

WANTS

DITCHING IS MY OCCUPATION. 16 years experience. J. F. Williams, Route 3, Williamston. m18 2t

YOUNG BROILERS, WEIGH ABOUT 2 pounds each; 50c pound Theodore Roberson, Roanoke Poultry Yards, City. m18 2t

FARM LOANS: LOWEST COST TO borrower; no inspection fees; no life insurance; no stock. Interest due November 1st, prepayment privileges on any interest date. Raleigh Banking & Trust Co. B. A. Critcher, local correspondent, Williamston, N. C. m21 6

NOTICE OF CANDIDACY
To the voters of Jamesville Township: I hereby announce myself a candidate for road commissioner, subject to the action of the primary to be held Saturday, June 5.
Respectfully,
P. M. HOLLIDAY.

NOTICE OF SPECIAL ROAD TAX ELECTION—BEAR GRASS TOWNSHIP

North Carolina, Martin County.
Under and by virtue of an order passed by the Board of Commissioners of Martin County and entered at their regular session Monday, May 3, 1926, notice is hereby given that an election will be held at the usual voting place in Bear Grass Township, Martin County, North Carolina, on Saturday, June 5th, 1926, for the purpose of taking the sense of the qualified voters of the said township on the question of whether the board of commissioners of Martin County shall levy and collect annually a special tax for the purpose of improving and maintaining the public roads of said township.

Said tax levy not to exceed 30 cents on the \$100 worth of real and personal property, according to the tax list of said township.

At the election those qualified voters who are in favor of said proposition shall vote a ballot on which shall be written or printed, the words, "For special road tax," and those who are opposed to said proposition shall vote a ballot on which shall be written or printed the words, "Against special road tax."

Said election will be conducted at the same time and place, and by the same registrar and judges of the general Democratic primary, it being the place and date above stated, and under the rules and regulations as are not provided for in the election of members of the general assembly under the general election laws of the State.

HENRY C. GREEN,
Chairman, Board of County Commissioners of Martin County.
Attest:

J. SAM GETSINGER,
Register of Deeds and ex-officio clerk to the Board of County Commissioners.

EXECUTOR'S NOTICE

North Carolina, Martin County.
The undersigned having qualified as executor of the estate of B. L. Long, deceased, all persons having claims against said estate are notified to exhibit same to them on or before the 14th day of May, 1927, or this notice will be pleaded in bar of any recovery. All persons indebted to said estate will please make immediate payment.
This 14th day of May, 1926.
DELLA S. LONG,
EDGAR M. LONG,
B. M. WORSLEY,
Executors.

Renew Your Health by Purification

Any physician will tell you that "Perfect Purification of the System is Nature's Foundation of Perfect Health." Why not rid yourself of chronic ailments that are undermining your vitality? Purify your entire system by taking a thorough course of Calotabs,—once or twice a week for several weeks—and see how Nature rewards you with health. Calotabs are the greatest of all system purifiers. Get a family package, containing full directions. Only 35 cts. At any drug store. (Adv.)

NOTICE
The stock of merchandise heretofore owned by John A. Manning has this day been sold to John W. Green. All items due the firm of John A. Manning are payable to him and all bills due by the said firm are to be paid by said John A. Manning.
JOHN A. MANNING.
JOHN W. GREEN.
May 19, 1926.

SALE OF VALUABLE FARM PROPERTY

Under and by virtue of the authority conferred upon us in a deed of trust executed by J. N. Pugh and wife Ethel Pugh, on the 18th day of April 1925, and recorded in book of mortgages X-2, page 49, we will on Saturday, the 26th day of June, 1926, at 12 o'clock noon at the courthouse door in Williamston, Martin County, sell at public auction for cash to the highest bidder the following land, to wit:

