

LOCAL MERCHANT AND ONE OF HIS HEAVIEST BUYERS



The above photograph shows Frank J. Margolis, of the firm of Margolis Brothers, of this city, Walk-Over dealers, and "Baby Irene," and was taken during the Roonoke Fair here last year. Mr. Margolis has just fitted the young woman with a Walk-Over Milo button strap model. Mrs. Harris, as "Baby Irene" is known in private life, says they fit perfectly. (Photo by courtesy of Walk-Over Shoe Prints.)

In the Kitchen
with 6 Famous Cooks

SIX TRADITIONAL NEW ENGLAND DISHES

(Ed. Note: This is one of a special series of articles contributed by 6 Famous Cooks. Their recipes are "different." Cut them out and paste them in your cook book.)

Probably no section of the country is as famous for its traditional dishes as New England. The eating of beans and brown bread has become almost a rite in many of those old homes.

Miss Lucy G. Allen, head of the well-known Boston School of Cookery, has spent all her life in New England. She has taught hundreds of women cooking in her classes, and has written many cook books, among them "Choice Dishes for Clever Cooks," and "Table Service."

She has contributed to this unusual cooking series recipes for six typically New England dishes.

Boston Baked Beans

It's the preparation and the slow cooking which makes Boston Baked Beans superior to all others. Pick over one quart of pea or kidney beans, cover with cold water and soak over night. In the morning drain, cover with fresh water and simmer until the skins begin to break. Drain again. Wash and score a three-inch cube of fat salt pork. Put the beans in a big earthenware beanpot. Bury the pork in the beans, leaving the rind exposed. Mix one tablespoon of salt, one tablespoon of molasses, three tablespoons of sugar, and one-half teaspoon of dry mustard; add these seasonings to one cup of boiling water and pour over the beans. Then add enough boiling water to cover the beans. Cover the beanpot, put in hot oven and bake six or eight hours, uncovering the last hour of cooking.



Steamed Brown Bread

For a most delectable meal, serve steaming hot brown bread with the beans. It's a prime combination. Many folks like to eat it with the beans. Here's the original New England Brown Bread. Mix two cups of meal, one cup of rye meal, two teaspoons of soda, two teaspoons of salt, one-half cup of molasses and one cup of boiling water and pour over the meal. Let stand for one hour, stirring occasionally. The bread is better if you steam it before the mixture is put into the tin. Butter, baking powder, tins. Fill a little over one-half full, cover and steam several hours.

And Chowder

A hearty dish, liked especially by men, is fish chowder. It's economical too. Buy a four pound haddock, skinned with the head left on. Remove the fish from the backbone, cut into two inch pieces and set aside. Put the backbone in a stewpan, add two cups of cold water, bring slowly to the boiling point and cook twenty minutes. Put into the chowder kettle an inch and half cube of fat salt pork cut into small bits, and fry out. Add one sliced onion and fry for five minutes. Add three or four medium sized potatoes cut in thin slices. Strain the stock from the fish bones over the potatoes and cook until they are soft. Add the fish and simmer ten minutes, then add one quart of milk, one tablespoon of salt, one-eighth teaspoon of pepper, three tablespoons of butter, one-fourth teaspoon of paprika, one-fourth teaspoon of paprika. Beat well with a fork to make fluffy and add salt if necessary. Drop by spoonfuls into deep fat and fry.

Codfish Balls

Wash one-half pound of salt codfish and cut into small pieces using kitchen scissors to make one cupful. Wash and peel potatoes and cut into pieces the size of an English walnut to make one and one-half pints. Cook the fish and potatoes together in boiling water until potatoes are soft. Drain thoroughly through a strainer, return to kettle and shake over the fire until the moisture is evaporated. Mix thoroughly and add one-half tablespoonful of butter, one egg beaten and one-fourth teaspoon of paprika. Beat well with a fork to make fluffy and add salt if necessary. Drop by spoonfuls into deep fat and fry.

