

OLD FORT NEWS

VOLUME II

OLD FORT, N. C., THURSDAY, JUNE 27, 1929

NUMBER 40

THE OLD FORT NEWS

The Old Fort News is published each week in connection with the Marion Progress.

MISS GERTRUDE DULA,
Editor and Business Manager.

PLEASURE

In life there is nothing more unexpected and surprising than the arrivals and departures of pleasure. If we find it in one place today, it is vain to seek it there tomorrow. You cannot lay a trap for it. It will fall into no ambush, and it is never so cunningly. Pleasure has no logic; it never treads in its own footsteps. Into our commonplace existence it comes with a surprise, like a pure white swan from the airy void into the ordinary village lake; and just as the swan, for no reason that can be discovered, lifts itself on its wings and betakes itself to the void again, it leaves us, and our sole possession is its memory. And it is characteristic of pleasure that we can never recognize it to be pleasure till after it is gone. Happiness never lays its finger on its pulse. If we attempt to steal a glimpse of its features it disappears. It is a gleam of unreckoned gold. From the nature of the case, our happiness, such as in its degree it has been, lives in memory. We have not the voice itself; we have only its echo. We are never happy; we can only remember that we were so once. And while in the very heart and structure of the happy moment there lurked an obscure consciousness of death, the memory in which past happiness dwells is always a regretful memory. This is why the truest utterance about the past, youth, early love, and the like, has always about it an indefinable flavor of poetry, which pleases and affects. In the wake of a ship there is always a melancholy splendor. The finest set of verses of our modern time describe how the poet gazed on the "happy autumn fields," and remembered the "days that were no more." After all, man's real possession is his memory. In nothing else is he rich, in nothing else is he poor.—Alexander Smith.

MERCHANTS TO CLOSE AT 6:30 IN JULY AND AUGUST

The people of Old Fort are requested by the merchants to do their shopping before 6:30 p. m. during July and August as that is the hour they have agreed to close their stores. The following resolutions were presented to the merchants for their approval by J. R. Harris:

"We, the undersigned merchants of Old Fort, feeling the need of some outdoor sport and recreation, do agree, beginning July 1, 1929, to close our places of business each day of the week, except Saturday, at 6:30 P. M. through the months of July and August." Signed by

J. R. Harris
J. N. Nesbitt
Grady Nichols
Bryson Snyder Co.
U. G. Walker
N. M. Vess
J. L. Lackey
Mrs. W. Crawford
C. W. Graybeal
H. C. Marley
Anderson Furniture Co.
J. L. Black-Carolina Store
C. F. Noblitt
Allison & Melton
M. G. Turner & Son.

WINGS

Fifty dare-devil aviators, sent their planes through the most spectacular maneuvers ever conceived for scenes of a motion picture during the making of "Wings," the Paramount air epic, which will show at Everybody's Theatre starting Wednesday, July 3. Capt. Bill Long, one of the best pilots in the United States, stood on a camera platform, parallel with Director William Wellman, and actually winged as he saw the planes perform over a roaring field of exploding shells.

AN AFFAIR OF THE FOLLIES

Lewis Stone is featured with Billie Dove and Lloyd Hughes at Everybody's Theatre Friday and Saturday in "An Affair of the Follies." Al Rockett produced the picture for First National, with Lewis Stone in the role of a millionaire broker and theatre patron; Miss Dove as a chorus girl who retired to marry a penniless clerk, played by Lloyd Hughes

Mrs. Sidney Mauney, Miss Maxine Wilson, Francis Mauney and Murrell Kanipe attended the Rhododendron Festival in Asheville Wednesday.

LOCAL AND PERSONAL ITEMS OF INTEREST

Dr. James A. Padgett, who has been for the past year professor of History in Trinity University at Waxahachie, Texas, has returned to Old Fort to spend a few days with his parents before beginning his work in the East Texas State Normal College for the summer.

Frank Byrd of Marion was a visitor in Old Fort Saturday.

Try one of our Chocolate Milk Shakes, and you will come again. Bradley Drug Company.

Misses Millie and Bula Kanipe and Annie Bridges spent Saturday in Asheville.

W. E. Grant and Locke Grant of Shelby spent the week-end in Old Fort.

W. C. Early spent Saturday in Asheville.

Miss Tressie Parker of Marion spent Saturday and Sunday with her parents, Mr. and Mrs. Lonie Parker.

Mrs. Carl Kelly of Statesville spent Sunday with her mother-in-law, Mrs. Etta Kelly.

Mrs. R. M. Reeder was a visitor in Asheville Friday.

