

**GIFTS FOR MOTHER** MOTHER'S OWN SET OF TOOLS ELECTRIC IRONS WAFFLE IRONS **ELECTRIC CHURNS** VACUUM CLEANERS **AUTOMATIC WASHERS ELECTRIC RANGES ALUMINUM WARE SETS** 

## **GIFTS FOR DAD**

About 2,600 wooden eross-ties

HAMMERS TOOLS SAWS **TOOL CHESTS** POCKET KNIVES SHOTGUNS HUNTING COATS SHELLS

## GIFTS FOR KIDS

BICYCLES TRICYCLES WAGONS CARFENTER TOOLS TOY WAGONS, TRUCKS, ETC. PING PONG TABLES

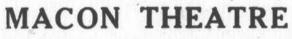
## **GIFTS FOR THE FAMILY**

RADIOS **ELECTRIC REFRIGERATORS** NUMEROUS OTHER ITEMS

### VALUABLE GIFTS ....

From the One-Stop Hardware

## FRANKLIN HARDWARE CO. PHONE 117



MATINEES: Friday, 3:00; Saturday, 12:00; Sunday, 2:30 NIGHT SHOWS - 7:00 - 9:00

Thursday-Friday, December 15-16 Richard Arlen, Fatrica Morrison, Mary Beth Hughes In "THE RETURN OF WILDFIRE"

Saturday, Dec. 17 - Double Feature Program



Rail oddities

ITS TRAINS OF MINIATURE FREIGHT CARS, PULLED BY ELECTRIC LOCOMOTIVES, RUN OVER 62 MILES OF TRACKS THAT INTER-SECT AT 700 PLACES AND CROSS UNDER THE CHICAGO RIVER AT ELEVEN POINTS.

## State College Hints To Farm Homemakers

By RUTH CURRENT (State Home Demonstration Agent)

Nylon-it's popularity is grow ing like Jack's beanstalk and no wonder, for it is long wearing and easy to care for. You may wash most nylon garments in your washer, Wash hem in warm water. Because coil does not cling to or penetrate nylon, garments clean easily at low temperatures. We recommend a mild soap or detergent though an all-purpose one can be used, use a water softener if your water is hard. Put fragile items such as hosiery, slips, and panties into a bag, or pillow-slip before put-ting in the washer. Rinse ny-

lons thoroughly. Nylon fabrics re'ain their crisp, fresh look always. Do not put nylons through a

wringer or you will find it necessary to iron them. Merely shake your nylons and hang them out straight. They will dry in jiffy time. Some nylons may have to have a light going over. They look best if ironed when damp, so fold them in a towel after they are washed to retain moisture, then iron them as soon as possible. Set your control dial at low or nylon setting.

#### Those scraps of soap which accumulate in every household can be put to good use in mak-ing a cleaning and scouring paste, ex ension specialists say. Shave or grind the scraps and dissolve in boiling water. Then add enough whiting or powdered chalk to make a paste. The so-called Spanish whiting is a fine chalk which cleans without danger of scratching porcelain or o her surfaces. It usually can be purchased at hardware, paint or drug stores. Whiting may be used as a powder for cleaning but the addition of soap often makes the job easier

State College Answers **Timely Farm Questions** 

A WONDERFUL RAILROAD SYSTEM--WITHOUT COUNTER-PART IN THE WORLD-RUNS THROUGH A MAZE OF TUNNELS UNDER CHICAGO'S BUSINESS DISTRICT.

these "cold spots" spoilage bacteria may survive.

#### Q. How can I recognize fowl pox in my laying flock?

A. External pox is recogniz-ed in the early stages by the appearance of blister-like nodules on the erposed surfaces of the body, particularly the comb and wattles. These areas later develop into hard seabs. The internal type of infection, sometimes called wet pox, forms white to yellowish patches or false membranes in the region of the mouth. When these patches are removed a raw bleeding surface is exposed. Mortality is usually not high, but egg production may be markedly decreased.

The Chippewa Indians once occupied over 1,000 miles of ter-ritory along lakes Huron and Superior in Minnesota Michigan, Wisconsin and South Da-Kota.

National Forest Timber For Sale

Sealed Bids will be received by the Forest Supervisor, Franklin, North Carolina, up to and not later than 2:00 p.m., January 16, 1950, and opened immediate-ly thereafter for all live timber marked or designated for cut-ting and all merchantable dead timber located on an area emtimber located on an area em-bracing about 450 acres within the Little Hurricane Creek Unit, Nantahala River Watershed, Macon County, Nantahala Na-tional Forest, North Carolina, estimated to be 500,000 feet B. M., more or less, of chestnut. No bid of less than \$500 per M No bid of less than \$3.00 per M will be considered. \$500 must be deposited with each bid, to be applied on the purchase price, refunded, or retained in part as liquidated damages, according to conditions of sale. The right to reject any and all bids is reserved. Before bids are submitted, full information concerning the timber, the conditions of sale and the submission of bids should be obtained from the Forest Supervisor, Franklin, North Carolina. D15 and D31-c

#### NOTICE OF FORECLOSURE SALE NORTH CAROLINA,

MACON COUNTY.

