

What 30 Years of Cooking taught Mrs. Rorer about Stoves

By MRS. SARAH TYSON RORER
Philadelphia Cooking Expert



"I PREFER oil stoves to any other kind. I speak from the fullness of 30 years' experience with them. Oil is clean, economical, and dependable. It saves a world of work. No coal or wood to carry in, no ashes to carry out. And no dust.

"I have just completed a special experiment on the 1926 model Perfection Oil Stove, testing it under all possible cooking conditions. I cooked many meals in my own kitchen. Every dish was deliciously cooked.

Immediate Cooking

"Steak began to broil and my molasses cake began to rise almost as soon as I lighted the burners. There was no waiting for the heat to 'come up.'

"The bottom of every utensil used in the experiment was as clean as a china dish. No scouring was necessary. Those long Perfection chimneys certainly are insurance against sooty kettles.

All at the Same Time

"I cooked many things at once. For boiling beef I used a very low flame. I French-fried potatoes over a hot flame with yellow tips about 1 1/2 inches high above the blue area. I cooked white sauce over a medium flame.

"I used all grades of heat at the same time satisfactorily.

All flames remained steady and even. They did not creep or 'crawl.' This is a real blessing to the cook. She can forget her stove and keep her mind on her cooking.

"Very Well Satisfied"

"Altogether I was very well satisfied with the Perfection Stove. And, my good opinion of oil stoves has increased, if that is possible."

4,500,000 In Use

The other five famous cooks were enthusiastic about the 1926 Perfection, too. And every day 4,500,000 women get real cooking satisfaction from their Perfections. You, too, will get the most cooking satisfaction the year around when you cook on the latest model Perfection.

See the complete line at any dealer's today. All sizes, from a one-burner model at \$6.75 to a large, five-burner range at \$120.00.

Buy the stove endorsed by Mrs. Rorer and the other five famous cooks, the 1926 Perfection.

Manufactured by
PERFECTION STOVE
COMPANY
Cleveland, Ohio

MRS. RORER is one of the six famous cooks who just completed a novel cooking test on the Perfection Stove. Others are: Miss Lucy G. Allen, Boston; Miss Margaret Allen Hall, Battle Creek; Miss Rosa Michaelis, New Orleans; Mrs. Kate B. Vaughn, Los Angeles, and Mrs. Belle DeGraf, San Francisco.

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

A Demonstration of
THE PERFECTION
OIL COOK STOVES AND OVENS

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The ASKING

"The Farmers'
Friend"

W. H. HAMPTON & SON
"Washington County's Largest Department Store"

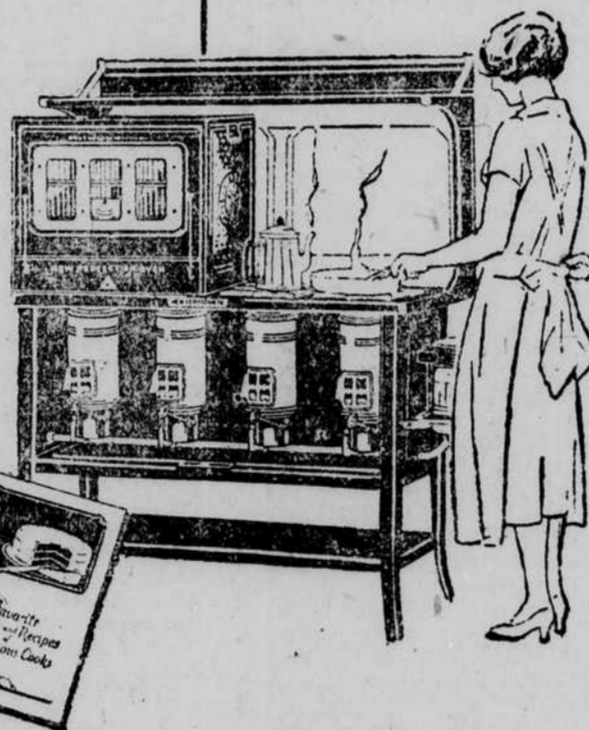
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THE PERFECTION
Cook Stoves and Ovens

A COMPLETE LINE OF
FURNITURE, FLOOR
COVERINGS, ETC.

CASH OR CREDIT

"You Find the Girl
We Furnish the Home"

::: A. L. OWENS :::
PHONE 24



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

In the Kitchen with 6 Famous Cooks

BREADS AND BISCUITS AS 3 EXPERT COOKS MAKE THEM

(Ed. Note: This is one of a series of articles on cooking which 6 famous cooks are contributing to this paper.)

Bread can be much more than the uninteresting, prosaic "staff of life." It can be made so delicious that you eat it because you want to, not because you think you ought to.

Famous cooks have unearthed many delicious bread and biscuit recipes from various parts of the country for you. Follow their recipes for pleasing variety in breads.

Easy Bran Muffins

Mrs. Rorer, the Philadelphia cooking expert, recommends her bran muffins for breakfast. "They are very nutritious and healthful," she says. "One might paraphrase the old saying into 'a bran muffin a day keeps the doctor away.' It would hold just as true.

"These muffins are easily made," she affirms. "Beat one egg, add a cup of milk, a half teaspoon salt, one tablespoonful sugar, and one tablespoonful melted butter. Sift one cupful flour with three level teaspoons baking powder, and bake in hot oven, in greased gem pans for 20 minutes."



