



Perfection Cook Stoves

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Murphy, N. C.

A ROYAL ENTERTAINER PERFORMS



Amir Bux, a genuine East Indian conjurer, produces a Liberty Bell from a reperior's hat. He is one of the artists in the India Building at the Sesqui-Centennial International Exposition, which opened in Philadelphia June 1 to December 1 to celebrate the one hundred and fiftieth anniversary of the signing of the Declaration of Independence.

In the Kitchen with 6 Famous Cooks

SIX TRADITIONAL NEW ENGLAND DISHES

(Ed. Note: This is one of a special series of articles contributed by 6 Famous Cooks. Their recipes are "different." Cut them out and paste them in your cook book.)

Probably no section of the country is as famous for its traditional dishes as New England. The eating of beans and brown bread has become almost a rite in many of those old homes.

Miss Lucy G. Allen, head of the well-known Boston School of Cookery, has spent all her life in New England. She has taught hundreds of women cooking in her classes, and has written many cook books, among them "Choice Dishes for Clever Cooks," and "Table Service."

She has contributed to this unusual cooking series recipes for six typically New England dishes.

Boston Bake Beans

It's the preparation and the slow cooking which makes Boston Baked Beans superior to all others.

Pick over one quart of pea or kidney beans, cover with cold water and soak overnight. In the morning drain, cover with fresh water and boil until the skins begin to break. Wash and score a three-inch cube of fat salt pork. Put the beans in a big, earthenware beanpot. Bury the pork in the beans, leaving the rind exposed.

Mix one tablespoon of salt, one tablespoon of molasses, three tablespoons of sugar, and one-half teaspoon of dry mustard; add these seasonings to one cup of boiling water and pour over the beans. Put in enough boiling water to cover the beans. Cover the beanpot, put in hot oven and bake six or eight hours, uncovering the last hour of cooking.

Steamed Brown Bread

For a most delectable meal, serve steaming hot brown bread with the beans. It's a prime combination. Many folks like to eat catsup with the beans. Here's the original New England Brown Bread:

Mix two cups cornmeal, one cup of rye meal, two teaspoons of soda, two teaspoons of salt, one-half cup of molasses and about three and one-half cups of milk. Let stand for one hour, stirring occasionally. The bread is better if the meal swells before the mixture is put into the tin. Butter baking-powder tin. Fill a little over one-half full, cover and steam several hours.

And Chowder

A hearty dish, liked especially by men, is fish chowder. It's economical, too. Buy a four pound haddock, skinned with the head left on. Remove the fish from the backbone, cut into two inch pieces and set aside. Put the backbone broken in pieces and the head into a stewpan, add two cups of cold water, bring slowly to the boiling point and cook twenty minutes. Put into the chowder kettle an inch and a half cube of fat salt pork cut into small bits, and fry out.

Add one sliced onion and fry for five minutes. Add three or four medium sized potatoes cut in thin slices. Strain the stock from the fish bones over the potatoes and cook until they are soft.

Add the fish and simmer ten minutes, then add one quart of milk, one tablespoon of salt, one-eighth teaspoon of pepper, three tablespoons of butter and either three or four pieces of pilot bread or six or seven cooking crackers. The longer a chowder can simmer or stand before serving the better it will be.

Codfish Balls

Wash one-half pound of salt codfish and cut into small pieces using kitchen scissors to make one cupful. Wash and pare potatoes and cut into pieces the size of an English walnut to make one and one-half pints. Cook the fish and potatoes together in boiling water until potatoes are soft.

Drain thoroughly through a strainer, return to kettle and shake over the fire until the moisture is evaporated. Mash, three-fourths cup of lard. Add three-fourths cup of medium cream mixing with a knife. Chill before using.

For the filling, mix one and one-half cups of cooked and sifted pumpkin, with two-thirds cup of white sugar, one teaspoon of grated nutmeg, one-half teaspoon of salt, two eggs slightly beaten and two cups of milk or if liked rich, use part cream.

Pumpkin Pie
Pumpkin pie when made right is a real delicacy. And this recipe for it is especially good. For a more elaborate dish it may be served with whipped cream.

For the pastry, measure two cups of flour unsifted and sift with one-half teaspoon of salt. Cut in, using two knives, three-fourths cup of lard. Add three-fourths cup of medium cream mixing with a knife. Chill before using.

For the filling, mix one and one-half cups of cooked and sifted pumpkin, with two-thirds cup of white sugar, one teaspoon of grated nutmeg, one-half teaspoon of salt, two eggs slightly beaten and two cups of milk or if liked rich, use part cream.

Nice Brown Doughnuts
Try frying sour milk doughnuts according to this good New England recipe of Miss Allen's. The kitchen will be a most attractive place to all members of the family when they smell these tempting doughnuts.

Beat until light one whole egg and one egg yolk, add gradually three-fourths cup of sugar, beating all the time. Mix three-fourths teaspoon of salt, one teaspoon of grated nutmeg and two cups of flour.

Mix one half teaspoon of soda with one half cup of sour milk having the milk rather rich. Add milk and flour alternately to the egg mixture, roll and pat out, handling as little as possible, then cut and fry in deep fat.

(Be sure to read the special cooking article on this page next week.)

BOSTON SCHOOL of COOKERY

Tests and Approves



Miss Lucy G. Allen, director of the school, tells her experience with the Perfection Oil Stove.

