

The Mount Airy News

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Morgan Edwards Meets Death at Hands of Carroll Officers

Receives Five Mortal Wounds From Pistols of Deputy Sheriffs Jim Towe and Billie McCraw—Both Officers Receive Flesh Wounds—Trouble Outgrowth of Bad Feeling of Long Standing.

The remains of Morgan Edwards were laid to rest in the Elk Spur cemetery on top of the Fancy Gap Tuesday afternoon, having met almost instant death from ten bullet wounds he received from pistols fired by Deputy Sheriffs Jim Towe and Billie McCraw, of Carroll County.

In a quick exchange of a volley of pistol bullets he made his last stand near his home on the Wards Gap road, 10 miles north of this city, Monday afternoon about five o'clock. Edwards is dead and cannot tell his side of just what transpired between him and the officers preceding the shooting, but it is known that bad feeling had existed between him and the two officers for some time, resulting over the enforcement of the liquor laws. For four years Edwards was a deputy sheriff under his brother, Sheriff Bud Edwards, and later served three years as a government prohibition officer until about Nov. 1st when he was relieved at the time the force was reduced. Morgan, as he was known by all of the mountain section of the Blue Ridge, was only 22 years old when he entered upon his duties as an officer and during the seven years that followed he was the storm center of all that section below the foot of the mountain. He was absolutely fearless and met no man who caused his nerve to flinch. In raiding the country for stills he was a tireless hunter and never gave up a clue until the country had been scoured. Sometimes he may have been too harsh in his capture and treatment of offenders where they offered resistance, but he, more than any other person, realized that he was dealing with the worst element in the land and he never took any chances of being double crossed or caught without his gun on his hip. He was quick as a flash, had a steady eye and a deadly aim, and his 190 pounds was all steel nerve and muscle.

Even after he ceased to be an officer he always went armed to prevent violence at the hands of his old enemies. Morgan and his brother, Sheriff Edwards, own about 300 acres of land on the Wards Gap, and on it they have several tenants. And it was over one of these tenants that perhaps precipitated the trouble with the officers that brought about his untimely death. Sam Dawson lived in one of the little huts at the foot of the mountain that belonged to Morgan and the officers Monday afternoon went to Dawson's home to arrest him on a capias from the court for violating the prohibition laws. According to the account of the officers, as they were leaving the hut with Dawson, walking up a narrow path toward the main road, they met Edwards. They claim that Edwards demanded that they release Dawson, that they had no business on the place, or words to that effect, and that he fired directly at McCraw, while they were about three steps apart, his first bullet striking McCraw in the left hand. After the firing of the first shot the officers can only give a hazy account of the fight as they say it was all over as quick as a flash. In the exchange of shots Towe shot five times, McCraw four times, and Edwards four times. The bullets of all three of the parties drew blood. Towe caught two of the bullets in his left arm, and one plowed its way through his right hand. He also had a second pistol on his belt and it had the handles shot off. McCraw was hit only once, receiving a bad wound in his left hand. The bullets from the pistols of the officers which were fired at Edwards all struck their mark, and it is said that either one of five that entered his body would have caused his death, examination by the coroner, Dr. C. B. Nuckels, showing that the fatal shots entered from behind. Two bullets entered the back of his neck and ranged down through his body, passing through his kidneys and lungs, two struck him in his right arm, one entered just below his shoulder blade, and two were found in his thighs. The remaining bullets produced flesh wounds. The officers

account for the shooting of Edwards from behind in this way: They say that he was standing between them and that when he turned and shot at McCraw that Towe opened on him, this caused Edwards to turn on Towe and strike him three times and then McCraw opened fire while he was firing at Towe. This story of the officers is denied by friends of Edwards who claim that Edwards was lured to his death by the officers on account of the ill feeling that has existed between them for months.

Frank McCraw and Henry McCraw, brothers of Billie, were also in the party but they were not nearby at the time of the shooting and are said not to have taken any part in it. As soon as the exchange of firing was over Frank and Henry McCraw remained with the body of Edwards while the two wounded officers had their wounds dressed by the welfare workers who have recently established a hut near the Moravian Church. Rev. C. D. Crouch, of this city, was the first one to reach the body of Edwards and he found life extinct, he having died in less than two minutes after receiving his wounds. The officers then came on to this city that night and received medical attention. Examination showed that the fight had started at close range as there were plain signs of powder burns on the arms of both officers.

