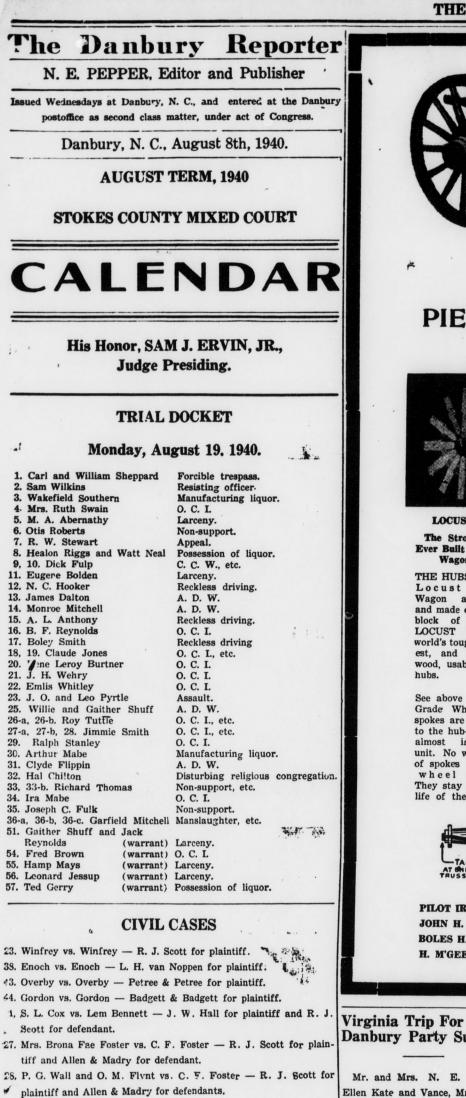
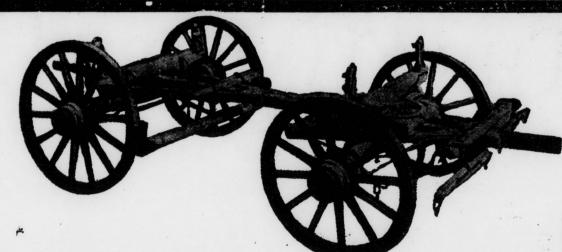
THE DANBURY REPORTER

THURSDAY, AUGUST 8, 1940



Cases not reached on day set for trial will be heard as the court



PIEDMONT WAGON & MFG. COMPANY Locust Hub Wagons



LOCUST WOOD

The Strongest HUB Ever Built Into a Farm Wagon Wheel

THE HUBS in this new Locust Hub Farm Wagon are oversize and made out of a solid block of selected LOCUST WOOD, the world's toughest, strongest, and longest-lived wood, usable for wheel

almost indestructable

An Unbeatable Combination of STRENGTH--RUGGEDNESS -- LIGHT DRAUGHT

Here's a great, big, strong, light-draught farm wagon that in design and workmanship is in a class by itself. It is the crowning achievement of more than 70 years of successful wagon-building experience. No other farm wagon of this type obtainable at ANY price will give you more for your money.

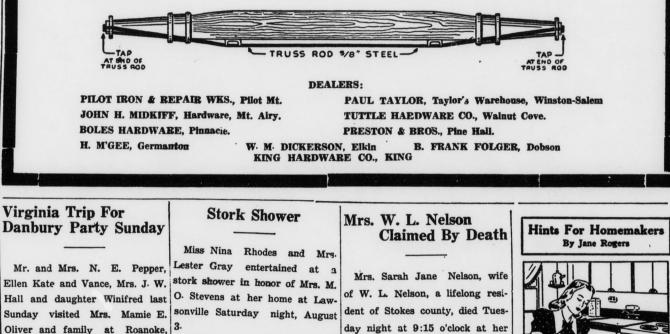
The Locust Hub Wagon incorporates every advanced worth-while feature known that contributes to superior wagon performance with unusually light draught. They're all here! And the most outstanding feature of all is the HUB...made out of LOCUST WOOD, and the strongest, longest-lived hub ever built into a wagon wheel.

Furthermore every spoke is of A Grade White Hickory, double riveted where it enters the rugged twopiece White Oak bent rim. Axles are of second growth White Hickory, tough as pig iron . . . and really trussed, as shown above.