F. P. Sealey of Charleston, S. C., was in Old Fort last Thursday.

Mr. and Mrs. Ed Norton spent Monday in Asheville.

Miss LeRoy Bates of Moragnton spent Sunday with her mother, Mrs. Fuller.

Mr. and Mrs. J. A. Ervin spent Monday in Asheville.

Mr. and Mrs. George Simpson of Marion spent the week-end with relatives in Old Fort.

Our Candies are always fresh—Hollingsworth's and Russell McPhail. Take Her a box. Bradley Drug Co.

Mr. and Mrs. J. A. Swann and daughter, Hazel, visited friends in Glenwood Sunday.

Mrs. W. C. Early is spending several days in Marion.

Mrs. Maggie Rabbitts, who has been visiting relatives in Old Fort several months, left Friday for Cincinnati, Ohio.

Mr. and Mrs. D. H. Gosorn and four children visited friends in Le-noir Sunday.

Otis Grant left Monday for a short visit to Washington, D. C.

Mr. and Mrs. A. Biddix of Ridgecrest visited J. H. Allison, Sunday.

Miss Louise Porter of Charlotte spent the week-end in Old Fort.

Miss Olive Whitmire of Bltmore visited in Old Fort Sunday.

Miss Gertrude Durham of Asheville was a visitor in Old Fort Sunday.

Mr. and Mrs. Ed Gilliam of Asheville were visitors in Old Fort Sunday.

Vero Masters of Green Mountain is visiting in Old Fort.

Miss Katherine Finch spent the week-end in Marion.

Mrs. W. W. LeFevre, Edith LeFevre and Hazel Swann spent Tuesday in Asheville.

Misses Elizabeth Raymer and Annie Stepp and Harry Raymer spent Friday in Drexel.

Little Miss Lois Early is confined to her home recovering from a slight operation.

Frank Wilkinson made a business trip to Marion Saturday.

Mr. and Mrs. F. P. Sweeney chaperoned a fishing trip to Lake James Saturday evening.

Dr. and Mrs. Harry Ditmore of Marshall spent the week-end with Mr. and Mrs. George Sandlin.

Kenneth Rhinehart is confined to his home with mumps.

Miss Patterson is the best of Misses Millie and Bula Kanipe this week.

Miss Gertrude Dula, Mrs. Branham and Mrs. Bueck were visitors in Asheville Thursday.

The hot days are a problem that a General Electric Refrigerator will solve. On display at Bradley Drug Company.

The news that Jordan Sanford will be manager of Lake Tahoma Casino this summer is of much interest to Old Fort People. Mr. Sanford, who is a frequent visitor in Old Fort, has demonstrated his ability as manager of Camp Alice for several successful seasons. It is understood that a competent assistant will have charge of the dancing pavilion.

The younger set gave a lawn party at the home of Miss Olga Marston Friday evening. Those present were Misses Nancy Miller, Catherine Finch, Betty Crawford, Mary Will Greene, Eunice Wilkinson, Olga Marston, Carolyn McIntosh, Elaine Mashburn, Louise Laughridge, Maxine Wilson; Messrs. Francis Mauney, Merrill Kanipe, Jack Saunders, Carl Smith, Vann Hughes, Clyde Finley, Charles Kieser, Clyde Marshall, Luther Johnson, Robert Bryson and Carlos Newton.

Miss Marjorie Stewart of Granite Falls is visiting her aunt Mrs. Henry Ragle. Her sister, Miss Thelma Stewart, will join her in a few days.

Miss Maxine Wilson who has been visiting Mrs. S. F. Mauney the past few weeks returned to her home at Gastonia Sunday.

Archie McIntosh, son of Dr. and Mrs. D. M. McIntosh, underwent a tonsil operation in Asheville last Friday.

Rev. E. C. Ellis is conducting a revival at the Baptist Church. He is assisted by Rev. C. L. Taylor, pastor of the church.

Mr. Nelson, Masonic lecturer, has been giving some lectures to members of Joppa Lodge during the past week.

Sidney Mauney spent the past week at Oteen where he has been engaged in construction work.

Mr. and Mrs. Henry Westermann returned to Old Fort Tuesday after spending several months in Sarasota, Florida.

Miss Helen Watkins, of Raleigh, is the guest of her aunt, Mrs. J. C. Sandlin.

George Bryson and son, Robert, of Bryson Snyder Co., spent Thursday night with homefolks in Asheville.

Rev. T. P. Dixon and Rev. Gray of Black Mountain are conducting a very successful revival at the Methodist Church on Mill Creek. Large crowds have been attending.

