

Well Known Newspaper Writer Pays Tribute To Mrs. Josephus Daniels

The following tribute to the late Mrs. Josephus Daniels will be of interest to her many friends throughout this county and Western North Carolina. Mr. and Mrs. Daniels maintained a summer residence at Lake Junaluska and they have many friends in this section. The tribute was written by Robert E. Williams, well known newspaper man.

MRS. JOSEPHUS DANIELS
One in whom the springtime of her childish years did never lose its fresh perfume, though knowing well that life hath room for many blights and many tears.

The above lines were singularly applicable to Mrs. Daniels. She had a full life and she enjoyed it to the fullest. More than that, she contributed to the happiness of countless others and so found her own greatest happiness.

In the three cities in which she lived, Raleigh, Washington and Mexico City, Mrs. Daniels was widely known and beloved by those who came in contact with her. Her extraordinary capacity for friendliness found a ready response from those who knew her. Her circle of friends was never limited. She was equally at home among people of all walks of life, and in Mexico not even a difference in language was a barrier to her cordiality.

In Raleigh, where she lived most of her life, Mrs. Daniels was known

ADMINISTRATOR'S NOTICE

Having qualified as administrator of the estate of Jerry R. Smathers, deceased, late of Haywood County, North Carolina, this is to notify all persons having claims against said estate to exhibit same to Morgan & Ward, Attorneys, at their office in Waynesville, N. C., on or before the 6th day of January, 1945, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate settlement.

This the 6th day of January, 1944.
C. R. SMATHERS, Administrator
Estate of Jerry R. Smathers, Deceased.
1235—Jan. 6-13-20-27 Feb. 3-10

EXECUTOR'S NOTICE

Having qualified as executor of the estate of W. A. Moore, deceased, late of Haywood County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit same to Morgan & Ward, attorneys, at their office in Waynesville, N. C., on or before the 30th day of December, 1944, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate settlement.

This 30th day of December, 1943.
ROY H. MOORE, Executor,
Estate of W. A. Moore, deceased.
325—Dec 30 Jan 6-13-27 Feb 3

Back the Attack — Buy War Bonds and Stamps!

far and wide as "Miss Addie." No one ever lived in Raleigh who was closer to more people. She was regarded with respect and affection by all, rich and poor, haughty and humble, white and black.

The wife of a distinguished man, Mrs. Daniels was herself a person of distinction. It was not by accident that she was the first woman to serve on the Board of Trustees of Peace College, her alma mater, and the first woman to be a trustee of Rex Hospital. These were not honorary positions. She was for a number of years chairman of the Board of Trustees of Rex Hospital and gave to it largely of her time. Her efforts were responsible, to a major extent, for the present increased usefulness of that institution in the life of the community.

But while Mrs. Daniels had a full life of her own, her life was inseparably linked with that of her husband, to whom she was a helpmate in the truest sense of the word. She shared his life completely while he was editor of The News and Observer, Secretary of the Navy and Ambassador to Mexico.

When Mr. Daniels wrote his "Life of Woodrow Wilson," he dedicated the volume to Mrs. Daniels with this sincere tribute:

To my wife
Addie Worth Bagley Daniels
The truest and tenderest and purest wife ever man was blessed with. To have such a love is the one blessing, in comparison of which all earthly joy is of no value; and to think of her is to praise God. Those who knew of their mutual devotion understood the depth of feeling which prompted that tribute.

To Mrs. Daniels, love was the greatest thing in life. She showered her love upon her husband, their sons and grandchildren. Many others profited from her thoughtfulness. Only a few days before her death, she telephoned a friend to give him the benefit of her wide experience in solving a difficulty. Such kindnesses were typical of her. Even after she was required to forego her usual activities because of illness, she kept in close touch with the world around her. Her intuition, sometimes uncanny in its accuracy, enabled her to supplement the information she obtained from newspapers, the radio and in conversations.

Her death was not unexpected, but her cheerful demeanor was unchanged by that fact. Her passing just before Christmas is particularly sad. Christmas was a season which meant much to her. When in Raleigh she was always present at the annual Christmas party for employees of The News and Observer and members of their families. And she always selected the presents for the wives and children herself, bringing or sending them from Mexico while she was living there.

Members of The News and Observer family join the members of Mrs. Daniels own family and her thousands of friends, far and near, in mourning her passing. A noble personality is gone and she will be sorely missed. But, those who have known her have been blessed by the contact, the imprint of which will remain so long as they remain.

-TIMELY- Farm Questions and Answers

Question: What is being done to straighten out hog prices?

Answer: Farmers have asked that support prices on hogs be established to include weights of 160 to 200 pounds as well as the present weights of 200 to 270 pounds, says H. L. Meacham, State College Extension marketing specialist. Growers claim that Baltimore, one of their main markets, prefer light weight hogs, which are now being heavily discounted. They cannot understand this situation, because experience show that feed can be saved by feeding animals to lower weights. The price on 200 to 270 pound hogs has recently dropped 20 cents per hundredweight. On the other hand, lighter weight hogs have been penalized as much as \$1.55 per hundred-weight. North Carolina farmers have also asked that the penalty on soft and oily hogs be rescinded.

Question: I have been getting my cured meat too salty. How can I do to get just the right amount of salt?

Answer: Ellis Vestal, Extension swine specialist at State College, suggests that you use a mixture of 8 pounds of salt, 3 pounds of sugar and 3 ounces of salt-peter per 100 pounds of meat. It should be cured for four to six weeks, depending on the size of the pieces to be cured. He also suggests that cuts be made smooth, as rough and ragged cuts cannot be properly wrapped for future storage and skipper prevention. Growers who wish information on butchering, cutting and curing pork should write for a free copy of Extension Circular No. 262 to the Agricultural Editor, State College, Raleigh.

