

The Roanoke Beacon
Published Every Friday
in Plymouth, North Carolina

C. V. W. AUSBON, Owner
SADIE AUSBON, Business Mgr.

\$1.50 A YEAR IN ADVANCE

Address all communications to The
Roanoke Beacon, Plymouth, N. C.

Entered as second-class mail matter
at the Postoffice at Plymouth, North
Carolina, under the Act of March 3,
1879.

FRIDAY, DECEMBER 3, 1926

Our idea of a poor joke is one on
us.

Not every plan to raise money
succeeds.

It's funny how people are fooled
on little gags.

No, Pauline, Santa Claus is not
a joke; ask Daddy, he knows

Folks who visit public libraries
know who puts the "din" in read-
ing.

The beginning of 1927 will see
many resolutions in force, just for
a day.

Now that Thanksgiving is over
the children know what to look
forward to.

The football season is over—may-
be the students will study a little
before Christmas.

The purchase of tuberculosis
Christmas seals will help mankind
rid itself of a great curse.

Russia is a source of much debate
but we notice that the debaters
stay in this country.

France shows signs of reducing
her army, but what Great Britain
wants to know is in the air.

The way some men start work is
to look over their mail, talk to their
friends and then go to lunch.

Some married folks think mar-
riage is no more important than the
selection of a dancing partner.

People who scoff about religion
will be among those who will find
out that they have much to learn.

Advertising in this journal of
freedom and intelligence is the best
way that we know for business
getters.

Our extra slice of pie for this
week is awarded to the little boy
who failed to get enough turkey
last week.

Permit the editor to congratulate
the intelligent young lady who said
that she really enjoyed our last
issue.

When you trade in your own
town you are helping to increase
the business of Plymouth. This
means making all property here
more valuable.

Going to school ought to be at-
tractive to children; driving them
to their lessons is a sure sign that
somebody isn't using all their im-
agination.

Judging from comments in the
press the people of other countries
do not have the impression that
Uncle Sam is any Samaritan.

You can't please everybody but
if you pay your subscription you
will have made a good impression
in a good place.

Frankly speaking, we believe
blondes prefer gentlemen, too.

No Secrets to Making Perfect Cup of Coffee

Can Be Achieved By Following A Few Simple Rules Says Famous Cooking Expert

By Mildred Maddocks Bentley
Formerly Director of Good Housekeeping Institute

What is the secret of first-rate coffee—the kind that starts the day right— that makes you feel "like a million dollars"?

Literally hundreds of women—and a surprising number of men—have asked me this question in one form or another. And it's an important one—for what can be more blighting to domestic happiness than a cup of muddy coffee or coffee improperly "creamed"? And, on the contrary, what can be more exhilarating than a good cup—fragrant, golden, delicious?

Luckily there's no hidden secret about making and serving the perfect coffee—it's just a matter of minding your p's and q's and following a few simple directions.

Selection of Coffee

There are many excellent brands of coffee in the market—the choice of one of these is largely a matter of individual taste. But I do want to say that usually coffee in the bean retains its flavor longer than in the ground form—so, if possible, buy the whole beans and grind your coffee fresh for each meal. If, however, the breakfast hour—or fifteen minutes—is too hectic to admit of this extra step, at least keep your ground coffee in an air tight container—a glass fruit jar for instance. And it's well to remember that the more finely the coffee is ground, the easier it is to extract its full strength and flavor—consequently finely-ground coffee is economical and time-saving.

The Coffee Pot

Connoisseurs maintain that coffee brewed in a metal pot has a less delicate flavor than in a container of glass, stone-ware or agate. Whatever kind of coffee pot you prefer—it should be scoured frequently and occasionally "boiled out" with water to which a pinch of baking soda has been added—then rinsed, dried, and left uncovered.

If a percolator is used, the pipe should be carefully washed every day with a brush to remove all scum from the preceding brew.

