

# A Progressive Dinner



Do you ever belong to a dinner club? Young married couples are appearing there very highly, right now, because they are a mammoth woman sort of dinner club. Most men belong to their Church Treat Club, their Cheese Club, their Players Club, or their college club where they get together once a week or so in convivial mood. But there are not so many of these clubs where women get together for a weekly dinner.

Organize your own then. Gather together some six couples, say, of the sort of people whom you consider "know what it's all about" and plan to have dinner together once a week. It's really no extra trouble if you make these dinners progressive, serving a course at each home, and you'll find at the close of the dinner that you've consumed a whole evening and a large dinner, and had a large good time.

**Take Turns at Courses**  
It is better to let each one take a turn at serving a different course of the meal each week, because you'll find, otherwise, that some unlucky person will often draw the main course—which of course is the most difficult to prepare each time, while some lucky one always draws the cocktail course.

If you prefer a group of four couples—and they fit your dining room more conveniently perhaps—then combine the cocktail and soup course at one house, serve the main course at another, the salad at another, and the dessert, coffee and nuts, or cheese, or whatever it may be, at the last house.

Get into your cars then—and be off, for the menu is all ready for you here, and the recipes have been tested.

- Lobster and Crab Cocktail
- Asparagus Soup
- Baked Virginia Ham
- Black Walnut and Marshmallow Yams
- Pear Heart Salad
- Cloverleaf Rolls
- Apricot Sherbet on Angel Food Cake
- Salted Nuts
- Coffee

**Lobster and Crab Cocktail:** Chill the following ingredients: one-half of a 6-ounce can of lobster, one-half of a 6 1/2-ounce can of crabmeat, one-third cup of chili sauce, three tablespoons mayonnaise and one-half cup of finely-sliced celery. Beat together the chili sauce and mayonnaise, and add celery. Remove the tendons from lobster and crab, and toss with the dressing. Serve in glass cups lined with crisp lettuce hearts.

**Asparagus Soup:** Cut off the tips of asparagus from the contents of one tall can of asparagus and set aside for garnish. Cut the rest of the asparagus fine, and put into a sauce pan with its liquor. Add one quart of soup stock, and boil for ten minutes. Press through a sieve. Sauté two tablespoons of chopped sweet red pepper in four tablespoons butter for about three minutes. Add four tablespoons flour, and stir until thickened and smooth. Then add the asparagus and stock liquor, stirring constantly until smooth and creamy. Add one-half cup cream, season to taste

with salt, pepper and nutmeg, and serve.  
**Black Walnut and Marshmallow Yams:** Boil six large yams with skins on, then peel and mash. Add two tablespoons butter, two tablespoons sugar, one and one-half teaspoons salt, and one tablespoon cooking sherry. Then add one-half cup of rich milk or cream, and beat until light and fluffy. Add two-thirds cup chopped black walnuts, and pile into a buttered casserole. Bake five minutes in a moderate oven—375 degrees. Then cover top with marshmallows, placing them about one inch apart. Return to oven until the marshmallows have puffed up and turned a golden brown. Serve right from the casserole.

**Pear Heart Salad:** Chill eight canned pear halves. Mix four tablespoons of chopped salted nuts and four tablespoons chopped dates with enough mayonnaise to moisten and make into little balls. Lay one in the center of each individual lettuce nest. Place a pear over each ball, round side up. Garnish the pears with chopped cherries.

**Apricot Sherbet on Angel Cake:** Drain the contents of one and one-half cans of apricots, and to the syrup add one and one-half tablespoons corn syrup and eighteen marshmallows. Steam in a double boiler until the marshmallows are dissolved. Cool, add the apricots which have been pressed through a sieve, and one and one-half tablespoons of lemon juice. Pour into the refrigerator tray and stir occasionally until it begins to freeze. Then fold in three egg whites beaten stiff with three tablespoons sugar, and continue freezing, stirring now and then to prevent the formation of crystals. Serve on angel cake.

## Stand Up.

Ordinarily, when a man suddenly discovers that there is no demand for his product, or that his employer has reduced his pay, he feels a sense of failure. Something must be the matter with him.

