

Felix Walker First Man Chosen For Congress From Haywood County. He Gave A New Meaning To Buncombe

By W. C. Allen.

Felix Walker was the first man to be chosen a member of Congress from Haywood County. Perhaps many people who know the history of the county in a general way do not know that this old pioneer first gave a new meaning to the word "Buncombe" or "bunckem."

Webster's International Dictionary gives this information under the definition of buncombe: "The phrase to speak for buncombe originated near the close of the debate on the famous Missouri Question in the Sixteenth Congress. It was then used by Felix Walker, a naive old mountaineer, who resided at Waynesville in Haywood, the most western county of North Carolina, near the border of the adjacent county of Buncombe, which formed a part of his district. The old man rose to speak while the house was impatiently calling for the question, and several members gathered round him, begging him to desist. He persevered, however, for a while declaring that the people of his district expected it and he was bound to make a speech for Buncombe."

This is the exact quotation from the dictionary. The writer of these lines has never before offered a criticism of a dictionary. My early education led me to regard two books as being above criticism, the Bible and the dictionary. But the following inaccuracies, it seems to me, certainly appear in this remark of Mr. Webster:

1. Haywood is not the most western county in North Carolina.

2. Walker was at the time sixty-seven years of age and certainly not "unaffectedly simple" as the word naive means.

3. He did not reside in Waynesville but on Jonathan's Creek.

4. He was a red blooded American with a purpose in whatever he said and did, and his previous life shows that he was not a man to kill time with words.

The mysterious current of his life will bear out these statements. He was an Indian fighter on the frontiers and a herald of civilization of the Boone type, whose companion he was in some of the most trying experiences of the great pioneer's most colorful career. He was a Revolutionary soldier, a legislator of ability, a county builder of initiative, and a man of great natural poise and acumen.

Born in Virginia in 1753, he came with his parents as refugees during the French and Indian War of 1755-1760 to North Carolina and grew up in what afterwards became Rutherford County. After many adventures, the story of which is thrilling, Walker came to what is now Haywood County in 1807 and made his home on Jonathan's Creek. He became active in the organization of the new county of Haywood. He was one of the Commissioners appointed by the Legislature for the erection of the public buildings and for raising the money by taxation and otherwise for defraying the expenses for the same.

He was elected to congress from the Asheville district in 1816 and served until 1823 when he retired from Politics. Besides being a good politician and a statesman of ability, Walker was also a good business man. He had several stores for general merchandise in different places in Haywood county, which at that time included all of the counties west of Waynesville to and beyond Murphy. He had one on Jonathan's Creek, another at Qualatown in what is now Jackson county, and at other places in the western country.

After retiring from congress, he sold out his holdings in Haywood county and, being still a frontiersman at heart, he plunged again into the wilderness, going first to Tennessee and later to Mississippi where he died about 1839.

It would be a fitting memorial for a tablet to be unveiled some time in the rear future to the commissioners, who selected the county seat and erected the first public buildings in 1808 and 1809.

There were two of these commissioners named in the act of the Legislature erecting the county. The one for the location of the county seat was composed of the following: John Stephenson, John Montgomery, William Deaver, John Dobson, Hugh Davidson, Hollyman Battle, and John Bryson. For the erection of the public buildings and to raise the money by taxation or otherwise to defray the expenses of the same: Felix Walker, John McFarland, and Thomas Lenoir. Such a memorial would be a just recognition of the services of these stalwart pioneers of the long ago.

Only Best Cows Should Be Kept For Breeding, Says State Expert

The North Carolina dairyman making money on his herd at this time is the person who knows how to feed, how to cull low-producing cows and how to raise the best calves from the highest-producing animals. The best way to find out about these things is to have a cow testing or herd improvement association in the community.

Fred M. Haig, in charge of the State College dairy herd, gives five sound reasons why dairy farmers should associate themselves into such an organization. First, he says, a cow testing association takes the guess out of dairying and puts the herd on a business basis. Nothing will point out the low producing cows more quickly or accurately than a pair of scales and a Babcock tester. Second, by knowing what each individual cow is producing, the dairyman may cull out his unprofitable or board-

Garden Club Proves Profitable

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them but they are always improving them, and increasing the yield.

