

## DOUBLE FUNERAL HELD SUNDAY AT GOLDEN VALLEY

Funeral Services for Mrs. Eth Melton and McCurry Infant Delivered at Same Time by Same Pastors.

Bostic, R-3, Feb. 24.—A double funeral service was held at Golden Valley Methodist church Sunday afternoon, at 2 o'clock for Mrs. Eth Melton, of Ellenboro, who died Saturday evening at six o'clock, after a few week's illness.

Rev. Wm. C. Rourke, of Ellenboro, officiated, assisted by Rev. Clifford Crow, Rev. Mayberry, of South Mountain, also Rev. K. N. Snipes, the pastor of Golden Valley church.

All of them spoke well. The deceased was thirty-two years of age, and was a devoted wife, a fine christian woman, an up right neighbor and was loved by all. She will be greatly missed especially in the home.

Mrs. Melton before her marriage was Miss Essie Hutchins. She leaves to mourn her departure her husband, Mr. Eth Melton and five small children, Calvin, Alfred, DeWitt, Beatrice and Forrest. Three brothers also survive, Messrs Tildon Hutchins, of this route; Jordan and Memory Hutchins, of the Hollis route; besides many friends. There were many lovely flowers. They were carried by Misses Zennie Allen, Bertha Melton, Dorcas Jones, Inez Melton, Libbie Ray Smith, and Edna Melton. Interment was made in Golden Valley cemetery.

Paul McCurry, the twin infant, of Mr. and Mrs. Eli McCurry, died late Saturday evening, being only seventeen days old. Its funeral was held the same hour of Mrs. Melton's and the same pastors that officiated over Mrs. Melton officiated over the little McCurry infant. The flowers girls were Misses DeLois Smawley, Pearl McCurry, Fannie McCurry, Ruth Richard, Bertie McCurry, and Mrs. June McCurry. Both graves were covered with flowers. Interment was made in Golden Valley cemetery. This is the first double funeral to ever be held here.

The B. Y. P. U. of the First Broad

gave a social Saturday night at first Broad school house. Out door games were played, but the most of the enjoyment was the weiner roast. A large crowd covered the hill.

Miss Merle Hunt is working at Cliffside for sometime.

Mr. W. A. Barnes is seriously ill the end is expected at any time.

Mr. Zeno Gamble and family were the dinner guests Sunday of Mr. and Mrs. J. D. Melton.

Mr. and Mrs. Dewey Towery of Hight Point, spent Saturday night with Mrs. Towery's parents, Mr. and Mrs. J. E. Towery.

Mr. Bedford Beaty and family spent the week-end with home folks.

Mr. James Melton, of Ellenboro, spent Thursday night with his parents, Mr. and Mrs. J. R. Melton. Mr. Melton has just returned from the U. S. Naval hospital in Virginia.

### NOTICE OF SALE OF AUTOMOBILE

Under and by virtue of authority conferred by the Consolidated Statutes of North Carolina, we will sell at public auction to the highest bidder for cash, in front of the office of the Kennedy Brothers garage, Spindale, N. C., on Saturday, March 22, 1930 at 2:30 o'clock, p. m., the following described property. This sale is made to satisfy claims for labor on described property, for storage and for other purposes:

One Chevrolet truck, 1926 model, motor number T2902375.

This 22nd day of February, 1930. KENNEDY BROS. GARAGE 21-4t Spindale, N. C.

### CARD OF THANKS.

We wish to thank our neighbors and friends for the many acts of kindness shown us during the recent illness and death of our husband and father, and for the sympathy shown us during our bereavement. We extend to you our thanks for your many other favors, and for the beautiful flowers.

Mrs. G. W. Corn and Children.

Mr. "Cap" Freeman, of Shelby, spent Tuesday evening here.

Mr. Geo. Stahl is spending a few days in Atlanta, Ga.

Use Courier Want Ads for Results

### FRANK S. HALL ANNOUNCES

Mr. Frank S. Hall, of Avondale, announces this week as a candidate for clerk of the court. Mr. Hall is a son of Mr. and Mrs. L. M. Hall, of Rutherfordton, and is a native of Rutherford county. He has been a teacher in the Rutherford county schools during the past fifteen years, and during the past eleven years has been teaching at Avondale, where he is superintendent of that school. He is a staunch Democrat.

During the World war Mr. Hall served one year over seas in the A. E. F. He is a young man of ability, and would fill the office in an efficient manner if elected.

### PROFIT TO FARMER IN COW TEST WORK

Many Benefits to Owner of Dairy Herd From Membership in Association.

The easiest way known for a farm family to make from 25 per cent to 50 per cent more profit on the average dairy herd, according to the De Laval Bureau of Dairying, is to join a cow testing association. These prosperity-building organizations of local dairy farmers, of which there are more than 1,000 in 40 states, have the backing, co-operation and endorsement of the owners of 414,891 cows, every state college of agriculture and the U. S. Department of Agriculture. In these organizations every member is visited every month by the cow tester, who tabulates the month's milk yield, tests the milk and figures out the monthly butterfat production of each cow, works out balanced rations for the herd, tests the skim milk from the cream separator to see that the machine is not losing butterfat, etc.

