

# Kitchen Shower for a June Bride

By CECILY BROWNSTONE  
Associated Press Food Editor

If you have a "shower for a June bride" on your party list there are lots of interesting ways you can vary this proverbial entertaining. When a young friend of mine married recently I gave her a kitchen towel shower which was lots of fun. About a dozen friends came for supper and the bride-to-be got a most attractive and practical assortment of dish towels. I like the one I found for her—it had a recipe printed on it.

If you want ideas for showers there are two good books on the subject. One is called "The Cokesbury Shower Book" by Katherine Fite and Garland Clawson Paine, published by the Abingdon-Cokesbury Press, New York and Nashville. The other is "Showers for Brides and Babies" by Nina L. and Eudora V. Pond, published by the Medford Publishing Company, Medford, Okla.

Another fine kind of party to give a bride is a cookbook shower. The hostess might start off by giving the guest of honor a copy of the recent "Cookbook for Brides," by Dorothy Malone, published by A. A. Wyn, Inc., New York. Although in my estimation the perfect cookbook for brides has not yet been written there are lots of good things about this one. The author adds her own personal comments throughout the book which will not only be of practical help to the new housekeeper but will give her much-needed moral support.

Here is a recipe for a canape or sandwich spread from Miss Malone's book which you might like to serve at a shower.

- Snappy Canape Spread**
- 1/4 pound American cheese
  - 1 tablespoon grated onion
  - 1/8 teaspoon salt
  - 1/8 teaspoon nutmeg
  - 1/8 teaspoon all-pace
  - 2 teaspoons prepared mustard
  - 1 teaspoon Worcestershire sauce
  - Dash of cayenne pepper, or 1/4 teaspoon
  - 1/2 cup mayonnaise
  - 2 tablespoons thick sweet cream
  - 1 teaspoon lemon juice



BROWNIES . . . A delicious party dessert

Either put the cheese through the food chopper, or crumble it to bits and then mash it fine with a good strong fork. Add all of the rest of the ingredients in order, blending thoroughly. When you're finished, you ought to have a creamy spread, just stiff enough to hold its shape. The flavor, you will find, will be superb. Again, you can toast the crackers, or if that seems like too much work on the eve of entertaining, spread it on ready-made toast, or plain saltines, and you can feed a multitude. This is an inexpensive spread which is not only good for about 50 canapes, but makes wonderful sandwich filling. This mixture can also be used to stuff table celery. Top the stuffing with a whole pecan.

And here is another recipe, from a test kitchen devoted to perfecting kitchen recipes, for a delicious shower dessert.

- Brownies**
- 1/2 cup sifted enriched all-purpose flour
  - 1/2 teaspoon baking powder
  - 1/2 teaspoon salt
  - 1 package semi-sweet chocolate bits
  - 1/2 cup butter or fortified margarine

- 2 eggs, well beaten
  - 1/3 cup sugar
  - 1 teaspoon vanilla
  - 1/2 cup walnut meats, chopped
- Mix and sift flour, baking powder and salt. Melt chocolate and butter or margarine over hot water. Beat eggs slightly, add sugar and vanilla and beat until very thick and light colored. This will take from 5 to 10 mins. Add dry ingredients to egg mixture and blend. Stir in melted chocolate mixture which has been cooled. Add nuts and mix thoroughly hot (375° F.) oven about 9-inch square pan. Bake in moderate yhot (375° F.) oven about 30 minutes or until done. Cut in 9 or 12 large squares. Serve topped with vanilla ice cream and chocolate syrup.

- Chocolate Syrup**
- 1 package semi-sweet chocolate bits
  - 1/2 cup sugar
  - 1 cup hot water
  - 1/8 teaspoon salt
- Melt chocolate over hot water and stir until smooth. Add sugar, hot water and salt and blend well. Place over direct heat and boil 3 minutes. Makes 2 cups syrup. Store in refrigerator.

## MORE ABOUT Graduates

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close with the professional, "Praise Ye the Father," by Betty June McCracken.

The Sunday night program will be broadcast over WHCC, starting at eight o'clock.

The seniors will formally graduate from high school at the commencement on Monday night. The Rev. Edgar H. Gooch, pastor of Grace Episcopal Church of Waynesville will deliver the invocation and the benediction.

Wilbur Owen will give the salutatory. Class orations will be made by Robert York on "Soil Conservation," and Frances Leatherwood on "How Can the United Nations Be Strengthened?" The valedictory will be given by Rolf Kaufman.

A mixed quartet composed of Betty June McCracken, Eugenia Boone, Fred Calhoun and Paul Franklin will sing "Bless This House."

