

Entertainments
Weddings
Club Meetings
Personals
Engagements

Society and Personals

OF WILLIAMSTON and MARTIN COUNTY

PHONE
Anything for
This Department
To
46

NEW KIWANIS CLUB OFFICERS



H. G. Horton, left, and Rev. Jim Smith, right, are the new heads of the local Kiwanis club. Mr. Horton was installed as president and Mr. Smith as vice president at a meeting of the civic group membership last evening.

County in Book C-3 at page 379, said deed of trust having been given for the purpose of securing a certain note of even date and tenor therewith, default having been made in the payment of the said note, and the stipulations contained in said deed of trust not having been complied with, and at the request of the holder of the said note, the undersigned trustee will, on Monday, the 19th day of February, 1940, at twelve o'clock noon, in front of the courthouse door in the town of Williamston, offer for sale to the highest bidder for cash the following described real estate, to wit:

Bounded on the North by the lands of Mrs. J. N. Hardison, bounded on the East by the Joshua lands and the lands of Mrs. J. R. Tyre, bounded on the South by the Sweet Water Creek and the Mill Pond, and bounded on the West by the Sweet Water Creek and the Mill Pond, containing 132 acres, more or less, and being the home place of Levi Hardison where he resided.

This the 18th day of January, 1940.

ELBERT S. PEEL
Trustee.

COLDS Cause Discomfort
For quick relief from the misery **666** of colds, take—
Liquid - Tablets - Salve - Nose Drops

Birth Announcement
Mr. and Mrs. Dale Tetterton, of Richmond, announce the birth of a son, Claudious David, there, on January 15th. Mrs. Tetterton was formerly Miss Viola Grimes, of this county.

Will Arrive Here Today
Mrs. Ethel Watts and daughter, Gene, of West Virginia, will arrive today to spend ten days with Mr. and Mrs. J. W. Watts.

Birth Announcement
Rev. and Mrs. J. H. Smith announce the birth of a daughter, Marilyn, in Brown Community Hospital here on Thursday, January 18.

Missionary Society to Meet
Monday, January 22, at 3:30, the regular meeting of the missionary society of the Methodist Church will be held at the home of Mrs. T. B. Brandon.

The meeting is a pledge service and all members, particularly the new officers, are urged to attend.

Accepts Position Here
Mr. Garner House, of Robersonville, has accepted a position here with Standard Fertilizer Company. He is living with his sister, Mrs. Ernest Etheridge, and Mr. Etheridge.

Is Visiting Here
Miss Vivian Morris, of Goldsboro, is visiting her sister, Mrs. Urban Rogers, and Mrs. Rogers here for a few days.

Move Here This Week
Mr. and Mrs. Iverson Skinner and family, of Greenville, moved this week to their home here on west Main Street.

Is Receiving Treatment
Mr. Charles Herriott is receiving treatment in a Norfolk Hospital for a few days. Mrs. Herriott is with her husband there.

Visits Here Tuesday
Mr. Joseph Frank, of Monroe, Ga., visited his son, Mr. Jack Frank, here Tuesday and Wednesday.

Was Here Wednesday
Mr. Jim Hoggard, Jr., of Windsor, visited here Wednesday night.

In Durham Wednesday
Mr. and Mrs. Bill Hairstip visited in Durham Wednesday. Mrs. Hairstip is receiving treatment for a skin infection.

Were Business Visitors Here
Messrs. Lee House and William Gray, of Robersonville, were business visitors here Tuesday afternoon.

Visit Friends Here Tuesday
Buddy Laughlin, Bob Wilson, Woodrow Anderson, Charlie Weeks and Carl Miller, of Tarboro, visited friends here Tuesday night.

Confined To His Home
Judge H. O. Peel is confined to his home by illness.

Were Here Yesterday
Mr. and Mrs. John Bellflower, of Oak City, visited here yesterday.

Returns From Tarboro
Mrs. Anna Harrison has returned from a visit with relatives in Tarboro.

In Rocky Mount Tuesday
Mr. Ernest Mears visited in Rocky Mount Tuesday night.

Shops Here Yesterday
Miss Irene Hodges, of Windsor, shopped here yesterday.

In Rocky Mount Yesterday
Mr. Dred Darden was a business visitor in Rocky Mount yesterday.

Visits in Durham
Mrs. Marie Manning is in Durham with her daughter, Elgaree, who underwent a mastoid operation there Wednesday.

Are Visiting Here
Messrs. Paul Donohue, Elgin Martin and Clarence Bonds, of Petersburg, Va., are the guests of Misses Catherine Shaw, Hazel Perry and Evelyn Edmondson at their homes here.

Was Business Visitor Here
Mr. J. M. Griffin, of near Robersonville, was a business visitor here yesterday.

Visits in Bear Grass
Mr. H. D. Harrison, Jr., student at A. C. C. Wilson, visited relatives in Bear Grass last week-end.

In Raleigh Last Week
Messrs. J. C. Rawls and George Robert Taylor and son, George Robert, Jr., attended to business in Raleigh last week.

