THURSDAY, APRIL 10, 1958

#### The Franklin Press and The Highlands Maconian

# THE SICK Angel Hospital

#### ADMITTED:

April 1: Mrs. Willie Mellise English, of Tiger, Ga.; Mrs. Bruce Duvall, of Franklin, Route 2; Mrs. Walter Reed Moffitt, of Franklin. April 2: Mrs. Orrin Denny, of Nantahala; Miss Mary Josephine Green, of Franklin, Route 4; Mrs. Myrtle Fulton Keener, of Frank lin, Route 5; Mrs. Watler Elvin Mason, of Dillard; Virgit Marvin Kilby, of Clayton; Reba June Gar-

rison, of Franklin, Route 2. April 3: Elizabeth Rebecca How ard, of Franklin, Route 2; William Logan Deal, of Franklin, Route 5.

April 4: Jo Diane Moore, of Dillard, Route 1; William Glenn Davis, of Toccoa. April 5: Mrs. Robert Allen Soles

bee, of Franklin, Route 2, Marsh-all Wilkie Grant, of Tiger, Ga.; Mrs. Dolphia Delano Fouts, of Franklin, Route 3. April 6: Jackie Ray Mason, of

Franklin, Route 2.

April 7: Gerald Henry Lorey, of Clayton; Lawrence Henry Long, of Franklin; Jefferson Davis Houck, of Clayton; Gerald Randolph Loery, of Clayton; Mrs. Nel-son Eugene Stamey, of Franklin; Donna Colene Welch, of Frank lin. Route 1.

April 8: Mrs. Emmett K Shields, of Franklin, Route 1; Mrs. Virgie Rae Garrett, of Glenville; Mrs. John C. Southards; of Franklin, Route 3; James C. Bryson, of Glenville; Mrs. Jim El-more, of Franklin, Route 2.

DISCHARGED:

April 2: Dr. Jessie Lyle West liam Baty, of Highlands; Mrs Sr., of Franklin; Roliver A. Baty, of Highlands; Terry Fugate, of Bruce Duvall, of Franklin, Route 3; Raleigh Melvin Houston, of Sapphire; Mrs. Zeb Vance San-Franklin, Route 4; Mrs. Tim Rice ders, of Franklin, Route 2: Wayne of Franklin; Mrs. Orrin Denny Lee Trammell, of Nantahala: Mrs. of Nantahala; Kenneth Jame Lilly Stewart, of Cullowhee; Mrs. Neal, of Franklin. Clyde C. Drake, of Franklin, Route 3; Mrs. Willie M. English, of Tig-April 5: Mrs. Myrtle Fulton Keener, of Franklin, Route 5: Mrs.

April 3: Mrs. Barnette Howell Gladwell, of Franklin; Elmer Stanfield, Jr., of Franklin Route

Davis, of Toccoa; Mrs. Robert A. Solesbee, of Franklin, Route 2; April 4: Mrs. Lloyd Ellis Brown, of Scaly; Mrs. Annie Richards, of Mrs. Dolpha Delano Fouts, of Franklin, Rt. 5; the Rev John Wil-Franklin, Route 3.



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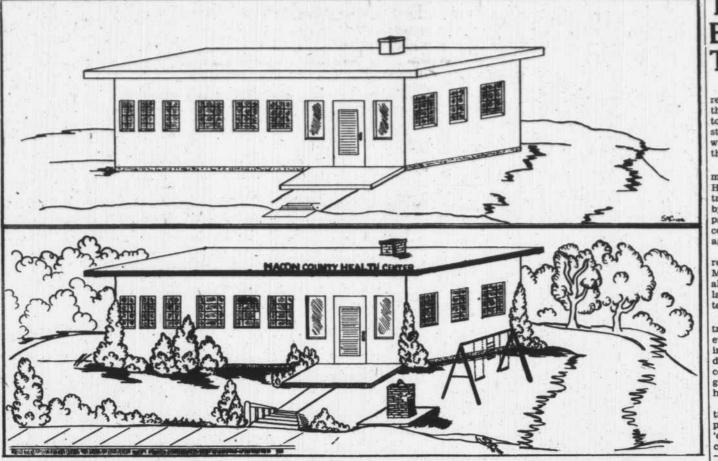
### Franklin Hardware Co.

