

Danbury Reporter

Entered at postoffice in Danbury, N. C., as second class matter.

Attorney Joseph W. Neal was here Monday from Walnut Cove.

Rev. J. B. Needham is attending Conference this week at Charlotte. This M. E. church pastor has had a successful year in his charges in Stokes county. His flock as well as all others wish that he be returned to Danbury.

Bogue James was here Monday from Beaver Island township.

Miss Mary Taylor spent the week end with home folks here. She is teacher in Germanton High School.

A. J. Fagg, of Winston-Salem, visited Danbury Sunday afternoon.

Elmer Campbell spent the week end here with relatives. He holds a position at Martinsville, Va.

L. D. Hole was in town Saturday from Piney Grove.

Carl Joyce of Walnut Cove visited Danbury Monday.

Mrs. N. A. Martin is confined to her home with an attack of flu.

James Martin, of Madison, was here this week. He represents Armour Fertilizer Works of Greensboro.

FOR SALE — New and used Jay Bee Hammer Mills. Must be sold immediately. J. W. Munday, Mecklenburg Hotel, Charlotte, N. C.

Mr. and Mrs. R. M. Harvey, of Winston-Salem, visited Danbury Tuesday.

Superintendent of Schools J. C. Carson was here Tuesday.

Watch for subscription booster contest to be announced in next issue of Reporter.

Cash prizes of \$30 have been offered by local business owners of farm woodlands in Caswell County for the best handling of acre plots.

Jones County farmers report harvesting the largest crop of hay ever stored in the county. The quality is exceptionally good due to good weather during the harvesting period.

RED CROSS MEETING NOV. 15

AT COURT HOUSE WEDNESDAY INTERESTED INVITED TO ATTEND.

A very important Red Cross business meeting will be held in the court house at Danbury Wednesday afternoon, November 15, at 2 o'clock. Miss Lina Buckley, Executive Secretary of the Winston-Salem Chapter of the Red Cross, will be present.

All other persons who are interested in the work of the great Red Cross organization, which has done so much for Stokes county, are invited to be present.

News Items From King

Harvy Pullam, of Kernersville, was a week end visitor to relatives and friends here.

The hour for preaching services at the King Moravian Church has been changed from 7:00 P. M. to 8:00 P. M. each first Sunday.

WHEAT PRICES DOUBLE 1932

GROWERS RECEIVED \$25,576,000 IN OCTOBER 1933, COMPARED WITH \$12,215,000 IN OCTOBER 1932.

Raleigh, Nov. 13. — North Carolina growers received nearly twice as much for tobacco they sold last month than they did for the weed in October of a year ago, the monthly report of the state-federal crop reporting service indicated today.

Higher prices and a greater volume of sales were responsible.

Sales in October totaled 167,947,957 pounds which brought an average of \$15.05 a hundred as compared with sales of 104,972,582 pounds in the same month of 1932 which brought an average of only \$12.59, the report revealed.

On the basis of these figures, growers grossed approximately \$23,576,000 for their tobacco sold last month as compared with \$13,215,000 in October, 1932. However, farmers have to pay warehouse costs, which approximate 2 per cent of the receipts.

The report indicated that a parity average of \$17 a hundred had not been struck for tobacco, pointing out that peak prices usually are shown in October and November.

"While it is true that the floured production is about 50 per cent above last year yet it is below the 1926-1930 five-year average which showed about 20 cents and 490,000,000.

"This is only 3 per cent less production but 25 per cent less price paid to farmers."

The report declared it was generally known that the 1933 crop of tobacco in North Carolina varied widely in color and grades which warrant better demand and prices.

New bright belt markets in eastern North Carolina struck the highest average in the state, reporting \$15.52 a hundred for 108,647,156 pounds sold last month. In October 1932, the average price was \$13.05.

Old bright belt markets, which include the middle belt, averaged \$15.11 a hundred for the 37,694,438 pounds sold in October. The 1932 average price for that month was only \$11.89.

Sales on the North Carolina border belt markets totaled 22,204,363 pounds at an average of \$12.69 a hundred. These markets practically completed sales early in the month. The 1932 October average price was \$10.69.

Stoneville, in the old bright belt, reported that the highest average price of any of the state's 39 markets. The average for 540,426 pounds was \$21.23 a hundred as compared with an average of \$11.50 in October, 1932.