Presentation of the class will be made by Coach C. E. Weatherby of Waynesville high school. Principal M. H. Bowles will award diplomas to the graduating members.

The D. A. R. Citizenship Award will be presented by Mrs. W. A. Hyatt. The Beta Sigma Phi Scholarship Award will be made by Mrs. W. C. Norris. The class will close by singing Alma Mater and the recessional.

Members of the graduating class are as follows: Max Gene Allison, Jack Hayes Ammons, Gerald Edwin Breece, Betty Sue Berry, Eugenia Boone, Norma Jane Burgin, Charles Hurst Burgin, Doris Allean Bolin, Hugh Thomas Caldwell, Sarah Helen Caldwell, James Wallace Carswell, Silas David Carver, Edna Curtis, Dorothea Jean Calhoun, Dorothy Mae Cogdill, R.G. Coffey, Jr., Betty Kathryn Deal, Betty Hazel Deitz, Jessie Ann Dotson, Peggy Mae Ensley, Juanita Marie Evans, Marion Frances Frady, Janie Elmira Franklin.

Wayne Ferguson, Charles Pink Francis, Paul Edwin Franklin, Robert Fugate, Kenneth Eugene Gaddis, Joseph Larry Gaddy, Vinson Lester Gibson, Berton Green, Dorothy Gaddis, Elsie Josephine Glavich, Mary Jacklyn Gemin, Doris Arine Hannah, Katherine Pauline Hill, Bonnie Annette Hogue, Flora Elizabeth Hyatt, Mark Ellsworth Hollingsworth, Richard Howell, Roy Howell, Mary Ruth Inman.

Juanita Jaynes, Freda Ann Jaynes, Nancy Marilyn Knight, Rolf Kaufman, Jerry Liner, Jr., John Crowell Luther, Eleanor Frances Leatherwood, Nina Elizabeth McClure, Rosalie McClure, Betty June McCracken, Willie Mae McCracken, Lester Medford Messer, Tom Miller, Mary Lou Messer, Anna Joe Miller, Dorothy Lois Miller, Mary Madelyn Mills, Rose Jacqueline Moody, Debra Ann Moore, Edgar Jackson Noland, Billy Jo Norman, Wilbur Fisk Owen, Gordon R. Pruett, Frank Joseph Poteat, Charles Richard Powers.

Eunice Aileen Palmer, Katie Lee Palmer, Ruth Genevieve Phillips, Thomas Massie Ray, John Edward Rhodes, Ervin Luther Shook, Betty Lee Sawyer, Bernice Louise Smathers, Marie Strange, Betty Sue Sutton, Lois Ann Tittle, Herbert Carl Turner, Carol Keith Underwood, Dolores Charlene Underwood, Marvin Daniel Watkins, Jr., Mary Ruth Wyatt, Ted White, Robert Lee York, William Carl Hightower, John Whitman, William Grover Reams and James Owen Franklin.

## MORE ABOUT Mrs. Garrett

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Susan Sparks Moody. She spent her entire life in this section.

Surviving are two sons, Noble W. Garrett, of Waynesville and James B. Garrett, of Route 1, Waynesville; four daughters, Mrs. W. A. Fender of Marion, Mrs. Austin L. Moody, of Woodstown, N. J.; Mrs. Frank Nichols of Route 2, Waynesville, and Mrs. McClure; four brothers, Hyatt, Lenoir, and U. G. Moody, all of Route 1, Waynesville, and Joe Moody of Hayesville; one sister, Mrs. Artie Cagle, of Route 2, Waynesville; and a number of grandchildren and great grandchildren.

The body will remain at Garrett Funeral Home until the hour of the service today.

Popcorn was cultivated as far back as 400 A. D.

## FIRST VIOLENCE IN MOTOR STRIKE



POLICE WITH DRAWN STICKS swing into action just outside the Chrysler Highland Park plant, Detroit, during the first outbreak of violence in the United Automobile Workers strike. The trouble began when some 500 workers refused to let non-striking office workers pass. A woman sympathizer is mixed up in the melee. (International Soundphoto)

## MORE ABOUT High Wage

(Continued from Page One)

end of the year. Haywood county's workers received total wages of \$3,734,477. Breaking the county's employment down into the six major classifications, the department reveals the following employment and wage figures:

Classification	Employment	Wages
Construction	90	\$9,366
Manufacture	2,911	\$3,265,485
Transportation & Communication	53	\$27,963
Trade	762	\$329,998
Finance, Insurance		
Real Estate	31	\$24,068
Service and other activities	157	\$45,997

## CAT IN WASHING MACHINE ACQUIRES FANCY TAIL

BOSTON (UP)—Mrs. Ida Cianna would like advice on how to fix up her black and white angora cat. The pussy crawled into the family washing machine and was wrung around in the suds until it was almost unrecognizable. That cat came out of the machine with a curl to its tail and Mrs. Cianna says: "I can't get it straightened out again."

