

Andrews Locals

Many friends of Mr. J. N. Elliott regret to learn that he is sick at his home here in Andrews.

Mr. J. N. Elliott, Jr. is home from Detroit, Mich., being called home on account of the illness of his father.

Mr. and Mrs. H. D. Green of Asheville are in Andrews. Mrs. Green being called home on account of the illness of her father, J. N. Elliott.

Andrews High School has its closing exercises Friday night and Sunday morning and Monday night. Friday night of this week there is a contest between the societies for a

medal. Sunday morning the bacillate sermon is to be preached by Rev. J. R. Church, pastor of the local Methodist Church and Monday night the commencement address will be delivered by Supt. J. G. Allen and diplomas presented by J. M. Boone, Chairman of the school.

Attorneys, J. N. Moody, Ralph Moody and J. D. Mallonee were visitors in Andrews on Tuesday of this week.

Work on the Bradley-Davis building is progressing rapidly and the building is expected to be completed and occupied by the middle of July.

J. T. Dobson has accepted a position as assistant Supt. of construction work on the new Court House in Murphy.

Rev. J. C. Ammons of Nashville, Ga. occupied the pulpit of the Baptist Church on last Sunday at both morning and evening services.

Mary Davidson was a visitor in Andrews of this week.

Miss Margaret Boone returned home on Monday of this week from Greensboro College for women.

Edwin Hyde and Edwin Whitaker have returned home from Wake Forest College. Mr. and Mrs. H. M.

Whitaker and family made a trip to Asheville to meet their son, Edwin on Tuesday of this week.

Memorial Day services were had on last Wednesday at the cemetery here. Rev. H. C. Whitaker was the principal speaker of the occasion. Flags were flying from the graves of all the soldiers and their wives while the ladies of the town carried flowers and placed on all of the graves.

Mrs. O. F. Hester who has been attending college in South Carolina is spending the last two weeks of school with her husband here who is a teacher in the Andrews High School.

BUYING POWER OF FARMERS INCREASING

(Continued from page 6)

of agriculture, excellent crop prospects, together with lower prices and an improved model that is automatic in operation are primarily responsible for the increase, according to E. G. Biechler, president and general manager of the Delco-Light company. That this increase in buying power is not confined to any one section is indicated by reports received from nearly one hundred district conven-

tions held during the past two weeks. Reports from these conventions, held in all parts of the United States make it evident that this improved condition is general in its scope, according to Mr. Biechler.

Clay County Bank Aids Dairy Farmers

Hayesville, May 15.—There are many citizens in Cherokee and Clay Counties that are wondering how the solid carload of fine registered Jersey Cattle was placed in Clay County. Mr. O. L. Anderson, the long time breeder of Registered Jersey cattle Harve Patton, and other Jersey boosters did all they could to help place these cattle in the county. But there was a silent force that made this possible, stern Banker Col. G. H. Haigler, Cashier of the Clay County Bank was the determining factor. When men could not finance this project the Clay County Bank put up the money, for men to go into dairying when they would not for any thing else.

This bank did more for the farmers in this instance than any bank has done for its farmers in Western North Carolina, as far as I can find out. Where the individual was not able to finance his purchase the bank loaned the money.

There is a question that should be seriously considered: Do the citizens of this county stand back of its Bank as strongly as the Bank

stand back of them? When you do your business outside of the county are you as loyal as you should be? Are you not weakening your own credit, and your counties' business strength? Should we not patronize Home first? When you do business outside of your county and State don't you feel you are doing wrong? WILLARD R. ANDERSON, County Agent

Clay County Boy In Poultry Business

Hayesville, May 15.—The first Commercial Laying House was built this week by a club boy on Tusquitee. This house was built on the State Plan, with a concrete floor. Mr. Henry Moor's boy, Wayne Moore is building this house. He has done the bulk of the work; get help for the heavy carpenters work; he placed in the windows, doors, and front of the house. He will build and place in this house the furniture this fall after he has used it for a brooder house this summer.

In the course of ten days he will have in this house, some four hundred or more baby chicks under two breeders. He is really in the poultry business. This will be a good demonstration of what poultry will do for the Hiwassee Valley Farmer.

Mary Patton of Elf Community won the 25 baby chicks offered by the Clay Hardware Company for the Club Member that could make the most words out of the letters contained in these three words: "The Winchester Stores."

Talmage Scroggs won the same prize offered to the Hayesville Club. They both made over 1300 words. Talmage made over 1400 words. All the 4-H-Club members are looking forward to the community and county fairs to be held in Clay county. There are over forty 4-H-Club Members in Clay County.

WILLARD R. ANDERSON, County Agent

PEACHTREE NEWS

Miss Ellen Woodward of Andrews is spending several days with her brother Pat Woodward.

Mr. and Mrs. Molten Young and family of Copperhill, Tenn., visited her parents, Mr. and Mrs. J. N. Conley, over the week-end.

Miss Gertrude Watkins is home for the summer after spending the winter months in Florida.

Mr. Benton Bryan of Tellico Plains, Tenn., visited friends here last week.

A large crowd from the surrounding communities attended the Memorial services at Peachtree Sunday.

Mr. and Mrs. Dolph Carringer and family of Knoxville, Tenn., spent the week-end with her parents Mr. and Mrs. H. B. Elliott.

Mr. and Mrs. Everett Crawford and family and Miss Ellen Scroggs of Hayesville visited friends Sunday. Mr. Crawford made an interesting talk at the church.

Mr. Earely Pipes and family of Athens, Tenn., spent last week-end with relatives here.

Mr. Etheredge who has charge of the Andrews Power Plant is on the sick list.