First tract: Adjoining the lands of J. H. Sherrod on the west; the lands of F. J. Roebuck and J. G. Staton on the south; the M. W. Ballard land and H. G. Slade on the east; and the dower of Mrs. Margaret Boyle on the north, and more particularly described as follows: Beginning in J. H. Sherrod's line in the center of the Williamston and Hamilton road, in the line of the old Confederate breastworks, and running along the line of the old Confederate breastworks, J. H. Sherrod's line, south 4 degrees west 96.41 chains to the center line of the run of Conoho Creek; thence along the run of said creek along the line of F. J. Roebuck, J. G. Staton and the M. W. Ballard land, general directions, south 76° east 10.60 chains; north 74° 30' east 13 chains; south 60° 30' east 20 chains; north 34° 30' east 10 chains; north 11° east 21 chains and north 35° east 6 chains to H. G. Slade's corner opposite the center line of Deep Bottom, H. G. Slade's line; general directions, north 11° 30' west 12.12 chains; north 4° 45' west 10.60 chains; north 13° 45' west 12.65 chains; and north 44 degrees 30 minutes east 13 chains to the center line of the Hamilton and Williamston road, H. G. Slade's corner, and the corner of the dower of Mrs. Margaret Boyle; thence along the center line of said road, the line of the Boyle dower, north 58° 30' west 1.90 chains; north 80° west 2.80 chains; north 63° 45' west 5 chains; north 75° west 9.30 chains; north 77 degrees 30' west 13 chains; thence south 81° 30' east 13.60 chains; south 77° east 6 chains and south 67° 45' east 3.45 chains to the beginning, containing 482 acres, more or less.

Second tract: Adjoining the lands of Will Baker on the east; Roanoke River on the north; Mrs. Margaret Boyles dower on the west; and the lands of H. G. Slade and Will Baker on the south, and described as follows:

Beginning in the center line of Deep Bottom and the center line of the Williamston and Hamilton road, H. G. Slade's corner, and the corner of Mrs. Margaret Boyle's dower; thence running along the center line of the said road, H. G. Slade's line, south 58° 30' east 1.60 chains; south 45° 45' east 4 chains; south 61° east 2 chains; south 79° 45' east 11.51 chains and south 65° east 19.60 chains to Will Baker's corner; thence along Will Baker's line north 24 degrees 45' east 22 chains to the edge of the river low ground; thence around the edge of the river low ground, general directions, east 15.50 chains to the line of the M. B. Ballard land; thence along the line of the M. B. Ballard land north 24° 45' east 29.50 chains to the south bank of Roanoke River; thence up and along the meanders of said bank, general directions, north 48° 15' west 16.20.

This sale is made by reason of the failure of J. N. Pugh and wife, Ethel Pugh, to pay off and discharge the indebtedness secured by said deed of trust to the North Carolina Joint Stock Land Bank of Durham.

This 12th day of May, 1926.
FIRST NATIONAL CO., Inc.,
m21 4tw
Trustee.
Formerly First National Trust Co., Durham, N. C.

SORE THROAT
Gargle with warm salt water—then apply over throat—
VICKS VAPORUB
Over 17 Million Jars Used Yearly

NOTICE OF SALE
Under and by virtue of a judgment of the superior court of Martin County in action entitled "Federal Land Bank vs. John Andrews, et al.," the undersigned commissioner will, on the 24th day of May, 1926, at 12 o'clock



FOUR DELICIOUS CAKES FROM FOUR CORNERS OF THE UNITED STATES

(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.)

Who ever heard of a family without at least one "cake-eating" member? It's pretty certain that such a household doesn't exist. Usually there are several folks clamoring for cake and more cake. It's the one food which seldom has "left-overs."

It's also one of the foods which can be made just as rich or just as plain as the cook wants to make it.



For the Chocolate Fans

Rich Devil's Food Cake with Laplander frosting is a cake which appeals especially to those who like chocolate. Miss Margaret Allen Hall, nutrition expert at the Battle Creek College of Home Economics, gives this as her favorite recipe:

- 1/2 cup butter
- 2 cups sugar
- 1 cup milk
- 1 egg
- 1 cup flour
- 4 teaspoons baking powder
- 1 cup chopped nuts
- 2 squares chocolate.

