FAGE SLA (FHOI SOLINE)

Household HINTS By VERNA STANTON

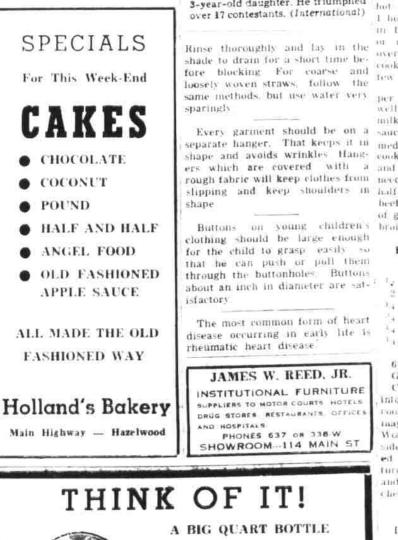
Assistant State Agent

Raising rice powdered sugar, brown sugar, navy beans and other such fooit: which are kept on hand in small quantities are most easily stored in truit jars; thus the contents can be seen at a glance. Also, dry foods are kept dry and moist food moist

Here's a track for taking the shine from the back of trousers Sponge the shiny, and skirts. worn place with water containing a little ammonia. Then press with plenty of steam, and when dry, rough up the surface with a piece of emery paper.

If garments are to be sent to the dry cleaner it is wise to inform the cleaners as to kinds of spots present. This makes it possible for him to remove the spots before the general dry-cleaning process is u-ed, and eliminates the possibility of any stain becoming "set.

Remove the trimming and the headband of old straw hats before NAMED "Mr. U.S.A. of 1948" in a cleaning. Then to closely woven straws like lephorns, panamas, or milans, apply a suds of luke-warm soft water and neutral soap, and scrub helitly until they are clean.





bunation of soft and erisp on this menu fle sure to cook the snap beaus only until just tender so hat they are still erisp.

It's amazing how different snap beans taste when they are cut in various attractive ways. Try slicing them diagonally or sliver them julienne or shoestring tashion along their length

Serve snap beans often to your family because when cooked in a null amount of water the short-1 possible time they not only late good but they contribute a lot of vitamins and minerals at low cost. Baked Acorn Squash Filled With

Creamed Dried Beef acorn squash

pound dried beef cap butter or fortified mar-

CHERRY tablespoons all-purpose flour

teaspoon pepper cups totle

contest held in Los Angeles, Clarence Ross, Alameda, Cal., demonmp grated cheese strates how body building can be achieved through muscular exercise. The operator of a gymnasium, Ross is married and the father of a 3-year-old daughter. He triumphed hot oven (400 F) 45 minutes to Inc. New York over 17 contestants. (International) I hour, or until tender. Tear beef

or margarine in a large skillet Rinse thoroughly and lay in the over low heat, add the beef and shade to drain for a short time becook about 5 minutes, stirring a fore blocking For coarse and tew times. Sprinkle flour and peploosely woven straws, follow the same methods, but use water very per over beef and mix until it is

well coated. Gradually add the milk, sturring constantly, until Every garment should be on a sauce is smooth. Turn heat to separate hanger. That keeps it in medium and, continue to stir, shape and avoids wrinkles. Hange cook mixture until it thickens ers which are covered with a and boils. Taste and add salt if rough fabric will keep clothes from needed. Fill each baked squash slipping and keep shoulders in half with about 12 cup creamed

Buttons on young children's broiler 4 servings. Broiled Egg and Ripe Olive Sandwiches

of grated cheese and brown under

cup tipe olives hard-cooked eggs cup mayonnaise 'a teaspoon salt

14 teaspoon prepared mustaid a tea-poon Worcestershire saure slices bread

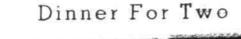
Grated American cheese Cut olives from pits and chop into small pieces. Mash hardrooked eggs. Mix olivers, eggs, mayonnaise, salt, mustard and delicious lunch,

Worcesterslidre sauce. Toast one ide under broiler; spread untoasted lide with olive and egg mix-Scald: 12 cup milk ture, sprinkle with grated cheese and broal until heated through and

cheese is melted. Maks 3 servings ROOSTER HAS HORNS

ISTANBUL (UP)-Mahmet Tuzev, an Anatolian farmer, has a 4.

THE WAYNESVILLE MOUNTAINEER





OVEN-BAKED BEANS . . Served with brown bread

By CECILY BROWNSTONE kinds of vitamins Associated Press Food Editor

Housekeepers who have been Fruits make excellent hot garn-Cut squash in halves and re- clamoring for small-size recipes ishes for a meat dish. Use spiced pear halves, peach halves stuffed move seeds and stringy portions will find some good ones in "Re-Place cut side down in shallow emes for Two? by Mary Lou Glass, with chutney or spiced sour red baking pan, cover and bake in a published by John Wiley & Sons, cherries

There are several reasons why in 1-melt pieces. Melt the butter Mrs. Glass book is outstanding. daily use, pour two tablespoons of first of all her husband tasted and furniture polish or liquid glass into approved her recipes- and a man's a glass jar. Swish it around until votes is always reassuring! And bethe entire inside of the jar is coatcause the author is a home econed, then pour out the remaining omist with an obvious flare for food polish or wax. Put a piece of chamois in the jar and allow it to stand the best of modern cooking pracfor a few days. At the end of this tices are taken into consideration. the recipe directions are clear and time the cloth will have absorbed the polish evenly. After the dustthe selection of recipes is good.

these desserts can be served twice

or may be used for company meals,

ures to a short glossary of cooking

terms. And there are two sample

Substitutes". When I tried the

with a salad, hot muffins and straw-

Cheese Fondue

1 egg yolk heaten.

