeg. Let the apples stand for half an hour. Dip in batter and fry in hot fat. Drain.

Peach Fritters

Sprinkle peach halves with a little brandy or a drop or two of pistachio extract. Dip in batter. Fry in hot fat. Drain.

Celery Fritters

Boil until tender 3 bunches of celery roots. Dip in the batter, fry in hot fat. Serve with the tender stalks of celery stuffed with cream cheese and paprika.

Banana Fritters

6 bananas.
 Powdered sugar.
 2 tablespoons lemon juice.
 Peel bananas and cut each in half lengthwise. Then cut in two cross-wise. Sprinkle with powdered sugar and lemon juice and let stand 30 minutes. Drain and dip in batter and fry in hot fat. Drain.

"The Christian and His Moral Life."

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 Saturday morning at 9:00.

PRESBYTERIAN CHURCH

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 Francis Cove, Bible school at 9:45, L. M. Richeson, superintendent.
 At 5 o'clock in the afternoon the congregation will join with the other churches in the Boy Scout service at the Baptist church.
 Christian Endeavor at 7:30 p. m.
 At 7:30 the pastor will preach in the Presbyterian church at Canton.
 Prayer service every Wednesday at 7:30.

AN ORDINANCE AUTHORIZING \$15,000 STREET CONSTRUCTION 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 to the maximum aggregate principal amount of \$15,000 for constructing or reconstructing the surface of streets of water bound macadam or penetrating process including the contemporaneous construction of curbs and gutters.
 2. A tax sufficient to pay the principal and interest of the bonds shall be annually levied and collected.
 3. A statement of the debt of the town has been filed with the clerk and is open to public inspection.
 4. This ordinance shall take effect when approved by the voters of the town at an election as provided in the Municipal Finance Act.
- The foregoing ordinance was passed on the 25th day of January, 1938, and was first published on the 3rd day of February, 1938.
- Any action or proceeding questioning the validity of said ordinance must be commenced within thirty days after its first publication.

R. B. WOODARD, Clerk.

No. 697—Feb. 3-10.

Read The Ads

Bethel P. T. A. Holds Meeting

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.

The devotional period of the program was led by the Rev. J. B. Highfill with "Giving" as the theme.

Miss Mabel Clark gave a talk on "The Child," dealing with the child as a person, its hereditary tendencies and its environment, the character and personality which all make or hinder the desired development of the child.

Mrs. Pauline Sentelle Goodson sang "The Holy City." The P. T. A. banner for attendance was awarded to the fifth grade, Miss Bell Franklin, teacher.

Following the program the grade mothers served refreshments—(Contributed.)

FAST WORK
 TORONTO.—Thirty minutes after three armed and masked men raided a downtown wholesale jewelry establishment 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 Hazelwood on February 24, 1938, at which there will be submitted to the voters of the Town of Hazelwood for their approval an ordinance heretofore adopted authorizing \$15,000 bonds for constructing or reconstructing the surface of streets of water bound macadam or penetrating process including the contemporaneous construction of curbs and gutters. A tax will be levied for the payment of said bonds.

By order of the Board of Commissioners.

R. B. WOODARD, Clerk.

No. 696—Feb. 3-10-17.

MY! But Their Things Are Mighty GOOD

- Coffee Bulk, 2 lbs. 25c
- Santo, 3 lbs. 50c
- LARD, 8 lb. carton 83c
- Sugar 10 lb. bag 53c
- 25 lb. bag \$1.33
- PEANUT BUTTER, 2 lb. jar 23c
- RICE, Blue Rose, 6 lbs. 25c

- Bran Flakes 2 for 25c
- Toasties 3 for 23c

- POSTUM CEREAL 23c
- TURNIP GREENS, No. 2 1/2 can 2 for 25c
- SPINACH, No 2 1/2 can 15c
- KRAUT, No. 2 1/2 can 3 for 25c

- Karo, blue label, 5 lbs . . . 35c
- Log Cabin 23c

- Washburn's Pan Cake Flour 10c
- Prepared MUSTARD, qt. jar . . . 15c
- 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. 12 1/2c
- ROUND STEAK, per lb. 19c
- SHORT RIB STEAK, per lb. 19c
- HAMBURGER, per lb. 12 1/2c
- BONELESS STEW, per lb. 12 1/2c
- SAUSAGE, per lb. 12 1/2c
- DEL MAR, per lb. 14c

Choice Native And Western Meats
 Our Cleanliness Costs You No More

C. E. RAY'S SONS THE FOOD STORE

Now **COFFEE** **17c**
 NEW LOW REGULAR PRICES
 17c BUKAR 23c

U. S. NO. 1 COBBLER

- POTATOES Pound 2c
- ANN PAGE SALAD DRESSING Pint Jar 15c
- CRISP EATING LETTUCE Head 5c
- SMUCKER'S GRAPE JAM 2 1-lb. Jars 25c
- SWIFT'S JEWEL 8 lb. Ctn. 83c
- WHITEHOUSE EVAPORATED MILK 3 Tall Cans 20c
- CAMPBELL'S TOMATO SOUP 3 Cans 25c
- A&P SOFT TWIST BREAD Loaf 8c
- WHOLE MILK CHEESE Pound 25c
- IVORY SOAP Med. Bar 6c Lge. Bar 10c
- GRAPE NUT FLAKES 10c
- Western Bread FLOUR 24 lbs. 95c
- SWEET POTATOES 10 lbs. 25c
- CELERY lg. size 2 for 15c
- CARROTS 2 for 15c

Nice Selection of Greens

A&P Food Stores

Cash Grocery Co.
 HAZELWOOD — MAIN STREET

SANTO coffee

- 1 lb. 18c
- 3 lb. 50c

Lard, 8 lb. ctn. 83c

Peanut Butter J.F.G., lb. jar 15c
 2 lb. jar 23c