This year the harvest from these community gardens will be more than enough for present consumption, and will give practically every family in the section an ample supply to can for the coming winter. This year instead of facing the winter with empty shelves, and many of the men without jobs, the pantry shelves will be filled with canned vegetables to carry them through the winter.

In previous years the yards have been left to the will of nature to provide beauty. Flowers were scarce, and seldom cultivated. Now it is a different picture. The yards are artistically laid out and the flowers planted in such a way as to show up best. Special interest has been taken with the flower gardens and the lovers of flowers would not rest until a flower club was organized. This club has 16 members all enthusiastic over their flower plots and eager to improve their stock and add variety.

This year they are competing to see which flower growers can produce the best flowers. The leading citizens nearby have consented to offer interesting prizes for the best and most beautiful flowers. The hardest task will be on the judges to select the winners, for each gardener has put forth lots of effort to outshine the others.

Getting back to the beginning of this article, which reads like a fairy story of years ago, the facts will be found to be even more true than has been portrayed in this article. To latter appreciate the efforts that have been put forth by the residents of Allen's Creek a visit to their community and a talk with them will convince anyone that there is nothing in raising a garden and a few flowers in the vacant lot next door for profit and happiness.

The entire idea that has made a new community in Allen's Creek, was originated, planned and sponsored by a school teacher who is paid to teach the children, but who after completing that task saw that her pupils' parents must begin life over because of economic conditions. She saw an opportunity to do good, and she did.

Mrs. Ferguson did not understand the technical side of cultivating a garden, but she knew where she could get someone who did know, the county farm agent and the vocational director. From the many lessons that have been imparted on the minds of the people there, is one that will be remembered for years to come. People have got to adapt themselves to the conditions of the times, and use what resources are available with the help of those that are always willing to help and suggest to those that are willing to do their part.

The idea was a splendid one, the co-operation was perfect, the result was even better than expected.

The school teacher alone could not accomplish the task. She furnished the idea and organized the citizens; the citizens furnished the inspiration and the determination; the county agent and vocational director aided, both technically and influentially; the citizens of the nearby community helped with their moral support and offered prizes. Each was essential for the long sought goal, success. The goal was reached.

The final chapter about this splendid bit of work will not be written for years to come. The good that men do, lives forever.

er cows. A few boarders can soon place a herd in the loss column. Third, yearly figures will show from which cows to save calves so as to build up a high-producing herd. Fourth, members of an association receive benefits from buying and selling collectively. Fifth, the aid of the official tester will help the dairyman to feed his cows more economically and to cut down overhead expenses.

For three years, Prof. Haig was tester for a herd improvement association which was composed of 24 dairymen owning 600 cows. During that time the cows gained 24 per cent in their production of milk and 52 per cent in production of butterfat. The profit above cost of feed was \$97.52 greater per cow in the third year than it was in the first year. This increase was secured despite an increase in feed prices at that time.

Mr. Haig says the small cost to each dairyman in such an association makes the investment well worth while from the standpoint of money returns alone.

1st. Floridian—You say that Meinberg had a most humble beginning.

2nd. Floridian—Yes, he was born in Lower California.

Judge—and why do you feel that if you were on the jury you couldn't render a fair and impartial verdict?

Venireman—Your honor, I've served on juries before!

Pamlico Irish potato growers report a little profit from the crop this season. The price held up better than was anticipated.

Approximately 600 acres of tomatoes are being grown under contract this season by Bertie County farmers.

... SUCCESSFUL HOMEMAKING
By RUTH DAVIS STONE

GREAT NATIONAL DESSERT GIVEN NUTRITION O. K.