For drip coffee pot, an ordinary one equipped with a double cheesecloth bag will serve the purpose. The cheesecloth should be washed in cold water after using and renewed at least once a week. Keep the bag always moist.

The "Creaming"

This I consider quite as important as the actual brewing. Good coffee can so

easily be spoiled by using cream of inferior quality or the "top of the bottle" if carelessly poured off. In my study of food habits, I am finding that every year more and more people prefer sweetened condensed milk in their coffee. You see this kind is twice as rich and creamy as ordinary milk and furthermore already contains sugar, thus serving the additional purpose of sweetening the coffee. Try it for a few days, and I think you will agree that the condensed milk gives a delightfully rich, smoothly blended drink, bringing out the real coffee flavor. And of course it is very convenient, as it keeps fresh without ice even after the can is opened—and the cost is extremely moderate.

Now as to the actual methods of brewing. There are several and your choice is entirely a matter of individual taste. If the directions are carefully followed, any of the methods will yield the "perfect cup of coffee"—mellow in flavor, with a delicate, fragrant aroma, free from sediment and of a dark golden hue.

Bolled Coffee

Rinse the pot with hot water, put the coffee in the pot—one rounded tablespoon of medium-ground coffee to each cup of boiling water, with an additional spoon "for the pot." Add a little white of egg, or crushed egg shell and about one-fourth cup of cold water, stirring briskly. Add the boiling water, place the coffee pot over heat, and bring to a full boil. Place on back of the stove or over low heat for about 10 minutes to settle, before serving. Do not allow the coffee to become unsettled by careless pouring.

Percolated Coffee

Use one cup of finely-ground coffee to six cups of boiling water. Place the coffee in the strainer in the upper part of the pot and let the water bubble up through the tube, percolating through the coffee into the lower part, until the coffee is of the desired strength, five minutes being the usual time required. Serve at once. Coffee made in a percolator is not good if allowed to cook after the required strength is reached.

Drip Coffee

Heat the pot by rinsing in hot water, and wet the strainer. Measure carefully the coffee (finely-ground) allowing one rounded tablespoon to each cup of water. Place in the drip-medium and pour boiling water through the coffee very slowly. Cover and let stand to drip through and serve immediately. Do not allow the brew to cool. If service is delayed, place the pot in or over hot water. Never reheat by placing over the fire.

Steeped Coffee

In making steeped coffee use one rounded tablespoon of coffee to each cup of water used, with an additional spoon "for the pot." Add cold water. Place over the fire and bring quickly to the boiling point. Filter let it stand for a moment to settle or add a little cold water.

Remember—the best coffee will lose its flavor if allowed to stand. Coffee should always be freshly made and served piping hot, as soon as it is brewed. If necessary to let stand, the pot should be tightly covered and the spout closed by stuffing with soft cloth or paper, so that none of the aroma and flavor may be lost.

NOTICE OF SALE

Pursuant to the power of sale contained in a deed of trust from William H. Ange to the undersigned trustee, which deed of trust is dated October 17, 1917, and of record in the office of the Register of deeds of Washington County, in Book of Land Titles 3, page 73, the undersigned trustee will on Tuesday, December 7, 1926, at 12 o'clock noon, or as soon thereafter as convenient, sell at public auction, CASH, at the court house door in Washington County, the land described in said deed of trust, as follows:

Beginning at a point marked by an iron pipe (which is located as follows: Begin at an iron pipe at the intersection of the Eastern line of the Norfolk Southern Railroad right of way with the Eastern Bank of the Pungo River Drainage District Canal; run thence North 25 degrees 35 minutes East 2640 feet with said right of way line to an iron pipe; thence South 64 degrees 25 minutes 5280 feet to an iron pipe, the BEGINNING POINT); thence South 64 degrees 25 minutes East 2640 ft. to an iron pipe, a corner; thence South 25 degrees 35 minutes West 1320 ft. to an iron pipe, a corner; thence North 64 degrees 25 minutes West 2640 ft. to an iron pipe; thence North 25 degrees 35 minutes East 1320 ft. to iron pipe, a corner; containing 80 acres, more or less, and being Lot No. seventeen (17), South Division, as shown on the plot of the subdivision of the East Carolina Home and Farm Association, Incorporated, which is duly recorded in the office of the Register of Deeds of Washington County, in Registration of Titles Book, Number One, at Page 25, as shown on the plot of the subdivision of the Eastern Carolina Home and Farm Association, Incorporated, which is duly recorded in the Office of the Register of Deeds of Washington County, in Registration of Titles Book, Number (2) at Page Sixty-six (66).

