

The Oak Woman Rears Old, First Movie

MRS. GEORGE BORING, Community Reporter

Carrie Rathbone, 78 years old, reared her first movie at the local theatre a short time ago. She has been confined to a wheelchair for the past ten years, and she knows she can enjoy from a car. It probably was her last. She said it was a "good picture" and she enjoyed her grandson, Sykes Ledford, while visiting here at home in Bacliff, Tex. Mr. and Mrs. Ledford of this community.

Transactions In REAL ESTATE

Waynesville Township
C. P. Bowles and wife to Sylla Davis.
Sylla Davis to C. P. Bowles.

Beaverdam Township
Joyce Mann and wife to Dr. C. T. Weiss.

Clyde Township
Lee Ratnoone and wife to G. F. Masbourn and wife.

Jonathan Township
Olis Allison and wife to Vanita Morrow.
Olis Allison and wife to Edgar Morrow.

Teague Williams drove to Newport News, Va. to move Bob and Frances back to North Carolina. They have lived in Virginia for several years but now will live in Waynesville.

Mr. and Mrs. Mack McGinniss were recently married in Washington, D. C., and spent part of their honeymoon visiting relatives on White Oak. Mrs. McGinniss is the former Mildred Sims of this community. Mr. McGinniss is in the florist business in Washington.

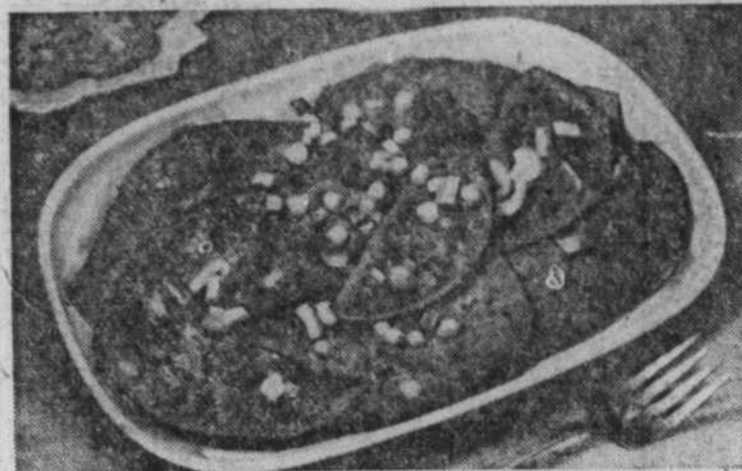
Mrs. Birdie Teague Garrett from Clarksville, Va., has been visiting Mrs. Bill Teague, Mr. and Mrs. Lloyd Teague, and other relatives of White Oak.

Use the Want Ads for results

Good News For All Beefeaters



SPONBURGERS ON BUNS with gherkins and tomatoes.



PAN FRIED BEEF LIVER—in summer style.

By CECILY BROWNSTONE
Associated Press Food Editor

IS EVERYBODY HAPPY? They should be. Beef keeps on being plentiful — and what better fare for warm weather? Beef takes to barbecue cooking on that outdoor setup. It's in cahoots with top-of-the-range cooking — ragouts, hamburger variations, Swiss Steak. And on a cool morning, when you don't mind turning your oven on, why not roast that queen of the table — prime ribs of beef? Or put the roast in your electric roaster, if you have one. Serve the beef up cold for supper, in thin slices. Perfect accompaniment for potato salad, cole slaw or tossed greens.

Want to invite the gang to supper? Make it quick, make it easy, make it something everyone likes. It's ground beef, of course, we're talking about—reasonable enough to feed even appetites worked up after swimming, golf or tennis. But change the hamburger routine and try our Supper Spoonburgers. We guarantee them to be snappy, to have that "You're such a good cook" touch.

AND WHILE we're discoursing on beef, we urge you not to forget to put beef liver on your menus at least once a week. It's more than plentiful. It supplies such valuable nutrients. Know how to prepare beef liver so it will give you its best? Know how to buy and store it? Here are tips.

