

FINANCIAL DIVISION
CAROLINA MOTOR CLUB INC.

As a result of complaints of mail order arrests near Cary and of a "speed trap" at Taylorsville, Coleman W. Roberts, vice-president of the Carolina Motor Club has issued quarters.

Mail orders arrests have broken out in another spot; this time in Cary. C. A. communication is being forwarded to motorists which, in our judgment is far from legal. This letter is signed by the mayor and constable and says that on or about the blank day of blank month at about the hour of blank time the party exceeded the speed restrictions in Cary.

The letter further states that we hold a State warrant against you, reckless driving and exceeding the speed limit. This warrant will be held for seven days from date. You may settle by sending a payment of \$5 here and \$3.10 costs, otherwise, it will be necessary to have this warrant served on you by Sheriff. It seems that they have an automatic machine which sets a fine of \$5 and costs of \$2.10 and automatically charges the motorist with reckless driving, but does not state the time or place or rate of speed. We would urge that people receiving these letters do not resist, because it is not a legal proceeding.

Further complaint comes to the Carolina Motor club from motorists passing through Taylorsville who have had experience with policemen there requiring the payment of \$9.40 for those who may pass between two given lines a few seconds faster than the town law provides. It is reported to us that one man waves a red flag the moment a car passes a given point and the other officer takes the motorist in at the other end of a given point, exacting \$9.40.

It is our belief that there is not a court that will uphold this unfair method of enforcing the law.

The Carolina Motor clubs urges they only to obey the law and does not protect reckless drivers and speeders, but it does look with disfavor upon the methods practiced by many constables and police officers, especially where the local town enacts an ordinance adopting a speed law contrary to the State law which cannot lawfully do.

Motorists traveling R. 20 to Wilkesboro are advised that Columbus is a speed officer operating in and around Bolton. This officer wears a uniform cap and badge, and usually inflicts the fine and does not to make arrests, except where the party violates the law.

THE NEW TOLLGATE

Settlement history has a tax moved so public to the payers as the gasoline tax, not only in North Carolina, but in the forty three other States that now have such a tax. The motoring public had become so accustomed to fluctuations in the cost of gas that when the tax was added it was looked upon as just another cost but the real reason that the motorist does not complain is that he sees where the money is going. He finds better roads under his wheels, roads that are maintained with the money that he pays for his automobile license and gasoline tax, and he is pleased.

When a road is built, it is replacing wilderness trails more than a century ago, our great grandfathers were glad to pay the tolls because so obvious were the advantages of the new pikes over the old roads. So with today's motorists when he turns from an unmaintained dirt road into a road of well maintained soil highway. The contrast is so great that he almost feels thankful for the gasoline tax that makes it possible to keep the State highways in first class condition.

Indeed, the red, blue, yellow, or white pump at the filling station has become the present day tollgate. However, the motorist of today enjoys two decided advantages that his turnpike travelling ancestors knew not. In the first place, actual saving in fuel, oil, tires, and wear and tear, more than pays the toll, and the added comforts and conveniences are all velvet. In the second place, the toll we pay at the pump is only a fraction of the toll, mile for mile, that our ancestors paid when he halted his team at the tollgate to

It has been estimated by an authority that the tax of four cents per gallon, the North Carolina rate, costs the motorist an average of slightly less than three-tenths of a cent per mile. What motorist is not willing to pay this insignificant amount to have the roads properly maintained and marked so as to make travel both comfortable and safe?

N. C. CONTRIBUTES MORE THAN QUOTA TO CRIME WAVE

North Carolina contributed more than its quota to the crime wave of the nation during the past year, 299 deaths being designated as homicides in returns made on death certificates filed with the State Board of Health for 1924. Chicago, with a record or more than a murder per day for the year, may have led the country, but this State ranks well up in the forefront.

Typhoid fever, not so long ago

was a large factor in the death rate of the State. It has been one of the causes of death against which both state and local health authorities have waged a major offensive. Now murder and automobile accidents each levies a greater annual toll of human life than does this once prevalent and dreaded disease. The records show more than double the number of negro victims among the homicides as compared with the whites. The distribution is 94 white, 201 negro, and 4 Indian.

The homicides are divided into four classifications. Of the total, 235 were killed with firearms, 47 by knives or other piercing instruments, 6 were babies killed closely following birth, and 11 were killed by other means.

OLD HICKORY CHIPS

From the foreign dispatches, there seem to be other industries besides laundries in Canton, Shanghai, and Peking. This is real news.

