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 but what little there is should be fine and worth while. It will be, if you select it at Jere Davis' store—the home of the best in jeweled creations. All women of taste purchase their jeweled articles here.
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WAYNESVILLE PHARMACY.

NOTICE OF SUMMONS.

State of North Carolina, County of Haywood—In the Superior Court. Nora Sorrells Stroud, by her next friends, Rachel Sorrells vs. James Stroud.
 The defendant, James Stroud will take notice that an action of divorce as above has been commenced in the Superior Court of Haywood County, N. C., for the purpose of procuring an absolute divorce from the defendant on the ground that the plaintiff was under fourteen years of age at the time of the purported marriage between the plaintiff and the defendant; that the said defendant will further take notice that he is required to appear at the office of the Clerk of the Superior Court of Haywood County in Waynesville, N. C. on the 6th day of October, 1926, and answer or demur to the complaint filed in said action or the plaintiff will apply to the court for the relief demanded in the complaint.
C. A. HAYNES,
 Clerk Superior Court.
 M&W Sept 20c Haywood County.

ADMINISTRATOR'S NOTICE

Having qualified as administrator of the estate of Moses A. Curtis, deceased, late of Haywood County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned on or before the 18th day of August, 1927, or this notice will be pleaded in bar of their recovery. All persons indebted to the said estate will please make immediate payment.
 This the 18th day of August, 1926.
J. R. BOYD,
 Administrator of the Estate
 Sept. 23c Moses A. Curtis, deceased

ADMINISTRATOR'S NOTICE

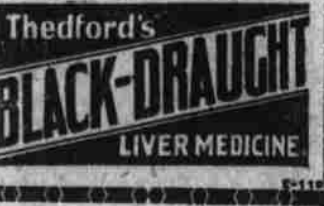
Having qualified as administrator of the estate of M. L. Jones, deceased, of Haywood County, N. C. All persons holding claims against said estate will exhibit them to the undersigned at Marshall, N. C., on or before Sept. 15th, 1927, or this notice will be pleaded in bar of their recovery. All persons indebted to the said estate will please make immediate payment.
 This the 15th day of Sept., 1926.
A. W. WHITEHURST, Adm.
 Administrator of M. L. Jones, deceased.
 Oct. 28 c

ADMINISTRATOR'S NOTICE

Having qualified as administrator of the estate of R. H. Platt, deceased, late of Haywood County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned on or before the 14th day August, 1927, or this notice will be pleaded in bar of their recovery. All persons indebted to the said estate will please make immediate payment.
 This the 14th day of August, 1926.
D. O. PLOTT,
J. R. PLOTT,
G. C. PLOTT,
 Administrators of R. H. Platt, deceased.
 28 Oct 26

Headache dizziness

"I HAVE headache once in a while, usually coming from constipation or torpid liver," says Mr. L. A. Morphis, of Pottsville, Ark., "and the very best remedy I have found to correct this condition is Thedford's Black-Draught. It acts quickly and easily, and it just can't be beat."
 "Black-Draught is the very best laxative I have found. I always feel so much better after taking it."
 "My wife takes Black-Draught, too. For dizziness, costiveness and any little stomach disorder, we find it most satisfactory, and consider Black-Draught a family medicine."
 Constipation, with an inactive liver, locks up poisons in the body and allows them to do their dangerous work.
 Being purely vegetable and containing no harmful drugs, Black-Draught acts gently, helping the system get rid of impurities and preventing serious sickness. Get a package today. Sold everywhere. 25 cents.

