

JOINS MOUNTAINEER STAFF

Miss Corinne Wagenfeld became associated with The Mountaineer this week, in the capacity of bookkeeper.

**Want Ads**

Want Ads are one cent a word for each insertion. No ad is taken for less than 25c.

DO YOU KNOW WHAT REAL LOVE IS? Visit Waynesville Book Store to look at a new book on the subject—By Supt. Northwest Bible School. Spt. 1.

LOST—Platinum diamond wrist watch. Liberal reward offered. Call 137.

FOR SALE—Sand, gravel and building rock, \$1.00 and \$1.50 per yard delivered. H. B. Milner, Belle Meade Service Station. Phone 9164. Aug. 25-Sept. 1.

IDEAL MOUNTAIN TRIP—Don't miss the scenic drive to Eagles Nest. Over 5,000 feet altitude. Aug. 18-25-Sept. 1.

**Produce Prices**

This week-end we will pay to farmers the following prices:

S. C. B. F. . . . .22c

ROOSTERS, lb. . . . .5c

EGGS, doz. . . . .24c

HENS, lb. . . . .12c

FRYERS, lb. . . . .13c

Beans, Mustard and Squash

At Market Prices

**Farmer's Exchange**  
**And Produce Co.**  
E. Waynesville—Asheville Rd.

**Tasty Dishes**

**BAKED HALIBUT WITH LOBSTER SAUCE**

3 pounds sliced halibut.  
Fat salt pork.  
Salt and pepper.  
Flour.  
1 sprig parsley.  
1 sliced onion.  
2 slices carrots, cut in pieces.  
Bit of bay leaf.  
Cut gashes in top of fish, insert a narrow strip of fat salt pork in each gash. Place on fish sheet in dripping, sprinkle with salt and pepper, and dredge with flour. Cover bottom of pan with water, add parsley, onion, carrot cut in pieces, and bay leaf. Bake 50 minutes in moderate oven (350 degrees F.), basting with butter and liquor in pan. Serve with Lobster Sauce.

**LEMON PIE**

2 cups milk.  
1 cup sugar.  
1/4 teaspoon salt.  
3 tablespoons cornstarch.  
2 egg yolks.  
1 lemon.  
3 tablespoons juice and grated rind.  
Baked pastry shell.  
Scald milk. Mix sugar, salt and cornstarch. Pour milk on gradually. Cook in a double boiler fifteen minutes, stirring constantly until thickening and then occasionally until done. Beat egg yolks and add to first mixture. Cook three minutes stirring constantly. Remove from stove, add lemon juice and grate rind. Cool slightly and pour into baked crust. Cover with meringue. Brown in a moderate oven. Bake 25 minutes at 325 degrees. Six servings.

**Crisp Jellied Salad**  
(Serves 8)

1 package lime gelatin.  
2 cups water.  
1 tablespoon vinegar.  
1 teaspoon salt.  
1 cup cucumber, diced.  
1 cup radishes, sliced thinly.  
1 cup young green onions, sliced thinly.  
Dissolve gelatin in warm water and add vinegar and salt. Chill until slightly thickened and fold in vegetables. Turn into individual molds and chill until firm. Mayonnaise or French dressing may be used as a garnish.

**Carrot Pies (two pies)**

12 medium size carrots.  
2 eggs.  
1 1/2 cupfuls of milk.  
3/4 cup of sugar.  
1 teaspoon of cinnamon.  
1 teaspoon ginger.  
1 teaspoon nutmeg.  
1 teaspoon allspice.  
1 teaspoon salt.  
Cook the carrots and rub them through a sieve. Beat the eggs and add the milk. Stir this mixture into the carrots and add sugar, spices, and salt. Fill crusts and bake 45 minutes in a moderate oven (300 degrees). These pies are delicious, they taste somewhat like pumpkin, yet have an individual flavor all their own.

**Good Pastry**

2 cups of sifted flour.  
1/2 teaspoon salt.  
1/4 teaspoon baking powder.  
3/4 cup lard.  
1-3 cup cold water.  
Sift flour, salt, and baking powder together. Add lard and work until flaky. To this add cold water. Roll out lightly and quickly. This makes enough for three single crusts.

