

Society & Personals
 Mrs. ELBERT S. PEEL, Editor
 PHONE Anything for This Department To 46

To Attend Celebration
 Messrs. Charles H. Dickey, J. T. Price, M. D. Watts, and Earl Wynn are planning to attend the dedication of the Wright Memorial down at Kill Devil Hill in Dare County tomorrow.

In Rocky Mount
 Mesdames Z. T. Piephoff, Robert Everett, and Raymond Goodman spent Wednesday in Rocky Mount.

Leaves for Wilson
 Mrs. Joel Muse will leave tonight for her home in Wilson, after having been here for several days with her father, Mr. W. C. Manning.

Attend Show Here
 Mr. and Mrs. H. M. Ainsley, of Oak City, and Mr. and Mrs. T. B. Slade, of Hamilton, attended the show here last night.

In Suffolk Thursday
 Messrs. John A. Manning and Roy Gurganus spent yesterday in Suffolk, Va.

From Robersonville
 Mr. and Mrs. E. G. Anderson and Miss Violet Rogerson, of Robersonville, were among those who attended the show here last night.

In Town Thursday Night
 Messrs. Hadley and Henry Lane, of Wilson, were in town last night.

Announce Birth of Daughter
 Mr. and Mrs. Etheridge (Pete) Warrington announce the birth of a daughter, Margaret Joyce, at their home near Jamesville Wednesday, November 16.

Here Wednesday
 Misses Opal Brown and Emily Smithwick and J. R. Manning, of Jamesville, were visitors here Wednesday.

W. S. HINES, MANAGER
 NEW PEANUT GROWERS CORPORATION
 Operating Strictly a Commission and Storage Warehouse Specializing in

Peanuts

Rates in Line With Services Rendered. Reasonable Advances

Office and Warehouse: Mulberry St., Phone 142, Suffolk, Va., P. O. Box 186

From Windsor
 Mr. John Stokes, of Windsor, was in town last night.

In Goldsboro Yesterday
 Sheriff C. B. Roebuck made a business trip to Goldsboro yesterday afternoon.

Visit Displays
 Several of the elementary grade children in the local schools visited, in a body with their teachers, the book week displays in the show windows at the Enterprise office yesterday afternoon.

Here Yesterday
 Attorney Luke Lamb, of Wilson, was here yesterday attending to professional business.

Here Thursday
 Mayo Hardison, of Williamston, Route 2, was in town yesterday shopping.

In Town Yesterday
 Messrs. T. H. Kirk, Blackwell and Van Landingham, officials of the R. J. Reynolds Tobacco Co., were in town yesterday visiting the local tobacco market.

From Robersonville
 Mr. W. R. Marshall, contractor, of Robersonville, was in town yesterday.

Here From Windsor
 Mr. George Lewis Mardre, of Windsor, was a business visitor here yesterday.

Leaves for Kentucky
 Mr. S. S. Lee left yesterday for Danville, Ky., where he will buy tobacco this winter.

Here Wednesday
 Mr. G. O. Tuck, jr., tobacconist of Greenville, was in town Wednesday.

Leaves for Winston-Salem
 Miss Lora E. Sleeper left this morning for Winston-Salem to attend the annual convention of the National Grange.

HINTS FOR HOMEMAKERS

By Miss Johnnie Camp, Home Service Director Virginia Electric and Power Company

The Modern Artist

Good cooks are more than just cooks, they are artists. Ruskin says: "To be a good cook means the knowledge of all fruits, vegetables, herbs, balsms and spices and all that is savory in meats. It means carefulness, inventiveness, watchfulness, willingness, readiness of appliance. It means the economy of your great-grandmother and the science of the modern chemist; it means much tasting and no wasting; it means English thoroughness, French art and Arabian hospitality."

Plain cooking may lack imagination but it is—certainly—important, for therein lies the foundation on which to build the art. The artistry in food appeals to our sense of taste, smell, sight and touch, and we may plan each meal with the idea of appealing to one of these senses, making it the keynote of the dinner.

Remember the appeal of the odor of boiling coffee and fried onions on the camping trips last summer? But when we are dressed for a formal dinner party, it is best that the sense of sight be appealed to first—the table, a vision of beauty as well as the food.

Success in cooking depends largely on the use and making of perfect sauces. They must have a good flavor, color and thickness, and be perfectly smooth. A sauce should never be made without the cook tasting it.

