



Peekin' Through The KEYHOLE

With LIB

By Elizabeth Dinwiddie

A birthday dinner was given at the club house to honor Mrs. J. H. Stepp, Sr. and her son-in-law, F. A. Arnold, of Allentown, Pa. Those enjoying the occasion were the Rev. and Mrs. Laurence Haigh, Mr. and Mrs. Arnold, and Mr. and Mrs. Stepp.

Mr. and Mrs. C. C. Godfrey visited their son-in-law and daughter and granddaughter, Mr. and Mrs. Walter Platt and Betty Jo in Oak Ridge over the week-end. Mrs. Platt and daughter returned home with them for a week's visit.

Miss Mary L. Roberts of Providence, R. I., spent two days last week with the Misses Walters on Laurel lane. Miss Roberts and Miss Lela Walters are now touring the state of Florida.

Mr. and Mrs. Barth Scannell of Lowell, Mass., visited Mr. and Mrs. Joe Scannell last week.

Mr. and Mrs. Boyce Collins of Hickory spent the week-end with Mr. Collins' sister and family, Mr. and Mrs. Thad Burnette Jr., Grove-mont.

Mr. and Mrs. Leon Burnette and children of High Point spent the week-end with their parents, Mrs. Albert Maddox and Mr. and Mrs. F. B. Burnette.

Jesse Jolly has accepted a position with Broyhill Furniture company in Marion.

Mr. and Mrs. Frank Yost of Merchantville, N. J., spent the week-end with Mr. and Mrs. Percival Gregory.

Mr. and Mrs. J. B. Dotson, Donna and Carolyn, visited her mother, Mrs. S. B. Fortner at Micaville last Sunday.

Mr. and Mrs. Fred Gurnurt of Grovemont spent the week-end in Charleston, S. C. They went especially to attend parents' day at Citadel, where their son, Don is enrolled.

Mr. and Mrs. W. T. Greene of Shelby spent Sunday with Mr. and Mrs. J. C. Champion and family.

Mr. and Mrs. Lowell Burke of Rochester, N. Y., recently visited Mr. and Mrs. Thad Burnette Jr., Grovemont. During their stay here they made a trip through the Smokies and attended the Carolina-Maryland football game in Chapel Hill.

Mrs. Arleen Baldwin of Hendersonville visited her nephew Joe Scannell and family, the first of the week.

Mr. and Mrs. Dean Childers and children of Asheville, spent Sunday with Mr. and Mrs. Charles McDougle, Shirley and Johnny.

Mr. and Mrs. F. A. Arnold have returned to Allentown, Pa., after a visit with Mr. and Mrs. J. H. Stepp, Sr. Mrs. Arnold is Mrs. Stepp's daughter.

The Rev. and Mrs. Laurence Haigh have returned to their winter home in Salisbury after spending the summer here.

Mr. and Mrs. Pinkney Riddle and daughter Joyce, spent the week-end in Berea, Ky., visiting their son Winston, who is a college student there. They also attended the Sunday morning broadcast at Renfro Valley.

Mr. and Mrs. Joe Scannell entertained with a Halloween party at their home on the Montreat road. The Halloween motif was carried out in the decorations and refreshments. Those enjoying the evening were: Mr. and Mrs. Harry Clark, Mr. and Mrs. Stewart Wiggin, Mr. and Mrs. Cecil Garrett of Asheville, and the host and hostess.

Mr. and Mrs. C. E. Spencer have returned from a month's trip through the New England states, Canada, Michigan and Indiana.

Mrs. Clifford Porter has returned from a visit with her daughters and their families, Mrs. A. P. McDonald and Mrs. Nicholas Stillwell of Atlanta.

Mr. and Mrs. R. T. Greene and daughters, Nonie and Kay, are moving back to their home on the

Mrs. Ernest Conner and daughters, Linda and Priscilla, of Fairview, are spending a few days with her parents, Mr. and Mrs. J. M. Anderson.

Mr. and Mrs. Lester Ballard, Susan, and Lester, Jr., moved Monday from McCoy Cove road to the Bob Hauth home on Portman Villa road.

Mr. and Mrs. Jim Gilliam spent the week-end in Atlanta with Mr. and Mrs. Calvin Chandler.

Mrs. Charles Clevenger, Jackie, and Bruce Blankenship drove her mother, Mrs. D. M. Holt, to her home in Newport, Tenn., last Thursday.

Mr. and Mrs. James Robert (Bob) Padgett and son, David Curtis, are moving Nov. 9 from Centerville, Ala., to Aiken, S. C. Bob is with the U. S. Forest service and is being transferred to Aiken.

Mr. and Mrs. Andy Milovitz spent the week-end in Chattanooga, Tenn. They stopped in Knoxville on their way home to visit her sister, Mrs. Paul Hailman and family.

LEGION AND AUXILIARY TO HAVE SUPPER

All members of the American Legion and Auxiliary and veterans of all wars are cordially invited to the Armistice day covered dish supper at the Legion hall on Nov. 11, at 6:30 p. m. This is an annual event for the local post. For an evening of enjoyment and fellowship come and bring a covered dish.

J. W. JONES DIES AFTER SHORT ILLNESS

James William Lester of Woodfin, father of Mrs. C. D. Jones of Black Mountain, died Oct. 23 in an Asheville hospital after a three weeks' illness. Mr. Lester was visiting in the Jones' home at the time he became ill.

—Although droughts have crippled corn production in many areas, the nation's farmers are expected to harvest a near-record crop of 3,330,000,000 bushels this year.

