

IN SOCIETY

Miss Helen Morgan, who is at the North Carolina College for Women at Greensboro, N. C., spent the week-end with her parents here.

Mrs. C. C. Morris and two little daughters, of Asheville, N. C., spent the week-end with Mrs. C. W. Morgan.

Mrs. R. A. Dudenhoff, is in Sumter, S. C., this week attending the wedding of her niece Miss Mildred DeLorme to Mr. George Morgan, of Greenville, S. C.

Mr. and Mrs. John Kendrick, and Mrs. T. L. Justice were callers on Mrs. W. C. Ward, last Sunday.

Mr. James Rion, will be home for the Thanksgiving holidays with his parents.

Miss Mary Morgan, gave a birthday party last Friday, the 19th, a big crowd attended the enjoyable affair.

Mr. and Mrs. W. C. Ward, will motor to Greer, S. C., today to hear Dr. Justice preach in the Baptist Church of that place.

A big crowd attended the meeting of the Polk County Club at Columbus on Tuesday night. Many interesting talks were made by some of the County's foremost citizens.

A good many improvements are being made at Pine Crest Inn, preparatory to the large crowd that is expected for the winter tourist season.

Rev. John Britten Clark, of Washington, D. C., Pastor of the First Presbyterian Church in the Capitol city, will preach at the Erskine Memorial Church at Tryon this Sunday.

The big Special Edition of the Polk County News, will be issued next Thursday. A few extra copies will be left to those that wish them, but your orders should be in early.

Mr. Eugene Browder, proprietor of the Oak Hall Hotel, is in Cleveland, Ohio, spending Thanksgiving with his son, Gendall Brownlee.

Mr. Spence, of Greensboro, N. C. was a business visitor in Tryon last week.

Miss Mary Camp and her mother from Greens Creek, were in Tryon Tuesday on a shopping trip.

Many Tryon people attended the big opening event of the Aug. W. Smith Co., at Spartanburg last week.

Mrs. Theodosia J. Kennedy is spending the Thanksgiving season with friends at Ridgecrest.

PERSONAL ITEMS

MRS. MCKEE WILL ADDRESS THE LANIER CLUB

The next meeting of the Lanier Club, which will be held Dec. 2nd at 7:30 o'clock, will be of unusual interest. It is to be addressed by Mrs. E. L. McKee of Sylvia, president of the North Carolina Federation of Women's Clubs. Mrs. McKee has a delightful personality, and is one of the most practical of women in all that regards club work. Although a devoted homemaker and mother, she has found time to devote a portion of her time to the work of advancing women's interests. Her influence is beyond question, one of the most effective, and beneficial of that of any person in the state. She will undoubtedly have a large audience.

BAPTIST TO HOLD BAZAAR ON DEC. 3RD.

At the Lanier Library on Friday Dec. 3rd, the annual Christmas bazaar under the auspices of the Ladies Aid society of the Baptist church will be given. The doors open at 3 o'clock and during the afternoon tea, coffee, sandwiches and cake will be served. Beginning at 6 o'clock dinner will be served at \$1.00 per plate.

BIG DINNER AT LIBRARY DEC. 3RD.

The menu for the dinner to be served on the evening of Dec. 3rd, has been decided upon by the Baptist ladies in charge of the kitchen for that occasion. Dinner tickets will sell for \$1.00.

HENRY FORD SAYS FIVE-DAY WEEK WILL FILL THE CHURCHES

DEARBORN, Mich., Nov. 24.—Henry Ford believes in the five-day working week because it is good business; he believes in it, also, because with two days of weekly leisure, more people will go to church.

The new week that Ford sees coming comprises: Monday to Friday, inclusive labor. Saturday, recreation. Sunday, religious devotion. Both physical and spiritual recreation, he declares, are essential to the perpetuation of the human race.

Interlocking
In a remarkable discussion of the interlocking of man's spiritual with his material welfare, the billionaire manufacturing genius asserted:

People today have stressed the physical to the neglect of the spiritual. In the squirrel cage round of work and recreation which they have devised, they have left no place for the church.

The solution of the problem of spiritual development lies in greater leisure.

The five-day week provides the opportunity for physical recreation on the sixth day and leaves the seventh free for moral and religious observance.

No one should be more jealous in his insistence upon the preservation of Sunday than the workingman.

The church will receive rewards from new leisure commensurate with the force it exerts in directing the intelligent use of it.

Revelation of his convictions of the importance of religion in daily life was the first of its nature that had come from Ford. He said:

"The five day week has been considered heretofore largely in the cold light of business. It is good business; but it is just as sound from the spiritual standpoint. The church will be one of its chiefest beneficiaries.

