

Homemakers' Club Meets With Mrs. Davis

30 members and guests of the Burnsville Homemakers' Club spent a very enjoyable day Friday at the home of Mr. and Mrs. Floyd Davis, with Mrs. Myra Smith as co-hostess.

A covered dish luncheon was served at one o'clock, and it was the opinion of all that Burnsville can boast a lot of good cooks, and our summer guests are included in this number. There were some very unusual and tasty dishes.

After a gab feast and luncheon those present got down to serious business, when Mrs. Davis and Mrs. Smith taught the group the art of making a religious symbol found in the homes of an Indian tribe in Mexico. It is called Cjo de Dias, meaning "The Eye of God", and is made of brightly colored yarns, using the cross as the base. Some of the guests were very apt students, while others less talented found it more difficult. The result was a very attractive and meaningful work of art.

Beside the regular club members the following guests were present: Mrs. Eddie Joyner, Asheville; Mrs. Robert Tilson,

Columbus, Ohio; Mrs. Lena May Tilson, Burnsville; Miss Bessie C. Clark, St. Petersburg, Fla.; Mrs. Calvin W. Hassell, Gulfport, Fla.; Mrs. Neva Renoldo, Miami, Fla.; Mrs. E. S. Aldridge, Homestead, Fla.; Mrs. Mary H. Gainway, Pompano Beach, Fla.; Mrs. O. W. Brown, Burnsville and Florida; Mrs. Irene Pollard, Burnsville.

Herb Bread

At a covered dish luncheon of the Burnsville Homemakers' Club last week, it was agreed that the unusual recipes of the members are too good to be kept a secret. Therefore, beginning with this issue, we are printing one recipe, and if members (and non members) will cooperate you may look forward to a tasty recipe each week.

Herb Bread, the recipe for this week, was contributed by Mrs. C. O. Ellis.

Ingredients

- 1 large carton cottage cheese
- 3 tablespcn butter
- 3 packages yeast
- ¾ cup warm water with 1 teaspoon sugar added.
- 6 to 7 cups all purpose flour
- 3 tablespcn dry onion flakes
- 6 tablespcn dill seed
- 6 tablespcn sugar
- ¼ teaspoon soda
- 3 eggs.

Heat cottage cheese and butter and add to yeast, which has been dissolved in ¾ cups warm water. Beat 3 eggs well and add to cheese and yeast mixture. Sift into large bowl flour, soda and sugar. Add dry onion flakes and dill seed. Stir cheese and yeast into flour. Knead several minutes (will be lumpy at first, but keep working). Let rise. Make into leaves or rolls and let rise again (should be about double its size). Heat oven to 350 degrees and bake until reaches the brown and serve stage, then turn oven to 325 degrees and complete baking. Should make about 4 small loaves.

Time To Fertilize Strawberry Plants

Now is the time for gardeners and strawberry growers to fertilize their strawberries. They are now forming fruit buds for next year's strawberries. The phosphate and potash level should have been brought up prior to setting. You should apply 20 to 25 lbs. of total Nitrogen per acre in mid August and

20 to 25 lb. of total Nitrogen in mid September. A 100 lb. bag of Amcna Nitrate has 33.5 lbs. of total Nitrogen in it. This split application reduces fertilizer injury.

Later on in the fall the plants should be mulched with pine needles or some type of grain straw which is free of seed. This helps protect the plant during freezing weather, conserves moisture, and helps to control weeds. Applications should be made when temperature is around 20 degrees F. This is usually around Christmas time. This mulch also helps keep the berries clean at picking time.

To Interview Civil Service Applicants

Miss Lavon Watson, civilian Navy representative, will be in the Asheville Recruiting Office for one more week ending August 25th, interviewing and testing applicants for Federal Civil Service positions as typists and stenographers in Washington, D. C.

Liberal fringe benefits along with excellent starting salaries are available for those who qualify. Call 243-1831 for more information or for an appointment.

Lt. Sechler Returns To California

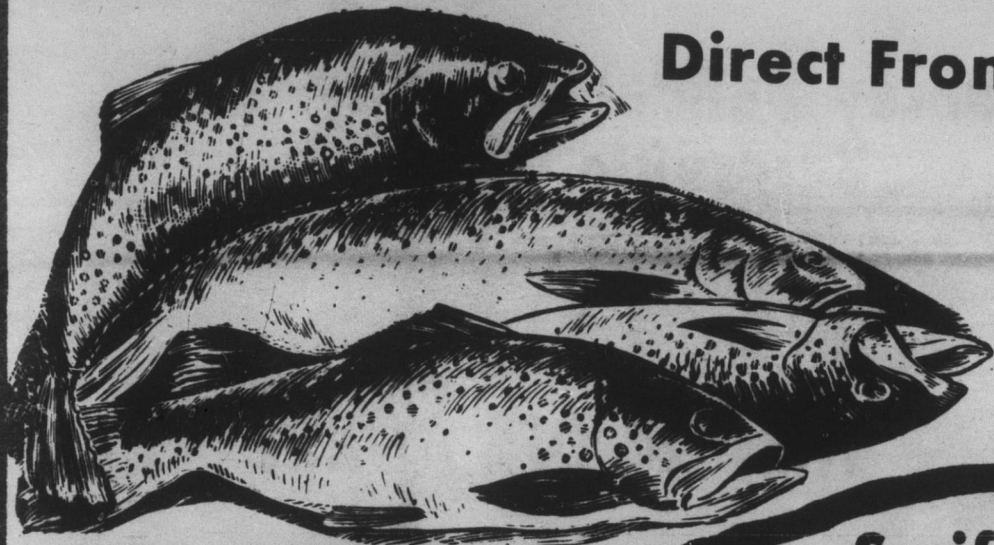
(MO307) USS RANGER (CWE-61) (FHTNC) Aug. 9 — Navy Lieutenant William R. Sechler, USN, son of Mr. and Mrs. W. R. Sechler of Burnsville, N. C., has returned to the Naval Air Station, Alameda, Calif. following three weeks of refresher training in waters near San Diego, as a crewmember aboard the attack aircraft carrier USS Ranger.

During training, the 75,000 ton carrier underwent intensive damage control, engineering, flight deck, navigational and departmental drills. General Quarters, man-over-board, and nuclear, biological and chemical warfare drills were also included in the training.

To complete the training period, the Ranger conducted a complicated battle problem simulating war time conditions.

Upon completion of the training exercises, the Ranger was officially labeled "battle ready" and will continue preparations for her next deployment to the Seventh Fleet in the Western Pacific.

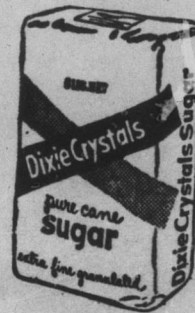
FRESH RAINBOW & SPECKLED MOUNTAIN TROUT



Direct From Pensacola

Delivered Monday Wednesday Friday

TOP FOOD BUYS



Sugar

5 Lb. ONLY **49¢**

With \$5.00 Grocery Order

Velveta Cheese

1 Lb. Pkg.

49¢

Swift Premium Chicken Breast

2 Lb.

89¢

Scoco Shortening

3 Lb. Box

59¢

Fresh Ground Beef

2 Lb.



98¢

Northern Napkins

60 Count

10¢

Silver Dust

Reg. Size

29¢

Miss Virginia Milk

4 Fer

59¢

BURNSVILLE SUPER MARKET
Burnsville, N.C.