(All our wagons; Hickory, Piedmont, Locust and Texas brands have these Life-Time LOCUST HUBS.)

PIEDMONT WAGON & MFG. COMPANY HICKORY, N. C.

J. E. THORE, Sales Distributor, Pilot Mt., N. C



See above how the A Grade White Hickory spokes are mortised into the hub-forming an unit. No working loose of spokes to weaken wheel construction. They stay solid for the life of the wagon.

may direct.		Va., and J. W. Pepper at Chris-	The home was decorated with	home at Walnut Cove after a	10000
	. WATT TUTTLE, Clerk Superior Court.	tiansburg, Va. Mrs. Oliver has been confined to bed for some months. She is	flowers. The honoree received many	long illness. Survving are the husband; two	
House Party At Ocean View Mrs. W. E. Joyce and Mrs. C Y. York are chaperoning a hous party at Ocean View this week They will return Sunday or Mon day. Those in the party are: Margi Petree, Lois Stephens, H. M Joyce, Jr., Virginia Joyce, Jean Wall, Josephine Pepper, Nelli Louise Taylor, Patsy Todd, and Pauline Booth, and Joanne Vos of Walnut Cove.	The sixth page of a clever series of amusing sketches—in color— by "Fish", the brilliant English satirist, with captions by the noted humorist, Arthur "Bugs" Baer, that serve, while they en- tertain. One of many features in the August 18th issue of The American Weekly The big magazine distributed with the BALTIMORE 'SUNDAY	yet unable to get out but ap- pears to be somewhat improved. Mrs. Oliver was formerly Miss Mamie Pepper of Danbury. On the way home from Roan- oke, J. W. Pepper was visited at Christiansburg. Mr. Pepper has been confined to his home for sev- eral years owing to a hip injury sustained in a fall which prevents him from walking except with crutches. Otherwisce he appear- ed to be in good health. Mrs. Frank Martin has return-	Those present were Mesdames N. A. Stevens, John Handy, Chas. Moore, Robe Moore, Alfred Rob- ertson, Hollis Rhodes, Odek Mabe, M. J. Fagg, Lehmon Fagg, Berkley Sheppard, Cannie Mabe, Ralph Lawson, Joe Jackson, Marion Stevens, Ralph Sheppard, Mrs. Smith, and Miss Luna Tay- lor. Those sending presents were Mrs. W. W. Rhodes, Mrs. Harless Cundiff, Mrt. Luke Sherrard, Miss Maurice Moore, Mrs. Tom Gray, Mrs. Powell Mabe, Mrs. John Neal Tucker, Mrs. Claude	of Walnut Cove; two sons, Alex Nelson of Walnut Cove, and Coy Nelson of Walkertown; five brothens, W. L Fagg of Danbury; H. D. Fagg of Pilot Mountain, S. M. Fagg of Steeds, A. J. Fagg of Winston-Salem, and Robert Fagg of Idaho; one sister, Mrs. Fran- ces Ball of Winston-Salem. The funeral will be held at the home Thursday afternoon at 3 o'clock. Elder J. A. Fagg of Win- ston-Salem will conduct the serv- ice. Burial will be in .Salem	FRESH rosy peaches baked with canned unsweetened Hawaiian pineapple juice and sugar, served hot with a dash of powdered mace or a sprinkling of grated nutmeg will add a special fillip to the meat course, especially if roast chicken is the piece de resistance. Or try them for dessert, minus the spice, serving with thin cream instead or hard sauce favored with nutmeg or mace. Prepare the peaches this way: Pour boiling water over eight firm but ripe peaches, rub off skins and place fruit close together in a bak- ing dish. Sprinkle with one-half cup granulated sugar, pour over one- half cup pineapple juice, cover and bake in a moderate oven (350°F.) about 20 minutes, then remove cover and allow fruit to brown slightly. Serve hot as suggested above. This amount will make eight servings.
Attorney W. R. Badgett	f Miss Nancy Jane Helsabeck of			Chapel Cemetery. Pallbearers will be J. W. Hutchison, W. H. John-	days with his parents. Mr. and
Pilot Mountain was in town to day.	- Walnut Cove is visiting Miss Angela Taylor.		J. H. Hill and young son, J. H. Jr., visited Danbury today.	son, W. F. Craig, C. G. Ray.	Mrs. W. E. Joyce. He is a nava student at Annapolis, Md.