Sift flour, baking powder, salt and

soda; add graham flour and brown

sugar. Beat eggs, add cream and milk. Stir the mixture into dry ingredients. Stir in sliced dates. Bake in well-greased muffin pans in hot oven (400° F.) for 20 to 30 minutes.

Consumer demand for farm prod-

Weddings Club Meetings Engagements

Society and Personals OF WILLIAMSTON and MARTIN COUNTY

This Department PHONE Anything for

Is Visiting Here Mrs. Evan Edwards, of Wanamie, Pa., is here visiting her son, Pro-fessor Sam Edwards, and Mrs. Edwards, for two weeks.

In Jamesville Wednesday

Mrs. Kate York, and son, Bernard, visited in Jamesville and at Warnecke. Wednesday afternoon

Clifton Malone is getting along nicely following a major operation performed Wednesday in a Rocky Miss Natalie Gould of Chapel Hill, Mount hospital.

In Washington Wednesday

Misses Mary Rodgerson, Marnie Visit in Portsmouth Misses Mary Rodgerson. Mamie
Clyde Taylor. Marie Griffin and
Marjorie Lindsley wisited Mrs
Woodrow Tice in a Washington haspital Wednesday night.

Misses Geneva Robinson and Lilly
Belle Hardison, Jake Mobley and
Frank Edwards. Jr., were visitors
in Portsmouth last week-end.

Leave for California

Mrs. Andrew Holliday, Misses Opal Brown and Fannie Latham Martin, of Jamesville, and Miss Waters, of Pantego, left yesterday for an overland trip to California Mr. and Mrs. J. E. Kin

In Norfolk Wednesday

Mr. and Mrs. Jule Barnhill, Mrs. Vernon Bunting and Tom Barnhill were visitors in Norfolk Wednes-

visited relatives here Wednesday folk



Remember Sunday

- MAY 11th -Is Mother's Day

As A Token Of Your Affection . . . Give "HER" A Gift From MARGOLIS BROTHERS

Gifts For Every Age Mother And Gifts To Fit Every Pocketbook



Mrs. Joe Mizell, of Jamesville shopped here Wednesday,

Mr. and Mrs. J. E. King and daughter. Jane, are visiting in Charlottes-ville and Roanoke, Va., for a few

Spend Week-end in Norfolk

Mrs. H. O. Peele, Misses Trulah Ward Page and Marguerite Cooke and Mrs. Oscar Davenport, of James ville, spent last week-end in Nor-

Is Visiting Here Mrs. R. J. Hutchins, of Keller, Va., s visiting her sister, Mrs. J. A. Eason, here for a few days.

Spending Week-end Here
Reg Manning, student at Duke
University, is spending the weekend here with his parents, Mr. and

Mrs. John A. Manning

Visits in Rocky Mount Miss Frances Wallace, of James-ville, spent this week in Rocky Mount with her cousin, Miss Elizabeth Sexton.

Getting Along Nicely

Mrs. Woodrow Tice is getting along nicely following an operation or appendicitis in a Washington hosnital Tuesday

Visit in Washington City Miss Fannie Mae Wynne and Wil- To Visit in Goldsboro liam Leggett visited in Washington and Baltimore last week-end.

Was Business Visitor Here

Mr. John Tyler, of Kinston, was for a week, a business visitor here Wednesday.

Is Visiting Near Here

Mrs. Lyman Johnson, of Rocky Mount, is visiting her mother, Mrs. W. H. Edwards, near here for a few

In Norfolk Wednesday

children were visitors in Norfolk on Wednesday

Visits in Rocky Mount Mrs. John Rodgerson visited in ium, spent Thursday and Friday Rocky Mount and Greenville this here with friends.

Returns from Richmond Milton James has returned to his

Visiting in Norfolk Mrs. Frank Margolis and daugh-

Leaves for Oriental Mrs. Clyde Griffin left yesterday to visit her parents in Oriental until

Attend Bankers Meeting

Dr. J. D. Biggs, Messrs. Clyde and Joseph Griffin are attending the bankers meeting in Pinehurst this firm, leaves this week-end for his

Piano Pupils In Recital Here Wednesday Evening

The twenty-one piano pupils of Mrs. Frances Parker appeared in recital in the high school auditorium here last Wednesday evening, the large audience enjoying the pro-gram. Those having parts in the annual event were: Mrs. Parker, Eliz-abeth Parker, Millie Biggs, Laura abeth Parker, Millie Biggs, Laura Frances Peel, Sallie Hardison, Eliza-beth Whitley, Virginia Chesson, Bur-nell White, Betsy Horton, Bobby Clayton, Barbara Margolis, Mary Ola Lilley, Sylvia Green, Helen Weaver, Betty Rogers, Doris Rogers, Gladys Peele, Frances Criffin. Sallie Hardison, Evelyn Wynne, Mary Trulah Peele, Gloria Hayman and Marjorie Gray Dunn.

