

SO THIS IS NEW YORK

BY NORTH CALLAHAN

There is some talk about the current story in Reader's Digest by Robert Ruark who allows he gave up a \$65,000-a-year job and left New York because he "couldn't stand it any longer." Now I wouldn't argue with Bob, a fellow-columnist I've known for years, because he's a nice guy and a truthful fellow. Another reason I wouldn't want to impugn his veracity, as we used to say in college when we wanted to impress somebody with big words, is because Bob is now in Spain and might fire back at me in Spanish, and I don't understand Spanish. But what I'm trying to say is, that Bob didn't tell the whole story.

In the article he goes on to say that he had his column in about 200 newspapers, but the only trouble was he had to write it from New York. Well, my column runs in a similar number and I write it from New York by choice because there are more interesting stories here than any other place I know. Bob said that nobody he knew was happy in New York. All I can reply is that the genial cuss should have got out and met some of the folks I know and he would have changed his mind. Furthermore, I don't believe Ruark meant what he said in this regard, for I was with him at a meeting of Sigma Delta Chi fraternity brothers the oth-

er night, and I haven't heard so much laughing in a coon's age, as they say down in North Carolina where Robert Ruark comes from—I myself being from way across the Smoky Mountains in Tennessee, at least a hundred miles from Ruark's Pappy's house as the turkey buzzard flies.

The exiled columnist further states in his brief agin New York that his days were so filled with phones, parties and shindigs that he only had time to write at night. Well now, that's better than goin' out to these here night clubs where they charge you \$10 a square foot for parking your carcass, the food being thrown in. Robert alleges that New York had lost its glamor for the country boy. Maybe so for him—you see, he was pulled a little bit young down in Carolina and probably should have been left to ripen a bit more on the vine before tearin' loose here at Gotham. As for this country boy—meanin' myself and making no comparison with Ruark except for clarity purposes—I see something new each day in New York which makes me open my mouth and say "Gee Whiz!" or epithets to that effect. Perhaps I am more of a country boy, maybe so much so that I will never get the country out of me. Fact is, I don't want to.

Robert reveals that he lived in a penthouse and knew everybody from Bernie Baruch to Frank Costello. I know Baruch but I don't wanna know this Costello, unless he's the one who's associated with a bird named Abbott and acts funny. Now you see, Robert apparently didn't know the right people. As far as Tom Lea, the Texas author cousin' Bob to leave, I came to New York from Texas and dearly love to go back to the Lone Star nation, but unlike Stanley Walker who also penned a piece about why he left New York, I am willing to return to this here Babylon-on-the-15-cent-subways and write about it for folks from Rhode Island to Colorado who don't yet realize how bad it is. Robert relates that this town is a "rat race." Right here I'd like to rise to a point of column-writing order and affirm that I've been here fourteen years, longer than Bob was, and I've yet to see a rat in Manhattan. Some Giant baseball fans told me there were some in Brooklyn but I've never had the chance to confirm this. Last rats I saw were on a farm down South. We used to shoot at them in the barn on rainy days.

Not that this column has not made many unfavorable remarks about New York. It has, plenty. But let's give the devil his dues—even if he owes \$65,000 a year. New York has its ups, it has its downs. Personally I prefer to think of the sun rising over its majestic skyscrapers, rather than settling over the lesser slums. Lots of people here are unhappy and failures but many more are childishly eager for more of New York, and strive onward to attain a high success which is not avail-

Two Cooks Improve The Broth



SOUTHERN CORN BREAD — Good with pork chops or ham.

By CECLY BROWNSTONE Associated Press Food Editor FRIENDS coming to dinner? You would like to loll with the company, sipping a drink, bemused by a bowl of potato chips?

Grab a kitchen partner and in 20 minutes get your supper menu ready to put in the broiler, the oven, and on top, of the range. No reason why you should do all the work. See who's willing. Husband the helpful kind? Beau still new enough to want to make a good impression? Sister, brother or girl friend — one of the guests?

Here's how we got a quick dinner for four recently, with one eye on the clock and delicious results. Friend Emmie—born in Waynesboro, Georgia—was our helper, so naturally our menu had a Southern tone.

Main course was HAM. We used two half-inch slices of the boiled meat, weighing altogether a little over two pounds, and broiled over a mouth-watering turn in our electric rotisserie. If you haven't yet acquired one of these wonderful cooking helps, put the ham under the broiling unit of your range.

On the ham went a magnificent sauce — Emmie's inspiration. She said that before she worked out the recipe, she walked around for days "tasting it in my head." Thus are recipes born! We call it HAM-TO-ICE CREAM SAUCE because we've discovered it tastes wonderful on either.

ASPARAGUS was our vegetable; we used the frozen variety, but canned would be fine and take even less time to prepare.

With these we had HALFWAY CORN BREAD — a cross between spoon bread and regular Southern corn bread. It boasts a special step that achieves an unusual custardy layer. The recipe follows—try it and see. I clocked the preparation of the corn bread and it took about 10 minutes from the time I started to prepare it until it was in

the oven. If you have a well-organized mixing center, it shouldn't take you any longer. The corn bread makes eight generous servings, which the four of us at dinner slathered with butter and ate up. Need we say we omitted dessert? But if you are having more than four, and want to round out the menu, add fruit and cheese.

