

NOTLA ITEMS

Our Sunday school is progressing nicely, everybody is invited to join.

Mr. Thomas Payne is very ill at his writing.

Mrs. Alfred Green and Mrs. Nathan Dockey, spent the week-end visiting relatives at Ducktown Tenn.

Miss Mildred Martin spent last week at Copperhill and Isabella, Tenn., visiting Mr. and Mrs. C. C. Loudermilk.

Mr. Coat Hill of Birch was a visitor of Mr. Bill McClure, Sunday

afternoon.

Mr. Bass Haigler and family were visitors of Mrs. Emma Martin Sunday.

Mr. Arnel McTiger made a business trip to Murphy, Saturday.

H. D. Smith & R. B. Wells
SMITH & WELLS
 Registered Engineers
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 Phone 2422
 MURPHY, N. C.

Andrews Locals

Mr. T. M. Worthy made a business trip to Atlanta, Ga., the first of the week.

G. B. Hobbittrell was in Asheville on Monday and Tuesday of this week. Miss Marguerite Smathers of Canton is visiting Miss Lena Tidwell.

Mr. and Mrs. J. B. Strong passed through Andrews Wednesday on their way to and from Wesser, N. C.

Messrs. D. Witherspoon and M. W. Bell were in Andrews Wednesday on professional business.

Edly Moody passed through Andrews Monday morning on his way to Clayton, Ga.

Rev. George W. Reeves of Asheville filled the pulpit of the Baptist church at both morning and evening services on last Sunday.

On Tuesday night in the school auditorium six girls from the eighth graded gave a recital. Miss Marguerite Holland was selected by a unanimous decision of the judges as the winner and Miss Johnston of Marble was awarded the second prize.

Mr. and Mrs. C. H. Jarrett and children spent Mother's Day with Mr. Jarrett's parents at Dillsboro.

Mr. and Mrs. J. W. S. Davis spent

Mother's Day with Mr. Davis' parents near Waynesville.

Mr. J. E. Kephart and family have motored to Canton, N. C.

Z. L. Whitaker attended the race in Charlotte.

The many friends of Mr. J. S. Watkins are much gratified of his rapid recovery toward normal health.

Supt. J. G. Allen is beginning the construction of a home on Aquone road.

D. M. Birchfield was a visitor in Andrews the first of the week.

Mr. R. M. Waldsoop and wife from Bryson City and Mr. Sam Ward daughter and husband spent Sunday with Mr. J. S. Porter and family.

Misses Gussie and Ida Leach of Franklin were visitors of Mr. and Mrs. J. R. Leach Sunday.

(Last week's letter)

W. T. Holland was in Murphy Monday and Tuesday at the meeting of the County Board of Commissioners.

D. S. Russell was in Murphy Tuesday attending the meeting of Highway Commissioners.

Miss Catherine Smathers of Can-

ton is visiting Miss Lena Tidwell.

Rev. George Crow of Asheville filled the pulpit of the Baptist church last Sunday both morning and evening services.

Friends of J. S. Watkins are glad to learn that his condition is improving and that he is now on the road to recovery.

The declamation contest held for Andrews High School on last Tuesday evening Sarah Evelyn Jarrett was awarded the gold medal for the best performance and Dorothy Montney was selected as second best among the boys Earnest Hyde was selected as best and Stephen Adams as second best. The judges were Misses Edwards, Kolb and Rasmussen members of High School faculty.

D. H. Tillitt was in Murphy Monday and Tuesday on professional business.

John A. Tatham was in Murphy two days as juror in the County court.

Ralph Moody, Sheriff B. B. Morrow and Deputy B. B. Gentry were in Andrews last Saturday.

Mr. and Mrs. G. B. Hobbittrell were week-end visitors in Asheville.

Fred Caudell, formerly of Andrews now of Asheville was a visitor in Andrews Wednesday of this week.

J. C. Arbogast, Jr., Robert Brown Whitaker were among the Andrews

people who attended the marriage of Miss Martha Candler.

J. W. Walker made a business trip to Asheville the first of the week.

Mr. and Mrs. E. A. Wood were Murphy visitors Tuesday of this week.

The Andrews election resulted as follows: For Mayor, C. A. Brown 149; C. C. Cagle, 89; for Aldermen W. T. Moore 172; W. D. Whitaker 143; Dr. J. E. Tidwell 138; J. A. Tatham 130; P. B. Ferebee 112; G. W. Cover 101; J. W. Porter 84; W. M. Bradley 75.

Dr. Twigg and brother, Jule Twigg of Hiwassee were in Andrews Wednesday.

