THE DANBURY REPORTER.

N. E. PEPPER, Editor and Publisher

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WEDNESDAY, JULY 4, 1934.

A Baby Hospital.

As far as we have noticed, Mrs. Doyle, our Stokes chief of federal relief activities, is the first administrator in the State to think especially of the sick babies, and to divert some of the powerful and generous FERA money directly to the aid of the little tots.

It is a well known and deplorable fact that infant mortality is high in North Carolina, as well as other States, and that during the hot menths hundreds of innocent children, whose parents are unable to afford them adequate medical attention and trained and competent nursing, succumb to their environment. Colitis, dysientery and other diseases take their distressing toll,

Mrs. Doyle's idea is sensible. Christian, humanitarian, mercifui, lovely. She would segregate these sick kids in a cool hospital arranged for their comfort and scientific treatment, back in the foot hills,, where the cool restful air of the mountain will breathe upon their little suffering bodies, bringing health, Good doctors and trained nurses would administer to their needs, and they would recuperate.

The scheme instituted by Mrs. Doyle is endorsed heartily by the physicians, by the county and the State, and materially backed by the FERA.

And all the tired mothers will certainly say Amen.

Official Vote Cast In Stokes County Democratic Primary June 30, 1934.

,	Register of Deeds.		Member Board of Education.	
: PRECINCTS:	SMIT H.	BAI LEY.	HUTCHERSON.	FRANCIS.
DANBURY,	84	42	53	65
HARTMAN,	19	26	11	22
MITCHELL'S	67	92	26	132
PINE HALL,	59	88	86	59
E. SANDY RIDGE,	78	102	111	59
W. SANDY RIDGE	82	62	95	43
TILLEY'S.	65	37	38	61
LAWSONVILLE.	45	76	70	46
MOIR,	202	14	87	127
FRANS.	60	6	15	52
BROWN MTN.,	31	2	24	7
FLINTY KNOLL.	6	75	26	58
PINNACLE,	120	32	11	139
KING,	130	11	115	25
MT. OLIVE	68	52	30	62
MIZPAH.	10	15	13	9
WILSON'S STORE,	125	71	95	88
GERMANTON,	49	39	85	3
W. WALNUT COVE	50	134	70	104
E. WALNUT COVE,	53	213	155	111
FREEMAN	14	46	20	38
TOTALS	1417	1235	1236	1310



SEVERE HAIL STORM AT KING

Stones As Large As Partridge Eggs Fell Thick and Fast-King Tigers Eeat Pilot At Ball-Other News of King.

King, July 4.-This section was visited by a severe hail storm last Wednesday. Hailstones as large as partridge eggs fell thick and fast until the ground was almost covered. The hail however, only covered a small area. Quite little damage was done to carly

Mr. and Mrs. Dewey White, of Roanoke, Va., were week end visitors to relatives here.

The King Tigers took one away from Pilot Mountain on the Pinnacle diamond Saturday to the tune of 24 to 6, but the Pilot boys took it good naturedly.

Ernest Bowen, of Dalton, was among the visitors here Sunday

Messrs. Sylus Lane and Clarence Snider of Pinnacle were here Saturday

Mr. and Mrs. Gordon Pratt, of West Virginia, are spending some time with relatives near here.

The following births were registered here last week: To Mr. and Mrs. Moir Smith a son; to Mr and Mrs. Dillon Sykes, a daughter; to Mr. and Mrs. Sam Shel' n a son; to Mr. and Mrs. Norman Tuttle a daughter and to Mr. and Mrs. Elmer Boy es a son

A. B. Hendrix, postmaster of Tobaccoville was a business visitor here Saturday.

There is slight improvement in condition of N. E. Preston, who has been quite ill at his home here for the past several weeks.

Ashbury White, who holds a position at Fort Bragg, spent the week-end with his family in Woodland Heights.

Miss Ellen Ebert, of Bethania was among the visitors here Sun-

In Washington county only a few cotton contracts have not yet been adjusted and accepted by the farmers. So far no farmer has refused to take the adjustment required.

Soothing the Lyon '



BEN LYON

WHEN Ben Lyon, of Hollywood WHEN Ben Lyon, of Hollywood, wakes up of a morning feeling somewhat less than 85 per cent perfect, something must be done about it right away, for a movie star with a salary cannot afford to be grumpy. Doesn't look well in the movies. So Mrs. Ben Lyon, who is well known as Bebe Daniels, does something about it. She puts Mr. Lyon in close proximity to a cup of coffee almost immediately, and that makes the difference. On a recent vaudeville tour Mrs. Lyon went along just to make sure that went along just to make sure that her popular husband would not ap-pear with a yellow tie, and a hole in one sock, and no conce right quick in the morning.