An inventive cook must be more than just a salt and pepper cook. Salt has been defined humorously as that which if not put in the soup, spoils it. It also spoils all other cooked foods if omitted; even those that are to be sweet have only their natural flavor enhanced by a pinch of salt.

There must always be a variety of kitchen condiments to draw from, such as allspice, bay leaf, celery seed, chili powder, kitchen bouquet, ginger, Worcestershire sauce, sage, sugar, and mustard, as well as the extracts, vanilla, lemon and almond. Mint, parsley and chives may be grown in a window box if desired. With the exception of sugar, these condiments have very little food value and are used because of their agreeable flavors. If this is lost, as when their volatile oils escape, the only thing to do is to throw them out and buy new.

Many recipes have been criticised because they call for too many things. Homemakers ordinarily do not keep on their shelves, and yet these same Homemakers often do not resist the temptation of buying a hat at the half-price sale. That's all right—a new hat breaks the monotony for them—but new flavors and new ways of preparing foods break the monotony for the whole family. Think it over.

To use the imagination, one must have an inspiration. For this turn to your refrigerator—consider the leftovers—you may find the "makings" of a very successful meal, and help, as Ruskin says, to express the economy of our great-grandfathers.

To use those three egg yolks in the refrigerator try:

Economical Cold Cake

Two cups sifted flour; 4 teaspoons baking powder; 1-2 cup butter; 1 cup sugar; 3 egg yolks, beaten until thick; 3-4 cup milk; 1 teaspoon vanilla; 1-2 teaspoon lemon.

Cream butter and sugar thoroughly until light and fluffy. Add egg yolks, then alternately with milk. Beat after each addition until smooth. Add flavoring. Bake in two 9-inch layer cake pans 25 to 30 minutes at 375 degrees.

If you find small quantities of several vegetables prepare:

Combination Salad: Combine tomato wedges, sliced cucumbers, onion and green pepper rings, marinate. Serve on lettuce with French dressings.

Green Vegetable Salad: Combine cooked string beans and new peas, diced cucumber, minced onion, marinate. Serve on crisp lettuce, with French dressing or boiled dressing.

Canned Vegetable Salad: Combine canned asparagus tips, French peas, diced carrots and bits of pimento and serve on crisp lettuce with sour cream dressing.

NOTICE OF SALE

North Carolina, Martin County. By virtue of authority conferred upon me as trustee under a certain deed of trust, signed by Mack Jenkins and wife, Delia Jenkins, registered in the public registry of Martin County on the 17th day of November, 1926, in book Y-2, and the stipulations not having been complied with, I shall offer for sale, at the courthouse door in Williamston, on the 30th day of November, 1932, the following land, described as follows:

A tract of land in Parmele, Martin County, bounded by the property of the A. C. L. R. R., containing 22 more or less, being the same land conveyed by the Martin County Banking and Trust Company, trustee, to Harry A. Biggs. Also one acre each now held in the names of Alberta and Minnie Lloyd and Daniel Jenkins and wife.

This the 1st day of November, 1932. JOHN D. BIGGS, Trustee.

QUAIL SEASON OPENS MONDAY

Also Lawful to Shoot Turkey, Dove and Rabbit After Sunday

The hunting season for Eastern Carolina will be wide open next Monday, when it will be lawful to take all classes of game except for those few protected by closed season. The season for quail, wild turkey, rabbit, and dove opens Sunday, the 20th, but as it is unlawful to hunt on Sunday, the open season will hardly go into effect before the following day.

Eastern North Carolina, particularly this immediate section, is said to have an abundance of wild game this year, and many hunters are expected to enter the fields and woods beginning next Monday.

The season for trapping opened last Tuesday, but other than a few who follow that business for a living, there is little trapping being done in the county so far this year.

