

# OLD FORT NEWS

VOLUME III

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## THE OLD FORT NEWS

The Old Fort News is published each week in connection with the Marion Progress.

MISS GERTRUDE DULA,  
Editor and Business Manager.

## SACRIFICING BEAUTY TO TRAFFIC

American cities are sacrificing their natural beauty in efforts to provide relief for increased automobile traffic. Charles H. Cheney, chairman of the Committee on City and regional planning of the American Institute of Architects, takes this view. In many municipalities, he declares, great avenues of trees are being cut down to adapt streets laid out for a horse-drawn era to the needs of the motorist. These trees, he says, are "the only saving grace to cover up the 90 per cent of bad design and poor architecture with which our towns are so carelessly filled." He goes on, according to a recently issued press bulletin from the Institute:

Everywhere the increased use of the automobile, demand for traffic relief, as well as for airports, parks, and new and enlarged business centers, is requiring enormous changes, particularly in the widening of the streets laid out for a horse-drawn era. The smaller cities of the country, even the small towns, need major street plans and other comprehensive plans as badly as the big metropolitan areas.

These plans are everywhere causing the cutting down of great avenues of trees for street widenings and extensions. In many cases these tree cuttings are needless and avoidable. Our cities are becoming yearly uglier and more forbidding as they are gradually being denuded of the fine old trees and shelters of greenery that hid their tawdry appearance.—Literary Digest.

## BIRTHDAY PARTY

A birthday dinner of much interest was given on Wednesday evening, May 7th, at 7:30 o'clock, at the home of Mr. and Mrs. M. J. Harris at Sugar Hill, at which time the joint birthday of the host and hostess was celebrated. Mrs. Harris was 71 years of age while Mr. Harris, whose birthday falls on the same day, had attained the age of 77. Before her marriage Mrs. Harris was Miss Josephine Ledbetter of the Sugar Hill section.

During most of the 54 years of their married life Mr. and Mrs. Harris have lived on their farm at Sugar Hill. They have two children, Mr. J. R. Harris of this place and Mrs. M. R. Nanney of Sugar Hill.

Guests at the birthday dinner included children, grandchildren, and great-grandchildren. Those present were Mr. and Mrs. J. R. Harris, Mr. and Mrs. Ralph Harris, Mr. and Mrs. Lee Allison of Old Fort, Mrs. L. C. Harris and children of Asheville, Florine, Blanche, Austin, Woodrow and J. R. Harris, Jr., of Old Fort.

## U. D. C. MEETS

The members of the Old Fort Chapter of the U. D. C. held their regular monthly meeting at the home of Mrs. S. F. Mauney on Thursday afternoon. The president, Mrs. J. B. Johnson, presided. The devotionals were offered by the chaplain, Mrs. S. M. Wilkinson. A letter from Mrs. E. L. McKee, the State president, was heard by the chapter, after reports on the various U. D. C. activities, and a discussion of ways for raising funds. Articles from the confederate veterans were read by Mrs. S. M. Wilkinson, Miss Gertrude Dula and Mrs. George Sandlin.

During the social hour delicious refreshments were served by the hostess.

## BRIDGE PARTY

A large crowd attended the benefit bridge party sponsored by the Woman's Club which was given at the attractive home of Mr. and Mrs. George Moore on Friday evening with six tables in play. The names of those present were written on slips of paper and the winners drawn by Master Bert Moore at the conclusion of the game and several prizes were distributed at this time. A delicious salad course made a perfect ending to a very pleasant evening.

Out of town visitors were Mr. and Mrs. J. Obie Laughridge and Miss Prease, sister of Mrs. Moore, who were house guests of the hosts for the evening.

A geography printed in 1804 has been found in a library in Indiana.

## LOCAL AND PERSONAL ITEMS OF INTEREST

Mr. and Mrs. F. P. Sweeney returned to Johnson City on Sunday afternoon after spending the week-end with homefolks in Old Fort.

Bill Mullens of Nashville, Tenn., accompanied Mr. and Mrs. F. P. Sweeney home for the week-end.

Holland Ross visited relatives in Old Fort on Sunday.

George Bradley and Alvin Bradley of Kingsport, Tenn., were in Old Fort on Sunday to visit their uncle, John S. Bradley, who is very ill.

