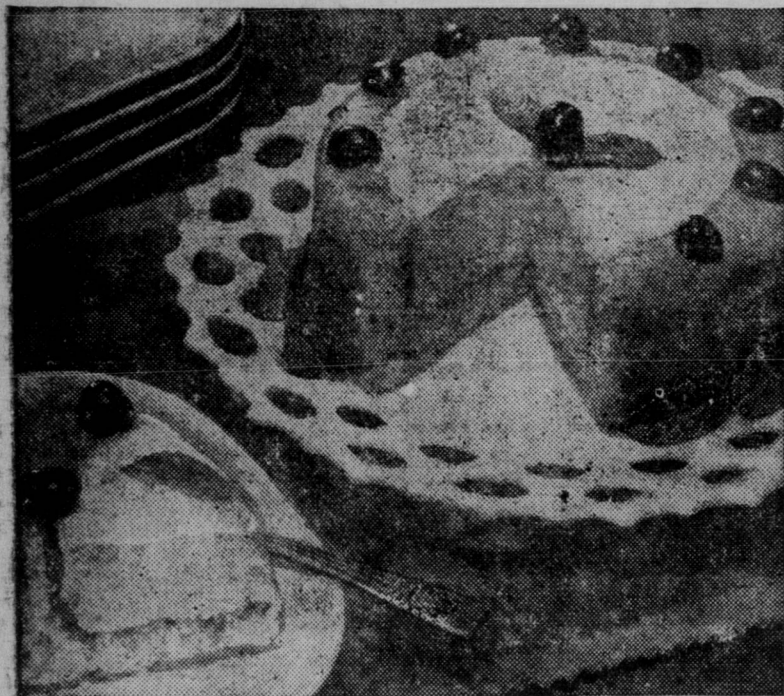


# HOUSEHOLD MEMOS... by Lynn Chambers



Lemon Chiffon Sponge Cake—Fairy-Like Dessert  
(See Recipe Below)

### Dessert Tips

The one department in which we always welcome new ideas is in the dessert line. This season it is no different, and even more exciting.



First of all, whipping cream has returned to the market, and we're having great fun using it. Bananas are seen at the markets more frequently, and of course, strawberries are just coming in season plentifully.

Because of the warmer weather, all of us are on the lookout for those cool, cool desserts that just seem to slip down our throats, leaving only their delicate flavor to tease the appetite. My advice to you is serve light meals, well balanced, to be sure, and then top them off with a grand, brand-new dessert!

This first suggestion is tart but smooth and pretty enough for company. If you don't make the cake yourself, buy one ready-made to save time, sugar and energy.

#### Lemon Chiffon Sponge Cake. (Serves 8)

- 1 envelope plain, unflavored gelatin
- 1/4 cup cold milk
- 1 egg yolks
- 1 cup sugar
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup lemon juice
- 1 tablespoon lemon rind
- 3 egg whites
- 1 sponge cake
- 1/2 cup chopped nutmeats
- 1/2 cup canned, sweet cherries

Soften gelatin in cold milk. Combine slightly beaten egg yolks, sugar and salt. Scald 1 cup milk in double boiler and add very slowly to the egg mixture. Return to the top of the double boiler and cook until of custard consistency. Remove from heat, add softened gelatin and stir until dissolved. Cool, add lemon juice and rind. Fold in stiffly beaten egg whites. Scoop out center of sponge cake and fill hole at bottom with extra pieces of cake taken from sides. Line inside of cake with nuts. Pour in lemon mixture and chill until firm. Garnish dessert with halved and pitted cherries and sprigs of mint if desired.



#### Caramel Cream Parfait. (Serves 6)

- 3/4 teaspoon unflavored gelatin
- 1 1/2 teaspoons cold water
- 3/4 cup extra-sweet, light corn syrup

#### Lynn Says:

Serve a Salad: There's no better way to get fresh vegetables into the diet than via the salad route. Here are combinations which you will like:

Salad greens with one or more of the following: avocado slices, raw carrot or turnip strips, raw cauliflower flowerets, sliced celery, diced or sliced raw cucumber, raw tomatoes, green pepper rings, minced onions.

Serve vegetable salads with a dressing made of oil, herbs, and a bit of crumbled blue cheese.

One or more of the following cooked vegetables makes a pretty salad plate: peas, lima beans, kidney beans, sliced beets, asparagus tips, canned, mixed vegetables, cauliflower or brussels sprouts.

Vary your salad greens often to avoid monotony. Here are a list of greens: young raw spinach, cabbage, chinese or celery cabbage, dandelion greens, chicory or endive, watercress and leaf lettuce.

### Lynn Chambers' Menus

- Cubed Steak
- Hashed Brown Potatoes
- Cream Gravy
- Green Lima Beans
- Grapefruit Salad
- Bread
- Jellied Fruit Mold
- Cookies
- Cream Beverage

- 1/4 cup cold water
- 2 egg whites
- 1 cup cream, thoroughly chilled
- 1 teaspoon vanilla

Soften gelatin in cold water for 5 minutes. Boil syrup and 1/4 cup water together to the soft ball (238-degree) stage. Pour slowly over stiffly beaten egg whites. Add gelatin and beat until cool. Chill cream and beat until stiff. Fold into cool egg mixture. Add vanilla. Pour into freezing tray; freeze without stirring, until firm.