Under and by virtue of the power of sale contained in a certain deed of trust from Gerald W. Cornelius and wife. Mildred S. Cornelius, to E. P. Stillwell, Trustee for The Jackson County Bank, dated 2 January, 1946, and recorded in Book 38, at Page 534, of Mortgages and Deeds of Trust in the office of the Register of Deeds of Macon County, North Caro-lina, default having been made in the payment of the note thereby secured, and the holder thereof having directed that the deed of trust be foreclosed, the undersigned Trustee will offer for sale and sell at the Court House door in the Town of Franklin, Macon County, North Carolina, at 12:00 o'clock, noon, on Saturday, 7 January, 1950,

### THURADAY, DEC. 15, 1949 The Franklin Press and The Highlands Maconian

at public station, to the high-est bidder for cash, all those certain tracts or parcels of land, described in and covered 1949.

by said deed of trust, located E. P. STILLWELL, Trustee in Highlands Township, Macon D8-4tc-D29

County, North Carolina describ-ed as follows: The Chicago drainage canal All the lands described is now a part of the wa erways in a deed from Rebecca S. system that connects that city All the lands described Harris to Gerald W. Cornelwih the Mississippi river naviius, dated December 21, 1945, and recorded in Deed gation system. Book N-5, at page 299 in the office of the Register of Deeds for Macon County, North Carolina. This sale is made subject to

STATUTE STATUTE STATUTE

Say: "I saw it advertised in The Press."

PADE NINE

## **USED CARS AND TRUCKS**

We have a large stock of Used Cars and Trucks on hand that are priced to sell.

All of these Cars and Trucks are trade-ins on new Ford Cars and Trucks.

Whatever your needs may be, see us before you buy a car.



Phone 69

Phone 69

24-Hour Wrecker Service - OPEN ALL NIGHT -

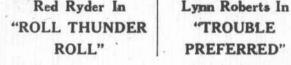
Franklin, N. C.

A Christmas Present

Excuse our blushes, but our pride is showing. It's a grand and glorious feeling to be headed for the cheery Christmas season with not 1 but 101 bright and shining presents for the Southland.

We're talking, of course, about our 101 new





"TROUBLE PREFERRED"

Sunday-Monday, December 18-19 BING n'BARRY are at it again! BING CROSBY ANN BLYTH .1 BARRY FITZGERALD UME CRONYN Tuesday-Wednesday, December 20-21 Your heart will race every pace DENNIS OKEEFE of the way ... GAIL RUSSEL RUTH WARRIC CHARLOTTE GREENWOO -a HENRY HULL . IOHN HOYT

Q. What is the purpose of smoking meat? A. The purpose of smoking is o add flavor as well as to give a more desirable appearance to

the meat. Smoking also im-proves the keeping qualities of meat. The procedure that is gener-

ally recommended for smoking meat is as follows: After the meat has been removed from the brine or dry cure it should be soaked in cold water for several hours, scrubbed with a stiff brush and then hung to dry over night in the smoke house. Care should be taken to prevent the cuts of meat from touching since this will cause streaking. It is possible to smoke meats by either of two methods. It may be smoked 24 to 48 hours at a temperature of approximately 125 to 135 deg. F This will give a light mahogany colored smoke. If the meat is to be stored for summer use it is generally more satisfactory, however, to smoke it at a temperature of 80 to 100 deg. F., at intervals of approximately 5 to 10 days, over a period of several weeks. After the meat is season it heavily with black smoked many people like to season it heavily with black pepper.

Q. Is it all right to can meat in half gallon or larger jars A. Meat should not be can-ned in any jar larger than a quart. Pints are even better than quarts. It takes so long to process meat packed in half gallon jars that some meat is over-cooked while there may be "cold spcts" within a jar. In

nicatt · Claranca Muse

they United Artists

streamlined coaches, all-room Pullmans, diners and lounge cars. They've been going into service almost daily since the first one reached Southern Railway tracks last July.

Nearly all of these cars-ordered more than three years ago-will be in our trains by Christmas. Expensive? The price tag reads \$111 million! But we enjoy playing this kind of Sante Claus for the Southland we serve.

> nest E. norr President

# SOUTHERN RAILWAY SYSTEM