Mr. and Mrs. George Lee and Mrs. Pearl Lee Gilliam of Asheville were guests of Mr. and Mrs. John S. Bradley on Sunday.

Miss Mae Campbell of Charlotte is assisting Mr. and Mrs. Bob Padgett in the B. & J. Cafe this week.

Mr. and Mrs. Grover Crawford of Hendersonville, were guests of Mr. and Mrs. John S. Bradley.

Don Y. Grant, who has been employed at Blue Ridge, Ga., is spending this week with his family in Old Fort.

Robert Wilkerson returned to Johnson City on Sunday after a brief visit to Old Fort.

Mr. and Mrs. H. A. Westermann were the guests of Mr. and Mrs. W. H. Hawkins in Marion Sunday.

Clyde Miller, Jr., has returned from Richmond, Va., where he spent several days on business.

Miss Edith Rowe Grady spent the week-end in Wilson with her parents, Mr. and Mrs. George Grady.

Mrs. Mattie Tomlin and daughter, Claudia, of Harmony, N. C., are the house guests of Mrs. S. F. Mauney this week.

J. L. Nichols of Marion was a visitor in Old Fort on Friday.

J. R. Harris attended the ball game in Asheville on Friday.

Mrs. Gordon Grant and daughter are visiting relatives in Old Fort.

Mr. Fisher of Saluda, telegraph operator at Dendron, is stopping at the Mauney House.

Mr. and Mrs. L. M. Epley will leave this week for Iron Gate, Va., where Mr. Epley will conduct some experimental work for the Iron Gate Tannery.

Mr. Van Newkirk, division superintendent, visited the tannery this week.

Mrs. Obie Laughridge, of Gainesboro, Tenn., was the guest of Mrs. Geo. Moore on Friday.

John S. Bradley remains quite ill at his home in Old Fort.

J. C. Sandlin is seriously ill at his home in Old Fort.

Mrs. J. L. Lackey is confined to her home by illness.

Harry Noblitt made a business trip to Asheville on Friday.

Mr. and Mrs. Alfred Tyson of Black Mountain visited the former's sister, Mrs. Alice Webb, on Sunday.

Mrs. Georgia Grant spent Monday in Asheville.

Miss Natalie Epley and Miss Marion Nelly of Asheville visited friends and relatives in Old Fort on Sunday.

Mr. and Mrs. R. C. Padgett of the B. & J. Cafe have postponed their trip west for a few weeks.

Francis Sabom spent several days last week in Asheville, the guest of his cousin, Hardy Lail.

## Quick Cure for Obesity

As Falstaff, Sir Herbert Tree wore a rubber suit, which was blown up like a bicycle tire for the enormous size necessary for Falstaff, writes Constance Collier in "Harlequinade: The Story of My Life." It was a continuous duel between Ellen Terry and Herbert Tree as to who should get the better of the other. They would think out elaborate jokes. But one day the joke went too far. Ellen Terry took a hatpin and stuck it into Tree's enormous belly at the beginning of a long scene. Falstaff slowly began to deflate, and when the scene ended he came off with his clothes hanging in festoons around him. Ellen Terry was nowhere to be seen. She had locked herself in her dressing room.

## A REQUEST

Old Fort people are requested to send news items for the Old Fort News page, in the Marion Progress, to Miss Gertrude Dula, editor of this page, and not direct to the Progress office. This is to avoid the same news item being printed twice on the page. Mailing boxes for Old Fort News items will be found at the Old Fort Drug Store and the Bradley Drug Store. Postoffice Box 191, Old Fort, N. C.

## France Has Monopoly on Roquefort Cheese

The pilgrim father of all cheese in America today is Roquefort, which can trace its "blue blood" as far as the First century, when Pliny remarked about its excellent flavor.

Attempts have been made in the United States to duplicate the famous French product, but such experiments have been fruitless, as the ideal curing conditions of Aveyron, France, cannot be reproduced anywhere in the world. The wholesale price of the imported Roquefort is so low, and the flavor so appetizing that American hostesses are purchasing it in greater quantities than ever before.