Perfection Cook Stoves

On Display at Our Store—Come in and see them. They save you both time and money

Prices Right

W. D. TOWNSON, Dealer

Complete House Furnisher
 Murphy, N. C.

What
 30 Years of Cooking
 taught Mrs. Rorer
 about Stoves

By MRS. SARAH TYSON RORER
 Philadelphia Cooking Expert



"I PREFER oil stoves to any other kind. I speak from the fullness of 30 years' experience with them. Oil is clean, economical, and dependable. It saves a world of work. No coal or wood to carry in, no ashes to carry out. And no dust.

"I have just completed a special experiment on the 1926 model Perfection Oil Stove, testing it under all possible cooking conditions. I cooked many meals in my own kitchen. Every dish was deliciously cooked.

Immediate Cooking

"Steak began to broil and my molasses cake began to rise almost as soon as I lighted the burners. There was no waiting for the heat to 'come up.'

"The bottom of every utensil used in the experiment was as clean as a china dish. No scouring was necessary. Those long Perfection chimneys certainly are insurance against sooty kettles.

All at the Same Time

"I cooked many things at once. For boiling beef I used a very low flame. I French-fried potatoes over a hot flame with yellow tips about 1 1/2 inches high above the blue area. I cooked white sauce over a medium flame.

"I used all grades of heat at the same time satisfactorily.

All flames remained steady and even. They did not creep or 'crawl.' This is a real blessing to the cook. She can forget her stove and keep her mind on her cooking.

"Very Well Satisfied"

"Altogether I was very well satisfied with the Perfection Stove. And, my good opinion of oil stoves has increased, if that is possible."

4,500,000 In Use

The other five famous cooks were enthusiastic about the 1926 Perfection, too. And every day 4,500,000 women get real cooking satisfaction from their Perfections. You, too, will get the most cooking satisfaction the year around when you cook on the latest model Perfection.

See the complete line at any dealer's today.

All sizes, from a one-burner model at \$6.75 to a large, five-burner range at \$120.00.

Buy the stove endorsed by Mrs. Rorer and the other five famous cooks, the 1926 Perfection.

Manufactured by PERFECTION STOVE COMPANY
 Cleveland, Ohio

Clean, Even Cooking Heat

The long chimneys of the Perfection burn every drop of the oil before it reaches the kettle. Thus you get clean, even cooking heat free from soot and smoke.

You can be doubly sure of this sort of heat when you use a pure water-white Kerosene that burns cleanly, evenly and without odor—"Standard" Kerosene. It is specially refined.

All impurities that might cause smoke or leave deposits of soot are removed. This assures the maximum amount of heat. By sticking to "Standard" Kerosene you are sure of best results from your Perfection. Insist on it. You can buy it anywhere.

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PERFECTION
 Oil Cook Stoves and Ovens

WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will cause trouble.

Send for this Free Cook Book



(This strip should run with Ad. No. 337)

In the Kitchen
 with 6 Famous Cooks

BREADS AND BISCUITS AS 3 EXPERT COOKS MAKE THEM

(Ed. Note: This is one of a series of articles on cooking which 6 famous cooks are contributing to this paper.)

Bread can be much more than the uninteresting, prosaic "stuff of life." It can be made so delicious that you eat it because you want to, not because you think you ought to.

Famous cooks have unearthed many delicious bread and biscuit recipes from various parts of the country for you. Follow their recipes for pleasing variety in breads.

Easy Bran Muffins

Mrs. Rorer, the Philadelphia cooking expert, recommends "they are very nutritious and healthful," she says. "One might paraphrase the old saying into 'a bran muffin a day keeps the doctor away.' It would hold just as true.

"These muffins are easily made," she affirms. "Beat one egg, add a cup of milk, a half teaspoon salt, one tablespoonful sugar, and one tablespoonful melted butter. Sift one cupful flour with three level teaspoons baking powder, and bake in a hot oven, in greased gem pans for 20 minutes."



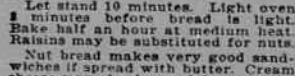
Nuts for Nourishment

Mrs. Rorer has a very appetizing and nourishing nut bread, too. Here's how to make it:

Chop enough pecans to make a half cupful. Put two cupfuls flour in a bowl, add four level teaspoons of baking powder, half a teaspoon salt, and two tablespoonfuls of sugar, and sift. Mix in the nuts. Beat one egg, add one cupful of milk, mix and add the flour. Beat well, and turn at once into a greased bread pan.

Let stand 10 minutes. Light oven 2 minutes before bread is light. Bake half an hour at medium heat. Raisins may be substituted for nuts.

Nut bread makes very good sandwiches if spread with butter. Cream cheese may also be used for a simple, delicious filling.



