

# OLD FORT NEWS

VOLUME III

OLD FORT, N. C., THURSDAY, SEPTEMBER 11, 1930

NUMBER 50

## 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.

### FITTED FOR LIFE

A Massachusetts senator declares that fewer than a fourth of the minors who left school in that state last year did so because of economic pressure. Forty per cent of them, he declared, left because their studies were not fitting them for the work they intended to do.

When such a remark is made, the speaker is likely to be charged with utilitarian aims in education. But why, in this workaday world, should not education have utilitarian aims? Those aims need not stand in the way of the highest idealism, but may finely contribute to it.

A boy is eager to "get on in the world." He wants to earn wages, to help take care of the family, and in time to support a family of his own. Education should enable him to do this as fully and as quickly as possible. It must, if it is to arouse and hold his interest.

The true teacher will of course remember that "making a living" is not all of making a life, and will put into the most utilitarian education enough poetry to sweeten it, enough history to ennoble it, enough about other lands to broaden it, and especially enough religion to uplift it. And if this is wisely done, the pupil will not be driven away, but held more firmly to his course. — Christian Endeavor World.

### TOWN BRIDGES BUILT AND STORES REMODELED

The two bridges crossing Mill creek on Catawba avenue, near the center of the town, are being rebuilt. Extra heavy oak flooring is being used to replace the badly worn planks. The work on these two bridges, which started last week, will be finished the first part of this week.

The Bradley store building which is being remodeled and raised to the level of the street is rapidly nearing completion, and will be occupied by the Harris Bargain Store.

The large fireproof warehouse constructed by H. A. Westermann this summer, and located in the rear of his large store building recently occupied by the Bryson-Snyder company, has been completed. The store buildings have also been repainted inside, and other improvements made. Carpenters have been able to find work in Old Fort this summer, regardless of the business depression.

### CAMPING TRIP AND FISH FRY AT CAMP ALLISON

On Wednesday night the members of the younger set were entertained with a camping trip and fish fry at Camp Allison. This delightful trip was given in honor of the young ladies who will be returning to College this month. Among those enjoying this trip were Misses Eunice Wilkinson, Nancy Miller, Catherine Finch, Carolyn McIntosh, Betty Crawford, Dorothy Spencer, Margaret Rock, Elizabeth Hansel, and Janie McSwain; Mrs. Sam Stone; Messrs. Francis Mauney, Crawford Fortune, Donald McIntosh, Harry Noblitt, Maurice Flemming, Merrill Kanipe, Sammy Stone, Norris Hensley, John Boone, and Gus Garland of Black Mountain, and Bud Hennessee of Marion.

### HARRIS-PADGETT

Miss Florine Harris, daughter of Mr. and Mrs. J. R. Harris of Old Fort, was married to Mr. Raymond Padgett, son of Mr. and Mrs. Gus Padgett, on Friday evening. The marriage was solemnized at the home of the bride's parents, Rev. J. E. Ingle, pastor of the Baptist Church, officiating. They will make their home in Selma, N. C., where Mr. Padgett is employed as an electrician.

### FILM TRIANGLE OUT, FIVE-CORNERED NOW

Exit the "eternal triangle." Enter the "hilarious quintangle!" This radical transition in screen romance occurs in Richard Dix's comedy, "Lovin' the Ladies," at Everybody's Theatre Friday and Saturday.

Dix, as an electrician who masquerades in high society, is one of the "angles." Instead of having to choose between two girls, he has four on his hands—Lois Wilson, Rita La Roy, Virginia Sale and Renee Macready.

## LOCAL AND PERSONAL ITEMS OF INTEREST

Miss Fannie Nichols left last week for Trenton, N. J., where she will take a course in nursing at a hospital in that city.

F. P. Sweeney of Johnson City spent Sunday with homefolks at Old Fort.

Miss Myrtle Lytle has returned after spending several days in Charlotte.

Mr. and Mrs. Joe Noblitt and three children of Anderson, S. C., spent several days last week in Old Fort as the guests of Mr. and Mrs. C. F. Noblitt.

Mr. and Mrs. G. W. Early of Erwin, Tenn., were in Old Fort Sunday.

