

**COOLIDGE SAYS
PRESIDENCY IS
ADDING LABORS**

**Post, Already Bigger Than
That of King Or Emperor,
Grows in Each Administra-
tion.**

New York, June 23.—The job of a president of the United States is bigger than that of a king or emperor and is growing with each administration, according to Calvin Coolidge, who ought to know.

"A power so vast in its implications has never been conferred upon any ruling sovereign," the former President says in his latest literary work in the July issue of The American Magazine, "While it is advisable to get all the competent advice possible, final judgments are necessarily his own. No one can share with him the responsibility for them. No one can make his decisions for him. He stands at the center of things where no one else can stand. If others make mistakes, they can be relieved and oftentimes a remedy can be provided. But he cannot retire. His decisions are final and usually irreparable. This constitutes the appalling burden of his office."

Mr. Coolidge points out that new powers are falling upon presidents with every change of administration. Thomas Jefferson, he said, faced one of the first problems at the time of the Louisiana Purchase when Jefferson himself doubted whether or not the constitution gave him the right to extend the boundaries of the nation. From that time the powers of the chief executive, so briefly sketched in the constitution have developed steadily.

Social Requirements

In addition to his official duties, Coolidge declares that social requirements are almost as important in conducting the government and it is for this reason that they are governed by iron-clad rules which are never allowed to vary. To discharge all the affairs of his office, Coolidge began work at 8 o'clock in the morning and finished his day at 10 o'clock at night. No small part of his duties was the daily reception of scores of visitors and shaking hands with them. "On one occasion I shook hands with 1,900 in 34 minutes, which is probably my record," he adds.

Coolidge's mail often amounted to 2,000 pieces daily and while he wrote few letters, the stack he signed was formidable. He never refused a request for an autograph, he declares.

In regard to the social side of a president's life, the former president points out the reasons why the rigid rules of precedence must be meticulously maintained:

"It would make great confusion in all White House relations unless the rules of precedence were observed," he writes. "If this were not done, the most ambitious and intruding would seize the place of honor or it would be bestowed by favor.

"In both cases all official

position would be ignored. In its working out, therefore, the adoption of rules which take no account of persons but simply apply to places is the only method which is in harmony with our spirit of equality. In its application it gives us more completely a government of laws and not of men."

Coolidge rates the social functions of the White House as being almost as important as sessions of congress or supreme court terms. The year's schedule is as fixed as are the rules governing the precedence of personages. The season opens with an official dinner for the cabinet, following which are the diplomatic reception, the diplomatic dinner, the judicial reception, the supreme court dinner, the congressional reception, the speaker's dinner, and at the end of the year, the army and navy reception. 50 to 90 guests attend the dinners and the invitation list for receptions often reaches 3,500, says Coolidge. In addition to the White House events, the president and his wife go out to 12 official dinners, beginning with the vice-president; then the 10 members of the cabinet, and the speaker of the house or representatives. Coolidge declares that his only personal social functions were his wheat-cake and maple syrup breakfasts, from which all discussion of political affairs was barred. No other outside invitations can be accepted.

"While the president has supervision over all these functions," the former chief executive concludes "the most effective way to deal with them is provide a capable mistress of the White House. I have often been complimented on the choice which I made 25 years ago. These functions were so much in the hands of Mrs. Coolidge that oftentimes I did not know what guests were to be present until I met them in the Blue Room just before going in to dinner."

Walnut Cove News

Messrs. Marshall Johnson, Robert Powell, Misses Louise and Ruby Welch and Gladys Peters and Mamie Pettus called on Mrs. Tom Welch Sunday afternoon at the Veneer shop.

Mrs. I. C. Badger and children are visiting relatives in Ohio.

Hubert Brim spent several days in the country with his grandmother last week.

Miss Mamie Pettus spent Sunday night with Mrs. Pearl Tatum.

Raymond Tilley spent Sunday night with Mr. and Mrs. John Brim.

Forest Welch went to Charlotte Wednesday.

Mrs. Pearl Tatum and children visited Mrs. John Brim Sunday afternoon.

Jones Welch visited Mrs. Tom Welch Sunday afternoon.

Lindsay Davis visited Miss Fletta Gerry Sunday night.

Hubert Brim has mumps, but is improving.

One unpleasant consequence of the swelled head is the cold shoulder.—Boston Herald.