STRONGER BUSINESS AND STRONGER BANKS

By F. M. LAW
President American Bankers
Association
URING the crisis when confidence

was shattered, bankers were properly concerned in liquidity. Their main

prepare to mee

withdrawal funds. They were more interested

herefore in cel

lecting loans than in making them For this they can

not be justly blamed. It was a

fidence has be



stored banks will naturally resume : more normal lending policy. This doe not mean they will or should extend loose or unsound credi, but that in the utmost good faith bankers will per-form their proper part in recovery by a sympathetic and constructive attitude in the making of sound loans. No should commercial banks make capital or long time loans, for the reason that their loans are made from funds de rived from deposits payable for the

most part on demand. When the return of confidence is further on its way, business men will find need for credit in making their plans. Then good borrowers, who for the most part have been so conspicuously absent from the market, will return. They will be warmly welcome by the banks.

Business Men's Fears

Business men have not yet laid all their fears. They worry about what Congress may or may not do. They concern themselves about a trend toward control of business by government. They fear taxes beyond their power to These are real sources o, worry and when they are reassured along these lines they will be more inclined to take a fresh look at the future and to make plans to go forward.

As a matter of fact there are tanglble evidences of recovery. The Federal Reserve Board officially has stated that prices, wages, business activity and production were back to the highest peak since early in 1931. Commercial failures in the United States are being cut almost in half as compared with the same period last year. It has been reported that the decline in export and import trade was definitely checked in the middle of 1933 and re placed during the last half of the year by a substantial recovery movement.

Among favorable factors is the improved condition of the banks. It is doubtless true that the banking structure of the country has never been in a sounder, stronger and more liquid condition than it is today. My authority for that statement is the Comptroller of the Currency. No longer is there any fear or thought of bank runs. Deposi tors once more know that their money is safe and the banker, thrice armed in the knowledge of his own strength, is looking forward.

Training for Bankers

The American Bankers Association has been active for many years training young men and women in order that they may be duly qualified for the business of banking. Standard courses are furnished with able and experienced teachers. This work is done un der the direction of the American Institute of Banking Section of the asso ciation. Over two hundred chapters, or local banking schools, are in active operation throughout the country and thousands of the vounger generation of bankers are being graduated each year. These students are taught not only banking practices and policies, but they are also well grounded in the highest ideals and standards of business ethics. A proposal is now under consideration to establish a central school, which will offer advanced or graduate work to a selective list taken from those who have completed the standard courses.-F. M. Law, President American Bankers Association.

Banks Repaying Loans From R. F. C.

Although banks and trust companies have been the largest borrowers from the Reconstruction Finance Corporation, they have exceeded all other classes of borrowers in the rapidity of their repayments. Since the inception of the R. F. C. in February, 1932, loans have been authorized by it to 7.080 banking institutions in the amount of \$1,995,000,000. Of this sum \$442,000,000 was not taken by the borrowers, the actual advances being \$1.553.000,000.

Repayments against these advances through April 30, 1934, aggregated \$925,000,000, or about 60 per cent. The ratio of repayments for all classes of borrowers has been only about 37 per cent. These rapid repayments by the banks are taken by competent observers as a strong indication of returning normal financial and banking condi-

Bankers Finance Scholarships

The American Bankers Association Foundation for Edu ation in Economics has since its establishment in 1928, awarded 354 college loan scholarships, the total loans repaid in that period being \$262,000 and the amount now outstanding \$86,900. The total investments of its funds are \$540,000.

Lovely Fifi Loves to Cook



Fascinating Fifi D'Orsay prepares a plump fowl, and samples its gravy before lifting the bird to the fruit-garnished platter resting so invitingly atop the gas range in her kitchen, where she spends much of her leisure time experimenting with exciting new food combinations.

By Mabel Love

66 MAY seem radical in 46I MAY seem radical in my view," says lovely Fifi D'Orsay, famous screen star, featured recently in "Going Hollywood", "but I see no reason why an actress should suppress her domesticity just because her job is that of entertaining the public.

