THURSDAY, OCTOBER 9, 1958

RITES HELD SUNDAY -Mrs. Anderson, Maconian, Succumbs At Son's Home

Mrs. Nannie Lewis Anderson, a j of Canton; two sisters, Mrs. Ida Macon native and widow of Hop- Carpenter, of Canton, and Mrs. Myrtle Corpening, of Atinnta, per B. Anderson, died October 1 at the home of a son, John R. Ga.; 28 grandchildren; and 13 Ancerson, on Franklin, Route 1 great-grandchildren. (Cartoogechaye community). Fallbearers were Willis Dills

Seventy-six, she had been ill for two weeks. Funeral services were conducted Sunday, the 5th, at the Cartooge-chaye Baptist Church, of which she was a member. Officiating was the Rev. Andrew Cloer. Burial

was in the Mount Zion Cemetery. Born June 27, 1882, Mrs. Anderson was the daughter of John N. and Mrs. Ellen Setser Lewis. She

Anderson were married and Mr. in 1904. He died Jan. 6, 1947. Surviving are three sons, Walter

Fall

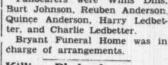
\$1.98

and

\$2.98

and Clyde H Anderson, of Longview, Wash., and John Robert Anderson, of Franklin, Route 1; two daughters, Mrs. Lassie Ledbetter and Mrs. Laura Ellen

Johnson, of Franklin, Route 1; four brothers, Oscar, Fred, and Ras Lewis, of Route 1, and Lester.

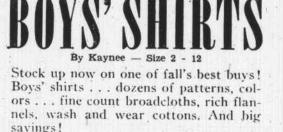


Killian Pledged To UG Fraternity

Frank Killian, son of Dr. and Mrs. Frank M. Killian, of Franklin, has been pledged to Phi Kappa Tau fraternity at the University of Georgia, it has been announced

ROCHESTER REUNION The annual Rochester reunion is slated Sunday at the home of "Big Jim" Rochester on Land





The Children's Shop

The Franklin Press and The Highlands Maconian



"College Day" was given a big boost at F. H. S. by the following seniors: front row (L to R) Barbara Waldroop, Frances Alexander, Jean Frances Alexander, Jean Franklin, Judy Wurst, Nancy Siler, and Rebecca Reeves; back row, John Killian, Jackie Clark, Bud Shope, Imogene Peek, and Claudette Leatherman. (Staff Photo)

Franklin

Highlights

ever attended.

the Woman's College of U.N.C. wide percentage of 24 per cent.

were Brenau, Virginia Intermont, Membership Party

Western Carolina, Wingate, and

Out-of-state colleges represented

The program was held in the

high school gymnasium and was

entirely in charge of a senior com-

use of a table decorated with their

tives were given an attractive tag,

and Oglethorpe University.

By Raymond Southard

Franklin High was the second

was one of the best they had

The colleges represented were

specialized subjects will be in-

vited to send representatives later.

Approximately 30 per cent of

other

High

Death Takes Mrs. Slagle **On Friday** Services Conducted

Program

their

1.284

allotment

their farm.

Saturday Afternoon-In Franklin

Mrs. Adelaide Moore Slagle, wife of A. B. Slagle, well-known Macon County dairyman, died last Friday at her home in Franklin at the age of 75.

She had been in declining health for some time and was critically ill for a week.

Funeral services were held Saturday afternoon at the Franklin Methodist Church by the Rev Robert E. Early, pastor, and the Rev. L. B. Hayes. Burial was in Woodlawn Cemetery.

Born May 20, 1883, Mrs. Slagle was the daughter of W. P. and Mrs. Hattie Gashmore Moore, of Clay County. She and Mr. Slagle were married Feb. 14, 1907, in Hayesville. She was a member of the Franklin Methodist Church. the Woman's Missionary Union the F. S. Johnston Bible and Class

Surviving, in addition to her husband, are four daughters. Mrs Patton, of Franklin, Elizabeth Mrs. Ruth Rosee, of Greensboro Mrs Hattie Shope. of Franklin Route 1, and Mrs. Virginia Butler, of Aynor, S. C.; two brothers. Lawrence and William Moore, both of Hayesville; three sisters, Mrs. H. C. Moore, and Mrs. C. L. Smith, of Hayesville, and Mrs. Frank Nolen, of Franklin; and three grandchildren.

