

SEN. REYNOLDS DEMURRER DISMISSED

ORDER SIGNED BY JUDGE ALLEY IS FILED WITH CLERK

Senator Reynolds and His Secretary Required To Answer Kirby Complaint Within 30 Days

SUIT PENDING FOR LONG TIME

Davie County Independent

An order was filed in the office of the Clerk of the Superior Court of Davie County Tuesday by Grant and Grant and P. W. Glidewell, attorneys for Dallas, C. Kirby in his suit against Senator Reynolds and his secretary McDonald, signed by Judge Felix A. Alley dismissing the demurrer of the defendants and directing them to answer within 30 days.

The argument on the demurrer was heard by Judge Alley on May 15th at Superior court here. The order filed means the defendants Reynolds and McDonald will have to answer within 30 days or appeal from the order to the supreme court. Up to this time no announcement has been made by the defendants or their counsel as to what course will be pursued. In the event an appeal is taken it must be made up within 30 days.

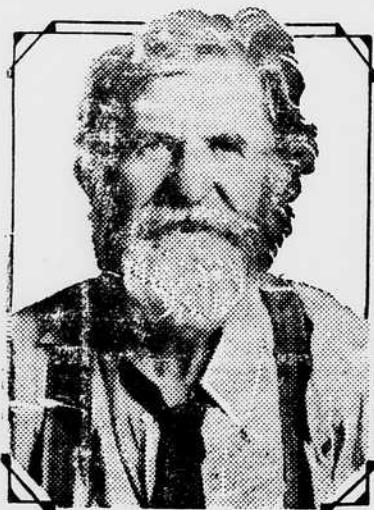
The Kirby suit which has been launched from the state Courts to the United States Courts and then tossed back into the state courts has been pending for about two years. Mr. Kirby, local attorney and former attorney for the Home Owners Loan Corporation in Washington, D. C., is suing Senator Reynolds and his secretary Wesley McDonald for damages, alleging Reynolds and McDonald had him "fired" for his position as attorney for the HOLC.

THREE DIE IN AIR WRECK

Pasadena, Calif. — Three persons were killed Sunday when a light biplane crashed near here. Sheriff officers said the dead were E. M. Patrick of Alhambra, Fred Lobb of Pasadena, and Frank Bannister of Monterey Park. One witness said a wing crumpled.

ADVERTISE IN THIS NEWS-PAPER FOR BEST RESULTS

NITRATE SAVES DYING ORCHARD



Elmer E. Page, of Weaverville, Buncombe County, North Carolina, owns a 35-year-old apple orchard on a mountainside over 3,000 feet above sea level; but neither distance, height nor age could prevent him from getting a 200-pound sack of Arcadian to his orchard which he felt was badly in need of the American Nitrate of Soda. Transportation facilities not immediately available, he put the heavy sack on his back and carried it up the mountain.

Because of lack of fertility and diseased condition, he was considering cutting the trees down. Relating his experience, Mr. Page says— "I used 7 pounds around each tree about the time the buds showed pink. My results have been 'An Old Orchard Made Young.' The trees are free from rust without spraying and are as fine as they have ever been. I am looking forward to some big apple crops, as a result of using 'Arcadian' which has saved my orchard."

SNAPSHOTS

Over the Top—The Barbary Sheep at the London Zoo are born steepchasers. Here they are cantering over the rocks in answer to the keeper's call at feeding time.

On the Beach—Two fetching damsels display the latest in swim attire.

Double Champion—Harry Von Zell, who was voted America's outstanding radio announcer in a nationwide newspaper poll, has just won the radio artists' tennis championship. Harry won't have much time for sports activities for the rest of the summer for he has just been signed to headline the program that takes Phil Baker's place while the comedian is on vacation. Von Zell's variety show will be on the Columbia network Sunday evenings at 7:30 New York time.