What is it that talk one used to hear about pie—good, old-fashioned apple pie, every man's favorite—being indigestible? Every so often some body launches the indigestible charge against our great national dessert and you begin to look around at the next pie that is offered you. The explanation is twofold: 1. The pie is not properly made and actually is indigestible and sticky and so on. 2. He is too substantial a diet to serve at the end of a very heavy meal. That is all there is to it.

A well-baked pie served at the end of a moderate meal never did any normal person, even a child, the harm. Pie is rich in food value and has a definite place in any homemaker's list of menus. The ideal pie preserver, when finished, is somewhat bluish on the surface, brown in color. The crust should be easily with a fork, but should be crumbly and the lower crust should be as tender as the upper one.

To make a pie like this, use a grade of self-rising flour which, because it has baking powder already in it, gives the pastry just the amount of leavening required to make a tender, flaky crust. Furthermore, the



Cutting Out Pie Crusts With Pastry Marker. Self-Rising Flour is a Help in Making Flaky Pie.

phosphate and calcium in the leavening ingredients of self-rising flour are among the materials most needed in a balanced diet and therefore the use of self-rising flour improves the wholesomeness of the pie. Sift the flour only once. One of the advantages of using self-rising flour is that it does not require so many siftings. Another is that it takes little mixing. You will be astonished how quickly you can make this pastry.

First mix two cups of self-rising flour and 1/2 cup of cold shortening, which must not be too thoroughly blended. When the shortening is cut to about the size of peas and each piece is well coated with flour, it has been sufficiently mixed. The blending may be done with a knife, or more quickly with a regular pastry blender. Cold water is then added to the mixture, about six tablespoons. Add one spoonful of water, run a silver fork along the bottom of the bowl, bringing the fork up gently through the mixture. Add another spoonful of water and repeat. No salt is used as self-rising flour has salt already added in correct proportions and properly mixed at the mill.

The pastry is now ready to be rolled, until it is about 1-1/2 of an inch thick. Fit the bottom crust closely into the pan, which is preferably a deep one. If the pie is to be baked before the filling is added, prick the crust with a fork or fit an empty pie tin of the same size over it, to prevent bubbling from forming. Such a shell is baked in a hot oven (450 degrees) for 15 minutes. A filled pie is baked in a hot oven for ten minutes and then the temperature is lowered to moderate for the next 35 minutes.

Two popular fillings are as follows:

Apple Pie.
Mix together 1 cup brown sugar, 1/2 cup white sugar, 3 tablespoons of self-rising flour. Sprinkle about 1/2 of this mixture on the bottom crust of the pie. Fill the pie up with thinly sliced tart apples. Scatter the remainder of the sugar and flour over the apples, add 4 tablespoons of water and dot the top layer with dabs of butter. Add a sprinkle of cinnamon or nutmeg if desired. Cover with a top crust.

Chocolate Pie.
1/2 cup grated chocolate 2 egg yolks
1 cup boiling water 2 tablespoons butter
1/2 cup sugar 1 teaspoonful vanilla
2 tablespoons self-rising flour

Put the boiling water and grated chocolate in a double boiler. When melted add the flour and sugar, which have been previously blended. When thickened pour in the well-beaten egg yolks. Stir occasionally. Add butter and vanilla and set the mixture aside. When cool, put it into the pastry shell which has been baked 15 minutes in a hot oven. Cover with a meringue made from 2 egg whites, stiffly beaten, to which are then added a tablespoonful of sugar and 1 teaspoonful of lemon juice. Beat until sugar granules are dissolved. Pile lightly on the filling and bake in a moderate (325 degrees)—not hot—oven for 15 minutes. This will give a more fluffy, tender meringue than one baked for a shorter period in a hot oven.

Rural Schools To Open August 8

(Continued from page 1.)

Riverside—Ora Lee Ferguson, Grace—Paul Grogan; Erma Patterson; Essie Sellers; Jane Brown; Anna Grogan; Anna Roe Ferguson. Upper Fines Creek—Pearl James. Upper Fines Creek—Ora Lee Ferguson. Upper Fines Creek—Hermon Dasher. Teague—Wilson Fisher. Upper Fines Creek—T. L. Reeder; Louise Rogers; Mrs. Sam Queen. Upper Fines Creek—Norvall Rogers; Nell Rogers; Louise Anderson; F. West; F. Cracker. Upper Fines Creek—Frank L. Rogers; Edna Day.

