

Supplement Calls In Paying to War Heroes

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INGRAM'S STUDIO PHONE 227 MASONIC TEMPLE



It's Time For Christmas Cookies



COOKIE PARADE... Have them on hand for the holidays

By CECILY BROWNSTONE
Associated Press Food Editor

All of these cookies will keep
fresh for days if stored properly,
and that means in a tightly closed
tin box. Be sure to store soft
cookies in one tightly closed con-
tainer, crisp cookies separately in
another. And are they ever deli-
cious! Each variety has its unique
flavor.

COCONUT SQUARES

Ingredients: For Crust: 1 1/2 cups
sifted all-purpose flour, 1/2 cup
sugar, 1/3 cup butter or margarine.
3 table-spoons old-fashioned dark
molasses. For Topping: 2 eggs,
beaten, 1/4 cup sugar, 3 table-
spoons sifted all-purpose flour, 1/4
teaspoon salt, 1/2 teaspoon baking
powder, 1/3 cup old-fashioned mol-
lasses, 1 cup chopped nut meats, 1
cup shredded coconut.

Method: For Crust - Sift flour
and sugar together. Cut butter or
margarine to make crumb consist-
ency. Add molasses, mix well,
and put into an ungreased 8 x 12-
inch pan. Bake 10 to 15 minutes
in a moderate 350 F oven. The
top of the crust will be slightly
soft. Do not increase baking
time. For Topping - Mix the eggs,
sugar, flour, salt, baking powder,
molasses, nut meats, and coconut.
Bake in a moderate 350 F oven
for 25 minutes. The top will be
slightly soft, but do not increase
baking time. Leave in pan to cool.
Cut into 36 squares.

MOLASSES CRISPS

Ingredients: 3 cups sifted all-
purpose flour, 1/4 cup sugar, 1 tea-
spoon baking soda, 1 tea-
spoon cinnamon, 1/4 cup short-
ening, 1 1/2 cups old-fashioned mol-
lasses, shredded.

Method: Sift together the flour,
sugar, baking soda, salt, ginger

and cinnamon. Cut shortening in-
to mixture to resemble crumbs.
Stir in warm molasses. For drop
cookies drop 1/2 teaspoon batter
at a time onto greased cookie
sheets, flatten tops to 1/2-inch thick-
ness with a glass covered with a
damp cloth. Bake in a moderately
hot 400 F oven for 7 to 8 min-
utes. For rolled cookies, chill
dough until stiff enough to roll
about 4 hours or overnight. Roll
on lightly floured board and shape
with cookie cutters. Decorate as
desired with colored sugar, nuts,
or dried or candied fruit. Bake
as for drop cookies above. Makes 7
dozen cookies.

CHRISTMAS COOKIE CANES

Ingredients: 1/4 cup softened but-
ter of margarine, 1/2 teaspoon salt,
2 teaspoons almond flavoring, 1/2
cup sifted confectioners' sugar, 1/2
cup old-fashioned molasses, 1/2 cup
finely chopped nut meats, 2 1/2 cups
sifted all-purpose flour.

Method: Cream together butter
or margarine, salt, almond flavor-
ing, and sugar. Add the molasses
and nut meats. Stir flour into mix-
ture about 3 table-spoons at a
time. Chill dough until it is stiff
enough to handle. Shape small
pieces of dough to resemble candy
canes, keeping hands and board

Vinegar Treatment Found Effective In Food Disease

By PRESTON MCGRAW
United Press Staff Correspondent

NEW ORLEANS (UP)—Common
vinegar will kill the tough organ-
ism that causes amebiasis in 10 or
15 minutes, two tropical medicine
researchers report.

The disease is a form of dysen-
tery that struck many service men
in the last war.

Their discovery is important be-
cause contaminated green vegeta-
bles are believed to be one of the
main spreaders of amebiasis. Vinegar
improves the taste of many green
vegetables.

