

THE ENTERPRISE

Published Every Tuesday and Friday by the
ENTERPRISE PUBLISHING COMPANY
Williamston, North Carolina

W. C. Manning Editor

Subscription Price
(Strictly cash in advance)

1 year \$1.50
6 months80
3 months45

Entered at the post office at Williamston, N. C. as second-class matter under the act of March 3, 1879.

Address all communications to The Enterprise

INCREASED PREMIUMS UNJUST

The raise of fire insurance premiums in North Carolina is one of the greatest impositions thrust upon the people of the State.

The strong grip that the rich insurance companies have on the people should be broken. An intelligent study and a reasonable understanding of the principles of insurance will complete the job.

It is all folly for any insurance company to contend that rates are too low when the same company has charged for many years and is now charging fifty per cent more in premiums, for less risk, than other companies are charging.

The people need to wake up and see why they are called upon to have to pay such high premiums for fire insurance.

The insurance companies fix all the rates and the insured has to pay them because all companies are governed by a rate fixed by their combined agencies which make rates that are altogether unreasonable, certainly unreasonable on residential property.

CARD OF THANKS

We want to thank every body who helped us during the fire which destroyed our home on May 30, also for the many things that have been given us since. Though our loss was great, we rejoice to know we have so many good friends. May the Lord bless every one of you.

MRS. S. D. WARD, MR. and MRS. BEN WARD and CHILDREN.

NOTICE

Having this day qualified as executor of Sophia Cratt, notice is hereby given to all persons holding claims against said estate to present them to me for payment on or before May 3, 1927, or this notice will be plead in bar of their recovery.

All persons indebted to said estate will please make prompt payment of the same.

This May 3rd, 1926.

W. R. CRATT,
my4 6tw Executor of Sophia Cratt.

666

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

RESULTS PROVE VALUE OF WINTER PASTURE

It is true that fresh spring grass is a good tonic. It is green, juicy and palatable. Cows like it. It tones them up, and for a while will actually stimulate milk production.

But grass under these conditions should be used more as a tonic than as a feed. No human being would stop eating meat, potatoes and vegetables simply because he was taking a spring tonic to tone up his system. Yet too many farmers believe their cows do not need grain simply because they have grass to graze upon.

Actual tests have showed the effects of pasture feeding as compared with the use of grain, particularly through the spring and early summer. A summary of cow testing association reports by E. A. Hanson, of Minnesota, shows that 1231 cows receiving no grain on pasture averaged 228 lbs. of butterfat per year at a feed cost of \$41.87. Compared with this 572 cows receiving grain while on pasture averaged 296 lbs. of butterfat per year at a total feed cost of \$49.35.

Thus, \$7.48 additional spent for feed during the pasture season, brought an added return of 68 lbs. of butterfat from each cow. At 40¢ per lb. fat was worth \$27.20—or a profit of \$19.72 over the added cost of the feed.

All dairymen should use pasture, but they should use it intelligently and should use it with grain. The profit figures shown above probably could be realized by any cow owner who followed the best feeding practice at this time.

self and Sawny Brown and Elijah Griffin, said division and a map of same being of record in Book L. L. at page 258. It is meant to convey by this instrument the one-half undivided interest of W. A. Hilliard in the above described land and also the one-half interest that he derived or may hereafter derive by the death of his brother E. P. Williams.

This the 7 day of June 1926.
ELBERT S. PEEL,
6-11-26. Trustee

NOTICE

The stock of merchandise heretofore owned by John A. Manning has this day been sold to John W. Green. All items due the firm of John A. Manning are payable to him and all bills due by the said firm are to be paid by said John A. Manning.

JOHN A. MANNING,
JOHN W. GREEN.
May 19, 1926.

NOTICE OF RE-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 W. A. Hilliard and wife, Chelsey Hilliard, on the 22nd day of May 1923 and of record in the public registry of Martin County in Book N-2 at page 391, said deed of trust having been given to secure a certain note of even date therewith, and the stipulations therein contained not having been complied with and at the request of the parties interested said land having been sold and upset bid made as required by law, the undersigned trustee will on Friday the 25th day of June 1926 at 12:00 o'clock M. at the Courthouse Door of Martin County in the Town of Williamston, N. C. offer for sale to the highest bidder for cash at public auction the following described real estate:

