

Southern Receives Safety Award



Harry A. DeButts (left), Southern Railway System president, accepts on behalf of the railway the National Safety Council's Public Safety Activities Award won by Southern for extending its on-the-job safety program to include safety activities in communities served by the 8,000-mile railway.

Dulles' Social Secretary Starry Eyed Over Job

By JANE EADS

Boy Poisoned

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would let them drink it. Offered the bottle first, Singleton refused a drink because, he said, "it smelled funny." Presnell however, said the drink tasted sweet and drank the entire contents of the bottle.

The two boys then hitchhiked rides into Waynesville, arriving here about 7:30. Prior to that time, Robert said he had felt no ill effects from the drink, but became sick after drinking water from a street fountain.

He was later picked up by Waynesville police and taken to the hospital, where he was treated by Dr. A. H. Smith, Jr., who said that the Cove Creek boy apparently had drunk some kind of poison or dope.

An attempt will be made to analyze the contents of the liquid pumped from the boy's stomach, the doctor added.

Robert and Tommy agreed that the car's license should not be from out of the state, but they were not sure what state the vehicle came from.

Sheriff Campbell and Mr. Rogers investigated the case until 2 a.m. today.

Three Haywood Men

Enlist In The Navy

Three Haywood men enlisted for naval duty through the Asheville recruiting office during August. They were among the 41 recruited during the month, for the largest number for any month since December 1952.

The Haywood men are now undergoing training at the U. S. Naval Training Center, San Diego, Calif.

Those from Haywood were: Thomas Allen Hunter, route 1; Donald Burnette, route 2, Canton, and Richard Reeves Wilde, Canton.

WANT ADS

FOR RENT—Comfortably furnished heated apartment, corner Walnut and Main Streets. Adults only. Mrs. Sam Stringfield, Dial GL 6-6312. S 2-6-9

WOOD FOR SALE—Call GL 6-6532 or come by Open Air Curb Market, S 2-6-9-13-16-20-23-27-29

WANTED — Experienced Beauty Operator with Waynesville following preferred. Call GL 6-5198 after 6 p.m. S 2-11

PRETTY APARTMENT, partly furnished, at 123 Keller St., East Waynesville. Call at residence after 4 p.m. S 2-6

Use the Want Ads for results

Now Treat Them To a Souffle



ORANGE TAPIOCA SOUFFLE — Light as a summer breeze.

By CECILY BROWNSTONE, Associated Press Food Editor

SOUFFLES ARE BUSTING OUT all over. Long a staple of French culinary art, Americans seem to be going for these light-as-a-summer-breeze desserts. There is even a cookbook devoted entirely to souffles scheduled for publication.

Irma Rombauer, author of the beloved "The Joy of Cooking," says that the souffle is the "misunderstood woman" of the culinary world! Although it has a reputation of being hard to master, actually a souffle is a simple and useful everyday dish.

In souffle making, we have found that the size of the baking dish is of utmost importance. Put a souffle in a casserole that is too large for the recipe, and no matter how carefully you have combined the ingredients, it will never rise to any great heights.

You also have to pay attention to the eggs in your souffle. You may separate the yolks from the whites when you take the eggs from the refrigerator, because they separate best when they are cold. It won't hurt to let the separated yolks and white stand at room temperature, because whites beat up well when they are not too cold. But never, never beat those egg whites until just before you are ready to combine them with your other ingredients.

The recipe we are giving you, using quick-cooking tapioca instead of flour, is for an American-type souffle. Adding the tapioca is no trouble at all; you simply combine it with part of the liquid called for in the recipe and bring to a boil. Then the rest of the liquid, flavoring, butter and beaten yolks are added. Finally the beaten whites go in. In about an hour your souffle will be delicate but firm from its oven baking, ready to serve.

Offer this Orange Tapioca Souffle with sliced fresh peaches. Or if you do not mind using tapioca both in the souffle and the adornment, you might like to serve the souffle with the following Fresh Peach Sauce. (The sauce, by the way, is excellent on squares of fluffy white cake or slices of hearty cottage pudding.) To further gild the lily, top souffle, sliced peaches or Peach Sauce, with whipped cream.

ORANGE TAPIOCA SOUFFLE
Ingredients: 1/3 cup quick-cooking tapioca, 1/2 cup sugar, 1/4 teaspoon salt, 1 cup water, 1 teaspoon grated orange rind, 1 cup strained orange juice, 2 tablespoons butter or margarine, 3 eggs (separated).

Method: Put tapioca, sugar, salt and water in saucepan. Cook and stir over moderate heat until mixture comes to a boil. Stir in orange rind and juice; remove from heat

and stir in butter. Allow to cool; slightly while beating eggs. Beat egg yolks with rotary beater (hand or electric) until thick and ivory colored. Add tapioca mixture to egg yolks and mix well. With clean beater, beat egg whites until stiff but not dry; fold tapioca mixture into egg whites. Turn into buttered 2-quart baking dish. Place in pan of hot water and bake in moderate (350 degrees) oven 50 to 60 minutes or until souffle looks firm. Serve at once with sliced peaches or Fresh Peach Sauce; top with whipped cream if desired. Makes 6 servings.

