

This Week With Macon County Agents

By Mrs. Florence S. Sherrill

Gone with the horse and buggy days is the nostalgic idea of Mother rushing out in the yard to jerk up a chicken for a holiday meal or when company arrived.

Chicken for the freezer—Yes—for company meals, planned or unexpected, and to have on hand for those extra busy days. No longer is chicken or turkey a holiday food. For the best of health, Miss Virginia Wilson, nutrition specialist of North Carolina State college, recommends a serving each day of meat, poultry or fish. Chicken supplies one source of this all-important protein. Cull the

FREE! FUMOL

MOTH PROTECTION SAVES CLOTHES—SAVES MONEY!
Only the moths know it's there... and it sure kills 'em!

FRANKLIN LAUNDRY & DRY CLEANERS
Phone 136

LOYAL ORDER OF MOOSE

MEETS
Every Thursday Night
At 8 o'clock

OLD LEGION HALL

EVERY MEMBER IS URGED TO ATTEND

"hoafers" from the home flock and put them in the freezer. The locker plant takes away from the home the unpleasant job of dressing poultry. At the locker too, the home maker will find facilities for quick freeze (20 below zero) which is essential for a good flavored product. When there are a number of birds to be processed at one time, the quick freeze service of the locker plant will prevent the home freezer from being overloaded.

Getting chickens ready—Only healthy plump birds should be chosen for freezing. When young birds—broilers, fryers or roasters—are big enough for table use, it is often economical to freeze and store them. Prepare them carefully, chill promptly, and freeze as soon as cold.

Roasters—Prepare bird as for cooking, tie legs and wings tight to body to save space. Package chilled birds in moisture-vapor resistant wrapping materials. Fold securely, mold around bird to drive out air. Heat, seal the end or seal with cold storage tape. Tie in stockinette.

Broilers—Remove head and feet from dressed birds. Cut along the back bone, open, and take out entrails. Cut bird in two along breastbone. Wash well, dry, and chill quickly. Place halves together with two pieces of cellophane between them. Package loose roasting chickens.

Fryers—Prepare dressed chicken for frying. Wash, dry and chill. Sort meaty pieces (breast, thigh, also if desired) and bony pieces (wings, backs, and necks). Bony pieces may be cooked and bones removed to obtain good sized pieces of meat. This meat can then be frozen for creamed chicken, chicken a la king, etc. Insert each "meaty" piece in a fold of cellophane and pack tightly in a carton or package that can be heat sealed. Use medium sized or small packages to suit family needs.

Giblets—Giblets are best used fresh. If they are to be frozen, clear, wash, dry, and chill. Put in a separate package for freezing.

Label—Mark packages plainly to save guesswork. Give date and content, such as "meaty pieces" or "fryer breasts". Write labels and mark bones in advance to speed the packaging job. Wrap packaged food in a newspaper to help keep it cold if it must be taken to the locker. If a few packages are placed in home freezer, space packages so air can move between them. After freezing, store at

Junior Forester Added To Forest Service Staff

Donald Martindale, of Pontiac, Mich., took over duties as junior forester at the Nantahala National forest office here last week.

He is a graduate of Michigan College of Mining Technology and received his master's degree in forestry from Michigan State college.

Some recent research from Miss Nita Orr, home economist in Food Conservation of North Carolina State college in "Freeze It To Save" states, "What about that dark bone in frozen chicken? It is blood iron and good for you. Actually, it is found only in young birds whose bones are not mature. The red marrow seeps through the bones. If there is blood around the bones, that is another thing and simply shows that the bird was not well bled. Be sure to remove the lungs (lights to some people) before freezing chickens of any age. Reason? Nearly always some of the dirty scalding water will be sucked into the lungs. There will be bacterial growth and off flavors will develop. You're lucky if you have a near by freezer-locker plant that processes chickens or a poultry processing plant to save you time and labor."

For HOUSE WIRING Call

JAMES P. WURST
Licensed Electrician
Phone 66
Franklin, N. C.

FUNERAL RITES FOR MRS. POTTS, 89, HELD FRIDAY

Macon County Native Dies June 13 At Home Of Son

Mrs. Sarah Jane Potts, 89, a native of Macon County, died last Wednesday, June 13, at the home of her son, Homer Potts, of Shortoff, following a long illness.

Graveside rites were held Friday afternoon at 2 o'clock at the Evitt cemetery at Norton with the Rev. Frank Reed and the Rev. Oscar Nix officiating. Born April 14, 1862, Mrs. Potts was the daughter of Mack and Meeba Vaughn Evitt. In 1881 she was married to Jerry Potts who died in 1903. She was a member of the Yellow Mountain Baptist church and resided in this county all of her life.

Surviving are three sons, Ernest, of Norton, Homer, of Shortoff, and Albert, of Gneiss, three daughters, Mrs. Alice Courtway

Tallent Promoted To Corporal In Air Force

Terrell Cecil Tallent, son of Mr. and Mrs. Lloyd Tallent, Franklin, Route 3, recently was promoted to corporal in the U. S. Air Force, it has been learned here.