Epicures bow their heads in respect to the shepherd whose misfortune was responsible for its origin. He left his lunch of barley bread and native cheese made of sheep's milk in a cave near the town of Roquefort, in southeastern France, to keep it cool until noontime. A sudden storm arose which forced him to forget about his lunch. Two weeks later he passed that way again, and thought about his abandoned food. He found the bread worthless, and the cheese covered with a curious culture mold. His curiosity and hunger being great, he nibbled a bit, and found the cheese had a flavor surpassing any food he had ever eaten.—Chicago Evening Post.

## Three Idioms of Latin Tongue Long Employed

Ecclesiastical Latin differs from classical Latin in various ways, these changes being due principally to the origin and derivation of ecclesiastical Latin. Originally the Romans spoke the old tongue of Latin known as the *præcæ latinitas*. In the Third century B. C., Ennius and a few other writers trained in the schools of the Greeks made certain changes and, encouraged by the cultured classes, thus developed the classical Latin. The mass of the Roman people, however, continued to speak the old tongue, and after the Third century there were two separate idioms. The necessary contact between the two classes produced still a third. When the church developed a Latin it was necessary to employ a language which would appeal to the masses as well as to the literary class; hence some of the factors of each idiom were used. St. Augustine says: "I often employ words which are not Latin, and I do so that you may understand me. Better that I should incur the blame of the grammarians than not to be understood by the people."—Washington Star.

## Effect of a Yawn

One day doctors will be able to tell us why yawning is so infectious. The other morning a woman sitting opposite me in the bus gave vent to a prodigious yawn, writes a well-known practitioner. Within a few seconds both her neighbors were yawning also, and shortly afterwards I began to yawn myself, although I felt quite fresh and wideawake. I made a deliberate attempt to check myself, but could not succeed, and it was only when my mind had been occupied by some other matter that I forgot to yawn. Probably by now you are yawning yourself. The very word "yawn" seems as infectious as the habit.—Exchange.

Every year China uses 4,000 tons of lilies as food, the flowers being made into a nourishing soup.

## Favorite Recipes of a Famous Chef

As Told to Anne Baker  
By LOUIS DIAT, Chef,  
The Ritz Carlton, New York

Sweet potatoes on the menu often present a problem, as so few variations in their preparation are offered in the recipes at the command of the housewife. Here are two ways of cooking them that Mr. Diat is particularly proud of.

**Sweet Potatoes Louisiana or Southern Style**—4 portions—Boil six medium sized sweet potatoes until

tender in a generous quantity of salted water. Cool, peel and cut in round slices one-quarter inch thick. Arrange them in a shallow round earthenware or glass baking dish, overlapping each other in circles. Brush with butter and pour over them one-half cupful of hot maple syrup and brown for fifteen minutes. Just before serving, sprinkle with two tablespoons of sugar. Glaze for one or two minutes under a hot broiler.

**Sweet Potatoes and Ananas Louisiana**—Prepare sweet potatoes in the same manner as Sweet Potatoes Louisiana. Arrange them in the baking dish with half slices of pineapple. Add maple syrup, heat and glaze with sugar as above.

## Favorite Recipes of a Famous Chef

As Told to Anne Baker  
By LOUIS DIAT, Chef,  
The Ritz Carlton, New York

Recipes for soups and salads are always welcome in the kitchen where the problem of avoiding an appetite-killing sameness in the menu often becomes a complex one. Mr. Diat offers the following two suggestions.

**Potage Fermiere**—Chop together until medium fine four large carrots, one small turnip, two leeks, two onions and a small quarter of a medium sized cabbage. Brown all of these in three tablespoons of butter. Add three cups of white consommé, i. e., stock made from chicken or veal, and three cups of water in which white or lima beans have been cooked. Add pepper and one or two teaspoons of salt. Bring to a boil and cook slowly for at least one hour. The pot should be uncovered for at least the first half of the cooking. Just before serving add one-fourth cup of thin cream, one level teaspoon of sugar, and one-half cup of cooked white lima beans.

**Marion Salad**—For this select a very firm, crisp, good-sized head of lettuce. Level the stem so that it will stand level on the plate. Cut off a one-inch slice from the top. With a pair of kitchen shears cut out the inner leaves, leaving four or five layers. Wash in cold water. Turn upside down on a cloth to drain. Prepare small balls out of one-quarter pound of cream cheese and place in a mound in the lettuce shell. Pour Bar-le-Duc jam around the cheese balls. Sprinkle with from one to two tablespoons of sugar. Bathe some of the lettuce leaves which have been cut out in French dressing and pile lightly around the filled shell.

