

**The Critz Team**

Dr. S. A. Moir's Wild Cats at Francisco defeated the Critz team Saturday 10 to 3. They also defeated the Copeland team from Surry county 13 to 4. Both games were played on the Francisco diamond.

The Francisco boys have lost only one game, this being the first game of the season. At least a part of their success should probably be attributed to John Lawrence and Bob Craddock, who are said to be the hardest rooters in the South.

The Francisco team has an open challenge to any team in the county.

**FAVORITE RECIPES OF A FAMOUS CHEF**

As Told to Anne Baker  
By ROGER CRETAX, Chef,  
The Roosevelt, New York City

**Spaghetti Imperial**—Heat one fourth cup salad oil in a saucepan. Add two medium-size chopped onions and two table-spoons chopped green peppers.



Roger Cretax

Chop until half tender. Then add one pint canned tomatoes, one teaspoon salt, and one half cup sugar. Simmer slowly until the onions and peppers are done, and the sauce is reduced by about one-third. Have ready one-half pound cooked spaghetti. The spaghetti is cooked by dropping it in rapidly boiling salted water and cooking until tender. Place the spaghetti in a heated dish. Pour the sauce over it, and serve over the top. Two ounces of Parmesan cheese.

**Stuffed Cucumbers**—Cut three medium-size cucumbers in half lengthwise, and cook until tender in salted water. Scoop out the centers, and fill each half with a mixture consisting of three cups cooked rice, one cup chili sauce, one tablespoon vinegar, one tablespoon sugar, two tablespoons tomato ketchup, one teaspoon paprika, salt and pepper to taste, and one large onion which has been chopped fine and cooked in melted butter. Serve immediately, being sure that the portions are very hot.

**How One Family Dinner Dressed Up for Company**

By JOSEPHINE B. GIBSON  
Director, Home Economics Dept.,  
H. J. Heinz Company

WHEN one's husband telephones late in the afternoon to say that he is bringing company for dinner, one always goes through mental gymnastics trying to visualize the possibilities for a creditable meal. And why is it that such messengers invariably seem to come at the end of a particularly tiring day, when to undertake any further work is almost an impossibility? Recently, a friend was telling me about such a situation, and boasting how she had built up a splendid dinner from the simplest of materials. She had planned to serve Hamburg steak, baked potatoes, a lettuce salad and a fruit dessert; and she was almost frantic when her husband phoned late that he was bringing three guests. The Hamburg steak was not enough to serve so many, and there seemed to be almost nothing else to take its place. However, after some rapid thinking and acting she was able to offer the following emergency menu, and the dinner was a decided success:

**Emergency Menu**

- Cream of Pea Soup
- Crackers
- Stuffed Spanish Olives
- Casserole of Meat and Spaghetti
- Whole-Wheat Bread
- Melba Salad with Mayonnaise Dressing
- Pig Pudding with Iced Cream
- Coffee

Isn't that a menu suitable for serving to company almost any time? The resourceful woman who prepared it was helped greatly, of course, by a well-stocked supply shelf. From that shelf came the delicious Cream of Pea Soup, ready to heat and serve, along with the crackers and coffee that accompanied it, and helped make a perfect beginning to the meal. The most creditable feature of the emergency menu was that it was prepared from a standard list of ingredients, and she had to go to the store for only a small quantity of meat, some peas, and a few other things. The pea soup was most delicious, and this is how she made it:

**Cream of Pea Soup**

Take one pound of peas, one medium onion, one medium carrot, one medium stalk of celery, one medium stalk of parsley, one medium stalk of dill, one medium stalk of thyme, one medium stalk of basil, one medium stalk of oregano, one medium stalk of marjoram, one medium stalk of sage, one medium stalk of rosemary, one medium stalk of lavender, one medium stalk of chamomile, one medium stalk of lemon balm, one medium stalk of mint, one medium stalk of basil, one medium stalk of oregano, one medium stalk of marjoram, one medium stalk of sage, one medium stalk of rosemary, one medium stalk of lavender, one medium stalk of chamomile, one medium stalk of lemon balm, one medium stalk of mint.

Then add chopped pepper and Cream of Tomato Soup. Cover and simmer 20 minutes. Add spaghetti, place in baking dish, sprinkle with grated cheese, and heat until cheese is melted.

For a moment the salad seemed a hopeless problem. But there was a can of peaches and a bottle of Mayonnaise Salad Dressing on the supply shelf, and this ingenious homemaker soon devised an unusual and delightful salad.



