

SOCIETY

Personal, Parties, Weddings, Etc., of Interest to our Women Readers

MRS. CLETUS BROCK — Dial 2548

W. M. Chambers spent last week with his son, William, and family, in Winston-Salem.

Mrs. Ed Herring was called to Cambridge, Tenn., last Tuesday on account of the death of her mother, Mrs. Virginia Hall. Mrs. Herring was accompanied by her husband.

Mr. and Mrs. Vernon Lowe and children spent the weekend in Norfolk, Va.

Dr. and Mrs. M. C. Barfield and Dr. Paul H. Barfield of Emporia, Va., spent the weekend here and attended the silver anniversary of Mr. and Mrs. Robert Best.

Mr. and Mrs. Eddie Kornegay and daughter, Debby, of Raleigh, and Robert Kornegay of Charlotte spent the weekend here with their mother, Mrs. Bessie P. Kornegay.

Mrs. Preston Sutton and Mrs. Freddie Sutton spent Saturday in Raleigh.

Mr. and Mrs. W. P. Gay spent Sunday in Winston.

Mrs. Daisy Albritton of Raleigh, Mrs. Mary Byrd of Dunn, and Mrs. B. C. Herring of Goldsboro spent Saturday with Mr. and Mrs. Mordecai Bennett.

Mr. and Mrs. Henry King spent Sunday at Topsail Beach.

Mr. and Mrs. Daniel McPhail spent the weekend at Topsail Beach.

Annual Supper Meet Of Fidelis Class

The Fidelis class of the First Baptist church will hold its annual supper meeting tonight, Tuesday, at Griffin's in Goldsboro.

Transportation will be furnished those planning to attend. They are to meet at the church not later than 6:30. A full attendance is urged.

WCS of Methodist Church Has Meeting

The Women's Society of Christian Service of the First Methodist church, Mount Olive, met last Monday afternoon in the Education building with Mrs. Shelton Boyd, president, presiding.

During the business session, committee chairmen reported. Following the business meeting, Mrs. W. Kornegay, Jr., gave the devotional. Mrs. J. A. Wolfe, Mrs. Paul Patten and Mrs. Kornegay presented a panel discussion on "The City."

Bake Sale

Women of the Thunder Swamp church will sponsor a Bake Sale Friday at the Progressive Store.

wherever you call



long distance rates are low...

Here are some examples:

- MOUNT OLIVE TO:
- BOSTON \$1.10
- ATLANTA 85c
- ASHEVILLE 75c
- COLUMBIA, S. C. 55c
- GREENSBORO 60c

The above sample rates are for three minutes, station-to-station, after 6 P.M. and all day Sunday. Reduced Federal Excise taxes are extra.

SOUTHERN BELL TELEPHONE AND TELEGRAPH COMPANY

Your Family Will Cluck With Pleasure Over Chicken Chili

BY DOROTHY MADDOX

WE'VE found a new and really delicious version of chili con carne. This one is made with chicken instead of beef. Left-over chicken can be used. As chicken is in abundant supply now, this is a budget recipe.

Chicken Chili Con Carne (Yield: 6 servings)

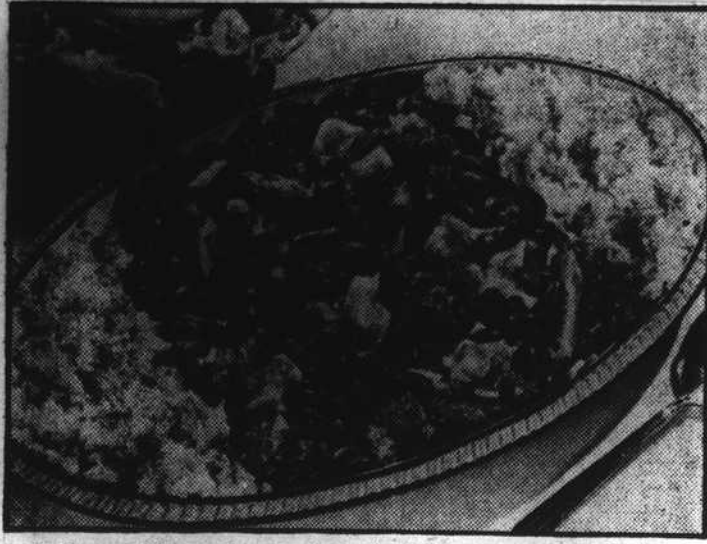
Two tablespoons margarine or butter, 1/4 cup chopped onion, 1/2 cup chopped green pepper, 2 cups chicken broth, 6-ounce can tomato paste, 3 teaspoons salt, 1 teaspoon sugar, 4 teaspoons chili powder, 1/4 teaspoon ground black pepper, 1/4 teaspoon garlic powder, 1-pound can red kidney beans, 2 cups cooked, shredded chicken or leftover chicken, 4 teaspoons cooking oil.