FURNITURE FASHIONS by Frances Ainsworth



GRAND RAPIDS, MICHIGAN—Choice Louis XVI designs were the inspiration for the magnificent breakfast, illustrated, from the Bodart Furniture, Inc. collection featured at the recent Grand Rapids Diamond Jubilee Home Fashion Time Furniture Exposition. Actually two separate pieces, the buffet base may be used alone in the dining room—or the two pieces may be used as a breakfast in either living or dining room.

Base contains three silver drawers below which are three doors. The two doors at the left open on a large compartment with an adjustable shelf extending the full width of the two doors. There are three sliding trays in the compartment at the right. All shelves in the top section are adjustable; two decorative grille doors flank the open center section. The wood is choice walnut.

SPEAKING OF HOMEMAKING

BY MRS. ELIZABETH G. PARHAM

Home Service Representative of Carolina Power & Light Company



FALL FASHIONS IN DESSERTS

Feast your eyes on these fall desserts. They're as colorful and glamorous as Milady's clothes fashions.

Raisin Pie

2 cups boiling water
2 cups seedless raisins
1 egg, beaten
1 1/2 cups sugar
4 tablespoons flour
2 teaspoon salt
3 tablespoons lemon juice
1 tablespoon butter or margarine
1/2 teaspoon grated lemon rind
1 recipe pastry.

Pour water over raisins and let stand until the raisins are plump and the water lukewarm. Mix egg, sugar, flour, salt, raisins with the water, lemon juice and butter. Cook over low heat, stirring constantly until mixture thickens. Add rind. Cool, and pour into pastry-lined pan. Cover with pastry and bake in a hot oven 450 degrees F. for ten minutes. Reduce heat to 350 degrees F. and bake 35 to 40 minutes.

Harvest Pie

1 1/2 cups cooked butternut squash or pumpkin
3/4 cup sugar
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/8 teaspoon mace
3 eggs
1/2 cup light
1 1/2 teaspoon vanilla
1/2 cup grated coconut
Mix squash, sugar, salt and spices. Beat egg until light. Combine with cream and vanilla. Add to squash mixture, blending thoroughly. Add coconut. Pour into pastry-lined nine-inch pie pan. Sprinkle with additional coconut if desired. Bake at 450 degrees F. for ten minutes. Reduce heat to 350 degrees F. and bake 35 to 40 minutes longer or until set.

Tips To Improve Your Cooking

By Ruth Current.

When You Cook Vegetables—Adding a tablespoon of sugar to the water in which sweet potatoes are boiled improves the flavor.

Salt turnips after cooking, not before or during the process.

Asparagus may be removed from a can without breaking the tips if the can is opened at the bottom.

Water left over after cooking vegetables may be used to thin condensed soups.

If potatoes are greased before baking, the skins will remain soft and the potatoes mealy.

A tablespoon of vinegar added to the water after beets have been peeled and diced will make their color a very bright red.

A teaspoon of sugar added to the water improves the flavor and lessens the odor when cooking turnips or rutabagas.

Pots and Pans—Iron frying pans will not stick if never allowed to stand in water.

Cooking pans with flat bottoms and straight sides are fuel-savers.

Cover all food in the refrigerator to prevent drying out or transfer of food odors, unless it is a "moist-cold" type.

If you place new enamelware in cold water and bring to a slow boil, it will remain free from chips longer.

Nickel Silver

The ancient Chinese were the first to produce the alloy known today as nickel silver. They called this metal—a combination of nickel, copper and zinc—"paktong," which meant "white copper." The alloy was later referred to as German silver and finally as nickel silver.

Development of uses for castor beans has increased the demand for this crop.

Cut Your FOOD BUDGET

GRADE "A" MEATS

ROUND STEAK lb. 69c

• Tender T-Bone

• Sirloin



LEAN	Pork Roast LB. 49c	19c
NICE & JUICY	Rib Stew LB. 19c	
FRESH	Ground Beef LB. 39c	



Fresh Fruits And Vegetables

Irish	COBBLERS . 10 Lbs.	29c
Florida	ORANGES Doz.	46c
Florida	GRAPEFRUIT . 3 For	27c
Iceberg	LETTUCE 2 Hds.	35c
Fancy	Yellow Onions . 2 Lbs.	9c

Grocery Department

J.F.G. COFFEE LB.	85c
2nd CUP COFFEE LB.	79c
RINSO - SUPER SUDS - LUX lge.	27c
PREMIUM CRACKERS lb. box	23c
TEXIZE BLEACH qt.	15c
SCOTT TISSUE 2 for	25c
Van Camp's PORK & BEANS Lb. 5-Oz. Can	18c



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Look Who's Here!

Mr. and Mrs. Vincent A. Loyd of Swannanoa have a daughter born Oct. 24 at St. Joseph's hospital.

Born to Mr. and Mrs. D. M. Metcalf of Swannanoa, a son, Oct. 25, at St. Joseph's hospital.

Mr. and Mrs. E. H. Knight announce the birth of a daughter Oct. 31 at St. Joseph's hospital.

—Pecan production on North Carolina farms is estimated at 2,812,000 pounds, 266,000 more than last year.

LEGAL NOTICES

NOTICE

Having this day qualified as Ancillary Administrator CTA of the Estate of ESTA ELLA NUMAW, late of Lebanon County, Pennsylvania, this is to notify all persons having claims against said estate to present them, duly verified, to the undersigned, on or before November 4th, 1954, or else this notice will be plead in bar of recovery. All persons indebted to said estate will please make immediate settlement.

This the 2nd day of November, 1953.

R. E. FINCH,
Ancillary Administrator CTA of the Estate of ESTA ELLA NUMAW, deceased.
Nov. 5, 12, 19, 26; Dec. 2, 9.

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