Mrs. W. T. Knox and her granddaughter, Brenda Hopkins of Co-lumbia, S. C., spent several days with Mr. R. G. Ownbey and daughter, Alice, and Mrs. Savannah Floyd in this community last week. Mrs. Knox was a friend and neigh-

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(Address, street or road)

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J. A. Dougherty, president.

bor of the Floyds while she lived

in Columbia.
Mr. and Mrs. L. B. Ledbetter of Broad River and their daughter and her husband, Mr. and Mrs. Milburn Painter of Old Fort, went on a sight-seeing trip to the Great Smokies last Monday.

We were glad to have with us for preaching service at Stone Mountain last Sunday Mr. and Mrs. Lonnie Elliott of Winston-Salem, and their daughter and her husband, Mr. and Mrs. Paul Loson and their son of Ridgecrest.
Our son, Jack Elliott of East

Marion, visited us last Sunday af-

T. W. Kirby and son Paul, who have been in Florida for three weeks returned to their cabin at Kirby's Korner last Friday.

Mr. and Mrs. Turnipseed, their son and daughter, who spent a few days at their cabin in this section last week, have returned to their home in Columbia, S. C. Mr. and Mrs. Burley Elliott and

children of New Jersey, and Mr. and Mrs. Lucas Elliott and children of Burke county, visited Bur-ley and Lucas' uncle, Bynum Elliott, on lower Cedar Creek last

Mrs. Rachel Cocran and grand-daughter of Lyle, Tenn., and Mrs. Anis Dimsdale of Mills Spring, visited Rachel's and Anis' uncle, R. G. Ownbey and family last

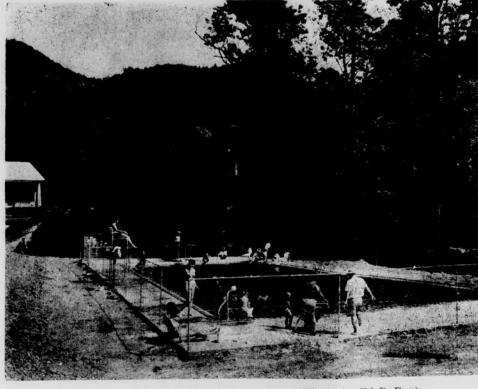
Jack and Dean Ledbetter of Broad River, and some of their friends went on a fishing trip to Myrtle Beach, S. C., during the

Mr. and Mrs. Clinton Sword and aughters of this community, spent everal days last week with Clin-

Virginia. There will be a baptizing at Broad River bridge at the T. B. edbetter place next Sunday at 2 o.m., July 20.

on's parents, Mr. and Mrs. Sword

-The American Foundation for the Blind in the last 12 months manufactured 214,021 long-playing Talking Book records exclusively for the use of the blind. These are distributed free of harge by the Library of Congress.



(Photo by Ed DuPuy)

A newly-completed swimming pool is one of the popular features at Christmount assembly this season. It has a capacity of 104 swimmers. Director of the project was Roy C. Bishop of St. Petersburg, Fla. The pool is one of the largest in this area and meets all state health department regulations. The water flows through an open lake which tempers the water originating in mountain springs.

ER'S BOOK

Mention coffee cakes and pud-

Pineapple Coffee Cake

Mix together thoroughly the su-

with pineapple topping. Bake at

375 degrees F. for 25 to 35 min-

1/2 C. well-drained crushed pine-

Old-Fashioned Bread Pudding

2 C coarse bread crumbs

eggs, slightly beaten

1 tsp. cinnamon or nutmeg

Scald milk and pour over bread

C sugar

1 egg

Topping:

1/2 C milk

1/2 tsp. salt

1/4 C soft shortening

2 tsp. baking powder

11/2 C sifted flour

utes. Serve warm.

2 T. honey

2 C milk

16 C sugar

¼ tsp. salt

2 T. softened butter

14 C butter, melted

1/2 C seeded raisins

SPEAKING OF

HOMEMAKING

BY MRS. ELIZABETH G. PARHAM Home Service Representative of Carolina Power & Light Company



LIGHT AND LOVELY

An ideal main dish for Summertime luncheons, this luscious molded salad is made of crunchy pe- dings and automatically you cans and creamy avocados. Every think of Grandmother's country point is in its flavor: intriguing kitchen — a kitchen filled with a flavor, handsome color that fits spicy aroma that promised good in with many attractive garnishes, things ahead. For Grandmother simplicity of preparation, and the was a whiz at turning plain everyfact that it's a do-ahead dish, re- day staples into hot breads or quiring no last-minute fussing. desserts that deserved to become

