

LOCAL NEWS.

(Continued from page 1)

Mr. and Mrs. W. T. Stillman of Warsaw, N. C., are visiting friends and relatives in our city.

Mesdames E. R. Jackson, Emma Willoughby and L. W. Gurkin visited Washington Wednesday.

Mr. S. D. Brown of Norfolk, has been in town this week visiting his brother, Mr. H. H. Brown.

Mr. Gordon Norman of State college spent the week-end with his parents, Mr. and Mrs. M. W. Norman.

Mrs. D. R. Ayers and little daughter, Dorothy, of Baltimore, are visiting Mrs. Alice Ayers, on W. Main Street.

Mr. and Mrs. Jim Payne and Miss Collins of Washington, N. C., were the guests of Mrs. B. F. Read Sunday.

Dr. and Mrs. T. L. Bray, Mesdames P. M. Arps, J. W. Read and Mr. W. L. Hassell were in Rocky Mount Sunday.

Mr. and Mrs. Jack Campbell, of Rocky Mount, have been visiting Mr. and Mrs. J. R. Campbell in Washington Street.

Mr. and Mrs. Grady Harrison, of Louisburg, spent the week-end with Mr. Harrison's parents, Mr. and Mrs. W. C. Harrison.

Miss Emma G. Moorehead, county home demonstrator, who has been spending some time at her home in Madison, Ga., returned on Monday to resume her duties here.

Mrs. Nell Winslow and Mr. W. F. Winslow of Littleton spent Sunday here and were accompanied back by Mrs. W. F. Winslow who has been spending some time with her mother, Mrs. Fannie Ayers in Third street.

Miss Mary E. Thomas, nutrition specialist, and Mr. C. F. Parrish, poultry specialist, of Raleigh, will be in our county on May 14th to attend the Federation of Home Demonstration Clubs, to be held in Roper.

For Sheriff

I hereby announce myself as a candidate for the office of sheriff of Washington county, subject to the action of the Democratic primary.

I believe that my past record and the knowledge I have gained of the details and routine of the office are sufficient to warrant the asking of your support. I have tried faithfully and conscientiously to satisfactorily execute the duties of the office and if I am nominated and re-elected I shall certainly endeavor to give the very best service possible.

As I have in the past, I shall show no particular favors to anyone, will not be handicapped by special promises to anyone, but intend to serve all alike, without fear or favor.

Your support will be appreciated and I hope to remain your obedient servant.

JOSEPH K. REID

FOR TREASURER

In making announcement of my candidacy for the office of treasurer of Washington county I promise, if nominated and elected, to execute the duties of the office to the very best of my ability.

I will appreciate the support of all Democrats in the primary to be held June 5th, and I make this announcement subject to the action of that primary.

J. F. BELANGA

North Carolina, Washington County, In The Superior Court.

Phillis Walker vs. Luke Barns, NOTICE.

The defendant above named will take notice, that as action entitled as above has been commenced in the Superior Court of Washington County for the cancellation of a deed dated 15th day March 1920 and recorded in Register of Deeds office of Washington County in Book 78, Page 180; that the complaint in said action was filed on the 23rd day April 1926, and further that he is required to be and appear at my office on or before the 21st day of June 1926 and answer or demur to the complaint or the relief demanded will be granted. This 23rd day April 1926.

C. F. W. AUBSON

In the Superior Court, J. Bell, Attorney,



DOLLING UP THE HUMBLE POTATO

Four Unusual Recipes by Four Famous Cooks

Don't think that after you've served potatoes mashed, creamed, and fried you've put them through all their paces. You don't have to begin repeating the old story. There are many delightful ways of preparing the humble spud, as several famous cooks have discovered. They actually glorify this homely American vegetable!



MRS. BELLE DEGRAF

Tamalpais Potatoes

Tamalpais Potatoes. Doesn't the very name make your mouth water? This delicious dish, prepared from left-over potatoes, is a favorite with Mrs. Belle De Graf, San Francisco home economics counsellor and writer.

Chop fine 3 cups cold boiled potatoes. Add 1/4 cup of cream, and salt and pepper to taste. Pack very solidly in buttered custard cups, or muffin pans. Set in a pan in a very hot oven. Bake 30 minutes, or until golden brown crust has formed which will hold the potatoes together. Turn out in individual molds.

Baked Potato "Tips"

Mrs. Sarah T. Rorer, Philadelphia cooking expert, adds two or three artful touches to baked potatoes which make them taste unusually good.

"After scrubbing large, perfect potatoes, I soak them an hour in cold water," she says.

"I bake them on the upper grate of a medium oven, and turn them after 20 minutes. I let them bake another half hour, or until they feel soft when pressed in a napkin.

"Never try them with a fork, for this allows the steam to escape and makes them heavy. Serve in a napkin at once.

"The secret of good baked potatoes is a slow oven; for a hot oven hardens the skin at once and makes the potatoes soggy."