Cpl. Tallent is stationed at Mather Field, Calif., where he is receiving training in air force finance, and is serving as assistant cashier to the accounting and disbursing officer.

Before entering service, he was employed by the Wachovia Bank and Trust company, Asheville.

The United Kingdom is the world's largest buyer of unmanufactured tobacco.

of Toppenish, Wash., Mrs. Ella Davis, of Long Beach, Calif., and Mrs. Ann Moore, of Torrance, Calif.; two sisters, Mrs. Ann McKinney, of Highlands and Mrs. Josie Stewart, of Norton; 17 grandchildren, and 19 great-grandchildren.

Palbearers were Carl Potts, Claude Hooper, Jim Crawford, D. Carpenter, John Potts, and Mack Evitt.

Arrangements were under the direction of Potts Funeral home.

ANOTHER SERVICE TO OUR CUSTOMERS WOOD

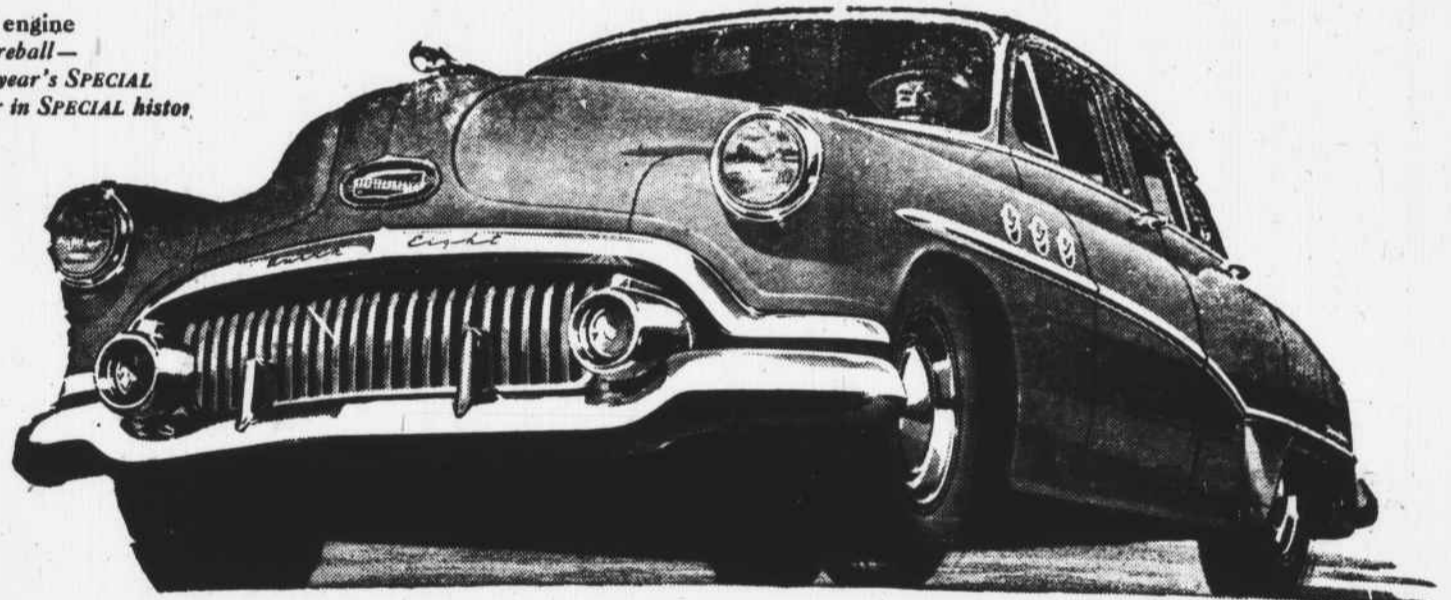
FROM ZICKGRAF WOODYARD

Softwood . . . \$4.00 Per Load of Two Cords
Hardwood . . . \$6.75

You can load from the bin, saving you extra work. Will also sell pickup loads from the bin.

See ODUS MASHBURN or P. H. PITTS
Franklin, N. C. Phone 37

Buick's newest engine — the F-263 Fireball — gives this year's SPECIAL the highest power in SPECIAL history.



Remember - only BUICK has a FIREBALL ENGINE

We get a chuckle, sometimes, over all the fuss that's being made about "new engines."

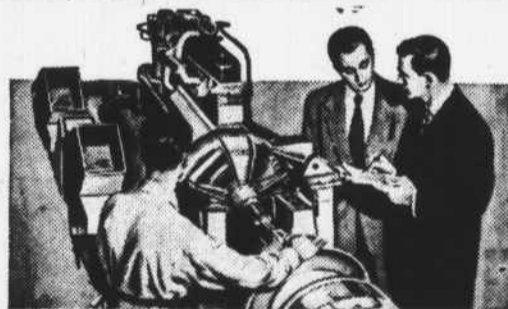
You'll note that the key feature of their design in every case is the valve-in-head principle — whether these engines are already in production or still in the dream stage.

Fact is, it takes this design to get the most from "high compression"—and how high you can go depends upon the available fuel. Using this design, wartime aircraft engines operated on 100 oct gasoline.

It also takes this design to get the more-miles-per-gallon which folks like in an automobile.

