

# Editor, Riding On The Rails Over Georgia, Makes Report

Cleveland Farms Far Superior To Georgia. Columbus The Gem Of The State. Fort Benning And Her 15,000 Soldiers.

(By Lee B. Weathers.)

Every citizen in Cleveland county has a right to be proud of our agricultural supremacy when once they see the backward condition of farming in South Carolina and Georgia. I spent a couple of days last week on a jaunt to Columbus, Ga., down on the Tuscaloosa river, on the west bank of which rise the Alabama hills and in making this hurried visit, I had an opportunity to compare that section with ours. The devastation of the boll weevil for the past few years has dispirited the farmers and the farms are greatly neglected. I had expected to see broad acres in cotton, which with the season more advanced in that section, 400 miles South of the "Banner agricultural county in North Carolina" should be up to a finger length in height. But cold weather has prevailed further South as well as in this section, and just now and then was the cotton plant visible from the train. The best looking farm is no better than the worst in Cleveland county and how the people in the rural section live is a mystery to me. Most of the rural people are blacks and they do not live in plenty as the rural people of Cleveland county. This is due to the shiftlessness of the people and to the devastation by the boll weevil. South Carolina and Georgia are trying to stage a comeback in agriculture, but from the appearance of crops, they are making little way. Our people of Cleveland have a right to be proud of the fertile land the energy and thrift which characterize the farmers of Piedmont Carolina. Brains and energy, coupled with a fertile soil make this one of the most prosperous sections of the two Carolinas and Georgia, and if any man thinks of leaving this section for another to better his condition, he should first make an excursion through South Carolina and Georgia. Land is of course cheap there and high in Cleveland but it is cheaper in Cleveland because it is so much more productive.

## Columbus a Gem

Columbus is a gem in Southwest Georgia. It is a beautiful city with beautiful shade streets. The trees give that city more advertising than all the industrial plants and tall buildings. Most of the streets have a wide park in the center. The paved drive-ways are on both sides of the center park. Then from the sidewalks to these drive-ways are two more wide park-ways as smooth as a floor and as green as a carpet. Six rows of shade trees like these avenues and the city realizes its function and responsibility in keeping up these park-ways. There are some 40,000 people in Columbus. There are many ultra-rich, thousands of good-livers, but the bulk of the inhabitants are colored people, driven in from the farms because of the weevil devastation.

Motor busses are replacing street cars in Columbus as in many other cities. These busses make schedule trips over the city, covering streets that were never before served by the trolley. Electric car tracks have been taken up and the city rides on rubber, whether they own the wheels or not.

Through the edge of the city moves the Tuscaloosa river. A half dozen dams up and down the river banks from Columbus, furnish power to light the city and drive the industrial wheels. In that immediate section the hydro-electric power is as abundant as it is in Piedmont Carolinas and as a consequence, Columbus has many industrial plants and a large pay-roll. Some of the largest textile mills in the South are in Columbus and they are having prosperous times, despite the general depression. The large mill has a long contract to furnish fabric for a large automobile tire manufacturer. Columbus is the home of Chero-Cola and the center of manufacture for cotton gins that are used throughout the South.

## Interest In Athletics

Keen interest is manifest in athletic sports. Columbus belongs to a baseball league composed of Georgia, Alabama and Florida cities and she has just completed a model ball park, surrounded by a high fence, bleachers and grand-stand. The fans had not had a team for several years and they were baseball hungry, so the attendance is good and Columbus tops the list in standing with St. Augustine running a close second. Betting is popular and there is little respect for the Volstead act. Rum runners and distillers draw small punishment, for the courts do not seem to be wholly in sympathy with a bone dry country. One noted rum dealer was recently arrested. He had operated long enough to make a small fortune in profit on good imported brand that land in ship sides along the Florida coast. The judge before whom he was tried looked sternly down upon the defendant and asked him if he could pay a fine of \$100. Of course he said such a heavy (?) imposition was cruel and beyond his human power to stand. "Well, sir," said the judge, assuming an air of icicle-like cruelty, "I'll fine you \$25; can you pay that?" "Perhaps I can; at least I'll try," said the profiteering bootlegger who could have bought the county court house had it been on the market.

Columbus boasts of a stadium that

is second to few in the South. It was built by the city at a cost of thousands of dollars, yet it is used only once a year for a great football classic between popular college teams of Alabama and Georgia. The attendance each year exceeds 15,000 people from the two states.

