

Manufacturers Outlet Store

622 N. Trade Street

Winston-Salem, N. C.

FALL OPENING SALE

We Have Been In The Same Location For The Past Six Years, With Practically The Same Salespeople As In The Beginning, And All Will Be Glad To See You Again This Fall

We are ready to serve you better than ever this season. Thousands of dollars' worth of just the kind of merchandise that appeals to the farmer and his family at very low prices.

We take this opportunity to thank you for your past patronage and hope this year you will again share with us a generous part of your valued patronage.

We might add that our store is out of the high rent district and in a location that is very convenient to the tobacco warehouses . . . a fact that is known to thousands of our customers, and a fact that we would like to convey to our prospective customers—come and trade with us, our prices are right. Our courtesy is unsurpassed and our appreciation is in evidence. Let us take care of your packages until time to go home. Make our store a place to meet your friends. You will always feel at home with our clerks, every one being from the surrounding counties.

Yours very truly,

HOWARD SHOTT, Manager

To help you AVOID COLDS VICKS VA-TRO-NOL*

Quick!—At that first nasal irritation, snuffle or sneeze—just a few drops of Va-tro-nol. It stimulates the functions provided by Nature—in the nose—to prevent colds and to throw off colds in their early stages.

Where irritation has led to a clogged-up nose (a stuffy head cold or nasal catarrh) Va-tro-nol penetrates deep into the nasal passages—reduces swollen membranes—clears away clogging mucus—brings comforting relief.

Va-tro-nol is powerful, yet absolutely safe—for both children and adults. It has been

clinically tested by physicians—and proved in everyday home use by millions.

*** Note—for your protection:** The remarkable success of Vicks drops—for nose and throat—has brought scores of imitations. The trade-mark Va-tro-nol is your protection in getting this exclusive Vicks formula. Always ask for Vicks Va-tro-nol.

FREE—a combination trial package of Va-tro-nol—its companion product, Vicks VapoRub (modern external treatment for colds)—and other medication used in Vicks Plan for Better Control of Colds—with directions for following the Plan. Get yours today at your druggist's. Or write Vicks, 2501 Milton St., Greensboro, N. C., enclosing 3c stamp.



(About 1/2 actual size)

ON THE AIR! "Open House at Vicks" with Freddy Martin's Orchestra and guest artists—every Sunday, 5-5:30 p.m., E.S.T., on CBS, nation-wide.

"Plantation Echoes" with Willard Robison and his Deep River Orchestra, with Mildred Bailey—every Monday, Wednesday, and Friday, 7:15-7:30 p.m., E.S.T., NBC Blue Network.

MILLIONS PREFER IT TO MAYONNAISE!

..get it costs less



KC
BAKING POWDER
Full Pack
No Slack Filling
SAME PRICE today
AS 42 YEARS AGO
25 ounces for 25¢
Double Tested!
Double Action!
MILLIONS OF POUNDS USED
BY OUR GOVERNMENT

Stop
Itching
Skin
Clean, soothing Zemo stops itching skin in five seconds—and corrects Eczema, Pimples, Ringworm, and Rashes. The way Zemo brings healing clearness to skin irritations is almost magic, because of its rare ingredients not found in other remedies. All druggists', 35c, 60c \$1. Extra Strength Zemo, double results, \$1.25.
zemo
FOR SKIN IRRITATIONS

NOTICE.

Having qualified as Executors of the estate of W. T. Collins, deceased, late of Stokes County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned at Mt. Airy, North Carolina, on or before the 18th day of August, 1935, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will make payment.

This the 7th day of Aug., 1934.
A. M. FLIPPIN,
VESTA PALMER,
Executors.
E. C. Bivens, Atty.

NOTICE.

North Carolina, Stokes County.
In the Superior Court.
W. P. Wilson, Plaintiff
vs.
Theo. Wilson, defendant.

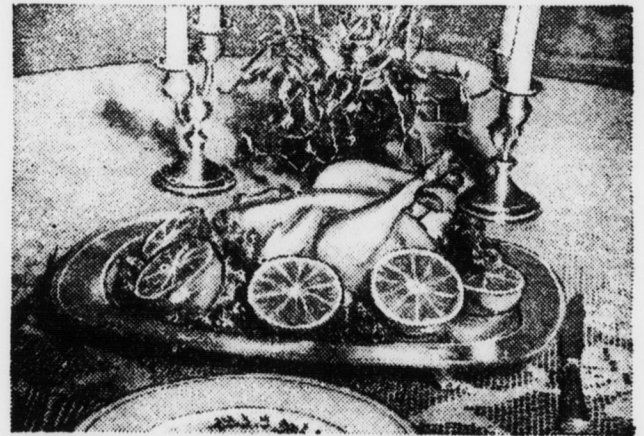
Notice of Action.
The defendant, Theo. Wilson, will take notice that an action entitled as above has been commenced in the Superior Court of Stokes county, North Carolina, to secure an absolute divorce on the ground of abandonment and separation.

And the defendant will further take notice that she is required to be and appear at the office of the Clerk of the Superior Court of Stokes county, N. C., at Danbury, on or before the 1st. day of October, 1934, and there answer or demur to the complaint filed in said action, or the plaintiff will apply to the court for the relief demanded in the said complaint.

This 27th day of Aug., 1934.
J. WATT TUTTLE,
Clerk of Superior Court.
Jos. W. Garrett, Atty. for plff.
Madison, N. C.

Baked Oranges With the Roast

By Caroline B. King
Home Economics and Culinary Authority



EVERY good cook knows that turkey without cranberry sauce is just a plain disappointment to the whole family, and almost every good cook knows the old adage about serving apple sauce with roast goose. Very good rules are these, too, for not only does the acid of the fruit add much to the savory flavor of the meat, but it also aids materially in the digestion of a rich dinner as well.

Why not, then, a fruit dish with other roasts or chops; baked oranges for instance with duck or chicken or with a simple but appetizing crispy, crusted leg of lamb or loin of veal? No reason whatever why the combination would not be perfectly delicious and very good for the health's sake. And indeed it is just that!

Baked Oranges, fragrant as a bouquet, make wonderful additions to the menu and are easily prepared. First the oranges, which should if possible be of the seedless variety, are washed and put over the fire whole in just enough boiling water to cover them. Then they are boiled until tender but not broken, when they are lifted out of the liquid and set aside.

Next a syrup is made, using the orange liquid with twice its quantity of granulated sugar. Boil until thick as cream; then cool. The oranges are then halved crosswise, seeds if present removed. Each is dipped in the thick syrup. When well covered all over the surface, the halves are placed in the pan around the roasting lamb—or duck, or chicken or whatever has been selected for dinner—which is nearly done, of course, for the oranges require only a short time in the oven. It is well to baste them occasionally with the remainder of the syrup, for this will produce a glacé appearance which is very attractive.

When finished place the roast on a warm platter and arrange the orange halves around it with sprays of cress or parsley between them. Make gravy of the liquid in the pan and for added zest stir in 1/4 cup of the syrup in which the oranges were cooked, or the same amount of orange juice.

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IN DANBURY REPORTER
CONTINUOUSLY. TRY IT