Sam Dawson, who was under arrest at the time the shooting began, ran when the first firing was started and does not give any coherent account of what happened. He says that Edwards met the officers in the path and that words were passed between them about the right of the officers to be on the premises and that he immediately ran as he expected trouble. The body of Edwards was found lying about 30 yards from where the shooting began, he evidently having staggered that distance in his semi-conscious condition before his strength gave way. The coroner's jury held a second session Tuesday morning and viewed the scene of the shooting in the presence of Commonwealth Attorney Glenn Edwards, of Hillsville. Mr. Edwards stated at the close of the jury's investigation that the officers would be indicted for the killing of Morgan Edwards and a full investigation made of the whole matter. The question that mostly concerned those investigating the matter was the fact that Edwards received so many wounds from behind, and it will take a court investigation to clear this up satisfactorily.

Edwards leaves a young wife and four small children, a girl of eight, a boy six, a boy five and a girl two years old. He is also survived by his aged father and mother, and three brothers and three sisters.

Personal Mention of Siloam Residents.

Siloam, June 14.—The farmers of this section are busy working their corn and tobacco.

Rev. Mr. Norman, of East Bend, preached at Pine Hill Friends Church Sunday evening, June 13, at 7:30 o'clock. He delivered an interesting sermon from the 6:16 of Jeremiah.

Mrs. Sarah Hill and son, Roma, of Cameron, route 2, spent the week end with relatives of this section.

Miss Marie Hill and Lela Flincham, of this section, and Mr. Roma Hill, of Cameron, route 2, went on a motoring tour to Hillsville, Va., Saturday. They took many interesting kodak pictures along the way.

Miss Lela Flincham chaperoned her Sunday school class to what is known as the "Lawson Spring" on a picnic Saturday evening at 5 o'clock. Lunch was served in a picnic fashion. All reported having a good time.

Rev. Mr. Norman of Pine Hill Methodist church will preach there Sunday at 11 o'clock.

News was received here yesterday that a son was born to Mr. and Mrs. E. J. Flincham, of Pilot Mountain. They were residents of this section before moving to Pilot Mountain barely three years ago.

A large quantity of wheat in this section will be harvested this week. It is reported that the wheat is some better than last year.

STOKES DOGS DO MUCH DAMAGE

C. H. Lunsford Kills 14 Dogs in His Sheep Pasture.

Danbury Reporter.

Dogs continue to cost Stokes county tax-payers considerable money, the tax collected from dog owners not being anything like sufficient to meet the heavy demands made on the county for damage done by the canines.

At Monday's meeting of the county commissioners three more claims were filed against the county for damage done by dogs, as follows:

C. H. Lunsford, loss of nine sheep, claim \$125.00. Jurors were appointed to investigate this claim.

H. Nelson filed claim of \$50.00 for loss of two dogs.

William Golden, bitten by mad-dog, claim \$50.00.

At a former session of the board C. E. Francis made claim for \$100.00. He was bitten by a mad-dog and was paid \$80.00.

R. T. Pell was paid \$45.00 for the loss of one dog some time since.

C. H. Lunsford, who filed claim for the loss of sheep, reported that he had killed fourteen dogs in his sheep pasture recently and that he had so far been unable to find the owners of any of the dogs.

In cases in which damage is claimed against the county for depredations committed by dogs the commissioners are invariably unable to find the owner of the dog, and hence the tax-payers have to "come across" and pay the bill. At the present rate of increase in damage claims it looks like it will be necessary to increase the tax rate to take care of the damage claims on account of the canines.

Control of Some Vegetable Pests.

In the control of vegetable pests a spray pump (a five-gallon compressed air type or a barrel outfit) or a dust gun is necessary. For all leaf insects eating the foliage use either Arsenate of lead or calcium arsenate, covering thoroughly all parts of the plant attacked; for all sucking insects such as the aphids or plant lice, use Black Leaf-40 and soap, covering thoroughly the insect.

Cabbage Worm—Spray with 2 pounds of arsenate of lead plus 3 pounds of laundry soap to 50 gallons of water. Or dust with 1 part of calcium arsenate plus 4 parts of slaked or hydrated lime.

