

Washington Parties Rival Hollywood's

By JANE EADS

WASHINGTON — "Spectacular" best describes the capital's biggest shindigs this season. Party-planners are out-doing Hollywood in lavish decorations, out-giving the TV "give-away" shows in costly door prizes and gifts donated for auction, and out-dazzling the old royal courts of Europe in the opulence of jewels, gowns and furs.

The first glamorous affair of the season, the big benefit ball and auction, which netted some \$50,000 for the National Symphony, is still the talk of the town. The setting was dreamed up by Harry Bell, New York's party entrepreneur extraordinary. A fabulous Arabian Nights decor had exciting colors ranging from citron yellow to gleaming golds, and from pale pink to vivid reds.

Prancing eight-foot horses, sparkling with jewels, were posted at the entrance to the vast hotel ballroom and on marbleized, coral pedestals at each corner of the dance floor. Glittering silver trees, ablaze with imitation flowers and swags of colorful draping on balconies and balustrades also enriched the scene. Colored satin cloths centered with skeleton trees filled with tiny multi-colored fake birds decorated the tables.

The men wore white tie and tails, and the many diplomats displayed their decorations. The women wore their most fabulous gowns and jewels.

Hostess Gwen Cafritz, wife of wealthy realtor Morris Cafritz, and Mrs. Robert Guggenheim, wife of the former United States ambassador to Portugal, both brought out their eye-blinding diamond necklaces.

The event attracted many prominent socialites from New York and Philadelphia, including Mrs. Clarence Mackay, who was wearing her fabulous emerald pendant and diamond necklace.

An equally brilliant affair attracting the horse set from as far away as England, Sweden, France, Canada, Australia and Brazil, was the International Ball. Proceeds from this shindig, which preceded the fifth running of the International Race at Laurel (Maryland) go to Washington's Children's Convalescent Home. Invitations to the full-dress event were in the form of race programs.

Quick vegetable dish: Brown tiny cubes of bread in olive oil and sprinkle over piping hot canned stewed tomatoes. Serve in sauce dish.

As a general rule, all macaroni products should be cooked in a large amount of vigorously boiling water until just tender. Don't over-cook!

Fruit cakes, made far ahead of the holidays, may be brushed with apple cider from time to time.

To peel an onion easily, first cut off both the stem and root ends.



MRS. CARROLL JAMES MORROW was married Sunday afternoon in Long's Chapel Methodist Church. She is the former Miss Sue Audress Campbell, daughter of Mr. and Mrs. Hugh Baldwin Campbell of Waynesville. (Photo by Sherrill's Studio.)

Miss Sue Audress Campbell Weds Carroll James Morrow

Miss Sue Audress Campbell, daughter of Mr. and Mrs. Hugh Baldwin Campbell of Waynesville, became the bride of Joseph Carroll Morrow, son of Mr. and Mrs. Carroll James Morrow of Waynesville, Route 4, in Long's Chapel at Lake Junaluska, Sunday, December 23, at 3 p.m.

The pastor, the Rev. William Bobbitt, Jr., pronounced the vows and a program of music was presented by Mrs. Bob Wilson, organist, and Richard Hipps, vocalist.

The altar was decorated with white gladioli and chrysanthemums and red poinsettias against a background of holly and palms, interspersed with branched candelabra holding red tapers.

Given in marriage by her father, the bride wore a gown of white organza accented with pressed flowers. The fitted bodice was designed with round neckline and yoke of illusion with off-shoulder effect formed with pressed flowers. The long sleeves ended in points over the hands and the full bouffant skirt had panels of pressed flowers which extended into a cathedral train. She wore a fingertip veil of French illusion attached to a double crown of sequins and seed pearls and she carried a bouquet of white roses centered with a

white orchid. Her only jewelry was a strand of pearls, a gift of the bridegroom.

Mrs. Richard Helmick Haney, sister of the bride, was matron of honor. Her waltz-length dress of frost blue taffeta was fashioned with Alencon lace, fitted bodice, and full tiered skirt. She wore a headband of matching lace and carried a bouquet of red carnations.

James Kermit Morrow served as best man for his brother and ushers were Hugh B. Campbell, Jr., brother of the bride, James Fugate, and Ted Noland, all of Waynesville, and Bruce Campbell of Clyde.

Following the ceremony the parents of the bride entertained with a reception in the fellowship hall of the church.

The mother of the bride wore a navy dress with navy and white accessories and a corsage of white carnations. Mrs. Morrow, mother of the bridegroom, also wore navy with a corsage of white carnations.

Assisting were Mrs. David Cabe, Mrs. Roxie James, Miss Barbara Jones, Miss Patsy Jones, Mrs. Al Phillips, Mrs. Evelyn McCracken, Mrs. Freda Jaynes, Miss Margaret Morrow, and Mrs. Bill Justice.

For a wedding trip to Florida the bride wore a brown tweed suit with brown and winter white accessories and the orchid from her bridal bouquet.

Mrs. Morrow was graduated from Waynesville Township High School and attended Western Carolina College.

Mr. Morrow was graduated from Clyde High School and attended Western Carolina College after which he served three years in the

Filmy Favorite



By VERA WINSTON

DRESSES of silk chiffon cast a dreamy beauty over the evening scene. Here black or navy chiffon is used for a delightful dinner and dance frock, young, fresh, appealing. A draped midriff of satin to tone gives the high-waisted look. To emphasize that look, narrow bands of satin are crossed in front. One large cabbage rose in muted pink sets off the dark background.

