

# The Franklin Press and The Highlands Maconian

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### More Cherokee Place Names

**B**ELOW are given a few more of the place names of the Cherokees referring to locations in Macon county. There are hundreds of words and definitions in the glossary prepared by the Bureau of American Ethnology, but they refer to places all over the old Cherokee country and the list is too long to print in full. We have only selected some of those having local significance:

**Aquone**—This name is probably a corruption of the Cherokee word Egwani, meaning river.

**Atahita**—Abbreviated from Atahitunyi, meaning "place where they shouted." This refers to Wayah gap on the ridge west of Franklin. (Wayah or Waya is the Cherokee word for wolf.) The gap is located where the trail crosses from Laurel creek of Nantahala river to Cartoogechaye creek of the Little Tennessee. This gap was the scene of a hard-fought battle during the revolutionary war, between the Cherokees and troops under General Griffith Rutherford.

The Cherokees were allied with the British during the revolution, and General Rutherford led 2,400 North Carolina troops into the Indian country, burning their towns, destroying the growing crops and driving the Indians into the fastnesses of the Great Smoky mountains. In the summer of 1776, while the whites were proceeding to the destruction of the Hiwassee towns they encountered the Indians drawn up in force in Wayah gap and one of the hardest fights of the campaign resulted. The Indians were finally repulsed but the whites lost heavily in killed and wounded. One of the Indians killed on this occasion was afterward discovered to be a woman painted and armed like a warrior.

**Callowhee**—From Gulahiya, the Cherokee name for an unidentified spring plant eaten as a salad by the Indians.

**Sugartown**—From Kulsetsiya, a settlement on Sugartown or Cullasaja creek near Franklin. A detachment of General Rutherford's troops sent to destroy Sugartown, in the summer of 1776, was surprised near the town by the Indians, and escaped only through the aid of another force sent to the rescue.

**Whiteside mountain**—Called Sanigilagi by the Cherokees. This noted mountain peak is situated about four miles from Highlands on the dividing line between Macon and Jackson counties. It is 4,900 feet high, being the loftiest elevation on the ridge which forms the watershed between the tributaries of the Little Tennessee and the Chattooga branch of Savannah. It takes its name from the perpendicular cliff on its western exposure, and is also known sometimes as "the Devil's courthouse."

**Talikwa**—Also written Tellico, Telliyo, or, in what is now Oklahoma, Tahlequah. This was the name given to several Cherokee settlements at different periods, among them being: Great Tellico, at Tellico Plains on the Tellico river in Monroe county, Tennessee; Little Tellico, on Tellico creek of the Little Tennessee river, about ten miles below Franklin, and a town on Valley river, about five miles above Murphy.

**Tomassee**—The name given two or more Cherokee towns, one of which was located on the Little Tennessee river, near the entrance of Burningtown creek, in Macon county.

**Watagi**—Also written Watauga, Watoga, Watoogee, etc. The name of two or more towns in the old Cherokee country, one of which was located on Watauga creek of the Little Tennessee river a few

## Science Battles Infantile Paralysis



**NEW YORK, N. Y.**—As humanitarians of two continents cheer one of the most dramatic fights medical science ever has waged to preserve a life—the case of Frederick B. Snite, Jr., infantile paralysis victim who faces seven years in an iron lung—hope that the long battle for control of the disease may be nearing success is expressed by those engaged in research.

Aided by funds from the President's Birthday Ball Commission for Infantile Paralysis Research, Dr. Sidney David Kramer, of the Long Island College of Medicine, reports hopeful tests for prevention of the disease with nose sprays conducted on monkeys.

Members of the commission are Colonel Henry L. Doherty, chairman; Jeremiah Milbank, vice-chairman; Paul de Kruif, secretary; Edward S. Harkness, treasurer; Mrs. Nicholas Brady, John S. Burke, Edsel B. Ford, Lessing Rosenwald and Felix M. Warburg.

During the past four years the National Birthday Ball for the President has raised more than \$4,000,000 for the fight against infantile paralysis. Colonel Doherty has been national chairman of the movement since its inception.

Photo shows Frederick B. Snite, Jr., infantile paralysis iron lung dweller. Inset—Colonel Henry L. Doherty.

miles below Franklin. This was at one time an important settlement.

**Tsu-dinunti-yi**—"Throwing down place," the site of a former settlement in a bend on the west side of Nantahala river, just within the limits of Macon county. So called from a tradition that a Cherokee pursued by an enemy threw away his equipment there.

**Tsutaga Uweyuni**—"Chicken creek," an extreme eastern head-stream of Nantahala river, entering about four miles above Clear branch, Macon county. So called from a story that some hunters camping there for the night once heard a noise as of chickens constantly crowing upon a high rock farther up the stream.

