

New Darkroom Now Available To Camera Club

When members of the Canton Camera Club meet at Champion Y tonight, they will use for the first time their new darkroom facilities. Walter Holton, club secretary, announced.

The darkroom committee has completed all details in connection with the new project. Members of this committee were R. C. Loop, Burgin Baitly, Charles Hawkins and Marshall Cooper.

The club headquarters are in the Hardin house, adjacent to Champion Y, where all meetings are

Pvt. Jaynes Medford Serving In Germany

GERMANY—Army Pvt. James R. Medford, 19, whose wife Carol lives in Waynesville, is serving in Germany with the V Corps.

A cannoneer with the 116th Field Artillery Battalion, Pvt. Medford arrived in Europe this September. The son of Mr. and Mrs. Ben Medford, Route 4, he entered the Army in March 1954 and completed basic training at Aberdeen Proving Ground, Md.

Beth Husband will have charge of the program tonight.

Want ads bring quick results.

Acorn Squash Can Be Versatile



ACORN SQUASH teams well with creamed ham for a luncheon or supper dish.

By CECILY BROWNSTONE
Associated Press Food Editor

THERE'S SOMETHING JUST RIGHT about sturdy acorn squash for fall meals. It's a vegetable that has gained in popularity during the past years—and no wonder. Economical and substantial, it adds variety because it can be offered so many ways.

After baking the squash halves according to our directions, remove the pulp with a teaspoon. Mash the pulp and beat in salt, pepper and brown sugar to taste along with butter or margarine. Two tablespoons of butter for four acorn-squash halves will be about right. Pile the squash into a shallow baking dish or pie plate. Or pile it back into the scooped-out shells; you will probably need the pulp from a whole acorn squash to fill one half-shell. Now reheat in the oven or under the broiler and garnish with parsley sprigs before serving.

For extra flavor, as you mash the baked squash with the salt, pepper, sugar and butter suggested, try one of the following ideas:

1. Add a little grated lemon rind or lemon juice, or both. Points up flavor!
2. Add a dash of ground nutmeg—with or without the lemon. If you have a nutmeg grater, be sure to use the freshly grated spice because it really imparts extra fragrance.
3. Omit the butter and add a little heavy cream instead, along with a dash of cinnamon.
4. Omit the brown sugar and add honey instead.
5. Beat in drained crushed

pineapple.
6. Add grated orange rind and some membrane-free orange sections. Or use drained canned mandarin oranges with the fresh orange rind.

7. Omit the sugar and sweeten with a little maple or maple-blended syrup.

Sometimes leave the pulp in the squash halves unmashed. Fill the cavities one of these ways:

8. Fill with green peas in a cream sauce. Or with a combination of the peas and tiny boiled white onions. A buffet-size can of the onions is fine to use.

9. Fill with a well-seasoned cream sauce and finely diced raw celery. The crunchy celery gives texture contrast.

10. Fill with succotash. Or add bits of crisply cooked bacon to the vegetables.

11. Fill with stewed tomatoes. You can buy the stewed tomatoes and will only need to be heated in a saucepan before they are added to the squash.

12. Fill with creamed ham made according to the following recipe and serve as a luncheon or supper main dish.

BAKED SQUASH

Wash acorn squash; cut in half lengthwise. Remove seeds and stringy portion; place squash halves, cut side down, in a baking pan. Pour in boiling water to 1/4-inch depth. (For 2 acorn-squash halves use a 9 by 9 by 1 1/4 inch pan with 1/2 cup water.) Bake in hot (400 degrees) oven until tender—30 minutes or longer. Remove squash from pan. Turn right side up and mash and season pulp; or leave unmashed and fill cavities as desired. Makes 4 servings.

ACORN SQUASH WITH CREAMED HAM

Ingredients: 1 1/2 tablespoons butter or margarine, 1 1/2 tablespoons flour, 1/2 cup chicken broth or bouillon, 1/2 cup milk, 1 cup diced cooked ham, salt and pepper, 4 baked acorn-squash halves, parsley or water cross.

Method: Melt butter in saucepan over low heat; blend in flour. Add chicken broth and milk. Stir constantly until smooth and bubbly; cook and stir several more minutes. Add ham and salt and pepper to taste. Spoon creamed ham into cavities of baked acorn-squash halves. Garnish with parsley or water cross sprigs. Serve at once. Makes 4 servings.

William Sentelle Raised To Corporal

PUSAN, KOREA—William Sentelle, 21, son of Mr. and Mrs. Charles Sentelle of Route 3, Canton, was recently promoted to corporal-in Pusan, Korea, while serving with the 3d Transportation Railway Command.