Here is the recipe she used:

**Melba Salad**

I can peach halves to cup dates, chopped fine. Add peaches, chopped fine. (Note may be omitted.) Mayonnaise Salad Dressing.

Drain the liquid from the can of peaches and dates. Mix dates and peaches with enough mayonnaise dressing to hold them together. Put halves of peaches together with the mixture and arrange on green lettuce leaves. Serve with either French or Mayonnaise Dressing.

For the dessert course, the emergency menu really helped. There certainly was not time to make a cake, and ice cream, none, is not really a dessert for company. The pig pudding, sent for some time ago, and just before dinner found a convenient can of prepared pig pudding in a pan of water to heat. In service, she arranged two small wedges-shaped pieces of pudding on each plate and placed a spoonful of iced cream over it.

The success of the emergency menu was more than outside help, and that she had learned to rely on the value of a shelf well stocked with foods that keep indefinitely and are always at hand when needed.

**Full Rows**

Vol. III, No. 11 Virginia-Carolina Chemical Corporation Copyright 1930

**48,000 Farmers Say—**

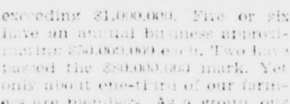
The profit on fertilizing, the profit paid by the increase that fertilizing brings, piles up to an average return of \$3.54 for every dollar spent on fertilizers for all crops in 35 states. So says the National Fertilizer Association, after interviewing 48,000 farmers and studying their answers. From ever where the unmistakable verdict comes that wise fertilizing does pay the farmer who grows crops for market. Part of the wisdom is in choosing the right fertilizer—in deciding to use old reliable V-C, if you'll take FULL ROWS' word for it.

Another truth is proved by the answers of these 48,000 farmers. This truth is that it pays best to fertilize well. The more generous applications of fertilizer per acre are proved to produce the greater returns—through earlier and bigger and better yields, through yields of higher gross value in the final figure that counts most—net profit!

"No line will surpass V-C. As dealer and consumer, I recommend, sell, and use V-C."—F. A. SMITH, Dealer, McRae, Ga.

**BIG BUSINESS**

"An idea of the present status of large-scale cooperative marketing in the United States can be gained from the fact that more than 150 farmers' marketing associations each transport an annual business exceeding \$1,000,000. Five or six have an annual business approaching \$2,000,000 each. Two have reached the \$3,000,000 mark. Yet only about one-third of our farmers are members. As a result, our large cooperative associations do a comparatively efficient job."—W. M. JORDAN, former secretary of Agriculture.



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THE QUALITY AND VALUE of "manufacturing tobacco" was an evaluation, as indicated more by the curriculum to be the character of soil used in the area. Burley grows best in the mountainous regions, such as heavy loam, but it can be grown in a wide variety of soils.

**Efficient farming that recognizes the distinction between price and profit is essential to agricultural success.**

—Wheeler McMillen.

**It's V-C, Pete!**

Maybe it's the spring weather that makes a man pull, or maybe it's the slap of a line and the sound of some stout language behind him—but this picture from the V-C billboards takes the position that it's the V-C. Old Pete checks up before he starts, says the picture, and sees the V-C bass lined up across the field. Then he thinks to himself, in mule language, "Well, everything is all right. We might as well get going. For I've plowed this field too many times with a V-C crop to have any notion we can take our time from this on. Your Pa and me learned we had to hurry, to keep ahead of that fertilizer—so come on, son, let's show 'em how to do some dirt-busting!"



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Full Rows is a cautious and conservative journal and ventures for nothing it can't prove. But there is the picture! Who could doubt a picture?

**No Wonder Cuts Back-side**

"The V-C fertilizer, am't so good. He led family plow the other night, a-hinckin' on the cats."—Exchange.

"V-C catches the customers and puts them in motion to pay. My own farm has made good with tobacco and other crops for several years with V-C."—J. R. TYSON, Dealer, Nashville, Ga.

"The work of the chemical engineer during the past century has advanced civilization by ten centuries."—Farmer's Handbook of Explosives.

**And What a Tax!**

The United States is one country that does not tax or control the growing of tobacco. But after the leaf is marketed, what a harvest it gathers! Internal revenue taxes for manufacturing, license taxes for selling—and finally the consumer refunds everything everybody else has paid up to that minute.

"We do not have any trouble selling V-C to customers who want good fertilizer."—Slade, Rhodes & Co., Dealer, Hamilton, N. C.

