

Mrs. Harriet Tilley

The passing of Mrs. Harriet Tilley, of Lawsonville, N. C., widow of the late A. J. Tilley takes from the community a noble christian mother, grand-mother, great-grand-mother, friend and neighbor and it is needless to say she will be missed by all.

Living to the age of 88 years and 10 months, rearing three children, two survive, in addition 11 grandchildren and 15 great grand children, her every-day life exemplified that great christian life which she lived and her abiding faith in the supreme architect of the universe.

A remarkable record for a family is, they had never experienced a death in the immediate family for more than 60 years. Mrs. Tilley passed peacefully away September 4, 1934. For several years she had been in declining health, for the last six months her death was expected at any time.

One son, T. W. Tilley, of Lawsonville, N. C. and one daughter, Mrs. W. C. Slate, of Spencer, N. C., survive.

The funeral service was held from the old home on Thursday at 2 o'clock by Eld Wyatt, interment followed in the family burying ground.

A large concourse of friends and relatives gathered to pay the last respects to this lovely

woman. Pallbearers were the grandsons. Flower bearers were the granddaughters.

The floral offerings were many and beautiful which was evidence of the esteem in which she was held.

I shall raise my eyes up to heaven.

For I know that you are there: Resting safe in the arms of Jesus.

A holy angel, pure and fair. By Her Daughter MRS. W. C. SLATE.



Peas—of Course

Peas are so plentiful that we take them for granted.

Suppose you were visiting in a far-away land, and a little native boy brought to your window a basket full of vegetables you never saw before—and suppose one of them happened to be peas. You would revel in the beauty of them, you would cook and eat them for their own goodness, and then go about discovering all sorts of things to do with them.

And if you found before returning home you could buy some in cans to carry back with you—what a cargo you'd carry! Try some of these new ways of preparing canned peas. Don't take them for granted, be grateful for them.

Good Cause for Gratitude

Carrot Pea Omelet: Make an omelet, as usual, of three eggs, three tablespoons milk and one-half teaspoon salt. Combine one tablespoon butter, one tablespoon flour, one-fourth teaspoon salt, three-eighths teaspoon curry powder and three-fourths cup milk, making a white sauce in the usual way. Add three-fourths cup of canned peas to the sauce and pour hot over the omelet just before folding it over onto the platter. This serves four persons. In doubling the quantity for eight persons, it is better to make two omelets rather than one large one.

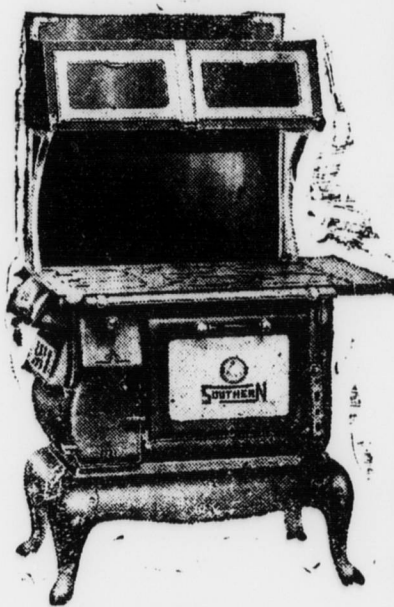
Carrot Pea Salad: Mix two cups of cauliflower, tender, but not broken, keep the cauliflower whole and intact. Drain and separate, or at least separate the cauliflower into very small pieces and mix with one cup of peas. Dress lightly, toss together and serve with a pile of lettuce. Arrange the cauliflower tips at the end, and garnish with paprika. This serves eight persons.

1st SALE! Sale Begins FRIDAY and continues all next week

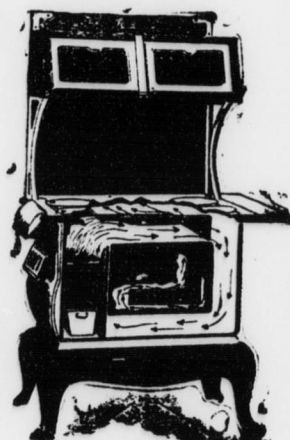
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Apple Pies: A \$25,000,000 Business



ALL THIS TOP, LEFT, indicates machines that are used in the pie-making process. RIGHT: Ready for filling, these pies travel through the oven. The cook in a bakery has to be something of an engineer too! (Photo courtesy of Fortune Magazine.)

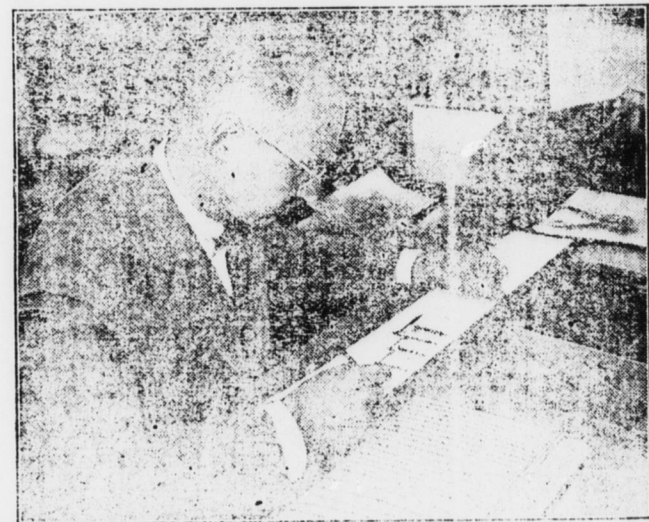
ALTHOUGH only New Englanders are said to like it for breakfast, apple pie remains the great American dish. Everyone has seen an apple pie being made in the kitchen, but few people have seen the inside of one of the great apple pie bakeries, such as pictured above.

Two out of every five pies baked in these modern factories are apple pies. Official figures disclose that \$25,000,000 worth of apple pies are sold every year in this country—and that of course does not include any figures for home-made apple pies. Roughly, the apple pie industry consumes \$5,000,000 bu. of apples a year, 8,000 tons of shortening, 16,000 tons of flour, 20,000 tons of sugar and 78 tons of cinnamon and nutmeg. Just as apple pie is a universal dish, apples are grown in almost

Chest Colds

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Colgate Sleep Scount Gives Hot Weather Diet Pointers



Dr. Laird coding a sleep record to show what movements are represented by the variations in the sleep line. During his recent sleep investigation, a device known as the recording graph registered on a strip like this every movement made by the subjects while in bed.

Hamilton, N. Y., August—There is probably a direct relationship between heat, sleep and diet, and a wisely selected diet should contribute materially to the relief of those who lose sleep or sleep restlessly during hot weather, according to Dr. Donald A. Laird, director of the Colgate University psychological laboratory, and probably the country's foremost authority on sleep.

If you take Dr. Laird's advice you will limit your summer diet to the foods that do not tend to produce excess body heat and that make the least demands upon the digestive system. The dairy foods, fresh fruits and vegetables, and the ready-to-eat cereals such as corn flakes and the rice and wheat varieties, are cited by Dr. Laird as familiar examples. A sleep investigation recently completed by Dr. Laird at Colgate

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