Mr. and Mrs. W. L. Davis of Marion were visitors in Old Fort Sunday.

Miss Gertrude Durham left Saturday for her home in Knoxville, Tenn. Misses Millie and Bula Kanipe accompanied Miss Durham to Knoxville, returning Sunday night.

Miss Natalie Epply of Asheville is spending several days with her parents, Mr. and Mrs. L. J. Epply.

Ewart and Otis Grant were weekend visitors in Spruce Pine.

Jack Saunders of Marion was in Old Fort Sunday.

Mr. and Mrs. J. Pritchard of Asheville were the guests of Mr. and Mrs. I. H. Greene Sunday.

Miss Stella Sherrill spent Saturday in Marion.

Miss Katherine Finch has returned to her home here after spending several days with relatives in Asheville.

Mr. and Mrs. Dennis Haynes and Miss Rubie Haynes were visitors at Lake Toxaway Sunday.

Mrs. M. J. Hunt and small son, Bobby, are spending the week in Westminster, S. C.

Mrs. Maggie Rabbits spent the week-end in Black Mountain.

Members of the Epworth League Union of Asheville enjoyed a week-end party at Camp Allison last week.

Miss Margaret Marley left Saturday for Lenoir where she will teach this year.

Miss Lois Padgett underwent a tonsil operation Monday.

Theodore Watkins of Marion was in Old Fort Friday.

Mrs. Murphy of Nebo spent several days this week with Mrs. J. E. Long.

Mrs. Lee Jordan and son, Melvin, of Asheville were in Old Fort Thursday.

Miss Mary Sue Grant is a student of Cecil's Business College, Asheville.

Rolan Morgan of Forest City was the guest of his aunt, Mrs. A. C. Kanipe, Sunday.

Mrs. W. W. LeFevre and daughter, Edith, spent Thursday in Asheville.

Fred Keyner of Charlotte was in Old Fort Sunday.

Miss Dorothy McCrain of High Point was a visitor in Old Fort on Sunday.

Clarence Bradley is a student at Cecil's Business College in Asheville.

Mr. and Mrs. Clifford Nesbitt were guests of Rev. and Mrs. Dargan on Sunday.

Arlo Bates has returned to Old Fort after spending a week in Tennessee.

Mrs. J. S. Bradley, Miss Maud Crawford, Mr. and Mrs. Carl Bradley and F. M. Bradley left Tuesday by motor for Raleigh where they will spend several days.

George Kimball Miller returned from Raleigh last week, after spending several days in that city on business.

Miss Elizabeth Strickland will return to Greensboro where she is a student at the N. C. C. W.

Austin Harris, Miss Maud Crawford, and Mr. and Mrs. Carl Bradley of St. Louis, Mo., who are the house guests of Mrs. J. S. Bradley and family, motored to Blowing Rock on Friday.

Austin Harris, who has been taking a course in window decoration in St. Louis, has returned home.

Teachers of the Old Fort School attended the teachers meeting held on Friday afternoon in Marion.

Miss Elaine Mashburn, who has been visiting her mother, Mrs. J. M. Mashburn, has returned to Asheville.

Mr. and Mrs. H. Bueck were the guests of Miss Gertrude Dula last week. They returned to Cullowhee on Wednesday evening, where Mr. Bueck is principal of the high school.

Miss Nancy Miller left Wednesday for Winston-Salem where she will enter Salem College.

Mr. and Mrs. George Strickland and daughter, Elizabeth, who have been spending the summer in Old Fort, returned to Pine Level Tuesday, where Professor Strickland is school principal.

Mr. and Mrs. H. A. Westermann are the week-end guests of Mr. and Mrs. W. M. Goodson in Asheville.

Bradford Hendron of Wilkesboro will spend the winter with Mr. and Mrs. S. B. Smithey. Mr. Hendron, who is a brother of Mrs. Smithey, will be a member of the senior class.

The Ladies Aid Society of the Methodist Church will meet at the home of Mrs. J. L. Lackey on Wednesday afternoon. Miss Sally Finley and Mrs. Charley Stepp will be joint hostesses.

Mrs. J. S. Bradley, Miss Maud Crawford, and Mr. and Mrs. Carl Bradley visited relatives in Asheville on Thursday.