"Change indeed is painful, yet ever needful."—Carlyle's Essays.

**NO SUBSTITUTE!**

A certain good farmer has been buying a carload of V-C every year for a long time and making money with it. Not long ago he was having an argument with his dealer about terms.

"All right," said the dealer finally. "If you feel that way about it, I'll just turn you over to the Virginia-Carolina Chemical Corporation and let them sell you V-C."

"No, thank you won't!" the customer shot back at him. "Don't like that, would you? I'll be realtinely shamed if I'll let you do anything of the kind. I won't stand for it, indeed if I will! Now you listen to me—I want V-C, and I won't take anything else but V-C, and you needn't try to put anything else off on me!"

Sound like it's made up? Well, it's a true story. One of the division representatives of V-C can cite chapter and verse.

THE BERKEE TOBACCO of Louisiana grows best in rich valley soils. It grows rank, and has a heavy leaf that looks like export tobacco. It is too strong to be used except in blends, as a seasoning or spice with milder tobaccos.

**SEE THESE Used Cars**

YOU WILL SAVE MONEY.

- One 1929 New Ford Sport Roadster
- One 1929 New Ford Sport Coupe
- One 1929 New Ford Pick Up open cab.
- Two 1927 Ford Tourings.
- Two 1926 Ford Tourings.
- One 1921 Ford Roadster
- One 1925 Ford Sedan.
- Two 1925 Ford Coupes
- One 1928 Chevrolet Coupe
- One 1927 Chevrolet Touring.
- One 1927 Chevrolet Coach.
- One 1928 Chevrolet Cabriolet (Red)

15 Good Plug Cars with license plates priced from \$20.00 to \$75.00.

Terms to reliable parties.

**Fulton Motor Co.,**

FORD PRODUCTS  
WALNUT COVE, N. C.

ONLY FORD DEALERS IN STOKES COUNTY

It is proposed to permit American women who marry foreigners to retain their citizenship. But it is doubtful if any law will enable them to retain their money.

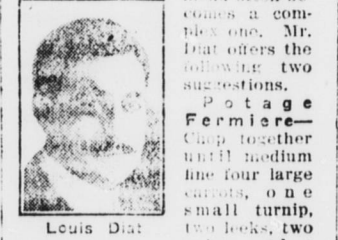
Chile will soon have its first airplane factory, a branch of an American plant.

"What's in a name?" Miss Aliko Diplapakou of Greece won a beauty contest in competition

**Favorite Recipes of a Famous Chef**

As Told to Anne Baker  
By LOUIS DIAT, Chef,  
The Ritz Carlton, New York

Recipes for soups and salads are always welcome in the kitchen where the problem of avoiding an appetite-billing sameness in the menu often becomes a complex one. Mr. Diat offers the following two suggestions.



Louis Diat

**Potage Fermiere**—Chop together until medium fine four large carrots, one small turnip, two leeks, two onions and a small quarter of a medium sized cabbage. Brown all of these in three tablespoons of butter. Add three cups of white consommé, i.e., stock made from chicken or veal, and three cups of water in which white or lima beans have been cooked. Add pepper and one or two teaspoons of salt. Bring to a boil and cook slowly for at least one hour. The pot should be uncovered for at least the first half of the cooking. Just before serving add one-fourth cup of thin cream, one level teaspoon of sugar, and one-half cup of cooked white lima beans.

**Marion Salad**—For this select a very firm, crisp, good-sized head of lettuce. Level the ground so that it will stand level on the plate. Cut off a quarter slice from the top. With a pair of kitchen shears cut out the inner leaves, leaving four or five layers. Wash in cold water. Turn upside down on a cloth to drain. Prepare small balls out of one-quarter pound of cream cheese and place in a mound in the lettuce shell. Pour Bar-le-Duc jam around the cheese balls. Sprinkle with from one to two tablespoons of sugar. Bathe some of the lettuce leaves which have been cut out in French dressing and pile lightly around the filled shell.

**Mr. R. C. King Tells a Wonderful Story About Rats—Read It.**

"For months my place was alive with rats. Losing chickens, eggs, feed. Friend told me to try RAT-SNAP. I did. Somewhat disappointed at first not seeing many dead rats, but in a few days didn't see a live one. What were not killed are not around my place. RAT-SNAP sure does the trick." Three sizes, 35c, 65c, \$1.25. Sold and guaranteed by King Drug Co., King, N. C., Walnut Cove Hardware Co., Walnut Cove, N. C. 7may16w

Marjorie Best, 3, won a silver championship cup almost as large as herself in a swimming carnival contest at Bellar, Fla.