Cabbage Aphids—Spray with one-half pint of Black Leaf-40 plus 3 lbs. of laundry soap to 50 gallons of water. If cabbage worms are present at the same time, add 2 pounds of arsenate of lead. Aphids or plant lice suck the juices from the cabbage leaf and cause it to curl. You can't control the louse unless you get the spray on it.

Bean Beetle—Spray with 3-4 lb. of calcium arsenate plus 2 pounds of slaked or hydrated lime to 50 gallons of water, or with magnesium arsenate (directions on the package) or dust with 1 part of calcium arsenate to 9 parts of lime (slaked or hydrated).

In the control of the bean beetle and the aphids on cabbage, the nozzle of either the spray pump or spray gun should be of an angular type in order to shoot the spray or dust upward. Necessary especially for the bean beetle and aphids since they work on the under side of the leaves.

Potato Bugs and Late Blights—Spray with 2 pounds of arsenate of lead added to Bordeaux mixture, the latter consisting of 3 pounds of blue-stone, 4 pounds of burnt lime or 6 pounds of hydrated lime, to 50 gallons of water made by dissolving blue-stone in 3-4 amount of water (50 gallons) and adding the lime mixed to a thin paste, stirring the blue-stone while adding lime water. Add arsenate of lead last.

H. E. White, County Agent.

Mount Airy Pythians Win Cup.

At the annual convention of the State Knights of Pythians held in Goldsboro last week the Mount Airy lodge received a loving cup for having the largest number of applications for membership during last October, Grand Chancellor month. Presentation was made by Grand Vice Chancellor, C. W. Coghill.

More than 200 delegates attended the convention and several changes for promoting the work of the order in the state were considered among them being quarterly meetings when several districts would hold general discussions of matters pertaining to the order.

The News congratulates the local Pythians on their rapid growth.

Danbury Students Give Play At Westfield.

Westfield, June 15.—An entertainment consisting of songs, music and various performances, and a play entitled "Old Sweetheart of Mine" was given in the school auditorium, Friday night to an appreciative audience. It was by the High school of Danbury and was indeed a compliment to the teachers and ladies of the place for the training displayed by the children. Special mention might be made of Miss Martin, of Pittsburg, visiting her grandfather at Danbury, whose part was well received. Miss Nellie King might be classed with little Miss Hall as stars.

W. S. Dixon of Greensboro with his family and Miss Sparger made a short visit here Sunday.

Miss C. J. Galloway, of Greensboro, spent a short while with her mother Mrs. R. T. Joyce, on Sunday.

Master J. B. Null has returned to his home in Greensboro.

Wallace Joyce and a Miss Meadows, of Winston-Salem and two friends made a short visit here recently.

The Ashery and Virginia highway has been completed, the Stokes County Road Board is being complimented.

The wheat crop is being harvested this week reported good but considerable smut.

Corn is looking well but tobacco is suffering for rain and is not doing well.

Mr. and Mrs. Roland Christian, of Winston visited Mrs. Bob Shelton, Mrs. Christian's mother today.

Miss Annie Belle Christian left today for a visit to Winston for a few days.

The Mount Airy Ice Cream Co. is furnishing a fine quality of ice cream to this place and there is quite a demand.

Rev. Mr. Morton filled his appointment today and night to a large congregation.

Prof. Hauser was shaking hands with his many friends Saturday, our people are always glad to see him.

Mr. Walter Gray one of our Stokes County good farmers and clean gentlemen was here on Saturday.

Flat Rock Presbyterians Win In Contest—Other News.

Mount Airy, Route 2, June 15.—About 25 relatives of Mr. Geo. Wells met at his home Sunday to help him celebrate his 66th birthday with a picnic dinner. He received many lovely and useful gifts, those from out of town attending were, Mr. and Mrs. F. A. Eckard and family, of Catawba, Mr. and Mrs. Whitley and family, of Durham, Miss Ella Wells, of Greensboro, Mr. and Mrs. Joe Goode and family, of Bassett, Va., and Miss Pink Wells, of Winston-Salem.