NOTICE OF SALE OF REAL PROPERTY

Under and by virtue of the power of sale contained in deed of trust executed to the undersigned trustee by J. G. Godard on the 7th day of February, 1916, and of record in the Public Registry of Martin County in Book M-1, at page 151, said deed of trust having been given for the purpose of securing certain notes of even date and tenor therewith, and default having been made in the payment of said notes, and the stipulations contained in said deed of trust not having been complied with, the undersigned trustee will, on Friday, the 25th day of November, 1932, offer for sale at public auction to the highest bidder, for cash, at the courthouse door of Martin County, the following described tract or parcel of land, to wit:

Beginning at a sweet gum in Noah Slade's line on the Wild Cat road, thence along said road to a stake nearly in front of Mrs. Burroughs's residence, thence northwardly along Jeanette Cowen's line to a swamp dog-wood in Blanch Branch and Noah Slade's line to the beginning, containing 183 acres, more or less, situated in Williamston Township, County aforesaid, adjoining the lands of W. H. Rogers, Mrs. W. A. Burroughs, and others. It being the same land conveyed to said J. G. Godard

by W. M. York, Walter York, and Nottie York by deed dated 10th of November and 1st of December, 1910, of record in the Public Registry of Martin County in Book YYY, at pages 410 and 421, which reference may be had.
 This the 25th day of October, 1932.
 H. W. STUBBS, Trustee.
 228 4th
 Elbert S. Peel, Attorney.

Lost 20 Lbs. of Fat In Just 4 Weeks

Mrs. Mae West, of St. Louis, Mo., writes: "I'm only 28 yrs. old and weighed 170 lbs. until taking one box of your Kruschen Salts just 4 weeks ago. I now weigh 150 lbs. I also have more energy and furthermore I've never had a hungry moment." Fat folks should take one-half teaspoonful of Kruschen Salts in a glass of hot water in the morning before breakfast—It's the SAFE, harmless way to reduce as tens of thousands of men and women know.
 For your health's sake ask for and get Kruschen at any drug store—the cost for a bottle that lasts 4 weeks is but a trifle and if after the first bottle you are not joyfully satisfied with results—money back.

Before Selling Peanuts
Get Our Prices
 PHONE WILLIAMSTON 87
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 WILLIAMSTON, N. C.
Planters Nut And Chocolate Company

Financial Statement
 of the
Bank of Robersonville
 ROBERSONVILLE, N. C.
 NOVEMBER 15, 1932

RESOURCES	
Loans and Discounts	\$166,985.16
Trade Acceptances	25,850.18
Tobacco Overdrafts	14,608.97
Banking House and Fixtures	27,000.00
Other Real Estate	8,129.97
Liberty and N. C. Bonds	\$ 47,200.00
Other Stocks and Bonds	12,200.00
Cash and Due from Banks	83,633.65
TOTAL CASH and SECURITIES	\$143,033.65
Checks for Clearing	1,145.53
Total	\$386,753.46

LIABILITIES	
Capital Stock	\$ 42,000.00
Surplus and Profits	30,998.19
DEPOSITS	313,280.27
Reserve on Buildings	475.00
Total	\$386,753.46

SAFE SOUND CONSERVATIVE

DIRECTORS	OFFICERS	DIRECTORS
J. H. Roberson, Jr.	J. H. Roberson, Jr. President	Eli Rodgers
R. A. Bailey	R. A. Bailey Vice President	A. E. Smith
R. L. Smith	R. L. Smith Vice President	D. R. Everett
G. H. Cox	D. R. Everett Cashier	R. J. Nelson
V. L. Roberson	S. L. Roberson Asst. Cashier	J. E. Ward
H. C. Norman		J. C. Smith

WATTS --- WILLIAMSTON, N. C.
 Thurs.-Fri., Nov. 24-25
 Mat. Thurs., 3:30
HAROLD LLOYD in MOVIE CRAZY NEWS and COMEDY
 Monday-Tuesday Nov. 21-22
 Phillips Holmes, Dorothy Jordan, Charlie Ruggles in "70,000 Witnesses" NEWS and SHORT
 Wednesday November 23
 "Six Hours To Live" with Warner Baxter, Miriam Jordan, John Boles COMEDY and SHORT Only 10c to Everybody
 Saturday November 26
 Walter Huston, Lupe Velez, Conrad Nagel, Virginia Bruce in "KONGO" COMEDY and SERIAL Shows from 1:00 To 11:00 P. M. Only 10c to Everybody

EXTRAORDINARY IN FASHION — QUALITY — VALUE!
Winter Coats
 FOR WOMEN AND MISSES
 Richly Furred With

* SILVER FOX	* ARMOUR FOX
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Superior coats, superbly furred . . . at a price altogether unusual for such quality* Their long new lines, their captivating sleeves, their beautiful, cleverly placed furs, their new crepey woolsens, their intricate detail and careful workmanship . . . all reveal the earmarks of that sterling quality for which this house has long been famed.

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