Bellevue—C. C. Hanson, Principal; Beulah Mae Byrd; C. R. Zachary; J. A. Singleton; Catherine McLaughlin; Horace Garrison; Dorothy Lee Burnett; Ruth Singleton; William A. Jones; Sara Long; L. M. Terrell. Spring Hill—Leda W. Hall; Elizabeth McLaughlin.

Prayer Creek—Gay Chambers; Margaret Gagnon.

Garden Creek—Gladys Henson. Waynesville Township Schools—High School—B. D. Bunn, Supt.; Bessie Boyd; Ethel Craig; E. J. Robinson; Mrs. J. M. Kellett; Bernice McElhannon; Virginia Welch; Mrs. J. C. Patrick; Grace A. Stamey; C. Weatherly; Mrs. W. B. Jones; Paul Frye; W. D. Smith.

Waynesville Elementary—M. H. Bowles, Principal; Ova P. Ferguson; Mrs. Hubert Linnert; Bernice Robinson; Harold; Anna Dee Kirkpatrick; Ruby Davis.

Janetusk—Ellen Weeks; Mrs. J. W. Ralston; Mrs. F. B. Stovall.

Allen's Creek—Mrs. P. O. Ferguson; Mrs. J. W. Cole; Maggie Leath; Edward.

Highland—J. P. Best; Frances Garner; Wilda Crawford; Eva Leath; Hazel Cunningham; Jane C. Tucker; Elizabeth Martin; Mrs. Sam Knight; Mary Stringfield; Marriage Borgia.

East Waynesville—S. P. Campbell, Principal; W. L. McCracken; Elizabeth Henry; Eula Patterson; Mildred Crawford; Daisy Boyd; Annie P. Jollettter.

Stinson—Tom Reeves; Elena Fisher; Loda Melford. Colonel Samuel—C. P. Barr; Mrs. George R. Howell; J. V. Day.

Mr. Homer Ferguson of Newport News, Virginia arrived at Lake Junaluska to attend the Industrial Conference held there this week. Mr. Ferguson will make the opening address at this conference.

Mr. and Mrs. Henry Y. Bridges of Charlotte are spending a few days with the former's parents, Mr. and Mrs. J. T. Bridges.

... SUCCESSFUL HOMEMAKING
By RUTH DAVIS STONE

MAPLE FIG PUDDING

Don't get into a recipe-rut! If you have been serving the same dishes for dessert, month after month, try out these two new recipes and watch the smiles that greet their appearance.

1 lb dried figs 1/2 cup self-rising flour
1/2 cup maple syrup 1/2 cup sugar
1/2 cup boiling water 2 tbsps. shortening
6 tbsps. milk

Soak the figs in cold water to cover, until soft. Then cut in halves. Place the figs in a greased baking dish and mix the maple syrup and the boiling water and pour over the figs. Cover the dish and steam for one-half hour. In the meantime make a dough mixture as follows: Mix and sift together the self-rising flour and sugar. Work in the shortening and when well blended add the milk sufficient to make a soft dough. Remove the baking dish from the steamer, cover the top with the dough, cover the baking dish with the dough, cover the baking dish with the dough, cover the baking dish with the dough.

Kawilani Delight.
1 1/2 cups self-rising flour 1 egg
1/2 cup milk 1/2 cup sugar
1 tbsps. melted butter 1/2 tbsps. cinnamon
2 cups grated pine-apple 1 tbsps. sugar

Measure and sift together the self-rising flour and sugar. Beat the egg until light and to it add the milk and melted butter. Add gradually to the dry ingredients, stirring constantly. Beat, spread in a greased pan and sprinkle the top with a mixture of one tablespoon of sugar and the cinnamon. Bake at 400 degrees F. for twenty minutes, or until done. Cut in squares and serve hot with the grated pineapple over it. Serves 8.