Browning has a way of improving the flavor of beef liver, so cook it in serving-size slices rather than in one large piece. More surfaces to get delectably rich this way, see?

Beef liver is available fresh or packed frozen. Properly wrapped, it may be kept in the freezer at zero temperature for six to seven months. If you find a brand of frozen liver that you like, you'll be wise to stick to it. Liver's a delicate meat and it needs proper handling and refrigeration to preserve its quality.

Fresh beef liver should be wrapped loosely, kept in the coldest part of the refrigerator, and used within twenty-four hours after you buy it. A pound of fresh or frozen beef liver will give you four servings.

Don't be old-fashioned when you cook liver! It doesn't need to be scalded or soaked before it goes into the skillet, as recipes often used to direct. And don't cook the life out of it! Liver tastes best when it's cooked just until it's about to lose its pink color. Overcook it and you'll dry out this delicate meat.

Here's a special liver recipe for hot nights when you want to pre-

don't DO that!



BE THOUGHTFUL . . . A crowded restaurant isn't the place to catch up on your reading, while people are waiting for your seat.

pare a main dish in a matter of minutes.

SUPPER SPOONBURGERS
Ingredients: 2 tablespoons butter or margarine, 1/4 cup chopped onion, 1 pound ground beef, 1 teaspoon salt, 1/8 teaspoon pepper, 1/2 cup chili sauce, 8 hamburger buns (split), gherkins, tomatoe, parsley.

Method: Heat butter in 10-inch skillet. Add onion and cook until

tender, stirring often. Add beef and mash with long-handled two-tined fork until crumbled and lightly browned. Mix in salt, pepper and chili sauce. Reheat for 2 or 3 minutes. Toast buns and pile meat mixture on one half of each bun. Garnish other halves with gherkins; add tomato slices and parsley to platter. Makes 4 servings—2 buns apiece. Double recipe if desired using 12-inch skillet.

PAN-FRIED LIVER, SUMMER STYLE

Ingredients: 1 pound sliced beef liver, 1/4 cup flour, 2 tablespoons fat, 1/2 cup mixed chopped scallions and green peppers, salt and pepper, 1 cup sour cream or 1/3 cup bouillon.

Method: Spread flour on waxed paper. Dip liver slices in flour. Brown in hot fat with the scallions and green pepper. Sprinkle

with salt and pepper to taste. Cook over low heat 5 to 10 minutes or until liver is cooked through. Remove liver to warm platter. Pour sour cream or bouillon into skillet. Stir with wooden spoon, scraping brown particles from bottom of skillet, and heat. If sour cream is used, have it at room temperature and do not boil. If bouillon is used, boil for a minute or two. Serve sour cream or bouillon gravy with liver. Makes 4 servings.