Every dollar invested by the dairy farmer in cow test association work usually returns from 15 to 25 times more profit than money invested in the soundest bonds on the market, states the De Laval Bureau. Directly and indirectly the benefits derived from joining a cow testing organization, the practical help and assistance and inspiration they provide makes the small yearly cost of being a member seem a mere trifle. A typical story pointing out one of the benefits of belonging to such an association is found in an item in the monthly report to the Iowa Agricultural college made by Harold Strom, tester for the Montgomery-Mills (Iowa) association.

The cream separator of one of his members broke down one day, so he took the milk over to a neighbor's to have the cream separated. To his surprise he found that the machine left .24 of 1 per cent fat in the skim milk. The owner of this separator had produced close to 9,000 pounds of skim milk during the month; therefore, he must have lost in the neighborhood of 20 pounds of butterfat worth nearly \$10. How much better off that neighbor would have been had he spent the \$10 which he lost in a single month from an inefficient separator, for joining a cow testing association which would check the efficiency of his separator every month!

There are an untold number of poorly constructed and badly worn separators on farms today that are "short-changing" their owners every time they are used. An effective method resorted to by some farmers to check the efficiency of their separators is to have five gallons from their separator reskimmed in a new separator of known standard quality. Like the neighbor in the above story, quite a lot of them are finding that they have been feeding their stock on skim milk that is entirely too rich for their pocketbooks. Responsible concerns are glad to provide the facilities whereby the farmer may make a test of his separator and to furnish information on how a cow testing association can be organized in a community.

### TRACE BIG CREAM LOSS TO SEPARATOR

Practically any farmer can have his separator tested by merely saving the skim milk, adding the bowl flushings to it, and having the can of skim milk re-skimmed with a new, high-class separator of known dependability. In order to emphasize the universal necessity of "checking up" on every kind of separator, over 1,000 public demonstrations were made during the past three years by De Laval-trained dairymen. Before audiences totaling 100,000 farmers, the skim milk from some cream separator in use in the community was re-skimmed with a new, dependable machine. The cream recovered in this manner was weighed and tested and a check obtained for the amount of butterfat recovered from the skim milk. Last year, in 523 tests, an average of 9.2 gallons of skim milk was re-skimmed at each test. An average of 3.6 pounds of cream was recovered, worth 21.8 cents at prevailing prices. This means an average loss of over \$79.00 per year for all the separators from which skim milk was obtained.

The Junior Music Club will meet Thursday afternoon at 3:30 o'clock. A full attendance is desired.

### M. O. DICKERSON FOR CLERK SUPERIOR COURT

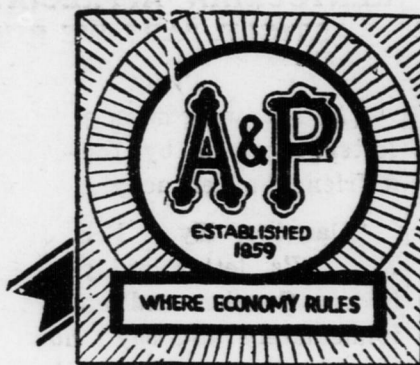
Mr. M. O. Dickerson announces in this issue of The Courier as a candidate for Clerk of the superior court. Mr. Dickerson is the present incumbent, having been appointed in January, 1929 to succeed J. Y. Yelton, deceased. Mr. Dickerson previously served in that capacity and is familiar with the office. He was for a number of years, a director of the North Carolina Railroad, and during his long term of public service has served in several official capacities in North Carolina state government.

Subscribe to The Courier.

### LLOYD WILLIAMSON IS CANDIDATE FOR CLERK

Mr. Lloyd Williamson, of Spindale, and Rutherfordton, announced this week that he will be a candidate for clerk of the superior court in the Democratic primary in June. Mr. Williamson is manager of Lavitt's, Inc.,

of Rutherfordton. He is a fine young business man, and has been in business in the county for a number of years. He was a candidate for clerk of court in 1926 and made a good race. He is a business man of fine qualifications and with his training and experience he would make an efficient and capable officer.



FOUNDERS WEEK 1859-1930

An Outstanding Value Event...

# FOOD SALE

The World's Largest Selling High Grade Coffee  
80'CLOCK COFFEE 4 lbs. \$1.00

Slow Cooked, Full of Flavor  
CAMPBELL'S BEANS 4 cans 29c

SUGAR — Finest Granulated — 10 Lb. Bag 53c

IONA—Desert Halves. Ripened by Glorious Sunshine  
PEACHES — No. 2 1/2 Can 23c

California Nature Flavored Prunes  
SUNSWEEP PRUNES 2 lb. pkg. 33c

CORN — Fancy Golden Bantam No. 2 Can 15c

MEAL OR GRITS Loose 8 lbs. 25c

Fancy Quality. An Ideal Desert  
A&P APPLE SAUCE 2 No. 2 Cans 25c

Contains the Body Building Qualities of Pure Cream Milk  
EAGLE MILK Condensed — Can — 18c