Cream the butter with one cup of sugar. Beat egg yolks, add the other cup sugar, beat until creamy. Combine the two mixtures. Sift baking powder with flour and add to creamed mixture alternately with the milk. Add melted chocolate and nuts, and fold in egg whites. Bake in deep pan, or in layers. Cover with Laplander frosting.

Laplander Frosting

- 1 egg
- 1 cup sugar
- 2 squares chocolate cut fine
- 2 tablespoons milk
- 1 tablespoon butter
- 1/2 teaspoon vanilla

Beat the egg, add milk, butter, sugar and chocolate. Cook slowly over flame, stirring constantly. When mixture comes to a boil, remove from fire, add vanilla and beat until thick enough to spread.



For the Children

Mrs. Sarah Tyson Rorer, the Philadelphia cooking expert, has an excellent recipe for a soft molasses cake. "Give the children as much as they want," says Mrs. Rorer. "It's wholesome and nourishing."

Here is Mrs. Rorer's recipe: Dissolve one teaspoonful of baking soda in two tablespoonfuls of warm water. Add one cupful of New Orleans molasses, a quarter of a pound of melted butter, one cupful of boiling ground ginger, and three cupfuls of pastry flour and beat until smooth. Bake in a shallow pan on upper rack in medium oven for about 30 minutes.

This may be served with whipped cream as a delicious dessert.

Use Bananas, Too

Bananas flavor this delicious cake recommended by Mrs. Kate Brew Vaughn, Los Angeles cooking expert. The ingredients are:

- 1/2 cups sugar
- 1/2 cup shortening
- 2 eggs
- 1 cup mashed bananas
- 4 tablespoons sour milk
- 1 teaspoon soda
- 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 cup chopped walnut meats

Cream sugar and shortening, add the beaten eggs, dissolve soda in sour milk and add. Sift flour, baking powder, and salt together and add. Mix well, and add nuts. Pour into two greased and floured cake tins. Bake in oven 350 degrees F. for 25 minutes. Ice with banana whip.

- 1 banana
- 1 cup granulated sugar
- 1 egg white

Put all three ingredients in a bowl. With a Dover egg beater whip until mixture is of the consistency of stiffly beaten whipped cream.



Sunshine Prune Cakes

Mrs. Belle DeGraf, San Francisco, home economics counselor, contributes her recipe for Sunshine Prune Cakes.

- 2 eggs
- 1 cup sugar
- 1/2 cup flour
- 2 teaspoons baking powder
- 1/2 cup milk or water
- 1 cup melted shortening
- 1 teaspoon vanilla
- 1 teaspoon lemon

Sift dry ingredients, except sugar; beat eggs until very light; add sugar gradually, beating with egg beater. When creamy, add dry ingredients alternately with liquid, mixing well. Add flavoring and melted shortening. Pour batter in a shallow, well greased pan, cover top with pitted uncooked prunes, placing the fruit in even rows, sprinkle with cinnamon and sugar. Bake in a moderate oven.

(Don't omit next week's special cooking article on this page.)

It's Worth It

Every housewife who uses an oil stove should devote five minutes to it each morning, filling the reservoir and wiping off the wicks. This care insures perfect flame and no soot or odor.

Vegetable Cookery

In cooking vegetables use as little water as possible. Have it boiling when the vegetables are put in otherwise the vitamins, salts, and flavor are lost.

noon, at the courthouse door of Martin County, sell at public auction to the highest bidder, for cash, the following described real estate:

All that certain piece, parcel, or tract of land, containing 36 1-2 acres, more or less, lying and being on the Williamston and Greenville Road about 10 miles southeast from the town of Williamston, Cross Roads Township, Martin County, North Carolina, having such shape, mete and bounds and distances as will more fully appear by reference to a map thereof made by T. Jones Taylor, surveyor, June 23, 1919, and being bounded on the northwest and west by the lands of Ross Mizelle, and on the south by

the lands of Church Roberson estate, and on the east and north by lands of Dave Wynn, this being the same tract of land heretofore conveyed to the said J. A. Andrews by J. E. Swain and wife, Leona, by deed dated December 5, 1906, and of record in Martin County registry in book SSS, page 6.