An International Sportsman—Count Theo Rossi, leading Italian racer of high power motor boats and the world's vermouth king, who is bringing two new 90-mile-an-hour boats to America to participate in the Gold Cup race at Detroit on Labor Day, Sept. 6, now thrown open to foreign competition for the first time.

Another Di Maggio Promises Baseball Stardom—Dominic, bespectacled nineteen year old brother of the famed Joe of the New York Yankees and Vince of the Boston Bees, has the experts agog because of the sensational manner he's displaying in his first professional season as a member of the San Francisco Seals.

Although blind, Gretta Griffin of El Dorado, Kansas, cooks complete meals on her Hot-point Electric Range.

MOCKSVILLE NEWS

Mrs. R. R. Smithwick is visiting in Apex. * * *

Miss Leona Graham is attending summer school at Chapel Hill. * * *

B. Y. Brock recently made two business trips to Raleigh. * * *

Miss Hazel Turner spent the week-end in Winston-Salem with friends. * * *

Mrs. W. A. Blackwood, of Mayodan, was the guest of Miss Lucille Horn for the week-end. * * *

Miss Margaret Debridge, of Littleton, will arrive Friday to visit Miss Irene Horn. * * *

Robt. S. McNeill is in Greensboro this week. * * *

Dr. L. P. Martin has returned from a trip to Jacksonville, Fla. * * *

Mr. and Mrs. Frank Fowler spent Sunday in Reidsville. * * *

T. A. Stone and J. W. Rodwell were in Charlotte Monday on business. * * *

HER WATCH KNOWS WHERE SHE IS



Beatrice Miller (left) shows a passenger how she tells the plane's location by her watch. (Above) Jack Knight, veteran flyer, keeping his time chart while the ship does 200 miles an hour.

Flying Hostess Says Whole United States One Big Time Map

YOU'RE flying at ten thousand feet... blue sky above, cloud banks below. Where are you—over city, village, plains, mountains, an old red barn, a bend in a river? You ask Beatrice Miller, pretty hostess on the TWA transport plane that flies between Cleveland and Newark. She looks at her watch and tells you—twelve miles east of Columbus!

How does she do it? Why, it's all part of the elaborate time-keeping system by which distance is figured in minutes in modern flying, and each member of the flying crew plays his or her own special part.

Miss Miller has a time map on which distances are set down by minutes. If she wants to know where she is at any given moment she simply finds out from the pilot the ground speed at which the ship is flying (ground speed means actual territory covered in terms of miles), consults her Hamilton, checks the time map and tells the passenger exactly what spot he is flying over. She also keeps a log in which she notes down the exact moment of departure and arrival of the plane, from taking off to arrival at destination.

A pilot uses his watch in even more intricate reckoning of speeds and distances. As Jack Knight, 2,000,000-mile flying veteran of the United Air Lines explains: "When we fly over an airway marker beacon—we call it a 'fix'—we check by our watches to find out how many miles we have flown. We then add or subtract our air speed (depending on whether the wind is with or against us) to the flying speed for which our controls are set, and so determine our ground speed."

And there you have the importance of perfect timing in modern travel. Indeed a timepiece is so important an instrument in scientific modern flying that two major air-lines have adopted an official make of watch, noted for its absolute accuracy, as part of the regular equipment of the staff.

"WALLIS BLUE"—NEW FASHION SENSATION

Eyes That Changed Fate Of a Monarch Strike Keynote For Gowns And Makeup

ANOTHER pair of eyes sways the destiny of a nation and thousands of women the world over wear a new color—"Wallis blue!" The new blue is an unusual, clear shade, exactly the color of Mrs. Warfield Simpson's famous eyes. Fashion authorities say it is excitingly different from other blues and the House of Mainbocher, which created her trousseau, admitted dyeing the crepe four times for her wedding gown before they could match the shade.

In selecting a trousseau which is notable for its exquisite simplicity and chic, Mrs. Simpson chose blue as the keynote for the whole collection. In this respect she has followed the tradition of beautiful women through the centuries. Eyes are the most distinguished feature of all lovely women, since they are their one true personality color. Naturally, it follows that colors keyed to their eyes are those which enhance their beauty and charm.

