

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

At Morehead City
 Mr. and Mrs. Paul Jones and Ethel Harris spent Sunday at Atlantic Beach, Morehead City.

To Return Tonight
 Messrs. D. R. Davis and William Chase are expected home tonight or tomorrow from Chicago, where they visited the Century of Progress Exposition.

In Morehead City
 Darrell Price and Frank Carstarphen were Morehead City visitors over the week-end.

Spend Week-End Here
 Mr. and Mrs. B. B. Newell and children, of Roxboro, spent the week-end here with Mrs. Newell's sister, Mrs. F. M. Manning.

At Atlantic Beach
 Marion Cobb and Albert Leslie Clark were at Atlantic Beach over the week-end to hear Paul White-man and his orchestra.

Returns From Nags Head
 Henry Manning returned yesterday from Nags Head, where he spent the week-end with Pete Taylor and friends of Windsor.

Visits Friends Here
 Miss Emma Harris, of Littleton, visited friends here over the week-end.

Returns From Greenville
 Mrs. William Chase returned on Sunday from Greenville, where she visited relatives for several days.

In Washington
 Mrs. A. J. Manning is visiting her sister, Mrs. Sallie Ross, who is critically ill at her home in Washington.

Announce Birth of Daughter
 Mr. and Mrs. James Herbert Ward announce the birth of a daughter, Sunday, August 20, at their home on East Main Street.

Spend Week-End Here
 Mrs. Hardy Pace, of Elizabeth City, spent last week-end here with her brother, Mr. Harry Girvie.

Here Saturday
 Mr. and Mrs. J. L. Rodgerson and daughter, Mary, of Lumberton, visited here last Saturday.

In Norfolk Last Week
 Mr. J. Lawrence Peel visited friends in Norfolk last week.

From Norfolk
 Mrs. Durward Gurganus, of Norfolk, visited her parents, Mr. and Mrs. Sam Brown, last week.

In Lumberton Last Week
 Mrs. F. C. Bennett, accompanied by Jasper, Velma, and Pattie Bennett and Woolard Harris, carried a load of tobacco to Lumberton last Friday but struck a blocked sale and had to remain over for this week's sales. They report farmers generally appeared pleased with prices. They returned by way of Carolina Beach, where they spent some time.

At Nags Head
 Mr. and Mrs. Roy Gurganus, Mrs. Eloise Bennett, and Julius Peel spent the week-end at Nags Head.

At Virginia Beach
 Mr. and Mrs. G. H. Harrison spent last week-end at Virginia Beach guests of Mr. P. H. Rose.

Spends Week-End Here
 Miss Mildred Darden, of Kenly, spent the week-end with Mrs. R. L. Coburn.

Returns From Carolina Beach
 Mr. Eddie Simpkins has returned from Carolina Beach, where he spent his vacation.

Spend Week at Nags Head
 Miss Thelma Brown, Messrs. Raymond Taylor and Jim Cook spent the week-end with a party at Nags Head.

Returns From Seaboard
 Mr. Jimmie Harris came back last week from Seaboard, where he visited relatives.

Returns From Farmville
 Miss Rebekah Harrison returned Sunday from Farmville, where she visited friends for the week-end.

At Colerain Today
 Dr. and Mrs. Joseph Eason and Miss Alice Virginia Maddox spent today at Colerain Beach at a picnic given by Dr. Winston Ruffin.

In Washington This Week
 Mrs. A. J. Manning has been in Washington this week with her sister, Mrs. Sallie Ross, who is quite ill.

KILL DEVIL BEACH and Nags Head Shores, N. C.
 Beautiful bathing beach. Lots 50 x 150, near Wright Memorial, on Virginia Dare Trail; ideal for cottages; \$25 and \$50 each; Ocean front lots \$200. Terms. This offer for 30 days only. Theodore Meekins, Manteo, N. C.

Return From Norfolk
 Mrs. S. R. Biggs and children, Nancy and Billy, and Mrs. Rush Bondurant and little son, Rush, Jr., returned Saturday from Norfolk, where they spent last week with relatives.

At Bayview
 Miss Katherine Taylor Harrison spent the week-end at Bayview with friends from Tarboro.

Return Today
 Pete Taylor and Chick Manning returned home today after spending a few days at Nags Head.

Returns To Florida
 Mrs. Ted Bishop, of Coral Gables, Fla., who has been visiting Mrs. C. H. Godwin, left last week.

Return From Wrightsville
 W. A. Cherry and Harry A. Biggs returned Sunday from Wrightsville Beach, where they have been attending the American Legion convention.

From Greenville
 Miss Louise Evans, of Greenville, spent the week-end here with Mr. and Mrs. John D. Enright.