Place margarine or butter in a saucepan with onion and green pepper, saute until limp (about 10 minutes). Add chicken broth, tomato paste and seasonings. Cover. Simmer until thickened (30 to 40 minutes). Add kidney beans and shredded chicken. Heat. Serve over cooked rice. For a party of 12, double this recipe. Pork is down in price, too. So try these chili pork chops. Really different and very tasty.

Chili Pork Chops (Yield: 6 servings)

Six pork chops, cut 1-inch thick; 2 small onions, sliced; 1 medium green pepper, sliced; 4 potatoes, sliced; 4 carrots, sliced; 1 teaspoon salt, 1/4 teaspoon ground black pepper, 1 teaspoon chili powder, 1 cup tomato juice.

Brown pork chops on both sides in own fat. Place in a Dutch oven or pressure cooker. Cover with sliced vegetables. Sprinkle



Leftover chicken flies back to the table as a real taste treat, when it's used as the meat base for this delicious chili.

with seasonings. Add tomato juice. Cover. Bake one hour in a preheated moderate oven (350 degrees F.). If a pressure cooker is used, cook according to the directions given in the instruction book of your cooker.

Teen Troubles

— By — John Douglas, M.D., and Mary Douglas

QUESTION: At dances, why do the boys always stand around together in one end of the room? It makes the girls feel silly.

ANSWER: It's the boys who should feel silly. Because they obviously haven't learned how to act at a dance.

Here are some simple but very important rules:

1. When the music stops, your partner must steer you back to your date. If you are dancing with your date, he guides you toward a seat, to a group of friends, or to the punch bowl. He never, never walks off and leaves you standing.

2. A boy who knows his way around will always thank his partner for the dance just ended. She, in turn, will smile and say, "I enjoyed it."

3. Have fun but don't go exhibitionist and start prancing up and down to show off your skill as dancers.

4. If you become separated from your date—don't get panicky. Take yourself off to the powder room and renew your makeup. Or head for a group of friends and join in the conversation—all the time keeping a look-out for your date. Remember, he's probably looking for you, too.

5. Be sure both of you speak to the chaperones. If they're not near the door when you arrive, dance over to where they are and introduce yourself and your date to the first person in the line. She will then pass your name on to the next one, etc.

It might help if you and your friends would cut this out and mail it to the boys...

Sarah Anne's COOKING CLASS

See how quickly wiled appetites revive when you feature refrigerator desserts in your menus. Most of these recipes can be prepared in the morning and forgotten until dinnertime.

Marshmallow Puffs: 1/2 lb. marshmallows cut in small pieces, 3/4 cup drained, crushed pineapple, 1 cup cream whipped, 1/2 cup chopped pecans or walnuts.

Frozen Pineapple Tarts: 3 egg yolks beaten, Dash of salt, 1/2 cup sugar, 1 8-oz. can crushed pineapple, 2 tablespoons sugar, 2 cup graham cracker crumbs, Add salt and 1/2 cup sugar to beaten egg yolks; add syrup from pineapple and lemon juice. Cook over hot, not boiling, water until mixture coats spoon, stirring constantly. Cool. Beat egg whites, add 2 tablespoons sugar. Fold in whipped cream and custard mixture. Coat sides of oiled refrigerator tray with graham cracker crumbs. Spread half the mixture in bottom. Pour in mixture. Cover with remaining crumbs. Freeze until firm about 3 to 4 hours.

Strawberry Dessert: 1 egg white beaten stiff, 2 tablespoons sugar, 1 cup frozen strawberries, thawed, 1/2 cup cream, whipped, 3 cups crumbled coconut macaroons. Add sugar to beaten egg white. Add strawberries. Fold in whipped cream and macaroon crumbs. Pour mixture into freezing tray and freeze.

