Paur W

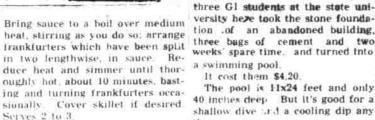


# By CECILY BROWNSTONE

### **Barbecued Frankfurters** 1/4 teaspoon salt

- Dash freshly ground pepper 1/4 teaspoon onion powder
- 1 tablespoon dry mustard
- 2 tablespoons cider vingear
- 2 tablespoons molasses 12 1012-ounce can condensed to-
- mato soup 12 cup plus 2 tablespoons) 4 to 6 (about 12 pound) frank-
- furters

Put salt, pepper, onion powder. mustard in 8-inch skillet. Add vinegar and stir to dissolve seasonings. blending until smooth. Add molasses and tomato soup and mix well.



**Pincapple Nectar Tapioca** 1'2 cups apricol whole fruit nec-

12 cup syrup from canned pineapple 12 cup granulated sugar

teaspoon salt

tion .of an abandoned building, three bags of cement and two weeks' spare time. and turned into a swimming pool. It cost them \$4,20. The pool is 11x24 feet and only 40 inches deep But it's good for a shallow dive and a cooling dip any

Ralph Fielding and Ernest Oaks. Pensacole, and Don Milburn, Jack-sonville, did the job.

> taploca. by cup coarsely cut drained

canned pineapple

**College Swimming Pool** 

Hollywood wouldn't believe it, but

**Built For Only \$4.20** TALLAHASSEE, Fla. (UP) -

pound American cheese

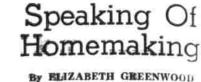
1/3 cup chopped)

kins

Sauce Corn on the Cob Frozen Fruit Salad **Buttered** Rolls with Whipped Cream

recipe for Frozen Fruit Salad on when the weather is warm we

# Novice Cooks Watch the Clock



Home Service Representative Carolina Power and Light Company

left on plates or not scrape

bowls and pans, food white

Save by storage. Each

FRIDAY,

## EAT IT ALL-SAVE MORE

Those pennies you so carefully before it can be used, stall save by clever shopping can melt and cake, unused left-over away mighty fast if you aren't just countless other small but as clever at home in your food-saving habits. No matter how smart health. you are at shopping, real savings in storage, preparation, cooking, food needs its own special

container.

Save in preparation and contain





## THE WAYNESVILLE MOUNTAINEER