Improving from Scarlet Fever
Friends of Master Robert Weston will be glad to learn that he is improving rapidly from a case of scarlet fever.

Visit Here Tuesday
Mrs. Claudie Smith and son, Larry, of Greenville, visited Mrs. W. M. Baker here Tuesday.

Are Visiting Here
Messrs. Ben Barnes and Maurice Barnes, of Princess Anne, Md., are here visiting Mr. Ben Barnes' brother, Mr. F. U. Barnes, and family.

Move Into New Home
Mr. and Mrs. F. Earl Wynne and son, Frank, are moving into their new home on the corner of Church and Smithwick Streets today. Dr. and Mrs. R. G. McAllister will move about the middle of next month into the Crawford apartment vacated by the Wynnes.

Returns to Richmond
Mrs. Octavia Cone is returning to her home in Richmond this week-end following a several weeks' visit here with Mrs. P. B. Cone.

Returns Home Yesterday
Miss Mildred Everett returned yesterday from a visit with friends in western Carolina.

In Hamilton Tuesday
Mr. and Mrs. William Tate, of Philadelphia, visited Mrs. Dave Matthews in Hamilton Tuesday.

Continues Very Ill
Mrs. Molly Edmondson continues very ill at her home in Hamilton.

Observes 70th Birthday
Mr. Jule T. Barnhill celebrated his seventieth birthday last night at his home here.

Guests were Mrs. Barnhill, Mr. Tom Barnhill, Mr. and Mrs. Garland Earnhill, Mr. and Mrs. Leman Barnhill, Mr. and Mrs. R. Vernon Bunting, Mr. and Mrs. F. F. Pollard and sons, Jule and Fred, of Bethel; Mr. and Mrs. A. P. Barnhill, Mr. and Mrs. A. C. Barnhill, Mr. and Mrs. B. Barnhill, of Everetts; Mrs. Nathan Rogers, Mrs. Ruth Rogers Harris and son, Eddie, of Bear Grass.

HINTS FOR HOMEMAKERS

By Miss PHYLLIS OWEN, Home Service Director, Virginia Electric and Power Company

LUNCH OR SUPPER
In the hustle and bustle of today our main meal is usually served in the evening, but this does not mean that lunch should be a sketchy affair.

At this time of year for lunch or supper—a hot nourishing soup, a raw vegetable salad, drink and a simple dessert will furnish the needed vitamins.

Soups whether home made or canned may be dressed up in serving. A thin slice of onion or cucumber floating in a clear hot soup, a generous sprinkling of paprika on cream of mushroom, pea or celery soup, a golden piece of sharp cheese in the deep red of tomato add zest. Whole cloves, onion or celery salt add interest to familiar dishes.

As for salads, practically all vegetables may be used raw. Carrots, beets, cabbage, spinach, cauliflower, onions, green peppers, tomatoes, watercress, cucumbers are really delicious when marinated in a tart French dressing, or when several are combined in lime or lemon gelatine.

Desserts for lunch or supper menus should be a simple fresh fruit.

Try these recipes out on your family:

Beef Borscht
1 lb. spare ribs
1-2 cup parsley, cut fine
2 tsp vinegar
2 tsp salt
2 qts water
2 bunches beets (4 cups shredded thin)
4 tsp vinegar
1 2-3 cups irradiated evaporated milk

Boil spare ribs, parsley, the 2 tsp vinegar and salt in water for 1 hour. Add beets and continue cooking until beets are tender, about 30 to 40 minutes. Stir the 4 tsp vinegar into the milk. Add a small amount of the soup to the soured milk, mixing well, then add this mixture to the borscht and heat. Yield: 2 3-4 quarts—about 10 servings.

Potato and Watercress Soup
3 medium-sized potatoes
4 1-2 cups boiling water
3-4 teaspoon salt
3-4 tsp melted butter
1 1-2 tsp flour
1 1-2 cups finely chopped watercress

1 1-2 tsp salt
1-8 tsp pepper

Wash and pare the potatoes and cook them until tender in boiling salted water. Put boiled potatoes, while hot, through a vegetable ricer or sieve. To this puree add the potato water, let come to a boil and thicken with melted butter and flour which have been blended together. Add watercress, salt and pepper. Serve hot with croutons. Add hot milk to make a thinner soup if desired. Six servings.

Gingerbread
Temperature, 350 degrees; baking time, 30 to 40 minutes.

1-2 cup butter
1-2 cup sugar
1 cup baking molasses
1 tablespoon ginger
1 teaspoon cinnamon
3 cups cake or pastry flour (sifted before measuring)
2 tsp soda
1 cup boiling water
2 eggs

Cream butter, add sugar gradually and beat until light, stir in molasses, ginger and cinnamon. Add flour and mix thoroughly. Add soda to boiling water and pour into mixture, beating hard. Add beaten eggs. Line pan (size 10x14 inches) with wax paper, grease paper, pour in batter which will be very thin.

