

ON BUSINESS TRIP

HERE FOR SUMMER

Black Mountain (NC) NEWS-3

J. L. Holman, Sr., left Saturday for Chicago for a two-weeks business trip.

Mrs. Helen Browning has returned to her cottage from Paris, Ky.

Thursday, June 3, 1948
SECTION I

PHONE YOUR NEWS TO 4101



Speaking OF Homemaking

By Elizabeth Greenwood

Home Service Representative
Carolina Power and Light Company

A New Cake

Have you tried the new "chiffon-type cake" that everyone is talking about these days? If you haven't you surely will want to.

Chiffon Cake

- 2 cups sifted flour
- 1 1/2 cups sugar
- 3 tsp. double acting baking powder
- 1 tsp. salt
- 1/2 cup cooking oil (salad oil)
- 3/4 cup cold water
- 2 tsp. vanilla
- 1 lemon, granted rind only (2 tsp.)
- 1 cup egg whites (about 7)
- 1/2 tsp. cream of tartar
- 7 unbeaten egg yolks

Steps:
1. Sift dry ingredients (except cream of tartar) together once. Make a well and add in order, liquid ingredients (including yolks and grated rind). Beat with spoon until smooth.

2. Add cream of tartar to egg whites in large bowl and whip until they form very stiff peaks. (Stiffen them for Angel Food or Meringue).

3. Fold egg yolk mixture into egg whites (do not use slotted spoon) gradually and gently just until blended.

4. Bake in ungreased 10-inch tube pan, 4 inches deep, for 55 minutes in slow moderate oven, 325 degrees, and increase to moderate oven 350 degrees for 10 minutes.

Helpful Hints:

- 1. Preheat oven—takes about 8 minutes.
- 2. Use dry measuring cups.
- 3. Egg whites whip better when at room temperature.
- 4. An electric mixer is excellent for beating the egg whites.
- 5. Fold mixture gently.
- 6. This recipe may be baked in

an oblong pan, 9 x 13 x 2 inches. Bake 45 to 50 minutes in moderate oven (350 degrees).

Chiffon cake may be served with various toppings and sauces. It may be used as short cake, Boston cream pie, ice cream sandwiches, ring around ice cream, and bars or squares may be frosted and rolled in nuts.

High School News

By Joyce Gouge

Last week finished the school year of 1947-48. On graduation night the following awards were made by Mr. Shuford.

For outstanding work in Home Economics a medal was given to Lucy Fortune. Carolyn Smith was awarded a medal for her work in Student Council. For Journalism, Sara McDougale, Typing award, Gene Hudson and Scholarship medals were given to Mable Meeks and Joyce Gouge. The Lion's Club Good Citizenship Awards were given to Joyce Gouge and Clarence Padgett, whose names will be placed on the plaque in the High School building.

On last Tuesday night the annual Junior-Senior Prom was held at the club house, which was decorated to give the idea of a night club with colored lights and different colors of crepe paper. Two Sophomores, Rusty Bunnell and Mary Sue Reid, served as hat check girls and waitresses. Everyone had a reserved table and was served punch and cookies. H. S. teachers were chaperones.

A surprise birthday party was given to Atrice Cranfill last Saturday night by her sisters. After games were played, the guest of honor opened her gifts and then the birthday cake was cut and served.

IN GEORGIA

Mr. and Mrs. R. T. Hill and children, Eileen and Mack left Sunday for Blue Ridge and Ellijay, Ga., to visit their parents, Mr. and Mrs. Hill and Mrs. C. W. McAfee.

ILLINOIS GUEST

Mrs. Gaudlitz of Flora, Ill., is visiting Mr. and Mrs. Gordon Greenwood.

Sixth Grade Children Have Train Excursion

Miss Lindsey's section of the sixth grade made an excursion to Old Fort by train last Friday.

They left here on 22 at noon and returned on 11 at 2:30. The trip down the mountain was quite exciting because it was pulled by Little Sid, or the new diesel, which has been so fascinating to the boys and girls.

Besides enjoying the beautiful scenery, the children got rich lessons in transportation, road construction and travel ethics.

Accompanying the groups were three grade mothers: Mrs. Jasper Wright, Mrs. Beth McDougale and Mrs. R. Franklin who helped with the group and also served the children delicious refreshments.

Twelve pupils had never been on a train before. For 24, it was the first trip to Old Fort by train. It was also Mrs. Wright's and Mrs. McDougale's first trip by train to Old Fort.

VIVERETTE PUPILS GIVE RECITAL

Mrs. Roger Viverette presented her music pupils in a recital Monday night, May 31, 8 p. m. at her studio on Church street.

The following appeared on the program in solo and ensemble numbers: Melba Riddle, Joyce Wells, Larry Morris, Rita Gasperon, Winston Riddle, Patty Chisholm, Nancy Wilson, Celeste McCall, Sara Rice, Carolyn Prescott, Barbara Dinwiddie, Jon Danenhower, Carolyn Dinwittie, Betty Austin, Mary Jo Atkins, and Russell Rowland.

TELEPHONE COMPANY

The Old Fort Telephone Company, owned and operated by Ashby Robinson, is installing a new switch board which will double the service now in effect.

One part time and three full time operators are now on duty at the telephone office.

A PBA system has been installed at the Clearwater Finishing plant. In connection with Southern Bell Telephone company, a teletype system has also been installed at the plant. This places the Old Fort firm in direct communication with the 26 other plants owned by United Merchants and Manufacturers of New York City.

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