Ahokie, in the new bright belt, came second, selling 1,951,104 pounds at an average of \$16.59 a hundred.

Germanton P. T. A. Met Friday Evening

Germanton—The regular monthly meeting of the Germanton Parent-Teacher Association was held on Friday evening, November 10, in the auditorium of the Germanton school.

Carl M. Felts, principal of the King High School, as principal speaker, spoke on the subject of the present trend of education in North Carolina.

After the regular business meeting and adjournment, Miss Smith, home economics teacher, served hot coffee and sandwiches.

RED CROSS RELIEF AIDS DISTRESSED IN 120 DISASTERS

Help Given in Fires, Floods, Earthquake and Epidemics Part of Year's Task

The American Red Cross has reached into the homes of six million families in the past year with unemployment and disaster relief, Chairman John Barre and Payne announced.

"As the year closed the organization continued in readiness to serve in the forthcoming winter at the point of greatest need and to adjust its service to meet the calls of the emergency of unemployment and disaster," Chairman Payne stated.

In a year of greatest economic distress in the nation's history, in which the Red Cross ably discharged a relief task in distributing flour and clothing to distressed families in all but six of the nation's 3,098 counties, the organization also was called into action in 120 disasters, of which 96 were within the borders of the United States.

Earthquake, floods, hurricanes, fires and other cataclysms visited death and destruction upon the lives and homes of thousands of people. Red Cross statistics showed that in the 120 disasters almost a thousand lives were lost, 148,340 homes were destroyed or damaged, 13,275 persons were injured, and Red Cross relief was given to 452,879 individuals.

In giving aid in these disasters, in its unemployment relief and in handling the distribution of government wheat and cotton, the Red Cross expended from its national treasury the sum of \$1,070,284.

During one period of twelve weeks, 46 disasters occurred in 23 states. Red Cross disaster workers were hard pressed in meeting all of these needs occurring at once, but everywhere misery was promptly relieved.

Support of the Red Cross work is through its annual roll call, conducted by chapters in the period from Armistice Day to Thanksgiving Day, November 11 to November 30. Every citizen who joins the Red Cross as a member aids in carrying relief to disaster victims and in other Red Cross services, such as preservation of life, child welfare through the Junior Red Cross, and direct service for the public health.

RED CROSS CLOTHES THE NATION'S NEEDY

Flour, Bread, Clothing Reach Into More Than Five Million Homes of Jobless

The greatest task ever undertaken by a relief agency in the history of private charity is drawing to a close with the final distribution of cotton clothing to more than five million families by the American Red Cross.

At the direction of the Congress, beginning eighteen months ago, the Red Cross undertook to convert the wheat and cotton surpluses of the Farm Board into food and clothing for the unemployed and needy. In the consequent operation, this relief agency entered upon a commercial enterprise greater than any single commercial firm has ever undertaken in the same period of time.

In the ensuing months the Red Cross converted 85,000,000 bushels of wheat into flour and bread and gave it to 5,803,000 families. The distribution was through 3,700 Red Cross chapters and hundreds of other charitable agencies. During the severe northwestern drought of 1931 the Red Cross also gave wheat in the form of food for livestock to 184,188 families.

The clothing—dresses, underwear, overalls, jumpers, sweaters and stockings for men, women and children, and even blankets and comforters—was distributed to 5,465,410 families. More than 54,000,000 ready-made garments and 92,000,000 yards of cotton cloth were given to the needy. This clothing came from 844,000 bales of cotton.

The wheat distribution was concluded in June, 1933, and final distribution of cotton clothing is occurring in the fall months.

In handling these tasks voted to it by Congress, the Red Cross will expend from its own treasury \$735,000. At the same time the organization carried on its regular program of disaster relief; of service to the veterans of all our wars; of educational and welfare work through the Junior Red Cross; of health education and public health nursing and of life saving and first aid. Funds for this work come from the membership roll call the Red Cross chapters conduct from Armistice Day to Thanksgiving Day, when every one is invited to join the Red Cross and aid in this vital relief work.

Seven hundred thousand women volunteers under the Red Cross banner sewed for the needy last year and many thousands still are making cotton garments for their Red Cross chapters.

The Red Cross has 3,701 chapters and 10,000 branches of chapters. Thus it can be mobilized nationwide in a great relief task within 24 hours.



