

PERFECTION

Oil Cook Stoves and Ovens

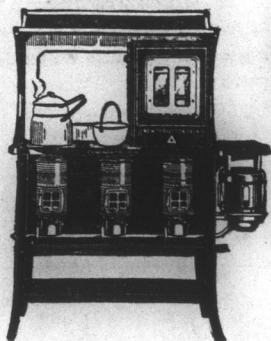


FOR SALE BY
YORKE & WADSWORTH CO.

PERFECTION

Oil Cook Stoves and Ovens

Here is the Perfection Stove that the Six Famous Cooks recommend so enthusiastically.



H. B. Wilkinson Furniture Company

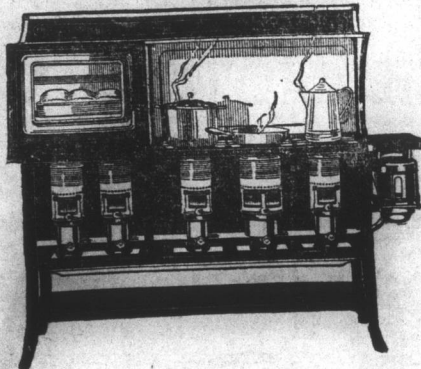
North Church St.

Phone 164

PERFECTION

Oil Cook Stoves and Ovens

ENDORSED BY 6 FAMOUS COOKS



FOR SALE BY

Bell & Harris Furniture Co.

OUR PENNY ADS. ALWAYS GET RESULTS



PERFECTION

Oil Cook Stoves and Ovens

We have the Perfection Stove that the Six Famous Cooks recommend so enthusiastically. Let us show you why a Perfection in your kitchen means better cooking and greater convenience.

Many Styles and Sizes
Ritchie Hardware Company

SOUTHERN STATES LEAD IN TEXTILE MANUFACTURE

Massachusetts Yields First and Second Place to North and South Carolina.

Raleigh, May 24.—Southern states continued to lead New England in the cotton mill industry during April. It is shown by figures compiled by the United States department of commerce and just received here.

North Carolina led in the total number of active spindle hours during the month and South Carolina was in first place in the average number of active hours per spindle.

Massachusetts with nearly twice as many spindles in place as North Carolina gave first and second place to North and South Carolina in the matter of active spindle hours. The figures for North Carolina was 1,787,083.808; South Carolina came second with 1,716,521.540; and Massachusetts was third with 1,653,188.398.

With an average of 321 active hours per spindle for the month, South Carolina led in this respect. Texas, with 398 was second and North Carolina with 294, came third.

"Landscaping." Subject of Notable Lecture at Redpath Chautauqua.

Edward A. Marshall, nationally known authority on landscape gardening, will be heard at the coming Chautauqua in a highly illuminating and helpful discussion on "Landscaping."

Mr. Marshall has made a lifelong study of landscape gardening in its relation to more attractive home surroundings. For the prospective buyer



EDWARD A. MARSHALL

of property he gives important information regarding the selection of a home site; while for the renter, the home owner of average means, or the possessor of a large estate, his plans for making the grounds more attractive are thoroughly practical, and at the same time productive of highly artistic results.

To illustrate the various points of his lecture, Mr. Marshall arranges on a huge screen before his audience realistically painted pictures of a house, the grounds, trees, shrubs, walks, etc., until a well-landscaped ensemble is clearly depicted.

His talk on landscape gardening is one which everyone interested in home or civic beautification will thoroughly enjoy and from which they will receive immeasurable benefit.

Thousands of Acres of Oysters Being Planted
(By International News Service)

Atlanta, Ga., May 24.—As a result of an increased demand for oysters along the Georgia coast, the planting of thousands of acres of oysters under leases will begin next month, R. W. Clancy, State Tidewater Commissioner, declared here.

Experiments conducted by the State Fish and Game Commission and the Federal Government have demonstrated that the Georgia coast produces the finest oysters along the Atlantic, and are free from any kind of contamination.

Because of the purity of the oysters, and their rapid propagation and development, there has been a large demand for long-time leases on the Georgia oyster-beds, according to the Tidewater Commissioner.

Strawberry Season About Ended.
Tribune Bureau

Raleigh, May 24.—The strawberry season, now about ended around Chatham and vicinity, has taken on a brief spurt as the result of several rains over the belt in the last few days, according to Frank D. Grist, commissioner of labor, just back from a field trip over several of the eastern counties. Only a slight increase in bearing will result, however, and only of short duration.

New potatoes and beans and other truck is coming on the market now and the department is being kept busy providing the additional labor needed, he reports.

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, 1½ pounds tomatoes, 2 slices hard toast, 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)
¼ 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 more minutes. Just before removing add vinegar, salt, sugar and olive oil.

Make Tortillas, Too

1 quart white flour
1 cup lard
1 teaspoon 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 without oil. After frying, dip in hot gravy, place on plate, and place 1½ 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
¼ 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 to 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 1½ hours of cooking.



Delicious String Beans

Here's a new way to prepare string beans. Use 1½ pounds string beans or green beans, 1 egg, 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 2 small Mexican sausages. Wash beans well, and cook with enough water to cover well. Boil about 1 hour. When adding more water be sure to add salt. When beans begin to get soft add the salt. When nearly 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



EAGLE ATTACKS FISH AND BOTH ARE CAPTURED

Bass Was Already Hooked When the Big Bird Went After Him for a Dinner.

Asheville, May 22.—Thrilled when his line was jerked by a big bass in Lake Juniper, near here, last yesterday, Terry E. Simms, Asheville real estate developer, nearly fell out of his boat in amazement when a live young eagle flopped into the water near the fighting fish and tangled its wings in the line.

For five minutes he struggled with his two fighting prizes. By that time they were close enough to the boat for Simms' companion, Dr. A. F. Tool, of Asheville, to grasp the young eagle. The enraged bird severely cut the doctor's hands with his beak and talons.

They landed the fish, a six-pound bass, and the eagle.

Later they learned that a farmer on the shore had winged the eagle with a load of buckshot just as the bass struck.

Today the bass was being mounted and the eagle, a bird of beautiful silver, white and black coloring, was in the care of a veterinarian for his broken wing to be dressed.

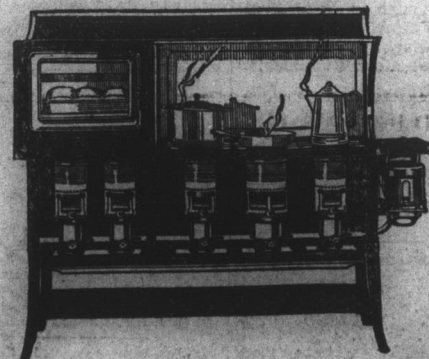
Chosen Pilot for Davidson Wildcats.
(By International News Service)
Davidson, N. C., May 24.—Kelly V. Woodham, of Meridian, Miss., was the unanimous choice of his teammates to pilot the Davidson Wildcat baseball team for the 1927 season. Next year will mark Woodham's third year on the Wildcat team.

If an apple a day keeps the doctor away, what can be done about the ice man?—Durham Sun.

The Finest Of The Perfection Line!

This is the finest oil range made—the 5-burner Perfection with Superflex burners, hot as any gas burners. We have many other sizes and styles of Perfection stoves, too. Let us demonstrate them to you.

"Endorsed by 6 Famous Cooks"



Concord Furniture Co.

TIMES AND TRIBUNE PENNY ADS. ALWAYS GET RESULTS