

LOCAL NEWS ITEMS

Confederat pension checks will be delivered to the old veterans this week.

Merritt Hudspeth is home from Davidson College to spend the holidays.

Miss Mary McCanless is at home from Salem Academy to spend Christmas.

W. H. White, a good citizen of the Germanton community, was a business visitor here on Tuesday.

D. F. Edward, a good farmer and a reliable citizen, of King Route 2, was in Danbury on business Tuesday.

Mr. and Mrs. Thos. B. Matthews have returned to their home in Bennettsville, S. C., after spending some time in Danbury.

Miss Christine Moon, principal of the Danbury school, left today for her home in Atlanta, Ga., to spend the holidays.

Mrs. J. G. Bradshaw was here from Moore's Springs yesterday, accompanied by Dr. E. W. Owen, of Los Angeles, Cal., who is here on a visit to relatives and friends.

Miss Katherine England and Mr. James Haney, teachers in the school at Danbury, left today for their respective homes in Oxford and Winston-Salem to spend Christmas.

LETTERS TO SANTA CLAUS

Danbury, N. C., Dec. 15, 1930 Dear Santa Claus: I want you to bring me a doll that can talk. ANNIE RUTH GLIDEWELL.

Danbury, N. C., Dec. 15, 1930 Dear Santa Claus: I want you to bring me a Cap-Pistol and a box of Fire-crackers. STEDMAN KING.

Danbury, N. C., Dec. 15, 1930 Dear Santa Claus: Please bring me a sled and a stocking of candy. LOIS WALL.

Danbury, N. C., Dec. 15, 1930 Dear Santa Claus: I want you to bring me a doll and a sled. ANGELA TAYLOR.

Danbury, N. C., Dec. 15, 1930 Dear Santa Claus: Please bring me a sled and box of fire crackers. ROBERT KING.

Danbury, N. C., Dec. 15, 1930 Dear Santa Claus: Please bring me a box of candy and a doll. I want it's name to be Marie. RALDA SMITH.

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These Menus Are Real "Life-Savers" When December Brings Its Busy Days

By JOSEPHINE B. GIBSON Director, Home Economics Dept., H. J. Heinz Company

THE days that precede Christmas, with their hurry and bustle, leave little time for the preparation of elaborate meals. With so much extra work to be done, time elapses very quickly—and it's almost dinner time before we realize it!

On such busy days easily prepared dishes are real lifesavers; and we turn to a well-stocked emergency shelf with a sigh of relief, for many delicious meals can be prepared very quickly with the aid of Cream Soups, Oven Baked Beans, Cooked Spaghetti, Salad Dressings, and canned Plum and Fig Puddings.

The menus given below suggest several excellent meat dishes, salads, and desserts to serve with them. Or if you do not have time even to make one of these simple salads, you will find that head lettuce with Mayonnaise or French Dressing always is good—and of course it helps to furnish the minerals and vitamins so necessary in the diet.

Pork Chops and Oven Baked Beans En Casserole Creamed Onions Quick Cole Slaw Chilled Fruit Cup Packaged Cookies Tea

Beefsteak Mashed Potatoes Creamed Carrots Lettuce Salad with Mayonnaise and Hard Cooked Egg Dressing Baked Apple with Cream

Beefsteak Pie Mashed Turnips Apple, Celery and Nut Salad Fig Pudding with Sauce Coffee

Sausage with Spaghetti Buttered Peas Pure Apple Butter Gelatine Olive and Nut Salad Baked Custard Coffee

Hamburger Casserole Buttered Spinach Currant Jelly Molded Vegetable Salad Gingerbread with Apple Butter Filling Coffee

Pork Chops and Oven Baked Beans en Casserole: 6 pork chops; Baked Beans, Vegetarian Style; 1 teaspoon sugar; 3/4 cup Tomato Ketchup. Fry pork chops until nicely



brown. Pour over them the Baked Beans, and sugar and Ketchup, and mix lightly. Bake in a moderate oven—350 degrees F.—for about 20 minutes.

Beefsteak Pie: 2 cups cold steak or onion; boiling water; 1 cup tomato Ketchup; baking powder biscuit dough or pie crust; 1 teaspoon Worcestershire Sauce; flour; salt and pepper; potatoes.