MISS LUCY ALLEN, director of the conservative Boston School of Cookery, is one of six famous cooks who recently put the Perfection Stove to a rigorous, practical cooking test. Like the other five famous cooks, Miss Allen cooked by every cooking process, and gave us her opinion of the Perfection.

Uniformly Good Results

"I cooked many meals on the Perfection Stove," says Miss Allen. "The results, whether using the top of the stove, the oven, the broiler, or the toaster were uniformly good. There were several features sufficiently pronounced to recommend the stove to the most particular people.

Easy to Work on

"The Perfection is an easy stove to work on. There is no reaching across several hot plates, as there is with a gas or coal range.

"The flame never varied from the point at which it was set, whether it was low for stewing down pumpkin or high for baking beans several hours.

Clean Kettles

"There was no black deposit on the cooking utensils, even when the high, yellow tipped flame was used for broiling steak.

"The long chimneys burn every drop of oil completely before the heat reaches the utensils.

"We were so well pleased with the 1926 Perfection Stove, both as to results and operation, that after completing the test we kept it to use for auxiliary work in our classes," she concluded.

Tested and approved by the Boston School of Cookery! That means that the Perfection was used under all possible cooking conditions—for slow cooking, for fast cooking; for baking, for frying, and for broiling. In every case it was found efficient.

Six Cooks Agree

The other five famous cooks who tested the Perfection were enthusiastic, too, about the results obtained. And, every day 4,500,000 women get real cooking satisfaction from their Perfections.

See these 1926 Perfections at any dealer's. All sizes from a one-burner stove at \$6.75 to a five-burner range at \$120.00. When you cook on a 1926 Perfection, you, too, will be well pleased with it.

Manufactured by
PERFECTION STOVE COMPANY
Cleveland, Ohio

Clean, Even Cooking Heat

The long chimneys of the Perfection burn every drop of the oil before it reaches the kettle. Thus you get clean, even cooking heat free from soot and smoke.

You can be doubly sure of this sort of heat when you use a pure water-white Kerosene that burns cleanly, evenly and without odor—"Standard" Kerosene. It is specially refined.

All impurities that might cause smoke or leave deposits of soot are removed. This assures the maximum amount of heat. By sticking to "Standard" Kerosene you are sure of best results from your Perfection. Insist on it. You can buy it anywhere.

STANDARD OIL CO.
(New Jersey)

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For best results use
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STANDARD OIL COMPANY (New Jersey)
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PERFECTION

Oil Cook Stoves and Ovens

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

Endorsed by 6 famous cooks

Z. B. ALLEY DIES IN AUTO WRECK

Brother of 10th District Candidate was On Car Taking Election Returns To Sylva

Z. B. Alley, brother of Felix Alley, candidate in Saturday's Democratic primary for Congressman from Tenth District, was instantly killed Saturday morning at 2 o'clock when an automobile in which he was riding with Henry Moss, of Cashiers Valley, was struck by a truck and overturned near Sylva in Jackson County.

Mr. Moss, who was driving the ill-fated machine, said that a large truck suddenly appeared in the roadway coming at a rapid rate of speed. Striking the car a glancing blow, the heavy truck continued on down the highway without stopping to investigate. No clue to the identity of the driver of the truck has been obtained, officers from Jackson County reported.

The deceased is survived by four daughters and one son, Mrs. Noble Smithson, of Asheville; Mrs. Frank Morrison, of Sylva; Mrs. A. Dunn, of Washington, D. C., and Mrs. Thomas, of Baltimore. The surviving son is D. B. Alley, who was in an accompanying car at the time of the accident.

MARBLE

Mr. S. E. Logingood left Monday to enter summer school at Marshall, N. C.

Mr. and Mrs. J. V. Hall and Son Roy of Bryson City, spent the weekend with Mr. and Mrs. J. B. Hall.

Mrs. Bruce West and daughter, Mrs. Arnold Bryson, left Monday for Bryson City, N. C., where they will visit Miss Vesta West who is ill.

Miss Elva DeHart who is in Training at Bryson City hospital is home for a few days.

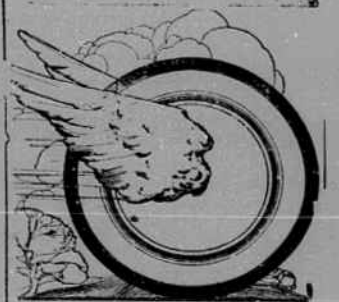
There was a meeting at the church last Saturday for the purpose of calling a new pastor. Rev. Algia West was called to succeed Rev. J. M. Woodward, who has been pastor for the past year. We are sorry to lose Brother Woodward, and wish him pleasant fields of work for the future—Brother West is not unknown to us having served as our pastor here, before. And we are indeed glad to welcome him as our pastor. Let us all co-operate with him and make this year pleasant and profitable for us all.

Miss Claudie Sudderth of Peachtree is spending the week with Mr. and Mrs. N. W. Abernathy.

Next Sunday is the day set apart for the Annual Singing Convention. Marble is expecting more visitors than ever this year.

Mr. William Griggs who is employed at Robbinsville had an attack of appendicitis, he was brought home, Monday afternoon and rushed to Murphy hospital for an operation, and it is not known at this time, whether the operation was successful or not.

Our Tire Repairing Is Certain To Please



I have just installed a tire repairing machine; also a vulcanizer, and can fix your old tires so they will give you many more miles of dependable service. All work is guaranteed or your money refunded. Bring your old casings and tubes and give me a trial, then you will bring them all.

I am located in the old Scout office near Bank of Murphy.

D. C. BURGER

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