Miss Jessie Lou MacKeller celebrated her 15th birthday with a party for about 28 of her friends. Everybody enjoyed themselves by playing guessing games for which prizes were given, toward the close of the afternoon, lemonade, cake and candy were served. Miss MacKeller received several beautiful gifts.

Miss Dora Valentine has returned to her home here after teaching in the schools of Hagerstown, Md.

Misses Elizabeth Lowder and Mildred Miller, Messrs. Brice Cox and Jap Miller all of Winston-Salem, and Mr. and Mrs. J. A. Deatherage, of Greensboro, spent Sunday at the home of Mr. and Mrs. A. Valentine.

Misses Kathleen and Jessie Gwyn, and father J. R. Gwyn, of Greensboro, Robert Gwyn, of Columbia, S. C., Mr. and Mrs. Byron Gwyn and family, of Charlotte all spent Sunday at their home here.

Mrs. Harry McHone and children left Sunday to join Mr. McHone in Kansas City, Mo., where they will make their home, our loss is another city's gain.

Mrs. R. A. Doss and children, Bertie, Ruth and Myrtle left Sunday to visit Mr. Doss in Sanford.

The Sunday school membership contest between the First Presbyterian Church of Mount Airy and the Flat Rock Presbyterian Church, which has been running for three months closed last Sunday. The Flat Rock Church was victorious, so consequently they are looking forward to being entertained by the losing side.

Quite a number of the friends of Miss Ethel Doss joined together in giving her a surprise birthday party Friday night, she was the recipient of many lovely gifts, her many friends wish her many happy returns of the day.

She was the village belle so I gave her a ring.

Electric Cooking Demonstration Before Mt. Airy Ladies

Miss Lowen, Home Economist, Nationally Known Expert, Delights Mount Airy Ladies Two Afternoons at National Theatre—A Southern Public Utilities Service.

For the first time in the history of Mount Airy the ladies were permitted on Thursday and Friday afternoons to witness a demonstration of electric cookery.

The demonstration was put on by the Southern Public Utilities Co., and a nationally known cooking expert, Miss Bernice Lowen, Home Economist of Chicago, Ill., was in charge. Among the delicious things she cooked before a large class were rice soufflé, tuna fish croquettes, cheese biscuits, broiled ham with pineapple rings, white sauce and white layer cake with mocha filling, on Thursday and on Friday she made soft gingerbread, sweet muffins, porcine apples, hard cooked eggs, and a mixed grille the latter a complete meal in itself.

Attendance prizes were given each day the winners' names being drawn from the registration box by a small boy. On Thursday, Miss Evelyn Key won the prize, an electric Hotpoint percolator, the cake was won by Mrs. Robert Dean and the ham steak with rounds of pineapple by Mrs. W. C. Jackson. On Friday the attendance prize was won by Miss Annie Dean, who received a Hotpoint electric waffle iron. On this occasion the sweet muffins and ginger cake were broken in pieces and served to those in attendance, the small boys, who watched the proceedings with evident interest, were rewarded with the apples.

Visitors were impressed with the cleanliness of electric cookery, and the fact that the use of the latest appliances and charts for users of the electric stoves absolutely takes the guess out of cooking. Anyone who can read can follow the directions with certainty of success. Several styles of Hotpoint electric ranges were on display as was also the Kelvinator, an iceless refrigerator. The range in use by Miss Lowen was equipped with all the latest inventions for automatic control, the automatic heat control made it impossible for the oven to get hotter or colder than a given temperature and was so wonderful that when set to a given temperature the operator could leave the food in the oven being assured that her cake or other cookery would bake or broil evenly with no attention from her and the stove would cut the electricity on or off as needed to keep the given oven temperature, using only the amount of power needed for the purpose. Beside the automatic heat control there was an automatic timer so that the housewife could set her food in the cold oven connected up with the time clock and go to her club meeting or to visit her friend and at the proper time the clock would release the power and heat the oven, cook the food the necessary time and cut off the power again so that when the owner came to serve her meal she would find it cooked and still heated in the oven ready to be served.

A marvel to those unfamiliar with the electric range was that while the food was cooking in the oven the demonstrator kept her basket of fresh flowers on the top of the oven untouched with escaping heat for the electric range is built so that no heat escapes.