Miss Grace Allen entertained with a singing Saturday night.

From the south, where chicken is one of the most popular dishes. She gives two southern ways of preparing it.

For southern broiled chicken, she says, select a very young chicken. Clean, singe, and split it down the back. It will almost lie flat. Season with salt and pepper, and brush melted butter all over it. Have a broiler ready, over a moderate fire. Place chicken in it, and let it broil slowly for a half hour or a little longer if the chicken is not so tender.

Turn the chicken once in a while to brown both sides. When done, place on a heated platter which has been garnished with sprigs of parsley or lettuce leaves. Pour melted butter over chicken, and serve hot.

With Brown Sauce

Chicken prepared with brown sauce is good served with rice. Miss Michaelis says. Here are the ingredients:

- 1 chicken
- 2 tablespoons lard
- 1 sprig each of thyme, parsley, and bay leaf
- 1 onion
- 2 tablespoons flour, salt and pepper to taste

Clean and cut chicken in small pieces. Season well with salt and pepper. Chop onion fine. Put lard into deep pot. When hot add onion and let brown. Add flour. Let this brown, and add chicken. Let simmer a few minutes with thyme, parsley, and bay leaf chopped fine. Stir often. When all is nicely brown, add 1 1/2 pints boiling water. Stir until it begins to boil.

If necessary, add more salt and pepper. Cover and let simmer until tender (about an hour). The gizzard, liver, and heart may be cooked with sauce, and served with boiled rice.

No matter if the chicken is old or young, you can make it taste good if you choose one of these recipes. (Be sure to read the interesting cooking article on this page next week.)

New Toaster

It really pays to invest in a good toaster which lasts a life-time. Many hardware stores are displaying a new blue glazed toaster. It makes four evenly browned slices of toast at a time. It does not warp. Very handy too for crispening breakfast cereals. Its handle is ever cool. It can be used with equally good results on oil, wood, coal, or gas stoves.

In the Kitchen with 6 Famous Cooks



FIVE WAYS TO PREPARE CHICKEN

These Are Favorite Recipes of Four Famous Cooks

(Editor's Note: This is one of a series of unusual cooking articles contributed to this paper by six famous cooks.)

Chicken is a universal favorite. Very few folks can find it in their hearts to refuse a second helping of this appetizing fowl. Four famous cooks give tempting recipes for cooking it—fricassée, fried, broiled, stewed, and soup. There's variety enough for everyone!

Mrs. Sarah Tyson Rorer, the Philadelphia cooking expert, has a recipe for a delicious chicken corn soup.

"This is an excellent dish," she says. "With a salad, coffee, and a bit of ripe cheese it makes a wholesome meal."



MRS. SARAH TYSON RORER

Her directions follow: Singe, draw, and cut up as for stewing, a two year old hen. Put it in a kettle, and cover with three quarts of cold water. Bring to a boil, and cook until tender—about two hours.

Remove chicken, skim the broth, and put it back on the burner. Add two medium sized onions chopped, a teaspoon of salt, dash of pepper, and a box of noodles. Add one pint of canned or fresh cut-off corn. Cover and cook 10 minutes. Add the chicken and cut into small pieces. When hot, serve. If too thick, add milk to thin.



Delicious Fricassée

For chicken fricassée, made according to the recipe of Mrs. Kate B. Vaughn, Los Angeles cooking expert, select a young chicken, weighing about 3 1/2 pounds. Season pieces of chicken with salt and pepper, dredge with flour, and fry in hot fat until brown. Place in casserole, add water and cook in hot oven, 350 degrees F. for one hour. Keep the cover on the casserole.

As They Cook It "Out West"

Pacific Coast fried chicken is delicious. You have the word of Mrs. Belle DeGraf for that. Mrs. DeGraf is a domestic science counselor in San Francisco.

For this dish cut one medium sized young chicken as for fricassée. Sprinkle each piece with salt and pepper and dredge with flour. Heat four tablespoons butter or chicken fat in frying pan. Fry chicken until well-browned. Cover with hot water. Add one tablespoon minced onion and cook until the chicken is tender, using a low flame. When chicken is done, remove to serving plate. If any liquid remains in pan, drain off in cup.

Put 2 tablespoons of butter in the pan. Add 2 tablespoons of flour. Mix until smooth, then add 2 cups of thin cream, or cream and liquid left to make 2 cups. Stir until creamy. Then add one tablespoon finely shredded green pepper, and 1/2 teaspoon salt. Simmer a few minutes, then pour around, not over the chicken.

To prepare the green pepper pour boiling water over it and let stand 10 minutes. Shred with scissors.

Two Southern Methods
Miss Rosa Michaelis, New Orleans domestic science specialist, comes

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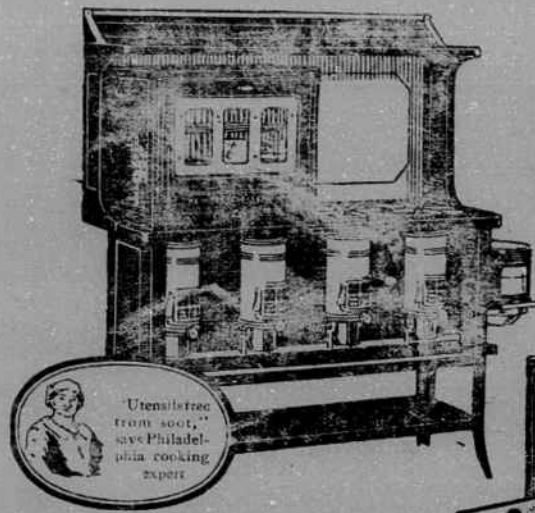
Murphy, N. C.

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