Pumpkin Pie

Pumpkin pie when made right is a real delicacy. And this recipe for it is especially good. For a more elaborate dish it may be served with whipped cream. For the pastry, measure two cups of flour unsifted and sift with one-half teaspoon salt. Cut in, with two knives, three-fourths cup of lard. Add three-fourths cup of medium cream mixing with a knife. Chill before using. For the filling, mix one and one-half cups of cooked and sifted pumpkin, with two-thirds cup of white sugar, one teaspoon of grated nutmeg, one-half teaspoon of salt, two eggs slightly beaten and two cups of milk or if liked rich, use part cream.

New Brown Doughnuts

Try frying sour milk doughnuts according to this good New England recipe of Miss Allen's. The kitchen will be a most attractive place to all members of the family when they smell these tempting doughnuts. Beat until light one whole egg and one egg yolk, add gradually three-fourths cup of sugar, beating all the time. Mix three-fourths teaspoon of salt, one teaspoon of grated nutmeg and two cups of flour.

Mix one half teaspoon of soda with one half cup of sour milk having the milk rather rich. Add milk and sour alternately to the egg mixture, roll and pat out, handling as little as possible, then cut and fry in deep fat.

(Be sure to read the special cooking hints on this page and cook.)

Mrs. Harold Clark of Belhaven spent the week end with her mother, Mrs. Fannie Crawford.

Good Fresh GEORGIA PEACHES \$2.50 Per Bushel Crate. Much Lower Prices in 5-bushel Lots. Now shipping Elbertas and Carmens. Buy a crate for your summer ice cream. Write for quantity prices to GRIMES BROKERAGE CO. Room 429 Kimball House my 25 Atlanta, Georgia 201

PROCEEDINGS OF SUPERIOR COURT

(Continued from first page) created more interest for the value therein that has been before the Superior court in many months. The case has been stubbornly fought by both the State and defendant. Dunning and Moore appeared for the defendant, Stevenson.

The first case called this morning was that of James Salisbury, charging him with killing a negro named Kee on the highway near Robersonville. The killing was done a few months ago. The State claims he was recklessly driving a Ford car at an unlawful speed and in a careless manner while drunk, running into another car driven by a colored man. In the collision Salisbury's car was overturned and Kee, who was riding with him, was killed.

All parties who saw the happening with the exception of Salisbury, himself, say that the car which was struck by Salisbury had gone as far off the road as possible to keep away from Salisbury's wild drive. The case is now in the hands of the jury and with a strong probability of a conviction.

Venire Summoned for Brown Case

A venire of 25 men was summoned to appear at the opening of the afternoon session, in order to procure a jury in the trial of the case against Mrs. Alma D. Brown who is charged with shooting and killing her husband, Willie Brown, near Robersonville, on May 30th. The court as we go to press engaged in the selection of a jury.

REPORT DISTRICT WOMAN'S CLUBS FOR LAST YEAR

(Continued from first page) In October I attended the council meeting in Durham. Since then I have visited 10 clubs, driven my own car 270 miles, have written 105 letters (driving my own old typewriter) assisted in the organization and federation of 10 new clubs, the largest number ever reported from a district in a year's time (and for which the gavel was presented following this report). These new clubs represent a combined membership of 420, and a 50 per cent increase in the number of clubs in the district. They are: Aulander Choral Club, Farmville Choral Club, Williamston Woman's Club, Woman's Betterment Association, of Creswell; Washington County Council, Robersonville Woman's Club, Fountain Woman's Club, Ayden Woman's Club, Winterville Woman's Club, and a club which we found later belonged in another district.

Mrs. Biggs Celebrates Birthday Thursday

Mrs. Eason Biggs entertained at her home, near Brown's Springs, on the 10th of June, her 78th birthday. Mrs. Biggs had with her her eight sons and daughters and their husbands and wives, one widowed daughter, 52 grand children and 21 great grand children together with several neighbors. The whole company numbered ninety and each enjoyed the occasion.