He looks over the past and discovers that he has done many things he ought not to have done and left undone many things that he ought to have done.

To day, the situation is different. Through no fault of their own, but only because of unforeseen conditions many thousands of people are out of work.

They have no cause to blame themselves.

There is no need to look back to yesterday, and think if you had done this or that you might not now be in such straits.

Practically all your friends are situated as you are.

Don't let remorse get you, don't harbor bitterness.

What has happened is no fault of yours.

It would be difficult to discover whose fault it is.

The only thing to do is to trim your sails to the wind, learn to go for a time, without things that you thought were the necessities of life, and be cheerful about it.

One of the most dreadful things about a depression is that it leaves so many people bitter and soured.

That might not harm, if there was anything to do about it.

But you were not responsible for a World War, you were not one of the wild optimists who thought that boom times were going on forever.

Neither were the people that you know and associate with.

One of the valuable things about the prize ring, perhaps the only valuable thing, is that it teaches those who enter it to take punishment.

They do not lose their tempers when they are hurt by an opponent.

They are not afraid of pain. They are not disturbed by the jeers of the crowd if the other fellow seems to be getting the best of it.

That spirit is needed just now.

You need it and your friends need it.

Never mind how you got into your present fix, grit your teeth and stand up under it.

Remember that no calamity which ever befell this earth destroyed it, or came anywhere near destroying it.

Keep your courage and your grit and the clear mindedness that you gain while you are fighting your way out will be a help to you for the remainder of your career.

It is hard to think that tough times are blessings in disguise.

But usually they are.

And the present one is going to be no exception.

## P. D. FULK.

Whereas, on Saturday, February 25th, 1933, the Great Councillor of the Universe, has in His infinite wisdom, removed from our midst our worthy and esteemed brother, Pinkney D. Fulk, who was born April 4th, 1873; and

whereas, at all times he showed a gentle, loyal spirit of friendship to the fraternity; love and respect for all with whom he came in contact; and

Whereas, he became an active Junior, serving in various places of trust in the Order with honor to himself and credit to the fraternity; and

Whereas, the intimate relations held by him during his long years of membership with his fellow workers and members makes it fitting that we record our appreciation of him: Therefore, be it

Resolved, that in the death of Brother Pinkney D. Fulk, the Walnut Cove Council No. 21, Jr. O. U. A. M., mourns the loss of a brother, a trustee, an active member of this Council, a friend and companion dear to us all, and an upright citizen and be it further

Resolved that the heartfelt sympathy of this Council be extended to his family in their great bereavement; that a copy of these resolutions be spread upon the record of this Council, a copy be published in the Reporter, and a copy be sent to his family.

- Members of the Committee:
- M. O. JONES, Chairman
  - J. D. JOHNSON,
  - H. R. MCPHERSON

## Merger Of County Gov. Again Revived In North Carolina

Raleigh, March 10—Three bills looking toward consolidations of counties or functions of counties, in order to bring about economy in local government, were introduced in the Senate yesterday by Senator John W. Aiken, of Catawba county.

One of the measures would permit the consolidations of counties by a vote of the people in the counties sought to be consolidated. Another provides for the annexation of one county by another by a popular vote. The third would permit counties to contract to carry on county activities at joint expense.

Two years ago bills were enacted to permit two or more contiguous counties to establish joint jails and joint county homes, but no counties have taken advantage of the provisions of the law. Efforts were made two years ago also for consolidation of two counties, Forsyth and Stokes, but a bill to bring this about was defeated, largely on political grounds. The fear was that Stokes, up to that time a Republican county, might be able to overcome the Democratic majority in Forsyth county, thus resulting in a Republican government for the enlarged Forsyth.

Only a most stringent financial crisis could force one county to lose its identity by consolidation with another, but this period may bring such consolidation about in the near future, if it ever could be accomplished.

