

THE LINCOLN TIMES  
**Woman's Page**

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**"Mrs. America" 1954 Contest  
Open To All Married Women**

How would you like to win \$15,000?

Well, you can! And you don't have to be a Marilyn Monroe or a Betty Grable either. All you have to be is a married woman—or any age—of personable appearance and have capabilities as a homemaker and meal planner.

This is the short, simple, sweet story of what qualifications will win for some married woman (and here's hoping it will be someone from our town!) the coveted, fabulous title of "Mrs. America" ... and all the fame, fortune, and glory that goes with it.

The "Mrs. America" contest is 1954 (now in its 16th year) got underway on January 14th. It is a unique fabulous event in communities throughout the nation. This exciting, annual attraction of tried, tested and proven civic importance is supported by public officials, business, industry, and communications.

The "Mrs. America" contest is not a beauty event, but a nationwide search to discover America's outstanding homemaker who is also an attractive well-groomed married woman. She will be selected principally for her abilities as a homemaker and meal planner as well as for personal qualities.

The "Mrs. America" contest runs until March 5, 1954 and entry blanks are to be mailed to: Mrs. America Contest Inc., Headquarters, Post Office Box 396, Times Square Station, New York 36 New York.

The "Mrs. America" entry blank is printed in the February issue of Better Living magazine and homemakers are invited to cut out the entry blank and mail to above address.

The featured prize which goes to the to-be-selected "Mrs.

Presbyterian Church  
Circles Meet Monday

The Circles of the First Presbyterian church will meet Monday Nos. 1-4 will meet at 3:15 Nos. 5 and 6 at 7:30 p.m. Hostesses will be:

No. 1, Mrs. Ernest Ballard.  
No. 2, Mrs. T. H. Wilkinson.  
No. 3, Mrs. R. F. Beal, co-hostess.  
No. 4, Mrs. Theo Cochrane, Jr.  
No. 5, Misses Mary and Ruth Whisnant.  
No. 6, Mrs. Zeb Keever.

Improper use of driver's license resulted in loss of driving privileges for 55 North Carolinians last year.

North Brook No. 3  
Club Holds Meeting

The North Brook No. 3 Home Demonstration club held its regular meeting Thursday night in the school cafeteria. The meeting was opened by the group singing, "America" under the direction of Mrs. Prue Buehler. Mrs. Allen Burton gave an inspiring devotional and the minutes were read and roll called by Mrs. Kermit Pendleton, the secretary.

Miss Alexander in her capable way gave an interesting lecture on "It's Smart to Be Well Fed", illustrating her points by foods from the basic seven group.

Mrs. Kermit Pendleton, foods leader, gave her report, as did Mrs. Allen Burton, home beautification leader. Mrs. Ralph Cline education leader, reported that many of the members were reading books.

The president, Mrs. Luther Houser, presided over the business session, at which time thanks were extended to Mrs. Allen Burton and Mrs. Leon Gant for selecting and buying the mantle set and andirons for the cafeteria.

Mrs. Blanche Lee Tallent, Mrs. Ralph Cline and Mrs. Bobby Yount were appointed a committee to secure favors for the Clinic. The members were enthusiastic over the project of trying to make the highways more beautiful by not dumping garbage on the sides of the highways.

The club members plan to furnish ways for the blood donors to get to Lincolnton March 1.

Games were under the direction of Mrs. Bobby Yount. Mrs. Allen Burton and Mrs. Blanche Lee Tallent, hostesses for the meeting, served delicious refreshments of home made coconut cake, pickles and punch.

Brownie Scouts Have Friendship Banquet

Brownie Scout Troop No. 3 held its World Friendship Banquet at the home of Sally Jo Mullen on Feb. 23. This was the climax to a world friendship project in which the scouts dressed dolls and gave short talks on countries where scouting is carried on.

Admission to the banquet was an article for a sewing kit to be sent to Overseas Relief Center.

Guests were invited into the dining room where the banquet table was centered with a colorful arrangement of world flags. Place mats bore handpainted scenes from various countries and unique paper napkins bordered with heads and shoulders of twenty-eight nations gave a cosmopolitan air to the banquet table.

Each scout found her place marked with a miniature global face and tiny flags standing in each dessert carried out the world motif.

Guests were welcomed by Sally Jo Mullen and Martha Thompson gave the response.

The Brownie Promise was led by Jane Wilson after which they sang their world friendship song.

A feature of the entertainment included world riddles by Betsy Mullen who assisted in entertaining.

Favors for the occasion were hand-painted bookmarks which bore the following quotation: "A Scout must give herself to others."

Fourteen troop members, with their leaders Mrs. Jack Thompson and Mrs. Dan McGinnis enjoyed the hospitality of Mrs. Alden Mullen and her daughters, Sally Jo and Betsy.

Leftover Coffee  
Used In Pie Filling

No one wants to waste coffee these days. Yet few of us like the idea of saving coffee from one meal to another and reheating. So here's the perfect solution. Use that left-over coffee as the flavoring agent in a sweet, gelatin pie filling.