In Farmville Sunday
 Mr. James Manning and son, Asa, visited the Moyes in Farmville Sunday.

Here Saturday
 Mr. W. H. Woolard, of Greenville, was a business visitor here Saturday.

At Pamlico Beach
 Mack and Paul Simpson spent the week-end at Pamlico Beach.

To Return This Week
 Mrs. P. B. Cone and children, Sarah Freeman and Howard, are expected home this week after a visit to her brother, Mr. Frank Freeman, of Long Island, N. Y.

Family Reunion
 On Sunday, August 20, at the ancestral home in Bear Grass Township, B. F. Peel and his sister, Mrs. Sallie Coltrain, entertained the members of the Peel family and a number of their friends.

There were four generations of the Peel family present, including Mrs. Martha Peel, her five sons and two daughters, nine grandchildren, and two great-grandchildren.

Dinner was served out in the yard on an improvised table under the stately sycamores.

Barbecue, old country ham, fried chicken, and everything necessary to tickle the palate were served in true Southern style.

Those present and enjoying the happy reunion and the delectable repast included Simin Daniel and Ira Griffin, Mr. and Mrs. John Wier, Mr. and Mrs. W. M. Godwin and family, Rev. E. F. Moseley, Mr. and Mrs. Herbert D. Peel and sons, Herbert, Charles, Edwin, and Parker, J. Lawrence Peel, John L. and Theodore Hassell, Mr. and Mrs. J. J. Coltrain, Mr. and Mrs. J. A. Nelson, Mrs. Martha J. Peel, Vernon D. Godwin, Oscar Peel, and W. G. Peel.

HINTS FOR HOMEMAKERS
 By Miss Johnnie Camp, Home Service Director Virginia Electric And Power Company

HURRY-UP CAKES AND ICINGS
 Simplicity should be the keynote in baking during the warm summer months. Although the modern automatic kitchen is a cool workshop, more energy can be expended than the average person realizes, in a very short time. Energy these days is at a premium and much of it can be conserved by using recipes that require very little stirring and mixing.

What is cake perfection? Tender, velvety texture—fine, even grain—airy lightness and agreeably moist crumb—and delicate tempting flavor, of course. Cakes may take any number of varied shapes, oblong, square, round, or tiny cup cakes. But it should always be attractive in appearance and uniform in thickness. The crust should be a delicate brown, thin, tender, and daintily crisp, with no cracks.

All the cakes you eat or read about are in one of two classes—sponge cakes and butter cakes. Every cake is a variation of these. The best known examples of butter cakes are white cakes, devils food, spice cakes, and 1, 2, 3, and 4 layer cakes—while angel food and sunshine cakes are representatives of the sponge cake class.

Butter cakes are those which contain butter or other shortening and are leavened by the addition of baking powder or soda, and true sponge

cakes are leavened only by air beaten into the eggs.

There are five points considered essential to make a perfect cake:

1. Selection of good ingredients.
2. Accurate measurements.
3. Careful mixing.
4. Correct cooking.
5. Careful handling after baking.

I hesitate to give you this first recipe again, but I have had several requests for it—

Bride's Devils Food Cake
 3 tablespoons cocoa.
 1 cup sugar.
 1 1-4 cups cake flour.
 1 teaspoon soda.
 1-4 teaspoon salt.
 1 cup sour cream.
 2 eggs.
 1 teaspoon vanilla.

Sift together cocoa, sugar, flour, soda, and salt. Beat the eggs with a rotary egg beater until light and foamy, add sour cream and mix well. Combine the egg mixture with flour mixture, add vanilla and mix thoroughly. Pour into an oblong pan, size 7 by 12 inches. The bottom of the pan may be lined with wax paper. This prevents cake sticking to pan. Bake at 375 degrees for 30 to 35 minutes. Spread with caramel icing.

Busy Day Cake
 10 teaspoons melted butter.
 2 cups sugar.
 4 eggs, unbeaten.
 4 teaspoons baking powder.
 1-4 teaspoon salt.
 3 cups sifted flour.
 1 teaspoon vanilla flavoring.
 1-2 teaspoon lemon flavoring.

Sift flour and dry ingredients. Break eggs into cup and fill cup with milk. Add another cup of milk; then melted butter. Put all ingredients into mixing bowl and beat vigorously 3 minutes. Bake in 3 greased 9-inch layer pans in moderate oven (375 degrees) 25 to 35 minutes. Spread with fluffy mocha icing between layers and on cake.

Icings
 Frosting is the crowning touch to cakes of beauty and distinction. Cake layers should as a rule, be allowed to cool thoroughly before the frosting or filling is spread on them.