Newport Pudding: Cup cakes, Grape or currant jelly, Shredded coconut that has been toasted slightly or chopped nuts, Whipped cream

Sliced peaches, canned, fresh or frozen. Whip jelly to a liquid with a fork. Ice top and sides of cup cakes. Sprinkle with coconut or nuts. Top with whipped cream. When ready to serve, put cup cakes on serving plate and surround with sliced peaches.

Lime Sherbet with Orange Sauce: 1 cup sugar, 3 cups water, 1 cup corn syrup, 2 teaspoons grated lime rind, 2/3 cup lime juice, 2 egg whites stiffly beaten. Dissolve sugar in water with the corn syrup and grated rind. Bring to a boil. Boil 5 minutes without stirring. Cool. Add lime juice. Strain and tint green. Freeze quickly until firm. When firm remove from tray to a chilled bowl. Beat with a rotary beater to a thick mush. Add well-beaten egg white. Return to tray and freeze. When ready to serve, serve with orange sauce.

Orange Sauce: 1/3 cup sugar, 1 cup orange juice, 1 1/2 tablespoons orange rind free from white, cut in strips. Mix sugar and orange juice, add rind. Bring to a boil, boil 3 minutes. Chill. Pour over sherbet.

Chocolate Custard: 2 cups milk, 1 square chocolate, 3 eggs beaten well, 1/2 cup sugar, Dash of salt, Whipped cream, 1 tablespoon sherry. Put milk into double boiler, add chocolate. When chocolate is melted and mixture smooth, add eggs to which the sugar has been added. Add salt. Cook, stirring until mixture coats spoon. Take from heat and add sherry. Serve very cold topped with whipped cream.

Ice Cream Pie with Raspberries: 2 tablespoons butter or margarine, 1/4 lb. marshmallows (about *), 3 cups corn flakes, 1 quart vanilla ice cream, 1 box frozen raspberries, thawed. Heat butter and marshmallows in top of double boiler until marshmallows are melted, stirring occasionally. Remove from heat. Add vanilla. Mix well. Pour over corn



HUNTRESS — Andre Ledoux won't need that shotgun if she's going man-hunting in this striking dark-green wool ensemble. When the high-collared, roomy-sleeved overblouse the Parisian model has draped over the gun is worn, she's all set for stormy-weather hunting out of doors.

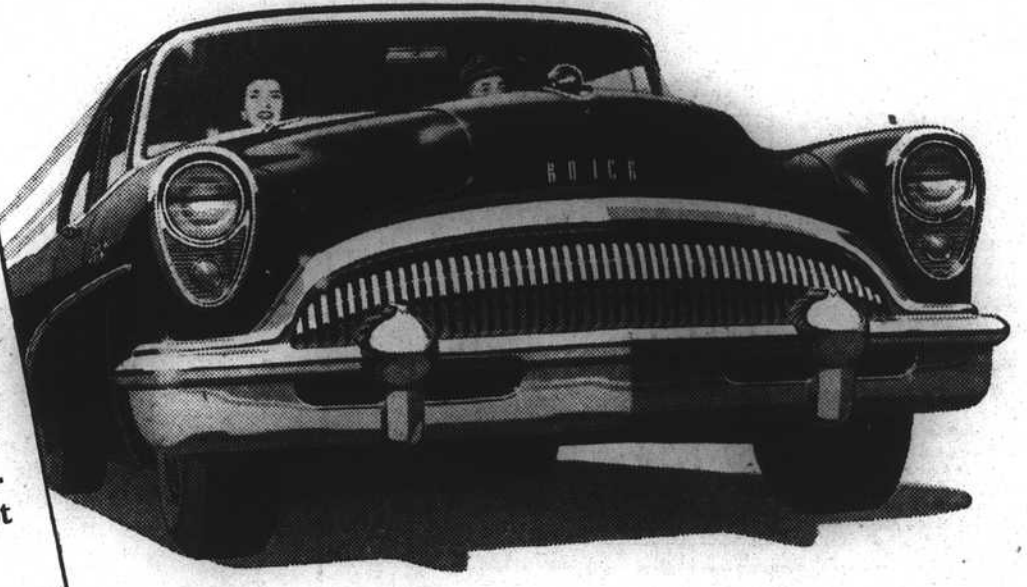
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