When you do put up a bluff, don't put up such a big one that you can't get away with it.

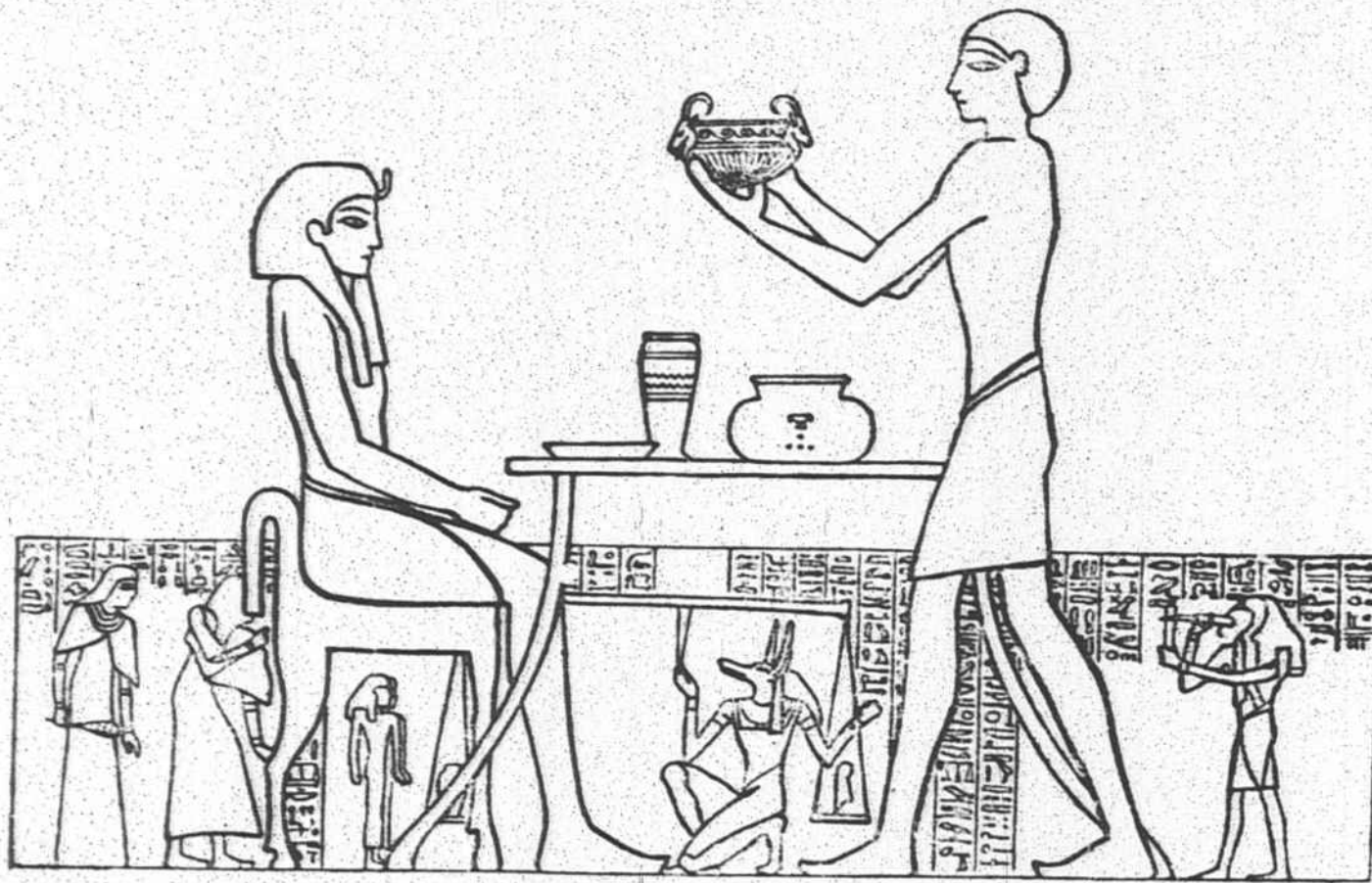
The national budget has its work cut out for it if it has to carry the load of a third term candidacy.

Movie Star—"What awful soap! Say did you buy it?" —Her Maid? "I read an advertisement in which you said it was splendid."

"What kind of a fellow is this bird your daughter is going with?" asked friend. "Huh, snapped her hardboiled dad, he is the kind of a boob who glows in hot weather, but never sweats."