HAM-TO-ICE-CREAM SAUCE

Ingredients: One 6-ounce can concentrated frozen grape juice (undiluted), 1 tablespoon grated orange rind, 2 tablespoons lemon juice, 3 tablespoons currants, generous dash of cinnamon and ginger, 1 teaspoon cornstarch, 1 tablespoon cold water, 2 tablespoons finely cut pecans.

Method: Put grape juice, orange rind, lemon juice, currants, cinnamon and ginger in 1-quart saucepan. Mix cornstarch with cold water until smooth; add. Cook and stir constantly over low heat until thickened and clear. Add pecans and serve hot with ham or vegetable ice cream. Makes 1 cup.

NOTE: If sauce is made ahead, it may thicken on standing. Reheat over hot water and add pecans just before serving so they'll stay crisp.

HALFWAY CORN BREAD

Ingredients: 1 1/2 tablespoons butter or margarine, 1/3 cup sifted flour, 1 1/2 cups white or yellow cornmeal, 1 teaspoon baking soda, 1/2 teaspoon salt, 2 eggs, 1 cup buttermilk, 2 cups milk.

Method: Melt butter in large iron skillet (about 9 by 2 inches). Sift together flour, cornmeal, baking soda and salt. Beat eggs until foamy; beat in buttermilk and 1 cup of the milk. (Mixture will be very thin.) Turn into prepared skillet. Pour remaining cup of milk carefully over top of mixture; do not stir in. Bake in moderate (350 F) oven 50 minutes. Bring skillet right to table; cut cornbread into 8 pie-shaped pieces; serve at once with lots of butter or margarine.

Cottonseed Aid Cancer

HAMPTON, S. C. (AP)—Hampton County cottonseed is being collected to fight cancer. The county cancer fund campaign committee devised this plan at the opening of the cotton picking season.

Each cotton grower is asked to give a handful of seed from his ginned cotton. Gens, where the seed will be sold and the proceeds are cooperating and boxes are provided there for the contribution. At the end of the season, the seed will be sold and the proceeds will go to the fund.

able anywhere else. It is not easy. The struggle takes its toll, but most of those who make it are wonderfully happy. Sure, they go away and visit the old home place, but usually, they are anxious to get back. We will miss Bob Ruark, wish him well. There was only one thing wrong. He tried to be a New Yorker. Nobody can really do that.

CARD OF THANKS

We wish to express our deep appreciation for the kindness shown us, during the death of our husband and father, and for the beautiful flowers.

MRS. LOU ARRINGTON and family.

SUMMONS BY PUBLICATION IN THE SUPERIOR COURT

North Carolina, Haywood County, Dorris Blankenship, vs. Paul Blankenship.

The defendant will take notice that an action entitled as above has been commenced in the superior court of Haywood County against him for an absolute divorce and that the defendant will further take notice that he is required to appear at the office of the clerk of the superior court in Waynesville, North Carolina, and answer or demur to the complaint therein filed on the 12th day of November, 1953 or within 30 days thereafter or the relief demanded in the complaint will be granted. This the 12th day of October, 1953.

J. B. Siler Clerk of the Superior Court of Haywood County. 2373—O 15-22-29 N 5

NOTICE OF SALE

On Monday, November 23, 1953, at 11:00 o'clock A.M. at the Court House door in Town of Waynes-

ville, N. C., I will offer for sale at public outcry to the highest bidder for cash the following lands and premises, situate, lying and being in Waynesville Township, Haywood County, N. C., to-wit:

BEGINNING on a stake on Frazier Street and runs S. 78° W. 135 feet to a stake; thence N. 15° 10' E. 400 feet to a stake; thence N. 78° E. 45 feet to a stake, Bolling Hall-Burress corner; thence in a Southerly direction, a short line to a stake to the BEGINNING at street, containing 3/4 acre, more or less.

Sale made pursuant to the power and authority conferred upon the undersigned Trustee by that Deed of Trust dated April 15, 1953, executed by William C. McDaniel and wife, Essie McDaniel, and recorded in Deed of Trust Book 85, page 270, Haywood County Registry, to which instrument and record reference is hereby made for all the terms and conditions thereof, default having been made in payment of the indebtedness thereby secured.

This October 17, 1953. A. T. WARD, Trustee 2376—O 29 N 5-12-19

NOTICE

IN THE SUPERIOR COURT, BEFORE THE CLERK.

STATE OF NORTH CAROLINA, HAYWOOD COUNTY, L. C. MCKINNEY, Petitioner vs.

FRED BURGESS, who formerly resided in The Town of Canton, Haywood County, North Carolina, and who, during the year 1943 disappeared, and is believed to be dead, intestate; IDA BURGESS, spouse of the said FRED BURGESS; VIOLA GRAY, LELA BURGESS, CHRISTABELL MCKINNEY and MRS. WILL GENTRY; and all the heirs at law, next of kin, and all other persons interested in the estate of the said FRED BURGESS, deceased, the names and addresses of whom are unknown to the petitioner.