This tract of land is registered under the laws of the State of North Carolina for the Registration and Assurance of Land Titles, and is registered Number Twenty-four (24).

This the 3rd day of November, 1926.

C. I. MILLARD,
Trustee.

NOTICE

Take notice that the assessment roll for the West end of Main street from Monroe street to the Western corporate limits of the Town of Plymouth is now in my hands for collection, and that any assessment may be paid in cash on or before the 19th day of December, 1926, and that if said assessment is not so paid, it will be divided into ten annual instalments, and will bear interest from October 29th 1926, at 6 per cent per annum, that the first instalments is now due.

This 16th day of November, 1926.

P. W. BROWN
Tax Collector.

SOLEY'S HONEY AND TAR

For children's safe, sure. No opiate

Subscribe

NOTICE OF SALE

By virtue of and pursuant to the powers vested in the undersigned, in the Last Will and Testament of A. W. Garrett, dec'd they will on the premises hereinafter described, offer for sale to the highest bidder for cash, at public auction on the 13th day of December, 1926, at 12 o'clock M., the following tract of land to-wit:

Situate in Lee's Mill Township, Washington County, N. C., and beginning at the N. E. corner of Prince Puckett's land on the public road running from Plymouth to Roper, thence eastwardly about 40 yards to a ditch at F. L. Howcott's line, thence southwardly along his line 875 yards to the line of J. T. Hughes, thence westwardly along his line about 40 yards to Prince Puckett's line, thence northerly along his line 875 yards to the place of beginning, containing 8 acres more or less, and being the same tract of land which said A. W. Garrett purchased of J. E. Garrett by deed dated Jan. 17th, 1917 and recorded in book 65 at page 286.

Dated and posted November 5th., 1926.

R. K. D. GARRETT,
J. E. GARRETT,

As executors of the will of the late A. W. Garrett, Dec'd.