The commonest excuse most people give for not going to church is lack of time. Like most excuses it has in it a grain of truth. Life, as some men view it, is divided into two parts: one the coordinated expending of human faculties, called work; the other, the rebuilding of these faculties, called recreation.

"Recreation does not necessarily mean play. Its basic meaning is to impart new vigor, to refresh after labor. But in the recreative processes these men have given an undue importance to play. They have stressed the physical to the neglect of the spiritual. In the squirrel-cage round of work and recreation which they have devised they have left no place for the church.

"Men need contact with nature. They need the vigor that is imparted by treading fresh-turned earth. They need to watch the common, every-day miracles of nature as they unfold in the open country.

But they need more than these. They need contact with the spiritual. They need the guiding influence of the church. Both physical and spiritual recreation are essential to the perpetuation of the race.

"Unfortunately when men are forced to make a choice between the two many are prone to choose the former. It is a regrettable trait, but one which must be faced.

"The solution lies in greater leisure. People's minds expand and their sense of a fuller life grows stronger during their leisure hours culture is a product of leisure.

"The five-day week provides the opportunity for physical recreation on the sixth day and leaves the seventh free for moral and religious observance. It helps restore the Sabbath to its former high place. It means larger attendance at church.

"A great philosopher has said that religion is the conservation of values. It is more than that. It is the bulwark of the people. No one should be more jealous in his insistence upon the preservation of Sunday than the workingman.

Raps "Liberalism."
"In recent years camouflaged interests, at work under the name of liberalism, have been stealthily taking the day from him. For thousands, Sunday the day of rest, has been changed into Sunday, a day of labor.

"Some of this Sunday labor is necessary; most of it is not."

The church will benefit from greater leisure to the extent that it takes advantage of the opportunity, Ford said.

"The church has definite duties to perform as well as definite benefits to reap," he commented.

"There is a sharp line between idleness and leisure. Leisure to be effective must be properly directed."

Life today is "fuller and more worth the living," Ford added, philosophically.

"It is not the simple matter it was a century ago, or even a generation ago, nor is it burdened with monotonies of past centuries. It is more intricate, more complicated," he said. "But it is more of happiness for the average person.

New Problems, New Rewards
"It has new problems, it also has greater rewards. If it presents new obstacles, it presents new incentives to overcome them. Progress of necessity brings with it unfamiliar difficulties; but it also brings their solution.

"Progress brought about the congested city—the concentration of men within a small, limited area where they could cooperate in their work and thus produce more efficiently and abundantly. That evil conditions resulted from this congestion was evident. But progress now furnishes the remedy through improved methods of transportation.

READ THE POLK CO. NEWS

The House That Larry Built

By JANE OSBORN

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NEARLY all the other teachers in Polly's school had gone abroad for the summer vacation, but Polly had bought a little roadster instead. And now it was nearly the first of September and she felt somehow as if she hadn't had quite such a satisfactory vacation as she had hoped.

Now she stood in Larry Blair's garage while a mechanic crept under her trim little car to see just why it was that the engine had begun to pound so hard that she had stopped here for help. An idle-looking young man waiting for his car was talking to the six-foot, gray-eyed man in overalls whom the others referred to as "boss."

"Nice house you're building next door," observed the waiting young man. "What's your idea?"
Polly's eyes suddenly met those of the gray-eyed young man. He smiled in a most friendly manner and Polly smiled back. "I don't know just what I shall do," said he. "If my girl'll have me, then I'll marry and settle down. But if my girl won't have me, then I'll sell it."

"Asked her?" queried the other.
"Not in so many words," returned Larry, the boss, "but—oh, she won't want me, so I won't need the house. What do you want to offer me for it?"
The idling one made no offer and the subject of conversation was changed. Just then the mechanic got out from under Polly's car and told her he thought everything was all right and she could pay the boss. She started to pay Larry.

"Wait," said Larry, handing back the money. "Maybe I'd better try that car myself." Larry was in the car and had driven it a few feet out of the garage when it stopped and appeared to jump. With difficulty Larry backed it into the garage. "There's something special that car needs," he said. "It won't cost any more—but it needs a new part."

Polly was distressed. "Dear me," she said, "I'm ten miles away from home."

"It happens that I am going along that way," said Larry. "Maybe you'd let me drive you home."
So it was that Polly drove ten miles over the highway with Larry. Larry never spent so much time on ten miles before in his life. He apologized, saying that there was something the matter with his car. "I don't mind in the least," said Polly. "I have been enjoying the scenery."

"So have I," said the bold Larry, looking into Polly's pretty face.

The next morning Larry brought back Polly's car.
"How are you going to get back?" Polly answered and Larry told her that he'd stand on the highway and get a lift from some truck or other. That is why she felt it was her real duty to take Larry back again to his garage.