There are few people who can number so many children, grand children and great grand children as Mrs. Biggs, all of whom gathered to honor her and give her joy in her declining years.

Miss Emily Wood Badham, 57 Edenton, is visiting her aunt, Mrs. S. R. Biggs.

Mrs. J. H. Saunders Entertains Card Club

Mrs. J. H. Saunders entertained her card club at her home on Church street last Thursday afternoon. Mrs. F. W. Hoyt made high score and was presented a pair of hose.

The hostess served lemonade during the games and cream with nuts and whipped cream and cake. Invited guests for the afternoon were Mrs. F. U. Barnes and Mrs. Elbert Peel.

Club members present were Mrs. Saunders, Mrs. H. M. Stubbs, Mrs. F. W. Hoyt, Mrs. Titus Critcher, Mrs. J. S. Rhodes and Mrs. J. G. Godard.

Mr. Griffin Asks Aid to Help Build Ward Home

Any friend who wishes to contribute in labor to assist Mr. Ben Ward rebuild his home, which was recently destroyed by fire along with most of his household goods, may do so any day this week. There is a foreman in charge and there is room for you any day.

Respectfully,
S. CLAUDE GRIFFIN.

Mr. and Mrs. L. B. Culpepper and children; L. B. Jr., Edwin and Wilbur of Elizabeth City visited here last week.

Mr. and Mrs. A. T. Crawford, Mrs. K. B. Crawford, and Mrs. L. C. Bennett are spending today in Norfolk.

LEGAL NOTICES

EXECUTOR'S NOTICE

North Carolina, Martin County. The undersigned having qualified as executors of the estate of B. L. Long, deceased, all persons having claims against said estate are notified to exhibit same to them on or before the 14th day of May, 1927, or this notice will be pleaded in bar of any recovery. All persons indebted to said estate will please make immediate payment. This 14th day of May, 1926.
DELLA S. LONG,
EDGAR M. LONG,
B. M. WORSLEY,
my 14 Gtw Executors.

CAN CORN BE PRODUCED CHEAPER?

(By G. A. Cardwell) "What do we live for if not to make the world less difficult for each other?"—George Eliot.

In answering the question asked above, the writer is tempted to answer it with another question; Will we not have to produce corn at lower cost, if we expect to profit?

The prosperity of the farmer is now a question that is disturbing not only the political world, but the business world as well; hence this interest in corn.

Corn is the most important crop in acreage planted in Virginia and North Carolina, and is exceeded in South Carolina only by cotton. Last year Virginia farmers planted 1,639,000 acres in corn which yielded 36,058,000 bushels, valued at \$36,419,000. North Carolina farmers planted 2,271,000 acres in corn which yielded 42,014,000 bushels, valued at \$46,215,000. South Carolina farmers planted 1,584,000 acres in corn which yielded 19,483,000 bushels, valued at \$21,431,000.

In a recent study of the cost of producing corn in South Carolina made by Mr. Ward C. Jonson, Specialist in Agricultural Economics, it is pointed out that yields average too low and some costs average too high in ordinary farming for the returns realized. The cost on 120 typical farms in South Carolina showed an average cost of \$23.77 per acre. Hence on yields above 20 bushels per acre the cost was one dollar or less per bushel; on yields below ten bushels per acre the cost was between two and four dollars per bushel. Using the average yield of corn per acre, combining production in the three states mentioned above, last season's yield of 17.7 bushels per acre on the average, was not a sufficiently high yield to pay out.