Speaking of Homemaking

By ELIZABETH G. FARHAM
Home Service Representative
Carolina Power & Light Co.

KEEPING THINGS DARK

Most people at some time or another have been concerned about the problem of lint on dark cottons. Solid color navy, black, and brown linen or cotton sheaths, enjoy a current vogue; dark cotton school clothes, too, will soon add to the wash load. Wadded up Kleenex or a paper napkin from the hamburger stand, left in someone's pocket, can "lint" an entire load. It is adhesive, hard to remove, and may remain through several launderings. Fortunately, the problem can be solved.

The most colorful dark cottons should be washed together, exclusively, to avoid transference of white fabric particles from towels, sheets, linen articles. They need brief gentle washing, too, with grease or oil spots pretreated with dry-cleaning fluid to maintain dark even color.

An appearance of lint can be given to dark colored washables by improper starching. Several well-known brands of starch will not leave a white residue after ironing. A well-known ready-to-use cold water starch is reliable and handy to use when a few dark garments need refreshing crispness. Remove all excess starch solution before drying. Ironing on the wrong side of the garment is important.

In general, while dark clothes show it off particularly, excess lint proclaims poor washing conditions. All the cardinal washing sins—over-loading, over-bleaching, over-washing—are responsible for more lint than is normal. This means that the washed garments wear out, go to lint faster. Normal amounts of lint float away in rinse water unless the water is hard. Softened water, among its other virtues, aids in dispersing lint.

"NEW-WAY" SOUFFLES

It's always good news for the homemaker when she learns there's a simplified way to turn out a favorite dish she has long considered a bit too tricky and time-consuming for frequent menu use. The basic method for this new souffle is simple and foolproof. Anyone can make a flavorful "new-way" souffle in a very short time, and find a minimum of clutter to clear away afterwards. The dish holds up well, even when it must wait in the oven a few minutes after it is done.

The basic recipe can be widely varied. Almost any—cheese, fish, meat, vegetable or other flavor ingredient which can be ground, flaked, mashed, or finely chopped, can go into a "new-way" souffle. To make one is to want to make another, so let's get started on this one.

Mixed Chicken Souffle
4 T. flour
1/4 tsp. salt
Dash of pepper
1/2 C. mayonnaise
4 T. milk
1 C. minced chicken
2 T. chopped parsley
1 tsp. grated onion
Dash of nutmeg
4 egg whites
Gently stir flour, salt and pepper into mayonnaise. Add milk slowly. Stir in chicken, parsley, nutmeg, and onion. Beat egg whites until stiff. Gently fold mayonnaise mixture into egg whites until thoroughly blended. Pour into a greased 7-inch casserole and bake in a slow oven (325 deg. F.) 40 to 45 minutes. Serve at once. (Makes 4 to 6 servings.)

Choose green-tipped bananas when you are planning to make fritters of this fruit. Serve the dessert with a lemon sauce.

Marine Corps. He is now studying engineering at the University of Tennessee, Knoxville. The couple will make their home at 1214 Highland Avenue, Knoxville.

Tangerine Queen



HELEN TOMLINSON, of Dundee, Fla., lifts her magic wand upon the horn of plenty after being named the 1957 Tangerine Queen at Cypress Gardens, Fla. She won the title over 25 girls representing various parts of the citrus state. (International)

Cauliflower Is Source Of Vitamin C

Cauliflower is the queen of the cabbage family—and of interest to homemakers is the fact that it's low in calories. A full cup, cooked contains only 30 calories.

This glorified member of the cabbage family is a "queen" in food value, too. According to Ruby P. Uzzle, Extension consumer marketing specialist at State College, a half-cup serving of cauliflower—cooked quickly and served promptly—gives you about one-fifth of the day's quota of vitamin C. It also provides small amounts of iron and B vitamins. Raw cauliflower provides about twice as much vitamin C as the same amount cooked.

Raw cauliflower, —pearly white and crisp—lends zest to the relish tray or salad bowl. Cooker cauliflower—battered or creamed—is popular with lunch courses. As a main dish for luncheon or supper, you can serve cauliflower in scalloped dishes or with cheese sauce. Here's a good cooking method, recommended by Mrs. Uzzle, that gives you good-looking, good-tasting cauliflower:

1. Remove the outer stalks and leaves.
2. Salt, head down, in cold salted water for about 15 minutes.
3. Drop the flowerets in a saucepan with a small amount of boiling salted water, and cook covered just until tender.
4. If you prefer a milder flavor, cook cauliflower uncovered in a moderate amount of water.
5. Flowerets take about 10 minutes; a whole head takes about 25 minutes, and is best cooked uncovered in a moderate amount of water.
6. Cauliflower is ready to serve when you can insert a fork easily; the floweret should not fall apart.
7. Serve while crisp and white; holding at hot temperature or over-cooking causes cauliflower to discolor and to develop a strong odor and flavor.

Keep either a straight-edged knife or a small spatula in your kitchen for leveling off a cup (or fractions of a cup) when you are measuring dry ingredients.

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Canton



Mrs. Charles Justice, the former Miss Peggy Ann Plemons, whose marriage took place December 15, has honored us with her selection of China. Her pattern is "Calico Leaves"—by Peter Terris.

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