Say, "I Saw It In The Mountaineer."

# RAY'S MEALTIME TREATS

- Canned Goods**
- ARMOUR TREET . . . 12 oz. 49c
  - No. 1 Castleberry's BRUNSWICK STEW . . . Can 28c
  - Franco-American MACARONI . . . . . Can 17c
  - No. 2 Green Pac WHOLE BEETS . . . . . Can 15c
  - No. 2 Young, Tender TRELIS PEAS . . . . . 2 Cans 25c
  - No. 2 St. Elmo MIXED VEGETABLES 3 Cans 29c
  - No. 2 Frie's Golden CREAM CORN . . . . . 2 Cans 33c
  - No. 2 B & M BEEF STEW . . . . . Can 53c
  - No. 1 Campbell's TOMATO SOUP . . . . . 3 Cans 29c
  - No. 2 1/2 Del Monte BARTLETT PEARS . . . . . Can 43c
  - No. 2 Bush LYE HOMINY . . . . . Can 10c

- 25 Pounds Self-Rising Print Bag S. DAISY FLOUR . . . . .
- LIPTON'S TEA**
- B & M BROWN BREAD 3 Pkgs. 23c
- Colored PARKAY OLEO 55c lb.
- 12-oz. NBC VANILLA WAFER 31c
- 2-oz. Osage PIMIENTOS 10c

- Jellies**
- L & S Pineapple Preserves . . 16 oz. 32c
  - White House Apple Jelly . . . . . 2 lbs. 33c
  - Arcadia Strawberry Preserves . 16 oz. 35c
  - L & S 16-oz. Blackberry Preserves . . . . . 38c

- Frozen Foods**
- Delicious Clover Leaf Rolls 21c Pkg.
  - Birds-Eye GREEN PEAS 32c Pkg.
  - Dulany GREEN BEANS 25c Pkg.
  - Dulany STRAWBERRIES 59c Pkg.

- Baby Foods**
- CARNATION MILK . . 3 Cans
  - Gerber's Strained or CHOPPED FOODS . . 3 Jar
  - 8-oz. Package PABLUM CEREAL . . . . .
  - Clapp's STRAINED FOODS . . 3 Jar
  - Red Label KARO SYRUP . . . . . 1-1/2
  - Hill's DOG FOOD 2 Cans 25c
  - Cut-Rite WAX PAPER 22c Box

PARK - SHOP - SAVE

# RAY'S SUPER MARKET

PLEASING IN QUALITY-PRICE-CONVENIENCE

THE Food Store SUPER MARKET

## MORE ABOUT High County

(Continued from Page 1)

an accurate determination. A Waynesville photographer, Reed Kirkland, has prepared a table which puts Haywood in the really "sky-high" bracket. Working from a booklet distributed by the Asheville Citizen-Times last year which listed the principal mountain peaks of North Carolina, Kirkland has grouped the peaks according to counties.

Haywood, he discovered, has more than 45 peaks which lift over a mile high. Swain county has only 24 mountains which reach this altitude. Jackson has 21 and Yancey claims 20.

The peer of Haywood's mountains is Mt. Guyot, which rises to the height of 6,621 feet. Guyot is the third highest peak in North Carolina—falling behind Mt. Mitchell (6,684), which is the tallest mountain in the Eastern United States, and Clingman's Dome (6,642). In the vicinity of Haywood is Mt. Le Conte, mounting it 6,593.

Probably the most familiar peak to citizens of Haywood County is the well-known Richland Balsam, the highest on the Blue Ridge Parkway. This peak towers to 6,410 feet and presents a majestic view from the Waynesville Country Club and other spots in this area. It has been popular for years with horseback riders and hikers because of its old lumber trails.

On the table which Kirkland has prepared are listed 17 peaks in the 6,000-6,500 class. Swain county boasts 11 and Yancey county has 8. In the 5,500-6,000 class, Haywood has 26 peaks, Swain has 11, Jackson has 14, Buncombe has 7, and Yancey has only 5. Haywood has 27 mountains in the 5,000-5,500 table—Swain has 23, Macon, 22,

## MORE ABOUT Canton Service

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Chairman Monroe M. Redden of Hendersonville will be the chief speaker on the program. E. C. Speed, state commander of the V. F. W. from High Point, will also speak.