Every town has its first points of excellence—outstanding things which bring the town to the fore. Columbus has many brags, but there are three in which everybody is interested. There the last battle in the war between the states was fought. There the first plant to manufacture ice was manufactured and the old plant still puts out machines. There, or 15 miles out, is Fort Benning, the largest military camp in the world.

## A Military Camp

Fort Benning was a war camp during the World War. While others have been abandoned, Fort Benning has grown into permanency. Fifteen thousand soldiers are stationed there from schools to complete their training. Over the army reservation embracing 9,000 acres, thousands of soldiers are engaged every day in mimic warfare. These battles rage day in and day out and leaders count the number of would-be dead at the end of the engagement. The Reds and the Blues are scored in a mathematical way by men experienced in warfare, who determine victory and defeat. Hundreds of army tanks stood last Sunday in great sheds, awaiting their call to action. Thousands of horses stood ready for their mounts to take them to the front; where the battle raged. Airplanes soared overhead, spying down on the enemy camp and signaling back to the men behind the guns, telling them how near they were firing and how effective were the results of such fire. Thousands of permanent and temporary houses and dog tents composed the huge camp which the soldiers call home. One of the most interesting sites about Columbus is Fort Benning which is never quiet, but always as active as if the nation were actually preparing for immediate conflict with another nation.

## Out In The Sticks

Another jaunt to the country from Columbus carried us across the river into Alabama with Mr. Dixon Smith, former Shelby boy who is engaged in the lumber business in Alabama. Mr. Smith has been down eight years. He now has under his direction 19 saw mills dotted here and there in the Alabama swamps. Thousands of negroes are in his employ and he seems to have made friends with them. Twice a year he gives them a "big day," with barbecue and "treats" and the "boss" is looked upon as "king." The negro preachers take their texts from the Bible but devote much of their sermons to Mr. Smith who has been such a friend to the black man in more ways than one.

The Smith-Thomas Lumber Co. of which he is head has a large planer mill out on the edge of a railroad that runs through a forest and from that mill two car loads of lumber are loaded daily. Millions of feet are cut and shipped every year. Its long process from the time the tree is cut in the forest to the time it goes into railroad cars, dressed and "rabbited" ready for the market, for in this process it must cure three months and be hauled several times—from the forest to the saw mill, thence to the planer.

## Atlanta Lights

Returning home I stopped for a few hours in Atlanta, Ga., and met for the first time in 25 years, a former Shelby boy and play-mate, Armond Carroll, whom I had not seen for a quarter of a century. Mr. Carroll is using specialty advertising and each January when you read in the papers of the building records of the past year, you are reading a compilation of facts which he has gathered after a year's effort. Mr. Carroll has a beautiful home near the Governor's mansion and a most attractive wife whose presence is delightful. She is a leader in the social and musical life of Atlanta, being a finished musician. Atlanta has become famed as a musical center, largely because of Mrs. Carroll's talent and efforts in behalf of the art.

One hour at night, driving through the business section, would not permit much of a survey of Atlanta, the New York of the South, but the lights high in the sky proves that it is truly a metropolis. Dozens of fine hotels are over-run with guests every night. Building continues at a rapid pace and daylight is not long enough to get some jobs done on time. Sears Roebuck, that mammoth mail order house is building a six or eight story distributing building and retail store combined. It must be completed in a limited time so the contractor had two or three shifts of hands engaged. At night the large building is lighted from top to bottom and work proceeds without interruption. I forgot to ask if work stopped for Sunday. The South is forgetting its God to which it has clung with such faith and fidelity these many years. Sunday picture show houses and Sunday baseball games are well patronized, even in Columbus and the larger a city gets, the more it forgets, so Atlanta must be worse in this respect.

## All Steel Body Logical Step In Car Of Future

The Dodge Brothers are known the world over for one contribution of immeasurable importance to the automobile industry—successful production of the first passenger automobiles fitted with all steel open bodies and the first with all steel closed bodies. The importance of this achievement will, in the future regarded just as much an epoch in the automobile industry as the successful building of the first steel passenger coaches is to railway transportation and all-steel steamships to navigation.

The Dodge Brothers, according to George A. Stone, saw clearly the need for the all steel motor car. "And now the whole automobile industry," says Mr. Stone "has begun to recognize that the all steel body is the automobile body of the future."

"It is entirely logical to look to Dodge Brothers motor car—on which have been devoted over eleven years of constant effort toward improvement of the art of building all steel bodies. The low graceful all steel closed bodies now displayed stand out as the crowning achievement. The slender steel pillars afford breadth of vision heretofore unapproached in

closed car bodies, yet the strength and safety for which D-tee Brothers motor cars have become so well known are unimpaired. The method of welding and riveting the pressed steel body frame members and panels into one well-braced assembly insures absolute freedom from loose joints and squeaks throughout the long life of the sturdy body."—adv.