Cut cold steak or roast beef in one inch cubes. Cover with boiling water, add onion, Tomato Ketchup, Worcestershire Sauce, and cook slowly for 30 minutes. Remove onion, thicken gravy with flour diluted with cold water, and season with salt and pepper. Add potatoes cut in 1/2 inch slices which have been parboiled for 8 minutes in salted water. Put in a buttered baking dish, cook and cover with baking powder biscuit dough or pie crust. Bake in a hot oven (400 degrees F.) for 20 minutes.

Sausage with Spaghetti: 1 pound sausage; 1 large can Creamed Spaghetti. Brown sausages in a skillet, and drain off the excess fat. Over the sausages pour a can of Spaghetti and stir until the Spaghetti is thoroughly heated. Place in the center of a platter, surround with the sausages, garnish with parsley, and serve very hot.

Gelatine Olive and Nut Salad: 1 package lemon gelatine; 2 cups boiling water; 1/2 cup chopped nuts; 1/2 cup Stuffed

Spanish Olives, sliced; Salad Cream Dressing. Dissolve gelatine in boiling water. Cool and add chopped nuts and sliced Olives. Place in an oblong pan or individual molds to stiffen. Serve in nests of crisp lettuce and garnish with Salad Cream Dressing.

Hamburger Casserole: 1 lb. hamburger sized ground beef; 1 medium onion; 1 cup Cream of Tomato Soup; 2 onions; 1 cup Cream of Tomato Soup.

Brown hamburger steak in skillet. Cut potatoes in half-inch cubes and spread in a baking dish. Cover with 1/2 the soup, and add half the Tomato Soup, and a sliced onion. Season with salt and pepper, and repeat, using the remaining ingredients. Bake for 1 1/2 hours in a moderate oven—350 degrees F. Use Tomato Soup may be added during the baking if needed.

Molded Vegetable Salad: 2 table-spoons gelatine; 1/2 cup Pure Vinegar; 1/2 cup sugar; 1 cup water; 1/2 cup sliced cabbage; 1/2 cup sliced celery; 1/2 cup sliced spinach; Olives, sliced; few drops water; 1/2 cup Cream Dressing. Soak gelatine in cold water for 2 minutes. Heat to the boiling point the Vinegar and water, and add to the soaked gelatine. Add sugar, stir until dissolved and chill. Mix cabbage, celery, Olives, and a few drops of onion juice. Add to the gelatine mixture and pour into a large shallow pan or individual molds, to chill. Serve in beds of crisp lettuce, top with Salad Cream and serve very cold.

Gingerbread with Apple Butter Filling: 2 cups sifted flour; 2 teaspoons soda; 1 teaspoon ginger; 1 teaspoon cinnamon; 1/2 teaspoon salt; 1/3 cup butter; 1/2 cup sugar; 1 egg, well beaten; 2/3 cup dark molasses; 1/2 cup sour milk.

Sift flour once, add baking powder, soda, ginger, cinnamon and salt, and sift together three times. Cream shortening until light and fluffy, and add sugar gradually. Cream together thoroughly and add egg and molasses. Then add flour mixture to creamed mixture alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan in a moderate oven—325 degrees F.—for 20 minutes, then increase to 350 degrees F. for 20 minutes.

Filling: 1/2 pint whipping cream; 1/2 cup chopped nuts. Whip cream and fold in Apple Butter and nuts. Cut cake in 2 inch squares and spread each with a generous layer of the filling. For each serving place one square on top of another one, and top with a whole nut.

Advertisement for Farmers National Bank & Trust Co. featuring capital stock of \$500,000.00 and net surplus/profits of \$140,000.00. It lists the bank as a member of the Federal Reserve Banking System U.S. Depository and promotes its savings department with a 4% interest rate.

Advertisement for Taylor's Warehouse featuring portraits of Bill Thomas and Robert Newsom. The text describes them as two of the world's best auctioneers and promotes their tobacco sales. It includes the address Winston-Salem, N.C. and the slogan 'First or Second Sale, it will Pay You to sell at Taylor's'.