For "Take It Easy" Main-Dish Salad — Economical Eatwell

Grated Tuna 2 1/2 Cans **49c**

For Salad Or Buttered Vegetable — April Showers

Asparagus No. 1 Can **21c**

New Low Price — Self-Rising

Snowkist Flour 25-Lb. Bag **\$1.49**

Hunt's Pure

Peach Preserves 11 1/2-Oz. Jar **17c**

Yellow Cling, Sliced or Halves

Yosemite Peaches No. 2 1/2 Can **25c**

Plain or Self-Rising

Red Band Flour 10-Lb. Bag **89c**

Hostess **Bartlett Pears** No. 2 1/2 Can **32c**

Snow Frost **Sauer Kraut** .2 No. 300 Cans **25c**

Dixie-Home Quality Fresh **Peanut Butter** .2 Tumb. **23c**

Gets Rid Of Insects—Dixie-Home **Aerosol Bomb** 12-Oz. Can **79c**

Magnolia Fresh Creamy **Marshmallows** 10-Oz. Pkg. **19c**

Meal In A Can! Walker's **Beef Stew** No. 300 Can **33c**

Serve "As Is," Baked, Fried, Or Broiled **Wilson's Mor** 12-Oz. Can **45c**

Economical, Tasty—Wilson Certified Corned **Beef Hash** 16-Oz. Can **29c**

Good Hot Or Cold—Wilson Certified Vienna **Sausage** 4-Oz. 2 Cans **35c**

Just Heat And Serve — Wilson's **Hamburger** And Gravy 15-Oz. Can **49c**



Meats & Poultry

Sh Dressed **RYERS** lb **49c**

Prell's Sliced **ACON** lb **65c**

Salad Fixins

2 lbs. Cucumbers **19c**

Tomatoes lb. **19c**

Carrots pkg. **12c**

Pepper lb. **15c**

PRODUCE

PEACHES 2 lbs **19c**

SQUASH 2 lbs **19c**

COCA-COLAS Ctn. **23c**

N. B. C. Crackers **RITZ** Lb Box **33c**

Del Monte Sliced **Pineapple**, No. 2 Can **29c**

GREEN GIANT PEAS 303 Can **19c**

TOMATOES 2 No. 303 Cans **25c**

WIFT'S JEWEL OIL Qt. **59c**

COLGATE DENTAL CREAM

Removes Up To 85% Of Decay And Odor-Causing Bacteria!

GIANT SIZE 47c

CASH GROCERY

"The Best the Market Affords"

MAIN STREET . . . HAZELWOOD

Chicken Of The Sea Solid Pack Light

TUNA 2 1/2 Cans **75c**

Complexion Soap

DIAL 2 Reg. Size **27c**



Stay Fresh With

DIAL Bath Size **17c**

Beauty Bar

PETER PAN 3 Reg. Size **22c**

Good — And Good For You! Select Sliced

Beef Liver Lb. **37c**

For A "Take It Easy" Meal! Fresh

Ground Beef Lb. **49c**

U. S. Choice Beef **Short Ribs** Lb. **23c**

Quality-Tender Shoulder — Veal **Chops** Lb. **39c**

Fresh Ground **Veal** Lb. **29c**

Dressed & Drawn (4 to 6 Lb.) **HENS** Lb. **49c**

Fish Department Values!

Medium Size Fresh **Mullet** Lb. **17c**

Flavorful Fish! Fresh **Pan Trout** Lb. **25c**

Veri-Best Produce

CRISP GREEN MOUNTAIN **CABBAGE** 2 Lbs. **11c**

5 Doz. Size **LETTUCE** Head **17c**

Sweet Green **Bell Pepper** lb. **15c**

California Bartlett **PEARS** lb. **21c**

Fresh Home Grown **OKRA** 2 lbs. **25c**

Our Chef Suggests!

Makes Tasty Sandwiches **Egg Salad** 8-Oz. Cup **29c**

Fruit Cocktail Gelatin **Salad** 16-Oz. Cup **19c**

Dairy Values!

Mild Daisy **Cheese** Lb. **49c**

For Snacks — Wispride Cheese **Spread** 8-Oz. Pkg. **37c**

Southern Gold 1/4-Lb. Prints

MARGARINE 2 Lbs. **45c**

Frozen Food Values!

Get A Supply! Dixie-Home

ORANGE JUICE 2 6-Oz. Cans **29c**

PictSweet Frozen Fresh **Spinach** .2 14-Oz. Pkgs. **35c**

Southland **Cut Okra** 2 10-Oz. Pkgs. **35c**

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| For Lovely Complexion PALMOLIVE 3 Reg. Size 22c | For Your Beauty Bath PALMOLIVE 2 Bath Size 21c | Cashmere Bouquet TOILET SOAP 3 Reg. Size 22c | Cashmere Bouquet TOILET SOAP 2 Bath Size 21c |
| White Toilet Soap OCTAGON 4 Cakes 19c | For Family Wash SUPER SUDS Lge. Pkg. 27c | Famous Name Detergent OCTAGON Lge. Pkg. 30c | For Fine Washables LUX FLAKES Lge. Pkg. 27c |
| Deodorant Soap LIFEBUOY 2 Bath Size 23c | Health Soap LIFEBUOY 3 Reg. Size 23c | Puts Sunshine In Wash RINSO Lge. Pkg. 27c | For Shining Sinks BAB-O Can 12c |