#### Variations.

1. Add 1 cup chopped, cooked prunes and 1/4 cup chopped nuts when whipped cream is folded into mixture.
2. Add 1 cup crushed raspberries when whipped cream is added.
3. Add 1 cup crushed peanut brittle with whipped cream.
4. Add 1 cup crushed pineapple with whipped cream.

#### Banana Cream. (Serves 6)

- 1 medium sized banana
- 3/4 cup confectioners sugar
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1 1/2 teaspoons vanilla
- 1 1/2 pints whipping cream

Slice banana very thin and add to sugar. Mix well. Add lemon juice and cream and pour into freezing tray to freeze until firm. Remove to mixing bowl, add vanilla and beat until mixture becomes very light. Return to freezing tray and freeze again until firm.



#### Strawberry Meringue Cake. (Serves 10 to 12)

- 8 egg whites
- 3/4 teaspoon salt
- 3/4 teaspoon cream of tartar
- 2 cups sugar
- 1/4 teaspoon lemon extract
- Fresh strawberries

Add salt to egg whites and whip until foamy. Add cream of tartar and continue beating until they hold a point. Fold in sugar gradually. Add lemon extract. Pour into a shallow loaf pan lined with waxed paper. Bake in a slow (300-degree) oven for 45 to 50 minutes. Lift from pan onto cake rack and cool. Serve with fresh strawberries topped with whipped cream and garished with extra whole sugared berries. Peaches or another tart fruit may be used.

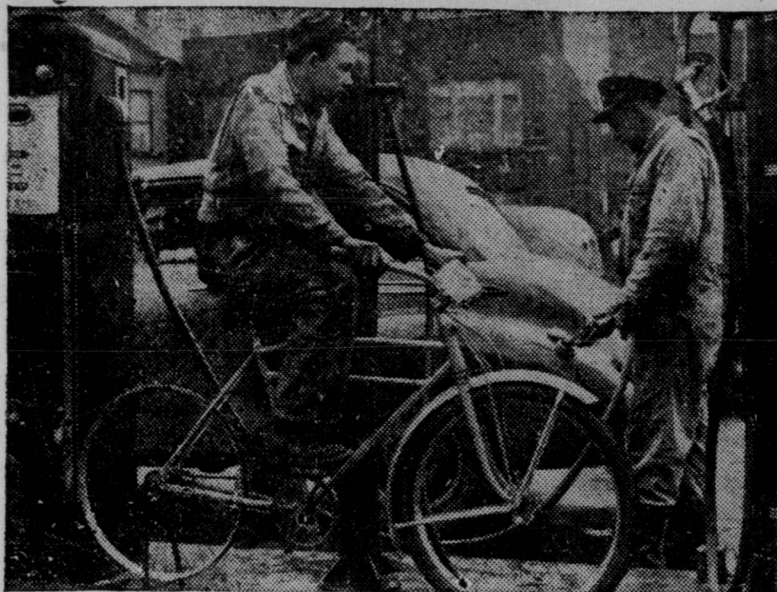
There are few desserts more luscious than meringue with chocolate ice cream garnished with mints. Use a very slow oven for baking the meringues, for they really require only enough heat to dry out thoroughly.

#### Mint Meringues. (Serves 6)

- 2 egg whites
- 3/4 cup confectioners' sugar
- Few grains of salt
- Few drops green coloring
- 1 or 2 drops oil of peppermint
- Chocolate ice cream
- Whipped cream
- Peppermints

Beat egg whites until nearly stiff and add sugar gradually. Beat all the while. Add salt, very pale green coloring and flavor. Mix lightly. Drop by tablespoonfuls on cookie sheet covered with heavy paper. Bake in a slow (275-degree) oven for 30 to 35 minutes until dry on surface. Remove from paper and cool. Pile ice cream in center of plates, place a meringue on each side and garnish ice cream with whipped cream and peppermints on top.

Released by Western Newspaper Union.



BIKE SAVES ELECTRICITY... Joe Benak, right, Chicago filling station operator, solved the electricity shortage by rigging up a one-bike power motor to his gas pump, with Dick Frederick doing the leg work, while the consumer, happy to get gas, looks on from his car window. Coal shortage brought about by the strike resulted in many Chicago industries being curtailed or completely shut down.

## In The Spotlight

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BY QUENTIN ENLOE

Into our sport's spotlight this week steps Sam Patton, former Asheville Bombers basketball star and coach of the Swannanoa High boy's championship squad.

The tall Swannanoa sportsman has signed a contract and is now playing with the Asheville Tourists, local entry into the class B tri-state baseball circuit. Patton, better known for his basketball ability throughout the state, is proving a valuable addition to the Tourist's roster. Big Sam, now

batting at a five fifty clip, is cleanup man for the local aggregation.