Stuffed and Browned

Miss Margaret Allen Hill, nutrition expert at the Battle Creek College of Home Economics, has a decided preference for stuffed potatoes. She fixes them like this:

- 6 medium-sized potatoes
- 1/2 cup milk or cream
- 3 tablespoons butter
- 1 teaspoon salt

Select well-shaped potatoes about equal size. Bake until soft, then cut or break each potato at about the middle. Remove the contents, mash, add salt, butter, and sufficient cream or milk to cause the potato to beat up light. When very light, fill skins with the seasoned potato, piling it up in irregular shapes. Set the stuffed potatoes in oven a few minutes to brown.

a la Pittsburgh

Mrs. Kate Drew Vaughn, home economics director, of Los Angeles, teaches cooking to 100,000 women every year. Her Pittsburgh Potatoes are rich enough to serve as the only cooked luncheon dish, she says. If served with a good salad they provide a delicious meal. Here is her recipe:

- 1 lb. potatoes
- 1 cup grated cheese
- 1 diced pimento
- 1/2 cup bread crumbs
- 4 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- Salt and pepper

Dice potatoes and boil until soft. Put a layer of potatoes in baking dish. Sprinkle with grated cheese, salt, pepper, butter and chopped pimentos. Add another layer of potatoes and repeat with cheese and pimento. Pour over this one cup white sauce. Cover with buttered bread crumbs. Bake in oven until well browned on top.

Prepare the white sauce by melting two tablespoons butter, and stirring in flour until smooth (2 tablespoons), then add one cupful milk and salt and pepper.

There you are! Four tempting potato recipes, all easy to prepare, favorites of four famous cooking specialists. Try them on your family. They will welcome these unique variations of the potato theme.

(Watch next week for another interesting cooking article.)

For Oil Stove Users

Women who cook with oil will appreciate one of the newer oil stove models with a reversible, easily filled glass reservoir. The hands do not come in contact with the kerosene at all.

Whitens Hands

Before using rubber gloves sprinkle baking soda inside. You'll find them easy to remove, and your hands will be whitened.

When to Use Salt

Underground vegetables, the roots or stems of plants, should be cooked in boiling unsalted water. They contain a certain amount of woody fiber which is hardened by salt. Salt them when ready to serve. "Top ground" vegetables, such as peas, beans, cabbage, and onions, are much better cooked in boiling, salted water. Cooked this way they retain their color, and their flavor is intensified.



Left to right—MISS ROSA MICHAELIS, New Orleans; MRS. SARAH TYSON RORER, Philadelphia; MISS LUCY G. ALLEN, Boston; MRS. BELLE DEGRAF, San Francisco; MISS MARGARET ALLEN HALL, Battle Creek; and MRS. KATE B. VAUGHN, Los Angeles.

Six famous cooking experts agree

Pacific Coast, Gulf of Mexico, New England, and Lake Michigan! Six of the country's foremost cooking experts have just completed a rigorous test of the Perfection Stove.

THEY used every method of cooking from frying to baking, and were enthusiastic about the Perfection. Read what they say.

"Whether I broiled steak or French-fried potatoes, the results were fine," says Mrs. Rorer, famous Philadelphia cooking teacher.

Crisp Waffles

"My waffles were light and beautifully brown," says Miss Allen, director of the Boston School of Cookery. "They cooked on a hot flame, with yellow tips 1 1/2 inches high above the blue area."

"I found the Perfection so dependable," reports Mrs. DeGraf, home economics counsellor. "I left a roast lamb in the oven for hours. The flame never wavered."

No Scouring Needed

"Eggs a la King and broiled tomatoes are delicious enough in themselves," affirms Miss Hill, nutrition expert, "but twice as delicious to the cook whose kettle bottoms need no scouring. Perfection's long chimneys burn every drop of oil before the heat reaches the cooking. No soot or odor."

"Using a Perfection is like cooking with gas," remarks Mrs. Vaughn, domestic science expert. And Miss Rosa Michaelis is of the same opinion.

Tested Cooking Ability

These are just a few comments made by the six experts, satisfied with only the best cooking equipment. They find the 1926 Perfection fulfills every cooking requirement.

What does it mean to you?—That when you buy a Perfection you get a stove with cooking ability tested and proved by experts.

See Perfections Today

See the 1926 Perfections at any dealer's. All sizes, from a one-burner model at \$6.75 to a five-burner range at \$120.00. You will add your word of praise to that of the experts when you cook on the newest Perfection.

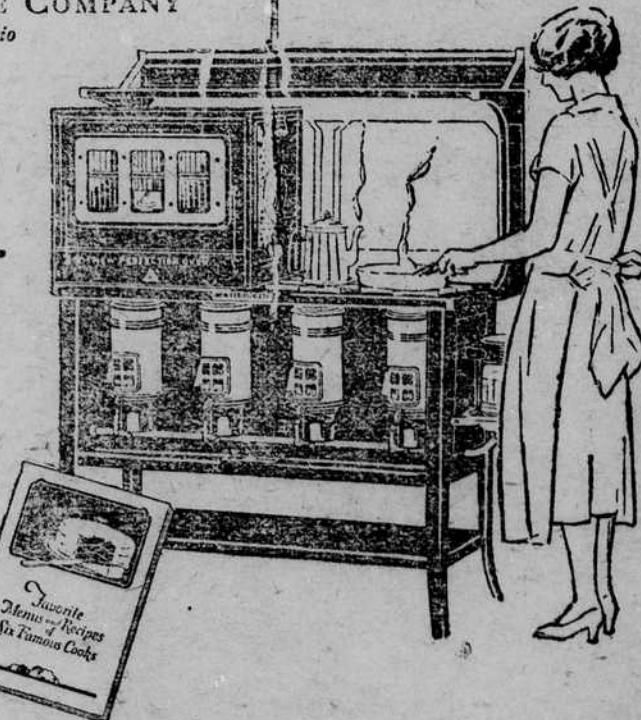
Manufactured by PERFECTION STOVE COMPANY, Cleveland, Ohio

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 cause trouble.

Send for this Free Cook Book



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 soot 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

A Demonstration of THE PERFECTION OIL COOK STOVES AND OVENS

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