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Junaluska PTA Name Officers May 11

Members of the Lake Junaluska rent - Teachers Association on juraday night will elect their of-

Mrs. Lee Evans, president of the organization for the past year, will preside over the session, which will open at 7:30 P. M. at the Lake he current civilization.

Members of the Lake Junaluska Community Development organization will meet with the P-TA, also, to discuss the possibilities and advantages of splitting their area in two and having a Community Development unit operating for each. A number of residents of the sec-

tion have suggested this, arguing that the Lake area is too large to operate efficiently under the Pro² gram as a single unit.

Royal Arch Masons To Meet Friday

Waynesville Chapter 69, Royal Arch Masons, will hold a stated convocation in the Masonic Hall over the First National Bank at 8 P. M. Friday.

. The degree of Mark Master will be conferred by Edwin P. Martin. Companion Hugh J. Sloan, Jr., will preside over the business ses-

All Royal Arch Masons are invited to attend.

Center Pigeon

Meeting Thursday By MRS. MAUDE M. BLAYLOCK

(Mountaineer Correspondent)





sion" staged in Mosinee, Wis., with former Communist leaders directing the show. Here the "raiders," under the direction of "Commissar" Joseph Kornfeder (dark hat), arrest Arthur Clark, chief operator of the plant, following a carefully planned "coup." (International).

The May meeting of the Center The residents will discuss plans The first mechanical refrigerator Thursday at 7:30 p.m. at the Spring for the coming year and hold a was patented in 1856, but elec-Hill Church, with Chairman George community sing during the session, tricity was not applied until after Stamey presidipg.



THE WAYNESVILLE MOUNTAINEER

Say It With Cookies

By CECILY BROWNSTONE Associated Press Food Editor

If your daughter and her friends would like to get together to make some Mother's Day gifts, here are three delicious cookie recipes they can manage themselvs. All of them combine old-fashioned dark

molasses with spices in a most delightful way. Lemon-Cinnamon Wafers are the most wonderful crisp cookles and the Spiced Nuggets have a haunting flavor. The Plantation Coconut Bars were voted his favorite by my 12-year-old nephew; they're handy, too, because they use up leftover egg whites.

LEMON-CINNAMON WAFERS

Ingredients: 2 cups sifted all-purpose flour, 2/3 cup sugar, 11/2 teaspoons grated lemon rind, 2/3 cup butter or margarine, 1/2 cup oldfashioned dark molasses, 1 egg yolk, 1/4 cup sugar, 1 teaspoon cinnamon.

Method: Mix flour, 2/3 cup sugar and lemon rind. Cut butter or margarine into flour mixture until particles are very fine. Mix molasses and egg yolk; add to flour. Mix well. Drop 1 level teaspoon dough at a time onto greased cooky sheets, 2 inches apart. Flatten to 1/16th-inch thick by stamping cookies with bottom of glass covered with damp cloth. Mix 14 cup sugar and cinnamon; sprinkle a little over center of each cookie. Bake in moderately hot (400 F.) oven 5 to 6 minutes or until edges are lightly browned. (DO NOT BAKE TOO BROWN.) Cool one-half minute. Remove from cookie sheet onto wire cooler with spatula. Store in tightly closed tin box. Makes 72 cookies. To roll these cookies chill the dough until stiff enough to handle; roll on board lightly dusted with confectioner's sugar and cut out.



COOKIES FOR YOUR BEST GIRL . . . On Mom's Day.

PLANTATION COCONUT BARS

Ingredients: 1/3 cup butter or margarine (melted), 1 cup sugar, 1 cup old-fashioned dark molasses, 4 egg whites (unbeaten), 2 cups sifted cake flour, 1/4 teaspoon baking soda, 1/4 teaspoon salt, 1 teaspoon cinnamon, 1/4 teaspoon nutmeg, 2 cups moist shredded coconut.

Method: Mix butter or margarine, sugar and molasses together well. Beat egg whites in with spoon just until combined. Sift together flour, baking soda, salt, cinnamon and nutmeg; stir into first mixture. DO NOT OVERMIX. Stir in coconut. Line two 8 x 8 x 2-inch pans with waxed or brown paper; grease and flour lightly. Pour half of batter into each pan. Bake in moderate (350 F.) oven for 30 minutes. Immediately turn cakes out on wire cooler; remove paper and turn right side up. When cold cut each cake into 24 bars, (Use a sharp knife and a rule to have them uniform.) These bars improve with age if stored in a tightly closed box, Makes 48 bars.



3-Lb.

Bag

12-Oz. Can 4110

Silver Cup (Lb. Bag 67c)

Thursday Afternoon, May 11.