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Everything for building, remodeling

FRANKLIN, N. C.

**Everything for building, remodeling** 



This is an artist's conception of the proposed improve-ments the Franklin Junior Woman's Club hopes to make at the Macon County Health Center in the mear future. The top picture shows the center as it is now and the lower one shows what it will look like when land filling and landscap-

April 7: Miss Jo Diane Moore

ing is completed. To raise money for the project, the club plans to hold a county-wide auction sale in Franklin April 19. Persons wanting to donate articles for the auction may leave them at the parts department of Burrell Motor Company.

# **Healthy Herd Is Essential** To Profitable Dairying

#### A healthy herd is essential to ability to her owner.

efficient, profitable dairy production. But despite great strides made in control methods, disease organisms continue to cut produc-Walter Reed Moffitt, of Franklin. tion and eat up the profits in many dairy herds. of Dillard, Route 1; Wm. Glenn

T. C. Blalock, dairy specialist for the N. C. Agricultural Extension Service, says the worst "thieves" are chronic diseases that slip in unnoticed and slowly

eat away a cow's ability to pro-duce efficiently. Mr. Blalock says mastitis causes the largest losses. Acute mastitis is easily detected and readily destroyed; therefore, it receives prompt treatment. But the chronic form, caused by many different organisms, is often not recog-

nized because few noticeable symptoms develop. Damage to the secretory tissue occurs, however, and changes take place more or less gradually in the udder, depending upon the virulence of the infection. Eventually the cow becomes useless, but long before that milk drops in production and quality, and the cow becomes an economic li-

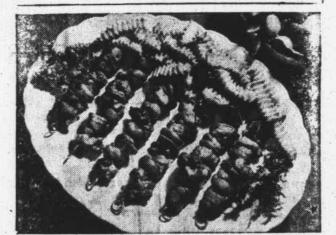
## Garden Time . . .

By M. E. GARDNER The question is frequently asked, "What do we mean when we speak of soil pH?" Simply stated, it refers to the relative acidity. sourness, or alkalinity, sweetness, of the soil. The pH of the soil affects the growth of all plants, and this is the reason lime is

running order and used according to manufacturers' instruc-tions to avoid injuries to the udder or introduction of disease germs. Daily use of the strip cup before each milking is a must in an effective mastitis control program. A herd known to be infected with mastitis or other diseases

County agents and N. C. State College specialists can help a dairy farmer cut losses from dis should be treated promptly by a veterinarian, says Mr. Blalock. Sanitary management practices ease by closing gaps in his sanitaare essential for preventing and tion practices and improving his controlling disease. These include herd management program. These clean, dry bedding; control of steps are outlined in Extension flies, rats and other disease car-riers. Milking machines should be disinfected carefully, kept in good offices.

Jaunty Lamb Kabobs



. . serve broiled lamb Give a lift to your first fall meals . kabobs. Meaty lamb chunks are alternated on the metal skewers with mushroom caps. To prepare, simply broll at a moderate temperature and serve with French-fried potatoes.

If menu monotony is plaguing your home, your worries are bobs will turn the head of the If buying the fresh mushrooms, a second glance.

Then purchase boneless lamb shoulder cubes and fresh mush-Lamb and Mushroom Ka- rooms or canned mushroom caps. most discriminating gourmet for use just the mushroom cap. Then thread each skewer with a lamb

# There's No **Button For** Thinking!

RALEIGH-"The 1958 cars are really automatic. They have every-thing from push button windows to push button shifting. But there still isn't a button to push that will do' your behind-the-wheel

thinking for you." That was Joe W. Garrett's state ment, made to familiarize Tar Heel motorists with a "know your traffic laws" program conducted by the State Motor Vehicles Department. Mr. Garrett is assistant commissioner of the vehicles agency.