## HELPING YOUNG FOLK TO BECOME BANKERS

Through the American Institute of Banking, which is the American Bankers Association's educational section, the banking profession is educating 35,000 bank men and women in the technical and scientific departments of their work. These students are enabled by this institute, which is entirely non-commercial in its operations, to obtain a grasp of the finer points of banking without interrupting their employment or interfering with their earnings, in their bank jobs.

The courses given, including banking economics and law and bank administration in all the departments, have been worked out under the direction of senior college educators and the lectures are always given by practical men, such as lawyers in the legal courses, experts in banking operations and college professors in the economics courses. There are chapters with meeting rooms in over 200 cities and also a number of smaller study groups are fostered with correspondence aid.

It has been said that the A. I. B., as it is familiarly known throughout the banking field, is the greatest adult educational organization in the world and is supplying the banking business with the largest supply of trained workers each year that any comparable line of business is receiving. The organization holds an annual convention attended by hundreds of young bank workers as well as senior bank officers actively interested in furthering the institute's educational work, at which numerous technical subjects of practical banking application are presented and discussed. This year's convention will be held at Denver, Colorado, June 15 to 20.

## English in Switzerland

A traveler recently returned from a six months' holiday in Switzerland gave two quaint examples of English as she is written in out-of-the-way mountain chalets. One notice, taken from a hotel frequented by rock-climbers, runs as follows: "It is defented to circulate in the corridors in boots of ascension before seven hours of the morning." The other is a warning to travelers not to appear at dinner in evening dress. It says: "Strange gentlemen are requested not to dress for dinner, as their costume flatters the souls of the maid folk, and no work is resulted." Which implies that Swiss girls are more susceptible than is generally imagined.

It is remarkable that the Government can spend \$200,000,000 a year for new buildings and still retain the same old inkwells in every post-office.—San Diego Union.

Watch the label and renew your subscription to The Progress promptly on expiration.

## How I Succeeded



Ask the majority of successful men how they have attained success and their answer will be "Through Saving." With the means open to you, with the way made so easy, why not follow this easy way to greater success?

## THE BANK OF OLD FORT OLD FORT, N. C.

J. S. BRADLEY, Pres.

F. M. BRADLEY, Cashier

P. H. MASHBURN, Vice-Pres.

## "Eat Your Spinach, Dear"



HAVEN'T you often said that to the children, and applied the same remark to carrots, too? For children are often reluctant to eat these two vegetables so rich in vitamins and so healthful because the youngsters say that they haven't "enough taste."

One way to solve this problem is to add a dash of granulated sugar to the water in which these vegetables are cooked. It not only enhances and develops the flavors of these vegetables themselves, but it also increases their food value.

## Try These

**Carrot Boats with Spinach**: Cook even sized carrots until tender in boiling, salted water with a dash of granulated sugar. Drain. Cut in halves lengthwise if very large. Scoop out centers of the halves and

sprinkle the cavities with salt. Heat a can of spinach, season well with salt, pepper, butter, a little lemon juice or vinegar, and also a dash of granulated sugar. Then pile the spinach in the carrot boats. Stick a potato chip in one end to simulate a sail, or garnish with a sprig of parsley.

**Spinach and Beet Mold**: Cook a can of spinach with a dash of sugar. Drain, season well with butter, salt and pepper and pack while hot into a buttered ring mold. Keep hot while preparing the beets. Heat canned beets in their own liquor with a dash of sugar. Drain, chop and season well with butter, salt and pepper. Turn the spinach mold out onto a hot, round platter and fill the center with the beets. You may sprinkle chopped, hard-cooked eggs over the spinach ring.\*

## "Three Lumps, Please"



Dr. Donald A. Laird, Colgate University psychologist, and Fanchon, the movie's only woman producer, are separated by the width of the continent. But their ideas run in the same channels. Dr. Laird recently completed an investigation which revealed that sugar, recognized as one of nature's greatest energy foods, will offset physical fatigue. About the same time, Fanchon issued an edict that her girls must eat enough energy building foods to maintain their pep and vitality. That's why the Hollywood studio girls shown above are dropping an extra lump in their afternoon tea.

Old Newspapers for sale at The Progress office at 5c a bundle.