All the right, title and interest of the said W. A. Hilliard in and to a tract of land containing 25 1-4 acres, more or less and being the land allotted to W. A. Hilliard and E. P. Williams in the division between them-

general directions, south 76° east 10.60 chains; north 74° 30' east 13 chains; south 60° 30' east 20 chains; north 34° 30' east 10 chains; north 11° east 21 chains and north 35° east 6 chains to H. G. Slade's corner opposite the center line of Deep Bottom, H. G. Slade's line; general directions, north 11° 30' west 12.12 chains; north 4° 45' west 10.60 chains; north 13° 45' west 12.65 chains, and north 44 degrees 30 minutes east 13 chains to the center line of the Hamilton and Williamston road, H. G. Slade's corner, and the corner of the dower of Mrs. Margaret Boyle; thence along the center line of said road, the line of the Boyle dower,

north 58° 30' west 1.90 chains; north 80° west 2.80 chains; north 63° 45' west 5 chains; north 75° west 9.30 chains; north 77 degrees 30' west 13 chains; thence south 81° 30' east 13.60 chains; south 77° east 6 chains and south 67° 45' east 3.45 chains to the beginning, containing 482 acres, more or less.

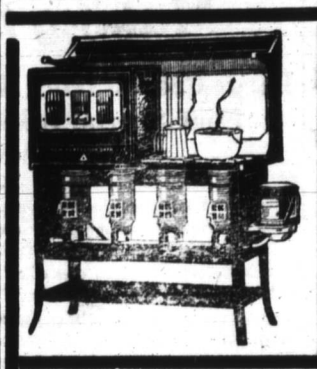
Second tract: Adjoining the lands of Will Baker and the M. B. Ballard land on the east; Roanoke River on the north; Mrs. Margaret Boyles dower on the west; and the lands of H. G. Slade and Will Baker on the south, and described as follows:
Beginning in the center line of

Deep Bottom and the center line of the Williamston and Hamilton road, H. G. Slade's corner, and the corner of Mrs. Margaret Boyle's dower; thence running along the center line of the said road, H. G. Slade's line, south 58° 30' east 1.60 chains; south 45° 45' east 4 chains; south 61° east 2 chains; south 79° 45' east 11.51 chains and south 65° east 19.60 chains to Will Baker's corner; thence along Will Baker's line north 24 degrees 45' east 22 chains to the edge of the river low ground; thence around the edge of the river low ground, general directions, east 15.50 chains to the line of the M. B. Ballard land; thence along

the line of the M. B. Ballard land north 24° 45' east 29.50 chains to the south bank of Roanoke River; thence up and along the meanders of said bank, general directions, north 48° 15' west 16.20.

This sale is made by reason of the failure of J. N. Pugh and wife, Ethel Pugh, to pay off and discharge the indebtedness, secured by said deed of trust to the North Carolina Joint Stock Land Bank of Durham.

This the 12th day of May, 1926.
FIRST NATIONAL CO., Inc.,
m21 4tw Trustee.
Formerly First National Trust Co., Durham, N. C.



We Sell
and
Recommend
For Any
Information
Call 155

PERFECTION OIL RANGES

SEE THEM ON DISPLAY

B. S. COURTNEY

WILLIAMSTON NORTH CAROLINA

BOSTON SCHOOL of COOKERY

Tests and Approves



Miss Lucy G. Allen, director of the school, tells her experience with the Perfection Oil Stove.

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 Perfection 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.

"The long chimneys burn every drop 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 enthusiastic, 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

STANDARD OIL COMPANY (New Jersey)
Distributors - 26 Broadway - New York

PERFECTION

Oil Cook Stoves and Ovens

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

Endorsed by 6 famous cooks

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.

STANDARD OIL CO.
(New Jersey)

"STANDARD" KEROSENE

For best results
USE
"STANDARD"
KEROSENE



Here's one less thing to worry about

When sparks are shooting out from chimney or bonfire, why be worried about the roof of your barn, garage or shed catching fire? Cross out this worry by putting on fire-safe roof—Barrett Roll Roofings.

We stand squarely behind Barrett Roofings. From experience we know they're durable and fire-safe—never rot or rust. We think you'll be pleased with our prices. Come in—see these sturdy roofings.

JOHN: "Windy getting round to 't East, Henry, some of those sparks'll land on your roof."

HENRY: "I hope it—the sparks to get that roof off'n haven't been invented yet."

We endorse
Barrett Roofings

*A roof of Barrett Roll Roofing is fire-safe

Roanoke Supply Co.

Telephone 265 Williamston, N. C.

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
-------------------------------------	--	---