



FIRST STEP in the making of apple cider is to shred the apples in a grinder, such as this one at the Frady Orchards in Francis Cove, operated here by Mrs. Harold Haney. Small but sound apples are used for cider.



SHREDDED APPLES are next put into this cider press, operated by Mrs. Frady, and the juice is squeezed out by pressure applied by a large screw and handwheel. Cider is first caught in a bucket, strained, and then put into glass jugs for storage and sales.



WILLING SAMPLER of her mother's apple cider is Rose Ellen Frady, who demonstrates her drinking technique while holding her dog, Tige. Rose Ellen will celebrate her fourth birthday in just a few days, but she says she will have five candles on her birthday cake. (Mountaineer Photos)

Careful Blend Of Apples Essential To Make Tasty Cider, Says Mrs. Frady

By BOB CONWAY

In the fall—when cool breezes sweep across the mountains—a lot of folks hereabouts allow that nothing tastes better than a glass of dark, tangy apple cider. Cider is a favorite all over the U.S., but despite its popularity, sales of the bracing beverage have been dropping in recent years. The reason, according to Mrs. Cosby Frady of the Frady Orchards

in Francis Cove, is that cider making doesn't lend itself well to assembly-line methods. Most of the old-time cider mills in this region turn out a far better drink than the large manufacturer, she believes. In most instances, Mrs. Frady contends, commercially bottled cider is either tasteless, or has a somewhat bitter taste. Because

many people have been sold inferior products, she adds, makers of good cider have suffered. The cider-making trade also has been hurt by the practice of using overly ripe and sometimes rotten apples in the cider press, Mrs. Frady points out. At her orchard, however, she says, only sound apples—washed four times—are used to make cider.

Champion To Close Store Soon

The Champion Employees' Store, Inc., a subsidiary of the Carolina Division of the Champion Paper and Fibre Company, will discontinue operations at the end of its current fiscal year on March 31, 1957. The date set for closing the retail establishment was revealed today in an announcement to all Champion employees, made jointly by Reuben B. Robertson, Champion president and chairman of the board, and H. A. Helder, vice president and general manager of the Carolina Division.

It was explained that the decision to close the Employees' Store was made in the light of space demands for Champion's recently announced multi-million dollar expansion program. The present store building is in the area in which Champion's huge new No. 20 Paper Machine will be installed.

The announcement pointed out that postponement of closing the store beyond March 31, 1957, would seriously interfere with construction plans.

It has been the custom of the Employees' Store to pay its customers a liberal trade dividend each year. This dividend will be paid in trade in December of this year as usual. Another dividend, based on a full year's business, will be paid in cash as soon as possible following the closing of the store.

Her particular "recipe" is to use a mixture of two-thirds of sweet apples to one third of tart varieties.

Making cider, Mrs. Frady explains, is a comparatively simple process. Apples first are dumped into a grinder, where they are shredded into pieces. They are next put into a press, where the apples are squeezed by pressure from a screw turned by a wheel. Juice running from the cider press is caught in clear-glass gallon jugs and these containers are put in a cool place to avoid early fermentation.

Some people, Mrs. Frady said, like their cider sweet; some like it hard, and others buy it and convert it into apple wine.

Like milk, cider is sometimes pasteurized and Mrs. Frady is currently experimenting with pasteurization after the cider has been allowed to ferment two weeks—to mellow its flavor.

The new highway across Pigeon Gap has hurt her business (people drive by too fast, she points out), but she is slowly building it back to its former proportions.

Mrs. Frady said she has sold as much as 100 gallons a day, and she believes those days will come again when people learn to distinguish old-fashioned cider made right at the orchard from the inferior product.

General Policy Announced By Hillcrest Owners

Earl Crawford, manager of Hillcrest Memorial Gardens, in an announcement in today's issue, pointed out that the "Gardens is in no way connected with any mortuary."

Crawford added that "there has been some confusion on the part of some people, due to the former name of the place, which was originally called 'Crawford Memorial Park.'"

"The name, management, and operation has been changed," Crawford went on to explain, as he gave the hours which the office is open daily and pointed out that the Hillcrest Memorial Gardens is operated under state supervision, which assures perpetual care.

Nobel Prize winning Dr. Harold C. Urey is one of those who urges more experiments in teaching scientific subjects by television.

Advisory Council Named For Civil Defense Group

Mayor J. H. Way has announced the appointment of an Advisory Council for Civil Defense to work with the local civil defense director in making plans and setting up an organization for the Waynesville area.

Early last week a letter was sent to most of the civic organizations of Waynesville calling attention to the fact that September 9-15 is being observed as National Civil Defense Week. And it is believed appropriate for the citizens of Waynesville to look about the business of organizing such forces as would be deemed adequate to meet local situations and needs arising either from natural disasters or defensive situations.

Mr. Way said: "We are not alarmists and do not intend to approach the problem from that angle. But, in accordance with federal and state plans, it is incumbent that we study local needs and set up such basic organizations for civil defense as are deemed necessary."

It will be the function of the local advisory council to work with the local director of civil defense, James H. Howell, Jr., in a study of local needs and the formulation of plans in keeping with national and state directives.

The following persons were hereby appointed to the Advisory Council of Civil Defense of Waynesville: Mrs. Grace Ward, Waynesville Garden Club Council; Mrs. Howard Bryson, Business and Professional Women's Club; Bill Burgin, Jaycees; Charles F. Fowler, Daughters of American Revolution; Fred Ratcliffe, Order of Moose; Hye Sheptowitch, Kiwanis Club.

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Lions To Hear Prison Director At Meet Tonight

William F. Bailey, director of prisons of North Carolina, will address the Lions club at their weekly meeting tonight. Bailey will be introduced by Jerry Rogers, superintendent of the Hazelwood prison camp.

Bailey is making his first inspection trip of the Hazelwood camp and of the recent expansion program and renovations just completed by the camp.

Bailey is expected to discuss before the Lions tonight the general State prison program.

When you broil liver, brush it with melted butter or margarine and place it three or four inches from the heat. Turn the liver once; it will taste best if it is still a delicate pink inside, though your family may prefer it well done.

Curtis

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The Change In Name Of Haywood's Most Beautiful Cemetery

Hillcrest Memorial Gardens

Formerly Known As Crawford Memorial Park

This beautiful Garden is under new management, and operation. It is not connected with any mortuary.

The management will be glad to have you visit the Hillcrest Memorial Gardens, and discuss with them the perpetual care, which is set up under state supervision, as well as many other interesting features.

The office, at the entrance, is open daily 9 to 5, and from 2 to 4 Sunday. Entrance on Dellwood Road, near City Limits.

Hillcrest Memorial Gardens

Earl Crawford, general manager