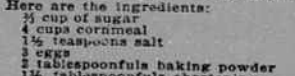
Southern Corn Bread

Corn bread, that favorite of the South, is another nutritious change from the every-day white bread. Made with the recipe of Miss Rosa Michaelis, famous New Orleans cook, it's a welcome part of any meal.

Here are the ingredients:

- 3/4 cup of sugar
- 4 cups cornmeal
- 1 1/2 teaspoons salt
- 3 eggs
- 2 tablespoonfuls baking powder
- 1 1/2 tablespoonfuls shortening
- 2 cups water (or milk, or the two mixed)

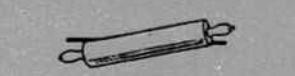
Sift corn meal, salt, sugar, and baking powder together. Add water or milk. Add yolks of eggs and shortening which has been heated. Add stiffly beaten whites of eggs. Put into a hot greased pan, and bake in hot oven. This can be served with butter or with syrup.



Real Beaten Biscuits

If you have a patient right arm, you are bound to make successful beaten biscuits. This is another old southern recipe of Miss Michaelis'.

- 1 quart flour
- 1 1/2 teaspoon of lard
- 1 pint of milk
- 1 teaspoon salt



SUIT NEWS

The decoration will be at Friendship, Sunday, May 16th. Everybody come and pay a tribute to those who have gone before.

Luth McNabb and family visited his parents Mr. and Mrs. W. L. McNabb, Sunday.

Mrs. W. P. Martin, of Ducktown, Tenn., visited her niece, Mrs. Nora McNabb, Sunday.

Mr. Edgar Taylor had the misfortune of losing his mule last week. Some of our young people attended preaching services at Flex Creek, Saturday night and Sunday.

Guy and Ersee McNabb, visited their brother at Copperhill the first of the week.

Mrs. Della Keenon visited her sister, Mrs. Laura Taylor one day last week.

Mr. Frank spark shus the flu, but is improving at this writing.

Mr. and Mrs. H. C. Dickey of Copperhill spent Sunday with Mrs. Dickey's parents Mr. and Mrs. W. L. McNabb.

LETITIA

The farmers of this section are getting along nicely with their work owing to the dry weather.

Mr. and Mrs. Elmer Taylor of Akron, Ohio are visiting home folks.

Mr. Hiram Givins, formerly of this place was laid to rest in the Shady Grove cemetery last Saturday, May 3. Our sympathy goes out to the bereaved.

Mr. Will Suit and son of Try, Ga. spent Sunday at the home of E. W. Taylor.

The remains of T. J. Taylor was brought from Gastonia and interred in the family grave yard near Letitia, April 23. His many friends here were grieved to part with him.

Arthur Graham has moved his store and post office to the Shields stand on the graded road.

Miss Cena Payne and Mr. Russel Staley were quietly married at the home of the bride's parents, Mr. and Mrs. L. P. Payne Saturday, May 1, Rev. C. F. Cunley performing the ceremony.

CASTORIA

For Infants and Children
 In Use For Over 30 Years

Always bears the Signature of *Chas. H. Fletcher*

Sift dry ingredients. Then add the shortening and blend by using the fingers—rub until smooth; add gradually the liquid and knead all together till the dough is formed. Should be a rather stiff dough. Then lay the dough on a biscuit board and knead lightly and beat again for ten minutes. Fill air bubbles form all over the dough. Then roll out and cut with cutter in any shape and stick top here and there with fork. Bake in moderate oven about fifteen minutes or till top and bottom are a light brown.

Use Oranges

Orange muffins are just the thing for breakfast. Toasted, they are delicious to serve with afternoon tea. Mrs. Belle DeGraf, San Francisco, formerly with the Pacific Coast Branch of the New York Cooking School, gives this delectable recipe:

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoonfuls sugar
- 1 egg
- 2 tablespoonfuls melted butter
- 1 cup orange juice
- Grated rind of one orange

Beat eggs and add liquid. Sift and combine dry ingredients. Add melted shortening and first mixture. Bake in greased muffin pans, in moderate oven about 20 minutes.

You may serve a different bread or biscuit every meal. These recipes are especially helpful to women with the lunch problem, as different sandwich fillings may be used with all but the beaten biscuit with good results.

(Watch for next week's special cooking article on this page.)

Much Ventilation

One manufacturer is selling an efficient oven with 108 holes. These holes provide perfect air circulation and carry away all surplus moisture and all odors. This oven is especially made for oil stoves.

Baking Hint

The oven should always be preheated a few minutes before biscuits are put in. They require fast baking.

For Oil Stove Users

Women who cook with oil will appreciate one of the newer oil stove models with a reversible, easily filled glass reservoir. The hands do not come in contact with the kerosene at all.