

Entertainments
Club Meetings
Engagements
Weddings
Etc.

Society & Personals

Mrs. ELBERT S. PEEL, Editor

PHONE
Anything for
This Department
To
46

Mr. Joe Bell, of Aurora, visited friends and relatives here Wednesday night.

Miss Rita Norton returned Wednesday from Blackstone, Va., where she attended the commencement exercises.

Miss Margaret Everett is visiting Mrs. Lizzie Williamson in Norfolk this week.

George Green and Bob Hoggard, of Rocky Mount, were here Wednesday night.

Messrs. Robert Everett and Willie Watts returned Wednesday from Blackstone, Va., where they were marshals at the commencement exercises.

Mrs. Bell Godard, of Dunn, and Mrs. Herbert Pope, of Robersonville, visited friends and relatives here Tuesday.

Messrs. Wheeler Martin, C. H. Dickey, and Dr. John D. Biggs motored to Wake Forest Thursday to attend the commencement exercises and hear the address by Walter Lipman, editor of the New York World.

Mr. Bozie Horton, of Plymouth and Chapel Hill, was here Wednesday night.

Mr. Jule Elliott, of Edenton, visited friends here this week.

Mrs. Fannie S. Biggs, Mrs. Carrie B. Williams and daughter, Frances, and Eugenia Hoyt, who were expected Monday, returned yesterday from Virginia Beach, where they visited Dr. Edgar Morrison.

Mr. T. F. Harrison will return tonight or tomorrow from the western part of the State, where he has spent the past several weeks recuperating.

Messrs. A. Corey and Austin Jackson, of Jamesville, were business visitors here yesterday.

Mrs. Luke Lamb is visiting her parents, Mr. and Mrs. J. Lass Wynne, at their home near Richm. nd.

Mrs. John Cranmer, of Wilmington, visited Mrs. Irene Smith yesterday.

Misses Laura Norton and Myrt Wynne, Mrs. Elizabeth Capell, Messrs. Lyman Britt and Raymond McKenzie attended the dance in Ahooskie last night.

Mr. and Mrs. J. C. Anderson, who have recently bought the Cunningham home in New Town, moved yesterday into their new home.

Mr. Godwin Dunning, of Aulander, was in town yesterday.

Mr. Hyman Warren, of Gold Point, was in town this week. Mr. Warren is one of the farmers who have time to select good seed and test out for themselves such things as increase yield and lower cost of production.

Mrs. Blanche Anderson, of Leggetta, and son, Dr. Speight Anderson, of Baltimore, visited Mr. and Mrs. C. A. Harrison this week.

Mrs. M. A. Cotton and daughter, Mrs. William Sterling, of Baltimore, visited Mrs. Cotton's sister, Mrs. Irene Smith, yesterday.

Messrs. Milton Bloom and Frank Hirschberg, of N. W. York, arrived Wednesday to visit Mr. and Mrs. Frank Margolis for several weeks.

Messrs. Irving Margolis and Solly Orleans left Wednesday for New York to visit relatives for a month.

Mr. and Mrs. W. C. Manning will leave Sunday for Chapel Hill to attend the graduation exercises of the University on Monday, when their son, Francis Manning, will graduate.

Miss Anna Crawford will return tonight from Kittrell, where she has been visiting for two weeks.

Miss Elizabeth Warren, of Washington, was a visitor here yesterday.

Miss Sallie Dickens, of Enfield, was in town Wednesday selling subscriptions to the News & Observer for a trip either to Europe or the Canadian Rockies.

Twentieth Century Club Meeting Yesterday

The Twentieth Century Club met yesterday with Mrs. J. H. Saunders, at her home on Church Street. The house was attractively arranged and cut flowers were used effectively.

Mrs. Oscar Anderson and Mrs. W. H. Biggs read selected short stories and Mrs. Saunders had current events. Ices and home-made cakes were served by the hostess.

Picnic Lunch for Mission Band Held Yesterday

Mrs. A. R. Dunning's mission band had a picnic lunch in her garden Tuesday afternoon from 4 to 5.30. Each of the members had a guest, and the bunch of little people played outdoor games for an hour and then roasted weiners and spread their picnic lunch of sandwiches, deviled eggs, pickles, cookies, cake, and lemonade, which they all heartily enjoyed.

