HEARTFELT THANKS for 22 YERRS OF UNBROKEN PEACE

> Auto Parts and Goodrich Tires

**ECONOMY** Auto Supply Store



"WE SELL THE BEST FOR LESS"

ANN'S Variety Store WILLIAMSTON

## ARMISTICE DAY

Let us give thought to the glorious principles for which they who died on Flanders Fields had fought, and again humble ourselves to their memory

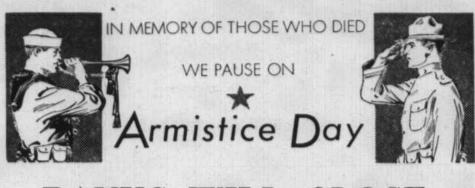
BELK-TYLER COMPANY



MARTIN COUNTY BUILDING And LOAN ASSOCIATION



WILLIAMSTON MOTOR CO.



# BANKS WILL CLOSE Monday, Armistice Day

BRANCH BANKING And TRUST CO.

GUARANTY BANK And TRUST CO.



#### DIXIE MOTORS

Incorporated

DODGE and PLYMOUTH DEALER

THAT THEY SHALL NOT HAVE DIED IN VAIN

LET US STRIVE TO UPHOLD THE AMERICAN IDEAL

B. S. COURTNEY

FURNITURE



CHAS. H. JENKINS & CO.

BUICK, OLDSMOBILE, PONTIAC, And

CADILLAC AUTO DEALERS

"I feel how weak and fruitless must be any words of mine which should attempt to beguile you from the grief of a loss so overwhelming. But I cannot refrain from tendering to you the consolation that may be found in the thanks of the Republic they died to save."

From Abraham Lincoln's letter to a gold mother of his day who lost five sons in the

### G. & H. BUILDERS SUPPLY CO.

Don't Buy Your Building Supplies, Paints and Lumber Until You Consult Us For Prices.

THE OCCASION OF ARMISTICE DAY AT THIS TIME CAN ONLY BRING TO THE AMERICAN PEOPLE A GREATER APPRECIATION OF THEIR UNIQUE FREEDOM . . .

W. G. PEELE

INSURANCE



MARGOLIS BROTHEDS For SMART Styles'



MARTIN SUPPLY CO.

WAR HATH NO VICTORIES".

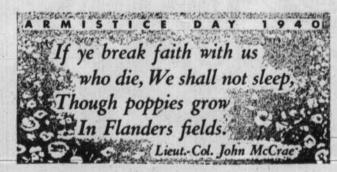
WE SUPPLY THE HOME AND THE FARM

Can we ever forget the sacrifice they made that we might continue in the American Mode of Life?

ENTERPRISE PUBLISHING COMPANY

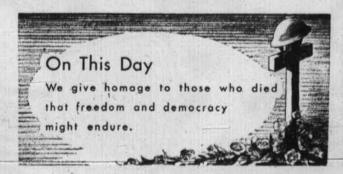


DAVIS PHARMACY



J. E. POPE

Fire Insurance—Rentals—Real Estate



WILLIAMSTON SUPPLY CO.

#### HINTS FOR HOMEMAKERS

By Mary Brown Allgood, Home Service Director, Virginia Electric And Power Company

tradition not to be lightly overlooked, especially in the South. Many southern women feel that the holiday plans are never started until the thoughts about the first cooking are well under way; also that the cupboard are bare unless there are one or more mellowed fruit cakes stored way for safekeeping until the fes-

So we might as well start with fruit cake-dakr, delicious, traditionil Christmas cake that holds in its depths the very soul of fruit and the ineffable fragrance of spices:

Dark Fruit Cake 2 cups butter

2 cups sugar 8 eggs, 1 cup fruit juice

tbsp molasses optional cup sour or buttermilk

6 1-2 cups sifted flour 2 tsp baking powder

1 tsp soda 1-2 ts peach cloves, nutmeg

tsp each cinnamon, salt lbs raisins

lb. white raisins lb shelled nuts

lb citron 1-2 lb each pineapple, cherries,

1-4 lb orange lemon peel

glass jelly or preserves

4 hard tart juicy apples Soak choppe dfruit 12 hours in the cup juice, then before dusting with alf of flour, add nuts and grated apple. Cream butter, add sugar gradually, molasses, then eggs one at a time. Add alternately with 1 cup buttermilk and jelly, the half of flour with sifted dry ingredients. Beat hard; stir into floured fruit mixture; stir together 15 minutes. Bake in paper lined pans at 250° or 275\*. Allow 2 hours for first pound, and 30 minuites for each additional pound in pan. (Wine may be sub-stituted for fruit juice, buttermilk, or both. Make any desired fruit sub-stitutions but keep same weights.)

There is a lighter version, as you well know, and it isn't quite so rich as the dark relation, but it is almost as good to eat and often much pret-

White Fruit Cake

3-4 lb butter

1 lb sugar

8 eggs

1-2 cup water or white wine lb flour

tsp båking powder

tsp nutmeg or mace

2 tsp salt lb almonds, blanched

lb white raisins

1-2 lb each citron, pineapple, cher-Cream butter, add sugar, then

beat in eggs one at a time. Add li-quid alternately with half of flour which dry ingredients were added. Dredge fruits and nuts with re-mainder of flour. Combine mixtures and stir 5 minutes. Bake in large size angel food pan 3 hours at 275\*. (Fruit and nut mixture may be soak ed 1 hour in liquid.)

Glace' For Fruit Cakes

1-2 e Karo

tsp hot water Stir syrup and hot water togeth er, then use a pastry brush to glace' top of cake. This must be done while teh cake is still hot, in fact just as it is removed from the oven.

There are excellent suggestions for Christmas gifts, if you have the time

Dark Fruit Cake

1-2 c shortening

1-2 c brown sugar 4 cggs

c flour

1-2 tsp nutmeg

1-4 tsp salt

1-4 c citron, chopped 1-2 c candied orange peel, chop-

Cream shortening and sugar, then add eggs one at a time, beating thoroughly after each addition. Sift dry ingredients and add to first mixture. Add raisins, citron, orange peel and walnuts. Fill crystallized grapefruit shells with the fruit cake mixture. Steam one hour, then bake in a slow oven at 300\* F, for about 30 minutes. Roll shell in granulated or powdered sugar. This amount will fill two or three grapefruit shells,

depending upon size. Christmas Fruit Cakes in Candied Grapefruit Shells Select large seeded grapefruit of

good shape and color. Wash carefully; break the oil cells by grating fully; break the oil cells by grating lightly on a fine grater. Cut a slice from the stem end of the grapefruit, remove the inside, being careful to leave all of the thick part of skin, and being careful also not to break shell. A small, sharp knife is useful in cutting the fruit free from rind. Remove as much pulp as possible in this manner; then, by using a heavy spoon, the remaining membrane and pulp may be scaped from the rind.

Cover the shells with cold, salted water, bring to a boil and cook about 10 minutes, drain and repeat the process until as much of the bitter flavor as possible is removed. Cool shell. Put in a syrup made of equal parts of sugar and water. Be sure to use sufficient syrup to float the fruit. Cook to 220° F. (medium thick syr-up) and let fruit stand in syrup at least 24 hours. Turn several times during this period. Then cook to 228\* F. (very thick syrup). Remove from syrup and cool. If the shell is large turn it over a glass to shape.

Fruit Cake Notes—Have ingred-

ients at room temperature. Prepare fruit, nut mixture and paper linings for baking pans the day before. I hour is the usual mixing time after this preliminary preparation is done the day before. Cool all cakes in