At the present rate of production it would seem that farmers of this section are giving their time and labor, not selling it, in so far as this important crop is concerned. In an endeavor to solve this problem, a number of comparisons of the yield of corn after crimson clover,

with that of corn on bare land have been made during the last four years, the work being done by County agents in Bertie, Martin, Johnston, James and Bladen counties, North Carolina. According to Mr. E. C. Blair, extension agronomist of the North Carolina College of Agriculture, the average of five trials of the effect of turning under crimson clover gives a yield of 54 bushels per acre where the clover was turned, against 37 bushels where there was no clover. This increase of 17 bushels per acre was due entirely to the clover; as with this exception the corn all grew under exactly the same conditions.

In seven other instances, corn averaged 54 1-2 bushels where crimson clover was turned under, and 53 bushels where this crop was grown and cut for hay before planting the corn. However, these results include the year 1925. In 1925 the summer was so dry that the clover turned under could not decay, and for the time being did more harm than good. Leaving out all 1925 results, corn after turning under clover gave a yield of 53 bushels, and 47 1-2 bushels after cutting the clover off. This was an advantage of 5 1-2 bushels per acre from leaving the clover. In most cases a goodly quantity of stubble was left after cutting the clover; and where the clover was exceptionally rank growing a large quantity of leaves were shed before cutting. The beneficial effect is likely to be more lasting where the whole crop is turned under.

Still more significant is a trial where this process was carried on for two years on the same land. Here the corn yield after turning under clover was only six-tenths of a bushel above where the clover was cut the first year. The second year, difference was six bushels per acre in favor of turning under clover. In other words, the removal of two clover crops did ten times as much harm as removing only one crop.

Misses Frances Hoyt and Lucile Hassell will leave Thursday for Camp Capers, near Asheville, where the Episcopal conference for training workers in all the church's activities is held. Miss Hoyt is a delegate from this parish.

NOTICE OF SALE

Notice is hereby given that under and by virtue of a power of sale contained in that certain deed of trust executed by R. E. Early and wife, Naomi Early, to the undersigned trustee, and bearing date of March 9th, 1914, and of record in the public registry of Martin County in book U-1, at page 316, said deed of trust having been given to secure the payment of a certain note of even date and tenor therewith, and default having been made in the payment of said note and the terms and conditions in said deed of trust not having been complied with and at the request of the holder of said note the undersigned trustee will,

Starting on the corner of Commerce 133 feet, 3 inches, to the beginning, as Maple Street, running south 143 feet 4 inches to Osborne corner, thence in a westerly course 133 feet, 3 in., to a corner; thence in a northerly course 143 feet, 4 in., to Commerce 138 feet, 3 inches, to the beginning, containing by estimation 1-2 acre, be the same more or less. This 5th day of June, 1926. A. E. DUNNING, Trustee.

Strand Theatre
TOMORROW
(Wednesday)
DOUBLE PROGRAM
FLORENCE AND CO.
Presents
THE BARLOWS

Featuring Miss Florence, the Wonder Girl in Novelty Wire and Contortion act.
Picture—Dick Talmadge in "WALL STREET WHIZ"—Two Reel Comedy.
ADMISSION 25 and 50
Show Starts at 8:00 P. M.

To the Democratic Voters of Martin County

During the past few days it has come to my attention that there is being a report circulated that if I am nominated and elected to the office of sheriff of Martin county that J. Raleigh Manning will be my deputy. I wish to state that this report is absolutely false and that I am in a position to prove by Sheriff Roberson that Mr. Manning told him that I had never mentioned the matter to Mr. Manning nor have I mentioned the matter of being my deputy if nominated and elected to any other man.

I wish to state that I am a candidate in the second primary on July 3rd. I have lived in Martin County all of my life. My record is open to all. I invite investigation and will appreciate your support.

This the 14th day of June, 1926.

A. L. ROEBUCK

Fresh Meats

STEW BEEF	15c
Pound	
STEAK	25c
Pound	
ROAST BEEF	20c
Pound	
PORK	30c
Pound	
HAMS	35c
Pound	

Cash Prices

Roberson-Newton MARKET — WASHINGTON ROAD