SCHOOL LUNCHES

LUNCHES were intended to be gay interludes—something to divide the working day into two pleasant parts. And whether one's business is in an office, in the home, or in the schoolroom, this noonday period of relaxation should be something to look forward to, and to look back upon.

The wrong kind of a school lunch is the kind that one knows all about before it even appears. Do you know Elizabeth Boyd Borie's verses called "Hunches"?

I always have a sort of hunch About what's coming for my lunch. I almost always seem to tell Just by the odor of the smell. But when my nurse says, "Yum-yum!"

What do you suppose is going to come?

That's when I always hate to wash Because I know it must be squash.

So when we plan the school lunches for the coming term, let's have such varied menus that there'll be no hunches—and no squash. The first requisite of a good pack-and-carry lunch is a good lunch-kit. Don't begrudge the extra money that a real moderny equipped kit will cost, because it will make possible such interesting and healthful foods as fruit juices, salads, custards, and all sorts of things which the paper bag or the old-fashioned tin lunch box could not possibly hold.

Ample Time for Lunch If it is possible to have the children come home from school for

lunch, then by all means do so. That is, if they are not hurried. Remember that a youngster coming home from school never comes straight home. A wise school principal in a recent talk to a parent-teachers association said children must have a few extra minutes to kick a rock from block to block, or go around every tree on a certain block three times, perhaps—all of these important things are part of the walk.

If there is a good lunch room at school, vary the regime by letting him have an occasional "bought" lunch—perhaps on your Friday housecleaning day, when houses look so topsy-turvy and people are scurrying about so much.

We are suggesting here an inviting home menu that has energy content which the child needs, and also some wholesome and delicious foods to put into the "pack-and-carry" lunch.

Home Lunch Cream of Potato and Spinach Soup Cottage Cheese and Sliced Tomato Sandwich Fresh Orange Juice Jelly Cocoa with Marshmallows

Cream of Potato and Spinach Soup: Heat the contents of one 8-ounce can of spinach to boiling; press through a sieve. Boil one medium potato, press through a sieve and add with one-half cup of potato water, to the spinach. Make a thin white sauce, add, and

season to taste. This serves six persons.

Suggestions For School Lunches

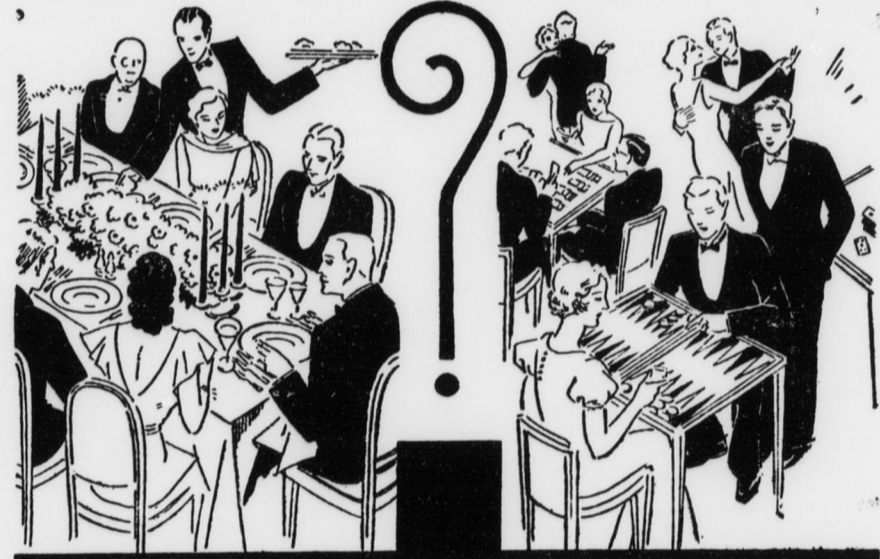
Ham and Tomato Sandwich: Spread bread slices with butter, and then spread half of the slices with the contents of a 2 1/4-ounce can of deviled ham. Top each with a slice of ripe tomato, and cover with a crisp leaf of lettuce spread with mayonnaise. Cover with buttered slice of bread, and cut as desired. This makes four to six whole-size sandwiches.

Pineapple Jam Sandwich: Mash one package of cream cheese and add two tablespoons of drained crushed pineapple and one tablespoon blackberry or black currant jam. Spread between thin slices of buttered Boston brown bread or whole wheat bread. This makes four to six whole-size sandwiches.