Prior to entering service, Patton played for Goldsboro of the coastal Plains League. He received additional outfielding pointers while in the service from Terry Moore, former field captain of the St. Louis Cardinals.

Patton took over the coaching reins at Swannanoa High School last year when Charles Talent resigned to work with the Swannanoa police force. Under his guidance, the boys quickly showed remarkable improvement displayed a fine season's record, and took the Buncombe county tournament in high fashion. The smooth working athlete also played center spot for the Asheville Bombers, a crack basketball quint managed by Jim Bonham, holders of the W.N.C. League crown.

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## "Fly" Says Bill

### Rectangular Course

Flying a rectangular course consists of following a ground pattern which is in the shape of a large rectangle. You'll realize why its valuable to practice this maneuver when you remember that the flight path or traffic pattern around an airport is in the shape of a rectangle.

The sides of the course should consist of identifiable straight lines on the ground, and should not be less than one mile in length. Roads, fences, ditches, tracks and edges of fields make good courses. Be sure that the course that you choose is well away from all regular air traffic. Your altitude should be 500 feet. The maneuver is done at cruising speed.

The plane should be flown far enough outside of the course that the course is easily visible at all times.

(Continued on page 8)

## HARRISON FUNERAL HOME

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## JUNE BRIDES



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## Improved Uniform International SUNDAY SCHOOL LESSON

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute of Chicago. Released by Western Newspaper Union.

### Lesson for June 9

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#### TRAINING FOR SERVICE

LESSON TEXT—Mark 6:7-13; Luke 10:1, 2, 14:25-27.  
MEMORY SELECTION—And he that taketh not his cross, and followeth after me, is not worthy of me.—Matthew 10:38.

Workers for God, and with God! Such is the high privilege of the men and women who respond to his call and who go out to witness for him.

On the one side, we have a world desperately in need of the gospel, perhaps more so than any generation in history. On the other hand, we have the gospel of the saving grace of God in Christ Jesus, the only solution to the problems of mankind, the perfect answer to man's need.

How shall these two be brought together? By sending out witnesses to tell the glad tidings of redemption and peace. Where shall we find these witnesses? In the church, for only the believer in Christ is qualified to tell others of his saving grace.

Our lesson, in telling of the Lord's calling and sending forth laborers into his harvest field, gives us much helpful instruction regarding service for the Lord. We learn that

I. God Provides for His Workers (Mark 6:7-10).

Jesus sent out his twelve disciples two by two, thus providing every worker with fellowship and help in hours of discouragement and trial. This also served to keep a man in balance so that he would not become self-willed and proud of his own achievements.

It was a wise provision. Perhaps the church should have observed it with more care, and thus have saved some good workers from going astray.

They were not to be cumbered with extra equipment, nor be concerned about their daily sustenance. The Lord would provide through the hospitality and generosity of his people.

Note that the expected hospitality was not to be allowed to hinder their work (cf. v. 10 with Luke 10:7). Many a preacher or evangelist has ruined a series of meetings by letting social life hinder prayer, soul-winning, or preparation for preaching.

II. God Gives Power to His Workers (Mark 6:7, 11-13).

He gave them authority over evil spirits, so that they could drive them out. He gave them power to heal; he gave them power to preach effectively.

The man who goes forth to speak for the Lord does not have to muster up his own puny powers or depend on the weak arm of some human helper. His resources are infinite and omnipotent. He speaks for the Almighty God. He has a message with saving power.

All too often the servants of the Lord are apologetic and hesitant in their ministry. They mistake weakness for meekness, and in their desire not to assert themselves, they fail to speak a ringing, "Thus saith the Lord."

We need a revival of authoritative preaching, of that holy boldness which was not afraid to rebuke sin and any unwillingness to do the Lord's will (v. 11). We need a new emphasis on repentance (v. 12).

III. God Calls Helpers for His Workers (Luke 10:1, 2).

After the twelve were sent out, he called and commissioned the seventy. That blessed process has gone on ever since. How blessed it is that even in our day of unbelief and sin, hundreds of young men and women are going out to all the mission fields of the world to work with older and experienced missionaries.

Perhaps these words will be read by some young man or woman who has felt the promptings of the Spirit of God to go into his service. Step out by faith just now, and begin to prepare yourself for God's service. If the writer of these notes can be of help to you, do not hesitate to write to him. God is looking for more workers.

Do not overlook the important admonition in verse 2. The Lord is waiting for his people to pray for laborers for fields which stand white and ready for harvest.

IV. God Requires Self-Denial of His Workers (Luke 14:25-27).

The mighty works and the powerful words of Jesus made it impossible for people to ignore him. Multitudes followed him, but he, knowing the fickleness of the human heart, faced them with the real demands of discipleship.

The Lord was never concerned with mere numbers. He wanted followers whose hearts were right. The church has broken down its testimony in the world by its frantic desire for more members, great crowds, large church buildings, at the expense of compromise of testimony.

The requirement of the Lord is unmistakable. A man or woman who is to serve him must put him first. No worldly ambition or earthly friendship, no, not even the tender love of family, can come between the Lord and his servant. He is either Lord of all, or he is no Lord at all.

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