Brown Betty
2 cups bread crumbs
1-4 cup butter (melted)
1 quart sliced apples
1-4 cup sugar
1-4 teaspoon cinnamon
1-8 teaspoon orange rind

Juice of 2 oranges or 1-2 cup juice
Mix cinnamon, sugar and orange rind. Place a layer of sliced apples, then sprinkle the mixture of cinnamon and sugar over apples, then bread crumbs. Place one layer after another of first—apples, sugar and bread crumbs. Pour orange juice over the top; then the melted butter. Bake in a 350° oven for 45 minutes.

Fruit Crisp Pudding
8 tsp butter (1-4 lb.)
3-4 cup bread crumbs
1 cup sugar (brown or granulated)
Juice and grated rind of 1 lemon (if desired)

1 tsp cinnamon
4 cups cherries
1-4 cup water

Butter, casserole, add cherries sprinkled with cinnamon, add water. Blend together sugar, crumbs, grated rind and butter until crumbly. Place over the cherry mixture and bake at 400°.

Rhubarb, peaches, or apples may be substituted for the cherries.

Baked Apples with Honey
Pare and core 6 large apples, place them in a baking dish and in the center of each drop 3 teaspoons strained honey, 1 teaspoon orange juice, 1 whole clove, 1 walnut meat and 1-4 teaspoon butter. Cook until apples are transparent, or about 30 minutes in a 400° F. oven. Serve hot or cold, with a swirl of slightly sweetened whipped cream to which ginger and cinnamon have been added before beating. 1-4 teaspoon of each spice to 1 cup heavy cream.

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FERTILIZERS

For Your Plant Bed

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Henry E. Griffin

Headquarters in Pete Fowden's Office Next Door
To Guaranty Bank or See Our Local Agents.

Martin Supply Co.

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Complete Stock Available At All Times For Either
Plant Beds Or Regular Crops.

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A Palatable Liquid Preparation for Relief of the Acute Symptoms Resulting From COMMON COLDS, GRIPPE and INFLUENZA

CLARK'S DRUG STORE

TELEPHONE 53

PENDER
Quality Food Stores

Be Thrifty — Check These Values!

WHITE HOUSE	APPLE JELLY, 2-lb. jar	20c
LIGHT MEAT	TUNA FISH, 2 cans	25c
COLONIAL	CUT BEETS, 2 No. 2 1/2 cans	17c
BULK	PURE LARD, 2 lb.	15c
STRONGHEART	DOG FOOD, 4 16-oz. cans	19c
BRUCE'S BLENDED	JUICE, 46-oz. can	17c
FINE QUALITY	BOLOGNA, lb.	15c
NEW PACK	TOMATOES, 3 No. 2 cans	17c
PENDER ASSORTED	CAKE, 1-lb. layer, each	19c
White House	APPLE JELLY, 3 jars	25c
Triple Fresh, Our Pride Loaf	OUR PRIDE BREAD	8c
Large	LUX FLAKES, pkg.	25c
Best	PURE LARD, 50-lb. stand	\$3.75
Double Fresh	D. P. BLEND COFFEE, 1 lb. pkg.	20c

NATIONAL PEANUT WEEK!
Virginia Maid
Peanut Butter, 2-lb. jar . . . **21c**
Candy Peanut Cubes, lb. . . 10c
Choc. Cov. Peanuts, 2 lb. . . 25c
Red Mill
Peanut Butter, 1-lb. jar . . . 15c

ENTERTAINS BRIDGE CLUB
Jamesville—Mrs. Haywood Hyman was hostess to her bridge club Saturday evening at the home of Mr. and Mrs. P. C. Blount. After the games the following were awarded prizes: Mrs. A. J. Holliday, high score; Mrs. Clarence Sexton, second high; Mr. J. T. Uzzle, traveling prize; Miss Lucia McNis, consolation.

A sweet course and coffee were served to the following: Mr. and Mrs. J. T. Uzzle, Mr. and Mrs. Harry Thompson, Mr. and Mrs. Phillip Blount, Mrs. Herbert Sexton, Mrs. A. J. Holliday, Mrs. Clarence Sexton, Mrs. O. W. Hamilton, Mrs. Oscar Davenport, Mrs. Camille Fleming Turner, Misses Lucia McNis, Elizabeth Greenlee, Dolores Jones, and Rosemary Peterson.

Golden Wedding
A BLEND OF STRAIGHT WHISKIES

With this new equipment we feel that we can better serve the people of this community. Our service is modern and systematic as well as sympathetic.

DAY PHONE 155
NIGHT PHONE 197-W

Free Ambulance Service To And From Brown Community Hospital

B. S. Courtney

WILLIAMSTON, N. C.

Announcement!

WE HAVE PURCHASED
A BRAND NEW

PACKARD HEARSE

— And —
AMBULANCE

Golden Wedding

**Pint Was \$1²⁵
NOW \$1⁰⁵**

**Quart Was \$2⁴⁰
NOW \$2⁰⁰**

The Straight Whiskies in this Product are 4 Years or More Old

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