

**Receipts and Disbursements  
TOWN OF WILLIAMSTON**

FOR THE MONTH OF APRIL, 1926  
W. T. MEADOWS, Treasurer

April 1. Williamston Motor Co., fire department	\$ 80.00
April 2. W. L. Brewer, salary, March	140.00
April 2. Texaco Filling Station, light operating	19.62
April 3. W. B. Daniel, salary for March	100.00
April 3. Joe Spruill, streets	5.00
April 3. Henry Gurganus, streets	15.00
April 3. Miles Rodgers, streets	4.54
April 3. Highway Filling Station, light operating	2.56
April 3. Ziney Hines, streets	75.00
April 3. W. T. Meadows, salary, March	5.15
April 3. Harrison Wholesale Co., light operating	34.68
April 3. Harrison Oil Co., light operating	18.00
April 3. J. S. Cook, police	117.06
April 6. V. D. Godwin, water operating, freight	32.90
April 6. Henry D. Harrison, light operating, freight	32.00
April 6. Henry D. Harrison, fire department	11.25
April 7. C. O. Moore & Co., streets	4.00
April 7. B. S. Courtney, miscellaneous	28.07
April 7. Culpepper Hardware Co., light operating	3.00
April 8. Henry D. Harrison, fire department	1,092.95
April 10. Fairbanks-Morse Co., new machinery	18.00
April 10. J. S. Cook, police	15.00
April 12. Miles Rodgers, streets	15.00
April 12. Henry Gurganus, streets	15.00
April 12. Joe Spruill, streets	11.50
April 12. Carolina Telephone & Telegraph Co., miscellaneous	3.20
April 14. G. W. Blount & Co., streets	13.75
April 14. Chamber of Commerce, flags for streets	125.00
April 17. J. S. Cook, police	18.00
April 17. Henry Gurganus, streets	15.00
April 17. Miles Rodgers, streets	15.00
April 17. Robert Bonds, salary, March, water operating	65.00
April 17. M. S. Moore, salary March	175.00
April 24. J. S. Cook, police	18.00
April 24. Miles Rodgers, Streets	15.00
April 24. Henry Gurganus, streets	15.00
April 27. Hanover Nat. Bank, int. and disc't., bonds	1,500.00
April 27. Seaboard National Bank, int. and disc't., bonds	4,440.00
April 27. Seaboard National Bank, paid bonds	2,000.00
April 27. J. S. Jones, police	18.00
<b>Total disbursements, month of April</b>	<b>\$10,219.97</b>
Receipts from light and water, month of April	2,356.13
Receipts from J. W. Watts, rent opera house	75.00
Receipts, M. S. Moore, taxes	7,000.00
<b>Total receipts</b>	<b>\$ 9,431.13</b>
Cash in bank, April 1, 1926	2,212.23
<b>Total receipts and cash in bank</b>	<b>\$ 11,643.36</b>
Less bad checks returned by bank	15.50
<b>Total receipts and cash in bank, less bad checks</b>	<b>\$ 11,627.86</b>
<b>Total disbursements, month of April</b>	<b>\$ 10,219.97</b>
Cash in bank May 1, 1926	1,407.89
<b>Total</b>	<b>\$ 11,627.86</b>

**NOTICE OF SALE**

Under and by virtue of a judgment of the superior court of Martin County in action entitled "Federal Land Bank vs. John Andrews, et als," the undersigned commissioner will, on the 24th day of May, 1926, at 12 o'clock

noon, at the courthouse door of Martin County, sell at public auction to the highest bidder, for cash, the following described real estate:  
All that certain piece, parcel, or tract of land, containing 36 1-2 acres, more or less, lying and being on the Williamston and Greenville Road about 10 miles southeast from the town of Williamston, Cross Roads Township, Martin County, North Carolina, having such shape, mete sand bounds and distances as will more fully appear by reference to a map thereof made by T. Jones Taylor, surveyor, June 23, 1919, and being bounded on the northwest and west by the lands of Ross Mizelle, and on the south by the lands of Church Roberson estate, and on the east and north by lands of Dave Wynn, this being the same tract of land heretofore conveyed to the said J. A. Andrews by J. E. Swain and wife, Leona, by deed dated December 5, 1906, and of record in Martin County registry in book SSS, page 6.  
This the 21st day of April, 1926.  
B. A. CRITCHER,  
Commissioner.