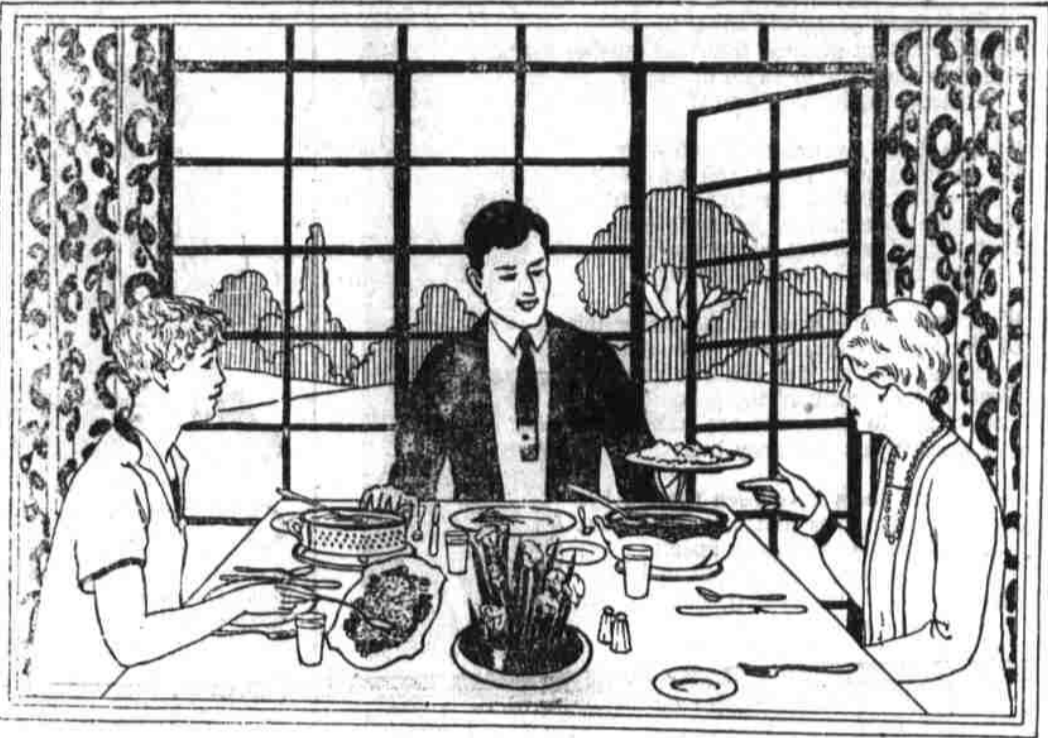


One day's work in the corn field will assure a supply of good seed for next season and will be one of the most profitable days spent on farm.

The best time to set fruit trees is in November, December and January, but the trees must be selected of a fresh supply of this valuable and ordered earlier.

A few fruit trees set out about this place this fall will assure the owner of a fresh supply of this valuable and necessary food.

Waynesville Mautainer \$2 a year Waynesville Mautainer \$2 a year



Combining Vegetables

Several New dishes! How the housewife yearns for some new recipe in which to serve the old staples of the dinner table! Staples are wanted because they are the foods—peas, carrots, tomatoes, corn, spinach—best for the entire family. And, fortunately, they are available all year round in canned form.
 Mother might draw a lesson from the brightly colored salad-socket with which her youngest, perchance, amuses himself on rainy days. He twists and turns it, throwing the bit of beautiful bright glass in new designs and combinations. Just so should the housewife do with her vegetables. Shift them, change them about, try them in new combinations. Perhaps she has not tried them in combinations at all. Put there is another lesson from the salad-socket. With glass of all one color it wouldn't be beautiful. It is the combination of colors that makes it beautiful. It is the combination of flavors which make vegetables truly delicious.
 Study the foods served by French cooks who make such extensive use of vegetables. They serve them in combinations. One of the most delicious of these is mushrooms and peas. Try them sauted together, a can each. The water, of course, is poured off, and the mushrooms and peas heated in pan of hot bacon fat. Bacon fat is economical than butter and adds its own piquant flavor. Mushrooms and peas served on toast with cream sauce are also very tasty.
 Vegetables may be so combined that they contain most of the needed food elements. Lima beans, for instance, are rich in protein and carbohydrate and when a can of beans is combined with a can of tomato, which has such a large mineral content, a balanced meal is found in that one dish. Heat them together and add white sauce, if necessary, to thicken, and season with salt and pepper. Another excellent dish which contains needed food elements is spinach and rice, to which cheese is added to give flavor and protein content. Put the boiled rice, canned spinach and grated cheese in a baking dish in layers, add some of the water from the can for moistening and make cheese the top layer. This is an unusual dish that should find immediate favor with the housewife's jury of critics, her family.
 One of the best food combinations comes already canned. This is succotash, corn and lima beans combined. If your household professes a fondness for succotash, try a new kind which combines corn and stringless beans, a can each, well flavored and baked for a few minutes in the oven.
 Vegetable combinations may be deliciously flavored with left-over gravy. Chicken gravy is a favorite Creole flavoring, but beef gravy and brown gravy flavored with veal stock are equally good. The seasoning is most important in these dishes and if curry powder or celery salt is liked, put a little in the vegetables as they cook. A bay leaf also gives flavor and occasionally a sprig of mint.
 Here are a few good dishes well worth trying out.
CORN, TOMATO AND GREEN PEPPERS—Cut the tops from the green peppers, remove inner membrane and seed, put them in a bowl and pour over hot water sufficient to cover. Let stand until cold. Drain liquor from a can each of tomatoes and corn, chop them up, add sugar, salt and pepper to taste and enough cold boiled rice to hold them in a mixture. Fill the peppers with this mixture, and bake in a dish which holds enough water to keep the bottoms of the peppers from scorching. A delicious sauce is made by adding the liquid from the tomato can to the liquid in the bottom of the baking dish. Flour should be used for thickening.
MOULDED SPINACH ON ARTICHOKE BOTTOMS—Drain and chop one can of spinach and season with butter, salt and pepper. Drain canned artichoke bottoms, put in a shallow pan and cover bottom of pan with boiling water. Add three tablespoons vinegar and one teaspoon salt. Cover and cook till artichokes are thoroughly heated. Drain, mound with cooked spinach, and heat in oven for a few minutes. Garnish with chopped hard boiled egg.