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Now for Sale at \$7.95 Per Hundred

## Custom Hatching

Now \$4.00 Per 210-Egg Tray

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To Give Better Results than Other Tobacco Fertilizers. We Sell All

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Smith-Douglas Fertilizers

Try This Ribbon Plant Red Fertilizer

for Stronger Tobacco Plants. We Are Anxious to Serve You.

Trevathan Hatchery WALNUT COVE, N. C.

## VARICOSE VEINS Healed By New Method

No operations nor injections. No enforced rest. This simple home treatment permits you to go about your business as usual—unless, of course, you are already so disabled as to be confined to your bed. In that case, Emerald Oil acts so quickly to heal your leg sores, reduce any swelling and end all pain, that you are up and about again in no time. Just follow the simple directions and you are sure to be helped. Your druggist won't keep your money unless you are.

## Hints for Homemakers

By Jane Rogers



By using a screen like this you can have a little breakfast nook in your kitchen. You can make the screen yourself of pressed wood boards and decorate it to suit your own taste.

The custard pie will be an even, nice brown when baked if a little sugar is sprinkled over the top just before putting into the oven.

## What to do About Left-Overs.

By Jane Rogers

LEFT-OVER vegetables—the cup of peas or half cup of carrots, present a problem in kitchen economy that often taxes the patience of the most thrifty housewife.

Everyone hates to throw away good food, especially when there is a chance that it might be converted into some tasty dish and be made to serve for another meal.

The problem is really not as complex, though, as it seems. Almost any good cook book will offer a wealth of suggestions in the form of recipes calling for a cup of peas, a few string beans, or some cooked carrots that can be made into a delicious casserole of vegetables, tempting enough to form the main dish for luncheon or an appetizing vegetable combination for the evening meal. Moulded vegetable salads or soups are other possibilities for these left-overs.

There is one rule, however, that should always be observed. The original flavor must be restored and accentuated. When small portions of cooked vegetables are placed in the ice box and kept overnight, it is natural that much of the original flavor will be lost. Giving the peas or carrots a "fluff" with a little butter and salt will overcome by using



the three accepted seasonings, salt, pepper and a dash of sugar. Everyone knows the functions of salt and pepper, and the sugar goes a long way toward blending the different flavors and restoring their natural sweetness. Continental chefs have long recognized the value of sugar as a third seasoning in the preparation of fresh or canned vegetables—a secret which they kept for many years and which perhaps explains why the dishes of many of our famous hotel chefs have become nationally recognized for their distinctive quality.

## NOTICE OF TRUSTEE'S SALE

Default having been made in payment of the indebtedness secured by that certain deed of trust to me as Trustee by J. D. Smith (widower) on the 1st day of April 1931, and recorded in the office of the Register of Deeds for Stokes County, N. C., in Book No. 86 of Mortgages, on Page 7, I will, under and by virtue of the power of sale vested in me by said deed of trust and at the request of the estate of said trust, and for the purpose of discharging the debt secured by said deed of trust, proceed to sell to the highest bidder, for cash at the Courthouse door in Danbury, Stokes County, North Carolina, at 12:00 o'clock P. M., on

MONDAY, MARCH 20, 1933,

the following described land, to-wit:

First Tract: A certain tract or parcel of land in Stokes County, State of North Carolina, adjoining the lands of Lansley McCannless and others and bounded as follows, to-wit:

Beginning at a pine Larsley's corner runs north on his 15 chains to a red oak, thence west of a new line 28 1/2 chains to a stake and point, in McCannless line, thence south on his line 12 1/2 chains to a stake Hutcherson's corner, thence east on his line 24 1/2 chains to pointers, then south three chains to a post oak Neal's corner, thence east on his line 15 chains to the beginning, containing fifty acres be the same more or less.

Second Tract: A certain tract or parcel of land situated, lying and being in the County of Stokes and State of North Carolina, and more particularly described and bounded as follows, to-wit:

Beginning at a persimmon tree on the bank of Dan River L. H. Pitzer's corner, thence down the said river as it meanders 5.62 chains to pointers on the bank of the river C. R. Hutcherson's corner, thence north 6 degrees west on the said C. R. Hutcherson's line 8.20 chains to a pine his corner thence south 83 degrees west on his line 5.60 chains to his corner pointers in L. K. Pitzer's line, thence south 10 degrees east on Pitzer's line 2 chains to a walnut, thence south 11.1.2 degrees east on his line 4.40 chains to a walnut, thence south 1 degree east 2.63 chains to the beginning, containing 5.022 acres more or less and adjoining

the lands of L. K. Pitzer, C. R. Hutcherson and it being subdivided into 1 of lot No. 1.