One way to overcome being sensitive is to realize how unimportant you are.

Our remedy for Chinese troubles would be for China to establish an efficient Government.



King Tut Dined On Peas

Earthen jars partly filled with peas found in Egyptian tombs prove this to be one of the oldest vegetables known.

If the pea were a Chinese vegetable, it would be revered for its age. It is one of the oldest of all our vegetables, and in some ways an ancestor. Maybe Adam and Eve had peas in the Garden of Eden. Tradition has it that peas were first brought into Europe from the mysterious mountain regions of India, but the seed has been found in Egyptian tombs. Probably King Tut was fond of peas and some seeds were placed with him to plant in the other world when he arrived. Stories are told of peas found in Egyptian tombs taking root and sprouting after thousands of years, but they are yet to be proved.

Peas Found in Ruins of Troy Back in the middle ages when Schliemann, the German archeologist, discovered the ruins of the Grecian city of Troy, he found earthen jars partly filled with dried peas as they had been left 3000 years before. The story runs that he had these peas cooked and fed his army of workers on them. Had the art of canning been known at that time we might now have a few cans to prove the tale. Canned foods keep indefinitely if not forever. Many a canner has cans of food put up by his father or grandfather years ago.

Modern Methods Were it not for the canners, and the American machinery that shells peas from the vines without picking, green peas would still be a great luxury for the moneyed aristocracy only. One can would cost from seventy-five cents to a dollar, whereas they now actually cost from

fifteen to twenty-five cents. Green peas can be enjoyed at their best only if eaten within a few hours after gathering from the vines. For this reason the canned peas passed from the vine to the can in an incredibly short time are usually preferred for their fine flavor and delicacy.

When you want something cold and delicious on a hot day try a pea aspic. Take one can of peas, a small onion, a sprig of parsley, one-half tablespoon of salt, two hard-boiled eggs, a stalk of celery, an envelope of gelatine and a little paprika. Heat the peas in their own liquor with the onion, celery and parsley chopped fine. Add the salt. Rub through a sieve, and bring to the boiling point. Dissolve the gelatine in the liquor, and add the paprika. Wet a mold pan, line with slices of the eggs, pour the peas in, and when cold and firm cut in cubes and serve on crisp lettuce leaves.

How To Cook Peas When cooking peas purchased fresh in the market, the housewife notices they are of different sizes, while the canned peas are all of uniform size. The reason for this is that the canned peas are sorted according to size before they are cooked. They are graded from the "petit pois" or tiny French pea to the Early June variety which are next to the largest and which are known as "No. 5," though there is a still larger variety of later grown peas known as the "telephone." One of the canners, by the way, has

translated the "petit pois" to mean "peeled peas" because they are such favorites.

Canners are much more particular about removing the gummy coating that covers all peas than is the housewife. After the peas are sorted they are par-boiled or blanched, and the boiling water in which they are blanched is changed several times, even though the peas are in it but three minutes at most, to remove all the gummy substance, or "starch" as it is more technically known. The peas are then cooked in a brine made of water, sugar and salt. This brine should not be thrown away by the housewife when serving canned peas as it makes excellent stock for soup. The peas should always be heated in their own brine.

Salad Made of Peas Green peas make excellent salads and sandwich fillings combined with cream cheese and onion, walnuts and apples, and walnuts and celery. To make the cream cheese and onion salad combination, use 1 can of peas, 2 tablespoonsful chopped onion, 4 tablespoonsful cream cheese, grated; 4 tablespoonsful sweet pickle, lettuce and salad dressing. Mix the cheese, pickles and peas, add the salad dressing and serve on lettuce leaves.

For the sandwich filling try 1 can peas, with 1/2 cup chopped walnuts, 3/4 cup chopped celery, and mayonnaise. Heat the peas in their own liquor, drain and mash until smooth. Add the walnuts and celery and enough mayonnaise to moisten. Spread on graham bread.