Lime-flavored gelatin makes the legend. tasty base and provides an extra Here are some easy-to-do remeasure of nutrition as well. By cipes; try them, won't you? Theythe time pecans, avocado, sour 're the kind Grandmother would cream, mayonnaise, and season- have liked for her big red "reings are in, the dish needs only ceipt" book. a favorite hot bread, dessert and coffee to round out the menu. For glamorous serving, surround the mold with deviled egg halves topped with pimiento; slices of avocado that have been dipped into French dressing or lemon juice to prevent their darkening; and radish roses on a bed of dark green watercress. For the bread try gar, shortening and egg. Stir in something crusty, such as hot milk and add sifted dry ingredi-

French bread, corn sticks, or crisp ents. Spread batter in greased crackers. Dessert might well be and floured 9" square pan. Spread cake with a fudge frosting. Pecan-Avocado Molded Salad

- pkge. lime-flavored gelatin
- C commercial sour cream C mayonnaise
- C pecans, broken
- 2/3 C mashed avocado tsp. minced onion
- 1 tsp. minced celery 1/2 C chopped green pepper

½ tsp. salt Dissolve gelatin in hot water. Refrigerate until thickened to the onsistency of unbeaten egg white; hen whip until foamy. Beat in sour cream and mayonnaise until horoughly blended. Fold in pe-

cans, avocado, onion, celery, green crumbs. Cool and add remaining pepper and salt. Pour into oneuart mold. Refrigerate until firm. nish as desired. (Makes 6 to 8 Serve warm with or without hard nmold onto serving dish and gar-

sauce. (Makes 6 servings.)

1½ qt. casserole. Bake at 350

degrees F. for 40 to 45 minutes.

ABC'S OF BREAD STORAGE Let's catch the feel of the Springtime world and follow the For the life of it, bread deserves urge to add fresh touches to our good treatment. Bread is a perisheveryday meals. In this busy sea- able food and how it is stored afson, choose the easiest of foods fects its good eating qualities. for quick change tricks. Look Wrapping and storage conditions what you can do with a package are factors in maintaining freshof "brown 'n serve" rolls with ness. Signs of staleness are loss these ideas for adding a tasty top- of flavor and aroma of fresh

A. Always wrap at the start. In the modern bakery, bread is freshness because it keeps the aged rolls should be left in original wrapper when placed in storage units. Bread or rolls which may be purchased unwrapped can be kept satisfactorily if wrapped in moisture-proof papers or bags before storing. Exceptions are the hard or crisp-crusted bread or Combine sugar, lemon rind, lem- rolls. These products are best

temperatures step up staling. Freezer storage: Bread should be stored in food freezers at 0 degrees F. or lower. These temperatures keep the flavor, freshness. 2 T melted butter or margarine original moisture and aroma of bread intact if it is wrapped securely in moisture-vapor-proof ma-Into each greased muffin cup, terial beforehand. Bread, thawed

one minute, or longer, after re- isfactorily at room temperature in moving from oven. Invert pan to a clean, dry, ventilated storage remove rolls so that cocoanut mix- unit, container or drawer. Such units should be placed away from all heat-producing equipment, such

ers, etc. Temperatures above 80 degrees foster mold growth. C. Clean for goodness' sake.

thoroughly washed, weekly. Bak- You can always find the reason for tritionists recommend it. ing soda dissolved in warm water borers in a pine tree. Sometimes is the preferred agent for odorless its a root that has been run over cleaning. The unit should be and broken and is almost unseen • SELL IT — CLASSIFIEDS • dried well and it should be free under the turf, or a limb cut off of crumbs. Any remaining moist and left to drip. A PAGE FROM GRANDMOTH- ure or crumbs may favor mold The borer occasionally backs out of the hole he makes in the tree to clean out wood particles and

• RENT IT - CLASSIFIEDS! •



News - NO 9-4101 Black Mountain

The U. S. Forest Service will to scoop it up, and add water to tell you to cut the trees down and make a lovely, smooth, thick paste burn them, for the way you will and pat and form this over all the save yours is too much trouble for rosin drippings on the trunk of them with many acres to work the tree. Avoid covering the whole with and they don't seem to know tree trunk; give the tree room to how, anyway. An Asheville tree breathe, but do cover every bit of expert has said that a tree with new or old rosin so as to kill the more than a dozen borers in it is smell of this to the beetle. Now, past saving, but we have saved they don't know it's an injured trees with over 60 borers at work, pine tree. The clay bakes on and and it's all light, easy work that stays through many rains surpris-

How to Save Your Pines

waste sap, and a cone of this ma-

terial forms around the hole and

About 4 o'clock in the afternoon

carefully place a small droplet of

'Borerkil" paste in each borer

hole to just close the entrance of

the hole. (Borerkil can be bought

at the Farmers Federation store

for \$1 a tube complete with injec-

tor nozzle). The fumes from the

paste will kill the borer or kill

him when he next backs out

through it. In the morning, make an inspection: If there seem to be

any fresh-worked holes, give them

another treatment, then take a pail

and fill it half full of good red clay

ub-soil from any spot convenient

rosin drips down the tree trunk.