### Home Demonstration Club News

BY MRS. T. J. O'NEIL  
Macon County Home Demonstration Agent

#### Corn

It is interesting to know the many uses to which corn is put. Among some of the most interesting products are; corn starch, corn syrup, corn meal, the glue which is used on postage stamps and to seal letters, artificial heels and soles for shoes. There are many other such products made from corn. The subject is an interesting one to peruse. Agriculture and the manufacturing industry are closely tied up through the use of corn in manufactured products.

Many housewives cook corn only one way and that one the most indigestible of the many uses to which corn can be put in the diet.

Following are some recipes which may appeal to farmers wives, since corn is so widely raised in this section.

#### Boiled Corn

Corn should be picked when young and tender if used for boiling. The ears should be shucked, brushed to remove silk, and washed. It should then be put into rapidly boiling water and boiled for from five to eight minutes, depending upon the size of the corn. Corn cooked longer than this is over cooked.

#### Corn Chowder

- 1 quart raw sweet corn
- 1 pint sliced potatoes
- 2-inch cube fat salt pork
- 1 onion
- 1 teaspoon salt
- 1 saltspoonful white pepper
- 1 large tablespoon butter
- 1 tablespoonful flour
- 1 pint sliced tomatoes
- 1 pint milk.

Scrape the raw corn from the cob. Boil the cobs 20 minutes in water enough to cover them; then skim them out. Pare, soak, and scald the potatoes. Fry the onion in the salt pork fat, and strain the fat into the kettle with the corn water. Add the potatoes, corn, salt, and pepper. Simmer 15 min-

utes or till the potatoes and corn are tender. Add the butter and milk, and serve very hot with crisped crackers.

#### Green Corn Fritters or Mock Oysters

Cut through each row of kernels with the point of a sharp knife. Then with the back of the knife press out the pulp, and leave the hull on the cob. This is better and easier than to shave or grate off the kernels. To one pint of corn pulp add two well-beaten eggs, half a teaspoonful of salt, half a saltspoonful of pepper, and two tablespoonfuls of flour, or just enough to keep the corn and egg together. Do not add milk, as then more flour will be required, and this destroys the flavor of the corn. Fry in small cakes on a buttered griddle, and brown well on each side; or add more flour, and drop by spoonfulls into deep fat. When highly seasoned with salt and pepper, these fritters have the flavor of oysters. Make in the same way with canned corn, finely chopped. Add two tablespoonfuls of milk, as the canned corn is less moist than the fresh.

#### Succotash

This may be made by mixing equal quantities of shelled beans and corn cut from the cob, having first cooked and seasoned them separately. Or cut the raw corn from the cob by scoring each row and pressing the pulp out with the back of the knife, leaving the hulls on the cob, and when the beans are nearly soft, add the corn, and cook 15 minutes. Add cream, salt, and sugar to taste.

In winter, when the vegetables are dry and hard, soak the corn and lima beans over night. Put the beans on in cold water, changing it twice. As soon as it boils, add the corn and cook slowly several hours, or till soft. Season with butter, sugar, and salt. Canned

lima beans and canned corn are also used.

#### Green Corn Spoon Bread

- 1 quart sweet milk
  - 2/3 cup corn meal
  - 1 teaspoon salt
  - 1/4 pound butter
  - 1 tablespoon sugar
  - 6 ears of corn
  - 3 eggs, beaten separately.
- Bring to boil 2 cups of milk. Add corn shaved thin, and quickly stir in corn meal and salt. Stir constantly; cook five minutes. Remove from fire and beat in butter, sugar, and rest of milk mixed with beaten egg yolks. Have whites beaten stiff, fold into mixture, turn into buttered dish or pan, and bake 30 minutes in moderate oven. Delicious served with fried chicken or pork chops. Serves 6 to 8 persons.

#### Correction

We regret very much that through an error in The Press last week Mrs. Lola Barrington's name was omitted from the list of guests attending the dinner at Kelly's Tea Room which Miss Elizabeth Slagle gave in honor of Mrs. Alice Culpepper, Worthy Grand Matron of North Carolina, Order of the Eastern Star. We beg pardon for the omission.

Two colored boys were having an argument about ghosts. One of them claimed to have seen a ghost the night before.

"What was dis here gos' doin' when you las' seen him?" asked the doubting one.

"Jes' fallin' behin', mistah; fallin' behin' rapid."

Scientist (to pharmacist)—"Give me some prepared monacetic acid-ester of salicylic acid."

Pharmacist—"Do you mean aspirin?"

Scientist—"That's right! I can never think of that name."

Diner—"Waiter, I was here yesterday and had a steak."

Waiter—"Yes, sir; will you have the same today?"

Diner—"Well, I might as well, if no one else is using it."

Mrs. Schappins—"I think, dear, that young fellow with his back to us wants to propose to his girl. We shouldn't listen. Whistle so they will know we are here."

Scrappins—"Why should I? No-body whistled to warn me."

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