Go to Everybody's Theatre on Wednesday and Thursday nights, July 3rd and 4th, and receive your piece of silverware which will be given away by the management.

Mrs. T. A. Branham of Raleigh and Mrs. H. Bueck of Selma have returned to their respective homes after a visit to friends in Old Fort.

Mrs. Bueck was formerly Miss Clell Branham of Raleigh and taught here.

Miss Elinor Crippen, a student nurse in General Hospital, Rochester, N. Y., left last week after a visit to her parents.

Bernard Tate left Friday for Hartford, Conn., to visit his brother, Cletus Tate, after which he will go to Bethlehem, Pa., to take up his duties with the Bethlehem Steel Works.

Miss Mary Morgan, Miss Willie Lea Baucom, Mr. Phillip Gattis and Mr. J. H. Gattis visited Mrs. Clifford Nesbitt Friday enroute to their home in Raleigh after attending the Pharmaceutical convention in Asheville.

Miss Morgan was winner of the prize for the most graceful dancer at the ball at Grove Park Inn for the pharmacists.

Mr. and Mrs. Adam Jones of Greensboro were visitors in Old Fort this week.

Mrs. Pearl Lee Gilliam and Mrs. Lucy Jackson of Asheville were the guests of Mrs. John Bradley and Miss Maud Crawford on Sunday.

Miss Marion Nelly of Asheville was the week-end guest of Mrs. Don Gosorn.

Rev. D. A. Lewis has announced that the music for the evening service on next Sunday at the Methodist Church will be furnished by the Needmore Colored choir.

Mrs. Joe Trexler accompanied by her son and daughter, were guests of Mr. and Mrs. I. L. Caplan last week.

Will Bradley was taken to the Mission Hospital Saturday to undergo an operation Tuesday.

B. D. Trexler and family of Greenville, S. C., were the guests of Mr. and Mrs. I. L. Caplan during the week.

Next meeting night, June 27, we will elect new officers and all members are requested to be present and take part, as this is all the way to get the men elected to office in the council, that you want. There will also be other matters of importance to be handled at that time. We are glad to have members from other councils visit us and take part in the work, so if you are in town come around. We meet in the W. O. W. Hall over Kanipe Motor Company.

Let's all turn out on these meeting nights and have a record breaking attendance the remainder of the year.

Charley A. Calloway, Sec.

TRAFFIC LIGHTS INSTALLED
Tourists passing through Old Fort from now on will observe that the town has installed modern traffic lights. This is an effort on the part of city officials to prohibit speeding through the thoroughfares in Old Fort.

JUNIOR ORDER MEETING

Mount Mitchell Council 194, Junior Order United American Mechanics, have changed meeting nights from twice a month to each Thursday night at 8 o'clock. All members are urged to attend these meetings and help keep things going.

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USE EGGS FREELY IN FAMILY MENU

Makes for Good Nutrition as Well as Economy.

(Prepared by the United States Department of Agriculture.)

With the hens of the United States laying at the rate of 45,000 eggs a minute, the nutrition specialists in the United States Department of Agriculture say it makes for good nutrition as well as good economy to use eggs freely in the family menu. Nature has provided an unusually valuable combination of food elements within the shell of an egg. Because of the protein, minerals, and vitamins that eggs contain, they hold an especially high place in children's meals but they are equally good food for everybody. These workers in the bureau of home economics advise. Eggs may be served not only as eggs, they say, but in so many other appetizing ways that nobody need tire of them even in the season of greatest plenty.

"Eggs At Any Meal," is the title of a leaflet by Lucy Alexander and Fanny W. Yeatman recently issued by the Department of Agriculture. This outlines the principles of egg cookery and illustrates them with typical recipes.

Slow cooking at moderate, even heat is the secret of success in cooking eggs, the leaflet says. For the familiar ways it gives times and temperatures required for best results. It describes favorite combinations with other foods and flavors, and gives exact directions for making flat or fluffy omelets and sweet or savory souffles. Recipes for fruit whips illustrate the leavening power of egg whites, and directions for making custards, sauces, and salad dressings show how to get the benefit of the thickening properties of yolks.

Whether alone or mixed with other foods, eggs lose none of their high nutritive value if properly cooked and served.

For a free copy of this Leaflet 39-L, giving over twenty egg recipes, send to the United States Department of Agriculture, Washington, D. C.