**Honey Dressing**

1/2 cup salad oil.  
3/4 cup honey.  
2 teaspoons paprika.  
1 teaspoon dry mustard.  
1/4 cup vinegar.  
2 tablespoons ketchup.  
2 tablespoons lemon juice.  
1 teaspoon horseradish.  
Blend honey with dry ingredients, add ketchup, lemon juice, horseradish, and then vinegar and oil. Blend well with egg beater. (This is very good with meat and fish salads. If the horseradish is omitted from the above dressing, it is excellent for vegetable salads. Use one-half cup honey for fruit salads.)

**Spring Salad**

Arrange tomato sections, sliced cucumber, sliced radish, strips of green pepper, green onions, and watercress on lettuce. Serve with French dressing.

**Asparagus Salad**

Marinate cooked asparagus. Chill thoroughly, arrange several stalks on each plate on bed of lettuce or other salad green. Make Roman stipe band across middle, using finely hard-cooked egg white, hard-cooked egg yolk forced through strainer, chopped pickle, chopped pimento and chopped parsley for the different stripes. Serve with French dressing made with lemon juice.

**COFFEE ICE CREAM II**

1 cup milk.  
1/4 cup Mocha coffee.  
3 egg yolks.  
3/8 teaspoon salt.  
1 cup sugar.  
3 cups thin cream.  
Scald milk with coffee, and add half the sugar; without straining, use this mixture of making custard with eggs, salt, and remaining sugar; add 1 cup cream and let stand 30 minutes; cool, strain through double cheesecloth, add remaining cream and freeze.

**COFFEE PARFAIT**

(8 to 10 servings.)  
1 cup strong coffee.  
1/2 cup sugar.  
1/2 teaspoon salt.  
2 egg yolks, beaten.  
2 cups heavy cream, whipped.  
Heat the coffee, sugar, and salt over hot water until the sugar is dissolved; pour the mixture over the beaten egg yolks, return to the double boiler; cook as for custard. Cool. Whip the cream, fold in the custard. Freeze.

**Gets Another's Eye**



**The Rev. U. E. Harding**  
The Rev. U. E. Harding of San Francisco can see today as the result of a delicate and successful operation which transplanted the cornea from the eyeball of Mrs. Margaret Carr of Berkeley, Cal., shortly after she died. Her other eye, also willed for use to restore some other's sight, repaired the vision of a Sacramento pianist, Arthur Morton, 21.

**Things Worth Knowing**

The natural color of asparagus may be retained by having the utensil in which it is being cooked open.

One-fourth of a teaspoon of sugar added to each cup of vegetables such as peas, corn, lima beans and beets, just before the vegetable is served, will improve the flavor considerably.

Try preserving left-over yolks of eggs by dipping them in hot water and setting them away to cool. They may be kept this way for several days.

Crisp potatoes that are to be French fried by letting them stand in cool water a half hour or more before frying.

Try cutting an angel food cake with a silk thread—this will prevent packing and crushing.

**WHIPPED CREAM NOTE**

It is best to whip no more than two cups of cream at a time. Chill bowl and beater. If the cream is beaten in a warm bowl in a warm place it is apt to turn to butter.

**String Bean Salad**

Marinate two cups cold string beans with French dressing. Add one teaspoon finely cut chives. Pile in center of salad dish and arrange around

**HEADACHE**

due to constipation  
Relieve the cause of the trouble! Take purely vegetable Black-Draught. That's the sensible way to treat any of the disagreeable effects of constipation. The relief men and women get from taking Black-Draught is truly refreshing. Try it! Nothing to upset the stomach—just purely vegetable leaves and roots, finely ground.

**BLACK-DRAUGHT**  
A GOOD LAXATIVE

**Police Made Raids For Bootleg Liquor**

Waynesville police swooped down on private homes this week, and made four arrests for violations of the prohibition law. Those arrested were Jim Lovitt, Taylor Grasty, Mrs. Alney McHaffey and Mrs. Owens, of Water Street. Police captured from one to three gallons at each place. Seven arrests were made over the week-end, all charged with being drunk.

base thin slices of radishes over lapping one another. Garnish top with radish cut to represent a tulip.