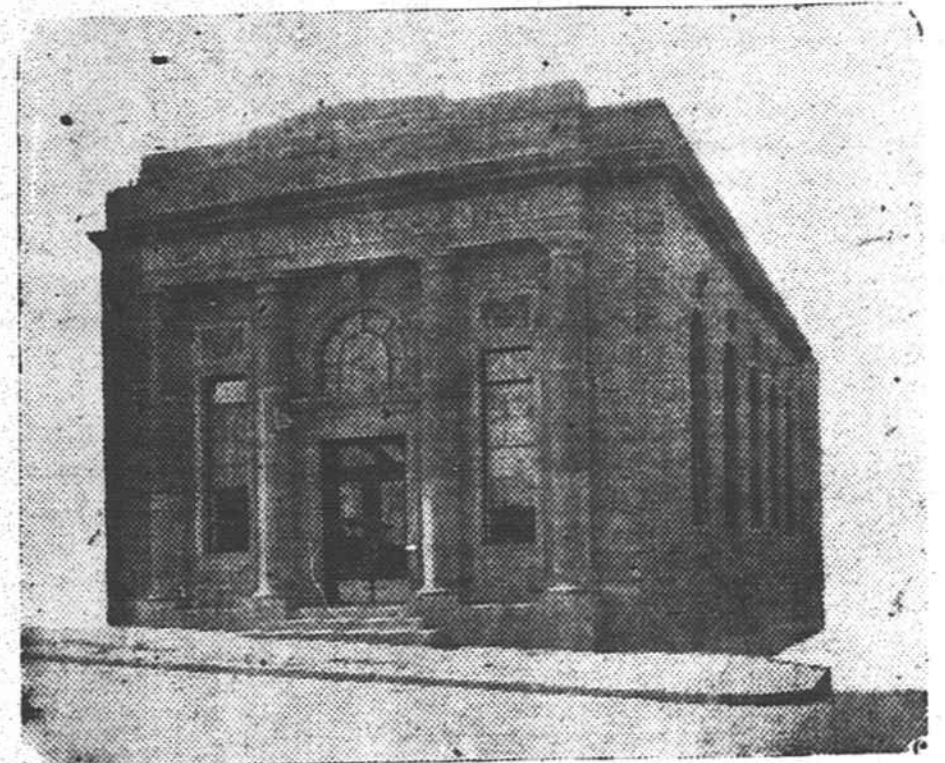


Fall Fabrics of Unusual Beauty

In patterns and in colors, these Fabrics for Fall surpass in beauty and assortment any collection we have previously offered for your approval. We welcome you to come and see them soon.

BREVARD'S ONLY QUALITY DEPARTMENT STORE
Patterson's
DEPARTMENT STORE
MAIN STREET
BREVARD, N.C.

THIS STORE WILL BE CLOSED SATURDAY, SEPTEMBER 19th.



PREPARE YOURSELF TO TAKE ADVANTAGE OF THINGS WHEN THEY ARRIVE

SINCE there is no LAID-OUT way to Success, there are certain things necessary that lead to it—

- THE WILL TO STICK
- COURAGE
- A GOOD STRONG MIND

MANY an opportunity is let go by for the lack of funds, MANY a bank account has been neglected for the lack of stick-to-it-iveness.

The Bank of Personal Service.
4 Per Cent Paid on Savings Account

Brevard Banking Co.

POPULAR EXCURSION

TO

CINCINNATI, O.

The Southern Railway will sell round-trip tickets to Cincinnati, September 17th, with final return limit to reach original starting point before midnight Oct. 2nd.

SPECIAL TRAIN

Sept. 17th, Leave Asheville, 9:00 P. M. (E. time)
Sept. 18th, Arrive Cincinnati, 10:40 A.M.

SLEEPING CARS, DINING CAR, DAY COACHES AND BAGGAGE CAR.

A Splendid opportunity to visit Cincinnati and all Points in the Middle West.

RAILROAD FARES:

Tickets will be sold from the following stations at rates named:

Hickory,	\$13.50	Marshall,	\$11.50
Black Mountain,	12.00	Canton,	12.00
Hendersonville,	12.25	Bryson,	13.50
Lake Junaluska,	12.25	Tryon,	13.00
Sylva,	13.50	Marion,	12.50
Ashville,	11.50	Brevard,	12.50
Morganton,	13.00	Waynesville,	12.25
Newton,	13.50	Hot Springs,	11.50
Andrews,	13.50		

BIG LEAGUE BASEBALL:

Cincinnati will play the following teams during this Period:

Philadelphia,	Sept. 18-19-20
Boston,	Sept. 21-22-23
Brooklyn,	Sept. 24-25-26
Pittsburg,	Sept. 27

RACING MEETS:

Horse Racing at Latonia daily (except Sunday) Sept. 18th, to October 1st.

Buy your Pullman accommodations early, and secure further information from your local Agent as to best schedule into Asheville to join special train night of September 17th.

J. H. WOOD,
Division Passenger Agent,
Asheville, N. C.

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