

ARMISTICE DAY 1940

WE OFFER OUR HEARTFELT THANKS for 22 YEARS OF UNBROKEN PEACE

Auto Parts and Goodrich Tires

ECONOMY Auto Supply Store

Democracy Must Live

OUR PLEDGE TO THOSE WHO DIED FOR IT

ARMISTICE DAY

"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

One Nation Indivisible Always  
ARMISTICE DAY, 1940

MARTIN COUNTY BUILDING And LOAN ASSOCIATION

No better time than this to Remember why They died



WILLIAMSTON MOTOR CO.



IN MEMORY OF THOSE WHO DIED

WE PAUSE ON

# Armistice Day



## BANKS WILL CLOSE Monday, Armistice Day

BRANCH BANKING And TRUST CO.

GUARANTY BANK And TRUST CO.

We cannot afford to forget THEY fought for Democracy  
ARMISTICE DAY 1940

DIXIE MOTORS Incorporated DODGE and PLYMOUTH DEALER

OUR FIRST LINE OF DEFENSE is a United Nation  
ARMISTICE DAY 1940

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

G. & H. BUILDERS SUPPLY CO. Don't Buy Your Building Supplies, Paints and Lumber Until You Consult Us For Prices.

1940 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

THAT THEY SHALL NOT HAVE DIED IN VAIN LET US STRIVE TO UPHOLD THE AMERICAN IDEAL

B. S. COURTNEY FURNITURE

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

ENTERPRISE PUBLISHING COMPANY

1918 1940 IN THESE TIMES LET US REMEMBER EVERY DAY THE SIGNIFICANCE OF ARMISTICE DAY

"In WILLIAMSTON the MARGOLIS BROTHERS For SMART Styles"

Armistice Day 1940 makes us mindful that "WAR HATH NO VICTORIES"

MARTIN SUPPLY CO. WE SUPPLY THE HOME AND THE FARM

ARMISTICE DAY 1940 If ye break faith with us who die, We shall not sleep, Though poppies grow In Flanders fields.  
Lieut.-Col. John McCrae

J. E. POPE Fire Insurance—Rentals—Real Estate

On This Day We give homage to those who died that freedom and democracy might endure.

WILLIAMSTON SUPPLY CO.

### HINTS FOR HOMEMAKERS

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

Fruit cakes for Christmas are a 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 away for safekeeping until the festive season.

So we might as well start with fruit cake—darker, delicious, traditional 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
- 1 tsp molasses, optional
- 1 cup sour or buttermilk
- 6 1-2 cups sifted flour
- 2 tsp baking powder
- 1 tsp soda
- 1-2 ts peach cloves, nutmeg
- 1 tsp each cinnamon, salt
- 2 lbs raisins
- 1 lb white raisins
- 1 lb shelled nuts
- 1 lb citron
- 1-2 lb each pineapple, cherries, figs, currants

1-4 lb orange lemon peel  
1 glass jelly or preserves  
4 hard tart juicy apples  
Soak chopped fruit 12 hours in the 1-cup juice, then before dusting with half 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 minutes for each additional pound in pan. (Wine may be substituted for fruit juice, buttermilk, or both. Make any desired fruit substitutions 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 prettier to serve.

#### White Fruit Cake

- 3-4 lb butter
- 1 lb sugar
- 8 eggs
- 1-2 cup water or white wine
- 1 lb flour
- 1 tsp baking powder
- 1 tsp nutmeg or mace
- 1-2 tsp salt
- 1 lb almonds, blanched
- 1 lb white raisins
- 1-2 lb each citron, pineapple, cherries

Cream butter, add sugar, then beat in eggs one at a time. Add liquid alternately with half of flour to which dry ingredients were added. Dredge fruits and nuts with remainder 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 soaked 1 hour in liquid.)

#### Glaze For Fruit Cakes

- 1-2 c Karo
  - 1 tsp hot water
- Stir syrup and hot water together, then use a pastry brush to glaze top of cake. This must be done while 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 to try them:

#### Dark Fruit Cake

- 1-2 c shortening
- 1-2 c brown sugar
- 4 eggs
- 1 c flour
- 1-2 tsp nutmeg
- 1-4 tsp cloves
- 1-4 tsp salt
- 2 c seedless raisins
- 1-4 c citron, chopped
- 1-2 c candied orange peel, chopped
- 2-3 c walnuts

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 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 pit free from rind. Remove as much pulp as possible in this manner; the remaining membrane and pulp may be scraped 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 syrup) 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 ingredients at room temperature. Prepare fruit, nut mixture and paper linings for baking pans the day before. 1 hour is the usual mixing time after this preliminary preparation is done the day before. Cool all cakes in pans.

Forever let us hold aloft the torch for which brave Americans Died

DAVIS PHARMACY