**NOTICE. J. H. Fulton & Co. against L. E. Moorefield.**

**Notice of Summons and Warrant of Attachment.** The defendant above named will take notice that a summons in the above entitled action was issued against the defendant on the 5th day of April, 1930, by A. J. Fagg, Clerk of the Superior Court of Stokes County, State of North Carolina, for the sum of \$225.00 due the said plaintiff for goods, wares and merchandise sold to the defendant and for which he promised to pay, which summons is returnable before said Clerk at his office in Danbury, N. C., on the 5th day of June, 1930. The defendant will take notice that a warrant of attachment was issued by the said Clerk of the Superior Court of Stokes County on the 5th day of April, 1930, against the property of said defendant, which warrant is returnable before the said Clerk, at the time and place above named for the return of the summons, when and where the defendant is required to appear and answer or demur to the complaint or the relief demanded will be granted. This 6th day of May, 1930. A. J. FAGG, Clerk Superior Court.

**NOTICE OF SALE OF REAL ESTATE UNDER DEED IN TRUST.**

By virtue of the power of sale contained in a deed in trust executed to me on the 30 day of Dec. 1927, by Ollie Bullin and wife Etta Bullin, which is recorded in the office of the Register of Deeds of Stokes Co., N. C., in Book No. 76, at page 528, to which reference is hereunto made, to secure the payment of the sum of \$2,000.00, thereincited, due to Franklin T. James, default having been made in the payment of said debt at maturity, and the holder thereof having applied to me to foreclose the trust deed for the satisfaction of said debt secured by same, I will sell at public auction, to the highest bidder for cash, at the Court House door in the town of Danbury, N. C., on—

SATURDAY, JUNE 21, 1930.

at the hour of one o'clock, P.M. the lands conveyed in the trust deed to-wit:

"FIRST TRACT—On both sides of Zilpha Island Creek, on the waters of Dan river, and bounded as follows: Beginning at pointers in Covington's line, (formerly Shackelford's,) corner of lot No. 1, held by John Brown, running West on his line, 13 chains and 12-1-2 links to a pine in said line; North on the division line 64 chains to pointers in McAnally's line; East on his line 13 chains and 12-1-2 links to pointers; South on the line of lot No. 1, 64 chs. to the beginning, containing 81 acres, more or less, and being the same tract of land conveyed to James Tilley by John Brown and wife Nellie Brown, recorded in the office of the Register of Deeds for Stokes county, N. C., in Book No. 22, pages 332 and 334 and to which reference is hereunto made for more certainty of description. SECOND TRACT — Beginning at pointers, Covington's corner, (formerly Shackelford's) runs North on James' line, 64 chains to a black oak in McAnally's line; East on his line, 13 chains and 12-1-2 links to pointers, lot No. 2; South

on the line of lot No. 2, 64 chs. to a pine in Covington's line; West on his line 13 chains and 12-1-2 links to the beginning, containing 73 acres, more or less, and being the same tract of land conveyed to James Tilley by W. A. Lash and wife, by deed recorded in the office of the Register of Deeds for Stokes county, N. C., in book No. 29, page 565, etc., and to which reference is hereunto made for more certainty of description.

Saving and excepting therefrom, 42 acres sold off of said lands by James Tilley to Dr. J. William and Dr. J. Walter Neal, by deed recorded in the office of the Register of Deeds of Stokes county, N. C., in book No. 28, page 509, to which reference is hereunto made for boundaries and description. Also, saving and excepting another tract of 18-4-10 acres, sold off of same by James Tilley to F. T. James, the deed for which is recorded in the office of the Register of Deeds for Stokes county, N. C., in Book No. 43, page 447, to which reference is hereunto made for boundaries and description. See deed from Mary Tilley to Franklin T. James, Book No. 59, page 317.

This the 19th day of May, 1930.

N. O. PETREE, Trustee.

Mrs. Margaret Hodson of Chicago left on a bus her purse containing \$1,525. It was returned the next day.

James Oxford of Belfast, got a warrant for his wife and Charles Cook, who had eloped charging them with stealing all the furniture in his home.

Mrs. Jane Heritage, 73, and Benjamin Tudge, 84, were married recently in Melbourne.