

## Lions Set State Convention Date

The North Carolina state convention of Lions International will be held at Wrightsville Beach, June 12, 13, and 14, it was announced today. Plans for the convention were made at a meeting of the state council held recently in Wilmington. Harris Ligon of the Wrightsville Beach club will act as chairman.

All rooms will be assigned in the order received and at present officials believe that there will be plenty of rooms available to accommodate all who wish to attend.

**CONSERVATION NEWS**—D. F. Settlemyre, Robert McFort, and A. R. Walker of Old Fort, and others are making plans to dig kudzu crowns. These men will set kudzu on their farms in the spring. The kudzu will be used for gully control and supplementary pasture.

R. J. Morris of Marion with the assistance of Loyd Cuthbertson and the local Soil Conservation service personnel began building terraces on his Dysortsville farm last week.

The farmer who leaves his soil bare during winter will soon find that he is barely able to get along, says Paul Lackey of Old Fort.

Mr. Lackey has planted Austrian winter peas so that his soil will not be bare. He expects the nitrogen that will be added to the soil when he turns the peas under in the spring to increase the yield of the succeeding crop substantially.

**MONTREAT NEWS**—Miss Marietta Yarnell left Tuesday for Paducah, Ky., to spend a week with her parents, Mr. and Mrs. E. L. Yarnell.

**WITH THE SICK**—Mrs. W. F. Wells is improving slowly after three weeks' illness at her home.

## Reflections

BY JACK GREENWOOD

Swannanoa has joined the elite cities and towns of North Carolina. According to a news release just received from the state news bureau at Raleigh, Swannanoa is one of 21 cities in the state that has been recommended by Duncan Hines in his new booklet "Duncan Hines' VACATION GUIDE."

Other nearby towns having places recommended include Asheville, Weaverville, Waynesville, Banner Elk, and Blowing Rock.

Clyde Watkins and Frank Hudson have a score to settle with Ronald Finch. At the Masonic banquet the other night Mr. Finch turned the attention of the large crowd on the two gentlemen by remarking: "The hair of the master of the Black Mountain lodge recedes a little more each year" as he called for the two to stand up and take a bow.

Clarence B. Brooks, who began his duties at the Black Mountain high school this fall, is a native of Greenwood, S. C. A graduate of Erskine college Mr. Brooks served three and one-half years in the army air force during the recent war. He served overseas in the Caribbean area and taught aircraft engineering. Besides teaching social science, history, and civics, the new instructor is interested in school athletics. Mr. and Mrs. Brooks are living at Bridgewood.

Clyde Watkins informs us that he won't be the immediate past master of Black Mountain Lodge No. 663 AF and AM until after December 31. "You guys are trying to fire me too fast," Clyde says.

Through the courtesy of Dave Jones the residents of Brookside are enjoying Christmas music and programs each night. Dave bought a sound system and hooked it up on his house so that the community could enjoy the Christmas programs.

W. C. Priest of Hartford, Ky., visited here briefly Monday while on his way to Asheville where his sister was a patient in a hospital.

If early season form is an indication, basketball fans are sure to see plenty of high grade play before the season roars to a close with the tournaments come March.

At Swannanoa and Black Mountain high schools Coaches E. Y. Neill and Eugene Byrd have teams that will please everybody (and that's hard to do). The Swannanoa boys proved their class by ripp-

## CP&L Directors Vote Dividend

The directors of Carolina Power & Light Company, meeting near Lumberton last Wednesday, voted quarterly dividends on common and preferred stock, elected a new vice-president, and inspected construction progress on a new generating plant now under way.

The meeting, which convened at 3 o'clock in a temporary office structure at the plant site, was preceded by a luncheon at a Lumberton hotel.

A dividend of \$1.25 per share on the \$5 preferred stock of the company, payable January 3, 1949, to stockholders of record at the close of business on December 15, 1948, and a dividend of 50 cents per share on the common stock of the company, payable February 1, 1949, to stockholders of record at the close of business on January 10, 1949, were declared.

J. C. Richert, Jr., who has served the company in various capacities since his graduation from N. C. State college in 1924, was elected a vice-president. At the time of promotion, Richert was manager of districts and in that capacity was in charge of all local operations involving contacts by the company with customers.

Immediately following the business meeting, the directors visited various points of interest at the plant site where construction on a new 120,000 horsepower steam electric generating plant was officially started at a ground-breaking ceremony.



## Speaking OF Homemaking

By Mrs. Elizabeth G. Parham  
**Home Service Representative**  
**Carolina Power and Light Company**

move cover to brown top. Serve with cream.

**& Sweet Potatoes Scalloped Apples**  
5 cooked and peeled, medium-sized sweet potatoes  
4 medium sized apples  
1/2 cup sugar  
2 tsp. butter  
1/2 tsp. salt  
1/2 cup orange juice  
2 tsp. grated orange rind  
Slice sweet potatoes. Peel, core and slice apples. Arrange sweet potatoes and apples in alternate layers in an uncovered baking dish. Combine sugar, butter, salt, orange juice and orange rind in saucepan and bring to a boil, stirring constantly. Pour over potatoes and apples and bake in moderate oven 375 degrees, 30 to 40 minutes or until apples are tender. Serve 6.

