



AMONG THE FIRST to enjoy the new Lake Junaluska swimming pool was this bevy of bathing beauties from four states. Left to right: Ann Nuckols, Rockville, Va.; Pat Lineberger, Maiden; Nancy Cochrane, Enka; Dudley Patterson, Nashville, Tenn.; Lucile Mayhall, Morehead, Ky; Gail Davis, Lake Junaluska; Ann Prevost, Waynesville, and Martha Kirby, Crossville, Tenn. (Grenell Photo).

Taut Drama Of A Woman's Fight For Safety Made In New Mexico

Colorful Taos, New Mexico, famous tourist mecca, provides the background in Republic's suspense drama, "Make Haste to Live," now at the Strand Theatre with Dorothy McGuire and Stephen McNally in the starring roles. Given the mythical name of Candlewood in the novel written by The Gordons, and in the film, Associate Producer-director William A. Seiter chose Taos as the location site because it fitted the author's description of Candlewood and because of its unsurpassed photographic qualities. Not only was the business section of Taos used; many key scenes of "Make Haste to Live" were filmed in and about the famous and beautiful St. Francis de Assisi Mission, in nearby Rancho de Taos, and in the ancient Indian Cliff Dweller caves. The Mission church, built in 1772, has been so well preserved that no restoration was ever necessary. It still serves as the place of worship for a parish

of 400 Indians, presided over by Father Paul V. Hatch, beloved priest who has been Father to them for 22 years. Among the treasures in the church is a painting, "Shadow of the Cross," by Henri Ault, a picture which glows mysteriously at night. It is of a large figure of Christ standing before the Sea of Galilee, and as the picture glows, the lake becomes fleecy clouds and a large cross appears over the left shoulder of Christ. The Indian Cliff Dwellings also play an integral part in the plot of "Make Haste to Live," being the eerie scene of the spine-tingling climax of the picture. Supporting Dorothy McGuire and Stephen McNally in this absorbing melodrama are such notable players as Mary Murphy, Edgar Buchanan, John Howard, Ron Hagerty, Pete Hern and Argentina Brunetti.

Meat Budget Goes Farther With Cheaper Cuts

By RUTH CURRENT State Home Demonstration Agent MAKE MEAT BUDGET GO FURTHER—Perhaps you're lucky enough to produce your own meat supply. If not, make your meat budget go farther by buying the less tender cuts. Although they cost less, you don't sacrifice food value for they contain excellent quality protein, iron, phosphorus, B vitamins, and enticing flavor. Here are recipes for cooking low cost meats. Hungarian Stew: 2 pounds diced meat for stew, 2 tablespoons fat, 2 small onions (chopped fine), 1 cup thick sour cream, salt, paprika, pepper, Brown meat and onions in hot fat. Add tomatoes; season; cook slowly for 2 hours. Add water as needed. Add cream before serving; blend well. Serves 8. For variety, top with biscuits or dumplings. Or, alternate layers with cooked cereal or mashed potatoes. Also,

you can substitute another cup of tomatoes for the cream, and add other vegetables. Or, substitute water for tomatoes and when done thicken gravy; serve on cooked rice. Pork Chops with Scalloped Potatoes: Pork chops, 6 pared sliced potatoes, flour for dredging, salt, pepper, milk. Place layers of sliced potatoes in greased baking dish. Over each layer sprinkle salt, pepper and flour. Place seasoned chops on top of potatoes. Add milk until it can be seen through the top layer of potatoes. Bake in moderate oven until tender, about 1 hour. If preferred, brown chops in hot skillet before placing them on the potatoes. Cook uncovered. Hamburger Upside-Down Pie: 2 tablespoons fat, 1 sliced onion, 2 cups canned tomatoes, salt and pepper, 3/4 pound hamburger or ground, left-over meat. Brown onions and meat in hot fat. Add tomatoes; season, cook until somewhat thick in 9-inch skillet. Put savory biscuit dough on top. Bake in hot oven (425 degrees) for 15 minutes. Turn upside down on hot platter when done. Serves 6 to 8.



CARTER OSBORNE

Carter Osborne Supports Faraday C. Green For Chairman Of The Board

STATEMENT OF CARTER OSBORNE, CANDIDATE FOR CHAIRMAN OF THE BOARD OF COMMISSIONERS IN FIRST PRIMARY

I desire to thank the many citizens of Haywood County for the very fine support given me in the Primary Election, held on May 29th, 1954.

During the campaign I stated to the people that I was willing to abide by the decision in that election. There were four candidates in the race for Chairman. Mr. FARADAY C. GREEN, was top man. He received 2510 votes; Mr. GLENN BROWN received 2171 votes; Mr. CHARLES C. FRANCIS received 1871 votes and I received 1231 votes. We had a fair election and every candidate had ample opportunity to present his qualifications to the people. After everything favorable or unfavorable was presented by each candidate and their friends, the people made their selection. As for me I shall abide by the decision, for the following reasons:

- 1. It was my firm belief prior to the First Primary that the high man should be the party nominee in the November General Election.
2. Holding elections is expensive business and the tax payers of the County are called upon to make the payments and carry the burden of the expense, and NOT THE CANDIDATES.

3. The costs of the First Primary was approximately FORTY FOUR HUNDRED (\$4400.00) DOLLARS and a SECOND PRIMARY will be almost as expensive in order to give a candidate a SECOND BITE at the cherry. Assuming both candidates are of equal ability, I doubt if the result would justify the expense to the other citizens of the County.

4. Second Primaries are not good for Party harmony, as I have observed over the years.

Therefore, as far as I am concerned, I shall support Mr. Faraday C. Green, the high man in the First Primary election, who is an outstanding, successful business man of Haywood County, and who has been a life long regular Democrat, year in and year out. I respectfully urge and request my friends and supporters to join me in making Mr. Green our next Chairman of the Board of Commissioners. Having known Mr. Green many years, I am qualified to state his character and ability, his experience in the business field, his interest in civic and religious organizations, and his understanding of the problems of the farmer and of labor, will qualify him for this important position.

Respectfully yours,

Carter Osborne

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VOTE FOR GREEN FOR CHAIRMAN



FARADAY C. GREEN

—Paid Political