SUMMER COLDS
are lingering and annoying.
The very first night apply
VICKS
VAPORUB
Over 57 Million Jars Used Yearly



SAVE PAINT and LABOR COST
with most durable ready for use Paint
made with one gallon L & M SEMI-
PASTE PAINT and three quarts of
Lined Oil, thereby making ONE
AND THREE-QUARTER GAL-
LONS Best Pure Paint costing only
\$3.00 the gallon.
Salisbury, Johnson Co., Inc., Hamilton
Hardy Hdw. Co., Inc., Scotland Neck
John C. Bond, Edenton

WILLIAMSTON Is Not Asleep-- Come and See

5,000 yards good gingham, per yard	5c
5,000 yards good white homespun per yard	5c
3,000 yards curtain scrim, yard wide, per yard	5c
3,000 pairs hose, special price per pair	5c
1,000 yards good bleaching, yard wide, per yard	10c
Several thousand yards of 50c goods at one-half price	25c

A THOUSAND BIG BARGAINS IN OUR 5c, 10c, and 25c DEPARTMENTS

This was a special big lot buy, and you can have our profit on these goods to help over the hard times.

G. W. Blount & Co.

The Variety Store Williamston, N. C.

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—fricassee, fried, broiled, stewed, and soup. There's variety enough for everyone!

Mrs. SARAH TYSON RORER 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
See 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-out corn. Cover and cook 10 minutes. Add chicken cut into small pieces. When hot, serve. If too thick, add milk to this.



Delicious Fricassee
For chicken fricassee, 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, fry in hot fat until brown. Place in casserole, add water and cook in hot oven, 100 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 Dugraf for this. Dugraf is a domestic science counsellor in San Francisco.

For this dish cut one medium sized young chicken as for fricassee. 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 1/2 cup of 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 Michaels, 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 fat and fat chicken. Clean, singe, and split it down the back. It will almost lie flat. 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 Michaels says. Here are the ingredients:

1 chicken
1 tablespoon lard
1 sprig each of thyme, parsley, and bay leaf
1 onion
2 tablespoons 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 meat is 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.

FOR SALE: GOOD BLACK FIELD pens. See J. H. Rogers, Williamston, N. C., Route 2. J4 3c

NOTICE OF SALE
Under and by virtue of the power and authority contained in a certain deed of trust to the undersigned trustee,

666
is a prescription for
**MALARIA, CHILLS AND FEVER,
DENGUE OR BILIOUS FEVER**
It Kills the Germs

tee, executed by W. H. Perry and wife Fannie Perry, on the 11th day of December, 1924, said deed of trust being of record in the public registry of Martin County in book S-2, at page 28, said deed of trust given for the purpose of securing certain notes of even date and the stipulations in said deed of trust not having been complied with, at the request of the parties interested, the undersigned will on Friday, July 2, at 12 o'clock m., in front of the courthouse door of Martin County at Williamston, North Carolina, offer for sale to the highest bidder for cash, at public auction, the following described real estate:

All of our undivided right, title, and interest in and to a certain tract or parcel of land situated in Goose Nest Township, Martin County, on the Hamilton and Palmyra road, bounded on the north by Everett Estate, Inc., lands, on the east by Roanoke River, on the south by H. C. Harrington lands, on the west by Hamilton and Palmyra public road, and known as the Willoughby Roberson homestead and farm.
This the 2d day of June, 1926.
T. B. SLADE, Jr., Trustee.

Renew Your Health by Purification

Any physician will tell you that "Perfect Purification of the System is Nature's Foundation of Perfect Health." Why not rid yourself of chronic ailments that are undermining your vitality? Purify your entire system by taking a thorough course of Calotabs—once or twice a week for several weeks—and see how Nature rewards you with health. Calotabs are the greatest of all system purifiers. Get a family package, containing full directions. Only 35 cts. At any drug store. (Adv.)

Get Our Prices Before You Buy	PERFECTION OIL RANGES THE BEST MADE Culpepper Hdw. Co. WILLIAMSTON NORTH CAROLINA	We Have Them On Display. Free Demonstration
-------------------------------	--	---

On display this week Latest Perfection Cookstoves

Look for this sign in store windows
Perfection Demonstration
All this week in!

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.

"Utensils free from soot," says Philadelphia cooking expert

"Steak browns beautifully without turning," says Boston Expert

"No matter if I have a lot of cooking to do, I use a Perfection Stove."

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

"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.

Superior 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.

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

Manufactured by PERFECTION STOVE COMPANY, Cleveland, Ohio
STANDARD OIL COMPANY OF NEW JERSEY
Distributors • 26 Broadway • New York

PERFECTION

Oil Cook Stoves and Ovens

FOR BEST RESULTS USE "STANDARD" KEROSENE

	PERFECTION OIL RANGES SEE THEM ON DISPLAY B. S. COURTNEY WILLIAMSTON NORTH CAROLINA	We Sell and Recommend For Any Information Call 155
--	--	--