A going away suit which is tailor-made with long skirt in light royal blue and blue and white printed blouse to match; flower-printed evening dresses with tailored jackets—some in the new short length; a tea-gown of lamé and a striking coat of silk and satins are notable frocks in the wardrobe of the new Duchess. However, the wedding gown is the only garment in "Wallis blue." It was the Duke's particular choice



Wallis Warfield

an is assured of the warm tones that will prove most flattering to her type—a blue-eyed woman of the soft, cool pastel shades that are her true personality colors.

So, though this intriguing new "Wallis blue" is the special prerogative this summer of blue-eyed women, even those of us who are brown-eyed, if we are skillful enough in choosing our makeup, may accent our summer wardrobes with a dress or two in the color that matches the eyes of the most glamorous of modern women: the Duchess of Windsor!

HOLT HEADS TEXTILE ASSO

Myrtle Beach, S. C.—The Southern Textile association concluded its annual convention here Saturday with election of officers and two addresses before the superintendents and overseers.

The officers Edwin M. Holt, of Coolemees, president; L. J. Rushworth of Danville, Va., vice president; Marshall Dilling of Gastonia, executive secretary; Joe C. Cobb of Honea Path, S. C., chairman of the board of governors; and B. Ellis Royal of Charlotte, secretary-treasurer.

Crabs vs. Groundhogs



SEASIDE HEIGHTS, N. J. ... Early appearance of horseshoe crabs forecasts a long summer, just as groundhogs' appearance forecasts Spring. The frightened Catalina angel fish on Gloria Ingersoll's suit is heading for the sea.

JOE GISH



THE FELLER THAT'S TOO GOOD FOR HIS JOB ANY OTHER A BETTER ONE.

DODGE TRUCK TRADE-INS

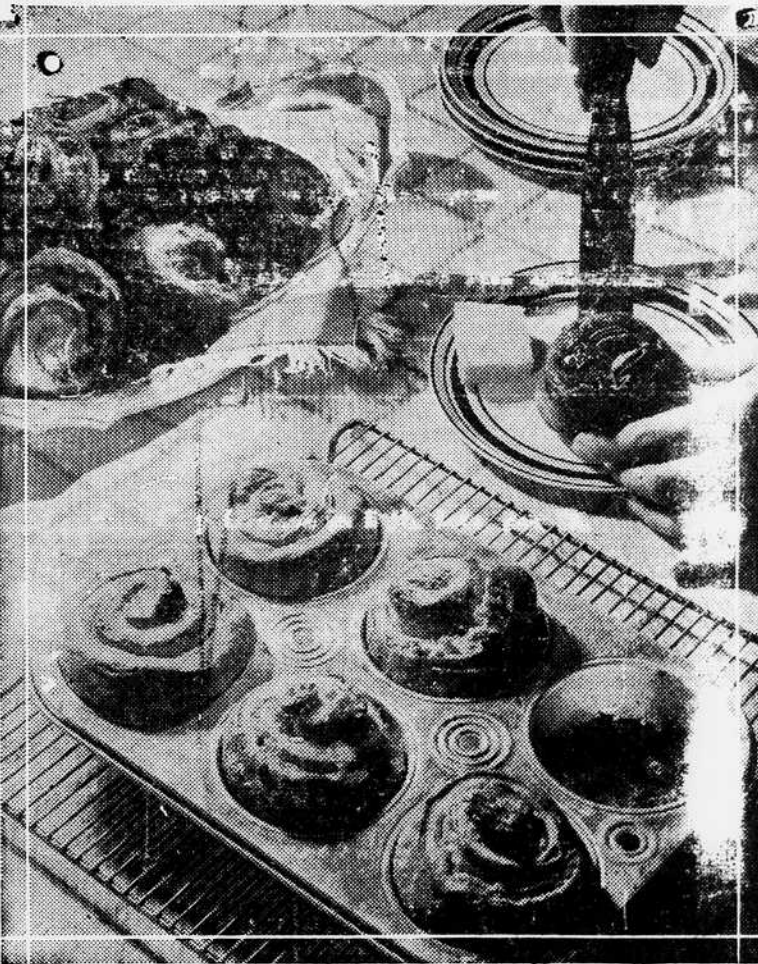
- '36 Ford 1-2 ton
- '35 Chevrolet 1-2 ton
- '35 Chevrolet Pickup
- '34 Chevrolet 1-2 ton
- '33 Chevrolet 1-2 ton Stake Body