Spread it in a corn flake crumb crust for best results. The crust is made quickly from corn flakes, butter or margarine and sugar. It's so simply made, the pie crust need never see the inside of an oven. Just mix ingredients and press evenly and firmly around sides and bottom of 9-inch pie pan.

This makes an excellent dessert for family dinners or to serve to guests with tea. The entire recipe requires less than one half hour to prepare.

COFFEE CHIFFON PIE  
WITH CRUMB CRUST

4 cups corn flakes  
1/4 cup sugar  
1/3 cup melted butter or margarine

1 tablespoon unflavored gelatin  
1 tablespoon lemon juice

1/2 cup sugar  
1-1/2 cups cold coffee brew  
1/4 teaspoon vanilla

2 egg whites

Crush corn flakes into fine crumbs; mix with sugar and melted butter. Press evenly and firmly around sides and bottom of 9-inch pie pan.

Soften gelatin in 1/2 cup of cold coffee brew. Heat remaining coffee brew, add softened gelatin and 1/4 cup of the sugar, stirring until dissolved. Stir in lemon juice and vanilla. Chill until mixture begins to set. Whip gelatin mixture until light and fluffy and doubles in volume. Beat egg whites until stiff but not dry. Beat remaining sugar gradually into egg whites; continue beating until mixture stands in stiff peaks. Fold into the gelatin mixture. Spread in Corn Flakes Crumb Crust. Chill until set. Serve with whipped cream, if desired.

With new permanents, we don't have to put up with fuzz for even a minute. Better coloring solutions, permanents custom-made for specific hair textures, instant neutralizer with a hair conditioner built right in, all are designed to give you the most natural looking curl in the shortest possible time.

And they last until your hair grows out or is cut off.

So don't be timid. With the new home permanents, your hair, not the calendar, tells when it's time for another. And that time could be now.

PEACE IN THE FAMILY?

A manufacturer is turning out a new television receiver that shows two TV programs on one screen, while permitting two audiences to view their choices simultaneously.



MR. AND MRS. TOMMY CARPENTER

**Miss Charlotte Yvonne Auton  
Is Bride Of Tommy Carpenter**

Miss Charlotte Yvonne Auton, of Lincolnton, The Rev. A. L. daughter of Mr. and Mrs. Ben Campbell officiated.

Presenting a program of wedding music were Mrs. Jack Rhine, soloist of Lincolnton, and Mrs. A. F. Weaver, organist, of Lincolnton.

The bride, given in marriage by her father, wore a gown of Chromospun Taffeta with a fitted bodice of imported lace with neckline embroidered with seed pearls and rhinestones. The long sleeves ended in points over the hands, and the full skirt of Chromospun Taffeta extended into a cathedral train.

Her fingertip length veil of bridal illusion was worn with a Juliet cap of imported lace, and she carried a purple threaded orchid on a white prayer book. The bride's only ornament was a pair of pearls which were given by her mother on her wedding day.

Serving the bride as attendants were Mary Ellen Warren, of Boger City, as maid of honor, and Phyllis Cook, cousin of the bride, and Betty Sain Reep of Lincolnton as bridesmaids. The candles were lighted by Priscilla Goodson of Ushers were Harry Price Jr., Bobby Cook, cousins of the bride. Donnie Carpenter, brother of the groom, all of Lincolnton, and John Digh of Mt. Holly and James Queen of Maiden. The groom's father, Joe F. Carpenter served as best man. Lt. Susan Tipton of Boger City was flower girl, and little David Lawing of Kannapolis, cousin of the bride, was ring bearer.

Following the wedding, a reception was given at the home of Mr. and Mrs. James Frances Tipton of Boger City. Mr. and Mrs. James Frances Tipton greeted guests at the door, and Mrs. Cecil Lawing of Kannapolis and Mrs. Reid Potts of Lincolnton assisted with the serving while Mrs. Earl Cook of Lincolnton poured punch.

Mrs. Carpenter will graduate from Lincolnton High School in June 1954. Pvt. Carpenter attended Lincolnton High School, and is now serving with the army, and is stationed at Fort Belvoir, Virginia.

Notice To 4-H Club  
Girls, H. D. Leaders

You are reminded that the clothing meetings will be held Friday, and Saturday of this week. Friday, February 26th at 2:30 p.m., in the home agents office, a meeting for all Home Demonstration Club Clothing Leaders. Saturday Morning, at 10 o'clock at the Asbury School, a meeting for all 4-H girls carrying the clothing project, and their mothers, as well as Home Demonstration Clothing Leaders, will be held.

Miss Mary Em Lee will conduct these meetings. Miss Lee, is the extension clothing specialist from Raleigh, North Carolina.

FOR BEAUTY'S SAKE  
Cut and Curl for Spring



Spring weather with its showers and humidity, can cause a lot of unhappiness with hairdos. Unless, of course, you have naturally curly hair, or a permanent that looks like naturally curly hair.

Remember when we used to gauge how good our permanent was by how long it lasted? The fact that our hair wasn't fit to live with for a month or two before it finally settled down into recognizable waves was something we thought we had to put up with. But not any more, says Katherine Potter, head of the beauty and grooming service for Procter & Gamble. Now we know our permanent is good if the curls are soft and natural looking the minute the hair is unrolled from the rods.