Corporal Sentelle is a supply clerk in Headquarters Company of the 724th Battalion. He completed basic training at Aberdeen Proving Ground, Md., and has been awarded the National Defense

Pfc. Johnnie Messer To Go To Hawaii

KOREA—Pfc. Johnnie R. Messer, son of Mr. and Mrs. John A. Messer, Route 1, Canton, member of the 23rd Infantry Field Barracks, Hawaii, is being promoted to sergeant. Messer is a rifleman with the 1st Battalion, 23rd Infantry Regiment's Company C, which has been in Korea since September 1953.

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READY NOW! A&P's 95th ANNIVERSARY CELEBRATION

YEAR'S BIGGEST

Savings Event!

25c "Sweet Sale" Your Choice Ann Page Blackberry Jam Blackberry Jelly Cherry Jam

| | | | |
|--------------------------|-------------------|------------|-----|
| Mayonnaise | Ann Page | Qt. Jar | 57c |
| Spaghetti | Ann Page Prepared | No. 2 Can | 17c |
| Ann Page Spaghetti Sauce | | 8 Oz. Cans | 25c |
| Pork and Beans | Ann Page | 1 Lb. Cans | 25c |
| Black Pepper | Ann Page | 4 Oz. Can | 45c |



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|-------------|--------------|--------------|-----|
| Toilet Soap | | | |
| Sweetheart | 3 Reg. Bars | | 25c |
| Flakes | | | |
| Blu White | Reg. Pkg. | | 9c |
| Facial Soap | | | |
| Woodbury | 3 Reg. Bars | | 25c |
| Ivory Soap | 3 Med. Bars | | 25c |
| Ivory Snow | Pkg. | | 30c |
| Lava Soap | 2 Med. Bars | | 21c |
| Tide | Lg. Pkg. 30c | Gt. Pkg. 72c | |
| Cheer | L. Pkg. 30c | Gt. Pkg. 72c | |

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|----------------------|------------------------------------|------------|-----|
| POT PIES | Swanson Frozen Chicken Turkey Beef | -- 2 For | 49c |
| BEEF STEW | Walker Austex | 15 Oz. Can | 25c |
| PINEAPPLE | A&P Fancy Sliced | Nb. 2 Can | 27c |
| CHEESE FOOD | Ched-O-Bit Pasteurized Processed | 2 Lb. Loaf | 75c |
| MILD AMERICAN CHEESE | | Lb. | 40c |
| CRISPO FIG BARS | A Real Treat | 1 Lb. Pkg. | 25c |
| FROZEN ORANGE JUICE | Pasco or B&W | 6 Oz. Cans | 25c |
| ANN PAGE MACARONI | Spaghetti | 1 Lb. Pkg. | 17c |

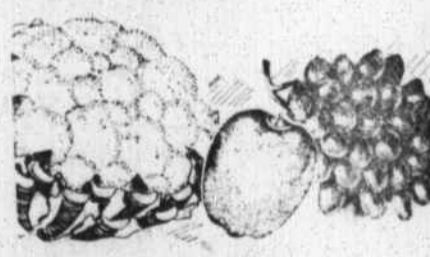
DONUTS Jane Parker Golden-Sugared Cinnamon Special! Pkg. of 12 19c

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|---------------------|-------------|-----|
| Premium Crackers | 1-Lb. Pkg. | 25c |
| Lipton's Soup Mixes | Pkg. Of 3's | 37c |
| Welch's Grape Juice | 6-Oz. Can | 23c |
| Sliced Pineapple | 20-Oz. Can | 29c |
| Howdy Doody Cookies | 10-Oz. Pkg. | 29c |
| WESSON OIL | Qt. Bot. | 65c |
| SNOWDRIFT | 3-Lb. Can | 93c |

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|------------------|-------------|------------|-----|
| Spanish Bar Cake | Jane Parker | Each Cake | 29c |
| Strawberry Pies | Jane Parker | Each | 49c |
| Angel Food Cake | Jane Parker | Large Cake | 39c |

A&P's "SUPER-RIGHT" MEATS

| | | | |
|--------------------|----------------------------------|-----|-----|
| YOUNG TOM TURKEYS | 14 to 18 Lb. Avg. | Lb. | 41c |
| TOP ROUND STEAK | | Lb. | 89c |
| Smoked Short Shank | 12 to 14 Lb. Avg. Skinned | | |
| HAMS | Half or Whole Per Lb. | | 57c |
| Shank Portion | Lb. | | 45c |
| Butt Portion | Lb. | | 49c |
| BEEF | "Super-Right" Freshly Ground | Lb. | 35c |
| ROAST | "Super-Right" Loin End Pork | Lb. | 45c |
| CHOPS | "Super-Right" Fresh End Cut Pork | Lb. | 55c |
| FRYERS | Cut Up or Whole | Lb. | 35c |



