



King Tut Dined On Peas

Earthen jars partly filled with peas found in Egyptian tombs prove this to be one of the oldest vegetables known.

If the pea were a Chinese vegetable, it would be revered for its age. It is one of the oldest of all our vegetables, and in some ways an aristocrat. Maybe Adam and Eve had peas in the Garden of Eden. Tradition has it that peas were first brought into Europe from the mysterious mountain regions of India, but the seed has been found in Egyptian tombs. Probably King Tut was fond of peas and some seeds were placed with him to plant in the other world when he arrived. Stories are told of peas found in Egyptian tombs taking root and sprouting after thousands of years, but they are yet to be proved.

Peas Found in Ruins of Troy

Back in the middle ages when Schliemann, the German archaeologist, discovered the ruins of the Grecian city of Troy, he found earthen jars partly filled with dried peas which had been left 3000 years before. The story runs that he had these peas cooked and fed his army of workers on them. Had the art of canning been known at that time we might now have a few cans to prove the tale. Canned foods keep indefinitely if not forever. Many a canner has cans of food put up by his father or grandfather years ago.

Modern Methods

Were it not for the canners, and for American machinery that shells peas from the vines without picking, green peas would still be a great luxury—for the moneyed aristocracy only. One can would cost from seventy-five cents to a dollar, whereas they now actually cost from

fifteen to twenty-five cents. Green peas can be enjoyed at their best only if eaten within a few hours after gathering from the vines. For this reason the canned peas passed from the vine to the can in an incredibly short time are usually preferred for their fine flavor and delicacy.

When you want something cold and delicious on a hot day try a pea aspic. Take one can of peas, a small onion, a sprig of parsley, one-half tablespoon of salt, two hard boiled eggs, a stalk of celery, an envelope of gelatine and a little paprika. Heat the peas in their own liquor with the onion, celery and parsley chopped fine. Add the salt. Rub through a sieve, and bring to the boiling point. Dissolve the gelatine in the liquor, and add the paprika. Wet a mold pan, line with slices of the eggs, pour the peas in, and when cold and firm cut in cubes and serve on crisp lettuce leaves.

How To Cook Peas

When cooking peas purchased fresh in the market, the housewife notices they are of different sizes, while the canned peas are all of uniform size. The reason for this is that the canned peas are sorted according to size before they are cooked. They are graded from the "petit pois" or tiny French pea to the Early June variety which are next to the largest and which are known as "No. 5," though there is a still larger variety of later grown peas known as the "telephone." One of the canners, by the way, has

translated the "petit pois" to mean "petted peas" because they are such favorites.

Canners are much more particular about removing the gummy coating that covers all peas than is the housewife. After the peas are sorted they are parboiled or blanched, and the boiling water in which they are blanched is changed several times, even though the peas are in it but three minutes at most, to remove all the gummy substance, or "the starch" as it is more technically known. The peas are then cooked in a brine made of water, sugar and salt. This brine should not be thrown away by the housewife when serving canned peas as it makes excellent stock for soup. The peas should always be heated in their own brine.

Salad Made of Peas

Green peas make excellent salads and sandwich fillings combined with cream cheese and onion, walnuts and apples, and walnuts and celery. To make the cream cheese and onion salad combination, use 1 can of peas, 2 tablespoonsful chopped onion, 4 tablespoonsful cream cheese, grated; 4 tablespoonsful sweet pickle, lettuce and salad dressing. Mix the cheese, pickles and peas, add the salad dressing and serve on lettuce leaves.

For the sandwich filling try 1 can peas, with ½ cup chopped walnuts, ¼ cup chopped celery, and mayonnaise. Heat the peas in their own liquor, drain and mash until smooth. Add the walnuts and celery and enough mayonnaise to moisten. Spread on graham bread.

Important Highway

Henderson county is in spirit but not in mind ready to give credit to highway No. 28 for the influence she will have upon travel that will find its way into this county on this scenic road.

Probably at no time in the history of road building in Western North Carolina has a more representative gathering from five counties been seen that was in evidence at High Hampton at Cashiers, Jackson county, Thursday.

This means that Highway 28, when finished, will have an important bearing upon travel in six western counties and Henderson county will come in for her full share.

Highway 28 intersects the Wilmington-Charlotte-Asheville highway at Bat Cove. This end of the highway has important connections with the great Piedmont section. The other end will empty its traffic into Georgia and Tennessee through Murphy as an extreme point in Western Carolina.

Highway 28 will traverse some of the most fertile and some of the most scenic sections in North Carolina. It begins on Broad river at Bat Cove where the scenic wonders in the Hickory Nut Gap and Chimney Rock country are far-famed. It follows the French Broad valley for about 25 miles, passes what was Lake Texaway and takes a course along the beautiful Horse Pasture creek with its charming water falls, penetrates the famous Sapphire and Lake Fairfield country. The beauties of Cashiers valley, known for and wide, lie before the traveler as Chimney Top, Mt. Toxaway and Whitesides tower high up in the heavens.

Around Highlands and Franklin in Macon county is much of beauty to be seen, and Clay county, leveled down a little more than the other counties and lending herself beautifully to agriculture and fruitgrowing in the famous Thermal belt, spreads herself gracefully before the traveler as he journeys on into Cherokee, the most western county in the state. There the road intersects with Highway No. 10, which traverses North

Carolina from that point to the seashore. From there No. 28 goes on to the Tennessee line and pours her traffic into the state to the west.