"Every driver has to accept his responsibility for traffic safety," Mr. Garrett said. "He has to know all the traffic rules and regu lations and follow them to the let

ter.' Some law abiding motorists will treat traffic laws casually and even ignore them when it becomes inconvenient to comply. Too many drivers leave their morality and common sense behind when they get behind the wheel of their car he said.

"Traffic laws simply cannot be treated lightly," Mr. Garrett ex-"The attitude that it's plained.

driver must be on the side of law observance if we want to cut down on North Carolina's shocking death and injury toll.

He said the only solution to the problem is voluntary compliance by drivers and pedestrians. The vehicles executive offered

the following rules for safe, and legal, driving:

Know and obey all the traffic

Drive at a speed that is safe for conditions.

Never drive after drinking, and on't drink if you intend to drive. When entering an intersection, be prepared to yield the right of way if necessary to avoid a cident.

Never pass on a hill or or at an intersection. Don't hog the road-stay in

our lane. Don't follow too closely. Allow

plenty of room to stop. Read and heed traffic signs

and signals. Check your car for safety. Keep

t in first class condition. Mr. Garrett urged every Tar Heel citizen to be his own policeman by obeying traffic laws voluntarily. By doing so, he said, 1958 will become the decisive year for traffic safety.

#### BAKE SALE SLATED

A bake sale will be held tomorrow (Friday) at 9 a. m. at Angel's 'okay if I can get away with it' Drug Store under the sponsorship causes many accidents. Every of the St. Agnes Episcopal Church.



Better living for most families begins in the homel Many are giving Operation Home Im-provement top place in their progress plans for 1958 Adding extra rooms, installing new conveniences and comforts, modernizing kitchen or bathroom . . . all these projects can add much to the scope and enjoyment of home life. And all can readily be financed with one of our Home Improvement Loans, repayable out of current income. See us soon.





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Franklin, N. C.

needed for some and not 10 others. If we apply a set of values to the pH range, from 4 to 10, we can state the ranges as follows: 4 to 5.5, strongly acid; 5.5 to 6.5. slightly acid; 6.5 to 7.5 neutral; and above 7.5 alkaline.

It is common knowledge that the azalea and the camellia require acid soils with the azalea being more tolerant of acid conditions than the camellia. Applying the scale already given, the azalea would fall in the range between 4.8 and 5.7 and the camellia between 5 and 6. This is getting a little technical, but it. illustrates my point.

Since the ranges are not signifi cantly different, both plans are usually grown in the same general area. On the other side of the picture we find that legumes, such as alfalfa and sweet clover, require a pH range of from 6.5 to 7.5. Spinach, often used as a test plant, 6.3 to 7.3; gardenia, the same as camellia; cabbage, 6 to 7: tomato, 5.3 to 6.3; Irish potato 5 to 5.7: sweet corn. 5.5 to 6.7 and so on down the line of plants Lime is used to sweeten soil: and sulphur and aluminum sul fate to make them more acid However, you should never at tempt to amend your soils unti you first have them tested. The test wills not only determine the pH but also organic matter and the essential available nutrient elements such as nitrogen, phos phorous, and potash.

The 1958 peanut crop is expected to sell at slightly above support levels.

A family milk cow can save a farm family close to \$200 a year on their milk bill.

This meal will undoubtedly be the talk of the household.

Variations of kabobs are almost as many in number as is filled. there are homemakers.

Reba Staggs, meat expert, suggests that the cooking method Brush the mushrooms with can help to vary kabob cookery as well as the ingredients. In broll at a moderate temperature this case, the kabobs may be broiled or braised!

To prepare this unusual meat treat, first procure metal skew ers 6 to 8 inches long. Allow kabob per person . . . Dad and mato juice or a fruit juice, cover the other men of the family the pan and simmer slowly for might enjoy 2 or more.

cube, a mushroom cap, then a lamb cube, etc. until the skewer To broil, place the kabobs

about 2 inches from the heat. melted butter or margarine and

To braise, brown the kabobs slowly on all sides, add 14 to 14 cup of liquid, either water, to-45 minutes.

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