**What's the Answer ?**

How did Halloween originate? Why do we tremble when afraid? Why does a dog turn 'round and 'round before lying down? Fascinating answers to these and many other common questions in "What's the Answer," a new pictorial feature by Edward Finch. Be sure to look for this question-and-answer cartoon

IN EVERY ISSUE

IN EASTERN GROUP  
When the major farm-production areas in which the four million-dollar research laboratories will be established were designated, North Carolina was grouped with the New England and North Atlantic states rather than with the Southern group.

**THIS TIRE WILL SAVE YOU MONEY!**

NOW WE OFFER YOU THIS BIG NAME, BIG QUALITY TIRE AT AN AMAZING LOW PRICE

THE NEW Goodrich STANDARD

AS LOW AS \$950\*

\*Price subject to change without notice

THE TIRE "BUY" OF 1938!  
● "Double-curing," 100% full-floating cords, wider tread and other high-priced tire features at a low price! That's the new Goodrich Standard Tire. See us today.

The new Goodrich STANDARD

C. V. Bell, Distributor  
Commission Agent For The Texas Company

Shop at Ray's for

**Big Savings in FALL FOODS**

SHORTENING, 8 lb. carton . . . . .91c

Coffee Santo . . . . .15c  
Maxwell House . . . . .25c

Flour Light White, 24 lbs. . . . .75c  
Metropolitan, 24 lbs. . . . .95c

2 RICE KRISPIES . . . . .25c  
1 PEP BRAN . . . . .1c

SPECIAL, All For . . . . .26c

SUNSHINE BRAND

Peaches No. 1 tall . . . . .10c  
No. 2 1/2 . . . . .15c

Sunshine GRAPEFRUIT JUICE . . . . .10c

MATCHES . . . . .3 for 10c

SALT . . . . .3 for 10c

Toilet Tissue Waldorf . . . . .3 for 13c

Scott . . . . .3 for 23c

PEANUT BUTTER, Qt. jar . . . . .25c

SALAD DRESSING, Qt. jar . . . . .25c

COCOA, Our Mother's, 2 lb. can . . . . .15c

1 Large Package . . . . .20c  
1 Small Package . . . . .1c

Super Suds All For . . . . .21c

Enjoy Our Fresh Meats

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

**DELMAR**

**OLEO 2 lb. 25c**

**WHITE HOUSE**

**COFFEE lb. 23c**

**DELMAR**

**OLEO 2 lb. 25c**

**COCOA**

**2 lb. box . . . . .15c**

**BLUE ROSE**

**RICE 5 lb. 20c**

**4 No. 2 cans Corn . . . . .25c**

**4 No. 2 cans String Beans . . . . .25c**

**4 No. 2 Cans Grape Fruit Juice . . . . .25c**

**Thick Fat Back lb. 10c**

**Mixed Sausage lb. 12 1/2c**

**Pork Liver lb. 15c**

**Beef Liver lb. 19c**

**Veal Chops lb. 19c**

**Lamb Roast lb. 19c**

**Breakfast Bacon lb. 27c**

**Used Cars**

1936 Ford Trunk Sedan—Clean as a Pin Only . . . . . \$395

1936 Dodge 1/2 Ton Pick-Up. Thoroughly Reconditioned . . . . . \$325

1933 Plymouth Coach. A Real Buy At . . . . . \$235

1936 Ford Pickup. Thoroughly Reconditioned . . . . . \$345

1933 Chevrolet Coach. Thoroughly Reconditioned . . . . . \$255

1932 Chevrolet Sedan. A Good Car At . . . . . \$175

1932 Plymouth Coupe. Thoroughly Reconditioned . . . . . \$165

1931 Chevrolet Coach. 4 New Tires. A-1 Condition Throughout . . . . . \$165

Compare The Prices and Our Merchandise With Any Other Advertised.

**Watkins Chevrolet Co.**

PHONE 75 WAYNESVILLE, N. C.

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