**Apple Pudding**  
1 egg  
1/2 cup sugar  
1/2 cup flour  
1 tsp. baking powder  
1 tsp. vanilla  
1/2 cup chopped nutmeats  
4 medium-sized tart apples, peeled and diced  
Beat egg until light and add sugar slowly. Stir in flour, baking powder and vanilla. Bake in a covered dish in a moderate oven 325 degrees until the apples are nearly tender (about 1/4 hour). Re-

Carolina and Dillon, S. C. In 1929 he was transferred to Marion, S. C., as a district manager and remained in that position for a period of ten years.

## HERE FROM SAN DIEGO

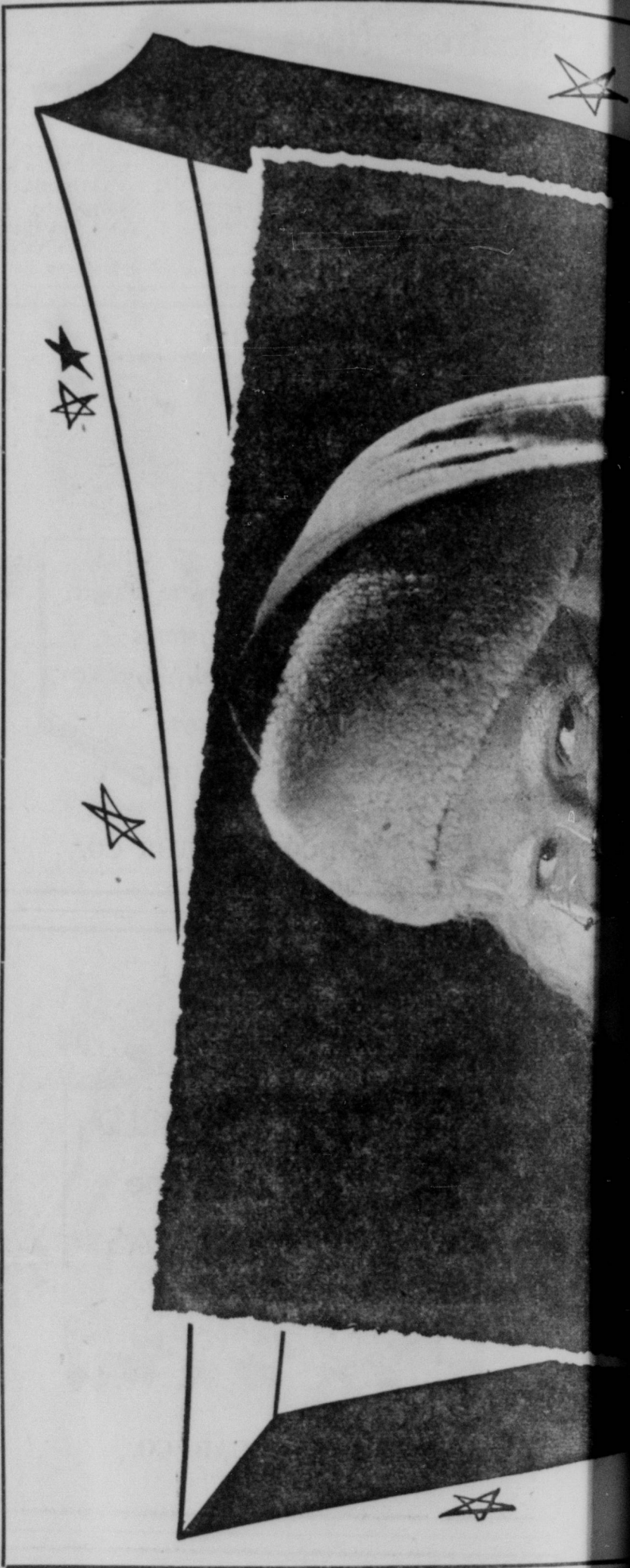
Richard Morrow and Charles Henderson arrived Tuesday morning from San Diego, Cal., for a seven day leave with their parents.

1/4 cup water  
Melt butter, add onion and cook over medium heat until onion is yellow but not brown. Add bread crumbs, apples, nut, celery, parsley and seasonings. Cook about 5 minutes, stirring constantly. Add water. Sufficient for stuffing a 5-pound chicken or duck.

**Apples Baked in Cream**  
6 tart apples  
2 tsp. butter  
1 cup sugar  
1/2 cup cinnamon  
1/4 tsp. nutmeg  
1/4 cup rich cream  
Wash, core and slice apples. Place them on a greased oven-proof plate. Dot with butter. Combine sugar, butter, salt, orange juice and orange rind in saucepan and bring to a boil, stirring constantly. Pour over potatoes and apples and bake in moderate oven 375 degrees, 30 to 40 minutes or until apples are tender. Serve hot.

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—That's none of our business.  
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