## Mrs. Caldwell On Shelby And Thackers

(O. M. Page of Observer.)

"It will interest Charlotte people to know that Dr. Ernest Thacker, noted evangelist of the Southern Presbyterian church, spent last Sunday in Shelby, joining Mrs. Thacker who has been there for several weeks conducting a series of talks to women, said a prominent woman of Shelby. "Dr. Thacker in one of his last sermons said that Shelby folks, and others will not soon forget. He said: 'As for me I would rather live for a little time with a few hypocrites in a church down here, than five for ever in a miserable idea with all the hypocrites.' The idea took possession of Shelby. The Star said of it: 'As we see it the statement leaves nothing to be said and is characteristic of the mental ability of the man who recent-

ly closed a very beneficial series of services in Shelby.' "Dr. Thacker is widely known in Charlotte. He is one of the ablest, most original and prominent men of the Southern church, and his wife—a Dixon of Shelby—is one of the ablest women of her day. The two are well yoked together. They pull together manfully, and in every way, hence their great success—Two brilliant stars in conjunction."

## FOR HENDERSONVILLE STARTS

Hendersonville News  
Announcement of the beginning of an eighteen apartment building which will be completed at a cost of \$80,000 and on which work began, to be erected by R. L. Bibee, lumber dealer of Hendersonville and Asheville, will be one of unusual interest here. Another big development which will be noted with interest is the erection of a bulk station by the Gulf Refining company, on property bought yesterday from J. Logan Hace on Church street at the intersection with the Transylvania railroad. This purchase was concluded yesterday and will represent an investment of around \$80,000 upon its completion.

Mr. Bibee's apartments are on Fifth Avenue West. This is the second large Fifth Avenue West building pro-

ject in recent weeks. It is anticipated that the apartments, furnished, will represent an outlay of around \$100,000.

## The Poor Shoemaker

Did you ever hear of a poor shoemaker who wished very much that the Christ would visit him? He made his little shop neat and clean, and waited day after day for the wonderful visitor. A tiny little girl, cold and hungry, stopped, and the cobbler gave her a glass of warm milk and some food. Another time an old, old woman stopped to rest as she was carrying a great bundle of wood to her home, and the old cobbler took the wood from her, and after giving her food, carried it the rest of the way. A beggar was passing in the driving rain and the old cobbler called him in and gave him shoes for his bruised feet.

At night as the cobbler was going to bed he was sad, for the Guest he so longed for had not come. And then he heard a voice which said,

"Three times I came to your friendly door,  
Three times my shadow was on your floor;  
I was the beggar with bruised feet,  
I was the woman you gave to eat,  
I was the child on the friendless street."

## In the Kitchen with 6 Famous Cooks

### NOVEL MEXICAN DISHES Pacific Coast Expert Tells How to Prepare Them

(Editor's Note: This is one of an unusual cooking series contributed to this paper by six famous cooks. Cut it out and paste in your cook book.)

Enchiladas, picadillo, Spanish rice, beans a la Ayre, and refritos!

Those words conjure up pictures of most palatable and spicy dishes to the Spaniard. And many an American has fallen for their tempting tooth-someness.

Mrs. Kate Brew Vaughn, home economics director, Los Angeles, and author of several cook books, was taught how to make these dishes by a Mexican lady.



MRS. KATE BREW VAUGHN

**Fragrant and Delicious**  
Mrs. Vaughn gives the following directions for making enchiladas. The gravy may be made the day before. Its ingredients are: 4 ounces chili peppers, 1 1/2 pounds tomatoes, 2 sliced hard onions, 1 small onion, 1 pinch each of clove, thyme, pepper, sugar, and salt.

Open peppers, and if it is not desired very hot, remove veins and seeds. Soak in boiling water about 10 minutes. Skin tomatoes by holding over flame. Put toast and onion through food chopper and then strain all the ingredients in order to make a smooth gravy. Melt two tablespoons shortening in frying pan, add gravy, and simmer slowly until smooth and thick.

### Filling for Enchiladas (Picadillo)

1 pound pork  
1 tablespoon shortening  
1 teaspoon chopped onion  
Clove of garlic (chopped)  
1/2 cup chili sauce  
1 tablespoon chopped green olives  
1 tablespoon chopped, blanched almonds  
1 tablespoon raisins (chopped)  
1 teaspoon vinegar  
1 pinch salt  
1 pinch sugar  
1 teaspoon olive oil  
Boil pork until tender, then chop fine. Melt shortening and fry pork until brown. Add onion, garlic, and chili sauce, and fry for three minutes. Add olives, almonds, and raisins, and cook two or three minutes. Just before removing add vinegar, salt, sugar and olive oil.