R. S. Jones, Horace Nolen, John Bulgin, Wiley Brown, T. H. Fagg. and Harry Stoudemire were pallbearers

Ervant Funeral Home was in charge of arrangements

The **COOKING CORNER** Favorite Recipes Of MACON WOMEN

Sealloped Sweet Potatoes WITH APPLES: Place alternate layers of sliced cooked sweet po-tatoes and sliced raw apples in greased baking dish. Sprinkle the apple layers with sugar and a little salt. Dot with fat. Add just enough hot water to cover bottom of dish; the apples and sweet potatoes do not take up

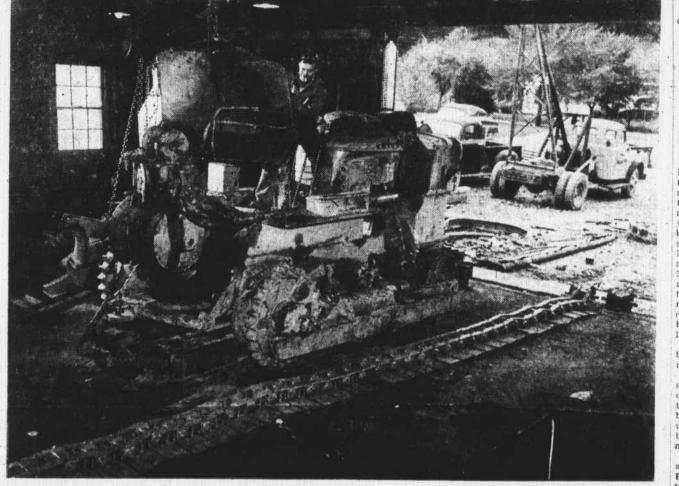


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Held By Club The Junior Woman's Club held a membership party at the town mittee. Each college was given the hall September 29. Fifteen members of the club college pennant and a vase con-taining a rose bud. All representa-party. Hostesses were Miss Shirley which gave their name and col- Cloer, Mrs. Joan Corbin, Mrs. lege. The students were free to go Jane Perry, and Mrs. Diane Sloan.

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iquid. Bake covered in a moder ately hot oven (375 degrees F 30 to 40 minutes or until apples are tender. If desired, uncover the dish for the last 15 to 20 minutes of cooking, and top with crushed dry breakfast cereal or bread crumbs mixed with a little fat

Sliced raw sweet potatoes may be used in this recipe, but will reed to bake a little longer. For variety, try peeled orange

slices, cranberry sauce (not jelly) or sliced fresh pears in place of the apples. With the pears, use brown sugar instead of the granulated for added flavor. Top with bread crumbs and bake 20 to 30 minutes.

WITH ORANGE JUICE: Omit apples and water in recipe above. Pour over the sweet potatoes $1_3'$ to $1_2'$ cup orange juice containing a little grated orange rind. Top with bread crumbs, and bake about 20 minutes. WITH HAM: For a main dish.

use chopped cooked ham in place of the apples. Omit sugar and bread crumbs. Bake 20 to 30 minutes or until hot through.

> Mrs. Florence S. Sherrill (Home Agent)

CARD OF THANKS

The Father, Brothers and sisters, of North Wilkesboro, wish to express their thanks to the people of Franklin for their many acts of kindness shown them at the passing and funeral of their, deceased son and brother, Edd Whittington.

Macon County Supply Co. We wish to express our sincere thanks to all our friends and neighbors for thebeautiful flowers and every expression of kindness and sympathy in the loss of our loved one. Priends are a great comfort. The Family of Edd Whittington Phone 23

the first of the

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MONEY BACK GUARANTE

Franklin, N.

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