

NOTICE

By order of the Board of Education, Stokes County, I will offer for sale on—

WEDNESDAY, APRIL 25TH, 1934,

at two o'clock P. M., to the highest bidder at R. B. Hutcherson's garage, the following old school property, to-wit:

- Smithtown school house and lot.
- Amos schoolhouse and lot.
- Prestonville school house and lot.
- Jute school house and lot.
- Zabulon school house and lot.

The Board of Education reserves the right to reject any and all bids.

J. C. CARSON, Clerk.

Pianos Going Fast at Bowen's Gigantic PIANO SALE!

Here are the reasons:

Please Ebony Upright Practice Piano \$40.00—Schaeffer Mahogany Upright good for twenty more years \$67.00—Kroh Mahogany Upright \$75.00—Lafargue Mahogany Upright \$85.00—Rerington Small Plain Case like new \$100.00—Galbransen Small Plain Case like new \$135.00—Eighty-eight Note Standard Player with 12 rolls and bench \$110.00.

And over one hundred more to select from with bench to match delivered to your home.

For the convenience of out-of-town visitors our store will be open Saturday night and Easter Monday.

BOWEN PIANO COMPANY

Trade Street, Next to Post Office—Winston-Salem, N. C.

Chocolate Birthday Cake



Governor Ralph of California helps Miss Dressler to cut birthday cake

PRESENTATION to Marie Dressler—America's well-loved stage and screen star—of a mammoth chocolate birthday cake is just another indication that the traditional birthday cake is now going in for chocolate in a big way. For rich, luscious chocolate lends any cake an air of festivity. Make your birthday cake of chocolate by either of these recipes, decorate it with candies for the birthday table, and your cake will make a memorable contribution to the celebration.

1. Birthday Treat Cake

(3 eggs)
2 cups sifted cake flour
1 teaspoon soda
1/2 teaspoon salt
1 cup butter or other shortening
1 1/2 cups brown sugar, firmly packed
3 eggs, well beaten
4 squares unsweetened chocolate, melted
3/4 cup cold water

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add chocolate and beat until smooth. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Bake in two deep greased 9-inch layer pans in moderate oven (350° F.) 30 minutes. Spread Seven Minute Frosting between layers and on top and sides of cake, piping frosting thickly on top. Melt 2 additional squares unsweetened chocolate with 2 teaspoons butter. When frosting is set, pour chocolate mixture over cake, letting it run down on sides.

2. Prize Devil's Food Cake

2 cups sifted cake flour
2 1/2 teaspoons combination baking powder
1/2 teaspoon salt
3/4 cup butter or other shortening
1 1/2 cups sugar
3 eggs, well beaten
2 squares unsweetened chocolate, melted
1/2 cup milk
1 teaspoon vanilla
Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then chocolate and beat until smooth. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 35 minutes, or until done. Spread Seven Minute Frosting between layers and on top and sides of cake.

3. Seven Minute Frosting

2 egg whites, unbeaten
1 1/2 cups sugar
5 tablespoons water
1 1/2 teaspoons light corn syrup
1 teaspoon vanilla
Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously).

CHARLES M. FULP DIED LAST MONDAY

HE LIVED NEAR HIGH POINT, WAS AGED 72—WORK PROGRESSING ON KING HIGH SCHOOL ADDITION — NEWS AND PERSONALS OF KING.

King, March 28.—H. H. Brown, who resides on Main street, celebrated his sixty-first birthday Sunday. A number of near relatives were present for the occasion.

Sybil Thomas, of Greensboro, spent Sunday with relatives and friends here.

Charles M. Fulp, aged 72, died at his home near High Point, Monday. The funeral service was conducted at Trinity Methodist church just west of King Tuesday afternoon at 2:30 and burial followed in the church cemetery. The deceased, who was a former resident of King, is survived by the widow, one son, Roy Fulp, of High Point, three daughters, Ora, Hazel and Ada Fulp, all of High Point, and three grandchildren. In addition to the above one brother, Sanders Fulp, of King, and one sister, Mrs. William Linville, of Winston-Salem, also survive. The deceased had a very wide acquaintance and numbered his friends by the score. Pall bearers were: Dr. R. S. Helsabeck, E. P. Newsum, Charles R. Helsabeck, Arch Linville, Dr. Chester Helsabeck and Lester O. Pulliam, all of whom were nephews of the deceased. The burial was in charge of the Junior Order United American Mechanics.

Mr. and Mrs. Otis Brown, of Greensboro, visited relatives here Sunday.

There has been a big comeback in the wheat crop in this section since the recent rains and it is looking very promising at present.

Work on the new home of Thos. E. Smith is nearing completion. When completed this new home will be modern in every particular.

The following births were registered here last week: To Mr. and Mrs. Charlie Lynch, a daughter; to Mr. and Mrs. Grover Tuttle, a daughter; to Mr. and Mrs. Roger Slate, a son; to Mr. and Mrs. Alonzo Cole, a daughter, and to Mr. and Mrs. Thomas East, a son.

Work on the new addition to the high school building is well under way and will be pushed through to completion at an early date. Four new rooms are being erected.

There is slight improvement in the condition of Dale, the small son of Mr. and Mrs. Herman Newsum, who is suffering from an attack of bronchial pneumonia at their home here.

Benjamin S. Atwood, of Sparta, is spending some time here the guest of his parents, Mr. and Mrs. Shelby U. Atwood.

Mrs. H. Grady Harding, who has been very sick at her home here for several days, is much improved.

Gwynn Coase has returned to his home in Philadelphia after spending a few days with friends here.

There is slight improvement in the condition of Mrs. Caralee Ingram, who is suffering from an attack of pneumonia at her home one mile south of town.

Elmer M. Hauser has accepted a position with Brown-Rogers-Dickson Company at Winston-Salem. He entered on his new duties Saturday.

A Treat From Victorian Days

By Jane Rogers



TAKE a tip from the vogue for the customs of our Victorian forebearers. When the children clamor for "something to eat" in mid-afternoon give them that good, old-fashioned delicacy a piece of bread and butter liberally sprinkled with brown sugar. It's economical, chock full of energy, and the children will greet it with cheers just as their grandparents used to in the days when Victoria was queen.

If you want good color and good texture



THEN make up your mind right now to use Royster—the fertilizer that has been field-tested to give the best results with tobacco. Good quality tobacco is hard to grow. It took you years to learn what you know about growing it. And it took us years and years to learn what we know about fertilizing it. Between us we can make the kind of crop that will mean real money to you.

but you cannot buy better fertilizer for growing tobacco.

Royster experts are continually studying tobacco, learning all there is to know about fertilizing it. They never stop experimenting and improving. They test every fertilizer in the laboratory, then field-test it in the tobacco field. Only refined materials are used to make sure that the purest obtainable go into Royster sacks. As a result, we know that Royster Tobacco Fertilizer will give you the results you want.

Don't take any chance when you buy your fertilizer. Remember this: Royster's is made in one quality only—the best. You can pay more or you can pay less.

See your Royster agent today and let him know how many tons you need.

F. S. ROYSTER GUANO COMPANY, NORFOLK, VIRGINIA

Royster

FIELD TESTED FERTILIZERS



GOLDEN GRAIN

The BURLEY BLEND

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GOOD ENOUGH FOR ANYBODY

CHEAP ENOUGH FOR EVERYBODY

BROWN & WILLIAMSON PRODUCT

IT'S UNION MADE

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Danbury Reporter

ONE DOLLAR A YEAR -- BUT CASH Get the News of the Campaign