Medical authorities estimate that
five to 10 per cent of the popula-
tion of the United States already
may have amebiasis. In warm,
costal areas, the infection rate may
run as high as 15 per cent.

It is caused by a one-cell organ-
ism that multiplies rapidly. In con-
junction with a bacterial infection
that frequently accompanies amebiasis,
the organism "literally
chews up the intestines."

Victims Don't Know

Most of its victims don't know
they are infected. They may mis-
take its symptoms, listlessness and
irritability, for a nervous disorder.

But in its acute stage, it can be
fatal. Amebiasis becomes more
acute when the organisms get into
the blood vessels and cause ab-
scesses in the liver.

The research of Dr. Paul C.
Beaver and Dr. Guillermo De-
camps of the Tulane University
department of tropical medicine
indicates that vinegar could elim-
inate green vegetables as a source
of infection.

They made most of their experi-
ments in the laboratory of the
International Petroleum Company
at Talara, Peru. They later made
more experiments in their own
laboratory in New Orleans.

Many Tests Made

Dr. Beaver and Dr. De-camps
tested vinegar on tomatoes, car-
rots, radishes, green onions, celery,
cabbage and lettuce. Vinegar con-
taining 10 per cent acetic acid, the
chemical that gives it bite, killed
all amebic cysts in less than five
minutes.

But 10 per cent acetic acid in
vinegar is a little too strong for
the average taste. So they tried
five per cent solution, about the
strength of average cooking and
table vinegar. It killed the cysts in
10 to 15 minutes.

Amebic cysts, containing infinite
numbers of organisms, are the
toughest form of this infection to
kill. Of the vegetables the scient-
ists tried vinegar on, only the car-
rots were changed in color.

Vinegar Essential

Dr. Beaver said the essential
thing is to get the vinegar on all
parts of the vegetable and let it
stay there long enough to kill the
organism. The oil used in French
dressing, for instance, will prevent
the vinegar from getting all over a
salad.

The method he used was to mix
the salad thoroughly in a bowl with
the vinegar. After the vinegar has
had time to act, he added the other
ingredients of the dressing.

Letters To Editor

(Continued from Page 2)

makes the 49th Baptist Church in
Haywood county.

Ministers taking part in the or-
ganization were: M. L. Lewis, pas-
tor of the Hazelwood Baptist
Church, who was moderator of the
meeting; Pink McCracken, pastor
of the Fines Creek Church, led
the prayer; T. E. Erwin, pastor of
the Allens Creek Church, delivered
the address; and L. G. Elliott, Pas-
tor of the First Baptist Church,
brought greetings from the church
nearest the new organization, Miss
Daphne Boone, associational work-
er, was present and brought greet-
ings from the Haywood Baptist As-
sociation.

Signed: L. G. Elliott
"An eye-witness"

State Getting Records On Tax Delinquents Here

Fred Walston is going hunting
after the first of the year - for
people.

The senior deputy collector for
the State Department of Revenue
said today he would start work
about that time on his list of
people who have failed to file
their state income tax returns.

The state is going to be lenient
with penalties and interest as-
essments, however, on those who
file before the December 31 dea-
line, he advised.

"But after that," he declared,
"we're going after 'em."

Mr. Walston said he has found
there are 1,000 people in his area
of Jackson and Haywood counties
who should have filed as far back
as 1946 but didn't, and that he's
still working on the records for
that year.

"We're also going to work on
lists for 1947, '48, and '49," he
added.

The collector reminded eligible
tax-payers that a married man
making at least \$2,000 and a single
man and woman making at least
\$1,000 are required to file state
income tax returns.

Exemptions of \$200 are allowed
for each dependent, but the tax
payer cannot consider a wife or
husband as a dependent.

A single person who is support-
ing dependent relatives, however,
is considered as the head of a
household and can make exempt-
ions.

Care of the Soil Like a man's arm, the soil is built up through proper use, not abuse or disuse. When land is either abused through bad cropping systems or left to lie idle and erode, it deteriorates rapidly.

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