JUNIOR AUXILIARY MEETS

Wednesday afternoon at 3:30, the nembers of the Junior Auxiliary of the American Legion entertained their mothers in the local Legion Hut since Mother's Day is "just around the corner." A large number were present.

After a brief business session, a ort program was given in honor of the mothers present. Those on the program were: Murriel Wynne, Lula Purvis Gray, Alberta Swain and Margaret Johnson.

Attractive favors and delicious re freshments were served

Continues Quite III

Mr. J. J. Manning continues quite ill in the Brown Community Hos-

Visiting in Winston-Salem

Mrs. J. B. Taylor and sons are spending a week in Winston-Salem with her mother, Mrs. W. S. Tilley

Mrs. B. W. Nash plans to visit in Goldsboro tomorrow. She will be accompanied home by her son, Rod, who has been visiting relatives there

Was Here Tuesday

Doc Jones, of Raleigh, visited here Tuesday.

Birth Announcement

Mr. and Mrs. Alton Harrison announce the birth of a daughter at their home in Plymouth on Thurs-Mrs Edwin Holding, Mrs. Thad day, May 8th. Mrs. Harrison before Harrison, Mrs. Ralph Parker and her marriage was Miss Katherine Shate, of Williamston.

Miss Christine High, of Sanitor-

Mr. and Mrs. F. W. Wynne and son, Frank, and Mrs. J. W. Andrews home here after completing a busi-ness course at a Richmond business mouth and Norfolk where they will spend the week-end with relatives.

In Norfolk Today

Mrs. Daisy Purvis and Miss Ruth ter, Miss Barbara, are spending the Manning are visiting in Norfolk to-week-end in Norfolk with relatives.

Returns from Portsmouth Mrs. Titus Critcher returns today from a visit with Dr. and Mrs. J. L. Spencer in Portsmouth.

Leaves For Airlie

home at Airlie before joining the

Army early next week.

Visiting in Florida Professor and Mrs. H. M. Ainsley, of Oak City, are spending some time in Jacksonville and Miami, Fla.

NOTICE OF SALE

NOTICE OF SALE North Carolina. Martin County. In The Superior Court. County of Martin vs. Minnie Walker and others.

Martin County, on the 21st day April 1941, the undersigned comof April, 1941, the undersigned com-missioner will, on Tuesday, the 27th day of May, 1941, at twelve o'clock noon, in front of the courthouse door in the town of Williamston, expose to public sale for cash the following described tract or parcel of land, to

wit:
A certain lot or parcel of land lying and being in the town of Jamesville, N. C., bounded on the North by Walter Moore, on the East by Depot Street, on the South by Henry Gray, and on the West by Louis Mizell, and being the same lot which formerly belonged to Mirana Saunders Williams.

This the 25th day of April, 1941. ELBERT S. PEEL, Commissioner.

NOTICE OF SALE

North Carolina. Martin County. In The Superior Court.

County of Martin vs. Fred Sam Biggs and others:
Under and by virtue of an order of sale and judgment made by L. B. Wynne, Clerk of the Superior Court of Martin County, on the 21st day of April, 1941, the undersigned commissioner will, on Tuesday, the 27th day of May, 1941, at twelve o'clock noon, in front of the courthouse door in the town of Williamston, expose to public sale for cash the following described tract or parcel of land, to wit:

wit:
A certain lot in the town of Williamston lying in the Northwestern corner of Haughton and Hatton Streets, and being the same lot sold to Fred Sam Biggs by D. G. Matthews and wife, recorded in Book A-3, at page 475.

This the 25th day of April, 1941.

ELBERT S. PEEL,
m2-4t

Commissioner.

EXECUTOR'S NOTICE

Having qualified as executor of the estate of W. H. Rawls, deceased, this is to notify all persons having claims against said estate to present them to the undersigned on or before April 9, 1942, or this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate payment.

This the ninth day of April, 1941.
WILLIAM ALBERT RAWLS,
Executor of the estate of
1-6t W. H. Rawls, Deceased.

HINTS FOR HOMEMAKERS

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

"Who can cloy the hungry edge of appretite?" Richard II asks in the Shakespearean play hearing that

In those days of heavy rich foods

that perhaps was a fair question.