This the 11th day of February, 1933.

C. M. VANSTORY, JR., Trustee.  
Brooks, Parker, Smith & Wharton, Attys., Greensboro, North Carolina.

## EXECUTOR'S NOTICE

Having this day duly qualified before the Clerk of the Superior Court of Stokes County, North Carolina, as executor under the will of Samuel Hairston, my father, this is to notify all persons having claims against the estate of said deceased, to exhibit them to the undersigned executor, duly proven, on or before the 13th day of February 1934, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate payment. Said deceased died testate at his home in Pittsylvania County, State of Virginia, on January 8th, 1933, where he had his residence. Said deceased owned lands and other property located within Stokes County, N. C. and other points within said State, and owed debts created within the State of North Carolina, and this administration is ancillary to the principal administration had before S. S. Hurt, Clerk of the Circuit Court of Pittsylvania County, Virginia, on February 10th, 1933.

This February 13th, 1933.  
SAMUEL HAIRSTON, JR., Executor of Samuel Hairston, Senior, Wenona, Va.  
Wm. R. Dalton, Attorney Reidsville, N. C.

## TRUSTEE'S SALE

Pursuant to the terms of a certain deed of trust dated the 4th day of December, 1925, and of record in the office of the Register of Deeds of Stokes County, N. C. in Deed Book 74, pages 265,266, executed by Lattimer B. Neal and Allene Neal, his wife, to W. J. Henson and W. L. Andrews, Trustees, in trust to secure the Shenadoah Life Insurance Company, Inc. of Roanoke, Virginia, the payment of the sum of Three Thousand Dollars with interest thereon at the rate of six per cent per annum, payable semi-annually, as evidenced by one principal bond in the sum of \$3,000.00 bearing date on

the 4th day of December, 1925, and payable in one year after date, more particularly described in said deed of trust, to which deed reference is hereby made:

Default having been made in the payment of said bond, together with interest, and being required by the holder of said bond to take action under the said trust deed, the undersigned Trustee, or one of them (the deed of trust permitting either to do so), will sell at public auction on the premises, at Walnut Cove, N. C., on the

24th DAY OF MARCH, 1933,

at 12 o'clock noon, to the highest bidder, the following described lands, situated in the State of North Carolina, in the County of Stokes, and more particularly described as follows, to-wit:

In Sauratown Township, Stokes County, State of North Carolina, lying on Main and Sixth Streets, in the Town of Walnut Cove, being

Lot No. 155 in the plat of said Town as surveyed and laid out by Frank Petree, C. E., which plat appears of record in the office of the Register of Deeds of Stokes County in Book No. 50 page 262, to which reference is hereunto made, bounded and described as follows:

Beginning at the corner of Main and Sixth Streets on the West side of Main Street, and on the north side of Sixth Street; thence northward with Main Street 105.35 feet to corner of Lot No. 156, conveyed to S. C. Reinson by C. M. Jones and others; thence westward 200 feet to Reinson's corner or line; thence southward 105.35 feet to Sixth Street; thence eastward with Sixth Street 200 feet to the beginning.

Terms of Sale Cash. Purchaser will be required to make a deposit of \$200.00 at time of sale.

Dated at Roanoke, Virginia, February 18, 1933

W. J. HENSON, Trustee.  
W. L. ANDREWS, Trustee.  
The undersigned Shenadoah Life Insurance Company will make a responsible purchaser of the above described property a substantial loan, and will be glad to confer with any purchaser to that end.

This shall not be taken to be a modification or alteration in any manner of the terms of sale above set forth.

SHENADOAH LIFE INSURANCE COMPANY, INC.