After the layers are put together, part of the frosting is piled on top of the cake, near the edge. With a spatula, this is drawn down over the rim to cover the sides of the cake. Then the remaining frosting is piled on top in the center—and spread over top evenly. This avoids any unfrosted edges and gives an opportunity to gauge thickness. It is mistake to fuss with frosting. A slightly rough-

DR. VIRGIL H. MEWBORN
 Optometrist
 Next Visits:
 Bethel, N. C., at Blount Hotel, Monday, August 21, 1933.
 Robersonville, N. C., at City Grill Tuesday, August 22, 1933.
 Williamston, N. C., at Peele's Jewelry Store, Wednesday, Aug. 23, 1933.
 Plymouth, N. C., at Liverman's Drug Store, Thursday, August 24, 1933.
 Eyes Examined - Glasses Fitted - At Tarboro Every Friday and Saturday

ened surface showing a trace of the spatula is much more natural looking than a perfectly smooth one. Garnishes, such as nuts, raisins, or bits of candied fruits, should be used with discrimination.

Fluffy Mocha Frosting
 1-3 cup butter.
 4 cups sifted confectioner's sugar.
 3 1-2 tablespoons cocoa.

3-4 teaspoon salt.
 1-3 cup strong coffee.
 1 teaspoon vanilla.
 1 cup walnuts, toasted and broken.
 Cream butter thoroughly. Sift sugar, cocoa, and salt together. Add to butter gradually with coffee until frosting is of right consistency to spread. Add vanilla. Spread between layers and on top of cake.

FRANK J. HAS RETURNED


FROM NEW YORK AND OTHER NORTHERN MARKETS, WHERE HE PURCHASED FOR THE FIRM OF—

Margolis Brothers

THEIR FALL AND WINTER STOCK OF READY TO WEAR FOR MEN AND WOMEN.

COME IN TO SEE OUR

Advanced Arrivals



Margolis Brothers
 STYLE HEADQUARTERS
 where Society Brand Clothes are sold

"There is hardly anything in the world that some man can not make a little worse and sell a little cheaper, and the people who consider price only are this man's lawful prey."

Our Prices Are Always Right for Quality Merchandise. . . .

CLARK'S DRUG STORE
 PHONE 53

DRINK CRAZY WATER CRYSTALS
 Crazy Water Crystals are a natural mineral water product, containing minerals which are extracted from mineral water from famous Texas wells. Thousands each year journey to the Crazy Wells in Texas to drink the natural saline, alkaline mineral water, restoring their bodily functions to normal, and promptly bringing themselves to health.

Those of us who have neither the time to travel nor the opportunity and wealth to go to the wells, may still enjoy the benefits of this wonderful natural mineral water in the form of Crazy Crystals.

Crazy Crystals have been used successfully in the treatment of the following disorders and ailments: Constipation, Rheumatism, Neuritis, High Blood Pressure.

Mrs. EMMA THOMPSON, Agent
 608 West Main Street—Phone No. 145 WILLIAMSTON, N. C.

New Furniture Arriving Daily

We are adding to our stock daily with new Furniture. You'll do well to take advantage of it—bought at the low market—and priced to save you money.

We insist that you visit our store, inspect our new stock, and we believe you'll buy the exceptional values we are offering. Buy furniture before it costs more.

Vandyke Furniture Co.
 Next Door To Enterprise Williamston

Roanoke Burial Association

Announces its full compliance with the acts of the last General Assembly. Bond has been filed and approved, and the Association duly licensed by the State Insurance Department. New certificates will be issued as soon as printed. Old certificates are valid without having to be reissued.

Any Information Will Be Gladly Given

INITIATION FEE, 25c; AND ASSESSMENT: 1 TO 9 YEARS OLD, 5c; 10 TO 29 YEARS OLD, 10c; 30 TO 49 YEARS OLD, 20c; 50 TO 65 YEARS OLD, 30c.

B. S. COURTNEY

To My Tobacco Friends:

After serving 30 years in the tobacco business in Williamston, as buyer, then warehouseman, I wish to announce that I am connected again for the 1933 season with Berger and Perry at the Brick Warehouse, where I will be glad to welcome my old friends.

This firm backs me up in all my efforts to please you, and I offer my very best attention at all times, just like I have always tried to do.

Hoping to shake hands and serve you, I am,

Yours for service,

'Uncle Buck' W. T. Meadows

Martin County Burial Association

HAS POSTED ITS \$5,000 BOND WITH THE STATE INSURANCE DEPARTMENT AND IS LICENSED TO DO BUSINESS IN MARTIN COUNTY.

The New Rates Are As Follows:

Agnes 1 to 9, 5c — Agnes 10 to 29, 10c
 Agnes 30 to 49, 20c — Agnes 50 to 65, 30c

MEMBERSHIP PROTECTED BY \$5,000 BOND

S. Rome Biggs, President