Aside from what the development of this highway will mean directly to the counties of Henderson, Transylvania, Jackson, Macon, Clay and Cherokee in closer connection with each other there is a tourist aspect that cannot be properly estimated in its fullest value. For a one or two day scenic tour nothing anywhere in the great Appalachian range can possibly surpass it because there is a variety of scenery to be enjoyed as one covers the distance from Hendersonville to Murphy over No. 28 and loops back to this city by way of Andrews, Bryson City, Sylva, Waynesville and Asheville.

With the roads in their present imperfect condition, a fine one-day journey can be had by leaving Hendersonville for Cashiers valley, returning by way of Sylva down the Tuckaseegee river, Waynesville and Asheville.

Some day not far hence N. 28 will be an object of pride and she will prove a vast blessing to the six North Carolina counties she will traverse and I can picture no one county to which it can mean more and into which it will pour out greater wealth than Henderson county, feeding her from the properous Piedmont to the east and South Carolina and Georgia to the South and Tennessee to the West. Keep an eye on 28.—Editorial in The Hendersonville News.

UNFOUNDED RUMORS

The report has been circulated to some extent that there would be an admission charge at the Truett-McConnell meeting. How far such report is current we cannot say. Nothing could be farther from the truth. It is absurd and ridiculous on the face of it. If you hear it please stop it, nail it down and clinch the nail. There will be no admission charge. Everything, as far as the meeting is concerned will be free—ABSOLUTELY FREE! A. J. SMITH.

Coming

The southern division of the Macon county singing convention will meet with the Pine Grove Baptist church August the 8 and 9. First day morning session singing, 12 M. dinner, 1 P. M. organization. Further program arranged by the president. Everybody invited.

JOHN HOLT, Pres.

O. C. CORBIN, Sec.

SLAGLE GOES TO ASHEVILLE

Last week end Mr. A. B. Slagle, one of the county commissioners, made a trip to Asheville to consult with Mr. Stikeleather relative to Highway No. 28. Mutual arrangements were made whereby work will start on this highway toward Hayesville and toward Highlands within the near future. All the county commissioners are highly in favor of this work and are leaving no stone unturned to expedite matters. The commissioners are harmoniously working together for the best interest of the county.

J. T. BLALOCK

Mr. J. T. Blalock, 85, of Barnesville, Ga., died suddenly of heart failure in his apartment at the Franklin Terrace, Thursday morning at 1:00 o'clock. His widow survives him.

For many years Mr. and Mrs. Blalock had been spending their summers in Franklin. It is doubtful whether any other visitors to our little town have had so many warm personal friends. In the death of Mr. Blalock Franklin feels a keen personal loss and extends to his devoted companion the tenderest sympathy.

The remains were carried to Barnesville Thursday for interment.

OLD BUILDINGS

From time to time the question of repairing old buildings in the fire limits comes before the town board. In some instances repairs have been permitted while in others this permission has not been granted.

Ancient and dilapidated wooden buildings in the fire limits are not only unsightly but they constitute hazardous fire traps.

The sooner Franklin gets rid of such buildings the better it will be for the town.

MAIN STREET HILL TO BE CONCRETED

The town board has let a contract to Wilson Construction company to pave the hill on East Main street with concrete 18 feet wide. Attractive terms were offered by Mr. Wilson since he has his machinery on the ground.

EPISCOPAL LADIES TO HOLD BAZAAR TUESDAY, AUG. 4th

The St. Agnes Guild of the Episcopal church will hold its annual bazaar Tuesday, August 4th, beginning at ten o'clock. The prices on every article will be reasonable, and you may rest assured you will receive value for your money. Last year at the bazaar many patrons told that they received more than value for their money and that we priced things too reasonably. We had rather err on that side than on the other.

Do not forget the date, Tuesday, August 4th, at the home of Rev. and Mrs. E. J. Pipes, beginning at ten o'clock.

Beautify the school grounds.

WESTERN NORTH CAROLINA FARMS SUFFER DAMAGE

All of Western North Carolina is suffering from lack of precipitation and a good slow rain would mean millions of dollars to the farmers, according to news brought back to Asheville Saturday by leaders of the Farmers federation, who have just attended a series of meetings in the extreme western part of the state.

The crops are parched and if it does not rain in a short time, they will be practically ruined, it is stated.

In Franklin, despite the drought, the county seat of Macon county is enjoying the largest tourist season in its history. Persons are being turned away daily for the lack of hotel accommodations. As the power of the town is furnished from mountain streams, street lights are being curtailed at night because of the lack of water and the washing of automobiles is being prohibited temporarily.—Asheville Times.

See that the label on your paper is dated in advance, if you want the Press to continue coming to your home.

CLOCK TO BE GIVEN AWAY AUGUST FIRST

We will give a dial on the Clock to be given away with each 50c purchase. Come and get one—you may be the lucky one.

The Clock is a dandy, with Cathedral Gong.

We will start the clock August First and when it stops if the time on the dial you hold compares with the time on the Clock—ITS YOURS.

We are in business for your health.

THE FRANKLIN PHARMACY

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is carrying more high class features, in connection with receiving the latest news from the ASSOCIATED PRESS, the CONSOLIDATED PRESS, and the NORTH AMERICAN NEWSPAPER ALLIANCE, than any other newspaper published in the Carolinas. If you are not a reader of Carolinas' biggest and foremost newspaper, there must be a reason. If The OBSERVER knew the reason, no doubt you would be a reader.

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