Kudzu Good Legume For North Carolina

Kudzu is an excellent legume for reclaiming gullied lands, for grazing, for hay or soil improvement in North Carolina, says Enos C. Blair, Extension agronomist at N. C. State College.

Kudzu is usually started by setting two or three year old crowns, or rooted sections of the vines. Seedlings may also be grown in a nursery. The crowns should be set in late winter, before the plant starts growing.

"On gullied land, growers dig holes about 20 feet apart, 18 inches square, and 15 inches deep. These holes are filled with a mixture of soil, manure, and one pound of superphosphate or complete fertilizer. Two plants are set in each hole," Blair says.

On cultivated land, he recommends that furrows be run about 15 feet apart, and that manure or fertilizer be applied in the furrow. The land is then ridged as for cotton and the plants set 5 to 6 feet apart, with about 500 plants per acre.

Row crops are grown between the rows of kudzu for two or three years, dropping back with cultivation as the kudzu spreads. This cultivation enable the plants to root properly in the freshly cultivated soil.

Army Mules And Horses On Sale

Approximately 1,500 horses and 70 mules owned by the Army will be offered for sale at public auction at Front Royal, Va., on January 10, 11, and 12, by the Treasury Department. It was announced today by R. C. Francis, chairman of the County AAA Committee.

The animals, Mr. Francis was informed, range in age from 4 to 15 years, with the average about 10 or 11 years, and weights average about 1,200 pounds. They are classified predominately as "excellent" with others in "very satisfactory" or "satisfactory" condition. The group to be offered for sale includes: slightly more than 1,200 riding and riding calvary horses; about 25 riding, field artillery horses; about 215 light draft horses; 50 draft mules; and 9 pack mules.

Sales will begin on each day of the three days at 10 a. m., and the only opportunity for prior inspection of the animals will be in the early morning hours before sales start.

State College Hints For Farm Homemakers

Small scratches on furniture often disappear if they are rubbed with nut meats. The oil in the nuts darkens and conceals the scratch. An oily nut like a pecan or butternut is best. Cut the kernel with a knife and rub the cut side into the scratch. Then polish the surface of the wood with a soft dry cloth. A mixture of two-thirds linseed oil and one-third turpentine

vated soil.

As the ground is covered by the kudzu, great masses of upright shoots grow from each rooted joint. It is these shoots that are used for grazing and for hay. The crop may be grazed about five or six months each year, but it should not be grazed too closely. It takes about three years to produce a good growth of kudzu on cultivated land.

is also good for rubbing scratches out of sight, as is a reliable commercial furniture polish.

Serve chopped, leftover poultry meat, creamed and hot on toast as a pie, topped with biscuit rounds, or with mashed potato, rice, noodles or spaghetti. To make it turkey or chicken a la king, give it richer sauce with egg yolks added, and perhaps mushrooms and some leftover peas or string beans.

Or, mix bits of poultry meat with mashed potatoes. Shape into cakes and brown in a little fat for a tasty lunchtime dish.

Mix leftover stuffing with bits of poultry meat or gravy, and brown to make well-flavored hash. Or, mix stuffing, leftover meat, and gravy, all three, and brown in the oven for a scallop.

Try frozen custards as a nutritious and delicious wartime ice cream. Whole egg yolks combined with cream, top milk, half and half, whole milk or evaporated milk make delightful and economical frozen custard desserts for use in the home.

This method of making custards is simple. The procedure is to beat the eggs slightly and then add the sugar or sweetening and stir until blended. Add liquid and blend thoroughly. If the liquid is heated and then poured gradually over the beaten eggs, with constant stirring, the time of cooking is shortened.

For frozen custards, cook to desired consistency; cool; pour into pan; and place in the freezing unit. In three hours time you will have a grand wartime ice cream.

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MATINEE Saturday and Sunday 2:00 and 4:00 P. M.—NIGHT SHOWS 7:00 and 9:00 P. M.—SUNDAY NIGHT Opens 8:15. Begin 8:30—ADMISSIONS Adults 30c Tax Included; Children Under 12 Years, 11c Tax Included.

Thursday-Friday — January 6-7

"Sweet Rosie O'Grady"
In Color—Starring B. Grable, R. Young.

Saturday — January 8

"Robinhood Of The Range"
With Charles Starrett.

LATE SHOW — 10:30 P. M.

"Mystery Of The 13th Guest"
With D. Purcell, H. Parri.

Sunday — January 9

"Dancing Masters"
Starring Laurel and Hardy.

Monday-Tuesday — January 10-11

"Happy Land"
Starring Don Ameche.

Wednesday — January 12

"Taxi Mister"
Starring William Bendix and Grace Bradley.

TAX LISTING

List Your Property Give In Your Poll IN JANUARY

Listing Began January First

All property owners and taxpayers in Haywood County are required to return to the list Takers for Taxation for the year 1944 all the Real Estate, Personal Property, etc., which each shall own on the First day of January.

All male persons between the ages of 21 and 50 are required to list their polls during the same time.

All persons who own property and fail to list it and all who are liable for poll tax and fail to give themselves in will be deemed guilty of a misdemeanor.

TOWNSHIP LISTERS

Ivy Hill	Taylor Ferguson	Waynesville	J. S. Black
Jonathan Creek	Walter Wright	East Fork	K. G. Burnett
Cataloochee	Mark Caldwell	Iron Duff	Joe Medford
Fines Creek	France Rogers	Cecil	Ned Moody
Crabtree	Frank Medford	Beaverdam	James Henderson
Pigeon	Gay Burnett	Clyde	Wayne Medford

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