We are glad to announce for the benefit of those of our readers who for any reason did not attend the demonstration that from this time on these cooking demonstrations will be a yearly event in either May or June. The visits of these expert cooks are always helpful to the experienced as well as the inexperienced housewives. The ease with which the expert works is a lesson to the hurried woman who rushes about in a frenzy when ever she undertakes to get a meal or bake a cake.

Mr. John Paul Lucas, a representative of the Southern Public Utilities Co., was present and made a short talk. He called attention to the fact that while the primary purpose of electric power was for use in industry there was no place where its use was more helpful and revolutionary than in the home and stated that his company which will be here July 1st will be able to deliver the power and give

the fullest service at the lowest price consistent with sound business.

We secured the recipes used by Miss Lowen in her demonstration and will print them for the benefit of our readers.

Broiled Ham With Pineapple Rings.

Select ham steak and have cut to thickness of one-half to one inch-trim, wipe with damp cloth. Pre-heat electric oven to 400 degrees, turn lower unit off, use upper unit "high." Place ham steak in broiling rack—slide into oven so as to have about one inch space between the glowing coil and steak. Turn and when steak is about half done place slices of pineapple (four or six, one to each person to be served) on rack, let brown turn and at last place on top of ham steak. When all are sufficiently browned remove to hot platter. Time of broiling steak fifteen to eighteen minutes—about five to eight minutes will cook slices of pineapple.

Miss Lowen discussed some of the delicious uses of left-overs using white sauce (thickened milk) as a basis and suggested the plan of keeping a supply of fresh white sauce on hand in the ice box rather than making it for each meal. White sauce may be thin or heavy according to the use to which it is to be put however the same sauce may be made to answer for a variety of purposes. The white sauce given below was divided and one-half used for the tuna fish croquettes and the balance for the rice soufflé. Miss Lowen explained that either the croquettes or soufflé might just as easily have been made of any other bits of meat or vegetables which the housewife had left from a previous meal.

White Layer Cake With Mocha Filling.

3-4 cup butter, 1 and 1-2 cups sugar, 1 cup milk, 3 cups flour, 4 teaspoons baking powder (level) pinch, salt, 1 teaspoon vanilla, 1-2 teaspoon almond flavoring, 6 egg whites, cream, butter and sugar, add sifted dry ingredients alternating with liquid, add flavoring and fold in egg whites. Pre-heat electric oven to 375 deg. turn upper unit off, set heat control for 375 and bake 30 minutes. This quantity makes two large layers. Filling—1 pound powdered sugar, 1-2 cup cocoa, 2-3 cup coffee, 3 table spoons butter. Sift sugar, heat coffee and butter on electric unit till very hot, pour over dry ingredients until paste is formed, let stand a few minutes and spread over and between cakes.

Cheese Biscuits.

2 cups flour previously sifted, 4 teaspoons baking powder, 1 teaspoon salt, 3 table spoons lard or other fat, 3-4 cup sweet milk, sift dry ingredients together, add shortening and cut into flour until well blended, add 2-3 cup of American cheese previously grated, add milk to make soft dough, mix with fork. Turn on lightly floured board, knead lightly, roll to 1-2 inch thickness, cut into small biscuits or bread sticks. Pre-heat electric oven to 500 degrees if small biscuits, if large 450 degrees, turn upper unit off, lower unit "high" about eight minutes then "off". About ten minutes to bake satisfactorily.

The recipes used by Miss Lowen will be published from time to time in The Mount Airy News.

Fred Jones Goes To Electric Chair.

Raleigh, June 11.—Fred Jones, negro, today paid the state of North Carolina the supreme penalty demanded for the death of J. W. King, Winston-Salem laundryman. The negro died in the electric chair here this morning. He killed the laundryman while robbing the laundry.

Two shocks were required to extinguish life, one of 71 and another of 47 seconds duration. The switch was pulled at 10:35 o'clock.

The negro met death calmly. "I am not afraid to die. God will save me," he said, just before the face strap was adjusted.

Jones' death came after an extended legal fight. His attorneys pleaded insanity and on this plea he had been given a second trial, only to be found guilty of first degree murder a second time. An appeal to the Supreme court was unsuccessful, and Governor McLean, his last legal court of appeal, Wednesday declined to grant executive clemency.