The Artistic Housewife is Efficient

THERE are a lot of women in the world (referring particularly to housewives) to whom the term "good manager" can be applied. We particularly mean the housewife who makes a little go a long way, who gets maximum results from minimum expenditure of effort and money. We marvel secretly at their attractive homes, their unperturbed service of delicious meals, their snug little evening suppers. Knowing the work of the household is entirely in the hands of the hostess, the marvel increases.
 Usually the explanation is found in the best possible application of energy, the use of short-cuts, simplified methods. One of the most popular short-cuts with the "good manager" is canned-foods, wherein she finds the foods she would serve ready prepared and cooked. The drudgery is done. She is not tired and worn out. With all the preliminaries taken out of her dinner preparations she is able to hunt out and make use of unusual delicious flavorings, ingenious combinations and different recipes. Her attractively arranged table is possible because she has the time to devote to it.
 Simply because maids are high-priced, hard to get, addicted to leaving when extra work appears on the horizon, there is no need for the housewife to give up entertaining or to find it too arduous—no need to engulf herself in endless petty detail of more cooking, cleaning, dusting. With a little thought, she can put her entire scheme of household engineering on an efficient basis and let it more or less run itself. She must accustom herself to certain hours for certain tasks; apportion the afternoon for leisure and the shortest possible time for preparation of dinner. In this last her stock of ready prepared foods plays an important part.
 The "something different" which the clever housewife evolves for her charming dinners may only be the same old staples served a new way. Or the unusual dish may only be one of the ready-prepared dishes purchased in cans which the guests have not found out for themselves. Prepared chicken a la king, chop suey, some of the colorful spicy Mexican dishes—these are a remarkable source of help to the housewife who is new to modern culinary art. With a little practice and investigation, she may make use of the grocer's list of canned foods, making her own ingenious combinations, evolving her own piquant sauces and flavorings.
 It is the little extra different touch that makes a dinner distinctive. A steak or roast of beef is always good, but when there is a sauce of tomato and mushrooms to give it extra piquancy, how much better it is! Yet the sauce, when made of canned tomato paste and canned mushrooms, takes only five minutes to prepare. The vegetables, indispensable with the roast, may be the identical vegetables one has at home, or they may have something different about them that makes the guest wonder what power or charm the hostess has over ordinary spinach, peas and carrots.
 And the secret, likely, is that the housewife has kept aside a half cupful of her canned soup to flavor the spinach! That she has flavored her soup with the juice of a can of cherries, and that the luscious cherry pie for which she is praised was no work at all because she used canned cherries and ready pie crust, putting the two together with just the right amount of sugar and spice!
 None wasn't built in a day. Neither does the housewife learn except by experience how to make her cooking easier through using ready prepared foods. After a little study and comparison of values, she can easily see that canned foods in addition to saving time, effort, to any nothing of her own attractive hands, can be used to the last bit, eliminating any waste. And she also can get that food properties for her dinner that those of any food prepared from scratch and dried out in a hot oven, the use of them, has done for her and hers.

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Progress and Approval
 For Dodge Brothers, Inc., 1926 already stands out on the calendar as a year of unprecedented progress and success.
 From January to date sales have exceeded any previous year's total by a margin at once impressive and significant.
 New engineering records have been established by a succession of major improvements extending back to the first of the year.
 Never has Dodge Brothers Motor Car ranked so high in public favor. Never before has it so richly deserved the world's good will.
 Touring Car\$897.00
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