NOTICE

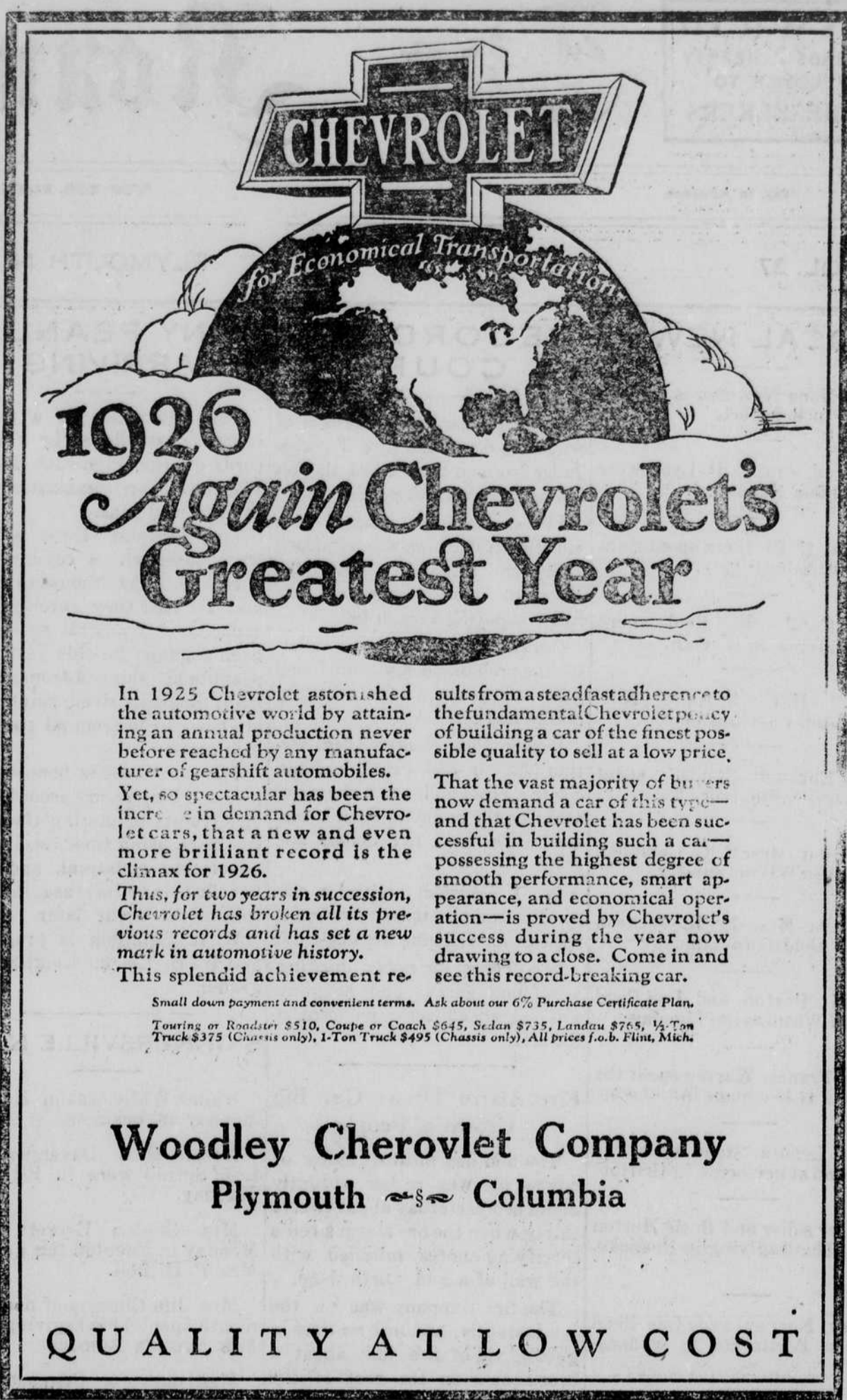
Under and by virtue of a power of sale embraced in a deed of trust executed on the 8th day of October, 1924, by S. D. Davis and wife, to the undersigned trustee, which is of record in the office of the register of deeds of Washington County, in book 85, at page 184, and default having been made in the payment of the notes thereby secured, and application having been made to said trustee for a sale of the land hereinafter described, the undersigned trustee will expose to public sale on the 16th day of December, 1926, at the courthouse door in Plymouth, North Carolina, Washington County, at 12 o'clock noon to the highest bidder for cash, the following described land:

Lying and being in Skimmersville Township, Washington County, North Carolina, on the Albemarle Sound, and known as the Abram Newberry land in that section of Washington County known as Pea Ridge, containing 350 acres, more or less, excepting therefrom 40 acres of land, lying on Albemarle Sound and conveyed to Frank M. Bond. The above described land is the same land more fully described in the deed of trust above referred to.

That portion of said land containing 137.42 acres, described in a mortgage from S. D. Davis to the Federal Land Bank of Columbia will be sold subject to said mortgage to said bank in the sum of approximately \$3,800.00. This part of the 350 acre tract embraces all the cleared land and buildings thereon.

On the day of said sale, that part of said land described in the Land Bank mortgage and the remainder of said large tract, will be offered separately, and also offered as one tract. This 15th Nov., 1926.