FRESH PEACH SAUCE

Ingredients: 2 cups sliced fresh peaches, 3/4 cup sugar, 1 1/2 tablespoons quick-cooking tapioca, 1 1/2 cups water, salt, 1 1/2 tablespoons lemon juice.

Method: Mix peaches and sugar together in saucepan; let stand 15 minutes. Add tapioca, water and dash of salt. Cook and stir over moderate heat until mixture comes to a boil. Stir in lemon juice; remove from heat. Cool 15 minutes, then stir. Serve warm.

James Perry

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ing, constructing, and operating the Sky Valley Pioneer Camp for Boys near Hendersonville, a camp which strives to present Christianity in natural, life-situations for young boys. He will continue to operate the camp in conjunction with his parish ministry as he did during summer vacations of his seminary years.

Mr. Perry is married to the former Miss Lewellyn LeBruce of Charleston, S. C. and they have two children, Lewellyn Atwood and James Y. Perry, III. Mrs. Perry's mother, Mrs. J. B. LaBruce, formerly of Charleston, is now making her home with them.

Mr. Perry's father practiced law in Columbia for many years and is now an occasional contributor to The Saturday Evening Post.

Parkway

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the entire Parkway, and that most of the unfinished links were west of Asheville. These would include the Otteen to Wagon Road Gap; Beech Gap to Balsam Gap, and Balsam to Socco, and Wolf Laurel to Smokemont.

Now under construction is the 6-mile link from Bridgers Gap to Beech Gap, in Pisgah Forest. A recent appropriation for \$246,000 was acquired for paving this section and relining the tunnels which were bored prior to World War II. Representative George A. Shuford was instrumental in getting the appropriation for the latter project.

TODAY'S Menu

Hearty Salmon Dishes

By ALICE DENHOFF

SALMON Florentine, with spinach base, salmon center and cheese topping is a fine choice for luncheon or supper and offers valuable nutritional content, too.

To serve 4, drain and flake 1 lb. can of salmon. Add enough milk to salmon liquid to make 1 1/2 c. Put aside.

Melt 4 tsp. butter or margarine. Add 4 tsp. flour, 1/2 tsp. dry mustard, 1/4 tsp. salt and 1/4 tsp. tabasco; stir to a smooth paste. Add reserved liquid; cook, stirring constantly until mixture thickens and comes to a boil.

Add Cheese
Remove from heat; add 1 c. grated processed American cheese, stirring until melted. Divide 2 c. cooked and seasoned fresh or frozen spinach in 4 individual casseroles. Top each with 1/4 of the salmon and sauce; sprinkle with 2 tsp. grated Parmesan type cheese. Bake at 425° F. for 15 min.

Salmon Chowder
A substantial salmon chowder, a salad and fruit makes a good luncheon or supper menu, substantial without being too hearty. For 6 servings, melt 4 tsp. butter in a large saucepan. Add 1

large, sliced onion and cook until tender, but not brown. Next the corn. If whole kernel corn is used, drain corn and add liquid to saucepan. If cream style corn is used, add 1/2 c. water to saucepan. In any case, use the 1 lb. can.

Bring to a Boil
Bring to boil and add 2 c. diced potatoes; cover and cook 10 min. Drain and flake a 1 lb. can salmon; add enough milk to salmon liquid to make 3 c. Add to potatoes with flaked salmon and corn; heat to proper temperature for serving.

Add 2 tsp. parsley, tsp. salt and 1/4 tsp. tabasco. Fresh salmon baked in sour cream is a good Friday special. To serve 6, wipe with a damp cloth, a 3 to 4 lb. salmon, then arrange in casserole, skin side down.

Mix and spread over the fish, 2 tsp. grated onion and juice of 1 lemon. Sprinkle with salt and pepper to suit. Carefully pour over 1 c. sour cream. Bake at 400° F. for 20 to 30 min. If large whole piece of salmon is used, bake 45 min. to 1 hr. Garnish with watercress and paprika.

Pick Up and Picnic this Holiday Weekend! LABOR DAY FOOD SALE

FRYERS 41c, PICKLES 16 Oz. Sweet Mixed 1, RITZ Crackers 1 Lb. Box 3, CATSUP 14 Oz. Hunts 1, OLEO Yellow Quarters 2, INSTANT COFFEE 2 Oz. Jar 65c, PORK & BEANS 2 16 Oz. Cans 27c, SHORTENING 3 Lb. Carton 72c, ROAST BEEF 12 Oz. Can 47c, PIE CRUST MIX 2 Pkgs. For 25c, PEACH HALVES No. 2 1/2 Can 31c

MARCAL PAPER, NAPKINS, WAX PAPER, GRILL STEAKS 39c, TURKEY DINNER 79c, SWANSON PIES 59c

PAPER PLATES, SCOT TOWELS, DIXIE CUP, KOOL AID

RAY'S SUPER MARKET, PARK • SHOP • SAVE, BEHIND THE POST OFFICE, FOOD STORE SUPER MARKET, MAIN STREET

THE OLD HOME TOWN By STANLEY, THE MAN TOLD YOU THAT WAS A SUPERSONIC HIGH-SPEED DRILL... JAWA Q. HOBBY FOLLOWS THROUGH ON A HOLE-BORING PROJECT