With new permanents, we don't have to put up with fuzz for even a minute. Better coloring solutions, permanents custom-made for specific hair textures, instant neutralizer with a hair conditioner built right in, all are designed to give you the most natural looking curl in the shortest possible time.

And they last until your hair grows out or is cut off.

So don't be timid. With the new home permanents, your hair, not the calendar, tells when it's time for another. And that time could be now.

**This Salad Good  
One For Dieters**

More and more women are becoming diet conscious these days. It is the smart hostess who takes this into consideration when planning a luncheon for her women friends. A suggestion for a main course for such an occasion is Tropical Cheese Salad. It is not rich or high in calories, yet it contains the high quality protein of cottage cheese combined with fruit for flavor contrast. Dairy foods are excellent foods upon which to build a well balanced diet.

For your luncheon, precede the salad with a cup of hot bouillon. Then with the salad, serve rye wafers, rolls, and butter, so your guests may have a choice. Celery and carrot sticks may be added for texture contrast, and a light dessert will complete the meal. This is a luncheon that the "weight watchers" will appreciate.

**TROPICAL CHEESE SALAD**

1 package strawberry gelatin  
1 cup boiling water  
1 cup cold water  
1 package lemon gelatin  
1 No. 1 can peach halves  
1 No. 1 can pineapple chunks  
2 cups cottage cheese

Salad greens

Dissolve strawberry gelatin in boiling water, then add cold water. Pour half of mixture into a lightly buttered 1 1/2 quart mold and refrigerate. Bread pan works well. Keep remaining gelatin at room temperature. Drain liquid from canned fruit. Add enough water to make 2 cups liquid. Bring 1/2 cup of this liquid to boiling point. Add lemon gelatin and dissolve. Add remaining fruit juice and cool. Stir in the 1 1/2 cups cottage cheese and most of the pineapple. Pour onto firm strawberry gelatin in mold. When set, cover with rest of strawberry gelatin and chill. Unmold on bed of greens and garnish with halves of peaches filled with remaining cottage cheese and reserved pineapple chunks. Serves 12.

**this week's  
patterns...**

BY AUDREY LANE



2704  
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12 - 18

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SIZES  
2 - 8

No. 2704 is cut in sizes 12, 14, 16, 18, 20, 22, 24, 26, 28. Size 18 1/2 yds. 30-in. No. 2696 is cut in sizes 2, 4, 6, 8. Size 4: 2 1/2 yds. of 30-in.

Send 50c for EACH pattern with name, address and size number and send to AUDREY LANE BUREAU, Box 360, Madison Square Station, New York 10, N. Y.

The new SPRING-SUMMER FASHION BOOK shows scores of other styles.

50c extra.

**Internal Revenue  
Office Open Sat's  
To Aid Taxpayers**

With the deadline for filing income tax returns nearing, the local office of the United States Internal Revenue Service today announced plans for maintaining Saturday hours for taxpayer assistance.

The office, at Lincolnton, usually operates on a five-day week from 8:30 a.m. to 5:15 p.m. The office will also be open the last Saturday before the income tax filing deadline of March 15, also from 8:30 a.m. to 12:30 p.m. on Saturday, February 27, and March 6, 1954.

Agents will be on duty to assist taxpayers in preparing their returns during Saturday office hours.

Internal Revenue officials point out that all taxpayers seeking assistance at the Revenue office should bring all Form W-2's, together with records of income and business expenses.

Taxpayers, especially those with rental or business incomes, can also facilitate the filing of their returns if they bring their duplicate copy of last year's tax return.

United States poultry flocks laid a record 5.26 billion eggs in December last year. The 1953 total was 61.96 billion, a 2 per cent increase over production in 1952.

**Methodist Circles  
To Meet Monday**

Circles of the First Methodist Church will meet Monday March 1st as follows:  
Circles 1-4 meet at 2:30 at the following homes:

- No. 1—Mrs. Ed Kale, Jr.
- No. 2—Mrs. A. M. Cornwell  
Mrs. W. F. Elliott
- No. 3—Mrs. I. R. Self.
- No. 4—Mrs. Carl Saine
- Circles 5 and 6 meet at 7:30 at the following places:
- No. 5—Mrs. Lester Ballard
- No. 6—Mrs. Murphy Lester
- No. 7—Meets at 8:00 o'clock with Mrs. Curtis Broome

**Gwendolyn Burke  
Has Birthday Party**

Mr. and Mrs. J. C. Burke, of Boger City, entertained at a charming dinner last Sunday honoring their daughter, Gwendolyn, on her fifteenth birthday.

A three course dinner was served. Occupying the prettily appointed table which carried out a pink and green color note, was the lovely birthday cake with its fifteen candles.

Guests were Misses Frances Benfield, Malinda Huss, Becky Cloninger, Helen Ballard and LaVinia Saunders, and Mr. and Jake Johnson, of Iron Station.

**WOOLEN TROUSERS**

Do not wring woolen trousers or even sprinkle them. They should be taken off the line when nearly dry and folded as when purchased. Wrinkling out a towel in clear water, cover the trousers with it and iron until the towel is dry.



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