Today who wants to cloy the hun-gry edge of appetite? The housewife and the hostess exert ingenuity to whet it for by the use of crisp green leafy vegetables satisfying and balanced meals may be served with no

Simple Supper Menu Macaroni and Cheese Florida Greens Salad Bowl

Creese Crackers Ginger Bread Florida Greens Salad Bowl

- cups shredded lettuce cup chicory cut into small bits
- 4 thsp Roquefort cheese, crumbled 4 thsp grated raw carrot 1-2 cup Florida grapefruit sections.
- cut in pieces 1 tbsp chopped sweet pepper
- French Dressing ingredients, which have

been drained and chilled, and place in salad bowl. Mix in French Dressing. Toss lightly and serve from the bowl or on individual plates. Serve

- (Mix Ahead, Bake Later) 1-4 cup minced onions
- 1 tbsp butter 1-2 tsp salt
- 1-8 tsp pepper
- 1-8 tsp curry powder 1 tsp Worcestershire sauce 3-4 cup milk
- egg, well beaten
- 1-2 cups chopped cooked lamb cup cooked rice 1-3 cup chopped sweet pickles 2 tsp minced parsley
- Lamb gravy

Saute onions in butter until lightly browned Thoroughly mix salt, pepper, curry and Worcestershire uce. Combine milk and egg, and add curry mixture. Add onions, lamb, rice, pickles and parsley and mix thoroughly. Turn into buttered casserole or mold. When ready to bake place in pan of hot water and bake in moderately hot oven (375° F.) 45 mintues. Serve with sauce made from lamb gravy by adding milk to available gravy to make 1 1-2 cups, and thicken as necessary If less than 1-2 cup gravy is used, flavor with boul

on cubes. Yield: 6 portions Brazil Luncheon Casserole

- (Make in Morning for Supper) 2 thsp bacon fat
- 1 thsp minced onion
- tbsp chopped celery
- 1-2 cup milk 1-4 cup bread crumbs
- cup cooked pea purce 1 1-2 cups chor ped Brazil nuts
- l egg, beaten Pepper 1 tsp salt
- 1-2 tsp nutmeg Melt bacon fat, brown onion and

celery in it. Combine other ingred-ients and add to first mixture. Put greased casserole dish, cover and store in refrigerator until ready to Bake in moderate oven (350* F.) 40 minutes. Serve with cheese or

tomato sauce. Bran Honey Boys

- (Cookies Keep in a Jar for Ages)
- cup shortening
- cup sugar
- cup honey 2 eggs, beaten cup peanut butter
- cup all-bran
- 1-2 cups flour 1 tsp soda 1-2 tsp salt
- 1 thsp vanilla
 Blend shortening, sugar, honey,

Wynne, Clerk of the Superior Court of Martin County on the 21st day



Form into small balls and place on | sliced cookie sheet. Press down with fork tines. Bake in moderate oven (375* F.) for 10 minutes. Yield: 70 cookies

(2 1-2 inches in diameter).

- Devonshire Date Muffins (Stay Fresh as a College Freshman) 1 cup white flour 3 tsp all-phosphate baking powder

 - 1-4 tsp soda cup graham flour
 - 1-3 cup brown sugar eggs
 - cup sour cream tbsp milk
 - ucts will continue to improve in the remainder of 1941 under the stimulus of rising employment and consumer incomes, says the U. S. Bur-1 cup (1-2 pkg.) pasteurized dates, eau of Agricultural Economics.



Now Enriched With Vitamins B-1 and Minerals Sunnyfield

FOOD STORES Spaghetti Ann Page Prepared

Tomatoes

Dressing Ann Page Salad **Nutley Oleo**



FANCY TENDER GREEN **STRING BEANS** lb. 10c Green CABBAGE

Fancy Yellow SQUASH . lb. . 10c

STRAWBERRIES qt. 13 1-2c

Sunnyfield HAMS

NEW RED BLISS POTATOES 5 lbs. 17c

LEMONS doz. . I9c Talco Feeds

Fine Chick, 100-lb. bag ... \$2.40 Scraich, 100-lb. bag Grewing Mash, 100-lb. bag \$2.40

Laying Mash, 100-lb. bag \$2.40 16% Dairy, 100-lb. bag ... \$1.85

GIVEN

SATURDAY, MAY 31st. Drawing At 10:30 A. M.

40-Piece Chest KNICKERBOCKER SILVER

(Unconditionally Guaranteed)

One Chance With Every 50c Cash Purchase Or Payment On Account.

Lucky Number will be posted in window. Stub must be presented within 24

hours or another drawing will be made each day until someone wins.





Join The

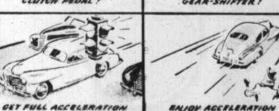
EXCLUSIVE

THE CAR

CIRCLE

OF HYDRA-MATIC

OWNERS





NEVER USE A

ENJOY ACCELERATION

N Hydra-Matic Drive! Hy- snappier, smoother performdra-Matic does away with conventional clutch mechanism and clutch pedal entirely - eliminates hand shifting completely -and it's the only drive that does! Drive a Hydra-Matic Oldsmobile and you never

push a clutch or shift gears. * OPTIONAL AT EXTRA COST



ONLY WITH Hydra-Matic Drive'





CAN YOU HAVE AUTOMATIC DRIVING ?

You have at your command ance than other cars can give you. And you drive in greater safety - with both hands always on the wheel, and with tion. With Hydra-Matte, you drive as no other drivers can