Mises Clare and Frances Artz and Prof. Geo. Hurt were the guests of Mrs. A. Farnsworth at her lovely home on Curtis Creek last week.

Thomas Dale, Jr., of Washington, D. C., is the guest of his grandparents, Mr. and Mrs. John Ray.

Mr. and Mrs. Reid Grant of Asheville visited their parents, Mr. and Mrs. W. L. Grant, last week.

Mrs. Chas. T. Stepp, Misses Arwyn Stepp and Nelle Allison and Lytle Stepp spent last Saturday in Asheville.

Mrs. Betty Silver has returned to Old Fort after spending several weeks with her sister, Mrs. Gouge, in Mitchell county.

Mr. and Mrs. Jess Davis of Murphy spent last week with relatives in Old Fort.

Rev. I. A. Rhinehardt is the driver of the Old Fort school bus that brings in the children living on Catawba Valley east of Old Fort.

Miss Edith LeFevre spent the past week-end with relatives in Hickory.

Misses Margaret and Marian Weaver are the guests of their aunt, Mrs. J. C. Umberger.

Miss Eunice Wilkinson returned to Mitchell College at Statesville on Wednesday. Miss Wilkinson was the winner of the Theodore Presser Scholarship, given for excellent work in music the past year.

Miss Edith LeFevre will leave for Greensboro the 12th where she will enter N. C. C. W.

Miss Janie McSwain will return to N. C. C. W. on the 16th.

Miss Carolyn McIntosh will leave for Duke University on the 19th.

Robert Wilkinson and Charley Stirewalt returned to Old Fort on Saturday after spending two weeks in the eastern part of the state.

Col. D. W. Adams made a business trip to Asheville Monday.

Miss Edna Tate, who has been visiting in Atlanta, Ga., has returned home.

Henry C. Fisher, of the Fisher Motor company, made a business trip to Charlotte on Monday.

Mr. and Mrs. Homer Walker are the guests of the former's parents, Mr. and Mrs. Ulus Walker.

Miss Natalie Epley of Asheville visited relatives in Old Fort Sunday.

The following young people enjoyed a picnic at Lake Tahoma on Tuesday: Misses Helen Nesbitt, Polly Noblitt, Gladys Stump, Marie Sabom, and Annabelle Noblitt; Messrs. Merrill Kanipe, Robert Hughes, Albert Noblitt, Austin Harris, and Gordon Kanipe.

Mrs. Geo. Moore Hostess for Woman's Club

Mrs. George Moore was a delightful hostess for the Woman's Club on Saturday afternoon at her home on Main street.

Lovely flowers, artistically arranged, decorated the spacious rooms. Mrs. J. E. Ingle, Miss Mildred McDade, and Miss Kathryn McCall contributed to the program discussions which were informative as well as enjoyable.

The out of town guests were Mrs. A. V. Nolan of Marion and Mrs. George B. Strickland of Pine Level, both former members of the Old Fort Woman's Club.

Mrs. George Sandlin, club president, presided, and a large attendance of members was a feature of the first meeting of the fall season.

During the social hour, delicious refreshments were served by the hostess, who was assisted by Mrs. D. M. McIntosh, Mrs. C. W. Graybeal, Mrs. Hart Taylor and little Miss Mary Louise Moore.

BARNES-MAUNEY

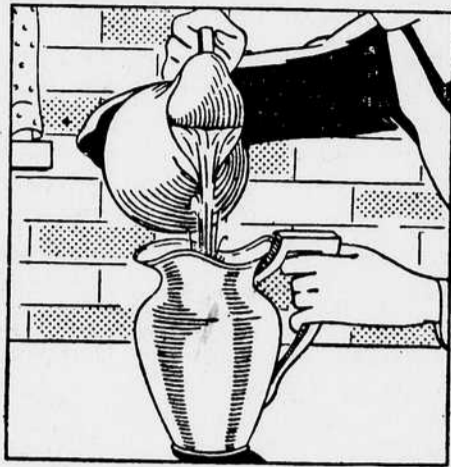
News of the marriage of Miss Doris Barnes of Jacksonville, Fla., to Mr. Clarence Mauney of Jacksonville and Old Fort, has been received.