"I have always taken a great deal of interest in cookery, especially the dishes which I enjoyed in my childhood days spent in Canada, and I still have many of the old family recipes which have been handed down from one generation to another.

"The French Canadians make much of food preparation, many hours being spent in making the food attractive not only to the palate, but the eye as well; for the French have a genuine respect for cookery as an art."

cookery as an art."

A fruit garnish with the roast is one of Fift's suggestions, for she believes that many fruit combinations can be used to increase both the eye and appetite appeal of the main dish. Below are two of Fift's re-

Orange Sauce

(For chicken or duck) 6 slices of orange, unpeeled Julee of two oranges Grated rind of 1 1 cup meat gravy

Add orange juice, sherry flavoring, sugar and salt to gravy and heat. Let orange slices simmer in sauce for five minutes. Arrange slices around roast and garnish

with cress.

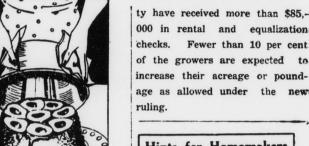
Another favorite with Miss D'Orsay, which she serves with roast beef, chicken or sliced ham, con-sists of a prune and pineapple gar-

Pineapple and Stuffed Prune Garnish

res canned pine- ½ cup sugar apple 3 tablespoons apple 3 tablespoons bu
6 large stewed prunes or meat fat
6 blanched almonds ¼ cup pineapple

Melt butter, add sugar and saute pineapple slices until delicately brown. Add liquid and simmer un-til liquid is absorbed & Stuff prunes with almonds, and place one on each slice of pineapple. Arrange

Tobacco farmers in Nash coun-



A Topsy Turvy **Tidbit**

GOOD thing is a good thing A GOOD thing is a good thing no matter how you look at it, as the artist said to the woman who had hung his picture with the bottom where the top should have been. A good cake is a good cake even when it is standing on its head. A better the consequence when the standing of the standin standing on its head. A better one, some people think. That's why upside-down cake was in-

Head First

For that matter there are other desserts that are made in reverse, that is, with the ingredients going into the pan in the opposite order of their appearance at serving time. Many fancy molded pud-dings are made in this way. Spanish Cream, up-ended in the refrigerator, obligingly separates itself into custard and jelly. In the case of the up-side-down cake, the fruit you use contributes its flavor from the bottom during baking. But in the end, it comes out on top.

Peach Up-Side-Down Cake

Many cook books tell you how to make pineapple up-side-down cake. But here's a tested recipe for lovers of the peach. It's quick and simple, and "luscious" is the only word to describe the result.

and simple, and "luscious" is the only word to describe the result. Peaches are peaches no matter how you look at them.

Peach Up-Side-Down Cake: Melt a quarter of a cup butter in a deep cake pan or large heavy skillet, add a quarter of a cup sugar, and stir over a low fire until sugar is melted but not burned. Pat out evenly in the bottom of the pan and cover with the well-drained contents of one No. 2½ can of peach halves, round side up. Beat two egg yolks well, add one cup sugar and beat creamy. Sift a cup and a half pastry flour, two teaspoons baking powder, and half a teaspoon salt. Add them to the first mixture alternately with half a cup milk. Add a quarter of a cup melted butter, and fold in the two stiffly-beaten egg whites. Pour this batter over the peaches, and bake in a moderate—375 degree—oven for about thirty minutes or until cake is done. Turn out at once, upside down. Serve warm with whipped or plain cream. This serves eight to ten persons.

000 in rental and equalization: checks. Fewer than 10 per cent of the growers are expected to. increase their acreage or poundage as allowed under the new

Hints for Homemakers By Jane Rogers



HOUSEWIVES can help to reby putting up, along with their own preserves, a number of extra jars for distribution to needy families next winter. Preserves are a valu-able form of relief food, their fruits or vegetables furnishing vitamins and their sugar content providing an unexcelled source of energy.

White spots on the table top or other furniture can usually be re-moved by rubbing, first with wood alcohol, and then with a piece of flannel moistened with camphorated oil.

Keeping Cut Flowers Fresh By Ann Pryor



NOTHING adds more to the NOTHING adds more to the attractiveness of the home than tastefully arranged cut flowers. To make your cut flowers last longer, add sugar to the water in the vases. The proportions are about a level teaspoonful of sugar to a pint of water. Every third day cut off about a quarter of an inch from the ends of the stems, using a very sharp knife or raser blade.