From the Borer Beetle

Are borers killing your pine trees? If so, you can save

By H. McGUIRE WOOD

Member of Black Mountain Garden Club

your trees around your home with very little trouble or ex-

any home-owner can do. But you ingly well. Check on it from time really have to do it, not just think to time. You may have a few more borers later in the season or The borer is a black beetle about next year, but now you know how 3/16 inch long that can fly, but to best them. not well. They seem to be ever-

present in woodland, but, when BREAD IS NEEDED

jured pine tree, they give up their AS ENERGY FOOD routine lives and take off for that Nutritionists recommend bread "ice cream and cake." Here is the and butter on the table at every key-the smell of the fresh rosin meal. That's the rule for active or sap of the pine tree! Yellow people-especially for hard workor white pine-it doesn't matter, ers and lively children. They need The Forest Service says burn the bread in addition to other foods pines, just so that you get rid of to fill energy needs. Sit-down that attractive pine sap odor. The workers should not eat bread in pine borer makes a hole in the tree preference to fruit and vegetables, trunk slightly above his predeces- meats, eggs, and milk. Oversor or slightly above any cut or weights should budget their cal-Clean, dry containers are an un- gash that is oezing sap. He can't ories from bread or crackers. Inthe puestionable necessity for giving tell a pine by the looks of it, that's stead, choose enriched bread, serve questionable necessity for giving tell a plue of the stead, choose enfiched bread, serve bread the care that it deserves, why sound pines are untouched dark breads, make cereal breads— All storage containers should be right beside heavily infested trees. for the health of your family, Nu-

ment of Motor Vehicle don't have to be an exp ithmetic to know the

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DIAL NO-9-3331

Black Mountain, N. C.

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Free Yourself with a Freezer!

That ball and chain routine at mealtime can put the drags on a busy gal around the house. So why not free yourself from extra time, work and worry with the carefree convenience of an electric freezer?

Want a change of pace from meal monotony? Then satisfy that yen for Juice-poppin' strawberries or fat kernels of fresh corn. No matter the season, they're yours to enjoy with a modern electric freezer.

Unexpected company drops in? . . . please madam, no mad-dash to the store. Just delve into the cool depths of the frost-tipped food store you'll find in your freezer. Fresh as the dew, there's a frosty array of good things to cook, heat, or thaw and eat.

No better time than the growing season to add spice and variety to meal planning. Visit an electric dealer soon and look over his display of electric freezers or the happy combination of a refrigeratorfreezer. See for yourself how you can free yourself with the care-free convenience of an electric freez-

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BLACK MOUNTAIN, N.C.

Lemon Rolls

1/4 C sugar tsp. grated lemon rind T lemon juice 1 T melted butter or margarine

ping or filling.

8 Brown 'n Serve Rolls

on juice and butter. Spread over when eaten fresh. bottom of a quart loaf pan. Place rolls, with tops down, over lemon lemon mixture is up.

Cocoanut Caramel Rolls

14 C brown sugar 2 T shredded cocoanut

6 Brown 'n Serve dinner rolls put 2 teaspoons brown sugar, 1 or fresh, stales at the same rate teaspoon shredded cocoanut, 1 tea- under like storage conditions. spoon melted butter, and 1/2 tea- Freezing stale or partially stale spoon water. Place rolls with tops bread will not restore its freshdown, in muffin cups. Bake in a ness. hot oven (400 degrees F.) for 15 Bread box storage: Properly minutes. Let rolls stand in pan wrapped bread may be stored sat-

Classifieds Sell - Ph. NO 9-4101 as: ranges, radiators, clothes dry-

bread, an increase in firmness and To fill the rolls is simple. But- crumbliness, and development of

terfly rolls are spread apart just a harsh texture. enough so that filling can be placed in between sections. With other rolls, several deep cuts are scientifically wrapped in moisturemade in the tops so as to hold the resistant material. This maintains fillings. It's fun to try toppings, too. Some are made like upside- bread in an ideal humid atmosdown cakes as are lemon or cara- phere. Wrapped bread or pack-

B. Be wise about storage areas. Refrigerator storage: Bread may mixture. Bake in hot oven (400 be stored in the refrigerator to degrees F.) for 15 minutes. Let retard mold growth, especially rolls stand in pan one minute, or during hot weather, but the longer longer, after removing from oven. the refrigeration period, the firm-Invert pan to remove rolls so that er bread becomes. Refrigeration

TI

LIVE BETTER "FCTRICALL