FRIDAY, JUNE 11TH, 1926

THE FRANKLIN TIMES, LOUISBURG, N. C.

PAGE THREE



We guarantee fullest satisfaction or money refunded.

STRAIGHTFORWARD ADVERTISING

We advertise what we have for sale. 1. We have for sale what we advertise. 2. 3. The people come to see that it is so. The people buy because they are satis-fied with the guarantee that we make. The people are satisfied that they get 4. 5. full value for the money they leave with wth us and they come agan and send their friends.

L. KLINE & CO., INC. JAKE FRIEDLANDER, Mgr.

GET PRICES on soybeans, velvet beans, field peas, beans and peas mixed. I have ten different farms I want to sell. They are well located on good roads near churches, schools and market. I am retiring from ac-tive farming and closing out every-thing. Prices low, terms easy and splendid lands. Write for farm book. let, J. G. LAYTON, Lillington, N. G. 6.4-21 DESTEOYS BEEE Deputy Sheriff J. S. Rowland and Mr. J. E. Thomas report the destruc-tion of about two hundred gallons of beer and a lot of fermenters in Cy-press Creek township back of the Mrs. Sue Alford place on Wednesday afternoon of last week. WITHDRAWAL NOTICE Trains 19 and 20 (Shoo-fly) be-

A fire broke out in a cigar store the other night but the quick witted clerk extinguished the blaze by throw-ing a box of cigars on it.

No Worms is a Healthy Child children troubled with Worms have a by one which indicates near hind and

WITHDRAWAL NOTICE Trains 19 and 20 (Shoo-fly) be-tween Raisigh and Norlina and trains 330 and 331, also trains 334 and 335 between Franklinton and Louisburg will be discontinued after Thursday, June 10th. Seaboard Air Line Railway, JOHN T. WEST D. P. A. Phone 2700. 6-11-11 Phone 6-11-1t 700.

The North Carolina farm hor being made more attractive the the addition of medern convenie Electricity in the home is beco a valuable factor in raising the dard of lights dard of living.

MISS LUCY ALLEN, director of the conservative Boston School of Cookery, is one of six famous cooks who recently put the Perfection Stove to a rigorous, practical cooking test. Like the other five famous cooks, Miss Allen cooked by every cooking process, and gave us her opinion of the Perfection.

Uniformly Good Results "I cooked many meals on the Perfec-tion Stove," says Miss Allen. "The results, whether using the top of the stove, the oven, the broiler, or the toaster were uniformly good. There were several features sufficiently pronounced to recommend the stove to the most particular people.

Easy to Work on

"The Perfection is an easy stove to work on. There is no reaching across several hot plates, as there is with a gas or coal range.

"The flame never varied from the point at which it was set, whether it was low for stewing down pumpkin or high for baking beans several hours.

Clean Kettles

"There was no black deposit on the cooking utensils, even when the high, yellow tipped flame was used for broiling steak.

of oil completely before the heat reaches the utensils.

We were so well pleased with the 1926 Perfection Stove, both as to results and operation, that after completing the test we kept it to use for auxiliary work in our classes," she concluded.

. . .

Tested and approved by the Boston School of Cookery! That means that the Perfection was used under all possible cooking conditions-for slow cooking, for fast cooking; for baking, for frying, and for broiling. In every case it was found efficient.

Six Cooks Agree

The other five famous cooks who tested the Perfection were enthusi-astic, too, about the results obtained. And, every day 4,500,000 women get real cooking satisfaction from their Perfections.

See these 1926 Perfections at any dealer's. All sizes from a one-burner stove at \$6.75 to a five-burner range at \$120.00. When you cook on a 1926 Perfection, you, too, will be well pleased with it.

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" Kerose you are sure of best results from your Perfection. Insist on it. You can buy it anywhere.

STANDARD OIL CO. (New Jersey)

STANDARD KERQSENE

For best results

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KEROSENE

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

Endorsed by 6 famous cooks