QUAKER GRITS — 2 pkgs. 25c

FRUIT CAKE Grand-mother's — 2 lb. tin 79c

SNOWDRIFT — 6 lb. Bucket \$1.15

BUTTER — Fancy Creamery Cut Fresh From the Tub — lb. 43c

Recommended by Hundreds of Beauty Specialists  
PALMOLIVE SOAP 6 Cakes 39c

OCTAGON SOAP — 7 Cakes 25c

P & G SOAP Keeps clothes white Colors Fresh 7 Cakes 25c

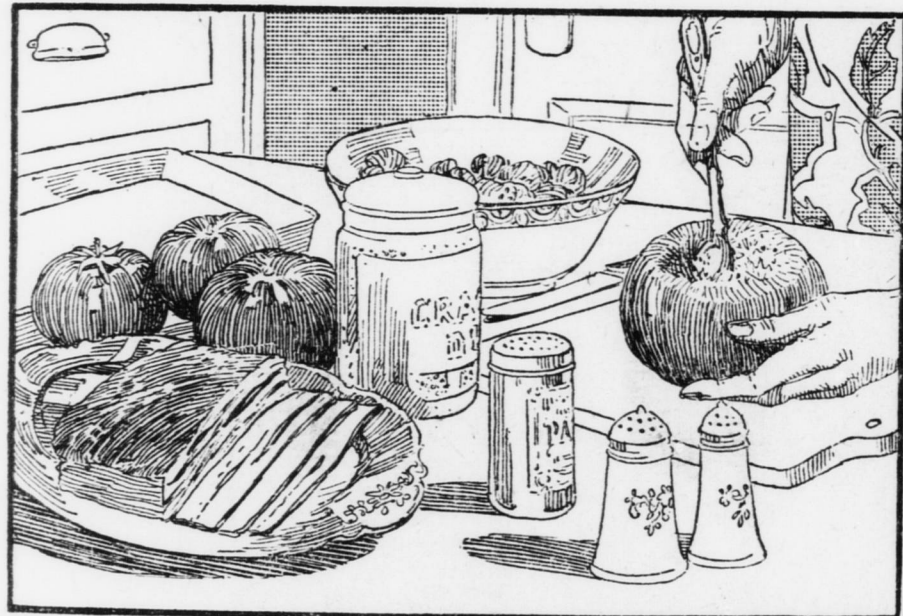
THE GREAT ATLANTIC & PACIFIC TEA CO.

### MARKETS PRODUCE

Full Line of Fresh Fruits and Vegetables

8 LB. BUCKET JEWEL LARD 97c  
BEST GRANULATED SUGAR, LB. 5 1/4c  
FLOUR, 98 LBS. PLAIN OR SELF RISING \$3.59  
FLOUR, 48 LBS. PLAIN OR SELF RISING \$1.85

### Tasty One-Dish Meals Mean More Time For Mother



By CAROLINE B. KING  
Culinary Expert and Lecturer on Domestic Science

Are the women of this present enlightened age who think it their duty to spend long hours in the kitchen preparing elaborate and often indigestible meals for their families. The simple dinner, or luncheon or breakfast which offers the proper type and amount of nutrition and allows the house-mother time for walks in the fresh air, for reading, for leisure to do the things that make her life more satisfying and herself a more interesting person in her own household—these are the sort of meals that are being planned and served by the intelligent housewives of today.

The following dishes are all hearty enough, substantial and nutritious enough with the addition of perhaps a salad and a light dessert to take their places on the menu as entire meals.

**Switzerland Corn:** Cut the kernels from six ears of cooked corn, or use a can of corn—there should be sufficient to make two cups. Turn into a bowl, add half a cupful of soft bread crumbs, a green pepper, shredded and freed from seeds, a canned pimiento cut in pieces, a tablespoonful of grated onion, two well beaten eggs, two tablespoonfuls melted butter. Stir all lightly and pour into a buttered pudding dish, over the surface lay thin slices of Switzerland cheese and set to bake in a mod-

erate oven. Ten minutes before dinner, cover the top of the corn with strips of bacon and return to the oven to crisp and brown delicately. Serve bordered with parsley.

**Baked Tomatoes With Bacon Rolls, Switzerland Style:** Prepare these by scalding and blanching whole nicely shaped tomatoes, then remove the skins and scoop out as much of the centers as possible. Chop the portion removed and add to it twice the quantity of soft bread crumbs, the same amount of Switzerland cheese cut in tiny pieces, a little grated onion, salt, pepper and paprika to taste, and a little chopped parsley. Fill the tomatoes as full as possible with this mixture, sprinkle bread crumbs over tops and arrange close together in a baking pan, drop bits of butter about the tomatoes and season with salt and pepper. Bake 35 to 40 minutes in a moderately hot oven. Meantime, in a second baking pan, arrange the bacon rolls. Make these by rolling wafer thin slices of bacon around strips of Switzerland cheese, lightly spread with mustard. Fasten with tooth-picks and bake till crisp. In serving, place a tomato on a piece of freshly made crustless toast on each plate, with a bacon roll or two beside it and flank the plates with heart leaves of crisp lettuce filled with Russian or mayonnaise dressing.