

**Notice Trustee's Sale of Land.**  
By virtue of authority vested in me by a certain deed of trust executed the 14th day of Dec. 1924 by R. H. Smith for D. S. Hodge to secure and indemnify of \$350.00 and recorded in the Register of Deeds office of Surry County, N. C., in book 72 page 179, default having been made in the payment of the note therein secured and the request of the holder, I will sell for cash, to the highest bidder, at public auction, in front of the Bank of Mount Airy, Mount Airy, N. C., on Monday, June 14th, 1926, at 1 o'clock P. M., the following described real estate: Adjoining the lands of Tom Roark, W. L. Kirkman et al. Beginning at Roark's corner in the road and runs S. 75 1/2 deg. E. 332 feet to a stake; thence S. 23 1/2 deg. E. 15 feet to a fence post; thence S. 32 deg. W. 262 feet to a branch; thence from the branch to road 193 feet; thence N. 4 deg. E. 446 feet to Roark's corner, the point of beginning. Sale made to satisfy a debt of \$350.00 principal, interest and cost of sale to add. This the 12th day of May 1926.  
Edw. M. Linville, Trustee

**Notice of Administration.**  
Having qualified as Administrator on the estate of W. M. Brinkley, deceased, I hereby notify all persons holding claims against said estate to present the same to me for payment within twelve months from the date of this notice or said notice will be pleaded in bar of recovery thereon. All persons indebted to the estate are urged to make immediate payment to me. This May 1, 1916.  
U. G. Belton, Adm. of W. M. Brinkley, dec'd.

**ATTRACTIVE WOMEN**

**If You Would Be Attractive You Must Be Healthy**

A beautiful woman is always admired. There are many types of beauty. But no woman can be truly beautiful unless she is healthy. Radiant vitality is always attractive however plain a woman's features may be. Many a woman has found her health improved thru the use of Lydia E. Pinkham's Vegetable Compound.

Weakness, loss of weight, and a pale complexion were a few of the things of which Mrs. J. C. Taylor of Box 211, Tallahassee, Florida, complained before she started taking Lydia E. Pinkham's Vegetable Compound. "I could not even sit down and talk to a friend for any length of time," she states, "I would forget what I was talking about and felt so blue." Mrs. Taylor is so pleased with the work of the Vegetable Compound that she keeps a bottle of it in the house at all times—and when it is empty, her husband makes sure that she has a new bottle. "I have regained my strength," Mrs. Taylor writes. "I can do all my housework now and I feel just fine."

Lydia E. Pinkham's Vegetable Compound is made from roots and herbs and has been growing in popularity among women for over fifty years.

**Administrators Notice.**  
Letters of administration having been duly issued to the undersigned from the Clerk of the Superior Court of Surry County, North Carolina, upon the estate of Mrs. Eula Waller, wife of Ray Waller, late of said county, all persons owing her estate are requested to make immediate settlement, and all persons holding claims against her estate are hereby notified to present the same duly authenticated to the undersigned, for payment, on or before the 26th day of May, 1927, or this notice will be pleaded in bar of their recovery.  
Pinnacle, N. C. May, 20th, 1926.  
J. D. Humphreys, attorney for J. H. Waller, Administrator of Mrs. Eula Waller, dec'd.

**WANTED — everybody to drink GREEN RIVER, the snappy lime drink.**

**BADLY RUN-DOWN**

**Lady Was Very Depressed on Account of Poor Health.**

Mrs. H. S. Miller, of Spindale, N. C., says: "Five years ago I was very much run-down in health. I would give out with the least exertion. At times I would have to go to bed. I read of Cardui. . . My husband got me a bottle and encouraged me to take it. I was almost a skeleton, I was so thin. I was run-down and my general health was very poor. This was very depressing and I was in low spirits. My husband had to help me around. He did all he could for me and had me keep up Cardui. "I continued taking the medicine for several months and it was wonderful the improvement I made. I gained over twenty pounds in weight, and I felt so much better besides. This gain was permanent, too. I have never lost it and my general health has been much better since I took Cardui."

At all drug stores. C-21  
**CARDUI**  
The Woman's Tonic

**In the Kitchen with 6 Famous Cooks**

**FIVE WAYS TO PREPARE CHICKEN**

These Are Favorite Recipes of Four Famous Cooks

(Editor's Note: This is one of a series of unusual cooking articles contributed to this paper by six famous cooks.)

Chicken is a universal favorite. Very few folks can find it in their hearts to refuse a second helping of this appetizing fowl. Four famous cooks give tempting recipes for cooking it—fricassees, fried, broiled, stewed, and soup. There's a variety enough for everyone!

**Mrs. SARAH TYSON RORER**, the Philadelphia cooking expert, has a recipe for a delicious chicken corn soup. "This is an excellent dish," she says. "With a salad, coffee, and a bit of ripe cheese it makes a wholesome meal."



**Chicken Corn Soup**  
Her directions follow: Singe, draw, and cut up as for stewing a two year old hen. Put it in a kettle and cover with three quarts of cold water. Bring to a boil, and cook until tender—about two hours.