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|----------------------|---------------------|-----|
| TOKAY GRAPES | 3 Lbs. | 29c |
| LEMONS | Calif. Juicy Lb. | 17c |
| Delicious Apples | 2 Lbs. | 25c |
| PASCAL CELERY | Stalk | 10c |
| COCOANUTS | Fresh Lb. | 7c |
| GRAPEFRUIT | Juicy Florida 4 For | 29c |
| GRANBERRIES | 1-Lb. Pkg. | 23c |
| POTATOES | Idaho 10 Lbs. | 65c |
| Libby's Canned Meats | | |
| Corned Beef Hash | 4 Oz. Can | 19c |
| Vienna Sausage | 12-Oz. Can | 47c |
| Corned Beef | 4 Oz. Can | 12c |
| Potted Meat | 12-Oz. Can | 42c |
| Roast Beef | | |

304 S. Main Street A&P Super Markets

These Prices Will Be Effective Through Saturday, October 9th

| | | |
|---------------|--------------|-----|
| Lifebuoy Soap | Reg. Bar | 9c |
| Lifebuoy Soap | Bath Bar | 13c |
| Lux Liquid | 12-Oz. Can | 39c |
| Dog Food | 2 1-Lb. Cans | 37c |

MAKE A BEE LINE FOR THESE FOOD SAVINGS

| | | |
|------------------|-------------------|-------------------------|
| PLANTATION FLOUR | PURE LARD | N.B.C. PREMIUM CRACKERS |
| 25 Lbs. \$1.49 | 8 Lb. Pail \$1.69 | 1 Lb. 23c |

| | |
|----------------------|-------------------------|
| J.F.G. PEANUT BUTTER | ARMOUR'S VIENNA SAUSAGE |
| 20 oz Jar 39c | Can 16c |

| | | |
|-------------|---------------|--------------------|
| SCOT TISSUE | IVORY SOAP | MAXINE TOILET SOAP |
| 2 Rolls 23c | 2 Lg Bars 27c | 10 Bars 49c |

| | |
|----------------------|------------------------------|
| MAXWELL HOUSE COFFEE | MAXWELL HOUSE Instant COFFEE |
| 1 Lb. Bag 98c | 6 Oz. Jar \$1.78 |

APPRECIATION SALE!

New ARMIX SHORTENING

16c OFF ON 3-LB. TIN!

NOW ONLY 69c

FREE!

SAVE YOUR CASH REGISTER RECEIPTS AND FOR EACH \$35.00 IN MERCHANDISE ONE LARGE BATH TOWEL IS YOURS **FREE!**

BALENTINE'S SUPERETTE

EMMETT BALENTINE, Owner

Corner Branner Ave. and Depot Street

BOWLING!

(Other Bowling News—Page 5)

INDIVIDUAL AVERAGES

1. Earl Gribble (Pet) 178.2
2. L. E. Goolsby (Biltmore) 168.2
3. Oliver Yount (Charlie's) 167.8
4. W. Goolsby (Biltmore) 164.1
5. W. Owen (Biltmore) 162.2
6. Bill Hyatt (Biltmore) 161.5
7. Alex Martin (Mehaffey's) 161
8. Paul Clark (Pet) 158.1
9. Robert Fowler (Dayton) 158
10. R. H. Stretcher (WBC) 157

Julius Riggins (Charlie's) 157

SCHEDULE FOR OCT. 11

Mehaffey's Esso vs. Dayton, Canton All-Stars vs. Charlie's, Glance Used Cars vs. Biltmore Dairy.

Pet Dairy vs. Waynesville Bowling Center.

The U. S. Office of Education was set up in 1867 as an independent agency, but since that time it has been attached to the Department of the Interior, later to the Federal Security Agency and in 1953 to the Department of Health, Education and Welfare.

EXECUTOR'S NOTICE

The undersigned, having qualified as Executor of the estate of S. L. Smart, deceased, late of Haywood County, North Carolina, this is to notify all persons having claims against said estate to file same, duly certified, with the undersigned at Rt. 1, Clyde, N. C., on or before the 2nd day of September, 1955, or this notice will be pleaded in bar of recovery thereon. All persons indebted to said estate are requested to make payment to the undersigned forthwith.

This 2nd day of September, 1954.
JOE DAVIS SMART, Executor
Estate of S. L. Smart, Deceased.
2463-S 2-9-16-23-30 O 7