Thank heavens Mrs. Glass is real- cloth has become soiled wash it and ly serious when she says recipes repeat the process. Be careful to for two! I have at least three cook- keep the cloth away from wallpaper as it will leave an oily stain, books on my shelves that purport heef, sprinkle with 1 tablespoon to be for two but whose recipe

amounts are far too large. Most of Two cups of hot chocolate combined with a cup of hot coffee and Mrs. Glass' recipes are for twobut she does not carry this 🖬 an a few drops of vanilla makes a deextreme. Her cake and pudding re- lectable drink. Serve thin sweet cipes will yield four or more serv- crackers with it ings. This is convenient because

Three times more men have cor-There is excellent introductory onary heart trouble than women. material in the book - everything bushels of the nation's stored grain from can sizes and equivalent measannually

meal with erisp erunch and all

To make a dustless duster for

Will Your Screens recipes from the chapter on "Meat Last This Season? Cheese Fondue 1 found that along

berry preserves it made a most Don't look . . . just call 215 . . . The PROTEX WEATHERSTRIP Don't look AND SCREEN CO. representative will be glad to check your screens for you If new screens are needed, Add and stir until dissolved; 12 The PROTEX WEATHERSTRIP AND SCREEN CO, handle the cup American cheese, grated Stir in: 1 teaspoon butter: 1s. famous WATSON ALL METAL teaspoon salt; 1s teaspoon pap-SCREEN, a screen that will last a rika; 14 up soft bread crumbs: lifetime, So call 215 for an estimate without obligation.

Fold in: 1 egg white. stiffly Springtime is house cleaning time. Let PROTEX WEATHER-

Eating Scenes Said To Be Best Liked In Movies

By PATRICIA CLARY United Press Staff Correspondent

HOLLYWOOD (UP) - A movie frequently. Most magazines have producer director believes the food departments. Cookbooks are movie scenes you remember best always among the best sellers. are the ones that show the glamorous star diving eagerly into a plate of food.

Laughton's portrayal of Henry You can leave out the clinches with the leading man, Lloyd Bacon VIII. The part that stands out ithinks. The clinches the moviegoer the way he tossed the bones over his shoulder." likes are the ones with the big Even movie romance frequently thick steak

is associated with food. Bacon's food fad has almost "Any time the gal accepts the reached the point where he picks boy's invitation to dine in a little his menus before he picks his stars. Italian restaurant with red-check-He doesn't know whom he's going ed tablescloths and candles stuck to get for his next picture. "The Glittering Hill," for instance, but he does know all about the scenes in which the characters prepare, draws the line. contemplate, talk about, eat and dawdle over food.

Bacon has kept detailed notes of scene-by-scene audience reactions to his own and other pictures. They have led him to adopt a rigid polley of at least two or three eating greatest effect.

in wine bottles," he said, "you can be sure romance is about to bloom." There's one place where Bacon

"No picture of mine," he swore will denote the passage of time by showing an empty plate.

scenes in all future productions

Eating Appeals

is an axiom in the publishing bus-

"The psychology is simple. Food drives a pleasant idea," Bacon said, "It can

iness that long enough and fre- in-inquent brough eating sequences will then

sell any book, of i "Most of the top newspaper col- cod-

umnists get on the subject of food up

"Audiences are always impressed

by eating scenes even when they

aren't pleasant. Remember Charles

At least 6 to 8 hours are required for penicillin to achieve its Sales







MEATS

CASH GROCERY REALLY, JANE, I

PHILC

FRIDAY, APRI

TRUCK DENERS

BU TUEN

Bantes
Badies
Badies
States
Dasters
Frozen
Betrozen

I verything for a WE DELIN

Olyde, X

CAGLE FURNIT





Pour in a well-greased baking STRIP AND SCREEN CO. comdish and set in a pan of warm pletely weather protect your house before you start your Spring house 6. Bake in a moderate oven (350) F.) for about 30 min., or until cleaning duties, They handle an

all metal weatherstripping that will not rust or corrode. For a complete job installed and inspected Yield: 2 servings. Preparation by skilled mechanics call the PRO-TEX WEATHERSTRIP AND For the days when the bride SCREEN CO. For screen and doesn't use a cookbook oven-baked weather protection needs contact beans that come in 1 pound 2 ounce PROTEX WEATHERSTRIP AND jars or cans may be used, Just SCREEN CO., 143 College Street, put them into individual bean pots. Asheville, N. C. Ben Mayfield will

heat thoroughly and serve. If you be happy to discuss these problems PROTEX WEATHERSTRIP AND SCREEN CO. Asheville, N. C. 143 College St, Phone 215

FIRST on your food list