Members of the Canton high band will play several numbers. Dan Cook, director of the Canton Baptist church choir, will sing, "Sleep Soldier Boy."

Invitations have been issued to all V. F. W. posts in the 12th district who are slated to attend with their post colors. Cole Cogburn is head of the Canton committee on arrangements.

Buncombe, 12; Jackson, 11; Yancey, 8.

It has been pointed out by Park Chairman Ray that many of the high ridges, which happen to be split into two counties are often claimed by both counties on the table. In this section of the state, mountains usually form the basis for political boundaries.

"Another interesting fact," points out Mr. Ray, "is that Haywood county's boundary line is identical with its watershed up on Balsam mountain. This is one of the few counties I know of which has this feature."

To attest the ruggedness of the Haywood county terrain, measurements show that the land rises from 3,320 feet at Balsam Gap to 6,592 feet on the tip of Balsam mountain, within a distance of 3 or 4 miles.

An answer from the Washington office of the Geological Survey is expected soon which will make Haywood's claim as the "highest county" official. This would be a fact which citizens and merchants could capitalize upon to draw many visitors into the area.

## MORE ABOUT Waynesville Vote

(Continued from Page 1)

all persons wanting to vote in the election must register with the registrar, as set out by law, before the election.

The territory is the same one as outlined by the board of aldermen before, running from the city limits on East Street, to the hospital, and across the highway to Bob Leatherwood's dwelling, and then follows a ridge to the home of R. H. Gibson, on down to the point where the city limits cross the Southern Railway tracks.

The formal notice sets out that "those favoring the corporate extension to include the territory described, shall vote a ballot on which shall be written or printed the words, 'For Extension' and those opposing such corporate extension will vote a ballot with the words written or printed thereon 'Against Extension'."

The election was called by the County board of elections while in session here the 24th, with Jerry Rogers, chairman, and Claude Williams and J. A. Singleton, members.

## MORE ABOUT Pfc. Sutton

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Plot in Green Hill cemetery where interment will take place.

Pfc. Sutton, who was a native of Haywood county, entered the service October 1, 1943. He received his basic training at Camp Wheeler, Ga., and Fort George Meade, Md. Prior to entering the service he was employed in Newport News, Va.

Surviving in addition to the parents are one son, Kenneth Sutton, of Route 1, Waynesville; four brothers, Jesse, Waldo, Norvell and Eugene Sutton, all of Route 1, Waynesville; three sisters, Mrs. Bud Haney and Mrs. Ray Stamey, of Asheville and Mrs. George Crawford, of Detroit; and the maternal grandmother, Mrs. Martha Smith, of Route 1, Waynesville.

Arrangements are under the direction of Garrett Funeral Home.

## Foods Served in Miniature

By ALICE DENHOFF

SCALING good things down to small-package proportions is a good way to keep the table budget money in line, since it has been argued that so much of what is bought and prepared goes to waste because of too generous portions. Here are some and good for fun and variety. Youngsters, especially, dote on miniature viands, and hearty eaters will readily consume a special individual serving, such as stew served in a custard cup, and will come back for seconds.

To perk up stew and stretch meat, try bite-size bran dumplings. To make 12-16 delicious little dumplings, sift 1 1/2 c. flour, tsp. salt, tsp. baking powder together. Beat one egg until light. Add 1/4 c. milk, cooled fat, 1/4 c. bran and 1/2 c. milk. Add liquid mixture to dry ingredients; stir only until flour disappears. Drop batter by teaspoonful

on top of hot meat stew. Cover lightly; let simmer for 20 min. without removing cover. Meat loaf takes on new interest when it is served in small individual loaves. To serve 4-6, mix together one lb. ground raw beef, tsp. chopped onion, 1/4 tsp. salt, 1/4 tsp. pepper and one c. bread crumbs. Combine 1/2 c. mashed bananas (1-2 bananas) and 1/2 tsp. dry mustard; mix. Add to meat mixture; mix well. Form mixture into 4 or 6 individual loaves and place in well-greased baking pan not too close together. Bake at 350 F. for 50-60 min., or until done. Midget cheese puffs go nicely with a beverage before dinner. To prepare 24 small puffs, beat 2 egg whites until stiff; add 4 tsp. flour, cayenne pepper to taste, and 2 c. grated cheese. Mix thoroughly; form into small balls. Roll in one c. fine bread crumbs. Fry in deep hot fat (375 F.) until golden brown. Serve piping hot on toothpicks.