Remove the skin and "eyes" from the pineapple and cut it into oblong pieces, and then into inch cubes. Discard the core. Measure or weigh the pineapple, add equal measure or weight of sugar, put the mixture into a large pan over low heat, stir until the sugar is melted, bring to a brisk boil, and cook for 10 minutes stirring constantly. Divide the smaller berries from the larger ones and to each lot add three-quarters of their measure or weight of sugar. Add the small berries and sugar to the cooked pineapple and cook for 10 minutes; then put in the larger berries and sugar. Cook this whole mixture for 30 to 35 minutes or until the jelly test is reached. Allow the jam to stand overnight in the saucepan in which cooked. In the morning reheat to the boiling point and pour into sterilized glasses. When cold cover the tops with paraffin, seal, label, and store in a cool, dry place.

Preserve Combination Has Delicious Flavor

One of the best combination preserves is made from strawberries with fresh pineapple. It is easy to make and has a fine and unusual flavor. Directions for making it are given by the bureau of home economics.

- 1 large fresh pine-apple
- 2 quarts straw-berries
- Sugar

Remove the skin and "eyes" from the pineapple and cut it into oblong pieces, and then into inch cubes. Discard the core. Measure or weigh the pineapple, add equal measure or weight of sugar, put the mixture into a large pan over low heat, stir until the sugar is melted, bring to a brisk boil, and cook for 10 minutes stirring constantly. Divide the smaller berries from the larger ones and to each lot add three-quarters of their measure or weight of sugar. Add the small berries and sugar to the cooked pineapple and cook for 10 minutes; then put in the larger berries and sugar. Cook this whole mixture for 30 to 35 minutes or until the jelly test is reached. Allow the jam to stand overnight in the saucepan in which cooked. In the morning reheat to the boiling point and pour into sterilized glasses. When cold cover the tops with paraffin, seal, label, and store in a cool, dry place.

Bring us your Kodak Films to be developed. Bradley Drug Co.

Read The Progress Want ads.

EVERYBODY'S THEATRE

OLD FORT, N. C.

"AN AFFAIR OF THE FOLLIES"
BILLY DOVE and LEWIS STONE
Special Comedy.
Friday and Saturday
JUNE 28-29th

"THREE OUTCAST"
Jerry's Elopement Comedy.
Monday and Tuesday
JULY 1st-2nd

"WINGS"
With CLARA BOW and an All Star Cast.
Wednesday and Thursday
JULY 3rd and 4th

An Insurance Against Being "Broke"

A bank book having a good sized balance will insure you against going "broke," especially if you consult us before investing your money in any of the many schemes being presented daily. A savings account makes you more careful with your money—it creates a spirit of thrift that is without question worth many dollars to you.

THE BANK OF OLD FORT
OLD FORT, N. C.

Hats on Sale

All Hats on Sale for two weeks.
Stylish hats of the best quality.

Dula Millinery Shop
Old Fort, N. C.

Free Silverware!

One piece of Silverware will be given to each lady paying full fare to Everybody's Theatre on each Wednesday and Thursday night, beginning July 3rd and 4th.

In one year you will have a full set of Rogers Silverware free, guaranteed for ten years

Silverware is on display at The Old Fort Drug Co.

G. W. Sandlin, Prop.

Printing Satisfaction

Having your printing done by a firm who takes pride in turning out quality work is not only satisfactory, it is profitable.

Let us estimate on your next work. We guarantee your satisfaction with the completed job.

MCDOWELL PUBLISHING COMPANY
Phone 64.

Keep Your Coffee Right



ARE you a coffee lover? Then nothing will replace that steaming cup of succulence with its tempting aroma with which you are accustomed to start each day. But are you going to get good coffee where you go this summer? You can, easily, if you'll observe only one simple rule.

There are lots of brands of good coffee on the market, but scientists have recently discovered that no coffee is good coffee if it is not fresh. It has been ascertained beyond the possibility of a doubt that from 65% to 70% of the coffee gas and an appreciable part of its aromatic oils disappear in the first twenty-four hours when freshly roasted coffee is exposed to oxygen. After that period it expels the gas more slowly, but in ten or twelve days it has lost all of its gas and a great part of the aromatic oils which constitute its flavor.

The One Sure Way

The only way in which fresh roasted coffee can be kept fresh and flavorless is by packing it in a container which is absolutely impervious to all climatic influences. This method of packing is known as the "Vacuum Process" and more and more coffee packers are adopting it. After the vacuum packed can has been opened, the coffee should be put into Mason jars and their covers screwed down tight on the rubber rings. It's just as simple as that, but it makes all the difference. Try it this summer, and you'll see.