So what gives us a chuckle is this:

No other type of engine has ever been used in a Buick — which means that Buick owners, all along, have been getting a lot of things that others have just "discovered."



When you come to check the field you'll find that there's a sweet freedom from roughness to this engine's operation—tracing to the fact that the whole mechanism itself is engineered smooth, and the further fact that every Fireball Engine gets a Micropoise balancing after assembly.

But that's not all. They get something more — vastly more — because today's Fireball Engine has one standout feature found in no other automobile.

That name "Fireball" isn't just a trick word. It describes what happens inside this engine. Inrushing fuel rolls into a

swirling ball of gasoline vapor compacted around the spark plug. And when the fat spark sets it off, a cyclone of power lets go.

Of course, a Fireball Engine, being a valve-in-head, keeps pace with high-test fuel, when it comes to "high compression."

But what's more important in the present state of the world is this: A Fireball Engine is designed to handle the not-so-high-test fuel we may be getting in the not-too-distant future.

So, if you want to sample all that's fine in motorcar engines, your Buick dealer is the man to see. Come in soon, and find out what the rest of the world has been missing.

Equipment, accessories, trim and models are subject to change without notice.

"Smart Buy's Buick"

WHEN BETTER AUTOMOBILES ARE BUILT BUICK WILL BUILD THEM

MACON MOTOR COMPANY

Palmer Street, West

Franklin

THURSDAY, JUNE 21, 1935

The Franklin Press and The Highlands Maconian

Farmers are now using twice as much lime and fertilizer as they were 10 years ago. Sprinkling lime or applying lime paste on watermelons will help prevent sunburn.

WANTED - FRESH DEAD STOCK

A New Free Service For Your Community
Call . . . REID'S ESSO SERVICE
PHONE 32

We pay collect calls and our special equipped truck will remove your cows, horses, and hogs without any cost to you if called at once.
CONSOLIDATED HIDE AND METAL CO.



Year after Year
Living in a
RENTED House?

Why not Build or Buy a Home?

Through Building and Loan, you can pay for it over a period of years.

NEW SERIES OF STOCK OPENS JULY 1

Ask Us For Details

MACON COUNTY BUILDING & LOAN ASSOCIATION

Bank of Franklin Bldg.



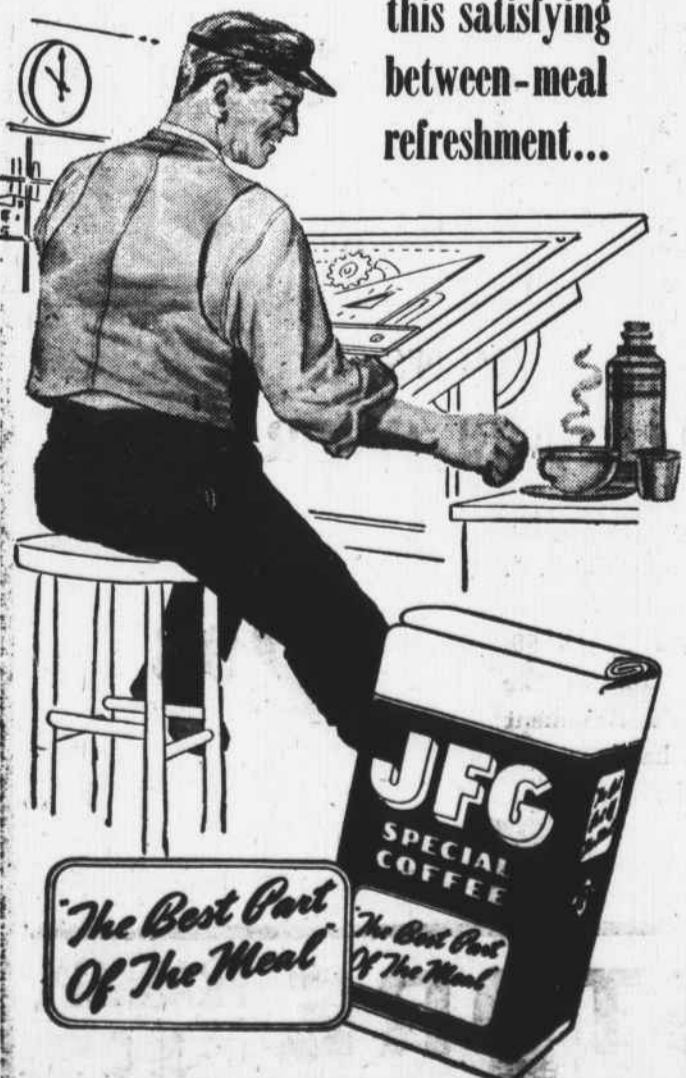
MEALS - - SUPERBLY PREPARED

Eat here once and we're sure you'll eat here again and again. Why? Because we take special pains with our food . . . prepare it to meet your own most discriminating taste.. Come in today!

DIXIE GRILL

Wives are Suggesting.. Husbands Requesting

this satisfying between-meal refreshment...



The Best Part Of The Meal

The Best Part Of The Meal

Time in HENRY J. T. LOF. ABC Network, every Monday evening.