"The scenery is even more beautiful to look at today than it was yesterday," said Larry. Then said Polly: "It will be very convenient for you, living there right beside your garage. The house is nearly done—you'll soon be moving in, I suppose."

"That depends on the girl," said Larry wistfully.

"I'm sure you and she ought to be very happy," sighed Polly. "That is to say—the house looks so convenient, and I'm sure it would be very nice living so near one's place of business. I cannot imagine a girl changing her mind after she had once given you her word, or at least made you think she'd marry you. You see I overheard what you were telling that man in the garage yesterday."

"Is that so?" exclaimed Larry. "Well, I oughtn't to be so careless about how I tell secrets." They had reached the garage and Larry could think of no excuse to detain the little school teacher. But the teacher detained herself.

"You don't mind my looking through the house," she asked. "I'm so fond of new houses."

Larry insisted on accompanying her. "It is a neat little place, isn't it?" he said, looking down at Polly as they stood in the middle of the perfectly equipped little kitchen. "But I'm not going to let the girl I marry wear herself out working. I'm going to keep a cook for her."

"If she really loved you she wouldn't mind cooking for you," said Polly.

"If she didn't really love me!" repeated Larry, looking sadly about. "How I wish I knew!"

"Why don't you ask her?" ventured Polly, and then the realization that this big man, Larry, was trying to make love to her came rushing upon her. She didn't have time to think it all out—whether it would be possible for her—well-bred school teacher—to marry a man who begrimed his hands with the grease of automobiles. But when Larry went toward her with pleading, outstretched arms she met him half way.

"But, Larry," she said, looking up to him as he held her, "I don't like to feel that I've taken some other girl's place."

"You don't suppose there ever was any other girl," accused Larry. "I liked—liked you a lot—first time I saw you. I was building this house for speculation—but when I saw you standing there and the question came up, I felt possessed to say what I did—and you know there wasn't anything more the matter with your car. I just said there was to get an excuse to take you home."

An inventor in Switzerland has developed a process of making strong cloth from the grindings of old leather.

NEW FIRE HOUSE REMODELED AND READY FOR ANY EMERGENCIES

Marked improvements have been made at the fire department, new sliding doors have been put in, and every thing is in readiness for the first call. The new truck is now housed in good quarters and several meetings have been held for an organization to be perfected.

TOWN & COUNTY Personalographs

GREEN'S CREEK

The Parent-Teachers Association held a meeting recently. The most important business discussed at this meeting was in regard to the purchase of a victrola for the school. The matter was put before the Association very efficiently and impressively in a talk by Prof. McLain. Needless to say that the Association concurred with him in the opinion that we greatly need the victrola, and a committee was appointed to investigate prices, etc.

The Woman's Missionary Society held a short meeting Saturday afternoon. We are having also, on Tuesday of this week a quilting at the home of Mrs. J. G. Swain, to complete a quilt for the Thomasville orphanage, as a Thanksgiving present. Our regular monthly meeting will be held at the church Saturday afternoon, November 27.

Dr. W. T. Head has returned from the hospital at Rutherfordton, where he spent several days recently.

Mrs. Wilbur Fagan and Misses Zimmin Calvert and Ruby Blackwell of Spartanburg, S. C., attended church at Green's Creek last Sunday morning.

The Home Demonstration Club met with Mrs. Ellis Hines Monday afternoon. Christmas Gift suggestions by Miss Mabelle Jones and Miss Whitted were followed by demonstrations in candy making by Mrs. Isbell and Miss Whitted. The candies made were pronounced very good, also very attractive in appearance.

Little Stanley Greene, son of Mrs. Cynthia Greene, has been quite sick.

JOSEPH SCHWARTZ



Joseph Schwartz, the "Wagon King" of the South, has won an entire town. Mr. Gen. C. E. Edwards, who is going to his entire estate of \$7,000,000 to Boston, has named Mr. Schwartz in the will. Mr. Schwartz is in the Police Department, and is a member of the National Army, before he left for France. Mr. Schwartz is a native of his home.

Let Us Figure With You On Your JOB PRINTING POLK COUNTY NEWS

For Sale or Rent

AN 8 ROOM BUNGALOW WITH 2 BATHS, 2 TOILETS AND SINKS. FURNACE, FIRE PLACE AND SLEEPING PORCH, 4 BED ROOMS, LARGE GARDEN AND EXCELLENT VIEW OF MOUNTAINS, WITHIN A WALK OF THE POST OFFICE, CLOSE TO THE CHURCHES AND SCHOOLS. A VERY ATTRACTIVE PLACE AT A LOW PRICE. FOR PARTICULARS SEE

A. L. BERRY

NEXT TO PEOPLES BANK

BUY YOUR Christmas "Goodies" From Us

WE HAVE JUST RECEIVED ALL THE NECESSARY INGREDIENTS FOR YOUR FRUIT CAKES. LET US HAVE YOUR ORDER NOW WHILE THE INGREDIENTS ARE REAL FRESH. PONE TO US FOR EVERY THING ELSE TO MAKE THE TABLE SET RIGHT.