**Dairy Industry Grows
In Western Carolina**

Raleigh, June 24.—When the branch cheese manufacturing plant was established at West Jefferson in Ashe County thru the efforts of local citizens and field workers of the agricultural extension service at State College, it was an admitted experiment. It was known that the section was a good dairy country potentially but there was doubt as to the necessary amount of milk being produced at that time.

On the first day of operation, July 23, 1928, only 1,126 pounds of milk were delivered. The factory people said they must have at least 6,000 pounds a day for the plant to be operated. On June 10, 1929, not quite eleven months afterward, the plant received 19,557 pounds of milk and the next day, the deliveries went over 20,000 pounds. E. C. Turner, county agent of Ashe, says the deliveries will exceed 30,000 pounds a day before the end of the summer. The farmers received \$25.90 for milk sold the first day and \$410.69 for milk sold on June 10, 1929.

This shows briefly what has happened in that section. About 500 patrons are selling milk to the factory. It pays 50 cents a pound for butterfat and the milk is sold on the butterfat basis. Milk routes are radiating from West Jefferson in all directions. The producers are paid twice each month and they are buying pure bred dairy cattle, are planting more legumes and grass pastures, are remodeling old beef cattle barns into milking sheds and a general air of well-being pervades the country side.

F. R. Farnham, dairy extension specialist, who helped to establish the factory, says that in the production of the 20,000 pounds of milk delivered in one day, not over \$25 worth of purchased feed was used for the cows. This means

that the farmers have are producing their feeds at home so their sales are profitable.

**'Drumming' Tobacco
Barred in Winston**

Winston-Salem, June 24.—In an effort to curb "drumming" of tobacco by warehousemen of the Winston-Salem market after the tobacco has started to this market, the tobacco board of trade, at a special meeting today, passed a resolution protesting against this practice and voted to assess a fine of \$100 against any member of the board or any representative for violating the new provisions of the new by-law.

The board also went on record favoring an earlier opening of the tobacco market, and will present a petition to this end to the Tobacco Association of the United States at its meeting at Virginia Beach this week.

**Success With French Dishes
Is Easy For Careful Cooks**

By: CHARLES SCOTTO, Chef,
Ambassador Hotel, Park Avenue, New York City.

CONTRARY to general belief, French cooking demands neither scarce ingredients, nor long bending over pots and pans. The majority of French dishes are extremely simple. The delicacy of their flavor, and the reputation for excellence which they enjoy throughout the world, are solely the result of painstaking attention to details and a knowledge of the culinary art which, in many cases, has been handed down for generations.

Success with French dishes is assured provided a few general rules and easy instructions are followed. In cooking vegetables, for instance, proper seasoning is of the first importance, and the seasoning substances—condiments, spices, salt and sugar—should be used, not to disguise the natural taste of the vegetable, but to accentuate the flavor, restore it if the vegetable is not quite fresh, or blend it with the flavors of other ingredients.

Tarte aux Oignons—Slice thin four large onions. Put in a quart of cold salted water. Add a teaspoon of sugar and bring to a boil

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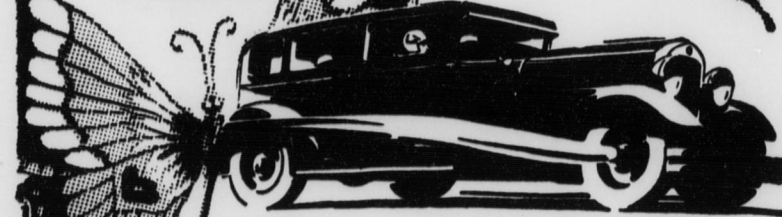
Chef Scott

on a quick fire. Cook a few minutes. Remove from the fire and drain. Add the onions to a quart of a pound of butter that has been melted in a saucepan, and cook until they are lightly browned. Add three slices of bacon that have been cut into small pieces and cooked in butter. Let the mixture cool until it is just warm. Add three eggs beaten lightly with four tablespoons of cream. Fill tart shells with the mixture, pour melted butter over them, and bake until set.

Fresh Peas and Scallions—Put a quart of peas in boiling water, and cook uncovered for about twenty minutes. At the same time stew a dozen scallions, cut in two-inch pieces, in a tablespoon of chicken fat or butter. Mix the drained peas and scallions together. Add a teaspoon of sugar, salt to taste, and dust lightly with flour. Stew until tender, adding some of the water in which the peas were cooked.