Members of the younger set enjoyed a picnic party at Lake Tahoma Monday night.

Tha Pacific Ocean is composed of approximately 68,634,000 square miles.

## Hints For Homemakers

By Jane Rogers



**BOILED** water will lose its flat taste if it is poured from one pitcher to another three or four times, or if it is shaken up in a large bottle.

An easily prepared mushroom sauce that adds tremendously to the welcome accorded to the beef-steak is made as follows. Mix together in a frying pan one tablespoon butter and one tablespoon flour. Stir in gradually one cup of brown stock. When the mixture reaches the boiling point, add one cup small mushrooms, one tablespoon mushroom ketchup, salt and pepper to taste, and one teaspoon caramel.

## FIRE DESTROYS CAMP ALLISON BUILDING

The main building at Camp Allison was destroyed by fire Saturday night about eleven o'clock.

Earlier in the evening campers had built a fire in the stove. When they awoke about eleven o'clock the building was in flames.

This property was sold by Mrs. Coleman Allison some months ago to an Asheville man, and was insured.

## HOUSE FOR RENT

A new five room bungalow on Church street. Desirable location, reasonable rent. Mrs. E. L. Stirewalt.

## EVERYBODY'S THEATRE

OLD FORT, N. C.

RICHARD DIX  
in

## "Lovin' the Ladies"

LOIS WILSON  
RITA LA ROY and  
ALLEN KEARNS

FRIDAY and SATURDAY  
SEPT. 13-14

COMING

"ALIAS FRENCH GERTIE"

ONLY A DOCTOR KNOWS  
WHAT A LAXATIVE  
SHOULD BE



Danger lies in careless selection of laxatives! By taking the first thing that comes to mind when bad breath, headaches, dizziness, nausea, biliousness, gas on stomach and bowels, lack of appetite or energy warns of constipation, you risk forming the laxative habit.

Depend on a doctor's judgment in choosing your laxative. Here's one made from the prescription of a specialist in bowel and stomach disorders. Its originator tried it in thousands of cases; found it safe for women, children and old folks; thoroughly effective for the most robust man. Today, Dr. Caldwell's Syrup Pepsin, as it is called, is the world's most popular laxative. It is composed of fresh herbs and other pure ingredients. You can get it, in generous bottles and ready for use, at any drugstore.

Subscribe for the Marion Progress—the home town paper.

## New Ways to Earn Money and the Old Way to Have It!

Within twenty-five years, one-third of the American working population has gained employment from industries and business born during that brief period of time. There are thousands of new ways to earn money, but only one way to have money.

It's an old, old story which we so frequently repeat—save money, and if you will heed it, you will not only earn money—but truly have it and enjoy it to the utmost.

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

## The New Felt Hat

New brim and crown lines—large and small head sizes

Felts trimmed with chiffon velvet

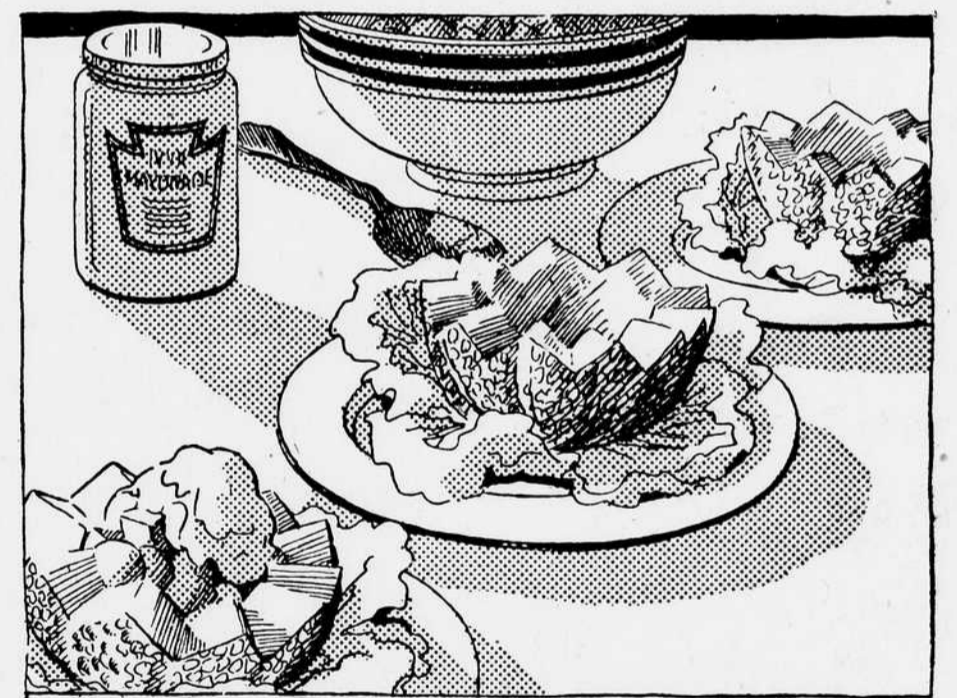
Stylish and becoming new velvet tams in chiffon velvet for the girl with the long bob.