### Make Tortillas, Too

1 quart white flour  
1 cup lard  
2 teaspoons salt  
Enough water or milk to make dough sufficiently thick to roll out like biscuit.  
Divide into balls size of turkey egg and pat between the hands until thin and round and cook on top of the stove with hot grease. After frying, dip in hot gravy, place on plate, and place 1 1/2 tablespoons of filling in center. Roll tortilla loosely and garnish with gravy, grated cheese sliced onion that has been soaked in salt water a few minutes, a green olive, blanched almond, radish, and a sprig of parsley.

### Spanish Rice

1 cup rice  
1 tablespoon shortening  
1 tablespoon chopped onion  
1 clove of garlic  
1/2 cup tomato sauce  
1 quart boiling water  
Pepper and salt to taste  
Melt the shortening, add the onion, and partially cook, not allowing to brown. Add rice and fry until brown. Add the tomato sauce a little at a time, allowing each portion to almost cook dry before adding more. Add the boiling water. Do not stir, and allow to simmer slowly until done. If it is necessary to add more water, be sure it is boiling. Do not stir. Requires about 1 1/2 hours of cooking.

### Delicious String Beans

Here's a new way to prepare string beans—a la Ayre. Use 1 1/2 pounds string beans or green beans, 3 eggs, and 2 teaspoons cornstarch. Cook string beans until tender. Separate into bundles of eight or ten. Make batter by beating whites of eggs until stiff. Add slightly beaten yolks. Continue to beat, adding cornstarch. Place a bundle of beans on a large tablespoon and place in batter. Working batter around the beans with the spoon. Fry in hot fat until brown on all sides. Serve with the following sauce:

1 teaspoon shortening  
1 teaspoon garlic  
1 teaspoon chopped onion  
1 small tomato  
1 teaspoon cornstarch  
salt, pepper, and sugar  
Melt shortening in frying pan and cook for a few minutes. Add the tomato chopped fine, and cook until almost dry. Add cornstarch and enough water to make a smooth sauce. Add salt and pepper.

### "Pink Beans," Too

"Pink beans" (kidney beans) are very filling. Their Mexican name is "refritos." Take one pound of them, 2 teaspoons salt, 4 tablespoons fat, 2 ounces of cheese, and 3 small Mexican sausages.  
Wash beans well and cook with enough water to cover well. Boil about 2 hours. When adding more water be sure to add cold. When beans begin to get soft add the salt. When meaty and tender, drain juice from them, setting juice to one side. Melt fat in frying pan. Add cheese and skinned, chopped sausages. Fry one minute, then remove to dish temporarily. In the same frying pan pour beans and fry for three minutes. Mash, add the cheese and sausage, juice from beans, and mix thoroughly.  
"You will find these dishes very appetizing," Mrs. Vaughn says. (Watch this page next week for another interesting cooking article.)

# 197 Dishes all perfectly cooked

What does this mean to you?

Six national cooking experts cooked 197 dishes on the Perfection Stove to test its all-around cooking ability. Every dish was deliciously done, and the six famous cooks were delighted with the Perfection's performance. The test convinced them, they enthusiastically reported, that the Perfection is a convenient, safe, dependable, economical, and efficient stove.

What does this test mean to you? It means that when you use a Perfection—whether you cook one dish or 197—good cooking results are certain. This is the word of cooking experts who tested Perfections under all conditions.

Special Demonstration  
1926 PERFECTION STOVES  
All Next Week

Step into any dealer's store and see the Perfection stove endorsed by six famous cooks. All sizes, from one-burner models at \$6.75 to five-burner ranges at \$120.00.

You, too, will be pleased with the 1926 Perfection.

STANDARD OIL COMPANY (New Jersey)  
Distributors • 26 Broadway • New York

## PERFECTION Oil-Cook Stoves and Ovens

Manufactured by PERFECTION STOVE COMPANY, Cleveland, Ohio

WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will cause trouble.

FOR BEST RESULTS USE "STANDARD" KEROSENE

We Handle Perfections And Repairs  
PARAGON FURNITURE COMPANY  
"On The Square"  
Shelby, N. C.

PERFECTIONS Sold In Shelby By



PERFECTIONS Can Always Be Had At  
SHELBY HARDWARE COMPANY  
Phone 330.