Nuts for Nourishment

Mrs. Rorer has a very appetizing and nourishing nut bread, too. Here's how to make it:

Chop enough pecans to make a half cupful. Put two cupfuls flour in a bowl, add four level teaspoons of baking powder, half a teaspoon salt, and two tablespoonfuls of sugar, and sift. Mix in the nuts. Beat one egg, add one cupful of milk, mix and add the flour. Beat well, and turn at once into a greased bread pan.

Let stand 10 minutes. Light oven 3 minutes before bread is light. Bake half an hour at medium heat. Raisins may be substituted for nuts. Nut bread makes very good sandwiches if spread with butter. Cream cheese may also be used for a simple, delicious filling.

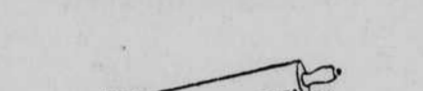


Southern Corn Bread

Corn bread, that favorite of the South, is another nutritious change from the every-day white bread. Made with the recipe of Miss Rosa Michaelis, famous New Orleans cook, is a welcome part of any meal.

Here are the ingredients:
2/3 cup of sugar
4 cups cornmeal
1/2 teaspoon salt
2 eggs
2 tablespoonfuls baking powder
1 1/2 cups water (or milk, or the two mixed)

Sift corn meal, salt, sugar, and baking powder together. Add water or milk, or yolks of eggs and shortening which has been heated. Add stiffly beaten whites of eggs. Put into a hot greased pan, and bake in hot oven. This can be served with butter or with syrup.



Real Beaten Biscuits

If you have a patient right arm, you are bound to make successful beaten biscuits. This is another old southern recipe of Miss Michaelis'.

1 quart flour
1 1/2 teaspoons of lard
1 pint of milk
1 teaspoon salt

Sift dry ingredients. Then add the shortening and blend by using the fingers—rub until smooth; add gradually the liquid and knead all together till the dough is formed. Should be a rather stiff dough. Then lay the dough on a biscuit board and beat with rolling pin half an hour. Knead lightly and beat again for ten minutes, till air bubbles form all over the dough. Then roll out and cut with cutter in any shape and stick top here and there with fork. Bake in moderate oven about fifteen minutes or till top and bottom are a light brown.

Use Oranges

Orange muffins are just the thing for breakfast. Toasted, they are delicious to serve with afternoon tea. Mrs. Belle DeGraf, San Francisco, formerly with the Pacific Coast Branch of the New York Cooking School, gives this delectable recipe:

2 cups flour
4 teaspoonfuls baking powder
1 teaspoon salt
2 tablespoonfuls sugar
1 egg
2 tablespoonfuls melted butter
1 cup orange juice
Grated rind of one orange

Beat eggs and add liquid. Sift and combine dry ingredients. Add melted shortening and fruit mixture. Bake in greased muffin pans, in moderate oven about 20 minutes.

You may serve a different bread or biscuit every meal. These recipes are especially helpful to women with the lunch problem, as different sandwich fillings may be used with all but the beaten biscuit with good results.

(Watch for next week's special cooking article on this page.)

Much Ventilation

One manufacturer is selling an efficient oven with 103 holes. These holes provide perfect air circulation and carry away all surplus moisture and all odors. This oven is especially made for oil stoves.

Baking Hint

The oven should always be preheated a few minutes before biscuits are put in. They require fast baking.

R. L. Whitehurst
D. D. S.

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 Barnis,

NOTICE.

The defendant above named will take notice, that a 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. V. W. AUSBON
In the Superior Court.
P. H. Bell, Attorney.

NOTICE OF SALE

Under and by virtue of authority of sale contained in a certain Chattie Mortgage executed by Mrs. Josephine Russ and Mrs. A. P. Rowe to D. O. Brinkley, recorded in book 94, page 316, in the office of register of deeds of Washington County, default having been made in the payment of the indebtedness therein secured, the undersigned Mortgagee will on Saturday the 15th day of May, 1926, at 12 o'clock noon, at the court house door, in Washington County, North Carolina, sell at public sale to the highest bidder for cash, the following personal property, viz:

All of the furniture, furnishing, fixtures, equipment, silverware, dishes and all hotel equipment used in connection with the hotel known as Hotel Brinkley, in the town of Plymouth, which are contained in the aforesaid mortgage. This the 21st day of April, 1926.

D. O. BRINKLEY,
Mortgagee.

NOTICE OF SALE

Under and by virtue of authority vested in a certain mortgage deed, executed by James E. Pervise to John T. Ransome, dated December 9th, 1910, recorded in book 59, page 5, Register of Deeds office of Washington County, and in default in payments, the undersigned mortgagee will expose at public sale, at the court house door, Plymouth, North Carolina, on the 24th day of May, 1926, at 12 noon, to the highest bidder for cash the following described real estate:

Being same bought by said Purvise of W. R. White and wife, bounded by Sam Moors on north Elijah Joyner on South street way on east Dock Bate-man on west being near one acre.

This is to convey all the land bought by said Purvise of said White and wife. The last and highest bidder will be required to deposit with the Clerk of Superior Court ten per cent of the bid for good faith and confirmation by the Clerk. This 24th day of April, 1926.

JOHN T. RANSOM,
Mortgagee.

Horace V. Austin Atty.

Extra fine white Lephorn setting eggs at 5c each. Johnston's Poultry Farm, Roper.

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