Respondents. To Fred Burgess, who formerly resided in The Town of Canton, Haywood County, North Carolina, and who, during the year 1943 disappeared and is believed to be dead, intestate; Ida Burgess, spouse of the said Fred Burgess; Viola Gray, Lela Burgess, Christabel McKinney and Mrs. Will Gentry; and all the heirs at law, next of kin, and all other persons interested in the estate of the said Fred Burgess, deceased, the names and addresses of whom are unknown to the petitioner: You will hereby take notice that

a proceeding entitled as above has been commenced in the Superior Court of Haywood County for the appointment of an administrator of the estate of Fred Burgess, deceased, it being alleged in the petition filed in said proceeding that the said Fred Burgess disappeared during the year 1943, and

since said time has been absent from his home and the community of his residence, and that during the entire period of his absence, which has been for more than seven years, the said Fred Burgess has not been heard of and no news or information has been received from or concerning him in the community in which he form-

erly resided, or by his spouse, heirs at law, next of kin, intimate friends and close associates. And you will further take notice that you are required to appear at the office of the undersigned Clerk of the Superior Court of Haywood County, in the courthouse in Waynesville, North Carolina, within twenty days after the 5th day of

December, 1953, and answer in writing to the petition filed in said proceeding, or the petitioners apply to the Court for the relief demanded in the petition. This the 3rd day of November, 1953.

J. B. SILER Clerk Superior Court 2382—Nov. 3-12-19-26



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Armour's Star Chopped Ham 12-Oz. Can 57c

Armour's Star Vienna Sausage 4-Oz. Can 19c

Luncheon Meat Armour's Treet 12-Oz. Can 43c

Armour's Corned Beef Hash - 16-Oz. Can 31c

Armour's Beef Stew - 16-Oz. Can 39c

Armour's Potted Meat 5 1/2-Oz. Can 13c

Del Monte Fancy COCKTAIL - - - - - No. 303 Can 23c

Del Monte Sliced PINEAPPLE - - - - - No. 2 Can 27c

Del Monte Crushed PINEAPPLE - - - - - No. 2 Can 25c

Del Monte Mary Washington ASPARAGUS - - - - - No. 300 Can 33c

Ann Page Creamy Rich MAYONNAISE - - - - - Qt. Jar 53c

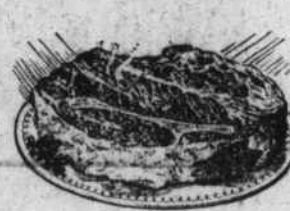
Ann Page Pure Fruit Strawberry PRESERVES - - - - - 12-Oz. Jar 29c

Golden Maid — It's So Economical MARGARINE - - - - - 1-Lb. Pkg. 20c

Reliable Cut GREEN BEANS - - - - - 15 1/2-Oz. Can 19c

Sultana PORK & BEANS - - - - - 1-Lb. Can 10c

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Heavy Western Beef—Chuck Blade Pot Roast - - - - - Lb. 49c

Freshly Ground Beef - - - - - Lb. 35c

Heavy Western Beef, Lean Boneless Stew Beef - - - - - Lb. 59c

Choice Milk Fed Cubed or Tenderized Veal Steak - - - - - Lb. 69c

Choice Milk Fed Shoulder Veal Chops - - - - - Lb. 45c

Cap'n John's Standard Oysters - - - - - Sealed Pt. 79c

SLICED BACON 59c

1-Lb. Pkg.



Fruits and Vegetables

Juicy Florida ORANGES - - - - - 8-lb. Bag 47c

Firm Heads CAULIFLOWER Hd. 25c

Firm Golden Ripe BANANAS - - - - - 2 Lbs. 25c

Red Tokay GRAPES - - - - - 2 Lbs. 25c

Florida GRAPEFRUIT - - - - - 4 For 25c

Idaho Baking POTATOES 10 Lb. Bag 59c

DEVIL'S FOOD 25c

Jane Parker CAKE SPECIAL Ea. 25c

Sweetheart Soap - 3 Bars 22c

Camay Soap - - - 3 Bath Bars 25c

Camay Soap - - - 3 Reg. Bars 19c

Blu White Flakes - - - Pkg. 9c

Soap Powder Octagon - - - Lge. Pkg. 21c

Boraxo - - - - - 8-Oz. Pkg. 19c

Borax 20 Mule Team - - - - - 16-Oz. Pkg. 19c

Spic & Span - - - 2 Pkgs. 47c

Del Monte Food Products

Fancy Tomato Ketchup - - - - - 14-Oz. Bot. 19c

Del Monte Tasty Chili Sauce - - - - - 12-Oz. Bot. 23c

Tempting - Delicious Pineapple Juice - - - - - 46-Oz. Can 30c

Del Monte Halves Sliced Peaches - - - - - No. 2 1/2 Can 31c

Del Monte Tiny Green Peas - - - - - No. 303 Can 22c



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