USED CARS

- '36 Dodge 2 ton Tractor
- '35 Dodge Panel
- '35 Dodge Coupe
- '34 Chevrolet Coach (3)
- '36 Dodge Sedan
- '33 Chevrolet Coach
- '33 Plymouth Coupe
- '35 Ford Sedan
- '32 Ford Coach
- '33 Plymouth Sedan
- '34 Ford Coach
- '30 Chevrolet Coach
- '29 Chevrolet Coupe
- '30 Chevrolet Roadster
- '29 Chevrolet Cabriolet
- 30 More to pick From

MCCALL'S MOTOR CO.

Sainsbury and Kaufman's has saved my orchard.



Sour Cream Is Modern Dairy Product Made From Rich, Pasteurized Cream Carefully Ripened With Pure Culture Under Controlled Conditions

SOUR cream, soured cream, cultured cream, or salad cream—call it what you wish, it still means the start for something good to eat.

There are many homemakers, no doubt, who think of using this product only when the cream on hand becomes sour. With modern refrigeration methods this doesn't happen often, and so you and your family may be missing many treats unless you know that sour cream is now a modern dairy product. It is made from rich, pasteurized cream, carefully ripened with pure culture under controlled conditions. This insures a uniform product each time you order sour cream from your dairyman or grocery store.

A famous food authority has given her culinary word that this recipe for sour cream refrigerator rolls is her favorite among a list of many that use dairy made sour cream. The dough may be stored in the refrigerator for as long as five days—you may wish to take parts of it and make into rolls several times during these days. Hot rolls for breakfast, luncheon or supper are always a delight, and a stock of this sour cream dough on hand will solve the problem of what to serve when unexpected guests arrive.

Have your dairyman leave a jar of sour cream or order one from your grocery tomorrow and try this recipe.

- Sour Cream Refrigerator Rolls**
- 1 cake compressed yeast.
 - 1/2 cup sugar.
 - 1/2 cup butter.
 - 1/2 cup milk, scalded.
 - 1 cup dairy made sour cream.
 - 4 1/2 cups all-purpose sifted flour.
 - 1 1/2 teaspoons salt.
- Crumble the yeast into a mixing bowl, add sugar and stir together until yeast liquefies. Let stand about 20 minutes. Meanwhile melt the butter in scalded milk. Beat eggs. Add sour cream; blend well with yeast and sugar mixture. Add lukewarm milk and butter and flour all at once. Beat 8 or 10 minutes. Place dough in covered dish and allow to stand over night in refrigerator before using. The dough may remain in refrigerator as long as five days without deterioration.
- The next day, let dough rise in warm place to double its original bulk, or more. Knead in 1 1/2 cups more flour. Roll out into two sheets about 1/4 inch thick. Spread with fine layer of sour cream, sprinkle with brown sugar and add a few nut meats. Roll lengthwise; cut like a jelly roll in slices 1 1/2 inches thick. Place in buttered muffin tins lined with brown sugar, nut meats, and a dot of butter. Set in a warm place to rise to double their bulk. Bake at 400 degrees for 25 minutes, then reduce heat to 350 and bake about 10 minutes longer. Yield—2 dozen rolls.
- When only part of the dough is taken from the refrigerator at a time, divide the amount of flour for kneading accordingly.

READ THE ADS

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