Cocoanut Surprise Cakes: Mix together lightly three cups of rice flakes or corn flakes, the contents of one can of moist cocoanut, the contents of one can of condensed milk and one-half teaspoon almond flavoring. Form into little mounds on a buttered sheet and bake ten to twelve minutes in a slow oven—325 degrees. This makes about four dozen small cakes.

Strawberry Custard: Beat the yolks of two eggs slightly, add two tablespoons sugar and two tablespoons water. Then add the contents of an 8-ounce can of strawberries and cook in a double boiler until creamy. Put the custard in a pottery bowl with a lid, so that when chilled, it may be packed into the lunch.

What-To-Do For Fall Parties



If your fall parties don't turn out to be a grand time for all, it isn't the fault of the season. There's everything new to do new to eat, new to drink and new ways to eat and drink them. Going through the game departments of the larger stores is more fun than a country fair—what with things to shoot, balls to roll, punch games and dice games. And even perennial bridge has new devices that all but play the game for you.

Jolly Games Among the new games to be recommended are "Balaroo," with a spin-the-top center and ping-pong ball attachments, a new anagram game that is lively and amusing and known as "Scrambles," Eddie Cantor's deal-the-card game called "Tell It to the Judge," and another game called "Sorry" which anyone would be glad to play. Backgammon is still holding its own and comes in any kind of form you want, from the ten-cent store edition to a handsome tooled-leather set. And there are also old-fashioned parchesi sets—the kind you played on when you were a youngster—and Club Parchesi which has a board similar to a Crilbage board.

Cocktail napkins continue to be amusing. One pale green linen set has a different player in a jazz band on each napkin, while another, which comes in various colors, lists the name of a different drink in the corner of each. The new plaid gingham sets come in most cheerful colors and are very inexpensive. You will want a list of smart

new foods to serve at your very new fall parties—canapés, salads, desserts and candies. Here are some tested recipes that you will like and which your guests will remember:

Jolly Good Food Manhattan Canapés: Toast or fry rounds of bread, then spread with anchovy paste. Cut slices of ripe tomato one-half inch thick, having the bread slightly larger in diameter. Remove seeds from the tomatoes, leaving four cavities in each slice. Place the tomato on toast and fill one cavity with seasoned caviar, the next with pickled onions, the last with sliced artichoke hearts. Pipe around the tomato, on the edge of the toast, a narrow band of green mayonnaise.

Shrimps Mouquin: Cook one-half cup of whole blanched almonds in one and one-half tablespoons butter very gently until a golden yellow. Add three-fourths cup celery cut in one-half inch pieces, and cook again until the celery is tender and the nuts and almonds are a golden brown. Add shrimps cut in halves from a 5 1/2-ounce can, and cook two minutes longer. Add one-third cup cream, season to taste with salt and serve on hot fingers of toast.

Stuffed Pinola Entrée: Smooth one teaspoon flour with one-half cup cream, and bring to boiling. Add the contents of a small can of deviled ham, and stir until smooth. Wrap a piece of bacon around each of five large pinolas, and fasten with a toothpick. Fry in deep fat. Pour the deviled

ham sauce on five rounds of toast and place a pinola in its bacon covering on each one.

Pineapple and Cherry Salad: Cut pineapple slices from a No. 2 1/2 size can in halves, and place two halves on crisp lettuce leaves, with the round edges of the pineapple touching in the center. Stone two cups of ripe black cherries (or use canned pitted black cherries), and stuff with cream cheese and put an almond in each. Place on two sides of the salad, and make rosettes of mayonnaise on the other two sides.

Snowball Cakes: Cream together one-half cup butter and one and three-quarters cups sugar, add one cup diluted evaporated milk alternately with two and one-fourth cups cake flour which has been sifted with three teaspoons baking powder. Add one teaspoon almond flavoring, and fold in carefully five beaten egg whites. Bake a small amount in small muffin tins or round bottomed custard or jelly molds. Have the oven 375 degrees for about twenty minutes. Cool, cut a thin slice off the top of each cake to give a flat surface, spread with strawberry, or some other jam, and press two cakes together. Then ice the entire cake with boiled icing or with melted fondant. If you like, roll in cocoanut.

Italian Fudge: Boil to 238 degrees two cups sugar, one-half cup cream, one-half cup crushed pineapple and one tablespoon butter. Tint a pale green, cool and beat until creamy. Add one fourth cup chopped nuts, pour into a buttered pan. Cut in squares.