This the 21st day of April, 1926.
B. A. CRITCHER,
Commissioner.

NOTICE OF RESALE

Under and by virtue of an order of resale entered in the above entitled matter, the bid at the former sale having been raised by deposit of upset bid money in compliance with the law

with respect to raising bids of this character, the undersigned trustee will on Saturday, the 29th day of May, 1926, at 12 o'clock m., in front of the courthouse door of Martin County, at Williamston, N. C., offer for sale, at public auction, to the highest bidder, for cash, the following described real estate, to wit:

That certain piece of property, land and building, approaches, and all the rights of ingress and egress, and all easements, belonging to same, said property being known and designated as the Union Storage Co. warehouse, bounded by the Atlantic Coast Line Railroad right of way, the redrying plant now occupied by W. I. Skinner

and others, and being all the property of every nature, kind, and description belonging to the said Union Storage Warehouse, it being the identical property described in a deed from J. O. Staton and wife, Fannie C. Staton, dated the 1st ay of November, 1916, and duly recorded in the office of the register of deeds in and for Martin County in book T-1, at page 444, reference to which said deed is hereby made and referred to for a more perfect description, the description embodied in said deed being made a part hereof for the purpose of description. This the 12th day of May, 1926.
HUGH G. HORTON,
my 14 2tw
Trustee.

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Prices Before
You Buy

PERFECTION OIL RANGES
THE BEST MADE
Culpepper Hdw. Co.
WILLIAMSTON NORTH CAROLINA

We Have Them
On Display. Free
Demonstration

Is cake baking really difficult?

"Not when you have the right stove," say six famous cooks.

There is no reason why cake-making should be less successful than any other cooking operation—when the cook can depend upon her stove.

THAT is the statement of six famous cooks who have just completed a practical cooking test of the Perfection Stove. All six agreed in praising the Perfection highly for its baking ability, as well as for its general performance.

"Speaking of cakes, half the making is in the baking," said Miss Rosa Michaelis, New Orleans, domestic science specialist.

Delicate Angel Food
"An even temperature must be maintained while an angel food and other cakes are baking," added Miss Margaret A. Hall, nutrition expert of the Battle Creek College of Home Economics. "When I baked cakes in the Perfection oven I used a standard, portable oven thermometer as a check. The flame did not creep or crawl. You can depend on the Perfection flame to remain as you set it."

"My orange cakes and devil's foods were delicious," commented Mrs. Kate B. Vaughn, Los Angeles, household economics director. "The air circulation in the Perfection oven seems perfect. All excess moisture was carried away."

"It's the 'live heat' of the Perfection Oven which brings such good results," said Mrs. Rorer, famous Philadelphia cook.
"The Perfection oven is so roomy that there is room for several cakes at a time," said Mrs. Belle DeGraf, San Francisco. "And, through the glass door of the oven you can see just how they are baking. No need to open the door and lose any heat."
Miss Lucy G. Allen, of the Boston School of Cookery, commented on the visible oil supply. "You can see," she remarked, "whether you have enough for your cooking. If not, it's easy to refill the Perfection reservoir without soiling your hands."

High Praise
These are just a few of Perfection's good baking points which the six expert cooks praised highly. You will find many others when you bake on a Perfection. It's the stove which proves cake-baking is not difficult.
See the 1926 Perfections at any dealer's. All sizes from a one-burner model at \$6.75 to a five-burner range at \$120.00.
Manufactured by
PERFECTION STOVE COMPANY
Cleveland, Ohio

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

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

For best results use
"STANDARD" KEROSENE

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and
Recommend
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Information
Call 155

PERFECTION OIL RANGES
SEE THEM ON DISPLAY
B. S. COURTNEY
WILLIAMSTON NORTH CAROLINA

Special for Sunday

A Turkey Dinner

Old Mill Inn