Something new and different.

## Dula Hat Shop

OLD FORT, N. C.

## Tempt Wilted Appetites With a Colorful Salad



By JOSEPHINE B. GIBSON  
Director, Home Economics Dept.,  
H. J. Heinz Company

COLORFUL salads appeal to heat-wearied appetites as does almost no other food, for they are cool and crisp even when the thermometer reaches unusual heights and it becomes a real problem to plan appetizing meals.

Since this is true, it is a very wise plan to allow salads to play an important part in warm weather menus. Combinations of sea-able vegetables and greens, with well-flavored dressings, should be generously woven into every day's meals. The more substantial salads may be used as the main course for luncheon or dinner, while dainty combinations of fresh fruit are excellent to serve in place of dessert for dinner.

Why not try one of these delicious salads for dinner to-day?

**Country Salad:** 3 cups diced tongue or other cold meat, 3 hard cooked eggs, 1 cup shredded cabbage, 1 small minced onion and ½ cup Fresh Cucumber Pickles, cut small. Moisten with 6 tablespoons Mayonnaise Salad Dressing that has been thinned with about 2 tablespoons of juice from the jar of Pickles. Mix well and season with salt, pepper and ½ teaspoon Prepared Mustard. Chill and serve in deep, crisp lettuce cups, garnished with slices of Fresh Cucumber Pickle.

**Molded Olive and Nut Salad:** Dissolve a package of lemon flavored gelatin in 2 cups boiling water, and when it

begins to thicken, fold in ½ cup chopped nut meats and ¼ cup Stuffed Spanish Olives, sliced. Mold in individual molds and serve in nests of crisp lettuce garnished with Salad Cream Dressing.

**Luncheon Salad:** Heat 1 medium sized can Cream of Tomato Soup to the boiling point. Add 1½ tablespoons plain gelatine that has been soaked for five minutes in ¼ cup cold water. Add 2 small cakes of soft, white cheese, and ¾ cup Mayonnaise Salad Dressing. Mix thoroughly and when the salad begins to thicken, add ½ cup diced celery, 1 green pepper chopped, and ¼ cup Stuffed Spanish Olives, sliced. Mold in individual molds, chill, and serve in lettuce beds, garnished with sliced Olives. This recipe serves from 10 to 12 people.

**Golden Gate Salad:** Mix 1 cup melon balls, 1 cup pineapple cubes, 1 cup fresh peach cubes and 1 cup diced marshmallows. Chill and moisten with Mayonnaise Salad Dressing. Heap the fruit generously in halves of chilled cantaloupe or small melons, from which part of the centers have been removed. Last of all, top with whipped cream into which Currant Jelly has been beaten. For each cup of whipped cream, use 2 tablespoons Currant Jelly. Serve in nests of crisp lettuce.

**Summer Fruit Salad:** Chill 1 cup each of blackberries, cantaloupe balls or cubes, fresh pineapple, grapefruit and red raspberries. Arrange in small individual mounds on nests of lettuce, keeping each fruit separate, and leaving a space in the center for the salad dressing. As a dressing use Mayonnaise Salad Dressing, folding in ¼ cup sweetened whipped cream for each cup of Mayonnaise.

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