Carottes A La Bourguignonne—Cut twelve medium-size carrots into two-inch lengths. Cook until tender in salted water to which a teaspoon of sugar has been added. In the meantime, cook two chopped onions in melted butter until lightly browned. Mix with the carrots and dust with flour. Salt and pepper to taste. When the flour is thoroughly browned add a cup of soup stock. Cook gently for about ten minutes, and serve very hot.

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(By REV. F. B. FITZWATER, D.D., Dean
Moody Bible Institute of Chicago.)
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Lesson for July 7

THE STORY OF EZEKIEL

LESSON TEXT—Ezekiel 2:4-11;
24:15-18.

GOLDEN TEXT—As I live, saith the Lord God, I have no pleasure in the death of the wicked, but that the wicked turn from his way and live.

PRIMARY TOPIC—Ezekiel, a Messenger of God.
JUNIOR TOPIC—Ezekiel, a Messenger of God.
INTERMEDIATE AND SENIOR TOPIC—Frankness in Friendship.
YOUNG PEOPLE AND ADULT TOPIC—A Prophet-Pastor.

Ezekiel prophesied in the land of the captivity. The purpose of his ministry was threefold.

(1) To keep before the house of Israel that they were in captivity because of their sins (14:23). (2) To show that God is righteous in His visitation of judgment upon them (7:8, 9). (3) To sustain their faith by assuring them of their national restoration, the punishment of their enemies, and their final exaltation among the nations when Messiah should reign (34:11-31).

1. Ezekiel's Call (2:1, 2).
1. Command to stand up (v. 1).
He was given a vision of the Almighty God on His throne of glory (ch. 1). The purpose of this vision was to give a synthetic grasp of the execution of the divine will through the powers and forces which God had created. Before this vision the prophet fell prostrate upon his face. When one sees the diversity and complexity of the agencies employed, including the animate and inanimate creation intelligently moving forward, under the direction of the Almighty, he will be ready to face any task regardless of its difficulty.

2. Filled with the Spirit (v. 2).
By the Spirit the divine energy entered him and enabled him to execute his commission.

II. Ezekiel's Commission (vv. 3-8).

1. The moral condition of the people (vv. 3, 4).

(1) A rebellious nation (v. 3). This perhaps referred to their idolatrous practices.
(2) Impudent children (v. 4). Impudent means literally "hard of face." It means the grossest perversity which caused them to stand up in the presence of the prophets of God without a sense of guilt.

2. The charge (v. 4).
He was to deliver God's message. It was to be, "Thus saith the Lord God."

3. The difficulty of his task (vv. 5-8).
The prophet was to deliver the message of God whether they would hear or forbear. He was to fearlessly execute his commission, though the attitude of the people be as "briars, thorns and scorpions."

A faithful minister's life and testimony will run counter to the world. (II Tim. 3:12).

III. Ezekiel's Experimental Qualifications (2:9-3:16).

Before one can preach to others he must have a personal experience.

1. Eating the book (2:9-3:3).
This book contained God's woes upon the stiff-necked and rebellious people. In order to speak God's threatenings effectively to others we must inwardly digest and appropriate them ourselves. The result of this eating was that Ezekiel was made "hard of face and forehead" to go against the people who were "hard of face and forehead."

2. Urged on by the Spirit (8:10-14).
In order to strengthen Ezekiel for his task, the wonderful symbolism of God's providential agencies which had been before him in chapter one was brought to his attention, assuring him that God would accompany him to his new destination.

3. Entering into sympathy. (v. 15).
In order to minister to a people one must show that the message is from the depth of the heart. Ezekiel mingled his tears with theirs.

IV. Ezekiel's Grave Responsibility (3:17-21).

Two things were required of him as a watchman over the flock.

1. To hear the Word at God's mouth (v. 17).

The source of his message was God's Word. This is true today.
2. To sound the warning. (v. 17).
After he had heard God's message he was to speak it out; then his responsibility was discharged.

V. Ezekiel's Courage (24:15-18).
He was to be taught by a sorrowful experience. He was to turn his face from even natural desire. At the death of his wife he was forbidden to mourn. By this means God sought to impress upon Israel the seriousness of the situation.

The Sick Need the Physician
And it came to pass, as Jesus sat at meat in the house, behold, many publicans and sinners came and sat down with him and his disciples. And when the Pharisees saw it, they said unto his disciples, Why eateth your Master with publicans and sinners? But when Jesus heard that, he said unto them, They that are whole need not a physician, but they that are sick. I am not come to call the righteous, but sinners to repentance.—Matthew 10 to 13.