MRS. CAMP DELEGATE REGIONAL CONVENTION

Mrs. E. B. Camp, who was selected by the local unit of the American Legion Auxiliary as a delegate to the regional convention of the American Legion, attended that convention in Asheville this week. Mrs. James Harlan Howell, who was named alternate, also attended. Other members of the local auxiliary who went to the convention were: Mrs. Tom Lee, Jr.; Mrs. W. F. Swift; Mrs. G. C. Platt; and Miss Nancy Killian.

Eleven Edgecombe County farmers received \$933.86 for a carload of 133 hogs sold last week.

PERSONALS

AT CHESTNUT LODGE
Recent arrivals of Chestnut Lodge include Mrs. M. L. ... Mrs. H. J. Blackman, ... of Columbia, S. C., and Miss C. Johnson, of Memphis, Tenn.

Dr. and Mrs. H. L. Merritt, children of Daytona Beach, Monday and will spend the week at the Clevevill Apartments.

Judge Walter E. Moore is stopping at The ... during the two weeks' absence.

Miss Askins Ivy returned home in Concord Monday after weeks' visit to Mrs. Mary ...

Mr. William Sheehor, who spent the past few months in tucky, returned to his home ...

Mr. and Mrs. W. C. Allen, their guests last Friday, Mr. Luther Raper, of Cary, North Carolina.

Mr. O. H. Viall of ... a former resident of ... spent Wednesday at The Hotel.

Mr. and Mrs. D. J. ... Jacksonville, Florida are spending summer at the Kirkpatrick ...

Mr. and Mrs. W. W. ... Charleston, South Carolina are at the home Mr. and Mrs. Hardin.

Among the visitors here last week were Mrs. ... Neland, W. F. Ferguson, and Ferguson.

Miss Lucy McQuinn of N. J. is spending some time here with her uncle, Mr. S. H. ... Waynesville.

Mrs. D. C. Sinclair and Dave Sinclair, of ... guests of Mr. and Mrs. R. ... last week-end.

Mr. and Mrs. J. S. ... Mr. Pete Sunday of ... are spending the summer at the ...

Mr. and Mrs. Dan ... Petersburg, Florida are spending a few weeks here at the home of Mrs. W. L. Hardin.

Miss Virginia Cox, who is attending Duke Summer school at ... is the guest of Miss Ella Cracker last week-end.

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We buy in large quantities direct from Manufacturers, which enables us to give you the lowest prices for the best merchandise. Below we quote a few everyday prices. Come see what a dollar will buy in our store.

SALE SILK DRESSES

The most sensational Dress sale we ever had, Silks in solids, Prints, Chiffons, newest style Creations. Everyone a winner, many just received. Choose from the largest selection of new lower prices. Complete size ranges and prices to suit all.

\$2.00 \$2.98 \$3.50 \$4.95 \$5.95 \$6.95

NOVELTY SHOES

98c \$1.49 \$1.98 \$2.98
Extra large assortment of shoes that sold up to \$6.00. Patents, Cutouts Kids, Blondes and Calfs, all wanted heels, all sizes in the assortment. If you need shoes be sure and see these values.

MEN'S POLICE SHOES

Here is a real value, solid leather black police shoes with arch support and double soles, storm welt, selling regularly for from \$4.00 to \$5.00. Our price which defies competition.

\$2.49 Pair

SALE LADIES COATS

Every one brand new. The most popular materials and styles of the season. Of course an extra large selection to choose from, beautiful tans, blues, blacks and greens. We say the biggest coat values we have ever offered in our business history, excellent size range. Come in and see for yourself. You are sure to walk out with one of these fine coats. Prices to please all.

\$1.98 \$3.87 \$4.95 \$6.95 \$8.95

MEN'S WORK SHOES

Regularly up to \$3.00 value leather shoes, some composition soles, some triple soles, leather and rubber heels, all sizes.

\$1.49

Ask us for particulars about the beautiful dolls we are giving away absolutely FREE.

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