Remove chicken, skim the broth, and put it back on the burner. Add two medium sized onions chopped, a teaspoon of salt, dash of pepper, and a box of noodles. Add one pint of canned or fresh cut-off corn. Cover and cook 10 minutes. Add the chicken cut into small pieces. When hot, serve. If too thick, add milk to thin.



**Delicious Fricassees**  
For chicken fricassees, made according to the recipe of Mrs. Kate B. Vaughn, Los Angeles cooking expert, select a young chicken, weighing about 3 1/2 pounds. Season pieces of chicken with salt and pepper, dredge with flour and fry in hot fat until brown. Place in casserole, add water and cook in hot oven, 124 degrees F., for one hour. Keep the cover on the casserole.

**As They Cook It "Out West"**  
Pacific Coast fried chicken is delicious. You have the word of Mrs. Belle DeGraf for that. Mrs. DeGraf is a domestic science counselor in San Francisco.

For this dish cut one medium sized young chicken as for fricassees. Sprinkle each piece with salt and pepper and dredge with flour. Heat four tablespoons butter or chicken fat in frying pan. Fry chicken until well browned. Cover with hot water. Add one tablespoon minced onion and cook until the chicken is tender, using a low flame. When chicken is done, remove to serving plate. If any liquid remains in pan, drain off in cup.

Put 2 tablespoons of butter in the pan. Add 2 tablespoons of flour. Mix until smooth, then add 2 cups of thin cream, or cream and liquid left to make 2 cups. Stir until creamy. Then add one tablespoon finely shredded green pepper, and 1/2 teaspoon salt. Simmer a few minutes, then pour around, not over the chicken.

To prepare the green pepper pour boiling water over it and let stand 10 minutes. Shred with scissors.



**Two Southern Methods**  
Miss Rosa Michaelis, New Orleans domestic science specialist, comes from the south, where chicken is one of the most popular dishes. She gives two southern ways of preparing it.

For southern broiled chicken, she says, select a very young chicken. Clean, singe, and split it down the back. It will almost be fat. Season with salt and pepper, and brush melted butter all over it. Have a broiler ready over a moderate fire. Place chicken in it, and let it broil slowly for a half hour or a little longer if the chicken is not so tender.

Turn the chicken once in a while to brown both sides. When done, place on a heated platter which has been garnished with sprigs of parsley or lettuce leaves. Pour melted butter over chicken, and serve hot.

**With Brown Sauce**

Chicken prepared with brown sauce is good served with rice, Miss Michaelis says. Here are the ingredients:

- 1 chicken
- 1 tablespoon lard
- 1 sprig each of thyme, parsley, and bay leaf
- 1 onion
- 1 tablespoon flour, salt and pepper to taste

Clean and cut chicken in small pieces. Season well with salt and pepper. Chop onion fine. Put lard into deep pot. When hot add onion and let brown. Add flour. Let this brown, and add chicken. Let simmer a few minutes with thyme, parsley, and bay leaf chopped fine. Stir often. When all is nicely brown, add 1 1/2 pints boiling water. Stir until it begins to boil.

If necessary, add more salt and pepper. Cover and let simmer until tender (about an hour). The gizzard, liver, and heart may be cooked with sauce, and served with boiled rice.

No matter if the chicken is old or young, you can make it taste good if you choose one of these recipes.

(Be sure to read the interesting cooking article on this page next week.)

**New Toaster**

It really pays to invest in a good toaster which lasts a life-time. Many hardware stores are displaying a new blue glazed toaster. It makes four evenly browned slices of toast at a time. It does not warp, very handy too, for crisping breakfast cereals. Its handle is ever cool. It can be used with equally good results on oil, wood, coal, or gas stoves.

**LARGEST MAN**

**N. CAROLINIAN**

Miles Darden Weighed Over 1,000 Pounds.

Investigation recently into the question of the largest man in the history of the world, shows that he was Miles Darden, a North Carolinian.

Miles Darden was born in North Carolina in 1798, and died in Henderson county, Tennessee, January 23, 1867. He was seven and one-half feet high and at the time of his death weighed a little over 1,000 pounds. In 1839 his coat was buttoned around three men, each one weighing over 200 pounds and together they walked in it across the square at Lexington. In 1850 it required 12 1-2 yards of cloth one yard wide to make Darden a coat. Until 1853 he was able to work but after that he required to be hauled around in a two-horse wagon. His coffin was eight feet long and thirty-five inches deep and thirty-two inches across the breast and eighteen inches across the head and fourteen inches across the feet. Twenty-four yards of black velvet was necessary to cover the sides and lid of the coffin. Miles Darden was twice married and left children none of whom attained to his gigantic proportions. See two Appleton's Cyclopaedia of American Biography (1896), 77 and other authorities.

Do it every day—drink GREEN RIVER—the snappy lime drink.