Andrews Brothers Tryon, N. C.

FEATHER OR FUR NECKPIECE ADDS TO THE BECOMINGNESS OF THE HAT



NOW is woman's joy supreme as the ostrich boa is reappearing in all its glory on the stage of fashion. This autumn and winter will test that prevailing sentiment among the fair sex that nothing quite so completes the picture as a fluffy neckpiece of one sort or another. Especially are milliners everywhere encouraging the consciousness among their clientele, that a becoming hat takes on greater becomingness if complemented with a "sumptuous" feather bon or a cunningly devised arrangement of fur, preferably monkey, either black or white. In short, ostrich boas and squirrel fur collars have become the fashion—a word to the wise be sufficient.

be theory delightfully put into practice.

Very pleasingly is the vogue for black and white stressed in the stylish black moire chapeau to the right with its inevitable accompaniment of an ostrich boa, this time of snow white.

That most fetching millinery creation which tops this group is content to have as its "first aid" to becomingness a girlish high collar of gray squirrel, thus challenging ostrich with fur.

Again fur competes with feather in the collarette of black monkey, worn with the large black velvet chapeau shown below to the left. This said in millinery circles that the call for large black velvet hats is insistent.

In speaking of hats, velvet ones are ultra-smart, especially shirred velvet as shown in the nasturtium with cinnamon-colored model to the right. The pink-helme hat last shown tops a feather novelty bon, the like of which is very fashionably present with new er millinery.

JULIA BOTTOMLEY, (C) 1926, Western Newspaper Union.

PLEASURABLE COOKERY



The R Months

By Josephine Jessup

This is the time of year when Charlie, that beloved and exasperating son of yours, threatens to bring the team home for an oyster supper. Filling those hungry boys with oysters is beyond the purse of most of us; but you can make oyster stew go a long way by adding chopped parsley, celery and a good deal of milk. Crackers or crisp toast should accompany the stew.

Until last winter, I thought every girl—and pretty nearly every boy, too—over ten years of age knew how to prepare oyster stew. But I discovered my error when a friend of mine related this experience:

"I had miserable luck with my stew last night—and such lovely oysters, too. I cooked it fully three-quarters of an hour, but the oysters never did get tender."

I forced myself to answer in level tones. "The less you cook an oyster, the more tender it is—and the more digestible. A raw oyster is most easily digested. In making oyster stew, pre-heat the milk to the boiling point, preferably over hot water; add oysters and cook them only until the gills curl, which will require five minutes at the outside."

Oysters heated in cream sauce (4 tablespoons butter, 4 tablespoons Self-Rising Flour, and 1 pint thick cream) to which 1/2 cup grated cheese has been added are especially appropriate for a chafing dish spread.

If you are planning a luncheon, consider the possibilities of oysters stewed in slices of bacon, broiled

until the bacon is crisp, and served on toast.

Have you ever alternated layers of macaroni and oysters in a greased baking dish, sprinkled each layer with salt, cayenne and grated cheese, and poured over all a cup and a half of tomato sauce? You'll find this a most palatable variation of scalloped oysters.

Oyster Short Cake is the unchallenged favorite of my friends. Try it, and see if you don't feel that the preference is justified.

First prepare a pastry by rubbing or cutting 1/2 cup fat into 2 cups of Self-Rising Flour until the mixture is thoroughly blended. Add cold water a little at a time until a stiff dough is formed. Do not handle more than necessary. Roll pastry thin, cut into rounds, prick with fork and bake in a hot oven (450° F.).

For the filling, you will need:

- 6 tablespoons butter
- 6 tablespoons Self-Rising Flour
- 2 cups scalded milk
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1 quart oysters
- 1 cup cooked celery, cut in 1/2-inch pieces
- 6 strips breakfast bacon, cooked until crisp

Melt the butter, add flour, and stir until well blended. Add hot milk, and cook until the sauce is very thick; add seasonings. More salt may be necessary.

Heat the oysters in the top of a double boiler until the gills curl. When ready to serve, drain oysters free of liquid, combine with celery, and add to the white sauce. Place filling between rounds of pastry, and top off with additional mixture. Garnish with parsley and bacon.

(Recipe furnished by Home Economics Department, Soft Wheat Millers' Association, Nashville, Tennessee.)