**NOTICE OF SALE OF LAND**

Under and by virtue of the power of sale contained in that certain deed of trust executed to the undersigned trustee by A. O. Brown and wife, Agnes Brown, on the 23rd day of February, 1923, and of record in the public registry of Martin County in book H-2, at page 243, said deed of trust having been given to secure certain

notes of even date and tenor therewith, and the stipulations in said deed of trust not having been complied with and at the request of the parties interested, the undersigned trustee will on Monday, May 24th, 1926, at 12 o'clock m., in front of the courthouse door in the town of Williamston, N. C. offer at public auction to the highest bidder for cash the following described property:

A house and lot in the town of Williamston, N. C., on the West Side of Sycamore Street in the town of Williamston, N. C., beginning at Sarah Cherry's (now George Spruill) corner on Sycamore Street, running thence northwardly with said street 35 yards to a stob, corner of lot owned by Holmes and Dawson, running thence

at right angles with Sycamore Street and along Holmes and Dawson's line 25 yards to a stob, Henry Jones line; thence a line parallel with Sycamore Street along line of Jones and Riddick, 35 yards to a stob, Sarah Cherry's (now George Spruill) corner; then along what was formerly Sarah Cherry (now George Spruill) line to Sycamore Street, the beginning, containing 1-4 of an acre, more or less, and being the same land that was conveyed to said A. O. Brown by deed from S. R. Riddick dated 22nd day of February, 1915, recorded in public registry of Martin County in book G-1, at page 339.  
This the 23rd day of April, 1926.  
WHEELER MARTIN,  
Trustee.



**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 'staff of life.' It can be made so delicious that you eat it because you want to, not because you think you ought to."



MRS. SARAH T. RORER

**Easy Bran Muffins**

Mrs. Rorer, Philadelphia cooking expert, recommends her bran muffins for breakfast. They are very nutritious and beautiful, 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. 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 and 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 is one of the South is another nutritious change from the every-day white bread. Made with the best of ingredients, it's a welcome part of any meal. Here are the ingredients:

- 2 cups sugar
- 4 cups cornmeal
- 2 1/2 teaspoons salt
- 2 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 beaten. 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 teaspoons of lard
- 1 teaspoon salt

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 dough is formed. Should be a rather stiff dough. Then lay the dough on a biscuit board and beat with rolling pin for an hour. Knead lightly and beat again for ten minutes, till 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 tablespoons sugar
- 1 egg
- 2 tablespoons melted butter
- cup orange juice
- Grated rind of one orange

Beat eggs and add liquid. Sift and combine dry ingredients. Add melted shortening and fruit 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 100 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 reservoir, easily filled glass reservoir. The hands do not come in contact with the kerosene at all.

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30 Years of Cooking  
taught Mrs. Rorer  
about Stoves**



By MRS. SARAH TYSON RORER  
Philadelphia Cooking Expert

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"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.

"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."

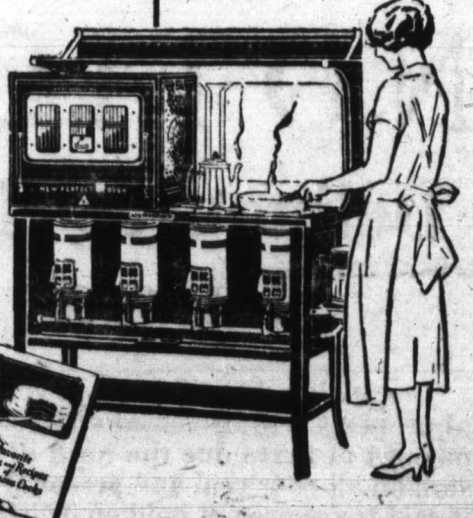
MRS. RORER is one of the six famous cooks who just completed a novel cooking test on the Perfection Stove. Others are: Miss Lucy G. Allen, Boston; Miss Margaret Allen Hall, Battle Creek; Miss Rosa Michaelis, New Orleans; Mrs. Kate B. Vaughn, Los Angeles, and Mrs. Belle DeGraf, San Francisco.

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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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(New Jersey)

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