The Dictionary of National Biography, edited by Sidney Lee, volume four of which appeared in 1900, begins an article by saying, "Lambert David (1770-1860), the most corpulent man of whom authentic record exists, elder of two sons of a David Lambert who had been huntsman to the Earl of Stamford, was born in the parish of St. Margaret, Leicester, on 13th of March, 1770. See page 448 of that volume. According to this same work the English large-man died at Stamford on July 21, 1860, after attaining the weight of 739 pounds. (Id. 448-449). This was certainly a large man. But in this matter of weight he was far exceeded by a native of North Carolina.

Thus Miles Darden, the North Carolina giant, exceeded David Lambert in weight by more than a third and was undoubtedly the largest man who ever lived. To see such a being moving about would give to the observer an eerie feeling and recall the story of Polyphemus and Jack the Giant-Killer and with a vividness unknown before produce a deepened conception of the earth in the days of the dinosaur, the ichthyosaurus, the plesiosaurs, the deinotherium and the pterodactyl combined with those of the mammoth and mastodon.

Do it every day—drink GREEN RIVER—the snappy lime drink.

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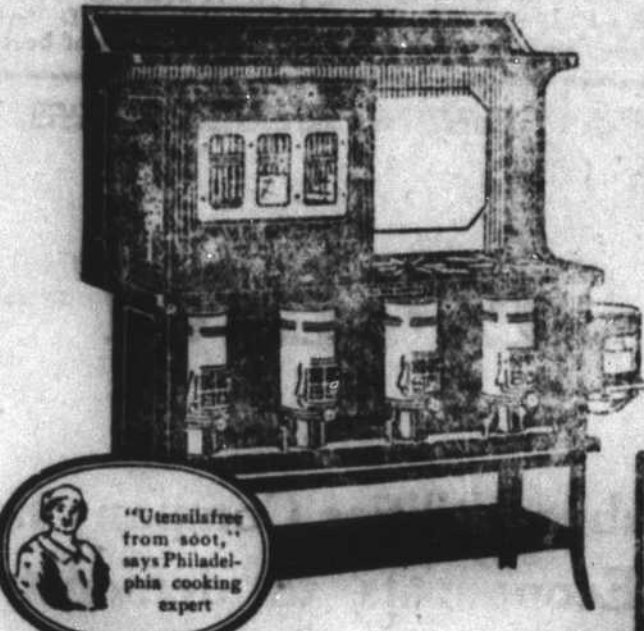
**Notice Of Sale.**  
By virtue of an order of the Superior Court of Surry County made in the special proceeding entitled Donna Bolt, et als vs. James Paul Bolt, et als, therein appointing me Commissioner for the purpose, I will sell at public auction to the highest bidder on the premises on the 17th day of June 1926 at 1 o'clock P. M. the following real estate, to-wit: That certain tract or parcel of land lying and being in Surry County, Mount Airy Township, situated on the west side of Lovill's Creek, adjoining the lands of M. T. McKnight, the Hicks heirs and others, containing 16 acres more or less and known as the Bolt farm. Terms of sale, one-half cash, balance in six months, bond with approved surety to be given for the deferred payments. This sale is made subject to the confirmation of the court. Given under my hand, this the 17th day of May 1926.  
W. G. Sydnor, Commissioner.

*On display this week*  
**Latest Perfection Cookstoves**

Look for this sign in store windows



All this week you can see practical demonstrations of the Perfection Stove six famous cooks have tested and endorsed. Look for above sign in store windows. See the stove today and judge for yourself what the experts approve. Prices and sizes to suit every need.



"Utensilfree from soot," says Philadelphia cooking expert

Glass door oven. Baking always visible. Browns both top and bottom due to rapid "live heat" circulation from 108 holes. Special catch seals door perfectly, saving heat for baking. Get a Perfection oven heat indicator, also. Don't guess at oven temperatures.

**THIS PERFECTION** is the model the six famous cooks used in their tests. It is being demonstrated today at all dealers, along with other Perfection models. See its actual performance with your own eyes. You'll be convinced the experts are right in endorsing Perfection Stoves!

Cooking begins when you touch a match to the wick. No time lost in heat generation. Clean, intense heat flows up the long chimneys direct to your cooking. Every drop of oil is completely burned before the heat reaches utensils so they are kept clean and unstained.

Each burner is independently operated and capable of every range of heat. You can bake, boil, broil, fry and simmer on a Perfection—all at one time. Adjust the flame for any cooking process and it remains as you set it. Be sure to see the Perfection demonstrated today. In size from two to five burners.



Ideal stove for camping. Fast Perfection burner, protecting wind-shield, ever cool handle. Stands firm on circular base. Won't tip easily.

Four pieces of tempting brown toast quickly made at one time on this Toaster. Handle is always cool.



"Steak browns beautifully without turning," says Boston Expert



"Cooks as quickly as gas," says Battie Creek expert

Superflex range with fast-as-gas burners and built-in oven. The stove for those who want the best. Warning cabinet easy to clean and prevents grease splattering walls. One of many Perfections being demonstrated today.

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