Z. V. NORMAN,
Trustee



CHEVROLET
For Economical Transportation

1926 Again Chevrolet's Greatest Year

In 1925 Chevrolet astonished the automotive world by attaining an annual production never before reached by any manufacturer of gearshift automobiles. Yet, so spectacular has been the increase in demand for Chevrolet cars, that a new and even more brilliant record is the climax for 1926. Thus, for two years in succession, Chevrolet has broken all its previous records and has set a new mark in automotive history. This splendid achievement results from a steadfast adherence to the fundamental Chevrolet policy of building a car of the finest possible quality to sell at a low price. That the vast majority of buyers now demand a car of this type—and that Chevrolet has been successful in building such a car—possessing the highest degree of smooth performance, smart appearance, and economical operation—is proved by Chevrolet's success during the year in now drawing to a close. Come in and see this record-breaking car.

Small down payment and convenient terms. Ask about our 6% Purchase Certificate Plan.
Touring or Roadster \$510, Coupe or Coach \$645, Sedan \$735, Landau \$765, 1/2-Ton Truck \$375 (Chassis only), 1-Ton Truck \$495 (Chassis only), All prices f.o.b. Flint, Mich.

Woodley Chevrolet Company

Plymouth — Columbia

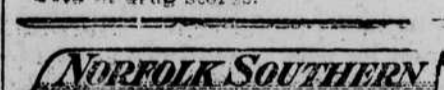
QUALITY AT LOW COST

Badly Bruised and Swollen Hand Healed

Relief After Few Applications of
Remedy Known Since Bible Days

A careless stroke with his hammer caused a carpenter's hand to swell to incredible size accompanied by such extreme pain that the poor man was almost frantic. Still tortured by the excruciating pain, after other remedies had failed to bring relief the man applied Hanford's Balsam of Myrrh. In a few hours the swelling disappeared and the pain was soon gone.

Healing qualities of myrrh have been known since Bible days, but when myrrh is scientifically combined with other healing and antiseptic ingredients, as it is in Hanford's Balsam of Myrrh, it is small wonder its effects are sensational. Sold at drug stores.



Passenger Schedules
Effective May 2, 1926

PLYMOUTH, N. C. DAILY


Lv. 2:30 p. m.—Raleigh, New Bern, Goldsboro, Beaufort, and intermediate points. Parlor car to New Bern.

Lv. 12:43 a. m.—Raleigh, New Bern, Goldsboro, Beaufort, Charlotte, Fayetteville and intermediate points. Sleeping car Raleigh to New Bern.

Lv. 12:30 p. m.—Norfolk and intermediate points. Parlor car.

Lv. 4:00 a. m.—Norfolk and intermediate points. Sleeping car.

For tickets, Pullman reservations and other information address or apply to
W. C. MILLER, Ticket Agent,
Plymouth, N. C.



Don't hide
your Money.
It may be stolen.

Keep it safe
in
OUR BANK

AFTER YOU WORK HARD AND SAVE YOU MONEY
YOU WANT TO KEEP IT SAFE FOR YOUR AND YOUR
FAMILY'S FUTURE.

DON'T HIDE IT IN YOUR HOME. IT MAY BE
STOLEN OR YOUR HOME MAY BE BURNED, THEN ALL
WILL BE GONE.

PUT IT IN OUR BANK. IT WILL BE SAFE AND
READY WHEN YOU NEED AND WANT IT.

WE WILL WELCOME YOU.

BRANCH BANKING & TRUST CO

PLYMOUTH, N. C.

FRESH FLORIDA ORANGES

Fresh, Sweet Florida Oranges
\$3.00 per box of three hundred
large-size. Sound fruit and satisfac-
tion guaranteed or money
back. We pay express charges.
A box of these makes an appreci-
ated Christmas gift.

Remit with order

ACME FARMS

Gainesville, Florida

Subscribe to the Beacon!

\$1.50
WILL CAUSE THE BEACON TO VISIT YOU
52 WEEKS

ADVERTISE YOUR CHRISTMAS GOODS IN
IN THIS PAPER